

Recovering Our Past

**ST. MARK'S LUTHERAN
CHURCH**

1861 - 1986

Discovering Our Future!

Oxford Junction, Iowa

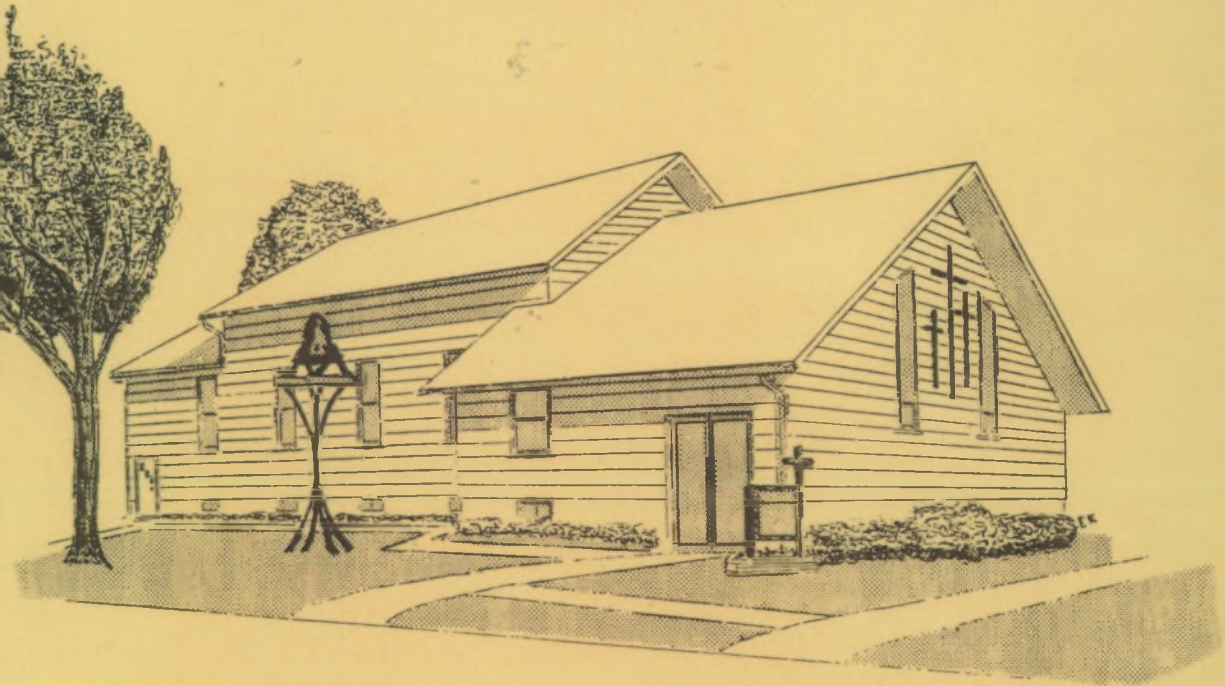


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INTRODUCTION TO ST. MARK'S COOKBOOK

This cookbook has been compiled in observance of the 125th anniversary of St. Mark's Lutheran Church, Oxford Junction.

It is dedicated to fellowship, which is demonstrated when members join together in the preparation of food. And is further shown when we join together for a meal.

St. Mark's was first known as Evangelical Lutheran and later as English Lutheran, but no matter the name, food has always been a tradition of the church. From the beginning to the present time, many church gatherings are structured around a potluck meal.

Our joy is expressed when preparing food for wedding and anniversary receptions. Our happiness is shown while preparing for parties and buffets. Our cooperation is demonstrated in preparing for the annual Men's Game Supper. And even our sorrow is expressed by preparing food when someone dies.

This cookbook has been compiled in recognition of the excellent cooks in the congregation of St. Mark's, the community of Oxford Junction and among our many friends. When a recipe has been duplicated, we have taken the liberty of crediting it with more than one name.

Everyone has been most generous in sharing recipes for their favorite foods, and we thank all of you for your contributions.

Special thanks are extended to Pastor Eric Kutzli for the cover drawing, to Dorothy Furne for her artwork on the section dividers and to all LCW members who typed, proof-read and worked in any way to help compile this book.

We hope you find much satisfaction and fulfillment in preparing the following recipes.

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HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

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HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
½ cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
¾ cup	8 Tbsp.	118.4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3½ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 lb.	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE CONVERSION FACTORS FOR UNITS OF VOLUME

To Convert from	To	Multiply by
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft ³)	cubic meters (m ³)	0.03
cubic yards (yd ³)	cubic meters (m ³)	0.76

milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m ³)	cubic feet (ft ³)	35
cubic meters (m ³)	cubic yards (yd ³)	1.3

SIMPLIFIED MEASURES

dash = less than 1/8 teaspoon	2 pt. (4 c.) = 1 qt.
3 tsp. = 1 Tbsp.	4 qt. (liquid) = 1 gal.
16 Tbsp. = 1 cup	8 qt. (solid) = 1 peck
1 cup = ½ pt.	4 pecks = 1 bushel
2 cups = 1 pt.	16 oz. = 1 lb.

If you want to measure part-cups by the tablespoon, remember:

4 Tbsp. = ¼ cup	10½ Tbsp. = ¾ cup
5½ Tbsp. = ½ cup	12 Tbsp. = ¾ cup
8 Tbsp. = ½ cup	14 Tbsp. = 7/8 cup

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic.	1¼ cups
No. 300.	1¾ cups
No. 1 tall.	2 cups
No. 303.	2 cups
No. 2.	2½ cups
No. 2½.	3½ cups
No. 3.	4 cups
No. 10.	12 to 13 cups

SUBSTITUTIONS

FOR...	YOU CAN USE...
1 tablespoon cornstarch	2 tablespoons flour OR 1½ tablespoons quick cooking tapioca
1 cup cake flour	1 cup less 2 tablespoons all-purpose flour
1 cup all-purpose flour	1 cup plus 2 tablespoons cake flour
1 square chocolate	3 tablespoons cocoa and 1 tablespoon fat
1 cup melted shortening	1 cup salad oil (may not be substituted for solid shortening)
1 cup milk	½ cup evaporated milk and ½ cup water
1 cup sour milk or buttermilk	1 tablespoon lemon juice or vinegar and enough sweet milk to measure 1 cup
1 cup heavy cream	⅔ cup milk and ⅓ cup butter
1 cup heavy cream, whipped	⅔ cup well-chilled evaporated milk, whipped
Sweetened condensed milk	No substitution
1 egg	2 tablespoons dried whole egg and 2 tablespoons water
1 teaspoon baking powder	¼ teaspoon baking soda and 1 teaspoon cream of tartar OR ¼ teaspoon baking soda and ½ cup sour milk, buttermilk or molasses; reduce other liquid ½ cup
1 cup sugar	1 cup honey; reduce other liquid ¼ cup; reduce baking temperature 25°
1 cup miniature marshmallows	About 10 large marshmallows cut-up
1 medium onion (2½ dia.)	2 tablespoons instant minced onion OR 1 teaspoon onion powder OR 2 teaspoons onion salt; reduce salt 1 teaspoon
1 garlic clove	1/8 teaspoon garlic powder OR ¼ teaspoon garlic salt; reduce salt 1/8 teaspoon
1 tablespoon fresh herbs	1 teaspoon dried herbs OR ¼ teaspoon powdered herbs OR ½ teaspoon herb salt; reduce salt ¼ teaspoon

COMMON CAUSES OF FAILURE IN BAKING

BISCUITS

1. Rough biscuits caused from insufficient mixing.
2. Dry biscuits caused from baking in too slow an oven and handling too much.
3. Uneven browning caused from cooking in dark surface pan (use a cookie sheet or shallow bright finish pan), too high a temperature and rolling the dough too thin.

MUFFINS

1. Coarse texture caused from insufficient stirring and cooking at too low a temperature.
2. Tunnels in muffins, peaks in center and a soggy texture are caused from overmixing.
3. For a nice muffin, mix well but light and bake at correct temperature.

CAKES

1. Cracks and uneven surface may be caused by too much flour, too hot an oven and sometimes from cold oven start.
2. Cake is dry may be caused by too much flour, too little shortening, too much baking powder or cooking at too low a temperature.
3. A heavy cake means too much sugar has been used or baked too short a period.
4. A sticky crust is caused by too much sugar.
5. Coarse grained cake may be caused by too little mixing, too much fat, too much baking powder, using fat too soft, and baking at too low a temperature.
6. Cakes fall may be caused by using insufficient flour, under baking, too much sugar, too much fat or not enough baking powder.
7. Uneven browning may be caused from cooking cakes at too high a temperature, crowding the shelf (allow at least 2" around pans) or using dark pans (use bright finish, smooth bottomed pans).
8. Cake has uneven color is caused from not mixing well. Mix thoroughly, but do not over mix.

PIES

1. Pastry crumbles caused by overmixing flour and fat.
2. Pastry is tough caused by using too much water and over mixing dough.
3. Pies do not burn - for fruit or custard pies use a Pyrex pie pan or an enamel pan and bake at 400°-425° constant temperature.

BREADS: (YEAST)

1. Yeast bread is porous - this caused by over-rising or cooking at too low a temperature.
2. Crust is dark and blisters - this is caused by under-rising, the bread will blister just under the crust.
3. Bread does not rise - this is caused from over-kneading or from using old yeast.
4. Bread is streaked - this is caused from under-kneading and not kneading evenly.
5. Bread baked uneven - caused by using old dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature.

OVEN TEMPERATURES

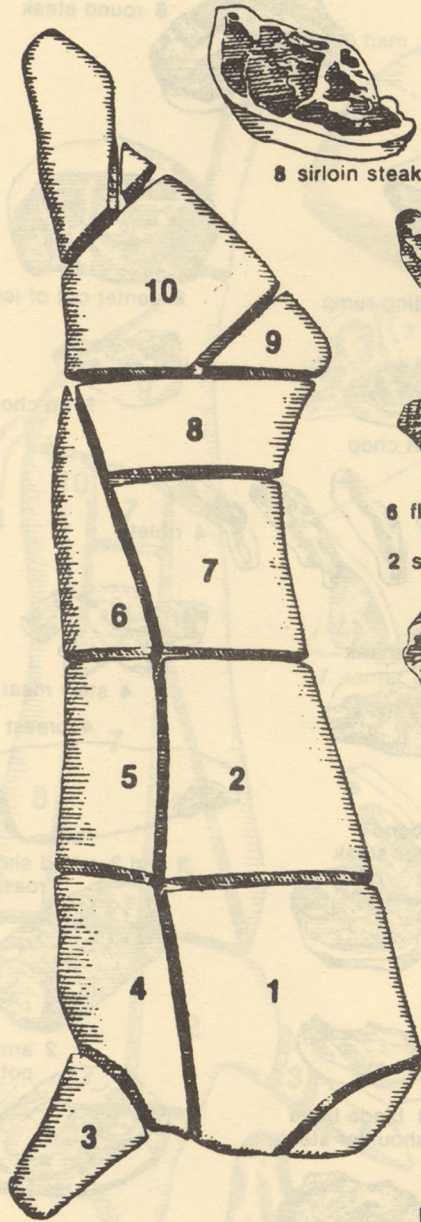
Slow	300°
Slow moderate	325°
Moderate	350°
Quick moderate	375°
Moderately hot	400°
Hot	425°
Very hot	475°

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

**A 1-inch cube of white bread will turn
golden brown:**

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

BEEF



8 sirloin steak



9 rolled rump



10 round steak



7 tenderloin fillet



7 tenderloin fillet



7 porterhouse steak

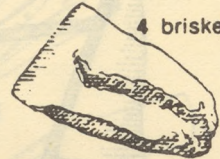


6 flank



7 club steak

2 standing rib



4 brisket



2 short ribs



5 cut from plate



2 rolled rib roast



3 cross-cut shank



1 round bone pot roast

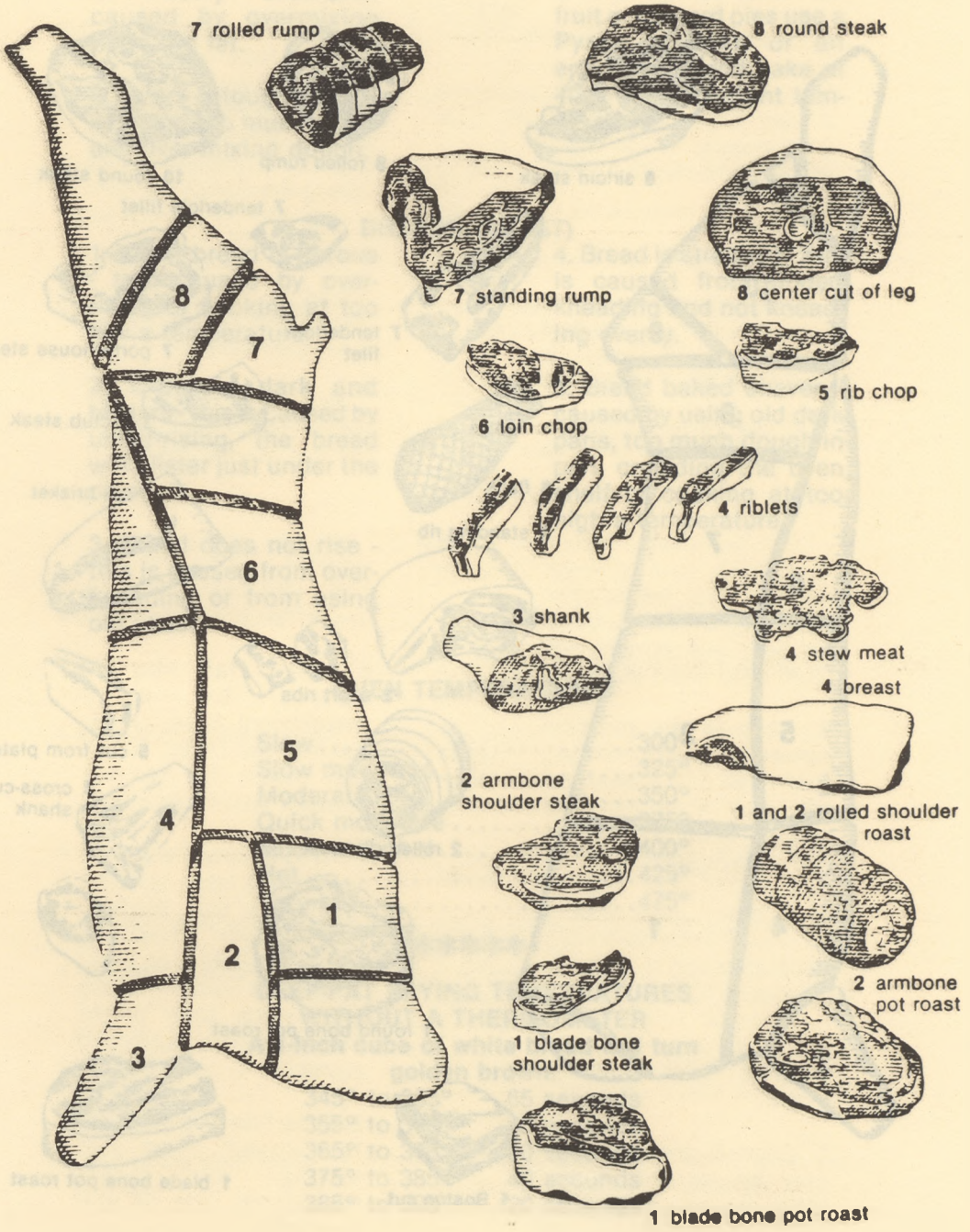


1 Boston cut

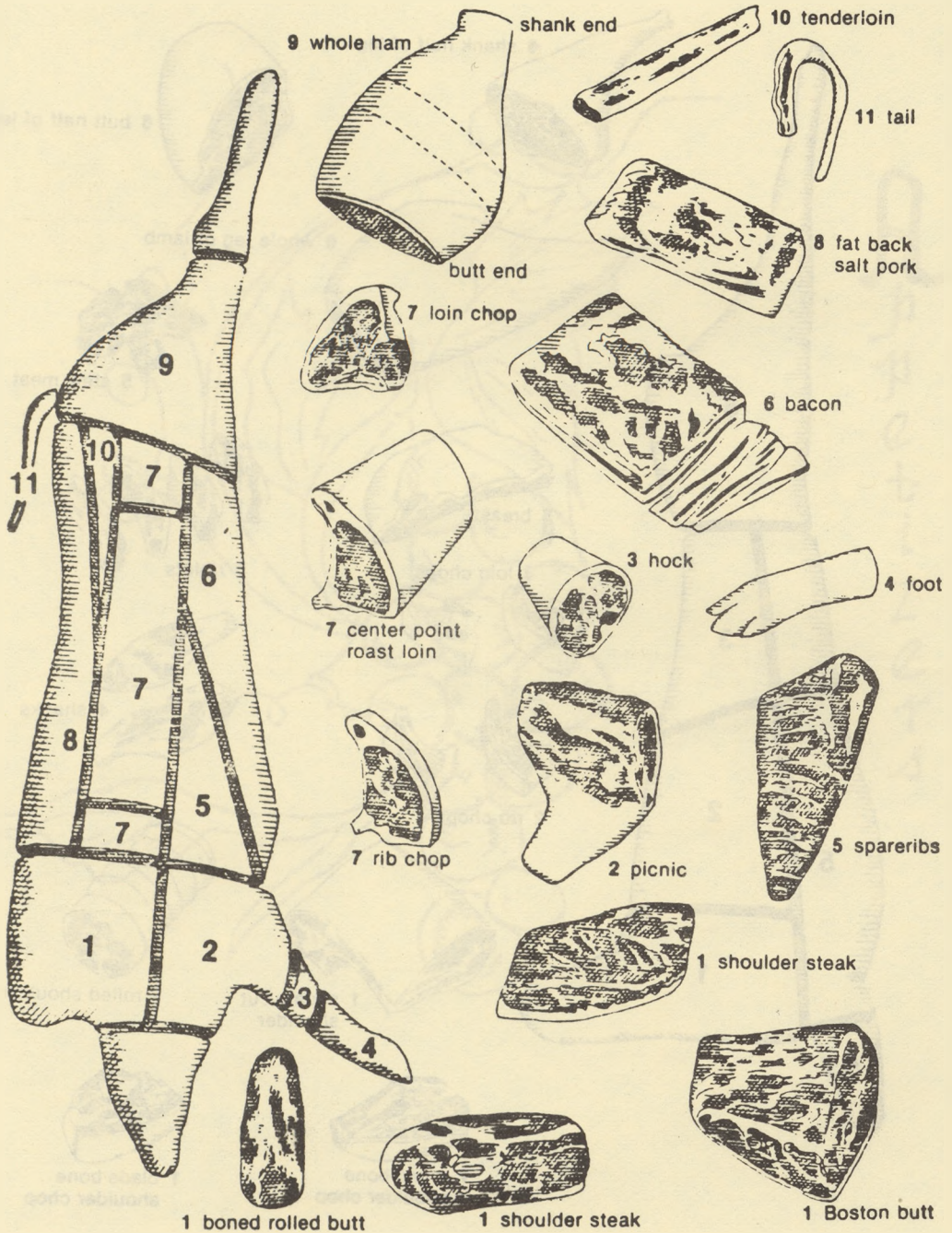


1 blade bone pot roast

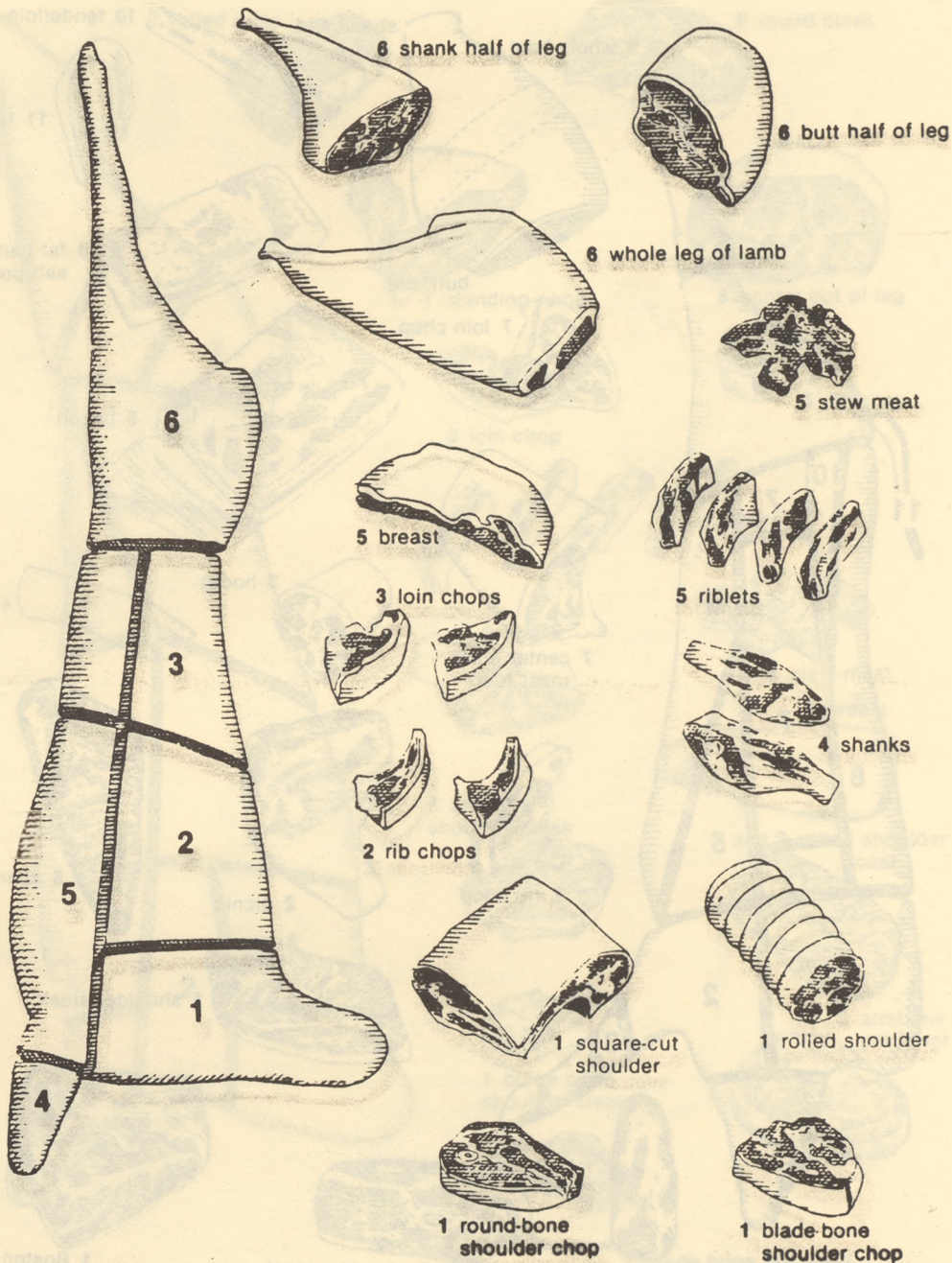
VEAL

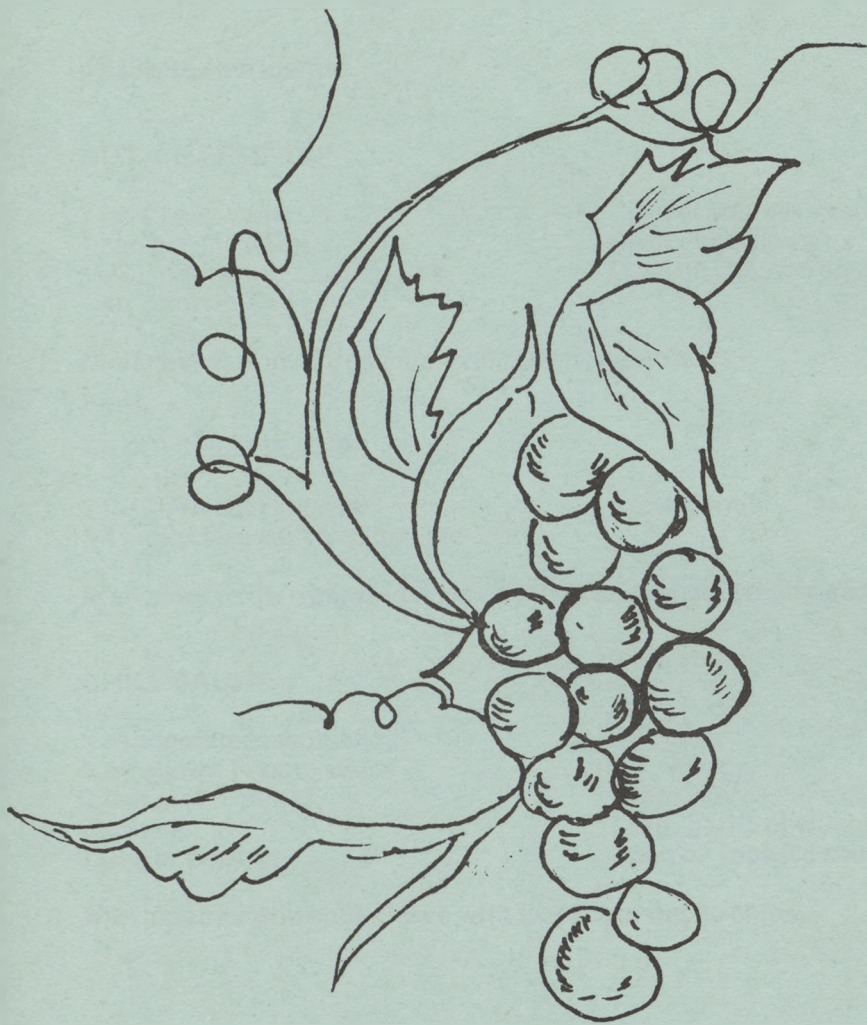


PORK



LAMB





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CHEDDAR CHEESE DIP

Betty Andresen

8 oz. sharp Cheddar cheese, shredded 4 T. mayonnaise
4 oz. cream cheese Garlic and onion salt to taste
4 T. butter

Mix well. Refrigerate.

HOT CHEESE DIP

Deb Boyd

1 jar Cheez Whiz Dash of Worcestershire sauce
1 can green chilies Dash of garlic salt
½ C. margarine Dash of Tabasco sauce
1 jar pimentos

Melt cheese and margarine. Add rest of ingredients.

TACO CHEESE DIP

Chris Park

2 lbs. Velveeta cheese 3 to 4 T. milk
3 T. mild taco sauce or to taste

Melt slowly. Refrigerate unused portion and reheat when needed.

CHILI SALSA

Deb Boyd

1 can tomatoes (squished) 2 T. oil
1 small can tomato sauce 1 T. vinegar
1 can green chilies 2 tsp. Worcestershire sauce
Dash salt 1 tsp. garlic powder
Dash of pepper Dash of Tabasco sauce

Mix together and chill. Serve with Doritos or nacho chips.

When cleaning celery, save the leaves. When they are dry and crisp, pulverize them and store in a glass jar. Use in soups and salads.

CRAB DIP

Deb Boyd

4 oz. cream cheese
¼ C. milk
½ C. salad dressing
8 oz. carton sour cream
6 oz. crabmeat

2 tsp. dried onions
½ tsp. garlic powder
1 tsp. Worcestershire sauce
Dash of Tabasco sauce
2 tsp. horseradish

Cream together the cream cheese and milk. Add the remaining ingredients. Spread on plate and top with cocktail sauce. Serve with crackers.

CRABBIES

Lynn Ingwersen

1 jar Old English cheese
1 stick margarine, softened
4 to 6 oz. frozen crabmeat

1 T. mayonnaise
2 dashes garlic salt
English muffins, split

Mix first 5 ingredients. Spread on muffins. Cut into 8 pieces. Bake at 350° for 10 minutes.

CRAB MOUSSE DIP

Dorothy Furne

1 C. chopped fresh green onions
1 C. chopped celery
1-6 oz. pkg. cream cheese
1 can cream of celery soup

1 packet Knox gelatin
1 T. water
1 C. Miracle Whip
1 can crabmeat

Soften the cream cheese with the soup. Dissolve the gelatin in the water. Mix the cheese, soup and gelatin together along with the onions and celery. Then stir in the Miracle Whip and crab. Let set overnight. Good with chips, vegetables or Ritz crackers.

CURRY DIP

Donna Barber

1 C. salad dressing
1 tsp. horseradish
1 tsp. minced onion

1 tsp. garlic salt (optional)
1 tsp. vinegar
¼ tsp. curry powder

Blend all together.

CURRY DILL DIP

Marlene Flory

- | | |
|-----------------------|-----------------------|
| 1 C. sour cream | 2 T. dill weed |
| 1 C. salad dressing | 1 tsp. curry powder |
| 1 T. diced parsley | 1 tsp. seasoning salt |
| 1 T. dry onion flakes | |

Mix well and chill at least 1 hour before serving with raw vegetables.

DILL DIP

Nancy Slouha

- | | |
|--|-----------------------------|
| 1 C. sour cream | 2 tsp. dill weed |
| ½ C. mayonnaise | ½ tsp. Beau Monde seasoning |
| 2 T. onion flakes (soaked and drained) | 1 small pkg. cream cheese |

Mix all ingredients. Chill and serve with raw vegetables of all kinds.

DILL DIP

Ann Regennitter

- | | |
|------------------------------|--------------------------------------|
| 2 C. sour cream | 2 T. parsley flakes |
| 2 C. mayonnaise (Hellmann's) | 2 T. onion flakes |
| 2 T. dill weed | 2 tsp. seasoning salt (like Lawry's) |

Mix in order given.

HAM AND SPINACH DIP

Algean Nowachek

- | | |
|-------------------------------------|--|
| 1 C. ground ham | 2 green onions, chopped (including tops) |
| 10 oz. pkg. frozen, chopped spinach | 1 tsp. Lawry's seasoning |
| 8 oz. pkg. cream cheese | 1 loaf French bread or round rye bread |
| 8 oz. sour cream or yogurt | |
| ¼ C. mayonnaise | |

400°

3 minutes

Thaw and drain the spinach. In mixing bowl, combine ground ham, spinach, cream cheese, sour cream or yogurt, mayonnaise, green onions and seasonings. Refrigerate until ready to serve. With sharp knife, cut top ⅓ off bread. Hollow out loaf, leaving a 1" thick shell. Cut bread into 1" cubes. Store cubes and shell in plastic bags until ready to serve. Just before serving toast bread shell (to prevent dip from soaking into the shell). Place ham and spinach mixture into shell. Serve with reserved bread cubes and vegetables. Makes 3½ cups.

This is very attractive with vegetables arranged around bread and dip. This relish tray is pretty enough to pass for a centerpiece at any table.

MISTLETOE DIP

Mildred Petersen

1 env. onion soup mix
1 pt. sour cream
1 medium tomato, chopped

1 small green pepper, diced
¼ tsp. dill weed

Blend soup mix with sour cream. Add remaining ingredients. Chill at least 1 hour. Makes about 2½ cups. Serve with assorted chips and bread sticks.

MT. CALIFORNIA DIP

Ellen Childress

1 lb. 15 oz. can refried beans
1 can chopped green chili peppers
16 oz. carton sour cream
1 pkg. taco mix
1 C. grated Cheddar cheese

1 C. Monterey Jack cheese
1 C. guacamole dip
1 bunch green onions, chopped with tops
2 or 3 tomatoes, chopped
½ C. ripe olives, sliced

Mix the sour cream and taco seasoning mix together. Layer the ingredients in order given, with beans on the bottom layer. If beans are dry, mix with a small amount of oil. Serve dip with corn chips.

GUACAMOLE DIP FOR ABOVE RECIPE

Ellen Childress

1 C. mashed avocado
½ tsp. garlic salt

1 T. chopped onion
2 T. sour cream, mixed with taco dip

Mix all these ingredients together. This can be used in the Mt. California Dip.

MUSTARD VEGGIE DIP

Deb Boyd

1½ C. salad dressing
6 tsp. yellow mustard

¾ C. sugar
¾ tsp. garlic powder

Mix all the ingredients together.

Just about the time a woman thinks her work is done, she becomes a grandmother.

PARTY VEGETABLE DIP

Mildred Petersen

- 1 C. mayonnaise (not salad dressing)
- 1 pkg. Good Seasons Italian dressing mix
- ¼ tsp. thyme
- 2 dashes red pepper (cayenne)
- 4 tsp. vinegar
- 8 tsp. salad oil
- 1 lb. carton sour cream

Mix everything together. Serve with raw vegetables.

REUBEN DIP

Ann Regennitter

- 1-3 oz. pkg. cream cheese
- ¼ C. sour cream
- ½ C. grated Swiss cheese
- 4 oz. sliced corned beef, diced
- ¼ C. chopped, drained sauerkraut
- 2 to 3 T. milk (till desired thickness)

Serve from fondue pot with crackers.

SHRIMP DIP

Rochelle Wink

- 1-8 oz. pkg. cream cheese
- 1 to 2 T. catsup
- 1 can shrimp, drained
- Dash of Worcestershire sauce
- 1 T. chopped onion

Soften the cream cheese and cream together with the catsup, Worcestershire sauce and onion. Add the drained shrimp. If too thick when mixed together, add a little milk. Eat with chips or crackers.

SHRIMP DIP

Cindy Steffens

- 2-8 oz. pkgs. cream cheese
- 1 can cream of shrimp soup
- 1 tsp. dry onion flakes
- 2 tsp. lemon juice
- Dash of Worcestershire sauce
- 2-8 oz. cans shrimp

Blend cream cheese till creamy. Add shrimp soup and mix well. Add rest of ingredients. Chill thoroughly. Best if sits overnight.

The main difference between a wise man and a fool is that a fool's mistakes never teach him anything.

SHRIMP DIP

Dorothy Eggert

8 oz. pkg. cream cheese
1 can of canned sour cream
1 can shrimp, drained

¼ C. Western dressing
Dash of garlic salt

Blend all together and chill.

SHRIMP DIP

Mary Joy Shedeck

1 large pkg. cream cheese
½ T. Heinz 57 steak sauce
2 T. Miracle Whip
4 T. ketchup

1 T. Worcestershire sauce
½ tsp. chopped onion
1-4 oz. can shrimp

Mix all ingredients with electric mixer until blended. Chill at least 2 hours.

SHRIMP PLATE

Beverly Hannon, Rosalie Ahrendsen

12 oz. cream cheese
Lemon juice
Garlic
Worcestershire sauce

Mayonnaise
2 bottles cocktail sauce
2 cans whole shrimp

Mix cream cheese, lemon juice, garlic, Worcestershire sauce and real mayonnaise for easy spreading. Spread this on a plate. Cover with the cocktail sauce. Drain and dry the shrimp and place on top of the sauce.

SPINACH DIP

Marlene Flory

1 pkg. frozen, chopped spinach
4 green onions, chopped

1 pt. low-calorie salad dressing
1-4 oz. pkg. shredded Cheddar cheese

Thaw and drain the spinach. Mix ingredients together and serve with raw vegetables.

If a woman can be a sweetheart, valet, audience, cook and nurse, she is qualified for marriage.

HOT CHEESE DIP

Deb Fordice, Kris Latare,
and Carmie Nowachek

1 lb. Velveeta or 16 oz. Cheez Whiz ½ bottle Ortega taco sauce (optional)
1 can Hormel chili (without beans)

Heat together until cheese is melted over low heat or in crock pot. Serve hot with nacho, Dorito, or taco chips.

6 LAYER TACO BEAN DIP

Deb Fordice

2 cans bean dip (jalapeno) 1 can pitted black olives (sliced)
1 C. sour cream ⅔ C. chopped onions
1 C. Miracle Whip 3 medium tomatoes, seeded & chopped
1 pkg. taco seasoning mix 2 pkgs. shredded Cheddar cheese

Mix together sour cream, Miracle Whip and taco seasoning. Layer from bottom to top: Bean dip (bottom), taco mixture, onion, tomato, olives, and cheese on top. Serve with nacho chips.

VEGETABLE DIP

Anita Lasack

1-8 oz. pkg. cream cheese, softened ¼ C. catsup
⅔ C. Western dressing 2 T. minced onion

Mix in order. Serve with vegetables or good on crackers too.

VEGETABLE DIP

Cate Steffens

1 pkg. frozen, chopped spinach 8 oz. mayonnaise
16 oz. carton sour cream 1 pkg. Knorr's vegetable soup (dry)

Squeeze dry the spinach. Mix all ingredients together. Let stand in refrigerator overnight. Good on party rye.

To enhance the flavor of any tomato recipe, add a spoonful of sugar.

VEGETABLE DIP

Nancy Slouha

1 pt. mayonnaise
1 pt. sour cream

1 small container cottage cheese
½ env. Hidden Valley Ranch buttermilk party dip

Serve with several fresh vegetables or chips. To enhance flavor, refrigerate for 1 hour.

CHEESE BALL

Marlene Wiedenhoff

2-8 oz. pkgs. cream cheese
2 C. Cheddar cheese
Onion flakes to taste

1 tsp. Worcestershire sauce
1 tsp. garlic powder
Chopped nuts (optional)

Mix cream cheese until soft. Add other ingredients. Form into ball. May cover ball with chopped nuts.

CHEESE BALL

Lori Nowachek

8 oz. pkg. cream cheese, softened
12 oz. cold pack Cheddar cheese or sharp Cheddar

Garlic salt to taste
Pecans or walnuts

Combine together, except nuts, in bowl until well-blended. Refrigerate just long enough to be able to shape into 1 large or 2 small balls. Roll in nuts.

CHEESE BALL

Cate Steffens

8 oz. pkg. cream cheese
1 lb. Velveeta cheese
8 oz. mild Cheddar

¼ C. mayonnaise
¼ C. Western dressing
1 bag chipped beef (cut in small pieces)

Soften the 3 cheeses and blend with mixer. Add the mayonnaise and dressing. Mix well. Last add the chipped beef. Form into 2 balls. Roll in crushed walnuts.

It matters more what's in a woman's face than what's on it.

CHEESE BALL

Wendy Law Kastner

4 oz. butter
8 oz. pkg. cream cheese

8 oz. soft Cheddar cheese
2 T. bourbon

Mix well. Chill; form into ball and roll in chopped pecans.

CREAM CHEESE-CHIPPED BEEF CHEESE BALL

Nancy Slouha

8 oz. pkg. cream cheese, softened
1 tsp. horseradish
¼ C. Parmesan cheese

¼ lb. finely-chopped chipped beef
½ C. chopped pecans

Combine the cream cheese, horseradish and Parmesan cheese. Add the chipped beef. Turn out on Saran Wrap and add the pecans. Shape into a ball or roll. Chill. Serve with any crackers.

PHILLY CHEESE BALL

Cindy Steffens

8 oz. Cheddar cold pack cheese food
8 oz. pkg. cream cheese
2 T. margarine
2 tsp. chopped pimiento
2 tsp. chopped green pepper

2 tsp. chopped onion
1 tsp. Worcestershire sauce
½ tsp. lemon juice
Chopped pecans

Combine cheese food, softened cream cheese and 2 tablespoons margarine. Mix until well-blended. Add remaining ingredients; mix well. Mold. Roll in pecans. Refrigerate.

CHEESE SPREAD

Anna Rose Benhart

2 lbs. Velveeta cheese
1 glass Old English Cheddar or
olive pimento
1 jar Cheez Whiz

½ C. Miracle Whip
1 pt. sweet pickle relish

Mix well with hands the cheeses. Add Miracle Whip and relish.

CHEESE SPREAD

Patsy Benhart

1 lb. Velveeta cheese
½ C. pickle relish
4 T. mayonnaise

1-4 oz. pkg. sharp Cheddar cheese
1 small jar Cheez Whiz

Let stand till you can mix together with hands.

FIESTA SPREAD

Donna Ahrendsen

1 lb. ground beef
½ C. chopped onion
¼ C. chopped green pepper
1 garlic clove, minced (optional)
1 tsp. salt
1 T. chili powder

2 T. catsup
1-16 oz. can refried beans
Liquid hot or Tabasco to taste
½ C. grated sharp Cheddar
Sliced stuffed olives (optional)

Brown beef with onion, green pepper and garlic. Drain. (Add minced clove of garlic if you want.) Add salt, chili powder and catsup. Mash in beans. Heat, stirring frequently. Add liquid hot or Tabasco to taste. Garnish with cheese and olives. Serve warm with Ritz crackers. Makes about 3½ cups of spread.

HANKY PANKS

Jade Derynck

1 lb. hamburger
1 lb. pork sausage
1 lb. Velveeta cheese

½ tsp. oregano
½ tsp. garlic
1 tsp. Worcestershire sauce

350°

20 minutes

Fry and drain well the hamburger and sausage. Heat in crock pot or large saucepan with cheese and seasonings. Spread on party rye bread. Freeze. Bake when needed.

Use beef or chicken bouillon to add flavor to soups, stews, gravies, and creamed sauces.

HONEY ORANGE CREAM

Dorothy Furne

3 T. frozen orange juice
2 tsp. honey

1 C. cream cheese
Chopped walnuts

Mix ingredients together. Great for a spread on gingerbread.

PORK PIZZA SNACK

Karla Andresen
1985 Jones County Pork Queen

1 lb. ground pork
¼ C. catsup
1 T. Worcestershire sauce
½ tsp. onion powder

½ tsp. oregano
¼ tsp. garlic powder
⅓ C. mayonnaise or salad dressing
2 C. shredded Cheddar cheese
Crackers or party rye bread

Brown ground pork; drain. Add catsup, Worcestershire sauce, onion powder, oregano, garlic powder, mayonnaise and cheese and combine thoroughly. Spread mixture on crackers or party rye bread. Can be served cold or warm. To serve warm broil until cheese melts, about 2 minutes or heat in microwave oven. Serves 30 to 40.

RADISH CREAM CHEESE SPREAD

Dorothy Furne

2 pkgs. softened cream cheese
½ C. softened oleo
1 tsp. celery salt
Dash of paprika

1 tsp. Worcestershire sauce
2 C. finely-chopped radishes
½ C. chopped green onion

Squeeze out excess moisture from the chopped radishes. Mix all together and spread on thin rye.

RYE APPETIZERS

Mary Joy Shedeck

1 pkg. cocktail rye bread
8 oz. pkg. cream cheese
1 pkg. Good Seasons Italian dressing mix

Sliced cucumbers
Dill weed

Mix cream cheese and dressing together. Best if refrigerated and covered overnight. Spread on rye bread. Place slice of cucumber on cheese. Sprinkle with dill weed.

SHRIMP SPREAD

Judy Cannon

1 small can shrimp
1 medium onion, chopped
1 tsp. garlic powder

1 C. mayonnaise
10 oz. pkg. Cheddar cheese, grated
Salt and pepper to taste

Combine all ingredients and chill well. Serve with crackers.

VEGETABLE SANDWICH SPREAD

Judy Cannon

¼ C. finely-chopped celery
1 small onion, finely chopped
¾ C. grated carrots
¼ C. finely-chopped green peppers
¼ C. finely-chopped cucumbers

1-8 oz. pkg. cream cheese, softened
1 pkg. dry Italian dressing mix
¼ C. mayonnaise
1 T. lemon juice

Beat cream cheese, dressing mix, mayonnaise and lemon juice until smooth. Add vegetables. Serve with crackers or party rye bread.

SEASONED BREADSTICKS

Denise Rehmke

1 pkg. hot dog buns
2 sticks margarine

6 tsp. salad seasoning (Spice Islands)

225°

Slice each bun twice lengthwise, making 6 breadsticks per bun. Toast the breadsticks on cookie sheet for 1 hour. Melt the margarine and mix in the salad seasoning. Drizzle or brush the mixture over the toasted bread sticks. Return the coated breadsticks to the oven and toast 1 additional hour.

SPICY CEREAL NIBBLES

Pat Burda

¼ lb. butter
1 T. Worcestershire sauce
1 tsp. chili powder
½ tsp. garlic powder

½ tsp. salt
2 C. mixed nuts
6 C. cereal (2 C. each: Cheerios, Kix,
Rice Chex, Corn Chex, Wheat Chex)
Straight pretzels

300°

1 hour

Melt butter in pan. Add Worcestershire sauce, chili powder, garlic powder and salt. In large roaster pan mix the nuts and cereal. Use the cereals you like. Stir well to combine. Add pretzels, stir well to coat. Bake, stirring every 15 minutes. Store in tightly-covered container.

MARINATED CRACKERS

Patsy Benhart

1 pkg. oyster crackers
¾ C. oil
1 T. garlic powder

1 T. dill weed
1 pkg. dry Hidden Valley with buttermilk

Put crackers in bowl. Mix remaining ingredients and pour over crackers. Put lid on bowl and turn bowl to marinate.

SNACK CRACKERS

Debra Shoaff

2-12 oz. bags oyster crackers
1 pkg. Hidden Valley Ranch (original)
½ tsp. garlic salt

½ tsp. dill weed
1 C. oil

Put crackers in a paper sack. Mix remaining ingredients together; pour over crackers and shake well. Let stand 20 minutes in sack. Put in a closed container.

OYSTER CRACKER SNACK

Evelyn Balichek

¾ C. oil
1 T. dill weed
1 tsp. garlic salt or less

½ tsp. garlic powder
1 pkg. Ranch Style dressing mix

Mix all above ingredients together, pour over package of oyster crackers; toss well in large bowl. Keep in tightly covered container. Best if made the day before serving.

OYSTER CRACKER SNACK

Gerry John

2 pkgs. oyster crackers
1 pkg. Hidden Valley Ranch dressing,
dry
½ tsp. lemon pepper

½ tsp. dill weed
½ tsp. garlic powder
¾ C. corn oil (Mazola)

Put all dry ingredients into a brown paper sack. Add the corn oil and shake well. Keep in glass jars.

FRIED CHEESE MELTAWAYS

Donna Slouha

1 C. Bisquick
½ C. milk
1 egg

Vegetable oil
1 lb. cheese

Make a batter of the Bisquick, milk and egg. Cut the cheese into ¾" cubes and dip in batter. Deep fry at 350°. Cheese to use may be: Monterey Jack, Cheddar, American, Swiss, or mozzarella.

CHINESE EGG ROLLS

Evelyn Balichek, Marlene Flory

1 lb. ground lean pork, browned
3 C. chopped celery
2-14 oz. cans bean sprouts,
well-drained
1 medium onion, chopped
½ C. mushrooms, chopped
3 T. soy sauce
2 T. salad oil

1 tsp. ginger
½ tsp. salt
½ tsp. sugar
1-1 lb. pkg. won ton skins or 2-1 lb. pkgs.
egg roll skins
1 T. cornstarch
½ C. water

Combine all ingredients, except last 3, to make filling. Combine cornstarch and water to make a paste. Place 1 teaspoon of filling in center of won ton skins or 1 tablespoon in center of egg roll skin. Moisten the corner of the skin with paste. Roll up the skin envelope-style to completely seal in filling. May freeze at this time. Deep-fry the rolls until light brown. Drain and serve warm with sauce of your choice. Serves 100.

Optional: In place of ½ teaspoon salt use 1 teaspoon salt and ½ teaspoon MSG

PICKLED GIZZARDS

Algean Nowachek

Gizzards
1 C. water
1 C. vinegar

½ C. sugar
1 tsp. salt
1 large onion

Cook gizzards and drain. Bring to boil the water, vinegar, sugar and salt. Add the gizzards and return to boil. Remove from heat and add the onion, sliced in ¼" slices. No spices are called for, but add some if you like.

Used at the wild game supper.

PICKLED HAM

Agnes Ingwersen

1 ½ lbs. ham, cubed
1 ½ C. water
½ C. vinegar
½ C. sugar

½ tsp. salt
Pepper to taste
1 medium onion, sliced

Mix together water, vinegar, sugar, salt and pepper. Add to ham and onion. Refrigerate. Prepare at least 3 days before serving. Keeps well.

STUFFED MUSHROOMS

Pam White

1 lb. mushrooms
4 slices bacon, diced
1 medium onion, minced
2 T. green pepper, chopped

1 tsp. salt
Dash of pepper
3 oz. pkg. cream cheese
½ C. buttered bread crumbs

9x13" pan 375° 15 to 20 minutes

Clean mushrooms and remove stems. Saute bacon, onion, chopped stems and green pepper. Add salt, pepper, and cream cheese to first mixture. Fill caps of mushrooms very full. Put crumbs on top. Place in baking dish and add ¼ cup hot water in dish. Bake 15 to 20 minutes at 375°. Can also use microwave.

ZESTY SAUSAGE APPETIZERS

Marlene Flory, Nancy Slouha

2 lbs. smoked sausage links
1-13 oz. can pineapple chunks, drained
1 C. liquid pineapple syrup and water
½ C. brown sugar

2 T. cornstarch
¼ tsp. salt
¼ C. lemon juice
½ C. maraschino cherries, drained
½ green pepper, cut in cubes

Cut the sausages in 1" chunks, slightly brown. Combine syrup, sugar, cornstarch and juice in saucepan. Cook over medium heat until thick. Add sausage, pineapple, cherries, and green pepper. Heat, serve hot.

Going to church on Sunday can be a beauty treatment - you can have your faith lifted.

VEGETABLE PIZZA

Aliceann Coon

2 cans crescent rolls
8 oz. pkg. cream cheese
¾ C. Miracle Whip
1 T. dill weed

½ T. garlic powder
Fresh, chopped vegetables, any kind
Cheddar cheese

Cookie sheet

Spread dough from rolls on cookie sheet; bake until brown as directed on package. Mix cream cheese, Miracle Whip, seasonings and "frost" dough. Add vegetables and top with Cheddar cheese.

VEGETABLE PIZZA

Sharon Schmidt and

Laney Wingate - former vice-pastor's wife

1 tube crescent rolls
8 oz. pkg. cream cheese
¾ C. mayonnaise (not Miracle Whip)
1 T. minced onion (raw or flakes)

1 tsp. dill weed
1 tsp. garlic powder
Raw vegetables
Shredded Cheddar cheese

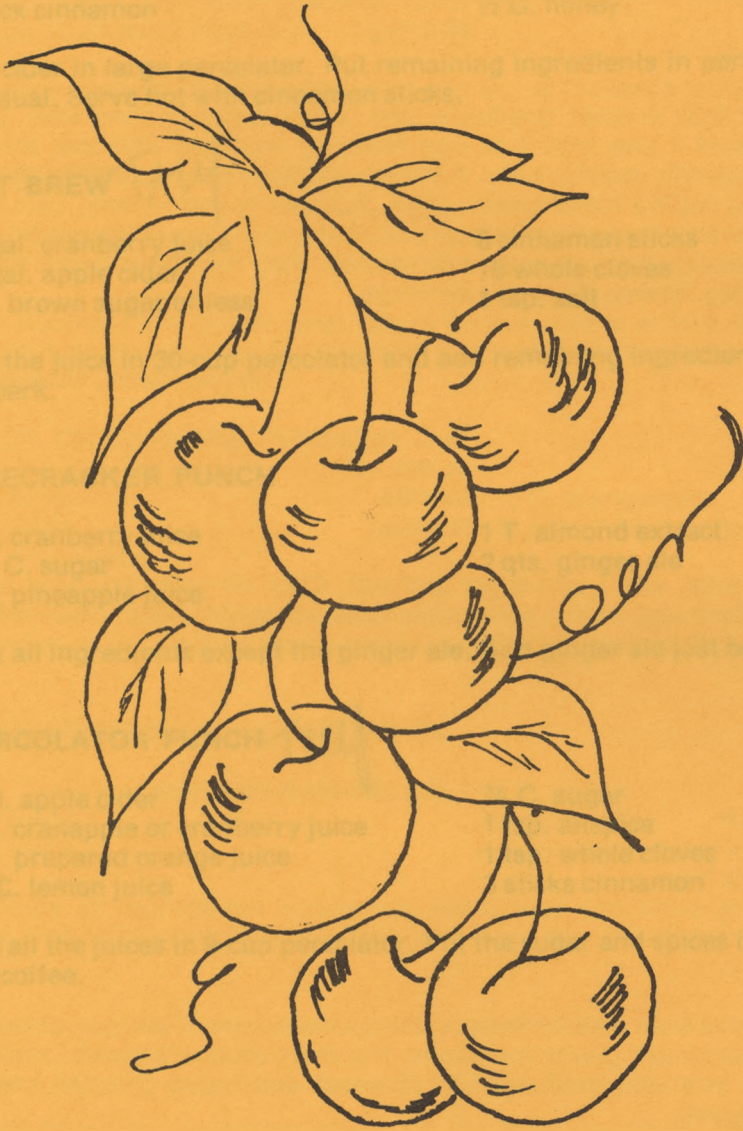
12" pizza pan

400°

10 minutes

Grease pan as directed on roll package. Stretch the dough to fit round pizza pan. Bake and cool. Mix together the cream cheese, mayonnaise, onion, dill weed and garlic. Spread on cooled crust. Cut into small bite-size pieces the raw vegetables: carrots, broccoli, cucumbers, cauliflower, parsley, etc. Sprinkle over the spread. Top with shredded Cheddar cheese. Cut into small squares for serving.

Don't say the thing is impossible,
The chances are you'll rue it,
Because some fool who doesn't know -
Will come along and do it!



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Try

SPICY APPLE CIDER

Mary Kleineck

- 8 C. apple cider
- 1 stick cinnamon
- 1 tsp. whole cloves
- ½ C. honey

Put cider in large percolator. Put remaining ingredients in percolator basket. Perk as usual. Serve hot with cinnamon sticks.

HOT BREW Try

Donna Risley

- ½ gal. cranberry juice
- ½ gal. apple cider
- 1 C. brown sugar or less
- 8 cinnamon sticks
- 16 whole cloves
- 1 tsp. salt

Put the juice in 30-cup percolator and add remaining ingredients in the basket and let perk.

FIRECRACKER PUNCH

Algean Nowachek

- 4 C. cranberry juice
- 1½ C. sugar
- 4 C. pineapple juice
- 1 T. almond extract
- 2 qts. ginger ale

Mix all ingredients except the ginger ale. Add ginger ale just before serving.

PERCOLATOR PUNCH Try

Algean Nowachek

- 1 qt. apple cider
- 2 C. cranapple or cranberry juice
- 1 C. prepared orange juice
- ¾ C. lemon juice
- ¾ C. sugar
- 1 tsp. allspice
- 1 tsp. whole cloves
- 3 sticks cinnamon

Put all the juices in 9-cup percolator. Put the sugar and spices in the basket. Perk as for coffee.

A smile says the same thing in every language.

CUSTARD EGGNOG

Donna Rehmke

6 eggs, separated
½ C. sugar, divided
4 C. milk
¼ tsp. salt

1 pt. heavy cream, whipped
2 tsp. vanilla
Nutmeg

Beat egg yolks until light in color. Gradually add ¼ cup sugar beating well. Scald milk. Slowly stir about 1 cup milk into egg mixture. Add egg mixture, stirring constantly, into remaining scalded milk. Cook slowly over low heat, stirring until mixture thickens and coats a metal spoon. Chill. Add salt to egg whites, beat until soft peaks. Gradually add ¼ cup sugar, beat until soft and glossy. Whip cream until stiff. Fold egg whites into cold custard. Add vanilla, then fold in whipped cream. Chill. Top with nutmeg. Makes 20-½ cup servings.

EGGNOG

Lou Jean Scott, Maquoketa

6 eggs, separated
8 C. milk
1 C. sugar
½ tsp. salt

½ C. sugar
½ tsp. salt
Vanilla
Nutmeg

Beat egg yolks and milk, add 1 cup sugar and salt. Cook till yolks are done or till spoon coats. Cool. Beat egg whites with sugar and salt, add vanilla. Then mix all together and season with nutmeg.

7-UP PUNCH

Algean Nowachek

1 liter 7-Up
1 can Hawaiian Punch

1 pkg. cherry Kool-Aid

Very simple - just mix it up.

To remove coffee stains from plastic dinnerware, sprinkle a small amount of baking soda on a damp dishcloth and gently rub stains. For more stubborn stains, soak the cups a few minutes in a very mild solution of water and liquid chlorine bleach. Wash cups and rinse well.

PUNCH FOR ABOUT 50

Shirley Koranda

4 bottles white soda or lemon soda
2-12 oz. cans frozen lemonade
4 pkgs. strawberry Kool-Aid

4 C. sugar
4 qts. water

Combine everything except the soda, add this at the last minute.

GREEN NIGHT CAP PUNCH

Pat Burda

1 qt. pineapple juice
1 pkg. lime Kool-Aid

2 qts. ginger ale
1 qt. lime sherbet or rainbow

Pour Kool-Aid into punch bowl. Stir in juice a little at a time. Spoon in sherbet and pour ginger ale over top. Garnish with fruit slices and mint leaves. Serves 25.

MOCK CHAMPAGNE PUNCH

Betty Andresen

3 C. sugar
3 C. water
3 C. grape juice

1½ C. orange juice
1½ qts. chilled ginger ale

Boil for 3 minutes the sugar and water. Add grape juice and orange juice. Chill ingredients. Just before serving add the chilled ginger ale. Serves 38.

FROSTED ORANGE CREME DRINK

Jean Ewing

¼ C. Tang orange-flavored crystals
2 T. sugar
1 C. water

½ C. milk
½ tsp. vanilla
2 C. crushed or cracked ice

Combine all ingredients in blender. Blend well and serve at once. Garnish with fresh fruit, if desired. This is delicious on a hot day. Serves 2.

When on a diet, remember what's on the table eventually becomes what's on the chair.

ORANGE FROSTY

Denise Rehmke

6 oz. frozen orange juice concentrate
1 C. milk
½ C. sugar
1 C. water
½ tsp. vanilla
10 to 12 ice cubes

Blend all ingredients in blender at high speed until smooth. Serves 4.

ORANGE PARTY SLUSH

Deb Boyd, Anita Lasack

4½ C. water
1 C. sugar
1-6 oz. can lemonade
1-6 oz. can orange juice
1 to 1¼ C. vodka or gin

Boil the water and sugar for 15 minutes. Add remaining ingredients, stir and freeze. When ready to serve add 7-Up to your liking.

Double for large batch.

SLUSH

Patsy Benhart

9 C. water
2 C. sugar
1-12 oz. can lemonade
1-12 oz. can orange juice
2 C. vodka or gin

Boil water and sugar until dissolved. Cool and add remaining ingredients and freeze.

SLUSH

Jan Hamann

1 large can lemonade
1 large can orange juice
7 C. hot water
1 large banana
1 pkg. frozen strawberries

In large container mix lemonade, orange juice and water. In blender puree banana and strawberries. Add to liquid. At this point the mixture can be frozen and served as a frozen dessert or frozen and mixed with 7-Up as a non-alcoholic slush.



B r e a d s

1 egg, beaten in a cup (fill with
milk to make 1 cup)
2 tsp. baking powder

1/2 tsp. salt
1 cup flour

Mix all ingredients and cook 10 minutes

NOODLES

Donna Stouff

Mix all ingredients and thoroughly mix
Roll out on a floured surface to 20 inches. Cut into lines

CELESTINE

Evlyn B...

1 cup finely-diced apples

1/2 cup water

1/2 cup sour milk

Beat well. Fold

by bits on apple

50 minutes until

if you want fine you must take it.

DUMPLINS

Martha Vacek

1 egg, beaten in a cup (fill with
milk to make 1 C.)
2 tsp. baking powder

½ tsp. salt
¾ C. flour

Mix all ingredients and cook 10 minutes.

NOODLES

Donna Slouha

1 egg, beaten
¾ C. flour

1 tsp. cold water
Pinch of salt

Mix all ingredients and turn out on board and knead until flour is thoroughly mixed. Roll out half of dough at a time. Let stand to dry for 20 minutes. Cut into fine strips.

APPLE BREAD

Evelyn Balichek

1 C. sugar
½ C. margarine
¼ tsp. butter flavoring
¼ C. sour milk
1 tsp. soda
2 eggs
2 C. flour
½ tsp. salt
1 tsp. vanilla

2 C. peeled, finely-diced apples
½ C. chopped nuts
TOPPING:
2 T. butter
½ tsp. burnt sugar flavoring
2 T. flour
2 T. sugar
1 tsp. cinnamon

Loaf bread pan

350°

45 to 50 minutes

Cream sugar and shortening together. Add butter flavoring. Combine sour milk and soda. Stir in creamed mixture. Add eggs, vanilla, flour and salt. Beat well. Fold in apples and nuts. Put in greased, floured pan.

TOPPING: Mix all ingredients together for the Topping. Drop by bits on apple batter in pan. Press lightly with fork. Bake at 350° about 45 to 50 minutes until done. Turn out on cooling rack.

You will never find time for anything. If you want time you must take it.

BANANA PARTY BREAD

Gunda Wiendenhoff

1 C. nuts
1 C. candied fruit
¼ C. shortening, melted and cooled
2 C. flour
1 tsp. baking powder
½ tsp. soda
¾ C. sugar
½ tsp. salt
¼ C. buttermilk or sour cream
1 tsp. vanilla
1¼ C. mashed bananas
¼ C. golden raisins

Loaf pan

350°

40 to 45 minutes

METHOD: Grease bottom of bread pan. Line with wax paper, cut to fit bottom of pan. Then grease the waxed paper. Sift flour, sugar, baking powder and soda, salt. Mix in buttermilk or sour cream, nuts, vanilla, candied fruit, raisins, shortening and bananas. Pour into middle of dry ingredients and mix well. Bake at 350° for 40 to 45 minutes.

BANANA BREAD

Pam Hansen

1¾ C. flour
1 tsp. soda
1 tsp. cream of tartar
½ tsp. salt
½ C. shortening
¾ C. sugar
2 eggs, well beaten
3 to 4 bananas to make 1 C. mashed

8x4x3'' loaf pan

350°

1 hour

Mix and sift: 1¾ cups flour, 1 teaspoon soda, 1 teaspoon cream of tartar, ½ teaspoon salt. Cream: ½ cup shortening and ¾ cup sugar. Add 2 eggs, well beaten. Mash 3 to 4 bananas to make 1 cup pulp. Add flour mixture alternately with banana. Pour into 8x4x3'' loaf pan. Bake 1 hour at 350°.

BANANA BREAD

Beulah Wiedenhoff

1 C. sugar
½ C. shortening
3 eggs
2 T. sour milk
3 bananas, well mashed (2 if large)
1 tsp. soda, dissolved in hot water
2 C. flour
1 tsp. baking powder
½ tsp. salt

325°

1 hour

Mix in order given and bake at 325° about 1 hour.

BROWN BREAD IN CANS

Brenda Otte

1-6½ oz. pkg. dates, cut up
3 tsp. soda
2 C. boiling water
2 T. butter
2 C. sugar

2 eggs, beaten
4 C. sifted flour
1 tsp. salt
2 tsp. vanilla
½ C. nuts

6 cans ½ full

325°

1 hour

Pit and chop dates and cover with cold water. Cook until mushy; about 10 minutes. Don't drain. Add soda, boiling water, and butter and let cool. Then add remaining ingredients. Grease 6 cans. Fill cans ½ full. Bake at 325° for 1 hour.

CARROT-PINEAPPLE QUICK BREAD

Denise Rehmke

3 C. flour
1 tsp. baking soda
1 tsp. salt
1 tsp. ground ginger
½ tsp. baking powder
3 eggs

1 C. vegetable oil
1½ C. sugar
2 C. shredded carrots
1-8 oz. can crushed pineapple, drained
1 C. chopped pecans

4-6x3x2'' loaf pans

350°

50 minutes

Mix together flour, soda, salt, ginger, and baking powder; set aside. In a large mixer bowl at medium speed, beat eggs and oil until well-blended. Add sugar and continue beating until mixture is thick, about 2 minutes. On low speed, beat in carrots and pineapple. Add flour mixture and stir just until flour is moistened. Stir in nuts. Pour batter into 4 greased and floured 6x3x2'' loaf pans. Bake for 50 minutes at 350°. Cool in the pans on wire rack.

My Mom's the finest cook on earth
And she told me long ago,
That bread's no good unless you
Add some loving to the dough.

GRAPE-NUT BREAD

Phyllis Wiedenhoff

1 C. Grape-Nuts
1 tsp. soda
2 C. sour milk (1 T. vinegar to 1 C.
milk)
Soak these 3 ingredients 20 minutes.

MIX:
1 ½ C. sugar
2 eggs
3 C. flour
1 tsp. baking powder
1 tsp. salt

Loaf pan

350°

1 hour

Soak these 3 ingredients for 20 minutes: 1 cup Grape-Nuts, 2 cups sour milk (1 tablespoon vinegar to 1 cup milk), and 1 teaspoon soda. Mix: 1 ½ cups sugar, 2 eggs, 3 cups flour, 1 teaspoon baking powder, 1 teaspoon salt, and add to above mixture. Bake for about 1 hour at 350° in a loaf pan.

HOLIDAY FRUIT AND NUT CAKE

L. Jack Ehlers,
Former pastor

2 lbs. pitted dates
½ lb. green candied cherries
½ lb. red candied cherries
1 lb. candied pineapple
1 lb. English walnuts, large pieces
1 lb. Brazil nuts
1 lb. pecans

¾ C. white sugar
1 ½ C. flour
1 tsp. baking powder
½ tsp. salt
5 eggs
2 tsp. vanilla

200°

1 hour, 45 minutes

Sift dry ingredients over fruits and nuts, which should be left in large pieces. Mix well with hands. Beat eggs and vanilla; pour over mixture and again mix well with hands. Grease 4 small or 2 large bread pans, line with wax paper and grease well again. Press fruit mixture in pans. Preheat oven. Bake. Place bread on racks and remove wax paper while they are still warm. Could leave in the oven with the door open until the oven is cooled and then take off paper.

A real large bowl or kettle is needed for mixing.

To prevent soggy pie crust in an unbaked pie shell, brush with a thin coating of egg white. This is especially good for fruit pies.

LEMON BREAD

Lillian Petersen

4 eggs, slightly beaten
 1 pkg. Betty Crocker lemon cake mix
 1 small pkg. lemon instant pudding

1 C. cold water
 ½ C. Wesson oil
 ¼ C. poppy seed (scant)

Loaf pan 350° 45 minutes

Beat 4 eggs slightly. Add 1 package lemon cake mix (Betty Crocker), 1 small package lemon instant pudding, 1 cup cold water, ½ cup Wesson oil, ¼ cup poppy seed (scant). Mix all together and beat 4 minutes. Put in greased loaf pan. Bake at 350° for 45 minutes.

