

SALAD AND CASSEROLE FAVORITES



**St. Mary of Nazareth
Des Moines, Iowa
1969**

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Des Moines, IA 50310

We hope you will enjoy this collection of recipes from the women of St. Mary of Nazareth Rosary Society.

These are not necessarily originals, but favorites.

Additional copies may be obtained by contacting Mrs. Earl Kaminski, 4222 38th St., Des Moines, Iowa 50310.

THIS BOOK IS AFFECTIONATELY
DEDICATED TO THE PAST PRESIDENTS
OF ST. MARY OF NAZARETH ROSARY
SOCIETY.

MAXINE SMITH	1964 - 1965
JANE IRVING	1965 - 1966
LORNA PIERES	1966 - 1967
BERNICE LIEWER	1967 - 1968
ANNE LANGILL	1968 - 1969
CATHY BOESEN	1969 -

MELON BALL SALAD

- 2 Small Pkgs. Lemon Jello
- 1 Cup boiling water over jello,
stir well
- 1 12 Oz. can frozen orange juice
thawed but not diluted.
- 1 16 oz. pkg. frozen strawberries,
thawed and strained (save juice)
- 1 12 oz. pkg. frozen melon balls
(thawed and strained (save juice)

Dissolve jello in boiling water. Add juices that were strained from strawberries and melon balls after bringing to boil. Add orange juice, stir well and chill until it begins to set. Fold in fruit. Refrigerate until set. Serve with cool whip spread on top.

Anne Langill

PEAR SALAD

- 1 Pkg. Lime Jello
- 1 Cup Pear Juice (Hot)

Mix together and put in refrigerator until it sets a little.

- 1 Small Pkg. Cream Cheese
- 6 Pear Halves (Mashed)

Mix together with electric mixer

- 1 Pkg. Dream Whip

Add to pear halves and cheese mixture and fold into lime jello.

Dorothy Evenson

QUICK COMPANY SALAD

- 1 Small Carton Cottage Cheese
- 1 #2 Crushed Pineapple, drained
- 1 10 Oz. Pkg. Miniature Marsh-
mallows
- 1/2 Cup Mayonnaise
- 1/2 Pint Whipping Cream

Chill 3 hours. Serve on lettuce leaf.

Mary Riehl

PINEAPPLE-BANANA SALAD

1 #2 Can Tidbit Pineapple
Sliced Bananas
Miniature Marshmallows
1/2 Cup Sugar
1 Egg, Beaten
2 Tbsp. Cornstarch

Drain pineapple into saucepan. In small bowl combine sugar and cornstarch. Add beaten egg to dry ingredients and mix well. Add entire mixture to pineapple juice and cook over medium heat until thick and clear. Place pineapple tidbits and desired amounts of sliced bananas and marshmallows in salad bowl and mix in dressing.

The dressing is good made ahead and chilled or used immediately. This dressing will also keep for several days in a covered bowl in the refrigerator.

Linda Gilson

ORANGE-TAPIOCA SALAD

1 Cup Miniature Marshmallows

1 Cup Cubed pineapple

Drain & Save juice

Add enough water to make

3 C. liquid. Add to 1 pkg
orange tapioca pudding mix
and 1 pkg. Vanilla tapioca
pudding mix.

Cook as directed and let cool.

Add oranges, pineapple, marsh-
mallows. Add 1 pkg. whipped cream
whip.

Pour into 9 x 13 glass dish and
refrigerate. If you can't find
orange tapioca, use regular vanilla
pudding.

Agnes Frentress

STRAWBERRY SALAD

- 2 Pkgs. Strawberry Jello
- 2 Cups boiling water
- 2 Pkgs. frozen strawberries
- 1 #2 can crushed pineapple
- 2 Large bananas, mashed
- 1/2 pt. carton sour cream

Dissolve Jello in water, add berries, and undrained pineapple. Mash and beat bananas and add to jello mixture. Blend well and pour one-half the mixture into a 9 x 13 pan. Let set in refrigerator until firm. Spr Spread carton of sour cream over jello mixt ure. Pour remaining Jello mixture over sour cream and return to refrigerator until firm.

Serves 8

Carlita Judge

SUNSHINE SALAD

Soften 1 envelope Knox gelatin in 1/4 cup cold water. Let stand. Heat to boiling 1 cup pineapple syrup, and stir in gelatin until dissolved.

ADD: 1/2 cup orange juice
1/4 cup mild vinegar
1/4 cup sugar
1/4 tsp. salt

Stir until sugar is dissolved and cool. When mixture begins to thicken, fold in:

1 cup grated raw carrots
1 cup orange segments
1½ cups pineapple tidbits.

Turn into mold and chill. Serves 6.

Ann Pauly

MANDARIN ORANGE-PINEAPPLE SALAD

2 cans Mandarin orange slices
1 pkg. lemon gelatin
1 pkg. orange gelatin
2 cups hot water
1 pint orange sherbet
1 $\frac{1}{2}$ cups crushed pineapple

Drain oranges, reserving juice.
Dissolve gelatins in hot water.
Add enough water to juice from
oranges to make 1 cup. Stir
into gelatin mixture. Chill
until thickened. Fold in
sherbet and fruits.

Serves 12.

Sadie Carpenter

ORANGE PINEAPPLE SALAD

- $\frac{1}{2}$ can (6 oz.) frozen orange juice (undiluted)
- 1 egg, slightly beaten
- 2 tbs. sugar
- 1 can (8 oz.) crushed pineapple, not drained
- 1 cup cream whipped (or 1 pkg. cream whip)
- $\frac{1}{2}$ lb. miniature marshmallows
- 1 can mandarin oranges
- 1 can (20 oz.) pineapple tidbits, drained

Mix juice, egg, sugar and crushed pineapple in heavy saucepan, Cook, stirring until thick. Cool. Fold in remaining ingredients.

Chill 8 hours.

Rosemary Schmandt

FRUIT CASSEROLE

1. Combine in 9x13 pan:
1 lb.13 oz. can pear halves
1 lb.13 oz. can peaches
1 lb.13 oz. can plums
2. Spread on top of above mixture:
2 eggs
1 tsp. vanilla
1½ cups sour cream
3 tbsp. brown sugar (from 1/3 cup)
1 tbsp. flour (from 3 tbsp.)
Pour over fruit and bake at 350 deg.
for 15 minutes.

Add following topping and bake 15 minutes more:

- 2 Tbsp. softened butter
- 1 Tbsp. lemon or lime juice
- Remaining brown sugar & flour
- ¼ tsp. nutmeg
- 1 pkg. crushed shortbread cookies

Mary Ann Crawford

CHRISTMAS CRANBERRY SALAD

2 cups raw cranberries - ground

3 cups miniature marshmallows

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

Cover above ingredients and chill overnight in refrigerator.

2 cups diced unpared tart apples

$\frac{1}{2}$ cup green grapes

$\frac{1}{2}$ cup broken nutmeats

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

1 cup heavy whipped cream

Add apples, grapes, nuts, salt to first mixture. Fold in whipped cream. Chill.

Serves 8 to 10.

Maxine Smith

COOK & CHILL SALAD

Whip the following together slightly:

- 3 egg yolks
- 2 tbsp. sugar
- 2 tbsp. vinegar
- 2 tbsp. pineapple syrup
- 1 tbsp. butter

Cook, stirring constantly until mixture coats a spoon. Cool.

When cold, fold in 1 cup heavy cream, whipped. Fold this mixture into the following:

- 2 cups white cherries, drained
- 2 cups miniature marshmallows
- 2 cups pineapple tidbits
- 2 oranges, peeled and cut in small pieces.

Chill.

Rosemary Marshall

APPLE SALAD

3 Medium Delicious Apples (cubed)
1 Banana - sliced
1/4 C. raisins
1/2 Cup Miniature Marshmallows

Fold in following dressing:

1/2 Cup Salad Dressing
1/2 Cup Whipped Cream

Claudine Shelledy

PINEAPPLE CHEESE SALAD

- $\frac{1}{4}$ cup cold water
- 1 tbsp. (1 envelope) unflavored gelatin
- $\frac{1}{2}$ cup boiling water
- $\frac{2}{3}$ cup grated cheddar cheese
- 1 cup crushed pineapple
- 1 tbsp. sugar
- Pinch of salt
- $\frac{1}{2}$ cup whipping cream, whipped

Soak gelatin in cold water for 5 minutes. Dissolve in boiling water. Add sugar, salt and pineapple. When mixture begins to congeal, fold in whipped cream and cheese.

