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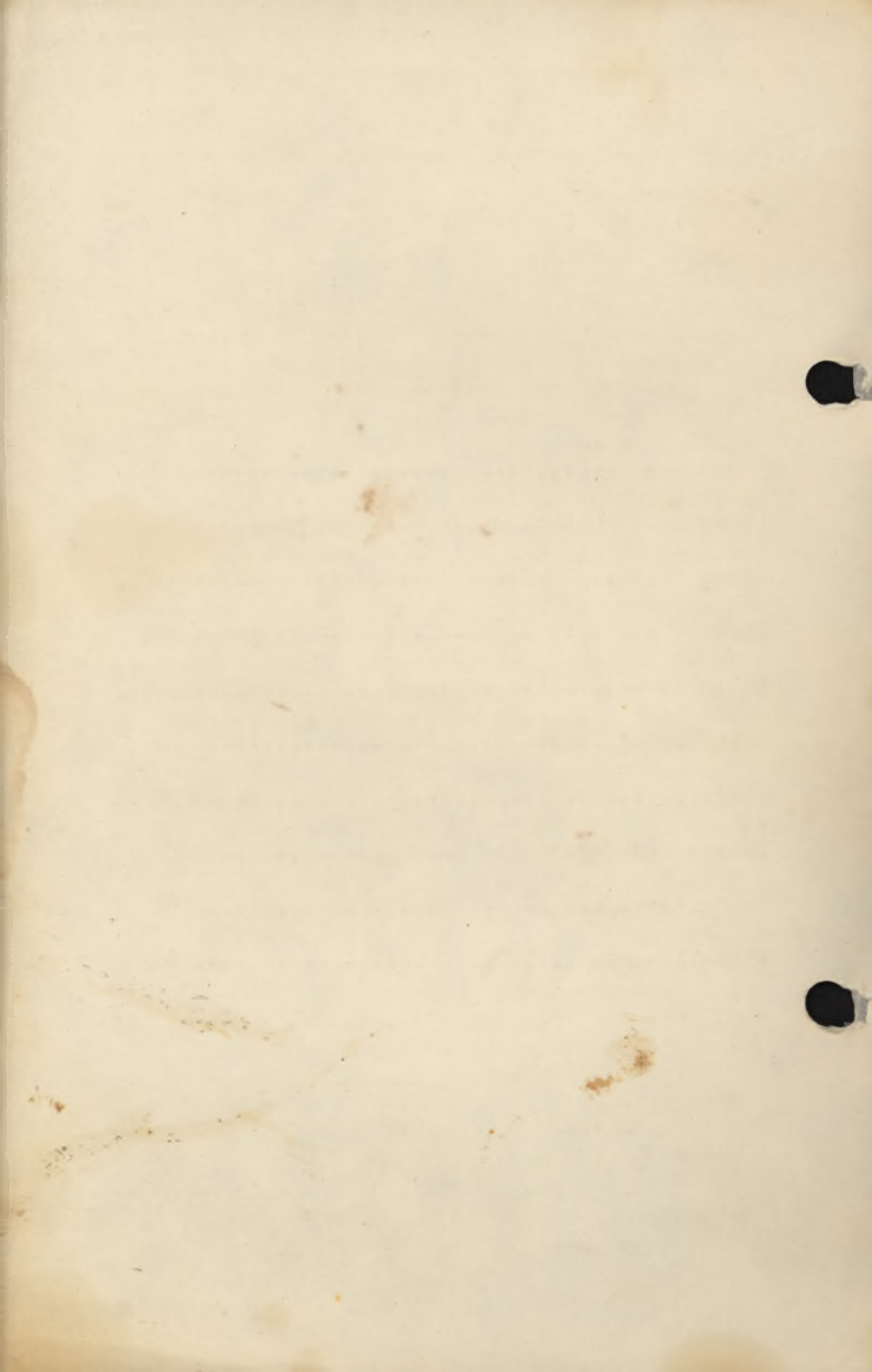
1964

ST. JOHN'S

UNITED CHURCH OF CHRIST

## INDEX

Breads .....	1
Cakes and Frostings .....	10
Candy .....	18
Cookies .....	22
Desserts .....	33
Main Dishes .....	39
Pies .....	52
Salads and Vegetables .....	55
Sandwiches .....	61
Miscellaneous .....	64



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## BREADS

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### CRISPY NUT SWIRLS

Dorothy Frantz

Soften 1 packet active dry yeast in  $\frac{1}{4}$  c. warm water. Sift 2 c. flour,  $\frac{1}{4}$  c. sugar and  $1\frac{1}{2}$  t. salt. Cut in  $\frac{1}{2}$  c. shortening and blend in 1 c. creamed small curd cottage cheese, 1 unbeaten egg and the softened yeast. Gradually add  $\frac{1}{2}$  to 1 c. flour to form stiff dough. Knead on a well-floured board  $3\frac{1}{2}$  min. Cover while preparing filling. Combine  $\frac{1}{3}$  c. melted oleo, 1 c. packed brown sugar, 1 c. ground nuts and 1 t. vanilla. Roll out dough on floured surface to a 20x14" rectangle. Spread evenly with filling. Roll up the two 14" sides toward each other until they meet. Slice into  $\frac{1}{2}$ " slices--twist each slice to resemble an "S" and place on a greased cookie sheet. Let rise in warm place until light and double in size--1 to  $1\frac{1}{2}$  hours. Bake at 375 for 12 to 15 min. until golden brown. Sprinkle warm rolls with a mixture of  $\frac{1}{4}$  c. sifted powdered sugar and  $\frac{1}{4}$  t. cinnamon.

### QUICK COFFEE CAKE

Barbara Mansheim

Crumble together for topping:

3 T. flour	$\frac{1}{4}$ c. sugar
$\frac{1}{2}$ t. cinnamon	2 T. soft oleo

Cream:

$\frac{3}{4}$  c. sugar  
 $\frac{1}{4}$  c. shortening

Add:

1 egg	$1\frac{1}{2}$ c. flour
$2\frac{1}{4}$ t. baking powder	$\frac{1}{2}$ c. milk
$\frac{1}{4}$ t. salt	

Pour in 2 greased pans. Add topping and bake 15-20 min. at 375.

## ORANGE UPSIDAIISIES

Dorothy Frantz

Combine 1 t. grated orange rind,  $\frac{3}{4}$  c. orange juice,  $\frac{1}{2}$  c. sugar,  $\frac{1}{3}$  c. oleo and  $\frac{1}{8}$  t. salt. Simmer over low heat 10 min. Divide 12 well-greased muffin pans. Mix 2 c. sifted flour, 3 t. baking powder, 1 t. salt,  $\frac{1}{3}$  c. salad oil and  $\frac{3}{4}$  c. milk. Blend well. Roll out to a 13x10" rectangle. Sprinkle with 2 T. sugar, 1 t. cinnamon, and  $\frac{1}{8}$  t. salt mixture and roll as for jelly roll. Cut into 12 even slices, place in prepared muffin cups and bake at 400 for 20-25 min. Let stand 5 min. After removing from oven, invert on cookie sheet.

## STREUSEL COFFEE CAKE

Mrs. Stanley St. Clair

## Topping:

$\frac{1}{2}$  c. brown sugar  
2 T. flour  
2 T. melted butter

2 t. cinnamon  
 $\frac{1}{2}$  c. nuts

## Batter

$\frac{1}{2}$  c. shortening  
 $1\frac{1}{2}$  c. flour  
3 t. baking powder  
1 t. vanilla

$\frac{1}{2}$  t. salt  
 $\frac{3}{4}$  c. sugar  
1 beaten egg  
 $\frac{1}{2}$  c. milk

Cut shortening into flour, baking powder, salt and sugar, until it is like cornmeal. Blend in egg, milk, vanilla and beat well. Pour half of batter into greased pan and sprinkle half of topping, then add rest of batter and sprinkle rest of topping on the top. Bake for 25-30 min. in 375 oven.

## BANANA BREAD

Carol Honadel

$1\frac{1}{2}$  c. sugar  
 $\frac{1}{2}$  c. butter  
2 eggs  
4 T. sour milk  
vanilla and salt  
3 mashed bananas, last  
Bake about 1 hour, 375

1 t. soda in  $2\frac{1}{2}$   
c. flour  
 $\frac{1}{2}$  c. nuts, chop-  
ped fine

## PEACH FLIP

Mrs. John Wilson

Soften 2 packets active dry yeast in  $\frac{1}{2}$  c. warm water. Combine  $\frac{1}{2}$  c. sugar,  $\frac{1}{2}$  c. butter,  $\frac{1}{2}$  c. hot scalded milk and 2 t. salt. Stir to melt butter and cool to lukewarm. Blend in 3 unbeaten eggs and the softened yeast, gradually add 5-5 $\frac{1}{2}$  c. flour to form stiff dough. Knead on floured surface, 3-5 min. Let rise, covered, in a greased bowl, until doubled, 1-1 $\frac{1}{2}$  hours. Roll out half of dough on floured surface to 20x10" rectangle. Spread with 2 t. butter and  $\frac{1}{4}$  c. peach or apricot preserves. Sprinkle with half the cinnamon-sugar mixture. Roll up, starting with 20" sides, seal edge and ends. Place seam side down on greased cookie sheet, curving ends to make "U" shape. With scissors, make cut down center,  $\frac{1}{3}$  of way through roll, to within 2" of ends. Repeat with remaining dough. Let rise in warm place until light, 30 min. Spoon  $\frac{1}{4}$  c. preserves down center of each and bake at 350--20 to 25 min. Frost with glaze, combine 1 c. powdered sugar, 1 t. vanilla and 2-3 t. milk.

## MIXER BATTER BUNS

Mrs. Stanley St. Clair

1 $\frac{1}{4}$ c. warm water(not hot)	2 eggs
2 pkgs. active dry yeast	2 c. sifted flour
$\frac{1}{4}$ c. sugar	1 $\frac{1}{4}$ c. sifted flour
$\frac{1}{2}$ c. soft shortening	1 t. salt

Put warm water in mixing bowl and add yeast, stirring to dissolve. Add sugar, salt, shortening, eggs and 2 c. flour; combine with mixer on low speed. Then beat 2 min. on medium speed. Add remaining flour and beat until smooth. Spoon into greased muffin cups, making them half full. Let rise in warm place until batter reaches top of muffin cups (35-40 min.) Do not cover. Bake at 375 for 18-20 min. or until golden brown. Makes 18 to 24 buns. For a variation put 1 T. brown sugar and 1 t. oleo in bottom of muffin cups before placing batter in them.

## DANISH PASTRY

Barbara Mansheim

$\frac{1}{2}$  c. warm water  
 1 cake yeast or  $1\frac{1}{2}$  pkg.  
 granulated  
 1 T. sugar  
 $\frac{1}{2}$  t. salt

1 T. soft short-  
 ening  
 1 c. cold water  
 $1\frac{1}{2}$  egg, beaten  
 $4\frac{1}{2}$  c. flour

Soften yeast in  $\frac{1}{2}$  c. warm water. Stir in remaining ingredients. Knead for 5 min. and roll to  $20 \times 24$ ". Cover  $\frac{2}{3}$  of dough with strips of butter, using  $\frac{3}{4}$ . Flop dough over in thirds and return to refrigerator as many times as wished for extra flakiness. Work with  $\frac{1}{2}$  recipe. Roll in rectangle for baking. Top with mixture of 1 c. sugar and  $\frac{3}{4}$  stick of butter or cream cheese mixed with dates softened by pouring over sufficient boiling water. Shape into desired forms. Brush tops with  $\frac{1}{2}$  egg beaten. Let rise until doubled and bake in 450 for 7 min. and 375 for 15 min.

## PIZZA DOUGH

Dorothy Frantz

Sprinkle 1 pkg. active dry yeast over 1 c. warm water; stir until dissolved. Add 2 T. shortening,  $\frac{1}{4}$  t. salt, and 2 c. sifted flour. Beat with a spoon until smooth. Gradually add 2 c. more flour, mixing with hand. Turn out on lightly floured board, cover and let rest 10 min. Knead 8-10 min. until smooth and elastic. Let rise in a greased bowl in a warm place until doubled--1 hour. Punch down dough, grease two 12" pizza pans. Knead dough 3-5 min., divide in half and spread half over each pan, forming raised edges. Spread with favorite filling and bake at 450 for 25 min.

## ROLLS

Carol Honadel

Dissolve:  
 2 pkgs. dry yeast  
 2 c. water  
 6 T. shortening

$\frac{1}{2}$  c. sugar  
 1 egg  
 2 t. salt  
 $6-6\frac{1}{2}$  c. flour

Knead and let rise twice to double in bulk. Put into rolls and let rise. Bake at 350 for 15 min. Remove, butter, and bake for 5 more min.

## PUMPKIN BREAD

Leona Strackbein

3 1/3 c. sifted flour	4 eggs
2 t. soda	2/3 c. water
1 t. salt	2 c. pumpkin
1 t. cinnamon	3 c. sugar
1 t. nutmeg	1 c. chopped nuts
1 c. cooking oil	1 T. vanilla

Sift all dry ingredients including sugar into mixing bowl. Make a well in dry ingredients. Beat eggs well, add oil, water and pumpkin. Pour into well and beat until smooth. Add nuts and pour into greased coffee can or loaf pan. Bake at 350 for 1 hour.

## ONION CASSEROLE BREAD

Heiress Reu

1 c. milk	2 cakes dry yeast
1/4 c. sugar	1 egg
2 t. salt	4 1/2 c. flour
1/2 c. very warm water	1 c. french fried onions

Scald milk, remove from heat and add sugar, salt and butter. (cool) Dissolve yeast in the warm water. Stir in lukewarm milk, egg and 3 c. flour. Beat until smooth. Stir in remaining flour. Cover and let rise until double. (about 1 hour) Crumble french fried onions and mix in batter, turn into 2 greased 1 1/2 qt. casseroles. Bake 45 min. 350.

## LIGHT AS A FEATHER MUFFINS

Carol Honadel

Mix thoroughly 1/4 c. sugar and 1/4 c. soft shortening. Blend in 1 egg. Sift together 1 3/4 c. sifted flour, 4 t. baking powder and 1/2 t. salt. Stir in alternately with 1 c. milk. Fill greased muffin cups 2/3 full. Bake until golden brown. Serve hot. (375) Bake 20-30 min.

## BUBBLE BREAD

Dorothy Mayer

1 c. scalded milk

$\frac{1}{2}$  c. sugar

$\frac{1}{2}$  c. shortening (oil)

1 t. salt

Mix the above ingredients together and then cool to luke warm. Crumble into the above mixture 2 cakes yeast. Add 2 beaten eggs and  $4\frac{1}{2}$  c. flour. Mix to soft dough. Turn out on floured board and knead until smooth and elastic but not sticky. Place in greased bowl and cover with a damp cloth. Let rise until double in bulk. Punch down and let rest for 10 min. Melt one stick butter in small pan. Mix together the items below in bowl.

1 c. sugar

$\frac{1}{2}$  c. chopped nuts

1 T. cinnamon

$\frac{1}{2}$  c. raisins

Make dough out into small balls (size of walnut). Roll each one in butter and then in the sugar mixture. Place in greased angel cake pan in staggered rows and layers until all the dough is used. Let rise and then bake in 350 oven for about 45 min. Turn out on plate or board.