LEMON BREAD

Cate Steffens

1 pkg. yellow cake mix
 1 pkg. orange jello, mix with ¾ C.
 boiling water and cool

⅔ C. oil
 4 whole eggs
 2 T. lemon extract

GLAZE:

1 ½ C. powdered sugar
 350°

3 T. ReaLemon
 40 minutes

Beat all together for 4 to 5 minutes. Place oiled paper in 2 regular pans. Bake 40 minutes at 350°. Mix Glaze ingredients and pour on bread while hot.

POPPY SEED BREAD

Edna Thompson

1 box butter brickle cake mix
 1 pkg. instant coconut pudding
 ¼ C. Mazola oil

¼ C. poppy seed
 4 eggs
 1 C. water

325° 1 hour

Combine all ingredients in mixing bowl and beat 3 minutes. Makes 2 loaves.

POPPY SEED BREAD

Donna Rehmke

1 butter brickle or yellow cake mix
 1 pkg. instant coconut cream pudding
 mix
 4 eggs

1 C. warm water
 ¼ C. poppy seed
 ½ C. oil

350° 45 minutes

Beat all ingredients for 4 minutes. Pour into greased loaf pans. Bake at 350° for 45 minutes.

PUMPKIN BREAD

Donna Rehmke

3 C. sugar	½ tsp. ground cloves
4 eggs, beaten	1 tsp. each: cinnamon, nutmeg and allspice
3½ C. flour	1-16 oz. can pumpkin
1 tsp. baking powder	⅔ C. water
2 tsp. salt	1 C. salad oil
2 tsp. baking soda	1 C. chopped nuts
3 loaf pans	350°
	1 hour

Combine sugar and eggs. Beat until fluffy. Combine all dry ingredients. Add pumpkin to sugar and eggs, then add dry ingredients alternately with water and salad oil. Beat with electric mixer several minutes. Add nuts. Grease 3 loaf pans and pour batter in each. Bake at 350° oven for 1 hour, or until done.

PUMPKIN BREAD

Lydia Ethridge

3½ C. flour	3 C. sugar
2 tsp. soda	1 C. oil
1½ tsp. salt	4 eggs
3 tsp. cinnamon	⅔ C. water
3 tsp. nutmeg	2 C. pumpkin
2 loaf pans	350°
	1 hour

Sift dry ingredients together; place in bowl. Then add beaten eggs, oil, water, pumpkin; mix until all moistened. Grease 2 loaf pans. Divide batter between them. Bake at 350° for 1 hour.

SPOON BREAD

Leona Stamp

1 C. yellow or white cornmeal	2 eggs, separated
1½ tsp. salt	½ C. milk
2 T. butter	½ C. flour
2 C. boiling water	4 tsp. baking powder
2 whole eggs	
2-quart casserole	375°
	30 minutes

Stir cornmeal, salt, butter in 2 cups boiling water. Stir over low heat until smooth and thick. Remove from heat. Cool to room temperature. Blend in whole eggs and egg yolks beaten with ½ cup milk. Stir flour and baking powder together, stir into mixture. Whip egg whites until stiff. Fold into cornmeal mixture until all white disappears. Pour into greased 2-quart casserole. Bake 30 minutes at 375°.

STRAWBERRY BREAD

Betsy Bonny

2 eggs, slightly beaten
1 C. sugar
½ C. oil
1 C. mashed, unsweetened strawberries

1 ½ C. flour
¼ tsp. salt
½ tsp. cinnamon
½ tsp. soda

1 loaf or 3 small loaf pans
45 minutes small loaf; 1 hour large loaf

350°

Combine lightly-beaten eggs with oil and sugar. Add mashed berries. Stir flour, salt, cinnamon and soda together. Add to the liquid mixture. Pour into well-greased pans. Bake at 350° for 45 minutes for small loaves or 1 hour for large loaf.

ZUCCHINI BREAD

Carleen Rehmke

2 ½ C. flour (½ white, ½ wheat)
¼ C. powdered milk
½ C. wheat germ
2 tsp. baking soda
½ tsp. baking powder
2 C. sugar (1 brown, 1 white)
3 tsp. cinnamon

½ tsp. nutmeg
1 C. oil
3 eggs, beaten
3 tsp. vanilla
1 C. chopped nuts
2 C. zucchini with peel (grated)

2 loaf pans
350°
1 hour

Combine ingredients and place in 2 large greased loaf pans. Bake at 350° for 1 hour.

ZUCCHINI BREAD

Helen Benhart

3 eggs
2 C. sugar
1 C. vegetable oil
1 T. vanilla
2 C. zucchini, unpeeled, grated, coarse and loose packed

2 C. flour
1 T. cinnamon
2 tsp. baking soda
1 tsp. salt
¼ tsp. baking powder
Optional: raisins or walnuts

2-8x4x3'' loaf pans
350°
1 hour

In bowl, beat eggs until frothy. Beat in sugar, oil and vanilla until thick and lemon-colored. Stir in zucchini and flour, sifted with rest of dry ingredients. Fold in raisins or walnuts to taste, if desired. Pour into oiled pans and bake. Can be frozen and should be refrigerated after baking.

COFFEECAKE

Judy Flory

CREAM:

1 C. butter

1 C. sugar

ADD:

2 eggs and beat well.

ADD:

2 C. flour

½ tsp. salt

1 tsp. soda

Add alternately with 1 C.
sour cream

Pour half of mixture into 9x13" pan and sprinkle half with filling of:

1 tsp. cinnamon

1 C. chopped nuts

½ C. brown sugar

Repeat and bake at 350° about 35 minutes.

350°

35 minutes

Cream 1 cup butter and 1 cup sugar. Add 2 eggs and beat well. Add 2 cups flour, 1 teaspoon soda, ½ teaspoon salt--alternately with 1 cup sour cream. Pour half of mixture into 9x13" pan and sprinkle half the filling of: 1 teaspoon cinnamon, ½ cup brown sugar, 1 cup chopped nuts. Repeat and bake at 350° about 35 minutes.

COFFEECAKE

Ann Sobotka

SIFT TOGETHER:

2 C. flour

1 tsp. cinnamon

½ tsp. salt

3 tsp. baking powder

ADD:

1 C. granulated sugar

½ C. brown sugar

9x12" pan

CUT IN:

⅔ C. oleo

ADD:

2 beaten eggs

1 C. buttermilk

TOPPING:

½ C. brown sugar

½ C. chopped nuts

350°

30 minutes

Sift together the 2 cups flour, cinnamon, salt and baking powder. Add 1 cup granulated sugar, ½ cup brown sugar. Cut in the oleo. Add 2 beaten eggs, 1 cup buttermilk. Stir only until blended. Pour into 9x12" greased pan. Cover with Topping of ½ cup brown sugar and ½ cup chopped nuts. Bake 30 minutes at 350°, or until done when tested. Drizzle icing over the top while still warm.

COFFEECAKE DESSERT

Marie Ledvina

¾ C. oleo
½ C. sugar
2 eggs
1 C. sour cream
2½ C. flour

1 tsp. salt
1 tsp. baking soda
2 cans pie filling
½ C. sugar
½ tsp. cinnamon

9x13" pan

350°

45 minutes

Cream ¾ cup oleo and ½ cup sugar. Beat 2 eggs and 1 cup sour cream together; add to creamed mixture. Sift together 2½ cups flour, 1 teaspoon salt and 1 teaspoon baking soda. Add to above mixture and mix well. Spread ½ batter in a greased 9x13" pan. Put on 2 cans of your favorite pie filling. Mix together ½ cup sugar and ½ teaspoon cinnamon. Sprinkle ½ of this mixture on top of pie filling. Top with remaining batter, then rest of cinnamon mixture. Bake at 350° for 45 minutes.

CHERRY COFFEECAKE

Emma Hodgden

4½ C. all-purpose flour
½ C. sugar
1 tsp. salt
1-¼ oz. pkg. active dry yeast
1 C. milk

¼ C. water
½ C. butter or margarine
1 egg
1-1 lb. 6 oz. can cherry pie filling

15½x10½x1" pan

350°

30 to 35 minutes

In a large mixing bowl, combine 1¼ cups flour, sugar, salt and yeast. Mix well. In a small saucepan combine milk, water and butter or margarine. Heat until lukewarm. Gradually add to dry ingredients. Beat at medium speed for 2 minutes. Add egg and 3 cups flour. Beat at high speed for 2 minutes. Add remaining ¼ cup flour. Mix well. Pour batter into a warm greased bowl. Cover. Let rise in a warm place free from drafts for 1 hour, or until doubled in bulk. Preheat oven to 350°. Punch dough down. Spread evenly in lightly greased 15½x10½x1" jellyroll pan. Spread cherry filling over all. Bake 30 to 35 minutes.

He who sings frightens away his worries.

JEWISH COFFEECAKE

Joyce Stewart

1 pkg. yellow cake mix
1 pkg. vanilla pudding
4 eggs
½ pt. sour cream
¼ lb. soft butter

FILLING AND TOPPING:

½ C. sugar
½ C. nuts
1 tsp. cinnamon

Tube or bundt pan

350°

1 hour

Mix cake mix, pudding mix, 4 eggs, sour cream and butter at medium speed. Use tube or bundt pan. Fill pan with ½ the batter. Then use ½ the filling mix evenly on top. Finish using the rest of batter. Sprinkle the rest of the topping on top. Bake 1 hour in 350° oven.

NIGHT BEFORE COFFEECAKE

Algean Nowachek

⅔ C. oleo or butter
1 C. sugar
½ C. firmly-packed brown sugar
2 eggs
1 C. buttermilk
2 C. flour
1 tsp. baking soda

1 tsp. cinnamon
½ tsp. salt
½ to 1 C. chopped dates

TOPPING:

½ C. packed brown sugar
¼ tsp. nutmeg
½ tsp. cinnamon
1 C. chopped nuts

9x13'' pan

350°

40 to 50 minutes

Cream oleo and sugars until fluffy. Add eggs; beat well. Add dry ingredients, alternately with buttermilk. Beat until smooth after each addition. Mix in dates. Pour into greased 9x13'' pan. Combine topping ingredients and sprinkle over batter. Cover with foil and refrigerate overnight. Next morning preheat oven to 350° and bake 40 to 50 minutes. Super for a brunch or bake sale.

NORWEGIAN COFFEECAKE

Carol Pence

1 egg plus enough milk to equal 1 C.
1 C. sugar
1½ C. sifted flour
2 tsp. baking powder

TOPPING:

1 C. brown sugar
1 tsp. cinnamon
½ stick of melted margarine
Optional: oatmeal or nutmeg

8x10'' pan

350°

25 to 30 minutes

Stir together: egg in milk, sugar, flour, baking powder. Do not beat. Pour in 8x10'' well-greased and floured cake pan. On topping: Combine 1 cup brown sugar, 1 teaspoon cinnamon, ½ stick of melted margarine. Optional: Oatmeal or nutmeg. Put on top first mixture. Bake at 250° in preheated oven for 25 to 30 minutes. Cool. May add thin icing.

QUICK COFFEECAKE

Contributed

Nuts
1 pkg. frozen dinner rolls
1 pkg. butterscotch regular pudding

1 stick oleo, melted
½ C. brown sugar

Bundt pan 350° 25 to 35 minutes

Grease bundt pan. Lay nuts on bottom of pan. Place 1 package of frozen dinner rolls around in pan. Sprinkle 1 package butterscotch regular pudding over rolls. Melt 1 stick oleo; add ½ cup brown sugar and mix in bowl. Pour over the rolls. Let set in refrigerator overnight. Take out to rise. Bake at 350° for 25 to 35 minutes.

SOUR CREAM COFFEECAKE

Dorothy Virtue

MIX TOGETHER:

½ C. oleo
1 C. sugar
2 eggs
1 C. sour cream
1 tsp. almond flavoring

THEN ADD:

2 C. flour
1 tsp. soda
1 tsp. baking powder
½ tsp. salt

STREUSEL MIXTURE:

⅓ C. brown sugar
¼ C. white sugar

1 tsp. cinnamon
1 C. nuts, or more

9x13" pan 350° 25 minutes

Mix together ½ cup oleo, 1 cup sugar, 2 eggs, 1 cup sour cream, 1 teaspoon almond flavoring. Add 2 cups flour, 1 teaspoon soda, 1 teaspoon baking powder, ½ teaspoon salt. Mix altogether and put ½ in a 9x13" pan. Cover with ½ of Streusel Mixture: ⅓ cup brown sugar mixed with ¼ cup white sugar, 1 teaspoon cinnamon, 1 cup nuts. Put remaining batter on top. then add the rest of the Streusel Mixture. Bake at 350° for 25 minutes, or until done.

To freshen up bread, sprinkle it lightly with water and wrap in foil. Heat oven to 325° and bake bread 15 to 20 minutes and dinner rolls for 10 minutes.

Try

STREUSEL COFFEECAKE

Beulah Wiedenhoff

- 3/4 C. sugar
- 1/3 C. oil
- 1 egg
- 1/2 C. milk
- 1 1/2 C. flour
- 2 tsp. baking powder
- 1/2 tsp. salt

TOPPING:

- 1/2 C. brown sugar
- 2 T. flour
- 2 tsp. cinnamon
- 2 T. oil
- 1/2 C. chopped nuts

9" square pan 350° 35 to 40 minutes

Combine sugar, oil and egg. Add milk and beat. Combine dry ingredients and stir in. Beat until smooth. Spread in 9" pan.

TOPPING: Combine brown sugar, flour, cinnamon, oil and chopped nuts and sprinkle over batter. Bake at 350° for 35 to 40 minutes.

YUM-YUM COFFEECAKE

Alberta Wink

- 1/2 C. butter or oleo
- 1 C. sugar
- 2 eggs
- 2 C. sifted flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 C. sour cream mixed with 1/2 tsp. baking soda

TOPPING:

- 1/3 C. brown sugar
- 1 tsp. cinnamon
- 1/4 C. white sugar
- 1 C. chopped pecans, optional

9x11" pan 325° 40 minutes

Mix butter, sugar, eggs, flour, baking powder, salt, sour cream, baking soda all together. Pour half of batter into 9x11" pan. Cover with half of Topping and then with rest of batter. Bake at 325° for 40 minutes.

TOPPING: Combine 1/3 cup brown sugar, 1 teaspoon cinnamon, 1/4 cup white sugar and 1 cup chopped pecans.

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

APPLESAUCE PUFFS

Cindy Steffens

2 C. Bisquick
¼ C. sugar
1 tsp. cinnamon
½ C. applesauce
¼ C. milk

1 egg
2 T. salad oil
Melted butter
Cinnamon-sugar mixture

400°

12 minutes

Combine and beat vigorously 30 seconds. Fill greased muffin tins (2'') $\frac{2}{3}$ full. Bake at 400° for 12 minutes. Dip in melted butter and roll in cinnamon-sugar mixture.

BAKING POWDER BISCUITS

Donna Slouha

2 C. flour
3 tsp. baking powder
½ tsp. salt

¼ C. lard
 $\frac{2}{3}$ to $\frac{3}{4}$ C. milk

12 to 15 minutes

Cut shortening into sifted dry ingredients until coarse crumbs. Make a well, add milk. Stir until dough follows fork around the bowl. Turn dough on slightly-floured surface. Knead 10 to 12 strokes. Roll or pat dough ½" thick. Bake in very hot oven 12 to 15 minutes till lightly brown.

BREAKFAST PUFFS

Dorothy Furne

½ C. shortening
½ C. sugar
2 eggs
1½ C. flour
1½ tsp. baking powder

½ tsp. salt
½ tsp. nutmeg
1½ C. milk
Melted butter
Cinnamon and sugar mixture

Muffin tins

350°

25 to 30 minutes

Mix sugar and shortening. Add eggs and beat smooth. Alternate dry ingredients with milk. Bake in muffin tins at 350°, 20 to 30 minutes. Test with a pick. Dip warm puffs in melted butter and roll in cinnamon and sugar.

DANISH PUFF PASTRY

Algean Nowachek

CRUST:

1 stick soft oleo
1 C. flour

2 T. water

NEXT STEP:

½ C. oleo
1 C. water
1 C. flour

3 eggs
1 tsp. almond flavoring
Powdered sugar frosting
Nuts

350°

45 to 60 minutes

CRUST: Mix flour and oleo and then add water and mix until forms in round ball, divide in half. Pat dough with hand into 2 long strips 3x12" on baking sheet.

NEXT STEP: Mix ½ cup oleo, 1 cup water and bring to rolling boil. Stir in 1 cup flour immediately to keep from getting lumpy. Add almond flavoring and remove from fire. When smooth and thick add 1 egg at a time, beating until smooth. Spread evenly over each strip of pastry. Bake at 350° for 45 to 60 minutes, or until top is crisp and brown. Frost with powdered sugar frosting and sprinkle with chopped nuts.

ENGLISH TEA MUFFINS

Dawn Andresen

¾ C. sugar
½ C. oleo or lard
1 egg
¾ C. raisins

2 C. sifted flour
2 tsp. baking powder
¼ tsp. soda
¼ tsp. cinnamon
1 C. milk

TOPPING:

½ C. brown sugar
¼ tsp. cinnamon

¼ C. nuts

Muffin tins

400°

20 minutes

Mix well; put in muffin tins, half full. Makes 18. Top with ½ cup brown sugar, ¼ teaspoon cinnamon, ¼ cup nuts. Bake at 400° for 20 minutes.

Most people don't lack the ability, but the will.

SPUGNICKS

Debra Shoaff

1 C. sugar	2 eggs
½ tsp. nutmeg	1 C. milk
½ tsp. baking powder	1 tsp. vanilla
1 tsp. cinnamon	3 C. flour
¼ tsp. salt	

Combine sugar, nutmeg, baking powder, cinnamon and salt. Add eggs; mix well. Add milk and vanilla; mix well. Then add flour and mix well. Fry in deep fat in electric fryer at 300° to 340°.

DANISH PASTRY

Rosemary Cannon

4 cakes Fleischmann's yeast	½ C. sugar
1 T. sugar	3 eggs
1 C. lukewarm water	1 tsp. salt
1 C. milk, scalded and cooled	½ tsp. lemon extract
7 C. flour	½ tsp. vanilla
6 T. shortening	1½ C. butter

Dissolve yeast and 1 tablespoon sugar in lukewarm water; add milk; add 3 cups flour and beat until smooth. Cream shortening and sugar together thoroughly; add eggs (reserving 1 egg white). Add salt and flavoring; add to creamed mixture. Combine this with first yeast mixture and beat well. Add remaining 4 cups flour gradually to make a moderately stiff dough. Knead lightly on floured board. Place in greased bowl, cover and let rise ¼ in bulk. Roll out on floured board into oblong piece ½" thick. Use ½ the amount of butter, place it in small pieces over center third of dough. Fold 1 side over to cover butter; place remaining pieces of butter on top, then fold other third of dough to completely cover this layer of butter. Press down edges well. Turn dough ¼ way around and roll out again to ½" thick. Fold ¼ of dough at each end into center, then fold again together. Chill in refrigerator about ½ hour. Again roll out to ½" thick, fold in fourths and chill ½ hour. Again roll out and the dough is now ready to shape. Shape as desired, into crescents, pinwheels, braided rings, figure eights, etc.; place on buttered pans and let rise until light. Brush with egg white mixed with 1 tablespoon cold water. Bake in very hot oven at 500° until brown, about 10 minutes; reduce heat and bake until done, about 25 minutes.

GRANDMA FOWLER'S FUTCHENS

Anita lasack

1 big cake yeast	1 lemon rind (grated)
1 C. water (lukewarm) to dissolve yeast	1-1 lb. box of raisins
1 tsp. sugar (add to yeast & water)	18 eggs, beaten till fluffy
3 C. milk, scalded and cooled	¾ C. sugar
1 tsp. salt for every C. of milk	2 T. oleo or butter
1 T. cardamon seed (crushed fine)	12 or 13 C. flour, enough so it doesn't run off spoon

Mix ingredients in order. May also help to flour raisins before adding to batter. Let rise a good 2 hours. Drop by teaspoons in hot grease till brown on both sides.

AUNT CHRISTINA'S FUDGENS

Julie Flory

2½ C. flour	1 tsp. salt
3 C. milk	¼ C. sugar
4 T. butter	1½ tsp. cardamon seed
7 egg whites, beaten stiff	1 pkg. yeast, dissolved
7 egg yolks	2 C. flour
	Raisins

Make a paste of 2½ cups flour and 3 cups milk. Beat smooth; cook in frypan with 4 tablespoons butter until dry and leaving sides of pan. Cool. Separate 7 eggs. Beat whites until stiff. Beat yolks and add to paste along with 1 teaspoon salt, ¼ cup sugar, 1½ teaspoons cardamon seed, 1 package dissolved yeast, 2 cups flour and raisins. (May add more butter or flour.) Add beaten egg whites. Let rise 1 to 2 hours. Drop by rounded teaspoons into hot oil. Cook to golden brown; drain. Dip in sugar to eat. (Best eaten hot.)

Household mixture to remove stains: ½ cup Clorox II, ⅓ cup Finish dishwashing soap and 1 gallon warm water. Soak clothes overnight in plastic container. This will remove most stains, plus it will usually make your whites-white.

FUTCHINS

Anna Rehmke

2 C. milk	Grated rind of ½ lemon
½ C. flour	1 tsp. lemon extract
1 tsp. salt	¾ tsp. cardamon, ground
½ C. sugar	5 C. flour (approximately)
1 cake yeast dissolved in ¼ C. warm milk	1 C. raisins, plumped in hot water, drained
6 egg yolks	6 egg whites, beaten stiff

Cook the 2 cups of milk and ½ cup flour until thick, stirring all of the time. Add 1 teaspoon salt, ½ cup sugar. Cool and add 1 cake yeast dissolved in ¼ cup warm milk. Add 6 egg yolks, 2 at a time, beating well after each addition. Then add grated rind of ½ lemon, 1 teaspoon lemon extract, ¾ teaspoon cardamon, ground. Add approximately 5 cups flour, 1 at a time, beating well after each addition. Then add 1 cup raisins which have been plumped in a little hot water and drained. Beat the 6 egg whites until real stiff and add to dough and beat well. If batter is too thin, add more flour at this time. Let rise. Drop by 1 tablespoon at a time in hot fat (as for donuts). Drain on paper towel. Eat hot dipped in granulated sugar.

KOLACHES

Brenda Otte

1 C. boiling water	1 tsp. salt, scant
1 C. lard	2 eggs, well beaten
1 C. cold water	5½ C. flour to make soft dough
2 cakes or 2 pkgs. yeast, dissolved in ½ C. warm water	

½ cup sugar 450° 10 minutes

Mix 1 cup boiling water and 1 cup lard. Add 1 cup cold water, 2 cakes of yeast dissolved in ½ cup warm water, 1 teaspoon salt (scant), 2 eggs (well beaten), 5½ cups flour (to make soft dough). Let rise once. Knead down and roll out. Cut out in circles. Press down center and fill. Bake at 450° for 10 minutes on third rack.

Blessed is the salt added to water when boiling eggs. It will keep them from cracking.

KOLACHES

Agnes Ingwersen

4 C. milk	4 egg yolks, beaten
½ C. each of lard, oleo and Imperial margarine, melted	2 oz. soft yeast
8 T. sugar	1½ T. salt
1 T. honey (optional)	10 C. flour (approximately)

425°

10 to 12 minutes

Scald milk, let cool. Dissolve yeast in ½ cup cooled milk, add 1 tablespoon sugar. Put remainder of milk in large mixing bowl, add 7 tablespoons sugar, salt and honey; let cool. Add 12 tablespoons melted shortening. Add 4 cups flour; beat well. Add dissolved yeast, 2 cups flour and egg yolks. Beat well. Add small amount of remaining flour at a time and beat well after each addition. Grease top of dough with melted shortening and cover in bowl. Let rise until double in bulk. Do not knead the dough. Put small amount of dough on floured bread board, cut off pieces and roll into balls the size of walnuts. Place on greased baking pans 2" apart. Grease tops, make indentations in center of each ball. Let rise, make indentations again; fill indentations with cooked filling of your choice. Let rise again, until bubbles form. Bake at 425° for 10 to 12 minutes until golden brown. After removing from oven, leave on pans, grease tops, cover for short time. Remove from pans and place on cooling rack, covered with paper toweling. Makes 90 Kolaches. Recipe can also be used to make poppy seed rolls, Parker House rolls and long johns.

BUBBLE BREAD

Agnes R. Petersen

2 loaves frozen bread	1 tsp. cinnamon
1 box regular butterscotch pudding	1 tsp. vanilla
1 C. brown sugar	½ C. milk
½ C. melted butter	Nuts, if desired

9x13" pan

350°

30 minutes

Put 2 loaves frozen bread out the night before. The next morning cut bread in cubes with scissors. Put in 9x13" greased loaf pan. Mix the following ingredients: 1 box regular butterscotch pudding, 1 cup brown sugar, ½ cup melted butter, 1 teaspoon cinnamon, 1 teaspoon vanilla, ½ cup milk and nuts, if desired. Pour over cubes of bread in the pan. Let rise. Bake at 350° for 30 minutes.

THUR

CHERRY BUNS

Jo Behne

- 1 loaf frozen bread (let rise) 1 can cherry pie filling
- 475° 15 to 20 minutes

Let frozen dough rise; cut into 13 pieces. On floured board spread dough and fill with cherry pie filling. Pinch together. Bake at 475° for 15 to 20 minutes.

HIDDEN KOLACHES

Contributed

- 1 loaf Rhodes frozen sweet bread 1 can pie filling
- dough, thawed and raised
- 375° 12 to 15 minutes

Thaw 1 loaf of Rhodes frozen sweet bread and let rise. Put on a floured board (just enough to keep from sticking). Cut into 12 pieces. Pull apart each one into squares with hands. Add 1 teaspoon pie filling (any kind): cherry is best--in center of each one. Bring opposite sides up and pinch together on top. Let rise for 15 minutes in warm place. Bake at 375°, 12 to 15 minutes, or until lightly brown. Frost tops when cool with powdered sugar frosting.

BREAD BISCUITS

Jade Derynck

- 2 pkgs. yeast, dissolved in 1 C. warm 2 eggs, beaten
- water 1 tsp. salt
- ½ C. sugar 1 C. liquid shortening
- 1 C. boiling water, cooled 6 C. flour (approximately), and a little
- more
- 350° 40 to 45 minutes

Make stiff, not sticky dough. Let rise once; make into biscuits. Let rise again. Bake till brown, 40 to 45 minutes at 350°.

To substitute regular flour for cake flour, remove 1 tablespoon of the flour from each cup and add 1 tablespoon cornstarch.

EASY CROISSANTS

Carol Hodgden

5 C. flour
2 pkgs. dry yeast
¼ C. sugar
2 tsp. salt
1 C. water
¾ C. evaporated milk

¼ C. butter
1 egg
1 C. butter
1 egg
1 T. water

350°

15 minutes

Combine 1 cup flour, yeast, sugar and salt. Heat 1 cup water, milk and butter to 120° to 130°. Add to flour mixture. Add egg. Blend at low speed. Beat at medium speed for 3 minutes. Next, cut 1 cup butter into 4 cups flour to size of large peas. Pour yeast mixture over flour and butter mixture and fold in until blended. Cover and chill 2 hours. Then knead 6 times and divide into 4 equal parts. Roll each into a 14" circle and cut in 10 wedges. Roll up and place on ungreased cookie sheet in curve shape. Let rise till double for 1 to 1½ hours. Brush with egg and water mixture. Bake at 350° for 15 minutes.

DEEP-FRIED CINNAMON PUFFS

Agnes Ingwersen

2½ C. all-purpose flour
1 pkg. Red Star instant blend dry yeast
½ tsp. salt
½ tsp. cinnamon
¼ C. sugar

½ C. milk
¼ C. water
¼ C. butter or margarine
2 eggs
Oil for frying

In mixer bowl combine flour, yeast, salt, cinnamon and sugar; mix well. In saucepan, heat milk, water and butter until warm (120° to 130°; butter does not need to melt). Combine dry ingredients and milk mixture. Add eggs; beat at low speed until moistened; beat 3 minutes at medium speed. Cover; let rise in warm oven. (Turn oven to lowest setting for 1 minute, turn off.) Let rise 20 minutes. Heat oil to 400°. Drop batter by tablespoons into oil and fry about 2 minutes until golden brown. Drain on absorbent paper towels and roll warm puffs in cinnamon-sugar mixture. Makes 42 puffs.

To lengthen thy life - lessen thy meals.

HOT CROSS BUNS

Agnes Ingwersen

2 envs. dry yeast
½ C. sugar
½ C. very warm water
½ C. oleo
1 small can evaporated milk
1 T. salt
2 eggs

½ C. currants (soaked in hot water at
least 2 hrs. and drained well)
4 oz. candied cherries
¼ tsp. cinnamon
¼ tsp. nutmeg
4 to 4½ C. flour

425°

15 minutes

Dissolve yeast in water. Heat milk to simmer stage, remove from heat, add oleo, sugar, and salt. Add 2 cups flour and beat well. Add yeast, water and eggs. Beat well. Add currants, candied cherries and spices. Add remaining flour to make stiff dough. Let rise till double in bulk. Turn onto floured board. Make into buns. Put onto greased pans. Grease tops well. Let rise. Cut crosses in top of buns with scissors. Let rise. Bake at 425° for 15 minutes, or until golden brown. Top with favorite powdered sugar frosting.

FRIGIDAIRE ROLLS

Patsy Benhart

1 cake compressed yeast
½ C. sugar
2 C. lukewarm water
1 egg

7 C. flour
1 tsp. salt
3 T. shortening

425°

20 minutes

Crumble yeast into bowl and add sugar, salt, water, and egg. Add ½ flour and beat well. Add shortening and remaining flour. Let rise to double. Punch down. Cover tightly and place in refrigerator about 1 hour. Remove desired amount and shape into rolls. Let rise to double. Bake 20 minutes at 425°.

To prevent insect damage when growing muskmelons, lay melons on cans as they are ripening.

MOM'S ORANGE BUTTER ROLLS

Elizabeth Steffens

1 pkg. yeast
¼ C. warm water
1 C. sugar
1 tsp. salt
2 eggs
½ C. sour cream
½ C. melted butter
2¾ to 3 C. flour

1 C. coconut, toasted
2 T. grated orange rind

GLAZE:

¾ C. sugar
2 T. orange juice
½ C. sour cream
¼ C. butter

350°

25 to 30 minutes

Soften yeast in warm water. Stir in ¼ cup sugar, salt, eggs, sour cream, and 6 tablespoons butter. Gradually add flour. Let rise 2 hours. Combine ¾ cup sugar, ¾ cup coconut and orange rind. Knead dough. Roll half to 12" circle. Brush with butter. Sprinkle with half of sugar mixture. Cut into 12 wedges and roll up. Place in greased pan. Let rise 1 hour. Bake at 350° for 25 to 30 minutes. Glaze and sprinkle with coconut. Make glaze by combining ingredients in saucepan and boil 3 minutes.

OATMEAL BUNS

Doris Hronik

1 C. oatmeal
2 C. boiling water
3 T. oleo
¾ C. brown sugar, packed

1 T. white sugar
1½ tsp. salt
2 pkgs. dry yeast, softened in ⅓ C.
warm water
5 C. flour (approximately)

375°

15 to 20 minutes

Cook first 3 ingredients and cool to lukewarm. Mix sugars, salt and yeast and add to the cooled mixture. Add and knead in flour. Let rise and form in balls. Let rise again and bake. Makes 24 buns.

POTATO BUNS

Nancy Slouha

2 C. potato water
1 C. mashed potatoes
½ C. shortening
½ C. sugar
1 T. salt

2 pkgs. yeast
2 eggs
6 C. flour
1½ to 2 C. or more flour

400°

20 minutes

Mix water, potatoes, sugar, salt and shortening. Cool slightly. Add yeast and eggs. Beat and add 6 cups flour. Knead on floured board, working in more flour until smooth and elastic, depending on brand of flour. Let rise twice, then shape into buns or dinner rolls. Bake 20 minutes at 400°. Grease tops and cool on rack, covered till cool. May be shaped into 3 loaves of bread, also.

SIXTY MINUTE ROLLS

Barb Ahrendsen

2 pkgs. granular or 2 cakes fresh yeast
¼ C. lukewarm water
1 egg
1¼ C. lukewarm milk

2 T. butter
3 T. sugar
1 tsp. salt
4 C. flour

375°

15 minutes

Dissolve yeast in water. Beat egg and add to milk. Combine these mixtures. Add butter and dry ingredients. Beat well and allow to stand 15 minutes. Shape into rolls. The dough is very soft, so grease hands well to handle. Let rise until double in bulk. Bake in 375° oven for 15 minutes. This recipe makes 2½ to 3 dozen rolls.

SOUR DOUGH PIZZA CRUST/HOT ROLLS

Annette Rehmke

1 C. flour
¼ tsp. soda
1 C. sourdough

2 tsp. baking powder
¼ tsp. salt
¼ C. oil

Mix all ingredients in glass bowl. PIZZA CRUST: Spread dough on greased, medium-size pizza pan. Top with sauce, cheese, meat, etc. Bake at 425° for 15 to 20 minutes. ROLLS: Knead lightly on floured board. Shape as desired. Bake at 425° for 10 to 15 minutes.

CHEESE PEPPER BREAD

Carol Pence

1 pkg. active dry yeast
¼ C. hottest tap water
2⅓ C. Gold Medal flour
2 T. sugar
1 tsp. salt

¼ tsp. soda
1 C. dairy sour cream
1 egg
1 C. shredded cheese
½ tsp. pepper

Two 1-pound coffee cans

350°

40 minutes

Grease two 1-pound coffee cans. In large mixing bowl, dissolve yeast in hot water. Add 1⅓ cups of the flour, sugar, salt, soda, sour cream and egg. Blend ½ minute on low speed, scraping bowl constantly. Beat 2 minutes at high speed, scraping bowl occasionally. Stir in remaining flour, the cheese and pepper thoroughly. Divide batter between cans. Let rise in warm place 50 minutes. (Batter will rise slightly but will not double.) Heat oven to 350°. Bake 40 minutes until golden brown. Immediately remove from cans. Cool slightly before slicing. Makes 2 loaves.

If using self-rising flour, omit salt and soda.

Try

JULIE'S CHEESE BREAD (BUNDT PAN)

Joy Buresh

FILLING:

- ¼ C. butter, softened
- ½ C. Italian seasoning
- ¼ tsp. garlic powder
- 1 C. Cheddar cheese

- 2½ C. flour
- 2 T. sugar
- 1 tsp. salt
- 2 pkgs. dry yeast
- ¼ C. milk
- ½ C. water
- ¼ C. oleo
- 1 egg
- Sesame seeds

Bundt pan

350°

35 to 40 minutes

FILLING: Blend all together and set aside.

Grease bundt pan and sprinkle with sesame seed. Combine 1½ cups flour, sugar, salt and dry yeast and mix well. Heat milk, water, and butter till warm. Add this and also egg to flour mixture. Mix to moistened and beat 2 to 3 minutes. Gradually add remaining flour to form stiff batter. Put ½ batter in bundt pan. Top with Filling and then top with rest of batter. Cover and let rise to double, about 1 hour. Bake at 350° for 35 to 40 minutes.

ONE BOWL FRENCH BREAD

Joy Buresh

- 2 T. sugar
- 1 T. salt
- 2½ C. warm water
- 1 pkg. dry yeast

- 6 C. white flour
- 1 egg white
- Cooking oil or shortening
- Poppy or sesame seeds, optional

450°

In a large bowl, combine first 4 ingredients till dissolved. Add 3 or 4 cups of flour. Mix well and add rest of flour and knead in a bowl with fists or knead on a well-floured surface 10 minutes or less. Grease sides of the same bowl and top of dough. Turn over and grease the top. Cover and set in warm place. Let stand 1½ hours or until doubled; punch down. Shape into 2 long tapered loaves. Put on greased cookie sheet side-by-side. Put each close to the edge. Slash at 1" intervals diagonally. Use water or slightly-beaten egg white on top of bread. Sprinkle with seeds. Let rise until double. Bake at 450° until golden brown.

CHRISTMAS STOLLEN---GERMAN BREAD

Vernice Mihm

½ C. milk
½ C. sugar
1 tsp. salt
2 pkgs. yeast
½ C. warm water
2 eggs, slightly beaten
1 stick butter
4½ C. flour

1 C. raisins
1 C. candied fruit
1½ tsp. lemon juice
¼ tsp. nutmeg
2 T. butter, melted
¼ C. sugar
½ tsp. cinnamon
Melted butter

350°

30 to 40 minutes

Scald milk; in mixing bowl combine milk with ½ cup sugar, salt and stick of butter. Cool to lukewarm. Soften yeast in water to which has been added 1 teaspoon sugar. Add yeast and eggs to milk mixture. Stir till smooth. Gradually add flour and mix thoroughly. Add raisins, candied fruit, lemon juice and nutmeg. On lightly-floured board knead till smooth and elastic. Place in buttered bowl and brush top with melted butter and allow to rise till double in bulk. Knead down and divide dough in half. Shape in 2 large, flat loaves. Place on cookie sheet that has been well-greased. Brush tops with 2 tablespoons melted butter. Combine sugar and cinnamon and sprinkle over tops. Rise till double. Bake at 350°, 30 to 40 minutes. Frost if desired.

FRUIT BREAD

Mrs. Harry Fowler

2 C. milk, scalded
½ C. margarine
⅔ C. sugar
2 tsp. salt
1 tsp. cinnamon
2 pkgs. yeast
¼ C. warm water

2 beaten eggs
8 C. flour
1 C. white raisins
1 C. raisins
1 C. mixed candied fruit
Evaporated milk (optional)

350°

45 minutes

Combine milk, margarine, sugar, salt and cinnamon. Cool till lukewarm, add yeast, softened in lukewarm water. Add eggs and mix well. Add 4 cups flour and beat well. Add fruit and remaining 4 cups flour. Let rise until double in bulk. Punch down and knead lightly. Form in 2 round loaves or braids. Let rise until double in bulk. If desired, the loaves may be brushed with cream or evaporated milk before baking for a shiny glaze. Bake at 350° for 45 minutes.

After dinner set awhile - after supper walk a mile.

GERMAN FRUIT BREAD

Gunda Wiedenhoff

½ C. dried prunes
½ C. dried pears
2 C. water
2 T. shortening
1 T. sugar
1 tsp. salt
2 pkgs. dry yeast
5½ to 5¾ C. flour

¼ tsp. cinnamon
¼ tsp. ground cloves
½ C. raisins
½ C. currants
¼ C. citron
¼ C. candied orange peel
½ C. chopped nuts

375°

40 to 45 minutes

Cook prunes and pears in water until soft. Drain. Reserve liquid. Chop fruit, set aside. Add enough water to juice to make 2 cups. Stir shortening, sugar, salt into water. Cool to lukewarm. Combine yeast, 2 cups flour, cinnamon and cloves in large bowl. Add fruit liquid. Beat for 30 seconds at low speed, then at high speed 3 minutes. Stir in fruit, nuts, and remaining flour by hand to form moderate-stiff dough. Knead and let rise. Punch down and divide into 2 parts. Place in pan and let rise for 1 hour. Bake at 375° for 40 to 45 minutes.

OATMEAL BREAD

Carol Barnum

1 C. dry oatmeal (quick)
2 C. boiling water
3 T. molasses
3 T. shortening

1 T. salt
½ C. brown sugar
1 pkg. dry yeast, dissolved in ⅓ C.
warm water
5½ C. white flour

350°

35 to 45 minutes

Pour boiling water over dry oatmeal, add molasses, shortening, salt and brown sugar. Stir to dissolve. Cool to lukewarm. Stir in dissolved yeast. Add about 3 cups of the flour to make a soft dough. Knead in rest of flour. May use extra ½ cup flour on board. Let rise in bowl twice. Shape into 2 loaves and let rise till double in bulk.

To clean eye glasses without streaks, use a drop of vinegar on each lens.

PASKA OR EGG BREAD

Betsy Bonny

2 pkgs. dry yeast
¼ C. warm water
¼ C. sugar
¼ C. shortening
1 tsp. salt
1 ½ C. scalded milk
5 ½ to 6 C. flour
½ C. floured raisins
3 eggs
1 C. cherries, cut up

2 loaf pans 400° to 350° 55 minutes

Dissolve yeast and set aside. Add milk, salt, shortening, and sugar in saucepan. Heat over low heat till melted. Cool. When cool, add yeast, flour, eggs, raisins and cherries. Mix well and then knead till smooth. Let rise till double. Punch down and shape into loaves. Bake at 400° for 10 minutes. Then at 350° for 45 minutes or till done. Brush top with butter, milk, or eggs.

RAISIN BREAD

Elizabeth Vanicek

1 pkg. yeast
¼ C. warm water
2 C. milk
½ stick butter or margarine
½ C. sugar (or less)
1 tsp. salt
1 egg, beaten
6 ½ C. flour (about)
1 C. raisins

375° 40 to 45 minutes

Sprinkle yeast over warm water and set aside. Scald milk and pour into mixing bowl with butter, sugar and salt. Cool to lukewarm. Then add dissolved yeast and the egg. Beat in 2 cups flour (electric mixer can be used up to this point). Stir in raisins and work in remaining flour a cup at a time. On floured surface, knead dough until smooth and elastic, about 5 minutes. Place in buttered bowl, brush with melted butter. Cover and set in warm place to rise until doubled. this takes 1 to 1 ½ hours. Punch down and let rest 10 minutes. Divide dough in half for 2 loaves or into twelfths for miniatures. Put each portion into a rectangle. Fold over by thirds from longest side and fold ends under. (This makes a shaplier loaf.) Place in oiled pans, seam-side down and brush with melted butter. Cover and set in warm place until double. Bake at 375° until golden brown and loaf sounds hollow when tapped. This will take 40 to 45 minutes for big loaves, about 20 minutes for little ones. Remove immediately from pans and cool on rack.

DILLY CASSEROLE BREAD

Viola Bright

1 pkg. dry yeast	2 tsp. dill seed
¼ C. warm water	1 tsp. salt
1 C. creamed cottage cheese	¼ tsp. soda
2 T. sugar	1 unbeaten egg
1 T. instant minced onion	2¼ to 2½ C. flour
1 T. butter	

8" round, 1½-quart casserole 350° 45 to 50 minutes

Soften 1 package dry yeast in ¼ cup warm water. Combine 1 cup creamed cottage cheese, heated to lukewarm. Add 2 tablespoons sugar, 1 tablespoon instant minced onion, 1 tablespoon butter, 2 teaspoons dill seed, 1 teaspoon salt, ¼ teaspoon soda, 1 unbeaten egg. Add this to softened yeast. Add 2¼ to 2½ cups of flour to form stiff dough. Beat well after each addition. Cover. Let rise in warm place, 85° to 90° until light and double in size. Stir dough down. Turn into well-greased 8" round, 1½-quart casserole. Let rise until light. Bake at 350° for 40 to 50 minutes until golden brown. Brush with soft butter and sprinkle with salt.

ENGLISH MUFFIN LOAVES

Karla Andresen

5½ to 6 C. flour	¼ tsp. soda
2 pkgs. yeast	2 C. milk
1 T. sugar	½ C. water
2 tsp. salt	Cornmeal

2-8½x4½" pans 400° 25 minutes

Combine 3 cups flour, yeast, sugar, salt, and soda. Heat liquids until very warm. Add to dry ingredients; beat well. Stir in enough more flour to make stiff batter. Spoon into 2-8½x4½" pans that have been greased and sprinkle with cornmeal. Sprinkle tops with cornmeal. Cover; let rise in warm place 45 minutes. Bake at 400° for 25 minutes. Remove from pans immediately and cool.

There's the fragrance of the lily and the perfume of the rose.
And the whiff of honeysuckle makes you want to sniff your nose.
But there's not the smell of one of them, when everything is said,
Can compare with Mother's kitchen after she's been baking bread.

Tracy

HONEY LEMON ENGLISH MUFFIN BREAD

Carol Pence

- 5 C. flour
- 2 pkgs. yeast
- 2 tsp. salt
- 1/4 tsp. soda
- 2 T. lemon rind
- 3/4 C. milk
- 1/2 C. water
- 1/3 C. honey
- Cornmeal

8 1/2 x 4 1/2" loaf pan 400° 25 minutes

In large bowl, combine 3 cups flour, undissolved active dry yeast, salt, baking soda and lemon rind. Combine milk, water, and honey in saucepan. Heat over low heat until liquids are very warm. Gradually add to dry ingredients and beat well. Stir in remaining flour to make a soft dough. Spoon into 8 1/2 x 4 1/2" loaf pans, greased and coated with cornmeal. Cover and let rise in warm place free from drafts 45 minutes. Bake at 400° for 25 minutes. Remove from pan immediately and cool.

BOHEMIAN RYE BREAD

Anna Rose Benhart

- 3 C. potato water (unsalted)
- 2 T. melted lard
- 1 T. salt
- 2 T. sugar
- 1 oz. soft yeast or 3 pkgs. dry yeast
- 3 C. medium rye flour
- 5 C. white flour (approximately)
- 1 tsp. caraway seed

Loaf pan 400°; 325° 20 minutes; 30 minutes

To lukewarm potato water add the sugar and crumble in the yeast. Let this get bubbly. Then add salt, caraway seed and the 3 cups of rye flour and beat well. It should be about the consistency of paste. Add the melted shortening, beat well, and let stand about 15 minutes. Add remaining white flour until thick. Place on bread board and knead until spongy. (Be sure the bread is well-floured.) Return to greased bowl and grease on top. Let rise at least an hour or double in bulk. Turn out on bread board and knead a few minutes and shape into 3 loaves. Oil the bread pans and sprinkle with cornmeal. Place shaped loaves into pans and brush with melted lard. Let rise until double in bulk. Preheat oven to 400°, bake 20 minutes and turn oven to 325° and bake 30 minutes more. Butter again when removed from pans.

It's nice to be important, but it's more important to be nice.

RYE BREAD

Sophie Ahrendsen

1 pkg. dry yeast, dissolved in ½ C.
warm water
2 T. melted shortening
2 T. sugar

1 T. salt
3 C. warm water
4 C. rye flour
White flour to stiffen (about 4 to 4½ C.)

350°

50 minutes

Mix water, sugar, salt and shortening. Add yeast, rye flour and enough white flour to make quite stiff. Let rise, punch down and let rise again. Make into 3 loaves, let rise and bake at 350° for 50 minutes. Brush top with shortening after baking.

MOM'S SWEDISH RYE BREAD

Randi Holmgren
Former pastor's wife

3 heaping C. white flour
3 scant C. medium rye flour
Place in large bowl.

ADD TO HOT MILK:
4 T. molasses
4 T. dark Karo syrup
1 C. or less brown sugar
1 to 2 tsp. salt
½ C. shortening

2 C. milk, heat to scalding

2 pkgs. yeast, dissolved in ½ C. warm
water with 1 tsp. sugar added

350°

40 to 50 minutes

Place 3 cups white flour and 3 scant cups medium rye flour in large bowl. Heat 2 cups milk to scalding, then add 4 tablespoons molasses, 4 tablespoons dark Karo syrup, 1 cup (or less) brown sugar, 1 to 2 teaspoons salt, ½ cup shortening. Stir to dissolve and cool to lukewarm. Dissolve 2 packages yeast in ½ cup warm water with 1 teaspoon sugar added. (May use 1 package yeast and let bread set in warm place overnight.) Add yeast mixture to other liquids. Add to flour mixture. Place on board and knead at least 10 minutes, adding more white flour as needed. Return to bowl, spread lightly with butter, cover and let rise until double. Divide dough into sections and knead each piece again. Shape into loaves and place in greased pans. Let rise again about 1½ hours. Bake at 350° for 40 to 50 minutes. Remove bread from pans and spread tops with butter and cover with towel to cool. Makes 2 large and 2 small loaves.

He labors in vain, who tries to please everyone.

CASSEROLE SWEDISH RYE BREAD

Wilma Lasack

3¾ C. unsifted white flour
1½ C. unsifted rye flour
⅓ C. dark brown sugar
2½ tsp. salt
1 tsp. caraway seed

2 pkgs. yeast
1 C. water
1 C. milk
2 T. margarine

1½-quart casserole 400° 40 to 50 minutes

Combine flours; in a large bowl thoroughly mix 1½ cups flour mixture, sugar, salt, caraway seed and yeast. Combine water, milk and margarine in saucepan, heat slowly until liquids are warm. Gradually add to dry ingredients and beat 2 minutes with electric mixer. Add rest of flour to make a stiff batter. Mix until well-blended. Cover and let rise in warm place. Then mix batter and turn into a well-greased 1½-quart casserole. Let rise slightly and bake in hot oven (400°) for 40 to 50 minutes.

VIRGINIA'S RYE BREAD

Virginia Steffens

1 pkg. dry yeast dissolved in ¼ C. water
⅓ C. brown sugar
½ C. shortening, melted

1½ C. rye meal
4 C. white flour (or can use 2½ C. rye flour and 3 C. white flour)

Add shortening, brown sugar, yeast dissolved in water and mix in the flours. Knead and put in bowl (greased) to rise. Let double, punch down, shape into loaves, let rise to double, then bake.

STONE GROUND SWEET DOUGH

Shirley Coon

1½ C. scalded milk
2 tsp. salt
⅓ C. oil
⅓ C. honey
2 eggs

ADD:
2 pkgs. yeast
3 C. flour (use ½ white flour)
Beat in and let stand 15 minutes.

Scald 1½ cups milk and 2 teaspoons salt, ⅓ cup oil, ⅓ cup honey and 2 eggs. When cool enough add yeast. Mix well and beat in 3 cups flour. Let stand 15 minutes. Add enough flour to make medium-stiff dough. Knead 10 to 20 minutes, till smooth and elastic. Place in lightly-greased bowl, turning once to grease top. Cover and let rise till double, 45 to 60 minutes. Punch down and shape into loaves or dinner rolls. Bake dinner rolls 20 to 25 minutes at 400°; cinnamon rolls 25 minutes at 375°; big loaves 30 minutes at 375°.

WHOLE WHEAT BREAD

Geraldine Blume

MIX:

$\frac{2}{3}$ C. water
2 pkgs. yeast

1 tsp. brown sugar

Let stand 30 minutes.

MIX:

2 T. shortening
 $\frac{1}{2}$ C. brown sugar
1 tsp. salt

2 C. hot water
2 C. whole wheat flour
2 C. white flour

350°

30 minutes

MIX: $\frac{2}{3}$ cups water, 2 packages yeast and 1 teaspoon brown sugar and let stand 30 minutes. MIX: 2 tablespoons shortening, $\frac{1}{2}$ cup brown sugar, 1 teaspoon salt, 2 cups hot water, 2 cups whole wheat flour, and 2 cups white flour. Add 2 more cups white flour; knead and let rise. Shape into 2 loaves and let rise again.

WHOLE WHEAT BREAD

Wilma Lasack

1 pkg. dry yeast
 $\frac{1}{4}$ C. warm water
 $\frac{1}{2}$ C. brown sugar
1 T. salt

$2\frac{1}{2}$ C. warm water
 $\frac{1}{4}$ C. lard
 $3\frac{1}{2}$ C. whole wheat flour
4 C. white flour

375°

45 minutes

Dissolve yeast in $\frac{1}{4}$ cup warm water. Dissolve brown sugar and salt in $2\frac{1}{2}$ cups warm water. Add yeast with shortening, whole wheat flour and 1 cup white flour. Beat well. Stir in remaining flour and turn out on floured board and knead until smooth and elastic. Place in greased bowl, turning dough over to grease top. Cover and let rise in warm place until doubled. Punch down and shape into 2 loaves. Place in greased pans and let rise. Bake in 375° oven 45 minutes.

To remove stamp numbers on raw wood, rub in toothpaste and let set.

BEATITUDES FOR THE HOMEMAKER

Blessed is she whose daily tasks are a labor of love; for her willing hands and happy heart translate duty into privilege, and her labor becomes a service to God.

Blessed is she who opens the door to welcome both stranger and friends; for gracious hospitality is a test of brotherly love.

Blessed is she who mends stockings and toys and broken hearts, for her understanding is a balm to humanity.

Blessed is she who scours and scrubs; for well she knows that cleanliness is one expression of Godliness.

Blessed is she whom children love; for the love of a child is more to be valued than fortune or fame.

Blessed is she who dusts away doubt and fear and sweeps out the cobwebs of confusions; for her faith will triumph over all adversity.

Blessed is she who sings while she works; for music lightens the heaviest load and brightens the dullest chore.

Blessed is she who serves laughter and smiles with every meal, for her buoyancy of spirit is an aid to mental and physical digestion.

Blessed is she who preserves the sanctity of the Christian home; for hers is a sacred trust that crowns her with dignity.

Cakes & Frostings



BLUE RIBBON ANGEL FOOD

Wendy Law Kastner

1 C. & 2 T. sifted cake flour
¾ C. sugar
1 ½ C. egg whites (11 to 13 whites)
½ tsp. salt

1 ½ tsp. cream of tartar
1 C. sifted sugar
1 tsp. vanilla
1 tsp. almond

Tube pan 350° 35 to 40 minutes

Sift flour once, measure. Sift together 5 times the cake flour and ¾ cup sugar. In large mixer bowl put the egg whites and salt. Beat on high speed until foamy. Add cream of tartar, continue beating till whites are stiff and stand in points. Sprinkle in rapidly the sifted sugar. Beat between medium and high only until sugar is well-blended. Scrape bowl and use folding motion while adding flavorings. Sprinkle in sifted flour mixture evenly and quickly. Beat with mixer only enough to blend. Pour into ungreased tube pan. Cut through batter to remove air bubbles.

RAW APPLE CAKE

Martha McCreight

1 C. sugar
1 egg
½ C. strong, cold coffee
1 tsp. soda

½ C. shortening
2 C. apples, cut fine
1 ½ C. flour
½ tsp. salt
½ tsp. cinnamon

TOPPING:

⅓ C. brown sugar
9x13'' pan 350° 45 minutes

½ C. nutmeats (optional)

Cream shortening and sugar, add beaten egg and mix well. Add apples and coffee, mix. Add dry ingredients sifted together. Good with Topping or cut in bars.

RAW APPLE CAKE

Dorothy Furne

4 C. sliced apples
2 eggs
2 tsp. soda
1 tsp. salt

2 C. sugar
2 C. flour
3 T. cinnamon

TOPPING:

1 C. sugar
6 T. flour
1 ½ C. water

1 C. brown sugar
1 tsp. vanilla
½ lb. oleo

350° 45 minutes

Put the 2 cups sugar on the sliced apples and let set 1 hour until juicy. Beat the eggs and add to apples. Sift together flour, soda, cinnamon, salt. Stir into apples. Bake. While baking mix the sugars, flour, vanilla and water. Boil slowly till thick. Take off stove and add oleo. Pour on cake as soon as you take from oven. Cover with aluminum foil. Serve with whipped cream.

APPLESAUCE CAKE

Patsy Benhart

1/3 C. margarine
1 egg
1/2 C. raisins
1/2 C. nuts
1 tsp. cinnamon
1/2 tsp. cloves

1 C. brown sugar
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. soda
2 C. flour
1 C. applesauce

9x13" pan

350°

Mix above ingredients well. To test for doneness use a toothpick.

APPLESAUCE CAKE

Wilma Lasack

1 C. shortening
1 C. raisins
1/2 C. nuts
2 C. flour
1 tsp. cinnamon

1 C. sugar
3 eggs
2 C. cooked applesauce
2 tsp. soda
1 tsp. cloves

350°

30 to 40 minutes

PAN APPLE CAKE

Mrs. Harry Fowler

3/4 C. sugar
1 egg
1 tsp. soda
1/2 C. cold coffee
1/3 C. brown sugar
1/2 C. chopped nuts

1/2 C. shortening
1 1/2 C. flour
1/2 tsp. salt
2 C. peeled and chopped apples
1 tsp. cinnamon

9x9" pan

350°

45 minutes

Cream the 3/4 cup sugar, shortening and egg. Add dry ingredients alternately with cold coffee. Add apples. Put in greased pan. Top with brown sugar, cinnamon and nuts. Serve with whipped cream. Freezes well!

Separate eggs when chilled. Beat whites at room temperature.

APPLE BUNDT CAKE

Evelyn Balichek

2 C. sugar
¼ C. orange juice
2½ tsp. vanilla
4 eggs
1 C. chopped nuts
3 C. flour
3 tsp. baking powder
1 C. oil

½ tsp. salt

FILLING:

2 C. thinly-sliced apples

3 tsp. sugar

1 tsp. cinnamon

GLAZE:

1½ C. powdered sugar

5 T. lemon juice

Bundt pan

360°

1½ hours

Beat together at high speed for 10 minutes the eggs, oil, orange juice and vanilla. Blend in dry ingredients which have been sifted, add a little at a time. Fold in nuts. Place ⅓ of batter in well-greased pan dusted with sugar. Arrange 1 cup apples on top and sprinkle with ½ of sugar and cinnamon. Add another ⅓ of batter, remaining apples and sugar/cinnamon mixture. Cover with remaining batter. Bake. Remove from pan and sprinkle with powdered sugar or glaze with powdered sugar and lemon juice.

BANANA NUT CAKE

Dena Nowachek

1 pkg. white cake mix (1 lb., 2½ oz.)

2 eggs

½ C. water

1 C. banana (mashed)

Nuts

9x13" pan

350°

35 to 40 minutes

Combine all ingredients. Beat thoroughly until smooth, about 5 minutes. Put in a greased pan.

DENNY'S BEER CAKE

Emma Hodgden

2 C. brown sugar

1 C. shortening

2 eggs

1 C. chopped walnuts

1 C. chopped and pitted dates

2½ C. all-purpose flour

1 tsp. cinnamon

½ tsp. allspice

½ tsp. salt

2 tsp. baking soda

2 C. or 1 can beer

10" bundt or tube pan

350°

1 hour

In a large bowl, cream sugar and shortening. Add eggs. Beat well. Add nuts and dates. In a medium bowl, sift together flour, spices, salt and baking soda. Add alternately to sugar mixture with beer, beating well after each addition. Pour into greased and floured pan. Bake 1 hour or until done.

BLACK BOTTOM CAKE

Doris Hronik

3 C. flour
2 tsp. vanilla
 $\frac{2}{3}$ C. oil
2 tsp. soda

2 C. sugar
2 C. water
 $\frac{1}{2}$ C. cocoa
2 tsp. vinegar

TOPPING:

2-8 oz. pkgs. cream cheese
 $\frac{3}{4}$ C. sugar

2 eggs
12 oz. pkg. chocolate chips

15x11" pan

350°

1 hour

Mix the flour, sugar, vanilla, water, oil and cocoa together. Then add the soda which has been dissolved in the vinegar. Pour into greased pan. Make the Topping by mixing the cream cheese (at room temperature), eggs, sugar and chocolate chips. Pour over batter, cut through slightly. Bake for 1 hour or until done. Check in 45 minutes. Needs no frosting.

CARROT CAKE

Twyla Harmon, Bethphage

4 eggs
2 C. sugar
1 C. oil
2 C. flour
2 tsp. soda

1 tsp. salt
2 tsp. cinnamon
3 small jars carrot baby food
1 tsp. vanilla
Nuts (optional)

FROSTING:

$1\frac{1}{2}$ C. powdered sugar
1 T. butter or oleo (soft)

1-3 oz. pkg. cream cheese (softened)

350°

45 minutes

Beat eggs, sugar and oil together. Add remaining ingredients in order. Bake about 45 minutes or until done. Cool. Blend together Frosting ingredients.

Substitute for confectioners' sugar: Combine 1 cup granulated sugar and 1 tablespoon cornstarch. Mix in blender until powdery. Yields almost $1\frac{1}{2}$ cups.

CHOCOLATE CAKE

Elizabeth Vanicek

PART 1:

1 C. sugar
¾ C. cocoa
1 C. milk
1 egg

PART 2:

1 C. sugar
¾ C. Clover Farm shortening
½ C. milk
2 eggs
2 C. Clover Farm enriched cake flour
1/8 tsp. salt
1 tsp. baking soda
1 tsp. vanilla

2-9" cake pans lined with wax paper 350° 25 to 30 minutes

PART 1: Combine sugar and cocoa. Add well-beaten eggs. Add milk. Cook in double boiler until thick and smooth. Cool.

PART 2: Cream shortening and sugar. Add well-beaten eggs. Beat thoroughly. Sift flour and measure, then sift with baking soda and salt. Add alternately with milk to creamed shortening and sugar. Add flavoring. Add cocoa mixture which has been well-cooled. Mix only until the 2 mixtures are blended.

This recipe was from Mac's Clover Farm Booster.

CHOCOLATE SHEET CAKE

Marlene Hansen, Linda Crane,
and Brenda Otte

2 C. flour
½ C. shortening
1 C. water
½ C. buttermilk or sour milk
1 tsp. soda
1 tsp. vanilla

2 C. sugar
4 T. cocoa
1 stick margarine
2 eggs
¼ tsp. salt

FROSTING:

1 stick margarine
1 lb. powdered sugar

4 T. cocoa
5 to 6 T. milk
1 tsp. vanilla

11x16" jellyroll pan 350° 20 minutes

Mix flour and sugar. Bring shortening, cocoa, water and 1 stick margarine to a boil, pour over flour and sugar mixture. Mix well. Add buttermilk, eggs, soda, salt and vanilla. Beat well. Pour onto a greased cookie sheet with sides.

FROSTING: Bring cocoa, 1 stick margarine and milk to a boil. Remove from heat and add powdered sugar, vanilla and nuts to taste. Mix and spread on hot cake.

SMALL CHOCOLATE SOUR CREAM CAKE

Blanche Ales

2 eggs
1 C. flour
Pinch of salt
3 T. cocoa

1 C. sour cream
1 C. sugar
 $\frac{3}{4}$ tsp. soda

8x10'' pan

350°

Beat the eggs. Add sour cream. Sift together the dry ingredients. Mix well.

CHOCOLATE CHIP CAKE

Beulah Wiedenhoff

1 $\frac{3}{4}$ C. oatmeal
1 stick margarine
2 eggs
1 C. white sugar
1 C. brown sugar
2 $\frac{1}{2}$ C. boiling water

1 $\frac{3}{4}$ C. flour, sifted
 $\frac{1}{3}$ C. cocoa
 $\frac{1}{2}$ tsp. salt
1 tsp. soda
12 oz. pkg. chocolate chips

9x13'' pan

350°

40 minutes

Pour boiling water over oatmeal and margarine. Cover. Let stand 10 minutes. Beat eggs, sugar. Add to oatmeal mixture. Sift dry ingredients. Mix in chocolate chips (6 ounces). Pour into pan and top with 6 ounces of chocolate chips. Needs no frosting.

GRAMS' DEVIL'S FOOD CAKE

Colleen Coon

1 $\frac{1}{2}$ C. sugar
 $\frac{1}{2}$ C. shortening
2 eggs
 $\frac{1}{2}$ C. sour cream or milk
2 sqs. unsweetened chocolate

$\frac{2}{3}$ C. boiling water
2 C. sifted flour
Dash of salt
1 tsp. vanilla
2 tsp. soda
 $\frac{1}{2}$ C. boiling water

350°

30 to 40 minutes

Melt chocolate squares in $\frac{2}{3}$ cup boiling water. Dissolve soda in $\frac{1}{2}$ cup boiling water. Cream sugar and shortening. Add and mix remaining ingredients in order listed.

Too bad common sense is not so common.

GERMAN CHOCOLATE CARAMEL CAKE

Deb Fordice

1 German chocolate cake mix
½ C. evaporated milk
1 C. chocolate chips
9x13'' pan

16 oz. pkg. caramels
¾ C. butter
1 C. ground pecans
350°

Mix cake as directed. Pour half into pan. Bake for 18 minutes. Heat caramels, milk, and butter; pour over first half of cake. Then add rest of batter. Cover with chips and nuts. Bake another 20 minutes. Serve with Cool Whip.

INDIVIDUAL DIET CHOCOLATE CAKE

Joyce Stewart

1 pkg. diet instant hot cocoa
½ mashed banana or ¼ C. applesauce
½ tsp. vanilla
350°

1 T. flour
½ tsp. brown sugar substitute
½ tsp. baking powder
15 minutes

Mix all ingredients in small size pan. The whole cake in 1 serving which only equals the calories of 1 fruit and 1 milk serving.

TRULY DIFFERENT CUPCAKES

Gunda Wiedenhoff

4 oz. semi-sweet chocolate or ¾ C.
chocolate chips
1 C. flour
1 ½ C. pecan nuts, broken
2 sticks margarine
325°

4 eggs
1 tsp. vanilla
¼ tsp. butter flavoring
1 ¾ C. sugar
35 minutes

Melt chocolate and margarine and coat nuts. Combine sugar, flour, eggs and flavoring. Stir until blended (do not beat). Add chocolate mixture. Mix carefully. Turn into baking cups. Yields 18 cupcakes.

Soak dishes with dried egg or milk on them in cold water, rather than in hot water.

CHOCOLATE CUPCAKES GALORE

Betty Andresen

2 sticks oleo
2½ C. sugar
3 C. flour
1 tsp. salt
1 tsp. vanilla

4 rounded T. cocoa
3 eggs
2 tsp. baking soda
2 C. water

375°

20 minutes

Melt oleo. Stir in cocoa. Add sugar and eggs. Alternately add flour, baking soda and salt with water and vanilla. Blend well and fill cups ½ full. Fine for freezing.

CHOCOLATE CAKE ROLL

Joyce Buresh

5 egg yolks
1 C. powdered sugar
¼ C. flour
½ tsp. salt
3 T. cocoa

1 tsp. vanilla
5 egg whites, beaten
1 carton Cool Whip
1 C. mini-marshmallows

Jellyroll pan

350°

15 to 20 minutes

Beat egg yolks, add powdered sugar, flour, salt, cocoa and vanilla. Fold in beaten egg whites. Line pan with wax paper greased and floured. Bake. Take out of oven and roll up and cool. For filling combine Cool Whip with marshmallows. Unroll cake and spread on Cool Whip mixture. Roll up and frost with chocolate frosting and top with nuts. Refrigerate.

CRAZY CAKE

Mary Joy Shedeck

3 C. flour
2 tsp. soda
⅓ C. cocoa
¾ C. salad oil
2 C. cold water

2 C. white sugar
1 tsp. salt
1 tsp. vanilla
2 T. vinegar

FROSTING:

1 pkg. chocolate chips
2 T. butter
1 C. nuts

½ C. white syrup
2 T. water

9x13" pan

350°

40 minutes

Sift the flour, sugar, soda, salt and cocoa 3 times. Spread out in pan and make 3 holes. In 1 hole put vanilla; 2nd hole, oil; 3rd hole, put the vinegar. Pour the cold water over all and mix well till blended. Bake 40 minutes.