APRICOT SALAD

Dissolve 2 pkgs. orange jello, in 2 cups boiling water. Add 1 cup pineapple juice, set aside to cool. When consistency of unbeaten egg white, stir in 1 - #2½ can pineapple drained, and 1 - #2½ can apricots, drained & snipped, 1/2 pkgs. miniature marshmallows. Pour into 9" x 13" pan. Chill till firm, then top with following mixture.

1/2 cup sugar, 3 tbsp. flour, 1 cup juice from canned fruit, 1 egg beaten 2 tbsp. butter, 1 cup heavy cream, whipped, 1/2 cup grated cheddar cheese. Combine sugar and flour with juice, cook over low heat stirring constantly until clear & thick. Add small amount to beaten egg. Add to pan, cook 1 minute. Stir in butter, and when completely cool, fold in whipped cream. Spread over firm fruit mixture. Sprinkle with cheese & chill.

Joan Maitre

NEVER-TELL SALAD

- 10 Large marshmallows
- 1 cup Pineapple Juice
- 1 Pkg. Lime Jello
- 1 Cup Water

Combine the above and heat until marshmallows are melted. Chill until it starts to thicken.

- Add:
- 1 Cup Cottage Cheese (cream cheese can be substituted)
 - 1 Cup Whipped Cream
 - 1/2 Cup pineapple chunks
 - 1/2 Cup nut meats

Lou Koppold

APRICOT CREAM CHEESE SALAD

- 1 - 1 qt. 14 oz. can apricot nectar
- 3 pkgs. lemon-flavored Jello
- 1 - 8 oz. pkg. cream cheese.

Heat 4 cups apricot nectar. Add 2 pkgs. lemon Jello to nectar, and stir to dissolve. Cool till partially set. Meanwhile, heat 2 additional cups apricot nectar. Add remaining pkg. jello, and stir to dissolve. Whip in cream cheese, which should be at room temperature. Chill until partially set.

Place half plain mixture in a 2 qt. mold. Add the cheese layer, then the rest of the plain apricot jello. Chill until firm. 10 servings.

Mary Johnson

CHERRY CHEESE SALAD

Dissolve 1 pkg. Black Cherry Gelatin in 1 cup hot water. Add juice from Bing cherries and enough cold water to make a cup. Chill until slightly thickened.

1 - 3 oz. pkg. cream cheese,
formed into small balls

$\frac{1}{4}$ cup chopped pecans

1 cup chopped Bing cherries

$\frac{1}{4}$ cup stuffed olives

Add all this to thickened gelatin and chill until set.

Serves 8.

Joanne Sassatelli

RED, RED SALAD

- 1 Large or 2 Small Pkgs. of
Raspberry Jello
- 2 Cups hot water
- 1 Can Whole Cranberry Sauce
- 1 10 oz. Pkg. frozen raspberries
- 2 Tbsp. lemon juice

Dissolve gelatin in hot water. Add other ingredients. Raspberries need not be defrosted. Stir until they are separated.

Fill five cup mold and chill.

Opal Grandfield

CRANBERRY MOLDED SALAD

$\frac{1}{2}$ pkg. cranberries

1 cup sugar

1 cup water

Boil for 6 minutes and cool.

2 pkg. cherry Jello

1 cup boiling water

Let set a little.

Combine above ingredients.

Add a 12 oz. pkg. sour cream
and 1 cup chopped nuts.

Put in a mold and chill.

Barbara Redpath

CHIFFON FRUIT SALAD

- 1 1/2 cups well drained peach
slices
- 1 cup hot peach syrup (or peach
syrup & water)
- 1 3 Oz. Pkg. lemon gelatin
- 1/2 cup diced celery
- 1/2 cup chopped nuts
- 1/3 cup mayonnaise
- 2 1/2 cups whipped Carnation
Instant

Line bot tom of mold with peach slices for garnish. Chop remaining slices. Mix hot peach syrup and gelatin to dissolve gelatin. Chill until thickened. Add celery, nuts & mayonnaise. Add chopped peaches. Blend. Mix with whipped Carnation Instant. Spoon into mold. Chill until firm (about 3 hours). Unmold on lettuce.

Continued :

CHIFFON FRUIT SALAD (Cont.)

To Whip Carnation Instant:

1. Mix 1/2 cup Carnation Instant Magic Crystals with 1/2 cup ice water.
2. Whip until soft peaks form (3-4 Min) Add 2 Tbsp. lemon juice.
3. Continue beating until stiff peaks form. (3-4 Minutes longer.)

Elsie Kruse

FROSTED FRUIT

2 cups drained pineapple tidbits
2 cups red grapes (halved & seeded)
2 cups miniature marshmallows
Combine above ingredients.

$\frac{1}{2}$ cup syrup from pineapple
 $\frac{1}{4}$ cup water
2 tbsp. corn starch

Cook over low heat until thick and clear. Add 1 beaten egg and a dash of salt. Heat and cool. Pour over fruit. Toss lightly and chill overnight. Fold in 1 cup whipped cream (or 1 pkg. dream whip) and 3 sliced bananas. Chill.

Serves 10 to 12.

Carol Nichols

MINTED FRUIT FREEZE

2/3 cup Kraft mint-flavored
apple jelly
1 cup mayonnaise
1 cup miniature marshmallows
1 cup diced pears
1 and 1/3 cups (13½ oz. can)
pineapple tidbits (drained)
1 cup heavy cream (whipped)
Melt jelly over low heat;
gradually add to mayonnaise,
mixing well. Add marshmallows
and fruit. Fold in whipped
cream. Pour into 1½ qt. mold
and freeze.

Serves 6 to 8.

Bev Watson

CINNAMON JELLO SALAD

Dissolve 2 pkgs. cherry jello in 2 cups of boiling water.

Dissolve 1/2 cup of red hots in 1 cup of hot water. Add enough cold water to equal 2 cups liquid, and add to jello mixture.

Cool until soft set, and add to above:
2 cups chopped apples, unpeeled
2 cups chopped celery
1 cup chopped nuts

Chill until firm.

Phyllis Cardwell

FROZEN FRUIT SALAD

- 1 - 3 oz. pkg. cream cheese
- 1 small can crushed pineapple
(not drained)
- 15 large marshmallows - cut up -
or $1\frac{1}{2}$ cups small marshmallows
- $\frac{1}{2}$ cup chopped nuts
- 15 maraschino cherries (diced)
- $\frac{1}{2}$ pint whipping cream
or 1 pkg. dream whip

Add pineapple and marshmallows to cream cheese. Fold in whipped cream, cherries and nuts. Put in container and freeze.

Rosie Bell

FROSTY MARSHMALLOW SALAD

- 1 Pkg. Cherry Jello
- 1 Sm. Can Drained Crushed Pineapple
- 1 Can Bing Cherries, drained
- 20 Marshmallows
- 1/2 Cup Milk
- 1 Cup Whipped Cream

Measure cherry juice-add water to make 2 cups. Heat and combine with Jello. Pour into a flat dish until partially set. Add Cherries.

Topping: Heat marshmallows and milk

Stir until dissolved and cool. Fold in whipped cream and pineapple. Spread over jello and sprinkle with nuts.

Joy Weir

FROZEN STRAWBERRY SALAD

- 3 Tbsp. strawberry juice
- 20 large marshmallows
- 1 Small can crushed pineapple,
drained.
- 1 Quart strawberries, drained
- 1 Pt. cottage cheese
- 1 Cup cream, whipped

Heat 3 Tbsp. strawberry juice, add marshmallows. Stir until marshmallows are melted. Cool and add pineapple, strawberries, cottage cheese, and fold in whipped cream. Put in fluted cup cake liners, and freeze.

