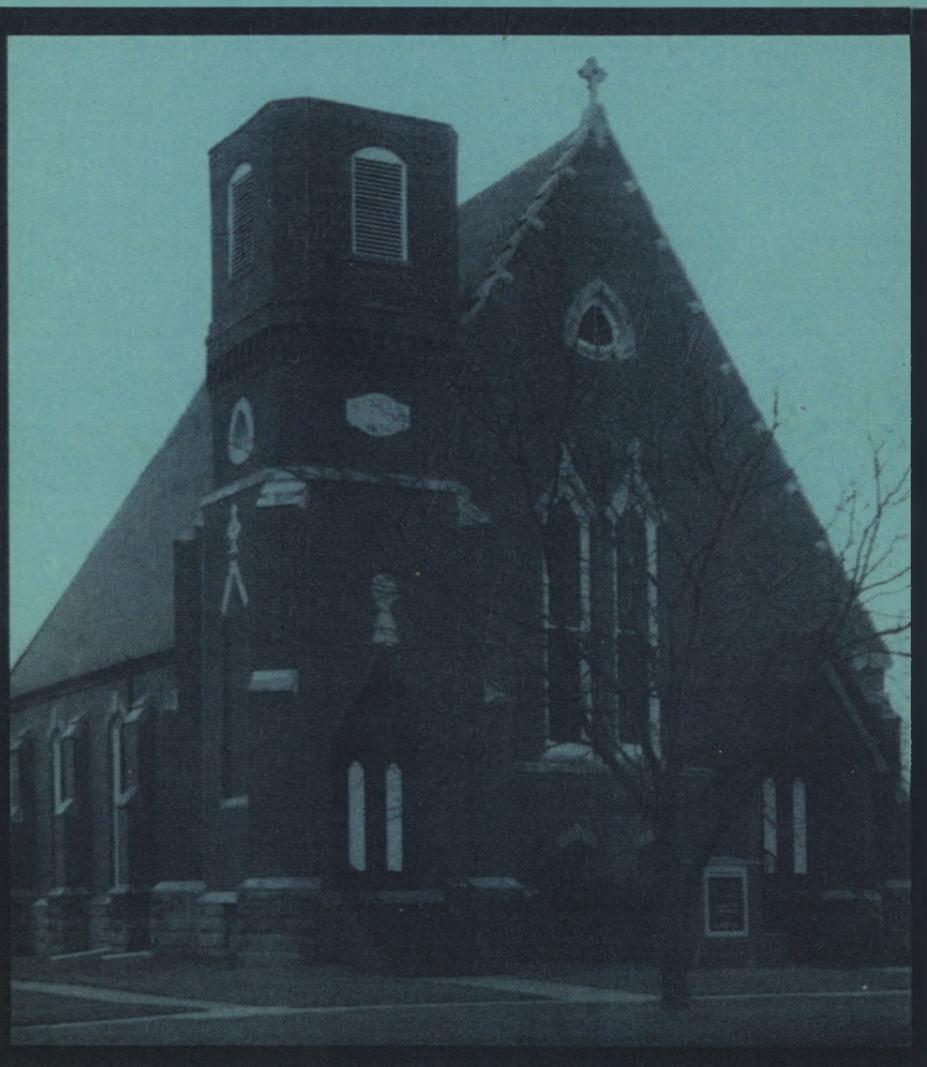


UNITED  
PRESBYTERIAN

*Cook Book*



*Sigourney, Iowa*

## DEDICATION

This cookbook was compiled by the United Presbyterian Youth Group for use by anyone who loves good home cooked meals.

We wish to dedicate this cookbook to all the members and friends of the Presbyterian Church who willingly shared their favorite recipes. We appreciate all the time given by those people who helped in preparing this book and a special thank-you to Kathy Foust for the art work on the divider pages.

## YOUTH GROUP MEMBERS

Greg Bruns	Craig McClenahan
Mary Jones	Heather Garrett
Carol Jones	Amy Decker
Bobby James	Norman Bruns
Leigh Moore	Tracie Shettler

Youth Advisor - Kerm Shettler



# Weights and Measures

## Standard Abbreviations

t. — teaspoon  
 T. — tablespoon  
 c. — cup  
 f.g. — few grains  
 pt. — pint  
 qt. — quart

d.b. — double boiler  
 B.P. — baking powder  
 oz. — ounce  
 lb. — pound  
 pk. — peck  
 bu. — bushel

## Guide to Weights and Measures

1 teaspoon - 60 drops  
 3 teaspoons - 1 tablespoon  
 2 tablespoons - 1 fluid ounce  
 4 tablespoons -  $\frac{1}{4}$  cup  
 $5\frac{1}{2}$  tablespoons -  $\frac{1}{3}$  cup  
 8 tablespoons -  $\frac{1}{2}$  cup  
 16 tablespoons - 1 cup

1 pound - 16 ounces  
 1 cup -  $\frac{1}{2}$  pint  
 2 cups - 1 pint  
 4 cups - 1 quart  
 4 quarts - 1 gallon  
 8 quarts - 1 peck  
 4 pecks - 1 bushel

## Substitutions and Equivalents

2 tablespoons of fat - 1 ounce  
 1 cup of fat -  $\frac{1}{2}$  pound  
 1 pound of butter - 2 cups  
 1 cup of hydrogenated fat plus  $\frac{1}{2}$  t. salt - 1 cup butter  
 2 cups sugar - 1 pound  
 $2\frac{1}{2}$  cups packed brown sugar - 1 pound  
 $1\frac{1}{3}$  cups packed brown sugar - 1 cup of granulated sugar  
 $3\frac{1}{2}$  cups of powdered sugar - 1 pound  
 4 cups sifted all purpose flour - 1 pound  
 $4\frac{1}{2}$  cups sifted cake flour - 1 pound  
 1 ounce bitter chocolate - 1 square  
 4 tablespoons cocoa plus 2 teaspoons butter - 1 ounce of bitter chocolate  
 1 cup egg whites - 8 to 10 whites  
 1 cup egg yolks - 12 to 14 yolks  
 16 marshmallows -  $\frac{1}{4}$  pound  
 1 tablespoon cornstarch - 2 tablespoons flour for thickening  
 1 tablespoon vinegar or lemon juice + 1 cup milk - 1 cup sour milk  
 10 graham crackers - 1 cup fine crumbs  
 1 cup whipping cream - 2 cups whipped  
 1 cup evaporated milk - 3 cups whipped  
 1 lemon - 3 to 4 tablespoons juice  
 1 orange - 6 to 8 tablespoons juice  
 1 cup uncooked rice - 3 to 4 cups cooked rice

**Printed  
April 1981**



*Brennan Printing*

---

100 Main St. • Deep River • Iowa 52222

## TABLE OF CONTENTS

### BREADS:

Rolls, Biscuits, Doughnuts and Pancakes .....	1
---	---

CAKES AND ICINGS .....	30
------------------------	----

CANDIES .....	57
---------------	----

### COOKIES:

Bars, Brownies and Frostings .....	66
------------------------------------	----

DESSERTS .....	106
----------------	-----

### MAIN DISHES:

Meats and Casseroles .....	126
----------------------------	-----

### MISCELLANEOUS:

Microwave, Canning, Sandwiches, Sauces and Soups .....	162
--	-----

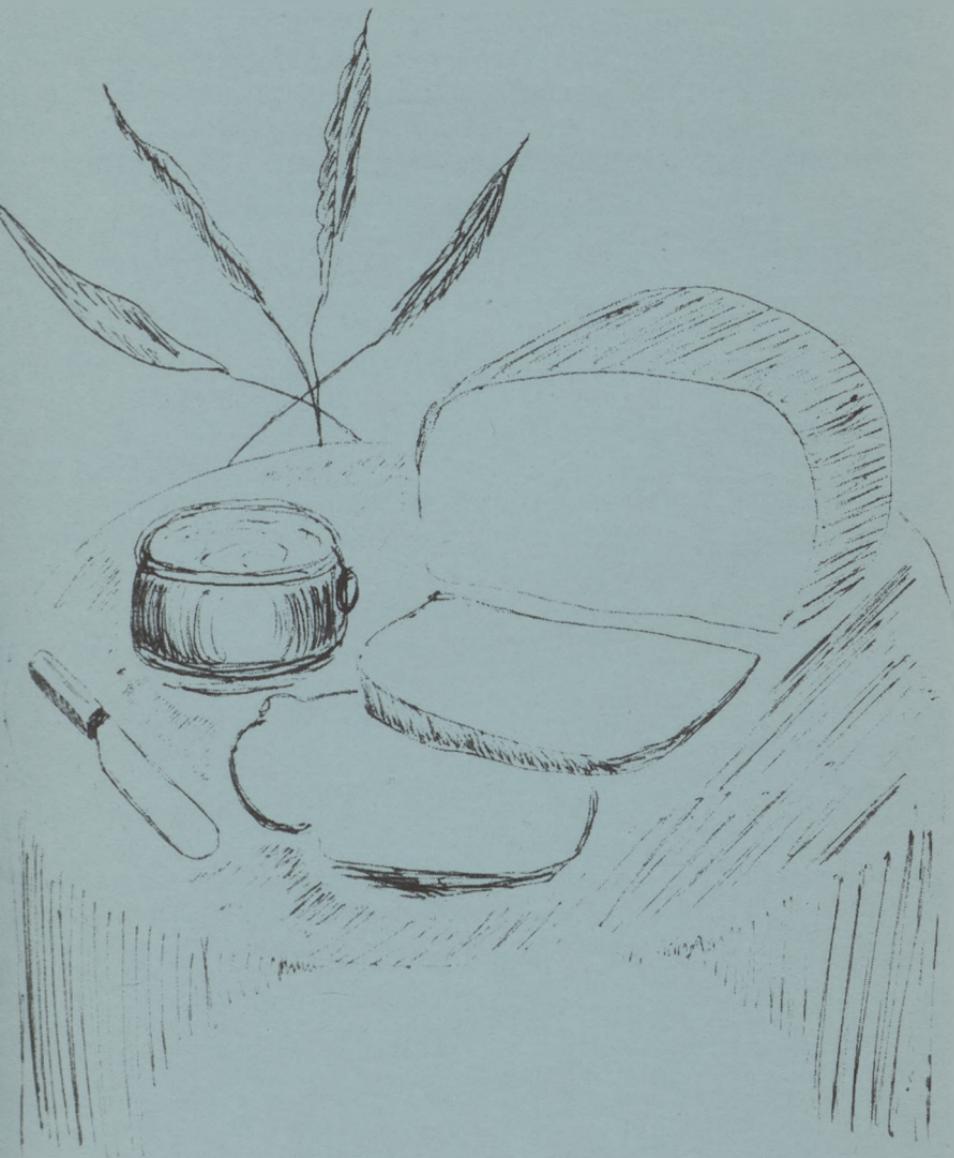
PARTY FARE .....	184
------------------	-----

PASTRY AND PIES .....	193
-----------------------	-----

SALADS AND SALAD DRESSINGS .....	210
----------------------------------	-----

VEGETABLES .....	239
------------------	-----

# BREADS





## APPLE BREAD

Gertrude Jackson

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

1 c. raw chopped apples  
1 1/2 T. milk  
1 tsp. vanilla  
chopped nuts  
3 T. sugar  
1 tsp. cinnamon

Mix all but the 3 T. sugar and 1 tsp. cinnamon. Pour in a 9 x 5 x 3-inch loaf pan. Bake 350° for 1 hour. Sprinkle the cinnamon and sugar over the batter before baking. Pour following glaze over warm bread: 1/2 c. powdered sugar, 2 T. melted butter or oleo, and 1 T. water. Mix well, and pour over bread while warm.

## AUNT TILLIES BANANA BREAD

Jean Bruns

2/3 c. sugar  
1/3 c. shortening (good measure)  
2 eggs (well beaten)  
1/4 tsp. salt  
1 c. ripe bananas (mashed)

1 3/4 c. flour  
2 tsp. baking powder  
1/2 tsp. soda  
1 c. chopped nuts (optional)

Cream shortening with sugar, light and fluffy. Add beaten eggs and mix well. Add dry ingredients and mix. Bake in greased loaf pan at 350° for 40 minutes. Add nuts if desired.

## BANANA NUT BREAD

Doris Clubb

1/2 c. shortening  
2 eggs  
3 bananas (mashed)  
1 tsp. soda

1 c. sugar  
1/2 c. chopped nutmeats  
2 c. flour

Cream fat and sugar; add unbeaten eggs, nuts and bananas. Sift flour, soda and add to mixture. Pour into well greased loaf pan. Bake 350° for 1 hour or divide into 2 loaf pans at this fills one almost full.

Housework is something nobody notices unless you don't do it.

## BISHOPS BREAD

Cleone Williams

3 eggs  
½ c. English walnuts (not chopped)  
1-5 oz. bottle maraschino cherries  
1 tsp. vanilla  
Beat eggs; mix together with rest of ingredients and pour into a greased loaf pan. Bake 300° for 45 to 60 minutes. Test with a tooth pick for doneness. No shortening in this recipe.

1½ c. flour  
½ tsp. baking powder  
1 c. sugar  
½ c. whole pitted dates

## CHERRY CHEESE BREAD

LaVera Bruns

1-8 oz. pkg. cream cheese  
1 c. butter  
1½ c. sugar  
4 eggs  
1½ tsp. vanilla

2¼ c. flour  
1½ tsp. baking powder  
½ c. maraschino cherries  
½ c. nuts

Cream butter and cream cheese together. Beat in sugar; add eggs, one at a time, beating after each. Stir in vanilla and mix in 2 c. flour and baking powder. Mix maraschino cherries and nuts with other ¼ c. of flour and fold in batter. Bake in Bundt pan for 1 hour at 325°; cool. This is optional - add a glaze and top with a few cherries.

## CHERRY NUT BREAD

Clara Conner

2 eggs (beaten)  
1 c. sugar  
½ tsp. salt  
1½ c. flour (sifted)

1½ tsp. baking powder  
1-8 oz. jar maraschino cherries (30)  
1 c. chopped nuts

Beat the 2 eggs and add sugar and beat. Add juice of cherries to above mixture. Chop cherries fine. Add flour, baking powder, salt, nuts and cherries. Bake in greased loaf pan for 45 minutes at 350°. Will make 2 small loaves 3½ x 7-inches. Bake small loaves for 40 minutes.

## CRANBERRY BREAD

Lois Bruns

2 c. flour  
1 c. sugar  
1½ tsp. baking powder

1 tsp. salt  
½ tsp. soda

Sift all above ingredients. Combine juice and rind of one orange with 2 T. Crisco and enough water to make ¾ cup. Add 1 well beaten egg; stir into flour mixture until moist like muffins. Add 1 c. chopped nuts and 1 c. halved cranberries. Bake 350° for 1 hour in greased loaf pan (9 x 5 x 3-inch).

## EASY CHEESE BATTER BREAD

Sharon Shettler

1/2 c. butter	1 1/2 tsp. salt
1/2 c. warm milk	1 tsp. sugar
1/4 c. warm water	3 eggs
2 1/2 c. flour	2 c. (8 oz.) shredded sharp
1 pkg. dry yeast	cheddar cheese

Preheat oven to 350°. Melt butter in warm milk and water. In large bowl combine 1 1/2 c. flour and all other ingredients. Beat 3 minutes at medium speed. By hand, stir in remaining flour. Cover and let rise in warm place for 45 to 60 minutes. (Dough does not double.) Generously grease bottom and sides of a 9 x 5-inch loaf pan. Stir dough down in greased pan. Bake 45 to 50 minutes or until golden brown. Immediately remove from pan.

## CHEESE CARAWAY BATTER BREAD

Margaret Bruns

1 pkg. active dry yeast	2 T. sugar
1 1/4 c. warm water (105° to 115°)	2 tsp. salt
1 c. shredded sharp	1 tsp. caraway seed
cheddar cheese (4 oz.)	2 2/3 c. Gold Medal flour
2 T. shortening	melted butter or margarine

In large mixer bowl dissolve yeast in warm water. Add cheese, shortening, sugar, salt, caraway seed and 2 c. of the flour. Blend 1/2 minute on low speed scraping bowl constantly. Beat 2 minutes on medium speed scraping bowl occasionally. (By hand beat 300 vigorous strokes.) Stir in remaining flour until smooth; scrape batter from side of bowl and cover. Let rise in warm place until double (about 30 minutes). Stir down batter by beating about 25 strokes. Spread evenly in 9 x 5 x 3-inch greased loaf pan. Smooth out top of batter by patting into shape with floured hands. Cover and let rise until double (about 40 minutes). Heat oven to 375° and bake for 45 minutes or until loaf sounds hallow when tapped. Brush top with melted butter and remove loaf from pan and cool on wire rack. If using self-rising flour omit salt. Cutting tip: Turn bread upside down to cut and use a serrated knife with a sawing motion.

## FRUIT BREAD

Leona Bensmiller

1/2 c. butter	2 c. mashed bananas
2 c. sugar	1/2 c. maraschino cherries
4 eggs	1/2 c. chocolate chips
4 c. flour	1/2 c. nutmeats
2 tsp. soda	peanuts are good

Cream shortening and sugar; add eggs and beat well. Stir in flour and soda and add alternately with bananas and remaining ingredients. Bake 350° for 1 hour.

## POLKA DOT BREAD

Gertrude Jackson

1½ c. seedless raisins

1 T. orange peel

1½ c. water

2½ c. flour

1 egg (slightly beaten)

1 tsp. salt

1 c. brown sugar

2 tsp. baking powder

2 T. oil or melted shortening

½ tsp. soda

Combine raisins and water and bring to a boil. Cool mixture to room temperature. Combine beaten eggs, brown sugar, salad oil and grated orange peel. Stir in raisin mixture. Sift together the flour, salt, baking powder and soda; add to raisin mixture and beat well. Pour batter in greased 8½ x 4½ x 2½-inch loaf pan. Bake in slow oven 325° for 60 minutes. Remove from pan and cool on cake rack. Bread is best if stored one day.

## POPPY SEED BREAD

Ruth Klett

1 butter brickle cake mix (dry)

1 c. hot water

1 pkg. instant vanilla pudding

½ c. oil

4 eggs (beaten)

½ c. poppy seed

Mix ingredients and beat for 5 minutes. Pour into two greased and floured bread pans. Bake 350° for 45 minutes.

## PUMPKIN BREAD

Gertrude Jackson

4 eggs

2 tsp. vanilla

2 c. sugar

2 tsp. salt

2 c. canned pumpkin

2 tsp. baking powder

1½ c. oil

2 tsp. cinnamon

3 c. flour

2 tsp. soda

Beat eggs and sugar; add dry ingredients and set aside. Mix pumpkin, oil and vanilla; add to above. Grease and flour two loaf pans. Bake 350° for 50 to 60 minutes. Can also add chopped nuts to batter before putting in pans.

## PUMPKIN BREAD

Kathy Minks Foust

In Memory of Karen Greiner

3½ c. flour

3 c. sugar

2 tsp. soda

1 c. oil

3 tsp. cinnamon

4 eggs

3 tsp. nutmeg

⅔ c. water

½ tsp. ginger

2 c. pumpkin

1½ tsp. salt

Sift together flour, soda, cinnamon, nutmeg, ginger, salt and sugar. Make a well and add remaining ingredients and beat well. Bake 350° for 1 hour. Note: Karen always used fresh pumpkin, but canned may be used. It makes a really moist bread.

## PUMPKIN BREAD

Kathy Minks Foust

3 loaves frozen bread  
dough (thawed)  
1 c. canned pumpkin  
1/2 c. sugar  
1/3 c. raisins (optional)  
1/3 c. walnuts  
1 tsp. pumpkin pie spice  
1 tsp. vanilla

1 egg (beaten)  
1 egg yolk (save white)  
1/4 tsp. salt  
Stem:  
1 lg. pkg. cream cheese  
2 T. brown sugar  
1/2 tsp. cinnamon  
1 T. milk

Roll dough in a 12 x 24-inch roll. Spread filling and roll up. Place in greased bundt or angel food pan and seal ends. Let rise 1 hour. Brush with egg white and sprinkle with 1 T. sugar. Bake 375° for 1 hour. For stem beat the 4 ingredients together and reserve 1/4 c. to spread on sliced bread. When taken out of pan and filled with the stem it well look like a real pumpkin.

## ZUCCHINI BREAD

Leona Bensmiller

3 eggs  
1 c. oil  
2 c. sugar  
2 c. grated zucchini  
3 tsp. vanilla

3 c. flour  
1 tsp. salt  
1 tsp. soda  
1/4 tsp. baking powder  
3 tsp. cinnamon

Beat eggs until fluffy. Add oil, sugar, zucchini and vanilla and mix well. Add all dry ingredients and mix well. Divide batter into 2 well greased cake pans or bread pans. Bake 325° for 1 hour, testing with toothpick. Remove from pans and cool. Raisins and or nuts may be added. This bread freezes well.

## BASIC ROLL DOUGH

Rick Foust

3 1/2 c. flour  
1 pkg. active dry yeast  
1 1/4 c. milk  
1/4 c. sugar

1/4 c. shortening  
1 tsp. salt (scant)  
1 egg

In mixing bowl combine 1 1/2 c. of the flour and the yeast. Heat milk, sugar, shortening, and salt just until warm, stirring constantly until shortening almost melts. Add to dry mixture and add egg. Beat at low speed of electric mixer for 1/2 minute; scraping bowl. Beat 3 minutes at high speed. By hand, stir in remaining flour to make a soft dough. Shape into ball and place in lightly greased bowl; turn once to grease surface. Cover and let rise in a warm place until double, (1 1/2 to 2 hours). Punch down and turn out on floured surface. Cover and let rest 10 minutes. Shape into desired rolls. Cover and let rise in warm place until double for 30 to 40 minutes. Bake on greased baking sheets or in greased muffin pans in hot oven, 400° for 10 to 12 minutes. Makes 2 to 3 dozen rolls depending on size.

## CARAMEL ROLLS MADE WITH BASIC ROLL DOUGH

Rick Foust

Roll basic roll dough on lightly floured surface to a 12 x 8-inch rectangle. Brush with  $\frac{1}{4}$  to  $\frac{1}{2}$  cup melted butter; sprinkle with mixture of  $\frac{1}{2}$  c. brown sugar and 1 tsp. cinnamon. Roll as for jelly roll, starting with long edge and seal. Cut in 1-inch slices with an 18-inch piece of thread. In saucepan mix  $\frac{3}{4}$  c. brown sugar,  $\frac{1}{4}$  c. butter and 2 T. light corn syrup. Heat slowly stirring often. Pour into a oblong 9 x 13-inch cake pan. Place rolls, cut side down over mixture. Cover and let rise in warm place until double, 30 to 40 minutes. Bake at 375° about 20 minutes. Cool 2 to 3 minutes after taking out of oven, invert and remove pan. Makes approximately 18 medium size rolls. Delicious and so easy to make because you don't have to knead the dough. If I can make these, anybody can.

## BREAD

Lydia Wilcox

2 c. lukewarm water	2 T. sugar
2 tsp. salt	2 T. lard or Crisco
1 pkg. of envelope of dry yeast	5 c. flour

Mix together and work or knead for 10 minutes. Place in a warm place and let rise for two hours until double in bulk. Work down and let rise again for one hour. Work down and divide into two parts and roll each into a loaf. Put into greased pans and let rise for one hour again. Put into heated 350° oven and bake about 1 hour. If you like soft crust rub loaves with butter or oleo margarine as soon as taken out of oven.

## BUTTERSCOTCH COFFEE ROUNDS

Donna Decker

1 pkg. active dry yeast	1 tsp. salt
$\frac{1}{4}$ c. hot tap water	$\frac{1}{4}$ tsp. soda
2 $\frac{1}{3}$ c. flour	1 c. dairy sour cream
$\frac{1}{3}$ c. sugar	1 egg

In a large mixer bowl dissolve yeast in hot water and add 1 $\frac{1}{3}$  c. flour and remaining ingredients. Blend  $\frac{1}{2}$  minutes on low speed scraping bowl constantly. Beat for 2 minutes on high speed, scraping bowl occasionally. Stir in remaining flour thoroughly. Melt  $\frac{1}{4}$  c. butter in each of 2 - 8 or 9-inch round layer pans. Sprinkle  $\frac{1}{4}$  c. brown sugar (packed) and  $\frac{1}{4}$  c. pecans over butter in each pan. Drop batter by tablespoonfuls evenly over mixture in pans. Let rise 50 minutes. Bake 350° for 25 to 30 minutes. Immediately invert pans on serving plates and let set a minute then remove pans.

18 frozen tea biscuits

1/2 box butterscotch pudding

1/2 c. butter

(not instant)

1/2 c. brown sugar

1 tsp. cinnamon

Place frozen tea biscuits into a buttered bundt pan. Sprinkle with pudding mix. Melt butter and mix with brown sugar and cinnamon. Pour over tea biscuits. Cover bundt pan with foil and leave overnight. Remove foil and bake 350° for 30 minutes.

**CHOCOLATE CINNAMON ROLLS**

Ruth Mertz

3/4 c. warm water (not hot)

1/3 c. cocoa

1 pkg. dry yeast

2 1/4 c. flour

1/4 c. shortening

1 T. soft butter

1 tsp. salt

1 1/2 tsp. cinnamon

1/4 c. sugar

3 T. sugar

1 egg

In mixer bowl dissolve yeast in warm water and add shortening, salt, sugar, egg, cocoa, and 1 c. flour and beat for 2 minutes on medium speed. Stir in remaining flour and blend well. Cover with cloth and let rise in a warm place until double in bulk; about 1 hour. Stir down by beating 25 strokes. Turn soft dough out on well floured board. Roll into rectangle 12 x 9-inch. Spread with butter and sprinkle with cinnamon - sugar mixture. Roll up as for any cinnamon rolls. Cut in 12 pieces and place in greased pan. Let rise in warm place until double. Heat oven to 375° and bake about 25 minutes. Remove from pan and frost top with 3/4 c. powdered sugar moistened with cream.

**FAMILY REUNION ROLLS**

Katharine Northup

2/3 c. milk

2 pkg. active dry yeast

2/3 c. sugar

3 eggs (beaten)

1 tsp. salt

6 1/4 c. flour

1/3 c. margarine or butter

1/2 tsp. nutmeg

2/3 c. warm water (not hot)

Scald milk and stir in sugar, salt and margarine or butter. Cool to lukewarm and sprinkle yeast into warm not hot water. Stir until dissolved and add lukewarm milk mixture. Add beaten eggs, (I seldom use the eggs) 3 c. flour and nutmeg. Beat until smooth. Add and stir in remaining flour just until smooth and elastic (10 dough out on lightly floured board. Knead dough until smooth and elastic (10 minutes). Place in greased bowl and brush top with soft shortening and cover. Let rise in a warm place, free from draft, until doubled in bulk (1 hour). Punch down; turn out on a lightly floured board. Divide dough in half. Cut each half into 12 equal parts and using palms of hands form each into a ball. Place about two inches apart on a greased cookie sheet. Brush lightly with melted margarine or butter. Cover and let rise in a warm place, free from draft until doubled in bulk, about 1 hour. Bake in hot oven (400°) for about 20 minutes. Makes 2 dozen.

## GOLDEN CRESCENTS

Margaret Bruns

2 pkg. dry yeast  
3/4 c. warm water (105° to 115°)  
1/2 c. sugar  
1 tsp. salt

2 eggs  
1/2 c. shortening (part soft butter)  
4 c. flour

Dissolve yeast in warm water and stir in sugar, salt, eggs shortening plus 2 c. flour. Beat until smooth and mix in remaining flour until smooth and scrape dough from side of bowl. Cover and let rise in a warm place until double for 1 1/2 hours. Divide dough in half roll each half into 12-inch circle. Spread with butter and cut into 16 wedges. Roll up each wedge beginning at rounded edge and place roll with point under on greased baking sheet. Cover and let rise until double for 1 hour. Bake 400° for 12 to 15 minutes. Brush with butter. Makes 32 rolls. Is very good.

## HARD SESAME ROLLS

Bonnie Mertz

1 c. flour  
1 pkg. yeast  
3/4 c. flour  
1 egg white

2 tsp. salt  
1 1/4 c. very warm water  
1 T. cold water  
sesame seeds

Mix flour, salt and yeast together. Gradually add warm water and beat 2 minutes. Add 3/4 c. flour and beat on high speed. Stir in enough flour for stiff dough. Divide into 8 parts and roll each part into a 5-inch circle. Cover and let stand for 45 minutes. Flip over and brush each with cold water and egg white mixture. Sprinkle with sesame seeds. Bake 500° for 10 minutes.

## MOTHER'S FLYAWAY ROLLS

Lucille McElroy

2 pkg. yeast dissolved in  
1/2 c. lukewarm water  
2 c. hot water  
1/2 c. sugar

6-6 1/2 c. flour (approximate)  
3 tsp. salt  
3 T. butter

Pour hot water over sugar and butter in mixing bowl. Stir and add 2 c. of the flour, beating hard after each addition. When this is warm, not hot, add the yeast mixture. Then add the balance of flour with the salt added, one cup at a time, beating well after each. Knead well; dough should be very pliable and not stiff. Too much flour decreases the lightness. Put in greased bowl and let rise until double in bulk. Shape into rolls or buns and let rise some. Take half and knead well and make a loaf. Bake 375° for about 18 to 20 minutes for buns and about 50 minutes for loaf.

## MOTHER'S QUICK ROLLS

Doris E. Clubb

1/2 c. milk  
2 T. sugar  
1-1/2 tsp. salt

1/2 c. warm water  
3 c. sifted flour  
3 T. melted shortening

1 cake of Pkg. dry yeast

Scald milk and add sugar and salt. Cool to lukewarm and dissolve yeast in lukewarm water and add the lukewarm milk. Add 1-1/2 c. flour, beat until perfectly smooth; add melted shortening and remaining flour and knead well. Shape into rolls and place in a well greased pan. Cover and set in a warm place. Let rise until double in bulk. Bake in moderate oven about 400° for 20 minutes. Makes twelve.

## POTATO KOLACHES

Dorothy Cassens

1/2 c. mashed potatoes  
1/2 c. sugar  
1/2 c. melted lard or shortening  
1 pkg. yeast

1/2 c. warm water  
1 egg  
1/4 c. warm water  
1 1/2 tsp. salt or less

Soak yeast in 1/2 c. warm water. Mix egg in 1/4 c. warm and salt. Flour enough to make a smooth soft dough that will not stick to fingers. Turn dough out onto lightly floured board. Cut into small pieces and form into walnut size balls. Place on greased baking sheet and brush with warm shortening or oleo. Let rise again until almost double in size. Indent the center for filling. Fill with fruit filling. Bake in 400° to 450° oven for 8 to 10 minutes or until lightly browned. Remove from oven and brush edges with margarine. Filling must be thick. Pie filling will not do. This recipe makes about 26 kolaches.

## REFRIGERATOR ROLLS

Wanda Greene

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

1 1/2 tsp. salt  
1 egg (beaten)  
6 1/2 c. sifted all-purpose flour

Mix yeast, sugar, salt, shortening and 2 c. flour in a large bowl. Add warm water and mix with electric mixer. Add beaten egg and one more cup flour; mix well. Stir in enough flour with wooden spoon until dough can be handled. Knead in the rest of the flour on floured board. Knead for several minutes. Put into well greased bowl, turning once to bring greased side of dough up. Cover with plastic wrap and let rise in warm place until doubled. Punch down and cover with plastic wrap; refrigerate for at least 2 hours. This dough will keep in refrigerator, loosely covered for a week or longer. Don't cover tightly. Take out dough as needed and shape into rolls, loaves or cinnamon rolls. Let rise until doubled and bake 375°.

## ROLLS

Thelma Madden

1 lg. pkg. vanilla pudding mix  
1½ c. milk  
½ c. butter  
3 pkg. yeast

½ c. warm water  
2 eggs  
2 tsp. salt  
5½ c. flour

Cook and cool pudding, milk and butter. Dissolve yeast in ½ c. warm water. Mix all ingredients together and knead well. Let rise until double in bulk. Punch down and make into rolls; let rise. Bake 350° until brown for 20 to 25 minutes.

## ROLLS - BASIC DOUGH

Katharine Northup

2 sticks oleo  
½ c. sugar  
1 c. boiling water  
1 c. cold water  
2 tsp. sugar

2 pkg. dry yeast  
½ c. warm water  
2 eggs  
2 tsp. salt  
6-6½ c. flour

Cream oleo and sugar. Add boiling water and mix well. Add cold water and dissolve yeast in warm water and add 2 tsp. sugar. Add to above mixture. Beat egg, add salt and beat into above mixture. Beat in flour 2 c. at a time. Add just enough flour so dough is not sticky. Can be used immediately or stored in refrigerator. Take out 2 hours before baking. If used for cinnamon rolls this recipe will make 24 large rolls.

## SWEET ROLLS WITH PUDDING MIX

Crystal Aldrich

1 small pkg. pudding  
2 beaten eggs  
2 pkg. yeast  
6½ c. flour

1 stick oleo or butter  
salt  
2 T. sugar

Cook pudding according to directions on package. Add 1 stick butter or oleo and cool. Add the 2 beaten eggs. Dissolve 2 T. sugar in ½ c. warm water. Add the 2 pkgs. yeast, then add the yeast mixture to pudding. Add 6½ c. flour and let raise covered for 1 hour. Punch down and let raise for 45 minutes more. On Floured board knead in ½ c. more flour. Cut in half and roll in rectangles. Spread with favorite roll mixture. Roll up like cinnamon rolls. Cut 1 inch thick. Let raise for 20 minutes. Bake 450° for 20 minutes.

We don't stop playing because we grow old. We grow old because we stop playing.

## SWEDISH PASTRY

Bonnie Mertz

### PASTRY:

1 c. flour  
1 T. water

1/2 c. butter

### FILLING:

1 c. water  
1/2 c. flour

1/2 c. butter  
3 eggs

1 tsp. almond flavoring

### FROSTING:

2 c. powdered sugar

2 tsp. soft butter

1 tsp. almond flavoring

enough milk to spread

For pastry cut butter into flour, add water and blend with fork. Divide dough into 2 parts. Lay on ungreased cookie sheet and with heel of hand work into 2 strips 3 inches wide and 11 inches long. Set aside. For filling, bring butter and water to hard boil over high heat. Add flour all at once and quickly beat until smooth. Add eggs and flavoring. Spoon over each pastry strip and bake 350° for 45 to 50 minutes. If after 25 mintues of baking it is too brown turn oven to 325°. For Frosting combine all ingredients and frost cooled pastry.

## SUGAR CRISP ROLLS

Grace Strupp

1/2 c. milk  
1/2 c. sugar  
1 tsp. salt  
1/2 c. margarine

1/2 c. warm water  
2 pkg. dry yeast  
4 1/2 to 5 C. flour  
2 eggs

Scald milk, stir in sugar, salt and margarine and cool. Measure warm water into a large warm bowl and sprinkle in yeast. Stir until dissolved. Add milk mixture, eggs and 1 c. flour. Beat with mixer until smooth; turn out on lightly floured board and knead until smooth and elastic, about 8 minutes. Place in a greased bowl, turning to grease top. Cover and let rise in a warm place about 1 hour. Punch down and let rise again until double. Punch down and divide into half. Roll half into a 9 x 18-inch rectangle. Brush with butter and sprinkle dough with sugar and milk mixture. Roll as for jelly roll and cut into 1-inch slices. Roll and flatten each piece of dough into a 4-inch circle. Dust each roll with sugar-nut mixture. Place on ungreased baking sheet, cover and let rise 30 minutes. Bake 375° for 10 minutes. Do other half of dough the same way. Makes 36 to 40 sugar crisps.

## OATMEAL ROLLS

Katharine Northup

1 1/4 c. boiling water  
1/3 c. shortening  
1/3 c. brown sugar  
1 tsp. salt  
1 c. quick oats

1 pkg. active dry yeast  
1/4 c. warm water (not hot)  
4 c. flour  
1 egg (beaten)

(Continued Next Page)

## OATMEAL ROLLS (Continued)

Pour boiling water over shortening, brown sugar, salt and oats. Let stand until lukewarm. Meanwhile sprinkle yeast over warm water in bowl and stir until dissolved. Combine rolled oats mixture with yeast; add 2 c. flour and egg. Beat until well blended. Add remaining flour, a little at a time, to make a soft dough. Turn onto a lightly floured surface and knead until dough is smooth and elastic. Place in a greased bowl and invert dough so top is greased. Cover and let rise in a warm place until doubled in bulk, about 1½ hours. Punch down and make rolls. Let rise until doubled. Bake 375° for about 25 minutes or until lightly browned. Makes 32.

## SWEET ROLLS

2 pkg. yeast	1 tsp. salt
½ c. warm water	4½ c. flour
1 c. milk	Filling: cream together
½ c. sugar	¾ c. brown sugar
1 stick oleo	1 stick oleo (softened)
3 eggs	

Dissolve yeast in warm water. Scald milk, sugar, and oleo and let cool. Beat eggs and add salt. Add milk mixture and yeast mixture to eggs. Add flour stirring well. Once flour is mixed in, set in a warm place and let rise in a bowl, punch down and cover and let rise again. Roll dough out in rectangles and spread with filling. Roll dough up and slice off and place in greased pan. Bake 350° for 15 to 20 minutes. Spread with frosting.

### FROSTING:

½ c. brown sugar	3 T. butter
½ c. milk	2 c. powdered sugar

Bring to a boil the brown sugar, milk and oleo. Pour over the powdered sugar.

## YEAST KRINGLE

1 pkg. yeast	½ c. warm water
1 c. scalded milk (cooled)	2 eggs (beaten)
2 tsp. vanilla	4 c. flour
¼ c. sugar	1 tsp. salt
1 c. lard	soft butter
	brown sugar & cinnamon

Dissolve yeast in warm water; add cooled milk, eggs and vanilla. Sift together in a large bowl flour, sugar and salt. Cut in lard like pastry. Add milk mixture to flour mixture and beat well. Refrigerate overnight. Divide dough into 3 parts. Put rest of dough in refrigerator while not in use. Roll dough into long rectangle. Brush with soft or melted butter and sprinkle with brown sugar and cinnamon. Fold each side to center lengthwise and once again (4 layers). Put on greased cookie sheet and let raise about 2 hours. Do this with all dough. Bake 350° for 25 to 30 minutes. Frost with favorite frosting.

Bonnie Mertz

## BAKED FRENCH DOUGHNUTS

Edna Wemer

5 T. butter	2 1/4 tsp. baking powder
1/2 c. sugar	1/4 tsp. nutmeg
1 egg	dash of salt
1 1/2 c. flour	1/4 c. milk

Use cupcake liners in muffin tin and fill half full. Bake 350° for 15 minutes. While warm remove papers and roll in melted butter, then in a mixture of cinnamon and sugar. Use 1/3 c. margarine or butter, 1/2 c. sugar and 2 tsp. cinnamon for rolling dough in. Serve immediately. They freeze well.

## DOUGHNUTS

Jean Bruns

1 c. sugar	1 c. milk
1/2 tsp. salt	1/4 tsp. nutmeg
1 tsp. lemon juice	2 tsp. baking powder
enough flour for soft dough	2 eggs (beaten)

This is a recipe I learned when I was a little girl in North Dakota.

1 cup sugar, 1 cup milk  
2 eggs, beaten fine as silk,  
Salt and nutmeg - or lemon will do;  
Baking powder, teaspoon two,  
Now lightly stir the flour in,  
Roll on pie board, but not too thin,  
cut in diamonds, twists, or rings.  
Drop with care the doughy things  
Into hot fat that swiftly swell  
evenly the spongy cells.  
Watch with care the time for turning  
Fry them brown, just short from burning  
Roll in sugar, serve when cool.  
This is a never-failing rule.

## DOUGHNUTS

Lucille Northup

1 c. hot mashed potatoes	1 c. sugar
butter the size of a walnut	1 c. sweet milk
2 eggs (beaten)	2 tsp. cream of tartar
1 tsp. soda	1/4 tsp. salt
4 c. flour	

Mix in order given, roll out and cut. Fry in hot oil. When done sugar.

## GLAZED DOUGHNUTS

Doris Clubb

Scald 1 c. milk; let cool. Add 2 beaten eggs,  $\frac{2}{3}$  c. sugar,  $\frac{1}{2}$  c. shortening, 1 tsp. salt, 7 c. flour, and 1 cake yeast softened in 1 c. of warm water. Mix altogether and let rise until double in size then roll out on floured board and cut. When they raise to double their size, fry in hot grease until golden brown on both sides.

### GLAZE:

3½ c. powdered sugar                                   ½ c. water  
Whip until smooth and dip hot doughnuts, covering both sides.

## GRANDMA BRUNS DOUGHNUTS

Jean Bruns

scant c. of sugar	1 1/4 c. sour milk
1/2 tsp. salt	1 1/4 tsp. soda
2 eggs	3 tsp. baking powder
1/2 c. sour cream	flour to stiffen

Mix all together. Roll on floured board. Cut in rings or twists. Fry in hot fat. Roll in sugar when cool.

## RAISED DOUGHNUTS

Katharine Northup

1½ c. scalded milk	1 tsp. salt
2 pkg. yeast dissolved in	1 c. mashed potatoes
½ c. warm water with	2 beaten eggs
2 tsp. of sugar	4½ to 5 c. flour
½ c. sugar	½ c. butter or margarine

Dissolve butter in scalded milk and cool. Add rest of ingredients. Add only enough flour to make a soft dough, but not sticky. Let dough rise until double. Punch down and roll out and cut. Let raise until double in size. Deep fat fry doughnuts and then either frost or sugar.

## YEAST DOUGHNUTS (REFRIGERATOR)

May Smithart

4 c. milk	1 c. oleo
½ c. warm water	2 tsp. salt
2 pkg. yeast	dash nutmeg
1 c. sugar	1 tsp. soda
1 T. vanilla	1 T. lemon juice
2 eggs	2 T. baking powder
10 c. flour	

(Continued Next Page)

## YEAST DOUGHNUTS (REFRIGERATOR) (Continued)

Dissolve yeast in  $\frac{1}{2}$  c. water, scald milk and cool; add oleo, salt, sugar, nutmeg, and lemon juice. Add yeast, beaten eggs, vanilla and  $5\frac{1}{2}$  c. flour, soda and baking powder. Beat with mixer. Gradually add rest of flour, it will be a soft dough. Refrigerate overnight in a tightly covered container. Next morning roll or pat out dough. Cut  $\frac{1}{2}$ -inch thick, let rest 10 minutes; fry in hot oil. Glaze or sugar while hot. Mixture will keep several days - can fry a few at a time.

## BREAD Madeline Fulton

$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. lukewarm water
$\frac{2}{3}$ c. shortening	2 pkgs. yeast
1 c. boiling water	2 tsp. salt
$\frac{1}{4}$ tsp. ginger	1 c. water
7 c. flour	

Pour boiling water over sugar and shortening. Dissolve yeast in lukewarm water. Add cold water to sugar, shortening and boiling water. Add rest of ingredients and mix well. Let raise, work down and let raise again. Makes 2 loaves. Bake 350° for 45 minutes to 1 hour.

## CHRISTMAS BREAD Gertrude Jackson

$\frac{1}{2}$ c. warm water	$\frac{1}{2}$ c. soft shortening
2 pkgs. active dry yeast	1 c. raisins or currants
$1\frac{1}{2}$ c. lukewarm milk	$\frac{1}{4}$ c. blanched almonds
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ tsp. vanilla
2 tsp. salt	7 to $7\frac{1}{4}$ c. flour

Add yeast to the  $\frac{1}{2}$  c. warm water. Mix milk, sugar, salt, eggs and soft shortening. Add yeast, vanilla, raisins and almonds. (You can omit the almonds and add citrus fruit, currants and a few pecans.) Mix as you would any yeast bread. This is nice baked in a one pound coffee pan. Bake 350° for 35 to 40 minutes or until sounds hollow when thumped.

## FROSTING:

$\frac{1}{2}$ c. powdered sugar	$\frac{1}{2}$ tsp. lemon juice & a little grated
$1\frac{1}{2}$ tsp. warm water	lemon rind

Let this run down the sides of the bread. Can decorate with small candies. Makes three small loaves.

## DILL BREAD

Bernice Sherwood

1 cake yeast (dissolved in  
1/4 c. warm water)  
1 tsp. instant onion  
1/4 tsp. soda  
2 T. dill seed

1 c. cottage cheese  
2 T. sugar  
1 tsp. salt  
2 c. flour  
1 egg (beaten)

Dissolve yeast. Warm cottage cheese, sugar and onions. Add salt, soda, 1 c. flour, and dill seed. Add eggs and the other cup of flour. Let rise and bake at 350° for 25 to 30 minutes.

## FRENCH BREAD

Ann Mackey

6 1/2 to 7 1/2 c. flour  
2 T. sugar  
1 egg white (beaten)

2 pkg. active dry yeast  
1 T. salt

In a large bowl combine 2 c. flour, yeast, sugar and salt. Gradually pour 2 1/2 c. hot tap water (120° to 130°) into dry ingredients. Beat at medium speed for 2 minutes. Add more flour until you've used about 6 cups, stir with spoon to make soft dough. Put dough on floured surface, knead for 10 minutes. Shape dough in ball and place in greased large bowl, turning dough over to grease top. Cover with towel and let rise in warm place (80° to 85°) away from draft until double, about 1 hour. Grease two large cookie sheets. Punch dough down, turn dough on floured surface; cut into four pieces, cover with towel for 15 minutes. Roll one piece of dough into 8 x 12 inch rectangle. Starting at 8-inch side, tightly roll dough - jelly roll fashion. Place rolled seam side down on one half of cookie sheet. With sharp knife, cut four diagonal slashes 1/4-inch deep on top of loaf. Repeat with remaining dough. Brush loaves with some egg white (beaten); let rise until double about 45 minutes. Preheat oven to 400°. Bake 15 minutes, brush again with egg white and continue baking 15 minutes or longer or until loaves sound hollow when lightly tapped with fingers. Makes four small loaves.

## FRENCH HERB BREAD

Wanda Greene

5 to 6 c. all-purpose flour  
2 pkg. dry yeast  
1 pkg. (3/4 oz. or 4T.) dry Ranch  
Style salad dressing mix  
1 1/2 c. buttermilk

1/2 c. water  
1/4 c. shortening  
1 egg  
1 T. melted butter  
(reserve 1 tsp. of dressing mix)

(Continued Next Page)

## FRENCH HERB BREAD (Continued)

In a large bowl combine 2 c. flour, yeast, salad dressing mix and mix well. Heat buttermilk, water and shortening until warm. Shortening need not melt. Add to flour mixture. Add egg and blend until moistened. Beat 3 minutes at high speed. Gradually stir in enough flour with wooden spoon to make a firm dough. Knead on well floured board until smooth and elastic. Place in greased bowl, turning once to bring greased side up. Cover with plastic wrap and let rise in warm place for 20 minutes. Punch down and divide dough in half. On lightly floured board roll to 7 x 12-inchs. Starting at long side roll up tightly sealing ends. Place seam side down on greased cookie sheet. Make disigional slices about 2 inches apart. Cover with plastic wrap. Let rise in a warm place until doubled, about 30 minutes. Bake in preheated 375° oven for 25 to 30 minutes. While warm, brush top with melted butter, sprinkle with reserved salad dressing mix. Cool on wire racks. Makes 2 loaves.

## HERB AND ONION BREAD

Margaret Bruns

½ c. milk	2½ c. white or whole wheat flour
1½ T. sugar	½ small onion (minced)
1 tsp. salt	½ tsp. dried dill weed
1 T. butter	1 tsp. crushed dried rosemary
1 pkg. yeast	½ c. warm water

Scald milk and dissolve in it the sugar, salt and butter. Cool to lukewarm. In a large bowl dissolve the yeast in the warm water. Add the cooled milk, flour, minced onion and herbs and stir well with large wooden spoon. When batter is smooth cover bowl with a towel and let rise in a warm place until triple in bulk about 45 minutes. Stir down and beat vigorously a few minutes, then turn into a greased bread pan. Let stand for 10 minutes. Bake 1 hour in preheated 350° oven.

## RAISIN BREAD

Thelma Madden

2 pkgs. yeast	1½ c. milk (scalded)
¼ c. warm water	¼ c. shortening
¼ c. sugar	1 tsp. salt
2 eggs	5 c. flour
2 c. raisins (cook slightly)	

Dissolve yeast in warm water. Mix the rest of ingredients with this and knead well. Let rise until double in bulk. Divide in two parts and let rest for 10 minutes. Shape in two loaves and let rise again. Bake 375° for 35 to 40 minutes.

## SCOTCH OATMEAL BREAD

Katharine Northup

1 c. quick-cooking rolled oats  
1/4 c. sugar  
1 T. salt  
1/4 c. shortening  
3 T. molasses

1 c. boiling water  
1 pkg. dry yeast  
1 c. warm water (not hot)  
1/2 c. raisins  
5 1/2 c. flour

In a large bowl combine quick cooking rolled oats, sugar, salt, shortening, molasses and boiling water. Cool to lukewarm. Sprinkle yeast into warm water. Stir until dissolved. Add yeast mixture to lukewarm oatmeal mixture. Add raisins and 3 c. flour; beat until smooth. Gradually add remaining flour. Turn dough onto lightly floured board. Knead until smooth and elastic (10 minutes). Place dough into greased bowl and brush top with soft shortening and cover. Let rise in a warm place, free from draft, until doubled in bulk (1 1/2 hours). Punch down; cover and let rest for 15 minutes. Shape into 2 loaves. Place in greased 3 x 5 x 9-inch pans. Cover and let rise in warm place until doubled in bulk (1 hour). Bake in hot oven (400°) for 35 to 40 minutes.

## SOUR CREAM TWISTS

Grace Strupp

1 c. sour cream  
1 pkg. active dry yeast  
1/4 c. warm water  
2 T. butter or margarine  
3 T. sugar  
1 tsp. salt

1 egg  
3 c. flour  
2 T. soft margarine  
1/4 c. brown sugar  
1 tsp. cinnamon  
creamy glaze

(I put 1 T. of vinegar with canned milk for sour cream.) Heat sour cream just to lukewarm. Dissolve yeast in warm water. Stir in sour cream 2 T. butter or margarine, salt, egg and 1 c. flour and beat until smooth. Mix in remaining flour until dough cleans side of bowl. Turn dough onto lightly flour board and knead until smooth; about 10 minutes. Place in a greased bowl, turn greased side up. Cover and let rise in warm place until double; about 1 hour. Punch down and roll into a rectangle about 16 x 24-inches. Brush with 2 t. butter. Mix brown sugar and cinnamon and sprinkle over length wise of rectangle. Fold over half onto sugared half cut into 24 1-inch strips. Holding strips at each end twist in opposite directions. Place 2 inches apart on greased baking sheet pressing ends of twists on baking sheet. Cover and let rise until double; about 1 hour. Heat oven to 375° and bake 12 to 15 minutes, until golden brown. While warm frost with creamy glaze.

## CREAMY GLAZE

Mix 1 1/2 c. confectioners sugar, 2 T. butter or margarine (softened), 1 1/2 tsp. vanilla and 1 to 2 T. hot water. Beat until smooth and of spreading consistency.

## BANANA STICKY BUNS

Janet Renner

1/2 c. brown sugar

1/2 c. butter

36 pecan halves or  
chopped pecans

Preheat oven to 450°. Place 2 tsp. brown sugar, 2 tsp. butter and 3 pecan halves in each of 12 muffin cups. Place in oven to melt butter (About 2 minutes). Stir Bisquick mix and mashed bananas to a soft dough. Turn onto floured board and knead 5 to 6 times. Roll into a 9 x 15-inch rectangle. Spread with 3 T. butter and spread on 1/4 c. brown sugar. Roll up and cut into 12 portions. Place in muffin cups. Bake for 10 minutes. Invert pan immediately.

2 c. Bisquick mix

2/3 c. mashed ripe bananas

3 T. soft butter

1/4 c. brown sugar

## COFFEE CAKE

Katharine Northup

2 c. flour

1 c. margarine

2 c. sugar

1 c. buttermilk

2 eggs

Mix flour, sugar and oleo. Blend well with fork or pastry blender. Remove 1 c. for topping. Mix in 1 or 2 tsp. cinnamon, 1 1/2 tsp. nutmeg, 1 tsp. soda and 1/2 tsp. salt in remaining flour, sugar and oleo. Add eggs to buttermilk and stir with fork and add to spice mixture. Beat lightly with spoon and pour in greased 9 x 13-inch or 11 x 15-inch pan. Sprinkle reserved topping and bake at 350° for 35 to 40 minutes.

## DANISH PUFF

Neva Rasmussen

1 c. flour

1/2 c. butter

1/4 tsp. salt

2 T. water

Mix flour, salt, butter and water like pie dough. Divide into 2 parts. Pat dough into rectangle about 6 x 14-inch and 1/4-inch thick. Place on cookie sheet side by side.

### TOPPING:

1 c. water

1 tsp. almond extract

1/2 c. butter

4 eggs

1 c. flour

Measure water and butter into a saucepan and bring to a boil. Stir in flour and almond and stir until batter forms and slips from spoon and side of pan. Add eggs one at a time and whip vigorously with electric beater after each addition. Spoon topping over dough, spooning almost to the edge; don't spread. Bake 350° for 1 hour; let cool. Frost with 1 c. powdered sugar, some butter, a little milk and almond extract. Mix together until smooth. The frosting is the only sugar in the Danish puff.

## HOT CHEESE PUFFS

Ann Mackey

1 lb. grated cheese (cheddar, Swiss or monterey jack)	1/2 lb. margarine 2 1/2 c. flour
--	-------------------------------------

Mix cheese and margarine thoroughly. Add flour and mix until smooth (hands work the best). Form into small balls and place on a cookie sheet. Bake 400° for about 15 to 18 minutes. Serve warm. Makes 48 appetizers.

## PUFF BALLS

Bonnie Mertz

2 eggs	3/4 c. sugar
2 c. flour	2 tsp. baking powder
1/2 tsp. salt	1/2 tsp. vanilla

3/4 c. milk or enough to make stiff dough

Combine all ingredients. Drop by spoonfuls in hot oil; drain. Roll in granulated or powdered sugar.

## SOUR CREAM PECAN COFFEE CAKE

Carol McNabb

1/2 c. margarine	1 c. sour cream
1 c. sugar	1 tsp. vanilla
2 eggs	1/2 c. brown sugar
2 c. flour	1/3 c. white sugar
1 tsp. soda	1 c. chopped pecans
1 tsp. baking powder	1 tsp. cinnamon
1/2 tsp. salt	

Cream margarine and 1 c. white sugar. Add the eggs one at a time; beat well. combine flour, soda, baking powder and salt. Add this to first mixture. Alternately with the sour cream; add the vanilla. Pour 1/2 batter into buttered 9 x 13-inch pan. Mix brown sugar, white sugar, pecans and cinnamon. Sprinkle 1/2 of this topping mixture over batter. Pour on remaining batter and top with remaining topping. Bake 325° for about 35 to 40 minutes.

## OVERNIGHT COFFEE CAKE

Grace Strupp

2 c. flour	1 c. buttermilk (or milk soured with 1/2 tsp. vinegar)
1/2 tsp. salt	1 tsp. vanilla
1 tsp. baking powder	1/2 c. brown sugar
1 tsp. soda	1 tsp. cinnamon
3/4 c. margarine	1/2 tsp. nutmeg
1/2 c. white sugar	1/2 c. chopped nuts (optional)
1/2 c. brown sugar	
2 eggs (beaten)	

(Continued Next Page)

## OVERNIGHT COFFEE CAKE (Continued)

Sift together flour, salt, soda and baking powder and set aside. Cream margarine with white sugar and  $\frac{1}{2}$  c. brown sugar. Add beaten eggs and beat until fluffy. Add flour mixture alternately with buttermilk, beginning and ending with dry ingredients. Add vanilla and blend well. Pour into greased 9 x 13-inch pan and sprinkle with topping made by mixing  $\frac{1}{2}$  c. brown sugar with cinnamon, nutmeg, and nuts. Let stand, covered, in refrigerator overnight (or bake immediately). Bake 350° for 35 minutes or until cake tests done.

## BACON CORNETTES (MUFFINS)

Sharon Shettler

10 to 12 slices bacon (diced)	1 c. yellow cornmeal
1 c. sifted enriched flour	2 eggs
$\frac{1}{4}$ c. sugar	1 c. milk
4 tsp. baking powder	$\frac{1}{4}$ c. salad oil
$\frac{3}{4}$ tsp. salt	

Cook bacon until crisp; drain. Sift together flour, sugar, baking powder, and salt. Stir in cornmeal; add eggs, milk and salad oil. Beat until just smooth about 1 minute; stir in bacon. Fill greased muffin pans  $\frac{2}{3}$  full. If desired top with a few bits of uncooked bacon. Bake 425° for 20 to 25 minutes. Makes about 1 dozen.

## GRANOLA-BUTTERMILK MUFFINS

Margaret Bruns

1 egg	$1\frac{1}{4}$ c. white flour
1 c. buttermilk	1 tsp. salt
$\frac{1}{2}$ c. brown sugar (packed)	1 tsp. baking powder
$\frac{1}{3}$ c. shortening	$\frac{1}{2}$ tsp. baking soda

1 1/2 c. Nature Valley Granola (crushed)

Beat egg with fork in medium bowl; beat in buttermilk, sugar and shortening thoroughly. Stir in remaining ingredients, just until flour is moistened. Batter will be lumpy. Fill muffin cups  $\frac{3}{4}$  full. Grease bottoms of 12 medium muffin cups. Bake 400° for 20 to 25 minutes, or until light brown. Remove from pan immediately and serve warm. Can add you choice of fruit. (Cranberries or dates.)

## HARVEST GOLD MUFFINS

Margaret Bruns

1-8 $\frac{1}{4}$ oz. can crushed pineapple (very well drained)	$\frac{1}{4}$ tsp. nutmeg
2 c. sifted flour	1 egg
$\frac{1}{4}$ c. sugar	1 c. milk
1 T. baking powder	1 tsp. grated orange peel
$\frac{1}{4}$ tsp. salt	$\frac{1}{4}$ c. melted butter

(Continued Next Page)

## HARVEST GOLD MUFFINS (Continued)

Sift together flour, sugar, baking powder, salt and nutmeg. Beat together egg and milk. Stir in pineapple and orange peel. Blend into dry ingredients by hand along with butter. Mixing as little as possible until all particles are moistened. Fill muffin cups about  $\frac{3}{4}$  full. Bake 400° for 20 to 25 minutes, until golden. Makes 1 dozen.

## MUFFINS

Lyda Rouw

1½ c. All Bran	1½ tsp. soda
½ c. boiling water	½ tsp. salt
¼ c. vegetable oil	1 c. milk plus 2 T. vinegar
½ c. white or brown sugar	1 egg (beaten)
1¼ c. flour	

Put  $\frac{3}{4}$  c. All Bran in bowl; add boiling water and set aside to cool. Mix oil, sugar, beaten egg, salt and sour milk. Add moistened bran, and stir. Add  $\frac{3}{4}$  c. dry all bran, flour and soda. (½ c. raisins may be added if desired.) Store in covered bowl in refrigerator. This will keep for 6 weeks. Fill muffin tins  $\frac{3}{4}$  full but dip gently and do not stir the batter. Bake 425° for 10 minutes or until done.