FROSTING: Melt chocolate chips, add remaining ingredients. Spread frosting on cake and put back in oven for 10 minutes.

CRAZY CAKE

Darlene Steffens

1 pkg. yellow cake mix
1 can cherry pie filling
9x12" pan

1 pkg. jello (cherry)
1 pkg. large marshmallows
350° 50 minutes

Mix cake mix as directed. Remove enough batter for 6 cupcakes. Line pan with marshmallows. Pour remaining cake batter over them. Mix dry jello and pie filling. Spread over batter. Serve with whipped cream.

DATE NUT CAKE

Helen Benhart

1 lb. English walnuts
1 jar maraschino cherries
1 C. sugar
1 tsp. rum
¼ tsp. salt
4 egg whites, beaten

1 lb. dates, chopped
4 egg yolks, beaten
1 tsp. vanilla
1 C. flour
2 tsp. baking powder

Loaf or angel food pan Slow 1 hour

Sift flour, salt, baking powder 3 times. Mix with nuts, dates, and cherries. Beat egg yolks with sugar well. Add vanilla and rum. Add flour mixture to egg mixture. Add egg whites last.

DUMP CAKE

Agnes Ingwersen

1 can blueberry pie filling
1 box yellow or white cake mix
1 C. chopped nuts

1-#2 can applesauce
¼ lb. butter

9x13" pan 350° 1 hour

Spread pie filling and applesauce into pan. Sprinkle cake mix and butter over top. Sprinkle with nuts.

This is quick and very rich and good.

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

HELEN'S FRUIT CAKE

Patsy Benhart

1 egg
1 C. sugar
1 tsp. soda
½ tsp. vanilla

1-16 oz. can fruit cocktail
1 C. flour
1/8 tsp. salt

8x12" pan

325°

45 minutes

Beat the egg. Add undrained fruit cocktail. Add remaining ingredients. Pour into greased pan. Sprinkle with ½ cup brown sugar and ½ cup chopped nuts.

CANDIED FRUIT CAKE

Gerry John

½ lb. pitted dates
1 lb. candied cherries, red & green
2 tsp. baking powder
4 large eggs, well beaten
1 tsp. vanilla

1 lb. candied pineapple
2 C. flour
½ tsp. salt
1 C. sugar
8 C. nuts, chopped

1 tube or 2-9x5x3" pan(s)

275°

1 hour, 15 minutes for tube; 1½ hours for loaf pans

Sift flour, baking powder and salt together and mix with fruit. Beat eggs well, add sugar and vanilla and beat till blended. Mix in the fruit mixture and nuts. Grease and line pans with wax paper and pack into pans. Suggest using 3 cups each pecans and walnuts and 2 cups Brazil.

FRUIT CAKE

Barbara Mizaur

1 can mincemeat pie filling
1 C. brown sugar
½ C. melted butter
1 tsp. vanilla
1 tsp. baking powder
1 C. nutmeats

½ C. molasses
1 C. seedless raisins
2 eggs
2 C. white flour
1 tsp. soda

Bundt pan

350°

1 hour

Mix pie filling, molasses, brown sugar, raisins, melted butter, eggs and vanilla. Sift flour, baking powder and soda. Add dry mixture to first mixture, then add nuts. Bake in greased and floured pan. Frost with favorite frosting. Freezes well.

FAVORITE FRUITCAKE

Mary Joy Shedeck

MIX AND SET ASIDE:

1 lb. melted oleo
6 eggs, beaten
2 C. flour

2 C. sugar
1 T. vanilla or 1 ½ tsp. vanilla and
1 ½ tsp. lemon extract

2 C. flour
1 qt. chopped, mixed nuts
1 short bottle green cherries, halved

1 tsp. baking powder
1 tall bottle red cherries, halved
1 lb. dates, cut up

Bundt or angel food pan 250° 2 ½ to 3 hours

Combine 2 mixtures (heavy batter). Spread in greased pan. Can be glazed (lemon or corn syrup).

SPECIAL FRUIT CAKE

Geraldine Blume

2 C. dates (cut long way)
1 C. red candied cherries, halved
2 tsp. baking powder
4 eggs
1 tsp. vanilla

2 C. English walnuts (whole)
1 C. flour
½ tsp. salt
1 C. sugar

2 loaf pans 250° 1 ½ hours

Sift flour, baking powder and salt over the fruit and nuts. Mix well. Beat until thick the eggs, sugar and vanilla. Pour over flour mixture and mix lightly. Wrap foil on outside of 2 loaf pans.

HAWAII CAKE

Donna Ahrendsen

1 box yellow cake mix
¾ C. oil
20 oz. can crushed pineapple, drained
1-9 oz. container Cool Whip

3 eggs
1 can mandarin oranges
1 pkg. instant vanilla pudding

3 round pans 350° 15 to 20 minutes

Mix cake mix, eggs, oil and undrained mandarin oranges. Bake. For topping mix the well-drained pineapple, instant pudding and Cool Whip. Spread between layers and on top.

ITALIAN CREAM CAKE

Carleen Rehmke

1 C. buttermilk
1 tsp. baking soda
5 eggs, separated
2 sticks oleo
1 small can coconut

2 C. flour
1 tsp. vanilla
2 C. sugar
1 C. chopped pecans

3-9" layer pans 325° 25 minutes

In separate bowl: combine soda and buttermilk and let stand a few minutes. In separate bowl: beat egg whites until stiff. In large bowl: cream sugar, oleo, add egg yolks one at a time - beating well after each addition. Add buttermilk and soda mixture (should be slightly bubbly at this time) alternately with flour and creamed mixture. Stir in vanilla, pecans and coconut. Gently fold in beaten egg whites. Bake in greased and floured pans. Frost with cream cheese icing.

CREAM CHEESE ICING:

1-8 oz. pkg. cream cheese
1 box powdered sugar

1 stick oleo
1 tsp. vanilla

Cream oleo and cheese. Add vanilla. Beat in sugar.

OLD-FASHIONED JELLYROLL

Leola Pegorick

¾ C. sifted cake flour
¾ tsp. baking powder
¼ tsp. salt
4 eggs

¾ C. sugar
1 tsp. vanilla
1 C. jelly

15x10" pan 400° 13 minutes

Sift flour once, measure. Combine baking powder, salt and eggs in bowl. Beat with egg beater or mixer, adding sugar gradually until mixture becomes thick and light-colored. Fold in flour and vanilla. Turn onto greased pan lined with greased paper and bake in hot oven. Quickly cut off crisp edges of cake. Turn from pan at once onto cloth covered with powdered sugar. Remove paper. Spread with jelly. Roll, then wrap in cloth and cool on rack. Slice to serve.

Buried seeds will grow - buried talents never.

LEMON CAKE

Alberta Wink

1 pkg. Betty Crocker lemon velvet
cake mix
¾ C. Wesson oil

1 pkg. lemon jello
¾ C. water
4 eggs

FROSTING:

2 T. lemon juice
2 C. powdered sugar

2 T. water

9x13'' pan

Add together the cake mix, oil, lemon jello, water (¾ cup), but don't overmix. Add 4 eggs, one at a time, and beat after each. Bake according to package directions for cake. While cake is still real hot, poke holes in it with a meat fork and spread glaze over the top.

MANDARIN ORANGE CAKE

Marie Ledvina

1 C. sugar
1 tsp. vanilla
1 tsp. soda
1 C. mandarin oranges, drained

1 C. flour
½ tsp. salt
1 egg

FROSTING:

¾ C. brown sugar
3 T. milk
1 C. nuts

3 T. butter
1 C. coconut

9x13'' pan

350°

30 minutes

Mix together the above ingredients. Add enough of the juice to make it look like cake batter. Beat 3 minutes. For the frosting, boil the brown sugar, butter and milk 5 to 10 minutes. Add the coconut and nuts. Spread on warm cake.

To remove shattered glass from carpeting, make a ball of crumpled masking tape and use it to lift the glass shards from the carpet.

OATMEAL CAKE

Cindy Steffens

1 C. quick-cooking oats
1 1/2 C. boiling water
1 C. sugar
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt

1/2 C. butter, cut in small pieces
1/2 C. flour
1 tsp. baking powder
1/2 tsp. allspice
2 eggs

TOPPING:

1 C. brown sugar
1/2 C. milk

1 C. coconut
1 C. chopped walnuts

9x13" pan

350°

30 to 35 minutes

Combine oats, butter, and boiling water in bowl. Sift dry ingredients (except brown sugar) to oat mixture. Beat at medium speed 2 minutes. Pour into greased pan. Bake. For the Topping combine coconut, brown sugar, nuts and milk. Mix well. Spread over the hot cake and broil 2 to 3 minutes.

OATMEAL CAKE

Marie Ledvina

1 C. oatmeal, regular or quick
1 C. brown sugar
1/2 C. shortening
1 1/2 C. sifted flour
1/2 tsp. cinnamon

1 1/2 C. boiling water
1 C. granulated sugar
2 eggs
1/2 tsp. salt
1 tsp. soda

TOPPING:

1/2 stick oleo
1/4 C. cream (half and half will do)
1 C. chopped nuts

1/2 C. brown sugar
1 C. coconut
1 tsp. vanilla

9x13" pan

350°

35 minutes

Pour the boiling water over oatmeal and let stand 20 minutes. Mix the remaining ingredients as for any other cake, adding oatmeal last. Bake. Cool slightly and pour Topping over cake and broil till coconut is brown and mixture is bubbly. TOPPING: Combine ingredients and spread over cake. Broil at 450°. Watch closely.

OATMEAL CAKE

Geraldine Blume, Brenda Otte

1 ½ C. boiling water
1 C. brown sugar
1 C. white sugar
1 tsp. soda
1 ½ C. flour
1 tsp. vanilla

1 C. quick oatmeal
½ C. shortening
2 eggs
1 tsp. cinnamon
½ tsp. salt

FROSTING:

½ C. brown sugar
1 C. nuts
1 C. coconut

½ C. oleo
½ C. cream
1 tsp. vanilla

9x11" pan

350°

35 to 40 minutes

Stir oats in boiling water and let stand 20 minutes. Cream the brown sugar, sugar and shortening. Stir in oat mixture. Add the eggs, flour, soda, salt, cinnamon, and vanilla. Bake.

FROSTING: Mix the oleo, brown sugar, cream, nuts, coconut, and vanilla together. Spread on cake as it comes from the oven. Place under broiler 10 minutes or until brown.

OATMEAL CAKE

Ann Regennitter

¼ lb. margarine or butter
1 ¼ C. boiling water
1 C. quick-cooking oatmeal
1 C. white sugar
1 C. brown sugar
2 eggs

1 tsp. vanilla
½ C. ground walnuts
1 ½ C. sifted all-purpose flour
½ tsp. salt
1 tsp. baking soda
1 tsp. cinnamon

TOPPING:

6 T. butter
6 T. milk
¾ C. brown sugar

1 C. coconut
¼ C. ground walnuts

9x11x2" pan

350°

35 minutes

Mix together the margarine, boiling water and oatmeal. Let stand to cool 20 minutes. Then add the white and brown sugars, eggs, vanilla and nuts. Beat well and add the dry ingredients. Pour into a greased pan and bake.

TOPPING: Melt together the butter, milk, and brown sugar. Add coconut and nuts. Boil 5 minutes. Spread on cake and put under broiler until browned and bubbly. Don't burn.

PINEAPPLE CAKE

Betty Andresen

2 C. sugar
2 eggs
1-#2 can crushed pineapple & juice

2 C. flour
1 tsp. soda

Jellyroll pan

350°

25 minutes

Mix all ingredients well. Bake in greased pan. Glaze with powdered sugar frosting.

SWEDISH PINEAPPLE CAKE

Algean Nowachek

2 C. sugar
2 eggs
1-20 oz. can crushed pineapple,
undrained
½ C. nutmeats or more

2 C. flour
2 tsp. soda
1 tsp. vanilla

FROSTING:

1-8 oz. pkg. cream cheese
1¾ C. powdered sugar
½ C. nuts

1 stick margarine (softened)
1 tsp. vanilla

9x13" greased and floured pan

350°

35 to 40 minutes

Combine above ingredients and mix. DO NOT USE MIXER!! Pour batter into greased and floured pan. Let cake cool and frost with the Frosting.

FROSTING: Beat well and frost cooled cake.

PINEAPPLE UPSIDE-DOWN CAKE

Geraldine Blume

1 egg, well beaten
1¼ C. sifted flour
1¼ tsp. baking powder
¼ tsp. salt
¾ C. sugar
4 T. softened butter or oleo

½ C. milk
1 tsp. vanilla
4 T. butter
½ C. brown sugar (firmly packed)
4 slices pineapple
1 C. nuts

9x9" pan

350°

Sift flour, add baking powder, salt, sugar and butter. Combine egg, milk and vanilla. Add to flour mixture and beat 1 minute. Melt 4 tablespoons butter, add brown sugar and place in bottom of pan with pineapple wedges and nuts. Pour on the batter.

CZECH POPPY SEED CAKE

Louise Barth

1 C. whole poppy seed
1 1/2 C. sugar
1 C. shortening
3 eggs, separated
1 tsp. vanilla

3/4 C. sweet milk
1/2 tsp. salt
2 C. sifted flour
2 tsp. baking powder

FILLING:

2 egg yolks
1/2 C. sugar

2 T. cornstarch
1 C. milk

Loaf or 2 cake tins

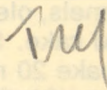
350°

40 minutes

Soak overnight, or for 1 hour before making, the poppy seed in the sweet milk. Cream sugar, salt and shortening. Add beaten egg yolks and mix well. Add soaked poppy seed, milk and add with vanilla to mixture. Mix well. Sift flour and baking powder. Add to mixture. Mix well. Fold in stiffly-beaten egg whites. Bake in greased pan till the cake breaks away from the pan. Frost with chocolate frosting or fill with filling.

FILLING: Cook filling ingredients until thick. Spread on cooled cake.

7-UP CAKE



Elise Hinrichs

1 box lemon cake mix
1 box lemon instant pudding
4 eggs
1/2 C. oil

1-12 oz. 7-Up
GLAZE:
1/2 C. lemon juice
2 C. powdered sugar

9x13" pan

325°

45 minutes

Combine cake mix, pudding mix, eggs, oil, and 7-Up in large mixer bowl. Mix well with mixer. Pour into greased pan and bake. After removing from oven, poke holes in cake using large fork. Mix the lemon juice and sifted powdered sugar together and pour over the hot cake. This is a very moist cake.

SHORTCAKE

Barb Ahrendsen

1/4 C. butter
1/2 C. sugar
1 egg
1/4 C. milk

1 C. flour
2 tsp. baking powder
1/4 tsp. salt

8x8" pan

375°

Cut into squares and top with strawberries.

SNACK-IN CAKE

Wilma Lasack

1 C. brown sugar (packed) 1 2/3 C. sifted flour
1 tsp. soda 1/4 C. cocoa
1/2 tsp. vanilla 1 C. water
1/3 C. oil

8x8" pan

375°

Mix above ingredients. For variation of applesauce cake, use 1/2 cup applesauce and 1/2 cup water, omit the cocoa. Add nuts and raisins. This cake is really delicious and there are no eggs or milk.

SNICKER CAKE

Betty Andresen

1 pkg. chocolate cake mix 1 pkg. caramels
1 stick oleo 1/3 C. milk
3/4 C. chocolate chips 1 C. chopped peanuts

9x13" pan

350°

15 minutes

Mix cake mix as directed on package. Pour half the batter in greased and floured pan. Bake for 15 minutes. While cake is baking combine caramels, oleo, and milk in saucepan. Cook over low heat until melted. Pour over baked cake. Sprinkle chips and nuts on top. Pour remaining cake batter over top and bake 20 minutes more. Can frost with a thin layer of chocolate frosting if desired.

MARIANNE'S SPICE CAKE

Hazel Koranda

1 Duncan Hines spice cake 1 C. sour cream
1 C. applesauce 2 eggs
1/2 tsp. pumpkin pie spice

DO NOT ADD WATER. Mix. Bake as usual but watch carefully because it gets done faster. Bake 20 minutes instead of 35 or 40 minutes.

Place a damp paper towel over broken glass that is to be swept up. The tiny pieces will stick to the paper.

SPONGE CAKE

Marlene Hansen

4 eggs
2 C. sugar
2 C. flour
2 tsp. baking powder

1 tsp. salt
2 tsp. vanilla
1 C. hot milk
2 T. butter

9'' or 10'' or 9x13'' pan 350° 40 to 45 minutes

Beat eggs. Gradually add sugar, beating until fluffy and light colored. Add flour sifted with baking powder and salt. Beat well. Add vanilla. Heat milk with butter almost to boiling. Stir quickly into batter. Beat. Pour at once into ungreased pan.

TWINKIE CAKE

Joyce Buresh

1 yellow cake mix
1 C. water
3 eggs

1 pkg. vanilla instant pudding
1/3 C. oil
1/2 tsp. salt

FILLING:

5 T. flour
1 C. sugar
1/2 C. Crisco

1 C. water
1/2 C. oleo
2 tsp. vanilla

9x13'' pan 350° 35 to 40 minutes

Mix cake mix, pudding, water, oil, eggs and salt. Pour into wax paper-lined pan. Cool. Remove cake from pan and slice lengthwise with a thread. Spread Filling between layers.

FILLING: Combine flour and water. Cook until thick. Cool in refrigerator. Combine sugar, oleo, Crisco and vanilla. Beat until fluffy. Add to cooled flour and water mixture. Sprinkle cake with powdered sugar. Refrigerate and enjoy.

TWINKIE CAKE

Betsy Bonny

1 super moist cake mix

FILLING:

1 C. milk
1 C. granulated sugar
1/2 C. Crisco
1 tsp. vanilla

5 T. flour
1/2 tsp. salt
1/2 C. oleo

350°

Mix and bake cake as package directions. Let cool. Cut cake in half with string the long way.

FILLING: Cook flour and milk till thick. Cool. Whip rest of the ingredients till fluffy. Add to flour and milk mixture till fluffy. Spread on 1 of the layers of cake. Top with other half and sprinkle the top with powdered sugar.

BROWN SUGAR FROSTING

Katie Nowachek

½ C. brown sugar
Powdered sugar

¼ C. margarine
Nuts

Melt brown sugar and margarine in saucepan. Sift powdered sugar and add to above mixture with a little milk to make amount of frosting desired. Add nuts if you like. Frost before cake cools. Delicious with banana cake.

CARAMEL FROSTING

Wilma Lasack

1 C. brown sugar
6 T. margarine

½ C. white sugar
⅓ C. milk

Bring to a rolling boil and boil 1 minute. Cool and beat. Good on Miracle Whip cake.

GLOSSY CHOCOLATE FROSTING

Donna Barber

1 C. sugar
1 C. boiling water
½ tsp. salt
2 tsp. vanilla

¼ C. cornstarch
1½ sqs. unsweetened chocolate
¼ C. oleo

Mix together sugar and cornstarch. Stir in slowly boiling water and chocolate, cut in pieces, and the salt. Cook over medium heat until mixture thickens. Remove from heat. Stir in oleo and vanilla. While hot spread on cooled cake.

GOOD EASY FROSTING

Donna Barber

1 C. milk
1 C. sugar

6 T. flour
1 C. butter or oleo

Boil over low heat until thickened the milk mixed with the flour. Cool. Cream together the sugar and butter or oleo. Then add flour mixture and beat until light and fluffy.

A really busy person never knows how much he weighs.

GLOSSY CHOCOLATE FROSTING

Doris Hronik

1 ½ C. granulated sugar	¼ tsp. salt
1 ½ C. hot water	3 sqs. unsweetened chocolate
6 T. cornstarch	4 T. cold water
1 tsp. vanilla	

Combine sugar, salt, water (hot), and chocolate. Cook while stirring until sugar is dissolved. Boil slowly for 5 minutes, stirring. Blend cornstarch with cold water and stir into boiling mixture. Cook until thickened, stirring constantly, about 3 to 4 minutes. Add vanilla and beat until smooth. Spread on cake.

GRAVY FROSTING

Carleen Rehmke

1 C. milk	2 T. flour
½ C. shortening (Crisco)	1 stick oleo
1 tsp. vanilla	1 C. sugar

Shake milk and flour in gravy shaker. Cook until thick; cool. Mix shortening, oleo, vanilla, and sugar. Beat well. Add cooled first mixture. Beat again.

JIFFY CHOCOLATE FROSTING

Doris Hronik

2 sqs. unsweetened chocolate	1-14 or 15 oz. can sweetened condensed milk
1 T. water	
¼ tsp. almond extract	Dash of salt

Melt chocolate. When melted stir in sweetened condensed milk. Stir constantly. Cook over low heat for 5 minutes. Remove from heat and add water, salt and extract. Cool, then frost cake. Frosts tops and sides of 2-9" layers or 1 oblong cake.

To get extra life from fresh-cut flowers, remove the leaves that will be submerged in water and cut the flower stem on an angle. Then scrape the stem a little.

CREAM CORN FROSTING

Deb Boyd

1 can evaporated milk
3 egg yolks
1 tsp. vanilla
1 C. sugar
½ C. butter
1 bag of coconut

Cook first 5 ingredients until they thicken. Add coconut.

FLUFFY FROSTING

Cindy Buresh

1 egg white
¾ C. sugar
¼ C. boiling water
¼ tsp. cream of tartar
1 tsp. vanilla

Mix egg, sugar, cream of tartar and vanilla in a small bowl. Add water and beat until stiff peaks.

NEVER FAIL FROSTING

Blanche Vacek

4 T. sugar
2 T. water
2 egg whites
1 lb. powdered sugar
⅔ C. Crisco
1 tsp. vanilla

Boil sugar and water for 1 minute. Beat egg whites stiff. Pour hot boiled sugar water over beaten egg whites. Beat in Crisco, powdered sugar, and vanilla until fluffy. For less frosting as for angel food cake, reduce to 2 cups powdered sugar and ⅓ cup Crisco.

SOFT FROSTING

Wilma Lasack

2 egg whites
Dash of salt
5 T. boiling water
1 C. sugar
¼ tsp. cream of tartar
1 tsp. vanilla

Beat egg whites in mixing bowl. Mix in saucepan the sugar, salt, and cream of tartar. Add the boiling water and add to egg whites slowly while beating. Add the vanilla. Beat until stiff.



Candy

BRANDY BALLS

Betsy Bonny

- | | |
|-------------------------------|--------------------|
| 1 C. vanilla wafers, crumbled | ¼ tsp. salt |
| 2 T. cocoa | 1 C. nuts |
| 1 C. powdered sugar | ¼ C. brandy liquor |
| 1 ½ T. light corn syrup | |

Combine all ingredients and mix well. Make into balls the size of a walnut. Roll balls in powdered sugar. Store in covered can about 7 to 10 days. Roll again in powdered sugar and set in candy dish. Makes approximately 40 balls.

BOURBON BALLS

Beulah Wiedenhoff

- | | |
|----------------------|---|
| ½ C. butter | 1 tsp. paraffin |
| 1 lb. powdered sugar | 1 large pkg. semi-sweet chocolate chips |
| 4 T. bourbon | |

Cream butter, sugar and bourbon. Make into small balls and place on waxed paper. Refrigerate half a day or overnight. Melt paraffin and chocolate. Dip balls in chocolate mixture, place on waxed paper, and refrigerate half a day or overnight. Keep in cool place.

CARAMEL CRISP SQUARES

Deb Shoaff

- | | |
|--------------------------|--------------------|
| 14 oz. pkg. caramels | 2 T. water |
| ¼ C. margarine or butter | 4 C. Rice Krispies |
| 1 C. dry roasted peanuts | |
- 8" square pan

Unwrap caramels and place in 2½-quart saucepan. Add margarine, add water, cook until caramels are melted and smooth. Take off stove and add cereal and peanuts, stirring until evenly coated. Press evenly into buttered pan. Let stand until firm. Cut into squares.

Crushed egg shells are a favorite fertilizer, but a shortcut is to soak leftover egg shells in a covered container for 24 to 36 hours. Feed the plants the water and throw out the egg shells.

KRISPY CARAMEL BALLS

Marcy Shedeck

2-14 oz. pkgs. caramels
1 can Eagle Brand milk
2 sticks oleo

Large marshmallows
Rice Krispies

Melt together caramels, milk and oleo. Dip marshmallows in the caramel mixture by using a toothpick. Then roll in Rice Krispies.

PEANUT BUTTER BONBONS

Agnes Ingwersen

1 C. peanut butter
1 C. powdered sugar
1 C. dates, finely chopped
1 C. nuts, chopped

1-6 oz. pkg. chocolate chips
1 sq. of bitter chocolate
1 1/2" sq. paraffin

Mix together peanut butter, powdered sugar, dates and nuts. Form in balls the size of walnuts. Melt chips, chocolate and paraffin over hot water. Dip the balls in the warm icing.

RUM BALLS

Emma Hodgden

8 C. assorted cake crumbs
1/2 lb. nuts, chopped

1 C. rum
1-7 oz. can flaked coconut

In a large bowl combine crumbs, nuts and rum. Mix well. If necessary, add more rum. Form mixture into balls 1" in diameter. Roll in coconut. Let stand at room temperature for 30 minutes. Refrigerate until firm. Arrange rum balls on platter to form a cone.

CHOCOLATE COVERED CHERRIES

Marla Wiedenhoff

1 C. margarine
2 tsp. vanilla
2 tsp. salt
1 can sweetened condensed milk
4 lbs. powdered sugar

1/2 tsp. almond flavoring
Maraschino cherries
1 box semi-sweet chocolate
1/2 sq. wax

Combine margarine, vanilla, salt, milk, sugar and flavoring. Drain cherries well and put mixture around them. Freeze hard. Melt chocolate and wax. Dip frozen cherries into chocolate mixture. Let set.

CHOCOLATE COVERED CHERRIES

Lola Wink

1 lb. powdered sugar ½ stick paraffin wax
½ C. butter 12 oz. pkg. chocolate chips
1 to 2 tsp. cream or Carnation milk 1 large jar maraschino cherries
1 tsp. vanilla

Work together sugar and butter like pie dough. Add cream and vanilla. Mix and form into balls around well-drained cherries. Chill 1 to 2 hours. In heavy pan, melt wax over low heat. Add chocolate chips. Dip balls into chocolate until balls are covered, using 2 forks. Put on wax paper to cool. Heating wax over hot water works best.

CHOCOLATE NUT ROLL

Geraldine Blume

1 C. brown sugar 6 oz. pkg. chocolate chips
¼ C. light Karo syrup 1 tsp. vanilla
¼ C. evaporated milk 1 ½ C. whole walnut meats

Stir brown sugar, syrup and milk together and cook for 2 minutes after it starts to boil. Remove from stove and add chips, vanilla and nutmeats. Form in roll in waxed paper, cool and slice.

CANDY WALNUT FUDGE

Anna Marr

2 pkgs. Royal chocolate pudding 1 tsp. vanilla
½ C. margarine 1 lb. confectioners' sugar
½ C. milk 1 C. chopped walnuts

Combine pudding, margarine and milk in saucepan. Bring to boil; boil 1 minute, stirring constantly. Remove from heat, blend in sugar. Stir in vanilla and nuts. Pour into greased 8x8" pan and let stand until cold. Cut in desired pieces. Makes 2 pounds. If doubling recipe, pour onto greased cookie sheet.

A weed is a plant whose virtues have not been discovered.

FANTASY FUDGE

Jeanette VonEssen

3 C. sugar
¾ C. margarine
12 oz. semi-sweet chocolate chips
7 oz. jar marshmallow creme

⅔ C. evaporated milk
1 C. chopped nuts
1 tsp. vanilla

Combine sugar, margarine and milk in heavy 2½-quart saucepan. Bring to full rolling boil, stirring constantly. Continue boiling for 5 minutes over medium heat. Stir constantly to prevent scorching. Remove from heat, stir in chips until melted. Add marshmallow creme, nuts and vanilla. Beat until well-blended. Pour into greased 9x13" pan. Cool at room temperature. Cut into squares. Makes 3 pounds.

NEVER FAIL FUDGE

Brenda Otte, Geraldine Blume

4 C. sugar
1 tall can evaporated milk
¼ lb. butter or oleo

1-12 oz. pkg. chocolate chips
1 pt. marshmallow creme
Nuts, optional

Cook sugar, milk and butter or oleo in large kettle until soft ball stage. This takes quite awhile. Stir constantly. Remove from heat, add chips and creme, stir until dissolved. Pour into 9x15" pan, cut into squares.

NEVER FAIL CHOCOLATE FUDGE

Wilma Lasack

3 C. sugar
1 C. milk
½ C. white syrup
3 T. cocoa

70 small marshmallows
1 T. butter
1 tsp. vanilla

Mix sugar, cocoa, syrup and milk together. Cook until soft ball stage. Add marshmallows, butter and vanilla. Let cool, then beat. Add nuts, if desired.

PEANUT BUTTER FUDGE

Beulah Wiedenhoff

2 C. sugar
⅔ C. evaporated milk
1 C. marshmallows creme

1 C. peanut butter
Dash of salt
1 tsp. vanilla

Boil sugar and milk to soft ball stage. Add remainder of ingredients and mix well. Pour into pan and cool. Chocolate chips may be melted over top while warm.

RICE KRISPIE WONDER FUDGE

Anna Knake

1 C. (6 oz.) semisweet chocolate chips
¼ C. butter or margarine
¼ C. light corn syrup

1 tsp. vanilla
1 C. powdered sugar
3 C. Rice Krispies

Melt chocolate over hot water, not boiling. Remove from heat, add butter and corn syrup. Blend well. Stir in vanilla and sugar. Add Krispies, mixing lightly until Krispies are well-coated with fudge. Spread in buttered 8x8" pan. When cool, cut into squares. Makes 25-1 ½" squares.

SCHOOL FUDGE

Patsy Benhart

2-12 oz. pkgs. chocolate chips
1-7½ oz. jar marshmallow creme
1 lb. oleo
4½ C. sugar

13 oz. can evaporated milk
1 to 2 C. nuts, chopped
2 T. vanilla

Combine chips, creme and oleo in large bowl. In heavy saucepan mix sugar and milk; bring to boil and cook for 8 minutes. Remove from heat and pour over first ingredients in bowl. Beat until mixture holds shape. Add nuts and vanilla. Pat into large, greased cookie sheet. Refrigerate. Makes 5 pounds. Good and creamy.

HOT FUDGE SAUCE

Jennifer Flory

1 C. semi-sweet Baker's chocolate chips
½ C. butter or margarine

2 C. confectioners' sugar, sifted
1-14½ oz. can evaporated milk
1 tsp. vanilla

Melt chocolate chips and butter in a heavy saucepan, so it won't burn. Add sugar and milk, blend well. Bring to boil and cook about 8 minutes. Add vanilla. Makes 3 cups.

When sewing with a double thread, knot each strand separately to prevent tangling.

BAVARIAN MINTS

Randi Holmgren,
Former pastor's wife

12 oz. semi-sweet chocolate chips	1 can sweetened condensed milk
12 oz. mild chocolate chips	1 tsp. vanilla
1 T. butter	1 tsp. peppermint extract

Melt chips and butter in top of double boiler or in microwave at Defrost setting. Add remaining ingredients; stir well. Pour into buttered 9x13" pan. Cool and cut into 1" squares.

BUTTER MINTS

Nancy Slouha

½ C. oleo or butter	1 ½ tsp. salt
½ C. Crisco	1 ½ tsp. flavoring
½ C. (less 1 T.) water	2 lbs. + 2 C. sifted powdered sugar

Cream shortening, add water, salt, flavoring, any coloring and sugar. Beat well. Roll into small ball and then in granulated sugar. Press into mold. Unmold on wax paper and let dry. Freezes very well.

CANDY MINTS

Martha McCreight

8 oz. pkg. Philadelphia cream cheese	1 ½ C. powdered sugar
½ tsp. flavoring	

Divide the cream cheese into fourths. To each fourth add the ½ teaspoon flavoring, such as vanilla, peppermint, or almond and the coloring desired. Stir ¼ of powdered sugar in each batch, finally kneading with hands as you would for pie dough. Roll in balls the size of marbles and then roll to coat in powdered sugar. Push into mold with fingers. Gently push out of mold onto wax paper.

CREAM CHEESE MINTS

Nancy Slouha

2 ½ C. sifted powdered sugar	½ tsp. flavoring of your choice
3 oz. pkg. cream cheese, softened	and tint any color with food coloring

Mix and knead as pie dough. Roll in a ball the size of a marble, roll in granulated sugar and press firmly into mold. Unmold at once on wax paper to dry. Makes 2 dozen roses and leaves. Can be kept in tight containers in the freezer for several months. Very good for weddings, etc.

CORNFLAKE WREATHS

Pam Hansen

1 stick margarine
35 marshmallows
1/3 tsp. vanilla

1 1/2 tsp. green food coloring
4 C. cornflakes
Red cinnamon candies

Mix first 4 ingredients. Melt in top of double boiler until no white shows. Gently fold in cornflakes. Stir until coated. Drop by teaspoons on wax paper, and form into wreaths. Add 2 or 3 cinnamon candies for holly berries.

DIVINITY

Helen Benhart

2 1/2 C. sugar
1/2 C. cold water
1/2 C. white Karo syrup

2 egg whites
1 tsp. vanilla
Nutmeats to taste

Combine sugar, water and syrup and boil to hard ball stage; about 2 minutes. Beat egg whites until stiff, with pinch of salt. Slowly pour 1/2 of the hot mixture to the egg whites and beat constantly. Return remaining mixture to stove and bring to boil, then add slowly to egg white mixture. Beat until it loses gloss or is ready to drop. Add vanilla and nuts.

ENGLISH TOFFEE

Judy Wivell

1 1/2 C. sugar
1/2 lb. butter (do not substitute)
1/4 tsp. cream of tartar

4 small Hershey's chocolate bars
1/2 C. chopped nuts (pecans or walnuts)

Mix sugar, butter and cream of tartar together. Bring to boil over medium heat, stirring constantly. Cook until mixture thickens and turns a medium brown color. Pour into 2-8" buttered disposable pie tins. Cover immediately with chocolate, spread into corners. Sprinkle nuts on top, pressing slightly into chocolate. Cool, pop out of tins and break into pieces.

Water your friendships, as you would water your flower pots.

IMITATION HEATH BARS

Deb Fordice

Saltine crackers
1 C. butter
1 C. brown sugar

Chocolate chips
Butterscotch chips

Cake pan or cookie sheet

350°

5 minutes

Preheat oven to 350°. Line bottom of cake pan or cookie sheet with saltine crackers. Boil together butter and brown sugar. Pour boiled mixture over crackers and bake for 5 minutes. Pour chips over this bubbly mixture and spread as melting.

PEANUT BUTTER FILLING

Anna Marr

½ C. peanut butter, plain or chunky
style

1 ½ T. butter
¾ C. confectioners' sugar

Cut butter in small pieces and put in small saucepan over low heat. Add peanut butter and stir until melted. Remove from heat. Stir in confectioners' sugar, blending well. Add more confectioners' sugar, as necessary, to form a pliable mass. Wrap in plastic and refrigerate for about an hour. Use filling as a candy center for dipping or as a center between 2 layers of coating. Yield: approximately 30 candy centers.

PEANUT BRITTLE

Karen Slouha

2 C. sugar
1 C. water
½ C. white syrup

1 ½ C. raw, unsalted peanuts
½ tsp. salt
¼ C. butter
1 tsp. soda

Cook the sugar, water and syrup to soft ball stage (238°). Add peanuts, salt and butter. Cook until brown (300°). Sprinkle soda over bubbling candy, stir into large buttered pan (10x14').

PEANUT CLUSTERS

Blanche Ales

1 small pkg. chocolate chips
2 pkgs. butterscotch chips

1 small can chow mein noodles or 1 C.
of packaged chow mein noodles
1 lb. salted peanuts

Melt chips, stir in peanuts and chow mein noodles. Drop on waxed paper. Refrigerate.

ROCK CANDY

Jean Ann Flory

4 C. sugar
1 C. water
1 C. white syrup

Oil of cloves with yellow food coloring
Oil of peppermint with red food coloring
Oil of wintergreen with green food coloring

Cook sugar, water and syrup over medium heat to hard crack stage. Add any one of the 3 flavors and food coloring to taste. Pour onto baking sheet sprinkled with powdered sugar. Cool. Break into pieces.

SWEET NOTHINGS

Debra Shoaff

1 stick margarine
½ C. peanut butter
6 oz. pkg. chocolate chips

6 C. Rice Chex
Powdered sugar

Place Rice Chex in large bowl. Melt together margarine, peanut butter and chips. Pour over top of Rice Chex and fold in gently. Cover all of the Rice Chex. Coat with powdered sugar. Store in a tight container. Can be stored in refrigerator.

WHEAT THIN NIBBLES

Gerry John

1 small box Nabisco Wheat Thins
Peanut butter, creamy or crunchy

6 sqs. chocolate bark
6 oz. pkg. milk chocolate bits

Spread half of Wheat Thins with peanut butter, top with remaining crackers. Melt bark and bits together. Dip each little sandwich in melted chocolate, place on wax paper to set.

JANET'S CARAMEL CORN

Patsy Benhart

1 C. brown sugar
1 stick oleo

100 small marshmallows
Popcorn, popped

Cook together and pour over sorted and salted popcorn.

OVEN-MADE CARAMEL CORN

Doris Hronik, Anna Marr,
and Patsy Benhart

5 qts. popped corn	½ C. white syrup
1 C. butter or margarine	1 tsp. salt
2 C. brown sugar, packed	1 tsp. soda

Spread freshly-popped corn in large, shallow sheet pan. Put in very slow oven (250°) to keep warm and crisp. Combine butter, sugar, syrup and salt in 2-quart, heavy saucepan. Cook on medium heat, stirring until sugar dissolves. Continue to boil to the firm stage, about 5 minutes. Remove from heat and stir in baking soda. Syrup will foam. Pour hot caramel mixture over top of corn in a fine stream. Stir to mix well. Return to oven for 45 to 50 minutes. Stir every 15 minutes. Cool and serve, or store.

CRACKER JACKS

Helen Benhart

½ C. roasted peanuts	½ tsp. salt
3 qts. popped corn	1 tsp. vanilla
1 C. sugar	1 T. vinegar
½ C. molasses	1 T. butter
1½ C. water	

Combine sugar, molasses and water; bring to a boil. Cook until syrup forms a soft ball when tested in cold water. Add salt, vanilla, vinegar and butter; cook until it turns brittle in cold water. Pour syrup over popped corn and peanuts, tossing kernels apart with a spoon.

STRAWBERRY POPCORN BALLS

Lonni Koch

¾ C. butter or margarine	1-3 oz. pkg. flavored jello
1-10½ oz. pkg. mini-marshmallows	6 qts. popped popcorn

Melt butter, add marshmallows, heat till melted, stir in jello. Pour over popcorn and mix. Form into balls. Change flavors of jello for different colors.

It's what we like that makes us fat.

HER DAY

She cooked the breakfast first of all,
Washed the cups and plates,
Dressed the children and made sure
Stockings all were mates;
Combed their head and made their beds,
Sent them out to play,
Gathered up their many toys,
Put some books away!
Dusted chairs and mopped the stairs,
Ironed an hour or two,
Baked some cookies and a pie,
Then she made some stew.
The telephone rang constantly,
The door bell did the same,
A youngster fell and stubbed his toe,
And then the laundry came.
She picked up blocks and mended socks,
and blackened up the stove.
And, when her husband came at six,
he said, "I envy you!
It must be nice to sit at home
without a thing to do!"



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APPLES FOR PIE

Blanche Ales

4 C. apples, sliced 1 C. sugar

Combine apples and sugar, let stand until sugar dissolves. Pack tightly in fruit jar, until sugar makes syrup over apples. Seal and cook in hot water bath, 20 minutes boiling time.

APPLE PIE FILLING

Patsy Benhart

4½ C. sugar 10 C. water
1 C. cornstarch 3 T. lemon juice
2 tsp. cinnamon 2 to 3 drops yellow food coloring
1 tsp. salt 5½ lbs. apples, prepared for pie filling
¼ tsp. nutmeg

Mix together sugar, cornstarch, cinnamon, nutmeg and salt. Stir in water slowly into the dry ingredients. Add lemon juice and food coloring. Put prepared apples in hot jars. Pour liquid mixture over apples. Use knife to get filling around apples. Process in hot water bath for 20 minutes.

PEACH CONSERVE

Blanche Ales

18 peaches 10 C. sugar
2 small oranges, including rind Maraschino cherries, optional
1-#2½ size can crushed pineapple

Grind together peaches and oranges. Add crushed pineapple and sugar. Cook 20 to 25 minutes. Add cherries last, if desired. Freeze in small jars.

PEAR AND PINEAPPLE CONSERVE

Martha McCreight

4 C. ground pears 2 C. sugar
1 C. crushed pineapple

Cook all ingredients until thick, stirring often. Watch that it does not burn. Put in pint or half-pint jars and seal.

RHUBARB JAM

Anna Rose Benhart

3 C. rhubarb, cut fine
½ C. water

2 C. sugar
1 small pkg. wild strawberry jello

Mix rhubarb, water and sugar well and boil 15 minutes; stir well to dissolve sugar. Add jello; mix well to dissolve. Place in jars and keep refrigerated. Tastes like strawberry jam.

FROZEN MELON BALLS

Betty Andresen

1½ C. sugar
½ C. honey

4 C. water
2 T. Fruit Fresh

Bring ingredients to boil. Cool and pour over melon balls to cover. Freeze.

DILL PICKLES

Mrs. Joe Buresh

9 C. water
3 C. vinegar
1 C. salt

Cucumbers, whole small or sliced
Alum
Green dill

Boil water, vinegar and salt. Place cucumbers in quart jar; add ½ teaspoon alum and dill. Pour boiling liquid over cucumbers and seal.

PICKLE STIX

Marilyn Kutzli

7 lbs. cucumbers
2 C. lime
2 gals. water
2 qts. white vinegar

12 C. sugar
1 tsp. salt
1 tsp. whole cloves
1 tsp. pickling spices

Peel the cucumbers and cut into sticks. Soak for 24 hours in the lime and water; drain. Put into clear water and let stand for 3 hours. Boil together the vinegar, sugar, salt and spices placed in bag. Put drained cucumbers in hot liquid and let stand overnight. Next morning, boil for 25 minutes and put in jars and seal.

GOOD PICKLES

Doris Hronik

Whole cucumbers
Alum
1 qt. vinegar
8 C. sugar

1 T. canning salt
2 T. pickle spice
Green food coloring, optional

For 3 mornings, cover whole cucumbers with boiling water. On 4th morning, slice or chunk and cover with alum and boiling water. Heat to boiling remainder of ingredients. On 5th, 6th, and 7th mornings, pour boiling vinegar-sugar mixture over cucumbers. On 8th morning, heat syrup, pack pickles, cover with syrup and seal. Do not heat pickles.

LAZY HOUSEWIFE PICKLES

Doris Hronik, Mrs. Joe Buresh

4 C. sugar
½ C. salt
1 qt. vinegar
1 pt. water
20 slices onion

2½ tsp. celery seed
2½ tsp. dill seed
Fresh cucumbers to fill 5-qt. jars
5 pieces of alum, half as large as a
pea

Sterilize 5 quart jars. Place 4 slices of onion in the bottom of each jar. Slice fresh cucumbers lengthwise and pack in jars. Heat vinegar, water, sugar and salt mixture to boiling point. Fill jars with boiling mixture. To each jar add ½ teaspoon celery seed, ½ teaspoon dill seed and a piece of alum. Seal jars. Pickles will be ready to eat in 2 weeks.

LYNN'S SOUR DILL PICKLES

Anita Lasack

1 qt. water
3 T. salt
½ C. vinegar

¼ tsp. alum to each qt.
Slicer-size cucumbers
Dill

Place dill in bottom of jar. Mix water, salt, vinegar and alum; bring to boil. Place sliced cucumbers in jar. Pour hot mixture over cucumbers; seal.

No rest is worth having, unless it follows work.

REFRIGERATOR CUKES

Deb Isbell

4 C. sugar	1 1/3 tsp. mustard seed
4 C. vinegar	Sliced onions
1/2 C. canning salt	Small sliced cucumbers
1 1/3 tsp. turmeric	

Mix first 5 ingredients together and pour over onions and cucumbers that have been placed in gallon jar. Stir every day for 5 days before using. Store in refrigerator.

REFRIGERATOR CUCUMBER PICKLES

Geraldine Blume

1 gal. cucumber slices	1 1/3 tsp. turmeric
4 C. sugar	1 1/2 tsp. mustard seed
4 C. vinegar	1/2 C. pickling salt
1 1/3 tsp. celery seed	

Combine all of above ingredients, except cucumbers. Add liquid to cucumbers. Refrigerate and let stand for 2 days. Eat out of refrigerator.

READY-TO-SERVE FROZEN CUCUMBERS

Jean Ewing

7 C. thinly-sliced cucumbers	1 1/4 C. white vinegar
1 C. sliced onions	1/4 tsp. celery seed
1 1/2 C. sugar	1 tsp. salt

Combine sugar, vinegar, celery seed and salt, stirring until sugar is dissolved. Pour over cucumbers and onions. Let stand 1 hour, stirring often. Freeze.

To untangle a necklace chain, place a drop of vegetable oil on the knot and then work out with a straight pin.

CINNAMON PICKLE RINGS

Donna Slouha

- | | |
|--|------------------------|
| 2 gals. cucumber rings, large cucumbers, cut in 3/8" slices, peel and seed | 1 T. alum |
| 2 C. pickle lime | 2 C. water |
| 8½ C. water | 3 C. vinegar |
| 1 C. vinegar | 10 C. sugar |
| 1 small bottle red food coloring | 8 sticks cinnamon |
| | ½ pkg. red hot candies |

Dissolve pickle lime in 8½ cups water. Soak cucumber rings in this liquid for 3½ hours. Drain and rinse. Simmer rings for 2 hours in the 1 cup vinegar, food coloring alum and enough water to cover. Drain and discard liquid. Bring to boil 2 cups water, 3 cups vinegar, sugar, cinnamon and candies. Pour over cucumbers and let set overnight. Pack rings in jars, reheat juice and pour over rings while hot. Seal.

PICKLED BEETS

Brenda Otte

- | | |
|--------------|----------------------------|
| 2 C. sugar | 1 C. water |
| 2 C. vinegar | 6 clove sticks, if desired |
| | Beets for 5 to 6 pts. |

Cook beets about 1½ hours. Peel and put in boiling syrup made of remaining ingredients. Put into jars and seal.

DILLED CAULIFLOWER AND VEGETABLES

Anna Rose Benhart

- | | |
|--------------------|-------------------------------------|
| 1 head cauliflower | Broccoli, if desired |
| 10 carrots | 2 C. liquid from cooking vegetables |
| 2 red peppers | 1 C. dark vinegar |
| 6 stalks celery | 2 T. coarse salt |
| 3 onions, sliced | 1 T. dill seed |

Clean all of the vegetables and cut into chunks or flowerets. Add vegetables to boiling water to cover; bring water back to boiling and boil for no more than 3 minutes. Drain immediately, reserve liquid. Boil together the reserved liquid, vinegar, salt and dill seed. This may need to be doubled to cover vegetables. Place vegetables in jar, cover with hot liquid, seal. Makes 6 pints.

PICKLED CARROTS OR STRING BEANS

Agnes Ingwersen

4 C. vinegar
4 C. sugar
4 C. water

1 T. cloves and stick cinnamon or
dill weed

Cook small yellow or green beans or carrots in small amount of salted water until tender-crisp. Use whole beans or slice carrots into strips. Put into jars. Cook together the vinegar, sugar and water. For carrots, add the cloves and cinnamon. Pour liquid over vegetables in jar. Add dill weed to string beans. Seal jars. Do not process.

TOMATO JUICE COCKTAIL

Brenda Otte, Geraldine Blume

½ bu. tomatoes
1 bunch celery
2 medium peppers

4 medium onions
2 to 6 T. salt, to taste
½ C. sugar

Cut up celery, peppers and onions and cook in small amount of water until tender. Let cool and strain. Cut up tomatoes and cook until tender. Strain and combine with other juice. Add salt and sugar; boil 5 minutes. Seal in hot jars. Makes 6 to 8 quarts.

BAKED SWEET CORN

Patsy Benhart

20 C. cut corn
1 pt. half and half

½ lb. butter or margarine

Put all ingredients in large roaster and bake at 300° for 1 hour. Stir every quarter hour. Freeze.

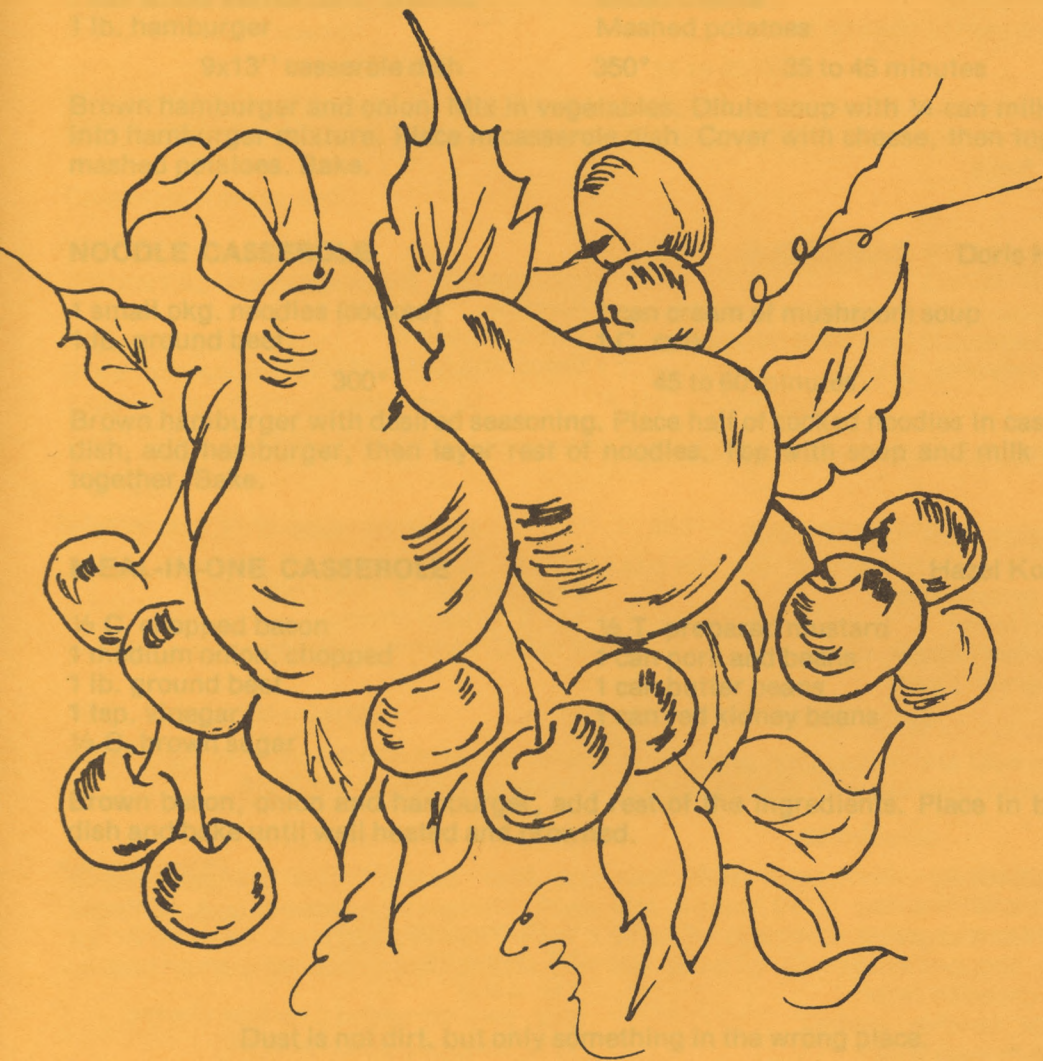
FROZEN SEASONED CORN

Geraldine Blume

15 C. cut corn, not blanched
5 C. ice water

¾ C. sugar
¼ C. canning salt

Mix well. Put in containers and freeze.



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BEES KNEES CASSEROLE

Candice Hronik Kelly

1 pkg. frozen peas or 1 can green beans, drained
1 can whole kernel corn, drained
1 lb. hamburger
9x13" casserole dish

½ C. onion, chopped
1 can cream of mushroom soup
Sliced cheese
Mashed potatoes
350° 35 to 45 minutes

Brown hamburger and onion. Mix in vegetables. Dilute soup with ¼ can milk. Mix into hamburger mixture. Place in casserole dish. Cover with cheese, then top with mashed potatoes. Bake.

NOODLE CASSEROLE

Doris Hronik

1 small pkg. noodles (cooked)
1 lb. ground beef
300°

1 can cream of mushroom soup
1 C. milk
45 to 60 minutes

Brown hamburger with desired seasoning. Place half of cooked noodles in casserole dish, add hamburger, then layer rest of noodles. Top with soup and milk mixed together. Bake.

MEAL-IN-ONE CASSEROLE

Hazel Koranda

½ C. chopped bacon
1 medium onion, chopped
1 lb. ground beef
1 tsp. vinegar
½ C. brown sugar

½ T. prepared mustard
1 can pork and beans
1 can butter beans
1 can red kidney beans

Brown bacon, onion and hamburger, add rest of the ingredients. Place in baking dish and bake until well heated and browned.

Dust is not dirt, but only something in the wrong place.

HAMBURGER CASSEROLE

Mrs. Ray Sobotka

2 lbs. ground beef
Salt and pepper
1 onion, diced
2 cans cream of chicken soup

2 cans mixed vegetables
8 oz. bag noodles, cooked
Crumbled potato chips

350°

1 hour

Brown hamburger and onion together and drain. Add soup and vegetables and cooked noodles. Mix together well. Pour into pan and top with crushed potato chips. Bake.

HAMBURGER CASSEROLE

Julie Flory

1 lb. ground beef or pork
1 can vegetable beef soup
½ C. Velveeta, grated

Noodles
Salt and pepper
Seasoning salt, optional

350°

30 minutes

Brown meat. Cook noodles and drain. Combine all ingredients. Bake.

HAMBURGER CASSEROLE

Linda Wilslef

2 lbs. ground beef
1 small onion
1 T. green pepper, diced
1 can green beans

2 cans cream of mushroom soup
1½ C. grated cheese
4 to 5 C. mashed potatoes

9x13" dish

350°

30 minutes

Brown beef and onion, then drain. Add beans, peppers and soups; mix thoroughly. Place into dish; top with cheese, then with mashed potatoes and bake.

CASSEROLE

Cindy Buresh

2 lbs. hamburger
1½ C. chopped onion
½ C. chopped celery
8-12 oz. noodles, cooked
2 cans tomato soup
⅓ C. chili sauce
1 tsp. chili powder

½ C. chopped olives
2 T. pimento
1 C. water
8 oz. pkg. shredded Cheddar cheese
⅓ C. chopped green pepper
1 tsp. salt

350°

30 to 45 minutes

Brown hamburger, onion, and celery. To the cooked noodles add rest of ingredients and browned meat. Mix well. Makes a large batch.

Can be split and frozen.

GROUND BEEF CASSEROLE

Jeanette Von Essen

1 lb. ground chuck
1 onion, chopped
1 can cream of chicken soup
1½ C. cooked macaroni

½ C. milk
1 C. shredded Velveeta cheese
Salt and pepper

350°

35 to 40 minutes

Brown meat, add rest of ingredients. Stir until cheese melts. Put into casserole dish. Add buttered bread crumbs for topping. Bake.

Casserole freezes well.

ORIENTAL HAMBURGER CASSEROLE

Denise Rehmke

1 lb. lean ground beef
2 medium onions, finely chopped
1 can water chestnuts, sliced
1 can cream of mushroom soup
1 can cream of chicken soup
1 C. water

½ C. uncooked rice
1 T. soy sauce
¼ tsp. pepper
1 can chow mein noodles
½ tsp. monosodium glutamate, optional

1½-quart casserole

350°

1 hour

Brown and drain the ground beef. Combine and mix well all ingredients.

PIZZA CASSEROLE

Francine Bahnsen

½ lb. spaghetti
1 egg
¼ C. milk
1 small jar spaghetti sauce

¼ tsp. garlic powder
¼ tsp. salt
1 C. shredded cheese
1 lb. hamburger

9x13" pan

350°

25 minutes

Break spaghetti in 2" pieces, cook and cool. Beat eggs, milk, garlic and salt together. Add cheese and spaghetti. Press into greased 9x13" pan and bake at 350° for 15 minutes. Turn oven to 325°. Pour 1 small jar spaghetti sauce over crust. Put cooked hamburger and grated cheese over top. Bake for 10 minutes.

PIZZA CASSEROLE

Donna Slouha

1 lb. hamburger
1 small onion
1 tsp. oregano
Salt and pepper to taste

Cracker crumbs, finely ground
Mozzarella cheese, grated
½ C. milk
1 can tomato soup

350°

30 minutes

Brown hamburger and onion, add oregano, salt and pepper. Put crumbs in well-buttered casserole dish. Alternate cheese with hamburger mixture in layers. Mix milk and soup and pour over top. Top with more grated cheese. Bake at 350° for 30 minutes.

CHEESY TACO CASSEROLE

Jean Ewing

2 C. uncooked macaroni
1 lb. ground beef
1 pkg. taco seasoning mix
15 oz. can tomato sauce
15 oz. can chili beans or kidney

¼ C. milk
2½ C. shredded sharp Cheddar cheese
2-8 oz. cans French-fried onions
1 C. shredded lettuce
1 tomato, diced

3-quart baking dish

375°

20 to 25 minutes

Cook macaroni as directed. In large skillet brown meat and drain. Add taco seasoning, tomato sauce and beans. Simmer, uncovered, 5 minutes. Stir milk and 2 cups cheese into hot macaroni. In large greased baking dish, layer half the macaroni, half the meat, half can onions. Repeat. Bake uncovered. To serve, top with lettuce, tomato, remaining cheese and onions. Makes 6 to 8 servings.

GROUND BEEF CASSEROLE

Carol Hodgden

1 lb. ground beef
¼ C. chopped onion
1 env. spaghetti sauce
1½ C. shredded mozzarella cheese
1 can tomato sauce

8 oz. carton sour cream
8 oz. can Pillsbury crescent rolls
⅓ C. grated Parmesan cheese
2 T. butter, melted

9x13" pan

350°

18 to 25 minutes

Preheat oven. Brown beef and onions; drain. Stir in sauce mix and tomato sauce, heat until hot. Combine mozzarella and sour cream. Pour hot meat mixture in ungreased pan and spoon cheese mixture over meat. Separate dough and place over cheese mixture. Combine cheese and butter and put over all.

CHOPPED BEEF CASSEROLE

Doris Hronik

1 ½ lbs. ground beef
1 pkg. Lipton's onion soup mix
3 T. flour
2 T. ketchup
2 ½ C. water
½ to 1 C. sour cream
4 C. cooked noodles

In large skillet brown meat and drain. Add soup mix, flour and ketchup. Stir in water and simmer 10 minutes. Cook noodles. Add to mixture and simmer 5 minutes. Add sour cream; stir well. Serve.

ONE DISH MEAL

Marlene Hansen

½ lb. macaroni
1 lb. ground beef
Chopped onion
Salt and pepper to taste
½ C. cheese
1 can cream of mushroom soup
1 C. cornflakes
350°
30 minutes

Cook macaroni in salted water until tender. Brown ground beef and onion, add salt and pepper. Add cheese, soup, and cornflakes.

VEGETABLE CASSEROLE

Algean Nowachek

1 lb. hamburger
4 or 5 sliced potatoes
1 can golden mushroom soup
Chopped onion
1 can vegetable beef soup
350°
75 minutes

Brown hamburger and onions. Add other ingredients and place in buttered casserole.

HAMBURGER HOT DISH

Beulah Wiedenhoff

1 lb. hamburger (browned & drained)
3 medium potatoes (peeled & sliced)
3 carrots (peeled & sliced)
1 small can peas (drained)
1 can cream of chicken soup
1 can tomato soup
Seasoning to taste
9x9" baking dish
350°
1 to 1 ¼ hours

Mix all ingredients together and bake.

QUICK & EASY CASSEROLE

Doris Hronik

1 lb. ground beef
1/4 tsp. salt
1-24 oz. pkg. frozen hash browns,
thawed
1 can cream of mushroom soup

1 C. sour cream
2 C. shredded cheese
1 medium onion, chopped
2 cans French-fried onions

9x13" pan

350°

45 minutes

Brown ground beef and onions; add salt. In large bowl add potatoes, soup, sour cream and cheese. Mix well. Press into pan and bake. Last 15 minutes top with French-fried onions and bake until bubbly.

CHICKEN CASSEROLE

Pat Burda

1-6 oz. box wild rice
1 can cream of mushroom soup
1 can cream of celery soup
1 T. chopped parsley
1/2 tsp. salt

1/4 tsp. pepper
Pinch of curry
10 pieces of chicken
3/4 pkg. onion soup mix
1/2 C. slivered almonds

9x13" baking pan

350°

1 1/4 to 1 1/2 hours

Mix first 7 ingredients and 1 soup can water in buttered 9x13" baking pan. Arrange chicken, skin-side up, in baking dish. Top with soup mix and almonds. Bake covered. Serves 10.

CHICKEN CASSEROLE

Mary Kleineck

Bread slices
1 can water chestnuts, drained
Slices of American cheese
2 C. milk
1 can cream of mushroom soup
1 can cream of celery soup

4 C. cooked, cubed chicken
4 eggs, beaten
1/2 C. salad dressing
1 tsp. salt
1 can mushrooms, drained
Pimento, drained (optional)

9x13" pan

325°

2 hours

Place buttered bread on greased pan. Layer chicken, water chestnuts, salad dressing, and cheese. Beat eggs with milk and salt. Pour over cheese. Combine soups, mushrooms, and pimentos. Pour over casserole. Cover and refrigerate overnight. Bake, and 15 minutes before done, sprinkle with buttered bread crumbs. Let stand 20 minutes before serving.

Try (make) ahead

CHICKEN CASSEROLE FOR A BUNCH

Mrs. Ray Sobotka

1ST LAYER:

- 6 slices of white bread, cubed
- 2 C. chicken, cut up
- 1/2 C. celery, diced

2ND LAYER:

- 2 eggs
- 1/2 C. mayonnaise
- 1 C. milk

3RD LAYER:

- 1 can cream of mushroom soup
- 7x11" pan
- 1/2 C. grated cheese
- 350°
- 1 hour

Butter pan and cover with half of crumbs and cover with chicken and celery. Top with remaining crumbs. Mix 2nd Layer and pour over top of crumbs. Refrigerate several hours or overnight. Next day, pour a can of mushroom soup over the top and sprinkle with grated cheese.

CHICKEN AND BROCCOLI CASSEROLE

Lynne Ingwersen

- 4 whole chicken breasts
- 2 pkgs. frozen broccoli spears
- 4 to 5 slices American cheese (white)
- 1 can condensed cream of chicken soup
- 2/3 C. mayonnaise (Hellmann's is the best for this recipe)
- 1/3 C. milk
- 1 tsp. lemon juice
- 1/4 tsp. curry powder
- 1/2 C. Ritz crackers
- 10" casserole
- 350°
- 25 to 30 minutes

Boil chicken breasts about 1/2 hour. Set aside to cool slightly. Cook broccoli in chicken broth for 10 minutes; drain. In same pan, mix together soup, mayonnaise, milk, lemon juice and curry powder. Do not heat. Place broccoli in bottom of large casserole dish (10" is ideal). Skin, bone and slice chicken, place on top of broccoli. Place cheese on top. Pour sauce over top. Sprinkle on cracker crumbs. Bake at 350° for 25 to 30 minutes. Serves 6.

CHICKEN BROCCOLI CASSEROLE

Doris Hronik

- 1 pkg. frozen broccoli, chopped
- 1 can cream of mushroom soup
- 2 small cans boned chicken
- 1/2 pkg. stuffing mix (I use whole pkg.)
- 35°
- 35 to 45 minutes

Place cooked broccoli in baking dish. Top with chicken, and spread soup over chicken. Moisten stuffing mix as directed and sprinkle over casserole.

CHICKEN & DRESSING CASSEROLE

Judy Flory

1 chicken, cooked & boned
1 pt. chicken broth, thickened

1 can cream of mushroom soup
3 to 4 hard-boiled eggs, sliced

350°

Mix ingredients together; put in baking dish. Top with sliced eggs. Make dressing of bread, eggs, onion, celery and remaining broth. Pour dressing over the chicken and bake until dressing is done.

CHICKEN NOODLE SOUP CASSEROLE

Aliceann Coon

4 to 6 slices bread, cubed
1 can cream of mushroom soup
2 to 3 C. cooked chicken, cubed
2 C. cornflakes, crushed

2 cans chicken noodle soup
2 eggs, beaten
¼ lb. butter or margarine, melted

9x13'' pan

350°

30 to 40 minutes

Put cubed bread in bottom of lightly-greased pan. Mix together soups, eggs, chicken and pour over bread. Mix melted butter and cornflakes and sprinkle over chicken mixture. Bake.

CHICKEN AND RICE CASSEROLE

Garnet Dee Wollenzien

1-3 to 4 lb. chicken
1 can cream of chicken soup
½ pkg. onion soup mix

¾ C. uncooked rice
1 can cream of celery soup
¼ C. water

9x13'' pan

350°

2 hours

Pour cream of chicken soup in bottom of greased pan. Place cut-up chicken on top. Sprinkle on onion soup mix and rice. Spread cream of celery soup on top, then sprinkle water over top. Bake covered tightly.

To remove rust stains in clothing and tablecloths, sprinkle with salt, moistened with lemon juice. Dry in the sun. Do not use liquid bleach on rust spots, as it can cause a hole in the fabric.

CHICKEN RICE CASSEROLE

Doris Hronik

1 chicken, cut up
1 can cream of celery soup
2 C. raw rice
9x13" pan
1 can cream of mushroom soup
1 can cream of chicken soup
1 ¾ cans water
350°
1 ½ hours

Stir the soups and rice together. Brown the chicken and add water to the soup mixture. Pour mixture into pan. Lay the pieces on rice. Cover tightly with foil. Bake, remove foil the last 15 minutes.

I don't use plain water with the rice. I take the browned chicken out of the pan and put the water in the pan and get the "goodies", then mix in rice and soup mixture.