## EASY-MIX ROLLS

Dorothy Frantz

Soften 1 pkg. active dry yeast in  $1\frac{1}{4}$  c. warm water. Add 2 T. shortening, 3 T. sugar,  $1\frac{1}{4}$  t. salt,  $\frac{1}{3}$  c. dry powdered instant milk and 1 well-beaten egg. Gradually stir in  $3\frac{1}{2}$  c. flour. Beat vigorously, cover and let rise until double (2 hours). Turn out on floured board and proceed to shape as desired. Place on greased pans, let rise and bake at 375.

## BUTTER FLAKES

Dorothy Frantz

Roll dough (easy-mix)  $\frac{1}{4}$ " thick. Brush with melted oleo, cut into 2" strips. Stack strips 4 or 5 high, cut off 2" pieces, place cut side down in greased muffin tins. Let rise until double, bake at 400 for 20 min.

## ORANGE BREAD

Mrs. Fern Klaassen

- |  |                              |
|--|------------------------------|
| 2 T. butter or oleo, melted              | 2 c. sifted enriched flour   |
| $\frac{3}{4}$ c. orange juice            |                              |
| 2 T. grated orange rind                  | $\frac{1}{2}$ t. baking soda |
| $\frac{1}{2}$ c. finally cut dates       | 1 t. baking powder           |
| 1 c. sugar                               | $\frac{1}{2}$ t. salt        |
| 1 egg, slightly beaten                   |                              |
| $\frac{1}{2}$ c. coarsely chopped pecans |                              |

Combine melted butter or oleo, orange juice, orange rind, dates, sugar, beaten egg and pecans. Mix and sift flour, baking soda, baking powder and salt. Stir in, mix well. Turn into greased loaf pan 9x5x3". Bake in moderate oven, 350, 50-60 min. or until done.

## WHOLE WHEAT BREAD

- |                   |                                |
|-------------------|--------------------------------|
| 2. warm water     | $\frac{1}{4}$ c. shortening    |
| 1 pkg. yeast      | $\frac{1}{2}$ c. dark syrup    |
| 2 T. sugar        | $\frac{1}{2}$ c. boiling water |
| 3 t. salt         | 4 c. whole wheat flour         |
| 4 c. sifted flour |                                |

Sprinkle yeast over water in large bowl; stir to dissolve and add sugar, salt and white flour. Beat smooth, cover, and let rise about 1 hour until light and spongy. Add shortening and syrup to boiling water. Cool to luke warm, stir sponge down, stir in syrup mixture and wheat flour. Knead 5 min., let rise 1-1 $\frac{1}{2}$  hour. Shape into 2 loaves, let rise 1 hour. Bake 375 for 45-50 min.

## BANANA NUT BREAD

Mrs. Stanley St. Clair

- |                              |                                   |
|------------------------------|-----------------------------------|
| $\frac{1}{2}$ c. oleo        | 2 c. flour                        |
| $\frac{1}{2}$ c. brown sugar | 1 t. soda                         |
| $\frac{1}{2}$ c. white sugar | $\frac{1}{2}$ c. nuts             |
| 3 bananas                    | 1 jar maraschino cherries(sliced) |
| 2 eggs                       |                                   |

Cream butter and sugar. Add crushed bananas and eggs. Add flour, soda and diced cherries and nuts. Mix well. Bake 1 hour at 350.

## EGG BATTER BREAD

Pat Willard

$1\frac{1}{4}$  c. warm water  
 1 pkg. active dry yeast  
 2 T. shortening  
 2 T. sugar  
 2 t. salt  
 3 c. flour

Stir yeast into warm water until dissolved. Add shortening, sugar, salt, and 2 c. flour. Beat 2 min. at med. speed on mixer or vigorously by hand. Blend in remaining flour until smooth. Let rise, covered, until double, about 30 min. Stir down and spread in greased 9x5x2" loaf pan, let rise, covered, about 40 min. and bake at 375, 45 min.

## PINEAPPLE COFFEE CAKE

Mrs. Floyd Timmons

Mix thoroughly:

$\frac{3}{4}$  c. sugar  
 $\frac{1}{4}$  c. soft shortening  
 1 egg

Stir in  $\frac{1}{2}$  c. milk.

Sift together and stir in:

$1\frac{1}{2}$  c. flour  
 2 t. baking powder  
 $\frac{1}{2}$  t. salt

Put in greased 9" sq. pan and spread with mixture of 2 T. butter, 2 T. honey and  $\frac{1}{2}$  c. crushed, drained pineapples. Bake 375, 25-35 min.

## EASY-MIX WHITE BREAD

Dorothy Frantz

Soften 1 pkg. active dry yeast in  $2\frac{1}{4}$  c. warm water. Add  $2\frac{1}{2}$  T. sugar,  $2\frac{1}{2}$  t. salt, 1 c. dry powdered instant milk and 1 T. shortening. Add  $6\frac{1}{2}$ - $6\frac{3}{4}$  c. flour, gradually to make moderately stiff dough. Knead on flour board until smooth and satiny (about 8 min.) Place in greased bowl and let rise, covered in a warm place, until double in bulk-- $1\frac{1}{2}$  hours. Punch down; let rise again. Divide into 2 portions and let rest 10 min. Shape and put in 2  $9\frac{1}{2}$ x $5\frac{1}{4}$ x $2\frac{3}{4}$ " pans. Let rise, until doubled (1 hour) and bake at 400 for 50 min.

## FRUIT BREAD

Clara Billman

 $\frac{1}{2}$  c. butter

1 c. sugar

2 eggs

1 c. mashed bananas

1 t. soda

2 cups flour

 $\frac{1}{4}$  c. maraschino  
cherries(chopped) $\frac{1}{2}$  c. nuts $\frac{1}{2}$  c. chocolat chips

1 t. vanilla

Cream butter, add sugar gradually, mix until light and fluffy. Add eggs and beat. Add flour and soda alternately with bananas, add chopped cherries, nuts and chocolate chips. Pour into an oiled  $9 \times 4\frac{1}{2}$ " loaf pan. Bake in moderate oven(350) for 1 hour. While still warm drizzle with powdered sugar icing.

## CINNAMON BUTTERMILK COFFEE CAKE

Marie Wiebler

2 c. sifted flour

2 c. light brown sugar

 $\frac{1}{2}$  c. butter $1\frac{1}{3}$  c. sifted flour

1 egg

1 c. buttermilk

1 t. soda

1 t. cinnamon

 $\frac{1}{2}$  c. chopped nuts

Mix together the flour and brown sugar. Cut butter into mixture until it resembles coarse meal. Set aside  $\frac{3}{4}$  c. of this mixture to be used for topping. To the remaining flour mixture add the  $1\frac{1}{3}$  c. flour and mix well. Then add egg, buttermilk, soda and cinnamon and mix only until dry ingredients are well moistened. Pour into a buttered 9" sq. pan. Combine the  $\frac{3}{4}$  c. flour mixture that was set aside for topping with chopped nuts; sprinkle over the top. Bake at 325 for 40-45 min. and serve either warm or cold.

## BUTTERHORN ROLLS

Carol Honadel

Crumble 2 cakes yeast into a cup, add 1 t. sugar, a little water, dissolve. Scald 1 c. milk, add  $\frac{1}{4}$  lb. butter, cool. Beat 3 whole eggs light, add 1 t. salt,  $\frac{1}{4}$  c. sugar. Sift 4 c. flour. Add yeast to beaten eggs, then milk and butter and beat in flour gradually. Dough will be very soft. Cover with damp cloth and place in refrigerator. Roll out pie shape. Roll from wide edge with butter. Let rise about 3 hours. Bake in hot oven.

## DATE NUT BREAD

Mrs. Bill Armstrong

1 c. sugar	1 t. soda
2 T. shortening	1 t. baking powder
1 egg	1 c. hot water
2½ c. flour	1 c. dates
1 t. salt	1 c. nuts

Cut dates and let stand in hot water. Cream shortening, sugar, egg, etc. Pour into 3 cans ½ full. Bake 1 hour at 350.

## CINNAMON ORANGE PUFFS

Evelyn Schneider

2 c. biscuit mix	1/3 c. melted butter
¾ c. milk	½ c. sugar mixed with 1 t. cinnamon
1 egg	
2 T. sugar	

Grated rind of 1 orange  
Blend biscuit mix, milk, egg and sugar. Beat until batter is slightly bubbly, then blend in orange rind. Grease bottoms of small muffin cups and fill 2/3 full. Bake 12-15 min. at 400. Immediately dip puffs in the melted butter, then roll in cinnamon-sugar mixture.

## CAKES AND FROSTINGS

## LARGE DEVILS FOOD CAKE

2 c. sugar	2 eggs
2 t. soda	½ c. cocoa
¾ c. shortening	2 c. sour milk
3½ c. flour	1 t. vanilla

Bake in two 8" square pans or an extra large loaf pan at 350.

3 tbspoon cocoa + 1 tbs of shortening  
= 1 sq of baking chocolate

## LEMON APRICOT CAKE

Sharon Samples

- |                                     |                       |
|-------------------------------------|-----------------------|
| 1 pkg. yellow cake mix              | 2 T. Lemon extract    |
| 1 pkg. Lemon Jell                   | 3/4 c. apricot nectar |
| 4 eggs separated, using yolks first | 3/4 c. corn oil       |

Combine all ingredients except egg whites, mixing well. Fold in stiffly beaten egg whites.

Bake in greased and floured tube pan in 350 oven for 1 hour or until done. While cake is still hot and in pan glaze top with mixture of: 1/4 c. apricot nectar

1 c. sifted powdered sugar and dash of salt

Leave cake in pan until cool. Glaze will penetrate more readily if you punch the cake repeatedly with a tooth pick.

## POTATO CAKE

Floretta Salladay

- |                          |                             |
|--------------------------|-----------------------------|
| 1 c. shortening          | 1/2 c. candied cherries     |
| 2 c. sugar               | 1/2 t. nutmeg               |
| 4 eggs                   | 1 t. cinnamon               |
| 1 t. salt                | 1 t. soda                   |
| 3 c. flour               | 2 T. cocoa                  |
| 2 c. raisins             | 2 c. cooked mashed potatoes |
| 1 c. nuts                | 3/4 c. sour milk            |
| 1/2 c. candied pineapple | 1/4 c. boiling water        |

Cream shortening, sugar and eggs. Add cool mashed potatoes, sour milk. Sift together 2 c. flour, salt, cocoa and spices and add to the batter. Use 1 c. flour to dredge nuts, raisins and candied fruit and add to mixture. Dissolve soda in 1/4 c. boiling water and pour into mixture and mix. Bake at 350 for 1 1/2 hours in a 9" tube cake pan or in loafs and test by toothpick. Should be baked several days to a week before planning to use. May be stored in freezer after baked.

## ANISE CAKE

1 pkg. yellow cake mix	$\frac{1}{2}$ t. anise seed,
5 T. powdered sugar	crushed
2 T. oil	1 t. vanilla
2 eggs	extract
1 $\frac{1}{3}$ c. water	

Combine all ingredients in a big bowl and beat 2 min. Pour into 2 greased and floured 9" layer cake pans. Bake in 350 oven for 25-30 min. or until done. Remove from pans and cool. Frost with raspberry icing.

## RASPBERRY FROSTING

1 lb. sifted powdered sugar	$\frac{1}{2}$ t. raspberry
$\frac{1}{4}$ c. melted butter	extract
2 egg whites	few drops red food
1 t. vanilla extract	color
2 T. cream	

Add about  $\frac{1}{3}$  of the sugar to butter and mix thoroughly. Beat in egg whites, one at a time, beating hard after each addition. Gradually add enough cream to get desired spreading consistency and beat until smooth. Makes enough to frost tops and sides of 2-9" layers.

## MINCEMEAT CAKE

2 c. flour	1 $\frac{1}{4}$ c. brown sugar
$\frac{1}{4}$ t. allspice	1 t. salt
$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ t. cinnamon
$\frac{1}{2}$ c. milk	2 eggs
2 t. baking powder	1 c. prepared
$\frac{1}{4}$ t. cloves	mincemeat

Bake in 8" sq. pan, greased, at 350 for 50-60 min. Cool 15 min. in pan before removing. No frosting needed.

APPLE CAKE

Mrs. Fred Wiesner

2 c. apples	1 t. soda
1 c. sugar	1 1/3 c. flour
3 T. lemon juice	1/2 t. salt
1 egg	1 c. chopped nuts
1/2 c. Wesson oil	1 t. vanilla

Ice as soon as it is taken out of oven with  
3/4 c. powdered sugar and enough milk to make  
a thin glaze.

GRANDMA'S DEVIL'S FOOD CAKE

Barbara Mansheim

Cream:

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

Add 2 egg yolks.

Mix in alternately:

1 1/2 T. vinegar and 1 t. baking soda in 1 c.  
water

2 c. flour

Add:

2 sq. bitter chocolate. melted

1/2 t. vanilla

Fold in:

2 stiffly beaten egg whites

Bake in 2 small layer pans of a loaf pan.

Bake in 350 oven for 30 min.

INDIANA PICNIC CAKE

Janet Murphy

Cream 1/2 c. butter and 1 1/2 c. brown sugar. Add  
2 eggs. Add 2 1/2 c. flour, 3 t. baking powder and  
1/2 t. salt alternately with 1 c. milk and 1 t.  
vanilla. Pour into greased 9"sq. pan. Cut 10  
marshmallows in half and put on batter, round  
side up. Mix 1/2 c. brown sugar and 1/2 c. chopped  
nuts and sprinkle over top of batter. Bake at  
350 for 50 min.

## MERKS COFFEE CAKE

Dorothy Mayer

 $\frac{1}{2}$  c. shortening $\frac{3}{4}$  c. sugar

1 t. vanilla

3 eggs

2 c. sifted flour

1 t. baking powder

1 t. baking soda

 $\frac{1}{2}$  pint commercial  
sour cream

6 T. butter, softened

1 c. firmly packed  
brown sugar

2 t. cinnamon

1 c. chopped nuts

Cream shortening, sugar and vanilla, add eggs singly beating after each addition. Sift flour, baking powder and soda together. Add to creamed mixture alternately with sour cream. Spread half of mixture in 10" tube pan that has been greased and lined on bottom with wax paper. Cream butter, brown sugar and cinnamon together, add nuts, put half of this over batter in pan. Add rest of batter and remaining sugar mixture. Bake 350 for 50 min.

## OATMEAL CAKE

Madge Gillaspey

Put 1 c. rolled oats in a bowl and pour  $1\frac{1}{2}$  c. boiling water over it; cover and let stand 20 min.

Cream together:

 $\frac{1}{2}$  c. butter or oleo

1 c. white sugar

1 c. brown sugar

2 eggs

Add the cooled oatmeal.

Add:

 $1\frac{1}{2}$  c. flour

1 t. baking powder

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

1 t. cinnamon

 $\frac{1}{4}$  t. nutmeg $\frac{1}{4}$  t. saltIf desired, all  $\frac{1}{2}$  c. raisins or  $\frac{1}{2}$  c. walnuts.

Bake 1 hour in a 9x13" pan at 350.

Topping: Cook together 10 min: 1 can evaporated milk, 1 c. white sugar,  $\frac{1}{4}$  c. butter and 1 t. vanilla. Pour over cake when taking it from the oven. Sprinkly with coconut or nuts, if desired.