## OATMEAL MUFFINS

Jo Ellen Crowe

1 c. oatmeal (uncooked)	1 tsp. vinegar plus milk to equal
½ tsp. salt	1 c. liquid (let stand for 5 minutes)
½ tsp. soda	1 egg beaten
1 c. flour	⅓ c. brown sugar
1 tsp. baking powder	⅓ c. salad oil
raisins (optional)	

Combine the oatmeal, salt, soda; add flour, baking powder and raisins. In another bowl mix the remaining ingredients. Stir the wet ingredients with the dry until just moistened. Fill greased muffin cups  $\frac{2}{3}$  full and bake at 400° for 15 to 20 minutes. Makes about 12 muffins.

## PEANUT BUTTER MUFFINS

Sheila Samuels

1 c. sifted flour	¼ c. peanut butter
¼ c. sugar	1 T. butter
1¼ tsp. baking powder	½ c. milk
¼ tsp. salt	1 egg (well beaten)

Sift together flour, sugar, baking powder and salt. Cut in peanut butter and margarine until mixture resembles coarse crumbs. Add milk and egg all at once. Stirring just until moistened. Fill greased muffin tins  $\frac{2}{3}$  full. Bake in hot 400° oven for 15 to 17 minutes. Serve hot.

## WHOLE WHEAT GRANOLA MUFFINS

Sheila Samuels

1 egg	1 c. Nature Valley Granola
1 c. milk	$\frac{1}{4}$ c. sugar
$\frac{1}{2}$ c. salad oil	2 tsp. baking powder
1 c. flour	1 tsp. salt
1 c. whole wheat flour	

Heat oven to 400°. Grease bottom of 12 medium muffin cups. Beat eggs; stir in milk and oil. Mix in remaining ingredients just until flour is moistened. Batter should be lumpy. Fill cups  $\frac{2}{3}$  full. Bake for 20 to 25 minutes or until golden brown. Remove from pan immediately. Makes 12 muffins.

## CORN BREAD

May Smithart

1 c. cornmeal	1 c. flour
$\frac{1}{3}$ c. sugar	$\frac{1}{2}$ tsp. salt
2 eggs	3 T. oil
2 heaping tsp. baking powder	

Sift together dry ingredients. Add eggs, (well beaten) oil and milk. Mix well and pour into a well greased pan. Bake 350° for 25 minutes or until done.

## CORNEY CORN BREAD

Karen Moore

1 box Jiffy corn bread mix	2 eggs
1 can creamed corn	1 stick oleo (very soft)
1 c. sour cream (optional)	1 T. onion flakes
Mix ingredients together and put into greased pan. Bake 350° for 30 minutes or until done.	

## HOT CORN BREAD

Marilyn Elliott

$\frac{1}{2}$ c. flour	1 c. milk
1 c. cornmeal	2 eggs
$\frac{1}{2}$ tsp. soda	$\frac{1}{4}$ c. bacon grease
salt and pepper to taste	$\frac{1}{2}$ lb. sharp cheese
4 or 5 chopped jalipeno peppers	1 regular size cream corn
Mix flour, cornmeal, soda, salt and pepper, 2 eggs (beaten), 1 c. milk, and corn. Heat grease in baking pan. Pour $\frac{1}{2}$ batter in pan and cover with grated cheese and peppers. Cover with the rest of the batter. Bake 375° to 400° for about 45 minutes or until well set in the middle and top is brown.	

## EASY NOODLES

Doris Clubb

1 egg  
1/2 tsp. salt  
1 c. all-purpose flour

1 T. milk  
1/2 tsp. baking powder

Break egg in a bowl and beat lightly. Add milk; sift flour, salt and baking powder together and add to the egg mixture. Turn on a well floured board, knead lightly and roll thin. Cut and let dry.

## NEVER FAIL NOODLES

LaVera Bruns

1 c. flour  
1 egg  
1/2 tsp. salt

1/4 tsp. butter  
1/4 tsp. baking powder  
2 1/2 T. milk

If you like a very yellow noodle, add a little yellow food coloring. Place flour in a bowl and make a well. Drop remaining ingredients into well and add yellow coloring. Mix to a very stiff dough. Roll out very thin. You can usually cut in about a half hour. Cut wide or as thin as you desire.

## NOODLES

Madeline Fulton

2 eggs

1 c. flour

Beat eggs very well; add flour. Roll very thin and let dry and cut in small slices after rolling in a tight roll.

## MOTHER'S DROP DUMPLINGS

Doris Clubb

1 egg (well beaten)  
1/2 tsp. salt  
1/2 c. milk

1 tsp. baking powder  
1 c. flour

Sift baking powder and flour together and add last.

## FLOUR TORTILLAS

Jo Ellen Crowe

2 c. flour  
4 T. shortening  
1 1/2 tsp. baking powder

3/4 tsp. salt  
about 3/4 c. boiling water

Mix dry ingredients and cut in shortening. Add water and work in. Knead on a lightly floured surface until well mixed. Let rest until cool. Shape into walnut-sized balls and roll out. Brown both sides in ungreased electric fry pan on fairly high heat. These can be soft if rolled a little thicker. Top with taco filling (hamburger, lettuce, onion, tomatoes, cheese, refried beans, etc.) or we like to top crisp tortillas with butter and cinnamon and sugar.

## PIZZA DOUGH

Crystal Stoner

3 c. flour	1 T. sugar
1 c. plus hot water (110°)	1 tsp. salt
1 pkg. yeast	

Dissolve yeast in water and add rest of ingredients. Let the dough rise. Spread dough out on cookie sheet. Put one can tomato sauce on, then meat and cheese. Bake 375° for 20 minutes or until done.

## BAKING POWDERED BISCUITS

Crystal Aldrich

2 c. flour	4 tsp. baking powder
½ tsp. salt	2 T. sugar
½ c. shortening	¾ c. milk

Blend dry ingredients; add shortening and blend with pastry blender or fork real good. Add ¾ c. milk and mix in good. Place on floured board and roll out to about ½-inch thick. Cut with round cookie or biscuit cutter. Bake 450° in greased and floured pan until brown. For shortcake add a little more sugar and 1 or 2 eggs.

## BAKING POWDER BISCUITS

Diane Clubb

2 c. all-purpose flour	3 tsp. baking powder
3 T. shortening	½ tsp. salt
¾ c. liquid (I use milk)	

Sift dry ingredients. Rub in shortening with fork or pastry blender. (For very short biscuits, add 2 T. more of shortening.) Add liquid slowly, mixing dough with pastry blender. Turn on floured board. Roll to ½-inch thickness. Cut and bake in hot oven (450°) for 15 minutes.

## BAKING POWDER BISCUITS

Nellie Strasser

2 c. sifted flour	½ tsp. salt
4 tsp. baking powder	½ tsp. cream of tartar
2 tsp. sugar	½ c. shortening
⅔ c. milk	

Sift flour, salt, baking powder, cream of tartar and sugar together. Cut in shortening until mixture resembles coarse crumbs. Add milk all at once and stir just until dough follows fork around bowl. Pat or roll ½-inch thick on lightly floured board and cut. Bake on ungreased baking sheet at 450° for 10 to 12 minutes.

## BALLARD BISCUITS

Kris Wilkins

1 lb. hamburger	1-8 oz. pkg. cream cheese
1/4 c. chopped onions	1/4 c. milk
1 can mushroom soup	1 tsp. salt
1 can creamed chicken soup	1 tube biscuits
1/4 c. ketchup	

Brown hamburger in skillet with onions; drain grease. Put hamburger in large mixing bowl and add both cans of soup, ketchup, milk, salt and creamed cheese and stir. Bake 375° for 10 minutes. Remove from oven and put the tube of biscuits on top the casserole. Put back in oven and bake another 15 or 20 minutes or until biscuits are brown.

## NEAL SMITH'S BISCUITS

4 tsp. baking powder	3/4 to 1 c. milk
1 tsp. salt	2 c. flour
7 T. margarine	

Combine dry ingredients, cut in margarine, thoroughly. Add milk and stir until soft and sticky. Knead 10 times. Bake 450° for 10 minutes. Serves 6.

## GINA'S FAVORITE BISCUITS

Wanda Greene

1/3 c. shortening	2 c. self-rising flour
1 c. milk	

Preheat oven at 450°. Combine ingredients with a fork and mix well. Knead dough on floured board just enough to make a smooth ball. Pat or roll into circle 1/2-inch thick. Cut with floured biscuit cutter. Place on greased cookie or bread sheet. Bake until the tops are a golden brown. Approximately 10 to 15 minutes. Makes 12 to 13 biscuits.

## SUPREME BISCUITS

Katharine Northup

2 c. flour	2 T. sugar
1/2 tsp. salt	1/2 c. shortening
4 tsp. baking powder	2/3 c. milk
1/2 tsp. cream of tartar	

Mix dry ingredients with shortening, then add milk. Mix very well and knead dough as you would bread. Roll out and cut. Place on cookie sheet and bake 425° for 20 minutes.

## BUTTERMILK FLAPJACKS

Katharine Northup

1 egg	2 T. oil (veg.)
1 c. flour	1 tsp. baking powder
1 c. buttermilk	1/2 tsp. salt
1 T. sugar	1/2 tsp. baking soda

Beat egg with hand beater until fluffy. Beat in remaining ingredients and pour about 1/4 c. batter onto hot griddle. Cook until flapjacks are puffed and dry around edges. Turn and cook until golden brown.

## BUTTERMILK HOT CAKES

Verne Sherwood

2 c. flour	1 tsp. baking powder
1/2 tsp. soda	1/2 tsp. salt
1 egg	2 T. shortening (melted)
2 parts of buttermilk	1 part milk

Mix together dry ingredients. Add egg and shortening, buttermilk and milk, mix well.

## POTATO PANCAKES

Grace Sanderson

3 lg. potatoes (peeled & grated)	1 tsp. pepper
1/2 c. flour	1 egg
1 tsp. salt	2 T. melted butter
1 tsp. baking powder	1/4 c. milk
1 tsp. grated onion	

Drop by large spoonful and fry in deep fat. Turn when crusty on one side.

## TEXAS PANCAKES

Deb Chittick

2 c. sugar	1 tsp. cinnamon
2 c. flour	1 tsp. vanilla
1 c. oleo	1 tsp. soda
4 T. cocoa	1/4 tsp. salt
1 c. water	2 eggs

1 c. buttermilk or sour milk

Sift together sugar and flour. In a saucepan, bring to a boil: oleo, cocoa and water. Mix in flour and sugar. Add remaining ingredients and mix well and bake at 350° until done. Note: For sour milk, add 1/2 tsp. vinegar to 1 c. milk.

## WHEAT PANCAKES

Ernest Bruns

1 c. buttermilk

1 tsp. soda

1 egg

1/2 tsp. salt

1 T. sugar

1 T. oil or melted butter

1 c. whole wheat flour

Mix and bake. If it seems to thick add just a little more milk. This makes twelve 4-inch cakes.

## CORNMEAL BATTER CAKES (USED BY GEORGE BRUNS)

Jean Bruns

1 c. cornmeal

1 c. boiling water

1 lg. or 2 sm. eggs

1 tsp. salt

2 or 3 T. melted shortening

1/2 c. sweet milk

3 tsp. baking powder

Scald cornmeal with boiling water; stirring to prevent lumps. When cool add beaten egg, salt, shortening and milk. Beat well and add baking powder. Grease griddle lightly and drop by spoonfuls on hot griddle. When bubbles begin to appear and edges begin to brown turn cakes and finish browning. Serve with butter and syrup. Makes 8 cakes.

## CORN FRITTERS

Rachel Pfannebecker

2 c. corn

1 tsp. baking powder

1/2 c. flour

1/2 tsp. salt

1 T. melted shortening

pinch of pepper

2 eggs

Fry in well greased skillet or pan.

## BUTTERMILK WAFFLES

Tim Bruns

1/2 c. salad oil

2 T. sugar

2 1/2 c. flour

1 tsp. salt

1 tsp. baking soda

4 eggs

2 1/2 tsp. baking powder

2 c. buttermilk

1 1/2 tsp. vanilla

Sift together dry ingredients into large mixing bowl. Beat eggs in smaller bowl with mixer at high speed. Add buttermilk and vanilla. Add to dry ingredients, beating at medium speed just until smooth; blend in oil. Makes three full-size (4-section) waffles.

## GRANDMA SHEPHERD'S WAFFLES

Diane Clubb

1 c. sifted flour  
2-1/2 tsp. baking powder  
3/4 c. milk  
2 eggs

1 T. sugar  
1/2 tsp. salt  
4 T. melted butter

Add milk to well beaten egg yolks. Sift dry ingredients together then add to liquid.  
Add melted butter and fold in stiffly beaten egg whites.

## PANCAKE SYRUP

Lena Boehm

1 c. brown sugar  
1/2 c. white sugar  
Mix together and boil three minutes.

3/4 c. water  
1 T. butter

## SCRIPTURE CAKE

4½ c. 1st Kings 4:22  
1½ c. Judges 5:25  
2 c. Jeremiah 6:20  
2 c. 1st Samuel 30:12  
2 c. Nahum 3:12  
1 c. Numbers 17:8

½ c. Judges 4:19  
2 T. 1st Samuel 14:25  
1 pinch Leviticus 2:13  
2 tsp. Amos 4:5  
6 c. of Jeremiah 17:11

For ungodly moderns this translates to:

4½ c. flour  
1½ c. butter  
2 c. sugar  
2 c. raisins  
2 c. figs  
1 c. almonds

½ c. milk  
2 T. honey  
pinch salt  
2 tsp. baking soda  
6 eggs

## GOD BLESS MY KITCHEN

God bless my little kitchen  
I love its every nook  
And bless me as I do my work,  
Wash pots and pans and cook.

And the meals that I prepare  
Be seasoned from above  
With Thy blessing and Thy grace,  
But most of all Thy love.

As we partake of earthly food,  
Thy table for us spread,  
We'll not forget to thank Thee Lord  
Who gives us daily bread.

So bless my little kitchen, God  
And those who enter in  
May they find naught but joy and peace  
And happiness therein.

# CAKES



# ICINGS



## APPLE CAKE

Sandy Smithart

4 c. diced apples

2 tsp. soda

2 c. sugar

1 or 2 tsp. cinnamon

2 eggs

1 tsp. salt

2 c. flour

Dice apples and cover with sugar and salt. Let stand 30 minutes or until liquid forms. Pour beaten eggs over apples and stir, then add dry ingredients. Mix well and pour into a 9 x 13-inch pan. Bake 350° for 45 to 50 minutes.

### TOPPING:

1 c. each white and brown sugar

2 c. water

6 T. flour

Mix and cook until thick. Remove from heat and add 1/2 c. oleo and 1/2 tsp. vanilla. Pour over hot cake and cool. The cake should stand 1 to 2 hours before serving.

## APPLE CAKE

Thelma Madden

2 eggs

4 tsp. baking powder

1 1/2 c. sugar

2 tsp. vanilla

1 c. flour

2 c. chopped apples

1/2 tsp. salt

1/4 c. nuts

Beat eggs and sugar. Add dry ingredients to sugar mixture. Fold in apples and nuts. Bake 350° for 40 minutes. Good topped with Cool Whip.

## APPLE WALNUT RING CAKE

Thelma Madden

1 c. oleo

1 tsp. cinnamon

2 c. sugar

1/4 tsp. mace

3 eggs

2 tsp. vanilla

3 c. flour

3 c. chopped apples

1 1/2 tsp. soda

2 c. chopped walnuts

1/2 tsp. salt

Batter will be stiff. Bake in tube pan for 1 1/2 hours in a 325° oven.

## APPLE SAUCE - SPICE CAKE

Lois Bruns

2 1/2 c. all-purpose flour

1/4 tsp. baking powder

2 c. sugar

1 1/2 c. applesauce

1 1/2 tsp. baking soda

1/2 c. water

1 1/2 tsp. salt

1/2 c. shortening

3/4 tsp. cinnamon

2 eggs

1/2 tsp. each of cloves

1 c. raisins

1/2 tsp. all spice

1/2 c. chopped walnuts

(Continued Next Page)

## APPLESAUCE - SPICE CAKE (Continued)

Heat oven to 350°. Grease and flour a 2 x 9 x 13-inch pan. Beat all ingredients in large mixer bowl on low speed, scraping bowl constantly for 30 seconds. Beat on high speed, scraping bowl occasionally for 3 minutes. Pour into pans. Bake until wooden pick inserted in center comes out clean, for 60 to 65 minutes.

## BANANA SPLIT CAKE

### CRUST:

1 stick oleo (melted)  
2 c. grham cracker crumbs

Alice Sherwood

### FILLING:

2 eggs	#2 can crushed pineapple
2 c. powdered sugar	13 oz. Cool Whip
1/2 lb. oleo	chopped nuts
4 or 5 bananas	1/2 c. chopped marachino cherries

Make crust and put in 9 x 13-inch cake pan. Beat eggs, powdered sugar and oleo until mixed well about 15 minutes. Pour mixture over crust. Slice bananas over that. Drain pineapple and put over bananas. Cover with Cool Whip and nuts. Put cherries on top. Refrigerate 24 hours. Cut and serve.

## BEST EVER CHOCOLATE CAKE

Marjorie Fabian

1 1/2 sticks butter	1 tsp. salt
2 c. sugar	2 tsp. soda
2 eggs	1 c. buttermilk
2 1/2 c. all purpose flour	1 c. boiling water
1/2 c. cocoa	2 tsp. vanilla

Cream butter and sugar; beat in eggs. Sift flour, cocoa, salt and soda together. Add dry ingredients alternately with buttermilk. Beat in boiling water and vanilla. Bake 350° for 40 minutes.

## BLACK BOTTOM CUPCAKES

Carol McCormick

8 oz. cream cheese	1 egg
1/3 c. sugar	1/8 tsp. salt
1-6 oz. pkg. chocolate chips	1 1/2 c. sifted flour
1 c. sugar	1 tsp. soda
1/2 c. cocoa	1/2 tsp. salt
1 c. water	1/3 c. oil
1 tsp. vinegar	1 tsp. vanilla

Put cream cheese (softened), egg, sugar, salt in a bowl; beat well. Stir in chocolate chips and set aside. Beat remaining ingredients until blended. Fill cupcake liners 1/3 full. Top with heaping teaspoon of cream cheese mixture. Bake 350° for 25 to 30 minutes. Makes 24 cupcakes.

## CARROT AND PINEAPPLE CAKE

Leona Bensmiller

1 1/4 c. oil	1 tsp. soda
2 c. sugar	1 tsp. salt
2 c. flour	2 tsp. cinnamon
2 tsp. baking powder	4 eggs
1 tsp. vanilla	3 c. grated carrots

Combine oil and sugar. Sift together dry ingredients and add to oil and sugar along with eggs, 1 at a time. Mix well and add 3 c. carrots and vanilla. Bake 325° for 1 hour.

## CARROT CAKE

Margaret Bruns

2 c. cake flour	4 whole eggs
2 c. sugar	1 1/4 c. corn oil
2 tsp. cinnamon	3 c. grated raw carrots
2 tsp. baking soda	

Sift dry ingredients together. Add eggs, corn oil and carrots. Mix thoroughly. Pour into 3 x 8-inch pans that have been greased and floured. Bake 325° for 30 minutes or until done.

### ICING:

1-8 oz. pkg. cream cheese (at room temp.)	1 lb. box powdered sugar
1 stick oleo	2 tsp. vanilla

2 c. pecans

## CHOCOLATE BROWNIES

Dorothy Schimmelpfennig

1/2 lb. of oleo	1 1/2 c. of flour
4 sq. of unsweetened chocolate	1 tsp. of vanilla
4 eggs	1 c. of walnuts
2 c. sugar	

Beat 4 eggs until thick, add sugar and beat. Add the remaining ingredients and put in jelly roll pan and bake at 350°.

### FROSTING:

1 stick oleo	1/4 c. milk
2 sq. unsweetened chocolate	1 box powdered sugar

Bring oleo, chocolate and milk to a boil and then slowly add powdered sugar.

## CHOCOLATE CAKE

Colleen Wallerich

1½ c. sugar  
1 egg  
2 c. flour  
½ c. milk

1 c. cocoa  
2 tsp. soda  
pinch of salt  
½ c. lard

Mix all together. It will be a stiff batter; beat well. Stir in 1 c. hot water and bake 375° for 20 to 25 minutes or until done. Bake in a cookie sheet.

## CHOCOLATE CAKE

Grace Strupp

2 oz. chocolate  
1 c. boiling water  
½ c. margarine  
1 tsp. vanilla

2 c. flour  
1½ tsp. soda  
2 c. sugar  
2 eggs

Put chocolate and margarine in boiling water and simmer until chocolate and margarine are melted; put aside. Sift into mixing bowl the flour, soda and sugar. Add the eggs and chocolate mixture and beat until smooth. Pour into a greased 9 x 13-inch pan. Bake 350° for 30 to 35 minutes.

## CHOCOLATE CAKE

Linda James

¾ c. oleo  
1¾ c. sugar  
2 eggs  
1 tsp. vanilla  
2 c. flour

¾ c. cocoa  
1¼ tsp. baking soda  
½ tsp. salt  
1½ c. water

Cream oleo and sugar until light and fluffy. Add eggs and vanilla and beat thoroughly. Combine sifted dry ingredients and add alternately with water to creamed mixture. Pour into greased and floured pan. Bake 350° for approximately 40 minutes.

## CHOCOLATE CAKE

May Smithart

2 c. sugar  
3 c. flour  
1 tsp. salt  
½ c. cocoa  
2 c. water from tap

2 T. vinegar  
2 tsp. vanilla  
⅔ c. oil  
2 tsp. soda

Mix in order given. Bake 350° for 35 minutes in ungreased pan. No eggs in cake.

## CHOCOLATE UPSIDE DOWN CAKE

Edith Hale

4 T. shortening	1 c. milk
1½ c. sugar	1 c. sugar
2 c. flour	1 c. brown sugar
4 tsp. baking powder	3 heaping T. cocoa
1 tsp. salt	2 c. hot water
1 tsp. vanilla	

Mix first 7 ingredients and put in greased cake pan. Mix next 3 ingredients and sprinkle on top. Add the hot water on top of dry ingredients. Bake 350° for 45 minutes.

## CHOCOLATE UPSIDE-DOWN CAKE

Sharon Jones

¾ c. sugar	½ tsp. salt
1 T. butter	1 tsp. baking powder
½ c. milk	1½ T. cocoa
1 c. flour	½ c. walnuts

Mix well and pour into a buttered 8 x 8-inch pan. Shake over batter ½ c. sugar, ½ c. brown sugar and ¼ c. cocoa. Pour 1½ c. boiling water over all. Bake 350° for 30 minutes. Top with whipped cream or ice cream when served.

## COCOA CHIFFON CAKE

Katharine Northup

½ c. baking cocoa	1¾ c. sugar
¾ c. boiling water	1½ tsp. baking soda
8 eggs (separated)	1 tsp. salt
½ tsp. cream of tartar	½ c. salad oil
1¾ c. sifted cake flour	2 tsp. vanilla

Mix cocoa with boiling water. Beat egg whites with cream of tartar until very stiff peaks form. Sift together dry ingredients into a mixing bowl. Make a well in the center. Add oil, egg yolks, cocoa mixture and vanilla and beat well. Fold in egg whites. Pour into an ungreased 10-inch tube pan. Cut through batter with spatula. Bake 325° for 55 minutes. Increase temperature to 350° and bake 10 minutes longer or until done. Invert to cool and frost with your favorite chocolate frosting.

## COFFEE CAKE

Sharon Wilkins

1 yellow cake mix (not pudding type)	¾ c. oil
1 box instant vanilla pudding	4 eggs
¾ c. water	1 tsp. vanilla
¼ c. sugar	1 tsp. butter flavoring
2 tsp. cinnamon	

(Continued Next Page)

## COFFEE CAKE (Continued)

Mix cake mix, water, oil, pudding; add eggs one at a time, vanilla and butter flavoring. Beat 6 to 8 minutes. Grease angel food pan with oil and put  $\frac{1}{3}$  batter in. Mix sugar and cinnamon for filler; sprinkle 2 T. on batter, doing this 3 times ending with filler. Bake 350° for 45 minutes.

### FROSTING:

Mix 1 c. powdered sugar, 1 tsp. vanilla, 1 tsp. butter flavoring and 3 T. milk. Pour over warm cake.

## COLD WATER COCOA CAKE

Catharine Shifflett

1/2 c. shortening

1 c. cold water

1 c. sugar

1 tsp. vanilla

1/8 tsp. salt

3 egg whites

1/2 c. cocoa

3/4 c. sugar

1/3 c. cold water

1 1/3 tsp. soda

2 1/2 c. flour

Cream shortening, sugar and salt until light. Blend 1/2 c. cocoa and 1/3 c. cold water. Add to first mixture alternately with flour, cold water and vanilla. Fold in egg whites that have been beaten stiff with 3/4 c. sugar. Last add 1 1/3 tsp. soda that has been dissolved in small amount of hot water. Bake in 350° oven.

## CRAZY CAKE

Sheila Samuels

3 c. flour

3/4 c. oil

2 c. sugar

2 c. water

1/3 c. cocoa

2 tsp. vinegar

2 tsp. soda

1 tsp. vanilla

1 tsp. salt

Sift ingredients together in a 9 x 13-inch baking pan. Make 3-inch wells in dry ingredients. Add oil and pour water, vinegar and vanilla over dry ingredients. Blend with fork and bake 350° for 30 minutes. Frost with favorite icing.

## CREAM CHEESE CHOCOLATE CUPCAKES

Betty Linder

1/3 c. sugar

1 tsp. soda

1 egg

1/2 tsp. salt

1-6 oz. pkg. chocolate chips

1 c. water

1-8 oz. pkg. cream cheese

1/3 c. oil

1 1/2 c. flour

1 T. vinegar

1 c. sugar

1 tsp. vanilla

1/4 c. cocoa

(Continued Next Page)

## CREAM CHEESE CHOCOLATE CUPCAKES (Continued)

Cream softened chips and cream cheese with the sugar and egg; set aside. Combine remaining ingredients and fill cupcakes  $\frac{1}{2}$  full. Place in spoonful of cream cheese mixture on top of each cupcake. Bake in moderate oven, 350° for 20 to 25 minutes.

## CREAM CHEESE POUND CAKE

Wanda Greene

3 sticks margarine	6 eggs
1-8 oz. pkg. cream cheese	3 c. cake flour
3 c. sugar	2 tsp. vanilla

Beat margarine and cream cheese until smooth. Add sugar and eggs; beat well. Add flour and vanilla and mix well. Put into large bundt pan that has been greased and floured. Bake 350° until done, approximately 1 hour. Do not bake this cake in a regular tube pan. Pan must have solid bottom. Loaf pans work well.

## CREAME DE MENTHE CAKE

LaVera Bruns

1 pkg. white cake mix	4 T. Creme De Menthe
1 can Hershey's fudge	1-9 oz. container of Cool Whip

Follow directions on cake mix. Add 2 T. of Creme De Menthe to batter. Pour into a 9 x 13-inch pan and bake. Cool and spread fudge on cake. Mix 2 T. Creme De Menthe with Cool Whip and spread over fudge on cake. Refrigerate.

## CUPCAKE BROWNIES

Barbara Smith

4 sq. semi-sweet chocolate	1 c. flour
2 sticks oleo	4 large unbeaten eggs
1½ c. pecans	1 tsp. vanilla
1¾ c. sugar	

On low heat or double boiler melt chocolate and oleo; add pecans and cool. In another bowl mix sugar, flour, eggs and vanilla. Combine, but do not use mixer. Blend with chocolate mixture - do not beat. Bake in double cupcake liners placed on a large cookie sheet. Makes 24 cupcakes. Bake 325° for 35 minutes. Cakes will have cracked look on top. No need to frost.

Itching for what you want doesn't do much good; you've got to scratch for it.

## DATE CAKE

Elsie May Bruns

### COMBINE:

1 c. boiling water

1 c. dates (diced)

1 T. butter

Cook until tender and set aside to cool.

### SIFT:

1 1/4 c. flour

1 tsp. soda

Set aside.

### ADD:

1/2 c. nuts

2 egg whites (beaten)

1 tsp. vanilla

### BEAT:

2 egg yolks

1 c. sugar

To this mixture add date mixture, then flour and soda; beat. Grease and flour a 9 x 12-inch container. Bake 350° in a glass pan or metal and set in a pan of water and bake approximatley 1 hour or until done. When cooled add below topping.

2 c. dates

1/2 tsp. vanilla

1 c. water

1 c. nuts

Boil dates, sugar, and water for 3 minutes or until tender and add nuts, vanilla and cool. Spread on cooled cake.

## DATE NUT CAKE

Ann Mackey

1 c. sugar

1/4 tsp. salt

2 T. oleo

1 c. chopped nuts

1 egg

1 tsp. vanilla

1 1/2 c. flour

2 c. chopped dates

1 tsp. soda

1 c. hot water

Combine the dates, soda and hot water; let set while you mix remaining ingredients. Then combine the two mixtures, and bake for 1 hour at 350°. Makes two small loaves.

## FRESH APPLE CAKE

Leona Bensmiller

1 c. white sugar

2 1/2 c. and 2 T. flour

1/2 c. butter margarine or butter

1 c. brown sugar

1 tsp. salt

2 eggs

1 tsp. soda dissolved in the sour  
milk or buttermilk

1 c. sour milk or buttermilk

2 c. finely chopped peeled apples  
(Continued Next Page)

## FRESH APPLE CAKE (Continued)

Mix in order given. Add topping before baking.

### TOPPING:

1/2 tsp. cinnamon	1/4 c. brown sugar
1/4 c. sugar	1/4 c. chopped nuts

Mix ingredients in order given. Put in pan and bake 350° for 45 minutes.

## FRESH APPLE CAKE

Jean Bruns

1 c. salad oil	1 tsp. salt
2 c. sugar	1 tsp. soda
3 eggs	2 tsp. cinnamon
1 tsp. vanilla	1 c. walnuts (chopped)
1 tsp. black walnut flavor	4 c. chopped raw apples
2 c. flour	

Beat first two ingredients until foamy. Add rest except apples and mix well. Add apples and bake 350° for 60 minutes in a 9 x 13-inch pan.

### TOPPING:

3/4 c. powdered sugar	1-8 oz. pkg. Phil. cream cheese
1/2 tsp. soft butter	1/4 tsp. lemon juice

Spread over cake when cool.

## FRUIT CAKE

Bernice Sherwood

1 1/2 c. large seedless raisins	1 1/2 c. dates
2 c. sugar	2 c. boiling water
5 T. shortening	3 c. flour
1 tsp. soda	2 tsp. cinnamon
1 tsp. cloves	1 tsp. salt
1 c. chopped nuts	

In a saucepan simmer raisins, dates, water, and sugar for 20 minutes; cool. Sift flour, soda, cloves, cinnamon and salt into cooled mixture. Flour nuts and add last. Bake in slow oven 200° for 1 1/2 hours. Bake in greased and floured tube pan.

## FRUIT COCKTAIL CAKE

Lucille Miller

2 c. flour	1/2 tsp. salt
2 tsp. soda	1 tsp. vanilla
1 1/2 c. sugar	#1 303 can fruit cocktail and juice
2 eggs (well beaten)	(Continued Next Page)

## FRUIT COCKTAIL CAKE (Continued)

Sift together flour, soda, sugar and salt. Add remaining ingredients and mix together. Bake in a greased 9 x 13-inch pan at 300° for one hour. When cake is baked and is still hot pour on the following icing. Bring to a boil for 5 minutes: 1 stick margarine, 1 c. sugar, and ½ c. canned milk. Add 1 c. coconut and 1 tsp. vanilla and ½ c. nuts, let cool and put on warm cake.

## FRUIT COCKTAIL CAKE

Karen Moore

1 can fruit cocktail

1 tsp. soda

1 egg

½ tsp. salt

1 c. flour

½ c. brown sugar

1 c. sugar

½ c. chopped nuts

Mix dry ingredients and add egg and cocktail. Put in greased pan and top with brown sugar and nuts. Bake 350° until cake is done.

## FRUIT COCKTAIL CAKE AND ICING

Sharon Shettler

1 egg

2 tsp. soda

2 c. flour

1 tsp. vanilla

½ tsp. salt

1-17 oz. can fruit cocktail and juice

1½ c. sugar

Cream all ingredient together and bake for 30 minutes at 325° in a glass pan.

### ICING:

1 stick oleo

1 c. sugar

2/3 c. Carnation milk

¼ c. nuts

Combine in saucepan and boil for 5 minutes over medium heat and stir. Remove and add 1 tsp. vanilla.

## GERMAN APPLE CAKE OR BARS

Elizabeth Yoakam

2 eggs

½ tsp. salt

2 c. sugar

1 c. oil

1 tsp. soda

½ to 1 c. nutmeats

1 tsp. vanilla

2 c. flour

2 tsp. cinnamon

4 c. fresh apples (grated)

½ tsp. nutmeg

Mix all ingredients together with a spoon. Do not use Electric Mixer. Batter will be fairly stiff. Spread into a greased and floured 9 x 13 x 2-inch pan. Bake 350° for 45 to 50 minutes. If bars are desired bake in a pan 1½ x 10 x 15-inches at 350° for 30 to 35 minutes. Allow to cool before frosting.

### ICING:

2-3 oz. cream cheese

1½ c. powdered sugar

3 T. melted butter

1 tsp. vanilla

## GRANDMA SHEPHERD'S ANGEL FOOD CAKE

Diane Clubb

1½ c. sugar (sifted once)

2 tsp. cream of tartar

1 c. cake flour

¼ tsp. salt

(sifted once before measuring)

1 tsp. vanilla

1¾ c. egg whites

Mix ½ c. sugar with flour and sift 3 times. Beat egg whites until frothy. Add salt and cream of tartar and beat until egg whites hold shape. Add 1 c. sugar, 1 T. at a time, beating in with beater. Add vanilla and beat 2 minutes longer. Fold in flour and sugar mixture, using a wire whip. Continue folding 2 more minutes. Set in cold oven and bake 325° for 1 hour.

## GRANNY CAKE

Marjorie Bruns

1½ c. sugar

2 c. flour

2 tsp. soda

1 tsp. salt

2 eggs

1-20 oz. can pineapple (undrained)

Mix sugar, flour, soda and salt together and then add eggs and pineapple. Mix well and put in a greased 9 x 13-inch pan. Then sprinkle on top with ½ c. brown sugar and 1 c. chopped nuts. Bake at 350° for 40 minutes or until tested done. Have ready ½ c. sugar, 1 stick oleo, ½ c. plus 2 T. evaporated milk. Bring to a boil and pour over cake as soon as removed from oven. Serve with Cool Whip.

## GREAT-GRANDMA MERRICK'S SHORTCAKE

Kathy Minks Foust

1 c. sugar

2 c. flour

½ c. butter plus 2 T.

½ tsp. salt

2 eggs

4½ tsp. baking powder

⅔ c. milk

Cut butter into sugar; add eggs and milk. Add dry ingredients and mix well. Bake 425° until golden.

## HICKORY NUT CAKE

LaVera Bruns

¾ c. butter

1 tsp. soda

2 c. sifted powdered sugar

1 tsp. vanilla

1 c. milk

1 c. chopped hickory nuts

3 c. sifted cake flour

5 egg whites

2 tsp. cream of tartar

(Continued Next Page)

## HICKORY NUT CAKE (Continued)

Cream sugar and butter until light and fluffy. Add  $\frac{1}{2}$  of the milk, then sift in  $\frac{1}{2}$  of the flour with the cream of tartar. Add remaining milk and soda which has been dissolved in just a tiny bit of warm water. Add vanilla and remaining flour mixture with the nuts. Beat egg whites until stiff and fold into batter. Pour into a 9 x 13 inch oblong cake pan. Frost with a white egg frosting or a butter frosting.

## HICKORY NUT CAKE

Sally Dunlap

3 c. cake flour (sifted)	3 eggs (separated)
$\frac{1}{2}$ tsp. salt	1 c. milk
3 tsp. baking powder	1 tsp. vanilla
$\frac{3}{4}$ c. butter (softened)	1 c. hickory nuts (chopped)
1 $\frac{1}{2}$ c. sugar	

Sift flour, salt and baking powder together and set aside. Cream butter and sugar until light and fluffy. Add well-beaten egg yolks. Add milk and flour mixture alternately to butter and sugar. Beat only until smooth; add vanilla. Fold nuts into batter. Beat egg whites until stiff but not dry; gently fold whites into batter. Pour into two 9-inch cake pans lined with waxed paper. Bake 350° for about 25 minutes. Can use a 9 x 13-inch pan and bake for 35 minutes or until done. Yield 16 servings.

## HOLIDAY CAKE

Sharon Shettler  
Bonnie Mertz

$\frac{1}{2}$ c. flour	$\frac{1}{2}$ lb. candied cherries
8 oz. can coconut	1 $\frac{1}{2}$ lb. dates (left whole)
1 lb. pecans (left whole)	1 can Eagle Brand Milk

Combine ingredients leaving fruit and nuts whole. Bake in 2 greased loaf pans at 325° for 1 hour. Cover with brown paper if it browns too fast. Make 2 cakes.

## HOLIDAY FRUIT CAKE

Lucille Weber

1 pkg. yellow cake mix	2 c. dates (1 lb.)
$\frac{1}{2}$ c. applesauce	$\frac{1}{2}$ c. green candied pineapple
4 eggs (beaten)	(cut in pieces)
1 tsp. salt	$\frac{1}{2}$ lb. whole red cherries (candied)
1 tsp. orange extract	1 lb. (4 c.) walnut pieces
$\frac{1}{2}$ c. flour	

(Continued Next Page)

## HOLIDAY FRUIT CAKE (Continued)

Empty cake mix into bowl. Add applesauce, eggs, salt and extract. Beat three minutes until smooth and creamy. Combine fruit and nuts with flour and mix well. Stir into batter and bake in slow oven 275° for about 2 hours. Cool thoroughly and wrap tightly in moisture proof wrap. Store in refrigerator or freezer. Makes 3-3½ x 7½-inch cakes, or 5-3 x 5½ inch cakes. When using smaller pans, bake an hour and 25 minutes at 275°.

## ICE WATER WHITE CAKE

Nina Wemer

2 c. sugar	6 tsp. baking powder (add to last ½ cup flour)
8 T. butter (½ c.)	5 eggs whites (beaten stiff)
1½ c. ice water	1½ tsp. flavor (almond or vanilla)
3½ c. cake flour	

Cream together sugar and butter. Alternate flour and ice water to creamed mixture, ending with flour. Fold in egg whites (beaten stiff) and bake 350° until done. Makes three 9-inch layers or a large oblong pan.

## JELLY ROLL

Mrs. Henry Yahn

3 eggs	1 tsp. baking powder
1 c. flour	¼ tsp. salt
1 c. sugar	5 T. water
1½ tsp. vanilla	2 T. oil or melted butter

Beat eggs until lemon colored and thick; add sugar and beat. Add oil and water; beat. Add flour baking powder and flavoring. Mix well and put in a 10 x 15-inch pan, bake 375° for 15 minutes. Turn on cloth covered with powdered sugar, cover with jelly and roll up. Let stand for 15 minutes before serving.

## JESSIE FATTIGS ANGEL FOOD CAKE

Lucille McElroy

2½ c. egg whites	2 tsp. vanilla
2½ c. sugar	3 or 4 drops of almond flavor
2 c. (minus 1 small T. cake flour)	1 pinch of salt
2½ tsp. cream of tartar (fresh)	

Take flour and 1¼ c. sugar and sift three times, put back in sifter. Beat egg whites until fluffy; add salt and cream of tartar and beat until very stiff. Add flavoring. Take 1/5 of the sugar that was left over and fold carefully into egg whites. Keep adding more sugar, then take flour from sifter and fold into rest very lightly. Pour into angel food cake pan. This will fill pan so take a brown paper bag and cut a strip off and fold around the pan and fasten with a pin. Bake between 325° and 350° for 1 hour and 20 minutes.

## LEMON CRAZY CAKE

Crystal Aldrich

1 pkg. Betty Crocker Lemon  
velvet cake mix  
1 1/2 c. powdered sugar  
juice of 2 lemons

1 pkg. lemon jello  
3/4 c. oil  
3/4 c. water  
4 eggs

Mix the pkg. lemon jello, eggs, oil and water together. Add to the cake mix. Beat 4 minutes at high speed. Bake 350° for aluminum pan or 325° for glass pan, for 35 to 40 minutes or until done. Makes 9 x 13-inch cake. While cake is baking mix the juice of two lemons (can use bottled juice) with the powdered sugar. Immediately after cake is baked stab cake with fork all over, and pour lemon mixture over the top. Serve plain or with whipped cream.

## MARGE'S PUMPKIN CAKE WITH BRANDIED CREAM CHEESE ICING AND PECANS

Betty Bair

2 c. sugar  
4 eggs  
2 c. flour  
1/2 tsp. salt  
2 tsp. ground cinnamon

1 c. oil  
2 c. (1 lb. can) pumpkin  
2 tsp. baking soda  
2 tsp. ground cloves

Place sugar and eggs in bowl; beat until smooth and creamy. Beat in oil and pumpkin and blend well. Sift together the flour, soda, salt, cloves and cinnamon, add to pumpkin mixture and stir until combined. Pour batter into ungreased 10-inch tube pan. Bake 350° for 55 to 60 minutes. Let cake cool in pan for one hour before turning out.

### ICING:

3 oz. cream cheese  
3/4 of box (1 lb.) powdered sugar  
1/4 lb. butter

1 tsp. vanilla  
2 to 3 tsp. brandy

Place all ingredients in a bowl and beat until smooth. Spread icing over the cooked pumpkin cake. Decorate the top with the chopped pecans. This cake should be made 2 to 3 days before serving.

## MAYONNAISE CAKE

Crystal Aldrich

2 c. flour  
1/2 c. cocoa  
1 c. warm water  
1 tsp. vanilla

1 c. sugar  
2 tsp. soda (level)  
1 c. salad dressing

(Continued Next Page)

## **MAYONNAISE CAKE (Continued)**

Sift flour, sugar, cocoa and soda together. Mix water and salad dressing and vanilla until well mixed and then add dry ingredients. Beat well and bake 350°. This is not a large cake.

### **ONE MINUTE FROSTING:**

1 c. sugar 1/4 c. milk

1/4 c. butter 1/4 c. cocoa

Mix together and bring to rolling boil. Boil for one minute and remove from fire. Add 1 tsp. vanilla; beat and spread. So easy and comes out the same every time.

## **MIRACLE WHIP CAKE**

Karen Moore

1 c. sugar 2 tsp. soda

2 c. flour 1 c. water

4 tsp. cocoa 1 c. Miracle Whip

Mix together and bake at 350° until done. Frost as desired.

## **MIRACLE WHIP CAKE**

Alice Sherwood

2 c. flour 1 c. sugar

1 1/2 tsp. soda 1 1/2 tsp. baking powder

3 T. cocoa 1 c. water

1 c. Miracle Whip 2 tsp. vanilla

Mix all ingredients and bake at 350° for 25 to 30 minutes.

### **FROSTING:**

1 unbeaten egg white 1/2 c. corn syrup

1/2 tsp. vanilla dash salt

Beat with electric mixer until of fluffy spreading consistency.

## **MIRACLE WHIP DEVIL'S FOOD CAKE**

Sandy Smithart

3 c. flour 2 tsp. vanilla

1 1/2 c. sugar 1 1/2 c. water

3 tsp. soda 1 1/2 c. Miracle Whip

6 T. cocoa

Beat on medium speed of mixer until very smooth. Bake 350° until toothpick comes out clean.

## NEW ORLEANS CHOCOLATE SHEET CAKE

Elsie May Bruns

2 c. flour	2 c. sugar
1/2 c. oleo	4 T. cocoa
1/2 c. oil	1 c. water
2 eggs	1/2 c. buttermilk
1 tsp. soda	1 tsp. cinnamon
1 tsp. vanilla	

Sift dry ingredients together. Put butter, oil, cocoa and water in pan and bring to a boil. Remove from heat and add dry ingredients. Mix well and add eggs, buttermilk and vanilla. Pour into greased 11 x 16-inch pan and bake 375° for 25 minutes. Before cake is done prepare the following icing:

1 stick margarine	4 T. cocoa
-------------------	------------

6 T. milk
-----------

Bring to a rolling boil. Remove from heat and add 1-1 lb. box powdered sugar and 1 tsp. vanilla. Beat until smooth and add 1 c. chopped pecans. Pour icing over cake when it first comes from the oven.

## OATMEAL CAKE

Linda James

1 1/2 c. boiling water	1 1/2 c. flour
1 c. oatmeal	1 tsp. soda
1 stick oleo	1 tsp. cinnamon
2 eggs	1/2 tsp. nutmeg
1 c. brown sugar	1/2 tsp. salt
1 c. white sugar	broiled topping

Put oatmeal and oleo in bowl and pour boiling water over them. Cover and let stand 20 minutes. Add the eggs and beat well. Add sugars and blend. Sift together dry ingredients and add to rest. Pour into greased and floured 9 x 13-inch pan. Bake 350° for 35 minutes. Let cool slightly then spread on topping:

6 t. soft oleo	1/2 c. brown sugar
1 c. coconut	1 c. nuts
1/2 tsp. vanilla	1/4 c. cream

Combine all of topping ingredients. Put cake under broiler for a few minutes to brown topping. Watch closely so it won't burn.

## OATMEAL CAKE

Sharon Jones

1 stick margarine or butter	1 1/2 c. flour
1 c. quick oatmeal	1 tsp. soda
1 1/4 c. boiling water	1 tsp. cinnamon
1 c. white sugar	1/2 tsp. salt
3 eggs	

(Continued Next Page)

## OATMEAL CAKE (Continued)

Mix first 3 ingredients and let set for 20 minutes. In separate bowl mix remaining ingredients, then pour all into a greased and floured 9 x 12-inch pan and bake 350° for 40 minutes.

## ORANGE - PINEAPPLE CAKE

Donna Decker

1 box yellow cake mix

3/4 c. salad oil

3 eggs

1 can mandarin oranges-don't drain

Mix first three ingredients then add oranges and mix well. Put in two round cake pans. Bake 350° for 35 minutes.

## FROSTING:

1-13 oz. container Cool Whip

1 large can crushed pineapple

1 pkg. coconut instant pudding

(not drained)

Mix frosting ingredients and when cake is cool put frosting between layers and frost rest of cake. Keep in cool place.

## PARTY CAKE

Elsie May Bruns

1 yellow cake mix

1 sm. can mandarin oranges & juice

4 eggs

1 c. cooking oil

Beat above ingredients until well blended. Bake in 3 layer pans (8 inch) at 350° for 25 minutes.

## TOPPING:

1 lg. container Cool Whip

1 lg. can crushed pineapple with

1 sm. pkg. vanilla instant pudding

juice (chilled)

Combine pineapple with juice and pudding; beat until well blended. Fold in Cool Whip and store cake in refrigerator.

## PEACH-RASPBERRY COBBLER

Amy Decker

1 c. packaged biscuit mix

2 T. sugar

3 T. milk

2 T. butter (melted)

1/3 c. sugar

2 T. cornstarch

dash salt

3 c. sliced fresh or frozen peaches

1-10 oz. pkg. frozen red raspberries

(slightly sweetened)

In a bowl combine biscuit mix, 2 T. sugar, milk, and butter; set aside. In saucepan blend the sugar, cornstarch and salt. Stir in peaches and raspberries. Cook and stir until thickened and bubbly. Pour into a 1 1/2 qt. casserole. Drop dough from a tablespoon onto hot fruit, making 6 mounds. Sprinkle dough additional 2 T. sugar. Bake 400° for 20 minutes or until biscuits are done. Serves 6.

## PECAN TARTS

Donna Decker

1-3 oz. pkg. cream cheese  
1 stick of margarine (softened)  
3/4 c. brown sugar  
2/3 c. pecan pieces

1 c. flour  
1 egg  
1 T. soft margarine  
1 tsp. vanilla

Mix cream cheese, stick of margarine and flour. Set in refrigerator to cool, makes it easier to work with. After cooled for 1 hour, make into 24 balls and shape into miniature muffin tins. Mix egg, brown sugar, 1 T. margarine, nuts and vanilla together. Mix thoroughly, fill pastries about 3/4 full. Bake 350° for 15 to 20 minutes.

## PRUNE CAKE

Rachel Pfannebecker

1/2 c. butter  
1 c. sugar  
2 eggs  
1 tsp. soda  
1/2 tsp. cloves  
1/2 tsp. allspice

1 c. pitted and chopped prunes  
1 c. prune juice  
2 c. flour  
2 T. cocoa  
1/2 tsp. cinnamon

Cover prunes good with water and cook until tender. Set oven at 350°. Any icing is good but chocolate is best.

## PUMPKIN CAKE

Edna Wemer

1 c. oil  
3 c. sugar  
1 c. applesauce  
1 c. pumpkin  
3 eggs  
3 c. flour

2/3 c. chopped raisins  
1/2 tsp. salt  
1/2 tsp. baking powder  
1 tsp. soda  
1 tsp. cinnamon  
2/3 c. chopped nuts

Cream sugar and oil. Add eggs one at a time, beating well after each. Add the applesauce and pumpkin. Sift dry ingredients together well and gradually add to the mixture; beat well. Add raisins and nuts. Pour batter into a 9-inch tube pan that has the bottom lined with waxed paper and the tube and sides slightly greased. Bake 350° for 1 1/2 hours. Cool in the pan for 15 minutes. Then remove cake and ice with orange glaze while warm. Mix well and drizzle over cake: 1 c. confectioners sugar, 2 T. water and 1/2 tsp. orange extract.

## RANNY'S GUMDROP FRUITCAKE

LaVera Bruns

Preheat oven to 275°. Sift together: 4 c. sifted flour, 1 tsp. cinnamon, 1 tsp. cloves, and 1 tsp. salt. Set aside then combine: 1 lb. pkg. of orange slices (cut up), 1 lb. mixed gum drops (omit black ones), 1½ c. golden raisins, ½ c. coarsely chopped nuts. Add ½ of sifted ingredients and mix until candy and nuts are well coated then set aside. Next work with spoon until soft: 1 c. butter or margarine, gradually add 1 c. sugar, beating until light. Add 2 eggs one at a time. Beat until fluffy. Combine and add: 1 tsp. hot water and 1 tsp. soda and mix well. Add alternately: 1½ c. sweetened applesauce to sifted dry ingredients; mix until smooth. Add gumdrops, orange slices and nuts to mixture. Mix until well blended. Spoon into greased and wax paper lined 10-inch tube pan. Bake 275° for 2½ to 3 hours or until done. Cool thoroughly. Wrap tightly and store in refrigerator for 1 week before using.

## RAW APPLE CAKE

Elsie May Bruns

1 c. sugar	1½ tsp. cinnamon
1 c. flour	2 c. diced apples
1 egg (beaten)	1 tsp. soda

Add sugar to apples and let stand until dissolved. Mix above ingredients and bake in a 9 x 9-inch pan for 45 minutes at 350° to 375°.

### FROSTING:

½ c. white sugar	½ c. brown sugar
2 T. flour	1 c. water

Boil until clear and add ¼ c. butter and 1 tsp. vanilla. Pour over cake.

## RHUBARB CAKE

Ruth Mertz

½ c. margarine	¼ tsp. salt
1½ c. brown sugar	1 c. buttermilk
1 egg	1½ c. chopped rhubarb
2 c. flour	¼ c. sugar
1 tsp. soda	1 tsp. cinnamon

Cream together margarine and brown sugar; beat in eggs. Mix together flour, soda and salt. Add this to creamed mixture alternately with buttermilk; fold in rhubarb. Pour into greased and floured 2 x 9 x 13-inch pan. Mix the sugar and cinnamon together and sprinkle over batter. Bake 350° for about 30 minutes or until nicely browned. Serve with Cool Whip. Frozen rhubarb works very well but drain it well.

## RHUBARB POT SHORTCAKE

Bernadeen Bruns

3 to 4 c. fresh rhubarb	1/4 tsp. salt
1 c. sugar	1/4 c. butter
2 T. flour	5/8 c. milk
1 1/2 c. flour	1 egg
1/3 c. sugar	2 tsp. baking powder

Cut rhubarb in 1-inch pieces and place in a buttered baking dish. Top with the 1 c. sugar mixed with 2 T. flour. Dot with butter (about 1/3 to 1/2 c.). Place in oven to begin baking while mixing batter. Mix flour, sugar, baking powder and salt; work in butter and add milk that has been mixed with one beaten egg. Beat to remove lumps. Spread over rhubarb. Bake 375° until a toothpick inserted in center of cake comes out clean.

## RHUBARB UPSIDE CAKE

Marjorie Fabian

4 c. cut up rhubarb	1/2 c. milk
1 c. sugar	2 eggs (separated)
8 marshmallows (cut up or the equivalent of miniature ones)	1 3/4 c. flour
1/2 c. shortening	2 tsp. baking powder
1 c. sugar	1/4 tsp. salt

Put the rhubarb, sugar and marshmallows in the bottom of a well buttered 8 x 10 inch pan. Cream shortening, sugar, and the egg yolks. Add milk and dry ingredients. Fold in beaten egg whites last. Put over the rhubarb mixture and bake. Serve with whipped cream.

Bake 350° for 45 minutes.

## RUM CAKE

Lenora Karstensen (Mary Bruns Mother)

1/2 c. chopped pecans	3/4 c. water
1 butter pecan cake mix	3/4 c. light rum
4 eggs	1 pkg. instant vanilla pudding
1/2 c. oil	

Grease and flour a bundt or angel food cake pan. Put nuts in bottom of pan. Beat together, cake mix, eggs, oil and 1/2 c. of the water and 1/2 c. of the rum and pudding mix. Pour into pan and bake 325° for 40 minutes. While cake is baking, make glaze. Pour over while cake is hot. Leave in pan for a day or two before serving.

### GLAZE:

Boil for 10 minutes 1/2 c. butter, 1 c. sugar, 1/4 c. rum and 1/4 c. water.

## SHERRY CAKE

Barbara Smith

1 box yellow cake mix	3/4 c. sherry
1 pkg. instant vanilla pudding mix	1/2 tsp. nutmeg
3/4 c. veg. oil	4 eggs

Mix all ingredients together and beat for 5 minutes. Pour into greased bundt pan. Bake about 45 minutes at 350°. Remove from pan and dust lightly with powdered sugar.

## SHERWOOD SHORTCAKE

Bernice Sherwood

2 c. sifted flour	3/4 c. milk
3 tsp. baking powder	fresh berries or fruit
3/4 tsp. salt	sugar
6 T. butter or shortening	cream

Cut in or rub 4 t. shortening into sifted dry ingredients. Add milk to make a soft dough, turn on lightly floured board and knead gently for 1/2 minute. Roll out to 1/2 inch thickness, over half the dough dot bits of the remaining 2 T. of shortening and fold over other half of dough. Roll 1/2 inch thick and repeat the process. Divide the dough in two parts. Spread into two well greased 8 inch cake pans. Brush with melted butter and sprinkle with sugar. Bake 450° for 20 minutes or until layers test done. Serve with berries and cream. Serves 6.

## SIMPLICITY CHOCOLATE CAKE

Alaine McElroy

3 T. margarine or butter	1/2 c. milk
2 level T. cocoa	2 eggs
1 c. self-rising flour	1/2 tsp. vanilla or almond essence
1 c. sugar	

Melt the margarine or butter. Put all the other ingredients into a large bowl and pour the melted margarine on top of them. Beat hard for 3 minutes. Pour the mixture into a greased and floured tin (a loaf pan or 8 x 8-inch tin) and bake at 350° for approximately 20 minutes. Ice with chocolate icing and cover with nuts.

## SOUR CREAM COFFEE CAKE

Sharon Shettler

1 c. margarine	2 c. sifted cake flour
2 c. sugar	1 tsp. baking powder
2 eggs	1/4 tsp. salt
1 c. sour cream	1/2 tsp. soda
1/2 tsp. vanilla	

### TOPPING:

1/2 c. fine pecans	2 T. brown sugar
1/2 tsp. cinnamon	

(Continued Next Page)

## SOUR CREAM COFFEE CAKE (Continued)

Cream margarine, sugar and eggs. Fold in sour cream, sifted dry ingredients and vanilla. Spoon half of batter into greased and floured 10-inch tube pan. Cover with half of topping, which has been mixed together and repeat. Bake 350° for 55 to 60 minutes. Cool completely before removing from pan. Sprinkle with powdered sugar.

## SOUR CREAM DEVILS FOOD CAKE

Deb Chittick

2 c. sour cream	1/2 c. cocoa (dissolved in water)
2 c. sugar	1/2 tsp. salt
2 beaten eggs	1 tsp. soda
2 tsp. vanilla	2 1/3 c. flour

Mix sugar and sour cream. Add eggs and vanilla, and stir well. Add cocoa, salt, soda and flour; mix well. Pour into greased and floured pan. Bake until done at 350°.

## SOUR CREAM TWISTS

Grace Strupp

1 c. sour cream	1 egg
1 pkg. active dry yeast	3 c. flour
1/4 c. warm water	2 T. soft margarine
3 T. sugar	1 tsp. cinnamon
1 tsp. salt	

(I put a tablespoon of vinegar in canned milk for sour cream.) Heat sour cream just to lukewarm. Dissolve yeast in warm water. Stir in sour cream, 2 T. butter, salt, egg and 1 c. of flour; beat until smooth. Mix in remaining flour until dough cleans the side of bowl. Turn dough onto lightly floured board and knead until smooth, about 10 minutes. Place in a greased bowl, turn greased side up. Cover and let rise in warm place until double (about 1 hour). Punch down and roll into a rectangle about 16 x 24-inch. Brush with 2 T. butter. Mix brown sugar and cinnamon then sprinkle over lengthwise 1/2 of rectangle. Fold over half onto sugared half. Cut into 24-1" strips. Holding strips at each end, twist in opposite directions. Place 2" apart on greased baking sheet, pressing ends of twists on baking sheet. Cover and let rise until double (about 1 hour). Heat oven to 375° and bake for 12 to 15 minutes until golden brown. While warm frost with creamy glaze.

## CREAMY GLAZE:

1 1/2 c. confectioner sugar	1 1/2 tsp. vanilla
2 T. butter or oleo	1 to 2 T. hot water

Mix 1 1/2 c. confectioners sugar, 2 T. butter or margarine (softened), 1 1/2 tsp. vanilla and 1 to 2 T. hot water. Beat until smooth and of spreading consistency.

