



TITONKA  
CENTENNIAL  
COOKBOOK




# TITONKA CENTENNIAL COOKBOOK

# Our Standard Abbreviations

<b>tsp.</b> -	teaspoon	<b>sm.</b> -	small
<b>T.</b> -	tablespoon	<b>med.</b> -	medium
<b>c.</b> -	cup	<b>lg.</b> -	large
<b>oz.</b> -	ounce or ounces	<b>pt.</b> -	pint
<b>lb.</b> -	pound or pounds	<b>qt.</b> -	quart
<b>sq.</b> -	square	<b>pk.</b> -	peck
<b>doz.</b> -	dozen	<b>bu.</b> -	bushel
<b>ctn.</b> -	carton or container	<b>env.</b> -	envelope(s)
<b>pkg.</b> -	package(s)	<b>pkt.</b> -	packet(s)
<b>btl.</b> -	bottle(s)	<b>mg</b> -	milligram(s)
<b>approx.</b> -	approximately	<b>g</b> -	gram(s)
<b>temp.</b> -	temperature		

Order blanks are included in back of book  
for your convenience.

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**J**UMBO  **ACK'S** **COOKBOOKS**  
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# Dedication

We dedicate this book to the cooks of Titonka, far and near, and all of our ancestors, whose lives centered around their kitchens and homes.

We have compiled these recipes knowing some of them are treasured family keepsakes, and some are new. They all represent the best and reflect a love of good cooking.

This is our thanks to all who generously contributed their favorite recipes. Without your help, this book would never have been printed. We hope you will discover good eating by trying each and every recipe.

May the continued dedication and loyalty to the town of Titonka prevail for another 100 years.

*Titonka Centennial  
Cookbook Committee*



# Why We Use Recipes

I guessed the pepper,  
the soup was too hot.

I guessed the water,  
it dried the pot.

I guessed the salt,  
and what do you think?

We did nothing else  
the whole day but drink.

I guessed the sugar,  
the sauce was too sweet,

And so by my guessing,  
I spoiled our treat.

And now I guess nothing,  
for cooking by guess

Is sure to result  
in a terrible mess.

## Church Women

This page is dedicated to the community network found in the organizations of our area church women. They get the ball rolling for various fund-raising type meals and get the support needed from spouses and children. Everyone pitches in and works together and we've all experienced working/being served wonderful meals from our area churches. And we're always ready to help out when special need arises, as this poem sums it up:

*The first words one hears when the telephone rings,  
"So sorry to hear that, now what can I bring?"  
The food that is brought in is fit for a king,  
The humble reply is, "Oh, that's nothing."*

*Sometimes it's pickles, hot dish or a cake,  
Often the call comes in very late.  
With no time to spare, a dish one must bake,  
It's always from scratch, now make no mistake.*

*A funeral, a shower, oh what will it be,  
You come to the church early and no one you see,  
The kitchen's a mess, there's coffee to make,  
Soon others arrive and not much time will it take.*

*Oh, all the church women are none but the best,  
We come to serve from the east or the west.  
The church is like our home, we'll work night and day,  
We'll clean and we'll cook in a supportive way.*

# School Lunch Cooks

- 1947-1948, 1948-1949 = Ann & Ada Alke  
1949-1950 = Margaret Lang, Louise Stockwell, Mabel Tjarks, Dawne Harms  
1950-1951 = Margaret Lang, Mabel Tjarks, Louise Stockwell, Thresa Baade  
1951-1952 = Thresa Baade, Louise Stockwell, Mabel Tjarks  
1952-1953 = Thresa Baade, Louise Stockwell, Mabel Tjarks  
1953-1954 = Louise Stockwell, Mabel Tjarks, Mrs. Eilert Boyken  
1954-1955 = Same as above  
1955-1956 = Mrs. Eilert Boyken, Helen Krominga, Ellen Boelkes,  
Louise Stockwell  
1956-1957, 1957-1958, 1958-1959 = Same as above  
1959-1960 = Bernadine Gerard, Ellen Boelkes, Louise Stockwell, Helen Krominga  
1960-1961 = Same as above  
1961-1962 = Bernadine Gerard, Helen Krominga, Ellen Boelkes,  
Louise Stockwell, Elizabeth Gerdis  
1962-1963 = Bernadine Gerard, Helen Krominga, Louise Stockwell,  
Ellen Boelkes  
1963-1964 = Louise Stockwell, Helen Krominga, Ellen Boelkes,  
Bernadine Gerard, Elizabeth Gerdis  
1964-1965 through 1968-1969 = Same as above  
1969-1970 = Ellen Boelkes, Helen Krominga, Elizabeth Gerdis, Pearl Krull,  
Bernadine Gerard  
1970-1971 = Ellen Boelkes, Hazel Akkerman, Helen Krominga, Elizabeth Gerdis,  
Bernadine Gerard  
1971-1972 = Jennie Harms, Hazel Akkerman, June Miller, Alice Pannkuk,  
Ellen Boelkes, Viona Welhousen, Bernadine Gerard,  
Harmka Harms  
1972-1973 = Kathrina Everding, Jennie Harms, Harmka Harms, June Miller,  
Hazel Akkerman, Viona Welhousen, Alice Pannkuk,  
Bernadine Gerard  
1973-1974 = Same as above -- without Viona Welhousen  
1974-1975 = Same as 1973-1974  
1975-1976 = Same as 1974-1975  
1976-1977 = Harmka Harms, Hazel Akkerman, Kathrina Everding, Jennie  
Harms, Alice Pannkuk, June Miller  
1977-1978 = Same as 1976-1977  
1978-1979 = Harmka Harms, June Miller, Hazel Akkerman, Kathrina Everding  
1979-1980, 1980-1981 = Same as 1978-1979  
1981-1982 = Hazel Akkerman, Kathrina Everding, June Miller  
1982-1983, 1983-1984, 1984-1985 = Same as above  
1985-1986 = June Miller, Kathrina Everding, Marilyn Bengtson  
1986-1987 = Same as above  
1987-1988 = Kathrina Everding, Sue Clark, Marilyn Bengtson  
1988-1989 = Same as above  
1989-1990 = Kathrina Everding, Michelle Bilsborough, Marilyn Bengtson  
1990-1991, 1991-1992, 1992-1993, 1993-1994, 1994-1995 = Same as above

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# Appetizers & Beverages

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# Domestic Wine Chart

## *Appetizer Wines*

Appetizer wines are to be served before dinner. These wines include: **VERMOUTH, SHERRY** and **FLAVORED WINES**. They may be served alone or may accompany hors d'oeuvres or snacks. *Always serve chilled.*

## *White Dinner Wines*

White dinner wines are to be served with seafoods, chicken and other light foods. These wines include: **SAUTERNE, RHINE WINE, SAVIGNON BLANC, RIESLING, CHABLIS, PINOT BLANC, PINOT CHARDONNAY,** and **WHITE PINOT**. Chill well before serving. Serve in a 6- to 9-ounce glass.

## *Red Dinner Wines*

Red dinner wines are to be served with roasts, steaks, chops, cheeses or spaghetti. These wines include: **BURGUNDY, PINOT NOIR, CLARET, CABERNET, ZINFANDEL, ROSÉ,** and **RED CHIANTI**. All red dinner wines should be served at room temperature, except Rosé, which should be chilled. Serve in a 6- to 9-ounce glass.

## *Sparkling Wines*

Sparkling wines may be served with appetizers, main course, or dessert. These wines include: **SPARKLING BURGUNDY** and **CHAMPAGNE** (white or pink). Brut Champagne is very dry, Sec is semi-dry, and Doux is sweet. Serve well-chilled in 5- to 9-ounce glasses. Especially fine for special occasion punches.

## *Dessert Wines*

Dessert wines are to be served with desserts such as fruits, cookies, nuts or cheeses. These wines include: **PORT, TOKAY, MUSCATEL, ANGELICA,** and **CREAM SHERRY**. Dessert wines may be served cool or chilled. Serve in a 4-ounce glass.

# Appetizers & Beverages

## Cheesy Hamburger Dip

2 lb. browned hamburger  
2 lb. Velveeta cheese

1 (24 oz.) jar picante  
sauce, med.

Brown hamburger and drain. Put in a crock-pot. Dice cheese and add to hamburger. Pour in picante sauce. Heat on low, stirring occasionally. Server with tortilla chips.

*Carole Tuecke*

## Mexican Dip

1 lb. Velveeta cheese  
1 can Hormel chili  
(no beans)  
1/4 c. mild taco sauce

1/2 tsp. Worcestershire  
sauce  
1/8 tsp. garlic salt  
1/2 lb. hamburger (browned  
& drained)

Put above ingredients in slow-cooker until cheese melts. Serve hot with crackers or taco chips.

*Sheryl (Helmers) Nelson*

## Nacho Chip Dip

1 lb. hamburger  
1 can Ro-Tel vegetables  
1 can Hormel meatless chili

1 lb. Mexican Velveeta  
cheese

Brown hamburger and drain. Heat vegetables, chili and cheese until smooth; add hamburger. Use as a dip for nacho chips. Can be kept in a crock-pot for hours. Stir often.

*Lisa Tjaden*

## Nacho Dip

1 (2 lb. box) Velveeta  
cheese  
1 (1 lb.) box Mexican  
Velveeta cheese

1 med. can stewed  
tomatoes  
1 can diced green chillies  
1 lb. browned hamburger

Put all ingredients in a crock-pot. Melt on low for 1 1/2 hours.

*Judith Akkerman Stock*

## Quick Pizza Dip

8 oz. soft cream cheese  
1 tsp. Italian seasoning  
1/8 tsp. garlic powder  
2 c. mozzarella cheese,  
divided

1/2 c. pizza sauce  
2 T. each: green & red  
pepper

Heat oven to 350°. Beat cream cheese and seasonings with electric mixer until well blended. Spread on bottom of 9-inch pie plate. Top with 1 cup mozzarella cheese and pizza sauce; remaining 1 cup mozzarella cheese and peppers. Bake 15 to 20 minutes, or until mixture is thoroughly heated and cheese is melted. Serve with breadsticks. Makes 10 to 12 servings.

*Laura Phelps*

## Taco Dip

8 oz. cream cheese  
16 oz. sour cream  
Lettuce (shredded)  
Tomatoes (diced & well  
drained)

Green pepper (chopped)  
Onions (chopped)  
1 btl. taco sauce (mild,  
medium or hot)  
Shredded Cheddar cheese

Mix cream cheese and sour cream together. Spread out on flat 11x15-inch pan. Sprinkle on top: lettuce, diced tomatoes, green peppers and onions. Pour on taco sauce and top with Cheddar cheese. Serve with tortilla chips.

*Denise Heyer*

## Taco Dip

1 lb. hamburger  
1 (8 oz.) pkg. cream  
cheese  
1 (6 oz.) can tomato  
paste

1 pkg. taco chips  
1 diced green pepper  
1/2 pkg. chili mix  
1 c. water

Brown hamburger and green pepper. Add: cream cheese, chili mix, tomato paste and water. Serve hot with taco chips.

I usually double this and put in small container, especially good at Xmas for different parties.

*Beverly J. Gerdis*

## Taco Dip

- |                                |   |
|--------------------------------|---|
| 2 (8 oz.) pkg. cream<br>cheese | 2 c. shredded Cheddar<br>cheese               |
| 1 chopped green pepper         | 1 (10 1/2 oz.) can Hormel<br>chili (no beans) |
| 1 med. onion (chopped)         |   |
| 1/2 c. black olives (sliced)   |   |

Spread softened cream cheese in bottom of 9x9-inch glass pan. Top with green peppers, onions, black olives, Hormel chili and cheese. Heat in microwave until cheese is melted. Serve immediately with Nacho chips.

*Shelly Harms*

## Crab Dip

- |                                |                                   |
|--------------------------------|-----------------------------------|
| 3 oz. softened cream<br>cheese | 3/4 c. mayonnaise                 |
| 1 c. sour cream                | 1 T. Western dressing             |
| 1 sm. onion, diced             | 1 pkg. chunk or pieces of<br>crab |

In medium bowl, mix above ingredients well. Refrigerate for at least 2 hours. Serve with crackers.

*Pam Schmidt*

## Enchilada Dip

- |   |  |
|---|--|
| 1 (2 lb.) box Velveeta<br>cheese                                | Green pepper (will use<br>about 3/4 of a med.<br>pepper) |
| 1 lb. ground beef   | Tortilla chips to dip                                    |
| 1 can enchilada sauce<br>(mild or hot, depending<br>upon taste) |  |

Brown ground beef; add salt and pepper to taste. Melt cheese and add to ground beef. Mix in other ingredients. Heat; mix and serve.

It works great to bring this dip in a small crock-pot and keep it warm. This dip is delicious and I always get asked for the recipe when I serve it.

*Janice Hoover*

## Seven-Layer Vegetable Dip

- |   |                                      |
|---|--------------------------------------|
| 2 cans red kidney beans,<br>drained       | 2 tomatoes, chopped                  |
| 2 T. oil                                  | 1 c. sliced ripe olives              |
| 1 clove garlic, minced                    | 1 can chopped green chili<br>peppers |
| 1 pkg. (1 c.) frozen<br>guacamole, thawed | 1 c. grated sharp Cheddar<br>cheese  |
| 1 c. green onion, chopped                 |                                      |

Combine beans, oil and garlic. Place in bottom of serving tray or shallow dish. Arrange remaining ingredients in layers as listed. Chill. Serve with crackers or tortilla chips. *Linda Isebrand*

## Broccoli and Cheddar Cheese Dip

- |   |                      |
|---|----------------------|
| 1 env. Vegetable Recipe<br>soup mix   | 1/2 tsp. lemon juice |
| 1 (10 oz.) pkg. frozen,<br>chopped broccoli<br>(partially thawed &<br>squeezed dry) | 1/2 tsp. dry mustard |
|   | 16 oz. sour cream    |
|   | 1 c. Cheddar cheese  |

Put in food processor; combine until smooth. Cover and chill 4 hours or more. *Jeri Ann Taylor*

## Spinach and Jack Cheese Dip

- |                                |                       |
|--------------------------------|-----------------------|
| 12 oz. shredded Jack<br>cheese | 2 T. butter           |
| 1 c. fresh, minced tomatoes    | 2 T. flour            |
| 1/2 minced red onion           | 1 to 1 1/2 c. milk    |
| 1 tsp. fresh cilantro          | 1 clove minced garlic |
| 1 pkg. frozen spinach          | 1 tsp. cayenne pepper |

Thaw spinach and drain off liquid. Set aside. Sauté onion, garlic and cilantro in butter; add flour to make a paste. Remove from heat and add milk and stir with wire whisk to combine. Return to heat and add cheese, cayenne pepper and tomatoes. Continue stirring until cheese is melted. Fold in diced spinach. Place in small crock-pot for serving. Serve with tortilla chips. *Lisa Meyer*

## Fresh Vegetable Dip

- |                                   |                             |
|-----------------------------------|-----------------------------|
| 1 pt. mayonnaise (not sour cream) | 1/2 tsp. garlic powder      |
| 1 c. sour cream                   | 1 pkg. dry Italian dressing |
| 1/4 tsp. thyme                    | 4 tsp. vinegar              |
| 1 tsp. curry powder               | 8 tsp. oil                  |

Blend well and dip fresh vegetables.

*Linda Lee*

## Dilly Dip

- |                      |                      |
|----------------------|----------------------|
| 1 c. sour cream      | 1 T. parsley flakes  |
| 1 c. real mayonnaise | 1 tsp. dill weed     |
| 1 T. onion flakes    | 1 tsp. seasoned salt |

Mix ingredients, then taste and "doctor" it with more of whatever you like a lot of. Great with chips, vegetables or baked potatoes.

*Linda Higgins,  
Minneapolis, MN*

## Vegetable Dip

- |                                 |                         |
|---------------------------------|-------------------------|
| 1/2 c. sour cream               | 1 T. sugar              |
| 3/4 c. salad dressing           | Grated cheese, to taste |
| 1 pkg. dry ranch-style dressing |                         |

Mix all together and chill.

*Deb Uken*

## Spinach Bread

- |   |                              |
|---|------------------------------|
| 1 Pillsbury French bread loaf (in tube) | 1 pkg. pepperoni slices      |
| 1 pkg. frozen spinach (thawed)          | 2 to 3 garlic cloves, minced |
|   | 1 to 2 tsp. oil              |
|   | 1 pkg. mozzarella cheese     |

Sauté spinach, pepperoni and garlic in oil for 2 to 4 minutes. Unroll French bread roll. Layer with cheese and spinach mixture. Spread evenly, 1 to 2-inches from edge. Roll bread up so cheese and spinach mixture is covered. Bake as directed on bread package.

*Chris Moore*

## Hot Cheese Bread

1 baked loaf French bread

1/2 c. butter or margarine

1/2 tsp. garlic powder

1/2 c. chopped onions

1 (8 oz.) pkg. Swiss  
cheese slices

Sauté onions slightly in butter and garlic powder. Slice French bread in 1-inch slices without cutting through the bottom and place on large piece of foil. Divide onion-butter mixture among slices. Put Swiss cheese between French bread slices. Wrap bread in foil. Bake at 350° for 20 minutes. Let cool 10 minutes. Cut and serve.

*Tricia Stecker Lindstrom*

## Italian Dunkers

French bread

Butter

Garlic powder

Mozzarella cheese

Spaghetti sauce

Slice French bread and sprinkle with garlic powder. Place under broiler until slightly brown. Sprinkle with mozzarella cheese and place under broiler again until cheese melts. Serve with warm spaghetti sauce to dip.

*Christie Lindstrom*

## Cheesy Bacon Bites

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

1/4 c. real bacon pieces

2 T. chopped onion

1 (8 oz.) pkg. refrigerated  
crescent rolls

Preheat oven to 350°. Combine cream cheese, bacon and onion in a bowl. Separate crescent rolls into two rectangles. Pinch seams together. Spread cream cheese mixture on each rectangle. Roll up, starting at longest side and seal. Cut each roll into about 16 slices (like cinnamon rolls). Place slices, cut-side-down, on a flat baking sheet or stone. Bake 15 minutes, or until golden brown. Serve warm.

*Cindi (Baade) Sweedler*

## Bacon-Wrapped Water Chestnuts

- |                                   |                        |
|-----------------------------------|------------------------|
| 1 lb. bacon                       | 1 c. Heinz ketchup     |
| 2 to 3 cans whole water chestnuts | 1 c. brown sugar       |
| 1/4 c. soy sauce                  | 1 T. wine vinegar      |
| 1 T. sugar                        | 1/2 tsp. Tabasco sauce |

Drain chestnuts and marinate in the soy sauce and sugar for about 30 minutes. Cut bacon into thirds. Wrap a piece of bacon around the chestnut and secure with a toothpick. Arrange on a baking sheet and bake for about 30 minutes, or until bacon crisps. Drain on a paper towel. While chestnuts are baking, combine ketchup, sugar, vinegar and Tabasco sauce. Bring to a boil and simmer about 30 minutes. Serve the appetizers in the sauce or with the sauce on the side.

*Debi Spear*

## Cheese Terrine

- |   |   |
|---|---|
| 1 (8 oz.) pkg. cream cheese   | 1/4 c. chopped pistachio nuts                                     |
| 1/2 tsp. hot, red pepper sauce  |   |
| 1/4 tsp. salt   | 1/4 c. finely-chopped: dried cranberries, dried cherries, raisins |
| 4 slices (7" x 3 1/2") Cheddar cheese slices (8 oz. pkg.) (cut in 1/2 lengthwise) |   |

In medium bowl, beat together cream cheese, pepper sauce and salt. Stir in finely-chopped nuts and fruit. Set aside. On flat work surface, place a 12x10-inch sheet of foil. Place 1/2 slice of Cheddar (7-inches long) in center of foil. Cover cheese slice with 3 level tablespoons of cream cheese mixture. Repeat layers 6 times, ending with cheese slice on top. Pull up foil tightly around layers. Place on flat board. Refrigerate until very firm, 6 hours to 4 days.

To serve, cut into 1/4-inch slices, crosswise (on serving tray). Serve with crackers or cocktail rye bread. Makes one 7 x 1 3/4-inch loaf.

**Variations:** If dried cranberries or cherries are unavailable, substitute dried prunes and apricots. Pecans or English walnuts can be substituted also.

*Fay Callies*

## Cheese Sticks

8 oz. mozzarella cheese  
Flour  
1 egg

2 T. milk  
Pizza sauce

### ITALIAN BREADING MIX:

2 c. fine bread crumbs  
1/2 c. Kraft Parmesan cheese

1 tsp. minced parsley  
1 1/2 T. Italian seasoning

In a food processor, process bread into fine crumbs. Combine the rest of the ingredients with the bread crumbs and mix well. Cut the cheese in 1/2 x 3-inch strips. Make an egg wash with the egg and milk. Dip the cheese sticks in the egg wash and roll lightly in flour, again in the egg wash and then in the Italian breading. Fry in hot oil until golden brown. Drain on paper towels. Place on a plate and sprinkle with Parmesan cheese and serve with warm pizza sauce.

*Lisa Meyer*

## Mexican Roll-ups

1 doz. flour tortillas  
2 (8 oz.) pkg. cream  
cheese  
1/3 c. mayonnaise

1 (4 oz.) can chopped  
green chilies  
1 (4 oz.) can chopped black  
olives  
1/2 pkg. Fiesta Ranch  
party dip

Mix well and spread on tortillas; roll up and slice. Refrigerate before serving.

*Mavis Looft*

## Ham Appetillas

1 pkg. super-size flour  
tortillas  
2 (8 oz.) pkg. cream  
cheese, softened  
1/3 c. mayonnaise

2 T. green onion, chopped  
1/4 c. black olives,  
chopped  
2 to 2 1/2 oz. sliced,  
pressed, cooked ham

Remove tortillas from refrigerator. Combine cream cheese, mayonnaise, onions and olives. Spread thin layer of mixture on tortilla. Arrange four slices of ham over cheese. Tightly roll up tortilla. Wrap individually in plastic wrap. Place in refrigerator at least 3 hours or overnight.

To serve, cut into 3/4-inch slices. Makes about 64 appetillas.

*Ann Phelps*

## Mini Pizzas

1 lb. hamburger  
Onion (or onion salt/powder)  
1/3 c. cooking oil  
1/2 lb. grated sharp Cheddar  
(or Velveeta) cheese

1 can tomato soup  
1 tsp. garlic powder  
1/2 tsp. oregano

Brown and drain hamburger and onion. Add remaining ingredients. Cook 30 minutes, stirring constantly. Drain oil if in excess. Serve on dark rye bread slices. Spread mixture on bread slices. Bake at 400° for 7 to 10 minutes. Watch closely. Serve immediately. Can freeze or refrigerate hamburger mixture.

*Janice Folkerts*

## Vegetable Pizza

2 rolls Pillsbury crescent  
rolls  
1/2 tsp. garlic salt  
Raw vegetables: broccoli,  
radishes, olives (green  
& ripe), carrots, etc...

11 oz. cream cheese  
3/4 c. mayonnaise  
1 1/2 tsp. dill weed

Pat Pillsbury crescent rolls in jellyroll pan and bake as directed. Cool. Mix together cream cheese, mayonnaise, garlic salt and dill weed. Spread on cooled crust. Cut in squares. Arrange raw vegetables of choice on top; refrigerate until serving.

**Hint:** Cut the pizza before putting vegetables on it (otherwise hard to cut).

*Beverly J. Gerdis*

## Vegetable Pizza

2 (8 oz.) pkg. crescent rolls  
2 (8 oz.) pkg. cream cheese  
2/3 c. mayonnaise  
1 tsp. dill weed  
1/4 tsp. garlic powder  
1 T. finely-chopped onions

Broccoli  
Cauliflower  
Radishes  
Carrots  
Co-Jack cheese

Flatten crescent rolls into 2 jellyroll pans. Bake at 375° for 15 minutes. Mix cream cheese, mayonnaise, dill weed, garlic powder and onions with hand mixer. Spread on top of baked crescent rolls. Top with broccoli, cauliflower, radishes, carrots and Co-Jack cheese. Refrigerate and serve cold.

*Julie Eden*

## Vegetable Pizza

1 tube crescent rolls  
8 oz. Philadelphia cream  
cheese  
3/4 c. mayonnaise  
1 sm. pkg. Hidden Valley

Vegetables: carrots,  
celery, cauliflower, black  
& green olives, radishes,  
etc.

Line pizza pan with rolled out crescent rolls. Bake until brown, 11 to 13 minutes, at 350°. Mix cream cheese, mayonnaise and Hidden Valley. Spread on cooled rolls and top with cut-up vegetables. Makes one large pizza. Keep refrigerated.

*Jo Lynn Harms,  
Spirit Lake, IA*

## Crabmeat Canapés

1 jar Old English cheese  
spread  
1/2 c. butter, softened  
1/2 tsp. seasoned salt  
1/4 tsp. garlic powder

1 T. mayonnaise  
1 can crabmeat, drained  
& flaked  
6 English muffins

Beat cheese and butter together until smooth. Add seasonings and mayonnaise. Stir in crabmeat. Cut muffins (untoasted) in half and spread with mixture; cut each half into four pieces. Place on rimmed baking sheet and freeze until solid. Place in plastic bags; seal and store in freezer. Canapés may be removed as desired and baked (without thawing) at 400° for 10 minutes or until lightly browned. Serve hot.

Bacon canapés: Grind together 1 pound Cheddar cheese, 1/2 pound uncooked bacon, 1 medium onion and 1 medium green pepper. Mix well and spread on muffin halves; cut each in 4 pieces. Proceed as above.

*Linda Lee*

## Hot Crabbies

1 stick butter  
1 sm. jar Kraft Old English  
cheese spread  
1 tsp. + 1/2 tsp. mayonnaise

1/2 tsp. garlic salt  
1/2 tsp. seasoned salt  
1 can crabmeat  
English muffins

Spread mixture on English muffins. Cut into 4 pieces and freeze a short time. Broil a few minutes to brown.

*Barb Ludwig*

## Crabmeat Puffs

1/2 to 1 pkg. Imitation  
crab, finely chopped  
1 (8 oz.) pkg. cream  
cheese, softened  
1/2 tsp. salt

1/4 tsp. garlic powder  
Won ton skins  
1 egg, slightly beaten  
Vegetable oil

Mix crabmeat, cream cheese, salt and garlic powder. Brush won ton skins with egg. Place heaping teaspoonful crabmeat mixture on center of won ton skin. Cover remaining skins with dampened towel to keep pliable. Top with another won ton skin; press edges to seal. Brush dab of egg on center of each side to puff. Make a pleat on each side, pressing to seal. Fry in 350° oil until golden brown. Drain on paper towel.

*Denise Heyer*

## Spinach-Stuffed Mushrooms

1 lb. med.-sized, fresh  
mushrooms  
1 pkg. Stouffer's frozen  
spinach soufflé

Garlic salt, to taste  
1/4 c. or more, grated  
Parmesan cheese

Defrost frozen spinach soufflé in microwave for 4 1/2 to 5 minutes. Remove stems from mushrooms and fill caps with spinach. Sprinkle liberally with garlic salt, then grated cheese. Bake in 350° oven for 15 minutes, or broil until bubbly. Makes 6 to 8 servings.

*Connie Head*

## Polish Mistakes

1 to 2 loaves cocktail rye  
bread  
2 lb. Velveeta cheese  
(cubed)  
2 lb. Jimmy Dean sausage  
(regular)

1/4 c. spicy ketchup  
1 tsp. oregano  
1 tsp. garlic salt  
1 tsp. Worcestershire  
sauce

Fry the sausage until crumbly. Add cubed cheese and stir until melted. Add the remaining ingredients. Blend and cool. Spread on cocktail bread. Put on cookie sheets and freeze. When frozen, put in bags and return to the freezer. Bake at 450° for 10 minutes.

*Brenda Heesch, Velda Smidt*

## Lasagna Crescents

- |                                 |                            |
|---------------------------------|----------------------------|
| 1 lb. ground pork, seasoned     | 1 (6 oz.) can tomato paste |
| 1/4 c. sour cream               | 1/4 tsp. salt              |
| 1/2 c. cottage cheese           | Dash of garlic salt        |
| 1 c. shredded mozzarella cheese | 2 cans crescent rolls      |

Heat all ingredients, except the meat, until cheese melts. Add meat. Divide crescent rolls in triangular shape. Stretch wide part of triangle slightly. Place approximately 2 tablespoons of mixture on large end. Fold sides to cover meat. Roll up and stretch long point around. Bake about 20 minutes at 350° until golden brown.

**Note:** Can be frozen and kept in Tupperware to be baked as you need. *Debi Spear*

## Tortilla Pinwheels

- |   |                                |
|---|--------------------------------|
| 8 oz. sour cream                                    | 1 c. grated Cheddar cheese     |
| 8 oz. cream cheese,<br>softened                     | 1/2 c. chopped green<br>onions |
| 1 (4 oz.) can diced green<br>chillies, well drained | Garlic, to taste               |
| 1 (4 oz.) can black olives,<br>drained & chopped    | Seasoned salt, to taste        |
|   | 5 (10") flour tortillas        |
|   | Salsa                          |

Mix all the filling ingredients together well. Divide the filling and spread over the 5 tortillas. Roll up the tortillas. Wrap in plastic wrap. Chill several hours or overnight. Unwrap and cut in 1/2-inch thick slices. Arrange on plate with salsa. *Lisa Meyer*

## Pinwheels

- |  |                              |
|--|------------------------------|
| 1 (2.5 oz.) pkg. Carl Buddig<br>turkey           | 1 tsp. horseradish           |
| 1 (2.5 oz.) pkg. Carl Buddig<br>ham or honey ham | 1 (8 oz.) pkg. cream cheese  |
|  | 1 T. grated onion            |
|  | Dash of Worcestershire sauce |

Blend cream cheese, onion, horseradish and Worcestershire sauce until smooth and spreadable. Separate slices of Carl Buddig ham and Carl Buddig turkey, laying one slice turkey on each slice of ham, and then spread with cream cheese mixture. Roll; fasten with toothpicks. Chill. Just before serving, slice in 1/2-inch slices. Makes approximately 50. Double recipe for larger parties.

I freeze them at Xmas, and take out what I need.

*Beverly J. Gerdis*

## Li'l Smokies BBQ

- |                             |                    |
|-----------------------------|--------------------|
| 1 to 1 1/2 lb. Li'l Smokies | 1/3 c. white sugar |
| 1/3 c. brown sugar          | 3/4 c. catsup      |

Simmer or bake the Li'l Smokies in the sauce of sugars and catsup.

*Carol Harms*

## Sauerkraut Ham Balls

- |  |                         |
|--|-------------------------|
| 1 lb. fully-cooked ham,<br>ground        | 1 T. prepared mustard   |
| 1 (16 oz.) can sauerkraut                | 1/4 tsp. garlic powder  |
| 1/4 c. finely-chopped onion              | 1/8 tsp. pepper         |
| 3/4 c. + 2 T. bread crumbs               | 1/4 to 1/2 c. flour     |
| 1 (3 oz.) pkg. cream<br>cheese, softened | 2 eggs                  |
| 2 T. chopped, fresh parsley              | 1/4 c. milk             |
|  | Oil for deep-fat frying |

Combine ham, sauerkraut, onion and 2 tablespoons crumbs. In another bowl, combine cream cheese, parsley, mustard, garlic powder and pepper. Stir into ham mixture. Chill at least 1 hour. Shape into 3/4-inch balls; coat with flour. In small bowl, beat eggs and milk. Dip ham balls into egg mixture, then roll in remaining bread crumbs. Heat oil to 375°. Fry ham balls until golden brown. Drain. Serve warm. Delicious!

*Laura Phelps*

## Ground Beef Summer Sausage

- |  |                        |
|--|------------------------|
| 2 lb. ground beef                            | 1/2 tsp. mustard seed  |
| 4 T. Morton's Tender Quick<br>salt (special) | 1 tsp. peppercorns     |
| 1/2 tsp. ground coriander<br>seed            | 1 tsp. liquid smoke    |
| 1/4 tsp. garlic powder                       | 1 c. water             |
|  | Dash of nutmeg         |
|  | Coarsely-ground pepper |

Mix all ingredients together and form into four 2-inch diameter rolls. Seal each roll in aluminum foil and refrigerate 24 hours. Boil 1 hour in foil. Open foil and drain. When cool, wrap in plastic wrap and refrigerate. The sausage may be frozen after cooling.

*Doris Leeck*

## Cheese Ball

- |                             |   |
|-----------------------------|---|
| 2 (8 oz.) pkg. cream cheese | 1/4 c. green pepper (chop fine)               |
| 2 c. chopped pecans         |   |
| 2 T. chopped onions         | 1 (8 oz.) can crushed pineapple, well drained |
| 1 tsp. Lawry's salt         |   |

Mix all together, except 1 cup pecans. Refrigerate. Make into ball and roll in nuts.

*Lennice Harms,  
Arnetta Norland, Denise Heyer*

## Cheese Ball

- |                                       |   |
|---------------------------------------|---|
| 2 (8 oz.) pkg. cream cheese, softened | 1 c. finely-crushed pecans (6 oz.), divided |
| 1 sm. can crushed pineapple, drained  | 1 c. finely-chopped green pepper            |
|                                       | 2 tsp. seasoned salt                        |

Mix all ingredients, using 1/2 cup pecans. Let stand in refrigerator to shape up. Make into a ball; roll in remaining pecans. Tastes better if made a couple days ahead of using.

*Cheryll Walrod Sommers*

## Cheese Ball

- |                                     |                              |
|-------------------------------------|------------------------------|
| 2 (8 oz.) pkg. cream cheese         | 2 sticks butter              |
| 8 oz. shredded sharp Cheddar cheese | 1 lb. Velveeta cheese        |
| 1 T. onion, chopped fine            | 1 tsp. horseradish           |
| 1 T. chopped pimento                | Dash of Worcestershire sauce |
| 1 sm. jar dried beef (cut up)       |                              |

Mix and form into balls. Can roll in chopped parsley, pecans or walnuts, etc. This makes 6 to 8 cheese balls. They can be frozen and used as needed.

**Variation:** Pimento really changes the flavor of the cheese ball, if one doesn't like pimento, it is not recommended to put in. Cindy leaves out the Worcestershire sauce.

*Debi Spear, Cindy Schutter*

## Banana Crush Punch

4 c. sugar

6 c. water

Combine and bring to a boil in a saucepan to dissolve sugar.

1 (46 oz.) can pineapple juice

5 mashed bananas

2 (12 oz.) cans frozen orange juice

3 or 4 (28 oz.) btl. lemon-lime, or 7-Up or Squirt

1 (12 oz.) can frozen lemon juice

Combine the sugar, water, pineapple juice, orange juice, lemon juice and bananas. Mix and freeze. When ready to use, thaw until slushy, then add before serving, the lemon-lime or 7-Up.

**Note:** Make and freeze when bananas are at a sale price. For a smaller amount, use 3 bananas and all of the pineapple juice. Divide the rest of the ingredients in half.

*Kate Gray*

## Blue Slush Punch

4 c. water

2 (46 oz.) cans pineapple juice

2 c. sugar

2 (6 oz.) pkg. blue Jello

1 T. almond extract

18 c. cold water

1/2 tsp. blue food coloring

16 oz. ReaLemon juice

Boil 4 cups water and sugar. Add remaining ingredients. Freeze. Makes about 11 quarts.

Thaw 2 to 3 hours. Add 2 liters of 7-Up per pail.

*Judy Heyer*

## Christmas Fruit Punch

1 (6 oz.) can frozen orange juice

4 c. cold water (rinse cans out)

1 (6 oz.) can frozen lemonade

1 lg. ginger ale (3 1/2 to 4 c.)

1 (6 oz.) can frozen limeade

1 pt. lime sherbet (can use rainbow sherbet)

Combine all ingredients, except ginger ale and sherbet. Mix well. Pour into punch bowl. Add ginger ale, slowly, just before serving. Scoop lime sherbet on top. Garnish with whole strawberries if you wish. Makes 20 cups.

*Leota Walrod*

## Citrus Slush

- |  |                                   |
|--|-----------------------------------|
| 1 (10 oz.) pkg. frozen strawberries in syrup | 1 (6 oz.) can frozen orange juice |
| 2 lg. bananas                                | 1 (46 oz.) can pineapple juice    |
| 1 (6 oz.) can frozen lemonade                | 1/2 c. sugar                      |
|  | 5 c. cold water                   |

In blender, combine strawberries, bananas and part of juices until smooth. Add sugar and blend. Add rest of ingredients. Stir well. Freeze. One to two hours before serving, remove from freezer. Just before serving, gently stir in two 32-ounce bottles chilled ginger ale.

**Variation:** Can also be mixed by the glass. Can use 7-Up, rather than ginger ale.

*Jere Bartolo*

## Fruit Slush

- |                                   |   |
|-----------------------------------|---|
| 1 (46 oz.) can pineapple juice    | 3 bananas                                 |
| 1 (6 oz.) can frozen orange juice | 5 c. water                                |
| 1 (6 oz.) can frozen lemonade     | 1/2 c. sugar, dissolved in 1 c. hot water |

Blend bananas in blender with part of pineapple juice. Add frozen juice and blend. Add rest of ingredients and stir well in 5-quart ice cream pail. Freeze, stirring every 3 to 4 hours until frozen. To serve, mix 1/2 to 3/4 glass Slush with 7-Up or lemonade.

*Laurie (Stecker) Harms*

## Mom's Cranberry Punch

- |                    |  |
|--------------------|--|
| 2 lb. cranberries  | 1 (48 oz.) can pineapple juice         |
| 3 qt. water        | 2 (1 qt.) btl. ginger ale or Club Soda |
| 3 c. sugar         |  |
| 1/2 c. lemon juice |  |

In Dutch oven or large kettle, combine cranberries and water. Bring to boiling. Cook, uncovered, over high heat 5 to 6 minutes, or until skins pop. Remove from heat. Strain cranberry mixture; add sugar and lemon juice. Chill. Before serving, add pineapple juice and ginger ale. Makes 12 cups.

*Lorraine De Waard*

## Cranberry Tea

1 qt. cranberry juice  
 1 qt. water  
 1/2 c. red hots  
 12 whole cloves  
 2 qt. water

1 c. sugar  
 1 sm. can frozen lemonade  
 1 sm. can frozen orange  
 juice

Add the first three ingredients. Simmer until the red hots melt. Add the next three ingredients and simmer. Add lemonade and orange juice and serve.

*Mary Norland*

## Sparkling Punch

3 (6 oz.) cans frozen  
 pineapple juice  
 3 (6 oz.) cans frozen  
 orange juice

3 (6 oz.) cans frozen  
 lemonade

Mix together all juices in a large container according to can directions. Refrigerate. Before serving, add 4 or 5 large bottles of 7-Up. Makes 50 servings.

*Barbara Tjaden*

## Church Kool-Aid

1 1/2 c. sugar  
 2 pkg. unsweetened  
 Kool-Aid

1 can frozen lemonade  
 (6 oz.)

At home, using a clean gallon milk jug, combine sugar, Kool-Aid and lemonade. Take to church; add water and shake well. Set in refrigerator and ready to serve. Makes 1 gallon.

*Doris Leeck*

## Breakfast Drink or Cool Drink

2 pkg. unsweetened orange  
 Kool-Aid  
 1 1/2 c. sugar

1 (46 oz.) can pineapple-  
 grapefruit juice  
 9 c. water

Combine all ingredients and stir well to dissolve sugar. Makes about 1 gallon drink.

**Note:** May need to add a bit more sugar or water depending on your "taster".

*Doris Leeck*

## Rhubarb Breakfast Drink

8 qt. rhubarb                      5 c. sugar  
8 qt. water                        1 box cherry Jello  
1 lg. can pineapple juice

Boil rhubarb and water and then strain. Add pineapple juice, sugar and Jello. Boil and seal in jars. Makes 9 quarts.

*Harmka Harms*

## Hot Apple Cider

6 c. apple cider                      1/4 c. honey  
1 stick cinnamon                  3 T. lemon juice  
1/2 c. sugar                            2 1/4 c. unsweetened  
1/4 tsp. nutmeg                        pineapple juice

Put all ingredients in a coffeepot and perk or brew.

**Note:** Double recipe for 1 gallon cider.

*Carole Tuecke*

## Hot Apple Cider Punch

1 gal. apple cider                      2 (3") cinnamon sticks  
2 tsp. whole allspice                  2 oranges, studded with  
2/3 c. sugar                                cloves  
2 tsp. whole cloves

Heat cider and spices, just to near boil. Then simmer for at least 30 minutes. Put spices in a small cheesecloth bag or in a teaball so you can remove them before serving. If ground allspice is used, a teaspoon is enough. Float oranges in hot cider. Put them in for about 10 to 15 minutes before serving for added flavor. Serve hot. Punch will serve at least 30 people.

Great for 4-H or family gatherings.

*Linda Peterson*

## Caramel Dip

1 to 2 lb. caramels                      1 stick margarine  
1 can Eagle Brand milk

Microwave until smooth (on HIGH). Stir often. Serve with apple slices.

*Laurie (Stecker) Harms*

## Fresh Fruit Dip

8 oz. cream cheese,  
softened  
8 oz. lemon yogurt

1/4 c. coconut flakes  
2 T. honey  
1/2 tsp. grated orange rind

Beat cream cheese until creamy. Blend in yogurt until well blended. Add rest of ingredients. Chill. Makes 2 cups Fruit Dip. Serve with a variety of fresh fruit.

*Lois Isebrands Shuros*

## Strawberry Dip

8 oz. cream cheese  
2/3 c. butter

2 c. powdered sugar  
Strawberries

Blend until creamy. Use with Granny Smith apples, pineapple, or strawberries.

*Joleen Heyer*

## Tiger Milk

(for Orphan Kittens)

1 lg. can evaporated milk  
1 (8 oz.) ctn. plain yogurt  
2 egg yolks

13 oz. Pedialite  
(unflavored)  
1 sm. jar Gerber lamb  
2 T. Karo syrup

Empty evaporated milk in a bowl or blender and measure the Pedialite with the evaporated milk can. Add the remaining ingredients and blend well. Freeze in small portions--thaw and heat as needed.

*Linda Peterson*

## Dried Applesauce- Cinnamon Ornaments

2 lg. cans or 5 oz. cinnamon

10 T. warmed applesauce

Mix until ball forms. Can add more of either. Dust surface with cinnamon and roll or pat out. Be sure to use paper or a board as it can stain. Cut with cookie cutters and poke holes to use for hanging. Air dry. Check and turn. May take 2 or more days to dry.

Good for projects for clubs to do for Christmas time.

*Isaac Hovey,  
grandson of Mary Eden*



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# *Keeping Food Fresh*

## **Bananas**

- Toss freshly peeled bananas in lemon juice and they will not darken.
- Freeze bananas that are on the verge of going bad. They also make delicious popsicles.
- If they've darkened, peel and beat slightly. Put into a plastic container and freeze until it's time to bake bread or cake.

## **Bread**

- A rib of celery in your bread bag will keep the bread fresh for a longer time.

## **Broccoli**

- Broccoli stems can be cooked in the same length of time as the flowerets if you make X incisions from top to bottom through stems.

## **Brown Sugar**

- Store in plastic bag. Wrap tightly. Place in coffee can with snap-on lid.
- Or, store in refrigerator.

## **Butter**

- A butter stretcher: To make 2 pounds of butter, slowly beat in 2 cups of evaporated milk (a little at a time) to 1 pound of butter. Pour into pan and chill.
- Grating a stick of butter softens it quickly.
- Soften for spreading by inverting a small heated pan over the butter dish for a while.

## **Cake**

- Place 1/2 apple in the cake box.
- Or, a slice of fresh bread fastened with toothpicks to the cut edge of cake will keep the cake from drying out and getting stale.

## **Celery and Lettuce**

- Store in refrigerator in paper bags instead of plastic. Leave the outside leaves and stalks on until ready to use.

## **Cheese**

- To keep cheese from drying out, wrap in a cloth dampened with vinegar.

## **Cocoa**

- Store cocoa in a glass jar in a dry and cool place.

## **Cookies**

- Place crushed tissue paper on the bottom of your cookie jar.

# Bars

## Apple Bars

- |                          |                                     |
|--------------------------|-------------------------------------|
| <b>2 1/2 c. flour</b>    | <b>1 1/2 c. slightly-crushed</b>    |
| <b>1 c. butter</b>       | <b>corn flakes</b>                  |
| <b>1 1/2 T. sugar</b>    | <b>4 c. sliced apples</b>           |
| <b>1 tsp. salt</b>       | <b>1 c. sugar</b>                   |
| <b>1 egg yolk + milk</b> | <b>1 tsp. cinnamon</b>              |
| <b>to make 1/2 c.</b>    | <b>2 egg whites, stiffly beaten</b> |

Cut butter into flour, sugar and salt and add liquid. Roll out 1/2 the dough to fit in a jellyroll pan. Spread corn flakes and apple slices on top. Sprinkle with sugar and cinnamon. Roll out top crust and place on top. Spread the beaten egg whites on top. Bake at 350° for 45 minutes. Drizzle a thin powdered sugar icing on top while still slightly warm.

*Lisa Tjaden*

## Apple Bars

- |                      |                            |
|----------------------|----------------------------|
| <b>2 c. flour</b>    | <b>4 c. sliced apples</b>  |
| <b>1 c. oleo</b>     | <b>1 c. sugar</b>          |
| <b>1/2 tsp. salt</b> | <b>1 tsp. cinnamon</b>     |
| <b>2 T. sugar</b>    | <b>3 T. flour</b>          |
| <b>1/2 c. milk</b>   | <b>Thin powdered sugar</b> |
| <b>1 egg</b>         | <b>frosting</b>            |

Mix like pie crust, the flour, oleo, salt and sugar. Add milk and beaten egg. Put 1/2 on cookie sheet (save 1/2 for top). Pat or roll to fill cookie sheet. Add the apples, sugar and cinnamon (mixed all together). Cover with the rest of the dough. Beat 2 egg whites and brush over top. Bake at 350° for 35 to 40 minutes. While warm, drizzle a thin layer of powdered sugar frosting over top.

*Robin Rode*

*It is not who is right, but what is right that is important.*

## Applesauce Bars

1/2 c. butter	1 tsp. cinnamon
1 c. brown sugar	1 tsp. soda
2 eggs	1/2 tsp. salt
1 c. thick applesauce	1 c. raisins
2 c. flour	

<b>TOPPING:</b>	3/4 c. chopped nuts
1 pkg. butterscotch chips	1/3 c. white sugar

Mix ingredients (except topping) together; pour in greased 9x13-inch pan. Sprinkle top with butterscotch chips, chopped nuts and white sugar. Bake at 350° for about 20 minutes. *Alice Meyer*

## Alpine Apricot Squares

2/3 c. dried apricots	1/3 c. flour
1 c. water	1/2 T. baking powder
1/2 c. butter	1/4 tsp. salt
1/4 c. sugar	1 tsp. vanilla
1 c. flour	1 T. lemon juice
2 lg. eggs	1 c. nuts
1 c. brown sugar	3/4 c. coconut

Cook apricots in water for 10 minutes; drain and chop. Mix butter, sugar and flour. Press into 9x13-inch pan; bake 25 minutes in a 325° oven. Beat eggs and brown sugar. Add flour, baking powder, salt, vanilla and lemon juice. Fold in nuts, coconut and chopped apricots. Pour over crust. Bake at 325° for 20 minutes. *Velda Harms*

## Banana Bars

1/2 c. oleo	1 tsp. vanilla
1 1/2 c. sugar	3/4 c. buttermilk or sour milk
2 eggs	2 c. flour
1/4 tsp. salt	2 mashed bananas
1 tsp. soda	

Cream together the oleo, sugar and eggs. Add the remaining ingredients and mix until blended. Add 2 or 3 mashed bananas and mix just until blended. Bake in greased jellyroll pan for 15 to 20 minutes at 350°. Frost with powdered sugar frosting.

I like to flavor it with almond flavoring.

**Variation:** Linda uses a 9x13-inch pan and bakes 30 minutes and no frosting.

*Lilah Hobbs,  
Linda Eden Hurlburt*

## Vera's Banana Bars

- |                                   |                    |
|-----------------------------------|--------------------|
| 1/2 c. margarine                  | 1 tsp. vanilla     |
| 1 1/2 c. sugar                    | 2 c. flour         |
| 2 eggs                            | 1/2 tsp. salt      |
| 3/4 c. sour milk or<br>buttermilk | 1 tsp. baking soda |
|                                   | 2 mashed bananas   |

Cream the margarine and sugar; add the eggs, sour milk and vanilla. Sift the flour, salt and baking soda and add to the creamed mixture. Add the mashed bananas and pour into brownie pan. Bake for 30 minutes at 350°. Frost with powdered sugar frosting.

*Virginia Seaberg*

## Brownies

- |              |                       |
|--------------|-----------------------|
| 1 stick oleo | 1 c. flour            |
| 1 c. sugar   | 1 can Hershey's syrup |
| 4 eggs       |                       |

Mix oleo and sugar together. Add eggs. Mix flour and syrup in. Bake at 350° for 20 minutes in a greased jellyroll pan.

### FROSTING:

- |           |                      |
|-----------|----------------------|
| 6 T. oleo | 1 1/3 c. sugar       |
| 6 T. milk | 1 c. chocolate chips |

Bring first 3 ingredients to boil for 45 seconds to 1 minute. Add chocolate chips and frost while frosting is hot.

*Mary Norland*

## Brownies

- |               |                                |
|---------------|--------------------------------|
| 1/2 c. butter | 1/2 tsp. baking powder         |
| 1 c. sugar    | 2 env. pre-melted<br>chocolate |
| 2 eggs        | 1 c. nutmeats (opt.)           |
| 3/4 c. flour  | 1 tsp. vanilla                 |
| 1/4 tsp. salt |                                |

Cream shortening, eggs and sugar, beating thoroughly (by hand). Sift flour and add salt and baking powder. Sift together. Add to creamed mixture. Add chocolate, nuts and vanilla. Bake in 350° oven for 20 minutes (no more) in a 9x13-inch pan. Can frost with powdered sugar frosting when cool.

This is my family's favorite of all brownie recipes I make.

*Troyce Post*

## Brownies

- |                           |                              |
|---------------------------|------------------------------|
| <b>2 c. sugar</b>         | <b>1/3 c. cocoa</b>          |
| <b>1 c. melted butter</b> | <b>4 eggs</b>                |
| <b>2 tsp. vanilla</b>     | <b>1 1/2 c. sifted flour</b> |
| <b>1 tsp. salt</b>        | <b>1/2 c. chopped nuts</b>   |

Mix sugar and cocoa together. Stir in butter; add eggs and vanilla and beat well. Sift flour and salt together. Stir into cocoa mixture. Fold in walnuts. Pour into a 15x10x1-inch jellyroll pan. Cool and frost.

**Pam Harms**

## Brownies

- |                               |                       |
|-------------------------------|-----------------------|
| <b>4 eggs</b>                 | <b>2 c. sugar</b>     |
| <b>2 sticks oleo (melted)</b> | <b>2 c. flour</b>     |
| <b>4 heaping T. cocoa</b>     | <b>2 tsp. vanilla</b> |

Beat eggs well. Add sugar and cream together. Add melted oleo. Add last three ingredients. Mix together. Pour into a 9x13-inch greased pan. Bake at 350° for 15 to 20 minutes. Do not overbake.

- |                            |                            |
|----------------------------|----------------------------|
| <b>CHOCOLATE FROSTING:</b> | <b>6 T. butter or oleo</b> |
| <b>1 c. sugar</b>          | <b>6 T. milk</b>           |

Boil for 1 minute. Remove from heat and add 1/2 cup chocolate chips. Pour over brownies. Frosting will set up as it cools.

**Ronna Bowers**

## Brownies

- |                           |                           |
|---------------------------|---------------------------|
| <b>2 c. white sugar</b>   | <b>2 beaten eggs</b>      |
| <b>2 c. flour</b>         | <b>1 tsp. baking soda</b> |
| <b>1 c. water</b>         | <b>1/2 c. buttermilk</b>  |
| <b>2 sticks margarine</b> | <b>1 tsp. vanilla</b>     |
| <b>4 T. cocoa</b>         |                           |

Mix sugar and flour together. Boil water, margarine and cocoa together. Pour hot mixture over flour and sugar mixture and mix well. Add eggs, baking soda, buttermilk and vanilla. Mix well. Pour in greased 11x16-inch brownie pan and bake for 20 to 25 minutes in 350° oven.

**Gertrude Meinders**

## Brownies

- |                         |                          |
|-------------------------|--------------------------|
| 2 c. sugar              | 1/2 tsp. baking powder   |
| 1/2 c. shortening       | 1/4 tsp. salt            |
| 4 eggs, beaten well     | 1/2 c. milk              |
| 3 oz. chocolate, melted | 2 tsp. vanilla           |
| 1 1/2 c. flour, sifted  | 1/2 c. nutmeats, chopped |

Mix together at once. Bake on cookie sheet at 325° for 30 minutes.

- |                     |                                   |
|---------------------|-----------------------------------|
| <b>FROSTING:</b>    | 1/3 c. shortening                 |
| 1 lg. egg           | 2 oz. baking chocolate,<br>melted |
| 2 c. powdered sugar | Milk to make creamy               |
| 1/4 tsp. salt       |                                   |

Spread over cooled brownies.

*Gladys Hansen*

## Chocolate Brownies

- |                     |                |
|---------------------|----------------|
| 12 T. Nestle Quik   | 4 eggs         |
| 1 c. butter or oleo | 2 c. flour     |
| 2 c. sugar          | 2 tsp. vanilla |

Melt Nestle Quik and butter or oleo. Add remaining ingredients and bake 15 to 20 minutes at 350°.

- |                  |             |
|------------------|-------------|
| <b>FROSTING:</b> | 6 T. butter |
| 1 2/3 c. sugar   | 6 T. milk   |

Boil 1/2 minute, then add 2/3 cup chocolate chips. Beat until dissolved.

*Gloria Asche*

## Maple Butterscotch Brownies

- |   |                             |
|---|-----------------------------|
| 1 1/2 c. brown sugar,<br>packed         | 2 eggs                      |
| 1/2 c. melted margarine                 | 1 1/2 c. all-purpose flour  |
| 1 1/2 tsp. imitation maple<br>flavoring | 1 tsp. baking powder        |
|   | 1 c. chopped walnuts        |
|   | Confectioners' sugar (opt.) |

In bowl, combine brown sugar, margarine and flavoring. Beat in eggs, one at a time. Combine flour and baking powder; add to egg mixture. Stir in walnuts. Pour in greased 9-inch pan. Bake at 350° for 30 minutes, or until brownies test done. Cool. Dust with confectioners' sugar, if desired. Makes 16 brownies.

*Dorothy Krominga*

## Two-Layer Brownies

### FIRST LAYER:

2 c. sugar  
1 c. margarine  
4 eggs

1/4 tsp. salt  
2 tsp. vanilla  
6 T. cocoa  
1 1/2 c. flour

### SECOND LAYER:

3 c. powdered sugar  
1/2 c. margarine

3 T. instant vanilla pudding  
3 to 4 T. milk

### FROSTING:

1/2 c. margarine  
1 1/2 to 2 c. powdered  
sugar

1 sq. melted chocolate  
2 to 3 T. milk

**First Layer:** Grease 10x15-inch layer pan. Cream sugar and margarine. Add eggs, one at a time, beating them in well. Add dry ingredients and vanilla. Bake at 350° for 30 minutes. Cool to room temperature before adding next layer.

**Second Layer:** Cream sugar, margarine and pudding. Add enough milk to make a frosting consistency. Spread evenly over cooled cake. Refrigerate.

**Frosting:** Mix and frost the brownies.

*Ann Phelps*

## Camp Trail Brownies

1 c. butter or margarine  
4 (4 oz.) sq. unsweetened  
chocolate  
2 2/3 c. sugar  
4 eggs  
1 1/2 tsp. salt

1 1/2 tsp. baking powder  
1 c. flour  
1 1/2 c. oatmeal  
2 tsp. vanilla  
1/2 c. nuts  
Nuts for topping

Grease pan; melt butter and chocolate over low heat, stirring. Remove from heat; add sugar and mix. Add eggs, one at a time, blending after each. Add dry ingredients, then oatmeal, vanilla and nuts. Put in pan. Top with nuts. Bake in an 11x15-inch pan at 350° for 20 to 30 minutes. Cool, then cut. They will be chewy.

*Virginia Orthel*

*The best time to take out the garbage is when she tells you to.*

## Buttermilk Brownies

2 c. flour	1/2 c. salad oil
2 c. sugar	1/2 c. buttermilk
4 T. cocoa	1 tsp. soda
1 c. cold water	2 eggs
1/2 c. margarine	

Sift together the flour, sugar and the cocoa. Boil together cold water, margarine and salad oil. Pour this over the first three ingredients and beat until smooth and creamy. Add buttermilk, soda and eggs and beat after each egg. Bake in a 400° oven for 18 minutes in an 18x12x1-inch pan.

*Dollie Kardoes*

## Texas Brownies

2 c. all-purpose flour	1/4 c. dark, unsweetened chocolate
2 c. granulated sugar	1/2 c. buttermilk
1/2 c. margarine	2 eggs
1/2 c. shortening	1 tsp. baking soda
1 c. strong, brewed coffee	1 tsp. vanilla

In a large mixing bowl, combine the flour and the sugar. In heavy saucepan, combine butter, shortening, coffee and cocoa. Stir and heat to boiling. Pour boiling mixture over the flour and sugar in the bowl. Add buttermilk, eggs, baking soda and vanilla. Mix well. Pour into a well-buttered 17 1/2 x 11-inch jellyroll pan. Bake at 400° for 20 minutes.

### FROSTING:

1/2 c. margarine	3 1/2 c. unsifted powdered sugar
2 T. dark cocoa	1 tsp. vanilla
14 c. milk	

While brownies are baking, prepare frosting. In a saucepan, combine margarine, cocoa and milk. Heat to boiling, stirring. Mix in the powdered sugar and vanilla until frosting is smooth. Pour warm frosting over brownies as soon as you take them out of the oven. Cool. Cut into 48 bars.

*Delores Stroebel Kinseth*

## Fudge Brownies

4 eggs	2 c. flour
2 c. sugar	1 c. chopped nuts
1 c. butter or oleo	2 tsp. vanilla
4 sq. chocolate	

Beat eggs and add the sugar. Melt butter or oleo and chocolate together. Combine the mixture, heating them thoroughly. Add flour, nuts and flavoring. Bake in 11x15-inch brownie pan for 20 minutes in a 350° oven. Do not bake too long. Must be crusty outside and moist inside to be good.

*Shelly Zwiemel*

## Mint Brownies

### FIRST LAYER:

1 (16 oz.) can Hershey's syrup	1 c. sugar
4 eggs	1 c. flour
	1/2 c. melted butter

### MIDDLE LAYER:

1/2 c. soft butter	3 to 4 drops green food coloring
2 c. sifted powdered sugar	1 tsp. mint flavoring
1 T. water	

### TOP LAYER:

6 T. butter	1 c. mint chips
-------------	-----------------

**First Layer:** Mix ingredients together; bake 30 minutes in 350° oven. Refrigerate.

**Middle Layer:** Mix ingredients; spread over brownie layer. Refrigerate.

**Top Layer:** Microwave ingredients together for approximately 1 1/2 minutes. Spread over middle layer.

*Donna Hovey,  
daughter of Mary Eden*

*To market, to market, to buy a nice roast,  
Home again, home again, tuna on toast.*

## Cream Cheese Brownies

1 pkg. German chocolate  
cake mix  
1 (8 oz.) pkg. cream  
cheese

1 egg  
1/2 c. sugar  
Chocolate chips  
Walnuts

Mix cake mix as directed. Put into a greased 15 1/2 x 10-inch jellyroll pan. Mix other ingredients and drop by tablespoons over cake batter. Cut through batter with knife to make swirled effect. Top with chocolate chips and walnuts. Bake for 25 to 30 minutes in 350° oven.

**Variation:** Marie says it's quick and easy and freezes well and bakes at 375°.

*Shelly Zwiefel, Marie Bartelt*

## Caramel Brownies

1 (14 oz.) pkg. caramels  
1/3 c. evaporated milk  
1 pkg. German chocolate  
cake mix

1/3 c. evaporated milk  
1/2 c. nuts (opt.)  
3/4 c. butter or oleo

Melt caramels and 1/3 cup evaporated milk; set aside. Grease and flour jellyroll pan. Mix by hand: cake mix, 1/3 cup evaporated milk and butter. Press 1/2 of the dough into pan and bake at 350° for 6 minutes. Remove from oven and sprinkle on chips and nuts. Spread caramels on top. Put remaining dough on top and spread over caramels. Bake 15 to 18 minutes.

**Variation:** Chela uses 1 stick melted oleo and a 9x13-inch pan. Beverly advises not to overheat oleo and uses a 9x13-inch pan also.

*Lisa Tjaden, Beverly Gerdis,  
Chlea Rafdal*

*Remember - Love is trust,  
When you love a person enough there isn't  
room in your heart to be jealous.*

## Sinful Chocolate Bars

1 pkg. German chocolate  
cake mix  
3/4 c. butter or margarine  
(melted)  
1 c. chopped nuts

1 (14 oz.) pkg. light  
caramels  
1 c. chocolate chips  
1 sm. (5 1/3 oz.) can  
evaporated milk

Combine caramels and 1/3 cup evaporated milk in a heavy saucepan. Place over low heat, stirring constantly until caramels are melted. Set aside. In a large bowl, combine dry cake mix, melted butter, 1/3 cup evaporated milk and nuts. Stir by hand until dough holds together (it will be a fudge-like consistency). Spread half of dough into greased 9x13-inch pan (reserve remaining dough for topping). Bake at 350° for 6 minutes. Remove from oven and sprinkle chocolate chips over baked crust. Drizzle melted caramels over chips. Dot reserved cake mix dough on top. Return to oven and bake 20 minutes at 350°. Cool slightly and cut into bars.

*Karon Kaye White, Traer, IA,  
daughter of Caroline Callies Hansen*

## Caramel-Oatmeal Bars

1 1/2 c. flour  
1 1/2 c. oatmeal  
1 c. oleo, melted  
1 c. + 2 T. brown sugar  
3/4 tsp. soda

1/4 tsp. salt  
50 caramels  
7 T. milk  
1 (12 oz.) bag chocolate  
chips

Combine flour, oatmeal, oleo, sugar, soda and salt. Mix well. Save back 1 cup of this mixture. Put into 9x13-inch pan and bake for 10 minutes at 350°. Melt caramels and milk; cover baked crust with chocolate chips. Sprinkle last cup of crust on top of bars. Bake again at 350° for 15 to 20 minutes.

*Judy Countryman Swenson*

## Oatmeal Carameleto Bars

50 caramels (14 oz. bag)	1 tsp. baking soda
1/2 c. evaporated milk	1/2 tsp. salt
2 c. flour	1 c. melted butter
2 c. oatmeal (quick)	1 c. chocolate chips
1 1/2 c. brown sugar	1 c. English walnuts

Melt caramels with milk. Let cool. Mix flour, oatmeal, brown sugar, soda, salt and butter. Press 1/2 of mixture into 9x13-inch pan. Bake 10 minutes at 350°. Sprinkle on chocolate chips and nuts. Pour on caramels. Sprinkle with remaining crumbs. Bake 15 to 20 minutes.

*Dona Shroyer*

## Chocolate Caramel Treats

1 c. butter or margarine (softened)	1 1/2 c. quick oats
1/3 c. white sugar	2 c. chocolate chips
1/3 c. brown sugar	24 caramel candies
1 3/4 c. all-purpose flour	2 T. milk

In large mixing bowl, cream butter and sugars. Gradually beat in flour and oats. Stir in chocolate morsels; set aside 1 cup. Press remaining mixture in greased and floured 9x13-inch pan. Bake at 350° for 12 to 15 minutes or until edges are light brown. In small heavy saucepan over low heat, melt caramel candies with milk. Drizzle over base. Sprinkle with reserved oat mixture. Bake for 10 to 12 minutes. Cool; cut into squares. Makes about 2 dozen.

*Rachael Senne*

## Caramel Bars

1 c. brown sugar	1/4 tsp. salt
1 c. margarine	1 c. chocolate chips
1 1/3 c. flour	1 can sweetened condensed milk
1 1/3 c. oatmeal	1 (14 oz.) pkg. caramels
1/2 tsp. soda	

Mix together brown sugar, margarine, flour, oatmeal, soda and salt. Place 3/4 of mixture in greased and floured 9x13-inch pan. Pat down. Bake at 350° for 10 minutes. In microwave, melt caramels and sweetened condensed milk while crust is baking. Take out of oven; sprinkle with chocolate chips. Pour caramel mixture on top, then sprinkle the rest of crumbs on top. Bake 15 to 20 minutes, or until light brown.

*Joyce Schutjer*

## Caramel Rice Krispie Bars

5 c. Rice Krispies	1/2 c. oleo
1/4 c. oleo	1 can Eagle Brand milk
1 (10 oz.) pkg. marshmallows	5 c. Rice Krispies
2 c. mini marshmallows	1/4 c. oleo
1 lb. Kraft caramels	1 (10 oz.) pkg. marshmallows

**Step 1:** Melt the 10-ounce package marshmallows and 1/4 cup oleo. Add Rice Krispies. Pat into jellyroll pan.

**Step 2:** Sprinkle with 2 cups miniature marshmallows.

**Step 3:** Melt caramels, 1/2 cup oleo and Eagle Brand milk. Pour over the miniature marshmallows.

**Step 4:** Repeat Step 1 and pat on top of the caramel mixture. Refrigerate to set. Cut into squares.

*Brenda Heesch*

## Carrot Bars

2 c. sugar	3/4 tsp. salt
2 c. flour	2 tsp. soda
1 1/2 tsp. cinnamon	1 (8 oz.) can crushed pineapple, drained
1 1/2 c. oil	2 tsp. vanilla
3 eggs	2 c. shredded carrots
3/4 c. coconut	
1 c. walnuts (opt.)	

Mix together sugar, flour, cinnamon, salt and soda. Stir in oil, eggs, drained pineapple and vanilla. Fold in coconut, carrots and walnuts, if desired. Mix. Spread in brownie pan and bake 30 to 40 minutes at 350°.

<b>FROSTING:</b>	2 1/4 c. powdered sugar
4 oz. cream cheese	1/4 c. butter or oleo

Spread on cooled bars.

*Shelly Zwiefel*

*It's not so much what a man is descended from that matters as what he will descend to.*

## Cherry Bars

- |                |                          |
|----------------|--------------------------|
| 1 c. oleo      | 3 c. flour               |
| 1 2/3 c. sugar | 1 1/2 tsp. baking powder |
| 4 eggs         | 1/2 tsp. salt            |
| 1 tsp. vanilla | 1 can cherry pie filling |

Mix all together, except the pie filling (any kind can be substituted for cherry). Spread 3/4 of the dough onto a greased cookie sheet. Spread pie filling over the top. Then dot the top with the remainder of the dough. Bake at 350° for 35 to 40 minutes. Frost with a powdered sugar glaze while it is still warm.

**Variation:** Harmka uses 1 3/4 cups sugar and 1 teaspoon salt and reserves 1/2 of the dough for the top layer, baking 45 minutes.

*Mary Norland, Harmka Harms*

## Easy and Fast Chocolate Bars

- |                       |                                     |
|-----------------------|-------------------------------------|
| 1 box yellow cake mix | 1 can Eagle Brand<br>condensed milk |
| 1 stick melted oleo   | 1 T. oil                            |
| 2 eggs                |                                     |
| 1 c. chocolate chips  |                                     |

Mix yellow cake mix and the stick of melted oleo and eggs together. Put 1/2 of batter into cake pan. Melt chocolate chips, condensed milk and oleo (1 tablespoon). Pour over the base. Cover with remainder of dough. Bake 20 to 30 minutes at 350°.

*Nicolas Hovey,  
grandson of Mary Eden*

## Chocolate Cream Cheese Bars

- |                                   |                                |
|-----------------------------------|--------------------------------|
| 1 (18 oz.) pkg. fudge cake<br>mix | 1 (8 oz.) pkg. cream<br>cheese |
| 2 eggs                            | 1/3 c. sugar                   |
| 1/3 c. vegetable oil              | 1 c. chocolate chips           |

Mix dry cake mix, 1 egg and vegetable oil until crumbly. Reserve 1 cup for topping, then pat remaining crumb mixture into a 9x13-inch pan, ungreased. Bake at 350° for 15 minutes. Beat cream cheese, sugar and 1 egg with a mixer until light and smooth. Stir in the chocolate chips. Spread this over the baked layer, then sprinkle with reserved crumbs. Continue baking at 350° for 15 minutes.

Delicious when served warm with ice cream.

*Sue Isebrands*

## Chocolate Chip Scotch Bars

2 c. flour	2 eggs
1 tsp. baking powder	2 tsp. vanilla
1/4 tsp. soda	1/4 tsp. salt
2/3 c. melted margarine	1 c. chocolate chips
2 c. brown sugar	1/2 c. nutmeats (opt.)

Melt margarine; add brown sugar and mix well. Add eggs and vanilla. Next, add flour, soda and baking powder. Mix well and add chocolate chips. Bake 20 minutes in a cookie sheet at 350°. Do not overbake.

*Marvella Post*

## Chocolate Chip Bars

3/4 c. margarine	1 c. oatmeal
1 c. brown sugar	1 (14 oz.) can sweetened condensed milk
1/2 tsp. salt	1 c. chocolate chips
1 1/2 c. flour	

Mix margarine, brown sugar, salt, flour and oatmeal. Press 2/3 of this mixture in a 9x13-inch greased pan. In a large glass measure, mix the sweetened condensed milk and chocolate chips. Heat this mixture in the microwave until the chips are melted and the mixture can be stirred smooth. Pour over the crust mixture. Sprinkle the remaining 1/3 of the crumb mixture over the top. Bake at 350° for 30 to 35 minutes.

*Joleen Heyer*

## Fudge Nut Bars

1 pkg. chocolate chips	2 c. brown sugar
3 T. butter	2 eggs
1 can Eagle condensed milk	2 1/2 c. flour
2 tsp. vanilla	1 tsp. soda
Nuts, if desired	1 tsp. salt
1 c. butter or oleo	2 to 3 c. oatmeal

Melt chocolate chips, 3 tablespoons butter and condensed milk in microwave for 1 to 2 minutes per time, stir; repeat until melted completely. Add vanilla and nuts. Cool. Cream together 1 cup butter, brown sugar and eggs. Add flour, soda and salt. Stir in oatmeal. Press 2/3 of oatmeal mixture in 9x13-inch pan. Add chocolate mixture; press rest of oatmeal mixture in flattened ball and lay on top. Bake at 350° for 20 to 30 minutes.

Don't overbake, it becomes hard. Great for bake sales or pot lucks.

*Sarah Hovey,  
granddaughter of Mary Eden*

## Toasted Coconut Cake Squares

1 German chocolate cake  
mix  
1 c. chopped pecans

1 c. chocolate chips  
1 c. flaked coconut

Mix the cake according to directions and pour into a greased jellyroll pan. Mix pecans, chips and coconut and sprinkle over the cake mix. Bake at 350° for 20 to 25 minutes. Cool and drizzle with a mixture of 2 cups powdered sugar and about 2 tablespoons of water.

*Sandle Bruns*

## Energy Bars

1 stick margarine  
1/2 c. peanut butter  
6 c. mini marshmallows  
2 c. quick oatmeal

2 1/2 c. Rice Krispies  
1 1/2 c. raisins (or dried  
fruit bits)  
1 c. peanuts

Mix oatmeal, cereal, peanuts and raisins in large bowl and set aside. Heat margarine, peanut butter and marshmallows until melted and blended. Pour over dry ingredients and mix well. Spread evenly in a buttered 9x13-inch pan. Press down firmly. When cool, cut into bars. Makes 24 bars.

*Mrs. Clarence Harringa*

## Mound Bars

1/2 c. oleo  
1 1/4 c. sugar  
3 heaping tsp. cocoa  
1 c. flour  
3 eggs  
1 c. chopped nuts  
2 c. flaked coconut

1 c. Eagle brand sweetened  
condensed milk  
2 sq. semisweet chocolate  
2 T. butter  
2 c. powdered sugar  
Milk

Mix oleo, sugar, cocoa, flour, eggs and chopped nuts. Spread into jellyroll pan; bake for 20 minutes at 325°. While still hot, spread following mixture of coconut and sweetened condensed milk over the part already baked. Bake for 15 minutes at 325°. Mix chocolate (melted), butter, powdered sugar and a little milk to make mixture soft. With this mixture, frost it over the two mixtures that are still hot.

Very delicious!

*Sarah Heyer*

## Fruit Bars

2 1/3 c. sugar	4 tsp. soda
1 c. + 3 T. shortening	3 tsp. vanilla
3 eggs	3 tsp. cinnamon
1/2 c. honey	1 1/2 lb. dates
2 T. water	1 lb. raisins
5 c. flour	2 c. nuts
1 tsp. salt	

Mix all ingredients and chill dough for easier handling. Form into long rolls about 3/4-inch thick. Place 3 or 4 rolls on a cookie sheet. Press down slightly and brush with beaten egg and milk. Bake at 350°. When still warm, cut into bars.

**Note:** Dough has to be stiff.

*Margaret Stecker*

## Sugarless Fruit Bars

1 c. dates	2 tsp. vanilla
1 c. raisins	2 c. flour
1 c. prunes	2 tsp. soda
2 c. water	2 tsp. cinnamon
1 c. oleo	1 c. nutmeats
4 beaten eggs	

Boil in 3-quart pan, cut-up fruit and water for 4 minutes. Add oleo and cool. Stir in beaten eggs, vanilla and dry ingredients. Pour into greased 9x13-inch pan. Bake at 350° for 30 minutes.

**Variation:** Marie uses 1 stick oleo and says they freeze well.

*Jean Graham, Marie Bartelt*

## Fruit Cocktail Bars

2 eggs	2 1/2 c. flour
1 1/2 c. sugar	1 1/2 tsp. soda
1 can fruit cocktail, undrained	1/2 tsp. salt
	1 tsp. vanilla

Put mixture in large cookie sheet; top with 1 1/3 cups flaked coconut and 1/2 cup chopped walnuts. Bake 20 to 25 minutes at 350°.

<b>GLAZE:</b>	1/4 c. evaporated milk
3/4 c. sugar	1/2 tsp. vanilla
1/2 c. butter	1/2 c. nuts

Boil 2 minutes; cool. Put on bars while still hot. *Wyona Harms*

## Gumdrop Bars

- |                   |                          |
|-------------------|--------------------------|
| 4 T. butter       | 1/4 tsp. salt            |
| 2 c. brown sugar  | 1 1/2 c. gumdrops cut in |
| 4 eggs            | 1/4" pieces (licorice    |
| 1 T. water        | opt.)                    |
| 2 c. sifted flour | 2/3 c. chopped nuts      |
| 1 tsp. cinnamon   |                          |

- |                       |                           |
|-----------------------|---------------------------|
| <b>ORANGE ICING:</b>  | 1 tsp. grated orange rind |
| 3 T. butter, softened | 1 1/2 c. sifted powdered  |
| 2 T. orange juice     | sugar                     |

Cream butter and sugar together. Beat eggs until light and lemon colored. Blend with water into creamed mixture. Sift together flour, cinnamon and salt. Gradually stir into sugar mixture. Fold in gumdrops and nuts. Pour into greased 15 1/2 x 10 1/2 x 1-inch pan. Bake in moderate oven, 350°, about 25 minutes. Frost with orange icing.

**Orange Icing:** Combine butter, orange juice, rind and powdered sugar. Beat until smooth. Spread on warm bars.

*Ruth Everding*

## Orange Slice Bars

- |                            |                        |
|----------------------------|------------------------|
| 1/2 c. butter or margarine | 2 eggs                 |
| 1/2 c. brown sugar         | 2 T. flour             |
| 1 c. flour                 | 1 c. flaked coconut    |
| Orange slice candy         | 1/2 tsp. baking powder |
| 1 c. brown sugar           | Nutmeats               |

Combine first three ingredients and press into a 9x13-inch pan. Bake in a 350° oven for 10 minutes. Cut orange slices lengthwise and cover crust. Combine brown sugar, eggs, flour and baking powder. Stir in coconut and nutmeats. Pour over orange slices and bake for 20 minutes more.

*Ellien Schutter*

*Life is like a mirror; we get best results when we smile at it.*

## Peanut Butter Bars

1 c. butter	2 eggs
1 c. white sugar	1/2 tsp. salt
1 c. brown sugar (packed)	1 1/4 tsp. vanilla
2/3 c. peanut butter	3 c. oatmeal
1 1/4 tsp. soda	1 1/2 c. flour

Cream butter and sugars together. Add peanut butter, soda, eggs, salt and vanilla. Mix well. Then add flours and oatmeal. Spread on a greased sheet cake pan. Bake at 350° for 20 to 25 minutes. Frost while cake is hot with the frosting below.

### FROSTING:

1 c. powdered sugar	1/4 c. butter
1/2 c. peanut butter	Milk

Mix together the first 3 ingredients. Add just the right amount of milk to make the right consistency to spread.

*Mary Norland*

## Pumpkin Bars

4 eggs	2 tsp. cinnamon
1 2/3 c. sugar	2 tsp. baking powder
1 c. vegetable oil	1 tsp. baking soda
1 (16 oz.) can pumpkin	1 tsp. salt
2 c. flour	

### FROSTING:

1 (3 oz.) pkg. cream cheese	1/4 c. softened butter or margarine
2 c. powdered sugar	1 or 2 T. milk

Beat together the eggs, sugar, oil and pumpkin. Mix together the dry ingredients and beat into the first mixture. Pour into a greased 11x17-inch greased pan. Bake at 350° for 25 to 30 minutes. When cool, frost.

**Frosting:** Beat frosting ingredients until smooth. Frost cold bars.

**Variation:** I add a pinch each of ground ginger, nutmeg and cloves.

*Lois Brandt*

## Raspberry Bars

- |                |                                    |
|----------------|------------------------------------|
| 2 1/2 c. flour | 1 c. chopped pecans                |
| 1 c. margarine | 1 (10 oz.) jar raspberry preserves |
| 1 c. sugar     |                                    |
| 1 egg          |                                    |

Combine flour, margarine, sugar, egg and pecans in a mixer bowl. Beat at low speed until crumbly. Reserve 1 1/2 cups mixture. Press remaining mixture into greased 9x13-inch pan. Spread preserves over top to within 1/2-inch of edge. Top with reserved crumbs. Bake at 350° for 40 to 45 minutes. Cool completely before cutting into bars.

**Variation:** I 1 1/2 times this recipe and put in a jellyroll pan and bake for 40 minutes. Sometimes I use apricot preserves; real good, too!

*Nancy Isebrand*

## Ribbon O' Fudge Bars

- |                                |                        |
|--------------------------------|------------------------|
| 4 c. mini marshmallows         | 3 T. butter            |
| 1 c. butterscotch chips        | 3 qt. popcorn (popped) |
| 1 (12 oz.) jar hot fudge sauce |                        |

Melt marshmallows with chips and butter. Stir occasionally until smooth; add popcorn. Toss until well coated. Press half of mix into a greased 9-inch square pan. Spread sauce evenly over mixture. Press remaining popcorn over fudge. Makes 16 bars.

*Zackary Hurlburt*

*Men who give in if wrong, are wise;  
Men who give in if right, are married.*

## Chocolate Revel Bars

1 c. butter or margarine	2 1/2 c. flour
2 c. brown sugar	1 tsp. soda
2 tsp. vanilla	1 tsp. salt
2 eggs	3 c. oatmeal

<b>CHOCOLATE FILLING:</b>	2 to 3 T. butter or margarine
1 (12 oz.) pkg. chocolate chips	1/2 c. chopped nuts (opt.)
1 can sweetened condensed milk	2 tsp. vanilla
	1/2 tsp. salt

Cream butter and sugar; mix in eggs and vanilla. Sift flour, soda and salt; stir in oatmeal. Add dry ingredients to creamed mixture; set aside. Mix chocolate chips, sweetened condensed milk, butter and salt in top of double boiler; melt. When smooth and creamy, add nuts and vanilla. Spread 2/3 oatmeal mixture in pan; cover with chocolate mixture. Dot with oatmeal mixture. Bake in 11x15-inch pan in 350° oven for 25 to 30 minutes.

*Verla Brandt, Marilyn Rike*

## Deluxe Chocolate Marshmallow Bars

3/4 c. butter or margarine	3 T. cocoa
1 1/2 c. sugar	1/2 c. chopped nuts (opt.)
3 eggs	4 c. mini marshmallows
1 tsp. vanilla extract	1 1/3 c. chocolate chips
1 1/3 c. all-purpose flour	3 T. margarine or butter
1/2 tsp. baking powder	1 c. peanut butter
1/2 tsp. salt	2 c. Rice Krispies

In a mixing bowl, cream butter and sugar. Add eggs and vanilla, beat until fluffy. Combine flour, baking powder, salt and cocoa. Add to creamed mixture. Stir in nuts. Spread in greased jellyroll pan. Bake at 350° for 15 to 18 minutes. Sprinkle marshmallows evenly over cake; return to oven for 2 to 3 minutes. Use a knife dipped in water and spread melted marshmallows evenly over cake. Cool.

**Topping:** Combine chocolate chips, butter and peanut butter in small saucepan. Cook over low heat; stir constantly until melted and well blended. Remove from heat; stir in cereal. Spread over bars. Chill. Makes about 3 dozen.

**Variation:** Mrs. Eckels uses only 1/2 cup sugar.

*Dawn Schutter, Mrs. Forrest Eckels*

## Choco-Marshmallow Bars

1/2 c. oleo	3/4 c. flour
3/4 c. sugar	2 T. cocoa
2 eggs	1/4 tsp. baking powder
1 tsp. vanilla	

Mix together and spread in greased 9x13-inch pan. Bake at 350° for 15 minutes. Take out of oven and while still warm, spread 2 cups miniature marshmallows over the top. Return to oven for 3 minutes. Remove from oven and cool. In double boiler, melt one 11 1/2-ounce package milk chocolate chips and 1 cup peanut butter. Add 1 1/2 cups Rice Krispies. Spread over marshmallows. Refrigerate until frosting gets hard.

*Shelly Harms*

## Marshmallow Fudge Bars

1 c. oleo	1/2 tsp. baking powder
2 c. sugar	4 T. cocoa
4 eggs	2 tsp. vanilla
1/4 tsp. salt	1 c. nuts (opt.)
1 1/2 c. flour	

### TOPPING:

1/2 c. brown sugar	1 1/2 c. powdered sugar
1/4 c. water	1 T. oleo
2 sq. chocolate	1 tsp. vanilla
	Miniature marshmallows

Mix ingredients, except for topping. Bake 20 to 25 minutes at 350°. Remove from oven and cover with marshmallows. Return to oven until marshmallows begin to melt.

**Topping:** Boil 3 minutes the brown sugar, water and chocolate. Add oleo and vanilla. Cool and beat in powdered sugar. Drizzle over the bars. Cool and cut.

*Patricia Johnson*

*Each time you turn the pages looking for something new to cook, fondly remember each person who made possible this book.*

## Monster Cookie Bars

3 c. oatmeal	1 1/2 c. margarine
2 1/4 c. flour	1/3 c. peanut butter
1 1/2 c. brown sugar	1 (14 oz.) can sweetened condensed milk
1 1/2 tsp. soda	1 c. plain M&M's
1 tsp. salt	

Combine oatmeal, flour, sugar, soda and salt and mix well. Add margarine and mix to moisten. Reserve 1 1/2 cups of this crumb mixture. Press remaining crumbs into bottom of a greased jellyroll pan. Bake at 375° for 12 minutes. Combine condensed milk and peanut butter. Spread over partially-baked crust to within 1/4 inch of edge. Combine reserved crumb mixture and M&M's. Sprinkle over condensed milk mixture. Bake 20 minutes more, or until golden brown.

*Lisa Dirksen*

## M&M Bars

2 c. oatmeal	1/2 tsp. salt
1 c. brown sugar	1 c. melted margarine
1 tsp. soda	1 can Eagle Brand milk
1 1/2 c. flour	1 c. chocolate chips
1/2 c. coconut	

Combine first 7 ingredients. Mix well. Reserve 1 1/2 cups crumbs. Press remaining crumbs into 9x13-inch pan. Bake 12 minutes at 350°. Pour milk over crust. Sprinkle M&M's and chips over milk. Sprinkle crumbs over candies. Press down lightly. Bake 20 minutes more. Cool before cutting.

**Variation:** Joyce uses 1/3 cup peanut butter mixed with the milk and bakes at 375°.

*Sharon Uken, Joyce Schutjer*

*An old timer is a man who can remember way back when a union suit was something you wore, instead of something you filed against your employer.*

## Neiman Marcus Bars

### FIRST LAYER:

1 box butter pecan cake mix

1/2 c. oleo, melted

1 egg, beaten

### SECOND LAYER:

2 eggs

1 (8 oz.) pkg. cream  
cheese, softened

1 lb. powdered sugar

(3 1/2 c.)

### THIRD LAYER:

3/4 c. coconut

3/4 c. chopped pecans

Beat together first layer ingredients and press into greased 9x13-inch pan. Beat second layer ingredients until smooth and pour over first layer. Sprinkle coconut and pecans on top. Bake at 325° for 45 to 50 minutes, until top is crunchy and sides pull away from edge of pan. Check after 40 minutes and then watch carefully.

*Doris Miller*

## Norwegian Christmas Bars

1 c. sugar

1 c. raisins

1 c. cold water

1/2 c. oleo

1 tsp. cinnamon

1/4 tsp. salt

2 c. flour

1/2 c. chopped walnuts

1 tsp. soda

1 tsp. baking powder

1 tsp. vanilla

### TOPPING:

1 c. firmly-packed brown  
sugar

1/4 c. soft butter

1/4 c. flour

1 T. cinnamon

In 2-quart saucepan, combine sugar, raisins, water, oleo, cinnamon and salt. Bring to a boil; boil gently for 3 minutes. Cool. Add remaining ingredients and blend well. Spread batter in greased 15x10x1-inch pan. Crumble topping evenly over batter. Press down lightly. Bake at 350° for 20 to 25 minutes. Cool. Cut into bars. Makes about 36 (2x2 inch) bars.

*Florence Spear*

## O'Henry Bars

2/3 c. oleo, melted  
4 c. oatmeal  
1 c. brown sugar

2 tsp. vanilla  
1/2 c. syrup, white or dark

### FROSTING:

1 c. chocolate chips  
2/3 c. peanut butter

Mix bar ingredients. Pour into 9x13-inch greased pan. Bake 12 minutes at 350°. Will be bubbly when removed from oven. Cool. Melt chocolate chips and peanut butter together and frost when cooled. Refrigerate to set.

*Doris Miller*

## Raisin Cream Bars

1 c. brown sugar  
1 c. butter  
1 3/4 c. flour

1 3/4 c. oatmeal  
1 tsp. baking soda

Mix ingredients well and put half in a 9x13-inch pan to form a crust.

### FILLING:

1 1/2 c. raisins, cooked in  
little water & drained  
3 egg yolks

1 pt. half & half  
2 1/2 T. cornstarch  
1 c. sugar  
Dash of salt

Beat egg yolks and add half & half, cornstarch, salt and sugar. Mix well and add raisins. Heat, stirring constantly, until thick, over medium heat. Pour on top of crust. Top with remaining crumbs. Bake at 350° for 15 to 20 minutes.

Tastes like raisin cream pie.

*Judy Junkermeier*

## Delicious Raisin Bars

1 1/2 c. raisins  
1 1/2 c. water  
1 c. shortening  
1 1/2 c. sugar

2 eggs  
3 1/2 c. flour  
1 1/2 tsp. soda  
1 tsp. vanilla

Boil water and raisins until 1 cup liquid remains. Cool. Cream shortening and sugar and add eggs and dry ingredients; then raisin mixture and vanilla. Spread on cookie sheet. Bake at 375° for 20 minutes. Frost with powdered sugar frosting while still warm.

*Lois Harms Welch*

## Soft Raisin Bars

- |                   |                           |
|-------------------|---------------------------|
| 1 1/2 c. raisins  | 1 tsp. soda               |
| 1 c. raisin water | 3 c. flour                |
| 1 c. shortening   | 1 tsp. cinnamon           |
| 1 1/2 c. sugar    | 1 tsp. nutmeg             |
| 2 eggs            | 1/2 tsp. walnut flavoring |

Simmer raisins 10 to 15 minutes and drain. Dissolve soda in 1 cup raisin water. Cream shortening and sugar; add eggs and beat. Add water and dry ingredients alternately. Add raisins last. Spread on jellyroll pan and bake at 350° for 30 minutes.

- |                  |   |
|------------------|---|
| <b>FROSTING:</b> | 1 3/4 c. powdered sugar (or<br>more until desired<br>consistency) |
| 1 c. brown sugar | 1 tsp. vanilla  |
| 1 stick oleo     |   |
| 1/4 c. milk      |   |

Bring brown sugar and oleo to a boil and boil for 2 minutes. Remove from heat and add milk. Place back on heat and bring to a boil. Cool slightly, then beat in powdered sugar and vanilla.

*Viona Welhousen*

## Sour Cream Raisin Bars

- |                        |                 |
|------------------------|-----------------|
| 2 c. raisins           | 1 c. sugar      |
| 1 c. shortening        | 1/4 tsp. salt   |
| 1 c. brown sugar       | 3 T. cornstarch |
| 1 3/4 c. quick oatmeal | 3 egg yolks     |
| 1 3/4 c. flour         | 1 c. sour cream |
| 1 tsp. soda            | 1 tsp. vanilla  |

Place raisins in saucepan and cover with water. Cook until soft, about 2 minutes. Drain and set aside. Cream shortening and brown sugar. Add oatmeal, flour and soda. Put half of this mixture in 9x13-inch pan. Bake at 350° for 10 minutes, or until golden brown. Blend together white sugar, salt, cornstarch, egg yolks and sour cream. Cook over low heat, stirring constantly until mixture boils. Remove from heat. Add vanilla and raisins. Pour over baked crust. Sprinkle remaining crust crumbs on top. Bake at 350° for 30 minutes. Cut any size.

*Deane Harringa*

## Sour Cream Raisin Bars

1 3/4 c. oatmeal  
1 c. brown sugar  
1 3/4 c. flour

1 tsp. baking soda  
1 c. margarine (melted)

Mix together. Reserve 1 1/2 cups. Pat rest into a 9x13-inch pan. Bake at 350° for 10 to 12 minutes.

### FILLING:

4 egg yolks  
1 1/2 c. sugar

3 T. cornstarch  
2 c. sour cream  
2 c. raisins

Mix all together. Bring to a boil; lower heat and keep stirring until pudding-like. Pour over crust and crumble the 1 1/2 cups oatmeal mixture over the top. Bake 15 to 20 minutes at 350°.

*Alice Pfeffer*

## Sour Cream Raisin Bars

2 c. raisins  
1/2 c. water  
1 3/4 c. quick oatmeal  
1 3/4 c. flour  
1 c. oleo  
1 c. brown sugar  
1 tsp. baking soda

4 egg yolks  
1 1/2 c. sugar  
1/2 tsp. salt  
3 T. cornstarch  
2 c. sour cream  
1 tsp. vanilla

Cook raisins in water. Drain and cool. Mix together oatmeal, flour, oleo, brown sugar and soda until like crumbs. Pat 1/2 to 2/3 of this mixture into bottom of 9x13-inch pan. Bake 10 minutes at 350°. Mix together egg yolks, sugar, salt, cornstarch and sour cream. Cook until thick. Add raisins and vanilla. Pour over crust; sprinkle with remaining crumbs. Bake at 350° for 20 minutes, a little longer if not brown enough. Cool. Store in refrigerator.

*Janice Folkerts*

*A bum steer can give one plenty to beef about.*

## Chewy Raisin-Walnut Shortbread Bars

1 1/4 c. flour	1 tsp. vanilla
1/2 c. sugar	1/2 tsp. baking soda
1/2 c. butter or margarine	1 c. chopped walnuts
2 eggs	1 c. raisins
1/2 c. firmly-packed brown sugar	1/2 c. flaked coconut

Heat oven to 350°. Combine flour and sugar. Using pastry blender, cut in butter until fine meal. Press in 8-inch square pan. Bake 20 minutes. Combine eggs, brown sugar and vanilla. Beat well. Stir in baking soda, walnuts, raisins and coconut and spoon over hot crust. Return to oven, 20 to 25 minutes, until top is set, or light brown.

*Grace L. Smidt*

## Rhubarb Bars

3 c. diced rhubarb	2 T. cornstarch
1 1/2 c. sugar	1/4 c. water
1 tsp. vanilla	

### CRUST:

1 1/2 c. quick oatmeal	1 c. brown sugar
1 1/2 c. flour	1/2 c. butter
1/2 tsp. soda	1/2 c. shortening
	1/2 c. chopped nuts (opt.)

Bring the rhubarb, sugar, cornstarch, vanilla and water to a boil and boil for 1 minute. Mix the crust ingredients and pat 3/4 of mixture into 9x13-inch pan. Top with rhubarb mix and sprinkle rest of crust on top. Bake at 375° for 30 to 35 minutes.

*Jo Anne Hoover (Ted, Jr.)*

## Rhubarb Bars

3 c. rhubarb (cut)	1 1/2 c. quick oatmeal
1 1/2 c. sugar	1 1/2 c. flour
2 T. cornstarch (or more)	1 1/2 c. brown sugar
1/4 c. water	1/2 tsp. soda
Dash of cinnamon & salt	1 c. margarine or Crisco
1 tsp. vanilla	1/2 c. nuts

Cook the rhubarb with the sugar. Dissolve the cornstarch in water and add to cooled, cooked rhubarb. Add vanilla, cinnamon and salt. Mix oatmeal, flour, brown sugar, soda, margarine and nuts until crumbly. Pat 3/4 of mixture into 9x13-inch pan. Pour in rhubarb mixture. Sprinkle remainder of crumb mixture on top. Bake at 350° for 25 minutes.

*Lena Brandt Christ*

## Rice Krispie Chewie

6 c. Rice Krispies	1 c. crunchy peanut butter
1 c. sugar	1 c. peanuts or cashews
1 c. white syrup (Karo)	

Bring to a boil, syrup and sugar, until sugar is dissolved and add the peanut butter; stir well. Add the cereal and mix well. Pat into 9x13-inch pan. Press nuts in on top of bars while still warm. Double the recipe and use one 15-ounce box of Rice Krispies. If doubled, the recipe will fill a large jellyroll pan.

*Betty Phelps*

## Rocky Road Bars

1 (12 oz.) pkg. chocolate chips	1 1/2 c. dry-roasted peanuts
1 (14 oz.) can sweetened condensed milk	1 pkg. mini marshmallows
2 T. butter or margarine	

In a double boiler, over boiling water, melt chocolate chips with sweetened condensed milk and butter and remove from heat. In a large bowl, combine nuts and marshmallows; fold in chocolate mixture. Spread in a wax paper lined 9x13-inch pan. Chill for 2 hours, or until firm. Remove from pan. Peel wax paper and cut into squares. Cover and store at room temperature.

*Dawn Schutter*

## Salted Nut Roll Bars

- |                         |  |
|-------------------------|--|
| 1 pkg. yellow cake mix  | 2/3 c. margarine                       |
| 2/3 c. melted margarine | 1 (12 oz.) pkg. peanut<br>butter chips |
| 1 egg                   | 2 c. Rice Krispies                     |
| 2 c. mini marshmallows  | 1 (12 oz.) pkg. salted<br>peanuts      |
| 2/3 c. white syrup      |  |
| 2 tsp. vanilla          |  |

Mix well together: cake mix, melted margarine and egg. Put into a 9x13-inch pan. Bake 15 minutes at 350°. When baked, cover with miniature marshmallows. Bake 3 to 4 minutes more. Cool. Boil white syrup, vanilla and margarine. Add peanut butter chips, Rice Krispies and peanuts. Spread on baked mixture. Cool and cut into bars.

**Note:** If using "pudding in the cake" mix, bake first layer longer.

*Joy Isebrand*

## Salted Nut Bars

- |                                       |  |
|---------------------------------------|--|
| 1 (16 oz.) jar dry-roasted<br>peanuts | 1 (12 oz.) pkg. peanut<br>butter chips |
| 2 c. mini marshmallows                | 1 can sweetened<br>condensed milk      |
| 1 stick margarine                     |  |

In lightly greased 9x13-inch pan, place half of peanuts. Melt margarine and peanut butter chips in microwave on HIGH about 1 to 1 1/2 minutes. Add marshmallows and stir until melted. Add milk and stir well. Pour over peanuts. Sprinkle with remaining peanuts and press them down lightly. Refrigerate until set.

**Variation:** Casey uses only 2 1/2 tablespoons butter or oleo.

*Dona Shroyer, Casey Hurlburt*

## Pecan Bars

- |                  |                  |
|------------------|------------------|
| 2 c. flour       | 1 c. melted oleo |
| 1 c. brown sugar |                  |
| <b>FILLING:</b>  | 1 c. white syrup |
| 5 eggs           | 1 c. pecans      |
| 1 c. white sugar | 1 tsp. vanilla   |

Mix flour, brown sugar and melted oleo. Pat in 9x13-inch cake pan. Bake at 325° for 10 minutes. Mix eggs, white sugar, white syrup, pecans and vanilla. Pour over crust. Bake at 350° for 1 hour. Do not overbake. Can be frozen. Very good.

*Cheri Ubben*

## Mixed Nut Bars

1 1/2 c. flour  
1/2 c. butter or oleo  
3/4 c. brown sugar  
12 oz. mixed nuts

6 oz. butterscotch chips  
2 T. butter  
1/2 c. white syrup

Blend flour, 1/2 cup butter and brown sugar. Press into a 9x13-inch pan. Bake 15 minutes at 350°. Remove from oven and cover with nuts. Melt the chips, 2 tablespoons butter and syrup. Pour over nuts. Bake 15 minutes. Remove from oven; cut while still warm.

*Lilah Hobbs*

## Peanut Bars

3 c. flour  
1 c. butter

1 1/2 c. brown sugar  
1/2 tsp. salt

### TOPPING:

1 (12 oz.) pkg. butterscotch chips  
3 T. butter

3 T. water  
1/2 c. white syrup  
3 c. Spanish peanuts

Cream flour, butter, brown sugar and salt and put into a jellyroll pan. Bake at 375° for 10 minutes. In double boiler, melt butterscotch chips, butter, water and syrup; add peanuts. Spread over top of first layer and bake 8 more minutes at 375°. Cool before cutting.

*Lisa Tjaden*

## Three-Layer Keebler Bars

Club crackers  
3/4 c. sugar  
1/2 c. brown sugar  
1 c. crushed graham crackers

1/4 c. milk  
1 stick oleo  
2/3 c. peanut butter  
1/2 c. chocolate chips  
1/2 c. butterscotch chips

Line lightly-greased 9x13-inch pan with whole Club crackers. Boil sugars, graham crackers, milk and oleo (slow boil). Pour over crackers in pan and add another layer of Club crackers. Melt together peanut butter and chips. Pour over crackers and cool.

*Trudy Budlong*

## Club Cracker Bars

### FILLING:

1 c. graham crackers  
(crushed)  
1 c. coconut

1 c. brown sugar  
1/2 c. milk  
1 stick oleo

### FROSTING:

2 T. hot coffee  
2 T. melted butter

3 T. chocolate Nestle Quik  
1 tsp. vanilla  
1 1/2 c. powdered sugar

Line a 9x13-inch pan with Club crackers. Combine filling ingredients in a heavy saucepan and cook until it comes to a good boil and is thick. Spread over crackers. Top with another layer of crackers, laying the same way as you lined the pan. Combine frosting ingredients and beat until smooth. Frost bars and cut bar the size of the crackers.

*Yvonne Rippentrop*

## Club Cracker Bars

1/2 c. melted margarine  
1/4 c. milk  
1/2 c. white sugar  
3/4 c. brown sugar

1 c. crushed graham  
crackers  
Club crackers

### TOPPING:

1/2 c. butterscotch chips

3/4 c. peanut butter  
1/2 c. chocolate chips

Place a layer of Club crackers in greased 9x13-inch pan. Boil the first 5 ingredients for 5 minutes. Pour the cooked ingredients over the layer of crackers while hot and then put on another layer of crackers. Melt the topping ingredients and spread on top of crackers. Refrigerate.

*Lila Attig, Pam Peterson Mefford*

*It isn't the travel that is so broadening -  
it's all that rich foreign food.*

## Twix Bars

**Keebler Club crackers**

**1/2 c. oleo**

**1/3 c. milk**

**1 c. graham crackers, fine  
crumbs (5 1/2 whole)**

**3/4 c. brown sugar**

**1/2 c. white sugar**

**TOPPING:**

**1 c. melted chocolate chips**

**2/3 c. peanut butter**

Put down a layer of Club crackers in a buttered 9x13-inch pan. Heat oleo and milk, then add graham cracker crumbs and two sugars. Bring to a boil and boil 5 minutes, stirring constantly. Pour over layer of crackers. Cover with another layer of Club crackers. Melt chocolate chips and add peanut butter. Frost and refrigerate. Cut in small squares.

**Variation:** Sarah uses 1/2 cup butterscotch chips and 1/2 cup semi-sweet chocolate chips with the peanut butter.

*Doris Miller, Mrs. Sarah Tjaden Altman*

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## SEASONING GUIDE

Get acquainted with spices and herbs. Add in small amounts, 1/4 teaspoon for each 4 servings. Taste before adding more. Crush dried herbs or snip fresh herbs before using. If substituting fresh for dried, use 3 times more fresh herbs.

### Appetizers, Soups

**STUFFED CELERY:** Mix caraway seed with cream cheese; fill celery. Dash with paprika.

**TOMATO COCKTAIL:** Add 1/4 teaspoon dried basil per cup.

**CHICKEN SOUP:** Add a dash of rosemary, tarragon, or nutmeg. Sprinkle paprika atop for color.

**CLAM CHOWDER:** Add a dash of caraway seed, sage, or thyme.

**CONSOMMÉ:** Dash in basil, marjoram, savory, or tarragon.

**MUSHROOM SOUP:** Season with curry, oregano, or marjoram.

**ONION SOUP:** Add marjoram.

**OYSTER STEW:** Lightly add cayenne, mace, or marjoram.

**POTATO SOUP:** Dash with mustard or basil. Top with snipped chives or parsley.

**SPLIT-PEA SOUP:** Add dash basil, chili powder, or rosemary.

**TOMATO SOUP:** Dash in basil, dill, oregano, sage, or tarragon.

**VEGETABLE SOUP:** Try allspice, oregano, sage, or thyme.

**DOUGHNUTS:** Add mace or nutmeg to dry ingredients. After frying, roll in cinnamon-sugar.

**DUMPLINGS:** Add thyme or parsley (fresh or flakes) to batter.

**MUFFINS:** Blueberry -- add dash of nutmeg to dry ingredients. Season plain muffins with caraway or cinnamon.

**NOODLES:** Butter, then sprinkle with poppy seed.

**ROLLS:** Add caraway seed. Or, sprinkle with sesame seed.

**SPAGHETTI:** Toss with butter, Parmesan, and snipped chives.

### Eggs, Cheese

**BAKED EGGS:** Sprinkle dash of thyme or paprika over the top.

**CREAMED EGGS:** Add mace.

**DEVILED EGGS:** Add celery seed, cumin, mustard, savory, chili powder, or curry powder.

**OMELET:** Try with dash of marjoram or rosemary (go easy!).

**SCRAMBLED EGGS:** Sprinkle lightly with basil, thyme, rosemary, or marjoram. Add seasoning near the end of cooking.

# Breads

## Date-Nut Bread

- |                   |                        |
|-------------------|------------------------|
| 2 c. sugar        | 1 1/2 c. boiling water |
| 3 c. flour        | 1 T. vanilla           |
| 2 tsp. soda       | 2 c. pitted dates      |
| 1/2 tsp. salt     | 1 c. nutmeats          |
| 1 T. oleo, melted | 2 eggs, beaten well    |

Cut dates in small pieces and pour boiling water over them; set aside. Meanwhile, cream melted oleo and sugar together. Add beaten eggs. Then blend together flour, soda and salt. Alternately add dry ingredients with water drained from dates. Beat until smooth. Add dates, nuts and vanilla. Use 1 loaf pan or 4 small foil pans (greased). Bake in 350° oven for one hour, or until done.

*Edna Isebrands*

## Date-Nut Bread

- |                          |                        |
|--------------------------|------------------------|
| 1 1/2 c. sugar           | 1 tsp. vanilla         |
| 1 1/2 T. butter          | 3/8 c. nutmeats        |
| 2 eggs                   | 1 1/2 c. dates         |
| 3 c. flour               | 1 1/2 c. boiling water |
| 1 1/2 tsp. baking powder | 1 1/2 tsp. baking soda |

Cut dates in small pieces. Add soda and hot water; let stand until you have other ingredients mixed together; add the dates. Bake in moderate (375°) oven for 1 hour. This makes 2 medium-sized loaves.

*Harmka Harms*

## Raisin-Nut Bread

- |              |                |
|--------------|----------------|
| 2 c. raisins | 1 1/2 c. sugar |
| 2 c. water   | 3 c. flour     |
| 2 tsp. soda  | 1/2 tsp. salt  |
| 2 eggs       | 1 c. nuts      |

Combine raisins, water and soda. Bring to a boil. When it begins to foam, remove from heat; cool. Beat eggs, sugar, salt and flour. Add raisins. Fold in nuts. Pour batter into 4 greased pans. Bake 1 hour at 350°.

*Marlys Bruns*

## Cranberry-Fruit Bread

1 (12 oz.) bag fresh or frozen cranberries, halved	4 c. all-purpose flour, divided
2 c. pecan halves	2 c. sugar
1 c. chopped, mixed candied fruit	1 T. baking powder
1 c. chopped dates	1 tsp. baking soda
1 c. golden raisins	1/4 tsp. salt
1 T. grated orange peel	2 eggs
	1 c. orange juice
	1/4 c. melted shortening
	1/4 c. warm water

Combine cranberries, pecans, fruit, dates, raisins and orange peel with 1/4 cup flour; set aside. In another bowl, combine sugar, baking powder, baking soda, salt and remaining flour; set aside. In a large mixing bowl, beat eggs; add orange juice, shortening and water. Add flour mixture; stir just until combined. Fold in cranberry mixture. Spoon into three greased and wax paper-lined 8 1/2 x 4 1/2 x 2 1/2-inch loaf pans. Bake at 350° for 60 to 65 minutes, or until bread tests done. Yield: 3 loaves.

Nice for a gift. Freezes very well.

*Joy Isebrand*

## Mandell Bread

3 well-beaten eggs	3 1/2 c. flour
1 c. Crisco oil	1 1/2 tsp. baking powder
1 c. sugar (add slowly)	1 c. sliced almonds
1 tsp. salt	1 1/2 tsp. almond extract

Mix all ingredients. Divide into 4 parts and make 4 narrow strips. Bake in 350° oven for 25 to 30 minutes. Slice while warm. Lay on sides and brown 10 to 15 minutes at 350°.

*Myrth Akkerman Uglund*

## Lemon Bread

1 box lemon cake mix	1/2 c. oil
1 pkg. instant lemon or 2 vanilla pudding mix	1 c. water
4 eggs, well beaten	1/4 c. poppy seeds

Mix lemon cake mix (dry, without pudding added) to package lemon pudding mix. Add eggs beaten well, oil, water and poppy seeds. Beat all together for 4 minutes. Bake in 3 small or 2 large loaf pans at 350° for 40 to 50 minutes.

These freeze very well and stay very moist.

*Mary Franzen*

## Zucchini Bread

- |                         |                     |
|-------------------------|---------------------|
| 3 eggs                  | 1 c. vegetable oil  |
| 2 c. sugar              | 3 c. flour          |
| 3 tsp. vanilla          | 1 tsp. salt         |
| 1/4 tsp. baking powder  | 1 tsp. soda         |
| 1/2 c. raisins          | 1/2 c. chopped nuts |
| 2 c. zucchini, shredded |                     |

Mix in given order. Bake at 350° for 1 hour. Makes 2 loaf pans.

*Margaret Phelps*

## Apricot Bread

- |                |                              |
|----------------|------------------------------|
| 3 1/2 c. flour | 4 eggs                       |
| 1/2 tsp. salt  | 2/3 c. water                 |
| 2 tsp. soda    | 2 jars Jr. apricot baby food |
| 3 c. sugar     | 1/2 tsp. vanilla             |
| 1 c. oil       | 1 c. black walnuts (opt.)    |

Sift flour, salt and soda. Cream sugar and oil; beat eggs. Add water, vanilla and baby food. Alternate dry ingredients with egg mixture in sugar and oil creamed mixture. Add walnuts by hand if used. Bake at 350° for 1 hour in greased loaf pans. Cool 10 minutes before turning out to cool.