CHICKEN AND RICE CASSEROLE

Carleen Rehmke

1 can cream of celery soup
1 ½ C. dry instant rice
½ can water
9x13" pan
1 can cream of chicken soup
1 pkg. instant onion soup
1 chicken, cut up
350°
2 hours

Mix soups, water, and rice. Spread ½ of mixture in pan. Arrange chicken on top and spread with rest of mixture. Cover with foil and bake.

CHICKEN-RICE CASSEROLE

Patsy Benhart

1 ½ to 2 C. cooked chicken
1 C. chopped celery
2 T. chopped onion
¾ C. mayonnaise
½ C. raw rice
1 can chicken soup
2-quart casserole
1 can water
TOPPING:
1 C. Special K
½ C. slivered almonds
2 T. melted butter
350°
45 minutes

Mix all together in greased 2-quart casserole dish; top with Topping mixed together. Cover and bake at 350° for 45 minutes.

Something is learned every time a book is opened.

CHICKEN SQUARES

Elizabeth Vanicek

1-3 to 4 lb. whole chicken
Onion, minced
Celery, minced
1½ T. dried vegetable flakes
2 whole allspice (optional)
Salt and pepper to taste

3 C. broth, strained
½ C. fat
½ C. flour
4 eggs
1 can cream of mushroom soup
2 C. buttered cracker crumbs

9x12" pan 350° to 375° 1 hour

Cook chicken with onion, celery, vegetable flakes, allspice, salt and pepper. Cool and cut into small pieces. Strain broth. Make a sauce of broth, fat and flour. Cook until thick, then cool. Into cooled sauce beat eggs, one at a time, add soup. Place half of crumbs on bottom of 9x12" pan. Place chicken pieces over crumbs. Pour sauce over chicken and cover with remaining crumbs. Bake at 350° to 375° for 1 hour. Makes 15 squares.

CURRY CHICKEN CASSEROLE

Marlene Flory

3 to 4 lb. chicken
2 pkgs. frozen broccoli
2 cans cream of chicken soup
1 C. mayonnaise

1 tsp. curry powder
½ tsp. lemon juice
1 pkg. dry bread crumbs
1 stick oleo, melted

350° 45 minutes

Cook chicken, with salt, pepper, onion and celery to taste. Cool and remove from bones. Layer in large casserole dish. Cook and drain broccoli, layer over chicken. Mix together soup, mayonnaise, curry powder, and lemon juice. Pour over broccoli. Spread bread crumbs on top. Pour melted butter over all. Bake.

HOT CHICKEN SALAD

Handwritten: part of make ahead
X M Agnes R. Petersen, Carmie Nowachek

4 C. cooked, cut-up chicken
2 T. lemon juice
¾ C. mayonnaise
1 tsp. salt
½ jar chopped pimento
1 tsp. minced onion

2 C. celery, chopped
4 eggs, boiled
1 can cream of chicken soup
1 C. Cheddar cheese, grated
¾ C. chopped almonds
1½ C. potato chips, crumbled

9x13" pan 350° to 400° 25 minutes

Mix first 9 ingredients and chill overnight. Top with cheese, almonds and chips.

Fast!
HOT CHICKEN SALAD

(could make ahead)
Judy Cannon

3 C. cooked, cubed chicken
2 C. chopped celery
3 C. croutons
3 eggs or more (boiled & chopped)
¾ C. slivered almonds

1 small onion, diced
1 C. shredded Cheddar cheese
1½ C. salad dressing
3 T. lemon juice
¾ tsp. salt
1 can water chestnuts, sliced (optional)

450°

10 to 15 minutes

Mix all ingredients. Place in baking dish and top with 1 cup croutons. Bake at 450° for 10 to 15 minutes, or until it bubbles. Can also be baked in slower oven for a longer period of time. Serves 8.

LIMA BEAN AND CHICKEN CASSEROLE

Agnes Ingwersen

1 lb. lima beans, dry
12 chicken wings
Flour
Salt
Pepper
Margarine

1 C. water
1 small onion
½ tsp. chicken bouillon
¼ tsp. curry powder
2 T. flour
1 can Carnation milk

325°

1½ hours

Soak lima beans overnight, then cook in salted water. Drain. Combine flour, salt and pepper. Roll chicken in flour mixture and brown in margarine. Add water to drippings and saute chopped onion in drippings. Add bouillon, curry powder, flour and milk. Cook. Combine with beans. Alternate bean mixture with chicken in casserole. Bake at 325° for 1½ hours. Chicken breasts can be used, but cut into small pieces.

BREAKFAST EGG CASSEROLE

Beulah Wiedenhoff

6 eggs
1½ C. milk
6 slices of bread, buttered
1 C. shredded Cheddar cheese

1 C. bacon or ham, chopped
1 tsp. dry mustard
Salt and pepper to taste

9x13" pan

325°

45 minutes

Beat eggs and milk, mustard, salt and pepper. Place buttered bread in 9x13" pan. Pour egg mixture over it, add cheese and cooked meat. Let set in refrigerator overnight. Bake at 325° for 45 minutes.

COMPANY BREAKFAST

Marlene Flory

10 eggs, slightly beaten
6 slices bread, cubed
2 C. shredded Cheddar cheese
8 to 10 smokie links, cut into pieces

4 oz. fresh mushrooms, sliced
3 C. milk
1 ½ tsp. dry mustard
1 ½ tsp. salt

350°

1 hour

Mix ingredients together. Pour into buttered casserole or loaf pan. Refrigerate overnight. Bake.

HAM STRATA

Ireen Buck,
wife of former pastor

20 slices sandwich bread (firm texture,
such as Pepperidge Farm)
3 C. cooked ham (bite-size pieces)
10 oz. sharp Cheddar cheese, coarsely
grated
10 oz. Swiss cheese, coarsely grated
6 eggs, slightly beaten

3 C. milk
½ tsp. onion
½ tsp. dry mustard
3 C. cornflakes
½ C. butter, melted

9x13" pan

375°

50 to 60 minutes

Amounts of both ham and cheese can vary according to taste. Shrimp or crabmeat may be substituted for ham. Cut off crusts and cut bread in half. Grease pan with butter and arrange bread in bottom. Arrange half the ham as second layer. Grate cheese coarsely and sprinkle half of combined cheeses over ham. Repeat layers. Combine slightly-beaten eggs, seasonings and milk. Pour over layers, cover with foil and refrigerate overnight. Next day, make topping of crushed cornflakes, melted butter. Sprinkle over strata and bake. Let set for at least 10 minutes, or longer, before serving. This may be reheated or frozen after baking.

When opening a clogged-up sink or tub, cover the overflow opening with a cloth and then use plunger.

Try (make ahead)

LUTHER LEAGUE EASTER BREAKFAST EGGS

8 slices bread, decrusted and cubed
2/3 C. Velveeta, thinly sliced or 2 C.
grated Cheddar cheese
8 eggs, slightly beaten

4 C. whole milk
Dash of salt and pepper
Cubed ham or smoked sausage or 6 to 8
slices of bacon

9x13" pan

325°

1 hour

Place bread in bottom of 9x13" buttered pan. Cover with cheese. Blend eggs, milk and spices. Pour over bread and cheese. Refrigerate overnight. Bake for 1 hour at 325°. Cube ham, or fry bacon or sausage until half done. Place meat on top of cheese mixture when half baked. Cut into squares. Meat can be omitted from the mixture and served on the side.

Try

SCRAMBLED EGG CASSEROLE

Carol Pence

1/4 C. chopped green peppers
2 T. butter
6 beaten eggs
1 T. butter

1 T. flour
1 C. milk
1/2 C. shredded American cheese
3/4 C. soft bread crumbs

1-quart casserole dish

350°

15 to 20 minutes

In skillet, cook green pepper in the 2 tablespoons butter till tender. Add eggs and scramble just till set. Set aside. In medium saucepan melt remaining butter, blend in flour, salt and pepper. Add milk, cook and stir until bubbly. Add cheese, stir until melted. Fold in eggs. Turn into 1-quart casserole dish. Combine melted butter and crumbs, sprinkle on top of casserole.

OVERNIGHT EGG AND SAUSAGE CASSEROLE

Try (make ahead)
Evelyn Balichek

Seasoned croutons
1 lb. pork sausage
1 C. Cheddar cheese, grated
8 eggs, beaten

1 can cream of mushroom soup
2 C. milk
Salt and pepper to taste

9x13" pan

325°

50 to 60 minutes

Layer greased pan with croutons. Brown sausage and let cool. Spread cooled sausage on top and put half the cheese over meat. Mix soup, milk, eggs, salt and pepper. Pour on top of meat, cover with remaining cheese. Cover tightly with foil and refrigerate overnight. Bake uncovered at 325° until eggs are puffed and brown; about 1 hour. Serves 8 to 10.

Mushrooms and green peppers may be added.

Easy Try make ahead

NIGHT BEFORE CASSEROLE

Doris Hronik

- 2 C. raw macaroni
- 2 C. diced chicken, turkey or tuna
- 2 cans mushroom soup
- 2 C. milk
- ½ lb. American cheese, diced

350°

1 hour

Mix all ingredients together and refrigerate overnight or at least 6 hours. Bake. Recipe can be divided.

OVERNIGHT CHICKEN CASSEROLE

Marlene Hansen

- 2 C. uncooked macaroni
- 1 can cream of chicken soup
- 1 can cream of celery soup
- ¾ C. Velveeta cheese, cubed
- 1-2 oz. jar pimento
- 2 C. milk
- 2 C. diced, cooked chicken
- 1-3 oz. can mushrooms

325°

1 hour

Mix all ingredients. Put in large casserole and refrigerate overnight. Remove from refrigerator and stir well. Top with buttered bread crumbs, potato chips (crushed), or Chinese noodles. Serves 12.

PHEASANT CASSEROLE

Laney Wingate,
Former vice-pastor's wife

LAYERS:

- 1-10 oz. pkg. frozen broccoli, cut and partially cooked
- 2½ C. cooked pheasant, cubed
- ⅓ pkg. Pepperidge Farm dressing
- ½ C. slivered almonds

350°

CREAM MIXTURE:

- 1 can cream of chicken soup
- ½ C. salad dressing
- ⅓ C. cream of milk

45 minutes

Layer broccoli, pheasant, cream mixture, almonds and then dressing. Bake at 350° for 45 minutes. Serves 6.

The girl who searches too long for a smart cookie is apt to wind up with a crumb.

CHICKEN DRESSING

Agnes Ingwersen

1 small chicken	1 small can evaporated milk
Salt	¼ lb. cracker crumbs
Pepper	8 to 10 slices bread, cubed
Chicken instant bouillon	3 eggs, beaten
Onion	Celery
Celery	Onion
1 stick oleo	3 C. chicken broth
325°	1 hour, 30 minutes

Cook chicken with water, salt, pepper, bouillon, onion and celery to taste and oleo. Remove from bones and cut into small pieces. Mix broth from cooking chicken, milk, crackers, bread, eggs, celery and onion (to taste). Add cooked chicken. Mix well. Bake in 2-quart baking dish at 325° for 1 hour and 30 minutes.

CROCK POT DRESSING

Betty Rehmke

1 C. margarine	Diced giblets (if desired)
1 C. chopped onion	1 tsp. salt
2 C. chopped celery	1½ tsp. sage
12 to 13 C. slightly-dry bread crumbs	½ tsp. pepper
1 tsp. poultry seasoning	3½ to 4½ C. broth
2 well-beaten eggs	

Melt butter in skillet and saute onions and celery. Pour over bread cubes in a very large bowl. Add all seasonings and toss together well. Pour in enough broth to moisten. Add beaten egg and mix well. Pack in a slow cooker, cover and set at high heat about 45 minutes, then reduce to low for 4 to 8 hours. Do not peek.

DRESSING CASSEROLE

Grace Hudrlik

1 medium onion	1 tsp. sage
4 T. butter	½ C. celery
10 slices bread, cubed	1 can chicken rice soup
1 tsp. salt	½ can water
¼ tsp. pepper	
325°	1 hour

Brown onion in shortening. Mix all ingredients together, put into greased, covered casserole dish and bake.

RICE DRESSING

Doris Hronik

1 lb. hamburger
½ C. celery, diced
1 onion, diced
½ C. raw rice (not instant)

1 can chicken noodle soup
1 can cream of mushroom soup
Salt and pepper to taste

350°

40 minutes

Brown beef, add onion and celery. Mix well and cook 5 minutes. Drain, add the soups, rice and seasoning. Spoon into casserole dish. Bake for 40 minutes. Stir after first 20 minutes. Cook 20 minutes more or until rice is done.

TOP OF THE STOVE STUFFING

Patsy Benhart

VEGETABLE SEASONING:

1 can vegetable flakes
5 tsp. chicken bouillon
1 tsp. onion flakes
½ tsp. pepper
2 tsp. sage or poultry seasoning
to taste

DRESSING:

¼ C. vegetable seasoning
½ stick margarine
1¾ C. hot water
4½ C. dry bread cubes

VEGETABLE SEASONING: Mix together and store in covered container - enough for 3 dressings.

DRESSING: Bring to a boil all ingredients, except bread. Simmer for 6 minutes. Add bread, stir to moisten. Cover; let stand 5 minutes before serving.

GROUND PORK CASSEROLE

Beulah Wiedenhoff

4 C. toasted bread crumbs
2 C. shredded cheese (Velveeta)
2 lbs. ground pork
4 eggs

2¼ C. milk
1 can cream of mushroom soup
1 soup can milk

9x13" pan

300°

1½ hours

Brown and drain pork. Layer ½ bread cubes, 1 cup cheese and ½ of pork. Repeat layer. Beat eggs and milk and pour over all. Refrigerate covered overnight. Just before baking mix soup and milk together. Spoon over top of casserole.

WILD RICE CASSEROLE

Vernice Mihm

1/3 to 1/2 C. wild rice
1/3 to 1/2 C. long-grain rice
Chicken bouillon (1 cube to 1 C.)
1/4 C. flour
1/2 C. chopped onion
1 tsp. salt

1 can drained mushrooms (or fresh)
1/2 C. evaporated milk
1/2 lb. pork sausage
1 tsp. Accent
1/4 tsp. pepper
Oregano, thyme, marjoram to taste

350°

45 minutes

Boil rice according to box directions. Brown sausage and drain. Saute mushrooms and onion in fat. Mix flour in chicken broth. Add evaporated milk. Mix all ingredients in casserole dish and bake.

STEAK & NOODLE CASSEROLE

Evelyn Balichek

1-5 oz. pkg. medium-size noodles
1 medium onion, chopped
1 green pepper, chopped
1 1/2 lbs. round steak, cubed
1/2 to 3/4 C. milk

1/2 tsp. salt
1/2 tsp. pepper
1 can cream of mushroom soup
1 C. grated Cheddar cheese
1-4 oz. can sliced mushrooms

2-quart casserole

375°

1 hour, 15 minutes

Cook noodles. Brown onion, green pepper and steak. Add mushrooms with juice and simmer for 15 minutes. Combine noodles, meat mixture, soup, milk, and 3/4 cup cheese. Pour into 2-quart buttered casserole dish, top with remaining cheese. Bake covered at 375° for 1 hour. Remove cover last 15 minutes to brown.

TUNA BISCUIT CASSEROLE

Helen Carpenter

1 can refrigerator biscuits
1 C. milk
1 can tuna

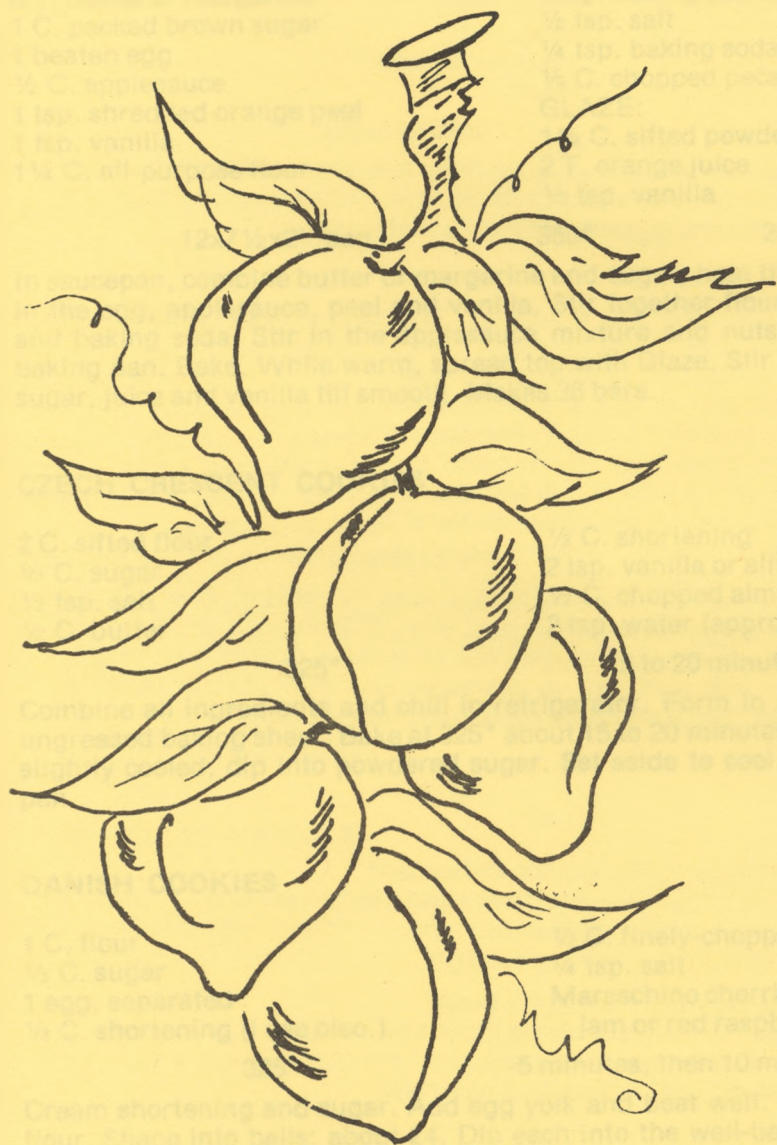
1 can Cheddar cheese soup
2 T. minced onion

9'' square pan

400°

25 to 30 minutes

Arrange biscuits in ungreased 9'' square baking pan. Combine all other ingredients and pour on top of unbaked biscuits. Bake at 400° for 25 to 30 minutes. Biscuits will rise to top and brown.



COOKIES

APRIL 2008

1 C. packed brown sugar
2 beaten eggs
1/2 C. egg white
1 tsp. shredded orange peel
1 tsp. vanilla
1/2 C. white flour
1/2 C. shortening
1 egg yolk
1/4 C. sugar
1 egg, separated
1/4 C. shortening

1/2 cup baking powder
1/2 tsp. salt
1/4 tsp. baking soda
1/2 C. chopped pecans
1/2 C. sifted powdered sugar
1/2 C. orange juice
1 tsp. vanilla

25 cookies
butter is melted and
leaving cooler and
nuts spread in a glass
baking dish. Stir to
combine.

1/2 C. shortening
1/2 C. vanilla or other
flavored oil
1/2 C. sugar (approximately)
20 minutes
bake in 35 degree oven
20 minutes. Let cool
before to cool on wax paper lined

1/2 C. finely-chopped nuts or coconut
1/2 tsp. salt
Marshmallow cherries or fresh strawberry
jam or red raspberry jam
then 10 minutes

Cream shortening and sugar. Beat egg yolk and salt well. Mix by salt and sift
flour. Shape into balls. Dip each into the well-beaten egg white. Roll in
chopped nuts or sugar. Place cookies on greased cookie sheet and flatten
with a glass. Bake at 350° for 5 minutes. Remove from oven and press down centers
with a spoon. Fill centers with jam or a whole or half cherry. Return to oven at once
and bake for 10 minutes. Remove from cookie sheet to waxed paper while still
warm.

Marta McCright

APPLE-ORANGE BROWNIES

Lou Jean Scott

6 T. butter or margarine
1 C. packed brown sugar
1 beaten egg
½ C. applesauce
1 tsp. shredded orange peel
1 tsp. vanilla
1¼ C. all-purpose flour

1 tsp. baking powder
½ tsp. salt
¼ tsp. baking soda
½ C. chopped pecans

GLAZE:

1½ C. sifted powdered sugar
2 T. orange juice
½ tsp. vanilla

12x7½x2" pan

350°

25 minutes

In saucepan, combine butter or margarine and sugar; heat till butter is melted. Stir in the egg, applesauce, peel and vanilla. Stir together flour, baking powder, salt, and baking soda. Stir in the applesauce mixture and nuts. Spread in a greased baking pan. Bake. While warm, spread top with Glaze. Stir together the powdered sugar, juice and vanilla till smooth. Makes 36 bars.

CZECH CRESCENT COOKIES

Anna Marr

2 C. sifted flour
⅓ C. sugar
½ tsp. salt
½ C. butter

½ C. shortening
2 tsp. vanilla or almond flavoring
½ C. chopped almonds or walnuts
2 tsp. water (approximately)

325°

15 to 20 minutes

Combine all ingredients and chill in refrigerator. Form in 3" crescents. Place on ungreased baking sheet. Bake at 325° about 15 to 20 minutes. Do not brown. When slightly cooled, dip into powdered sugar. Set aside to cool on wax paper covered pan.

DANISH COOKIES

Martha McCreight

1 C. flour
⅓ C. sugar
1 egg, separated
½ C. shortening (I use oleo.)

½ C. finely-chopped nuts or coconut
¼ tsp. salt
Maraschino cherries or thick strawberry jam or red raspberry jam

325°

5 minutes, then 10 minutes

Cream shortening and sugar. Add egg yolk and beat well. Work in salt and sifted flour. Shape into balls; about 24. Dip each into the well-beaten egg white. Roll in chopped nutmeats or coconut. Place cookies on greased cookie sheet and flatten with a glass. Bake at 325° for 5 minutes. Remove from oven and press down centers with a spoon. Fill centers with jam or a whole or half cherry. Return to oven at once and bake for 10 minutes. Remove from cookie sheet to waxed paper while still warm.

KLUETGENS' ANISE COOKIES

Nancy Slouha

1 C. sugar
1 C. lard
1 C. white syrup
2 eggs
½ C. cream
1 tsp. soda
1 tsp. salt
1 box anise seed
Flour

350° 7 to 10 minutes

Mix above ingredients together and add enough flour to make a stiff dough. Pinch off small pieces and roll in small, thin rolls. Chill till firm. Slice off and bake 7 to 10 minutes at 350°. Store in glass containers. Let age for better flavor.

CLUGENS

Sophie Ahrendsen

1½ C. sugar
¾ C. molasses
1½ C. shortening
2 eggs
1 T. cinnamon
2 T. anise seed
2 T. hot water
½ T. soda
1 T. vinegar
Flour (about 4 C.)

350° 6 to 8 minutes

Soak anise seed in water for about 1 hour. Dissolve soda in vinegar. Cream sugar and shortening. Add eggs and molasses and beat well. Stir in soda and vinegar. Add sifted dry ingredients. Add only enough flour to make a dough that handles easily. Chill dough. Form into rolls ½" in diameter and chill several hours or overnight. Cut into slices ¼" thick and bake for 6 to 8 minutes at 350°.

Use a recipe? Never! My Mother-in-law said.
She gets all her measurements from right inside her head.
Just add a speck more and it will be right.
And, lo and behold, her rolls are so light.

So I tried this method of using my head.
When I made for my husband my first batch of bread.
And even for luck on wood I did knock.
And guess what I got? Bread hard as a rock!

MAMOUL-DATE OR WALNUT FILLED PASTRIES

Denise Hodgden

3 C. flour
½ C. sugar
1 C. unsalted butter

3 tsp. rose water
¼ C. water

DATE FILLING:

8 oz. pitted dates

2 T. butter

WALNUT FILLING:

2 C. coarsely-ground walnuts

¼ C. sugar

325°

30 to 35 minutes

Mix flour and sugar in large bowl. Cut butter into flour-sugar mixture and rub with fingertips until distributed evenly. Mix rose water with water. Mix water into the flour to form a firm dough. If needed, add a small amount of extra water. Knead the dough in the bowl until smooth. Allow the dough to rest for 30 minutes. While the dough is resting, prepare either Date or Walnut Filling. Roll about 1 tablespoon of dough into a ball. Place ball in the palm of your hand and form into a cup-like shape. Place about 1 teaspoon of filling in the center. Mold the dough around the filling and reshape into a ball. Place on ungreased baking sheet and bake in a 325° oven for 30 to 35 minutes, until lightly browned. Store in a sealed container.

TO MAKE DATE FILLING: Chop dates; heat dates in a pan with butter over low heat, stirring often until dates soften. Makes enough to fill 1 quantity of dough.

TO MAKE WALNUT FILLING: Combine nuts and sugar. Makes enough to fill 1 quantity of dough.

Unsalted butter gives the cookies excellent flavor. If rose water is unavailable, try 1 teaspoon of almond extract.

NORWEGIAN KRINGLE

Edna Thompson

1 C. sugar
6 T. melted butter or oleo
¼ tsp. salt

1 C. sour cream
1 tsp. soda
2 C. flour, or more to make soft dough

350°

5 to 7 minutes

Mix ingredients in order given. Refrigerate dough overnight. Roll dough and form in figure 8's. Bake at 350° for 5 to 7 minutes.

VIENNESE JAM FILLED COOKIES

Lynne Ingwersen

2 C. flour
1 tsp. baking powder
1 C. butter or margarine, softened
¾ C. sugar
1 C. ground almonds

1 T. lemon juice
6 oz. (1 C.) chocolate bits
½ C. raspberry jam
½ C. finely-chopped almonds

375°

10 minutes

In a medium bowl, combine flour and baking powder. In a large bowl, cream butter and sugar until light and fluffy. Beat in ground almonds and lemon juice. Gradually stir in flour mixture, just until dough is smooth and forms a ball. Chill 4 hours, or until firm. Roll into small balls and press onto ungreased cookie sheet. Bake at 375° for 10 minutes, or till golden on bottom. Remove to rack and cool. Meanwhile, melt chocolate bits in double boiler. Spread half of the cookies with jam, top with a plain cookie, spread a circle of chocolate on top of each sandwich. Sprinkle with chopped almonds. Store in a flat-bottomed Tupperware container in the refrigerator. Makes 36 cookies.

BLACK WALNUT COOKIE

Algean Nowachek

1 C. brown sugar
1 C. white sugar
1 C. shortening
2 eggs
3½ C. flour

¼ tsp. salt
1 tsp. soda
1 tsp. cream of tartar
1 C. chopped black walnuts

350°

Mix sugars, shortening and eggs well. Add dry ingredients and nuts. Mix well. Pack into square or round container. Or form into a roll. Refrigerate overnight. Slice and bake at 350°.

BLACK WALNUT COOKIES

Ann Paarmann

2 C. white sugar
2 C. brown sugar
¾ C. butter
¾ C. lard
1 tsp. soda

½ tsp. salt
3 eggs
1 tsp. vanilla
5 C. flour
1 C. black walnuts

350°

Cream sugars and shortenings. Add eggs and vanilla. Mix well. Add dry ingredients, stir in nuts.

BUCKAROONS

Joyce Buresh

1 C. shortening	½ tsp. baking powder
1 C. brown sugar	½ tsp. salt
1 C. sugar	1 tsp. vanilla
2 eggs	2 C. oatmeal
2 C. flour	1 C. butterscotch chips
1 tsp. baking soda	

350°

10 minutes

Cream together shortening and sugars. Add beaten eggs. Sift dry ingredients. Add to creamed mixture. Add oatmeal, vanilla and chips. Mix. Drop on cookie sheet and bake at 350° for 10 minutes. Makes 6 dozen.

BUTTERSCOTCH COOKIES

Patsy Benhart

2 C. brown sugar	1 tsp. vanilla
1 C. shortening	Salt
2 eggs	3 to 4 C. flour
1 tsp. soda	½ C. nuts
1 tsp. cream of tartar	

Mix at night. Form into rolls. Refrigerate. Slice and bake in the morning.

CHOCOLATE CHIP COOKIES

Joyce Buresh

¾ C. shortening (Crisco)	1 tsp. vanilla
¾ C. brown sugar	2¼ C. flour, sifted
¾ C. white sugar	1 tsp. soda
2 eggs	1 C. chocolate chips
1 tsp. salt	

350°

10 minutes

Cream shortening and sugars. Add beaten eggs. Add flour, salt, and soda; beat well. Add vanilla and chips. Nuts may be added if desired. Drop on cookie sheet. Bake at 350° for 10 minutes. Makes 5 dozen.

CHOCOLATE CHIP COOKIES

Julie Flory

½ C. sugar
¼ C. brown sugar
1 tsp. vanilla
½ C. shortening
1 egg

1 C. flour
½ C. oatmeal
½ tsp. soda
½ tsp. salt
Chocolate chips to taste

350°

10 minutes

Cream together sugars, vanilla, shortening, and egg. Blend in remaining ingredients. Bake at 350° for 10 minutes. Makes 3 dozen cookies.

CHOCOLATE CHIP COOKIES

Marlene Flory

¾ C. white sugar
¾ C. brown sugar
1 C. lard
2 eggs
1 tsp. salt

¾ tsp. soda
2 1/8 C. flour
1 tsp. vanilla
6 oz. pkg. chocolate chips

350°

10 to 12 minutes

Cream together sugars, lard, and eggs. Sift together salt, soda and flour. Mix with creamed mixture. Add vanilla and chips. Mix well. Drop on ungreased cookie sheet. Bake at 350° for 10 to 12 minutes.

SOFT CHOCOLATE CHIP COOKIES

Donna Ahrendsen

½ C. butter
1 ½ C. brown sugar
2 beaten eggs
1 tsp. vanilla
2 ½ C. flour

½ tsp. salt
½ tsp. baking powder
1 tsp. soda
1 C. sour cream
12 oz. pkg. chocolate chips

350°

10 to 15 minutes

Cream butter and brown sugar. Blend in eggs. Sift dry ingredients together and add alternately with the sour cream. Add vanilla and chips. Chill until firm. Drop by teaspoon onto a greased cookie sheet, leaving 2" between each cookie.

WHOLE WHEAT CHOCOLATE CHIP COOKIES

Nancy Kutzli

1 C. shortening	1 C. white flour
½ C. white sugar	1 tsp. soda
¾ C. brown sugar	¼ tsp. baking powder
2 eggs	2 C. oatmeal
1 tsp. vanilla	1 C. chocolate chips
¾ C. whole wheat flour	

350°

12 minutes

Cream shortening, sugars and eggs. Add vanilla, flours, soda, baking powder. Mix well. Add oatmeal and chips. Drop from spoon on cookie sheet. Variation: Add coconut or nuts. Can be pressed into a cookie sheet to save them. Cut while warm.

COCONUT MACAROONS

Marge Burda

4 egg whites, use large eggs	Few drops of vanilla or almond flavoring
Dash of salt	¼ C. flour
Dash of cream of tartar	14 oz. flaked coconut
1 C. sugar	Maraschino cherries, well drained

300°

Till done

Beat egg whites, salt and cream of tartar until stiff. Fold in sugar and flavoring gradually. Fold in flour. Fold in coconut. Grease small muffin tins (tassie tins) generously with margarine. Fill tins with batter. Put half a cherry on top of batter. Bake at 300° until done.

GINGERSNAPS

Martha McCreight, Patsy Benhart

1 C. sugar	1 tsp. cinnamon
¾ C. lard	1 tsp. ginger
¼ C. sorghum	½ tsp. cloves
1 egg	2 tsp. soda
2 C. flour	1 tsp. vanilla
¼ tsp. salt	

375°

12 to 14 minutes

Beat together sugar, lard and sorghum. Add egg and beat till fluffy. Sift together dry ingredients. Add to creamed mixture. Add vanilla. Mix well. Make into a ball. Cover and refrigerate overnight. Make into balls and dip top into granulated sugar. Place sugar-side up on baking sheet, about 2" apart. Bake at 375° for 12 to 14 minutes. Remove from sheet while warm.

LEMON ROUNDS

Betsy Bonny

½ C. Crisco	1 ½ C. flour, sifted
¾ C. sugar	1 tsp. baking powder
1 egg	½ tsp. salt
1 T. lemon juice	½ C. lemon drop candy, finely crushed
¼ tsp. grated lemon rind	

350°

10 minutes

Lemon drop candy can be crushed in a blender. Cream Crisco and sugar, add lemon juice, egg and rind. Combine flour with baking powder, salt and crushed candy. Add to creamed mixture. Mix at high speed until well-blended. Drop by teaspoon onto ungreased cookie sheet. Bake at 350° for about 10 minutes, or just until edges begin to brown. cool slightly on racks.

CARAWAY SEED COOKIES

Elizabeth Vanicek

½ C. butter or margarine	2 C. flour
1 C. sugar	1 ½ tsp. baking powder
1 egg	½ tsp. salt
1 ½ tsp. vanilla	2 T. caraway seed
1 T. milk or cream	

375°

8 to 10 minutes

Cream butter, sugar and egg. Blend in vanilla and milk. Combine flour, baking powder and salt. Stir into the creamed mixture. Stir in the caraway seed. This is a stiff dough, use your hands if necessary to combine the ingredients thoroughly. Shape the dough into walnut-size balls and place on ungreased baking sheets. Flatten the balls with a table fork dipped in cold water as necessary to prevent sticking. Makes 3 to 4 dozen.

CHOCOLATE CARAMEL LAYER BARS

Annette Rehmke, Joy Buresh

1 pkg. German chocolate cake mix	14 oz. pkg. light caramels
⅓ C. evaporated milk	⅓ C. evaporated milk
¾ C. softened margarine	1 pkg. chocolate chips
1 C. nuts (optional) (Pecans are good.)	

9x13" pan

350°

6 minutes, 15 to 20 minutes

Mix cake mix, milk and margarine. Add nuts, if desired. Press half of mix in greased and floured pan. Bake 6 minutes. Melt caramels with milk over low heat, stirring often. Spread over baked crust. Sprinkle chocolate chips over caramel layers. Then top with remaining cake mix crumbs. Bake for an additional 15 to 20 minutes. Cool slightly, then refrigerate 30 minutes to set caramel. Cut into bars.

CHOCOLATE STAR COOKIES

Agnes Ingwersen

1 3/4 C. flour
1 tsp. soda
1/2 tsp. salt
1/2 C. sugar
1/2 C. brown sugar
1/2 C. oleo
1/2 C. peanut butter
1 egg
2 T. milk
1 tsp. vanilla
Chocolate stars candy
350°
10 to 12 minutes

Combine all ingredients, except chocolate candy. Roll each cookie in a small ball and roll in sugar. After baking and removing from oven, immediately place a chocolate star in center of each cookie.

BESS HARMS' COCONUT COOKIES

Patsy Benhart

2 C. sugar
1 C. butter
4 T. cream or lemon juice
1 tsp. vanilla
1 tsp. lemon juice
3 1/2 C. flour
3 tsp. baking powder
1 C. coconut (can be toasted)
2 T. milk
350°
10 to 12 minutes

Sift flour before measuring. Cream butter and sugar, add liquid ingredients. Stir in dry and mix well. Add the coconut and stir to mix well. Drop by teaspoons on cookie sheets.

COWBOY COOKIES

Rochele Wink

1 C. brown sugar
1 C. sugar
1 C. shortening
2 eggs
1 tsp. vanilla
1/2 tsp. salt
2 C. flour
1 tsp. soda
1 tsp. baking powder
2 C. oatmeal
2 C. Rice Krispies
6 oz. pkg. chocolate chips
325°
8 to 10 minutes

Mix all together. Roll in balls and press down.

DELICIOUS COOKIES

Evelyn Balichek

- | | |
|------------------|------------------------------|
| 1 C. margarine | 1 tsp. salt |
| 1 C. brown sugar | 1 tsp. soda |
| 1 C. white sugar | 1 tsp. cream of tartar |
| 1 C. oil | 1 C. oatmeal |
| 1 egg | 1 C. coconut |
| 2 tsp. vanilla | 1 C. Rice Krispies |
| 3½ C. flour | 1-6 oz. pkg. chocolate chips |

350°

Cream sugars with margarine and oil. Add egg; beat well. Add vanilla. Sift dry ingredients together and add to creamed mixture. Then add oatmeal, coconut, cereal, and chocolate chips. Drop by teaspoonfuls on ungreased cookie sheet.

FROSTED CREAMS

Patsy Benhart

- | | |
|----------------------|-----------------|
| 1 C. raisins | 1 tsp. soda |
| 2 C. water | 2½ C. flour |
| ½ C. oleo | ½ tsp. cinnamon |
| 1 C. sugar | ½ tsp. nutmeg |
| 1 egg | ½ tsp. cloves |
| ¼ tsp. baking powder | |

Cookie sheet

350°

15 to 20 minutes

Cook the raisins and water till 1 cup juice is left. Add the remaining ingredients. Frost with vanilla frosting.

GRANDMA'S FAVORITE COOKIES

Martha McCreight

- | | |
|--------------------------------|--------------------------|
| ½ C. shortening | ½ tsp. baking soda |
| 1 C. firmly-packed brown sugar | 2 tsp. baking powder |
| 1 egg, beaten | ½ C. sour cream or milk |
| ½ C. seedless raisins | ½ C. nutmeats (optional) |
| 2 C. flour | 1 tsp. vanilla |
| ½ tsp. salt | |

400°

12 to 15 minutes

Cream shortening and sugar. Add eggs and raisins. Mix and sift dry ingredients and add alternately with sour cream to raisin mixture. Stir in nutmeats. Drop by teaspoon on greased baking sheet. Makes about 3 dozen.

If sour milk is used, add ¼ cup cooking oil or ¼ cup additional shortening.

HOT LUNCH COOKIES

Carol Hall

1 C. white sugar	1 tsp. salt
1 C. brown sugar	1 tsp. soda
1 C. oleo	1 tsp. cream of tartar
1 C. oil	12 oz. pkg. chocolate chips
1 egg	1 C. oatmeal
2 tsp. vanilla	1 C. Special K
1½ tsp. butter flavoring	1 C. coconut
3½ C. flour	

350°

15 minutes

Cream shortening and sugar. Add egg. Stir in sifted dry ingredients and flavorings. Fold in oatmeal, cereal and coconut. Mix well. Drop by small spoonfuls.

MINT SURPRISE COOKIES

Mary Kleineck

1 C. butter or shortening	1 pkg. chocolate mint wafers
1 C. sugar	1 tsp. vanilla
½ C. packed brown sugar	3 C. flour
2 eggs, beaten	1 tsp. soda
1 T. water	½ tsp. salt

375°

10 to 12 minutes

Cream the butter and gradually add sugar and brown sugar; cream well. Add eggs, water and vanilla; beat well. Sift flour, soda and salt together and gradually blend in. Cover and chill at least 2 hours. Enclose 1 wafer in about 1 tablespoon of chilled dough. Place on ungreased baking sheet, about 2" apart. Top each with a walnut half. Bake.

MONSTER COOKIES

Brenda Otte

3 eggs	1½ C. peanut butter
1 stick butter	2½ C. oatmeal
1 C. packed brown sugar	2 tsp. soda
1 C. sugar	¾ C. chocolate chips (miniature)
1 tsp. vanilla	¾ C. M & M's candy

350°

12 minutes

Soften butter and cream with peanut butter. Add eggs, sugars and vanilla. Add soda. Add rest of ingredients and mix well. Drop by tablespoon on ungreased baking sheet. This recipe has NO FLOUR.

ORANGE COOKIES

Beulah Weidenhoff

1 C. sugar
1 C. Crisco
1 T. grated orange rind
2 eggs
1 tsp. vanilla
1 tsp. baking powder
1 tsp. soda
¼ C. orange juice
2 C. flour

325° 10 minutes

Cream sugar, shortening and orange rind. Add remaining ingredients. Roll out and cut into desired shapes with cookie cutter.

PEANUT BUTTER COOKIES

Jade Derynck

1 C. butter
1 C. white sugar
1 C. brown sugar
2 eggs
1 C. peanut butter
1 tsp. vanilla
1 tsp. soda
2½ C. flour

375° 10 minutes

Mix and drop on cookie sheet. Press with fork.

PEANUT CLUSTERS

Hazel Koranda

1 lb. almond bark (white or dark)
2 C. dry-roasted peanuts
2 C. mini-marshmallows
2 C. Rice Krispies

325°

Heat oven to 325°. Shut off. Put almond bark in oven-proof bowl and put in oven for 15 minutes. Remove and stir in remaining ingredients. Drop by teaspoons on foil or waxed paper.

Why is a cookbook exciting? Because it has so many stirring events.

PEANUT CRUNCHIES

Emma Hodgden

1 C. all-purpose flour
2 tsp. cinnamon
½ C. peanut butter
2 C. sugar
2 tsp. vanilla
2 C. raisins

1 tsp. salt
¾ tsp. baking soda
1 C. salad oil
¼ C. milk
3½ C. quick-cooking oats

375°

12 to 15 minutes

In a small bowl, sift together flour, salt, cinnamon and baking soda; set aside. In a large bowl, combine peanut butter, oil, sugar, milk and vanilla. Mix until well-blended. Stir in dry ingredients. Mix to blend. Stir in oats and raisins. Mix well. Drop by teaspoonfuls onto lightly-greased baking sheets. Remove from baking sheets to cool.

WALNUT CLUSTERS

Ag Ingwersen

2 T. soft butter
½ egg
¾ sq. unsweetened chocolate, melted
¼ tsp. baking powder
¼ C. sugar

½ tsp. vanilla
¼ C. sifted flour
¼ tsp. salt
1 C. coarsely-broken walnut meats

350°

10 minutes

Cream butter and sugar. Add egg and vanilla. Stir in melted chocolate and flour sifted with baking powder and salt. Stir in walnut meats. Drop by teaspoons. Do not bake longer than 10 minutes.

WHITE HOUSE COOKIES

Beulah Weidenhoff

1 C. powdered sugar
¾ C. shortening
1 egg
Dash of salt
1 tsp. vanilla

1 tsp. cream of tartar
1 tsp. soda
1 C. Rice Krispies
1 C. quick oatmeal

350°

10 to 12 minutes

Mix all ingredients and drop onto greased cookie sheet.

MELT-IN-MOUTH CUTOUTS

Blanche Ales

2 sticks butter or oleo	1 tsp. vanilla
1½ C. powdered sugar	2½ C. sifted flour
1 egg	1 tsp. soda
½ tsp. salt	1 tsp. cream of tartar
350°	8 to 10 minutes

Mix in order given. Chill overnight. Place on baking sheet. Bake at 350° for 8 to 10 minutes. This makes a soft cookie.

VERNA'S ORANGE SLICE COOKIES

Patsy Benhart

1 C. margarine	1 tsp. salt
1½ C. brown sugar	2 C. cut-up orange slices (7 pieces in each slice)
2 eggs	1 C. nuts
½ C. sour milk	½ C. chocolate chips
3½ C. flour	1 tsp. cinnamon, optional
1 tsp. soda	8 to 10 minutes
400°	

Mix in order given. Refrigerate 1 hour. Place on baking sheets. Bake at 400° for 8 to 10 minutes.

DEE'S GINGERSNAPS OR MOLASSES COOKIES

Wilma Hansen, Alberta Wink

1 C. sugar	1 tsp. cinnamon
¾ C. oleo	1 tsp. ginger
1 egg	¼ tsp. salt
¼ C. molasses	2½ tsp. soda
2 C. flour	
350°	10 to 12 minutes

Cream together sugar, oleo, egg and molasses. Sift together dry ingredients; mix into creamed mixture. Make into small balls and roll in sugar. If dough is too sticky, a small amount of flour can be added. Bake at 350° for 10 to 12 minutes. The tops will crack while baking.

NO-BAKE COOKIES

Lola Wink

½ C. butter
2 C. sugar
½ C. cocoa
½ C. milk

1 tsp. vanilla
3 C. oatmeal
½ C. peanut butter

Boil the butter, sugar, cocoa, milk and vanilla until the sugar is dissolved. Then add oatmeal and peanut butter. Stir well for a couple of minutes. Drop by teaspoon on cookie sheet or wax paper. Cool well before storing.

NO-BAKE COOKIES

Blanche Vacek

2 C. sugar
¾ C. milk
1 tsp. vanilla

6 T. peanut butter
¼ lb. white soda crackers with unsalted tops
½ C. nutmeats

Boil sugar and milk mixture for 3 minutes. Remove from heat and add vanilla, peanut butter, crushed soda crackers. (Can crush crackers with rolling pin.) Mix well. Add nuts. Drop on wax paper or greased pan. Instead of dropping them, the batter can be poured into greased pan and then be cut into pieces.

GOLDEN COOKIES

Patsy Benhart

1½ C. sugar
1 C. shortening
3 egg yolks
Vanilla

2 C. flour
1 tsp. cream of tartar
1 tsp. soda

350°

10 minutes

Cream sugar and shortening, blend in egg yolks and vanilla. Combine flour, cream of tartar and soda. Add to creamed mixture and blend well. Bake at 350° for 10 minutes, or until brown.

GOLDEN RAISIN

Patsy Benhart

2 C. golden raisins	1 tsp. vanilla
2 C. water	1 tsp. orange extract
1 C. margarine	3 C. flour
1 ½ C. sugar	1 tsp. soda
3 eggs, at room temperature	¼ tsp. salt

350°

10 to 12 minutes

Cook raisins and water until water is absorbed. Cool. Cream margarine and sugar. Add eggs, vanilla and extract; mix well. Sift together flour, soda and salt. Add to creamed mixture. Mix in raisins. Drop by teaspoons into a sugar and cinnamon mixture. Bake at 350° for 10 to 12 minutes.

ANNA LASACK'S RICE KRISPIE COOKIES

Patsy Benhart

1 C. dates, cut fine	2 C. Rice Krispies
½ C. sugar	½ C. nuts, chopped fine
¼ lb. margarine, melted	½ C. coconut, toasted
Vanilla	

Combine dates, sugar and margarine. Boil slowly for 3 minutes over medium heat. Stir constantly. Add remaining ingredients. Form into balls. Cookies are like candy.

SNICKERDOODLES

Wendy Law Kastner, Marlene Flory

1 C. soft shortening	2 tsp. cream of tartar
1 ½ C. sugar	1 tsp. soda
2 eggs	½ tsp. salt
2¾ C. flour	

400°

8 to 10 minutes

Mix shortening, sugar and eggs together thoroughly. Stir in remaining ingredients. Chill dough. Roll in balls the size of small walnuts. Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place on greased cookie sheet. Bake till lightly browned, but still soft.

SUGAR COOKIES

Brenda Otte

½ C. butter	2 C. sifted flour
½ C. Crisco shortening	½ tsp. cream of tartar
1 C. sugar	½ tsp. soda
1 beaten egg	¼ tsp. salt
1 tsp. vanilla	

400°

Mix butter, shortening, sugar, egg and vanilla together thoroughly. Sift together dry ingredients and stir into creamed mixture. Roll into balls and place on baking sheet. Press with glass dipped in water and sugar. Bake at 400°.

SUGAR COOKIES

Dianne Haase

2 C. sugar	2 tsp. vanilla
1 C. butter	2 tsp. soda
1 C. cooking oil	2 tsp. cream of tartar
Dash of salt	5 C. flour
2 eggs	

375°

10 minutes

Mix ingredients in order given. Chill for 1 hour. Roll in balls and dip in sugar. Place on baking sheet and flatten with glass. Bake at 375° for 10 minutes.

SUGAR COOKIES

Marie Ledvina

1 C. sugar	1½ tsp. vanilla
1 C. powdered sugar	5 C. flour
2 sticks margarine	1 tsp. soda
1 C. salad oil	1 tsp. cream of tartar
2 eggs	

Cream together sugar, powdered sugar, and margarine. Add oil, eggs, and vanilla and mix together. Sift flour, soda and cream of tartar; add to first mixture and mix. Chill dough. Roll in balls. Place on ungreased cookie sheet. Press flat with fork. Sprinkle with sugar or coconut. Bake.

DROP SUGAR COOKIES

Wilma Lasack

1 C. sugar
1 C. shortening
2 eggs
1 tsp. vanilla

2½ C. flour
1½ tsp. cream of tartar
1 tsp. soda
½ tsp. salt

350°

10 minutes

Cream sugar and shortening. Add eggs and vanilla and mix well. Combine dry ingredients; add to creamed mixture; mix well. Make into balls, place on baking sheet. Dip the bottom of a glass in sugar and press cookies down. Bake 10 minutes at 350°.

GRANDMA'S SUGAR COOKIES

Alberta Wink

3 C. flour
2 tsp. baking powder
1 tsp. soda
½ tsp. salt
1 C. shortening

2 eggs
1 C. sugar
4 T. milk
1 tsp. vanilla or lemon extract

350°

Sift flour, soda, salt and baking powder. Cut in shortening as for pie crust. Combine eggs, sugar, milk, and flavoring and beat. Mix the liquid mixture with the dry mixture. Form dough into a large ball and cool. Roll dough thin and cut into whatever shape you wish. Bake at 350° until light brown.

GRANDMA PETERSEN'S SUGAR COOKIES

Contributed

3 C. flour
2 tsp. baking powder
1 scant tsp. soda
½ tsp. salt
1 C. lard

2 eggs
1 C. sugar
4 T. milk
1 T. vanilla or lemon extract

350°

Sift together flour, baking powder, soda and salt. Cut in lard as for pie crust. Beat eggs, add sugar, milk and flavoring. Then combine liquid mixture with the dry ingredients. Form dough into 1 large ball. Chill overnight. Roll out thin. Cut and bake in 350° oven until edges are light brown.

MRS. SNOPEK'S COOKIES

Contributed

2 eggs
1 ½ C. sugar
1 C. sour cream
1 C. butter

1 tsp. soda
1 ½ tsp. maple flavoring
1 ½ tsp. vanilla flavoring

350°

10 minutes

Mix in order given. Roll out thick on a floured board. Cut into desired shapes. Bake at 350° for 10 minutes, or until browned.

BANANA OATMEAL COOKIE

Evelyn Balichek

1 ½ C. flour, sifted
1 C. sugar
½ tsp. baking soda
1 tsp. salt
¼ tsp. nutmeg
¾ tsp. cinnamon

¾ C. shortening
1 egg, well beaten
1 C. mashed, ripe bananas (2 to 3)
1 ¾ C. rolled oats, uncooked
½ C. nuts

400°

15 minutes

Sift flour, sugar, soda and spices into mixing bowl. Cut in shortening. Add remaining ingredients and beat until thoroughly blended. Drop by teaspoons about 1 ½" apart on ungreased cookie sheet. Bake at 400° about 15 minutes, or until edges are browned. Remove from pan at once and cool on rack. Makes 3 ½ dozen.

OATMEAL COOKIES

Lydia Ethridge

1 C. shortening, lard
¾ C. sugar
¾ C. brown sugar, packed
1 tsp. salt
1 tsp. vanilla
2 C. flour

2 eggs, beaten
1 tsp. soda, dissolved in 1 T. hot water
2 C. quick oatmeal
1 C. nutmeats, chopped
1-6 oz. pkg. chocolate chips

375°

8 to 10 minutes

Cream shortening and sugars, beating well. Add eggs; mix. Add salt, vanilla, soda in water, flour and oatmeal; mix. Add nutmeats and chips; mix. Drop by teaspoons on greased cookie sheet. Or roll in balls and pat flat. Dough can be chilled. Bake at 375° for 8 to 10 minutes.

SIX IN ONE OATMEAL COOKIE

Anna Knake

1 C. shortening	1 ½ C. flour, sifted
1 C. brown sugar	1 tsp. salt
1 C. white sugar	1 tsp. soda
2 eggs	3 C. quick or regular oatmeal
1 tsp. vanilla	

350°

15 minutes

Mix in order given. Add 1 of the following: ½ cup nutmeats, 1 package chocolate chips, 1 cup cut gumdrops, 2 tablespoons orange peel, 1 cup raisins, or 1 cup dates. Make into balls and roll into sugar. Bake at 350° about 15 minutes.

SELF-FROSTING OATMEAL COOKIES

Jennifer Flory

1 C. brown sugar	1 ½ C. flour
1 C. white sugar	½ tsp. salt
1 C. vegetable shortening	1 tsp. soda
1 tsp. vanilla	2 ½ C. quick oatmeal
2 eggs	½ C. nuts, optional

350°

Cream sugars and shortening thoroughly. Add vanilla and eggs and beat until fluffy. Sift flour, salt and soda together and add to creamed mixture. Add oatmeal and nuts and mix well. Chill 2 hours, or longer. Shape into balls the size of a walnut. Roll in powdered sugar. Bake at 350° on an ungreased cookie sheet. Bake till light brown. Cookies will continue to bake after removed from the pan, so do not overbake. Recipe makes a large batch. Cookies freeze well.

OATMEAL RAISIN COOKIES

Geraldine Blume

1 C. raisins	1 tsp. soda, dissolved in raisin liquid
1 C. water	2 ¼ C. flour
½ C. shortening	2 C. oatmeal
1 ½ C. sugar	1 tsp. vanilla
2 eggs	Pinch of salt
½ C. liquid from cooking raisins	

325°

Cook raisins and water for 5 minutes; cool. Cream shortening and sugar. Add eggs; mix well. Add raisin liquid with soda dissolved in it. Add flour, oatmeal, vanilla, and salt. Mix well. Mix in raisins. Bake at 325°. This is a soft cookie.

OATMEAL RAISIN COOKIES

Emma Hodgden

1 ½ C. all-purpose flour
1 tsp. salt
1 tsp. baking powder
2 tsp. cinnamon
½ C. shortening
¾ C. sugar

1 egg, beaten
½ C. milk
¼ C. water
1 ½ C. uncooked oatmeal
½ C. raisins or dates
½ C. chopped walnuts

375°

10 to 15 minutes

Preheat oven to 375°. Sift together flour, salt, baking powder and cinnamon. In a large bowl, cream shortening. Gradually add sugar. Beat until light. Add egg, beat until light and fluffy. Add dry ingredients alternately with milk and water, beating well after each addition. Stir in oats, raisins and nuts. Mix well. Drop by spoonfuls onto greased cookie sheet. Bake 10 to 15 minutes, or until done.

OATMEAL COOKIES (LARGE BATCH)

Rosemary Shoaff

1 lb. oleo
2 C. brown sugar
1 ½ C. white sugar
4 eggs
2 tsp. vanilla
3 C. flour
½ tsp. salt

2 tsp. soda
5 C. oatmeal
2 C. coconut, optional
1 C. nuts, optional
1 C. chocolate chips, optional
Peanut butter

370°

Cream sugars and oleo. Add eggs and vanilla; mix well. Add dry ingredients; mix well. Add oatmeal and mix. Add a little water if batter is too stiff. Can add 1 or 2 optionals if desired. Mixture can be divided into a few small batches, with an optional in each. Bake at 370°.

To clean an oven, sponge on a generous amount of household ammonia at night and close oven door. The next morning, let the oven air out and then wipe it clean.

WAGON WHEEL COOKIES

Anna Knake

2 C. sugar
4 eggs
2 tsp. vanilla
½ C. melted shortening
4 sqs. chocolate, melted

2 C. sifted flour
2 tsp. baking powder
1 tsp. salt
½ C. chopped walnuts
Powdered sugar

350°

10 to 15 minutes

Beat eggs with sugar and vanilla. Blend in chocolate and shortening. Sift dry ingredients together. Stir into chocolate mixture. Add walnuts. Chill several hours or overnight. Shape into balls, roll in powdered sugar and place on an ungreased cookie sheet, about 2" apart. Bake at 350° for 10 to 15 minutes. Remove from oven sooner for a moist, chewy cookie. Makes 4 dozen.

Brownie-like cookie that stores well.

ALICE'S APPLE SLICES

Audrey Latare

CRUST:

2 C. flour
1 C. oleo
½ tsp. salt
2 egg yolks
1 tsp. lemon juice
7 to 8 T. cold water

FILLING:

8 medium apples (sliced)
1 C. sugar
¼ tsp. salt
1 T. flour
½ tsp. cinnamon

9x13" pan

350°

45 minutes

CRUST: Crumble as for pie crust the flour, oleo and salt. Beat yolks with lemon juice and water until light. Mix with flour mixture. Roll out 2 crusts for pan. Put bottom crust in the pan. Mix apple slices with remaining dry ingredients and put on bottom crust. Cover with remaining crust. Bake. While hot, frost with thin confectioners' icing.

To clean an outdoor grill, place in large plastic garbage can and cover generously with industrial strength detergent. Fill can with water and let grill soak overnight. Rinse by spraying with a hose.

BABE RUTH BARS

Betty Andresen

$\frac{3}{4}$ C. oleo
1 C. brown sugar
 $\frac{1}{4}$ C. white corn syrup
 $\frac{1}{4}$ C. peanut butter
1 tsp. vanilla

4 C. oatmeal
TOPPING:
 $\frac{3}{8}$ C. peanut butter
12 oz. pkg. milk chocolate chips
6 oz. pkg. butterscotch chips
1 C. Spanish peanuts

9x12'' pan

375°

12 minutes

Melt together till dissolved the oleo, sugar, syrup and peanut butter. Add vanilla and oatmeal. Bake. Melt the Topping ingredients together and spread on cooled bars.

BLONDE BROWNIES

Alberta Wink

2 C. flour
1 tsp. baking powder
2 eggs
2 C. firmly-packed brown sugar
 $\frac{1}{4}$ tsp. baking soda

1 tsp. salt
 $\frac{3}{8}$ C. butter or oleo
2 tsp. vanilla
1 C. chocolate chips
 $\frac{1}{3}$ C. chopped nuts (optional)

13x8'' pan

350°

30 minutes

Mix flour, soda, baking powder and salt. Melt butter, add sugar and blend in eggs and vanilla. Add flour and mix well. Spread in pan. Sprinkle with chips and nuts. Cut in bars when cool.

CHEWY COCOA BROWNIES

Brenda Otte

1 C. flour
 $\frac{1}{2}$ C. cocoa
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ C. butter

2 C. sugar
4 eggs, beaten
1 tsp. vanilla
 $\frac{1}{2}$ C. nuts

13x9x2'' pan

325°

35 to 40 minutes

Sift flour, cocoa, and salt together. Cream butter and add sugar gradually. Add eggs, blend. Add sifted dry ingredients, vanilla and nuts. Spread in greased pan.

CHOCOLATE BROWNIES

Patsy Benhart, Mary Joy Shedeck,
and Darleen Steffens

1 stick margarine
1 C. sugar
4 eggs
1-16 oz. can chocolate syrup

¼ tsp. baking powder
1 C. + 1 T. flour
½ to 1 C. nuts (optional)
1 tsp. vanilla

FROSTING:

1½ C. sugar
6 T. milk

6 T. margarine
½ C. chocolate chips

11x15" pan

350°

30 minutes

Cream margarine, sugar and eggs. Stir in remaining ingredients and mix well. Pour into greased baking pan. Cool and frost.

FROSTING: Bring to boil sugar, margarine and milk. Boil 30 seconds. Remove from heat and stir in the chocolate chips.

DARLENE'S DELICIOUS BROWNIES

Jade Derynck

2 C. sugar
¼ C. cocoa
1 C. butter (melted)
4 eggs

2 tsp. vanilla
1½ C. flour
1 tsp. salt
½ C. nuts (chopped)

15x10x1" pan

350°

25 minutes or less

Mix sugar and cocoa; stir in melted butter. Add eggs and vanilla and beat well. Sift flour and salt and stir into mixture. Fold in nuts. Pour into greased pan. Cool and frost.

SAUCEPAN BROWNIES

Hazel Koranda

⅓ C. butter or oleo
2 sqs. unsweetened chocolate
1 C. sugar
2 eggs

1 tsp. vanilla
½ tsp. salt
¾ C. flour
½ C. chopped nuts (optional)

8x8" pan

375°

25 to 30 minutes

Melt butter and chocolate in a heavy kettle. Remove from heat and add remaining ingredients in order given. Cut in squares while still warm.

Recipe may be doubled for 9x13" pan.

BUSTER BARS

Debra Shoaff

1 small pkg. cookies, crushed (Oreos) 1 can hot fudge
½ C. margarine 8 or 12 oz. jar peanuts
½ gal. vanilla ice cream (softened) 9 oz. container Cool Whip

9x13" pan

Mix crushed cookies and margarine together. Reserve 1 cup crumbs for top and press remaining into pan. Spread on the ice cream and freeze 1 hour. Pour fudge sauce over ice cream. Sprinkle on peanuts. Spread on Cool Whip and top with reserved crumbs. Freeze. Remove about 10 minutes before serving.

BUTTERSCOTCH BARS

Mildred Petersen

2 eggs ½ C. nuts
1 C. sugar 2 C. miniature marshmallows
¾ C. margarine 6 oz. pkg. butterscotch chips
2½ C. graham cracker crumbs 3 T. peanut butter

9x13" pan

Beat the eggs. Add sugar and margarine. Boil in a saucepan slowly for 3 minutes. Cool. Then add cracker crumbs, nuts and marshmallows. Press into pan.
FROSTING: Melt butterscotch chips with the peanut butter over hot water and spread over bars. Cut in desired sizes.

CAKE-COOKIE BARS

Brenda Otte

2 C. brown sugar, packed 1 tsp. soda
2 C. flour 1 C. milk
½ C. butter 1 tsp. vanilla
1 egg ½ C. chopped nuts
1 tsp. salt 1 C. chocolate chips

9x13" pan

350°

30 to 35 minutes

Mix together brown sugar, flour and butter. Reserve 1 cup of this mixture. Beat egg and beat in salt, soda, vanilla and milk. Add to brown sugar mixture. Mix well. Pour batter into greased pan. Top with reserved cup of brown sugar crumbs, to which you have added chopped nuts. Sprinkle chips over top.

CARAMEL PECAN DREAM BARS

Karen Slouha

BASE:

1 pkg. yellow cake mix
1/3 C. margarine (softened)
1 egg

13x9" pan

350°

FILLING:

1-14 oz. can sweetened condensed milk
1 egg
1 tsp. vanilla
1 C. pecans (chopped)
1/2 C. Heath Bits-O-Brickle

25 to 35 minutes

In bowl combine cake mix, margarine and egg. Mix at highest speed of mixer until crumbly. Press into greased pan. In bowl beat milk, egg, and vanilla until blended. Stir in pecans and Heath Bits-O-Brickle; pour over base in pan and spread to cover.

CHOCOLATE OATMEAL CREAMS

Theo Ahrendsen

1 C. quick oats
2 C. cold water
1 1/2 C. white sugar
1/2 C. shortening (lard is best)
2 eggs
1 tsp. vanilla
1/2 tsp. salt

9x13" pan

1 C. flour
1 tsp. soda
Scant 1/2 C. cocoa

TOPPING:

1 C. powdered sugar
2 T. butter
2 C. (7 oz.) coconut
1/2 C. milk

350°

Mix oats and water; boil and cook up. Cool. Use mixer to cream sugar and shortening, eggs, vanilla and salt. Add cooled oatmeal. Mix together in small bowl the flour, soda and cocoa and add to creamed mixture. Mix with spoon. Use a toothpick to check for doneness. If topping is desired, mix ingredients together and boil till thick, stir constantly as this scorches easily, about 6 minutes.

You can use 2 cups of leftover breakfast oatmeal.

To clean baked-on grease on skillets, place in large plastic bag and rinse skillet in household ammonia. Close bag and place in sun for several hours. Wash well.

COOKIE BARS

Wilma Hansen

1 C. butter	4 C. quick oatmeal
1 C. brown sugar	6 oz. pkg. chocolate chips
½ C. white sugar	¾ C. peanut butter
15x10x1" pan	350°
	12 to 15 minutes

Combine butter, sugars and oatmeal. Bake and cool. Top with chocolate chips and peanut butter that have been melted together. Spread over the cooled bars. Cut into bars when cooled.

AUNT KAY'S CREME DE MENTHE BARS

Karen Slouha

1ST LAYER:	2ND LAYER:
½ C. butter	¾ C. butter
4 T. cocoa	4½ T. creme de menthe
½ C. powdered sugar	3 C. powdered sugar
1 tsp. vanilla	3 T. instant vanilla pudding
1 egg	3RD LAYER:
2 C. graham cracker crumbs	¼ C. butter
Nuts (optional)	1 C. chocolate chips
	9x13" pan

1ST LAYER: Melt butter and cocoa, add powdered sugar, vanilla and beaten egg. Mix well and add cracker crumbs. Press in buttered pan. Refrigerate at least 1 hour.

2ND LAYER: Melt butter, add creme de menthe, powdered sugar and instant pudding. Beat and spread over 1st Layer. Refrigerate till set; about 1 hour.

3RD LAYER: Melt butter and chocolate chips. Spread over 2nd Layer with rubber spatula. Refrigerate at least 20 minutes. Keep refrigerated.

CRUNCHY MUNCHIES

Dorothy Jones

½ C. butter (softened)	1/8 tsp. salt
¾ C. sugar	½ tsp. vanilla
2 eggs	2½ C. mini-marshmallows
¾ C. flour	1 C. creamy peanut butter
¼ tsp. baking powder	1½ C. Rice Krispies
9x13" pan	350°
	15 minutes

Cream butter and sugar; add eggs, beating well. Blend in flour, baking powder and salt. Add vanilla. Spread in bottom of greased pan. Bake. Remove from oven and cover with marshmallows, return to oven 2 minutes; cool.

FROSTING: Melt chocolate chips and peanut butter over low heat. Add cereal. Spread over cooled bars.

FUDGE NUT BARS

Jeanette Von Essen

¾ C. margarine
1 C. brown sugar
1¾ C. flour
1½ C. oatmeal
½ tsp. salt
½ tsp. soda
1 tsp. vanilla

6 oz. pkg. chocolate chips
6 oz. pkg. butterscotch chips
14 oz. can sweetened condensed milk
2 T. margarine
1 C. nuts, chopped
2 tsp. vanilla

9x13" pan

350°

25 minutes

Cream brown sugar and margarine. Add flour, oatmeal, salt, soda and vanilla and mix well. Reserve 1 cup of mixture, pat rest in greased pan. Melt chips, milk and margarine until smooth in top of double boiler or heavy pan. Add nuts and vanilla and pour over crust. Sprinkle and crumble remaining cup of crumbs over top and bake.