## SPICY OATMEAL CAKE

May Smithart

1½ c. boiling water	1 c. rolled oats
1½ c. brown sugar (packed firm)	½ c. butter or margarine
1 tsp. vanilla	2 eggs (unbeaten)
1½ c. flour	1 tsp. soda
½ tsp. salt	1 tsp. cinnamon
½ tsp. nutmeg	

Pour boiling water over oats, cover and set aside. In mixing bowl, cream butter and sugar. Beat in vanilla and eggs; add oat mixture and mix well. Sift together remaining ingredients, add and stir until well blended. Pour batter into a greased 9 x 13-inch pan. Bake 350° for 25 to 30 minutes or until cake tests done.

## STRAWBERRY POP CAKE

Ida Smith

2 c. sugar	½ tsp. salt
¾ c. shortening	1 c. strawberry pop
3 c. sifted cake flour	3 egg whites (beaten)
3 tsp. baking powder	1 c. chopped nutmeats

Cream shortening and sugar well. Sift flour, salt and baking powder. Add alternately with pop to shortening and sugar mixture. Fold in egg whites and nuts last. Bake 2 layers in 350° oven for 30 to 35 minutes.

## STRAWBERRY SHORTCAKE

Katharine Northup

2 c. flour	1½ T. lard
½ c. sugar	1 egg
4 tsp. baking powder	¾ c. milk
1 T. butter	

(I use all margarine for shortening.) Mix well all dry ingredients, working shortening into flour until crumbly. The above can be ready in advance. When ready to bake, break egg into cup and beat. Fill cup with milk and add to the above. this is batter, not dough. Leave it crumbly and bake in well gresed pan in hot oven (400°) until done, about 20 minutes. Spread wiht butter.

## UGLY DUCKLING PUDDING CAKE

Lenora Karstensen (Mary Bruns Mother)

1 pkg. yellow cake mix	1 pkg. (4 servings size) lemon
1-16 oz. can fruit cocktail (undrained)	flavored instant pudding mix
¼ c. oil	1 c. angel flake coconut
	4 eggs

(Continued Next Page)

## UGLY DUCKLING PUDDING CAKE (Continued)

Blend all ingredients and beat for four minutes at medium speed. Pour into greased and floured 9 x 13-inch pan. Sprinkle mixture of 1/2 c. firmly packed brown sugar, 1/2 c. chopped nuts (optional) over batter. Bake 325° for 45 minutes or until cake springs back when lightly touched and breaks away from side of pan. Do not underbake. Cool for 15 minutes. Spoon hot butter sauce over warm cake. Serve warm or cool with whipped topping.

### BUTTER GLAZE:

Combine 1/2 c. each butter or margarine, sugar and evaporated milk in saucepan. Boil for 2 minutes, stir in 1 1/3 c. angel flake coconut. This cake improves with age. It is better if baked the day before using.

## UPSIDE-DOWN FRUIT CAKE

Thelma Madden

1/4 c. oleo	1/2 tsp. salt
1 c. sugar	1/2 c. fruit juice
2 eggs	1/4 c. melted butter
1 1/2 c. flour	1/4 c. brown sugar
2 tsp. baking powder	

Cream first 3 ingredients. Add dry ingredients and fruit juice and mix well. Spread butter and brown sugar in bottom of cake pan, put a layer of fruit over and pour batter on top of fruit. Bake 350° for 25 minutes.

## WACKY CHOCOLATE CAKE

Norman Bruns

1 1/2 c. flour	1 1/4 tsp. salt
1 tsp. soda	3 T. cocoa
1 c. sugar	1 tsp. vanilla
6 T. vegetable oil	2 T. vinegar
1 c. cold water	

Combine the dry ingredients and put into an ungreased medium-sized cake pan. Make 3 even holes in the flour mixture. Pour vinegar in one, vanilla in one and vegetable oil in one. Pour water over all the ingredients. Mix well with fork until blended and smooth. Bake 350° for 30 minutes. Let cool before frosting.

Experience is what causes a person to make new mistakes instead of repeating the old ones.

## WINNIE'S 14-CARROT CAKE

Betty Bair

2 c. flour  
2 tsp. baking powder  
1½ tsp. soda  
1 tsp. salt  
1 tsp. cinnamon  
2 c. sugar  
1-8 oz. pkg. cream cheese

1 tsp. vanilla  
1 lb. powdered sugar  
1½ c. Wesson Oil  
4 eggs  
2 c. carrots (put in food grinder)  
8½ oz. can crushed pineapple  
½ c. chopped nuts

Sift flour, baking powder, soda, cinnamon and salt. Add sugar, oil, and eggs and mix well. Add carrots, drained pineapple and nuts. Put mixture into 3 greased cake pans. Bake 350° for 35 to 40 minutes. Combine cream cheese and vanilla. Beat in one pound sifted powdered sugar. If too thick add milk to thin. Frost cake with this mixture.

## YELLOW CAKE

Phyllis Renner

2 c. flour  
1½ c. sugar  
½ c. butter  
1 tsp. salt

⅔ c. milk  
2 eggs  
1 tsp. vanilla  
3 tsp. baking powder

Mix flour, sugar, butter, salt and milk. Add remaining ingredients. Bake 350° for 30 minutes or use the toothpick technique.

## ZUCCHINI CAKE WITH SOUR CREAM FROSTING

Janet Renner

1½ c. pureed zucchini  
2¼ c. flour  
1¼ c. sugar  
½ c. shortening  
½ c. milk  
2 tsp. baking soda

½ tsp. salt  
½ tsp. cinnamon  
¼ tsp. nutmeg  
¼ tsp. cloves  
1¼ c. chopped walnuts

Blend all ingredients and beat 2 minutes. Bake 350° for 30 to 35 minutes in a 9 x 13 inch pan.

## SOUR CREAM FROSTING:

2½ c. powdered sugar  
½ c. sour cream  
¼ c. shortening

¾ tsp. vanilla  
1/8 tsp. salt

Blend at low speed. Beat 1 minutes at high speed.

## ZUCCHINI CHOCOLATE CAKE

Mary Bruns

1/2 c. margarine (softened)	1/2 c. oil
1 3/4 c. sugar	2 eggs
1 tsp. vanilla	1/2 c. sour milk
2 1/2 c. flour	4 T. cocoa
1/2 tsp. baking powder	1 tsp. soda
1/2 tsp. salt	1/2 tsp. cinnamon
1/2 tsp. cloves	2 c. finely chopped zucchini
1/4 c. chocolate chips	

Cream margarine, oil and sugar. Add eggs, vanilla and sour milk. Beat well with mixer or by hand. Stir in dry ingredients and beat well; stir in zucchini. Turn batter into greased and floured 9 x 13-inch pan. Sprinkle chocolate chips over top and bake 325° for 40 to 45 minutes or until top springs back when touched. Needs no frosting. (Note: To sour milk, place 1/2 T. of vinegar in measuring cup and fill with milk to 1/2 c. level.)

## ICINGS

### BAKER'S ICING

Katharine Northup

3 1/2 c. powdered sugar	2 egg whites
1/2 c. butter or margarine	1/4 tsp. salt

Cream 1/2 sugar and shortening. Add stiffly beaten egg whites and remainder of sugar and flavoring to creamed mixture. Beat until smooth.

### CHOCOLATE FROSTING

Norman Bruns

1 1/2 c. sugar	6 T. milk
6 T. margarine	1/2 c. chocolate chips

Put sugar, margarine and milk in saucepan. Bring to a boil and boil for 30 seconds. Remove from heat and add chocolate chips. Beat until cool and of spreading consistency.

### CHOCOLATE WHIPPED CREAM FROSTING

Tot McClenahan

Melt 1 small package chocolate chips. Add 3 egg yolks, (slightly beaten), 2 1/2 T. water, and 2 1/2 T. sugar. Cook for 4 minutes or until eggs are cooked and mixture is thickened. Add 1 tsp. vanilla and pinch of salt; stir and cool. Whip 1 pint of heavy cream and fold into chocolate mixture. Beat 3 egg whites until stiff and fold into rest of mixture. This is very good on angel food cake.

## CREAMY FROSTING

Kathy Minks Foust

1 c. plus 3 T. milk  
3 T. flour  
1 c. softened oleo

1 c. sugar  
2 tsp. vanilla

Heat 1 c. milk until hot; put flour in another pan. Stir in 3 T. milk to flour and beat until smooth. Add hot milk to flour mixture and bring to a boil. Remove from heat and let cool. Beat with mixer, the butter until creamy. Add 1/4 c. sugar at a time. Add vanilla and slowly add cooled milk mixture and beat. Makes 3 1/2 c. frosting.

## CREAMY ICING

Alta Cassens

1/2 c. butter  
1/2 c. Crisco

3 egg whites (one at a time)  
1 lb. powdered sugar

Mix together butter and Crisco; add egg whites and powdered sugar. Beat well. Will frost about three cakes. Keep a long time.

## EASY ICING

Katharine Northup

9 T. brown sugar  
6 T. margarine

3 T. milk  
powdered sugar

Combine first three ingredients in a saucepan. Bring to a boil or until margarine melts. Remove from stove and cool. Add enough powdered sugar to make of a spreading consistency. Frost cake.

## FROSTING (UNCOOKED)

May Smithart

1 c. brown sugar  
enough canned milk to make a  
smooth batter  
Mix together and spread on cake.

1/2 c. flour  
vanilla

## RICHMOND CHOCOLATE FROSTING

Lena Boehm

1/2 c. sugar  
1 1/2 T. cornstarch  
1-1 oz. sq. unsweetened  
chocolate (grated)

dash of salt  
1/2 c. boiling water  
1 1/2 T. butter  
1/2 tsp. vanilla extract

Mix sugar and cornstarch; add chocolate and salt. Add water and cook until mixture thickens. Remove from heat and add butter and vanilla. Spread on cake while hot for a glossy frosting which remains soft and smooth.

## ROYAL HAWAIIIN CHIFFON CAKE

Katharine Northup

2 c. sifted flour	3/4 c. cold water
1 1/2 c. sugar	2 tsp. vanilla
3 tsp. baking powder	1 tsp. lemon flavoring
1 tsp. salt	7 egg whites
1/2 c. cooking oil	1/2 tsp. cream of tartar
7 unbeaten egg yolk	

Mix first four ingredients well and form a well; add oil, egg yolks, water, and flavoring and beat until smooth. Whip egg whites and cream of tartar until very stiff. Do not underbeat. Pour egg yolk mixture gradually over whipped egg whites, gently folding with rubber scraper just until blended. Do not stir, this is important. Pour into a 10-inch tube pan. Bake 325° for 55 minutes then increase to 350° for 10 to 15 minutes or until top springs back when lightly touched.

## ROYAL HAWAIIIN ICING

Cream together 2 T. high grade shortening, 1 T. butter, 1/4 tsp. salt, 1/2 c. sifted confectioners's sugar. Add alternately 2 1/2 c. sifted confectioners sugar and 1/2 c. drained crused pineapple. Beat until creamy and spread on cooled cake.

## OATMEAL CAKE

Lura Renner

1 c. oatmeal	1 tsp. cinnamon
1 1/4 c. boiling water	1/2 tsp. salt
2 well beaten eggs	TOPPING:
1 stick margarine	6 T. melted butter
1 c. white sugar	1/2 c. brown sugar
1 c. brown sugar	1/4 c. cream or milk
1 1/2 c. sifted flour	1 c. coconut
1 tsp. soda	1/2 c. pecans
	1 tsp. vanilla

Add oatmeal to boiling water and set aside. Beat eggs, and add margarine and sugars and beat until creamy. Beat in dry ingredients and add oatmeal water mixture. Pour into well greased 9 x 13-inch cake pan. Bake 350° for 25 minutes. Mix all ingredients of topping. Spread on top of cake, right after baking. Put under broiler and broil 1 to 1 1/2 minutes. Watch carefully.



CANDIES



## BECKMAN'S SPICED NUTS

Sally Dunlap

1 egg white	1/4 tsp. cloves (ground)
1 T. water	3/4 tsp. salt
2 c. walnuts or pecans	1/4 tsp. nutmeg
1/2 c. sugar	1 tsp. cinnamon

Combine egg white and water. Stir in nuts and set aside. In another bowl, mix remaining ingredients and sprinkle over nuts until coated. Spread in a butter 8 x 9 inch pan, and bake 325° for 30 minutes. Stir 2 to 3 times while baking to assure coating.

## "BETTER THAN REESES"

Gertrude Jackson

1 pkg. graham crackers (crushed)	1 box powdered sugar
2 sticks butter (melted)	1 c. chunky peanut butter
1 tsp. vanilla	

Mix thoroughly and press into pan. Melt 1 1/2 c. milk chocolate chips and spread over.

## BLACK WALNUT STICKS

Ida Smith

3 egg yolks	1 c. flour
1 c. sugar	1 tsp. baking powder
1 tsp. vanilla	2/3 c. walnuts
1/2 c. cream	3 egg whites

Beat egg yolks and blend in sugar and cream. Add remaining ingredients and folding in stiffly beaten egg whites last. Pour in a 7 1/2 x 12-inch pan and bake in moderate oven for 25 minutes. Cut into 24 sticks and roll in powdered sugar.

## CARMEL DUMPLINGS

Catharine Shifflett

CARMEL
1 c. sugar
4 c. water
2 c. sugar
pinch of salt
2 T. butter
1 c. water

BATTER
2 T. butter
2 T. baking powder
1 c. milk
1/2 tsp. vanilla
1 c. sugar
enough flour to make a stiff batter

Burn 1 c. sugar in heavy pan until it is a nice golden brown. Add 1 c. water, stir until all is dissolved. Add 4 more cups of water, 2 c. of sugar, salt and 2 T. butter. While this is coming to a boil, mix the batter. Drop the batter by spoonfuls into the boiling carmel. Put tight lid on pan and put in oven and bake 350° for 1 hour.

## CARMELS

Edna Wemer

2 c. sugar  
1 c. brown sugar  
1 c. light corn syrup  
1 c. heavy cream

1 c. milk  
1 c. butter  
1 1/4 T. vanilla

Combine sugars, syrup, cream, milk, and butter. Cook slowly to firm ball (248°), stirring occasionally. Remove from heat and add vanilla and nuts, (optional). Pour into a 8 x 8-inch pan and let set until firm. Turn out on board and cut into squares and wrap in saran wrap.

## CARMELS

Kris Wilkins

1-15 oz. can Eagle Brand Milk  
4 c. light corn syrup

4 1/2 c. brown sugar  
4 sticks margarine

Combine all ingredients in 5 quart pan. Cook over medium heat stirring constantly. Cook until firm ball. Pour into a 1 x 10 x 15-inch jelly roll pan. Let cool until luke-warm. Cut into squares and wrap in wax paper.

## CHAPEL WINDOWS

Bernadeen Bruns

1-6 oz. pkg. mint chocolate chips  
1/3 c. margarine  
2 c. powdered sugar  
chopped nuts  
shredded coconut

1-6 oz. pkg. regular chocolate chips  
2 eggs (well beaten)  
1 lg. pkg. colored  
miniature marshmallows

Melt chocolate chips and margarine over hot water, remove from heat and add eggs, sugar and marshmallows. Place nuts and coconut on three 12 x 12-inch pieces of aluminum foil. Divide chip mixture evenly into thirds, placing one third each on the pieces of foil. Roll each mixture in the nuts and coconut and mold into log shape. Wrap each roll in foil and chill. Slice before serving.

## CHERRY BON BONS

Lucille McElroy

3 T. butter  
1 tsp. vanilla

1/4 c. Pet milk  
1/4 tsp. salt

Melt butter in 2 quart saucepan over low heat. Remove from heat and gradually stir in 1/4 c. milk, vanilla and salt. Add 3 1/2 c. powdered sugar gradually and mix well. Add 1/4 tsp. almond flavoring. Turn out on board sprinkled with powdered sugar and work with hands until smooth. Add and mix well: 1/3 c. finely cut nuts, 1/3 c. finely cut candied cherries. Shape in 2 rolls 15-inches long and wrap in waxed paper. Chill until firm; cut into 5 dozen slices about 1/2-inch thick.

## CHERRY COCONUT MACAROONS

Maxine Haynes Riddell

1 egg white

1-3½ oz. can flaked coconut

1/8 tsp. salt

½ tsp. vanilla

½ c. sugar

candied cherries

Beat egg white with salt and until foamy. Add sugar, 2 T. at a time. Beat until mixture will stand in stiff peaks. Fold in coconut and vanilla. Drop by teaspoons onto greased cookie sheet. Put cherry in center of each. Bake 350° for 12 to 15 minutes. Makes 16 cookies.

## CHOCOLATE BALLS

Roseanna Burdine

1 c. peanut butter

1-12 oz. pkg. chocolate chips

1 c. dates (ground)

1½ sq. of unsweetened chocolate

1 c. powdered sugar

3 T. shaved paraffin

1 c. nuts (chopped fine)

1 c. Rice Krispies

Mix peanut butter, dates, powdered sugar, nuts and Rice Krispies and form into balls. Melt chocolate and paraffin and dip balls in chocolate and put on waxed paper until set.

## CHOCOLATE CHERRIES

Opal Horras

1 lb. box powder sugar

⅓ c. white Karo syrup

⅓ c. soft butter

1 tsp. vanilla

½ tsp. salt

marascino cherries

Work sugar, syrup, butter, vanilla and salt together until smooth. Then shape into a ball and shape around a drained cherry. Place on wax paper and freeze. Then dip in chocolate that has been melted with a little paraffin.

## CHOCOLATE COVERED CHERRIES

Barbara Raplinger

(Daughter of LaVera Bruns)

### STEP #1

1 can Eagle Brand Milk

1 stick oleo (melted but not hot)

2 lbs. powdered sugar

1 tsp. vanilla

Mix together and refrigerate overnight.

### STEP #2

Drain 3-10 oz. jars Marshino cherries overnight in refrigerator, leave in strainer. Next day make balls around cherries, using step 1. Place on wax paper and refrigerate until firm.

(Continued Next Page)

## CHOCOLATE COVERED CHERRIES (Continued)

### STEP # 3

Melt  $\frac{1}{4}$  to  $\frac{3}{4}$  stick paraffin; when melted add 1 lg. pkg. chocolate chips. Stir until melted and thin enough to dip. Dip and return to wax paper until hard and cool. Store in a covered box in refrigerator for 2 weeks or at room temperature 4 days until centers are juicy.

## CHOCOLATE DIPS

Sharon Jones

1 stick oleo or butter	1 1/2 tsp. flavor (almond or vanilla)
2 lbs. powdered sugar	1 can sweetened condensed milk
1 c. nutmeats	1 1/2 c. flaked coconut

Mix with hands and form into small balls. Dip in 1 pkg. Red Dot semi-sweet chocolate and 1/5 pkg. paraffin - melted in a double boiler.

## CHOCOLATE MACAROONS

Opal Horras

1/2 c. oil	2 tsp. vanilla
2 c. sugar	2 c. flour
4 whole eggs	2 tsp. baking powder

4 sq. melted chocolate (cooled)

Cream oil and sugar and add eggs one at a time; beat well. Add chocolate and other ingredients and chill overnight. Make into balls. Roll in powder sugar, (do not flatten). Bake 375° for 12 minutes. They do not appear to be done but are.

## COCOA FUDGE

Linda James

3 t. cocoa	2 T. oleo
2/3 c. milk	1 tsp. vanilla
dash salt	
2 c. sugar	1/2 c. nuts

Combine cocoa, milk, salt, sugar and oleo. Cook over low heat until sugar dissolves and mixture boils. Cover and remove from heat 3 minutes. Uncover and continue boiling without stirring to the softball stage or 230°. Remove from heat and stir in vanilla. Cool in pan of cold water for a while. Stir in 1/2 c. nuts and beat until it glazes. Pour into buttered 8-inch pan.

**DATE BALLS**

Helen Schimmelpfennig

1/4 lb. oleo	1 egg (slightly beaten)
1 c. granulated sugar	1/2 lb. dates

Chop dates and mix all together; simmer for 10 minutes and let cool slightly. Add 2 c. Rice Krispies and 1/2 c. chopped nuts. Form into balls or sticks and roll in coconut. Makes about 45, depending on size.

**DELICIOUS RICE KRISPIE CANDY**

Leona Bensmiller

2 c. powdered sugar	1 1/2 c. crunchy peanut butter
6 T. melted butter	1 c. crushed Rice Krispies

Mix all ingredients together, make in balls and refrigerate. Melt 1-12 oz. pkg. of chocolate chips over hot water. Add 4 T. of paraffin and heat until melted. Dip the balls in the chocolate mixture. Lie on buttered wax paper. Refrigerate again until set.

**DIVINITY**

Opal Horras

3 c. sugar	3 egg whites
3/4 c. white syrup	1 tsp. vanilla
3/4 c. water	

Boil sugar, syrup and water until makes a thread 4 to 6 inches long or 244° on thermometer. Pour small amount of hot syrup over egg whites and beat good. Then pour the rest of syrup and beat until it loses its shine and when dropped on wax paper hold its shape.

**ENGLISH TOFFEE**

Elsie May Bruns

1 c. margarine	1 c. brown sugar
1 tsp. vanilla	3 T. water
4 Hersey bars	

Combine butter, sugar and water in to 2 quart saucepan. Cook to hard crack or 300°, stirring constantly. Add vanilla and pour in a 9 x 9-inch buttered pan and lay Hersey bars on top while still hot. When cold break into pieces.

**FOOL PROOF FUDGE**

Marilyn Mertz

1/2 lb. marshmallows (32)	1/4 tsp. salt
1/4 c. water	1 1/2 c. chocolate bits
2 1/2 c. sugar	nutmeats
1/2 lb. butter	vanilla
1-6 oz. can carnation milk	

(Continued Next Page)

## FOOL PROOF FUDGE (Continued)

Combine water and marshmallows in heavy pan with lid over low heat and cook until marshmallows are dissolved; set aside. In large pan combine sugar, butter, Carnation milk and salt and mix well. Bring to a rolling boil over medium heat. Boil for 8 minutes, stirring constantly to prevent sticking. Remove from heat and stir in melted marshmallows and chocolate bits. Mix well until all is blended. Add nutmeats and vanilla and pour into buttered pan.

## FUDGE CANDY

Nina Wemer

4 c. sugar	1/4 lb. butter or margarine
2 c. water or milk	1 1/2 tsp. vanilla
3 T. cocoa	1 c. nuts
3 T. white syrup	

Combine sugar, milk, cocoa and syrup. Cook over low heat to softball stage. Remove from heat and add vanilla and butter or margarine. Let cool to room temperature and beat until you can handle with hands, knead until creamy. Add nuts while beating. Form fudge in rolls and chill, then slice.

## HOLIDAY MACAROONS

Marjorie Bruns

2 eggs	1/3 c. flour
3/4 c. sugar	1/8 tsp. salt
1/2 tsp. baking powder	1 T. melted butter (cooled)
1 tsp. vanilla	2 2/3 c. angel flake coconut

Beat egg until foamy, slowly add sugar and beat until thickened (about 5 minutes). Fold in flour, baking powder and salt. Then fold in butter, vanilla and coconut. Drop by teaspoon on greased and floured cookie sheet. Bake 325° until browned around the edges, about 15 minutes. Cool a few seconds then remove from pans. Cool completely and store tightly covered.

## JELLO DIVINITY CANDY

Lyda Rouw

3 c. sugar	1 tsp. vanilla
3/4 c. white Karo	1/2 c. nutmeats
3/4 c. hot water	1/2 c. coconut
1/4 tsp. salt	1-3 oz. pkg. jello
2 egg whites	

Beat egg whites to form peaks. Boil sugar, Karo and water to hard ball stage, stirring occasionally. Have egg whites beaten; add salt, vanilla and jello. Add boiling syrup slowly to egg white mixture beating at high speed about 5 minutes. Add nuts or coconut and stir. Drop by teaspoons on wax paper.

## KARMALES

Mary Fabian

2 c. sugar

1 1/4 c. corn syrup

1 c. butter or margarine

Combine sugar, corn syrup, butter and 1 c. cream and bring it to a boil. Slowly add the remaining cream, keeping the mixture boiling. Cook to medium - hard ball stage. Add the vanilla and if desired add nuts.

2 c. heavy cream (whipping cream)

1 tsp. vanilla

chopped nuts (optional)

## MAPLE CREAMS

Helen Schimmelpfennig

2 1/2 c. powdered sugar

2 scant tsp. mapleine

2 T. cream

Mix all together and chill. Roll into 1-inch balls and chill again. Dip in melted chocolate to coat. Makes about 45 balls.

1 stick melted oleo

1/2 c. pecans (chopped)

## MOUNDS

Sharon Shettler

1 can Eagle Brand Milk

2 sticks butter or oleo

14 oz. flaked coconut

12 oz. chocolate chips

1 1/2 c. nuts (chopped fine)

3/4 sq. paraffin

Melt oleo and Eagle Brand Milk; add coconut and nuts. Roll in small balls and place on cookie sheet. Refrigerate until firm (1/2 day). Melt paraffin in double boiler and add chips. Dip ball in chocolate mixture and drop on waxed paper.

## NEVER FAIL FUDGE

Bonnie Mertz

2 c. flour

1/2 c. milk

1/3 c. cocoa

1 c. flour

1/2 c. oleo

1/2 c. nutmeats

Place sugar, cocoa and milk in heavy pan and boil for 3 minutes. Take from stove and add flour, oleo and nuts. Stir quickly and pour into well greased 8 x 8-inch pan. Cool and cut.

## "NEECES" PEANUT BUTTER CUPS

Sharman Neece

1/3 lb. graham cracker crumbs

2 c. powdered sugar

1/2 lb. butter

2 c. chocolate chips

1 c. peanut butter

Mix together graham cracker crumbs, butter, peanut butter and powdered sugar. Press in a 9 x 13" pan. Melt chocolate chips over hot water and spread over mixture in pan. Chill and cut in small pieces.

## NEVER FAIL FUDGE

Sharon Wilkins

3/4 c. chocolate chips

2 c. sugar

1 stick oleo

1 small can Carnation milk

1/2 c. chopped nuts

11 large marshmallows

1 tsp. vanilla

In heavy pan boil sugar, carnation milk and marshmallows for 6 minutes, stirring constantly. Chips, oleo, nuts and vanilla should be put together in bowl. Pour boiled mixture over chips, etc. Stir until oleo and chips are completely melted. Pour into greased pan approximately 6 x 9-inches.

## PEANUT BRITTLE

Mary Bruns

2 c. sugar

2 tsp. baking powder

3/4 c. white syrup

1 tsp. salt (rounded)

2 c. raw peanuts

Bring 3/4 c. of water to a boil. Then add 2 c. sugar and 3/4 c. of white syrup. Stir until dissolved and boil until it spins a thread (234° on candy thermometer). Now add 2 c. raw peanuts and cook slowly over a low fire until it turns golden brown, (300°). Take from fire and add 2 tsp. soda and 1 tsp. salt. Stir quickly and spread on 2 large cookie sheets that have been well buttered. Place in cool area.

## PEANUT BUTTER BALLS

Bonnie Mertz

1/2 c. oleo (soft)

1 lb. powdered sugar

2 c. peanut butter

1/2 tsp. vanilla

1 lg. pkg. chocolate chips

3/4 bar paraffin

Mix oleo, peanut butter, sugar and vanilla together. Roll in small balls and chill.

Melt chocolate chips and paraffin in double boiler over low heat. Dip peanut butter balls in melted chocolate and place on waxed paper. Refrigerate until set.

## PEANUT BUTTER CANDY

Nina Wemer

2 c. sugar

1 pt. marshmallow creme

2/3 c. milk

1 c. peanut butter

3 T. white syrup

1 tsp. vanilla

nuts if desired

Put sugar, milk and syrup in pan and cook to softball stage. When done, pour over marshmallow creme, peanut butter and vanilla and nuts. Mix well and pour into large pan which is buttered.

## PEANUT BUTTER CUPS

Mary Fabian

2 c. graham cracker crumbs

1 c. melted margarine

1 c. peanut butter

2 c. chocolate chips

3 c. powdered sugar

Melt the margarine. Mix margarine into the graham cracker crumbs, peanut butter and powdered sugar. Press into a 9 x 13-inch cake pan. Make frosting by melting the chocolate chips.

## PEANUT BUTTER FUDGE

Bonnie Mertz

1-12 oz. pkg. peanut butter chips

1 can Eagle Brand Milk

1-6 oz. pkg. semi-sweet choc. chips

4 T. butter

nuts (optional)

In large saucepan melt peanut butter chips, 1 c. of milk and 2 T. butter. Spread in 8 x 8-inch pan lined with waxed paper. In small saucepan melt chocolate chips and rest of milk and 2 T. butter. Spread over peanut butter mixture. Add nuts to either layer if desired. Chill until firm and turn over on cutting board and cut.

## SUGARED PEANUTS

Opal Horras

1 c. sugar

2 c. raw peanuts

1/2 c. water

Put all ingredients in electric skillet at 325°. Let all water evaporate and peanuts are sugary. Pour onto a cookie sheet and put in 300° oven for 45 minutes and stir every 15 minutes.

## VANILLA FUDGE

Phyllis Renner

3 c. sugar

1/2 c. margarine or butter

1/2 c. light syrup

1 tsp. vanilla

1 1/4 c. evaporated milk

Combine sugar, syrup, milk and margarine. Cook over medium heat to hard boil stage. Remove from heat and add vanilla, beat until it loses its glossy appearance. Pour onto greased plates and cool. Cut into squares. Yields 2 lbs.

## GOOD CANDY

Lura Renner

1-12 oz. pkg. chocolate chips

4 c. miniature marshmallows

1-12 oz. pkg. butterscotch chips

1 c. salted peanuts

1 c. peanut butter

Melt chips and peanut butter in double boiler. Add marshmallows and peanuts. Pour into buttered 9 x 13-inch pan. Let cool until set, then cut into squares.



# COOKIES





## ALMOND BARK COOKIES

Gertrude Jackson

1 pkg. almond bark  
2 c. dry roasted peanuts  
3 c. colored mini. marshmallows

3 c. Rice Krispies  
1 c. crunchy peanut butter

Melt almond bark in heavy pan in oven at 200°; add peanut butter. Mix rest of ingredients and add to almond bark. Mix gently and drop by teaspoons on waxed paper.

## APPLESAUCE BROWNIES

Crystal Aldrich

1 c. sugar  
½ c. applesauce  
½ c. shortening  
1 c. flour  
½ tsp. salt  
2 beaten eggs

1 tsp. vanilla  
2 sq. chocolate  
½ tsp. baking powder  
¼ tsp. soda  
nuts

Melt ½ c. shortening and the 2 sq. chocolate in double boiler. Remove from stove and blend in the 1 c. sugar, 2 beaten eggs, ½ c. applesauce and vanilla. Sift together 1 c. flour, ½ tsp. baking powder, ½ tsp. salt and ¼ tsp. soda. Add to first mixture and stir in ½ c. nutmeats. Bake in a 9-inch square pan for about 40 minutes at 400°.

## APPLE SQUARES

Lyda Rouw

2 c. sugar  
3 eggs  
3 c. flour  
4 c. chopped apples

1 c. nuts  
¾ c. salad oil  
1 tsp. soda  
2 tsp. vanilla

Combine all ingredients and mix well. Spread in a greased cookie sheet. Bake 325° for one hour. Can put on topping if desired.

### TOPPING:

½ c. oleo  
1 c. brown sugar  
Combine in pan and bring to a boil. Cook for 2 minutes.

¼ c. evaporated milk

People who live it up may some day have to live it down.

## APPLE WALNUT BROWNIES

Ida Smith

1/2 c. butter  
2 sq. unsweetened chocolate  
2 eggs  
1 c. sugar  
1/4 tsp. baking powder

1 c. flour  
1/4 tsp. salt  
1 c. broken walnuts  
1 c. finely chopped apples  
1 tsp. vanilla

Melt butter and chocolate together over hot water. Beat eggs until light. Add sugar gradually and stir in chocolate mixture. Mix and sift flour, baking powder and salt and stir in. Add nuts, apples and vanilla. Stir until mixed and spoon into greased 10 inch pan. Bake 350° for about 40 minutes or until done. Let cool and cut into squares.

## BANANA BARS

Phyllis Renner

1 1/2 c. sugar  
1/2 c. ale  
2 eggs  
2 lg. bananas (mashed)  
1 tsp. vanilla

1/2 tsp. salt  
3/4 c. buttermilk or sour milk  
1 tsp. soda  
2 c. flour

Cream sugar, ale, and eggs. Add remaining ingredients. Grease and flour a cookie sheet. Bake 350° for 30 minutes.

## CRISCO FROSTING:

2 c. powdered sugar  
1/3 c. Crisco  
Add enough milk to spread.

1 tsp. vanilla

## BANANA BARS WITH CREAM FROSTING

Sandy Smithart

1 1/2 c. sugar  
1/2 c. butter or oleo  
2 eggs  
1 c. sour cream  
3 ripe bananas (mashed)

1 tsp. soda  
1 tsp. salt  
2 c. sifted flour  
2 tsp. vanilla

Grease and flour a 10 x 15-inch pan. Cream sugar and butter; beat in eggs and sour cream and add bananas and vanilla. Sift soda and salt with flour then add to banana mixture and blend well. Bake 375° for 25 minutes. Cut into about 28 squares. Can be frozen with the frosting.

## FROSTING:

Mix together until smooth, 3 oz. pkg. cream cheese (at room temperature), 1 tsp. vanilla, 3/4 stick butter, 1 T. cream, and 2 c. powdered sugar. Spread on cooled bars.

## BROWNIES

Grace Strupp

1 c. margarine	1/2 tsp. salt
1/3 c. cocoa	1 tsp. soda
1 c. water	2 eggs
2 c. sugar	1 tsp. vanilla
2 c. flour	1/2 c. sour milk

Bring to a boil and cool the shortening, cocoa and water. Combine and beat well: sugar, flour, salt, soda, eggs, vanilla, and sour milk (vinegar can be added to sour the milk). Add and beat with cooled first mixture. Bake 350° for about 25 or 30 minutes or done to touch in a 13 x 15-inch pan. Do not overbake as it makes it less moist. While the brownies are baking, combine and bring to a boil, 1/2 stick margarine, 2 1/2 T. cocoa, and 3 T. milk. Add 1 tsp. vanilla and 2 1/4 c. powdered sugar. Beat until very creamy. If too dry add a little more milk. Put frosting on brownies while still hot from the oven.

## BROWNIES

Mona Goeldner

2/3 c. shortening	1 tsp. vanilla
4 sq. unsweetened chocolate	1 1/4 c. flour
1 c. brown sugar	1 tsp. baking powder
1 c. white sugar	1/2 tsp. salt
3 eggs	1/2 c. chopped nuts

Melt shortening and chocolate in top of double boiler. Add sugars, eggs and vanilla and mix well. Sift together dry ingredients. Add dry ingredients and nuts to creamed mixture. Mix well and spread in well greased 9 x 13-inch pan. Bake 350° for 30 minutes. Cool in pan. Frost if desired or sprinkle with powdered sugar while warm.

## BUTTERSCOTCH CHOCOLATE SQUARES

Greg Bruns

2 1/2 c. sifted flour	2 1/4 c. brown sugar
2 1/2 tsp. baking powder	3 eggs
1/2 tsp. salt	1 c. chopped nuts
2 1/2 c. shortening	1 pkg. semi-sweet chocolate

Sift together flour, baking powder and salt; set aside. Melt the shortening; stir in brown sugar and allow to cool slightly. Beat in the eggs one at a time, beating well after each addition. Add flour mixture, nutmeats, and semi-sweet chocolate, and blend well. Pour into greased pan which measures 10 1/2 x 15 1/2 x 3/4. Bake 350° for 25 to 30 minutes.

## BUTTERSCOTCH GOODIES

Ann Mackey

1-12 oz. pkg. butterscotch chips                            1-8 oz. pkg. or 1 c. flaked coconut  
1 sm. can of salted cashews (can use others)  
Melt butterscotch chips in pan over boiling water. Add coconut and nuts. Drop on foil using teaspoon. May be served in thirty minutes after making. Be sure to use regular butterscotch chips, not artificial flavored butterscotch baking chips.

## BUTTERSCOTCH LACE COOKIES

Sharon Shettler

1 c. butter or margarine (melted)	1 T. molasses (if desired)
1½ c. brown sugar (packed)	3 T. flour
2¼ c. rolled oats	1 egg (slightly beaten)
½ tsp. salt	1 tsp. vanilla

Add sugar to butter and pour over rolled oats. Let stand at room temperature overnight so oats absorb butter. Heat oven to 375°. Mix remaining ingredients into oats. Drop level teaspoons of dough 2 inches apart on heavily greased baking sheet. Bake only 12 cookies on a sheet. Bake 5 to 7 minutes, or until brown around edges. Allow to remain on sheet a few minutes until firm, then immediately remove with spatula to cooking rack. Makes 6 dozen cookies.

## BUTTERSCOTCH WALNUT COOKIES

Doris E. Clubb

2 c. brown sugar	1 tsp. vanilla
1 c. butter or margarine	1 tsp. cream of tartar
2 eggs	1 c. black walnuts
1 tsp. soda	3 c. sifted flour

Mix ingredients and shape in rolls. Put in refrigerator overnight. Cut into  $\frac{1}{4}$ -inch slices. Place on ungreased cookie sheet and bake 400° for 8 to 10 minutes.

## CANDY BAR COOKIES

Elsie May Bruns

14 oz. light caramels	1/3 c. Carnation milk
1 German chocolate cake mix	3/4 c. melted butter
1/3 c. Carnation milk	1 tsp. vanilla
1 c. chopped nuts	1 c. chocolate chips
1/2 c. chopped nuts	

Melt caramels,  $\frac{1}{3}$  c. milk over low heat stirring until melted. Combine dry cake mix, butter,  $\frac{1}{3}$  c. milk, vanilla and 1 c. nuts. Mix well and spread  $\frac{1}{2}$  batter into well greased 9 x 13-inch pan. Reserve remaining batter for topping. Bake 350° for 8 minutes. Sprinkle chocolate chips and the caramels over the chocolate chips. Drop remaining batter over caramel mixture. Top with  $\frac{1}{2}$  c. nuts over mixture. Bake 350° for 20 minutes. Cool in pan for  $\frac{1}{2}$  hour, then refrigerate for 1 hour to set.

## CARAMEL BARS

Margaret Bruns

1 c. oatmeal

1/2 tsp. salt

1 c. flour

1/2 tsp. soda

3/4 c. butter

32 Kraft caramels

3/4 c. brown sugar

1/3 c. evaporated milk

Blend together as in pie crust, oatmeal, flour, butter, brown sugar, salt and soda. Melt in double boiler caramels and milk. Spread 1/2 of crumbs mixture in a 4 x 7" pan and bake 350° for 5 to 10 minutes until brown. Spread with 6 ozs. chocolate chips, 1/2 c. chopped pecans, caramel mixture and cover with rest of crumb mixture. Bake 350° for 20 minutes or until brown.

## CARROT BARS

Elizabeth Yoakam

4 eggs (beaten)

1 1/4 c. Crisco oil

2 c. sugar

1/2 c. chopped nuts

2 tsp. soda

1 tsp. salt

2 tsp. cinnamon

2 c. flour

3 sm. jars strained baby food carrots

Mix ingredients in order listed. Bake in jelly roll pan or two 9 x 13-inch pans. Bake 350° for 25 to 35 minutes. Cool before frosting.

### FROSTING:

3 oz. cream cheese

1 tsp. vanilla

1/2 c. margarine

1 lb. powdered sugar

## CATHEDRAL COOKIES

Gertrude Jackson

2 c. chocolate chips

1 c. peanut butter

2 T. butter

5 1/2 c. colored marshmallows

1 c. nuts (chopped)

Combine chocolate, peanut butter and butter in double boiler and blend. Combine marshmallows and nuts. Add melted mixture until well coated. Pour onto large piece of foil and form into 2 long rolls. Chill until set (3 hours). Cut into slices. Can be frozen but keeps well refrigerated.

## C.C. BARS

Sharon Shettler

German chocolate cake mix

50 caramels

1/3 c. evaporated milk

1/3 c. evaporated milk

3/4 c. soft oleo

1-6 oz. pkg. milk chocolate chips

1 c. nuts

(Continued Next Page)

## C.C. BARS (Continued)

Mix together first four ingredients. Spread  $\frac{1}{2}$  of mixture in greased and floured 13 x 9-inch pan. Bake 350° for 6 minutes. Melt caramels in evaporated milk over low heat. Sprinkle chips over cake and spread caramels over chocolate chips. Spread remaining batter over all and bake 350° for 15 to 20 minutes; cool.

## CHEWY DATE COOKIES

Mrs. Kenneth Linder

2 c. finely chopped dates	1 tsp. vanilla flavoring
1/2 c. white sugar	1 tsp. burnt sugar flavoring
1 c. water	4 c. sifted flour
1 c. brown sugar (firmly packed)	1/2 tsp. soda
1 c. white sugar	1 tsp. baking powder
1 c. margarine	1 tsp. salt
3 eggs (beaten)	1 c. chopped nuts

Cook the dates with  $\frac{1}{2}$  c. of white sugar and the water until thick; cool. Cream the margarine, white sugar and brown sugar. Add the eggs and flavorings and beat until fluffy. Sift together the dry ingredients and add. Stir in nuts, and cooled date mixture. Drop on greased cookie sheet and bake 12 to 15 minutes, depending on size, in a 375° oven. This will make 50 to 60 cookies. Do not overbake so they will be moist and stay that way when packed in a tight container.

## CHEWY DATE DROPS

May E. Smithart

2 c. cut dates	1 c. butter
1/2 c. sugar	1 c. brown sugar
1/2 c. water	1 c. sugar
4 c. flour	3 unbeaten eggs
1 tsp. soda	1 tsp. vanilla
1 tsp. salt	1 c. chopped nuts

Cook together dates, sugar and water in saucepan until thickened; cool. Mix together four, soda and salt and set aside. Cream butter and sugars. Blend in eggs and vanilla. Add dry ingredients with chopped nuts. Bake 375° for 12 to 15 minutes until golden brown.

## CHOCOLATE CHIP COOKIES

Janet Renner

1 c. butter	1 c. sour cream
1 c. sugar	3 c. flour
1 c. brown sugar	1 tsp. soda
2 eggs	1 tsp. salt
2 c. oatmeal	1 tsp. vanilla
1-12 oz. pkg. chocolate chips	
Bake 350° for 10 to 12 minutes.	

## CHOCOLATE CHIP OATMEAL COOKIES

Sandy Smithart

2 c. brown sugar  
1 c. butter  
2 eggs  
1½ c. oatmeal  
½ c. coconut

½ c. chopped nuts  
1-12 oz. pkg. chocolate chips  
1 tsp. vanilla  
2 c. flour  
1 tsp. soda

Cream together brown sugar, butter and eggs. Add oatmeal, coconut, nuts, chocolate chips and vanilla. Mix in flour and soda. Bake 350° for 10 minutes.

## CHOCOLATE CRACKLE COOKIES

Bonnie Mertz

1 c. semi-sweet chocolate chips  
1 c. brown sugar (packed)  
½ c. salad oil  
2 eggs  
1 tsp. vanilla

1 c. flour  
1 tsp. baking powder  
¼ tsp. salt  
½ c. chopped nuts  
½ c. powdered sugar

Melt chocolate; combine with sugar and oil. Add eggs one at a time; beat well. Add vanilla; combine flour, baking powder and salt. Add to chocolate mixture and stir in nuts; chill dough. Drop by teaspoonfuls in powdered sugar, rolling to coat. Place on greased cookie sheet. Bake 350° for 10 to 12 minutes. Cool on rack. Makes approximately 4 dozen cookies.

## CHOCOLATE DOUBLE DELIGHT

Annie Dunnick

1½ c. packed brown sugar  
¾ c. butter  
2 T. water  
1-12 oz. pkg. chocolate chips

2 eggs  
3 c. sifted flour  
1¼ tsp. soda  
½ tsp. salt

Put sugar and butter in pan, heat until dissolved. Remove from heat and add water and chocolate chips and stir until melted. Beat in eggs and add flour gradually, stirring after each time. Drop by spoonfuls on greased cookie sheet. Bake 350° for 8 to 10 minutes; cool. Put together with cream filling:

3 c. sifted powdered sugar  
½ c. soft butter

½ tsp. vanilla or orange extract  
¼ c. cream or milk

## CHOCOLATE DROP COOKIES

Bernadeen Bruns

1 c. brown sugar  
½ c. shortening  
1 egg  
½ c. milk  
½ tsp. soda

1½ c. sifted flour  
¼ tsp. salt  
2 sq. chocolate (melted)  
1 tsp. vanilla  
½ c. nuts  
(Continued Next Page)

## CHOCOLATE DROP COOKIES (Continued)

Cream sugar and shortening; add eggs and beat. Combine flour, salt and soda. Add sifted dry ingredients alternately with milk. Add melted chocolate, mix well and add nuts. Drop by teaspoon onto greased cookie sheet. Bake 350° for 10 to 12 minutes. Frost with chocolate frosting.

### CHOCOLATE DROP COOKIE

Ruth Mertz

2 c. brown sugar	3 c. flour
1 c. shortening	4 sq. melted chocolate
2 eggs	1/2 c. nutmeats
1 c. sour milk	1/4 tsp. salt
1 tsp. soda	1 tsp. vanilla

Combine flour, soda and salt. Cream shortening; add sugar, unbeaten eggs and vanilla and mix well. Add melted chocolate, then dry ingredients alternately with sour milk (or buttermilk). Add nutmeats and drop by teaspoonful on greased cookie sheet. Bake 375° for about 12 minutes. Frost when cool with chocolate powdered sugar frosting.

### CHOCOLATE REVEL BARS

Elsie May Bruns

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

CHOCOLATE FILLING:
12 oz. chocolate chips
15 oz. can sweet condensed milk
2 T. butter or margarine
1/2 tsp. salt
1 c. chopped nuts
2 tsp. vanilla

Cream margarine and sugar until light and fluffy. Mix in eggs and vanilla. Sift together the flour, soda and salt. Stir in oatmeal and add dry ingredients to creamed mixture; set aside. To make filling, mix chocolate pieces, sweetened condensed milk, butter and salt together in the top of a double boiler and melt. When smooth, add nuts and vanilla. Spread 2/3 oatmeal mixture in the bottom of a 1 x 10 1/2 x 15 1/2-inch baking pan. Cover with chocolate mixture. Dot with remaining oatmeal. Bake in a moderate oven 350° for 25 to 30 minutes.

Don't brag; it isn't the whistle that pulls the train.

## CHOCO-SCOTCH BARS

Deb Chittick

1 pkg. coconut pecan frosting mix  
2 c. oatmeal  
1½ c. flour  
½ tsp. salt  
¾ c. butter (melted)  
½ c. caramel ice cream topping

**FILLING:**  
1-6 oz. pkg. butterscotch chips  
1-6 oz. pkg. semi-sweet choc. chips  
¼ tsp. salt  
1 c. sweetened condensed milk  
2 T. butter  
1 tsp. vanilla

Preheat oven to 350°. Generously grease a 9 x 13-inch pan. Combine the first four ingredients and mix well. Add butter and ice cream topping. Press 2 c. of the mixture into pan. In saucepan, combine all filling ingredients, except vanilla. Heat over low heat stirring constantly until smooth. Add vanilla then pour over crust. Pour remaining crumbs from first mixture over filling for topping. Bake for 20 to 30 minutes or until golden brown.

## CHOCOLATE SYRUP BROWNIES AND ICING

Sharon Shettler

¼ c. margarine  
1 c. sugar  
4 eggs  
1 tsp. vanilla

1 can chocolate syrup  
1 c. and 1 T. flour  
½ tsp. baking powder  
½ c. nuts (optional)

Beat all ingredients together and pour in a 10 x 15-inch pan. Bake 350° for 30 minutes.

### ICING:

6 T. margarine  
6 T. milk

1½ c. sugar  
½ c. chocolate chips

For icing bring first 3 ingredients to rolling boil and boil for 30 seconds. Add chocolate chips and put on brownies while hot.

## CHOCOLATE SYRUP BROWNIES - FROSTED

Dorothy Wonderlich

1 stick oleo  
1 c. sugar  
4 eggs  
½ c. nuts

1 tsp. vanilla  
1-16 oz. can chocolate syrup  
1 c. flour  
½ tsp. baking powder

Beat sugar and oleo together; add eggs 2 at a time and beat well. Add remaining ingredients and beat well. Spread in greased jelly roll pan. Bake 350° for 25 to 30 minutes. Spread the frosting on while hot.

### FROSTING:

6 T. oleo  
6 T. milk

1½ c. sugar  
½ c. chocolate chips

Bring oleo, milk and sugar to a boil and boil for 30 seconds. Remove from fire and add chocolate chips. Stir until chips melt. Pour on brownies and spread while hot.

## CHEESE CRUMBLIES

Karen Moore

1/2 lb. sharp cheese (grated)

2 c. flour

1/2 lb. soft oleo

1/2 tsp. cayenne pepper

2 c. Rice Krispies

Mix cheese and oleo. Add remaining ingredients, and form into balls and flatten on cookie sheet. Bake 350° for 15 minutes.

## CHEURGE DATE DROPS

Marj Bruns

2 c. finely chopped dates

1 1/2 c. white sugar

1 c. water

1 c. oleo

1 c. brown sugar (packed)

3 eggs (beaten)

1 tsp. burnt sugar flavor

Cook dates with 1/2 c. sugar and 1 c. water until thick; cool. Cream oleo with remaining white sugar and brown sugar. Add eggs and flavor. Sift ingredients and add; stir in nuts and cooled date mixture. Drop on greased cookie sheet. Bake 375° for 12 to 15 minutes. Do not overbake so they will stay moist. Makes 60 to 70 cookies.

4 c. sifted flour

1/2 tsp. soda

1 tsp. baking powder

1 tsp. salt

1 c. chopped pecans

## CHEWY DATE COOKIES

Helen Linder

2 c. finely chopped dates

1/2 c. white sugar

1 c. water

1 c. brown sugar (packed)

1 c. white sugar

1 c. margarine

3 eggs (beaten)

Cook the dates with 1/2 c. white sugar and the water until thick; cool. Cream the margarine, white sugar and brown sugar. Add the eggs and flavorings and beat until fluffy. Sift together the dry ingredients and add. Stir in nuts and cooled date mixture. Drop on greased cookie sheet and bake for 12 to 15 minutes, depending on the size, in a 375° oven. This will make 50 to 60 cookies. Do not overbake so they will be moist and stay that way when packed in a tight container.

1 tsp. vanilla flavoring

1 tsp. burnt sugar flavoring

4 c. sifted flour

1/2 tsp. soda

1 tsp. baking powder

1 tsp. salt

1 c. chopped nuts

## CITRUS NO BAKE COOKIES

Helen Schimmelpfennig

1 lb. vanilla wafer (crushed)

1 stick oleo

6 oz. can orange juice concentrate

1 lb. powdered sugar

Mix together well and form into balls. Roll balls in coconut.

## COCOA ALMOND PUMPKIN SQUARES

Carol McCormick

1 c. flour  
1/2 c. soft margarine or butter  
1 c. (13 oz.) evaporated milk  
1 1/4 c. brown sugar  
1/2 tsp. salt  
1/2 tsp. ginger  
1/2 c. chopped unblanched almonds

Make the crust by combining the flour, oatmeal and 1/2 c. margarine and mix until crumbly. Pat into a 9 x 13-inch pan and bake 350° for 15 minutes. For filling, combine the pumpkin, milk, eggs, 3/4 c. brown sugar, cocoa, salt and spices. Beat until well blended; pour into crust. Bake 350° for another 25 minutes. For topping, combine almonds, 1/2 c. brown sugar, and 2T. butter. Mix well and sprinkle over filling. Bake another 20 to 25 minutes until filling is set but still soft. Cool in pan. Cut into squares and dollop with whipped cream. Makes about 16 servings.

1/2 c. quick-cooking oatmeal  
2 c. cooked pumpkin  
3 eggs  
2 T. cocoa  
1 tsp. ground cinnamon  
1/2 tsp. cloves  
2 T. soft butter or margarine

## COCONUT CRUNCHIES

Thelma Walton

2 1/2 c. flour  
2 tsp. baking powder  
1 tsp. ground cinnamon  
1/2 c. butter or margarine (softened)  
1 c. toasted coconut

10 3/4 oz. can cream mushroom soup  
1 1/2 c. light brown sugar (packed)  
1 tsp. grated lemon rind  
2 tsp. vanilla  
1 c. chopped walnuts

Preheat oven to 375°. In a bowl sift together flour, baking powder and cinnamon. In a large bowl with electric mixer beat butter, brown sugar, lemon rind and vanilla; add eggs and soup. Stir in remaining ingredients. Spread batter evenly into a greased jelly roll pan. Bake 375° for 25 minutes or until done. Cool, then frost with cream cheese icing.

### ICING:

1 sm. pkg. cream cheese  
2 T. vanilla

2 T. milk

Add powdered sugar and beat. Use enough powdered sugar until icing spreads well.

## CRACKER JACK COOKIES

Annie Dunnick

1 c. brown sugar  
1 c. white sugar  
2 eggs  
2 tsp. vanilla  
1 1/2 c. flour

1 tsp. baking powder  
1 tsp. baking soda  
1 c. coconut  
2 c. oatmeal  
2 c. Rice Krispies  
(Continued Next Page)

## CRACKER JACK COOKIES (Continued)

Cream butter well and blend in sugars. Beat in eggs and add vanilla. Sift flour, baking powder and soda together and mix in. Stir in oatmeal, coconut and mix in Rice Krispies by hand. Drop by teaspoonful onto greased baking sheet and bake 350° for 10 minutes or until brown.

## CRISP SUGAR COOKIES

Jean Hermanstorfer

1 c. white sugar	2 eggs (well beaten)
1 c. powdered sugar	2 tsp. vanilla
1 c. margarine	1 tsp. cream of tartar
1 c. cooking oil	1 tsp. soda
5 1/4 c. flour	

Cream sugar and margarine well. Add beaten eggs, stir in oil and vanilla. Sift dry ingredients and add to above mixture. Refrigerate overnight. Form into balls and dip in sugar and flatten with bottom of a water glass. Bake 350° until lightly browned (10 to 12 minutes).

## CRUNCH FUDGE SANDWICHES

Deb Chittick

1-6 oz. pkg. chocolate chips	1/2 c. powdered sugar
1-6 oz. pkg. butterscotch chips	2 T. soft butter
1/2 c. peanut butter	1 T. water
4 c. Rice Krispies	

In large saucepan melt butterscotch chips and peanut butter over low heat; stirring constantly until smooth; stir in cereal. Press half the mixture into buttered square pan and chill. Set remaining mixture aside. Melt over hot water, chocolate chips, sugar, butter and water. Stirring constantly until smooth. Spread over chilled cereal mixture; spread remaining cereal mixture evenly over top, and press gently. Chill until firm, about 1 hour.

## DATE COOKIES

Roseanna Burdine

1 1/2 c. brown sugar	1 tsp. soda
1 c. margarine	3 1/4 c. flour
3 eggs	2 c. dates finely cut
1/2 tsp. cinnamon	1/4 tsp. nutmeg
1/4 tsp. cloves	1 c. nuts

Cream sugar and margarine; add eggs. Add spices to soda and flour and mix in with above ingredients, then add dates and nuts. Bake 350° for 10 to 12 minutes.

## DATE COOKIES

Edith Smithart

1/2 c. white sugar  
1/2 c. butter  
2 c. flour  
1/2 tsp. salt  
1/2 c. nuts (chopped)

1/2 c. brown sugar  
2 eggs  
1/2 tsp. soda  
1 tsp. lemon flavor  
1 c. dates (chopped)

Cream white and brown sugar; add eggs, flour, salt, soda, flavoring, dates, and nuts. Drop on greased cookie sheet. Bake 350° until brown.

## DATE COOKIES

May Smithart

1 c. sugar  
1/2 c. lard  
1 egg  
2 tsp. cream of tartar  
1 tsp. soda  
1/2 c. sweet milk  
3 1/2 c. flour

FILLING:  
1 c. chopped dates  
1/2 c. sugar  
1 c. water  
1 T. flour

Cream lard, sugar, and egg. Mix then the milk and flour which has the cream of tartar and soda in. Cook until thick the dates, sugar, water, and flour; cool. Roll out dough and spread with filling. Roll like a jelly roll. Let set overnight or for several hours; cut in slices. Bake 350° until lightly brown.

## DATE FINGERS

Amy Decker

1 stick margarine  
1 c. chopped dates  
1 whole egg (beaten)  
3/4 c. coconut  
1 tsp. vanilla

1 c. white sugar  
1/2 c. chopped nuts  
2 1/2 c. Rice Krispies  
1/2 c. chopped nuts

Melt margarine; add sugar, dates and 1/2 c. nuts. Cook for 10 minutes over low heat, stirring so it does not scorch. Remove from heat and add vanilla. Pour over Rice Krispies and mix well. Shape into small balls and roll in mixture of coconut and 1/2 c. nuts. Place on wax paper and refrigerate for one hour.

Some people can stay longer in an hour than others can stay in a week.

## DATE ICE BOX COOKIES

Bernadeen Bruns

1 c. brown sugar

1 c. white sugar

1½ c. lard

3 eggs (well beaten)

5 c. flour

1 rounding tsp. soda

1 tsp. salt

1 tsp. vanilla

1 c. chopped dates

1 c. chopped nuts

Soften shortening; add sugar and beat well. Add eggs; sift flour and add dates and nuts. Dissolve the soda in 1 T. of water and add to wet ingredients. Add flour and knead. Form into 3 or 4 loaves and let stand overnight. Slice  $\frac{1}{4}$  " thick and bake in moderate oven (375°) for 10 to 12 minutes.

## DATE PIN WHEEL COOKIES

Helen Schimmelpfennig

Cook together until thick, stirring constantly, 1 c. pitted dates, (cut up),  $\frac{1}{2}$  c. granulated sugar and  $\frac{1}{2}$  c. water; cool. Thoroughly cream  $\frac{1}{2}$  c. butter,  $\frac{1}{2}$  c. brown sugar, and  $\frac{1}{2}$  c. granulated sugar. Add 1 egg and  $\frac{1}{2}$  tsp. vanilla; beat well. Sift together 2 c. sifted flour,  $\frac{1}{2}$  tsp. soda, and  $\frac{1}{2}$  tsp. salt. Add to creamed mixture. Divide dough in half and roll about  $\frac{1}{4}$  inch thick into a 8 x 12-inch rectangle. Add 1 cup chopped nuts to date mixture and spread  $\frac{1}{2}$  over dough. Roll up from the long side. Repeat with remaining dough; chill. To bake slice  $\frac{1}{4}$  inch thick and bake on lightly greased cookie sheet at 400° for 8 to 10 minutes, (don't overbake). Rolls of dough may be stored in refrigerator, frozen or baked immediately. Baked cookies also freeze well. Makes about 7 dozen small or 6 dozen medium cookies.