## ORANGE RING CAKE

1 c. butter or oleo	1 t. baking powder
1 c. sugar	1 t. baking soda
3 egg yolks	3 egg whites
1 c. dairy sour cream	orange syrup
grated rind of 1 orange	
2 c. sifted cake flour or	
1 $\frac{3}{4}$ c. sifted all- purpose flour	

Cream butter and sugar. Add egg yolks, sour cream and orange rind; beat until light and fluffy. Sift together flour, baking powder and baking soda. Stir into first mixture. Fold in egg whites which have been beaten until stiff but not dry. Turn into an oiled and floured 9" tube pan. Bake at 325 for 1 hour. Remove from oven and let stand for 10 min. Loosen carefully around the edge and turn out on a plate with a rim. Pour hot Orange Syrup slowly over top of cake

## ORANGE SYRUP

Juice of 2 oranges	Juice of 1 lemon
$\frac{3}{4}$ c. sugar	Dash of salt
Combine ingredients. Boil 3 or 4 min.	

## FRESH APPLE CAKE

Marie Wiebler

### Cream:

$\frac{1}{2}$ c. butter or oleo	1 c. light brown sugar
1 t. cinnamon	

### Add: sifted together

1 egg and blend well	1 t. soda
$\frac{1}{2}$ c. flour	$\frac{1}{4}$ t. salt

2 c. chopped peeled apples.

### Topping:

$\frac{1}{2}$ c. light brown sugar	$\frac{1}{2}$ c. nuts
1 T. soft butter	

Spread over cake batter and bake at 350 for 30 min. in a 8x20" or 9x9" pan.

## FRUIT COCKTAIL CAKE

Sift together and make a well in middle:

2 c. flour	1 t. soda
$1\frac{1}{2}$ c. sugar	$\frac{1}{2}$ t. salt

Pour in following ingredients:

1 No. 303 can fruit cocktail including juice	
1 large egg	2 T. melted butter

Beat with a spoon until smooth. Pour into greased and floured 9x12" pan. Bake 35-40min at 350.

Frosting:

$\frac{2}{3}$ c. butter	$\frac{2}{3}$ c. canned milk
$\frac{2}{3}$ c. white sugar	

Boil 10 min. Remove from fire and add 1 t. vanilla and  $1\frac{1}{2}$  c. coconut. Pour over warm cake.

## STRAWBERRY CAKE

Clara Heasley

1 box white cake mix	$\frac{3}{4}$ c. cooking oil
$\frac{1}{2}$ c. chopped strawberries	
1 pkg. Strawberry jello	4 eggs
3 T. flour	$\frac{1}{2}$ c. water

Combine all ingredients and bake in a 13x9x2" pan at 350 for 45-50 min.

Frosting: Beat  $\frac{1}{4}$  c. melted butter,  $\frac{1}{4}$  c. chopped strawberries, pinch of salt and 2 c. powdered sugar to spreading consistency.

## MAYONNAISE CAKE

Part I:

1 c. chopped nuts	1 t. soda
1 c. chopped dates	

Pour over this--1 c. boiling water and let stand.

Part II:

1 egg	1 c. cooking oil
Beat and when well mixed add:	
1 t. cinnamon	2 T. finely ground chocolate (do not use cocoa)
1 c. sugar	

Now add part I with  $1\frac{1}{2}$  c. flour and  $\frac{1}{4}$  t. salt. Bake in 2-9" layer pans at 350.

## MIDNIGHT CAKE

2 c. brown sugar	1 t. vanilla
2 eggs	$\frac{1}{2}$ c. shortening
1 t. soda dissolved in $\frac{1}{2}$ c. thick milk	2 c. flour
2 oz. melted chocolate	1 c. hot coffee

## DECORATOR'S ICING

Sift together 1 lb. powdered sugar,  $\frac{1}{2}$  t. salt, 5 t. cornstarch. Add 1 c. white vegetable shortening and 1 large egg white. Beat with electric mixer until very creamy. The longer you beat the better it is. Icing may be stored, covered, in refrigerator and beaten again before using. Beat in small amounts of egg whites if thinner icing is needed.

## MINUTE FUDGE FROSTING

Mix in sauce pan:

2 c. sugar	$\frac{1}{2}$ c. shortening
$\frac{1}{4}$ c. light cornsyrup	2 sq. unsweetened chocolate (or 2 T. cocoa)
$\frac{1}{2}$ c. milk	
$\frac{1}{4}$ t. salt	

Stir over low heat until chocolate and shortening melt. Bring to a full rolling boil, stirring constantly. Boil 1 min. Remove from heat and beat until lukewarm. Stir in 1 t. vanilla.

## WHITE CREAM FILLING

Cook to thicken while stirring: 1 c. milk and 4 T. flour, cool. Beat in  $\frac{3}{4}$  c. white vegetable shortening and gradually add 1 c. sugar, beating each addition. Add 1 t. vanilla. Use in cream puffs, etc.

## BUTTER FROSTING

Use recipe for White Cream Filling, substituting butter for the white shortening.

## FROSTING-COOKED

2 c. sugar  
1 T. butter  
1 c. sour cream  
1 T. cornsyrup  
Cook, covered, to boiling. Boil without stirring to soft ball. Let cool and beat. Add vanilla.

## ROYAL ICING

3 egg whites-room temperature  
1 lb. powdered sugar  
 $\frac{1}{2}$  t. cream of tartar  
Beat 7-10 min. Keep in airtight container or covered with damp cloth. Use for decorating only--Do not use as a frosting.

## COCONUT ICING

Mrs. Lewis

6 T. butter  
1 t. vanilla  
4 T. cream  
1 c. brown sugar  
Bring to boil. Sprinkle coconut on cake, pour the boiled mixture over top and place under broiler to slightly brown.

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## CANDY

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## TOFFEE

1 c. oleo  
1 T. syrup  
1 c. sugar  
2 T. water  
Melt butter, remove from heat, add sugar and stir. Cook on low heat until it begins to bubble. Add syrup and water and cook, stirring frequently to 290. Add nuts if desire, and pour quickly onto cookie sheet. When cool, coat each side with melted chocolate chips and break into pieces.

## CHOCOLATE BUTTER FUDGE

3 c. sugar  
1 c. milk  
3 sq. unsweetened chocolate  
1 c. chopped nuts  
1  $\frac{1}{4}$  c. oleo

1 envelope un-  
flavored gela-  
tine  
 $\frac{1}{2}$  c. corn syrup  
2 t. vanilla

Butter 9" sq. pan. Mix sugar and dry gelatine in saucepan. Add milk, syrup, chocolate, oleo and cook over medium heat, stirring frequently until candy reaches 238. Remove from heat and pour into large mixing bowl. Flavor with vanilla and let cool 15 min. Beat until candy thickens. Stir in nuts and spread on pan.

## PEANUT BUTTER FUDGE

2 c. sugar  
dash salt  
1/3 c. peanut butter  
1 t. vanilla

2 T. light corn-  
syrup  
3/4 c. milk

Cook sugar, syrup, salt and milk to 234 (soft ball). Cool until ready to be beaten. Add peanut butter and vanilla and beat vigorously.

## CRUNCHY PEANUT LOGS

Mix 1 c. peanut butter, 2/3 c. powdered sugar, 1/3 c. dry milk, 1/3 c. cut-up peanuts, 2 T. water and 1 T. corn syrup. Shape in 2" logs. Roll in  $\frac{1}{2}$  c. cut-up peanuts and chill until firm. Slice.

## JELL-O DIVINITY

Mix 3 c. sugar, 3/4 c. light corn syrup and 3/4 c. water. Boil, covered, 3 min. Reduce heat and uncover. Cook to 252. Beat 2 egg whites until formy; gradually add 1 pkg. dry flavored gelatin beating to definite peak. Pour in hot syrup, slowly, beating constantly.

## CHINESE NOODLE CANDY

Mrs. Kipp Wells

2 pkgs. Butterscotch Nestles Bits

2 pkgs. Chocolate Nestles Bits

Melt above over low heat in sauce pan. Turn off heat. Stir in quickly  $\frac{1}{2}$ - $\frac{3}{4}$  c. nuts (peanuts or cashews),  $\frac{1}{2}$  t. vanilla and 1 large can Chinese Noodles. Drop by spoonfuls on wax paper.

## CREAMY FUDGE

Heiress Reu

3 c. sugar

 $\frac{1}{4}$  c. syrup $1\frac{1}{4}$  c. milk $\frac{1}{4}$  t. salt $\frac{1}{4}$  c. cream $\frac{1}{2}$  c. cocoa

Mix all and cook until soft ball. (Do not stir after it begins to boil) Remove from heat and add 1 t. vanilla, ~~choco~~ butter. Set in cold water 10 min. Beat and add nuts.

## BUTTERSCOTCH DROPS

Dorothy Frantz

Combine  $\frac{1}{2}$  c. sugar,  $\frac{1}{4}$  c. white corn syrup and  $\frac{1}{4}$  c. water in sauce pan and cook over low heat, stirring until sugar is dissolved. Then cook without stirring to 265. Add 1 T. oleo and cook to 290 and remove from heat. Add  $\frac{1}{2}$  t. vanilla and drop from teaspoon on a greased pan. When firm, remove with spatula.

## NEVER FAIL FUDGE

Pat Willard

 $4\frac{1}{2}$  c. sugar

2 T. butter

pinch of salt

1 tall can evaporated milk

Boil 6 min. Put in large bowl:

12 oz. semi-sweet chocolate bits

12 oz. German sweet chocolate

1 pint marshmallow cream (2 jars)

2 c. nut meats

Pour syrup over this and beat until chocolate is melted. Pour in pan, let stand a few hours before cutting. Store in tin pan. Makes 5 lbs.

## CHOCOLATE PEANUT CLUSTERS

1 pkg. chocolate pudding mix  $\frac{1}{2}$  c. evaporated  
1 c. sugar milk  
1 T. butter 1 c. salted peanuts  
Combine all but peanuts. Cook and stir until  
mixture comes to rolling boil. Lower heat and  
boil 3 min., stirring constantly. Remove from  
heat, cool slightly and stir in peanuts. Drop  
by teaspoon onto waxed paper.

## PEANUT BRITTLE

2 c. sugar  $\frac{2}{3}$  c. white  
 $\frac{1}{2}$  c. water syrup  
Boil to hard ball stage. Pour  $\frac{2}{3}$  lbs. raw pea-  
nuts in syrup while it is cooking. Cook until  
peanuts are done. Remove from stove and add 1  
t. soda and beat a few seconds and pour onto  
buttered pan. ~~MAKE XXXXXXXXXXXXX~~

## OPERA CREAMS

2 c. sugar 2 T. light corn  
1 c. light cream syrup  
1 t. vanilla  $\frac{1}{8}$  t. salt  
 $\frac{1}{2}$  c. chopped nuts  
Mix all but vanilla and nuts and bring to boil.  
Cook, without stirring, to 236. Remove from  
heat and cool to luke warm. Add vanilla and  
nuts and beat. Drop by teaspoons on waxed  
paper or pour into buttered pan.

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## COOKIES

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### OATMEAL COOKIES(ICE-BOX OR DROP)

Fern Klaassen-Marian Armstrong

- |                               |                  |
|-------------------------------|------------------|
| 1 c. shortening               | 1 t. salt        |
| 2 beaten eggs                 | 1 c. brown sugar |
| 1 t. baking soda              | 3 c. oatmeal     |
| 1 c. sugar                    | 1 t. vanilla     |
| $\frac{1}{2}$ c. sifted flour |                  |

Cream shortening and sugar, gradually beat in eggs, beating well. Add rest of ingredients. Can be divided, shaped into rolls, wrap and chill. Slice and bake at 350. OR: Can add 1 pkg. chocolate chips and  $\frac{1}{2}$  c. nuts and drop by teaspoon. Bake 10-15 min. at 375.

### GUMDROP COOKIES

- |                       |                   |
|-----------------------|-------------------|
| 1 c. shortening       | 1 c. gumdrops,    |
| 2 eggs                | cut in small      |
| $\frac{1}{2}$ t. soda | pieces            |
| 1 c. coconut          | 2 c. sifted flour |
| 1 t. vanilla          | 2 c. quick-       |
| $\frac{1}{2}$ t. salt | cooking oats      |
| 1 c. brown sugar      | 1 c. white sugar  |
| 1 t. baking powder    |                   |

Cream shortening and sugars; add eggs and beat well. Add remaining ingredients, roll in small balls, put on greased cookie sheet and press flat with fork. Bake at 375 for 10 min. 6 doz.

### PEANUTE BUTTER DROPS

Combine  $\frac{1}{2}$  c. white syrup,  $\frac{1}{2}$  c. sugar and a dash of salt. Heat just to boiling and remove from stove. Stir in  $\frac{3}{4}$  c. crunch style peanut butter, 2 c. flake cereal and 1 t. vanilla. Drop on waxed paper

## DEVILS FOOD DROP COOKIES

Leona Strackbein

$\frac{1}{2}$ c. butter or oleo	2 c. sifted flour
1 c. brown sugar	$\frac{1}{2}$ t. soda
1 egg	$\frac{1}{4}$ t. salt
1 t. vanilla	$\frac{3}{4}$ c. dairy sour cream
2-1 oz sq. unsweetened chocolate melted and cooled	$\frac{1}{2}$ c. chopped nuts

Cream butter and sugar until fluffy; beat in egg and vanilla. Stir in chocolate. Sift together dry ingredients, add to chocolate mixture alternately with sour cream. Mix well, stir in nuts. Drop from teaspoon on greased cookie sheet. Bake at 350 for 10 min.

## PUMPKIN COOKIES

Hilda Sprenger

$\frac{1}{2}$ c. shortening	1 T. baking powder
$\frac{3}{4}$ c. sugar	$\frac{1}{2}$ t. salt
$\frac{3}{4}$ c. brown sugar	$\frac{1}{2}$ t. nutmeg
1 egg	$\frac{1}{4}$ t. cloves
1 $\frac{1}{3}$ c. pumpkin	$\frac{1}{4}$ t. ginger
2 $\frac{1}{4}$ c. flour(sifted)	1 T. cinnamon
1 c. raisins or nuts	

Cream sugar and shortening, add egg and pumpkin and blend well. Sift flour with baking powder, salt and spices. Combine with pumpkin mixture and beat smooth. Fold in nuts and raisins. Drop by tablespoon on cookie sheet. Bake at 375 for 13-15 min.

## RAISIN NUT DROPS

Mrs. Rings

1 c. raisins, steamed and drained	
$\frac{1}{2}$ c. raisin juice	1 c. brown sugar
1 c. sugar	$\frac{2}{3}$ c. shortening
1 t. nutmeg	1 t. cinnamon
2 eggs	1 t. soda
$\frac{1}{2}$ c. nuts	$3\frac{1}{2}$ c. flour
$\frac{1}{4}$ t. salt	

Drop with teaspoon. Bake at 350.

## RANGER COOKIES

Clara Billman

Sift together:

2 c. flour

1 t. soda

$\frac{1}{2}$  t. baking powder

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

Cream:

1 c. shortening

1 c. white sugar

1 c. brown sugar,  
creaming well

Add:

2 eggs

1 t. vanilla

Blend in the sifted dry ingredients.

Stir in:

2 c. quick oatmeal

1 c. coconut

2 c. rice crispies

Shape dough into balls the size of a walnut. Place on greased baking sheet and flatten slightly with floured bottom of a glass. Bake in moderate oven (350) for 10 min.

