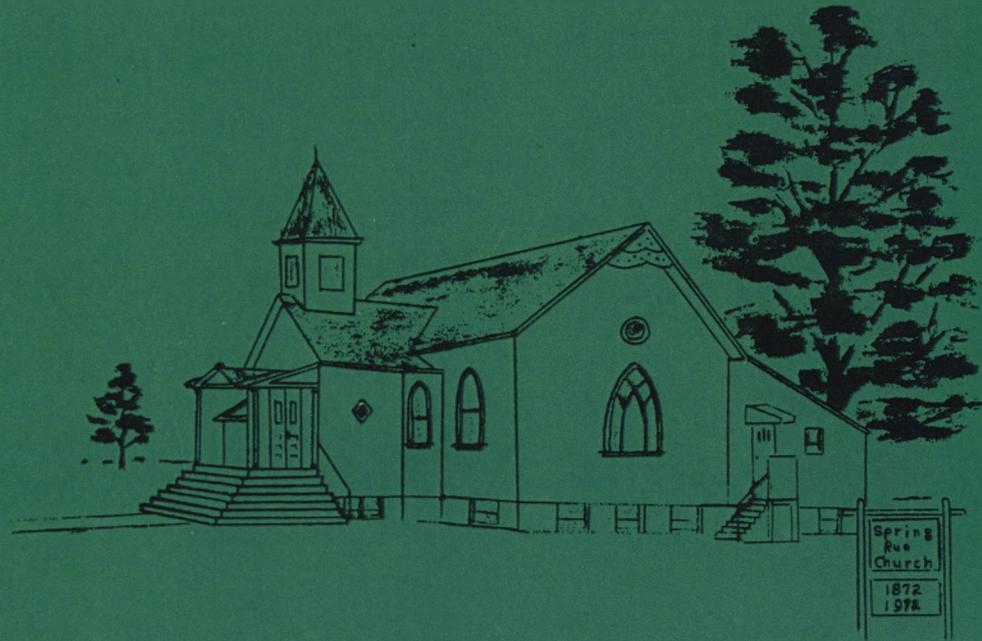


*Spring Run Church
Centennial*



**Cook
Book**

1872 - 1972

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Centennial*

**Cook
Book**

Compiled by
Members of the Ladies Aid and W. S. C. S.

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New London, Iowa

TABLE OF CONTENTS

ONE HUNDRED YEAR OLD RECIPES	3
APPETIZERS	7
BREADS . . .	
QUICK BREADS	9
YEAST BREADS	15
OTHER BREADS	21
CAKES & ICINGS . . .	
CAKES	23
ICINGS	37
CANDY . . .	43
CANNING . . .	
JAMS & JELLIES	53
PICKLES & RELISHES	54
RELISHES	56
FREEZING	58
COOKIES . . .	
BARS	59
BROWNIES	69
DROP COOKIES	74
DESSERTS . . .	
DESSERTS	93
ICE CREAM	106
DESSERT SAUCES	108
BEVERAGES . . .	
DRINKS	109
MEATS & CASSEROLES . . .	
BEEF STEAK	111
PORK	125
MEAT SAUCES	130
PASTRIES . . .	
PIE CRUSTS	133
PIE	134
SALADS . . .	
SALADS	143
SALAD DRESSINGS	157
SANDWICHES & SOUPS . . .	
SANDWICHES	161
SOUPS	164
VEGETABLES . . .	
VEGETABLES	167
THIS & THAT . . .	
THIS & THAT	173
HOUSEHOLD HINTS	175

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1872 - 1972

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1872 — HISTORY — 1972

By GWEN GIPPLE

The people of Spring Run Valley used their Pitchin School both as school and church. The name was chosen because everyone Pitched in to help settle the valley and build the school. In 1870 they established Pitchin Church and as near as anyone can remember it was a Methodist Episcopal church. Then in 1872 John H. Brewer donated the use of his land for the building of a church and when the new church was completed, on the location where it still stands, the name Spring Run was chosen. At that time two traveling evangelists, Rev. Obed Long and Rev. M. Knoll were serving the area around and between Spring Run and Grandview, Iowa. There was an evangelical Church at Grandview so for the years between 1872 and 1907 two ministers, Rev. Smith and Rev. L. H. Wood served as pastor for the newly built Spring Run Evangelical church and the Evangelical Church at Grindview, Iowa.

In 1908 Rev. Hummel was the pastor and the active, growing Spring Run group decided to do some remodeling. A bell was ordered through R. F. Moore, a hardware dealer in Columbus City; a bell tower was built when the new porch floor and steps were added to the South side of the church. A small basement was dug and a furnace installed to replace the two wood-burning stoves that had been used. The front door was moved from the east side to the south side and two large stained glass windows were installed, one in the west wall and one in the east wall. During this extensive remodeling the church floor was sloped toward the north; the pulpit was changed from west to north, and new benches were put in. Gas lights were also installed.

In July of 1916 a new Evangelical Church was established at Cairo, Iowa and a parsonage was purchased. Rev. George Stauffacher became pastor and Spring Run and Cairo were yoked as sister churches.

As the congregation grew more room was needed. In 1923 a full basement was dug, mostly by hand. A team of mules and a slip scraper helped excavate the dirt. New, wider steps were built into the basement and a cement floor and walls were poured. The whole church was raised a height of three full blocks above the poured walls. This necessitated the pouring of new steps and porch floor. A second, newer gas light plant had already been installed in 1919. Rev. Bamford was pastor from 1923-27.

Sometime in the early 1900's a women's group was formed. At first it was known as the Misionary Society but soon was changed to the Ladies Aid Society. Meetings were held in the homes until the new basement was done, then they were either in the homes or in the church basement. The women started preparing Chicken Suppers and having Ice Cream Socials

to help the church budget. By the year 1946 electricity replaced the Delco system and the women desperately needed water in the church. Carrying it in with five gallon cream cans was slow and back-breaking! In 1947 the church celebrated its 75th Anniversary. By 1950 a well was dug, water put in, a big commercial gas stove installed and the first cookbook was published. The upstairs walls were re-decorated and in 1952 the floor of the church was completely carpeted.

On July 22, 1955 while Rev. Boston was pastor an organizational meeting was held to create the first Women's Society of World Service. In 1959 the church once again pitched-in to work together and build a new kitchen, two rest rooms downstairs and two Sunday school rooms upstairs. In 1961 a better carpet was laid over the old one, which served as a good pad for the new one. A second cookbook was published in 1963. The cement floor in the basement had always resisted all attempts to keep it looking attractive so in 1966 when the new gas furnaces were installed the basement floor was completely covered with torginal.

With the help of Memorial donations an organ was purchased in 1968, and in January, 1969 the ever progressive ladies of the church voted to combine the Ladies Aid and W.S.W.S. into the new organization, Womens Society of Christian Service, since the church would now be known as Spring Run United Methodist Church.

In the history of the church only one black day needs to be recorded and that was in 1971 when thieves broke into the church and "cleaned it out!" They did leave the carpet, pews, flags, piano—and the most ragged of the tea towels! The insurance as well as donations of money and materials helped replace many things—so once again the community pitched-in to restore the church.

Spring Run and Wayland were yoked together in 1962. And in 1968 Spring Run and Crawfordsville became sister churches.

So ends 100 years of pitchin progress with the white church on the corner standing secure and solid, reminding the people of the community and the ones traveling by, that God is now and forever.

Spring Run Commemorative

In faith and love, our church has stood
One hundred years in brotherhood.
Conceived by "forebears," young and lean
It's earnest need still clearly seen
By those whose hands now till the soil,
And yet in Christian love and toil
Labor to keep intact the faith endowed
By its founders, humble and proud.

When trails were faint and cabins few
Squeaking dust-covered wagons came in view.
While resting parched and weary team
They quenched their thirst at nature's stream,
Saw woods to burn as they might please
And promised game amid the trees.
Following God's plan, first, each man and spouse
"Prepared the field without, then built his house." Proverbs 24:27

It was a full century ago,
The Spring Run church began to grow.
It stands today in Light and Beauty,
A prayer haven for Sabbatical rest from duty,
Ever striving to preserve the Ancient Truth
Of Christ's guiding Light for our inquiring youth.
With scientists and space to change their view,
May they succeed to weld the old and new.

—Norma Jennings



Any Questions?

Puzzled about a recipe?
Don't hesitate, don't wonder
Pick up the phone and call
The girl who signed her name down under.
If many errors do appear
It's really not a blunder
But just a scheme for you to meet
The gal whose name's down under.

Section Chairmen

Appetizers	Norma Jennings, Shirley Finke, Lucile Gipple
Breads	Charlotte Young, Joyce Huff, Grace Williams
Cakes and Icings	Dorothy Buffington, Margaret Gipple
Candy	Evelyn Gipple, Harriet Thomas
Canning	Evelyn Gipple, Harriet Thomas
Cookies	Margaret Gipple, Dorothy Buffington
Desserts	Joyce Huff, Charlotte Young, Grace Williams
Drinks	Norma Jennings, Shirley Finke, Lucile Gipple
Meats and Caseroles	Verena Buffington, Gladys Davis
Pastries	Gwen Gipple, Lenore Owens
Salads	Burnadine Buffington, Mildred Davis
Soups and Sandwiches	Shirley Finke, Lucile Gipple, Norma Jennings
Vegetables	Lucile Gipple, Norma Jennings, Shirley Finke



History	Gwen Gipple
Poem	Norma Jennings
List of members of Ladies Aid and W.S.C.S. since 1872.	
List of present day members	Gladys Davis
Cover and Illustrations	Verena Buffington



"House and Home"

A house is built of logs and stone,
Of tiles and posts and piers;
A home is built of loving deeds
That stand a thousand years.

Victor Hugo

ONE HUNDRED YEAR OLD RECIPES

Dried Corn

Cook sweet corn on the cob in salted water about 20 minutes, then cut from the cob, spread on shallow plates and dry very slowly in a rather cool oven. Put the dried corn in sacks and place in a warm dry place. If in about ten days the corn shows no sign of moisture, it will keep well, but if any moisture remains in the corn it will mildew.

When wanted for use, soak one pint dried corn in cold water overnight and if wanted for dinner, put over the fire about ten o'clock with a small piece of lean fresh pork or salt port, one dozen potatoes peeled and cut in small pieces and water enough to cook.

Stewed Radishes

Wash and scrape three or four bunches of white radishes. Cut in small pieces, cover with water, add a little salt and sugar. Boil until tender, then drain, mash and add a little butter and cream.

Koumiss

Koumiss is frequently ordered by physicians for convalescent patients who require an easily digested, nutritious tonic.

Heat pure fresh milk to 100 degrees, then add to each quart 1½ Tbsp. sugar, 1 Tbsp. lively yeast dissolved in 1 Tbsp. lukewarm water, stir until thoroughly mixed and then put in pint bottles to within about two inches of the top and cork tightly and tie the corks down securely. Let stand from 10 to 12 hours in a temperature of 60 to 70 degrees after which it will be ready for drinking. Keep in a cool place and chill before using. Average dose for an adult is one glass three times a day. Do not prepare too much as it is not good when it gets old.

Tanzy Yeast

Boil together in 1 pt. water, 1 large potato and 10 tanzy leaves. When the potato is soft, skim out the tanzy leaves, mash the potato fine, and when lukewarm, stir in 2 Tbsp. flour and 1 cake compressed yeast dissolved in a little lukewarm water, 1 Tbsp. sugar and 1 tsp. salt.

Set away in a warm place until light and foamy, then stir in about 1½ pt. white cornmeal. Should be quite stiff. Roll out on a floured board about ½ inch thick. Cut in one inch squares and dry. Store in sealed paper bags and hang in a cool place. Use one of these cakes for three loaves of bread.

Homemade Cereal Coffee

To 1 qt. wheat bran, add 1 pt. cornmeal, $\frac{1}{2}$ cup molasses, and one egg. Mix well together, then spread in a pie pan about $\frac{1}{2}$ inch thick and brown slowly and evenly in the oven. Watch carefully as it burns easily and spoils the flavor.

When browned and dry, store in covered tin cans.

To make coffee, use 1 cup of this cereal mixture for 1 quart of water and let boil one hour or more. It requires long boiling to bring out the flavor.

If desired 1 Tbsp. ground coffee may be added during the last five minutes of boiling. Serve with sugar and cream.

To Keep Meat Without Smoking

After the animal heat has gone out of the meat, pack the pieces away in dry salt four weeks, after which dip each piece in a very strong solution of boiling salt water, dry off and rub thoroughly with borax and black pepper.

Fireless Cookery . . . The Hay Box

(As copied from the Farm and Home Cookbook, copyright pages long ago disintegrated but clothing on ladies pictured indicate styles worn nearly a century ago.)

Our great grandmothers and grandmothers used the haybox in the "old country," and in the armies of the continent this same method of fireless cookery has been used with success for many years. Progressive housewives are now adopting it and enthusiastically sounding its praises. Lecturers on domestic science are doing their best to spread the gospel of fireless and fuel-saving cookery. Too much cannot be said in favor of the "hay box" and fireless Cookery. Try it and if at first you do not succeed, try, try, again.

The principle of "fireless cookery" is simple enough: When anything has reached the boiling point, all that is needed is to keep it there, and this is accomplished by boiling for a few minutes over a coal fire or an oil stove and then deposit the boiling, bubbling food in the covered kettle in an air tight receptacle closely packed with non-conducting material which will retain the heat.

Secure or make a box about the size and shape of a trunk, and hinge a snug fitting cover to it. If you can spare a trunk, all the better, as that will save you the work of making a box and cover. In any case, see to it there are no cracks in it and then line the inside with thick paper, pasting it in and overlapping the seams. If you can afford to line it with asbestos, all the better, but asbestos is not essential. Next, pack in three quarters full of clean, sweet-smelling hay, as close as you can and make a ticking pillow full of hay to fit in on top before the top wooden cover is capped down.

Make nests in the hay for the cook pots to nestle snugly in after being boiled two to five minutes over the fire. After covering with the pillow and lid throw an old coat or quilt over all and it will keep right on cooking until you open the box.

The hay box cooks more slowly so requires double time but it does better, and more thoroughly retaining the juices and aroma which makes the food more wholesome and palatable. Remember the hay box cooks or stews — it does not roast or fry. Care must be taken to keep the hay and pillow clean and sweet smelling. It is necessary to renew the hay once a month.

God bless the person, say I, who discovered the fireless, heatless, and temperless cookery, and may each driven housemother in the world learn its value to herself and her home. More time for getting acquainted with books, flowers, fancy work and people — including her own dear ones — and more happiness and good cheer follow in the wake of the fireless cooker.

Old Chicken Fried

With the aid of the hay box one can have fried chicken any morning for breakfast, even from the oldest hen on the place. Joint, add boiling water to cover, salt to season, and boil 15 min. Put in the hay box overnight. In the morning, drain out the pieces, roll in flour and fry brown. Use the broth for making gravy.



Breakfast Cereal

18 C. oatmeal

8 c. wheat germ

4 c. sunflower seeds

4 t. salt

Mix with hands in large bowl. Make hole in center and pour in the following ingredients which have been previously mixed together:

2 c. honey

2 c. oil

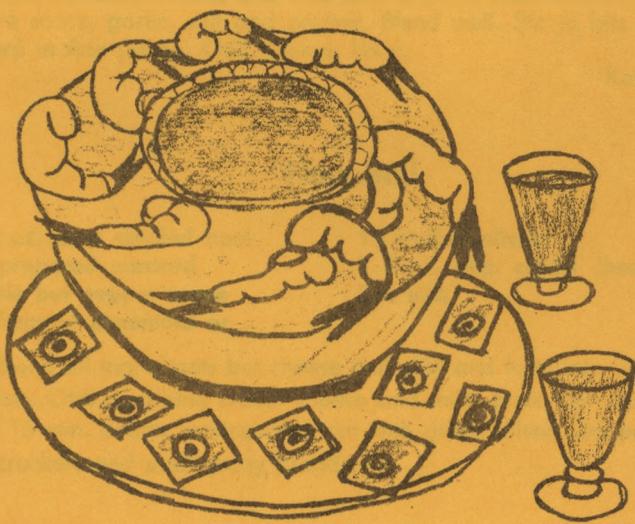
2 c. water

2 t. vanilla

Mix well with large spoon and bake in several pans until lightly brown at 350°. Stir often so that baking and browning process is even. This is very nutritious and can be kept in a canister as regular cereal and eaten cold, with milk.

Ruth Hall

APPETINERS



APPETIZERS

Cheese Crabmeat Dip

8 oz. pkg. cream cheese
1/4 c. milk
2 t. lemon juice
1 1/2 t. worcestershire sauce

1 clove garlic (minced)
1 c. boned crabmeat, drained
dash of salt and pepper

Beat softened cheese and milk until smooth. Add lemon juice, worcestershire sauce, garlic, salt and pepper. Blend well. Stir in bits of crabmeat snipped in fine pieces. Chill. Makes 1 1/2 c.

Kathy Jennings

Ham Ball

2 4 1/2 oz. cans deviled ham
1 T. prepared mustard
1 bottle hot pepper sauce
3 T chopped pimentoes or

15 stuffed olives
1 3 oz. pkg. cream cheese, softened
2 t. milk

Blend all ingredients but cheese and milk and form into a ball on serving dish. Chill. Combine cream cheese and milk. Frost ham ball. Chill. Remove 15 min. before serving and trim with green olives and parsley. Serve with crackers and small party breads.

Phyllis Close

Cream Cheese Appetizer Roll

3 oz. pkg. Philadelphia cream cheese
3 oz. American cheese
2 T. English walnuts

1 clove garlic
Dash of salt
1/2 t. chili powder

Put cheese, nuts and garlic through food chopper using medium blade. Stir in salt and knead until smooth. Shape into a neat roll 6 to 8 inches long. Sift chili powder onto waxed paper. Place cheese roll on paper and shift it back and forth to coat roll with chili powder. Wrap in waxpaper and tuck in ends. Chill. Keeps 2-3 weeks refrigerated. Serve thinly sliced on crackers.

Eileen Jennings

Seeded Crackers

Lightly butter saltines, rye wafers or other crackers. Sprinkle with one or a combination of the following: onion powder, garlic powder, caraway, poppy, dill, or sesame seed. Heat on cooky sheet about 5 min. at 350 degrees or till crisp and hot.

Janice Jennings

Snappy Cheese Balls

$\frac{1}{2}$ c. finely chopped walnuts	$\frac{1}{2}$ c. crumbled blue cheese
$\frac{1}{2}$ c. soft butter or margarine	$\frac{1}{2}$ c. cubed brick cheese

Spread nuts evenly on 12x12 piece waxpaped. Put rest of ingredients together. Blend until smooth. Chill one hour. Place mixture on nuts. Put hands under waxpaper and shape into ball covered with nuts. Wrap and chill. Serve with crackers.

Phyllis Close

Quick Cottage Cheese

12 oz. carton cottage cheese, small curd cream style	1 $\frac{1}{2}$ t. instant minced onion 1/2 t. seasoned salt
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Beat well with electric mixer. Chill several hours. Serve with carrot and celery strips.

Janice Jennings



Christians are like tea; their real strength is not drawn out until they get into hot water.

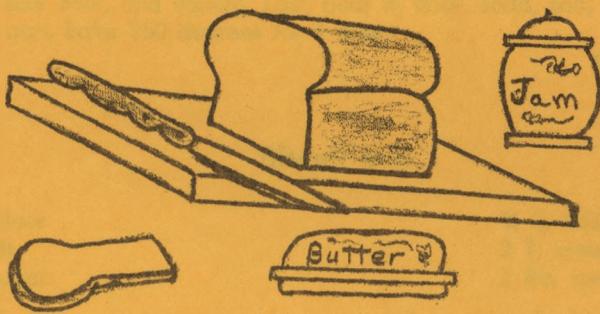
When God measures a man, He puts the tape around his heart, not his head.

CH -- CH means nothing unless UR in it.

Of all the wounds inflicted upon others, the hardest to heal are those made by the tongue!

When it comes to helping others, an ounce of illustration is worth a ton of talk!

B R E A D S



Bran Muffins

3 C. whole wheat
3 C. whole wheat flour

1 C.

1 C. bran cereal

QUICK BREADS

Banana Nut Bread

1 C. sugar
½ C. shortening
2 eggs
3 T. sour milk
1 t. soda

2 C. flour
3 bananas mashed
½ t. salt
½ C. nuts

Cream sugar and shortening. Then add eggs and beat well. Add bananas, sour milk, and vanilla. Last, beat in flour, soda, salt, and nuts. Put in loaf pan. Bake 350 degrees for 1 hour.

Connie Gipple

Biscuit Mix

5 lbs. flour
3 T. salt
½ C. sugar

¾ C. baking powder
2 T. cream of tartar
2 lbs. spry or crisco

Mix this up and store in refrigerator. When ready for biscuits, use 3 C. mix and 1 C. milk. Mix; put on board and knead. Bake 450 degrees, 10 minutes.

Joyce Huff

Bran Muffins

2 C. bran buds
2 C. boiling water

2 C. quick oatmeal
2 C. shredded wheat (bite size)

Pour boiling water on cereal and stir well. Add 1 quart buttermilk and beat well.

Mix:
2½ C. sugar
1 C. crisco
4 eggs
Ad to first mixture

Then add:
5 C. flour
5 t. soda
1 t. salt

Store in refrigerator. Don't stir it down, just dip it up in muffin tins. Bake 400 degrees. 15 to 20 min.

Mrs. Dean H. Gipple

Butter Dips

1/4 C. butter

1 1/4 C. flour

2 t. sugar

2 t. baking powder

1 t. salt

2/3 C. milk

Heat oven to 450 degrees. Melt butter in 9x9 in. pan in oven. Measure dry ingredients in bowl. Add milk, stir 30 strokes. Turn dough and knead. Roll into 18" square. Cut dough in squares, and then into 9" strips. Dip each strip in melted butter, coating completely. Arrange strips close together. Bake 15 or 20 min. till golden brown.

Rhonda Young

Carrot Fruit Bread

3 beaten eggs

1/2 C. cooking oil

1/2 C. milk

2 1/2 c. sifted flour

1 C. sugar

1 tsp. baking powder

1 tsp. soda

1 tsp. cinnamon

1/2 tsp. salt

2 C. shredder carrot

1 1/3 flaked coconut

1/2 C. snipped maraschino cherries

1/2 C. raisins

1/2 C. chopped nuts

Combine eggs, oil and milk. In large bowl sift flour, sugar, baking powder, salt, soda, and cinnamon. Add egg mixture, mix just till thoroughly combined. Stir in carrot, coconut, cherries, raisins and nuts. Turn into four well-greased and floured 16 oz. fruit or vegetable cans or it can be baked in a 9x5x3 loaf pan. Bake in 350° oven 45-50 min. for cans or 55-60 min. in loaf pan. Remove from pans and cool.

Charlotte Young

Cinnamon Muffins

1/3 C. soft shortening

1/2 C. sugar

2 C. flour

1 t. cinnamon

1 C. milk

1 egg

1/2 t. soda

2 t. baking powder

1/2 t. salt

Mix above ingredients together.

Filling: Melt 2 T. oleo, stir in 1/2 C. sugar, 2 T. flour, and 1 t. cinnamon.

Pour first mix 1/3 full in muffin pan, next one spoonful of filling, then one spoon of batter.

Bake 375 degrees until brown.

Cindy Buffington

Easy Coffee Cake

1 C. sugar
4 eggs
1 C. cooking oil

2 C. sifted flour
1 t. baking powder

Mix all together. Spread half in bottom of 9x13 pan. Spread one can of apricot pie filling over batter. (Can use other fruit pie filling.) Put remainder of batter over filling. Sprinkle with sugar and cinnamon. Bake 350 degrees for 30 minutes. Drizzle with powdered sugar frosting over top.

Burnadine Buffington

German Coffee Cake (An Old Recipe)

Soft butter or oleo, size of an
egg ($\frac{1}{4}$ C.)

$\frac{1}{2}$ C. sugar
1 C. sweet milk

Cream sugar and oleo. Then add milk, and the following dry ingredients, sifted together:

1 T corn starch
3 t. baking powder

$\frac{1}{2}$ t. salt
approx. 2 C. flour

Approx. 2 C. flour, means enough flour to make batter the consistency of cake batter.

Mix $\frac{1}{3}$ C. sugar with 2 t. cinnamon and sprinkle over top. Spread thinly in large pan; it has more crust. 9x9 pan. Bake 350 degrees.

Mrs. Dean Gipple

Grape Nut Bread

2 C. sour milk
1 C. grape nuts
2 C. sugar
2 eggs

1 t. soda
4 C. flour
2 t. baking powder
1 t. vanilla

Soak cereal in milk a few minutes. Add sugar, eggs, and flour which has been sifted with soda and baking powder. Stir well. Bake in greased loaf pan 300 degrees for 1 hour.

Maude Hall

Keep your words soft and sweet; you never know when you may have to eat them!

Heath Bar Coffee Cake

2 C. flour	1 C. brown sugar
1/4 lb. butter	1/2 C. white sugar
	Take out 1/2 C. of above mixture for topping.
1 C. buttermilk	1 t. vanilla
1 t. soda	1/2 t. salt
1 egg	3 or 4 heath bars

Blend mixture well. Pour into greased and floured 9x13 in. pan. Crush the heath bars, and add to the 1/2 C. crumb mixture. Add 1/4 C. nuts (optional). Sprinkle on top of cake. Bake 30 min. at 350 degrees.

Marguerite North Steinhaus, Vera Davis, Shirley Finke

Jeaminne Coffee Cake

Topping:

1/2 C. sugar	1/2 C. chopped nuts
2 t. cinnamon	

Batter:

1 pkg. yellow cake mix	1/2 C. Wesson oil
1 pkg. instant vanilla pudding	4 eggs
1 C. sour cream	

Combine all batter ingredients. Beat 10 min. Coat angel cake pan with crisco. Then coat with topping. Alternate batter with topping, ending with topping. Be sure to have three layers of batter. Bake 350 degrees for one hour.

Lou Finke

Pumpkin Bread

3 1/2 C. flour	2 C. pumpkin
2 t. soda	2/3 C. water
1 1/2 t. salt	3 C. sugar
1 t. cinnamon	1 1/2 t. vanilla
1 t. nutmeg	3/4 C. currants
1 C. mazola oil	Nuts (optional)
4 eggs beaten	

Sift all dry ingredients. Add all liquids and beat. Bake 350 degrees for one hour. Makes two large or three small loaves.

Diane Brent

Quick Pineapple Nut Bread

2 eggs
3/4 C. sugar
3 C. biscuit mix

1 C. chopped walnuts
1 1/4 C. undrained pineapple tidbits

Stir together eggs, sugar, and nuts. Mix in pineapple, then biscuit mix all at once. Stir until thoroughly blended. Bake in greased loaf pan 9x5x2. Allow to set 20 min. before baking. Bake 350 degrees for one hour. Cool 10 min. and turn out on rack.

Florence Davis

Raisin Bread

2 C. raisins
2 C. water
2 t. soda
2 eggs
1 1/2 C. sugar

1 t. salt
1/3 C. shortening
1 1/2 t. vanilla
3 C. flour
1 C. walnuts

One hour before baking, combine raisins, water and soda. Bring to a boil, when it begins to foam, take from heat and cool.

Then beat eggs, sugar, salt, and vanilla. Add raisins mixture alternately with flour. Fold in chopped nuts. Bake 350 degrees until done.

Joyce Huff

Refrigerator Bran Muffins

1 C. boiling water
3 C. All Bran
2 C. buttermilk
1 1/2 C. sugar
1 1/3 C. shortening

4 eggs
4 C. flour
2 1/2 t. soda
1 t. salt

Pour boiling water over All Bran and let cool to lukewarm. Add buttermilk. Cream sugar and shortening, add eggs, flour, soda, and salt. Stir only until mixed. Store in tightly covered contained in refrigerator. Will keep for three weeks. When ready to make fill muffin tins 2/3 full. Bake 425 degrees for 20 min.

Mildred Davis, Joyce Huff, Letha Hall

JOY comes by putting Jesus first, Others second, and Yourself last!

Some people miss Heaven by just 18 inches — the distance between the head and the heart.

Rhubarb Nut Bread

1½ C. brown sugar	1 t. soda
½ C. liquid shortening	1 t. vanilla
1 egg	2½ C. flour
1 C. sour milk	1½ C. fresh rhubarb
1 t. salt	½ C. nuts chopped

Cut rhubarb fine. Stir together in order given. Put in two loaf pans. Mix together ½ C. sugar and 1 T. butter for topping. Sprinkle over before baking. Bake 325 degrees for 40 min.

Gladys Davis, Maribeth B. Nelson

Sour Cream Coffee Cake

½ C. butter or oleo	1 t. baking powder
1 C. sugar	2 C. sifted flour
2 eggs	1 C. sour cream
½ t. salt	½ C. pecans chopped
1 t. soda	1 t. vanilla

Topping . . .

½ C. brown sugar	1 t. cinnamon
¼ C. sugar	½ C. pecans

Cream butter and sugar. Add eggs, one at a time, beating well. Sift dry ingredients together, add alternately with the sour cream, beginning and ending with flour. Stir in vanilla. (Evelyn says you can use carnation milk. Joyce uses commercial sour cream in her recipe.)

Pour half batter in buttered 9x13 pan. Mix topping, sprinkle half over mixture, add remaining batter, and sprinkle on the rest of topping. Bake 325 degrees, 35 to 40 min.

Evelyn Gipple, Joyce Huff, Florence Davis



If absence makes the heart grow fonder, how some people must love the church!

When things get rough, remember — it's the rubbing that brings out the shine.

Guard your tongue; remember, being in a wet place, it is very apt to slip!

YEAST BREADS

Basic Bread Dough

1½ C milk scalded	2 pkg. dry yeast
½ C. sugar	2 beaten eggs
2 t. salt	7 C. flour
¼ C. shortening (use lard for browner crust)	

Dissolve yeast in ½ C. lukewarm water to which 1 t. sugar has been added.

Stir sugar, salt, and shortening with warm milk, then add beaten eggs and yeast mixture. Then beat in about half of the flour. Add the rest of the flour until of a smooth consistency. Put out on floured board and knead about 10 min. until smooth and elastic. Place in greased bowl, turning over dough so top is greased too. Cover with towel and place in warm place to rise. (I use the electric heating pad, put on low to do this when the house is not warm enough.) Let rise until double in bulk. Punch down dough with a sharp blow clear to the bottom of the bowl. Empty onto bread board and make into rolls or shape into loaves of bread. Bake in 400 degree oven for about 20 min.

Nancy Gipple

Biscuit Rolls

3¼ to 4¼ C. flour	1 pkg. dry yeast
1 T. sugar	1 C. milk
1¼ t. salt	½ C. water
2 t. baking powder	⅔ C. shortening

In a large bowl mix 1¼ C. flour, sugar, salt, baking powder, and yeast. Combine milk, water, and shortening in a pan. Heat over low heat until liquids are warm. Gradually add to the dry ingredients, and beat 2 min. at med. speed of electric mixer. Add ½ C. flour. Beat at high speed 2 min. Stir in enough flour to make soft dough. Turn out onto a lightly floured board and knead 20 to 25 times to form a soft ball.

Roll dough out to ½ in. thick. Cut with biscuit cutter and put on ungreased cookie sheet. Cover, let rise about 1 hour. Bake 400 degrees for 20 min. Best when served hot.

Mrs. Delbert Buffington

Carmel Pecan Rolls

Part 1 . . .

1 pkg. red star yeast	1 C warm water
1/4 C. sugar	1 t. salt
2 T. margarine, soft	1 egg
3 1/4 to 3 1/2 C. flour	

In mixing bowl, dissolve yeast in water. Stir in sugar, salt, margarine, egg, and 2 C. flour. Beat until smooth. With spoon or hand, work in enough remaining flour until dough is easy to handle. Place greased side up in greased bowl. Let rise until double in bulk.

Part 2 . . .

Mix and put in bottom of oblong cake pan:

1/3 C. melted margarine	1 T. corn syrup
1/2 C. brown sugar	2/3 C. pecans

Roll out dough and spread with soft margarine, 1/2 C. granulated sugar, and 2 t. cinnamon. Roll up and cut in 1 inch slices and place in pan. Cover and let rise until double. Bake 375 degrees for 20 to 25 min.

Mildred Davis

Crispy Coffee Cake Rolls

1 pkg. dry yeast	2 eggs beaten
1/4 C. warm water	1 C. milk scalded, cooled to luke warm
4 C. flour	1 T. cinnamon
1 C. margarine	1 C. sugar
1 t. salt	
1/4 C. sugar	

Dissolve yeast in warm water. In a large bowl, combine flour, salt, and 1/4 C. sugar. Cut in margarine as for pie crust. Combine eggs, milk, dissolved yeast, and add to the flour mixture. Combine lightly. Refrigerate overnight. Divide dough in half and roll each into 18 x 12 rectangle. Sprinkle with the 1 C. sugar and cinnamon mixed. Roll up tightly, cut each roll in 1 in. slices. Place on a greased baking sheet, flatten with palm of hand. Put in oven immediately after flattening. Bake at 400 degrees about 12 min. May be frosted if desired.

Mrs. Delbert Buffington

It's better to be alone than in bad company!

Nothing is more often "opened by mistake" than the mouth.

Delicious Rolls

2 C. warm water	4 T. shortening
2 pkg. yeast	1 T. salt
4 T. sugar	6 C. flour (more or less)

Combine these ingredients. Should be kneaded for 10 min. Put in greased bowl and let rise until double in bulk. Punch down, and let rise again, then make into rolls. Let raise until light. Bake 350 degrees for 40 minutes.

Lou Finke

Dilly Casserole Bread

1 pkg. dry yeast	2 t. dill seed
1/4 C. warm water	1 t. salt
1 C. creamed cottage cheese	1/4 t. baking soda
2 T. sugar	1 unbeaten egg
1 T. butter	2 1/4 to 2 1/2 C. flour
1 T. minced onion (instant)	

Soften yeast in water. Heat cottage cheese to lukewarm. Combine cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg, and softened yeast. Add flour to form a stiff dough, beating well after each addition. Cover. Let rise in warm place 85-90 degrees, until light and doubled in size (50 to 60 min.). Stir down dough. Put into well greased 8" round casserole (1 1/2 or 2 qt.). Let rise in warm place until light. 30 to 40 min. Bake at 350 degrees for 40 to 50 min. until deep golden brown. Brush with soft butter and sprinkle with salt if desired.

Burnadine Buffington, Mrs. Gary Buffington

Frosted Fruit Squares

2/3 C. milk	4 egg yolks beaten
1 t. sugar	4 C. flour
1 pkg. yeast	1 C. butter
1/4 C. water	1/2 t. salt

Scald milk and add sugar. Cool to lukewarm. Dissolve yeast in the water. Add to the milk mixture. Add egg yolks (beaten).

Cut the butter into the flour as for pie dough. Combine with the liquid mixture and mix thoroughly. Divide dough in half. Roll out 1/2 to fit 13 x 17" pan. Spread with your favorite can of prepared pie filling. Roll out remaining dough and cover. Seal edges. Slit dough to emit steam. Cover. Let rise about 1 hour.

Bake 375 degrees 35 min. Frost. Cut in squares and serve warm.

Esther King, Rev. Lynn J. King

Kolaches

2 pkg. dry yeast	1 C. cool water
1 C. lukewarm water	1 t. salt
1 C. butter or margarine	3 beaten eggs
½ C. sugar	6 C. flour

Dissolve yeast in warm water. Place melted butter, sugar, cool water, and eggs in bowl and mix well. Add yeast and flour and beat until dough shines. Let rise until doubled in warm place, about 2 hours. Spoon out and make balls. Place on greased cookie sheet. Let rise about 20 min. With both fingers, pull a depression in each ball and add filling. Let rise another 10 min. Brush with beaten egg and bake 375 degrees 12 min.

Filling — Use any thick jam or strained baby fruits thickened with ½ t. corn starch dissolved 1 T. water and cooked until clear. Cool before serving. Prunes and apricots are good.

Florence Davis

Oatmeal Bread

1 C. quick oatmeal	3 t. salt
¾ C. boiling water	2 pkg. dry yeast
1 C. hot coffee	¼ C. warm water
½ C. shortening (lard)	3 eggs
½ white syrup or molasses	5½ C. flour

Dissolve yeast in water. Then mix ingredients in order given. This makes a sticky dough. Grease hands and kettle. Raise in bowl until about double. Put in pans and let rise again. I put this in 3 pie pans. I use molasses. Bake 325 degrees for 45 min.

Janet Gipple

Pineapple Filled Rolls

1 C. milk (scalded)	2 cakes yeast (or 2 pkg. instant yeast added with flour)
½ C. melted shortening	
½ C. sugar	3 beaten eggs
1 tsp. salt	4½ C. flour

Combine milk, shortening, sugar, salt, and cool to lukewarm. Add crumbled yeast and stir well. Add eggs and flour, mix to smooth soft dough. Knead lightly on floured surface. Place dough in greased bowl. Cover and let rise until double in bulk. Punch down. Roll out to ¾" thickness, cut into 5" by ¾" strips. Gently roll around well greased wooden clothespins. Bake at 375 until brown. Carefully remove clothespins, cool. Fill with following filling:

Mix 1 large can crushed pineapple, ½ C. flour, 1 C. sugar. Cook until thickened. Cool. Fill rolls. Frost with powdered sugar glaze.

Charlotte Young

Quick Cinnamon Rolls

2 C. lukewarm water
2 pkgs. yeast (dry)
½ C. sugar
2 t. salt

¼ C. lard or shortening
1 egg
7 C. flour

Dissolve yeast in water, add sugar, salt, and about half the flour. Then add lard, egg, and rest of flour. Knead till elastic. Put in greased bowl, cover with damp cloth. Let raise, punch down and let rise again.

Roll out, spread with butter, cinnamon, brown sugar, and raisins, if desired. Roll up and cut into rolls.

Bake 375 degrees 25 min. or until browned. Frost if desired.

Janet Gipple

Refrigerator Rolls

2 pkgs. yeast
½ C. lukewarm water
1 t. salt
1 C. warm water

¼ C. sugar
1 egg
5 T. melted oleo
4½ to 5 C. flour

Put yeast, lukewarm water, salt, sugar, egg, and oleo together and stir around good. Then add warm water and beat 2 min. Then add ½ the flour and beat 3 min. Stir in rest of the flour. Bake 25 to 30 min. at 375 degrees.