IOWA BARS

Hattie Jackson

1 C. raisins
1½ C. boiling water
1 C. shortening
1 C. white sugar
2 eggs
1 tsp. soda
½ tsp. cinnamon

½ tsp. cloves
3 C. flour
1 tsp. salt
1 tsp. vanilla
1 C. raisin juice
½ C. dates
½ C. nuts

15x10x1" pan

350°

30 minutes

Boil 5 minutes the raisins and boiling water; drain juice and set aside. Cream the shortening and sugar, add eggs and the dry ingredients alternately with the raisin juice. Add dates, raisins and nuts. Stir well. Bake in large pan as it rises quite a bit. Cool and frost.

"K" KOOKIES

Marcy Shedeck

1 C. white Karo
1 C. sugar
1 C. peanut butter

6 C. "K" cereal
1-6 oz. pkg. chocolate chips
1-6 oz. pkg. butterscotch chips

13x9" pan

Bring Karo, sugar and peanut butter to a boil. Remove from heat and stir in cereal. Press into greased pan. Mix chips over boiling water and spread over top. Cut into squares when cool.

MARSHMALLOW BARS

Elizabeth Vanicek

¾ C. flour
¼ tsp. salt
2 T. cocoa
¼ tsp. baking powder
½ C. shortening
¾ C. sugar
2 eggs, well beaten
1 tsp. vanilla

Large marshmallows (halved)

FROSTING:

½ C. brown sugar
¼ C. water
1 sq. chocolate
3 T. butter
1 tsp. vanilla
1½ C. powdered sugar

12x8" pan

350°

20 to 25 minutes

Sift together flour, salt, cocoa and baking powder. Cream together shortening and sugar. Add eggs, then add sifted dry ingredients to creamed mixture. Blend in vanilla. Spread in greased and floured pan. Bake. Remove from oven and top with halved marshmallows. Return to oven till marshmallows are soft enough to spread. Remove from oven and spread evenly over bars. Cool and frost.

FROSTING: Boil brown sugar, water and chocolate 3 minutes. Add butter and vanilla. Cool. Blend in powdered sugar. Frost and cut in squares.

MISSISSIPPI MUD

Betty Andresen

2 sticks oleo, melted
4 eggs, beaten
1½ C. coconut
1 tsp. vanilla
2 C. sugar

1½ C. flour
2 T. cocoa
1½ C. nuts

TOPPING:

Marshmallow creme

9x13" pan

350°

35 to 40 minutes

Mix the ingredients well, except marshmallow creme. Pour into ungreased pan. While still hot, spread with marshmallow creme. Cool. Frost with favorite chocolate frosting.

PINEAPPLE BARS

Evelyn Balichek

2 C. flour
1½ C. sugar
1 tsp. soda
2 eggs
1-#2 can crushed pineapple
½ C. brown sugar

¼ C. nuts

TOPPING:

¾ C. oleo
1 small can evaporated milk
¾ C. white sugar
1 tsp. vanilla

15x10x1" pan

350°

20 minutes

Sift together the flour, sugar and soda. Add eggs and pineapple. Pour on cookie sheet. Mix together the brown sugar and nuts, sprinkle on top of batter.

TOPPING: Bring all ingredients to a boil and boil 5 minutes. Pour on bars and cool.

RAISIN CREAM BARS

Lanney Wingate,
wife of former vice-pastor

1 C. brown sugar
1 C. butter
1¾ C. flour
1¾ C. raw oatmeal
1 tsp. baking soda
1 tsp. cinnamon

FILLING:
1½ C. raisins
½ to 1 C. nuts
3 egg yolks
1 pt. half and half
2½ T. cornstarch
1 C. sugar

9x13" pan

350°

15 to 20 minutes

Mix first 6 ingredients well and put half in pan for crust. For the filling: beat yolks and add half and half, cornstarch, dash of salt and sugar. Mix well and add raisins. Heat until thick over medium heat, stirring constantly. Pour into crust. Top with remaining crumbs. Can be refrigerated if a little soft.

RHUBARB BARS

Elizabeth Vanicek

BASE:
1½ C. flour
1¼ sticks margarine
½ C. powdered sugar
FILLING:
3 eggs, beaten
1¾ C. sugar (or less)

1 tsp. vanilla
½ tsp. salt (or less)
1 tsp. baking powder
⅓ C. flour
3 C. rhubarb (cut in ½" pieces)
½ C. nuts

9x13" pan

350°

15 minutes; 35 minutes

BASE: Mix as for pie crust and pat into pan with raised edges. Bake 15 minutes.

FILLING: Mix ingredients and pour over baked crust. Return to oven and bake 35 minutes more.

When fresh peaches are in season, substitute for the rhubarb, 3 cups of sliced peaches and cut the sugar to 1½ cups.

SHEEP SHEARER'S BARS

Patsy Benhart

1 ½ C. flour
1 tsp. soda
1 tsp. salt
1 C. butter
1 C. white sugar
1 C. brown sugar

1 T. vanilla
1 tsp. water
2 eggs
2 C. oatmeal
6 oz. pkg. chocolate chips

15x10x1" pan

350°

15 to 20 minutes

Cream butter and sugars. Add eggs and vanilla; mix well. Add the sifted dry ingredients; mix well. Stir in the oatmeal and chocolate chips. Put in greased cookie sheet.

SURPRISE COOKIE BARS

Helen Kelley

½ C. oleo, softened
1 C. firmly-packed brown sugar
1 egg
½ C. Carnation evaporated milk
1 ½ C. flour
½ tsp. soda
½ tsp. baking powder
½ tsp. cinnamon

½ tsp. nutmeg
1 C. Raisinettes (chocolate covered raisins)

GLAZE:
2 T. butter or oleo
2 T. evaporated milk
1 ½ C. powdered sugar
¼ tsp. almond extract
1 oz. chocolate chips (optional)

13x9x2" pan

350°

25 minutes

Cream together oleo and sugar till fluffy. Add egg and beat. Add milk, beat in. Combine dry ingredients and stir into the sugar and egg mixture. Fold in Raisinettes. Spray pan with Pam and spread mixture in evenly. Bake.
GLAZE: Combine ingredients and spread over bars. If you wish, drizzle with melted chocolate chips.

SWEET NOTHINGS

Betsy Bonny

1 stick margarine
6 oz. pkg. chocolate chips
½ C. peanut butter

8 C. Rice Chex
2 C. powdered sugar

Cookie sheet

In a saucepan melt margarine, chocolate chips and peanut butter. Put Rice Chex in large bowl. Pour melted mixture over them and mix well. Put this mixture in a brown paper sack. Add powdered sugar and shake well. Put on cookie sheet and refrigerate. Cut into bars.

SYMPHONY BARS

Julie Flory

2 sticks oleo
2 C. sugar
4 eggs
3 tsp. vanilla

2 C. flour
½ tsp. salt
2 sqs. melted chocolate or cocoa

FROSTING:

5 T. flour
1 C. milk
1 C. sugar

1 C. oleo
2 tsp. vanilla

9x13" pan

350°

30 minutes

Cream the oleo and sugar gradually. Add eggs and vanilla gradually and beat till fluffy. Add gradually flour and salt. Beat well. Pour half the batter into buttered pan. Add chocolate to remaining batter. Pour over white batter in pan.

FROSTING: Blend flour and milk and cook over low heat. Stir till thick; cool. Cream sugar, oleo and vanilla. Add this to the cooled, cooked mixture and beat 5 minutes.

These will freeze. This may sound rich and expensive and it taste it too, but if you use inexpensive margarine it is not so expensive.

CHERRY DREAM SQUARES

Gerry John

1 pkg. Pillsbury Plus white cake mix
½ C. oleo, softened
1 egg, beaten
1¼ C. rolled oats, quick

21 oz. can cherry pie filling
½ C. chopped nuts
¼ C. brown sugar

9x13" pan

350°

30 minutes

Preheat oven to 350°. Grease a 9x13" pan. In a large bowl combine cake mix, 6 tablespoons oleo and 1 cup rolled oats. Mix until crumbly. Reserve 1 cup crumbs for topping. To remaining crumbs, add the beaten egg. Mix until well-blended. Press into prepared pan. Pour cherry pie filling over crust; spread to cover. To reserved crumbs, add ¼ cup of reserved oats, 2 tablespoons oleo, nuts and brown sugar; beat until thoroughly mixed and sprinkle over cherry mixture. Bake in 350° oven for 30 minutes, or until golden brown. Cool completely and serve with cream.

FROSTED CREAMS

Patsy Benhart

1 C. raisins

½ C. oleo

1 egg

1 tsp. soda

½ tsp. cinnamon

½ tsp. cloves

2 C. water

1 C. sugar

¼ tsp. baking powder

2½ C. flour

½ tsp. nutmeg

Cookie sheet

350°

15 to 20 minutes

Cook the raisins and water until 1 cup of the juice remains. Add the remaining ingredients. Bake in greased and floured pan. Frost with vanilla frosting.

MUD HEN BARS

Carol Hodgden

½ C. shortening

1 C. sugar

1 egg

2 egg yolks

2 egg whites

1 C. brown sugar

1½ C. flour

1 tsp. baking powder

¼ tsp. salt

6 oz. pkg. chocolate chips

1 C. mini-marshmallows

1 C. chopped nuts

9x13" pan

350°

30 minutes

Cream shortening, sugar, egg and egg yolks. Sift dry ingredients and add to creamed mixture. Spread batter in greased 9x13" pan. Sprinkle on nuts, chips and marshmallows. Beat the 2 egg whites and fold in brown sugar. Spread this over all. Bake at 350° for 30 minutes. Cool and cut in bars.

PUMPKIN PIE SQUARES

Mary Joy Shedeck

1 C. flour

½ C. quick-cooking rolled oats

½ C. brown sugar, packed

½ C. butter

1 can pumpkin (2 C.)

1-13½ oz. can evaporated milk

2 eggs

½ C. brown sugar, packed

¾ C. sugar

½ tsp. salt

1 tsp. ground cinnamon

½ tsp. ground ginger

¼ tsp. ground cloves

½ C. chopped pecans

2 T. butter

13x9x2" pan

350°

15 minutes; 20 minutes

Combine flour, oats, ½ cup brown sugar and ½ cup butter in mixing bowl. Mix until crumbly, using mixer on low speed. Press into ungreased pan. Bake for 15 minutes. Combine pumpkin, milk, eggs, sugar, salt and spices in mixing bowl; beat well. Pour into crust. Bake 20 minutes. Combine pecans, ½ cup brown sugar and 2 tablespoons butter; sprinkle over pumpkin filling. Return to oven and bake 15 to 20 minutes, or until filling is set. Cool in pan and cut in 2" squares. Makes 2 dozen.

FOOD PROCESSOR BROWNIES

Rosalie Ahrendsen

½ C. margarine
1 C. sugar
2 eggs
1 tsp. vanilla

¾ C. flour
⅓ C. cocoa
½ tsp. baking powder
½ C. chopped nuts

11x7" pan

350°

20 to 25 minutes

Put all in food processor. Pour into greased pan.

PERFECT BROWNIES

Joyce Stewart

½ C. shortening
1 ½ C. sugar
1 C. flour
3 eggs
½ C. chopped nuts

½ tsp. salt
1 tsp. vanilla
2 ½ sqs. chocolate
½ tsp. baking powder

9" square pan

350°

30 minutes

Melt shortening and chocolate together. Blend sugar and eggs, stir in chocolate mixture. Beat in dry ingredients. Stir in nuts last with vanilla. Pour batter into greased and floured pan. Ice if desired.

COUNTRY-STYLE CHOCOLATE CHIP COOKIES

Denise Rehmke

1 C. margarine
1 C. brown sugar
1 ½ C. white sugar
1 T. milk
1 ½ tsp. vanilla
2 eggs
1 C. fresh Rice Krispies

3 C. oatmeal
1 ½ C. flour
1 ¼ tsp. baking powder
1 tsp. salt
4 oz. coconut (optional)
2 C. chocolate chips
1 C. chopped nuts (optional)

350°

8 to 10 minutes

Cream together margarine and sugars until smooth. Add milk and vanilla. Beat and add eggs. Stir in the cereals. In a separate bowl, combine flour, baking powder, and salt. Add to creamed mixture and mix well. Stir in the coconut, chocolate chips and nuts. Drop by well-rounded teaspoons onto cookie sheet. Makes approximately 7 dozen cookies.

SUGAR JUMBLES

Vernice Mihm

1 C. soft shortening (part butter)
1 C. sugar
2 eggs
2 tsp. vanilla (or 1 vanilla & 1 almond)

2¼ C. flour
½ tsp. soda
1 tsp. salt

375°

8 to 10 minutes

Mix together thoroughly the shortening, sugar, eggs and vanilla. Sift together and add the dry ingredients. Drop on greased tins. Sprinkle with sugar before baking. Bake till edges brown but are still soft.

SUSIE'S BARS

Wendy Law Kastner

2 eggs
½ C. margarine
1/8 tsp. salt
1 C. sugar
¾ C. flour
1 C. chopped pecans

1 pkg. miniature marshmallows

FROSTING:

4 T. margarine
1½ C. powdered sugar
¼ tsp. salt
¼ tsp. vanilla
Cooled coffee

9x13'' pan

350°

20 to 25 minutes

Mix together the eggs, margarine, salt, sugar, flour and pecans. Pat into a pan. After baking cover with the marshmallows as soon as taken from oven. Place under broiler until marshmallows begin to brown. Remove from oven and cool.

FROSTING: Brown the margarine very lightly. Add the powdered sugar, salt and vanilla. Add enough cooled coffee to make spreading consistency. Blend well and spread over marshmallows.

PUMPKIN BARS

Carol Hodgden

2 C. sugar
½ C. vegetable oil
16 oz. can pumpkin
4 eggs, beaten
2 C. Bisquick
2 tsp. cinnamon

½ C. raisins

FROSTING:

3 oz. pkg. cream cheese
½ C. margarine
1 T. milk
1 tsp. vanilla

15x10½x1'' pan

350°

25 to 30 minutes

Beat sugar, oil, pumpkin and eggs in a large mixing bowl for 1 minute. Stir in Bisquick, cinnamon and raisins. Pour into a greased pan. Bake.

FROSTING: Beat cream cheese, margarine, milk and vanilla until creamy. Stir in powdered sugar until smooth. Spread on cooled bars.

PUMPKIN DROP COOKIES

Darleen Steffens

½ C. shortening
1 C. sugar
1 C. pumpkin
1 C. raisins
½ C. chopped nuts

2 C. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. vanilla
1 tsp. cinnamon

Cookie sheet

350°

12 to 14 minutes

Cream shortening and sugar. Add pumpkin, raisins, and nuts. Sift and add dry ingredients. Drop from spoon onto greased cookie sheet. Bake and cool. Frost with powdered sugar frosting with maple flavoring. Cookies freeze well.

THE COOKY JAR

A house should have a cooky jar
For when it's half past three
The children hurry home from school
As hungry as can be.
There's nothing quite so splendid
For filling children up
As spicy, fluffy ginger cakes
And sweet milk in a cup.
A house should have a mother
Waiting with a hug,
No matter what a boy brings home,
A puppy or a bug.
For children only loiter
When the bell rings to dismiss,
If no one's home to greet them
With a cooky or a kiss.



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CHEESY MEAT LOAF

Algean Nowachek

1 ½ lbs. lean hamburger
¾ C. milk
6 soda crackers (4 sqs.)
2 eggs
1 C. chunked or cubed Cheddar cheese

1 small onion
Salt and pepper
¼ C. brown sugar
¼ C. ketchup
2 T. mustard

350°

1 ½ hours

Combine hamburger, milk, crackers, cheese, eggs, onion, salt and pepper. Place in loaf pan. Top with mixture of brown sugar, ketchup and mustard. Bake at 350° for 1 ½ hours.

EASY MEAT LOAF

Donna Slouha

1 can vegetable soup
1 lb. ground beef
Salt and onion to taste

1 egg
1 C. cracker crumbs

375°

45 minutes

Mix and shape into loaf. Bake 45 minutes at 375°.

FAMILY MEAT LOAF

Contributed

1 ½ lbs. hamburger
½ C. tomato juice
¼ C. onion flakes
1 tsp. salt

¼ tsp. pepper
1 tsp. Worcestershire sauce
4 C. frozen cauliflower
8 tsp. catsup

350°

1 hour

Mix everything together except cauliflower and catsup. Bring the cauliflower to a boil, then shut off and let stand until tender. Chop up finely and add to rest of ingredients. Put catsup over the top of everything and bake.

Put a small amount of margarine or cooking oil into water when cooking spaghetti or macaroni to prevent sticking.

MEATBALLS

Donna Slouha

1 lb. ground pork
1 tsp. salt
¼ tsp. pepper
½ tsp. sage

¼ C. chopped onions
½ C. chopped carrots
2 eggs
½ C. bread crumbs

Mix in order given. Make into balls. If you like tomato flavor, top with 2 cups tomato juice or top with cream of mushroom soup. Simmer 1 ½ hours. Good in crock pot for picnics; brown Meatballs before placing in crock pot.

SIMPLE MEATBALLS

Pam White

½ lb. ground beef
1 C. cracker crumbs
¼ tsp. salt
¾ C. milk
¼ C. diced onion

SAUCE:
1 C. catsup
2 T. white sugar
2 T. vinegar
1 ½ T. Worcestershire sauce

325°

1 ½ hours

Mix first 5 ingredients and make into walnut-size balls. Mix sauce ingredients and pour over meatballs. Bake 1 ½ hours at 325°.

May be made ahead and frozen.

ZIPPY MEATBALLS

Jade Derynck

1 ½ lbs. ground beef
¾ C. oatmeal
½ C. milk
2 small onions
1 ½ tsp. salt

1 C. ketchup
¼ C. vinegar
½ C. water
4 T. brown sugar

350°

1 hour

Combine first 5 ingredients. Form into balls, roll in flour and brown. Put into casserole. Combine remaining ingredients. Pour over the meatballs and bake.

There's not much to see in a small town, but what you hear makes up for it.

MEATBALLS AND SAUCE

Carleen Rehmke

MEATBALLS:

2 lbs. ground beef
1 egg
½ C. bread crumbs
1 tsp. salt

1 tsp. Worcestershire sauce
¼ tsp. pepper
Dash of soy sauce

SAUCE:

12 oz. bottle Heinz chile sauce
10 oz. jar grape jelly

1 tsp. lemon juice
Pinch of brown sugar

350°

MEATBALLS: Form into small balls. Bake in 350° oven until they turn brown.

SAUCE: Combine and bring to a boil. Pour over meatballs.

“PRICKLY” MEATBALLS

Mary Joy Shedeck

1 lb. ground beef
½ C. uncooked rice
¼ C. chopped onion
2 T. minced parsley

¼ tsp. seasoned salt
1/8 tsp. pepper
1 can tomato soup
½ C. water

1-quart casserole

350°

1 hour

Combine all ingredients, except soup and water. Mix well, shape into small balls and put in a 1-quart casserole. Combine soup and water and pour over meatballs. Cover and bake at 350° for 30 minutes. Uncover and bake 30 minutes longer to brown.

BARBECUE CUPS

Megan Buresh

10 refrigerator buttermilk biscuits
1 lb. ground pork

½ C. barbecue sauce
Shredded Cheddar cheese

375°

20 minutes

Brown and drain ground pork, stir in barbecue sauce. Press biscuits into greased muffin tins, making a cup. Add meat and sauce. Sprinkle top of meat with cheese. Bake at 375° for 20 minutes.

To keep cauliflower white while cooking, add a small strip of lemon peel to the water.

MOCK STEAK

Carleen Rehmke

2 lbs. hamburger	1 1/2 tsp. salt
1/4 tsp. garlic powder	1/2 tsp. pepper
1 1/2 tsp. Worcestershire sauce	1/4 C. oatmeal
2 T. Heinz 57 sauce	1/4 C. diced onion
1/2 tsp. oregano	

Mix together and form into patties. Wrap 2 strips of bacon around each patty. Secure with toothpicks and grill. Makes 6 servings.

BEEF BURGUNDY

Governor Terry Branstad

4 lbs. round steak, cubed	1 can cream of mushroom soup
1 C. red Burgundy wine	1 env. onion soup mix
2 cans cream of celery soup	4 C. sliced mushrooms

275°

4 hours

Marinate meat in wine for 1/2 hour at room temperature. In casserole, mix all ingredients and add meat mixture.

BEEF STROGANOFF FOR 12

Betty Andresen

2 lbs. ground beef	1/2 tsp. pepper
1 C. onion (minced)	1/2 tsp. paprika
1/2 lb. oleo	2 medium cans mushrooms
2 garlic cloves (minced)	2 cans cream of mushroom or chicken soup
4 T. flour	1 carton sour cream
2 tsp. salt	1-12 oz. pkg. noodles (cooked)
1/2 tsp. Accent	

Saute onions in oleo, add ground beef. **Do not brown meat.** Add garlic, flour, salt, Accent, pepper, paprika, mushrooms, and soup. Simmer uncovered. Add sour cream and mix with noodles. May be made day before, then add sour cream and noodles. Simmer 1 hour. Freezes very well. Serves 12.

A smart husband is one who remembers his wife's birthday, but forgets which one it is.

BEEF STROGANOFF

Algean Nowachek

2 lbs. round steak
½ C. sour cream
1 or 2 cans mushrooms (optional)
325°

3 cans mushroom soup (golden or cream
or mix)
½ clove of garlic
3 hours

Cut round steak in 1'' cubes and brown. Add rest of ingredients and bake. Serve over cooked noodles or rice.

GOOD CRISP CHICKEN

Anna Knake

½ C. butter or margarine
1 egg
½ C. evaporated milk
1 C. flour
400°

1 tsp. baking powder
2 tsp. paprika
1 tsp. salt
1 hour

Melt butter on sheet pan. Beat egg and milk. Dip chicken, which has been cut into serving pieces, in liquid mixture. Roll in flour, baking powder, paprika and salt mixture. Place pieces, skin-side down, on buttered sheet. Bake ½ hour in 400° oven. Turn pieces and bake ½ hour longer. Do not crowd pieces. Ingredients are enough for a 3-pound chicken.

FORGOTTEN - NO PEEK CHICKEN

Doris Hronik, Evelyn Balichek

1 can mushroom soup
1½ to 2 C. instant rice
1 cut-up chicken
9x13'' pan

1 can cream of celery soup
1 env. onion soup
325°

2½ hours

Mix canned soup and rice together and put in pan. Lay chicken on top. Sprinkle with onion soup and cover with foil. **DO NOT PEEK!**

Let your life be like a snowflake, leave a mark but not a stain.

CHICKEN 'N RICE

Garnet Dee Wollenzien

¾ to 1½ C. rice
1 can cream of mushroom soup
1 can cream of chicken soup
1 can cream of celery soup
1 pkg. Lipton's onion soup mix
1 to 2 cans chicken broth
1 chicken, cut up

350°

Mix the above ingredients together and store overnight in the refrigerator. Lay chicken parts on top of rice mixture. Dab with butter and cook, covered, 2½ to 3 hours. Uncover last 15 minutes to brown chicken.

EASY BAKED CHICKEN

Donna Rehmke

1 C. uncooked rice
3 lb. chicken, cut up
1 env. onion soup mix
1 can cream of chicken soup
¼ C. melted oleo
1 C. water

350°

1 hour

Place rice in lightly-greased baking dish. Arrange chicken pieces over rice. In a bowl, combine the remaining ingredients. Spoon evenly over the chicken. Cover and bake.

HERB FRIED CHICKEN

Carol Pence

⅓ C. flour
½ tsp. thyme
1 tsp. salt
¼ tsp. pepper
½ tsp. celery salt
½ tsp. marjoram
1-2 to 3 lb. chicken

Mix flour and seasonings and coat chicken; brown on both sides 15 minutes. Cook, covered, 30 to 40 minutes. For crispy chicken, cook last 10 minutes uncovered.

Thank God for dirty dishes,
They have a tale to tell.
While others go hungry,
We're eating very well.
With home, health and happiness
We shouldn't want to fuss.
For by this stack of evidence,
God's very good to us.

LUAU CHICKEN

Evelyn Balichek

3½ lbs. chicken wings
2½ T. cornstarch
1 tsp. salt
⅔ C. water
¼ C. soy sauce

⅓ C. sugar
¼ tsp. ginger
¼ tsp. pepper
⅓ C. lemon juice

350°

30 to 45 minutes

Rinse wings and pat dry. Cut off wing tips, and cut wings at joints and place in baking dish. Mix sugar, cornstarch, ginger, salt, and pepper. Add liquid ingredients. Mix well. Pour over chicken wings and bake.

CHICKEN CHOW MEIN

Pat Burda

4 lb. chicken, cooked & boned
2 C. onion, chopped
2 small cans mushrooms
2 C. celery, diced
3 C. chicken broth

4 T. soy sauce
3 T. cornstarch
6 T. water
1 can bean sprouts, drained
Salt

Brown onion, mushrooms in butter; add chicken, celery, broth, soy sauce, and salt. Simmer 10 to 15 minutes. Thicken with cornstarch mixed with water. Add bean sprouts. Serve with lots of hot chow mein noodles and extra soy sauce. Serves 8 to 10.

CHICKEN ELEGANTE

Mary Kleineck

4 chicken breasts, skinned
1 pkg. Italian Good Seasons dressing
1 stick oleo

3 oz. pkg. cream cheese
¼ C. white wine
1 can cream of mushroom soup
1 can sliced mushrooms

350°

45 minutes

Melt oleo and add Italian dressing mix; fry chicken on top of stove about 15 to 20 minutes. Place in glass baking dish and top with the following mixture: cream cheese, wine, soup, and mushrooms. Bake and serve over Minute wild rice. Serves 4.

SCALLOPED CHICKEN

Agnes Ingwersen

5 lbs. chicken
Salt and pepper to taste
Chicken bouillon to taste
1 stick oleo
Onion and celery to taste

3 C. chicken broth
1 large can evaporated milk
8 to 10 slices bread, cubed
4 eggs, beaten

2-quart casserole 325° 1 hour, 15 minutes

Cook chicken with water, salt, pepper, bouillon, oleo, onion and celery until done. Remove from bones and cut into medium-size pieces. Mix together with broth, saved from cooking chicken, milk, bread, eggs, and onion.

CHICKEN STRATA

Cindy Steffens

4 C. croutons
2 C. diced, cooked chicken
½ C. chopped onion
½ C. chopped green pepper
½ C. chopped celery

½ C. mayonnaise
2 beaten eggs
1 can mushroom soup
Salt and pepper
1 C. milk

8x8" dish 325° 50 minutes

Place 1½ cups croutons in 8x8" dish. Combine chicken, vegetables, mayonnaise and seasonings; spoon over bread cubes. Sprinkle 1½ cups croutons over mixture. Combine eggs and milk; pour over all. Spoon soup over top. Sprinkle with remaining croutons. Bake 50 minutes, or until set.

HOT CHICKEN SALAD

Agnes Ingwersen

2 C. chicken, cooked & diced
1 C. celery
3 hard-cooked eggs
¾ C. mayonnaise
1 red pimento (chopped)

1 can cream of chicken soup
1 T. lemon juice
2 tsp. minced onion
½ C. blanched almonds

Larger than 9x13" dish 350° 15 to 20 minutes

Cook celery and onions in butter. Mix all ingredients together. Line bottom of dish with crushed potato chips, then mixture, on top crumble 1 egg yolk over top. Sprinkle paprika on top. Bake 15 to 20 minutes at 350°.

HOT CHICKEN SALAD

Bernice Schmidt

3 C. cooked chicken (cubed)
1 can cream of chicken soup
¾ C. Hellmann's mayonnaise
3 T. lemon juice
3 T. grated onion
1 C. chopped celery

1 C. mushrooms, diced
1 C. water chestnuts, diced
3 hard-boiled eggs, diced
Potato chips (crushed)
Grated cheese

350°

30 minutes

Mix all ingredients except potato chips and cheese together. Put into baking dish; top with potato chips and cheese and bake.

SWEET SOUR CHICKEN

Betty Andresen

Try (Quirk)

2½ C. diced, cooked chicken
1 egg (beaten)
2 T. shortening
1½ C. vinegar
1 medium pepper, diced
1 tsp. soy sauce
3 C. cooked rice

¼ C. cornstarch
1-13 oz. can chunk pineapple, drained
1½ C. sugar
¼ C. water
2 T. cornstarch
1-16 oz. can carrots, drained
Water chestnuts (optional)

Toss chicken and egg till coated. Sprinkle ¼ cup cornstarch over chicken. Melt shortening. Cook in skillet until brown. Remove from heat; set aside. Add water to pineapple juice to make 1 cup. Stir liquid, vinegar, and sugar into a skillet. Heat till boiling, stir in peppers, reduce heat and cover. Simmer 2 minutes. Blend water and 2 tablespoons cornstarch. Add and stir until thickens. Stir in pineapple chunks, soy sauce, carrots, and chicken. Heat thoroughly. Serve over rice.

MEAT DUMPLINGS

Helen Benhart

Cook stew meat until done. Cool, then grind, adding salt and pepper and a little onion. Roll into walnut-size balls. Make a noodle dough and roll out for noodles. Cut in squares to fit around the meatball, sealing in the meatball. Put into boiling meat broth and cook 10 minutes, or until done.

Serve with lettuce and cream or sauerkraut.

BAKED STEW

Wilma Lasack

1 lb. stew meat
3 potatoes
3 carrots
1 onion
2 C. tomatoes

½ C. water
1 T. sugar
3 T. tapioca
Salt and pepper to taste

250°

4 hours

Dice potatoes, carrots, and onions. Combine ingredients. Bake 4 hours at 250°.

Funny ELEPHANT STEW

Emma Hodgden

Secure 1 large elephant. Kill, clean and cut into small cubes. This will take about 2 months. Put in large kettle and simmer over kerosene heat at 465° for 14 weeks. Make enough gravy to cover. This will feed 2,685 people. If more meat is needed, add 2 rabbits--but use only if necessary as few people care for hare in their stew.

ROAST LEG OF LAMB

Velma Flynn

1-5 to 6 lb. leg of lamb
1½ T. salt
¼ tsp. pepper

2 C. catsup
4 T. Worcestershire sauce

Rub lamb with salt and pepper. Baste with the catsup and Worcestershire sauce mix. Roast at 300° to 325° for 30 to 35 minutes per pound or 175° on a meat thermometer. Baste occasionally while roasting.

It's preferable to have fell and some of the fat removed from the leg of lamb.

EASY ENCHILADA BAKE

Cindy Steffens

1 lb. ground beef
1 C. chopped onion
¾ C. water
½ C. B-B-Q sauce, chili sauce, or catsup

1 T. chili powder
½ tsp. garlic salt
2 C. shredded Cheddar cheese
1 can refrigerated biscuits

350°

25 minutes

Brown ground beef. Drain and stir in ⅓ cup onion, water, B-B-Q sauce, chili powder and salt. Simmer 5 minutes. While sauce simmers, prepare tortillas. Sprinkle surface with cornmeal. Separate dough, coat both sides with cornmeal. Roll into 5" circle. Place 1 tablespoon cheese and 1 tablespoon onion down center of each. Roll each and place seam down in 9" dish. Cover with meat mixture. Sprinkle with cheese.

Try!

DEEP DISH TACO SQUARES

Algean Nowachek

- 1/2 lb. ground beef
- 1/2 C. dairy sour cream
- 1/3 C. mayonnaise
- 1/2 C. shredded Cheddar cheese
- 1/2 C. chopped pepper
- 1 T. chopped onion
- 1 C. Bisquick
- 1/4 C. cold water
- 1 or 2 tomatoes, diced

8x8" pan 375° 25 to 30 minutes

Brown ground beef and drain. Mix sour cream, mayonnaise, cheese and onion. Let set. Mix the Bisquick and water till soft dough, and press in greased pan, about 1/2" up the side. Layer beef, tomatoes, and green pepper over the crust. Spoon the sour cream mixture over the top. Sprinkle with paprika if desired.

LASAGNA

Cate Steffens

- Garlic powder
- 1 lb. ground beef, browned
- 1 pkg. dry onion soup mix
- 1 1/2 C. water
- 1 can tomato paste
- 1 can tomato sauce
- 2 T. oil
- Salt and pepper
- 1/2 tsp. sugar
- 1 tsp. oregano
- 1/2 lb. lasagna noodles, cooked
- 1 lb. cottage cheese
- 1/2 lb. mozzarella cheese
- 2 T. Parmesan cheese

350° 30 to 40 minutes

Add all ingredients except noodles and cheeses. Mix together and simmer for 30 minutes. In casserole dish, layer meat sauce, noodles, mozzarella cheese, cottage cheese. Repeat, ending with meat sauce. Top with Parmesan cheese. Bake.

Brown the ground beef in hot oil with the garlic powder.

RANGE TOP LASAGNA

Donna Barber

- 1 1/2 lbs. ground beef, cooked
- 1-15 oz. jar spaghetti sauce
- 1 lb. creamed cottage cheese
- 5 uncooked lasagna noodles
- 1 can mushrooms
- 2 tsp. basil
- 1 tsp. parsley flakes (optional)
- 1 tsp. salt
- 8 oz. mozzarella cheese

Cook beef and drain off fat. Combine with sauce, mushrooms, basil, parsley and salt. In skillet, layer 1/2 of meat sauce, cottage cheese, then break noodles to fit skillet. Layer again, ending with sauce. Cover and simmer over low heat 35 minutes, or until tender. Let stand till ready to eat. Then reheat and sprinkle mozzarella cheese on top, covered.

SHORTCUT LASAGNA

Algean Nowachek

2 lbs. ground beef
1-2½ lb. can stewed tomatoes
2-8 oz. cans tomato sauce
2 envs. spaghetti sauce mix

8 oz. pkg. lasagna noodles, cooked
8 oz. pkg. mozzarella cheese
½ C. Parmesan cheese

350°

30 minutes

Brown meat and drain off fat. Add the next 3 ingredients. Cover and simmer 40 minutes. Cook noodles and cool with water. Place half the noodles in 9x13" pan, cover with ⅓ of sauce and ½ of mozzarella cheese. Repeat layers, ending with sauce. Top with Parmesan cheese. Bake at 350° for 30 minutes. Let stand 15 minutes. (You can add mushrooms and celery if you like.)

HUNGARIAN GOULASH AND NOODLES

Agnes Ingwersen

¼ C. enriched flour
2 tsp. salt
¼ tsp. pepper
¼ tsp. thyme
2 lbs. beef chuck, cubed
¾ C. butter
1 C. sliced onions

1-13 oz. can tomato juice
2 T. sugar
2 T. paprika
½ C. sour cream
12 oz. enriched wide noodles
Butter

Combine flour, salt, pepper and thyme; use to flour meat. Brown in ¾ cup butter; add onions and cook until golden brown. Stir in tomato juice, sugar and paprika. Simmer 1½ hours, or until meat is tender. Stir in sour cream; bring to serving temperature. Do not boil. Serve cooked noodles topped with Hungarian Goulash. Serves 6.

SOUTHERN CORN BREAD AND BEEF

Carol Pence

¾ lb. ground beef
1 small onion, chopped
1-8 oz. can tomato sauce
1-4 oz. can sliced mushrooms

½ tsp. salt
1/8 tsp. pepper
1 pkg. corn bread mix
1 egg, beaten
¼ C. milk

1-quart dish

425°

15 minutes

Cook beef with onion in small skillet. Stir in tomato sauce, mushrooms, salt and pepper. Heat until mixture bubbles. Pour into greased casserole dish. Combine ¾ cup of corn bread mix, egg and milk in a small bowl until smooth. Drop batter into hot beef mixture by tablespoon; spread over prepared dish. Cook until corn bread is slightly brown.

Cut in squares and garnish with parsley.

MUSCAHOLA

Johanna Koranda

2 T. bacon drippings
2 onions, chopped
2 peppers, chopped
¼ lb. mushrooms, sliced thin
1 lb. ground round
½ lb. shell macaroni, cooked

¼ lb. bulk sausage
1 T. chili powder
¾ tsp. salt
1/8 tsp. pepper
1 large can tomatoes

350°

45 minutes

Brown the meat in the bacon drippings and add all ingredients except the macaroni. Cook 30 minutes, uncovered. Stir in the cooked macaroni and let simmer for 15 minutes. Serves 6.

PRESIDENT'S FAVORITE MACARONI AND CHEESE

President Ronald Reagan

½ lb. macaroni
1 tsp. butter
1 egg, beaten
1 tsp. salt

1 tsp. dry mustard
3 C. grated cheese, sharp
1 C. milk

350°

45 minutes

Boil macaroni in water until tender and drain thoroughly. Stir in butter and egg. Mix mustard and salt with 1 tablespoon hot water and add to milk. Add cheese leaving enough to sprinkle on top. Pour into buttered casserole, add milk, sprinkle with cheese. Bake at 350° for about 45 minutes, or until custard is set and top is crusty.

RICE AND ARTICHOKE

Roxie Emerson

1 box chicken Rice-A-Roni
2-6 oz. jars marinated artichokes
4 green onions (chopped)

½ stick margarine
¼ tsp. curry powder
⅓ C. mayonnaise

Prepare Rice-A-Roni as directed. Saute onion in margarine. Chop the artichoke hearts and mix the liquid with curry powder and mayonnaise. Combine all ingredients. May be served hot, cold, or at room temperature.

Prayer is like the tuning of an instrument, to get us in tune with heaven's melody.

SAUERBRATEN

Sophie Ahrendsen

3 lb. beef shoulder	2 bay leaves
Garlic, if desired	1 tsp. peppercorn
2 tsp. salt and pepper	¼ C. sugar
2 C. vinegar	¼ C. flour
2 C. water	¼ C. oil
½ C. sliced onion	1 C. sweet or sour cream

Rub meat with cut surface of garlic, salt and pepper and place in bowl. Heat vinegar, water, onion, bay leaves, peppercorn and sugar together, but do not boil. Pour hot mixture over meat; cover bowl and let stand in refrigerator 4 to 8 days, stirring meat each day. Drain, saving vinegar mixture. Brown meat, add ½ cup of strained vinegar mix, cover pan and simmer until tender; 2 to 3 hours, adding more vinegar as needed, to keep liquid about ½" deep in pan. Strain liquid and thicken with flour, cook until thickened and add cream.

SPAGHETTI PIE

Donna Rehmke

7 oz. spaghetti, cooked	12 oz. tomato paste
2 T. butter	1-24 oz. can whole tomatoes
⅓ C. Parmesan cheese	1 tsp. sugar
2 eggs	1 tsp. oregano
1½ lbs. beef	½ tsp. garlic salt
½ C. onion, diced	12 oz. carton cottage cheese
½ C. mozzarella cheese	

350°

30 minutes

Brown beef, onion and spices; drain. Add tomato paste, whole tomatoes, and sugar. Heat. Combine spaghetti, butter, Parmesan cheese and eggs. Place in pan in this order: spaghetti, cottage cheese, meat mixture, mozzarella cheese. Bake.

INDIVIDUAL HAM LOAVES

Nancy Slouha

MEAT MIXTURE:

2½ lbs. ground ham	3 eggs
2 lbs. ground pork	3 C. graham cracker crumbs
1 lb. ground beef	2 C. milk

SAUCE:

2 C. tomato soup	2 tsp. dry mustard
¾ C. vinegar	2½ C. brown sugar

350°

1 hour

Mix Meat Mixture ingredients and shape into loaves. Cover with Sauce. Bake at 350° for 1 hour, or until golden brown. Baste with sauce often.

MISS BAHR'S BARBECUED PORK CHOPS

Velma Flynn

4 pork chops
½ tsp. salt
½ tsp. mustard
⅓ C. finely-diced celery
1/8 tsp. pepper

Juice of ½ lemon
2 small cans tomato sauce
2 T. brown sugar
½ C. water

350°

1 ¼ hours

Brown chops and place in shallow, greased baking dish that has a cover. Mix tomato sauce and water, pour over chops. Sprinkle with celery, lemon juice, brown sugar, and seasonings. Cover and bake in 350° oven for 1 ¼ hours, or until chops are tender.

STUFFED PORK CHOPS

Deb Boyd

Brown 6 chops, layer 3 in a roaster.

STUFFING:

3 to 4 C. dried bread crumbs
1 egg
¼ C. milk
2 T. dried onions

Dash of salt
Dash of pepper
Dash of sage
1 T. parsley

350°

1 hour

Mix together and spread on chops. Place second layer of chops on stuffing. Cover with 1 can of cream of mushroom soup. Bake.

PORK CHOPS 'N STUFFING

Betty Andresen

4 pork chops
2 T. onion
¼ tsp. poultry seasoning
⅓ C. water

3 C. soft bread cubes
¼ C. melted oleo
¼ C. water
1 can cream of mushroom soup

350°

1 hour

Brown chops on both sides. Place in shallow baking dish. Lightly mix bread cubes, onion, oleo, ¼ cup water and seasoning. Place mound of stuffing on each chop. Blend soup and ⅓ cup water. Pour over top.

PORK ORIENTAL

Marlene Flory

2 pork steaks or chops (cut in strips)
½ C. chopped green onion
2 to 3 stalks celery, diced
1 can mixed Chinese vegetables,
drained
1 can water chestnuts, sliced and
drained

2 small cans mushrooms, drained
1 C. water
3 beef bouillon cubes
3 T. cornstarch
1½ T. soy sauce

Brown the strips of pork, stirring as it cooks. Add the onion and celery. Add water and simmer for 5 minutes. Season with salt and pepper. Add bouillon cubes. Thicken with cornstarch. Cook until clear. Add soy sauce. Add drained vegetables. Simmer until hot and bubbly. Serve over Chinese noodles or hot, cooked rice.

EASY PIZZA

Patsy Benhart

1 C. warm water
1 cake yeast
2 T. salad oil
1 tsp. sugar
1 tsp. salt
2 C. flour

SAUCE:
¾ C. tomato paste
½ C. water
1 tsp. salt
1 tsp. oregano

400°

25 minutes

Mix dough, let rise till double. Spread on greased cookie sheet. Sprinkle with chile powder, oregano, and pepper. Add sauce, then cheese as desired.

A LOVE CAKE FOR MOTHER

1 can of "obedience"
Several lbs. of "affection"
1 pt. of "neatness"
1 bottle of "keep sunny all day long"
1 can of "running errands" (willing brand)
1 box of powdered "get up when I should"
1 can of pure "thoughtfulness methods"

Mix well with some holiday, birthday and everyday surprises and bake in a heartily warm oven. Serve to mother everyday. She should have it in big slices.

PASTOR'S PAN PIZZA

Rev. Eric Kutzli

CRUST:

2 C. flour (for whole wheat crust:
½ C. whole wheat + 1½ C. white
flour)
2 tsp. baking powder
⅔ C. milk
1 tsp. salt
¼ C. salad oil

PIZZA SAUCE:

⅓ C. chopped onion
1 T. oil (olive oil is best)
1 can tomato paste
1 tsp. Italian seasoning
½ tsp. minced garlic
¼ tsp. black pepper

TOPPINGS:

4 T. grated Parmesan cheese
½ lb. pork sausage
½ lb. hamburger
1 C. sliced mushrooms

OPTIONS:

Enough green pepper slices to cover
pizza
¼ C. sliced, pitted black olives
½ C. thinly-sliced pepperoni (be creative)
½ lb. shredded mozzarella cheese

450°

20 minutes

CRUST: In large bowl combine dry ingredients, add milk and oil. Mix until dough leaves sides of bowl. Roll out on floured board. Place in oiled, deep pizza pan or 9x13" cake pan.

PIZZA SAUCE: In a skillet, cook onions in oil until clear, not browned. Turn off heat. Add tomato paste, Italian seasoning (add more if desired), minced garlic, and pepper. Spread a little oil over crust, then spread sauce on the dough.

TOPPING: Brown sausage and hamburger until browned and drain. Arrange toppings in order given. Top with cheese. Roll sides of dough down from sides of pan. Bake at 450° for 20 minutes.

CRUSTLESS BACON QUICHE *try*

Denise Rehmke

8 strips of bacon, diced
3 eggs
1½ C. milk

½ C. Bisquick
½ C. melted butter
1 C. shredded Cheddar / American cheese

9" pie plate

350°

30 minutes

Fry bacon until crisp; drain well. Next, in a blender, combine the eggs, milk, Bisquick, melted butter and pepper. Cover and blend on high for 15 seconds. Pour mixture into a greased 9" glass pie plate. Sprinkle with bacon and cheese. Gently press the bacon and cheese below the surface with spoon. Bake. Let sit for 10 minutes before serving.

QUICHE

Betty Andresen

QUICHE FILLING:

12 slices bacon
1/3 C. onion
1 C. Swiss cheese
2 C. milk or light cream
1/4 tsp. sugar
4 eggs, slightly beaten
Salt and pepper to taste

QUICHE CRUST:

1 1/2 C. flour
1/2 C. butter, chilled
1 egg yolk
1/2 tsp. salt
6 T. cold water

10" pie pan

Mix ingredients together for crust and press into pan. Brown bacon and onions in skillet. Crush up bacon and add to filling ingredients. Pour into crust. Bake at 425° for 15 minutes, 300° for 30 minutes.

CHEESY TUNA PIE

Debra Shoaff

1-9 1/4 oz. can tuna
2 eggs
1 small can mixed vegetables, drained

1/4 tsp. salt
1-4 oz. bag shredded cheese
Unbaked pie shell

350°

25 minutes

Combine first 4 ingredients and 1/2 of cheese. Pour into pie shell. Put rest of cheese on top. Bake at 350° for 25 minutes, or until set.

SCALLOPED OYSTERS

Evelyn Balichek

8 oz. oysters
4 T. butter
3 eggs

1 1/2 C. milk
1 1/2 C. cracker crumbs
1/8 tsp. pepper

1 1/2-quart baking dish

350°

30 to 40 minutes

Heat oysters in butter, beat eggs and add milk. Add milk mixture to warm oysters, add pepper; pour into 1 1/2-quart baking dish. Add crackers. Place dish in pan of water and bake in 350° oven for 30 to 40 minutes. Serves 4 to 6.

Wear a smile and have friends, wear a frown and have wrinkles.

BAKED SALMON

Algean Nowachek

1-10 oz. pkg. mixed vegetables
2 cans cream of celery soup
1 C. salad dressing
½ C. milk

2 tsp. minced onion
1 pkg. noodles
1 large can salmon

350°

25 to 30 minutes

Cook noodles and vegetables. In a casserole dish, combine all ingredients and mix thoroughly. Bake.

SALMON LOAF

Vi Schutt

1 can salmon
½ C. fine bread crumbs
½ tsp. salt
½ C. mayonnaise

⅓ C. celery, chopped
½ C. onion, chopped
Pepper to taste
1 egg

350°

45 minutes

Mix all ingredients together, form into pan and bake.

SALMON PUFF

Marilyn Kutzli

4 eggs, lightly beaten
½ C. milk
1 can cream of mushroom soup
1 large can salmon

2 C. soft bread crumbs
1 T. minced parsley (optional)
1 small onion, minced (optional)
2 T. butter

375°

50 to 60 minutes

Combine all ingredients and mix thoroughly. Bake. Tuna is also good (use 2 cans). Serves 6.

DELICIOUS DEER LOAF

Evelyn Balichek

1 lb. ground venison
½ lb. lean ground pork
½ C. oatmeal
¼ C. barbecue sauce
¼ C. chili sauce
1 egg
1 small onion, chopped
1 T. chopped green pepper

1/8 tsp. prepared mustard
1/8 tsp. celery seed
½ tsp. garlic salt
2 tsp. Worcestershire sauce
Salt and pepper to taste
Dash of curry powder
Parmesan cheese
2 or 3 beef or chicken bouillon cubes

350°

1 ¾ hours

Combine all but last 2 ingredients. Add 1 cup milk and mix well. Form into loaf and place in a greased loaf pan. Sprinkle with cheese. Bake at 350° for 1 ¾ hours. For gravy use drippings and cubes.

VENISON BARBEQUE

Carol Hall

4 lbs. venison roast
Salt and pepper to taste
3 T. shortening
2 cloves chopped garlic

6 T. vinegar
3 T. catsup
3 T. Worcestershire sauce
1 stalk celery, chopped

Brown roast on all sides, season with salt and pepper. Add garlic and chopped celery. Combine vinegar, catsup and Worcestershire sauce in 1 cup measure, add water to fill 1-cup measure. Pour over roast. Cover and simmer slowly about 3 hours, or until tender.

Liquid from roast may be used to make gravy.

PHEASANT TORTILLAS

Laney Wingate,
Former vice-pastor's wife

1 can cream of mushroom soup
1 can cream of chicken soup
1 soup can milk
1 can green chiles, chopped

2 to 3 C. boned pheasant
1 small onion, chopped
1 pkg. tortillas, broken
¾ lb. grated cheese

350°

30 minutes

Mix and heat soup, milk, chilies, onion, and pheasant. In large, buttered casserole, place layer of tortillas, soup mixture and grated cheese. Repeat. Cover and bake 30 minutes. Serves 6 to 8.

BARBECUED BEEF

Marlene Flory

4 lb. pot roast (beef or pork)
1 can tomato soup
1 small bottle catsup
1 C. water
2 T. lemon juice
1 T. Worcestershire sauce

2 T. brown sugar
½ tsp. dry mustard
1 medium onion, chopped
½ C. chopped celery
4 bay leaves
Salt and pepper to taste

Roast meat, long and slow, until tender. Cool, shred meat. Skim fat from drippings and add to meat. Combine remaining ingredients and simmer ½ hour. Remove bay leaves. Add to meat and simmer 1 hour. Recipe makes enough for 20 bun sandwiches. Freezes well.

TRY
BEEFBURGERS FOR A CROWD

Contributed

- 10 lbs. ground beef
- 2 C. water
- 2 T. salt
- 1 C. quick oatmeal
- 2 C. catsup
- 2 C. water
- 4 T. mustard
- 4 T. brown sugar
- 4 T. vinegar
- 1 C. chopped onion

Cook ground beef, water and salt until done. Add oatmeal. Simmer remaining ingredients. Add to meat mixture. Simmer for 1/2 hour.

HAMBURGER BUN PIZZA

Chip Flory

- 1 lb. ground lean pork, browned
- 2 C. prepared pizza sauce
- 1 C. mozzarella cheese
- 4 large hamburger buns
- TOPPINGs:** onion, green pepper, sauerkraut, mushrooms, etc.

Spread pizza sauce on flattened bun halves; add pork and toppings to taste, top with cheese. Bake at 350° for 5 minutes, or until cheese melts.

PIZZABURGERS

Jeanette Von Essen

- 1 lb. hamburger, browned
- Chopped onion to taste
- 1 can tomato soup
- 4 oz. mozzarella cheese
- 1/4 tsp. oregano
- 1/2 tsp. garlic salt

Brown hamburger and onion; drain off fat. Add soup, oregano, and salt. Mix and set aside to cool. Top open-face bun with sauce and cheese. Broil 5 minutes.

PIZZABURGERS

Dorothy Jones

- 1 lb. hamburger
- 1 medium onion
- 1/4 tsp. oregano
- Salt and pepper
- 3/4 C. shredded cheese
- 1 large can tomato soup
- 1/4 tsp. garlic powder

Brown onions and hamburger. Add garlic powder, oregano, salt and pepper. Cool. Add other ingredients. Put bread, buttered-side down, in frying pan. Spread hamburger mixture on, then sprinkle cheese over. Fry slowly with lid on pan. May be made in broiler also.

TMY

HOT CHICKEN SALAD

Deanne Becker

6 C. cut-up chicken
2 C. chopped celery
½ C. chopped onion

1 lb. Velveeta cheese, cut up
½ C. lemon juice
2 C. Miracle Whip

Mix ingredients together. Fill buns with mixture. Wrap or cover and heat until cheese melts. Makes 30 to 36 sandwiches.

TMY

PORK RITE SANDWICHES

Beulah Wiedenhoff

2 lbs. lean ground pork
½ tsp. salt
2 T. vinegar
½ C. water

1 T. oil
1 C. catsup
1 ½ T. brown sugar
1 tsp. dry mustard

Brown meat and drain. Combine remaining ingredients and heat. Pour sauce over meat and simmer until well-heated. Serves 10.

TMY

PORKRITES

Nancy Slouha

1 lb. ground lean pork
1 T. oil or fat
2 T. vinegar
½ C. water
1 C. catsup

1 T. (heaping) brown sugar
2 T. chopped onion
1 tsp. dry mustard
1 tsp. salt

Brown meat and drain thoroughly. Combine remaining ingredients and heat thoroughly, but do not cook. Pour sauce over meat and simmer until well-heated. Yields 10 bun sandwiches. Can be frozen.

A sense of humor is like a needle and thread, it will patch up so many things.

HERBAL PORK BURGERS

Joy Buresh

- | | |
|------------------------------|----------------------|
| 1 lb. ground pork | 2 tsp. dried sage |
| ¾ C. shredded Cheddar cheese | 1 tsp. dried oregano |
| ¼ C. buttermilk | ¾ tsp. salt |
| 1 T. minced onion flakes | 1/8 tsp. pepper |

Combine all ingredients and shape into patties. If desired, top with cheese. Cook until done.

RUNZAS

Grace Smith

HOT ROLL MIX:

- | | |
|------------------|------------------|
| 1 pkg. dry yeast | 3 T. sugar |
| ¼ C. warm water | 1 egg, beaten |
| 1 C. milk | 3 to 3½ C. flour |
| ¼ C. butter | 1 tsp. salt |

FILLING:

- | | |
|---------------------------|----------------|
| 1 lb. ground beef | 1½ tsp. salt |
| 1 lb. ground pork | ½ tsp. oregano |
| 3 C. chopped cabbage | ½ tsp. nutmeg |
| 2 C. chopped onion | ½ tsp. pepper |
| 1 C. shredded carrots | 1 egg, beaten |
| 2 T. water | 1 T. water |
| 1 T. Worcestershire sauce | |

400°

15 minutes

Prepare Hot Roll Mix as other mixes and let rise. Brown beef and pork in large skillet. Combine vegetables and water and steam for 10 minutes until crisp-done. Add to meat, along with Worcestershire sauce, salt, oregano, nutmeg and pepper. Simmer for short time; drain and cool completely. Divide dough into 12 parts. Roll each part into a 6'' circle. Fill with ½ cup of filling mixture. Bring edges of circle to center and pinch together. Brush with combined egg and water. Let rise 30 minutes. Bake at 400° for 15 minutes, until golden brown. Serve hot. Can be frozen after baked and reheated.

Put sugar in what you say, and salt in what you hear.

HOT TUNA SANDWICH

Pat Burda

- 1-7 oz. can tuna
½ lb. grated cheese
¼ C. minced onion
¼ C. chopped sweet pickle
½ C. catsup
- ¼ C. mayonnaise
1 C. chopped celery
2 tsp. salt
½ tsp. pepper
2 T. minced pimiento

350°

15 minutes

Mix all ingredients and place on a bun. Wrap each in foil. Place in 350° oven for 15 minutes.

BACON AND EGG FILLING

Betty Andresen

- 3 hard-cooked eggs, chopped
2 T. diced green peppers
¼ C. black olives, chopped
¼ C. bacon bits
- 2 T. chopped onion
1 C. shredded Cheddar cheese
½ C. mayonnaise
Salt and pepper to taste

Mix all ingredients, except bacon bits, and refrigerate for 1 hour. Add bacon bits before serving.

CHEESE SANDWICHES

Shirley Koranda

- 1 ½ lbs. American cheese
2 green peppers
1 C. onion
15 stuffed olives
- 8 hard-cooked eggs
2 tsp. Worcestershire sauce
¾ C. ketchup

Fine grate cheese. Grind peppers, onion, olives and eggs. Mix all ingredients together. If stiff, add a little milk or mayonnaise to desired consistency. Refrigerate until used.

Happiness adds and multiplies as we divide it with others.

PORKY GOOD SPREAD

Jade Derynck

1 lb. ground pork
1 C. Swiss cheese, shredded
¼ C. pickle relish

¾ C. mayonnaise
Minced onion to taste

Brown pork and drain. Add remaining ingredients. Chill.

Serving suggestions: Spread on crackers or use as a sandwich spread. If warm sandwich is desired, spread on a bun half, top with grated cheese and broil. Serve open-faced.

BARBECUE SAUCE

Shirley Koranda

1 medium onion, diced
1 C. catsup
2 T. vinegar
4 T. lemon juice
½ C. brown sugar

½ T. dry mustard
3 T. Worcestershire sauce
½ C. water
Salt and pepper to taste
Garlic powder to taste

Saute onions in large skillet. Add remaining ingredients in order and simmer for ½ hour. Will keep in refrigerator. Great for chicken and ribs.

BARBEQUE SAUCE

Betsy Bonny

3 C. ketchup
1 C. vinegar
1½ C. sugar
1 tsp. celery salt
1 tsp. seasoning salt

1 tsp. marjoram
1 tsp. dry mustard
1 tsp. chili powder
1 tsp. cloves, ground
1 small onion, diced

Cook in a crock pot. Add all ingredients together. Simmer for about 1 to 1½ hours. (If using on beef, use only 1 cup sugar.)

There is no such thing as a bad day, some are just more glorious than others.

B-B-Q SAUCE

Patsy Benhart

4-18 oz. jars hickory B-B-Q sauce
1 qt. cranapple juice
12 oz. can pineapple juice
1 lb. brown sugar
2½ oz. soy sauce
1 can 7-Up

Mix all ingredients together, for desired thickness add 1 stick melted margarine and water if needed. Makes 1 gallon.

HOMEMADE ITALIAN SPAGHETTI SAUCE

Betsy Bonny

3 lbs. ground beef
2 T. garlic salt
2 T. oil
1 medium diced onion
4 T. Italian seasonings
Salt and pepper to taste
2 bay leaves
10-15 oz. cans tomato sauce
5 cans tomato paste
5 paste cans of water

In a large kettle over medium heat, add oil, hamburger and diced onion. Brown. Add bay leaves, seasoning, garlic salt, salt, pepper, spices, and tomato sauce and paste. Stir thoroughly; add water. Cook over low heat for 3 to 4 hours, stirring often. Optional: mushrooms or olives, etc. if used for pizza. Great for freezing.

BEER CHEESE SOUP

Cindy Steffens

2 large potatoes, finely chopped
2 large onions, finely chopped
½ C. finely-chopped carrots
½ C. finely-chopped celery
2-12 oz. cans beer or 3 C. water
4 tsp. instant chicken bouillon
2 C. shredded Cheddar or processed
American cheese (about 8 oz.)
2 C. half and half
6 drops red pepper sauce
1/8 tsp. nutmeg

3-quart saucepan

Heat vegetables, beer, and instant bouillon in 3-quart saucepan; reduce heat. Cover and simmer until vegetables are tender, about 15 minutes. Stir in remaining ingredients; heat through.

The man who gives in when he is wrong is a wise man.
The man who gives in when he is right - is married.

BROCCOLI SOUP

Betty Andresen

1-10 oz. pkg. chopped broccoli (or
fresh can be used)
1½ C. chicken broth
3 T. butter
3 T. flour
2 C. milk or half and half
Salt and pepper to taste
1/8 tsp. nutmeg

Cook broccoli in chicken broth until tender. Drain and save broth. Puree broccoli. Melt butter in saucepan and stir in flour to make a paste. Slowly add broth, stirring until smooth. Add milk. When hot add broccoli puree and seasonings. Continue heating till hot enough to serve.

BROCCOLI AND CHEESE SOUP

Chris Branstad - Governor's wife

2 T. finely-chopped onion
2 T. margarine
3 T. flour
½ tsp. salt
1/8 tsp. pepper
2 C. milk
1 C. American cheese
2 C. chicken bouillon cubes
1½ C. water
1-10 oz. pkg. frozen, chopped broccoli

In large pan cook onions in margarine till tender. Stir in flour, salt, and pepper till well blended. Add milk. Cook till thickened, stirring constantly. Add cheese and stir till melted. Remove from heat. Then in separate pan, dissolve bouillon in water. Bring to a boil. Add broccoli and cook till done. Do not drain. Add broccoli to mixture.

BROCCOLI-CHEESE SOUP

Carmie Nowachek

1 C. instant nonfat dry milk, dry
3 T. flour
½ tsp. salt
1/8 tsp. garlic powder
2¼ C. water
1-10¾ oz. can chicken broth, undiluted
¼ C. butter
¼ C. chopped onion
1 pkg. chopped broccoli, cooked &
drained
1½ C. shredded cheese

Combine dry milk, flour, and seasonings in a heavy saucepan. Stir in water and chicken broth. Bring to a boil over medium heat, stirring constantly, and boil and stir 1 minute. Meanwhile, saute onion in butter for 3 minutes. Stir onion mixture and cooked broccoli into thickened mixture. Remove from heat and gradually stir in cheese until melted. Do not boil. Serve immediately.

CHILI SOUP

Donna Risley

2 to 3 lbs. hamburger
1 medium onion, diced
3 cans chili beans with gravy
1 can tomato soup

1 large can tomato juice
2 T. sugar
Chili powder to taste

Fry hamburger and onion in skillet until brown. Mix with other ingredients and simmer 1 1/2 hours.

EGG DROP SOUP

Delma Grissom

6 C. chicken broth
2 T. cornstarch
2 T. cold water
1 T. soy sauce

1/2 tsp. sugar
2 eggs, slightly beaten
2 green onions, chopped
Salt and pepper to taste

Bring broth to boiling. Mix cornstarch and water until smooth. Add soy sauce and sugar. Add to boiling broth and cook until clear. Remove from heat, add egg slowly. Top with onions.

FRENCH CABBAGE SOUP

Ann Paarmann

2 lbs. hamburger
1 small onion, chopped
Salt and pepper to taste
1 head cabbage, cut up
1 C. chopped celery

2-15 oz. cans tomato sauce
1 C. catsup
2 T. brown sugar
2 cans water

Brown hamburger with onion, salt and pepper. Drain. Add the rest of the ingredients. Simmer several hours.

Intelligence is like a river, the deeper it flows, the less noise it makes.

FRUIT SOUP

Randi Holmgren,
Former pastor's wife

- | | |
|---------------------------|---|
| 1 pkg. mixed, dried fruit | ¼ C. Minute tapioca |
| 1 C. prunes | 2 cinnamon sticks (or 1 tsp. cinnamon) |
| ½ C. raisins | 1 C. sugar |
| 6 C. water | 1 slice fresh lemon (or a little lemon juice) |

Mix together in large covered pan. Bring to boil. Simmer 1 to 1½ hours. Add a package of frozen raspberries, if desired. Eat warm or cold. We like it best if refrigerated a day or so and then reheated. (May use prunes, raisins, and sliced apples, or your own mix of fruit.)

FRUIT SOUP

Carol Hodgden

- | | |
|-------------------------------|---|
| 3 T. tapioca | 1 can drained mandarin oranges |
| ½ C. sugar | 1-8 oz. box frozen strawberries, thawed |
| Dash of salt | 2 or more bananas, sliced |
| 1 C. cold water | 2 C. drained peaches |
| 1½ C. water | 1 or 2 peeled apples, diced |
| 6 oz. can frozen orange juice | |

Mix tapioca, sugar, salt and 1 cup water together and let stand 5 minutes. Then cook 6 to 8 minutes till clear. Add 1½ cups water, orange juice, mandarin oranges, strawberries, bananas, peaches, and apples. Serve cold, topped with sherbet if desired.

HAM BEAN CHOWDER

Marlene Flory

- | | |
|---|---------------------------------------|
| 2 qts. water | 1-13¾ oz. can condensed chicken broth |
| 1 lb. dried Great Northern or pea beans | 4 lb. ham shank |
| 3 T. butter | 2 whole cloves |
| 2 C. chopped onion | 1 bay leaf |
| ½ C. chopped celery | Pepper to taste |
| 2 tsp. finely-chopped garlic | 2½ C. milk |
| 1-1 lb. can tomatoes, undrained | 8 oz. shredded Cheddar cheese |

Cover beans by 1" with boiling water in 6-quart saucepan. Boil briskly for 2 minutes; turn off heat and soak 1 hour. Drain, keep liquid. Return beans to saucepan, with 4 cups liquid. Melt butter in skillet. Add onion, celery, and garlic. Cook 5 minutes. Add to beans. Add broth, tomatoes, cloves, bay leaf and pepper to beans. Peel skin from shank; add skin and shank to beans. Simmer 2 hours or until meat is tender. Remove shank, skin, bay leaf and cloves. Cool shank and cut off meat. Return meat to soup. Refrigerate. Skim off fat. Add milk and bring to a simmer. Stir in cheese till melted. Makes about 4 quarts.

HOMEMADE TOMATO SOUP

Nancy Slouha

2½ to 3 C. milk
½ tsp. salt
½ tsp. sugar
Dash of celery salt

Dash of pepper
¼ tsp. minced onion
2 C. tomatoes or tomato juice
½ tsp. baking soda

Heat milk, salt, sugar, celery salt, pepper, and minced onion together in a large pan and set aside. Bring to boil in another pan the tomatoes or tomato juice. Stir in the baking soda, this will foam. Add tomatoes to milk mixture, stirring to prevent curdling. Do not boil. Serve.

MILK SOUP

Patsy Benhart

1 egg, beaten
1 C. flour
Dash of salt

Milk
Butter and sugar, if desired

Mix egg, flour and salt together until crumbly. Cook in hot milk. Add butter and sugar, if desired.

MILK SOUP

Doris Hronik

1 qt. milk
½ C. flour
1 unbeaten egg

1 T. sugar
Salt and pepper to taste
Dash of cinnamon, if desired

While milk is heating to scalding point, put flour in flat dish and add unbeaten egg. Do not stir, just "fork" the egg around with a fork until the egg takes up with the flour. Mixture should be in small pieces (if you use a spoon you will end up with dough). When milk is hot, add 1 tablespoon sugar, salt and pepper. Let heat for a few more minutes, but do not let the soup boil. Add dash of cinnamon, if desired.

ONION SOUP

Ann Regennitter

4 onions, sliced into rings
2 T. butter

4 C. water
4 beef bouillon cubes
Croutons

Brown onions in butter. Dissolve bouillon cubes in water. Simmer 45 minutes. Serve with croutons.

SHIRLEY'S SEAFOOD CHOWDER

Patsy Benhart, Cindy Steffens

6 T. butter	¼ tsp. pepper
¾ C. chopped celery	4 C. half and half
¼ C. chopped onion	2 C. chicken broth
¾ C. chopped carrots	1 C. clam juice
2 C. diced potatoes	1 pt. oysters, cooked & chopped
6 T. flour	2 cans clams, drained
1 tsp. salt	2 C. cooked shrimp, small
¼ tsp. thyme	2 cans crabmeat, drained

Saute celery, onion, carrots, and potatoes in butter until tender. Remove from heat and add flour, salt, thyme, and pepper. Return to heat and add half and half, chicken broth, and clam juice. Bring to a boil and boil 1 minute. Add oysters, clams, shrimp, and crabmeat. Heat through. Can be refrigerated and heated as needed.