## SPICED MOLASSES COOKIES

Marie Wiebler

*use 1/2 ole*  
3/4 c. shortening

1 c. sugar

1 egg (beaten)

$\frac{1}{4}$  c. mild molasses

2 c. flour

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

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

1 t. cinnamon

$\frac{1}{2}$  ~~3/4~~ t. ginger

$\frac{1}{2}$  ~~3/4~~ t. cloves

Mix in order given and take small amount of dough (1 t. desired size); roll in a ball and dip in sugar (do not flatten); place on greased cookie sheet (not close as they spread); bake in 350 oven until brown, 10-12 min. They may be dropped in small amounts if not dipped in sugar.

## APPLE COOKIES

$\frac{1}{2}$  c. shortening

1 t. soda

1 1/3 c. brown sugar

$\frac{1}{2}$  t. nutmeg

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

1 c. finely chopped ~~raisins~~ **apples**

1 t. cloves

1 c. chopped nuts

1 t. cinnamon

$\frac{1}{4}$  c. apple juice  
or milk

1 c. raisins

2 c. flour

Combine and drop on greased sheet. Bake at 400 10-12 min. Top with frosting or glaze.

## DOUBLE CHOCOLATE WALNUT CLUSTERS

Pat Willard

1 c. chocolate chips	2 T. milk
$\frac{1}{2}$ c. shortening	$1\frac{1}{2}$ c. sifted flour
1 c. sugar	1 t. baking powder
1 t. vanilla	$\frac{3}{4}$ t. salt
1 unbeaten egg	$\frac{1}{2}$ - $\frac{3}{4}$ c. coarsely chopped walnuts

Melt  $\frac{1}{2}$  c. of the chocolate chips over hot, not boiling water. Cream together shortening, sugar and vanilla until fluffy. Blend in melted chocolate and egg, beating well. Stir in milk. Sift together flour, baking powder and salt. Blend into creamed mixture. then stir in remaining chocolate chips and the nuts. Drop from a teaspoon onto greased cookie sheet, spacing about 2" apart. Bake at 350 for 15 min. 40 cookies.

## CHRISTMAN REFRIGERATOR COOKIES

Dorothy Mayer

1 c. shortening	1 t. cream of tartar
2 c. brown sugar	1 t. soda
2 eggs	1 t. salt
2 T. cream or milk	1 c. chopped nuts
1 t. vanilla	1 c. chopped candied fruits
$3\frac{1}{2}$ c. sifted flour	

Cream shortening and sugar. Add eggs, cream and vanilla. Beat well. Sift together flour, cream of tartar, soda and salt. Add with nuts and candied fruits. Form the dough into rolls of desired size, wrap in waxed paper and refrigerate. Cut into slices and bake at 375 until they just begin to turn brown. Time will vary with thickness of cookies.

## DATE COOKIES

Mrs. Lewis

Cook 1 lb. dates with  $\frac{1}{2}$  c. sugar and  $\frac{1}{2}$  c. water. Let cool, mix  $\frac{1}{2}$  c. shortening and  $\frac{1}{2}$  c. oleo, 1 c. brown sugar, 1 c. sugar, 3 egg, 4 c. flour, 1 t. soda, 1 t. vanilla. Roll out dough spread with date mixture, roll and chill. Slice and bake.

## ICE BOX COOKIES

Mrs. Bill Armstrong

2 c. brown sugar	1 t. cream of tartar
1 c. butter	
1 t. soda	$3\frac{1}{2}$ c. flour
2 eggs	1 c. nut meats
1 t. vanilla	

Cream butter and sugar, add eggs one at a time and beat well. Sift dry ingredients together and add to first mixture. Roll and put in ice box. Slice thin and bake in oven 400 for 10-12 min.

## SPRINGERLE COOKIES Hilda Sprenger-Mrs. Ed Wagner

8 eggs	2 lbs. powdered sugar
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Beat by hand 1 hour or electric mixer 30 min. Add 2 t. Haisthorn or Baker's ammonia. Add 1 t. anise oil, 2 lbs. flour. Then use springerle rolling pin or wooded mold. Lay on wax paper over night. Bake at 250.

## LEMON LASSIES

Combine and cook over low heat until thick, stirring:

2 slightly beaten eggs	$\frac{1}{2}$ c. sugar
1 T. grated lemon rind	$\frac{1}{4}$ c. lemon juice
1 T. butter	$\frac{1}{8}$ t. salt

Remove from heat and add 1 c. coconut. Cool.

Cream:

$\frac{1}{2}$ c. butter,	1 unbeaten egg
1 c. sugar	$\frac{1}{4}$ c. molasses

Add:

$2\frac{1}{4}$ c. flour	$\frac{1}{2}$ t. soda
1 t. cinnamon	$\frac{1}{4}$ t. salt

Chill. Divide dough into 4 parts and shape each into a 15" roll on sugared surface; flatten to a  $15 \times 2\frac{1}{2}$ " strip. Spread  $\frac{1}{4}$  of filling down center. Fold over and seal edges. Cut into  $1\frac{1}{2}$ " bars and bake on ungreased sheets at 350 for 12-15 min.

## FRUIT COOKIES

Mrs. Ed Wagner

3/4 c. brown sugar	1/4 t. cinnamon
3/4 c. sugar	1 t. vanilla
1 c. butter	1 c. chopped walnuts
3 well-beaten eggs	1 c. chopped raisins
1 t. soda in a T. sour milk	3 1/4 c. flour
	1/2 t. salt

Drop by teaspoon on butter tin.

## CARROT COOKIES

1 c. cooked mashed carrots	2 c. flour
1 t. vanilla	2 t. baking powder
3/4 c. sugar	1/4 t. salt
3/4 c. shortening	1 egg slightly beaten

Drop by teaspoon. Bake at 400 for 10 min.

Icing--juice of 1 orange and grated rind. Powdered sugar thickened to spread on cookies when warm.

## SWEDISH KRINGLES

Cut 1/2 c. oleo into 1 c. flour. Ad 1-2 T. cold water, mixing, to moisten just to hold dough together. Form a rectangle, flatten to about 1/2" thickness, and smooth edges. Roll out to a 12x9" rectangle. Cut into 3-12x3" strips. Place on ungreased cookie sheets, 4" apart. Melt 1/2 c. oleo in 1 c. water over med. heat. Blend in 1 c. flour and 1/4 t. salt. Cook, stirring, until mixture leaves sides of pan and is smooth and compact. Add 3 large unbeaten eggs, one at a time, beating vigorously after each until mixture is smooth and glossy. Add 1/2 t. almond extract. Spread 1/3 of mixture over each strip. Bake at 350-55-65 min. and frost while warm. Cut into small bars as cookies or large bars and serve with whipped cream for dessert.

ALMOND FROSTING: Blend 1 T. soft oleo and 3/4 c. sifted powdered sugar. Add 1-2 T. cream until of spreading consistency. Add 1/2 t. almond extract.

## PINEAPPLE OATMEAL BARS

$\frac{1}{4}$  c. sugar  
1 t. cornstarch  
1 t. lemon juice (vanilla may be substituted)  
Combine sugar and cornstarch; add pineapple and juice. Cook slowly until thick and clear. Add lemon juice or vanilla flavoring. Cool.

1 c. sifted flour  
 $\frac{1}{4}$  t. salt  
1 c. brown sugar, firmly packed  
Sift flour and salt together and mix with sugar and oatmeal. Cut in shortening, making a crumbly mixture. Place  $\frac{1}{2}$  of this mixture in greased 8x12" baking pan. Pat down with hand and spread with cooled pineapple mixture. Sprinkle remaining crumbs over top patting smooth. Bake in 350 oven for 45 min.

1 c. crushed pineapple  
2  $\frac{1}{2}$  c. quick-cooking oatmeal  
1 c. shortening

## NEW-FASHIONED SUGAR COOKIES

Thelma Cowles

2 eggs  
 $\frac{2}{3}$  c. salad oil  
2 t. vanilla  
1 t. grated lemon rind  
Beat eggs with fork until well-blended. Stir in salad oil, vanilla and lemon rind. Blend in sugar until mixture thickens. Sift together flour, baking powder, salt. Add to egg mixture and blend thoroughly. Drop dough from a teaspoon onto an ungreased cookie sheet. Stamp each cookie flat with bottom of glass dipped in sugar. Bake 8-10 min at 400.

$\frac{3}{4}$  c. sugar  
2 c. sifted flour  
2 t. baking powder  
 $\frac{1}{2}$  t. salt

## MINCEMEAT OATMEAL COOKIES

$1\frac{1}{4}$  c. flour  
 $\frac{1}{2}$  c. shortening  
 $\frac{3}{4}$  t. soda  
1 egg  
Drop on sheets and bake at 350 -15 min.

$\frac{1}{2}$  t. salt  
1 c. brown sugar  
1  $\frac{1}{3}$  c. mince-  
meat

## CONGO SQUARES

Mrs. C. E. Straub

2 $\frac{3}{4}$ c. flour	3 eggs
2 $\frac{1}{2}$ t. baking powder	1 c. broken nutmeats
$\frac{1}{2}$ t. salt	1 pkg. semi-sweet
$\frac{2}{3}$ c. shortening	chocolate morsels
2 $\frac{1}{4}$ c. brown sugar	

Mix flour, baking powder and salt. Melt shortening and add brown sugar. Mix well, cool slightly. Add eggs, one at a time, beating well after each addition. Add dry ingredients, then nutmeats and chocolate. Pour in greased pan (10  $\frac{1}{2}$  x 15  $\frac{1}{2}$  or 9 x 13). Bake at 350 for 30 min.

## BLONDE BROWNIES

Measure 1 c. sifted flour, add  $\frac{1}{2}$  t. baking powder,  $\frac{1}{8}$  t. soda and  $\frac{1}{2}$  t. salt and sift again. Add  $\frac{1}{2}$  c. chopped nuts--mix well and set aside. Melt  $\frac{1}{3}$  c. butter in saucepan; remove from heat. Add 1 c. firmly packed brown sugar and mix well. Cool slightly. Add 1 slightly beaten egg and 1 t. vanilla--blend. Then add flour mixture, gradually, mixing well after each addition. Spread in greased 9x9x2" pan. Sprinkle  $\frac{1}{2}$  pkg chocolate chips over top. Bake at 350 for 20-25 min.

## HICKORY NUT COOKIES

Mrs. Stanley St. Clair

$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ c. nuts
2 c. brown sugar	2 $\frac{1}{2}$ c. flour
2 eggs	1 t. vanilla
1 t. cream tartar	1 t. salt
1 t. soda	

Cream shortening and brown sugar together. Add beaten eggs. Sift together all the dry ingredients and add to the cookie mixture. Add vanilla and nuts. Form a teaspoonful at a time into a ball and place on greased cookie sheet. Place a half nut on top of each cookie before baking. Bake at 350 for 10 min.

## SNICKERDOODLES

Mix:

1 c. soft shortening  
2 eggs

1  $\frac{1}{2}$  c. sugar

Sift together and stir in:

2  $\frac{3}{4}$  c. sifted flour

1 t. soda

2 t. cream of tartar

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

Roll into balls the size of small walnuts. Roll in mixture of 2 T. sugar and 2 t. cinnamon. Place 2 " apart on ungreased baking sheet. Bake until lightly brown but still soft at 400 for 8-10 min.

## FRENCH PASTRY

Lottie Lesch

Boil 1 c. raisins in 2 c. water until 1 c. juice is left. Add 1 c. sugar and 2 T. butter while still hot. Let cool and add 2 c. flour, 1 t. soda, 2 t. cinnamon, 1 t. nutmeg, pinch of salt. Stir well and put into well greased and floured cookie sheet. Bake 350 for 15 min. Frost with powdered sugar frosting.

## JAVA DROPS

Amy Rowland

1 c. butter or oleo

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

$\frac{3}{4}$  c. sugar

1 T. plus 1 t.

1 egg

instant coffee

1 t. vanilla

$\frac{1}{2}$  c. chopped

2  $\frac{1}{4}$  c. sifted flour

walnuts or pe-

$\frac{1}{2}$  t. baking powder

can nuts

Cream butter and sugar until light and fluffy. Add egg and vanilla, beat thoroughly. Add sifted dry ingredients and nuts, mix well. Crop from teaspoon onto ungreased cookie sheets. Bake 10 min. in 400 oven.

## CHOCOLATE NUT DROPS

2 c. sugar	2 T. light corn
$\frac{1}{4}$ t. salt	syrup
1 t. vanilla	2 T. oleo
2 sq unsweetened chocolate	$\frac{2}{3}$ c. milk
$1\frac{1}{2}$ c. rolled oats	$\frac{1}{2}$ c. nut meats
1 c. shredded or flaked coconut	

Combine sugar, chocolate, salt, syrup and milk and cook over med. heat stirring frequently to 236 or soft ball. Remove from heat and stir in remaining ingredients and drop by teaspoon ont waxed paper.

## COCONUT DIAMONDS

$\frac{1}{2}$ c. soft oleo	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ c. brown sugar	1 c. sifted flour
Blend well and put into ungreased 13x9" pan.	
Bake at 350 12-15 min. or until lightly browned.	
2 eggs	1 c. brown sugar
2 T. flour	$1\frac{1}{4}$ c. coconut
1 t. vanilla	1 c. nutmeats
$\frac{1}{2}$ t. salt	

Beat together and spread over baked layer. Bake 20-25 min. longer. Dool. If desired frost with lemon icing.

## COFFEE CRUNCH BARS

Cream:

1 c. shortening	1 c. brown sugar
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Add:

1 well-beaten egg	1 c. sifted flour
1 t. vanilla	$\frac{1}{2}$ t. salt

Spread dough in jelly roll pan and bake at 350 for 15 min. Frost.

MAPLE FROSTING: Bring to boiling point 1 T. oleo and 3 t. milk. Cool slightly. Add  $1\frac{1}{2}$ -2 c. powdered sugar and beat and add 1 t. vanilla and a few drops maple flavoring

## FRUIT DROP COOKIES

Pat Willard

1 c. butter or oleo, melted  
 1½ c. brown sugar  
 3 eggs  
 2½ c. sifted flour  
 1 t. baking powder  
 ½ t. salt  
 2 c. raisins  
 2 c. nutmeats

1 t. cinnamon  
 1 t. nutmeg  
 3 T. boiling water  
 1-7oz. pkg chopped dates  
 2 c. candied cherries cut in half

Cream butter, sugar. Add eggs one at a time beating after each. Add sifted dry ingredients and water. Mix well. Add fruits and nuts. Drop by teaspoon on greased cookie sheet at 350 for 12-15 min.

## CRISP TOFFEE BARS

1 c. oleo  
 2 c. flour  
 1 pkg chocolate chips  
 1 c. brown sugar  
 1 t. vanilla  
 1 c. nuts

Mix well and press into 15½x10½x1" pan. Bake at 350 for 25 min.

## PEANUT BUTTER COOKIES

Mrs. Lena Dodson

1 c. shortening  
 1 c. peanut butter crunch  
 1 c. brown sugar  
 1 c. sugar  
 2 well-beaten eggs

2 t. vanilla  
 2½ c. flour  
 2 t. soda  
 ½ t. salt

Chill dough. Form into balls, flatten with fork. Bake 10-12 min. at 425.