This can be kept several days in a covered bowl in refrigerator and take out the amount you need each day, and punch down.

Evelyn Gipple

Rolls

2 C. warm water
1 t. salt
1 C. milk
1 pkg. yeast

½ C. sugar
½ C. shortening
2 eggs beaten
3 C. flour

Mix yeast with flour. Combine the other ingredients, and beat. Then add flour to make a stiff batter. Do not knead. Let rise, roll out in rolls.

Orange Rolls: Roll dough, then spread with softened butter, sprinkle with white sugar, and grated orange rind. Roll up for cinnamon rolls.

Put in bottom of cup cake cups that have been greased with butter. 2 C. sugar, 1 C. pulp and orange juice, and 1 stick oleo. Boil 9 min. Put 1 T. in each cup. Put roll in, let rise and bake.

Susannah Huff

Scandinavia Cinnamon Rolls

- C. shortening (I use $\frac{1}{2}$ C. butter and $\frac{1}{2}$ C. lard)

4 C. flour

1 t. salt

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

1 pkg. dry yeast

$\frac{1}{4}$ C. warm water

4 egg yolks beaten

1 C. lukewarm milk

Cut shortening into flour, salt, and sugar. Dissolve yeast in warm water, add to egg yolks and cooled milk. Add flour. Stir well and set in refrigerator over night. Divide dough, roll out in a rectangle, brush with butter and sprinkle with sugar and cinnamon. Roll as for jelly roll, and cut each half into 12 slices. Place in 24 well greased muffin tins. Let rise slightly. Bake at 350 degrees for 25 min. Remove from oven and glaze.

1 $\frac{1}{2}$ C. powdered sugar

2 T. milk

2 T. butter

1 t. vanilla

Jane Finke

Sweet Rolls

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

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

$\frac{1}{4}$ C. warm water

2 pkgs. yeast

2 or 3 eggs

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

1 t. salt

4 C. sifted flour

Scald milk, add butter, and let cool—to lukewarm. Dissolve yeast and 1 T. sugar in the warm water. Beat eggs in large bowl, add sugar, then yeast and cooled milk mixture. Stir in flour and salt. Pour on floured board and knead. Let rise until double. Make into tea ring or rolls.

PECAN ROLLS

Spread dough with soft butter and top with mix:

1 C. brown sugar, $\frac{1}{2}$ t. cinnamon, $\frac{1}{2}$ to $\frac{3}{4}$ C. pecans.

ORANGE ROLLS

Mix until smooth:

3 T. soft butter

2 T. orange juice

1 T. grated orange rind

1 $\frac{1}{2}$ C. powdered sugar

Spread dough with $\frac{1}{2}$ mixture and make into rolls. Frost with remaining half when baked.

Maribeth B. Nelson

The real measure of a man's wealth is what he shall own in eternity!

Don't pray and talk cream and live skimmed milk!

Yeast Rolls with Jello Egg Custard Mix

1 pkg. dry yeast	1/2 C. water
1 1/2 C. milk	1/2 C. shortening
1 box Jello egg custard mix	flour

Soften yeast in water to which 1 t. sugar has been added. Scald milk, add shortening. When cool, add custard mix and yeast mixture, and enough flour to make a batter. Beat until smooth with electric mixer. Add enough flour to make a very soft dough. Let rise twice and make into rolls. Let them rise until light and bake 400 degrees 10 to 15 min.

Lenore Owens

OTHER BREADS

Never Fail Doughnuts

4 C. sifted flour	2 T. melted butter
4 t. baking powder	1 C. milk
1/2 t. salt	1 t. vanilla
1 C. sugar	1/4 t. nutmeg
2 eggs, well beaten	

Sift dry ingredients together. Beat eggs and add sugar gradually. Add melted butter. Add flour and milk alternately. Add flavoring. Chill dough thoroughly. Roll to 1/2 in. thickness on lightly floured board. Cut with floured cutter. Let stand 15 min. Fry in deep hot fat, 375 degrees, until brown, turning once. Drain. Sugar or ice them. Makes 3 dozen.

Frieda Finke



Gossip like soft-soap is mostly LIE!

You can't walk with God and run with the devil.

Trying to change a child once he is 12 is like molding cement after it has hardened!

Sheep who PROPERLY FOLLOW the Good Shepherd are always PLENTIFULLY FED!

Yeast Raised Doughnuts

1 pkg. yeast	1/4 C. oleo
1/4 C. warm water	1 egg
1 1/4 C. milk scalded	3 to 3 1/2 C. flour
1/4 C. sugar	1 C. cornmeal
1 t. salt	1/2 t. nutmeg

Soften yeast in warm water. Pour scalded milk over sugar, salt, and butter. Cool to lukewarm. Beat in egg and 1 C. flour. Add yeast, cornmeal, and nutmeg. Beat all 2 min. at med. speed. Stir in enough flour to make a soft dough. Cover and let rise in warm place until double in size. Stir down. Roll out on floured board. Cut with doughnut cutter, place on cookie sheet and let rise uncovered in warm place, until double in size. Fry at 375 degrees in deep fat, turning once. While warm, dip in granulated sugar. Makes 2 dozen.

Rhonda Young

Cottage Cheese Pancakes

4 eggs	1 C. cottage cheese	1/2 C. flour
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Beat egg yolks until lemon color. Add cottage cheese and flour. Fold into very stiffly beaten egg whites. Bake 375 degrees. Serve with maple syrup.

Burnadine Buffington

Cottage Cheese Pancakes

1/2 C. milk	1 C. pancake mix
4 eggs	1 T. veg. oil
1/2 C. cottage cheese	1/4 C. wheat germ (optional)

Place milk, eggs, cottage cheese, oil, and wheat germ in blender, and blend thoroughly until smooth. Add pancake mix (if thinner batter is desired, more milk can be added; if thicker, add more pancake mix). Pour about 1/4 C. batter for each pancake onto a hot, lightly greased griddle. Bake to a golden brown, turning only once. If blender is not available, sieve cottage cheese and beat eggs thoroughly before combining with other ingredients.

Marjorie Dymale (Rev. Herbert Dymale)

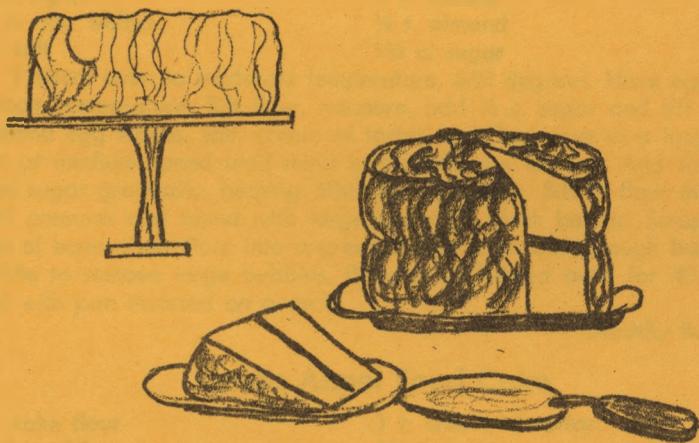
Standard Waffles

2 C. flour	1 3/4 C. milk
2 eggs beaten, separately	3 t. baking powder
1 t. salt	4 T. melted butter

Sift flour, salt and baking powder. Add beaten egg yolks and milk slowly to flour mixture until smooth. Add melted butter and beaten egg whites (fold in). This will make 10 large waffles.

Letha Hall

C A K E S



I C I N G S

CAKES & ICINGS

Hints For Cake Mixes

To any regular size cake mix add, $\frac{1}{4}$ t. cream of tartar, $\frac{1}{4}$ c. oil, 1 T. sugar. To an angel food mix add, 1 egg white, 1 T. sugar.

Mrs. Merlin Davis

Angel Food Cake

1 $\frac{1}{4}$ c. sifted cake flour	1 $\frac{1}{4}$ t. cream of tartar
$\frac{1}{2}$ c. sugar	1 t. vanilla
1 $\frac{1}{2}$ c. egg whites	$\frac{1}{2}$ t. almond
$\frac{1}{8}$ t. salt	1 $\frac{1}{3}$ c. sugar

Preheat oven to moderate temperature, 350 degrees. Have egg whites at room temperature. Sift flour, measure, add $\frac{1}{2}$ c. sugar and sift 4 times. Combine egg whites, salt, cream of tartar and flavorings in a large bowl. Beat at medium speed until moist soft peaks are formed. Add the 1 $\frac{1}{3}$ c. sifted sugar gradually, beating after each addition. Sift in flour mixture in small amounts and blend with large spoon or whisk beater. Scrape down sides of bowl often. Pour into ungreased tube pan. Cut through batter with a knife to remove large bubbles. Bake in preheated oven for 40-45 min. Cool with pan inverted on a rack.

Dorothy Buffington

Cocoa Angel Food Cake

1 c. cake flour	1 t. cream of tartar
11 egg whites	1 $\frac{1}{2}$ c. sugar
$\frac{1}{8}$ t. salt	1 t. vanilla

Take out 3 T. flour and add in its place 3 T. cocoa. Beat egg whites with salt until light, add the cream of tartar and beat until stiff. Sift sugar and flour separately 3 times. Fold in sugar and then the flour, then the vanilla. Pour into an ungreased angel food pan that has been rinsed out with cold water. Bake in 350 degree oven for 45-50 min. or until testing straw comes out clean. Invert pan to cool. Remove cake when cool.

Lela Goehring



Love Cake for Mother

1 can of "Obedience"	1 Can of "Running Errands" (willing brand)
Several pounds of "Affection"	
1 pint of "Neatness"	1 box powdered "Get up when I should"
Some Holiday, Birthday and everyday "Surprises"	1 bottle of "Keep sunny all day long"
1 can of pure "Thoughtfulness"	

Mix well. Bake in a hearty, warm oven and serve to "Mother" every day. She ought to have it in Big Slices.

Yellow Angel Food Cake

6 egg yolks (1/2 c.)	1 1/2 c. sifted cake flour or 1 1/2 c. regular flour minus 3 T.
1/2 c. cold water	1/4 t. salt
1 1/3 c. sugar	3/4 t. cream of tartar
1/2 t. vanilla	3/4 c. egg whites
1/2 t. lemon or orange extract	
1/2 t. almond	

Beat egg yolks until thick and lemon colored. Add water and beat until thick. Add sugar gradually, beating constantly for 10 min. at high speed. Fold in flavorings. Sift flour and salt together and carefully fold into egg yolk mixture. Beat egg whites until foamy, add cream of tartar, beat until stiff enough to form stiff peaks. Fold carefully into batter. Pour into ungreased 10 in. angel food cake pan. Bake at 350 degrees for about 1 hour. Invert pan. When cool remove from pan.

Mrs. Richard Thacker

Raw Apple Cake

1 c. sugar	1 c. and 3 T. flour
1/2 c. butter or oleo	1 t. soda
1 egg	1/2 t. baking powder
4 large apples	1/8 t. salt
1/2 t. cinnamon	

Cream the sugar and butter, add the egg, mix well add finely shredded apples. Sift other ingredients together and add, mix until well blended. Bake in 350 degree oven for 30-35 min. Use a 9x13 lightly greased and floured pan.

Muriel Ostermier

Banana Cake

3/4 c. shortening	1/2 t. salt
1 1/2 c. sugar	2 c. sifted cake flour
1 c. mashed bananas	1 t. soda
1/2 c. buttermilk	1 t. baking powder
1 t. vanilla	1/2 c. chopped pecans
2 eggs	1 c. flaked coconut

Cream together the sugar and shortening until fluffy, add eggs, beat 2 min. at medium speed. Add mashed bananas, beat. Sift dry ingredients, add to creamed mixture along with buttermilk and vanilla. Beat 2 min. Stir in nuts. Pour into 2 greased and floured 9 in. layer cake pans. Sprinkle 1/2 c. coconut on each layer. Bake in 350 degree oven for 25-30 min. Cool layers coconut side up on rack. Place first layer coconut side down and spread on filling. Top with second layer coconut side up. Swirl frosting around sides and about 1 in. around top edge, leaving center unfrosted.

CREAMY NUT FILLING

1/2 c. sugar	1/2 c. chopped nuts (pecans)
2 T. flour	1 t. vanilla
1/2 c. cream	1/4 t. salt
2 T. butter	

Combine sugar, flour, cream and butter in a heavy sauce pan. Cook until thick, stir constantly, add nuts, salt and vanilla.

Frosting: 1 egg white, 1/2 t. vanilla, 1/2 t. coconut flavoring, 1/4 c. shortening, 1/4 c. butter. Blend together, gradually add 2 c. powdered sugar. Beat until light and fluffy.

Burnadine Buffington

Coconut Surprise Cake

2 c. sugar	1/2 c. chopped pecans
1 c. butter	1/2 c. milk
6 eggs	1 pkg. (12 oz.) vanilla wafer crumbs
1 pkg. (7 oz.) flaked coconut	

Cream sugar and butter, add the eggs one at a time beating after each addition. Add the vanilla wafer crumbs, coconut, nuts, and milk. Stir well. Heavily oil a tube pan and pour in the mixture. Bake 1 1/2-2 hours at 300 degrees. Cool until pan is cool to touch. Dust cake with powdered sugar. May be made with chocolate wafer crumbs.

Burnadine Buffington

Bundt Cake

1 1/4 c. butter	2 1/2 c. flour
2 1/4 c. sugar	2 1/2 t. vanilla or part lemon extract
7 eggs	

Cream butter and sugar, add sifted dry ingredients. Beat until smooth, add eggs one at a time, beating 1 min. after each egg. Scrape sides of bowl often. Put in a Bundt pan, well greased and bake 1 hour and 20 min. in 325 degree oven. Cool 10 min. before removing from pan. Sprinkle with powdered sugar.

Burnadine Buffington

Carrot Cake

4 eggs	2 t. soda
2 c. sugar	1 t. salt
1 1/2 c. vegetable oil	2 t. cinnamon
2 c. flour	3 jars strained baby food carrots

Mix all ingredients together well. Put in 9x13 lightly greased and floured pan. Bake at 350 degrees 30 min. or until done. Frost with: melt 4 T. butter, 2 (3 oz.) pkgs. cream cheese, 1/2 t. vanilla and 1 lb. powdered sugar. Mix until smooth and spread over cake. Sprinkle with nuts.

Betty Gipple

Applesauce Chocolate Cake

2 c. flour	1/2 t. nutmeg
1 1/2 c. sugar	1 t. cinnamon
2 t. soda	1/2 t. allspice
1/8 t. salt	3 T. cocoa

Sift the above ingredients together 3 times.

1 1/2 c. unsweetened applesauce	2 t. vanilla
1/2 c. milk	1 c. chopped nuts
1/2 c. melted shortening	1 c. raisins, if desired

Add to the above ingredients and blend well. Pour into a greased and floured 9x13 pan. Bake in a 350 degree oven for 45 min.

Joyce Huff

Buttermilk Chocolate Cake

1 c. butter	1 c. water
4 T. cocoa	

Melt the above in a sauce pan and bring to a boil.

2 c. sugar	1 t. vanilla
2 c. flour	1 t. cinnamon
2 eggs	1/2 c. buttermilk
1 t. soda	

Pour sauce over the last ingredients and mix well. Bake in a greased sheet cake pan at 400 degrees for 20 min. or a 9x13 pan for 30-35 min.

Frosting:

1 stick (1/4 lb.) margarine	4 T. cocoa
6 T. milk	Powdered sugar

Heat first ingredients in pan, stir in powdered sugar, enough to thicken and easily spread.

Charlotte Young, Betty Bitting, Marguerite Jennings

Cherry Nut Chiffon Coke

2 c. flour	1/2 c. cold water
1 1/2 c. sugar	1 t. vanilla
3 t. baking powder	1 c. egg whites
1 t. salt	1/2 t. cream of tartar
1/2 c. salad oil	1/2 c. finely chopped maraschino cherries
7 unbeaten egg yolks	
1/4 c. maraschino cherry juice	1/2 c. chopped nuts

Sift flour, sugar, baking powder, and salt together in a mixing bowl. Add the oil, egg yolks, maraschino cherry juice, cold water and vanilla, beat at medium speed until well blended. In another bowl put the egg whites and cream of tartar, beat until very stiff, then fold in the cherries and nuts. Bake in an oblong pan 45-50 min. at 350 degrees.

Mary Holmes

Chocolate Cake

2 c. sugar	2c. flour
½ c. shortening	1 t. soda
2 eggs	½ t. salt
½ c. cold coffee or ½ t. instant coffee and ½ c. water	½ c. cocoa
1 t. vanilla	1 c. cold or hot water

Beat sugar, shortening, salt and vanilla together, add eggs and mix on medium speed with mixer. Mix in cold water or coffee. Mix cocoa, soda, and instant coffee if used with hot water. Add alternately with flour. Bake in a 9x13 greased and floured pan for 35-40 min. in a 350 degree oven. This freezes very well.

Lucile Gipple, Ruth Abbott, Mildred Gipple

Sour Cream Chocolate Cake

2 eggs	½ t. salt
1 c. sugar	3 T. cocoa
1 c. sour cream	1 t. soda
1 t. vanilla	1¼ c. flour

Beat eggs and cream and vanilla together. Sift dry ingredients and add to first mixture. Mix well. Bake in a 9x9 or 7x11 greased and floured pan for 25 min. in a 350 degree oven. Serve warm with whipped cream or frost with a favorite icing or sauce.

Verdie Buffington

Chocolate Cake

1¼ c. cake flour	½ c. oil
1½ c. sugar	1 c. sour milk or buttermilk
¾ t. soda	2 eggs
¾ t. salt	2 sq. unsweetened chocolate

Beat egg whites, add sugar (½ c.). Sift flour and remaining 1 c. sugar, salt, soda in a bowl. Add the oil, ½ c. buttermilk, beat 2 min. at medium speed. Add melted chocolate, egg yolks, and rest of buttermilk, beat another 2 min. Bake at 350 degrees for 35 min. in 2 layers or 40 min. in loaf pan. Grease and flour the pans.

Diane Braet



Learn from the bee — if it spent its time stinging other bees, there wouldn't be any honey!

It's not the hours you put in, but what you put into the hours that count!

Quick Chocolate Cake

6 T. cocoa	1/2 c. melted shortening
2 c. flour	2 eggs
1 1/2 c. sugar	1 c. water
2 t. baking soda	1 t. vanilla

Put all ingredients in a mixing bowl and mix well. Pour into a 12x8 greased and floured pan, bake at 350 degrees for 30-35 min.

Frosting:

3 T. shortening	1 egg white
2 c. powdered sugar	1 t. vanilla

Beat until well blended. Spread on cake.

Marguerite North Steinhause

Triple Chocolate Cake

Make 1 pkg. cooked chocolate pudding mix as directed on pkg. Add 1 pkg. dry chocolate cake mix and beat 3 min. Pour into a 9x12 in. greased and floured pan. Sprinkle top with chocolate chips to cover. Bake 40 min. at 350 degrees.

Marilyn Jennings

Coca Cola Cake

2 c. flour	2 sticks margarine
2 c. sugar	3 T. cocoa
1/2 t. salt	1 c. coke

Mix first 3 ingredients in a bowl. Bring the next 3 ingredients to a boil.
1/2 c. buttermilk or sour milk 1 t. soda
2 eggs 1 t. vanilla

Take boiling mixture and mix with flour ingredients, beat until well mixed. Then add other ingredients, 1 1/2 c. miniature marshmallows may be stirred in. Put in a large greased pan, 15x11. Bake at 350 degrees for 30 min., or until done. Frosting:

1 stick oleo	6 T. coke
2 T. cocoa	1 (1 lb.) powdered sugar

Boil the oleo, cocoa and coke, add powdered sugar and beat until smooth. Sprinkle nuts on top.

Joy Crossett, Audrey Finke

Toasted Coconut Cake

4 eggs	1/4 t. salt
2 c. sugar	1 c. hot milk
2 c. flour, sifted	2 T. butter
2 t. baking powder	1 t. vanilla

Beat eggs until thick and light colored, add sugar slowly while beating. Sift flour, baking powder and salt together 3 times. Stir in dry ingredients and vanilla. Melt butter in milk while heating and quickly add to batter. Pour into a 10x14 or 2 round 9 in. pans, greased and floured lightly. Bake at 350 degrees for 25 min. Top with broiler coconut topping.

Norma Jennings

Crazy Cake

Mix the following ingredients in an ungreased cake pan, 9x13. Sift the following together into the pan.

3 c. flour	2 t. soda
2 c. sugar	1 t. salt
1/3 c. cocoa	

With a spoon make three holes in the ingredients in the pan:

3/4 c. cooking oil	1 t. vanilla
2 t. vinegar	

Combine the 3 above ingredients and put in each hole. Pour 2 c. cold water over everything and mix real well. Bake in the same pan at 350 degrees for 35-40 min. Frost while warm.

Cindy Buffington

Date Nut Cake

6 1/2 oz. pkg. dates, cut up	1 t. vanilla
1 c. hot water	1 1/2 c. flour
1/4 c. soft shortening	1 t. soda
1 c. sugar	1/2 c. nuts
1 egg	1/4 t. salt

Pour hot water over dates, let stand until cool. Combine shortening, sugar, egg and vanilla, beat 5 min. Sift dry ingredients together, add alternately with date mixture to the creamed mixture, ending with the flour, stir in nuts. Bake 30-35 min. in a 9x13 greased and floured pan.

Topping:

3/4 c. chopped dates	1 T. flour
1 c. boiling water	1 t. vanilla
1/2 c. sugar	1/2 c. chopped nuts

Cook until thickened and add nuts, spread on cake.

Maude Hall, Irma Boston (Rev. W. T. Boston)

Spice Fruit Cake

1 pkg. cake mix (white, yellow, spice)	2 c. chopped apples
1 or 2 t. cinnamon or other spice	2 eggs
	1 c. water

Put cake mix in a large bowl, add apples, cinnamon, eggs and water. 1 c. cooked raisins may be added. Beat until batter is light and fluffy. May be baked in 2, 9 in. layers or a 9x13 greased and floured pan. Bake for 35-40 min. in a 350 degree oven. A moist, tender cake.

Hazel Hanft

Fruit Cake

2 c. sugar
1 c. shortening
4 eggs

2 c. apple sauce
1/4 c. orange juice
1/4 c. lemon juice

Cream sugar and shortening together, beat in the eggs. Add apple sauce and juices.

4 c. flour
2 t. cinnamon
1/2 t. cloves

1 t. soda
1 t. baking powder

Sift the above ingredients together. Then add the following floured fruit:

1 c. dark raisins
1 c. white raisins
2 c. cut up dates

2 c. nuts, chopped
2 c. candied fruit

Bake in slow oven, 300 degrees. Bake in 3 loaf pans (9x5), or a tube pan, App. 1 1/2 to 2 hours.

Lenore Owens

Heath Candy Bar Cake

2 c. brown sugar or 1 c. brown
and 1/2 c. white
2 c. flour
1 stick oleo
1 egg

1 t. vanilla
1 c. milk or buttermilk
1 t. soda
1/2 t. salt

Mix flour, sugar and oleo together. Measure out 1 c. and set aside. Add with rest of above mixture the egg, vanilla, milk, soda and salt. Mix all together. This will be a thin batter. Grease and flour a 9x13 pan. Pour in batter and sprinkle on topping.

Topping: Crush 6 Heath candy bars (frozen they crush better). Add 1/2 c. nuts, 3/4 c. coconut and the one c. mixture set aside.

350° 30-35 min.

Janet Gipple, Loris Wiley



Our Day — Family Recipe

2 parents, nice and ripe
1 or 2 children — or more
1/2 cup kindness
1 1/4 cups religious devotion

1 1/2 cups honesty
2 cups cooperation
3/4 cup understanding
1 pinch sympathy

Blend all well, season generously with love. Pour into a medium-sized house. Stir for a lifetime.

White Hickory Nut Cake

$\frac{3}{4}$ c. oleo	3 t. baking powder
1 $\frac{1}{2}$ c. sugar	$\frac{1}{4}$ t. salt
1 c. water	4 egg whites
2 $\frac{1}{4}$ c. flour	1 t. vanilla

Cream sugar and oleo until light and fluffy. Sift dry ingredients together and add alternately with the water to the creamed mixture. Beat egg whites until soft peaks form, fold into other mixture with the vanilla. Fold in $\frac{3}{4}$ c. chopped hickory nuts. Bake in a 9x13 greased and floured pan in a 350 degree oven 35 min. or until done.

White icing:

1 c. sugar	2 egg whites
2 T. water	1 c. miniature marshmallows

Put sugar, water and egg whites in top of double boiler over hot water, beat all the time, 5 min. Add the marshmallows and beat and cook for 2 more min.

Joyce Huff

Jelly Roll

3 eggs	$\frac{1}{4}$ t. salt
1 c. sugar	1 c. flour
5 T. water	1 T. butter (melted)
1 t. baking powder	

Beat eggs until light, add sugar gradually as you beat. Then add the water slowly and the dry ingredients that have been sifted together. Stir in the melted butter. Line a jelly roll pan with waxed paper. Pour in cake mixture, spread evenly. Bake 12 min. in 350 degree oven. When baked turn out on a cloth dusted with powdered sugar. Roll up and let rest until cool. Unroll and spread with jelly or jam. Reroll. Be sure and roll first time while still warm so cake won't split.

Margaret Gipple

Maraschino Cherry Cake

2 $\frac{3}{4}$ c. sifted flour	$\frac{3}{4}$ c. cooking oil
1 $\frac{3}{4}$ c. sugar	$\frac{1}{3}$ c. juice from cherries
4 t. baking powder	$\frac{3}{4}$ c. milk.
1 t. salt	16 cherries cut in 8ths

Sift sugar, flour, salt and baking powder, add oil, milk and cherry juice. Beat 2 min. at medium speed on mixer. Stir in cut up cherries. Add $\frac{3}{4}$ c. egg whites and beat 2 min. more, add $\frac{1}{2}$ c. chopped nuts. Bake in a greased and floured 9x13 pan.

Frost with glaze: $\frac{1}{2}$ c. warm milk, 3 c. powdered sugar, 4 T. butter, 1 t. vanilla. Add milk, butter and vanilla to the powdered sugar to make glaze.

Shirley Finke

Upside Down Marshmallow Cake

12 quartered marshmallows	1/3 c. cocoa
1 c. chopped nuts	2 c. water
1 c. brown sugar	1 pkg. Devil's Food cake mix

Arrange marshmallows and nuts in bottom of a greased 9x13 pan. Combine sugar, cocoa and water. Pour over marshmallows and nuts. Prepare cake mix according to directions, pour over other mixture in pan. Bake 45-50 min. in 350 degree oven. Serve warm or cold.

Florence Davis

Gingerbread

1 c. boiling water	1 1/2 c. brown sugar
1 c. shortening	3 well beaten eggs
1 c. molasses	
	Pour the boiling water over the other above ingredients.
1 t. baking powder	1 1/2 t. cinnamon
1 t. soda	1 t. ginger
1 t. salt	3 c. flour

Sift dry ingredients together and mix with the first mixture. Bake in 350 degree oven for 35-40 min. in a 9x13 greased and floured pan.

Maggie McConahay

Maple-Nut Chiffon Cake

2 1/4 c. sifted cake flour	5 egg yolks
3/4 c. sugar	3/4 c. cold water
3 t. baking powder	2 t. maple flavoring
1 t. salt	1 c. (7 or 8) egg whites
3/4 c. brown sugar	1/2 t. cream of tartar
1/2 c. salad oil	1 c. finely chopped nuts

Sift flour, sugar, baking powder, and salt into a mixing bowl; stir in brown sugar. Make a well in the dry ingredients. In this order add: salad oil, egg yolks, water and flavoring. Beat till satin smooth.

Combine egg whites and cream of tartar in large mixing bowl, beat until they form very stiff peaks. Pour egg yolk batter in slow stream over entire surface of egg whites, gently cutting and folding, down across bottom, up sides and over just until blended. Fold in nuts.

Bake in ungreased 10 in. tube pan in slow oven, 325 degrees for 55 min. increase heat to 350 and bake 10-15 min. more. Invert pan, let cool thoroughly. Frost cake with Golden Butter Frosting:

1/2 c. butter or margarine	1/2 c. light cream
4 c. sifted powdered sugar	1 1/2 t. maple flavoring

Melt butter in sauce pan, keep over low heat until golden brown, watching carefully so it doesn't scorch. Remove from heat and stir in sugar. Blend in cream and flavoring. Place pan in ice water and beat until of spreading consistency.

Gladys Davis

Prune Cake

1½ c. sugar
1½ c. flour
1 t. soda
1 c. cooking oil
1 t. allspice
1 t. salt

1 c. buttermilk
3 eggs
1 c. chopped prunes
1 t. cinnamon
1 c. chopped nuts
1 t. vanilla

Cream oil and sugar, beat in eggs. Add alternately dry ingredients and buttermilk and blend well. Add prunes and nuts. Bake in a 9x13 pan at 300 degrees for about 1 hr. and 10 min. or until done. Ice while hot.

Icing:

1 c. sugar
½ c. buttermilk
½ c. oleo

½ t. vanilla
½ t. soda

Put all together in a sauce pan and boil until amber color. It should form a soft ball when tested in cold water. Pour over cake without beating.

Mrs. Dean Gipple

Pumpkin Cake

1 c. pumpkin
¾ c. milk

½ t. soda

Mix the above ingredients, let stand while creaming the following.

1¾ c. sugar
⅔ c. shortening

2 eggs

Add these ingredients that have been sifted together.

1½ c. flour
1 t. salt
2 t. baking powder

1 t. cinnamon
1 t. allspice

Add pumpkin mixture to above mixture. Bake in a 9x13 pan for 30-35 min. at 350 degrees.

Robyn Buffington

Rhubarb Cake

1½ c. brown sugar
1 egg
1½ c. finely diced rhubarb
1 t. vanilla
½ c. shortening

1 c. sour cream
1 t. baking powder
½ c. nuts
2 c. flour

Mix together shortening and sugar, add egg, sour cream, flour, soda and vanilla. Mix well. Add rhubarb and nuts. Sprinkle over top this mixture of:

½ c. brown sugar
½ c. white sugar

2 T. butter
1 t. cinnamon

Bake at 350 degrees for 35-40 min. in a 9x13 greased and floured pan.

Gladys Davis, Mrs. Gary Buffington, Lucile Gipple

Red Velvet Cake

1/2 c. shortening

1 1/4 c. sugar

2 eggs

2 T. cocoa

1 t. salt

1 t. vanilla

1 c. buttermilk

2 1/2 c. flour

1 t. vinegar

1 1/2 t. soda

2 oz. red food coloring

Cream shortening, sugar and eggs. Make a paste of coloring and cocoa, add to creamed mixture. Mix salt and vanilla with milk, add alternately with flour to creamed mixture, beginning with flour and end with flour. Mix well. Mix soda with vinegar, fold into batter gently. Bake in 2, 9-in. round pans or a 9x13 pan which have been greased and floured. Bake 35 min. in 350 degree oven.

Filling or topping:

3 T. flour

1 c. milk

1 t. vanilla

1 c. butter

1 c. sugar

Cook flour and milk until thick. Cool. Cream sugar and butter and vanilla until fluffy. Blend creamed mixture into cooled milk and flour. If using layers, split each layer and spread with filling. Just spread on top not sides.

Maude Hall

Sour Cream Spice Cake

2 eggs, well beaten

1 t. baking powder

1 c. sugar

1/4 t. cinnamon

1 c. sour cream

1/4 t. nutmeg

1 1/2 c. flour

1/4 t. cloves

1/2 t. soda

1/4 t. salt

Beat eggs and sugar, add sour cream alternately with sifted dry ingredients. Bake in well greased and floured 7x11 pan in a 350 degree oven for 35-40 min.

Phronia McConahay

Strawberry Delight Cake

1 pkg. white cake mix (17 1/2 oz.)

2 c. boiling water

2 pkgs. strawberry jello

1 pkg. strawberry whip and chill

Whipping cream

Prepare white cake mix according to directions on pkg. Bake in a 9x13 greased and floured pan for 35 min. Cool 5 min. and prick holes through cake with fork. Dissolve jello in hot water and pour over cake. Place in the refrigerator, chill 1 hour. Prepare whip and chill as directed on pkg. Chill 1 hour, then spread on cake. Chill again 1 hour or more. Frost with whipped cream and serve.

Diane Braet

Strawberry Cake

1 pkg. strawberry cake mix	4 eggs
1 pkg. strawberry jello	$\frac{1}{2}$ c. frozen strawberries and juice in
2 T. flour	cup, add water to $\frac{3}{4}$ c.
$\frac{1}{2}$ c. cooking oil	

Mix all together for 2 min. at medium speed of mixer. Bake in 2, 9-in. layers. Grease and flour pans. Bake 350 degrees for 30-35 min.

Frosting:

1 T. lemon juice	$\frac{1}{2}$ c. strawberries
2 T. flour	powdered sugar
2 T. butter	

Cook until thick, add powdered sugar. Spread between layers will be soft.

Mrs. Dean Gipple

ICINGS

Basic Frosting for Cake Decorating

1 c. white vegetable shortening	$\frac{1}{2}$ c. milk
2 (1 lb.) pkgs. confectioner's	Juice of 1 or 2 lemons
sugar	

Beat shortening until light and fluffy. Add sugar and milk, alternately, beating after each addition. Add lemon juice and beat until mixture is very smooth. Keep covered with a damp cloth to prevent drying. For roses and border, etc. add more sugar gradually until it is firm enough to hold shape desired.

Margaret Gipple

Butter-Cream Vanilla Frosting

$\frac{1}{4}$ c. butter or margarine	$\frac{1}{4}$ c. milk
3 c. confectioners sugar	$\frac{1}{2}$ t. salt
(sift if lumpy)	2 t. vanilla

Combine butter, salt, vanilla and 1 c. sugar, beat well. Add milk and remaining sugar alternately, mix until smooth and creamy, add more sugar to thicken or milk to thin, if needed for good spreading consistency. This will frost two 8 or 9 in. layers or a 9x13 cake.

Beverly Jean Showman

Cranberry Fluff Frosting

6 T. butter	1 lb. sifted confectioners sugar
2 t. grated orange rind	5 T. cranberry juice cocktail
1/8 t. salt	

Mix all ingredients until smooth. Very good on angel food cake.

Letha Hall

Chocolate Frosting or Sauce

1 pkg. semi-sweet chocolate morsels	3 or 4 T. hot milk for frosting or 1/2 c. hot milk for sauce
2 T. butter or margarine	1 t. vanilla
1 c. confectioners sugar	

Place chocolate morsels and butter in top of double boiler over hot water until melted and smooth. For frosting add milk and sugar alternately to spreadable consistency, stir in vanilla. For sauce add 1/2 c. hot milk. Enough frosting for a 10x15 cake or 1 1/2 c. sauce.

Florence Davis

Filling and Frosting for Chocolate Cake

1 c. milk	1/4 c. cocoa
4 T. flour	1/2 c. powdered sugar
1 c. sugar	1 t. vanilla
1 scant c. shortening	1/2 c. nuts and/or coconut

Heat milk and flour, stir until thick. Set aside to cool. Put sugar and shortening in a small mixer bowl, add flour milk mixture and beat at high speed for 3 min. Use 1/2 of mixture for filling between layers of cake. Add cocoa, powdered sugar and vanilla to rest of mixture and beat 2 min. Frost top and sides of cake. Sprinkle with nuts or coconut.

Norma Jennings

Never-Fail Carmel Icing

3 T. butter	1/2 c. cream or half and half
6 T. brown sugar	9 marshmallows
6 T. white sugar	1 1/2 t. vanilla
1 1/2 c. powdered sugar	

Mix butter, sugars and cream, bring to a boil and boil 2 min. Remove from heat and stir in marshmallows until melted, add vanilla and powdered sugar. Stir until thick and smooth.

Charlotte Young

Never-Fail Chocolate Frosting

1/2 c. brown sugar	1 sq. chocolate
1/4 c. water	1/8 t. salt
2 T. butter	1 c. powdered sugar
1/2 c. nuts	1 t. vanilla

Mix first 5 ingredients together and bring to a boil, cook 3 min. stirring often. Remove from heat, cool slightly and add powdered sugar and vanilla. Mix until smooth. Nuts may be added. Enough to frost an 8x8 cake or 12 cup cakes.

Esther L. Grupe

No Cook Marshmallow Frosting

1/4 t. salt	3/4 c. Red label Karo syrup
2 egg whites	1 1/4 T. vanilla
1/4 c. sugar	

Add salt to egg whites and beat until mixture forms soft peaks, add sugar 1 T. at a time beating until smooth and glossy. Slowly add syrup, beating thoroughly after each addition until firmly peaked. Fold in vanilla. May be tinted. Takes 7 min. Enough for two 9 in. layers or an angel food cake.

Florence Davis

Never-Fail Frosting

1/2 c. milk	3/4 c. confectioners sugar
2 1/2 T. flour	2 t. vanilla
2 T. butter	1/8 t. salt

Blend milk and flour, cook, stirring constantly until thickened. Remove from heat and cool. Cream the butter with the cooled sauce, add the confectioners sugar, salt and vanilla. Spreads easily. Enough for a 9x13 cake.

Mrs. Craig Gipple

Seven Minute Icing

2 egg whites	1 t. vanilla
1 1/2 c. sugar	1/8 t. salt
5 T. cold water	powdered sugar
1 t. white syrup	

Put in double boiler all ingredients except vanilla. Beat constantly for 7 min. Add vanilla and cool. A little powdered sugar may be beat in to thicken.

Burnadine Buffington

Apple Nut Topping

1 egg white	1 t. lemon juice
½ c. powdered sugar	½ c. cream or whipped topping
2 apples, finely grated	

Beat egg white and use the powdered sugar to make a meringue. Grate the apples, add lemon juice. Whip the cream or prepare whipped topping as directed on pkg. Carefully mix all ingredients together and serve on gingerbread, spice or banana cake.

Dorothy Buffington

Broiler Coconut Topping

½ c. brown sugar	¼ c. cream
½ c. melted butter	1 c. coconut
1 t. vanilla	nuts if desired

Mix together and spread over slightly cooled cake. Place under broiler until bubbly and lightly browned. Watch as this will burn easily.

Irene Reschly

Crumb Topping for Gingerbread

½ c. brown sugar	½ c. finely chopped nuts
1 t. cinnamon	2 T. butter
¼ t. ginger	

Mix and sprinkle on the batter before baking the gingerbread.