## DOUBLE CRUNCH COOKIES

Grace Strupp

1 c. flour

1 egg

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

$\frac{1}{2}$  tsp. vanilla

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

1 c. crushed Corn Flakes

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

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

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

Beat sugar, margarine and egg until light. Add vanilla and the flour and soda sifted together, last add crushed Corn Flakes and coconut. Make into marble size balls and bake at 350° for 12 to 15 minutes or until brown. Put together with the following filling:

### CHOCOLATE FILLING:

1-6 oz. pkg. chocolate chips

1 T. hot water

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

1-3 oz. pkg. Phil. cream cheese

## DROP COOKIES

Avis Seaba

1 c. butter  
1 c. white sugar  
1 c. brown sugar  
1 c. cold coffee  
3 tsp. baking powder  
1 tsp. soda

4 c. flour  
1 tsp. cinnamon  
1/4 tsp. nutmeg  
2 c. raisins  
1 c. nuts

Cream butter and sugar. Add coffee with the flour and the baking powder, soda, nutmeg and cinnamon. Last the raisins and nuts. Drop on cookie sheet and bake 350°, until done.

## FIFTEEN MINUTE COOKIES

Phyllis Renner

2 c. sugar  
4 T. cocoa  
2 c. oatmeal  
1 tsp. vanilla

1/4 c. butter  
1/2 c. milk  
1/2 c. peanut butter

Combine sugar, butter, cocoa and milk, and boil for 1 minute. Stir in oats, peanut butter and vanilla. Drop from spoon onto waxed paper. Note: 1 c. of nuts may be substituted for 1 c. oats. Yield: 20 servings.

## FORK COOKIES

Lois Bruns

1 c. sugar  
1 c. Crisco  
1/4 c. sour milk  
1 egg  
1/2 tsp. salt

1 tsp. soda  
1 tsp. vanilla  
1/4 tsp. nutmeg  
2 1/2 c. flour

Cream sugar and butter; add egg and vanilla. Dissolve soda in sour milk. Sift salt and nutmeg with flour and mix all together. Drop on greased cookie sheets and press with fork. Bake 350° for 10 to 15 minutes. Makes very good cookies.

## FROSTED BANANA COOKIES

Margaret Winegarden

3/4 c. oleo  
3/4 c. brown sugar  
1 egg (beaten)  
1/2 tsp. vanilla  
1/2 tsp. banana flavoring

2 bananas (mashed)  
1/4 tsp. salt  
1 tsp. soda  
2 c. flour

(Continued Next Page)

Cream shortening and sugar. Add egg, flavorings, and bananas and beat. Sift together dry ingredients and add. Drop by teaspoons on greased cookie sheet. Bake 350° until nearly done. Take from oven and put 1/2 of a marshmallow on each cookie. Put back in oven for just an instant until marshmallow is soft to touch, not runny. Frost over all with frosting.

#### FROSTING:

6 T. brown sugar

4 T. milk

4 T. butter or oleo

1/2 tsp. vanilla

Bring ingredients just to a boil. Let cool to lukewarm and add enough powdered sugar to spread. Add 1/2 tsp. vanilla.

#### FROSTED OATMEAL COOKIES

May Smithart

1 c. shortening

2 c. flour

1/2 c. white sugar

1/2 tsp. soda

1/2 c. brown sugar

1/2 tsp. salt

1 egg

1 1/2 c. oatmeal

Cream shortening and sugar. Add egg and mix well. Stir in dry ingredients and oatmeal. Shape into a roll and chill. Cut into 1/4-inch slices. Bake 375° for 10 to 12 minutes. When cool frost.

#### FROSTING:

1/3 c. butter

1 T. corn syrup

3 c. powdered sugar

1 tsp. vanilla

1/3 c. evaporated milk

3/4 c. chopped nuts

Brown 1/3 c. butter over low heat. Cool to lukewarm. Add 3 c. powdered sugar, 1/3 c. evaporated milk, 1 T. corn syrup, and 1 tsp. vanilla. Beat until smooth and of spreading consistency. Stir in 3/4 c. chopped nuts. If frosting becomes too thick add a little more milk.

#### FUDGE NUT BARS

Betty Linder

1-8 oz. pkg. chocolate chips

2 eggs

15 oz. can sweetened condensed milk

1 tsp. vanilla

3 T. butter

2 1/2 c. flour

1/2 c. nuts

1 tsp. baking soda

2 tsp. vanilla

1 tsp. salt

1 c. shortening

2 1/2 c. quick oatmeal

2 c. brown sugar

Melt the chips and butter in the condensed milk, then add nuts and flavoring and cool. Cream shortening and brown sugar; add eggs and vanilla and beat well. Sift dry ingredients together and add. Stir in oatmeal; press 2/3 of the mixture into a 10 x 16-inch greased pan. Spread on the fudge mixture. Spread remaining cookie mixture over the filling. Bake 350° for 20 to 23 minutes.

## FUDGE SUNDAE BROWNIES

Doris E. Clubb

1 c. sugar  
4 eggs  
2 tsp. vanilla  
1 c. flour  
1/2 c. nutmeats

1 stick margarine  
1/4 tsp. salt  
1 can Hershey chocolate syrup  
1/2 tsp. baking powder

Cream sugar and margarine together; add one egg at a time. Add flour and baking powder, salt, vanilla and syrup and beat well; fold in nutmeats. Pour in a greased and floured 9 x 13-inch pan. Bake 350° for 30 minutes.

## GINGER BARS

Marj Bruns

1 c. sugar  
1/2 c. shortening  
1/2 c. molasses  
2 tsp. cinnamon

2 c. flour  
1 egg  
1 tsp. soda  
pinch of salt

Mix all together and add 1 c. boiling water. Bake on greased and floured cookie sheet. Bake 350° for 15 to 18 minutes. Ice if desired. Freezes well.

## GINGER COOKIES

Mary Conner

1 c. sugar  
1 c. shortening  
1 c. molasses  
1 egg

1 tsp. cinnamon  
1 tsp. ginger  
1/2 tsp. salt  
1 T. hot water

flour to make a soft dough

Cream sugar, shortening, molasses and eggs together. Dissolve soda in hot water; add spices and flour to make a soft dough. Place in refrigerator for several hours. Roll about 1/8-inch thick and bake at 350°. Much better if frosted with white frosting.

## GRAHAM CRACKER BARS

Bernadeen Bruns

Whole graham crackers  
1/2 c. milk  
1 slightly beaten egg  
1 c. chopped nuts

1 c. butter or margarine  
1 c. sugar  
1 c. shredded coconut  
1 c. graham cracker crumbs

Cover the bottom of a 9 x 13-inch pan with whole graham crackers. In saucepan melt the butter, milk, sugar and egg. Cook until it boils and then add coconut, nuts, and graham cracker crumbs. Pour this mixture over the whole crackers in pan. Top with another layer of whole crackers. Frost with: 2 c. powdered sugar, 1/2 c. butter or margarine, and orange or lemon juice. Mix well and frost. Chill overnight.

## GRANDMA GLANDON'S SOFT-SUGAR COOKIES

Bonnie Mertz

1 c. sugar	dash of salt
1/2 c. butter (or oleo)	1 egg
4 T. milk	1/2 tsp. soda
2 c. flour	

Cream sugar and butter. Add remaining ingredients. Roll out on floured board and cut. Sprinkle with cinnamon and sugar. Bake 350° for 10 minutes.

## GRANDMA'S OATMEAL RAISIN COOKIES

Keith Bruns

2 c. sugar	2 c. lard
4 eggs	2 c. cooked raisins
10 T. raisin juice	1 1/2 tsp. cinnamon
1 tsp. baking powder	1 tsp. baking soda
1 tsp. salt	4 c. quick cooking oatmeal
4 c. flour	1 c. nuts (if desired)
1 tsp. vanilla	

Put raisins in saucepan and cover with water, bring to a boil and cook for a few minutes, drain reserving 10 T. of juice from raisins. Cream sugar and lard together; add eggs and beat well. Add raisins, vanilla and raisin juice. Mix soda, baking powder, and salt with flour and add to rest and mix well. Add oatmeal and nuts and mix well. Drop by spoonfuls on baking sheet and bake 375° for 10 to 12 minutes. This makes a very large batch of cookies.

## GRANDMA'S SUGAR COOKIE'S

Diane Clubb

1 c. shortening	2 tsp. baking powder
1 3/4 c. sugar	2 eggs
2 tsp. extracts (vanilla or lemon or both)	4 1/2 c. flour
1 tsp. soda	1/4 tsp. salt
	1 c. thick sour cream

Cream shortening and sugar; add eggs and extract, and beat until smooth. Add cream in which soda has been dissolved and mix. Then add flour sifted with the baking powder and salt. Stir until a stiff drop batter is formed. Drop by spoonfuls onto cookie sheet or drop by spoonfuls into pan of flour; turn bits of dough over and with hands shape into rounds. Press onto cookie sheet and sprinkle generously with sugar or press currants, raisins, or nutmeats into each cookie. Bake in a moderate oven (400°) for 10 to 12 minutes. The dough may also be rolled and cut, or more flour (about 1 c.) added to it and molded into refrigerator roll for slicing. This makes approximately 6 dozen cookies.

## GRANDMOTHER'S GINGERSNAPS

Bonnie Mertz

2 eggs  
2/3 c. soft oleo  
1/2 tsp. salt  
1 T. ginger  
1 tsp. cinnamon

1 c. molasses  
1 c. sugar  
1 tsp. soda  
1 tsp. cloves  
4 c. flour

Beat eggs; add molasses, oleo, and sugar and beat well. Add salt, soda, ginger, cloves, cinnamon, and flour. Roll into balls (not very big). Bake on greased cookie sheet at 350° for 12 to 15 minutes.

## KOLACHES

Bonnie Mertz

2 c. warm water  
3/4 - 1 c. sugar  
2 c. flour  
1/3 c. lard or oleo  
any fruit filling or jelly

2 pkg. yeast  
1 tsp. salt  
2 eggs  
4 1/2 c. flour

Combine water, yeast and sugar; mix well. Add salt and 2 c. flour. Beat 2 minutes and add eggs and lard or oleo. Beat 1 minute and 4 1/2 c. flour. Stir by hand the last 2 1/2 c. flour. Rest dough for 20 minutes. Roll out 1/2-inch thick and cut with 2 1/2-inch glass. Let raise until double in size. Make a dent in each roll. Add desired filling, apple, grape, peach, apricot, etc. Bake 350° for 18 to 20 minutes. Frost with desired frosting while warm.

## KRAUT KOOKIES

LaVera Bruns

1/4 lb. butter  
1 c. sugar  
1 egg  
1 c. kraut  
(drained and chopped)  
1 tsp. vanilla

1 1/2 c. sifted flour  
1/3 c. unsweetened cocoa  
1 tsp. baking powder  
1/2 tsp. soda  
1/4 tsp. salt

Cream butter and sugar, beat in egg. Stir in chopped kraut and vanilla. Sift together flour, cocoa, baking powder, soda, and salt. Work flour mixture into kraut mixture with a wooden spoon. Drop on ungreased cookie sheet. Bake 350° for 8 to 10 minutes.

## KRISPY CLUSTERS

Doug Decker

2 lbs. chocolate almond bark  
2 c. dry roasted peanuts  
5 c. Rice Krispies

1 c. chunky peanut butter  
2 c. miniature marshmallows

Melt almond bark; add rest of ingredients and drop by teaspoonfuls on waxed paper and let set until firm.

1 c. flour	1/2 c. lard
1 1/2 T. soda	3/4 c. sugar
1 T. cinnamon	3/4 c. ground raisins
1/4 tsp. salt	1 1/4 c. molasses
1/8 tsp. ginger	1/2 c. buttermilk
1/8 tsp. cloves (or less)	3 or more c. flour

## ICING:

2 c. powdered sugar

Beat egg white with electric beater, until frothy. Add vanilla and gradually beat in the powdered sugar, (about 2 cups). Beat until light and fluffy and of desired consistency to spread.

## LUCKY STAR COOKIES

## Grace Sanderson

1 1/3 c. flour	1/4 c. butter
1 1/2 tsp. baking powder	1/4 c. sugar
1 tsp. vanilla	1 tsp. almond extract
1/8 tsp. salt	1 unbeaten egg

## NUT FILLING:

1 1/4 c. ground walnuts      2 tsp. water  
1/3 c. sugar      1/4 tsp. maple flavoring

1 tsp. melted butter

Sift flour and baking powder together. Cream butter and sugar well. Blend in vanilla, almond extract, salt and egg. Gradually add the dry mixture. Roll out on floured surface 1/8-inch thick. Cut with star shaped cutter. Place 1 tsp. filling in center of each and bring 5 points together so points stand up, allowing filling to show. Place on ungreased cookie sheet and bake 400° for 7 to 10 minutes. Makes 2 to 3 dozen cookies.

There is no sense in advertising your troubles. There's no market for them.

## MARBLE SQUARES

Wanda Greene

1-8 oz. pkg. cream cheese (softened)	2 c. sugar
1/3 c. sugar	2 eggs
1 egg	1/2 c. dairy sour cream
1/2 c. margarine	1 tsp. baking soda
3/4 c. water	1/2 tsp. salt
1 1/2 (1 oz.) sq. unsweetened choc.	1-6 oz. pkg. semi-sweet choc. chips
2 c. flour	

Combine cream cheese and sugar, mixing until well blended. Add egg and mix well. Combine margarine, water and unsweetened chocolate in saucepan and bring to a boil. Remove from heat and stir in combined flour and sugar. Add eggs, sour cream, baking soda and salt; mix well. Pour into greased and floured 15 1/2 x 10 1/2" jelly roll pan. Spoon cream cheese mixture over top. Cut through batter with a knife several times for marble effect. Sprinkle with chocolate chips. Bake 375 degrees for 25 to 30 minutes or until toothpick inserted in center comes out clean. Cut into squares.

## MEXICAN WEDDING CAKES

LaVera Bruns

3/4 c. butter	2 c. flour
1/2 c. sugar	1/2 tsp. salt
1 egg	2 c. ground nuts
2 tsp. vanilla	powdered sugar

Cream butter; add sugar and cream well. Stir in egg and vanilla and beat until fluffy. Sift flour and salt, and cut into creamed mixture. Stir in nuts and shape into balls about 2/3" in diameter. Place on baking sheet. Bake 350° for 20 minutes. Cool slightly on baking sheet then roll in powdered sugar. Yields approximately 6 dozen.

## MOLASSES COOKIES

Grace Sanderson

1 c. Crisco	2 tsp. cinnamon
1 c. brown sugar	1/2 tsp. soda
2 eggs (well beaten)	1 c. hot coffee
1 c. molasses	1 tsp. vinegar
4 c. flour	2 tsp. ginger
3 tsp. baking powder	1 tsp. salt
1 tsp. vanilla	

Blend sugar and Crisco; add well beaten eggs, molasses, spices, and soda which has been mixed with hot coffee. Then add vinegar and flour which has been mixed with salt and baking powder. Stir well and drop from end of spoon onto greased cookie sheet. Bake 350° for 10 minutes. Makes a large batch. They may be frosted with butter frosting and stored for a long time.

## MORNING COOKIES

Lucille Weber

1 pkg. yeast	1½ c. flour
½ c. water	¼ tsp. salt
1½ sticks margarine	½ c. quick oats
½ c. coconut	about 2 T. sugar

Dissolve yeast in warm water. Beat margarine until smooth and creamy. Sift flour, measure and sift with the salt into the margarine. Add rolled oats and coconut and mix until dough is blended and crumbly. Add yeast and stir until thoroughly blended. Chill 1 hour or overnight. Shape dough with hands into pieces the size of a golf ball and press flat. Turn over in sugar to coat both sides. Place 2 inches apart on ungreased cookie sheet. Bake in moderate oven (350°) for about 15 minutes or until lightly browned. Makes about 2 dozen cookies. These may be dressed up by making a light indentation with your finger in the center of the cookies before baking and fill with about ½ tsp. marmalade or jam.

## MOSIAC COOKIES (No Cook)

Hilda Wilson

1-6 oz. pkg. chocolate chips	½ tsp. burnt sugar flavoring
2 T. butter	1 c. nuts (chopped)
1 egg (beaten)	4 c. colored marshmallows
1 c. powdered sugar	graham cracker or coconut
¼ tsp. butter flavoring	

Melt chocolate chips and butter over hot water in double boiler; cool. Add eggs, powdered sugar and flavoring; then nuts and marshmallows. Form in two rolls and roll in graham cracker crumbs. Place on cookie sheet and chill in refrigerator. Cut in slices as needed.

## MOTHERS OATMEAL COOKIES

Dorothy Wonderlich

1 c. sugar	2 c. flour
1 c. shortening	2 c. oatmeal
2 eggs	1 tsp. cinnamon
1 c. boiled raisins	½ tsp. nutmeg
½ c. raisins juice	¼ tsp. cloves
nuts if desired	1 tsp. soda dissolved in ½ c. milk

Cream sugar and shortening. Add eggs and mix well. Sift flour and spices and add to mixture, also add the oatmeal. Add milk and soda mixture and cooked raisins and juice; mix well. Drop on greased cookie sheet and bake 375° for 10 to 12 minutes or until very lightly browned.

## NO BAKE CHOCOLATE COOKIES

Kathy Minks Foust

3 T. cocoa	1/4 tsp. salt
2 c. sugar	1 tsp. vanilla
1/2 c. milk	1/2 c. peanut butter
1 stick butter	3 c. quick oatmeal

Combine sugar, milk, butter, cocoa and bring to a boil for 1 minute. Add salt, and vanilla. Blend in peanut butter and oatmeal. Spoon onto waxed paper.

## NO BAKE COOKIES

Sheila Samuels

2 c. sugar	3 c. oats
1/4 c. cocoa	1/2 c. peanut butter
1/2 c. milk	1 tsp. vanilla
1 stick butter	

Mix sugar, cocoa, milk, and butter. Bring to a boil for 1 minute. Add oats, peanut butter, and vanilla. Drop onto a cookie sheet to cool.

## NO BAKE PEANUT BUTTER COOKIES

Shannon Sue Chittick

1/2 c. sugar	1 c. peanut butter
1/2 c. white Karo syrup	2 c. chow mein noodles

Bring sugar and syrup to a boil. Remove from heat and stir in peanut butter until dissolved. Stir into noodles, and drop by teaspoonful on greased cookie sheet.

## NO ROLL SUGAR COOKIES

Catharine Shifflett

1 c. granulated sugar	4 1/2 c. flour
1 c. powdered sugar	1 tsp. soda
1 c. margarine	1 tsp. cream of tartar
1 c. cooking oil	1 tsp. vanilla
2 eggs	

Combine first 4 ingredients and beat well; add eggs and beat again. Add remaining ingredients and mix well. Drop small balls on cookie sheet and flatten with a fork. Bake 375° for 10 to 12 minutes.

## NORWEIGAN BUTTER COOKIE

Catharine Shifflett

3/4 c. butter	3/4 c. cornstarch
1/2 c. sugar	1 tsp. baking powder
1 egg	1 tsp. vanilla
1 c. flour	(Continued Next Page)

## NORWEIGAN BUTTER COOKIE (Continued)

Melt butter and add sugar. Stir until sugar is dissolved. Beat eggs separately and add to butter and sugar mixture; beat until creamy. Sift dry ingredients and add to first mixture. Add vanilla and drop by teaspoon and bake at 350°.

### OATMEAL BARS

Elizabeth Yoakam

½ c. shortening or oleo	1½ c. flour
1 c. quick oats	1 tsp. soda
1¼ c. boiling water	1 tsp. cinnamon
1 c. sugar	1 tsp. vanilla
2 eggs (beaten)	¾ tsp. salt

Pour boiling water over oats and shortening. Let stand for 20 minutes. Mix sugars, and eggs; add dry ingredients, then vanilla and oatmeal mixture. Put in jelly roll pan and bake 350° for 20 minutes.

### FROSTING:

1 c. sugar	12 T. oleo
½ c. milk	1½ c. raisins
2 T. flour	1 c. coconut

Boil ingredients 3 minutes; add 1 tsp. vanilla. When cool, beat in 1 c. powdered sugar. Spread on cooled bars.

### OATMEAL CHOCOLATE CHIP COOKIES

JoEllen Crowe

¾ c. shortening	3 c. uncooked oatmeal
1 c. packed brown sugar	1 c. flour
½ c. granulated sugar	1 tsp. salt
1 egg	½ tsp. soda
¼ c. water	1-6 oz. pkg. chocolate chips
1 tsp. vanilla	

Beat together shortening, sugars, egg, water, and vanilla. Add combined remaining ingredients and mix well. Drop onto greased cookie sheets. Bake 350° for 12 to 15 minutes. Do not overbake. Cookies should still be puffy when removed from oven for best results.

The only way some mothers can get a few quiet moments . . . is to start washing dishes.

## OATMEAL COOKIES

Jennie Redlinger

1 c. raisins (cooked 5 min.)  
6 T. raisin juice  
1 c. margarine  
1 c. sugar  
3 eggs  
2 c. flour

2 c. oatmeal  
1/2 tsp. salt  
1/2 tsp. soda  
1 tsp. cinnamon  
vanilla  
nuts

Cream sugar and margarine and then add the rest of ingredients. Drop by teaspoonful on cookie sheet and bake 375° for 12 to 15 minutes.

## OATMEAL COOKIES

Catharine Shifflett

1 c. cooked raisins  
1 c. white sugar  
1 c. shortening  
2 eggs (beaten)  
2 c. oatmeal  
2 c. flour

1 tsp. soda (dissolved in  
5 T. raisin juice)  
1/2 tsp. salt  
1 c. nuts  
vanilla

Cover raisins with water and cook. Set aside to cool. Cream sugar and shortening. Add eggs and vanilla and beat. Add soda and raisin juice and beat. Add dry ingredients, nuts, and raisins. Mix and drop by spoonfuls onto cookie sheet and bake 350°.

## OATMEAL CRUNCH BARS

Anna May Reber

2/3 c. margarine  
1/2 c. white corn syrup  
1/2 tsp. salt  
2 tsp. vanilla

1 c. brown sugar  
4 c. quick-cooking oats (uncooked)  
1-6 oz. pkg. chocolate chips  
2/3 c. crunchy peanut butter

Melt margarine in large saucepan. Add syrup, salt, vanilla, sugar, and rolled oats; mix well. With a damp spatula, press into well greased 1 x 10 1/2 x 15 1/2 (large) jelly roll pan. Bake in preheated 400° oven for about 10 minutes, (when it commences to bubble over entire top - turn off oven and leave to finish baking time), then remove from oven. Cool until just warm before spreading with topping made from melting together the chocolate chips and peanut butter. Cut while still slightly warm. Store in covered container - they will become somewhat chewy.

## OATMEAL DROP COOKIE

Lois Bruns

3/4 c. butter	1 c. chopped nuts
3/4 c. brown sugar	2 c. sifted flour
1/4 c. white sugar	1 tsp. soda
2 eggs (beaten)	1 tsp. baking powder
1 tsp. vanilla	2 tsp. cinnamon
1 1/2 c. quick-cooking oatmeal	1/2 tsp. allspice
1/2 c. milk	1/2 tsp. salt
1 c. raisins or dates	

Cream butter and add sugar gradually, creaming until well blended. Add eggs, vanilla, milk, oatmeal, raisins, and nuts. Sift flour with soda, baking powder, spices, and salt. Add to creamed mixture and mix well. Drop by spoonfuls on greased cookie sheets. Bake in preheated oven until golden brown (350°) for 10 to 12 minutes. (I always had to double the recipe for my family - use two cubes butter and 1/2 c. Crisco and then double the other ingredients.)

## OLD-FASHIONED OATMEAL COOKIES

Marjorie Fabian

1 c. raisins	1/2 tsp. baking powder
1 c. water	1 tsp. soda
3/4 c. shortening	1 tsp. salt
1 1/2 c. sugar	1 tsp. cinnamon
2 eggs	1/2 tsp. cloves
1 tsp. vanilla	2 c. rolled oats
2 1/2 c. flour	1/2 c. chopped nuts

Simmer raisins and water in saucepan over low heat until raisins are plump - 20 to 30 minutes. Drain raisin liquid into measuring cup and add enough water to make 1/2 cup. Mix shortening, sugar, eggs and vanilla; stir in raisin liquid. Blend in flour, baking powder, soda, salt, and spices. Add rolled oats, nuts, and raisins. Drop by teaspoon on ungreased baking sheet. Bake 400° for 8 to 10 minutes or until lightly browned. Makes 6 to 7 dozen cookies.

## OATMEAL SUGAR COOKIES

Dorothy Schimmelpfennig

1 c. of sugar	1/2 c. raisins
1 c. shortening (oleo)	1 3/4 c. flour
2 eggs	1 tsp. soda
1 tsp. vanilla	1/2 tsp. salt
1 c. oatmeal	1 tsp. cinnamon

Cream sugar, shortening, eggs and vanilla thoroughly. Mix in remaining ingredients and refrigerator for 4 to 5 hours. Heat oven to 375°. Shape dough by rounded teaspoons with the bottom of a glass dipped in sugar. Bake 1 minute.

## ORANGE DATE BAR

Annie Dunnick

### FILLING:

1/2 c. cut up dates	1/2 c. sugar
2 T. flour or cornstarch	3/4 c. boiling water
Boil and when still hot add 20 orange slices cut up; set aside.	

### BATTER:

3/4 c. shortening	1 3/4 c. flour
1 c. brown sugar	2 eggs (beaten)
1 tsp. vanilla	1/8 tsp. salt
1 tsp. soda	2 T. milk

Spread 1/2 batter in greased pan and then filling and then rest of the batter on top. Bake 350° in a 9 x 12-inch pan for 30 to 40 minutes.

## PEANUT BLOSSOM COOKIES

Linda James

1/2 c. shortening	1 beaten egg
1/2 c. sugar	2 T. milk
1/2 c. brown sugar	1 tsp. vanilla
1/2 c. peanut butter	1 1/2 c. flour
sugar	1 tsp. soda
chocolate stars	

Cream shortening, sugars, and peanut butter. Add egg, milk, and vanilla. Sift together flour and soda. Stir this in and shape into balls and dip in sugar. Place on ungreased baking sheet and bake at 350° for 6 to 7 minutes. Take from oven and press a chocolate star in center. Return to oven for 2 minutes until golden brown.

## PEANUT BUTTER BONBONS

Helen Schimmelpfennig

3/4 c. fine graham cracker crumbs	1/2 c. butter or oleo
2 c. powdered sugar	1 c. creamy or chunky peanut butter

Melt butter over low heat; add peanut butter and blend well. Add crumbs and powdered sugar. Mix well and make into small balls and chill for two hours. Dip balls in melted chocolate and dry on waxed paper. About 35 to 40 bonbons.

## PEANUT BUTTER COOKIES

Nell Rainwater

1/2 c. butter	1/2 tsp. salt
1/2 c. brown sugar	1/2 tsp. soda
1/2 c. white sugar	1 1/2 c. flour
1 egg	1/2 tsp. vanilla
1 c. peanut butter	

Combine the above and mix well. Bake 375° for 15 minutes.

**PHYLLIS RENNER****Peanut Butter Cookies**

1 3/4 c. flour  
1 tsp. soda  
1/2 tsp. salt  
1/2 c. creamed shortening  
1/2 c. peanut butter

1/2 c. sugar  
1/2 c. brown sugar  
1 egg  
1 tsp. vanilla

Add dry ingredients. Shape into balls and roll in sugar. Bake 375° for 10 minutes. Add chocolate stars and bake for an additional 2 minutes.

**PEANUT BUTTER COOKIES**

Phyllis Renner

1/2 c. butter  
1 c. brown sugar  
1/2 tsp. salt  
1 1/4 c. flour

1/2 c. peanut butter  
1 egg  
1/2 tsp. soda

Cream butter, peanut butter, and sugar. Add egg, salt, soda, and flour. Mix well and drop by teaspoonfuls onto greased cookie sheet. Press down with fork dipped in water. Bake 350° for 8 minutes or until brown.

**PEANUT BUTTER FINGERS**Deb Chittick  
Phyllis Renner

1/2 c. butter  
1/2 c. sugar  
1/2 c. brown sugar  
1 egg  
1/3 c. peanut butter  
1/2 tsp. soda

1/4 tsp. salt  
1/2 tsp. vanilla  
1 c. flour  
1 c. oats  
1-6 oz. pkg. chocolate chips

Cream butter, sugars, egg, and peanut butter; stir in soda, salt, vanilla, flour, and oats. Spread in greased and floured pan. Bake 350° for 20 to 25 minutes. Sprinkle chocolate chips over hot cake spreading as they melt. Combine and beat until smooth: 1/2 c. powdered sugar, 1/4 c. peanut butter, and 2 to 4 T. milk. Spread over the chocolate chips. Cool and cut into bars.

**“PEANUT SITTING PRETTY” COOKIES**

Kathy Minks Foust

1/2 c. butter  
1/4 c. brown sugar  
1 egg (separated)  
1/2 tsp. vanilla  
1 c. flour

1/4 tsp. salt  
1 c. finely chopped nuts  
1/2 can white frosting  
1 bag M & M's

(Continued Next Page)

## "PEANUT SITTING PRETTY" COOKIES (Continued)

Blend butter, sugar, egg yolk, and vanilla. Add flour and salt and chill. Roll into 1" balls. Dip in egg whites; roll in nuts and place on ungreased sheet. Bake 350° for 5 minutes; remove and poke shallow hole and bake 5 minutes longer. Cool and frost and; put M & M's on each. Yield: about 1 dozen.

## PECAN PIE SURPRISE BAR (Cookie)

Edith Hale

1/4 c. melted oleo	1 c. brown sugar
1/3 pkg. yellow cake mix	1 1/2 c. dark corn syrup
3 eggs	1 tsp. vanilla
rest of cake mix	1 c. chopped pecans

Combine first two ingredients and put in bottom of a 9 x 13-inch pan. Bake 350° for 15 minutes. Mix together all other ingredients and pour over the baked mixture. Sprinkle 1 c. chopped pecans over the top. Return to oven 30 to 40 minutes until filling is set. Cool and cut into bars.

## PINEAPPLE OATMEAL COOKIES

Lydia Wilcox

1/2 c. margarine or butter	1 c. sugar
1/4 tsp. cinnamon	1/8 tsp. nutmeg
1 egg (unbeaten)	1 tsp. vanilla
1/4 tsp. real lemon (optional)	1 c. or sm. can crushed pineapple
1 1/4 c. sifted flour	1/2 tsp. salt
1/2 tsp. soda	1/2 c. coconut
1 1/2 c. rolled oats (quick-cooking)	nuts (optional)

Cream sugar, spices, and margarine. Add unbeaten egg and beat. Stir in pineapple; add flour, soda, salt, and oatmeal and coconut. Drop by teaspoonful on greased cookie sheet and bake 375° for 12 minutes.

## PRAYER BARS

Gertrude Jackson

### 1ST LAYER:

1/2 c. butter (1 stick or 1/4 lb.)	4 T. cocoa
1/2 c. powdered sugar	1 slightly beaten egg
1 to 2 tsp. vanilla	2 c. graham cracker crumbs
1/2 to 1 c. coconut	1/2 c. chopped nuts

Melt over hot water the butter and cocoa. Remove from heat and add powdered sugar, egg, and vanilla; set aside. Mix together nuts, crumbs, and coconut. Add to first mixture and mix well. Press into bottom of 9 x 13-inch pan; chill.

(Continued Next Page)

## PRAYER BARS (Continued)

### 2ND LAYER:

1/2 c. butter	2 tsp. dry vanilla pudding mix
1 tsp. vanilla	2 c. powdered sugar
3 T. cream	

Blend well and spread over chilled first layer. Let chill well.

### 3RD LAYER:

1-9/4 oz. bar chocolate candy or 12 oz. pkg. chocolate chips. Melt chocolate and spread over top of 2nd layer and chill. Bring to room temperature when cutting into bars. Keep in refrigerator.

## PUMPKIN BARS

Diane Bruns

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

Beat together eggs, sugar, oil, and pumpkin until light and fluffy. Stir together flour, baking powder, cinnamon, salt, and soda. Add to pumpkin mixture and mix well. Spread batter in ungreased 1 x 10 x 15-inch baking pan. Bake 350° for 25 to 30 minutes. Cool and frost. Makes 2 dozen.

### FROSTING:

1-3 oz. pkg. cream cheese	1 tsp. vanilla
1/2 c. soft butter	2 c. powder sugar (sifted)

## PUMPKIN BARS

Jean Hermanstorfer

1 c. cooking oil	2 c. flour
2 c. sugar	2 tsp. baking powder
2 c. pumpkin	1 tsp. soda
4 eggs (slightly beaten)	1/2 tsp. salt
2 tsp. cinnamon	1/2 tsp. cloves

Mix oil, sugar, pumpkin, and eggs; add dry ingredients which have been sifted together. Bake 350° for 20 to 25 minutes on a jelly roll pan. When cool frost with icing below.

### ICING:

1-3 oz. pkg. cream cheese	1 T. cream or milk
1 tsp. vanilla	1 3/4 c. powdered sugar
3/4 stick margarine	

## PUMPKIN BARS

Alice Sherwood

2 c. flour  
2 tsp. baking powder  
1 tsp. soda  
1/2 tsp. salt  
2 tsp. cinnamon

2 c. sugar  
4 eggs  
2 c. mashed pumpkin  
1 c. oil  
chopped nuts

Sift dry ingredients together. Add slightly beaten eggs, pumpkin, and oil. Bake 350° for 25 minutes in 2 greased and floured 9 x 13-inch cake pans.

## PUMPKIN BARS AND FROSTING

Sharon Shettler

1 tsp. cinnamon  
1 can pumpkin  
4 eggs  
2 tsp. baking powder  
2 c. sugar  
2 c. flour

1/2 tsp. soda  
1 tsp. salt  
1 c. oil  
1/2 tsp. nutmeg  
1/4 tsp. cloves  
1/4 tsp. ginger

Mix together all ingredients and bake on greased cookie sheet at 350° for 15 to 20 minutes. Keep refrigerated.

### FROSTING:

1-3 oz. pkg. cream cheese (softened)  
1/3 c. soft oleo  
1 tsp. vanilla

1 1/2 c. powdered sugar  
1 T. milk

## PUMPKIN NUT BARS AND ORANGE FROSTING

Mary E. Kerber

1/2 c. shortening  
1 c. brown sugar (packed)  
2 eggs  
1 tsp. vanilla  
1/2 tsp. soda  
1/2 tsp. baking powder

1 c. flour  
1 tsp. cinnamon  
1/4 tsp. ginger  
1/4 tsp. nutmeg  
2/3 c. pumpkin  
1/2 c. chopped nuts

Combine all in large mixing bowl. Beat 2 minutes at medium speed. Fold in nuts, and spread evenly in a 2 x 9 x 13-inch pan. Bake 350° for 20 to 25 minutes. Spread with orange frosting.

### ORANGE FROSTING:

2 T. shortening  
1 1/2 c. powdered sugar  
Blend smooth. Makes 1 cup.

1 T. grated orange peel  
2 T. orange juice

## PUMPKIN PIE SQUARES

Marjorie Fabian

1 c. sifted flour  
1/2 c. quick cooking rolled oats  
1/2 c. brown sugar (packed)  
1/2 c. butter  
1-1 lb. can pumpkin (2 c.;  
1-13 1/2 oz. can evaporated milk  
2 eggs  
1/2 tsp. salt

3/4 c. sugar  
1 tsp. cinnamon  
1/2 tsp. ginger  
1/2 tsp. cloves  
1/2 c. chopped pecans  
1/2 c. brown sugar (packed)  
2 T. butter

Combine flour, oats, 1/2 c. brown sugar, and 1/2 c. butter in mixing bowl. Mix until crumbly. Press into ungreased 2 x 9 x 13-inch pan. Bake 350° for 15 minutes. Combine pumpkin, milk, eggs, sugar, salt, and spices in bowl and beat well. Pour into crust and bake 350° for 20 minutes. Combine pecans, 1/2 c. brown sugar and 2 T. butter; sprinkle over pumpkin filling. Return to oven and bake 15 to 20 minutes or until filling is set. Cool in pan and cut in 2-inch squares. Makes 2 dozen.

## QUICK BROWNIES

Nellie Strasser

1 c. brown sugar  
1/2 tsp. soda  
2 rounding T. cocoa  
1 egg  
1 tsp. vanilla

1 1/2 c. flour  
1/2 c. oil  
1/2 c. milk  
1/2 c. nuts (if desired)

Put in bowl and stir. I bake these on a cookie sheet in a moderate oven or 350°.

## RAISIN BARS

Donna Decker

1/4 c. sugar  
1 T. cornstarch  
1 c. water  
2 c. raisins  
1/2 c. butter

1 1/2 c. flour  
1/2 tsp. soda  
1/2 tsp. salt  
1 1/2 c. oatmeal  
1 c. brown sugar

In saucepan combine sugar and cornstarch; stir in water and raisins. Cook and stir over medium heat until thick and clear; set aside. In mixing bowl cream butter and brown sugar. Add flour, soda, and salt and mix well. Add oatmeal and 1 T. of water. Mix until crumbly. Firmly pat 1/2 of mixture in greased 9 x 13-inch pan. Spread with cooled raisin mixture. Stir 1 T. water to remaining crumbs. Spoon on top of filling and pat smooth. Bake 350° for 35 minutes. After done drizzle with frosting made with 1 c. powdered sugar, 1/4 tsp. cinnamon and enough milk to make a drizzle consistency.

## RAISIN BARS

Annie Dunnick

1/2 c. cut dates	1 3/4 c. flour
1 c. raisins	1/4 tsp. salt
1 c. water	1 tsp. soda
1/2 c. butter	1/2 tsp. nutmeg
1 c. sugar	1/2 c. coconut
1 egg beaten	1 tsp. cinnamon

Bring water just to a boil. Combine all ingredients and beat well. Bake 375° for 20 minutes in a 10 x 14-inch pan.

## RAISIN COOKIES

Lyda Rouw

2 sticks margarine	2 T. milk
2 c. sugar	1 tsp. vinegar
2 c. ground or chopped raisins	1 tsp. soda
2 3/4 c. flour	

Put milk and vinegar together. Cream oleo and sugar. Heat raisins for a few minutes - stirring constantly. Add milk and vinegar; stir then add soda and stir. Add flour, creamed oleo and sugar and mix well. Refrigerate until cool. Form into balls and flatten. Bake 350° for 8 to 10 minutes.

## RANGER COOKIES

May Smithart

1 c. shortening	1 tsp. salt
1 c. brown sugar	1 tsp. baking soda
1 c. white sugar	1/2 tsp. baking powder
2 eggs	1 c. oatmeal
1 tsp. vanilla	2 c. Rice Krispies
2 c. flour	1 c. shredded coconut

Cream shortening with brown and white sugar. Add eggs and vanilla and cream well. Sift flour with soda, salt, and baking powder. Combine oatmeal, Rice Krispies, and coconut. Fold dry ingredients into creamed mixture and mix well. Drop by teaspoonfuls onto greased cookie sheets. Bake 350° until cookies are lightly browned (10 to 12 minutes).

Don't tell me that worry doesn't do any good. I know better. The things I worry about don't happen.

The ornaments of a house are the friends who frequent it. - Emerson

## RANGER COOKIES

Grace Strupp

1 c. margarine	1/2 tsp. baking powder
1 c. white sugar	2 c. oatmeal (quick)
1 c. brown sugar	2 c. Rice Krispies
2 eggs	1 c. coconut
1 tsp. vanilla	1/2 c. nuts (optional)
2 c. flour	1 pkg. chocolate chips (optional)
1 tsp. soda	

Cream margarine, sugar, eggs, and vanilla. Fold in flour, soda, and baking powder sifted together. Add cereals and coconut; last nuts and chocolate chips. Drop by teaspoon on greased cookie sheet and bake 375° for 10 to 12 minutes.

## RITZ COOKIES

Edna Wemer

1 can Eagle Brand Milk	1 c. nuts
1 1/2 c. raisins or dates	

Cook above ingredients in a heavy pan or microwave until thick. Spread on Ritz crackers and bake 350° for about 10 minutes. When cool, frost with powdered sugar blended with Kahlua and butter or heat 2 T. water and 1 T. butter on top of stove until browned. Add one cup powdered sugar. Beat until spreading consistency.

## RITZ CRAX COOKIES

Mary Bruns

1 c. dates	1 c. Eagle Brand Milk
1/2 c. nuts	

Cook until thick (a few minutes on low heat). Spread mixture on Ritz cracker. Put on cookie sheet. Bake 350° for 8 minutes. Frost when cool with powdered sugar glaze. Makes a large batch and they freeze well.

## SANTA'S WHISKERS

Isabell Moore

1 c. oleo	1/2 c. chopped nuts
1 c. sugar	2 T. milk
2 1/2 c. flour	1 tsp. vanilla
3/4 c. coconut	3/4 c. chopped maraschino cherries

Mix all ingredients except coconut. Form dough into two rolls and roll in coconut. Chill well. Slice thin and bake 350° until light brown.

## SCHOOL BROWNIES

Leona Bensmiller

2 c. flour	1/4 c. plus 2 T. cocoa
2 c. sugar	1/2 c. buttermilk or sour milk
1/2 tsp. baking powder	1 tsp. soda
3/4 c. oil	1 tsp. vanilla
1 c. water	2 eggs

Mix and beat well the first 3 ingredients. In pan bring to a boil next 3 ingredients; pour into first mixture and beat well. Add milk, soda, vanilla, and eggs; mix. Pour into 2 greased cake pans and bake 350° for 15 minutes. This is a recipe used at South Elementary School when I was a cook there. It's been cut down, but still makes a bunch of brownies.

## SCHOOL KIDS FAVORITE SUGAR COOKIES

Leona Bensmiller

2 c. sugar	9 c. flour
2 c. powdered sugar	2 tsp. cream of tartar
2 c. margarine	2 tsp. soda
2 c. salad oil	2 tsp. vanilla
4 eggs	pinch salt

Mix first four ingredients. Add eggs, vanilla and beat; add remaining ingredients. Drop ball on sheet and press down with fork. This is cut down considerable from school recipe. These store well. I cut this down by 1/2 usually.

## SHEET BROWNIES

Avis M. Miller

2 c. sugar	1/2 c. buttermilk
2 c. flour	2 eggs (slightly beaten)
1 c. margarine	1 tsp. baking soda
1/4 c. cocoa	1 tsp. vanilla
1 c. water	

Combine sugar and flour in large bowl. Combine butter, cocoa, and water in saucepan and cook to boil. Pour over sugar and flour mixture and stir. Add buttermilk, eggs, soda, and vanilla. Pour into a 12 x 15-inch jelly roll pan or deep cookie sheet. Bake 400° for 20 minutes.

## CHOCOLATE ICING FOR SHEET BROWNIES

Avis M. Miller

1/2 c. butter	1 lb. powdered sugar
1/4 c. cocoa	1 tsp. vanilla
6 T. milk	1/2 to 1 c. nuts (chopped)

Combine butter, cocoa, and milk in saucepan. Cook to a boil. Remove from heat and add sugar, vanilla, and nuts; beat well by hand. Prepare 5 minutes before cake is done and spread on cake while hot.

## SHEET CAKE BROWNIES

Gertude Jackson

2 c. sugar	1 c. water
2 c. flour	2 eggs
1/2 c. butter	1 tsp. soda
3 1/2 T. cocoa	1/2 c. buttermilk
1/2 c. shortening	1 tsp. vanilla

Mix flour and sugar. Combine butter, cocoa, shortening, and water in a saucepan and boil. Pour over above dry ingredients and blend while still hot. Stir in eggs, soda, buttermilk, and vanilla. Bake in a greased large flat pan for 20 minutes at 400°.

### FROSTING:

1/2 c. butter	3 1/2 T. cocoa
1/2 c. milk	1 lb. powdered sugar
vanilla	

Mix ingredients for frosting all together and blend well. Pour frosting over hot cake.

## SOUTHERN CREAM COOKIES

Kathy Minks Foust

1 c. shortening	3 tsp. baking powder
2 c. sugar	1 tsp. salt
3 well beaten eggs	1/2 tsp. soda
1 tsp. vanilla	3 T. sugar
1 c. soured milk	1 tsp. cinnamon
5 c. flour	

Cream shortening and sugar; add eggs, vanilla, and sour cream or milk and mix well. Add salt, flour, baking powder, and soda and mix well. Drop from spoon onto greased pan. Grease the bottom of a small glass; dip into mixed sugar and cinnamon and press cookies flat. Bake 350° for 15 minutes. Makes 6 doz. soft cookies.

## SPECIAL K BARS

Mary Jones

1 c. white Karo	1/2 c. sugar
3/4 c. peanut butter	1-6 oz. pkg. chocolate chips
3 c. Special K cereal	1-6 oz. pkg. butterscotch chips

Bring syrup and sugar to full rolling boil; stir constantly. Remove from heat and add peanut butter. When blended add cereal and press into buttered 9 x 9-inch pan. Frost with melted chips.

## SPECIAL KRISPIE BARS

Mike Bruns

1 c. white syrup	3/4 c. peanut butter
1/2 c. sugar	3 c. Rice Krispie cereal
1-6 oz. pkg. chocolate chips	1-6 oz. pkg. butterscotch chips

Bring syrup and sugar to full rolling boil, stirring constantly. Remove from heat and add peanut butter. When blended, add cereal. Press into buttered 9 x 13-inch pan. Frost with melted chips.

## STIR -N- DROP SUGAR COOKIES

Avis Seaba

2 eggs (well beaten)	2 c. sifted flour
2/3 c. salad oil	2 tsp. baking powder
1 tsp. lemon flavoring	1/2 tsp. salt
2 tsp. vanilla	1/2 tsp. nutmeg
3/4 c. sugar	

Cream eggs, oil, vanilla, and sugar. Then add lemon flavoring. Sift together dry ingredients and stir into creamed mixture. Mix well and drop by spoonfuls onto cookie sheet; flatten with greased glass dipped in sugar and bake 375° for 8 to 10 minutes. Makes about 40 cookies.

## STRAWBERRY COOKIES

Katie Goeldner

1 c. sugar	1 1/2 c. chopped dates
5 T. butter	1 egg

Cook over low heat until thick. Add 2 1/2 c. Rice Krispies and 1 c. chopped nuts. When cool enough to handle shape into the form of a strawberry. Roll in red sugar and green sugar for the stem.

## SUGAR COOKIES

Carole Holm  
Lyda Rouw

1 c. powdered sugar	1 tsp. vanilla
1 c. white sugar	1 tsp. salt
1 c. oleo	1 tsp. soda
1 c. vegetable oil	4 c. flour
2 eggs (beaten)	

Cream together white sugar, and oleo; add powdered sugar and vegetable oil. Mix thoroughly and add eggs and vanilla. Then mix in flour, salt, and soda. Little at a time and stir. Drop on cookie sheet and depress lightly with spoon. Bake 350° for 12 to 15 minutes.

## SHEET CAKE BROWNIES

Gertude Jackson

2 c. sugar	1 c. water
2 c. flour	2 eggs
1/2 c. butter	1 tsp. soda
3 1/2 T. cocoa	1/2 c. buttermilk
1/2 c. shortening	1 tsp. vanilla

Mix flour and sugar. Combine butter, cocoa, shortening, and water in a saucepan and boil. Pour over above dry ingredients and blend while still hot. Stir in eggs, soda, buttermilk, and vanilla. Bake in a greased large flat pan for 20 minutes at 400°.

### FROSTING:

1/2 c. butter	3 1/2 T. cocoa
1/2 c. milk	1 lb. powdered sugar
vanilla	

Mix ingredients for frosting all together and blend well. Pour frosting over hot cake.

## SOUTHERN CREAM COOKIES

Kathy Minks Foust

1 c. shortening	3 tsp. baking powder
2 c. sugar	1 tsp. salt
3 well beaten eggs	1/2 tsp. soda
1 tsp. vanilla	3 T. sugar
1 c. soured milk	1 tsp. cinnamon
5 c. flour	

Cream shortening and sugar; add eggs, vanilla, and sour cream or milk and mix well. Add salt, flour, baking powder, and soda and mix well. Drop from spoon onto greased pan. Grease the bottom of a small glass; dip into mixed sugar and cinnamon and press cookies flat. Bake 350° for 15 minutes. Makes 6 doz. soft cookies.

## SPECIAL K BARS

Mary Jones

1 c. white Karo	1/2 c. sugar
3/4 c. peanut butter	1-6 oz. pkg. chocolate chips
3 c. Special K cereal	1-6 oz. pkg. butterscotch chips
Bring syrup and sugar to full rolling boil; stir constantly. Remove from heat and add peanut butter. When blended add cereal and press into buttered 9 x 9-inch pan. Frost with melted chips.	

## SPECIAL KRISPIE BARS

Mike Bruns

## STIR -N- DROP SUGAR COOKIES

## Avis Seaba

2 eggs (well beaten)	2 c. sifted flour
2/3 c. salad oil	2 tsp. baking powder
1 tsp. lemon flavoring	1/2 tsp. salt
2 tsp. vanilla	1/2 tsp. nutmeg
3/4 c. sugar	

Cream eggs, oil, vanilla, and sugar. Then add lemon flavoring. Sift together dry ingredients and stir into creamed mixture. Mix well and drop by spoonfuls onto cookie sheet; flatten with greased glass dipped in sugar and bake 375° for 8 to 10 minutes. Makes about 40 cookies.

## STRAWBERRY COOKIES

Katie Goeldner

1 c. sugar 1½ c. chopped dates  
5 T. butter 1 egg  
Cook over low heat until thick. Add 2½ c. Rice Krispies and 1 c. chopped nuts.  
When cool enough to handle shape into the form of a strawberry. Roll in red sugar  
and green sugar for the stem.

## SUGAR COOKIES

Carole Holm  
Lyda Rouw

1 c. powdered sugar	1 tsp. vanilla
1 c. white sugar	1 tsp. salt
1 c. oleo	1 tsp. soda
1 c. vegetable oil	4 c. flour
2 eggs (beaten)	

Cream together white sugar, and oleo; add powdered sugar and vegetable oil. Mix thoroughly and add eggs and vanilla. Then mix in flour, salt, and soda. Little at a time and stir. Drop on cookie sheet and depress lightly with spoon. Bake 350° for 12 to 15 minutes.

## SUGAR COOKIES

Katharine Northup  
Jean Bruns

1 c. granulated sugar	2 tsp. vanilla
1 c. powdered sugar	1 tsp. cream of tartar
1 c. margarine	1 tsp. soda
1 c. oil	5 1/4 c. flour
2 eggs (well beaten)	

Cream sugars with margarine. Stir in oil, well beaten egg, and vanilla. Mix dry ingredients and blend in. Refrigerate overnight or at least 2 hours. Form into balls and dip in granulated sugar. Flatten with bottom of glass or fork or cookie press. Bake 350° until edge is slightly browned about 10 minutes.

## SUGAR COOKIES

Madeline Fulton

1 c. granulated sugar	2 eggs
1 c. powdered sugar	4 1/2 c. flour
1 c. margarine	1 tsp. soda
1 c. oil	1 tsp. cream of tartar
1 tsp. vanilla	

Combine first four ingredients and beat well; add eggs and beat again. Add remaining ingredients and mix well. Drop by small balls of dough on cookie sheets and flatten slightly with fork. Bake 375° for 10 to 12 minutes.

## SUGAR COOKIES

Sally Dunlap

2 c. all-purpose flour	1 c. sugar
1/2 tsp. baking soda	1 eggs (separated)
1/2 tsp. salt	1/2 c. buttermilk or sour milk
1/2 c. soft shortening	1/2 tsp. vanilla

Sift flour, soda, and salt together. Mix sugar, shortening and egg yolk until fluffy; blend into flour mixture, alternately with buttermilk. Add vanilla; fold in egg white, (beaten stiff). Drop 3 inches apart by rounded tablespoonfuls onto greased sheet. Flatten with spatula to 1/2-inch thickness; sprinkle with sugar, if desired. Bake 375° until browned, about 20 minutes. Cookies are soft. Yield: 1 1/2 dozen.

## SURPRISE BARS

May E. Smithart

2 eggs	1/4 tsp. salt
3/4 c. flour	1 tsp. baking powder
3/4 c. sugar	1 tsp. vanilla
2 T. cocoa	1/2 c. chopped nuts
1/2 c. shortening	

(Continued Next Page)

## SURPRISE BARS (Continued)

Sift flour, baking powder, salt, cocoa together; cream shortening. Add sugar, eggs, vanilla and mix well. Add dry ingredients and nuts and mix. Bake in 12 x 18-inch pan about 25 minutes at 350°. Cover baked bars with 12 marshmallows (halved) and return to oven for 3 minutes or until soft. Cool and frost with the following:

### FROSTING:

1 c. sugar	1 sq. chocolate
1/4 c. shortening	1/3 c. milk
	pinch salt

Boil for 1 1/2 minutes. Beat until like cream and spread on the softened marshmallows.

## SUNSHINE BARS

Ann Mackey

1 c. flour	2 eggs (beaten)
1/4 c. powdered sugar	1 c. sugar
1/2 c. margarine	2 T. lemon juice (some rind)
2 T. flour	1/2 tsp. baking powder

Mix flour, sugar, and margarine together and pat into a 9 x 11-inch pan and bake 350° for 13 minutes. Beat eggs and add rest of ingredients; pour over first mixture, (after it has baked 12 minutes). Bake the two layers for 25 minutes at 350°. Cool and dust with powdered sugar.

## TOFFEE BARS

Lena Boehm

1 c. sugar	1 egg yolk
1 c. butter (1/2 margarine)	1 tsp. vanilla
1/4 tsp. salt	2 c. flour

Beat first three ingredients until creamy. Add egg yolk and vanilla; beat until smooth. Mix in flour. Oil a 10 x 15-inch cookie sheet. Press dough evenly into pan. Beat egg white until frothy. Smear on top with fingers. Sprinkle on 1 c. chopped pecans; press into dough. Bake 300° for 45 minutes. Cut while hot.

## TURTLE COOKIES OR WAFFLE COOKIES

Nellie Strasser

2 sq. chocolate	1/3 c. shortening
2 eggs (beaten)	3/4 c. sugar
1 c. flour	1/2 tsp. soda

Melt shortening and chocolate and cool. Add flour, soda, and sugar to the beaten eggs. Blend in the chocolate mixture. Drop by teaspoonfuls on to heated waffle iron and bake 1 minutes. If you use your imagination they will look like turtles. Frost with chocolate frosting. Nice during hot weather.

## WAFFLE IRON CHOCOLATE COOKIES

Sharon Wilkins

1 c. oleo

1/2 c. cocoa

1 1/2 c. sugar

1 tsp. vanilla

4 eggs

1/2 tsp. salt

2 c. flour

Cream together oleo, sugar, and eggs. Add rest of the ingredients. Drop on waffle iron (medium heat) for one minute, with lid closed. Frost with vanilla or chocolate frosting.

## ZUCCHINI COOKIES

May E. Smithart

2 eggs (lightly beaten)

1/2 tsp. salt

1 1/2 c. sugar

1 1/2 c. grated zucchini or apples

3/4 c. cooking oil

1 tsp. vanilla flavoring

3 c. flour

1 tsp. burnt sugar flavoring

1 tsp. baking powder

1/2 c. chopped nuts

1/2 tsp. soda

Beat egg lightly; add sugar and mix well. Stir in oil. Comine dry ingredients; mix part of dry ingredients with zucchini or apple. Add to the egg and sugar mixture and chill. Drop by teaspoon on cookie sheet. Bake 350° for 12 minutes until brown on edges. Do not over bake.

## COCONUT BARS

Lura Renner

1/2 c. butter

3 T. flour

1/2 c. brown sugar

1/2 tsp. baking powder

1 c. flour

2 T. butter

1 c. brown sugar

1 1/2 c. shredded coconut

2 beaten eggs

1/2 c. nutmeats

1 tsp. vanilla

Mix 1/2 c. butter, 1/2 c. brown sugar and 1 c. flour together in press onto bottom of a 9-inch square pan. Bake 350° for 10 minutes and watch carefully. Mix rest of ingredients and spread over first part. Bake 350° for 25 minutes or longer. Let cool and cut into squares.

## APPLE BARS

LaVera Bruns

2½ c. flour	¾ c. Corn Flakes (crushed)
1 tsp. salt	4 or 5 c. chopped apples
1 T. sugar	1 c. sugar
1 c. shortening	1 tsp. cinnamon

1 egg yolk (plus milk to make ⅔ c.)

Mix first 5 ingredients and divide in half. Roll ½ and put in jelly roll pan. Crush Corn Flakes and sprinkle over crust. Put layer of apples, sugar, and cinnamon on top. Roll other half of dough and place on top. Beat the one egg white and spread on top. Bake 350° for 1 hour. While hot glaze with powdered sugar icing.

## APPLE DUMPLINGS

LaVera Bruns

2 c. flour	¾ c. shortening
2 tsp. baking powder	¼ c. milk
1 tsp. salt	4 c. apples (sliced)

### SYRUP:

2 c. sugar	1/4 c. butter
2 c. water	

Mix flour, baking powder, salt, milk, and shortening. Roll dough out and cut in squares. Put apples on squares and fold dough over apples and put in baking pan. At this point you can freeze them. When you want to bake them take from freezer and pour syrup mixture over dumplings and bake 375° for 40 minutes.

## APPLE FRITTER

May E. Smithart

apples (peeled)	1 c. sugar
½ c. sugar	1 c. flour
1 c. water	2 tsp. baking powder
1 egg (well beaten)	½ c. boiling water

Peel apples and slice with ½ c. sugar and water. Set on low to warm while mixing the batter. Mix together other ingredients and pour over apples. Bake until a golden brown in a 350° oven. (peaches are good instead of apples.)

A wish is a desire without any attempt to attain its end.

## APPLE RUM DUM

Ann L. Mackey

1 c. sugar	3/4 tsp. cinnamon
1/4 c. margarine	2 c. finely diced peeled apples
1 egg	1/2 c. nuts
1 c. flour	

### SAUCE:

1/2 c. white sugar	1/2 c. half-half
1/2 c. brown sugar	1/2 tsp. rum flavoring
1/4 c. margarine	

Cream sugar and margarine; add egg. Sift in dry ingredients and stir in apples and nuts. Let sit a minute or two before spreading into greased 9-inch pan. Bake 350° for 45 minutes. Cut into squares and top with warm sauce. For sauce, combine ingredients and bring to a boil. Reheat when ready to serve over cold or warm cake.

## APRICOT DESSERT

LaVera Bruns

1 small can crushed pineapple	1 lg. jar tapico & apricot baby food
3/4 c. sugar	1-8 oz. Cool Whip
1 small box apricot jello	1 pkg. instant vanilla pudding
1-8 oz. pkg. cream cheese	

Bring pineapple, sugar, and jello to a rolling boil; set aside and let cool. Mix baby food and cream cheese together then add vanilla pudding. Fold in Cool Whip and let stand overnight in refrigerator.

## BAKED CUSTARD

May E. Smithart

1 1/3 c. milk	1/4 tsp. salt
1/4 c. sugar	1/2 tsp. vanilla
3 eggs	nutmeg

Combine all ingredients except nutmeg in a 4 cup measure. Beat well with rotary beater and pour into baking dish. Sprinkle with nutmeg. Microwave on defrost for 20 minutes or until knife inserted near center comes out clean. Let stand 5 minutes before serving.