Connie Edwards

MAMA'S BLUEBERRY SALAD

- 2 Pkgs. Raspberry Jello
- 1 Pkg. Cherry or Strawberry Jello
- 1 #2 can crushed pineapple
- 1 #2 can blueberries
- 1 Pkg. Dream Whip

Mix the two pkgs. of Raspberry Jello with 2 cups of hot water and juice drained from blueberries and pineapple. Stir until well blended, then add both blueberries and pineapple. Put in refrigerator to chill.

Make Cherry Or Strawberry Jello as directed and put in refrigerator until consistency of egg white. Whip cream and add to half set Jello. Beat until well mixed and pour on top of other Jello and fruit mixture. (Be sure fruit mixture is firm before adding second mixture.

Shirley Harris

RASPBERRY-APPLESAUCE SALAD

- 2 3 Oz Pkgs. Raspberry Gelatin
- 2 Pkgs. Frozen Raspberries-thawed
- 1 Can (2 cups) Applesauce

Topping: 1 Cup Commercial Sour Cream
1 10 1/2 Oz. Pkg. Minia-
ture marshmallows

Whipping Cream - If desired

Dissolve gelatin in 2 cups boiling water. Mix berries with applesauce, add to dissolved gelatin. Pour into a 9 x 13 dish. Chill until set.

Topping: In a bowl, mix sour cream and as many marshmallows as the cream will hold. Let stand overnight in refrigerator, then whip and spread in a thin layer over salad. For a fluffier topping, fold 1 cup whipped cream into the marshmallow mixture.

Serves 12

Phyllis Goulden

STRAWBERRY WINE MOLD

3 pkgs. strawberry gelatin
1½ cups boiling water
1½ cups Rose' wine
1 quart fresh strawberries
½ cup sugar

Dissolve gelatin in boiling water; stir in wine. Set aside 12 nice berries for top of mold. Slice remaining berries and mix with sugar. Halve the 12 prettiest berries and arrange cut-side down in a 6½ cup ring mold; cover with a thin layer of gelatin and chill until firm. Add remaining berries to the rest of the gelatin (slightly thickened) and pour over the first layer. Chill until firm. Serve on lettuce or watercress.

Rose Ann Parr

DOUBLE LEMON SALAD

2 pkgs. lemon gelatin
2 cups boiling water
 $\frac{1}{2}$ cup cold water
1 can lemon pie filling
1 can (1 lb. 4 oz.) crushed
pineapple with juice

Dissolve gelatin in boiling water and stir in remaining ingredients. Chill in ring mold.

Deanna Cook

SHRIMP AND GRAPEFRUIT MOLD

1 pkg. (6 oz.) lime gelatin
1 teas. salt
2 cups boiling water
1 $\frac{1}{4}$ cups cold water
2 tbsp. vinegar
2 tbsp. finely chopped onion
1 cup diced cooked shrimp
1/2 cup diced grapefruit sections
2 tbsp. chopped green pepper
1/4 cup mayonnaise
1 cup chopped celery

Dissolve gelatin and salt in boiling water. Add cold water, vinegar and onion. Measure 1 $\frac{1}{2}$ cups, and chill till thickened slightly, add shrimp, grapefruit and green pepper. Pour into 6 cup mold.. Blend mayonnaise into remaining gelatin. Add celery and spoon over set gelatin mixture. Chill till firm. Serves 6.

Fabienne Guiney.

CUCUMBER SALAD MOLD

2 Med. cucumbers, grated with skins on to make 2 cupfuls. Add little water to make up difference, if necessary.

2 Tbsp. grated onion

1 Tsp. salt, 2 Tsp. plain gelatin combined with 2 Tbsp. cold water

2 Pkgs. lemon gelatin, dissolved in 2 cups boiling water, and a little green coloring

Add the plain gelatin to the very hot water.

1/4 cup grated horseradish and about 3 to 4 tablespoons vinegar.

Combine all ingredients in order given. Pour into a medium size well oiled mold, or a plain bowl. Let stand in refrigerator for 8 hours or longer or until very firm to the touch.

This mold is delicious with any cold or hot meat dish or seafood, and is especially attractive for buffets.

CUCUMBER SALAD MOLD (Cont.)

SOUR CREAM DRESSING FOR SALAD MOLD
OR OTHER VEGETABLE SALAD MOLDS

1/2 cup mayonnaise or Miracle Whip
1 Cup Commercial Sour Cream
1/2 Tsp. Salt
About 1 tsp. or more strong prepared
mustard.
1 Tbsp. Horseradish

Combine all ingredients and beat well
until blended. Keep refrigerated
until ready to be served.

Irene Bergell

LUNCHEON SALAD

2 cups medium width noodles
1 small box frozen shrimp
1/2 cup diced celery
1/2 cup fresh lettuce (cut in small
Pieces)
1 tbsp. Lawry's seasoned salt
Mayonnaise - 2 teas. minced onion

Cook **noodles** until tender. Cook
shrimp as directed on package.
Cut in small pieces. Add to noodles,
with remaining ingredients, and
desired amount of mayonnaise. Chill
in refrigerator. Serve as main
course, with garlic bread.

Hilda Huston

TUNA SALAD MOLD

1 - 3 oz. lemon jello
1/4 teas. salt
1 cup boiling water
3/4 cup cold water
1 tbsp. lemon juice
1/2 cup mayonnaise
1 teas. grated onion
1/2 cup chopped cucumber
1 - 7 oz.. can tuna, drained & flaked
1/4 cup sliced stuffed olives
2 tbsp. chopped pimiento.

Dissolve jello and salt in boiling water. Add cold water, lemon juice, mayonnaise, and onion. Chill till very thick. Fold in remaining ingredients.. pour into 1 qt. mold.. serve on salad greens. Makes 4 cups.

Carolyn Ostergaard

SASSY SHRIMP MOLD

1 env. Knox gelatin
1/2 cup cold water
1 - 8 oz. bottle Kraft Thousand
Island Dressing
1 - 8 oz. pkg. cream cheese.
1 tbsp. lemon juice
1/2 teas. salt
2 cups chopped cooked shrimp
1/2 cup chopped celery

This is quick and easy to make, if you have cream cheese at room temperature when blending. Soften gelatin in water, stir over low heat until dissolved. Gradually add thousand island dressing to cream cheese; mix until well blended. Stir in lemon juice, salt and gelatin; fold in shrimp and celery. Pour into 1 qt. mold, chill until firm. Unmold. Serves 4 - 6.

Martha Holzworth

CHICKEN SALAD

- 2 3 oz. pkgs. cream cheese,
softened
- 1 cup sour cream
- $\frac{1}{4}$ cup mayonnaise
- Dash of salt
- 1 cup sliced celery
- $\frac{1}{2}$ cup slivered almonds
- $\frac{1}{4}$ tbsp. chopped green pepper
- 3 cups cubed cooked chicken
- 1 cup green grapes

In mixer bowl, beat together cream cheese, sour cream and salt. Stir in celery, almonds and green pepper. Fold in chicken and grapes. Chill mixture thoroughly.

Serves 8 to 10.

Harriett Morey

THANKSGIVING COLE SLAW

Shred 1 large head cabbage fine.

Beat 4 eggs until light and frothy. Add 1/2 cup sugar, 1/2 cup cold water, 1/2 cup cider vinegar, 1/2 teas. salt, and dash pepper. Mix well, and cook in double boiler until thick. Remove from fire, and pour HOT dressing over cabbage. When cooled, put in refrigerator, until thoroughly chilled. Better if made 24 hours ahead.

Kay Frank

CABBAGE SALAD

4 cups sugar
2 cups vinegar
1 cup water.

Mix together, boil 2 minutes & cool.

Shred two heads of cabbage, add 2 tbsp. salt. Let stand 1 hour, squeeze out juice. Add to cabbage 1 bunch celery chopped, 2 green peppers, chopped, 2 red peppers, chopped, 1 teas. celery seed, 1 teas. mustard seed. Add cooled syrup to cabbage mixture and refrigerate. After 24 hours this is very crisp, and will keep well in the refrigerator for several weeks.

Lorna Pieres

BLUE CHEESE SALAD DRESSING

1 pt. Miracle Whip, 1 cup sour cream, 8 oz.. bleu cheese, 2 tbsp. anchovy paste, 4 tbsp. lemon juice and 2 garlic buds, minced.