Florence Davis

Lemon Sauce

1 c. sugar	2 c. boiling water
3 T. corn starch	¼ c. lemon juice
½ t. salt	2 T. Butter
1 T. grated lemon rind	

Combine sugar, corn starch, salt and lemon rind in sauce pan. Add boiling water gradually, stirring constantly. Cook until clear and thickened. Stir in lemon juice and butter. Makes 3 c. Good on gingerbread or cake.

Margaret Gipple

Pineapple Topping for Cake

1 no. 2 can crushed pineapple	2 T. flour
1 c. sugar	

Don't drain the pineapple. Cook all ingredients until thickened. Cool and spread on cooled cake. Serve plain or with whipped cream or ice cream.

Audrey Finke

Topping for Angel Food Cake

1 T. grated orange rind

1 c. sugar

Juice of 2 oranges

1 pkg. Dream Whip

4 egg yolks or 2 eggs

Mix juice, rind, eggs and sugar. Cook until thick, stirring constantly. Cool. Add prepared Dream Whip and serve on cake slices.

Mrs. Helen Gipple

Topping for Cake

1 pkg. vanilla pudding

1 t. lemon juice

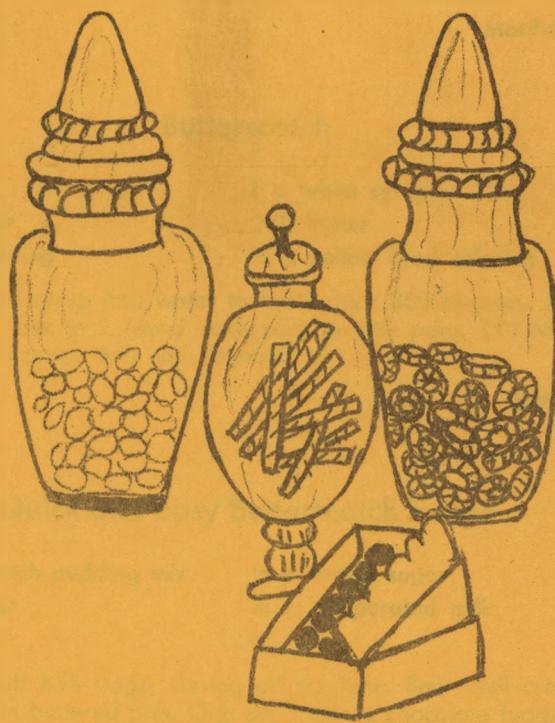
1 small can apricot nectar

1 c. cream or 1 pkg. whipped topping

Whip cream or topping and fold into cooled nectar and pudding that have been cooked together. Top your favorite cake.

Margueritte Jennings

Additional Recipes



C
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CANDY

Almond Bark

Melt in double boiler over hot (not boiling) water, a large piece of white chocolate. Mix in toasted almonds. Pour in buttered pan or on wax paper. Crusted peppermint can be substituted for almonds.

Maribeth Nelson

Butterscotch

1 c. sugar	1 c. white syrup
1/4 c. cold water	2 T. butter
1 t. butter flavoring	1/4 t. yellow food coloring

Cook sugar, syrup and water to hard crack 300 degrees. Add butter and flavoring. Pour in 2 round cake pans or tiny pans. DO NOT grease pan. When cold break and eat. Yummy!

Evelyn Gipple

Quick and Easy Butterscotch Fudge

1 pkg. butterscotch pudding mix	1/2 c. brown sugar
1 c. white sugar	1/2 c. evaporated milk
1 T. butter	

Cook to soft ball stage, stirring all the time. Beat until creamy. Add nuts and pour in buttered pan. One can make a chocolate fudge by using chocolate pudding mix. If you do use all white sugar.

Burnadine Buffington



Ladies, I beg you to dress as though Jesus were your escort every day! You teach a little by what you SAY; you teach most by what you ARE! Wouldn't it be fine if all those who point a critical finger would hold out a helping hand instead!

Caramels

2 c. sugar	1½ c. corn syrup
1 c. butter	1 t. vanilla
1 c. cream	

Combine ingredients and cook in a heavy pan. Stir until sugar is dissolved. Boil until thick (about 15 min.). Cook to the firm ball stage. Do not get your fire too hot as mixture will scorch easily. Pour into greased pan and cool. Wrap in squares of wax paper after you cut it.

Glendean Buffington

Chocolate Covered Cherries

1 lb. powdered sugar	2 jars well drained maraschino
½ c. corn syrup	cherries
½ c. soft butter	

Mix sugar, syrup and butter with hands until they form a ball. Pinch off pieces about the size of dimes. Roll into balls and stick a cherry in center. Cover cherries good. Make a few and put in refrigerator then make rest.

Chocolate covering — 1 6 oz. pkg. chocolate chips, ½ stick wax. Melt together in double boiler. Dip refrigerator rolled cherries in chocolate and let set. Store in air tight containers at room temperature.

(They are juicier if prepared 3-4 weeks ahead of time.)

Diane Braet, Eileen Jennings

Chocolate Nut Caramels

2 c. sugar	½ t. salt
1 c. light cream	1 c. margarine
½ c. light corn syrup	2 sq. unsweetened chocolate
1 t. vanilla	1 c. nuts

Combine sugar, salt, cream, margarine, syrup and chocolate in large heavy saucepan. Bring to gentle boil over low heat. Cook, stirring frequently, until syrup reaches the firm ball stage—248°. Remove from heat. Cool 5 minutes. Stir in vanilla and nuts. Pour in 8" buttered pan. Cool, cut into 1" squares. Wrap in waxed paper.

Penny Young

Chocolate Covered Coconut Balls

1/4 lb. butter or margarine	2 lbs. Powdered sugar
1 1/2 c. shredded coconut	1 can condensed milk
3 c. finely chopped nuts	1 or 2 t. vanilla
1 12 oz. pkg. chocolate chips	1/2 bar paraffin

Combine margarine and sugar, add coconut, vanilla and milk. Mix well, chill. Roll into small balls. Irene lets her balls set over night before covering. Melt chocolate chips and paraffin over hot water, (not boiling). Dip balls in chocolate. Set onto wax paper. Makes 100.

Irene Reschly, Dorothy Buffington

Chop Suey

1 c. sugar	1/2 c. cream
1 c. corn syrup	1 t. vanilla

Combine above ingredients and cook to a soft boil. Pour over the following:

4 c. corn flakes	1 c. coconut
1 c. shelled roasted peanuts	

Pour onto a greased plate or pan.

Glendean Buffington

Divinity

3 c. sugar	3/4 c. white syrup
1/2 c. water	2 egg whites (2 or 3 days old)
1 t. vanilla	pinch of salt

Place sugar, syrup and water in sauce pan over low heat. Stir until dissolved. Then boil hard until 248° or dropped in water and forms a hard ball that cracks. Pour slowly over beaten egg whites. Irene pours about 3/4 syrup in and then puts the rest back on stove and lets it boil up again. Add vanilla and nuts if desired. Beat until stiff and pour in buttered pan or drop by spoonfuls on wax paper.

Burnadine Buffington, Glendean Buffington,
Irene Reschly, Helen North Rogers

Fudge

3 c. sugar	1 envelope unflavored gelatin
1 c. milk	1/2 c. light corn syrup (scant)
3 sq. baking chocolate	1 1/4 c. butter or oleo
2 t. vanilla	1 c.n. uts

Mix sugar and gelatin and add milk, syrup, chocolate, and butter. Cook to 238° or soft ball stage. Remove from heat and pour in large mixing bowl. Cool 15 minutes and then beat until smooth. Add vanilla and nuts. Put in greased pan and cut in squares. Makes a very rich fudge and a large batch.

Mrs. Dean H. Gipple

Karo Fudge

2 c. sugar	1/2 c. half and half
1/3 c. syrup	2 T. butter
1 T. vanilla	2 T. cocoa
1 c. chopped nuts	

Cook until soft ball stage. Add vanilla and beat. Pour out in greased pan and let cool.

Dorothy Buffington

Red Cross Fudge

4 1/2 c. sugar	1 c. butter
1 can carnation milk	

Bring to a rolling boil at medium heat and boil for 11 min. while stirring. Add . . .

2 c. miniature marshmallows	1 c. nuts
1 lge. pkg. chocolate chips	

Don't have to beat. Pour in 9 x 13" buttered pan. Makes 5 lbs.

Verena Buffington



The best exercise for the heart is to reach down and pull other people up!

Beware of luxury, too often it swells the head instead of the heart!

Church members are like coals in a fire; when they cling together they keep the flame aglow; when they separate they die out.

Fudge

2 c. sugar	2 T. cocoa
2 T. corn syrup	3/4 c. milk
1 t. vanilla	2 T. butter
1/2 c. nuts if desired	

Combine sugar and cocoa in heavy 2 qt. saucepan. Add syrup and milk. Mix thoroughly. Place on medium heat and stir until sugar dissolves. Continue cooking until mixture forms a soft ball in cold tap water. Remove from heat and add butter. Allow mixture to cool to luke warm without stirring. When cool, add vanilla and beat until candy loses its gloss and holds its shape. Add nuts and pour into buttered dish.

Glendean Buffington

Chocolate Fudge

3 c. graham cracker crumbs	1 lb. marshmallows, cut up
1 c. nuts	2 c. white sugar
1 c. sweet cream	1 1/2 sq. chocolate
1 t. vanilla	

Cook sugar, cream and chocolate to a soft ball stage (240°). Then add marshmallows, stir until dissolved and add graham crackers, nuts, and vanilla and pour in buttered pan.

Evelyn Gipple

No Cook Fondant

1/3 c. soft butter or margarine	1 t. vanilla
1/3 c. white syrup	3 1/2 c. sifted confectioner's sugar
1/2 t. salt	

Blend butter, syrup, salt and vanilla in large mixing bowl. Add sifted confectioner's sugar all at once. Mix first with a spoon and then with hands, kneading in dry ingredients. Turn onto board and continue kneading until mixture is well blended and smooth. Makes about 1 1/3 lb. candy. Store in cool place. Flavor and shape may be varied as desired.

Margaret Gipple



You're not what you think you are; but what you THINK — you are!

Many Christians are like pins: pointed in one direction, but headed in another!

Licorice Candy

1/4 c. water
2 c. sugar
1 1/2 t. anise oil

1 c. white syrup
1/2 T. food coloring

Put water, syrup, sugar and coloring in a heavy pan and boil to hard crack, or 300°. Take off stove and add anise oil. DO NOT grease pans. Pour in tiny pans or two round cake pans. When cool break and eat.

Evelyn Gipple

Marshmallow Nut Roll

3 sq. semi-sweet chocolate, melted
1 egg
1 c. nuts
8 oz. marshmallows

2 T. Melted butter
1 c. powdered sugar
1 t. vanilla
coconut or nuts

Beat egg, add powdered sugar. Combine semi-sweet chocolate and butter, then add to egg mixture. Add remaining ingredients, except coconut or nuts. Make candy into 2 rolls and roll in the coconut or nuts. Chill before slicing.

Eileen Jennings

Open House Mints

2 T. butter
5 T. warm water
2 drops oil of peppermint

2 T. shortening
5 c. sifted powdered sugar

Combine butter and shortening, 2 T. warm water and 2 c. powdered sugar. Mix thoroughly. Add remaining 3 c. sugar and 3 T. warm water. Make it stiff enough to roll out. Add peppermint and the colors desired of food coloring. May roll and slice or make little balls and flatten with fork.

Dana Young



SEVEN DAYS without church and Christian fellowship make ONE WEAK!

Keep cool! Nothing will "cook your goose" quicker than a "boiling temper!"

English Toffee

Melt 1 c. butter or margarine in heavy saucepan.

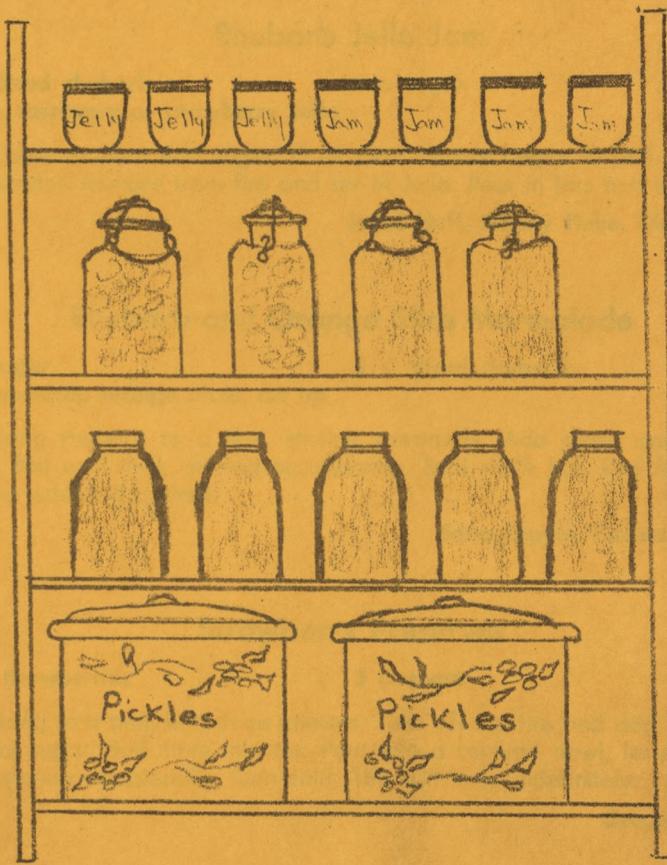
Add: 1 c. sugar, $\frac{1}{4}$ c. water, 1 T. light corn syrup.

Stir until sugar is dissolved. Put lid on and let it come to a rolling boil. Reduce heat, insert candy thermometer, and cook to 300° , stirring often. Remove from heat and beat in 1 c. chopped almonds. Turn into generously buttered $9 \times 13 \times 2$ pan. Cool thoroughly. Melt $4\frac{1}{4}$ oz. Hershey milk chocolate bar over hot water. Spread on one side of toffee. Sprinkle with $\frac{1}{4}$ c. finely ground pecans. Let harden (refrigerate to hurry). Turn over and repeat with $4\frac{1}{4}$ oz. chocolate and $\frac{1}{4}$ c. pecans. Chill to firm. Carefully break into pieces.

Mrs. Gary Buffington, Diane Braet

Additional Recipes

CANNING



FREEZING

CANNING

JAMS AND JELLIES

Rhubarb Jello Jam

Cover rhubarb with sugar. Cook until mixture begins to boil, then boil five minutes. Remove from fire and stir in Jello. Pour in jars and seal.

Joyce Huff, Shirley Finke, Diane Braet

Rhubarb and Orange Slice Marmalade

5 c. sugar 5 c. diced rhubarb
1 lb. gumdrop orange slices, cut up

Bring rhubarb to a boil, stirring constantly. Add sugar and orange slices. Boil until thick, stirring occasionally. Seal while hot. Red food color may be added if desired.

Edna Gipple, Norma Jennings

Strawberry Preserves

1 qt. strawberries 3 c. sugar

Bring to a boil, boil three minutes. Take off the fire and add two more cups of sugar. Boil three minutes. Pour into a covered bowl, let stand two days stirring occasionally. Can cold. This will keep indefinitely.

Grace Williams

Jelly Made with Jell-O

Dissolve . . .

2 boxes Jell-O (any flavor) 1 box sure jel
3 cups boiling water

Boil for one minute. Add four cups sugar. Boil three more minutes. Put in jars and seal.

Mildred Gipple

PICKLES AND RELISHES

Pickled Beets

2 c. sugar
1½ t. salt
3½ c. vinegar
3 qts. peeled, cooked small beets

1 T. whole allspice
2 sticks cinnamon
1½ c. water

Combine all ingredients, except beets. Simmer 15 minutes. Pack beets into hot jars, leaving ½ inch head space. Remove cinnamon. Bring liquid to boiling. Pour boiling hot over beets. Adjust caps. Process pints and quarts 30 minutes. Makes six pints.

Sharon Gipple

Crystal Pickles

Put 25 cucumbers of dill size in brine strong enough to float an egg and enough to cover cucumbers. Let stand in brine two weeks. Take out and drain and wash. Cut in slices. Put one heaping T. alum in enough cold water to cover cucumbers. Let stand overnight to crisp them. Drain and wash. Tie in a sack or white cloth two sticks of cinnamon, one t. mace, and one T. whole cloves. Add to one quart vinegar, and two quarts sugar. Bring to a boil and pour over cucumbers. Repeat for three mornings, draining off liquid and bringing to a boil each time. On the fourth morning put cucumbers in jars and pour hot vinegar solution over and seal.

Evelyn Gipple

Dill Pickles

½ t. alum
2 heads dill or 2 t. dill seed
1 c. rock salt
grape leaves

1 garlic clove
1 qt. cider vinegar
3 qts. water

Wash whole pickles and let stand over night in cold water. Pack in quart jars. To each quart add above amounts of alum, garlic, and dill. Combine vinegar, salt and water. Bring to a boil. Fill each jar with hot syrup. Put one grape leaf in each jar and seal. Makes 6½ quarts.

Evelyn Gipple

Canned Peppers

1 qt. water	3/4 c. salt (coarse)
2 c. vinegar	1 cap green or red cake coloring

Wash and cut peppers in half or fourths and put in pint jars. Mix the above ingredients cold and add green coloring for green peppers, and red coloring for red peppers. Pour solution over the peppers. Heat jar lids and seal cold. This is enough solution for six pints.

Evelyn Gipple

Refrigerator Pickles

1 qt. pickles (sliced)	1/2 t. tumeric
1 c. vinegar (dark)	1/2 t. mustard seed
1 c. sugar	2 T. salt

Wash pickles and slice. Mix together rest of ingredients with pickles, and let stand at least three days in refrigerator before using.

Gladys Davis

Sweet Pickles (Quick Method)

For each two quart jar; Pack with small washed cucumbers, whole.

Pour over pickles:

2 c. vinegar	2 T. coarse salt
1 1/2 T. mixed pickling spice	1 t. powdered alum

Finish filling jar with water. Seal and let stand at least three weeks. When ready to use remove from jar, wash in cold water and split. Put in bowl and add 2 cups sugar, 3 T. water. Cover and refrigerate, stirring once in awhile. Let stand at least 24 hours before using.

Evelyn Aringdale Williams

Watermelon Pickles

Peel and slice melon rind in long slices. Boil in hot water until tender. Drain good. Then make a syrup of the following:

7 c. sugar	2 c. cider vinegar
1/2 t. oil of cinnamon	1/2 t. oil of cloves

Bring to a boil and pour over rinds. Do this for two mornings. On the third morning bring to a boil and put in jars and seal.

Evelyn Gipple

RELISHES

Uncooked Ozark Relish

4 green peppers	4 red sweet peppers
4 large onions	4 c. cabbage
4 c. sugar	4 c. vinegar
1 T. mixed pickling spices	4 T. mustard seed
2 T. salt	

Chop or grind all vegetables. Combine them, sprinkle salt over top, mix well, let stand over night. In the morning drain. Combine sugar, vinegar, and spices. DO NOT HEAT, NOTHING IS COOKED OR HEATED. Pour over vegetables and mix well. Pack in jars, seal. Keeps indefinitely and stays fresh and crisp.

Letha Hall

Coney Island Relish

Grind enough cucumbers to make 7 cups. Add . . .	
3 c. ground onions	4 c. peppers, red and green
3½ c. chopped celery	¾ c. salt
6 c. water	

Let stand overnight. Drain thoroughly. Heat 4 c. vinegar, 3 c. sugar, 2 t. mustard seed, 2 T. celery seed. When mixture boils add vegetables and simmer 10 minutes and seal.

Joyce Huff

Piccallilli

22 medium green tomatoes	6 green peppers
6 sweet red peppers	2 c. small peeled onions (¾ lb.)
1½ qt. distilled white vinegar	3½ c. sugar
¼ c. salt	½ c. mustard seed
3 or 4 t. celery seed	1½ t.g. round allspice
1½ t. cinnamon	

Wash, trim and quarter tomatoes, peppers and onions. Put through food grinder. Discard juices. Boil vegetables for 30 min. in 1 qt. vinegar. Stir often. Drain and discard liquid. Return vegetables to kettle and add remaining vinegar, sugar, salt and spices. Simmer 3 min. Let mixture simmer slowly while you quickly pack in hot jars filling to ¼ inch of top. Seal. Makes 6-7 pt.

Norma Jennings

Thousand Island Canada Relish

8 cucumbers
12 large onions
3 red peppers

1 head cauliflower
3 green peppers
½ c. pickle salt

Peel cucumbers and put all vegetables through food chopper, add salt and 5 c. water. Let stand 1 hour. Drain well in colander then squeeze. Cook this dressing:

6 c. vinegar
6 T. yellow mustard
1 T. tumeric
¾ c. flour

1 T. celery seed
1 T. mustard seed
6 c. white sugar or $\frac{1}{2}$ more if too sour

Add drained vegetables, cook about 20 minutes. Stir and watch carefully as it will scorch easily.

Evelyn Gipple

Canning Apple Slices

Peel, core and slice apples. Put slices into jars. Sprinkle with 1 T. lemon juice or $\frac{1}{8}$ t. ascorbic acid and $\frac{1}{2}$ c. sugar for each quart. Pack into jars tightly as possible. Seal. Cold pack 20 minutes.

Dorothy Buffington

FREEZING

Corn for Freezing

4 qts. corn
½ c. sugar

1 qt. water
4 t. salt

Boil ten minutes. Spread out in a flat pan. Use ice bath to cool quickly.

Grace Williams

Quick Frozen Corn

15 c. corn cut off cob. Do not
scrape cob
¾ c. sugar

5 c. ice water
¼ c. salt

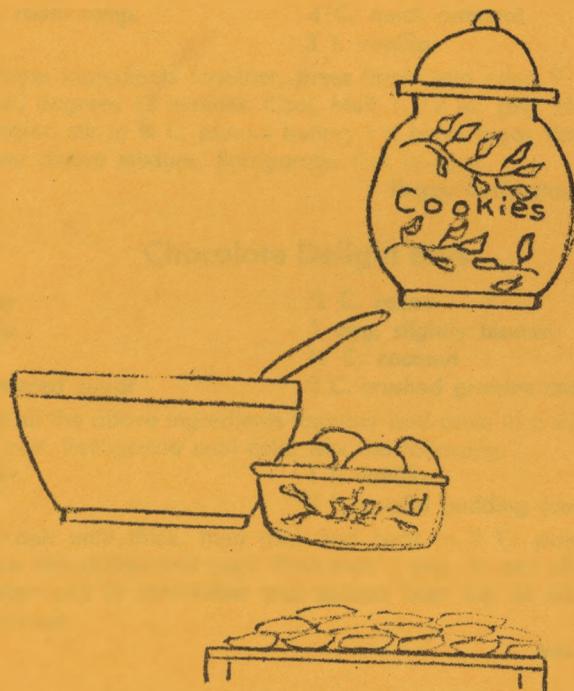
Mix well together. Pack in freezer containers. Freeze at once.

Eunice Aringdale



Before freezing steaks, chops, etc., be sure they are lying flat. Then you can fry or broil them right from the freezer, without thawing. Put freezer paper between each piece and they will come apart without prying.

COOKIES



COOKIES

BARS

Butterfinger Bars

1 C. brown sugar	1/2 C. white sugar or white syrup
1 C. oleo, room temp.	4 C. quick oatmeal
1/2 t. salt	3 t. vanilla

Mix these ingredients together, press firmly into oiled 9 x 13 in. pan. Bake at 350 degrees 12 minutes. Cool. Melt 1, 12 oz. pkg. chocolate chips over hot water, stir in 3/4 C. peanut butter, 1 t. burnt sugar flavoring. Blend. Spread over above mixture. Refrigerate. Cut in bars.

Peggy Buffington, Sonya Finke

Chocolate Delight Bars

1/4 C. butter	1/4 C. cocoa
1 t. vanilla	1 egg, slightly beaten
1/2 C. nuts	1/2 C. coconut
1/2 C. powdered sugar	2 C. crushed graham crackers

Blend all the above ingredients together and press in a slightly greased loaf cake pan. Refrigerate until cold. Mix the following:

1/4 C. butter	1 t. vanilla
2 T. milk	2 T. vanilla pudding (cooking kind)

And cook until thick, then add and beat in 2 C. powdered sugar. Spread over the chilled first part. Then melt 1 pkg. (6 oz.) chocolate chips. Use 1/2 sweet and 1/2 semi-sweet and spread over top of all. Cut in bars before chips set.

Mrs. Merlin Davis

Butterscotch Cookie Bars

1 C. sifted flour	1/3 C. brown sugar
1/4 t. salt	1/2 C. shortening, softened
1/2 C. Pet milk	1 t. vanilla
1 egg, separated	1 1/4 C. brown sugar
1/2 C. chopped nuts	1/2 C. whole nuts

Mix flour, 1/3 C. sugar and salt. Work in shortening. Stir in 1/4 C. milk and vanilla. Spread in a greased 9 x 9 in. pan and bake in 400 degree oven 15 minutes. Mix the egg yolk, 1/4 C. milk, 1 1/4 C. brown sugar and chopped nuts. Fold in stiffly beaten egg white. Spread over baked layer. Arrange on top whole nuts. Reduce heat to 350 degrees and bake 30 minutes or until brown. While warm cut with a wet knife but do not remove from pan until cool.

Beula Piper

Cherry Coconut Bars

1 C. flour	2 eggs
1/2 C. butter	1/4 C. flour
1 C. sugar	1 t. vanilla
1/4 t. salt	1/2 C. nuts
1/2 t. baking powder	1/2 C. maraschino cherries, well drained
1/2 C. coconut	
3 T. powdered sugar	

Mix with hands 1 C. flour, p. sugar, butter, spread with spatula into 8 x 8 in. pan. Bake at 350 degrees for 25 min. Slightly beat eggs, add sugar, 1/4 C. flour, baking powder, salt, vanilla. Fold in nuts, coconut and cherries (chopped). Spread this mixture over baked pastry (does not need to be cooled pastry). Return to 350 oven and bake 25 minutes more. Cut in bars.

Betty Bitting

Chocolate Chip Meringue Bars

1/2 C. margarine, melted	1 pkg. Pillsbury fluffy white frosting mix
1/2 C. boiling water	
1 pkg. (17 1/2 oz.) Pillsbury fudge cake mix	1/2 C. chocolate chips
	2 eggs
	1/2 C. chopped pecans

In large bowl combine cake mix, margarine and eggs. Stir by hand until well blended. Press in ungreased 9 x 13 in. pan. Prepare frosting with boiling water as directed on pkg. Spread on fudge base, sprinkle pecans and chocolate chips over frosting. Bake at 350 degrees for 25 to 30 minutes.

Janet Gipple

Chocolate Oatmeal Cookies

1 6 oz. pkg. chocolate chips	1 6 oz. pkg. butterscotch chips
1 can Eagle Brand milk	2 T. butter
1 t. salt	1 C. walnuts
1 C. oleo margarine	2 C. brown sugar
2 eggs, beaten	2 t. vanilla
2 1/2 C. sifted flour	1 t. salt
1 t. baking soda	3 C. quick oatmeal

Melt in double boiler chocolate chips, butterscotch chips, milk, 2 T. butter and 1 t. salt, stir in walnuts. Cream oleo and sugar, add eggs and vanilla, beat well. Add flour salt and baking powder and beat well. Add oatmeal. Spread 3/4 of this batter in 10 1/2 x 15 1/2 in. pan. Spread chocolate mixture over this. Sprinkle remaining batter on top. Bake at 350 degrees for 20-22 minutes.

Mrs. Gary Buffington, Charlotte Young

Coconut Quickies

1½ C. crushed graham crackers 1 stick oleo, melted
¼ C. powdered sugar

Mix and press in 9 x 13 in. pan and bake at 350 degrees for 10 minutes. Mix . . .

1 can Eagle Brand milk 2 C. coconut

Spread over first mixture and make at 350 degrees for 10 minutes. Frost with 1 C. chocolate chips, melted with 3 Hershey bars. Spread over top. Sprinkle chopped nuts on top.

Lucile Gipple

Cocoa Bananas Bars

6 oz. semi-sweet chocolate chips	1 C. flour
½ t. baking powder	¼ t. soda
1 t. salt	½ t. cinnamon
¼ C. soft butter	¾ C. mashed bananas
1 egg	¼ C. milk
1 C. whole bran cereal	1 C. chopped nuts

Melt chocolate chips; sift together flour, baking powder, soda, salt and cinnamon. Cream butter and add bananas, egg and milk, then beat well, add melted chocolate, cereal and dry ingredients. Beat well, add chopped nuts. Spread in greased 9 x 13 in. pan. Bake 350 degrees for 25 minutes. Cool and frost with the following:

6 oz. pkg. chocolate chips	2 T. shortening
1 C. powdered sugar	¼ C. milk
¼ t. vanilla	dash of salt

Melt chocolate and shortening, add sugar, milk, vanilla and salt and blend well.

Maribeth B. Nelson

Coffee Bars

½ C. shortening	½ t. soda
1 C. brown sugar	½ t. cinnamon
1 egg	1 C. hot coffee
1½ C. sifted flour	1 C. seedless raisins
½ t. baking powder	1 C. nuts

Cream shortening and sugar, beat in egg until light. Sift dry ingredients together, add ½ of hot coffee. Stir until well blended, then remaining flour and coffee. Stir, then fold in raisins and nuts. Spread batter in greased 9 x 14½ in. jelly roll pan. Bake at 350 degrees for 25-30 min., cool. Frosting made by combining 2 T. butter, 2 C. powdered sugar with enough cold coffee to moisten.

Margueritte Jennings

Cookie Sandwich

2 C. flour	2 eggs, beaten
1 1/2 t. baking powder	1 t. vanilla
1/4 t. salt	8 (5¢) milk chocolate bars
1 1/2 C. brown sugar	1/3 C. peanut butter
1/2 C. butter	

Combine all ingredients except candy bars and peanut butter. Spread 1/2 of dough in an ungreased 11 x 17 in. pan. Cover with the candy bars, cover bars with peanut butter. Add rest of dough. Bake at 350 degrees for 30-35 minutes, cool and cut into bars.

Esther King (Rev. Lynn King)

Date Applesauce Bars

1 C. hot apple sauce	1 C. brown sugar
2/3 C. Crisco	2 1/2 C. flour
1 t. cinnamon	1 t. salt
1 t. soda	1 C. dates, chopped
1/2 C. coconut or nuts or both	

Mix in order given and bake on a cooky sheet for 25 minutes at 350 degrees. Frost with thin icing and cut in bars.

Ethrel Gruver

Date Bars

3 eggs, well beaten	1 t. baking powder
1 C. sugar	1 1/2 C. dates, cut up
1 C. flour	1 t. vanilla
1/4 t. salt	1 C. nuts

Beat eggs with sugar until thick, add sifted dry ingredients, beat until smooth. Add dates, vanilla and nuts. Bake in waxed lined 9 x 13 in. pan for 30 minutes in a 350 degree oven. Cut in bars while warm and roll in powdered sugar.

Grace Williams

Dream Bars

+ too rich →

1/2 C. butter	1 C. flour
1/2 C. brown sugar	1/4 t. salt
2 eggs	2 T. flour
1 C. brown sugar	1 t. baking powder
1 t. vanilla	1/4 t. salt
1 C. nuts	1 1/2 C. flaked coconut

Mix into crumbly mixture and press into a 9 x 13 in. pan. Bake 10 minutes at 350 degrees.

Mix and spread on baked mixture. Bake 20 minutes at 350 degrees.

Mildred Gipple

Mrs. F. A. Richardson (Rev. Fred Richardson)

VARIATIONS

Frost: While bars are still hot, place 2 large milk chocolate bars, either shaved or cut in small pieces on top to melt. Spread

Mrs. F. A. Richardson

After baking the first layer scatter 1 C. chocolate over it and return to the oven for 2 minutes then spread the melted chips over the baked layer. Pour the second mixture and bake as before.

Dorothy Buffington

Fruit Punch Bars

2 eggs	1½ t. soda
1½ C. sugar	½ t. salt
1 t. vanilla	1 can (17 oz.) fruit cocktail undrained
2¼ C. flour	1½ C. coconut
½ C. nuts	

Beat eggs and sugar at high speed of mixer until light and fluffy. Add fruit cocktail, flour, salt, vanilla, and soda. Beat at medium speed until well blended. Spread in a greased and floured 10 x 15 in. pan. Sprinkle with coconut and nuts. Bake 20-25 minutes at 350 degrees. Drizzle with glaze while still warm. Glaze:

¾ C. sugar	¼ C. evaporated milk
½ C. margarine	½ t. vanilla
½ C. nuts	

Bring to boil and boil 2 minutes, remove from heat, stir in nuts, cool then drizzle over baked part. Cut in bars.

Mrs. Delbert Buffington

Frosted Creams

1½ C. sugar	½ C. hot water
1½ C. flour	½ C. lard
2 eggs	½ C. sour milk
½ C. cocoa	1 t. soda
1 t. vanilla	

Mix sugar, lard and eggs, then mix hot water with cocoa. Add sour milk and soda, flour and vanilla. Put in a 10 x 15 in. pan and bake 20-30 minutes at 350 degrees. Frost with powdered sugar frosting.

Donna Davis



Time wasted can never be recovered; no man ever possessed the same moment twice.

—Alexander

Graham Cracker Bars

2 sticks oleo or butter (1 C.)	1 C. sugar
1 beaten egg	$\frac{1}{2}$ C. milk
1 C. crushed graham crackers	1 C. coconut
1 C. chopped nuts	whole graham crackers

Cover bottom of a 9 x 13 in. pan with whole graham crackers. Combine oleo, sugar, egg and milk in a pan and bring to a boil for 1 minute. Remove from fire and add the other ingredients. Pour over crackers in pan. Cover with whole crackers. Put in refrigerator then frost with a powdered sugar frosting. Let set for 24 hours. If desired use part lemon juice in frosting.

Beula Piper

Hello Dolly Bars or Seven Layer Bars

$\frac{1}{2}$ stick margarine, more if needed	1 C. pecan nutmeats
1 can flaked coconut	1 C. graham cracker crumbs
1 pkg. butterscotch chips	1 pkg. chocolate chips

Melt margarine in 9 x 13 in. pan. Sprinkle on graham cracker crumbs. Add in layers the coconut, chocolate chips and butterscotch chips. Pour the milk on and top with the nuts. Bake at 325 degrees for 30 minutes. Cut in bars.

Julie Finke, Mildred Davis,
Mrs. Helen Gipple, Shirley Finke

Lemon Square

$\frac{1}{2}$ C. margarine	2 eggs
$\frac{1}{4}$ C. powdered sugar	1 C. sugar
1 C. flour	$\frac{1}{2}$ t. baking powder
$\frac{1}{2}$ t. salt	2 T. flour
$\frac{1}{2}$ lemon rind, grated	2 T. lemon juice

Mix margarine and sugar, add salt and flour. Press into an 8 x 8 in. pan. Bake at 350 degrees for 20 minutes. Combine eggs, sugar, lemon rind and juice, and flour. Pour over baked crust and bake at 350 degrees for 20-25 minutes. Remove from oven, dust with powdered sugar or frost with powdered sugar icing. Cool and cut in squares.

Mrs. Delbert Buffington



The chains of habit are often too weak to be felt until they are too strong to be broken.

Sanctification is much like riding a bicycle — either you keep moving forward, or you fall down.

Marshmallow Banana Bars

1½ C. flour	1 t. soda in 1 T. water
1 t. baking powder	1 t. vanilla
½ C. shortening	1½ C. mashed bananas
1 C. sugar	1 (7 oz.) jar marshmallow creme
1 egg	½ C. nuts

Sift together dry ingredients. Cream shortening and sugar, add egg and beat well. Stir in soda mixture and vanilla. Add dry ingredients alternately with bananas, beating after each addition. Spread into a greased 15 x 9 in. pan. Bake at 350 degrees for 25-30 minutes. Remove from oven, drop spoonful of marshmallow creme on bars. Let stand 2 minutes then spread gently over surface of cake. Cool, frost with vanilla icing: Combine 2 C. powdered sugar, 1 T. butter, 2 T. milk, 1 t. vanilla and a few drops of yellow coloring. Blend until smooth.

Dorothy Buffington

Nutty Butter Choco Bars

½ C. butter	¼ t. salt
½ C. brown sugar	1¼ C. flour

Combine butter and sugar, beat until creamy. Blend in the flour, salt. Press evenly into 9 x 13 in. pan. Bake at 350 degrees for 20 minutes. Spread ¾ C. creamy peanut butter immediately over. Let stand until cool. Spread with following Topping: Combine over hot (not boiling) water: 1 pkg. (1 c.) milk chocolate morsels, 2 T. corn syrup, 2 T. water. Stir often, until chocolate melts and mixture is smooth. Stir in 1 C. nuts. Cut into bars, after topping has set.

Marguerite Jennings

Oatmeal Bars

1¼ C. boiling water	1 C. oatmeal
1 stick margarine	1 C. white sugar
1 C. brown sugar	2 eggs
1 t. soda	1 t. cinnamon
1½ C. flour	½ t. salt

Pour boiling water over oatmeal, add margarine, let stand 20 minutes. Add the sugars, eggs, and dry ingredients, stir well. Pour on greased jelly roll pan and bake 15 minutes. Cool and top with the following Topping:

½ C. white sugar	¼ C. milk
1 T. flour	6 T. butter or margarine
¾ C. chopped raisins	1 t. vanilla
½ C. powdered sugar	1 C. coconut, if desired

Boil white sugar, milk, flour, butter and raisins for 3 minutes, cool, add vanilla and powdered sugar (may need a little more) and beat. Add coconut if you like. Spread on bars. Cut as desired. Keeps well.

Mildred Davis

X Chewy Peanut Butter Bars

$\frac{1}{3}$ C. shortening
 $\frac{1}{4}$ C. brown sugar
1 t. vanilla
1 C. flour
 $\frac{1}{4}$ t. salt

$\frac{1}{2}$ C. peanut butter
1 C. granulated sugar
2 eggs
1 t. baking powder
1 can (3 $\frac{1}{2}$ oz.) Bakers coconut

Cream shortening, peanut butter, and sugars; add eggs and vanilla and beat well; add flour, baking powder and salt. Stir until thoroughly blended. Stir in Angel flake coconut. Spread evenly in greased 9 x 13 in. pan. Bake at 350 degrees about 25 minutes.