**Note:** I use small loaf pans or clean soup cans and bake for 15 minutes less.

*Dolores Fox*

## Poppy Seed Bread

- |                          |                         |
|--------------------------|-------------------------|
| 3 c. flour               | 1 1/4 c. Crisco oil     |
| 2 1/2 c. sugar           | 3 eggs                  |
| 1 1/2 tsp. salt          | 2 tsp. vanilla          |
| 1 1/2 tsp. baking powder | 2 tsp. poppy seed       |
| 1 1/2 c. milk            | 2 tsp. almond flavoring |

Sift together dry ingredients. Add rest; beat 2 minutes. Bake at 350° for approximately 1 1/4 hour. Makes two regular-size loaves. While still hot, brush with topping. (Puncture loaves with meat fork.)

- |                     |                           |
|---------------------|---------------------------|
| <b>TOPPING:</b>     | 1/2 tsp. almond flavoring |
| 3/4 c. sugar        | 1/2 tsp. vanilla          |
| 1/4 c. orange juice | 2 tsp. melted butter      |

Heat until sugar has dissolved. Then brush on several coats until topping is all used.

*Barbara Bowers Murra*

## Lemon Poppy Seed Bread

### BREAD:

1 pkg. lemon cake mix	1/3 c. oil
1 pkg. instant lemon pudding	1 c. hot water
4 eggs	1 T. poppy seed

### GLAZE:

1/2 c. sugar	3 T. Real Lemon
--------------	-----------------

Mix bread ingredients with a mixer. Bake in 2 loaf pans at 350° for 25 to 30 minutes.

**Glaze:** Put in a little cup to mix. Poke holes in bread with a fork and pour glaze over the top of warm bread. *Gloria Bartelt*

## Quick Cinnamon Bread

1/2 c. oleo	1 c. buttermilk
2 eggs	2 c. flour
1 c. white sugar	1 tsp. soda
1 tsp. vanilla	1 tsp. baking powder

### TOPPING:

1/4 c. brown sugar	2 tsp. cinnamon
	1/4 c. nuts (opt.)

Cream oleo, eggs and sugar together. Add rest of ingredients and blend well. Pour half of batter into a greased bread pan. Sprinkle with half of topping mix. Add rest of batter, than last of topping mix. Use knife and cut through batter a couple of times to swirl topping through batter. Bake at 350° for 45 to 50 minutes, or until golden brown on top. Makes 1 loaf. *Lisa Dirksen*

## Three C Bread - Carrot Bread

3 eggs	1 tsp. cinnamon
1/2 c. cooking oil	1/2 tsp. salt
1/2 c. milk	2 c. carrots, shredded
2 1/2 c. flour	1 1/3 c. coconut
1 c. sugar	1/2 c. maraschino cherries
1 tsp. baking powder	1/2 c. raisins
1 tsp. soda	1/2 c. pecans (opt.)

Combine eggs, oil and milk. Combine dry ingredients; mix together until thoroughly combined. Stir in carrots, coconut, cherries, raisins and nuts. Put into pans. Makes 1 loaf (9x3x2-inch) or 3 (7x3x2-inch) pans.

This is good any time, but looks good at Christmas and is a good gift. *Mrs. Harry (Marcella) Schutter*

## Apple Bread

- |                          |                 |
|--------------------------|-----------------|
| 1 1/2 c. oil             | 1 tsp. soda     |
| 2 c. sugar               | 1 tsp. salt     |
| 3 eggs                   | 2 tsp. vanilla  |
| 3 c. apples, chopped     | 1 tsp. cinnamon |
| 1 c. chopped nuts (opt.) | 1/2 tsp. nutmeg |
| 3 c. flour               |                 |

Cream together oil, sugar and eggs. Sift together flour, soda, salt, cinnamon and nutmeg; add to creamed mixture. Add vanilla, apples and nuts. Pour into pans; bake at 350° for 40 minutes in 1 loaf pan and 2 medium-size cans, or 2 regular loaf pans.

*Violet Loeschen*

## Glazed Apple Bread

- |                  |                          |
|------------------|--------------------------|
| 1/2 c. margarine | 2 1/2 tsp. baking powder |
| 1 c. sugar       | 1/4 tsp. salt            |
| 2 eggs           | 2 T. milk                |
| 2 c. flour       | 1 c. chopped apples      |
| 1 tsp. cinnamon  | 1/4 c. nuts (opt.)       |
| 1 tsp. vanilla   |                          |

Cream margarine, sugar and vanilla. Add eggs; beat well. Sift dry ingredients; add milk. Add apples and nuts last. Bake at 350° for 1 hour. Serves 6.

### GLAZE:

- |                       |                |
|-----------------------|----------------|
| 1/2 c. powdered sugar | 2 T. margarine |
| 1/2 tsp. cinnamon     | 1 T. water     |

Stir until smooth; pour over hot loaf.

*Wilma DeWaard*

## Rhubarb Bread

1 1/2 c. brown sugar	1 c. buttermilk
2/3 c. oil	2 1/2 c. flour
1 egg	1 1/2 c. diced rhubarb
1 tsp. salt	1/2 c. nuts
1 tsp. vanilla	1/2 c. brown sugar
1 tsp. soda	1 T. butter

Mix together sugar, oil, egg, vanilla and buttermilk. Sift together and add flour, salt and soda. Fold in rhubarb and nuts. Pour in 2 greased pans. Top with mixture of sugar and butter. Bake at 350° for 60 minutes in 5x9-inch pan. Freezes and stores well.

**Variations:** Margie uses 2 cups cut up rhubarb and for topping: 1/2 cup sugar, 1 tablespoon butter and 1/2 teaspoon cinnamon. Uses 2 (5x9-inch) pans.

*Margaret Phelps,  
Margie Boyken*

## Pumpkin Bread

1 1/3 c. sugar	1/2 c. chopped nuts (opt.)
1/3 c. shortening	1/4 tsp. baking powder
2 eggs	1/2 tsp. cinnamon
1 tsp. soda	1/4 tsp. cloves
1/3 c. hot water	3/4 tsp. salt
1 c. pumpkin	1 2/3 c. flour

Cream sugar, shortening and eggs. Add pumpkin, soda and hot water mixed together. Add dry ingredients. Bake at 350° for 1 hour.

*Luella Givens*

## Pumpkin Bread

1/2 c. vegetable oil	1 tsp. salt
1 1/2 c. sugar	1/4 tsp. cloves
2 eggs, beaten	1/2 tsp. cinnamon
1 c. pumpkin	1/2 tsp. allspice
1 3/4 c. all-purpose flour	1/3 c. water
1/2 tsp. baking powder	3/4 c. chopped nuts (opt.)
1 tsp. soda	

Beat oil, sugar and eggs until light and smooth. Stir in pumpkin. Sift flour with baking powder, soda, salt and spices. Beat flour mixture into pumpkin mixture. Stir in water and nuts. Pour in greased 9x5-inch loaf pan. Bake at 350° for 1 hour. Cool in pan at least 10 minutes; turn onto rack to cool completely. Makes 1 loaf.

*June Miller*

## Pumpkin Bread

3 1/2 c. flour	1 c. oil
2 tsp. soda	4 eggs
1 tsp. cinnamon	2/3 c. water
1 tsp. nutmeg	1 can pumpkin
3 c. sugar	

Combine all ingredients. Pour into 2 loaf pans (greased). Bake at 350° for 1 hour.

*Lisa Peterson Anders*

## Banana-Nut Bread

3 bananas	2 eggs
1 c. sugar	1 tsp. soda
2 c. sifted flour	1/2 c. shortening
1 tsp. baking powder	1/2 c. broken nutmeats
1 tsp. salt	

Mash bananas and add sugar. Let stand about 15 minutes. Sift flour before measuring; add baking powder and salt. Beat eggs. Dissolve soda in a little water (about 1 teaspoon). Add shortening to banana and sugar mixture; beat thoroughly. Add dry ingredients, soda, beaten eggs and nutmeats; stir only until mixed. Bake in greased loaf pan at 350° for 50 to 60 minutes.

*Hazel Akkerman,  
Toni Higgins*

## Banana Bread

3 very ripe bananas	1 tsp. baking powder
1 c. sugar	1 tsp. salt
1/2 c. cooking oil	2 c. flour
2 eggs	1/2 c. walnuts (opt.)
1 tsp. soda	

Mash and beat bananas. Add sugar; let stand 15 minutes. Add oil; beat well. Add beaten eggs and soda dissolved in 1 tablespoon water. Add dry ingredients, stirring just until mixed. Add nuts if desired. Pour in well greased pans (3x7x2 inches). Bake 50 to 60 minutes, testing with toothpick, in 350° oven. Makes 2 loaves. Remove from pans to cool shortly after removing from oven.

I usually double recipe, using the corresponding or more number of bananas, depending on size.

*Pat Haines*

## Banana Bread

- |                       |                     |
|-----------------------|---------------------|
| 1 1/2 c. sugar        | 2 eggs              |
| 1 tsp. vanilla        | 1 tsp. soda         |
| 2 c. flour            | 2 T. shortening     |
| 3/4 c. sour cream     | 1/2 tsp. salt       |
| 2 med. mashed bananas | 1/2 c. chopped nuts |
| 1 tsp. baking powder  |                     |

Mix all ingredients, except nuts, in a bowl on medium speed with mixer, just until blended. Add nuts. Bake at 375° in greased pan until done. Muffins can be made. Bake at 350° until done.

*Maxine Madetzke*

## Banana Bread

- |                |                   |
|----------------|-------------------|
| 1 1/2 c. sugar | 1/2 c. shortening |
|----------------|-------------------|

Cream.

- |                                 |                      |
|---------------------------------|----------------------|
| 2 eggs                          | 1 tsp. baking powder |
| 2 good-sized bananas,<br>mashed | 1 tsp. soda          |
| 1 c. sour milk                  | 1 tsp. salt          |
| 3 1/2 c. flour                  | 1 tsp. vanilla       |
|                                 | Nutmeats (opt.)      |

Mix in order, sifting dry ingredients together. Add, alternating with sour milk. Bake in 2 Mirro aluminum pans or 2 Pyrex glass pans, 9 1/4 x 5 1/4 x 2 3/4 inches at 350° for 1 hour or until done.

You may also use E-Z aluminum foil pans in sizes 5 3/4 x 3 1/4 x 2-inches. Your choice in size and arrangement and desired depth in filling.

*Marian Spear*

## Best-Ever Banana Bread

- |                    |                        |
|--------------------|------------------------|
| 1 3/4 c. flour     | 2 ripe bananas, mashed |
| 1 1/2 c. sugar     | 1/2 c. oil             |
| 1 tsp. baking soda | 1/2 c. buttermilk      |
| 1/2 tsp. salt      | 1 tsp. vanilla         |
| 2 eggs             | 1 c. chopped nuts      |

Sift together flour, sugar, baking soda and salt. Then combine and mix together eggs, bananas, oil, buttermilk and vanilla. Add chopped nuts. Add the dry ingredients. Bake at 325° for 1 hour in 2 small bread pans or 1 regular bread pan.

*Violet Loeschen*

## Banana Bread

- |                          |                             |
|--------------------------|-----------------------------|
| <b>3 crushed bananas</b> | <b>1 tsp. soda</b>          |
| <b>1/2 c. shortening</b> | <b>2 c. flour</b>           |
| <b>1 c. sugar</b>        | <b>Pinch of salt</b>        |
| <b>2 eggs, beaten</b>    | <b>1 tsp. baking powder</b> |
| <b>8 T. milk</b>         | <b>1 c. nutmeats</b>        |

Mix all ingredients thoroughly. Bake in greased bread pan for about 1 hour at 350°. May be divided into two or three pans for smaller loaves. Bake for less time at 350°.

*Marietta Norris*

## Banana Bread

- |   |                                 |
|---|---------------------------------|
| <b>1 c. white sugar</b>                       | <b>1/2 tsp. soda</b>            |
| <b>1/2 c. oleo</b>                            | <b>1 1/2 tsp. baking powder</b> |
| <b>2 eggs</b>                                 | <b>1/4 tsp. salt</b>            |
| <b>1 1/2 tsp. lemon juice</b><br>(Real Lemon) | <b>3 bananas, crushed</b>       |
| <b>1 c. nuts</b>                              | <b>2 c. white flour</b>         |

Mix well, sugar, oleo, eggs, lemon juice, nuts, soda, baking powder and salt. Add bananas to above mixture; add flour and stir until mixed. Pour into a greased loaf pan and even out to corners. Bake at 350° for about 1 hour. Used 2/3 cup nuts.

*Dorothy Krominga*

## Mom's Banana-Nut Bread

- |  |                            |
|--|----------------------------|
| <b>2/3 c. shortening</b>               | <b>1 T. sour milk</b>      |
| <b>1 c. sugar</b>                      | <b>2 c. flour</b>          |
| <b>3 beaten eggs</b>                   | <b>1 tsp. soda</b>         |
| <b>3 bananas (mashed</b><br>with fork) | <b>Pinch of salt</b>       |
|  | <b>1/2 c. chopped nuts</b> |

Mix; pour in bread pan. Bake at 300° for 1 hour.

*Beverly J. Gerdis*

## Banana Bread

1/2 c. shortening  
1/2 c. sugar  
2 c. flour  
1 tsp. soda

1/4 tsp. salt  
2 well-beaten eggs  
3 lg. bananas, mashed

Cream shortening and sugar. Sift together dry ingredients. Add them to creamed mixture; add eggs and bananas. Bake in oiled and floured pan at 350° for 40 minutes.

May use one large bread pan or two small bread pans.

*Dorothy Penning*

## Banana-Nut Bread

1/3 c. shortening  
1/2 c. sugar  
2 eggs  
1 3/4 c. sifted flour  
1 tsp. baking powder

1/2 tsp. soda  
1/2 tsp. salt  
1 c. mashed, ripe bananas  
1/2 c. chopped nuts

Cream together shortening and sugar. Add eggs; beat well. Sift together dry ingredients; add to creamed mixture alternately with banana; blend well. Stir in nuts. Bake in well-greased loaf pan at 350° for 40 to 45 minutes. Remove from pan and cool on rack.

You'll love it!

*Sarah Heyer*

## Banana Bread

2 c. sugar  
1 c. shortening  
4 egg yolks  
4 bananas, mashed  
1 c. cold water  
4 c. flour

2 tsp. baking powder  
2 tsp. soda  
1/2 tsp. salt  
4 egg whites, beaten stiff  
1/2 c. walnuts, chopped  
(opt.)

Cream sugar and shortening. Add egg yolks and mashed bananas; mix together. Mix dry ingredients together and add alternately with cold water. Fold in egg whites and nuts. Put in 2 regular bread pans or 4 small bread pans that have been greased. Bake at 325° for about one hour.

*Gertrude Meinders*

## Banana-Fruit Bread

1/2 c. shortening (Crisco)	1/2 tsp. baking powder
1 c. sugar	1/4 c. each: red & green cherries, drained
2 eggs	1/4 c. chocolate chips
3 bananas, mashed	1/4 c. nutmeats, chopped (pecans are fine)
2 c. flour	
1 tsp. soda	

Cream shortening and sugar. Add the eggs and mashed banana. Mix the flour, soda, baking powder and nutmeats; mix well. Stir in the maraschino cherries which have been snipped and the chocolate chips. Pour into a 9x5-inch pan that has been greased. Bake at 350° for 45 minutes to 1 hour. Test.

This is a nice fruit bread for Christmas. I sometimes make mini loaves or bake in soup cans, greased.

*Mrs. Roy Walrod*

## Banana Bread

(Pañ de Banano)

2 1/2 c. all-purpose flour	1 1/4 c. mashed bananas (2 lg. bananas)
1/2 c. sugar	1/4 c. milk
1/2 c. brown sugar	3 T. vegetable oil
3 1/2 tsp. baking powder	1 egg
1 tsp. salt	1 1/2 tsp. grated lime peel
1/2 tsp. ground cinnamon	1 T. lime juice
1/2 tsp. ground allspice	

Heat oven to 350°. Grease bottom only of loaf pan, 9x5x3 inches, or 2 loaf pans, 8 1/2 x 4 1/2 x 2 1/2 inches. Mix all ingredients; beat 30 seconds. Pour into pan. Bake until wooden pick inserted in center comes out clean, 9-inch loaf 70 to 80 minutes, 8-inch loaves 55 to 60 minutes. Cool slightly. Loosen sides of loaf from pan; remove from pan. Cool completely before slicing. To store, wrap and refrigerate no longer than 1 week. Makes 1 loaf.

*Molly Trenary*

*When you find yourself getting angry,  
stand still for a moment and smile.*

## Light Banana Bread

<b>3/4 c. sugar</b>	<b>1/2 tsp. vanilla</b>
<b>1 T. margarine</b>	<b>1 3/4 c. cake flour</b>
<b>1/3 c. applesauce</b>	<b>1/4 tsp. salt</b>
<b>1 c. mashed banana</b>	<b>1 tsp. baking soda</b>
<b>1 egg + 1 egg white</b>	

Spray bottom and sides of 9x5-inch loaf pan with Pam; flour slightly. Preheat oven to 350°. Cream sugar, margarine and applesauce. Blend in mashed banana, egg, egg white and vanilla. Sift flour, salt and baking soda together three times. Stir in. Pour into loaf pan; bake 55 minutes, or until toothpick inserted in center comes out clean. Turn out onto wire rack to cool.

This low-fat recipe really tastes good. Applesauce can easily be made in the microwave beforehand.

*Clarine Boyken*

## Cornmeal-Banana Bread

<b>1 c. cornmeal</b>	<b>2 beaten eggs</b>
<b>1 c. flour</b>	<b>1/3 c. cooking oil</b>
<b>1/2 c. sugar</b>	<b>1 c. mashed bananas</b>
<b>2 tsp. baking powder</b>	<b>1/2 c. nutmeats</b>
<b>1/2 tsp. salt</b>	

Stir together the dry ingredients. Mix together the moist ingredients. Pour moist ingredients into dry ingredients; stir only until moistened. Fold in nutmeats. Pour into a loaf pan, 8 1/2 x 4 1/2 x 2 1/2-inches, well greased. Bake at 350° for 45 to 50 minutes. Cool 10 minutes. Remove from pan. Cool completely. Wrap in plastic wrap; refrigerate.

This is particularly good with black walnut meats.

*Lois Brandt*

*Listen to the good. Tune your ears to love, hope and courage.  
Tune out gossip, fear and resentment.*

## Bran Muffins

2 c. boiling water	1 tsp. salt
2 c. 100% bran or bran buds	4 c. All-Bran
1 c. shortening	1 qt. buttermilk
2 c. sugar	5 c. flour
4 eggs	5 tsp. soda

Combine the boiling water with the 100% bran or bran buds; cool. Cream together shortening and sugar. Add eggs to sugar mixture, one at a time, buttermilk, flour, soda and salt. Mix together; add to water and bran mix. Fold in gently the 4 cups All-Bran. Fill greased muffin pan 2/3-full. Bake at 400° for 15 to 20 minutes. Dough can be stored for 3 weeks in refrigerator, or bake all and freeze for later, always ready for a quick snack for your coffee callers.

**Variation:** Velda bakes hers at 375° for 20 minutes (watch).

*Wyona Harms, Velda Harms*

## Banana Muffins

1 banana, mashed	1/2 c. Miracle Whip
1 tsp. soda	(no lite)
1/2 c. sugar	1 c. flour
	Chopped nuts

Mash banana with a fork; sprinkle soda over banana. Let set 10 minutes. Mix sugar and Miracle Whip. Add banana to mixture. Stir in flour and nuts. Put in muffin pans. Bake at 350° for 20 minutes.

*Mrs. Connie L. Beenken*

## Banana Muffins

1 c. sugar	3 T. sour milk
1 1/2 c. brown sugar	3 c. flour
3 eggs	1 1/2 tsp. soda
3/4 c. shortening	1 1/2 tsp. salt
3 mashed bananas	Vanilla

Cream sugars and shortening. Add eggs, bananas and milk; beat. Add dry ingredients; beat. Pour in muffin pans. Makes about 20. Bake at 350° for 15 minutes, or until brown.

*Mavis Looft*

## Banana Muffins

- |                             |                           |
|-----------------------------|---------------------------|
| 1/2 c. vegetable shortening | 1 1/2 c. flour            |
| 1 c. sugar                  | 1/2 tsp. nutmeg           |
| 1 egg, beaten               | 1 tsp. soda, dissolved in |
| 1 c. mashed banana          | 1 T. water                |
| 1 tsp. vanilla flavoring    |                           |

Cream together the shortening and sugar. Add egg, mashed banana and flavoring. Sift the nutmeg with the flour; add soda water. Beat only until blended, no longer. Place in greased muffin pan, or paper baking cups. Bake at 350° for about 20 to 25 minutes. Makes 15 to 18 medium-size muffins.

*Margaret Finer*

## Banana-Bran Muffins

- |                              |                            |
|------------------------------|----------------------------|
| 1 c. sifted flour            | 1 egg, well beaten         |
| 3/4 tsp. baking soda         | 2 T. buttermilk            |
| 1/2 tsp. salt                | 2 c. thinly-sliced bananas |
| 2 T. shortening              | 1 c. whole bran cereal     |
| 1/4 c. sugar (can use honey) |                            |

Sift together flour, soda and salt. Cream shortening and sugar together until fluffy; add egg, milk and bananas. Mix; add bran. Let stand until bran softens. Add sifted dry ingredients, stirring only enough to dampen flour. Place in greased muffin tins. Bake at 375° for 30 to 35 minutes. Makes 9 muffins.

*Joyce Gingrich Polzin*

## Raisin Bran Muffins

- |                                   |                  |
|-----------------------------------|------------------|
| 3 c. sugar                        | 5 c. flour       |
| 1 c. Wesson Oil                   | 5 tsp. soda      |
| 4 eggs, beaten                    | 1 qt. buttermilk |
| 1 (15 oz.) box Raisin Bran cereal |                  |

Fill muffin tin 3/4-full. Bake as you want to eat these. Batter keeps very well in the refrigerator for a month. Do not stir the batter after refrigerated--this will deactivate the soda. Dip spoon in to get batter for muffin tin. Bake at 400° for 15 to 20 minutes.

*Judy Countryman Swenson*

## Oatmeal Muffins

- |                        |                     |
|------------------------|---------------------|
| 1 c. all-purpose flour | 2 eggs, beaten      |
| 1 c. brown sugar       | 1 c. cooked oatmeal |
| 1 tsp. baking powder   | 1 c. raisins        |
| 1 tsp. soda            | 1 tsp. vanilla      |
| 1/2 c. vegetable oil   |                     |

Combine flour, brown sugar, baking powder and soda. In another bowl, combine oil, eggs, oatmeal, raisins and vanilla. Add to dry ingredients; stir just until moistened. (The batter will be thin.) Spoon into 12 muffin cups. Bake at 350° for 18 minutes. Yields 1 dozen.

*Mrs. Ivy Woltz*

## Oatmeal Muffins

- |                          |                      |
|--------------------------|----------------------|
| 1 c. oatmeal (quick)     | 1 c. flour           |
| 1 c. buttermilk          | 1 tsp. baking powder |
| 1 egg                    | 1/2 tsp. salt        |
| 1/2 c. brown sugar       | 1/2 tsp. soda        |
| 1/2 c. melted shortening |                      |

Soak oatmeal in buttermilk for 30 minutes. Add egg; beat well. Add sugar and mixture; add cooled shortening. Add flour, sifted with baking powder, salt and soda. Fill muffin tins 2/3-full. Bake at 400° for 15 to 20 minutes.

**Note:** I use powdered buttermilk and oil instead of shortening.

*Mrs. Anna Dirksen*

## Apple-Cinnamon Muffins

- |                      |                                 |
|----------------------|---------------------------------|
| 1 egg                | 1/2 tsp. salt                   |
| 1/2 c. milk          | 1/2 tsp. cinnamon               |
| 1/4 c. vegetable oil | 2 med. apples, peeled & chopped |
| 1 1/2 c. flour       | Sugar                           |
| 1/2 c. sugar         |                                 |
| 2 tsp. baking powder |                                 |

Heat oven to 400°. Grease 12 medium muffin cups. Beat egg, milk and oil. Add remaining dry ingredients; stir just until flour is moistened (batter should be lumpy). Fold in apples. Fill muffin cups 2/3-full. Sprinkle tops of muffins with sugar. Bake 15 to 20 minutes, or until golden brown. Wait 2 to 3 minutes before removing muffins from pan.

**Variation:** Instead of apples, may substitute 1 cup blueberries, 3/4 cup chopped fresh strawberries or 1/8 cup chopped maraschino cherries and 1/4 cup chopped nuts.

*Judy Isebrands Hackney*

## Blueberry-Buttermilk Muffins

2 c. flour	1/4 c. melted butter or margarine
1/2 c. sugar	1 egg, slightly beaten
1 tsp. salt	1 c. buttermilk
1/4 tsp. baking soda	1 c. blueberries
2 1/4 tsp. baking powder	1 to 2 T. sugar

Preheat oven to 400°. Combine first eight ingredients in bowl; mix just until moistened. Stir in blueberries. Spoon into greased muffin tins. Sprinkle each with a small amount of sugar. Bake 20 to 25 minutes, or until muffins test done. Makes 12 regular or 6 jumbo muffins.

*Linda Isebrand*

## Blueberry Muffins

2 1/2 c. flour	2 eggs
3/4 c. sugar	1 c. milk
1 T. baking powder	1 tsp. vanilla
1/2 tsp. salt	1 1/2 c. fresh or frozen blueberries
6 T. margarine	

In large bowl, with fork, mix first 4 dry ingredients. Cut in margarine until mixture resembles fine crumbs. In small bowl, with fork, beat eggs, milk and vanilla until blended. Stir egg mixture into flour mixture, just until flour is moistened. Gently stir berries into batter. Spoon batter into muffin cups, greased first. Bake 20 minutes, or until lightly brown. Immediately remove muffins from pan.

*Louise Helfner*

## Raspberry-Sour Milk Muffins

2 c. flour	1 egg
1/2 c. sugar	1 c. sour milk (1 c. milk & 1 T. vinegar)
2 tsp. baking powder	1 to 1 1/2 c. fresh raspberries
1 tsp. salt	
6 T. butter (melted)	

In a bowl, mix dry ingredients. Add butter, egg and milk; mix. Fold in raspberries (black or red). Put in muffin tins. Bake at 375° for 25 to 30 minutes. Yield: 1 dozen.

*Sandy Hoover*

## Blueberry-Oat Muffins

- |                        |                      |
|------------------------|----------------------|
| 1 c. quick rolled oats | 3/4 c. brown sugar   |
| 1 c. sour milk         | 1 egg                |
| 1 c. flour             | 1/4 c. melted butter |
| 1 tsp. baking powder   | 1 c. blueberries     |
| 1/2 tsp. soda          |                      |

To sour milk, add 2 tablespoons vinegar or lemon juice to 7/8 cup milk; let stand several minutes. Combine oats and sour milk in small bowl; let stand. In another bowl, combine flour, baking powder, soda and brown sugar. Stir well to blend. Add egg and melted butter to oats mixture; mix well. Add oats mixture all at once to dry ingredients. Stir just until all ingredients are moistened. Fold in blueberries. Fill greased muffin cups 3/4-full. Bake at 400° for 15 to 22 minutes. Makes 1 1/2 dozen.

*Marie Schutter*

## Lemon Poppy Seed Muffins

- |                                     |                    |
|-------------------------------------|--------------------|
| 1 pkg. lemon cake mix               | 1/2 c. oil         |
| 1 pkg. instant lemon<br>pudding mix | 4 eggs             |
| 1 c. water                          | 1/2 c. poppy seeds |

Heat oven to 350°. Mix all ingredients together thoroughly. Line muffin tins with paper liners and fill one-half to two-thirds full. Bake for 25 minutes. Yield: 24 muffins.

*Alice Limberg*

## Pineapple-Oatmeal Muffins

- |                    |                                    |
|--------------------|------------------------------------|
| 1 1/3 c. flour     | 2 eggs                             |
| 1/2 tsp. salt      | 1/2 tsp. vanilla                   |
| 1 tsp. soda        | 1 (8 oz.) can crushed<br>pineapple |
| 1/2 c. white sugar | 1 1/2 c. Minute oatmeal            |
| 1/4 c. brown sugar |                                    |
| 3/4 c. Mazola oil  |                                    |

Cream sugars with oil and add eggs, vanilla and crushed pineapple. Mix in dry ingredients. Bake in muffin tins at 350° for 20 to 25 minutes. Yield 18 muffins.

**Note:** These do not raise much, so fill full.

*Florence Spear*

## Pineapple-Carrot- Whole Wheat Muffins

- |                                      |                                       |
|--------------------------------------|---------------------------------------|
| 1 c. white flour                     | 1 egg                                 |
| 1 c. wheat flour                     | 1/2 c. melted margarine               |
| 3 tsp. baking powder                 | 1/4 c. sugar                          |
| 1/2 tsp. salt                        | 1/4 c. milk, if mixture is<br>too dry |
| 1 c. grated carrots                  | Cinnamon-sugar, for top               |
| 1 c. crushed pineapple<br>(in juice) |                                       |

Stir together white and wheat flour, also sugar, baking powder and salt, making a well in the center of the bowl. Combine egg, melted margarine, pineapple with juice and grated carrots to dry ingredients, mixing just until moistened. If too dry, add milk. Spoon into greased or lined baking cups, filling 2/3-full. Sprinkle with cinnamon and sugar mixture on top. Bake in 375° oven for 25 minutes.

*Anna Abbas Leeper*

## Rhubarb-Pecan Muffins

- |                          |                                    |
|--------------------------|------------------------------------|
| 2 c. flour               | 1 egg                              |
| 3/4 c. sugar             | 1/4 c. vegetable oil               |
| 1 1/2 tsp. baking powder | 2 tsp. orange peel, grated         |
| 1/2 tsp. baking soda     | 3/4 c. orange juice                |
| 1 tsp. salt              | 1 1/4 c. finely-chopped<br>rhubarb |
| 3/4 c. chopped pecans    |                                    |

In a large mixing bowl, combine flour, sugar, baking powder, baking soda, salt and nuts. In another bowl, combine egg, oil, orange peel and orange juice. Add to dry ingredients all at once; stir just until moistened. Stir in rhubarb. Fill 12 lightly greased muffin cups almost to the top. Bake at 375° for 25 to 30 minutes. Yield: 1 dozen.

*Lois Boekelman*

*Nothing improves your driving like being followed by a policeman.*

## Morning Glory Muffins

- |                     |                         |
|---------------------|-------------------------|
| 2 c. flour          | 1/2 c. shredded coconut |
| 1 1/4 c. sugar      | 1/2 c. chopped nuts     |
| 2 tsp. baking soda  | 3 eggs                  |
| 2 tsp. cinnamon     | 1 c. vegetable oil      |
| 1/2 tsp. salt       | 1 apple, shredded       |
| 2 c. grated carrots | 2 tsp. vanilla          |
| 1/2 c. raisins      |                         |

Combine flour, sugar, baking soda, cinnamon and salt. Stir in carrots, raisins, coconut and nuts. In another bowl, combine eggs, oil, apple and vanilla. Add to flour mixture. Stir only until combined. Spoon into greased muffin tins or baking cups. Bake 15 to 18 minutes at 350°. Yield: 18 muffins.

*Marlys Bruns*

## Morning Glory Muffins

- |                      |                         |
|----------------------|-------------------------|
| 1 c. sugar           | 1/4 tsp. salt           |
| 1/2 c. oil           | 2 c. grated carrots     |
| 2 tsp. vanilla       | 1/2 c. raisins          |
| 3 eggs               | 1/2 c. coconut          |
| 2 c. flour           | 1/2 c. diced, raw apple |
| 2 tsp. baking powder | Nuts (opt.)             |
| 1 tsp. cinnamon      |                         |

Cream first 4 ingredients. Sift flour, baking powder, salt and cinnamon; add to first mixture until just moist. Stir in rest of ingredients. Bake in greased muffin tins at 350° for 20 to 25 minutes. Makes 2 dozen. Freeze well; thaw in microwave as needed.

*Marie Bartelt*

## Coffeecake

Mix well:

- |            |                |
|------------|----------------|
| 1 c. sugar | 1 tsp. vanilla |
| 1 c. oil   |                |

Add 4 eggs; mix well.

Add:

- |                      |              |
|----------------------|--------------|
| 2 c. flour           | Dash of salt |
| 1 tsp. baking powder |              |

Mix well. Put 1/2 of dough in greased and floured 9x13-inch cake pan. Cover with 1 can pie filling (your choice). Sprinkle with sugar and cinnamon mixture. (Nuts, optional.) Add rest of dough; sprinkle again. Bake in 350° oven for 50 minutes.

*Marietta Norris*

## Sour Cream Coffeecake

- |                            |                     |
|----------------------------|---------------------|
| 1 box spice cake mix       | 1 c. chopped pecans |
| 1 c. brown sugar           | 3 eggs              |
| 1/2 c. butter or margarine | 12 oz. sour cream   |

**Topping:** Cream together 1 cup cake mix, brown sugar, butter and pecans; set aside.

Combine rest of ingredients; remaining cake mix, eggs and sour cream. Layer in a greased 9x13-inch cake pan, 1/2 cake mixture, 1/2 of topping, 1/2 cake mixture, 1/2 of topping. Bake at 350° for 30 minutes, or until done.

*Lynne Hoover (Terry)*

## Cherry Coffeecake

- |                                   |                                    |
|-----------------------------------|------------------------------------|
| 1 (1 lb.) loaf frozen bread dough | 1/2 c. butter or margarine, melted |
| 1 (21 oz.) can cherry pie filling | 1 1/4 c. flour                     |
|                                   | 1 1/4 c. sugar                     |

Place bread dough in a greased, 15x10x1-inch baking pan; thaw (can be placed in the refrigerator overnight). When thawed, spread dough in pan. Spread with pie filling. In bowl, mix butter, flour and sugar until crumbly. Sprinkle over filling. Bake at 375° for 25 to 30 minutes. Yields about 25 servings.

*Florence Spear*

## Easy Apple Coffeecake

- |                          |                                |
|--------------------------|--------------------------------|
| 1 pkg. yellow cake mix   | 1 pkg. instant vanilla pudding |
| 4 eggs                   | 1 c. dairy sour cream          |
| 1/2 c. oil               | 1/2 c. chopped nuts            |
| 1/2 c. sugar             | 2 tsp. cinnamon                |
| 2 apples, pared & sliced |                                |

Combine cake mix, pudding mix, eggs, sour cream and oil. Beat 5 minutes. Pour half of batter into greased bundt pan. Arrange half of apple slices on top; sprinkle with combined mixture of nuts, sugar and cinnamon. Cover with remaining batter; add remaining apples and top with sugar mixture. Bake at 350° for 1 hour. Cool in pan for 30 minutes.

Freezes well. It is very moist.

*Beverly J. Gerdis*

## Yummy Coffeecake

(Blueberry or Cherry)

1/2 c. oleo	1/2 tsp. salt
1 c. sugar	1 c. sour cream
2 c. flour	1 tsp. vanilla
2 eggs	1 can blueberry or cherry pie mix
1 tsp. baking powder	
1 tsp. soda	

### TOPPING:

1/2 c. flour	1/2 tsp. cinnamon
1/2 c. sugar	1/2 c. nuts (opt.)
1 stick oleo or 1/2 c. butter	1 tsp. vanilla

Cream oleo and sugar; add eggs one at a time. Add sifted dry ingredients and sour cream proportionately to creamed mixture. Pour half mixture in 9x13-inch pan; cover with pie filling and add remaining mixture

**Topping:** Mix flour, sugar, oleo, cinnamon, nuts and vanilla until crumbly. Spread on top of cake; bake at 350° for 35 minutes, or until crumbly.

*Violet Loeschen*

## Fruit-Filled Coffeecake

3/4 c. margarine	1 tsp. baking soda
1 c. sugar	1/2 tsp. baking powder
2 beaten eggs	1 can cherry pie filling
1 c. buttermilk	1/2 c. sugar
2 1/2 c. flour	1/2 tsp. cinnamon
1 tsp. salt	Nuts

Cream margarine and sugar. Combine eggs with buttermilk. Add to creamed mixture. Stir in flour, salt, soda and baking powder; mix well. Spread half of batter in greased 13x9-inch pan. Spread pie filling over batter. Combine sugar and cinnamon; sprinkle half over pie filling. Top with remaining batter, then sprinkle with remaining sugar-cinnamon mixture. Garnish with nuts. Bake at 350° for 45 minutes.

Other pie fillings, such as blueberry, peach or raisin may be used.

*Velida Bruns*

## Double Toffee Coffeecake

1 c. sugar	3/4 c. oil
2 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	4 eggs
1 pkg. instant vanilla pudding	1 pkg. instant butterscotch pudding
1 c. water	2 c. flour (put in last)

<b>FILLING:</b>	1 T. cinnamon
1 1/2 c. brown sugar	1 c. nuts (opt.)

Combine ingredients in large bowl. Beat 2 minutes at medium speed. Pour 1/3 of batter into 9x13-inch greased pan. Sprinkle 1/3 of filling. Pour remaining batter and top with remaining filling. Bake at 350° for 45 to 50 minutes.

*Linda Beal Mitchell*

## Elaine's Coffeecake

2/3 c. shortening	1 tsp. soda
1 c. sugar	1 tsp. salt
1/2 c. brown sugar, packed	1 tsp. cinnamon
2 well-beaten eggs	1 c. buttermilk (or 1 c. milk + 1 tsp. vinegar)
2 c. flour	
1 tsp. baking powder	

<b>TOPPING:</b>	
1/2 c. nuts	1 tsp. cinnamon
1/2 c. brown sugar	1 tsp. nutmeg

Cream shortening and sugars; add the well-beaten eggs. Combine the flour, baking powder, soda, salt and cinnamon. Add with the buttermilk to the creamed mixture and eggs. Stir until well mixed. Pour into 9x13-inch greased pan. Add topping. Cover and refrigerate overnight. In morning, uncover and bake at 350° for 45 minutes, or until done.

*Ruth E. Hanson*

*Those who bring sunshine to the lives of others,  
cannot keep it from themselves.*

## Overnight Coffeecake

2 c. flour	1/2 c. brown sugar
1/2 tsp. salt	2 eggs, beaten
1 tsp. soda	1 c. buttermilk or milk
1 tsp. baking powder	soured with 1 tsp.
3/4 c. margarine	vinegar
1/2 c. white sugar	1 tsp. vanilla

Sift together flour, salt, soda and baking powder; set aside. Cream margarine with white sugar and 1/2 cup brown sugar. Add beaten eggs; beat until fluffy. Add flour mixture alternately with buttermilk, beginning and ending with dry ingredients. Add vanilla; blend well. Pour into greased 9x13-inch pan. Sprinkle with topping. Let stand, covered, in refrigerator overnight (or bake immediately at 350° for 35 minutes.).

### TOPPING:

1/2 c. brown sugar	1/2 tsp. nutmeg
1 tsp. cinnamon	1/2 c. chopped nuts (opt.)

Mix well.

*Leota Walrod*

## Coffeecake

1 yellow cake mix	1 box instant coconut
3/4 c. water	cream pudding
3/4 c. oil	4 eggs, 1 at a time

### CRUMB MIXTURE:

1 c. sugar	1 T. cinnamon
------------	---------------

Beat 6 minutes the cake mixture. Put 1/2 batter in 9x13-inch pan. Put 1/2 crumb mixture over batter. Put rest of batter in pan; repeat procedure. Bake at 350° for 30 to 35 minutes.

### GLAZE:

1 c. powdered sugar	1 tsp. butter
2 T. milk	Vanilla

Very good for morning brunch.

**Variation:** Jeri has the option of sprinkling nuts on top before baking. She also cools partially, than pokes holes in cake. Drizzle frosting over cake.

*Sheryl Helmers Nelson,  
Jeri Kitzinger*

## Breakfast Cake

- |                                |                       |
|--------------------------------|-----------------------|
| 1 pkg. yellow cake mix         | 3/4 c. oil            |
| 1 pkg. instant vanilla pudding | 3/4 c. water          |
| 4 eggs                         | 1 tsp. butter extract |
|                                | 1 tsp. vanilla        |

Combine:

- |                 |                          |
|-----------------|--------------------------|
| 1/4 c. sugar    | 1 c. finely-chopped nuts |
| 1 tsp. cinnamon |                          |

Combine cake mix, extracts, pudding mix, oil and water. Add eggs, one at a time; beat after each one. Then beat for 8 minutes on high speed. Sprinkle a layer of sugar-cinnamon-nuts mixture in bottom of greased angel food or bundt pan. Put a layer of cake mix, then sprinkle sugar-cinnamon-nut mixture and rest of cake mix. Finish with sugar-cinnamon-nut mixture. Bake at 350° for 45 minutes. Remove cake from pan and cover with glaze while still warm.

- |                     |                         |
|---------------------|-------------------------|
| <b>GLAZE:</b>       | 3 T. milk               |
| 1 c. powdered sugar | 1/2 tsp. butter extract |

*Janice Folkerts*

## Peach Coffeecake

- |                     |                                    |
|---------------------|------------------------------------|
| 1 c. oleo or butter | 1 3/4 c. flour                     |
| 1 c. sugar          | 2 tsp. baking powder               |
| 4 eggs              | 1 (30 oz.) can peaches,<br>drained |
| 2 tsp. lemon juice  |                                    |

**TOPPING:**

- |                       |                  |
|-----------------------|------------------|
| 1/2 c. oleo or butter | 1/4 c. sugar     |
| 1 c. flour            | 1 T. lemon juice |

Cream butter and sugar. Add eggs and lemon juice; mix together. Sift flour and baking powder. Gradually add and mix the dry ingredients to creamed mixture. Put half the batter in 9x13-inch pan, then add the sliced peaches. Cover peaches with remaining batter. Mix the topping until crumbly and put on top. Bake at 350° for 35 to 40 minutes, or until done.

The lemon juice with the peaches makes the flavor superb.

*Violet Loeschen*

## Quick Coffeecake

- |                         |                                    |
|-------------------------|------------------------------------|
| <b>1 c. brown sugar</b> | <b>2 T. milk</b>                   |
| <b>1 stick oleo</b>     | <b>3 tubes buttermilk biscuits</b> |

Mix the first 3 ingredients; heat until the sugar is dissolved. Pour half into a bundt or tube pan; add chopped nuts. Open 3 packages of buttermilk biscuits. Do not separate, but arrange around pan. Pour remaining sugar on top; bake. Turn out of pan while hot. Serve warm with butter.

*La Vaughan Wibben*

## Help Yourself Coffeecake

- |                                 |                                     |
|---------------------------------|-------------------------------------|
| <b>2 c. scalded, whole milk</b> | <b>2 pkg. dry yeast, dissolved</b>  |
| <b>1 c. butter</b>              | <b>in 1/4 c. warm water</b>         |
| <b>3/4 c. sugar</b>             | <b>5 lg. or 6 sm. eggs, beaten</b>  |
| <b>2 tsp. salt</b>              | <b>9 or 10 c. flour (as needed)</b> |

Combine scalded milk, butter, sugar and salt; cool to lukewarm. Let yeast set in lukewarm water while scalding and cooling milk. Add beaten eggs to mixture. Add yeast, stirring well. Add flour gradually; mix to smooth dough. Knead well. Place in greased bowl; let rise until doubled in size. Punch down. Knead and pinch off walnut-sized pieces of dough; dip in melted butter, and in mixture of cinnamon and sugar. Drop in greased angel food cake pan. Let rise (after covering) to top of tin. Bake in preheated 350° oven for 45 minutes. Tip pan unto plate; serve hot.

*Shirley Jaren*

## French Bread

- |                            |                            |
|----------------------------|----------------------------|
| <b>1 T. honey or sugar</b> | <b>1 1/2 c. warm water</b> |
| <b>1 T. margarine</b>      | <b>1 env. yeast</b>        |
| <b>1 1/2 tsp. salt</b>     | <b>4 c. flour</b>          |

Mix first four ingredients until dissolved. Then add 1 envelope of yeast; mix well. Add 4 cups flour, 2 cups at a time. Cover and let rise 5 times; mix down every 10 minutes. Shape into 2 long loaves on greased jellyroll pan; let rest 10 minutes. Reshape for baking. Make 4 or 5 slits on top of each loaf. Let rise 30 to 45 minutes. Bake at 400° for 1/2 hour.

*Linda Lee*

## Whole Wheat Bread

- |                             |                   |
|-----------------------------|-------------------|
| <b>2 qt. warm water</b>     | <b>1 c. oil</b>   |
| <b>4 T. yeast or 4 pkg.</b> | <b>1 c. honey</b> |
| <b>4 T. salt</b>            |                   |

Start with 4 cups whole wheat flour and 4 cups white flour. Add yeast and salt. Stir to mix evenly. Add water, oil and honey. Mix thoroughly and add white flour by cupfuls until ready to knead. Continue to add some flour by half-cupfuls while kneading until elastic-like and ready to let rise. Let rise. Punch down gently; let rise again. Punch down and place in pans. Let rise; bake at 350°. Bake bread loaves for 40 minutes and buns for 20 minutes.

*Ann Walker*

## Whole Wheat Bread

- |   |                               |
|---|-------------------------------|
| <b>1 c. milk, scalded</b>   | <b>1 c. warm water</b>        |
| <b>1/3 c. honey</b>   | <b>3 T. margarine</b>         |
| <b>2 1/4 tsp. salt</b>  | <b>3 c. whole wheat flour</b> |
| <b>1 pkg. yeast, dissolved<br/>in 1/4 c. warm water<br/>(let stand 2 minutes)</b> | <b>3 c. white flour</b>       |

Mix milk (slightly cooled), honey, salt, yeast and warm water. Add 1 cup wheat flour and margarine; mix well. Add remaining flour, mixing well, and alternating flours. Knead 7 to 8 minutes. Put in a greased bowl; rise approximately 1 to 2 hours. Punch down; knead 5 more minutes. Let rest 15 minutes, then shape into two loaves; put in well greased pans. Let rise 1 1/2 to 2 hours. Bake at 350° for 20 minutes.

*Lisa Tjaden*

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

## Wilda's Whole Wheat Bread

4 to 5 c. wheat flour	1 1/2 c. honey
4 to 5 c. white flour	1 1/2 c. vegetable oil
6 T. salt	Mixture of half white & half
6 T. yeast	wheat flour to add to
3 qt. warm water	dough

Mix both white and wheat flour with the other dry ingredients. Add warm water; mix. Add oil and honey; mix. Begin adding additional flour (half white and half wheat) until too thick to stir. Knead in more flour until good consistency. Put in greased bowl to rise. When bread has doubled in size, knead down into bowl. Let rise again; knead down and place loaves in greased bread pans. Let rise a few minutes; bake at 350° for 45 minutes, watching your oven to see if the bread is browning too much, and, if necessary, turn oven down to 325° to finish baking.

I had the privilege of learning how to bake bread from my mom, Wilda Ubben, and when I asked her to write down a recipe this is the best she could do because, of course, she uses no recipe. I hope you enjoy Mom's famous bread. *Janice Hoover*

## Bread

2 c. warm water	1/2 or 1/4 c. sugar
2 pkg. dry yeast	

Leave this work until yeast is dissolved.

Add:

1/2 tsp. salt	1/2 c. oil
2 beaten eggs	

Mix and beat well. Add one cup of flour at a time, until dough is heavy, then transfer to counter top and knead until it feels soft to your hands. Use five, six or more cups of flour as you need it (depends on the liquid used). Put in oiled bowl and let rise until double in size. This can be used for rolls, cinnamon, or most any kind. I do use canola oil. You can use one egg and drop the second (omit) yolk. Bake at 350°.

*Marleta Redenius*

## Oat-Bran Bread

<b>3 c. white flour</b>	<b>2 T. dry yeast</b>
<b>2 c. whole wheat flour</b>	<b>1/2 c. warm water</b>
<b>1 c. oatmeal</b>	<b>2 1/2 c. warm water</b>
<b>1/2 c. wheat germ</b>	<b>1/2 c. molasses</b>
<b>1/2 c. oat bran</b>	<b>2 T. vegetable oil</b>
<b>1 T. salt</b>	

Dissolve yeast in 1/2 cup warm water. Put molasses, oil, salt and 2 1/2 cups warm water in large bowl; stir. Add wheat germ, oatmeal, oat bran and part of whole wheat flour. Mix. Add yeast. Add rest of whole wheat flour and enough white flour to mix well. Knead until smooth and elastic. Place in greased bowl. Let rise until doubled. Shape into 2 loaves. Place in greased bread pans. Let rise. Bake at 375° for 15 minutes and 30 minutes at 350°. Place on rack. Makes 2 loaves.

*Florence Eden*

## Oatmeal Bread

<b>2 pkg. active dry yeast</b>	<b>1/4 c. sugar</b>
<b>1/2 c. warm water</b>	<b>2 1/2 tsp. salt</b>
<b>1 1/4 c. milk</b>	<b>6 1/4 to 6 1/2 c. all-purpose flour</b>
<b>1/4 c. butter or margarine</b>	
<b>1 c. cold water</b>	<b>2 1/2 c. oats, uncooked</b>

Dissolve yeast in warm water. Combine milk and cold water; heat. Pour hot liquid over butter, sugar and salt; stir until butter melts. Cool to lukewarm. Stir in 2 cups of flour, dissolved yeast and oats. Stir in enough additional flour to make soft dough. Turn out onto floured surface; knead about 8 to 10 minutes, or until smooth and elastic. Shape to form ball; place in greased bowl, turning to coat surface of dough. Cover; let rise in warm place about 1 hour, or until double in size. Punch dough down. Cover; let rest 10 minutes. Shape to form 2 loaves. Place in 2 greased bread loaf pans. Brush lightly with melted butter. Cover; let rise about 45 minutes or until nearly double in size. Preheat oven to 375°. Bake 45 to 50 minutes, or until loaves sound hollow when tapped.

*Marie Schutter*

## Anadama Bread

- |                        |                            |
|------------------------|----------------------------|
| 1/2 c. yellow cornmeal | 1 tsp. salt                |
| 2 c. water             | 1 pkg. yeast               |
| 2 T. shortening        | 5 c. flour (possibly more) |
| 1/3 c. molasses        |                            |

Stir cornmeal into water with salt; bring to a boil, stirring constantly. Lower heat and cook for 5 minutes. Add shortening and molasses and cool. When lukewarm, add yeast that has been dissolved in 1/2 c. warm water, and enough flour to make a stiff dough. Place in a greased bowl; let rise until double and light. Knead into loaves; let rise until double. Bake in 400° oven for 1 hour. Butter when removed.

*Ellen Schutter*

## Whole Wheat Oatmeal Bread

- |                                       |  |
|---------------------------------------|--|
| 2 c. rolled oats, quick<br>or regular | 1 pkg. dry yeast                                 |
| 2 T. white sugar                      | 1/4 c. very warm water<br>(not hot)              |
| 1 T. salt                             | 1/3 c. dry milk granules                         |
| 2 T. salad oil                        | 1 c. whole wheat flour                           |
| 1/2 c. molasses                       | 5 1/2 to 6 1/2 c. white flour<br>(approximately) |
| 2 3/4 c. boiling water                |  |

Measure oats, sugar, molasses, oil, salt and raisins in large mixing bowl. Pour the water over all; stir to mix well. Let stand until coated to very warm. Dissolve the yeast in 1/4 cup water; add to above. When cooled, using beaters, mix yeast in well. Add the dry milk and the 1 cup whole wheat flour to above mixture, mixing well with the beater. Gradually add the white flour, using beaters as long as possible, then use spoon to mix. Knead well until dough is elastic. Let rise, about 2 hours or until 2 1/2 times larger. Put in 2 bread loaf pans and let rise until 3/4-inch above sides of pan. Bake at 350° for 30 to 40 minutes, or until bread is brown.

*Violet Loeschen*

*Each of us shine in a different way,  
but this doesn't make our light less bright.*

## Bran Bread

- |                            |                        |
|----------------------------|------------------------|
| 2 c. All-Bran              | 2 tsp. salt            |
| 3 c. warm water            | 2/3 c. oil             |
| 1 c. powdered instant milk | 2 eggs                 |
| 2 pkg. dry yeast           | 8 to 10 c. white flour |
| 1/4 c. sugar               |                        |

Dissolve yeast in 1/2 cup warm water. Add sugar; set aside. To 2 1/2 cups water, add All-Bran and powdered milk. Stir; add salt, oil, eggs and yeast mixture. Stir in flour; make until a soft dough. Turn out on floured board. Knead until smooth and elastic. Cover with a towel; let rise until double. Punch down and shape into loaves; put into two 5x9-inch greased bread pans. Let rise. Bake in a 375° oven for 40 minutes. Remove from pans and cool. *Phyllis Baade*

## Apricot Ladder Loaf

- |                             |                           |
|-----------------------------|---------------------------|
| 1 1/2 c. lukewarm milk      | 2 eggs, beaten slightly   |
| 1/2 c. + 2 T. sugar         | 1/2 c. margarine          |
| 2 tsp. salt                 | 7 c. flour (includes that |
| 1 pkg. dry yeast, dissolved | used on board for         |
| in 1/2 c. lukewarm water    | kneading)                 |

Mix together milk, sugar and salt. Add dissolved yeast. Stir in eggs and softened shortening. Beat in 3 cups flour, beating vigorously until smooth. Add 2 more cups flour, beating smooth. Let dough rest about ten minutes; turn out on floured board. Knead until smooth and elastic. Place in bowl; set in warm place. Let rise until double in bulk; punch down. Let rise again. Divide in three portions. Place each on well-buttered baking sheets. Smooth into rectangle about 14x8-inches. At each side, make cuts about two inches apart, 1 1/2-inch into dough. Spread apricot filling down center. Cross strips alternately across filling; seal as you work. Let rise; bake at 350° for 30 minutes. Slip to rack to cool. Frost with powdered sugar glaze.

### FILLING:

- |                    |                      |
|--------------------|----------------------|
| 1/4 c. apricot jam | 1/4 c. melted butter |
|--------------------|----------------------|

Stir together; cool. Snip sides; spread on rectangle of dough.

At Christmas, snip maraschino cherries to form poinsettias, cutting each red cherry in four for flower, green ones in three for leaves. Center with silver or gold nonpareils. Place about three flowers on each ladder loaf. Yields about sixteen slices. *Clarine Boyken*

## German Kugelnof

(Christmas Bread)

2 pkg. yeast	3 eggs
1/2 c. warm water	2 tsp. rum extract
1 c. milk	1 c. chopped raisins
1/2 c. sugar	Ground bread crumbs
1 tsp. salt	Almonds
1/2 c. butter	Candied fruit
4 c. flour	Powdered sugar

Soften yeast in water. Scald milk and add sugar, salt and butter. Cool to lukewarm. Add 1/2 cup flour; beat well. Beat in yeast, eggs and flavoring. Add raisins and rest of flour. Cover and let rise. Prepare 3 one-quart molds. Rub inside with butter; dust with bread crumbs. Spoon batter into molds; let rise. Bake at 325° for 45 minutes. Cover with foil the last 15 minutes of baking. Dust with powdered sugar and decorate with almonds and candied fruit.

I use 1 pound coffee tins for baking.

*Barbara Tjaden*

## Peaches and Cream

(Use with Bread Machine)

1/2 c. water	1/3 c. peach yogurt
2 c. white bread flour	2 T. applesauce
1 T. dry milk	1/8 tsp. nutmeg
2 tsp. brown sugar	1/8 tsp. cinnamon
3/4 tsp. salt	2 tsp. yeast (dry active)
1/2 c. dried peaches	

Makes 1 pound loaf.

Nice, sweet bread.

*Judy Countryman Swenson*

## Dill Bread

(Use with Bread Machine)

3/4 c. water	2 T. butter
2 c. bread flour (white)	1 1/2 T. dry onions
1 T. dry milk	1 tsp. dill seed
1 T. sugar	2 tsp. yeast (active dry)
1 tsp. salt	

Makes one pound loaf.

Very good toasted.

*Judy Countryman Swenson*

## Cottage Cheese Sweet Rolls

1 c. butter  
2 c. flour  
Dash of salt

12 oz. small-curd cottage  
cheese

Cream butter and cottage cheese. Add flour and salt. Cover and refrigerate overnight. In the morning, separate dough into three sections and roll into pie-shaped circles. Cut each circle into twelve wedges. Roll as for crescent rolls. Bake for 30 to 35 minutes at 350°. Drizzle with powdered sugar frosting while warm.

### FROSTING:

1 c. sifted powdered sugar

1/4 tsp. vanilla

Add enough milk to make a drizzling consistency.

*Kim (Bengtson) Ostermann*

## Butterhorns

1 c. warm water  
1 pkg. dry yeast  
1/2 c. margarine  
3 eggs

1/2 c. sugar  
1 1/2 tsp. salt  
4 to 4 1/2 c. flour

In mixer bowl, dissolve yeast in warm water. Add sugar and salt; stir to dissolve. Add beaten eggs and softened margarine. With mixer beater, gradually add some of the flour, enough to beat to a soft, satin consistency. Stir rest of flour in gradually with spoon; knead to a soft dough. Put dough in greased bowl; let rise until doubled. Knead. Let rise until doubled again. Divide dough into three parts. Roll each into a 12-inch circle. Spread with a little margarine. Cut each circle in 12-inch triangles. Roll each piece from the side end into a horn-shaped roll. With end-side down, place on greased cookie sheet and let rise until doubled. Bake for about eight minutes at 375°, or until golden brown. Brush tops with margarine. Makes 3 dozen.

*Margaret Finer*

*Anyone can give up! It takes grit to keep up.*

## Richard's Can't-Fail Whole Wheat Rolls

2 pkg. dry yeast	3 eggs
2 c. lukewarm water	3 c. whole wheat flour
1/2 c. melted shortening	3 1/2 c. white flour, or enough to make dough easy to handle
1/2 c. sugar	
3 tsp. salt	

Soften yeast in water; add sugar, salt and 2 cups whole wheat flour. Beat until smooth. Add shortening and eggs, beating well. Add remaining whole wheat flour and enough white flour to form dough. Knead and place in greased bowl. Turn, leaving greased side up. Cover and place in warm place to rise until more than doubled (2 hours or more). Shape into rolls and place in well-greased pan or muffin pans. Cover; leave until light, about 20 to 30 minutes. Bake at 350° until browned, 20 to 25 minutes. Makes 2 1/2 to 3 dozen good-sized rolls.

*Delores Culbertson*

## Fabulously Fluffy Rolls

1 pkg. dry yeast	1 tsp. salt
1/2 c. sugar	2 well-whipped eggs
1 c. cool, scalded milk	4 c. flour
1/2 c. oil	1/2 tsp. soda

Dissolve yeast in 1/4 cup warm water. Add milk, sugar, salt, oil, soda and eggs; whip well. Add flour; let stand overnight. Next morning, knead on lightly floured board. Shape into desired shape; place 1 to 2 inches apart on greased sheet. Let rise several hours, or all day. Bake 12 to 15 minutes at 350°.

The joy of these are the ease and the fact you can bake them any time. Don't let them rise too long, as they will get mammoth. They are light and delicious, though, no matter how large they get. You can put into cinnamon rolls; let rise all night and bake early in the morning. Fresh hot cinnamon rolls.

*Cheri Ubben*

*The most difficult meal for the average housewife to get is dinner out.*

## Bread/Buns

<b>3 T. dry yeast</b>	<b>4 tsp. salt</b>
<b>4 c. warm water</b>	<b>4 beaten eggs</b>
<b>1 c. sugar</b>	<b>1 c. oil</b>
<b>14 c. flour (about)</b>	

Dissolve yeast in warm water. Add sugar; set aside for 10 minutes. Stir in 4 cups flour and salt. Stir in beaten eggs. Mix in 4 more cups flour. Add oil; mix well. Add remaining flour, or enough to make a soft dough. Knead well on floured surface. Place in greased bowl; let rise until double. Knead well again; let rise until double. Cut and form into balls. Place on greased cookie sheet. Let rise until double. Bake 12 minutes at 375°.

**Sherill Meinders**

## Oatmeal Dinner Rolls

<b>1/2 c. uncooked quick oats</b>	<b>1/8 c. vegetable oil</b>
<b>1/2 tsp. salt</b>	<b>1 pkg. dry yeast</b>
<b>1 c. boiling water</b>	<b>1/4 c. warm water</b>
<b>1/4 c. molasses</b>	<b>3 c. flour (approx.)</b>

Have all ingredients at room temperature. Put oatmeal and salt in a large bowl. Add boiling water; stir. Let stand about 30 minutes, or until lukewarm. Add molasses and oil; beat with mixer for 1 to 2 minutes. Stir yeast into warm water. Let stand 5 minutes. Add yeast mixture and 1 cup of flour to oatmeal mixture. Beat with mixer 2 or 3 minutes. Let mixture rest 5 minutes. Stir in 1 1/2 cups flour. At this point, you may have to add a little flour to dough if it is too sticky. This may happen if the oatmeal-boiling water mixture didn't cool enough.

Turn dough onto floured board, using remaining 1/2 cup flour; knead about 10 minutes. Place dough in greased bowl. Cover and let rise a little more than doubled. Form dough into rolls; place on greased pans. Cover and let rise until double. Bake in 375° oven for 18 to 20 minutes. Makes 12 to 18 rolls, depending on size.

**Marie Schutter**

*If you think the world is all wrong,  
remember that it contains people like you.*

## Parkerhouse Rolls

3/4 c. scalded milk	1/4 c. shortening
3/4 c. warm water	1 egg (opt.)
6 T. sugar	5 to 5 1/4 c. flour
1 1/4 tsp. salt	1 pkg. yeast

Mix all ingredients together; knead until elastic. Let rise once. Punch down; form rolls. Let rise again. Bake in a 9x13-inch pan at 375° for sweet rolls; 400° for plain rolls, for 15 to 18 minutes.

*Linda Bronson*

## Hot Cross Buns

1/4 c. milk	3 eggs
1/3 c. sugar	4 c. flour (approx.)
3/4 tsp. salt	3/4 c. raisins
1/2 c. shortening	1 egg white
2 pkg. active dry yeast	1 tsp. cold water
1/2 c. warm water (110° to 115°)	1 c. powdered sugar
1 tsp. sugar	1/2 tsp. vanilla
	2 T. hot water

Scald milk; add 1/3 cup sugar, salt and shortening. Cool to lukewarm. Sprinkle yeast and 1 teaspoon sugar on warm water; stir to dissolve. Add eggs, yeast and 1 cup flour to milk mixture; beat well. Stir in raisins and enough remaining flour to make soft dough; knead. Place in lightly greased bowl. Cover to let rise until doubled. Punch down. Form into 18 to 20 buns; place on 10 to 15-inch greased baking sheet. Cover and let rise until doubled. With very sharp knife, cut shallow cross on top of each bun. Brush tops of buns with egg white, mixed with cold water. Bake at 375° for 15 minutes, or until golden brown. Cool on wire racks about 5 minutes. Then fill in crosses on buns with frosting made by mixing powdered sugar, vanilla and hot water.

*Judy Isebrands Hackney*

*Kindness is one thing you can't give away; it always comes back.*

## Never-Fail Buns

<b>2 c. boiling water</b>	<b>2 tsp. salt</b>
<b>1/2 c. Puritan oil</b>	<b>2 eggs, beaten</b>
<b>1 c. sugar</b>	<b>3 pkg. yeast</b>
<b>2 c. milk</b>	<b>9 c. flour</b>

Stir flour and yeast together in green Tupperware bowl. Boil water in 2-quart glass measuring cup. Add oil, sugar, salt, beaten eggs and cold milk. Pour into flour-yeast mixture and mix with electric mixer. Add remainder of flour, or as much as needed until dough handles well. Knead; let rise to top of bowl. Punch down and form into buns. Let rise about 1 hour; bake on 3 cookie sheets for 15 minutes at 350°. Makes 6 to 7 dozen buns.

Freeze well in Ziploc bags or Tupperware for later use.

*Sharon Uken*

## Butterscotch Rolls

<b>1 pkg. yeast</b>	<b>1/2 c. butter</b>
<b>1/4 c. warm water</b>	<b>2 eggs</b>
<b>1 box butterscotch pudding mix</b>	<b>1 tsp. salt</b>
<b>1 1/2 c. milk</b>	<b>4 to 5 1/2 c. flour</b>

<b>FILLING:</b>	<b>2 T. flour</b>
<b>1 1/4 c. butter</b>	<b>1/3 c. pecans, chopped</b>
<b>2/3 c. brown sugar</b>	<b>2/3 c. coconut</b>

Dissolve yeast in warm water. Combine pudding mix and milk; cook until thick. Stir in butter until melted; cool to lukewarm. Add eggs, salt and yeast mixture. Stir in enough flour to make a stiff dough. Knead; place in a greased bowl. Cover with damp cloth and let rise until double in bulk. Divide dough in 3 parts. Roll each apart in a circle; cut into wedges. Put 1 teaspoon filling at wide end; roll up toward point. Place on greased cookie sheet, point down. Let rise until almost double. Bake at 375°. Frost if desired.

**Filling:** Melt butter. Add brown sugar, flour, pecans and coconut.

*Irene Gray*

## Refrigerator Rolls

2 pkg. yeast  
2 c. water (warm)  
1/2 c. sugar  
2 tsp. salt

6 1/2 to 7 c. flour  
1 egg  
1/4 c. soft oleo

Dissolve yeast in warm water. Add sugar, salt and half the flour; beat well. Add egg and oleo; mix. Add rest of flour; mix well. Grease bowl. Cover dough with damp cloth, or put in covered bowl. Refrigerate 2 hours before forming into buns. May be refrigerated up to 2 days. Makes 30 buns. I put them on a jellyroll pan. Let rise until double in size. Bake at 400° for 20 minutes. Grease tops when done with oleo. If baked in smaller pans, bake at 400° for 12 to 15 minutes.

I use this recipe for dough for cinnamon rolls. Makes two 9x13-inch pans of 15 rolls each!

*Arnetta Norland*

## No-Knead Sweet Rolls

2 c. warm water  
2 pkg. dry yeast  
2 tsp. salt  
1/2 c. sugar

2 eggs  
1/4 c. oil  
6 1/2 c. flour

Mix; let rise for 2 hours. Roll out (not thin); spread with butter, cinnamon and sugar. Roll; cut in pieces. Put them into a greased pan. Let rise and bake at 350° for 15 to 20 minutes. Makes 2 dozen.

*Mary Norland*

## Cinnamon Rolls

1 box yellow cake mix  
5 c. flour

3 pkg. Fleischmann's rapid  
rising yeast (dry),  
dissolved in 2 1/2 c.  
warm water

Combine mix and flour. Blend the 2 mixes with electric beater. Let rise until double in size. Roll out dough. Spread with butter and cinnamon. Let rise again until dough fills the pans. Bake in a 9x13-inch well-greased pan; 12 rolls to a pan. Bake at 350° for 18 to 20 minutes. Makes 28 rolls.

*Edith Tieman*

## Easy Caramel Rolls

16 to 18 frozen bread rolls  
 1/2 c. butter or margarine  
 1/4 c. brown sugar  
 1/4 c. sugar

1/2 pkg. butterscotch  
 pudding (not instant)  
 Walnuts

Grease bundt pan. Put walnuts on bottom. Place frozen bread rolls on top of nuts. Melt butter, brown sugar and sugar; pour over rolls. Sprinkle the dry butterscotch pudding over rolls. Cover; let rise overnight. Rolls will be dark. Bake at 350° for 1/2 hour. Let set a couple minutes, then turn over on platter.

*Maureen Slepser*

## Lazy Lady Rolls

1 loaf frozen bread  
 1/4 c. oleo  
 1 (6 oz.) regular vanilla,  
 lemon or butterscotch  
 pudding mix (not instant)  
 1/2 c. brown sugar

2 T. milk  
 1 tsp. cinnamon  
 1/4 tsp. butter flavoring  
 1/4 tsp. burnt sugar  
 flavoring

Slice frozen bread the long way in four strips. Slice strips into 1/2 inch to 3/4-inch chunks. Arrange in a well-greased 9x13-inch pan. Melt the oleo; stir in the remaining ingredients. Pour over the dough; cover and let rise. Bake at 375° for approximately 20 minutes. Remove from pan immediately.

*Jean Graham*

## Butterscotch Rolls

1 pkg. frozen bun dough-  
 (about 18 in pkg.)  
 1/2 c. pecan halves

1 (3 oz.) pkg. butterscotch  
 pudding--not instant  
 1/2 c. butter or margarine  
 1/2 c. brown sugar

Arrange frozen dough in greased bundt pan. Sprinkle with pecans and dry pudding mix. In small saucepan, boil butter and sugar. Pour this over dough. Cover with foil and leave on countertop overnight. In morning, bake 30 minutes at 350°. Remove from oven; invert onto serving plate.

*Joyce Polzin*

## Monkey Bread

2 loaves frozen white  
bread dough

1/2 c. sugar  
1 tsp. cinnamon

**SYRUP:**  
1/2 c. sugar

1/2 c. brown sugar  
1 stick oleo

Thaw 2 loaves frozen bread dough on greased plate for 4 hours at room temperature, or overnight in refrigerator (wax paper on top of bread prevents it from drying out). Break thawed bread into walnut-sized balls; roll in sugar/cinnamon mixture. Stack in greased bundt pan. Cook syrup ingredients in microwave on HIGH until boiling (about 2 minutes). Stir in-between, but don't stir at end or mixture may separate. Pour syrup over bread; let rise until bread is level with top of pan.\* Bake at 350° for 25 to 30 minutes.

\*At this point, bread may be covered with wax paper and refrigerated overnight for baking the next morning--add 5 to 10 minutes baking time.

*Carol Harms*

## Mushroom Bread

1 (8 oz.) can refrigerated  
crescent roll dough  
2 c. sliced mushrooms

1/4 c. margarine, melted  
Grated Parmesan cheese  
1/4 tsp. marjoram leaves

Separate dough into triangles; press out onto 12-inch ungreased pizza pan. Toss mushrooms with margarine; arrange on dough. Sprinkle lightly with cheese and marjoram. Bake at 375° for 20 to 25 minutes.

**Variation:** Sliced mozzarella, Monterey Jack or Swiss cheese may also be used in place of Parmesan.

*Joyce Polzin*

## Never-Enough Bread

1 loaf frozen bread dough,  
thawed  
1/2 stick margarine  
1 tsp. beef bouillon

1 tsp. sesame seed  
1 tsp. caraway seed  
1 tsp. poppy seed

Press the loaf of bread dough into an 11x13-inch jellyroll pan. Melt the bouillon and margarine in a saucepan. Bake the bread for 15 to 20 minutes at 350°. Serve warm. Yields approximately 24 two-inch servings.

*Mary Norland*

## Celery Seed Bread

6 T. butter or margarine,      1/4 tsp. dried parsley  
 1/2 tsp. celery seed      4 hot dog rolls, sliced  
 1/4 tsp. paprika

In a mixing bowl, combine butter, celery seed, paprika and parsley flakes, stirring well to blend. Spread on cut sides of each roll. Place on baking sheet; broil until golden brown. Yield: 4 servings.

*Eunice Mechler*

## Garlic Breadsticks

2 c. warm water      2 T. yeast  
 1/3 c. oil      1/2 c. sugar  
 1 tsp. salt      2 eggs  
 6 1/2 to 7 c. flour

Dissolve yeast in warm water. Add salt, oil, sugar and eggs. Add flour; mix well. Let stand for 20 minutes; shape into twisted breadsticks and place in jellyroll pan. Pour a generous amount of melted butter and garlic (to taste) into the pan. Bake at 350° until golden brown. Brush with butter and garlic. Makes 60 breadsticks.

*Lisa Tjaden*

## Cheese Garlic Biscuits

2 c. buttermilk pancake      1/2 c. shredded Cheddar  
 mix      cheese  
 2/3 c. milk

Preheat oven to 450°. Combine pancake mix, milk and cheese. Drop by teaspoon on ungreased cookie sheet. Bake 8 to 10 minutes, or until golden brown. Makes 10 to 12 biscuits.

Combine:

1/4 c. butter or margarine      1/2 tsp. garlic powder

Brush over warm biscuits before removing from cookie sheet. Serve warm. Freezes well. Goes good with chili or spaghetti.

*Kathy Miller Marino*

## Jam and Cheese Loaf

1/2 c. warm water (110° to 115°)	1 T. sugar
1 pkg. active dry yeast	1 (8 oz.) pkg. cream cheese
2 1/2 c. Bisquick (baking mix)	1/2 c. sugar
1 beaten egg	1 T. lemon juice
	1/4 c. jam (strawberry)

Use 15 1/2 x 12-inch greased baking sheet. In mixing bowl, dissolve yeast in water. Stir in baking mix, egg and 1 tablespoon sugar; mix well. Turn on surface dusted with baking mix. Knead for 20 strokes. Place dough on center of greased 15 1/2 x 12-inch baking sheet. Roll to 14x9-inch rectangle. In mixing bowl, combine cheese, 1/2 cup sugar and juice; spread lengthwise down center third of rectangle. Make 3-inch long cuts at 1-inch intervals on both long sides. Fold strips at an angle over filling. Cover; chill overnight. Bake at 350° for 20 minutes. Spoon jam down center of loaf. Bake 5 minutes. Cool 10 minutes before you serve.

*Esther Villeneuve*

## Parmesan Cheese Bread

1/2 c. Parmesan cheese	1/4 tsp. Italian seasoning
1/2 c. butter, softened	1 loaf French bread

Heat oven to 400°. Mix Parmesan cheese, butter and seasoning. Spread on bread. Place bread back in bag. Bake 8 to 10 minutes, or until lightly browned.

*Jeri Ann Taylor*

## Zwieback

2 c. lukewarm milk	2 well-beaten eggs
3/4 c. sugar	1/2 c. shortening, melted
1 tsp. salt	7 c. flour (maybe need more)
2 pkg. yeast	

Crumble the yeast; mix with milk, sugar and salt and let stand 20 minutes. Add eggs, shortening; blend in flour. Let rise until double. Knead the dough and let rise again. Put in pans. Makes 3 loaves.

Bake at 350° until done. Next day, slice and cut in half slices; dry in 200° oven for couple of hours, turn them once in a while until they are hard. Store in a dry place.

This is an old recipe from my mother, Alice Siehlmann. She made this often in the wintertime; our family loved 'em.

*Ronna Bowers*

## Pizza Dough

1 pkg. active dry yeast  
3/4 c. warm water  
1 T. shortening

1 T. sugar  
1/2 tsp. salt  
2 to 2 1/2 c. flour

Dissolve the yeast and sugar in warm water until bubbly. Stir in shortening and salt. Stir in enough flour to make a soft dough. Knead until smooth and elastic. Place dough in greased bowl; let rise, covered, for 30 minutes. Punch down and divide into 2 balls. Roll out to 1/4 inch thickness; pinch edges. Place on baking sheet; bake for 10 minutes in 400° oven. Continue on with sauce and toppings; bake again for 15 to 20 minutes.

*Lisa Meyer*

## Bagels

2 T. sugar  
1 pkg. dry yeast  
1 1/2 c. warm water  
(105° to 115°)  
4 1/2 to 5 c. all-purpose or  
bread flour, divided

1 tsp. salt  
Vegetable cooking spray  
1 egg white  
1 tsp. skim milk

Dissolve sugar and yeast in warm water in large bowl; let stand 5 minutes. Stir in 4 cups flour and salt to form soft dough. Turn dough on lightly floured surface. Knead and add remaining flour until smooth (about 10 minutes). Place dough in large bowl which has been sprayed with cooking spray; let rise for 20 minutes, or until doubled. Punch down and rest 5 minutes; divide into 16 equal portions. Roll into rope and pinch ends to form circle. Let raise 25 to 30 minutes on sprayed wax paper. Bring large kettle of water to rolling boil. Add 4 bagels at a time; boil for 5 minutes, turning each bagel 4 times. Take out and drain on wax paper. Place on sprayed cookie sheet. Mix egg white and milk; brush outside of each bagel. Bake at 375° for 22 minutes, or until golden. Makes 16 bagels.

*Diane T. Leeck*

*The richest person is the one who finds pleasure in everyday duties.*

## Rusks

1 c. sugar	3 c. milk
1/2 c. oleo (scant)	5 tsp. (rounding) yeast
2 tsp. salt	1 tsp. sugar
Flour	3/4 c. water
1 tsp. nutmeg	

Scald the milk; pour over the sugar, 1/2 cup oleo and salt. Soak the yeast and 1 teaspoon sugar into the 3/4 cup water. Make a sponge of first 3 ingredients; beat. Add yeast; beat again. Make a stiff dough with flour and nutmeg; let rise. Work down, put in pan for second rising; let rise. Bake at 350° for 40 minutes. When done, put on cake rack and let set overnight. Next morning slice and put on cookie sheet; dry in 300° oven. Brown lightly. Yields 2 to 3 loaves. Keeps well in sealed container.

*Adah Rippentrop*

## Swedish Rusks

1 scant c. sugar	1/2 c. milk or thin cream
1/2 c. butter or margarine	1/2 c. ground, slivered almonds
2 eggs	1/2 tsp. almond extract
3 tsp. baking powder	
3 1/2 c. flour	

Cream butter and sugar. Add eggs; beat well. Add milk to first mixture; beat. Add almonds. Add baking powder to flour; sift into mixture. Form into two long rolls; put on a slightly greased cookie sheet. Sprinkle lightly with sugar. Bake at 350° for 30 to 45 minutes. While still warm, slice and bake in slow oven (275°) for 1 hour. Turn each slice after 1/2 hour, so both sides will get brown and crisp.

Serve with butter. In handling dough, lightly flour hands, as dough may be sticky.

*Fern Boekelman*

*It takes 100 men to make an encampment,  
but one woman can make a home.*

## Hardanger Lefse or West Coast Lefse

4 c. flour  
1/2 c. oleo  
1 tsp. salt

2 c. milk  
(scalded until it boils)

Cut oleo into flour as you would a pie crust. Stir in milk; form into smooth ball. Form into egg-sized balls. Roll very thin while warm, keeping unrolled dough covered. Bake on lefse grill. The pins used to roll out the dough are specialty pins with cut grooves to mark the paper-thin rounds with fine lines. The plate-sized rounds are baked until light brown areas appear, then are turned over to bake on the other side. These hard lefse can be kept indefinitely in a covered container. To serve, lefse, can be dipped in hot water and placed between damp cloths. When soft, spread with butter; sprinkle with sugar, roll or fold, and cut.

One recipe makes 16 to 17 lefse.

*Dolores Fox*

## Lefsa

3 c. potatoes (riced)  
1/2 stick oleo (Blue Bonnet)  
1 T. sugar

1 tsp. salt  
1 c. flour

Place the oleo into the three cups hot and lightly packed riced potatoes. When completely cool, add the sugar, salt and flour. Mix with hands. Divide into 8 sections; roll out on slightly floured pastry cloth. Bake on lefsa grill with temperature set at 425°, until lefsa is slightly browned on both sides. Wipe off each lefsa after done, to remove excess flour.

The more you work each section in your hands before rolling them out, the smoother the edges.

Never turn it over after you start rolling.

Temperatures vary on grills, so may want to start at lower temperature.

Lefsa should be rolled out almost paper-thin.

*Audrey Bokelman*

## Norwegian Lefse

3 1/2 c. flour  
1 tsp. salt

2 c. scalded milk  
2 T. lard

Melt shortening in scalded milk. While hot, pour over sifted dry ingredients. Mix, turn out on floured board and work into a dough. Form into a large ball. Cut off pieces about the size of a ball of pie crust dough.\* Form into a well-floured round, and roll very thin. Place rolled sheet on lefse grill, preheated to 400°. When slightly dry, turn over with lefse turning stick to complete baking. Lefse is flecked with brown when properly baked. Lift from grill with stick inserted under center of sheet. Stack folded lefse on a tray.

\*Half that size for electric grill--yields 18 half-size sheets. Makes 108 servings.

To serve, soak briefly in large pan of warm water, open folded sheet, lay between towels to soften (about 1/2 hour). Spread with butter, sprinkle with sugar, fold over, cut in pie-shaped wedges, roll or fold. Dry lefse has a long shelf life. Simply cover to protect from dust.

*Clarine Boyken*

## Cornbread

1 egg  
2/3 c. sugar  
1/3 c. butter, melted  
1 c. buttermilk

1/2 tsp. baking powder  
1 c. flour  
1/2 tsp. soda  
1 c. cornmeal

Mix ingredients together just until moistened. Bake in greased 8x8-inch pan at 350° for 15 to 20 minutes.

A double recipe fits nicely into a 9x13-inch pan.

*Debra Nelson Johnson*

## Soft Gingerbread

1/2 c. sugar  
1 c. molasses  
1 tsp. cinnamon  
2 1/2 c. flour  
2 tsp. soda, dissolved in  
1 c. boiling water

1/2 c. shortening  
1 tsp. ginger  
1 tsp. cloves  
2 well-beaten eggs, added  
last thing before baking

Pour into 9x13-inch pan and bake at 350° for 35 to 40 minutes.

*June Miller*

## Corn Fritters

- |                      |                                  |
|----------------------|----------------------------------|
| 2 eggs               | 1 tsp. melted fat or cooking oil |
| 1/2 c. milk          |                                  |
| 1 c. sifted flour    | 1 c. drained whole kernel corn   |
| 1 tsp. baking powder |                                  |
| 1 tsp. salt          |                                  |

Beat eggs; stir in milk. Sift flour, baking powder and salt. Stir into milk-egg mixture. Beat in melted shortening; add corn. Drop into hot fat by spoonfuls. Fry at 375° until brown. Serve with syrup. Makes 12 to 15 fritters.

Omit corn for plain fritters.

*June Miller*

## Quick Hush Puppies

- |                       |                             |
|-----------------------|-----------------------------|
| 1 c. regular cornmeal | 1 sm. onion, finely chopped |
| 1 tsp. garlic salt    | 1 stalk celery, diced       |
| 1/4 tsp. soda         | 1/2 c. buttermilk           |
| Dash of pepper        |                             |

Combine first 6 ingredients in large bowl. Stir in buttermilk and mix well. Drop by spoonfuls into hot shortening or oil. Cook until golden brown. Yields 4 to 6 servings.

*Lanita Kardoes*

## Speken Dicken

(Old Year's Cakes)

- |                          |                          |
|--------------------------|--------------------------|
| 2 c. white flour         | Summer sausage           |
| 2 c. rye or graham flour | 1 tsp. soda              |
| 2 eggs                   | 1/2 tsp. salt            |
| 2 T. dark syrup          | 1 tsp. ground anise seed |
| Bacon                    | Buttermilk               |

Mix and add sufficient buttermilk to make a medium batter. Fry the bacon before putting on pancake. Fry like pancake; put a piece of bacon and piece of summer sausage on each pancake while frying. Can add the bacon to the batter if you like. Serve hot with syrup.

Our family gets together, old year's night, and has these pancakes. I guess it is a Rippentrop tradition.

*Adah Rippentrop*

## German Apple Pancake

1/4 c. margarine                      1/4 c. sugar  
2 apples, thinly sliced              1/2 tsp. cinnamon

### BATTER;

3 eggs                                      1/3 c. flour  
1/2 c. milk                                1/4 tsp. salt

In a heavy, 10-inch ovenproof skillet, heat 2 tablespoons margarine. Add apples; cook over medium heat until apples are just tender, stirring occasionally.

**Batter:** In blender, combine eggs, milk, flour and salt. Blend until smooth. Pour batter over apples in skillet. Bake uncovered at 375° for 18 minutes, or until puffy and golden. Dot puff pancake with remaining 2 tablespoons margarine; sprinkle with cinnamon-sugar mixture. Return to oven and bake 2 minutes more. Serve immediately. Makes 2 generous servings. *Shirley Amesburg*

## Oatmeal Pancakes

1/2 c. quick oatmeal                      1 T. vegetable oil  
1/4 c. milk                                    1/4 c. flour  
1/4 c. water                                1 1/4 tsp. sugar  
1 egg                                         1 1/4 tsp. baking powder  
Dash of salt

Soak oatmeal, milk and water for 5 minutes. Mix egg and oil; add to soaked oats. Sift flour, sugar, baking powder and salt. Add to oatmeal mixture. Bake on preheated griddle. Makes 6 small pancakes or 2 servings.

While cooking and turning pancakes, watch closely, as they brown rapidly. *Florence Eden*

## Norwegian Pancakes

4 eggs                                        1 T. sugar  
1 c. flour                                    1/4 tsp. salt  
1 c. milk

Beat together ingredients. Melt 1 tablespoon margarine in 8-inch skillet. When margarine is bubbling, pour in batter to thinly cover bottom of pan. Turn pancakes when set. Use a low to medium heat. These pancakes should not be brown. Serve with hot syrup or sugared berries. Serves 4 to 6. *Mary Franzen*

# Potato Pancakes

4 c. potatoes, grated  
 1 sm. onion, minced  
 1 tsp. baking powder  
 2 to 3 T. flour  
 2 eggs, slightly beaten

1 tsp. salt  
 Pepper  
 Nutmeg (opt.)  
 Salad oil, for frying

Mix potatoes and onion together. Add rest of ingredients; mix well. Drop by spoonful (1/4 cup) into a hot, well-greased skillet. Brown and flatten on both sides until crisp. Drain on absorbent paper. Serve with applesauce or sour cream. Coarsely grate potatoes into a large bowl of ice water to prevent them from turning brown. Let stand 15 minutes; pat dry.

In memory of Pearl (Krominga) Zeihan, Russ' mother.

*Lola Krominga*

# Brunch

Mock Soufflé		Sausage Egg Brunch	
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# General Food Hints

- An apple cut in half and placed in the cake box will keep cake fresh several days longer.
- To keep hard cheese fresh, cover with cloth moistened in vinegar; or grate the cheese and store in a tightly covered jar in the refrigerator.
- To keep sour cream fresh longer, store upside down in the refrigerator so that air cannot enter the container.
- Fresh tomatoes keep longer if stored in the refrigerator with stems down.
- Parsley will keep a long time in the refrigerator if, after washing it, you place it in a covered jar while still slightly damp.
- If soup is too salty, place a piece of raw potato in cooking pot to absorb the salty taste. If soup is too greasy, drop a lettuce leaf in pot. When grease has been absorbed, remove lettuce.
- Citrus fruit yields nearly twice the amount of juice if it is dropped into hot water a few minutes or rolled beneath your hand before squeezing.
- To peel a tomato easily, spear it with a kitchen fork and plunge it into boiling water 30 seconds. The skin will slide right off.
- Tomatoes cut vertically "bleed" less.
- Before measuring syrup, jelly, molasses, honey or other sticky substances, grease the measuring cup.
- To ignite alcohol, brandy, rum, etc., you must first heat it gently to allow the alcohol vapors to rise. If you boil the liquid, the alcohol will evaporate and never ignite.
- Before using the pulp of citrus fruits, grate the peel, being careful not to include the bitter-tasting inner white rind. Place in a tightly covered container and freeze until needed.
- For a ready supply of bread crumbs, save the heels from all your bread plus any stale bread. Place in a plastic bag and freeze until needed. Make crumbs by putting the frozen slices in a blender or food processor. You can also make crumbs first, then freeze for use in any recipe calling for fresh crumbs.
- Fried or baked chicken is especially delicious when it has first been marinated in the refrigerator overnight in buttermilk, sour milk, or sour cream.
- To keep honey from clinging to inside of measuring cup, first coat inside of cup with oil.
- You can get more juice from a dried-up lemon if you heat it for five minutes in boiling water before you squeeze it.
- When making cracker crumbs, put the crackers in a clear bag and use the rolling pin to crush them. This doesn't make a mess on the counter or the rolling pin and the crumbs can be easily poured from the bag into a measuring cup. Then shake the bag out and save it to be used again.

# Brunch

## Mock Soufflé

- |  |   |
|--|---|
| 5 slices sourdough bread<br>or muffins (cubed) | 1 lb. link or Italian sausage<br>(browned & cut bite-size)          |
| 2 c. grated Cheddar cheese                     | 8 lg. eggs, whipped with<br>3/4 tsp. dry mustard &<br>2 1/4 c. milk |

First layer: bread crumbs; second layer: sausage; third layer: cheese.

Pour egg mixture over all and cover and refrigerate overnight. Before baking, dilute and heat 1 can cream of mushroom soup with 1/2 can milk. Pour over top of layers. Bake at 375° for 1 1/2 hours, or until done.

*Connie Head*

## Party Egg Scramble

- |                    |  |
|--------------------|--|
| 4 T. margarine     | 1 1/2 c. Canadian bacon,<br>ham or dried beef      |
| 1/4 c. diced onion | 1 (3 oz.) can mushroom<br>stems & pieces (drained) |
| 12 eggs            | 1/2 tsp. butter flavoring                          |
| 1/2 c. milk        |  |

### TOPPING:

- 4 tsp. melted margarine

- 2 1/2 c. bread crumbs

- 1/4 tsp. paprika

### CHEESE SAUCE:

- 2 T. margarine

- 2 T. flour

- 1/2 tsp. salt

- 1/8 tsp. pepper

- 2 c. milk

- 1 c. cheese

Sauté onions in margarine. In bowl, combine and beat eggs and milk, and scramble in sautéed onions. Add meat, mushrooms and butter flavoring.

**Sauce:** Melt margarine and stir flour in carefully. Add salt, pepper and milk. Thicken and add cheese until melted. Fold this into egg mixture and pour into a 9x9-inch greased pan. Combine and top with margarine and crumbs. Sprinkle with paprika. Bake at 350° for 30 minutes. Makes 6 to 8 servings.

May be made day ahead and put into refrigerator and baked in morning.

*Joan Kiel Barrowman,  
Tucson, AZ*

## Easy Egg Casserole

12 eggs  
 1 c. half & half  
 1/2 tsp. dried minced onion flakes

2 c. cheese  
 1/2 lb. ham

Blend eggs, half & half and onion flakes. Grease pan with butter and put in cheese and ham. Pour the egg mix over this and bake; or refrigerate if you wish.

Can be made night before. Refrigerate. But add extra baking time if you do.

*Marie Bartelt*

## Cheesy Breakfast Pie

1 lb. ground pork, seasoned or fresh  
 1 1/2 T. chopped onion  
 1/2 tsp. salt  
 1 c. shredded cheese, (mozzarella, Cheddar) your choice, or try both

1/4 tsp. pepper  
 1 1/2 c. milk  
 3/4 c. Bisquick baking mix  
 3 eggs

Heat oven to 400°. Lightly grease pie plate, 10 x 1 1/2-inches. Cook and stir ground pork and onion until browned, then drain. Spread evenly in pie plate and season with salt and pepper. Sprinkle cheese over meat. Beat milk, Bisquick and eggs in blender or mixer until smooth. Batter will be thin. Pour over meat and cheese in pie plate. Bake until knife inserted comes clean, about 30 minutes. Let stand 5 minutes before serving, and serve as a piece of pie.

**Note:** If using smaller pie plate, use only 1 cup milk, 1/2 cup Bisquick and 2 eggs.

**Variations:** Try chopped ham instead of pork. If using fresh ground pork, this makes a perfect main dish rather than breakfast. Try it on your family.

*Delores Culbertson*

*The only time it's not bad manners for a man to talk with his mouth full is when he's praising his wife's cooking.*

## Breakfast Brunch

- |                                 |                         |
|---------------------------------|-------------------------|
| 16 slices bread (crust removed) | 3 c. milk               |
| 2 c. American cheese cubes      | 2 c. ham or crisp bacon |
| 3 c. milk                       | 6 eggs                  |
|                                 | 1/2 tsp. dry mustard    |

### TOPPING:

- |                  |               |
|------------------|---------------|
| 2 c. corn flakes | 1/2 c. butter |
|------------------|---------------|

Lay 8 slices of bread in buttered 9x13-inch pan; sprinkle ham or bacon, and cheese. Top with 8 slices bread. Beat eggs, milk, salt and mustard. Pour over ingredients in pan. Cover with foil and refrigerate overnight. Remove from refrigerator an hour before ready to bake. Add topping: cornflakes (I used 1 1/2 cups) crushed with soft butter. Bake at 350° for 1 hour.

*Beverly J. Gerdis*

## Breakfast Pizza

- |  |                            |
|--|----------------------------|
| 1 can Pillsbury crescent rolls               | 1/2 c. finely-diced onion  |
| 1 to 2 c. frozen hash browns                 | 1/2 c. chopped mushrooms   |
| 1 doz. eggs                                  | 1/2 c. chopped olives      |
| 1/2 lb. sausage, crumbled, browned & drained | 1 c. grated Cheddar cheese |

Press rolls in pizza pan or 9x13-inch greased pan; press to fit together to form crust. Spread hash browns on crust first. Then layer meat, onions, mushrooms and olives. Beat eggs with optional seasoning. Pour over top and sprinkle cheese on top. Bake until center is firm. Makes 12 servings.

*Dolores Fox*

*Did you know that a good neighbor always  
knocks before she enters not after she leaves.*

## Breakfast Pizza

- |  |  |
|--|--|
| 1 lb. bulk pork sausage                              | 1 pkg. (8) refrigerated crescent rolls |
| 1 c. frozen loose-packed hash brown potatoes, thawed | 1 c. shredded Cheddar cheese (4 oz.)   |
| 5 eggs   | 1/4 c. milk                            |
| 1/2 tsp. salt  | 1/8 tsp. pepper                        |
| 2 T. grated Parmesan cheese                          |  |

In a skillet, cook sausage until browned; drain off excess fat. Separate crescent dough into 8 triangles. Place in an ungreased 12-inch pizza pan, with points toward the center. Press over bottom and up sides to form a crust; seal perforations. Spoon sausage over crust. Sprinkle with potatoes. Top with Cheddar cheese. In a bowl, beat together eggs, milk, salt and pepper. Pour into crust. Sprinkle Parmesan cheese over all. Bake in a 375° oven for 25 to 30 minutes. Makes 6 to 8 servings.

**Variation:** Can try this pizza with Swiss or Monterey Jack cheese in place of Cheddar, too.

*Beverly J. Gerdis*

## Sausage and Egg Hot Dish

- |  |   |
|--|---|
| 1 (12 oz.) pkg. Jimmy Dean hot sausage | 1 tsp. salt                                     |
| 6 eggs                                 | 6 slices white bread (cubed with crust removed) |
| 2 c. milk                              | 1 c. grated Cheddar cheese                      |
| 1 tsp. dry mustard                     |   |

Brown and drain the sausage. Beat in mixer, remaining ingredients; add sausage. Bake at 350°, uncovered, 35 minutes in a 9x13-inch pan. Let stand 10 minutes before cutting.

This can be made the night before and kept in the refrigerator, then baked in the morning.

*Lisa Tjaden*

## Breakfast Ham and Cheese Casserole

- |                      |                |
|----------------------|----------------|
| 12 eggs, whipped     | 4 T. butter    |
| 1 c. half & half     | Pinch of salt  |
| 2 c. shredded cheese | 2 c. cubed ham |

Mix together. Bake 30 minutes at 350°.

*Good Hope Lyo, Margaret Phelps*

## Breakfast Casserole

6 eggs  
1 lb. diced ham  
2 c. milk

6 slices bread, diced  
1 c. Cheddar cheese  
Salt & pepper

Put ham in bottom of 9x13-inch pan. Mix milk, diced bread, cheese, salt and pepper. Put in refrigerator overnight before baking. Bake at 350° for 45 minutes.

*Judy Countryman Swenson*

## Breakfast Casserole

2 lb. sausage (browned)  
18 eggs  
2 c. milk

1 1/2 T. salt  
3 c. Cheddar cheese  
3 c. seasoned croutons

Put browned sausage in bottom of 9x13-inch pan. Mix together eggs, milk and salt; add cheese. Pour over sausage; cover with croutons. Bake at 325° for 45 to 50 minutes.

*Judy Countryman Swenson*

## Breakfast Casserole

1/2 lb. frozen hash browns  
1 lb. bulk sausage  
6 eggs  
3/4 c. milk  
1/2 c. diced onions  
3/4 tsp. dry mustard

1/2 tsp. salt  
1/4 tsp. pepper  
1 c. shredded Cheddar  
cheese  
Paprika

Cover the bottom of a 9x13-inch oiled pan with potatoes. Brown sausage and put on top. Mix eggs, milk, onions, mustard, salt and pepper; pour on top. Sprinkle with cheese and paprika. Refrigerate overnight. Bake at 350° for 30 minutes. Let set 10 minutes before serving. Makes 6 servings.

**Variation:** May use diced ham in place of sausage, but omit salt. Works well with egg substitute.

*Thresa Baade*

## Sausage Egg Brunch

- |                                 |                              |
|---------------------------------|------------------------------|
| 2 1/2 c. seasoned herb croutons | 1/2 c. milk in soup          |
| 2 c. shredded Cheddar cheese    | 1 lb. bulk sausage (Italian) |
| 2 1/4 c. milk                   | 4 eggs                       |
| 1/2 tsp. salt                   | 3/4 tsp. dry mustard         |
|                                 | 1 can cream of chicken soup  |

Place croutons in bottom of greased 9x13-inch pan or dish. Top with the cheese (save 1/2 cup cheese for top). Brown sausage and drain. Place over croutons and cheese. Beat eggs with 2 1/4 cups milk, and seasonings. Pour over, and refrigerate overnight. Next day before baking, dilute soup with 1/2 cup milk. Pour over and sprinkle remaining cheese. Bake at 300° for 1 1/2 hours. Watch so it doesn't burn. Makes 8 servings.

**Variation:** Can do 48 hours ahead. Can use regular sausage, too. Also can use cream of mushroom soup instead, but chicken makes it tastier.

*Beverly J. Gerdis*

## Brunch

- |  |                             |
|--|-----------------------------|
| 6 eggs   | 1 c. Cheddar cheese, grated |
| 1 lb. sausage, cooked & drained; or 2 c. chopped ham or Spam | 2 slices bread, cut up      |
| 1 c. milk  | 1 tsp. mustard              |

Beat eggs. Mix in rest of ingredients. Make the night before and refrigerate, in an 8x8-inch Pam-sprayed pan. Bake at 350° for 30 to 45 minutes, until done. Makes 6 servings.

*Jere Harms Bartolo*

## Cheese Hash Browns

- |                               |                              |
|-------------------------------|------------------------------|
| 1 can cream of chicken soup   | 1/4 c. melted butter         |
| 8 oz. shredded Cheddar cheese | 1/2 c. milk                  |
| 8 oz. sour cream              | 2 T. onion (more if desired) |
|                               | 24 oz. hash browns           |
|                               | Salt & pepper, to taste      |

Combine all except hash browns. Mix well, then fold in hash browns. Pour into greased pan or bowl. Bake, uncovered, in a 9x13-inch pan or 2-quart bowl, at 350° for 45 minutes.

*Virginia Orthel*

## Baked Hash Browns

- |                                     |   |
|-------------------------------------|---|
| <b>12 oz. hash browns</b>           | <b>1/2 tsp. Season-All (or a little more)</b> |
| <b>1 c. shredded Cheddar cheese</b> | <b>Salt &amp; pepper</b>                      |
| <b>1 sm. onion (diced)</b>          | <b>1 pt. whipping cream</b>                   |

Put half of hash browns in 9x13-inch baking dish; sprinkle on 1/2 cup shredded cheese, then dice onion and add Season-All, salt and pepper; another layer of hash browns and remainder of shredded cheese. Over all, pour cream (must be cream). Bake at 350° for 1 hour. Makes 6 to 8 servings.

*Beverly J. Gerdis*

## Hash Brown Hot Dish

- |   |                                    |
|---|------------------------------------|
| <b>1 to 2 bags hash browns (frozen)</b> | <b>1 can cream of chicken soup</b> |
| <b>1/2 c. oleo, melted</b>              | <b>1 sm. ctn. sour cream</b>       |
| <b>1/2 c. onion (chopped)</b>           | <b>2 c. grated cheese</b>          |

Combine all ingredients. Top with corn flakes and butter, or buttered bread crumbs. Bake at 350° for 1 hour in a 9x13-inch pan.

*Viva Ringsdorf*

## Sausage Hash Brown Omelet

- |                                |                                      |
|--------------------------------|--------------------------------------|
| <b>8 oz. bulk pork sausage</b> | <b>1/4 tsp. salt</b>                 |
| <b>2 c. frozen hash browns</b> | <b>Pepper</b>                        |
| <b>1/4 c. onion, chopped</b>   | <b>1/2 c. American cheese, cubed</b> |
| <b>4 eggs</b>                  |                                      |
| <b>1/4 c. milk</b>             |                                      |

Brown sausage and drain. Keep 1/4 cup grease and put in frypan. Add potatoes and onion. Season with salt and pepper. Cook until underside is crisp and brown. Blend eggs, milk and 1/4 teaspoon salt and pepper. Pour over potatoes. Top with cheese and sausage. Cover and cook over low heat 6 to 8 minutes. Makes 4 servings.

*Margaret Finer*

## Breakfast Bake

Grease bottom and cover bottom of 9x13-inch pan with 2 1/2 to 3 cups seasoned croutons. Top with 1 1/2 cups grated Cheddar cheese. Top with 1 1/2 pounds sausage (browned and drained). Beat with fork, 8 eggs, 2 1/2 cups milk, 1/2 teaspoon salt and 3/4 teaspoon dry mustard. Pour mixture over top. Cover and refrigerate overnight. Next morning, spread 1 pound hash browns over top, then dilute 1 can cream of mushroom soup with 1/2 cup milk and pour over hash browns. Top with 1/2 cup Cheddar cheese. Bake at 300° for 1 hour.

*Diane Anderson*

## Potato Frittata

5 eggs, beaten

1/2 c. milk

3 T. oil

1 c. peeled, cubed potato

3/4 c. chopped onion

1/4 tsp. salt

1/8 tsp. pepper

1/4 c. grated Parmesan  
cheese

1 T. chopped fresh parsley

Combine eggs and milk. Mix well and set aside. Heat oil in 10-inch skillet (non stick). Add cubed potato, onion, salt and pepper. Sauté 8 to 10 minutes or until tender and lightly browned. Add potato mixture, cheese and parsley to egg mixture, stirring constantly. Return to skillet to heat; add egg mixture. Cover, reduce heat and cook 12 to 15 minutes, or until center is set. Cut into wedges and serve immediately. Makes 4 to 6 servings.

*Norma Ricks*

## Potato Cakes

8 c. potatoes

8 T. oleo

1/2 c. milk (Carnation or  
whole)

Dash of salt

3 c. flour

Cook, cool and grind potatoes fine. Add the softened oleo and remaining ingredients. Roll out on floured pastry cloth. Bake on griddle or lefsa grill (about 400°), until lightly browned on both sides. Place on cloth or towel to cool.

These are a good snack when spread with butter and brown sugar, especially when still warm. I make a ball about the size of an apple and roll out to about 8 inches across. A good way to use leftover potatoes.

*Audrey Boekelman*

## Fruit Cup

- |  |                                    |
|--|------------------------------------|
| 1 (6 oz.) pkg. lemon Jello                       | 1 can mandarin oranges,<br>drained |
| 2 c. hot water                                   |                                    |
| 2 c. cold water                                  | 1 can fruit cocktail,<br>drained   |
| 1 (12 oz.) can frozen<br>orange juice, undiluted | 4 or 5 bananas, sliced             |
| 1 can pineapple chunks,<br>with juice            |                                    |

Dissolve Jello in hot water. Then add cold water and frozen orange juice to Jello. Add fruit, except bananas; refrigerate overnight. Before serving, add bananas. Serve.

*Mary Eden*

# Notes & Recipes




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## Food Quantities for 25, 50 and 100 Servings

<b>FOOD</b>	<b>25 Servings</b>	<b>50 Servings</b>	<b>100 Servings</b>
<b><u>Soup &amp; Sandwiches:</u></b>			
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices (3) 1-lb. loaves	100 slices (6) 1-lb. loaves	200 slices (12) 1-lb. loaves
Butter	1/2 lb.	3/4 - 1 lb.	1 1/2 lbs.
Mayonnaise	1 c.	2 - 3 c.	4 - 6 c.
<b>Mixed filling for sandwiches</b> (meat, eggs, fish)			
	1 1/2 qts.	2 1/2 - 3 qts.	5 - 6 qts.
Mixed filling (sweet-fruit)	1 qt.	1 3/4 - 2 qts.	2 1/2 - 4 qts.
Jams & preserves	1 1/2 lbs.	3 lbs.	6 lbs.
Crackers	1 1/2 lbs.	3 lbs.	6 lbs.
Cheese (2 oz.)	3 lbs.	6 lbs.	12 lbs.
Soup	1 1/4 gal.	2 1/2 gal.	5 gal.
Salad dressings	1 pt.	2 1/2 pts.	1/2 gal.
<b><u>Meat, Poultry or Fish:</u></b>			
Wieners (beef)	6 1/2 lbs.	13 lbs.	25 lbs.
Hamburger	9 lbs.	18 lbs.	35 lbs.
Turkey or chicken	13 lbs.	25 - 35 lbs.	50 - 75 lbs.
Fish, large whole (round)	13 lbs.	25 lbs.	50 lbs.
Fish, fillets or steaks	7 1/2 lbs.	15 lbs.	30 lbs.
Meat Loaf	6 lbs.	12 lbs.	24 lbs.
Ham	10 lbs.	20 lbs.	40 lbs.
<b><u>Salads, Casseroles, Vegetables:</u></b>			
Potato salad	4 1/4 qts.	2 1/4 gal.	4 1/2 gal.
Scalloped potatoes	4 1/2 qts. or (1) 12x20" pan	8 1/2 qts.	17 qts.
Mashed potatoes	9 lbs.	18 - 20 lbs.	25 - 35 lbs.
Spaghetti	1 1/4 gal.	2 1/2 gal.	5 gal.
Baked beans	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Jello salad	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Canned vegetables	(1) #10 can	(2 1/2) #10 cans	(4) #10 cans
Lettuce (for salads)	4 heads	8 heads	15 heads
Cabbage (for slaw)	5 lbs.	10 lbs.	20 lbs.
Carrots (3 oz. or 1/2 c.)	6 1/4 lbs.	12 1/2 lbs.	25 lbs.
Tomatoes	3 - 5 lbs.	7 - 10 lbs.	14 - 20 lbs.
<b><u>Desserts:</u></b>			
Watermelon	37 1/2 lbs.	75 lbs.	150 lbs.
Fruit cup (1/2 c.)	3 qts.	6 qts.	12 qts.
Cake	(1) 10x12" sheet cake (1 1/2) 10" layer cakes	(1) 12x20" sheet cake (3) 10" layer cakes	(2) 12x20" sheet cakes (6) 10" layer cakes
Whipping cream	3/4 pt.	1 1/2 - 2 pts.	3 pts.
<b><u>Ice Cream:</u></b>			
Brick	3 1/4 qts.	6 1/2 qts.	12 1/2 qts.
Bulk	2 1/4 qts.	4 1/2 qts. or 1 1/4 gal.	9 qts. or 2 1/2 gal.
<b><u>Beverages:</u></b>			
Coffee	1/2 lb. and 1 1/2 gal. water	1 lb. and 3 gal. water	2 lbs. and 6 gal. water
Tea	1/12 lb. and 1 1/2 gal. water	1/6 lb. and 3 gal. water	1/3 lb. and 6 gal. water
Lemonade	10 - 15 lemons 1 1/2 gal. water	20 - 30 lemons 3 gal. water	40 - 60 lemons 6 gal. water

# Cakes

## Angel Food Cake

- |  |                            |
|--|----------------------------|
| 1 1/2 c. cake flour (sift<br>before measuring) | 1/2 tsp. salt              |
| 2 c. sugar                                     | 1 1/2 tsp. cream of tartar |
| 2 c. egg whites (room<br>temp.)                | 1 1/2 tsp. vanilla         |
|  | 1 tsp. almond flavoring    |

Add 1 cup sugar to flour and sift together 2 or 3 times. Add salt to egg whites. Beat until foamy. Add cream of tartar. Beat until stiff, but not dry. Add 1 cup sugar to egg whites and fold in. Add flavoring. Fold in flour and sugar mixture. Bake at 325° for 45 to 65 minutes in an ungreased angel food pan. Turn cake over and let cool.

*In Memory of Hazel Gigler*

## Angel Food Cake

- |                     |  |
|---------------------|--|
| 1 3/4 c. cake flour | 2 tsp. cream of tartar                   |
| 3/4 c. sugar        | 1 T. each: vanilla & almond<br>flavoring |
| 2 c. egg whites     |  |
| 1/2 tsp. salt       | 1 1/2 c. sugar                           |

Sift flour before measuring. Then sift flour and 3/4 cup sugar together. Beat egg whites until foamy. Add salt; beat one minute. Add cream of tartar. Beat until very stiff. Turn mixer down and add flavorings and sprinkle in the 1 1/2 cups sugar. Fold in the flour and sugar mixture by hand. Put in long angel food pan (15 1/2 x 4 1/2 x 4 1/2-inches). Bake at 350° for 40 to 45 minutes.

*Marie Schutter*

*The only way to have a friend is to be one.*

## Chocolate Angel Food Cake

3/4 c. sifted cake flour  
 1/4 c. dry cocoa  
 1 1/2 c. granulated sugar,  
 divided

1 1/2 c. egg whites (from  
 12 fresh eggs at room  
 temp.)  
 1 1/2 tsp. cream of tartar  
 1/4 tsp. salt  
 1/2 tsp. vanilla

Sift flour with cocoa and 3/4 cup sugar, twice. Set aside. Beat egg whites with cream of tartar, salt and vanilla until stiff enough to form soft peaks, but still moist and glossy. Add remaining 3/4 cup sugar, 2 tablespoons at a time, continuing to beat until egg whites hold stiff peaks. Sift 1/4 of the flour over the egg whites; fold in. Repeat, folding in remaining flour by fourths. Bake in ungreased 10-inch tube pan at 375° for 35 to 40 minutes, or until cake tests done. Invert pan and cool. Makes 12 servings.