SALAD DRESSING

Grate one large onion, cover with one cup of sugar. Let stand 30 minutes. Add 1 teas. salt, 1/2 cup vinegar, 1/2 teas. celery seed 2 cups salad oil.

FRENCH DRESSING

1/3 cup catsup, 1/3 cup sugar, 1/4 cup vinegar, 1/2 cup salad oil, 1 teas. salt, 1 teas. onion, and 1 teas. paprika. Place all ingredients in a jar and shake well before serving. For a thicker, homogenized dressing place all ingredients in a blender.

BEAN & VEGETABLE SALAD

1 Can Green Beans
1 Can Yellow Beans
1 Can Kidney Beans
Drain well and add:

1 Large onion, cut in rings
1 Small Green pepper, diced
2 Stalks celery, chopped

Over this pour the following
mixt ure:

1 Tsp. salt
Dash of pepper
1/3 cup salad oil
3/4 cup sugar
2/3 cup apple cider vinegar

Allow beans and vegetables to
marinate 24 hours.

Cathy Mataya

SPICED BEET SALAD

- 1 Pkg. Lemon Jello dissolved in
- 1 Cup boil ing water.
- 1 Cup beet juice & pineapple com-
bined.
- 1 1/2 cup diced pickled beets
- 1 Cup crushed pineapple
- 1 Cup salted pecans, chopped

When gelatin is cool, add rest of ingredients.

Serves 6 to 8

Helen McDowell

WILTED LEAF LETTUCE SALAD

- 2 Large Bundles Leaf Lettuce
- 2 Tsp. Sugar
- 2 Green onions - sliced
- 4 Slices Bacon
- 1/4 Cup Salad Vinegar
- 2 Tbsp. Water
- 2 Hard cooked eggs (quartered)

Tear lettuce in bowl. Season with salt, pepper. Add onion, sugar. Fry bacon crisp - crumble. Add vinegar and water to drippings, heat to boiling point. Pour over lettuce - toss till wilted. Add bacon & eggs. Very good.

Katherine Pizinger

KRAUT SALAD

- 1 #303 Can Sauerkraut - drain well,
squeeze with hands
- 1 Onion - chopped
- 1 Green Pepper - chopped
- 1 Sm. Can Pimento - chopped
- 1 Cup Celery - chopped
- 1/3 Cup salad oil
- 1/2 cup Sweet Relish
- 1 Tbsp. Vinegar
- 1 Cup White sugar

Mix well, cover & chill for 24 hours. Makes 6 cups. Keeps for a week.

Ardeane Snook

CREAMY COLESLAW

1 cup sour cream
1/2 teas.. celery seed
1/2 teas. salt
3 tbsp. sugar
1/4 cup white vinegar
1/2 cup salad oil
1 med. head cabbage, shredded fine.

Mix sour cream, celery seed, salt and sugar. Gradually blend in vinegar and oil. Add cabbage. mix thoroughly and chill.

Marguerite Wines

PHILADELPHIA STEW

5 cups shredded cabbage
1/4 cup finely chopped carrots
1/4 cup finely chopped green pepper

Combine 1 t. salt, 1/4 teas. pepper,
1 teas. grated onion, 2 tbsp. sugar,
1/2 teas. dry mustard, 1/3 cup cider
vinegar, and 2 tbsp. salad oil.
Pour over cabbage.

Henriette Lastuvka

SEASONED CABBAGE SALAD

1 pkg. lime jello
3 tbsp. vinegar
1 cup boiling water
1 cup cold water

Dissolve jello, add cold water and vinegar and let set until slightly thickened. Then add following:

$\frac{1}{2}$ cup cabbage, shredded
 $\frac{1}{4}$ cup carrots, chopped
 $\frac{1}{4}$ cup celery, chopped
 $\frac{1}{4}$ cup green olives, sliced
1 tbsp. onion, chopped

Dash of salt - 1 Tsp. Sugar

Dash of Beau Monde Herbs. Chill.

Carrie Haigh

CAESAR SALAD

1 clove garlic
½ cup salad oil
¾ head lettuce
1 cup croutons
2 or 3 tomatoes
1 beaten egg
½ cup grated Parmesan cheese
¼ cup lemon juice
1 tsp. Worcestershire sauce
½ tsp. pepper
½ tsp. salt

Mash garlic and add to salad oil, let stand. Break lettuce in bowl. Add croutons and tomatoes. Strain salad oil to remove garlic. Pour over vegetables. Combine remaining ingredients; beat well. Pour over salad and toss lightly. Garnish with sliced tomatoes.

Wanda Baedaro

CAESAR SALAD, GOURMET

Start with large wooden salad bowl that is unfinished on the inside. Rub salad bowl surface with a cut garlic clove. Mash $1/2$ of garlic clove with fork in bowl. Add 3 anchovy fillets (if you like.) 1 tbsp. salad oil, $1/2$ teas. dry mustard, grind pepper over all. Cream mixture in bowl. **Blend** in 4 teas. lemon juice, $1\frac{1}{2}$ tbsp. salad vinegar, $1/2$ teas. worcestershire sauce, and 2 more tbsp. salad oil. Blend and set aside. Place 1 egg in boiling water, and let stand 1 minute. Break into salad bowl. Blend till dressing looks creamy. Gently toss 8 cups of broken lettuce and romaine with dressing. Add 2 tbsp. parmesan cheese, and 1 packet Devonshire Plain Melba toast, broken. Toss & Serve. 6-8 servings.

Martha Holzworth

SOMETHING TO THINK ABOUT

Are you an active member?
The kind that would be missed?
Or, are you just contented that
Your name is on the list?

Do you attend the meetings?
And mingle with the flock?
Or, do you stay at home
And criticize and knock?

Think this over, Sister,
You know right from wrong.
Are you an active member
Or do you just belong?

COLD CASSEROLE

1 Family size Can Tuna (or 2 small)
Salad oil
1 Can artichoke hearts, drained
1 Can whole mushrooms, drained
1 Can Chick Peas, drained
2 Canned pimientos or ripe sweet
peppers, cut in strips
1/4 Cup vinegar
1 tsp. salt
1/2 tsp. Oregano
Freshly ground pepper
3 Green Onions, snipped.

Drain oil from tuna into measuring cup. Add salad oil to make 1/2 cup. Arrange tuna across center of rectangular serving dish. Arrange a row of artichoke hearts on one side and a row of mushrooms on other side of tuna. Arrange chick peas and pimiento in row at either end. Combine oil, vinegar, salt, oregano, pepper and onions and mix well. Pour over ingredients in casserole, cover (continued)

COLD CASSEROLE (continued)

and chill at least half a day.

Bring to table as is. Diners can choose little bits of this and that, or mixture can be tossed together.

Elizabeth Bisignano

CHICKEN-CRAB CASSEROLE

- 1 Can Chicken
- 1 Pkg. Frozen Crab Meat (or 1 Can)
- 1 1/3 cups Diced Celery
- 1 Tbsp. Minced Onion
- 1 Can Water Chestnuts
- 1 Can Mushroom Soup
- 1 Can Chinese Noodles

Blend and top with crumbs.

Bake at 350° approx. 40 Minutes

Helen Milks

SEVEN SEAS CASSEROLE

1 can mushroom or celery soup
1 $\frac{1}{4}$ cup water or milk
 $\frac{1}{4}$ tsp. salt
1 1 $\frac{1}{3}$ cups precooked rice
1 cup (or $\frac{1}{2}$ lb.) tuna, shrimp
or crab
1 box frozen peas, thawed
Cheese slices

Mix first 3 ingredients and bring to boil over medium heat, stirring occasionally. Pour $\frac{1}{2}$ of this in buttered casserole (1 $\frac{1}{2}$ qt.). Then, in layers, add uncooked rice, sea food and peas. Add remaining soup mixture, top with cheese, sprinkle with paprika. For extra flavor add $\frac{1}{4}$ cup finely chopped onion and 1 tsp. lemon juice to soup mixture. Peas may be sauteed in butter 3 min. Cover and bake at 375 degrees 20 min.

Pat Blubaugh

IMPERIAL CRAB CASSEROLE

- 3 - 7 oz. cans crab meat
- 1/3 cup green pepper, chopped fine
- 1 small jar pimentos, chopped fine
- 2 eggs
- 2/3 cup mayonnaise
- 1/2 tsp. pepper
- 1 tsp. salt
- 2 tsp. mustard

Combine ingredients and place in
casserole. Bake at 350 degrees
for 15 minutes.