Mrs. Gary Buffington, Verena Buffington

Peanut Butter Bars

$\frac{1}{2}$ C. butter
1 egg
 $\frac{1}{3}$ C. peanut butter
 $\frac{1}{2}$ t. salt
1 C. flour

$\frac{1}{2}$ C. white sugar
 $\frac{1}{2}$ C. brown sugar
1/2 t. soda
1/2 t. vanilla
1 C. oatmeal

Cream butter and sugars together, add the egg, peanut butter, soda, salt, and vanilla and blend well. Add the flour and oatmeal. Spread in greased 9 x 13 in. pan. Bake at 350 degrees for 20-25 minutes. Then sprinkle with chocolate chips. Let stand 5 minutes. Spread over top of baked layer. Combine $\frac{1}{2}$ C. powdered sugar, $\frac{1}{2}$ C. peanut butter, 4 T. milk. Drizzle or spread over chocolate chip layer. Cut in small bars.

Frieda Finke

Pineapple Sheet Bars

2 C. sugar
2 eggs
1 No. 2 can crushed pineapple
 $\frac{1}{2}$ t. salt

2 C. flour
 $\frac{1}{2}$ C. oil
1 t. soda

Mix all together and put on greased and floured cookie sheet. Bake at 375 degrees for 35-40 minutes. Frosting:

1 stick oleo
 $\frac{2}{3}$ C. Pet milk

1 C. sugar
1 $\frac{1}{3}$ C. coconut

Boil oleo, sugar and milk 10 minutes. Add coconut and (nuts also if desired). Spread over bars.

Susannah Huff



In most instances, criticism is just pride in action!

Indoctrinating children in the truth is far more effective when the lesson is "caught" not just "taught."

Rocky Road Bars

1/4 C. flour
1/4 t. baking powder
1/8 t. salt
1/3 C. brown sugar, packed
1 egg

1 T. soft butter
1/2 t. vanilla
1/2 C. walnuts, finely chopped (optional)

Sift flour with baking powder and salt. Add all remaining ingredients except walnuts, beat until smooth. Stir in nuts. Turn into greased 8 x 8 in. pan. Bake at 350 degrees 15 minutes, just until top is lightly browned and springs back when touched lightly. Remove from oven and immediately cover with the following, placing ingredients over the baked layer in order listed:

1 C. miniature marshmallows
1/2 C. coarsely chopped walnuts **1 6-oz. pkg. semi-sweet chocolate morsels**

Return pan to oven for 2 minutes, or just until chocolate is softened. Remove from oven and swirl chocolate over marshmallows and walnuts. Cool until chocolate is set before cutting. Cut into bars. This recipe may be doubled easily.

Muriel Ostermeier, Eileen Jennings

Scotcharoos

1 C. sugar
1 C. peanut butter **1 C. white syrup**
6 C. Rice Krispies

Cook sugar, syrup and peanut butter slowly for 5 minutes, then stir in Rice Krispies. Press in a 13 x 9 in. pan. Frost with 1 pkg. chocolate chips and 1 pkg. butterscotch chips melted over hot water. Spread over rice krispies mixture and cut when cool.

Harriet Thomas

Swedish Walnut Bars

1 1/2 C. flour
1/3 C. sugar
1 t. baking powder
1/2 t. salt, divided
3/4 C. butter

1 egg
1 T. milk
1 1/2 C. nuts
1 1/4 C. powdered sugar
2 T. water

Sift flour, baking powder, 1/4 t. salt, cut in butter. Beat the egg yolk with the milk and blend into the flour mixture. Chill 2 hours. Combine nuts, powdered sugar, water, 1/4 t. salt and lightly beaten egg white. Butter 9 x 9 in. pan and line bottom with wax paper. Divide dough in half and roll to fit 9 x 9 in. pan. Place half in pan and top with nut mixture. Fit other half on top, prick top all over. Bake at 375 degrees for 25-30 minutes. Cool. Remove from pan and when cold cut in bars.

Mrs. Gary Buffington

Three Layer Unbaked Cookies

First layer:

½ C. butter	¼ C. cocoa
¼ C. sugar	1 t. vanilla
2 C. crushed graham crackers	½ C. nuts
1 C. coconut	

Cook butter, cocoa, sugar and vanilla together for 3 minutes. Take off heat and add crumbs, nuts and coconut. Press into 9 x 13 inch pan.

Second layer:

½ C. butter	3 T. milk
1 box instant vanilla pudding	2 C. sifted powdered sugar

Beat butter with milk, and instant pudding; beat in powdered sugar. Spread over first layer.

Third layer: Melt 1 6-oz. pkg chocolate chips with 1½ T. butter, spread over top of second layer and refrigerate. Cut in desired shapes (bars, squares or diamonds).

Susannah Huff

Three Layer Bars

1 C. butter or oleo	1 t. vanilla
½ C. brown sugar	2 C. flour
½ C. white sugar	1 t. baking powder
2 egg yolks	¼ t. salt
1 T. water	½ t. soda

Blend above ingredients and press in 9 x 12 in. cake pan. Cover with layer of butterscotch chips and press down. Beat 2 egg whites until stiff. Gradually beat in 1 C. brown sugar and spread mixture over first two layers. Bake 25 minutes at 350 degrees.

Diane Buffington Braet

Walnuts Squares

1 egg	1 C. brown sugar
½ t. vanilla	½ C. flour
½ t. salt	⅛ t. soda
½ C. nuts	

Beat egg foamy, add sugar and vanilla and beat. Sift flour, salt and soda then add to mixture, add nuts and spread in 8 x 8 in. pan, lightly greased. Bake until dull crust on top, in 325 degree oven, about 25 minutes. Don't over bake. Cool. Cut in bars.

Grace Williams

BROWNIES

Applesauce Brownies

1/2 C. shortening	2 sq. unsweetened chocolate
1 C. sugar	1/2 C. applesauce
1 t. vanilla	2 eggs, well beaten
1 C. flour	1/4 t. soda
1/2 t. baking powder	1/4 t. salt

Melt chocolate and shortening together, blend in sugar, eggs, applesauce and vanilla. Sift dry ingredients together and add to first mixture. Fold in 1/2 C. chopped nuts. Spread in greased and floured square pan. Bake at 350 degrees for 35 to 40 minutes.

Margaret Gipple

Brownies

1/2 C. flour	1 C. oatmeal
1/4 t. soda	1/2 C. brown sugar
1/4 t. salt	6 T. butter

Sift flour, soda, salt, mix with oatmeal and sugar. Stir in softened butter. Pat in pan and bake at 350 degrees for 10 minutes.

1 sq. chocolate, melted	1/4 t. baking powder
4 T. oleo, melted	1/4 t. salt
3/4 C. sugar	1/4 C. milk
1 egg	1/2 t. vanilla
2/3 C. flour	1/2 C. nuts

Combine chocolate, oleo, add sugar, beat well then add the egg and mix. Sift dry ingredients, add alternately with the milk and vanilla, to the chocolate mixture. Spread over first layer and bake 25 minutes at 350 degrees.

TOPPING: Melt 1 square chocolate and 2 T. butter and add 1 1/2 C. powdered sugar, 1 t. vanilla and enough hot water to spread, teaspoonful at a time.

Charlotte Young



Is it so bad, then, to be misunderstood? Pythagoras was misunderstood, and Socrates, and Jesus, and Luther, and Capernius, and Galileo, and Newton and every pure and wise spirit that ever took flesh. To be great is to be misunderstood.

Nothing great was ever accomplished without enthusiasm.

Brownies Brownie

4 sq. chocolate	3/4 C. butter
3 C. sugar	1/2 t. salt
6 eggs	1/2 C. nutmeats
2 C. flour	2 t. vanilla

Beat sugar and eggs well. Add chocolate that has been melted with butter. Beat well and add flour (sifted with salt). Stir in nuts and vanilla. Put in a floured 10 x 12 in. pan. Bake at 400 degrees for 15 minutes. Cut into squares. Makes 48. You may use 12 T. cocoa plus 2 t. butter in place of the chocolate. Frost with the following frosting:

1/2 C. brown sugar	1/4 C. water
1 sq. chocolate	3 T. butter
1 t. vanilla	1 1/2 C. powdered sugar

Combine sugar, water and chocolate and boil for 3 minutes. Add butter and vanilla, cool, then add powdered sugar and blend well.

Helen Gipple

Butter Milk Brownies

2 C. sugar	2 C. flour
2 sticks oleo	1/4 t. salt
3 T. cocoa	1 C. water
2 eggs, well beaten	1/2 C. buttermilk
1 t. vanilla	1 t. soda

Mix flour, sugar and salt together. Mix oleo, cocoa and water together and bring to a rapid boil. Pour over flour mixture and add eggs, buttermilk, soda, and vanilla and blend well. Pour on cookie sheet and bake about 20 minutes at 350 degrees. Frost with the following frosting:

1 stick oleo	6 T. milk
2 T. cocoa	1 box powdered sugar
1 t. vanilla	nuts

Bring to boil oleo, milk and cocoa. Add powdered sugar, vanilla and nuts. Blend well. Spread on Brownies and cut as desired.

Janet Gipple

Butterscotch Brownies

1/2 C. melted shortening	2 C. brown sugar
2 eggs, unbeaten	1 t. salt
2 t. baking powder	1 1/2 C. flour
1 C. chopped nuts	1 t. vanilla

Cream shortening and sugar, add eggs and beat well. Add sifted dry ingredients and beat until smooth. Stir in nuts and vanilla. Bake in 9 x 12 in. pan at 350 degrees for 35 minutes. Cut in squares.

Beverly Jean Showman

Chocolate Chip Blond Brownie

$\frac{2}{3}$ C. melted shortening
3 eggs
2 $\frac{1}{2}$ t. baking powder
6 oz. chocolate chips

2 C. packed brown sugar
2 $\frac{3}{4}$ C. sifted flour
1/2 t. salt
1 C. nuts (optional)

Cream shortening and sugar by mixer. Add eggs and beat well. By hand, add salt, flour and baking powder. Add chips and nuts. Bake at 325 degrees for 25 to 30 minutes. Frost with powdered sugar icing if desired.

Helen Gipple, Lenore Owens

Delicious Brownies

$\frac{1}{4}$ lb. margarine
4 eggs
1 1-lb. can chocolate syrup
 $\frac{1}{2}$ t. baking powder

1 C. sugar
1 t. vanilla
1 C. and 1 T. flour
pinch of salt

Mix in order given and add 1 C. nuts if desired. Bake in 350 degree oven for 30 minutes.

FROSTING: Bring to boil and boil 30 seconds, 6 T. milk, 6 T. margarine, 1 $\frac{1}{2}$ C. sugar. Take from heat and beat in $\frac{1}{2}$ C. chocolate chips. Spread on Brownies.

Joy Crosset, Grace Williams,
Shirley Finke, Ruth Gipple

Double Frosted Brownie

5 sq. unsweetened chocolate
 $\frac{1}{2}$ C. butter or oleo
 $\frac{1}{2}$ C. flour
1 t. vanilla

2 eggs
1 C. sugar
 $\frac{1}{4}$ t. salt

Melt 2 sq. chocolate with butter. Beat eggs, add sugar. Mix well. Stir in melted chocolate. Mix flour and salt, add and blend well. Add vanilla and nuts. Bake at 350 degrees for 20 to 25 minutes, in 11 x 7 baking pan. Cool. Top with frosting, then melt remaining 3 sq. of chocolate and spread on top of frosting. Cool in refrigerator.

FROSTING: 1 $\frac{1}{2}$ C. sugar, $\frac{1}{3}$ C. oleo, $\frac{1}{2}$ C. med. cream (can use half and half), 1 t. vanilla. Bring to boil and cook to 236 degrees on candy thermometer or soft ball stage. Cool, and beat until creamy and of spreading consistency.

Betty Jennings

Easy Quick Brownies

1 C. sifted flour	1/2 t. baking powder
1/2 C. cocoa	1/4 t. salt
1 C. sugar (granulated)	1 t. vanilla
1/3 C. butter or margarine	2 eggs
1/2 C. nuts (chopped)	

Mix in bowl flour, baking powder, salt, cocoa, sugar, beat in butter, add eggs, beat until well blended. Add vanilla and nuts. Pour in well greased 9 x 9 in. pan. Bake at 350 degrees for 25 minutes. Cut in squares.

Eunice Aringdale

Fudge Bar Brownies

1/2 C. oleo	4 T. cocoa
2 C. sugar	3 eggs
1 1/2 C. flour	1 t. vanilla

Melt oleo, add cocoa. Beat together sugar and eggs (one at a time), add melted oleo and cocoa. Add flour) and vanilla and blend well. Pour into 9 x 13 in. pan. Sprinkle nuts on top and bake at 350 degrees for 30 minutes.

Janet Gipple

Favorite Fudge Frosted Brownies

1/2 C. butter or shortening	1 C. sugar
2 eggs	2 sq. unsweetened chocolate, melted
1 t. vanilla	1/2 C. flour
1/2 C. chopped nuts	

Mix in order given, if necessary 5 T. cocoa may be used in place of chocolate. Bake in 9 x 9 in. pan at 325 degrees for 35 minutes. Frost with following Frosting:

1 C. powdered sugar	2 T. cream or milk
1 T. cocoa	1 T. butter

Cook until mixture boils around sides of pan, then beat to spreading consistency.

Helen North Rodgers



There can be no economy where there is no efficiency.

Never complain and never explain.

A man is as old as he's feeling, a woman as old as he looks. —Collins

Marbled Brownies

1 C. butter or oleo, softened	2 C. sugar
1½ t. vanilla	4 eggs
1¾ C. flour	2 C. nuts, chopped
2 sq. unsweetened chocolate	½ t. salt
Velvety chocolate frosting	

Cream oleo, sugar and vanilla till light and fluffy. Add eggs, one at a time, beating well. Add flour and salt. Mix well. Divide in half and add chocolate to one half. Alternately drop by spoonful into greased 9 x 13 in. pan. Press down with spoon and smooth batter. Run knife through several times to marbleize. Bake at 350 degrees for about 45 minutes. Cool and frost. Velvety Chocolate Frosting:

2¼ C. powdered sugar	4 sq. unsweetened chocolate, melted
¼ C. hot water	4 egg yolks
1 t. vanilla	¼ C. oleo or butter

Mix sugar, chocolate, and hot water. Mix well. Add yolks, one at a time. Add oleo, melted, and vanilla. Beat till smooth. Spread on brownies. Cut in squares.

Betty Jennings

No-Bake Brownies

2 C. semi-sweet chocolate chips	1 C. confectioner's sugar
1 C. evaporated milk	1 C. chopped nuts or flaked coconut
3 C. vanilla wafer crumbs	½ t. instant coffee
½ t. salt	2 C. miniature marshmallows
2 t. shortening	

Combine chocolate and milk in top of double boiler over hot water (not boiling), stir until chocolate melts and mixture is well blended. Combine remaining ingredients except shortening in large bowl and mix well. Reserve ½ C. of the chocolate mixture; add remaining chocolate to crumb mixture and mix well. Press evenly into well greased 9 x 9 in. pan. Return reserve chocolate mixture to top of double boiler; add shortening. Place over hot water (not boiling) and stir until shortening is melted. Spoon over mixture in pan, spreading evenly. Chill until set. Cut into squares.

Margaret Gipple



A friend may well be reckoned a masterpiece of nature.

Some call it evolution, others call it God.

If Jesus Christ were to come today people would not crucify Him. They'd ask him to dinner to hear what he had to say and make fun of it.

DROP COOKIES

Applesauce Cookies (Diabetic)

1/2 C. butter	1/2 t. nutmeg
1 t. cinnamon	1/4 t. cloves
1/4 t. salt	1 1/4 C. flour
1 egg	1 C. applesauce (sweetened with
1 t. soda	sucaryl)
1 C. oatmeal	1/3 c. raisins
1 T. sucaryl	

Mix butter, sucaryl, cinnamon, nutmeg, salt and cloves well. Add egg and beat well. Sift flour and soda and add alternately with applesauce. Last fold in oatmeal and raisins. Drop by teaspoonful on greased cookie sheet. Bake at 350 degrees for 15 to 20 minutes.

Lorena Gipple

Apricot Balls

1 1/2 C. dried apricots	2 C. flake coconut
2/3 C. Eagle Brand sweetened condensed milk	

Grind apricots; mix apricots, coconut and milk. Form into balls and roll in powdered sugar. Chill. (These are a delicious addition to a "goodie" tray at Christmas time.)

Mrs. Nancy Gipple

Aunt Ida's Cookies

1 C. butter or oleo	1 3/4 C. sugar
2 C. oatmeal	3 eggs
2 1/2 C. flour	1 C. buttermilk
2/3 t. soda	2 t. (level) baking powder
1 t. cinnamon	1 t. vanilla
1 C. raisins or chocolate chips	

Mix all ingredients together and drop on greased cookie sheet. Bake at 350 degrees for 10 to 15 minutes or until done.

Lou Finke



Kissing don't last but cookin' do.

When I make a feast I would my guests should praise it, Not the cooks.

Brown Eyed Susan Cookies

$\frac{2}{3}$ C. sugar	$\frac{3}{4}$ C. butter or oleo
$\frac{1}{4}$ t. butter flavoring	1 egg
1 t. vanilla	1 t. burnt sugar flavoring
1 $\frac{3}{4}$ C. flour	dash salt

chocolate stars or Rockford mints

(Note: no soda or baking powder is used.) Cream butter and sugar; add egg and flavorings. Beat until fluffy; add flour gradually. Chill at least 1 hour, shape in one in. balls and place on ungreased cookie sheet. Press chocolate star or Rockford mint in center of each ball. Bake at 375 degrees for 10 to 12 minutes.

Norma Jennings

Brown Sugar Cookies

$\frac{1}{2}$ C. brown sugar	$\frac{1}{2}$ C. sugar
1 C. butter or oleo	1 egg
1 t. vanilla	2 C. flour
$\frac{1}{2}$ t. soda	1 t. salt
$\frac{1}{2}$ C. chopped nuts (optional)	

Cream brown sugar, sugar and butter. Blend in egg and vanilla. Combine dry ingredients and nuts, add to creamed mixture. Chill for 30 minutes. Shape dough into balls and roll in sugar. Place on ungreased baking sheet and press flat with bottom of glass. Bake for 10 to 20 minutes at 350 degrees.

Audrey Finke

Candy Bar Cookies

$\frac{3}{4}$ C. butter	$\frac{3}{4}$ C. sifted powdered sugar
1 t. vanilla	2 T. evaporated milk
$\frac{1}{4}$ t. salt	2 C. sifted flour

Cream butter and sugar well; add vanilla, salt and evaporated milk and mix well. Blend in flour. If necessary, chill for easier handling. Roll out dough, half at a time, on floured surface to a 12 x 18 in. rectangle; trim sides. Cut into 3 x 1 $\frac{1}{2}$ in. rectangles or 2 in. squares. Place on ungreased cookie sheet. Bake at 325 degrees for 12 to 16 minutes until lightly browned. Cool. Spread with 1 t. Filling on each. Top with $\frac{1}{2}$ t. Icing. Decorate with pecan half, if desired. CARAMEL FILLING:

$\frac{1}{2}$ lb. (28) light colored caramels	$\frac{1}{4}$ C. evaporated milk
$\frac{1}{4}$ C. butter	1 C. sifted powdered sugar

1 C. pecans, chopped

Combine in top of double boiler candy caramels and milk and heat until caramels melt, stirring occasionally. Remove from heat, stir in butter, powdered sugar and pecans.

CHOCOLATE ICING: Melt 1 6-oz. pkg. semi-sweet chocolate morsels with $\frac{1}{2}$ C. evaporated milk over low heat. Remove from heat. Stir in 2 T. butter, 1 t. vanilla and $\frac{1}{2}$ C. sifted powdered sugar.

Margaret Gipple

Caramel Cookies

36 caramels
1 C. corn flakes
1 C. coconut

3 T. Cream
1 C. rice krispies
1/2 C. nuts

Melt over hot water the caramels and cream. Add rest of the ingredients and mix and form into balls or drop by teaspoon on wax paper. (Paper should be greased.)

Burnadine Buffington

Carrot Cookies

1 C. shortening
3/4 C. sugar
1/4 t. salt
2 T. orange juice
1 jar baby food carrots

1 egg
2 t. baking powder
2 C. flour
1 T. grated orange rind
1/2 t. vanilla

Cream shortening and sugar. Beat in egg, the orange juice and grated orange rind. Sift dry ingredients together and add to first mixture. Add jar of carrots and vanilla. Bake for 12 minutes in 400 degree oven. Ice with powdered sugar and orange juice icing.

Jessie Rees

Cherry Winks

2 1/4 C. flour
1/2 t. soda
3/4 C. shortening
2 eggs
1 t. vanilla
1 C. chopped dates

1 t. baking powder
1/2 t. salt
1 C. sugar
2 T. milk
1 C. chopped nuts
1/3 C. chopped maraschino cherries

Sift together dry ingredients. Cream shortening and sugar, add eggs, milk, and vanilla. Blend in dry ingredients, add nuts, dates and cherries. Mix well. Shape into balls. Roll each ball in crushed cornflakes. Flatten and top each one with 1/4 maraschino cherry. Bake 12 minutes at 375 degrees.

Norma Jennings

Chocolate Hermits

1 C. brown sugar
1/2 C. shortening
1 egg
1 t. vanilla
1 C. nuts (optional)

1/2 C. sweet milk
1/2 t. soda, dissolved in 1/3 C. hot water
1 1/2 sq. chocolate
1 1/2-2 C. flour

Mix all ingredients together. Drop by spoonfuls and bake at 350 degrees for 13-15 minutes. Ice with powdered sugar frosting with coffee added. Makes 2 1/2 dozen.

Mildred Gipple

Chocolate Chip Cookies

1 C. shortening
3/4 C. white sugar
2 eggs
1 t. vanilla
1 t. salt
1 1/2 C. flour

1 t. soda, dissolved in 1 t. hot water
3/4 C. brown sugar
2 C. oatmeal
1 pkg. chocolate chips
1 C. nuts

Blend shortening with sugars. Add remaining ingredients in order given. Drop by T. on greased cookie sheet. Bake at 350 degrees for 8-10 minutes.

Gladys Davis

Chocolate Chip Cookies

1 C. white sugar
3 eggs
1 C. brown sugar
1 t. vanilla
1 small pkg. chocolate chips

1 C. shortening
3 C. flour
2 t. soda
salt
nuts

Mix in order given. Drop on greased cookie sheet. Bake at 350 degrees for 10-15 min.

Janet Gipple

Soft Chocolate Chip Cookies

1 C. brown sugar
1/2 t. salt
1 egg
1 3/4 C. flour
1 C. chocolate chips

1/2 C. shortening
1 t. vanilla
1/4 C. sour milk
1/2 t. soda
1/2 C. chopped nuts

Cream sugar, butter, salt and vanilla, add egg and mix well. Add flour and soda sifted together alternately with sour milk. Stir in nuts and chips. Drop by teaspoon on greased or teflon cookie sheet. Bake 8-10 minutes in 400 degree oven. Don't over bake. Approximately 50 cookies.

Dorothy Buffington

Chocolate Macaroons

1/2 C. salad oil
2 C. sugar
3 t. vanilla
2 t. baking powder

3 sq. melted chocolate
4 eggs
2 1/4 C. flour, sifted
1/2 t. salt

Combine salad oil, chocolate and sugar. Beat in one at a time, beating thoroughly, eggs, vanilla, flour, baking powder, and salt. Chill batter several hours. Roll into balls the size of hickory nuts then roll each ball in sifted powdered sugar. Place on slightly greased baking sheet 2 inches apart. Bake 12 minutes in 375 degree oven.

Verena Buffington

Chocolate Shadows

1 1/2 C. flour	1/2 C. shortening
3/4 t. soda	1/2 C. peanut butter
1/2 t. salt	1 egg
1/2 C. sugar	1/2 C. chocolate chips
1/2 C. brown sugar	

Combine all ingredients except chips. Blend well with mixer. Melt chocolate chips over hot water (not boiling). Add to the dough and stir just to reveal. Shape into balls using a teaspoon. Place on ungreased cookie sheet. Flatten with bottom of a glass dipped in sugar. Bake 8-10 minutes in 375 degree oven.

Esther King (Rev. Lynn King)

Cinnamon Cookies

1 1/2 C. sugar	2 t. cream of tartar
1 C. shortening	1 t. soda
2 eggs	1/2 t. salt
2 3/4 C. flour	1 t. vanilla (optional)

Mix in order given and make into balls. Roll in mixture of 2 T. cinnamon and 2 t. sugar. Bake 8-10 minutes at 400 degrees.

Marguerite Jennings, Robyn Buffington

Creme Filled Cookies

7 T. chilled oleo	1 C. sifted all-purpose flour
2 1/2 T. milk	

Cut oleo into flour until the size of small peas. Sprinkle milk a T. at a time over part of the mixture, tossing lightly and pushing to side bowl until all is moistened. Form in ball and divide in half. On slightly floured surface, roll out to $\frac{1}{8}$ inch thickness. Cut in rounds with floured 1 1/2 inch cookie cutter. Dip one side of each cookie in sugar. Place sugar side up on ungreased cookie sheet, 1/2 inch apart. Prick top with fork. Bake at 375 degrees about 8 minutes or until golden and puffy. Cool and put together with the following filling:

ALMOND CREME FILLING

3/4 C. powdered sugar	1 T. soft oleo
1/8 t. almond extract	1 T. milk (or enough for spreading)

Combine ingredients thoroughly.

Linda Jennings

Date Filled Drop Cookies

1 C. soft shortening	1 t. vanilla
2 C. brown sugar	1 t. salt
2 eggs	1 t. soda
½ C. buttermilk or sour milk	½ t. cinnamon
3½ C. flour	½ C. nuts

Cream shortening and sugar, add eggs and vanilla, beat well. Add sifted dry ingredients alternately with sour milk. Stir in nuts. Drop by teaspoonful on greased cookie sheet. Press down a little in the center and put a spoonful of filling on top and then put ½ t. of dough on top. Bake 15 minutes in a 375 degree oven. Approximately 5 dozen.

Filling:

2 C. cut up dates	1 C. sugar
1 T. corn starch	¾ C. water

Cook, stirring often, until thick.

Dorothy Buffington

Date Pinwheels

1 C. brown sugar	1 C. white sugar
1 C. shortening	3 eggs
4 C. flour	½ t. salt
1 t. vanilla	1 t. soda
1 C. nuts	

Mix in order given. Divide into 3 parts. Roll on waxed paper and spread date mixture on this. Roll up like jelly roll. Wrap in waxed paper and keep in refrigerator until ready to use. Slice ¼ inch thick and bake 10 minutes in 350 degree oven.

Filling:

½ lb. dates	½ lb. sugar
1 C. water	2 T. corn starch

Cook together until thick. Nuts may be added to either the filling or dough.

Jessie Rees, Marelyn Rees

Unbaked Date Cookies

2 eggs	¾ C. sugar
1½ C. dates, chopped	2 C. Rice Krispies

Beat eggs in cold frying pan, add sugar and dates and cook until mushy and done. Cool. Stir in Rice Krispie. Shape in balls and roll in coconut or colored sprinkles.

Maribeth B. Nelson

Easy Made Cookies

1/2 C. sugar

1/2 stick oleo

1/2 t. cream of tartar

1/2 t. soda

1/2 C. powdered sugar

1/2 C. cooking oil

2 1/2 C. flour

1/2 t. salt

Sift flour, soda and salt together, put all ingredients in large bowl and let beater mix it, then drop from spoon or make into small balls with hand. This dough will not stick to hands. You may divide dough in 2 or 3 portions and make different kinds. Put nuts in some, chocolate chips in some, or coconut or just plain. Bake at 350 degrees.

Hazel Hanft

Egg Yolk Cookies

1 C. sugar

1 C. brown sugar

1 1/2 C. shortening

5 egg yolks

3 C. flour

1 t. salt

1 t. soda

2 t. baking powder

1 t. vanilla

Drop by t. on ungreased cookie sheet. Bake 15 minutes in 325 degree oven. Nuts, coconut or chocolate chips may be added.

Irma Boston (Rev. W. T. Boston)

Ginger Bread Boys

1/4 C. butter

1/2 C. white or brown sugar

1/2 C. dark molasses

3 1/2 C. all-purpose flour

1/4 C. water

1/4 t. cloves

1/2 t. cinnamon

1 t. ginger

1/2 t. salt

1 t. soda

Cream butter and sugar, beat in molasses. Sift and measure flour and add spices. Blend dry ingredients with butter mixture in 3 parts alternately with water. Chill 2 or 3 hours. Use stiff cardboard to make pattern for boy or girl cookies. Bake at 350 degrees for 8 minutes on a greased cookie sheet.

Phyllis Close



Religion, if in heav'nly truths attired
Needs only to be seen to be admired. —Cowper.

Love's but a frailty of the mind
When 'tis not with ambition join'd. —Congreve

Gumdrop Cookies

1 C. shortening
1 C. white sugar
2 C. flour
1 t. soda
1 C. coconut
2 t. vanilla

1 C. brown sugar
2 eggs
1 t. baking powder
1 C. gumdrops (cut in pieces)
2 C. quick oatmeal
1/4 t. salt

Cream shortening and sugars, add eggs, add dry ingredients. Add gumdrops, coconuts, oatmeal, nuts and vanilla. Makes a very stiff batter. Take fork and shape cookies. Bake at 375 degrees until done. (Add nuts if desired.)

Peggy Buffington, Lucile Gipple

Extra Good Ice Box Cookies

1/2 C. margarine or lard
2 C. brown sugar
2 eggs
4 C. flour

1 t. vanilla
1/2 t. salt
1 t. soda
1 t. cream of tartar

Cream sugar and shortening, add eggs and vanilla. Add soda and cream of tartar to 1 C. flour, stir into creamed mixture, then add rest of flour little at a time and mix well. Shape into 3 rolls. Store in refrigerator. Slice in 1/4 inch slices, bake at 350 degrees 12 minutes. Nuts may be added when mixing if desired.

Harriet Thomas

Ice Box Cookies

1 1/2 C. shortening
2 C. brown sugar
3 eggs
1 t. cinnamon

1 t. soda
1/2 t. salt
1 C. nuts
5 C. flour

Cream shortening and sugar. Add well beaten eggs. Sift together dry ingredients. Add gradually to creamed shortening, add nuts. Roll into 2 rolls and let stand over night in refrigerator. Slice thin and bake on greased cookie sheet at 350 degrees for about 10 minutes. Makes a large recipe.

Debra Davis

Jam (Orange Marmalade) Cookies

2 C. sugar
2 eggs
4 1/2 C. flour
1 t. salt

1 1/2 C. butter
1 C. orange marmalade
2 t. soda

Add sugar to butter and beat until fluffy. Add eggs, marmalade, and then dry ingredients. Drop on cookie sheet. Bake at 375 degrees until very light brown. These cookies are best if frosted with icing made of powdered sugar, cream, and vanilla. Makes 100.

Norma Jennings

"K" Cookies

$\frac{1}{2}$ C. white corn syrup
 $\frac{3}{4}$ C. peanut butter
 $\frac{1}{2}$ t. vanilla

$\frac{1}{2}$ C. sugar
3 C. K breakfast cereal

Bring sugar and syrup to a boil. Blend in peanut butter and vanilla. Stir in cereal. Drop by teaspoonsful on waxed paper. Let cool.

Linda Jennings, Diane Braet

Melting Moments

1 C. soft butter
 $\frac{3}{4}$ C. cornstarch

$\frac{1}{3}$ C. powdered sugar
1 C. flour

Cream butter, gradually beat in sugar, cornstarch and flour. Mix well. Chill 1 hour. Form into 36 irregular heaps on un buttered cookie sheet. Bake in 350 degree oven until light brown on the bottom, about 15 minutes, cool and frost. Can be frozen.

FROSTING: Mix 2 t. melted butter, 1 C. powdered sugar and 1 t. flavoring (lemon, orange, vanilla or rum) with enough light cream to spread.

Burnadine Buffington

Meringue Delights

$\frac{1}{8}$ t. salt
1 egg white
 $\frac{1}{3}$ C. sugar
 $\frac{1}{3}$ C. chocolate chips

$\frac{1}{2}$ t. vanilla or almond extract
 $1\frac{1}{3}$ C. candy coated cereal or corn flakes
chopped nuts if desired

Add salt to egg white and beat until foamy. Add sugar, 2 T. at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Add flavoring; fold in cereal, chocolate chips and nuts. Drop from teaspoon on greased baking sheet. Bake in 350 degree oven 15 minutes, or until done. Makes 2 dozen.

Beverly Showman

Molasses Cookies

1 C. brown sugar
 $\frac{3}{4}$ C. lard
2 eggs
 $\frac{1}{2}$ t. salt

1 C. molasses
2 t. soda dissolved in $\frac{3}{4}$ C. sour cream
1 t. cinnamon
3-4 C. flour

Mix all together using enough flour to make soft dough, stiffer than you think. This is a good dough to make cut out cookies. Bake on greased cookie sheet about 15 minutes at 350 degrees.

Joyce Huff

Molasses Cookies

1/2 C. shortening	1 t. cinnamon
1/2 C. sugar	1 t. ginger
1 C. molasses	1/2 C. boiling water
1 egg	1/2 t. salt
3 1/2 C. flour	2 t. soda
1 T. vinegar	1 t. vanilla

Mix and bake at 350 degrees for 10-12 minutes.

Lucile Gipple

Soft Molasses Cookies

3/4 C. butter or oleo	1 1/2 C. brown sugar (light brown)
3 eggs	2 T. molasses (dark)
1 t. soda	3 C. flour
1 t. vanilla	Raisins, nuts, or dates may be added

Combine soda and molasses, stir them together; add to creamed mixture; gradually stir in flour and raisins, etc. if used. Drop by spoonful on to cookie sheet and bake in 350 degree oven. Be careful not to overbake. Frost with powdered sugar frosting, if you want to you can put 1/2 maraschino cherry on top. Also good with sugar sprinkled on top before baking.

Joy Sheldon

No Bake Cookies

2 C. sugar	4 T. cocoa
1 C. milk	1 pt. marshmallow creme
1/2 C. peanut butter	2 T. butter
3 1/2 C. crushed graham crumbs	1/2 C. chopped nuts
1 t. vanilla	1/2 C. coconut if desired

Boil sugar, cocoa and milk together to soft ball stage; while hot add other ingredients in order given and drop quickly by teaspoon on a greased cookie sheet or waxed paper.

Karen Buffington

Nut Cracker Meringue Cookies

3 egg whites	1/2 t. baking powder
1 C. sugar	1 t. vanilla
1 C. almonds, finely chopped	1/2 C. fine cracker crumbs

Beat egg whites to soft peaks, beat in baking powder and sugar, adding a little at a time. Beat until stiff peaks. Fold vanilla, almonds and crumbs. Line cookie sheet with foil. Drop by teaspoon. Bake 25-30 minutes at 325 degrees, until lightly brown. Remove gently from foil to rack to cool.

Dorothy Buffington

Oatmeal Cookies

1 pkg. Duncan Hines cake mix (spice, white, or yellow)	1 C. chopped pecans
2 C. quick oatmeal	2 eggs
3/4 C. cooking oil	1/2 C. milk
1/4 t. salt	1 C. white raisins
1 C. mixed candied fruit	1 C. candied cherries

Mix all at one time, drop from a teaspoon onto an ungreased cookie sheet. Bake at 400 degrees until light brown.

Mrs. Dean Gipple

Oatmeal Cookies

2 C. shortening	4 C. rolled oats
4 eggs	2 t. vinegar
2/3 C. milk	1 t. salt
2 t. soda	1 t. cinnamon
1 t. vanilla	raisins
nuts	C. flour
4 C. brown sugar	

Add vinegar directly to milk, then add ingredients in the order given. Bake at 350 degrees for 12-15 minutes or until done. This is a large recipe.

Janet Gipple

Orange Ball Cookie (No Bake)

1 can frozen orange juice (6 oz.)	20 butter cookies
1/2 lb. butter or oleo	3/4 pkg. powdered sugar 1 box vanilla wafers (large size)

Crush vanilla wafers and butter cookies, mix the other ingredients together and add to crumbs. Make small balls and roll in coconut or ground nuts. Can be eaten right away.

Lorena M. Gipple

Orange Crinkles

1/2 C. crisco oil	1 pkg. Duncan Hines orange cake mix
2 eggs	

Combine all ingredients and mix well. Drop onto greased cookie sheet by teaspoonful. Press 1 pecan half onto top surface of cookie. Bake at 350 degrees for 10-15 minutes or until golden brown. Cool on rack.

Marguerite Jennings

Paintbrush Cookie

1 C. shortening (part butter)	1/2 t. almond extract
2 C. sugar	4 C. sifted flour
4 eggs	4 t. baking powder
2 t. vanilla	1 t. salt

Cream shortening and sugar thoroughly; add eggs and flavoring, beat well. Sift dry ingredients and add to batter. Stir only enough to completely blend. Cover dough and chill well. Keep dough in refrigerator, taking out only the portion to be rolled at a time. Use lightly greased cookie sheets. Bake at 400 degrees for 6 to 10 minutes, depending on size and variety of cookie. Egg Yolk Paint: Mix 1/4 t. water with an egg yolk. Put a little in each of 2 or 3 tiny cups. Add food colors. Apply with brushes to cookies placed on pans ready to bake. Dough should be rolled almost 1/4 inch. thick. Bake until set, not browned, about 6 minutes.

Margaret Gipple

Peanut Butter Cookies

1 C. shortening	2 1/2 to 3 C. flour
1 C. sugar	4 t. baking powder or 1 t. soda
1 C. brown sugar	1/2 t. salt
1 C. peanut butter	1 t. vanilla
2 eggs	

Cream shortening and sugars, add eggs and beat. Stir in peanut butter and vanilla. Add dry ingredients that have been sifted together. Mix well. Shape into balls the size of walnuts. Place on ungreased cookie sheet. Press down with fork. Bake 12-15 minutes in a 375 degree oven.

Irma Boston (Rev. W. T. Boston), Lois Buffington

Peanut Butter Chocolate Chip Cookies

1 C. sugar	1 C. flour
1/2 C. shortening	1 t. soda
1/2 C. peanut butter	1 t. baking powder
2 eggs	1 t. salt
1/2 C. milk	1 C. oatmeal
1 t. vanilla	1 C. chocolate chips

Cream sugar and shortening, add peanut butter, then add eggs and vanilla. Add milk alternately with sifted dry ingredients. Stir in oatmeal, nuts and chocolate chips. Coconut or raisins may be added. Drop by teaspoonful on ungreased cookie sheet. Bake 12-15 minutes in a 375 degree oven.