## SALTED PEANUTS COOKIES

Sylvia Watson

1 c. sry  
 1 c. brown sugar  
 1 c. sugar  
 Add 2 beaten eggs

2 c. flour  
 1 t. soda  
 1 t. baking powder  
 1 t. vanilla  
 ½ lb. salted peanuts

1 c. cornflakes  
 1 c. oatmeal  
 Bake 350 for 12-15 min.

## ANIS COOKIES

Heiress Reu

1 c. shortening	6 c. flour
1 t. cream of tartar	1 c. sour cream
2 t. soda	2 c. sugar
2 eggs	$\frac{1}{2}$ t. anis oil
dash salt and cinnamon	$\frac{1}{2}$ t. vanilla

Add soda to sour cream and set aside. Mix other ingredients and add cream. Refrigerate at least 4 hours. Roll, cut, and bake at 400 for 6-8 min. Frost.

## CANDY BARS

Combine  $\frac{1}{2}$  c. sugar and  $\frac{1}{2}$  c. light corn syrup and cook over moderate heat until mixture boils. Remove from heat. Stir in  $\frac{3}{4}$  c. peanut butter and 1 t. vanilla. Add 4 c. cold cereal and stir until well-blended. Press into buttered 9" sq. pan and let cool. Melt 3 1-oz milk chocolate bars or  $\frac{1}{2}$  pkg. chocolate chips. Spread over cooled layer and cool to set.

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## DESSERTS

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### ICE-CREAM

4 eggs	pinch of salt
2 c. sugar	vanilla to taste
2 cans carnation milk	
Enough milk to fill container(makes 1 gal.)	

FROZEN LEMON PUDDING Mrs. Stanley St. Clair

Beat the yolks of 3 beaten eggs. Add to this  $\frac{1}{2}$  c. sugar, 20 large marshmallows, juice and rind of one lemon. Cook all in double boiler, until thick or until the marshmallows are melted. Set aside to cool. Beat the 3 egg white until stiff. Whip  $\frac{1}{2}$  pt. whipping cream. When custard is cool fold in egg whites and whipped cream. Roll 16 vanilla wafers and put in the bottom of baking dish and pour custard over them. Roll out 12 more and sprinkle over the top. Put into freezer and keep there until you are ready to serve. Cut in slices, serves about 6 to 8.

FRENCH APPLE COBBLER

Combine 5 c. peeled sliced tart apples,  $\frac{3}{4}$  c. sugar, 2 T. flour  $\frac{1}{2}$  t. cinnamon,  $\frac{1}{4}$  t. salt, 1 t. vanilla, 1 T. soft oleo, and  $\frac{1}{4}$  c. water and put in 9" sq. pan. In bowl combine  $\frac{1}{2}$  c. flour,  $\frac{1}{2}$  c. sugar,  $\frac{1}{2}$  t. baking powder,  $\frac{1}{4}$  t. salt, 2 T. soft oleo and 1 egg slightly beaten. Drop batter in 9 portions on apples spacing evenly. Batter will spread during baking at 375 for 35-40 min. until apples are tender and crust is golden. Serve warm with cream.

HOMEMADE ICE CREAM

1 pkg. instant pudding-follow directions	
3 eggs beaten	1 pt. half and half
$\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ t. salt
$1\frac{1}{2}$ c. sugar	1 T. vanilla
$\frac{1}{2}$ pt. whipping cream	$\frac{1}{4}$ t. almond extract
2 drops lemon extract	

Mix pudding into mixture. Add milk makes 1 gal. For chocolate add 1 can Hersheys syrup.

## APPLE TORTE

Amy Rowland

$\frac{1}{4}$ c. butter	1 t. soda
1 c. sugar	1 t. cinnamon
1 egg	$\frac{1}{2}$ t. mace
2 c. $\frac{1}{2}$ inch cubed apples	$\frac{1}{4}$ t. nutmeg
1 c. flour	$\frac{1}{4}$ t. salt

Cream butter and sugar. Add eggs and beat well. Add apples and dry ingredients--mix thoroughly. Turn into buttered (" sq. pan. Bake at 350 for 30 min.

### SAUCE:

$\frac{1}{4}$ c. sugar	$\frac{1}{4}$ c. cream
$\frac{1}{4}$ c. brown sugar	1 t. vanilla
$\frac{1}{2}$ c. butter	

Mix sugar, butter and cream in heavy pan. Simmer 10 min. Stir. Spoon 2-3 T. over every serving.

## CHEESE CAKE

Clara Billman

$2\frac{1}{2}$ c. graham cracker crumbs	1 t. powdered sugar
$\frac{1}{4}$ lb. butter or oleo melted	

Mix well and pat into 13x9" cake pan.

FILLING: Dissolve 1 pkg. lemon jello in 1 cup hot water. Let cool. Whip 1 pt. cream Cream together one large pkg. of Philadelphia cream cheese,  $\frac{1}{2}$  c. sugar and 2 t. vanilla. Fold the cheese mixture and cool jello into the whipped cream, then pour over graham cracker crust. Before serving add 1 can of Wilderness Cherry pie mix to the top..

## CHOCOLATE ICE-BOX CAKE

1 c. powdered sugar	3 egg yolks
$\frac{1}{2}$ c. butter	

Beat together. Fold in 3 egg whites, stiffly beaten and  $\frac{1}{2}$  c. nut meats. Put between 2 layers of chocolate wafer crumbs and chill thoroughly. Serve with whipped cream, ice cream, etc.

## CHERRY DELIGHT

1 small pkg. Dream Whip--follow directions on pkg.  
Add 1 small pkg. cream cheese and  $\frac{1}{2}$  c. powdered sugar. Stir well and pour over graham cracker crust. Chill for 1 hour. Pour cherry pie filling over top. TORTE: Start your oven 325. Crush graham crackers. Melt butter on top. Remove mix in crumbs and  $\frac{1}{2}$  c. sugar. Put in dish. Bring cream cheese to room temperature and beat until smooth. Beat in  $\frac{1}{2}$  c. sugar gradually. Beat until smooth. Pour over crumbs and bake 25 min. Remove and cool. Spoon cherry pie filling over top and chill 3 hours.

16 graham crackers	$\frac{1}{2}$ c. sugar
$\frac{1}{3}$ c. butter	2 eggs
$\frac{1}{2}$ c. sugar	1 can (1 lb. 6 oz.)
1 pkg (8 oz.) cream cheese	cherry pie filling

## APPLE PUDDING

Mrs. Ralph Voight

Mix well:

1 c. sugar  
 $\frac{1}{4}$  c. margerine

1 egg

Sift together:

1 c. flour  
1 t. soda  
 $\frac{1}{2}$  t. salt

$\frac{1}{2}$  t. cinnamon  
 $\frac{1}{2}$  t. nutmeg

Add to mixture:

$\frac{1}{2}$  c. chopped nuts

4-5 chopped apples

Mix all together and put into greased pan. Bake in 350 oven 45-60 min. Can be eaten plain or with fruit sauce or topped with ice cream.

P.S. You read correctly--There is no liquid.

## STARCH PUDDING

2 c. milk  
3-4 T. corn starch  
 $\frac{1}{4}$  c. sugar

1 t. vanilla  
 $\frac{1}{8}$  t. salt

Scald milk. Mix starch and sugar. Pour milk into dry mixture slowly. Cook slowly until mixture comes to slight boil--stirring constantly. Remove from heat, add vanilla and salt. Stir and pour into mold if desired.

## CHERRY CHEESE CAKE

### Crust:

13 graham crackers  
4 T. butter

1 T. sugar

### Filling:

12 oz. cream cheese  
 $\frac{1}{2}$  pt. sour cream  
 $\frac{1}{2}$  c. sugar

2 eggs  
 $\frac{1}{2}$  t. vanilla

Beat in bowl and pour into crust. Bake 350 for 30 min. Cool. Top with Cherry pie filling.

## DATE PUDDING

Mrs. Smith

$1\frac{1}{2}$  c. chopped dates  
1 t. soda

$1\frac{1}{2}$  c. boiling water  
 $\frac{1}{4}$  c. shortening

Mix thoroughly and let set. Beat 1 egg, add 1 c. sugar, 1 t. salt, 1 t. vanilla,  $1\frac{1}{2}$  c. flour, 1 t. baking powder. Mix with above mixture and bake at 350 for 30 min.

### SAUCE:

1 c. cut-up dates  
 $\frac{3}{4}$  c. water

1 c. sugar  
1 t. oleo

Cook until thick.

## CHERRY JIFFY DESSERT

1 can cherry pie filling  
 $\frac{1}{3}$  c. margarine

1 pkg. Jiffy cake mix  
nuts-peasans are best

Mix cake mix and butter until crumbly. Pour  $\frac{1}{2}$  in bottom of 8x8" pan. Add can of pie filling and our rest of crumbs on top. Sprinkle with nuts  
Bake 300 for 1 hour.

## BUTTERSCOTCH DUMPLINGS

Boil:

2 c. brown sugar

3 c. water

2 t. vanilla

Combine:

$\frac{1}{2}$  c. sugar

1 T. butter

$\frac{3}{4}$  c. milk

1 t. baking powder

Add flour to make a stiff batter. Drop by spoon into boiling syrup. Put in oven as soon as syrup boils over dumpings. Bake at 375 for 30 min.

## SUGAR-BERRY NUT DESSERT

Dorothy Frantz

Sift  $1\frac{1}{4}$  c. flour,  $\frac{1}{4}$  t. soda and  $\frac{1}{4}$  t. salt. Cream  $\frac{1}{2}$  c. oleo and  $\frac{1}{3}$  c. sugar. Blend in 2 unbeaten egg yolks and 1 t. vanilla; beat well. Add dry ingredients and mix thoroughly. Press into bottom and sides of 9" pie pan. Combine 1 pkg. thawed frozen red raspberries,  $\frac{1}{4}$  c. sugar and 2 T. corn starch. Cook over low heat stirring constantly until thick. Turn into above shell and sprinkle with  $\frac{1}{2}$  c. chopped walnuts. Beat 2 egg whites until stiff but now dry. Spread over nuts. Sprinkle  $\frac{1}{4}$  c. chopped walnuts and 1 T. sugar over egg white. Bake at 350 for 25-30 min.

## QUICK FRUIT DESSERT

Spread 2 cans of any fruit pie mix in a 13x9" pan. Sprinkle 1 dry cake mix over the fruit. Melt  $\frac{1}{2}$  c. (1 stick) butter or oleo and pour over the cake mix. Bake at 250 until browned-20-30 min. For a smaller dessert use 1 can pie mix in an 8" sq. pan, 1 Jiffy cake mix and  $\frac{1}{4}$  c. butter or oleo.

## ORANGE JELLO RING

Mrs. Robert Peterson

## Ring mold:

2 boxes orange jello                      1 pt. orange sherbert  
 2 c. boiling water

Place sherbert in hot mixture immediately. Dissolve completely and place in ring mold.

## Center mixture:

1-11 oz. can of drained mandarin oranges  
 1 can drained small chunk pineapple  
 1 c. coconut                                      1 c. whipping cream  
 1 c. miniature marshmallows

Combine, toss and place in center of jello ring

## MAIN DISHES

## VEAL CASSEROLE

Lottie Lesch

2 lbs. veal cut in 3/4" pieces  
 1/2 c. butter or oleo                              2 c. cut celery  
 1/2 t. salt    1 c. boiling water  
 1/8 t. pepper                                        1/2 c. flour  
 1/2 c. chopped onion                              1 t. accent  
 1/2 c. chopped green pepper                      1 t. celery salt  
 1 qt. milk

Brown veal in butter, add salt, pepper, onion and green pepper. Cook on low heat until tender-- cook celery in boiling water with salt until tender(do not drain). Sprinkle veal mixture with flour, accent and celery salt. Stir well, add milk and cook until thickened. Add cooked celery. Pour into 2 qt. casserole and refrigerate until you want it. Bake at 425 for 20 min. or until it bubbles. Add 1-4 oz. pkg. chow mein noodles on top and bake 10 min. longer.

## SWEDISH MEAT BALLS

Mrs. Ed Wagner

1 lb. ground beef  
3 T. grated onion  
2 T. flour  
1 t. salt

$\frac{1}{4}$  t. pepper  
2 T. bacon drippings  
1 egg  
4 slices dry  
toasted bread

Combine meat and all seasoning, egg and bread. First soak bread in cold water and squeeze water from it. Combine with meat mixture. Form into balls and brown in the bacon drippings. Remove meat ball from pan. Put in flour stirring constantly until smooth and creamy. When boiling add meat balls and simmer 15 min.

## CHICKEN SUPPER DISH

1  $\frac{1}{4}$  lbs. stewing chicken       $\frac{1}{2}$  t. dry onion  
3 c. cooked seasoned green beans  
20 single saltine crackers      1 t. melted butter  
1 c. grated cheddar cheese      sliced almonds  
1-10 $\frac{1}{2}$  oz. can condensed cream of chicken soup  
 $\frac{1}{3}$  soup can of broth from chicken

Simmer chicken in 2 qts of water with salt until tender. Remove chicken and cut into large chunks. Butter 9x9x2" baking pan and arrange beans over botton. Place  $\frac{1}{2}$  of chicken over beans. Top chicken with 16 crackers, then sprinkle with  $\frac{1}{2}$  of cheese--arrange remaining chicken over this layer. Combine soup, broth, onion and remaining cheese and pour over chicken. Crumble remaining crackers and sprinkle casserole--also with almonds or mushrooms. Drizzle with melted butter. Bake at 350 for 30 min.

## GINGER FRIED CHICKEN

Combine  $\frac{1}{2}$  c. flour and 1 t. ground ginger, brush chicken with  $\frac{1}{4}$  c. soy sauce. Roll in flour-ginger mixture and brown in a small amount of fat. Brown. Reduce heat and cover tightly. Cook 30-40 min. Uncover last 10 min to crisp.

Mix 1 pkg. noodles, cooked and drained, and 1 can tuna. Pour over this a sauce made of 2 T. flour, 2 T. butter and  $1\frac{1}{4}$  c. milk. Cook stirring constantly. Add salt and pepper. Bake  $\frac{1}{2}$  hour in moderate oven.

## HAM AND CHEESE POTATO ROLL

Combine 1 c. instant potato flakes with  $1\frac{1}{2}$  c. sifted flour,  $\frac{1}{2}$  t. salt and 2 t. baking powder. Combine  $\frac{1}{2}$  c. milk with 1 egg and  $\frac{1}{4}$  c. oil. Add to potato mixture. Stir just to moisten. Knead lightly on a floured surface. Roll to a rectangle 12x2". Spread with filling made by combining 2 c. diced cooked ham with 4 c. shredded cheese. Roll as for jelly roll. Starting with the 12" side. Place on a greased cookie sheet, bake for 20-25 min. Celery sauce: Combine contents of 1 can of celery soup with 1 c. sour cream--Heat thoroughly but do not boil.

## HAM LOAF

Dorothy Mayer

1 c. milk	2 lbs. ground smoked ham
1 c. dry bread crumbs	
2 slightly beaten eggs	$1\frac{1}{2}$ lbs ground lean pork

Thoroughly combine all ingredients. To shape loaf, pack in a 10x5x3" loaf pan, then invert on a shallow baking pan. Score top of loaf with handle of wooden spoon, or knife. Bake in moderate oven (350) for  $1\frac{1}{2}$  hours. Baste occasionally with Brown-sugar Glaze: Combine  $\frac{3}{4}$  c. brown sugar,  $\frac{1}{4}$  c. water,  $\frac{1}{4}$  c. vinegar, and 2 t. dry mustard.