JoAnne Young

TUNA - OLIVE CASSEROLE

1½ cup packaged precooked rice
2/3 cup milk
½ lb. Velveeta, cut in small pieces
¾ tsp. salt
1 family-size can tuna
1/3 cup stuffed olives, sliced

Cook rice as label directs. Over low heat combine milk, cheese and salt. Heat, stirring until cheese is melted and mixture is smooth. Layer rice, tuna and olives in 1½ qt. casserole. Pour over cheese sauce. Bake uncovered at 350 degrees for 30 minutes.

Serves 8.

Rosemary Schmandt

TUNA-MACARONI BAKE

- 1 Cup uncooked macaroni - cook & drain
- 1 3 Oz. Pkg. Cream Cheese - Softened. Blend in
- 1 Can Mushroom Soup using beater
- Add: 7 Oz. Can Tuna
 - 1 1/2 Tbsp. Pimento
 - 1 Tbsp. Chopped Onion
 - 1 Tbsp. Prepared Mustard
 - 1/4 Cup milk
- Add Macaroni

Put in casserole. Mix 1/2 cup dry bread crumbs and 2 Tbsp. melted butter. Sprinkle over top.
Bake at 375° - 20-25 Minutes

Eloise Scarpino

SHRIMP ELEGANTE

Brown 1/2 onion chopped in 1½ tbsp. butter, until transparent. Add small can mushrooms and 1# frozen shrimp, 1/2 cup chili sauce, 2 scant cups water, 2 cups minute rice. Mix well and after rice is added, place in casserole, bake 1/2 hour at 350 degrees.. Remove from oven, add 1 carton sour cream. Serve immediately. Serves 6.

Arlene Sisam

CHOPSTICK TUNA

1 can cream of mushroom soup
1/4 cup water
1 cup chow mein noodles
1 - 6 1/2 oz. can tuna
1 cup sliced celery
1/4 cup chopped onion
Dash of pepper

Combine all ingredients in baking dish. Sprinkle additional 1 cup chow mein noodles on top. Bake at 375 degrees for 20 minutes.

Janet Kaminski

VAN'S LEFTOVER CASSEROLE

- 1 Cup Wild rice or brown rice
- 2 Cups Chopped celery
- 1 Large onion chopped
- 2 lbs. chow mein meat (may use
cooked chicken, turkey or pork
steak)
- 2 Cans cream of mushroom soup
- 2 Cans cream of chicken soup
- 1 Medium can mushrooms
- 1/4 cup green pepper chopped
- 1/4 cup pimiento - small can
- 3/4 cup water
- 1/2 tsp. Tobasco (optional)
- 1/2 cup milk
- 1/4 Cup Cashew nuts

Brown celery, meat, onions & green pepper. Add rest of ingredients. Cover for first hour-add more water if necessary. Stir occasionally. Spread cashews over mixture and put in oven. Bake at 350° - 2 Hours

Mrs. John Van Sloun

CHICKEN CASSEROLE

1 cup oldfashioned rice
1 can cream of mushroom soup
1 can cream of chicken soup
1 can cream of celery soup

Stir these ingredients together
and spread in a 9 x 13 pan.

Dip chicken breasts in melted
butter, and lay on top of rice
mixture. Add salt & pepper.

Bake 2 hours, at 300 degrees.

Peg Minear

CHICKEN CASSEROLE

3 cups diced chicken
4 cups of the liquid broth
3 eggs
1/4 cup flour
3 cups very dry bread crumbs
1 stick butter

Thicken broth with 1/4 cup flour.
(This will be quite thin. Combine
diced chicken, broth, beaten eggs
and 2 cups bread crumbs/ Place
in 9 x 12 pan. Top with remaining
cup of crumbs browned with the
stick of butter. Bake at 350
degrees for 30 minutes. Cut in
squared, and serve with cranberries.
Serves 15.

Beulah Kupka

CHICKEN CASSEROLE

- 1/4 Cup salad oil
- 1/3 Cup flour
- 1/2 tsp. salt
- 2/8 tsp. pepper
- 1 Can condensed cream of chicken soup
- 2 cups chicken broth
- Grated onion - about 1/4 cup
- 2 lbs. cut up chicken (after bones and skin removed)

In large saucepan blend oil with flour until it thickens - add broth one cup at a time blending well - add chicken soup, onion & chicken. Put in greased baking dish 9 x 13 (or larger is better). Top w/ butter crumb dumplings. Bake at 425° oven 20 to 25 minutes until a golden brown. Serve with gravy made from chicken broth.

(continued)

BUTTER CRUMB DUMPLINGS FOR
CHICKEN CASSEROLE

2 Cups all purpose flour
4 tsp. baking powder
1/2 tsp. salt
1 tsp. celery seed
1 tablespoon poppy seed
1/4 cup salad oil
1 cup milk
1/4 cup melted butter
1 cup bread crumbs

Sift together dry ingredients
except bread crumbs
Add salad oil & milk-stir just
enough to moisten. Drop by
rounded tablespoons into melted
butter, then in bread crumbs. Roll
to coat with crumbs.

Janet Fitzpatrick

EASY CHICKEN CASSEROLE

- 2 - 10 oz. pkg. frozen broccoli
- 2 cups sliced cooked chicken or 3 chicken breasts, cooked & boned
- 2 cans condensed cream of chicken soup
- 1 cup mayonnaise or salad dressing
- 1 tsp. lemon juice
- $\frac{1}{2}$ tsp. curry powder
- $\frac{1}{2}$ cup shredded sharp process cheese
- $\frac{1}{2}$ cup soft bread crumbs
- 1 tbsp. butter, melted

Cook broccoli in boiling salted water until tender, drain. Arrange stalks in greased 9x12 baking dish. Place chicken on top. Combine soup, mayonnaise, lemon juice & curry powder; pour over chicken. Sprinkle with cheese. Combine crumbs & butter; sprinkle over all. Trim with strips of pimento. Bake at 350 degrees 25 - 35 minutes. Serves 6 to 8.

ITALIAN CASSEROLE

1 $\frac{1}{2}$ rigatone, 2 $\frac{1}{2}$ hamburger, 1/2 #
Italian sausage, 1 chopped onion,
1 clove garlic, 3 tbsp. oil -salad
or olive oil, 1 large can tomatoes,
1 can tomato paste, 1 can pizza
sauce, 1 can tomato sauce, 1 teas.
parsley flakes, 1 teas.. salt, 1/2
teas.. pepper, 1/4 teas. sweet
pepper flakes, 2 tbsp.. grated cheese.

Brown meat, onion and garlic, in hot
oil. Add to remainder of ingredients
let simmer 4 to 5 hours in large pan.

Cook rigatoni in boiling salted water
(2 tbsp.) for 15 - 20 minutes. Pour
into sauce. Place in casserole and
bake 20 - 25 min. at 325 degrees.

Margaret Fogelson

CHICKEN LOAF

Cook and stir for 1 minute:

1½ tbsp. chopped onion

1 tbsp. butter

Add above to:

2 cups diced cooked chicken

¾ tsp. salt

1 cup cracker crumbs

¾ cup thickened chicken stock
(or bouillon cube)

¾ cup milk

2 beaten eggs

½ cup finely chopped celery (or
can of cream of celery soup)

Place in well greased loaf pan
and set in pan of hot water.

Bake at 350 degrees for 50 minutes.

Barb Berry

CAREFREE CASSEROLE

- 2 - 5½ oz. cans Chow Mein noodles
- 1 can Chicken and Rice soup
- 1 can Cream of Celery soup
- 1 large can evaporated milk
- 1 (or 2) cans boned chicken

Combine all ingredients and put in greased casserole. Bake 1 to 1½ hours at 350 degrees.

Rosie Bell

CHICKEN CASSEROLE

- 1 pkg. Creamette Macaroni, uncooked
- 2 cans mushroom soup, undiluted
- 7 oz. pkg. Velveeta Cheese, cut in pieces
- 4 hard boiled eggs
- 2 cups milk
- 1 chopped onion
- 2 cups cooked chicken

Mix and put in casserole. Let stand in refrigerator overnight. Top with buttered crumbs or french fried onions. Bake at 350 degrees for 1½ hours.