Dorothy Buffington

Pecan Cookies

1/2 lb. butter or margarine

4 T. powdered sugar

2 t. vanilla

2 C. pecans, ground fine

2 C. flour

Mix all together, form into balls (small) and flatten with a fork. Bake 15 minutes in a 325 degree oven. Roll in sifted powdered sugar while still hot.

Karen Buffington

Pecan Tassies

6 oz. pkg. cream cheese

1 C. butter

2 C. sifted flour

Cream softened cheese and butter; blend in flour. Chill dough at least 1 hour. Make balls of chilled dough; spread in small (1 1/4 inches) greased muffin tins. Sprinkle each cookie with a few chopped pecans; place 1 t. of filling on each, then sprinkle with a few more pecans. Bake at 350 degrees for 15 minutes or until done. Let cool a little before removing from tins. They are better if you don't make the cups too thick!

Filling:

3 T. butter

dash of salt

2 1/4 C. brown sugar

3 eggs

1 1/2 T. vanilla

1 1/2 C. pecans

Cream butter and sugar; add salt, vanilla and eggs. Beat well.

Mrs. Gary Buffington, Eileen Jennings

Pineapple Cookies

1/2 C. shortening

1 t. baking powder

1/2 C. sugar

1/2 t. salt

1/2 C. brown sugar

1 egg

1 C. undrained crushed pineapple

2 C. flour

Cream shortening, add sugars and egg, beat until light. Add sifted dry ingredients, alternately with pineapple. Mix well. Drop by teaspoon 4 inches apart on greased baking pan. Bake at 350 degrees for 15 to 18 minutes.

Edna Gipple, Nellie Anderson

Potato Chip Cookies

1 C. oleo

1/2 C. sugar

1 t. vanilla

1/2 C. potato chips crushed

1/2 C. nuts chopped

1 1/2 C. flour

Mix all together after creaming sugar and oleo. Make into balls and put on ungreased cookie sheet. Bake 8-10 minutes at 350 degrees. Flatten balls before baking.

Verena Buffington, Joyce Huff

Potato Chip Cookies

1 C. oleo or butter	1 t. vanilla
1 C. brown sugar	1 pkg. butterscotch chips
1 C. white sugar	2 C. crushed potato chips
2 eggs	2 C. flour
1 t. soda	pinch of salt

Mix well and drop by t. on greased cookie sheet. Bake in 350 degree oven until brown. (39¢ sack of P. chips equals 2 cups. Crush them in sack they come in. Add ½ C. more flour if they seem too rich.)

Betty Bitting

Puffs

½ C. shortening (Crisco)	1 C. sugar
2 eggs	3 C. flour
1 t. salt	½ t. nutmeg
3 t. baking powder	1 C. milk

Mix together thoroughly soft shortening, sugar and eggs. Sift dry ingredients together and stir in alternately with milk. Fill greased muffin cups ½ full. Bake until golden brown at 350 degrees—20 minutes. Immediately roll—in 2 sticks of oleo which has been melted, then dip into mixture of 1 C. sugar and 2 t. cinnamon.

Betty Gipple

Pumpkin Cookies

½ C. shortening	2 ¼ t. baking powder
1 C. sugar	1 t. cinnamon
1 C. sieved pumpkin	¼ t. ginger
1 egg	¼ t. nutmeg
1 t. vanilla	½ t. salt
1 t. lemon extract	raisins
2 ¼ C. flour	nuts

Cream shortening and sugar, add pumpkin, egg and flavorings. Sift dry ingredients and add to mixture. Add raisins and nuts and drop by spoonful on cookie sheet. Bake in 350 degree oven until done.

Ruth Abbott



Onions build you up physically, but run you down socially.

Always remember today is the first day of the rest of your life.

Three may keep a secret if two of them are dead.

Raisin Drop Cookies

1/2 C. lard	1 C. water
1 1/2 C. sugar	1 1/2 t. soda
2 eggs	1 1/2 t. cinnamon
2 1/2 C. flour	1/2 t. nutmeg
1 C. raisins	1/4 t. cloves
1/4 t. salt	nuts, if desired

Heat raisins and water together, dissolve the soda in this, be sure of 1 C. raisin juice after heating. Cream sugar and lard, add the eggs and beat well. Sift dry ingredients together and add alternately to creamed mixture with raisins and juice. Bake on large greased and floured cookie sheet for 25 minutes in 365 degree oven. If you want a drop cookie add a little more flour and drop on cookie sheet by teaspoon. Frost with powdered sugar frosting, if desired, sprinkle with nuts.

Mildred Gipple

Rice Krispies Cookies

1 6 oz. pkg. chocolate chips	2 T. peanut butter
1 6 oz. pkg. butterscotch chips	4 C. Rice Krispies

Melt chips and peanut butter together in heavy saucepan over low heat, stirring constantly until well-blended. Remove from heat. Add Rice Krispies; stir until well-coated. Drop by spoonful onto waxed paper or buttered baking sheets. Let stand in cool place until firm. Makes 4 dozen. Mixture may be pressed in buttered 9 x 9 in. pan.

Verena Buffington

Raspberry Pillows

3 3-oz. pkgs. cream cheese, softened	1/2 C. butter or oleo, softened
1 1/2 C. sifted all purpose flour	1/2 10-oz. jar red raspberry preserves
1/2 C. ground English walnuts	1 beaten egg

Beat together cheese, oleo, and flour until well blended. Wrap dough and refrigerate at least one hour. Mix together preserves and nuts. Set aside. Preheat oven to 450 degrees. Roll out half of dough at a time on a well-floured board. Cut into 3" x 2" rectangles. Place half a teaspoonful of filling on one end of rectangle, folding other half over top and seal edges with a fork dipped in flour. Brush tops with the beaten egg and bake on ungreased cookie sheet for 12-15 minutes or until golden. Keep last half of dough chilled while working with first. (Strawberry preserves is also good.)

Norma Jennings

Sorghum Cookies

1 C. sorghum	$\frac{3}{4}$ t. cinnamon
$\frac{3}{4}$ t. ginger	$\frac{1}{2}$ C. shortening
$\frac{1}{2}$ C. sour milk	2 t. soda
3 C. flour	

Heat to boiling, sorghum, cinnamon and ginger, cool to lukewarm. Add shortening and sour milk and mix well. Blend in soda sifted with flour. Chill over night. Roll to $\frac{1}{4}$ inch. Do not add flour to mixture. Cut out and bake on ungreased cookie sheet in 350 degree oven for 8 to 10 minutes. Frost while warm. (Very good.)

Letha Hall

Sour Cream Drops

$\frac{1}{4}$ C. shortening	$\frac{1}{2}$ t. soda
$\frac{3}{4}$ C. brown sugar	$\frac{1}{2}$ C. sour cream
$\frac{1}{2}$ t. vanilla	1 egg
$\frac{1}{4}$ t. salt	1 $\frac{1}{2}$ C. flour

Cream shortening, vanilla, salt and sugar. Add egg and beat well. Add sifted dry ingredients alternately with sour cream. Nuts or cut up dates may be added. Drop by teaspoon on greased pan and bake 12-15 minutes in a 375 degree oven.

Marguerite Jennings

Easy Sugar Cookies

1 $\frac{1}{4}$ C. soft butter	1 t. salt
2 C. sugar	4 t. baking powder
2 eggs	1 t. vanilla
5 C. flour	$\frac{1}{2}$ C. milk

Cream butter and sugar, add eggs and beat until fluffy. Stir together dry ingredients and add alternately with milk. If dough is sticky, add flour to handle. Roll $\frac{1}{4}$ " thick and cut into shapes. Bake on ungreased baking sheets, 375 degrees for 8 minutes. Makes 100.

Lori Thacker



There is so much good in the worst of us, and so much bad in the best of us, that it hardly becomes any of us, to talk about the rest of us. —Hoch

I slept and dreamed that life was beauty; I woke and found life was duty.

No-Roll Sugar Cookies

1 C. powdered sugar
1/4 C. white sugar
1 t. vanilla
2 1/2 C. flour
1 t. cream tartar

1 C. margarine (2 sticks)
1 egg
1/4 t. lemon flavoring
1 t. soda

Mix in order of recipe, do not add more flour. Drop by teaspoonful on cookie sheet. Flatten each cookie with bottom of small glass dipped in white granulated sugar. These are baked as soon as mixed, no need to chill dough. Bake on a greased cookie sheet at 350 degrees for 12 to 15 minutes. Makes 4 dozen.

Mildred Davis

Sugar Cookies

2 C. flour
1/4 t. salt
3/4 C. sugar
1 egg plus milk enough to make
1/2 C.

1 1/4 t. baking powder
1/3 C. Mazola oil
1 t. vanilla

Mix flour, baking powder and salt. Add oil, blend with pastry blender. Mixture will appear dry. Beat sugar, vanilla and egg-milk mixture together until light and fluffy. Chill an hour. Roll and cut cookies. Bake in 400 degree oven for 9 minutes. Makes 3 dozen.

Glendean Buffington

Sugar Cookies

1 C. granulated sugar
1 C. margarine
2 eggs well beaten
1 t. cream tartar
5 1/4 C. flour

1 C. powdered sugar
1 C. oil
2 t. vanilla
1 t. soda

Cream sugars and margarine, add beaten eggs, stir in oil and vanilla. Mix dry ingredients and blend in. Refrigerate over night. Form in balls, dip in sugar and flatten with bottom of glass. Bake at 350 degrees until lightly browned. You can use different flavorings.

Lou Finke

Spritz Cookies

1 C. butter
1 egg yolk, beaten
1/4 t. salt

1/2 C. sugar
1 t. almond extract
2 C. sifted flour

Cream butter and sugar till light and fluffy. Add egg yolk, almond extract, and sifted dry ingredients, and mix thoroughly. Force through cookie press onto ungreased cookie sheet. Bake in moderate (375) 10 to 12 minutes.

Norma Jennings

Surprise Meringues

2 egg whites	1/8 t. salt
1/8 t. cream tartar	1 t. vanilla
3/4 C. sugar	1/4 C. nuts
1 6-oz. pkg. chocolate chips	

Beat egg whites, salt, cream tartar, and vanilla till soft peaks form. Add sugar gradually till peaks are stiff. Fold in nuts and chips. Line cookie sheets with brown paper sacks and bake at 300 degrees for 15-20 minutes.

Norma Jennings

Turtle (Waffle Iron) Cookies

1 C. shortening	1 1/2 C. sugar
4 eggs	2 C. flour
2 t. vanilla	1/2 C. cocoa or 4 sq. chocolate
pinch of salt	

Cream shortening and sugar, add eggs and salt (if using chocolate, add melted chocolate). Mix dry ingredients and add vanilla. Drop by teaspoon on heated waffle iron. Bake very fast, 1-2 minutes. When cool cover with chocolate frosting. Chopped nuts may be added if desired.

Mrs. Nancy Gipple, Beula Piper

Unbaked Drops

1 C. brown sugar	1 C. chocolate chips
1 C. sugar	1 C. coconut
1/2 C. shortening	2 C. oatmeal
1/2 C. milk	1 C. nuts

Boil sugars, shortening and milk for 2 minutes, stir in other ingredients and drop on waxed paper by teaspoonful.

Marguerite Jennings



I say the very things that make the greatest stir,

An' the most interestin' things are things that didn't occur.

—Sam Walter Foss



Genius is the ability to evade work by doing something right the first time it has to be done.

Additional Recipes

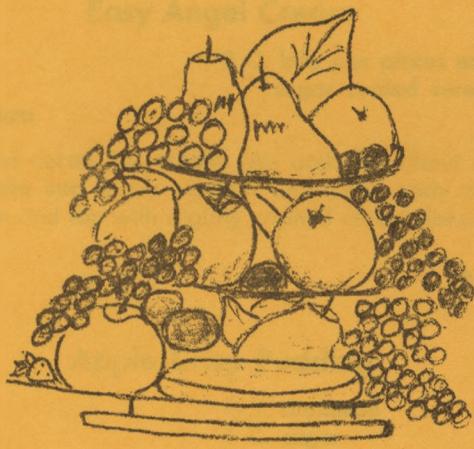
DESSERTS

DESSERTS

Angel Food Desert

Angel Food Desert
A light, airy dessert
that is delicious served
with whipped cream or
ice cream.

Easy Apple



Apple Cake Desert

Apple Cake Desert
A moist, cake-like dessert
filled with apples and
cinnamon.

DESSERTS

Angel Food Dessert

Crumble angel food cake and stir in cream, whipped. Put into mold and chill until firm. Unmold and serve with berries a top the mold. Serves 8-10.

Phyllis Close

Easy Angel Cream

2 T. sugar	3 C. bite size pieces angel food cake
2 T. cocoa	sugar coated cereal flakes
1 C. whipping cream	

Sift sugar and cocoa into cream. Mix and chill about an hour. Whip until stiff. Fold cake into cream mixture. Chill until ready to serve. Spoon into sherbet dishes and top with slightly crushed cereal flakes. Makes about four servings.

Norma Jennings

Apple Crisp Pudding

4 C. apples	1/2 t. cinnamon
1/2 C. water	1 C. sugar
3/4 C. flour	1/2 C. oleo

Pare and slice apples. Mix cinnamon and water and pour over apples in casserole. Work together sugar, flour, and oleo with fingers until crumbly, spread over apple mixture and bake for about 30 minutes at 350°. Serve while warm with milk or cream.

Grace Williams

Apple Cake Dessert

Cream together: Add 2 beaten eggs.

Sift: 2 C. flour, 1 t. soda, 2 t. cinnamon, 1 t. nutmeg, 1 t. salt. All to egg mixture, add 4 C. finely chopped apples and $\frac{3}{4}$ C. nuts. Bake in 9 x 13 pan at 350 for 45 minutes or longer.

Janet Gipple

Apple Dumplings

3 T. margarine

1/3 C. sifted brown sugar

3/4 t. allspice

3/4 t. cinnamon

3/4 t. nutmeg

Pastry: based on 3 C. flour or 1 1/2 pkg. pastry mix (3 stick), 8 medium apples, pared and cored, 1 1/2 C. sugar, 2 1/2 T. tart jelly or orange marmalade, 1 1/2 C. boiling water, 3 T. fruit juice (orange, lemon, pineapple or apricot.

Make paste of butter, spices and brown sugar. Roll out pastry 1/8" thick; cut into eight 6" squares. Place an apple in center of each square, put 1 t. jelly in cavity and spread spicy paste over apple; moisten edges of pastry; bring points together over apple; seal sides firmly. Roll leftover pastry; cut into strips to lay over dumplings. Place in large greased baking dish, about 11 x 15, bake in 375 degree oven 30 minutes. While apples are baking make syrup of water, sugar and fruit juice. A little red or yellow food color may be added to syrup. Simmer to dissolve sugar. Pour over apple dumplings and bake 10 to 20 minutes more, basting frequently to give attractive glaze. Serve warm with cream. 8 dumplings.

Margaret Gipple

Apple Crisp

1 C. white sugar

1 C. sifted flour

2 t. baking powder

pinch of salt

1 beaten egg

butter to dot top

Grease baking dish with oleo. Fill a 9 x 9 pan half full of sliced apples (about 6). Sprinkle generously with brown sugar and cinnamon. Mix the rest of the ingredients except butter, together well. This will be crumbly and sprinkle over apples. Then dot with the butter on top. Bake 350 for 30 minutes.

Evelyn Gipple

Apple Roly-Poly

Biscuit dough: Roll out about 1/4 in. thick. Spread thick with apples chopped fine, sprinkle with cinnamon and sugar; roll up like jelly roll, then cut in 1 inch pieces. Lay on buttered pan and bake. Serve with cream and sugar.

Edna Gipple



One reason for so many juvenile delinquents today is that their dads didn't burn their britches behind them.

True optimist: One who has his bad breaks relined.

German Apple Cake

2 eggs

1 C. salad oil

Beat until foamy, add 2 C. flour, 2 C. sugar, 1 t. soda, 1 t. salt, 2 t. cinnamon, and 1 t. allspice. Beat until smooth then add 4 C. diced apples and 1/2 C. nuts. Batter will be thick. Bake in 9 x 13 pan at 350 for 45-60 minutes. Cool and frost with 2 small pkgs. of cream cheese, 3 T. melted butter and 1 1/2 C. powdered sugar or more to make it thick enough to spread. Keep in refrigerator.

Charlotte Young

Apple Fritters

1 egg

1 C. milk

1 T. sugar

pinch of salt

1 t. baking powder

flour

Cut each apple in 4 slices and dip in the above batter. To make batter, beat egg well, add sugar and salt, then add the milk alternately with the baking powder, which has been sifted into enough flour to make a heavy batter. Fry in 1/2 inch deep hot fat until golden brown. Do not prick with a fork for they will absorb fat. Drain on paper and dust with sugar and cinnamon if desired.

Edna Gipple

Apricot Nectar Dessert

1 big can (46 oz.) apricot
nectar

2 C. sugar
5 T. corn starch (heaping)

Boil till thick—cool to room temperature. Break angel food cake into small pieces (1/2 loaf). Put into 9 x 13 pan. Pour cooled mixture over cake. Refrigerate. Top with whipped cream or other topping.

Mrs. Nancy Gipple, Beula Piper

Blueberry Delight

2 C. crushed graham crackers
1/2 C. sugar

1/2 C. melted butter

Blend well, reserve 1/4 C. and press the rest in 9 x 13 pan.
2 beaten eggs
1/2 t. vanilla

1/2 C. sugar
8 oz. soft cream cheese

Beat together well, pour over crust and bake at 350 for 15 minutes. Cool. Spread No. 2 can blueberry pie filling over crust, sprinkle rest of crumb mixture over top and chill. May top with whipped cream.

Diane Braet

Blueberry Dessert

First layer:

1 pkg. raspberry Jello	1 C. hot water
1 can blueberry pie filling	

Mix together and chill until firm.

Second layer:

1 pkg. raspberry Jello	1 C. hot water
1 t. vanilla	1½ T. pwd. sugar
1 8 oz. pkg. cream cheese	1 pkg. Dream whip

Dissolve jello in water. Chill until partially set. Soften cream cheese, add Dream whip, vanilla and powdered sugar. Beat jello and spoon the mixture over the first layer. Chill. This goes in a 9 x 13 pan.

Verena Buffington

Easy Cheese Cake or Pie

1 8-oz. pkg. cream cheese, softened	½ C. lemon juice
1 can sweetened condensed milk	1 tsp. vanilla
	1 9-in. crumb crust

In medium sized bowl, beat softened cheese until light and fluffy. Gradually add milk until thoroughly blended. Stir in lemon juice and vanilla and turn into crust. Refrigerate 2 or 3 hours. Garnish top with chilled fruit if desired. Cherry, pineapple or strawberry pie filling may be used on top.

Beverly Gipple Showman, Diane Braet

Frances' Frozen Cherry Dessert

1 qt. cool whip	1 can Eagle brand milk
1 C. crushed pineapple	1 can cherry pie filling

Mix all together and freeze in 8" or 9" cake pan.

Norma Jennings

Teen Dreams

1 8-oz. pkg. cream cheese	1 banana, sliced
¼ C. sugar	1 C. cherry pie filling
1 2-oz. pkg. whipped topping mix	chopped nuts

Combine softened cream cheese and sugar, mix until well blended. Prepare whipped topping according to package direction, reserving ½ cup. Fold remaining whipped topping into cream cheese mixture. Shape into 4 shells on waxed paper lined baking sheet. Freeze until firm. Fill each shell with banana slices and cherry filling. Top with reserved whipped topping and nuts.

Marilyn Jennings

Cherry Lemon Supreme

Combine: 1½ C. graham cracker crumbs, ¼ C. sugar, ⅓ C. melted butter and pack in bottom of a two-quart shallow baking dish. Bake 7 minutes in a 375 degree oven. Cool.

Cook contents of 1 pkg. lemon pie filling, following directions on box for pie filling. While hot, blend in 1 8 oz. pkg. softened cream cheese. Pour over graham cracker crust. Chill $\frac{1}{2}$ hour. Spread 1 can cherry pie filling over lemon cheese layer. Chill at least 2 hours. Makes 8-10 servings. Blueberry or raspberry pie filling is also very good for this.

Evelyn Aringdale Williams

Cherry Cheese Cake

1 pkg. lemon jello 1 C. hot water

Mix, cool until it starts to set.

Cream 8 oz. pkg. cream cheese with $\frac{1}{4}$ C. sugar, add 1 pt. of dream whip, add the cooled lemon jello mixture. Pour over graham cracker crust. After above has set until firm add 1 can of cherry pie filling. Top with graham cracker crumbs if you wish.

Helen North Rodgers

Cherry Oatmeal Bar Dessert

1 can cherry pie mix

Crumb mixture:

½ C. melted oleo

1 C. oatmeal

1/2 t. baking powder

1/4 t. soda

1 C. brown sugar

1 C. flour

1/4 t. cinnamon

1/4 C. nuts

Mix these ingredients together, put half of it in bottom of cake pan, add 1 can pie mix and then add the rest of crumb mixture. Bake 350 degrees for 30 minutes.

Evelyn Gipple

Cherry Angel Treat

1 C. powdered sugar

1 3 oz. pkg. cream cheese

Beat powdered sugar into cream cheese, add 2 pkgs. whipped topping mix. Add 5 C. of cubed angel food cake. Chill in 9 x 13 pan. Cover with cherry pie mix.

Penny Young

Cherry Dessert

1 can cherry pie filling
1/4 C. butter melted

1 pkg. white cake mix

Spread pie filling in a cake pan. Sprinkle dry cake mix over top of pie filling. Pour melted butter over cake mix. Bake 350 degrees for 45 minutes. For 9 x 13 pan use 2 cans of filling and a 2 layer cake mix and 1/3 C. melted butter. One can of pineapple can be added if you desire.

Betty Bitting

Chocolate Fondue

1 T. melted butter

2 sq. semi-sweet chocolate

Add chocolate to melted butter and melt. Add 1 pt. marshmallow creme to the butter mixture and melt. Place in fondue pot and keep hot and bubbly. Dip assorted fresh fruit, such as pineapple, bananas, peaches, melon, apple, and pears. Cake is also very good dipped in this.

Maribeth Nelson

Chocolate Upside Down Cake

1 C. flour
2 t. baking powder
1 1/2 T. cocoa
3/4 C. milk
1 t. vanilla

3/4 C. sugar
1/2 t. salt
2 T. butter
3/4 C. nuts

Sift together flour, sugar, baking powder, salt and cocoa. Add remaining ingredients. Beat 2 minutes. Pour into greased 8 x 8 pan. Mix sauce below and carefully pour onto cake batter. Bake 35 minutes at 350 degrees. Serve with whipped cream or ice cream while still warm. Sauce: 1 C. sugar, 1/4 C. cocoa, 1 C. hot water and 1/2 C. nuts.

Eileen Jennings

Christmas Pudding

24 graham crackers
1 large can fruit cocktail
2 C. juice from fruit cocktail and
pineapple, if not enough
add water

2 pkg. vanilla pudding
2 T. butter
1 large can pineapple
2 C. whipped cream

Cook pudding with fruit juice, let cool. Add fruit cocktail and pineapple and whipped cream. Stir. Pour in long pan lined with graham crackers. Save enough for top. The graham crackers are to be crushed and put with butter to line the pan.

Ethrel Gruver

1 C. flour

Pineapple Mint Supreme

$\frac{1}{4}$ C. firm packed brown sugar $\frac{1}{2}$ C. nuts
 ~~$\frac{1}{4}$ C. firm packed brown sugar~~ $\frac{1}{2}$ C. butter

Combine until fine. Press in greased 12 x 8 x 2 baking dish, bake 400 degrees 12-15 minutes. Cool.

1 can (1 lb. 4 oz.) crushed pineapple	1 pkg. lime jello
1 8 oz. cream cheese	1 C. sugar
$\frac{2}{3}$ C. pet milk	$\frac{1}{8}$ t. peppermint

Drain pineapple, bring juice just to boiling point, dissolve 1 pkg. lime jello into hot juice and cool. Cream the cheese with sugar. Blend into jello mixture. Stir in pineapple, chill until thick but not set. Chill milk with peppermint extract in small bowl until ice crystals form. Beat until thick. Fold into pineapple-cheese mixture. Spoon over baked crust. Refrigerate while preparing glaze. Melt, stirring constantly $\frac{1}{2}$ C. semi-sweet chocolate pieces in $\frac{1}{3}$ C. evaporated milk, add 1 T. butter and $\frac{1}{4}$ t. peppermint extract. Spread on and chill at least 5 hours.

Burnadine Buffington

Pineapple Dessert

6 eggs	1 C. sugar
1 $\frac{1}{4}$ C. pineapple juice	juice 1 lemon
1 envelope Knox gelatin	1 angel food cake (16 oz. size)
dash salt	

Dissolve gelatin in 1 C. cold water, beat 6 egg yolks well, add $\frac{1}{2}$ C. sugar, pineapple and lemon juice. Cook until thick, add gelatin and cool. Beat egg whites, salt, fold in $\frac{1}{2}$ C. sugar, then fold in first mixture and pour over crumbled angel food cake in pan that will serve 12. Place in refrigerator to set. Serve with whipped cream.

Florence Davis

Pineapple Lemon Dessert

$\frac{1}{2}$ C. sugar	1 C. crushed pineapple
4 egg yolks	

Cook over medium heat, stirring constantly till thick. Remove from heat and add $\frac{1}{2}$ box lemon jello. Stir until dissolved. Cool custard, until it sets. Beat 4 egg whites stiff, add $\frac{1}{4}$ C. sugar gradually. Fold into custard mixture. Crush 15 graham crackers, mix with 2 T. melted butter and 2 T. sugar. Press into 7 x 11 pan, save some crumbs for top, pour custard mixture over crumbs and sprinkle crumbs on top. Chill.

Doris Aringdale

Peach Cobbler

Mix and let stand while preparing this batter:

1 stick oleo melted in baking dish	3/4 C. milk
1 C. sugar	3/4 C. flour
2 tsp. baking powder	pinch of salt

Beat well. Pour batter over butter in a 9 x 9 baking dish. Do not stir. Arrange peaches on top of batter. Bake 1 hour in 300 degree oven.

Gladys Davis

Peach Dessert

1/3 C. shortening

Cream till fluffy. Add 2 eggs and beat well.

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

Combine the above ingredients and add alternately with $\frac{1}{3}$ C. milk to the creamed mixture. Add 1 t. vanilla and 3 drops almond extract. Put in greased 8" pan. Cover with about 2 C. canned sliced peaches placed in rows. Dot with butter and sprinkle with mixture of $\frac{1}{2}$ t. cinnamon and $\frac{1}{3}$ c. sugar. Bake at 375 degrees for 40 minutes. Serve with whipped cream or ice cream.

Audrey Finke

Butter Brickle Dessert

1 can sliced peaches (No. 2½)
½ C. chopped pecans 1 butter brickle cake mix
1 stick oleo melted

Place peaches including juice in the bottom of a 9 x 13 cake pan. Pour dry cake mix over the peaches, sprinkle the pecans over this. Drizzle the melted oleo over the entire pan. Bake 350 degrees for 30 to 40 minutes.

Joy Crossett

Pumpkin Dessert

2 C. pumpkin	1 C. sugar
1 t. cinnamon	1/4 t. cloves
1/4 t. allspice	1 C. English walnuts

Mix all above and add $\frac{1}{2}$ gal. vanilla ice cream. Spoon over crushed gingersnaps and decorate top with gingersnap crums. Use 9 x 13 pan.

Sharon Gipple

Red Raspberry Dessert

Crumble graham crackers to make $\frac{1}{4}$ " crust on bottom of 9 x 13 pan. Whip Dream whip until stiff. Beat in milk alternately with Whip 'n chill pudding. Spoon cream mixture on top of crust and chill till set. Spread pie mix over top and refrigerate.

Gladys Davis

Rhubarb Marshmallow Dessert

4 C. rhubarb 1 C. sugar
1 C. miniature marshmallows

Mix and pour over rhubarb, bake 1 hour at 350 degrees.

Janet Gipple

Rhubarb Dessert

Mix and cook for 5 minutes. Pour into greased 8" sq. pan. Sweeten 2 C. diced rhubarb. Make a recipe of shortcake using Bisquick and roll $\frac{1}{2}$ " thick. Brush with melted butter. Spread with fruit. Roll as for jelly roll. Cut $\frac{1}{2}$ " slices, place in hot syrup. Bake 425 degrees for 30 minutes.

Cindy Buffington

Rhubarb Crisp

Three C. rhubarb diced and spread in buttered pan. Sprinkle over top, 2 T. strawberry jello, 1 C. sugar, and dot with 2 T. butter. Mix $\frac{1}{2}$ C. brown sugar and $\frac{1}{2}$ C. oleo to fine crumb. Add $\frac{3}{4}$ C. flour, dash of salt, $\frac{1}{4}$ t. baking powder, $\frac{3}{4}$ C. oatmeal. Spread over rhubarb. Bake 350 degrees 35 to 40 minutes. Serve with whipped cream.

Diane Braet

Ribbon Ice Box Dessert

9 graham crackers
1/4 C. soft oleo or butter

1 C. powdered sugar
2 T. canned milk or cream

Line bottom of medium loaf pan with half of the graham crackers. Break crackers to fit. Put soft butter in bowl and add powdered sugar gradually. Beat in the milk, 1 T. at a time. Spread on crackers in pan. Cover with rest of crackers. Heat to boiling 1 C. fruit cocktail juice (add water to make the C. if there isn't enough juice). Add 1 pkg. strawberry jello. Cool to room temperature. Divide to 2 equal portions. To one portion, add 1/2 C. canned milk and chill until slightly thicker than unbeaten egg whites. Whip until fluffy and pour over crackers in pan. Chill. Add 1/2 C. water and drained fruit cocktail to other portion of jello. Pour over the chilled gelatin layer in pan. Chill until firm. Cut in slices or squares to serve.

Marjorie Dymale (Rev. Herbert Dymale)

Fruit Fluff

1 14 1/2 oz. can evaporated milk
1 pkg. jello (raspberry or
strawberry)

1 pkg. strawberries (can use
fresh berries)
1 3/4 C. hot water
1 C. sugar

Chill unopened can of milk 3 or 4 hours. Dissolve jello until partially set. Whip until light and fluffy, add strawberries and sugar. Whip chilled milk and fold into jello mixture. Line pan with vanilla wafer crumbs. Pour in jello mixture, top with crumbs. Chill until firm.

Peggy Buffington

Jelly Roll with Strawberries

3 large eggs
2/3 C. sugar

1 C. sifted flour
1 t. baking powder

Filling:
1 pt. strawberries, sugared
1 1/2 c. whipping cream

Beat eggs and sugar until fluffy. Mix flour and baking powder and fold it into the egg mixture. Stir until well blended. Spread the batter evenly in oblong baking pan, about 10 x 15, lined with butter aluminum foil. Bake at 450 degrees for 5 minutes. Turn onto paper, sprinkled with sugar, and remove foil. Cover the cake with the pan and let cool. Rinse and slice the strawberries, saving a few for decorations. Beat the cream until almost stiff. Mix half of cream with sliced berries and sugar to taste. Spread the mixture over the cake and roll it up from the short side. This is easy to do; just lift the sugared paper slowly and the cake rolls nicely of itself. Cover cake with rest of the cream and garnish with strawberries.

Jane Finke

Strawberry Swirl Dessert

1 C. graham cracker crumbs	1 T. sugar
$\frac{1}{4}$ C. butter or oleo, melted	
	Mix crumbs, butter and sugar. Press firmly in bottom of 9 x 9 pan. Chill.
1 3 oz. pkg. strawberry jello	1 C. boiling water
1 C. juice	2 C. strawberries (fresh or frozen)
$\frac{1}{2}$ lb. marshmallows	1 C. whipped cream
$\frac{1}{2}$ C. milk	

Dissolve jello in boiling water. Add water to juice to make 1 C. add to jello. Chill till partially set. Combine marshmallows and milk and heat, stirring till marshmallows melt. Cool thoroughly. Fold in whipped cream, add berries to jello then swirl in marshmallow mixture. Pour into crust. Chill.

Audrey Fink

Strawberry Yummy Dessert

1 C. flour	$\frac{1}{4}$ C. brown sugar
$\frac{1}{2}$ C. butter	$\frac{1}{2}$ C. chopped nuts
	Mix like pie crust, spread in bottom of 9 x 13 pan. Bake 375 degrees
10 minutes. Cool.	
1 C. white sugar	1 10 oz. pkg. strawberries, partially
2 egg whites	thawed
2 tsp. lemon juice	

Blend on low speed in mixer for 15 or 20 minutes. Then add 1 pkg. dream whip prepared according to directions. Add 1 tsp. vanilla. Pour over the crumbs. Then add remaining crumbs over the top. Freeze.

Mildred Davis

Tapioca Delight

scant $\frac{3}{4}$ C. minute tapioca	3 C. hot water
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Cook together in double boiler until clear. Add 1 $\frac{1}{2}$ C. light brown sugar, 1 C. walnut meats chopped fine, $\frac{1}{2}$ lb. dates chopped. Cook all together for $\frac{1}{2}$ hour. Serve plain or with whipped cream.

Maude Hall



Tolerance: Letting others find happiness in their way instead of your way.

The church is no more to be blamed for the bad people that are in it than a hospital is to be blamed for the sick people that are in it.

ICE CREAM

Spring Run Ladies Ice Cream

4 c. cream
6 eggs

3 c. sugar
1½ T. vanilla

Beat eggs and sugar until thick. Add half of the cream. Mix well and then add the rest of cream. Add vanilla. Put mixture in freezer can and add a pinch of salt to mixture. Finish filling can to within 4" of top with whole milk.

To make fresh peach ice cream use above recipe and add ¾ C. cut-up fresh peaches which has been sugared to your taste.

Ice Cream Dessert

20 coconut bars crumbled
3 T. sugar

1 pt. whipped cream
1 t. vanilla

Add sugar and vanilla to cream after it is whipped. Fold cookie crumbs into the whipped cream mixture. Put ½ into 9 x 13 pan. Spoon on 3 pints of sherbet. Cover with remaining mixture. Top with broken pecans. Keep in freezer until ready to serve.

Loris Wiley

Lemon Fluff Squares

1½ C. crushed vanilla wafers
1/3 C. chopped pecans
6 T. melted butter
2 3-oz. pkgs. lemon jello
1 pt. lemon sherbet (soft)

1¼ C. boiling water
½ C. whipping cream
1 3/4 oz. pkg. lemon instant pudding mix

Combine vanilla wafer crumbs, pecans, and butter. Reserve ¼ C. crumb mixture; press remainder into 10 x 6 x 1½" dish. Chill. Dissolve jello in boiling water; cool to lukewarm. Whip cream 'til soft peaks form; set aside. Add dry pudding mix to jello, mix well. Add sherbet; beat at low speed till thickened and nearly set. Fold in whipped cream. Turn into dish; sprinkle reserved crumbs mixture on top. Chill at least one hour. Cut into squares.

Mrs. Gary Buffington

Angel Food Cake Sherbet Dessert

Cover bottom and sides of pan with 2 layers of Reynolds wrap—13 x 9 x 2 (to lift out). Break up $\frac{1}{2}$ angel food cake and cover bottom and sides. Spoon over cake 1 qt. rainbow sherbet and 1 qt. vanilla ice cream, softened in order to pack it in. Repeat with other $\frac{1}{2}$ cake and 1 qt. rainbow sherbet and 1 qt. vanilla ice cream. Spread over top 1 c. whipped cream. Freeze.

Marjorie Dymale (Rev. Herbert Dymale)

Ice Cream Dessert

$\frac{1}{2}$ gal. vanilla ice cream
4 T. brown sugar
 $\frac{1}{2}$ C. chopped nuts

$\frac{1}{2}$ C. soft butter
1 c. flour

Mix butter, sugar, flour and nuts, put in pan and bake for 15 minutes in 400 degree oven. Stir occasionally so as to brown evenly, while warm, crumble part of it in flat pan. Add vanilla ice cream and sprinkle rest of crumbs over top. Freeze.

Peggy Buffington

Butter Brickle Ice Cream Dessert

20 soda or graham crackers
1 stick oleo, melted

20 vanilla wafers

Crush the crackers and wafers, mix with oleo and press in bottom of 9 x 13 pan. Bake in oven until light brown in color.
2 pkgs. instant vanilla pudding 2 C. milk

Mix pudding and milk, add 1 qt. butter brickle ice cream, pour over cooled crumb crust. Top with 3 Heath bars crushed. Refrigerate. Will keep well.

Vera Davis, Norma Buffington

Frozen Sherbet Dessert

24 (2 $\frac{1}{2}$ 13") macaroons, lemon, sugar or coconut cookies
1 pt. whipped topping 3 T. sugar
1 T. vanilla 1 C. nuts
2 qt. rainbow sherbet

Crush cookies medium fine. Mix topping, sugar, vanilla and nuts. Add cookies crumbs and spread half of mixture in a 9 x 12 pan. Cover with layer of slightly softened sherbet, top with remaining crumb mixture. Cover tightly and freeze. Makes 12 to 15 servings.

Dorothy Buffington

DESSERT SAUCES

No Fail Fudge Sauce

1 C. (6 oz.) semi chocolate chips	$\frac{3}{4}$ c. evaporated milk
	$\frac{1}{2}$ c. light corn syrup

Cook over low heat, stirring constantly until chocolate melts. Blend well. Cool. Yields 1 $\frac{3}{4}$ c. thick fudge sauce.

Burnadine Buffington

Quick Strawberry Topping

Boil for one minute one pkg. of sure jell with one cup water. Remove from heat and stir in 3 $\frac{1}{2}$ c. crushed strawberries and 6 $\frac{1}{2}$ c. sugar. Stir thoroughly and set aside for twenty-four hours. Pack in containers and store in freezer. Makes a good preserve or an excellent topping for ice cream. It has the brightest red color.

Florence Davis

Chocolate Syrup

$\frac{1}{2}$ c. cocoa	1 C. water
1 $\frac{1}{2}$ C. sugar	1 t. vanilla
dash of salt	

Boil together 7 minutes. Store in refrigerator. This will keep for several weeks. It is good in milk either cold or hot. Or used on ice cream.