## DRESSING MEAT LOAF

Dressing:  $1\frac{1}{2}$  c. soft bread crumbs,  $1\frac{1}{2}$  c. mashed potatoes, 2 T. minced onion, pepper to taste,  $\frac{1}{2}$  t. parsley seasoning and  $\frac{1}{2}$  t. salt. Meat: 1 lb. ground beef, 1 c. corn flakes,  $\frac{1}{2}$  c. tomato juice, 1 t. salt, pepper. Alternate layers and top with crushed potato chips. Bake at 375 for 1-1 $\frac{1}{4}$  hours.

## CHICKEN LOAF

Amy Rowland

4 c. cooked and boned chicken	1 t. chopped pimento
1 c. cooked rice	4 whole eggs beaten
1 c. soft bread crumbs	$\frac{1}{4}$ c. butter
1 t. salt (paprika and pepper to taste)	1 pt. chicken stock

Bake 350 for 45-60 min. Sauce: Use 1 can mushroom soup diluted as a sauce or gravy.

## PARMESAN MEAT LOAF

1 lb. ground beef	2 t. prepared mustard
1 c. large curd cream style cottage cheese	2 T. chopped onions
1 c. quick oats	1 t. salt
1 egg	dash of pepper
$\frac{1}{4}$ c. catsup	$\frac{1}{3}$ c. grated Parmesan cheese

Mix all ingredients except cheese. Lightly pack meat in 8x8x2" pan. Bake in 350 oven for 30 min.. Sprinkle top with cheese and bake 10 min longer.

## PORCUPINE BEEF BALLS

1 c. uncooked rice	2 T. chopped green peppers
1 lb. ground beef	3 T. chopped onions
2 c. cooked canned tomatoes	2 T. flour
$1\frac{1}{4}$ t. salt	$\frac{1}{4}$ t. pepper
3 T. shortening	

Combine rice, meat,  $\frac{1}{8}$  t. pepper and  $\frac{1}{4}$  c. tomatoes. Mix into 12 meat balls. Place in greased 3-qt. casserole. Saute the onions and green pepper into the shortening. Blend in the flour and add tomatoes slowly. Cook until thickened, add  $1\frac{1}{4}$  t. salt and  $\frac{1}{8}$  t. pepper. Pour over meat balls. Cover and bake for  $1\frac{1}{2}$  hours at 350.

## BARBECUED RIBS

4 lbs. ribs (Pork or Beef)  
sprinkle with garlic salt

Combine:

$\frac{1}{2}$ c. vinegar	4 t. celery seed
1 t. salt	$1\frac{1}{2}$ t. chili powder
1 t. dry mustard	1 c. catsup
1 t. paprika	$\frac{1}{4}$ c. brown sugar
1 t. pepper	

Cut ribs into serving pieces. Cover with sauce. Bake at 325 for  $2\frac{1}{2}$  hours in covered roaster. Spoon sauce over the ribs every  $\frac{1}{2}$  hour.

## STUFFED PORK CHOPS

Dorothy Frantz

Combine 2 c. dry bread cubes, 1 small chopped apple, 1 small onion chopped, 1 t. salt,  $\frac{1}{4}$  t. pepper and  $\frac{1}{4}$  t. sage. Add 3 T. melted oleo and sufficient hot water to moisten. Fill 6 pork chop pockets with dressing and bake uncovered at 375 for  $1\frac{1}{4}$  hours until tender and brown.

## HAMBURGER-VEGETABLE SOUP

Mrs. Kipp Wells

$\frac{3}{4}$ lb. hamburger	$\frac{1}{2}$ c. diced celery
$\frac{1}{2}$ c. chopped onion	$\frac{1}{4}$ c. rice
1 can (20 oz.) tomatoes or 1 small can tomatoes sauce	$1\frac{1}{2}$ qt. water
2 c. diced potatoes	2 t. salt
1 c. diced carrots	1 bay leaf

Brown hamburger and onions. Combine with remaining ingredients, simmer 1 hour.

## SALMON PUDDING

Make a sauce of 1 T. oleo, 2 T. flour and  $\frac{3}{4}$  c. milk. Drain salmon and fork into pieces. Add to sauce with 1 stalk celery, chopped, 1 small onion, minced, dash of pepper, 1 t. salt and 1 T. dry mustard. Separate 2 eggs and beat yolks into salmon mix. Beat whites and fold into salmon mix. Bake in greased casserole at 350 for 25 min.

## PIZZA LOAF

Laila Ulm

1½ lbs. ground beef	1½ t. salt
1-8 oz. can tomato sauce	1½ t. monosodium
¾ c. quick-cooking rolled oats	glutinate
¼ c. chopped onion	¾ t. oregano
1 egg	¼ t. pepper
1 T. Worcestershire sauce	1-6 oz. pkg. sliced
	Mozzarella cheese

Combine all ingredients except cheese; mix thoroughly. Divide meat mixture in 1/3. Pat 1/3 in bottom of 9½x5x3" loaf pan; cover with ½ t the cheese. Repeat layers, ending with meat. Bake in moderate oven 350 for 1 hour. 5-6 servings.

## CHEESEBURGER LOAF

Heiress Reu

½ c. carnation milk	1½ lb. ground beef
1 c. cracker crumbs	1 t. dry mustard
1 egg	1 T. catsup
1½ t. salt	1 c. grated cheese

Blend all ingredients except cheese. Place heavy waxed paper in pan, place ½ cheese in bottom of pan, cover with ½ meat mixture, repeat with cheese and meat layers. Bake 1 hour at 350.

## CHOW MEIN

Clara Billman

1 lb. ground beef	1 can cream of
½ c. dry rice	chicken soup
1 lg. onion	1 can mushroom
1 c. diced celery	soup
1 T. soy sauce or 1 T. worshestershire sauce	

Brown ground beef, onion celery together. Add rice. Rinse each can of soup with ½ c. water and add as sauce. Cover top with chow mein noodles. Bake at 350 for 1 hour.

## "PASTA" WITH SAUCE GUGLIELMO

Boil 7-oz. "pasta"--any kind-- in salted water. Meanwhile melt  $\frac{1}{4}$  lb. oleo with 8-oz. cream cheese over low heat, adding  $\frac{1}{2}$  c. foamy water skimmed from center of boiling pot of pasta as the oleo and cheese melt. Add  $\frac{1}{4}$  t. salt and  $\frac{1}{4}$  t. pepper and toss over pasta. Serve at once with grated Parmesan or Romana Cheese.

## CHEESE HAMBURGER CASSEROLE

Lottie Lesch

1-8 oz. pkg of noodles, cook and drain. Brown 1 lb. hamburger in 1 T. butter, add 2-8 oz. cans of tomato sauce. Combine: 1 c. cottage cheese, 1-8 oz. pkg cream cheese,  $\frac{1}{4}$  c. sour cream,  $\frac{1}{3}$  c. chopped green onions and 1 T. green peppers. Put in 2-qt. casserole  $\frac{1}{2}$  of the noodles, cover with cheese mixture, rest of noodles, 2 T. butter on top. Bake 350° for 20-30 min. Serves 8.

## BEEF PAT PIE

Cook 1 min.:

2 T. fat	$\frac{2}{3}$ c. water or
1 c. shredded dried beef	vegetable liquid
4 t. flour	

Cook and add milk last. Mix all together:

$\frac{3}{4}$ c. milk	1 lb. can of drained
1 can cream of chicken soup	peas
1 onion	$\frac{2}{3}$ c. of carrots

## CHICKEN AND BUSCUITS

Vernell St. Clair

1 c. cream chicken soup	$\frac{1}{4}$ t. salt
1-6 oz. can carnation milk	2 c. chicken
$1\frac{1}{2}$ c. sharp American cheese	1 c. celery

Mix soup and milk and heat. Add cheese and heat until cheese is melted. Add rest of ingredients and heat thoroughly. Put into casserole, top with biscuits or mashed potatoes. Bake 15 min. at 450.

## PORKCHOPS IN GRAVY

4 thick-cut pork chops                      dash of salt  
1 can cream of chicken soup              dash of pepper  
1 c. milk    dash of sage  
Brown pork chops as usual in heavy skillet--as last side is browning, sprinkle just a touch of sage over each chop. When done browning, mix soup, milk, salt and pepper and pour over the pork chop. Cover and simmer for 1 hour or until meat is tender.

## SWISS STEAK

Sharon Samples

1 c. catsup                                      2 T. lemon juice  
 $\frac{1}{4}$  c. flour                                        5 ft. aluminum  
2 lbs. steak                                      foil floded in  
1 med. sliced onion                           half  
Combine catsup and flour. Put  $\frac{1}{2}$  mixture on foil. Place steak then the other  $\frac{1}{2}$  of the mixture on top. Add onion slices and lemon juice. Wrap foil securely and place in a baking dish. Bake in 450 oven for  $1\frac{1}{2}$  hours.

## HUNGARIAN GOULASH

Carol Honadel

$\frac{1}{2}$  lb. beef                                         $\frac{1}{2}$  bottle catsup  
 $\frac{1}{2}$  lb. pork                                        1 can tomatoes  
3 onions, chopped                           salt and pepper  
1 can kidney beans  
Cube beef and pork, combine with tomatoes, cook until meat is tender, add onions and catsup. When onions are almost done, add beans.

## CHICKEN CASSEROLE

Leona Strachbien

1 can cream of chicken soup              6 oz. can carnation  
1 can chicken rice soup                    milk  
5 oz. jar boned chicken                    4 oz. can chow  
Crushed potato chips                        mein noodles  
Mix all together and put in casserole and add chips on the top. Bake 45 min. at 350.

## CHICKEN BAKE

Cook a 5-lb. chicken, pick off bones and cut up into bite size pieces. Make a white sauce from:

4 T. flour	2 c. chicken broth
4 T. butter	mushrooms
2 c. milk	
4 c. bread crumbs	4 c. cut-up chicken
4 t. butter brown bread	$\frac{1}{2}$ c. of buttered crumbs in bottom of buttered pan.

White sauce with the cup up chicken and mushrooms and other  $\frac{1}{2}$  buttered crumbs on top. Bake 1 hour at 350. Serves 10.

## HOME STYLE SPAGHETTI

$1\frac{1}{2}$ lbs. hamburger	2 c. tomatoes
1 med. onion	2 T. worchestershire sauce
$\frac{3}{4}$ c. chopped celery	
$\frac{3}{4}$ c. chopped green pepper	

Cook hamburger, then add other ingredients and cook until tender. Meanwhile cook 2 c. spaghetti or macaroni and pour the sauce over.

## ITALIAN SPAGHETTI

Martha Skenneman

2 T. chopped parsley	2-6 oz. cans tomato paste
4 med. onions, chopped	2 t. Worchestershire sauce
4 cloves garlic	1 lb. ground beef
$\frac{1}{4}$ c. butter	1 lb. long spaghetti
$\frac{1}{4}$ c. olive oil	
2-8 oz. cans tomato puree	
Parmesan cheese	

Cook parsley, onion, and garlic in hot fats until soft. Add tomato puree, tomato paste, and Wrochestershire sauce. Add meat browned in additional hot fat; cook slowly for 3 hours. Cook spaghetti in boiling, salted water; drain and rinse in hot water. Place on warm platter; pour over sauce; sprinkle with grated Parmesan cheese. Serves 8.

## LAYERED LASAGNA

- |                                |                                  |
|--------------------------------|----------------------------------|
| $\frac{1}{2}$ lb. bulk sausage | 1 pkg. (8oz.)                    |
| $\frac{1}{2}$ lb. ground beef  | sliced processed                 |
| 1 pkg. (12 oz.) wide Italian   | Swiss of Mozzarella              |
| noodles, cooked                | cheese                           |
| 2 c. cream style cottage       | $\frac{1}{2}$ c. grated Parmesan |
| cheese                         | cheese                           |
| 2 T. cut parsley               |                                  |

Brown sausage and beef in skillet, having meat crumbly. Spread bottom of greased 2-qt. baking dish with thin layers of Zippy sauce, cooked noodles, cottage cheese, cheese slices, and meat. Repeat layers reserving a little sauce and extra cheese slices for top. Sprinkle with grated Parmesan cheese. Bake in moderate oven (350) for 25-30 min. Garnish with parsley. Zippy Sauce:

- |                               |                    |
|-------------------------------|--------------------|
| $\frac{1}{2}$ c. diced celery | 1 can 8-oz. tomato |
| 1 clove minced garlic         | sauce              |
| 2 T. salad oil                | 2 t. sweet basil   |
| 1 can 20-oz. tomatoes         | 1 t. salt          |
| $\frac{1}{8}$ t. pepper       |                    |

Saute celery and garlic in salad oil until golden and tender. Add remaining ingredients, cover and simmer 25-30 min.

## ONE-DISH MEAL

Mrs. Walter Frey

Brown  $1\frac{1}{2}$  lb. ground beef, shaped into small meatballs in 3 T. shortening or oil. Mix in 3 qt. Dutch oven or heavy kettle:

- |                          |                 |
|--------------------------|-----------------|
| 1 can tomato soup        | 2 T. butter or  |
| 1 small can tomato sauce | oil             |
| 1 med. onion cut in thin | salt and pepper |
| rings                    | as desired      |

Add browned meatballs, 4-5 large peeled and quartered potatoes. Cover and cook slowly on top of stove for 2-3 hours until potatoes are well done.

## TURKEY CASSEROLE

Meta Werner

5 T. sifted flour  
 1 t. salt  
 $\frac{1}{4}$  t. onion salt  
 $\frac{1}{4}$  c. melted butter  
 2 $\frac{1}{2}$  c. milk or light cream  
 1  $\frac{1}{3}$  c. minute rice  
 2 T. almonds  
 1 $\frac{1}{2}$  c. turkey or chicken broth  
 $\frac{1}{2}$  c. grated American cheese  
 1 $\frac{1}{2}$  c. cooked asparagus  
 2 c. sliced turkey or chicken

Sift flour,  $\frac{1}{2}$  of salt, onion salt into butter. Stir in milk. Cook over hot water stirring until thickens. Pour minute rice into 2-qt. shallow baking dish. Combine broth, remaining salt and pour over rice. Sprinkle  $\frac{1}{2}$  of cheese over rice. Top with asparagus; then turkey. Pour on sauce, sprinkle with remaining cheese. Bake at 375 for 20 min. Top with almonds.

## SNO-CAPPED HAMBURGER PIE

Bake at 350 for 30 min. Saute: 1 med. onion, 1 T. fat, 1 lb. ground beef until meat is no longer pink, season with salt and pepper. Put in a med. casserole, then 1 can of green beans. On top of this put 1 can condensed tomato soup. Top with 2" mashed potatoes and brown in oven.

## PIZZA

Mrs. Stanley St. Clair

1 pkg. hot roll mix.  
 3/4 lb. hamburger  
 1 can tomato paste  
 1 lg. onion chopped  
 1 pkg. pizza cheese  
 grated  
 1 c. sharp cheddar cheese

Place hamburger and onion in skillet and simmer, but do not brown. Season with salt and pepper. Set aside to cool. Season tomato paste by adding 1 T. sugar, 1 t. oregano, 1 t. garlic salt and  $\frac{1}{2}$  t. salt. Prepare roll mix as directed but do not allow to raise. Roll out and place on greased cookie sheet. 1 pkg. will make enough for 2 cookie sheets or about 16 individual pizzas. Spread paste on dough, then add hamburger. Place cheese on top, then any other topping desired. Bake for 10-15 min at 425.