## BANANA SPLIT DESSERT

Leona Bensmiller

Mix and pat into a 9 x 13-inch pan: 2 c. graham cracker crumbs and 1 stick soft oleo. beat 2 eggs, 1 stick oleo, and 2 c. powdered sugar no less than 15 minutes, spread over crumbs. Slice 5 bananas on top; add 1 #2 can crushed pineapple (drained) on top of bananas. Spread 1 large Cool Whip over this. Cut 1 jar maraschino cherries (drained & dried) or drizzle chocolate syrup on top. Sprinkle on top 1 c. nuts if desired. Refrigerate 24 hours before servings.

# DESSERTS





## BANANA SPLIT DESSERT

Roseanna Burdine

graham cracker crust

3 large bananas

1 c. chocolate chips

1/2 gallon Neapolitan ice cream

1/2 c. butter or margarine

1 1/2 c. evaporated milk

2 c. powdered sugar

1/2 tsp. burnt sugar flavoring

1 tsp. vanilla

Put graham cracker crust into a 9 x 13-inch pan and put into refrigerator to get firm. In top of double boiler, combine chocolate chips, margarine, powdered sugar, milk, and flavorings. Cook, stirring often for 8 minutes after chips are melted; cool. Slice bananas and make a solid layer on graham cracker crust. Then spread ice cream that has been cut in slices; fill in all corners. Pour cold chocolate sauce over this and freeze.

## BANANA SPLIT DESSERT

Marjorie Fabian

graham cracker crust

chocolate sauce

1/2 gallon Neapolitan ice cream

Cool Whip

2 to 3 bananas

### CHOCOLATE SAUCE:

1-12 oz. pkg. chocolate chips

2 c. powdered sugar

1/2 c. evaporated milk

For chocolate sauce, cook the chips, milk, and sugar until thick and smooth; cool. Place graham cracker crust in bottom of a 8 x 10-inch pan. Put ice cream over this. Then crush the bananas and put over the ice cream. Put the cooled chocolate syrup over the bananas and the Cool Whip over the syrup. Then sprinkle a few cracker crumbs over the top. Freeze until ready to serve.

## BANANA SPLIT DESSERT

Sharman Neece

1/2 c. oleo (melted)

1-20 oz. can crushed pineapple

2 c. crushed graham crackers

4 bananas (sliced)

2 eggs

1-9 oz. carton whipped topping

2 c. powdered sugar

1/2 c. pecans

3/4 c. margarine

1-4 oz. jar maraschino cherries

1 tsp. vanilla

Combine 1/2 c. oleo and crushed graham crackers. Press into a 9 x 13-inch cake pan, for the crust. Beat eggs until light; add powdered sugar, margarine, and vanilla. Beat for 5 minutes. Spread over crumbs and chill for 30 minutes. Spread drained pineapple over the cream mixture, arrange bananas over pineapple. Cover with whipped topping and sprinkle with nuts. Cover and refrigerate overnight. Garnish with drained cherries.

## BLUEBERRY DESSERT

Sharon Shettler

1 pkg. yellow Jiffy cake mix

1 can blueberry pie filling

1 pkg. instant vanilla pudding mix

1-8 oz. pkg. cream cheese

1-9 oz. carton Cool Whip

2 c. milk

Prepare cake following directions on box. Put into greased 9 x 13-inch pan and bake for 10 minutes. Have cheese at room temperature. Add 2 cups milk to cheese and also add pudding mix. Continue beating until pudding thickens. Spread onto cooled cake. Spoon blueberry pie filling over pudding layer carefully. Then spread Cool Whip over all and refrigerate.

## BREAD PUDDING

Bonnie Mertz

2 eggs (slightly beaten)

1/4 tsp. salt

1/4 tsp. nutmeg

1/2 c. sugar

2 to 4 slices bread (cubed)

2 c. milk

1/2 tsp. vanilla

Combine all ingredients and pour into greased casserole (1 1/2 qt. - 2 qt.). Bake 325° for 1 hour or until knife inserted comes out clean.

## CAMPER'S DESSERT

Gertrude Jackson

1 can apricot pie filling

1 tall can pineapple tidbits (drained)

1 c. miniature marshmallows

1 c. coconut

Mix all together.

## CHEESE APPLE CRISP

Margaret Bruns

4 c. sliced, pared apples

1/3 c. sugar

cinnamon

1/2 c. flour

3/4 to 1 c. shredded cheddar cheese

1/4 tsp. salt

1/3 c. firmly packed brown sugar

1/4 c. softened butter or margarine

Place apples in bottom of greased 8-inch square pan. Sprinkle with cinnamon. Then top with shredded cheese. In small bowl combine dry ingredients and cut in shortening until mixture resembles coarse crumbs. Sprinkle mixture over cheese. Bake 350° for 50 to 60 minutes or until golden brown.

## CHERRY CHEESE DESSERT

Aneita Wheeler

(Mary Bruns's sister)

Blend together, 1-8 oz. pkg. cream cheese, 1/2 c. sugar, 1 egg, almond or vanilla flavoring. Drop 1 vanilla wafer in bottom of muffin cup and cover with cream cheese mixture. Bake 350° for 17 minutes (don't overbake). Will puff up then drop back; cool. Top with cherry pie filling and Cool Whip.

## CHERRY DELIGHT

Bonnie Strobel

18 graham crackers (crushed)

1/3 c. sugar

1/2 c. melted butter

1-8 oz. pkg. cream cheese

Mix and press into cake pan the first 3 ingredients. Cream together cream cheese, vanilla, powdered sugar, and Dream Whip (whipped). Spread over graham cracker mixture and top with can of cherry pie filling; chill and serve.

1 tsp. vanilla

1 c. powdered sugar

1 pkg. Dream Whip (whipped)

1 can cherry pie filling

## CHERRY DESSERT

Crystal Stoner

1 pkg. graham crackers

1 c. whipped cream

1-8 oz. pkg. cream cheese

1 can cherry pie filling

1/2 c. powdered sugar

1/4 c. oleo (melted)

Crush crackers and blend with melted oleo; put into bottom of a 9 x 13-inch pan.

Mix cream cheese, powdered sugar, and whipped cream and put on top of first layer. Top with cherry pie filling.

## CHERRY RICE BAVARIAN

Donna Decker

1-1 lb. can dark pitted cherries

1 c. Squirt

1/3 c. sugar

1 T. lemon juice

1 envelope unflavored gelatin

1 1/2 c. cooked rice

dash of salt

1 c. whipping cream

Drain cherries, (reserving 1/2 c. juice); halve the cherries. In saucepan, combine sugar, gelatin, and salt. Add reserved juice and heat until gelatin dissolves; cool. Stir in Squirt, lemon juice, and cooked rice. Chill until partially set. Whip cream until soft peaks form. Fold whipped cream and cherries into gelatin mixture. Pour into 6 cup mold and chill until set. To serve, unmold onto serving plate. Garnish with whipped cream and cherries if desired.

## CHOCOLATE AND ANGEL FOOD DESSERT

Donna Decker

1 angel food cake

3 eggs (separated)

12 oz. pkg. chocolate chips

2 pkg. Dream Whip

2 T. sugar

Melt chocolate chips in double boiler. Slightly beat egg yolks and sugar; add to melted chocolate chips and cook until well mixed. Remove from heat and add stiffly beaten egg whites. Cool to room temperature. Butter large glass cake pan. Break angel food cake into small pieces. Whip cream per package directions; add 1/2 to chocolate mixture. Put a little of chocolate in bottom of pan then add cake pieces. Put remaining chocolate over top of cake and then add rest of Cool Whip to top. If desired sprinkle nuts on top and refrigerate for 2 hours.

## CHOCOLATE ECLAIR DESSERT

Joni Downing

graham crackers  
2 pkg. vanilla instant pudding

3 c. milk  
1-9 oz. carton Cool Whip

### FROSTING:

2 T. soft margarine  
3 T. milk  
2 oz. liquid chocolate

2 T. white Karo syrup  
1 tsp. vanilla  
1½ c. powdered sugar

Line the bottom of a 9 x 13-inch pan with whole graham crackers. Mix two packages vanilla pudding with 3 c. of milk and beat; add the Cool Whip. Pour half of this mixture over the crackers; add another layer of whole graham crackers. Pour remaining half of pudding mixture over and top with another layer of graham crackers. Mix the frosting ingredients together and spread over the top layer of graham crackers. Refrigerate 24 hours before serving.

## CREAM PUFFS

Mary Bruns

½ c. butter  
1 c. flour

1 c. boiling water  
4 eggs

Place butter and water in a pan on the stove; as soon as butter is melted, add the flour all at once. Stir until well mixed. Keep stirring until it forms a ball and leaves the side of the pan. Set aside to cool (do not let get cold, just cool). Add 1 egg at a time, beating the batter well each time. Drop mixture in oiled muffin tins and bake in moderate oven 350° for 40 to 50 minutes. After cool fill with pudding (not instant kind).

## DANISH YARD STICK

Mary Bruns

4 c. flour  
½ tsp. salt  
2 eggs (beaten)  
½ c. warm water

½ c. sugar  
3 sticks margarine  
1 pkg. active dry yeast

### FILLING:

1 c. brown sugar  
1 tsp. vanilla

1 stick margarine or butter

Blend the flour, salt, sugar, and margarine like a pie crust until very fine. Add eggs and yeast dissolved in the warm water. Mix well and store in refrigerator to chill. Mix filling together. Roll crust dough out like pie crust, spread on filling and fold over three times. Bake 350° for 20 to 30 minutes; frost.

## DATE PUDDING

Bernadeen Bruns

### PART I

1 c. boiling water	$\frac{3}{4}$ lb. dates (chopped)
1 tsp. soda	

### PART II

1 c. sugar	1 T. shortening
1 egg	

Put ingredients of part I into bowl and let stand while mixing part II. Mix ingredients of part II well and add part I. Add 1½ c. flour, ½ tsp. baking powder, and dash of salt. Bake 375° until test done. Cover while still warm with part III.

### PART III

$\frac{3}{4}$ lb. or more of dates	$\frac{3}{4}$ c. water
½ c. sugar	½ c. chopped nuts

Simmer to paste and spread on cake. Serve with ice cream or whipped cream.

## DATE PUDDING

Gertrude Jackson

½ lb. dates (cut fine)	$\frac{1}{2}$ tsp. soda
1 c. hot water	$\frac{1}{2}$ c. nuts
1 c. sugar	1 tsp. baking powder
1½ c. flour	1 T. butter

Cover dates with hot water and let stand. Mix rest of ingredients with dates. Pour in a 9 x 9-inch pan. Bake 350° for 30 minutes. While pudding is baking: cut up ½ lb. dates, ½ c. nuts, 1 c. sugar, and  $\frac{3}{4}$  c. boiling water. Cool until thickened. Pour over cake as it comes from the oven.

## DIET STRAWBERRY BLITZ

Marjorie Fabian

½ c. low fat unflavored yogurt	1 T. wheat germ
1/8 c. water	$\frac{1}{4}$ tsp. lemon juice (optional)
1 c. fresh or frozen unsweetened fruit	1/8 tsp. cinnamon
½ small banana	artifical sweetner

Put all ingredients in blender and blend thoroughly. Drink immediately or put in refrigerator. (200 calories).

Why is it opportunities book bigger going than coming.

4 eggs  
2 c. sugar  
salt  
2 tsp. baking powder  
2 T. flour

1/2 to 1 lb. dates  
1 pkg. miniature marshmallows  
1 qt. whipping cream  
1 pkg. pecans

Beat egg whites until stiff. Sift dry ingredients and fold in; add egg yolks. Add dates and part of nuts. Pour on greased lined cookie sheet. Bake 350° until light brown and crisp. May take quite a while. When cool, whip cream until stiff. Break up baked mixture in little pieces. Add to cream, stirring continuously. Add miniature marshmallows and rest of nuts. Keep very cold until serving time. Very good!

**EASY CHERRY-TOPPED DESSERT**

Edna Wemer

14 whole graham crackers  
1 pkg. (6 serving size) vanilla instant pudding mix)

1 c. thawed non-dairy whipped topping  
1-21 oz. can cherry pie filling

Line a 9-inch square pan with whole graham crackers, breaking crackers if necessary to fill pan. Combine pudding mix and milk in bowl. Beat slowly with rotary or electric mixer until blended, (about two minutes). Let stand for 5 minutes; blend in whipped topping. Spread half the mixture over crackers. Add another layer of crackers and top with remaining pudding mixture and remaining crackers. Top with cherry pie filling. Chill three hours.

**EVERYMAN'S DESSERT**

Nell Rainwater

1 c. flour  
1 c. coconut  
1/4 c. brown sugar  
1 stick butter

1 small pkg. slivered almonds  
2 envelopes Dream Whip  
2 pkg. vanilla instant pudding  
3 scant cups milk

Mix flour, coconut, brown sugar, and butter. Put in 9 x 13-inch pan for 30 to 35 minutes at 350°, stir every 10 minutes or so, until crispy, don't let it become too brown. Take out 1 c. and pat remaining mixture down in a 9 x 13-inch pan for crust. Mix 2 envelopes Dream Whip as directed on package. Mix packages of vanilla instant pudding as directed on package, mix with 3 c. milk, do this before pudding sets up; pour over crust. Sprinkle over remaining mixture and chill.

**BUTTERSCOTCH SAUCE**

Lura Renner

2 c. packed brown sugar  
3/4 c. milk  
1/4 tsp. salt

1/2 c. corn syrup  
1/3 c. butter

Combine all ingredients and cook rapidly for 3 minutes; let cool. Makes 2 cups. Delicious over ice cream, angel food cake and in malts.

## FANCY DESSERT

Roseanna Burdine

### 1ST LAYER:

1 c. flour 1/2 c. nuts

1/2 c. margarine

### 2ND LAYER:

1-8 oz. pkg. cream cheese 2 c. whipped topping

1 c. powdered sugar

### 3RD LAYER:

2 pkg. of instant chocolate pudding  
(dark and sweet) 3 c. milk

1st layer: mix and press into a 9 x 13-inch pan. Bake 350° for 15 minutes; cool.

2nd layer: blend and spread over 1st layer.

3rd layer: combine pudding mix and milk and beat until thick, spread over 2nd layer. Top with Cool Whip and chill.

## FREEZER ICE CREAM

Dorothy Samuels

Beat 5 or 6 eggs with a pinch of salt. Add 3 c. sugar and 3 T. vanilla. Add 1 pint heavy cream and beat. Put in freezer (1 1/2 gallon), and add milk to 2/3 full.

## FROSTED CREAMS

May E. Smithart

1 1/2 c. sugar 3/4 c. shortening

2 1/2 c. flour 1 tsp. cinnamon

1 heaping tsp. cocoa 2 eggs (well beaten)

Boil 1 c. raisins in enough water to make 1 c. liquid. Add 1 tsp. soda in the hot liquid; add a pinch of salt and mix together. Bake 350° on a cookie sheet until done.

## FRUIT COBBLER

Sharon Shettler

1/2 c. butter 1/4 tsp. salt

1 c. flour 3/4 c. milk

1 c. sugar 2 or 3 c. fresh fruit

2 tsp. baking powder

Melt butter in baking dish. Mix rest of ingredients together and pour in dish over butter; do not stir. Pour fruit over batter; do not stir. Bake 350° for 45 to 60 minutes.

It is better to look ahead and prepare than to look back and regret.



## GINGERBREAD

Grace Strupp

2 eggs	2½ c. flour
1 c. sugar	¼ tsp. salt
1 c. molasses	1 tsp. ginger (I omit)
½ c. lukewarm water	1 tsp. cinnamon
3 tsp. soda	1 c. melted margarine
1 c. boiling water	

Cream eggs and sugar; add molasses. Add the lukewarm water and soda dissolved together. Add flour, salt, and spices. Last, add melted margarine and then boiling water. Bake 350° in a 9 x 13-inch greased pan for 30 minutes.

## HOMEMADE ICE CREAM

Anna May Reber

4 eggs	1 pkg. instant pudding (whatever flavor you desire)
¼ tsp. salt	
1½ c. sugar	1 (8 or 9 oz.) carton frozen whipped
2 qt. milk	topping (thawed)

Beat eggs well with salt and sugar, then add pudding mix and about 1 c. milk and mix well. Mix in the topping and remaining milk. Place in freezer container and freeze in either manual or electric ice cream freezer. (I especially like using butter-pecan flavored pudding mix - if you use the larger pkg. of pudding mix cut down on the sugar to one cup.)

## HOMEMADE ICE CREAM

Dorothy Cassens

½ gallon milk	2¼ c. sugar
2 cans canned milk	4½ tsp. vanilla
4 eggs (well beaten)	½ tsp. salt

Mix all ingredients and put in gallon freezer and freeze.

## HOMEMADE ICE CREAM

Linda James

4 eggs	½ tsp. lemon flavoring
2 c. sugar	milk
2 tsp. vanilla	1 pt. cream

Beat 4 eggs thoroughly. Gradually beat in sugar; add vanilla, lemon flavoring, and cream. Pour into ice cream freezer. Fill up with milk and freeze.

## HOMEMADE ICE CREAM

Sandra Shettler

3 c. sugar

1 qt. cream

5 eggs

1 T. vanilla

1 qt. milk

Mix sugar and eggs together; add 1 qt. milk. Cook until it bubbles, stirring all the time. Pour into ice cream can and add 1 quart cream, fill with milk to line. Add 1 T. vanilla; cool. To make chocolate ice cream, add 4 T. cocoa to first two ingredients.

## HOT FUDGE SAUCE

Sharon Wilkins

3/4 c. sugar

2/3 c. evaporated milk

1/4 c. cocoa

2 tsp. butter or oleo

1/4 c. water

1 tsp. vanilla

In 1 quart saucepan, combine sugar, cocoa, and gradually add water. Bring to a boil. Add evaporated milk and boil about 5 minutes, stirring occasionally. Add butter and vanilla. Stir until butter melts.

## ICE CREAM DESSERT

Gertrude Jackson

2 c. crushed Rice Chex

3/4 c. brown sugar

1 c. shredded coconut

1/2 c. melted butter

1/2 c. nuts (chopped)

1/2 gallon softened ice cream

Stir butter, brown sugar together; add Rice Chex, coconut, and nuts. Put 2/3 of mixture in bottom of buttered 8 x 12-inch pan. Pour in softened ice cream and spread. Put rest of dry mixture on top of ice cream. Place in freezer to harden.

## ICE CREAM FREEZE

Sandra Smithart

2 c. Rice Chex cereal

1/2 c. chopped nuts

1 c. flaked coconut

2/3 c. brown sugar

1/2 gallon ice cream (maple nut)

Crumb cereal coarsely and add remaining ingredients except ice cream. Sprinkle 2/3 of this in a 9 x 13-inch pan. Soften ice cream and beat it smooth. Spoon over mixture in pan and top with remaining crumbled mixture; freeze.

When you get to the end of your rope, tie a knot in it and hang on.

## ICE CREAM DESSERT

Alaine McElroy

1/2 gallon vanilla or  
butter brickle ice cream  
2 1/2 c. Rice Chex (crushed)  
1 c. brown sugar

1/2 c. chopped nuts  
1/2 c. flaked coconut  
1 stick margarine (melted)

Mix all ingredients, except ice cream together. Spread half of mixture in bottom of a 9 x 13-inch pan. Put in softened ice cream and then cover with the other half of the mixture. Place in freezer. To serve, cut in slices.

## KNOTT'S BERRY FARM RHUBARB

Mona Goeldner

1 lb. rhubarb  
2 1/4 c. water

1 1/2 c. sugar

Wash rhubarb and cut in 1-inch pieces. Add water and sugar. Cook in open kettle 1 to 2 minutes after it boils. Do not cover; cool.

## LEMON SHERBET

Sally Dunlap

3 lemons  
2 1/2 c. sugar  
1 T. water

1 pt. milk  
1 pt. cream (whipped)

(1 lemon equals 3 to 4 T. of juice.) Let lemon juice and sugar set for 1 few hours stirring occasionally. Then add milk and whipped cream. Freeze; stir once in freezing.

## MARY SEARS' PUDDING

Mary Sears

1 c. chopped dates  
1 c. brown sugar  
1 pkg. vanilla pudding (not instant)

1 c. chopped nuts  
1 tsp. vanilla  
2 c. water

Mix together and put in a 9 x 9-inch baking dish. Bake 350° for 35 minutes. Stir occasionally. Serve with whipped topping. Very rich.

## ORANGE SHERBERT DESSERT

Jennie Redlinger

2 pkg. orange jello  
2 1/2 c. hot water  
1 lg. container Cool Whip

1 pt. orange sherbert  
1 can mandarin oranges

Dissolve jello in hot water. Let set until it starts to congeal. Beat with electric beater until foamy. Add rest of ingredients and put in refrigerator to cool.

## OREO DESSERT

Mary Fabian

1 pkg. oreos	1 can fruit cocktail
1 box orange or lemon jello	$\frac{3}{4}$ c. sliced bananas
1 medium container Cool Whip	1½ c. mini-marshmallows
Make jello and refrigerate until firm enough to whip. Whip it and mix in the Cool Whip. Stir in the fruit cocktail, bananas, and marshmallows. Crush cookies putting ½ in the bottom of a cake pan. Put jello mixture on top then add the remaining oreos on top of that.	

## OZARK PUDDING

Ann L. Mackey

½ c. flour	½ c. nuts
1¼ tsp. baking powder	(I prefer black walnuts)
¼ tsp. salt	1 egg
1 tsp. vanilla	3 medium apples (chopped)
Sift flour, baking powder, and salt. Beat egg, brown sugar, and vanilla together vigorously. Combine all ingredients. Spoon in 8-inch buttered baking dish. Bake 350° for 25 to 30 minutes. Serve with whip topping.	

## PACIFIC GINGER TORTE

Margaret Bruns

1 can (1 lb. 4 oz.) crushed pineapple	¼ c. powdered sugar
1-14 oz. pkg. gingerbread mix	1 tsp. vanilla
½ c. dairy sour cream	½ c. chopped walnuts
1 large banana sliced	2 T. lemon juice
1 c. whipping cream	
Drain pineapple, reserving ½ c. syrup. Blend reserve syrup into gingerbread mix; beat in sour cream. Pour into 2 greased 8-inch round cake pans. Bake in preheated oven (350°) for 20 to 25 minutes until tests done. Turn out onto wire racks to cool. Meanwhile slice banana into lemon juice and toss to coat each slice well. Whip cream with sugar and vanilla until stiff. Place one large gingerbread on serving plate. Spread with half of whipped cream. Arrange banana slices around edge. Spoon half of drained pineapple into center. Top with remaining gingerbread layer. Spread with remaining whipped cream. Ring edge with walnuts. Spoon remaining pineapple into center.	

Happiness is like jam. You can't spread even a little without getting a little on yourself.

## PARTY DESSERT

Gertrude Jackson

12 graham crackers (crushed)

1 stick of margarine

3 Heath candy bars

1 qt. butter brickle ice cream (softened)

Mix cracker crumbs and margarine and pat into a 9 x 13-inch pan. Beat pudding and milk together for 2 minutes. Mix in softened ice cream. Pour over first mixture. Top with Dream Whip. Crush candy bars and sprinkle on top and freeze.

12 soda crackers (crushed)

2 pkg. instant vanilla pudding

2 c. milk

Dream Whip

## PEACH DESSERT

Lori Alderson

1 lg. can sliced peaches (undrained)

1 stick oleo (melted)

1 butter brickle cake mix

Put peaches in a 9 x 13-inch cake pan. Sprinkle cake mix over peaches. Drizzle melted oleo over the top. Add nuts if desired. Bake 350° for 30 to 45 minutes.

## PEPPERMINT ICE CREAM

Sheila Samuels

1½ c. milk

½ c. thick cream

¼ lb. peppermint stick candy

Heat the milk and candy in a double boiler, until candy is dissolved. Cool and freeze to a mush. Add whipped cream and finish freezing.

## PINEAPPLE DESSERT

Bonnie Strobel

½ lb. vanilla wafers crushed

2 eggs

½ c. butter

½ pt. cream

1½ c. powdered sugar

½ c. nuts

Cream butter and sugar until very stiff. Beat 2 eggs until stiff and fold into sugar mixture. Butter pan and sprinkle half of the wafers on the bottom of the pan. Pour egg mixture on crumbs; add can crushed pineapple. Whip the cream; mix in nuts and add as the next layer. Top with remainder of wafers. Place in refrigerator overnight. It is important that eggs be very stiff and pineapple well drained. Little sugar in cream.

Doing nothing is the most tiresome job in the world. It's impossible to stop and take a rest.

## PINEAPPLE DESSERT

Nina Wemer

33 graham crackers (crushed)  
1/4 c. melted butter or margarine  
1/4 c. sugar  
8 egg yolks  
1 c. sugar

2 c. crushed pineapple  
1 pkg. lemon jello  
8 egg whites  
1 c. sugar

Mix crushed graham crackers, melted butter or margarine, and sugar. Press in bottom of a large cake pan. (Save 1/2 c. crackers for the top.) Cook until thick 8 egg yolks (beaten), 1 c. sugar, and pineapple. Remove from heat and add jello. Let cool until warm. Beat 8 egg whites and 1 c. sugar very stiff. Fold into pineapple mixture. Pour over crumb base and top with extra crumbs. Refrigerate overnight. Serves 12.

## PINEAPPLE DESSERT TOPPING

Anna May Reber

1-20 oz. can crushed pineapple  
1 pkg. instant vanilla or  
lemon pudding.

1 carton Cool Whip (thawed)  
Chiffon or angel food cake wedges

Mix dry instant pudding into the crushed pineapple and juice, then fold in the whipped topping (Cool Whip). If it seems rather thick, add small amount of milk. Serve over wedges of chiffon or angel food cake.

## PLUM PUDDING

Rachel Pfannebecker

1 c. plums  
1 T. melted shortening  
1 1/2 c. flour

1 egg  
1 c. sugar

Add 2 tsp. of soda to plums and let stand while mixing up the rest; add 1/2 c. nut-meats. Bake in a loaf at 350°. Top with whipped cream.

## RAINBOW DESSERT

Crystal Aldrich

22 coconut cream cookies  
1 c. pecans chopped  
1/2 gallon rainbow sherbert

1 large container Cool Whip  
(or prepared topping mix)

Mix together the crumbled cookies, (just break in small chunks), and the prepared topping, and nuts. Spread 1/2 of the mixture in a 9 x 13-inch pan. Spoon sherbert (to get color efect, use first one color and then the other) over layer in pan. Spread rest of cookie mixture over the top and freeze. Cut in squares to serve. Take out of freezer about 10 minutes before ready to cut. Good for club or party refreshments. Any ice cream or sherberts could be used.

## RHUBARB CRISP

Leona Bensmiller

4 c. chopped rhubarb  
1/2 c. sugar  
2 1/2 T. flour  
1/2 tsp. cinnamon  
3/4 c. sugar

1 c. flour  
1 c. brown sugar  
1/2 c. melted butter  
3/4 c. quick oats

Mix rhubarb, sugar, flour, and cinnamon; set aside. Combine remaining ingredients, put 1-inch layer in a flat casserole dish. Save remainder as a topper for the rhubarb mixture. Bake 350° until bubbly and golden.

## RHUBARB DESSERT

Sheila Samuels

### CRUST:

2 c. flour 1 c. butter

2 tsp. sugar

### FILLING:

4 c. rhubarb 3 egg yolks  
1/2 c. milk juice of one orange  
1 1/2 c. sugar 2 T. flour

### MERINGUE:

3 egg whites 6 T. sugar

For crust mix and pat out in oblong pan. Bake 375° for 15 to 20 minutes. For filling place sugar, flour, rhubarb, milk, and orange juice in heavy pan. Cook until rhubarb is done and mixture is thick. Remove from stove; add egg yolks and return to heat. Pour slightly cooled filling on top of crust. Top with meringue (egg whites and sugar). Bake 350° for 12 to 15 minutes until meringue is golden brown. For meringue, whip together with blender until fluffy.

## RHUBARB PUDDING

Betty Bruns

4 c. cut-up rhubarb 1 3/4 c. flour  
1 1/2 c. sugar 3 tsp. baking powder  
1 c. tiny marshmallows 1/2 tsp. salt  
1/2 c. oleo 1/2 c. milk  
1 additional c. sugar 1 tsp. vanilla

Put rhubarb into a 8 x 12-inch pan; sprinkle 1 1/2 c. sugar over rhubarb and put marshmallows on top. Cream oleo and sugar; add dry ingredients, milk, and vanilla. Spread dough over rhubarb and bake 350° for 1 hour or until golden brown.

## RHUBARB POT SHORTCAKE

Bernadeen Bruns

3 to 4 c. fresh rhubarb	1/4 tsp. salt
1 c. sugar	1/4 c. butter
2 T. flour	5/8 c. milk
butter	1 egg
1 1/2 c. flour	2 tsp. baking powder
1/3 c. sugar	

Cut rhubarb in 1-inch pieces and place in a buttered baking dish. Top with the 1 c. sugar mixed with 2 T. flour. Dot with butter (about 1/3 to 1/2 cup) and put in oven to start baking while mixing batter. Mix flour, sugar, baking powder and salt. Work in butter; add milk that has been mixed with one beaten egg. Beat to remove lumps. Spread over rhubarb and bake 375° until a toothpick inserted in center of cake comes out clean.

## SOUR CREAM RHUBARB SQUARES

Vicky Thomas

1/2 c. sugar	1/4 c. butter
1/2 c. nuts (chopped)	2 c. flour
1 T. melted butter	1 tsp. baking soda
1 tsp. cinnamon	1/2 tsp. salt
1 1/2 c. packed brown sugar	1 c. sour cream
1 egg	1 1/2 c. rhubarb (cut into 1/2" pieces)

Mix together sugar, nuts, 1 T. butter, and cinnamon until crumbly; set aside. Cream together brown sugar, butter, and egg. Thoroughly stir together flour, soda, and salt; add to creamed mixture, alternately with sour cream. Stir in rhubarb. Turn into greased and floured 9 x 13-inch pan. Sprinkle with reserved topping. Bake 350° for 45 to 50 minutes. Cut in squares and serve warm or cold.

## SPEEDY FRUIT COBBLER

Wanda Greene

1/2 c. self-rising flour	large can peach slices
1/2 c. sugar	(may use any kind of canned fruit
1/2 c. milk	or fresh fruit cooked and sweetened
margarine	to equal 3 1/2 c.)
cinnamon (optional)	

Preheat oven to 375°. Dot 9 x 13-inch pan with margarine. Mix flour, sugar, and milk until smooth. Pour over margarine in pan. Add undrained fruit and sprinkle with cinnamon. Bake until crust comes to top and is nicely browned, approximately 35 to 40 minutes.

## STRAWBERRY ANGEL DELIGHT

Gertrude Jackson

1 pkg. strawberry jello (large)  
1-10 oz. pkg. frozen strawberries  
1 T. sugar  
Dissolve jello in 1 1/4 c. water, boiling. Stir in strawberries, sugar, and salt. Refrigerate until mixture begins to thicken; fold in Dream Whip. Combine mixture gently with torn angel food cake. Pour into a 9 x 13-inch pan. Refrigerate for at least 4 to 5 hours before serving. May be topped with Dream Whip or whipped cream.

## STRAWBERRY CLUB DESSERT

Gertrude Jackson

1 c. flour  
1/2 c. butter  
1/4 c. brown sugar  
1/2 c. pecans (chopped)  
2/3 c. milk

Mix flour, butter, brown sugar, and pecans. Bake 350° for 15 minutes in a 9 x 13 inch pan; cool. Heat milk and marshmallows together and cool. Fix Dream Whip as directed on package and fold into marshmallow mixture. Put this on crust and refrigerate. Combine jello, boiling water and frozen strawberries. Put this on other layer and let set.

## STRAWBERRY CREAM ROLL

Vicky Thomas

4 eggs  
1 c. sugar  
1 c. sifted cake flour  
3/4 tsp. baking powder  
1/4 tsp. salt

1 tsp. vanilla  
1/2 pt. heavy cream  
1 pt. strawberries  
(slightly sweetened)

Beat eggs and vanilla at high speed until thick and lemon colored. Gradually beat in sugar until mixture is fluffy and thick. Sift together flour, baking powder, and salt and add all at once, folding in by hand. Pour into a 1 x 10 x 15-inch jelly roll pan which has been lined with foil; grease lightly. Bake 350° for 12 to 15 minutes. Do not overbake. Turn out on waxed paper which has been sprinkled with granulated sugar. Peel off foil lining. Trim off crisp edges and roll up in paper. Let stand 15 to 20 minutes. Unroll and spread with strawberries and whipped cream. Reroll and chill 1 hour in refrigerator.

## STRAWBERRY JELLO DESSERT

Leona Bensmiller

2 c. crushed pretzels

1-8 oz. cream cheese

3 T. sugar (optional)

1 c. sugar

3/4 c. melted oleo

Mix together pretzels, sugar, and oleo. Press pretzel mixture into 9 x 12-inch pan. Bake 350° for 9 minutes; cool. After blending cream cheese and sugar, fold in one medium carton Cool Whip, 6 oz. strawberry jello, 2 c. hot water, and 2 packages frozen strawberries, juice and all. Pour into cooled crust. Makes a real pretty and tasty dish.

## STRAWBERRY PUDDING

Wanda Greene

pinch salt

1 sm. box vanilla wafers (crushed)

1/4 c. butter (melted)

1 pt. strawberries

1 large egg

1 c. whipped cream

1 c. confectioners sugar

Beat egg until light and cream colored. Add butter, sugar, and salt; mix well. Put 1/2 of strawberries in bottom of a 8 x 8-inch glass dish. Sprinkle wafers over top, then 1/2 sauce mixture over the wafers. Spread with whipped cream. Repeat layers, ending with whipped cream; refrigerate. (May use frozen strawberries or fresh sweetened. I use Cool Whip for the topping.)

## 3-LAYER DESSERT

Mona Goeldner

1ST LAYER:

1 c. flour

1/2 c. chopped nuts

1 stick oleo

2ND LAYER:

1 c. powdered sugar

1 c. Cool Whip

1-8 oz. pkg. cream cheese

3RD LAYER:

2 boxes instant chocolate pudding

3 c. milk

Mix 1st layer and spread in a 9 x 13-inch pan. Bake 375° for 10 minutes and cool.

Cream 2nd layer and spread over 1st layer. Beat 3rd layer and spread on 2nd layer. Spread rest of Cool Whip on top of 3rd layer and top with nuts; refrigerate.

## TWINKIE DESSERT

LaVera Bruns

8 Twinkies (cut in half)

1 qt. ice cream

1 1/2 c. milk

2 pkg. instant pudding (any flavor)

Arrange twinkies in a 9 x 13-inch pan. Mix together and pour over twinkies the rest of ingredients. Spread 1 medium container of Cool Whip over the top. Sprinkle with crushed Heath bars. Place in refrigerator.

# MAIN DISHES





## BAKED LASAGNA

Alaine McElroy

1 lb. hamburger  
1 tsp. garlic salt  
1 T. basil  
1-6 oz. can tomato paste  
1-3 oz. can tomato sauce  
3 oz. water

10 ozs. lasagna noodles  
24 oz. cottage cheese  
2 beaten eggs  
1/2 c. grated parmesan cheese  
2 T. parsley flakes  
1 tsp. salt & 1/2 tsp. pepper  
1 lb. mozzarella cheese (sliced thin)

Brown hamburger and drain. Add garlic salt, basil, tomato paste, sauce, and water. Simmer 30 minutes, stirring occasionally. Cook noodles in boiling water until tender. Drain and rinse in cold water. Meanwhile combine cottage cheese with eggs, seasonings, and parmesan cheese. Place 1/2 cooked noodles in 2 x 9 x 13 inch pan, spread 1/2 of cottage cheese mixture over this. Add 1/2 of mozzarella cheese and 1/2 of meat mixture; repeat layers.

Bake 350° to 375° for 30 minutes. Garnish with cheese. Let stand 10 to 15 minutes before cutting into squares. Can be frozen before or after cooking.

## BARBECUED CANNED HAM

Sharon Wilkins

3 lb. canned ham  
1/2 c. maple syrup  
1/2 c. barbecue sauce

Take key off can but do not open can. With a can opener, poke holes around can evenly every 2 inches. Bake ham at 400° for 30 minutes. Take out of oven and pour off juice. Mix syrup and barbecue sauce and pour this mixture through holes in can. Return ham to oven and bake 325° for 1 hour. Best if it can stand for an hour.

## BARBEQUED MEATBALLS

Bonnie Mertz

1 lb. hamburger  
1/2 c. minute rice  
small onion (chopped)  
3/4 can water  
1/3 c. brown sugar  
1/4 c. catsup  
1 egg  
salt & pepper  
1 can tomato soup  
1/2 tsp. mustard  
1/2 c. barbeque sauce

Combine hamburger, rice, chopped onion, and seasonings. Make into small meatballs and place in 9 x 13-inch pan. Combine tomato soup, water, mustard, brown sugar, barbeque sauce, and catsup and pour over meatballs. Bake 350° for 1 hour. Serve with fried potatoes or spaghetti.

## BARBECUED PORK CHOPS

Madlen Davis

8 pork chops or more

1/2 c. brown sugar

2 T. vinegar

Line an oblong pan with aluminum foil. Salt and pepper the pork chops and place them in a pan. Combine all above ingredients together and put on top of each pork chop. Cover the pan over the top with aluminum foil and cook in oven at 325° for 1 1/2 hours. (This recipe can be used with chicken also.)

## BARBECUED RABBIT

Doris E. Clubb

(A Recipe Of My Mother's Letha Shepherd)

3 T. butter

1 T. Worcestershire sauce

1 1/2 T. vinegar

1/4 tsp. pepper

Cut up rabbit; melt butter in skillet and brown rabbit slightly. Mix rest of ingredients and pour over meat. Cover skillet and cook for one hour or until tender.

## BARBECUED RIBS

Lena Boehm

2 lbs. ribs

1/3 c. brown sugar

1 1/2 T. chili powder

Mix together above ingredients. Put one half on ribs and broil for eight minutes. Turn ribs; put remainder of the ingredients on the other side and broil eight minutes. Put broiled ribs in baking pan. Put 1/2 c. vinegar and 2 1/2 c. tomato juice over ribs and bake until mixture has thickened somewhat; about 1 1/2 hours at 350°.

## BASIC CASSEROLE MIX

Dorothy Cassens

2 c. dry milk

3/4 c. cornstarch

3/4 c. chicken bouillon

4 tsp. onion flakes

1 tsp. thyme

1 tsp. basil

3 c. water and 3/4 c. of casserole mix for any casserole. Cook until smooth the water and 3/4 c. casserole mix; pour over 2 to 3 cups of any cooked chopped meat or vegetables. This is a good recipe to use leftovers. Bake until bubbly. Store basic mix in a tight container in cupboard.

## BEEF DISH

Ida Smith

1 lb. ground beef  
1/4 c. butter  
1/2 c. minced onion  
2 T. flour  
1/4 tsp. pepper

1 tsp. salt  
1-8 oz. can mushroom (sliced)  
1 can cream soup  
2 T. parsley (minced)  
1 c. sour cream

Saute onion and garlic in butter; add meat and brown. Add flour, salt, pepper, and mushrooms. Cook about 5 minutes; add soup and simmer uncovered 10 to 15 minutes. Stir in sour cream and heat through. Sprinkle with parsley. Serve on biscuits, rice, noodles, etc.

## BEEF ROLLS

Ida Smith

2 to 3 lbs. round steak 1/2"  
1/2 tsp. salt  
1/4 tsp. pepper  
1 clove garlic (diced)  
1 t. parmesan (grated)

1/4 c. olive oil  
1 small chopped onion  
2 c. tomatoes (sieved)  
1 bay leaf  
1/4 c. diced green pepper

Lay out steak and wipe with clean damp cloth. Cover steak with mixture of salt, pepper, garlic, and green pepper. Roll up steak to enclose mixture and tie securely. Cut into 4 to 5 inch portions. Heat oil in large, heavy skillet, cook onion for a few minutes. Add beef rolls and brown on all sides. Combine tomatoes, bay leaf, and salt and pepper and slowly add to browned steak. Cover skillet and simmer about 1 hour or until steak is tender. Slice and serve.

## BREAKFAST BAKE

Katharine Northup

8 slices bread (toasted & cubed)  
3 c. diced cooked ham or  
crumbled bacon  
6 eggs (beaten)

3 c. milk  
2 tsp. dry mustard  
1 tsp. salt  
3 c. grated cheese

Put bread cubes and ham or bacon in greased 9 x 13-inch pan. Beat eggs, milk, mustard, and salt; pour over bread and ham. Top with grated cheese. Bake 350° for 45 minutes. Can be made the night before then baked hot for breakfast.

## BRITTANY POT ROAST

Dorothy Samuels

1 beef blade pot roast (2" thick)  
4 medium onions  
4 medium potatoes  
1/4 c. all-purpose flour

2 tsp. salt  
dash nutmeg  
2 c. cranberry juice cocktail  
1 c. beef bouillon  
(Continued Next Page)

## BRITTANY POT ROAST (Continued)

Trim fat from meat; lightly grease Dutch oven with fat. Brown meat over med. heat about 20 minutes; remove from heat. Arrange vegetables over meat. Sprinkle on flour, salt, cinnamon, and nutmeg. Pour cranberry juice and bouillon over meat and vegetables. Cover and bake until meat is tender, about 3 to 3½ hours. Make kettle gravy with drippings.

## BROCCOLI CHICKEN CASSEROLE

Margaret Bruns

3-10 oz. broccoli spears or  
large bag chopped  
4 lbs. boned chicken  
1 can mushroom soup

½ c. sour cream  
2 cans water chestnuts  
12 oz. sliced cheese  
1 can onion rings

Layer in greased 9 x 13-inch pan, broccoli, chicken, and cheese. Mix soup, butter and spread over top then water chestnuts. Bake 350° for 40 minutes. Then put on onion rings and bake 10 to 15 minutes more.

## CANNED HAM IN THE OVEN

Mona Goeldner

1-3 or 5 lb. canned ham

Take key off can and save. Using a can opener punch 9 holes in top of can. (Be sure can is turned right for opening with key.) Bake 275° for 2 hours. Remove and drain liquid from ham. Measure this amount and replace it with equal amount of honey and barbecue sauce, (option of syrup and catsup or honey and brown sugar can be used). Place in oven for another 1½ to 2 hours.

## CATFISH WITH ONION DRESSING

Madeline Riddell Kluss

2 lb. catfish (cut in servings pieces)

½ tsp. pepper

1 tsp. salt

1-8 oz. bottle green onion dressing

CRUMB MIXTURE:

1½ c. crushed Corn Flakes

½ tsp. paprika

1 T. chopped parsley

½ tsp. salt

4 tsp. grated romano cheese

Season catfish with salt and pepper. Dip into dressing and coat thoroughly. Mix together all ingredients in crumbs mixture. Then dip catfish into mixture and roll. Put fish in well greased baking pan. Bake 500° for 15 to 20 minutes or until fish flakes easily with fork.

## CAVETELLI

Vicky Thomas

3 lb. hamburger  
1 lg. onion (chopped)  
1½ qt. home canned tomatoes  
3 pkg. Laury's spaghetti sauce mix  
½ tsp. ground red pepper

¼ tsp. oregano  
1 c. elbow macaroni  
1 c. shell macaroni  
1½ c. rotoni  
3-4 oz. pkgs. mozzarella (shredded)

Brown hamburger and onion. Add tomatoes, sauce mix, red pepper, and oregano. Simmer for 10 minutes, stirring occasionally. Cool elbow macaroni, shell macaroni, and rotoni as directed on the packages. Mix all hot ingredients together in a large pan. Divide into 3 deep dish glass pie pans. Sprinkle 1 pkg. of the shredded cheese over each pan. Bake 350° for a few minutes until cheese melts. Serve hot with a salad and hot garlic bread. This freezes nicely. I always make very large batches and put in the freezer.

## CELERY SOUP SALMON LOAF

LaVera Bruns

1 lb. can salmon with liquid  
1 c. buttered toast crumbs  
2 T. finely chopped onion  
2 T. minced parsley or celery  
½ tsp. dry mustard

2 eggs  
1 can condensed cream celery soup  
salt  
pepper

Drain salmon, reserving liquid. Flake salmon and stir in crumbs, onion, parsley or celery and mustard. Beat eggs slightly and add celery soup with liquid from salmon. Mix well and place in greased loaf pan and bake 350° for 45 minutes or until lightly browned. Serve with tartar sauce.

## CHICKEN AND CASHEWS

Margaret Bruns

1 lb. boneless chicken breast  
(cut in thin strips)  
1 T. cornstarch  
2 T. oil  
½ tsp. salt  
1 small onion (chopped)  
½ lb. mushrooms (sliced)  
2 T. soy sauce

2 T. oil  
4 c. cabbage or  
4 c. fresh bean sprouts  
1 tsp. sugar  
1-6 oz. pkg. cashew nuts  
¼ c. soy sauce  
1 tsp. cornstarch

In small bowl place chicken strips with 2 T. soy sauce and 1 T. cornstarch. Blend well and let stand at room temperature for 15 minutes. Heat 2 T. oil with ½ tsp. salt in skillet over high heat. Add chicken strips and stir and fry until white and firm. Add onion and mushroom, continue to stir and fry until vegetables are soft. Place in heated bowl; add remaining 2 T. oil to wok or skillet, stir in cabbage or bean sprouts and sugar. Stir and fry for 3 to 4 minutes. Return chicken mixture to wok or skillet; add cashews (which you have rinsed off salt & patted dry). Toss to combine; add 1 tsp. cornstarch to ¼ c. soy sauce, & stir into chicken mixture. Cover and steam for 1 minute. Uncover and stir until sauce thickens. Sprinkle with 1-3 oz. can Chow Mein noodles just before servings. Serves 4 to 6 people.

## CHICKEN CASSEROLE

Ruth Mertz

2 c. broth	6 T. melted butter
2 T. butter	2 T. cream or broth
2 T. flour	1 tsp. grated onion
2 c. cut up chicken	1 tsp. sage or to taste
3 c. day old bread cubes	salt & pepper

Spread cooked chicken pieces in buttered casserole. Melt butter and add the two tablespoons of cream or broth. Pour this over bread cubes with grated onion, sage, salt, and pepper. Mix well and spread this over the chicken layer. Make a gravy with the first broth, butter, and flour and pour over all. Bake 350° for about 35 minutes.

## CHICKEN CASSEROLE

Jo Ellen Crowe

1 can cream of mushroom soup	3/4 to 1 c. uncooked rice
1 can milk	1 can mushrooms and juice
1 pkg. dry onion soup	1 chicken (cut up)

Combine mushroom soup, milk, mushrooms, and juice and put 1/2 of mixture in a 9 x 13-inch casserole with rice and 1/2 of onion soup. Lay chicken pieces on top, and pour rest of liquid over it and sprinkle with remaining dry onion soup. Bake 375° covered for 1 hour, then uncovered for 30 minutes.

## CHICKEN CASSEROLE

Edna Wemer

2 pkg. broccoli	1/2 to 1 tsp. curry powder
2 c. chicken (cut up)	1/2 c. grated cheese (longhorn)
1 can cream of chicken soup	1/2 c. bread crumbs
1 can mushroom soup	1 T. melted butter
1 c. mayonnaise	pimento strips
1 tsp. lemon juice	

Cook broccoli and arrange in a 9 x 13-inch pan. Place cooked chicken on top of broccoli, (prefer white meat). Mix soups, mayonnaise, lemon juice, and curry powder. Pour over chicken and broccoli. Sprinkle cheese on top; then bread crumbs with melted butter over all. Bake 350° for 25 to 30 minutes until bubbling and browned. Garnish with pimento strips.

## CHICKEN DIVAN

Isabell Moore

2-10 oz. pkgs. cooked broccoli	1 c. mayonnaise
1 stewed chicken cut up	1 tsp. lemon juice
2 cans cream of chicken soup	1/2 c. grated cheese

Place drained broccoli in bottom of 2 qt. baking dish. Combine next four ingredients. Pour over broccoli and top with cheese. Bake 350° for 25 to 30 minutes.

## CHICKEN - RICE CASSEROLE

From Nell Rainwater's Recipe File

3 boxes Lipton's dry onion soup

4 soup cans of milk

2 cans cream mushroom soup

3 c. minute rice

3 cans cream chicken soup

Mash contents of 2 boxes of Lipton's dry onion soup; add 2 can cream of mushroom soup, minute rice and 4 cans milk and 1 can cream of chicken soup. If mixture not soupy, add more milk. Don't make it too thin. Spread out on foil then add 15 to 20 (or more) pieces of chicken, boned, thighs, breasts, legs, etc. Sprinkle with paprika on top. Cover with large piece of foil and seal. Bake 350° for 2 hours in 2 - 9 x 13 inch pans. Cover pans with foil and grease. Serves 24 to 28 people. Recipe may be divided.

## CHICKEN AND RICE SQUARE

Catharine Shifflett

2 T. butter or margarine

3/4 c. heavy whipping cream

1 small onion (minced)

1/4 tsp. cayenne pepper

1 garlic clove (minced)

2-10 oz. frozen chopped spinach

2 c. water

(thawed and squeeze dry)

salt to taste

1-5 to 6 3/4 oz. can chicken (flaked)

1 c. long grained rice

1 c. shredded Swiss cheese (4 oz.)

3 eggs

About 1 1/4 hour before serving, melt butter in 2 quart suacepan over medium heat; add onion and garlic. Cook until tender stirring often. Add water and 1 tsp. salt. Over high heat, bring to boiling. Reduce heat to low, add rice and cover. Simmer 20 minutes or until rice is tender and liquid is absorbed. Meanwhile grease a 9 x 9 inch baking pan. In large bowl with fork or wire whip beat eggs, heavy cream, cayenne, pepper, and 1 tsp. salt. Stir in rice, spinach, chicken, and 3/4 c. cheese.

Preheat oven to 350°. Spoon mixture into pan packing firmly; sprinkle with remaining cheese and cover with foil; bake for 30 minutes. Remove foil and bake 10 more. Makes 6 servings.

## CHICKEN SPAGHETTI OR VERMICELLI

Aves M. Miller

1-5 lb. hen (4 c. chopped chicken)

2 1/2 c. liquid (all milk or

1-10 oz. pkg. vermicelli

half milk, half broth)

(broken into short pieces)

2 cans mushroom soup

1 c. onions (chopped)

1/2 c. pimento (chopped)

1 large green pepper (diced)

1 small jar olives (sliced)

1 c. chopped celery

1/4 c. sherry (optional)

6 T. fat

1/2 lb. aged cheddar cheese grated)

1/4 c. flour

(Continued Next Page)

## CHICKEN SPAGHETTI OR VERMICELLI (Continued)

Stew chicken, and reserve broth. Remove meat from bones. Cook the vermicelli in boiling broth until tender. Let vermicelli absorb most of broth; drain. Cook onion, celery, and pepper in hot fat until tender. Blend in flour and slowly add the milk and broth and cook over low heat until thick, stirring constantly. Stir in soup, pimento, olives, and chicken. Add sherry, if desired. Mix with vermicelli and place in 3 qt. flat casserole. Top with grated cheese. Bake 325° for about 30 minutes or until cheese is melted and mixture is bubbly. Serves 16.

## CHICKEN AND TORTILLA CASSEROLE

Elizabeth Yoakam

1 dozen corn tortillas (broken into bite size)	1 medium onion (chopped)
4 chicken breasts (cooked & cut up)	1 can cream of mushroom soup
1 small can Ortego chili peppers (chopped)	1 can cream of chicken soup
	1 c. milk
	1 lb. grated cheese
Mix warmed soups, milk, peppers, and onion. Alternate layers of tortillas, chicken, and soup into two layers. Follow up with soup and sprinkle with cheese. Bake 300° covered for 1 hour.	

## CHICKEN OR TURKEY CASSEROLE

Gertrude Jackson

2 pkg. frozen broccoli	1/2 c. soft bread crumbs
2 cans cream chicken soup	1 T. butter
1 c. mayonnaise	2 c. chicken (cut up)
1/2 tsp. curry powder	1 tsp. lemon juice
1/2 c. shredded cheddar cheese	
Arrange cooked and drained broccoli in a 9 x 13-inch pan. Place chicken or turkey on top. Combine soup, mayonnaise, curry powder, and lemon juice; pour over chicken. Mix bread crumbs with melted butter. Sprinkle with cheese and then crumbs. Bake 350° for 30 minutes. Can use 1 lb. package of broccoli.	

## CHICKEN OR TURKEY PIE

Madlen Davis

1/2 c. flour	2 c. carrot chunks (cooked)
1 c. cold chicken or turkey broth	2 c. diced cooked chicken or turkey
3 c. hot broth	salt & pepper
1 box frozen peas	1 can biscuits (or make crust)
1-1 lb. can onions (drained)	
Blend flour and cold broth. Stir into hot broth and cook, stirring until thickened. Add peas and simmer 5 minutes; add onion, carrots, and chicken or turkey. Season to taste with salt and pepper. Pour into 2 quart baking dish and cover with crust or canned biscuits. Bake 450° until crust or biscuits are done.	

## CHAFING DISH MEATBALLS

Betty Bruns

1 lb. ground beef  
½ c. dry bread crumbs  
1 egg  
½ c. minced onion  
¼ c. milk  
1 T. parsley

1 tsp. salt  
1/8 tsp. pepper  
½ tsp. Worcestershire  
¼ c. shortening  
1-12 oz. bottle chili sauce  
1-10 oz. jar grape jelly

Mix ground beef, crumbs, onion, milk, egg, and next 4 seasonings and shape into 1-inch balls. Melt shortening in large skillet; brown meatballs. Remove meatballs from skillet and drain fat. Heat chili sauce and jelly in skillet until jelly is melted, stirring constantly. Add meatballs and stir until coated. Simmer 30 minutes.

## CHEESE STRATA

Katharine Northup

12 slices day old bread  
4 eggs (beaten slightly)  
2½ c. milk  
¼ tsp. dry mustard  
1½ tsp. salt

1½ tsp. Worcestershire sauce  
¼ tsp. onion salt (optional)  
dash pepper  
1 lb. process or natural American  
cheese (sliced ¼" thick)

Cut bread slices in half. Arrange ½ of slices in 2 quart shallow baking dish. Mix egg, milk, and seasonings. Cover bread slices with half of milk mixture. Top bread with cheese slices. Save 4 slices cheese for top garnish. Cover cheese with remaining bread. Pour remaining milk mixture over bread. Set baking dish in pan of hot water and bake in slow oven 325° until done, about 1 hour. Five minutes before done, top casserole with remaining cheese slices and return to oven to melt cheese. Serves 6.

## CHILI

Wanda Greene

2 lbs. round steak (cubed)  
¼ tsp. minced garlic  
3 T. cooking oil  
1-10½ oz. can beef broth  
1½ c. water  
1 large can tomatoes  
1 can chili beans

2 tsp. oregano  
2 tsp. sugar  
2 tsp. cumin  
½ tsp. salt  
2 bay leaves  
4 oz. green chilies (chopped)  
2 T. corn meal

Brown beef and garlic in oil. Drain off fat. Add beef broth, water, tomatoes, chili beans, oregano, sugar, salt, cumin, and bay leaves. Put in crock pot, or simmer on stove for 2 hours or until meat is tender. Stir in green chilies and cornmeal to thicken. Cook for 15 minutes. (May use 2 pounds ground beef instead of cubed beef.)

## CHILI CASSEROLE

Donna Decker

1/2 tsp. chili powder  
1 1/2 lb. ground beef  
1 chopped onion  
1 1/2 c. uncooked macaroni

2 c. red kidney beans  
3 c. tomato juice  
2 tsp. salt  
2 T. Worcestershire sauce

Brown ground beef, chili powder and onion together; put into 2 1/2 qt. casserole. Add macaroni (uncooked) and kidney beans. Mix tomato juice, salt, and Worcestershire and add to rest of ingredients. Mix together and cover. Bake 350° for 1 hour.

## CHILI CON CARNE

Marian Downing

1/2 c. onions (chopped)  
1/2 c. green pepper (diced)  
1 clove garlic, chopped (optional)  
1 T. finely chopped suet or  
1 slice bacon chopped fine  
1 No. 2 can tomatoes (2 c.)

2 tsp. sugar  
2 tsp. salt  
1 T. chili powder (more or less)  
2 T. warm water  
4 T. fat or oil  
1 or 2 lbs. ground beef

1 No. 2 can kidney beans (2 c.) drained, or use chili-ettes

Heat shortening; add onion, garlic, bacon, and green peppers. Saute until golden brown. Then add ground beef and stir until meat is lightly browned. Add tomatoes, sugar, salt, and chili powder diluted in water. Cover saucepan and bring to a quick boil. Lower heat and simmer slowly for 30 minutes. Then add drained beans and simmer an additional 15 minutes. Serve piping hot. Serves 6 to 8.

## CHINESE HAMBURGER CASSEROLE

Bonnie Mertz

1 lb. hamburger  
2 medium onions (chopped)  
1 can cream of mushroom soup  
1 can cream of celery soup  
1/2 c. quick-cooking rice  
shoe string potatoes

2 T. oil  
1 c. celery (chopped)  
1 1/2 c. water  
1/4 c. soy sauce  
salt & pepper

Brown hamburger in oil. Add onion and celery and cook 5 minutes. Add soups, water, soy sauce, rice, and salt & pepper. Mix thoroughly, and pour into greased casserole dish and bake covered 30 minutes at 350°. Uncover casserole and bake 30 minutes longer. Add shoestring potatoes and bake 15 minutes.

Children need models more than they need critics.

## CHUCK WAGON SALISBURY STEAK

Sharon Shettler

2 c. Kellogg's Corn Flakes	1 tsp. salt
1 egg	1/8 tsp. pepper
1/2 c. bottled barbecue sauce	1 lb. ground beef

Measure Corn Flakes; crush to 1 cup. Place crushed cereal in mixing bowl and add egg, 1/3 c. of the barbecue sauce, the salt and pepper; beat well. Add ground beef; mix only until combined. Shape into 4 oval patties and place in shallow baking pan. Brush patties with remaining sauce. Bake 375° for 25 minutes.

## COMPANY HAM BALLS

Katharine Northup

2 1/2 lbs. ground ham	3 eggs
2 lbs. sausage	3 c. graham cracker crumbs
1 lb. ground beef	2 c. milk

### HAM SAUCE:

1 3/4 c. brown sugar	3/4 c. vinegar
2 c. tomato soup (undiluted)	2 tsp. dry mustard

Mix 1st group of ingredients and shape in balls; place in shallow pan and cover with second group of ingredients. Bake 350° for 1 1/2 hours. Baste and turn once.

## CORN CASSEROLE WITH MUSHROOMS

Roseanna Burdine

3 T. chopped onion	1-4 oz. can drained mushrooms
2 T. butter or margarine	2 c. drained corn
1/2 c. light cream	salt & pepper to taste

Lightly saute onions and mushrooms in margarine. Stir in corn, cream, and seasonings. Place in casserole and cover. Bake 325° for about 30 minutes. Remove cover for the last 10 minutes. Delicious.