Verena Buffington

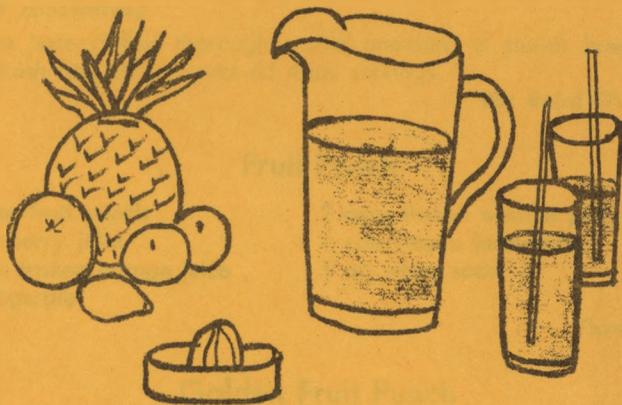


THANK God for dirty dishes, they have a tale to tell,
While others are going hungry we are eating very well,
With home and health and happiness, we shouldn't want to fuss,
For by this stack of evidence, God's very good to us.



Some people waste too much time telling how busy they are.
When things get rough, remember—it's the rubbing that brings out the shine.

B E V E R A G E S



DRINKS

Blue Punch

1 gallon water	1/2 c. sugar
1 1/2 6-oz. cans frozen lemonade	1 scant T. blue color
1 1/2 bottles (12 oz.) 7-up	1 t. green color
1/2 gal. pineapple sherbet	

Makes enough to serve 75-100.

Jim Zabel's
Norma Jennings

Fruit Punch

3 (46 oz.) pineapple juice	3 (12 oz.) cans apricot nectar
3 (6 oz.) cans frozen orange juice concentrate	3 (28 oz.) bottles gingerale

Have juice chilled thoroughly. Mix one-third in punch bowl to keep mixture fresh and cold. Serves 65 4-oz. servings.

Pat Baird (Rev. Robert)

Fruit Punch

1 lrg. can fruit punch	2 cans frozen orange pineapple juice
2 pkgs. cherry jello	1 can frozen lemonade
1 lrg. can frozen orange juice	1 qt. white soda
1 qt. gingerale	

Florence Davis

Golden Fruit Punch

3 6-oz. cans frozen orange juice	1 46-oz. can pineapple juice
3 6-oz. cans frozen lemon juice	2 c. sugar

Mix well until sugar is dissolved. When ready to serve, add ice, 1 gallon water and 1 qt. gingerale. Serves 50.

Florence Davis

Punch

1 pkg. cherry Kool-Aid	5 qt. water
1 pkg. strawberry Kool-Aid	1 lrg. can frozen lemonade
4 c. sugar	1 lrg. can frozen orange juice
1 can 7 up	

Mix all ingredients together with blender and lastly add 7-up. Makes 58 C.

Evelyn Gipple

Punch

1 c. boiling water	1/3 c. lemon juice or
4 t. orange pekoe tea	1/2 t. lemon flavoring
3 c. ice water	1 1/2 c. orange juice
1 c. sugar	1 qt. gingerale

Steep tea in boiling water covered for 5 minutes. Add ice water. Add remaining ingredients except gingerale. Add gingerale when ready to serve.

Susannah Huff

Tangy Tea

1/2 c. instant tea	2 pkgs. (3 oz.) lemonade mix
2 c. Tang	1 t. cinnamon
2 c. sugar	

Mix well. Store in a covered jar. Add 2 t. of mixture to a glass or cup of water. Good hot or cold.

Nancy Gipple (Dick)

Orange Banana Shake

2 c. orange juice	2 bananas
	1/2 pt. vanilla ice cream, cut in chunks

Put in blender as given and run on high speed until smooth. Serves 4.
Janice Jennings

Blueberry Whip

1 1/2 c. cream, whipped	2 T. sugar
1 egg	2 c. milk
3/4 c. canned blueberries plus syrup	1/2 pt. vanilla ice cream (reserve)

Put all ingredients except whipped cream in blender. Blend on high until smooth. Fold in whipped cream. Pour in six glasses. Top with spoonful of ice cream.

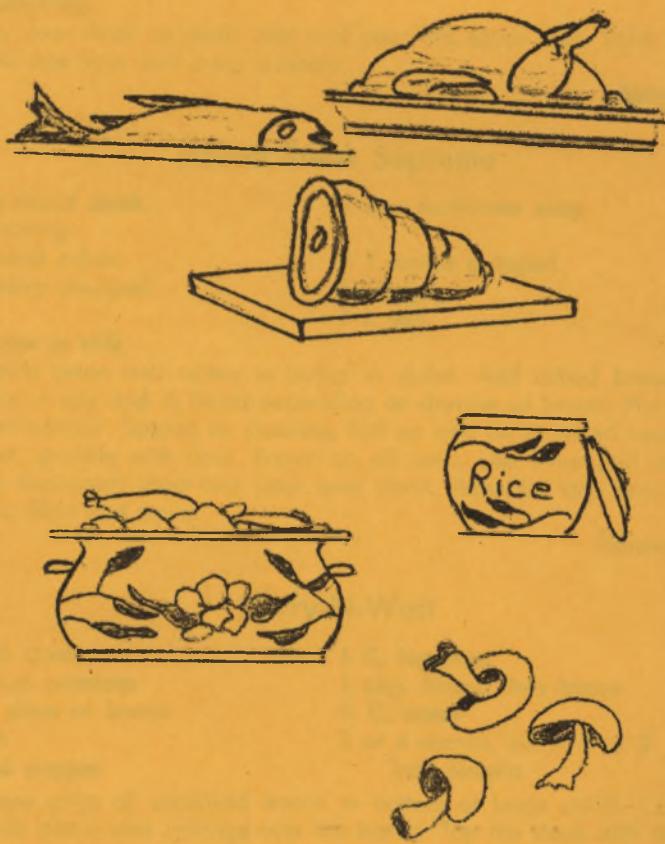
Linda Jennings



That man is truly wise who gains his wisdom from the experiends of another. —Platus

Take a tip from nature: Man's ears aren't made to shut—his mouth is!

M E A T S



CASSEROLES

MEAT & CASSEROLES

BEEF STEAK

Barbecued Round Steak

3 lbs. round steak	4 T. worcestershire sauce
½ c. catsup	4 T. brown sugar
½ c. water	1 chopped onion
1 can tomato sauce with mushrooms	salt and pepper

Fry your steak as usual. Mix and pour this sauce over. Bake 350 degrees for one hour until meat is tender.

Betty Gipple

Rolled Steak Supreme

1 large round steak	1 can mushroom soup
Dressing:	
2 C. bread cubes	2 T. onion chopped
½ C. celery chopped	1 t. sage
1 egg	1 t. salt
1 C. water or milk	

Saute onion and celery in butter in skillet. Add cubed bread, sage, salt. Mix in egg and ½ liquid depending on dryness of bread. Place round steak on counter. Spread on dressing. Roll up and tie as rolled roast. Place in skillet, sprinkle with flour. Brown on all sides. Use other half of liquid. Add to mushroom soup and pour over steak. Bake for one hour at 350 degrees. Slice and serve.

Florence Davis

Hurry-N-Wait

1 round steak	1 C. tomatoes
3 medium potatoes	1 pkg. frozen lima beans
4 or 5 slices of bacon	¾ C. water
1 onion	3 or 4 carrots, cut in 2 or 3 inch lengths
salt and pepper	

Place strips of uncooked bacon in bottom of large skillet. Cut round steak into pieces and arrange over the bacon. Top the steak with the thinly sliced onion. Peel potatoes and cut in ½ inch slices; arrange over onion; place carrot pieces over the potatoes and top with frozen limas. Sprinkle each layer with salt and pepper. Add tomatoes and water. Cover and cook over medium heat for 1 hour. If the family is a little late for dinner add a little water, reduce the heat, and just let the dinner "wait."

Mildred Davis

Cheese Turnovers

1 lb. chuck, ground	5 slices process cheddar cheese
2 t. instant minced onion	1 t. salt
2 8-oz. pkgs. buttermilk biscuits	1/2 t. pepper

About 30 minutes before serving heat oven to 425 degrees.

Combine ground chuck, onion, salt and pepper. Brown 5 minutes until nice and brown.

On board with floured rolling pin roll 2 of the biscuits slightly overlapping into a 6" x 5" oval. On top of one half of the oval pile 3 T. chuck mix, top with half slice of the cheese. Moisten edge of oval with water, fold other half of biscuit over on cheese, then pinch edges together to seal. Prick top with fork. Lay on ungreased cookie sheet. Repeat these steps with the rest of the biscuits.

Bake 8-10 minutes or until brown. Makes 4 or 5.

Mrs. Craig Gipple

Elk Steak

2 1/2 lbs. sirloin 1/2" thick	2 T. tomato paste
2 T. flour	2 6- or 8-oz. cans mushrooms or
2 T. oil	fresh ones
1 pkg. 1 3/4 oz. onion soup mix	1/2 t. black pepper
1 C. water	

Dredge meat with flour. In large skillet heat oil. Add meat and brown well on both sides. Stir in remaining ingredients, except mushrooms. Cover and simmer 1 1/4 hours. Meanwhile, rinse, pat dry and slice fresh mushrooms or drained canned ones. Set aside. When meat is almost tender add mushrooms and simmer 15 minutes longer. Slice and serve with pan gravy.

Roger Gipple

Spinach Bacon Ring

One No. 2 1/2 can spinach, drained	1/4 t. salt dash of pepper
1 can cream of mushroom soup	1/4 lb. bacon, broiled and cut into
3 eggs, well beaten	small pieces

Chop spinach and blend with heated soup which has been thinned with about 1/4 cup milk. Add eggs, seasoning and bacon. Pour mixture into greased ring mold. Set mold in pan of water and bake in 350° oven for one hour or until mixture is set. Makes 6 to 8 servings.

Marjorie Dymale (Rev. Herbert Dymale)

Gone to Church Barbecued Chicken

1 frying chicken, cut up	1 T. black pepper
1½ t. salt	1 t. brown sugar
2 cups catsup	1 T. prepared mustard
1 cup vinegar	Barbecue sauce (as you desire)

Season chicken with salt to taste. Place in baking dish in single layer. Combine remaining ingredients in a saucepan, bring to a boil. Pour hot barbecue sauce over chicken to almost cover. Cover dish with foil. Bake at 350 degrees for 1½ hours. Remove foil about 5 minutes before serving.

Gladys Davis

Oven Barbecued Chicken

½ cup chopped onion	2 T. brown sugar
1 sm. clove garlic, minced (I use garlic salt)	1 T. vinegar
2 T. salad oil	1 T. worcestershire sauce
1 can (10½ oz.) condensed tomato soup	½ t. prepared mustard
	dash hot pepper sauce
	1 split broiler-fryer

In saucepan, cook onion and garlic in oil until tender; add remaining ingredients except chicken. Simmer 15 minutes; stir. Place chicken (skin side down) in 9 x 13 pan. Spread half of sauce on chicken. Bake at 400 degrees for 30 minutes. Turn and spread with remaining sauce. Bake 30 minutes more, or until done. Remove chicken; spoon off fat. Thin sauce, if desired. Serve with chicken.

I also use this sauce for pork chops and ribs.

Beula Gipple

Chicken Mwamba

1 cooked chicken	2 cups water
1 small can tomato sauce	1 medium onion (cut up fine)
salt	black pepper
red pepper	¾ C. peanut butter

Cut up cooked chicken. Put in large kettle with water. Add tomato sauce, onion, salt, red and black pepper, enough to taste, should be spicy. Add the peanut butter which has been mixed with a little of the liquid. Cook to desired thickness. Spread over rice.

Kaye Huff



We may live without friends; we may live without books; But civilized man cannot live without cooks.

—Harrington

Czechoslovakian Chicken

1 frying chicken, cut up
1/4 cup chopped celery
1/4 cup chopped onion

1 t. parsley flakes
1/4 cup olive oil or other oils

Saute celery, onion and parsley in oil until tender and start to slightly brown. Remove from skillet and add fresh oil for chicken. Flour chicken pieces and season with salt and pepper. Brown on all sides in hot fat. When browned, pour first mixture over chicken, add half a cup of water. Cover and lower heat and let simmer until tender. If heat is too high may have to add more water.

Norma Jennings

Chicken with Mushrooms on Spaghetti

1 lb. fresh mushrooms or 2 cans
(6-8 oz.) sliced mushrooms
5 T. butter or margarine, divided
2 cups diced, cooked chicken
3 chicken bouillon cubes or
2 cups broth
2 cups boiling water

1 cup heavy cream
3 T. flour
3/4 cup grated Romano or parmesan
cheese
1/16 t. pepper
1 pkg. (1 lb.) spaghetti, cooked

Rinse, pat dry and slice fresh mushrooms or drain canned mushrooms. In large skillet heat 2 T. of butter. Add mushrooms and saute 5 minutes. Add chicken; cook until heated; set aside. Dissolve bouillon cubes in boiling water, or use broth. Stir in cream, set aside. In large saucepan heat remaining 3 T. butter. Stir in flour blending well. Gradually mix bouillon and cream mixture. Cook and stir over low heat until slightly thickened. Stir in cheese and pepper, add mushrooms and chicken. Heat only till hot, not boiling. Serve over hot spaghetti. Serves 6.

Beula Gipple

Chicken Casserole

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

1 can milk
salt and pepper
1 frying chicken
1/2 pkg. dry onion soup mix

Precook rice or use 1 cup instant rice. Brown the cut up chicken. Combine soups, milk and seasoning with the rice. Pour into casserole. Lay chicken pieces on top. Sprinkle with 1/2 pkg. of dry onion soup mix. Bake 350 degrees for one hour.

Esther King (Rev. Lynn J. King)

Chicken and Rice

Mix 1 can celery soup and 1 can water and put in 9" x 12" pan. Cut up chicken and rub with curry powder and pepper. Place this in pan and add 1 cup rice (long white), uncooked. Mix 1 cup mushroom soup and 1 cup water and pour over rice. Sprinkle 1 pkg. dry onion soup over this. Cover tightly with foil and bake 350 degrees for 2 hours.

Shirley Finke

Chicken Loaf

4 lb. hen or 2 fryers
1 cup fat (chicken)
1 cup flour

6 whole eggs
milk to make 2 qts.

Cook, bone and dice the chicken (skin can be ground up and added if desired). Cool liquid and remove fat. To 1 cup fat add 1 cup flour, 6 whole eggs and milk enough to make 2 qts. Cook and let cool. Do not boil or it will curdle. Make bread dressing as for stuffing chicken. Place layers of dressing, chicken and egg gravy in flat buttered pans. Bake in moderate oven 40-60 minutes. Can be spread with cream of mushroom soup and pimentoes for color. Serves 20.

Blanche Fuhrman (Rev. Eldon Fuhrman)

Chicken Casserole

1 chicken, cooked and chopped	1 cup chopped celery
1 can cream of chicken soup	½ cup chopped pimento
¾ c. salad dressing	½ cup chopped nuts (almonds)
1 T. lemon juice	3 hard-cooked eggs

Mix. Place a layer of crushed potato chips in baking dish, then chicken salad and cover with more chips. Bake 15 min. at 400 degrees.

Nancy Gipple (Dick)

Chicken Casserole

In a large bowl, mix 2 cups cooked, chopped chicken, 1 12-oz. can corn, 1 can cream of chicken soup, ¼ cup chopped onion, 1 can cream mushroom soup, 1 can sour cream, ¾ t. salt and ¼ t. pepper. Mix well and stir in 3 cups cooked noodles or cooked macaroni. Pour in a buttered 2 qt. casserole. Top with 1 cup buttered bread crumbs or crushed potato chips. Bake 45 minutes in a 350 degree oven.

Dorothy Buffington

Chicken Casserole

Mix together 2 cups mushroom soup and $\frac{1}{2}$ cup water. In a 2 qt. casserole add:

$\frac{1}{2}$ cup minced onion
2 cups diced celery
5 oz. or $1\frac{1}{2}$ cup chopped cashews

2 $\frac{1}{2}$ cups diced chicken (2 large or 3 sm. breasts)
2 cups Chinese noodles (crisp kind)

Put 1 cup nuts in mixture and 1 cup on top. Cover and bake 1 hour at 350 degrees.

Pat Baird (Rev. Robert Baird)



Escalloped Chicken

1 hen cooked and removed from bones
—6 cups broken bread
—2 T. chopped celery
—1 onion, diced

—1 t. sage or poultry seasoning
—2 eggs, beaten
— $\frac{1}{2}$ t. baking powder
2 cups or more chicken broth (should be very moist)

Mix altogether and bake 1 hour at 325 degrees.

Beulah Piper, Velma Neece

Escalloped Chicken

Place 1 qt. coarsely cubed, stewed chicken in an 8" x 13" baking dish. Place on this the following dressing: cube 12 slices of dry bread, $\frac{1}{2}$ cup melted butter, 1 t. ground sage, $\frac{1}{4}$ cup broth, $\frac{3}{4}$ t. salt and pepper and 2 T. finely chopped onion. Pour over all the gravy made with 1 qt. chicken broth, 4 T. flour and 4 T. chicken fat. To serve, cut in squares. Garnish with pepper rings or parsley.

Frieda Finke

Chicken Pie

$\frac{1}{2}$ cup chopped onion
 $\frac{1}{3}$ cup butter or chicken fat
 $\frac{1}{2}$ cup flour
 $1\frac{1}{2}$ t. salt
3 cups chicken broth
4 cups cooked chicken, cut up

1 cup drained cooked or canned peas
1 can mushroom soup
1 T. celery flakes
canned Pillsbury biscuits or home-made ones, unbaked

Cook onion in butter till tender, but not brown; blend in flour and salt. Gradually blend with broth. Cook and stir until thick. Add vegetables and chicken; heat to bubbling. Pour into heated shallow 2 quart casserole. Top with biscuits. Bake at 450 degrees for 10-12 minutes or until biscuits are golden brown.

Norma Jennings

Creamy Corned-Beef Casserole

1/2 of a 10 oz. pkg. egg noodles	2/3 cup evaporated milk
12 oz. can corned beef	1/4 lb. cheddar cheese, diced
can of cream of mushroom soup	17 oz. can peas, drained

Cook noodles until tender, drain. Break corned beef into pieces and add to noodles. Add remaining ingredients and mix well. Gently stir in peas. Put the following topping on: 1/2 cup potato chips, crushed, 1 t. parsley flakes and 1 T. butter, melted. Bake at 350 degrees for 45 minutes.

Vera Davis

Dried Beef Casserole

1 cup milk	3 T. onion, diced
1 can mushroom soup	1 cup Velveeta cheese
2 hard-cooked eggs, diced	1 pkg. dried beef
1 cup uncooked macaroni	

Mix in order given and let stand 3 hours or more. Bake 30 minutes at 350 degrees.

Beula Gipple, Betty Gipple

Elephant Stew

1 Elephant	Brown gravy
2 Rabbits (optional)	salt and pepper

Cut the elephant into bite size pieces. This should take about two months. Cook over kerosene fire about 4 weeks at 405 degrees. This will serve about 3,800 people. If more guests are expected, 2 rabbits may be added. Do this ONLY if necessary as most people do not like to find hare in their stew.

Ham Loaf

Make ahead so noodles soak up juice.

2 lbs. ground ham	3 T. horseradish
1 lb. grated cheese or cheese whiz	1 T. prepared mustard
	1 sm. can Chinese dry noodles

Pat this mixture in an 11 x 13 pan and cover with the following sauce:

1/2 cup butter	1 qt. milk
1/2 cup flour	

Top with cereal crumbs and bake 45 minutes at 350 degrees. Serves 8 to 10.

Blanche Fuhrman (Rev. Eldon Fuhrman)

Glazed Ham Loaf

1 lb. lean smoked ham, ground	2 eggs, well beaten
1 lb. lean fresh pork, ground	3/4 t. salt
3/4 cup cracker crumbs	1 cup milk
2 1/2 T. chopped onion	1 T. chopped parsley

Mix ground ham and pork with cracker crumbs. Add onion, eggs, salt, milk, and parsley. Mix together until well blended. Shape into a loaf to fit a 9 x 5 x 2 1/4 inch bread pan. Bake at 350 degrees for 30 minutes. While loaf is baking, make glaze consisting of 1/4 lb. brown sugar, 1/4 cup cider vinegar and 2 1/4 t. dry mustard. Combine ingredients and boil together for one minute. Remove loaf from oven and baste with the glaze. Bake ham loaf 1 hour longer. Remove ham loaf from pan while it is still warm.

Eileen Jennings

Ham Loaf

2 lbs. ground smoked ham	2 cups bread crumbs
2 lbs. hamburger	2 eggs, beaten
2 cups hot milk	

Mix, shape into 20 individual loaves. Mix 1 t. dry mustard and 1/2 cup brown sugar. Sprinkle over loaves. Bake 1 hour at 350 degrees. Serve with warm cherry sauce. Can use pie filling.

Beulah Piper

Baked Ham Slices

1 center slice ham 1" thick	1/2 cup finely ground soft bread
1 T. butter	crumbs
1/2 cup brown sugar	1 t. dry mustard
	1 cup pineapple juice

Cut fat in several places around edge of ham slice. Place slice in greased baking dish. Combine remaining ingredients in saucepan; heat to boiling and pour over ham. Bake uncovered in slow oven (300 degrees) about 1 hour. Baste occasionally.

Verena Buffington

Ham Balls

2 1/2 lbs. ground ham	3 eggs
2 lbs. ground pork	2 cups milk
1 lb. hamburger	2 cups graham cracker crumbs

Combine all ingredients and mix well. Make into little loaves and place in baking dish. Pour the following sauce over them and bake at 350 degrees for 1 1/2 to 2 hours. These freeze well also.

Sauce:

2 cans tomato soup	2 1/4 cups brown sugar
6 T. vinegar	2 t. dry mustard

Maribeth Nelson, Shirley Finke, Betty Gipple

Salisbury Steaks

1 lb. hamburger	4 T. barbecue sauce
1 cup rice krispies	1/2 t. worcestershire sauce
1 T. parmesan cheese	salt and pepper to taste

Make into patties and put on the broiler pan. Cook 5 minutes on each side. These can be used as meat steaks or in buns as sandwiches.

Evelyn Gipple

Pizza Dogs

Mix together:

1 beaten egg	1/2 t. salt
3/4 cup bread crumbs (1 slice)	dash pepper
1/4 cup milk	

Add 8 oz. sausage and 8 oz. ground beef and mix all together. Divide into six portions. Wrap around six hot dogs leaving ends uncovered. Roll in waxed paper and chill. Grill 15 minutes over medium heat turning frequently. Simmer an 18 oz. can pizza sauce or tomato sauce with oregano to taste for 5 minutes, and then brush sauce on pizza dogs the last 5 minutes. Top with a slice of mozzarella cheese.

Maribeth Nelson

Easy Casserole Dish

1 lb. hamburger
1 can cream of chicken soup or 1 can cheddar cheese soup
1 pkg. frozen tater tots

Place hamburger in a medium sized casserole. Season with salt and pepper. Pour 1 can of soup over the hamburger, cover with frozen tater tots. Bake 1 hour at 350 degrees.

Grace Williams, Beulah Piper

Beef and Potato Loaf

Arrange evenly in a greased 2 qt. baking dish 4 cups thinly sliced, peeled raw potatoes and 1 T. minced onion, 1 t. salt and 1/8 t. pepper.

Mix:

1 1/2 lbs. ground beef	1/4 cup catsup or chili sauce
3/4 cup evaporated milk	1 T. minced onion
1/2 cup cracker crumbs (or uncooked oatmeal)	1/8 t. pepper
	1 t. salt

Spread evenly over potatoes. Bake at 350 degrees for about 1 1/2 hours.

Gladys Davis

Hamburger Goo

1 lb. ground beef

½ cup diced celery

¼ cup diced onion

1 T. brown sugar

2 T. vinegar

½ t. dry mustard

¾ cup catsup

2 T. flour

Brown meat, celery and onion lightly. Add all other ingredients; simmer about 20 minutes. Serves 6. Serve between toasted buttered bun halves.

Charlotte Wilcox (Rev. Robert Wilcox)

Ground Beef Casserole

1 lb. ground beef

2 medium onions, chopped fine

1 cup celery, chopped fine

1 can cream of mushroom soup

1 can cream of chicken soup

1½ cup warm water

½ cup raw rice

salt, pepper

1½ T. soy sauce

Soak rice in the warm water. Brown meat, saute celery and onion. Mix all ingredients together. Bake in 2 qt. casserole, covered for 30 minutes, then bake 30 minutes longer uncovered. If desired, a can of Chinese noodles may be sprinkled over the top and baked for 15 minutes longer.

Eileen Jennings, Mrs. Dean Gipple

Spanish Delight

Chop 1 large onion and 1 large green pepper. Fry in butter, then cover and cook until tender. Brown 2 lbs. of hamburger and drain off excess grease. To this, add the above cooked onion and pepper and the following ingredients:

1 can cream style corn

3 sm. cans tomato sauce

1 sm. can mushrooms, cut in pieces

1 heaping T. chili powder

Add 1 large pkg. egg noodles that have been cooked in boiling salted water for 5 minutes then drained. Stir all of the above ingredients together, adding a dash of garlic salt and salt to taste. Place in a large casserole or 9 x 13 inch pan and bake at 350 degrees for 30 minutes.

Mrs. Dean Gipple

Texas Dish

1 lb. ground beef

1 can stewed tomatoes

¼ cup grated cheese

1 sm. onion

½ cup raw rice

½ to 1 t. chili powder

Brown beef with onion. Add tomatoes and rice and simmer until rice is almost done. Add chili powder. Put in casserole dish and put cheese over top. Bake 25 minutes at 325 degrees.

Janet Holmes Wiley

One Dish Beef Bake

1½ lbs. ground beef	1 can (10½ oz.) condensed tomato soup
1 med. onion, chopped	1 can (16 oz.) whole kernel corn, drained
½ t. salt	
¼ t. pepper	1 pkg. (9 oz.) enriched refriger. biscuits

Brown beef and onion in skillet. Stir occasionally; add salt and pepper, tomato soup and corn. Bring to boil and pour into an 8" square pan or 1½ qt. round casserole. Separate biscuits and arrange on top. Bake in 450-degree oven for 15 to 20 minutes or until biscuits are lightly brown. Serves 4 to 6.

Betty Bitting

Hamburger Cheese Casserole

1 lb. hamburger	2 cans mushroom, celery or chicken soup or combination of 2
1 cup diced cheese	
4 hard cooked eggs	1 cup diced cooked carrots or other vegetables
1¾ cup macaroni (cooked)	
2½ cups milk	

Fry hamburger until it changes color. Mix all ingredients together and put in greased casserole or 9 x 12 pan. Top with buttered bread or cracker crumbs. Bake 1 hour in 350 degree oven. This can be mixed together and set in refrigerator over night.

Dorothy Buffington

Chow Mein Noodle Casserole

1½ lbs. hamburger, browned	1 cup diced celery, partially cooked
1 can chow mein noodles	¾ cup minute rice in 1 cup boiling water, cover and let stand a short time
1 can french fried onion rings	
1½ cans cream of chicken soup	
1 can mushroom soup	

Mix all together and place in a 9" x 13" pan and bake at 300 degrees for 2 hours.

Adlene Aringdale Reighard

Six-Layer Dinner

Butter a large pan. Put in a layer of sliced potatoes, ½ cup rice, 1½ lb. ground beef, pork, or ham, 1 onion and a layer of carrots or peas. Green pepper is optional. Last, top with 1 qt. tomatoes, and 1 t. salt and pepper to taste. Bake for 2½ hours at 350 degrees.

Jane Finke

Special Hamburger Casserole

1 lb. hamburger
1 large can Chinese noodles

1 onion
1 can cream mushroom soup

Put small amount of water in pan and put hamburger and onion in and cook, stirring frequently. Use 1 can soup and equal amount of milk and warm. Grease casserole and put in layer of noodles, then spread one-half of meat and onion, then another layer of noodles, then rest of meat and onion. Pour over all this the soup and milk mixture and top with noodles. Bake in 350 degree oven for about 30 minutes.

Mrs. Helen Gipple

Meatloaf

1½ lbs. hamburger
2 eggs
1 C. milk
¾ C. bread crumbs
1 t. salt

dash of pepper
celery salt to taste
onion (small diced)
Worcestershire sauce (dash)

Mix well and put in loaf pan. Bake 350 degrees 45 minutes. Then top with:

1 C. catsup
1 t. yellow mustard

1 t. nutmeg
½ C. brown sugar

Mix well and put on meat loaf. Bake 10 minutes longer.

This can be made in muffin tins frozen and bake only enough for one meal at a time. Make topping enough for each time you bake individual balls.

Evelyn Gipple

Meatloaf

1 lb. ground beef

½ lb. ground pork (can use all beef)

Three medium slices soft bread torn in pieces and 1 C. milk. If dry bread is used use 1¼ C. milk. Pour over bread and let stand while measuring rest of ingredients.

1 egg beaten
1¼ t. salt
¼ C. onion

¼ t. each—pepper, dry mustard, sage,
celery salt, garlic salt
1 T. worcestershire sauce

If using all beef use 1 T. horseradish and 1 T. catsup. Mix all together, make into loaf and top with 3 T. catsup. Bake at 350 degrees for 1 or 1½ hours.

Burnadine Buffington

Noodle Surprise

1 8-oz. pkg. noodles	1 No. 2 can tomatoes
1 lb. ground beef	1 t. salt
1 med. size onion	½ lb. (or more) cheese, grated
3 T. shortening	

Cook noodles in salted water. Drain. Brown ground beef and onion in fat. Combine all ingredients, except cheese. Pour into buttered casserole. Cover with grated cheese. Bake for 1 hour at 350 degrees. Yield: 6-8 servings.

Bessie Aringdale

Rice and Curry

1 lb. hamburger	2 or 3 cups tomato juice
1 T. fat	1 or 2 potatoes, diced
2 or 3 large onions, diced	2 t. salt
2 t. curry powder	

Brown hamburger and onions in fat. Add curry and salt. Add tomato juice and potatoes and cook slowly until potatoes are soft. Serve this mixture on top of cooked rice.

Pat Baird (Rev. Robert Baird)

Hawaiian Rice

Brown together in a skillet:

1 lb. ground beef	6 chopped fresh onions (including green stems)
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Pour off some of the accumulated fat and add 1 t. oregano and ½ t. salt. In a large casserole dish put: 1 cup raw rice (cleaned and washed). Add 3 beef consomme cubes to 3½ cups boiling water until dissolved; stir into rice. Combine the meat from the skillet into the rice. Cover with fitted lid or aluminum foil. Bake at 400 degrees for 1 hour. During the last 30 minutes take off the lid or foil. (Cream of mushroom soup and water may be substituted for beef consomme.)

Marjorie Dymale (Rev. Herbert Dymale)

Mock Scalloped Chicken

1 lb. ground beef	1 cup milk
1 egg, beaten	¼ cup chopped onion
2 cups bread crumbs	½ t. sage
1 can chicken noodle soup	salt and pepper to taste

Brown meat and onion lightly. Combine bread crumbs, beaten egg, soup, milk and seasonings. Add to meat mixture. Pour in baking dish and bake at 350 degrees for 45-60 minutes.

Audrey Finke, Verena Buffington

Barbecued Meat Balls

3 lbs. hamburger
1½ cups dry oatmeal
2 cups milk

6 T. onion, chopped
3 t. salt
½ t. pepper

Mix above ingredients and shape in balls and place in dish. Pour the following sauce over the meat balls:

2 T. Worcestershire sauce
2 T. vinegar
2 T. brown sugar

6 T. of chopped onion
1 cup catsup
¾ cup water

Bake 350 degrees for 1½ hours. Freezes good, could be made the day before.

Betty Gipple

Barbeque Beef

1 lb. hamburger
¾ t. salt
2 T. molasses

2 t. prepared mustard
1 T. Worcestershire sauce
½ cup mustard

Cook hamburger and put this mixture over it. Simmer until done.

Betty Gipple

Spaghetti and Meat Balls

Sauce:

1 large can tomatoes
1 can tomato paste
½ t. pepper
1 t. garlic salt

1 t. salt
2 T. sugar
⅛ t. red pepper

Cook slowly stirring often for one hour.

Meat Balls:

2 T. parmesan cheese
1 lb. ground beef
1 cup fine bread crumbs
1 dash garlic salt

1 egg
1 t. salt
⅛ t. each black and red pepper

Mix well and form into balls. Brown in 2 T. fat. Add to first mixture and continue cooking very slowly about 1 hour. Cook spaghetti as directed on package. Drain. To serve, pour sauce and meat balls over the spaghetti.

Mrs. Craig Gipple



Wherever God erects a house of prayer the devil always builds a chapel there; And 'twill be found upon examination, the latter has the largest congregation.

PORK

Pork Chops

Roll pork chops in crushed corn flakes. Put in casserole, salt and pepper to taste. Pour over these can can cream style corn. Bake 1½ to 2 hours until tender.

Betty Gipple

Saucy Baked Pork Chops

6 pork chops	1 small can tomato sauce (can use tomato soup)
1 medium onion, sliced	1 can (undiluted) cream mushroom soup
2 t. Worcestershire sauce	

Brown the floured and seasoned chops in fat. Drain off excess fat. Combine the remaining ingredients and pour over chops in a casserole dish. Bake at 350 degrees for one hour or until chops are done.

For variation of the above recipe try putting potatoes and carrots on top for a one meal dish.

Eileen Jennings

Swedish Jambosetta

1/4 lb. oleo	1 8-oz. package noodles, cooked
2 lbs. fresh lean pork, ground	salt and pepper to taste
3 medium onions	1 t. sugar
1 large can tomatoes	1 lb. longhorn cheese

Melt oleo and brown pork. Remove and slightly brown onions. Mix together noodles, meat, onions, tomatoes, and half of the cheese. Grate remaining cheese on top. Let blend 1 hour. Bake at 350 degrees for 1 hour. Use a 10 x 14 inch cake pan. Serves 12 people.

Marilyn Jennings

Glazed Sausage Bites

1 lb. pork sausage	1/2 C. water
1 egg, slightly beaten	1/4 C. catsup
1/2 C. fine cracker crumbs	2 T. brown sugar
1/3 C. milk	1 T. vinegar
1/2 t. sage	1 T. soy sauce

Combine sausage, egg, cracker crumbs, milk and sage. Beat with mixer at high speed for 5 minutes. Shape into 1¼ inch balls (mixture will be soft). In ungreased skillet brown meat slowly on all sides. Pour off any excess fat. Combine remaining ingredients: pour over all the meat balls. Cover and simmer 20 minutes at least, stirring occasionally.

Gladys Davis

Garnished Tongue

1 large beef tongue

1 medium onion, sliced

A few whole mixed spices or

bay leaf

Cook tongue in salted water till tender. Remove skin and return to broth. Add onion and spices and simmer until almost dry. Serve hot or cold and garnish with raisin sauce, fruits, horseradish and currant jelly.

Mrs. Bertha Metzger

Encore Turkey Supper

Serves 6 to 8

1 pkg. (7 or 8 oz.) elbow macaroni

1/2 t. mustard

1/2 t. salt

1 can (15 1/2 oz.) cut green beans, drained

dash pepper

1/4 C. sour cream

1 1/2 c. shredded cheddar cheese (6 oz.)

1/4 C. butter

2 or 3 C. sliced cooked turkey

1/2 C. sliced onion

1/3 C. grated parmesan cheese

1/4 C. flour

green pepper rings

1 t. Worcestershire sauce

1 1/2 C. milk

Cook macaroni; drain and toss with beans and sour cream. Meanwhile, in 1 1/2 qt. sauce pan melt butter; saute onion; remove and set aside. In remaining butter blend flour, Worcestershire sauce, mustard, salt and pepper. Remove from heat and gradually stir in milk. Cook over medium heat, add cheese. Turn macaroni mixture into 2 qt. buttered shallow baking dish. Top with half of cheese mixture. Arrange turkey and onion over this, and cover with remaining cheese sauce. Bake in 350 degree oven 30 minutes. Garnish with green peppers.

Beulah Gipple

Pigs in Blanket

1 egg

1 C. bisquick

1/2 C. milk

1/4 t. paprika

2 T. yellow corn meal

1 t. yellow mustard

Mix all ingredients together. This makes a thick batter. Take 1 lb. wieners and put on popsicle sticks. Then dip them in the batter and fry in deep fat at 375 degrees until brown.

Evelyn Gipple



He who cannot forgive others breaks the bridge over which he himself must pass.

One Dish Meal

potatoes	salt and pepper
cheese	flour
mushroom soup	onion (chopped)
Bologna, ham, or dried beef or other cold cuts your family likes.	

Butter baking dish. Peel and slice potatoes and place a layer of them in the dish. Sprinkle with salt, pepper and a little flour. Add part of chopped onion, a layer of meat and cheese. Dribble some of the soup over this. Repeat layers. Cover with foil. Bake in 375 degree oven for 30 minutes. Then turn oven to 350 degrees until done.

Beverly Jean Showman

Tuna Casserole

3 T. chopped onion	1 1/2 c. milk
1/3 green pepper	5 T. flour
3 T. oleo	1 7-oz. can tuna
1 t. salt	1 T. lemon juice
1 can chicken rice soup	

Cook onion in fat until brown. Add salt and flour. Blend. Add soup and milk. Cook until thick, stirring continually. Add flaked tuna and lemon juice. Pour in greased baking dish. Make basic bisquick dough. Roll out and sprinkle cheese over it and roll up like jelly roll. Cut and place on top. Can also make cheese swirls and place on top rolls. Bake 30 minutes at 425 degrees.

Betty Bitting

Baked Fish

1 3-lb. fish	flour
salt and pepper	fine bread crumbs
lemon juice	2 T. butter

Place the fish in a baking pan. Sprinkle with salt, pepper, and lemon juice, dredge lightly with flour and crumbs. Dot with butter. Bake covered in 350 degree oven for 20 minutes. Uncover. Baste with butter and lemon juice. Bake, uncovered, for 20 minutes basting frequently.

When taken from oven sprinkle with more lemon juice, and butter and paprika. Garnish with lemon quarters and whole parsley. Six portions.

Margaret Gipple



Nobody can make a fool out of a person if he isn't the right kind of material for the job.

Lasagne

1½ lbs. hamburger

3 C. water

Brown meat and onions. Add chopped mushrooms and season with as much salt, pepper, parsley and oregano as you desire. Simmer 2½ hours. Stir occasionally. Cook 1 box lasagne. Arrange in large buttered baking dish a layer of lasagne, mozzarella cheese and meat mixture until all ingredients are used. Finish with sauce and grated cheese. Bake at 375 degrees for 20 minutes.