STEAK SOUP

Cate Steffens

¼ C. instant beef bouillon granules	½ tsp. Worcestershire sauce
1 tsp. Lawry's seasoned salt	5½ C. water
4 oz. frozen, mixed vegetables	¼ lb. sirloin steak, cubed & browned
¼ C. minced onion	2 to 3 T. butter
½ tsp. garlic powder	¼ C. flour
½ tsp. Lawry's lemon-pepper	¾ tsp. Kitchen Bouquet

Mix together beef bouillon, seasoned salt, vegetables, onion, garlic powder, lemon-pepper, Worcestershire sauce, and water. Bring to a boil. Add steak and bring to a boil again. Simmer 1 hour. Thicken with a roux of butter and flour. Add Kitchen Bouquet. Yields 2 quarts.

TUREEN SHRIMP

Roxie Emerson

1 C. chopped onion	1-12 oz. pkg. frozen or 2 cans drained shrimp
2 T. butter or margarine	½ C. grated American cheese
2-10¾ oz. cans cream of potato soup	2 T. parsley
3½ C. milk	

Saute onion in butter or margarine until tender. Stir in potato soup and milk. Heat to boiling; stir in shrimp. If frozen shrimp are used, heat to boiling again and simmer for 25 minutes. Remove from heat. Stir in cheese until melted. Ladle in soup bowls and sprinkle with parsley.

DRUNKEN PORK ROAST

Rev. Robert Kemmerling,
Former pastor

1 fifth good red wine (Burgundy)	¼ tsp. nutmeg
2 or 3 crushed garlic cloves	1 T. salt
1 onion, thinly sliced	1 tsp. crushed rosemary
1 bay leaf	¼ tsp. ground ginger
½ tsp. ground cloves	

Combine all ingredients. Place meat in marinade, turn once. Let stand 3 to 4 days in refrigerator, covered. Turn occasionally. Remove, let stand at room temperature 3 to 4 hours, turning several times. Roast in shallow pan, uncovered, at 325° for 25 to 30 minutes per pound. Baste with marinade.

CABBAGE PATCH SOUP

Rev. John and Ardith Greeny,
Former pastor

2 lbs. ground beef	1 T. minced parsley
1 C. chopped onion	Salt and pepper
2 cloves garlic, minced	15¼ oz. can kidney beans, rinsed well and drained
1 C. chopped green pepper	3 beef bouillon cubes
1 small can tomato paste	1 large head cabbage, coarsely chopped
3 medium tomatoes, chopped	1½ lbs. sliced carrots
2 T. chili powder	8 to 11 C. water
1 tsp. oregano	

Brown beef with onion, garlic and green pepper. Add next 7 ingredients. Stir well. Baby lima beans may be substituted for the kidney beans. Dissolve bouillon in 1 cup water. Add to soup with cabbage and carrots. Any other vegetables such as zucchini, broccoli, celery, etc. may be used. Add remaining water. Boil, reduce heat and simmer for 1 hour. Freezes very well.

Instead of pointing a finger, why not hold out a hand?



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APPLE CRUMBLE

Rev. John and Ardith Greeny,
Former pastor

4 large apples	½ C. sugar
½ C. sugar	½ tsp. salt
1 tsp. cinnamon	1 C. Cheddar cheese, grated
2 T. water	½ C. melted butter
1 C. flour	Whipped cream
8" or 9" pan	325°
	45 minutes

Place thinly-sliced apples into buttered 8" or 9" pan. Sprinkle with mixture of ½ cup sugar, cinnamon and water, blended. Sift together flour, ½ cup sugar and salt. Add grated cheese. Pour melted butter over mixture and stir to crumble consistency. Spread evenly over apples and bake 45 minutes at 325°. Serve with whipped cream.

GRATED APPLE PIE

Gerry John

1 C. sugar	1 egg, beaten
1 T. flour	¼ C. + 2 T. melted oleo
1 tsp. cinnamon	1 unbaked pie shell
Dash of salt	1 C. chopped pecans
4 C. coarsley-grated apples	
	400° for 10 minutes; 350° for 50 minutes

Combine sugar, flour, cinnamon and salt in a large bowl. Add apples and toss gently. Stir in melted oleo and beaten egg. Spoon into unbaked pie shell. Sprinkle with pecans. Bake at 400° for 10 minutes; reduce heat to 350° and bake 50 minutes more. Serve with whipped topping or ice cream.

CRANBERRY APPLE PIE

Nancy Kutzli,
Pastor's wife

1 C. sugar	4 C. tart apples
⅓ C. flour	2 C. cranberries (whole)
1 tsp. cinnamon	2 T. butter
¼ tsp. nutmeg	Pastry for 2 crust 9" pie
9" pie plate	425°
	40 to 50 minutes

Prepare pastry. Mix together sugar, flour and spices. Add apples and cranberries. Mix to coat well. Turn into pastry. Dot with butter. Cover with lattice top or regular top with slits. Cool.

CHERRIES AND CREAM PIE

Vernice Mihm

1 small pkg. cherry jello
¾ C. boiling water
1 pt. vanilla ice cream

1 can cherry pie filling
1 graham cracker crust
Cool Whip

Combine jello and water; stir till dissolved. Add ice cream by spoonfuls, stirring till melted. Set aside 5 or 6 cherries for garnish; blend rest into ice cream mixture. Pour into crust. Chill till firm. To serve top with Cool Whip and reserved cherries.

FRESH PEACH PARFAIT PIE

Pam White

CRUST:

1 C. oatmeal
½ C. sliced almonds
½ C. brown sugar
⅓ C. melted butter

350°

FILLING:

1 C. boiling water
1 C. peach or orange jello
1 C. vanilla ice cream
2 C. sliced peaches

10 to 15 minutes

CRUST: Mix all together and bake 10 to 15 minutes at 350° until brown. Stir often as it burns easily. When cool, pat in pie pan. Save some crumbs for top.

FILLING: Dissolve jello in boiling water. Add ice cream and stir until smooth. Fold in peaches. Pour into crumb crust. Sprinkle reserved crumbs on top. Chill several hours.

PEACHES AND CREAM PIE

Carol Pence

1-9" unbaked pie shell
1 qt. sliced peaches, fresh or canned
¾ C. sugar, amount depends on fresh
or canned peaches

350°

1 C. heavy whipping cream, not whipped
Dash of salt
1 egg
¼ C. flour

40 minutes

Place fruit in pie shell. Mix sugar, cream, flour, salt and egg together well and pour over fruit. Sprinkle with cinnamon.

Meringue stands high and perfect if a pinch of baking soda is added.

RHUBARB SURPRISE

Phyllis Wiedenhoff

1 C. sifted flour
1 tsp. baking powder
½ tsp. salt
2 T. butter
1 egg, beaten
2 T. milk

3 C. diced rhubarb
1-3 oz. pkg. strawberry jello
½ C. flour
1 C. sugar
½ tsp. cinnamon
¼ C. melted butter

9" pie pan

350°

50 minutes

Sift the 1 cup flour and baking powder and salt. Cut in 2 tablespoon butter. Press into greased pie pan. Arrange rhubarb on pie shell. Sprinkle on jello. Combine remaining ingredients and sprinkle on top of pie. Bake until rhubarb is tender.

PINK LADY PIE

Helen Kelley

CRUST:

1½ C. flour
¼ tsp. salt
1½ T. sugar
½ C. vegetable oil
2 T. milk

FILLING:

2 C. diced rhubarb
1 C. sugar
1 T. lemon juice
1 pkg. strawberry jello
2 C. whipped topping

9" pie pan

350°

15 to 20 minutes

CRUST: Mix flour, sugar and salt. Add oil and milk. Mix thoroughly. Press into pie pan making an edge or rim. Bake. Set aside to cool.

FILLING: Cook rhubarb and sugar slowly until tender. Add dry jello, stir gently until dissolved. Let cool. Add lemon juice. Cool to room temperature. Fold in whipped topping. Pour into cooled crust and refrigerate. This may be frozen. Top with whipped topping when served.

STRAWBERRY PIE

Ann Regennitter

CRUST:

1½ C. flour
2 T. sugar
1 tsp. salt
½ C. oil
3 T. milk

FILLING:

1 C. sugar
2 T. cornstarch
1 C. water
3 T. strawberry jello
1 qt. strawberries

425°

CRUST: Blend flour, sugar and salt. Add oil and milk. Bake at 425°.

FILLING: Cook the sugar, cornstarch and water. Add jello and strawberries. Put in pie shell and cool. Good with any fresh fruit. Top with Cool Whip.

FRESH STRAWBERRY PIE

Nancy Slouha

1 C. sugar
1 ½ C. water
3 T. cornstarch
2 ½ T. white syrup
1 small pkg. strawberry jello
1 T. lemon juice
Salt
1 qt. fresh berries
9" baked pie shell

Cook first 4 ingredients until clear. Add jello, stir until cool. When cool, add lemon juice and pinch of salt. Spread a little glaze in pie shell. Add berries, then rest of glaze. Chill. Serve with Cool Whip.

SUMMERTIME PIE

D'Anna Wink

CRUST:
½ C. butter or oleo
2 T. sugar
1 C. flour

FILLING:
¾ C. sugar
2 T. cornstarch
1 ½ C. water
1 box jello
Chopped fruit

375°

CRUST: Mix and press into pie tin. Bake 5 to 10 minutes.

FILLING: Cook sugar, cornstarch and water until thick. Add jello, same as fruit being used. (This doesn't really get thick.) When cool, add chopped fruit. Pour into baked pie shell and place in refrigerator at least 1 to 2 hours to chill thoroughly. Top with Cool Whip to serve.

CHOCOLATE CHIP PIE

Viola Bright

30 marshmallows
½ C. milk
2 sqs. chocolate
½ tsp. vanilla
1 C. Cool Whip
Graham cracker crust

Melt marshmallows, milk and chocolate together. Cool, add vanilla and Cool Whip. Place in crust.

A pie crust is more easily made if all ingredients are cool.

GRAHAM CRACKER PIE

Barb Ahrendsen

CRUST:

10 graham crackers
½ C. sugar
¼ C. butter

400°

FILLING:

¾ C. sugar
1 pt. milk
2 T. flour (large)
2 eggs, separated

10 minutes

CRUST: Roll crackers fine. Cream with butter and sugar and pat into pie pan with spoon.

FILLING: Scald milk and mix with sugar, egg yolks and flour. Cook until thick. Pour into pie crust. Top with beaten egg whites for a meringue. Bake about 10 minutes in 400° oven.

GRAHAM CRACKER PIE

Anna Marr

CRUST:

1½ C. fine graham cracker crumbs
⅓ C. oleo, melted

½ tsp. sugar
⅔ tsp. cinnamon
1 egg white

CUSTARD:

2 egg yolks, beaten
½ C. sugar
½ C. flour

1 T. shortening
¼ tsp. salt
2 C. milk
1 tsp. vanilla

MERINGUE:

2 egg whites
4 T. sugar

¼ tsp. baking powder

8" pie tin 350° for 10 minutes; 325° for 12 to 15 minutes

CRUST: Cut shortening into crumbs. Add sugar and cinnamon. Take out 3 tablespoons to sprinkle on top of meringue. Beat the egg white until frothy and add to crumb mixture. Line pie tin with this mixture and bake at 350° for 10 minutes.

CUSTARD: Mix sugar, flour and shortening. Gradually add the milk. Cook 2 minutes more and remove at once to cool. Add vanilla. While cooking make the meringue.

MERINGUE: Beat the egg whites until they stand in points. Gradually add the sugar with baking powder. Put custard into crust. Pile on the meringue, sprinkle with reserved crumbs and brown in 325° oven.

GRAHAM CRACKER PIE

Geraldine Blume

15 to 18 crackers (rolled fine)

½ C. sugar

⅓ C. oleo or butter

Pinch of salt

CUSTARD:

2 C. milk

½ C. sugar

3 egg yolks

2 T. cornstarch

Pinch of salt

1 tps. vanilla

Combine cracker crumbs, sugar, oleo or butter and salt. Press in pie plate and save a few crumbs for top. Combine Custard ingredients and cook until thick. Pour in crust and top with crumbs.

KENTUCKY PECAN PIE

Garnet Dee Wollenzien

1 C. white sugar

1 C. dark brown sugar

⅓ tsp. salt

⅓ C. melted butter

1 C. dark syrup

1 tsp. vanilla

3 eggs, slightly beaten

1 heaping C. pecans

350°

45 minutes

Combine syrup, sugars, salt, butter and vanilla; mix well. Add eggs. Pour into unbaked pie shell. Sprinkle pecans over all. When cool, may serve with cream topping or ice cream.

PECAN PIE

Lou Jean Scott, Maquoketa

3 beaten eggs

1 C. sugar

1 C. white syrup

1 C. nuts

Vanilla

Salt

Mix in order and put in unbaked pie shell. Bake in slow oven till knife comes out clean.

Doing a woman's work is like walking down a railroad track; The end seems in sight, but never is.

PINK SQUIRREL PIE

Betty Andresen

1 ¼ C. Oreo cookies, crushed
3 T. butter, melted
3 pt. vanilla ice cream

3 T. creme de almond
2 T. white creme de cacao

Mix together crumbs and butter. Press into 9'' or 10'' glass plate. Microwave on Full Power 1 minute, 15 seconds. Cool; set in freezer to chill. Soften ice cream in microwave until it can be stirred easily (only a few seconds). Blend liqueurs into ice cream. Spread over chilled crust. If desired, sprinkle with chocolate crumbs. Freeze.

IMPOSSIBLE PIE

Garnet Dee Wollenzien

4 eggs
½ C. margarine
½ C. flour
2 C. milk

1 C. sugar
1 C. coconut
2 tsp. vanilla

10'' pie pan

350°

1 hour

Blend all ingredients in blender for a few minutes or until well-mixed. Pour into a greased pie pan. Bake until center is firm.

IMPOSSIBLE PUMPKIN PIE

Beulah Wiedenhoff

1 C. pumpkin
1 C. evaporated milk
2 eggs
¾ C. sugar

½ C. Bisquick
1 tsp. pumpkin pie spice
2 T. butter

350°

50 to 60 minutes

Beat 2 minutes. Pour into greased pie pan.

No one every climbs the ladder of success with his hands in his pockets.

PUMPKIN CHIFFON PIE

Lillian Ingwersen

CRUST:

1 C. oatmeal, toasted
1/3 C. melted butter or oleo

1/2 C. flaked coconut
1/4 C. brown sugar

PIE:

1 env. Knox gelatin
1/4 C. cold water
3 eggs, separated
1 C. sugar
1/2 C. milk

1 1/4 C. cooked pumpkin
1/2 tsp. ginger
1/2 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. nutmeg

9" pie pan

375°

7 to 9 minutes

CRUST: Toast oatmeal in shallow pan at 375° for 7 to 9 minutes. Mix with coconut, melted butter, and brown sugar. Press in pie pan. Chill.

PIE: To slightly-beaten egg yolks, add 1/2 cup of the sugar, pumpkin, milk and spices; cook until thick. Pour water on gelatin; mix in hot pumpkin. Cool; add sugar and well-beaten egg whites. Pour into chilled crust. If desired, top with Cool Whip.

RAISIN CREAM PIE

Barb Ahrendsen

1 C. raisins
1 C. cream
2 eggs, separated

1 C. sugar
1 T. flour
1-9" baked pie shell

Stew raisins; drain. Add cream, sugar and flour; cook this mixture 3 to 5 minutes. Add egg yolks, cook until thick. Pour into pie shell. Cover with meringue.

SOUR CREAM RAISIN PIE

Audrey Latare

1 can raisin pie filling
1 C. sour cream

1/2 tsp. cinnamon

2 eggs (beaten) 350°

50 minutes

Mix together and put into double-crust pie. Makes a large pie.

The best gifts are tied with heart strings.

RAISIN PIE

Jade Derynck

1 C. sugar
¼ C. margarine
3 eggs

1 C. raisins
½ C. nuts (chopped)
1 tsp. vanilla

Cover raisins with water and cook until water is almost gone. Cool, while you cream sugar and margarine. Add eggs and vanilla; beat. Stir in raisins and nuts. Bake in unbaked 9" pie shell. Has appearance of pecan pie when baked. Bake at moderate temperature.

RAISIN CREAM PIE

Anna Marr

1 C. raisins
¾ C. sugar
1 T. flour (rounded)
1 C. milk

2 eggs
Pinch of salt
1 T. butter
½ tsp. vanilla

Cook raisins with water 3 to 5 minutes and drain. Mix sugar, flour and salt. Add milk gradually. Add to drained raisins and cook until mixture thickens slightly. Beat egg yolks. Add small amount of hot mixture to egg yolks. Stir into remaining mixture. Cook 5 minutes. Cool. Add butter and vanilla. Pour into cooled, baked pie shell and top with meringue made with egg whites and bake until brown.

NEVER FAIL PIE CRUST

Joyce Stewart

3 C. flour
½ tsp. baking powder
1¼ C. shortening
1 egg

1 tsp. salt
1 T. vinegar
5 T. water

Blend shortening and dry ingredients. Then add egg, water and vinegar. Roll out between 2 sheets of wax paper. To prevent slipping when rolling, dampen the table. Makes 3 to 4 crusts. This mixture freezes well.

Four things come not back - the spoken work, the speed arrow, the past life and the neglected opportunity.

NEVER FAIL PIE CRUST

Nancy Slouha

3 C. flour
1 C. lard
5 T. cold water

1 egg
1 tsp. salt
1 T. vinegar

375°

Mix shortening, flour and salt until crumbly. Add water and vinegar to egg. Blend into flour mixture. Makes three 1-shell crusts. Bake till lightly brown.

PIE CRUST

Brenda Otte

1½ C. sifted flour
½ tsp. salt

½ C. lard
¼ C. cold water

Blend flour, lard, and salt together. Add cold water and work lightly into a soft dough.

PIE CRUST

Mildred Petersen

5½ C. flour
1 T. sugar
2 C. Crisco
1 T. ReaLemon

1 T. salt
1 tsp. baking powder
2 egg yolks
Water

Mix the ReaLemon and water to make 1 cup. Mix all together. Makes enough for 6 pies. Flatten for 1 pie and wrap in foil for freezer.

PIE CRUSTS

Velma Flynn

4 C. flour
2 tsp. salt
½ C. water
1 large egg

1 T. powdered sugar
1¾ C. Crisco or 1½ C. lard
1 T. vinegar

Mix the dry ingredients with the shortening using a fork. Beat the remaining ingredients in a separate bowl and pour into flour mixture and mix thoroughly. Chill 15 minutes or longer before rolling out. Makes 5 to 6 pie crusts.

The best thing to put into a homemade pie is your teeth.

GRAMY TECHAUS' BIG CLUMP (GERMAN)

Patsy Benhart

2 loaves bread
6 eggs, beaten
½ C. sugar
½ box dark raisins
1 tsp. salt
1 T. vanilla
1 tsp. cinnamon

1 to 2 C. flour
SAUCE:
½ box raisins
1 qt. water
Sugar
1 T. lemon juice
Cornstarch

Use dried bread and cut into pieces; soak in milk. Mix together the eggs, sugar, raisins, salt, vanilla, and cinnamon. Add to the soaked bread. Then add enough flour to hold together. Clump should not have an excess of juice on it. Secure in clean toweling with heavy string, so it is in a ball shape. Cook in juice that ham has been cooked in. Will take a large soup kettle to do this. Cook 3 hours or till done. Best to put grate in bottom of pan to prevent sticking. SAUCE: Use the other half box of raisins and cook in water. Add sugar to sweeten and cornstarch to thicken. The lemon juice is to cut the sweetness.

The Clump-Raisin Sauce and ham slices makes a complete meal.

BLITZ TORTE

Agnes Ingwersen

CAKE:
½ C. shortening
½ C. sugar
4 eggs, separated
1 tsp. vanilla
1 C. flour
1 tsp. baking powder
¼ tsp. salt
5 T. milk

1 C. sugar
½ C. chopped walnuts
CUSTARD:
2 T. sugar
1 T. cornstarch
Pinch of salt
1 egg yolk
1 C. milk
½ tsp. vanilla

2-8" layer pans

325°

30 minutes

Cream together shortening and sugar. Add beaten egg yolks and vanilla. Sift together flour, baking powder and salt. Add alternately with milk to creamed mixture. Spread in 2 pans, greased and floured. Beat egg whites until stiff, add 1 cup sugar gradually. Beat thoroughly after each addition. Spread over each cake layer and sprinkle with nuts. Bake. Remove from pans and cool. CUSTARD: Combine sugar, cornstarch, and salt; stir in egg yolk and milk. Cook until thickened. Add vanilla. Put layers together, with custard filling. Meringue top may be topped with whipped cream, but is rich enough without.

CELESTIAL CRUSTS OR "LISTY"

Agnes Ingwersen

4 egg yolks
1 whole egg
Pinch of salt

1 tsp. sugar
¼ tsp. vanilla
Flour

Mix the egg yolks, egg, salt, sugar and vanilla. Add enough flour so the dough would not be quite as stiff as for noodles. Rest dough about ½ hour. Roll thin as for noodles. Cut in strips about 1 ½" wide, 5" long and make 2 or 3 slashes with a knife through the center. Fry in deep hot fat on both sides the same as you do doughnuts. Drain on paper towels and sprinkle with powdered sugar if you like.

VG! *make ahead use* CHRISTMAS CHEER DESSERT *THU*

Algean Nowachek

¼ C. creme de menthe
1 pt. lime sherbet (softened)

1 qt. vanilla ice cream (softened)
1 pkg. Dream Whip

Mix Dream Whip as package directions. Beat all ingredients together with mixer. Put in containers and freeze. A scoop in a pretty sherbet dish after a big meal will bring plenty of compliments.

CREAM PUFFS

Leola Pegorick

1 C. flour
½ C. butter
1 C. water
4 eggs

SUGGESTED FILLING:

1 box instant pudding
1 C. milk
1 C. whipped topping

425°

35 minutes

Use an iron skillet. Add butter to water. Heat to boiling point. Add flour, stir constantly until mixture thickens and leaves sides of pan. Cool to lukewarm. Then add eggs, one at a time, beating each one in thoroughly. Drop by spoonful onto a well-greased cookie sheet. This mixture may be made into 9 large, 12 medium, or 18 small puffs. Cool after baking. Make a small slit in puff and fill with favorite filling. FILLING: Mix ingredients and fill puffs shortly before serving.

Give others a piece of your heart, not a piece of your mind.

DANISH PUFF

Deb Boyd

TOP LAYER:

1 C. water
½ C. oleo
¼ tsp. salt
½ to 1 C. flour
½ tsp. almond extract
3 eggs

BOTTOM LAYER:

¼ tsp. salt
2 T. sugar

½ tsp. almond extract

½ C. oleo

1 C. flour

2 T. orange juice

FROSTING:

¼ C. oleo

¼ C. milk

1 C. powdered sugar

½ tsp. almond extract

Cookie sheet

350°

45 minutes

TOP LAYER: Boil the water, oleo and add dry ingredients and ½ teaspoon almond extract. Let cool. Add eggs, one at a time.

BOTTOM LAYER: Mix ingredients together with pastry blender until mixture forms small balls. Press into cookie sheet. Cover with top layer and bake.

FROSTING: Mix together and spread on baked puff. Top with slivered almonds.

KOLONA BABY PEARL TAPIOCA

Contributed

6 C. water
4 T. jello, any flavor
Pinch of salt
Fruit

1 C. baby pearl tapioca

⅔ C. sugar

1 C. whipped cream

Bring to boil the water and salt. Add tapioca and bring back to good boil again. Cover and turn off heat. Let set covered an hour or longer, until balls are clear. Add the jello and sugar. Stir until dissolved. Chill. When ready to serve add the whipped cream and any fruit desired. Serves 12 to 15.

Why does everyone want to be in the front of the bus, the rear of the church and the middle of the road?

NORWEGIAN KRINGLES

Jade Derynck

PART I:

1 C. flour
½ C. oleo
3 T. water

PART II:

½ C. butter
1 C. water
1 C. flour
3 eggs
1½ tsp. vanilla

Cookie sheet

375° for 40 minutes; 300° for 20 minutes

PART I: Mix as you would for pie crust. Spread this mixture on a cookie sheet in 2 long strips about 3'' wide.

PART II: Place butter and water in saucepan and bring to boiling point. Remove from heat and add flour. Beat until smooth. Cool. Add eggs, one at a time, beating well after each. Add vanilla and beat again. Spread on Part I. Bake 40 minutes at 375°, then reduce to 300° and bake for 20 minutes. Frost and sprinkle with nuts or design as you wish.

ANGEL FOOD DESSERT

Betty Andresen

1 env. Knox gelatin
½ C. cold water
3 eggs, separated
¼ C. sugar
1½ C. milk
1 T. cornstarch

1 tsp. vanilla
9 oz. container Cool Whip
Angel food cake
SAUCE:
1½ C. brown sugar
½ C. half and half
6 T. butter

Mix gelatin in water and set aside. Mix egg yolks, sugar, milk, cornstarch, and vanilla. Cook over water or microwave until like light custard. Remove from heat, add gelatin and water mixture. Cool Well. Beat egg whites stiff. Fold into cold mixture. Add Cool Whip. Place ¾'' slices of cake to completely cover bottom of pan. Cover with half of custard, layer cake, layer custard. Chill. Serve with hot sauce.

SAUCE: Bring ingredients to full boil. Boil 1 minute.

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

FRUIT AND ANGEL DESSERT

Algean Nowachek

1 large angel food cake
20 oz. can crushed pineapple
12 oz. container Cool Whip

3½ oz. can flaked coconut, toasted
6 or 7 oz. jar maraschino cherries,
drained and chopped

Break cake into bite-size pieces. Arrange half of the cake pieces in bottom of 9x13'' baking dish. Top with ½ of undrained pineapple and cherries. Spread half of the Cool Whip over all and top with half of the coconut. Repeat layers, ending with Cool Whip and coconut. Cover and refrigerate overnight. Fresh strawberries can be added to the layers also. Serves 12.

CHOCOLATE MOUSSE DESSERT

Dorothy Eggert

1 large milk chocolate instant pudding
Large round angel food cake

Large container Cool Whip

9x13'' pan

Prepare pudding according to package directions. Break cake into pieces, place in pan. Fold pudding and Cool Whip together. Pour over cake. Refrigerate at least 6 hours before serving.

ANGEL CHOCOLATE DESSERT

Marlene Flory

4 eggs, separated
1 T. water
1½ large chocolate bar

1 large whipped topping
1 loaf angel food cake

Slightly beat egg yolks and water, cook with chocolate bar until melted. Cool, fold in beaten egg whites and whipped topping. Cut cake into cubes. Place ½ of cake pieces in serving dish, cover with ½ of chocolate mixture. Repeat with remaining cake and chocolate mixture. Chill.

We need some clouds in our life to make a beautiful sunset.

APPLE CINNAMON PUFFS

Marlene Flory

4 to 5 medium cooking apples

SYRUP:

1 ½ C. sugar

½ tsp. red food coloring, if desired

1 ½ C. water

DOUGH:

1 ½ C. sifted flour

½ tsp. salt

2 tsp. baking powder

¼ C. shortening

¾ C. milk

FILLING:

3 T. melted butter or oleo

1 tsp. cinnamon

3 T. sugar

8x12" pan

400°

25 to 30 minutes

Combine Syrup ingredients; bring to a boil. Cook for 5 minutes. Peel and slice apples and place in baking dish. Pour syrup over apples. Sift flour, baking powder and salt together, cut in shortening and stir in milk to make soft dough. Drop by tablespoons on top of apples. Make a dent in top if each spoonful. Mix together Filling ingredients and place in dent. Serve warm with milk or cream, if desired.

APPLE CRUNCH

Emma Hodgden

6 C. sliced cooking apples

½ tsp. salt

½ C. firmly-packed brown sugar

1 egg

1 C. all-purpose flour

⅓ C. melted butter or margarine

¾ C. sugar

Dash of nutmeg

1 tsp. baking powder

9" square pan

350°

30 to 40 minutes

In a large bowl, combine apples and brown sugar. Mix well. Spoon into greased pan. In a small bowl, sift flour, sugar, baking powder and salt. Add egg. Mix until mixture is crumbly. Sprinkle evenly over apple mixture. Pour melted butter or margarine over all and sprinkle with nutmeg. Bake until apples are tender.

Intuition is what enables a woman to contradict her husband before he says anything.

APPLE GOODIE

Anita Lasack

¾ C. sugar
1 T. flour
½ tsp. salt
½ tsp. cinnamon
2 C. or more apples, sliced
½ C. oatmeal

½ C. brown sugar
1/8 tsp. soda
1/8 tsp. baking powder
¼ C. melted butter
½ C. flour

8x8'' pan

350°

1 hour

Blend sugar, flour, salt and cinnamon; mix well with apples and put in greased pan. Mix the remaining ingredients until crumbly. Put on top of apples.

Double recipe for 9x12'' pan.

AUNT CAROL'S APPLE SLICES

Megan Buresh

2½ C. flour
1 tsp. salt
1 C. lard
2 egg yolks
Milk

1 C. crushed Wheaties
6 to 8 large apples, sliced
1 C. sugar
Cinnamon
Butter

10x15'' pan

350°

45 minutes

Mix flour, salt and lard like pie crust. Add egg yolks and enough milk to make ⅔ cup. Roll out half of dough and place on pan. Sprinkle Wheaties, apples, sugar, cinnamon over this (in that order). Dot with butter. Roll out other half of dough and place on top.

BANANA SPLIT CAKE

Ag Ingwersen

1 stick melted oleo
1½ C. graham cracker crumbs
2 eggs
1 tsp. vanilla
2 sticks corn oil oleo

2 C. powdered sugar
2 to 3 bananas, cut lengthwise
Cool Whip
1 C. chopped pecans
½ jar maraschino cherries

9x13'' pan

Melt 1 stick oleo and combine with graham crackers. Press into pan. Beat no less than 10 minutes the eggs, 2 sticks oleo, vanilla and powdered sugar. Spread over crumbs. Add sliced bananas to cover top. Cover with Cool Whip and chopped pecans. Add cut-up cherries and refrigerate overnight.

BANANA SPLIT CAKE

Betsy Bonny

1 stick margarine, melted
2 to 3 C. crushed graham crackers
2 eggs
2 C. powdered sugar
2 sticks oleo

3 to 5 bananas
2 C. whipped cream
¾ C. nuts
1-20 oz. can crushed pineapple, drained
½ C. cherries

9x13" pan

Mix melted margarine and crumbs. Press into pan. Beat eggs, powdered sugar and 2 sticks oleo for 15 minutes or till fluffy. Spread over graham cracker crust. Slice bananas on top of sugar mixture. Put pineapple over bananas. Top with whipped cream. Place cherries and nuts on top.

CHERRY BLOSSOMS

Julie Flory

16 oz. cream cheese
2 eggs
¾ C. sugar
1 tsp. vanilla

18 vanilla wafers
1 can pie filling (cherry or blueberry)
18 aluminum foil cups

350°

12 to 15 minutes

Beat cream cheese, eggs, sugar and vanilla together for 5 minutes. Put wafer in bottom of foil cup. Fill ¾ full with batter. Bake. Cool. Top with pie filling.

CHERRY COBLER

Beulah Weidenhoff

½ to 1 qt. box frozen cherries
1 C. flour
1 T. baking powder
¼ C. butter
⅓ C. sugar

1 large egg
3 T. milk
Vanilla
½ C. sugar

375°

35 to 40 minutes

Mix flour, baking powder and butter together. Add ⅓ cup sugar. Beat egg and add to flour mixture. Mix cherries and ½ cup sugar and put in pan. Spread dough mixture over cherries.

We may give without loving, but we cannot love without giving.

CHERRY CHEESE DESSERT PIZZA

Brenda Otte

Pastry for 2 crust 9" pie
1-8 oz. pkg. cream cheese, softened
½ C. sugar
2 eggs

⅓ C. chopped walnuts
1 tsp. vanilla
2-1 lb. 5 oz. cans cherry pie filling

12" pizza pan 350° 15 minutes, then 10 minutes

On lightly-floured surface, roll pastry to 14" circle, place on pizza pan and flute edges. Prick crust and bake for 15 minutes. Blend cream cheese and sugar, add eggs and beat well. Add nuts and vanilla. Pour into partially baked crust and bake 10 minutes longer. Spread cherry filling over cheese layer. Chill and top with whipped cream.

FRUIT PIZZA

Jo Behne

1 pkg. yeast
¼ C. warm water
1 tsp. sugar
½ C. warm water
2 T. sugar
2 T. oleo
1 tsp. salt
1 egg, beaten

2½ C. flour
1 can pie filling (any flavor)
1 C. evaporated milk
1 C. sugar
2 T. cornstarch
1 egg, beaten
¼ tsp. cinnamon
2 T. butter

Jellyroll pan 375° 20 minutes

Combine yeast, ¼ cup water and 1 teaspoon sugar. Let set for 15 minutes. Mix ½ cup water, sugar, oleo, salt and egg. Add to first mixture. Add the flour and mix till smooth. Let rise until double in bulk. Pat in greased pan and let rise again. Just before putting into the oven, gently spread pie filling over the risen dough. When cool, spread cooked filling over it. To prepare filling, combine milk, sugar, butter, cornstarch, egg and cinnamon. Cook until thick.

It is soooo good, it is sinful. Start your diet after you've made this.

Prayer should be the key of the day and the lock of the night.

CHEESE CAKE TARTS

Pam White

3-8 oz. pkgs. cream cheese (room temperature)
1 C. sugar
4 eggs

1 tsp. vanilla
Vanilla wafers
Cherry pie filling

350°

25 to 30 minutes

Cream together the cream cheese and sugar. Add the eggs and vanilla. Beat with mixer. Place flat side of wafer down in cupcake paper liner in cupcake pan. Fill $\frac{3}{4}$ full with cream cheese mixture. Bake. Let cool and remove paper liner. Just before serving cover with cherry pie filling, about 1 tablespoon.

You can freeze the tarts and put the pie filling on when ready to serve.

CHERRY CHEESECAKE

Ireen Buck,
wife of former pastor

1-6 oz. pkg. zwieback (graham crackers can be substituted)
2 T. sugar
 $\frac{1}{4}$ tsp. cinnamon
 $\frac{1}{4}$ C. soft butter
1 lb. cream cheese
1 C. light cream or milk

1 C. sugar
2 T. flour
 $\frac{1}{2}$ tsp. salt
3 eggs, separated
1 tsp. vanilla
 $\frac{3}{4}$ tsp. grated lemon rind

9'' springform pan

325°

About 1 hour

Roll zwieback or graham crackers into crumbs. Combine crumbs with sugar and cinnamon, cut in soft butter. Press crumb mixture on sides and bottom of greased pan. Mash cream cheese, add cream or milk gradually and beat until smooth. Add combined sugar, flour and salt and mix. Add unbeaten egg yolks, vanilla and lemon rind and mix well. Beat egg whites until soft peaks are formed; fold into cheese mixture. Pour into lined pan and bake in a preheated oven. Turn oven off and allow cake to remain in unopened oven about 1 hour longer. Cool cake. Top with 1 can of cherry or blueberry pie filling.

Though the human tongue weighs practically nothing, it's surprising how few can hold it.

EASY CHEESECAKE

Hazel Koranda

2 C. sour cream
1-5 oz. box jello instant vanilla pudding
¼ C. sugar
1-8 oz. can crushed pineapple (don't drain)
8" or 9" pan

Dump all ingredients into a bowl and stir with fork until blended. Fill an 8" or 9" graham cracker crust. Refrigerate at least an hour. If refrigerated more than 4 hours, cover loosely with foil or wrap.

MARTY'S CHEESECAKE

Patsy Benhart

CAKE:

3-8 oz. pkgs. cream cheese
1 C. sugar
5 eggs
¾ tsp. almond extract

9" glass dish

TOPPING:

8 oz. carton sour cream
5 T. sugar
2 tsp. vanilla

350°

35 minutes

Beat Cake ingredients together. Bake for 25 minutes. Cool 10 minutes before adding Topping. Mix Topping ingredients together, spread on cake. Bake an additional 10 minutes. Cool.

FOUR LAYER DESSERT

Marla Wiedenhoff

FIRST LAYER:

1½ C. flour
¾ C. margarine
½ C. nuts

SECOND LAYER:

8 oz. pkg. cream cheese
1 C. powdered sugar
2 C. Cool Whip

LAYER THREE:

2-3 oz. pkgs. instant pudding
3 C. milk

LAYER FOUR:

2 C. Cool Whip
Nuts or chocolate curls

9x13" pan

350°

15 minutes

1ST LAYER: Combine flour, margarine and nuts. Press into pan. Bake. Cool before adding next layer.

2ND LAYER: Beat cream cheese, add powdered sugar and Cool Whip. Spread over First Layer.

3RD LAYER: Beat together instant pudding and milk until thick. Spread over 2nd Layer.

4TH LAYER: Spread Cool Whip over Third Layer and garnish with chocolate curls or pecans.

DATE PUDDING

Geraldine Blume

BATTER:

1 C. sugar
½ C. milk
1 C. flour
1 tsp. baking powder
1/8 tsp. salt

1 C. diced dates

1 C. nuts

TOPPING:

1 C. brown sugar
1 T. butter
1 C. boiling water

8x8'' pan

350°

25 minutes

Combine Batter ingredients and pour into a buttered pan. Cover with Topping mixture and bake.

DESSERT

Wilma Hansen

1-#2 can apricot pie filling
1 can drained pineapple

1 can Eagle Brand milk
1 large container Cool Whip

Mix together, freeze and serve.

FRUIT COBBLER

Beulah Wiedenhoff

1 stick margarine
1 C. sugar
¾ C. flour
¾ C. milk

2 tsp. baking powder

Salt

¾ C. sugar

3 C. fruit (fresh or frozen)

8x8'' pan

350°

1 hour

Melt margarine in baking dish. Mix ¾ cup sugar with fruit and let stand. Mix flour, milk, sugar, baking powder and salt. Place on margarine. Place fruit on top and bake.

Example fruit - peaches, pears or raspberries.

FRUIT COMPOTE

Randi Holmgren,
wife of former pastor

1 C. sugar
1 C. water

½ C. lemon juice or juice of 1 lemon

Mixed fresh fruit

Bring sugar and water to a boil. Cool. Add lemon juice. Pour over mixed, fresh fruit (grapes, peaches, plums, melon, berries, etc.). Keeps well in refrigerator several days.

LEMON CRUMB CAKE

Velma Flynn

2 eggs, beaten
½ C. corn syrup
⅓ C. fresh lemon juice
1½ C. graham cracker crumbs
½ C. sugar

½ C. sugar
1 C. hot milk
1½ tsp. grated lemon rind
½ C. butter
1 C. whipping cream

9x13'' pan

Combine and stir to dissolve: eggs, sugar, syrup and milk. Add lemon juice and lemon rind. Freeze until firm (or almost). While this is freezing, prepare the crust: mix the crumbs, butter and sugar until crumbly. Sprinkle ½ of the crumbs in a pan and chill. Reserve the rest for the top. Beat frozen mixture with a mixer until smooth. Fold in the whipping cream that has been whipped. Pour over chilled crust. Partially freeze before sprinkle on the top crumbs. Freeze until firm.

Cut squares to serve.

LEMON FREEZER DESSERT

Dorothy Jones

1 C. flour
½ C. margarine
½ C. nuts (chopped)
½ gal. ice cream

6 T. oleo
4 T. lemon juice
1 C. sugar
2 eggs (slightly beaten)

9x13'' pan

325°

15 minutes

Mix flour, margarine and nuts like pie crust. Put in pan. Bake. Cool. Then spread ice cream on crumbs. Melt oleo and cool, add lemon juice, sugar and eggs. Cook till thick. Cool. Pour over ice cream and freeze.

Kindness is one thing you can't give away, it always comes back.

LEMON PUDDING ROLL

Denise Rehmke

3 eggs
1 C. sugar
¼ C. cold water
1 tsp. vanilla
10x15" pan

1 C. flour
2 tsp. baking powder
½ tsp. salt
1-3 oz. pkg. lemon pudding & pie filling
375°

12 to 15 minutes

Beat eggs with electric mixer at high speed until thick and light colored (5 minutes). Add sugar gradually. Continue to beat until light and fluffy (2 minutes). Add water and vanilla. Mix well. In separate bowl, combine flour, baking powder and salt; blend well. Add dry ingredients to egg mixture; blend at low speed. Pour into a greased, wax-paper lined jellyroll pan. Bake. Loosen edges and turn out of pan immediately onto a tea towel sprinkled with powdered sugar. Remove waxed paper and trim rough edges from cake. Roll up the towel and cake from an end. While cake cools, prepare lemon pudding as directed on package. (One whole egg may be substituted for 2 egg yolks.) Cool the pudding. Unroll the cooled cake. Spread evenly with the lemon filling. Roll up carefully. Chill until ready to serve.

Other pudding flavors or fillings may be substituted.

LEMON TORTE

Margaret Brunscheen

CRUST:

2 C. flour
½ C. margarine
½ C. Crisco
½ tsp. salt
2 T. sugar

FILLING:

1 C. sugar
8 egg yolks
Juice of 2 lemons
1 pkg. Knox gelatin
¾ C. water
8 egg whites
1 C. sugar

350°

30 minutes

Mix Crust ingredients together and put in pan. Bake. Dissolve gelatin in water. Cook sugar, egg yolks and juice in double boiler. Add dissolved gelatin mixture to cooked mixture after removing from stove. Cool. Beat egg whites, add sugar. Beat together. Fold in cooked mixture or beat in at low speed of mixer. Spread on baked crust. Let stand overnight.

Life is like an onion - you peel off one layer at a time, and sometimes you weep.

MANDARIN ORANGE TORTE

Donna Rehmke

3 egg whites
¼ tsp. cream of tartar
1 C. sugar
½ C. Rice Krispies, crushed
½ C. nuts, chopped

8 oz. container Cool Whip
1 pkg. instant vanilla pudding
2 cans mandarin oranges, drained
¾ C. flaked coconut

9x13" pan

350°

25 minutes

Beat egg whites, add cream of tartar and sugar. Fold in Rice Krispies and nuts. Pour into pan and bake. Cool well. Whip Cool Whip and dry vanilla pudding together. Fold in oranges and coconut. Pour on cooled, baked layer. Refrigerate overnight. Sprinkle with toasted coconut.

PRUNE MEDALLION PUDDING

Viola Bright

1 pkg. raspberry jello
⅓ C. raisins, cut up
1 C. cut-up, cooked prunes
¼ C. broken nutmeats

2 C. liquid, juice from boiling prunes
plus water to make the amount
4 T. sugar
Dash of salt
Dash of cinnamon

Dissolve jello in boiling liquid. Add sugar, raisins, salt, cinnamon and prunes. Chill until slightly thickened and fold in nuts. Turn into mold. Chill.

PUMPKIN DELIGHT

Bess Christensen

2 C. graham cracker crumbs
1 T. sugar
6 T. melted oleo
1 can pumpkin (regular)
1½ C. sugar
½ tsp. salt
1 tsp. cinnamon

1 tsp. ginger
1 tsp. vanilla
1 tsp. almond flavoring
½ gal. ice cream
1 carton Cool Whip
1 C. nuts (optional)

9x13" pan

Make crust of cracker crumbs, sugar and melted oleo. Press into pan. Set aside. Mix can of pumpkin, sugar, salt, spices and flavorings. Set aside. Slice ice cream and place on crust. Fold thawed Cool Whip into pumpkin mixture and pour over ice cream. Add nuts, if desired.

RASPBERRY SALAD OR DESSERT

Patsy Benhart

2½ C. crushed pretzels

1½ sticks margarine

¼ C. sugar

8 oz. pkg. cream cheese

1 medium container Cool Whip

1 C. sugar

2 boxes raspberry jello

2 C. boiling water

2 boxes frozen raspberries

9x13'' pan

400°

10 minutes

LAYER ONE: Combine pretzel crumbs, margarine and sugar. Put into ungreased pan. Bake and cool.

LAYER TWO: Blend together the cream cheese, Cool Whip and sugar. Spread over the cooled crust.

LAYER THREE: Dissolve the jello in the boiling water, add frozen raspberries. Pour over Layer Two. Cover and refrigerate.

FROZEN RASPBERRY DESSERT

Agnes Ingwersen

1 C. flour

½ C. margarine

2 T. sugar

¼ tsp. salt

¼ C. chopped nuts

8 oz. pkg. cream cheese, softened

¾ C. sugar

10 oz. pkg. frozen raspberries (thawed)

1 tsp. lemon juice

8 oz. container softened whipped topping

10x10'' pan

325°

30 minutes

Mix together the flour, margarine, 2 tablespoons sugar, salt and nuts. Press into pan and bake. Cool. Cream together the softened cream cheese and sugar until real creamy. Add lemon juice, thawed raspberries and softened whipped topping. Put on top of cooled crust. Put in freezer, will keep for a long time. When ready to serve you can add more whipped topping on top.

RHUBARB DESSERT

Elizabeth Vanicek

4 C. cut rhubarb

1 C. sugar

3 oz. pkg. strawberry jello

Jiffy white cake mix

1 C. water

½ C. melted butter

9x13'' pan

350°

1 hour

Spread cut-up rhubarb over bottom of buttered pan with sides. Sprinkle sugar over the rhubarb, then sprinkle on the dry jello. Over the jello sprinkle the dry cake mix. Pour over all the water. Drizzle the melted butter over the top last. Bake. Spoon out to serve. Garnish with Cool Whip or ice cream.

RHUBARB CINNAMON CRISP

Vernice Mihm

3 C. rhubarb
¾ C. sugar
1 egg
3 T. flour

⅓ C. brown sugar
¾ C. flour
4 T. butter
½ tsp. cinnamon

8x8" pan

350°

45 minutes

Scald rhubarb and drain. Combine sugar, egg and flour. Stir in rhubarb and place in buttered dish. Combine brown sugar, flour, butter, and cinnamon. Mix to make a coarse mixture. Sprinkle over rhubarb. Bake uncovered.

STRAWBERRY BREAD PUDDING

Carol Pence

1-10 oz. pkg. frozen strawberries,
thawed (I use fresh.)
2 T. cornstarch
2½ C. milk
2 T. butter or margarine, melted

¼ tsp. salt
2 slightly-beaten eggs
½ C. sugar
½ tsp. vanilla
4 slices bread, cut in ½" pieces

10x6x2" pan

350°

50 to 55 minutes

In small saucepan combine undrained strawberries and cornstarch. Cook and stir over medium heat until mixture thickens and bubbles. Spread evenly over bottom of baking dish. In mixing bowl, combine eggs, sugar, milk, butter, vanilla and salt. Add bread cubes. Stir to moisten. Carefully pour custard mixture over berries. Bake. Serve warm and with cream, if desired.

STRAWBERRY PIE

Agnes Petersen

CRUST:

1¼ C. flour
2 T. sugar
1 stick oleo, softened

FILLING:

1 qt. strawberries
1 C. sugar
3 T. cornstarch
1 C. water

325°

10 minutes

CRUST: Mix flour, sugar and oleo until blended. Put in 9" or 10" pie pan on bottom and sides. Bake at 325° about 10 minutes. Just till light brown. Watch!!

FILLING: Wash and hull strawberries. Cut up enough for 1 cup. In a saucepan, put sugar, cornstarch, water and 1 cup cut-up strawberries. Cook and stir till clear and thick. Take off heat and cool. Add rest of sliced berries. Pour into baked shell. May top with whipped cream.

CHERRY FILLING CAKE DESSERT

Rev. Don and Vicki Brown,
Former pastor

1 white or yellow Jiffy cake mix or
½ regular mix
8 oz. pkg. Philadelphia cream cheese
1¾ C. milk

3 oz. pkg. instant vanilla pudding
1 can cherry pie filling
1 large container Cool Whip

9x13'' pan 350° 20 minutes

Bake cake in 9x13'' pan for 20 minutes. Beat cream cheese and ½ cup milk until smooth and creamy. Add pudding and 1¼ cups milk and beat. When this is thick, pour over cooled cake. Top with cherry pie filling and then Cool Whip. Refrigerate.

QUICK DESSERT

Ann Sobotka

1 pkg. white or yellow cake mix
1 can cherry pie filling

1-#2 can crushed pineapple
½ C. melted oleo

9x13'' pan 350° 30 to 40 minutes

Lightly grease pan. Distribute undrained pineapple in the pan. Top with cherry pie filling. Sprinkle dry cake mix over the fruit and then pour melted oleo over the cake mix.

WORLD'S FASTEST DESSERT

Open Line

1 can pie filling
1 box Jiffy yellow cake mix

¾ stick oleo
Coconut or nuts

8x8'' pan 350° 40 minutes

Grease the cake pan. Pour in pie filling. Over this pour the dry cake mix. Melt oleo and pour over cake mix. Sprinkle with coconut or chopped nuts.

EASY FRUIT AND CAKE DESSERT

Hazel Persels

1 pkg. cake mix
¼ C. oil
2 eggs

½ C. water
1-21 oz. can favorite pie filling

13x9x2'' pan 350° 35 to 45 minutes

Pour oil into pan, tilt to cover bottom. Put cake mix, eggs and water in pan. Stir with a fork or spoon until blended (about 2 minutes). Scrape sides and spread batter evenly in pan. Spoon pie filling onto batter. Use fork to fold into batter just enough to create a marbled effect. Bake until toothpick inserted in center comes out clean. Sprinkle cooled cake with powdered sugar. Use knife to loosen cake from sides of pan. Store cake loosely covered. Serves 16 to 20.

GRAHAM CRACKER DESSERT

Audrey Latare

Whole graham crackers
1 ½ C. sugar
½ C. butter
4 T. cream
1 C. crushed pineapple (drained)

½ C. nuts
1 tsp. vanilla
Bananas
2-3 oz. pkgs. cherry or strawberry jello
Whipped cream

9x13'' pan

Line pan with whole graham crackers. Cream together the sugar, butter and cream, add drained pineapple, nuts and vanilla. Spread half of this mixture over crackers. Then add another layer of crackers. Put a layer of sliced bananas over next. Pour over this the jello, which is partly set. I always short the water a little. Can be served with a dab of whipped cream.

GRAHAM CRACKER DESSERT

Patsy Benhart

3 C. crushed graham crackers
1 ½ sticks oleo
⅓ C. sugar
Cinnamon
2 boxes vanilla instant pudding

3 ½ C. milk
1 qt. butter brickle ice cream
Cool Whip
Heath bar

9x13'' pan

400°

7 to 10 minutes

Mix cracker crumbs, oleo and sugar. Add a touch of cinnamon. Press into pan and bake. Let cool. Mix pudding mixes with milk. Blend in ice cream. Put over crust. When set spread Cool Whip on top. Sprinkle on graham cracker crumbs or broken Heath candy bar. Freeze. Let set a few minutes before serving.

GRAHAM CRACKER FLUFF

Nancy Slouha

1 pkg. plain gelatin
⅓ C. cold water
½ C. sugar
¾ C. rich milk
2 egg yolks
1 tsp. vanilla

2 egg whites, stiffly beaten
1 C. cream (whipped)
3 T. butter, melted
3 T. brown sugar
12 graham crackers

9x12'' pan

Soak gelatin in cold water. Mix together the sugar, milk, egg yolks. Cook in double boiler until it boils only 1 minute. Remove from stove and add gelatin plus vanilla. Set in refrigerator until it begins to thicken. Add stiffly-beaten whites and whipped cream. Mix well. Melt butter and brown sugar together. Mix with crushed fine graham crackers. Line bottom of pan with half the crumb mixture. Pour liquid mixture over the crumbs and sprinkle the remaining crumbs on top. Let set 1 hour to cool.

RITZ E-Z DESSERT

Geraldine Blume

40 Ritz crackers (crushed fine)
½ stick melted margarine
1 pkg. coconut cream instant pudding
8x8" or 9x9" pan

1 C. milk
1 pt. softened vanilla ice cream
350° 8 minutes

Combine crackers and margarine. Press into pan, bake and cool. Beat together the instant pudding and milk. Add softened ice cream, Pour over crust and top with crumbs.

EASY ORANGE SHERBET

Velma Flynn

1/8 C. lemon juice
Grated rind of 1 lemon
1½ C. sugar
3 C. milk
1 T. plain gelatin

½ C. orange juice
Grated rind of 1 orange
Yellow food coloring (optional)
¼ tsp. salt
¼ C. cold water

Mix and let stand 15 minutes the lemon juice, orange juice, grated rinds, sugar and a few drops of yellow food coloring if desired. Stir in the milk, salt and gelatin which has been softened in the cold water and dissolved over hot water. Freeze until mushy. Take out. Beat and refreeze. (If desired, sugar may be reduced by 1/8 cup and the salt eliminated.)

HOMEMADE CHOCOLATE ICE CREAM

Carol Pence

1-14 oz. can Eagle Brand sweetened
condensed milk

⅔ C. Hershey's syrup
2 C. whipping cream, whipped

9x5" loaf pan

In large bowl stir together milk and syrup. Fold in whipped cream. Pour into foil-lined pan. Cover. Freeze 6 hours or until firm. Remove from pan, peel off foil and slice and serve or just scoop from pan. Return leftovers to freezer. Makes 1½ quarts.

Love is a basket with 5 loaves and 2 fishes. It's never enough until you start to give it away.

ICE CREAM DESSERT WITH HERSHEY'S

Agnes Ingwersen

2 large almond Hershey candy bars
1 C. butter or margarine
6 egg yolks (beaten)
1 C. powdered sugar (sifted)
1 C. nuts (optional)
6 egg whites (stiffly beaten)
5 C. crushed vanilla wafers (large box)
½ gal. vanilla ice cream (soft)

2-9x13" pans

Melt candy bars and butter. Add egg yolks and cook over heat several minutes. Add sifted sugar and nuts. Cool. Roll or crush vanilla wafers and line bottoms of 2 pans. Fold egg whites into chocolate mixture. Put ice cream on top of wafers. Ripple chocolate mixture through ice cream. Freeze.

The ice cream should be set out in time so it is very soft and will run when dropped by large spoonfuls in pan. It doesn't crystallize when refrozen.

MALTED MILK DESSERT

Carmie Nowachek

1 2/3 C. crushed graham crackers
¼ C. sugar
1/3 C. melted butter
4 C. vanilla ice cream, softened
1 C. crushed malted milk balls
2 T. milk
6 T. marshmallow creme
6 T. malted milk powder
1 large container Cool Whip

9x13" pan

Combine cracker crumbs, sugar and melted butter. Press in pan. Mix together the ice cream, milk balls and milk. Spread on top of crust and freeze. Mix marshmallow creme, powder, and Cool Whip. Spread on ice cream layer. Top with more crushed malted milk balls. Freeze.

SAWDUST DESSERT

Audrey Latare

12 graham crackers
2 T. peanut butter
9x9" pan

Finely crush the graham crackers and mix with the peanut butter. Use as topping on ice cream or double recipe and put half into pan. Put a layer of vanilla ice cream over the crumbs, and then the other half of crumbs on top. Press down firmly and keep in the freezer. Cut into 9 pieces to serve.

ICE CREAM TOPPING

Patsy Benhart

2 C. sugar
2 T. cornstarch
1 T. vanilla

1 C. cocoa
2 C. water

Cook until thick, stirring constantly. Add butter at last. Keeps well in the refrigerator.

COCOA SYRUP

Blanche Vacek

1 ½ C. sugar
½ C. cocoa

1 C. cold water
1 tsp. vanilla

Mix sugar and cocoa and then add the water. Stir and boil 3 minutes. Add vanilla. Store in glass jar in refrigerator. This is good as topping for ice cream. You can make chocolate milk by adding about 3 tablespoons to a glass of milk.

BUTTERSCOTCH TOPPING

Francine Bahnsen

1 C. light corn syrup
1 C. brown sugar
1 tsp. vanilla

½ C. milk
3 T. butter or oleo

Cook together for 5 minutes, stirring constantly.

A HOLIDAY RECIPE

4 cups of love
2 cups of loyalty
3 cups of forgiveness
1 cup of friendship
5 spoons of hope
2 spoons of tenderness
4 quarts of faith
1 barrel of laughter.

Take love and loyalty
Mix it thoroughly with faith
Blend it with tenderness, kindness and understanding,
Sprinkle abundantly with laughter
Bake it with sunshine,
Serve daily with generous helpings.

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APRICOT NECTAR SALAD

Lillian Petersen

2 pkgs. orange jello
1½ C. hot water
2½ C. apricot nectar
2 C. Cool Whip or 1 pkg. prepared
Dream Whip

1 C. apricot nectar
1 egg, beaten
2 T. flour
½ C. white sugar
Shredded cheese, if desired

8x12'' pan

Dissolve jello in hot water and 2½ cups apricot nectar. Chill in 8x12'' glass dish. Bring 1 cup apricot nectar to a boil. Blend egg, flour and sugar together. Add to nectar, stirring until smooth and thick. Cool. Add Cool Whip and spread over chilled jello. Can sprinkle shredded cheese on top.

APRICOT SALAD

Phyllis Wiedenhoff

1 pkg. apricot jello
1 small can crushed pineapple
1-8 oz. pkg. cream cheese

1 large jar tapioca apricot baby food
1 pkg. Dream Whip, prepared

Bring jello and pineapple to a boil. Cool and add cream cheese, baby food, and Dream Whip. Refrigerate.

APRICOT BABY FOOD SALAD

Contributed

¼ C. sugar
1 small can pineapple
1 box apricot jello (dry)
1-8 oz. pkg. cream cheese

1 junior-size jar apricot with tapioca
baby food
1 box vanilla instant pudding, prepared
1 small container Cool Whip

Combine sugar, pineapple and jello. Bring to a boil and then cool. Add cream cheese and baby food. Mix well. Add pudding and Cool Whip. Chill overnight.

When God measures men, He puts the tape around the heart and not the head.

APRICOT SALAD

Marie Ledvina

1-12 oz. can apricot nectar
¼ C. sugar
1 small pkg. orange gelatin

1 small can frozen orange juice
1 small can crushed pineapple
1 small can mandarin oranges

Heat nectar to boiling. Add sugar and orange gelatin, stirring until dissolved. Cool. Add orange juice. Drain crushed pineapple and mandarin oranges. Stir into slightly-thickened gelatin. This salad is very good with poultry.

BLUEBERRY SALAD

Diane Haase

1-3 oz. pkg. black raspberry jello
2 C. water

1 pkg. Dream Whip
1 can blueberry pie filling

Dissolve jello in 1 cup hot water. Add 1 cup cold water. Chill until set. Whip Dream Whip. When jello is set, whip jello until fluffy. Fold in Dream Whip and pie filling.

CHERRY SALAD SUPREME

Gunda Wiedenhoff

1-3 oz. pkg. raspberry jello
1 C. boiling water
1-21 oz. can cherry pie filling
1-3 oz. pkg. lemon jello
1 C. boiling water
1-3 oz. pkg. cream cheese

⅓ C. mayonnaise
1 C. crushed pineapple, undrained
½ C. whipping cream
1 C. small marshmallows
2 T. chopped nuts

Dissolve raspberry jello in 1 cup boiling water. Stir in pie filling. Turn in 9x9" dish. Chill until partially set. Dissolve lemon jello in 1 cup boiling water. Beat together mayonnaise and cream cheese. Gradually add lemon gelatin. Stir in undrained pineapple. Whip whipping cream and fold into lemon mixture with marshmallows. Spread on top of cherry mixture. Top with nuts. Chill until set.

Great is the power of might and mind, but only love can make us kind.

CHERRY SALAD

1 can cherry pie filling
 1 can sweetened condensed milk
 1 can crushed pineapple, drained

Cool Whip to taste
 Nuts to taste

Mix together pie filling, condensed milk, and pineapple. Add Cool Whip and nuts to your taste. Chill.

CHERRY SALAD

Beulah Wiedenhoff

1 can cherry pie filling
 1-12 oz. can crushed pineapple,
 drained

3 C. boiling water
 2 pkgs. cherry jello
 1-8 oz. pkg. cream cheese

9x13'' pan

Dissolve jello in boiling water. Chill until partially set; fold in pie filling. Pour into 9x13'' pan and chill until firm. Mix cream cheese and pineapple and spread over set jello. Chill.

CHERRY SALAD SUPREME

Anna Knake

3 oz. pkg. raspberry gelatin
 21 oz. can cherry pie filling
 3 oz. pkg. lemon gelatin
 3 oz. pkg. cream cheese
 1/3 C. mayonnaise or salad dressing

8 3/4 oz. can crushed pineapple
 1/2 C. whipping cream
 1 C. tiny marshmallows
 2 T. chopped nuts

Dissolve raspberry gelatin in 1 cup boiling water. Stir in pie filling. Pour into 9x9'' pan. Chill until partially set. Dissolve lemon gelatin in 1 cup boiling water. Beat together cream cheese and mayonnaise. Gradually add lemon gelatin. Stir in undrained pineapple. Whip cream and fold into lemon mixture, with marshmallows. Spread on top of cherry layer. Top with nuts. Chill until set. Serves 12.

Virtues are learned at mother's knee, vices at some other joint.

FRUITED CHICKEN SALAD

Algean Nowachek

4 C. diced, cooked chicken
20 oz. can chunk pineapple
1 C. chopped celery
2 cans mandarin oranges, drained
½ C. sliced olives

½ C. grated carrots
5 oz. chow mein noodles
1 C. Miracle Whip
1 T. Dijon mustard

Mix together everything except for the chow mein noodles. Chill overnight or for 2 or 3 hours. Just before serving, add half of the noodles. Place in a bowl and sprinkle remainder of noodles on top. Serves 6.

CHICKEN SALAD

Donna Ahrendsen

3 C. cubed, cooked chicken
1 C. celery, diced
2 tsp. grated onion
4 hard-boiled eggs, chopped
1 C. peas, fresh cooked or canned
1 C. cubed cheese, optional

1 T. white vinegar
¾ C. mayonnaise
1 T. sugar
¼ C. sour cream
½ tsp. prepared mustard
Salt and pepper to taste
4 oz. shoestring potatoes

Mix chicken, celery, onion, eggs, peas, and cheese together. Separately mix together mayonnaise, sugar, sour cream, prepared mustard, vinegar, and salt and pepper. Mix dressing with chicken mixture. Let stand in refrigerator at least 2 hours. Just before serving, add shoestring potatoes. Serve on lettuce.

For extra flavor, add onion and celery to the water when cooking the chicken.

CHICKEN SALAD

Cate Steffens

4 C. diced chicken
1 C. diced celery
6 T. Western dressing
2 tsp. grated onion
2 tsp. parsley

1 tsp. curry
1 C. mayonnaise
½ C. nuts
10 oz. Chinese noodles
2 cans mandarin oranges, drained

Mix together chicken, celery, dressing, onion, parsley, curry, and mayonnaise. Chill. Add nuts, Chinese noodles, and mandarin oranges. Serve at once.

CHICKEN SALAD

Randi Holmgren,
former Pastor's wife

- | | |
|---|----------------------------|
| 1 1/3 C. rice (cooked until tender) | 1/2 C. walnuts or cashews |
| 1 1/2 C. diced, cooked chicken | 2/3 C. mayonnaise |
| 1 C. diced celery | 1/3 C. French dressing |
| 1 C. mandarin oranges or grapes or
pineapple | 1/8 tsp. pepper (optional) |
| | 1/2 tsp. salt (optional) |

Combine rice, chicken, celery, oranges, and nuts. Then combine separately the mayonnaise, French dressing, salt and pepper. Add to the first mixture and chill. Let stand at least 1 hour before serving. Serves 4 to 6.

COPPER PENNY SALAD

Bernice Schmidt

- | | |
|---|-----------------------------|
| 2 lbs. peeled carrots, sliced like
pennies | 1 tsp. dry mustard |
| 1 can tomato soup | 1 tsp. Worcestershire sauce |
| 1/4 C. vinegar | Salt and pepper (optional) |
| 3/4 C. sugar | 1 onion, sliced |
| | 1 green pepper, sliced |

Cook carrots in slightly-salted water. Boil together the tomato soup, vinegar, sugar, dry mustard, Worcestershire sauce, salt and pepper. Pour over cooked carrots. Put in loaf pan. When cooled, add onion and green pepper. Stir once. Store in refrigerator. Will keep 2 to 3 weeks.

COTTAGE CHEESE SALAD

Linda Wilslef

- | | |
|--|----------------------------------|
| 1 small carton cottage cheese | 1 small box jello (any flavor) |
| 1 small can fruit cocktail or
pineapple | 1 small carton Cool Whip (8 oz.) |
| | 1 C. nuts, optional |

Mix cottage cheese and jello together. Drain fruit cocktail or pineapple and mix with cottage cheese mixture. Add Cool Whip and nuts.

Biscuits and sermons are improved by shortening.

COTTAGE CHEESE SALAD

Marlene Hansen

1 large can crushed pineapple
1-3 oz. pkg. jello

1 lb. cottage cheese
1 pkg. Dream Whip

Heat pineapple and juice to almost boiling. Add dry jello and stir until dissolved. Remove from heat and cool until it begins to thicken. Add cottage cheese and fold in Dream Whip.

COTTAGE CHEESE SALAD

Nancy Slouha

1 small carton cottage cheese
1 pkg. any flavor jello

2 C. Cool Whip

Blend package of jello in cottage cheese with fork. Add Cool Whip. Chill 1 hour before serving.

CRANBERRY WALDORF SALAD

Gerry John

1-3 oz. pkg. lemon jello
2 C. cranberry juice cocktail
¼ tsp. salt

½ C. chopped red apple, unpeeled
½ C. chopped celery
½ C. chopped pecans

Dissolve jello in 1 cup cranberry juice cocktail that has been heated to boiling. Add 1 cup cold cranberry juice cocktail and salt. Stir well and when beginning to congeal, add apple, celery, and pecans. Chill.

CRANBERRY SALAD

Barb Ahrendsen

1 pkg. cherry jello
1 C. hot water
1 C. pineapple juice
1 C. sugar

1 C. ground raw cranberries
1 C. drained, crushed pineapple
1 C. finely-chopped celery
½ C. nutmeats

Mix hot water with jello and stir thoroughly. Add pineapple juice and cool. Pour sugar over ground cranberries and let stand while jello mixture is cooling. When jello starts to thicken, add cranberries, crushed pineapple, celery, and nuts. Chill until firm.

It's not the load that brings you down, it's the way you carry it.