## COUNTRY PIE

Madlen Davis

1 lb. ground beef	1 1/2 tsp. salt
1/2 c. fine dry bread crumbs	1/4 tsp. pepper
1/4 c. chopped onion	1-15 oz. can tomato sauce
1/4 c. chopped green pepper	3 c. cooked rice

Mix beef, bread crumbs, onion, green pepper, seasonings, and 1/4 c. Hunts tomato sauce. Spread in greased 9 or 10-inch pie pan forming a shell. Mix rice, cheese and remaining sauce. Place in meat shell. Sprinkle top with a little additional cheese. Bake in moderate oven (350°) for 35 to 40 minutes, until meat is done. Cut in pie-shaped pieces.

1 medium head cauliflower  
 1-3 oz. can mushrooms (drained)  
 2 c. cooked ham  
 4 T. butter  
 $\frac{1}{3}$  c. flour

1 c. milk  
 1 c. (4 oz.) cubed American cheese  
 $\frac{1}{2}$  c. dairy sour cream  
 1 c. soft bread crumbs  
 1 T. butter (melted)

Break cauliflower into buds. Cook in boiling water until tender; drain. Combine ham and mushrooms. In medium saucepan, melt the 4 T. butter; stir in flour and add milk. Cook and stir until mixture thickens and bubbles; add cheese and sour cream to sauce; stir until cheese melts. Combine with cauliflower and ham mixture. Put into 2 quart casserole. Combine crumbs and remaining butter; sprinkle over top and bake, uncovered for 40 minutes at 375°.

**CRESENT CHICKEN ROLLS**

Madlen Davis

3 chicken breasts  
 (cooked & boned & cut in sm. pieces)  
 1 c. cream of chicken

$\frac{1}{2}$  c. grated cheese  
 $\frac{1}{2}$  c. milk  
 1 can cresent rolls

Mix cheese, soup, and milk; pour half in a 9 x 12-inch pan. Separate rolls and place cut up chicken in rolls, tucking edges in. Use as much chicken as you can. Place in rolls and place in mixture, then spoon other half of sauce over rolls. Bake 350° for 25 to 30 minutes or until slightly brown.

**CROCK POT BARBECUED ROAST BEEF**

Betty Bruns

4 lb. stew meat  
 2 c. catsup  
 $\frac{1}{2}$  c. vinegar  
 $\frac{1}{4}$  c. water

6 T. sugar  
 2 tsp. Worcestershire  
 2 tsp. chili powder

Brown stew meat in oil with 2 diced onions. Pour sauce over meat in crock pot and cook until tender. Mash with a potato masher for delicious sandwiches.

**DOUBLE CHEESE DELIGHT**

Lori Alderson

4 oz. uncooked noodles  
 $\frac{1}{3}$  c. chopped onion  
 1-8 oz. can tomato sauce  
 $\frac{1}{2}$  c. creamed cottage cheese  
 $\frac{1}{4}$  c. sour cream

1 lb. ground beef  
 1 c. chopped celery  
 1 tsp. salt  
 1-3 oz. pkg. cream cheese  
 1 medium tomato (optional)

Cook noodles, then drain. In a large skillet, cook and stir ground beef, onion, and celery until meat is brown and onion is tender; drain fat. Stir in tomato sauce and salt. Heat to boiling; reduce heat and simmer for one minute. Remove from heat, and stir in cottage cheese, sour cream, cream cheese, and noodles. Pour into un-greased 1 1/2 qt. casserole. Top with sliced tomato and cover. Bake 350° for 30 min.

## EASY CASSEROLE

Vicky Thomas

1 lb. hamburger

1 can tomato soup

4 sliced potatoes

salt & pepper to taste

6 sliced carrots

Cook vegetables together until about half done. Drain vegetable but reserve liquid.

Add hamburger to vegetables and salt and pepper to taste. Pour 1 can tomato soup over this and fill can with liquid from the vegetables; add together and mix. Bake in a shallow pan at 350° for 45 minutes.

## EASY CHOP SUEY CASSEROLE

Jean Hermanstorfer

1 1/4 lb. lean ground beef

1 can bean sprouts with liquid

1 onion (chopped)

2 c. celery

1 can cream of chicken soup

1/2 c. raw rice

1 can cream of mushroom soup

1 soup can of water

Chow Mein noodles

Mix above ingredients and pour in a large pyrex dish or large casserole dish and bake in 325° for 2 hours, uncovered. Take from oven and sprinkle the Chow Mein noodles on the top.

## EASY DEEP DISH PIZZA

Sharon Shettler

3 c. Bisquick

1-15 oz. can tomato sauce

3/4 c. water

1 jar mushrooms (drained)

1 lb. ground beef

1/2 c. chopped pepper

1/2 tsp. salt

2 c. shredded

2 cloves garlic (crushed)

mozzarella cheese

1/2 c. chopped onion

1 tsp. Italian seasoning

Heat oven to 425°. Lightly grease jelly roll pan. Mix baking mix and water until soft dough forms. Gently smooth dough into ball on floured surface. Knead 20 times. Pat dough on bottom and sides of pan with floured hands. Cook and stir ground beef, onion, salt, and garlic until beef is brown; drain. Mix tomato sauce and Italian seasoning and spread evenly over dough. Spoon beef mixture evenly over sauce. Top with mushrooms, green pepper, and cheese. Bake until crust is golden brown about 20 minutes. Serves 8.

## EGG McMUFFINS

Steve Shettler

4 english muffins

8 strips bacon

4 eggs

4 single slices cheese

Fry bacon until crisp and drain; fry eggs. Butter muffins and place a slice of cheese on top. Put under broiler until cheese starts to melt. Put on eggs and 2 strips of bacon. Makes a great hot sandwich.

## ELSIES BAKED BEANS

Linda Gerard

2 cans pork and beans (drained)

1 can baby lima beans (drained)

Brown 1 pound of bacon, cut into small pieces. Pour off excess fat. Add 1 large onion (cut up), 1 tsp. garlic powder, 1 tsp. dry mustard,  $\frac{1}{2}$  c. vinegar, 1 c. brown sugar. Simmer for 20 to 30 minutes. Mix with beans in large pan. Bake 350° for about 1 hour.

2 cans butter beans (drained)

1 can red kidney beans (drained)

## ESCALLOPED CHICKEN

Marjorie Fabian

4 c. cooked chicken

1 c. diced celery

1 c. soft bread crumbs

2 T. minced parsley

Alternate layers of chicken, celery, bread crumbs, and parsley in a buttered baking dish. Mix chicken broth, eggs, salt, and milk. Pour over chicken. Set pan in pan of hot water. Bake 350° for 1 hour. Makes 12 servings.

2 c. chicken broth

4 eggs (beaten)

2 tsp. salt

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

## FOOTBALL STEW

Barbara Smith

2 lbs. beef stew meat

6 carrots cut up

3 medium potatoes (cut up)

1 sliced onion

2 stalks celery

Put all together in casserole and cover with foil and lid. Bake 250° for at least 4 to 5 hours.

2 T. tapioca

1 T. sugar

1 small can tomato sauce

salt & pepper

## HOME MADE PIZZA

Lura Renner

### DOUGH:

1 pkg. yeast

1 c. warm water

1 tsp. sugar

1 tsp. salt

2 T. salad oil

3 to  $3\frac{1}{2}$  c. flour

Dissolve yeast in warm water, and stir in sugar, salt, and salad oil. Mix in flour, one cup at a time, until dough leaves sides of bowl. Knead a few times. Put into greased bowl and cover and let rise 45 minutes. Punch down and divide into half and press onto 2 cookie sheets. Pour 8 ozs. tomato sauce on each pan of dough. Sprinkle with desired amount of garlic salt and seasoning. Add favorite pizza topping. Sprinkle each pan with 8 ozs. mozzarella cheese. Bake 375° for 18 to 20 minutes or until crust is crisp.

### TOPPING:

2-8 oz. cans tomato sauce

garlic salt

Italian seasoning

beef, sausage, etc.

1-16 oz. pkg. shredded mozzarella cheese

## GOLD NUGGET MEAT LOAF

LaVera Bruns

1 c. carrot (shredded)  
1 medium onion (chopped)  
2 eggs  
2/3 c. milk  
2 tsp. salt  
1/4 tsp. pepper

3 c. cracker crumbs or 3 c. oatmeal  
1 c. cubed cheese  
2 lbs. ground beef  
1/4 c. catsup  
1 T. prepared mustard  
1/4 c. brown sugar

Beat eggs in a large bowl. Add milk, salt, pepper, and cracker crumbs or oatmeal; mix well. Add onions, cheese, carrots, and ground beef and mix well. Pack in large loaf pan. Combine catsup, mustard, brown sugar, and spread over loaf. Bake 350° for 1 hour. Let set 10 minutes before removing from pan.

## GOLDEN BEEF CASSEROLE

Donna Decker

1 1/2 lb. ground beef  
1 onion (chopped)  
3/4 c. diced green pepper  
salt & pepper

1 c. cream of celery soup  
1 1/2 c. shredded cheddar cheese  
2-12 oz. cans Niblet's corn, drained

Brown ground beef, onions, and green peppers in large frying pan. Mix in remaining ingredients. Spoon into 2 qt. casserole. Bake 375° for 45 minutes.

## GROUND BEEF AND CABBAGE CASSEROLE

Betty Linder

1 lb. ground beef  
1 T. salad oil  
1-10 oz. can condensed tomato soup  
1/2 tsp. pepper  
3 c. chopped cabbage

1 c. chopped onion  
3 T. raw rice  
1 tsp. salt  
1 soup can of water

Cook beef in oil (brown); add other ingredients except soup, water, and cabbage. Cook 3 minutes and add soup and water and mix. Remove from heat and place cabbage in 2 qt. casserole. Pour meat mixture over cabbage, (do not mix). Cover and bake 325° for 1 to 1 1/2 hours.

## GROUND BEEF STRAGANOFF

Crystal Aldrich

1 c. minced onion  
2 lb. ground beef  
1/2 tsp. paprika  
1/2 tsp. Accent  
4 tsp. salt  
2 c. sour cream  
1 lb. wide noodles

1/2 lb. oleo  
2 minced garlic cloves  
4 T. flour  
1/2 tsp. pepper  
2 med. sized cans mushroom soup  
2 med. cans cream of chicken soup

(Continued Next Page)

## GROUND BEEF STRAGANOFF (Continued)

Saute onions in butter. Stir in ground beef and add paprika, accent, salt, flour, pepper, and garlic. Sear for 5 minutes. Add soup and simmer under cover for 5 minutes. Add sour cream last and mix with cooked noodles. This makes a really large amount. Cut down accordingly for smaller batches.

### HAM AND BROCCOLI

Dorothy Cassens

1 c. cheese soup  
2 cans cream chicken soup  
1/2 c. milk  
1/2 c. chopped onion  
(sauted in margarine)  
4 T. margarine

2-10 oz. pkg. frozen chopped  
broccoli (cooked & drained)  
4 c. diced, cooked ham  
2 c. precooked rice  
1/2 tsp. Worcestershire sauce

Mix together first three ingredients. Blend in all other ingredients and put in casserole. Bake 350° for 35 to 40 minutes.

### HAM CASSEROLE

Dorothy Wonderlich

2 c. diced ham  
2 c. diced, cooked potatoes  
potato chips (crushed enough to  
cover the top of casserole

1 can mushroom soup  
1 carton sour cream with onion  
1 c. shredded sharp cheddar cheese

In 2 or 2 1/2 quart casserole, mix the soup and sour cream. Add potatoes and ham; mix well. Cover with shredded cheese and top with crushed chips. Bake, un-covered at 325° for 1 hour.

### HAM LOAF

Madeline Riddell Kluss

1 lb. ham  
1 lb. pork  
2 c. crushed Corn Flakes

1/2 c. milk  
1 egg slightly beaten  
pepper

Ground ham and pork together. Mix all ingredients. Shape into meat loaf and bake 350° for 1 1/4 hours.

Conscience is the still small voice that makes you feel still smaller.

## HAM MEAT BALLS

Carole Holm

1½ lb. ground ham  
1 lb. ground pork (not sausage)  
½ lb. ground beef

1½ c. soda cracker crumbs  
2 eggs beaten  
¾ c. milk

### TOPPING:

1 can tomato soup  
1 tsp. dry mustard

3/8 c. white vinegar  
1 c. plus 2 T. brown sugar

Mix ground meat together; add cracker crumbs, eggs, and milk. Make into meatballs and place in casserole and cover with topping. Bake 350° for 1 to 1½ hours. Makes 40 large or 120 walnut-sized meatballs.

## HAMBURGER CASSEROLE

LaVera Bruns

1½ lbs. hamburger  
1 c. celery (diced)  
½ c. onion (diced)  
1 can mushroom pieces  
1 can cream of mushroom soup

1 can chicken soup  
2 c. potato chips (crushed)  
2 c. grated cheese  
paprika  
(no salt)

Mix first seven ingredients and cover top with cheese and paprika. Bake 350° for 1 hour.

## HAMBURGER PIE

Marj Bruns

1 lb. hamburger  
1 medium onion (chopped)  
¾ tsp. salt  
dash pepper  
1 can condensed tomato soup

5 medium potatoes cooked (or can use instant potatoes or biscuits)  
½ c. warm milk  
1 beaten egg  
1-1 lb. can green beans (drained)

Lightly brown meat; add onion, cook until just tender. Add seasonings, beans and soup. Pour into greased 1½ quart casserole. Mash hot potatoes; add milk and egg. Season and drop in mounds over meat. If desired, sprinkle with shredded cheese. Bake 350° for 25 to 30 minutes. Serves 6.

## HAMBURGER - POTATO CASSEROLE

Mary Bruns

1½ lbs. hamburger  
carrots

mashed potatoes

Pat hamburger into 2 quart casserole or mix hamburger as for meat loaf. Then cover hamburger with a layer of sliced carrots. Spread mashed potatoes over the carrots. Cover and bake for 1 to 1½ hours at 375°.

## HAMBURGER SKILLET CASSEROLE

Sharon Shettler

1½ lbs. ground beef  
1½ c. water  
1 envelope brown gravy mix  
carrots

salt & pepper  
onion  
potatoes

Brown the ground beef and pour off grease. Add water and bring to a boil. Add gravy mix; cook until gravy has thickened. Add a layer of sliced carrots; season to taste. Add a layer of sliced onions; season. Add a layer of potatoes. Cover and cook until vegetables are tender, about 30 minutes.

## HAUFRAD HAMBURG

Helen Sheetz

2 lbs. hamburger  
1 can corn  
1 big onion (chopped fine)  
2 c. cooked macaroni  
½ c. sweet milk  
Mix all together and bake 325° to 350° for 1½ hours.

salt & pepper to taste  
1½ c. tomatoes  
1 big c. cheese (cubed)  
1 T. butter  
2 tsp. green pepper (chopped fine)

## HAWAIIAN RICE

Janet Renner

½ c. celery (chopped)  
1 small onion  
1 can cream chicken soup  
1 T. oil

10 ozs. broccoli (cooked & drained)  
1-8 oz. jar Cheese Whiz  
2 c. rice (cooked)  
(1½ c. instant rice)

Make rice and set aside. Saute celery and onion in oil. Add soup to broccoli. Blend in and add cheese. Blend and add rice and mix all together. Can heat and serve or put in casserole dish and bake 350° for 30 minutes.

## HOLLYWOOD HASH

Sharon Shettler

4 or 5 pieces bacon (chopped)  
1 lb. hamburger  
1 pkg. noodles  
1 (No. 2) can peas

1 c. chopped celery  
1 medium onion (diced)  
1 can tomato soup

Cook hamburger, bacon, and onion. Cook noodles separately and drain. Mix all ingredients and season with salt and pepper and pour in large baking dish. Grated cheese can be added to top if desired. Bake 375° for 20 to 25 minutes.

## HOME-MADE PIZZA

Phyllis Renner

1 c. warm water

1 tsp. salt

1 pkg. yeast

2 T. veg. oil

1 tsp. sugar

3 to 3½ c. flour

Let dough rise 45 minutes. Divide dough in 3 pizza pans. Add 1 can Hunts tomato sauce. Add cheese, hamburger, and munster cheese. Bake 400° for 10 to 15 minutes.

## HOT DISH

Sharon Shettler

1½ lbs. hamburger (browned)

1 small can mushrooms

1 c. diced celery

1 can cream chicken soup

½ c. diced onion

1 lg. can Chow Mein noodles

1 can cream mushroom soup

Mix together in greased casserole dish. Do not dilute soups or add any other seasonings. Bake approximately for 45 to 50 minutes at 350°. Serves 6 to 8 people.

## HUNGARIAN CABBAGE ROLLS

Carol McCormick

1 large head cabbage

1 lb. lean ground beef

1 c. cooked barley or rice

1 onion (chopped)

1 egg (slightly beaten)

1 tsp. salt

½ tsp. allspice

1/8 tsp. garlic powder

1-27 oz. can sauerkraut (drained)

¼ c. packed brown sugar

2-8 oz. cans tomato sauce

sour cream (optional)

Core cabbage, place core end down in 2" boiling water. Simmer until leaves are soft enough to roll. Drain and cool; carefully remove leaves. Combine beef, barley, onion, egg, and seasonings. Place in center of the cabbage leaves, dividing evenly. roll up, tucking in the edges. In a large baking pan, combine the sauerkraut, half the tomato sauce and brown sugar. Place cabbage rolls, seam side down on the sauerkraut. Pour remaining tomato sauce over rolls. Cover and bake 350° for 1 hours or until done. Serve with sour cream if desired.

## JOHNNY MAE ET

From Nell Rainwater's Recipe File

1½ lb. lean pork (coarsely ground)

1 large can mushrooms

1 pkg. noodles (cooked)

1 pt. tomatoes

1 lg. onion (chopped fine)

2 T. grated cheese

1 green pepper (chopped fine)

Brown the pork. Mix all the above items and bake 375° until mixture is thoroughly cooked. Top with bread crumbs before baking. (No time specified, use your own judgment.) It's delicious.

6 pork chops

1 quart kraut

6 potatoes

Flour and fry pork chops. Alternate pork chops, potatoes, and kraut in a casserole. Put in 350° oven with a tight lid, cover and bake two hours.

## LASAGNA

Bonnie Mertz

1-16 oz. pkg. lasagna noodles

1 T. oil

3 bay leaves

1 lb. hamburger

1 lb. can tomatoes

1/2 c. water

1-6 oz. can tomato paste

salt to taste

Laury's sauce mix

1 T. prepared mustard

cottage cheese

mozzarella cheese

Cook noodles in boiling water with oil and bay leaves. Brown hamburger and drain. Add tomatoes, water, tomato paste, salt, Laury's sauce, and mustard. Bring to a boil; reduce heat and simmer 15 minutes, stirring occasionally. Drain noodles and layer in greased 2 x 10 x 14-inch pan, 3 at a time. Add  $\frac{1}{3}$  meat sauce, dot with cottage cheese and add layer of mozzarella cheese. Continue with layers of noodles, meat sauce, cottage cheese, and mozzarella cheese. Bake 350° for 30 minutes. Let stand for 15 minutes before serving. Freezes well and good served second day.

## LASAGNA FROMAGE

Betty Bruns

9 lasagna noodles

2 c. cottage cheese

2 c. shredded mozzarella

1/2 c. chopped onion

2 eggs (well beaten)

1 T. parsley

1 tsp. Italian seasoning

salt, pepper &amp; sugar to taste

## SAUCE:

2 c. cheddar cheese

1/4 c. butter

1 1/2 c. milk

1 carton sour cream

Cook noodles until half done. While noodles cook, mix cottage cheese, mozzarella cheese, onion, eggs, parsley, Italian seasoning, salt, and pepper; set aside.

## SAUCE:

Mix 2 c. cheddar cheese, 1 1/2 c. milk, 1/4 c. butter, 1 tsp. parsley, 1/2 tsp. Italian seasoning, salt, pepper, and sugar in saucepan and melt. Remove from heat and add 1 carton sour cream. Layer the two mixture with noodles in a 9 x 13-inch pan. Top with extra cheddar cheese. Bake 375° for approximately 30 minutes.

## LASAGNA ROLLS

Lori Alderson

1½ lb. hamburger	2 cloves garlic (minced)
1 tsp. basil	1 tsp. salt
1-4 oz. can mushrooms	1 lb. can tomatoes
2-6 oz. cans tomato paste	10 oz. lasagne noodles
2 eggs (slightly beaten)	1 lb. cottage cheese
1-3 oz. pkg. cream cheese (softened)	½ c. parmesan cheese
1 T. parsley flakes	1 tsp. salt
pepper to taste	1 c. mozzarella cheese

Brown beef, stir in garlic, basil, salt, and pepper, mushrooms, tomatoes, and tomato paste. Simmer for 20 minutes. Cook noodles, drain and rinse in cold water. Combine eggs, cottage cheese, cream cheese, parmesan cheese, parsley, salt, and pepper in bowl. Spread each noodle with some egg-cheese mixture. Roll-up jelly roll fashion. Place seam down, in rows in a 9 x 13-inch pan. Pour meat sauce over rolls and sprinkle with grated mozzarella cheese. Bake 350° for 25 to 30 minutes.

## MACARONI CASSEROLE

Elsie May Bruns

2 c. dry macaroni	1 small jar dry beef
½ lb. sharp cheddar cheese	2 cans mushroom soup
2 c. milk	small onion
In large casserole dish, add dry macaroni, dried beef, (cut in small pieces), cubed cheddar cheese, and diced onion. Add soup and milk and let stand overnight. Bake 375° for 1 hour.	

## MAKE AHEAD LASAGNA

Jo Ellen Crowe

¾ lb. sausage or hamburger	1 tsp. dried oregano leaves crushed
¼ c. finely chopped onion	12 oz. fresh ricotta or cream-style cottage cheese (1½ c.)
¼ c. finely chopped celery	¼ c. grated Parmesan cheese
¼ c. finely chopped carrot	2 beaten eggs
1-7½ oz. can tomatoes (cut up)	2 T. snipped parsley
1-6 oz. can tomato paste	6 oz. lasagna noodles
¾ c. water	6 oz. mozzarella cheese, thin slices
½ tsp. salt	Cook meat, onion, celery, and carrot until meat is lightly browned. Drain off fat. Stir in tomatoes, tomato paste, water, salt, oregano, and 1/8 tsp. pepper. Simmer covered for 15 minutes, stirring occasionally. Cook lasagna noodles and drain. Combine ricotta, parmesan, eggs, parsley, and 1/8 tsp. pepper. Place ½ the noodles in a 7½ x 11¾ inch baking dish. Spread with ½ the cheese mixture and top with ½ the mozzarella, then ½ the meat sauce. Repeat layers; cover and chill. Bake covered at 375° for 30 minutes than uncovered 25 minutes more. Let stand 10 minutes. Serves 6.

## MEATBALL CASSEROLE

Doris Clubb

### MEATBALLS:

1 lb. hamburger  
1/4 lb. sausage  
1/2 c. dry bread crumbs  
1/3 c. evaporated milk

### SAUCE:

1 c. milk  
1-10 oz. can mushroom soup

### BISCUITS:

1 1/2 c. flour  
1/2 tsp. chili powder  
1/3 c. shortening (part butter)  
1/4 to 1/2 c. milk (enough to hold)

Make meatball mixture into small balls and brown in skillet. Mix sauce ingredients and heat in a saucepan to boiling point. Mix biscuits and roll out; add 1 c. grated cheese and 1 T. of parsley flakes and roll like a cinnamon roll. In a casserole, place meatballs in the bottom. Cut the biscuits and place on top. Pour hot soup mix over all. Add biscuits and bake 375° for 20 minutes or until biscuits are brown. Do not cover.

2 T. onion (or more)  
1 tsp. chili powder  
1/8 tsp. black pepper

1-10 oz. can cream of celery soup  
1/2 can water

3 tsp. baking powder  
1/4 tsp. salt  
1 whole egg

## MEATBALLS

Elsie May Bruns

1 1/2 lbs. hamburger  
1 can tomato soup  
1/2 c. rice (uncooked)

Season with salt and pepper and dehydrated onions. Make into meatballs the size of walnuts; put in greased pan. Cover with tomato soup and add 1 can water. Bake for 1 hour; covered.

## MEATBALLS

Mona Goeldner

1 lb. ground beef  
1/2 c. fine dry bread crumbs  
1 medium onion (chopped fine)  
1 1/2 tsp. salt  
1/2 tsp. pepper

2 eggs (slightly beaten)  
1-1 lb. can tomatoes  
1-8 oz. can tomato sauce  
1 medium onion (chopped)  
1 T. chili powder

Mix together thoroughly ground beef, bread crumbs, 1 onion, salt, pepper, and eggs. Shape into balls about 1 1/4 inches in diameter. Into a large kettle with tight fitting lid, put tomatoes, tomato sauce, 1 onion, and chili powder; cover and simmer for 5 minutes. Drop meatballs into hot tomatoe sauce. Cover and simmer for 45 minutes. Serve over hot cooked spaghetti. Makes 6 servings. (Reduce chili powder if too hot.)

## MEAT LOAF

Dorothy Wonderlich

1 1/2 lbs. ground beef

1 egg

1/4 c. chopped onion

1 c. tomato juice

Combine all ingredients and mix well. Form into loaf in ungreased loaf pan. Bake 350° for 1 hour and 15 minutes. Makes 8 servings.

## MEAT ROLL

Vicky Thomas

2 beaten eggs

3/4 c. soft bread crumbs

1/2 c. catsup

1/4 tsp. salt

1/4 tsp. pepper

1/2 tsp. oregano

dash garlic

2 lb. lean ground beef

8 slices boiled ham

6 oz. shredded mozzarella

3 slices mozzarella (cut diagonally)

Combine eggs, catsup, and seasonings; add beef and mix well. Pat meat mixture into a 10 x 12-inch rectangle on wax paper. Arrange ham on beef mixture, leaving small margin around edge. Sprinkle shredded cheese over ham. Carefully roll up meat, using wax paper to lift. Seal edges and ends. Place roll, seam side down in pan. Bake 350° for 1 1/4 hours. Place cheese wedges over top of roll. Return to oven until cheese melts.

## MEXICAN BEEF LOAF

Lori Alderson

2 lb. ground beef

1 envelope taco seasoning mix

1 c. crushed corn chips

1-8 oz. can tomato sauce

1 egg

1/2 c. shredded cheddar cheese

Combine tomato sauce and taco mix. Add ground beef, egg, and crushed corn chips; mix thoroughly. Put in loaf pan and bake 350° for 50 minutes.

## MUMS' MEAT LOAF

Alaine McElroy

1 1/2 lbs. hamburger

1 pkg. dry onion/mushroom soup

1 egg

1/2 onion (chopped fine)

salt and pepper

4 strips Rashers bacon (chopped)

15 oz. can crushed pineapple

1/2 c. chopped green pepper

1/2 c. chopped celery

Combine ingredients in bowl. Place mixture in loaf pan and bake 350° for 1 1/2 hours.

## NOODLES

Mona Goeldner

1 egg (beaten)

1/2 tsp. salt

2 T. milk

1 c. flour

Mix together and roll out thin and cut. No need to let them dry.

## NOODLE-HAMBURGER DISH

Ann L. Mackey

1 small pkg. Crinkle noodles

1 can cream chicken soup

1 lb. ground beef

1 carton sour cream

1 can cream mushroom soup

onion and green pepper (chopped)

Cook hamburger, onion and pepper (as much as preferred), together. Mix with other ingredients and bake 350° for 25 minutes. May put grated cheese on top.

## NOODLES MARINATE

Vicki Griner

1 pkg. Mostaccioli noodles

1 small jar pimentos

1 small cucumber (minced)

1/2 c. vinegar

1 small green pepper (minced)

1 1/2 c. sugar

5 green onions (minced)

1 T. Accent

Cook noodles as directed on package. Mix altogether and refrigerate overnight. Serves 6 to 8 people.

## OVEN BEEF STEW

Marj Bruns

1 1/2 lbs. cubed stew meat

1 qt. tomatoes

4 medium carrots (chunked)

1 T. sugar

4 medium potatoes (chunked)

2 T. minute tapioca

4 stalks celery (cut in pieces)

salt to taste

Do not brown stew meat. Put all ingredients into a covered casserole and bake 250° for 5 hours. Freezes well.

## OVEN BEEF STEW

Madeline Riddell Kluss

2 lbs. stew meat

2 T. tapioca

6 carrots

1 T. sugar

3 ribs celery

2 tsp. salt

1 onion

1 c. tomato or V-8 juice

Cut meat in 1 1/2 inch cubes, cut carrots in chunks. Slice the onion and cut the celery on diagonal in chunks. Put all ingredients in baking dish. Cover tightly and bake 250° for 4 hours.

## OZARK SCRAPPLE

Dorothy Cassens

1 lb. ground roast pork or  
cooked pork sausage  
2 c. cornmeal  
2 c. cold milk

6 c. boiling water  
2 tsp. salt  
1/2 tsp. sage  
1 tsp. black pepper

Moisten cornmeal with milk; add to boiling water and salt. Cook, stirring constantly, until mixture thickens and boils. Cover and cook over low heat for 10 minutes. Add sage, black pepper, and meat. Season with ham or bacon drippings. Mix well and mold in small bread pans. Cool overnight. Fry flour-coated slices in fat and serve with sorghum or syrup.

## PAN PIZZA

Sharman Neece

1 c. milk  
2/3 c. flour  
1 egg  
1 tsp. oregano  
salt & pepper  
1 green pepper

1 onion  
1 can mushrooms  
1 sm. can tomato sauce  
with oregano  
1 lb. Italian sausage or hamburger  
1 lb. mozzarella cheese

Mix first 6 ingredients and pour in a 8 x 13-inch pan. Fry and drain meat very well. To flour mixture add cooked meat, drained mushrooms, diced onions, and green peppers. Place in oven for 20 to 25 minutes at 425°. Remove from oven and pour sauce and grated cheese over mixture. Place back in oven just until cheese melts.

## PEPPER STEAK

Deb Linder

round steak  
onion  
2 T. cornstarch  
1/4 c. soy sauce

chopped peppers  
tomatoes (quartered)  
rice

Cut steak in strips and brown with onion in butter. Add water to cover; cover and simmer for 1 hour. Meanwhile, mix soy sauce, and cornstarch together and stir until smooth. Add to steak and cook another 10 minutes. Then add chopped peppers and cook 5 more minutes. Then add tomatoes and cook another 5 minutes. Serve over rice. An electric skillet works very well for this, with temperature set about 300° to 350°.

A mother is not a person to lean on but a person to make leaning unnecessary.

# POOR MAN'S FILET MIGNON

Mary Bruns  
My mother Lenora Karstensen

1 lb. ground beef  
1/2 small can evaporated milk  
Mix all ingredients and divide into 3 patties. Wrap 2 stirps bacon around each. Place under broiler until done. Can be done in a skillet or grill.

## PORCUPINES

Sharon Jones

1 lb. ground beef  
1/2 c. raw rice (washed)  
1/4 c. chopped onion  
1 tsp. salt  
1/4 tsp. pepper  
2 T. vegetable oil  
2-8 oz. cans tomato sauce  
1 c. water

Mix beef, rice, onion, and seasoning. Form into balls and fry in hot oil, turning frequently, until light brown but not crusty on all sides. Add tomato sauce and water; mix well. Cover and simmer for about 45 minutes. Makes 4 servings. Variation - Jiffy Porcupines. Substitute 2/3 c. pre-cooked rice (1/2-5 oz. pkg.) for raw rice and prepare as regular porcupines. Simmer 15 to 20 minutes. These will not be as "porcupiney" as the longer-cooked recipe.

## PORK CHOP BAKE

Bonnie Mertz

6 pork chops  
1 egg (beaten)  
2 T. chopped onion  
1/8 tsp. sage  
1 can cream mushroom soup  
6 slices bread (cubed)  
1/4 c. melted butter  
1/8 tsp. poultry seasoning  
dash salt  
1/3 c. water

Brown pork chops, salt, and pepper to taste. Arrange in baking dish. Mix bread cubes and egg. Add enough hot tap water to moisten. Add remaining ingredients and spoon over pork chops. Bake 350° for 1 hour.

## PORK CHOP AND LIMA BEANS

Ida Smith

4 lean pork chops  
1/2 tsp. salt  
1/4 tsp. pepper  
1 medium onion (sliced)  
1 T. shortening  
1 can cream celery soup  
1/2 c. water  
1/2 c. cream  
1/4 tsp. seasoning  
2 T. flour  
10 oz. pkg. frozen lima beans

Sprinkle chops with salt and pepper. In a 10-inch skillet brown chops in shortening with onion. Add remaining ingredients. Stir over medium heat until sauce is thick and limas are thawed. Arrange chops in sauce. Cover and cook 30 minutes. Stirring now and then until chops and limas are tender. Good over Chow Mein noodles or rice.

## PORK TENDERLOIN PATTIES

Madeline Riddell Kluss

pork tenderloin patties

large onion

2 strips bacon per patty

fresh tomato

Season patties. Cross two bacon strips, and place patty in center of cross. Put on top of each patty a 1/2-inch thick slice of onion and then a 1/2-inch thick slice tomato. Cross ends of bacon over top and secure with toothpick. Brown bottom of patties in skillet; add small amount of water, cover and bake 350° for 1 hour.

## QUICK CABBAGE CASSEROLE

May E. Smithart

1 small head cabbage

1/2 c. milk

1 can cream chicken soup

1/2 c. cheese

bread or cracker crumbs

Cut cabbage in slices. Boil in water that has a little salt in it. If too much water, drain some off. Add soup, and milk to cabbage. Shred cheese over the top. Sprinkle butter bread or cracker crumbs over top. Bake 350° for 30 minutes.

## ROUND STEAK ROLL-UP

Bonnie Mertz

round steak

prepared mustard

bacon strips (uncooked)

1 pkg. dry onion soup mix

1 can golden mushroom soup

Pound round steak and trim fat if necessary. Spread prepared mustard on meat. Top with strips of bacon and sprinkle with dry onion soup mix. Roll up round steak and tie. Place on heavy foil. Cover rolled meat with golden mushroom soup. Wrap in foil and place in baking dish. Bake 325° for 3 hours. Save juices for gravy. Makes meat extra tender.

## SAUSAGE NOODLE BAKE

Marian Downing

1 1/2 c. dry noodles (med. size)

1/2 can milk

1 lb. bulk pork sausage

1/2 c. or more American cheese or

3 T. finely cut onion

Velveeta (cubed)

1 can mushroom soup

1 small jar pimento (optional)

Cook noodles in salted boiling water until tender. Meanwhile brown the sausage and onion over low heat (about 10 minutes). Stir often with a fork to break up the sausage; remove from heat and spoon off fat. Combine sausage, noodles, and other ingredients and pour into a greased baking dish. Sprinkle with crushed potato chips, if desired. Bake for 25 minutes in a moderate oven (350°).

## SAVORY SWISS STEAK

Donna Decker

2 to 3 lbs. Swiss steak  
1/2 c. flour  
1 T. dry mustard  
salt & pepper to taste  
2 T. fat  
2 to 3 c. tomatoes  
1 diced green pepper

1/2 c. diced celery  
2 to 3 carrots (diced)  
1 small can mushrooms  
2 onions (sliced)  
2 T. Worcestershire sauce  
1 to 2 dash tabasco sauce  
1 T. brown sugar

Cut meat in serving size pieces. Coat in flour with mustard, salt, and pepper. Brown in fat and put in Dutch oven and cover with remaining ingredients. Bake covered at 350° to 375° for 1 1/2 hours. Vegetables are very good when put on mashed potatoes like gravy.

## SCALLOPED CORN AND OYSTERS

Gertrude Jackson

1 can cream style corn  
1 small can oysters (drained)  
1 c. milk

1 beaten egg  
10 soda crackers (crush)  
salt & pepper

Mix together in a mixing bowl. Pour into a buttered casserole. Dot with butter and bake 350° for an hour or until brown on top.

## SCALLOPED SALMON

Sharon Shettler

1-1 lb. can red salmon  
(flaked & undrained)  
2 eggs

1 c. milk  
1 small onion (chopped)  
1 c. cracker crumbs

Preheat oven to 350°. Combine all ingredients in a bowl and mix well. Spoon into a greased 1 1/2 quart casserole. Bake one hour or until done.

## 7-HOUR STEW

Marian Downing

2 to 3 lbs. sirloin tip roast or steak  
4 large carrots (cut)  
2 potatoes (cut)  
1 jar small onion (drained)  
1 large can tomatoes  
1 small can tiny peas, or  
1/2 pkg. frozen peas

1 can consomme or use bouillon  
1/2 c. white wine  
3 T. Minute Tapioca  
1 T. brown sugar  
1/2 c. bread crumbs  
salt & pepper  
4 shakes of seasoning salt

Mix ingredients lightly in a large roaster. Cover and bake at 250° for 6 to 7 hours.

## 7-LAYER CASSEROLE

Sharon Jones

1 c. rice (uncooked)	1/2 c. green pepper (finely chopped)
1 c. canned whole corn (drained)	3/4 lb. ground beef (uncooked)
2-8 oz. cans tomato sauce	4 strips bacon
1/2 c. onion (finely chopped)	

Prepare layers in a 2 quart baking dish with a tight fitting lid as follows:

1st Layer - Rice (uncooked)

2nd Layer - Drained corn sprinkle with salt and pepper

3rd Layer - 1 can tomato sauce and 1/2 can water

4th Layer - Onions and green peppers

5th Layer - Ground beef, uncooked and seasoned with salt and pepper

6th Layer - 1 can tomato sauce and 1/4 can water

7th Layer - Cover with bacon strips cut in half

Cover dish and bake 1 hour. Uncover and bake 30 minutes longer. Bake at 350°.

## SKILLET PORK CHOPS AND RICE

Linda James

2 T. oil	2 T. brown sugar
4 pork chops	1/2 tsp. salt
salt & pepper	1/4 tsp. pepper
1 onion (chopped)	1 1/2 c. tomato sauce
1 1/2 c. water	1 c. rice

Heat oil in large pan. Sprinkle 4 chops with salt and pepper. Add to pan and brown quickly on both sides. Remove from pan. In pan saute the chopped onion. Add the 1 1/2 c. water, 2 T. brown sugar, 1/2 tsp. salt, 1/4 tsp. pepper, and 1 1/2 c. tomato sauce. Bring to a boil and add 1 c. rice; mix well. Return chops to pan; cover and simmer for 30 minutes. Add 1/2 c. tomato sauce and cook 15 minutes more.

## SOUTHERN SHAKE AND BAKE FOR CHICKEN

Thelma Walton

2/3 c. quick rolled oats	1/4 tsp. ground thyme
1/4 c. grated parmesan cheese	1/8 tsp. pepper
1/4 c. chopped blanched almonds	1/2 c. butter
2 T. minced parsley	1/4 tsp. garlic powder or
2 1/2 to 3 lbs. frying chicken	1 clove garlic (crushed)
1 tsp. salt	

Combine oats, cheese, almonds, parsley, salt, thyme, and pepper. In a 9 x 13-inch baking dish, melt butter with garlic powder. Dip chicken pieces in garlic butter and then in oats mixture. Place chicken pieces in the baking dish and bake uncovered at 375° for 55 to 65 minutes or until tender. Do not turn chicken pieces during baking. (I make a double batch of this recipe and keep 1/2 of it for the next time. Keep in refrigerator.)

## SPAGHETTI BOLOGNESE

Alaine McElroy

12 oz. spaghetti  
1-16 oz. can tomato soup  
2 T. tomato paste  
1 chopped onion  
1½ lbs. hamburger  
2 T. oil or margarine

1 T. flour  
1 clove garlic  
1 T. sugar  
grated cheese  
salt, pepper, and nutmeg

Heat oil in frying pan and fry onion. Add meat and stir constantly as not to burn. Brown and then pour off excess fat. Add salt, pepper, sugar, nutmeg, and flour. Add soup, tomato paste, and stir, cooking gently on low heat for ½ hour. Cook spaghetti in salted boiling water for 12 minutes. Place in 3 quart casserole dish, cover with meat sauce and top with grated cheese. (I use Swiss). Heat through at 350° until cheese is melted.

## SPAGHETTI SAUCE

Janet Renner

1 lb. ground beef  
1 small onion (diced)  
1 small garlic (minced)  
1-28 oz. can tomatoes  
1-6 oz. tomato paste

1 tsp. sugar  
1 tsp. salt  
½ tsp. oregano  
½ tsp. pepper

Cook ground beef, onion, and garlic until meat is browned, and onion is tender. Add tomatoes with their liquid and remaining ingredients. Stir to mix well and break up tomatoes. Heat to boiling over high heat. Reduce heat to low. Cover and simmer for 30 minutes; stir occasionally. Makes 4 cups.

## SPICY BAKE STEAK

Sharon Shettler

¼ c. flour  
1 tsp. salt  
¼ tsp. pepper  
round steak  
1 c. catsup

½ c. water  
6 cloves  
1 onion  
1 pepper

Roll meat in flour; add salt and pepper and brown. Combine rest of ingredients and pour over meat. Cover and bake 350° for 1½ hours.

Character is like the foundation to a house, it is below the surface.

## SQUAM SCALLOP PIE

Margaret Bruns

1 clove garlic (quartered)  
1/4 c. unsalted sweet butter  
1/2 c. minced onion  
2 1/2 lbs. sea scallops  
1/4 c. dry white wine  
2 T. flour

1/2 tsp. salt  
1/8 tsp. white pepper  
1/2 c. cracker crumbs  
1/4 c. fresh grated parmesan cheese  
1/4 c. unsalted sweet butter, melted  
1 c. half and half

(If you wish you can double the cracker crumbs, parmesan cheese, and melted butter.) Saute garlic in 1/4 c. butter in a 9" skillet over medium heat for 2 minutes. Remove and discard garlic. Saute onion until soft and translucent (5 to 7 minutes); add scallops. Cook, stirring frequently for 2 to 3 minutes. Add wine and cook for 3 more minutes. Remove scallops and put in buttered 1 1/2 quart casserole. Whisk flour into pan juices, whisk in half and half. Reduce heat and cook, stirring constantly until thickened and smooth or about 2 minutes. Season with salt and pepper. Pour sauce over scallops. Combine cracker crumbs, cheese and melted butter. Sprinkle over scallops. Bake until bubble (about 15 minutes) in 400° oven. garnish with parsley. Serves 6.

## STEAK CREOLE

Sharon Wilkins

1 pkg. round steak  
1 small onion (chopped)  
green pepper

1 pt. canned tomatoes  
salt & pepper

Cut round steak into bite size pieces. Brown with onion, salt, and pepper. Add tomatoes and chopped green pepper. Simmer until meat is tender (usually 1 - 1 1/2 hours). Serve over cooked rice.

## STUFFED IOWA PORK CHOPS

Vicki Griner

4 Iowa pork chops

1 can cream of mushroom soup

### DRESSING:

1/2 pkg. herb croutons  
2 eggs  
1/2 tsp. sage

1 small onion  
salt and pepper to taste

(You may substitute a favorite dressing recipe.) Combine croutons, eggs, sage, onion, salt, pepper, and enough water so the dressing will stick together. Slice each Iowa chop to the bone. Stuff dressing into each pork chop. You may need toothpicks to close. Place in a 9 x 13-inch glass pan and pour soup over them. Also add 1/2 can of water and mix well into chops. Bake 275° for 2 hours or 350° for 1 hour. Uncover the last 1/2 hour. Can also place in crock pot for 8 hours on low.

## STUFFED MANACOTTI

Vicki Griner

1½ lbs. ground beef  
½ medium onion (chopped)  
pinch of garlic  
1 c. cracker crumbs  
½ lb. grated mozzarella cheese

1 tsp. salt  
2 eggs  
½ c. milk (may need more if dry)  
1 pkg. manacotti shells  
Italian seasoning (optional)

Saute beef, onion, and garlic. Drain and cool and add cracker crumbs, cheese, salt, eggs, and milk. Cook shells with a little oil for 10 to 12 minutes. Drain and rinse in cold water. Carefully lay out on a paper towel. Stuff meat mixture into shells being carefull not to rip shells. Place in a 9 x 13-inch pan. Pour 2 c. spaghetti sauce (may use Ragu) over shells. Sprinkle top with ½ tsp. Italian seasoning (optional), and sprinkle with remaining ½ lb. mozzarella cheese. Cover and bake at 350° for 30 minutes.

## SWEET 'N' SOUR MEATBALLS

Ann Mackey

1-20 oz. can pineapple chunks  
1 envelope beefy onion soup mix  
1½ lb. ground beef  
½ c. soft bread crumbs  
¼ c. vinegar

1 egg  
2 green peppers (cut in chunks)  
2 T. brown sugar  
1 T. cornstarch  
¼ c. water

Drain pineapple (reserve juice), chop enough pineapple to equal ¼ c., reserve remaining. In medium bowl, combine soup mix, ground beef, chopped pineapple, bread crumbs and egg. Shape into 1-inch meatballs. In large skillet, brown meatballs, remove to serving dish, keep warm. Into the skillet add reserved pineapple, green pepper, brown sugar, and cornstarch. Blend with reserved pineapple juice, vinegar, and water. Bring to a boil, then simmer, sitrring constantly, until sauce is thickened (about 5 minutes). Serve over meatballs. Makes about 5 dozen meatballs.

## SWEET-SOUR MINUTE STEAKS

Sheila Samuels

¾ c. oil  
¼ c. soy sauce  
3 T honey  
2 T. vinegar

2 T. chopped onion  
1½ tsp. ground ginger  
1/8 tsp. garlic powder  
6 minute steaks

Combine all ingredients except minute steaks in non-metallic pan. Add steaks and let stand 1 to 2 hours. Grill 4" to 5" from hot coals for 5 to 7 minutes on each side. Brush frequently with marinade. This may be prepared in advance and frozen. When ready to use, pour sauce over and bake. Yield: approximately 6 to 8 shells.

3 c. mashed sweet potatoes	1 c. sugar
2 eggs	1/4 c. milk
1 tsp. salt	1 tsp. vanilla
1 stick margarine (melted)	1 can coconut

**TOPPING:**

1 c. brown sugar	1/2 c. flour
1 stick margarine (melted)	1 c. chopped pecans

Mix casserole ingredients together and pour into a baking dish. Mix topping ingredients well and pour over the potato mixture. Bake 350° for 20 minutes.

**SWEET AND SOUR RIBS**

Carole Holm

3 to 5 lbs. short ribs	2 T. vinegar
1/2 c. flour	2 T. Worcestershire sauce
2 tsp. salt	4 T. soy sauce
dash pepper	1/2 c. sugar
2 c. sliced onions	3/4 c. water

Mix flour, salt, and pepper and roll ribs in this. Arrange in casserole dish not on top of each other. Cover with sliced onions. Mix catsup, vinegar, sauces, sugar, and water. Pour over ribs, cover and bake 325° for 3 hours. Remove cover last for last 30 minutes of baking.

**TATER TOT CASSEROLE**

Sharon Jones

1 lb. hamburger	1 can cream of chicken soup
1 can cream of celery soup	4 c. tater tots
1 onion (chopped)	
Brown hamburger with chopped onion. Do not add salt. Drain grease and add soup. Put in greased casserole and top with a layer of tarter tots. Bake 350° for 1 hour.	

**"TATER TOT" HAMBURGER-VEGETABLE CASSEROLE**

Anna May Reber

1 lb. ground beef	1 box tater tots (frozen)
1 onion (chopped)	1 can cream of chicken or
1-16 oz. can green beans or other vegetable	cream of celery soup
Brown ground beef and onion lightly. Place in baking dish. Add a layer of green beans (or other veg.). Place tater tots in layer on top. Beat soup and milk together, using egg beater. Pour over mixture in baking dish. Bake 350° for about 1 hour and 15 minutes or until tarter tots are brown and crusty.	

## TEXAS HASH

Diane Clubb

3 T. fat  
½ c. chopped onion  
1½ c. chopped green pepper  
½ c. rice

2 c. cooked tomatoes  
1 tsp. chili powder  
1 tsp. salt  
¼ tsp. pepper

Melt fat in a skillet; add onion, green pepper and ground beef and brown well. Add remaining ingredients. Cover tightly and cook over high heat until steaming freely, then turn heat down and simmer for about 30 minutes.

## TUNA CHEESE DELUXE

Katharine Northup

2 T. margarine  
1½ c. Rice Krispies  
¼ c. slivered almonds  
¼ c. chopped onion  
1 can (10½ ozs.) condensed  
cream of mushroom soup

¼ c. milk  
1 c. shredded cheese  
1½ c. cooked rice  
1 can (6 ½ ozs.) tuna  
¼ c. stuffed green olives

Melt 1 T. margarine. Stir in Rice Krispies and almonds until coated. In large saucepan, melt 1 T. margarine; add onion and cook, stirring occasionally. Add soup, milk, and cheese. Stir until cheese is melted. Remove from heat and add rice, tuna, and olives. Spoon cereal topping evenly over casserole. Bake 325° for about 20 minutes or until thoroughly heated.

## TUNA AND MACARONI DELUXE

Donna Decker

1-8 oz. pkg. macaroni  
4 T. butter  
1 c. bread crumbs  
½ c. chopped onions  
2 tsp. Worcestershire sauce

½ c. chopped green pepper  
1 can cream of celery soup  
1 c. milk  
1 c. grated sharp cheddar cheese  
2-7 oz. cans chunk tuna

Cook macaroni and drain. Put into a 2 quart casserole. Melt butter in skillet. Remove 2 T. and toss with bread cubes and set aside. Saute onion and green pepper in remaining butter until tender. Remove from heat and stir in soup, milk, cheese, and Worcestershire; mix until well blended. Add tuna and pour over macaroni and mix gently. Sprinkle bread cubes over top and bake uncovered for 45 minutes.

## TUNA NOODLE BAKE

Linda James

6 oz. noodles

1 can cream of chicken soup

1/2 c. milk

Cook noodles according to directions on package. In a bowl mix soup, milk, peas, and tuna. Stir in drained noodles. Salt and pepper to taste. Spoon into a shallow baking dish. Bake 350° for 20 minutes.

1/2 c. peas

1 can tuna

salt & pepper to taste

## TUNA NOODLE CASSEROLE

Carol McNabb

1 can tuna

3 c. cooked noodles

3 hard cooked eggs

minced onion

Flake tuna and mix lightly with noodles and eggs; add seasoning then mushroom soup. Place in a buttered baking dish and sprinkle with crushed potato chips. Bake 325° for 30 to 45 minutes.

1 can mushroom soup

pepper

potato chips (crushed)

## TUNA NOODLE CASSEROLE

Phyllis Renner

3 1/2 c. cooked noodles

1 can tuna

1/2 c. Miracle Whip

1 c. celery

1/3 c. chopped onion

Mix ingredients and bake in a casserole dish at 425° for 20 minutes.

1 tsp. salt

1 can soup (cream of mushroom or cream of celery)

1/2 c. milk

## TUNA NOODLE CASSEROLE

May E. Smithart

1 c. water

1 1/2 c. uncooked noodles

1-6 1/2 oz. can condensed cream of mushroom soup

1-17 oz. can green beans (drained)

1/2 c. coarsely crushed potato chips

1-4 oz. can mushroom stems & pieces (drained)

Microwave noodles on defrost. Heat canned fish on reheat. Pour water into 2 quart casserole. Cover with glass lid or plastic wrap. Microwave on high for 3 to 5 minutes or until water comes to a boil; stir in noodles. Recover and cook on defrost for 11 to 12 minutes or until noodles are tender. Drain and stir remaining ingredients except potato chips. Recover and microwave on reheat for 8 to 10 minutes or until hot. Let stand covered for five minutes. Sprinkle potato chips on top and serve. Makes 6 to 8 servings.

## CORNBREAD DRESSING

Wanda Greene

chicken (neck, back, wings)  
water  
4 c. crumbled cornbread  
4 c. crumbled biscuits  
1 T. rubbed sage  
1 large onion (chopped)

1/2 c. chopped celery  
salt and pepper to taste  
1 egg (beaten)  
1 boiled egg, chopped (optional)  
1/2 c. sweet pickles (optional)

Boil chicken in salted water until done. Remove chicken from broth; cool. Separate meat from skin and bones and add to dressing. Mix cornbread, biscuits, sage, onion, celery, salt, and pepper with enough chicken broth to make batter the consistency of cake batter. Add beaten egg and mix well. Pour into greased 9 x 13 inch pan and bake 450° until nicely browned, approximately 30 minutes.

## BREAD STUFFING

Kerm Shettler

2 eggs  
4 c. dry bread cubes  
3 T. chopped onion  
1 tsp. salt  
1/4 tsp. pepper

1/4 tsp. poultry seasoning  
sage to taste  
1/3 c. melted butter or margarine  
hot broth or water to moisten

Combine bread, onion, seasonings, and eggs. (If you like cook onion until tender in a little of the butter; then combine.) Add butter and enough liquid to moisten. Toss gently to mix. Makes 4 cups stuffing or enough for a 4 to 5 pound chicken.

## WAYNE'S DRESSING

Wayne C. Smithart

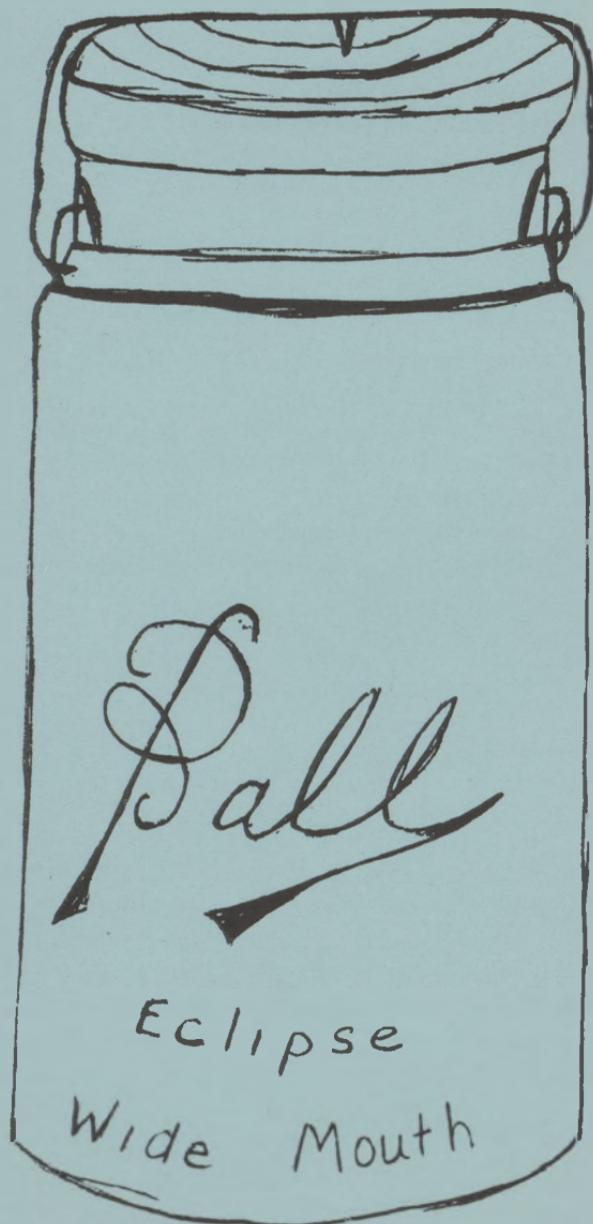
5 lbs. or 3 3/4 qt. celery (chopped)  
2 lbs. or 1 1/2 qt. onions (chopped)  
2 lbs. or 1 qt. butter  
12 lbs. or 7 1/2 gallons bread

1 1/2 T. or 3/4 qt. (15) eggs  
2 T. salt  
1 T. black pepper  
sage to taste

Bread dressing for 100 people, 3/4 c. each. Cook celery and onions in butter until tender. Toast bread and mix with stock from meat of any kind with water to moisten. Add celery, onions, eggs, and spices. Bake 350° for 1 hour or until done.

65 lb. turkey will feed 100 people.  
20 to 24 lbs. turkey will feed 30 people.  
5 lb. or 5 qt. of cranberries for 100 people.

# MISCELLANEOUS





# **MICROWAVE COOKING**

## **MICROWAVE APPLESAUCE**

Bonnie Mertz

6 c. cooking apples  
(peeled, cored & sliced)  
1/2 c. sugar

1/2 c. water  
1 T. lemon juice  
1/2 tsp. cinnamon (optional)

Combine apples, water, and lemon juice in a 2 quart glass casserole and cover. Microwave for 10 to 12 minutes on high or until apples are tender (about 200°). Stir in remaining ingredients. Makes 4 to 6 servings.

## **MICROWAVE BACON-WRAPPED DOGS**

Sheia Samuels

bacon strips  
hot dogs

shredded cheddar cheese  
buns

Use amounts of the ingredients depending on number of servings. Such as 2 bacon strips, 2 hot dogs, 2 T. cheese, and 2 buns for 2 servings. Place bacon between 2 paper towels and cook for 1 minutes. Make a lengthwise slit in each hot dog. Measure cheese and place 1 T. in each dog. Wrap each with a slice of bacon and hold with toothpicks. Cook for 1 minute or until cheese melts.

## **MICROWAVE BREAD PUDDING**

Betty Bruns

4 c. bread cubes (4 to 5 slices)  
1/2 c. brown sugar  
1/4 tsp. salt  
2 eggs

1/2 c. raisins  
2 c. milk  
1/4 c. butter

Power level high (10) and medium high (7) 13 to 16 minutes. Spread bread cubes evenly in 8-inch round dish. Sprinkle evenly with brown sugar, salt, and raisins. Measure milk into 1 quart measuring cup; add butter. Microwave at high for 4 minutes, until butter is melted, and milk is warm. Rapidly stir in eggs with a fork and mix well. Pour over bread cubes. Microwave at medium high (7) for 9 to 12 minutes. Rotate dish 1/4 turn after 6 minutes. When cooked center will still be slightly soft but will set up as it cools. Serve warm or chilled.

Adopt the pace of nature; her secret is patience.

## MICROWAVE CHEESY DILL CABBAGE

Bonnie Mertz

4 c. shredded cabbage (1 med. head)

1/4 c. water

1-3 oz. pkg. cream cheese

1 tsp. dill seed

1/2 tsp. salt

1/4 tsp. pepper

Place cabbage and water in 1 1/2 qt. glass casserole. Cover with glass lid or waxed paper. Microwave for 8 minutes on high. Stir in remaining ingredients; recover. Microwave for about 2 minutes on roast, or until heated through. Stir and let stand, covered, for 2 minutes before servings. Makes 4 to 6 servings.

## MICROWAVE CORN PUDDING

Betty Bruns

1 egg

3/4 c. crushed crackers

1/2 c. milk

2 T. butter (cut in pieces)

1 T. sugar

paprika

1-16 oz. can cream-style corn

Power level (medium-high), (7). Microwave time 11 to 13 minutes. Place egg in 1 1/2 qt. casserole and beat well with fork. Stir in milk, sugar, corn, crackers, and butter. Microwave at medium high for 5 minutes and stir well. Sprinkle with paprika. Microwave at medium high for 6 to 8 minutes. When done, center will be just barely set.