CHICKEN(BAKE OR OVEN FRIED) Mrs. Fern Klaassen

Preheat oven to 425. Use 1 c. Bisquick or pancake flour and 2 t. salt. Roll chicken in flour and salt. Melt  $\frac{1}{4}$  lb. butter in pan and put chicken skin side down in pan. Bake 45 min. Take out and turn chicken once and bake 15 min. longer.

LIMA BEANS AND HAMBURGER BAKE Mrs. Stanley St. Clair

1 large can green lima beans	1 can tomato sauce
$\frac{1}{2}$ lb. hamburger	$\frac{1}{2}$ c. bean liquid
1 chopped onion	$\frac{1}{2}$ t. salt
3 T. fat	1 T. brown sugar

Drain and place limas in bottom of casserole.

Cook meat and onion in fat until brown. Add tomato sauce and remaining ingredients. Mix and pour over beans. Bake 1 hour at 350.

HOT CHICKEN SALAD CASSEROLE

Lottie Lesch

3 c. cooked diced chicken	3 T. minced onion
$\frac{1}{2}$ c. slivered almonds	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ c. pimento	$\frac{1}{4}$ t. pepper
3 T. lemon juice	1 $\frac{1}{4}$ c. mayonnaise
1 pkg. frozen peas	

Mix all together and put in greased pan. Cover with crumbled potato chips and  $\frac{1}{2}$  c. grated cheese. Bake 45 min at 250. Serves 8-10.

HAMBURGER AND MUSHROOMS

Season hamburger to taste with salt and pepper, add onion if desired, shape into patties and brown. Place patties in a casserole, pour mushroom soup undiluted over them, and let bake in the oven until thoroughly hot or put in heavy skillet and let simmer on low heat.

## HAM LOAF

2½ lbs. ground ham                      3 eggs slightly beaten  
2 lbs. ground lean pork                2 c. milk  
3 c. crushed graham crackers

Combine ingredients and mix well. Makes 23 rolls.

Sauce:

2 cans tomato soup                      2¼ c. brown sugar  
¾ c. vinegar                                2 t. dry mustard

Pour this over the prepared rolls before baking.

Bake at 350° for 45 min.

## CHICKEN GERTRUDE

5 lb. stewing hen cooked with celery. After cooking, cut in bite size pieces. Cream Sauce:

3 T. butter                                 1 c. light cream  
3 T. flour                                    1½ c. chicken broth

Cook until thickened stirring constantly. Add 2 c. grated cheese. Cook until smooth, season with salt and pepper. In a large bowl mix the chicken with cream sauce--add 1 can mushrooms.

1 c. cooked rice                            1 t. minced onion  
1 c. slivered almonds

Pour into a 2-qt. casserole, sprinkle with the chopped almonds. Bake for 40 mins. at 350.

6 servings.

## TUNA CASSEROLE

1 can condensed mushrooms soup  
½ can milk (soup can)                    1 can tuna fish  
1 med. can peas (drained)               1½ c. cooked noodles

Combine all ingredients in a bakine dish and top with corn flakes or cracker crumbs and bake in 350 oven for 30-40 min.

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PIES

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PUMPKIN CHIFFON PIE

Clara Billman

3 eggs separated  
1 c. sugar  
~~1 c. canned~~ ~~to cooked~~  
pumpkin  
 $\frac{1}{2}$  c. milk  
 $\frac{1}{2}$  t. salt

$1\frac{1}{4}$  t. pumpkin  
spice  
1 T. plain  
gelatine or  
1 pkg.  
 $\frac{1}{4}$  c. cold water

Combine egg yolks,  $\frac{1}{2}$  c. sugar, pumpkin, milk, salt and spices. Cook in double boiler until thick. Soak gelatin in cold water for 5 min. Then add to hot mixture which has been removed from heat. Mix and cool. When slightly thickened beat egg whites until foamy. Then gradually add sugar. Beat whites until stiff. Fold whites into pumpkin mixture. Pour into a baked pie shell. **Chill in refig.**

CUSTARD PIE

Mrs. Lewis

2 eggs  
 $\frac{1}{8}$  t. salt

$\frac{1}{4}$  c. sugar  
 $1\frac{1}{2}$  c. milk

Make pastry shell and build up rim. Beat egg slightly, add sugar, salt and milk. Mix well, pour into shell and grade over with nutmeg. Bake in moderate oven until knife blade comes out clean.

QUICK MINCEMEAT

Cook  $\frac{1}{2}$  lb. ground beef with 1 c. water and 1 t. salt until cooked. Add 3 c. ground apples, 1 c. ground raisins, 1 lemon rind and pulp ground, 1 orange rind and pulp ground, 1 c. sugar, 1 c. vinegar,  $\frac{1}{2}$  c. corn syrup, 1 T. cinnamon, 1 t. cloves, 1 t. allspice, 1 t. nutmeg and simmer on low heat for 45 min.

## PINEAPPLE CREAM CHEESE PIE

Janet Murphy

Crush graham crackers.

Filling: with mixer cream 3 small pkgs. cream cheese (softened). Add  $\frac{1}{2}$  c. sugar, blend well, add 2 whole unbeaten eggs, 2 t. vanilla and 1 small can pineapple well-drained. Pour into cooled shell and bake at 350 for 15 min. Remove and add topping: 1 c. dairy sour cream, 2 T. sugar and 1 t. vanilla. Blend well and spread carefully over baked filling. Return to oven for 5-7 min. Cool and refrigerate.

## SOUTHERN PEACH PIE

Dorothy Mayer

$\frac{1}{2}$  lb. marshmallows, dissolved in 2-3 T. milk in double boiler.  $\frac{1}{2}$  pt. cream, whipped. Drain 1 can sliced peaches and fold together with the melted marshmallows (cooled) and whipped cream. Put in graham cracker crust and chill for quite a while.

## RHUBARB CUSTART PIE

2 c. rhubarb	3 T. butter
1 c. sugar	3 eggs, separated
3 T. flour	

Mix egg yolks, sugar, flour, butter. Spread over rhubarb which has been placed in an unbaked pie shell. Bake until rhubarb is done and topping is golden and crusty (10 min at 450 then at 350). Cover with meringue and bake until done.

## RHUBARB PIE

2 T. butter	2 egg yolks
2 c. rhubarb	$\frac{1}{4}$ c. sugar
1 c. sugar	$\frac{1}{8}$ t. salt
$\frac{1}{4}$ c. cream	2 T. cornstarch

Melt butter, add rhubarb and 1 c. sugar and cook until tender. Add remaining ingredients and cook to thicken. Cool and put in baked shell and top with meringue.

## STRAWBERRY PIE

Make a shell with 18 crushed graham crackers and 4 T. butter.

### Filling:

2 c. strawberries	1 T. lemon juice
4 T. cold water	$\frac{1}{2}$ c. sugar
1 c. evaporated milk or	$\frac{1}{2}$ c. boiling water
1 pkg. dream whip	1 T. plain gelatine

Slice berries, add sugar. Soften gelatine in cold water, then dissolve in hot water. Add gelatine mixture to berries; chill until it starts to set. Fold in whipped milk or dream whip and lemon juice and put into crust. Refrigerate.

## OATMEAL PIE

Mrs. Bill Armstrong

3 well beaten eggs	1 t. vanilla
$\frac{2}{3}$ c. sugar	$\frac{2}{3}$ c. coconut
1 c. brown sugar	$\frac{2}{3}$ c. oatmeal
1 unbaked pie crust	

Blend all ingredients and pour into pie shell. Bake at 375 for 30 min. or until brown.

## PIE CRUST

Carol Honadel

1 c. flour	$\frac{1}{4}$ c. milk
$\frac{1}{3}$ c. shortening	$\frac{1}{2}$ t. salt

Mix and let set for a short time.

## PUMPKIN PIE

Carol Honadel

1 c. sugar	$\frac{1}{4}$ t. nutmeg
$\frac{1}{2}$ t. cinnamon	$\frac{1}{2}$ t. cloves
$\frac{1}{2}$ t. ginger	pinch of salt

Then 2 eggs. Next 1 c. milk. Finally  $1\frac{1}{4}$  c. pumpkin and  $\frac{1}{4}$  c. hot water.

## NEVER FAIL PIE CRUST

Hilda Sprenger

$1\frac{1}{2}$  c. lard

2 t. salt

3 c. flour, not sifted

Work like regular crust--beat egg-- add 1 t. vinegar and 6 T. water. Add this to crumb mixture.

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## SALADS AND VEGETABLES

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### GERMAN POTATO SALAD

Boil potatoes with skins on; dice while warm; salt and pepper; dice onion over potatoes. Brown 3 slices of bacon; add 1 t. flour,  $\frac{1}{2}$  c. water,  $\frac{1}{2}$  c. vinegar and 2 T. sugar. Stir and pour over potatoes.  *$\frac{1}{2}$  tsp celery seed*

### SCANDINAVIAN SALAD

Sylvia Watson

Drain juice off of vegetables and mix together:

2 cans French cut green beans

1 lg. can green peas

1 green pepper diced

4 stalks celery diced

1 small onion diced

$\frac{1}{2}$  can pimento diced

Set aside and mix dressing:

$1\frac{1}{2}$  c. sugar

1 T. salt

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

1 T. water

1 c. vinegar

Mix and pour over vegetables (let stand in overnight in refrigerator).

### STUFFED RAW TOMATOES

Slice top off tomatoes--remove insides, leaving a shell thick enough to stand by itself. Chop inside part of tomato and mix with a little shredded lettuce, carrots, etc. as for tossed salad. Add salad dressing and re-fill tomato shells. Chill until ready to serve.

## BEAN CASSEROLE

3 apples--peeled and diced      1-8 oz. can tomato  
2 onions--diced      sauce  
6 strips bacon--browned and diced  
2 cans of kidney beans      3/4 c. brown sugar  
1 1/2 t. salt      1/4 t. pepper  
Mix all ingredients and bake in a moderate oven  
for 1 hour.

## WINTER STAWBERRIES

Mrs. Stanley St. Clair

1 lb. ground cranberries  
2 c. crushed pineapple without juice  
2 c. sugar  
Let the above set over night in the refrigerator.  
Next day drain all juice off and add 1 pt. whip-  
ped cream and 1/2 lb. miniature marshmallows.  
Chill.

## CABBAGE CROCK SALAD

1 large head cabbage      2 c. sugar  
2-3 onions      2 c. cider vinegar  
2 green peppers      2 T. celery seed  
2 carrots      2 T. mustard seed  
salt water

Shred or chop vegetables and let soak several  
hours in salt water. Drain, press out as much  
liquid as possible, and dry with a towel. Heat  
sugar, vinegar, celery seed and mustard until  
sugar is dissolved. Let cool, then mix with  
vegetables and chill well. Store in covered glass  
or enamel container. This salad is ready to eat  
as soon as cold.

## 24 HOUR CABBAGE SALAD

Mrs. Stanley St. Clair

1 T. unflavored gelatin	$\frac{1}{4}$ t. pepper
$\frac{1}{4}$ c. cold water	1 c. salad oil
$1\frac{1}{2}$ c. sugar	6-8 c. shredded cabbage
1 c. vinegar	2 green peppers grated
1 t. celery seed	2 carrots shredded
1 t. salt	1 onion grated

Soften gelatin in cold water. Heat sugar and vinegar until sugar is dissolved. Cool. Add celery seed, and salt. Add gelatin to sugar mixture. Cool to thickness of cream. Beat in salad oil. Combine cabbage, pepper, carrots and onion and mix with dressing to moisten. Place in refrigerator over night. Makes 10-12 servings.

## CHERRY JELLO SALAD

Mrs. Kipp Wells

Dissolve 1 pkg. cherry jello in 2 c. hot water. Add  $\frac{1}{2}$  c. redhots. Let set, stirring occasionally until redhots are completely dissolved. Put in refrigerator until slightly jelled, then add chopped raw apples, chopped celery and nuts. Return to refrigerator to finish setting. For Christmas add mixture of miracle whip and Philadelphia cream cheese tinted with green food coloring to the top of each helping of salad.

## 5 CUP SALAD

1 c. mandarin oranges	1 c. pineapple
1 c. miniature marshmallows	tidbits
1 c. white grapes	1 c. coconut

Moisten with sour cream. Let stand a few hours before serving. Keep chilled.

## FRIED ONION RINGS

Dorothy Frantz

Peel 1 large Bermuda onion, slice  $\frac{1}{4}$ " thick, separate into rings. Cover with cold water for 30 min., drain and spread out on paper towels. To make batter: mix 1 c. flour, 2 t. salt and  $1\frac{1}{2}$  t. baking powder. In a bowl, beat 1 egg yolk, slightly, stir in  $\frac{2}{3}$  c. milk and 1 T. salad oil; add to flour mixture, stirring until smooth. Beat 1 egg white until soft peaks form and fold into batter. Heat 1" melted shortening in pan or skillet to 375. Drip onion rings in batter; let excess drip into bowl and fry until golden. Drain and keep warm until eaten.

## VEGETABLE LOAF

Sylvia Watson

$1\frac{1}{2}$ c. diced canned carrots, drained	
$1\frac{1}{2}$ c. canned peas drained	1 c. evaporated
$\frac{1}{4}$ c. onion, finely chopped	milk or cream
4 eggs well beaten	$\frac{1}{2}$ c. water or
$1\frac{1}{2}$ c. soft bread crumbs	juice from
$1\frac{1}{2}$ t. salt	vegetables
$1/8$ t. pepper	

Pour in well greased baking dish and set in pan of water. Bake 50-60 min. at 350 or until knife inserted in center comes out clean. Cut in squares or put in ring. Put a cheese sauce over it.

## CRYSTAL SALAD

1 pkg. lemon jello	$1\frac{1}{4}$ c. hot water
$\frac{1}{2}$ c. pineapple juice	$\frac{1}{2}$ c. whipping cream
$\frac{1}{4}$ c. salad dressing	$\frac{1}{2}$ c. pineapple
$\frac{1}{2}$ c. diced celery	$\frac{1}{2}$ c. diced apple
6 marshmallows, cut fine	

Dissolve jello in hot water, add pineapple juice. When it begins to congeal, fold in whipped cream. Combine remaining ingredients and fold into jello mixture. Chill until firm.

## GREEN BEANS AND MUSHROOMS

Mince  $\frac{1}{2}$  c. mushrooms and let simmer in 2 T. oleo for 2-3 min. Add 1 can green beans, salt, and onion salt to taste. Bring to boil and let cook several min.

## BEAN SALAD

1 can of each--green, lima,  $\frac{1}{2}$  t. salt  
was and kidney beans 1 c. sugar  
1 small onion 1 c. vinegar  
 $\frac{1}{2}$  c. celery  
Mix and refrigerate 24 hours.

## GREEN BEANS IN CHEESE SAUCE CASSEROLE

Evelyn Schneider

4 c. French cut beans salt and pepper  
3 T. melted butter 2 c. milk  
3 T. flour  $\frac{1}{2}$  c. grated  
American cheese

After melting butter, add flour and blend. Add milk and cook, stirring until smooth. Add cheese, seasonings and blend. Combine with drained green beans. Place in casserole and top with  $1\frac{1}{2}$  c. crushed-buttered potato chips or bread crumbs. Warm in preheated oven 350 until mixture starts to bubble. Serves 6.