*Wilda Ubben*

## Chocolate-Cinnamon Angel Cake

1 1/2 c. egg whites  
 (10 to 12 lg. eggs)  
 1 c. sifted flour  
 1 1/2 c. sifted powdered  
 sugar

3 T. unsweetened cocoa  
 powder  
 1/2 tsp. cinnamon  
 1 1/2 tsp. cream of tartar  
 1 tsp. vanilla  
 1 c. sugar

Bring egg whites to room temperature (about 1 hour). Meanwhile, sift flour, powdered sugar, cocoa and cinnamon together 3 times. Set aside. In large mixer bowl, beat egg whites, cream of tartar and vanilla with electric mixer until soft peaks form. Gradually add sugar, 2 tablespoons at a time, until stiff peaks form. Sift about 1/4 of flour mixture over beaten egg whites; fold in gently. Repeat, folding in remaining flour by fourths. Pour into ungreased 10-inch tube pan. Bake on lowest rack at 350° for 40 to 45 minutes, or until top springs back when lightly touched. Immediately invert pan and cool thoroughly. Loosen sides of cake from pan; remove cake. Makes 16 servings.

Cake has 117 calories, 0g fat, 0mg cholesterol.

*Nancy Isebrand*

## Yellow Angel Food Cake

5 lg. eggs	1/2 tsp. salt
1/2 c. cold water	3/4 tsp. cream of tartar
1 1/2 c. sugar	1/2 tsp. vanilla
1 1/2 c. caked flour (sifted)	1/2 tsp. almond extract
1/2 tsp. baking powder	

Beat 5 egg yolks until frothy. Add cold water. Beat at medium speed. Add sugar. Beat well. Add cake flour, baking powder and salt. Beat 5 egg whites with cream of tartar. Beat until stiff. Fold egg whites into above mixture. Add vanilla and almond extract. Bake 1 hour at 300° to 350°, in tube or long angel food tin.

*Thelma Beenken*

## Sunshine Fluff Cake

9 egg whites	9 egg yolks
1 c. sugar	3/4 c. sugar
1/2 tsp. salt	1 tsp. vanilla
1 c. sifted cake flour	

Beat egg whites until stiff. Gradually add 1 cup sugar, and salt. Beat until stiff. Fold in cake flour. Then beat egg yolks and 3/4 cup sugar in a separate bowl for 7 to 8 minutes with an electric beat until lemon color. Add vanilla. Next, fold yolk mixture into egg white mixture. Bake in ungreased angel food cake pan.

**Variation:** Joyce bakes until brown at 350° and uses only 1/8 teaspoon salt. Margaret bakes for 1 hour at 325°.

*Margaret Finer, Joyce Elman  
In Memory of Johanna Franzen*

## Raw Apple Cake

1 c. chopped walnuts	2 eggs, well beaten
4 c. apples, sliced	2 c. flour
2 c. sugar	1 tsp. soda
1 tsp. vanilla	1 tsp. cinnamon
1 c. oil	1/2 tsp. salt

### TOPPING:

3/4 c. brown sugar	1/4 tsp. cinnamon
--------------------	-------------------

Mix first 6 ingredients together. Stir in the remaining ingredients. Pour into a 9x13-inch greased cake pan. Place topping on top of cake. Bake at 350° for 1 hour.

*Emma Boekelman*

## Raw Apple Cake

- |                           |                 |
|---------------------------|-----------------|
| 4 c. sliced, pared apples | 1 tsp. salt     |
| 2 c. sugar                | 2 tsp. cinnamon |
| 2 c. sifted flour         | 2 tsp. vanilla  |
| 1 1/2 tsp. soda           | 3/4 c. oil      |
| 2 eggs, well beaten       | 1 c. nuts       |

Mix apples and sugar. Let stand a few minutes. Sift dry ingredients; mix with apples. Add eggs, oil, vanilla and nuts. Mix well. Bake in greased 9x13-inch pan at 350° for 50 minutes.

*Lola Krominga*

## Raw Apple Cake

- |                   |                            |
|-------------------|----------------------------|
| 2 c. diced apples | 1 tsp. cinnamon            |
| 1 c. sugar        | 1 tsp. soda                |
| 1 egg             | 1/2 c. chopped nuts (opt.) |
| 1 c. flour        |                            |

### TOPPING:

- |                    |                  |
|--------------------|------------------|
| 1/2 c. brown sugar | 1 c. water       |
| 1/2 c. sugar       | 1/2 c. margarine |
| 3 T. flour         | 1 tsp. vanilla   |

Combine first 2 ingredients and let stand 30 minutes. Combine remaining ingredients and add to first mixture. Pour into 9x9-inch pan. Bake at 350° for 40 minutes..

**Topping:** Boil first 4 ingredients for 4 minutes. Add last ingredients, stir, pour over hot cake; cover with aluminum foil.

*Verla Brandt*

## Apple Cake

- |                                 |                     |
|---------------------------------|---------------------|
| 1 c. vegetable oil or margarine | 2 c. flour          |
| 2 c. sugar                      | 1 1/2 tsp. soda     |
| 2 eggs                          | 1 tsp. salt         |
| 1 tsp. vanilla                  | 1 tsp. cinnamon     |
| 1 tsp. butter flavoring         | 3 c. chopped apples |
| 1 tsp. walnut flavoring         | 1/2 c. walnuts      |

### TOPPING:

- |              |                   |
|--------------|-------------------|
| 1/2 c. sugar | 1/2 tsp. cinnamon |
|--------------|-------------------|

Beat all together and put in a 9x13-inch pan. Let stand 1 hour before baking. Sprinkle topping over cake before baking. Bake 1 hour at 350°.

*Wyona Harms*

## Chocolate Buttermilk Sheetcake

1 c. water	2 beaten eggs
1 stick oleo	1/4 tsp. salt
1/2 c. oil	1 tsp. vanilla
2 c. sugar	1 1/2 tsp. soda dissolved in
1/2 c. cocoa	1/2 c. buttermilk
2 c. flour	

Bring to boil water, oleo and oil (do not cool this mixture). Mix flour, sugar and cocoa together; add boiled mixture to flour mixture. Mix well. Add beaten eggs and mix; add salt and mix; add soda dissolved in buttermilk and mix. Add vanilla and mix. Bake at 350° in jellyroll pan for 25 minutes. While cake is still warm, frost with frosting.

<b>FROSTING:</b>	1 tsp. vanilla
1 stick oleo	3 c. powdered sugar
1/4 c. cocoa	1/3 c. buttermilk

Bring to a boil the oleo, buttermilk and cocoa. Then add powdered sugar and vanilla. This is enough frosting to frost two cakes.

**Note:** I use a 2-quart pan to boil the water, oleo and oil in the cake recipe. I save this pan to make the frosting in.

**Variation:** Geneva uses only 1/4 cup cocoa.

*Roberta Movick, Geneva Miller*

## Chocolate Cookie Cake

4 T. cocoa	1/2 tsp. salt
1 c. water	2 c. flour
2 sticks margarine	1 tsp. baking soda
2 c. sugar	2 eggs
1/2 c. sour or buttermilk	1 tsp. vanilla

Combine cocoa, margarine and water. Bring to a boil or until margarine is melted. Don't cool. Mix flour, soda and sugar. Add to cocoa mixture. Beat in eggs, vanilla, buttermilk and salt. Add vanilla. Place in 11x15-inch pan. Bake at 350° for 20 minutes. Frost when cool.

<b>CHOCOLATE FROSTING:</b>	1/3 c. milk
1 1/2 c. sugar	1 stick margarine

Combine and boil for 1 minute. Add 1/2 cup chocolate chips, 1 cup chopped nuts (optional) and a dash of vanilla. Beat well; spread over cooled cake.

*Lois Boekelman*

## Big Tin Chocolate Cake

2 c. sugar	1/2 c. buttermilk
2 c. flour	2 eggs
1 c. margarine	1 tsp. soda
3 T. cocoa	1/4 tsp. salt
1 c. water	1 tsp. vanilla

Sift together sugar and flour. Bring margarine, cocoa and water to a boil. Cool slightly. Pour over dry mixture and beat well. Add buttermilk, eggs, soda, salt and vanilla. Mix and pour into a greased 11x15-inch pan. Bake at 350° for 20 to 25 minutes. Frost.

*Deb Uken,  
In Memory of Doris Hulme*

## Mayonnaise Chocolate Cake

2 c. sugar	1 c. mayonnaise
2 c. flour	4 eggs
2 tsp. soda	1 c. cold water
1/4 tsp. salt	1 tsp. vanilla
4 T. cocoa	

Put all in bowl and beat 2 minutes with mixer. Bake in a 9x13-inch pan at 350° for 45 minutes, or until middle springs back to touch.

*Janice Folkerts*

## Chocolate Cake

2 c. sugar	1 c. salad dressing
2 c. flour	1 c. cold water
4 T. cocoa	2 whole eggs
2 tsp. soda	2 tsp. vanilla
1/8 tsp. salt	

Put together in mixing bowl; mix thoroughly. Pour into 9x13-inch pan; bake at 350° for 40 to 45 minutes. Frost with your favorite frosting.

This cake is good and moist.

*Ruth Dirksen*

## Midnight Cake

- |                          |                             |
|--------------------------|-----------------------------|
| <b>1 1/4 c. sugar</b>    | <b>1 c. hot water</b>       |
| <b>1/2 c. shortening</b> | <b>1 1/2 c. flour</b>       |
| <b>2 eggs</b>            | <b>1 tsp. baking powder</b> |
| <b>1 tsp. vanilla</b>    | <b>1 tsp. soda</b>          |
| <b>1/2 c. cocoa</b>      | <b>1/2 tsp. salt</b>        |

Mix sugar and shortening together, then add eggs and vanilla; mix well. Combine cocoa and hot water, then sift flour, baking powder, soda and salt together. Add alternately with the cocoa mixture to first mixture. Put in greased and floured 9x13-inch pan and bake at 350° for 45 minutes. Cool, then frost.

*In Memory of Hazel Gigler*

## Low-Cholesterol Chocolate Cake

- |                          |                        |
|--------------------------|------------------------|
| <b>3 c. sifted flour</b> | <b>6 T. oil</b>        |
| <b>2 c. sugar</b>        | <b>2 tsp. vanilla</b>  |
| <b>2 tsp. soda</b>       | <b>2 T. vinegar</b>    |
| <b>1/2 tsp. salt</b>     | <b>2 c. cold water</b> |
| <b>6 T. cocoa</b>        |                        |

Into a 9x13-inch cake pan, sift dry ingredients. Pour the liquids over the dry ingredients and beat in pan until smooth. Bake at 350° for 30 to 40 minutes.

Ice with peppermint icing.

*Jennifer Sleper*

## Velma's Chocolate Cake

- |                             |                                 |
|-----------------------------|---------------------------------|
| <b>2 c. flour</b>           | <b>1 c. vegetable oil</b>       |
| <b>2 c. sugar</b>           | <b>2 beaten eggs</b>            |
| <b>4 T. cocoa</b>           | <b>1 tsp. red food coloring</b> |
| <b>2 tsp. baking powder</b> | <b>2 c. boiling water</b>       |
| <b>2 tsp. soda</b>          | <b>2 tsp. vanilla</b>           |
| <b>1 tsp. salt</b>          |                                 |

Mix in order given. Bake in a jellyroll pan at 350° for 15 minutes.

*Vicky Nelson*

## Devils Food Cake

- |                         |                           |
|-------------------------|---------------------------|
| 1/2 c. margarine        | 1 tsp. baking powder      |
| 2 c. sugar              | 2/3 c. cocoa dissolved in |
| 3 eggs                  | 1/2 c. boiling water      |
| 1 c. sour milk or cream | 1/4 tsp. salt             |
| 1 tsp. soda             | 1 tsp. vanilla            |
| 2 1/2 c. sifted flour   |                           |

Mix. Bake at 350° for 40 to 45 minutes.

*Bernice Tjarks*

## Devils Food Cake

- |                 |                      |
|-----------------|----------------------|
| 1 c. water      | 1 tsp. baking soda   |
| 6 T. cocoa      | 1 tsp. baking powder |
| 2 c. sugar      | 3 c. flour           |
| 1/2 c. lard     | 1/2 tsp. salt        |
| 2 eggs          | 1 tsp. vanilla       |
| 1 c. cold water |                      |

Cook 1 cup water and cocoa to a thin paste. Cream sugar, eggs and lard; add cold water, soda, baking powder, salt, vanilla and flour. Stir in warm cocoa paste and bake in a 9x13-inch cake pan at 350° for 30 to 35 minutes.

*Betty Countryman*

## Always Moist Chocolate Cake

- |              |                  |
|--------------|------------------|
| 3 c. flour   | 2 c. cold water  |
| 1/3 c. cocoa | 1 tsp. vanilla   |
| 1 tsp. salt  | 3/4 c. oil       |
| 2 c. sugar   | 2 T. lemon juice |
| 2 tsp. soda  |                  |

Sift together dry ingredients in large bowl; set aside. In another bowl, mix together liquid ingredients. Add to dry mixture. Mix well. Pour into a greased 9x13-inch pan. Bake at 350° for 30 minutes. Cool and frost.

No mistake, there are no eggs in this recipe!

*Diane Bruns*

## Chocolate Cake

- |   |   |
|---|---|
| <b>1 Duncan Hines chocolate<br/>lite cake mix; no<br/>pudding</b> | <b>1/4 c. oil<br/>3 eggs<br/>1 can cherry pie filling</b> |
|---|---|

Pour into a greased 9x13-inch pan or bundt pan. Bake in a 350° oven for 45 minutes. Can serve with Cool Whip.

*Beverly J. Gerdis*

## Ruby Red Cake

- |                                   |                       |
|-----------------------------------|-----------------------|
| <b>1 1/2 c. sugar</b>             | <b>1 tsp. salt</b>    |
| <b>1/2 c. shortening (Crisco)</b> | <b>2 1/4 c. flour</b> |
| <b>2 eggs</b>                     | <b>1 tsp. vanilla</b> |
| <b>1/2 c. red food coloring</b>   | <b>1 tsp. soda</b>    |
| <b>2 tsp. cocoa</b>               | <b>1 tsp. vinegar</b> |
| <b>1 c. buttermilk</b>            |                       |

Cream shortening, sugar and eggs. Make a paste of coloring and cocoa and add to first mixture. Mix salt and buttermilk and add alternately with flour to first mixture. Add vanilla. Lastly, add separately, soda and vinegar. Do not change order of mixing. Bake in two 9-inch pans for 30 minutes at 350°.

### FROSTING FOR RED CAKE:

- |                   |                  |
|-------------------|------------------|
| <b>6 T. flour</b> | <b>1 c. milk</b> |
|-------------------|------------------|

Cook this together until thick, and cool thoroughly. Meanwhile, cream together 1 cup sugar, 1 cup soft butter and 1 teaspoon vanilla; cream until fluffy and blend this mixture into cooled flour mixture. Beat 10 to 15 minutes, until light.

*Hazel Akkerman*

*Happiness is a perfume you cannot pour on others  
without getting a few drops on yourself.*

## Ginger-Pear Cake

- |                        |  |
|------------------------|--|
| 2 T. butter            | 1 (1 lb.) can pear halves,<br>well drained |
| 1/4 c. brown sugar     | 1/2 c. walnut halves (opt.)                |
| 1/4 c. dark corn syrup | 1 (14 1/2 oz.) pkg. ginger-<br>bread mix   |

Melt butter in 9-inch layer pan. Stir in brown sugar and corn syrup; blend well. Cut pear halves in half, forming quarters. Place walnut half in cavity of each quarter; arrange in pan, spoke-fashion, cut side down. Put remaining nuts in center. Prepare gingerbread mix according to package directions; pour batter carefully over pears and nuts in pan. Bake at 350° for 40 minutes, or until done. Let stand 1/2 minute before inverting on serving plate. Serve with whipped cream.

This makes your kitchen smell so good. In the fall it is a good company cake to serve, and it looks so attractive.

*Mrs. Harry (Marcella) Schutter*

## Rhubarb Upside-Down Cake

- |                           |                       |
|---------------------------|-----------------------|
| 3 c. finely-diced rhubarb | 2 eggs                |
| 3/4 c. sugar              | 1 3/4 c. sifted flour |
| 2 c. mini marshmallows    | 3 tsp. baking powder  |
| 1/2 c. butter             | 1/2 c. milk           |
| 1 c. sugar                | 1 tsp. vanilla        |

Place rhubarb in lightly greased 9-inch square pan. Sprinkle sugar over rhubarb. Scatter marshmallows over top. Cream butter and sugar; add eggs. Beat thoroughly. Add sifted dry ingredients, alternately with milk and vanilla. Pour over rhubarb. Bake for 1 hour at 350°. Cool 5 minutes; invert on plate. Top with whipped cream or ice cream.

*Mrs. Harry (Marcella) Schutter*

## Rhubarb Bundt Cake

1/2 c. butter or margarine	1 tsp. salt
1/2 tsp. butter flavoring	1 tsp. baking soda
1/2 c. brown sugar	1/4 tsp. allspice
1 c. sugar	1/4 tsp. cloves
1 tsp. vanilla	1 1/2 c. finely-chopped rhubarb
1 egg	Nuts (opt.)
1 c. buttermilk	
2 1/2 c. flour, sifted	

Cream butter, butter flavoring and sugars. Add egg and vanilla. Sift together dry ingredients; add alternately with buttermilk. Fold in rhubarb. Pour into well-greased and floured bundt pan. Sprinkle with mixture of 1/3 cup sugar and 3/4 teaspoon cinnamon. Sprinkle on nuts if desired. Bake in preheated 350° oven for 45 to 50 minutes. Cool 10 minutes in pan.

*Dona Shroyer*

## Rhubarb Cake

1 1/2 c. brown sugar	2 c. flour
1/2 c. butter	1 tsp. soda
1 egg	1 1/2 c. chopped rhubarb
1 c. sour milk	1 tsp. vanilla

Mix in order given. Top with 1/2 cup sugar and 1 teaspoon cinnamon. Bake in a 9x12-inch pan at 350° for 45 minutes.

*Harmka Harms*

## Rhubarb Cake

2 beaten eggs	2 tsp. baking powder
1/2 c. milk	4 T. sugar
4 T. melted butter	Pinch of salt
1 c. flour	

Mix eggs, milk and butter. Sift flour, baking powder, sugar and salt. Combine ingredients. Pour into a greased 7x11-inch pan. Sprinkle cut-up rhubarb over top. Sprinkle with 2/3 cup sugar, then some cinnamon. Bake at 350° for 30 minutes.

*Yvonne Rippentrop*

## Watergate Cake or Pistachio Cake

1 pkg. white cake mix  
3 eggs  
3/4 c. oil  
1 c. 7-Up, room temp.

1 pkg. pistachio instant  
pudding  
1/2 c. chopped nuts, walnut  
or pecans  
1/2 c. shredded coconut

### FROSTING:

1 pkg. instant pistachio  
pudding mix  
1 1/2 c. milk

2 pkt. Dream Whip  
1 (3 oz.) pkg. cream  
cheese, room temp.

**Cake:** Combine cake mix, eggs, oil, 7-Up and pudding mix and beat as directed on cake package. Stir in nuts and coconut and turn into greased 9x13-inch pan. Bake at temperature on cake package.

**Frosting:** Combine ingredients and beat until of spreading consistency. Ice cake and, if desired, decorate with coconut and chopped nuts.

**Variation:** Jean bakes her cake at 350° for 45 minutes. Jean uses 1 cup nuts in her cake and doesn't use cream cheese in the frosting.

*Verla Brandt, Jean Graham*

## Pig Pickin' Cake

1 yellow cake mix  
1/2 c. oil  
4 eggs

1 can mandarin oranges  
1/2 c. chopped nuts (opt.)

### TOPPING:

1 med.-size can crushed  
pineapple

1 med.-size ctn. Cool Whip  
1 pkg. vanilla instant  
pudding mix

Prepare cake mix according to directions using oil, eggs, and juice drained from oranges. Stir in chopped oranges and nuts. Pour into pan and bake to temperature on cake mix package. In medium bowl, stir together the crushed pineapple in the juice and the vanilla pudding mix. Fold in Cool Whip and serve as a topping for cake. (Cake got its name because it's so good to "pig out" on.)

*Verla Brandt*

## White Cake

- |                          |                         |
|--------------------------|-------------------------|
| 2/3 c. shortening        | 3/4 tsp. salt           |
| 1 3/4 c. sugar           | 1 1/3 c. milk           |
| 3 c. cake flour          | 2 tsp. almond flavoring |
| 3 1/2 tsp. baking powder | 4 egg whites, beaten    |

Beat egg whites and set aside. Mix together the first 5 ingredients. Pour in milk and flavoring and mix until smooth. Fold in egg whites. Pour into a 9x13-inch cake pan. Bake at 350° for about 35 minutes.

A very good white cake!

*Kristin Harms*

## Ice-Water Cake

- |                                  |                       |
|----------------------------------|-----------------------|
| 2 c. sugar                       | 4 tsp. baking powder  |
| 1/2 c. shortening                | 1/2 tsp. salt         |
| 1 1/2 c. ice water               | 1 tsp. vanilla        |
| 3 1/2 c. flour (2 c. cake flour) | 1 tsp. almond extract |
|                                  | 4 egg whites          |

Add water and flour to creamed sugar and shortening. Beat well after each addition. Then add egg whites and vanilla and almond. Bake in moderate oven, 350°, for 40 minutes.

*Gladys Hansen*

## Bananas 'N Cream Cake

- |                    |                               |
|--------------------|-------------------------------|
| 3 c. flour         | 1 1/2 c. softened margarine   |
| 1 1/2 tsp. soda    | 3 eggs                        |
| 1/2 tsp. salt      | 1/3 c. orange juice           |
| 4 lg. ripe bananas | 1 1/2 tsp. vanilla            |
| 2 1/2 c. sugar     | 1/2 c. chopped walnuts (opt.) |

### FROSTING:

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 (8 oz.) ctn. whipped topping | 1 (8 oz.) pkg. cream cheese |
| 1 (8 oz.) ctn. sour cream      | 1/2 c. sugar                |

Sift flour, soda and salt together. Cream bananas, sugar and margarine. Add eggs, one at a time, beating well. Mix in orange juice and vanilla. Add flour mixture and nuts. Beat well. Spread in a greased 9x13-inch pan. Bake in a 325° oven for 55 to 60 minutes, or until done.

**Frosting:** Combine and frost cake. Keep refrigerated.

It's good with the icing, but it tastes great without.

*Thelma Zwiefel*

## Moist Banana Bundt Cake

<b>5 med. overripe bananas</b>	<b>2 sticks margarine</b>
<b>1/4 c. hot water</b>	<b>(softened)</b>
<b>3 tsp. soda</b>	<b>1 tsp. vanilla</b>
<b>3 eggs</b>	<b>2 c. flour</b>
<b>2 c. sugar</b>	<b>1 c. nuts, chopped</b>

In blender, add bananas, hot water and soda. Mix until a thick liquid. In large bowl, beat eggs, add sugar, margarine and vanilla. Beat on medium speed 2 minutes. Add flour and banana mixture, alternately. Add nuts. Bake in well-greased bundt pan at 350° for 70 minutes.

Very good and moist.

*Grace Kruger*

## Inexpensive Sponge Cake

<b>4 eggs</b>	<b>2 c. sifted flour</b>
<b>2 c. sugar</b>	<b>2 tsp. baking powder</b>
<b>1/2 tsp. salt</b>	<b>2 T. butter, melted in</b>
<b>2 tsp. flavoring</b>	<b>1 c. boiling hot water</b>

Beat very light the eggs. Beat in the sugar, salt and flavoring. Sift together and add the flour and baking powder. Beat in quickly the butter and boiling water mixture. Pour immediately into greased 9x13-inch pan and bake for 30 to 35 minutes at 350°.

This may be used as shortcake. Serve with custard sauce, plain vanilla sauce, or with whipped cream.

*June Miller*

## Dena's Sponge Cake

<b>4 eggs (room temp.)</b>	<b>2 tsp. baking powder</b>
<b>2 c. sugar</b>	<b>1 c. cold water</b>
<b>2 c. all-purpose flour</b>	<b>1 tsp. vanilla</b>
<b>1/2 tsp. salt</b>	

Beat eggs 8 to 10 minutes, until thick and lemon color. Gradually adding 2 cups sugar. Sift flour, salt and baking powder. Add, alternating with 1 cup cold water and the vanilla, mixing well. Pour into greased and floured 9x13-inch pan. Bake 30 to 35 minutes in a 325° oven.

*Dean Siemens*

## Sugarless Fruit Cake

- |               |                          |
|---------------|--------------------------|
| 1 c. dates    | 2 tsp. vanilla           |
| 1 c. raisins  | 2 c. flour               |
| 1 c. prunes   | 2 tsp. soda              |
| 2 c. water    | 1 tsp. cinnamon          |
| 1 c. oleo     | 1 c. chopped nuts (opt.) |
| 4 beaten eggs |                          |

In a 3-quart pan, bring fruit and water to a boil. Simmer for 4 minutes. Add oleo and cool completely. Stir in eggs and vanilla. Add dry ingredients, and nuts if desired. Stir. Pour into a greased 9x13-inch pan. Bake at 325° for 25 to 30 minutes.

Do not overbake.

*Velma Nelson*

## Miniature Christmas Fruitcakes

- |                              |                               |
|------------------------------|-------------------------------|
| 1/2 c. light molasses        | 1 c. + 2 T. all-purpose flour |
| 1/4 c. water                 | 1/4 tsp. baking powder        |
| 1 tsp. vanilla               | 1 tsp. cinnamon               |
| 1 (15 oz.) box raisins       | 1 tsp. nutmeg                 |
| 1 lb. candied fruit, chopped | 1/4 tsp. allspice             |
| 1/2 c. butter or margarine   | 1/4 tsp. cloves               |
| 2/3 c. sugar                 | 1/4 c. milk                   |
| 3 eggs                       | 1 c. chopped nuts             |

In a saucepan, combine molasses and vanilla; add raisins and bring to a boil. Reduce heat and simmer for 5 minutes. Remove from heat and stir in fruit and cool. Meanwhile, in mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Add dry ingredients alternately with milk. Stir in fruit and nuts. Spoon into paper-lined miniature muffin tins, filling almost to top. Bake at 325° for 22 to 24 minutes. Makes 6 dozen. Store in airtight containers.

*Florence Spear*

*Children never exaggerate. They just remember big.*

## Christmas Fruitcake

- |                                       |   |
|---------------------------------------|---|
| 1 lb. dates, chopped                  | 2 c. raisins                              |
| 1/2 lb. white seedless raisins        | 1/3 lb. dried apricots, chopped           |
| 1/2 lb. candied red cherries, chopped | 2 c. Mogen David grape or blackberry wine |
| 1/2 lb. mixed candied fruit           |   |

Let stand overnight.

Combine:

- |                          |            |
|--------------------------|------------|
| 2 c. butter or margarine | 2 c. sugar |
|--------------------------|------------|

Add:

- |                     |                 |
|---------------------|-----------------|
| 3/4 c. grape jelly  | 2 tsp. allspice |
| 1 doz. eggs, beaten | 2 tsp. cloves   |
| 2 T. vanilla        | 1 tsp. salt     |
| 4 c. flour          | 1/2 lb. walnuts |
| 3 tsp. cinnamon     | 1/2 lb. pecans  |

Add fruit mixture to other ingredients. Bake in greased aluminum bread pans half-full. Makes 8 cakes. Bake 1 1/2 hours at 275°. Put pan of water in the bottom of oven.

*Gladys Hansen*

## Yule Cake

- |   |                       |
|---|-----------------------|
| 1 c. whole Brazil nuts                    | 3/4 c. sifted flour   |
| 1 1/2 c. walnut halves                    | 3/4 c. sugar          |
| 1 (7 1/2 oz.) pkg. pitted dates           | 12 tsp. baking powder |
| 1 1/2 c. red maraschino cherries, drained | 1/2 tsp. salt         |
|   | 3 eggs                |
|   | 1 tsp. vanilla        |

Line loaf pan with wax paper. Place nuts and fruits (uncut) in a bowl. Sift dry ingredients over fruits and mix. Beat eggs until light and fluffy. Add vanilla and combine with fruit and flour mixture (it will be mostly fruit, not much batter). Bake 90 minutes at 275°. Wrap cooled loaf in foil and add 1 teaspoon of brandy (optional) each day for 3 days (then wrap tightly and keep in refrigerator).

This is the best homemade fruit cake you'll ever eat!

*Shirley Amesbury*

## Hot Milk Sponge Cake

1 c. sifted all-purpose flour	2 T. butter
1 tsp. baking powder	2 eggs
1/4 tsp. salt	1 c. sugar
1/2 c. milk	1 tsp. vanilla

Heat butter and milk until butter melts; keep hot. Beat eggs until thick and lemon colored; gradually add sugar; beat at medium 4 to 5 minutes. Add dry ingredients; stir to just blend. Stir in hot milk and vanilla; blend. Pour in greased and floured (bottom only) 9x9-inch pan. Bake at 350° for 35 minutes, or until well browned (glass pan, 325° for 40 to 45 minutes). Cake must be well-done in order not to fall. Makes 9 large pieces.

A delicious, comparatively low-fat cake. Frost with made-from-scratch 7-minute frosting; a real taste treat. *Clarine Boyken*

## Lazy Daisy Hot Milk Cake

1/2 c. milk	1 c. flour
1 tsp. butter	1 tsp. baking powder
2 eggs	2 tsp. vanilla
1 c. sugar	

Boil milk and butter. Beat eggs, sugar, flour and baking powder. Add vanilla to mixture. After beating, stir in quickly the milk mixture and put in a 9x9x-inch buttered or greased pan. Bake at 375° for 15 to 17 minutes (ovens may vary).

I double all ingredients for a 9x13-inch pan. Good for strawberry time--makes a good shortcake. *Velda Harms*

## Streusel Cake

<b>CAKE:</b>	2 eggs
1 pkg. Duncan Hines yellow cake mix	2 T. oil
1 pkg. vanilla instant pudding	1 1/3 c. water

<b>STREUSEL:</b>	2 tsp. cinnamon
1/2 c. flour	2 T. butter
1/2 c. brown sugar	

Blend cake mix, pudding mix, oil, water and eggs. Beat 2 minutes at medium speed. Do not overmix. In a small bowl, combine streusel ingredients. Mix with a fork. Cover with 2/3 of the streusel mix. Cover with remaining batter and top with the remaining streusel. Bake at 375° for 30 minutes. *Pam (Peterson) Mefford*

## pudding Poke Cake

- |   |                            |
|---|----------------------------|
| <b>1 pkg. cake mix</b>  | <b>1 c. powdered sugar</b> |
| <b>2 pkg. Jello flavor cook &amp; serve pudding &amp; pie filling</b> | <b>4 c. milk</b>           |
|   | <b>2 T. butter</b>         |

Prepare and bake cake mix as directed on package for 9x13-inch pan. Remove from oven. Immediately poke holes down through cake to pan with round handle of wooden spoon. Holes should be at 1-inch intervals. Mix pudding mix and 1 cup powdered sugar in medium saucepan. Gradually stir in milk. Add butter, stirring constantly. Cook on medium heat until mixture comes to a full boil. Quickly pour hot pudding mixture evenly over warm cake and into holes to make stripes. Refrigerate at least 2 hours, or until ready to serve. Store cake in refrigerator.

*Irene Gray*

## Milky Way Cake

- |                                     |                                   |
|-------------------------------------|-----------------------------------|
| <b>8 Milky Way candy bars</b>       | <b>1 14 c. buttermilk</b>         |
| <b>2 sticks butter or margarine</b> | <b>4 eggs</b>                     |
| <b>2 c. sugar</b>                   | <b>1/2 tsp. soda</b>              |
| <b>2 1/2 c. flour</b>               | <b>1 c. chopped pecans (opt.)</b> |

### **FROSTING:**

- |                                  |                                       |
|----------------------------------|---------------------------------------|
| <b>2 1/2 c. sugar</b>            | <b>1 stick butter</b>                 |
| <b>1 sm. can evaporated milk</b> | <b>1 (6 oz.) pkg. chocolate chips</b> |
|                                  | <b>1 c. marshmallow creme</b>         |

Combine candy bars and 1 stick butter in a saucepan. Cook over low heat, stirring constantly until melted. Set aside. Cream 2 cups sugar and 1 stick butter in a bowl. Beat in eggs. Sift the flour with soda and add to creamed mixture, alternately with buttermilk. Stir in candy mixture. Add pecans and mix well. Pour into greased and floured 9x13-inch pan. Bake at 325° for 1 hour and 10 minutes.

**Frosting:** Combine sugar, milk and butter in saucepan. Cook to soft ball stage on candy thermometer, stirring frequently. Remove from heat and add chocolate chips and marshmallow creme. Cool slightly. Beat until thick and spread over cake.

*Pam (Peterson) Mefford*

## Strawberry Cake

- |  |              |
|--|--------------|
| 1 box white cake mix                     | 3/4 c. oil   |
| 1 (10 oz.) pkg. strawberries<br>(thawed) | 1/2 c. water |
| 3 oz. wild strawberry Jello              | 3 T. flour   |
|  | 3 eggs       |

- |                             |                        |
|-----------------------------|------------------------|
| <b>STRAWBERRY FROSTING:</b> | 1 (10 oz.) ctn. straw- |
| 1 (10 oz.) ctn. Cool Whip   | berries, (thawed)      |

**Cake:** Mix all ingredients together. Pour into a greased and floured 9x13-inch cake pan and bake at 350° for 40 to 45 minutes.

**Frosting:** Mix all ingredients with a spoon and spread on cooled cake. KEEP REFRIGERATED.

*Karon Kaye White, Traer, IA,  
Daughter of Caroline Callies Hansen*

## Graham Streusel Cake

- |                                      |  |
|--------------------------------------|--|
| 2 c. graham cracker crumbs           | 1 pkg. any flavor cake mix<br>(butter pecan works<br>best) |
| 3/4 c. chopped nuts                  | 1 c. water   |
| 3/4 c. packed brown sugar            | 1/4 c. vegetable oil                                       |
| 1 1/4 tsp. cinnamon                  | 3 eggs   |
| 3/4 c. melted butter or<br>margarine | Vanilla glaze (below)                                      |

Generously grease and flour 9x13-inch cake pan. Mix crumbs, nuts, brown sugar, cinnamon and butter; reserve. Blend cake mix as directed. Pour 1/2 of the batter into pan; sprinkle with 1/2 of the reserved crumb mixture. Spread remaining batter over crumb mixture; sprinkle with remaining crumb mixture. Bake until toothpick inserted in center comes out clean, 45 to 50 minutes. Drizzle cake with vanilla glaze. Serve warm.

### GLAZE:

- |                     |                 |
|---------------------|-----------------|
| 1 c. powdered sugar | 1 to 2 T. water |
|---------------------|-----------------|

Mix ingredients until desired consistency.

*Pat Haines*

## Earthquake Cake

1 c. chopped nuts	1/2 c. soft margarine
1 c. shredded coconut	8 oz. soft cream cheese
German chocolate cake mix	3 1/2 c. (1 lb.) powdered sugar

Sprinkle nuts and coconut on bottom of 9x13-inch pan. Mix cake as per directions on box. Pour over nuts and coconut. Combine margarine and cream cheese. Add powdered sugar. Drop by dollops over top of cake. Do not stir. Bake 45 to 55 minutes at 350°. Top crust will crack like earthquake. Do not frost. Can serve with dollop of Cool Whip.

*Erna Sleper*

## Kransekaka

(Norwegian Groom's Cake)

2 c. soft butter	2 tsp. almond extract
1 c. almond paste	4 egg yolks
2 c. sifted powdered sugar	5 c. sifted flour

### FROSTING:

1 1/2 c. powdered sugar, sift (measure, then sift)	2 T. soft butter
	5 tsp. orange juice
	3/4 tsp. almond extract

You will need specially designed concentric ring mold pans (available at Scandinavian specialty shops).

Cream together butter, almond paste, powdered sugar and almond extract, until smooth (use mixer or food processor to do this). Beat egg yolks in well. Measure flour after it has been sifted and add gradually, mixing until very smooth (stir by hand). Using a pastry bag or cookie press, spread dough on the special Kransekaka rings. Chill 15 minutes, if desired. Bake in oven at 350° for 15 minutes, or until lightly browned.

To make the baked dough rings easier to handle, lightly twist the dough in each ring. Place the rings in the freezer until you are ready to assemble the cake.

Assembling cake: Drizzle some frosting on platter to anchor the cake. Place largest ring on frosting. Apply frosting in scallops on first ring. Place next largest ring on top and decorate and stack in order until you have used all of the rings. The scalloped frosting will hold each ring in place.

To decorate: Use small Norwegian flags on stick pins and insert in cake.

To serve: Break into 2 1/2 inch pieces.

*Joy Boyken*

## Chocolate Chip Cake

3/4 c. shortening  
1 c. sugar  
2 eggs  
1 tsp. vanilla  
2 oz. chocolate  
1 c. boiling water

1 3/4 c. flour  
1/2 tsp. salt  
1 tsp. soda  
1 c. chocolate chips  
1/2 c. chopped walnuts

Cream shortening and sugar. Add eggs and vanilla, and mix. Melt chocolate in water; add and mix. Sprinkle the chocolate chips on top of batter and bake in a 9x13-inch pan at 350° for 25 to 30 minutes. Sprinkle with powdered sugar when baked.

*JoAnne Hoover (Ted, Jr.)*

## Hasty Tasty Cake

2 c. sugar  
2 eggs  
2 tsp. vanilla  
1/4 c. cocoa  
2 c. hot water  
3/4 c. chocolate chips

1 c. margarine  
1 tsp. salt  
3 1/2 c. flour  
2 tsp. soda  
3/4 c. brown sugar  
3/4 c. chopped nuts

Cream sugar and margarine; beat in eggs. Add vanilla and dry ingredients. Stir in hot water last. Pour into greased 9x13-inch cake pan. Mix brown sugar, chocolate chips and nuts, and sprinkle over top of cake in pan. Bake for 45 minutes at 350°.

This cake needs no frosting with this baked-on topping.

*Louise Heifner*

## Better Than Sex Cake

1 box chocolate cake mix  
1 can sweetened  
condensed milk

1 btl. squeeze caramel  
syrup  
1 box whipping cream  
Bits of brickle

Make chocolate cake as directed. While cake is still warm, punch holes in cake and pour milk and bottle of caramel over cake. Cool in refrigerator overnight. Frost with whipped cream and sprinkle top with bits of brickle.

Good conversational piece for potlucks or parties.

*Larry Hovey,  
Son-in-law of Mary Eden*

## Supreme Indulgence Cake

**German chocolate cake mix**  
**1 can sweetened condensed milk**

**1 jar Mrs. Richardson's butterscotch caramel fudge topping**

Bake cake mix as directed, in a 9x13-inch pan. While still hot, poke holes in cake with the end of a wooden spoon. Pour sweetened condensed milk into the holes, followed by 1/2 jar of the caramel topping. You may use a Cool Whip frosting, if desired.

*Joleen Heyer*

## Butterscotch Cake

**4 eggs**  
**2 c. sugar**  
**2 c. flour**  
**2 tsp. baking powder**

**1 c. milk**  
**2 T. butter**  
**2 tsp. vanilla**

### **FROSTING:**

**6 T. melted butter**  
**4 T. sweet cream**

**15 T. brown sugar**  
**1/2 c. coconut**  
**1/2 c. nuts**

Beat eggs until very light. Then add sugar and beat some more. Sift together flour, baking powder and salt; add to eggs. Heat milk and butter to boiling point. Pour over batter while hot, and beat thoroughly. Add vanilla and bake 45 minutes in greased 9x13-inch pan at 350°. While baking, mix frosting. Immediately when cake is baked, spread this uncooked frosting over top and put back in oven until frosting is a nice light brown. Remove and cool.

*Janice Folkerts*

## Pineapple Cake

**1 pkg. yellow cake mix**  
**1 (No. 2) can crushed pineapple in heavy syrup**

**6 oz. vanilla instant pudding**  
**8 oz. Cool Whip**

Bake cake as directed in a 9x13-inch pan. While hot, poke holes with drinking straw, 1 inch apart. Spread with undrained pineapple. When cool, frost.

Frosting: Mix pudding mix and 1 1/2 cups milk as directed. Fold in Cool Whip.

*Lila Attig*

## Italian Cream Cake

- |   |                             |
|---|-----------------------------|
| 1 stick margarine                                       | 1 tsp. soda                 |
| 1/2 c. vegetable shortening<br>(butter-flavored Crisco) | 5 egg whites (beaten stiff) |
| 2 c. sugar  | 1 c. buttermilk             |
| 5 egg yolks   | 1 c. coconut                |
| 2 c. flour  | 1 tsp. vanilla              |

Cream shortenings and sugars; add egg yolks and beat well. Add flour, soda and buttermilk, and mix well. Stir in coconut, vanilla and nuts; fold in the egg whites. Bake in a 9x13-inch greased and floured sheet cake pan. Bake at 350° for 10 minutes. Frost with the recipe below.

### FROSTING:

- |                                |                         |
|--------------------------------|-------------------------|
| 1 (8 oz.) pkg. cream<br>cheese | 1/2 stick margarine     |
|                                | 3 1/2 c. powdered sugar |
|                                | 1 tsp. vanilla          |

Mix all together and spread on cooled cake.

*Mary Norland*

## Coconut Pound Cake

- |                        |                            |
|------------------------|----------------------------|
| 2 1/2 c. sugar         | 2 1/2 c. self-rising flour |
| 1 c. vegetable oil     | 1 c. milk                  |
| 1 tsp. coconut extract | 1 c. coconut               |
| 5 eggs                 |                            |

Bake in bundt pan for 1 hour at 350°, or until done. Cool before removing from pan. Cream together sugar, oil and extract. Add 5 eggs, one at a time, beating well. Add self-rising flour, milk and coconut. Beat well. Put in bundt pan.

*Arnetta Norland*

## 7-Up Cake

- |  |                      |
|--|----------------------|
| 1 box lemon cake mix                   | 4 eggs               |
| 1 (3 oz.) box instant<br>lemon pudding | 1 (10 oz.) btl. 7-Up |

Mix cake mix, pudding, eggs and 7-Up. Pour into a 9x13-inch pan. Bake at 300° for 60 minutes.

### PINEAPPLE TOPPING:

- |                |                         |
|----------------|-------------------------|
| 2 eggs         | 1 can crushed pineapple |
| 1 stick oleo   | 1 c. sugar              |
| 1 tsp. vanilla | 2 T. flour              |

Prepare topping in double boiler and cook until thick. Cool cake and top with prepared topping. Garnish with whipped cream.

*Jean Graham*

## Lemonade Cake

- |   |            |
|---|------------|
| 1 pkg. lemon cake mix                                     | 4 eggs     |
| 1 (4-serving) pkg. lemon<br>flavor instant pudding<br>mix | 1 c. water |
|   | 1/4 c. oil |

### LEMONY GLAZE:

- |  |                                       |
|--|---------------------------------------|
| 2 scoops (1/2 c.) Country<br>Time lemonade flavor<br>mix | 1/2 c. water                          |
|  | 2 T. melted butter or<br>margarine    |
|  | 2 c. unsifted confectioners'<br>sugar |

Combine cake mix, pudding mix, eggs, water and oil in large mixer bowl. Blend well, then beat at medium speed for 4 minutes. Pour into a greased and floured fluted tube pan. Bake at 350° for 50 to 55 minutes, or until cake tester in center is clean. Do not underbake. Cool in pan 5 minutes, then thoroughly prick warm cake with cake tester or wooden pick completely through to bottom of cake. Gradually spoon lemony glaze over cake until completely absorbed. Cool 15 minutes. Remove from pan; sprinkle with confectioners' sugar, if desired.

**Lemony Glaze:** Combine lemonade flavor mix, water, melted butter or margarine in a bowl. Add sugar. Blend well. Only use half of the glaze.

*Donna Akkerman Worth*

## Pumpkin Cake

- |                      |                      |
|----------------------|----------------------|
| 4 eggs               | 1 tsp. cinnamon      |
| 2 c. pumpkin         | 1/2 tsp. nutmeg      |
| 1 c. oil             | 1 c. sugar           |
| 2 c. flour           | 1 c. chocolate chips |
| 1 tsp. soda          | 1 c. All-Bran        |
| 2 tsp. baking powder |                      |

Mix all together and bake at 350° for 45 to 50 minutes in a bundt pan.

*Linda Etherington*

## Chocolate Chip Oatmeal Cake

- |                        |                        |
|------------------------|------------------------|
| 1 3/4 c. boiling water | 2 eggs                 |
| 1 c. quick oatmeal     | 1 3/4 c. flour         |
| 1 c. brown sugar       | 1 T. cocoa             |
| 1 c. white sugar       | 1 tsp. soda            |
| 1/2 c. oleo            | 1/2 tsp. salt          |
| 3/4 c. walnuts         | 1 pkg. chocolate chips |

Pour boiling water over oleo and oatmeal. Let stand 10 minutes. Stir mixture until oleo melts. Add brown sugar, white sugar and eggs. Mix well. Continue mixing and add flour, cocoa, soda and salt. Stir in 1/2 cup chocolate chips. Pour into greased 9x13-inch pan. Sprinkle walnuts and remaining chocolate chips on top. Bake at 350° for 35 to 40 minutes.

*Diane Boyken*

## Rum Cake

- |  |                      |
|--|----------------------|
| 1/2 c. pecans, chopped                               | 1/2 c. light rum     |
| 1 pkg. Duncan Hines golden<br>Butter yellow cake mix | 1/2 c. water         |
| 1 (3 3/4 oz.) pkg. vanilla<br>instant pudding        | 1/2 c. vegetable oil |
|  | 4 eggs               |

Sprinkle pecans in bottom of greased and floured tube pan. Put cake mix and pudding mix into bowl and add rum, water and oil. Mix well. Add eggs, one at a time, mixing well as they are added. Pour batter over nuts in pan. Bake at 325° for 1 hour, or until done. Cool in pan for 20 minutes. Turn onto plate and top with glaze.

### GLAZE:

- |                       |            |
|-----------------------|------------|
| 1/4 c. butter, melted | 2 T. rum   |
| 1/2 c. sugar          | 2 T. water |

Mix all ingredients and simmer for 3 minutes.

*Betty Krantz Haboush*

## Champagne Cake

- |                       |                             |
|-----------------------|-----------------------------|
| 1 pkg. white cake mix | 2/3 c. water                |
| 2 egg whites          | Few drops red food coloring |
| 2/3 c. cherry wine    |                             |

Mix the above well and beat 4 minutes. Pour into two 9-inch greased and floured pans. Bake at 350° for 20 minutes.

### FROSTING:

- |                             |                           |
|-----------------------------|---------------------------|
| 1/3 c. vegetable shortening | 1 lb. powdered sugar      |
| 1/3 c. milk                 | 4 drops red food coloring |
|                             | 1/2 pt. whipped cream     |

Beat first 4 ingredients well and spread 1/2 mixture between cake layers. Add 1/2 pint whipped cream to remaining mixture and frost cake. Refrigerate.

*Delores Stroebel Kinseth*

## Carrot-Pineapple Cake

### (READ BEFORE MAKING)

- |                  |                             |
|------------------|-----------------------------|
| 2 c. flour       | 1/2 tsp. salt               |
| 2 tsp. cinnamon  | 2 c. sugar                  |
| 3 eggs           | 3/4 c. oil (I used 1/2 c.)  |
| 3/4 c. sour milk | 2 c. grated carrots (I used |
| 1 tsp. vanilla   | 2 jars Junior baby food)    |
| 3/4 c. nuts      | 1 sm. can crushed pine-     |
| 1 c. coconut     | apple, drained              |

### FROSTING:

- |                             |                         |
|-----------------------------|-------------------------|
| 1 (3 oz.) pkg. cream cheese | 1 tsp. vanilla          |
| 1/4 c. butter or oleo       | Dash of salt            |
|                             | Powdered sugar          |
|                             | 1 tsp. butter flavoring |

Sift together flour, soda, cinnamon and salt. Beat eggs and add sugar, sour milk, oil and vanilla. Beat the liquid ingredients into the dry ingredients and add grated carrots, nuts, coconut and pineapple (drained very well). Mix all together well and pour into greased 9x13-inch pan. Bake at 350° for 50 to 55 minutes.

**Frosting:** Blend all together and add powdered sugar to spreading consistency. Sprinkle nuts on top.

**Variation:** I added 2 tablespoons ReaLemon juice to take away the extreme sweet taste.

*Beverly J. Gerdis*

## Harvey Wallbanger's Cake

1 pkg. yellow cake mix	1 pkg. vanilla instant pudding
1 c. oil	
4 eggs	3/4 c. orange juice
1/4 c. Galliano	1/4 c. vodka

Mix together and beat for 4 minutes. Pour into well-greased bundt pan. Bake at 350° for 45 to 50 minutes. Dust with powdered sugar. Very moist.

*Beverly J. Gerdis*

## Best-Ever Whipping Cream Pound Cake

3 sticks butter	3 1/2 c. sifted cake flour
3 heaping c. sugar	1/2 pt. whipping cream
6 eggs	1 tsp. vanilla flavoring

Cream sticks of butter with sugar. Add the eggs to this, one at a time. Beat until smooth. Add sifted cake flour alternately with whipping cream. Add vanilla flavoring. Grease and flour a 10-inch tube pan and pour mixture into pan. Bake at 300° for 1 hour and 30 minutes, checking for doneness before then.

It works best to let butter sit at room temperature prior to creaming it into the sugar.

*Amelia Boyken*

## Orange Raisin Cake

Grind 1 1/2 cups raisins and 1 whole orange with rind; set aside. Mix 1/2 cup shortening and 1 cup sugar and blend. Add 2 eggs, 1 cup sour milk or buttermilk mixed with 1 teaspoon soda. Add 1/2 teaspoon salt and 1 teaspoon vanilla, and blend. Add 2 cups flour. Beat thoroughly. Take half of raisin mixture and add to above and beat until light. Grease a 9x13-inch pan. Bake at 350° for 45 to 60 minutes. Take the rest of raisin mixture and add 1 teaspoon vanilla, 1/4 teaspoon salt, 1 tablespoon butter and 1 1/2 cups powdered sugar. Add enough cream to make a thick mixture. Put on warm cake.

*Lola Krominga*

## Maple Nut Cake with Maple Syrup

1/2 c. butter or Spry  
1/4 c. brown sugar, well  
packed  
2 eggs  
1 c. maple syrup  
5 T. milk

1 tsp. vanilla  
3/4 tsp. salt  
2 1/4 tsp. baking powder  
2 1/2 c. flour  
1/2 c. nutmeats

Cream sugar and butter; add egg yolks, milk and maple syrup, then flour sifted with baking powder. Add vanilla and nutmeats. Lastly, add beaten egg whites. Cover with white frosting.

In memory of my mother, Alice Hammond.

*Lola Krominga*

## Layered Puff Cakes

Melt 2/3 cup chocolate chips, 1/4 cup milk and 1 tablespoon sugar in top of double boiler. Set aside.

Batter: Sift 1 cup flour, 1 teaspoon baking powder and 1/2 teaspoon salt. Cream 1/4 cup butter and 1/2 cup sugar. Add 4 egg yolks, 1 teaspoon vanilla and 1/2 teaspoon almond extract. Add the dry ingredients alternately with 1/3 cup milk.

**Top Layer:** Beat 4 egg whites, 3/4 cup sugar, 1/4 teaspoon salt and 1/4 teaspoon cream of tartar. Beat until stiff peaks form.

Drop batter into muffin cups, lined with paper baking cups, allowing 1 tablespoon per cup. Place 1 teaspoon chocolate mixture over batter. Top with meringue. Bake at 325° for 30 to 35 minutes. Makes 18 cupcakes.

*Mrs. Harry (Marcella) Schutter*

*A true friend is someone who thinks you're a good egg  
even though she knows you are slightly cracked.*

## Chocolate Surprise Cupcakes

- |                                |                 |
|--------------------------------|-----------------|
| 1 (8 oz.) pkg. cream cheese    | 1/4 c. cocoa    |
| 1 egg                          | 1 tsp. soda     |
| 1/3 c. sugar                   | 1/2 tsp. salt   |
| 1/8 tsp. salt                  | 3/4 c. oil      |
| 1 (6 oz.) pkg. chocolate chips | 1 tsp. vinegar  |
| 1 1/2 c. flour                 | 1 tsp. vanilla  |
| 1 c. sugar                     | 1 c. warm water |

Mix together first 5 ingredients: cream cheese, egg, sugar, salt and chips. Set aside. Sift the dry ingredients together into a bowl. Make a well in flour mixture and add rest of ingredients. Mix well and put into cupcake papers. Fill each one 1/3 to 1/2-full with mixture and put 1 tablespoon of cream cheese mixture on the top of each cupcake. Sprinkle with nuts if desired. Bake at 350° for 30 minutes.

*Cindy Schutter*

## Cream-Filled Cupcakes

- |                      |                 |
|----------------------|-----------------|
| 2 1/2 c. flour       | 1 c. oil        |
| 2 c. sugar           | 1 c. buttermilk |
| 1 tsp. baking powder | 1 tsp. vanilla  |
| 1/3 c. cocoa         | 2 tsp. soda     |
| 1/4 tsp. salt        | 1 c. hot water  |
| 2 eggs               |                 |

Sift dry ingredients together. Add eggs, oil, buttermilk and vanilla. Mix 90 seconds. Add soda to hot water; mix again. Pour into cupcake liners and fill 2/3-full. Bake at 350° for 20 minutes.

- |                 |                       |
|-----------------|-----------------------|
| <b>FILLING:</b> | 1/4 tsp. salt         |
| 1/2 c. sugar    | 1 T. water            |
| 1/3 c. milk     | 1 tsp. vanilla        |
| 2/3 c. Crisco   | 3/4 c. powdered sugar |

Beat sugar, milk, Crisco, salt, water and vanilla for 7 minutes. Add powdered sugar and beat 5 minutes. Put filling in a cake decorating tube and squirt into top of cupcake just until the top starts to split. Frost with your favorite frosting. Makes 32 cupcakes.

*Lisa Tjaden*

## Chocolate Frosting for Brownies

3 T. cocoa  
1/4 c. water  
1/2 c. brown sugar

1 tsp. vanilla  
Powdered sugar

Mix cocoa, water and brown sugar together and bring to a boil. Remove from heat. Add vanilla and enough powdered sugar to thicken and spread easily.

*Mary Eden*

## Velma's Chocolate Frosting

1 c. sugar  
2 T. cocoa

1/4 c. butter  
1/4 c. milk

Mix all ingredients together in a medium saucepan. Let come to a hard boil. Remove from heat. Beat by hand occasionally, while it is cooling, until it is spreading consistency. Frost immediately. This will frost a 9x13-inch pan. It takes 1 1/2 recipe for a jellyroll pan.

*Vicky Nelson*

## Peppermint Icing

(No Cholesterol)

2 c. powdered sugar  
2 T. milk  
1/4 tsp. peppermint  
flavoring

Dash of salt  
Red or green food coloring  
(opt.)

Mix ingredients until smooth. May add food coloring, if desired. Makes enough icing for 9x13-inch cake.

*Jennifer Sleper*

## Seven-Minute Frosting

1 egg white  
1 tsp. white Karo syrup  
1/3 c. boiling water

1 c. sugar  
Few grains of salt  
1/2 tsp. vanilla

Combine sugar, salt, Karo syrup and boiling water in 1-quart saucepan. Place on surface unit of stove; set at a very low heat. Add unbeaten egg white. Beat with rotary beater (electric, hand-held, or manual type) about seven minutes, or until icing is thick enough to spread. Add vanilla; spread on cake at once. Will frost a 9x13-inch loaf cake, a layer cake, or, very thickly, a 9x9-inch cake.

*Clarine Boyken*

## Fluffy Frosting

1 c. milk  
5 T. flour  
1/2 c. soft butter

1/2 c. shortening  
1 c. sugar  
1 tsp. vanilla

In small saucepan, cook milk and flour until thick. Cover and chill well. Beat butter, shortening, sugar and vanilla. Add cooled milk mixture. Beat 10 minutes.

Very good on chocolate cake.

*Judy Heyer*

## White Frosting

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

Pinch of salt  
1/2 c. sugar  
1/2 tsp. vanilla

Heat until thick, but do not boil, flour and milk. Stir until cool. In a small bowl, mix butter, salt, sugar and vanilla. Add paste mixture and beat all ingredients 5 minutes. Will frost 1 angel food cake or one 9x13-inch cake.

*Annetta Norland,*

*In Memory of Alta Norland*

## Hot Sauce

(For cake, pudding, etc.)

1 egg  
1 c. sugar  
1/2 c. hot water

1/2 c. butter  
1 T. vinegar  
1 tsp. vanilla

Beat the egg. Pour boiling water over sugar and butter in a saucepan. Add vanilla, vinegar and egg. Boil over low heat until thick. Serve on cake instead of frosting, or on bread pudding. Put in a jar in refrigerator and heat as you use it.

*Myrth Akkerman Ugland*



# Notes & Recipes

## Velma's Chocolate Frosting

## White Frosting

## Hot Sauce

## Seven-Minute Frosting

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# Candy and Frosting Chart

230 - 234 degrees.....	Thread
234 - 240 degrees.....	Soft Ball
244 - 248 degrees.....	Firm Ball
250 - 266 degrees.....	Hard Ball
270 - 290 degrees.....	Soft Crack
300 - 310 degrees.....	Hard Crack

## Coloring Your Frosting For Decorating

**Turquoise** - 2 parts blue and 1 part green

**Aqua** - 2 parts green and 1 part blue

**Apricot** - light orange and add a little pink

**Deep Apricot-Orange** - 2 parts yellow and 1 green

**Rust** - 3 parts red and 4 yellow and 1 green

**Brown** - 3 parts red and 1 part blue

**Christmas Red** - color white a dark pink, add yellow and let it turn orange, then add red and let stand to darken.

**Christmas Green** - should be bright green and add a bit of blue.

**Bright Red** - must color yellow and then add red.

**Shades of Brown** - add yellow or red

**Orange** - make a bright yellow and add red to desired shade.

**Flesh** - 1 part red, 1 part blue, and 3 parts yellow. Also 2 drops yellow and 1 drop red makes flesh.

**Avocado** - leaf green and orange or brown

**Chartreuse** - leaf green and slight lemon yellow

**Cranberry** - royal red, slight brown and slight lavender

**Plum** - violet and red

**Coral** - red-red and yellow

**Bronze** - brown and yellow and red

**Burgundy** - dark and slight lavender and slight blue

# Candies & Snacks

## Caramel Crispix Mix

- |                                    |                           |
|------------------------------------|---------------------------|
| 1 1/2 boxes Crispix cereal         | 2 sticks margarine        |
| 12 oz. salted peanuts,<br>no skins | 2 c. brown sugar          |
| 1/2 bag little pretzels            | 1 1/2 c. white Karo syrup |
|                                    | 1 T. baking soda          |

Use 2 grocery sacks, one inside the other. Put, Crispix, peanuts and pretzels in sack. In large pan, put oleo, brown sugar and syrup. Bring to rolling boil; boil for 2 minutes. Remove from heat; stir in soda. Pour over ingredients in sack; stir. Place sack in microwave on HIGH for 4 minutes, turning sack to different side and stirring between each minute. Spread out to cool.

*LeAnn Engelbarts*

## Buckeyes

- |   |                                   |
|---|-----------------------------------|
| 1 1/2 c. creamy peanut butter           | 1 lb. (3 1/2 c.) powdered sugar   |
| 1/2 c. lightly-salted butter<br>or oleo | 1 (6 oz.) pkg. chocolate<br>chips |
| 1 tsp. vanilla                          | 2 T. solid vegetable shortening   |

Mix well first four ingredients, using hands. Roll into small balls. Melt together chips and shortening. Dip balls (use a toothpick in center) into chocolate and place on wax paper. Cool. Store in refrigerator. Makes 50.

*Trudy Budlong*

## Old-Fashioned Peanut Brittle

- |                       |                     |
|-----------------------|---------------------|
| 2 c. sugar            | 1 c. butter or oleo |
| 1 c. light corn syrup | 2 c. raw peanuts    |
| 1/2 c. water          | 1 tsp. baking soda  |

Use a candy thermometer. In a 3-quart heavy saucepan, heat sugar, syrup and water, stirring until sugar dissolves. When syrup boils, blend in butter or oleo. Stir frequently after temperature reaches 230°. Add peanuts when temperature reaches 280°; stir constantly to hard crack stage (305°). Remove from heat; quickly stir in soda, mixing well. Pour onto 2 buttered cookie sheets, spreading quickly. Loosen from pan when candy hardens. Break into pieces. Makes 2 1/2 pounds. Allow 45 minutes to make candy.

*Trudy Budlong*

## Peanut Brittle

3 c. white sugar	1 pkg. raw peanuts
1 c. white corn syrup	1 tsp. vanilla
1 c. hot water	1 T. margarine
1 tsp. salt	4 tsp. soda

Cook first 4 ingredients to 240°, then add package of raw peanuts; cook to 300°, stirring to keep from burning. Remove from stove and add vanilla, margarine and soda; stir well. Pour out on well-greased jellyroll pan. When slightly cool, stretch. Break into pieces when cool.

*Deane Harringa*

## Peanut Clusters

1 1/2 c. almond bark	4 T. peanut butter
2 (12 oz.) pkg. chocolate chips	2 lb. salted peanuts

Melt almond bark; when almost melted, add chocolate chips, peanut butter and salted nuts. Drop by spoon on wax paper.

*Donna R. Dreesman,  
Kathy Bowers Kurtzleben*

## Peanut Clusters

2 1/2 lb. white almond bark	1 (12 oz.) pkg. milk chocolate
1 (12 oz.) pkg. chocolate chips	5 (10 oz.) pkg. peanuts

Melt together and add peanuts. Drop by teaspoonfuls on wax paper; let set.

*Judith Akkerman Stock*

## Turtles

1 (14 oz.) can sweetened condensed milk	Pecan halves
1 pkg. chocolate almond bark	Caramel syrup (ice cream topping)
	Melted chocolate chips

Remove label from sweetened condensed milk can, don't open. Place can in saucepan (deep); cover with cold water. Bring to boil for 2 1/2 hours. Melt almond bark as directed on package. Mix condensed milk and almond bark together. On wax paper, place drop of melted almond bark, pecan half, drop of caramel; cover with chocolate. Let set, and good eating!

Great for Christmas goodies.

*Donna Hovey,  
Daughter of Mary Eden*

## English Toffee

1 c. sugar  
1 c. butter  
Dash of salt

1/4 c. water  
4 Hershey candy bars  
Chopped pecans (opt.)

Place first 4 ingredients in heavy pan; stir to dissolve sugar. When mixture boils, stir constantly to prevent burning, until mixture is rich caramel brown color (294°). Reduce heat, as this candy scorches easily. Pour at once into an ungreased 9x13-inch pan. Lay chocolate bars on hot candy and as it melts, spread. Top with chopped pecans.

*Laurie Harms,*

*In Memory of Helen Schuster*

## Caramels

1 lb. brown sugar  
1/2 lb. butter (not oleo)  
1 c. sweetened  
condensed milk

1 c. white syrup  
1 tsp. vanilla

Melt butter in heavy pan. Add sugar, milk and syrup. Bring to rolling boil. Stir constantly over medium heat, for 12 minutes. No longer! Remove from heat. Add vanilla; stir. Pour into well-buttered 8x8-inch pan. Cool at room temperature. Cut in rectangles; wrap in Saran Wrap. Store in covered container.

These stay soft! A favorite at holidays, but delicious all year long!

*Sharla Bowers Krein*

## Taffy

2 c. white sugar  
1 c. white syrup

1/2 c. sweet cream

Combine sugar, syrup and cream in heavy saucepan. Cook to medium-hard ball or about 246° or 248°. Pour onto 2 buttered 9-inch square pans or pie pans. Cool; but before hardened, butter hands and pull candy back and forth until candy gets creamy white. Pull into narrow ribbon, twist, and with scissors, cut into small pieces.

This was my father's recipe. When candy was ready to pull, my father and mother worked together. They worked on the porch, where it was cooler.

*Florence Eden*

## Cinnamon Popcorn

1 c. unpopped corn	1 tsp. salt
2 c. sugar	Red food coloring
1/2 c. white corn syrup	1 tsp. baking soda
1 c. butter	1 tsp. cinnamon oil

Pop corn and place in large bowl. Mix sugar, syrup, butter and salt in saucepan. Heat to boiling. Boil 5 minutes or to 248°. Add few drops of food coloring, soda and cinnamon oil; mix well. Pour over popcorn; stir. Spread in two jellyroll pans. Bake for 1 hour at 200°, stirring every 15 minutes.

*Dona Shroyer*

## Popcorn Cake

4 qt. popped corn	1 (16 oz.) pkg. marshmallows
1/2 lb. salted peanuts	1/2 c. margarine
1/2 lb. gumdrops	1/2 c. vegetable oil

Melt last three ingredients. Stir into the dry mixture. Then press into a greased angel food cake pan. Allow to cool before slicing.

*Carole Tuecke*

## Popcorn Cake

1/2 c. Mazola corn oil	4 1/2 qt. popped popcorn
1/2 c. margarine	1 1/2 c. M&M's
16 oz. marshmallows	1 c. roasted peanuts

Boil together oil, margarine and marshmallows. Pour over popcorn. Add M&M's and peanuts. Press in a buttered bundt or angel food cake pan.

*Lynne Hoover (Mrs. Terry)*

## Caramel Corn

6 qt. popped corn	1 lb. packed brown sugar
1 lb. peanuts	1/4 c. dark corn syrup
1 c. oleo or butter	1/4 c. molasses

Place popcorn in large bowl. Mix in nuts. In 5-quart saucepan, combine remaining ingredients. Bring to a boil over medium heat, boil and stir for 5 minutes. Pour syrup over popcorn and stir to coat. Turn coated popcorn into roasting pan. Bake at 250° for 1 hour. Remove from oven and break apart while warm. Cool. Store in airtight container.

*Esther Abbas Dickmeyer*

## Microwave Caramel Popcorn

3 qt. popped corn	1/2 tsp. salt
1/2 c. butter or margarine	1/2 tsp. soda
1 c. brown sugar	1 tsp. vanilla
1/4 c. white syrup	

Combine butter, sugar, syrup and salt in glass bowl. Cook on high 4 minutes. Stir after 2 minutes. Add 1/2 teaspoon soda and 1 teaspoon vanilla. Pour over popped corn; stir well. Cook for 30 seconds more in microwave.

*Ruth E. Hanson*

## Microwave Caramel Corn

1/2 c. butter (not margarine)	1/4 tsp. salt
1/2 c. brown sugar	1/4 tsp. soda
1/4 c. white corn syrup	1/2 tsp. vanilla
	4 qt. popped corn

Combine butter, brown sugar, corn syrup and salt. Cook 4 minutes on HIGH; stir after each minute. Add soda and vanilla. Pour popped corn into grocery sack and pour hot syrup over it. Cook in microwave 1 1/2 minutes on HIGH. Remove, shake, and cook 15 seconds on HIGH. Let dry.

*Sherill Meinders*

## Microwave Munchy Crunchy

1/2 c. sugar	2 c. Corn Chex
1/4 c. margarine, melted	2 c. Rice Chex
2 T. corn syrup	1 c. dry-roasted nuts
1/4 tsp. baking soda	1 1/2 c. M&M's
3 c. Cheerios	

Boil sugar, margarine and syrup on HIGH for 2 minutes, stirring often. Reduce power to 30% and boil for 3 minutes; stir twice. Add baking soda; stir. Mix cereals and peanuts in large bowl. Toss with syrup. Cook on HIGH for 1 1/2 minutes, stir, cook on HIGH for 1 1/2 minutes, stir and cook 30 seconds more. Pour on cookie sheet to cool. Stir in M&M's after cooled. Store in airtight container.

*Gloria Bartelt*

## Caramel Corn Chex Munchies

- |                           |                                  |
|---------------------------|----------------------------------|
| <b>2 sticks oleo</b>      | <b>1 (12 oz.) box Corn Chex</b>  |
| <b>2 brown sugar</b>      | <b>1 jar dry-roasted peanuts</b> |
| <b>1/2 c. white syrup</b> |                                  |

Boil for 1 1/2 minutes, oleo, brown sugar and white syrup. Put in large bowl, safe for microwave, the Corn Chex and peanuts. Pour boiled mixture over these; shake or stir well. Microwave 4 minutes; shake or stir every minute. Spread on greased cookie sheet, or cool on wax paper.

*Amanda Bruns,  
Joyce Polzin*

## Microwave Party Mix

Microwave on HIGH:

- |                         |                                |
|-------------------------|--------------------------------|
| <b>1 stick oleo</b>     | <b>1/4 c. light corn syrup</b> |
| <b>1 c. brown sugar</b> | <b>Dash of salt</b>            |

Microwave for 2 minutes; stir. Microwave 2 more minutes. Stir in 1 teaspoon vanilla, 1 teaspoon baking soda. Pour over 1 large box Crispix cereal, 10 ounces pretzels and 3 cups peanuts in a brown paper bag. Microwave 1 1/2 minutes. Shake bag 1 minute. Microwave 1 more minute; shake. When cool, add 1 pound M&M's.

*Barbara Bowers Murra*

## Puppy Chow

- |  |                               |
|--|-------------------------------|
| <b>2 c. semi-sweet chocolate chips</b> | <b>1/2 c. margarine</b>       |
| <b>1 c. peanut butter</b>              | <b>1 (17 oz.) box Crispix</b> |
|  | <b>4 c. powdered sugar</b>    |

Microwave chocolate chips, peanut butter and margarine until melted. Stir often. Combine cereal and chocolate mixture in large bowl until cereal is coated. Sprinkle powdered sugar over cereal mix; stir until well coated.

Store in airtight container in cool place.

*Jere Bartolo*

## Granola

- |                           |                                    |
|---------------------------|------------------------------------|
| <b>1 c. brown sugar</b>   | <b>4 c. old-fashioned rolled</b>   |
| <b>1 stick margarine</b>  | <b>oatmeal</b>                     |
| <b>1/4 c. white syrup</b> | <b>1 c. coconut</b>                |
| <b>1/2 tsp. salt</b>      | <b>1 c. wheat germ</b>             |
|                           | <b>1/2 to 3/4 c. almond slices</b> |

Bring the first four ingredients to a boil in the microwave, or on the stove for 3 minutes. Remove and stir in 1/2 teaspoon soda. Pour this over the other four ingredients (mixed together). Put this on a large, well-greased cookie sheet. Bake at 300° for 30 minutes. Stir at 15 minutes, and again at the end. Let it cool on the sheet. Store in an airtight container.

*Mary Norland*

## Peanut Butter Cups

- |                                   |                             |
|-----------------------------------|-----------------------------|
| <b>1 1/2 lb. chocolate almond</b> | <b>1/2 c. peanut butter</b> |
| <b>bark</b>                       | <b>1/4 c. melted oleo</b>   |
| <b>1 c. powdered sugar</b>        |                             |

Melt almond bark in a double boiler. Mix peanut butter, powdered sugar and melted oleo--not hot. Make into balls (I make sure I have 60 balls). Pour melted chocolate into bottom of small paper cups, about 1-inch in size, then press one of the balls in chocolate; pour chocolate on top. Let set.

\*I use 8 chocolate and 4 white squares of almond bark, to equal the 1 1/2 pounds. It's okay to use all chocolate; usually it's more bitter, unless it's milk chocolate.

*Beverly J. Gerdis*

## No-Bake "Reese's" Peanut Butter Bars

- |                            |                                |
|----------------------------|--------------------------------|
| <b>1 c. peanut butter</b>  | <b>1 pkg. graham crackers,</b> |
| <b>2 c. powdered sugar</b> | <b>crushed</b>                 |
|                            | <b>1 c. margarine, melted</b>  |

Mix all of the above ingredients. Press into 9x9-inch pan; chill. Melt 6-ounce package of chocolate chips and 6-ounce package of butterscotch chips together; spread over bars.

*Britney and Jacob Kurtzleben*

## Caramel Snicker Bars

- |                                 |                          |
|---------------------------------|--------------------------|
| 11 1/2 oz. milk chocolate chips | 5 T. butter or margarine |
| 2 T. vegetable shortening       | 2 T. water               |
| 14 oz. Kraft caramels           | 1 c. salted peanuts      |

Melt chips and shortening; pour 1/2 into 8-inch foil-lined pan. Refrigerate 15 minutes. Combine caramels, butter and water in pan; melt until smooth. Add peanuts to caramel; pour over refrigerated chocolate. Refrigerate again for 15 minutes, or until it is tacky, then pour remaining chocolate over caramel; refrigerate until firm.

Once firm, it is best to take it out of pan and remove foil before cutting. This keeps the foil from getting on pieces.

*Cindy Schutter*

## Snicker Bars

- |                           |                         |
|---------------------------|-------------------------|
| 2 c. chocolate chips      | 3/4 c. peanut butter    |
| 1/2 c. butterscotch chips | 1 c. sugar              |
| 1/4 c. milk               | 1/4 c. butter           |
| 1 c. marshmallow creme    | 1 1/2 c. salted peanuts |
| 1 tsp. vanilla            | 2 T. water              |
| 30 caramels               |                         |

**First Layer:** Melt and spread 1 cup chocolate chips, 1/4 cup butterscotch chips and 1/4 cup peanut butter into buttered 9x13-inch pan; cool.

**Second Layer:** Boil 5 minutes: 1 cup sugar, 1/4 cup milk and 1/4 cup butter. Add marshmallow creme, vanilla and 1/4 cup peanut butter. Spread over first layer.

**Third Layer:** Melt 30 caramels and 2 tablespoons water in double boiler; pour over second layer and cool.

**Fourth Layer:** Repeat first layer and pour over caramel; cool.

*Pam Schmidt*

*If you wish to grow thinner, diminish your dinner.*

## Dandy Candy Bars

- |                              |                          |
|------------------------------|--------------------------|
| 1 1/2 c. sugar               | 3 tsp. vanilla           |
| 1 1/2 c. white syrup         | 1 (12 oz.) box Special K |
| 1 (18 oz.) jar peanut butter | cereal                   |

### FROSTING:

- |                          |                         |
|--------------------------|-------------------------|
| 9 Hershey chocolate bars | 3 c. butterscotch chips |
|--------------------------|-------------------------|

Combine sugar and syrup; cook over medium heat until mixture boils. Remove from heat, stir in peanut butter and vanilla; mix well. Add Special K. Press mixture in 12x18-inch buttered jellyroll pan (rolling pin works great). Cool. Melt butterscotch chips and Hershey bars over low heat. Spread over bars; cool, then cut.

*Lisa Tjaden*

## Almond Butter Crunch

- |                                 |                       |
|---------------------------------|-----------------------|
| 1 c. blanched, slivered almonds | 1/2 c. sugar          |
| 1/2 c. butter, not oleo         | 1 T. light corn syrup |

I always double this recipe.

Combine all ingredients in a skillet and mix thoroughly. Bring to a boil over medium heat, stirring constantly. Continue boiling and stirring until mixture turns golden brown (about 5 to 6 minutes). Spread candy on buttered foil. Break into small pieces when hard.

My dad's favorite candy.

*Pamela Ludwig Hansen*

## Fantasy Fudge

- |                                  |                           |
|----------------------------------|---------------------------|
| 3 c. sugar                       | 1 (7 oz.) jar marshmallow |
| 3/4 to 1 c. oleo                 | creme                     |
| 2/3 c. evaporated milk           | 1 tsp. vanilla            |
| (5 1/3 fl. oz. can)              | 1 c. nuts (opt.)          |
| 1 (12 oz.) pkg. chocolate pieces |                           |

Combine sugar, oleo and milk in heavy pan. Bring to a boil, and boil 5 minutes, or until candy forms a firm ball in really cold water. Stir constantly; scorches easily. Remove from heat; stir in chocolate chips and marshmallow creme, vanilla and nuts until well blended. Pour quickly into a buttered 9x13-inch pan. Cool; cut into squares. Makes 3 pounds.

If no marshmallow creme is used, use 2 3/4 cups mini marshmallows; put candy in 10x14-inch pan.

*Mrs. Roy Walrod,  
Judy Countryman Swenson*

## Angel Food Candy

- |                        |                               |
|------------------------|-------------------------------|
| <b>1 c. sugar</b>      | <b>1 T. baking soda</b>       |
| <b>1 c. dark syrup</b> | <b>1 lb. chocolate almond</b> |
| <b>1 T. vinegar</b>    | <b>bark, melted</b>           |

Combine sugar, syrup and vinegar; cook over medium heat, stirring constantly until sugar dissolves. Cook without stirring, 300° (hard-crack). Remove from heat and quickly stir in soda. Pour in buttered 9x13-inch pan; cool. (Will not fill pan.) Break into bite-size pieces. Dip in melted almond bark. Place on wax paper.

*Velda Smidt*

## Happy Meals

- |                     |                                 |
|---------------------|---------------------------------|
| <b>Nilla Wafers</b> | <b>Shoestring potato sticks</b> |
| <b>Mint patties</b> |                                 |

Put 1 mint patty between 2 Nilla Wafers to make a "hamburger". Make as many hamburgers as needed. Put them on a cookie sheet for 5 minutes at 200°. Put 1 hamburger and a handful of sticks (french fries) in a bag to make your "Happy Meal".

*Ann Phelps*

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## Cleaning Tips

- Dishwasher detergent also is good to use for removing ink or fruit powder drink stains from countertops.
- Dusty curtains, draperies and slipcovers that are not soiled can be freshened by tumbling in the warm dryer with a damp bath towel. Be sure not to overload -- leave room for fluffing.
- After washing your storm windows, spray Pam or other pure vegetable spray or coating to the metal tracks. They will operate much easier.

# Casseroles

## "No Peek" Casserole

- |                                |                                     |
|--------------------------------|-------------------------------------|
| 1 1/2 lb. stew meat, in pieces | 1 pkg. onion soup mix (dry)         |
| 1 can cream of mushroom soup   | 1 (4 oz.) can mushrooms, with juice |
|                                | 2/3 c. water                        |

Brown stew meat. Add rest of the ingredients as listed above; mix well. Bake in a covered casserole for 2 1/2 hours at 300°. Don't peek! Serve over noodles or mashed potatoes. Serves 4 to 6 people.

*Lisa Dirksen*

## Quick and Easy Hot Dish

- |   |   |
|---|---|
| 1 pkg. macaroni & cheese dinner         | 1 T. dried onion, chopped                       |
| 1 c. cubed, cooked chicken, ham or beef | 1 can cream of chicken, mushroom or celery soup |
|   | 1/2 c. milk                                     |

Prepare dinner according to package directions. Add remaining ingredients. Pour into a 1 1/2 quart casserole dish. Bake 20 minutes in 350° oven.

*Gloria Asche*

## Wild Rice Casserole

- |  |                              |
|--|------------------------------|
| 1 pkg. Uncle Ben's wild rice, with herbs | 1 can cream of mushroom soup |
| 2 lb. hamburger                          | 1 can cream of chicken soup  |
| 1 sm. onion                              | 1 can mushrooms, drained     |

Cook rice according to package directions. Brown hamburger with onion; drain off excess fat. Mix remaining ingredients with rice and meat mixture. Pour into greased casserole. Bake, uncovered, 1/2 to 1 hour at 350°.

*Donna Rafdal Wubben*

## Wild Rice Supreme

- |                              |  |
|------------------------------|--|
| 1 pkg. Uncle Ben's wild rice | 2 c. milk                                      |
| 3 c. boiling water           | 1 (4 oz.) can mushrooms                        |
| 1/2 tsp. salt                | 1/2 tsp. Worcestershire sauce                  |
| 1 lb. seasoned pork sausage  | Buttered bread crumbs or croutons, for topping |
| 1/4 c. flour                 |  |

Cook wild rice in 3 cups of boiling water and salt. Brown sausage and drain. Over medium heat, combine milk, flour and mushrooms. Stir until thick; add sauce. Combine sausage, rice and milk sauce in a greased casserole. Top with bread crumbs and bake for 30 to 40 minutes in a moderate oven.

Note: The rice is the original package with herbs.

*Marvella Post*

## Smokie Links Casserole

- |                                 |                                 |
|---------------------------------|---------------------------------|
| 2 c. cooked macaroni, drained   | 1 can cream of chicken soup     |
| 1 pkg. frozen, mixed vegetables | 1 1/2 c. Velveeta cheese, cubed |
| 1 pkg. Smokie links             | 3/4 can of milk                 |

Cook macaroni; drain. Add frozen, mixed vegetables. Cut Smokie links into small pieces. Add these to the macaroni and vegetables. Add cream of chicken soup, cubed Velveeta cheese and milk. Bake at 350° for 45 minutes to 1 hour. Makes two, 1 1/2-quart casseroles.

*Cindi (Baade) Sweedler*

## Spam Casserole

- |                             |                                 |
|-----------------------------|---------------------------------|
| 8 oz. spaghetti, cooked     | 1 c. milk                       |
| 1 (12 oz.) can Spam, cubed  | Salt & pepper, to taste         |
| 1/3 c. onion, chopped       | 1 1/2 c. bread crumbs, buttered |
| 1/4 lb. cheese, cubed       |                                 |
| 1 can cream of chicken soup |                                 |

Mix all the ingredients, except bread crumbs. Put bread crumbs on top. Bake 45 minutes to 1 hour at 350°. Makes a large casserole.

*Lina Sonnenberg*

## Corned Beef and Macaroni

6 oz. (2 c.) uncooked macaroni	1 can cream of chicken soup
12 oz. canned corned beef	1 c. milk
1/4 lb. Velveeta cheese, cubed	1/2 c. chopped onion
1 can cream of mushroom soup	1/2 c. buttered bread crumbs

Cook macaroni. Pour water over; rinse and drain. Mix all ingredients, except bread crumbs. Sprinkle over all and bake 1 hour at 350° in 9x13-inch baking pan. Serves 15.

*Peggy Hill*

## Corned Beef Dinner

1 (8 oz.) pkg. noodles	1 can cream of chicken soup
1 (12 oz.) can corned beef, chopped	1 c. milk
1/4 lb. cheese, cubed	1/2 c. chopped onions
	1 c. buttered crumbs

Cook noodles and drain. Combine all ingredients except crumbs. Put in a casserole, alternating noodle mixture and bread crumbs. Top with crumbs. Bake at 350° for 1 hour.

*Velida Bruns*

## Casserole Sauce Mix

2 c. instant dry milk crystals	2 T. dried onion flakes
3/4 c. cornstarch	1/2 tsp. dried thyme (opt.)
1/4 c. instant chicken bouillon	1/2 tsp. dried basil (opt.)
	1/2 tsp. pepper

Combine all ingredients; store in airtight container. I use as substitute for one can condensed soup. Mix 1/3 cup dry mix and 1 1/4 cup water in saucepan. Cook; stir until thickened.

You can add cooked, chopped celery, onion and/or mushrooms to make imitation cream of celery, onion or mushroom soup. Also use beef bouillon instead of chicken.

*June Miller*

## Macaroni-Cheese Casserole

- |   |                              |
|---|------------------------------|
| 1 (8 oz.) box macaroni,<br>cooked & drained | 1/4 c. pimento, chopped      |
| 1 can mushroom soup                         | 1/4 c. chopped onion         |
| 2 sm. cans sliced<br>mushrooms, drained     | 1 lb. Cheddar cheese, grated |
| 1 c. mayonnaise                             | 3 T. butter or oleo, melted  |
|   | Cracker crumbs               |

Combine and pour into greased 9x13-inch baking dish. Crumble crackers (coarsely crumbled) on top and drizzle melted butter over all. Bake at 375° for 25 to 30 minutes. *Mildred Boyken*

## Brat Casserole

- |   |   |
|---|---|
| 6 fully-cooked bratwurst,<br>cut into 1/2" pieces | 1 (10 3/4 oz.) can<br>condensed cream of<br>mushroom soup |
| 5 med. potatoes, peeled,<br>cooked & cubed        | 10 oz. shredded Cheddar<br>cheese                         |
| 1 (16 oz.) can cut green<br>beans, drained        |   |

Stir the brats, potatoes, beans, soup and 5 ounces (1/2) of the cheese together. Place in a 3-quart casserole dish and spread the remaining cheese on top. Cover the dish. Bake in a 350° oven until heated through, about 45 minutes. Makes 10 servings.

*Mary Trunkhill*

## Fried Rice

- |                          |                           |
|--------------------------|---------------------------|
| 3 T. butter              | 1/2 tsp. salt             |
| 3 eggs, well beaten      | 1 tsp. sugar              |
| 4 to 5 c. cooked rice    | 3 to 4 T. soy sauce       |
| 2 T. chopped green onion | 1 c. diced ham or chicken |

Melt butter in microwave dish, covered. Add eggs and cook 1 1/2 minutes; stir. Cook 1 minute longer. Add remaining ingredients; stir gently to blend. Microwave 3 to 5 minutes on HIGH.

*Marlys Mueller*

## Homemade Noodles

<b>2 c. flour</b>	<b>1 tsp. baking powder</b>
<b>3 eggs</b>	<b>4 T. milk</b>
<b>2 T. melted margarine</b>	<b>1 tsp. salt</b>

Place flour in bowl; make a well and add the rest of the ingredients. Mix with fork, and then with fingers until a very stiff dough is formed. Roll out on floured pastry sheet until very thin. Slice. You may spread out noodles to dry for 2 hours. Drop into boiling broth; cook 10 minutes, or may just drop into boiling water, and cook for 10 minutes. Rinse and use in recipes.

*Doris Leeck*

## Noodle Romanoff

<b>5 oz. Creamettes (corkscrews)</b>	<b>1/2 tsp. salt</b>
<b>1 c. sour cream</b>	<b>Dash of pepper</b>
<b>1 c. small-curd cottage cheese</b>	<b>Onion (opt.)</b>
<b>1/4 tsp. Worcestershire sauce</b>	<b>Garlic (opt.)</b>
	<b>1 T. chives</b>
	<b>Parmesan cheese</b>
	<b>Paprika</b>

Cook noodles until tender; drain. Add ingredients except cheese and paprika. Mix and turn into a buttered 1 1/2-quart casserole. Sprinkle first with Parmesan cheese and then with paprika. Bake at 350° for 45 minutes. Do not overbake. May cover for partial heating.

*Alta Hamilton*

## Cavatini

<b>1 lb. hamburger</b>	<b>16 oz. Ragu spaghetti sauce</b>
<b>1 onion</b>	<b>8 oz. tomato sauce</b>
<b>Salt</b>	<b>1 tsp. garlic salt</b>
<b>Pepper</b>	<b>Mozzarella cheese</b>
<b>1/2 c. of 4 kinds macaroni</b>	

Brown hamburger, onion, salt and pepper. Boil macaroni. Mix all ingredients; spread in 9x13-inch greased cake pan. Cover with mozzarella cheese. Bake, uncovered, at 350° for 30 to 40 minutes.

*Marilyn Bengston*

## Cavatini

- |   |   |
|---|---|
| <b>1 1/2 lb. ground beef</b>            | <b>1 (16 oz.) jar spaghetti sauce</b>             |
| <b>1 onion, chopped</b>                 | <b>1 tsp. brown sugar</b>                         |
| <b>1 green pepper, diced</b>            | <b>3/4 c. each of 3 different macaroni shapes</b> |
| <b>1 (4 oz.) can mushrooms, drained</b> | <b>8 oz. mozzarella cheese, shredded</b>          |
| <b>1 (16 oz.) jar pizza sauce</b>       |   |

Brown hamburger in skillet, stirring until crumbly; drain. Add onion, green pepper, mushrooms, spaghetti sauce, pizza sauce and brown sugar; mix well. Simmer for several minutes. Cook pastas, using package directions. Drain. Add to ground beef mixture and mix well. Spoon into 9x13-inch pan. Sprinkle with cheese. Bake at 350° for 40 minutes.

*Joy Boyken*

## Italian Seasoning

- |                                |                                     |
|--------------------------------|-------------------------------------|
| <b>3 tsp. sweet basil</b>      | <b>1/4 tsp. garlic powder</b>       |
| <b>1/2 tsp. ground oregano</b> | <b>1/4 tsp. cayenne pepper</b>      |
| <b>1 tsp. rosemary</b>         | <b>1/4 tsp. ground white pepper</b> |
| <b>1 tsp. garlic salt</b>      |                                     |

Combine all of the above ingredients in a bowl, using a muddle to grind ingredients together or your fingers if a muddle is not available. Store in airtight container. Use to season pizza sauces, spaghetti sauces, French bread, etc.

*Lisa Lee Meyer*

## Cavatini Casserole

- |  |  |
|--|--|
| <b>2 lb. hamburger</b>                                 | <b>8 oz. mostaccioli macaroni (cooked according to directions)</b> |
| <b>Onion, to taste</b>                                 |  |
| <b>Seasoning salt</b>                                  |  |
| <b>1 (1 qt.) jar garden-style Ragu spaghetti sauce</b> | <b>8 oz. shredded mozzarella cheese</b>                            |

Brown hamburger with diced onion or onion powder and seasoning salt to taste; drain. Add spaghetti sauce and simmer together with hamburger. Mix together hamburger mixture and macaroni; spread in 9x13-inch pan. Sprinkle cheese on top and bake in 350° oven until cheese is melted and begins to brown. Can add sliced ripe olives and mushrooms if desired.

*Janice Folkerts*

## Spaghetti Casserole

- |                            |                          |
|----------------------------|--------------------------|
| 1 (10 oz.) pkg. spaghetti  | 2 to 2 1/2 lb. hamburger |
| 1 egg                      | 1 pkg. pepperoni slices  |
| 1/2 c. milk                | 2 c. mozzarella cheese   |
| 1 (32 oz.) jar Prego sauce |                          |

Cook spaghetti; brown hamburger. Beat egg and milk together; drain. Pour over spaghetti, and mix in sauce. Add hamburger. Mix, and put in 9x13-inch pan. Top with pepperoni slices, then spread the mozzarella cheese over all. Bake at 350° for 30 to 40 minutes.

*Pat Schutjer Loehr*

## Make-Ahead Spaghetti Pie

- |   |                                 |
|---|---------------------------------|
| 8 oz. spaghetti, cooked & drained (still hot) | 1 to 2 c. cottage cheese        |
| 2 beaten eggs                                 | 1 1/2 lb. hamburger, browned    |
| 2 T. butter or margarine                      | 1 qt. spaghetti sauce           |
| 1/3 c. Parmesan cheese                        | 2 c. shredded mozzarella cheese |

Cook spaghetti and drain; mix the eggs, butter and Parmesan cheese. Stir into the hot spaghetti. Put this spaghetti mixture into a well-oiled pan (9x13 inches). Use oil, not solid shortening, on the pan. Pat the mixture down with the back of a spoon or spatula. Spread cottage cheese over the spaghetti. Add the meat to the spaghetti sauce; pour over the cottage cheese layer. Cover with the mozzarella cheese. Cover and refrigerate overnight, or for a few hours. Bake at 350°, uncovered, for 45 to 55 minutes. This is a great make-ahead way to have spaghetti. It cuts and serve like lasagna. Serves 8.

*Lina Sonnenberg*

*Happiness is like potato salad.*

*When you share it with others it's a picnic.*

## Baked Rotini

1/2 of 1 lb. pkg. rotini noodles	1 (4 oz.) can sliced mushrooms, undrained
1 lb. ground beef	1 tsp. salt
1 c. chopped onion	1/2 tsp. basil leaves
1 sm. green pepper, chopped	1/2 tsp. oregano leaves
1 (28 oz.) can tomatoes, cut up	1/4 tsp. garlic powder
1 (6 oz.) can tomato paste	1/4 tsp. crushed red pepper
	2 c. mozzarella cheese, grated

Prepare rotini noodles according to package directions. Drain. In large skillet, cook ground beef, onion and green pepper. Drain excess fat. Add tomatoes, tomato paste, mushrooms and seasonings. Simmer on low heat for 20 minutes. Combine cooked rotini and sauce; layer 1/2 into a 3-quart baking dish. Top with 1 cup of mozzarella; layer remaining rotini mixture, and top with remaining mozzarella cheese. Bake in a 350° oven for 35 minutes. Makes 6 to 8 servings.

**Patricia Johnson**

### **How to Preserve a Husband**

*Be careful in your selection; do not choose too young, and take only such varieties as have been reared in good moral atmosphere. When once selected, let that part forever remain settled, and give your entire thought to preparation for domestic use.*

*Some insist on keep them in a pickle, others are constantly getting them in hot water; this makes them sour, hard and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with love and seasoned with kisses. Wrap them in a mantle of charity.*

*Keep warm with a steady fire of domestic devotion and serve with the milk of human kindness. Thus prepared, they will keep for years.*

# Conway Fettucini

## CHEESE SAUCE:

**1 (8 oz.) pkg. cream  
cheese**

**8 oz. (sm. bar) Cheddar  
cheese, grated**

**8 oz. (sm. bar) Swiss  
cheese, grated**

**1 cube butter**

Melt above ingredients very slowly.

**8 oz. half & half**

**2 chicken bouillon cubes**

Melt into cheese mixture.

**Garlic, to season  
Lawry's seasoned salt,  
to season**

**1 to 2 head broccoli,  
cut up**

Cook in microwave, or steam.

Sauté:

**1 to 1 1/2 lb. chicken  
breast (cut up), until  
just pink**

**Garlic  
Lawry's seasoned salt  
Pepper**

**1/4 lb. butter**

Add:

**1/2 lb. mushrooms**

Cook 5 minutes.

Add

**1 1/2 lb. raw shrimp, lg. & cleaned**

Cook above until shrimp are done. (Do not overcook or shrimp will become tough. Add butter as needed to complete sauté.)

Cook, according to package directions:

**11 oz. (1 box) fettucini noodles**

Add to cheese sauce, once sauté is complete:

**1/4 (sm.) can Romano  
cheese**

**1/4 (sm.) can Parmesan  
cheese**

Blend in and heat thoroughly. Combine cheese sauce, broccoli, sauté and noodles until everything is thoroughly mixed. Season to taste. Makes 6 to 8 servings.

**Connie Head**

## Fettuccine Alfredo

3 T. butter	3/4 c. Parmesan cheese
2 T. flour	1/2 c. Romano cheese
2 minced garlic cloves	1 1/2 c. whole milk
Cayenne pepper, to taste (opt.)	

In saucepan, heat butter until melted. Add flour to make roux. Add cayenne pepper, garlic, milk and cheese. When mixture becomes thick and creamy, pour over hot noodles.

*Lisa Lee Meyer*

## Pizza Spaghetti Casserole

1 lb. spaghetti, cooked & drained	1/4 c. green olives, chopped
1/2 c. milk	1 pkg. pepperoni
2 eggs, beaten	3 c. mozzarella cheese
32 oz. jar spaghetti sauce	Parmesan cheese
1 lb. hamburger	Salt, to taste
1/2 onion, chopped	Pepper, to taste
1/2 green pepper, chopped	Oregano, to taste
1/4 c. black olives, chopped	Garlic, to taste

Combine cooked spaghetti, milk and eggs. Place in buttered 9x13-inch pan. Spread spaghetti sauce over spaghetti, then sprinkle Parmesan cheese over sauce. Brown hamburger, onion and green pepper. Season with salt, pepper, oregano and garlic. Place hamburger over spaghetti sauce, then add olives. Next, add layer of pepperoni. Top with Parmesan cheese and mozzarella cheese. Bake, uncovered, at 350° for 1/2 hour.

*Jeri Ann Taylor*

## Quick Italian Spaghetti

1/2 lb. ground beef	3 (8 oz.) cans tomato sauce
3/4 c. thinly-sliced green onions	1 (2 1/4 oz.) can sliced ripe olives, drained
1/2 tsp. salt	Cooked spaghetti
1/8 tsp. pepper	Grated Parmesan cheese
2 tsp. sugar	Real bacon bits (opt.)
1 tsp. Worcestershire sauce	

In a skillet, brown ground beef and onions. Add next five ingredients; cover and simmer for 10 minutes. Add olives; simmer 5 minutes longer. Spoon over spaghetti; sprinkle with cheese and bacon bits if desired. Yield: 4 servings.

Good served with celery seed bread.

*Eunice Mechler*

## Stuffed Shells

1 egg, beaten  
 1/2 tsp. salt  
 1/2 tsp. pepper  
 1 tsp. Italian seasoning  
 2 tsp. onion salt  
 1 T. garlic powder

1/2 c. low-fat cottage  
 cheese  
 1/4 c. Parmesan cheese  
 1 ctn. low-fat ricotta cheese  
 4 c. mozzarella cheese  
 1 box jumbo shells  
 1 lg. jar Prego sauce

Beat the egg with all of the seasonings. Mix in cottage and ricotta cheese until blended. Add Parmesan cheese and 2 cups of the mozzarella cheese; mix thoroughly. Refrigerate cheeses for 1 hour. Boil the shells until they begin to soften slightly. Drain and rinse with cold water. In a 13x9-inch pan (you may need 2 pans) pour 1/3 of the jar of sauce. Fill the shells generously with a spoon or pastry bag and place in pan with the cheese filling pointing sideways or down. After all the shells are stuffed, pour remaining sauce over them and sprinkle 2 cups of mozzarella cheese. Bake, covered, at 350° for 25 to 35 minutes, until cheese is bubbly and hot. Uncover and bake 10 additional minutes.

**Note:** It is best to let the shells stand, covered, about 15 minutes after baking.

*Leigh Walter*

## Jiffy Salmon Casserole

1 (10 1/2 oz.) can cream  
 of potato soup  
 1/2 c. milk  
 1 tsp. butter, melted

1 c. cracker crumbs  
 1 (16 oz.) can salmon,  
 drained some & flaked

Mix all ingredients together; bake in a round or square baking dish for 30 minutes at 350°.

*June Miller*

*Ideas are funny little things. They don't work unless you do!*

## Crock-Pot Tuna Noodle Casserole

- |   |  |
|---|--|
| 1 (8 to 10 oz.) pkg. noodles,<br>cooked & drained     | 1 (10 oz.) pkg. frozen,<br>mixed vegetables,<br>thawed |
| 2 (10 3/4 oz.) cans condensed<br>cream of celery soup | 2 (6 1/2 oz.) cans tuna, drained                       |
| 1 c. milk   | 1/2 c. toasted, sliced<br>almonds                      |
| 2 T. dried parsley flakes                             |  |

In a large bowl, thoroughly combine soup, milk, parsley flakes, vegetables and tuna. Fold in noodles. Pour into greased crock-pot. Top with almonds. Cover and cook on low 7 to 9 hours, or high 3 to 4 hours. Do not overcook noodles, just until tender.

**Note:** You can use any vegetables you like. *Marietta Norris*

## Tuna-Biscuit Casserole

- |                                      |  |
|--------------------------------------|--|
| 1 can tuna, oil-packed,<br>undrained | 1 c. peas                                  |
| 1 can Cheddar cheese soup            | 3 T. onion, chopped                        |
| 1/2 c. milk                          | 1 (10 count) pkg.<br>refrigerated biscuits |

Mix the soup and milk; stir well. Add tuna, peas and onion. Put biscuits in ungreased 7x2x11-inch pan. Pour mixture over biscuits. Bake in a 350° oven for 25 minutes, or until the biscuits pop up and are lightly browned. Serves 4.

*Mary Sue Worth*

## Pour Pizza

- |                   |                                  |
|-------------------|----------------------------------|
| 1 lb. ground beef | 2 eggs                           |
| 1 onion, chopped  | 2/3 c. milk                      |
| 1 c. flour        | Sm. amount cornmeal              |
| 1 tsp. salt       | 2 c. grated mozzarella<br>cheese |
| 1/8 tsp. pepper   | 1 (15 oz.) can pizza sauce       |
| 1/8 tsp. oregano  |                                  |

Lightly brown ground beef and onion. Season with salt and pepper to taste; set aside. Combine flour, salt, pepper, oregano, eggs and milk, making a soft batter. Grease 9x13-inch pan; sprinkle lightly with cornmeal. Pour batter into pan. Sprinkle meat over batter and bake at 400° for 15 to 20 minutes. Remove from oven. Spread pizza sauce on top; sprinkle with cheese. Return to oven and bake an additional 10 to 15 minutes.

*Mrs. Clarence Harringa*

## Tortilla Pizza

- |                          |                            |
|--------------------------|----------------------------|
| <b>8 tortilla shells</b> | <b>1/2 lb. hamburger</b>   |
| <b>Pizza sauce</b>       | <b>1/2 lb. sausage</b>     |
| <b>Cheddar cheese</b>    | <b>1 can refried beans</b> |
| <b>Mozzarella cheese</b> |                            |

Mix hamburger and sausage; fry until cooked. Mix refried beans with the meat mixture. Spread pizza sauce over tortilla shell; spread meat and bean mixture over that. Sprinkle mixture of cheeses over top. Place on cookie sheets and bake at 350° for 10 to 15 minutes. Makes 8 pizzas.

*Janet Hahn*

## Crock-Pot Pizza

- |  |   |
|--|---|
| <b>1 1/2 lb. hamburger, cooked<br/>&amp; drained</b> | <b>30 oz. spaghetti sauce</b>                         |
| <b>1 (15 oz.) can pizza sauce</b>                    | <b>8 oz. Kluski noodles,<br/>cooked &amp; drained</b> |

Layer 1/2 of first four ingredients in crockpot or casserole dish, then 1/2 package pepperoni, 1/2 cup Cheddar cheese and 1/2 cup mozzarella cheese. Repeat these layers, ending with cheese. Cook 1 1/2 hours on high, or 3 hours on low in crock-pot. Bake 30 minutes at 350° in oven.

*Linda Lee*

## Pizza Casserole

- |                             |                                   |
|-----------------------------|-----------------------------------|
| <b>2 lb. hamburger</b>      | <b>1 can Cheddar cheese soup</b>  |
| <b>1/2 tsp. garlic salt</b> | <b>Mozzarella cheese</b>          |
| <b>1/4 tsp. oregano</b>     | <b>1 (8 oz.) can tomato sauce</b> |
| <b>8 oz. noodles</b>        | <b>1 pt. spaghetti sauce</b>      |

Brown hamburger with onion; drain. Cook noodles; drain and add Cheddar cheese soup. Layer noodles-meat-mozzarella cheese. Bake, covered, 45 minutes at 350°.

*Gloria Asche*

## Pizza Casserole

- |   |                                 |
|---|---------------------------------|
| 1 lb. ground beef                       | 1 tsp. garlic salt              |
| 2 (8 oz.) cans pizza sauce              | 2 c. cooked rotini              |
| 1 (4 oz.) can sliced mushrooms, drained | 2/3 c. milk                     |
| 1 T. dried oregano                      | 2 c. shredded mozzarella cheese |

Brown beef; drain. Set aside. Bring to boil, pizza sauce, mushrooms, oregano, garlic salt and milk. In lightly greased 1 1/2-quart casserole, layer rotini, ground beef and sauce. Top with mozzarella cheese. Bake at 350° for 25 to 30 minutes. Serves 6.

*Doris Leeck*

## Pizza Casserole

- |                           |                        |
|---------------------------|------------------------|
| 1 c. cooked macaroni      | 1/2 tsp. oregano       |
| 1 lb. browned ground pork | 1 lg. can tomato sauce |
| 1/2 c. chopped onion      | 1 c. Cheddar cheese    |
| 1/4 c. water              | 1 c. mozzarella cheese |
| 1/2 tsp. garlic           | 1 c. pepperoni         |

Mix the first 7 ingredients; put in bottom of 8x10-inch pan. Sprinkle over the top, the Cheddar cheese, mozzarella cheese and pepperoni. Can also add mushrooms, green pepper and olives. May want to add a little more tomato sauce. Bake 1 hour at 350°.

*Maxine Madetzke*

## Ryan and Brad's Pizza Hot Dish

- |                      |                            |
|----------------------|----------------------------|
| 2 lb. hamburger      | 15 1/2 oz. spaghetti sauce |
| 1/2 onion, chopped   | (Ragu)                     |
| 1/2 tsp. garlic salt | 1 (8 oz.) can tomato sauce |
| 1 tsp. salt          | 1 can Cheddar cheese soup  |
| 1 tsp. pepper        | 8 oz. wide egg noodles     |
| 1/4 tsp. oregano     | 3 c. mozzarella cheese     |

Brown hamburger with chopped onion. Add spices, tomato sauce and spaghetti sauce; simmer. Cook noodles; drain and mix with Cheddar cheese soup while hot. In a large roaster or deep baking dish, alternate a layer of noodles, then meat sauce, then noodles, and then one more meat sauce. Top with mozzarella cheese. Bake 45 minutes at 350°. Dish should be covered.

This dish can easily be doubled for a large group. I received this recipe from a Grandma who said it was always a favorite with her grandkids.

*Janice Hoover*

## Pizza Hot Dish

1 lb. ground beef	2/3 c. milk
1/2 tsp. oregano	1 stick pepperoni, sliced
1/2 tsp. chopped garlic	1 c. shredded mozzarella cheese
1/2 med. onion, chopped	1 (8 oz.) pkg. wide noodles
2 cans tomato soup	

Cook noodles as directed on package. Brown beef; drain. Place mixture of the spices, soup, milk and beef in 9x13-inch pan. Add noodles. Place a layer of pepperoni. Last, put cheese on top. Bake, covered with foil, for 1 hour at 350°.

*Beverly Richter Brauhn*

## Pizza Casserole

2 cans crescent rolls	1 1/2 lb. hamburger or ground pork
1 (12 oz.) can tomato paste	8 oz. Cheddar cheese
1/2 pkg. sloppy joe mix	8 oz. mozzarella cheese

Line a 9x13-inch pan (greased) with 1 can crescent rolls. Brown meat and drain. Add tomato paste and sloppy joe mix. Simmer a few minutes. Spread meat mixture over rolls in pan. Sprinkle with cheeses; cover with remaining can of crescent rolls. Bake at 350° for 30 minutes.

*Joyce Elman*

## Pizza Crust

1 pkg. dry yeast	1 tsp. salt
1 tsp. sugar	1 T. oil (olive is best)
7/8 c. warm water	2 T. cornmeal
2 1/2 c. less 3 T. unbleached flour	

Dissolve yeast and sugar in warm water and let stand 3 to 4 minutes. Place flour and salt in bowl. Add yeast mixture slowly. After dough is formed, add oil and mix for another minute. Place in oiled bowl and cover with cloth; let rise until doubled. Sprinkle cornmeal on bottom of greased pizza pan; roll crust on top of it. Brush oil over crust and bake at 425° for 10 minutes. Put on ingredients; bake until hot in middle, or cheese begins to turn brown.

Brushing oil on crust is supposed to keep it from getting soggy.

*Marie Schutter*

## Crock-Pot Dressing

- |                                       |  |
|---------------------------------------|--|
| 1 c. butter or margarine              | 1 1/2 tsp. salt  |
| 2 c. chopped onion                    | 1 tsp. sage  |
| 2 c. chopped celery                   | 1 tsp. dried thyme   |
| 1/4 c. parsley                        | 1/2 tsp. marjoram (opt.)                                     |
| 2 (8 oz.) cans drained mushrooms      | 3 1/2 to 4 1/2 c. chicken<br>or turkey broth & diced giblets |
| 12 to 13 c. slightly dry bread crumbs | 2 well-beaten eggs   |
| 1 tsp. poultry seasoning              |  |

Melt butter in skillet; sauté onions, celery, parsley and mushrooms. Pour over bread cubes in a large mixing bowl. Add all seasonings; toss together well. Pour in enough broth to moisten; add beaten eggs. Mix together well. Pack lightly in slow-cooker. Cover and set on high for 45 minutes, then reduce to low for 4 to 8 hours.

**Norw:** Can use seasoned stuffing mix; omit herbs and salt.

*Yvonne Rippentrop*

## Crock-Pot Dressing

- |  |                                      |
|--|--------------------------------------|
| 2 c. chopped onion                     | 1/2 tsp. poultry seasoning           |
| 2 c. chopped celery                    | 1/2 tsp. pepper                      |
| 1 c. butter                            | 1 1/2 tsp. sage                      |
| 2 eggs, beaten                         | 1 tsp. thyme                         |
| 12 c. dry bread crumbs<br>(2 1/4 bags) | 2 (14 1/2 oz.) cans chicken<br>broth |
| 1 1/2 tsp. salt                        |                                      |

Sauté onion and celery in butter in skillet. Pour over bread crumbs in large bowl; mix well. Add seasonings; mix well. Stir in enough broth to moisten. Spoon loosely in crock-pot. Cook on high 45 to 60 minutes; turn to low and cook 4 to 8 hours. Add more broth as needed. Serves 10 to 12.