## MICROWAVE HOME-STYLE POT ROAST

Bonnie Mertz

3 1/2 to 4 lbs. beef chuck roast

1/4 c. water

1 large onion (sliced)

1 c. chopped celery

3 medium carrots (cut in chunks)

3 medium potatoes (quartered)

1-4 oz. can mushroom stems & pieces

2 tsp. salt

1/4 tsp. pepper

1 bay leaf

Place roast and water in 4 quart glass Dutch oven or casserole; cover. Microwave for 20 minutes on high. Turn meat over and add remaining ingredients, and recover. Microwave for 55 to 60 minutes on simmer, or until meat is fork tender. Let stand, covered, 10 minutes before serving.

## MICROWAVE OVEN LASAGNA

Sharman Neece

1 lb. ground beef

1-12 oz. pkg. cottage cheese

1/2 c. chopped onion

3 oz. pkg. cream cheese (softened)

2-8 oz. cans tomato sauce

1/4 c. dairy sour cream

1/2 tsp. salt

1/4 c. mozzarella cheese

1/2 tsp. basil

2 c. cooked egg noodles

1/4 tsp. ground oregano

grated parmesan cheese

(Continued Next Page)

## MICROWAVE OVEN LASAGNA CASSEROLE (Continued)

Place ground beef and onions in a 1-quart casserole. Cook in microwave oven on full power for 3 to 4 minutes, or until beef is no longer pink. Stir halfway through cooking time. Drain and add tomato sauce, salt, basil, and oregano. Combine remaining ingredients, except noodles and parmesan cheese. In a 2-quart casserole put about  $\frac{1}{4}$  c. meat sauce, half of noodles, half of cheese mixture, half of sauce and repeat again. Sprinkle parmesan cheese on top as desired. Cook in microwave oven on full power for 8 to 10 minutes or until  $150^{\circ}$  is reached.

## MICROWAVE SCALLOPED POTATOES

Edith Hale

$\frac{1}{4}$ c. milk	4 medium potatoes, peeled & sliced
1 can mushroom soup	$\frac{1}{4}$ c. buttered dry bread crumbs
$\frac{1}{2}$ tsp. salt	

Combine all ingredients except crumbs in  $1\frac{1}{2}$  qt. glass casserole. Microwave for 9 minutes on high. Stir and sprinkle with bread crumbs. Continue cooking on simmer 8 to 9 minutes. Let stand 2 minutes before serving. Serves 6.

## MICROWAVE SWEET POTATO PECAN BALLS

Bonnie Mertz

3 med. sweet potatoes, peeled & $\frac{1}{4}$	$\frac{1}{4}$ c. water
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ tsp. nutmeg
1 egg (beaten)	$1\frac{1}{4}$ c. finely chopped pecans
$\frac{1}{4}$ c. butter or oleo	$\frac{1}{2}$ c. packed brown sugar
3 T. light corn syrup	

Place sweet potatoes in  $1\frac{1}{2}$  quart glass casserole. Add water and cover. Microwave for 7 to 8 minutes on high or until tender; drain. Mash to give 2 cups. Stir in seasonings. Shape mixture into 10 2-inch balls. Dip each into beaten egg and roll in chopped nuts, and arrange in 2 quart glass baking dish. Place butter in a 2-cup measure. Microwave for about 1 minute, on roast, or until melted. Stir in brown sugar and syrup. Pour over potato balls. Microwave for 4 to 5 minutes on high, or until hot. Let stand for 2 minutes before serving. About 4 to 5 servings.

## MICROWAVE MEATLOAF

Bonnie Mertz

$1\frac{1}{2}$ lbs. ground beef	2 c. soft bread cubes
$\frac{1}{2}$ c. finely chopped celery	$\frac{1}{2}$ c. chopped onion
$\frac{1}{4}$ c. finely chopped green pepper	$1\frac{1}{2}$ tsp. salt
1 egg	$\frac{1}{2}$ c. catsup

Combine all ingredients in medium mixing bowl and mix well. Pat into a 9 x 5-inch glass loaf dish. Microwave for 25 to 30 minutes on roast, or until well done in center (about  $140^{\circ}$ ). Pour off liquid and let stand for 5 minutes before serving.

## MICROWAVE SLOPPY JOE SANDWICHES

Bonnie Mertz

1 lb. ground beef  
1 c. bottled barbecue sauce  
1 tsp. prepared mustard

1 medium onion (chopped)  
2 T. packed brown sugar  
6 hamburger buns (warmed)

Crumble ground beef into 2-quart glass casserole. Stir in onion and cover with glass lid or waxed paper. Microwave for 5 minutes on high; drain. Stir in remaining ingredients, except buns; recover. Microwave 5 to 6 minutes on reheat or until hot (about 160°). Let stand covered 5 minutes before serving. Spoon into warm slit hamburger buns. Warm 6 buns 25 to 30 seconds on reheat.

## MICROWAVE FUDGE

Edith Hale

1 lb. or 3½ c. confectioners sugar  
¼ c. plus 1 T. milk  
1 T. vanilla  
1 c. marshmallows

3 T. cocoa  
½ c. nuts (if desired)  
½ c. butter

Put all ingredients in a 3 quart bowl; do not stir. Set microwave on high and cook for 2 minutes. Stir once or twice. Chill and hour and cut into squares.

## MICROWAVE PEANUT BRITTLE

Anna May Reber

1 c. sugar  
1 c. raw peanuts  
½ c. white corn syrup  
1/8 tsp. salt

1 tsp. vanilla  
1 tsp. oleo or butter  
1 tsp. soda

Mix together in appropriate quart size pyrex or Corning bowl, the first 4 ingredients and cook same on full powder for 7 to 8 minutes, stirring after first 4 minutes. Then add the vanilla and oleo and cook another 1 to 2 minutes until only lightly brown. Last, add the soda and stir; pour immediately on greased cookie sheet to cool.

## MISCELLANEOUS

### (SUBSTITUTE FOR) EAGLE BRAND MILK

Wanda Greene

1 c. powdered sugar  
⅔ c. sugar

⅓ c. boiling water  
3 T. melted butter (or oleo)

Mix in blender and store in refrigerator. For recipes, use the same amount as in a can of Eagle Brand or whatever recipe calls for.

## EGG NOG

Edith Hale

1/3 c. sugar  
2 eggs  
1 box vanilla pudding  
Mix in blender.

6 c. milk  
1 tsp. vanilla

## DIET MALT

Leona Bensmiller

1 c. skim milk  
1 tsp. vanilla  
6 ice cubes  
Put in blender until thick, like a malt. So refreshing.

2 T. concentrated orange juice  
Sugar Twin to taste

## HOT CHOCOLATE MIX

Marjorie Fabian

1-8 qt. box powdered mix  
1 large jar Pream  
Mix all together.

1 large can Nestles Quick  
1 c. powdered sugar

Use 1/4 c. to 1 c. hot water.

## INSTANT COCOA

Sharon Shettler

1 lb. Nestle's Quick  
6 oz. Coffe Mate

1 lb. powdered sugar  
8 qt. box dry Carnation milk

Mix together and stor in tightly covered container. Use 1/4 to 1/3 c. mix to a cup of boiling water.

## HOMEMADE MUSTARD

Catharine Shifflett

1 T. flour  
3 T. ground mustard

vinegar

Mix flour and mustard until fine; add vinegar until smooth. Put in jar and wait two weeks and then use.

## SALT FOR CURED MEAT

May Smithart

4 c. coarse salt  
1 tsp. salt petre  
2 c. smoked salt

2 c. brown sugar  
1 1/2 T. black pepper

Rub in salt very good, then wrap in brown paper. Hang meat with the walking end down.

## BARBECUE SAUCE

Wanda Greene

1 c. water	1 T. Worcestershire sauce
1 c. ketchup	2 T. dry mustard
1/4 c. vinegar	1 tsp. pepper
1/4 c. brown sugar	1 tsp. salt
1/4 c. chopped onion	1/8 tsp. thyme

Bring to a boil and simmer for 28 minutes. Stirring often. Good over most any type of meat.

## BAR-B-QUE SAUCE

Sandy Smithart

1 onion (chopped)	1/2 tsp. chili powder
1 1/2 tsp. fat	1/2 c. brown sugar
1 c. catsup	1 tsp. mustard
4 T. vinegar	1/2 tsp. salt
1 c. water	

Pour off fat from ribs. Add onion to 1 1/2 tsp. fat and simmer a few minutes. Add remaining ingredients and simmer for 15 minutes. Add to ribs last half hour.

## CHILI SAUCE

Gertrude Jackson  
Wanda Greene

12 lg. green or ripe tomatoes	2 T. salt
6 peppers (red or green)	1 tsp. cinnamon
3 c. sugar	1 tsp. ground cloves
3 c. vinegar	1 tsp. allspice
6 onions	

Chop onions and peppers. Peel and quarter tomatoes, and mix together. Tie spice in cloth. Boil vegetables, vinegar, and sugar with spice bag until vegetables are tender, 1 1/2 to 2 hours. Let cook until a little thick. Seal in jars.

## SPICY BARBECUE SAUCE

Nellie Strasser

1-8 oz. can tomato sauce	1/2 c. tomato catsup
1/2 c. vinegar	1/2 c. brown sugar
1 tsp. chili powder	1/2 c. water
1 T. cornstarch	

Mix tomato sauce, vinegar, chili powder, tomato catsup, brown sugar, and water in a saucepan. Blend cornstarch with a tablespoon of the mixture. Stir into the rest and cook over low heat until slightly thickened. We like this in country style ribs.

## TOMATO MEAT SAUCE

Linda James

½ lb. ground beef  
1 T. salad oil  
½ c. chopped onion  
1 tsp. oregano

¼ tsp. garlic  
1 can tomato soup  
½ soup can water  
1 T. vinegar

In skillet lightly brown ground beef. Push to one side and add salad oil, onion, oregano, and garlic. Cook until onion is tender. Blend in tomato soup, water, and vinegar. Cover and cook over low heat 30 minutes; stir now and then. Serve over hot spaghetti.

## CHRISTMAS TEA

Leona Bensmiller

2 c. Tang  
½ c. instant tea  
½ tsp. cinnamon  
water to taste

2 pkgs. Wylers lemonade  
1 c. sugar  
½ tsp. cloves

## WASSAIL (SPICED TEA)

Sharon Jones

2 c. powdered Tang  
½ c. lemon flavored  
or straight instant tea  
1 c. sugar

2 pkg. powdered lemon aid, Wylers  
1 tsp. cloves  
½ tsp. cinnamon

Mix and store in tight jar. Add 2 teaspoons per cup of hot water.

## CATFISH BAIT

A Fisherman

2 T. pumpkin  
2 eggs  
1 tsp. vanilla

1 over ripe banana  
jar of wheat germ (51 cent size)

Mix all together and put in refrigerator overnite. Form in dough balls.

## COOKED PASTE

Doris E. Clubb

2 c. flour

2 c. cool water

Mix until smooth then add 2 c. of boiling water stirring constantly. Remove from fire and beat until smooth and add 1 tsp. oil of clove and 2 tsp. of powdered alum. Makes one quart or more. Keep in covered jars. Do not freeze. I have kept this in sealed jars for a long while. (Children can taste and it will not harm them.) This is a recipe given to me by Agnes Smeaton several years ago. It was used as art paste in the old Keenersburg school.

## EMERGENCY SUBSTITUTIONS

Kathy Minks Foust

1 c. cake flour equals 1 c. minus 2 T. regular flour.

1 T. cornstarch equals 2 T. flour or 4 tsp. quick tapioca.

1 tsp. baking powder equals  $\frac{1}{4}$  tsp. soda plus  $\frac{1}{2}$  c. milk, (to replace  $\frac{1}{2}$  c. liquid called for).

1 cake compressed yeast equals 1 pkg. or 2 tsp. active dry yeast.

1 square unsweetened chocolate equals 3 T. cocoa plus 1 T. butter or oleo.

## FOODS EQUALING 100 CALORIES

Applesauce, unsweetened, 1 cup

Bacon, 2 crisp strips

Butter, 1 T.

Cereal, Wheaties, 1 oz.

Shredded Wheat, 1 Oz.

Crackers, soda, 4 squares (2 $\frac{1}{2}$  x 2 $\frac{1}{2}$ -inches)

Grapefruit juice, unsweetened, 1 c.

Maple syrup, 2 T.

Molasses, 2 T.

Noodles, cooked  $\frac{1}{2}$  c.

Nuts, pecans, 1 T.

    walnuts, 1 T.

Pear, 1 fresh medium

Plums, canned, 3 whole with 2 T. juice

Potato salad,  $\frac{1}{2}$  c.

Prune Juice,  $\frac{1}{2}$  c.

Shrimp, canned, 3 oz.

Sugar, brown, 2 T.

    confectioners, 3 T.

    granulated, 2 T.

Tartar sauce, 1 T.

Tomato, fresh 3 medium

White sauce,  $\frac{1}{4}$  c.

## PLAYDOUGH (INEDIBLE)

Kathy Minks Foust

3 c. flour

4 to 5 drops food coloring

1 c. salt

1 T. vegetable oil

1 c. water

Mix dry ingredients together. Stir in liquids, and mix thoroughly. Work with your hands until soft and pliable. If too sticky, add flour. If too dry add water. Keep in air tight container in refrigerator. Will keep several weeks. Recipe from People's Place Daycare.

## PLAY DOUGH

May Smithhart

## PLANT FOOD FROM THE PANTRY

Doris Clubb

Stir 1 tsp. baking powder, 1 tsp. Epsom salts, 1 tsp. salt peter, and  $\frac{1}{2}$  tsp. household ammonia into 1 gallon tepid water. Do not use more often than every four to six weeks for watering plants or the leafy ones will crowd you out and the flowering ones may "bloom themselves to death."

## STIR SOAP

Katharine Northup

## WOOD FINISH CLEANER

Dorothy Cassens

## **PRESERVED FOODS**

#### CABBAGE FOR SOUR KRAUT

May Smithart

## FROZEN GREEN BEANS

Lydia Rouw

1 quart green beans (snapped) 1 beef bouillon cube  
1 c. water 1/2 tsp. onion powder  
Bring cube, onion powder, and water to a boil. Add beans and boil for 3 minutes and cool. Pack in freezer containers and freeze.

## CANNED CORN

Arlene Kleinschmidt

1 gallon corn

1/4 c. salt

1 c. sugar

1 quart hot water

Mix and boil for 1 minute. Pack in jars or cool and freeze.

## QUICK FROZEN CORN

Lena Boehm

15 c. corn (whole kernel

1/4 c. salt

do not scrape cob)

5 c. ice water

3/4 c. sugar

Mix this all together and pack in freezer boxes and freeze immediately. When you prepare it for the table, remember it is already seasoned. You may need to add more water to prevent the corn from sticking. Many say this tastes just like fresh corn.

## CORN FOR FREEZER

Betty Bruns

2 quarts corn

1/2 c. sugar

1/2 quart water

2 tsp. salt

Cut corn off cobs and cook 10 minutes, cool and put in boxes.

## FREEZER CORN

Leona Bensmiller

15 c. corn

3/4 c. sugar

scant 1/4 c. salt

5 c. ice water

Mix and place in freezer bags immediately. This really is tasty and good like fresh corn.

## AUNT EM'S PICKLES

May E. Smithart

4 c. sugar

4 c. vinegar

1/2 c. salt

1 1/3 tsp. tumeric

1 1/2 tsp. celery seed

1 1/2 tsp. mustard seed

3 onions sliced thin

Slice cucumbers thin to fill 1 gallon jar. Mix with the onions. Stir above ingredients together and pour over cucumbers; cold. Do not cook all is cold. Refrigerate at least 5 days before using them, it will keep for 1 year if not used in refrigerator.

## ALUM PICKLES

Wayne Smithart

75 large cucumbers

5 c. sugar

1 c. salt

5 c. vinegar

boiling water

1/2 oz. celery seed

1 T. alum

2 oz. cinnamon bark

Mix cucumbers with salt, cover with boiling water and let stand one week. Drain and cover with boiling water again and let stand one day. Drain and slit cucumbers lengthwise into long slender pieces. Add alum, and boiling water to cover. Let stand overnight. Next morning drain thorough while making syrup of the sugar, vinegar, celery seed, and cinnamon bark. Pour boiling hot syrup over the cucumbers and let stand overnight. On each of the three following mornings, pour off the syrup. Heat it to boiling and pour back over the pickles. These pickles keep well in an open jar.

## BEET PICKLES (VERY SPECIAL)

Roseanna Burdine

1 c. water

2 c. vinegar

3 c. sugar

4 to 6 drops of oil of cinnamon

4 to 6 drops oil of cloves

Cook beets in salted water; drain and peel. Bring syrup to boil and put in peeled beets, when it is boiling again put in jars and seal.

## PICKLED BEETS

Alta Cassens

beets (cooked & peeled)

1/2 c. water

1 1/2 c. vinegar

2 c. sugar

Heat vinegar, sugar, and water together. Drop peeled and sliced beets in syrup with pickling spices. Boil and seal.

## BEET PICKLES

Katharine Northup

4 c. sugar

1 tsp. whole cloves

2 c. water

1 tsp. whole allspice

2 c. vinegar

cinnamon bark

Enough to cover 3 quart beets. Heat the above to boiling and pour over cooked beets, which have been put in jars. Salt beets after cooked.

If at first you don't succeed you are running about average.

## BREAD AND BUTTER PICKLES

Doris E. Clubb

1 gallon of 4 to 5" cucumbers  
(sliced measure)  
2 qt. white onions  
(sliced measured - about 10)  
1/2 c. salt  
5 c. granulated sugar

Use fresh crisp cucumbers, wash and pare, if preferred. (I do not.) Slice cucumbers and onions in 1/8-inch slices. Stir in salt, and a pint of crushed ice if you have it. Not necessary. Cover with weighted lid, and let stand 2 or 3 hours. Let drain while pickling mixture is made ready. Heat vinegar, sugar, and spice 10 minutes, keeping at a simmer. Add cucumbers and onions, heat enough to scald throughly. Remove from direct heat but keep hot for 30 minutes. Turn into sterlized jars. Yields 7 pints.

1 quart cider vinegar  
2 T. mustard seed  
1 T. celery seed  
1 tsp. tumeric  
1/2 tsp. white pepper  
1 T. powdered ginger

## FREEZER PICKLES

Vicky Thomas

7 c. sliced unpeeled cucumber  
1 c. sliced or chopped onion  
1 c. chopped green pepper  
2 T. pickling salt

Combine cucumbers, onion, pepper, and salt and let sit for 2 hours. Drain and rinse. Place in pint containers. Combine sugar, vinegar, and celery salt. Pour over cucumbers and freeze. This makes 3 pints.

## KOSHER DILLS

Mona Goeldner

1 T. dill seed (or sprig)  
1 clove garlic  
1/4 tsp. alum

Pack cucumbers in hot jars. Add dill, garlic, and alum. Bring vinegar, water, and salt to boil and pour over and seal. Put in hot water bath for 10 minutes.

1 qt. vinegar  
2 qt. water  
1 c. salt

## LIME PICKLES

Katharine Northup

7 lbs. pickles (sliced)  
2 c. lime  
2 gallon water  
2 qt. vinegar  
4 1/2 lbs. sugar

1 tsp. celery seed  
1 T. whole cloves  
1 T. mixed spices  
3 T. salt (canning)

(Continued Next Page)

## LIME PICKLES (Continued)

Soak pickles in lime and water which has been well stirred before adding pickles. Let stand overnight. Rinse well in clear water until water stays clear and let stand for 3 hours. Bring to a boil 2 quarts vinegar, sugar, spices, and salt, then cool. After this mixture has cooled pour over drained pickles and let stand overnight. Next morning simmer for 35 minutes and place in jar and seal.

## LIME PICKLES

Lyda Rouw

7 lbs. pickles (diced)	1½ gallon cold water
1½ c. lime	
Soak for 24 hours. Stir occassionally and rinse well. Cover with cold water and let stand for 3 hours. Drain and cover with:	
2 qt. vinegar	2 tsp. mixed pickling spice
2 tsp. celery seed	3 T. salt
2 T. green color	4 c. sugar
Mix these ingredients. Cool and pour over pickles and let stand overnight. Boil for 35 minutes. Place in jars and seal while hot.	

## LIME PICKLES

Nellie Strasser

1 c. lime	1 gallon water
cucumber slices	2 qt. vinegar
4½ lbs. sugar	2 tsp. celery seed
Mix lime and 1 gallon of cold water; pour over sliced cucumbers and let stand overnight. Drain and wash well 3 times in water. Let stand 3 hours in cold water; drain. Mix together vinegar, sugar, and celery seed and pour over cucumbers. Let stand overnight. Boil for 35 minutes or until clear; pour into jars and seal.	

## MILLION DOLLAR PICKLES

Wayne Smithart

4 qt. sliced pickles	2 green peppers (seeded & cut)
8 to 10 small onions (diced)	1 c. salt (scant)
Mix sliced cucumbers, onions, and peppers with salt in a stone jar. Cover with water and let stand overnight. Next morning, drain and prepare a syrup of the following ingredients: 1 qt. cider vinegar, 4 c. sugar, 1 tsp. celery seed, 1 tsp. tumeric powder, 2 T. white mustard seed; mix spices. Blend ingredients for the syrup and bring to a boil. Add cucumber, onions, peppers, and cook until tender about 20 minutes. Pack at once into hot jars. Makes 3 quarts. If you desire, you may use a red pepper for color.	

## SPICED CUCUMBER RINGS

Wanda Greene

1 gallon cucumber rings  
(peeled, cored, & sliced  $\frac{1}{2}$  " thick)  
1 c. lime  
4 $\frac{1}{4}$  c. water  
1 $\frac{1}{2}$  c. vinegar  
1 $\frac{1}{2}$  small bottle red food coloring

1 T. alum  
1 c. vinegar  
1 c. water  
5 c. sugar  
4 sticks cinnamon  
3 oz. red hots candy

Peel and slice enough cucumbers to make one gallon of  $\frac{1}{2}$  " rings. Mix 1 c. lime with 4 $\frac{1}{4}$  c. water. Pour over rings and soak 24 hours. Drain and rinse, then simmer in a mixture of 1 $\frac{1}{2}$  c. vinegar, 1 $\frac{1}{2}$  small bottle red food coloring, 2 T. alum and enough water to cover for 2 hours. Drain and place in a large container. Make syrup of 1 c. vinegar, 1 c. water, 5 c. sugar, 4 broken sticks cinnamon and 3 oz. red hots candy. Bring to a boil and pour over cucumbers. Let stand overnight. Next day drain and reheat syrup and pour over cucumbers in jars. Heat syrup to boiling and pour over rings. Process in boiling water bath for 15 minutes.

## STAY GREEN PICKLES

Alta Cassens

2 $\frac{1}{2}$  gallon small pickles

1/2 c. salt to each gal. water to cover

Let stand for one week. Drain and split pickles. Cover with boiling water to which is added 1 tsp. of alum to each gallon. Let stand for 24 hours, drain and cover with 3 quarts white vinegar, 6 c. sugar, and 1 tsp. celery seed, 1 T. stick cinnamon or mixed pickling spices. Drain and boil for three mornings, adding 1 c. sugar per gallon of pickles. Will keep in open jar.

## SUNSHINE DILLS

LaVera Bruns

3 or 4 handfuls of dill  
washed medium size pickles

6 T. salt  
3 cloves of garlic

Put dill, salt, and garlic in bottom of a gallon jar. Pack in the pickles and cover with water and lay 1 slice of rye bread on top. Seal loose and set in sun for 4 days. Then remove bread and keep in refrigerator.

## SWEET PICKLES

May E. Smithart

8 c. sugar  
1 quart vinegar  
3 tsp. salt

1 T. pickling spice or use celery  
(seed and white mustard)

Use about 15 to 20 pickles, wash and put in a large kettle. Pour boiling water over them for 4 morning. Change water each day. Then slice  $\frac{1}{4}$ -inch thick. Make a syrup of above ingredients. Pour the hot syrup over pickles for 3 mornings, on the 4th morning heat. Pack in jars and seal.

## SWEET WATERMELON RIND

Doris Clubb

Cut rind into one inch cubes. Remove green skin and pink flesh. Measure 4 quarts rind. Dissolve 3 T. alum in 4 quarts cold water. Pour over rind and let stand overnight in large kettle and bring rind and alum water to a boil. Simmer 25 to 30 minutes or until tender. Drain and rinse. Tie in a cheese cloth bag 2 T. each whole allspice and cloves and 4 sticks cinnamon broken. Add to 4 c. sugar and 6 c. cider.

## DILLY BEANS

Donna Decker

2 lbs. green beans

1 tsp. cayenne pepper

4 cloves garlic

4 head dill

2½ c. water

2½ c. vinegar

¼ c. salt

Pack beans lengthwise, into hot jars, leaving ¼-inch head space in each pint jar. Add ¼ tsp. cayenne pepper, 1 clove garlic, and 1 head of dill to each jar. Makes 4 pint jars. Combine water, vinegar, and salt and bring to boil. Pour boiling liquid over beans leaving ¼-inch head space; adjust caps. Process for 10 minutes in hot water bath.

## BEET RELISH

Gertrude Jackson

1 qt. cabbage

1 tsp. black pepper

1 qt. boiled beets

1 tsp. red pepper

2 c. sugar

1 c. grated horseradish

1 T. salt

1½ c. vinegar

Mix and seal in jars. (You can use less pepper if you don't like it so hot.) Keep in refrigerator.

## CORN RELISH

Gertrude Jackson

12 large ears corn

3 pt. vinegar

1 medium head cabbage

3 pt. sugar

3 red peppers

3 T. mustard seed

3 green peppers

salt to taste

Cut corn off of cob. Chop peppers and cabbage and drain if necessary. Add mustard seed, vinegar, and sugar. Boil for 20 minutes and put in jars and seal.

## CRANBERRY RELISH

May Smithart

2 qt. cranberries

1 orange

6 medium sized apples

4 c. sugar

Quarter and do not peel apples. Remove seeds from orange. Put all through food chopper then add sugar, and stir. Let stand twenty-four hours before using. Will keep indefinitely. May grind the orange peel if you like.

## BASIC CRANBERRY RELISH

Katherine Northup

4 medium oranges (seeded)

4 medium unpeeled apples (cored)

2 lb. cranberries

4 c. sugar

Peel the yellow rind from oranges, trim off and discard white part. Put orange pulp and yellow rind, cranberries and apples through food grinder. Add sugar and mix well. Cover and refrigerate, or pour into glass jars leaving 1/2-inch head space. Seal and freeze. Makes 4 pints.

## END OF GARDEN RELISH

Gertrude Jackson

4 c. onions

6 c. sugar

4 c. cabbage

2 T. mustard seed

4 c. green tomatoes

1 T. celery seed

12 green peppers

1 1/2 tsp. turmeric

6 red peppers

4 c. vinegar

1/2 c. salt

2 c. water

Grind vegetables with coarse blade of grinder. Sprinkle with salt and let stand overnight. Drain and rinse with hot water. Drain thoroughly again. Mix sugar, mustard seed, turmeric, vinegar, and water. Pour over vegetable mixture. Heat slowly to boiling and simmer for 5 minutes. Seal in sterilized jars.

## PEPPER RELISH

Katie Goeldner

1 dozen green peppers

1 pt. vinegar

1 dozen red peppers

3 scant c. sugar

1 dozen onions

3 tsp. mustard seed

2 small bunches celery (cut fine)

3 tsp. salt

Put vegetables in a large pan and pour boiling water over to cover. Let stand a few minutes and drain thoroughly. Heat remaining ingredients together with drained vegetables. Boil for 2 minutes. Seal in hot jars. Makes 10 pint.

## PICKLE RELISH

Thelma Madden

10 c. cucumbers (ground)	4 c. sugar
4 peppers (1 red)	1/2 tsp. pepper
8 onions	2 tsp. tumeric
4 T. salt	2 tsp. celery seed
2 c. cider vinegar	

Let 1st four ingredients drain for 30 minutes. After grinding together, place remaining ingredients in a large pan and bring to a boil. Add pickle mixture and boil for 5 minutes longer. Put in jars and seal.

## RADISH RELISH

Doris Clubb

1 qt. or more ground radishes	1 pt. ground onions
1 1/2 T. celery seed	1 1/2 T. mustard seed
1/2 c. sugar, or slightly less	1 T. salt

Combine all ingredients and cover with strong cider vinegar. Cook slowly for 45 minutes or until done. Can in glass jars while hot. (Yellow, white or red onions may be used, as well as white or red radishes. Slightly pithy radishes may be used.)

## ZUCCHINI RELISH

Karen Bruns

5 large zucchini squash (unpeeled)	5 large onions
5 green peppers	5 red sweet peppers

Grind above through a food chopper and add 1/2 c. salt and 1 tray of ice cubes. Let set overnight, and drain well. Next day add: 5 c. sugar, 5 c. white vinegar, 1 T. tumeric, 1/2 tsp. mustard seed, and 1/2 tsp. celery seed. Cook until tender, about 20 minutes and put in jars and seal.

## ZUCCHINI RELISH

Diane Clubb

10 c. grated zucchini	2 chopped carrots
1 chopped pepper	5 chopped onions
5 T. salt	

Combine zucchini, carrots, pepper, onions, and salt and let stand overnight. Drain and rinse twice. Combine 3 3/4 c. sugar, 2 1/4 c. vinegar, 1 T. cornstarch, 1 T. nutmeg, 1 T. tumeric, 1 T. celery seed, or 1 c. diced celery, and 1/2 T. black pepper. Bring to a rolling boil; add vegetables and cook for 30 minutes. Put in sterilized jars. Process in hot water bath for 10 minutes.

## MOM'S ZUCCHINI RELISH

Diane Clubb

10 c. ground zucchini

1 red pepper

5 T. salt

Combine zucchini, onion, peppers, and salt. Let stand overnight; drain and wash. Combine 2 1/4 c. vinegar, 6 c. sugar, 2 T. celery seed, 1/2 tsp. pepper, 1 tsp. tumeric, and 1 tsp. dry mustard. Pour over vegetables and simmer for 30 minutes. Seal in sterilized jars.

## CARROT JAM

LaVera Bruns

2 lbs. (6 c.) carrots

6 1/2 c. sugar

1/2 tsp. cinnamon

Cook sliced carrots until tender. Drain and put thru a sieve. Add lemon juice, cinnamon, and sugar. Bring to a full rolling boil. Cook one minute, stirring constantly. Remove from heat and stir in the fruit pectin. Cool for 5 minutes and put in jars and seal.

## NO COOK JAM

Tracie Shettler

1 3/4 c. prepared fruit

2 T. lemon juice

4 c. sugar

1/2 bottle certo

First prepare the fruit then measure 1 3/4 c. into a large bowl. Put in sugar and mix well. Let stand for 10 minutes, mix lemon juice and certo in small bowl. Stir into fruit, continue stirring for 3 minutes. Pour quickly into containers, and cover at once with tight lids. Allow to set in room temperature, takes up to 24 hours and then store in freezer. For use within three weeks store in refrigerator.

## RHUBARB JAM

Thelma Madden

5 c. diced rhubarb

2 boxes jello (wild strawberry)

5 c. sugar

1 tsp. strawberry flavoring

Cook rhubarb and sugar for 5 minutes. Add jello and flavoring. Cool for 15 minutes and put in jars and seal.

The beginnings of all things are small.

## RHUBARB JELLY

Sharon Shettler

5 c. diced rhubarb

4 c. sugar

1 pkg. strawberry jello

Cook rhubarb and sugar over low heat until sugar is dissolved (10 minutes). Then cook over high heat stirring constantly for 10 minutes. Remove from heat and stir in jello until completely blended then stir in pineapple. Put in jars and seal and store in refrigerator.

1 c. crushed pineapple

(do not add water)

## RHUBARB AND STRAWBERRY JAM

May E. Smithart

4 c. rhubarb

3½ c. sugar

1 c. crushed strawberries

Mix well and cook until it will hold between a fork.

# SANDWICHES

## BACON AND CHEESE SANDWICH

Sheila Samuels

½ c. Carnation milk

½ c. cooked crumbled bacon

2 c. grated cheddar cheese

12 buttered bread slices

Add Carnation to cheese. Beat with fork until cheese is spreading consistency.

Blend in bacon and spread 3 T. soft mixture on 6 of the slices of bread, cut and serve.

## OPEN-FACE CHILI SANDWICHES

Amy Decker

English muffins (split & toasted)

chili, either canned or your own

onions (diced)

cheddar cheese (grated)

Toast English muffins, and put on broiler pan. Cover muffins with chili, and chopped onions and cheddar cheese. Put under broiler until cheese melts and is bubbly.

## CORN DOGS

Elsie May Bruns

1 c. flour

2 T. sugar

1½ tsp. baking powder

1 tsp. salt

⅔ c. yellow corn meal

2 T. oil

1 egg (beaten)

¾ c. milk

Blend flour, baking powder, sugar, salt, and corn meal together and add oil, egg, and milk. Wieners should be room temperature, dust in flour and dip in batter and deep fat fry.

## CORN DOGS

Dorothy Schimmelpfennig

1 c. pancake mix

2 T. cornmeal

2 tsp. sugar

2/3 c. milk

1 1/2 lbs. franks

Beat all ingredients together and dip franks, one at a time, in mixture and fry in deep fat at 375° until brown.

## MEAL-IN-MINUTES (SANDWICH)

Anna May Reber

1 lb. hamburger

1 can cream of chicken

toasted bread slices

cream of mushroom soup

Fry out hamburger loose, and drain off excess fat and add the soup and enough water to make gravy consistency. Serve over slices of toast.

## PIZZA BURGERS

Sheila Samuels

2/3 c. undiluted Carnation

2 T. grated parmesan cheese

1/2 lb. ground chuck

4 hamburger buns

1/2 c. fine cracker meal

8 oz. can tomato sauce

1/4 c. finely chopped onion

3/4 tsp. crushed oregano leaves

1 tsp. garlic salt

1 c. shredded mozzarella cheese

1/2 tsp. salt

Combine Carnation, ground chuck, cracker meal, onion, garlic salt, salt, and parmesan cheese, in a large mixing bowl and mix well. Cut each hamburger bun in half and toast lightly. Divide meat into 8 parts. Spread one part meat mix evenly on each bun. Place on cookie sheet and make a well in the center of the meat with a spoon. Mix the tomato sauce and oregano together. Spoon 2 T. of the mixture in each well. Bake 425° for 20 minutes. Sprinkle 2 T. of the mozzarella cheese on each and continue baking until cheese melts.

## SALAD HAM SANDWICHES

Janet Renner

1 1/2 c. cooked ham (cut-up)

1/2 c. sour cream

1 c. diced cheese

1 tsp. mustard

1/4 c. sliced olives

1/4 tsp. salt

2 hard boiled eggs

Grind all together and mix well. Put on buns and wrap in foil and freeze to use later. Heat in low oven until hot and cheese starts to melt.

1 lb. ground beef  
1-6 oz. can tomato paste  
2 T. chopped onion  
1 tsp. salt  
dash pepper

1 loaf French bread  
(cut length-wise)  
Kraft cheese  
tomato slices  
green pepper rings

Combine meat, tomato paste, onion, and seasonings and mix until well blended. Spread half of meat mixture on each half of bread. Place on ungreased cookie sheet and bake 450° for 20 minutes. Top with layers of cheese, tomato slices, and green peppers. Continue baking until cheese melts. Makes 8 servings. Variations: add ¼ tsp. chili powder and ½ tsp. oregano leaves to mixture.

**WESTERN WEINERS**

Dorothy Samuels

½ c. chopped onion  
½ c. chopped celery  
2 T shortening  
1 lb. weiners (scored)

¾ c. barbecue sauce  
¼ c. water  
½ clove garlic (minced)

Brown onion, celery, and garlic and shortening. Add barbecue sauce, and water; stir well and add weiners. Cover and simmer for 10 minutes.

**SOUPS****BONGO BONGO SOUP**

Carol McCormick

5 c. half & half  
½ c. spinach  
(whirred in blender, then measure)  
2 tsp. M.S.G.  
1 tsp. salt  
1 T. plus 1 tsp cornstarch and  
equal amount of cold water (mixed)

5 oz. oysters  
(Poached and pureed in blender)  
¼ tsp. garlic salt  
¼ c. butter  
2 tsp. A-1 sauce  
1 tsp. pepper  
2 dashes cayenne pepper

Heat half and half to just simmering. Add oyster puree, spinach, butter, A-1, salt, pepper, garlic, and cayenne. Heat to simmering, but do not boil, whisking until smooth. Add cornstarch mixture and continue whisking until soup thickens slightly; refrigerate. Do not allow to boil when reheating. Serves 8. Recipe can be doubled and excess frozen for later use.

Laughter is one of the greatest helps of digestion.

## COLD CUCUMBER SOUP

Margaret Bruns

2 large cucumbers  
(Pared, seeded, & chopped)  
3 c. chicken stock or broth  
1 T. white wine vinegar  
1 T. minced fresh

dill or 1 T. dried dill weed  
2 T. cornstarch  
2 T. cold water  
2/3 c. dairy sour cream

Puree cucumber and 1 c. stock in blender or food processor. Mix puree and remaining 2 c. stock in large saucepan and heat to simmering. Stir in vinegar and dill. Cook uncovered over low heat for 15 minutes. Mix cornstarch and water. Stir in cucumber mixture; simmer, stirring constantly for 3 minutes. Refrigerator, covered until cold about 2 hours. Stir in 2/3 c. sour cream. Season to taste with salt and pepper. Refrigerate, covered. Serve cold and garnish with sour cream and chives. This is great on hot summer days. Makes 4 1/2 cups.

## CREAM OF BROCCOLI SOUP

Margaret Bruns

1 qt. fresh broccoli heads  
2/3 c. butter  
1/2 c. flour  
3 c. warm milk  
2 c. hot chicken broth  
2 tsp. salt  
1/4 tsp. white pepper

3 T. lemon juice  
1 clove garlic (crushed)  
1 T. Worcestershire sauce  
1/4 tsp. Tabasco sauce  
3 egg yolks  
2 c. heavy cream

Wash broccoli; trim and dry. In a saucepan cook broccoli in the butter until soft. Blend in the flour and simmer until smooth and bubbling, stirring occasionally. Add the milk, chicken broth, salt, pepper, lemon juice, garlic, Worcestershire sauce, and Tabasco sauce. Stir constantly until smooth and thick. Remove from heat and whirl in a blender using a little cream if necessary. Strain soup through a fine strainer into a clean saucepan. The soup may be frozen. Make the day before to this point and finished later. Stir in the remaining cream and return to burner, bring just to a boil. Remove from heat and beat egg yolks in a small bowl, whisk a little of hot soup into beaten yolks. Pour egg mixture into soup, stirring constantly. May add more salt to taste. If you reheat this soup do so on a very low heat or in a double boiler. Cauliflower may be used instead of broccoli.

## HAMBURGER SOUP

Rachel Pfannebecker

1 lb. hamburger  
(enough to water to cover)  
1 medium sized onion  
Cook hamburger, potatoes and onion together. When done add remaining ingredients.

1 pt. rich milk  
1 c. macaroni (cooked)  
salt and pepper to taste

PARTY



FARE



## CARMEL CORN

LaVera Bruns

8 qt. popped corn  
2 c. brown sugar  
2 c. oleo  
1/2 c. Karo

1 tsp. salt  
1 tsp. butter flavoring  
1/2 tsp. soda  
pinch of cream of tartar

Boil the brown sugar, oleo, Karo, salt, and butter flavoring for 5 minutes. Remove from heat and add soda and cream of tartar. Pour over popcorn and bake 250° for 1 hour. Stirring every 15 minutes.

## CARMEL CORN

Sandra Shettler

7 qt. popcorn  
2 c. brown sugar  
1 c. margarine  
1/2 c. white corn syrup

1 tsp. salt  
1 tsp. vanilla  
1/2 tsp. soda

Combine brown sugar, margarine, and corn syrup. Bring to a boil and cook for five minutes. Remove from fire and add rest of the ingredients, pour over popcorn. Place popcorn on two cookie sheets or place in a large roasting pan. Bake 250° for 1 hour. Stir occasionally.

## CHEESE SALAD-BREAD (OPEN FACE)

Mary Bruns

2 lb. Velveeta cheese  
6 hard cooked eggs  
1 c. mayonnaise

1/2 c. pickle relish (drained)  
1 tsp. grated onion

Grate cheese, eggs, and onion and mix with rest of ingredients. Spread on bread and use as open face sandwiches. Can be made day or so ahead. This makes a very large recipe.

## CHILI CHEESE POPCORN

Ann Mackey

1/4 c. margarine  
1 tsp. garlic salt  
1/2 c. grated parmesan cheese

1 or 2 tsp. chili powder  
2 qt. popped corn

Melt butter in small saucepan. Stir in chili powder and garlic salt. Drizzle over popcorn in a large bowl. Toss gently to coat well. Pour over lightly greased 10 x 15 inch baking sheet, and spread evenly. Sprinkle with cheese. Bake 325° for 5 minutes and serve hot.

## CRUNCHY CORN

Linda James

1/2 stick oleo  
3/4 c. brown sugar  
16 marshmallows

1/2 c. peanut butter  
dash salt

Combine oleo, brown sugar, marshmallows, and salt in saucepan. Bring to a full boil. Remove from heat and stir in peanut butter. Pour over popped corn.

## DEVILISH GOOD EGGS

Doris E. Clubb

6 hard cooked eggs  
1 tsp. salad style mustard  
1/4 tsp. salt

1/4 c. salad dressing  
parsley and pimento for garnish

## DILL DIP

Catharine Shifflett

1 c. sour cream  
1 c. mayonnaise  
1 T. minced onion

1 T. dried parsley  
1 tsp. dill weed

Mix all ingredients together and chill. Very good with raw vegetables.

## DIP FOR FRESH VEGETABLES

Marian Downing

1 c. mayonnaise  
2 T. soy sauce

2 T. parsley (freeze-dried)  
1 tsp. ground ginger

Mix ingredients together and refrigerate.

## EASY CHEESE BALL

Deb Linder

3 oz. cream cheese  
1 jar bacon-flavored cheese

1 jar pimento cheese  
1 can Durkee onions (crushed)

Mix together cheeses and cream cheese. Add 1/2 of the crushed onions and form into ball. Roll in remaining crushed onions. Place on plate and chill until served. Any of the other flavors of cheese, such as Old English cheddar or onion-flavored, are also good.

## FROZEN SLUSH

LaVera Bruns

2 c. sugar

4 green tea bags

9 c. water

12 oz. can frozen orange juice

12 oz. can frozen lemonade

1/5 lime vodka

Bring water and sugar to a boil; add tea bags. Let cool and then take bags out. Add orange juice, lemonade, and vodka. Freeze to slush, fill glass  $\frac{1}{2}$  full of slush and then add cold 7-Up.

## FRUIT SLUSH

Elsie May Bruns

1 no. 5 can pineapple juice

5 c. water

4 c. sugar

1-6 oz. can frozen lemonade

2-6 oz. cans frozen orange juice

5 bananas (mashed)

Combine and heat pineapple juice, water, and sugar until sugar dissolved. Add juices and bananas, and mix well, pour into container; cover and freeze at least 24 hours, never freezes hard.

## TO SERVE:

1. Spoon into glass and fill with 7-Up.
2. Serve over ice cream.
3. Add fresh or canned fruits.
4. Serve "as is" in sherbert glasses.

Keep well in freezer and makes a large batch.

## HANKY-PANKY SNACKS

Sally Dunlap

1 1/2 lbs. ground beef

1/2 c. milk

1 c. chopped onion

1/4 c. catsup

1-8 oz. pkg. cream cheese (room temp.)

1 tsp. salt

1 can condensed cream of

cocktail rye bread (or crackers)

mushroom soup

Cook meat and onion in skillet until beef is browned; drain off fat. Beat cheese, soup, milk, catsup, and salt together until smooth. Add to meat mixture, combining well. Spread on bread or crackers on baking sheet and place in 350° oven until heated through. Serve warm.

## "IOWA" DIP

Mary Katharine Bruns

1 pkg. lipton onion soup mix

2 small cartons sour cream

6 oz. chili sauce

Mix all three ingredients together. Keeps well.

## KOOL AID PUNCH

Addie Cassens (Katharine Northup's Mother)

1 pkg. kool aid

3 cans frozen lemonade

1½ c. sugar

1 can frozen orange juice

8 c. water

1 bottle ginger ale

12 c. water

Mix kool aid, sugar, and 8 c. of water, then add frozen lemonade and orange juice.

Mix and add 12 cups of water. Just before serving add the ginger ale. Serves 30 to 40 people.

## LADIES FAVORITE

Ann Mackey

½ c. grated sharp cheese

¼ lb. diced raw bacon

1 egg (beaten)

2 T. chili sauce

few grains of pepper

On a cookie sheet, lay 8 slices of bread. Mix the above ingredients together and spread over bread. Bake 400° for 15 to 20 minutes.

## OLIVE NUT SANDWICHES

Ann Mackey

1-6 oz. pkg. cream cheese

1 c. chopped salad olives

(I use 2-3 oz. pkgs. at room temp.)

½ c. salad dressing

½ c. chopped pecans

(I use Hellmann's dressing)

Mash cheese with fork, add salad dressing. Add nuts and olives, dash of pepper, and 2 T. of olive juice; mix well. This will be mushy, put in pint jar and refrigerate for at least 24 hours. Serve on thin sliced bread.

## ORANGE JULIUS DRINK

Donna Decker

1-6 oz. can frozen orange juice

½ c. sugar

1½ c. water

10 ice cubes

½ c. dry milk

Pour all ingredients in blender and mix together until ice is crushed. Pour into glasses and serve. (Lemonade concentrate or frozen strawberries may be used in place of orange juice concentrate.)

## ORANGE JULIUS

Bonnie Mertz

1-6 oz. can frozen orange juice

1 c. milk

1 c. water

¼ c. sugar

1 tsp. vanilla

8 or 9 ice cubes

Combine all ingredients in blender except ice cubes. Add ice cubes 1 at a time until mixture is smooth and icy. Especially refreshing in the summer.

2 c. brown sugar	1 tsp. salt
2 sticks margarine	7½ qt. popped corn
½ c. syrup	1 tsp. soda

Boil brown sugar, margarine, syrup, and salt for 5 minutes. Remove from stove and add soda and add to popcorn. Stir well and spread on cookie sheets. Place in 200° oven for 1 hour, stirring at 15 minute intervals. Peanuts may be added if desired. Remove from oven and let cool.

**PARTY CHEESE BALL**

Bonnie Mertz

2-8 oz. pkg. cream cheese	2 c. sharp Cracker Barrel cheese
1 T. pimento (optional)	¼ to ½ c. chopped onion
¼ c. chopped green pepper	2 tsp. Worcestershire sauce
1 tsp. lemon juice	finely chopped pecans

Combine soft cheeses, (Cracker barrel should be shredded). Add rest of ingredients and mix well. Chill and shape into ball and roll in chopped nuts. Serve with assorted crackers and chips.

**PARTY MIX**

Nina Wemer

½ c. margarine	2 c. Wheat Chex
1½ tsp. seasoning salt	2 c. Corn Chex
1 c. salted nut mix	2 c. Rice Chex
2 c. very thin pretzel sticks	2 c. Bran Chex

1½ tsp. Worcestershire sauce

Heat oven to 250°. Melt margarine; add seasoning salt, Worcestershire sauce. Mix well and pour over the cereal chex and pretzel sticks which is in a medium size roaster or a large pan. Add nuts and mix well. Put in heated oven and bake for 1 hour stirring every 15 minutes. Cool well and store in plastic bags.

**PARTY POTATOES**

Marjorie Fabian

mashed potatoes for 8	8 oz. french onion
1-8 oz. pkg. cream cheese	chip dip
butter	paprika

Whip together the cream cheese and chip dip. Add to the potatoes. Put all in a buttered 1½ quart casserole dish. Put pats of butter on top and sprinkle with paprika. Store in refrigerator overnight. Warm, covered for 45 minutes in 300° oven. Serves 8 to 10 people.

## PARTY PUNCH

Katharine Northup

1 pkg. drink mix  
1 c. sugar (if mix is sugarless)  
1 qt. water

4 cans frozen pink lemonade  
1 qt. ginger ale

Mix drink with sugar, unless sugarless and water. Pour in ice cube trays and freeze. Mix pink lemonade with water as directions say. Add ginger ale and frozen flavored ice cubes.

## PICKLE AND HAM SNACKS

Deb Linder

boiled ham (1 lb. -  $\frac{1}{4}$  " slices)  
1-8 oz. cream cheese (whipped)  
Ice ham slices with cream cheese. Using 1 pickle per slice of ham, roll up jelly-roll style (you may need to use a little cream cheese to stick the ends together). Slice and place on plate. Chill until ready to serve. This is a quick and easy party snack. Also good with green onions.

Kosher or Polish dills (whole)

## PICKLED ONIONS

Donna Decker

$\frac{1}{2}$  c. sugar  
2 tsp. dill weed  
 $\frac{1}{2}$  c. vinegar

$\frac{1}{4}$  c. water  
2 c. onions (sliced)

Combine all ingredients except onions. Bring to a boil and boil for 5 minutes. Pour over onion rings. Chill in covered jar.

## PIMENTO CHEESE SPREAD

Mary Bruns

2 lb. Velveeta cheese  
1 c. milk  
2 tsp. vinegar  
2 eggs

2 T. sugar  
1 c. chopped pimento  
2 c. salad dressing

Combine cubed cheese and cook until thick and cheese melts, (scorches easy). Add vinegar, sugar, eggs, and pimento. Cook for 20 minutes. Cool and add salad dressing. Spread on crackers. This makes a very large batch. You can cut it in half very easily.

## PUNCH

LaVera Bruns

1-46 oz. can pineapple-grapefruit juice  
4-12 oz. cans 7-UP

$\frac{2}{3}$  c. granadine syrup  
1/5 vodka

Mix together in punch bowl and add ice ring.

## PUNCH

Carol Jones

1 large pkg. of cherry jello  
2 c. hot boiling water  
2 c. sugar

2 c. cold water  
1-46 oz. can pineapple juice  
2 qt. gingerale

Dissolve together jello, boiling water, and sugar. Stir, then add cold water, and pineapple juice. Stir well and then freeze. To serve put in bowl and add ginger ale. Mix together. It is sort of a slush.

## RALLY ROUND THE CHEESE BALL

Sharon Shettler

3 oz. cream cheese  
4 oz. grated cheddar cheese  
2 tsp grated onion  
1 tsp. A-1 steak sauce

1 tsp. horseradish  
2 tsp. milk  
salt & pepper

Softens cream cheese, and cheddar cheese to room temperature. Mash together until mixed well. Add remaining ingredients and combine until smooth. Form into a ball and refrigerate until firm. When ready to serve, roll cheese ball in chopped nuts or parsley.

## RAW VEGETABLE DIP

Wanda Greene

1/4 c. sugar  
1 tsp. garlic powder  
1 tsp. salad oil

2 tsp. prepared mustard  
1/2 c. Miracle Whip or mayonnaise

Mix sugar, garlic powder, oil, and mustard until sugar is dissolved. Then add Miracle Whip and chill well. Serve with raw mushrooms, cauliflower, carrot sticks, celery, etc.

## SCRAMBLE

Marilyn Mertz

1 pkg. cherrios  
1 pkg. Rice or Corn Chexs  
1-12 oz. pkg. pretzels  
2 lbs. mixed salted nuts

2 c. salad oil  
2 T. Worcestershire sauce  
1 T. garlic salt  
1/2 T. season salt

Mix all ingredients together in a large roaster. Mix oil, salts, and Worcestershire sauce together and pour over all, stir but be careful not to crush. Bake 250° for two hours or longer. Stir easily a couple of times. You can use other cereals if desired.

## SPICY BEEF DIP

Elizabeth Yoakam

1 lb. hamburger  
1/2 c. chopped onion  
1 clove garlic (minced)  
1-8 oz. tomato sauce  
1/4 c. catsup

1 tsp. sugar  
3/4 tsp. oregano  
1-8 oz. pkg. cream cheese  
1/3 c. grated parmesan

Cook beef, onion, and garlic until meat is lightly browned; drain. Stir in tomato sauce, catsup, sugar, and oregano. Cover and simmer for 10 minutes. Remove from heat and add cheeses. Stir until cheese melts. Serve warm with crackers. Makes 3 cups. May be warmed up in fondue pot.

## VEGETABLE DIP

Bonnie Mertz

1 pt. mayonnaise  
1 tsp. garlic salt  
1/2 tsp. celery seed  
1/4 tsp. Tobasco sauce  
1/2 tsp. salt  
1/2 tsp. dry mustard

1 c. cottage cheese  
1/2 tsp. pepper  
1 1/2 T. Worcestershire sauce  
3/4 c. onion (chopped)  
1/2 tsp. caraway seed  
1 tsp. chili sauce

Blend all ingredients thoroughly and refrigerate. Serve with green pepper rings, celery, carrot sticks, cauliflower, green, and black olives, radishes, etc.

## VEGETABLE DIP

Catharine Shifflett

1-8 oz. pkg. cream cheese (softened)  
1 beaten egg

1 tsp. sugar  
1 tsp. vinegar

Cook egg, sugar, and vinegar until thick. Cool and add to cheese with 1 T. green pepper and 1 T. onion - both chopped finely.

## VEGETABLE DIP

Elsie May Bruns

1 pt. mayonnaise  
3/4 c. onion (scant)  
1/2 tsp. salt  
1/2 T. dry mustard  
1/2 tsp. caraway seed  
1 1/2 T. Worcestershire sauce

1 c. cottage cheese  
1 tsp. garlic salt  
1/2 tsp. pepper  
1 tsp. lemon juice  
1/2 tsp. celery seed  
1 tsp. chili sauce

Blend all ingredients together in a blender.

## VEGETABLE DIP

Kathy Minks Foust

1½ c. mayonnaise  
2 c. sour cream  
2 T. dry onion

2 . parsley flakes  
1 T. dill weed  
1½ tsp. seasoning salt

Mix togehter. It is better if made a day ahead and stored for at least 8 hours in refrigerator. Makes a 2 lb. butter tub almost full. Especially good with cauliflower, crackers, or chips.

## VEGETABLE DIP

Nina Wemer

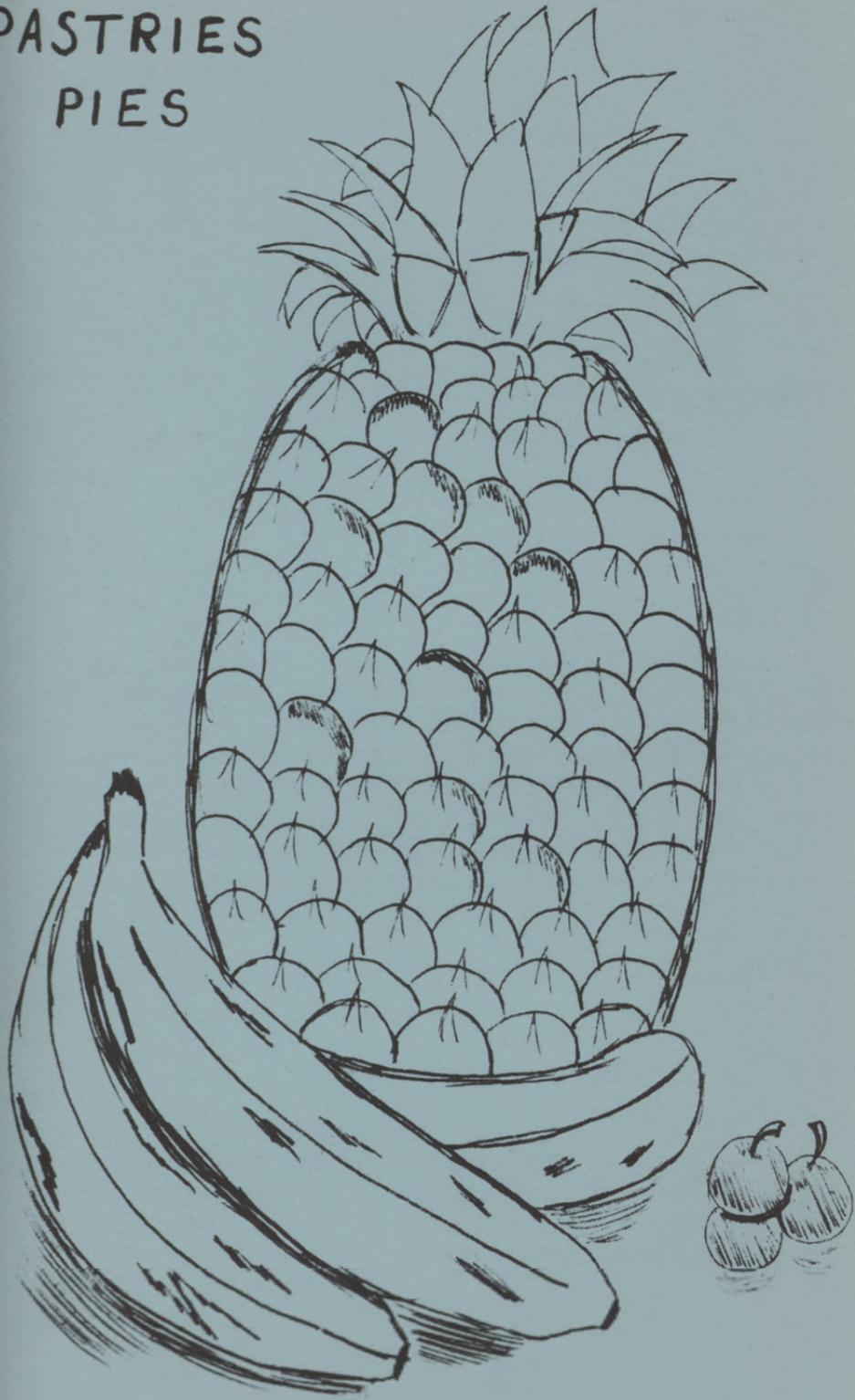
1 c. sour cream  
1 T. onion flakes  
1 c. mayonnaise  
¼ tsp. green onion flakes

1 T. parsley flakes  
½ tsp. dill weed  
¼ tsp. celery seed  
¼ tsp. caraway seed

Mix all ingredients together well. Store in refrigerator overnight for flavor. Can be used with any kind of fresh vegetable. Also good with chips.



PASTRIES  
PIES





## ALABAMA PECAN PIE

Wanda Greene

1 c. white Karo syrup

1/2 c. sugar

1 T. butter

1 tsp. vanilla

1/8 tsp. salt

1 c. chopped pecans

3 eggs

1-9" unbaked pie shell

Combine syrup, butter, salt, eggs, sugar, and vanilla. Beat on high speed of electric mixer until fluffy and light. Put pecans in unbaked pie shell; add syrup mixture. Bake 300° until knife inserted in center comes out clean, approximately one hour.