CRANBERRY RELISH

Viola Bright

- | | |
|-------------------|--|
| 1 qt. cranberries | ½ C. nuts, chopped |
| 2 C. sugar | 1 pkg. jello (any flavor) |
| 1 C. water | 1 C. water or cranberry juice, boiling |
| 1 C. diced celery | |

Cook cranberries, sugar and 1 cup water until the cranberries pop. Dissolve the jello in the water or cranberry juice. Add the celery, nuts, and jello to the cranberries. Cool and serve.

DOUBLE CRANBERRY MOLD

Helen Kelley

- | | |
|--------------------------------------|---|
| 2-3 oz. pkgs. jello (any red flavor) | ½ C. whole cranberry sauce |
| 2 C. boiling water | 1½ to 2 C. combination of diced apples,
celery, and nuts |
| 1 C. cranberry juice cocktail | |

Mix jello with boiling water until dissolved. Add cranberry juice cocktail. Chill. When it has slightly thickened, add the cranberry sauce and apple, celery and nut mixture. Mix and chill until firm.

CREAMY SALAD

Alberta Wink

- | | |
|---------------------------------|--------------------------------|
| 2 C. drained, crushed pineapple | 2 C. small curd cottage cheese |
| 2-3 oz. boxes strawberry jello | 1 medium container Cool Whip |
| 2 C. small marshmallows | |

Heat pineapple and add jello. Stir to dissolve and let cool. Then combine with the marshmallows, cottage cheese, and Cool Whip. Mix together well and chill.

A pleasant person makes a gift to everyone they meet.

CRUNCHY SALAD

Pat Burda

- 1 C. mayonnaise
- ½ tsp. sugar
- ½ C. Parmesan cheese
- 3 hard-boiled eggs, chopped
- 2 T. (or more) bacon bits
- ½ C. sliced radishes
- ½ C. each chopped celery, green pepper and onion
- 1-8 oz. can water chestnuts, drained & sliced
- 1-10 oz. pkg. frozen green peas, thawed

Combine mayonnaise, sugar, cheese, eggs, and bacon bits in bowl, mixing well. Pour over remaining ingredients in salad bowl, tossing to mix. Chill for 24 hours before serving.

CUCUMBER SALAD

Ann Regennitter

- 1 box lemon jello
- 1 C. hot water
- 1 small chopped onion
- 1 chopped cucumber
- Scant C. Hellmann's mayonnaise
- 1 lb. cottage cheese
- Pinch of salt

Dissolve the jello in the hot water. Cool slightly. Add the onion, cucumber, mayonnaise, cottage cheese, and salt. Refrigerate.

DILLED CARROT SALAD

Dorothy Furne

- 3 C. sliced carrots
- ½ C. chopped onion
- 2 T. peanut oil
- 1 T. white vinegar
- 1 T. fresh or 1 tsp. dry dill
- ¾ tsp. salt
- ½ tsp. sugar
- ½ tsp. pepper

Cook carrots in salted water 8 minutes, then rinse in cold water. Mix together the rest of the ingredients. Pour over carrots. Chill 2 hours.

EASY SALAD

Nancy Slouha

- 1 can chunked fruit
- 1 box instant lemon pudding
- 1 to 2 bananas

Drain fruit in colander. Reserve juice and mix with lemon pudding. Add the fruit. Add the bananas just before serving. Chill in refrigerator.

FAVORITE SALAD

Gerry John

1 head romaine lettuce
4 green onions and tops, chopped
1 can mandarin oranges, drained
½ C. sliced almonds

DRESSING:
1 ½ tsp. salt
3 T. sugar
3 T. tarragon vinegar
¾ C. oil
Dash of ground pepper

Combine ingredients for Dressing. Blend 2 minutes in mixer. Make 1 hour before serving. Tear lettuce into bite-size pieces; add remaining ingredients. Toss with Dressing.

FROZEN BING CHERRY SALAD

Agnes Ingwersen

1 C. sour cream
1 C. whipped topping
½ C. sugar
1/8 tsp. salt
2 T. lemon juice

1-8 oz. can crushed pineapple, drained
1 banana, diced
4 drops red food coloring
¼ C. pecans
1-1 lb. can Bing cherries, drained

Mix together sour cream, whipped topping, sugar, salt, lemon juice, pineapple, banana, and food coloring. Fold in the pecans and cherries. Spread in 8x8" pan and freeze.

FROZEN CHEESECAKE SALAD

Cindy Steffens

1-11 oz. cheesecake mix
1-8 oz. can crushed pineapple
1 C. milk

10 drops red food coloring
½ C. chopped nuts
½ C. snipped pitted dates

Blend together dry cheesecake mix (reserve graham cracker crumbs for use on something else), undrained pineapple, milk and food coloring. Beat till slightly thickened. Fold in nuts and dates. Turn into foil-lined tray. Freeze. Remove from pan and cut into wedges.

Laughter is the shock absorber that eases the blows of life.

FROZEN FRUIT CUPS

Try

Lela Frandsen

- 6 ripe bananas, mashed
- 1 large can crushed pineapple
- 2 large cans apricots, drained and cut up
- 2 T. lemon juice
- 2 C. sugar
- 1 large can frozen orange juice
- 1 can water

Combine the above ingredients. Freeze in sherbet cups, plastic cups, or whatever you want to serve it in.

FROZEN FRUITCAKE SALAD

Audrey Latare

- 1 C. dairy sour cream
- 1 small container Cool Whip, thawed
- ½ C. sugar
- 2 T. lemon juice
- 1 tsp. vanilla
- 1-15 oz. can crushed pineapple, drained
- 2 medium bananas, diced
- ½ C. maraschino cherries, red, sliced and drained
- ½ C. green maraschino cherries, sliced, drained
- ½ C. pecans, chopped

Blend sour cream, Cool Whip, vanilla, lemon juice, and sugar. Fold in fruit and nuts. Turn into 4½-cup mold and freeze several hours or overnight. Unmold and garnish with cherries and lettuce leaves. Let stand 10 minutes before serving. Very pretty!

FROZEN FRUIT SQUARES

Pam White

- 1-8 oz. pkg. cream cheese, softened
- 1 C. sour cream
- ¼ C. sugar
- ¼ tsp. salt
- 1-16 oz. can apricot halves, drained
- 1-16 oz. can crushed pineapple, drained
- 1 can pitted dark, sweet cherries
- 1 C. miniature marshmallows

Beat cream cheese until smooth. Add sour cream, sugar, salt and blend on low speed. Stir in fruits and marshmallows. Pour in 9x9" pan. Freeze overnight. Let stand ½ hour or more before serving.

The greatest need in the world today is love - more love for God above and more love for each other.

FRUIT SALAD

Pat Burda

- 1 large can apricots, diced
- 1 large can pineapple chunks
- 1 large can sliced peaches
- 2 boxes frozen strawberries
- 1-3 oz. pkg. vanilla or coconut cream instant pudding

Drain canned fruit and cut into pieces. Add strawberries to the drained fruit and stir in instant pudding. Refrigerate overnight.

Can use other fruit and can be served as a fruit cup.

FRUIT SALAD

Nancy Slouha

- 2½ to 3 T. cornstarch
- 1 C. sugar
- 1 C. orange juice
- ¼ C. lemon juice
- Bananas
- Chunk pineapple
- Mandarin oranges
- Strawberries
- Cantaloupe

Cook first 4 ingredients until clear, approximately 8 to 10 minutes. Add fruit proportionally.

HOT FRUIT SALAD

Rev. Paul and Dianne Weger

- 2 pkgs. dried fruit, mixed variety
- 1 tsp. lemon juice
- 1-#2 can pineapple chunks, drain juice and save
- 1 can mandarin oranges, drained
- 1 can cherry pie filling
- ¼ C. pineapple juice
- ¼ C. sherry

350°

1 hour

Steam dried fruit for 10 minutes in ½ cup water and lemon juice. Arrange fruit in Pyrex dish. Top with cherries and pour on sherry and pineapple juice. Bake 1 hour at 350°.

In seeking happiness for others, you find it for yourself.

Try

INSTANT FRUIT SALAD

Johanna Koranda

- 1-20 oz. can chunk pineapple
- 1-20 oz. can sliced peaches
- 1-20 oz. can fruit cocktail
- 1 small can mandarin oranges
- 1 pkg. instant lemon pudding
- Maraschino cherries, if desired

Drain all the fruit and save 1 1/2 cups juice. Mix the juice with the pudding. Add the drained fruit and mix gently. Garnish with cherries.

Sliced bananas and green grapes can be added.

GLORIFIED RICE

Nancy Kutzli

- 2 C. water
- 2 C. milk
- 1 C. rice
- 1/2 C. sugar
- 1-3 oz. box jello
- 1 medium-size Cool Whip
- 1-20 oz. can crushed pineapple

Cook rice in water and milk until thick and creamy, not dry. In a large bowl, combine jello, sugar, pineapple, and cooked rice. Cool. Add Cool Whip when rice is cool. Cover and chill. Keeps 3 to 4 days.

GOOD SALAD

Doris Hronik

- 1-3 oz. pkg. orange jello
- 1 C. boiling water
- 1 C. salad dressing
- 1 C. cottage cheese
- 1 C. grated carrot
- 1 C. diced celery
- 1 small onion, chopped
- 1/2 C. green pepper (optional)

Dissolve jello in boiling water. Add dressing when jello is at room temperature. Add the remaining ingredients. Chill.

To make neat tomato wedges for a salad, slice tomato in half through the middle. Set each half on end, cut-side up and slice through the solid stripes to make wedges. If extra-large, cut in half.

GRANDMA WINK'S GREAT GRAPE SALAD

Anita Lasack

2-3 oz. pkgs. cream cheese
2 T. mayonnaise
2 T. pineapple juice
24 large marshmallows (cut-up)

1-#2 can (2½ C.) pineapple tidbits,
drained
1 C. whipping cream, whipped
2 C. grapes (halved and seeded)

Soften cream cheese. Blend cream cheese with mayonnaise and pineapple juice. Add marshmallows and fruit. Fold in whipped cream. Refrigerate.

TOKAY GRAPE SALAD

Grace Hudrlik

2-3 oz. pkgs. cream cheese
2 T. mayonnaise
2 T. pineapple juice
24 large marshmallows, cut up

1-#2 can pineapple chunks, drained
1 C. whipping cream, whipped
2 C. Tokay grapes, split and seeds
removed

Soften cream cheese. Blend with mayonnaise and pineapple juice. Add marshmallows and fruit. Then fold in the whipped cream.

ICE CREAM SALAD

Agnes Ingwersen

2-6 oz. pkgs. lime jello
4 C. hot water

3 C. ice cream, vanilla
20 oz. can pineapple chunks, cut and
using the juice also

Mix the jello with the hot water. Add the ice cream and stir until melted. Add the pineapple. Pour in 9x13" pan. Chill.

JELLO SALAD

Beulah Wiedenhoff

1 pkg. jello
1 C. boiling water
1 small pkg. cream cheese
1 small can crushed pineapple, drained

½ C. nuts, if desired
Maraschino cherries, if desired
Whipping cream, if desired

Dissolve jello in boiling water. Add cream cheese and whip until dissolved. Cool and add pineapple. May add the nuts, and then decorate with cherries and whipped cream.

JELLO SALAD

Helen Benhart

30 graham crackers, crushed
4 T. butter
4 T. sugar
2-3 oz. pkgs. raspberry jello
2 C. hot water

2 to 3 pkgs. frozen raspberries
30 marshmallows
¾ C. milk
1½ C. whipped cream or 2 pkgs.
Dream Whip, prepared

Combine graham crackers, butter and sugar. Press half in 9x12" pan. Mix together the raspberry jello with the 2 cups hot water. Add the frozen raspberries. Let thicken slightly and pour over the graham cracker crumbs. Melt the marshmallows in the milk. Fold in the whipped cream. Pour over the jello mixture. Sprinkle with the remaining crumbs. Put in the refrigerator.

LAYER GELATIN SALAD

Lillian Petersen

1 pkg. strawberry gelatin
1½ C. boiling water
1-10 oz. pkg. frozen strawberries
1 pkg. lemon gelatin
1 C. boiling water

½ C. pineapple juice
1-3 oz. pkg. cream cheese
½ C. drained, crushed pineapple
1 C. heavy cream to whip
Chopped nuts

Dissolve strawberry gelatin in 1½ cups boiling water, adding strawberries and stir until they are thawed. Put in 7x11" dish and chill until set. Dissolve lemon gelatin in 1 cup boiling water. Add pineapple juice (use extra water if needed to make ½ cup of juice from the crushed pineapple). Cool. Blend in softened cream cheese and drained pineapple. Chill until slightly thick. Fold in whipped cream and put on top of firm strawberry layer. If desired, add chopped nuts to top layer. Chill until well set.

LEMON SALAD

Lillian Ingwersen

3 pkgs. lemon jello
1 large can crushed pineapple, drained
and save juice
3 bananas, sliced
2 C. miniature marshmallows

2 egg yolks
2 T. cornstarch
1 C. sugar
1 C. whipped cream
Grated Cheddar cheese

Mix the jello according to the directions on the package. Add the pineapple, bananas, and marshmallows. Let set. Cook together the egg yolks, pineapple, juice, cornstarch, and sugar till thick. Cool well and add the whipped cream. Spread on top of the jello and sprinkle with the grated Cheddar cheese.

LIME SALAD

Carleen Rehmke

1 large box lime jello
2 C. hot water (boiling)
2½ C. vanilla ice cream

1 large can crushed pineapple, drained
Cool Whip

Stir the jello into the boiling water. Add the ice cream and stir until dissolved. Add the drained pineapple. Chill. Spread Cool Whip on top.

MADONNA SALAD

Joyce Buresh

1 pkg. apricot jello
¾ C. sugar
1 small can crushed pineapple,
including juice

8 oz. pkg. cream cheese
1 large jar baby food apricot tapioca
pudding
1 carton Cool Whip

Mix the apricot jello, sugar and pineapple in a saucepan. Bring to a boil. Let cool. Add cream cheese and baby food. Mix until cream cheese is blended. Add the Cool Whip. Refrigerate. Serves 12.

ORANGE SALAD

Jade Derynck

1-3 oz. pkg. orange jello
1-3 oz. pkg. vanilla pudding
2 C. water

1 pkg. Dream Whip, prepared
1 can mandarin orange segments,
drained

Cook the jello, vanilla pudding mix, and water to a boil. Boil and stir for 2 minutes. Let stand until set. Add Dream Whip and mandarin oranges. Refrigerate until set.

ORANGE TAPIOCA SALAD

Lonni Koch

1 pkg. vanilla tapioca pudding mix
1 pkg. orange jello
2 C. water

1 large container Cool Whip
1 can mandarin oranges, drained

Mix together the pudding, jello, and water. Cook as you would the pudding. Cool. Add the Cool Whip and mandarin oranges. Keep in the refrigerator until set. Serve.

The greatest remedy for anger is delay.

PINEAPPLE SALAD

Helen Benhart

2 eggs
2 T. flour
3 T. sugar
1 can pineapple, crushed

½ C. whipped cream
Bananas, as desired, sliced
Miniature marshmallows, as desired

Heat the juice off the pineapple. Add the sugar, flour and eggs. Bring to a boil and boil till thickened. When cool, add whipped cream, bananas, marshmallows, and pineapple. Refrigerate.

RASPBERRY SALAD

Barbara Mizaur

2-3 oz. pkgs. raspberry jello
1 small pkg. frozen raspberries
1 C. applesauce

1 C. sour cream
Miniature marshmallows
1 C. whipping cream

Dissolve jello in 2 cups hot water. Thaw raspberries and mix with applesauce. Add to jello. Pour into baking dish and chill until set. Mix sour cream with as many marshmallows as cream will hold and let stand overnight. Whip cream and fold in sour cream mixture. Spread over jello mixture. Let set before serving.

DEVILED EGGS

Emma Hodgden

24 hard-cooked eggs
5 tsp. vinegar
1 tsp. mustard

1 C. mayonnaise or salad dressing
2 tsp. Worcestershire sauce
Paprika

Cut eggs in half. Remove yolks. Mash and add remaining ingredients. Mix well. Fill egg white halves. Cover and refrigerate until serving.

Don't be afraid to try new recipes; the worst that can happen is that you will have to eat them yourself.

HOT MACARONI SALAD

Emma Hodgden

1-8 oz. pkg. macaroni shells, cooked
and drained
1 C. diced, cooked carrots
1 C. cooked peas
1 C. finely-chopped celery
2 T. finely-chopped onion

1 tsp. salt
½ tsp. dill
¼ tsp. pepper
½ C. mayonnaise or salad dressing
¼ C. milk

1½-quart casserole

350°

15 minutes

Preheat oven to 350°. In a large bowl, combine all ingredients. Mix well. Place in a 1½-quart casserole. Bake 15 minutes or until salad is heated through. Serve immediately.

MARINATED MACARONI SALAD

Dorothy Furne

2 C. macaroni
1 C. vinegar

¼ C. oil
1 C. sugar

Cook, drain and rinse macaroni. Mix together vinegar, oil, and sugar. Stir till dissolved. Pour over the macaroni and toss.

Can add a little green onion, green pepper, celery, and pimento to taste--adds color. Curly or shell macaroni looks neat.

MACARONI SHRIMP SALAD

Betsy Bonny

2 boxes shell macaroni
1 green pepper, chopped
4 cans tiny shrimp
1 medium onion, chopped
¾ C. catsup

¾ C. vegetable oil
3/8 C. vinegar
1 C. sugar
1½ T. garlic salt

Cook and drain macaroni. Mix with the green pepper, shrimp, and onion. Mix together the catsup, vegetable oil, vinegar, sugar, and garlic salt for the dressing. Mix the dressing with the macaroni mixture and marinate for at least 4 hours in the refrigerator. Serve.

Happiness is like potato salad, when you share it with others, it's a picnic.

MACARONI SHRIMP SALAD

Karen Sterk

- | | |
|-----------------------------------|--------------------|
| 1 pkg. corkscrew macaroni, cooked | ½ C. sugar |
| 1 small green pepper, diced | ½ C. catsup |
| 2 stalks of celery, diced | ½ C. oil |
| 1 small onion, diced | ¼ C. vinegar |
| 1-5 oz. bag frozen shrimp, thawed | ¼ C. water |
| 1 tsp. salt | 2 tsp. lemon juice |
| | 1 tsp. paprika |

Mix together the macaroni, green pepper, celery, onion, and shrimp. Then mix separately the salt, sugar, catsup, oil, vinegar, water, lemon juice, and paprika. Add to the shrimp mixture. Chill and serve.

SUPER SALAD

Joyce Buresh

- | | |
|----------------------------------|--------------------------------------|
| 1 lb. macaroni | 1 C. sugar |
| 1 green pepper, chopped | 1 C. vinegar |
| 4 carrots, shredded | 2 C. mayonnaise (not salad dressing) |
| 1 onion, chopped | 1 tsp. salt |
| 1 can Eagle Brand condensed milk | ¼ tsp. pepper |

Cook macaroni; drain and cool. Add remaining ingredients and mix well. Chill at least 4 hours before serving.

UNUSUAL SALAD

Jade Derynck

- | | |
|------------------------|-------------------------------|
| 1½ lbs. dry macaroni | 1 C. sweetened condensed milk |
| 1 onion, diced | 1 C. vinegar |
| 1 green pepper, diced | 2 C. mayonnaise |
| 2 carrots, grated | 1 C. sugar (or to your taste) |
| 4 stalks celery, diced | |

Cook macaroni; drain and chill in colander under cold running water. Combine with vegetables. Top with dressing made of the condensed milk, vinegar, mayonnaise, and sugar. Any of the vegetables may be used more or less to preference.

The worst thing about accidents in the kitchen is that you usually have to eat them.

GERMAN POTATO SALAD

Linda Crane

5 large potatoes
1 small onion, chopped
Salt and pepper to taste

¼ C. vinegar
¼ C. warm water
3 or 4 bacon strips, cut in pieces

Cook the potatoes in the jackets for 25 to 30 minutes in salted water. Peel and slice while hot. Add onion, salt and pepper. Mix vinegar and water and pour over potatoes. Fry bacon until crisp. While still hot pour the bacon and grease over the salad. Mix and serve while still warm.

GERMAN POTATO SALAD

Sophie Ahrendsen

6 C. hot diced potatoes
½ C. finely-chopped onion
9 slices bacon, diced
3 T. drippings
⅓ C. vinegar
1 T. sugar

¾ C. boiling water
1½ T. prepared mustard
1 C. dairy sour cream
1 T. chopped parsley
Salt and pepper

Combine hot potatoes and onion. Fry bacon until crisp, drain on paper toweling. Pour off all but 3 tablespoons bacon drippings; add vinegar, sugar, water, and mustard. Stir until sugar is dissolved. Add hot mixture to the potatoes, toss gently until most of the moisture is absorbed. Fold in sour cream, parsley, bacon, salt and pepper until well blended. Serve warm or cold. Garnish with cherry tomatoes, if desired. Serves 6 to 8.

GERMAN POTATO SALAD

Marlene Flory

1 lb. bacon
1 C. onion, chopped
1 C. vinegar
1 C. water

1 C. sugar
4 T. cornstarch
2 qts. cooked potatoes, diced

Brown diced bacon in skillet. Remove and save ¼ cup drippings. Brown onion in drippings. Cook vinegar, water, sugar and cornstarch until thickened. Add bacon and onions to sauce. Add potatoes to sauce. Bake at 325° for 30 minutes.

Food kept from going to waste, sometimes goes to waist.

BROCCOLI SALAD

Trif

Esther Koehler

2 large stalks broccoli, cut in bite-size pieces
¾ C. raisins
½ C. red onion, sliced & quartered
10 slices bacon, crumbled

MIX:
1 C. mayonnaise
2 tsp. vinegar
2 tsp. sugar

Mix dressing ingredients. Stir this through salad and refrigerate overnight.

BROCCOLI SALAD

Trif

Audrey Latare

10 oz. pkg. frozen broccoli
10 oz. pkg. frozen peas
Dash of lemon juice
1 chopped onion
⅔ C. mayonnaise

⅓ C. sour cream
3 hard-cooked eggs, diced
Salt and pepper to taste
Garlic powder, optional

Thaw and drain vegetables. DON'T COOK. Put dressing over vegetables and let stand several hours.

CALIFORNIA SALAD

Trif

Audrey Latare

1-20 oz. California Blend vegetables frozen (carrots, cauliflower, broccoli)
3 stalks celery, sliced
½ C. pimento olives, sliced & drained
1 small can black pitted olives, drained and sliced

1 can mushrooms, drained
3 to 4 onions, in rings
3 tomatoes, wedged
1 box frozen Brussels sprouts
1 green pepper, in rings or strips

DRESSING:

1 double packet Hidden Valley Ranch dressing, original recipe with buttermilk

⅔ C. salad oil
¼ C. vinegar

Bring frozen vegetables to boil in salted water for 2 minutes; drain. Add remaining vegetables and toss lightly.

DRESSING: Put dry mix with oil and vinegar and let set 20 minutes. Pour over vegetables and let chill 24 hours before eating. Keeps several weeks in refrigerator.

CAULIFLOWER RELISH FOR 12

Audrey Latare

- | | |
|---|---|
| 1-2 lb. head cauliflower or bag of frozen
cut in flowerets | 1/2 tsp. sugar |
| 2/3 C. oil | 1/4 tsp. pepper |
| 1/3 C. white vinegar or tarragon vinegar | Clove garlic, crushed |
| 2 tsp. salt | 1-6 oz. can black olives, pitted, drained
and sliced |
| 1 tsp. leaf oregano, crumbled | 1 green pepper, seeded, cut into 1/2''
rings or strips |
| 1 can mushrooms, drained | |

Bring oil, vinegar, salt, oregano, sugar, pepper and garlic to boiling in large saucepan. Add cauliflower flowerets; cook covered about 8 minutes, to tender. Add olives and green pepper and mushrooms. Chill and serve.

CONFETTI SALAD

Audrey Latare

- | | |
|---------------------------------|-------------------------|
| 1 large can sauerkraut, drained | 2 C. celery |
| 1 can bean sprouts, drained | 2 C. chopped onions |
| 1 C. white vinegar | 1 red or green pepper |
| 2 C. white sugar | 2 to 3 shredded carrots |

Boil sugar and vinegar for 2 minutes. Cool and add to rest of ingredients in large bowl. Let stand for several hours.

Most kids think a balanced diet is a hamburger in each hand.

LETTUCE LAYER SALAD

Marlene Flory

1 head lettuce, shredded
2 small onions, thinly sliced
3 carrots, grated
Bacon bits, as desired

3 or 4 stalks celery, thinly sliced
1 small pkg. frozen peas, thawed
Miracle Whip

In a large, flat bowl, arrange ½ of the following in order given: lettuce, onions, celery, carrots and peas. Place drops, about 1 teaspoonful of Miracle Whip on top of peas and sprinkle with about 1 tablespoon sugar. Arrange rest of vegetables in same way and top with drops of Miracle Whip and 1 tablespoon sugar. Sprinkle bacon bits on top of salad. Can set for a couple hours, but can also be served immediately.

MARINATED NOODLES AND CABBAGE

Audrey Latare

1-3 oz. pkg. oriental noodles with
chicken flavor
¼ C. cooking oil
3 T. rice vinegar or wine vinegar
1 T. sugar
2 C. finely-shredded cabbage

1-6¾ oz. can chunk-style chicken,
drained
¼ C. sliced green onion
3 T. sesame seeds
3 T. sliced almonds, toasted
Green pepper rings

Break up noodles in noodle mix. In mixing bowl, combine oil, vinegar, sugar, ¼ teaspoon salt, dash of pepper and seasoning packet from noodle mix; stir to dissolve seasonings. Stir in broken noodles, cabbage, chicken, onion and sesame seeds. Cover. Chill several hours. Before serving, stir in almonds. Garnish with green pepper. Serves 6 to 8.

MARINATED VEGETABLE SALAD

Judy Flory

1-#300 can red beans, rinsed and
drained well
1-10 oz. pkg. frozen, mixed vegetables
½ C. celery, chopped
½ C. onion, chopped
1 green pepper, chopped

½ C. sugar
1 T. flour
2 tsp. dry mustard
¼ tsp. salt
½ C. vinegar

Cook mixed vegetables according to package directions; drain. Combine vegetables, beans, celery, onion, and green pepper. Mix sugar, flour, mustard, and salt together in saucepan, gradually add vinegar. Stir and cook over medium heat until thick and clear. Cool slightly; add to vegetable mixture. Marinate several hours or overnight.

MIXED VEGETABLE SALAD

Dorothy Virtue

1-10 oz. pkg. frozen, mixed vegetables, cooked and drained
1-#2 can kidney beans, drained
½ C. chopped celery
½ C. sugar
1 T. flour
½ C. vinegar
1 T. mustard

Mix together the mixed vegetables, kidney beans, and celery. Mix together the sugar, flour, vinegar, and mustard; and cook until thick and clear. Stir the dressing with the vegetable mixture. Let set in refrigerator overnight.

RAW VEGETABLE SALAD

Linda Wilslef

1 head cauliflower
1 carrot
1 small box frozen peas
Bacon bits, optional
1 pkg. Hidden Valley Ranch dressing (original)
Milk

Cut vegetables into bite-size pieces. Place in bowl. Mix dressing with enough milk to thin. Pour over vegetables and mix. Chill.

PICKLED NOODLES

Audrey Latare

1½ C. vinegar
2 C. sugar
1 tsp. garlic salt
Pepper to taste
Small jar pimento, drained
Chopped onions, cucumbers and green pepper to taste and for color
1 lb. bag noodles, crisp-cooked and drained Spinach noodles or unusual noodles can be used.

Combine all ingredients. Refrigerate for 3 to 4 hours. Keeps well for a week or more.

Most of us are too fond of people who agree with us and food that doesn't.

SPINACH SALAD

Audrey Latare

DRESSING:

¼ C. vinegar
1 C. oil
¾ C. sugar
⅓ C. catsup
1 T. Worcestershire sauce
1 onion, chopped
1/8 tsp. salt

SALAD INGREDIENTS:

4 hard-cooked eggs, diced
½ can bacon bits, or ½ lb. bacon, fried
drained and crumbled
2 bunches spinach, cleaned and
chopped
1 can bean sprouts, well drained

Combine dressing ingredients and shake or stir well. Pour dressing over and serve immediately.

SALAD WITH CURRY DRESSING

Lynn Smith

½ C. salad oil
1 clove garlic, minced
⅓ C. white wine vinegar
2 T. packed brown sugar
1 T. curry powder
1 tsp. soy sauce

2 T. chives or chopped green onion
tops
Spinach leaves
Red leaf lettuce
⅓ C. sliced almonds
1 C. halved red grapes
½ C. mandarin oranges

Mix together salad oil, garlic, vinegar, brown sugar, curry powder, soy sauce, and chives. Refrigerate overnight. Assemble salad bowl of spinach leaves, red leaf lettuce, sliced almonds, red grapes, and mandarin oranges. (These amounts can be varied according to size of salad and personal taste.) Add dressing (that has been standing at room temperature) to salad mixture just before serving. Use dressing sparingly; leftover dressing can be stored in refrigerator for several days, and flavor is enhanced with time.

SAUERKRAUT SALAD

Agnes Ingwersen

1-#2½ can sauerkraut, undrained
1 C. sugar
1 chopped green pepper
1 chopped onion

1 can pimiento
½ to 1 tsp. celery seed
Dash of salt

Combine all ingredients and let stand in refrigerator overnight. Serve.

TACO SALAD

Sharon Schmidt

1 lb. hamburger, browned and seasoned, drained
1 can red beans, drained
1 medium onion, diced
1 head lettuce, shredded

4 diced tomatoes
4 oz. Cheddar cheese, shredded
1 large bag taco-flavored Doritos
1 small bottle Russian dressing

Mix together the hamburger, beans and onion. Set in refrigerator for 6 to 8 hours. Add the tomatoes and Cheddar cheese to the lettuce. Add the hamburger mixture. Just before serving, add the Doritos (crushed) and the dressing. Makes a large bowl full.

TANGY GARDEN SALAD

Marlene Flory

DRESSING

$\frac{3}{4}$ C. vinegar
 $\frac{1}{2}$ C. vegetable oil
1 C. sugar
 $\frac{1}{2}$ tsp. salt
Pepper to taste
 $\frac{1}{4}$ tsp. garlic salt

SALAD INGREDIENTS:

5 ripe, firm tomatoes, cut in wedges
2 cucumbers, unpeeled, sliced
2 large onions, peeled and sliced
3 green peppers, cleaned and sliced into rings
Raw cauliflower and broccoli flowerets can also be added.

Combine vinegar, oil, sugar, salts and pepper in a pan; bring to boil. Cool. Combine raw vegetables and pour dressing over top. Let set overnight or for several hours. Keeps for several days.

THREE BEAN SALAD

Velma Flynn

$\frac{3}{4}$ C. sugar
1 tsp. salt
1 medium onion, sliced
1 can green beans (Blue Lake cut)

1 can yellow wax beans
1 can red kidney beans (rinsed well)
 $\frac{1}{3}$ C. salad oil
 $\frac{2}{3}$ C. mild vinegar

Mix together the sugar and salt. Put the onion into the mixture. Toss to coat and let stand while preparing the rest. Occasionally stir gently. Drain the beans. Add the salad oil and vinegar to the onion mixture. Stir well and then gently stir in the beans. Best made at least 1 day before serving. Keeps well for several weeks in a glass or stainless covered container. Drain before serving, but save juice for storing leftovers. This recipe can be doubled or tripled.

GEORGETTA'S SALAD DRESSING

Julie Flory

- | | |
|--------------|------------------|
| 1 C. vinegar | ¾ C. brown sugar |
| 1 C. sugar | 1 tsp. mustard |
| 1 C. catsup | 1 tsp. paprika |
| 1 C. oil | |

Combine all ingredients. Add garlic salt, pepper, and onion, if desired. Mix in blender. Keeps several weeks in the refrigerator.

SALAD DRESSING

Mildred Flory

- | | |
|----------------|--------------------------|
| 4 eggs, beaten | ¾ C. vinegar |
| 1½ C. sugar | ¼ C. water |
| ½ tsp. salt | 1 tsp. dry mustard |
| 2 T. flour | 2 T. butter or margarine |

Beat eggs, sugar, salt and flour together. Add vinegar, water, and dry mustard. Mix well. Cook until thick, stirring constantly. Remove from heat and add butter or margarine. Can be thinned with milk or cream to use as dressing for leaf lettuce.

SALAD DRESSING

Helen Benhart

- | | |
|--------------------|----------------|
| 6 eggs, beaten | ½ tsp. salt |
| 2 C. sugar | ¼ tsp. mustard |
| 1 C. cider vinegar | |

Mix all ingredients together well. Cook until thick. Good for potato salad and deviled eggs.

SPECIAL SALAD DRESSING

Blanche Ales

- | | |
|------------------------------|-----------------------------|
| ½ C. sugar | ½ tsp. Worcestershire sauce |
| 1 tsp. salt | 1 tsp. dry mustard |
| 3 T. grated onion | 3 tsp. grated green pepper |
| 1 can Campbell's tomato soup | 1 tsp. paprika |
| ⅓ C. Heinz salad vinegar | 1 C. Mazola or Wesson oil |

Mix dry ingredients and put in blender. Add the rest of the ingredients except oil. Blend. Add oil ½ cup at a time, blending well after each addition. Refrigerate.

POPPY SEED DRESSING

Judy Cannon

¾ C. sugar
1 tsp. dry mustard
1 tsp. salt

⅓ C. vinegar
1 medium onion, cut in quarters
1 C. oil
1½ T. poppy seeds

Combine ingredients in blender. While blender is running, slowly pour in oil. Blend until thick. Add poppy seeds. Store in refrigerator.

POPPY SEED DRESSING

Helen Kelley

1½ C. sugar
2 tsp. dry mustard
2 tsp. salt
¾ C. vinegar

2 T. onion juice
2 C. salad oil
2 T. poppy seed or celery seed

In electric mixer or blender, mix sugar, salt, dry mustard, vinegar, and onion juice. Add oil slowly, beating all the time until thick. Add the seeds. Store in refrigerator. Shake well before using. Makes 3½ cups.

WESTERN DRESSING

Velma Flynn

1 C. salad oil
1 C. sugar
½ C. vinegar
½ C. catsup

1 small onion, diced
1 clove garlic, diced fine
1 tsp. Worcestershire sauce
Dash of salt

Mix all ingredients together in blender. Store in glass jar in refrigerator.

More and more food is coming canned or prepackaged - including food for thought.

BAKED BEANS

Martha McCreight

2 C. dried navy or Northern beans	½ tsp. mustard
Quart of water to cover beans	2 T. catsup
1 ½ tsp. salt	1 small onion
¼ C. brown sugar	Boiling water
2 T. molasses	4 slices bacon

250° to 300°

Wash beans; cover with a quart of water and soak overnight. Cook slowly until beans burst or until tender. Drain and place half the beans in a casserole. Place half of the cut-up bacon in the beans and add half of the combined seasonings. Then add the remaining beans and seasonings and lay rest of the bacon over the beans. Add boiling water to cover. Cover dish and bake in 250° to 300° oven until brown.

CALICO BEANS

Marlene Flory

¼ lb. bacon, cut in small pieces	1 T. mustard
1 lb. hamburger or ground pork	4 or 5 drops liquid smoke
4 smokie links, cut into pieces	1 can butter beans
1 medium onion, chopped	1 can green beans
¾ C. brown sugar	1 can pork and beans
1 C. catsup	1 can navy beans
2 T. vinegar	

300°

2 hours

Brown bacon, hamburger, and onions. Mix together remaining ingredients in large casserole. Add meats and onions. Bake 2 hours at 300°.

CHUCK WAGON BEANS

Martha McCreight

½ lb. bacon	½ C. brown sugar
½ lb. hamburger	½ C. sugar
1 large onion, diced	¼ C. catsup
1-16 oz. can butter beans	2 T. molasses
1-16 oz. can kidney beans	½ tsp. dry mustard
1-20 oz. can pork and beans	Dash of Worcestershire sauce

350°

1 hour

Cut bacon in small pieces. Brown together with hamburger and onion. Add undrained cans of beans. Stir in remaining ingredients and bake, uncovered, for 1 hour at 350°. Serves 10 to 12.

GREEN BEAN CASSEROLE

Betsy Bonny

1 pkg. frozen or canned French-cut green beans, drained
1 can cream of mushroom soup
1 can French-fried onion rings
Dash of pepper
1/2-quart casserole
350°
20 minutes

Combine green beans with soup and pepper and 1/2 of the onions. Pour into a greased 1/2-quart casserole and top with remaining onions. Bake at 350° for 20 minutes.

BROCCOLI AND CAULIFLOWER CASSEROLE

Doris Hronik

2-10 oz. pkgs. frozen broccoli
2-10 oz. pkgs. frozen cauliflower
1 can water chestnuts, sliced
1 can cream of mushroom soup
1 can cream of chicken soup
1-8 oz. jar Cheez Whiz
350°
35 to 45 minutes

Cook vegetables until crisp-tender. Heat soups and Cheez Whiz until cheese is melted. Place cooked vegetables and water chestnuts in buttered casserole. Pour sauce over top. Bake at 350° for 35 to 45 minutes.

BROCCOLI AND CORN CASSEROLE

Cate Steffens

1-10 oz. pkg. frozen, chopped broccoli
1 can creamed corn
1 T. chopped onion
Salt and pepper
1 beaten egg
4 T. melted butter
1 C. Pepperidge Farm dressing
1 3/4-quart casserole
350°
1 hour

Butter 1 3/4-quart casserole. Break up broccoli and put in casserole. Mix together the creamed corn, onion, salt, pepper, and egg. Pour over broccoli. Mix together the butter and dressing. Sprinkle on top of the vegetables. Bake 1 hour at 350°.

BRUSSELS SPROUTS AND MUSHROOMS

Barb Ahrendsen

2 pkgs. frozen Brussels sprouts
1 can cream of mushroom soup
1 small can mushrooms
Bread crumbs, buttered
350°
1 hour

Cook Brussels sprouts as directed on package; drain. Place in buttered casserole. Add soup and mushrooms. Sprinkle buttered bread crumbs on top. Bake 1 hour at 350°.

CABBAGE-ONION DRESSING

Pat Burda

1/4 C. butter
3 C. cabbage, shredded (1/2 medium head)
1/2 C. onion, chopped
2 eggs

1 C. milk
1/2 tsp. salt
1/2 loaf brown bread

350°

1 hour

Melt butter in large frypan. Stir in cabbage; add onions. Brown lightly. Mix egg and milk in large bowl; add salt and pepper and break bread into this. Fold in cabbage and pour into buttered casserole. Bake at 350° for 1 hour.

SCALLOPED CABBAGE

Julie Flory

1 medium cabbage, shredded
Ground cracker crumbs
1 T. butter or margarine
1 T. flour

1/4 tsp. salt
1/8 tsp. pepper
1 C. milk
1/2 C. Cheddar or Velveeta cheese, shredded

350°

1/2 hour

Cook cabbage in boiling, salted water until clear; drain. Melt butter in skillet; add flour, salt and pepper. As it thickens, add milk and heat to boiling over low heat, stirring constantly. Remove from heat. Add cheese and stir till melted. Layer cabbage, crumbs, and cheese sauce. Bake at 350° for 1/2 hour. Can top with crushed potato chips.

CORN CASSEROLE

Lillian Petersen

1 can cream-style corn
1 can whole kernel corn, drained
1-8 oz. carton sour cream
1 stick margarine, melted

1 egg
1/2 C. milk
1-14 oz. pkg. corn bread mix

9x13" pan

350°

1 hour

Mix together corn, sour cream and margarine. Beat together egg, milk, and corn bread mix. Mix all together and put into a large casserole or 9x13" pan. Bake 1 hour at 350°.

There's a new margarine on the market called RUMOR - because it spreads so easily and quickly.

CORN CASSEROLE

Grace Smith

1 can whole kernel corn	½ C. margarine or butter
1 can cream-style corn	1 C. sour cream
1-8½ oz. pkg. corn muffin mix	8 oz. Swiss or mozzarella cheese
	Salt and pepper to taste

350°

45 minutes

Mix together margarine, muffin mix, and sour cream. Add corn and salt and pepper to taste. Place in casserole dish; bake at 350° for 45 minutes. Just before serving, place sliced or grated cheese on top and let melt.

JIFFY SCALLOPED CORN

Hazel Persels

1 can whole kernel corn (don't drain)	1 carton sour cream
1 can cream-style corn	2 eggs, beaten
1 stick oleo, melted	1 box Jiffy corn bread mix (dry)

350°

1 hour

Mix all ingredients. Pour in casserole. Bake at 350° for 1 hour.

ESCALLOPED CORN

Denise Rehmke

2 cans cream-style corn	1 C. milk
3 eggs, slightly beaten	2 C. coarse cracker crumbs
½ tsp. salt	¼ C. melted margarine
¼ tsp. pepper	

1½-quart casserole

350°

1 hour

Combine corn, eggs, salt, pepper, milk, and 1 cup of the cracker crumbs. Pour into a greased 1½-quart casserole. Top with remaining 1 cup cracker crumbs. Drizzle the margarine over the crumbs. Bake, uncovered, for 1 hour at 350°.

A chef is a man with a big enough vocabulary to give the soup a different name every day.

BAKED ONIONS WITH CHEESE

Pat Burda

24 small onions (1 ½ lbs.)
2 T. butter
2 ½ T. flour
1 ¼ C. milk

1 C. cheese, grated
1 C. crumbs, buttered
¾ tsp. paprika
Salt and pepper to taste

350°

Cook onions until tender. Make white sauce and add cheese. Place onions in baking dish; top with cheese sauce. Sprinkle crumbs on top. Bake at 350° until heated through or may use heavy pan on top of the stove. May use cauliflower and carrots in place of onions.

PARSNIPS

Vi Schutt

Parsnips
4 slices bacon
½ C. cheese, grated

1 C. bread crumbs
Salt and pepper
1 C. cream or canned milk

350°

Peel and cook parsnips till tender; drain. Butter a casserole. Fry the bacon till crisp. Alternate layers of parsnips, bread crumbs and cheese in a casserole. Combine salt, pepper, and bacon (crumbled). Put on top of casserole. Pour over cream or milk. Bake at 350° until thick.

TWICE BAKED POTATOES

Carleen Rehmke

2 ½ lbs. potatoes
1-3 oz. pkg. cream cheese
½ C. milk
½ stick margarine

½ tsp. onion salt
½ tsp. Lawry's seasoning salt
1/8 tsp. pepper
Butter and paprika

2-quart casserole

350°

Peel potatoes and cook, boil until done. Beat softened cream cheese with milk with mixer. Add potatoes and blend well. Add margarine and seasonings. Put in 2-quart casserole. Brush top with butter and sprinkle with paprika. Bake at 350°. Let stand 10 minutes before serving.

Eating plenty of onions and garlic will help you live longer, claim dietary authorities - but you will die very lonely.

POTATO DRIFT

Patsy Behnart

Leftover mashed potatoes
2 T. cheese, grated
2 T. butter
4 T. milk

1 egg
1 T. onion, chopped
4 T. buttered bread crumbs

Hot oven 10 minutes

Mix together all but the bread crumbs. Turn into a shallow pan. With fork rough the top. Sprinkle with buttered crumbs. Bake in hot oven 10 minutes, or until brown.

EASY POTATOES

Lillian Petersen

1-2 lb. pkg. frozen hash browns
1 can cream of celery soup
1 can Cheddar cheese soup

1 C. milk
½ grated onion
1 tsp. salt
¼ tsp. pepper

9x13" pan or casserole 350° 1½ hours

Stir all together. Put in greased 9x13" pan or large casserole. Bake 1½ hours at 350°.

SCALLOPED POTATOES

Vi Schutt

9 medium potatoes, sliced
½ C. chopped onions
Garlic salt

1 can chicken soup
1 can celery soup
1 can milk
Parmesan cheese

8x11" pan 350°

Alternate layers of potatoes and onions in 8x11" pan. Sprinkle with garlic salt. Combine soups and milk, pour over potatoes. Sprinkle Parmesan cheese over potatoes and cover with foil. Bake at 350° until potatoes are tender.

Scientists tell us we are what we eat. Nuts must be more common in diets than we thought.

QUICK ESCALLOPED POTATOES

Geraldine Blume

2 T. butter
2 T. flour
2 tsp. salt

2 C. milk
6 C. sliced potatoes
1 T. melted butter or oleo

350°

35 minutes

Melt 2 tablespoons butter in pan; stir in flour and salt. Add milk slowly, stirring constantly until sauce boils and thickens. Add potatoes and heat until sauce boils again, stirring constantly. Turn into greased casserole. Can top with crushed potato chips. Bake at 350° for 35 minutes.

GREAT POTATO DISH

Carol Wink

6 raw, medium-sized potatoes, sliced
1 stick oleo or butter
2 tsp. salt

2 C. milk
2 T. cornstarch

375°

1 hour

Place potatoes in layers in greased baking dish. Combine milk, oleo, salt, and cornstarch. Cook over medium heat until smooth. Pour over potatoes. Bake 1 hour at 375°.

Ham may be added in between potato layers.

DELUXE HASH BROWNS

Contributed

4 sqs. frozen hash browns
1-8 oz. carton sour cream
1 can cream of potato soup

1 can mushroom soup
2 C. shredded Cheddar cheese

9x13'' pan

250°

2 hours

Place squares of still frozen potatoes in bottom of a 9x13'' pan. Mix soup and sour cream and spread evenly over potatoes. Top with cheese and bake at 250° for 2 hours.

A girl can win a man with a smell of perfume, but she can't keep him without the smell of good food.

HASH BROWN CASSEROLE

Lori Michels

2 lbs. frozen hash browns, thawed
½ C. melted butter or margarine
1 tsp. salt
½ tsp. pepper
1 small onion, chopped

½ pt. sour cream
1 C. milk
1 can cream of chicken soup
2 C. grated cheese

9x13" pan 350° 1 hour

Mix together and put into 9x13" pan. Top with crushed cornflakes. Bake.

SPUDS

Algean Nowachek

2 lb. pkg. frozen hash browns, thawed
2 cans cream of potato soup
1 can cream of celery soup

18 oz. carton sour cream
Minced onion
Cheddar cheese for top

9x13" pan 300° 1 ½ to 2 hours

Mix in 9x13" pan. Bake for 1 ½ to 2 hours at 300°. Sprinkle Cheddar cheese on top, uncovered.

PARTY POTATOES

Patsy Benhart

8 to 10 potatoes, cooked and diced
2-3 oz. pkgs. cream cheese

1 C. sour cream
Paprika

350° ½ hour

Put potatoes in greased casserole. Mix together cream cheese and sour cream and pour over potatoes. Sprinkle with paprika. Bake at 350° for ½ hour. Bake longer if casserole has been frozen. Can be stored in the refrigerator for 2 weeks.

POTATO PANCAKES

L. Jack Ehlers,
Former pastor

8 C. ground potatoes
2 C. flour
2 eggs, beaten

1 T. salt
1 to 2 C. milk

Mix ingredients together. Do not have dough too thick. Pancakes will fry nicer when batter is thin. Crisco is best for frying, but other shortening can be used. If dough is still too thick, thin with cold water.

BAKED RICE

Mildred Flory

1 C. regular raw rice (not instant)
1 can chicken gumbo soup, diluted

1 can chicken broth (undiluted)
½ stick butter or margarine

350°

45 minutes

Mix rice and soups in a casserole with a tight lid. Put butter or margarine in center of dish, but don't stir. Cover and bake 45 minutes at 350°. Before serving, fluff or not with a fork, as you prefer.

WILD RICE CASSEROLE

Julie Flory

1 small pkg. herb-seasoned wild rice
(Uncle Ben's)
1 C. brown rice

1 C. hot water
1 chicken bouillon
1 can mushrooms
2 T. butter

Cook the rice according to package directions. Place in greased casserole and mix with the bouillon, water, and mushrooms. Place the butter over the top. Bake for 30 to 45 minutes at 350°.

You can use 1 can chicken broth in place of the hot water and chicken bouillon.

SQUASH-APPLE BAKE

Julie Flory

½ C. brown sugar
¼ C. margarine
1 T. flour

1 tsp. salt
1 medium squash, peeled & cut into
small pieces
2 baking apples, cored & sliced into
½" rings

350°

50 to 60 minutes

Place squash and apples in baking dish. Mix together other ingredients and sprinkle over top. Cover with foil. Bake at 350° for 50 to 60 minutes, until tender.

Can you remember when the family meals were thought out carefully instead of thawed out?

SQUASH CASSEROLE-TEXAS STYLE

Rev. Don and Vickie Brown,
Former pastor

Squash
Fritos

Sliced Velveeta or American cheese
Salt to taste

325°

15 to 20 minutes

Cut squash into small pieces and cook until just soft in boiling water. In casserole dish, layer squash, Fritos, and cheese. Bake 15 to 20 minutes at 325°, or until cheese melts.

TOMATO SIDE DISH

Velma Flynn

2-#2½ cans solid pack tomatoes
½ yellow onion, chopped
¾ C. brown sugar
3 or 4 slices white bread, pulled
into dime-size pieces

2 T. butter
Salt to taste (dash is enough)
8 whole cloves
8 whole peppercorns
1 bay leaf, at least 1" long

400°

1 hour

Put cloves, peppercorns, and bay leaf in a cheesecloth bag. Cook the tomatoes, undrained, cheesecloth bag, and salt on top of the stove very slowly for 30 minutes. Stir occasionally. Add onion, sugar, bread and butter. Place in greased baking dish, after removing bag of spices. Bake at 400° for 1 hour. Serves 6.

COMPANY VEGETABLES

Mildred Flory

2-10 oz. pkgs. frozen broccoli spears
1 C. grated American cheese
1 can mushroom soup

1 small can evaporated milk
3½ oz. can French-fried onions

2-quart casserole

350°

35 minutes

Prepare broccoli as directed on package, but only cook 4 minutes. Drain and put in a greased 2-quart casserole. Sprinkle cheese over broccoli. Mix together soup and evaporated milk. Pour over the top of the cheese and broccoli. Bake 25 minutes at 350°. Take from oven and top with onions. Return to the oven for 8 to 10 minutes, or until crisp and brown.

Green beans, asparagus, or mixed vegetables may be used.

A Christian is like ripening corn, the riper he grows, the lower he bows his head.

FRESH VEGETABLE SKILLET

Pat Burda

- | | |
|---|--------------------------------|
| 1 bunch broccoli | 2 carrots, cut into ¼" strips |
| 1 lb. lean pork, cut into ¼" strips | ¼ C. soy sauce |
| 1 clove of garlic, minced | 1 T. cornstarch |
| 2 T. oil | 2 tsp. sugar |
| 1 medium onion, quartered, cut into ¼" strips | 1/8 tsp. each: salt and ginger |

Slice broccoli stems into 1/8" slices and separate heads into flowerets. Stir-fry pork, broccoli, onion, and carrots. Cook, covered, over medium heat for 5 minutes, or until vegetables are tender-crisp, stirring occasionally. Blend remaining ingredients with ¾ cup water in bowl. Stir into skillet. Simmer 2 minutes, or until thick, stirring frequently.

VEGETABLE CASSEROLE

Judy Cannon

- | | |
|-------------------------------|----------------------------|
| 2 cans Veg-All | ½ lb. sharp cheese, grated |
| 2 C. celery, chopped | 1 C. mayonnaise |
| 1 C. onion, chopped | ¼ lb. soda crackers |
| Margarine | ½ stick margarine, melted |
| 1 can water chestnuts, sliced | |

350°

20 minutes

Saute celery and onion in margarine. Combine Veg-All, celery, onion, and water chestnuts, ½ of the cheese, and mayonnaise. Place in casserole. Combine crackers, remaining cheese, melted margarine, and put on vegetable mixture. Bake at 350° for 20 minutes.

MEDLEY OF VEGETABLES

Pat Burda

- | | |
|--------------------------|----------------------------------|
| 1½ C. sliced onions | 2 C. 2" celery strips |
| 1½ C. carrot strips | 2 C. fresh or frozen green beans |
| ¾ C. green pepper strips | 2 C. tomatoes |
| 2½ tsp. salt | ½ tsp. pepper |
| 3 T. tapioca | 1 T. sugar |

350°

1 hour, 10 minutes

Mix all and place in tightly-covered casserole. Bake 1 hour, 10 minutes at 350°. Can freeze.

VEGETABLE MEDLEY

Pat Burda

2 or 3 pkgs. frozen, chopped broccoli	1 C. grated cheese
1 can sliced carrots	1 T. minced onion
1 can baby limas	1½ tsp. salt
1 can sliced chestnuts	1 tsp. dry mustard
1 can mushrooms	Dash of pepper
2 cans mushroom soup, undiluted	Toasted, slivered almonds
350°	35 to 40 minutes

Cook broccoli until just tender. Drain well. Drain other vegetables well. Combine all ingredients but the almonds; tossing lightly and mixing well. Turn into a shallow casserole, sprinkle almonds over top. Bake at 350° for 35 to 40 minutes.

ZUCCHINI CASSEROLE

Joyce Stewart

1 lb. zucchini	¼ tsp. salt
1 medium minced onion	1 C. drained tomatoes
1 T. oil	¼ C. grated cheese
350°	15 minutes

Cut zucchini into thin slices. Saute onions in oil 3 minutes; add zucchini and cook over low heat 5 minutes, stirring often. Add tomatoes and salt. Cover and simmer 5 minutes all together. Turn into buttered casserole dish and top with grated cheese. Bake 15 minutes in 350° oven, or until cheese is melted and bubbles.

This is good for people who aren't fond of zucchini. The taste is hidden by the other ingredients.

FLOSSY'S FRENCH DRESSING

Rev. Robert Kemmerling,
Former pastor

28 eggs	2 C. vinegar
2 qts. sugar	1 gal. oil
1 C. salt	1 qt. tomato puree
1 C. paprika	2 C. vinegar
1 gal. oil	1 large onion, grated
1 qt. tomato puree	A little garlic (very little)

Beat eggs until fluffy; add sugar and beat 30 minutes slowly. Add salt and beat. Try to keep mixture thick, if ingredients are added too fast it will get runny. Sugar will make it real stiff at points. Ingredients are to be added in the exact order given. Oil, puree, vinegar are needed at 2 different times. Oil is best added by drops, but can be poured very slowly. This recipe was a favorite of seminarians at Northwestern Lutheran Theological Seminary, Minneapolis.



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RADARANGE BACON CHEESE PUFFS (APPETIZERS)

Nancy Slouha,
Algean Nowachek

1 lb. cream cheese, softened
1 egg yolk
1 tsp. instant, minced onion

1 tsp. baking powder
1½ T. imitation bacon pieces
30 round crackers

Combine cream cheese, egg yolk and onion in large mixing bowl. Beat until smooth and blended. Add baking powder and bacon pieces. Blend well. Place 6 crackers in circle on paper plate. Top each cracker with 1 teaspoon of cheese mixture, heat in radarange oven on medium for 1 to 1½ minutes, or slightly raised; serve hot.

Bacon-cheese mixture may be covered and stored in refrigerator until ready to serve. Slightly increase heating time, due to refrigerator temperature.

CURRIED PINEAPPLE AND PIGGIES

Algean Nowachek

1 pkg. brown-and-serve sausage, cut
in half
Curry powder

1-13 oz. can pineapple
Seasoned salt

Preheat browning dish at High for 4 minutes, uncovered. Add sausage and cover; microwave on High for 1 minute. Turn sausage over and add pineapple, sprinkle with curry powder and seasoned salt. Cover, microwave for 1½ minutes. Serve with toothpicks.

PARTY APPETIZER PIE

Algean Nowachek

1-8 oz. pkg. cream cheese, softened
1-2½ oz. jar dried beef, chopped fine
2 T. green pepper, finely chopped
½ C. sour cream

2 T. milk
2 T. instant onion
1/8 tsp. pepper
¼ C. chopped nuts

Blend cheese and milk in 1-quart bowl, add dried beef, onion, and green pepper; mix well. Stir in sour cream. Spread evenly in 8" pie plate. Cover with waxed paper. Cook 2 minutes and 15 seconds on High, or until mixture is hot. Let stand 2 minutes. Sprinkle with nuts. Garnish with parsley. Serve with crackers. Can substitute 5 slices crisply-cooked bacon for the beef.

SPINACH DIP

Carleen Rehmke

2-10 oz. pkgs. frozen spinach
1 pkg. Knorr's dry vegetable soup (no
noodles)
½ C. water
1-8 oz. pkg. cream cheese

1 C. dairy sour cream with chives
5 to 6 drops red pepper sauce
(optional)
1 loaf unsliced pumpernickel bread

Defrost spinach on Full Power for 4 minutes. Let stand 5 minutes. Drain thoroughly. Set aside. Place soup mix and water in small bowl. Cover with plastic wrap, microwave on Full Power for 1 minute. Let stand, covered, until vegetables are rehydrated. Place cream cheese in large bowl, microwave at 50% Power for 1 minute to soften. Mix in soup mix, drained spinach, sour cream and red pepper sauce. Chill for at least 1 hour. Scoop out center of bread, cutting center into bite-size cubes. Add dip mixture to center of bread. Serve with bread cubes and cut up vegetables of your choice.

STUFFED MUSHROOMS

Carleen Rehmke

8 oz. fresh mushrooms
6 oz. frozen spinach souffle
¼ C. shredded Cheddar cheese

¼ C. seasoned bread crumbs
¼ tsp. thyme
¼ tsp. salt

Remove souffle from foil, divide in half with sharp knife. Return half to freezer. In small bowl, defrost (30% Power) for 2 to 5 minutes, or until soft. Mix in other ingredients, except mushrooms. Wash mushrooms. Remove stems. Arrange caps on paper towel-lined plate with large caps to outside. Mound filling on each cap. Microwave, uncovered, 1½ to 3 minutes at Full Power, until heated, rotating plate once or twice. You may wish to add chopped stems to spinach mixture. If so, chop stems rather fine. Microwave at High 1½ to 2½ minutes in 1 tablespoon butter before adding to spinach mixture. Drain before adding.

One reason it's often difficult to coax men to go to church is that men aren't interested what other men are wearing.

TANGY CAULIFLOWER

Rev. John and Ardith Greeny,
Former Pastor

1 medium head cauliflower
2 T. water
½ C. mayonnaise

1 tsp. finely-chopped onion
1 tsp. prepared mustard
½ C. shredded Cheddar cheese

Place cauliflower in casserole with water and cover with lid or Saran Wrap. Microwave on High for 8 to 9 minutes, until tender-crisp. Combine mayonnaise, onion, and mustard and spoon over cauliflower. Sprinkle with shredded cheese. Microwave on roast for 1½ to 2 minutes to heat topping and melt cheese. Let stand 2 minutes before serving.

HAM AND BROCCOLI BAKE

Marlene Hansen

2-10 oz. pkgs. frozen broccoli
½ C. chopped onion
2 T. water
2 cans cream of chicken soup
1 C. shredded American cheese

½ C. milk
3 C. chopped, cooked ham
2 C. Minute rice
½ tsp. Worcestershire sauce

Microcook broccoli, onion, and water until tender. Blend in soup, cheese and milk. Stir in ham, uncooked rice, and sauce. Microcook, covered, 10 to 11 minutes, stirring twice. Let stand, covered, for 5 minutes. Stir before serving. Serves 8.

LASAGNA

Mary Joy Shedeck

8 oz. pkg. lasagna noodles
1 tsp. salt
1 lb. ground beef
1 pkg. spaghetti sauce mix

2 C. tomato sauce
½ C. mushrooms, drained
1½ C. creamed cottage cheese
6 to 8 oz. sliced mozzarella cheese
½ C. grated Parmesan cheese

Place noodles in 2-quart baking dish; cover with water and sprinkle with salt. Microwave, uncovered, 15 minutes. Remove and let noodles stand in water while preparing meat sauce. In 2-quart bowl, crumble meat. Microwave, uncovered, 5 minutes, stirring to break up meat. Drain fat. Stir in sauce mix, tomato sauce and mushrooms. Drain noodles and rinse well. In 2-quart baking dish, layer ⅓ noodles, ⅓ meat mixture, ⅓ cottage cheese, and ⅓ mozzarella cheese. Repeat layers. On last layer of noodles, spread last ⅓ meat mixture and sprinkle Parmesan cheese over top. Cover with wax paper and microwave 10 minutes. Let stand, covered, 5 minutes before serving.

STUFFED GREEN PEPPERS

Emma Hodgden

3 medium green peppers	¼ tsp. pepper
¾ lb. ground beef	1 egg
⅓ C. quick-cooking rice, uncooked	⅓ C. water
1 tsp. salt	1 C. (8 oz. can) tomato sauce

Cut green peppers in half, removing core and seeds. Place peppers in 2-quart (12x7") baking dish. In medium mixing bowl, combine remaining ingredients, using only half of tomato sauce. Spoon mixture into pepper halves. Spoon remaining tomato sauce over the meat. Microwave, covered with wax paper, 10 minutes or until meat is done. For a softer texture of green pepper, cook 12 to 13 minutes.

The peppers freeze well after being cooked for 10 minutes. Reheat frozen peppers: 3 peppers, 7 minutes; 6 peppers, 10 minutes, 30 seconds.

TURKEY TETRAZZINI

Marlene Flory

1 C. chicken broth, or 1 C. boiling water and 1 bouillon cube	½ C. grated Parmesan cheese
½ C. cream	3 T. butter or oleo
¼ C. flour	1-4 oz. can mushrooms, stems and pieces, drained
½ tsp. salt	2 C. diced, cooked turkey
½ tsp. celery seed	4 oz. spaghetti, cooked
Pepper	Grated Parmesan cheese

Combine broth, cream, flour, salt, celery seed, pepper and ½ cup Parmesan cheese in 4-cup glass measure. Beat well. Add butter. Microwave for 3 minutes on Roast. Beat well and continue cooking for 2 to 3 minutes on Roast until thickened. Combine sauce and remaining ingredients in 1½-quart glass casserole, sprinkle with grated Parmesan cheese. Microwave for 6 to 8 minutes on Roast, or until heated through. Let set 5 minutes before serving.

Some wives do wonderful things with leftovers - they throw them out.

CHEESY CABBAGE

Emma Hodgden

4 C. ($\frac{1}{2}$ medium head) cabbage,
shredded
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ C. milk

$\frac{1}{4}$ C. chopped onion or 1 T. minced
onion
2 T. butter or margarine
Dash of nutmeg, if desired
 $\frac{1}{2}$ C. shredded cheese

In 2-quart casserole, combine cabbage, salt, milk, onion, butter, and nutmeg. Microwave, covered, 6 minutes, or until just about tender, stirring once. Stir in cheese and let stand 2 minutes before serving.

CABBAGE ROLLS

Emma Hodgden

$\frac{1}{2}$ lb. fresh pork sausage
1 medium head green cabbage
 $\frac{1}{2}$ lb. ground beef
2 eggs, beaten
 $\frac{1}{4}$ C. milk
 $\frac{1}{3}$ C. quick-cooking rice

$\frac{3}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{4}$ tsp. mace or nutmeg
1 medium onion, finely chopped
2 C. (16 oz. can) tomato sauce

In 2-quart casserole or bowl, crumble pork sausage, microwave, uncovered, 3 minutes or until no longer pink, breaking up with fork once. Drain. Wrap head of cabbage in wax paper and microwave 8 minutes, or until leaves are softened. Meanwhile, add remaining ingredients, except tomato sauce, to pork sausage; mix well. Remove 12 cabbage leaves (save partially cooked center and complete cooking at another meal). Place $\frac{1}{4}$ cup meat mixture on each leaf and roll to enclose meat mixture, securing with toothpicks. Place rolls seam-side down in 2-quart (12x7'') baking dish. Pour tomato sauce over rolls. Microwave, covered, with wax paper, 16 minutes, or until cabbage is tender. Serves 3 to 4.

The 12 cabbage leaves can be removed from head of cabbage before cooking and cooked separately in covered casserole, using times as directed. To remove excess fat from beef, add beef to sausage for initial cooking; increase cooking time to 5 minutes.

Congress is proof that women don't do all the talking.

CREAM CORN CHOWDER

Lucille Kuhlman

3 T. butter	1 tsp. salt
3 T. flour	1/8 tsp. pepper
¼ C. chopped celery	2 C. milk
1 tsp. onion flakes	1 pt. can cream-style corn

In a 2-quart casserole dish, heat butter and celery for 2 to 3 minutes in microwave. Stir in flour, onion, salt and pepper, gradually add the milk. Stir until smooth. Heat at Medium for 5½ to 7½ minutes, or until slightly thickened. Stir twice. Add corn and heat 4 to 5 minutes more. Let stand, covered, for 3 minutes before serving.

ACORN SQUASH 'N APPLES

Emma Hodgden

2 acorn or butternut squash	8 T. brown sugar
Salt	4 T. butter or margarine
2 medium apples, peeled & sliced	Cinnamon

Leave squash whole and microwave 8 to 10 minutes or until they feel soft to the touch. Let stand 5 minutes. Cut in half and remove seeds. Place cut-side up in shallow baking dish. Sprinkle with salt. Fill with apples, top each half with 2 tablespoons brown sugar, 1 tablespoon butter and dash of cinnamon. Cook, covered with wax paper, 4 to 5 minutes, or until apples are tender.

APPLE PUDDING CAKE

Emma Hodgden

3 eggs	½ tsp. salt
3 C. (3 medium) chopped, peeled, cooking apples	1 tsp. cinnamon
½ C. unsifted all-purpose flour	¼ tsp. nutmeg
1 C. rolled oats	1 tsp. vanilla
1 C. firmly-packed brown sugar	½ C. chopped nuts
1½ tsp. baking powder	

In 2-quart casserole, beat eggs. Stir in remaining ingredients, except nuts, mixing until well-combined. Sprinkle nuts over top. Microwave, uncovered, 10 minutes, or until toothpick comes out clean and apples are tender. Serve spooned into dishes and topped with ice cream or whipped cream.

If desired, use 1¼ teaspoons apple pie spice for cinnamon and nutmeg.

BAKED CUSTARD

Marlene Flory

- 1 3/4 C. milk
- 1/3 C. sugar
- 3 eggs
- 1/4 tsp. salt
- 1/2 tsp. vanilla
- Nutmeg

Combine all ingredients, except nutmeg. Beat well. Pour into 4-6 ounce glass custard cups. Sprinkle with nutmeg. Microwave 15 to 16 minutes on Simmer or Half Power.