*Denise Heyer*

*The girl who thinks no man is good enough for her may be right -  
Then again she may be left.*

## Tamale Cornbread Pie

- |  |  |
|--|--|
| 1 med. onion, chopped                      | 1 (10 oz.) can chopped tomatoes with green chilies |
| 1 T. oil                                   | 1 lb. lean ground beef                             |
| 1 (16 oz.) can chili beans, in chili gravy | 1 to 1 1/2 tsp. chili powder                       |
| 1 (8 oz.) can whole kernel corn, drained   | 1/4 tsp. salt                                      |
|  | 1 (7 oz.) pkg. corn muffin mix                     |

In large skillet, sauté onion in oil until limp. Add ground beef; cook just until browned. Drain. Place in large bowl. Add beans, corn, tomatoes and chilies, salt and chili powder; mix well. Place in 2-quart oblong baking dish. (Can cover and refrigerate up to 24 hours, or freeze up to 3 months.) About 1 hour before serving, uncover and bake in preheated 400° oven for 20 minutes (45 minutes if frozen), or until mixture is bubbly. Meanwhile, prepare muffin mix according to package directions. Spread batter evenly over meat mixture. Bake 10 minutes; reduce heat to 350° and bake 20 to 25 minutes longer, or until cornbread is golden brown.

*Dona Shroyer*

## Taco Casserole

- |                          |   |
|--------------------------|---|
| 1 1/2 to 2 lb. hamburger | 1 (6 oz.) pkg. Cheddar cheese, shredded |
| 8 oz. sour cream         | 1 pkg. crescent rolls (dough)           |
| 1 pkg. taco seasoning    |   |
| 1 lg. pkg. nacho Doritos |   |

Grease a 9x13-inch pan. Put crescent rolls on bottom of pan. Sprinkle 1/2 bag of Doritos, crushed. Brown hamburger; drain. Add sour cream with taco seasoning to hamburger; spread over bottom layer. Sprinkle cheese over hamburger mixture; add remaining chips. Bake at 350° for 30 minutes. Add lettuce with tomatoes and taco sauce before serving.

*Sheryl (Helmerts) Nelson*

*The best way to serve leftovers is to someone else.*

## Mexican Hot Dish

- |                              |  |
|------------------------------|--|
| 1 1/2 lb. hamburger          | 1 (10 oz.) can enchilada sauce           |
| 1 can cream of chicken soup  | 1 (7 1/2 oz.) pkg. taco-flavored Doritos |
| 1 can cream of mushroom soup | 2 c. Cheddar cheese                      |

Brown hamburger; drain. Add soups and sauce. Simmer 5 minutes. Break Doritos up in a greased 9x13-inch pan. Pour hamburger mixture over Doritos. Top with cheese. Bake at 325° for 20 to 25 minutes.

**Note:** Can top with sour cream, lettuce, tomatoes, olives, onions, etc.

*Sharla Bowers Krein*

## Baked Chili

- |                             |                                |
|-----------------------------|--------------------------------|
| 2 lb. hamburger             | 1/2 can tomato soup            |
| 2 cans tomato sauce         | Chili seasoning, to your taste |
| 2 T. sugar                  | 1/3 c. rice (opt.)             |
| 1 can dark red kidney beans |                                |

Brown meat with onion (to taste) for 30 minutes at 350°. Serves 6 to 8.

Serve with garlic bread.

*Edith Tieman*

## Wet Burritos

### MEAT FILLING:

- |   |                               |
|---|-------------------------------|
| 1 sm. onion, diced                                      | 1 pkg. lg. flour tortillas    |
| 1 1/2 lb. ground beef                                   | 1 (8 oz.) pkg. Cheddar cheese |
| 2 pkg. dry taco seasoning<br>(mix following directions) |                               |

In large skillet, brown hamburger with onion. Add taco mix and Cheddar cheese. Roll up in tortillas. Place in regular-size cake pan.

### SAUCE:

- |                             |                            |
|-----------------------------|----------------------------|
| 1 can Cheddar cheese soup   | 1 can mild enchilada sauce |
| 1 can cream of chicken soup | 1 pkg. dry taco seasoning  |
|                             | 1 c. milk                  |

Heat soups, enchilada sauce, milk and taco seasoning in medium saucepan. Pour over burritos. Bake at 350° for 45 minutes.

**Note:** May add tomato, lettuce and sour cream before serving, if desired.

*Pam Schmidt*

## Crab and **Taco Bake** chiladas

### TACO CRUST:

1 3/4 to 2 c. flour

1 pkg. yeast

1 T. sugar

1/2 c. crushed corn chips

2 tsp. chopped onion

1/4 tsp. salt

2/3 c. warm water

2 T. oil

In a bowl, mix flour (1 cup), yeast, sugar, salt and onion; mix well. Add the very warm water and oil to flour mixture. Mix by hand until smooth. Stir in corn chips and remaining flour to make a stiff batter. Spread in a well-greased 10-inch pie pan, forming a "rim" around the top edge. Cover and let rise in a warm place, about 10 minutes. Spread meat filling over dough; bake 30 to 35 minutes at 350°, until crisp and golden brown.

### TACO FILLING:

Brown:

1 lb. ground beef

1/2 c. chopped onions

Add:

1 pkg. taco seasoning

Mix and add:

3/4 c. water

Simmer 20 minutes.

### TOPPING:

1 c. shredded Cheddar  
cheese

1 c. shredded lettuce

1 c. chopped tomatoes,  
peppers & onions

Use any variety of taco sauces and as many vegetables as you prefer.

*Thelma Zwiefel*

*One reason why a dog is such a lovable creature is  
that his tail wags instead of his tongue.*

## Enchiladas

- |   |  |
|---|--|
| <b>1 lb. ground beef</b>                        | <b>1 pkg. flour tortillas</b>          |
| <b>1 lg. onion</b>                              | <b>1 (15 oz.) can tomato sauce</b>     |
| <b>1 tsp. salt</b>                              | <b>1 can water</b>                     |
| <b>1 pkg. enchilada sauce mix</b>               | <b>3/4 lb. Cheddar cheese</b>          |
| <b>1 reg. size can chili</b><br>(without beans) | <b>3/4 lb. Monterey Jack</b><br>cheese |

Brown meat and onion; drain off grease. Add 1/2 package sauce mix and chili. Heat through and set aside. In saucepan, combine tomato sauce, water and remaining 1/2 package of sauce mix. To assemble: Dip tortilla in sauce; lay in 9x13-inch pan. Spoon in meat mixture; sprinkle both cheeses in. Roll tortilla up, seam on bottom. Repeat until you fill the pan. Drizzle remaining sauce over the tortillas, plus remaining cheese. Heat, uncovered, at 350° for at least 25 minutes.

*Linda Lee*

## Sour Cream Enchilada Casserole

- |   |   |
|---|---|
| <b>1 c. water</b>                             | <b>1 1/2 tsp. salt</b>                                  |
| <b>1/4 c + 2 T. picante sauce,</b><br>divided | <b>1 tsp. garlic powder</b>                             |
| <b>12 (6") corn tortillas</b>                 | <b>1/8 tsp. pepper</b>                                  |
| <b>2 lb. ground beef</b>                      | <b>1/2 c. butter or margarine</b>                       |
| <b>1 med. onion, chopped</b>                  | <b>2 T. all-purpose flour</b>                           |
| <b>3/4 c. sliced, ripe olives</b>             | <b>1 1/2 c. milk</b>                                    |
| <b>1 T. chili powder</b>                      | <b>1 (16 oz.) ctn. sour cream</b>                       |
| <b>2 tsp. ground cumin</b>                    | <b>2 c. shredded Cheddar</b><br>cheese (8 oz.), divided |

Combine water and 2 tablespoons picante sauce in a large, shallow dish; top with tortillas. Let stand 5 minutes. Drain and set tortillas aside. Cook ground beef and onion in a large skillet, until meat is brown, stirring to crumble meat. Drain, and return meat mixture to skillet. Add remaining 1/4 cup picante sauce, olives and next 5 ingredients; stir well. Set aside and keep warm. Melt butter in a heavy saucepan over low heat; add flour, stirring constantly until smooth. Cook 1 minute. Gradually add milk; cook over medium heat, stirring constantly until mixture is thickened and bubbly. Remove from heat and stir in sour cream. Place half of corn tortillas in the bottom of a 9x13x2-inch baking dish. Place 1/2 of sour cream mixture over tortillas. Top with half of ground beef mixture. Sprinkle with 1 cup Cheddar cheese. Repeat layers once. Bake, uncovered, at 375° for 25 minutes. Yield: 8 to 10 servings.

*Susan Post*

## Crab and Shrimp Enchiladas

- |                                    |                                 |
|------------------------------------|---------------------------------|
| 1 (6 oz.) can crabmeat             | 2 c. shredded mozzarella cheese |
| 1 (4 1/2 oz.) can sm. shrimp       | 6 flour tortilla shells         |
| 1 (16 oz.) ctn. sour cream         | Garlic & onion salt, to taste   |
| 2 c. shredded Monterey Jack cheese |                                 |

Mix crabmeat, shrimp and 8 ounces sour cream. Add garlic and onion salt. Divide mixture; place in shells. Top with part of cheese. Roll up and place in (9x13-inch) pan. Cover with 8 ounces sour cream and rest of cheese. Bake 30 minutes at 350°.

*Chris Moore*

## Hash Brown-Ham Casserole

- |   |  |
|---|--|
| 16 oz. dairy sour cream   | 1/4 c. chopped onion                                 |
| 1 (10 3/4 oz.) can cream of celery soup (can use cream of chicken soup) | 2 c. crushed corn flakes (4 c. before crushing)      |
| 1 (32 oz.) pkg. frozen, loose-pack hash brown potatoes                  | 1/2 c. margarine, melted                             |
| 2 c. cubed, cooked ham  | 1 c. shredded mozzarella cheese (add at last baking) |
| 8 oz. American cheese (cubed or 2 c. in pkg., sm. pieces)               |  |

In large mixing bowl, combine sour cream and celery soup; stir in frozen potatoes, ham, cheese and onion. Place mixture into 9x13x2-inch baking dish. Combine crushed corn flakes and margarine; sprinkle over potato mixture. Bake at 350° for 30 minutes. Sprinkle the mozzarella cheese over top; return to the oven and bake 20 to 25 minutes, until bubbly around edges and heated thoroughly. Makes 10 to 12 servings. Could mix the day before, and then bake and put cheese on at end of baking.

*Zelda Beal*

*The difference between ordinary and extraordinary is that little extra.*

## Parsnip Casserole

3 c. mashed, cooked  
parsnips

1 c. cubed ham

1 c. canned mushrooms, drained

1 c. shredded sharp  
process cheese

1/2 c. crushed, ready-to-  
eat cereal

Season parsnips with salt, pepper and bit of seasoning salt. (I like to add pinch of thyme.) Combine ham, mushrooms and cheese. Alternate layers of parsnips and ham mixture in greased 2-quart casserole. Bake at 350° for 25 minutes. Makes 6 servings.

*Doris Buss*

## Thelma's Ham and Noodle Casserole

2 c. coarsely ground, or  
cut-up ham

1 (8 oz.) pkg. noodles

1 can cream of chicken soup

1/4 c. grated cheese

1 c. milk

2 T. butter

Put in layer of noodles, which have been cooked in salted water. In greased casserole dish, layer noodles, then ham and 1/2 of grated cheese. Top with another layer of noodles, ham and cheese. Mix 1 can of chicken and milk; pour over top. Dot with 2 tablespoons butter. Bake at 375° for 30 minutes.

*Thelma Miller*

## Broccoli-Ham Strata

12 slices bread (crust  
removed)

3/4 lb. sliced sharp  
American cheese

1 (10 oz.) pkg. frozen,  
chopped, cooked broccoli

2 c. ground ham

6 slightly-beaten eggs

3 1/2 c. milk

2 T. minced onion

1/2 tsp. salt

1/4 tsp. dry mustard

With donut cutter, cut 12 donuts from bread slices. Fit scraps in greased 9x13-inch pan. Layer sliced cheese over bread. Layer cooked broccoli over cheese. Sprinkle ham over broccoli. Arrange donuts evenly on top (4x3 inches). Combine eggs, milk and seasonings; pour over. Refrigerate at least 6 hours, or overnight. Bake at 325° for 55 minutes, uncovered. Let stand 10 minutes before cutting into 12 servings. Grated cheese may be sprinkled over top for last 5 minutes in oven.

**Note:** Broccoli should be cooked.

*Fern Boekelman*

## Hamburger Chow Mein

- |                    |                              |
|--------------------|------------------------------|
| 1 lb. hamburger    | 1 can cream of mushroom soup |
| 1 c. diced celery  | 1 can chow mein noodles      |
| 1 sm. onion, diced |                              |
| 1 can tomato soup  |                              |

Brown hamburger and add other ingredients. Bake at 350° for about 1 hour.

*Hannah Mae Meyer*

## Bacon-Bean Casserole

- |                       |                         |
|-----------------------|-------------------------|
| 8 slices bacon, diced | 1 lg. can pork & beans  |
| 1 lb. hamburger       | 1 can red beans         |
| 1/2 onion, chopped    | 1 can butter beans      |
| 1/2 c. ketchup        | 1 can lima beans        |
| 1/2 c. brown sugar    | Liquid smoke, to taste  |
| 2 T. vinegar          | Salt & pepper, to taste |

Brown bacon and hamburger; drain well. Add remaining ingredients. Drain off some of the bean juice and save it to be added later if desired. Bake at 350° for 1 hour, or simmer in crock-pot for several hours.

*Lisa Tjaden*

## Cheeseburger Casserole

- |                            |                             |
|----------------------------|-----------------------------|
| 1 lb. ground beef          | 1 tsp. Worcestershire sauce |
| Onion                      | Salt & pepper               |
| 1 can tomato soup          |                             |
| 1 (8 oz.) can drained peas |                             |

### BISCUITS:

- |                          |   |
|--------------------------|---|
| 1 c. flour               | 2 T. cooking oil                          |
| 1 1/2 tsp. baking powder | 8 (1/2") cubes American or Cheddar cheese |
| 6 T. milk                |   |

Combine ground beef and onion in 1 1/2-quart casserole. Bake at 425° for 20 minutes; drain. Add tomato soup, peas, Worcestershire sauce, salt and pepper.

**Biscuits:** Combine dry ingredients in bowl. Combine milk and oil. Stir until dough clings together. Knead lightly. Divide into 8 equal parts. Mold around cheese cubes and seal. Place biscuits on top of meat mixture. Bake at 425° for 25 to 30 minutes.

This is simple enough for young people to make and be proud of a good casserole that they made themselves.

*Mrs. Harry (Marcella) Schutter*

## Hot Dish

2 or 3 med. potatoes, diced      1/4 to 1/2 c. celery  
2 or 3 med. carrots, diced

Cook in salted water.

Brown:

1 lb. ground beef

Add:

1 can vegetable soup

Combine all together; add seasonings. Bake at 350° for 25 minutes.

*Harry Schutter*

## Stroganoff Meatballs on Parsley-Buttered Noodles

### MEATBALLS:

1 lb. ground beef

1/4 c. quick-cooking  
rolled oats

1 egg

2 T. ketchup

1 T. minced onion

1/2 tsp. salt

Dash of pepper

### SAUCE: Combine.

1/2 c. dairy sour cream

1/2 c. milk

1 (10 3/4 oz.) can cream of  
mushroom soup

1 1/2 tsp. paprika (opt.)

### NOODLES:

1 (12 oz.) pkg. noodles

1/2 tsp. salt

1 T. parsley

1 T. butter or margarine

Combine ground beef, oats, egg, ketchup, onion, salt and pepper. Mix well; shape into small, 1-inch, meatballs. Place in a 12 x 7 1/2 x 2-inch baking dish; bake in 450° oven for 10 to 15 minutes, or until done. While meatballs are baking, mix sauce and add meatballs when they are done, stirring frequently. Cook noodles as package directions suggest. Drain thoroughly; melt butter and add parsley and noodles; toss to coat noodles. Serve meatballs and sauce over hot, buttered noodles.

*Thelma Zwiefel*

## One-Pan Goulash

- |                                |                           |
|--------------------------------|---------------------------|
| 1 lb. hamburger, cooked        | 2/3 c. ketchup            |
| 2 c. uncooked macaroni         | 2 T. brown sugar          |
| 2 tsp. instant, uncooked onion | 1/2 tsp. chili powder     |
| 2 (8 oz.) cans tomato sauce    | 1 tsp. salt               |
| 3 c. water                     | 1/2 tsp. pepper           |
|                                | 1 (7 oz.) can corn (opt.) |

After browning hamburger in skillet, drain off fat; add all other ingredients. Cook together on medium-high until mixture comes to a boil. Turn down heat; cook until done, to desired consistency. Stir occasionally during cooking to prevent noodles sticking.

*Janice Hoover*

## Crouton-Hamburger Casserole

- |                              |                                   |
|------------------------------|-----------------------------------|
| 1 1/2 lb. ground beef        | 1 can cream of celery soup        |
| Onion, chopped               | 1 1/2 cans milk                   |
| 2 cans cream of chicken soup | 1 box Kellogg's seasoned croutons |

Very lightly brown hamburger and onion. Combine soups and milk. Mix ingredients together in 9x13-inch greased pan. Bake uncovered, at 350° for 1 1/2 hours. Makes 12 servings. *Sharon Uken*

## He-Man Casserole

- |                               |                       |
|-------------------------------|-----------------------|
| 1 (10 oz.) pkg. noodles       | 1/2 tsp. pepper       |
| 3 med.-sized onions, cut fine | 1 tsp. thyme          |
| 2 T. butter                   | 1 can celery soup     |
| 2 lb. ground beef             | 1/2 can water         |
| 2 tsp. salt                   | 1 1/2 c. sharp cheese |
|                               | 3 eggs, well beaten   |

Cook noodles in salted water until barely tender; drain and mix in soup, thinned with 1/2 can of water. Sauté onion in butter until golden. Add meat and only cook to remove redness. Add salt and pepper and thyme. Combine meat and noodles; pour into a large greased casserole or greased 9x13-inch pan. Refrigerate overnight. When ready to bake, sprinkle with cheese and pour beaten eggs over cheese. Bake at 350° for 1 hour, or until bubbly. Refrigerating overnight adds flavor to this casserole.

This casserole was often made by neighborhood ladies, and taken to the home of the bereaved family for dinner.

*In Memory of Recca Hipp,  
by Doris Leeck*

## Larry's Favorite Hot Dish

- |                                 |                             |
|---------------------------------|-----------------------------|
| 1 lb. cubed beef                | 1 can chicken & rice soup   |
| 1 c. diced celery               | 1 can peas, including juice |
| 1 med. onion                    | 1/2 c. raw rice             |
| 1 can cream of mushroom<br>soup | 4 T. soy sauce              |

Brown beef, celery and onion. Place mixture in 2-quart casserole; add remaining ingredients. Bake at 325° for 2 hours.

I like to use my home-canned beef or leftover roast. I also use light soy sauce. You may also substitute green beans for the peas.

*Vicky Nelson*

## Beef and Curly-Roni Noodles

- |                        |                                |
|------------------------|--------------------------------|
| 1 lb. ground beef      | 1/4 tsp. basil flakes (opt.)   |
| 1 c. chopped onion     | 1 tsp. onion powder            |
| 1/4 tsp. garlic powder | 2 (8 oz.) cans tomato sauce    |
| 1 tsp. salt            | 2 T. grated Parmesan<br>cheese |
| 1/2 tsp. pepper        | 1 (8 oz.) pkg. curly-roni      |
| 1 T. parsley flakes    |                                |

Cook beef, onion and garlic in a large pan until meat is lightly browned and onion is soft. Add remaining ingredients, except cheese and noodles. Add 3 cups water, then bring to a boil; add uncooked curly-roni. Return to a boil; cover and cook over medium heat for 15 minutes, stirring frequently. Add cheese; stir well. Turn off heat; cover and let stand on burner for 30 minutes, stirring occasionally. Repeat if necessary. Enough for 4 to 5 servings.

*Shelley Zwiefel*

## Meatballs with Rice

- |                                    |                                    |
|------------------------------------|------------------------------------|
| 2 lb. hamburger                    | 1/2 tsp. garlic salt               |
| 1 egg, beaten                      | 5 or 6 crushed crackers            |
| 1/2 c. instant rice, cooked        | Tomato or cream of chicken<br>soup |
| Minced onion or other<br>seasoning |                                    |

Mix all ingredients together; form into balls. Place in a baking dish and pour either tomato or cream of chicken soup over top. Cover and bake for 1/2 hour at 350°. Serve on top of cooked rice.

*Janice Hoover*

## Mexican Rice

- |   |                                    |
|---|------------------------------------|
| 1 lb. ground beef   | 1 tsp. chili powder                |
| 1 (16 oz.) jar salsa  | 1 1/2 c. uncooked instant rice     |
| 1 (11 oz.) can Mexican whole kernel corn with green & red peppers | 1 c. shredded Monterey Jack cheese |
| 1 1/2 c. water  |                                    |

Brown ground beef in a large skillet; drain. Stir in salsa, corn, water and chili powder; bring to boil. Stir in rice. Cover; remove from heat. Let stand 5 to 7 minutes, or until liquid is absorbed. Fluff mixture with a fork; sprinkle with cheese. Cover; let stand 2 to 3 minutes, until cheese is melted. Serves 7. *Thelma Zwiefel*

## Hashbrown Casserole

- |                                   |                                    |
|-----------------------------------|------------------------------------|
| 1 lb. ground beef                 | 1 c. sour cream                    |
| 1/4 tsp. salt                     | 2 c. shredded Cheddar cheese       |
| 1 (24 oz.) pkg. frozen hashbrowns | 1 med. onion                       |
| 1 can cream of chicken soup       | 1 lg. can French-fried onion rings |

Preheat oven to 350°. Cook beef and salt until brown. Put in large bowl; add soup, potatoes, sour cream, cheese and onion. Mix well. Put in a 9x13-inch pan and bake 30 minutes and top with onion rings. Bake 15 minutes more, or until bubbly.

**Note:** Cream of mushroom soup could be used instead of cream of chicken, or buy frozen hash browns with onion.

*Dawn Schutter*

## Hamburger-Noodle Hot Dish

- |                             |                              |
|-----------------------------|------------------------------|
| 1 lb. hamburger             | 1 can cream of mushroom soup |
| 1 (8 oz.) pkg. wide noodles | 1/2 pkg. Lipton onion soup   |
| 1 can cream of chicken soup | 1 c. milk                    |

Brown hamburger; drain. Cook noodles; drain. Mix all together. Put in casserole and bake 30 minutes in 350° oven.

*Deane Harringa*

## Macaroni Medley

- |   |   |
|---|---|
| <b>1 lb. hamburger</b>                        | <b>1 (8 oz.) pkg. spiral macaroni</b>   |
| <b>1 diced onion</b>                          | <b>1 c. shredded Cheddar cheese</b>     |
| <b>1 tsp. salt</b>                            | <b>1 c. mozzarella cheese, shredded</b> |
| <b>2 (8 oz.) cans tomato sauce</b>            |   |
| <b>2 c. water</b>                             |   |
| <b>1 (1 1/2 oz.) pkg. spaghetti sauce mix</b> |   |

In large frypan, brown hamburger and onion; drain fat. Add salt, tomato sauce, water and spaghetti sauce mix. Simmer 10 minutes. Cook macaroni in salted water as directed on package. Drain. Mix 2 cheeses together. Place 1/2 macaroni in 9x13x2-inch dish. Cover with 1/2 of the meat mixture and 1/2 of cheese. Repeat. Bake at 350° for 40 minutes and top with more cheese of choice last 10 minutes.

*Laurie (Stecker) Harms*

## Zucchini Casserole

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| <b>4 to 6 c. cubed zucchini</b>  | <b>2 c. cottage cheese</b>          |
| <b>1 lb. browned ground beef</b> | <b>1 can cream of mushroom soup</b> |
| <b>1 onion, chopped</b>          | <b>1 c. Cheddar cheese</b>          |
| <b>1 c. Minute Rice</b>          |                                     |
| <b>Garlic salt, to taste</b>     |                                     |

Cook zucchini 5 minutes in salted water; drain. Add rest of ingredients; bake at 350° for 40 minutes. Top with more cheese the last 10 minutes.

*Denise Heyer*

## Hamburger Pie

- |                          |                                 |
|--------------------------|---------------------------------|
| <b>1 lb. ground beef</b> | <b>3 med.-size potatoes</b>     |
| <b>1 can green beans</b> | <b>3 Velveeta cheese slices</b> |
| <b>1 can tomato soup</b> |                                 |

Brown ground beef. Peel and mash potatoes. Drain green beans and combine with tomato soup. In a casserole dish, put ground beef, green beans and tomato soup mixture; top with mashed potatoes and top with cheese slices. Bake 25 to 30 minutes at 350°.

*Dawn Schutter*

## Spanish Rice Pronto

1/4 c. bacon drippings or butter	2 (8 oz.) cans tomato sauce
1 med. onion, thinly sliced	1 tsp. salt
1/2 med. green pepper, diced	Dash of pepper
1 1/3 c. Minute Rice	1/2 tsp. mustard
	1 1/2 c. hot water

Melt butter in skillet. Add onion, green pepper and rice. Cook; stir over high heat until rice is browned. Add remaining ingredients. Mix well. Bring quickly to a boil; reduce heat and simmer for 5 minutes.

Serves 4.

*Dona Shroyer*

## Hamburger-Corn-Noodle Casserole

1 lb. hamburger	1 can whole kernel corn
1 onion, chopped	1 c. sour cream
1 can cream of mushroom soup	1/2 lg. bag noodles, cooked according to directions & drained
1 can cream of chicken soup	

Brown hamburger and onion. Add soups, corn and sour cream; drain corn. Add cooked noodles. Pour into 1 or 2 casserole dishes; top with bread topping.

### TOPPING:

5 c. soft bread, cubed

1/2 c. melted margarine

Several dashes garlic salt

Toss together to coat. Bake at 350° for 45 to 60 minutes until hot and bubbly.

**Note:** If using 2 casserole dishes, you can freeze one before baking.

*Laurie (Stecker) Harms*

*Life is like an onion; you peel it off one layer at a time and sometimes you weep.*

## Goulash

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| <b>1 lb. ground beef</b>          | <b>4 oz. tomato sauce</b>       |
| <b>1/2 med. onion</b>             | <b>1 T. sugar</b>               |
| <b>1 c. chopped celery</b>        | <b>Onion powder, to taste</b>   |
| <b>1 1/2 c. uncooked macaroni</b> | <b>1 can red beans, drained</b> |
| <b>2 or more c. tomato juice</b>  |                                 |

In electric skillet, brown together the ground beef, onion and celery. Cook macaroni as directed on package. Add macaroni, tomato juice, tomato sauce, sugar and red beans to skillet. Add onion powder to taste. Simmer for 1/2 hour, stirring occasionally. Makes 6 to 8 servings.

If dry, add more tomato juice.

*Jennifer Sleper*

## Beef Patties with Mushrooms and Potatoes

- |                                      |  |
|--------------------------------------|--|
| <b>1 lb. lean ground beef</b>        | <b>1 env. onion soup mix</b>                   |
| <b>1/2 c. dry, fine bread crumbs</b> | <b>4 med. potatoes, sliced</b>                 |
| <b>1/3 c. water</b>                  | <b>Browning sauce (opt.)</b>                   |
| <b>1/4 c. ketchup</b>                | <b>1 (4 oz.) can sliced mushrooms, drained</b> |
| <b>1 egg, slightly beaten</b>        | <b>Chopped, fresh parsley</b>                  |

In bowl, combine first 5 ingredients and half envelope onion soup mix. Mix lightly. Shape in 4 patties; set aside. Grease shiny side of four 18x18-inch sheets of heavy-duty foil. Spread out sliced potato in center of each sheet. Sprinkle potatoes with remaining soup mix. Place patties on top of potatoes. If desired, brush patties with browning soup, top with mushrooms. For each foil package, bring two opposite ends foil up and over patty; make double fold to seal tightly. Close both ends; seal tightly. Bake in 400° oven for 35 minutes. Carefully open packets. Sprinkle with parsley; serve. Makes 4 servings.

*Theda Smidt*

## Macaroni Hot Dish

- |  |   |
|--|---|
| <b>1 (20 oz.) pkg. macaroni medley, cooked</b> | <b>1 sm. btl. Ortega taco sauce</b>     |
| <b>1 (32 oz.) jar spaghetti sauce</b>          | <b>2 lb. hamburger, browned</b>         |
|  | <b>4 c. mozzarella cheese, shredded</b> |

Mix in a bowl and put in a 9x13-inch cake pan with the cheese sprinkled on top. Bake at 350° for 30 minutes.

This is an easy recipe to 1/2, but I still use a 9x13-inch pan, only it doesn't get as high.

*Barbara Bowers Murra*

## Hamburger Hot Dish

- |                              |                        |
|------------------------------|------------------------|
| 1 lb. hamburger, browned     | 2 cans cold water      |
| 1 c. chopped onion           | 1/2 tsp. salt          |
| 2 c. diced celery            | 2 tsp. soy sauce       |
| 1/2 c. rice                  | 1 c. chow mein noodles |
| 1 can cream of mushroom soup |                        |

Brown hamburger; drain well. Combine all ingredients, except chow mein noodles. Bake, uncovered, at 325° for 1 hour; sprinkle on the noodles, and bake for another 1/2 hour.

*Viona Welhousen*

## Hamburger-Dressing Casserole

- |                         |                         |
|-------------------------|-------------------------|
| 1 1/2 lb. hamburger     | Onion                   |
| Salt                    | 1 c. water              |
| 1 (7 oz.) pkg. croutons | 2 cans cream of chicken |
| 1/4 c. oleo             | soup                    |

Put raw hamburger in bottom of 9x13-inch pan. Sprinkle with salt. Mix all other ingredients; put on top of hamburger. Bake 1 hour at 375°.

*Arnetta Norland*

## Eight-Layer Casserole

- |                             |                        |
|-----------------------------|------------------------|
| 1 lb. ground beef           | 1/2 c. milk            |
| 2 (8 oz.) cans tomato sauce | 2 T. chopped onion     |
| 1 tsp. basil, crushed       | 6 oz. cooked, drained  |
| 1/2 tsp. sugar              | noodles                |
| 1/2 tsp. garlic powder      | 1 (10 oz.) pkg. frozen |
| 1/4 tsp. salt               | vegetables             |
| 1/4 tsp. pepper             | 1 c. shredded Cheddar  |
| 1 c. sour cream             | cheese                 |
| 1 (8 oz.) pkg. cream        |                        |
| cheese, softened            |                        |

In large skillet, cook beef and drain off fat. Stir in tomato sauce, basil, sugar, garlic, salt and pepper. Bring to a boil; reduce heat and simmer 5 minutes. Combine sour cream, cream cheese, milk and onion. In 2-quart dish, layer half the noodles, half the meat, half the cream cheese mixture and all the vegetables. Top with the remaining meat and noodles. Cover and bake 45 minutes at 350°. Chill remaining cream cheese mixture. Spread with cream cheese mixture. Top with Cheddar cheese. Bake, uncovered, 10 minutes.

*Robin Rode*

## Quick Barbecue Beef Bake

- |                              |   |
|------------------------------|---|
| 1 1/2 lb. ground beef        | 2 c. Bisquick baking mix                      |
| 3/4 c. chopped onion         | 1 c. milk                                     |
| 1/2 c. barbecue sauce        | 2 eggs, well beaten                           |
| 2 c. shredded Cheddar cheese | 2 (16 1/2 oz.) cans mixed vegetables, drained |

Cook ground beef and onion until done; drain. Add barbecue sauce; mix well together. Place in a 9x13-inch greased pan. Add drained vegetables, top with cheese. Stir together Bisquick, milk and eggs until blended. Pour over cheese; bake at 400° for 25 to 30 minutes, or until top is light brown. Serves 8 to 10.

*Emma Boekelman*

## Hungry Boys' Casserole

- |                             |  |
|-----------------------------|--|
| 1 1/2 lb. ground beef       | 1 (1 lb.) can pork & beans, undrained  |
| 1 c. sliced celery          | 1 (1 lb.) can chick peas or lima beans |
| 1/2 c. chopped onion        | 1 clove garlic, minced                 |
| 1/2 c. chopped green pepper |  |
| 3/4 c. tomato paste         |  |
| 3/4 c. water                |  |
| 1 tsp. salt & paprika       |  |

- |                      |               |
|----------------------|---------------|
| <b>BISCUITS:</b>     | 1/2 tsp. salt |
| 1 1/2 c. flour       | 1/4 c. butter |
| 2 tsp. baking powder | 1/2 c. milk   |

Sauté in skillet, beef, celery, onion, green pepper and garlic until vegetables are tender; drain. Add water, tomato paste, salt and paprika. Reserve 1 cup for biscuits. Add beans and peas. Simmer; prepare biscuits.

**Biscuits:** Sift flour with baking powder and salt. Cut in butter until fine. Add milk. Knead on floured surface 12 times. Roll to a 12x9-inch rectangle. Spread reserved meat mixture over dough. Roll up and cut into 1-inch pieces. Place mixture in 12x8-inch or 11-inch round baking dish. Top with biscuits. Bake at 425° for 25 to 30 minutes.

*Linda Bronson*

## Easy Hamburger Hash Brown Quiche

1 (1 lb.) pkg. frozen hash  
brown potatoes, thawed  
(anything over 12 oz.)  
2 eggs, beaten  
1 T. cornstarch  
1/2 lb. Velveeta brand  
cheese, cubed

1/2 c. milk  
1/3 c. melted butter  
1/2 lb. ground beef  
1/3 c. chopped onion  
Salt & pepper, to taste  
1 tsp. Worcestershire  
sauce

Press potatoes into greased 9-inch pie plate; brush with melted butter. Bake 10 minutes while preparing meat filling. Brown meat and onion; drain. Combine milk, eggs and cornstarch; stir into meat. Add cheese; season with salt, pepper and Worcestershire sauce. Pour into hash brown crust; bake at 350° for 30 to 35 minutes.

*Beverly J. Gerdis*

## Pork Chop Casserole

6 pork chops  
Vegetable oil  
Seasoning salt  
Cream of celery soup  
1 ctn. sour cream  
1/2 c. milk  
1/4 tsp. pepper

24 oz. frozen hash browns,  
thawed  
1 c. shredded Cheddar  
cheese  
1 can French-fried onion  
rings

Brown the chops in the vegetable oil. Sprinkle with seasoning salt. Mix the rest of the ingredients, except set aside 1/2 of the cheese and 1/2 of the French-fried onion rings. Put in a 9x13-inch pan. Put the chops on top. Bake, covered, at 350° for 40 minutes. Top with remaining cheese and onion rings. Bake, uncovered for 5 minutes. Serves 6.

*Brenda Heesch*

*The most difficult meal for the average housewife to get is dinner out.*

## Pork Chop Bake

- |                          |   |
|--------------------------|---|
| 1/4 c. flour             | 1 (10 1/2 oz.) can cream of mushroom soup |
| 2 T. salad oil           | 1/2 soup can water                        |
| Salt & pepper, to taste  | 2 c. cooked green beans                   |
| 1 T. rice, for each chop |   |

Coat pork chops (or pork steak) in flour. Brown on both sides in salad oil. Salt and pepper to taste. Place in baking pan. Put 1 tablespoon uncooked rice on each piece of meat. Combine cream of mushroom soup and water. Spoon over and around meat. Drain beans; add. Cover and bake at 350° for one hour.

This may be prepared in heavy skillet on top of stove if desired. Add more water if needed. Cream of celery soup is an excellent variation.

*Erna Sleper*

## Pork Chops or Chicken Casserole

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 c. uncooked rice             | 1 can cream of celery soup  |
| 4 pork chops or cut-up chicken | 1 pkg. dried onion soup mix |
| 1 can cream of mushroom soup   | 1 1/2 c. water              |

Pour ingredients in baking dish in order listed. Bake 1 1/2 hours at 350°. Stir occasionally after casserole has cooked.

*Gertrude Meinders*

## Pork Chop Casserole

- |                        |                               |
|------------------------|-------------------------------|
| 6 pork chops           | 1/4 c. green peppers, chopped |
| Salt & pepper          | 1/4 c. onion, chopped         |
| 6 tsp. rice, uncooked  | 1 can tomato soup             |
| 1/4 c. celery, chopped | 1 pt. whole tomato pieces     |

Bake at 325° for 1 hour. Brown the 6 pork chops, salt and pepper; place in shallow baking dish. Put 1 teaspoon uncooked rice on each chop, and also divide the celery, green pepper and onion over the chops. Cover with the soup and tomato pieces. Cover with foil; poke holes for steam. Bake.

**Variation:** I have also used 1 can pizza sauce and 1 can stewed tomatoes. We liked the combination, too.

*Virginia Seaberg*

## Pork Chops with Wild Rice

- |                                   |                                |
|-----------------------------------|--------------------------------|
| 4 pork chops                      | 1 T. chicken bouillon granules |
| 1/2 c. wild rice, washed          | 1/2 can cream of mushroom soup |
| 3/4 c. water                      |                                |
| 1/2 sm. jar mushrooms, with juice |                                |

Put wild rice in bottom of 2-quart baking dish. Pour water and mushrooms over rice. Sprinkle on bouillon. Spoon soup on rice mixture. Brown and season pork chops. Place on top of rice mixture. Bake, covered, at 350° for 1 1/2 to 2 hours.

*Dona Shroyer*

## Pork Chop 'n' Potato Bake

- |                              |                                   |
|------------------------------|-----------------------------------|
| 6 pork chops, trimmed of fat | 1/4 tsp. pepper                   |
| Seasoned salt                | 1 pkg. frozen hash browns, thawed |
| 1 can cream of chicken soup  | 1 c. shredded Cheddar cheese      |
| 1/2 can of milk              | 1 can French-fried onions         |
| 1/2 c. sour cream            |                                   |

Brown chops. Sprinkle with seasoned salt; set aside. Combine soup, milk, sour cream, pepper and 1/2 teaspoon seasoned salt. Stir in potatoes, 1/2 cup cheese and 1/2 can of onions. Spoon into 9x13-inch dish. Arrange pork chops on top. Bake, covered, at 350° for 40 minutes. Top with remaining cheese and onions. Bake, uncovered, 5 minutes longer.

*Kathryn Hamilton*

## Ham and Broccoli Bake

- |                                 |                                 |
|---------------------------------|---------------------------------|
| 1 (20 oz.) pkg. frozen broccoli | 1 c. milk                       |
| 1 med. onion, chopped           | 1 c. shredded Cheddar cheese    |
| 2 T. melted butter              | 3 c. cubed ham                  |
| 1 can cream of mushroom soup    | 2 c. Minute Rice, uncooked      |
| 1 can cream of celery soup      | 1 1/2 tsp. Worcestershire sauce |

Mix all ingredients together and bake in a covered 9x13-inch casserole dish at 350° for 45 minutes. Yields 10 servings.

*Kim (Bengston) Ostermann*

## Sauerkraut Casserole

- |                         |   |
|-------------------------|---|
| 1 qt. sauerkraut        | 1/2 c. chopped green peppers (opt.)   |
| 1 1/2 c. whole tomatoes | Choice of meats listed, or may use all: 1/2 lb. ham, 1/2 lb. bacon, 1 lb. wieners or ribs |
| 1 c. brown sugar        |   |
| 1 c. celery, chopped    |   |
| 1 c. onions, chopped    |   |

Layer the ingredients, then place the meat on top. If I use the wieners I add about the last hour of cooking. If using crockpot, cook 3 to 4 hours on low, 7 to 9 hours on high. If baking in oven, bake at 350° in casserole pan.

I use a crock-pot.

*Mabel Dunmire*

## Pizza Sauce

- |                             |                            |
|-----------------------------|----------------------------|
| 1 (6 oz.) can tomato paste  | 1 1/2 T. Italian seasoning |
| 1 (15 oz.) can tomato sauce | 1/4 c. Parmesan cheese     |
| Water, to thin              | 1 tsp. crushed red pepper  |
| 1 1/2 tsp. sugar            | 1/4 tsp. oregano           |
|                             | 1 clove garlic, minced     |

Combine all of the above in a saucepan over low heat; simmer until needed. Enough for 2 pizzas.

*Lisa Meyer*

## Spinach Lasagna

- |  |   |
|--|---|
| 1 lb. Monterey Jack cheese, grated       | 2 lb. cottage cheese, may use part sour cream |
| 8 oz. lasagna noodles, cooked            | 2 eggs  |
| 2 pkg. chopped spinach, cooked & drained | 1 T. parsley                                  |
| 1 c. grated Parmesan cheese              | 2 T. melted butter                            |
|  | Salt  |
|  | Pepper  |
|  | Garlic  |

Mix cottage cheese, seasonings and eggs. Grease a 9x13-inch baking dish. Layer noodles, cottage cheese, Jack cheese, spinach and Parmesan cheese. Repeat layers. Drizzle with butter. Bake 30 to 45 minutes at 350° to 375°.

*Marlys Mueller*

## Mexican Lasagna

10 flour tortillas  
 1 lb. ground beef  
 1/2 c. onion  
 1 (16 oz.) can stewed  
 tomatoes

1 (8 oz.) can tomato sauce  
 1 (4 oz.) can chopped  
 green chilies  
 1 pkg. taco seasoning  
 2 to 3 pkg. Cheddar cheese

Simmer all ingredients, except Cheddar cheese, for 15 minutes. Layer tortillas in 9x13-inch pan. Put 1/2 cup beef over them. Add cheese, tortilla, beef and end with cheese. Bake 25 to 30 minutes at 350°.

*Denise Rosmiller*

## Mexican Lasagna

1 1/2 lb. ground beef  
 1 lg. onion, chopped  
 1 1/2 tsp. ground cumin  
 2 to 3 tsp. chili powder  
 1/4 tsp. red pepper  
 1/4 tsp. garlic powder  
 1/2 tsp. salt  
 1/2 tsp. pepper  
 1 (2 c.) can chopped  
 tomatoes

**Tortillas**  
 2 c. cottage cheese,  
 drained  
 1 c. grated Monterey Jack  
 cheese with peppers  
 1 egg, beaten  
 2 to 3 c. shredded lettuce  
 1/2 c. chopped tomatoes  
 1 c. grated Cheddar cheese  
 1/4 c. sliced black olives

Brown ground beef; drain thoroughly. Add onions, spices and 2 cups tomatoes; simmer until thickened. Cover bottom and sides of 9x13-inch greased pan with tortillas. Pour beef mixture over tortillas. Place second layer of tortillas over meat. Combine cottage cheese, grated Monterey Jack cheese and egg; pour over tortillas. Bake 30 minutes at 350°. Cut in squares and top with shredded lettuce, tomatoes, grated Cheddar cheese and black olives.

*Shirley Amesbury*

## Taco Lasagna

- |                              |  |
|------------------------------|--|
| 2 lb. hamburger              | 1 c. salsa   |
| 2 pkg. taco seasoning mix    | 1/2 c. chopped green onions                              |
| 4 garlic cloves              | 1 c. sour cream  |
| 1/2 tsp. cayenne pepper      | 2 c. combined cheese, shredded (Monterey Jack & Cheddar) |
| 1 1/2 c. water               |  |
| Cornmeal                     |  |
| 12 flour tortillas (or corn) |  |

Preheat oven to 375°. In large saucepan, cook 2 pounds hamburger until brown; drain well. Add taco seasoning mix, crushed garlic cloves, cayenne pepper and water. Simmer, uncovered for 10 minutes; set aside. Sprinkle cornmeal in bottom of a 9x13-inch pan. Place 6 tortillas in bottom of pan, overlapping and extending up edges slightly. Layer in the following order: salsa, 1/2 meat mixture, chopped green onions, sour cream and cheese. Repeat, starting again with 6 tortillas. Bake 40 minutes. Remove and sprinkle with more cheese if you want to and bake an additional 10 minutes. Let stand 10 minutes before serving.

*Cindi (Baade) Sweedler*

## Lasagna Crescent Roll Dinner

- |                             |                        |
|-----------------------------|------------------------|
| 1 1/2 lb. hamburger         | 2 c. mozzarella cheese |
| 1/4 c. minced onion         | 8 crescent rolls       |
| 1 (15 oz.) can tomato sauce | 1/3 c. Parmesan cheese |
| 1 pkg. dry spaghetti mix    | 1/4 stick oleo, melted |
| 1 (8 oz.) ctn. sour cream   |                        |

Brown hamburger and minced onion. Add spaghetti mix and tomato sauce. Blend well. Put in 9x13-inch pan. Mix sour cream well and put on top of hamburger mix. Sprinkle shredded cheese on top of sour cream. Then put crescent rolls in 2 rows on top of that. Drizzle butter over rolls. Sprinkle Parmesan evenly over that. Bake at 375° or 350° for 30 minutes, or until golden brown. Watch carefully. Serve with warm garlic bread.

**Note:** Crescent rolls are not separated, but laid in two rows on top.

*Evelyn Tjarks*

*The coffee break is the pause that refreshes.*

## Vegetable Lasagna

- |  |  |
|--|--|
| 2 med. carrots, cut into julienne strips | 1 (10 oz.) pkg. frozen spinach, thawed & drained |
| 1/3 c. chopped onion                     | 2 beaten eggs                                    |
| 2 T. cooking oil                         | 1 1/2 c. cottage cheese                          |
| 1 (15 1/2 oz.) jar spaghetti sauce       | 1/4 c. Parmesan cheese                           |
| 1/4 c. water                             | 6 oz. lasagna noodles, cooked                    |
| 1/2 tsp. oregano                         | 2 1/2 c. mozzarella cheese                       |
| 1/4 tsp. basil                           | 1/4 c. sliced, pitted ripe olives                |
| 1 1/2 c. sliced, fresh mushrooms         |  |

Cook onion and carrots in cooking oil until tender, but not brown. Stir in spaghetti sauce, water and seasonings. Simmer, covered for 15 minutes. Stir in mushrooms and simmer another 5 minutes. In medium bowl, stir together cottage cheese, eggs, Parmesan cheese and 1 1/2 cups mozzarella cheese. Put small amount of sauce in greased 9x13-inch pan. Arrange layer of lasagna noodles. Top with 1/2 of spinach, 1/2 of cottage cheese and 1/2 of sauce. Repeat layers. Top with 1 cup mozzarella cheese. Bake for 35 minutes. Top with ripe olives; bake another 3 minutes. Let stand 10 minutes before serving.

*Judy (Isebrands) Hackney*

## Easy Lasagna

- |                         |                            |
|-------------------------|----------------------------|
| 2 lb. ground beef       | 1/2 can water              |
| 2 sm. cans tomato paste | 6 wide lasagna noodles, or |
| 2 eggs                  | 1 box                      |
| Parmesan cheese         | 2 c. cottage cheese        |
| 1 chopped onion         |                            |

Brown ground beef with onion, salt, pepper and garlic salt. Add tomato paste and water. Simmer for 20 minutes. Boil noodles for 20 minutes; drain. Beat eggs and cottage cheese together.

Arrange in the following layers in 9x13-inch pan: lasagna noodles, half of meat sauce, all of cottage cheese mixture, mozzarella cheese slices, another layer of lasagna noodles, remaining meat sauce, mozzarella cheese slices and sprinkle top with Parmesan cheese. Cover and bake at 350° for 30 minutes or longer. These are thick layers to bake. Allow to stand 10 minutes before serving. Cut in squares.

*Ronna Bowers*

## Easy Lasagna

1 1/2 lb. ground beef  
Salt, pepper & garlic salt  
2 sm. cans tomato paste  
2 eggs  
Parmesan cheese

1 chopped onion  
1/2 c. warm water  
6 wide lasagna noodles  
2 c. cottage cheese  
Mozzarella cheese slices

Brown ground beef with onion. Add seasoning to your taste. Add tomato paste and water. Simmer for 20 minutes. Boil noodles for 20 minutes; drain. Beat eggs and cottage cheese together. Arrange the following in a 9x13-inch pan: three noodles, half of meat sauce, all of cottage cheese, mozzarella cheese slices, three noodles, remaining meat sauce, mozzarella cheese slices and sprinkle top with Parmesan cheese. Cover and bake at 375° for 30 minutes. Allow to stand 10 minutes before serving. Cut into squares.

*Jeanne (Gingerich) Ruh*

## Make-Ahead Lasagna

32 oz. spaghetti sauce  
1 lb. browned hamburger  
1/2 lb. uncooked lasagna  
noodles  
16 oz. cottage cheese,  
with 1 beaten egg

8 oz. mozzarella cheese  
8 oz. Monterey Jack  
cheese  
Parmesan cheese  
1 c. water

Spread 1 cup sauce into 13x9x2-inch pan. Layer 1/3 of each of the remaining ingredients in turn (except water); repeat until all are used up. When layered, pour water around edges. Cover tightly with foil. Let stand in refrigerator 2 to 24 hours. Bake at 350° for one hour, covered, and another 15 minutes, uncovered.

*Maureen Sleper*

*Housework is something you do that nobody notices unless you don't do it.*

## Lasagna

24 to 30 lasagna noodles	32 oz. fat-free cottage cheese
1 to 1 1/2 lb. ground beef	1 egg
Chopped onion (opt.)	3 c. Cheddar cheese, shredded
2 (32 oz.) jars Traditional Prego spaghetti sauce	3 c. mozzarella cheese, shredded
15 oz. fat-free ricotta cheese	

Makes two 10x14-inch pans; spray with Pam. Microwave approximately 10 noodles a time in 10x14-inch pan, just covered with water; cover with Saran Wrap with 3-inch corner turned back to vent. Microwave on HIGH 6 minutes; gently stir with fork. Microwave 6 more minutes at 80% POWER. Drain; store in cold water until all microwaved. Mix ricotta cheese, cottage cheese and egg in one bowl. Brown hamburger and onion. Add spaghetti sauce. Simmer 10 minutes. Mix Cheddar and mozzarella cheese in one bowl. Layer as follows for 3 layers: single layer noodles, meat mixture, cottage cheese-egg mixture, Cheddar cheese/mozzarella cheese. Bake at 350° for 35 to 45 minutes; let stand 15 minutes before cutting.

Freeze 1 pan; thaw 24 hours in refrigerator to bake. Use fat-free ricotta and cottage cheese to cut fat grams. *Laurie (Stecker) Harms*

## Lasagna

<b>MEAT SAUCE:</b> Brown.	1/4 tsp. oregano
3 T. diced onion	1 tsp. salt
Taste of garlic salt	1 1/2 lb. hamburger
1/2 T. dried parsley	2 diced tomatoes

When brown. Add:

1 sm. can tomato sauce	1 lg. can Hunt's spaghetti sauce, with meat
------------------------	---

Let simmer while cooking (12) lasagna noodles.

### CHEESE SAUCE:

2 T. diced onion	1 c. milk
2 T. butter	1 egg yolk
1 1/2 T. flour	1/3 c. Parmesan cheese

Cook onion and butter; add flour, then milk to make white sauce. Add Parmesan cheese; cook until smooth. Add beaten egg yolk. Cook 12 noodles; place in layers in greased 9x13-inch pan. Layer; top with meat sauce, cheese sauce and mozzarella cheese. Repeat, ending with meat sauce. Bake at 350° for 30 minutes. Top with extra mozzarella cheese; bake 15 minutes more. *Zelda Beal*

## Lasagna

- |                        |                          |
|------------------------|--------------------------|
| 1 chopped onion        | 1 sm. can tomato purée   |
| 1 clove garlic         | 1 can mushrooms, drained |
| 1 T. parsley           | Salt & pepper            |
| 2 lb. ground beef      | Pinch of oregano         |
| 3 T. olive oil         | Grated Cheddar cheese    |
| 1 sm. can tomato paste | Grated mozzarella cheese |

### CREAM SAUCE:

- |                  |                                |
|------------------|--------------------------------|
| 1/2 stick butter | 2 c. hot milk                  |
| 3 T. flour       | 1 (8 oz.) pkg. cream<br>cheese |

**Meat Sauce:** Sauté onion, garlic and oil for 5 minutes. Add beef and cook until brown. Add tomato paste and purée with 1/3 cup water and seasonings. Simmer 20 minutes.

**Cream Sauce:** Melt butter; blend in flour. When smooth, add milk and cook until smooth. Add cream cheese; stir until it melts. Cook on medium heat. Turn off heat; cover until ready to use. Cook lasagne noodles. Layer the ingredients (meat sauce, lasagne, cream sauce and grated cheese) in a 9x13-inch pan. There are enough ingredients for 3 layers each with the noodles being the first layer and grated cheese on top. Bake at 350° for 35 to 40 minutes, or until cheese is bubbly and brown. Let stand 10 to 15 minutes to set layers.

*Robin Rode*

## Lasagna

- |  |   |
|--|---|
| 1 lb. lasagna noodles,<br>cooked & drained | 3 1/2 c. water                                    |
| 3 (16 oz.) pkg. mozzarella<br>cheese       | 2 (29 oz.) cans tomato sauce                      |
| 1 sm. ctn. cottage cheese                  | 2 (12 oz.) cans tomato<br>paste                   |
| 5 lb. browned hamburger                    | 1/3 c. sugar                                      |
| 3 pkg. dry onion soup mix                  | Spice to taste: cloves,<br>oregano, salt & pepper |

Mix together the hamburger, dry onion soup, water, tomato sauce, tomato paste, sugar and spices. In 2 or 3 large cake pans, layer noodles, hamburger mixture, cottage cheese and mozzarella cheese. Make at least two layers of each. End with a layer of hamburger. Just before baking, sprinkle with mozzarella cheese. Bake 1 hour and 15 minutes at 350° in a covered pan. Makes servings for about 25.

This recipe can be made ahead and frozen.

*Carole Tuecke*

## Lasagna

- |                            |                                |
|----------------------------|--------------------------------|
| 1 1/2 lb. hamburger        | 1 env. onion soup              |
| 1/2 tsp. garlic salt       | 1 tsp. salt                    |
| 1 pt. tomatoes             | 1/2 tsp. basil                 |
| 1 (6 oz.) can tomato paste | 1/2 tsp. pepper                |
| 1/2 c. Parmesan cheese     | 2 (8 oz.) c. mozzarella cheese |

Brown hamburger with salt. Add tomatoes and other ingredients in saucepan. Cover and simmer for 1 hour. Cook lasagne noodles with oil and some salt. Line a 9x13-inch pan with noodles. Add a layer of meat and 1/2 of cheese; repeat layers. Bake for 30 minutes in 350° oven.

*Lennice Harms*

## Lasagna

- |                                |                                  |
|--------------------------------|----------------------------------|
| 1 1/2 lb. lean ground beef     | 1 (24 oz.) ctn. cottage cheese   |
| 1 (27 oz.) can spaghetti sauce | 1 (8 oz.) pkg. mozzarella cheese |
| 9 long lasagna noodles         | 3 oz. Parmesan cheese            |

Boil noodles in salted water until done. Brown ground beef, draining well. Add the sauce and simmer 5 minutes. Layer the ingredients in a glass 2-quart rectangular baking dish: Meat/sauce, 3 noodles, cottage cheese, 3 noodles, meat/sauce, 1/2 Parmesan cheese, 1/2 mozzarella cheese, 3 noodles, meat/sauce and remainder of mozzarella and Parmesan cheeses. Bake at 325° for 30 minutes, foil-covered, 15 minutes without the foil, or until bubbly hot. Yields: 8 to 10 generous servings.

**Note:** Freezes well. Allow sufficient time to thaw before baking.

*Ramona Carlson*

*The problem with children today,  
is that you can't spank the grandparents.*

## Lasagna

2 lb. hamburger 1/2 onion

Brown and drain.

9 lasagna noodles, cooked  
 1/2 lb. mozzarella cheese  
 1/2 lb. Velveeta cheese,  
 sliced

2 c. spaghetti sauce  
 (Garden-style)  
 1 c. water

Combine hamburger, onion, spaghetti sauce and water. Place 3 cooked noodles in 9x13-inch pan. Sprinkle on 1/3 of meat sauce, then sprinkle on 1/3 of each cheese. Add another 3 cooked noodles. Sprinkle on 1/3 meat sauce and 1/3 of each cheese. Add 3 more cooked noodles. Sprinkle on 1/3 meat sauce and 1/3 of each cheese. Bake at 350° for 30 minutes.

*Thelma Beenken*

## Lasagna

1 1/2 lb. hamburger,  
 browned  
 10 oz. lasagna noodles  
 6 oz. cottage cheese  
 Mozzarella cheese

Parmesan cheese  
 2 c. tomatoes  
 8 oz. tomato sauce  
 1 env. spaghetti mix  
 12 oz. V-8 juice

Use a 9x13-inch pan. Heat tomatoes, tomato sauce, spaghetti sauce mix and V-8 juice. Add hamburger. Layer raw noodles with hot sauce and cheese. Cover with foil. Cool until room temperature. Refrigerate overnight. Bake, covered at 375° for 1 hour. Makes 12 servings.

*LaVaughn Wibben*

## Chicken Casserole

2 c. elbow macaroni,  
 uncooked  
 1 1/2 c. cut-up chicken  
 1/2 green pepper  
 1 sm. pimento, cut up  
 1 c. diced Velveeta  
 cheese

1 can cream of chicken  
 soup  
 1 can cream of mushroom  
 soup  
 1 can milk  
 1 2/3 c. chicken broth  
 1 sm. onion

Mix and let stand overnight. Do not cook macaroni. Bake in 9x13-inch pan at 350° for 1 hour.

*Florence Spear*

## Chicken Casserole

2 c. uncooked macaroni  
2 c. cooked chicken  
2 cans cream of chicken  
soup

1/4 c. chopped onion  
1/2 lb. Velveeta cheese  
3 chopped, boiled eggs  
2 c. milk

Mix all the ingredients in a large bowl and refrigerate overnight. Spread in a 9x13-inch pan at 350° for 60 minutes, or until cooked through.

*Barbara Tjaden*

## Overnight Scalloped Chicken Casserole

2 cans cream mushroom  
soup, undiluted  
2 1/2 c. milk  
1/2 lb. American cheese,  
cubed  
4 c. chopped chicken or  
turkey

1 (7 oz.) box macaroni  
3 hard-cooked eggs,  
chopped  
1/2 c. butter or margarine,  
melted & divided  
1 1/2 c. soft bread crumbs

In large bowl, combine soup, milk and cheese. Add chicken or turkey, macaroni and eggs. Stir in 1/4 cup melted butter or margarine. Transfer to greased 13x9x2-inch baking dish. Cover; refrigerate for 8 hours, or overnight. Before baking, toss bread crumbs and remaining butter; sprinkle over casserole. Bake, uncovered, at 350° for 60 to 65 minutes, or until bubbly and golden brown. Yield: 12 servings.

*Shirley Carlson*

## Overnight Chicken Casserole

2 c. cut-up chicken  
2 c. uncooked macaroni  
2 c. milk  
1 can cream of chicken  
soup

1/4 lb. shredded cheese  
1 can cream of mushroom  
soup  
Dried onion or 1 sm. onion  
Salt & pepper, to taste

Mix all together. Cover and refrigerate overnight. Bake at 350° for 1 hour. Remove foil and top with potato chips, bread crumbs or cracker crumbs. Return to oven to brown. Makes a 9x13-inch pan.

*Laura Phelps*

## Escalloped Chicken

8 slices bread, cubed  
2 c. cooked chicken  
1 T. minced onion  
1/2 c. salad dressing  
3 eggs, well beaten  
3 c. milk

1 can cream of chicken  
soup  
4 slices American cheese,  
cubed  
Salt & pepper to taste

Place cubed bread in greased 9x13-inch pan; top with chicken. Mix together onion, salad dressing, eggs, milk, soup, salt and pepper. Pour over chicken; mix together some. Bake at 325° for 1 hour.

*Joyce Schutjer*

## Scalloped Chicken or Beef

1 1/2 lb. ground beef, or  
cooked chicken, diced  
1 to 2 T. onion  
1 c. uncooked rice  
3 cans mushroom soup

2 cans water  
1 can milk  
1 tsp. salt  
Dash of Tabasco sauce  
3 T. pimento

Fry ground beef and drain; or cook chicken and dice. Put all ingredients in 9x13-inch pan; bake at 350° for 1 1/2 hours. Stir while baking. About 1/2 hour before done, cover with crushed potato chips.

*Linda Lee,*

*In Memory of Jennie Rode*

## Chicken Devon

6 chicken breasts,  
cooked & deboned  
20 oz. frozen broccoli,  
thawed  
2 cans cream of chicken  
soup  
1 c. mayonnaise

1 c. mushrooms  
1/2 tsp. lemon juice  
1/2 c. shredded Cheddar  
cheese  
1 tsp. curry powder  
1 sm. bag Pepperidge Farm  
stuffing mix (blue bag)

Place shredded chicken in 9x13-inch pan. Top with broccoli. Mix sauce of soup, mayonnaise, mushrooms, lemon juice, cheese and curry powder. Spread over chicken/broccoli. Top with stuffing mix. Bake, uncovered, 45 to 60 minutes at 350°.

*Judy Heyer*

## Chicken and Cheese Enchiladas

- |                                    |                              |
|------------------------------------|------------------------------|
| 16 oz. sour cream                  | 1 sm. chopped onion          |
| 1 can mushroom soup                | 2 c. cooked, chopped chicken |
| 1 can mushrooms                    | 1 lb. Cheddar cheese         |
| 1 (4 oz.) can diced, ripe olives   | Tortillas                    |
| 1 (4 oz.) can diced green chillies |                              |

Mix together ingredients through the chopped chicken; layer this mixture in 9x13-inch pan with cheese and tortillas in alternating layers. Use tortillas on bottom, and finish with cheese. Bake at 350° for 30 minutes. Cool to set before cutting.

*Jo Ann Asa*

## Chicken Enchiladas

Boil:

- 1 chicken (save 1 c. broth), pick off bone; shred

Heat:

- |                             |                                    |
|-----------------------------|------------------------------------|
| 1 can cream of chicken soup | 1 (4 oz.) can diced green chillies |
|                             | 1 c. chicken broth                 |

Wrap in ten flour tortillas:

- |                      |   |
|----------------------|---|
| Monterey Jack cheese | 1 T. sauce (soup, broth & green chillies) & chicken |
|----------------------|---|

Cover filled tortillas with the remaining sauce of soup, green chillies and chicken broth. Pour 1 cup salsa over these also. Bake at 350° for 15 to 20 minutes in 9x13-inch pan until cheese melts.

I serve with shredded lettuce and sour cream.

*Barb Ludwig*

*A perfect wife is one who doesn't expect a perfect husband.*

## Chicken Enchiladas

- |                              |                                   |
|------------------------------|-----------------------------------|
| 4 c. chicken, cooked & diced | 8 oz. grated Monterey Jack cheese |
| 2 cans cream of chicken soup | 8 oz. grated Cheddar cheese       |
| 1 (8 oz.) ctn. sour cream    | Sliced black olives               |
| 1 can green chilies          | Flour tortillas                   |

Combine soup, sour cream, chilies and 1/2 the cheese and olives; add half of this to chicken. Spoon chicken mixture onto tortillas; roll each tortilla up and place in 9x13-inch baking dish. Spoon the rest of the soup mixture on top; top with remaining cheese and cover with foil. Bake at 350° for 45 minutes.

*Diana Isebrands Bullock*

## Chicken Enchiladas

- |                              |                      |
|------------------------------|----------------------|
| 2 1/2 c. cooked chicken      | 1/3 c. chopped onion |
| 1 (16 oz.) ctn. sour cream   | 12 flour tortillas   |
| 2 c. shredded Cheddar cheese | 1 1/2 c. salsa       |

Combine chicken, 1 cup sour cream, 1 cup cheese and onions; soften tortillas. Top with 1/4 cup chicken mixture; roll up. Place, seam-side-down, in 9x13-inch pan. Top with salsa and remaining cheese. Bake at 375° for 25 minutes.

*Denise Heyer*

## Poppy Seed-Chicken Casserole

- |                                   |                               |
|-----------------------------------|-------------------------------|
| 6 chicken breasts, cooked & cubed | Salt & pepper, to taste       |
| 1 (8 oz.) ctn. sour cream         | 2 c. crumbled Ritz crackers   |
| 1 can cream of chicken soup       | 1 1/2 sticks melted margarine |
| 1 tsp. lemon juice                | Poppy seeds                   |

Mix sour cream, soup, lemon juice, salt and pepper. Add cubed chicken; place the ingredients in a 9x13-inch casserole dish. Mix crackers in melted butter, then pour over chicken. Sprinkle with poppy seed over top. Bake until hot and bubbly. Bake for 30 minutes at 350°, or until chicken is heated thoroughly.

*Zelda Beal*

## Poppy Seed-Chicken Casserole

- |                             |                             |
|-----------------------------|-----------------------------|
| 6 to 8 chicken breasts      | 1 can cream of chicken soup |
| 2 rolls Town House crackers | 1 can cream of celery soup  |
| 1 1/2 sticks margarine      | 1 c. sour cream             |
| 1 T. poppy seed             |                             |

Cook chicken. Cool; remove from bone and cut in big chunks. Mix crackers with margarine and poppy seeds. Mix soup and sour cream. Cover bottom of 9x13-inch pan with one half of cracker mixture. Put chicken on top; pour soup mixture over chicken. Top with remaining cracker crumbs. Bake at 350° for one hour.

*Lanita Kardoes*

## Turkey Casserole for 100

- |  |   |
|--|---|
| 20 c. diced turkey or chicken                | 4 cans chicken broth, as needed (1 at a time) |
| 10 pkg. med. or lg. noodles, cooked & rinsed | 3/4 c. onion flakes                           |
| 8 cans cream of celery soup                  | 4 c. grated cheese (Velveeta or Cheddar)      |
| 8 cans cream of chicken soup                 |   |

### TOPPING:

Margarine

Fine, crushed corn flakes

Prepare noodles and rinse. Mix all ingredients; pat into 8 greased 9x13-inch pans. Top with cornflakes, fluffed in margarine. Leave uncovered; watch so topping does not burn. Bake at 350° for 35 minutes and 250° for 20 minutes. Turn off oven; serve within ten minutes. Cut in squares.

**Note:** Can be put together night before and refrigerated. Bake for early lunch.

*Doris Leeck*

## Chicken and Macaroni Casserole

- |                                |                            |
|--------------------------------|----------------------------|
| 2 c. uncooked macaroni         | 2 c. milk or chicken broth |
| 2 c. chicken, chopped & cooked | 1 med. onion               |
| 1 can cream of chicken soup    | 1 lb. Velveeta cheese      |
| 1 can cream of mushroom soup   | Salt & pepper, to taste    |

Mix soups and milk or broth; combine with remaining ingredients and mix well. Let stand in refrigerator for 5 to 6 hours. Place mixture in 9x13-inch pan; cover with aluminum foil. Bake at 350° for 1 hour.

Note: Tuna or ham may be substituted.

*Dawn Schutter*

## Chicken Noodle Casserole

2 c. cooked chicken, cut up	1 tsp. salt
4 c. cooked noodles	1 1/2 c. chicken broth
1 or 2 cans cream of chicken soup	1 1/2 c. milk
1 T. chopped onion	1 tsp. lemon juice
6 T. butter or margarine	1 tsp. Worcestershire sauce
	Crushed chips

Combine first 4 ingredients, then add remaining ingredients, after mixing together in another bowl. Place in greased casserole dish and cover with crushed chips. Bake 1 hour at 350°.

*Joyce Elman*

## Chicken Noodle Soup Hot Dish

2 cans chicken noodle soup	4 eggs, beaten
1 sm. can tuna	

Stir together and bake in the microwave 15 to 30 minutes, stirring one time. It will be firm, like custard, when done.

*Mary Norland*

## Chicken Supreme

4 chicken breasts	1 box stuffing
1 c. shredded cheese (Swiss, mozzarella or Monterey Jack)	1 can cream of chicken soup
	1 c. milk

Cut chicken into pieces; place at the bottom of a buttered 9x13-inch pan. Place cheese on top of chicken. Prepare box of stuffing, using package directions. Layer over chicken and cheese. Mix one can of cream of chicken soup with one cup milk. Pour over stuffing. Bake at 350° for 1 or 1 1/2 hours without cover.

*Lori Erickson*

## Chicken Breast Casserole

- |   |  |
|---|--|
| <b>4 boneless chicken breasts,</b><br>split into 8 pieces | <b>1 sm. ctn. sour cream (1 c.)</b>            |
| <b>8 cheese slices</b>                                    | <b>1 pkg. Stove-Top dressing</b><br>(stuffing) |
| <b>1 can cream of chicken</b><br>soup                     | <b>1 stick margarine</b>                       |

Arrange chicken breasts on bottom of 8x10-inch baking dish; put 1 slice of cheese on each breast. Mix soup and sour cream; pour over cheese layer. Mix the stuffing with margarine and put on top. Bake, covered, 1 hour and 15 minutes at 350°, then uncover and bake 15 minutes longer.

This can be made 1 day before and refrigerated.

*Sharon (Rippentrop) Booth*

## Cheesy Rice Hot Dish

- |  |                              |
|--|------------------------------|
| <b>2 c. Minute Rice</b>                | <b>1 lg. jar Cheez Whiz</b>  |
| <b>1 lg. bag chopped broccoli</b>      | <b>2 cans mixing chicken</b> |
| <b>2 cans cream of chicken</b><br>soup |                              |

Cook Minute Rice in 2 cups unsalted water. Cook chopped broccoli, just until thawed. Drain well; mix together.

In large mixing bowl, mix:

- |  |  |
|--|--|
| <b>2 cans cream of chicken</b><br>soup (can use mushroom<br>or celery) | <b>1 lg. jar Cheez Whiz</b><br>(warmed in microwave) |
|--|--|

Add:

- 2 lg. cans mix in chicken (or cook your own)**

Pour all together into a greased 9x13-inch baking pan. Bake at 325° for 45 minutes. Serves 12.

**Variation:** You can use 2 bags broccoli, 1 can mushroom soup, 4 cans mix in chicken, and add water chestnuts if you like.

I think water chestnuts really make this hot dish delicious. Freezes well too!

*Mary Franzen*

## Chicken-Rice Casserole

2 (10 oz.) pkg. chopped broccoli or 1 bunch fresh, steamed	1 can cream of mushroom soup
4 c. diced turkey or chicken	1 c. Miracle Whip salad dressing
Rice, to make 2 c. cooked	3 T. milk
1 c. diced celery	1/2 lb. Velveeta cheese, cubed
1 sm. onion, diced	Curry powder
2 T. margarine	Water chestnuts

In buttered 9x13-inch pan, layer broccoli and chicken. Cook enough rice to make 2 cups; set aside. Sauté celery and onion in margarine, and then add soup, Miracle Whip, milk and cheese; heat until cheese is melted. Stir into rice. Pour over broccoli and chicken. Sprinkle with curry powder and may add water chestnuts over top. Bake at 350° for 1 to 1 1/2 hours, until bubbly.

To add pizzazz, I add a little red wine with the milk. May top with your favorite topping: onion rings, crumbs, potato chips, etc.

*Doris Leeck*

## Chicken and Rice

6 or 8 pieces chicken	1/4 tsp. butter flavoring
2 cans cream of chicken soup	2 c. chicken broth
1 c. uncooked rice	Salt, to taste
	Butter, melted

Combine soup, chicken broth, rice and butter flavoring. Put into well-greased 8x8-inch baking pan. Roll chicken in melted butter; place over soup mixture. Sprinkle a little salt on chicken. Bake 1 1/2 to 2 hours at 275°, or until done. This recipe makes 6 to 8 servings.

*Linda Beal Mitchell*

*Adam and Eve had an ideal marriage. He didn't have to hear about all the men she could have married--and she didn't have to hear about the way his mother cooked.*

## Chicken Alfredo

- |  |                                   |
|--|-----------------------------------|
| 4 cooked chicken breasts,<br>boneless & skinless, cut<br>into bite-size pieces | 4 tsp. chicken broth              |
| 1 (8 oz.) can mushrooms,<br>diced & drained                                    | 1/4 c. Parmesan cheese            |
| 1 c. evaporated skim milk  | 1/4 tsp. minced garlic            |
| 1/4 c. liquid butter buds  | 1/4 tsp. black pepper             |
| 1/4 c. flour   | 1/4 tsp. salt                     |
|  | 10 to 12 oz. cooked<br>fettuccine |

In saucepan over low heat, blend flour, liquid butter buds, skim milk and chicken broth. Add garlic, salt and pepper; continue to cook over low heat, stirring constantly until sauce thickens. Stir in Parmesan cheese. Then combine with chicken and mushrooms; fold sauce into pasta, and serve immediately. Serves 6.

*Diane T. Leeck*

## Herb Chicken Casserole

- |   |                                  |
|---|----------------------------------|
| 3 to 4 lb. chicken, cooked<br>& chopped | 2 cans cream of mushroom<br>soup |
| 1/2 c. onion, chopped                   | 2 cans cream of chicken<br>soup  |
| 1 c. celery, chopped                    | 1 tall can chow mein<br>noodles  |
| 1 can evaporated milk                   |                                  |

### TOPPING:

- |                            |                                    |
|----------------------------|------------------------------------|
| 1/2 c. slivered almonds    | 1 1/2 to 2 c. herb stuffing<br>mix |
| 2/3 c. butter or margarine |                                    |

Heat onion and celery in a little oil. Mix all ingredients well; put into a large, greased 8x15-inch casserole dish. Sauté sliced almonds in butter or margarine; add herb stuffing mix. Spread on top of chicken mixture. Bake at 350° for 1 hour. Serves 12.

**Note:** I make half a recipe and put it in a 9x9-inch casserole to serve 6, using a 2 1/2 pound can of chow mein noodles.

*Doris Miller*

## Chicken Pie

Cook chicken in:

**5 c. water**

**1/2 tsp. salt**

When done, remove meat from bones; save broth.

Cook until tender:

**1 c. celery, diced**

**1 c. carrots, cut up**

**BROTH:** Combine.

**5 c. broth**

**10 T. flour**

**1 c. milk**

Stir and cook until thickened.

Add:

**1 tsp. salt**

**Carrots, celery & chicken**

**1/2 tsp. pepper**

**BISCUIT DOUGH:**

**1 c. milk**

**2 c. flour**

**3 tsp. baking powder**

**1/2 tsp. salt**

**1/4 c. shortening**

Stir and spoon on broth mixture. Bake until biscuits are brown in a 9x13-inch pan.

*Lisa Tjaden*

## Cheesy Chili Chicken

**6 chicken breasts**

**1 sm. pkg. mild Cheddar**

**1 (4 oz.) can mild green  
chilies, drained**

**cheese, shredded**

Put 1 teaspoon mild chilies on each chicken breast. Sprinkle with Cheddar cheese. Roll up and fasten with toothpick. Put on end in ungreased baking dish. Bake at 350° for 1/2 hour, covered with foil. Remove foil for last half hour of baking. Total baking time, one hour.

You may add more chilies and cheese, or less. Very easy and tasty.

*Doris Isebrand*

*Middle age is when you know all the answers  
and nobody ever asks you the questions.*

## Chicken Bake

- |  |                            |
|--|----------------------------|
| <b>3 cans cream of mushroom soup</b>                         | <b>1 1/2 c. mayonnaise</b> |
| <b>1 1/2 c. milk</b>   | <b>3/4 c. pimiento</b>     |
| <b>3 c. diced cheese (Velveeta)</b>                          | <b>Green pepper</b>        |
| <b>2 chickens, cooked &amp; cut up</b>                       | <b>Celery</b>              |
| <b>24 oz. noodles, cooked in chicken broth &amp; drained</b> | <b>Onion</b>               |

Brown green pepper, celery and onion in a little oleo. Cook noodles in chicken broth. Combine chicken and remaining ingredients. Bake at 425° for 30 minutes in 9x13-inch pan.

Freezes well.

*Phyllis Zwiefel*

## Chicken-Asparagus Hot Dish

Arrange in layers - large casserole:

- |   |                                     |
|---|-------------------------------------|
| <b>2 c. diced, cooked chicken</b>                     | <b>1 sm. can pimento</b>            |
| <b>1 can cut asparagus, drained</b>                   | <b>1/2 c. diced celery</b>          |
| <b>1 c. diced American cheese</b>                     | <b>1/2 c. diced green pepper</b>    |
| <b>3 1/2 oz. narrow noodles, cooked &amp; drained</b> | <b>1/4 c. diced onion</b>           |
| <b>1/2 c. cashews, chopped</b>                        | <b>1 sm. can ripe olives, diced</b> |
| <b>1 med. can mushroom stems &amp; pieces</b>         | <b>1 can mushroom soup</b>          |
|   | <b>1/2 c. mayonnaise</b>            |
|   | <b>Salt &amp; pepper</b>            |
|   | <b>Chow mein noodles</b>            |

Arrange in layers in large casserole. Mix the can of cream of mushroom soup and 1/2 cup mayonnaise; add salt and pepper. Pour over layered ingredients. Top with chow mein noodles. Bake at 325° for 1 hour.

*Leota Walrod*

## Broccoli-Turkey Casserole

- |                                     |   |
|-------------------------------------|---|
| <b>1 (8 oz.) jar Cheez Whiz</b>     | <b>2 (10 oz.) pkg. frozen, chopped broccoli</b> |
| <b>2 cans cream of chicken soup</b> | <b>4 c. cubed, cooked turkey</b>                |
| <b>1/2 c. milk</b>                  | <b>2 c. Minute Rice</b>                         |
| <b>1/2 c. chopped onion</b>         | <b>1/2 tsp. Worcestershire sauce</b>            |
| <b>1 tsp. butter</b>                |   |
| <b>4 T. mayonnaise</b>              |   |

Blend cheese, soup and milk. Sauté onion in butter. Cook broccoli; drain. Mix all ingredients together. Place in 9x13-inch pan. Bake at 350° for 35 to 40 minutes.

I put cornflake crumbs on top before baking.

*Dolores Fox*



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## Microwave Hints

### SOFTEN:

- Lumpy brown or white sugar: Heat in microwave with a cup of boiling water.
- Cream cheese: Remove foil; heat 8-ounce package 2 minutes on LOW.
- Butter or margarine: Remove foil; heat 1 stick for 1 minute on LOW.
- Raisins in hot water: Heat 2 to 3 minutes on HIGH; let stand 2 minutes.
- Acorn squash: Cook 1 1/2 minutes on HIGH to cut in half easier.
- Citrus fruit: Heat 15 to 20 seconds before squeezing to get more juice.
- Honey that has sugared.
- Almond bark: Heat 1 pound for 2 minutes on MEDIUM; stir, then cook 30 to 60 seconds more, stirring.
- Chocolate: Heat 1-ounce square for 2 to 3 minutes on LOW.

### THAW:

- Whipped topping, small carton: Heat 1 minute on LOW. (Center should still be slightly firm but will blend in.) Don't overheat!
- Frozen orange juice: Remove top metal lid; heat 6-ounce can 30 seconds; 12-ounce can 45 second on HIGH.
- To toast coconut: Spread 1/2 cup in pie plate; cook 3 to 4 minutes, stirring every 30 seconds after 2 minutes. Watch closely, as it browns quickly once it starts turning brown.
- One cup herbs on a paper towel will dry in about 4 minutes. Crush and store in airtight container.
- When warming rolls, place cup of water in a corner of the microwave.
- Scald milk 2 minutes per cup, stirring once each minute.

# Cookies

## Kringler

<b>1 c. sugar</b>	<b>3 1/4 c. flour</b>
<b>1/2 c. (1 stick) margarine</b>	<b>1 tsp. soda</b>
<b>1 egg</b>	<b>2 1/2 tsp. baking powder</b>
<b>1 c. buttermilk</b>	<b>1/2 tsp. salt</b>

Cream sugar and margarine. Add egg and beat well. Sift together dry ingredients and add to creamed mixture, alternately, with buttermilk. Chill dough thoroughly, then roll in pieces the size of a pencil and form into figure 8's or circles. Bake on cookie sheet in very hot oven, 450°, for 5 to 6 minutes. Yield depends upon how you shape them.

*Fern Boekelman*

## Kringla

(Norwegian)

<b>1 c. white sugar</b>	<b>1/2 tsp. salt</b>
<b>1/2 c. butter</b>	<b>2 tsp. baking powder</b>
<b>1 egg</b>	<b>3 1/2 c. flour</b>
<b>1 c. buttermilk</b>	<b>2 tsp. vanilla</b>
<b>1 tsp. soda</b>	

Mix the ingredients in the order given and then refrigerate 1 hour. Make into rolls about 10-inches long and larger than a pencil. Form into figure 8's. Bake in a 375° oven for 10 minutes or until slightly brown. They should be soft. Spread with butter when ready to serve.

*Janice Ludwig*

*Every story has three sides -- yours, mine, and the facts.*

## Norwegian Kringla

2 1/2 c. sifted flour	1 c. sugar
1 tsp. soda	1 1/2 c. sour cream
1/2 tsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	

Sift dry ingredients together. Beat together remaining ingredients. Let rest a bit, then add flour if necessary to make a workable dough. Cut off golf ball sized pieces; roll into a long rope with hands as if rolling clay. Twist to form a wreath or form a written capital J on a cookie sheet. Bake at 425° for about 10 minutes. If desired, invert Kringla briefly in very hot water; sprinkle sugar over top.

Without the sugar Kringla are virtually crumbless, a delight to mothers of small children. Store in tight container. If sugared, Kringla do not keep well. The sugaring can be done at serving time, if desired. Recipe makes about 18 good-sized Kringla.

*Clarine Boyken, Joy Boyken*

## Pineapple-Nut Cookies

1 c. shortening	1 tsp. baking powder
1 c. sugar	1 tsp. soda
1 c. brown sugar	1/2 tsp. salt
2 eggs	1 c. chopped nuts
1 tsp. vanilla	1 (8 oz.) can crushed pineapple
4 c. flour	

Cream shortening and sugars until light and fluffy. Add eggs, one at a time, beating well after each addition; add vanilla. Sift flour with soda, baking powder and salt; add to creamed mixture. Stir in pineapple and nuts and drop from teaspoons on greased baking sheet. Bake at 400° for 12 minutes. Frost with butter creme frosting.

*Florence Spear*

## Sugar Cookies

1 c. powdered sugar	1 tsp. vanilla
1 c. white sugar	1 tsp. almond flavoring
2 sticks soft margarine	4 1/2 c. flour
1 c. oil	1 tsp. soda
2 eggs	1 tsp. cream of tartar
1 tsp. salt	

Cream sugars and margarine. Add rest of ingredients in order given. Mix well. Refrigerate overnight. Next day, shape in balls. Dip into sugar; flatten with glass. Bake in 350° oven for 10 to 12 minutes, or until light brown. Makes a large batch.

*Arlene Rafdal*

## Soft Sugar Cookies

- |                 |                       |
|-----------------|-----------------------|
| 1 c. sugar      | 3 1/2 c. sifted flour |
| 1 c. shortening | 1/2 tsp. salt         |
| 2 eggs          | 1 tsp. soda           |
| 1/2 c. milk     | 4 tsp. baking powder  |
| 1 tsp. vanilla  |                       |

Cream sugar and shortening. Add eggs and vanilla. Blend dry ingredients together and add alternately with milk. Chill dough thoroughly. Roll with very little flour, 3/8-inch thick. Place on lightly-greased cookie sheet. Bake at 350° for 5 to 8 minutes. Makes about 100 cookies.

*Jennie Harms*

## June Sugar Cookies

- |                         |                           |
|-------------------------|---------------------------|
| 1/2 c. real butter      | 2 tsp. baking powder      |
| 1/2 c. Blue Bonnet oleo | 1 tsp. vanilla            |
| 1 1/2 c. white sugar    | 3 1/2 c. Gold Medal flour |
| 3 eggs                  |                           |

Cream butter and oleo; add sugar and beat. Add eggs, baking powder and vanilla and last add flour. Refrigerate overnight. Roll out; cut into Christmas cookies and decorate.

*Mary Eden*

## Best-Yet Sugar Cookies

- |                      |                        |
|----------------------|------------------------|
| 1 c. oleo (2 sticks) | 2 tsp. vanilla         |
| 2 c. sugar           | 5 c. flour             |
| 2 eggs               | 2 tsp. soda            |
| 1 c. oil             | 2 tsp. cream of tartar |
| 1/4 tsp. salt        |                        |

Cream oleo, sugar and eggs. Add remaining ingredients; beat together. Chill a short time. Make or form into balls. Flatten with sugared glass. Bake 8 to 10 minutes at 350°. Don't overbake, better that way!

**Note:** Can sprinkle with colored sugar for special times.

*Velda Harms*

## Sugar Cookies

- |                |                |
|----------------|----------------|
| 2 c. sugar     | 1/4 c. oil     |
| 1 c. oleo      | 3 1/2 c. flour |
| 1 tsp. vanilla | 1 tsp. soda    |
| 2 eggs         |                |

Mix together and form into balls. Flatten with a glass dipped in sugar. Bake at 350° for 10 minutes.

*Hilary Hurlburt*

## Angel Sugar Cookies

- |                                |                        |
|--------------------------------|------------------------|
| 1 1/2 c. sugar                 | 2 tsp. vanilla         |
| 2 c. oleo                      | 4 1/2 c. flour         |
| 3 egg whites (or 2 whole eggs) | 1 tsp. cream of tartar |
|                                | 1 tsp. soda            |

Cream together the sugar and oleo. Add egg whites and vanilla; mix well together. Stir together the flour, cream of tartar and soda; add to other ingredients. Chill dough for 1 hour. Drop by spoonful on cookie sheet. Press with sugared glass or fork. Bake for 7 to 10 minutes at 350°.

*Emma Boekelman*

## Aunt Dora's Sugar Cookies

- |                      |                |
|----------------------|----------------|
| 3 c. flour           | 2 eggs         |
| 1 c. margarine       | 1 c. sugar     |
| 2 tsp. baking powder | 4 T. milk      |
| 1 scant tsp. soda    | 1 tsp. vanilla |
| 1/2 tsp. nutmeg      |                |

Beat flour, margarine, baking powder, soda and nutmeg together thoroughly. In another bowl, beat eggs, sugar, milk and vanilla together. Add to dry ingredients and mix. Chill overnight; roll and cut. Bake at 325°. Watch closely.

*Linda Lee,*

*In Memory of Delores Rode*

## Sour Cream Sugar Cookies

- |                 |                      |
|-----------------|----------------------|
| 2 c. sugar      | 2 tsp. baking powder |
| 1 c. shortening | 1 tsp. vanilla       |
| 3 eggs          | 1/2 tsp. salt        |
| 1 c. sour cream | Flour (about 5 c.)   |
| 1 tsp. soda     |                      |

Mix all ingredients together and refrigerate until dough is no longer sticky. Roll dough out, adding flour as needed. Cut into shapes, using cookie cutters. Bake at 350° until golden brown on bottom, approximately 8 minutes. Frost with any white frosting.

*Julie Eden*

## Illinois Soft Sugar Cookies

- |                              |                |
|------------------------------|----------------|
| 3 c. flour                   | 1 c. sugar     |
| 1 tsp. cream of tartar       | 2 eggs         |
| 1/2 tsp. baking soda         | 3 T. milk      |
| 1/4 tsp. salt                | 1 tsp. vanilla |
| 1 1/4 c. butter or margarine |                |

In a large bowl, stir together the dry ingredients and set aside. In a mixing bowl, beat the butter for 30 seconds. Add the sugar and beat until fluffy. Beat in the eggs, milk and vanilla until well combined. Add the dry ingredients and beat until just mixed. Drop dough by teaspoons onto ungreased cookie sheets. Bake in a 375° oven for 9 to 11 minutes, or until edges of cookies are golden. Remove to wire rack; cool. Frost and decorate as you like.

**Butter Frosting:** In a small bowl, beat 1/3 cup butter until fluffy. Gradually add 2 cups sifted powdered sugar, beating well. Slowly beat in 1/4 cup milk and 1 1/2 teaspoons vanilla (add 1/4 teaspoon almond flavoring if you like). Slowly beat in 2 1/2 cups more powdered sugar. Beat in more milk if needed.

*Leona Nau*

## Sugar Cookies

- |                      |                      |
|----------------------|----------------------|
| 1 1/3 c. oleo        | 8 tsp. milk          |
| 1 1/2 c. white sugar | 4 c. flour           |
| 1 tsp. vanilla       | 3 tsp. baking powder |
| 2 eggs               |                      |

Cream oleo, sugar and vanilla. Add eggs; beat until fluffy. Stir in milk. Sift together flour and baking powder. Chill 1 hour. Form in small balls. Bake at 375° for 8 minutes.

*Lois Harms Welch*

## Sugar Press Cookies

- |                         |                        |
|-------------------------|------------------------|
| 2 c. sugar              | 2 tsp. soda            |
| 1 c. butter             | 2 tsp. cream of tartar |
| 1 c. Wesson cooking oil | 5 c. flour             |
| 2 eggs                  |                        |

Mix in order given. Use cookie press or form into small balls. Bake at 350° for 10 minutes.

*Ardith Harms Fisher*

## Oma's Sugar Cookies

- |   |                         |
|---|-------------------------|
| 2 c. white sugar  | 1 tsp. soda             |
| 1 c. lard   | 4 c. flour              |
| 1/2 tsp. salt   | 1 tsp. vanilla          |
| 3 eggs in a cup measurement filled with milk to make 1 c. | 1 tsp. almond flavoring |

Mix the sugar, egg/milk mixture, lard and salt together. Then add the rest of the ingredients. Mix well. Chill dough thoroughly. Roll out on floured surface and cut into shapes. Bake at 350° for 10 to 12 minutes.

**Note:** If dough seems a little sticky, you may have to add a little more flour so they roll out easier.

*Lisa (Helmers) Dirksen,  
In Memory of Alice Siehlmann*

## Deerfield Sugar and Spice Cookies

- |                                |                        |
|--------------------------------|------------------------|
| 3/4 c. shortening or margarine | 2 c. flour             |
| 1 c. sugar                     | 2 tsp. soda            |
| 1 egg                          | 1/4 tsp. salt          |
| 1/4 c. molasses                | 3/4 tsp. ground cloves |
|                                | 3/4 tsp. cinnamon      |

Cream together first 4 ingredients. Sift and add last 5 ingredients to creamed mixture. Mix well. Form into balls. Grease cookie sheet. Press down on cookie with a glass dipped in sugar. Bake at 350° for 10 minutes. Makes 3 to 4 dozen cookies.

*Linda Etherington*

## Sugar Cookies

- |                         |                           |
|-------------------------|---------------------------|
| 1 1/2 c. powdered sugar | 1/2 tsp. almond flavoring |
| 1 c. oleo               | 2 1/2 c. flour            |
| 1 egg                   | 1 tsp. baking powder      |
| 1 tsp. vanilla          | 1 tsp. cream of tartar    |

Mix all ingredients, except flour. Stiff in flour. Chill 2 to 3 hours. Roll out with extra flour and cut. Bake at 375° for 5 minutes. Frost if desired.

*Bernice Tjarks*

## Sugar Cookies

- |                    |                    |
|--------------------|--------------------|
| 1 c. oleo          | 2 c. flour         |
| 1/2 c. white sugar | 1/2 tsp. soda      |
| 1/2 c. brown sugar | 1/2 tsp. salt      |
| 1 tsp. vanilla     | 1/2 c. nuts (opt.) |
| 1 egg, beaten      |                    |

Cream oleo, sugars and vanilla. Beat in egg. Add dry ingredients that have been sifted together. Add nuts. Roll in balls the size of walnuts. Roll in sugar and press down with a glass. Bake at 375° for 12 minutes.

*Irene Peterson*

## Almond-Oatmeal Cookies

- |                  |                           |
|------------------|---------------------------|
| 1 c. margarine   | 1 tsp. cinnamon           |
| 1 c. brown sugar | 1 tsp. soda               |
| 1 c. white sugar | 1/2 tsp. vanilla          |
| 2 eggs           | 1/2 tsp. almond flavoring |
| 1 1/2 c. flour   | 1 c. coconut              |
| 1 tsp. salt      | 3 c. oatmeal              |

Cream sugars and margarine. Add eggs. Add dry ingredients. Add flavorings. Stir in coconut and oatmeal. Bake at 375° for 8 to 10 minutes. Cool and frost.

**Frosting:** Melt 1/4 cup margarine in 1 tablespoon water. Add 2 cups powdered sugar, 1/2 teaspoon vanilla, 1/2 teaspoon almond flavoring and a pinch of salt. Spread on cooled cookies.

*Judy Junkermeier*

## Dishpan Cookies

- |                        |                            |
|------------------------|----------------------------|
| 2 c. white sugar       | 1 tsp. salt                |
| 2 c. brown sugar       | 4 c. corn flakes or Rice   |
| 4 eggs, well beaten    | Krispie cereal             |
| 2 c. vegetable oil     | 1 1/2 c. quick rolled oats |
| 2 tsp. vanilla         | 1 c. coconut               |
| 4 c. all-purpose flour | 1 c. walnuts, chopped      |
| 2 tsp. baking soda     | 1 c. chocolate chips       |

Cream sugars with eggs, vegetable oil and vanilla. Sift flour with soda and salt; blend with creamed mixture. Stir in cereals, coconut, walnuts and chocolate chips. Drop by teaspoonfuls, well apart on greased baking sheet. Bake at 350° for 10 minutes. Makes 8 dozen cookies.

**Per Cookie:** 81 calories, 2g fat, 9mg cholesterol.

*Wilda Ubben*

## Oatmeal-Raisin Cookies

1 c. raisins	2 c. oatmeal
3/4 c. water	2 c. flour
1 tsp. baking soda	1 tsp. salt
1 c. shortening	1 tsp. vanilla
1 c. sugar	1 tsp. cinnamon
2 eggs	

Simmer raisins and water for 5 minutes. Drain. Measure 5 tablespoons raisin liquid and combine with baking soda. Cream shortening and sugar. Beat in eggs. Stir in oatmeal, salt and raisins. Add raisin liquid-baking soda mixture and vanilla. Stir in flour. Drop 2-inches apart on greased cookie sheet. Bake at 275° for 10 minutes, until brown.

These cookies stay soft after they're cooled.

*Toni Higgins*

## Oatmeal-Apple Cookies

3/4 c. Crisco	1/2 tsp. salt
1 1/4 c. brown sugar, packed well	1/4 tsp. baking soda
1 egg	1/4 tsp. nutmeg
1/4 c. milk	3 c. quick oats (not instant)
1 1/2 tsp. vanilla	1 c. peeled, diced apples
1 c. flour	3/4 c. raisins
1 1/4 tsp. cinnamon	3/4 c. chopped walnuts

Grease baking sheets. Combine Crisco, sugar, egg, milk and vanilla. Beat until well blended. Combine flour, cinnamon, salt, soda and nutmeg. Mix into creamed mixture and blend well. Stir in one at a time, oats, apples, raisins and nuts with a spoon. Drop rounded tablespoon of dough 2-inches apart, onto baking sheets. Cool 2 minutes on baking sheets. Remove to cooling rack.

*Doris Buss*

*Little pigs would live longer if they didn't make hogs out of themselves.*

## Cowboy Cookies

- |                               |                             |
|-------------------------------|-----------------------------|
| <b>2 c. flour</b>             | <b>1 c. brown sugar</b>     |
| <b>1 tsp. soda</b>            | <b>2 eggs</b>               |
| <b>1/2 tsp. salt</b>          | <b>1 tsp. vanilla</b>       |
| <b>1/2 tsp. baking powder</b> | <b>2 c. oatmeal</b>         |
| <b>1 c. shortening</b>        | <b>1 c. chocolate chips</b> |
| <b>1 c. sugar</b>             |                             |

Mix flour, soda, salt and baking powder. Cream shortening and sugars. Add eggs and vanilla and beat. Add flour mixture, oatmeal and chips. Bake 12 minutes at 350°, or until nicely brown.

*Tami Heidcker*

## Oatmeal Crisps

- |                          |                             |
|--------------------------|-----------------------------|
| <b>1/2 c. shortening</b> | <b>1 c. flour</b>           |
| <b>3/4 c. sugar</b>      | <b>2 tsp. baking powder</b> |
| <b>1 egg</b>             | <b>1/2 tsp. salt</b>        |
| <b>1 tsp. vanilla</b>    | <b>1 1/2 c. quick oats</b>  |
| <b>2 T. milk</b>         |                             |

Cream together shortening, sugar, egg, vanilla and milk. Mix well. Stir in flour, sifted with baking powder and salt. Mix well. Fold in oats. Drop by teaspoonfuls onto greased cookie sheet. Bake in 375° oven for 12 to 15 minutes. Cool on rack. Makes 4 dozen cookies.

This recipe was one that my sister-in-law, Etta Eden Reibsamen, liked to make.

*Florence Eden*

## Oatmeal Cookies

- |                            |                             |
|----------------------------|-----------------------------|
| <b>1 c. brown sugar</b>    | <b>1 tsp. soda</b>          |
| <b>1 c. white sugar</b>    | <b>1 tsp. baking powder</b> |
| <b>1 c. oleo</b>           | <b>1 tsp. vanilla</b>       |
| <b>2 eggs</b>              | <b>1 c. coconut</b>         |
| <b>1/2 c. chopped nuts</b> | <b>3 c. quick oatmeal</b>   |
| <b>1/2 tsp. salt</b>       | <b>2 c. flour</b>           |

Mix in order given. Form in small balls, size of walnuts. Bake 8 minutes at 375°. Makes about 72 cookies.

*Harmka Harms*

## Peanut Butter-Oatmeal Cookies

- |                         |                            |
|-------------------------|----------------------------|
| 1 1/2 c. shortening     | 3 c. quick-cooking oatmeal |
| 1 1/2 c. peanut butter  | 2 c. whole wheat flour     |
| 2 c. packed brown sugar | 2 tsp. baking soda         |
| 3 eggs                  | 1 tsp. salt                |
| 2 tsp. vanilla          |                            |

Cream shortening and peanut butter. Add brown sugar, eggs and vanilla; mix well. Combine oats, flour, baking soda and salt. Add to creamed mixture and mix well. Drop by rounded teaspoonfuls onto ungreased baking sheets. Flatten with a fork. Bake at 350° for 12 minutes, or until done. Makes 6 dozen. *Dorothy Krominga*

## Self-Frosting Oatmeal Cookies

- |                           |                         |
|---------------------------|-------------------------|
| 1 c. brown sugar          | 1/2 tsp. cinnamon       |
| 1 c. white sugar          | 1 tsp. baking powder    |
| 1 c. shortening, softened | 1 tsp. soda             |
| 2 eggs                    | 2 c. oatmeal            |
| 1 1/2 c. flour            | 1/2 c. powdered sugar + |
| 1 tsp. vanilla            | 1/2 c. chopped nuts     |
| 1/2 tsp. salt             |                         |

Cream sugars and shortening. Add eggs and beat until fluffy. Add flour, vanilla, salt, cinnamon, baking powder and soda and beat well. Mix in oatmeal. Chill dough 2 hours. Mold dough into balls size of a walnut. Roll in powdered sugar and nuts (which have been mixed together). Place coated cookies 2 inches apart on greased cookie sheet. Flatten balls slightly. Bake at 350° for 8 to 10 minutes. Makes 5 dozen cookies. *Judy (Isebrands) Hackney*

## Cracker Jack Cookies

- |                                 |                      |
|---------------------------------|----------------------|
| 1 c. butter                     | 1 tsp. baking powder |
| 1 c. brown sugar                | 1 tsp. baking soda   |
| 1 c. white sugar                | 2 c. oatmeal         |
| 2 eggs                          | 1 c. coconut         |
| 2 tsp. vanilla                  | 2 c. Rice Krispies   |
| 1 1/2 c. flour (more if needed) |                      |

Cream butter well and blend sugar. Beat in eggs and vanilla. Sift flour, baking powder and soda together and mix in. Stir in oatmeal and coconut together and add. Mix in cereal. Drop by teaspoons on greased baking sheet. Bake at 350° until light brown. Bake for 10 to 12 minutes. Do not overbake. *Jo Ann Eden*

## Oatmeal and Peanut Cookies

- |                          |               |
|--------------------------|---------------|
| 1 c. butter or margarine | 1 tsp. soda   |
| 1 c. white sugar         | 1/2 tsp. salt |
| 1 c. brown sugar         | 1 c. coconut  |
| 2 eggs                   | 2 c. oatmeal  |
| 2 tsp. vanilla           | 1 c. peanuts  |
| 2 c. flour               |               |

Mix ingredients together. Drop by teaspoons on greased cookie sheet. Bake at 350° for 10 to 12 minutes until lightly browned. Do not overbake for chewy cookies.

*Karen Arkema*

## Old-Fashioned Oatmeal Cookies

- |                            |                      |
|----------------------------|----------------------|
| 1 c. raisins               | 1 tsp. baking powder |
| 1 c. water                 | 1 tsp. salt          |
| 3/4 c. butter or margarine | 1 tsp. soda          |
| 2 eggs                     | 1 tsp. cinnamon      |
| 2 1/2 c. flour             | 2 c. oatmeal         |
| 1 1/4 c. brown sugar       | 1/2 c. nuts          |
| 1 tsp. vanilla             |                      |

Simmer the raisins in the water for 20 to 30 minutes. Drain liquid into measuring cup. Add enough water to make 1/2 cup. Mix shortening, sugar, eggs and vanilla. Stir in raisin liquid. Sift together the dry ingredients. Blend all together with the raisins, oatmeal and nuts. Drop by teaspoon on cookie sheet. Bake at 375° for 10 to 11 minutes.

*Velida Bruns*

## Monster Cookies

- |                   |                       |
|-------------------|-----------------------|
| 12 eggs           | 8 tsp. soda           |
| 2 lb. brown sugar | 1 lb. butter          |
| 4 c. sugar        | 18 c. oatmeal         |
| 1 T. vanilla      | 1 lb. chocolate chips |
| 1 T. corn syrup   | 1 lb. M&M's (plain)   |

Mix together the above ingredients well. Bake at 350° for 12 minutes.

*Mary Norland*

## Dishpan Cookies

2 c. granulated sugar  
 2 c. brown sugar  
 4 eggs, well beaten  
 2 c. vegetable oil  
 2 tsp. vanilla  
 4 c. flour  
 2 tsp. baking soda

1 tsp. salt  
 4 c. corn flakes  
 1 1/2 c. oatmeal  
 1 c. coconut  
 1 c. walnuts, chopped  
 1 c. chocolate chips

Cream sugars with eggs, vegetable oil and vanilla. Sift flour with soda and salt. Blend with creamed mixture. Stir in cereals, coconut, walnuts and chocolate chips. Drop teaspoonfuls well apart onto greased cookie sheet. Bake 10 to 12 minutes in a 350° oven. Makes 8 dozen cookies.

*June Attig*

## Drop Oatmeal Cookies

1 c. brown sugar  
 3/4 c. margarine & Crisco  
 2 eggs  
 1/2 ripe banana  
 1 tsp. vanilla  
 1 1/2 c. oatmeal  
 1 1/2 c. flour  
 1 c. raisins

1/2 c. nutmeats, chopped  
 fine  
 1 tsp. soda  
 1 tsp. cinnamon  
 1/4 tsp. nutmeg  
 1/4 tsp. cloves  
 1/4 tsp. allspice

Mix sugar, margarine, eggs, banana and vanilla; mix well. Add flour, soda and spices sifted together. Add to creamed mixture. Stir in oatmeal, raisins and nutmeats. Bake in moderate oven, 350°, for 10 to 15 minutes, or until light brown. Makes 3 to 4 dozen.

*Gladys Hansen*

*Patience is the ability to idle your motor down  
 when you feel like stripping your gears.*

## Oatmeal Drop Cookies

1/2 c. butter or margarine	2 1/2 c. flour
1/2 c. shortening	1 tsp. baking soda
1 c. brown sugar, firmly packed	1 tsp. salt
3/4 c. sugar	1 tsp. ground cinnamon
2 eggs	2 c. quick-cooking rolled oats
1/2 c. water	1/2 c. apricot jam (or other fruit jam)
1 tsp. vanilla	

Cream together butter and shortening. Gradually beat in sugars until mixture is light and fluffy. Add eggs, water and vanilla. Beat well. Sift together flour, soda, salt and cinnamon. Blend into creamed mixture. Stir in oats. Drop rounded teaspoonfuls about 3 inches apart onto ungreased baking sheet. Make an indentation in each with tip of spoon. Fill with apricot jam (about 1/2 teaspoon). Top with 1 teaspoon dough. Bake in hot oven (400°) for 10 to 12 minutes. Remove cookies and cool on rack. Makes 4 dozen.

*Lina Sonnenberg*

## Frosted Oatmeal Cookies

1 c. oleo	1 tsp. cinnamon
1 c. brown sugar	1 tsp. soda
1 c. white sugar	1 tsp. almond
2 eggs	1 c. coconut
1 tsp. salt	3 c. oatmeal

Mix in order and bake at 350° for 10 to 15 minutes. Then frost.

**Frosting:** Melt 1/4 cup oleo and 1 tablespoon water, then add 2 cups powdered sugar, 1/2 teaspoon almond, pinch of salt and enough milk to make it spread easy.

*Irene Peterson*

## Oatmeal Crinkles

1 c. margarine	1 1/2 c. flour
1 1/2 c. white sugar	1/2 tsp. salt
1/2 c. brown sugar	1/2 tsp. baking powder
2 eggs	1 tsp. baking soda
1 tsp. vanilla	3 c. oatmeal

Cream margarine and sugars; add eggs and vanilla. Sift and add dry ingredients and oatmeal. Mix well and chill. Form into balls. Shake in powdered sugar. Don't flatten. Bake at 350° for 10 minutes.

*Kathryn Hamilton*

## Mom's Oatmeal Icebox Cookies

1 c. shortening  
 1 c. white sugar  
 1 c. brown sugar  
 2 eggs  
 1 1/2 c. flour

1 tsp. salt  
 1 tsp. soda  
 1 tsp. vanilla  
 3 c. quick oatmeal  
 1 c. chopped walnuts

Cream shortening and sugars. Add eggs and mix well. Add rest of ingredients. Divide dough into three parts and shape each into an oblong form. Refrigerate 3 to 4 hours or overnight. Slice each oblong part into thick slices. Place on ungreased cookie sheet and bake at 350°.

*Marietta (Zitterich) Norris*

## Spice Cookies

3 c. white sugar  
 1 1/2 c. shortening  
 3 eggs  
 1/2 lb. raisins (in blender  
 with 1/2 c. water)

3 1/2 c. oatmeal  
 3 tsp. cinnamon  
 2 tsp. soda  
 3 tsp. vanilla  
 4 1/2 c. flour

Mix all ingredients in order given. Drop by teaspoonfuls on cookie sheet and bake 12 minutes in a 350° oven.

*Janice Moore*

## Soft Chocolate Chip Cookies

1 c. shortening  
 1 1/2 c. brown sugar  
 1/2 tsp. salt  
 2 eggs (beaten)  
 1 tsp. soda in 1/2 c.  
 hot water

3 1/2 c. flour  
 1 tsp. baking powder  
 1 (6 oz.) pkg. chocolate  
 chips  
 Nuts, if desired

Mix shortening, sugar, salt, eggs and soda dissolved in the water. Add flour, baking powder, chips and nuts if desired. Drop by teaspoon onto greased baking sheet. Bake at 350° for 10 minutes.

*Mary Norland*

## Soft Chocolate Chip Cookies

1/2 c. margarine	1 tsp. soda
1 1/2 c. brown sugar	2 1/2 c. flour
2 eggs	1 c. sour cream
1 tsp. vanilla	2 c. Nestle chocolate chips
1/2 tsp. salt	1/2 c. English walnuts,
1/2 tsp. baking powder	chopped

Mix in order of ingredients. Mix margarine and brown sugar until creamy. Then add eggs. Add vanilla, salt, baking powder and soda; stir until smooth. Then add flour and sour cream alternately. Add chocolate chips and nutmeats and stir until well mixed. Bake in 350° oven on lightly-greased cookie sheet for 13 to 14 minutes. Makes 4 to 5 dozen.

Store in tightly covered container.

*Edna Isebrands*

## Giant Chocolate Chip Cookie

2 sticks margarine	2 1/4 c. flour
3/4 c. sugar	1 tsp. soda
3/4 c. brown sugar	1 tsp. salt
1 tsp. vanilla extract	1 c. chocolate chips
2 eggs	

Cream margarine and sugars. Add vanilla and eggs. Add remaining ingredients and mix. Spread cookie dough on greased cookie sheet in large circle or other shape. Bake 20 minutes at 375°. Decorate with M&M's before baking and frosting after baking.

*Holly Lindstrom*

## Chocolate Chip Cookies

1 c. Crisco	4 1/2 c. flour
1 c. oleo	1 1/2 tsp. soda
1 1/2 c. white sugar	1 tsp. salt
1 1/2 c. brown sugar	1 c. chopped nuts (opt.)
3 eggs (beaten)	1 (12 oz.) pkg. chocolate
3 tsp. vanilla	chips

Cream shortening, oleo and sugars. Add beaten eggs, salt and vanilla. Sift flour and soda and add slowly to creamed mixture. Add nuts and chocolate chips. Drop on ungreased cookie sheet. Bake at 375° for 10 minutes.

*Christa Harms*

## Chocolate Chip Cookies

1 lb. oleo  
4 eggs  
2 c. brown sugar

2 c. white sugar  
5 1/2 c. oatmeal

Purée the oatmeal in food processor until very fine.

Add:

4 c. flour  
2 tsp. baking powder

2 tsp. soda  
1 tsp. salt

Mix these four ingredients together well before adding. Then stir in 24-ounces chocolate chips. Bake in a 375° oven until light brown. Don't overbake. Makes over 100 cookies.