Irene Reschly

Lasagne

3 large cans tomato paste

2 or 3 lbs. hamburger

Cook hamburger and drain off any grease.

Put tomato paste and drained hamburger in large saucepan. Add seasoning to taste: chili powder, nutmeg, oregano, celery salt, Onion salt, salt and pepper. A dash of garlic powder can be added if you wish. Cook over low heat about 6 hours.

Cook lasagna noodles in boiling salted water until tender. Place a layer of the noodles, then a layer of the hamburger mixture, cottage cheese, some grated parmesan cheese and American cheese slices. Continue the above procedure until you have your pan full. I use at least a 9 x 13 inch pan. Finish your casserole with a layer of American cheese. Bake in a 350 degree oven about 30 to 45 minutes or until nicely browned.

Mrs. Ray V. Gipple

Pizza

1 6-oz. can tomato paste

¼ t. sage

¼ t. garlic powder

½ t. chili powder

½ t. oregano

¼ C. sugar

pinch of salt

1 bottle catsup

Cook 1½ lbs. of hamburger then drain off the grease. Add the above ingredients and spread over pizza dough which has been placed on a well greased cookie sheet. We use refrigerated pizza dough. Cover with parmesan cheese and grated mozzarella cheese. Bake in 425 degree oven for 10-15 minutes.

Alice Gipple

Christmas Dressing

Bake bread to fill a large crock. Moisten with turkey or chicken broth. Crumble 1 t. leaf sage. Add 3 boiled potatoes, diced, 3 hard boiled eggs (diced), 1 pt. fresh oysters, 2 medium onions diced fine, salt and pepper to taste. Mix well and bake 350 degrees about 45 or 60 minutes. Do not over bake as it is always better when moist.

Verdie Buffington

Oyster Dressing

$\frac{3}{4}$ c. onions	3 c. diced celery
$\frac{1}{2}$ c. butter	1½-2 c. milk
1 pt. oysters	3 qts. bread crumbs, firmly packed
1 T. salt	1½ t. poultry seasoning or sage

Cook onions and celery in butter until golden brown. Cook oysters in their juice until curled. Add seasoning to bread. Stir. Then add onions, celery, butter and oysters. Mix lightly. Add milk slowly until the dressing is nice and moist.

Verena Buffington

Rice Dressing

1 pkg. yellow rice—cooked. Chopped onion, celery, green pepper sauted in butter. Salt, pepper, basil, sage, thyme and accent. 1 T. Worcestershire sauce, chopped mushrooms. Mix—add 4 t. vinegar or wine, and broth from giblets. Bake in oven at low heat.

Mrs. Dean Gipple

Light and Fluffy Dumplings

1 c. sifted flour	2 t. baking powder
1 beaten egg	½ t. salt
½ c. milk	

Sift flour, baking powder and salt. Just before cooking add egg and milk mixed together. Stir just enough to blend—no more. Drop by teaspoon into boiling broth. Keep covered and steam for 15 minutes. These will cook through and are not soggy.

Irene Reschly, Florence Davis

Quick N' Easy Noodles

6 egg yolks	2 whole eggs
$\frac{1}{4}$ c. salad oil	3 c. flour, less if eggs are small
1 t. salt	

Beat eggs and yolks well. Blend in salt, oil and 2 cups flour with mixer. Remove beaters and add remaining cup of flour with a fork. Turn out on a floured surface. Knead lightly into a workable ball. Roll out into a thin sheet. Cut in fourths, flour between layers and stack. Roll up like a jelly roll and slice with a thin, sharp knife. Sprinkle cut edges with flour and toss lightly. Cook in hot broth 10-12 minutes after it returns to a boil or until tender. Do not over-cook.

Norma Jennings

MEAT SAUCES

Barbecue Sauce

1 t. salt	1 t. celery seed
1 C. catsup	2 c. water
$\frac{1}{4}$ c. vinegar	$\frac{1}{4}$ C. Worcestershire sauce

Mix in jar and shake. No cooking.

Harriet Thomas

Barbecue Sauce

$\frac{1}{2}$ stick butter or margarine	1 C. catsup
3 T. brown sugar	$\frac{1}{2}$ c. water
1 t. mustard	1 small onion, chipped
$\frac{1}{2}$ t. tabasco sauce	

Brown small onion in the butter until golden. Add the other ingredients and cook 5 minutes. Smear on chicken or ribs. For oven barbecue chicken—cook chicken until partly done; turn up oven to 375-400 degrees, spread sauce on chicken every 10-15 minutes and let cook until almost black.

Mrs. Craig Gipple

Orange Glaze for Ham

1 c. brown sugar	1 T. vinegar
1 T. flour	3 T. concentrated orange juice
1 t. dry mustard	

Combine ingredients, stirring until smooth. Spread over ham about $\frac{1}{2}$ hour before ham is finished baking.

Phronia McConahay

Spaghetti Sauce

2 lbs. hamburger	1 onion (diced)
1 small pepper (diced)	1 can mushroom soup
2 bay leaves	2 cans tomato paste
1 large can tomato juice	1 C. water
$\frac{1}{4}$ t. oregano	garlic to taste
1 t. Worcestershire sauce	4 drops tabasco

Steam hamburger, onion, and pepper until done. Drain off grease. Add 1 c. water. Add rest of ingredients and let simmer 2 or 3 hours. Can be made the day before and reheated when ready to use.

Mrs. Gary Buffington, Janet Gipple Norma Jennings

New England Raisin Sauce (for Ham)

$\frac{3}{4}$ c. brown sugar	$\frac{1}{2}$ c. raisins
3 T. cornstarch	1½ c. water (or broth from ham)
$\frac{1}{4}$ c. vinegar	1 lemon, sliced thin

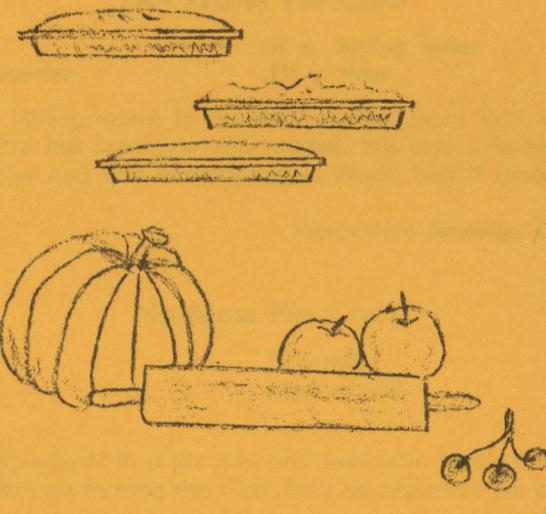
Mix sugar and cornstarch together. Gradually add the water, stirring to prevent lumps. Pour into a saucepan or double boiler and add the rest of the ingredients. Cook until raisins are plump and mixture is thick. Serve hot over ham.

Eileen Jennings

Additional Recipes

Additional Recipes

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PASTRIES

Never Fail Pie Crust

Cut together 3 c. flour and 1 c. shortening. Blend and add to flour:
1 beaten egg 5 T. water
1 t. vinegar 1 t. salt

This makes 3 single or 1 double and 1 single crust. Good to freeze.

Nancy Gipple

Hot Water Pie Crust

Add the boiling water to the lard and let stand until mass is oily. Stir in flour that has baking powder added. Stir until it forms a soft ball of dough. Cover and chill in refrigerator. Works best if made the day it is to be used.

Marguerite Jennings, Gwen Gipple

No Mess Pie Crust

Put all ingredients in a pie pan and work with hands to form a ball. Pat out into the pan forming the crust. Bake as any other pie crust.

Shirley Finke

Graham Cracker Pie Crust for One 9 in. Pie

20 graham crackers, crushed $\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ c. melted butter

Mix and press into pie pan. Bake for 8 minutes at 375 degrees.
Shirley Finke



Gossip: A person who will never tell a lie if the truth will do as much damage.

The best gifts are tied with heartstrings.

PIE

Angel Pie

4 egg whites

½ t. cream of tartar

1 c. sugar

Beat whites until foamy. Add cream of tartar. Beat sugar in gradually. When stiff enough to hold shape spread in a buttered 9 in. pie pan. Bake 45 minutes in a 300 degree oven. cool.

FILLING

4 egg yolks

3 T. lemon juice

2 T. grated lemon rind

1 c. cream (whipped)

½ c. sugar

Beat egg yolks until thick and lemon colored. Then beat in the sugar and the lemon juice and rind. Cook this in a double boiler until thick. Cool. Fold in the whipped cream. Pour into the baked pie shell and chill 24 hours in the refrigerator.

Blanche Fuhrman (Rev. Eldon Fuhrman)

Dutch Apple Pie

8 large apples

½ c. water

½ t. cinnamon

1 T. sugar

1 c. sugar

1 T. butter

1 T. flour

½ c. cream

Boil sugar and water together for 5 minutes. Place flour and sugar on the bottom of unbaked crust. Slice 5 apples into crust, then place quarters on top with rounded sides up. Add butter, cream and spices to syrup. Pour over pie. Be sure each exposed piece is covered. Bake 350 degrees until apples are done.

Beula Gipple

Apple Crumb Pie

6 tart apples

1 cup sugar

1 t. cinnamon

Pastry for one 9 inch shell

½ cup butter

¾ cup flour

Method: Pare apples and cut into eights. Mix ½ cup sugar and cinnamon together and sprinkle over apples. Put apple mixture into unbaked pastry shell. Combine remaining sugar and flour. Add butter and rub together until crumbs are formed. Sprinkle fine crumbs over apples. Bake at 425 degrees for 10 minutes then reduce temperature to 350 degrees. Bake 35 to 45 minutes longer.

Pat (Rev. Robert) Baird

Cherry Pie (Prize Winning)

Pastry for 2 crusts	$\frac{3}{4}$ cup juice
2 cups frozen cherries (drained)	$\frac{1}{4}$ t. red food coloring
3 T. cornstarch	$\frac{1}{4}$ t. almond flavoring
1 t. vanilla	

Mix ingredients all together and cook over medium heat until thickened. Bake between two crusts at 425 degrees for 15 minutes, then reduce heat to 350 degrees and bake another 30 minutes, or until golden brown.

Norma Jennings

Cherry-O-Cream Cheese Pie

(Makes 8 Servings)

One 9 in. graham cracker crumb crust
1 package 8 oz. cream cheese softened at room temperature
1 can of Borden Eagle Brand sweetened condensed milk (not evaporated milk)
$\frac{1}{3}$ cup lemon juice—measure accurately (DO NOT use lemon extract! If frozen lemon juice is used reconstitute to regular strength.)
One can (1 lb. 5 oz.) chilled Comstock cherry pie filling

Method: In medium sized bowl beat cream cheese until light and fluffy. Gradually add sweetened condensed milk and stir until well blended. Stir in lemon juice and 1 t. vanilla. Pour into crust. Refrigerate (do not freeze), 2 to 3 hours. Garnish with chilled cherry pie filling before serving.

Betty Bitting

Bishops Chocolate Pie

Melt in double boiler $\frac{1}{2}$ pound of marshmallows and $\frac{1}{2}$ bar of German chocolate and $\frac{3}{4}$ cup milk. Let cool and then add:

$\frac{1}{2}$ pint whipping cream with $\frac{1}{2}$ t. vanilla and 1 T. sugar

Pour into a graham cracker crust and top with dream whip or cool whip and finish with curls of German chocolate bar.

Shirley Finke

Chocolate Pie

$\frac{1}{2}$ cup white sugar	2 cups milk
2 T. cocoa	$\frac{1}{3}$ cup flour
2 egg yolks	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ cup brown sugar	1 t. vanilla
1 lump butter	

Method: Heat milk and mix all other ingredients together with a little more milk. Cook until thick. Cool slightly and pour into baked shell. Beat egg whites until they form stiff peaks then fold in 2 T. sugar and $\frac{1}{2}$ t. vanilla. Top the filled shell with the meringue; bake in 400 degree oven until lightly browned.

Burnadine Buffington

Custard Pie

Pastry for one 9 in. crust	1/2 t. vanilla
4 eggs or 8 egg yolks	1/2 t. almond extract (optional)
1/2 cup sugar	2 1/2 cups scalded milk
1/4 t. salt	dash of nutmeg or cinnamon

Line 9 in. pie plate with pastry. Refrigerate while preparing custard filling. Beat eggs slightly. Blend in sugar, salt and flavorings. Slowly pour scalded milk into egg mixture, stirring constantly. Pour custard mixture into pastry lined pie plate. Sprinkle with nutmeg or cinnamon. Bake at 400 degrees for 20 to 30 minutes, or until a knife inserted near the center comes out clean. Remove to cooling rack immediately.

Evelyn Aringdale Williams

Old Fashioned Cream Pie

1/2 cup sugar	1 cup cream
3 T. flour	

Mix dry ingredients in the bottom of an unbaked pie shell. Pour liquid in and bake in a moderate oven until thick. Stir very carefully several times when baking.

Verda Jones

Lemon Pie

(Makes 2 Pies)

2 c. sugar	juice of 2 lemons, or
3 c. boiling water	1 6 oz. can of frozen juice
4 T. (round) corn starch	4 egg yolks (save whites for meringue)
butter the size of an egg	

Method: Grate lemons and add rind to juice. Pour into boiling water. Mix sugar and corn starch with a little cold water and then add to the beaten egg yolks. Pour this into the boiling water and lemon juice mixture and cook until thick. Add the butter, mix, and pour into the baked crusts. Beat egg whites until stiff, add a little sugar and vanilla and brown in a 400 degree oven.

Ruth Gipple, Grace Williams

Lemon Sponge Pie

2 T. butter	2 T. flour
1 c. milk	2 egg yolks
1 T. lemon rind	3 T. water
1 c. sugar	juice of 1 lemon
2 egg whites	

Method: Cream butter and sugar, add flour. Add beaten egg yolks, water, milk and lemon juice. Add 1/4 t. salt to egg whites and beat until light and dry and then fold the egg yolk mixture into the whites and pour into unbaked 9 in. pie shell. Bake in a 400 degree oven until lightly brown.

Lenore Owens

Macaroon Pie

One unbaked 9 in. pastry shell	3 eggs
2 T. butter	$\frac{1}{2}$ c. white sugar
1 t. vanilla	1 c. brown sugar

Mix until well blended and add: $\frac{1}{3}$ c. oatmeal and $\frac{2}{3}$ c. coconut. Sprinkle $\frac{1}{4}$ c. nutmeats over top and bake at 350 degrees until top cracks. Cool. Top with whipped cream or cool whip.

Betty Bitting

Praline Butternut Pie

Prepare one unbaked pie shell and chill. Combine and cut together:

$\frac{1}{3}$ c. brown sugar	$\frac{1}{3}$ cup finely chopped pecans
2 T. butter or oleo	Press firmly into the prepared crust

Combine in blender:

3 eggs	1 c. evaporated milk
1 c. squash or pumpkin (if blender is not available, sieve squash and beat eggs)	$\frac{1}{3}$ c. brown sugar
	2 t. pumpkin pie spice

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

Blend thoroughly and pour into crust. Bake at 400 degrees for 50 to 55 minutes.

Marjorie (Rev. Herbert) Dymale

Pecan Pie

1 c. pecans	2 T. melted butter
3 eggs beaten	1 c. sugar
1 c. white syrup	

Combine and pour into an unbaked pie shell. Bake at 400 degrees for 15 minutes and then reduce heat to 350 degrees for 35 minutes or until it is firm around the edge and soft in the center.

Margueritte Jennings

Peach Pie

1 cup water	3 T. cornstarch
1 cup sugar	2 T. white corn syrup

Cook over medium heat until clear. Stir in 2 T. orange jello. Slice fresh peaches into sauce and pour into pie shell. Top with whipped topping mix.

Betty Jo Jennings

One Crust Peach Pie

1 9-in. unbaked pastry shell	¾ cup brown sugar
1 ½ cups cottage cheese (preferably large curd with whipped cream)	2 egg yolks
1 T. flour	A few drops vanilla
	1 additional T. flour
	About 2 ½ cups sliced peaches

Sprinkle a tablespoon of flour over bottom of pastry shell.

Combine in blender the cottage cheese, brown sugar, egg yolks and vanilla. (If blender is not available, sieve cottage cheese and beat egg yolks thoroughly before mixing with other ingredients.) Blend thoroughly.

Arrange peaches in pie shell. Sprinkle the additional flour over peach slices. Pour cottage cheese mixture over fruit. Bake at 425 degrees for 10 minutes, then reduce heat to 350 degrees and continue baking about 40 more minutes.

(The above recipe is delicious, I think, and using cottage cheese instead of sour cream makes it more nutritious with fewer calories!)

Marjorie Dymale (Rev. Herbert Dymale)

Peach Pie

½ cup plus 1 T. peach juice	⅛ t. nutmeg (optional)
2 T. cornstarch	2 T. butter
½ t. cinnamon	3 cups sliced, drained peaches
½ cup sugar plus 1 T.	

Thicken juice and stir in peaches and butter. Pour in unbaked crust and top with a crust. Bake at 450 degrees for 10 minutes then reduce heat to 350 degrees and bake 20 to 30 minutes longer.

Diane Buffington Braet

Fresh Peach Pie

(Could substitute strawberries or other fruit)

1 pastry shell, baked or graham cracker crust	½ c. water
7 fresh peaches	3 T. cornstarch
1 c. sugar	dash of salt

Peel 3 peaches, crush. Add sugar and cornstarch (mixed together so they will not lump), water, and salt to peaches. Cook over medium heat until thick and clear. Remove from heat. Let cool slightly before pouring over remaining peaches which have been peeled and sliced into the baked pastry shell. Serve with whipped cream or ice cream on top.

Helen Gipple, Eileen Jennings

Pecan Pie

1 c. sugar	4 eggs beaten
½ stick oleo or butter melted	2 c. Karo syrup (light or dark)
4 level T. flour	dash of salt
1 c. chopped pecans (not too fine)	½ t. baking powder

Put ½ c. pecans in bottom of pastry crust. Pour in the filling. Put ½ c. nuts on top and bake at 350 degrees until an inserted knife comes out clean.

Betty Bitting

Magic Pumpkin Pie

1 unbaked 9 in. pastry shell	2 t. pumpkin pie spice (more or less to suit your individual taste)
2 c. canned pumpkin (16-17 oz. can)	½ t. salt
1 can Eagle Brand sweetened condensed milk	1 egg

In a large sized bowl blend all ingredients together. Turn into shell. Bake in moderate oven (375 degrees) 50 to 55 minutes or until knife inserted near center comes out clean. Cool and refrigerate at least an hour.

Margaret Gipple

Raisin Cream Pie

(1 baked pie shell)

Simmer: 1 cup raisins and 2 cups water for 30 minutes

Combine: ½ c. white sugar and ½ c. brown sugar, ½ t. salt, 3 T. corn starch and 1 c. rich milk or cream, 2 egg yolks

Method: Measure liquid on raisins, add enough water to make 1½ c. of liquid. Add combined mixture to raisins and liquid. Cook until thick. Add 1 t. vanilla or lemon flavoring and 1 T. butter. Stir to mix and pour into baked pie shell. Cover with meringue and bake.

Dorothy Buffington

Rhubarb Pie

2 c. rhubarb	¾ c. milk or cream
2 large T. flour	pinch of salt
2 drops red cake coloring	½ t. cinnamon
1 c. sugar	2 T. butter

Save 2 T. pie crust crumbs (before liquid is added), to use for topping. Mix ingredients together. Dot with butter. Sprinkle crumbs over the top. Bake at 400 degrees for 20 minutes then reduce heat to 365 degrees for 20 minutes or until the filling bubbles.

Burnadine Buffington

Rhubarb Pie (2 Crust)

3 c. rhubarb	2½ T. butter
nutmeg	6 T. flour
1 c. pineapple	1 c. sugar

Mix slightly and put into unbaked pie shell. Moisten edge and top with second crust. Flute edges, cut decorative slashes in top to allow steam to escape. Bake at 425 degrees 40 to 50 minutes.

Grace Williams, Kathy Williams

Rhubarb Surprise Pie

1 c. sifted flour	1 egg beaten
2 T. butter	1 13-oz. pkg. strawberry jello
3 c. diced rhubarb	1 c. sugar
½ c. unsifted flour	½ t. salt
¼ c. melted butter	2 T. milk
1 t. baking powder	½ t. cinnamon

Sift together 1 c. flour, baking powder and salt. Cut in the butter. Add egg, milk and mix. Press into a greased 9 in. pie plate. Arrange rhubarb in pie shell. Sprinkle with the dry jello. Combine remaining ingredients and sprinkle on top of the pie. Bake at 350 degrees for 50 minutes or until rhubarb is tender.

Doris Aringdale

Strawberry Pie

1½ c. water	2 T. cornstarch
pinch of salt	¾ c. sugar

Cook until clear. While hot dissolve a 13 oz. pkg. of strawberry jello in and let cool. Pour over strawberries cut up in a baked pie shell. Chill. Serve with dream or cool whip over top decorated with a few cut berries.

Susannah Huff

Strawberry Glace Pie

Wash and hull 1 qt. strawberries. Cut up 1 c. of berries. Mix 1 c. sugar and 3 T. cornstarch in a 2 qt. saucepan, then slowly stir in 1 c. of water, stirring until smooth. Add cut up berries. Cook and stir over medium heat until thick and clear. Stir in a few drops of red food coloring. Stir in remaining berries and pour into a baked pie shell, saving ¼ c. for garnish. Chill until firm, about 3 hours, then top with dream whip if desired.

Joy Davis Crossett, Mrs. Dean Gipple,
Maribeth Buffington Nelson

Mile High Strawberry Pie

CRUST

Sift together 1 1/3 cups flour, 1 1/2 T. sugar, 1 t. salt. Add 2 T. milk and 1/2 cup vegetable oil. Whip with fork and press into 9-inch pie pan. Bake at 375 degrees to light brown. Cool.

FILLING

Two egg whites, beaten until fluffy, add 1 10-oz. package frozen strawberries (or 1 1/4 cup of frozen berries), add 1 cup sugar, 1 T. lemon juice and beat with electric mixer for 15 minutes. Fold in 1 cup of whipped cream or 1 package of Dream Whip prepared according to directions.

Place filling in baked pie crust and then place in freezer to harden. Be sure your crust is COLD.

Ruth Gipple



Pie crusts will brown beautifully if you brush them lightly with milk just before putting them in the oven.



Family Pie Recipe

The following recipe has been suggested to achieve harmony:

1 handful of forgiveness
1 heaping cup of love

1 full pound unselfishness

Mix together with faith in God. Add two tablespoons of wisdom and 1 tsp. of good nature for flavor. Sprinkle generously with thoughtfulness. This makes enough pie for any size family.

Additional Recipes

S A L A D S



SALADS

Apricot Salad

1 large can apricot nectar
(1 qt.-14 oz.)
3 pkg. lemon jello

1 8-oz. cream cheese
1 pkg. dream whip

Heat 4 cups of nectar to boiling—add 2 pkg. jello and dissolve—Cool—Pour half in 9 x 13 pan. Set. Leave rest at room temperature. Boil remaining 2 c. juice and dissolve 1 pkg. lemon jello. Add cream cheese while warm. Cool to thick syrup stage. Fold in dream whip. Pour over first layer. Set. Then pour over other half of jello (the first mixture). Set.

Peggy Buffington

Apple Cheese Salad

1/4 cup red cinnamon candies	1 (8 oz.) pkg. cream cheese
1 (3 oz. pkg.) cherry jello	1/2 cup nuts, chopped
1 cup hot water	1/2 cup finely cut celery
1 1/2 cups sweetened applesauce	1/2 cup mayonnaise salad dressing

Pour hot water over jello and red hots; stir until dissolved. Stir in applesauce, pour into 8" x 8" dish. Chill till firm. Blend cream cheese, nuts, celery and salad dressing. Spread on top of apple mixture.

Gladys Davis

Overnight Bean Salad

1 cup green beans, cut
1 cup yellow beans, cut
1 cup kidney beans
1 small can pimento
1/4 cup green pepper, chopped
1 cup celery, chopped
1 large onion, in rings

DRESSING:
1/2 cup vinegar
1/2 cup salad oil
3/4 cup sugar
1/2 t. pepper

Drain all canned ingredients. Add 1/2 cup vegetable liquid to dressing. Mix gently with vegetables and let stand overnight or longer in the refrigerator.

Nell Havenhill, Irma Boston (Rev. W. T. Boston)



The older the daughter the less she is itchin' to get into mother's kitchen.

It's but little good you'll do watering last year's crop.

Blueberry Salad

1 pkg. black raspberry jello	1 pkg. dream whip
1 small can crushed pineapple	nuts
1 can blueberries	1 cup hot water
1 cup juice from berries and pineapple and finish with water to make 1 cup	

Dissolve jello in hot water, then add the cup of juice. Take out $\frac{1}{2}$ cup of this mixture and set in a bowl in refrigerator. Chill the jello mixture until it begins to congeal, then add berries and pineapple and set completely. Mix dream whip and add the $\frac{1}{2}$ cup mixture that was set aside, spread on top of first mixture, and sprinkle with nuts. This is very good made a day ahead.

Evelyn Gipple

Cabbage Salad

3 boxes lemon jello	2 T. vinegar
5 cups water	1 cup miracle whip
Dissolve jello in hot water. Beat in the vinegar and miracle whip. Put in refrigerator until it starts to set.	
Add:	
1 cup grated cabbage	1 cup grated carrots
1 cup chopped celery	1 t. salt

Mix all together and refrigerate.

Verena Buffington

Cherry Salad Supreme

1 pkg. raspberry jello	$\frac{1}{3}$ cup salad dressing
1 pkg. lemon jello	1 cup crushed pineapple
1 can cherry pie filling	1 pkg. dream whip
1 3 oz. pkg. cream cheese	1 cup tiny marshmallows
Dissolve raspberry jello in 1 cup boiling water—Stir in pie filling and turn in 9 x 9 x 2 dish—Chill until partially set—Dissolve lemon jello in 1 cup boiling water—Let start to set—Beat together cream cheese and salad dressing—gradually add lemon jello—Stir in pineapple and whipped cream and marshmallows. Spread over cherry layer and top with a few chopped nuts.	

Charlotte Young

Cherry Salad

1 No. 2 can pie cherries	1 can crushed pineapple
1 cup sugar	1 cup nuts
2 pkg. cherry jello	juice of $\frac{1}{2}$ lemon
1 cup hot water	
Cook cherries and sugar to thin syrup. Dissolve jello in hot water. Add other ingredients and mold.	

Cindy Buffington

Cherry Cola Fruit Mold

(Salad—or Dessert)

1 can (17 oz.) pitted dark sweet cherries	1 pkg. (3 oz.) wild cherry jello
1 can (13½ oz.) pineapple tidbits	1 pkg. (3 oz.) wild strawberry jello
1 pkg. (8 oz.) cream cheese softened	1 cup boiling water
¼ cup mayonnaise	1 bottle (7 oz.) cola beverage
	1 cup chopped nuts

Drain cherries and pineapple, measure 1½ cups of the combined syrups. Blend cream cheese and mayonnaise until smooth. Dissolve jello together in boiling water. Blend into cheese mixture. Then add the measured syrup and cola. Chill until thickened, about 2 hours. Fold in cherries, pineapple and nuts. Pour into 1½ qt. mold. Chill until firm. Unmold. Serves 12 to 15. The results makes for colorful eating. Whether they turn up on crisp greens or under a dab of whipped cream for dessert.

Beula Gipple

Cherry Jello

2 pkgs. cherry jello	2 cups hot water
1 cup cold water	1 can wilderness cherry pie filling
Let set.	
1 8-oz. pkg. Philadelphia cream cheese	
1 small can crushed pineapple (don't drain off pineapple juice)	
Mix together and spread on top set jello (optional—sprinkle with nuts).	

Diane Braet

Cherry Salad

1 pkg. cherry jello	1 small can crushed pineapple
1 cup bing cherries	

Dissolve jello with 1 cup boiling water, then add 1 cup juice from cherries and pineapple. Then add—1 pkg. (small) cream cheese, make little tiny round balls that have been rolled in chopped fine nuts.

Evelyn Gipple

Cheese Salad

1 pkg. lemon jello	½ cup salad dressing
1 small can crushed pineapple	1 cup cream (whipped)
1 cup cheese (grated)	

Dissolve jello with 1 cup boiling water and add all the pineapple and juice, cheese and salad dressing. Let start to congeal then beat in whipped cream.

Evelyn Gipple

Cranberry Salad

1 pkg. cranberries (grind and drain)	1 can crushed pineapple (drained)
2 cups sugar	marshmallows
	1 pt. whipping cream

Let sugar stand over cranberries for a few hours. Add pineapple and marshmallows. Fold in whipped cream. Chill overnight.

Diane Braet

Cranberry Ribbon Loaf

1 1-lb. can whole cranberry sauce	1/4 cup powdered sugar
2 t. lemon juice	2/3 cup chopped nuts
1/2 pt. cream, whipped	1/2 cup crushed pineapple drained

Combine cranberry sauce and lemon juice. Pour in refrigerator tray or nut bread pan. Blend together remaining ingredients and place this over cranberry sauce. Freeze till firm. Duplicate cranberry mixture—adding this on top of whipped cream mixture. Freeze till firm. Serve in slices as salad or dessert.

Burnadine Buffington

Cranberry-Apple Salad

1 lb. cranberries and 8 apples—grind and add 1 cup sugar, let stand

Till jello sets—

1 pkg. cherry jello	1/2 cup cold water
1 cup boiling water	

Let set and add cranberries and apples.

Harriet Thomas

Cottage Cheese Salad

1 box lemon jello	1 cup crushed pineapple
1 cup hot water (chill until slightly thickened)	1 cup cottage cheese
1 cup cream whipped	16 marshmallows, cut in small pieces or 1 1/3 cups small marshmallows

Add all to jello and chill.

Alma Chamberlin, Cindy Buffington

Chicken (or Shrimp) Salad Supreme

1 can tomato soup	1 cup finely chopped celery
1 pkg. (8 oz.) cream cheese (softened)	2 t. chopped onion
1 envelope unflavored gelatin	1 chopped green pepper
1/4 cup cold water	1 cup sliced olives
1 cup mayonnaise	1 cup cut-up chicken or shrimp

Warm the soup (in the concentrated form) with the cream cheese in a saucepan; stir until smooth. Soften the gelatin in the cold water, and add to the soup and cheese mixture. Let cool. Then add the rest of the ingredients and mix well. Put in a dish or mold and chill. Serves approximately 10.

Mrs. Gary Buffington

Corn Beef Salad

1 pkg. lemon jello	1/4 cup vinegar
1/2 cup boiling water	

Mix jello, water and vinegar. Let partly set then add 3/4 cup Miracle whip salad dressing. Then fold in:

1 cup chopped celery	1 medium cucumber chopped
2 chopped boiled eggs	1/2 can corn beef

Add a little each of shredded carrot and a couple radishes for color. A little onion to taste.

Mrs. Merlin Davis

Creamed Cucumbers

Soak sliced cucumbers and onions in vinegar and salt water for a few hours. Drain and put in cream sauce.

Sauce . . .

1 cup sour cream	1/2 cup mayonnaise
1 t. vinegar	1 T. grated onion
1 T. sugar	1/4 t. celery seed

Mix well. Add sliced cucumbers and onions that have been soaked in vinegar and salt water. Chill in refrigerator.

Mrs. Gary Buffington

Equality Salad

2 boxes strawberry jello	2 boxes frozen strawberries
1 1/2 cups boiling water	2 mashed bananas
2 cups applesauce	

Combine ingredients and let set till firm.

Doris Mumme

Frozen Fruit Salad

1 pkg. lemon jello	1/3 cup mayonnaise
1 cup boiling water	1 cup whipping cream
1 can (8 1/4 oz.) pineapple tidbits	1 banana, diced
1/4 cup lemon juice	1/4 cup nuts
dash salt	

Dissolve jello and salt in boiling water, drain pineapple, measure syrup, add water to make 1/2 c. if necessary. Stir into jello with lemon juice. Blend in mayonnaise. Chill until thick. Whip cream and fold into jello, fruits and nuts. Pour into loaf pan. Freeze till firm, 3-4 hours or over night.

Mrs. Delbert Buffington

Fruit Salad

2 pkgs. strawberry jello	1/2 lb. white seedless grapes (halved)
4 cups water	4 fresh peaches, sliced
1/2 lb. Bing cherries (seeded and quartered)	3 bananas, sliced

Beulah Piper

Fruit Salad

1 cup miniature marshmallows	1 small can crushed pineapple
1 small jar maraschino cherries	3-5 bananas sliced
1 small can mandarin oranges	1 can apricot pie filling

Drain and cut up cherries and oranges. Drain pineapple. Mix all ingredients lightly. Refrigerate overnight.

Diane Braet

Family Favorite Salad

1 box lime jello	1 sm. box cottage cheese
3/4 cup water	1 cup cool whip
1 1/2 cups marshmallows	1/2 cup nuts
1 sm. can crushed pineapple	

Heat jello in water until dissolved, add marshmallows and cook until melted. Remove from heat and add remaining ingredients. Cool until set.

Doris Mumme



To do nothing and get something, formed a boy's ideal of a manly career.

24 Hour Fruit Salad

Beat well 2 eggs, 2 T. vinegar (the recipe calls for 4 T. vinegar). (We like it best with the 2 T.), 4 T. butter; 4 T. sugar or 1½ t. sucaryl. Cook until thick and then chill. Add 1 pkg. prepared dream whip (or low calorie D-Zerta whipping mix), 8 oz. pkg. marshmallows (or less) small or cut—1 large (2½) can fruit cocktail. Drained. Mix, put in covered bowl and chill until next day.

Lorena M. Gipple

7-Up Salad

1 3-oz. pkg. lemon or lime jello	1 t. sugar
1 cup boiling water	1 t. vanilla
1 8-oz. cream cheese, soften or broken in pieces	1 cup 7-Up
1 No. 2 can crushed drained pineapple	OPTIONAL INGREDIENTS
	½ cup chopped nuts
	½ cup maraschino cherries

Dissolve gelatin in boiling water. Mix in cream cheese with low speed of mixer until smooth. Stir in pineapple, sugar, vanilla. Add 7-Up. Chill until set.

Sharon Gipple

Frosted Salad

2 boxes (3 oz.) lemon jello	1 cup miniature marshmallows
2 cups boiling water	2 bananas, sliced
2 cups 7-Up	whipped topping
1 can (20 oz.) crushed pineapple	
	Dissolve jello in boiling water. Stir in 7-Up. Chill until partly set. Drain pineapple, save juice for topping. Fold pineapple, marshmallows, and bananas into jello. Chill until firm. Topping . . .
½ cup sugar	1 egg slightly beaten
2 T. flour	2 T. butter
1 cup pineapple juice	¼ cup grated cheese

Cook over low heat till thick. Cool. When cold add whipped topping and spread on jello. Sprinkle with grated cheese.

Julie Finke, Betty Gipple

Garden Salad

1 cup sliced radishes, ground	1 cup diced cucumber
½ cup salad oil	1 T. vinegar
2 cups finely chopped cabbage	1 t. paprika

Mix together.

Norma Buffington

Good Salad

1 pkg. lemon jello
2 cups boiling water

1 pkg. lime jello
1 13-oz. can crushed pineapple

When starting to jell add 1 can lemon pie filling and $\frac{1}{4}$ cup nuts.
Verena Buffington

Garden Glory Salad

1 pkg. lemon jello
1 cup hot water
2 stalks celery cut fine
 $\frac{1}{2}$ green pepper cut fine
2 sweet pickles cut fine
2 grated carrots

1 t. minced onion
12 stuffed olives sliced
1 box small curd cottage cheese,
drained
1 cup salad dressing

Dissolve jello in hot water, let cool to jelling stage, while preparing other ingredients. Mix all well and put in refrigerator for severa hours.
Arlene (Aringdale) Reighard

Good Salad

2 pkg. lemon jello
2 cups boiling water

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

Combine them—add 1 can lemon pie filling and 1 small can pineapple including the juice—Set. Topping—Soften 1 8-oz. pkg. cream cheese, add 2 T. mayonnaise and 2 T. milk, add a pinch of salt. Spread over jello. Sprinkle with grated cheese.

Norma Buffington, Gladys Davis

Dewey Lemon Salad

2 pkg. lemon jello
2 cups hot water
2 cups Mountain Dew soda and
pineapple juice combined

2 cups miniature marshmallows
1 No. 211 can pineapple tidbits
(drained)
4 bananas sliced

TOPPING

1 cup lemon pie filling (wilder-
ness)

1 pkg. of dream whip

Dissolve jello in hot water. Add Mountain Dew soda and pineapple juice. Cool until set. Fold in fruit and marshmallows. Chill until firm. Whip dream whip and fold in lemon pie filing. Spread on top of jello and chill.

Betty Gipple

Layer Salad

1 pkg. raspberry jello
1 pkg. lemon jello
2 cups boiling water
1 can cherry pie filling
1 3-oz. pkg. cream cheese

1/3 cup miracle whip
1 small can crushed pineapple
1 cup miniature marshmallows
1 pkg. dream whip

Dissolve raspberry jello in 1 cup boiling water. Stir in cherry pie filling and let set. Dissolve lemon jello in 1 cup boiling water. Mix cream cheese with miracle whip and add to cooled jello, let partially set. Add pineapple, marshmallows and dream whip. Pour over raspberry jello. Refrigerate.

Mildred Davis

Lazy Lady's Salad

1 can mandarin oranges 1/2 cup nut meats
1 can chunk pineapple (drained)

Whip 1 pkg. dream whip according to directions. Then stir in orange slices, pineapple chunks and nut meats. Place in refrigerator until ready to serve.

Mrs. Helen Gipple

Orange and Pineapple Salad

1 can mandarin oranges 2 T. flour
1 small can crushed pineapple 1 T. butter
juice from fruit 1 pkg. Lucky whip
1 egg 1/2 cup nuts
3 T. sugar 1 cup miniature marshmallows

Cook 1 cup juice, egg, sugar, flour, and butter until thick. Let this mixture cool and then add whipped cream, blending well. Add pineapple, oranges, nuts and marshmallows. Chill.

Audrey Finke

Whipped Orange Jello Salad

2 pkg. orange jello
3 cups boiling water

2 cups miniature marshmallows

Dissolve the above and let partially set then whip until foamy. Add 1 pkg. dream whip (whipped according to directions) and 1/3 to 1 cup miracle whip. Whip all together then add 2 cups crushed pineapple, 1 shredded carrot. Pour into large cake dish and cut in squares when set.