CHICKEN CASSEROLE

1 cooked & boned chicken
1 small can pimento
1 - 10 oz. pkg. noodles, cooked
2 hard boiled eggs, sliced
1 small can peas, drained
1/2 can mushroom soup.

Make sauce of 4 tbsp. butter,
5 tbsp. flour, 1 cup diced cheese,
2 cups chicken broth. Cook
until fairly thick, Mix sauce
with above ingredients. Place
in 9 x 13 greased pan, and bake
350 degrees for 1 hour. Top
with crushed potato chips.

Jane Irving

LAMB STEW

4 lbs. cut up shoulder of lamb
 (fat removed)
6 large potatoes, sliced
1 onion, sliced
5 to 7 carrots, sliced
Parsley

Layer meat and sliced vegetables.
Put in casserole dish.
Bake at 300 degrees for 3 hours.

Eileen Krohn

CORNERD BEEF LUNCHEON CASSEROLE

- 1 can corned beef
- 1 8 oz. pkg. noodles
- 1 can cream of chicken soup
- 1 lge. can condensed milk
- 1 lb. Velveeta cheese
- 1 small can pimento
- 1 small onion, chopped
- 2 cups corn flakes, buttered on top.

Cook noodles and drain. Melt cheese in soup and milk. Combine all ingredients. Bake at 350 degrees for 45 minutes.

Dorothy Evenson

REUBEN CASSEROLE

- 11 Oz. Pkg. Sauerkraut, drained
- 2 Tbsp. Thousand Island Dressing
- 8 Oz. Shredded corned beef
- 8 Oz. Shredded Swiss Cheese
- 1 Can flaky buttermilk biscuits
- 2 Tomatoes, sliced
- 2 Tbsp. butter
- 2 Rye crackers, crushed
- 1/4 tsp. caraway seed

Spread sauerkraut in 8 x 12 baking dish. Top with tomato slices. Dot with dressing and butter. Cover with corned beef; sprinkle with cheese. Bake at 425° for 15 minutes. Remove casserole from oven. Separate each biscuit into 3 layers, slightly overlap to form 3 rows. Sprinkle with crackers and caraway seed. Bake at 425° for 15-20 min. more.

Serves 6-8

Marianne Kollasch

LASAGNE

1 pkg. (16 oz.) R & F Lasagne
(cooked as directed)
3 cans tomato sauce (15 oz. cans)
 $1\frac{1}{2}$ tsp. salt
 $2\frac{1}{4}$ tsp. oregano
 $\frac{3}{8}$ tsp. pepper
1 cup minced onions (or 3 envelopes
Borden's minced onion)
 $1\frac{1}{2}$ tsp. minced garlic
2 lb. ground beef
 $\frac{3}{4}$ lb. cottage cheese, small curd
1 lb. Mozzarella cheese, finely
sliced or shredded
Parmesan cheese

Brown ground beef and onion in deep pan, season to taste. Add tomato sauce, salt, oregano, pepper and garlic. Simmer 2 to $2\frac{1}{2}$ hours. Meanwhile, cook lasagne as directed. Stir cottage cheese into cooked sauce just before spreading in dish. Cover bottom of large baking dish (about 10"x14"x2) with $\frac{1}{3}$ of the sauce. Place half the lasagna crisscross over sauce. -Continued-

LASAGNE
-Continued-

Cover noodles with half the Mozzarella cheese and sprinkle heavily with Parmesan cheese. Repeat, ending up with suace on top. Sprinkle Parmesan over top. Bake until bubbly. Let stand about 15 minutes before serving.

Serves 8 to 10.(30-40 minutes at 350)

Pat Sprosty

30 Minute Company Casserole

1# lean ground beef
1/2 cup chopped onion
2 tbsp. Wesson oil
2 - 8 oz. cans Hunt's tomato sauce
 with mushrooms
1 teas. salt
1/4 teas. pepper
1/8 teas. cinnamon
8 oz. pkg. noodles, cooked & drained
1 cup cottage cheese
1/2 cup chopped green onions
1/2 cup shredded Cheddar Cheese

Brown beef and onion in Wesson oil in skillet. Add 1 cup Hunt's sauce salt, pepper & cinnamon. Pour in shallow baking dish. Make a border of noodles. Top with cottage cheese, sprinkle with green onions & cheddar cheese. Pour on remaining can Hunt's sauce. Bake at 350 degrees for 30 minutes. Serves 6.

Marlys Mead

TENDERLOIN NOODLE TREAT

6 Oz. (about 3 cups) noodles
6 Slices Pork Tenderloin 1/2" thick
1 Tbsp. shortening
1/2 Tsp. salt - Dash pepper

Sauce

3 Tbsp. butter
3 Tbsp. Flour - Dash pepper
3/4 Tsp. salt
1 Cup Milk
3 Oz. bleu cheese (crumbled)
3 Tbsp. Green Pepper
3 Tbsp. Pimento

Cook noodles in boiling salted water. Rinse, drain, brown tenderloin slices slowly on both sides in hot fat (takes about 15 Min.) Season with salt & pepper.

Sauce: Melt butter-blend in flour, salt & pepper. Stir in milk. Cook & stir till thick. Add cheese and stir till melted.

Continued -

TENDERLOIN NOODLE TREAT
(continued)

Combine noodles, salt & pepper, pimento and sauce. Place in ungreased 10 x 6 x 1 1/2 baking dish.

Arrange meat on top.

Bake at 350° for 30 minutes until done.

Serves 6

Katherine Pizinger

NEBRASKA MEAT PUFFS

- 1 lb. hamburger
- 1 medium onion, chopped
- 2 slices bread, broken in small pieces
- 2 eggs
- $\frac{3}{4}$ tsp. salt
- $\frac{1}{4}$ tsp. pepper

Mix all ingredients. Roll into balls and roll in flour. Brown in skillet. Place in greased baking dish and pour following ingredients over:

- 1 can mushroom soup
- $\frac{1}{2}$ cup water

Cover baking dish.

Bake at 325 degrees for 40 minutes.

Claudine Shelledy

STUFFED CABBAGE ROLLS

Steam 1 whole cabbage, large but loose leaves, until outer leaves are loose. Cook $\frac{1}{2}$ cup raw rice until fairly moist. Chop 1 large onion fine, mix with 2 eggs, $1\frac{1}{2}$ ground beef, rice, salt & pepper. Place 2 tbsp. in cabbage leaf, roll tight. Place layer of broken leaves in bottom of casserole, place stuffed rolls on top. Mix $\frac{1}{4}$ cup vinegar with water and catsup (about $\frac{1}{2}$ cup) and pour over cabbage rolls..
Bake at 350 degrees for 2 hours.

Pauline Burns

BEEF-VEGETABLE BAKE

2 lbs. Ground Beef
1 1/2 C. soft bread crumbs
2 Eggs
2 8 Oz. cans tomato sauce
2 Tsp. Salt
1 1/2 tsp. Chili Powder
1/8 tsp. Cayenne
1 10 Oz. Pkg. Frozen peas & carrots
1 10 Oz. Pkg. Frozen corn
1/4 Tsp. Garlic salt
1/2 tsp. salt
3/4 c. shredded process American
cheese

Combine beef, bread crumbs, eggs,
1 can tomato sauce, salt, chili
powder and cayenne. Press into a
2 qt. casserole, building up sides
to shape a well in center. Bake
in moderate oven (350°) for 20
minutes.

Run hot water over vegetables
to separate them - drain. Season
with garlic salt and salt. Place
in center of hot meat. Pour (cont)

BEEF VEGETABLE BAKE (Cook)

remaining tomato sauce over loaf.
Bake in 350° oven for 20 minutes.

Sprinkle cheese over top & bake
5 minutes or until cheese melts.

Make 6-8 Servings

Deanna Cook

HAMBURGER CASSEROLE

Brown 1[#] hamburger.. Add, then simmer, 1 can carrots & Peas, 1 can tomato soup, 1 medium onion, minced.

Boil potatoes, enough for your family, whip with milk, butter and 1 egg.