*Jean Graham*

## Chocolate Chip Cookies

1 c. white sugar  
1 c. brown sugar  
1 c. shortening  
2 eggs  
1 tsp. soda dissolved in  
1/4 c. hot water

1 tsp. vanilla  
1/2 tsp. salt  
4 c. flour  
1 pkg. chocolate chips

Cream sugars and shortening well; add beaten eggs and vanilla. Sift salt and flour together and add alternately with soda/hot water mixture. Add chocolate chips and nuts if desired. Drop on greased cookie sheet. Bake at 350° until brown.

When I was a kid, Grandma Higgins' cookie jar was always filled with these. I think they are the best.

*Linda Higgins,  
Minneapolis, MN*

## Ultimate Chocolate Chip Cookies

1 1/2 c. butter-flavor Crisco  
2 1/2 c. brown sugar  
4 T. milk  
2 T. vanilla  
2 eggs

3 1/2 c. flour  
1 tsp. salt  
1 1/2 tsp. baking soda  
1 (12 oz.) pkg. Nestle mini  
chocolate chips

Heat oven to 375°. Combine Crisco, brown sugar, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well-blended. Beat eggs into creamed mixture. Add flour, salt and baking soda. Mix just until blended. Stir in chocolate chips. Bake for about 8 minutes, or until browned. They will appear not done. Cool 2 minutes on baking sheet. Remove cookies to cool completely.

**Note:** Silverstone cookie sheet works best. *Sherill Meinders*

## Mrs. Field's Chocolate Chip Cookies

- |                    |  |
|--------------------|--|
| 2 c. margarine     | 4 c. flour   |
| 2 c. white sugar   | 5 c. quick oatmeal (blended<br>into powder in blender) |
| 2 c. brown sugar   | 1 (12 oz.) pkg. chocolate<br>chips                     |
| 2 T. vanilla       | 1 (8 oz.) Hershey bar,<br>chopped                      |
| 4 eggs             | 3 c. pecans  |
| 1 T. salt          |  |
| 2 T. baking powder |  |
| 2 T. soda          |  |

Drop by teaspoon on ungreased cookie sheet and bake in 350° oven for 8 minutes, or until lightly browned. Makes 10 dozen cookies. Cookies freeze well.

*Artis Higgins*

## Chocolate Chip-Oatmeal Cookies

- |                              |                      |
|------------------------------|----------------------|
| 1 c. Crisco                  | 2 c. flour           |
| 1 c. brown sugar             | 1 tsp. soda          |
| 1 c. white sugar             | 1 tsp. salt          |
| 1 tsp. vanilla               | 1 1/2 c. oatmeal     |
| 1 tsp. burnt sugar flavoring | 1 c. walnuts         |
| 1 tsp. walnut flavoring      | 1 c. chocolate chips |
| 2 eggs                       |                      |

Cream together Crisco, white sugar and brown sugar. Add eggs, vanilla, burnt sugar and walnut flavorings. Sift together flour, salt and soda. Add to creamed mixture. Add oatmeal, chocolate chips and nuts. Drop by teaspoonfuls on ungreased cookie sheet. Bake at 350° for 10 to 12 minutes.

*Diane Boyken*

## Chocolate Chip Cookies

- |                        |                      |
|------------------------|----------------------|
| 1 c. Crisco            | 1 tsp. salt          |
| 2 c. brown sugar       | 1/2 tsp. lemon juice |
| 2 eggs                 | 1 tsp. vanilla       |
| 2 to 3 c. flour        | Chocolate chips      |
| 2 tsp. soda            | Nuts                 |
| 2 tsp. cream of tartar |                      |

Cream together Crisco and brown sugar. Add eggs and beat. Add lemon juice and vanilla. Sift together the flour, soda, cream of tartar and add to above ingredients. Add the nuts and chocolate chips; mix thoroughly. Bake 12 minutes at 350°.

A crisp cookie.

*Lilah Hobbs*

## Chocolate Chip Cookies

- |                  |                        |
|------------------|------------------------|
| 1 c. brown sugar | 4 to 4 1/2 c. flour    |
| 1 c. white sugar | 2 tsp. soda            |
| 1 c. corn oil    | 4 tsp. cream of tartar |
| 1 c. Crisco      | 1 tsp. salt            |
| 2 eggs           | 12 oz. chocolate chips |
| 2 tsp. vanilla   |                        |

Mix first 6 ingredients, then add remaining ingredients. Drop by teaspoon onto cookie sheet. Flatten slightly. Bake in 350° oven for 10 to 12 minutes. Makes 6 dozen.

*Velida Bruns, Louise Stockwell*

## Chocolate Chip Cookies

- |   |                                    |
|---|------------------------------------|
| 1 c. margarine (soft)   | 1 tsp. baking soda                 |
| 3/4 c. brown sugar  | 2 1/4 c. flour                     |
| 1/4 c. white sugar  | 1 tsp. vanilla                     |
| 1 (3 oz.) box instant<br>pudding mix, chocolate<br>or vanilla | 2 eggs                             |
|   | 1 (12 oz.) pkg. chocolate<br>chips |

Cream margarine, sugars and pudding. Mix. Add eggs, vanilla, baking soda and flour. It will be stiff. Stir in flour with wooden spoon. Add chips. Bake at 375° for 10 to 12 minutes, depending on size.

These are a soft cookie.

*Brenda Bowers Stucki*

## Mrs. Field's Chocolate Chip Cookies

- |                          |  |
|--------------------------|--|
| 2 c. butter or margarine | 1 1/2 tsp. salt                        |
| 2 c. sugar               | 5 c. oatmeal (grind in<br>blender)     |
| 2 c. brown sugar         | 1 1/2 c. chopped nuts                  |
| 4 eggs                   | 12 oz. chocolate chips                 |
| 2 tsp. vanilla           | 1 (8 oz.) Hershey candy<br>bar, grated |
| 4 c. flour               |  |
| 2 T. soda                |  |
| 2 T. baking powder       |  |

Mix well the butter, sugar, brown sugar, eggs, vanilla, flour, soda, baking powder, salt and oatmeal. Then add the nuts, chocolate chips and Hershey bar. Bake at 375° for 8 to 9 minutes. Let cool before taking off cookie sheet.

**Note:** I usually don't add the Hershey bar.

*Ann Walker*

## Simple Chocolate Chip Cookies

1 1/2 c. brown sugar	2 tsp. salt
1 1/2 c. white sugar	2 tsp. vanilla
1 1/2 c. margarine	5 c. flour
4 eggs	1 (12 oz.) pkg. chocolate chips
2 tsp. baking soda	
Hot water	

Cream the sugars, margarine and eggs. Add the remaining ingredients. Drop by teaspoonful onto cookie sheet. Bake at 350° for 8 to 10 minutes. This makes 7 dozen cookies.

*Elida Brandt*

## Oatmeal-Raisin Cookies

3 eggs, well beaten	1 tsp. salt
1 c. raisins	1 tsp. cinnamon
1 tsp. vanilla	2 tsp. baking soda
1 c. butter	2 c. oatmeal
1 c. brown sugar	3/4 c. chopped pecans (opt.)
1 c. white sugar	
2 1/2 c. flour	

Combine eggs, raisins and vanilla; let stand for 1/2 hour, covered. Cream together butter and sugars. Add flour, salt, cinnamon and soda to sugar mixture. Mix well. Blend in egg and raisin mixture, oatmeal and chopped nuts. Drop by teaspoon on ungreased cookie sheet. Bake at 350° for 10 to 12 minutes. Makes about 5 dozen.

*Carole Tuecke*

## Glazed Pineapple Cookies

2 c. sifted flour	1/2 c. shortening
1 1/2 tsp. baking powder	1 c. brown sugar
1/4 tsp. soda	1 egg
1/4 tsp. salt	1 tsp. vanilla
3/4 c. pineapple (crushed & drained)	

### FROSTING:

2 T. pineapple juice	1 c. powdered sugar
----------------------	---------------------

Mix together dry ingredients. Cream shortening, brown sugar, eggs and vanilla. Add to dry ingredients. Add well-drained crushed pineapple. Bake 12 minutes at 350°.

*Vernelle Bilsborough*

## Pineapple Cookies

1 c. margarine (softened)	3 1/2 c. flour
1 1/2 c. sugar	1 tsp. soda
1 egg	1/2 tsp. salt
1 (8 1/4 oz.) can crushed pineapple (drained)	1/4 tsp. nutmeg

### FROSTING:

1/3 c. margarine (softened)	1 1/2 tsp. pineapple juice
3 c. powdered sugar	2 T. milk

Cream together margarine, sugar and egg. Stir in pineapple. Sift together and then add flour, soda, salt and nutmeg. Chill at least 1 hour. Drop 2 inches apart on a lightly-greased baking sheet. Bake at 400° for 8 to 10 minutes. Makes 5 dozen cookies. Frost when cool.

**Frosting:** Blend margarine and sugar. Stir in pineapple juice and milk. Beat until frosting is smooth and of spreading consistency.

*Lynne Hoover (Terry)*

## Pineapple-Nut Cookies

1/2 c. oleo	1 tsp. soda
1/2 c. Crisco	1 tsp. baking powder
1 c. brown sugar	1/2 tsp. salt
1 c. white sugar	1 c. chopped nuts
2 eggs	1 c. crushed pineapple (No. 303 can)
1 tsp. vanilla	
4 c. flour	

Blend oleo, Crisco and sugars together. Add beaten eggs and vanilla and mix well. Add flour, soda, baking powder and salt to the first mixture and mix well. Then add the crushed pineapple and nuts and mix. Drop by heaping teaspoonfuls on a greased cookie sheet. Bake at 350° for 15 minutes. Cool and frost with a powdered sugar frosting recipe of your choice. Makes 3 dozen cookies.

*Roberta Movick*

## Praline Pecan Cookies

- |                        |                     |
|------------------------|---------------------|
| 2 sticks oleo          | 1 1/4 c. flour      |
| 1 1/4 c. brown sugar   | 2 1/2 c. oatmeal    |
| 2 eggs                 | 1 c. chopped pecans |
| 2 T. molasses          | 1 tsp. baking soda  |
| 1 tsp. maple flavoring |                     |

Cream oleo and brown sugar. Stir in remaining ingredients and mix well. Drop cookies onto a greased cookie sheet. Bake 10 minutes at 350°. Makes 4 dozen cookies.

*Jo Lynn Harms,  
Spirit Lake, IA*

## Christmas Macaroons

- |              |              |
|--------------|--------------|
| 2 egg whites | 3/4 c. sugar |
|--------------|--------------|

Preheat oven to 350°. Beat egg whites and sugar. Add either chocolate chips and/or nuts. Colored coconut may be used. Drop by teaspoon on cookie sheet. Place in oven and turn off oven and leave overnight.

**Note:** Red or green sugar can be used at Christmas.

*Luella Givens*

## Mother's Sour Cream Cookies

- |                 |                         |
|-----------------|-------------------------|
| 2 eggs          | 1 tsp. vanilla          |
| 1 c. lard       | 2 c. sugar              |
| 2 tsp. soda     | 4 1/2 c. flour, or more |
| 1 c. sour cream |                         |

Mix all together in order given and add enough flour to roll out and cut out cookies with cookie cutters. Bake at 375° for 8 to 10 minutes, until done. Makes about 6 dozen.

**Variation:** I sprinkle sugar on the cookies and bake them until done, about 10 minutes. Sometimes I frost the other side.

*Laura Stecker*

## Mom's Sour Cream Cookies

- |                   |                       |
|-------------------|-----------------------|
| 1 c. sugar        | 1/2 tsp. soda         |
| 1 egg             | 2 tsp. baking powder  |
| 1/2 c. sour cream | Pinch of salt         |
| 1/2 c. shortening | Flour, enough to roll |

Mix in order given. Flour enough to roll. Cut with cookie cutter. Bake at 350° for 10 minutes.

Can be used for Christmas cookies.

*Harmka Harms*

## Sour Cream Cookies

- |   |                      |
|---|----------------------|
| 1 1/2 c. sugar                              | 3 eggs               |
| 1 c. shortening (1/2 butter,<br>1/2 Crisco) | 4 c. flour           |
| 1 c. sour cream                             | 2 tsp. baking powder |
| 1 tsp. soda                                 | 1/2 tsp. salt        |
|   | 1 tsp. vanilla       |

Cream sugar and shortening. Put soda in cream and add. Beat eggs, well and add. Sift flour, baking powder and salt together and add to first mixture. Add vanilla; chill. Roll out; cut and bake in 350° oven for 10 minutes, or until lightly browned.

*Ruth Everding*

## Sour Cream Cookies

- |                     |                      |
|---------------------|----------------------|
| 2 c. sugar          | 4 c. flour           |
| 1 c. butter or oleo | 2 tsp. baking powder |
| 1 c. sour cream     | 1/2 tsp. salt        |
| 1 tsp. soda         | 2 tsp. vanilla       |
| 3 eggs, beaten      |                      |

Cream sugar and shortening. Put soda in cream and add. Beat eggs well and add. Sift flour, baking powder and salt together and add to first mixture. Add vanilla. Chill. Roll out. Cut and bake in moderate oven.

### RAISIN FILLING FOR FILLED COOKIES:

- |                |            |
|----------------|------------|
| 3 c. raisins   | 3 T. sugar |
| 2 tsp. vinegar | Water      |

Cook and simmer; then add cornstarch to thicken. Cool.

*In Memory of Mrs. Heiko Bruns*

## Gingersnap Cookies

3/4 c. shortening	2 tsp. soda
1 c. brown sugar	1/4 tsp. salt
1/4 c. molasses	1 tsp. ginger
1 egg	1 tsp. cinnamon
2 1/4 c. sifted flour	1/2 tsp. cloves

Heat oven to 375°. Cream together the first 4 ingredients until fluffy. Sift together all the dry ingredients in a separate bowl. Stir into the molasses mixture. Form into small balls the size of walnuts. Roll in granulated sugar. Place 2 inches apart on a greased cookie sheet. Bake about 10 minutes. Cool slightly before removing from the pan. Makes about 5 dozen.

*Mary Norland*

## Good Gingersnap Cookies

1 c. sugar	1/2 tsp. salt
3/4 c. shortening	1 1/2 tsp. soda
1 egg	1/2 tsp. ginger
1/4 c. molasses	1 tsp. cinnamon
2 c. flour	Dash of nutmeg

Cream shortening and sugar. Add rest of ingredients; roll in small balls and dip in sugar. Bake at 350°, until brown and crackly on top.

**Note:** Easier to work if the dough is refrigerated overnight.

*June Miller*

## Soft Ginger Cookies

3/4 c. margarine, butter or shortening	2 1/4 c. flour
1 c. sugar	2 tsp. ginger
1 egg	1 tsp. soda
1/4 c. molasses	3/4 tsp. cinnamon
2 T. sugar	1/2 tsp. cloves
	1/4 tsp. salt

Beat margarine on low speed for 30 seconds to soften. Add 1 cup sugar, gradually. Beat until fluffy. Add egg and molasses. Beat well. Combine flour, ginger, soda, cinnamon, cloves and salt. Sift dry ingredients into beaten mixture. Shape into balls or 1 tablespoon dough. Roll in 2 tablespoons sugar and place on ungreased cookie sheet. Bake at 350° for 10 minutes, or light brown and still puffed. Do not overbake. Let stand for 2 minutes before transferring.

*Thelma Beenken*

## Ginger Cookies

### COOKIES:

1 c. oleo

1 c. sugar

1 c. (dark) molasses

1 c. hot water in which

2 tsp. soda is dissolved

### FROSTING:

1 c. sugar

5 T. water

**Cookies:** Cream all ingredients together. Add flour to make stiff batter, then add 1 teaspoon ginger and 1/2 teaspoon cinnamon. Stir this all together and let it stand for a few minutes. The hot water replaces eggs. Use no more flour than necessary. Bake at 350° for 8 minutes.

**Frosting:** Boil to a thread and pour slowly into a beaten egg white. Then frost the cookies.

This recipe has always been a favorite of many around Buffalo Center.

*Lucile Reibsamem,*

*For Grandma Grace Bowers*

## Gingersnaps

3/4 c. margarine

1 c. sugar

1/4 c. dark molasses

1 egg

2 tsp. baking soda

2 c. flour

1/2 tsp. ginger

1/2 tsp. cloves

1 tsp. cinnamon

1/2 tsp. salt

Melt margarine in saucepan over low heat. Cool. Add sugar and molasses; add egg and beat well. Add dry ingredients and chill. Form into 1-inch balls and roll into sugar. Bake at 375° for 8 to 10 minutes.

*Gertrude Richter*

*There's no use crying over spilt milk  
Is an adage that now falls short.*

*After all, it probably started*

*When milk cost 10 cents a quart.*

## Soft Molasses Cookies

1/2 c. butter, softened	1/2 tsp. salt
1/2 c. solid vegetable shortening (not margarine)	2 1/4 tsp. baking soda
1 1/2 c. sugar	2 1/4 tsp. ground ginger
2 eggs, lightly beaten	1 1/2 tsp. ground cloves
4 c. flour	1 1/2 tsp. ground cinnamon

In a large mixing bowl, cream together butter, shortening and sugar until light colored and fluffy. Beat in molasses and eggs; set mixture aside. In another large bowl, combine flour (no need to sift), salt, baking soda, ginger, cloves and cinnamon. Blend thoroughly with wire whisk. Gradually mix flour mixture into creamed ingredients until dough is blended smooth. Roll dough into 1 1/2-inch balls. Dip tops in granulated sugar. Place 2 1/2 inches apart on greased cookie sheet. Bake at 350° for 11 minutes. Do not overbake. Cool on a wire rack. Store in lightly-covered container to maintain softness. Makes about 3 dozen cookies.

These cookies are very good!

*Kristin Harms*

## Molasses Crinkles

3/4 c. soft shortening	2 tsp. soda
1 c. brown sugar	1/4 tsp. salt
1 egg	1/2 tsp. cloves
1/4 c. molasses	1 tsp. cinnamon
2 c. sifted flour	1 tsp. ginger

Mix well, shortening, brown sugar, egg and molasses. Sift dry ingredients together and stir in. Chill dough. Heat oven to 350°. Roll dough into balls, size of large walnuts. Dip tops in sugar. Place, sugar-side-up, on greased baking sheet. Sprinkle each with 2 or 3 drops of water to make crackled surface. Bake 9 minutes until set but not hard. Makes about 4 dozen.

These are very tasty; makes a good snack with a glass of milk.

*Florence Eden*

*Even a fish wouldn't get into trouble if he kept his mouth shut.*

## Filled Date Cookies

1 c. Crisco	1 tsp. salt
2 c. brown sugar	1 tsp. soda
3 eggs	1/2 tsp. cinnamon
1/2 c. water	3 1/2 c. flour

Cream shortening and sugar. Add eggs, water and salt. Add flour, cinnamon and soda. Mix well. Put teaspoon of dough on cookie sheet. Mash out a bit. Put 1/2 teaspoon Date Filling in middle. Top with another teaspoon dough. Bake for 8 to 10 minutes at 400°.

<b>FILLING:</b>	3/4 c. sugar
2 c. snipped dates	3/4 c. water

Cook up until smooth; stir constantly. Nuts may be added.

*Leota Walrod*

## Date-Filled Cookies

1 c. white sugar	3 eggs, well beaten
1 c. brown sugar	4 c. flour
1 tsp. vanilla	1 tsp. soda
1 c. Crisco	

Cream sugar and Crisco. Add eggs, vanilla, flour and soda. Mix well. Roll 1/2-inch thick; spread with filling and roll up like cinnamon roll. Chill overnight. Slice and bake in 350° oven for 10 minutes.

<b>FILLING:</b>	1/2 c. sugar
1 lb. ground dates	1/2 c. water

Cook until thick and cool.

*Lanita Kardoes*

## Date Cookies

1 c. brown sugar	2 1/2 c. flour
1/2 c. white sugar	1/2 tsp. salt
1 c. shortening (1 use 1/2 butter)	1 tsp. soda
2 eggs	1/2 c. chopped dates
1 tsp. vanilla	1/2 c. chopped nuts (1 use pecans)

Cream together sugars and shortening. Add eggs; beat. Add vanilla. Sift together flour, salt and soda; add to creamed mixture. Last, add dates and nuts. Bake about 13 minutes at 375°.

*Violet Loeschen*

## Peanut Butter Cookies

- |                           |                        |
|---------------------------|------------------------|
| 1 c. shortening, Crisco   | 3 eggs                 |
| 1 c. peanut butter, plain | 3 c. all-purpose flour |
| 1 c. sugar                | 2 tsp. soda            |
| 1 c. brown sugar          | 1/4 tsp. salt          |

Cream shortening, peanut butter and sugars. Add eggs; beat well. Sift together flour, soda and salt. Add to creamed mixture; mix well. Roll in 1 1/2-inch balls. Place 3 inches apart on ungreased cookie sheet. Flatten; crisscross with fork. Bake 10 to 15 minutes at 375°. Makes 3 to 4 dozen cookies.

*Leota Walrod, Pat Haines,  
Cheryll Walrod Sommers*

## Peanut Butter Cookies

- |                             |                      |
|-----------------------------|----------------------|
| 3/4 c. creamy peanut butter | 1 egg                |
| 1/2 c. Crisco               | 1 3/4 c. flour       |
| 1 1/4 c. brown sugar        | 3/4 tsp. salt        |
| 3 T. milk                   | 3/4 tsp. baking soda |
| 1 T. vanilla                |                      |

Heat oven to 375°. Combine peanut butter, Crisco, brown sugar, milk and vanilla in large bowl. Beat until well-blended. Add egg. Beat just until blended. Add flour, salt and baking soda. Drop by heaping teaspoonfuls onto ungreased baking sheet. Flatten slightly in crisscross pattern with tines of fork. Bake about 7 minutes. Cool 2 minutes on baking sheet before removing.

*Erin Meinders*

## Gumdrop Cookies

- |                        |   |
|------------------------|---|
| 1 c. shortening, oleo  | 1 tsp. soda   |
| 1 1/2 c. sugar         | 1/2 tsp. salt   |
| 2 eggs                 | 1 lg. pkg. gumdrops (1 cut<br>with scissors in pieces,<br>can use spicy or plain) |
| 2 3/4 c. flour         |   |
| 2 tsp. cream of tartar |   |

Cream sugar and shortening. Add eggs and dry ingredients. Chill. Roll into walnut-size balls. Bake 8 to 10 minutes at 325°. Do not overbake. They look not done when I take them out. Frost with melted almond bark.

*Delores Culbertson*

## Cry Babies

(Cookies)

1 c. sugar	2 tsp. cinnamon
1 c. shortening (part butter)	1 tsp. salt
1 c. molasses	2 tsp. ginger
2 eggs	1/2 T. vinegar
1 c. hot coffee	4 1/2 c. flour
2 tsp. soda	

Sift the flour, soda, cinnamon, salt and ginger. Mix the sugar, molasses, shortening, eggs and hot coffee. Add the vinegar, then add the dry ingredients. Drop on cookie sheet and bake at 350°. This makes a large batch.

*Mrs. Anna Dirksen*

## Snickerdoodles

1 c. soft shortening	1 tsp. soda
2 eggs	2 tsp. cream of tartar
1 1/2 c. sugar	1/2 tsp. salt
2 3/4 c. sifted flour	

Mix together well, shortening, eggs and sugar. Sift together and stir in flour, soda, cream of tartar and salt; chill dough. Roll into balls and roll balls into mixture of 2 teaspoons sugar and 2 teaspoons cinnamon. Place about 2 inches apart. Bake until lightly brown, but still soft, to 10 minutes at 400° on an ungreased baking sheet.

*Thelma Miller*

## Hazel Nut or Pecan Cookies

1 c. butter or margarine, softened	1 tsp. soda
1/2 c. sugar	1/2 tsp. salt
1 c. packed brown sugar	1 c. (6 oz.) semi-sweet chocolate chips
2 eggs	3/4 c. hazel nuts or pecan pieces
1 tsp. vanilla	
2 1/3 c. flour	

Cream shortening and sugars. Add eggs; beat well. Add vanilla. Combine flour, soda and salt. Add to batter; fold in chips and nuts. Drop by rounded tablespoons, 3 inches apart, on lightly greased baking sheet. Flatten lightly with fork. Bake at 350° for 10 to 12 minutes, until light brown. Remove to wire rack to cool. Makes 3 dozen cookies.

*Leota Walrod*

## Mom's Salted Peanut Cookies

- |                  |                           |
|------------------|---------------------------|
| 1 c. brown sugar | 1 c. corn flakes, crushed |
| 1 c. white sugar | 3/4 c. quick oatmeal      |
| 1 c. shortening  | 1 c. salted peanuts       |
| 1 tsp. vanilla   | 1 tsp. soda               |
| 2 eggs, beaten   | 2 c. flour                |

Mix thoroughly. Form into balls; press down with fork. Bake 10 minutes at 375°.

**Variation:** Wyona uses 1 cup quick oatmeal.

*Marietta Norris, Wyona Harms*

## Peppernuts

- |                        |  |
|------------------------|--|
| 1 1/2 c. sugar         | 1 tsp. cloves                                    |
| 1/2 c. lard            | 1 tsp. salt                                      |
| 1/2 c. butter          | 1 tsp. soda, dissolved in<br>a little hot coffee |
| 3 eggs                 | 1 tsp. baking powder                             |
| 2 1/2 tsp. anise oil   | 5 3/4 c. flour                                   |
| 1 c. Karo syrup (dark) |  |
| 1 tsp. ginger          |  |

Mix in the order given. Chill overnight. Roll into thin snakes and cut off small pieces with knife. Bake at 350° until brown.

**Note:** Anise oil can be purchased at a drug store.

This is a recipe my grandmother brought with her from Germany. They are a Christmas time family tradition.

*Lisa Tjaden*

## Soda Cracker Squares

- |                                      |                           |
|--------------------------------------|---------------------------|
| 20 crushed soda crackers<br>(2/3 c.) | 1/2 c. butter             |
| 1/2 c. white sugar                   | 1/2 c. packed brown sugar |
| 1 c. flour                           | 1/2 c. coconut            |
|                                      | 1/2 tsp. soda             |

### FILLING:

- |            |                  |
|------------|------------------|
| 2 eggs     | 1 c. sugar       |
| 2 T. water | 3 T. lemon juice |

In large bowl, combine crushed crackers, brown sugar, white sugar, coconut, flour, soda and butter. Mix together and save out 3/4 cup. Place in a 9x13-inch buttered pan.

**Filling:** Cook ingredients together until thick, 3 to 5 minutes, and spread on top of crumb mixture. Sprinkle on reserved crumb mixture and bake 25 minutes in 350° oven.

*Beverly J. Gerdis*

## Chocolate Drop Cookies

1 c. brown sugar	1/2 c. sweet milk
1/2 c. butter-flavored Crisco	1/8 tsp. salt
1 egg	1 tsp. vanilla
2 sq. melted chocolate	1 3/4 c. flour
1/2 tsp. soda dissolved in	Nuts (opt.)
1 T. hot water	

Cream sugar and shortening. Add milk, melted shortening and beaten egg; mix well. Add dissolved soda in water. Add dry ingredients (flour) alternately with the milk. Drop by rounded teaspoons onto a greased cookie sheet. Bake at 350° for about 10 to 12 minutes. Watch.

*Mrs. Roy Walrod,  
Cheryll Walrod Sommers*

## Chocolate Star Cookies

1 3/4 c. flour	1/2 c. butter
1 tsp. soda	1/2 c. peanut butter
1/4 tsp. salt	1 egg
1/2 c. sugar	1 T. milk
1/2 c. brown sugar	1 tsp. vanilla
48 chocolate stars	

Cream butter and sugars; add egg, milk, peanut butter and vanilla. Mix dry ingredients; add to mixture. Roll teaspoon-size balls; roll in sugar and top with a star. Bake on greased cookie sheet. Bake 8 to 10 minutes at 350°, watching carefully because they go from being nicely done to burned very quickly.

*Janice Hoover*

*Smiles are like the sunshine  
They freshen up our day  
They tip the pearls of life with light  
And drive our cares away.*

## Chocolate Orange Sticks

- |                              |                                      |
|------------------------------|--------------------------------------|
| 1 c. butter or margarine     | 1 c. uncooked, quick-cooking oatmeal |
| 1/2 c. sifted powdered sugar | 1 (6 oz.) pkg. chocolate chips       |
| 1 tsp. vanilla               | 2 T. milk                            |
| 2 c. sifted flour            | 1 T. sugar, mixed with               |
| 1/2 tsp. salt                | 1 tsp. grated orange peel            |

Cream butter and powdered sugar. Add vanilla. Sift flour with salt. Add to creamed mixture, blend in thoroughly. Stir in oatmeal. Chill dough slightly; break off small pieces. Roll into pencil-shaped sticks about 4 inches long. Put on ungreased cookie sheet; bake at 325° about 20 minutes, or until lightly browned. Cool. Melt chocolate chips with milk over hot water, stirring smooth. Arrange cookie sticks on wax paper; drizzle chocolate over top. Sprinkle orange-sugar over chocolate while still soft. Let stand until chocolate is firm. Makes about 4 dozen cookies.

*Fern Boekelman*

## Chocolate-Covered Cherry Cookies

- |                                      |  |
|--------------------------------------|--|
| 1 c. sugar                           | 1 1/2 tsp. vanilla                         |
| 1/2 c. unsweetened cocoa             | 1 egg                                      |
| 1/4 tsp. salt                        | 1 1/2 c. all-purpose flour                 |
| 1/4 tsp. soda                        | 4 doz. whole maraschino cherries (drained) |
| 1/4 tsp. baking powder               |  |
| 1/2 c. butter or margarine, softened |  |

### FROSTING:

- |                                   |                           |
|-----------------------------------|---------------------------|
| 1/2 c. semi-sweet chocolate chips | 1 T. vegetable shortening |
|-----------------------------------|---------------------------|

In large bowl, blend first 8 ingredients at low speed, with electric mixer. Add flour; blend at low speed to form a stiff dough. Shape dough into balls and press cherry into ball, making sure dough completely covers cherry. Place 2 inches apart on ungreased cookie sheets. Bake 8 to 10 minutes at 350°. Cool. Melt chocolate chips with vegetable shortening. Dip tops of cookies into chocolate. Makes about 4 dozen.

*Fern Boekelman*

## Coconut Chews

3/4 c. powdered sugar	1/2 tsp. baking powder
3/4 c. shortening	1/2 tsp. salt
1 1/2 c. flour	1/2 tsp. vanilla
2 eggs	1/2 c. chopped walnuts
1 c. packed brown sugar	1/2 c. flaked coconut
2 T. flour	

Heat oven to 350°. Mix powdered sugar and shortening. Stir in 1 1/2 cups flour. Press in ungreased 9x13x2-inch pan. Bake for 12 to 15 minutes. Mix remaining ingredients. Spread over baking layer. Bake 20 minutes. Cool. Frost with Orange-Lemon Frosting.

**Orange-Lemon Frosting:** Mix 1 1/2 cups powdered sugar, 2 tablespoons melted margarine or butter, 3 tablespoons orange juice and 1 teaspoon lemon juice. *Kathrine Kurtzleben*

## Frosted Creams

1 c. margarine	1 tsp. soda
1 1/2 c. sugar	2 1/2 c. flour
2 eggs	1 tsp. salt
1 tsp. vanilla	1/2 tsp. cinnamon
1 c. raisins	1 1/2 c. water

**FROSTING:** Little hot water  
1 heaping T. butter 1 1/2 c. powdered sugar

Cook raisins in water; boil 5 minutes. Cream margarine, sugar and eggs until fluffy; add vanilla. Sift flour, salt and cinnamon; add soda to hot raisin water and alternate with dry ingredients. Bake for 25 to 30 minutes at 350°. Frost with icing.

**Frosting:** Mix butter and powdered sugar. Add hot water to make a fairly thin icing. Frost while hot.

**Variation:** Leota bakes at 375° for 8 to 10 minutes.

*Beverly J. Gerdis, Leota Walrod*

*Enjoy your life without comparing it with that of another.*

## "No-Bake" Chocolate Cookies

2 c. white sugar	1 tsp. vanilla
1/2 c. butter	3 c. oatmeal
1/3 c. cocoa	1/2 c. peanut butter
1/2 c. milk	

Mix sugar, butter, cocoa and milk in saucepan; bring to boil. Let boil 1 minute, stirring constantly. Add vanilla, peanut butter and oatmeal; mix until ingredients are well-blended. Drop by teaspoon onto wax paper; let cool.

*Karon Kaye White, Traer, IA.  
Daughter of Caroline Callies Hansen*

## Cut-Out Cookies

3 c. flour	3/4 c. margarine
1 T. baking powder	2 eggs
1/2 tsp. salt	2 tsp. vanilla
1 can sweetened condensed milk	

Preheat oven to 350°. Combine flour, baking powder and salt; set aside. Beat sweetened condensed milk, margarine, eggs and vanilla. Add dry ingredients; mix well. On floured surface, knead dough to form a smooth ball. Divide into thirds. Roll out each portion to 1/8-inch thickness. Cut with cookie cutter. Place 1 inch apart on greased cooked sheet. Bake 7 to 9 minutes. Cool thoroughly.

Real good for Christmas and Valentine cookies.

*Mrs. Connie L. Beenken*

## Parlane Cookies

1 c. shortening	1 tsp. baking soda
1 c. margarine	1 tsp. baking powder
2 c. white sugar	1 tsp. salt
2 c. brown sugar	1 c. shredded coconut
4 eggs	1 c. pecan pieces
2 tsp. vanilla	2 c. corn flakes
4 1/2 c. flour	

Cream shortening, margarine and sugars. Add beaten eggs and vanilla. Add flour, baking powder and soda, mixing well. Add coconut, nuts and corn flakes. Mix and drop by large spoonfuls on cookie sheet. Bake at 350° for 15 minutes. Makes 4 1/2 dozen. Very good.

*Wilma De Waard,  
In Memory of My Mother, Bena Van Hove*

## Cheesecake Dream Cookies

- |  |                         |
|--|-------------------------|
| <b>1/3 c. light brown sugar,</b><br><b>firmly packed</b> | <b>1/4 c. sugar</b>     |
| <b>1 c. sifted flour</b>                                 | <b>1 egg</b>            |
| <b>1/2 c. chopped walnuts</b>                            | <b>2 T. milk</b>        |
| <b>5 T. butter, melted</b>                               | <b>1 T. lemon juice</b> |
| <b>1 (8 oz.) pkg. cream</b><br><b>cheese, softened</b>   | <b>1 tsp. vanilla</b>   |

Preheat oven to 350°. Grease an 8-inch square pan. In small bowl, mix sugar, flour and walnuts. Stir in melted butter until well combined. Reserve 1/3 cup crumbs. Pat remaining batter gently into pan. Bake 12 to 15 minutes in a 350° oven. Meanwhile, in small electric mixer bowl at medium speed, beat cream cheese and sugar until smooth. Beat in egg, milk, lemon juice and vanilla. Pour over crust; sprinkle in remaining crumbs. Bake 25 minutes longer until set. Cool on wire rack. When cool, cut into 2 inch squares. Cut each square diagonally in half. Makes 32 cookies.

*Norma Ricks*

## Hidden Treasure Drops

- |                           |                                  |
|---------------------------|----------------------------------|
| <b>1/2 c. butter</b>      | <b>1/2 tsp. soda</b>             |
| <b>1/2 c. sugar</b>       | <b>1/4 tsp. salt</b>             |
| <b>1/2 c. brown sugar</b> | <b>1/2 c. cream or milk</b>      |
| <b>2 eggs</b>             | <b>3/4 c. coconut flakes</b>     |
| <b>1 tsp. vanilla</b>     | <b>About 6 doz. pitted dates</b> |
| <b>1 3/4 c. flour</b>     |                                  |

Cream butter and sugar until light and fluffy. Add eggs and vanilla; beat thoroughly. Add sifted dry ingredients and cream alternately, beating until smooth after each addition. Stir in coconut. Drop a few dates into batter at a time and coat each with mixture. Bake on greased cookie sheets at 375° for 8 to 10 minutes, or until lightly browned.

*Debi Spear*

## Orange Snowballs

- |                                   |   |
|-----------------------------------|---|
| <b>1 c. butter or margarine</b>   | <b>2 T. grated orange rind</b>                |
| <b>1/3 c. sugar</b>               | <b>1 tsp. vanilla</b>                         |
| <b>2 c. flour</b>                 | <b>Confectioners' sugar,</b><br><b>sifted</b> |
| <b>2 c. finely-chopped pecans</b> |   |

Cream butter and sugar. Stir in flour, pecans, orange rind and vanilla. Shape into small balls and place on ungreased cookie sheet. Bake at 300° for 35 minutes. Cool slightly; roll in confectioners' sugar. Makes about 3 dozen.

*Fern Boekelman*

## Orange Cookies

- |                   |   |
|-------------------|---|
| 1 c. sugar        | 1/2 tsp. soda   |
| 1 c. shortening   | 2 tsp. baking powder or 1 c.<br>sour milk or buttermilk |
| 2 eggs            | 1 tsp. soda   |
| 3 c. flour        | 1 tsp. baking powder                                    |
| 1 T. orange juice |   |
| 2/3 c. milk       |   |

### FROSTING:

- |                     |  |
|---------------------|--|
| 2 c. powdered sugar | 2 T. orange juice or enough<br>to make frosting<br>consistency |
| 2 T. butter         |  |

Mix together as you would any type of cookie. Bake at 350° for 12 minutes. Soft cookies.

*Lilah Hobbs*

## Ricotta Cheese Cookies

- |                      |                      |
|----------------------|----------------------|
| 1 c. margarine       | 4 c. sifted flour    |
| 2 c. sugar           | 1 tsp. baking powder |
| 3 eggs               | 1 tsp. soda          |
| 1 lb. ricotta cheese | 2 tsp. vanilla       |

Mix margarine and sugar. Add eggs, one at a time. Add ricotta cheese. Add dry ingredients and vanilla. Drop by teaspoon on ungreased cookie sheet. Bake 10 to 12 minutes, or until bottoms are golden brown in a 350° oven. May frost with a thin icing.

**Variation:** If using half a recipe, use 2 eggs.

*Kathy Miller Marino*

## Cherry Mocha Balls

- |                              |   |
|------------------------------|---|
| 1 c. butter, softened        | 1/2 tsp. salt                           |
| 1/2 c. sugar                 | 1 c. finely-chopped pecans              |
| 4 tsp. vanilla               | 2/3 c. chopped, red<br>candied cherries |
| 2 c. all-purpose flour       | Confectioners' sugar                    |
| 1/4 c. unsweetened cocoa     |   |
| 1 T. instant coffee granules |   |

In mixing bowl, cream butter gradually with sugar and vanilla; beat until light and fluffy. Stir together flour, cocoa, coffee and salt; gradually add to creamed mixture. Mix well. Stir in pecans and cherries. Chill dough for ease of handling if necessary. Shape into 1-inch balls and place on ungreased cookie sheet. Bake at 350° for 15 minutes, or until cookies are set. Cool on racks. Dust with confectioners' sugar. Makes 6 dozen.

They freeze real well.

*Florence Spear*

## Heath Brickle Cookies

3 c. flour	1 1/2 c. brown sugar
1 tsp. soda	(packed)
1 tsp. salt	2 eggs
1 c. margarine	2 tsp. vanilla
	1 bag Heath Brickle

Mix flour, salt and soda. Cream margarine and sugar. Add eggs and vanilla. Mix until smooth and creamy. Add half of the flour mixture, then add brickle and then the rest of the flour mixture. Drop by teaspoon onto baking sheet. Bake in a 350° oven for 12 to 14 minutes. They will be raised. Remove from oven and let them stand a few minutes, then remove from pan.

**Variation:** If you like nuts or pecans, they may be added.

These make a nice size batch and are a soft moist cookie.

*Brenda Bowers Stucki*

## Cashew Cookies

2 c. flour	3/4 tsp. soda
1/2 c. oleo	3/4 tsp. baking powder
1 c. brown sugar	1/4 tsp. salt
1 egg	1/3 c. sour cream
1/2 tsp. vanilla	1 3/4 c. whole cashews

Cream butter and sugar. Add remaining ingredients. Drop by teaspoon on ungreased cookie sheet. Bake at 350° for 10 minutes. Makes 4 dozen.

### CASHEW COOKIE FROSTING:

1/2 c. butter	1/4 tsp. vanilla
3 T. cream	2 c. powdered sugar

Brown butter; cool slightly. Add remaining ingredients and beat until spreading consistency.

*Lenice Harms*

*There is nothing wrong with the younger generation  
that twenty years won't cure.*

## Ginger Creme Cookies

<b>3/4 c. shortening</b>	<b>2 tsp. soda</b>
<b>1 c. sugar</b>	<b>1 tsp. salt</b>
<b>1 egg</b>	<b>1 tsp. ginger</b>
<b>4 T. dark molasses</b>	<b>1 tsp. cinnamon</b>
<b>2 c. flour</b>	<b>1 tsp. cloves</b>

Cream together the shortening, sugar and egg. Then add remaining ingredients and bake in a 350° oven for 10 to 12 minutes. Let cool and then frost with powdered sugar frosting. Makes about 3 dozen cookies.

*Thora Kinseth*

## Banana Spice Cookies

<b>1/2 c. shortening</b>	<b>2 tsp. baking powder</b>
<b>1 c. (packed) brown sugar</b>	<b>1/4 tsp. soda</b>
<b>2 eggs</b>	<b>1/4 tsp. salt</b>
<b>1 c. mashed bananas</b> (about 2)	<b>1/2 tsp. cinnamon</b>
<b>2 c. flour</b>	<b>1/4 tsp. cloves</b>
	<b>1/2 c. chopped nuts</b>

Mix shortening, sugar, eggs and bananas. Stir in remaining ingredients. Cover; chill about an hour. Heat oven to 375°. Drop dough by rounded spoonfuls, about 2 inches apart on lightly-greased sheet. Bake 8 to 10 minutes. Cool; frost with browned butter icing: brown 1/3 cup soft butter or margarine in saucepan over medium heat until light brown. Blend in 3 cups powdered sugar. Stir in about 2 tablespoons milk and 1 1/2 teaspoons vanilla. Beat until smooth and of spreading consistency.

*Melinda S. (Boyken) Bilyew*

## Butterhorns

<b>2 sticks margarine</b>	<b>2 c. flour</b>
<b>12 oz. creamy cottage cheese</b>	<b>Dash of salt</b>

### FROSTING:

<b>2 c. powdered sugar</b>	<b>2 T. butter</b>
<b>1/2 tsp. vanilla</b>	<b>2 T. milk</b>

Cream margarine and cottage cheese. Add flour and salt. Refrigerate at least 4 hours. Divide dough into 3 parts. Roll out into thin circles; cut into 12 pie-shaped wedges. Roll into crescents. Place on greased cookie sheet. Bake at 350° for 30 to 40 minutes. Cool 15 minutes, then frost.

*Jo Ann Asa*

## Starlight Mint Surprise Cookie

3 c. flour	2 eggs, unbeaten
1 tsp. soda	2 T. water
1/2 tsp. salt	1 tsp. vanilla
1 c. butter (half shortening may be used)	1 (9 oz.) pkg. solid chocolate mint candy wafer
1 c. sugar	Walnut halves
1/2 c. brown sugar	

Sift together flour, soda and salt. Cream butter and sugars. Blend in eggs, water and vanilla. Beat well. Add dry ingredients. Mix thoroughly. Cover and refrigerate at least 2 hours. Open wafers. Enclose each wafer in about 1 tablespoon of dough. Top each with walnut half. Bake at 375° for 10 to 12 minutes. Makes 4 1/2 dozen.

**Variation:** I use this recipe for chocolate chip cookies also. Add 1/2 cups chips.

*Maxine Medatzke*

## White House Cookies

1 c. oleo	1 tsp. salt
1 c. brown sugar	1 tsp. soda
1 c. white sugar	1 tsp. cream of tartar
1 c. vegetable oil	1 c. Rice Krispies
1 egg	1 c. oatmeal
1 tsp. vanilla	1 c. coconut
3 1/2 c. flour	3/4 c. chopped nuts

Cream together oleo, brown sugar and white sugar. Add vegetable oil, egg and vanilla. Mix and add flour, salt, soda and cream of tartar. Mix and add Rice Krispies, oatmeal, coconut and nuts. Drop by teaspoon on cookie sheet. Bake 15 minutes at 350°.

*Arnetta Norland*

## Prune-Filled Cookies

1 c. brown sugar	1/2 tsp. soda
1/2 c. shortening	1/2 tsp. cinnamon
1 egg	1/2 tsp. salt
3 1/2 to 4 c. flour	1/2 c. prune juice

Cream sugar and shortening. Add egg and beat well. Sift dry ingredients and add alternately with prune juice to creamed mixture. Roll on slightly floured board. Cut with donut cutter with center removed. Place teaspoons of filling on each cookie, then cut top cookie with center of donut cutter in. Place on lightly-greased cookie sheet. Bake at 375° for 10 to 12 minutes.

<b>FILLING:</b>	1/2 c. sugar
2 c. cooked prunes	2 T. lemon juice

Mix and cook until thick. Cool. Watch carefully as it scorches easily. Makes 4 dozen cookies.

*Margaret Stecker*

## Darn Good Cookies

1 c. shortening	2 c. flour
1 c. white sugar	2 c. corn flakes
1 c. brown sugar	2 c. quick oatmeal
2 eggs	1 c. coconut
1 tsp. soda	1/2 c. chopped nuts
1 tsp. baking powder	

Cream shortening and sugars. Add eggs and beat well. Sift flour, soda and baking powder and add to first mixture. Mix in remaining ingredients. Roll into balls and place on greased cookie sheet. Bake at 350° for 10 to 15 minutes.

*Dorothy Krominga*

## Ranger Krispie Cookies

1/2 c. white sugar	1 tsp. soda
1/2 c. brown sugar	1 tsp. baking powder
1 c. shortening, softened	1/2 tsp. salt
2 eggs	2 c. Rice Krispies (or corn flakes)
2 c. oatmeal	1 c. coconut
1 tsp. vanilla	
1 c. flour	

Cream sugar and shortening. Beat in eggs and vanilla. Add flour, soda, salt and baking powder. Mix well. Fold in oatmeal, cereal and coconut. Drop by teaspoonful onto ungreased cookie sheet. Bake at 375° for 8 to 10 minutes.

*Judy (Isebrands) Hackney*

## Health Bar Cookies

- |                      |                      |
|----------------------|----------------------|
| 1 c. brown sugar     | 1/2 c. white syrup   |
| 1 c. shortening      | 4 c. oatmeal (quick) |
| 1 c. chocolate chips | 1/2 c. peanut butter |

Mix sugar and shortening. Blend in the syrup. Add the oatmeal. Bake at 350° for 15 minutes in an ungreased jellyroll pan. It will be bubbly. Cool. Melt the chocolate chips and peanut butter and spread on top of the baked cookies. Cut into squares.

This tastes like a candy bar.

*Ruth Dirksen*

## Health Cookies

- |                          |                          |
|--------------------------|--------------------------|
| 4 c. flour               | 1 c. brown sugar         |
| 1 c. Rice Krispies       | 1 1/4 tsp. soda          |
| 1 c. oatmeal             | 1 1/4 tsp. baking powder |
| 1 1/2 c. chocolate chips | 1 tsp. salt              |
| 1 c. oil                 | 1 tsp. vanilla           |
| 2 sticks oleo            | 1 T. milk                |
| 2 eggs                   | Nuts                     |
| 1 c. white sugar         |                          |

Cream oil, oleo and sugar. Add eggs, milk and vanilla. Add baking powder, soda, salt and flour. Beat with a spoon. Then add the rest. This is a very stiff dough. Add nuts if you wish. Bake 12 minutes in a 350° oven. Makes a big batch.

A very good cookie.

*Lola Krominga*

## Afternoon Tea Cookies

- |                      |              |
|----------------------|--------------|
| 3 c. flour           | 1 c. butter  |
| 1 c. sugar           | 4 tsp. milk  |
| Dash of salt         | 2 eggs       |
| 4 tsp. baking powder | Jelly or jam |

Sift dry ingredients; cut in butter. Beat eggs and reserve 2 tablespoons for brushing top of cookie. Add eggs and milk to dough. Roll out and make cookies; cut with cutter and brush with egg. Make an impression on top with your thumb. Put jelly or jam in this impression. Bake at 375° for 12 minutes, or until done.

I use my own jam and it works best if it is just out of the freezer. Don't use blueberry jam; the blueberries explode and don't look nice.

*Mrs. Harry (Marcella) Schutter*

## Almond Tea Puffs

Sift together 2 cups sifted flour, 2 tablespoons sugar and 1/2 teaspoon salt. Cut in 2/3 cup butter. Sprinkle in 4 to 5 tablespoons water until holds together. Roll out on floured surface to 1/8-inch thick. Cut with 2 1/2-inch cutter. Place on ungreased cookie sheet. Melt 1/2 cup butter in 1 cup water. Blend in 1 cup flour and 1/4 teaspoon salt. Cook over medium heat until smooth. Add 3 unbeaten eggs, one at a time; beat until smooth and glossy. Spread by teaspoon on unbaked pastry. Bake at 375° for 25 to 30 minutes. Frost while hot.

### ALMOND GLAZE:

1 c. powdered sugar

1/2 tsp. vanilla

1 tsp. almond extract

1 to 1 1/2 T. milk

These would not be good baked on a humid day. Must be eaten the day you make them. Good served with a fruit cup. I use powdered sugar instead of flour when rolling out the crust.

*Mrs. Harry (Marcella) Schutter*

## Norwegian Rosettes

2 eggs, slightly beaten

1 T. sugar

1/4 tsp. salt

1 c. milk

1 c. flour

1 tsp. melted butter or oil

Add sugar and salt to egg. Add flour and milk, alternately, beating only until smooth. Heat rosette in hot lard or oil to 365°. Drain iron slightly on cloth or paper towel each time. Dip in batter, immersing rosettes; fry until a delicate brown. Drain on brown paper. Loosen rosette from iron carefully with fork. Dust rosettes with granulated or confectioners' sugar. Store in tight container.

*Mary Franzen*

## Krumkake-Lemon

3 well-beaten eggs

1/2 c. sugar

1/2 c. butter (or margarine)

1/2 c. flour

1 tsp. lemon extract

1 T. cornstarch

Add sugar and eggs and beat lightly. Add cooled, melted margarine and flavoring. Sift flour and cornstarch; add to egg mixture. Dough will be sticky enough to be dropped by spoon on Krumkake iron. (I prefer using an electric one.) After baking (following recommended time and temperature given with electric iron), remove from iron and roll into cones using a wooden mold.

*Joy Boyken*

## Krumkake

4 eggs	1 1/2 c. flour
1 c. sugar	1/2 tsp. vanilla
1/2 c. margarine, melted	2 T. cornstarch

Beat eggs lightly. Add sugar and beat lightly. Do not overbake. Add cooled, melted margarine and flavoring. Sift flour and cornstarch and add to egg mixture. Bake on preheated Krumkake iron until lightly browned. While hot, roll into cone shape. Makes about 45 to 50. Store in dry, but not airtight cover.

*Dolores Fox*

## Fattigmand Bakkelse

4 egg yolks	6 T. sugar
2 whole eggs	6 T. sweet cream
Flour (enough to roll dough)	

Beat eggs very lightly; add to other ingredients. Add enough flour to roll out the dough. Roll dough very thin; cut in triangles with a pastry wheel. Cut a slit in one corner; bring another corner up to insert in slit. (This takes practice.) Fry in very hot deep-fat as if doughnuts. Remove from fat when edges are lightly browned. Makes about 3 1/2 to 4 dozen.

Fattigmand Bakkelse translated--Poor Man's Cookie; eggs were precious in Norway.

When serving, dust with powdered sugar, if desired. Some recipes call for 1/2 teaspoon vanilla, some use 1 teaspoon ground cardamom plus 1 teaspoon cinnamon. They are delicious without added flavoring. Store in a tight container. In a cool place will keep for several weeks.

*Clarine Boyken*

## Danish Medal Cookies

1 1/2 c. butter	1/2 tsp. vanilla
1/2 c. sugar	4 c. flour
4 egg yolks	

Cream butter and sugar well; add egg yolks and mix thoroughly. Add flavoring and flour, gradually, blending until smooth. Chill. Roll dough thin; cut with scalloped edge cookie cutter. Cut round hole in every other cookie. Bake 10 minutes at 350°. When cool, spread with red jelly. Top with cut cookie.

*Joy Boyken*

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## Dessert Hints

- Add confectioners' sugar to whipping cream before beating. The whipped cream stands up well even if it is not used immediately.
- To make powdered sugar, blend 1 cup granulated sugar and 1 tablespoon cornstarch in the blender at medium speed for 2 minutes.
- To add a delightful flavor to whipped cream, add a teaspoon of strained honey or maple syrup instead of sugar. It will remain firm all day.
- Whipping cream retains its shape if when whipping you add 1/2 to 1 teaspoon of light corn syrup per half pint of cream.
- Add a tablespoon of powdered orange-flavored drink mix, such as Tang, to a cup of whipped topping for a flavorful, different taste. Good over gingerbread or pumpkin pie.
- Soak peeled apples in cold water to which 1 teaspoon of salt has been added. They will not discolor.
- A tasty sauce for baked apples can be made by mixing honey and whipped cream.

# Desserts

## Pink Lemonade Dessert

- |   |   |
|---|---|
| <b>60 Ritz crackers, crushed</b>                  | <b>1 sm. can pink lemonade, undiluted</b> |
| <b>1/4 c. powdered sugar</b>                      | <b>1 (8 oz.) ctn. Cool Whip</b>           |
| <b>1 stick oleo, melted</b>                       |   |
| <b>1 can Eagle Brand sweetened condensed milk</b> |   |

Combine crackers, powdered sugar and oleo. Press into a 9x13-inch pan (reserve 1 cup for topping). Mix Eagle Brand milk, pink lemonade and Cool Whip; spread over cracker crumbs. Sprinkle remaining crumbs on top. Chill.

*Viona Welhousen*

## Dirt Cups

- |   |  |
|---|--|
| <b>1 (16 oz.) pkg. Oreos</b>            | <b>8 to 10 (7 oz.) paper/ plastic cups</b>       |
| <b>2 c. cold milk</b>                   | <b>Gummy worms, frogs, peanuts &amp; granola</b> |
| <b>1 pkg. instant chocolate pudding</b> |  |
| <b>1 (8 oz.) ctn. Cool Whip</b>         |  |

Crush cookies. Pour milk into large bowl. Add pudding mix. Beat with wire whisk 1 to 2 minutes; let stand 5 minutes. Stir in whipped topping and 1/2 of the crushed cookies. Put 1 tablespoon crushed cookies in each cup. Fill about 3/4-full with pudding mixture. Top with remaining cookies. Refrigerate 1 hour. Decorate with Gummy worms and frogs, candy flowers, peanuts or granola.

This is a great snack for kids! They love the creepy-crawly things!

*Laura Phelps*

## Chocolate Waffles

- |   |                       |
|---|-----------------------|
| <b>3/4 c. sugar</b>                             | <b>1 1/2 c. milk</b>  |
| <b>2 c. flour</b>                               | <b>2 eggs</b>         |
| <b>2 tsp. baking powder</b>                     | <b>1 tsp. vanilla</b> |
| <b>2 T. margarine melted in 2 sq. chocolate</b> |                       |

Mix sugar, flour, baking powder, milk, eggs and vanilla until smooth. Add margarine and chocolate last. Bake in hot iron at 350°. Makes 10 servings.

Top with generous scoops of vanilla ice cream. Delicious.

*Edith Tieman*

## Rhubarb Dream Bar Dessert

- |                      |                       |
|----------------------|-----------------------|
| 1 c. flour           | 1 1/2 c. sugar        |
| 5 T. powdered sugar  | 1/4 c. flour          |
| 1/2 c. melted butter | 4 c. rhubarb, chopped |
| 3 beaten eggs        | 1 tsp. salt           |

Press flour, powdered sugar and melted butter mixture into a 9x9-inch pan. Bake 15 minutes. While this is baking, mix remaining ingredients together. Pour over crust and bake 30 minutes at 350°. Serves 8.

Serve warm with ice cream or cold with whipped topping.

*Robin Rode*

## Rhubarb Pudding Cake

- |                              |                           |
|------------------------------|---------------------------|
| <b>CAKE:</b>                 | 1 tsp. salt               |
| 2 c. sugar                   | 1 tsp. baking soda        |
| 2 eggs                       | 2 tsp. baking powder      |
| 4 T. melted oleo             | 4 c. all-purpose flour    |
| 2 c. buttermilk or sour milk | 2 c. diced, fresh rhubarb |

- |                       |                  |
|-----------------------|------------------|
| <b>TOPPING:</b>       | 4 T. melted oleo |
| 1 c. granulated sugar |                  |

- |                           |                      |
|---------------------------|----------------------|
| <b>VANILLA SAUCE:</b>     | 1 c. evaporated milk |
| 1 3/4 c. granulated sugar | 2 tsp. vanilla       |
| 1 c. oleo                 |                      |

Mix cake ingredients in order given and mix well. Put in a 9x12-inch pan and bake at 350° until toothpick poked in center of cake comes out clean. Do not overbake! This recipe can be cut in half and baked in a 9-inch square pan. Put mixed topping over cake before baking. Top with warm topping at time of serving.

This cake is delicious when fresh. May be frozen and warmed in microwave. Vanilla sauce may be made ahead and stored in refrigerator.

*Mary Franzen*

*Tact is the ability to close your mouth  
before someone else wants to*

## Rhubarb Pudding Cake

4 to 5 c. cut-up rhubarb (I like more)	1 c. sugar
3/4 c. sugar	1/2 c. milk
15 marshmallows	1 3/4 c. flour
1/2 c. shortening	3 tsp. baking powder
2 eggs, beaten	1/4 tsp. salt
	1/2 tsp. vanilla

Mix rhubarb, sugar and marshmallows; pour in bottom of 9x13-inch pan. Cover with batter made up of rest of ingredients. Bake at 350° or until golden brown.

*Jo Ann Asa*

## Rhubarb "Auder" Smaltz

2 c. flour	1 qt. rhubarb, cut sm.
2 c. milk	1 3/4 c. sugar or to taste
2 eggs	

Mix flour, milk, eggs and salt to taste. Fry in hot grease. Break into crumbs. Cook rhubarb and sugar in small amount of water until done into sauce. Serve sauce hot over cooked batter.

*LeAnn Engelbarts*

## Rhubarb Dessert

<b>CRUST:</b>	1/4 tsp. salt
1 c. flour	2 T. oleo
1 tsp. baking powder	2 T. milk

Mix all above ingredients together. Press into a greased 9-inch square pan (bottom and sides).

3 c. diced rhubarb	1/2 c. flour
1 pkg. red gelatin (dry)	1/3 c. oleo
1 c. sugar	

Spread rhubarb over crust. Sprinkle dry gelatin over the rhubarb. Mix together the sugar, flour and oleo. Spread over top of all. Bake at 350° until rhubarb is done.

*Jean Graham*

## Layered Rhubarb- Strawberry Dessert

- |                                  |                                    |
|----------------------------------|------------------------------------|
| 4 c. rhubarb, cut in 1" pieces   | 1 pkg. white or yellow cake mix    |
| 1 c. sugar                       | 1/3 c. butter or margarine, melted |
| 1 (3 oz.) box strawberry gelatin |                                    |

Alternate layers of the first 4 ingredients and 1 cup water in a 13x9x2-inch baking pan. Drizzle butter over top. Bake 1 hour at 350°.

*Marian Spear*

## Rhubarb Jello Dessert

- |                             |                        |
|-----------------------------|------------------------|
| 4 c. rhubarb, cut up        | 2 c. mini marshmallows |
| 1 1/2 c. sugar              | 1 pkg. Dream Whip      |
| 1 (3 oz.) pkg. orange Jello | Graham cracker crust   |

Mix rhubarb and sugar. Let stand 2 hours to make its own juice. Then boil until tender and add Jello. Stir until Jello is dissolved. Let cool until it starts to jell. Add marshmallows and prepared Dream Whip. Pour into a 9x13-inch pan which has been lined with a graham cracker crust. May place crumbs on the top also.

*Gertrude Richter*

## Layered Rhubarb Dessert

- |                                     |                |
|-------------------------------------|----------------|
| 2 c. flour                          | 4 T. butter    |
| 2 tsp. baking powder<br>(1 use one) | 2 eggs, beaten |
| 1/8 tsp. salt                       | 1/3 c. milk    |

### FILLING:

- |                                 |               |
|---------------------------------|---------------|
| 4 c. diced rhubarb              | 2 c. sugar    |
| 1 (6 oz.) pkg. strawberry Jello | 1 c. flour    |
|                                 | 1/2 c. butter |

**Crust:** Sift flour, baking powder and salt. Cut in butter. Stir in milk and eggs to make a soft dough. Lightly pat dough in pan.

**Filling:** Toss rhubarb with dry Jello until thoroughly coated. Spread over pastry. Then combine flour and sugar. Cut in butter. Sprinkle over rhubarb.

*Inez Walrod,  
Arlington, NE*

## Rhubarb Windsor

4 c. rhubarb, cut up  
1 c. sugar  
1 tsp. cinnamon  
1/2 c. oleo

1 c. flour  
1 c. sugar  
1 tsp. baking powder  
1 egg

Put rhubarb in a 9x9-inch pan. Sprinkle cinnamon and sugar on top. Mix oleo, flour, sugar and baking powder as for pie crust. To this add unbeaten egg. Pour over rhubarb. Bake at 350° for 45 minutes.

**Variation:** Can use apples and less sugar.

*Maxine Madetzke*

## Mom's Rhubarb Cobbler

3 to 4 c. rhubarb, cut up  
3/4 c. sugar  
3 T. oleo  
1 c. flour

1 tsp. baking powder  
1/4 tsp. salt  
1/2 c. milk

**TOPPING:**  
1 c. sugar

1 T. cornstarch  
1/4 tsp. salt

Place rhubarb in greased 8x8-inch pan. Cream sugar and oleo. Sift together flour, baking powder and salt. Add to sugar and oleo. Add milk. Mix well and spoon over the rhubarb.

**Topping:** Mix the topping ingredients. Sprinkle over the top and then pour 1 cup boiling water over top of entire cobbler. Bake 50 to 60 minutes at 350°.

**Variation:** Kate Gray uses a little red food coloring.

*Velida Bruns*

## Rhubarb Dessert

1/2 c. oleo  
1 c. sugar  
1 egg  
1/2 c. milk

1 1/4 c. flour  
1/2 tsp. baking powder  
1/2 tsp. salt  
1/2 tsp. cinnamon

Mix 5 cups diced rhubarb, 1 1/2 cup sugar, cinnamon and nutmeg; mix well.

Cream oleo and sugar together. Add egg and milk. Mix flour, baking powder, salt and cinnamon; mix well. Spread sprayed in pan. Pour diced rhubarb mixture over batter. Rinse bowl out with 1/2 cup water. Pour over rhubarb and batter.

*Leota Walrod*

## Rhubarb Dessert

4 c. fresh or frozen rhubarb

1/2 c. sugar

### BATTER:

3/4 c. sugar

1 c. flour

1 tsp. baking powder

1/2 tsp. salt

3 T. margarine, melted

1/2 c. milk

1 tsp. vanilla

### SYRUP:

1 c. sugar

1 c. water

1 T. cornstarch

Place rhubarb in an 8x11-inch cake pan. Cover with 1/2 cup sugar. Make batter and pour over rhubarb. Mix sugar, water and cornstarch together. Bring to a boil and pour over batter. Bake at 350° for 40 to 45 minutes.

*Betty Miller Scott*

## Rhubarb Pudding

3 beaten eggs

1 1/4 c. sugar

4 c. bread cubes

2 T. margarine

3 c. rhubarb

Butter bread and cut into cubes. Brown margarine and add to mixture of egg and sugar; pour over 3 cups rhubarb. Put into a 9x12-inch greased baking dish. Bake at 350° for 50 to 55 minutes.

*Donna Ricklefs Irmeier*

## Rhubarb Pizza

1 c. flour

1 T. baking powder

2 T. shortening

2 T. milk

1 egg

3 c. diced rhubarb

1 c. sugar

1/3 c. melted butter

3 oz. strawberry gelatin  
(not sugar-free)

Cut shortening into flour and baking powder until crumbly. Beat egg and add milk. Then add to flour mixture. Press into greased pizza pan. Combine remaining ingredients and pour over crust. Bake 45 minutes at 350°.

*Marlys Mueller*

## Rhubarb Custard Cake

1 yellow cake mix  
5 c. cut rhubarb  
1 c. sugar

3 1/2 T. red Jello  
1 c. whipping cream

Prepare cake mix as usual and pour into a 9x13-inch pan. Mix rhubarb together with sugar and Jello. Put on top of cake batter. Pour whipping cream over all. Bake 60 minutes at 350°. Serve warm, inverted (rhubarb custard will settle on bottom).

*Shirley Amesbury*

## Rhubarb Crisp

2 c. chunked rhubarb  
1 T. water  
3/4 c. sugar  
3/4 c. all-purpose biscuit  
mix

1/4 tsp. cinnamon or  
nutmeg  
1 egg, beaten  
Butter

Place rhubarb in greased 1-quart baking dish. Sprinkle with water and 1/2 cup of the sugar. Combine biscuit mix, remaining 1/4 cup sugar and spice. Add egg and stir just until crumbly. Sprinkle over rhubarb and dot with butter. Bake at 400° for 25 minutes or until lightly browned. Makes 4 to 6 servings.

*Donna Akkerman Worth*

## Rhubarb Crunch

2 c. diced rhubarb  
3/4 c. sugar  
2 level T. flour  
1/4 c. brown sugar

3/4 c. flour  
1/4 c. rolled oats  
1/4 c. butter

Arrange rhubarb in a greased baking dish. Combine the 3/4 cup of sugar with 2 tablespoons of flour and sprinkle over the top. Mix the brown sugar, flour, rolled oats and butter as for pie crust only leave it crumbly. Sprinkle this over the rhubarb and bake for 40 minutes in a 325° to 350° oven.

*Marleta Redenius*

## Rhubarb Crisp

4 c. rhubarb, cut

### CRUMB MIXTURE:

1 stick margarine, softened

1 c. brown sugar

1 c. flour

3/4 c. oatmeal

1 tsp. cinnamon

### JUICE:

1 c. water

1 c. sugar

2 T. cornstarch

1 tsp. vanilla

Combine crumb ingredients in a mixing bowl until crumbly. Spread half of the crumb mixture into an 8-inch square pan with high sides. Add the cut rhubarb.

Cook the juice ingredients in a saucepan until thickened. Pour the thickened juice over the rhubarb. Top with remaining crumb mixture. Bake at 350° for 45 minutes.

**Variation:** Wyona Harms uses 1 tablespoon cinnamon.

*Greg Ewy, Wyona Harms,  
Alice Limberg, Lennice Harms,  
Judy Countryman Swenson*

## Grandma's Apple Dumplings

1 c. flour

2 tsp. baking powder

1/4 tsp. salt

2 T. shortening

1/3 c. water or milk

4 apples

1/2 c. sugar

Mix and sift flour, baking powder and salt. Cut in shortening with knife. Add the liquid, mixing to a soft dough. Roll on floured board to 1/4-inch thickness. Pare and cut apples in halves. Cut dough in 4 or 5-inch squares. Place half an apple in center. Sprinkle with sugar and cinnamon. Moisten edge of dough. Bring the four corners together around the apple. Pierce with fork to let steam escape. Bake on greased sheet in moderate oven until apples are soft, about 25 minutes. Pour Butterscotch Sauce over top when ready to serve.

### BUTTERSCOTCH SAUCE:

1 1/2 c. boiling water

3/4 c. sugar

1 T. flour

1 T. cornstarch

1 T. butter

Cook in double boiler until it thickens.

*Irene Peterson*

## Apple Pie Pudding

1 c. sugar	1/2 tsp. cinnamon
1 c. flour	1 egg, beaten
1 tsp. soda	1/4 c. melted oleo
1/4 to 1/2 tsp. nutmeg	3 c. diced apples

Mix dry ingredients. Add diced apples, oleo and beaten egg. Stir until well mixed and moistened; pour in ungreased 9-inch pie pan. Bake 40 to 45 minutes at 350°. Serve with Cool Whip.

*Leota Walrod*

## Apple Crisp

1/2 c. sugar	Apples (desired amount)
1 c. flour	1 c. sugar
1 c. cheese, grated	1/2 c. water
3/4 c. oleo	

Mix until crumbly 1/2 cup sugar, flour, cheese and oleo. Peel and slice apples into baking pan. Add 1 cup sugar and water over apples. Cover with crumbly mixture. Bake at 350° until apples are done (1 hour) in a 9x13-inch pan.

*Arnetta Norland*

## Fresh Apple-Honey Cake

1 1/2 c. cooking oil	3 c. flour
1 c. honey	1 tsp. salt
1 c. sugar	3 c. diced apples
2 eggs	1/2 c. chopped pecans
1 tsp. soda	1 tsp. vanilla

Mix oil with sugar, honey and eggs. Sift together soda, salt and flour. Then blend into oil mixture. Fold in apples, nuts and vanilla. Pour into well-greased 9x13-inch pan. Bake at 350° for 1 hour and 15 minutes. Check after 1 hour to see if extra time is needed.

This is a moist cake.

*Mabel Dumire*

## Apple Crisp

1/2 c. brown sugar	1/2 tsp. soda
1 c. flour	1/2 c. oleo
1 c. quick oatmeal	2 1/2 c. apples, sliced
1/2 tsp. salt	

Blend all ingredients except apple slices. Put half of mixture on the bottom of pan. Put apple slices on the dough. Sprinkle with 1/2 cup sugar. Add the remaining dough. Bake 40 to 45 minutes at 350° in greased pan.

*Jennie Harms*

## Deep-Dish Apple Pie

7 pared, sliced apples	1/2 tsp. salt
1 c. sugar	1/2 tsp. cinnamon
1 T. flour	2 T. butter

In a bowl combine apple slices, sugar, flour, salt and cinnamon. Place in a deep baking dish. Pour wine over apple mixture; dot with butter. Cover with slit pastry. Press pastry edges firmly against side of dish. Bake at 450° for 10 minutes. Reduce heat to 350°. Bake for 35 to 40 minutes. Serves 6.

*Shirley Trenary*

## Apple Crisp

5 c. diced apples	1 T. flour
1 c. white sugar	1 tsp. cinnamon

Mix together and put in a 9x13-inch pan and mix.

1 1/2 c. oatmeal	2/3 c. melted margarine
1 1/2 c. flour	1/2 tsp. soda
1 1/2 c. brown sugar	1/2 tsp. baking powder

Place this on top of apples and bake at 350° for 30 to 45 minutes.

*Shirley Everding*

## Apple Cake Dessert

8 c. sliced apples	1/2 tsp. salt
Cinnamon, to taste	1 c. milk
1 c. sugar	1 c. sugar
1/2 c. butter or margarine	3 T. cornstarch
2 c. flour	2 c. very hot water
2 tsp. baking powder	

Place 8 cups sliced apples in pan. Sprinkle with cinnamon to your taste. Cream together and spread over apples 1 cup sugar, butter or margarine, baking powder, salt and milk. Mix and sprinkle over batter 1 cup sugar and cornstarch. Pour 2 cups very hot water over all. Bake at 350° for 1 hour.

*Greta Aukes*

## Bread Pudding

4 c. milk  
2 c. bread crumbs  
2 T. melted butter

4 eggs  
2 tsp. baking powder  
Nutmeg, to taste

### FOAMY SAUCE:

1 c. sugar  
1 c. milk  
1 T. cornstarch  
1 egg yolk, beaten

1 T. butter  
1/2 tsp. vanilla  
1/8 tsp. salt  
1 beaten egg white

Soak bread crumbs in milk until soft. Beat egg yolks very light and add to milk, stirring well together. Add butter and seasoning with baking powder well stirred in. Lastly add the beaten whites. Bake 30 minutes or until inserted knife comes out clean at 350° in a 9x13-inch pan. Pour sauce over pudding to serve.

**Note:** No sugar in pudding!

*Vernelle Bilborough*

## Bread Pudding

20 slices thick white or  
dark bread buttered &  
cut into cubes  
1/2 c. raisins  
6 eggs  
1 c. sugar

5 c. milk  
2 tsp. vanilla  
2 tsp. cinnamon  
1 tsp. nutmeg  
1/8 tsp. salt

### TOPPING:

16 oz. cream cheese

1 c. sugar  
2 eggs

Toss bread cubes and raisins in a buttered 13x9x2-inch baking dish. Beat together eggs, sugar, milk, vanilla, cinnamon, nutmeg and salt. Pour over bread cubes. Spread with topping and bake 1 hour at 350°.

**Topping:** Cream together cream cheese and sugar. Add eggs and beat well. Spread topping over bread cubes.

*Violet Loeschen*

## Royal Bread Pudding

2 c. milk, scalded	2 c. bread cubes
3 T. sugar	1 jar jam
2 eggs, separated	4 T. sugar
1/2 tsp. vanilla	1/4 tsp. salt
1/4 tsp. salt	1/4 tsp. vanilla

Combine sugar and milk; cool to lukewarm. Add beaten egg yolks, vanilla and salt; pour over bread cubes placed in a greased 1 1/2-quart casserole. Bake 30 minutes at 350°. Remove from oven and spread jam over top. Cover with meringue made with egg whites, 4 tablespoons sugar, salt and vanilla. Return to oven for 20 to 25 minutes until lightly browned.

In Memory of Russell's mother, Pearl (Krominger) Zeihan.

*Lola Krominger*

## Bread Pudding

1 (10 oz.) loaf French bread, crumbled (or 6 to 8 c. any type bread)	3 eggs
4 c. milk	2 T. vanilla
2 c. sugar	1 c. raisins
8 T. butter, melted	1 c. coconut
	1 tsp. cinnamon
	1 tsp. nutmeg

Combine all ingredients; mixture should be very moist but not soupy. Pour into buttered 9x13-inch or larger baking dish. Bake at 350° for 1 hour and 15 minutes.

*Linda Eden Hurlburt*

## Strawberry Danish Dessert

3/4 c. oleo	1 lg. ctn. Cool Whip
3 T. sugar	1 lg. pkg. strawberries, thawed
1 1/2 c. flour	2 pkg. Danish dessert
Nuts, if desired	2/3 c. powdered sugar
1 (8 oz.) pkg. cream cheese	

Mix first 4 ingredients together. Pat it on the bottom of a greased cake pan (9x13 inches). Bake at 350° for 15 to 20 minutes; cool. Beat the cream cheese, powdered sugar and Cool Whip together. Refrigerate this mixture for 1 hour. Make the Danish dessert according to the directions. Add the strawberries to the cooled dessert. Pour cream cheese/Cool Whip mixture over crust. Then add the Danish dessert/strawberry mixture (if you use raspberry Danish dessert, use raspberries instead of strawberries). Refrigerate for at least 4 hours before serving.

*Janet Madsen*

## Fresh Strawberry Angel Food Dessert

- |                                       |                          |
|---------------------------------------|--------------------------|
| 1 baked angel food cake               | 1 (8 oz.) ctn. Cool Whip |
| 1 sm. frozen pink lemonade,<br>thawed | Fresh strawberries       |

Cut angel food cake twice to be in 3 layers. Mix thawed pink lemonade with Cool Whip. Fill between layers and on top of cake with Cool Whip and lemonade mixture. Serve with fresh strawberries over sliced servings.

*Edna Isebrands*

## Strawberry Dessert

- |                         |                             |
|-------------------------|-----------------------------|
| 8 Twinkies              | 1 qt. vanilla ice cream     |
| 2 pkg. strawberry Jello | 6 oz. 7-Up                  |
| 1 c. boiling water      | Whipping cream or Cool Whip |
| 1 c. crushed pineapple  | Fresh berries               |
| 1/4 c. pineapple juice  |                             |

Cut Twinkies in half lengthwise. Lay in the bottom of a 9x13-inch pan. Dissolve Jello in boiling water. Let cool slightly. Add pineapple and juice. Add ice cream and 7-Up; pour all over the Twinkies. Refrigerate until set. Top each serving with Cool Whip and whole strawberries.

**Variation:** I frosted the whole dessert with Cool Whip.

*Linda Lee*

## Strawberry Dessert

- |                       |                             |
|-----------------------|-----------------------------|
| <b>CRUST:</b>         | 1 c. sugar                  |
| 3 c. crushed pretzels | 2 sticks melted oleo        |
| <b>FILLING:</b>       | 1 (8 oz.) pkg. cream cheese |
| 1 c. sugar            | 1 (8 oz.) ctn. Cool Whip    |

Mix sugar and cheese. Add Cool Whip.

Put crust in 9x13-inch pan. Bake crust at 350° for 8 to 10 minutes.

- |                              |  |
|------------------------------|--|
| <b>TOPPING:</b>              |  |
| 2 sm. boxes strawberry Jello | 2 (10 oz.) boxes frozen strawberries, thawed |
| 2 c. boiling water           |  |

Let set up halfway. Then put on top of filling. Refrigerate.

*Judy Countryman Swenson*

## Strawberry Dessert

3 tsp. sugar	2 c. sugar
3 c. flour	4 T. cornstarch
1 tsp. salt	2 pkg. strawberry Jello
4 T. milk	1 qt. fresh strawberries
1 c. oil	Whipped cream
4 c. water	

**Crust:** Combine oil to milk and whip with beater. Add to flour mixture and press in a 9x13-inch pan. Bake at 400° for 15 minutes until slightly browned.

Boil water, sugar and cornstarch until clear. Then take off stove and add 2 packages strawberry Jello; cool. Pour cooled Jello mixture over the crust that has a layer of fresh strawberries. Serve with whipped cream.

You can cut this recipe in half and make a 9-inch pie. It's our families favorite strawberry dessert.

*Violet Loeschen*

## Elegant Strawberry Torte

3 c. flour	1 tsp. soda
2 c. brown sugar	1/2 c. chopped nuts (almonds are best)
1/2 tsp. salt	1 pt. whipped cream
1 c. butter	1 1/2 pt. strawberries
1 egg, beaten	
1 c. sour milk	

Combine the first 4 ingredients. Mix until it resembles pie crust. Reserve 1 cup crumbs. Add rest of ingredients and blend well. Pour into two greased, paper-lined 9-inch layer pans. Sprinkle batter with reserved crumbs and top with nuts. Press this crumb topping gently into the batter. Bake at 375° for 25 to 30 minutes or until cake tests done. Mash berries and sweeten. Put one layer on plate, nut-side up. Put half of berries and whip cream. Add second layer and top with the rest of the berries and whip cream.

You can use each layer individually. If you wish to freeze the second this does freeze well.

*Mrs. Harry (Marcella) Schutter*

## Strawberry Dessert

- |                                  |  |
|----------------------------------|--|
| 2 c. graham crackers,<br>crushed | 1/2 c. margarine                             |
|                                  | 3 T. sugar                                   |
| 2 eggs, beaten                   | 2 c. powdered sugar                          |
| 8 oz. softened cream cheese      | 1/2 c. softened oleo                         |
| 4 or 5 bananas                   | 1 lg. can crushed<br>pineapple, well drained |
| 1 pt. fresh strawberries         |  |
| 1 pt. Cool Whip                  | Nuts, if desired                             |

Press first 3 ingredients in 9x13-inch pan. Beat next 4 ingredients until creamy; pour over crust. Layer fruit over beaten mixture. Cover with Cool Whip topping. Sprinkle with chopped nuts.

*Mary Van Weelden*

## Strawberry Angel Dessert

- |  |  |
|--|--|
| 1 env. unflavored gelatin                              | 1 (8 oz.) ctn. frozen<br>whipped topping, thawed |
| 3/4 c. cold water                                      |  |
| 1/2 c. sugar   | 5 c. angel food cake cubes                       |
| 1 (10 oz.) pkg. frozen,<br>sliced strawberries, thawed | Fresh strawberries (opt.)                        |
|  | Fresh mint (opt.)                                |

In saucepan combine gelatin and cold water. Let stand 5 minutes to soften. Heat; stir over low heat just until gelatin dissolves. Remove from heat. Add sugar. Stir until dissolved. Stir in undrained strawberries. Chill until partially thickened. Fold in whipped topping. Place cake cubes in a large mixing bowl. Pour strawberry mixture over cake and mix gently. Pour into an ungreased 8-inch square baking dish. Chill until firm. Makes 9 servings.

*Peggy Hill*

## Strawberry Danish Delight

- |  |                                |
|--|--------------------------------|
| Graham cracker crust for<br>9"x9" pan                            | 1 (3 oz.) pkg. cream<br>cheese |
| 1 pkg. Danish dessert mix  | 1 (8 oz.) ctn. Cool Whip       |
| 1 pkg. frozen strawberries,<br>drained or 1 1/2 c. fresh berries | 1/4 c. powdered sugar          |

Cook dessert mix as directed on package using strawberry juice as part of liquid; cool. Combine cream cheese and powdered sugar; mix until smooth. Fold in Cool Whip. Spread on top of graham cracker crust. Pour cooled strawberry mixture (with berries folded in) on top of cream cheese layer.

*Joyce Hanson,  
Former Pastor's Wife of Good Hope Lutheran Church*

## Angel Strawberry Dessert

1 (6 oz.) box strawberry  
Jello

2 (10 oz.) boxes frozen  
strawberries

1 (8 oz.) ctn. Cool Whip  
1 round angel food cake

Mix Jello as directed on package, omitting 1 cup cold water. Add strawberries. Set in refrigerator until partially set to jelled stage. Fold in Cool Whip. Break angel food cake into bite-size pieces into a 9x13-inch pan. Pour Jello mixture over angel food cake. Refrigerate until set. Cut in squares. May top with additional Cool Whip and garnish with fresh strawberries.

*Sharla Bowers Krein*

## Mile-High Strawberry Dessert

2 egg whites

1 c. sugar

1 (10 oz.) pkg. frozen  
strawberries (partially  
thawed)

1 sm. ctn. Cool Whip

Graham cracker crust

Beat eggs lightly. Add sugar gradually. Beat in partially thawed strawberries. Beat at highest speed for 15 to 20 minutes. Fold in Cool Whip. Put in a 9x12-inch pan on top of the graham cracker crust; freeze. Serve frozen.

Can be frozen without the graham cracker crust.

*Kristin Ricklefs Gerdes*

*It's a wise husband who will  
buy his wife such fine china that she won't  
trust him to wash the dishes.*

## Lisa's Strawberry Dessert

**CRUST:**  
1 c. flour

1 stick margarine,  
softened  
1/3 c. powdered sugar

**FILLING:**

1 (8 oz.) pkg. cream cheese,  
softened

1 (8 oz.) ctn. Cool Whip  
1 c. powdered sugar

**TOPPING:**

2 c. water  
1 1/2 c. sugar  
1 (3 oz.) box strawberry  
Jello

1/3 c. white corn syrup  
4 T. cornstarch  
1 qt. fresh strawberries,  
sliced

Mix crust ingredients together; put in a 9x13-inch pan. Bake at 350° for 15 minutes.

**Filling:** Mix filling together. Spread over cooled crust. Refrigerate until firm.

**Topping:** Mix the 2 cups water, sugar, corn syrup and cornstarch together in a saucepan. Bring to a boil. This will become thick and shiny. Remove from heat. Add Jello; stir well. Let this cool. Add sliced strawberries. Spoon carefully over filling layer. Refrigerate until this is firm.

This tastes like strawberry cream pie.

*Lisa Dirksen*

## Snowball Dessert

1 c. + 4 T. boiling water  
1 pkg. unflavored gelatin  
1 c. crushed pineapple in  
own juice

1 (12 oz.) ctn. lite whipped  
topping  
1 angel food cake

Mix together all ingredients, except cake. Refrigerate until semi-set. Then tear cake into little chunks; using part of cake chunks, make a layer of cake in bottom of a 9x13-inch cake pan. Spoon half of gelatin mixture over cake. Repeat with cake and mixture until all is gone. Makes 24 servings.

One serving equals 104 calories (27 calories from fat) or 1 starch/bread and 1 fat exchange and 3g total fat (6%), 1g saturated fat (7%), 0 cholesterol, 96mg sodium (4%), 20g carbohydrate (9%), 0 dietary fiber, 4g sugar and 2g protein.

*Bonnie Rike*

## Pumpkin Pie Squares

1 c. flour	2 eggs
1/2 c. quick-cooking rolled oats	3/4 c. sugar
1/2 c. brown sugar	1/2 tsp. salt
1/2 c. butter	1 tsp. cinnamon
1 (1 lb.) can pumpkin (2 c.)	1/2 tsp. ginger
1 (13 1/2 oz.) can evaporated milk	1/2 c. chopped pecans
	1/2 c. brown sugar
	2 T. butter

Combine flour, rolled oats, 1/2 cup brown sugar and 1/2 cup butter in mixing bowl. Mix until crumbly, using electric mixer on low speed. Press into ungreased 9x13-inch pan. Bake at 350° for 15 minutes. Combine pumpkin, evaporated milk, eggs, sugar, salt and spices in bowl; beat well. Pour into crust. Bake at 350° for 20 minutes. Combine pecans, 1/2 cup brown sugar and 2 tablespoons butter; sprinkle over pumpkin filling. Return to oven. Bake 15 to 20 minutes or until filling is set. Cool in pan and cut into squares.

*Jo Ann Asa*

## Chocolate Dessert

6 eggs, separated	1/2 c. cocoa
1/2 c. sugar	1/2 c. butter
1 tsp. vanilla	1/2 tsp. vanilla
2 c. powdered sugar	2 eggs
1 c. sugar	Cool Whip
40 Ritz crackers	Candy bar

Beat 6 egg whites to soft peaks. Gradually add 1 cup sugar. Beat until stiff. Add vanilla. Crush crackers. Combine with 1/2 cup sugar. Fold in egg whites. Spread in a buttered 9x13-inch pan. Bake at 350° for 30 minutes. Combine cocoa, butter, vanilla, 2 eggs and 2 cups sugar; beat for 5 minutes. Spread over cooled crust. Cover with Cool Whip and grated candy bar. Refrigerate for 12 hours.

*Maxine Madetzke*

*You grow up the day you have your first real laugh - at yourself.*

## Popsicles

- |                                 |                           |
|---------------------------------|---------------------------|
| <b>1 (24 oz.) pkg. Kool-Aid</b> | <b>2 c. boiling water</b> |
| <b>1/2 (3 oz.) pkg. Jello</b>   | <b>2 c. cold water</b>    |
| <b>1 c. sugar</b>               |                           |

Choose your favorite flavor of Kool-Aid and Jello. Mix with sugar and boiling water. Dissolve well and then add cold water. Pour into popsicle molds. Neat treat for your children. The Jello keeps this mixture from freezing hard like an ice cube so that these popsicles resemble what you can buy at the store. Much cheaper and makes gobs.

*Norma Ricks*

## Yummy Bars

- |   |  |
|---|--|
| <b>Club crackers</b>                    | <b>3/4 c. brown sugar</b>                |
| <b>1 c. crushed graham<br/>crackers</b> | <b>1/2 c. white sugar</b>                |
| <b>1 stick margarine</b>                | <b>Plain or chunky peanut<br/>butter</b> |
| <b>1/3 c. milk</b>                      | <b>1 c. chocolate chips</b>              |

Place layer of Club crackers on bottom of 9x13-inch pan or 11 3/4 x 7 1/2 x 1 3/4-inch Pyrex dish. Boil for 5 minutes crushed graham crackers, margarine, milk, brown sugar and white sugar. Pour over crackers while hot. Add another layer of Club crackers. Melt peanut butter and chocolate chips. Pour on top and spread. Put in refrigerator to make firm. Cut into squares.

*Ann Phelps*

## Fruit Slush

- |  |   |
|--|---|
| <b>3 c. water</b>                        | <b>1 lg. can crushed pineapple</b>                    |
| <b>2 1/4 c. sugar</b>                    | <b>6 cubed bananas</b>                                |
| <b>1 lg. can frozen orange<br/>juice</b> | <b>Strawberries or maraschino<br/>cherries (opt.)</b> |
| <b>1 can mandarin oranges</b>            |   |

Bring water and sugar to boil. Boil 1 minute. Add frozen juice and stir until it melts. Add oranges and pineapple with juices; let cool. Add bananas. Pour into two half-gallon containers or individual plastic cups. Freeze for 24 hours. Remove from freezer for 45 minutes before serving to soften.

Excellent for a summer salad or brunch.

*Carol Harms*

## Oreo Dessert

1 (15 oz.) pkg. Oreos,  
crushed  
1/2 c. margarine, melted  
1/2 gal. vanilla ice cream,  
softened

1 jar fudge topping  
1 (8 oz.) ctn. Cool Whip  
1/2 c. chopped nuts

Combine Oreos and margarine. Spread in a 9x13-inch pan. Spread ice cream over cookie crust. Pour fudge topping on ice cream. Spread on Cool Whip. Sprinkle with nuts. Cover and freeze.

*Carole Tuecke*

## Chocolate Icebox Dessert

1 angel food cake  
6 eggs  
12 oz. chocolate chips  
4 T. sugar

6 T. water  
2 tsp. vanilla  
1 tsp. salt  
2 c. whipping cream

Line a flat 9x9-inch cake pan with wax paper. Slice angel food cake and place a layer of cake in cake pan (angel food cake slices better when frozen). Separate eggs. Beat egg yolks. Melt chocolate chips in a double boiler or over water. Add sugar and water; mix well (be sure sugar melts). Remove from heat and stir the hot chocolate mixture gradually into the beaten yolks of eggs; beat until smooth. Cool chocolate mixture. Add vanilla and salt; mix. Beat the egg whites until stiff. Whip cream. Fold egg whites into the cooled chocolate mixture. Add cream cheese. Place a layer of the chocolate mixture on the sliced angel food cake, then another layer of cake, then a layer of chocolate. Place in refrigerator and chill overnight. This may be frozen and used later. Be sure to chill overnight before freezing.

*Connie Head*

*Always forgive your enemies; nothing annoys them so much.*

## Chocolate Pudding Dessert

**FIRST LAYER:**  
 1 c. flour  
 1/2 c. butter  
 2 T. sugar

Mix and put in a 9x13-inch pan. Bake at 350° for 10 to 15 minutes.

**SECOND LAYER:**  
 8 oz. cream cheese  
 1 c. powdered sugar

Beat well. Add one cup whipped cream.

**THIRD LAYER:**  
 1 pkg. instant vanilla pudding  
 1 pkg. instant chocolate pudding

Mix with 3 cups milk. Allow to set up. Spread over second layer. Spread with whipped cream mixture over top of third layer. Grate a little bit of Hershey's candy bar on top. Refrigerate.

*Gertrude Meinders*

## Chocolate Pudding Dessert

1 c. flour  
 1 stick margarine  
 1/2 c. chopped nuts  
 8 oz. cream cheese  
 1 c. powdered sugar  
 1 pkg. instant vanilla pudding  
 1 pkg. instant chocolate pudding  
 3 c. milk  
 1 lg. ctn. Cool Whip

**First Layer:** Mix flour, margarine and nuts. Press into a 9x13-inch pan and bake at 325° for 15 minutes. Cool.

**Second Layer:** Beat cream cheese and powdered sugar. Add 1 cup of Cool Whip. Spread over baked layer.

**Third Layer:** Mix puddings and milk. Spread over cream cheese.

**Fourth Layer:** Spread with layer of Cool Whip. Can top with chopped chocolate.

*Gail Stecker (Mrs. James)*

*It takes both rain and sunshine to make a rainbow.*

## Angel Food Ice Cream Cake

1 angel food cake  
1/2 gal. vanilla ice cream,  
slightly softened

2 qt. fresh strawberries  
Sugar or sugar substitute,  
to taste

Cut the cake in half. Tear one half into small pieces and set aside. Cut the other half into 12 to 14 thin slices. Arrange in the bottom of a wax paper-lined 13x9x2-inch baking pan, overlapping as needed. Spread softened ice cream over cake, pressing down to smooth. Gently press the small cake pieces into ice cream; cover and freeze. Just before serving, slice strawberries and sweeten to taste. Cut dessert into squares and top with strawberries. Yields 15 servings.

*Janice Moore*

## Angel Food Cake Dessert

8 oz. cream cheese  
3/4 c. powdered sugar

1 (8 oz.) ctn. Cool Whip  
1 angel food cake

Cream together the cream cheese and the powdered sugar. Add the Cool Whip. Stir in crumbled up cake. Put in a 9x13-inch pan. Top with favorite pie filling (cherry, blueberry etc.).

*Sheryl Helmers Nelson*

## Food for Angels

6 egg whites

1 1/2 c. sugar

50 Ritz crackers, crushed  
2 tsp. vanilla

1/2 c. chopped nuts  
2 c. Cool Whip

Grated coconut

Beat egg whites until stiff. Gradually add sugar. Fold in cracker crumbs, vanilla and nuts. Bake in a 9x13-inch pan at 350° for 20 to 25 minutes; cool well. Spread Cool Whip on baked layer. Sprinkle coconut over top and chill overnight.

*Mary Van Weelden*

## Annie's Lemon Angel Dessert

- |                                       |   |
|---------------------------------------|---|
| <b>1 pt. cream</b>                    | <b>1/2 c. lemon juice (squeezed from 3 or 4 fresh lemons)</b> |
| <b>1 can sweetened condensed milk</b> | <b>Coconut</b>  |
|                                       | <b>Grated lemon peel</b>                                      |

Brush brown crumbs off of cake; break into 1-inch pieces. Using 1/2 of cake, placing a layer of pieces in 9x13-inch pan. Whip cream; add sweetened milk and lemon juice. Pour half of mixture over cake pieces and using spatula, poke down into cake; press down. Add rest of cake and then the rest of the mixture. Sprinkle with coconut and grated lemon peel. Refrigerate.

*Joy Boyken*

## Angel Food Dessert

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| <b>Prepared white angel food cake</b> | <b>3 lg. bananas</b>                  |
| <b>2 sm. boxes pistachio pudding</b>  | <b>1 ctn. Cool Whip</b>               |
| <b>3 1/2 c. milk</b>                  | <b>1 pkg. slivered almonds (opt.)</b> |

Break up angel food cake in a 9x13-inch cake pan. Mix the milk and 2 boxes of pudding in a bowl. Let set for 2 minutes. Pour over cake. Slice the bananas on top. Spread the Cool Whip over the bananas. Add slivered almonds if desired. Refrigerate.

It's excellent!

*Sarah Heyer*

## Fruit Pizza

- |                            |                              |
|----------------------------|------------------------------|
| <b>3/4 c. white sugar</b>  | <b>1/4 tsp. salt</b>         |
| <b>1/2 c. oleo</b>         | <b>1/4 tsp. soda</b>         |
| <b>1 egg</b>               | <b>8 oz. cream cheese</b>    |
| <b>1/2 tsp. vanilla</b>    | <b>1/3 c. powdered sugar</b> |
| <b>1 1/2 T. sour cream</b> | <b>1/2 tsp. vanilla</b>      |
| <b>1 1/2 c. flour</b>      |                              |

Cut into small pieces:

**Strawberries**  
**Grapes**

**Watermelon**

Mix sugar and oleo. Beat in egg, vanilla and sour cream. Add dry ingredients. Spread in greased round pizza pan. Bake at 350° for 12 minutes; cool. Blend cream cheese, powdered sugar and vanilla. Spread on baked pizza crust; refrigerate. Before serving, add fruit and totally cover cream cheese mixture. Cut into pie shape or squares.

*Barbara Bowers Murra*

## Fruit Pizza

1/2 c. margarine	1/2 tsp. salt
3/4 c. sugar	8 oz. cream cheese
1 egg	1/2 c. sugar
1 1/2 c. flour	2 T. fruit juice (pineapple)
1/2 tsp. soda	2 T. cornstarch
1 tsp. cream of tartar	1 1/2 c. fruit juice

Cream together margarine, sugar and egg. Add flour, soda, cream of tartar and salt. Put in 11x14-inch brownie pan or large round pizza pan. Bake at 350° for 12 to 14 minutes; cool. Blend together cream cheese, sugar and 2 tablespoons fruit juice; spread over cooled crust. Arrange fruit on cream cheese. Mix 1 1/2 cups fruit juice and cornstarch; cook until thick and cool.

Use fruit juice from any fruit you use. Use fresh fruits in season or any canned fruits such as pineapple, mandarin oranges. Pour the glaze over the layered fruit.

*Laurie Stecker Harms*

## Fruit Pizza

1 pkg. Pillsbury slice & bake sugar cookies	Fresh strawberries
1 (8 oz.) pkg. cream cheese	Bananas
1/3 c. sugar	Fresh blueberries
1/2 tsp. vanilla	Green grapes

### GLAZE:

1/2 c. preserves (apricot, apple or peach)	2 T. water
---	------------

Slice cookie dough in 1/8-inch pieces. Overlap in 14-inch pizza pan. Bake for 8 minutes at 350°. Blend softened cream cheese, sugar and vanilla; spread over cooled crust. Arrange assorted fruits in circles over filling (strawberries in outer ring, then 2 rings of banana slices, then 1 ring blueberries, 1 ring green grapes, and bananas in the center). Brush with glaze (preserves thinned with water).

*Ann Phelps*

## Fruit Pizza

**DOUGH:**  
1 1/2 c. flour

3/4 c. butter  
1/2 c. powdered sugar

**FILLING:**  
1 (8 oz.) pkg. cream cheese

1/2 c. powdered sugar  
2 tsp. vanilla

**FRUIT:**  
Strawberries  
Blueberries  
Grapes  
Pineapple

Mandarin oranges  
Bananas (dip in lemon  
juice)  
Raspberries  
Kiwi, etc.

**GLAZE:**  
1 c. pineapple juice

1/2 c. sugar  
2 T. cornstarch

Combine flour, butter and powdered sugar; blend as for pie. Spread in jellyroll-size pan and bake for 20 minutes at 325°. Mix together cream cheese, powdered sugar and vanilla. Spread on cooled crust. Slice and arrange a selection of fruits over cheese mixture. Mix pineapple juice, sugar and cornstarch in saucepan. Cook until thick. Pour over top of fruit. Keep in refrigerator, covered.

*Debi Spear*

## Watermelon Ice Cream Dessert

1/2 gal. mint (green) ice  
cream

1/2 gal. strawberry ice  
cream

Chocolate chips

Press mint ice cream into bowl, covering the sides of the bowl. Fill the center with strawberry ice cream and sprinkle with chocolate chips (to look like watermelon seeds). Freeze several hours. Turn bowl upside-down on plate to serve. Cut into "watermelon slices".

*Kelly Lindstrom*

## Grandma's Homemade Ice Cream

- |                          |                                   |
|--------------------------|-----------------------------------|
| 4 whole eggs             | 1 tsp. lemon flavoring            |
| 2 extra whites           | 3 pt. milk                        |
| 2 1/2 c. sugar           | 3 pt. cream, or 6 pt. half & half |
| 1 tsp. vanilla flavoring |                                   |

Beat eggs with rotary beater until very light. Add sugar gradually. Stir until sugar is dissolved. Pour into freezer container and freeze.

*Amelia Boyken,*

*In Memory of Martha M. Boyken*

## Cherry-Topped Ice Cream Dessert

- |                        |                            |
|------------------------|----------------------------|
| 1 c. oleo, melted      | 6 c. Rice Chex             |
| 1 c. brown sugar       | 1/2 gal. vanilla ice cream |
| 1 c. coconut           | 2 cans cherry pie filling  |
| 1 c. almonds, slivered | 1 tsp. almond flavoring    |

Combine and place half of crust mixture in a 9x13-inch pan. Slice ice cream on top of this mixture. Place rest of crumb mixture on top of ice cream; freeze. When ready to serve, heat cherry pie filling and almond flavoring. Serve over dessert squares.

*Verla Brandt*

## Homemade Ice Cream

- |                                 |                 |
|---------------------------------|-----------------|
| 5 eggs                          | 4 c. whole milk |
| 2 1/2 c. white sugar            | 1/2 tsp. salt   |
| 2 (1 qt.) ctn. half & half      | 10 tsp. vanilla |
| 4 (1/2 pt.) ctn. whipping cream |                 |

Beat eggs. Add sugar, half & half, whipping cream, salt and vanilla; mix well. Lastly add whole milk. Pour in ice cream freezer to freeze. Very good.

*Christa Harms*

## Butter Brickle Ice Cream Dessert

- |                          |              |
|--------------------------|--------------|
| 1 c. graham crackers     | 1/2 c. oleo  |
| 1 c. soda cracker crumbs | 1/2 c. sugar |

Mix together. Put into a 9x13-inch pan. Refrigerate for 1 hour.

- FILLING:**
- |                                 |                                |
|---------------------------------|--------------------------------|
| 3 boxes instant vanilla pudding | 3 c. milk                      |
|                                 | 1 qt. butter brickle ice cream |

Mix together until like a milkshake. Spread over crust. Spread 1 carton Cool Whip on top. Crush 1 Heath candy bar and sprinkle on top.

*Doris Buss*

## Orange Sherbet Dessert

- |                            |                  |
|----------------------------|------------------|
| 2 c. crushed Ritz crackers | 4 T. lemon juice |
| 4 T. sugar                 | 1 c. sugar       |
| 8 T. soft margarine        | 6 T. margarine   |
| 2 qt. vanilla ice cream    | 2 eggs, beaten   |
| 1 qt. orange sherbet       |                  |

Combine the cracker crumbs, sugar and margarine; put in a pan. Soften the vanilla ice cream and mix with the orange sherbet. Spread over the crumb mixture and freeze. Cook the lemon juice, sugar, margarine and eggs until thick. Cool and spread over the ice cream mixture. Keep frozen.

*Marilyn Bengtson*

## Almond Dessert

- |                       |                                    |
|-----------------------|------------------------------------|
| 1/4 c. brown sugar    | 1 lg. pkg. vanilla instant pudding |
| 1 c. coconut          | 3 c. milk                          |
| 1 c. flour            | 1 (8 or 12 oz.) ctn. Cool Whip     |
| 1 c. slivered almonds |                                    |
| 1 stick oleo          |                                    |

In a 9x13-inch pan, melt oleo. Add brown sugar, flour, coconut and almonds; mix well. Put in a 350° oven for 20 to 25 minutes, stirring every 5 minutes until golden brown; let cool. Mix vanilla pudding and milk. Then add Cool Whip. Reserving 1 cup crumbs for top, pour pudding mixture on crumbs and put remaining cup of crumbs on top.

*Kathryn Hamilton*

## Almond Bar Dessert

1/2 c. milk, scalded  
30 marshmallows  
1 tsp. vanilla

1 c. whipped cream  
1 lg. chocolate almond bar,  
grated

Scald milk. Add marshmallows until melted; cool. Add 1 teaspoon vanilla, 1 cup whipped cream (I use Cool Whip) and 1 large grated chocolate almond bar. Fold mixture all together. In a shallow 9x9-inch pan, have crushed graham cracker crumbs in bottom of pan. Pour mixture over crumbs. Sprinkle graham cracker crumbs over top. Double for a serving of 12 in a 9x13-inch pan.

*Vurla Hill*

## Kris Lewis' Deluxe Cheesecake

### CRUST:

1 c. flour  
2 T. sugar  
1/2 tsp. baking powder

1/4 tsp. salt  
1/3 c. butter  
2 to 3 T. milk

### FILLING:

5 (8 oz.) pkg. cream cheese  
1 1/4 c. sugar  
3 T. flour

1 tsp. vanilla  
1/4 tsp. salt  
6 eggs  
1/4 c. heavy cream

**Crust:** Sift flour, sugar, baking powder and salt. Cut in butter until particles are fine. Sprinkle with milk and mix in. Form into a ball. Form mixture into bottom of springform pan for crust. Chill while making filling. Set oven at 500°.

**Filling:** Cream softened cream cheese in bowl. Add sugar, flour, extract and salt. Add eggs, one at a time. Beat well after each. Add cream. Pour into pan. Bake 10 minutes at 500°. Reduce to 200° for 65 to 70 minutes, or until almost set and golden brown. (I find it takes longer than 70 minutes.) Chill several hours or overnight.

Top with cherry pie filling or blueberry pie mix; both are good.

*Thelma Zwiefel*

*Food kept from going to waste sometimes goes to waist.*

## Individual Cheesecake Tarts

2 (8 oz.) pkg. cream cheese,  
softened  
2 eggs

3/4 c. sugar  
1 tsp. vanilla

Beat together until smooth. Place vanilla wafer, flat-side down, in foil baking cups. Fill 3/4-full with cream cheese mixture. Bake at 375° for 15 minutes; cool. Mix 1/2 cup sour cream, 4 teaspoons sugar and 1 teaspoon vanilla. Put 1 teaspoon of mixture over top of cooled cheesecake. Top with fruit as desired. Makes 16 tarts.

*Cindy Harms-Jensen,  
Spirit Lake, IA*

## Blueberry Cheesecake

### CRUST:

1 1/2 c. flour  
2 T. sugar

3/4 c. or 1 1/2 sticks oleo  
or butter

Press into pie plate. Bake for 20 minutes at 350°, until lightly browned; cool.

### CHEESECAKE FILLING:

1 (8 oz.) pkg. cream cheese  
1 can unsweetened  
condensed milk

1/3 c. lemon juice  
1 tsp. vanilla

### BLUEBERRY SAUCE:

1/3 c. sugar  
Pinch of salt  
1 T. cornstarch

2 T. lemon juice  
2 T. water  
2 c. fresh or frozen  
blueberries

**Cheesecake:** Beat softened cream cheese until fluffy and gradually add condensed milk. Beat until well blended. Add lemon juice and vanilla. Pour into cooled crust. Chill 1 to 2 hours before topping with blueberry sauce.

**Blueberry Sauce:** Rinse fresh berries. Combine dry ingredients in a saucepan. Add liquids and stir until smooth. Add blueberries and bring to a boil. Cook for about 2 minutes, until mixture is clear and slightly thickened. Stir carefully, so as not to crush berries. Serve warm or cold.

May use graham cracker crust or made in 9x11-inch baking dish. Blueberry or cherry pie filling (store-bought) can be substituted, but doesn't taste as good as fresh blueberries.

*Thelma Zwiefel*

## Lemon Cheesecake

- |                             |   |
|-----------------------------|---|
| 1 c. water                  | 1 can Carnation milk<br>(chilled & whipped) |
| 1 (8 oz.) pkg. cream cheese | 16 graham crackers,<br>crushed              |
| 1 pkg. lemon Jello          | 1/2 c. margarine                            |
| 3 T. lemon juice            |   |
| 1 c. sugar                  |   |
| 1 tsp. vanilla              |   |

Dissolve Jello in boiling water. Add lemon juice and cool. Cream together cheese and sugar; mix well. Fold whipped milk into Jello, cream cheese and sugar mixture. Put half of graham crackers mix in a 9x13-inch pan and add Jello mixture. Put rest of graham cracker crumbs on top. You may top with blueberry or cherry pie filling. Serves 15.

*Margaret Finer*

## Cherry Cha Cha

- |                        |                      |
|------------------------|----------------------|
| 20 graham crackers     | 1/2 c. milk          |
| 1/4 c. melted butter   | 1 c. Cool Whip       |
| 2 tsp. sugar           | 1 can cherry pie mix |
| 4 c. mini marshmallows |                      |

Mix crushed graham cracker crumbs, 1/4 cup butter and 2 teaspoons sugar. Put in 9x12-inch pan. Melt marshmallows in 1/2 cup milk and cool. Add Cool Whip. Put half of marshmallow mixture on graham cracker crust. Spoon on 1 can cherry pie mix. Put on other half of marshmallow mix and top with graham cracker crumbs.

*Harmka Harms*

## Lemon Cheesecake Pie

- |                       |                                 |
|-----------------------|---------------------------------|
| 1 can flaked coconut  | 1 3/4 c. milk                   |
| 1/4 c. chopped pecans | 2 pkg. lemon instant<br>pudding |
| 2 T. melted butter    | 2 T. grated lemon peel          |
| 2 c. cottage cheese   |                                 |

### TOPPING:

- |                         |                |
|-------------------------|----------------|
| 1/2 c. dairy sour cream | Chopped pecans |
|-------------------------|----------------|

Prepare crust by stirring together coconut, pecans and melted butter. Turn into 9-inch pie pan and bake at 325° for 15 to 20 minutes until light brown. Mix together lemon instant pudding mix and milk. Add cottage cheese and grated lemon peel. Pour on cooled crust. Top with sour cream and pecans.