Joy Crossett

Mandarin Orange Salad

1 pkg. orange tapioca pudding	1 can mandarin oranges
mix	1 can crushed pineapple or tidbit
1 pkg. vanilla tapioca pudding	13½ oz.
mix	2 sliced bananas
1 envelope unflavored gelatin	½ tsp. pineapple flavoring
¼ cup cold water	½ tsp. orange flavoring

Drain the juice from the orange and pineapple. Add enough water to make 3 cups liquid. Combine with the puddings. Bring to a boil and boil for one minute. Stir in the flavoring and the gelatin, which has been softened in the cold water. Chill until cool before adding the fruits. Pour into a pan and chill until firm. (If I don't have the orange tapioca pudding I use ½ cup of orange juice for part of the liquid.)

Joy Crossett, Mrs. Gary Buffington

Perfection Salad

1 pkg. gelatin (lime)	2 finely chopped pimentoes (optional)
2 T. lemon juice	6 chopped sweet pickles
1 cup finely shredded cabbage	1 tsp. salt
1 cup finely diced celery	½ cup sliced olives (optional)

Make gelatin according to the directions on the box. Add lemon juice. Let set in refrigerator until partly jelled. Add vegetables. Place salad in mold if desired, chill.

Eileen Jennings

Pineapple Layered Salad

Two pkgs. lemon or lime jello—add bananas, marshmallows, pineapple tidbits.

TOPPING

Remove juice from pineapple (1 cup) heat, then add—½ cup sugar, 1 T. flour. Mix together with 1 well beaten egg. Cook until thick, let cool. Mix together with 1 envelope whipped topping. Pour over set jello. Top with grated cheese or nuts.

Janet Gipple

Pineapple Salad

1 No. 2 can pineapple	3 cups cool whip
24 large marshmallows	small pieces of cheese
1 cup chopped nuts	
Drain pineapple—thicken juice with 2 T. of flour—cool—add other ingredients.	

Robyn Buffington

Pineapple Cottage Cheese Salad

1 box jello
1 pt. cool whip
small box small curd cottage cheese

No. 2 can fruit—any kind
marshmallows (optional)

Mix dry jello and cottage cheese. Drain fruit and add jello and cheese, add cool whip and marshmallows. Chill.

Mrs. Phil Buffington

Potato Salad

Boil 6 medium size potatoes—cut up when cool enough to handle. Pour the following over potatoes and marinate over night.

$\frac{1}{4}$ cup salad oil
 $\frac{1}{8}$ cup vinegar
cut up onion

4 T. sugar
1 t. salad mustard
salt and pepper

Just before serving add hard boiled eggs and miracle whip to suit taste.

Shirley Finke

Hot Potato Salad

6 wieners, cooked and finely chopped	$\frac{2}{3}$ cup water
4 cups hot diced potatoes	2 T. fat
$\frac{1}{2}$ cup chopped celery	1 $\frac{1}{2}$ tsp. salt
1 medium onion, chopped fine	1 T. flour
1 T. parsley, chopped	$\frac{1}{3}$ cup vinegar
	$\frac{1}{2}$ tsp. pepper

Fry onion in fat until brown, add flour and blend, add sugar, salt, vinegar, water, bring to a boil stirring constantly, stir in celery and parsley. Pour over potatoes and wieners, and sprinkle with pepper.

Letha Hall

Richilieu Salad

1 can (17 oz.) sweet cherries	2 T. orange juice
1 pkg. (3 oz.) any red jello	$\frac{3}{4}$ cup orange sections, diced
1 cup boiling water	

Drain cherries, measuring syrup, add water to make 1 cup. Dissolve jello in boiling water, add measured liquid and orange juice. Chill until thickened. Fold in cherries and oranges. Let set until firm and cover with cool whip.

Shirley Finke

Raspberry Salad

20 marshmallows, quartered	2 cups hot water
1 cup dairy sour cream	2 10-oz. pkgs. frozen raspberries
1 6-oz. pkg. raspberry gelatin	2 cups applesauce

Mix marshmallows and sour cream and refrigerate overnight. Dissolve gelatin in hot water, add frozen raspberries in small chunks. Stir till thawed. Add applesauce and let set till firm in 7 x 11 pan. Spread with marshmallow topping. Be sure and use fresh marshmallows.

Norma Jennings
Charlotte Wilcox (Rev. Robert Wilcox)

Salmon Macaroni Salad

Two cups shell macaroni. Cook macaroni 12-15 minutes in salted boiling water. Drain and cool.

2/3 cup French dressing	1/4 cup pickle relish
3/4 cup diced celery	2 cans salmon (7 3/4 oz.) drained and
1/2 cup chopped pecans	flaked
1/2 cup chopped green onions	1/2 cup mayonnaise

Pour French dressing over cooled macaroni. Let stand 15-20 minutes. Add remaining ingredients. Toss until macaroni is coated. Chill.

Norma Jennings

Strawberry Salad

Dissolve 2 boxes strawberry jello in 3 cups boiling water. When dissolved add 1 box (10 oz.) of frozen strawberries. Three bananas. Pour half of mixture into 12 x 8 x 2 baking dish. Put in refrigerator and let set. Keep other half at room temperature. When mixture is set spread on one box, 8 oz., of commercial sour cream. Put other half of jello mixture on top. Let set.

Burnadine Buffington

Spaghetti Salad

2 cups spaghetti cooked tender in salt water	4 eggs (hard boiled) chopped sweet pickles (chopped)
1 cup chipped cheese	1 cup sandwich spread (Kraft)

Mix all together and chill before serving. Macaroni can be used but we like spaghetti better.

Mary Metzger

Frances' Tasty Salad

1 pt. boiling water	1 3-oz. pkg. lemon jello
1 3-oz. pkg. lime jello	1/2 tsp. pineapple flavoring

Dissolve jello in boiling water and flavoring. Let cool until it starts to set. Then add . . .

1 No. 2 can crushed pineapple undrained	1 cup Eagle brand milk
1 cup cottage cheese	2 tsp. ground horseradish
1 cup miracle whip	1 cup or less chopped pecan

Let set in 9 x 13 pan.

Norma Jennings

Tomato Savory Molded Salad

4 cups canned tomatoes	1 tsp. salt
3 pkgs. lemon jello	2 T. grated onion
4 to 8 tsp. horseradish	4 T. chopped green pepper
1 cup grated cucumber	2/3 cup mayonnaise

Drain tomatoes—break into small pieces. Heat juice to boiling and add jello. Stir until dissolved. Fold in tomatoes and remaining ingredients. Mold until firm. Serves 10-12.

Gwen Gipple

Vegetable Salad

2 boxes frozen mixed vegetables	1 green pepper, diced
1 cup celery, diced	1 onion, minced
1 can red beans, drained	

Cook and cool vegetables, add the celery, green pepper and onion and kidney beans. Mix well.

DRESSING

1 cup sugar	1 t. prepared mustard
1 T. flour, heaping	1/2 cup vinegar

Cook until thick and add to the vegetables. Chill.

Beulah Piper



It is better to wear out than to rust out.

There is nothing wrong with the younger generation that twenty years won't cure.

Vegetable Salad

4 carrots sliced in rings and cooked until just barely tender

2 cans green beans (I use one can of wax beans)

1/2 green pepper cut in fairly large pieces

1/2 medium onion sliced and then rings separated

4 stalks celery cut in pieces

Over these vegetables pour the following syrup:

2 cups white vinegar

1/4 teaspoon garlic powder

1 1/2 cups sugar

1 tsp. salt or more to taste

Heat to boiling point and stir until sugar is dissolved. Pour over vegetables and toss lightly. Store in covered container.

Mrs. Dean Gipple

Yum-Yum Frozen Salad

1 pkg. colored marshmallow

1 pkg. gelatin (Knox) mixed ac-

1 pt. whipped cream (or
substitute)

cording to directions

1/3 cup miracle whip

large can white cherries

Optional—white grapes, frozen strawberries or maraschino cherries. Mix and freeze.

Florence Davis

Additional Recipes

SALAD DRESSINGS

Blue Cheese Dressing

1 cup evaporated milk

1/2 tsp. salt

1/2 cup oil

dash garlic salt

1/4 cup vinegar

Blend together. One-half cup blue cheese crumbs—add and mix.

Maribeth B. Nelson

Dressing for Sliced Cucumbers

1/2 cup buttermilk (powdered buttermilk works fine here 3 T. to 1/2 cup water)

1 tsp. salt

1/2 tsp. pepper

1/4 cup vinegar

2 cups miracle whip salad dressing

Put all ingredients except salad dressing into mixer, beat until smooth. Add salad dressing and blend thoroughly. Pour over cucumbers sliced. May add sliced onions. Store dressing in covered container in refrigerator.

Loris Wiley

French Dressing

2 cups sugar

1 tsp. salt

1/4 cup vinegar

1 tsp. garlic salt

1 1/2 cups salad oil

1 tsp. onion salt

1 1/2 cups catsup

2 tsp. worcestershire sauce

Mix all together and beat hard until well blended. Store in refrigerator.

Loris Wiley

Creamy Blue Cheese Dressing

1/4 lb. blue cheese

2 T. sugar

2 cups miracle whip salad dressing

1/2 cup sour cream

1/4 cup vinegar

1 clove garlic, minced (can use garlic powder)

Crumble cheese in mixing bowl. Add rest of the ingredients. Beat with electric mixer until fluffy. Makes 3 1/2 cups.

Beulah Piper



It is easier to be critical than to be correct.

Try to fix the mistakes—never the blame.

Poppy Seed Dressing

1/2 cup vinegar	1/2 t. dry mustard
2/4 cup sugar	1 cup salad oil
1 t. salt	1/2 t. poppy seed
1 onion, grated to juice	1/4 t. powdered garlic (if desired)

Heat vinegar, salt and sugar to dissolve sugar and salt. Add remaining ingredients, beat with mixer or shake well.

Nell Havenhill

Roquefort Dressing

1 pt. mayonnaise	2 t. grated onions
1/2 pt. sour cream	1/8 t. salt
2 T. lemon juice	1/8 t. garlic salt
4 or 7 oz. blue cheese	

Makes one quart and lasts weeks if covered and refrigerated.

Phyllis Close

Potato Salad Dressing

Beat 1 egg.

Add . . .

2/3 cup sugar	1/4 cup vinegar
1 T. flour	salt
1 cup evaporated milk	

Mix and cook until it thickens.

Joyce Huff

Salad Dressing

1 cup crisco oil	1 tablespoon celery salt
1 cup white vinegar	1 tablespoon garlic salt
3/4 cup sugar	

Put all ingredients into a jar or bottle and mix well. Shake before using. Good on lettuce, cabbage slaw or any tossed salad. Keep in refrigerator.

Audrey Finke



Don't put off until tomorrow the things you should have done yesterday.

Salad Dressing

$\frac{1}{4}$ cup sugar (heaping)	2 eggs, beaten
1 tsp. yellow mustard	$\frac{1}{8}$ cup vinegar
$\frac{1}{2}$ tsp. salt	$\frac{3}{4}$ cup water plus 1 Tablespoon
2 Tablespoons flour	

Mix and cook until thick and smooth. Cool. Thin with $\frac{1}{2}$ to 1 cup thick sweet cream the consistency you want.

Evelyn Gipple

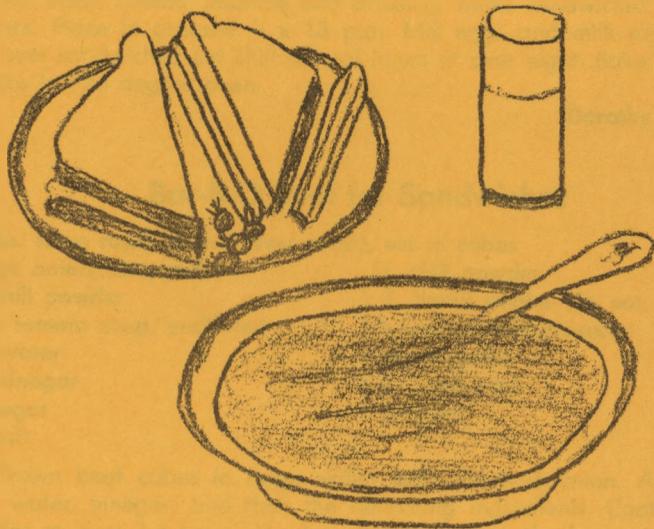
Additional Recipes

Additional Recipes

French Butter Cookies

Shortbread

S A N D W I C H E S



SOUUPS

SANDWICHES

Ham and Cheese Sandwiches

12 slices bread, toasted	1 t. mustard
2 c. ground ham or lunch meat	2 1/4 c. milk
2 c. grated cheese	6 eggs
1/2 c. salad dressing	

Mix meat, cheese, mustard and dressing. Make sandwiches and cut in quarters. Place in greased 9 x 13 pan. Mix eggs and milk together and pour over sandwiches. Let chill several hours or over night. Bake 35 minutes or more in 325 degree oven.

Dorothy Buffington

Bar-B-Q Beef for Sandwiches

3-4 lbs. rump roast (or left over roast), cut in cubes	
1 large onion, chopped	1 t. chili powder
1 t. chili powder	1 T. liquid smoke (do not omit)
1 can tomato soup, undiluted	1 t. worcestershire sauce
3/4 c. water	1 clove garlic
1/2 c. vinegar	1 t. sweet basil
2 T. sugar	1 bayleaf
1 t. salt	

Brown beef cubes in large skillet with chopped onion. Add tomato soup, water, vinegar, and then the remaining ingredients. Cook over low heat for at least 3-4 hours. The longer it is cooked, the better it will taste. It also tastes better each time it is reheated. Serve on buns. Makes enough for 8-10 servings. You may freeze half of it for another time.

Eileen Jennings

Corn Beef Sandwiches

1 can corned beef	1 c. grated American cheese
1/4 c. chopped onion	1/2 c. catsup
2 T. worcestershire sauce	

Mix above ingredients together. Lightly butter on side of bun, fill with mixture, wrap in foil, bake 15-20 minutes in 350 degree oven,

Letha Hall



Learn from the mistakes of others. You can't live long enough to make them all yourself,

Beef Barbecue Sandwiches

1 8-oz. can tomato sauce	1/2 c. water
2 T. catsup or chili sauce	1 T. chopped onion
2 T. cider vinegar	1 T. brown sugar
1 T. worcestershire sauce	1 t. prepared mustard

In a saucepan combine all of the above ingredients and heat together. For use on hamburger, fry meat till brown and pour sauce over hamburger and simmer for about 15 minutes. Serve on hot buns. This sauce is also good simmered with left over roast cut up and served on buns.

Gladys Davis

Bunwiches

Grind 1 can spam, $\frac{2}{3}$ c. sweet pickle and 1 piece green pepper (pepper, optional). Cube $\frac{1}{2}$ lb. velveeta cheese and add to mixture along with enough mayonnaise to make spread.

2 or 3 pkgs. hamburger buns

Fill buns with mixture and wrap in foil. Bake 30 to 40 minutes in covered pan. May be made the day ahead and placed in refrigerator and baked just before serving.

Blanche Fuhrman (Rev. Eldon)

Ham and Swiss Cheese Sandwiches

1 stick of oleo, melted	4 T. horseradish mustard
4 T. poppy seeds	4 t. grated onion

Mix well and spread on plain or sesame seed buns. Use all of mixture on 8 or 10 large buns. Add 1 slice swiss cheese and 1 slice of ham. Wrap in foil and bake at 350 degrees for 15 minutes. Makes 8 or 10.

Nancy Gipple (Dick)

Mrs. Clark's Cheese Spread

1 lb. velveeta	8 oz. Philadelphia cream cheese
1 pt. miracle whip	2 cans pimento, juice and all

Mix all together. Keeps indefinitely.

Verena Buffington



Housework is something you do that nobody notices unless you don't do it.

Tact is the ability to close your mouth before someone else wants to.

Rangetburgers

1½ lbs. ground beef
½ c. dry bread crumbs
½ c. milk
1½ t. salt

¼ t. pepper
1 T. chopped onion
1 egg

Beat egg slightly. Add rest of the ingredients and mix. Fry in a little fat. Makes 8 patties.

Frieda Finke

Rueben Sandwiches

12 slices rye bread
½ c. 1000 Island Dressing
6 slices Swiss cheese

6 T. drained sauerkraut
¼ lb. corned beef, cooked or canned

Spread 6 slices bread with dressing. Top with cheese, 1 T. sauerkraut, corned beef, and another slice of bread. Butter top of sandwich and either broil or grill.

Verena Buffington

Additional Recipes

SOUPS

Homemade Vegetable Soup

2 lbs. lean ground beef	2 c. sliced raw carrots
1 onion, chopped	1 c. celery (if desired)
1 pt. water	1 pt. green beans
1 qt. tomatoes	1 pt. corn
1 qt. tomato juice	1 pt. frozen peas
4 c. diced raw potatoes	cabbage (if desired)

Cook beef, onion, and water until beef is nearly done. Add tomatoes, tomato juice, potatoes, carrots, celery, green beans, and corn. Cook $\frac{1}{2}$ hour. Add frozen peas and cabbage and cook 15 minutes longer. Makes a large amount. You can add whatever you like. Also could be made with stew meat or cut-up chuck roast. (Cook that about three hours medium heat barely covered with water before adding vegetables.

Mrs. Gary Buffington

Chili

1½ lbs. hamburger	¼ c. brown sugar
2 med. onions, chopped	¼ c. uncooked rice
1 qt. whole tomatoes	2 tsp. chili powder
2 c. water	1 tsp. salt
No. 2½ can pork and beans or hot chili beans	dash of pepper

Put tomatoes, water, rice, brown sugar, and seasonings on to simmer over low heat. In 2 T. hot grease lightly brown chopped onion. Add hamburger and cook until red is gone from hamburger. Combine tomato mixture, hamburger and pork and beans and continue simmering at least another 20 minutes. Adjust seasonings to taste.

Norma Jennings

Potato Soup

6 potatoes	2 qts. milk
1 onion	1 qt. noodles
2 qts. water	2 T. butter

Dice potatoes and onions. Add water. Cook until done. Drain water into another pan and cook your noodles in this water. When noodles are done, add your potatoes. Then add your milk, butter, salt, and pepper.

Beula Gipple

Tomato Soup

For foolproof tomato soup, always remember to pour the red into the white and you'll never be blue. NEVER let it come to a boil and you won't need soda to keep it from curdling and you'll have a better tasting soup.

**1 qt. tomato juice or whole
tomatoes**

**1 qt. milk
salt and pepper**

2 T. butter

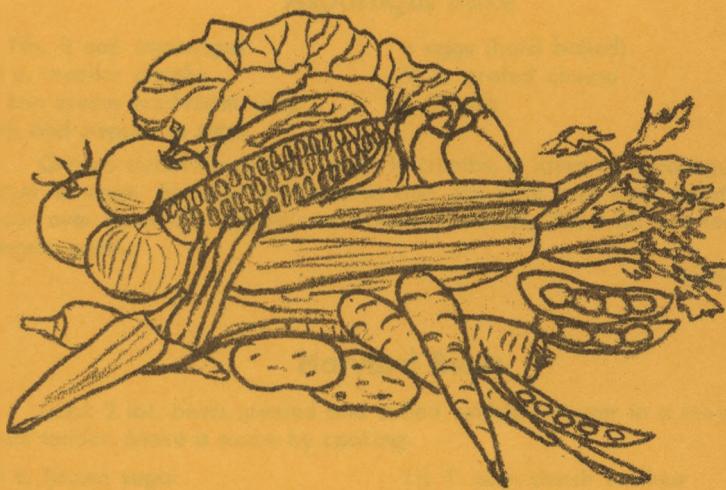
Just heat above ingredients until hot and butter is melted. Turn burner off and let stand a bit for flavor to develop.

Norma Jennings

Additional Recipes

Additional Recipes

VEGETABLES



Carrot Casserole

VEGETABLES

Asparagus on Toast

Heat a can of asparagus in own juice. Add a cup of heavy white sauce. Butter four pieces of toast and break into pieces. Just before serving pour creamed asparagus over toast bits.

Norma Jennings

Asparagus Bake

1 No. 2 can asparagus	4 eggs (hard boiled)
½ c. cracker crumbs	¼ c. grated cheese
1 can cream mushroom soup	1 C. milk
salt and pepper to taste	

Grease casserole and line with ½ crumbs, a layer of asparagus and a layer of eggs. Sprinkle with cheese and mix milk and soup together and pour over casserole. Sprinkle with rest of crumbs. Bake 30 minutes in 350 degree oven.

Shirley Finke

Harvard Beets

Cook 2 lbs. beets (peeled and cubed) with ¼ c. water in a covered pan until tender. Make a sauce by cooking:

½ c. brown sugar	1½ T. corn starch or flour
¼ c. water	½ t. salt
½ c. lemon juice or vinegar	2 T. butter

Put this sauce over the beets and allow to stand an hour or so before serving.

Phronia McConahay

Carrot Casserole

Peel and slice carrots. Cook until almost tender. Put in casserole and add one can of cream of chicken soup. Shred cheese on top. Bake in moderate oven 30 minutes. Can be topped with bread crumbs.

Beula Piper, Verena Buffington



The smallest good deed is better than the grandest intention.

Why is it opportunities always look bigger going than coming?

Orange Glazed Carrots

4 c. sliced carrots	1/4 t. salt
1/4 c. butter	dash cloves
1 1/2 T. sugar	1/4 c. orange juice
1 t. cornstarch	

Cook carrots until tender in boiling salted water; drain. Melt butter in saucepan, stir in sugar, cornstarch, salt and cloves. Add orange juice, stirring until thick. Pour over hot carrots and serve.

Gladys Davis

Scalloped Cabbage

Take off outer layers of cabbage. Cut cabbage into quarters. Shred finely. Cook in boiling water 15 minutes. Salt a little. Place a layer of cabbage in greased baking dish then a layer of crushed cracker crumbs and medium white sauce. Sprinkle lightly with grated cheese. Bake 375 degrees until crusty and brown.

Shirley Finke

Escalloped Cauliflower

One medium sized head of cauliflower, cooked. Break apart and alternate layers of cauliflower, cracker crumbs and butter, salt and pepper to taste in baking dish. Pour 1 can condensed mushroom soup thinned with a little milk over this. Bake 30-35 minutes in 350 degree oven.

Maggie McConahay

Corn Pudding

1 can corn, cream style	1 c. milk
2 beaten eggs	2 T. flour
2 T. sugar	

Mix all of this and put in casserole. Put over this chunks of butter. Salt and pepper. Bake at 350 degrees.

Loris Wiley

Corn Curry

1/4 c. margarine	3 c. frozen or canned corn
2 T. chopped green pepper	3 T. chopped onion
1/2 t. curry powder	3/4 c. dairy sour cream
2 t. chopped pimento	1/2 t. salt

Brown onion and pepper slightly in margarine. Add corn and cook 10 minutes. Add curry, sour cream, salt and pimento. Cook slowly another 10 minutes.

Charlotte Young

Baked Corn

1 T. butter—grease casserole with this	salt and pepper to taste
2 eggs	2 T. flour
2 T. sugar	1 c. milk

1 No. 2 can whole grain corn, drained, or 1 No. 2 can cream style corn

Beat eggs, add sugar, flour, then corn and milk. Pour in baking dish and bake at 350 degrees.

Maude Hall

Cucumbers in Sour Cream

2 large cucumbers, washed and dried	$\frac{1}{4}$ c. chopped chives or green onion
1 $\frac{1}{2}$ c. dairy sour cream	salt and pepper
1 T. vinegar	

Run tines of fork down sides of cucumber and slice thin. Combine remaining ingredients in bowl and toss gently with cucumbers. Chill before serving.

Norma Jennings

Fried Cucumbers

Peel large cucumbers. Slice lengthwise. Soak in salt water $\frac{1}{2}$ hour. Drain and roll in flour and fry until brown on both sides.

Margaret Gipple

Egg Plant Casserole

Put layer of eggplant, which has been cooked in small amount of salted water. Dice $\frac{1}{2}$ onion over this. Cover with thin layer of cracker crumbs. Make another layer of this. Pour over milk and cream and butter enough to cover $\frac{1}{2}$ the depth of the mixture. Bake 350 degree oven 45 minutes to 1 hour.

Evelyn Gipple

Sweet Potato Balls

Drain and mash cooked sweet potatoes. Season with butter, brown sugar and nutmeg. Shape into balls around a large marshmallow. Roll in crushed cornflake crumbs. Bake a few minutes at 350 degrees.

Gladys (Cook) Carter

Hash Brown Potatoes

1 med. size boiled potato	salt
per serving	pepper
1 T. onion	

Shred boiled potato. Add diced onion. Heat 2 T. butter in a fry pan until brown. Drop potato-onion mixture into hot butter. Let brown without stirring. Flip as a pancake and brown on other side.

Phyllis Close

French Fried Onions

1 c. flour	1 egg, beaten
1/2 t. salt	1 c. buttermilk
1/2 t. soda	

Mix this batter and dip onion slices into it. Deep fat fry.

Evelyn Gipple

Onion Casserole

Parboil enough small onions to fill casserole. Drain off cooking liquid. Put in greased casserole and cover with a can of mushroom soup. Top with potato chip crumbs and grated cheese. Bake 20-30 minutes in 350 degree oven.

Maude Hall

Macaroni and Cheese Casserole

2 c. uncooked macaroni	2 1/2 c. shredded sharp cheddar
2 t. oleo	cheese
2 T. cornstarch	1/4 t. pepper
2 1/2 c. milk	1/4 t. Worcestershire sauce
1 t. salt	2 T. fine dry bread crumbs

Cook macaroni according to package directions. Drain and turn into 2 qt. casserole. In a 2 qt. saucepan, melt oleo and blend in cornstarch with a wooden spoon over medium heat. Remove from heat. Gradually add milk, stirring until smooth. Cook over medium heat, stirring constantly until mixture comes to a boil. Boil one minute. Remove from heat.

Add cheese (2 cups), salt, pepper and Worcestershire sauce. Stir until cheese melts. Pour over macaroni and mix well. Sprinkle top with remaining 1/2 cup cheese and bread crumbs. Bake 25 minutes in 375 degree oven. Makes 4-6 servings.

Beverly (Gipple) Showman

Fried Rice

1 c. cooked white rice
1/4 c. onion, chopped
1/4 c. chopped green pepper

1/4 c. chopped celery
1/4 c. canned mushrooms, sliced

Blend all ingredients. Drop into 3 T. hot butter in frying pan. Fry as you would American fries. Season to taste. Substitute for potato dish.

Phyllis Close

Tasty Spinach

Heat a can of spinach. Season with salt and pepper. Dice up hard cooked eggs and add to spinach. Put the vinegar cruet on the table and sprinkle tops of individual servings with vinegar when ready to eat. Not as good if vinegar is allowed to set on spinach ahead of time.

Norma Jennings

Baked Acorn Squash

Halve acorn squash and scoop out seed cavity. Bake cut side down in shallow greased pan till almost tender, 35 to 40 minutes at 350 degrees. Turn cut side up. Salt. Fill cavity with generous portion of butter and brown sugar. Bake another 20 minutes.

Norma Jennings

Vegetable Souffle

1/2 c. white sauce (thick)
3 well beaten egg yolks
1 c. cooked vegetables,
chopped fine

salt
pepper
3 stiff beaten egg whites

Stir white sauce into egg yolks. Add vegetables. Season with salt and pepper. Fold in egg whites. Turn into a greased 1 qt. casserole. Bake in a pan of hot water in 325 degree oven for 1 hour or till mixture doesn't adhere to knife. Four to six servings.

Esther L. Grupe

Potato Cakes

1 onion, grated
8 med. size raw potatoes, grated
2 well-beaten eggs
1 T. flour

salt
pepper
1 t. baking powder

Mix all ingredients together and drop by spoonfuls on a good hot frying pan or griddle. Turn over on the other side when brown.

Edna Gipple

Scalloped Potatoes

1 can cream of celery soup	$\frac{1}{2}$ c. milk
$\frac{1}{4}$ c. warm water	$\frac{1}{4}$ lb. cheese, cubed

Heat until cheese is melted. Mix well with 8 med. potatoes, peeled and sliced and salt and pepper to taste. Bake at 400 degrees for about 1 hour. Cover for first part of cooking and then remove cover so it can brown.

Mrs. Gary Buffington

Puffer

$\frac{2}{3}$ c. grated potatoes	$\frac{1}{2}$ c. raisins
$\frac{1}{3}$ c. grated apples	salt

Mix all together and pour in a greased baking dish. Place a layer of bacon on top. Bake until done. Serves two.

Esther L. Grupe

Fried Green Tomatoes

Slice green tomatoes in half inch slices. Dip in beaten egg, sprinkle with salt, pepper, and a very little sugar. Dip in flour and fry in hot fat.

Norma Jennings

White Sauce

Medium:

2 T. butter	2 T. flour
$\frac{1}{4}$ t. salt	1 C. milk

Thin:

1 T. butter	1 T. flour
$\frac{1}{4}$ t. salt	1 $\frac{1}{2}$ c. milk

Thick:

3 T. butter	4 T. flour
$\frac{1}{4}$ t. salt	1 c. milk

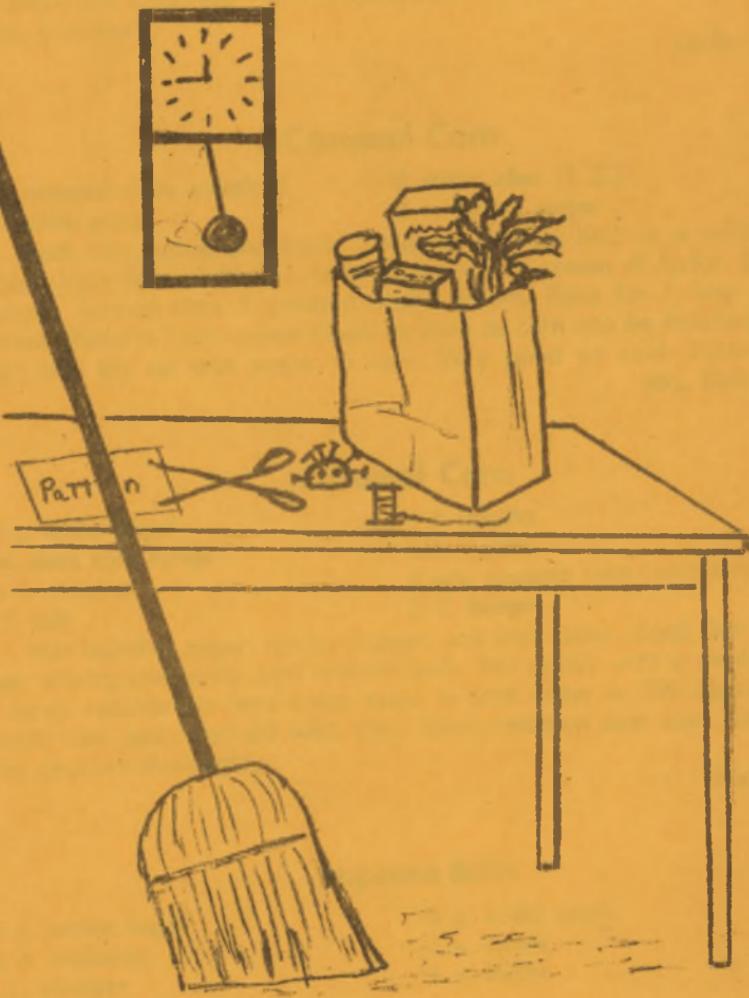
Melt butter in saucepan over low heat. Blend in flour, salt and dash of pepper. Add milk all at once. Cook quickly stirring constantly, till mixture thickens.

CHEESE SAUCE

To 1c. hot medium white sauce add 1 c. shredded sharp Cheddar cheese.

Karen Buffington

THIS & THAT



THIS AND THAT

Caramel Apples, Old Style

Used at Old Threshers

3 c. sugar	2 c. dark syrup
1/2 c. cream, can use coffee rich	1/6 c. water

When this boils add 1 can of carnation milk. Cook to 240 degrees. Dip apples in mixture.

Lucile Gipple

Caramel Corn

8 qt. popped corn, unsalted	2 sticks oleo (1 C.)
1/2 c. white syrup	2 c. brown sugar

Cook oleo, syrup and sugar 5 minutes on slow heat at a rolling boil. Remove from heat. Add 1/2 t. soda and pinch of cream of tartar. Stir into popcorn. Spread onto 2 greased cookie sheets. Bake for 1 hour at 200 degrees. Remove from cookie sheets as soon as corn can be handled. Break apart and lay on wax paper to cool. Very good on cold winter nights.

Mrs. Dick Gipple

Caramel Corn

1 1/2 c. white sugar	1 t. vanilla
3/4 c. dark corn syrup	1 1/2 t. soda
1 1/2 t. vinegar	4 qts. popped corn (unsalted)
1/2 t. salt	2 T. butter

Mix together sugar, syrup, vinegar, salt and butter. Cook over medium heat, stirring constantly until mixture boils. Boil gently until a small amount of syrup reaches the hard crack stage in cold water or 290 degrees. Add vanilla and soda and stir well. Pour foamy mixture over corn and stir to coat popcorn thoroughly.

Gladys Davis

Popcorn Balls

3/4 c. brown sugar	3/4 c. white sugar
1/2 c. molasses	1/2 c. water
1 T. vinegar	1/4 c. butter
1/4 t. soda	

Cook first five ingredients until it spins a thread (238 degrees). Add butter, and cook to hard ball (255 degrees). Add soda and remove from heat. Pour over popped corn and make into balls. These stay nice and crisp for days.

Evelyn Gipple

Good Fried Mush

In top of double boiler put 2 c. boiling water and salt to taste. Mix 1 c. milk and 1 c. cornmeal. Pour this into the boiling water and stir constantly. When smooth let cook until real thick, stirring only once or twice. Then pour into mold to cool. Slice and fry. This really will not pop when fried and is delicious.

Florence Davis

Baked Oatmeal

1 c. sugar	1 t. salt
½ c. butter	1 c. milk
2 eggs	2½ c. oatmeal
3 t. baking powder	

Cream sugar and butter. Add the rest of ingredients. Optional: nuts, dates, raisins, or coconut. Put in 8" pan. Sprinkle with sugar and cinnamon. Bake 25-30 minutes at 375 degrees or until top is crispy and golden brown. Serve hot with milk.

Burnadine Buffington

Cocktail Hash

½ c. butter or margarine (I sometimes use bacon drippings)	¼ t. garlic salt
1 T. Worcestershire sauce	2 c. pretzels, straight
¼ t. celery salt	1 c. peanuts
¼ t. cayenne	2 c. Wheat Chex
¼ t. onion salt	2 c. Rice Chex
	1 c. Cheerios

Pour in shallow baking pan and start oven at 250 degrees. Stir in seasoning and spoon the butter over all. Stir frequently until the mixture is thoroughly heated.

Verena Buffington

Paste

½ c. sugar	½ c. flour
1 t. powdered alum	2 c. water

Mix dry ingredients and gradually add water, stirring to take out all lumps. Then cook until clear, stirring all the time. Seal up tight and keep in refrigerator. I add a few (2 or 3) drops of anise oil for fun. Makes it smell good. Oil of peppermint or wintergreen could be used, or none at all.

Mrs. Gary Buffington

Play Dough

1 c. salt

2 c. flour

Mix salt and flour, add water to make a soft dough. Add any food coloring desired. Keep sealed tightly.

Janice Gipple

HOUSEHOLD HINTS

To wash varnished woodwork have druggist mix half turpentine and half paraffin oil. Use $\frac{1}{2}$ c. of this mixture to 1 gallon of water. It cleans and shines.

Mix 1 c. bleach and 1 c. vinegar to 1 gallon of water. Rinse clothes in this and mildew will come right out.

To clean coffee or tea stains from melmac—rub stains with tooth paste and the stains will come out.

To clean electric coffee maker—place 2 T. Kitchen Klatter Kleaner in basket with coffee pot full of cold water. Let perk. Then rinse and dry.

To remove mustard stains—Scrub with rubbing alcohol using a tooth brush then alternate with strong perfex solution. This will work on nylon rug.

Try peanut butter to remove gum. It works.

If you have too much salt in your food put in a little brown sugar.

Put a little vinegar in water and soak lightly wilted vegetables, if you want them crisp and fresh.

It takes nearly twice as much sugar to sweeten fruit if added before cooking. Cook first, then sweeten to taste.

A dash of salt in coffee cooked too long or reheated will refresh the taste.

A greasy broiler pan is easier to clean if it is sprinkled with baking soda, fill with water, let soak for a few minutes before washing.

Instead of dipping your meats, fish, etc. in a dish of flour, keep flour in a large salt shaker and dust on foods. It's easier and less wasteful.

Potatoes when boiled in their skins will taste much better if you salt the water.

Cocoa will taste better if a pinch of salt is added to it.

If grease should catch fire in a pan, drop a tight lid or cover over it.

Bread kept in its original wrapper or in a plastic bag and stored in the refrigerator will not mold.

A teaspoonful of lemon juice added to water when boiling rice will keep grains separate and give rice a better flavor.

After frying fish to remove the odor, pour a little vinegar in the frying pan while it is still hot.

Need sour milk in a hurry? Add tablespoon of vinegar to cup of milk.

Leaves of lettuce wrapped in wax paper and added to sandwiches before eating will stay crisp longer than if put in sandwiches when they are made.

Drink sweet milk after eating onions to eliminate onion breath.

Drink black coffee after eating garlic to eliminate garlic breath.

A tablespoonful of liquid coffee added to gravy will make it brown immediately without leaving taste of the coffee. Instant coffee can also be used. Try $\frac{1}{2}$ teaspoon right out of the jar.

Use a little salt, in cooking sour fruits, and much less sugar will be needed.

Judge grapefruit and oranges by their weight, to get most for your money.

The yolks of eggs will keep for several days if they are covered with cold water and placed covered in the refrigerator.

To check catsup for body and real quality, pour a little on a blotter, if it all soaks away you have very little substance and a very poor quality.

Your mashed potatoes will be lighter and fluffier if you add a pinch of baking powder to them when mashing.

To keep cake fillings from soaking into the cake, sprinkle layers lightly with powdered sugar before spreading on filling.

Put corn starch in a little water to wash windows. Doesn't leave a film.