## KIDNEY BEAN SALAD

Combine:

1 c. cooked beans  $\frac{1}{2}$  t. salt  
1 hard-cooked egg 2 T. sweet pickle  
1/3 c. chopped celery chopped  
1 t. minced onion 1 T. catsup  
2 T. mayonnaise

## CINNAMON APPLE CUP SALAD

Mrs. Fred Wiesner

2 pkg. lemon flavored jello  
 $\frac{1}{2}$  c. red cinnamon candies  
 2 c. boiling water  
 2 c. unsweetened applesauce  
 $\frac{1}{2}$  c. broken walnuts or pecans

1 T. lemon juice  
 dash salt  
 1-3 oz. pkg  
 cream cheese

Dissolve jello in boiling water. Stir in applesauce, lemon juice and salt. Chill until partly set. Form cream cheese into balls. Stir cheese balls and nuts into jello mixture. Spoon into small molds and chill until firm. Makes 15 cup molds.

## HOT GERMAN POTATO SALAD Mrs. Stanley St. Clair

3 T. diced bacon and bacon fat  
 $1\frac{1}{2}$  T. flour  
 1 T. sugar  
 1 t. salt  
 1 small onion

$\frac{1}{2}$  c. water  
 $1\frac{1}{3}$  c. vinegar  
 5 c. cooked sliced  
 potatoes

Heat fat and bacon, add flour, sugar and salt. Stir in water and vinegar. Cook until thickened. Add potatoes and onion.

## "MAKE-AHEAD" FRUIT SALAD

1 can cling peach slices, drained  
 1 c. miniature marshmallows  
 $\frac{1}{2}$  c. halved maraschino cherries  
 1 large banana sliced

$\frac{1}{4}$  c. chopped nuts

Dressing:  $\frac{1}{2}$  c. cream, whipped,  $1\frac{1}{3}$  c. salad dressing, 1 t. lemon juice. Combine and chill a few hours.

## STRAWBERRY SALAD

Pat Willard

1 pkg. strawberry jello  
 1 c. hot water  
 1 pkg. frozen strawberries  
 partly thawed

1 small can crushed  
 pineapple and  
 juice  
 1 large mashed  
 banana

Dissolve jello in the 1 c. hot water. Add strawberries, pineapple and mashed banana. Serve as dessert with whipped cream, or as a salad on lettuce.



## BARBECUED BEEF

2½ lb. rump roast  
1 t. prepared mustard  
¼ c. vinegar  
¼ c. pickle juice  
2 t. brown sugar  
½ t. celery seed  
1 bay leaf  
pinch cayenne pepper  
Cook until meat falls apart. Add: 1 T. oleo,  
2 t. flour and ½ c. catsup. Cook 20 min. Put  
on buns.

## CORNERED BEEF BARBECUED

2-12 oz. cans corned beef  
¾ c. catsup  
2 T. Worcestershire sauce  
2 T. vinegar  
¾ c. water  
1/8-¼ t. cayenne  
pepper  
1 t. chili powder  
Shred meat in a heavy pan; add other ingredients  
and cook about 20 min, or until stiff. Especially  
good served on toasted buns.

## BARBECUED BEEF SANDWICHES Mrs. Stanley St. Clair

3 lb. roast  
1 c. broth  
1 med. onion  
1 c. tomato soup  
1 T. chili powder  
¼ c. vinegar  
salt to taste  
Cook roast until tender. Then shread into strings.  
Add above ingredients and let simmer for 1 hour.  
Makes about 24 sandwiches.

## PIZZA SANDWICHES Mrs. Stanley St. Clair

1 lb. sharp cheddar cheese, ground  
¼ green pepper ground  
¼ onion, ground  
¼ c. olives, ground  
1 can tomato soup  
2 eggs, hard  
boiled, ground  
¼ c. wesson oil  
Mix all the above ingredients together. Spread  
on rye bread and toast in oven. Have oven set  
at 500 and bake for 5 min. This can be made in  
advance and put in the freezer. Makes about 24  
sandwiches.

## BROILED SUPPER SANDWICHES

Barbara Mansheim

1 c. flaked tuna	small amounts of
1 c. grated American cheese	diced green pep-
small can drained mushrooms	per
small amounts of minced onion	
small amounts of minced parsley	
1 T. lemon juice	$\frac{1}{4}$ c. mayonnaise
$\frac{1}{2}$ t. salt	

Combine above ingredients. Spread hamburger buns with butter. Toast or broil halves until lightly brown. Spread tuna mixture on top of lower halves of buns. Broil until mixture bubbles and cheese melts. Add tops and serve immediately. 6-8 servings

## BAR-B-Q BEEF

3-4 lb. rump or chuck roast	2 T. sugar
1 c. tomato soup (1 can)	$\frac{1}{8}$ t. salt
$\frac{3}{4}$ c. water	1 t. chili powder
$\frac{1}{2}$ c. vinegar	

Put tomato soup and water in sauce pan. Mix with seasoning and cook until it looks like catsup. Brown roast or use left-over roast. Add 1 onion or 1 T. dried minced onion. Cook until done. Cut meat in small pieces and cook in sauce. Serve on buns.

*1 can SPam - 4 slices of ham  
Pickles - or relish & mayonnaise*

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MISCELLANEOUS

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SPAGHETTI WITH MEAT SAUCE Mrs. Bill Armstrong

Makes 4-6 servings. Place in a large sauce pan or Dutch oven:

1 T. shortening 1 lb. ground beef  
Cook over med. heat until lightly browned, stirring with a fork to break up meat. Add:

$\frac{1}{2}$ -1 med. onion, chopped and browned lightly.  
Add:

1 can mushroom stems and pieces, drained  
1 can tomato paste or 1 can tomato sauce  
4 c. tomato juice  $\frac{1}{2}$  t. salt  
 $\frac{1}{2}$  t. pepper 1 t. onion salt  
1- $1\frac{1}{2}$  t. garlic salt

Mix well. Bring to a boil, stirring constantly. Cover and reduce heat. Simmer 1 hour, stirring occasionally. Add more tomato juice if sauce becomes too thick. Cook in boiling, salted water, according to directions:

1 pkg. spaghetti  
Drain and rinse with hot water. Drain. Place on a platter. Pour sauce over spaghetti.

DRESSING

Heiress Reu

16 slices bread  $\frac{1}{2}$  lb. butter  
1 onion chopped 3 c. liquid  
4 eggs beaten  $\frac{1}{2}$  lb. *sausage*  
onion salt 2 t. poultry seasoning

Cook giblets in salted water until soft. Cook onions in butter. Place bread in the hot liq. (taken from giblet water, cover to let steam. Add seasoning to eggs. Add browned *sausage* to bread mixture, then mix with egg mixture. Pour in greased dish and bake 1 hour at 325. Cover for about 45 min., remove to brown last 15.

## PICKLED PEARS

6 large pears  
1 c. sugar  
1 t. cloves (heads removed)

1 c. vinegar  
2 c. brown sugar  
3" stick cinnamon

Peel and core pears and cut in half. Mix ingredients and boil until tender and syrup is thickened. Place in a jar and cover with syrup. Seal at once. Syrup may be saved to use again.

## BREAD-AND-BUTTER PICKLES

1 gal. cucumbers  
1 shredded green peppers

8 small white onions  
 $\frac{1}{2}$  c. salt

Slice thin--mix salt with 3 vegetable lain in cracked ice, cover with weighted lid, let stand 3 hours.

Pickling syrup:

$\frac{1}{4}$  t. ground cloves

2 T. mustard seed

5 c. sugar

1 t. celery seed

$1\frac{1}{2}$  t. tumeric

5 c. weak vinegar

Mix syrup, pour over pickles, simmer and can.

## FINGER PAINTS

Barb Mansheim

$\frac{1}{2}$  c. dry laundry starch. Mix with  $\frac{3}{4}$  c. cold water. Add 2 c. hot water and cook slowly until clear. Soak 1 envelope unflavored gelatin in  $\frac{1}{4}$  c. water, add to starch mixture, then add  $\frac{1}{2}$  c. of package soap or detergent. Divide into jars and color with food coloring. Makes about 3 c.

## TASTY TARTAR SAUCE

3 heaping T. of mayonnaise

2 T. strained relish

2 T. finely chopped onions

salt and pepper

## SEAFOOD SAUCE

3 T. catsup or chili sauce

1 T. horseradish

salt and pepper

## CUCUMBER RELISH

10 c. ground cucumbers  
8 onions  
Let stand 30 min. Drain.  
2 c. vinegar  
4 c. sugar  
2 t. tumeric  
2 t. celery seed

4 sweet peppers  
4 T. salt  
4 t. mustard  
 $\frac{1}{2}$  t. pepper  
 $\frac{1}{2}$  t. green coloring

Put on high flame and bring to a boil, boil 5 min. and seal

## GREEN ONION SAUCE

4 T. butter--melt in sauce pan  
1 c. sliced green onions, including tops--add and butter. Cook gently 5 min.  
Remove from heat and stir in:  
2 T. flour  
 $\frac{1}{2}$  t. salt  
dash pepper, nutmeg

Gradually blend in 1 c. evaporated milk.  
Cook over low heat until thickened, stir occasionally. Serve hot over baked or boiled potatoes.  
4-6 servings.

## CHILI SAUCE

Dorothy Mayer

8 lbs. tomatoes  
5 green peppers  
2 c. sugar  
4 c. vinegar

2 T. salt  
4 t. whole cloves  
4 t. allspice  
4-3" pieces stick cinnamon

Scald and peel tomatoes. Remove as many seeds as possible. Chop tomatoes and let drain in colander. Grind onions and green peppers. Place spices in a small bag. Combine well-drained tomatoes, and rest of ingredients. Add spice bag and cook until thick. Several hours on low heat stirring occasionally. Seal.



## SALAD DRESSING FOR POTATO SALAD

2 eggs

$\frac{1}{4}$  c. sugar

2 T. flour

3 T. vinegar

Beat eggs, mix flour and sugar together, add to beaten eggs, add vinegar, and dash of salt. Cook over low heat, or in double boiler, stirring until thick.

## FRENCH DRESSING

Carol Honadel

1 c. Mazola Oil or Olive oil

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

1 c. sugar

$\frac{1}{2}$  t. paprika

1 t. dry mustard

1- $\frac{1}{2}$  t. celery

$\frac{1}{2}$  c. vinegar

seed

$\frac{1}{4}$  c. tomato catsup

$\frac{1}{4}$  c. chili sauce

$\frac{1}{2}$  t. onion salt or flakes

Mix to taste.

## BLUE CHEESE MAYONNAISE

2 T. blue cheese

1 t. lemon juice

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

1 c. mayonnaise

Blend well. Use on lettuce, cabbage, etc.

## THOUSAND ISLAND DRESSING

Sylvia Watson

Mix Together:

1 c. mayonnaise

2 chopped hard-

$\frac{1}{2}$  c. chili sauce

boiled eggs

$\frac{1}{3}$  c. pickle relish

dash of salt

Chopped onion and celery may be added if so desired.

## CHIP DIP

Beat together  $\frac{1}{2}$  pt. commercial Sour Cream, 1 envelope dried tomato soup, garlic or onion salt to taste, evaporated milk to make desired consistency.

## HOT FUDGE SAUCE

Combine 1 c. sugar, 1 c. milk, 1 T. cornstarch and 1 sq. chocolate. Cook over low heat until it thickens. Add butter and vanilla. Makes 1 c.

## PUNCH

Mrs. Stanley St. Clair

1 can frozen Lemonade                      1 can frozen orange  
1 can frozen pimeapple juice              juice  
Prepare as directed on the cans. Add 2 pkgs. of cherry Kool-Aide, 2 qts. of water and 2 c. of sugar. Add large bottle of ginger ale. Place in freezer and keep there until time to serve. Remove from freezer and serve while it is frozen. Makes 1½ gals.

## "T.V." MIX

Sharon Samples

1 box stick pretzels                      1 pkg. kix  
1 pkg. wheat checks                      1 c. oleo  
1 pkg. cheerios                              1 t. garlic salt  
1 lb. salted nuts                            1 t. onion salt  
1 c. bacon fryings                          1 t. celery salt

Melt shortening and add salts and mix well. Place cereals in large roaster and pour shortening mixture over and stir well. Place in 250 oven for 2 hours and stir every 15 min. Seal while hot.

## Pickled Pig Feet.

4 cups of juice  
1½ " vinegar  
1 c " sugar

salt  
sprinkle powdered cloves +  
cinnamon Boil 4 hours.  
Save the Juice

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MY FAVORITE RECEIPES

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# PUMPKIN PIE

- 2 eggs, slightly beaten
- 2 c. canned or cooked fresh pumpkin,  
mashed smooth
- 3/4 c. brown sugar
- 1/2 t. salt
- 1 t. cinnamon
- 1-2/3 c. evap. milk (one 14 oz. can)
- 1 9" unbaked pie shell



Mix ingredients together in order given. Pour into unbaked pastry shell. Bake 425 degrees for 15 minutes; 350 degrees for 45 minutes (or until knife inserted comes out clean).

Yield: One 9" pie.

... ever baked was 1,008 feet,  
... inches long. It was created by Franz  
Eichenauer and baked at the  
Peekskill Riverfront Green, N.Y., on  
September 16, 1979.

## BRAIN TWISTER

**PHYSICAL MIXUP:** See if you can rearrange the letters in each case here to spell out the name of some part of the human body:



1. HAM COST.
2. HATER.
3. BE PICS.
4. CUM LESS.
5. SURE HOLDS.
6. SNIPE.
7. HOT TAR.
8. GUN TOE.
9. CAN KEEP.
10. WERE BOYS.
11. HEARD FOE.
12. FINAL SINGER.

1-Stomach 2-Heart 3-Biceps 4-Muscles 5-Shoulders 6-Spine 7-  
Throat 8-Tongue 9-Kneecap 10-Eyebrows 11-Forehead 12-  
Fingernails

Cool fruit

## Special Salad

- 1 pkg orange tapioca jello pudding
- 1 pkg Vanilla " " "
- 1 small can chunk pineapple
- 1 can mandarin oranges
- 1 envelope Knox gelatin
- 1 or 2 bananas

Save juice from fruit to make 1 cup  
Add 2 cups water and <sup>1 cup</sup> juice and the  
two puddings and cook over low heat  
stirring constantly till mixture comes  
to a boil and thickens. Add 1 env. gelatin  
Mix thoroughly. Cool and add fruit.  
(over)

Put in square pan + ref. ~~until~~ until  
set.

You can dissolve gelatin in a little  
cold water before adding to the  
pudding.

## Marshmallows<sup>Small</sup> Salad.

Cook and cool 1 large pkg of marshmallows with

1 cup milk

Whip 2 envelope dream whip and 1/2 marshmallows mix together

2 cups graham crackers crumbs

1/2 cup sugar (Brown)

1/2 cup butter Place most of graham crackers mix in bottom of large Baking dish. Add layer of marshmallow mix.

Over this spoon a can of cherry pie filling

Add remaining marshmallows mix Sprinkle top with remaining crackers crumbs. Place in Refrigeration