Place meat mixture in buttered casserole dish, top with whipped potatoes. Bake at 350 degrees for 1/2 hour, or until potatoes are browned on top.

Marilyn Freking

MUSHROOM MAGIC

1 lb. ground beef
1 sliced onion
Salt and pepper
4 medium potatoes
1 can cream of mushroom soup

In greased casserole, place meat, salt and pepper to taste. Add sliced potatoes, onion and salt and pepper. Cover with mushroom soup. Bake uncovered at 350 degrees for $1\frac{1}{2}$ hours.

Gert Carter

MEXICAN CORN CHIP CASSEROLE

1 lb. ground beef
 $\frac{1}{2}$ cup minced onion
1 cup kidney beans
2 cups canned tomatoes
1 cup tomato sauce
 $\frac{3}{4}$ tsp. chili powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper
1 cup shredded cheddar cheese
1 6 oz. pkg. corn chips

Saute' ground beef and onion until beef is browned. Add kidney beans, undrained tomatoes & tomato sauce. Mix well. Stir in seasonings and heat to simmering. Simmer, stirring occasionally, until mixture thickens, about 20 min. Place in baking dish. Spread cheese over mixture & top with corn chips. Bake at 375 degrees 15 minutes.

Gert Carter

MEAT LOAF

2 $\frac{1}{2}$ hamburger

1 cup Pepperidge Farm herb seasoned stuffing

Milk

$\frac{3}{8}$ cup onion, chopped fine

$\frac{1}{8}$ cup green pepper, chopped fine

1 tbsp. horseradish

1 teas. mustard

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

pepper to taste

1 large egg

Measure stuffing. Pour enough milk to soften (should all be absorbed.) Combine all ingredients in a large bowl. Form into two loaves for quicker cooking. Place in greased pans. Frost top with chili sauce. Cover with 1 - 2 strips bacon. Bake at 425 degrees 1 hr. - 1 hr. 15 min.

Cathy Boesen

MORE

1 lb. hamburger
1 medium onion, chopped
1 tbsp. fat
2 cups macaroni, cooked
3 cups tomatoes
1 pkg. frozen peas
½ lb. velveeta cheese, cubed
Salt and pepper to taste
Shake of garlic salt

Brown hamburger and onion in fat.
Combine all ingredients. (Separate
the peas but do not cook.) Pour
into oiled casserole and bake at
325 degrees for 1 hr. If it gets
too thick you may add a little water.

Lenore Maitre

HAMBURGER CHEESE CASSEROLE

1 lb. hamburger
3/4 lb. cheese, grated
1 can tomato soup
1 pkg. frozen noodles

Brown crumbled hamburger and drain off grease. Mix hamburger, undiluted tomato soup, grated cheese and boiled noodles. Arrange in greased uncovered casserole and bake for 45 minutes at 350 degrees.

Serves 4.

Dolores Hoyt

STEAK WITH SOUR CREAM

Flour

2 lb. round steak

4 Tbsp. butter

1 Tsp. salt

1/8 tsp. pepper

1/2 cup diced onion

1/2 cup diced mushrooms

1 cup sour cream

Pound flour into steak with plate. Brown steak in butter, add salt & pepper. Remove and saute onion & mushrooms in butter. Combine mushrooms, onion, sour cream and 2 tbsp. flour. Place steak in large casserole or skillet, cover with sour cream mixture. Bake, covered, at 275°, 2 hours.

Serves 6

Bernice Liewer

BEEF STROGANOFF

2 lbs. round steak (tenderized)
2 Cans beef gravy (Franco American)
1 Onion
1 Jar Mushrooms (cut up)
1/2 Pt. Sour Cream (put out for
room temperature)
1 1/2 C. Minute Rice

Brown floured steak and onion,
which have been cut in strips.
Pour in 2 cans beef gravy and add
mushroom s. Cover and let simmer
for 45 minutes - then add sour
cream.

Serve over the rice which has been
cooked according to directions on
package. Can also be served over
noodles.

Darlene Donahue

SHORT RIBS & MACARONI

Short Ribs - (use beef roast if preferred)

3 cups tomato sauce
1 large bunch parsley
3 - 4 large onions
1 clove garlic
Parmesan cheese

Brown beef in hot oven. Chop onions and parsley fine. When ribs are brown, add onions and parsley with tomato sauce and two cans water, and garlic bud. Cook three hours at 350 degrees, covered. Stir occasionally. Sauce should be thick when cooked. Cook 12 oz. package of macaroni till tender and drain.. Place in bowl, and add grated parmesan cheese. Remove meat, and add sauce to macaroni.

Joanne Hunt

CALICO HAM

Cook and drain 4 pkgs. frozen mixed vegetables. Saute 3 cups fresh bread cubes. Dice 3 - 4 cups cooked ham.

Make a white sauce of $3/4$ cup butter, 1 cup flour, 1 teas. salt, and 6 cups milk, 1 tbsp. prepared mustard, $1/2$ cup sharp cheese, grated, 1 grated onion.

Mix all together. Place in baking dish, and store in refrigerator 12 - 24 hours.

Top with $1/2$ pound potato chips, crushed. Bake at 350 degrees 40--50 minutes. Serves 25.

Wilma Broz

PORK CHOP & SAUERKRAUT CASSEROLE

6 pork chops, 2 cans sauerkraut,
2 medium onions, sliced; 6 medium
potatoes, pared and left whole.

Trim pork and use the fat for
browning meat. Salt & Pepper. Place
in baking pan. Brown potatoes in
drippings on all sides. Brown onion
rings. Remove potatoes and onions,
and brown drained and washed kraut
for 10 - 15 minutes, adding the bay
leaf. Line baking pan as follows:
Kraut on bottom, meat next, onion
rings, and then potatoes, which have
been seasoned with salt, pepper and
a little paprika. Cover pan with
lid or foil, and bake for about 1½
hours at 350 degrees. A little water
may be added if it appears to be a
little dry - about ¾ cup.

Irene Bergell

SAUSAGE CASSEROLE

1 $\frac{1}{2}$ pork sausage links
2 tbsp. water
1 - 8 oz pkg. noodles, cooked.
1 pkg, frozen peas, thawed
1/2 cup thinly sliced onion
1 $\frac{1}{2}$ cups canned tomatoes
1 $\frac{1}{2}$ teas.. salt
1/4 teas. pepper

Parboil sausage in water in covered frying pan 5 min. Uncover pan and brown links. Arrange 1/2 the sausage in greased 2 qt. casserole. Add noodles, peas, onions and tomatoes, which have been mixed with salt & pepper. Arrange remaining sausage on top. Cover tightly, and bake 1 hr. at 350 degrees. Serves 6.

Ann Tharnish

AFRICAN CHOP SUEY

- 1 lb. Tender Pork, cubed
- 1 lb. Beef Stew cubes
- 2 Onions
- 1 Cup Celery, chopped
- 1 Can Mushroom Soup
- 1 Can Cream of Chicken Soup
- 1 Can Mushrooms
- 1 Cup water (use Mushroom juice
as part)
- 1/2 Cup raw rice (regular)
- 2 Tbsp. soy sauce

Brown meat together - add onion & celery and cook 5 minutes. Combine soups, mushrooms, water, raw rice and soy sauce. Mix well with meat and pour into greased casserole dish. Cover and bake 2 1/2 hrs. at 325°.

Rose Ann Parr

BAKED RICE & PORK CHOPS

6 pork chops, about 1/2" thick,
6 tbsp. bottled Italian dressing,
1 can condensed onion soup, 1 cup
raw rice, 2 canned pimientos, finely
chopped, salt and paprika.

Place chops in a single layer in a
baking dish. Pour dressing over pork
chops, and turn to coat both sides.
Marinate 3 hours or longer in refriger-
erator, turning once. Remove chops,
discard remaining dressing. Add water
to onion soup to make 1½ cups; combine
soup, rice and pimiento in the bottom
of shallow baking dish. Arrange chops
in a single layer on top of rice mix-
ture. Salt chops, cover and bake 45
minutes at 400 degrees. Remove cover
and sprinkle chops with paprika.
Bake chops additional 15 minutes at
450 degrees to brown.