*Violet Loeschen*

## Mini Cherry Cheesecakes

- |  |                          |
|--|--------------------------|
| 2 (8 oz.) pkg. cream cheese,<br>softened | 1 tsp. vanilla           |
| 3/4 c. white sugar                       | 1 tsp. lemon juice       |
| 2 eggs                                   | Vanilla wafers           |
|  | 1 can cherry pie filling |

Combine cream cheese, sugar, eggs, vanilla and lemon juice. Beat until fluffy. Line muffin pans with paper liners. Put vanilla wafer in bottom of each cup; fill 2/3-full with cheese mixture. Bake at 375° for 15 to 20 minutes. Remove from oven; top with a tablespoon of pie filling. Makes about 24 mini cheesecakes. *Lacey Dirksen*

## Cherry Cheesecake

- |  |                |
|--|----------------|
| 1 prepared graham cracker<br>pie crust | 2 eggs         |
| 1 lg. & 1 sm. pkg. cream<br>cheese     | 1/2 c. sugar   |
|  | 1 tsp. vanilla |
|  | Pinch of salt  |

- |                 |                |
|-----------------|----------------|
| <b>TOPPING:</b> | 3 T. sugar     |
| 1 c. sour cream | 1 tsp. vanilla |

Mix together first 5 ingredients. Pour on graham cracker crust. Bake at 325° for exactly 35 minutes. Cool for 5 minutes. Mix the next 3 ingredients and pour on pie. Bake 5 more minutes. Cool for at least 5 hours. Top with cherry pie filling. *Sherill Meinders*

## Chocolate Turtle Cheesecake

- |                             |  |
|-----------------------------|--|
| 2 c. vanilla wafer crumbs   | 2 eggs                                       |
| 6 T. oleo, melted           | 1/2 c. semi-sweet<br>chocolate chips, melted |
| 2 (8 oz.) pkg. cream cheese | 1 jar caramel ice cream topping              |
| 1/2 c. sugar                | 1 c. chopped pecans                          |
| 1 tsp. vanilla              |  |

Combine vanilla wafer crumbs and melted oleo. Press into bottom and sides of 9-inch springform pan. Bake at 350° for 10 minutes. While baking, combine cream cheese, sugar and vanilla; mix until well blended. Add eggs, one at a time. Blend in melted chocolate chips. When crust comes out of oven, pour ice cream topping over crust. Top with chopped pecans. Finally, spoon on cream cheese mixture. Bake at 350° for 40 minutes. Loosen cake from rim of pan. Cool before removing rim; chill. Can garnish with whipped cream, more chopped nuts or maraschino cherries. *Cindi Baade Sweedler*

## Chocolate Pudding

2 eggs	2 T. cocoa (rounded)
Sprinkle of salt	3 c. milk
2/3 c. sugar	1 1/2 tsp. vanilla
1/3 c. cornstarch	2 1/2 T. margarine

In medium saucepan, blend eggs, salt, sugar, cornstarch and cocoa. Slowly add 1/3 cup milk; mix well. Add 2 2/3 cups milk. Stir and cook over low heat until thick. Remove from heat. Add vanilla and margarine. Makes 6 servings.

*Judy Heyer*

## No-Cook Cheesecake

8 oz. cream cheese	1 3/4 c. cold milk
1 sm. pkg. instant vanilla pudding mix	1/2 c. sour cream
	1/2 tsp. vanilla

Whirl all ingredients in food processor until smooth. Spoon onto graham cracker crust in an 8x8-inch pan; chill. Garnish with whipped cream and fruit.

*Marlys Mueller*

## Christmas Pudding

### CHRISTMAS PUDDING:

1/2 c. sugar	2 c. chopped dates
1/2 c. oleo	1 tsp. salt
1/2 c. (dark) molasses	1 tsp. soda
1 c. sour milk	2 c. flour

### CHRISTMAS PUDDING SAUCE:

1 c. sugar	1 tsp. butter
2 T. cornstarch	1/2 tsp. vanilla
1/3 c. boiling water	2 T. cocoa

**Christmas Pudding:** Bake slowly in a large round pan at 325° for 1 hour.

**Christmas Pudding Sauce:** Mix and cook until it holds together when dropped in cold water. Serve over top of pudding.

This has always been a great treat for the family's Christmas get-together.

*Lucile Reibsamem,  
for Grandma Grace Bowers*

## Moon Cake

1 c. water  
 1/2 c. margarine  
 1 c. flour  
 4 eggs  
 2 pkg. instant vanilla  
 pudding

4 c. milk  
 8 oz. cream cheese,  
 softened  
 12 oz. Cool Whip  
 Hot fudge  
 Nuts

Bring the water and margarine to a boil. Add the flour and stir until it forms a ball; cool slightly. Beat in the eggs, one at a time. Spread into an ungreased 11x15-inch pan. Bake 30 minutes at 400°; cool. Mix the pudding and the milk. Blend in the cream cheese until smooth. Spread on the crust and refrigerate for 20 minutes. Top with Cool Whip. Drizzle with hot fudge and nuts. Refrigerate.

The crust is like a cream puff, so when you take it out of the oven, it will have lumps in it.

*Brenda Heesch*

## Baked Rice Pudding

1/2 c. uncooked rice  
 4 c. milk or 2 c. evaporated  
 milk & 2 c. water  
 1/2 tsp. salt

1/3 c. sugar  
 1/2 tsp. nutmeg  
 1/2 c. seedless raisins  
 (opt.)

Combine all ingredients; pour into a greased 1 1/2-quart casserole or baking dish. Bake, uncovered, in moderate oven (325°) for 2 to 2 1/2 hours, or until rice is tender. Stir several times during the first hour of baking. Makes 4 to 6 servings.

*Laurie A. Lee*

## Cream Puff Dessert

1 stick oleo  
 1 c. water  
 1 c. flour  
 4 eggs  
 6 oz. instant vanilla pudding

3 c. milk  
 8 oz. cream cheese  
 8 oz. Cool Whip  
 Hershey's syrup

Bring oleo and water to a boil. Remove from heat. Add flour and beat until ball forms. Add eggs, one at a time, beating well. Spread in a 9x13-inch pan sprayed with Pam. Bake at 400° for 30 minutes. Blend the instant pudding and milk. Add softened cream cheese and let mixture set 15 minutes; spread over crust. Spread Cool Whip on top. Drizzle chocolate syrup on top.

When baking crust it will puff up, and when removed from oven will fall--this is normal.

*Eunice Mechler,  
 Mary Norland*

## Butterscotch Nut Torte

### FIRST LAYER:

6 egg yolks  
1 1/2 c. sugar  
2 tsp. vanilla

2 c. crushed graham  
crackers  
1 tsp. almond extract  
1 tsp. baking powder  
1 c. nuts

Mix these ingredients together and fold into 6 egg whites which have been beaten stiff. Bake in a 9x13-inch pan at 350° for 25 to 30 minutes.

### SECOND LAYER:

2 c. whipped cream

4 T. powdered sugar  
1/4 c. mini marshmallows

Mix and spread over the first layer.

### THIRD LAYER (Sauce):

1 c. brown sugar  
1/4 c. water  
1/4 c. butter  
1/4 c. orange juice

1 T. flour  
1 beaten egg  
Salt  
1 tsp. vanilla

Cook until thick; cool. Pour over second layer. Refrigerate.

*Marlys Bruns*

## Pistachio Dessert

1 (3 oz.) pkg. pistachio  
instant pudding  
1 (16 oz.) can crushed  
pineapple (do not drain)

8 oz. Cool Whip  
1 c. mini marshmallows

Pour pineapple over dry pudding and stir well. Mix an 8-ounce container Cool Whip with 1 cup marshmallows. Stir these 2 ingredients into the pudding mixture. Put into a 9x9-inch pan and refrigerate. Serves 8 or 9.

*Jean Graham*

*A quiet tongue shows a wise head.*

## Frostie Toffee

- |  |                                      |
|--|--------------------------------------|
| <b>12 graham crackers</b><br>(sm. squares) | <b>2 c. milk</b>                     |
| <b>12 soda crackers</b>                    | <b>1 qt. butterbrickle ice cream</b> |
| <b>1 stick margarine</b>                   | <b>1 (8 oz.) ctn. Cool Whip</b>      |
| <b>2 pkg. instant vanilla pudding</b>      | <b>1 or 2 Heath candy bars</b>       |

Crush crackers and mix with melted margarine. Pat in a 9x13-inch pan and chill. Mix together pudding, milk and ice cream; beat well. Pour over crust in pan. Chill until set. Top with Cool Whip and crushed Heath bars. Chill or freeze. *Zelda Beal*

## Tastee Lime Dessert

- |                                   |                   |
|-----------------------------------|-------------------|
| <b>2 c. crushed Ritz crackers</b> | <b>5 T. sugar</b> |
| <b>1 stick oleo</b>               |                   |

Combine. Pat 1/2 of this mixture in bottom of a 9x13-inch pan. Put into freezer.

Mix:

- |                           |                                   |
|---------------------------|-----------------------------------|
| <b>1 qt. lime sherbet</b> | <b>1/2 gal. vanilla ice cream</b> |
|---------------------------|-----------------------------------|

Put over crust and freeze.

In double boiler pan, cook until thick:

- |                       |                       |
|-----------------------|-----------------------|
| <b>6 T. ReaLemon</b>  | <b>1 stick oleo</b>   |
| <b>3 eggs, beaten</b> | <b>1 1/2 c. sugar</b> |

Cool, and put on ice cream. Put remaining crust on top. Freeze.

*Diane Boyken*

## Fruit Cup

- |  |   |
|--|---|
| <b>2 (20 oz.) cans pineapple chunks or tidbits</b> | <b>1 (12 oz.) can frozen orange juice</b> |
| <b>2 (10 oz.) pkg. frozen strawberries</b>         | <b>1 jar maraschino cherries, drained</b> |
| <b>1 (16 oz.) can mandarin oranges, drained</b>    | <b>1/3 c. lemon juice</b>                 |
|  | <b>6 sliced bananas</b>                   |

Mix all ingredients together. Put in cups. Freeze. Thaw a little, before serving. Serves 25. *Gloria Asche*

## Simple Lemon Dessert

### CRUST & TOPPING:

60 Ritz crackers

1/4 lb. melted butter

8 oz. Philadelphia cream  
cheese

1 pkg. instant lemon or  
vanilla pudding

2 c. milk

1 can crushed pineapple or  
strawberries

In blender, blend cheese and milk, a little at a time. Then add pudding. Add pineapple (or strawberries) last. Pour over crust in 9x13-inch pan. Top with remainder of crumbs; chill. Makes 12 to 15 servings, depending on size of servings.

Is a good dessert for diabetics, if sugar-free pudding and unsweetened pineapple are used. *Ruth E. Hanson*

## Lemon Meringue Torte

8 egg whites

1 T. grated lemon rind

1/2 tsp. cream of tartar

2 c. whipping cream

2 c. sugar

2 T. powdered sugar

8 egg yolks

1/2 c. sliced, toasted

1 c. sugar

almonds

6 T. lemon juice

Beat egg whites and cream of tartar until foamy. Add 2 cups sugar, gradually. Beat until stiff and glossy. Spread into a greased and floured 9x13-inch pan. Bake at 275° for 1 hour and 10 minutes; cool completely (it will settle). Beat yolks until thick. Add 1 cup sugar, gradually, with lemon juice and rind. Cook in double boiler until mixture coats a spoon. Whip 1 cup cream and fold into lemon mixture. Whip the other cup of cream with powdered sugar. Spread thin layer of sweetened whipped cream over meringue crust. Top with filling. Top with remaining whipped cream. Sprinkle toasted almonds over top. Refrigerate at least 8 hours or overnight. Serves 16. *Alice Bruns*

*It costs nothing to say something nice about someone.*

## Coconut Cream Dessert

- |                     |                                |
|---------------------|--------------------------------|
| 2 c. flour          | 1 pkg. instant vanilla pudding |
| 1/2 c. brown sugar  | 1 pkg. instant coconut pudding |
| 1 c. margarine      | 2 T. cornstarch                |
| 2 c. flaked coconut |                                |

Mix flour, brown sugar, margarine and coconut. Bake in 350° oven. Stir often until browned. Press into 9x13-inch pan. Save 1 cup of crumbs for topping. Mix pudding and cornstarch together; mix according to pudding directions. Pour pudding on top of crumbs. Whip 2 envelopes of Dream Whip; spread on top of pudding. Sprinkle 1 cup of crumbs on top. Refrigerate. *Arlis Higgins*

## Blueberry Dessert

- |                    |  |
|--------------------|--|
| 16 graham crackers | 1 (8 oz.) pkg. Philadelphia cream cheese |
| 1 c. sugar         | 2 eggs                                   |
| 1/2 c. margarine   | 1 can blueberry pie filling              |

Crush graham crackers. Add sugar and melted margarine. Mix and put into a 9x9-inch pan.

**Filling:** Beat cream cheese, egg yolks and 1/2 cup sugar together. Then fold in beaten egg whites. Bake 20 to 25 minutes in a 325° oven. Just before serving, add 1 can blueberry pie filling. Serve topping with Cool Whip. *Gladys Hansen*

## Banana Split Dessert

- |                                  |                           |
|----------------------------------|---------------------------|
| 2 c. graham cracker crumbs       | 1 c. chocolate chips      |
| 2 to 3 bananas                   | 1/2 c. butter             |
| 1/2 gal. vanilla ice cream       | 2 c. confectioners' sugar |
| 1 c. chopped walnuts             | 1 1/2 c. evaporated milk  |
| 2 c. whipping cream or Cool Whip | 1 tsp. vanilla            |

Spread 1 cup graham cracker crumbs in 13x9-inch pan. Slice bananas; lay over crumbs. Slice ice cream in 1/2-inch slices; lay over bananas. Sprinkle nuts over ice cream; freeze. Melt chocolate chips and butter. Add confectioners' sugar and evaporated milk. Cook until thick and smooth, stirring constantly. Remove from heat. Add vanilla; cool. Pour over ice cream. Freeze until firm. Spread whipped cream. Top with remaining graham cracker crumbs. Store in freezer. Remove 10 minutes before serving. Makes 12 to 16 servings. *Catherine Walter*

## Pineapple Delight

**Marshmallows**

**Milk**

**Crushed pineapple**

**Cool Whip**

**Graham crackers**

**Butter**

**Sugar**

**Nuts**

Melt 35 marshmallows and 1/2 cup milk in double boiler and cool. Add 1 cup Cool Whip, 1 small can well-drained, crushed pineapple and 1/2 cup chopped nuts. Line an 8x8-inch square baking dish with 18 crushed graham crackers, to which 1/4 cup melted butter and 2 teaspoons sugar has been added and mixed. Spoon in filling and sprinkle with 1/2 cup graham crackers. Chill thoroughly and serve.

*Harmka Harms*

## Apple Cake Dessert

**4 c. diced apples**

**2 c. white sugar**

**2 c. flour**

**2 eggs**

**2 1/2 tsp. cinnamon**

**1 tsp. soda**

### TOPPING:

**1/2 c. brown sugar**

**1/2 c. white sugar**

**1 c. water**

**2 T. flour**

**1/2 c. oleo**

**1 tsp. vanilla**

Mix apples, sugar and eggs. Add dry ingredients. Put into a greased 9x13-inch pan. Bake in 350° oven for 35 to 40 minutes.

**Topping:** Put sugars, water and flour in a saucepan and cook until thick and bubbly. Boil for 5 minutes. Remove from heat. Add oleo and vanilla. Blend well. While cake is warm, poke holes over surface of cake with a fork and pour topping over cake. Refrigerate until cool. Serve with Cool Whip.

*Lisa Dirksen*

## Glorified Rice

**2 c. water**

**1/2 c. rice**

**1 c. marshmallows**

**1/2 c. sugar**

**1 c. whipped cream**

**1/2 c. maraschino cherries,  
diced**

**1/2 tsp. vanilla**

**1 1/2 c. crushed pineapple**

Cook water and rice until done. Add marshmallows while hot. Cool; add sugar, whipped cream, maraschino cherries (diced), vanilla and pineapple. Stir thoroughly and serve.

*Ardith Harms Fisher*

## Crunchy Peach Dessert

1 c. sugar  
4 T. Tapioca  
2 T. lemon juice

1 tsp. lemon peel  
8 peaches (4 c. cut in pieces)

### TOPPING:

1 c. flour  
1/2 c. brown sugar  
1/4 tsp. cinnamon

1/4 tsp. nutmeg  
1/2 c. butter or margarine  
1/2 c. chopped pecans

Mix sugar, tapioca, lemon juice and peel. Add to peaches and let stand 15 minutes. Spread peach mixture on bottom of 9x13-inch pan. Combine flour, brown sugar and spices. Cut in butter until mixture resembles coarse crumbs. Stir in pecans. Sprinkle over peaches. Bake in hot oven at 400° for 40 to 45 minutes. Serve with Cool Whip or ice cream.

*Dawne Harms*

## Cherry Dessert Supreme

**CRUST:**  
1 1/2 c. flour

2 T. sugar  
1 1/2 sticks butter or oleo

Press into bottom of 9x11-inch pan. Bake 20 minutes, or until lightly browned, in 350° oven.

**Filling:** Mix 8 ounces softened cream cheese with 2 cups powdered sugar; cream. Add 2 cups Cool Whip or whipped topping, folding in carefully, and spread over cooled crust. Cover with 1 can cherry or blueberry pie mix.

*Shelly Zwiefel*

## Danish Raspberry Dessert

**LAYER 1:**  
1 c. flour  
1/2 c. oleo

5 T. powdered sugar  
Pinch of salt  
1/2 c. chopped nuts

**LAYER 2:**  
1 (8 oz.) pkg. cream cheese

2 env. Dream Whip  
3/4 c. powdered sugar

**LAYER 3:**  
1 pkg. Danish junket,  
raspberry flavor

2 pkg. frozen raspberries  
thawed & drained  
2 c. liquid (juice of  
raspberries included)

Mix first 5 ingredients for first layer. Bake 10 minutes at 350°. Prepare Dream Whip as directed. Add powdered sugar and cream cheese. Beat and spread on crust. Mix raspberry junket with liquid; prepare as directed. Cool. Spread on top of second layer. After raspberries have been added, refrigerate.

*Ruth Everding*

## Cherry Danish Dessert

2 1/2 c. flour  
2 T. sugar  
1 tsp. salt

1/2 c. lard & 1/2 c.  
margarine  
1 egg (separated)

### FILLING:

3 cans cherry pie filling  
1 T. tapioca

1 T. cornstarch  
1 T. almond extract

Mix first 4 ingredients as for pie crust. Put 1 egg yolk in measuring cup; fill to 2/3 cup with milk. Add to flour mixture. Roll out a little more than half of the dough and put in jellyroll pan. Sprinkle with layer of crushed corn flakes or any flake cereal. Mix together filling ingredients and pour over flakes. Roll out remaining dough to fit top. Seal edges. Beat egg white until stiff and spread on top of crust. Bake at 325° for 1 hour. Frost with powdered sugar, margarine, vanilla and hot water frosting while dessert is still hot.

Peach Danish Dessert: Same as above, but substitute the cherry filling for fresh peaches; about 2 quarts sliced peaches.

*Sharon Uken*

## Coconut Crunch

1 c. flour  
1/2 c. soft oleo  
1/4 c. brown sugar  
1 c. flaked coconut

1 pkg. vanilla pudding  
1 pkg. Dream Whip  
1 c. milk

Mix flour, oleo, brown sugar and coconut. Spread on cookie sheet. Bake 10 to 15 minutes in a 350° oven until lightly browned, stirring often. Spread 2/3 of crumb mixture in bottom of 9x13-inch pan. Save remaining crumbs for topping.

**Filling:** Cook pudding with 1 cup milk as directed on package. It will be very thick. Cool; fold in Dream Whip. Spoon on crumb mixture; top with remaining crumbs. Chill 2 hours before serving.

*Ann Asche*

*Jelly is a food usually found on bread, children and piano keys.*

## Norwegian Fruit Soup

- |                |                       |
|----------------|-----------------------|
| 8 c. water     | 1/2 lemon             |
| 1 c. sugar     | 2 cinnamon sticks     |
| 2 c. prunes    | 1 c. diced apples     |
| 1/2 c. raisins | 1/4 c. Minute Tapioca |
| 1/2 orange     | 1 c. grape juice      |

Soak raisins and prunes in water. Cut orange and lemon small; rind and all. Combine all ingredients and boil slowly, one hour or less. Stir frequently. Add apples the last 20 minutes. Add the tapioca the last 10 minutes. Add grape juice at end of the cooking period.

**Variation:** Fruits such as maraschino cherries, cooked peaches or pears may be added. More water or fruit juice may be added to suit taste. Serve hot as soup, or cold as dessert.

*Mary Franzen*

## Fruit Soup

- |  |  |
|--|--|
| 1 (11 oz.) pkg. dried fruits<br>(mixed fruits) | 1 orange, unpared, cut<br>in thin slices   |
| 1/2 c. golden seedless<br>raisins              | 1 (12 oz.) can unsweetened<br>cherry juice |
| 1 (3" or 4") stick cinnamon                    | 1/4 c. sugar                               |
| 4 c. water                                     | 2 T. quick-cooking tapioca                 |
|  | 1/4 tsp. salt                              |

In large saucepan, combine fruits, raisins, cinnamon and water, and bring to a boil. Reduce heat and simmer, uncovered, until fruits are tender, about 30 minutes. Add the remaining ingredients and bring to a boil; cover; cook over low heat for 15 minutes. Serve warm or chilled. Makes 8 to 10 servings.

**Variation:** Grape juice may be used instead of cherry.

*Fern Boekelman*

## Earthworm Pudding

- |   |                        |
|---|------------------------|
| 1 (3 oz.) pkg. instant<br>chocolate pudding | 1 pkg. Oreo cookies    |
|   | 1 sm. pkg. gummi worms |

Mix pudding according to directions on the package. Pour into clear glass serving bowl. Crush Oreo cookies in a plastic bag with a rolling pin and layer on top of pudding. Stick several gummi worms in dessert (1/2 sticking in and 1/2 sticking out).

Great for school or parties.

*Christie Lindstrom*

## Danish Delight

- |  |  |
|--|--|
| <b>Graham cracker crust</b><br>for 9"x9" pan                           | <b>1 (3 oz.) pkg. cream</b><br><b>cheese</b> |
| <b>1 pkg. Danish Dessert mix</b><br>(junket, strawberry)               | <b>1/2 pt. cream</b>                         |
| <b>1 pkg. frozen strawberries,</b><br><b>drained or 1 1/2 c. fresh</b> | <b>1/4 c. powdered sugar</b>                 |

Cook dessert mix as directed on package, using strawberry juice as part of liquid. Cool. Whip cream; set aside. Combine cream cheese and powdered sugar. Mix until smooth. Fold in whipped cream and spread on top of crust. Pour cooled strawberry mixture (with berries folded in) on top.

*Gertrude Meilders*

## Orange-Almond Cake

(Torta de Almendra)

- |   |                                     |
|---|-------------------------------------|
| <b>1 1/4 c. all-purpose flour</b><br>or 1 1/2 c. cake flour | <b>1/3 c. shortening</b>            |
| <b>1 c. sugar</b>   | <b>1 egg</b>                        |
| <b>1 1/2 tsp. baking powder</b>                             | <b>2 tsp. grated orange peel</b>    |
| <b>1/2 tsp. salt</b>  | <b>1/4 c. sliced almonds</b>        |
| <b>3/4 c. milk</b>  | <b>1 T. sugar</b>                   |
|   | <b>2 T. orange-flavored liqueur</b> |

Heat oven to 350°. Grease and flour round layer pan (9 x 1 1/2-inches), or square pan (8x8x2 or 9x9x2 inches). Beat all ingredients, except almonds, 1 tablespoon sugar and liqueur in large mixer bowl on low speed, scraping bowl constantly, 30 seconds. Beat on high speed, scraping bowl occasionally, 3 minutes. Pour in pan; sprinkle with almonds. Bake until wooden pick inserted in center comes out clean: round pan 40 minutes, square pans 40 to 45 minutes. Sprinkle with 1 tablespoon sugar; drizzle with liqueur. Cool 10 to 15 minutes. Remove from pan; cool completely.

*Becky Trenary*

## Peach Cobbler

- |                                       |                                |
|---------------------------------------|--------------------------------|
| <b>1 stick butter (corn oil cube)</b> | <b>Pinch of salt</b>           |
| <b>1 c. sugar</b>                     | <b>3/4 c. milk</b>             |
| <b>3/4 c. flour</b>                   | <b>1 (29 oz.) can peaches,</b> |
| <b>2 tsp. baking powder</b>           | <b>drained, or 2 c. fresh</b>  |

Melt butter in deep baking dish (9x13-inch pan). Combine sugar, flour, baking powder, salt and milk. Pour over melted butter. Do not stir. Put peaches on top of batter. Do not stir. Bake at 350° for 1 hour. Higher altitude: 375°.

*Thelma Beenken*

## Refrigerator Dessert

- |  |                            |
|--|----------------------------|
| <b>1 lb. vanilla wafers,</b><br><b>crushed</b> | <b>4 egg whites</b>        |
| <b>1 c. butter or oleo</b>                     | <b>4 c. powdered sugar</b> |

### SECOND LAYER:

- |                                 |   |
|---------------------------------|---|
| <b>2/3 c. nutmeats, chopped</b> | <b>2 c. Rich's topping</b><br><b>(whipped)</b>      |
| <b>1 can crushed pineapple</b>  | <b>1/3 c. maraschino cherries,</b><br><b>cut up</b> |

Place 1/2 crushed vanilla wafers in 9x13-inch pan and spread out. Mix oleo, butter and powdered sugar and place on top of vanilla wafers. Mix the nutmeats, pineapple, cherries and whipped cream, and place on top of this mixture. Cover with remaining crumbs and chill until serving time.

*Beth Gingrich*

## Frozen Orange Rainbow Delight

- |                             |   |
|-----------------------------|---|
| <b>1 pt. whipping cream</b> | <b>1 pkg. vanilla wafers</b>  |
| <b>3 T. powdered sugar</b>  | <b>3 pt. sherbet (1 orange,</b><br><b>1 lime &amp; 1 raspberry)</b> |
| <b>1 tsp. vanilla</b>       |   |

Whip cream until stiff; add sugar and vanilla. Roll cookies into crumbs. Fold cookie crumbs and 1/2 cup chopped walnuts into cream. Spread 1/2 of this mixture into a buttered 9x13-inch pan. Soften sherbet just so it scoops easily. Cover cream layer with alternate scoops of sherbet, creating a rainbow effect. Top with remaining cream mixture. Freeze. Allow to thaw slightly before serving.

*Janice Moore*

## Frozen Apricot Pie

- |   |   |
|---|---|
| <b>1 (9") chocolate crumb</b><br><b>crust or graham cracker</b><br><b>crust</b> | <b>1 (1.3 oz.) pkg. instant</b><br><b>vanilla pudding</b>     |
| <b>1 (17 oz.) can apricots,</b><br><b>undrained</b>                             | <b>1/2 tsp. almond flavoring</b><br><b>1 3/4 c. Cool Whip</b> |

Purée apricots in blender until smooth. Add pudding and blend together well. Put apricot mixture in bowl and fold in Cool Whip and flavoring. Pour into crust and freeze. Makes 6 servings. May be served with topping.

*Doris Isebrand*

## Soft Custard

- |                |                            |
|----------------|----------------------------|
| 1 1/2 c. milk  | 4 egg yolks or 1 whole egg |
| 1/4 c. sugar   | 1/4 tsp. salt              |
| 1 tsp. vanilla |                            |

Scald milk in top of double boiler over direct heat. Beat egg yolks, or one egg, in small bowl. Blend in sugar and salt. Gradually stir in scalded milk. Return to double boiler, cook over simmering (not boiling) water. Stir constantly. When custard coats a silver spoon (thin coating), remove from heat and cool quickly. If custard should start to curdle, beat vigorously at once with rotary beater until smooth. Blend in vanilla.

**Floating Island:** Make soft custard, except make meringue with 2 egg whites and 1/4 cup sugar. Drop this meringue as "Islands" on hot custard in footed dessert cup. Makes 4 servings. *Linda Petersen*

## Hot Fudge Pudding Cake

- |                         |                          |
|-------------------------|--------------------------|
| 1 c. flour              | 1/2 c. milk              |
| 2 tsp. baking powder    | 1 c. chopped nuts (opt.) |
| 1/4 tsp. salt           | 1 c. brown sugar         |
| 3/4 c. sugar            | 1/4 c. cocoa             |
| 2 T. cocoa              | 1 3/4 c. hot water       |
| 2 T. shortening, melted |                          |

Heat oven to 350°. Sift flour, baking powder, salt, sugar and 2 tablespoons cocoa in bowl. Stir in milk and shortening. Blend in nuts. Spread in greased 8x8- or 9x9-inch pan. Sprinkle with brown sugar and 1/4 cup cocoa mixture. Pour hot water over entire batter. Bake 45 minutes. If desired, serve with whipped cream or ice cream. During baking, cake mixture rises to top and chocolate sauce settles to bottom.

*Susan Post*

## Toffee Dessert

- |   |   |
|---|---|
| 3 c. crushed chocolate cookies (sandwich) | 1 qt. vanilla ice cream (softened)          |
| 2 sm. pkg. instant vanilla pudding        | 1 ctn. Cool Whip (any kind)                 |
| 2 c. milk                                 | 2 Butterfinger candy bars, frozen & crushed |

Put 2 cups crushed cookies in 9x13-inch pan; prepare pudding according to directions, but only use 2 cups milk. Blend in ice cream until firm. Spread over crushed cookies; add layer of Cool Whip. Put crushed candy bars on top, and remainder of crumbs on top of candy. Refrigerate.

*Jeriene Slepser*

## Oestakaka

(Cheesecake)

- |                           |  |
|---------------------------|--|
| 1 c. half & half          | Pinch of salt  |
| 1 lg. ctn. cottage cheese | 1 sm. pkg. slivered almonds (1/2 c.)                     |
| 4 eggs, beaten            | 2 T. flour, stirred into 2 T. milk to smooth consistency |
| 3/4 c. sugar              |  |
| 3/4 tsp. almond extract   |  |

Combine all ingredients; stir together. Pour into 8x8-inch pan. Bake in slow oven, 300°, about 1 hour and 10 minutes, or until lightly browned. Nine generous servings.

Traditionally served with lingonberries as a topping. Bing cherries, thickened with cornstarch, make a good topping (1 tablespoon cornstarch, stirred into 1 cup juice; brought to a boil. Water can be added to make the cup of liquid.)

*Clarine Boyken*

## Rommegrod

- |              |                           |
|--------------|---------------------------|
| 1 c. butter  | 1/2 tsp. salt             |
| 1/3 c. sugar | 4 c. whole milk (scalded) |
| 3/4 c. flour |                           |

Melt butter in heavy 3-quart saucepan. Add flour, stirring well until blended and smooth (a wire whip works best). Bring to a boil over medium heat and boil 1 minute, stirring constantly (this is important). Add scalded milk gradually, stirring to prevent lumping. Bring mixture to a boil again. Blend in the salt and sugar. Place in bowl, cover and store in warm oven until ready to serve. Melt a little butter to pour on top, and sprinkle with cinnamon and sugar.

Your guests will think you made it with cream. You can also serve the melted butter, cinnamon and sugar on the table for the guests to add as they wish. This is very rich pudding, so half-cup servings are enough.

*Mary Franzen*

*Whoever has a heart full of love always has something to give.*

## Rommegrod and Rice

1 pt. half & half                      3 c. milk  
1 pt. whipping cream                1/2 c. rice

Place half & half and whipping cream in heavy pan and bring to a boil. Thicken by sifting flour into cream, beating with a wire whip. Let simmer for 1/2 hour; add a pinch of salt and sugar to taste (1/3 cup). Put milk and rice in another pan and cook slowly for 1/2 hour. Add pinch of salt and 1/3 cup sugar and simmer 1/2 hour longer. Place the rice in casserole. Pour the Rommegrod over this and sprinkle with cinnamon.

If rice seems too thick, add a little milk before placing in casserole. This is best eaten warm.

*Audrey Boekelman*

## Hot Fudge Pudding Cake

1 c. sifted flour                        2 T. oil  
2 tsp. baking powder                1 c. chopped nuts  
1/4 tsp. salt                              1 c. brown sugar, packed &  
3/4 c. sugar                                1/4 c. cocoa, mixed  
2 T. cocoa                                 together  
1 c. milk                                    1 3/4 c. hot water

Heat oven to 350°. Sift flour, baking powder, salt, sugar and 2 tablespoons cocoa into bowl. Stir in milk and oil. Blend in nuts. Spread in 9-inch square pan. Sprinkle with brown sugar/cocoa mixture. Pour hot water over batter. Bake 45 minutes. During baking, cake mixture rises to top and chocolate sauce settles to bottom. Serve warm, with Cool Whip.

*Anna Abbas Leeper*

## Hot Fudge Sauce

1 1/2 c. margarine                      1 1/4 to 1 1/2 c. sugar  
1 1/2 sq. unsweetened                1 sm. can evaporated  
chocolate                                milk (2/3 c.)

Melt margarine and chocolate in saucepan over low-medium heat. Gradually add sugar and milk. Continue to cook until sugar is dissolved. Cool slightly.

*Lynne Hoover (Terry)*

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# Hints for Meats

- Heat the frying pan before adding oil or butter to prevent sticking.
- Sprinkle salt in the bottom of a frying pan to prevent food from sticking.
- When you want a crisp, brown crust on chicken, rub mayonnaise over it.
- Try basting meat loaf with 1/2 cup brown sugar, 1 tablespoon dry mustard, 1/2 cup tomato juice, 1 1/2 cups chili sauce, and 1/2 cup pineapple juice for a delicious flavor.
- Grate an apple into hamburger, then shape into patties to add moistness.
- A large roast or turkey can be carved easily after it stands for 30 minutes.
- To remove the wild flavor, soak game birds 3 hours in 1 tablespoon baking soda and 1 tablespoon salt to 1 gallon of water. Basting in 7-Up helps take away the game taste.
- Add leftover coffee to ham, beef or pork gravy for a beautiful color.
- Use a small amount of baking powder in gravy if it seems greasy. The grease will disappear.
- Use an ice cream dipper to make meat balls.
- To make a fluffy meat loaf, beat an egg white stiff, and add it after all other ingredients have been mixed.
- When making hamburgers, mix a little flour with the meat and they will stay together better.
- For smooth brown gravy, brown the flour well in meat drippings before adding the liquid. Another way to brown flour is by placing it in a custard cup beside meat in oven. When meat is done, the flour will be brown and ready to make a nice, brown gravy.
- Raw meats, especially liver, grind easily if frozen, not stone hard, but just firm.
- To prevent splashing when frying meat, sprinkle a little salt into the pan before putting the fat in.
- The odor from baking or boiling salmon may be eliminated by squeezing lemon juice on both sides of each salmon steak or on the cut surface of the salmon, and letting it stand in the refrigerator for one hour before cooking.

## **BACON:**

- Bacon will lie flat in the pan if you prick it thoroughly with a fork as it fries.
- Bacon dipped in flour will not shrink, or pinch a fold in the middle of a bacon slice to help prevent curling. Soaking in ice water a few minutes also works.
- A quick way to separate frozen bacon: Heat a spatula over the stove burner, then slide it under each slice to separate it from the others.

# Meats

## Steak Marinade

1 c. oil & vinegar dressing	1/2 tsp. salt
4 T. soy sauce	1/4 tsp. black pepper
2 T. Worcestershire sauce	1/2 tsp. garlic powder
1/4 tsp. dry mustard	

Puncture steaks on both sides with a fork. Place into small Ziploc bag with mixture for 8 hours. Brush remaining marinade on steaks while cooking. Enough ingredients for 3 medium steaks.

*Maxine Madetzke*

## Chicken Marinade for Grilled Chicken

1 btl. buttery-flavored oil	Tabasco sauce
1 lg. btl. Worcestershire sauce	Lemon juice

Leave 3 to 4 inches of oil in bottle. Put Worcestershire sauce in bottle and 20 drops of Tabasco sauce. Fill the bottle with lemon juice. Can use in a spray bottle when grilling chicken.

*Marie Schutter*

## Marinade for Steak

1/2 c. soy sauce	2 T. lemon juice
1 clove garlic or 1/4 tsp. garlic powder	2 T. salad oil
1 tsp. ginger	1 T. instant minced onion
2 T. brown sugar	1/4 tsp. pepper

Combine all ingredients and blend thoroughly. Pour over steaks (it depends on type and size) and marinate 6 hours, or overnight. Turn steaks once during marinating time.

*Trudy Budlong*

## Easy Spaghetti Sauce

- |                            |                       |
|----------------------------|-----------------------|
| 1 lb. hot Italian sausage  | 1 tsp. sweet basil    |
| 1 (8 oz.) can tomato sauce | 1 tsp. parsley flakes |
| 1 (6 oz.) can tomato paste | 1 3/4 c. water        |

Brown sausage at medium heat (if in casings, remove and crumble). Add remaining ingredients. Simmer 1 to 2 hours. Skim grease off before serving.

This is easy to double or triple, and it freezes well.

*Joan Redeker*

## Lisa's Spaghetti Sauce

- |  |                                 |
|--|---------------------------------|
| 1 1/2 lb. ground beef                              | 1 (8 oz.) can sliced mushrooms  |
| 1 1/2 lb. Italian sausage                          | 1 c. sliced green olives        |
| 1 (6 oz.) pkg. pepperoni, diced                    | 1 c. sliced, pitted ripe olives |
| 2 lg. onions, chopped                              | 3 med. carrots, finely chopped  |
| 1 med. green bell pepper, chopped                  | 3 to 4 tsp. Italian seasoning   |
| 3 cloves garlic, minced                            | 2 tsp. oregano leaves           |
| 3 (28 oz.) cans whole tomatoes, cut up & undrained | 2 bay leaves                    |
| 3 (6 oz.) cans tomato paste                        | 1 1/2 tsp. salt                 |
| 1 (16 oz.) can tomato sauce                        | 1/2 tsp. pepper                 |
| 1 c. water   | 1/4 c. Parmesan cheese          |

In large stockpot, combine ground beef, sausage, pepperoni, onions, green pepper and garlic. Cook until sausage is no longer pink; drain. Stir in remaining ingredients. Bring to boil. Reduce heat. Simmer, uncovered, until desired consistency, 4 to 8 hours, stirring occasionally. Sauce may be prepared in advance and refrigerated 1 to 2 days. Freeze leftovers. Yields 4 quarts sauce.

Preparation time: 1 hour; cooking time: 4 to 8 hours.

*Lisa Meyer*

*Life isn't a bowl of cherries: It's a bunch of raisins--  
raisin heck, raisin kids and raisin money.*

## Barbecue Sauce

(Texas Style)

1/2 c. vinegar	1/2 tsp. bottled hot pepper sauce
1 T. Worcestershire sauce	1 T. salt
1 lg. onion, diced (or dry minced)	1/2 tsp. chili powder
1/4 tsp. garlic	Dash of sage
1/2 c. catsup	1 T. mustard
	1/4 c. brown sugar

Combine ingredients; stir and simmer for 15 minutes. Serve with broiled chicken, ribs, or barbecued beef sandwiches.

*Linda Etherington*

## Teriyaki Sauce

2 T. light teriyaki sauce	Dash of garlic salt
1/2 tsp. Worcestershire sauce	2 dashes black pepper

### MEAT:

Unbreaded chicken fillet, steak or pork chops

Mix first 4 ingredients. Brush on meat as you grill it.

If you want to marinate your meat in this, just increase.

*Jere Bartolo*

## Sauce for Chicken on the Grill

1/2 c. butter	1/2 c. lemon juice
3 T. Worcestershire sauce	2 T. salt
2 T. mustard	

Heat to melt butter; add remaining ingredients. Put on chicken when it is almost done.

*David Hurlburt*

## Pork Marinade

1/4 c. Worcestershire sauce	1/2 c. wine vinegar
1/2 c. oil	1 1/2 tsp. dry parsley
3/4 c. soy sauce	1/8 tsp. garlic salt or powder
2 T. dry mustard	1/3 c. lemon juice
2 1/2 tsp. salt	
1 tsp. pepper	

Mix all ingredients together; marinate pork chops (or other meat of choice) in mixture for 1 to 3 days. Keep in refrigerator; turn meat once a day. When ready to cook, use your outdoor grill. *Debi Spear*

## Baked Haddock Fillets

3 T. margarine	3 tomatoes, chopped
2 lb. fish fillets	1/2 c. dry white wine
1/2 tsp. paprika	1 tsp. sugar
1 sm. onion, chopped	1/8 tsp. pepper
1 clove garlic, minced	1 tsp. dill weed

Melt margarine in small pan. Preheat oven to 350°. Grease 9x13-inch baking pan with part of melted margarine. Arrange fish fillets in baking dish. Sprinkle with paprika. Sauté onion and garlic in remaining margarine for 2 minutes. Add tomatoes, wine, sugar and pepper. Simmer, stirring often, for about 3 minutes. Pour wine mixture over fish and sprinkle with dill. Bake, uncovered, for about 30 minutes, or until fish flakes easily with a fork. Makes 6 servings. *Doris Miller, Betty Krantz Haboush*

## Smoked Salmon

2 qt. water	1 tsp. garlic salt
1/2 c. salt	1 tsp. celery salt
1/2 c. white sugar	1/4 tsp. cumin
1/2 c. brown sugar	

Stir mixture until all ingredients are dissolved. To prepare salmon for smoking, fillet salmon; cut into pieces. Place in brine for 8 hours. Drain and rinse thoroughly in fresh water to remove excess; dry with paper towel. Brush meat side lightly with brown sugar. Cover skin side with cooking oil. Place skin-side down on rack in smoker. Fill pan full; smoke about 5 hours. Shut off smoker 24 hours. Restart, using wood; smoke another 4 hours. Check for doneness. It should be firm, not hard. Refrigerate in bags. *Louise Baade Goetsch*

## Boiled Lutefisk

Soak fish several hours in cold water. Cut off fins and cut fish in about 4 sections. Put fish in a cheesecloth and add salt. Put into kettle of cold water and bring to a boil. If boiled too long, the fish will fall to pieces. Drain; remove skin and serve with hot melted butter.

This is delicious served with lefse, mashed potatoes and peas.

*Mary Franzen*

## Baked Lutefisk

Soak fish and drain. Line a baking pan with foil. Put pieces of cut-up fish in pan and sprinkle with salt. Bring the foil up over the fish, covering it completely, and crimp the edges. For 10 to 15 pounds of fish, bake 1 hour at 325°, or else bake a half hour at 400° and 15 minutes at 350°.

Lutefisk can be served with melted butter or covered with a mustard-cream sauce. This is a plain white sauce, to which dry mustard, stirred into a soft paste with water, has been added. I prefer the melted butter, as it isn't as rich as the cream sauce.

*Mary Franzen*

## Baked Lutefisk

Soak lutefisk for 1 hour in cold water; drain. Put into roaster with a rack in the bottom. Salt it. Cover pan with foil and put lid on. Let steam in its own juice. Bake in a 400° oven for 20 minutes.

*Mary Franzen*

## Salmon Loaf

1 can salmon

1/2 c. chopped celery

1 tsp. dill weed

3 eggs

Crackers

1 can celery soup

1 T. lemon juice

1/2 tsp. onion salt

Mix all ingredients together; put into a greased loaf pan. Bake at 350° for 45 minutes to 1 hour.

*Myrth Akkerman Uglund*

## Company Creamed Tuna

- |                           |                             |
|---------------------------|-----------------------------|
| 2 T. finely-chopped onion | 1 (7 oz.) can tuna, drained |
| 3 T. margarine            | 3 T. dry white wine         |
| 3 T. flour                | 2 T. snipped parsley        |
| 1/4 tsp. salt             | Toasted, slivered almonds   |
| Dash of pepper            | (opt.)                      |
| 1 1/4 c. milk             | Toast points                |
| 1/2 c. sour cream         |                             |

Sauté onion in margarine until tender, but not browned. Blend in flour, salt and pepper. Add milk and cook, stirring constantly until the mixture thickens and bubbles. Stir in sour cream; add tuna, wine and parsley. Heat through. Sprinkle with almonds, if desired. Spoon over buttered toast points. Serves 4.

*Norma Ricks*

## Salmon Puffs

- |   |                            |
|---|----------------------------|
| 1 T. butter (in pan & add 1 T. flour, salt, pepper & 1/2 c. sweet milk) | 1 T. lemon juice           |
| 1 can red salmon  | A little nutmeg            |
|   | 3 egg yolks, beaten stiff  |
|   | 3 egg whites, beaten stiff |

Make a white sauce of the butter, flour, salt, pepper and milk. Add the salmon, lemon juice and nutmeg. Remove from fire. Fold in the beaten egg yolks and whites. Place in casserole and bake at 350° for 25 minutes. Serve with a white sauce with cheese added.

*Mrs. Harry (Marcella) Schutter*

## Salmon Loaf

Combine and let stand for 10 minutes:

- |                                  |                |
|----------------------------------|----------------|
| 2 slices bread, made into crumbs | 1 c. skim milk |
|----------------------------------|----------------|

Mix and add to crumb mixture:

- |                       |                    |
|-----------------------|--------------------|
| 1 (12 oz.) can salmon | 2 tsp. diced onion |
| 2 eggs, beaten        | Dash of garlic     |
| 1 tsp. lemon juice    |                    |

Bake 45 to 50 minutes at 350° in loaf pan sprayed with Pam. Serves 4.

*Marleta Redenius*

## Chicken and Dumplings

1 lg. chicken  
1 jar chicken bouillon  
crystals

Salt, to taste

### DUMPLINGS:

1 c. milk  
1 c. eggs with yolks  
1 c. flour

1 tsp. salt  
9 shakes nutmeg  
2 T. margarine

Boil chicken, salt and bouillon crystals together; about 1 hour. Cool and skin the chicken. Chop up chicken into tiny pieces.

**Dumplings:** Melt 2 tablespoons margarine in pan. Mix dumpling mixture and add it to the margarine. Stir slowly and constantly until it forms a stiff ball. Let cool and form into small balls. Add to boiling broth and chicken. Boil until they float on top. Makes 6 to 8 servings.

*Janet Hahn*

## Chicken 'n Gravy

6 skinless chicken pieces  
2 T. flour  
1 (3/4 to 1 oz.) pkg. chicken  
gravy mix  
1/4 tsp. garlic powder

1 1/2 c. water  
Salt & pepper, to taste  
4 med. carrots, sliced  
2 stalks celery, sliced

Preheat oven to 350°. Shake flour in Reynolds oven bag. Place in a 13x9x2-inch baking pan. Add gravy mix, garlic powder and water. Squeeze bag to blend ingredients. Sprinkle chicken with seasoned salt and pepper; place in bag. Place carrots and celery in bag around chicken. Close bag with the nylon tie. Cut 6 half-inch slits in top. Bake until chicken is tender, 45 to 50 minutes. Makes 4 servings.

Use large Reynolds oven bag (14x20 inches).

*Lorraine De Waard*

## Huntington Chicken

2 T. melted butter	1/4 tsp. allspice
1 c. thin cream	1 c. canned chicken, cut up
3 T. flour	1 1/2 c. cooked noodles
1/4 c. chicken broth	1/2 c. mushroom soup
1 tsp. salt	1 c. grated American
1 tsp. celery salt	cheese
1/8 tsp. pepper	

Cook first 4 ingredients until thickened. Season with salt, celery salt and pepper. Layer these ingredients with next 4 ingredients in casserole. Cover with cracker crumbs and grated cheese. Bake in a 9x13-inch pan for 1 hour at 350°. Serves 5 to 6. Recipe tripled serves 15 to 18.

After thickening butter, flour, etc., I add soup to this, plus seasonings; mix well. Gently pour over noodles and chicken, which has been mixed. Put into casserole. I use Kellogg's crumbs to cover and add extra Cheddar cheese, instead of American. I also cut back on salt. This is a delicious casserole. There doesn't seem to be any leftovers.

*Marie E. Gingerich*

## Stir-Fried Chicken

In skillet, over high heat, in 2 tablespoons hot oil, stir-fry 1 pound boneless chicken (cut into strips); set aside. Add 1 tablespoon oil to skillet. Stir-fry 4 cups cut-up vegetables (broccoli, green onions, celery, carrots) and 1 clove minced garlic until tender-crisp. In cup, combine 1 cup chicken broth, 1 tablespoon cornstarch, 1/4 teaspoon ginger and 1 tablespoon soy sauce. Add to skillet with reserved chicken. Cook until mixture thickens, stirring often. Serve over rice.

*Janice Moore*

*An onion can make people cry, but there is yet to be invented a vegetable that can make them laugh.*

## Lemon-Wine Chicken Cutlets

6 boneless chicken breasts (skinless, boneless)	2 lg. cloves garlic
Flavored bread crumbs (Italian style)	2 chicken bouillon cubes
2 eggs, beaten with a little milk	2 lemons
Salt, to taste	3/4 c. dry white wine
Pepper, to taste	3 to 4 T. olive oil
	3 to 4 T. butter
	3 to 4 T. grated Romano cheese

Arrange chicken breasts into medium-thin veal cutlet-size pieces. Beat eggs. Dip chicken into egg batter, then bread crumbs. Season with salt and pepper until nicely coated. Heat olive oil and butter--gently. Slightly brown garlic and remove from pan. Gently brown cutlets on both sides and remove to paper towel. Dissolve bouillon cube in 3/4 cup boiling water; add juice of 2 lemons and pour over chicken in a casserole dish. Bake at 325°; cover with tinfoil for 20 minutes. Add wine and bake uncovered for 15 minutes. Sprinkle with Romano cheese before serving.

*Connie Head*

## Creamy Baked Chicken Breasts

8 skinned & deboned chicken breasts	1/4 c. dry white wine
8 (4" square) slices Swiss cheese	1 c. herb-seasoned stuffing mix, crushed
1 can cream of chicken soup	1/4 c. oleo, melted

Arrange chicken in lightly-greased 13x9x2-inch baking dish. Top with cheese slices. Combine soup and wine; stir well. Spoon evenly over chicken. Sprinkle with stuffing mix. Drizzle butter over crumbs. Bake at 350° for 45 to 55 minutes.

*Carol Harms*

## Turkey Tidbits

Turkey breast	Frying Magic
---------------	--------------

Slice turkey breast in 1/3-inch slices. Toss in Frying Magic. Lightly-grease Teflon skillet with oil, and fry until brown. Very tasty.

*Clara Klasse*

## Sweet and Sour Chicken

- |  |   |
|--|---|
| 1 (8 oz.) btl. French<br>Catalina dressing | 1/2 (18 oz.) jar apricot<br>or peach preserves      |
| 1 Lipton onion soup mix                    | Chicken breasts, thighs or<br>legs (or combination) |

Mix first 3 ingredients. Pour over chicken in a 9x13-inch dish. Bake, uncovered, at 325° for 1 1/2 hours. *Trudy Budlong*

## Chicken and Dumplings

- |                             |                    |
|-----------------------------|--------------------|
| 2 chicken breasts           | 4 eggs, beaten     |
| 1 can cream of chicken soup | 1 tsp. salt        |
| 1 can cream of celery soup  | 2 T. milk          |
| 1/4 tsp. poultry seasoning  | Approx. 1 c. flour |

Boil chicken until done, and debone. Put meat back into the broth and add the soups. (Before adding soup, mix with a little hot broth so it doesn't get lumpy.) Add poultry seasoning. Heat on medium while making the dumplings.

**Dumplings:** Mix the beaten eggs, salt and milk. Add enough flour (about a cup) as to make a consistency to spoon into hot broth—the less flour, the better. Bring the broth to a boil and spoon in dumplings. They will float on top. Turn heat down a little, put lid on and cook for 10 minutes. Don't peek.

*Cindy Harms-Jensen,  
Spirit Lake, IA*

## Chicken Enchiladas

- |                                 |  |
|---------------------------------|--|
| 16 oz. sour cream               | 1 can black olives, diced                |
| 1 can cream of mushroom<br>soup | 9 corn tortillas                         |
| 1 can green chilies, diced      | 1 block shredded Monterey<br>Jack cheese |
| 1 sm. can mushrooms             | 1 block shredded Cheddar<br>cheese       |
| 2 c. cooked chicken, cut up     |  |
| 1 med. onion, chopped           |  |

Mix above ingredients and layer as follows in a 9x13-inch pan: 1/3 mixture in bottom of pan, then lay 6 shells, another 1/3 of mixture and half of cheese, then remaining 4 shells, rest of mixture and rest of cheese. Bake at 350° for 30 minutes, uncovered.

*Sydelle Harms,  
Aurora, CO*

## Crispy Oven-Fried Chicken

Nonstick cooking spray	1/4 tsp. cayenne pepper
1 1/2 c. crushed corn flakes	1/2 c. milk
1 tsp. paprika	2 1/2 to 3 lb. frying chicken, skinned (or 12 thighs)
1/2 tsp. garlic powder	
1/2 tsp. oregano leaves	

Heat oven to 400°. Spray a 9x13-inch cake pan with cooking spray. In paper bag, combine crumbs and seasonings. Place milk in bowl and dip chicken. Shake in crumbs in sack and place on sprayed pan. Bake at 400° for 45 minutes, or until fork-tender. If using much larger chicken, try baking at 350°, uncovered, for 30 minutes; cover with foil for 30 minutes, then uncover for 20 minutes, or until done.

*Florence Eden*

## Skillet Herb-Roasted Chicken

2 T. all-purpose flour	2 T. margarine
1/4 tsp. ground sage	1 can Campbell's cream of chicken soup
1/4 tsp. dried thyme	1/2 c. water
4 skinless, boneless chicken breast halves or skinless, boneless chicken thighs	Hot, cooked rice

On wax paper, combine flour, sage and thyme. Coat chicken lightly with flour mixture. In skillet, over medium-high heat in hot margarine, cook chicken 10 minutes, or until browned on both sides; push chicken to one side. Stir in soup and water, stirring to loosen browned bits. Reduce heat to low. Cover; simmer 5 minutes, or until chicken is fork-tender. Serve over rice.

Preparation time: 5 minutes; cooking time: 15 minutes.

*Eunice Mechler*

*Bridal cooking is quickly learned.  
The coffee's done when the toast is burned.*

## Sweet 'n' Sour Chicken Wings

1/2 c. water	2 T. vegetable oil
1/2 c. soy sauce	1 lg. clove garlic
2 T. sugar	1/2 tsp. ginger
2 T. sweetened pineapple juice	2 lb. chicken wings

Cut off and throw away tips of wings. Cut other 2 sections in half. Mix all ingredients; marinate for an hour or longer. Turn over once or twice; stir, or shake, as if in an enclosed container--do not drain. Use a pan with sides, or be prepared to clean up your oven. Bake uncovered for 45 minutes at 350°, or until brown. Sauce can be frozen and used again.

*Linda Higgins,  
Minneapolis, MN*

## Chicken Rice Casserole

3 c. boiled rice	Sm. pieces of cooked chicken
3 eggs, beaten	
3 c. milk	1 1/2 cans cream of chicken soup
Velveeta cheese slices (1/4" thick)	

Stir beaten egg and milk together; pour over cooked rice in 9x13-inch pan. Cover this with slices of cheese. Add layer of small pieces of cooked chicken (the more, the better). Spoon over enough cream of chicken soup to cover. Bake at 350° for 1 hour. You may top with cream of chicken soup when served (optional). May add color by sprinkling paprika over top.

*Harriet Schram Schutter*

## Mexican Chicken and Rice

1 T. oil	1 c. chicken broth
1 lb. boneless, skinless chicken breasts, cubed	1 c. mild salsa
1 <u>each</u> : sm. onion & green pepper, chopped	1 1/2 c. Minute original instant rice
1 (10 oz.) pkg. frozen sweet corn, thawed	1/2 c. shredded Cheddar cheese

Heat oil in large skillet on medium-high heat. Add chicken, onion and green pepper; cook and stir until chicken is cooked through. Add corn, broth and salsa; bring to a boil. Stir in rice; cover. Remove from heat; let stand 5 minutes. Fluff with fork and sprinkle with cheese; cover. Let stand 2 minutes, or until cheese melts.

Fast, easy, and delicious!

*Ann Phelps*

## Moo Goo Gai-Pan

<b>2 to 3 chicken breasts</b>	<b>1/2 c. celery, sliced diagonally</b>
<b>1 tsp. salt</b>	<b>1/2 c. celery &amp; cabbage, sliced diagonally</b>
<b>1 T. cornstarch</b>	<b>2 c. snow peas (in pod)</b>
<b>1/4 tsp. lemon pepper</b>	<b>Oil</b>
<b>1/2 lb. mushrooms, sliced</b>	<b>Soy sauce</b>
<b>6 green onions, or 1/2 c. sweet onion</b>	
<b>2 c. fresh or canned bean sprouts, drained</b>	

Slice chicken breasts into thin strips (easier if partially frozen). Add cornstarch, lemon pepper and salt. Coat well; set aside. Heat wok to 350°. Cook chicken in hot oil for 2 to 3 minutes. Remove. Add more oil and 1 tablespoon soy sauce. Stir-fry mushrooms for 1 minute; add onions, celery, cabbage and more soy sauce. Stir-fry 2 minutes. Add peas, sprouts, chicken and chicken broth. Cover and cook 2 minutes longer. Serve over hot rice.

*Marlys Mueller*

## Chicken with Mushrooms in Cream Sauce

<b>4 cans sliced mushrooms, drained</b>	<b>1/2 c. dry white wine</b>
<b>4 skinless, boneless chicken breasts</b>	<b>1/2 c. heavy cream</b>
<b>3 T. butter</b>	<b>1/4 c. Madeira (wine)</b>
<b>2 shallots, finely chopped</b>	<b>Salt</b>
	<b>Ground pepper</b>

Season chicken with salt and pepper. In large frypan, melt 2 tablespoons butter over medium heat. Add chicken and cook 3 to 4 minutes on each side, until lightly browned. Transfer to baking dish; cover and put into oven at 150° to keep warm. Pour off all but 1 tablespoon pan drippings. Add shallots and cook 1 minute until soft. Add mushrooms and wine. Boil until liquid is reduced by half. Stir in cream and Madeira; boil until sauce thickens, about 2 to 5 minutes. Stir in remaining butter until melted. Pour over chicken and serve. Serves 4.

*Lisa Meyer*

## Sweet Cashew Chicken Wings

- |   |                                    |
|---|------------------------------------|
| <b>3 whole chicken breasts</b>          | <b>1/4 c. soy sauce</b>            |
| <b>1/2 lb. edible pea pods</b>          | <b>2 T. cornstarch</b>             |
| <b>1/2 lb. mushrooms</b>                | <b>1/2 tsp. sugar</b>              |
| <b>4 green onions</b>                   | <b>1/2 tsp. salt</b>               |
| <b>8 oz. bamboo shoots,<br/>drained</b> | <b>1/4 tsp. grated ginger root</b> |
| <b>1 c. chicken broth</b>               | <b>1/3 c. salad oil</b>            |
|   | <b>4 oz. cashew nuts</b>           |

Bone and remove skin from chicken. Cut into thin strips. Arrange on a tray. Remove ends and strings from pea pods. Slice mushrooms. Cut green ends of onions into 1-inch lengths and then slash both ends, making small fans; slice white part 1/4-inch thick. Slice bamboo shoots. Arrange on tray with chicken. Pour broth into small pitcher. Mix in another small pitcher, the soy sauce, cornstarch, sugar, salt and ginger root. Heat 1 tablespoon oil to 350° in electric skillet or wok; add nuts and cook 1 minute, shaking pan until lightly toasted. Remove from pan. Add remaining oil; add chicken and cook quickly, turning until it turns opaque. Add peas and mushrooms; pour into broth. Cover and cook 2 minutes. Add bamboo shoots. Stir in the soy sauce mixture and cook until thickened, stirring constantly. Simmer 1 minute, uncovered. Mix in green onions; sprinkle with nuts. Serve over rice or chow mein noodles.

*Marlys Mueller*

## Oriental Chicken

- |  |                                      |
|--|--------------------------------------|
| <b>1 1/2 lb. chicken, cut into<br/>strips</b>                | <b>1 med. onion, thinly sliced</b>   |
| <b>2 (3 oz.) pkg. chicken-<br/>flavored Oriental noodles</b> | <b>2 to 3 carrots, thinly sliced</b> |
| <b>1/4 c. oil</b>  | <b>1 c. celery, cut diagonally</b>   |
| <b>2 cloves garlic, minced</b>                               | <b>2 c. cabbage, thinly sliced</b>   |
|  | <b>1/4 c. warm chicken broth</b>     |

Drop noodles into boiling water; cook 2 minutes. Drain and set aside. In wok, heat oil to medium temperature. Add onion and garlic; stir-fry until onion is clear, about 2 minutes. Increase heat to high. Add chicken, continuing to stir-fry until chicken is done, about 4 to 6 minutes. Push to side of wok and add carrots, celery and broth flavor packets to center of pan. Stir and cook for 2 minutes. Add cabbage and mix well; stir-fry 2 minutes longer. Add cooked noodles and broth; mix until heated through.

*Marlys Mueller*

## Oven-Fried Chicken

- |  |                             |
|--|-----------------------------|
| 2 to 2 1/2 lb. meaty chicken pieces (breasts, thighs, drumsticks), skinned | 1/3 c. plain lowfat yogurt  |
| 1/4 c. cornflake crumbs, crushed   | 1 clove garlic, minced      |
| 1 T. parsley   | 2 tsp. Worcestershire sauce |
|  | Dash of ground red pepper   |

Rinse chicken; pat dry. Place on rack in shallow baking pan and set aside. In small bowl, combine cornflake crumbs and parsley; set aside. In another small bowl, combine yogurt, garlic, Worcestershire sauce and pepper. Brush chicken with yogurt mixture, then sprinkle with crumbs. Bake, uncovered, in a 375° oven for 45 to 55 minutes, or until chicken is tender and no longer pink. Makes 6 servings.

**Per serving:** 168 calories; 68mg cholesterol; 6g fat.

*Nancy Isebrand*

## Fiesta Chicken

- |                             |   |
|-----------------------------|---|
| 1 (8 oz.) can tomato sauce  | 1 garlic clove, minced                                      |
| 1/2 c. orange juice         | 12 oz. chicken breasts, skinned & boned, cut into 1" pieces |
| 1/2 c. finely-chopped onion | 1 T. water  |
| 2 T. raisins                | 1/4 c. snipped parsley                                      |
| 2 T. chopped pimento        | 3 c. hot, cooked rice                                       |
| 1/2 tsp. dried oregano      |   |
| 1/2 tsp. chili powder       |   |

In large skillet, combine tomato sauce, orange juice, onion, raisins, pimento, oregano, chili powder and garlic. Bring to boiling; reduce heat. Cover and simmer 5 minutes. Stir in chicken; return to boiling. Cover and simmer 20 minutes, until chicken is tender and no longer pink. Meanwhile, combine cornstarch and water. Stir into skillet. Cook and stir until thickened and bubbly. Cook and stir 2 minutes more. Toss parsley with rice. Serve chicken mixture over 1/2 cup rice. Makes 6 servings.

**Per Serving:** 248 calories; 2g fat; 49mg cholesterol.

*Nancy Isebrand*

*Some family trees bear an enormous crop of nuts.*

## Chicken Kiev

4 lg. chicken breasts,  
boned, skinned & halved  
lengthwise  
1/4 lb. butter  
Flour, to coat

Seasoned salt & pepper  
1 beaten egg  
1 T. water  
1 c. fine bread or cracker  
crumbs

Pound each breast to form cutlets not quite 1/4-inch thick. Spread butter on each chicken breast. Spread on seasonings. Roll each piece as for jellyroll, tucking in sides. Press seams to seal well. Coat each roll with flour and dip in mixture of 1 egg and 1 tablespoon water. Roll in dry crumbs. Chill for 1 hour. Fry in hot oil, turning often. You can completely cook like this, or just brown them and place in a baking dish in oven for 45 minutes at 325°.

I make these in large quantities and freeze them after the browning. When needed, put frozen rolls in baking dish and bake for 1 hour at 325°.

*Darlene Ricklefs*

## Tender Rabbit Chunks

2 rabbits, boned & cut into  
1/2" chunks  
1 tsp. ground pepper  
Fresh mushrooms  
1/2 tsp. paprika  
1/4 lb. butter

1 green pepper, sliced  
2 med. onions, sliced  
1 tsp. seasoned salt  
(Lawry's)  
1/4 tsp. nutmeg  
1/2 tsp. ginger  
1/2 c. flour

Shake rabbit pieces and flour in a paper bag until coated. Place floured pieces in melted butter. Sprinkle with spices. Brown all sides, using medium heat setting. Add onions, peppers and mushrooms; stir-fry until tender. Cover and simmer on low heat 10 minutes, stirring occasionally.

*Beverly J. Gerdis*

## Scalloped Chicken or Turkey

8 slices bread  
2 c. chicken or turkey  
1 c. minced onion  
1/2 c. salad dressing  
Salt

Pepper  
3 eggs  
3 c. milk  
1 can cream of chicken  
soup

Mix all together and bake at 350°. Cheddar cheese may be added on top.

*Connie L. Beenken*

## Hot Dog Dish

- |                                     |                      |
|-------------------------------------|----------------------|
| 1 lb. wieners, cut up               | 1/2 c. brown sugar   |
| 1 (5/8 oz.) pkg. brown<br>gravy mix | 1/4 c. water         |
| 1/2 c. catsup                       | 1 tsp. Tabasco sauce |

Microwave on HIGH for 8 to 9 minutes, stirring often so they will cook evenly. Flavors have more time to develop if made ahead and reheated.

Good for picnics. Recipe may be doubled.

*Arlene Rafdal*

## Fake Fillets

- |                              |                     |
|------------------------------|---------------------|
| 1 1/2 lb. hamburger          | 1/4 tsp. pepper     |
| 3/4 c. quick-cooking oatmeal | 1 egg               |
| 1/4 c. onion                 | 1/2 c. tomato juice |
| 2 tsp. salt                  | Bacon               |

Combine all ingredients, except bacon, and shape into 6 patties, 1 1/2-inches thick. Wrap each patty with bacon. Bake at 375° for 45 minutes.

These are handy to make up and have in the freezer.

*Sandie Bruns*

## Hamburger Stroganoff

- |                        |                                |
|------------------------|--------------------------------|
| 1 lb. ground beef      | 1/4 tsp. pepper                |
| 1/2 c. onion (1 onion) | 1 can mushrooms                |
| 1/4 c. oleo            | 1 can cream of chicken<br>soup |
| 2 T. flour             | 1 c. dairy sour cream          |
| 2 tsp. salt            | 2 c. cooked noodles or rice    |
| 1 tsp. garlic salt     |                                |

In large skillet, cook and stir ground beef and onion in butter until onion is tender. Stir in flour, salt, pepper and mushrooms. Cook 5 minutes, stirring constantly. Remove from heat. Stir in soup; simmer uncovered 10 minutes. Stir in sour cream. Heat thoroughly. Stir in noodles or rice.

I often double this recipe and freeze in individual containers for work.

*Ann Walker*

## Simple Stroganoff

- |                                 |                    |
|---------------------------------|--------------------|
| 1 lb. ground beef               | 1/2 c. water       |
| 1 chopped onion                 | 3 c. uncooked med. |
| 1 can beef broth                | noodles            |
| 1 can cream of mushroom<br>soup | 1 c. sour cream    |

In skillet, cook hamburger and onion until beef is browned, stirring to separate meat. Spoon off fat. Add beef broth, mushroom soup and water. Cover; heat to boiling. Reduce heat to low. Add uncooked noodles and sour cream. Simmer 10 minutes, or until noodles are tender, stirring often. Makes 4 servings.

*June Miller*

## Beef Stroganoff

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| 1 to 2 lb. steak strips           | Paprika                         |
| 1 lg. onion, sliced               | 1 can cream of mushroom<br>soup |
| 1 pkg. fresh mushrooms,<br>sliced | 1 can cream of chicken<br>soup  |
| Garlic powder                     |                                 |

Brown steak strips, onions and mushrooms. (I use separate frypan.) Stir together soups and add steak strips, onions and mushrooms and seasonings. Simmer for 1 to 2 hours in a heavy pan. Add garlic to taste. May be served over noodles, mashed potatoes or biscuits. May add sour cream just before serving.

Use paprika as desired.

*Shelly Zwiefel*

## Quick Beef Stroganoff

- |  |                               |
|--|-------------------------------|
| 1 lb. round steak, cut into<br>thin strips | 1 can golden mushroom<br>soup |
| 1/2 c. sliced onion                        | 1/2 c. sour cream             |
| 2 T. margarine                             | 1/3 c. water                  |

Brown meat and onion in margarine; cook until tender. Add remaining ingredients; cover and simmer for 45 minutes, or until tender, stirring occasionally. Serve over hot, cooked noodles.

*Judy Junkermeier*

## Fried Rice with Shrimp

- |                         |                            |
|-------------------------|----------------------------|
| 3 T. oil                | 1 c. cooked shrimp, halved |
| 4 eggs, beaten          | 1 c. frozen peas, thawed   |
| 1 c. sliced green onion | 2 tsp. sugar               |
| 1 green pepper, chopped | 1/2 tsp. salt              |
| 3 c. cooked rice        |                            |

In large skillet, heat 1 tablespoon of oil; add eggs. Cook over medium-low heat until set, without stirring; top should still be soft. Slip "egg sheet" onto a plate; cut into short narrow strips. Set aside. In the same skillet, cook and stir green onion and green pepper in the remaining 2 tablespoons oil over medium-high heat for 3 to 4 minutes, or until tender-crisp. Add rice, shrimp, peas, sugar and salt; cook and stir for 3 minutes. Add egg strips; cook and stir until heated through.

Preparation time is 30 minutes.

*Ann Phelps*

## Beef Potato Balls

- |                      |                        |
|----------------------|------------------------|
| 2 lb. ground beef    | 1/2 tsp. pepper        |
| 2 c. shredded potato | 2 cans tomato soup     |
| 1/2 c. onion         | 2 c. mozzarella cheese |
| 1/4 tsp. salt        |                        |

Mix beef, potato, onion, salt and pepper; shape into 2-inch balls. Put into a well-greased pan. Pour soup over meat balls. Cover and bake 1 hour at 350°. Remove from oven; sprinkle with cheese. Return to oven and bake uncovered for 10 minutes.

*Jeri Ann Taylor*

## Bacon Beef Eyes

- |                       |   |
|-----------------------|---|
| 1 lb. ground beef     | 1 tsp. minced onion                       |
| 1 egg                 | 1/2 c. barbecued potato<br>chips, crushed |
| 1 tsp. salt           | Bacon                                     |
| 1/4 tsp. garlic salt  |   |
| 1 tsp. parsley flakes |   |

Beat egg with fork. Combine all ingredients and mix well. Form into medium-sized balls and wrap one strip of bacon around each beef ball, fastening with a toothpick. Press down to form a patty so bacon frames meat. Place under broiler for 8 minutes on each side.

*Yvonne Rippentrop*

## Swedish Meat Balls

1/2 lb. ground pork	2 tsp. finely-chopped onion
1/2 lb. ground beef	1 tsp. salt
1/2 c. half & half	1/2 tsp. Worcestershire
1/2 c. seasoned bread	sauce
crumbs	1 egg

Mix ingredients; shape into desired size. Cook over medium heat, turning occasionally, until browned, about 20 minutes. Or cook in ungreased oblong pan, 13x9x2 inches, in 400° oven until light brown, 20 to 25 minutes.

Can be served with sauce made from 1 can cream of celery soup, half can of milk and 2 tablespoons minced dill pickle (if like dill). Pour sauce over meat balls and heat. Serve over rice.

*Gail Hill*

## Italian Meat Balls

1 1/2 tsp. Italian seasoning, divided	1 T. oil
1 lb. ground beef	1 (14.5 oz.) can stewed tomatoes
1/2 c. bread crumbs	1 (6 oz.) can tomato paste
1 egg, beaten	1/4 c. water
2 T. chopped onion	1/4 tsp. sugar
1/2 tsp. salt	
1 clove garlic, crushed	

Combine ground beef, bread crumbs, egg, onion, salt, garlic and half of Italian seasonings; mix together thoroughly. Make small meat balls. Brown in 1 tablespoon oil over medium heat. Pour off drippings; add sugar, tomatoes, tomato paste, water and remaining Italian seasoning to meat balls in the skillet. Stirring to combine, bring to a boil; reduce heat and cover tightly and simmer for 20 minutes. Serve over hot, cooked spaghetti. Sprinkle with Parmesan cheese.

I use garlic powder, 1/2 teaspoon or whatever your taste may be, instead of a clove of garlic.

*Thelma Zwiefel*

*My house is clean enough to be healthy.  
And dirty enough to be happy.*

## Cranberry Meat Balls

1 c. crushed corn flakes	1/2 tsp. garlic powder
1/4 c. minced parsley	1/3 c. ketchup
2 eggs	2 T. minced onion
2 T. soy sauce	1 tsp. salt
1/4 tsp. pepper	2 lb. ground beef

### SAUCE:

1 can cranberry sauce	2 T. brown sugar
1 (12 oz.) btl. chili sauce	1 T. lemon juice

Combine first 10 ingredients. Make into balls (may be made ahead of time and refrigerated). When ready to serve, combine sauce ingredients; heat until cranberry sauce melts. Pour over meat balls in a 9x13-inch pan and bake at 350° for 40 to 50 minutes (depending on size of meat balls).

*Virginia Orthel*

## Iowa Ham Balls

3 1/2 lb. ground ham	2 c. milk
1 1/2 lb. ground beef	3 c. graham cracker crumbs
3 eggs, beaten	

### SAUCE:

2 (10 3/4 oz.) cans tomato soup	2 1/2 c. packed brown sugar
3/4 c. vinegar	1 tsp. prepared mustard

In a large mixing bowl, combine ham, beef, eggs, milk and graham crackers; mix well with hands. Using a 1/3-cup measure, shape mixture into 2-inch balls. Place in greased 9x13-inch pans. Makes 2 pans.

**Sauce:** Combine tomato soup, vinegar, brown sugar and mustard. Pour over ham balls. Bake at 325° for 1 hour, basting frequently.

*Emma Boekelman*

*Real friends are those who, when you've made a fool of yourself, don't feel that you've done a permanent job.*

## Meat Balls with Mushroom Sauce

- |                      |                   |
|----------------------|-------------------|
| 1 1/4 lb. hamburger  | 1 1/2 tsp. salt   |
| 1 med. onion         | 1/4 tsp. pepper   |
| 1/2 c. uncooked rice | 1 c. bread crumbs |
| 1 egg                | 1 c. hot milk     |

Mix all ingredients together; form into small balls. Place in casserole and cover with following sauce:

- |                     |                 |
|---------------------|-----------------|
| 1 can mushroom soup | 1/8 tsp. pepper |
| 1 c. water          | 1/4 tsp. salt   |

Cover and bake in 350° oven for 1 hour and 15 minutes. Makes 25 meat balls.

*Gertrude Meinders*

## Waikiki Meat Balls

- |                            |                 |
|----------------------------|-----------------|
| 1 1/2 lb. ground beef      | 1 1/2 tsp. salt |
| 2/3 c. soda cracker crumbs | 1/4 c. milk     |
| 1/2 c. minced onion        | 1 T. shortening |
| 1 egg                      |                 |

### SWEET AND SOUR SAUCE:

- |   |                                |
|---|--------------------------------|
| 2 T. cornstarch   | 1 T. soy sauce                 |
| 1/2 c. brown sugar, packed  | 1/3 c. chopped green<br>pepper |
| 1 (13 1/2 oz.) can pineapple<br>tidbits, drained (reserve<br>syrup) | 1/3 c. vinegar                 |

Mix beef, crumbs, onion, egg, salt and milk; shape into balls (1 rounded tablespoon). Melt shortening in large skillet. Brown and cook meat balls. Remove meat balls (keep warm). Pour fat from skillet. Mix cornstarch and sugar. Stir in reserved pineapple syrup, vinegar and soy sauce until smooth. Pour into skillet and cook over medium heat, stirring until thickened and boils. Boil and stir 1 minute. Add meat balls, pineapple tidbits and green pepper. Heat through. Serve with rice.

*Evelyn Tjarks*

## Baked Meat Balls

- |                                    |                   |
|------------------------------------|-------------------|
| 2 lb. hamburger                    | 1 egg             |
| 3 slices bread (in 1 c. milk)      | Salt & pepper     |
| 1 tsp. savory salt (seasoned salt) | 2 T. onion flakes |

Make into balls; roll in flour and refrigerate overnight. Mix and heat following in pan or roaster, that you plan to bake meat balls in.

- |                              |                      |
|------------------------------|----------------------|
| 2 cans cream of chicken soup | 1 can consommé soup  |
| 1 can beef broth             | 1 T. Kitchen Bouquet |

Drop floured meat balls in this mix; bring to a boil. Bake for 2 hours at 325°. Stir once in a while. These freeze well. Makes 15 large meat balls.

*Marietta Norris*

## Swedish Meat Balls

- |                          |                    |
|--------------------------|--------------------|
| 2 lb. ground round steak | 1 tsp. ginger      |
| 2 lb. ground pork steak  | 1/2 tsp. pepper    |
| 2 eggs, beaten           | 1/2 tsp. nutmeg    |
| 1 c. mashed potatoes     | 1/2 tsp. cloves    |
| 1 c. bread crumbs        | 1/2 tsp. allspice  |
| 1 tsp. brown sugar       | 1 c. milk or 1 can |
| 1 1/2 tsp. salt          | evaporated milk    |

Mix together all ingredients, except milk; form in soft balls. Roll balls in flour. Fry on all sides in small amount of fat until all balls are browned. Place in 9x13-inch (or larger, depending on size of balls). Pour milk over meat ball; bake in 350° oven for 30 minutes, or until done.

This recipe was brought from Sweden more than 100 years ago.

*Lois Brandt*

## Porcupine Meat Balls

- |                        |                      |
|------------------------|----------------------|
| 1 lb. ground beef      | 1/4 c. onion, minced |
| 1 can tomato soup      | 2 T. parsley, minced |
| 1/4 c. rice, uncooked  | 1 tsp. salt          |
| 1 egg, slightly beaten |                      |

Mix 1/4 can soup with beef, rice, onion, egg, parsley and salt. Shape in 1 1/2-inch balls. Brown meat balls in 2 tablespoons oil. Mix balance of soup with some water; pour over meat and simmer about 40 minutes, or put into 350° oven for 1 hour.

*Irene Peterson*

## Meat Ball Supreme

1 1/2 lb. ground beef  
1/2 c. milk  
2 tsp. salt

1 tsp. pepper  
20 soda crackers, crushed

### SAUCE:

1 c. catsup  
1/2 c. water  
3 T. diced onion

2 T. vinegar  
1/2 c. brown sugar  
1/2 tsp. Worcestershire  
sauce

Combine meat ball ingredients; mix well. Form into small balls. Put into a baking dish.

**Sauce:** Combine all ingredients; pour over the meat balls. Bake at 350° for 30 to 40 minutes, according to the size of the meat balls. Serve hot over rice or potatoes.

*Kate Gray*

## Meat Balls

4 1/2 lb. ham loaf (ham  
& pork)  
2 lb. hamburger  
3 eggs, beaten

3 c. graham crackers,  
crushed  
2 c. milk  
1 onion, diced

### SAUCE:

2 cans tomato soup  
2 1/4 c. brown sugar

3/4 c. vinegar  
2 tsp. dry mustard

Make meat mixture into 1/4-cup balls and place in greased baking pan. Make sauce and pour over meat balls. Bake at 350° for 45 minutes. Baste while baking. Serves 10 to 12 people. (Good for company.)

*Doris Leeck*

## Ham Balls

3 lb. ham loaf  
3 eggs, beaten

2 c. crushed graham  
crackers  
2 c. milk

Combine and mix well. Use a 1/3 cup to measure 25 balls.

Cover with sauce:

2 cans tomato soup  
2 1/4 c. brown sugar

3/4 c. vinegar  
2 tsp. dry mustard

Bake for 1 hour at 350°.

*Diane Boyken*

## Barbecued Meat Balls

### MEAT BALLS:

3 lb. ground beef  
1 (12 oz.) can evaporated  
milk  
1 c. oatmeal  
1 c. cracker crumbs  
2 eggs

1/2 c. chopped onion  
1/2 tsp. garlic powder  
2 tsp. salt  
1/2 tsp. pepper  
2 tsp. chili powder

### SAUCE:

2 c. ketchup  
1 c. brown sugar  
1/2 tsp. liquid smoke,  
or to taste

1/2 tsp. garlic powder  
1/4 c. chopped onion

To make meat balls, combine all ingredients (mixture will be soft) and shape into walnut-sized balls. Place meat balls in a single layer on wax paper-lined cookie sheets; freeze until solid. Store frozen meat balls in freezer bags until ready to cook. To make sauce, combine all ingredients and stir until sugar is dissolved. Place frozen meat balls in 13x9-inch baking pan; pour on the sauce. Bake at 350° for 1 hour. Yields 80 meat balls.

When I'm pressed for time, I can take the meat balls from the freezer, pour on the sauce and then do other chores while they're baking. It's a great do-ahead meal.

*Janice Hoover*

## Porcupine Meat Balls

1 to 1 1/2 lb. hamburger  
1 c. raw rice  
1 egg (may add 2 eggs  
to stick together better)  
Dash of salt  
1 c. milk

Cut-up pieces of onion  
Cut up pieces of celery, if  
desired)  
1 can tomato soup  
1 can water

Heat tomato soup and water until mixture is thin. Mix all other items together. Form into balls; place into tomato mixture. Cover and bake at 350° for 35 to 45 minutes.

*Sarah Hovey,  
Granddaughter of Mary Eden*

## Ham Loaf

3 lb. ground smoked ham  
2 lb. ground lean pork  
2 tsp. onion flakes

1 1/2 c. cracker crumbs  
4 eggs, slightly beaten  
2 tsp. dry mustard

Mix and form into balls or loaves.

Prepare sauce:

2 c. tomato soup  
3/4 c. vinegar

1 box brown sugar  
2 tsp. mustard

Mix sauce and pour over ham balls or loaf. Bake at 350° for 1 1/2 hours. Serves 18.

This can be made in advance into balls or loaf, and frozen. Or you can use as a partial dish as needed. *Marleta Redenius*

## Fluffy Meat Loaf

1 lb. ground beef  
1/2 lb. ground pork  
3 slices soft bread  
1 c. milk  
1 egg  
1/4 c. minced onion  
1 tsp. salt

1/4 tsp. pepper  
1/4 tsp. dry mustard  
1/4 tsp. sage  
1/4 tsp. celery salt  
1/4 tsp. garlic salt  
1 T. Worcestershire sauce

Mix thoroughly. For better browning, shape into loaf on shallow baking pan. For catsup-topped loaf, spread 3 tablespoons catsup on top. Bake for 1 1/2 hours in 350° oven. Serves 8.

*Violet Buffington*

## Meat Loaf

2 lb. hamburger  
2 eggs  
1 1/2 c. bread crumbs  
3/4 c. ketchup

1 tsp. Accent  
1/2 c. warm water  
1 pkg. Lipton onion soup  
mix

Mix thoroughly. Put into loaf pan about 9 1/2 x 5 1/2 inches. Cover with 2 strips bacon if you like the flavor. Pour over all one 8-ounce can Hunt's tomato sauce. Bake 1 hour at 350°. Serves 8.

*Betty Schutjer*

## Individual Cheese Meat Loaves

- |   |   |
|---|---|
| 2 lb. hamburger                           | 1/4 tsp. basil (opt.)                   |
| 2 3/4 c. fresh bread crumbs<br>(5 slices) | 1/4 tsp. pepper                         |
| 3/4 c. diced onion                        | 1 c. vegetable or chicken<br>gumbo soup |
| 2 T. parsley                              | 1/4 c. milk                             |
| 1 tsp. salt                               | 8 fingers cheese                        |

### SAUCE:

- |               |                    |
|---------------|--------------------|
| 3/4 c. catsup | 1/4 c. mustard     |
|               | 3/4 c. brown sugar |

Mix all ingredients well, except for cheese. Shape into 8 meat loaves, putting a stick of cheese in center of loaf. Place into greased baking pan and bake at 300° for 1 1/2 hours or 35 minutes in microwave. Put sauce on the last 10 minutes.

*In Memory of Doris Hulme*

## Gourmet Meat Loaf

- |                      |   |
|----------------------|---|
| 2 lb. lean hamburger | 1 env. Lipton onion soup<br>mix                 |
| 1 egg                | 1 c. Pepperidge Farm herb-<br>seasoned stuffing |
| 1 c. sour cream      |   |

Bake at 350° for 1 hour and 15 minutes in a loaf pan. Serves 10.

*Wilma De Waard*

## Meat Loaf

- |                        |                  |
|------------------------|------------------|
| 2/3 c. milk            | 2 T. diced onion |
| 1 egg, slightly beaten | 1 tsp. salt      |
| 1 c. cracker crumbs    | Dash of pepper   |
| 1 1/2 lb. ground beef  |                  |

### TOPPING:

- |                  |               |
|------------------|---------------|
| 2 T. brown sugar | 1/3 c. catsup |
|------------------|---------------|

Combine in order given and place in greased loaf pan. Bake at 350° for 1 hour. Fifteen minutes before done, top with mixture of brown sugar and catsup. Serves 6.

Pour off grease as baking--will depend on ground beef.

*Doris Leeck*

## Cheesy Beef Loaf

- |                     |   |
|---------------------|---|
| 2 eggs              | 4 c. Rice Krispies cereal                   |
| 2 lb. ground beef   | 1 (8 oz.) pkg. mozzarella<br>cheese, grated |
| 1/4 c. minced onion | Pepper                                      |
| 1 c. milk           | 2 tsp. salt                                 |
| <b>TOPPING:</b>     | 1 T. firmly-packed brown<br>sugar           |
| 1/3 c. ketchup      | 1 T. prepared mustard                       |

Mix all ingredients together, except cereal and cheese. Mix well. Stir in cereal and cheese. This makes 2 loaves. Place in 2 loaf pans. Bake at 325° for 1 1/2 hours, until done.

**Topping:** Mix together; place on loaves the last half of baking.

*Karen Arkema*

## Golden Nugget Meat Loaf

- |                                |                    |
|--------------------------------|--------------------|
| 2 lb. ground beef              | 2 eggs             |
| 1 c. Cheddar cheese, grated    | 2/3 c. milk        |
| 1/2 c. raw carrot, grated      | 2 tsp. salt        |
| 1 onion, chopped               | 1/4 tsp. pepper    |
| 3 slices fresh bread,<br>cubed |                    |
| <b>TOPPING:</b>                | 1/2 c. brown sugar |
| 1/4 c. catsup                  | 1 T. mustard       |

Mix beef, cheese, carrot, onion, bread, eggs, milk and seasonings. Put into loaf pan. Top with the mixture of catsup, sugar and mustard. Bake at 350° for 1 hour. Cool 10 minutes before slicing.

*Mrs. Paul (Marilyn) Tjaden*

## Meat Loaf

- |                 |                           |
|-----------------|---------------------------|
| 2 lb. hamburger | 3/4 c. cracker crumbs     |
| 2 eggs          | 1/2 to 1 c. chopped onion |
| 2 tsp. salt     | 1/4 tsp. pepper           |
| 1/2 tsp. sage   | 1/2 c. milk               |

Mix together; put into greased bread pan. Bake at 350° for 1 hour, or a little longer.

*Beverly J. Gerdis*

## Laurie's Meat Loaf

- |                            |                     |
|----------------------------|---------------------|
| 1 1/2 lb. ground beef      | 1/4 tsp. pepper     |
| 1 egg                      | 1 tsp. mustard      |
| 2/3 c. milk                | 1/4 c. grated onion |
| 1/2 to 1 c. cracker crumbs | 1/4 c. catsup       |
| 1 1/2 tsp. salt            |                     |

Put all ingredients, except ground beef, into blender and mix until smooth. Mix with ground beef. Put into an 11x7-inch or 9x13-inch pan, depending on how thick you like your meat loaf. Bake for 50 to 60 minutes, until done. Last 15 minutes, top with mixture of 1/2 cup brown sugar and 1/2 cup catsup.

In our family, this has to be served with mashed potatoes and green bean casserole.

*Laurie Stecker Harms*

## Zesty Pork Chops

- |                            |                                  |
|----------------------------|----------------------------------|
| 6 rib pork chops, 1" thick | 1/4 tsp. liquid hickory<br>smoke |
| 1 tsp. salt (opt.)         | 2 T. lemon juice                 |
| 2 T. oil                   | 2 tsp. Worcestershire<br>sauce   |
| 1/2 c. maple syrup         | 1 apple                          |
| 1/2 c. catsup              |                                  |

Trim fat from pork chops. Salt the chops (optional). Heat 2 tablespoons oil in 12-inch skillet and brown chops. Drain. Put chops in 12-inch skillet or 7x11-inch baking dish. Mix together maple syrup, catsup, liquid hickory smoke, lemon juice and Worcestershire sauce, and pour over chops. Core the apple and slice into 6 round slices. Lay one slice on each chop. Bake in 350° oven for 35 to 40 minutes. Serves 6.

I like to scrub several medium potatoes and slice into 1/4-inch slices. Lay potatoes around and on the pork chops before putting into oven.

*Leona Schmidt*

*Children are a great comfort in your old age -  
And they help you reach it faster too.*

## Stuffed Iowa Chops

- |  |                                    |
|--|------------------------------------|
| <b>6 center-cut Iowa chops</b><br>(1 1/4" to 1 1/2" thick) | <b>1 tsp. Worcestershire sauce</b> |
| <b>1 sm. onion, finely chopped</b>                         | <b>1/4 tsp. salt</b>               |
| <b>2 T. butter</b>   | <b>1/8 tsp. pepper</b>             |
| <b>3/4 c. cooked rice</b>                                  | <b>2 T. drippings</b>              |
| <b>1 c. shredded Cheddar cheese</b>                        |                                    |

Cook onion in butter until transparent. Combine all ingredients, but chops, and mix well. Make a pocket by cutting side of chop to the bone. Fill this pocket with 3 tablespoons stuffing. Lightly brown chops. Sprinkle with salt and pepper to taste. Place on rack in roasting pan. Cover with foil. Bake at 350° for 30 minutes. Remove foil and cook 30 minutes longer, or until tender. *Lisa Meyer*

## Parmesan Pork Chops

- |                                     |                                |
|-------------------------------------|--------------------------------|
| <b>26 saltine crackers, crushed</b> | <b>3 T. margarine</b>          |
| <b>1 tsp. oregano</b>               | <b>1 c. spaghetti sauce</b>    |
| <b>4 pork chops (Iowa)</b>          | <b>1/2 c. wine or water</b>    |
| <b>1 egg, beaten</b>                | <b>4 oz. mozzarella cheese</b> |

Combine crushed crackers and oregano. Dip chops in egg, then in crumbs. Heat margarine in skillet; add breaded chops and brown on both sides. Put into baking dish (9-inch glass cake dish). Bake at 350° for 20 minutes. Mix sauce and wine or water. Pour over top and bake 30 minutes longer. Put cheese on top and continue to bake 15 minutes more. *Kim Bengtson Ostermann*

## Pork Chop 'n Potato Bake

- |                                   |                               |
|-----------------------------------|-------------------------------|
| <b>6 pork chops</b>               | <b>1 (24 oz.) pkg. frozen</b> |
| <b>Seasoned salt</b>              | <b>O'Brien or hash brown</b>  |
| <b>1 can cream of celery soup</b> | <b>potatoes, thawed</b>       |
| <b>1/2 c. milk</b>                | <b>1 c. shredded Cheddar</b>  |
| <b>1/2 c. sour milk</b>           | <b>cheese</b>                 |
| <b>1/2 tsp. seasoned salt</b>     | <b>1 (2.8 oz.) can Durkee</b> |
| <b>1/4 tsp. pepper</b>            | <b>French-fried onions</b>    |

Brown pork chops in skillet. Sprinkle with seasoned salt and set aside. Combine soup, milk, sour cream, 1/2 teaspoon seasoned salt and pepper. Stir in potatoes, 1/2 cup cheese and 1/2 can French-fried onions. Spoon mixture into a 9x13-inch baking dish. Arrange pork chops over potatoes. Bake, covered, at 350° for 40 minutes. Top with remaining cheese and onions. Bake, uncovered, 5 minutes longer. Serves 6. *Catherine Walter*

## Pork Chops with Spanish Rice

4 Iowa chops  
1 box Rice-A-Roni  
Spanish rice

Crisco  
Salt & pepper, to taste

Lightly coat chops with flour. Fry in large skillet with butter-flavored Crisco. Fully cook, turning once until golden brown. When meat is half-cooked, add Spanish rice, following instructions on box. May use 1 quart of home-canned tomatoes in place of water and tomatoes. When rice is done, place chops on top and serve.

*Lorraine De Waard*

## Sweet and Sour Pork

1 1/2 lb. lean pork  
2 T. shortening  
1/4 c. water  
2 T. cornstarch  
1/2 tsp. salt  
1/4 c. brown sugar  
1/4 to 1/3 c. vinegar

1 c. pineapple juice  
1 T. soy sauce  
1/4 c. green pepper strips  
1/4 c. thinly-sliced onion  
1 (No. 2) can pineapple chunks

Cut pork into strips (2 x 1/2-inch). Brown pork in large skillet. Add water; cover and simmer for 1 hour. (Add more water if needed.) Drain pineapple; save juice. Combine cornstarch, salt, brown sugar, vinegar, pineapple juice and soy sauce; mix. Cook until slightly thick, stirring constantly. Pour sauce over hot pork. Let stand 10 minutes. Add green pepper, onion and pineapple chunks. Cook 2 or 3 minutes. Serve over hot rice.

*Donna R. Dreesman*

*You are only young once.  
After that it takes another excuse.*

## Sweet and Sour Pork

2 lb. pork, sliced thin  
 Vegetable oil  
 1/2 c. flour  
 1/4 c. cornstarch  
 1/2 c. cold water  
 1 egg  
 1 tsp. salt  
 1 (20 oz.) can pineapple  
 chunks (reserve syrup)  
 1/2 c. packed brown sugar

1/2 c. vinegar  
 2 carrots, sliced  
 2 tsp. soy sauce  
 1/2 tsp. salt  
 1 clove garlic, chopped  
 2 T. cornstarch  
 2 T. cold water  
 1 green pepper, cut into  
 chunks  
 Rice

Beat flour, 1/4 cup cornstarch, 1/2 cup cold water, egg and 1 teaspoon salt. Stir pork into batter until well coated. Add pork pieces, one at a time, to oil. Fry about 20 pieces until golden brown, about 5 minutes. Add enough water to reserved pineapple syrup to measure 1 cup. Heat syrup-water mixture, brown sugar, vinegar, carrots, soy sauce, 1/2 teaspoon salt and garlic to boiling; reduce heat. Cover and simmer until carrots are crisp-tender, about 6 minutes. Mix 2 tablespoons cornstarch and 2 tablespoons water; stir into sauce. Add pork, pineapple and green pepper. Heat to boiling. Serve with rice. Makes 6 servings.

*Denise Heyer*

## Ruby's Ribs

3 lb. spareribs  
 1 lg. onion, chopped  
 1 c. tomato juice  
 1/2 c. commercial barbecue  
 sauce

1/4 c. brown sugar  
 2 T. Worcestershire sauce  
 1 tsp. salt  
 1 tsp. paprika

Brown the spareribs in skillet, then put in a roaster. Brown onions in skillet. Add remaining ingredients. Heat thoroughly and pour over ribs in roaster. Bake 2 hours at 350°, turning and basting occasionally.

*Kathy Miller Marino*

*Life is full of shadows but the sunshine makes them all.*

## Sweet and Sour Rib

3 lb. spareribs

Salt & pepper

### SAUCE:

1/4 c. dark brown sugar

3 T. lemon juice

1 sm. jar apricot baby food

1 1/2 tsp. molasses

1 1/2 tsp. dark syrup

1/2 tsp. ginger

1/4 c. chili sauce or catsup

1 clove garlic, pressed

1 T. soy sauce

1/2 tsp. dry mustard

Dash of pepper sauce

Sprinkle ribs with salt and pepper. Broil for 3 to 5 minutes on each side. Mix sauce ingredients; heat. Pour half of sauce over ribs. Bake 30 minutes in a 350° oven. Pour remaining sauce over ribs and bake until done. Serves 3 to 4.

*Jennie Sleper*

## Harvest Pot Roast

1 (3 to 3 1/2 lb.) boneless  
pork shoulder roast

1 T. instant beef bouillon  
granules

4 med. potatoes, peeled  
& quartered (1 1/2 lb.)

2 T. oil

1 med. onion, cut into thin  
wedges

1 tsp. dried basil, crushed

1 bay leaf

3 lg. carrots, sliced

1/4 c. flour

Trim fat from meat. If desired, sprinkle with salt and pepper. In a Dutch oven, brown meat on all sides in hot oil. Drain fat. Add onion, bouillon, herb, bay leaf, 1 1/2 cups water and 1/4 teaspoon pepper. Bring to boiling; reduce heat. Cover and simmer for 1 1/4 hours. Add potatoes and carrots to meat. Return to boiling; reduce heat. Simmer for 25 to 30 minutes, or until tender. Remove meat and vegetables from pan. Discard bay leaf. For sauce, skim fat from pan juices. Measure 1 1/2 cups juices. Stir 1/2 cup cold water into flour; stir into reserved juices. Cook and stir 1 minute more. Season to taste. Pass with meat. Serves 8.

**Crockery-Cooker directions:** Trim the fat from a 1 1/2 to 2-pound boneless pork shoulder roast. Sprinkle with salt and pepper. Brown meat on all sides in hot oil. Drain. Cut meat, if necessary, to fit into a 3 1/2 or 4-quart electric crockery cooker. Place potatoes and carrot in the bottom of the cooker. Add onion, seasonings, meat, 1 1/2 cups water and 1/8 teaspoon pepper. Cover; cook on low heat setting for 10 to 12 hours. Make sauce as above. Makes 4 servings.

*Beverly J. Gerdis*

## Swiss Steak

- |                              |                           |
|------------------------------|---------------------------|
| 4 lb. beef round, 1/2" thick | 2 c. water                |
| 3/4 c. flour                 | 1 c. chopped celery       |
| 4 to 6 T. oil                | 1 c. chopped green pepper |
| 1 T. salt                    | 2 (1 lb.) cans tomatoes   |
| 1/4 tsp. pepper              | 1/2 lb. mozzarella cheese |
| 1/2 tsp. savory              |                           |

Cut meat into 8 serving pieces. Dredge in 1/2 cup flour. Brown in hot shortening (oil). Remove to large roasting pan. Blend remaining 1/4 cup flour with the hot drippings. Add seasonings. Gradually blend in water. Add vegetables. Cook and stir until slightly thickened. Pour mixture over meat and bake uncovered in slow oven (325°) for 2 1/2 to 3 hours, or until meat is tender. Top meat with slices of mozzarella cheese. Return to oven just until cheese melts. Serve at once. Makes 8 servings.

*Carole Tuecke*

## Salisbury Steaks

- |  |                 |
|--|-----------------|
| 2 lb. hamburger                          | 1 tsp. salt     |
| 1 (3 oz.) can chopped mushrooms, drained | 1 tsp. Accent   |
| 1/3 c. chopped onion                     | 1/4 tsp. pepper |
| 1/2 c. chopped, peeled tomato            | 1/2 tsp. thyme  |

Mix everything lightly. Shape into 6 or 8 patties. Barbecue 5 minutes. Turn and cook 3 to 5 minutes more.

Can be frozen and reheated in microwave oven. It tastes as good as freshly cooked.

*Esther Abbas Dickmeyer*

## Our Favorite Salisbury Steak

- |  |                              |
|--|------------------------------|
| 1 lb. ground beef                            | 1/2 tsp. salt                |
| 1/4 c. dry bread crumbs<br>or cracker crumbs | 2 T. minced onion            |
| 1 egg, beaten                                | 1/4 c. finely-chopped celery |
|  | 1/8 tsp. pepper              |

Combine above ingredients; shape into oval patties 1-inch thick. Grease skillet and brown patties. Spoon excess fat off. Mix 1 can mushroom soup and 1/2 can water. Pour around meat. Cook slowly in covered skillet for 25 minutes. Soup and meat juices will make gravy without further thickening.

Cream of celery or cream of chicken soup can be used instead of mushroom soup.

*Margaret Phelps*

## Steak Fingers

**1 lb. minute steak**

**Lemon pepper seasoning**

**Salt**

**1/2 c. buttermilk**

**1 c. flour**

**1/4 c. oil**

Cut mixture steak into 1/2-inch strips. Sprinkle liberally with lemon pepper seasoning, and lightly salt. Dip in buttermilk and dredge in flour. In large skillet, heat 2 tablespoons oil. Add half of steak strips and brown on both sides (3 to 4 minutes total). Drain on paper towels. Repeat with remaining oil and steak strips. Serve with a dipping sauce--horseradish, creamy Italian dressing, honey-mustard sauce, etc.

Can use top round steak or pork loin. Pound to 1/4-inch thickness.

**Dona Shroyer**

## Crock-Pot Steak

**1 1/2 to 2 lb. round steak**

**Salt & pepper**

**Chopped onion**

**Chopped celery**

**1 c. tomato juice**

**2 tsp. Worcestershire  
sauce**

**1/8 tsp. garlic**

**Green pepper, chopped**

**Mushrooms**

**Carrots**

Cut steak into strips, 1/2-inch long. Sprinkle with salt and pepper. Place in crock-pot with onion, celery, tomato juice, Worcestershire sauce and garlic. Cover and cook 6 hours on low. Turn to high and add green pepper, mushrooms and carrots; cook for 1 hour.

**Robin Rode**

*May I never miss a rainbow or a sunset,  
because I'm looking down.*

## Mongolian Beef

1 lb. flank steak	1/4 tsp. baking soda
1 tsp. rice wine or dry sherry	1 tsp. cornstarch
1 T. soy sauce	1/2 tsp. sugar
1 T. oil	1/2 c. carrots, cut into matchstick strips
1 tsp. sesame oil	1/2 c. mushrooms, sliced
4 c. oil	1/2 c. celery, thinly sliced
1 oz. rice noodles	1/2 c. water
1 T. hoisin sauce	8 to 10 green onions, cut into 1" lengths
1 T. hot bean sauce	
1 tsp. cornstarch	

Cut steak into thin strips. Marinate 1 hour in a mixture of rice wine, soy sauce, oil, sesame oil, baking soda, 1 tablespoon cornstarch and sugar. Heat 4 cups oil to 350° in wok. Break noodles into 3 portions. Carefully lower each portion into oil with slotted spoon and press under oil for 2 seconds. Immediately remove puffed noodles; set aside to cool. Repeat for next portions. Break into 2-inch lengths and arrange on platter. Remove all but 5 tablespoons oil from wok. Heat on high for 30 seconds. Stir-fry beef until lightly browned. Remove and set aside. Add 2 tablespoons oil to wok. Stir-fry mushrooms, celery and carrots 2 minutes. Add hoisin sauce, bean sauce, 1 teaspoon cornstarch, water and onions. Bring to boil and simmer 30 to 45 seconds. Spoon over noodles.

*Marlys Mueller*

## Round Steak with Corn Dressing

1 1/2 to 2 lb. round steak	1/2 c. milk
3 T. prepared mustard	3 T. finely-chopped onion
1 can cream-style corn	2 T. finely-chopped green pepper
1 1/2 c. seasoned bread crumbs	1/2 tsp. salt

Cut tenderized steak in serving pieces. Shake in flour and spread sides with mustard. Brown both sides in oil. Salt and pepper to taste. Place in a 13x9-inch baking pan. Mix corn, bread crumbs, milk, onion, green pepper and salt; spread on meat. Add 2 to 3 tablespoons water; cover with foil. Bake at 350° for 1 hour. Remove foil and bake 20 minutes more, or until tender.

*Betty Phelps*

## Steak Rolls

2 c. bread cubes, toasted  
1/4 c. hot water (in 1 beef  
bouillon cube)

1 tsp. Worcestershire  
sauce  
2 lb. round steak, cut into 6  
pieces (roll in flour)

— Combine bread cubes, 1/4 cup hot water, beef cube and Worcestershire sauce. Flatten steak and put stuffing on each steak and roll up. Hold together with toothpicks. Place seam-side down on greased casserole. Bake at 350° for 30 minutes. Remove from oven and combine 1 can cream of celery soup, 1/2 cup milk and a dash of nutmeg. Pour over steak rolls; cover and bake 2 hours longer.

*Mrs. Harry (Marcella) Schutter*

## Green Pepper Steak

Steak (round or sirloin)

1 onion, chopped

1 green pepper, chopped

2 tsp. beef bouillon

2 1/2 c. hot water

2 T. soy sauce

2 T. cornstarch

Cut steak into strips. Brown onions and pepper in oil. Take out of pan. Brown steak until about done. Add the beef bouillon, hot water, soy sauce and cornstarch. Add vegetables as desired. Serve over cooked rice.

*Doris Buss*

# Notes & Recipes



## Round Steak with Corn Dressing

1 1/2 to 2 lb. round steak	1/2 c. milk
2 T. seasoned bread crumbs	2 T. finely-chopped green onion
1 can cream-style corn	2 T. finely-chopped green onion
1 1/2 c. seasoned bread crumbs	1/2 tsp. salt

Cut tenderized steak in serving pieces. Shake in flour and spread with seasoned bread crumbs. Place in a 13x9-inch baking pan. Mix corn, bread crumbs, milk, onion, green onion and salt, spread on meat. Add 2 to 3 tablespoons water; cover with foil. Bake at 350° for 1 hour. Remove foil

Betty Phelps

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# Laundry & Sewing Hints

- Melted plastic from iron on transfers can be removed from the iron by setting the unplugged iron in a pan of white vinegar.
- Button all buttons on clothing and turn inside out before putting into the washer. Fewer buttons will fall off and garments will fade less if turned inside out.
- Soak colored cottons overnight in strong salted water and they will not fade. Or, to keep most materials from fading or running, add a teaspoon of Epsom salts to a gallon of water and pour in the rinse.
- To clean collars on men's shirts, rub them with shampoo first, then clean as usual.
- To remove burned-on starch from your iron, sprinkle salt on a sheet of waxed paper and slide iron back and forth several times. Then polish it with silver polish until roughness or stain is removed. Or, you can remove them by rubbing the iron with a mixture of heated vinegar and salt.
- There's no need to discard those soiled suede gloves. Smooth gloves firmly on each hand and scrub thoroughly with a thick slice of stale bread until the gloves are as good as new. More than one slice of bread may be needed. To clean and condition suede garments, sponge them with a soft cloth dipped in vinegar.
- Linen or cotton can be whitened by boiling in a mixture of one part cream of tartar to 3 parts water.
- For scorched woolen, wet the scorched spot, then rub cornstarch over it. Brush when dry.
- Apply some hair spray to your finger and to the end of the thread, stiffening it enough to be easily threaded.
- Sharpen sewing machine needles by stitching through sandpaper.
- Coat the center of buttons with clear nail polish and they'll stay on longer.
- If a zipper sticks, run a bar of soap over it and it will slide easily.
- Keep patterns from tearing and wrinkle-free by spraying with spray starch.

# Pies

## Amish Mennonite Hot Water Pie Crust

1 c. softened lard                      1/2 c. boiling water  
1 tsp. salt

Beat until creamy. Add 3 cups of flour. Stir together. Refrigerate overnight so works out well.

Divide into 6 parts. Freeze extra.

*Pam Harms*

## Never-Fail Pie Crust

1 rounded c. flour                      1/4 c. milk  
1 stick oleo                              Salt (opt.)

Blend flour and oleo; add milk. Roll out for single crust and bake at 350° for 15 minutes in a 9-inch pie pan.

### DELUXE PIE CRUST:

3 c. flour                                  1 beaten egg  
1 1/2 c. Crisco shortening          1 T. vinegar  
1 tsp. salt                                6 T. water

Combine Crisco, flour and salt until crumbly. Combine beaten egg and vinegar; beat. Add water and beat; add to flour, Crisco and salt.

In memory of Russ' mother, Pearl (Krominga) Zeihan.

*Lola Krominga*

## Save-Time Pie Crust

12 c. flour                                3 tsp. salt  
4 c. cold lard                            2 tsp. baking powder

Mix all ingredients together; mix with electric beater until fine and crumbly. Store in refrigerator in a container. When needed, take 2 cups mix and mix with 2 or 3 tablespoons of water. Roll out. Makes 2 crusts.

*Darlene Ricklefs*

## Apple Dumplings

2 c. sugar	2 c. flour
2 c. water	1 tsp. salt
1/4 tsp. cinnamon	2 tsp. baking powder
1/4 tsp. nutmeg	3/4 c. shortening
1/4 c. butter or oleo	1/2 c. milk
6 apples	

Make syrup of sugar, water, cinnamon and nutmeg; add butter. Pare and core apples; cut into 8ths. Sift flour, salt and baking powder; cut in shortening. Add milk all at once and stir until moistened. Roll 1/4-inch thick; cut into 5 or 6-inch squares. Arrange 4 pieces of apples oneach square; sprinkle generously with additional sugar-cinnamon and nutmeg. Dot with butter. Fold corners to center; pinch edges together. Place 1-inch apart in a greased baking dish. Pour syrup over. Bake in moderate oven. Serve hot with cream. Very good.

*Lola Krominga*

## Apple Pizza Pie

Pillsbury pie crust	6 T. butter
5 apples	3/4 c. flour
1 c. sugar	Caramel
1/2 tsp. cinnamon	

Place pie crust on the bottom of a pizza pan (no grease). Pinch around edges. Slice apples lengthwise and place on crust. Mix together 1/2 cup sugar and cinnamon; sprinkle on apples. Cut together butter, flour and 1/2 sugar, and sprinkle on top of apples. Bake 10 minutes at 400° and 25 minutes at 350°. Drizzle caramel on top, if desired.