GRASSHOPPER PIE

Emma Hodgden

- 1 1/2 C. chocolate cream-filled cookies (15 to 20)
- 3 T. butter or margarine
- 30 large or 3 C. miniature marshmallows
- 1/2 C. milk
- 2 to 3 T. creme de cocoa
- 2 to 3 T. green creme de menthe
- 1 C. whipping cream, whipped or 2 C. (4 1/2 oz.) frozen whipped topping, thawed

In 9" pie plate, melt butter. Stir in cookie crumbs, press into bottom and up sides of dish. Microwave for 2 minutes; cool. In large mixing bowl, combine marshmallows and milk; microwave, uncovered, 2 minutes, or until marshmallows begin to puff. Stir to blend together. If marshmallows are not completely melted, cook a few seconds more. Stir in creme de cocoa, creme de menthe. Cool until mixture is thickened, but not set, about 30 minutes. Fold in whipped cream. Pour into crust. Refrigerate 4 hours, or until served. If desired, garnish with whipped cream and chocolate curls.

RADARANGE VANILLA CARAMELS

Nancy Slouha

- 1 C. butter or margarine
- 2 C. sugar
- 2 C. dark corn syrup
- 2 C. light cream (half and half)

Place butter in 3-quart casserole. Heat in radarange oven on High for 1 to 1 1/2 minutes, or until melted. Blend in sugar, syrup and 1 cup light cream. Heat in radarange oven on High for 25 to 30 minutes, or until firm ball stage is reached. Stir occasionally during cooking time to avoid boil-overs. Gradually blend in remaining light cream. Cook in radarange oven on High for 15 to 18 minutes, or firm ball stage is reached. Pour mixture into greased 2-quart utility dish. Cool for 3 hours, or until firm. Turn out on cutting board. Cut into squares and wrap individually in small pieces of waxed paper or Saran, if desired. Makes 2 1/2 pounds.

MICROWAVE CARAMEL CORN

Nancy Slouha

3 to 4 qts. of popped corn
1 C. brown sugar

¼ C. white corn syrup
½ C. butter or margarine

Place brown sugar, corn syrup and butter or margarine in 1½-quart microwave-safe glass container and cook 4 minutes on High, stirring after first 2 minutes. Pour syrup over corn in a double-walled brown paper grocery sack. Shake well. Cook 1½ minutes on High. Shake bag, then cook 4 more times for 30 seconds on High, shaking well after each 30 seconds. Pour out on cookie sheet and stir until dry. Store in an airtight container. Keeps very well. Peanuts can be added.

RADARANGE DIVINITY

Nancy Slouha

4 C. white sugar
1 C. light corn syrup
¾ C. water
¼ tsp. salt

3 egg whites
1 tsp. vanilla
½ C. nuts, chopped (optional)

Mix together sugar, corn syrup, water and salt in 1½-quart casserole. Cook in radarange oven on High for 20 to 22 minutes, or until hard ball stage is reached. Stir once or twice during cooking. While syrup cooks, beat egg whites until stiff peaks form in large mixing bowl. Gradually pour hot syrup over egg whites while beating at high speed until mixture is thickened and candy starts to lose its gloss. Beating may require about 12 minutes. Add vanilla and nuts to beaten mixture. Drop by teaspoons onto waxed paper. Makes 6 to 7 dozen.

Candy may be lightly tinted with food coloring for special occasions. Very easy, but do on a clear, bright, sunny day to avoid a failure.

MICROWAVE FUDGE

Carmie Nowachek

1 lb. sugar
½ C. cocoa
¼ C. milk

¼ lb. margarine
1 T. margarine
½ C. nuts, chopped

Stir together sugar and cocoa in 8x8x2'' pan. Pour milk and ¼ pound margarine over top and microwave on High for 2 minutes. Remove from microwave and stir to mix. Add 1 teaspoon margarine and nuts. Freeze for 20 minutes, or refrigerate for 1 hour.

MICROWAVE FUDGE

Betty Andresen

12 oz. pkg. chocolate chips
6 oz. pkg. semi-sweet chocolate chips
1-13 oz. can sweetened condensed milk

1 tsp. vanilla
1 C. nuts

Melt chips for 3 minutes on Medium Power, then 1 minute at Full Power. After melted, add milk. Stir well. Add vanilla and nuts. Pour in buttered 12x7" pan.

RADARANGE MARSHMALLOW CREAM FUDGE

Nancy Slouha

½ C. butter or margarine
2 C. sugar
1-5 oz. can evaporated milk (¾ C.)
1-12 oz. pkg. semi-sweet chocolate morsels

1-7 to 10 oz. jar marshmallow creme
1 tsp. vanilla
1 C. chopped nuts, optional

Place butter in 9x9x2" dish. Heat in radarange oven on High for 1 to 1½ minutes, until melted. Blend in sugar and evaporated milk. Mix well. Cook in radarange oven on Roast for 15 to 17 minutes, or until soft ball stage is reached. Stir frequently during cooking time. Blend in chocolate morsels, marshmallow creme, vanilla, and nuts; stir until smooth. Chill until firm. Cut into 1" squares. Store in airtight container. Makes 5 to 6 dozen.

RICE KRISPIE SQUARES

Brenda Otte

12 oz. pkg. butterscotch chips
1 C. peanut butter
8 C. Rice Krispies
12 oz. pkg. chocolate chips

4 T. butter
2 T. water
1 C. powdered sugar

9x13" pan

In large bowl, melt butterscotch chips and peanut butter. Mix in Rice Krispies. Take half of this and put in pan. Chill a little while. In another bowl, melt chocolate chips, butter, and water. Stir in powdered sugar. Put this mixture on top of Rice Krispies. Top with remaining Rice Krispie mixture. Chill. Keep in refrigerator.

The efficiency expert is a man whose work, if it were done by a woman, would be called nagging.

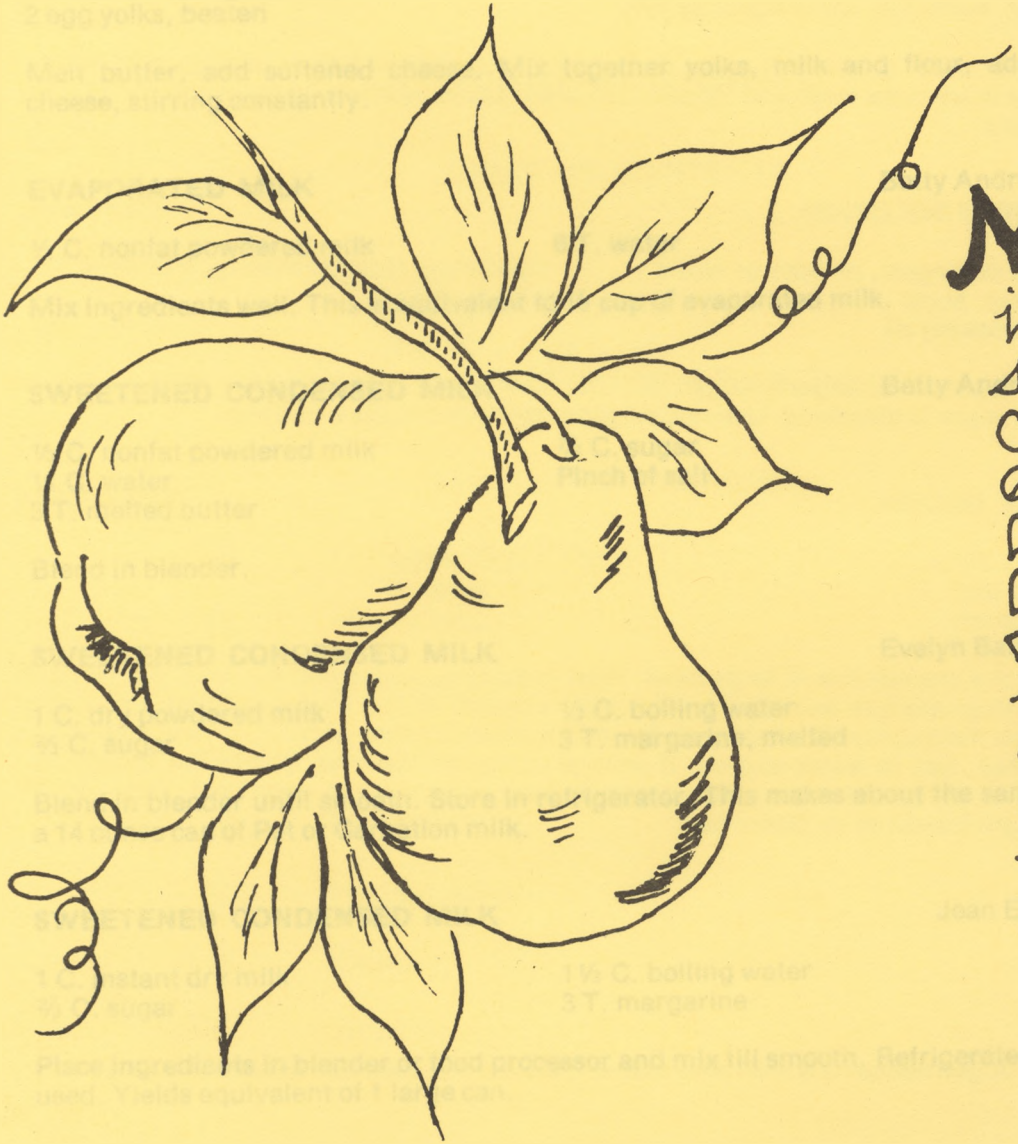
MY KITCHEN PRAYER

God Bless my little kitchen
I love its every nook,
And Bless me as I do my work,
Wash pots and pans and cook.

May the meals that I prepare
Be seasoned from above,
With Thy blessing and Thy grace,
But most of all Thy love.

As we partake of earthly food,
The table for us spread,
We'll not forget to thank Thee, Lord
Who gives us daily bread.

So bless my little kitchen, God,
And those who enter in.
May they find naught but joy and peace,
And happiness therein.



M i s c e l l a n e o u s

CHEESE WHIZ

Tommy Krijji

2 T. oleo
1½ lbs. American cheese
2 egg yolks, beaten

1-13 oz. can evaporated milk
1 T. flour

Melt butter, add softened cheese. Mix together yolks, milk and flour, add to cheese, stirring constantly.

EVAPORATED MILK

Betty Andresen

⅓ C. nonfat powdered milk
6 T. water

Mix ingredients well. This is equivalent to ⅓ cup of evaporated milk.

SWEETENED CONDENSED MILK

Betty Andresen

⅓ C. nonfat powdered milk
⅓ C. water
3 T. melted butter

⅔ C. sugar
Pinch of salt

Blend in blender.

SWEETENED CONDENSED MILK

Evelyn Balichek

1 C. dry powdered milk
⅔ C. sugar

⅓ C. boiling water
3 T. margarine, melted

Blend in blender until smooth. Store in refrigerator. This makes about the same as a 14 ounce can of Pet or Carnation milk.

SWEETENED CONDENSED MILK

Jean Ewing

1 C. instant dry milk
⅔ C. sugar

1½ C. boiling water
3 T. margarine

Place ingredients in blender or food processor and mix till smooth. Refrigerate until used. Yields equivalent of 1 large can.

POPSICLES

Linda Wilslef

1 C. sugar
1-3 oz. pkg. jello, any flavor
1 pkg. Kool-Aid, same flavor as jello

2 C. boiling water
2 C. cold water

Mix in order given, but make sure sugar is dissolved before adding cold water. Place in ice cube trays and freeze. Can place popsicle sticks in trays before mixture freezes.

BUBBLE SOLUTION

Jean Ewing

¼ C. detergent, powder or liquid
2½ tsp. sugar
9 T. cooking oil

Few drops of food coloring, if desired
1¾ qt. water

Mix together detergent, sugar, oil, and food coloring. Add water. Shake mixture until sugar is dissolved. Use bubble pipes or straws to blow bubbles.

PLAY DOUGH

Velma Flynn

2½ C. flour
½ C. salt
2 T. alum

1½ C. water
1 T. salad oil

Mix dry ingredients in large bowl. Heat to boiling, water and oil. Pour hot mixture into flour mixture and mix rapidly using a spoon. When slightly cooled, use hands to mix thoroughly. If slightly sticky, add a small amount of flour. If food coloring is desired, add to water and oil. If several colors are desired, divide the dough into several parts and work a few drops of food coloring into each part. Store in an airtight container or Ziploc bag.

A gentleman is a man who makes it a cinch for a woman to remain a lady.

HOUSEHOLD HINTS

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I. THE KITCHEN

GENERAL

Salt

1. If stew is too salty, add raw cut potatoes and discard once they have cooked and absorbed the salt. Another remedy is to add a teaspoon each of cider vinegar and sugar. Or, simply add sugar.
2. If soup or stew is too sweet, add salt. For a main dish or vegetable, add a teaspoon of cider vinegar.

Gravy

3. For pale gravy, color with a few drops of Kitchen Bouquet. Or to avoid the problem in the first place, brown the flour well before adding the liquid. This also helps prevent lumpy gravy.
4. To make gravy smooth, keep a jar with a mixture of equal parts of flour and cornstarch. Put 3 or 4 tablespoons of this mixture in another jar and add some water. Shake, and in a few minutes you will have a smooth paste for gravy.
5. To remedy greasy gravy, add a small amount of baking soda.
6. For quick thickener for gravies, add some instant potatoes to your gravy and it will thicken beautifully.

Vegetables

7. If fresh vegetables are wilted or blemished, pick off the brown edges. Sprinkle with cool water, wrap in towel and refrigerate for an hour or so.
8. Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soak for an hour in the refrigerator.
9. Lettuce and celery will crisp up fast if you place it in a pan of cold water and add a few sliced potatoes.
10. If vegetables are overdone, put the pot in a pan of cold water. Let it stand from 15 minutes to ½ hour without scraping pan.
11. By lining the crisper section of your refrigerator with newspaper and wrapping vegetables with it, moisture will be absorbed and your vegetables will stay fresher longer.
12. Store leftover corn, peas, green beans, carrots, celery, potatoes and onions in a container in the freezer. Add to other ingredients when making stew.
13. To keep the flavor in the vegetables, add a small amount of sugar to the water after cooking carrots, peas, beets, and corn.

14. Onions, broccoli and Brussels sprouts will cook faster if you make an X-shaped cut at the base of the vegetable.

Eggs

15. If you shake the egg and you hear a rattle, you can be sure it's stale. A really fresh egg will float and a stale one will sink.
16. If you are making deviled eggs and want to slice it perfectly, dip the knife in water first. The slice will be smooth with no yolk sticking to the knife.
17. The white of an egg is easiest to beat when it's at room temperature. So leave it out of the refrigerator about a half an hour before using it.
18. To make light and fluffy scrambled eggs, add a little water while beating the eggs.
19. Add vinegar to the water while boiling eggs. Vinegar helps to seal the egg, since it acts on the calcium in the shell.
20. **STORING EGGS:** 1. Place your eggs in those tight-sealing egg containers and they will last longer in the refrigerator. You really shouldn't keep eggs longer than 11 days. 2. Cover them with oil on the top in a sealed container in the refrigerator. 3. For long term storage: If there's a special on eggs at your local supermarket, you can take advantage of it. Just crack all the eggs open and put them in the freezer unit. To use one egg at a time, put single eggs in the ice tray. When frozen, put the egg cubes in a sealed plastic bag. You can take out the cubes one at a time for daily use. If you use eggs in twos or threes, freeze them that way in a plastic sack.
21. To make quick-diced eggs, take your potato masher and go to work on a boiled egg.
22. If you wrap each egg in aluminum foil before boiling it, the shell won't crack when it's boiling.
23. To make those eggs go further when making scrambled eggs for a crowd, add a pinch of baking powder and 2 teaspoons of water per egg.
24. A great trick for peeling eggs the easy way. When they are finished boiling, turn off the heat and just let them sit in the pan with the lid on for about five minutes. Steam will build up under the shell and they will just fall away.
25. Or, quickly rinse hot hard-boiled eggs in cold water, and the shells will be easier to remove.

26. When you have saved a lot of egg yolks from previous recipes, use them in place of whole eggs for baking or thickening. Just add 2 yolks for every whole egg.

27. Fresh or hard-boiled? Spin the egg. If it wobbles, it is raw - if it spins easily, it's hard boiled.

28. Add a few drops of vinegar to the water when poaching an egg to keep it from running all over the pan.

29. Add one tablespoon of water per egg white to increase the quantity of beaten egg white when making meringue.

30. Try adding eggshells to coffee after it has perked, for a better flavor.

31. Fresh eggs are rough and chalky in appearance. Old eggs are smooth and shiny.

32. Pierce the end of an egg with a pin, and it will not break when placed in boiling water.

33. Beaten egg whites will be more stable if you add 1 teaspoon cream of tartar to each cup of egg whites (7 or 8 eggs).

34. A small funnel is handy for separating egg whites from yolks. Open the egg over the funnel and the white will run through and the yolk will remain.

35. For baking, it's best to use medium to large eggs. Extra large may cause cakes to fall when cooled.

36. Brown and white shells are the same quality.

37. Egg whites can be kept up to 1 year. Add them to a plastic container as you "collect them" for use in meringues, angel food cake. . . 1 cup equals 7 or 8 egg whites. You can also refreeze defrosted egg whites.

38. For fluffier omelets, add a pinch of cornstarch before beating.

Potatoes

39. Overcooked potatoes can become soggy when the milk is added. Sprinkle with dry powdered milk for the fluffiest mashed potatoes ever.

40. To hurry up baked potatoes, boil in salted water for 10 minutes, then place in a very hot oven. Or, cut potatoes in half and place them face down on a baking sheet in the oven to make the baking time shorter.

41. When making potato pancakes, add a little sour cream to keep potatoes from discoloring.

42. Save some of the water in which the potatoes were boiled - add to some powdered

milk and use when mashing. This restores some of the nutrients that were lost in the cooking process.

43. Use a couple of tablespoons of cream cheese in place of butter for your potatoes; try using sour cream instead of milk when mashing.

Onions

44. To avoid tears when peeling onions, peel them under cold water or refrigerate before chopping.

45. For sandwiches to go in lunchboxes, sprinkle with dried onion. They will have turned into crisp pieces by lunchtime.

46. Peel and quarter onions. Place one layer deep in a pan and freeze. Quickly pack in bags or containers while frozen. Use as needed, chopping onions while frozen, with a sharp knife.

Tomatoes

47. Keep tomatoes in storage with stems pointed downward and they will retain their freshness longer.

48. Sunlight doesn't ripen tomatoes. It's the warmth that makes them ripen. So find a warm spot near the stove or dishwasher where they can get a little heat.

49. Save the juice from canned tomatoes in ice cube trays. When frozen, store in plastic bags in freezer for cooking use or for tomato drinks.

50. To improve the flavor of inexpensive tomato juice, pour a 46-ounce can of it into a refrigerator jar and add one chopped green onion and a cut-up stalk of celery.

A quick way to whip cream

51. A pinch of salt added to the cream before whipping strengthens the fat cells and makes them more elastic. This helps the cream stiffen much more quickly.

Cream that will not whip

52. Chill cream, bowl and beater well. Set bowl of cream into a bowl of ice water while you're whipping. Add the white of an egg. Chill and then whip. If the cream still does not stiffen, gradually whip in 3 or 4 drops of lemon juice. Cream whipped ahead of time will not separate if you add a touch of unflavored gelatin (1/4 teaspoon per cup of cream). To eliminate a lot of mess when whipping cream with an electric beater, try this: Cut 2 holes in the middle of a piece of waxed paper, then slip the stems of the beaters through the holes and attach the beaters to the machine. Simply place paper and beaters over the bowl and whip away.

Rock-hard brown sugar

53. Add a slice of soft bread to the package of brown sugar, close the bag tightly, and in a few hours the sugar will be soft again. If you need it in a hurry, simply grate the amount called for with a hand grater. Or, put brown sugar and a cup of water (do not add to the sugar, set it alongside of it) in a covered pan. Place in the oven (low heat) for a while. Or, buy liquid brown sugar.

Thawing frozen meat

54. Seal the meat in a plastic bag and place in a bowl of very warm water. Or, put in a bag and let cold water run over it for an hour or so.

Caked or clogged salt

55. Tightly wrap a piece of aluminum foil around the salt shaker. This will keep the dampness out of the salt. To prevent clogging, keep 5 to 10 grains of rice inside your shaker.

Soggy potato chips, cereal and crackers

56. If potato chips lose their freshness, place under the broiler for a few moments. Care must be taken not to brown them. You can crisp soggy cereal and crackers by putting them on a cookie sheet and heating for a few minutes in the oven.

Pancake syrup

57. To make an inexpensive syrup for pancakes, save small amounts of leftover jams and jellies in a jar. Or, fruit-flavored syrup can be made by adding 2 cups sugar to 1 cup of any kind of fruit juice and cooking until it boils.

Easy topping

58. A good topping for gingerbread, coffeecake, etc., can easily be made by freezing the syrup from canned fruit and adding 1 tablespoon of butter and 1 tablespoon of lemon juice to 2 cups of syrup. Heat until bubbly, and thicken with 2 tablespoons of flour.

Tasty cheese sandwiches

59. Toast cheese sandwiches in a frying pan lightly greased with bacon fat for a delightful new flavor.

No spattering or sticking

60. To keep frying food from spattering, invert a metal colander over the pan, allowing steam to escape.

61. Always heat the frying pan before adding oil or butter. This will keep things from sticking to the pan.

62. Boil vinegar in a brand new frying pan to keep things from sticking to it.

Hurry-up hamburgers

63. Poke a hole in the middle of the patties while shaping them. The burgers will cook faster and the holes will disappear when done.

Shrinkless links

64. Boil sausage links for about 8 minutes before frying and they will shrink less and not break at all. Or, you can roll them lightly in flour before frying.

Frozen bread

65. Put frozen bread loaves in a clean brown paper bag and place for 5 minutes in a 325° oven to thaw completely.

Removing the corn silk

66. Dampen a paper towel or terry cloth and brush downward on the cob of corn. Every strand should come off.

Nuts

67. To quickly crack open a large amount of nuts, put in a bag and gently hammer until they are cracked open. Then remove nutmeats with a pick.

68. If nuts are stale, place them in the oven at 250° F. and leave them there for 5 or 10 minutes. The heat will revive them.

Preventing boil-overs

69. Add a lump of butter or a few teaspoons of cooking oil to the water. Rice, noodles or spaghetti will not boil over or stick together.

Softening butter

70. Soften butter quickly by grating it. Or heat a small pan and place it upside-down over the butter dish for several minutes. Or place in the microwave for a few seconds.

Measuring sticky liquids

71. Before measuring honey or syrup, oil the cup with cooking oil and rinse in hot water.

Scalded milk

72. Add a bit of sugar (without stirring) to milk to prevent it from scorching.

73. *Rinse the pan in cold water before scalding milk, and it will be much easier to clean.*

Tenderizing meat

74. *Boiled meat: Add a tablespoon of vinegar to the cooking water.*

75. *Tough meat or game: Make a marinade of equal parts cooking vinegar and heated bouillon. Marinate for 2 hours.*

76. *Steak: Simply rub in a mixture of cooking vinegar and oil. Allow to stand for 2 hours.*

77. *Chicken: To stew an old hen, soak it in vinegar for several hours before cooking. It will taste like a spring chicken.*

Instant white sauce

78. *Blend together 1 cup soft butter and 1 cup flour. Spread in an ice cube tray, chill well, cut into 16 cubes before storing in a plastic bag in the freezer. For medium-thick sauce, drop 1 cube into 1 cup of milk and heat slowly, stirring as it thickens.*

Unpleasant cooking odors

79. *While cooking vegetables that give off unpleasant odors, simmer a small pan of vinegar on top of the stove. Or, add vinegar to the cooking water. To remove the odor of fish from cooking and serving implements, rinse in vinegar water.*

Don't lose those vitamins

80. *Put vegetables in water after the water boils - not before - to be sure to preserve all the vegetables' vitamins.*

Clean and deodorize your cutting board

81. *Bleach it clean with lemon juice. Take away strong odors like onion with baking soda. Just rub it in.*

Keep the color in beets

82. *If you find that your beets tend to lose color when you boil them, add a little lemon juice.*

No-smell cabbage

83. *Two things to do to keep cabbage smell from filling the kitchen: don't overcook it (keep it crisp) and put half a lemon in the water when you boil it.*

A great energy saver

84. *When you're near the end of the baking time, turn the oven off and keep the door*

closed. The heat will stay the same long enough to finish baking your cake or pie and you'll save all that energy.

Grating cheese

85. *Chill the cheese before grating and it will take much less time.*

Special looking pies

86. *Give a unique look to your pies by using pinking shears to cut the dough. Make a pinked lattice crust!*

Removing ham rind

87. *Before placing ham in the roasting pan, slit rind lengthwise on the underside. The rind will peel away as the ham cooks, and can be easily removed.*

Sluggish catsup

88. *Push a drinking straw to the bottom of the bottle and remove. This admits enough air to start the catsup flowing.*

Unmolding gelatin

89. *Rinse the mold pan in cold water and coat with salad oil. The oil will give the gelatin a nice luster and it will easily fall out of the mold.*

Leftover squash

90. *Squash that is left over can be improved by adding some maple syrup before reheated.*

No-spill cupcakes

91. *An ice cream scoop can be used to fill cupcake papers without spilling.*

Slicing cake or torte

92. *Use dental floss to slice evenly and cleanly through a cake or torte - simply stretch a length of the floss taut and press down through the cake.*

Ice cream

93. *Buy bulk quantities of ice cream and pack in small margarine containers. These provide individual servings.*

Canning peaches

94. *Don't bother to remove skins when canning or freezing peaches. They will taste better and be more nutritious with the skin on.*

Angel food cookies

95. *Stale angel food cake can be cut into 1/2" slices and shaped with cookie cutters to make delicious "cookies". Just toast in the oven for a few minutes.*

How to chop garlic

96. Chop in a small amount of salt to prevent pieces from sticking to the knife or chopping board. Then pulverize with the tip of the knife.

Excess fat on soups or stews

97. Remove fat from stews or soups by refrigerating and eliminating fat as it rises and hardens on the surface. Or add lettuce leaves to the pot - the fat will cling to them. Discard lettuce before serving.

Broiled meat drippings

98. Place a piece of bread under the rack on which you are broiling meat. Not only will this absorb the dripping fat, but it will reduce the chance of the fat catching on fire.

Fake sour cream

99. To cut down on calories, run cottage cheese through the blender. It can be flavored with chives, extracts, etc., and used in place of mayonnaise.

Browned butter

100. Browning brings out the flavor of the butter, so only half as much is needed for seasoning vegetables if it is browned before it is added.

Cooking dried beans

101. When cooking dried beans, add salt after cooking; if salt is added at the start, it will slow the cooking process.

Tasty carrots

102. Adding sugar and horseradish to cooked carrots improves their flavor.

Carrot marinade

103. Marinate carrot sticks in dill pickle juice.

Clean cukes

104. A ball of nylon net cleans and smooths cucumbers when making pickles.

Fresh garlic

105. Peel garlic and store in a covered jar of vegetable oil. The garlic will stay fresh and the oil will be nicely flavored for salad dressings.

Leftover waffles

106. Freeze waffles that are left; they can be reheated in the toaster.

Fluffy rice

107. Rice will be fluffier and whiter if you add 1 teaspoon of lemon juice to each quart of water.

Nutritious rice

108. Cook rice in liquid saved from cooking vegetables to add flavor and nutrition. A nutty taste can be achieved by adding wheat germ to the rice.

Perfect noodles

109. When cooking noodles, bring required amount of water to a boil, add noodles, turn heat off and allow to stand for 20 minutes. This prevents overboiling and the chore of stirring. Noodles won't stick to the pan with this method.

Easy croutons

110. Make delicious croutons for soup or salad by saving toast, cutting into cubes, and sauteeing in garlic butter.

Baked fish

111. To keep fish from sticking to the pan, bake on a bed of chopped onion, celery and parsley. This also adds a nice flavor to the fish.

Non-sticking bacon

112. Roll a package of bacon into a tube before opening. This will loosen the slices and keep them from sticking together.

Tasty hot dogs

113. Boil hot dogs in sweet pickle juice and a little water for a different taste.

Golden-brown chicken

114. For golden-brown fried chicken, roll it in powdered milk instead of flour.

Double boiler hint

115. Toss a few marbles in the bottom of a double boiler. When the water boils down, the noise will let you know!

Flour Puff

116. Keep a powder puff in your flour container to easily dust your rolling pin or pastry board.

Jar labels

117. Attach canning labels to the lids instead of the sides of jelly jars, to prevent the chore of removing the labels when the contents are gone.

Different meatballs

118. Try using crushed cornflakes or corn bread instead of bread crumbs in a meatball recipe. Or use onion-flavored potato chips.

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CLEAN-UP TIPS

Appliances

119. To rid yellowing from white appliances try this: Mix together: ½ cup bleach, ¼ cup baking soda and 4 cups warm water. Apply with a sponge and let set for 10 minutes. Rinse and dry thoroughly.

120. Instead of using commercial waxes, shine with rubbing alcohol.

121. For quick clean-ups, rub with equal parts water and household ammonia.

122. Or, try club soda. It cleans and polishes at the same time.

Blender

123. Fill part way with hot water and add a drop of detergent. Cover and turn it on for a few seconds. Rinse and drain dry.

Breadboards

124. To rid cutting board of onion, garlic or fish smell, cut a lime or lemon in two and rub the surface with the cut side of the fruit.

125. Or, make a paste of baking soda and water and apply generously. Rinse.

Copper pots

126. Fill a spray bottle with vinegar and add 3 tablespoons of salt. Spray solution liberally on copper pot. Let set for a while, then simply rub clean.

127. Dip lemon halves in salt and rub.

128. Or, rub with Worcestershire sauce or catsup. The tarnish will disappear.

129. Clean with toothpaste and rinse.

Burnt and scorched pans

130. Sprinkle burnt pans liberally with baking soda, adding just enough water to moisten. Let stand for several hours. You can generally lift the burned portions right out of the pan.

131. Stubborn stains on non-stick cookware can be removed by boiling 2 tablespoons of baking soda, ½ cup vinegar and 1 cup water for 10 minutes. Re-season pan with salad oil.

Cast-iron skillets

132. Clean the outside of the pan with

commercial oven cleaner. Let set for 2 hours and the accumulated black stains can be removed with vinegar and water.

Can opener

133. Loosen grime by brushing with an old toothbrush. To thoroughly clean blades, run a paper towel through the cutting process.

Enamelware or casserole dishes

134. Fill a dish that contains stuck food bits with boiling water and 2 tablespoons of baking soda. Let it stand and wash out.

Dishes

135. Save time and money by using the cheapest brand of dishwashing detergent available, but add a few tablespoons of vinegar to the dishwasher. The vinegar will cut the grease and leave your dishes sparkling clean.

136. Before washing fine china and crystal, place a towel on the bottom of the sink to act as a cushion.

137. To remove coffee or tea stains and cigarette burns from fine china, rub with a damp cloth dipped in baking soda.

Dishwasher

138. Run a cup of white vinegar through the entire cycle in an empty dishwasher to remove all soap film.

Clogged drains

139. When a drain is clogged with grease, pour a cup of salt and a cup of baking soda into the drain followed by a kettle of boiling water. The grease will usually dissolve immediately and open the drain.

140. Coffee grounds are a no-no. They do a nice job of clogging, especially if they get mixed with grease.

Garbage disposal

141. Grind a half lemon or orange rinds in the disposal to remove any unpleasant odor.

Glassware

142. Never put a delicate glass in hot water bottom side first; it will crack from sudden expansion. The most delicate glassware will be safe if it is slipped in edgewise.

143. Vinegar is a must when washing crystal. Rinse in 1 part vinegar to 3 parts warm water. Air dry.

144. When one glass is tucked inside another, do not force them apart. Fill the top glass with cold water and dip the lower one in hot water. They will come apart without breaking.

Grater

145. For a fast and simple clean-up, rub salad oil on the grater before using.

146. Use a toothbrush to brush lemon rind, cheese, onion or whatever out of the grater before washing it.

Meat grinder

147. Before washing, run a piece of bread through it.

Oven

148. Following a spill, sprinkle with salt immediately. When oven is cool, brush off burnt food and wipe with a damp sponge.

149. Sprinkle bottom of oven with automatic dishwasher soap and cover with wet paper towels. Let stand for a few hours.

150. A quick way to clean oven parts is to place a bath towel in the bathtub and pile all removable parts from the oven onto it. Draw enough hot water to just cover the parts and sprinkle a cup of dishwasher soap over it. While you are cleaning the inside of the oven, the rest will be cleaning itself.

151. An inexpensive oven cleaner: Set oven on warm for about 20 minutes, then turn off. Place a small dish of full strength ammonia on the top shelf. Put a large pan of boiling water on the bottom shelf and let it set overnight. In the morning, open oven and let it air a while before washing off with soap and water. Even the hard baked-on grease will wash off easily.

Plastic cups, dishes and containers

152. Coffee or tea stains can be scoured with baking soda.

153. Or, fill the stained cup with hot water and drop in a few denture cleanser tablets. Let soak for 1 hour.

154. To rid foul odors from plastic containers, place crumpled-up newspaper (black and white only) into the container. Cover tightly and leave overnight.

Refrigerator

155. To help eliminate odors fill a small bowl with charcoal (the kind used for potted plants)

and place it on a shelf in the refrigerator. It absorbs odors rapidly.

156. An open box of baking soda will absorb food odors for at least a month or two.

157. A little vanilla poured on a piece of cotton and placed in the refrigerator will eliminate odors.

158. To prevent mildew from forming, wipe with vinegar. The acid effectively kills the mildew fungus.

159. Use a glycerine-soaked cloth to wipe sides and shelves. Future spills wipe up easily. And after the freezer has been defrosted, coat the inside coils with glycerine. The next time you defrost, the ice will loosen quickly and drop off in sheets.

160. Wash inside and out with a mixture of 3 tablespoons of baking soda in a quart of warm water.

Sinks

161. For a sparkling white sink, place paper towels across the bottom of your sink and saturate with household bleach. Let set for ½ hour or so.

162. Rub stainless steel sinks with lighter fluid if rust marks appear. After the rust disappears, wipe with your regular kitchen cleanser.

163. Use a cloth dampened with rubbing alcohol to remove water spots from stainless steel.

164. Spots on stainless steel can also be removed with white vinegar.

165. Club soda will shine up stainless steel sinks in a jiffy.

Sponges

166. Wash in your dishwasher or soak overnight in salt water or baking soda added to water.

Teakettle

167. To remove lime deposits, fill with equal parts of vinegar and water. Bring to a boil and allow to stand overnight.

Thermos bottle

168. Fill the bottle with warm water, add 1 teaspoon of baking soda and allow to soak.

Tin pie pans

169. Remove rust by dipping a raw potato in cleaning powder and scouring.

Fingerprints off the kitchen door and walls

170. Take away fingerprints and grime with a solution of half water and half ammonia. Put it in a spray bottle from one of these expensive cleaning products, you'll never have to buy them again.

Formica tops

171. Polish them to a sparkle with club soda.

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KEEPING FOODS FRESH AND FOOD STORAGE

Celery and lettuce

172. Store in refrigerator in paper bags instead of plastic. Leave the outside leaves and stalks on until ready to use.

Onions

173. Wrap individually in foil to keep them from becoming soft or sprouting.

174. Once an onion has been cut in half, rub the leftover side with butter and it will keep fresh longer.

Cheese

175. Wrap cheese in a vinegar-dampened cloth to keep it from drying out.

Milk

176. Milk at room temperature may spoil cold milk, so don't pour milk back into the carton.

Brown sugar

177. Wrap in a plastic bag and store in refrigerator in a coffee can with a snap-on lid.

Cocoa

178. Store cocoa in a glass jar in a dry and cool place.

Cakes

179. Putting half an apple in the cake box will keep cake moist.

Ice cream

180. Ice cream that has been opened and returned to the freezer sometimes forms a waxlike film on the top. To prevent this, after part of the ice cream has been removed press a piece of waxed paper against the surface and reseal the carton.

Lemons

181. Store whole lemons in a tightly sealed jar of water in the refrigerator. They will yield much more juice than when first purchased.

Limes

182. Store limes, wrapped in tissue paper, on lower shelf of the refrigerator.

Smoked meats

183. Wrap ham or bacon in a vinegar-soaked cloth, then in waxed paper to preserve freshness.

Strawberries

184. Keep in a colander in the refrigerator. Wash just before serving.

Soda crackers

185. Wrap tightly and store in the refrigerator.

Vegetables with tops

186. Remove the tops on carrots, beets, etc. before storing.

Bread

187. A rib of celery in your bread bag will keep the bread fresh for a longer time.

Cookies

188. Place crushed tissue paper on the bottom of your cookie jar.

Cottage cheese

189. Store carton upside-down. It will keep twice as long.

Garlic

190. Garlic cloves can be kept in the freezer. When ready to use, peel and chop before thawing.

191. Or, garlic cloves will never dry out if you store them in a bottle of cooking oil. After the garlic is used up, you can use the garlic-flavored oil for salad dressing.

Honey

192. Put honey in small plastic freezer containers to prevent sugaring. It also thaws out in a short time.

Marshmallows

193. They will not dry out if stored in the freezer. Simply cut with scissors when ready to use.

Olive oil

194. You can lengthen the life of olive oil by adding a cube of sugar to the bottle.

Parsley

195. Keep fresh and crisp by storing in a wide-mouth jar with a tight lid. Parsley may also be frozen.

Popcorn

196. *It should always be kept in the freezer. Not only will it stay fresh, but freezing helps eliminate "old-maids".*

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SUBSTITUTES

For bread crumbs

197. *Use crushed corn or wheat flakes, or other dry cereal. Or use potato flakes.*

For butter

198. *Use 7/8 cup of solid shortening plus 1/2 teaspoon of salt.*

For fresh milk

199. *To substitute 1 cup of fresh milk, use 1/2 cup each of evaporated milk and water.*

200. *For 1 cup of whole milk, prepare 1 liquid cup of nonfat dry milk and 2 1/2 teaspoons butter or margarine.*

For sugar

201. *Use brown sugar, although it will result in a slight molasses flavor.*

For superfine sugar

202. *Process regular granulated sugar in your blender.*

For red and green sweet pepper

203. *Use canned pimientos.*

For vanilla extract

204. *Use grated lemon or orange rind for flavoring instead. Or try a little cinnamon or nutmeg.*

For flour

205. *Use 1 tablespoon cornstarch instead of 2 tablespoons of flour. Or try using instant potatoes or cornmeal.*

For buttermilk

206. *Use 1 tablespoon of lemon juice or vinegar and enough fresh milk to make 1 cup. Let it stand 5 minutes before using.*

For catsup

207. *Use a cup of tomato sauce added to 1 1/4 cups of brown sugar, 2 tablespoons of vinegar, 1/4 teaspoon of cinnamon and a dash of ground cloves and allspice.*

For unsweetened chocolate

208. *Use 1 tablespoon of shortening plus 3 tablespoons of unsweetened cocoa to equal 1 square of unsweetened chocolate.*

For corn syrup

209. *Use 1/4 cup of water or other type of liquid called for in the recipe, plus 1 cup of sugar.*

For eggs

210. *Add 3 or 4 extra tablespoons of liquid called for in the recipe. Or, when you're 1 egg shy for a recipe that calls for many, substitute 1 teaspoon of cornstarch.*

For cake flour

211. *Use 7/8 cup of all-purpose flour for each cup of cake flour called for in a recipe.*

For fresh herbs and spices

212. *Use 1/3 the amount of dried herbs or spices. Dried herbs are more concentrated.*

For honey

213. *To substitute 1 cup of honey, use 1 1/4 cups of sugar and 1/4 cup of water or other liquid called for in the recipe.*

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II. TO REMOVE STAINS FROM WASHABLES

Alcoholic beverages

214. *Pre-soak or sponge fresh stains immediately with cold water, then with cold water and glycerine. Rinse with vinegar for a few seconds if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 minutes; rinse. Repeat if necessary. Wash with detergent in hottest water safe for fabric.*

Blood

215. *Pre-soak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tablespoons per gallon water). Rinse. If stain remains, work in detergent, and wash, using bleach safe for fabric.*

Candle wax

216. *Use a dull knife to scrape off as much as possible. Place fabric between two blotters or facial tissues and press with warm iron. Remove color stain with non-flammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.*

Chewing gum

217. Rub area with ice, then scrape off with dull blade. Sponge with dry cleaning solvent; allow to air dry. Wash in detergent and hottest water safe for fabric.

Chocolate and cocoa

218. Pre-soak stain in cold or warm water. Wash in hot water with detergent. Remove any grease stains with dry cleaning solvent. If color remains, sponge with hydrogen peroxide, wash again.

Coffee

219. Sponge or soak with cold water as soon as possible. Wash, using detergent and bleach safe for fabric. Remove cream grease stains with non-flammable dry cleaning solvent. Wash again.

Crayon

220. Scrape with dull blade. Wash in hottest water safe for fabric, with detergent and 1-2 cups of baking soda. NOTE: If full load is crayon stained, take to cleaners or coin-op dry cleaning machines.

Deodorants

221. Sponge area with white vinegar. If stain remains, soak with denatured alcohol. Wash with detergent in hottest water safe for fabric.

Dye

222. If dye transfers from a non-colorfast item during washing, immediately bleach discolored items. Repeat as necessary BEFORE drying. On whites use color remover. CAUTION: Do not use color remover in washer, or around washer and dryer as it may damage the finish.

Egg

223. Scrape with dull blade. Pre-soak in cold or warm water for at least 30 minutes. Remove grease with dry cleaning solvent. Wash in hottest water safe for fabric, with detergent.

Fruit and fruit juices

224. Sponge with cold water. Pre-soak in cold or warm water for at least 30 minutes. Wash with detergent and bleach safe for fabric.

Grass

225. Pre-soak in cold water for at least 30

minutes. Rinse. Pre-treat with detergent. Wash, using detergent, hot water, and bleach safe for fabric. On acetate and colored fabrics, use 1 part of alcohol to 2 parts water.

Grease, oil, tar

226. Method 1: Use powder or chalk absorbents to remove as much grease as possible. Pre-treat with detergent or non-flammable dry cleaning solvent, or liquid shampoo. Wash in hottest water safe for fabric, using plenty of detergent.

227. Method 2: Rub spot with lard and sponge with a non-flammable dry cleaning solvent. Wash in hottest water and detergent safe for fabric.

Ink—ball-point pen

228. Pour denatured alcohol through stain. Rub in petroleum jelly. Sponge with non-flammable dry cleaning solvent. Soak in detergent solution. Wash with detergent and bleach safe for fabric.

Lipstick

229. Loosen stain with a non-flammable dry cleaning solvent. Rub detergent in until stain outline is gone. Wash in hottest water and detergent safe for fabric.

Meat juices

230. Scrape with dull blade. Pre-soak in cold or warm water for 30 minutes. Wash with detergent and bleach safe for fabric.

Mildew

231. Pre-treat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice and salt. Dry in sun. Wash, using hottest water, detergent and bleach safe for fabric. NOTE: Mildew is very hard to remove; treat promptly.

Milk, cream, ice cream

232. Pre-soak in cold or warm water for 30 minutes. Wash. Sponge any grease spots with non-flammable dry cleaning solvent. Wash again.

Nail polish

233. Sponge with polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.

Paint

234. Oil base: Sponge stains with turpentine, cleaning fluid or paint remover. Pre-treat and wash in hot water. For old stains, sponge with banana oil and then with non-flammable dry cleaning solvent. Wash again.

235. Water base: Scrape off paint with dull blade. Wash with detergent in water as hot as is safe for fabric.

Perspiration

236. Sponge fresh stain with ammonia; old stain with vinegar. Pre-soak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain still remains, dampen and sprinkle with meat tenderizer, or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, sponge with colorless mouthwash.

Rust

237. Soak in lemon juice and salt or axolic acid solution (3 tablespoons oxalic acid to 1 pint warm water). A commercial rust remover may be used. CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY. KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER OR DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.

Scorch

238. Wash with detergent and bleach safe for fabric. On heavier scorching, cover stain with cloth dampened with hydrogen peroxide. Cover this with dry cloth and press with hot iron. Rinse well. CAUTION: Severe scorching cannot be removed because of fabric damage.

Soft drinks

239. Sponge immediately with cold water and alcohol. Heat and detergent may set stain.

Tea

240. Sponge or soak with cold water as soon as possible. Wash using detergent and bleach safe for fabric.

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III. CARPETS AND FLOORS

Flattened shag carpets

241. Raise flattened spots in your carpeting

where heavy furniture has stood by using a steam iron. Hold the iron over the spot and build up a good steam. Then brush up the carpet.

Candle drippings

242. For spilled wax on carpet, use a brown paper bag as a blotter and run a hot iron over it, which will absorb the wax.

Dog stains

243. Blot up excess moisture with paper towel. Pour club soda on the spot and continue blotting. Lay a towel over the spot and set a heavy object on top in order to absorb all the moisture.

Rug care

244. When washing and drying foam-baked throw rugs, never wash in hot water, and use the "air only" dryer setting to dry. Heat will ruin foam.

Cleaning rugs

245. If the rug is only slightly dirty, you can clean it with cornmeal. Use a stiff brush to work the cornmeal into the pile of the rug. Take it all out with the vacuum.

What to do with new carpet

246. Wait about three months before attempting to clean your new carpet. It needs that amount of time to spring up and keep its normal nap.

Spills on the rug

247. When spills happen, go to the bathroom and grab a can of shaving cream. Squirt it on the spot then rinse off with water.

Liven up your carpet

248. Give your carpet a new lease on life. Sprinkle some salt on it right before you vacuum. The rug will be much brighter when you have finished vacuuming.

Ballpoint ink marks

249. Saturate the spots with hairspray. Allow to dry. Brush lightly with a solution of water and vinegar.

Glue

250. Glue can be loosened by saturating the spot with a cloth soaked in vinegar.

Repairing braided rugs

251. Braided rugs often rip apart. Instead of sewing them, use clear fabric glue to repair. It's that fast and easy.

Repairing a burn

252. Remove some fuzz from the carpet, either by shaving or pulling out with a tweezer. Roll into the shape of the burn. Apply a good cement glue to the baking of the rug and press the fuzz down into the burned spot. Cover with a piece of cleansing tissue and place a heavy book on top. This will cause the glue to dry very slowly and you will get the best results.

Spot remover for outdoor carpeting

253. Spray spots liberally with a pre-wash commercial spray. Let it set several minutes, then hose down and watch the spots disappear.

Blood on the rug

254. When you get blood on your rug, rub off as much as you can at first, then take a cloth soaked in cold water and wet the spot, wiping it up as you go. If a little bit remains, pour some ammonia onto the cool, wet cloth and lightly wipe that over the spot, too. Rinse it right away with cold water.

255. Use silver polish to remove from vinyl tile or linoleum.

Spilled nail polish

256. Allow to almost dry, then peel off of waxed floors or tile.

Tar spots

257. Use paste wax to remove tar from floors. Works on shoes, too.

Dusting floors

258. Stretch a nylon stocking over the dust mop. After using, discard the stocking and you will have a clean mop.

Varnished floors

259. Use cold tea to clean woodwork and varnished floors.

Spilled grease

260. Rub floor with ice cubes to solidify grease. Scrape up excess and wash with soapy water.

Quick shine

261. Put a piece of waxed paper under your dust mop. Dirt will stick to the mop and the wax will shine your floors.

Unmarred floors

262. Put thick old socks over the legs of heavy furniture when moving across floors.

Wood floor care

263. Never use water or water-based cleaners on wood floors. Over a period of time, warping and swelling will develop.

Floor polisher

264. When cleaning the felt pads of your floor polisher, place the pads between layers of newspaper and press with an iron to absorb built-up wax.

Garage floors

265. In an area where a large amount of oil has spilled, lay several thicknesses of newspaper. Saturate the paper with water; press flat against the floor. When dry, remove the newspaper and the spots will have disappeared.

Basement floors

266. Sprinkle sand on oily spots, let it absorb the oil, and sweep up.

Fix those loose linoleum edges

267. Take a knife with some tile adhesive and work it under the loose part. Put a heavy weight, such as a big stack of books, over the whole area and keep it weighed down for the amount of time it says on the can of adhesive.

Stop squeaking floors

268. Just dust some talcum powder between the cracks and it should do the job. If you have really serious squeaking, it could be that you need to wedge in some slivers of wood to the underneath side.

Heel marks

269. Just take a pencil eraser and wipe them off.

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IV. WINDOWS

Window cleaning

270. Newspaper is much cheaper to use for drying freshly-washed windows than paper toweling.

Drying windows

271. Dry the inside panes with up-and-down strokes, and the outside with back-and-forth motions to see which side has smudges.

Window cleaning solution

272. The best mixture for cleaning windows is $\frac{1}{2}$ cup of ammonia, 1 cup of white vinegar, and 2 tablespoons of cornstarch in a bucket of warm water.

Cold weather window cleaning

273. Add $\frac{1}{2}$ cup of rubbing alcohol to the above mixture on cold days to prevent ice from forming on your windows.

Clean window sills

274. To remove spots on window sills, rub the surface with rubbing alcohol.

Puttying windows

275. Mix some putty to match the woodwork before puttying windows.

Loosening window panes

276. Dig through old putty with a very hot instrument to loosen a window pane.

Aluminum window frames

277. Use cream silver polish to clean aluminum window frames.

Grease spots

278. Any cola drink will remove grease spots from windows.

Numbered windows

279. When cleaning, painting or changing windows, number each with a ballpoint pen and put the corresponding number inside the proper window frame.

Window shade tears

280. Repair with colorless nail polish. This works wonders on small tears.

Cleaning screens

281. For a thorough job, brush on both sides with kerosene. Wipe with a clean cloth. This method will also prevent rust from forming. Be sure to dust the screens with a small paintbrush before you begin.

282. For small jobs, rub a brush-type hair roller lightly over the screen and see how easily it picks up all the lint and dust.

V. FURNITURE

Fantastic polish

283. Use $\frac{1}{3}$ cup each boiled linseed oil, turpentine and vinegar. Mix together and shake well. Apply with a soft cloth and wipe completely dry. Wipe again with another soft cloth. Do not try to boil your own linseed oil - it is not the same. Buy it at a hardware or paint store.

To remove polish build-up

284. Mix $\frac{1}{2}$ cup vinegar and $\frac{1}{2}$ cup water. Rub with a soft cloth that has been moistened with solution, but wrung out. Dry immediately with another soft cloth.

Polishing carved furniture

285. Dip an old soft toothbrush into furniture polish and brush lightly.

Cigarette burns

286. For small minor burns, try rubbing mayonnaise into the burn. Let set for a while before wiping off with a soft cloth.

287. Burns can be repaired with a wax stick (available in all colors at paint and hardware stores). Gently scrape away the charred finish. Heat a knife blade and melt the shellac stick against the heated blade. Smooth over damaged area with your finger. But always consider the value of the furniture. It might be better to have a professional make the repair.

288. Or, make a paste of rottenstone (available at hardware stores) and salad oil. Rub into the burned spot only, following the grain of the wood. Wipe clean with a cloth that has been dampened in oil. Wipe dry and apply your favorite furniture polish.

Scratches

289. Make sure you always rub with the grain of the wood when repairing a scratch. Walnut: Remove the meat from a fresh, unsalted walnut or pecan nut. Break it in half and rub the scratch with the broken side of the nut.

290. Mahogany: You can either rub the scratch with a dark brown crayon or buff with brown paste wax.

291. Red Mahogany: Apply ordinary iodine with a number 0 artist's brush.

292. Maple: Combine equal amounts of iodine and denatured alcohol. Apply with a Q-tip, then dry, wax and buff.

293. Ebony: Use black shoe polish, black eyebrow pencil or black crayon.

294. Teakwood: Rub very gently with 0000 steel wool. Rub in equal amounts of linseed oil and turpentine.

295. Light-finished furniture: Scratches can be hidden by using tan shoe polish. However, only on shiny finishes.

296. For all minor scratches: Cover each scratch with a generous amount of white petroleum jelly. Allow it to remain on for 24 hours. Rub into wood. Remove excess and polish as usual.

297. For larger scratches: Fill by rubbing with a wax stick (available in all colors at your hardware or paint store) or a crayon that matches the finish of the wood.

Removing paper that is stuck to a wood surface

298. Do not scrape with a knife. Pour any salad oil, a few drops at a time, on the paper. Let set for a while and rub with a soft cloth. Repeat the procedure until the paper is completely gone.

299. Old decals can be removed easily by painting them with several coats of white vinegar. Give the vinegar time to soak in, then gently scrape off.

Three solutions to remove white water rings and spots

300. Dampen a soft cloth with water and put a dab of toothpaste on it. For stubborn stains, add baking soda to the toothpaste.

301. Make a paste of butter or mayonnaise and cigarette ashes. Apply to spot and buff away.

302. Apply a paste of salad oil and salt. Let stand briefly. Wipe and polish.

Marble table-top stains

303. Sprinkle salt on a fresh-cut lemon. Rub very lightly over stain. Do not rub hard or you will ruin the polished surface. Wash off with soap and water.

304. Scour with a water and baking soda paste. Let stand for a few minutes before rinsing with warm water.

Removing candle wax from wooden finishes

305. Soften the wax with a hair dryer. Remove wax with paper toweling and wash down with a solution of vinegar and water.

Plastic table tops

306. You will find that a coat of Turtle Wax is a quick pick-up for dulled plastic table tops and counters.

307. Or, rub in toothpaste and buff.

Glass table tops

308. Rub in a little lemon juice. Dry with paper towels and shine with newspaper for a sparkling table.

309. Toothpaste will remove small scratches from glass.

Chrome cleaning

310. For sparkling clean chrome without streaks, use a cloth dampened in ammonia.

Removing glue

311. Cement glue can be removed by rubbing with cold cream, peanut butter or salad oil.

Wicker

312. Wicker needs moisture, so use a humidifier in the winter.

313. To prevent drying out, apply lemon oil occasionally.

314. Never let wicker freeze. This will cause cracking and splitting.

315. Wash with a solution of warm salt water to keep from turning yellow.

Metal furniture

316. To remove rust, a good scrubbing with turpentine should accomplish this job.

Vinyl upholstery

317. Never oil vinyl as this will make it hard. It is almost impossible to soften again. For proper cleaning, sprinkle baking soda or vinegar on a rough, damp cloth, then wash with a mild dishwashing soap.

Leather upholstery

318. Prevent leather from cracking by polishing regularly with a cream made of 1 part vinegar and 2 parts linseed oil. Clean with a damp cloth and saddle soap.

Grease stains

319. Absorb grease on furniture by pouring salt on the spill immediately.

Soiled upholstery

320. Rub soiled cotton upholstery fabric with an artgum eraser or squares (purchased at stationery store).

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VI. LAUNDRY

Spot removal

321. Two parts water and one part rubbing alcohol are the basic ingredients in any commercial spot remover.

Clean machine

322. Fill your washer with warm water and add a gallon of distilled vinegar. Run the machine through the entire cycle to unclog and clean soap scum from hoses.

Too sudsy

323. When your washer overflows with too many suds, sprinkle salt in the water - the suds will disappear.

Final rinse

324. Add a cup of white vinegar to the final rinse when washing clothes to make sure the alkalines in the soap are dissolved.

Hand-washed sweaters

325. Add a capful of hair cream rinse to the final rinse water when washing sweaters.

Whiter fabric

326. Linen or cotton can be whitened by boiling in a mixture of 1 part cream of tartar and 3 parts water.

Whitest socks

327. Boil socks in water to which a lemon slice has been added.

Clean work clothes

328. To your wash water, add ½ cup of household ammonia.

Freshen feather pillows

329. Put feather pillows in the dryer and tumble, then air outside.

Lintless corduroy

330. While corduroy is still damp, brush with clothes brush to remove all lint.

Ironing tip

331. When pressing pants, iron the top part on the wrong side. Iron the legs on the right side. This gives the pockets and waistband a smooth look.

Creaseless garments

332. Take an empty cardboard paper towel roll and cut through it lengthwise. Slip it over a wire hanger to prevent a crease from forming in the garment to be hung on the hanger.

Remove creases from hems

333. Sponge material with a white vinegar solution and press flat to remove creases in hems.

Bedroom ironing

334. A good place to iron is in the bedroom. Closets are nearby to hang clothes up immediately, and the bed makes a good surface on which to fold clothes and separate items into piles.

Ironing board cover

335. When washing your ironing board cover, attach it to the board while it is still damp. When it dries, the surface will be completely smooth.

336. Starch your ironing board cover. This helps the cover stay clean longer.

Lint remover

337. Add a yard of nylon netting to your dryer with the wet clothes - it will catch most of the lint.

Washer advice

338. Button all buttons on clothing and turn inside out before putting into the washer. Fewer buttons will fall off and garments will fade less if turned inside out.

Soiled collars

339. Use a small paintbrush and brush hair shampoo into soiled shirt collars before laundering. Shampoo is made to dissolve body oils.

Faster ironing

340. Place a strip of heavy-duty aluminum foil over the entire length of the ironing board and cover with pad. As you iron, heat will reflect through to the underside of the garment.

Ironing embroidery

341. Lay the embroidery piece upside-down on a Turkish towel before ironing. All the little spaces between the embroidery will be smooth when you are finished.

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VII. BATHROOM

Bathroom tile

342. Rub ordinary car wax into your ceramic bathroom tiling to clean and refinish. Let it stand 10 minutes and buff or polish.

343. Use a typewriter eraser to clean spaces between bathroom tiles.

Metal shower head

344. To clean mineral deposits from a

clogged shower head, boil it with half a cup of white vinegar and one quart of vinegar for awhile.

Plastic shower head

345. Soak a plastic shower head in a hot vinegar and water mixture to unclog it.

Shower curtains

346. Before hanging shower curtains, soak them in a salt water solution to prevent mildew.

347. To remove mildew on shower curtains, wash them in hot soapy water, rub with lemon juice, and let them dry in the sun.

Bathroom fixtures

348. Dip a cloth in kerosene or rubbing alcohol to remove scum from your bathroom fixtures.

Removing film and scum

349. Use a piece of very fine steel wool to remove film from the shower stall.

Porcelain cleaners

350. Lighter fluid will remove most dark, stubborn stains from sink and bathtub.

Yellowed bathtub

351. Restore whiteness to a yellowed bathtub by rubbing with a salt and turpentine solution.

Shower mat tip

352. Dip a stiff brush in a kerosene and warm water solution to clean the bath mat.

Rust stains

353. Spread a paste of hydrogen peroxide and cream of tartar over the area, and add a few drops of ammonia. Let it stand for 2 or 3 hours.

Rusty tile

354. Rust stains on tile can be removed with kerosene.

Cleaning shower doors

355. Rub glass shower doors with a white vinegar-dampened sponge to remove soap residue.

Steam-free mirror

356. If your medicine cabinet has two sliding mirrors, slide one side open before taking a

bath or shower. After the bath, you'll have one clean mirror instead of two that are steamed and foggy.

Steamy bathrooms

357. If you run about an inch of cold water before adding hot water to your bath, there will be absolutely no steam in your bathroom.

Medicine cabinet

358. It's a good idea to go through your medicine cabinet several times a year and throw away medicines that are old or outdated. They could be dangerous.

Easy bathroom cleaning

359. Clean your bathroom after a steamy bath or shower. The walls, fixtures, etc., will be much easier to clean because the steam will have loosened the dirt.

Sink cleaners

360. Light stains can often be removed by simply rubbing with a cut lemon.

361. For dark stains, and especially rust, rub with a paste of borax and lemon juice.

Dripping faucet

362. If the drip occurs during the night and you can't sleep, simply wrap a cloth around the opening of the faucet.

Sweet-smelling bathroom

363. Place a fabric softener sheet in the wastepaper basket. Or, add a touch of fragrance by dabbing your favorite perfume on a light bulb. When the light is on, the heat releases the aroma.

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VIII. HANDYPERSON

Leaky vase

364. Fix a leaky vase by coating the inside with paraffin and letting it harden.

Plywood cutting

365. Put a strip of masking tape at the point of plywood where you plan to begin sawing to keep it from splitting.

Locating wall studs

366. Move a pocket compass along the wall. When the needle moves, usually the stud will be located at that point. Studs are usually located 16" apart.

Fraying rope

367. Shellac the ends of the rope to prevent fraying.

Fraying nylon cord

368. Heat the cut end of nylon cord over a match flame to bond the end together.

Loosening rusty bolts

369. Apply a cloth soaked in any carbonated soda to loosen rusted bolts.

Sandpaper hint

370. By dampening the backing on sandpaper, it will last longer and resist cracking.

Tight screws

371. Loosen a screw by putting a couple of drops of peroxide on it and letting it soak in.

Screwdriver tip

372. Keep a screwdriver tip from slipping by putting chalk on the blade.

Loosening joints

373. Loosen old glue by applying vinegar from an oil can to the joint.

Rule to remember

374. Left is loose and right is tight.

Sticking drawers

375. Rub the runners of drawers with a candle or a bar of soap so they will slide easily.

Stubborn locks

376. Dip key into machine oil or graphite to loosen up a lock.

Loose draw knobs

377. Before inserting a screw into the knob, coat with fingernail polish to hold it tightly.

Slamming doors

378. Reduce the noise level in your home by putting self-sticking protective pads on the inside edges of cabinet doors, cupboards, etc.

Icy sidewalk tip

379. Sprinkle sand through a strainer on an icy sidewalk to distribute evenly.

Garbage can tip

380. Garbage cans will last longer if they are painted. Use primer on galvanized metal, then

paint with matching house paint.

Towel rack tip

381. Replace the bottom screws of towel racks with cup hooks. Small towels and washcloths may be hung from them.

Screen repair

382. Use clear cement glue to repair a small hole in wire screening.

Hairdryer hint

383. Thaw a frozen pipe with a portable hairdryer.

Finding a gas leak

384. Lather the pipes with soapy water. The escaping gas will cause the soapy water to bubble, revealing the damaged areas. You can make a temporary plug by moistening a cake of soap and pressing it over the spot. When the soap hardens, it will effectively close the leak until the gasman comes.

Hanging pictures

385. Before you drive nails into the wall, mark the spot with an X of cellophane tape. This trick will keep the plaster from cracking when you start hammering.

386. When the landlady says, "no nails in the wall", hang pictures with sewing machine needles. They will hold up to 30 pounds.

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IX. BEAUTY

Natural facial

387. A good and inexpensive facial to try: mash half an avocado, spread thickly on face, and remove with warm water 20 minutes later.

Cuticle treatment

388. Apply a mixture of equal parts of castor oil and white iodine to your cuticles every night.

Sunburn relief

389. A wonderful relief for sunburn pain is the application of mint-flavored milk of magnesia to the skin.

390. Dab on some apple cider vinegar. The pinkness and pain will disappear.

391. For a super bad burn, put on a paste of water and baking soda.

Hair shiner

392. *These hair rinses will remove soap film and shine hair: For blondes, rinse water containing a few tablespoons of lemon juice. For brunettes and redheads, a few tablespoons of apple cider vinegar in the rinse water.*

Broken lipstick

393. *Hold a match under the broken ends until they melt enough to adhere to each other. Cool in the refrigerator.*

Nail polish

394. *Don't throw away that gummy nail polish. Place the bottle in boiling water to bring it back to its original consistency.*

395. *Instead of storing the nail polish bottle right-side-up, put it on its side. Stir it up with the brush when you need some.*

396. *Before you put on polish, put vinegar on your nails. It will clean them completely and help nail polish stick longer.*

Deodorant

397. *To make your own pump-spray deodorant, just add 4 tablespoons of alum to 1 quart of water. Mix it up and put into a spray bottle. If you want a scent, add your favorite cologne.*

Your own manicure

398. *Soak your hands in warm water with lemon juice added. Take them out after about 8 minutes. Rub some lemon peel over the nails while you gently push back the cuticle. Then buff with a soft cloth.*

Baking soda for teeth

399. *Baking soda instead of toothpaste does as good a job. It also works on dentures.*

Cleaning combs and brushes

400. *A solution of baking soda and hot water cleans hair brushes and combs.*

Hair conditioner

401. *Mayonnaise gives dry hair a good conditioning. Apply ½ cup mayonnaise to dry, unwashed hair. Cover with plastic bag and wait for 15 minutes. Rinse a few times before shampooing thoroughly.*

Homemade dry shampoo

402. *Mix together 1 tablespoon salt and ½ cup cornmeal for your own homemade dry*

shampoo. Transfer to a larger-holed shaker, sprinkle it on oily hair lightly and brush out dirt and grime.

403. *Baby powder or cornstarch can also be used as dry shampoos.*

Tired eyes

404. *Place fresh cold cucumber slices on your eyelids to rid them of redness and puffiness.*

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X. SEWING.

Threading needles

405. *Apply some hair spray to your finger and to the end of the thread, stiffening it enough to be easily threaded.*

Sharp machine needles

406. *Sharpen sewing machine needles by stitching through sandpaper.*

Buttons

407. *Coat the center of buttons with clear nail polish and they'll stay on longer.*

408. *On a four-hole button, sew through two holes at a time, knotting the thread and tying off for each set of holes.*

409. *Use dental floss or elastic thread to sew buttons on children's clothing. The buttons will take a lot of wear before falling off.*

Dropped needles and pins

410. *Instead of groping around your floor for fallen needles and pins, keep a magnet in your sewing kit. Simply sweep it across your rug to pick up those strays.*

Sewing machine oil

411. *Stitch through a blotter after oiling your sewing machine to prevent extra oil from damaging your garments.*

Patterns

412. *Instead of trying to fit used patterns back into their envelopes, store them in plastic bags.*

413. *Keep patterns from tearing and wrinkle-free by spraying with spray starch.*

Recycled elastic

414. *Remove elastic waistband from used pantyhose for use in other sewing projects.*

Dear Friend:

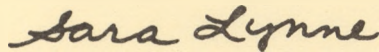
I hope you have enjoyed this cookbook as much as I have. I am sure you have found several recipes that you will prize for many years.

As General Manager of the Cookbook Department of G & R Publishing Co., my job is to help worthwhile organizations raise money and have fun doing so.

If you are interested in having cookbooks printed for your organization as a money raising project, or if you know of an organization that would be interested, please let me know. I'll appreciate it very much.

Just drop a line to me and I'll send you complete details.

Regards,

A handwritten signature in cursive script that reads "Sara Lynne".

Sara Lynne
507 Industrial St.
Waverly, Iowa 50677