Anne Langill

LITTLE SAUSAGE DINNER

1 pkg. pork links
3 cups thinly sliced raw potato
1 can cheam style corn
1 cup sliced onion
1/2 teas. salt
6 green pepper rings

Cook sausages and drain. Layer with potatoes, corn and onion in 2 quart baking dish. Sprinkly with salt, and cover with pepper rings. Bake covered until potatoes are tender. Remove cover the last 15 minutes. Serves 4.

QUICK CASSEROLE

- 1 lb. ground round, browned and seasoned
- 1 small can Franco American Spaghetti
- 1 can vegetable soup

Mix above together and sprinkle with parmesan cheese in greased baking dish. Bake at 350 degrees for $\frac{1}{2}$ hr.

Eileen Carlberg

LAZY DAY CASSEROLE

Place in casserole 1# beef, cut in cubes. Add one package Ore-Ida frozen vegetables (potatoes, carrots, onions and celery.) Do not thaw. Pour over two cans mushroom soup, and 1/2 can water. Bake at 275 degrees in a tightly covered casserole for 5 hours. Serve with tossed salad, and French bread.

Do not season before baking.

VEAL CASSEROLE

- 1 lb. veal (small pieces)
- 1 cup water
- 1 large can mushrooms
- 1 large onion
- 1 pkg. noodles
- 1 cup cream

Brown veal in butter, add water and cook until veal is tender. Drain mushrooms (save juice) and brown in butter together with onion. Add to veal along with mushroom juice, salt and pepper. Cook $\frac{1}{2}$ hour. Cook noodles. Drain, mix with veal and place in oiled baking dish and add cream. Cover with buttered bread crumbs and bake 15 min. until brown.

Gerrie Norton

BEST EVER MACARONI & CHEESE

8 Oz. Macaroni (about 2 cups)

3 Tbsp. Butter or Margarine

3 Tbsp. Flour

2 Cups Milk

1/2 Tsp. Salt - Dash pepper

2 cups shredded cheese

Tomato Slices

Cook macaroni in salted boiling water - drain. Melt butter - blend in flour. Add Milk. Cook and stir till thick. Add seasonings. Add 1 1/2 cups of cheese. Stir till melted. Place macaroni in greased 10 x 6 x 1 1/2 dish.

Pour sauce over macaroni. Salt tomato slices and arrange on top, pushing each slice into macaroni. Top with remaining slices.

Bake 30 min. or till hot & bubbly. Sprinkle with paprika.

Serve s 6-8

Bake 350°

Helen Milks

PEPPERED RICE

1 cup rice
1 No. 2 can tomatoes (drained)
 $\frac{1}{2}$ cup cubed cheddar cheese
 $\frac{1}{4}$ cup chopped pimento
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper

Cook rice until tender.
Add remaining ingredients and
bake in a greased casserole
dish for 1 hour at 350 degrees.

Hilda Huston

GREEN BEAN CASSEROLE

Into a 2 quart flat casserole empty and drain well 2 cans vertical packed green beans.

In a skillet saute 1 finely chopped dry white onion in 2 tablespoons butter or oleo until onions are clear. Add 2 more tablespoons butter, let it melt and make a roux (paste) with 3 tbsp. flour, add enough milk to make a creamy white sauce. Add 1 can finely sliced water chestnuts and can of sliced or stems and pieces of mushrooms. Season to taste with salt & pepper. Pour over green beans, sprinkle with dry grated cheddar cheese.

Bake at 350° for about 30 minutes.

Helen McDowell

PATIO POTATO SALAD

1/2 cup milk
1/3 cup sugar
1/4 cup vinegar
1 egg
4 tbsps. butter
1 tbsps. cornstarch
3/4 teas. salt
1/4 teas. dry mustard
1/4 cup chopped onion
1/4 cup salad dressing
6 cups cubed potatoes
3 chopped hard boiled eggs

Cook milk, sugar, vinegar, egg, butter, cornstarch, salt, celery seed, 3/4 teas., and dry mustard in small saucepan over low heat, stirring constantly until thick. Remove from heat, add salad dressing and onion. Cool. Combine potatoes & hard boiled eggs. Add dressing, folding in carefully.

Jean Fitzpatrick

GRILLED GERMAN POTATO SALAD

- 5 medium potatoes
- 8 slices bacon, fried crisp and crumbled
- 1 cup finely chopped celery
- 3 green onions, with tops, chopped fine
- $\frac{1}{2}$ cup mayonnaise or salad dressing
- $\frac{1}{4}$ cup white vinegar
- 2 tsp. sugar
- 1 tsp. salt
- 1 tsp. dry mustard
- $\frac{1}{4}$ tsp. coarsely ground pepper

Cook potatoes in salted boiling water just until tender. Peel and cube. Combine potatoes, bacon, celery and onions. Mix remaining ingredients and pour over potatoes, toss thoroughly. Place on 18x13" heavy aluminum foil and wrap tightly. Place on grill about 4" above Medium coals & cook 20 min. or bake in 375 degrees oven 20 min. Serves 4 to 6. Turn once while cooking.

June Iverson

POTATOES AU GRATIN

6 or 7 potatoes

1 onion

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

1 can Campbell's Cheddar Cheese Soup

Butter casserole. Slice potatoes. Chop onion (or use 1 pkg. Borden's instant onion), salt and pepper to taste. Mix soup and milk together. Pour over potatoes. Mix well. Dot with butter. Bake $1\frac{1}{2}$ to 2 hours at 350 degrees. Cover 1 hour, then uncover until done.

Pat Sprosty

SCALLOPED POTATOES SUPREME

4 boiled potatoes, diced or sliced
4 cups medium white sauce
3 hard cooked eggs
1 Tbsp. minced parsley
1 Tbsp. minced pimento
1 Tbsp. minced onion
 $\frac{1}{2}$ cup grated cheddar cheese
Salt and pepper to taste

Combine all ingredients and put
into greased casserole.

Bake at 350 degrees for 20-30 minutes.

Serves 6 to 8.

Elsie Kruse

BROCCOLI CASSEROLE

2 Pkgs. Chopped frozen b roccoli
cooked and drained
1 Can Cream of Mushnroom Soup
3/4 Cup Sour Cream
1/2 Cup Chopped Celery
1 to 2 ozs. Pimiento
1/4 cup shredded sharp cneese
1 Tsp. Salt
1/2 Tsp. Pepper

Combine ingredients & put into
greased 1 1/2 qt. casserole. Bake
at 350° for 20 or 30 minutes until
heated.

Kathleen Cardamon

BROCCOLI-CHEESE CASSEROLE

Melt: 1 3 Oz. Pkg. Cream Cheese and
1 Small wedge bleu cheese in
3/4 cups milk over low heat

Cook: 1 Pkg. (about 10 Oz.) frozen
chopped broccoli as directed.
Drain off some of the liquid

Mix : Cheese & milk mixture. Put in
casserole and top with Pepper-
idge Farm dressing.

Heat in 350° oven for about 35 min.

Jo Coffman

ASPARAGUS AU GRATIN

2 cans green asparagus spears
1 tbsp. minced onion
1 tbsp. chopped green pepper
1 tbsp. finely cut celery
4 tbsp. butter
1 can water chestnuts, sliced
 $\frac{1}{2}$ cup slivered almonds
2 tbsp. flour
 $\frac{1}{2}$ cup milk
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup shredded sharp cheddar cheese
1 can pimentos, cut in strips
Drain asparagus, reserving $\frac{1}{2}$ cup liquid. Place asparagus in row down center of shallow 8x12 pan. Simmer onion, green pepper and celery in 2 tbsp. butter until tender. Add chestnuts and almonds. Mix remaining butter, flour, milk, reserved asparagus liquid and salt and cook over low heat until thick. Add white sauce to onion mixture, pour over asparagus. Top with cheese & pimento. 350 degrees - 20 minutes.

Marge Jacobson

RICE CUSTARD

1/2 Cup Rice - cooked & drained

4 Eggs

1/2 cup Sugar

3 Cups Milk - heated

1 Tsp. vanilla

Little Nutmeg

Cook & drain rice

Mix eggs, sugar & warm milk & add to rice.

Add vanilla & nutmeg

Bake at 350° in a pan of water for about 1/2 hour.

Delores DeLaria