*Denise Rossmiller*

*Definition of Laugh --  
A smile that has burst.*

## Cake-Top Apple Pie

4 c. sliced apples	1/2 c. sugar
1/4 c. sugar	1 egg, slightly beaten
1/4 tsp. cinnamon	1/2 c. flour
1 T. butter	1/2 tsp. baking powder
1 tsp. vanilla	

Place the sliced apples in a well-buttered 9-inch pie tin. Combine the 1/4 cup sugar with the cinnamon and sprinkle over the apples. Cover the pie tin tightly with aluminum foil and bake at 400° for 20 minutes. Meanwhile, cream the butter and 1/2 cup sugar, and gradually add the vanilla and beaten egg. Sift the flour with baking powder and blend with the creamed mixture. Spread batter evenly over partially-baked apples. Bake for 20 to 25 minutes more at 400°.

*Tillie Madsen*

## Prize-Winning Apple Pie

1 c. sugar	4 1/2 c. thinly-sliced, pared tart apples (I use Jonathan)
4 T. cornstarch	1 T. water
3/8 tsp. nutmeg	2 T. butter
3/8 tsp. cinnamon	

Prepare filling by stirring together the sugar, cornstarch, nutmeg, cinnamon and salt; mix with apples and water. Turn into 9-inch, pastry-lined pan; dot with butter. Cover with top crust. Bake at 425° for 25 minutes.

This recipe came out of Country Woman magazine and it won first prize at the 1987 Kansas State Fair.

*Violet Loeschen*

## No-Sugar Apple Pie

6 c. Red or Yellow Delicious apples	1 (6 oz.) can frozen apple juice concentrate (no sugar)
	1 T. oleo

Put into saucepan and cook about 4 or 5 minutes.

Pinch of salt	2 T. cornstarch (mixed in a little water)
Cinnamon or apple pie spice, to taste	

Add salt, and cinnamon or apple pie spice, and stir. Add cornstarch, mixed in little water. Pour into unbaked pie shell; cover with top pie crust. Bake at 375° for 30 minutes.

*Judy Junkermeier*

## No-Sugar Apple Pie

- |  |                     |
|--|---------------------|
| 4 c. green apples                                      | 2 T. corn oil       |
| 1 c. apple juice concentrate<br>(frozen & unsweetened) | 1 T. Minute Tapioca |
|  | 1 tsp. cinnamon     |
|  | 2 crusts            |

Peel, quarter and remove core of apple slices. Heat apple in apple juice in medium-sized saucepan. Cover and let simmer. Stir in tapioca, cinnamon and oil. Pour filling in unbaked pastry shell. Dot with margarine. Cover with crust top. Bake at 350° for 30 minutes.

**Ruth E. Hanson, Hazel Stott**

## Butterscotch Pie

- |                  |                     |
|------------------|---------------------|
| 1 c. brown sugar | 2 eggs, well beaten |
| 3 T. cornstarch  | 2 c. milk (scalded) |
| Few grains salt  | 1 T. butter         |

Combine sugar, salt and cornstarch. Add eggs and mix thoroughly. Add milk and butter slowly, stirring constantly. Cook over hot water until thick and smooth. Pour into baked pastry shell. Cover with meringue and bake until golden brown.

**Dorothy Penning**

*Girls can never change their nature  
That is far beyond their reach  
If a girl is born a lemon,  
She can never be a peach.  
But the law of compensation  
Is the one I always preach.  
You can always squeeze a lemon,  
But just try to squeeze a peach.*

## Swedish Pastry- Banana Creme Pie

### CRUST:

2 1/2 c. sifted flour  
3/4 c. shortening (1/2 butter)  
1 tsp. salt

1 1/2 tsp. sugar  
1/2 tsp. baking powder  
5 T. cold water (about)

### FILLING:

2/3 c. flour + 1 T.  
1 1/3 c. sugar  
1/2 tsp. salt  
4 c. scalded milk  
4 or 5 bananas

6 egg yolks, slightly beaten  
3 T. butter (a little heaped)  
3 tsp. vanilla  
1 pt. whipping cream

**Crust:** Sift flour and other dry ingredients. Add 1/2 of shortening to flour. Cut in with pastry blender or 2 knives, until mixture looks like meal. Add remaining shortening; cut in until particles look the size of navy beans. Add water, 1 tablespoon at a time. Work slightly until moisture is general. Put into wax paper and let stand 20 minutes. Roll between 2 pieces of wax paper. Loosen one side with knife; turn and loosen other side. Place over pan. Bake at 400° for 15 to 20 minutes. Makes 2 crusts.

**Filling:** Scald milk; slowly add to the mixture of flour, salt and sugar, mixing thoroughly. Cook in double boiler, stirring constantly or mixture will lump. Beat yolks in separate dish. Add small part of hot mixture to yolks and then add yolk mixture to thickened mixture and continue cooking for 2 or 3 minutes. Cool; add butter and vanilla. Put into refrigerator until cold. Line pastry shell with sliced bananas. Beat half of whipping cream until thick and add 2 tablespoons sugar and 1 teaspoon vanilla; add to cooled cream mixture. Put layer of pudding over banana-lined shell. Put another layer of sliced bananas and top with remainder of cream. Whip remaining whipping cream and cover pie before serving. Refrigerate pies until time to serve.

*Shirley Jaren*

*Years wrinkle the skin,  
but to give up enthusiasm wrinkles the soul.*

## Coconut Cream Pie

1 (9") baked pie shell	3 eggs, separated
1/4 c. cornstarch	1 tsp. vanilla
2/3 c. sugar	1 c. coconut
1/2 tsp. salt	6 T. sugar
2 1/2 c. milk	1/4 tsp. cream of tartar

Mix cornstarch, sugar and salt in top of double boiler; slowly stir in milk. Cook over boiling water, stirring constantly, until thick enough to mound slightly. Cover and cook 10 minutes, stirring occasionally. Stir a little hot mixture into beaten egg yolks. Stir into remaining hot mixture. Cook 2 more minutes, stirring constantly. Remove from heat; stir in vanilla and 3/4 cup coconut. Cool to room temperature. Turn into pie shell. Beat egg whites; slowly add 3 tablespoons sugar and 1/4 teaspoon cream of tartar. Beat until stiff. Pile on filling. Sprinkle with 1/4 cup coconut. Bake at 350° for 10 to 15 minutes.

*Ruth Everding*

## Coconut Cream Pie

3/4 c. sugar	1/4 tsp. almond extract
3 T. cornstarch	1 c. heavy cream (well chilled)
Dash of salt	2 T. powdered sugar
2 c. milk	2 (3 1/2 oz.) cans flaked coconut
3 egg yolks	
3/4 tsp. vanilla	

Make filling in heavy saucepan. Combine sugar, cornstarch and salt. Gradually stir in milk until smooth. Over medium heat, bring to boiling, stirring occasionally. Boil 1 minute or until thick and shiny. Quickly stir some of hot mixture into egg yolks. Pour back into hot mixture; stir to blend. Return to heat and cook over low heat for 3 minutes, stirring occasionally. Remove from heat. Stir in extracts. Turn into small bowl and cover surface with wax paper. Refrigerate until well chilled, at least 1 hour. Also beat cream with sugar until stiff. (Have cream, bowl and beaters chilled before beating.) Refrigerate cream.

To assemble pie: turn filling into cooled baked pie shell. Sprinkle with half the coconut. Cover with whipped cream. Sprinkle remaining coconut over top. Serve at once, or refrigerate no longer than 1 hour.

*Dawne Harms*

## Mom's Nut Cream Pie

1 (8 oz.) pkg. cream cheese      1 whole egg  
1/4 tsp. salt                              1 tsp. vanilla

Make a pie shell for the deepest pie plate you have. DO NOT BAKE THE CRUST. Beat together until smooth: cream cheese, egg, salt, sugar and vanilla; pour gently into pie crust. Put 1 1/4 cups chopped walnuts over the cream cheese mixture.

3 eggs, beaten                              1 c. white corn syrup  
1/3 c. sugar

Beat all together and gently pour over the cream cheese mixture and the nuts. Bake 30 to 40 minutes in 375° oven.

*Linda Petersen*

## Cream Pie

2 c. milk or 1 c. evaporated      3 egg yolks  
milk + 1 c. water                      2 T. butter or margarine  
1/2 c. sugar                                1 tsp. vanilla extract  
1/8 tsp. salt                                1 (9") baked pie shell  
1/3 c. flour

Scald milk in top of double boiler. Combine sugar, salt and flour, blending well. Stir gradually into scalded milk. Cook over boiling water, stirring constantly, until mixture thickens; cover and cook for 10 minutes longer, stirring occasionally. Beat egg yolks. Blend a few tablespoons hot milk mixture into egg yolks; stir egg yolks, then stir egg yolks into hot mixture in double boiler. Cook over boiling water for 2 minutes, stirring constantly. Remove from heat. Add butter and vanilla. Cool. Pour into pie shell. Chill.

**Coconut Cream Pie:** Follow basic recipe for cream pie, folding 1/2 cup grated fresh coconut into cooled filling just before pouring into pie shell. Sprinkle filled pie with 1/2 cup additional coconut.

**Banana Cream Pie:** Follow basic recipe, slicing 3 bananas (peeled) into cooled pie shell just before pouring in filling.

**Chocolate Cream Pie:** Follow basic recipe, adding 2 squares unsweetened chocolate to scalded milk.

**Butterscotch Cream Pie:** Follow basic recipe, substituting 3/4 cup brown sugar for the 1/2 cup sugar and increasing butter to 3 tablespoons.

*Laurie A. Lee*

## Basic Vanilla Cream Pie

2/3 c. sugar	3 c. milk
1/2 tsp. salt	3 egg yolks, slightly beaten
2 1/2 T. cornstarch	1 T. butter
1 T. flour	1 1/2 tsp. vanilla

Mix sugar, salt, cornstarch and flour. Add milk and egg. Cook until thick, stirring constantly. Add butter and vanilla.

**Banana Cream Pie:** Cut bananas and put into bottom of cooked pie shell; pour above pudding over and cover with meringue.

**Coconut Cream Pie:** Add 3/4 cup coconut to the above pudding; pour into baked shell and add meringue.

**Chocolate Pie:** Add 3/4 cup more sugar and 2 squares of melted chocolate to the above pudding and pour into baked pie shell.

**Meringue:** Beat 3 egg whites, 1/4 teaspoon cream of tartar and 1/8 teaspoon salt until soft peaks form. Add 6 tablespoons sugar gradually. Continue beating until stiff peaks appear. Bake at 350° for 10 minutes.

*Irene Peterson*

## Rocky Road Chocolate Pie

2 (9") graham cracker crusts (if desire, or may have 1 thick pie)	1 (8 oz.) ctn. Cool Whip
1 lg. box chocolate instant pudding (or 2 sm. boxes)	1 c. mini chocolate chips (may substitute lg. ones)
2 c. milk (or if use sm. boxes pudding, use 3 1/2 c.)	1 c. sm. marshmallows (or cut-up lg. ones)
	Nuts, if desired

Mix pudding mix and milk until thick. Cool shortly, or until thicker. After sits, fold in Cool Whip, chips, marshmallows and nuts, if desired. Pour into crust. Chill until served.

*Sarah Hovey,  
Granddaughter of Mary Eden*

## Bishop Pie

1 graham cracker crust	2/3 c. milk
1 (4 oz.) pkg. chocolate instant pudding mix	2 env. Dream Whip
1 1/2 c. vanilla ice cream	Hershey candy bar

Beat pudding, ice cream and milk at high speed for 10 minutes. Beat 1 envelope Dream Whip following directions. Fold in chocolate mixture; pour in crust. Refrigerate until firm. Beat other envelope Dream Whip (put on top). Shave chocolate bar on top.

*Kristin Harms,  
Zelda Beal*

## Toll House Pie

2 eggs	1 c. butter, melted & cooled
1/2 c. flour	1 c. chocolate chips
1/2 c. sugar	1 c. chopped nuts
1/2 c. brown sugar	1 (9") unbaked pie shell

Beat eggs until foamy. Beat in the flour, sugar and brown sugar until well blended. Mix in the melted butter. Add chocolate chips and walnuts. Pour into the pie shell. Bake 1 hour at 325°. Serve warm, with whipped cream or ice cream.

*Mary Norland*

## Chocolate Chip Pie

1 c. milk	1/3 c. melted oleo
60 lg. marshmallows	2 1/2 c. graham cracker crumbs
2 c. whipped cream	3 T. powdered sugar
2 oz. grated chocolate	

**Crust:** Mix graham cracker crumbs, oleo and powdered sugar together. Reserve some of mixture to sprinkle over top. Press the remaining mixture into a greased 9x13-inch pan.

**Filling:** Heat milk; add the marshmallows to the milk and heat and stir until the marshmallows are dissolved. Let cool. Fold in whipped cream. Add grated chocolate. Pour over crust.

*Velma Nelson*

## Chocolate Chip Pie

1 pie crust, unbaked	1/2 c. sugar
1/2 c. brown sugar	1/2 c. butter or oleo
2 eggs	1/2 c. nuts
1 tsp. vanilla	1 c. milk chocolate chips
1/2 c. flour	

Mix together; pour into crust. Bake for 1 hour at 325°.

*Mrs. Kelly (Denise) Norland*

## Chocolate Pie

- |   |  |
|---|--|
| 2 c. milk   | 2 T. butter                            |
| 1/2 c. sugar (a bit more, if<br>you like a sweeter pie) | 1 1/2 sq. baking chocolate             |
| 3 egg yolks, beaten                                     | 1/2 pt. whipping cream or<br>Cool Whip |
| 1 tsp. vanilla  | 1 Hershey chocolate bar                |
| Salt  | 1 (9") baked pie shell                 |
| 3 T. cornstarch   |  |

Combine milk and sugar in top of a double boiler. Heat until warm. Mix cornstarch, salt and beaten egg yolks; stir quickly into the warm milk. Cook until thick and smooth. Take off heat; add vanilla, butter and baking chocolate. When chocolate is melted, beat mixture until it's smooth. Pour into pie shell; let cool. Cover with whipped cream (I use Cool Whip). Top with chocolate curls made by stripping candy bar with a potato peeler. Chill until served.

*Leota Walrod*

## Grapefruit Pie

### CRUST:

- |               |                            |
|---------------|----------------------------|
| 1/2 c. butter | 2 T. sugar                 |
| 1 c. flour    | 1/4 c. finely-chopped nuts |

### FILLING:

- |            |                       |
|------------|-----------------------|
| 1 c. water | 2 1/2 T. cornstarch   |
| 1 c. sugar | 3 T. strawberry Jello |
|            | 4 to 5 grapefruit     |

Combine flour, butter and sugar; mix at low speed until dough forms. Stir in nuts. Press over bottom and sides of a 9-inch pie tin. Bake at 375° for 12 to 15 minutes, until light golden brown.

**Filling:** Mix cornstarch and sugar; add water. Cook until clear (about 5 minutes). Add Jello and mix in well. Add grapefruit sections from about 4 to 5 grapefruit (which have been drained in sieve) into the warm glaze. Pour into crust and refrigerate for several hours, or overnight.

Texas grapefruit are sweeter and improve taste of pie. Serve with Cool Whip.

*Harriet Schram Schutter*

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

## Lemon Pie

- |                         |                            |
|-------------------------|----------------------------|
| <b>1 c. sugar</b>       | <b>1/4 tsp. salt</b>       |
| <b>3 T. lemon juice</b> | <b>3 egg yolks</b>         |
| <b>3 T. cornstarch</b>  | <b>2 c. water (boiled)</b> |

Stir all together; add a little boiling water to it. Add it to the boiling water. Stir. Cook until it boils or thickens. Pour into baked pie shell and top with meringue.

*Lanita Kardoes*

## Dena's Lemon Pie

- |                        |                                 |
|------------------------|---------------------------------|
| <b>1 lg. lemon</b>     | <b>1 c. boiling water</b>       |
| <b>1 c. sugar</b>      | <b>3 egg whites</b>             |
| <b>4 T. cornstarch</b> | <b>3 T. sugar</b>               |
| <b>3 egg yolks</b>     | <b>1/4 tsp. cream of tartar</b> |
| <b>1/4 tsp. salt</b>   |                                 |

Mix sugar, cornstarch and salt with water, cooking until it gradually starts to thicken. Add 3 egg yolks (well beaten). Cook about 5 minutes longer. Add juice of lemon; stir well. Cool slightly, pour into baked pie crust. Top with meringue. Beat egg whites, adding cream of tartar until stiff, and gradually adding 3 tablespoons sugar. Pile high on pie. Bake until lightly browned, at 350° to 375°, for 10 to 15 minutes.

*Dena Siemens*

## Lemon Pie

- |                          |                                |
|--------------------------|--------------------------------|
| <b>4 eggs</b>            | <b>1 3/4 c. boiling water</b>  |
| <b>1 1/2 c. sugar</b>    | <b>Grated rind of 2 lemons</b> |
| <b>1/4 c. cornstarch</b> | <b>1/2 c. lemon juice</b>      |
| <b>1/4 c. flour</b>      | <b>2 T. butter</b>             |
| <b>1/8 tsp. salt</b>     |                                |

Separate eggs; put whites into a bowl. Grate lemon rind and squeeze lemons. Mix together in saucepan sugar, cornstarch, flour and salt; stir in boiling water gradually. Cook over direct heat, stirring constantly, until thickened. Beat yolks slightly and stir in some of the hot mixture. Add yolk mixture, rind, juice and butter to remaining mixture, stirring and cooking until clear and thick. Cool; fill baked pie shell.

*Marilyn Heesch*

## E-Z Lemon Pie

- |                              |                        |
|------------------------------|------------------------|
| 1 c. sugar                   | 1 (6 oz.) can frozen   |
| 1/4 tsp. salt                | condensed lemonade     |
| 1/3 c. cornstarch            | (thawed & undiluted)   |
| 1 1/2 c. warm water          | 1 (9") baked pie shell |
| 4 egg yolks, slightly beaten |                        |

### MERINGUE:

- |                  |                          |
|------------------|--------------------------|
| 4 egg whites     | 1/4 tsp. cream of tartar |
| 1/2 tsp. vanilla | 6 T. sugar               |

Mix sugar, salt and cornstarch together. Add warm water; stir well. Add egg yolks and can of lemonade (thawed). Stir well and cook to boiling point; cook 1 minute more. Cool to lukewarm. Spread filling into baked pie shell; top with meringue.

**Meringue:** Beat egg whites with vanilla and cream of tartar until soft peaks form. Gradually add sugar. Beat until stiff and glossy and all the sugar is dissolved. Spread meringue over filling in pie shell. Bake at 350° for 12 to 15 minutes. Serves 6 to 8.

*Zelda Beal*

## Lemon Party Pie

- |                          |                           |
|--------------------------|---------------------------|
| 2/3 c. sugar             | 2 c. water                |
| 1/4 c. water             | 2 T. lemon juice (can use |
| 3 egg yolks              | bottled kind)             |
| 1 pkg. lemon pudding pie | 2 T. butter               |
| mix                      | 1 baked 9" pie shell      |

### MERINGUE:

- |              |            |
|--------------|------------|
| 3 egg whites | 6 T. sugar |
|--------------|------------|

In double boiler, heat the 2 cups water. Mix the pudding pie mix with sugar, egg yolks and 1/4 cup cold water. Mix well; stir into the hot water. Cook up, stirring constantly until it's thick, about 5 to 8 minutes. Cool 5 minutes; add the lemon juice and butter. Mix well. Pour into a cooled, baked pie shell. Beat egg whites until foamy; gradually beat in 6 tablespoons sugar, beating to stiff peaks. Spread over filling, clear to the edges. Bake in hot oven until meringue is lightly browned.

This pie tastes as good as one made from scratch.

*Leota Walrod*

## Lemon Pie

- |                      |                                 |
|----------------------|---------------------------------|
| <b>1 c. sugar</b>    | <b>3 T. flour</b>               |
| <b>2 T. butter</b>   | <b>2 eggs, separated</b>        |
| <b>1 1/2 c. milk</b> | <b>1 lemon rind &amp; juice</b> |

Cream sugar, butter and flour together. Add egg yolks, lemon rind and juice together. Add milk slowly. Pour over beaten egg whites. Stir well and pour in raw pie crust. Bake at 350° until browned.

*Viva Ringsdorf*

## Lemon Pie

- |                                     |                             |
|-------------------------------------|-----------------------------|
| <b>1 c. sugar</b>                   | <b>1/4 c. lemon juice</b>   |
| <b>3 T. cornstarch</b>              | <b>1 T. margarine</b>       |
| <b>1 1/2 c. cold water</b>          | <b>1 baked 9" pie shell</b> |
| <b>3 egg yolks, slightly beaten</b> | <b>3 egg whites</b>         |
| <b>Grated rind of 1 lemon</b>       | <b>1/3 c. sugar</b>         |

In saucepan, combine sugar and cornstarch; gradually stir in water until smooth. Stir in egg yolks. Stirring, bring to a boil over medium heat for 1 minute. Remove from heat. Add next 3 ingredients. Cool and turn into shell. Beat egg whites until foamy. Gradually beat in 1/3 cup sugar. Beat until stiff. Spread meringue, sealing edge first, and then in center. Bake at 350° for 15 minutes, or until light brown. Cool.

*Thelma Beenken*

## Peach Cream Pie

- |                               |                                 |
|-------------------------------|---------------------------------|
| <b>Sliced peaches (fresh)</b> | <b>1 tsp. nutmeg</b>            |
| <b>3/4 c. cream</b>           | <b>Pinch of salt</b>            |
| <b>3/4 c. sugar</b>           | <b>1 (9") unbaked pie shell</b> |
| <b>3 rounded T. flour</b>     |                                 |

Use enough sliced peaches to fill crust. Mix remaining ingredients and pour over peaches. Top with crust. Bake for 1 hour at 375°.

*Marlys Mueller*

## Fresh Peach Pie

1 (9") baked pie shell      5 to 6 lg. ripe peaches,  
peeled & sliced

### GLAZE:

1 c. sugar      3 T. cold water  
1 c. water      4 T. peach gelatin  
3 T. cornstarch      1/4 tsp. almond flavoring

Bring sugar and water to boil, stirring until sugar dissolves. Add cornstarch, mixed in cold water. Cool until lukewarm. Pour over peaches in crust. Chill before serving. May be covered with whipped topping.

*June Attig*

## Peaches 'n Cream Pie

3/4 c. flour      1 (29 oz.) can sliced  
1/2 c. milk      peaches (drain & reserve  
1 tsp. baking powder      juice)  
1 egg      1 (8 oz.) pkg. cream cheese  
1/2 c. white sugar      3 T. reserved peach juice  
1 sm. pkg. vanilla pudding      1/2 c. white sugar  
mix (not instant)      1 T. white sugar  
1 tsp. vanilla      1 tsp. cinnamon

Mix flour, milk, baking powder, egg, 1/2 cup white sugar, pudding mix and vanilla together. Pour in 10-inch pie pan. A smaller one will not work. Drain peaches, reserving juice, and arrange them on top of dough. Combine cream cheese, 1/2 cup white sugar and 3 tablespoons peach juice. Spread over peaches, but don't go to edge with it. Combine 1 tablespoon sugar and 1 teaspoon cinnamon; sprinkle over top. Bake at 350° for 35 minutes for glass pan; 40 minutes for metal pan. Makes one 10-inch pie.

*Lisa Helmers Dirksen*

## Abby's Pecan Pie

1 c. white corn syrup      1 tsp. vanilla  
1 c. dark brown sugar      3 whole eggs  
1/3 tsp. salt      1 heaping c. pecans  
1/3 c. melted butter

Mix syrup, sugar, salt, butter and vanilla. Add slightly-beaten eggs. Pour into a 9-inch unbaked pie shell. Sprinkle nuts over filling. Bake in a 350° oven for about 45 minutes, or until pie filling is firm.

I sometimes use dark syrup and white sugar. Result is the same.

*Toni Higgins*

## Kentucky Pecan Pie

1 unbaked 9" pie shell  
 4 whole eggs  
 1 c. dark brown sugar  
 1 c. white syrup  
 1/2 tsp. salt

1 tsp. vanilla  
 1/3 c. melted oleo  
 1 to 1 1/4 c. whole or  
 chopped pecans

Beat eggs up well. Add sugar, syrup, salt, vanilla and oleo, beating as you add these ingredients. Put pecans in the raw pie shell; pour beaten mixture over them--they will float to the top. Bake at 350° for 45 minutes. Serve with Cool Whip.

*Leota Walrod*

## Pecan Pie

1 c. white syrup  
 1 c. dark brown sugar  
 1/3 tsp. salt  
 1 tsp. vanilla  
 4 whole beaten eggs

1/3 c. melted butter or  
 margarine  
 1 1/4 c. chopped pecans  
 1 (9") unbaked pie shell

Combine syrup, sugar, salt, butter and vanilla; beat up well. Add the whole eggs, beating up well with electric mixer. Spread nuts over the bottom of pie shell. Pour beaten mixture in pie shell. (Nuts will float to the top.) Bake at 350° for 1 hour. When it is completely puffed across the top and browned, it's done. Serve with Cool Whip when cool.

My family likes this recipe using chopped pecans. It's much easier to cut and serve. It's the best recipe I've tried--it's really Ann Landers' recipe.

*Leota Walrod*

## Pineapple Pie

1 1/2 c. sugar  
 1 c. crushed pineapple,  
 undrained  
 3 eggs, lightly beaten

3 T. flour  
 1 c. coconut flakes  
 3/4 stick butter or oleo  
 1 unbaked 9" pie shell

Stir together sugar, pineapple, eggs, flour and coconut flakes. Melt butter and combine with other ingredients. Pour filling into unbaked pie shell. Bake at 350° for 50 to 55 minutes, or until filling is set and browned. Serve with Cool Whip, garnished with toasted coconut.

*Evelyn Taylor Schutter*

## Pineapple Chiffon Pie

- |                                     |                                |
|-------------------------------------|--------------------------------|
| 1 (8") baked pie shell              | 1/2 c. heavy cream,<br>whipped |
| 1 T. unflavored gelatin<br>(Knox)   | 1/2 tsp. salt                  |
| 1/2 c. cold water                   | 3/4 c. sugar                   |
| 1 c. unsweetened pineapple<br>juice | 3 egg yolks, beaten            |
| 1 T. lemon juice                    | 3 egg whites                   |

Soften gelatin in cold water. Combine pineapple juice, lemon juice, salt and sugar; heat until sugar has dissolved, stirring occasionally. Add softened gelatin to hot pineapple mixture. Add beaten egg yolks and mix thoroughly; cook about a minute or so longer. Chill until partially set. Beat egg whites and fold into chilled mixture. Whip the cream and fold into mixture. Pour into baked shell; chill until ready to serve. Serves 6 to 8.

Instead of whipping cream, I have used Cool Whip, and it is fine.

*Linda Petersen*

## Swish Pie O-So-Good

- |                                  |                                    |
|----------------------------------|------------------------------------|
| 1 can Eagle Brand milk           | 1 (No. 2) can crushed<br>pineapple |
| 1/4 c. lemon juice<br>(ReaLemon) | 1 med.-sized ctn. Cool Whip        |

Mix Eagle Brand milk and ReaLemon juice together; add pineapple and Cool Whip. Pour into a graham cracker crust and refrigerate until set firm. Makes a 9-inch pie.

Other fruit and sauce can be used--blackberry sauce, peach sauce, peaches (diced up fine), rhubarb sauce, blueberry, or whatever you would like.

*Dollie Kardoes*

## Impossible Pumpkin Pie

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| 3/4 c. sugar                      | 2 eggs                          |
| 1/2 c. Bisquick                   | 1 (16 oz.) can pumpkin          |
| 2 T. margarine or butter          | 2 1/2 tsp. pumpkin pie<br>spice |
| 1 (13 oz.) can evaporated<br>milk | 2 tsp. vanilla                  |

Grease a 9 or 10-inch pie plate. Beat all ingredients until smooth, 1 minute in blender on high or 2 minutes with hand beater. Pour into pie plate. Bake at 350° about 50 to 55 minutes, until knife inserted into center comes out clean.

*Betty Schutjer*

## Impossible Pumpkin Pie

3/4 c. sugar	2 T. melted oleo
1/2 c. flour	1 tsp. cinnamon
1 (16 oz.) can pumpkin	1/2 tsp. ginger
1 1/2 c. milk	1/4 tsp. salt
2 eggs	1/4 tsp. cloves

Blend all together in blender. Pour into greased pie tin. Bake at 375° for 45 to 50 minutes.

*Louise Goetsch*

## Creamy Pumpkin Pie

16 oz. pumpkin	1 tsp. cinnamon
1 can sweetened condensed milk	1/2 tsp. salt
2 eggs	1/2 tsp. ginger
	1/2 tsp. nutmeg

Mix well; pour into a 9-inch unbaked pie shell. Bake 15 minutes at 425°; reduce heat to 350° and bake 30 to 40 minutes longer.

*Marlys Mueller*

## Pumpkin Pie

1 1/2 c. cooked pumpkin (fresh or canned)	1/4 tsp. cinnamon
1 c. rich milk	2 eggs, slightly beaten
1 c. sugar	1 T. butter or oleo, melted
1/4 tsp. salt	1 (9") unbaked pie shell
1/4 tsp. nutmeg	

Combine ingredients. Mix thoroughly. Pour into pastry-lined pie pan. Bake in hot oven (425°) about 45 minutes, or until knife comes out clean when inserted into center. Serve with whipped cream, if desired.

I use extra nutmeg and cinnamon. Evaporated milk may be used; gives pie a nice texture.

*Marie E. Gingrich*

## Sensational Double-Layer Pumpkin Pie

- |                                 |                               |
|---------------------------------|-------------------------------|
| 4 oz. cream cheese,<br>softened | 1 c. cold milk or half & half |
| 1 T. milk or half & half        | 2 pkg. Jello vanilla pudding  |
| 1 T. sugar                      | 1 can pumpkin                 |
| 1 1/2 c. thawed Cool Whip       | 1 tsp. ground cinnamon        |
| 1 graham cracker pie crust      | 1/2 tsp. ground ginger        |
|                                 | 1/4 tsp. ground cloves        |

Mix cream cheese, 1 tablespoon milk and sugar in a large bowl with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of crust. Pour 1 cup of milk into bowl. Add pudding mix. Beat with wire whisk; mix until well blended, 1 to 2 minutes. Stir in pumpkin and spices with wire whisk; mix well. Spread over cream cheese layer. Refrigerate for at least 3 hours. Garnish with additional whipped topping and walnuts, if desired. Makes about 8 servings.

Try it! It's delicious!

*Melissa Heyer*

## Sour Cream Raisin Pie

- |                       |                   |
|-----------------------|-------------------|
| 1 egg                 | 1/4 tsp. cloves   |
| 1 c. sugar            | Pinch of salt     |
| 1 c. thick sour cream | 2 T. cornstarch   |
| 1 c. chopped raisins  | 2 (9") pie crusts |
| 1 T. cinnamon         |                   |

Beat egg thoroughly and add 1 cup sugar, mixed with cornstarch. Stir in 1 cup thick sour cream. Add 1 cup chopped raisins and cinnamon, cloves and salt. Pour into pastry-lined 9-inch pan. Cover with top crust. Bake at 375° for 45 minutes. If desired, may use only 1 crust.

This is an old recipe my mother used many years ago. Usually for my pie crusts. I use cold milk rather than water.

*Florence Eden*

*A man is not old until regrets take the place of dreams.*

## Raisin Cream Pie

Mix in saucepan:

**2/3 c. sugar**

**1/2 tsp. salt**

**3 T. cornstarch**

Stir in gradually 3 cups milk. Cook over medium heat; stir constantly until thick. Remove from heat; cool. Stir in 3 egg yolks (lightly beaten). Blend in hot mixture; cook 1 minute. Add 1/2 cup raisins, which have been softened in boiling water; drain. Add 1 teaspoon vanilla, 1 tablespoon butter or oleo. Pour in baked 9-inch pie shell. Top with meringue made by beating the 3 egg whites until foamy, add 6 tablespoons sugar and 1/4 teaspoon cream of tartar, while beating, until stiff peaks form. Spread over filling; brown in 350° oven for 8 to 10 minutes. Cool at room temperature and enjoy. Yields 6 or 8 pieces (9-inch pie).

*Mrs. Robert L. Penning*

## Raisin Cream Pie

**2 c. milk (scalded)**

**1 tsp. cinnamon**

**1 c. sugar**

**2 egg yolks**

**1 T. flour**

**1/2 c. raisins, cooked**

**1 T. cornstarch**

Make smooth paste with dry ingredients, a little of cold milk and egg yolks. Slowly add paste to milk and cook until thick. Add raisins, which have been cooked and drained. Pour into baked pastry shell. Cover with meringue and brown in oven.

*Janice Folkerts*

## Sour Cream Raisin Pie

**1 (9") baked pie shell**

**1 c. sour cream**

**1 1/2 c. raisins (water to cover)**

**1/2 c. milk**

**2/3 c. sugar**

**3 egg yolks**

**3 T. cornstarch (or pinch more)**

**1/2 c. water (from cooked raisins)**

**1/8 tsp. cloves**

**Dash of salt**

**1/2 tsp. cinnamon**

**1 tsp. vanilla**

**MERINGUE: 3 egg whites, beaten with 5 T. sugar**

Cook raisins until plumped; set aside after draining them; save at least 1/2 cup juice. Cook the remaining ingredients until thick; if too thick, use juice to thin down. Cook in top of double boiler. Pour in baked pie shell. Prepare meringue as usual; completely cover pie filling to the crust's edge. Brown in 375° oven until nearly browned.

This make a really nice, large, tasty pie.

*Leota Walrod*

## Fresh Strawberry Pie

- |                              |                           |
|------------------------------|---------------------------|
| 1 1/2 qt. fresh strawberries | 3 T. cornstarch           |
| 1 c. sugar                   | 3 1/2 T. strawberry Jello |
| 1 1/4 c. water               | 1 (9") baked pie shell    |

Boil 1 cup water with sugar 4 minutes. Add cornstarch with 1/4 cup water; pour into sugar-water mixture, stirring constantly until it boils and is thick. While hot, add dry Jello. Place berries in pie shell; pour hot mixture over berries. Cool at least 6 hours. Top with Cool Whip.

*Marietta Norris*

## Fresh Strawberry Pie

- |                                    |  |
|------------------------------------|--|
| 1 baked 9" pie shell               | 2 T. cornstarch  |
| 1 pt. (or more) fresh strawberries | 3 T. strawberry Jello, undissolved (can use wild strawberry Jello) |
| 1 c. sugar                         | 1 tsp. red food coloring   |
| 1 c. water                         |  |

Mix the sugar and cornstarch well. Add the water and cook until clear (about 4 minutes). Add Jello and coloring. Cool. Slice berries. Mix berries and filling; pour into pie shell. Refrigerate until set (2 to 3 hours or overnight). Before serving, top with whipped topping. Serves 6 to 8.

*Zelda Beal*

## Fresh Strawberry Pie

- |                    |                                  |
|--------------------|----------------------------------|
| 1/2 c. margarine   | 1 c. water                       |
| 1 c. flour         | 2 T. corn syrup                  |
| 1/4 c. brown sugar | 1/8 tsp. salt                    |
| 1 c. sugar         | 3 T. strawberry Jello            |
| 3 T. cornstarch    | 1 pt. sliced, fresh strawberries |

Blend margarine, flour and brown sugar into crumbs. Press into a 9-inch pie pan. Bake in microwave 4 minutes; rotate pan after 2 minutes. Cool. Make glaze of sugar, cornstarch, water, corn syrup and salt. Cook in a 4-cup glass bowl in microwave on HIGH for 3 to 4 minutes. Stir often. Cook until mixture is thick and clear. Stir in Jello. Cool slightly. Pour over sliced berries into pie shell. Stir down into berries. Use enough glaze to fill pan. Refrigerate overnight. Serve with Cool Whip.

*Louise Helfner*

## Strawberry Pie

Deep-dish baked pie shell  
2 sm. ctn. whipping cream  
1 sm. pkg. instant vanilla  
pudding

Sweetened strawberries,  
sliced  
Strawberry jam or jelly

Whip whipping cream slightly. Add vanilla pudding and continue whipping until fluffy. Place in cooled pie shell. Top with sweetened strawberries (sliced). A simple glaze is melted strawberry jam or jelly, spooned over the strawberries.

You may also use a blueberry pie filling in place of strawberries.

*Greta Aukes*

## Diabetic Strawberry Pie

1 (9") pie shell (your own,  
or graham cracker)  
1 (3 oz.) pkg. sugar-free  
strawberry Jello  
1 pkg. sugar-free vanilla  
pudding (not instant)

2 c. water  
2 to 3 pkg. Equal  
4 c. cut-up strawberries  
Lite Cool Whip

Mix the sugar-free Jello and sugar-free vanilla pudding with 2 cups water. Combine and bring to a full boil. Add the Equal; chill. Add sliced strawberries. Mix and chill until slightly thick; pour into pie shell. Chill. Serve with light Cool Whip.

*Pat Schutjer Loehr*

## Super Berry Pie

1 1/2 c. raspberries  
1 1/2 c. strawberries, sliced  
1 c. blueberries  
1 baked pastry shell  
(9"), cooled  
3/4 c. sugar

3 T. cornstarch  
1 1/2 c. water  
1 pkg. strawberry sugar-  
free Jello  
1 (8 oz.) ctn. Cool Whip  
lite topping

Mix berries in large bowl. Pour into pastry shell. Mix sugar and cornstarch in medium saucepan. Gradually stir in water until smooth, stirring constantly. Cook on medium heat until mixture comes to a boil; boil 1 minute. Remove from heat. Stir in gelatin until dissolved. Cool to room temperature. Pour over berries in pastry shell. Refrigerate 3 hours; spread topping over pie before serving. Serves 8 people.

*Bonnie Rike*

## Rhubarb Pie

- |                     |                                 |
|---------------------|---------------------------------|
| 1 baked pie crust   | 1 (3 oz.) pkg. strawberry Jello |
| 2 c. rhubarb, diced |                                 |
| 1 c. sugar          | 1 c. whipped cream              |

Boil rhubarb, sugar and Jello until rhubarb is soft. Cool mixture. Fold whipped cream into rhubarb mixture. Put into crust.

*Marlys Bruns*

## Rhubarb Raspberry Pie

- |                  |                         |
|------------------|-------------------------|
| 2 1/2 c. rhubarb | 1/3 box raspberry Jello |
| 1 c. raspberries | 1 c. sugar              |
| 3 T. tapioca     |                         |

Mix together; let stand 15 minutes. Bake at 450° for 15 minutes and then at 300° for 30 minutes.

*Wyona Harms*

## Rhubarb Custard Pie

- |                                |                   |
|--------------------------------|-------------------|
| 3 c. rhubarb, cut in 1" pieces | 3 T. flour        |
| 2 eggs, beaten                 | 1/4 tsp. salt     |
| 2 T. milk                      | 1/4 tsp. cinnamon |
| 1 1/2 c. sugar                 | 1 T. butter       |

Line a 9-inch pie plate with pastry. Combine beaten eggs, milk, sugar, flour, salt and cinnamon; mix with rhubarb. Pour into unbaked crust. Dot with butter on top.

- |                       |                    |
|-----------------------|--------------------|
| <b>CRUMB TOPPING:</b> | 1/2 c. brown sugar |
| 1/2 c. butter         | 1 c. flour         |

Blend together and put on top of pie. Bake 50 to 60 minutes, until rhubarb is done.

*Cherl Ubben*

## Crumb Rhubarb Pie

- |                |                 |
|----------------|-----------------|
| 2 eggs, beaten | 3 T. flour      |
| 2 T. milk      | 1/4 tsp. salt   |
| 1 1/2 c. sugar | 1/4 tsp. nutmeg |

Mix together and add 3 cups rhubarb. Pour into unbaked pie crust and dot with 1 tablespoon butter. Cover with crumb topping of 1/2 cup butter, 1/2 cup brown sugar and 1 cup flour. Mix like pie crust. Spread on pie. Bake for 50 to 60 minutes.

*Debi Spear*

## Rhubarb Pie with Streusel Top

3 eggs, well beaten  
1 1/2 c. sugar (added gradually) with 2 T. flour

3 c. cut-up rhubarb

**TOPPING:**  
1/2 c. brown sugar

2 T. soft butter  
2 T. flour

Mix well and put into unbaked pie shell. Crumble topping and put on top of first mixture. Bake at 400° for 15 minutes, then at 325° for 45 minutes.

*Irene E. Mayland*

## Rhubarb-Soda Cracker Pie

1 egg, beaten  
1 1/2 c. sugar  
3 c. rhubarb, diced

1/2 c. crushed soda crackers  
2 T. butter  
1/4 tsp. salt

**TOP CRUST:**  
1 c. oatmeal (quick)  
1/3 c. sugar

1/2 tsp. cinnamon  
1/4 tsp. salt  
1/3 c. melted butter

Pour into unbaked pie shell. Cover with top crust. Bake at 350°.

*Geneva Miller*

## Rhubarb Custard Pie

3 eggs  
2 T. milk  
2 c. sugar

4 T. flour  
3/4 tsp. nutmeg  
4 c. rhubarb

Beat eggs; add milk. Add sugar, flour, nutmeg and rhubarb. Put in double crust. Bake for 1 hour at 350°.

*Thelma Beenken*

## Rhubarb Cream Pie

1 1/2 c. sugar  
1/4 c. flour  
3/4 tsp. nutmeg

3 eggs, slightly beaten  
4 c. rhubarb, 1" slices

Combine above ingredients. Line a 9-inch pie plate with pastry. Fill and dot with 2 tablespoons butter or margarine. Top with crust and bake in a hot oven at 400° (50 to 60 minutes). Serve with ice cream or whipped cream.

*Alta Hamilton*

## Rhubarb Pie

- |                            |                            |
|----------------------------|----------------------------|
| <b>1 1/2 c. sugar</b>      | <b>3 eggs, well beaten</b> |
| <b>1 T. butter or oleo</b> | <b>3 c. rhubarb, cut</b>   |
| <b>3 T. tapioca</b>        | <b>1 pie crust</b>         |
| <b>1/2 tsp. nutmeg</b>     |                            |

Blend sugar, butter, tapioca and eggs until smooth. Pour over rhubarb in pastry-lined 9-inch pie plate. If rhubarb is a juicy brand, this recipe will run over. Deep-dish pie pan works the best. Bake at 450° for 10 minutes; 350° for 30 minutes, or until set.

*Valerie Stoffregen*

## Rhubarb Pie

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| <b>1 egg, well beaten</b>         | <b>Dash of salt</b>             |
| <b>3/4 c. sugar</b>               | <b>1/4 c. crushed pineapple</b> |
| <b>1 c. finely-sliced rhubarb</b> | <b>2 T. melted butter</b>       |
| <b>1/2 c. soda cracker crumbs</b> | <b>Pastry for 9" crust pie</b>  |

Combine sugar and egg. Add rhubarb, crumbs, few grains of salt, pineapple and butter. Mix thoroughly. Pour into pastry-lined pie pan. Cover with top crust. Bake in 425° oven for about 45 minutes.

*Lila Attig*

# Preserving

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# Common Household Cleaners

**Baking Soda:** If you run out of cleaners, baking soda is also a mild abrasive that will clean tubs and sinks. Dip a damp rag in baking soda and scrub. To get rid of hard-water stains on a fixture, sprinkle baking soda over it, then pour on some white vinegar. Wrap a terrycloth rag around the fixture and let it soak for at least an hour. Scrub with a stainless steel pad.

**Club Soda:** This is great for cleaning dull Formica counter tops. Pour undiluted club soda directly on the counter, wash, rinse with warm water, and wipe dry. To remove stains in the carpet, pour club soda on the stain and scrub. Rinse with a vinegar-and-water solution and wipe as dry as possible. To put the shine back on a stainless steel sink, rub it with a rag soaked with club soda and wipe the sink dry. To remove wallpaper glue which sometimes stains wallpaper after a hanging job, pour club soda on a rag, gently rub the glue away, then wipe it dry.

**Coke:** To remove old grease from a driveway, first soak it up with kitty litter, sand or sawdust. Sweep and then pour enough Coke over the stain to cover it. Let it soak for at least 20 minutes, but do not let it dry. Then brush it out with a patio broom or scrub brush. Pour Coke over the car battery to remove battery acid.

**Denture Cream:** Put on a toothbrush and scrub the grout in the shower. It really whitens and brightens it.

**Dishwashing Detergent:** For cruddy shower floors, wet the floor and sprinkle with powdered dishwasher soap. Scrub with a nylon brush or soap-filled pad.

**Dishwashing Anti-Spotting Agent (Jet Dry):** To clean those impossible-to-reach windows, put two to three tablespoons of liquid dishwashing soap and one tablespoon of Jet Dry in a spray bottle with a hose attachment that is used to spray insecticides. Fill the spray bottle with water, attach it to the hose, and spray one section of the window at a time. Rinse that section immediately with clean water. The water will sheet off, so there is no need to dry the window.

**Epsom Salts:** Add one cup of this to the final rinse when washing sheers to replace body often lost in the washing process.

**Gelatin:** To keep wrinkles out of Dacron sheers and give them body, dissolve one package of unflavored gelatin in one cup of boiling water and then add it to the final rinse after washing.

**Lemons:** Squeeze a fresh lemon over a stain on a Formica counter top. Let it soak for half an hour, then sprinkle some baking soda over the lemon juice. Scrub with a terrycloth rag, rinse and wipe dry. Light rust can be removed with a fresh lemon cut in half and dipped in salt. Rub it in and rinse it out.

**Meat Tenderizer:** To remove blood stains from washable fabrics, wet the stain and sprinkle on meat tenderizer. Rub the stained fabric together and launder.

**Milk:** Add one cup of milk to the final rinse when washing sheers. This will put the crispness back into them.

# Preserving

## Canned Deer Meat

Deer meat  
Beef tallow (few chunks)  
1/4 tsp. garlic salt

1/4 tsp. garlic powder  
1 tsp. Kitchen Bouquet

Pack pint jars fairly tight. Leave 1-inch room on top and fill with water. Pressure cook 20 minutes at 15 pounds pressure.

*Arnetta Norland*

## Home-Canned Beef

Beef roast, cubed  
Salt

Tallow (sm. cubes)

Pack cubed meat into sterilized jars. Work down with wooden spoon. Leave 1-inch on top. Add 1 pinch tallow. Add for quarts, 1 teaspoon salt; for pints, 1/2 teaspoon salt. No liquid. Wipe jar tops (must be very clean). Top with jar lids and tighten. Pressure cook quarts, 90 minutes at 10 pounds; pints, 75 minutes at 10 pounds. Remove from canner and do not adjust lids. Cover with towel and let cool. I use pickling salt.

*Doris Leeck*

## Freeze Peaches in Skin

Take peaches right from box and put on trays in freezer. When frozen, put them in plastic bags. When you want to eat them, run cold water over them in sink. The skin can then be pushed off. Put them into a dish and let them thaw at least an hour. They stay bright and taste like a fresh peach. Don't let them thaw before you take skins off, because the skins will cling.

*Gertrude Sunken*

## Frozen Peaches

2 (6 oz.) cans Adams frozen  
orange juice  
6 c. sugar

8 c. water  
1 crate peaches, peeled &  
sliced

Bring orange juice, sugar and water to boil; cool. Pour over sliced peaches; freeze. Put into quart or pint fruit jars. Wad a piece of wax paper up; put it on top of sliced peaches to keep peaches in the juice. Do this before you freeze it.

*Gertrude Sunken*

## Super Frozen Corn

18 to 20 c. raw corn (about  
30 ears)

1 lb. butter  
1 pt. half & half cream

Cut corn off cob and mix all this in a large roaster. Bake 1 hour in a 325° oven. Stir a few times during baking time. Cool and put in containers and freeze. Do not salt this until you use it. Makes 12 pint bags (about 1 1/2 cups each).

*Dawne Harms*

## Tomato Juice

1/2 bushel tomatoes  
1 qt. onions  
1 qt. celery  
1 qt. green peppers

1 sm. red pepper, if desired  
Sugar, to taste  
Canning salt, to taste

Wash tomatoes; remove bad spots and place in canner to boil (or large kettle). Use blender to chop up onions, celery and peppers, small amount at a time. Place vegetable mixture in canner with tomatoes, and boil until vegetables are done. Put through sieve to remove seeds and skins. Return to kettle and add sugar and salt to taste. Bring to a rolling boil. Fill the hot jars; cover with the hot lids and seal. I used open-kettle method for canning, but pressure cooker could be used.

*Mabel Dunmire*

## Tomato Cocktail Sauce

10 lb. tomatoes (25 med.)  
1 med. onion, diced  
1 green pepper, chopped  
2 stalks celery (or celery  
seed, tied in a bag)

2 bay leaves  
1/2 c. sugar  
2 tsp. salt  
1/4 tsp. pepper

Add water and simmer onion and green pepper while washing tomatoes, removing centers, any bad spots and any white parts. Cut into chunks and add to vegetables. Add bay leaves and celery. Simmer until vegetables are tender. Put through strainer or grind in blender. Return to kettle; add sugar, salt and pepper. Bring to a boil and ladle into jars. Seal in hot water bath for 45 minutes. Makes 3 quarts.

*Vicky Nelson*

## Refrigerator Pickles

- |   |  |
|---|--|
| <b>1 gal. washed, peeled,<br/>sliced med.-sized<br/>cucumbers</b> | <b>1 lg. green pepper, sliced<br/>finely<br/>2 to 4 bay leaves, sliced</b> |
|---|--|

Sprinkle with 3 tablespoons salt. Let stand 3 hours; drain well.

Mix:

- |                                |                          |
|--------------------------------|--------------------------|
| <b>3 c. sugar</b>              | <b>1 T. celery seed</b>  |
| <b>3 c. vinegar</b>            | <b>1 T. mustard seed</b> |
| <b>1 heaping tsp. turmeric</b> |                          |

Mix ingredients with drained cucumbers; store in jar in refrigerator. Stir once in a while. Keeps in refrigerator for months.

May add a jar of drained pimento or 1 to 2 heads of fresh dill (optional).

Nice to have for the holidays. I store them in a plastic ice cream bucket.

*Leota Walrod*

## Cucumbers

- |                              |                           |
|------------------------------|---------------------------|
| <b>7 c. sliced cucumbers</b> | <b>1 c. cider vinegar</b> |
| <b>1 c. diced onion</b>      | <b>1 T. salt</b>          |
| <b>1 c. green pepper</b>     | <b>1 tsp. celery seed</b> |
| <b>2 c. sugar</b>            |                           |

Mix ingredients and store in refrigerator. Add cucumbers as you pick. Can use large or small cucumbers (cut out seeds of the large cukes.) No cooking necessary.

*Ruth E. Hanson*

## Refrigerator Pickles

- |                                     |                           |
|-------------------------------------|---------------------------|
| <b>7 c. sliced cucumbers (thin)</b> | <b>1 c. vinegar</b>       |
| <b>1 c. sliced onions</b>           | <b>2 c. sugar</b>         |
| <b>2 T. salt</b>                    | <b>1 tsp. celery seed</b> |

Mix syrup of vinegar, sugar, salt and celery seed. Pour over onions and cucumbers. Don't heat sugar and vinegar.

*Beverly J. Gerdis*

## Refrigerator Pickles

1 c. vinegar

2 c. white sugar

1 T. salt

Some celery seed

6 c. cucumbers

1 c. sliced onions

1 c. sliced green peppers

In large bowl, mix together vinegar, sugar, salt and celery seed; pour mixture over sliced vegetables. This will keep 6 weeks in refrigerator in a covered container. Let stand for a few days before using it. Very good.

*Lola Krominga*

## Watermelon Pickles

6 lb. watermelon, untrimmed

Weigh with green rind on. De-rind melon; cover with boiling water, in which 1 teaspoon alum has been dissolved and 2 teaspoons salt. Boil until tender; drain. Remove and discard green skin and pink flesh from rind. Cut into 1-inch cubes (10 cups cubes, about 3 pounds). Can add a little red color. Use a large Pyrex bowl; refrigerate each night.

4 lb. sugar

2 c. water

1/2 tsp. oil of cinnamon\*

1/4 tsp. oil of cloves\*

Combine the above ingredients; bring to a boil. Pour over rinds; let stand. Each morning, drain syrup from rinds and bring to a boil. Repeat for 3 days. Heat rind and syrup, and jar up; seal.

Try pharmacy for the oils.

*In Memory of Ella Fisher*

*A boy becomes a man when he walks  
around a puddle instead of through it.*

## Crispy Sweet Pickles

**2 to 3 gal. med.-sized cucumbers, sliced or cut into chunks**

**1 c. pickling salt, dissolved in 1 gal. boiling soft water (poured over pickles)**

Put into nonmetal container (like crock or plastic pail). Let stand for 7 days. Cover with light cloth. On 8th day, drain and cover with boiling soft water. On 9th day, drain and cover with boiling soft water to which 2 tablespoons of alum has been dissolved. Let stand 1 day; drain and cover with the syrup below.

**2 qt. vinegar**

**1 pt. water**

**1 sm. btl. green food coloring (or less)**

**4 qt. sugar**

**3 T. mixed pickling spices (in bag)**

Bring to a boil and pour over pickles. Let stand 3 days. On 4th day, bring pickles and syrup to a boil; seal in hot jars.

*Toni Higgins*

## Sweet Dills

**1 qt. Kosher dill pickles**

Drain and slice pickles; save 1/2 of drained-off juices. Add 1 tablespoon white vinegar. Bring to a boil. Add 2 to 2 1/2 cups sugar. Mix with liquid. Add sliced pickles. Mix well. Cool. Refrigerate in jar.

*Inez Walrod*

*All the love we come to know in life  
springs from the love we knew as children.*

## Aristocratic Sweet Pickles

Use an enameled container. Slice cucumbers and put into brine of 1/2 cup salt to 1 gallon cold water for 8 days. Use medium cucumbers (amount according to what brine will cover). Drain after 8 days. Cover with cold water. Add 1/2 teaspoon alum. Simmer for 1/2 hour; drain. Cover with cold water; add 1/2 teaspoon ginger and simmer 1/2 hour. Drain.

Make the following syrup:

<b>1 pt. vinegar</b>	<b>1 tsp. each: cinnamon,</b>
<b>1 pt. water</b>	<b>cloves, mustard seed</b>
<b>2 pt. sugar</b>	<b>&amp; allspice (tied in a bag)</b>

Boil for 5 minutes. Add sliced pickles; simmer 1/2 hour. Seal in sterile jars. (Never boil.)

These are a very tasty pickle and easy to make. May need to double the syrup.

One tablespoon vinegar to 1 gallon of hard water makes it soft for soaking cucumbers. Soft water is best for making pickles; or boil hard water and let it stand 24 hours. Carefully remove scum.

*In Memory of Mildred Eden*

## Beet Pickles

<b>4 c. sugar</b>	<b>1 T. cinnamon</b>
<b>2 c. beet water</b>	<b>1 tsp. cloves</b>
<b>2 c. vinegar</b>	<b>1 tsp. allspice</b>
<b>1 lemon, sliced thin</b>	<b>Cooked beets</b>

Put all together; cook 10 minutes. Add sliced cooked beets. Bring to boil; seal in sterilized jars. Makes 4 quarts.

*Doris Leeck*

## Mrs. Marshall's Pickles

<b>1 pt. vinegar</b>	<b>1/2 c. salt</b>
<b>1 pt. water</b>	<b>1 c. sugar</b>

Boil together. Add onion or celery, placed on top or bottom of jar of pickles after jar is filled. Pour on hot liquid and seal. Very good.

This is my mother's, in memory of her (Alice Hammond).

*Lola Krominga*

## Peach Rhubarb Jam

8 c. sliced rhubarb  
4 c. sugar

1 (21 oz.) can peach pie  
filling  
1 (3 oz.) pkg. orange Jello

In a large bowl, combine rhubarb and sugar; allow to stand overnight. Transfer to a large saucepan and bring to a boil. Reduce heat and simmer for 10 minutes. Meanwhile, dice peaches and add filling to saucepan. Return to boiling. Remove from the heat. Add Jello and stir until dissolved. Spoon into jars. Cool completely. Refrigerate or freeze.

*Katherine J. Kurtzleben*

## Tomato Preserves

3 c. tomato pulp  
2 c. sugar

1 pkg. lemon Jello

Peel and chop tomatoes. Remove the seeds. Mix tomatoes and sugar in heavy pan and simmer for about 12 minutes. Remove from fire and add lemon Jello. Mix well and put into jars. Refrigerate.

This is Esther Petersen's famous Yellow Tomato Preserve recipe. Can use either yellow or red tomatoes.

*Toni Higgins*

## Crock-Pot Apple Butter

4 qt. peeled apples, sliced  
thin  
4 tsp. cinnamon

1/4 tsp. salt  
4 c. sugar  
1/4 tsp. cloves

Fill 4-quart crock-pot heaping full of peeled apples, sliced thin. Add 4 cups sugar and remaining ingredients and stir. Cook on high setting for 1 hour. Stir; then cook on low all day, until browned and thick. Stir occasionally. Put in jars and seal.

*Louise Heifner*

## Apple Butter

10 c. sugar

2 T. cinnamon

14 c. apple pulp

Mix this in a large roaster and put in it the oven. Cook this slowly at 300° until it thickens. You should stir it once in a while. This will make about 8 pints.

I have cooked it in the microwave until it thickens.

*Marie Schutter*

## Rhubarb Jam

4 c. rhubarb

1 c. orange slice candy

2 c. sugar

Wash rhubarb; cut into small pieces. Cut orange slice candy into small pieces. Add sugar to rhubarb and candy. Let stand until juice forms. Stir occasionally. Boil until thick, about 20 to 30 minutes. Put into sterilized glasses and seal with melted paraffin while hot.

This is a recipe my mother-in-law, Louise Eden, used.

*Florence Eden*

## Grape Jam

4 lb. Concord grapes or

1 box Sure-Jell

6 c., washed & stemmed

7 1/2 c. (or 3 1/4 lb.) sugar

Slip skins from ripe, washed grapes. Put skins in separate bowl. Add 1 cup water to the grape pulp. Cook, stirring often. Cook up really well, then remove the seeds by washing the pulp through a sieve. Chop or grind the skins. Add to the pulp in large kettle. Mix in Sure-Jell. Put on high heat; stir. When they come to a boil (a hard boil), add the sugar. Stir well to dissolve the sugar. Bring to a full rolling boil, stirring constantly, one that can be stirred down. Boil 1 minute; skim. Ladle into glasses; leave 1/2-inch space for covering with paraffin to seal.

This is a delicious jam.

*Leota Walrod*

## Peach Jam

- |  |  |
|--|--|
| <b>5 c. skinned &amp; crushed peaches (10 to 11 average)</b> | <b>1 (No. 2 1/2) can crushed pineapple, or (3 1/2 c., 1 (20 oz.) can &amp; 1 (8 oz.) can</b> |
| <b>7 c. sugar</b>  | <b>2 (3 oz.) pkg. strawberry Jello</b>   |

Combine mashed peaches, sugar and pineapple. Put on to boil for 15 minutes. Stir, and add the Jello. Stir to dissolve. Pour into jars; seal or cover with wax.

I think one could add 2 ounces bottled lemon juice to this recipe, as it's plenty sweet. We like the jam better. I used 11 peaches (size 50), and got 12 half-pint jars of jam.

*Leota Walrod*

## Zucchini Jam

- |   |   |
|---|---|
| <b>3 c. zucchini, peeled &amp; grated</b> | <b>1/4 c. lemon juice (bottled)</b>         |
| <b>3 c. sugar (can use a little less)</b> | <b>1/2 c. crushed pineapple (8 oz. can)</b> |

Mix well. Cook the above ingredients until the zucchini is done. Leave pan on burner. Add 1 box of apricot Jello. Stir until well dissolved. Cool. Put into jars. Cover with wax.

This recipe can be easily doubled.

*Leota Walrod*

## Raspberry Jelly

- |                          |                             |
|--------------------------|-----------------------------|
| <b>7 c. rhubarb</b>      | <b>4 c. sugar</b>           |
| <b>1 can pie filling</b> | <b>6 (6 oz.) pkg. Jello</b> |

Boil rhubarb, pie filling and sugar for 10 minutes. Remove from stove and add Jello. After this has cooled, put in plastic freezer containers or jars. This jelly freezes very well.

I use raspberry pie filling with raspberry Jello; strawberry pie filling with strawberry Jello; and blueberry pie filling with blueberry Jello.

*Judy Countryman Swenson*



## Sauerkraut

**Heads of cabbage**

**2 oz. canning salt for each**

**5 lb. shredded cabbage**

**Canning salt**

Place cabbage and salt in a 5-gallon crock jar. Stomp until juice forms. Add layers of cabbage and salt; keep stomping until jar is filled. Cover with clean plate and weight down until juice comes over it. Cover with clean cloth and put into a warm place to ferment. Check every 2 days and keep skimmed off. Keep tasting until it is as sour as you wish, which takes 2 to 3 weeks. Can in glass jars and process in pressure cooker at 10 pounds pressure for 5 minutes.

*Mabel Dunmire*

## Sauerkraut

**5 lb. cabbage, shredded**

**3 T. canning salt (level)**

Stir together shredded cabbage and salt; press in crock jar until liquid covers cabbage; repeat until crock is 1/2 to 3/4 full. Weight down so cabbage is covered with liquid and all air pockets are out of jar. Let work for 10 days to 2 weeks. Put into jars and process in water bath for 15 minutes.

*Marie Schutter*

## Cranberry Relish

Grind 1 package of washed and frozen cranberries. Add 1 peeled orange, 1 orange with peeling on and 2 unpeeled, washed apples. Add 1 1/2 cups crushed pineapple. Add 2 cups sugar. Mix and stir well before freezing. I use 1/2 pound oleo containers and freeze.

To use for cranberry salad, add diced celery, grapes and nuts (optional). Use 1 package cherry Jello, dissolved in scant 2 cups boiling water. Mix and pour into loaf pan. Refrigerate.

*Leota Walrod*

## Zucchini Relish

**10 c. ground, fresh  
zucchini (med.-sized,  
do not peel)**

**1 lg. onion  
1 green pepper  
3 T. pickling salt**

Mix and let stand overnight; drain. Rinse and drain again.  
Add the following ingredients:

**5 c. sugar  
2 1/2 c. vinegar (5%)  
1/2 tsp. pepper  
3/4 tsp. turmeric  
2 tsp. celery seed**

**1/4 tsp. allspice  
1 1/2 c. water  
1 tsp. nutmeg  
Dash of ginger**

Mix and bring to a boil. Mix all together well; bring to a boil. Boil until thick, 10 to 20 minutes, and seal up. Use an enameled container.

*Leota Walrod*

## Green Tomato Relish

**4 c. ground onions  
1 med. head cabbage  
(ground)  
10 green tomatoes**

**12 green peppers, chopped  
6 red peppers, chopped  
1/2 c. pickling salt**

Let stand overnight. Rinse and drain.  
Heat together and boil 5 minutes:

**6 c. sugar  
1 T. celery salt  
2 T. dried mustard**

**1 1/2 tsp. turmeric  
4 c. vinegar (cider)  
2 c. water**

Fill pint or quart jars as full as you want with mixture of onion, cabbage, tomatoes, etc. Pour hot sugar mixture over cabbage mixture in jars. Seal the jars with flats and rings; it will seal itself.

Very good on meats and can be used in salads.

*Judy Countryman Swenson*

*We can only appreciate the miracle of a sunrise  
if we have waited in darkness.*

## Pickle Relish

Grind:

6 pt. cucumbers (unpeeled,  
if sm. and not seedy)  
3 green peppers

6 med. onions  
1 sm. jar pimento

Boiling water

1/2 c. pickling salt

**SYRUP:**

1 pt. dark vinegar  
1 T. turmeric  
1 T. mustard seed

1 T. celery seed  
5 c. sugar  
1 heaping T. cornstarch

Prepare cucumbers, peppers, onions and pimento. Place in crock or enameled kettle and cover with boiling water and 1/2 cup pickling salt. Stir well. Let stand 2 hours and drain well. Prepare syrup of vinegar, spices and sugar, and boil for 5 minutes. Add cucumber mixture and cook for 20 minutes. Dissolve cornstarch in water; stir into relish and simmer for 10 minutes. Stir well. Pack into sterilized jars and seal. Makes 7 pints.

*Doris Leeck*

## Mom's Homemade Mustard

(The way my mother made homemade mustard)

1 part dry mustard  
1 part sugar  
2 parts flour

Little salt & pepper  
About 1/4 tsp. turmeric

Mix this well. Make a paste of this mixture with boiling water. Stir well and cool. Add a little vinegar and sweet pickle juice until right consistency.

*Delores Culbertson*

## Beet Wine

2 gal. beet juice  
2 gal. water  
15 lb. sugar

4 or 5 slices whole wheat  
bread  
2 cakes yeast

Combine first 3 ingredients in large canner; bring to boil. Stir well until sugar is dissolved. Boil 5 minutes. Pour into 5 or 6-gallon crock. Toast 4 to 5 slices of whole wheat bread really hard. Soften 2 cakes yeast and spread like butter on toasted bread; place yeast-side down on juice. (Use enough bread to cover top.) Cover with cloth or lid so dirt will not drop in. Let stand in basement for at least 6 weeks. Strain through a cloth and place in bottles or fruit jars.

The older it gets, the more potent it becomes. *Doris Leeck,  
In Memory of Recca Hipp*



# Salads

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# Common Household Cleaners

**Mentholatum and Mayonnaisse:** To remove water rings on real wood furniture, rub them with mentholatum or mayonnaisse; let set for eight hours, then lightly sand with a dry Scotch-Brite pad and polish with oil.

**Rubbing Alcohol:** To clean a chandelier the easy way, put two teaspoons of rubbing alcohol and one pint warm water into a spray bottle and drench the chandelier. Let it drip dry. (Be sure the lights are off and cool.)

**Salt:** To recondition sponges, soak them in two tablespoons of salt to two quarts of water, then wash them in the washing machine with the towels. A fresh Kool-Aid stain can be removed from the carpet by sprinkling salt over the stain. It will absorb the stain. Vacuum the carpet and rinse with a vinegar-and-water solution. Absorb grease spots in fabric or carpet with salt.

**Tang:** Great for hard-water stains or hard-water build-up in dishwashers. Wet the stain and sprinkle Tang over it. Let it stand for one hour, then load the dishes; add the dishwasher detergent and run it through a normal cycle. If you have trouble with spotting on dishes or glasses, add one-half teaspoon Tang to the dishwasher detergent every time you wash the dishes.

**Toothpaste:** To remove a water ring on furniture, coat the ring with white toothpaste and let it set for eight hours. Lightly sand with a dry Scotch-Brite pad and polish with oil. To remove crayon from a washable surface, put white toothpaste on a terrycloth rag and scrub.

**Vinegar:** Put one-half cup of vinegar in an ice-cube tray, fill the tray with water, and freeze. Grind the vinegar cubes down the sink garbage disposal once a week. The ice cubes sharpen the blades and the vinegar cleans and freshens the disposal. Vinegar will remove fish and onion odors from dishes, utensils and hands. A line left from letting down a hem sometimes can be removed by sponging it with vinegar and then pressing it with an iron on the wrong side of the fabric. Discoloration of clothes caused by perspiration stains and soft-drink and wine stains can sometimes be remedied by sponging them with white vinegar on the spot and continually blotting up the moisture. Lay a dry towel over the stain, put a heavy object on it, and leave it overnight.

**Worcestershire Sauce:** This polishes brass. Put it directly on the brass object, scrub it with an SOS pad, rinse and wipe dry.

**Yogurt (unflavored):** This is the best cleaner for piano keys. Rub it on and wipe it dry.

# Salads

## Apple-Snickers Salad

4 or 5 Granny Smith apples,  
unpeeled & sliced in bite-  
size pieces

5 or 6 Snickers bars,  
thinly sliced

1 ctn. sour cream

1/2 ctn. Cool Whip

Mix all ingredients together and refrigerate. This can be made larger or smaller, depending on amounts you wish to serve.

*Doris Buss*

## Apple Salad

1/4 c. red hot candies

2 c. water

1 (6 oz.) or 2 (3 oz.) pkg.  
cherry Jello

1 qt. applesauce

Ring mold, or other bowl

(8" ring mold, or 1 1/2 qt.  
bowl)

Heat water and red hots until dissolved. Stir in Jello; stir until dissolved. Add applesauce. Pour into ring mold or other bowl. Chill. When set, unmold salad and put on pretty plate.

This is a tasty salad to serve with meat dishes.

*Florence Eden*

## Elegant Apple Salad

1 sm. pkg. lemon Jello

1 c. boiling water

1 c. pineapple juice

1/4 tsp. lemon flavoring

4 c. raw apples, shredded

1/2 c. Cheddar cheese,  
shredded

1 1/2 c. crushed or tidbit  
pineapple, drained

Mix Jello, water, juice and flavoring. When it starts to congeal, fold in apples, cheese and pineapple. Top with 2 cups whipped topping and 1 cup miniature marshmallows. (I put a little grated cheese on top--makes it pretty, too.) Cut in squares, and serve on lettuce.

*Viva Ringsdorf*

## Blueberry Salad

- |                                   |                                  |
|-----------------------------------|----------------------------------|
| 2 sm. pkg. Concord grape<br>Jello | 1 lg. can crushed pine-<br>apple |
| 2 c. boiling water                | 1 can blueberry pie filling      |

### TOPPING:

- |                    |              |
|--------------------|--------------|
| 8 oz. cream cheese | 1/2 c. sugar |
| 1 c. sour cream    | 4 T. vanilla |

Dissolve Jello in boiling water. Add pineapple with juice; add the pie filling. Pour into mold or a 9x13-inch pan. Chill until firm.

**Topping:** Combine cream cheese, sour cream, sugar and vanilla. Mix well. Spread over firm Jello.

*Jeri Ann Taylor*

## Fresh Broccoli Mandarin Salad

- |                                       |   |
|---------------------------------------|---|
| 1 egg + 1 egg yolk, lightly<br>beaten | 4 c. fresh broccoli florets                 |
| 1/2 c. granulated sugar               | 1/2 c. raisins                              |
| 1 1/2 tsp. cornstarch                 | 6 slices bacon, cooked<br>& crumbled        |
| 1 tsp. dry mustard                    | 2 c. sliced, fresh mush-<br>rooms           |
| 5 1/4 c. tarragon wine<br>vinegar     | 1/2 c. slivered almonds,<br>toasted         |
| 1/4 c. water                          | 1 (11 oz.) can mandarin<br>oranges, drained |
| 3 T. butter or margarine,<br>softened | 1/2 lg. red onion, sliced                   |
| 1/2 c. mayonnaise                     |   |

In top of double boiler, whisk together 1 egg plus yolk, sugar, cornstarch and mustard. Combine vinegar and water. Slowly pour into egg mixture, whisking constantly. Place over hot water and cook, stirring constantly, until mixture thickens. Remove from heat. Stir in butter and mayonnaise. Chill. Toss dressing with remaining ingredients in serving bowl. (Dressing may be prepared a day or two in advance.) Yield: 10 to 12 servings.

*Leona Nau*

## Broccoli Salad

1 sm. head broccoli

3/4 c. raisins

1 c. sunflower seed nuts

1/2 c. onion

12 strips bacon, cut in  
pieces & fried crisp

### SALAD DRESSING:

1 c. mayonnaise

(I use Miracle Whip)

2 tsp. vinegar

(I didn't use that much)

Fold in bacon during the last step.

*Mrs. Forrest Eckels*

## Broccoli Salad

1 to 2 bunches broccoli

1 pkg. sunflower nuts

Red grapes

1 lb. bacon

Chopped red onion

1/2 c. Miracle Whip

3 to 4 T. sugar

1 tsp. lemon juice

Cook bacon until crisp and then crumble. Combine broccoli, grapes, bacon, onion and sunflower nuts. Mix Miracle Whip, sugar and lemon juice; pour over broccoli mixture and mix well.

*Joleen Heyer*

## Broccoli Salad

4 c. chopped broccoli  
flowerets

1/2 c. raisins

1/2 c. chopped red onion

8 strips of bacon, crisply  
fried & crumbled

1/2 c. sunflower seeds

### DRESSING:

1/2 c. Miracle Whip

1/4 c. sugar

1 T. vinegar

Toss together the broccoli, raisins, onion, bacon and sunflower seeds. Mix in the dressing and refrigerate overnight.

*Violet Loeschen*

## Broccoli Salad

- |  |                              |
|--|------------------------------|
| <b>4 to 5 c. broccoli</b>                                  | <b>1 c. sunflower seeds</b>  |
| <b>1 c. white raisins</b>                                  | <b>1/2 c. salad dressing</b> |
| <b>1/4 c. red onion, chopped</b>                           | <b>3 to 4 T. sugar</b>       |
| <b>10 strips bacon, cooked,<br/>drained &amp; crumbled</b> | <b>1 T. lemon juice</b>      |

Cut up broccoli into flowerets; can use some stalks, if needed. Combine broccoli, raisins, onion, bacon and sunflower seeds. Combine salad dressing, sugar and lemon juice. Put on broccoli mixture and mix together.

*Marie Schutter*

## Broccoli Salad

- |                             |  |
|-----------------------------|--|
| <b>1 bunch broccoli</b>     | <b>Sunflower seeds</b>                             |
| <b>1 c. raisins</b>         | <b>1 lb. bacon, fried crisp &amp;<br/>crumbled</b> |
| <b>1 red onion, chopped</b> |  |
| <b>DRESSING:</b>            | <b>1/4 c. sugar</b>                                |
| <b>1/2 c. mayonnaise</b>    | <b>1 T. red wine vinegar</b>                       |

Mix all ingredients together and refrigerate overnight.

*Robin Rode*

## Broccoli Salad

- |   |                                   |
|---|-----------------------------------|
| <b>1 lg. head broccoli,<br/>chopped</b>               | <b>1/2 c. plumped raisins</b>     |
| <b>1 med.-sized onion,<br/>chopped</b>                | <b>1/4 c. chopped nuts (opt.)</b> |
| <b>4 strips bacon, fried crisp<br/>&amp; crumbled</b> | <b>1 c. real mayonnaise</b>       |
|   | <b>2 T. vinegar</b>               |

Mix all vegetables, bacon, raisins and nuts together in medium-sized bowl. Mix separately the mayonnaise and vinegar. Must use real mayonnaise. Combine all ingredients; cover and refrigerate several hours before serving. This stays well in a refrigerator for several days. Yields approximately 4 to 6 cups of salad.

*Donna Kitzinger*

## "Under Yum, Yum Tree" Cabbage Salad

- |                       |                                  |
|-----------------------|----------------------------------|
| 1 box ring macaroni   | 1 c. Miracle Whip salad dressing |
| 2 c. shredded cabbage | 1/2 c. sugar                     |
| 1 med. cucumber       | 1/2 c. white vinegar             |
| 1 med. onion          | 1/2 c. green pepper              |
| 1 tsp. salt           |                                  |

Remove the seeds from the cucumber, but leave skin on; then chop or grate. Cook and drain the macaroni; add the shredded cabbage and cucumber. Add chopped onion; sprinkle the salt over these ingredients. Mix the salad dressing, sugar and vinegar together; add to the above ingredients. Lastly, add the green pepper. Mix ahead of serving time, to let flavors blend. Keeps well!

*Mrs. Ivy Woltz*

## Coleslaw Dressing

- |                       |                 |
|-----------------------|-----------------|
| 1 c. sour cream       | 3/4 tsp. salt   |
| 1/2 c. salad dressing | 1/4 tsp. pepper |
| 2 T. vinegar          | 4 T. sugar      |

Mix all together. Keeps for a long time in refrigerator.

*In Memory of Clarice Krantz*

## Ramen Coleslaw

- |  |                        |
|--|------------------------|
| 1 head bok choy                          | 1/2 c. sunflower seeds |
| 5 green onions, chopped                  | 1/2 c. sesame seeds    |
| 3 pkg. Ramen noodles<br>(mashed in pkg.) | 1 c. sliced almonds    |

### SAUCE:

- |                |                                       |
|----------------|---------------------------------------|
| 3/4 c. oil     | 1/2 c. white vinegar                  |
| 1/2 c. sugar   | 2 pkg. Ramen noodles<br>seasoning mix |
| 2 T. soy sauce |                                       |

Sauté the almonds, sesame seeds, sunflower seeds and noodles in butter. Mix sauce ingredients together. Pour over the bok choy and onion. Refrigerate after mixing. Makes a large bowl of salad.

*Irene Gray*

## Cabbage Slaw

<b>8 c. cabbage, shredded</b>	<b>1 pepper, grated</b>
<b>1 onion, chopped</b>	<b>1/2 c. mayonnaise</b>
<b>2 carrots, grated</b>	
<b>DRESSING:</b>	
<b>1 (3 oz.) pkg. lemon Jello</b>	<b>1 tsp. celery seed</b>
<b>1/2 c. vinegar</b>	<b>1 tsp. salt</b>
<b>1 1/2 c. sugar</b>	<b>1/4 tsp. pepper</b>
	<b>1 c. salad oil</b>

Combine cabbage, onion, carrots, pepper and mayonnaise. Marinate 6 to 8 hours. Then combine the sugar and Jello; stir in vinegar, celery seed, salt and pepper, and boil for 1 minute. Begin beating, and add salad oil and whip until it looks creamy. Add to cabbage. Will keep in refrigerator quite awhile. Also can be frozen.

*Marie Schutter*

## Oriental Cabbage Salad

<b>1 head Chinese cabbage</b>	<b>1 stick butter or margarine</b>
<b>3 bunches green onions</b>	<b>1 c. oil</b>
<b>1 pkg. Ramen noodles &amp; seasoning</b>	<b>1/2 c. vinegar</b>
<b>1 (8 oz.) pkg. slivered almonds</b>	<b>1 c. sugar</b>

Chop the cabbage and green onions fine; mix together. Brown the noodles (crushed) and seasoning, almonds, and the butter in a frypan. Watch and stir, as it burns easily. Mix with the cabbage and green onions. Bring the oil, vinegar and sugar to a boil. Cool completely before putting on cabbage.

*Myrth Akkerman Ugland*

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

## 24-Hour Cabbage Slaw

- |                                  |                              |
|----------------------------------|------------------------------|
| 1 med. head cabbage,<br>shredded | 1/2 c. sugar                 |
| 1 sm. onion, grated              | 1 green pepper, finely diced |
|                                  | 6 stuffed olives, sliced     |

### DRESSING:

- |                       |                         |
|-----------------------|-------------------------|
| 1 c. white vinegar    | 1 tsp. salt             |
| 1 tsp. celery seed    | 1 tsp. prepared mustard |
| 1/8 tsp. black pepper | 1/2 c. salad oil        |

Prepare the vegetables and place into a large bowl. Sprinkle the sugar over the mixture, then make the dressing.

**Dressing:** Boil the dressing ingredients together for 3 minutes. Add (hot) to the cabbage mixture. Cover, and let stand in the refrigerator for 24 hours before serving. This slaw will be good as long as there is any left. Serves 6.

*Jo Frerichs*

## Cabbage Slaw

- |                          |                    |
|--------------------------|--------------------|
| 2 shredded heads cabbage | 3/4 c. oil         |
| 2 to 3 shredded carrots  | 1 T. salt          |
| 1 diced onion            | 2 T. sugar         |
| 1 c. sugar               | 1 T. celery seed   |
| 1 c. vinegar             | 1 tsp. dry mustard |

Mix cabbage, carrots, onion and sugar. Let stand; stir. Combine vinegar, oil, salt, sugar, celery seed and dry mustard. Boil 2 to 3 minutes. Cool. Pour over cabbage mixture.

*Margaret Phelps*

## Lemon Coleslaw

- |                       |                            |
|-----------------------|----------------------------|
| 6 c. shredded cabbage | 1/4 tsp. mustard seed      |
| 2 c. shredded carrots | 1/3 c. vinegar             |
| 1 onion               | 1 c. sugar                 |
| 1 green pepper        | 1 (3 oz.) pkg. lemon Jello |
| 3/4 c. salad oil      | 1 tsp. salt                |
| 1 tsp. celery seed    |                            |

Combine vegetables and pour salad oil over with celery seed and mustard seed. Let stand while you heat mixture of vinegar, water, sugar and salt. Bring this to a boil and add lemon Jello. Stir until dissolved. Cool. Pour over vegetable mixture. Mix well.

Keeps well 2 to 3 weeks in refrigerator, tightly covered.

*Pamela Ludwig Hansen*

## Cucumbers and Onions

4 or 5 cucumbers, peeled & sliced	1/2 c. sugar
2 sm. onions, sliced	1/4 tsp. salt
1 c. salad dressing	1/8 tsp. pepper
4 T. vinegar	1/4 tsp. parsley flakes

Put cucumbers and onions in a bowl. Mix the rest of the ingredients together and pour over. Let marinate together for at least four hours in refrigerator. Keeps several days in refrigerator.

*Louise Heifner*

## Frozen Slaw

1 med. head cabbage, chopped or shredded	1 c. white vinegar
1 tsp. salt	1/2 c. water
3 ribs celery, chopped	2 c. sugar
1/2 green pepper, chopped	1 tsp. celery seed
	1 tsp. mustard seed

Sprinkle salt over cut cabbage and let stand for 1 hour. Squeeze out fluid. Mix cabbage, celery and green pepper. Mix remaining ingredients and bring to a boil; boil 1 minute. Cool. Pour over cabbage mixture and freeze. This slaw is crisp and fresh when defrosted.

*Arlene Rafdal*

## Cauliflower-Broccoli Salad

1 head cauliflower	2 or 3 carrots
1 bunch broccoli	1/2 med. red onion

### DRESSING:

1 c. real mayonnaise (not Miracle Whip)	1/2 c. sugar
	2 T. vinegar

10 slices bacon	1 c. salted sunflower seeds
-----------------	-----------------------------

Break cauliflower and broccoli into pieces. Shred carrots. Mince onion. Place into bowl; mix. Mix mayonnaise, sugar and vinegar in separate bowl. Mix. Add to vegetables. Before serving, fry bacon crisp, and cut into pieces; add to salad. Add sunflower seeds; mix. Serve.

*Rose Erickson*

## Cauliflower and Broccoli Salad

- |                             |                 |
|-----------------------------|-----------------|
| 1 sm. head cauliflower      | 1 c. mayonnaise |
| 1 sm. head broccoli         | 1 c. sour cream |
| 6 radishes                  | 1 T. milk       |
| 1 pkg. dry Italian dressing |                 |

Break heads of cauliflower and broccoli into small pieces. Add sliced radishes. Mix mayonnaise, sour cream, milk and dry Italian dressing. Pour over the vegetables and mix well. Chill several hours before serving in a medium serving bowl. Serves 8.

*Thresa Baade*

## Cauliflower and Pea Salad

- |                             |                          |
|-----------------------------|--------------------------|
| 1 c. white sugar            | 1 sm. onion, chopped     |
| 1/2 c. water                | 1 c. mayonnaise          |
| 1/2 c. vinegar              | 3/4 T. milk              |
| 1 head cauliflower          | 1 1/2 tsp. seasoned salt |
| 1 (10 oz.) pkg. frozen peas | 1 tsp. dill weed         |

Dissolve sugar in the water and vinegar. Pour over 1 head cauliflower (broken in bite-size pieces) and frozen peas (cooked lightly and drained). Let stand overnight to marinate; drain well. Mix onion (chopped), mayonnaise, milk, seasoned salt and dill weed. Add to the vegetables; mix well and chill before serving.

Keeps well several days, if stored in Tupperware.

*Betty Phelps, Marilyn Bengtson*

## Caesar Salad

- |                                   |                          |
|-----------------------------------|--------------------------|
| 1 clove garlic, minced & peeled   | 1 T. sour cream          |
| 1 c. olive oil                    | Few drops of lemon juice |
| 1/2 tsp. salt                     | 3 T. Parmesan cheese     |
| 1/4 tsp. dry mustard              | 2 heads romaine lettuce  |
| Black pepper, to taste            | 4 oz. feta cheese        |
| Few drops of Worcestershire sauce | 12 oz. croutons          |

Mix garlic, olive oil, salt, dry mustard, black pepper, Worcestershire sauce, sour cream and lemon juice. Let stand overnight. Pour over following: Parmesan cheese, lettuce, feta cheese and croutons.

*Irene Gray*

## Cherry Cream Freeze

1 1/3 c. sweetened condensed milk  
1/4 c. lemon juice  
3/4 c. crushed pineapple

1 can cherry pie filling  
1/4 tsp. almond extract  
2 c. whipped cream, or Cool Whip

Combine first five ingredients in large bowl. Mix well. Gently fold in whipped cream until evenly blended. Turn mixture into a 9x5x3-inch loaf pan. Cover tightly with aluminum foil. Freeze 24 hours. Unmold on serving tray.

*Darlene Ricklefs*

## Cherry Salad

2 (3 oz.) pkg. cherry Jello  
1 c. boiling water  
1 can cherry pie filling  
1 c. chopped apples

1 c. chopped celery  
1/2 c. chopped nuts  
Cool Whip, if desired

Dissolve gelatin in hot water. Cool and add other ingredients and mix. Pour into a 3-cup mold or bowl. Chill until set. Serves 8 to 10. Can frost with Cool Whip, if desired.

You may also substitute any kind of Jello and pie filling.

*Janice Ludwig*

## Cherry Fluff Salad

1 can cherry pie mix  
1 can Eagle Brand milk  
1 can crushed pineapple, drained

1 regular-size ctn. Cool Whip  
2 c. mini marshmallows  
Walnuts or pecans (opt.)

Mix together and place into bowl; refrigerate. May also be frozen.

*Verla Brandt*

## Cheese Salad

1 lb. cottage cheese (small-curd)  
1 sm. pkg. orange Jello

2 pkg. Dream Whip, prepared  
2 sm. cans mandarin oranges, well drained

Mix together the cottage cheese and the Jello. Add Dream Whip and oranges. Fix at least 10 or 15 minutes before serving.

*Kathy Miller Marino*

## Chinese Noodle Salad

- |                             |                      |
|-----------------------------|----------------------|
| 1 bag shredded cabbage      | 5 green onions       |
| 1/2 c. oil                  | 1 oz. sesame seeds   |
| 1 sm. pkg. slivered almonds | 2 pkg. Ramen noodles |
| 1 c. salad oil              | 1/2 c. vinegar       |
| 1 c. sugar                  | 2 tsp. soy sauce     |

Mix shredded cabbage and diced green onions. Sauté oil, sesame seeds, slivered almonds, Ramen noodles, broken in small pieces (discard flavoring packet).

**Dressing:** 1 cup salad oil, 1/2 cup vinegar, 1 cup sugar and 2 teaspoons soy sauce. Blend with beater until sugar is dissolved. Twenty minutes before serving, mix salad oil, vinegar and sugar. Chill, and serve. Keep chilled.

*Beverly J. Gerdis*

## Chinese Chicken Salad

- |                       |                           |
|-----------------------|---------------------------|
| 1 lb. chicken, cooked | 1 tsp. MSG                |
| 4 green onions        | 1 tsp. pepper             |
| 2 T. toasted almonds  | 3 T. vinegar              |
| 2 T. sesame seeds     | 1/4 c. vegetable oil      |
| 1 head lettuce        | Dash of soy sauce         |
| 2 T. sugar            | Dash of garlic powder     |
| 1 tsp. salt           | 1 sm. can Chinese noodles |

Toss all following ingredients together: cooked and shredded chicken (4 slices of bacon, finely chopped, can be substituted for the chicken), finely-chopped green onions, chopped and toasted almonds, sesame seeds (nuts can be omitted), and shredded lettuce. Mix: sugar, salt, MSG, pepper, vinegar, oil, soy sauce and garlic powder. Blend into the above lettuce mixture. Before serving, add a small can of Chinese noodles.

*Cindi Baade Sweedler*

## Cookie Salad

- |                                |                            |
|--------------------------------|----------------------------|
| 1 pkg. instant vanilla pudding | 1 lg. can mandarin oranges |
| 1 c. milk                      | 1 lg. can pineapple chunks |
| 8 oz. Cool Whip                | 2 bananas                  |
| 1 tsp. vanilla                 | 18 striped Keebler cookies |

Mix package of pudding with one cup of milk. Add Cool Whip and vanilla. Refrigerate overnight. In A.M., drain oranges and pineapple. Add to mix. Refrigerate. Before serving, add 2 bananas, sliced, and cookies broken into pieces.

*Rose Erickson*

## Special Cranberry Salad

- |                                       |                                  |
|---------------------------------------|----------------------------------|
| 1 pkg. cranberries                    | 1 1/2 c. halved, seedless grapes |
| 2 c. sugar                            | 1/2 c. walnuts, chopped          |
| 1 c. crushed pineapple, drained       | 1 pt. whipping cream, whipped    |
| 1 (10 1/2 oz.) pkg. mini marshmallows |                                  |

Chop the cranberries in a food processor or blender. Add sugar to the cranberries and let the mixture stand in refrigerator until the sugar has dissolved. Add marshmallows, pineapple, grapes and walnuts. Fold in the whipped cream, and chill.

*Lorraine Rike*

## Thelma's Cranberry Salad

- |                             |                            |
|-----------------------------|----------------------------|
| 6 oz. cherry Jello          | 1/2 c. finely-diced celery |
| 2 c. hot water              | 2 T. salad dressing        |
| 1 can whole cranberry sauce | 2 c. Cool Whip             |

Mix Jello and hot water until dissolved. Add cranberry sauce which has been mixed up with a fork. Add to Jello, along with the celery. Pour all into a 9x13-inch pan. Let stand until firm. Combine salad dressing and Cool Whip; spread over firm Jello. May sprinkle a few nuts on top. This salad keeps several days in the refrigerator. Serves 12.

*Mrs. Roy Walrod*

## Cranberry Pineapple Salad

- |  |                               |
|--|-------------------------------|
| 1 (6 oz.) pkg. raspberry Jello             | 3/4 c. orange juice           |
| 1 3/4 c. boiling water                     | 1 T. lemon juice              |
| 1 (16 oz.) can jellied cranberry sauce     | 1/2 c. chopped walnuts        |
| 1 (8 oz.) can crushed pineapple, undrained | Lettuce leaves                |
|  | Mayonnaise, or salad dressing |

In a bowl, dissolve Jello in boiling water. Break up and stir in cranberry sauce. Add pineapple, orange juice and lemon juice. Chill until partially set. Stir in nuts. Pour into medium Pyrex glass pan. Chill until firm. Cut into squares. Serve each on a lettuce leaf, and top with a dollop of mayonnaise. Makes 12 servings.

*Pat Schutjer Loehr*

## Cranberry Delight Salad

Dissolve:

**1 (3 oz.) pkg. raspberry  
Jello**

**1 (3 oz.) pkg. lemon Jello  
4 c. water (2 hot & 2 cold)**

Chill until slightly thickened.

**2 c. ground, fresh  
cranberries**

**1/2 c. nuts**

**3/4 c. crushed pineapple**

**2 c. chopped celery**

**1 1/2 c. sugar**

**1 2/3 c. white grapes**

Stir together and let stand a few minutes. Fold into Jello. Chill until firm. Serve with mayonnaise.

*Margaret Stecker*

## Cranberry-Applesauce Salad

**2 (3 oz.) pkg. strawberry  
Jello**

**1 (16 oz.) can Mussel-  
man's applesauce, or**

**1 c. boiling water**

**1 3/4 c. of fresh**

**1 can whole cranberry  
sauce**

Dissolve Jello in boiling water; add cranberries and stir until dissolved. Add applesauce. Pour into oiled mold or a bowl.

Delicious with meat, especially chicken, or turkey, or pork.

*Lillian Honken,  
by Doris Leeck*

## Cranberry Apple Salad

**1 (6 oz.) pkg. raspberry  
Jello**

**1 can whole cranberries**

**2 c. boiling water**

**2 c. thawed Cool Whip**

**1 1/2 c. cranapple drink**

**1 apple, finely diced**

Dissolve Jello in boiling water. Add drink mix; measure 2 cups and chill until slightly thickened. Add cranberry sauce to remaining gelatin, blending well; set aside. Blend whipped topping in the 2 cups gelatin; add apple. Chill until thick, in a 8-cup bowl. Chill until set, but not firm. Chill remaining Jello until thick. Spoon creamy layer over this. Chill for 3 hours. Makes 12 servings.

*Maxine Madetzke*

## Sliced Cucumbers

1/4 c. sugar	Salt & pepper
1/4 c. water	Sliced onion
3 T. vinegar	2 cucumbers, thinly sliced

Mix sauce ingredients and pour over cucumbers. Serve.

*Barb Meyer,  
Burt, IA*

## Dump Salad

1 lg. ctn. large-curd cottage cheese	1 can mandarin oranges, drained
1 can crushed pineapple, drained	1 (3 oz.) pkg. orange Jello
	1 ctn. Cool Whip

Drain cottage cheese. Place into bowl and pour dry Jello over cottage cheese; mix well. Add rest of ingredients; mix well. Cool 3 to 4 hours before serving.

*Marietta Norris*

## Easy Salad

1 c. applesauce	1/4 to 1/2 c. cut-up celery
1 pkg. red Jello	1/4 to 1/2 c. nuts
1 c. 7-Up	

Bring applesauce to a boil. Stir in Jello and dissolve well. Add 7-Up; it will foam, so it is best to put in a dish or mold to accommodate. Add celery and nuts, if you prefer.

*Maureen Slepser*

## Fruit Compote

(Warm)

1 (29 oz.) cans apricots	1 can red cherries
1 (29 oz.) can pears	1 (20 oz.) can tidbit pineapple
1 (29 oz.) can red peaches	

### SYRUP:

1 c. apricot juice	2 T. cornstarch
1/2 c. brown sugar	4 T. butter
1/4 tsp. curry powder	1/2 tsp. ginger
1 tsp. cinnamon	2 tsp. lemon juice

Drain and chop fruit into bite-size pieces. Cook rest into a syrup and pour over fruit. Refrigerate overnight. Heat to serve.

Good for a winter brunch.

*Mavis Looft*

## Fruit Salad

- |                              |   |
|------------------------------|---|
| 4 cans mandarin oranges      | 2 pkg. vanilla pudding<br>(not instant) |
| 2 lg. cans pineapple tidbits | 3 T. sm. pearl tapioca                  |
| 1 lg. can peach sauce        |   |
| 2 pkg. strawberry Jello      |   |

Drain the fruit; save one quart of juice. Mix well. Mix the Jello, pudding, and the tapioca with the one quart of juice. Cook until thick; stir constantly. Cool. Pour over the fruit mixture. Add four bananas, sliced. Can add a package of frozen strawberries. This makes a large batch.

*Pat Schutjer Loehr*

## Cool and Creamy Fruit Salad

- |  |                        |
|--|------------------------|
| 1 (8 oz.) pkg. cream<br>cheese, softened | 2 c. peach slices      |
| 2 T. lemon juice                         | 2 c. blueberries       |
| 1 tsp. grated lemon rind                 | 2 c. strawberry slices |
| 1/2 c. whipping cream                    | 2 c. grapes            |
| 1/4 c. powdered sugar                    | 2 T. chopped nuts      |

Combine cream cheese, juice and rind, mixing until well blended. Beat whipping cream until soft peaks form. Gradually add sugar until firm peaks form. Fold into cream cheese mixture. Chill. Layer fruit in a 2 1/2-quart bowl. Spoon cream cheese mixture over fruit. Sprinkle with nuts. Chill. Yield: 8 servings.

Very attractive salad in a clear glass bowl.

*Lois Isebrands Shuros*

## Instant Fruit Salad

- |   |   |
|---|---|
| 1 (20 oz.) can pineapple<br>tidbits         | 1 can white grapes,<br>drained                        |
| 1 (16 oz.) can fruit<br>cocktail, drained   | Mini marshmallows<br>(for color)                      |
| 2 or 3 bananas, sliced                      | 1 sm. pkg. instant banana<br>cream or vanilla pudding |
| 1 (11 oz.) can mandarin<br>oranges, drained |   |

In a medium-size bowl, mix dry instant banana cream pudding with pineapple juice as a salad dressing. Add fruit and refrigerate. Add bananas and marshmallows last.

An easy, quick salad to make.

*Frances M. Steinberg*

## Frozen Fruit Salad

- |   |                        |
|---|------------------------|
| 3/4 c. sugar  | 1 (8 oz.) can crushed  |
| 1/2 c. water  | pineapple, in juice    |
| 2 c. apricot nectar   | 4 med. bananas, sliced |
| 1 (10 oz.) ctn. frozen<br>strawberries in syrup<br>(thawed & undrained) |                        |

Boil sugar and water. Reduce heat and simmer 8 minutes. When cooled, add nectar, strawberries, pineapple and sliced bananas. Spoon into foil-lined muffin cups. Freeze.

*Barb Meyer,  
Burt, IA*

## Mom's Fruit Salad

- |   |   |
|---|---|
| 1 (3 oz.) pkg. cherry Jello                 | 1 (21 oz.) can cherry pie<br>filling      |
| 1 c. boiling water                          | Bananas (opt.)                            |
| 1 (10 oz.) pkg. frozen<br>strawberries      | 1 (16 oz.) can fruit<br>cocktail, drained |
| 1 (11 oz.) can mandarin<br>oranges, drained |   |

Dissolve Jello in water. Add frozen strawberries. Stir until berries break apart. Add drained fruits and cherry pie filling. May add bananas.

*Joyce Schutjer*

## Fruit Salad

- |   |   |
|---|---|
| 1 c. buttermilk                             | 1 (20 oz.) can pineapple<br>chunks, drained |
| 1 (3 oz.) pkg. instant<br>vanilla pudding   | 1 (20 oz.) can peaches,<br>drained          |
| 1 (8 oz.) ctn. Cool Whip                    | 1 to 2 c. fresh, sliced<br>strawberries     |
| 1 (11 oz.) can mandarin<br>oranges, drained |   |

Combine buttermilk and vanilla pudding; mix well. Mix in Cool Whip; add the rest of drained fruits. Just before serving, add sliced strawberries.

*Joyce Schutjer*

## 24-Hour Fruit Salad

- |                            |                                    |
|----------------------------|------------------------------------|
| 1 c. sugar                 | 4 oz. cream cheese<br>(room temp.) |
| 2 T. cornstarch            | 2 cans fruit cocktail,<br>drained  |
| 1 egg                      | 2 c. mini marshmallows             |
| 1 c. pineapple juice       |                                    |
| 2 T. lemon juice           |                                    |
| 1 lg. ctn. whipped topping |                                    |

Combine sugar, cornstarch, egg, water and lemon juice. Cook until thick. Cool. Beat cream cheese, and add whipped cream to it. Mix this into the cooked dressing. Add the drained fruit cocktail and marshmallows. Place in refrigerator for 24 hours.

*Violet Loeschen*

## Frozen Fruit Salad

- |  |   |
|--|---|
| 2 c. sugar                                 | 1 lg. can apricots, cut in<br>sm. pieces  |
| 1 c. water                                 | 1 lg. can crushed pine-<br>apple, drained |
| 2 (10 oz.) pkg. straw-<br>berries (thawed) | 3 firm bananas, sliced                    |

Bring the sugar and a water mixture to a boil until sugar dissolves. Cool. Mix the fruit together and pour the cooled syrup over all. Spoon into muffin cups and freeze. Remove from freezer 1/2 hour before serving. Makes 24 muffin-cup sized portions.

*Janice Moore*

## Frosted Fruit Salad

- |   |   |
|---|---|
| 1 (3 oz.) pkg. lime Jello                               | 1 (8 3/4 oz.) can crushed<br>pineapple, drained |
| 1 c. boiling water                                      | 1 lg. banana, diced                             |
| 1 (7 oz. or about 1 c.) 7-Up,<br>or carbonated beverage |   |

### TOPPING:

- |                       |  |
|-----------------------|--|
| 1/4 c. sugar          | Pineapple juice + enough<br>water to make 1/2 c. of<br>juice |
| 1 T. flour            |  |
| 1 slightly-beaten egg |  |

Dissolve Jello in boiling water. Cool. Add carbonated beverage; chill until partially set. Add drained pineapple and banana into Jello mixture. Put into an 8x8-inch pan. Chill until firm. Combine sugar, flour, juice and egg. Cook on low heat until thick. Cool. Whip cream and add to egg mixture. Spread over Jello.

*Marvella Post*

## Grape-Nuts Salad

- |                                    |                                    |
|------------------------------------|------------------------------------|
| <b>3/4 c. Grape-Nuts</b>           | <b>1 ctn. maraschino cherries,</b> |
| <b>1 (8 oz.) ctn. Cool Whip</b>    | <b>halved</b>                      |
| <b>1 egg white, stiffly beaten</b> | <b>1 sm. can crushed pine-</b>     |
|                                    | <b>apple (opt.)</b>                |

Mix together; let stand overnight to soften Grape-Nuts.

*Sue Isebrands*

## Glazed Fruit Salad

- |                                |                                  |
|--------------------------------|----------------------------------|
| <b>1 can fruit cocktail,</b>   | <b>2 cans mandarin oranges,</b>  |
| <b>drained</b>                 | <b>drained</b>                   |
| <b>1 can pineapple chunks,</b> | <b>4 (or more) bananas</b>       |
| <b>drained</b>                 | <b>1 can apricot pie filling</b> |
|                                | <b>1 T. lemon juice (opt.)</b>   |

Combine drained fruits, bananas, lemon juice and pie filling. Mix thoroughly. Chill overnight. You can add other drained fruits and bananas.

This is a very pretty dish, and can put cherries on top to decorate.

*Mrs. Harry (Marcella) Schutter*

## Fruit Salad

- |                                 |                                |
|---------------------------------|--------------------------------|
| <b>1 (20 oz.) can pineapple</b> | <b>1 (11 oz.) can mandarin</b> |
| <b>tidbits</b>                  | <b>oranges, drained</b>        |
| <b>1 (29 oz.) can peaches</b>   | <b>1 (3 oz.) box tapioca</b>   |
| <b>1 (16 oz.) can fruit</b>     | <b>pudding</b>                 |
| <b>cocktail, drained</b>        |                                |

Drain juice from pineapple to measure to 1 1/2 cups. If not enough juice, use juice from peaches also. (You want flavor of pineapple juice first.) Add tapioca pudding to juices, and cook until thick. Cool, and mix with fruits. This will keep a week. You can use "Lite Fruits". By using the sugar-free fruits, this becomes a good salad for diabetics.

*Delores Culbertson*

## Holiday Ribbon Ring

- |   |   |
|---|---|
| 2 (4-serving-size) pkg.<br>Jello strawberry gelatin | 2/3 c. vanilla yogurt<br>5 c. boiling water |
| 2 (4-serving-size) pkg.<br>Jello lime gelatin       |   |

Dissolve strawberry Jello in 2 1/2 cups boiling water. Pour 1 1/2 cups into a 6-cup ring mold. Chill until set, but not firm (1/2 hour). Chill remaining Jello in bowl for a few minutes and mix with 1/3 cup yogurt. Gently spoon this mixture over chilled Jello in mold. Again, chill until set, but not firm. Repeat process with lime Jello, remaining 2 1/2 cups water and 1/3 cup yogurt. Chill at least 2 hours. Unmold.

This recipe calls for a ribbon mold, but I use a star-shaped mold at Christmas, and it is really pretty. I also used strawberry and berry blue gelatin for a July 4th picnic. *Janice Hoover*

## Jello Salad

- |   |   |
|---|---|
| 1 pkg. lime Jello   | 1 sm. can crushed pine-<br>apple, undrained |
| 2 c. hot water  | 1/2 c. (or 1/4 c.) sugar<br>(opt.)          |
| 1 pkg. lemon Jello  | 1 (3 oz.) pkg. cream<br>cheese, softened    |
| 1 c. hot water  | 1 (3 oz.) pkg. cherry Jello                 |
| 15 marshmallows, or<br>1 (heaping) c. mini<br>marshmallows (about 60) |   |
| 1 c. Cool Whip  |   |

Dissolve lime Jello in 2 cups hot water; pour into flat pan. Let set until firm. Mix the lemon Jello, using 1 cup hot water only. Mix in marshmallows while liquid is still hot; stir until marshmallows are melted. Add the crushed, undrained pineapple. Soften cream cheese; mix with Cool Whip and sugar (if using). Spread over firm lime Jello. Let set until firm. Make up the cherry Jello according to directions. Cool. Pour over firm lemon Jello mixture. Let set overnight. Garnish with maraschino cherries on a dollop of Cool Whip.

*Mrs. Roy Walrod*

*It's not a matter of growing old,  
it's getting old if you don't grow.*

## Layered Lettuce

- |  |   |
|--|---|
| <b>1 head lettuce, cleaned</b>               | <b>1 c. green peppers</b>                 |
| <b>1 c. celery</b>                           | <b>1 sweet onion</b>                      |
| <b>4 boiled eggs, sliced</b>                 | <b>2 c. mayonnaise, or salad dressing</b> |
| <b>1 (10 oz.) pkg. frozen peas, uncooked</b> | <b>2 T. sugar</b>                         |
| <b>8 slices bacon, fried &amp; crumbled</b>  | <b>4 oz. Cheddar cheese</b>               |

Tear the cleaned, crisp lettuce into bite-size pieces. Place into a 9x12-inch glass dish. Layer the rest of the ingredients in the order they are given. Add the sugar to the mayonnaise or salad dressing; spread over the top as you would frosting. Top with grated cheese. Cover and refrigerate for 12 to 18 hours.

*Mary Norland*

## Lime Cottage Cheese Salad

- |                                    |  |
|------------------------------------|--|
| <b>1 pkg. lime Jello</b>           | <b>1 (8 oz.) can crushed pineapple</b> |
| <b>1 1/2 c. hot water</b>          | <b>1/2 c. Tokay, or white grapes</b>   |
| <b>1/2 c. pineapple juice</b>      | <b>1 c. prepared Dream Whip</b>        |
| <b>12 (1 c.) mini marshmallows</b> |  |
| <b>1 c. cottage cheese</b>         |  |

Heat to full, rolling boiling: lime Jello, hot water and pineapple juice; stir to dissolve. Add miniature marshmallows. Chill until partially set; add cottage cheese, crushed pineapple, Tokay or white grapes and Dream Whip. Chill.

*Thelma Miller*

## Lime Salad

- |   |                            |
|---|----------------------------|
| <b>1 (3 oz.) pkg. lime Jello</b>            | <b>1 c. whipped cream</b>  |
| <b>1 c. boiling water</b>                   | <b>1/2 c. sugar</b>        |
| <b>1 sm. can crushed pineapple, drained</b> | <b>2 T. salad dressing</b> |
| <b>1 c. cottage cheese</b>                  | <b>1/2 c. chopped nuts</b> |

Dissolve the Jello in one cup boiling water and let it set until it can be beaten until fluffy. Drain the small can of pineapple; add cheese, sugar, salad dressing and nuts. Fold in the whipped cream and Jello. Let set in the refrigerator.

*Mrs. Janice Meyer*

## Lemon Salad

- |   |                                |
|---|--------------------------------|
| <b>2 (3 oz.) pkg. lime or lemon<br/>Jello</b> | <b>1/2 c. cold water</b>       |
| <b>2 c. boiling water</b>                     | <b>1 can lemon pie filling</b> |
|   | <b>1 can crushed pineapple</b> |

Dissolve Jello in the boiling water. Add cold water and pineapple (with juice). Chill until it thickens. Add pie filling.

*Gertrude Richter*

## Lemon Delight

- |                                    |  |
|------------------------------------|--|
| <b>2 (3 oz.) pkg. lemon Jello</b>  | <b>1 (8 oz.) crushed pine-<br/>apple, well drained</b> |
| <b>2 c. boiling water</b>          | <b>1 (22 oz.) can lemon pie<br/>filling</b>            |
| <b>1 (12 oz.) can Mountain Dew</b> | <b>8 oz. Cool Whip</b>                                 |
| <b>1 c. mini marshmallows</b>      |  |

In large bowl, dissolve gelatin in boiling water. Add Mountain Dew and stir well. Stir in marshmallows, drained pineapple and 1/2 of pie filling. Pour into 2-quart dish and chill until set. Fold together Cool Whip and rest of pudding. Spread over chilled gelatin mixture. Refrigerate.

*Barbara Tjaden*

## MaDonna Salad

- |  |  |
|--|--|
| <b>1 sm. pkg. apricot Jello</b>                | <b>1 (8 oz.) pkg. cream<br/>cheese</b> |
| <b>1 sm. can crushed pineapple</b>             | <b>1 med.-size ctn. Cool Whip</b>      |
| <b>1 c. sugar</b>                              |  |
| <b>1 Junior-size jar apricot<br/>baby food</b> |  |

In a small saucepan, combine the Jello, sugar and pineapple with juice; bring to a full boil. Set aside to cool. Combine cream cheese and baby food; stir until smooth. When Jello mixture has cooled, combine it with the baby food and cream cheese. Add the carton of Cool Whip; mix well. Refrigerate to set. This keeps well.

*Kathryn Hamilton*

## Matchless Macaroni Salad

2 c. green grapes  
 1 (8 oz.) pkg. shell  
 macaroni  
 1 (8 oz.) can ripe olives,  
 drained & halved  
 3/4 c. chopped green onions

2 oz. blue cheese,  
 crumbled  
 Salt & pepper, to taste  
 3 T. fresh lemon juice  
 1/4 tsp. garlic powder  
 1 c. mayonnaise

Cook macaroni according to package directions; drain. Combine hot macaroni with grapes, olives, onions, cheese, salt, pepper and garlic powder. Mix together lemon juice and mayonnaise until smooth. Combine macaroni and mayonnaise until evenly mixed. Refrigerate, covered, several hours or overnight. Add more mayonnaise, if desired, before serving. Serves 8 to 12.

*Viny Bierstedt*

## Macaroni Fruit Salad

1 box ring macaroni  
 1 can mandarin oranges  
 1/2 c. maraschino cherries

1 can fruit cocktail  
 1 can crushed pineapple  
 2 c. mini marshmallows

Cook macaroni and drain all fruit; put together.

### DRESSING:

4 eggs, well beaten  
 1 1/2 c. powdered sugar

1/2 c. lemon juice  
 1 c. whipped cream, or  
 Cool Whip

Combine dressing ingredients. Cook until thick. Cool. Combine with fruit and macaroni; put marshmallows in. Refrigerate overnight. Before serving, add whipped cream or Cool Whip. Whipped cream may be omitted.

*Hannah Mae Meyer*

*Wives who haven't a thing to wear  
 usually need hubby's clothes closet to keep it in.*

## Mandarin Lettuce Salad

- |                       |                                |
|-----------------------|--------------------------------|
| 1 T. + 1 tsp. sugar   | Dash of cayenne, or hot pepper |
| 1/4 c. sliced almonds | 1 head lettuce, torn           |
| 1/4 c. oil            | 2 stalks celery, chopped       |
| 2 T. sugar            | 3 green onions, thinly sliced  |
| 2 T. vinegar          | 1 can drained mandarin oranges |
| Snipped parsley       |                                |
| 1/2 tsp. salt         |                                |

Mix 1 tablespoon plus 1 teaspoon sugar and almonds in frypan; stir constantly until caramelized. Combine oil, 2 tablespoons sugar, vinegar, parsley, salt and pepper. Tear head of lettuce. Toss celery and onions into lettuce. Combine caramelized almonds and dressing with lettuce, just before serving.

I use 1/2 romaine or spinach leaves with lettuce leaves.

*Barb Ludwig*

## Overnight Salad

- |                         |                                |
|-------------------------|--------------------------------|
| 2 eggs, beaten          | 1 (No. 2) can pineapple chunks |
| 3/4 c. sugar            | 16 lg. marshmallows, quartered |
| 1 lemon (juice & rind)  | 1 pt. cream, whipped           |
| 1 orange (juice & rind) |                                |

Cook beaten eggs, sugar, and fruit juices and rinds, until thick. Let cool. Fold in remaining ingredients. Refrigerate.

*Jacky Callies Rayman*

## Orange Salad

- |                                 |                             |
|---------------------------------|-----------------------------|
| 1 box vanilla pudding (to cook) | 1 (3 oz.) pkg. orange Jello |
| 1 c. milk                       | 1 can mandarin oranges      |
| 1 c. water                      | 1 sm. ctn. Cool Whip        |
|                                 | 1/2 c. nuts (opt.)          |

Mix together vanilla pudding and milk; cook until thick, stirring constantly. Remove from heat and add 1 cup water and the orange Jello. Stir; let stand until cool. Add mandarin oranges (drained), Cool Whip and nuts. This molds beautifully.

*Amanda Bruns*

## Orange Tapioca Salad

- |   |                           |
|---|---------------------------|
| 2 pkg. vanilla tapioca<br>pudding (not instant) | 1 lg. can chunk pineapple |
| 1 box orange Jello                              | 1 can mandarin oranges    |
| 3 c. liquid                                     | 1 lg. ctn. Cool Whip      |

Drain pineapple and oranges. Measure 3 cups juice plus water. Mix pudding with liquid; bring to a boil until thick. Take off stove and add box of orange Jello; stir well. Add pineapple and oranges. When cool, fold in whipped cream or Cool Whip.

*Deb Uken*

## Orange Jello Salad

- |  |  |
|--|--|
| 1 (3 oz.) pkg. orange Jello  | 1 med. can mandarin<br>oranges, drained<br>(save some juice) |
| 1 (3 oz.) pkg. orange-pine-<br>apple Jello   | 2 to 3 bananas, sliced                                       |
| 3 1/2 c. water   | 1/2 pkg. mini marshmallows                                   |
| 1 (15 1/4 oz.) can crushed<br>pineapple, plus 1 (8 oz.)<br>can crushed pineapple,<br>drained |  |

### TOPPING:

- |   |                         |
|---|-------------------------|
| 2 1/2 T. flour                                      | 1 to 1 1/4 c. Cool Whip |
| 1 egg   | Shredded Cheddar cheese |
| 1 c. reserved juice (may<br>need to add more juice) |                         |

Dissolve the orange and orange-pineapple Jello in 3 1/2 cups hot water. (Note: I sometimes use part of the reserved juice instead of all water.) Cool Jello; add drained fruit. Chill. Slice the bananas into the Jello and add the marshmallows. Let set until firm.

**Topping:** Cook the flour, egg and juice until thick. Cool. Add the Cool Whip and spread over the firm Jello. Sprinkle with shredded Cheddar cheese.

Cut into 12 to 15 pieces. Serve with Ritz crackers.

*Leota Walrod*

## Orange Salad

1 (6 oz.) pkg. orange Jello  
2 c. hot water  
1 pt. orange sherbet  
1 can mandarin oranges,  
drained

1 (16 oz.) can crushed  
pineapple & juice  
2 bananas, sliced  
Lettuce

Add hot water to Jello; dissolve. Add the pint of soft sherbet. Cool. Refrigerate until like egg white. Fold in mandarin oranges, pineapple and bananas. Return to refrigerator. Cut, and serve on leaf lettuce.

*Leota Walrod*

## Orange Sherbet Salad

2 (3 oz.) pkg. orange Jello  
1 c. boiling water  
1 pt. orange sherbet,  
softened

1 c. whipping cream,  
whipped  
1 (11 oz.) can mandarin  
oranges, drained

Combine Jello and boiling water, stirring until Jello dissolves. Let cool. Add sherbet, stirring until blended. Fold in whipped cream and oranges. Spoon mixture into a lightly-oiled, 6-cup mold. Cover and chill until firm. Unmold onto serving plate. Yield: 8 servings.

*Janine Boyken Brandt*

## Oriental Chicken Salad

1/3 pkg. won ton skins (cut  
into strips & fried in  
hot oil)  
3 chicken breasts, cooked,  
boned & cubed

1 sm. head lettuce,  
shredded  
4 stalks green onions,  
chopped  
2 T. toasted sesame seeds

### SAUCE:

1/2 c. soy sauce  
1/3 c. sugar  
1/4 c. wine

1 clove garlic, crushed  
2 slices fresh ginger,  
grated  
Accent, to taste

Combine ingredients and add sauce. Mix ingredients and pour over salad; toss well.

*Connie Head*

## Peach Salad

- |   |                          |
|---|--------------------------|
| 2 pkg. peach Jello                        | 1 c. whipped cream       |
| 1 (No. 2 1/2) can sliced peaches, drained | 1 sm. pkg. cream cheese* |

\*Be sure the cream cheese is at room temperature before adding to whipped cream.

Dissolve gelatin, according to directions, in peach juice and water. When dissolved, take out 1 cup of mixture to jell separately. Add sliced peaches to remainder, and put in a 9x12-inch pan. Mix cream cheese, which has been softened, and add 1 cup of jelled Jello; whip together. Spread on top of Jello and peaches, which have jelled. Refrigerate for several hours. Good.

*Mrs. Anna Dirksen*

## Pistachio Salad

- |                                      |                                  |
|--------------------------------------|----------------------------------|
| 1 (8 oz.) ctn. Cool Whip             | 1 c. English walnuts,<br>chopped |
| 1 (3 oz.) pkg. pistachio pudding mix | 1 c. mini marshmallows           |
| 1 (20 oz.) can crushed pineapple     |                                  |

Combine ingredients and mix well. Pour into mold and chill at least 3 hours. Keeps well.

*Hazel Akkerman*

## Pineapple Salad

- |                                |                         |
|--------------------------------|-------------------------|
| 1 (No. 2) can pineapple chunks | 1/4 c. sugar            |
| 1 egg yolk                     | 1 c. water              |
| 2 T. cornstarch                | 1 pkg. lg. marshmallows |

Drain pineapple; take the juice, add water, and heat. Mix sugar, cornstarch and egg yolk with 2 tablespoons water; add to water and juice mixture. Cook until thickened. Remove from heat and add pineapple chunks. Set in refrigerator until chilled. Add quartered marshmallows and chill until ready to serve.

This is very good with ham.

*Gertrude Richter*

## Pink Lady Salad

8 oz. Cool Whip	2/3 c. sugar
8 oz. cream cheese	1/2 c. nutmeats (opt.)
3/4 c. maraschino cherries, cut up	1 c. mini marshmallows
3 T. cherry juice	1 can crushed pineapple, drained

Soften cream cheese; add the juice. Beat in the sugar. Stir in the Cool Whip, marshmallows, pineapple, nuts and cherries. Chill.

*Janice Folkerts*

## Pineapple Dressing

Juice of canned pineapple	2 T. cornstarch
1/2 to 3/4 c. sugar	Juice of 1 lemon (2 T.)
1 egg yolk	

Mix this with pineapple, grapes, oranges, marshmallows and bananas.

*Pam Harms*

## Potato Salad

1 gal (16 lg.) potatoes	1/3 c. vinegar
10 hard-cooked eggs	1/3 c. sugar
1 c. chopped onion	3 T. prepared mustard
2 c. salad dressing	1/2 tsp. salt
1 c. half & half	

Mix potatoes, eggs and onion; set aside. Mix together dressing, half & half, vinegar, sugar, mustard and salt. Add to potatoes after all mixed together. Makes 16 to 20 servings.

*Linda Eden Hurlburt*

*By the time a man realizes that maybe his father was right,  
he usually has a son who thinks he is wrong.*

## Danish Potato Salad

1/4 c. vinegar	2 hard-cooked eggs, chopped
1/4 c. water	1/2 c. chopped cucumber (opt.)
1/4 c. sugar	1/4 c. (or more) chopped onion
1/4 tsp. salt	2 T. chopped green pepper (opt.)
Dash of pepper	
1 tsp. yellow mustard	
2 eggs, well beaten	
1 c. salad dressing	
4 c. cubed, cooked potatoes	

Combine vinegar, water, sugar, salt, pepper and mustard. Bring to a boil. Reduce heat. Gradually beat in well-beaten eggs. Cook, stirring constantly, until slightly thickened, about 5 minutes. Beat in salad dressing (as much as you like). Toss together remaining ingredients. Pour on dressing. Toss gently. Adjust seasoning if necessary. Makes 6 servings.

To make larger quantity for dressing: use 1 cup each vinegar, water and sugar, 1 tablespoon yellow mustard, 1 teaspoon salt 1/2 teaspoon pepper, 5 eggs and 1 quart salad dressing. Toss with 10 pounds diced, cooked potatoes, 6 hard-cooked eggs, 2 cups cucumber, 1/2 cup onion and green pepper. Makes 6 quarts.

*Grace L. Smidt*

## Potato Salad

5 c. cooked potatoes	1 c. chopped celery
1 tsp. salt	1/2 c. chopped sweet pickle
2 tsp. sugar	1 1/2 c. mayonnaise
1 tsp. celery seed	4 hard-cooked eggs, sliced
2 tsp. vinegar	Mustard, to taste
1/2 c. chopped onion	

Sprinkle 5 cups cubed, cooked potatoes with 1 teaspoon salt, 2 teaspoons sugar, 1 teaspoon celery seed and 2 teaspoons vinegar. Add onion, celery and sweet pickle. Add 1 1/2 cups mayonnaise and mustard; toss to mix. Fold in 4 hard-cooked eggs, sliced. Chill well.

*Ann Phelps*

## Edith's Potato Salad

8 lb. potatoes	1 c. sugar
18 eggs	1/4 c. vinegar
1 lg. onion	2 T. mustard
1 qt. salad dressing (not mayonnaise)	Salt

Mix together; refrigerate. This makes 5-quart ice cream pail.

*Edith Hagen*

## Potato Salad

Boil 10 to 12 pounds of potatoes in salted water.

20 c. (5 qt.) cubed, boiled potatoes	14 hard-boiled eggs, chopped
	1/2 c. onions, chopped

Mix the following and pour over top ingredients:

4 c. (1 qt.) salad dressing	1 T. salad mustard, prepared
1/2 c. vinegar	1 tsp. salt
1/2 c. sugar	2 tsp. celery seed
1/2 c. milk, or half & half	

Chill overnight in refrigerator.

I use half & half, as this gives a richer taste. Also, taste the dressing, and add to it whatever you think it needs. Very good for graduations, etc.

Makes one gallon, or enough to serve 25 people. Store in ice cream pails.

*Marleta Redenius,  
Louise Stockwell*

## Potato Salad

20 c. boiled, cubed potatoes	1/2 c. sugar
14 hard-boiled eggs, chopped	1/2 c. milk
1/2 c. onions, chopped	1 T. prepared salad mustard
4 c. salad dressing	1 tsp. salt
1/2 c. vinegar	2 tsp. celery seed

Combine potatoes, eggs and onions in large bowl. Mix together the rest of the ingredients in a separate bowl and pour over other ingredients. Chill overnight in refrigerator. Makes 1 gallon.

This potato salad used at the Good Hope Jubilee in 1975.

*Marie Schutter, Doris Leeck,  
Margaret Phelps*

## Creamy Potato Salad

- |  |                               |
|--|-------------------------------|
| 3 c. cooked, peeled & cubed potatoes (about 1 lb.) | 1 T. prepared mustard         |
| 2 T. chopped green onion                           | 1 1/2 tsp. sugar              |
| 1 (2 oz.) jar diced pimento, drained               | 1 1/2 tsp. white wine vinegar |
| 1/4 c. nonfat mayonnaise                           | 1/4 tsp. salt                 |
| 1/4 c. plain, nonfat yogurt                        | 1/4 tsp. celery seed          |
|  | 1/8 tsp. garlic powder        |

Combine potatoes, green onions, and pimentos in large bowl, tossing gently to combine. Combine mayonnaise and remaining ingredients in small bowl; stir well. Add mixture to potato mixture; toss gently. Cover and chill thoroughly.

Makes 6 servings; 85 calories per 1/2 cup (3% from fat), 0.3g fat, 0mg cholesterol.

## Potato Salad Dressing

- |                                 |                         |
|---------------------------------|-------------------------|
| 1 c. sugar                      | Dash of pepper          |
| 1 T. (heaping) cornstarch       | 1 c. vinegar            |
| 1 tsp. salt                     | 1 c. sweet pickle juice |
| 1 T. (heaping) prepared mustard | 5 eggs, beaten          |

Beat the 5 eggs in with dry ingredients. Add vinegar and pickle juice. Cook over hot water in double boiler. Stir constantly. When cooked until thick, remove from heat. Add 1 quart jar of Miracle Whip (or I use Mrs. Clark's salad dressing). Mix in well. Store in 2-quart jars. Cover and refrigerate

This is a very good dressing for potato salad. When fixing the potatoes, I grate them; also the eggs. Add a dash more of mustard and a dab of horseradish, and mix in with the potatoes and dressing.

**Leota Walrod**

*If you can read the handwriting on the wall -  
Your children are old enough to know better.*

## Homemade Salad Dressing

- |                                  |                            |
|----------------------------------|----------------------------|
| <b>1 c. sugar</b>                | <b>2/3 c. vinegar</b>      |
| <b>1 T. (heaping) cornstarch</b> | <b>2 eggs, well beaten</b> |
| <b>1 tsp. dry mustard</b>        | <b>1/4 c. milk</b>         |
| <b>Dash of salt</b>              | <b>2 T. butter</b>         |

Mix dry ingredients; add rest, except butter. Cook slowly until thick, stirring. Remove from heat and add butter. Keep in refrigerator.

To make potato salad dressing: mix 2 parts homemade dressing with one part of Miracle Whip. Mix with 3 hard-boiled yolks. Add six large, cooked potatoes, chopped, and egg whites, chopped. Add salt, pepper and onion to taste.

*Doris Leeck,  
In Memory of Lottie Ringsdorf,*

## Purple Passion

- |   |                           |
|---|---------------------------|
| <b>2 (3 oz.) pkg. Concord<br/>grape Jello</b> | <b>2 c. boiling water</b> |
|---|---------------------------|

Dissolve Jello.

Add:

- |  |                                    |
|--|------------------------------------|
| <b>1 can crushed pineapple,<br/>with juice</b> | <b>1 can blueberry pie filling</b> |
|--|------------------------------------|

Pour into a 9x13-inch pan. Put into refrigerator until set.

### TOPPING:

- |                           |                            |
|---------------------------|----------------------------|
| <b>8 oz. cream cheese</b> | <b>1/4 to 1/2 c. sugar</b> |
| <b>1/2 c. sour cream</b>  | <b>1/2 tsp. vanilla</b>    |

Put topping on 1 hour before serving.

*Irene E. Mayland*

*A dandelion is a thing which,  
if given an inch will take a yard.*

## No-Yolk Deviled Eggs

3/4 c. 1% low-fat cottage  
cheese

1 T. sweet pickle relish

2 tsp. prepared mustard

1/2 tsp. low-sodium

Worcestershire sauce

1/8 tsp. garlic powder

6 hard-cooked eggs

Paprika

Fresh parsley sprigs

(opt.)

Spoon cottage cheese onto several layers of paper towels; spread to 1/2-inch thickness. Cover with additional towels; let stand 5 minutes. Using rubber spatula, scrape cottage cheese from towels. Put cottage cheese, relish, mustard, Worcestershire sauce and garlic powder in blender and blend until smooth. Peel eggs; cut in half lengthwise, reserving yolks for another use. Spoon filling into a decorating bag fitted with large star tip. Pipe filling into egg whites. Sprinkle with paprika and decorate with parsley sprigs. Yield: 12 servings (1/2 egg); 0.1g fat, .0 cholesterol, 17 calories.

*Nancy Isebrand*

## All-Purpose Salad Dressing

2 c. mayonnaise, or salad  
dressing

1 c. vinegar, or lemon juice

1 1/4 c. sugar

1 can sweetened con-  
densed milk

Beat all ingredients until well blended.

This dressing is good on a pasta salad, or any combination of vegetables, especially a broccoli salad.

*Lois Brandt*

## Raspberry Salad

1 pkg. frozen red  
raspberries

1 sm. can crushed  
pineapple

1 (3 oz.) pkg. raspberry Jello

2 (3 oz.) pkg. Philadelphia  
cream cheese

1/2 pt. whipping cream

1/2 c. powdered sugar

1/2 c. nuts

Thaw raspberries and drain juice (save juice). Drain juice from pineapple; combine juices and water to make 1 3/4 cups liquid. Heat and add Jello. Stir until dissolved. Add berries; mix and pour into a 9x9-inch dish. Place in refrigerator while mixing topping. Soften cream cheese, and whip. Add the powdered sugar, nuts and pineapple; pour over raspberry mixture and chill.

*Lola Krominga*

## Rice and Pea Salad

- |                       |                         |
|-----------------------|-------------------------|
| 1 T. vinegar          | 1 1/2 c. cooked rice    |
| 2 T. corn oil         | 2 T. chopped onion      |
| 1 tsp. salt           | 1 c. chopped celery     |
| 1/2 tsp. curry powder | 1 (10 oz.) pkg. frozen  |
| 3/4 c. mayonnaise     | green peas, undercooked |

Mix vinegar, oil, salt, curry powder and mayonnaise. Add to the warm rice. When cool, add onion, celery and peas. Make 24 hours ahead of time so flavors may blend. Serves 6 to 8.

May increase the curry to 2 tablespoons. May add shrimp, ham or poultry chunks.

*Norma Ricks*

## Top Ramen Salad

- |  |                             |
|--|-----------------------------|
| 1 med. head cabbage,<br>shredded                             | 1/2 c. sliced almonds       |
| 2 (3 oz.) pkg. chicken-<br>flavored Top Ramen<br>noodle soup | 6 green onions, chopped     |
|  | 1/4 lb. sesame seeds        |
|  | 1/4 lb. butter or margarine |

Crush Top Ramen noodles and brown a little in butter. Add seasoning packets, sesame seeds, almonds and onions. Mix and brown a little more. Cool. At serving time, toss Ramen mixture with cabbage. Add this dressing: 1/2 cup oil, 1/4 cup rice vinegar and 1/3 cup sugar.

*Betty Krantz Haboush*

## Festive Romaine Salad

- |                   |                                  |
|-------------------|----------------------------------|
| 1/3 c. sugar      | 1 bunch romaine lettuce,<br>torn |
| 1 T. poppy seed   |                                  |
| 3/4 c. mayonnaise | 1/2 red onion, sliced            |
| 1/4 c. milk       | (if desired)                     |
| 2 T. vinegar      | 1 pt. strawberries, sliced       |

Mix sugar, poppy seeds, mayonnaise, milk and vinegar together for dressing. Add dressing and strawberries right before serving.

Iceberg lettuce can also be used.

*Denise Heyer*

## Sauerkraut Salad

- |                                |                                |
|--------------------------------|--------------------------------|
| <b>2 cans sauerkraut</b>       | <b>1/2 red pepper, chopped</b> |
| <b>1 c. celery, chopped</b>    | <b>1 can garbanzo beans</b>    |
| <b>1 c. onion, chopped</b>     | <b>2 c. sugar</b>              |
| <b>1 green pepper, chopped</b> | <b>1 c. vinegar</b>            |

Bring, sugar and water to a boil. Cool and pour over the rest of the ingredients.

It will keep for a long time.

*Jennifer Sleper*

## Sauerkraut Salad

- |   |                       |
|---|-----------------------|
| <b>2 c. sauerkraut</b>  | <b>1/3 c. vinegar</b> |
| <b>1 c. diced celery</b>  | <b>1/3 c. oil</b>     |
| <b>1 c. green peppers, or 1/2 c.<br/>chopped stuffed olives</b> | <b>1 c. sugar</b>     |
| <b>2 T. grated onion</b>  | <b>Celery seed</b>    |

Drain sauerkraut and wash under tap water. Add celery, peppers or olives, and onion. Prepare dressing by boiling vinegar, oil and sugar until clear. Cool. Pour over above ingredients. Sprinkle with celery seed. Make night before to allow flavors to blend.

*Doris Leeck*

## Strawberry Salad

- |  |                                   |
|--|-----------------------------------|
| <b>1 c. hot water</b>                      | <b>1 pkg. frozen strawberries</b> |
| <b>1 (3 oz.) pkg. strawberry<br/>Jello</b> | <b>1 pkg. (env.) Dream Whip</b>   |
|  | <b>2 c. mini marshmallows</b>     |

Mix together hot water and Jello. Add frozen strawberries and stir until thawed. Prepare Dream Whip according to directions; fold in marshmallows. Mix together with first mixture. Put in Jello mold and refrigerate.

*Linda Etherington*

## Golden Sunshine Salad

- |                     |   |
|---------------------|---|
| 1 pkg. orange Jello | 1 (No. 2) can crushed<br>pineapple, drained   |
| 1 pkg. lemon Jello  | 2 bananas, diced                              |
| 2 c. boiling water  | 10 marshmallows, or 1 c.<br>mini marshmallows |
| 1 1/2 c. cold water |   |

### TOPPING:

- |              |                         |
|--------------|-------------------------|
| 1 beaten egg | 1 c. pineapple juice    |
| 1/2 c. sugar | 1 c. cream, whipped     |
| 2 T. butter  | 1/2 c. cheese, shredded |

Dissolve Jellos in boiling water. Add cold water. Chill until syrup. Add fruit and marshmallows. Mold in a 9x13-inch pan.

**Topping:** Combine egg, sugar, flour, butter and juice. Cook over low heat in double boiler until thick. Stir constantly. Cool. Fold in whipped cream. Top with shredded cheese. Serves 12. *Violet Buffington*

## Sinful Salad

- |                                      |  |
|--------------------------------------|--|
| 1 (6 oz.) pkg. strawberry<br>gelatin | 2 (10 oz.) pkg. frozen<br>strawberries (thawed &<br>drained) |
| 1 c. boiling water                   | 1 (20 oz.) can crushed<br>pineapple, drained                 |
| 3 med. bananas, mashed               | 1 pt. sour cream   |
| 1 c. chopped pecans                  |  |

In medium bowl, combine gelatin and hot water. Stir with rubber spatula until gelatin is dissolved. Cool. Add bananas, pecans, strawberries and pineapple to gelatin, and stir. Divide mixture in half. Pour half of mixture into an 8x12-inch pan. Refrigerate until set. Spread sour cream over gelatin. Pour remaining gelatin mixture. Cover and refrigerate until set or overnight. *Connie Head*

## Spring Breeze Salad

- |   |  |
|---|--|
| 1 (21 oz.) can apple pie<br>filling       | 1 c. mini marshmallows                     |
| 1 (16 oz.) can fruit cocktail,<br>drained | 1 (16 oz.) can chunk<br>pineapple, drained |
|   | 2 to 3 sliced bananas                      |

Combine all ingredients in large bowl. Chill several hours or overnight. Can substitute any of the following: mandarin oranges (drained) grapes, or any fresh fruit.

Best to add bananas last, or leave them out, so salad stays fresh longer. *Phyllis Baade*

## Always-Ready Salad Dressing

- |                      |                         |
|----------------------|-------------------------|
| 1 qt. salad dressing | 1/4 c. prepared mustard |
| 1 c. sugar           | 2 T. vinegar            |

Mix well. Good for potato salad or pea salad.

*Thelma Blain*

## Spaghetti Salad

- |  |                                |
|--|--------------------------------|
| 1 (16 oz.) pkg. or box thin spaghetti, cooked* | 1/2 btl. Salad Supreme (spice) |
| 1 green pepper, diced                          | 2 tomatoes, diced              |
| 1 (16 oz.) btl. Kraft Zesty Italian dressing   |                                |

\*I use elbow macaroni.

Mix all together.

*Beverly J. Gerdis*

## Spring Salad

- |                           |                     |
|---------------------------|---------------------|
| 1 pkg. round spaghetti    | 1 c. salad dressing |
| 1/2 cucumber, chopped     | 1/2 c. sugar        |
| 1/2 green pepper, chopped | 1/3 c. vinegar      |
| 1 med. carrot, shredded   | 2 c. cabbage        |
| Onion, to taste           |                     |

Cook macaroni; drain and cool. Add vegetables and mix well. Combine dressing ingredients and add to macaroni. Mix thoroughly and chill at least 4 hours.

*Judith Akkerman Stock*

## Spinach Salad

- |                                |   |
|--------------------------------|---|
| 10 oz. (or 8 c.) fresh spinach | 1 c. mushrooms, sliced                          |
| 4 green onions, sliced         | 1 (5 oz.) can water chestnuts, drained & sliced |

### DRESSING:

- |                      |                 |
|----------------------|-----------------|
| 1/4 c. vinegar       | 1 T. sugar      |
| 2 T. water           | 1/2 tsp. salt   |
| 1/4 tsp. dry mustard | 2 T. bacon bits |

Wash spinach; tear into bite-size pieces. Combine with onions, mushrooms and chestnuts. Refrigerate in covered container. Combine vinegar, sugar, water, salt and mustard in microwave dish. Heat in microwave for 45 seconds, or until boiling. Pour hot dressing over spinach and toss. Sprinkle with bacon bits, and serve.

*Betty Countryman*

## Easy Summer Salad

5 c. assorted fresh vegetables such as:  
sliced carrots, zucchini,  
celery, mushrooms,  
onions, green peppers,  
radishes, cucumbers &  
cauliflower, broccoll  
flowerets, & chopped  
tomatoes

3 T. vinegar  
2 T. salad oil  
1 tsp. dried dill weed  
1/4 tsp. salt  
1/4 tsp. dry mustard  
1/4 tsp. garlic powder  
Pepper

**Step One:** If desired, precook carrots, cauliflower and onions for 1 minute in boiling water; drain.

**Step Two:** Combine vinegar, salad oil, dill weed, salt, mustard, garlic powder and a dash of pepper in a screw-top jar. Cover and shake well to mix.

**Step Three:** In a large bowl, combine vegetables and dressing. Toss to coat. Cover and chill 2 to 24 hours, stirring occasionally. Drain. Makes 4 to 5 cups (6 servings).

*Lorraine DeWaard*

## Easy Strawberry Salad

8 oz. cream cheese  
3/4 c. sugar  
1 ctn. Cool Whip

1 (10 oz.) box strawberries,  
undrained  
1 sm. can crushed pine-  
apple, drained

Cream together cream cheese and sugar. Mix with rest of ingredients. Also good with raspberries.

*Deb Uken*

## Shrimp Salad

2 sm. cans med. shrimp  
1 pt. salad dressing  
5 tsp. French dressing  
Sweet pickles, diced

1 box ring macaroni,  
cooked  
6 hard-boiled eggs,  
chopped  
1 c. celery, chopped

Drain and rinse shrimp. Mix all ingredients. Refrigerate several hours before serving.

*Arnetta Norland*

## Shrimp Salad

2 c. uncooked, tiny shell  
macaroni

2 hard-boiled eggs

1 c. diced celery, as  
desired

Diced green pepper, as  
desired

Diced pimento, as desired

Diced onion, as desired

1 (6 oz.) can sm. shrimp

3/4 c. Western dressing

1/4 c. mayonnaise, or  
Miracle Whip

Cook macaroni, but do not overcook; drain well. Drain shrimp and rinse well with water. Mix all the ingredients together. Chill at least overnight. Serves 8.

*Lisa Tjaden*

## Stewed Tomato Salad

1 can stewed tomatoes

1 pkg. lemon Jello

1/2 tsp. salt

1 T. vinegar

Bring tomatoes (crush or cut up larger pieces) to a boil. Stir in Jello until dissolved. Add the salt and vinegar. Pour into mold; cover and chill until firm.

I prefer Del Monte stewed tomatoes. I also usually double this.

*Mildred Boyken*

## Vegetable Slaw

1 lb. shredded cabbage

1 c. grated carrots

1 c. fresh broccoli florets,  
chopped

1/2 c. halved cherry  
tomatoes

1/2 c. sliced celery

1/2 c. peeled, seeded,  
sliced cucumber

1/2 c. diced green pepper

1/2 c. light ranch dressing  
(bottled)

Combine prepared vegetables in large salad bowl. Pour dressing over vegetables. Toss to coat. Serves 10.

*Judy Isebrands Hackney*

## Taco Salad

- |                            |   |
|----------------------------|---|
| 1 1/2 lb. hamburger        | 1 sm. head lettuce,<br>shredded                 |
| 1 med. onion, diced        | 1 (8 oz.) pkg. taco-<br>flavored tortilla chips |
| 1 can kidney or red beans  | 1 c. Thousand Island<br>or French dressing      |
| 1/2 pkg. taco seasoning    |   |
| 1 c. grated Cheddar cheese |   |
| 4 tomatoes, diced          |   |

Brown hamburger and onion; drain. Add beans and seasoning. Mix and heat well, adding salt and pepper to taste. Set aside to cool. In large serving dish, layer hamburger mixture, cheese, tomatoes and lettuce; let stand until ready to serve. At the last minute, add tortilla chips and salad dressing. Toss well.

*Gladys Hansen*

## Tuna Salad

- |                                       |                       |
|---------------------------------------|-----------------------|
| 1 box ring macaroni<br>(cook & drain) | 2 cans tuna, drained  |
| 6 eggs, hard-boiled                   | 2 c. chopped celery   |
| 1 can peas, drained                   | 1/2 c. olives, sliced |

Dressing equal parts of Miracle Whip and French dressing; 1/2 cup each. Just before serving, add shoestring potatoes (2 small cans). May use 3 cups diced ham or chicken in place of tuna.

Half of this recipe makes a good bowl of salad. Can use shell or plain macaroni. Add onions and pickles for flavor.

*Marian Spear*

## Tuna Twist Salad

- |   |   |
|---|---|
| 1/2 lb. of 1 lb. pkg. rainbow<br>rotini (Creamette) | 1/4 c. chopped onion                      |
| 1 c. cooked peas                                    | 1 (2 oz.) can chopped<br>pimento, drained |
| 1 can tuna  | 3/4 c. bottled Italian<br>dressing        |
| 1/2 c. chopped celery                               |   |
| 1/2 c. sliced radishes                              |   |

Prepare Creamette rainbow rotini according to package directions; drain. Add tuna, peas, celery, radishes, onion, pimento and dressing. Cover and chill. Before serving, toss gently. Yield: 6 to 8 servings.

*Velda Smidt*

## Fresh Vegetable Salad

Cut up:

**2 c. cauliflower**

**1 c. broccoli**

**4 sticks carrots**

**4 stalks celery**

**4 sm. green onions**

Half hour before serving, mix 1 cup Miracle Whip, 2 tablespoons sugar, 1/4 cup half & half, and a pinch of salt. Mix with vegetables (or you can use creamy cucumber dressing).

*Diane Boyken*

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# Sandwich Fillings

## **Chicken and Sandwich Spread:**

Add enough sandwich spread to finely chopped chicken to moisten.

## **Chicken and Nut:**

Moisten chicken with mayonnaise. Add chopped nutmeats, lemon juice, and celery salt.

## **Chicken and Egg:**

Combine 1 cup minced, cooked chicken, 2 hard-cooked egg yolks, 1 teaspoon chicken stock, 1 teaspoon lemon juice, and 1 teaspoon butter. Mix and spread.

## **Egg and Ham Salad:**

Combine 6 hard-cooked eggs, diced; 1 cup cooked, diced ham; 6 sweet pickles, chopped; 1 cup chopped celery; 10 stuffed olives; and mayonnaise to moisten.

## **Date and Nut:**

Combine  $\frac{2}{3}$  cup ground dates,  $\frac{1}{3}$  cup ground pecan meats, 1  $\frac{1}{2}$  tablespoons mayonnaise, and 1 tablespoon lemon juice. Mix and spread. Nice for rolled sandwiches.

## **Cream Cheese and Pineapple:**

Combine cream cheese, crushed pineapple, and chopped nuts.

## **Ham Salad:**

Combine  $\frac{3}{4}$  cup cooked, chopped ham; 1 tablespoon chopped onion; 1 hard-cooked egg, chopped;  $\frac{1}{4}$  cup chopped green peppers; and  $\frac{1}{4}$  cup mayonnaise.

## **Salmon and Nut:**

Combine 1 cup flaked salmon, 3 tablespoons chopped nuts, 3 tablespoons minced celery, and  $\frac{1}{2}$  cup mayonnaise.

## **Tuna:**

Combine tuna, chopped celery, walnuts and mayonnaise.

## **Tuna:**

Combine tuna, crushed pineapple, chopped celery, and mayonnaise.

## **Chicken and Pineapple:**

Combine 8-ounce can crushed pineapple, drained; 1 cup chopped, cooked chicken; 2 cups walnuts, chopped; and  $\frac{1}{2}$  cup cooked salad dressing. Spread between buttered slices of white bread. Remove crusts and cut each sandwich diagonally into quarters. Makes 4 dozen small sandwiches.

## **Pineapple and Cheese:**

Combine 3 ounces cream cheese, 3 tablespoons mayonnaise,  $\frac{1}{2}$  cup chopped pecans, and  $\frac{1}{2}$  cup drained crushed pineapple. Mix and spread on crisp crackers or whole wheat bread.

# Soups & Sandwiches

## Soups

### Rivvel

**3/4 c. flour**  
**1 egg**

**Pinch of salt (opt.)**

Put flour into a mixing bowl; form a well in center. Add egg to center of well, mixing egg and flour together, making small rivvels. Drop into boiling-hot soup. Cook gently 10 to 15 minutes.

Rivvels are usually added to potato soup, but can be added to any soup. My mom made a browned butter and milk, or meat broth soup, and added these, making a Rivvel soup. We called it Rebel soup.

*June Miller*

### Oven Stew

**1 lb. lean stew beef**  
**Vegetables, cut in pieces:**  
**potatoes, carrots, onion,**  
**green pepper, celery**

**1 can tomato soup, mixed**  
**with 1/2 c. water &**  
**1 beef bouillon cube**  
**until dissolved**

Pour tomato soup mixture over meat and vegetables, and bake at 275° for 4 to 5 hours.

*Ginny Rafdal,*  
*Ankeny, IA*

### Stew Casserole

**1 lb. stew meat (coat in flour & brown in hot oil)**

Add:

**Potatoes**  
**Carrots**  
**Celery**  
**Bay leaf**  
**Basil, to taste**  
**Onions**

**Frozen peas**  
**Tomato soup**  
**Water**  
**Tapioca**  
**1/2 c. wine**

Add quantities for family size. Bake 3 hours at 300°.

*Juniece Beenken*

## Beef Stew

2 lb. stewing beef  
 2 T. shortening (I use oil)  
 4 c. boiling water  
 1 tsp. Worcestershire  
   sauce  
 1 med. onion, chopped  
 1 bay leaf

Salt & pepper, to taste  
 1 tsp. sugar  
 Dash of allspice  
 Carrots  
 Onions  
 Potatoes

Brown meat in hot shortening. Add the water, Worcestershire sauce, chopped onion, bay leaf and seasonings. Simmer, tightly covered, for about 2 hours. Stir occasionally. When meat is tender, add enough carrots, potatoes and onions for your family. Add more water and salt, if needed. Continue cooking until vegetables are tender, about 30 minutes. Remove meat and vegetables; thicken liquid with flour/water paste. Return meat and vegetables to gravy, and serve hot.

*Troyce Post*

## Beef Texas Chili

1 1/2 lb. lean ground round  
 1 clove garlic, chopped  
 1 med. onion, chopped  
 1 med. green pepper,  
   finely chopped  
 1 pkg. chili sauce

1 btl. Red Devil chili sauce  
 1 (1 lb.) can kidney beans  
 1 sm. can tomatoes,  
   chopped  
 1 c. Monterey Jack cheese,  
   grated

Brown first four ingredients until tender. Add all remaining ingredients, except cheese. Simmer for at least one hour on very low temperature. Add cheese to thicken, just before you serve. Top with chopped fresh onions.

*Connie Head*

## Hearty Chili

3 to 4 lb. ground beef  
 2 med. onions  
 2 to 3 garlic cloves,  
   crushed  
 3 T. chili powder  
 1 tsp. cumin  
 1/2 tsp. coriander

1/2 tsp. thyme  
 1 T. dry mustard  
 1 (6 oz.) can tomato paste  
 1 qt. tomatoes (chopped  
   in blender)  
 Dash of salt  
 Dash of paprika

Brown hamburger and onions. Drain off excess fat. Combine ingredients and bring to a boil. Simmer 30 minutes on low heat.

*Violet Loeschen*

## Red's Chili Soup

- |                             |                             |
|-----------------------------|-----------------------------|
| 3 lb. hamburger             | 3 (15 oz.) cans chili beans |
| 1 (46 oz.) can tomato juice | Salt & pepper               |
| 1 lg. onion, chopped        | Chili powder, as desired    |

Brown hamburger; drain fat. Add other ingredients and let simmer for 2 to 3 hours in a crock-pot.

*In Memory of Tena Kettwich*

## Chili

- |                             |                          |
|-----------------------------|--------------------------|
| 1 (48 oz.) can tomato juice | 1/2 tsp. pepper          |
| 1 (12 oz.) can V-8 juice    | 3 lb. hamburger, browned |
| 1 (16 oz.) can chili beans  | & drained                |
| 1 can tomato soup           | 1/2 c. chopped onion     |
| 1/4 c. white sugar          | 1/4 c. chopped green     |
| 3 tsp. chili powder         | pepper                   |
| 2 tsp. salt                 |                          |

Combine in large kettle or crock-pot. Let simmer several hours before serving.

*Shelly Harms*

## Chili

- |                             |                        |
|-----------------------------|------------------------|
| 1 lb. ground beef or turkey | 2 (12 oz.) cans pinto  |
| 1 med. onion, diced         | beans, or any other of |
| 1 med. green bell pepper,   | your choice            |
| diced                       | 1 tsp. cumin           |
| 2 qt. tomato juice          | 2 tsp. chili powder    |
| 2 (20 oz.) cans kidney      | Pepper & salt          |
| beans                       |                        |

Cook ground meat until redness disappears. Drain excess grease. Sauté onion and pepper; add to meat. In large kettle, combine meat and rest of ingredients. Add more seasoning to suit your taste. Simmer at least 30 minutes--longer is better!

*Diane T. Leeck*

## Clam Chowder

- |  |  |
|--|--|
| <b>6 c. diced potatoes</b>                 | <b>2 c. ground clams</b>                 |
| <b>1 c. diced onion (sauté with bacon)</b> | <b>3 slices bacon, cut in sm. pieces</b> |
| <b>3 c. milk, or 1 c. canned milk</b>      |  |

Boil for 5 minutes with small amount of water. Boil potatoes; save the liquid. Fry bacon until crisp. Remove some fat from bacon and add 2 tablespoons flour while off heat; stir. Add onions, milk, clams and potatoes. Salt to taste. Put whole amount back onto heat and bring to a boil (careful not to curdle milk). Add water from potatoes to make desired thickness.

*Louise Baade Goetsch*

## Cheesy Cauliflower Soup

- |                           |                      |
|---------------------------|----------------------|
| <b>2 T. chopped onion</b> | <b>1/4 c. butter</b> |
|---------------------------|----------------------|

Melt this. Then add:

- 2 T. flour**

Stir in. Add:

- 4 c. milk**  
**1 tsp. salt**

- Dash of pepper**  
**1 c. American cheese**  
**(Velveeta works great)**

Stir.

Cook or sauté in butter until tender. Blend in flour. Add milk, seasonings and cauliflower. Cook until smooth and slightly thick, stirring frequently. Add cheese and stir until melted. Have soup on simmer to low heat.

*Velda Harms*

## Venus DeMilo Soup

- |   |                             |
|---|-----------------------------|
| <b>1 1/2 lb. lean hamburger</b>                 | <b>1/2 tsp. salt</b>        |
| <b>1 pkg. Lipton onion soup</b>                 | <b>1/2 tsp. pepper</b>      |
| <b>1 (16 oz.) pkg. frozen, mixed vegetables</b> | <b>1/2 tsp. celery salt</b> |
| <b>1 qt. tomatoes</b>                           | <b>1/2 c. orzo macaroni</b> |

Put hamburger in 2 quarts of water and cook until done. Add seasonings and onion soup mix. Cook 15 minutes. Add tomatoes, vegetables and orzo; simmer 1/2 hour.

*Esther Villeneuve*

## Taco Soup

- |   |   |
|---|---|
| 1 1/2 lb. ground beef                           | 1 (16 oz.) can pinto beans,<br>drained      |
| 3 pkg. Old El Paso<br>seasoning                 | 1 (16 oz.) can red kidney<br>beans, drained |
| 1/2 to 1 med. chopped<br>onion                  | 2 (8 oz.) cans tomato<br>sauce              |
| 1 (32 oz.) can tomato juice                     |   |
| 2 (16 oz.) cans whole<br>kernel corn, undrained |   |

Sauté meat with onions. Drain excess grease. Add taco seasoning. Add all other ingredients. Cook on medium-low to low heat for 30 minutes to 1 hour. Top your soup (in the bowl) with tortilla chips, green onions, grated Cheddar cheese, black sliced olives and sour cream.

Can serve with flour tortillas for a meal.

*Alta Hamilton*

## Broccoli Cheese Soup

- |                          |                                  |
|--------------------------|----------------------------------|
| 1 (10 oz.) pkg. broccoli | 1/8 tsp. pepper                  |
| 1 1/2 c. water           | 2 c. milk                        |
| 2 chicken bouillon cubes | 2 T. chopped onion               |
| 2 T. margarine           | 1 c. shredded American<br>cheese |
| 3 T. flour               | 1 c. chopped ham (opt.)          |
| 1/2 tsp. salt            |                                  |

Cook broccoli in water until tender. Do not drain. Add bouillon cubes and set aside. In quart saucepan, melt margarine. Add flour and mix. Add milk, salt, pepper and onion. Cook over low heat until thickened. Add cheese, broccoli with liquid, and ham.

*Joyce Schutjer*

## Split-Pea Soup

- |                                      |                     |
|--------------------------------------|---------------------|
| 1 lb. (2 1/4 c.) green split<br>peas | 1 tsp. salt         |
| 1 meaty ham bone (1 1/2 lb.)         | 1/2 tsp. pepper     |
| 1/2 of lg. onion, chopped            | 1/4 tsp. marjoram   |
|                                      | 1/2 c. diced celery |

Cover peas with 2 quarts of cold water; soak overnight (or, simmer gently 2 minutes, then soak 1 hour). Add ham bone, onion and seasonings. Bring to boiling; cover, reduce heat; simmer (don't boil) 1 1/2 hours. Stir occasionally. Remove bone; cut off meat and dice. Return meat to soup; add celery. Cook slowly, uncovered, 30 to 40 minutes. Salt to taste. Serves 6 to 8.

*Lennice Harms*

## Wild Rice Soup

1/2 c. margarine	1 or 2 c. chicken
1/2 c. wild rice	2 or 3 c. boiled carrots
1/2 c. flour	1 sm. onion
2 c. half & half	Parsley flakes
1 can chicken broth	Salt & pepper
2 c. water with 2 chicken bouillon cubes	

Cook rice until tender. Melt margarine; add flour and slowly add broth, water and half & half. Cook and stir as thickens; add meat, rice, vegetables and seasonings. *Barbara Moore*

## Wild Rice Soup

12 T. butter or margarine	3 med. carrots, grated
2 T. minced onion	1 tsp. salt
1 c. flour	1/4 tsp. pepper
6 c. chicken broth	2 c. half & half
4 c. wild rice (measure after cooking)	

Melt butter in kettle. Sauté onion until tender. Blend in flour; gradually add broth. Cook, stirring constantly, until mixture boils; boil 1 minute. Stir in remaining ingredients. Simmer for 5 minutes. Blend in half & half. Reheat to serving temperature. Makes about 12 cups.

For rice, use 1 cup wild rice and 4 cups water. Bring to boil and simmer 5 minutes; cover and remove from heat. Let stand several hours until tender. *Linda Isebrand*

## Sauerkraut and Meat Ball Soup

1 lb. hamburger	1/3 c. evaporated milk
1/2 c. bread crumbs	1/3 c. water
1/2 tsp. salt	1 stick butter or margarine
1/2 tsp. onion salt	1 c. flour
5 chicken bouillon cubes	32 oz. well-drained sauerkraut
2 qt. water	

Combine first four ingredients; shape into small meatballs. (May double meatball recipe, if desired.) Brown. Combine bouillon and water. Heat until bouillon dissolves. Mix evaporated milk with 1/3 cup water and add to broth. Melt margarine and blend in the flour. Using a wire whip, mix this into the broth. Add drained sauerkraut and meatballs. Simmer until serving temperature. *Linda Isebrand*

## Autumn Soup

- |                             |                                |
|-----------------------------|--------------------------------|
| <b>1 lb. ground beef</b>    | <b>2 tsp. salt</b>             |
| <b>1 c. chopped onions</b>  | <b>1/2 tsp. pepper</b>         |
| <b>4 c. hot water</b>       | <b>1 bay leaf</b>              |
| <b>1 c. carrots, diced</b>  | <b>Pinch of basil</b>          |
| <b>1 c. celery, diced</b>   | <b>6 fresh tomatoes (opt.)</b> |
| <b>1 c. potatoes, diced</b> |                                |

Brown beef slowly. Add onions and cook 5 minutes. Add remaining ingredients, except tomatoes. Bring to a boil and simmer 20 minutes. Add tomatoes, if desired, and simmer 10 more minutes. Serve a tomato in each bowl.

*Thea Dunmire*

## Microwave Potato Soup

- |                               |   |
|-------------------------------|---|
| <b>3 or 4 slices bacon</b>    | <b>1/4 tsp. curry powder</b>              |
| <b>6 med. potatoes, cubed</b> | <b>5 T. flour</b>                         |
| <b>1 med. onion, chopped</b>  | <b>2 c. milk</b>                          |
| <b>1 c. celery, chopped</b>   | <b>1/3 c. shredded Cheddar<br/>cheese</b> |
| <b>2 c. water</b>             | <b>1 carrot or turnip, sliced</b>         |
| <b>1 1/2 tsp. salt</b>        |   |
| <b>1/8 tsp. pepper</b>        |   |

Place bacon in 4-quart casserole. Cover with paper towel. Microwave on HIGH 3 to 4 minutes, or until bacon is crisp. Remove bacon and set aside. Add potatoes, onion, celery, water, salt, pepper, carrot and curry to bacon drippings. Cover and microwave for 12 to 15 minutes, or until vegetables are just about tender. Combine flour and milk; mix until smooth. Stir into vegetables. Microwave, uncovered, 12 to 14 minutes, or until mixture boils and thickens, stirring 2 or 3 times during last half of cooking time. Stir in cheese until melted. Crumble bacon and use to garnish soup. Serves 4 to 6.

*Susan Post*

*Every young man should learn to paddle his own canoe,  
even if his dad does own a yacht!*

## Steak Soup

**2 lb. ground beef**

**1 c. chopped onion**

**1 c. chopped celery**

Parboil and drain.

**1 stick margarine**

**1 c. flour**

**1 (10 oz.) pkg. frozen,  
mixed vegetables**

**1 c. chopped carrots**

**1 (16 oz.) can tomatoes,  
chopped**

**1 tsp. pepper**

**1 T. Accent**

**2 to 3 T. "Beefer Upper"**

Brown beef; drain off fat. In a large pan, melt the shortening; add flour and mix well. Add beef and parboiled vegetables. Add frozen vegetables, tomatoes, peppers, Accent and seasoning. Bring to boil and simmer until all vegetables are tender.

Good as entrée, or served with cheese and French (plain or garlic) bread. Freezes well.

*Betty Miller Scott,  
Trenton, MO*

## Quick Bean Soup

**1 med. potato, peeled &  
diced**

**2 carrots, peeled & diced**

**Onion, to suit taste**

**1/3 to 1/2 c. chopped celery**

**3 1/2 to 4 c. water**

**1 c. diced bologna, or  
wieners, or ham**

**1 can bean with bacon soup**

**1/4 c. catsup**

Cook potato, carrots, onion and celery in the water until tender. Add the bologna, or wieners, or ham, the bean with bacon soup and catsup. Stir all together and bring to a boil. Serves 4.

*Adah Rippetrop*

## Oven Stew

**1 1/2 lb. stew meat**

**1 c. tomato soup**

**1 c. water**

**1 c. beef broth**

**Salt & pepper, to taste**

**2 c. carrots, sliced**

**3 c. potatoes, sliced**

**1/2 c. celery**

**1 onion, chopped**

**3 to 4 T. tapioca**

Mix all ingredients together in large baking dish. Bake slowly at 275° for 3 hours.

*Mavis Looft*

## Walleye Soup Chowder

- |                         |                       |
|-------------------------|-----------------------|
| 4 to 6 potatoes, cut up | 1 can evaporated milk |
| 1 lg. onion             | 6 oz. cream cheese    |
| Celery (lots)           | 4 oz. sour cream      |
| 6 walleyes, cut up      |                       |

Cook potatoes, onions and celery until done, in plenty of water. Add walleye, cut up. Blend together milk, cream cheese and sour cream. Add to potato mixture. Season to taste.

*Judy Countryman Swenson*

## Golden Cream Cheese Soup

- |                       |                         |
|-----------------------|-------------------------|
| 3 c. chopped potatoes | Dash of pepper          |
| 1 c. water            | 1 1/2 c. milk           |
| 1/2 c. celery         | 2 T. flour              |
| 1/2 c. carrots        | 1/2 lb. Velveeta cheese |
| 1/4 c. onion          | 1 tsp. parsley flakes   |
| 1/2 tsp. salt         | 1 chicken bouillon cube |

Boil potatoes in 1 cup water until tender; add rest of ingredients in order, as given. Simmer on low heat for 20 to 25 minutes. Serve.

*Leslie Mitchell,*

*Granddaughter of Zelda Beal*

## Potato Cheese Soup

- |                        |                           |
|------------------------|---------------------------|
| 4 med. potatoes, diced | 2 T. (heaping) cornstarch |
| 1/2 onion, diced       | or flour, mixed with the  |
| 1 stalk celery, diced  | milk                      |
| 1/2 to 1 c. water      | 1/2 c. ham, diced         |
| 4 c. milk              | 1/4 lb. Velveeta cheese   |
|                        | 1 stick margarine         |
|                        | Salt & pepper, to taste   |

Combine first 4 ingredients and cook until tender. Add milk, cornstarch mixture, ham, cheese, margarine, salt and pepper.

If you like thicker soup, increase the cornstarch.

*Laurie Stecker Harms*

## Potato Soup

- |                                     |                                |
|-------------------------------------|--------------------------------|
| <b>2 c. diced potatoes</b>          | <b>1 can milk</b>              |
| <b>1 c. diced celery</b>            | <b>1 can water</b>             |
| <b>1 c. diced onions</b>            | <b>1/2 or 3/4 c. diced ham</b> |
| <b>1 c. diced carrots</b>           | <b>1/2 lb. Velveeta cheese</b> |
| <b>1 can cream of mushroom soup</b> |                                |

Put all the ingredients, except the cheese, into kettle; bring to a boil, stirring occasionally, and simmer 2 hours. Add cheese. When cheese is melted, the soup is ready to serve; or refrigerate for later use. Do not add salt. Serves 8.

*Ruth E. Hanson*

## Joe's Onion Soup

- |  |                                |
|--|--------------------------------|
| <b>1/2 c. butter or margarine</b>          | <b>1/2 tsp. cayenne pepper</b> |
| <b>3 lb. sliced yellow onions</b>          | <b>1 tsp. garlic powder</b>    |
| <b>4 T. flour</b>                          | <b>1/2 tsp. paprika</b>        |
| <b>1 c. white wine</b>                     | <b>Mozzarella cheese</b>       |
| <b>8 to 10 c. beef broth (or bouillon)</b> | <b>Parmesan cheese</b>         |

In a large pot, melt butter. Add onions and cook until transparent. Add flour and cook for 5 minutes. While stirring, add wine, broth, cayenne pepper, garlic powder and paprika. Simmer for 1 1/2 to 2 hours. When ready to serve, toast 3/4-inch-thick slices of French bread and put into soup bowls. Add onion soup to within 1-inch to top of bowl. Sprinkle with 2 tablespoons grated mozzarella cheese, and 1 teaspoon Parmesan cheese. Put under broiler until cheese is bubbly.

*Denise Rossmiller*

## Polish Sausage Soup

Cook in soup pan:

- |                             |                                 |
|-----------------------------|---------------------------------|
| <b>1 qt. tomatoes</b>       | <b>1 onion, chopped</b>         |
| <b>2 cans chicken broth</b> | <b>1/2 head chopped cabbage</b> |

Simmer about 1/2 hour. Add:

- |                            |  |
|----------------------------|--|
| <b>2 cans kidney beans</b> | <b>4 to 5 Polish sausages, thinly sliced</b> |
|----------------------------|--|

Cook about 20 minutes.

*Juniece Beenken*

## Polish Sausage Soup

- |  |                               |
|--|-------------------------------|
| 1 qt. tomato juice                       | 1/2 head cabbage,<br>shredded |
| 2 cans (3 c.) chicken broth              | 2 cans kidney beans           |
| 1 lg. onion, chopped                     |                               |
| 6 to 8 Polish sausages,<br>thinly sliced |                               |

In large kettle, combine tomato juice, chicken broth, onion and sausage. Bring to a boil and simmer about 1/2 hour. Add cabbage and simmer another 1/2 hour. Add beans and heat thoroughly.

*Lilah Hobbs*

## Vegetable Soup

(Crock-Pot)

- |   |                                |
|---|--------------------------------|
| 3 lb. lean roast, cut into<br>bite-size cubes       | 3 potatoes                     |
| 1 qt. hot water with 3 beef<br>bouillon cubes added | 1 sm. pkg. frozen peas         |
| 1 lg. onion, diced                                  | 2 cans tomatoes                |
| Salt & pepper, to taste                             | 1 tsp. Worcestershire<br>sauce |
| 1 pkg. frozen corn                                  | 1 can lima beans,<br>undrained |
| 3 ribs celery                                       | Hot water (add as needed)      |

Cook meat in onion, celery and bouillon cubes on high for 1 hour. Add rest of ingredients and cook on low for 3 hours.

*Janice Folkerts*

## "A Meal in a Bowl"

(Hamburger Soup)

- |                        |                                     |
|------------------------|-------------------------------------|
| 1 lb. ground beef      | 1/4 c. catsup                       |
| 5 c. water             | 1 T. instant beef bouillon          |
| 1 (1 lb.) can tomatoes | 1 to 2 tsp. seasoned salt<br>(opt.) |
| 1 c. chopped onion     | 1 tsp. dried basil                  |
| 2 to 3 carrots, sliced | 1 bay leaf                          |
| 2 ribs celery, sliced  | 1 qt. tomato juice                  |
| 1/3 c. pearl barley    |                                     |

Brown ground beef; drain off fat. Add remaining ingredients; bring to a boil. Simmer for at least one hour. Remove bay leaf. Add salt or pepper, if needed. Keeps well. Use a soup pan large enough to accommodate mixture for 8 or more servings.

This is a good, hearty soup. Serve with crackers or slices of warm French bread, if desired.

*Linda Gingerich Isebrand*

## Vegetable Hamburger Soup

- |                            |                              |
|----------------------------|------------------------------|
| 1 to 1 1/2 lb. ground beef | 1 tsp. Kitchen Bouquet       |
| 1 c. chopped onion         | 1 sm. bay leaf               |
| 1 c. sliced carrots        | 1/8 tsp. basil               |
| 1 c. diced celery          | 2 tsp. salt, or to taste     |
| 1 c. cubed, raw potato     | 1/2 tsp. pepper, or to taste |
| 1 (28 oz.) can tomatoes    | 3 c. water                   |

Sauté ground beef and 1 cup chopped onion. Drain off fat and stir in the rest of the ingredients. Bring to a boil; cover and simmer 1 hour.

Chili powder can be added for a change (I don't). Serve with hard rolls.

*Alta Hamilton*

## Hamburger Soup

- |                             |                      |
|-----------------------------|----------------------|
| 1 1/2 lb. ground beef       | 2 tsp. salt          |
| 4 c. cubed, peeled potatoes | 1 1/2 tsp. pepper    |
| 3 (8 oz.) cans tomato sauce | 1 1/2 c. frozen peas |
| 3 c. water                  |                      |

Brown and drain beef. Add potatoes, onions and tomato sauce to a saucepan. Stir in water, salt and pepper, and bring to a boil; simmer for 1 hour, or until potatoes are done and soup has thickened. Onion can be added to beef while browning, before adding to rest of ingredients.

*Sharon Uken*

## Sandwiches

### Tuna Sandwiches

- |                                       |                                 |
|---------------------------------------|---------------------------------|
| 1 c. cubed American cheese            | 2 T. chopped green pepper       |
| 1 (7 oz.) can flaked tuna,<br>drained | (opt.)                          |
| 3 hard-boiled eggs                    | 2 T. stuffed olives,<br>chopped |
| 1/2 c. Miracle Whip salad<br>dressing | 2 T. chopped onions             |
|                                       | 2 T. sweet pickles              |
|                                       | Celery, if desired              |

Mix all together lightly. If you want hot sandwiches, put in buns and wrap each one in foil. Heat in preheated 250° oven for 30 minutes. Serve hot.

*Mary Eden*

## Quiche Bar-B-Q

1 to 1 1/4 lb. hamburger  
2 T. flour

1 can onion soup  
1 T. (or more, if desired) catsup

Brown the hamburger; mince until fine. Pour off fat. Sprinkle the flour over the hamburger; mix. Add the onion soup. Mix well and cook until right consistency. Add catsup. Stir and mix well. Serve on warm buns.

*Leota Walrod*

## Pita Sandwiches

1 (2 1/2 oz.) pkg. dried beef  
2 c. shredded lettuce  
1 c. chopped tomato  
1 c. shredded mozzarella  
cheese  
1 (2 1/4 oz.) can sliced,  
drained ripe olives

1/2 c. chopped celery  
1/2 c. chopped onion  
1/2 c. chopped cucumber  
1/2 c. low-calorie Italian  
dressing  
3 pita bread rounds, cut  
in half

Rinse and cut dried beef in strips. Combine all ingredients but bread. Toss lightly and chill. Spoon mixture into pita pockets just before eating.

*Lisa Peterson Anders*

## Cheese Spread

1 lb. Cheddar cheese  
3/4 c. grated Parmesan  
cheese  
3/4 c. (6 oz.) beer

1/4 tsp. Tabasco sauce  
1/4 tsp. garlic powder  
1 T. Worcestershire sauce  
1/2 tsp. dry mustard

Grate cheese. Place in mixing bowl; add rest of ingredients. Using mixer, blend until smooth and ingredients are incorporated. Slice French bread; spread cheese mixture. Place in oven at 400°; bake until cheese is bubbly, about 6 minutes.

*Louise Baade Goetsch*

## Hot Chicken Sandwiches

2 c. chicken, diced  
1/2 c. celery, diced  
4 T. green pepper  
1 T. red pepper (pimento)

Onion  
1/4 c. salad dressing  
Salt & pepper  
1 1/2 c. cheese

Mix above ingredients. Makes 24 hamburger buns. Wrap each bun individually in foil; bake 10 minutes at 450°.

*Arnetta Norland*

## Corned Beef Sandwich Bake

- |                                     |   |
|-------------------------------------|---|
| 2 c. packaged biscuit mix           | 1/2 c. pitted, sliced black olives                          |
| 1 (12 oz.) can corned beef, chilled | 1 lg. tomato, thinly sliced                                 |
| 2 T. mayonnaise, or Miracle Whip    | 4 slices sharp processed American cheese, halved diagonally |
| 2 T. mustard                        |   |

Prepare biscuit mix as per directions for rolled biscuits. Roll to 12x7-inch rectangle. Place on ungreased sheet. Cut corned beef into 8 slices and arrange on dough in 2 rows. Mix mayonnaise and mustard, and spread over meat. Sprinkle with olives, reserving a few for trim. Bake at 425° for 15 minutes. Top with tomato slices and dash of pepper. Arrange cheese half-slices on top. Return to oven until cheese melts, about 2 minutes. Top with olive slices. Cut in 8 squares.

*Maudie Rurup (Mrs. David)*

## Shortcut Sloppy Joes

- |  |                             |
|--|-----------------------------|
| 1 lb. ground beef                                | 1/4 c. butter               |
| 1 (11 1/8 oz.) can condensed Italian tomato soup | 2 tsp. Worcestershire sauce |
|  | 1/8 tsp. pepper             |

In a 10-inch skillet, over medium-high heat, cook beef until browned, stirring to separate meat. Spoon off fat. Stir in soup, water, Worcestershire sauce and pepper. Heat through, stirring occasionally. Serve on hamburger buns.

This is quick, and very good!

*Kristin Harms*

## Sloppy Joe Sauce

- |                            |                          |
|----------------------------|--------------------------|
| 2 lb. ground beef          | 1 env. dry spaghetti mix |
| 1 can Manwich sauce        | 1 (8 oz.) can water      |
| 1 (8 oz.) can tomato sauce |                          |

Brown meat; pour off fat. Add rest of ingredients, stirring together. Heat. Serve on either spaghetti or hamburger buns. This freezes well.

*Leota Walrod*

## Beefburgers

- |                                |                      |
|--------------------------------|----------------------|
| 2 lb. hamburger                | 1 tsp. mustard       |
| 1 can cream of chicken<br>soup | 1 tsp. sugar         |
| 1/2 c. catsup                  | 1/4 c. water         |
|                                | 1/2 c. chopped onion |

Fry hamburger and onion; drain off fat. Add the rest of ingredients and simmer 15 minutes.

*Joyce Schutjer*

## Beef Burgers

- |                                 |                                 |
|---------------------------------|---------------------------------|
| 6 lb. hamburger                 | 1 pkg. dry Lipton onion<br>soup |
| 2 sm. btl. ketchup              |                                 |
| 2 cans cream of chicken<br>soup |                                 |

Brown hamburger and drain. Add other ingredients. Serves 25.

*Verla Brandt*

## Runzas

- |   |                                 |
|---|---------------------------------|
| 2 lb. hamburger   | 1 c. chopped onion              |
| 2 c. shredded cabbage   | 1 can cream of mushroom<br>soup |
| 12 slices cheese, cut in<br>half (I use Velveeta)               |                                 |
| 3 loaves frozen bread or<br>2 (12-count) pkg.<br>hamburger buns |                                 |

Brown onion, hamburger and cabbage, and season to taste. Take loaves of frozen bread, let rise. Roll each loaf separate; get 8 squares to each loaf. Will make 24 sandwiches. Put a spoonful of hamburger mixture in each square; put the 1/2 slice of cheese, then pinch together. Put in greased pan. Twelve in a 9x13-inch pan (makes 2 pans). Bake at 350° for 25 minutes, or until brown. The quicker way is just to use the hamburger buns and wrap them separate, and freeze them. Nice for a quick snack.

*Beverly J. Gerdis*

## Krautburgers

- |                                 |                              |
|---------------------------------|------------------------------|
| <b>1 lb. lean ground beef</b>   | <b>Pepper, to taste</b>      |
| <b>1 med. onion, chopped</b>    | <b>2 loaves frozen bread</b> |
| <b>1/2 head cabbage,</b>        | <b>dough (thawed)</b>        |
| <b>shredded</b>                 | <b>Cooking spray</b>         |
| <b>1/2 env. (1/2 oz.) onion</b> |                              |
| <b>soup mix</b>                 |                              |

Preheat oven to 350°. Brown ground beef and onion in a large, nonstick skillet; drain fat. Add cabbage and cook 5 minutes longer. Stir soup mix and pepper into ground beef and cabbage mixture; set aside. Roll one loaf of bread into a 16x8-inch rectangle, then cut into eight 4-inch squares. Spoon mixture into center of each square; bring up diagonal points, pinching edges closed. Let Krautburgers rise on cookie sheet, coated with cooking spray, for about 10 minutes. Bake for 20 minutes, or until brown. If desired, brush tops of warm rolls with margarine. Repeat process with second loaf of bread and remaining mixture.

Good frozen and heated in microwave.

*Viny Bierstedt*

## French Dip Au Jus

- |                                    |                                   |
|------------------------------------|-----------------------------------|
| <b>1 (3 to 4 lb.) beef roast</b>   | <b>5 c. water</b>                 |
| <b>1/2 c. soy sauce</b>            | <b>1 lg. onion, cut in slices</b> |
| <b>1 clove garlic, minced</b>      | <b>1/4 c. butter</b>              |
| <b>1 1/2 tsp. Kitchen Bouquet</b>  | <b>French rolls</b>               |
| <b>browning sauce</b>              | <b>Grated Swiss cheese (opt.)</b> |
| <b>1/2 pkg. dry onion soup mix</b> |                                   |

Lightly brown onion in butter. Combine soy sauce, garlic, browning sauce, soup mix and water. Place roast in Dutch oven. Add soy sauce mixture and onions. Cover tightly and bake at 325° until tender, about 3 hours. Remove roast from pan and allow to stand 20 minutes. Slice roast thinly and put meat back into juice. Toast rolls under broiler. Place hot beef slices on bread. Sprinkle with grated cheese. Broil until cheese melts. Use liquid for sandwich dip.

*Linda Lee*

## Italian Beef Dip

- |                                  |                           |
|----------------------------------|---------------------------|
| <b>1 (4 or 5 lb.) beef roast</b> | <b>2 tsp. salt</b>        |
| <b>1 T. garlic powder</b>        | <b>1/2 tsp. rosemary</b>  |
| <b>1 1/2 tsp. oregano</b>        | <b>1 1/2 tsp. Accent</b>  |
| <b>1 1/2 tsp. black pepper</b>   | <b>1 1/8 tsp. paprika</b> |

Put ingredients in 5 cups of water, in large pot. Cover; bake at 300° for 4 or more hours in oven. When done, cut meat; serve on French rolls, and use juice for dip. *Betty Krantz Haboush*

## Italian Beef Poor Boys

- |  |                                     |
|--|-------------------------------------|
| <b>1 (4 to 5 lb.) rolled rump<br/>beef roast</b> | <b>1 can mushrooms</b>              |
| <b>2 cans French onion soup</b>                  | <b>1 T. fennel (very important)</b> |
| <b>1 can water</b>                               | <b>1 tsp. Italian seasoning</b>     |

Put roast in Dutch oven. Sprinkle with garlic salt and pepper. Add soup, water, mushrooms, fennel and Italian seasoning. Cover and bake at 325° for 5 hours, or until tender. Shred meat and put back into juice. If there is too much juice, simmer, uncovered, until it cooks down. Serve on buns. *JoAnn Asa*

## Hot Spam Sandwich

- |                                |   |
|--------------------------------|---|
| <b>2 cans Spam</b>             | <b>1 can cream of mushroom<br/>soup</b> |
| <b>1 sm. onion</b>             | <b>Couple dashes of garlic salt</b>     |
| <b>1/2 lb. Velveeta cheese</b> |   |

Grind Spam, onion and Velveeta cheese. Mix together with can of cream of mushroom soup and garlic salt. Spread on 1/2 of hamburger bun; broil until bubbly. Watch carefully, so does not brown. Also good as a cold spread on crackers. *Laurie (Stecker) Harms*

## Spam Spread

- |                           |                       |
|---------------------------|-----------------------|
| <b>1 can Spam</b>         | <b>Celery</b>         |
| <b>2 to 3 boiled eggs</b> | <b>Cheese</b>         |
| <b>Onions</b>             | <b>Salad dressing</b> |

Chop Spam, eggs, onions, celery and cheese very fine. Mix with salad dressing to make it spreadable. *Judy Countryman Swenson*

## Roast Beef Sandwich

- |                             |                                   |
|-----------------------------|-----------------------------------|
| <b>1 (4 lb.) beef roast</b> | <b>1 T. Worcestershire sauce</b>  |
| <b>1/4 c. molasses</b>      | <b>Dash of Tabasco sauce</b>      |
| <b>1/4 c. mustard</b>       | <b>1 (8 oz.) can tomato sauce</b> |
| <b>1/4 c. vinegar</b>       |                                   |

Pierce roast and sprinkle Adolph's meat tenderizer over roast. Mix sauce ingredients. Pour over roast; let stand 1 hour. Bake at 300° for 3 hours. Cover to cook. Break apart and serve on bun.

*Marie Schutter*

## English Muffins

- |   |                                   |
|---|-----------------------------------|
| <b>1 (5 oz.) jar Old English Cheddar cheese</b> | <b>4 drops of Tabasco sauce</b>   |
| <b>1 (5 oz.) jar mayonnaise</b>                 | <b>1 pkg. (6) English muffins</b> |
| <b>1/2 tsp. dried onion flakes</b>              | <b>(I prefer whole wheat)</b>     |

Toast muffins under broiler. Beat together until fluffy, the cheese, mayonnaise, onion flakes and Tabasco sauce. Spread on toasted muffin halves. Put under broiler until toasted. Watch carefully. Enough for 6 to 12 half-muffins.

*Adah Rippentrop*

## Egg Salad Sandwiches

- |                              |                                    |
|------------------------------|------------------------------------|
| <b>1 doz. eggs</b>           | <b>2 T. dried onions</b>           |
| <b>1/2 c. salad dressing</b> | <b>1/2 tsp. salt (garlic salt,</b> |
| <b>2 T. milk</b>             | <b>if desired)</b>                 |
| <b>1 T. sugar</b>            |                                    |

Cook eggs. Cool and peel. Chop eggs; mix with salad dressing, milk, sugar, onions and salt. Spread on bread.

*Mary Eden*

*A marriage license is like a hunting license -  
You're allowed only one dear.*

## Egg Salad Sandwiches

1 doz. eggs	Salt, to taste
1/2 c. salad dressing	1/8 tsp. celery salt
2 T. sweet pickle juice	1/2 tsp. prepared yellow mustard
1 T. sugar	2 T. sweet pickle relish
1 T. margarine	
2 T. diced onion	

Hard-boil eggs; peel and cool. Mash yolks and add ingredients. Add diced egg whites and stir well. May need to add a bit more salad dressing, depending on consistency.

To stretch the recipe, I sometimes add 1/2 cup very small diced celery, and very finely chopped lettuce.

*Doris Leeck*



# Vegetables

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## Hints for Vegetables

- Add a little milk to the water when cooking cauliflower and it will remain white.
- Perk up creamed vegetables with a tablespoon of onion soup mix added to each cup of white sauce.
- To prevent sticking, rinse the saucepan with cold water before putting milk in it to heat.
- Beets require less cooking time when vinegar has been added to the cooking water. Add 1 tablespoon of vinegar to a quart of beets.
- Cook beets with their skins on to help them retain color and flavor.
- Cooking vegetables in their skins retains more minerals.
- A wedge of lemon cooked with onion or cabbage will absorb the cooking odors; a dish of vinegar sitting on the stove absorbs fish odors.
- When peeling an onion, cut the bottom off first so the juice will go down and not bother the eyes; or, refrigerate them before chopping.
- To prevent boiled potatoes from turning black, add a small amount of cream of tartar.
- Let raw potatoes stand in cold water before frying to improve crispness of French fries.
- Before boiling potatoes, rice or pasta, rub margarine around the top inside of the pan to keep them from boiling over.
- When making scalloped potatoes, instead of flour for thickening, try either 10 to 12 crushed soda crackers, or 1/2 cup raw rice. The potatoes will not curdle.
- A small amount of hot, not boiling, milk added a little at a time to mashed potatoes will make them light and fluffy.
- Shape leftover mashed potatoes into a long roll; wrap in plastic film and refrigerate. The next day slice and fry patties in butter. A slice of cheese may be sandwiched between two thin potato slices and fried.
- Combine leftover mashed potatoes with chopped chives; put into cupcake liners; top with grated cheese and broil until cheese melts.
- Keep a container labeled "For Soup" in the freezer. Each time there is just a small amount of vegetable leftover from a meal, add it to the "soup" container. Later, add to a pot of soup without wasting vegetables.
- Use rice instead of potatoes for vegetable stew that you plan to freeze. Use 1/4 to 1/2 cup of rice, depending upon the amount of liquid that you have.
- To remove corn silk: Dampen a paper towel or terry cloth and brush downward on the cob of corn. Every strand should come off.
- Sweet potatoes will not turn dark if put in salted water (5 teaspoons to 1 quart of water) immediately after peeling.
- When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage, and it will absorb all odor from it.
- Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.
- Fresh tomatoes keep longer if stored in the refrigerator with stems down.

# Vegetables

## Broccoli-Cauliflower Casserole

- |   |  |
|---|--|
| <b>4 (10 oz.) pkg. broccoll<br/>&amp; cauliflower</b> | <b>2 cans cream of mushroom<br/>soup</b> |
| <b>1 c. grated Cheddar cheese</b>                     | <b>2 c. croutons</b>                     |

Mix all together and bake for 40 minutes at 350°. May also be put into crock-pot for 4 hours.

*Lanita Kardoes*

## Broccoli-Cheese Bake

- |                                 |   |
|---------------------------------|---|
| <b>1/2 c. chopped onion</b>     | <b>1 can cream soup (chicken,<br/>mushroom, etc.)</b> |
| <b>1/2 c. chopped celery</b>    |   |
| <b>2 T. margarine</b>           | <b>1 (10 oz.) pkg. broccoli,<br/>cooked*</b>          |
| <b>1 (8 oz.) jar Cheez Whiz</b> |   |
| <b>1 c. cooked rice</b>         |   |

\*Three-quarter pound of fresh, cooked broccoli may be used instead of frozen.

Sauté onion and celery in margarine. Stir in rice, soup and broccoli. Put in a buttered 1 1/2-quart casserole. Stir in cheese until melted and mixed. Bake at 325° for 30 minutes.

*Louise Helfner*

## Rice and Broccoli

- |   |                                       |
|---|---------------------------------------|
| <b>2 (10 oz.) pkg. frozen,<br/>chopped broccoll</b> | <b>1 jar Kraft pimento<br/>cheese</b> |
| <b>1 c. uncooked Minute Rice</b>                    | <b>1/2 c. chopped onion</b>           |
| <b>1 can cream of chicken<br/>soup</b>              | <b>1/2 c. chopped celery</b>          |
|   | <b>1/2 stick margarine</b>            |

Cook broccoli according to package directions, but only 3 minutes; drain. Mix all ingredients and place into buttered casserole dish. Dot with margarine and bake at 350° for 30 to 45 minutes.

*Leona Brandt Christ*

## Cabbage-Rice Casserole

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| 1 med. head cabbage,<br>shredded | 2 T. flour                          |
| 1 stick margarine                | 1 T. oil                            |
| Salt & pepper, to taste          | 2 c. milk                           |
| 2 c. water                       | 1 to 2 c. Velveeta cheese,<br>cubed |
| 1 c. uncooked rice               |                                     |

In a large saucepan, place cabbage, margarine, salt, pepper and water. Bring to a boil and cook until cabbage is tender-crisp. Remove from heat and add the rice. Cover and let stand 5 minutes. Over low heat, in a saucepan or in a bowl suitable for microwave, blend flour, oil, milk and cheese. Stir until cheese is melted. Place cabbage mixture in a 9x13-inch ungreased pan. Pour cheese mixture over it and bake at 350° for 30 minutes. Can add bacon bits, if desired.

*Phyllis Baade*

## Asparagus Casserole

- |                    |                         |
|--------------------|-------------------------|
| 5 potatoes, sliced | Salt & pepper, to taste |
| 1 onion, sliced    | Butter or margarine     |
| 3 c. asparagus     | 4 slices cheese         |

Arrange vegetables in a casserole. Asparagus may be fresh, frozen, or canned (drained well). Sprinkle salt and pepper to taste over vegetables. Dot with butter or margarine, and top with cheese. Cover and bake at 350° for 45 minutes, or until potatoes are done.

*Margaret Finer*

## Northern Baked Beans

- |                                  |                   |
|----------------------------------|-------------------|
| 1 (2 lb. pkg.) Northern<br>beans | 2 c. tomato juice |
| 2 c. white sugar                 | Cubed ham         |

Wash and sort the beans. Cook slowly in large pan, using lots of water, very lightly salted. Cook beans until tender. Place in large casserole and add other ingredients. Bake at 350° for 35 to 45 minutes.

This makes a large recipe, and can easily be divided in half. Freeze the second dish for later.

*Jeri Kitzinger*

## Lima Bean Casserole

- |                              |                         |
|------------------------------|-------------------------|
| <b>2 cans lima beans</b>     | <b>2 tsp. mustard</b>   |
| <b>1 med. onion, chopped</b> | <b>1/2 c. catsup</b>    |
| <b>2 T. brown sugar</b>      | <b>Sm. bacon strips</b> |

Mix all ingredients, except bacon. Place bacon on top and bake, uncovered, for 1 hour at 350°.

*Margaret Stecker*

## Bean Hot Dish

- |                              |  |
|------------------------------|--|
| <b>1 1/2 lb. hamburger</b>   | <b>1 tsp. mustard</b>                  |
| <b>1/2 c. chopped bacon</b>  | <b>1 (15 oz.) can kidney beans</b>     |
| <b>1/2 c. chopped onions</b> | <b>1 (15 oz.) can butter beans</b>     |
| <b>1/2 c. catsup</b>         | <b>1 (15 oz.) can pork &amp; beans</b> |
| <b>1 c. brown sugar</b>      |  |

Brown the first three ingredients; drain fat. Mix the next three ingredients together and add to the browned meat mixture. Drain well the 3 cans of vegetables and add to the meat mixture. Put all in a 2-quart casserole and bake at 350° for 1 hour.

Also works well to put all in crock-pot and let simmer.

*Mrs. Ivy Woltz*

## Baked Beans Casserole

- |                                  |                                |
|----------------------------------|--------------------------------|
| <b>8 slices bacon</b>            | <b>1 can red kidney beans,</b> |
| <b>1 onion</b>                   | <b>drained</b>                 |
| <b>1 1/2 tsp. dry mustard</b>    | <b>1 can pork and beans</b>    |
| <b>1 can lima beans, drained</b> | <b>1/2 c. catsup</b>           |
|                                  | <b>2 to 3 T. brown sugar</b>   |

Fry bacon; cut in small pieces and fry with onions. Add catsup, brown sugar and dry mustard. Simmer this and pour over beans, and stir. Put into large casserole dish or small roaster. Bake 45 minutes in 350° oven.

*Marian Spear*

## Swiss Vegetable Medley

- |   |                                     |
|---|-------------------------------------|
| 1 (16 oz.) bag frozen<br>vegetables (thawed &<br>drained) | 1 c. shredded Swiss<br>cheese       |
| 1 can condensed cream of<br>mushroom soup                 | 1/3 c. sour cream                   |
|   | 1/4 tsp. black pepper               |
|   | 1 can Durkee French-fried<br>onions |

Into a 1-quart casserole, combine 1/2 cup Swiss cheese, mixed vegetables, cream of mushroom soup, sour cream and black pepper. Add 1/2 can of the Durkee fried onions. Bake, covered, at 350° for 30 minutes. Top with remaining cheese and onions; bake, uncovered, 5 minutes longer.

*Brenda Bowers Stucki*

## Mixed Vegetables

- |                                       |                            |
|---------------------------------------|----------------------------|
| 2 (16 oz.) cans green beans           | 1 head cauliflower, broken |
| 2 (16 oz.) cans potatoes              | Salt                       |
| 2 jars whole onions                   | Pepper                     |
| 1 (16 oz.) can carrots                | Paprika                    |
| 2 (2 1/2 oz.) jars whole<br>mushrooms | Cheese Sauce               |

Drain all vegetables in a 9x13-inch pan. Stir in Cheese Sauce and sprinkle with paprika. Bake at 350° for 1 hour.

**Cheese Sauce:** 4 tablespoons butter, 4 tablespoons flour, 2 cups milk, 1 tablespoon salt, 1/4 teaspoon pepper and 1/2 pound Cheddar cheese. Melt butter in a pan; add flour, salt and pepper. Gradually stir in milk. Cook on low heat until thickened. Add cheese, stirring well. Pour over vegetables.

*Robin Rode*

## Green Bean Casserole

- |                      |                                      |
|----------------------|--------------------------------------|
| 1 T. butter, divided | 1 pt. sour cream                     |
| 2 tsp. flour         | 1/2 lb. Swiss cheese,<br>grated      |
| 1 tsp. salt          | 2 cans whole green beans,<br>drained |
| 1/4 tsp. pepper      | Cracker crumbs                       |
| 1 tsp. sugar         |                                      |
| 1 tsp. grated onion  |                                      |

Melt 2 teaspoons butter and stir in flour, salt, pepper, sugar and onion. Add sour cream; stir until thickened. Stir in cheese until melted. Grease 1 1/2-quart casserole. Place beans first, and top with cheese sauce. Cover with cracker crumbs and remaining butter.

*Norma Ricks (Mrs. Melvin)*

## Broccoli Corn Bake

2 (No. 303) cans cream-  
style corn  
3 eggs, beaten  
4 T. sugar

4 T. flour  
1 1/2 c. cheese cubes  
1 box frozen broccoli  
(partially thawed)

Mix first five ingredients. Fold in broccoli. Put into a 9x12-inch greased baking dish. Bake at 350° for 1 hour.

*Gayle Ricklefs Mayer*

## Braised Ruby Cabbage

1 med. red cabbage,  
shredded  
1/4 c. currant jelly  
1/4 c. firmly-packed  
dark brown sugar  
1 tsp. salt  
1/2 c. dry red wine

1/2 Spanish onion,  
peeled & thinly sliced  
3 med. apples, cored &  
thinly sliced  
2 T. butter  
Fresh ground pepper

Combine all ingredients, except butter and pepper, in large, heavy kettle; cover and bring to boiling point. Reduce heat to simmer and cook for about 20 minutes. Uncover and increase heat, so that most of the liquid evaporates. Add butter and pepper to taste; toss with a fork.

This tastes even better the next day, so you could prepare it ahead, and reheat in casserole.

*Carole Smidt Allen*

## Norwegian Cabbage

3/4 head cabbage  
1 can corn  
1 onion  
1 sm. jar Cheez Whiz  
1 can string beans

1/2 tsp. salt, or to taste  
1/2 tsp. pepper, or to taste  
Milk  
1/2 stick oleo

Cut up cabbage and onion; add corn, string beans, salt, pepper, Cheez Whiz and milk up to top of cabbage and oleo. Put on stove to simmer for 45 to 60 minutes, or until done. Drain water off vegetables.

*Harold Swenson*

## Scalloped Cabbage

1 med. head cabbage  
1 c. water (salted)  
1 (10 3/4 oz.) can mushroom soup

1/2 c. milk  
Shredded Cheddar  
cheese  
Buttered bread crumbs

Remove core from cabbage; cut in slices. Simmer until barely limp; drain. Add milk to soup; mix well. Layer cabbage, soup mix and cheese. Top with buttered bread crumbs. Use a quart to 2-quart casserole, or flat Pyrex pan.

*Pat Schutjer Loehr*

## Cheez Whiz Carrots

3 bunches carrots  
1 sm. jar Cheez Whiz  
1/2 can dried onions

1 can cream of mushroom  
soup  
1 can water chestnuts,  
diced

Cook sliced carrots until just done (do not overcook). Drain, and add rest of ingredients (except 1/2 of onions) to carrots. Bake for 30 minutes at 350°. Remove from oven and sprinkle other 1/2 of onions on top. Return to oven for additional 10 minutes.

Even non-carrot lovers will eat these.

*Fannie Abbas Braund*

## Carrot Casserole

6 c. sliced carrots  
1/2 lb. Velveeta cheese  
1 sm. onion, chopped  
1/4 lb. margarine

1 c. water  
1 c. Minute Rice  
Ritz crackers, crushed

Cook carrots until tender. Layer carrots, cheese and rice in buttered casserole. Pour over 1 cup water. Sauté onions in margarine; pour over carrots. Top with crushed Ritz crackers and bake at 350° for 30 minutes. Medium-size casserole dish serves 10.

*Thresa Baade*

## Carrot Casserole

1 lg. bunch carrots sliced & cooked with 1 tsp. sugar (drain)

Combine the following:

1/4 c. oleo	1/4 tsp. dry mustard
1 sm. onion, minced	1/4 tsp. salt
1/4 c. flour	1/4 lb. Velveeta cheese
1/4 tsp. celery salt	2 c. milk

Cook until thick. Pour over carrots in large, buttered casserole. Cover with buttered cracker or bread crumbs. Bake at 350° for 30 minutes.

*Viva Ringsdorf*

## Company Cauliflower

1 med. head cauliflower	1/4 c. enriched flour
1/2 lb. mushrooms, sliced	2 c. milk
1/4 c. diced green pepper	1 tsp. salt
1/3 c. butter or margarine	6 slices pimento cheese
Dash of paprika	

Cut cauliflower into flowerets and cook in salted water 10 to 15 minutes. Brown mushrooms and green pepper in butter. Blend in flour and stir in milk. Cook until thick. Place half the cauliflower in 1 1/2-quart casserole. Cover with 1/2 cheese, then half the sauce. Repeat layers. Sprinkle with paprika. Brown in moderate oven (350°), about 15 minutes. Makes 6 to 8 servings.

I often use Velveeta cheese and just melt it in the sauce, instead of pimento cheese.

*Doris Leeck*

## Celery Casserole

4 c. celery, chopped	1 can cream of chicken
1 can water chestnuts	soup mixed with 1/2 c.
	milk
	Ritz crackers

Mix together first 3 ingredients and top with Ritz crackers, crushed. Melt 1/2 stick oleo and pour over everything. Bake, uncovered, for 1 hour in a 350° oven.

*Margaret Stecker*



## Scalloped Corn

- |   |                              |
|---|------------------------------|
| <b>1 box Jiffy corn muffin mix</b>            | <b>1 c. sour cream, with</b> |
| <b>3 beaten eggs</b>                          | <b>chives &amp; onion</b>    |
| <b>1 can cream-style corn</b>                 | <b>1 stick melted oleo</b>   |
| <b>1 can whole kernel corn,<br/>undrained</b> |                              |

Mix all the ingredients together. Pour into a greased 2 to 2 1/2-quart casserole or a 9x13-inch pan. Bake 1 hour at 350°.

*Leota Walrod*

## Corn Soufflé Dish

- |   |                                     |
|---|-------------------------------------|
| <b>1 (1 lb.) can cream-style<br/>corn</b>             | <b>1 pkg. Jiffy corn muffin mix</b> |
| <b>1 (1 lb.) can whole kernel<br/>corn, undrained</b> | <b>1 c. sour cream</b>              |
| <b>1 stick oleo, melted</b>                           | <b>2 eggs, slightly beaten</b>      |
|   | <b>2 T. sugar*</b>                  |
|   | <b>4 T. chopped onion (opt.)</b>    |

\*May eliminate sugar and replace with salt and pepper.

Melt oleo in square 2-quart pan (preferably glass). Mix all other ingredients together; add and stir in oleo. Pour into greased pan and bake for 60 to 70 minutes at 350°. Done when toothpick comes out clean.

This is a family favorite, and part of every holiday meal. By melting the oleo in the pan, you eliminate the need to grease the pan, and save a dish.

*Fannie Abbas Braund,  
Susan Post, Marian Spear*

## Baked Corn

- |                                |                             |
|--------------------------------|-----------------------------|
| <b>1 can cream-style corn</b>  | <b>Dash of pepper</b>       |
| <b>1 can whole kernel corn</b> | <b>2 T. cornstarch</b>      |
| <b>2 eggs, beaten</b>          | <b>1 1/2 c. milk</b>        |
| <b>2 T. sugar</b>              | <b>1 c.+ cracker crumbs</b> |
| <b>1/2 tsp. salt</b>           |                             |

Mix in order; pour into a greased 9x13-inch casserole. Bake 3/4 to 1 hour at 350°.

*Alice Meyer*

## Corn-Onion Bake

- |  |   |
|--|---|
| <b>3 eggs, separated</b>               | <b>1 (1 lb. 1 oz.) can cream-style corn</b> |
| <b>2 tsp. sugar</b>                    | <b>1 (2.8 oz.) can French-fried onions</b>  |
| <b>1 1/2 tsp. butter-flavored salt</b> |   |
| <b>1/4 tsp. pepper</b>                 |   |

Beat egg yolks until thick and lemon-colored. Add next four ingredients; blend well. Stir in 1 cup French-fried onions. Fold in stiffly-beaten egg whites. Pour mixture into 1 1/2-quart ungreased casserole dish. Bake, uncovered, at 350° for 30 minutes, or until firm. Top with remaining onions and bake 5 minutes longer. Serve immediately. Makes 8 servings.

*Ann Phelps*

## French-Fried Onion Rings

**2 lg. (or more) onions**

### **BATTER:**

- |                             |                               |
|-----------------------------|-------------------------------|
| <b>1 c. flour</b>           | <b>1 c. milk or beer</b>      |
| <b>1/2 tsp. salt</b>        | <b>1 slightly-beaten egg</b>  |
| <b>1 tsp. baking powder</b> | <b>1 tsp. (rounded) sugar</b> |

Cut up large onions and separate rings. Place in ice water at least 2 hours. (The longer, the crispier the onions.) Mix up batter. Place drained onion rings gradually into batter. Place one by one into fryer. Deep fat at 370°, just until crisp and golden.

Onion rings soaked in ice water is a must! These can be frozen in containers. When ready to use, take out and place in oven and crisp up.

*Doris Leeck*

## French-Fried Onion Rings

- |                                   |                           |
|-----------------------------------|---------------------------|
| <b>1 1/2 c. sifted flour</b>      | <b>1/2 c. Pet milk</b>    |
| <b>1/2 tsp. salt</b>              | <b>3 T. vegetable oil</b> |
| <b>2/3 c. + 2 T. regular milk</b> | <b>2 egg whites</b>       |

Mix all of above with electric mixer. Do not use all one kind of milk; use as stated. Slice 4 to 5 large onions and break into onion rings. Dip each ring into batter, then oil. Fry until lightly browned on each side. Drain on absorbent paper and sprinkle with a little salt. Can be kept warm if placed on a flat cookie sheet and placed in a 350° oven (fry in 375° oil).

*Barb Meyer,  
Burt, IA*

## Onion Casserole from Fig Tree

<b>8 lg. onions</b>	<b>1 can cream of mushroom soup</b>
<b>2 c. crushed potato chips</b>	<b>1/4 c. (scant) milk</b>
<b>2 or 3 c. shredded cheese</b>	

Slice onions into 1/4-inch rings and cook until tender in water; drain. Layer onions, 1 cup potato chips and cheese in 2-quart casserole. Cover with cream of mushroom soup, which has been stirred and mixed with milk. Cover with rest of potato chips. Bake, uncovered, at 350° for 35 minutes.

*Clara Klasse*

## Pea Casserole

<b>2 (10 oz.) pkg. frozen peas</b>	<b>1 sm. jar pimento, diced</b>
<b>1/2 c. finely-chopped onion</b>	<b>1 can mushroom soup</b>
<b>1 c. chopped celery</b>	<b>1 can chopped mushrooms</b>
<b>1/3 c. butter or oleo</b>	<b>Buttered bread crumbs</b>

Cook peas according to package directions; drain. Combine all ingredients. Put into casserole dish. Put bread crumbs on top. Bake for 30 minutes at 350°.

*Alice Pfeffer*

## Ham and Cheese Stuffed Potatoes

<b>4 lg. potatoes</b>	<b>1 c. diced ham</b>
<b>1 tsp. shortening</b>	<b>1/4 tsp. pepper</b>
<b>6 T. butter</b>	<b>2 eggs</b>
<b>2 T. grated onion</b>	<b>1 1/2 c. shredded cheese</b>

Heat oven to 375°. Scrub potatoes; pat dry. Rub each potato with shortening; prick several places with fork. Bake 1 hour until done. Cut potatoes in half lengthways. Scoop out inside, leaving a thin shell. In a large bowl, beat potatoes one minute. Add margarine, onion, pepper and eggs. Continue beating until mixture is smooth and fluffy. Fold in 1 cup of cheese (reserve remaining cheese for topping.), and ham. Fill potato shells with mixture; top with reserved cheese. Sprinkle with paprika. Bake for 15 minutes, or until heated through, and cheese is melted. Yield: 4 servings.

*Kathy Bowers Kurtzleben*

## Cheesy Hash Browns

- |                                   |                                  |
|-----------------------------------|----------------------------------|
| 1 (2 lb.) pkg. frozen hash browns | Onion, to taste                  |
| 1 can cream of potato soup        | Salt & pepper, to taste          |
| 1 can cream of celery soup        | 1/4 c. melted butter             |
| 1 (8 oz.) ctn. sour cream         | 1/2 green pepper, chopped (opt.) |
| 3/4 to 1 c. grated Cheddar cheese |                                  |

Put into 9x13-inch pan; pour 1/4 cup melted butter over top. Bake at 325° for 1 1/2 to 2 hours. Stir every 15 minutes. This can be made the day before and refrigerated before baking. Serves 10 to 12.

**Variation:** May use 1 can cream of chicken soup in place of can of potato soup. May sprinkle paprika on top of melted butter.

*Lisa Tjaden, Gladys Alphas*

## Confetti Scalloped Potatoes

- |   |                                     |
|---|-------------------------------------|
| 1/2 c. butter or margarine              | 1 c. shredded Cheddar cheese        |
| 1 pkg. frozen hash browns               | 1 sm. green pepper                  |
| 1 can cream of mushroom soup, undiluted | 2 tsp. chopped pimento              |
| 1 soup can milk (1/2 c. onion)          | 1 c. cheese cracker crumbs, divided |

Melt butter over medium heat; sauté onion. Stir in potatoes, soup and milk. Add cheese, green pepper, pimento and 1/2 cup of crumbs. Pour into casserole. Top with remaining crumbs. Bake at 375° for 35 to 40 minutes.

*Lila Attig*

## Lisa's Potatoes

- |  |                                 |
|--|---------------------------------|
| 4 c. freshly-cooked, mashed potatoes (about 6 med. potatoes cooked with 2 tsp. salt) | 1 1/2 T. finely-grated onion    |
| 3 c. cream-style cottage cheese  | 2 1/2 tsp. salt                 |
| 3/4 c. sour cream  | 1/8 tsp. white pepper           |
|  | Melted butter                   |
|  | 1/2 c. chopped, toasted almonds |

Drain and mash potatoes thoroughly; no milk or butter. Press cottage cheese through sieve or buzz in blender. Mix with potatoes. Add sour cream, onion, salt and pepper; mix well. Spoon into shallow, buttered 2-quart casserole. Brush with melted butter. Bake at 350° for 1/2 hour. Place under broiler for a few moments to brown surface lightly. Sprinkle with almonds. Serves 6 to 8.

*Lisa Meyer*

## Party Potatoes

14 lg. (or 6 lb.) potatoes

1 (8 oz.) or 2 (3 oz.) pkg.  
cream cheese

1 c. dairy sour cream

2 tsp. onion salt, or flakes

1/4 tsp. pepper

2 T. butter

Parsley or chives,

if desired

Boil and mash 14 large potatoes. Add 1 small carton sour cream, cream cheese, onion flakes (or salt) and pepper as desired. Beat until fluffy. May add parsley or chives. Put into a 9x15-inch buttered cake pan or casserole. Cover with melted butter and slivered almonds or grated cheese, if you wish.

**Variations:** May add 1 teaspoon garlic salt or 1/2 cup milk, if needed.

**Options:** 1) The above will keep 2 to 3 weeks in the refrigerator. Use as you need; heat in microwave or 350° oven for 30 minutes. 2) Bake immediately at 350° for 45 to 50 minutes. 3) Refrigerate casserole mixture, covered, overnight and bake at 350° until heated. 4) Potato casserole may be made ahead and frozen. Be sure it is well thawed before baking.

This is an easy potato dish for a crowd, or to make before holidays.

*Mary Franzen, Geneva Miller,  
Laurie Harms, Thresa Baade*

## Potato Pancakes

2 c. grated, raw potatoes

1 egg, unbeaten

2 T. flour

1/4 c. cream

2 tsp. salt

2 tsp. sugar

Beat well in order given. Fry on greased griddle. Eat with butter and syrup.

*Dawne Harms*

*Making marriage work is like running a farm.  
You have to start all over again each morning.*

## Cheese Potato Balls

- |                                    |                                |
|------------------------------------|--------------------------------|
| 2 c. cold, stiffly-mashed potatoes | 1/2 c. cheese (very sm. cubes) |
| 2 T. chopped onion (or dry onions) | 3/4 c. dry bread crumbs        |
| 1 T. melted margarine              | 2 T. water                     |
|                                    | 1/4 tsp. salt                  |
|                                    | 1 beaten egg                   |

Combine mashed potatoes with cheese. Sauté onions in margarine and add to potatoes. Divide mixture into 8 portions or 1/4 cup each. Shape into balls and roll in bread crumbs to coat. Add water to beaten egg and salt; dip crumb-covered potato balls into mixture. Place potato balls on greased cookie sheet. Bake in 400° oven, 10 to 12 minutes, or until coating is crisp.

Good to freeze unbaked. When ready to serve, place (frozen) in 400° oven until done and crisp.

*Doris Leeck*

## Barbecued Potatoes and Carrots

- |  |                               |
|--|-------------------------------|
| 4 c. thinly-sliced potatoes            | 1 tsp. salt                   |
| 1/2 c. shredded sharp processed cheese | Dash of pepper                |
| 1 c. sliced carrots                    | 1/3 c. hot-style catsup       |
| 1/2 c. chopped celery                  | 1/2 tsp. Worcestershire sauce |
| 1/4 c. onion                           | 1 3/4 c. milk                 |
| 1 T. flour                             |                               |

Combine potatoes, carrots, cheese, celery and onion. Combine flour, salt and pepper. Add to vegetables, tossing to coat. Turn into 2-quart casserole. Blend together catsup and Worcestershire sauce. Gradually stir in milk; pour over vegetables. Cover and bake in 375° oven for 1 1/4 hours. Stir; bake, uncovered, with sprig of parsley, if desired. Makes 6 to 8 servings.

*Lina Sonnenberg*

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

## Sweet Potato Casserole

4 c. mashed sweet potatoes      2 beaten eggs  
 1/3 c. butter                      1/2 c. white sugar  
 1/2 c. milk                         1 tsp. vanilla

### TOPPING:

1/2 c. chopped nuts              1/2 c. shredded coconut  
 1/2 c. brown sugar                3 T. butter

Mix potatoes, butter, milk, eggs, white sugar and vanilla. Put into a greased, medium casserole dish. Combine topping, nuts, brown sugar, coconut and butter, and sprinkle over potatoes. Bake at 325° for 25 minutes. Serves 6 to 8.

*Janice Ludwig*

## Yam Balls

4 lg. sweet potatoes,              Pinch of cinnamon  
     cooked, peeled, mashed      2 to 3 T. brown sugar  
     (or 1 tall can sweet          1 to 2 c. crushed corn  
     potatoes)                         flakes  
 3 T. oleo                              1 can pineapple rings  
 1 tsp. salt                            Maraschino cherries  
 Pinch of nutmeg

Mix mashed sweet potatoes, oleo, salt, sugar, nutmeg and cinnamon. Take 1/3 to 1/2 cup sweet potatoes. Make into a ball. Roll in crushed corn flakes. Put pineapple rings in buttered 9x13-inch pan. Place sweet potato ball on top each pineapple ring. Bake 15 minutes at 350°, until heated. Top with maraschino cherry.

These flavors blend together well, and this is an attractive dish to serve. Serves 10.

*Florence Eden*

## Julienne Potato Hot Dish

1 (4.75 oz.) box julienne          1 can cream of mushroom  
     potatoes (add ingredients      soup  
     according to the pkg.)          1 lb. hamburger, browned  
 1 (17 oz.) can carrots,            & drained  
     drained

Mix all together; bake at 350° for 30 to 45 minutes, until done.

*Mary Norland*

## Steamed Rice

**2 c. long-grain rice**

**4 c. water**

Rinse raw rice in cold water until water is clear. Add 4 cups water and bring to a boil in a 3-quart saucepan. Cook on high heat for 5 minutes, until almost all the water is absorbed. Reduce heat; cover and simmer 10 minutes. Remove from heat and let stand 15 minutes, covered. Do not remove cover, or steam will escape and the rice won't be cooked. Fluff, and serve.

*Mariys Mueller*

## Rice and Broccoli

**1 c. Minute Rice**

**1/4 c. onion**

**1/4 c. Cheddar cheese**

**1/4 c. celery**

**1 can mushroom soup**

**1 pkg. frozen broccoli**

Sauté onion and celery. Thaw the frozen broccoli in hot water; drain the broccoli, and add to the rice, cheese, soup mix, and the sautéed onion and celery. If you think it is too dry, add some water. Bake in 350° oven, or microwave for 8 minutes.

This recipe can be doubled, only you need not double the broccoli. Sometimes I add some Cheez Whiz. I always do this in a glass casserole in the microwave. I have also used a can of cream of chicken soup instead of mushroom soup.

*Marleta Redenius*

## Vegetable Rice Dish

**1 1/2 c. regular rice**

**1 (16 oz.) bag frozen,  
mixed vegetables**

**4 chicken or beef bouillon  
cubes**

**1 c. cooked & cut-up  
chicken or beef (opt.)**

Cook rice with bouillon cubes until about half-cooked; add vegetables. Finish cooking. Add meat; heat, and serve. Serves 4 to 6.

*Doris Miller*

## Mushrooms and Rice

- |   |  |
|---|--|
| <b>1 can French onion soup</b>                    | <b>1 stick oleo</b>                          |
| <b>1 can beef bouillon soup<br/>(or consommé)</b> | <b>1 (4 oz.) can (or more)<br/>mushrooms</b> |
| <b>1 can water</b>                                | <b>1 c. Uncle Ben's con-<br/>verted rice</b> |
| <b>1 tsp. Worcestershire<br/>sauce</b>            |  |

Put all ingredients in a greased 9x13-inch pan. Bake at 350° for 1 hour. Stir occasionally. Leave uncovered.

*Chris Moore*

## Summer Squash Casserole

- |   |   |
|---|---|
| <b>2 lb. (6 c.) yellow or green<br/>summer squash, sliced</b> | <b>1 c. shredded carrots</b>                          |
| <b>1/4 c. chopped onion</b>                                   | <b>1 (8 oz.) pkg. herb-<br/>seasoned stuffing mix</b> |
| <b>1 can cream of chicken<br/>soup</b>                        | <b>1/2 c. butter or oleo,<br/>melted</b>              |
| <b>1 c. dairy sour cream</b>                                  |   |

Cook sliced squash and onion in boiling, salted water for 5 minutes; drain. Combine soup and sour cream; stir in carrots, drained squash and onion. Combine stuffing mix and butter; spread half in bottom of 12x7-inch baking dish. Spoon vegetable mixture on this; add remaining stuffing over on top. Bake at 350° for 25 to 30 minutes, or until heated through nicely. Serves 6.

*Betty Phelps*

## Spanish Hash

- |                                  |   |
|----------------------------------|---|
| <b>3 tomatoes</b>                | <b>1 tsp. (or less) Tabasco<br/>sauce</b> |
| <b>2 cucumbers</b>               | <b>1 tsp. Worcestershire<br/>sauce</b>    |
| <b>1 green pepper</b>            |   |
| <b>1 onion</b>                   |   |
| <b>1 T. artificial sweetener</b> |   |

Chop vegetables. Add other ingredients; mix well. Refrigerate. Lasts for days. Low in calories.

Could go under category for diabetics or no sugar.

*Ruth E. Hanson*

## Zucchini Casserole

- |                      |                              |
|----------------------|------------------------------|
| 4 c. cubed zucchini  | 1 can cream of mushroom soup |
| 1 c. sliced carrots  | 3 T. sour cream              |
| 1/2 c. sliced celery | 2 c. Stove Top stuffing      |
| 1/4 c. diced onion   | 1 c. mild Cheddar cheese     |

Boil the vegetables until tender; drain vegetables and save 1/4 cup liquid. Place vegetables in casserole. Mix 1/4 cup liquid, soup, Stove Top, sour cream and 3/4 cup cheese. Stir soup and stuffing mixture into vegetables. Sprinkle 1/4 cup cheese on top. Microwave on HIGH for 5 minutes, or bake in 325° oven for 30 minutes. Yield: 8 to 10 servings.

*Beverly Richter Brauhn*

## Zucchini Mexicali

- |   |                                |
|---|--------------------------------|
| 1/4 c. cooking oil                            | 1/2 tsp. garlic salt           |
| 1 lg. (4 c.) unpeeled zucchini, thinly sliced | 1/4 tsp. dried basil, crushed  |
| 1 lg. (1 c.) carrot, coarsely shredded        | Dash of pepper                 |
| 1 lg. (1 c.) onion, chopped                   | 1/3 c. taco sauce              |
| 3/4 c. chopped celery                         | 2 tsp. prepared mustard        |
| 1/2 med. green pepper, cut in thin strips     | 2 med. tomatoes, cut in wedges |
|   | Salt, to taste                 |

Heat cooking oil in a 10-inch skillet. Add sliced zucchini, shredded carrots, chopped onion, chopped celery, green pepper strips, garlic salt, basil and pepper. Toss to mix well. Cook, covered, over medium-high heat for 4 minutes, stirring occasionally. Combine taco sauce and mustard; stir into vegetables. Add tomato wedges; cook, uncovered, 3 to 5 minutes, or until heated through. Season with salt. Cook the vegetables just until crisp-tender. It's the crispness that makes Zucchini Mexicali distinctive. Serves 4 to 6.

To dress up each serving, sprinkle shredded sharp Cheddar or mozzarella cheese on top.

*Greta Aukes*

*Housekeeping is like stringing beads on a string without a knot.*

## Oven-Fried Vegetables

Nonstick coating spray  
 1/4 c. fine, dry bread  
 crumbs  
 1 T. grated Parmesan  
 cheese  
 1/8 tsp. paprika

2 c. 1/4"-thick zucchini  
 slices, onion rings, or  
 cauliflower flowerets  
 2 T. reduced-calorie  
 Italian salad dressing

Spray a cold baking sheet with nonstick spray coating; set aside. In a 9-inch pie plate, stir together bread crumbs, Parmesan cheese and paprika until well mixed. In a medium bowl, place zucchini, onion rings and/or cauliflower. Drizzle vegetables with salad dressing; toss until coated. Roll vegetables in crumb mixture until coated. Place in single layer on the prepared baking sheet. Bake vegetables in a 450° oven for 9 to 11 minutes, or until golden. Makes 4 (1/2-cup) servings.

Per 1/2-cup serving: 51 calories, 2g fat, 2mg cholesterol.

*Nancy Isebrand*

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**Zucchini Mexicali**

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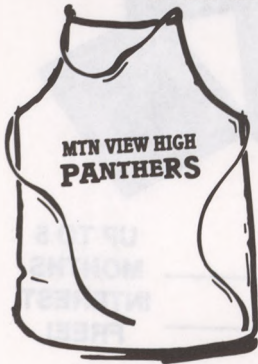
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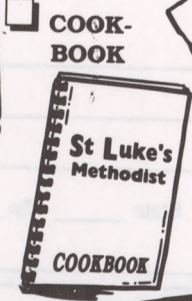
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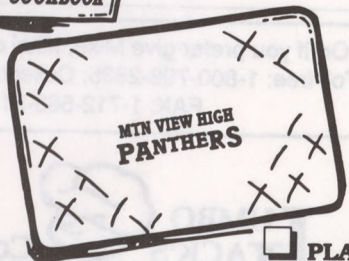
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