## ALL-AMERICAN APPLE PIE

Ida Smith

5 c. sliced tart apples

3/4 tsp. salt

1 c. brown sugar

3 T. butter

1/4 c. water

pinwheel topping

1 T. lemon juice

1-8 oz. pkg. cream cheese

1/4 c. flour

3 T. milk

2 T. sugar

red food color

1 tsp. vanilla

In a 2-quart saucepan, combine apples, brown sugar, water, and lemon juice. Cook until tender over low heat for 7 to 8 minutes. Blend flour and sugar. Add to apples, cooking until syrup thickens. Remove from heat and add vanilla, salt, and butter. Pour into pastry-lined pie pan, use Teflon pan if possible for easy removal later. Add top layer of crust and seal. Bake 425° for 40 to 45 minutes. Blend cream cheese and milk to stiff frosting stage. Color one-half red. Using pastry decorator apply white cheese first starting at outer edge, slowly move toward center in spiral fashion, leaving 1/2-inch space between rows. Then fill in with red.

## AMAZING COCONUT PIE

Margaret Bruns

2 c. milk

1 1/2 tsp. vanilla

3/4 c. sugar

1/2 c. biscuit mix

4 eggs

1 c. coconut

1/4 c. butter or margarine (melted)

Combine milk, sugar, biscuit mix, eggs, butter, and vanilla in blender and cover. Blend on low speed for 3 minutes. Pour into a greased 9-inch pie plate. Let stand for 5 minutes. Sprinkle coconut over the top and bake 350° for 40 minutes. Makes its own crust. You can omit the coconut and have amazing custard pie if you like.

## APPLE PIE

Jean Bruns

### CRUST FOR 9-INCH PIE:

1 c. flour	2/3 c. plus 2 T. lard
1 tsp. salt	4 to 5 T. cold water

### FILLING:

6 c. thin sliced tart apples	1/4 tsp. cinnamon
1/2 to 2/3 c. white or brown sugar	1/8 tsp. nutmeg
1/8 tsp. salt	1 1/2 T. butter
1 to 1 1/2 T. cornstarch	1 T. lemon juice

To make crust, measure flour, and salt into bowl. With pastry blender, using up and down chopping motion thoroughly cut in shortening to size of peas. Sprinkle in water and mix lightly until all flour is moistened and dough cleans sides of bowl, (if necessary add 1 to 2 tsp. water). Gather dough firmly into a ball. Divide dough in half with floured rolling pin roll flat from center out. Place carefully in pan. Roll remaining dough for top. To prepare apples in mixing bowl, add sifted combination of sugar, salt, and cornstarch (optional) and spices. (Use more sugar for tart apples and more cornstarch for juicy apples. Stir until apples are coated. Dot with butter and sprinkle with lemon juice. Cover with rolled out crust. Press edge with fork to seal, or pinch with finger tips. Bake 450° for 10 minutes; reduce heat to 350° and bake until done, 35 to 40 minutes or until golden brown.

## BANANA MALLOW PIE

Kathy Minks Foust

2 c. graham cracker or coconut	1 1/2 c. marshmallows
1/3 c margarine (melted)	1 c. whip cream (Cool Whip)
1 3/4 oz. vanilla pudding	2 bananas (sliced)

Bake first 2 ingredients in pie pan for 8 minutes at 375°. This makes the crust. Make pudding and pour into chilled crust, refrigerate. Fold mallow and whip cream into pudding; add bananas. Can garnish with additional bananas and whip cream if desired.

## BISHOP'S CHOCOLATE PIE

Lucille McElroy

2 sm. pkg. instant choc. pudding	2/3 c. half & half or 1/2 c. milk
2 c. soft vanilla ice cream	1/2 pt. whipping cream or
1 graham cracker pie crust	1 pkg. Lucky Whip

Mix together pudding, half and half, and the ice cream until a smooth mixture. Pour into graham cracker crust. Chill until firm. Spread whipped cream on top of pie. Chill thoroughly.

## BUTTERSCOTCH PIE

Doris E. Clubb

1 1/4 c. brown sugar

1 1/2 c. milk

2 T. cream

1 1/2 T. flour

2 T. butter

2 egg yolks

Cook brown sugar, cream, and butter until like candy and add to rest of ingredients. Stir until thick and add vanilla. Turn into baked pie shell. Put meringue on top.

## BUTTERSCOTCH PUMPKIN PIE

Ruth Mertz

1 envelope Knox gelatin

1/2 c. water

1/4 c. sugar

3 eggs (separated)

1 tsp. cinnamon

1-6 oz. pkg. butterscotch bits

1/2 tsp. nutmeg

1-16 oz. can pumpkin

1/2 tsp. ginger

1 tsp. vanilla

3/4 tsp. salt

1 baked pie shell

Mix together gelatin, 1 T. sugar, spices, and salt in saucepan; add 1/4 c. of the water and the beaten egg yolks, blend well. Then add remainder of water (1/4 c.). Cook on low heat, stirring constantly until gelatin dissolves and mixture thickens. Remove from heat and stir in butterscotch morsels until all are melted. Then stir in the pumpkin and chill for 30 minutes. Beat egg whites until stiff, but not dry, adding the remaining sugar as you beat. Fold egg whites into butterscotch pumpkin mixture. Put into baked pie shell and chill. Cover top with Cool Whip.

## CHEWY CHOCOLATE PIE

Betty Bruns

1/4 c. soft butter

3 eggs

1 c. sugar

3/4 c. white Karo

1/4 c. flour

3/4 c. Carnation milk

1/3 c. cocoa

1/2 c. nuts

1/2 tsp. salt

1/2 tsp. vanilla

Beat butter and sugar together. Mix flour, cocoa, and salt. Add to creamed mixture along with eggs, syrup, and milk; add nuts and vanilla. Pour into 9-inch unbaked shell and bake 450° for 10 minutes. Reduce heat and bake 325° for about 40 minutes.

## CHOCOLATE PUDDING OR PIE

Bonnie Mertz

2 c. sugar

4 T. cocoa

4 rounded T. cornstarch

4 egg yolks

5 c. milk

2 tsp. vanilla

MERINGUE:

4 egg whites

10 to 12 T. sugar

(Continued Next Page)

## CHOCOLATE PUDDING OR PIE (Continued)

Mix sugar, cornstarch and cocoa together. Add enough milk from the 5 c. to make a thick paste. Add egg yolks to cocoa paste. Heat the rest of the milk. Pour cocoa mixture into hot milk, stirring constantly. Cook until thick and bubbles, stirring. Add vanilla and stir well. Pour into baked pie shells (makes 2-8 inch pies) or 2 quart dish for pudding. For meringue beat egg whites; add sugar, one T. at a time until stiff peaks form. Spoon on pie or pudding. Bake 350° until browned.

### CREAM PIE

Wanda Greene

1/4 c. cornstarch	3 slightly beaten egg yolks
1 c. sugar	2 T. butter
1/4 tsp. salt	1/2 tsp. vanilla
2 c. milk (scalded)	1-9" baked pie shell

#### MERINGUE:

3 egg whites	1 tsp. lemon juice
6 T. sugar	(or 1/2 tsp. cream of tartar)

Separate eggs and beat yolks in small dish. Mix cornstarch, sugar, and salt with scalded milk. Cook over medium heat, stirring constantly until mixture starts to thicken. Pour small amount of hot mixture over egg yolks and beat well. Slowly add yolks to rest of hot mixture, stirring constantly until thick. Remove from heat and add butter and vanilla; cool. Pour into cooled, baked pie shell. Seal with meringue. Bake 375° until meringue is lightly browned. For meringue beat egg whites until stiff; add sugar, and lemon juice or cream of tartar and beat until smooth and very stiff. Variations of cream pie: Chocolate, melt 2 one oz. squares of unsweetened chocolate in scalded milk.

Coconut - add 1 c. shredded coconut to cooled filling.

Banana - slice 2 or 3 bananas into pie shell before pouring in filling.

Butterscotch - substitute 1 c. brown sugar for granulated sugar. Increase butter to 3 tablespoons.

Pineapple - add 1/2 c., thoroughly drained, crushed pineapple to cooled filling.

### CREAM PIE

Lydia Wilcox

(Basic for banana, coconut, chocolate, etc.)

1 c. sugar	1 c. milk
3 T. flour or cornstarch	1/4 tsp. salt

3 egg yolks (save whites)

Mix sugar, cornstarch, and salt together. Add 1 c. milk, and egg yolks, (beaten well). Stir and cook, (stirring constantly) until thick, then pour into baked crust. Make meringue and brown.

## CUSTARD FOR EITHER RHUBARB OR CHERRY PIE

May Smithart

Cut rhubarb in small pieces and put in an unbaked pie shell or put fresh cherries in pie shell, then mix:

2 egg (well beaten)	1 T. flour
1/2 c. sugar	1 c. milk

Pour over rhubarb or cherries, bake 350° until the custard is set and a golden brown.

## CUSTARD PIE

Mary Conner

3 c. milk (scalded)	4 eggs (beaten)
5 T. sugar or scant 1 1/2 c.	pinch of salt
1 unbaked pie shell	1 tsp. vanilla and lemon (mixed)

Mix egg, sugar, salt, and flavoring well and pour hot milk over them. Bake 400° for 15 minutes then 350° for about 30 minutes. This is enough for a large pie.

For an 8 inch pie:

2 1/2 c. scaled milk	3 3/4 tsp. sugar
3 eggs	salt and flavoring are enough

Bake as above.

## "DELICIOUS PIE CRUST DESSERT" ICE CREAM PIE

Leona Bensmiller

For crust melt small pkg. chocolate chips with 3 T. butter. Fold in 2 c. Rice Krispies and immediately press into buttered pie pan. It will make rather a big one or two small shells. Fill with 1 quart of ice cream, top with shaved chocolate and freeze until shortly before serving. Nuts can be added, yummy.

## FLUFFY FRUIT PIE

Katharine Northup

1 c. chilled evaporated milk	1/2 c. sugar
3/4 c. crushed pineapple	1 T. lemon juice
1/4 c. maraschino cherry juice	1/4 c. cut up maraschino cherries
1 pkg. lemon flavored gelatin	

Pour milk into refrigerator tray, freeze until crystals form on outside edge. Bring pineapple and cherry juice to a boil. Add gelatin, stir until dissolved. Stir in sugar and chill for 30 minutes or until mixture mounds slightly. When dropped from spoon. Whip milk and lemon juice until stiff. Pour on top of gelatin mixture. Beat in slowly with rotary beater or mixer on low speed. Fold in cherries. Pour into chilled baked pie shell. Chill several hours until firm.

## FRENCH SILK CHOCOLATE PIE

Margaret Bruns

$\frac{3}{4}$  c. butter  
 $1\frac{3}{8}$  c. sugar  
3 eggs

2 tsp. vanilla  
1½ squares baking chocolate  
(melt and cool)

Cream butter and sugar until well blended in chocolate and vanilla. Add eggs one at time. Beating 5 minutes on medium speed after each addition. Pour into pie shell and chill for 4 to 6 hours. Top with whipped cream and slivered chocolate curls.

## FRESH PEACH PIE

Lena Boehm

1 baked pie shell  
6 or 7 peaches (sliced)  
1 c. water

1 c. sugar  
2 T. white syrup  
2 heaping T. cornstarch

Mix and cook, stirring constantly until thick and clear. Remove from stove and add 3 level T. apricot jello. Stir until dissolved. Cool until it gets quite thick. Pour  $\frac{2}{3}$  over peaches and stir. Put in baked pie shell and spread rest of the thickened jello over top. Top with Cool Whip.

## FRESH RHUBARB PIE

Leona Bensmiller

1 unbaked pie crust  
2 T. flour & 1 tsp. cinnamon (mixed)

3 c. rhubarb  
3 T. butter or buttery oil

Mix together, and add a little red coloring as you mix ingredients for appearance. Put in crust and bake 400° for  $\frac{1}{2}$  hour, then turn down to 350° and finish baking.

## FRESH STRAWBERRY PIE

Donna Decker

$1\frac{1}{2}$  c. sugar  
 $1\frac{1}{2}$  c. water  
1-3 oz. pkg. strawberry jello

$\frac{1}{4}$  c. cornstarch  
1 qt. fresh strawberries  
9-inch baked pie shell

Cook sugar, water, and cornstarch until thick and clear. Remove from fire and add jello. Add strawberries which have been cleaned. (They may be left whole or sliced.) Pour into baked pie shell and cool in refrigerator until firm.

## FRESH STRAWBERRY PIE

Katharine Northup

1 c. sugar  
2 T. cornstarch  
 $1\frac{1}{4}$  c. water  
1 T. white corn syrup

1-3 oz. pkg. strawberry jello  
1 qt. fresh strawberries  
few drops of red coloring

(Continued Next Page)

## FRESH STRAWBERRY PIE (Continued)

In saucepan blend sugar, cornstarch together; add water and syrup and mix well. Place over medium heat and bring to a boil, stirring constantly. Lower heat, still stirring and let boil gently for 5 minutes. Remove from heat and add gelatin, and stir until dissolved. Add red coloring and let cool but not in refrigerator and stir in fresh strawberries.

### FUDGE PECAN PIE

Lucille Miller

1/2 c. sugar	1/2 c. chopped pecans
1/3 c. cocoa	1/3 c. flour
1 1/4 c. light corn syrup	3 eggs
3 T. melted butter	1 1/2 tsp. vanilla
9-inch unbaked pastry shell	

Combine sugar, cocoa, flour, salt, corn syrup, eggs, melted butter, and vanilla in a large mixer bowl. Pour into unbaked pastry shell. Arrange pecans evenly over surface. Bake 350° for 1 hour and cool. For full flavor, cover and let stand one day before serving.

### GOOSEBERRY CREAM PIE

May E. Smithart

1 c. sour cream	1/4 tsp. salt
1 c. sugar	1/4 tsp. vanilla
3 eggs	1/4 tsp. butter flavoring
1/4 tsp. cinnamon	1 1/2 c. gooseberries
1-9 inch unbaked pie shell	

Combine sour cream, sugar, eggs, seasonings, and flavorings. Beat well and fold in gooseberries. Spoon into unbaked pie shell. Bake 350° for about 1 hour.

### ICE CREAM PIE

LaVera Bruns

1 c. boiling water	1 1/2 heaping T. cornstarch
1 c. sugar	2 egg whites
pinch of salt	

Mix well together, boiling water, sugar, cornstarch, and salt. Cook until clear; cool and add the beaten egg whites. Add vanilla to taste and pour into a baked pie shell. Cover with whipped cream and sprinkle with nuts.

1 box instant chocolate pudding

2/3 c. milk

1 1/3 c. vanilla ice cream

In 2 cup measure, pour the milk. Add ice cream until milk comes to 2 cup measure line. Pour in bowl and add pudding mix and beat well. When well mixed and smooth pour into a baked crust. Cover with whipped cream and chocolate curls. Keep refrigerated. To make a very thick large pie double the recipe.

**IMPOSSIBLE PUMPKIN PIE**

Edna Wemer

2 eggs

1 1/2 c. pumpkin

1 tsp. cinnamon

3/4 c. sugar

1/2 tsp. salt

2 T. butter

1/2 tsp. ginger

1/2 c. Bisquick

1/2 tsp. cloves

1 lg. can evaporated milk

1/4 tsp. nutmeg

and enough water to make 2 c.

Combine and beat all ingredients on low in blender for two minutes. Grease and flour a 9" pie pan and pour mixture in. Bake 350° for 45 to 50 minutes. (A pyrex or pottery pie dish works best for this pie.)

**LAZY MANS' APPLE PIE**

Alaine McElroy

4 c. apples (pared &amp; sliced)

1 c. sugar

1 tsp. cinnamon

1/2 c. warm water

3/4 c. flour

1/2 c. butter or margarine

Place the sliced apples in a baking dish, (I use an 8" pie pan). Sprinkle on the sugar, then the cinnamon and the warm water. Mix together with fingertips the butter and the flour, then place this crumbly mass on top of fruit and bake 350° until apples are tender and the top is a golden brown.

**LEMON RAISIN PIE**

Grace Strupp

1 c. raisin

3 T. flour

1 c. milk

few grains of salt

2 egg yolks

2 T. lemon juice

2/3 c. sugar

Beat egg yolks, and add sugar, flour and a little of the milk. Set aside and put raisins on to cook with rest of milk and boil for a few minutes. Then add mixture and let it come to boil. Add lemon juice and put in a baked pie shell. Frost with egg white which have been beaten and add 4 T. of sugar to them. Bake at 400° until light brown.

## MINCE MEAT PIE

Grace Strupp

1 c. hamburger	1 c. sugar
1 c. water	$\frac{1}{2}$ c. vinegar
1 tsp. salt	1 tsp. cinnamon
3 c. chopped apple	$\frac{1}{2}$ tsp. cloves
1 c. raisins	juice of 1 orange

Mix all ingredients at one time, cook until well done. (May use part or all of very sweet pickle vinegar.) Cool and put in two-crust unbaked pie shell. Bake 400° to 425° for about 40 minutes. Other fruit may be added if desired.

## NORWEGIAN NO CRUST APPLE PIE

Kris Wilkins  
Margaret Bruns

2 eggs (beaten)	1 c. chopped nuts
1 $\frac{1}{2}$ c. sugar	2 c. diced apples
1 c. flour	1 tsp. vanilla
2 tsp. baking powder	$\frac{1}{2}$ tsp. nutmeg
pinch of salt	

Beat egg well, stir in all rest of ingredients. Spoon into 2 well greased 8-inch pie tins. Bake 350° for 30 minutes. Serve with ice cream or Cool Whip.

## OATMEAL PIE (A Lot Like Pecan Pie)

Anna May Reber

$\frac{1}{4}$ c. oleo	$\frac{3}{4}$ c. waffle syrup
3 eggs (beaten)	$\frac{3}{4}$ c. quick cooking rolled oats
$\frac{3}{4}$ c. sugar	1-9" unbaked pie shell

Melt oleo and add to beaten eggs, then add sugar, syrup, and rolled oats and mix well. Pour into unbaked pie shell and bake in preheated 350° oven for 1 hour.

## OATMEAL PECAN PIE

LaVera Bruns

3 eggs (well beaten)	scant $\frac{2}{3}$ c. oatmeal
$\frac{3}{4}$ c. white sugar	$\frac{1}{2}$ c. coconut
1 c. brown sugar	$\frac{1}{2}$ c. pecans
2 T. butter	1 tsp. vanilla

Don't pack the brown sugar when measuring. Mix all together and pour into baked pie shell. Bake 350° for 30 to 40 minutes. Do not overbake.

## PEACH CHEESE PIE

Marjorie Fabian

1-9" unbaked pie shell  
1-8 oz. pkg. cream cheese  
2 eggs  
1/2 c. sugar  
2 T. milk  
1 tsp. vanilla

1-29 oz. can sliced peaches  
1 T. cornstarch  
1/4 c. sugar  
1 tsp. lemon juice  
1/4 tsp. almond extract

Soften cream cheese and add eggs, sugar, milk, and vanilla. Blend well and pour into unbaked pie shell and bake 375° for 30 minutes; cool. Drain peaches, and reserve 1 c. juice. Combine cornstarch and sugar. Stir in reserved peach juice, lemon juice, and extract. Cook, stirring until thick. Arrange peaches petal fashion on cheese filling. Garnish with a maraschino cherry. Spoon glaze over fruit. Chill for 1 hour.

## PEACH COBBLER

Edith Hale

2 c. sliced peaches (drained)  
1 c. sugar  
1 stick margarine  
3/4 c. sugar

3/4 c. flour  
2 tsp. baking powder  
pinch salt  
3/4 c. milk

Add sugar to peaches and set aside. Put stick of margarine in 7 x 11-inch cake pan. Put in oven to melt. Mix rest of ingredients together and pour over melted margarine. Arrange peaches on top of batter. Do not stir. Bake 350° for 45 minutes.

## PEANUT BUTTER CREAM PIE

LaVera Bruns

2/3 c. sugar  
2 1/2 T. cornstarch  
3 c. milk  
1 1/2 tsp. vanilla  
2 rounded tsp. peanut butter or  
1 heaping T.

1/2 tsp. salt  
1 T. flour  
3 eggs (separated)  
1 tsp. butter  
1 baked pie shell

Mix sugar, salt, cornstarch, flour, and milk together, stirring constantly until mixture thickens. Let boil for 1 minutes. Pour half of this mixture into three egg yolks, which have been slightly beaten (to heat the yolks). Then pour back into other half of mixture and boil one minute more, stirring constantly until it thickens. Remove from heat and add butter, peanut butter, and vanilla. Stir thoroughly, pour into baked pie shell and add meringue using the three egg whites, 1/4 tsp. cream of tartar, 4 tsp. sugar, and 1/2 tsp. salt. Blend in sugar, a teaspoon at a time and beat until stiff. Brown meringue in oven for a few minutes.

## PINEAPPLE PIE

Lydia Wilcox

1 c. sugar  
1 c. water  
3 T. cornstarch  
1/4 tsp. salt

2 lg. egg yolks or 3 sm. save whites  
1 c. or sm. can of crushed pine-  
apple (drained)

Beat egg yolks well; add water, sugar, and pineapple. Mix salt and cornstarch into sugar. Stir all together and cook until thick. Pour into baked pie crust and make a meringue of egg whites beaten until foamy. Add, sprinkling, 1 T. of sugar for each egg white. Beat until stiff, and spread over pie and brown in oven or broiler.

## PINK VELVET PIE

Alta Cassens

1 pkg. strawberry jello  
1/2 c. hot water  
1 tall can evaporated milk (cold)

1/4 c. lemon juice  
1/3 c. sugar

Dissolve jello and sugar in water and lemon juice. Let set until syrupy. Whip jello and milk together. Pour into a graham cracker crust. Let set for four hour before serving.

## PUMPKIN PECAN PIE

Annie Dunnick

3 slightly beaten eggs  
1 c. canned cooked pumpkin  
1 c. sugar  
1/2 c. dark corn syrup  
1 tsp. vanilla

1/4 tsp. salt  
1 tsp. cinnamon  
1 c. chopped pecans  
1 unbaked 9-inch pie shell

Combine eggs, pumpkin, sugar, corn syrup, cinnamon, and salt. Beat well and pour into pie shell. Top with pecans. Bake 350° for 40 minutes or until knife inserted in the center comes out clean.

## PUMPKIN PIE

Edith Hale

2 c. pumpkin  
1 c. milk  
1 c. sugar  
1/4 tsp. salt  
1/4 tsp. ginger

3/4 tsp. cinnamon  
1/4 tsp. vanilla  
1/4 T. maple flavoring  
1 T. flour  
1 egg

Beat egg and add rest of ingredients and pour in unbaked pie shell. Bake 400° for 15 minutes and then turn oven down to 350° and bake for 20 minutes or until done.

## PUMPKIN PIE

Linda James

1 c. pumpkin

1/2 tsp. ginger

1 c. milk

1 egg

1/2 c. sugar

dash salt

1 tsp. cinnamon

Beat egg and add remaining ingredients. Pour into unbaked pie shell. Bake 425° for 30 to 45 minutes.

## RAISIN CREAM PIE AND FOOLPROOF MERINGUE

Helen Linder

1 1/2 c. raisins

1 c. sugar (3/4 brown & 1/4 white)

1/2 tsp. salt

1/4 tsp. cinnamon

2 T. flour

1 1/2 c. cream of half & half

3 egg yolks (well beaten)

1 tsp. vanilla or lemon flavoring

### FOOLPROOF MERINGUE:

1 T. cornstarch

2 T. cold water

1/2 c. boiling water

3 egg whites

6 T. sugar

1/2 tsp. vanilla

pinch of salt

Cook raisins in small amount of water, until tender, about 3 minutes; drain. Mix sugar, salt, spices, and flour together. Add well beaten egg yolks, cream, and raisins. Cook over low heat, stirring constantly until mixture thickens. Add flavoring and mix thoroughly. Cool and pour into baked pie shell. For meringue, dissolve cornstarch in cold water, and add the boiling water. Cook until clear, stirring constantly. (This goes very fast because there is very little water involved.) Put aside to cool. Beat egg whites until thick, then gradually add the sugar, salt, and cornstarch mixture, pile on pie (literally!) and bake 375° until lightly browned.

## RAISIN PIE

May Smithart  
Elsie May Bruns

1 c. sugar

1/4 c. margarine

3 eggs

1 c. raisins

1/4 c. nuts (chopped)

1 tsp. vanilla

Cover raisins with water and cook until water is almost gone. Cool, while you cream sugar and margarine; add eggs and vanilla and beat. Stir in raisins and nuts. Bake in unbaked 9-inch pie shell at 350° until done, has appearance of pecan pie when baked.

## RASPBERRY PARADISE PIE

Margaret Bruns

3 egg whites  
1/4 tsp. baking powder  
1/4 tsp. salt  
1/4 tsp. cream of tartar  
1 c. sugar  
3/4 c. quick oatmeal  
1/2 c. finely chopped walnuts

1/2 tsp. vanilla  
2 pkgs. (10 oz.) frozen raspberries or strawberries (thawed)  
2 t. cornstarch  
whipped cream  
shredded coconut

Beat egg whites with baking powder, salt, and cream of tartar until nearly stiff. Add sugar gradually, beating until very stiff but not dry. Combine oats and walnuts and blend into egg whites. Fold in vanilla and spoon into a 8 or 9-inch pie pan making the meringue thicker around the edges and leaving a depression in center for filling. Bake 325° for 25 minutes or until lightly browned; cool. Drain fruit, and place juice in small saucepan. Carefully blend in cornstarch and cook over medium heat until juice is thickened. Cool slightly then blend in the berries. Spoon mixture into the cooled meringue shell. Cover with whipped cream and garnish with coconut. Refrigerate several hours before serving. Testing results: meringue must be very stiff to hold its shape while baking, if you meringue flattens in the oven, while it is still warm use the back of a spoon to create a hollow to hold berry filling.

## RHUBARB CUSTARD PIE

Marj Bruns

2 eggs  
1 1/2 c. sugar  
2 T. milk  
1/4 tsp. salt

2 T. flour  
1 T. butter  
3 c. rhubarb

Beat eggs and sugar. Then add flour and milk. Add remaining ingredients and pour into a 9-inch unbaked pie crust. Bake 375° for 1 hour.

## RHUBARB CUSTARD PIE

Helen Schimmelpfennig

3 c. cut up rhubarb  
1 1/2 c. sugar  
dash of salt

3 T. flour  
2 eggs

Pur rhubarb in pastry lined pie plate. Combine dry ingredients and add eggs and mix well. Pour over rhubarb and bake 350° for 1 hour.

## RHUBARB SURPRISE PIE

May E. Smithart

3 c. diced raw rhubarb	1/2 tsp. cinnamon
1-3 oz. pkg. strawberry flavored gelatin	1 c. sugar
1/2 c. flour	1/4 c. melted butter

Arrange rhubarb in shell sprinkle with gelatin. Combine remaining ingredients together and sprinkle on top of pie. Bake 350° for 50 minutes or until rhubarb is done.

## RHUBARB PIE

Madeline Fulton

2 c. rhubarb (cut in pieces)	2 rounded T. flour
2 eggs	1/4 tsp. salt
3/4 c. rich milk	1 1/4 c. sugar

Beat eggs well and add rest of ingredients. Pour over cut up rhubarb in pie crust. Bake 425° for 15 minutes, then reduce to 375° until done.

## RHUBARB PIE

Bonnie Mertz

4 c. rhubarb (cut up)	2 t. oleo
1 c. sugar	1/4 c. flour
2 egg yolks	3 T. water

Put cut-up rhubarb in bowl and cover with boiling water. Let set for 5 minutes and drain. Mix oleo, sugar, flour, egg yolks, and water together. Put drained rhubarb in unbaked pie shell. Pour sugar-egg mixture over rhubarb and bake 350° for 1 hour. This is not as tart as other rhubarb pies.

## LIFE'S RECIPE

1 c. of good thoughts	2 c. of sacrifice for others
1 c. of kind deeds	3 c. of forgiveness
1 c. of consideration for others	2 c. of well-beaten faults

Mix these thoroughly and add tears of joy and sorrow and sympathy for others. Flavor with little gifts of love. Fold in 4 cups of prayer and faith to lighten other ingredients and to raise the texture to a great height of Christian living. After pouring all this into your daily life, bake well with the heat of human kindness. Serve with a smile.

## STRAWBERRY PIE

Lucille Weber

### CRUST:

1 1/4 c. Bisquick	3 T. boiling water
1/2 stick oleo	

Mix well in pie pan. Pat in place and bake as for pie crust.

### GLAZE:

1 c. strawberries	2 T. cornstarch
2/3 c. water	1/3 c. water
red food coloring	pudding
1 c. sugar	3 c. fresh strawberries

Make vanilla pudding and cool. Put in pie shell. Slice the 3 c. strawberries over pudding. Boil together 1 c. strawberries, 2/3 c. water, red food coloring for 3 minutes. Mix 1 c. sugar, 2 T. cornstarch with 1/3 c. cold water. Add to strawberries and cook until clear; cool. Pour over strawberries and garnish with Cool Whip. Makes a large pie.

## SOUR CREAM RAISIN PIE

Bonnie Mertz

1 c. sour cream	1 c. raisins
1 c. sugar	2 eggs
1/4 tsp. cloves	1/2 tsp. cinnamon
1/4 tsp. nutmeg	1/2 tsp. lemon flavoring

Beat eggs until fluffy. Add rest of ingredients and pour into unbaked 9-inch pie shell. Bake 325° for approximately 40 minutes or until nicely browned.

## SOUTHERN CREAM APPLE PIE

Bonnie Mertz

3/4 c. sugar	6 T. flour
2 c. grated apples (peeled)	2 T. flour
1 c. sour cream or buttermilk	1 egg (beaten)
1/2 tsp. vanilla	1/2 c. sugar
1 tsp. cinnamon	1/4 c. oleo (soft)

Mix well the sugar, 2 T. flour, and apples. Combine sour cream, egg, and vanilla. Add to apple mixture and pour in pie pan and bake 400° for 30 minutes. Remove and sprinkle with the sugar, cinnamon, oleo, and flour mixture. Return to oven and bake for 10 minutes or until browned.

When the ship is sunk everyone knows how she might have been saved.

1 c. sugar  
1/2 c. corn syrup  
1/4 c. butter (melted)  
3 eggs (well beaten)

1 c. chopped pecans  
1 unbaked 9-inch pie shell  
dash salt  
3/4 tsp. vanilla

Mix sugar, syrup and butter. Add eggs and pecans and fill unbaked pie shell with mixture. Place in 350° oven, lower heat to 325° and cook for 50 to 60 minutes or until set.

## **PIE CRUST**

### **EASY NO ROLL PASTRY SHELL**

Marjorie Fabian

1 1/2 c. flour  
1 1/2 tsp. sugar  
3/4 tsp. salt

1/2 c. oil  
2 T. milk

Mix dry ingredients together. Mix oil and milk then mix the wet ingredients with the dry ingredients. Press into pie pan also up the sides. You can flute the edges. Use as any other pie crusts. This is a rich crumbly crust.

### **PIE CRUST**

Lydia Wilcox

2 c. sifted flour (sift before measuring)  
3/4 tsp. salt

3/4 c. lard or Crisco (Crisco best)  
4 to 5 T. of water

Mix flour, salt, and Crisco together until crumbs size of small peas are formed. Pour in water and mix until the crumbs hold together. Makes 1 2-crust pie or 2 1-crust pies.

### **PIE CRUST**

Sharon Shettler

1 c. flour  
1/4 c. powdered sugar

1 stick oleo (softened)

Mix with fork until pebbly. Press 3/4 mixture into pan with fingers. Pour in filling, then put 1/4 of mixture over the top. Bake 350° for 30 minutes.

### **PIE CRUST**

May E. Smithart

1 c. flour  
1/2 tsp. baking powder  
1/4 lb. (1 stick) oleo

1/2 tsp. salt  
1/4 c. milk

Mix flour, baking powder, salt and work in oleo (or margarine). Then add milk. Makes 1 double crust pie or 2 shells.

## PIE DOUGH

Sandra Shettler

1 c. lard

1 tsp. salt

1/2 c. hot water

3 c. flour

Melt lard over low heat and add water, salt, and flour one cup at a time; chill.

## NO-ROLL FRUIT PIE CRUST

Bonnie Mertz

1/2 c. oleo

1 T. sugar

1 c. flour

1 egg

1 1/2 c. sugar

1/4 c. flour

1/4 c. milk

Melt oleo and 1 T. sugar over low heat. Add 1 c. flour and stir until it forms a ball. Press in a 9-inch pie pan forming a rim. Add pie filling of your choice. Beat egg and sugar; add flour and milk. Beat until smooth and spoon over pie filling. Bake 350° for 50 to 60 minutes.

## BEST MERINGUE

Nellie Strasser

3 egg whites (room temperature)

1/2 tsp. cream of tartar

1/3 c. powdered sugar

1/2 tsp. vanilla

1 T. cold water

1 T. cornstarch

dash of salt

Combine egg whites, water, and cream of tartar and beat until very stiff. Combine cornstarch, powdered sugar, salt, and beat in the first mixture. Add vanilla and beat well. Spread on cooled pie, make sure to seal the edges. Bake 350° for 12 to 15 minutes. This meringue doesn't weep.

## NEVER FAIL PIE MERINGUE

May E. Smithart

1 T. cornstarch

1/2 c. water

6 T. sugar

3 egg whites

salt (few grains)

Mix cornstarch, sugar, water, and salt. Cook until thick and clear, stirring constantly. Set off the burner. Beat egg whites until frothy. Continue beating while slowly pouring cooked mixture into egg whites. Beat five minutes. Cover cooled filling in pie shell with meringue, sealing edges to crust. Bake 450° for 5 to 7 minutes.



# SALADS



# DRESSINGS



## AMANA HOT POTATO SALAD

Kathy Minks Foust  
Grandma Maddens Recipe

6 large potatoes (boiled & diced)

### WHITE SAUCE:

1½ c. milk	pepper
2 T. cornstarch	½ tsp. mustard
3 T. butter	1 diced onion
¾ c. mayonnaise	1 tsp. parsley
salt	

Make white sauce as usual; let cool before adding remaining ingredients to it. Mix combined ingredients with potatoes in casserole dish. Garnish with cheese and bake 350° for 40 minutes, watching carefully so cheese doesn't burn. Cheese could be mixed into the potato mixture if desired.

## APPLE SALAD

Ruth Mertz

4 ripe red apples	1 T. flour
4 slices pineapple or small can	¼ c. sugar
chunk pineapple	1 egg
24 miniature marshmallows	¾ c. pineapple juice
½ c. chopped pecans	1 T. butter
1 T. lemon juice	1 small container Cool Whip

Combine first five ingredients, to which you may add mandarin oranges, grapes or your choice of fruit, cut up. Combine the next four ingredients and cook until thick, stirring constantly. Add the butter and cool. Then fold in the Cool Whip and the mixed fruit. It is not necessary to use that much apple, can leave peeling on some for color.

## APRICOT NECTAR SALAD

LaVera Bruns

2 pkg. orange jello	2½ c. apricot nectar
1½ c. hot water	2 c. miniature marshmallows

### TOPPING:

½ c. sugar	1 c. apricot nectar
2 T. flour	1 pkg. Dream Whip
1 egg (beaten)	1 c. shredded cheese

Dissolve gelatin in hot water and nectar. Put in a 9 x 13-inch pan. Add the marshmallows over the top and let set until firm. Combine sugar, flour, eggs, and nectar. Cook over medium heat, stirring constantly until thick; cool. Fold in Dream Whip. Spread over firm jello. Sprinkle shredded cheese over top.

## APRICOT SALAD

Roseanna Burdine

1-14 oz. can of crushed pineapple  
1 c. water  
1/2 c. sugar  
2 T. Miracle Whip

1 c. nuts  
2-3 oz. pkgs. apricot or peach jello  
2-3 oz. pkgs. cream cheese  
1 c. chopped celery

Bring crushed pineapple, water, and sugar to a boil and add 2-3 oz. pkgs. of jello. Let cool and add cream cheese, Miracle Whip, celery, and nuts. When mixture starts to congeal, prepare Dream Whip according to directions and fold in jello.

## APRICOT SALAD

Thelma Madden

1 pkg. lemon-orange jello  
1 c. boiling water  
3 c. apricots

1 large cream cheese  
1 small can pineapple  
chopped nuts

Mix water and jello. Let set up and add apricots. Over jello pour cream cheese, whipped with pineapple. Top with nuts.

## APRICOT SALAD

Thelma Madden

2 pkg. jello, orange  
3 c. boiling water  
1 c. apricots  
1 c. pineapple  
1 egg

1/4 c. sugar  
2 T. flour  
1/2 c. pineapple juice  
1/2 c. apricot juice

Mix jello and water together and let set slightly. Then add mashed apricots and pineapple. Cook remaining ingredients, and cool; add to 1 c. Cool Whip. Pour on top of set jello.

## BEAN SALAD

Leona Bensmiller

1 can green beans  
1 can kidney beans  
1/2 c. chopped onions  
1/2 c. oil  
1 tsp. salt  
Mix until salt dissolves.

1 can yellow beans  
1/2 c. chopped green & red peppers  
celery seed  
1 c. vinegar

The smallest good deed is better than the grandest intention.

## BROCCILI AND CAULIFLOWER SALAD

Vicky Thomas

1 medium head cauliflower (finely chopped)	1/2 c. sour cream
1 bunch green onions (top and all - chopped)	1 T. vinegar
3 stalks broccili (finely chopped)	dash of salt
1 c. mayonnaise	1 T. sugar
	dash tabasco sauce
	dash Worcestershire sauce

Mix cauliflower, onions, and broccoli. Combine remaining ingredients and pour over vegetables. Mix together at least 8 hours before serving.

## BUTTER BRICKLE SALAD

Diane Bruns

1 1/2 c. graham cracker crumbs	2 boxes instant vanilla pudding
1/4 c. melted butter	2 c. milk
1/4 c. brown sugar	1 qt. butter brickle soft ice cream

Mix and press in the bottom of a 9 x 13-inch pan, the crumbs, butter, and brown sugar. Put remaining ingredients in mixer and blend good. Pour over graham cracker crust, then spread 1 pkg. Cool Whip over top and 4 to 5 Heath bars sprinkled over the top. Note: freeze the Heath bars. Then do one bar at a time in the blender. Put in refrigerator and let set up.

## CABBAGE SALAD

Jean Hermanstorfer

1 qt. chopped cabbage	1 c. sugar
1/2 c. chopped green pepper	1/2 c. vinegar
1 c. chopped carrots	1 tsp. powdered mustard
2 c. chopped celery	

Combine cabbage, pepper, and carrots and let soak in 2 c. of cold water and 1 T. salt for 2 hours. Drain and add chopped celery. Make syrup of sugar, vinegar, and mustard, bring to good boil. Cool and add to above salad mixture. Refrigerate - will keep crisp for one week or more in refrigerator.

## CABBAGE SALAD

Leona Bensmiller

6 c. chopped cabbage	6 peppers (chopped)
6 carrots (chopped)	3/4 c. oil
6 onions (chopped)	

## DRESSING:

1 c. sugar	1/2 tsp. celery seed
3/4 c. vinegar	1 tsp. salt
1/2 tsp. mustard seed	

(Continued Next Page)

## CABBAGE SALAD (Continued)

Add oil to 1st 4 ingredients; let stand. To make dressing: combine ingredients and bring to a boil, and then add small package lemon jello. When cool, pour over cabbage. Will keep for 2 or 3 weeks in refrigerator.

### STAY-CRISP CABBAGE SALAD

Helen Linder

6 c. shredded cabbage	1/2 tsp. celery seed
2 finely shredded carrots	1/4 tsp. mustard seed
1 green pepper (minced)	1 tsp. salt
1 small onion (grated)	1 pkg. lemon gelatin
1/2 c. cold water	1/2 c. oil
1 c. sugar	1/2 c. vinegar
1/3 c. water	

Mix cabbage, carrots, peppers, and onions; sprinkle with cold water and chill. Mix sugar, vinegar, celery seed, mustard seed, and salt in a saucepan; bring to a boil. Stir in lemon gelatin. Cool until slightly thickened; beat well. Gradually beat in salad oil. Drain vegetables; pour dressing over top. Mix lightly until all vegetables are coated with dressing. May be served immediately or store in refrigerator; stir just before serving to separate pieces.

### CARROT SALAD

Elizabeth Yoakam

2 pkg. orange jello	2 c. crushed pineapple (drained)
3 c. boiling water	2 c. finely grated carrots
3/4 c. spin blend	1 large Cool Whip
2 c. miniature marshmallows	

Mix jello, water, and spin blend and let congeal slightly then beat. Add rest of ingredients and beat all together and let set until firm.

### CARROT SALAD

Dorothy Cassens

2 lb. sliced cooked carrots	1 c. sugar
1 pepper (chopped)	1 tsp. Worcestershire sauce
1 onion (chopped)	1 tsp. mustard
3/4 c. vinegar	1/2 c. salad oil
1 can tomato soup	

Layer and repeat all ingredients. Refrigerate overnight.

## CAULIFLOWER SALAD

Nina Wemer

1 head cauliflower  
1 c. sliced radishes (optional)  
2 tsp. caraway seed  
1 c. sour cream

1 pkg. dry cheese  
garlic salad dressing mix  
1/2 c. Miracle Whip

Wash cauliflower and break into bite size pieces. Add the rest of the ingredients and mix well. It is best to use a container with a lid so it may keep. Chill at least 2 hours, (better if chilled overnight). Keeps for several days.

## CIRCUS PEANUT SALAD

Sheila Samuels

1 pkg. circus peanuts  
4 c. water

1 c. sugar  
2/3 c. tapioca (minute)

Cook slowly until peanuts are melted and slightly thickened. Add 2 cans (regular size) crushed pineapple. Cool and add 2 packages Dream Whip, whipped.

## CIRCUS PEANUT SALAD

Thelma Madden

1/3 c. tapioca  
2 c. water  
1 c. circus peanuts

1-2# can pineapple (drained)  
1-9 oz. carton Cool Whip  
bananas, nuts (optional)

Bring water to a boil. Cook with the tapioca 6 to 8 minutes. Add the circus peanuts to soften or melted. Add pineapple and cool; fold in the Cool Whip.

## COTTAGE CHEESE SALAD

Sharon Shettler

1 small carton cottage cheese  
1 box orange gelatin

1 can mandarin oranges (drained)  
1 small carton Cool Whip

Combine cheese and dry gelatin. Add oranges and spread Cool Whip over top of salad.

## CRANBERRY SALAD

LaVera Bruns

1 lb. pkg. cranberries  
2 oranges  
1 c. chopped celery  
1 c. chopped nuts

2 c. sugar  
2 envelopes Knox Gelatine  
1/2 c. cold water

Put cranberries and oranges thru food chopper. Put in pan on stove and add 2 c. sugar and bring to a boil and cool for 2 minutes. Remove from stove and add gelatin which has been dissolved in 1/2 c. cold water. Add chopped celery and nuts and let set.

## CRANBERRY-APPLE-YOGURT-SALAD

Donna Decker

6 oz. raspberry jello

1 1/2 c. boiling water

1/2 c. cold water

6 oz. carton orange yogurt

Dissolve jello in water in bowl; stir until dissolved. Add remaining ingredients and stir to blend. Pour into 8" square dish and refrigerate until set.

## CRANBERRY SALAD

Lois Bruns

1 c. cranberries

2 medium red apples

6 dried marshmallows

Grind and drain the cranberries, and red apples. Add marshmallows and drained pineapple, and nuts. Mix altogether with sugar and let stand for 2 hours in refrigerator. Then whip 1 pt. whipping cream and fold in 2 T. sugar and 1/2 tsp. vanilla. Fold in well drained fruit just before serving. Serves 10 to 12 people.

## CRANBERRY SALAD

Katie Goeldner

1 lb. cranberries

1 c. celery

1 c. nuts

1 c. apples

Cook cranberries in water and pour water off on jello. Add sugar to jello and cool. Add other ingredients and refrigerate to set.

## CRANBERRY SALAD

May E. Smithart

1 lb. ground cranberries

1 lb. small marshmallows

1 large can crushed pineapple

Mix all above ingredients together. If cranberries are frozen they will grind better. It will freeze well.

## CRANBERRY SALAD

Sharon Wilkins

1 box lemon jello

1 box red raspberry jello

1 1/2 c. boiling water

Dissolve both boxes jello in 1 1/2 c. boiling water; add sherbet to jello and set until slightly thickened. Add whole cranberry sauce and lemon rind.

## CRANBERRY SALAD

Bonnie Strobel

1 pkg. cherry jello

1 c. hot water

1 c. sugar

1 T. lemon juice

1 c. chopped celery

Dissolve jello in hot water and add pineapple juice. Mix all ingredients together and add to jello.

1 c. pineapple syrup

1 c. ground raw cranberries

1 orange (ground)

1 c. drained pineapple

1/2 c. nuts

## CRANBROSIA

Bernadeen Bruns

2 c. cranberries (coarsley ground)

1-11 oz. can mandarin oranges

1 c. shredded coconut

2 envelopes Knox Gelatin

1 c. whipping cream

Combine cranberries and sugar. Mix well to dissolve sugar. Drain and reserve liquid from oranges and pineapple. Add oranges, pineapple, coconut, and banana to cranberries. Sprinkle gelatin over 3/4 c. of juice to soften. Place over medium heat, stirring constantly to dissolve gelatin. Add to fruits and fold in sour cream. Whip cream and fold into fruit mixture. Chill overnight if possible.

1 c. sugar

1-8 oz. can pineapple chunks

1 large banana (cubed)

1 c. sour cream

## CUCUMBERS

Lena Boehm

1 c. vinegar

1/2 c. sugar

1 T. salt

1 tsp. Accent

Mix first six ingredients together; add sliced cucumbers and onions. Make up at least an hour before needed.

2 tsp. parsley flakes

2 tsp. celery seeds (optional)

2 cucumbers

1 or 2 medium onions

## CUCUMBER SALAD

Sharon Shettler

4 cucumbers

1 onion

1 c. mayonnaise

4 T. vinegar

1/2 c. sugar

1/4 tsp. salt

Peel and slice cucumbers and slice the onion. Combine rest of ingredients to make dressing. Pour over cucumbers and onion and refrigerate for a few hours.

## EASY WATERGATE SALAD

Thelma Walton

1 large can crushed pineapple  
(in it's own juice)

1-3½ oz. box instant pistachio  
pudding or pie filling

5 c. miniature marshmallows

1-8 oz. carton whipped topping

Mix pineapple and pudding mix together. Let set for 15 minutes, then add marshmallows and whipped topping. Cool several hours before serving.

## ENGLISH BEEF DIABLO

Margaret Bruns

2½ to 3 lbs. trimmed boneless  
chuck (cut into 1½ x 1½" chunks)

1 T. horseradish  
½ T. kitchen bouquet

¼ c. salad oil

1 tsp. tobasco sauce

2 c. chopped onions

1½ tsp. salt

1 c. water

6-8 oz. medium egg noodles

1 T. dry mustard

3 T. butter

1 T. Worcestershire sauce

In Dutch oven cook meat chunks in oil a few at a time until well browned. Add onions to oil, and saute. Return meat to pot and add water, mustard, horseradish, and bottles of sauces. Simmer for 2 hours and 30 minutes. Before dinner boil noodles; drain and toss with butter. Serve meat chunks side by side on a platter and garnish with parsley and grated carrots. Pass gravy in a separate bowl. Serves 6 people.

## “FINGER” JELLO

Lyda Rouw

4 envelopes Knox gelatin

4½ c. boiling water

3 boxes any flavor jello

Mix gelatin and jello and add boiling water. Stir until thoroughly dissolved. Pour into a 9 x 13-inch cake pan and chill.

## FROZEN CRANBERRY SALAD

Roseanna Burdine

2-3 oz. pkg. cream cheese

1 pkg. Dream Whip

2 T. Miracle Whip

(prepared to directions)

2 T. sugar

2 c. whole cranberry sauce

1 c. crushed pineapple (undrained)

½ c. nuts

Mix cream cheese and prepared Dream Whip; add Miracle Whip, sugar, and cranberries, pineapple, and nuts. Serves 6 to 8 people. Will keep frozen indefinitely.

## FRUIT SALAD

Bonnie Strobel

1 pkg. lemon jello

1 1/2 c. liquid

10 marshmallows

1 pkg. Dream Whip (whipped)

1/2 c. celery

1/2 c. cheese

1/2 c. pecans

1/2 c. Miracle Whip

1/2 c. crushed pineapple

Dissolve jello in liquid. Add remaining ingredients and let set. Pour 1 prepared pkg. orange jello over top. Can use any kind of jello.

## GOOD VEGETABLE SALAD

Doris E. Clubb

1-#2 can yellow waxed beans

1-2# can kidney beans

1-2# can French style green beans

(washed and drained)

(drained)

1/2 c. green pepper cut fine

1 medium onion cut fine

Dressing 2/3 c. vinegar (white), 3/4 c. sugar, 1/3 c. salad oil, 1 tsp. salt, and 1/2 tsp. pepper. Mix thoroughly, and pour over vegetables. Let stand for 24 hours in covered dish. Serve with fried chicken and hot rolls.

## HOT CHICKEN SALAD

Bonnie Strobel

2 c. cubed chicken

2 c. sliced celery

1 c. bread crumbs

1/2 c. toasted almonds

1/2 tsp. salt

2 tsp. grated onion

1 c. salad dressing

2 T. lemon juice

Mix all ingredients except bread crumbs and put into baking dish. Sprinkle with cheese and bread crumbs. Bake 450° for 10 to 15 minutes.

## HOT FRUIT SALAD

Ann Mackey

1 can pears

1/4 c. brown sugar

1 can apricots

1/4 tsp. nutmeg

1 can sweet cherries

1/4 tsp. cinnamon

1 can pineapple chunks

1/8 tsp. cloves

juice of 1 lemon

2 T. butter

3/4 c. syrup from fruit

sour cream

Drain fruit, reserving 3/4 c. syrup. Arrange fruit in 2-quart casserole and sprinkle with lemon juice. Combine syrup, sugar, and spices, and pour over fruit. Dot with butter and serve warm with sour cream. Sprinkle with nutmeg.

## JELLO FRUIT SALAD

Bonnie Strobel

2 pkg. lemon jello  
8 large marshmallows  
2 bananas  
2 c. hot water  
1 c. crushed pineapple  
1 c. pineapple juice

2 T. cornstarch  
1/2 c. sugar  
1 egg  
1 c. whipped cream  
pinch salt

Stir marshmallows in hot jello until dissolved; cool. When partially set add crushed pineapple and bananas and let set. Cook pineapple juice, cornstarch, sugar, egg, and salt until thickened. Cool and fold in cream. Spread on top of jello.

## LAYERED CRANBERRY HARVEST SALAD

Margaret Bruns

Cranberry Layer:  
2 envelopes unflavored gelatine  
3/4 c. sugar  
1 1/2 c. boiling water  
1 c. gingerale (chilled)  
1 1/2 c. ground cranberries

Creamy Layer:  
3 envelopes unflavored gelatine  
6 T. sugar  
1 1/4 c. boiling water  
3 c. sour cream  
2 1/2 c. lemon sherbert (softened)  
1 1/2 c. coarsley chopped walnuts

### CRANBERRY LAYER:

In medium bowl mix 2 envelopes unflavored gelatine with 3/4 c. sugar; add boiling water and stir until gelatin is completely dissolved. Stir in ginger ale and cranberries. Turn into a 10-inch fluted tube pan. Chill until almost set.

### CREAMY LAYER:

In a large bowl mix 3 envelopes unflavored gelatine with 6 t. sugar; add boiling water and stir until gelatine completely dissolved. With wire whip or rotary beater blend in sour cream and sherbet. Let stand until mixture is slightly thickened, about 1 minute. Fold in walnuts and spoon onto almost set cranberries. Layer and chill until firm; garnish if desired with frosted cranberries. Makes about 16 servings.

## LAYERED JELLO SALAD

Barbara Smith

black raspberry (plain)  
cherry (milk)  
lime (plain)  
lemon (milk)

orange (plain)  
orange pineapple (milk)  
strawberry (plain)

Use a 9 x 13-inch pan. Use 1 small box of jello per layer. Let set one hour between each layer. For plain layer use 3/4 c. hot water, 1 pkg. jello, and 3/4 c. cold water. For milk layer use 1/2 c. hot water, 1 pkg. jello, and 1/2 c. Carnation milk. Makes a very colorful salad.

## LAYER SALAD

Bonnie Mertz

1 head of lettuce  
2 celery stalks  
1 small jar mayonnaise  
1 large pkg. mozzarella cheese  
2 T. bacon bits

2 tomatoes  
2 carrots (cut up)  
2 T. sugar  
1 small pkg. cheddar cheese

Cut up all crispy ingredients. Spread mayonnaise over the top of the salad. Sprinkle sugar over the top. Sprinkle both shredded cheeses over the top, then the bacon bits. Put in refrigerator overnight. Before serving stir all together.

## LEONA'S CHRISTMAS SALAD

Leona Bensmiller

Heat juice from 1-#2 can crushed pineapple. Add 15 marshmallows and melt. Dissolve 1 lemon jello in 1 c. hot water and cool. Then add 1 pkg. cream cheese, 1 c. Miracle Wip, 1 c. whipped cream, and pineapple. Add green coloring to please. When solid, pour 1 pkg. of red jello mixture on top.

## LETTUCE SALAD

Jean Bruns

In a 9 x 13-inch pan layer in order given.

1 head lettuce (chopped)  
1/2 c. celery (diced)  
1/2 c. carrots (shredded)  
1/2 c. green pepper (diced)

1 onion (sliced)  
1 pkg. frozen peas (uncooked)  
2 c. Miracle Whip with 2 t. sugar

Spread Miracle whip with sugar over top of salad. Then top with grated cheese, 8 slices bacon, fried crisp and crumbled. Cover with foil and refrigerate overnight. Serve without mixing.

## LIME COCKTAIL SALAD

Grace Strupp

1-3 oz. pkg. lime jello  
1 c. boiling water  
1 can fruit cocktail (any size)  
1 T. vinegar

1 c. whipped topping  
1 oz. cream cheese (softened)  
1/2 c. chopped nutmeats

Dissolve gelatin in the boiling water. In blender, blend well the fruit cocktail, vinegar, and softened cream cheese. Add to gelatin mixture. Stir in whipped topping and nuts. Put into individual molds or 8-inch square pan. Chill until firm.

Praising yourself to the sky will not get you there.

## MACARONI SALAD

Mary Bruns  
Lenora Karstensen

1 pkg. Skroodles (don't cook long)  
1 large cucumber  
1/2 c. diced celery  
chopped pimento

1/4 c. purple onion (dehydrated)  
1/4 c. peppers (dehydrated)  
mixed salad greens (optional)

### MIX:

3/4 c. sugar  
1/4 c. oil  
1/2 c. vinegar  
1/4 tsp. coarse pepper

1/4 tsp. minced garlic (dehydrated)  
1/4 tsp. seasoning salt  
1/2 tsp. celery seed

This will keep in refrigerator for a week or so. Be sure to use dehydrated as specified.

## MACARONI SALAD

Sharon Jones

2 c. macaroni (uncooked)  
6 or 8 hard boiled eggs  
1/3 c. diced pickles

1/4 c. chopped onion  
1 c. grated carrots

Cook the marcaroni using 6 cups water and 2 tsp. salt. Drain and run cold water over it. Let stand in drainer.

### DRESSING:

1 c. salad dressing (mayonnaise)  
2 tsp. Lowry's seasoned salt  
1 tsp. vinegar  
Stir all together. Mix thoroughly with macaroni mixture.

1 1/2 tsp. prepared mustard  
pepper & more salt if needed

## MARINATED CARROT SALAD

Marjorie Fabian

2 lbs. carrots, sliced (4 1/2 c.)  
1 onion (sliced & separated into rings)  
1 green pepper (sliced)  
1-10 1/2 oz. can condensed  
tomato soup

1/2 c. sugar  
1/2 c. vinegar  
1/2 c. salad oil  
1/8 tsp. pepper  
2 T. catsup

Place carrots in large saucepan; cover with boiling salted water. Bring to boil and cook, covered for 7 minutes or until tender-crisp. Drain and stir onion and green pepper into carrots. Blend together remaining ingredients. Stir into carrot mixture, cover and refrigerate several hours or overnight. Makes 8 servings.

## MIXED VEGETABLE SALAD

Elsie May Bruns

1 pkg. mixed frozen vegetables  
(1½ lbs. cooked & cooled)  
1 can red kidney beans  
(washed & drained)

### DRESSING FOR VEGETABLES:

¾ c. sugar  
½ c. vinegar  
1 T. prepared mustard

Cook dressing until it thickens. Add to vegetables and chill. Cool dressing before adding to vegetables.

4 stalks celery (cut up)  
1 green pepper (cut up)  
1 medium onion (cut up)

1 T. (heaping) flour  
salt

## MIXED VEGETABLE SALAD

Helen Schimmelpfennig

2 c. mixed frozen vegetables  
1 can kidney beans (drained & rinsed)  
1 onion (chopped)

½ c. celery (chopped)  
1 green pepper (chopped)

DRESSING  
½ c. sugar  
1 T. cornstarch  
½ c. vinegar

½ tsp. salt  
1 T. dry mustard

Cook frozen vegetables; drain and cool. Combine with chopped fresh vegetables and kidney beans. Cook remaining ingredients for 5 minutes, stirring constantly until thick. Cool and add to vegetables. Cover and refrigerate overnight. Serves about 10 people.

## MOSTACCIOL NOODLES SALAD

Lena Boehm

Mostaccioli noodles  
1½ c. vinegar  
1½ c. sugar  
1 tsp. salt  
1 tsp. pepper  
1 tsp. Accent

1 tsp. powdered garlic  
2 tsp. prepared mustard  
1 medium onion (sliced)  
1 medium cucumber (sliced)  
parsley to taste

Boil noodles until tender; drain. Toss with a little oil. Mix other ingredients together and add noodles. Cover and chill 1 hour or overnight.

If you don't scale the mountain, you can't see the view.

## ORANGE-CAULIFLOWER SALAD

Margaret Bruns

### ORANGE BLOSSOM DRESSING:

In covered jar shake 1-14 oz. can evaporated skim milk and 1-6 oz. can frozen orange juice concentrate thawed until well mixed. Makes 2 cups dressing. Has 20 calories per tablespoon.

### SALAD:

2-10½ oz. cans unsweetened mandarin orange segments, drained, 2 c. uncooked cauliflowerets, ¼ c. chopped green pepper, 2 c. bite-size pieces spinach (about 2 ozs.), and ¼ c. low calorie French salad dressing or orange blossom dressing. Toss orange segments cauliflower segments, green pepper, spinach and salad dressing. Makes 6 servings. Has 50 calories each servings.

## ORANGE-CREAM FRUIT SALAD

Sally Dunlap

1-20 oz. can pineapple tidbits (drained)

1-3¾ or 3 5/8 oz. pkg. instant

1-16 oz. can peach slices (drained)

vanilla pudding mix

1-11 oz. can mandarin sections

1½ c. milk

(drained)

½ of 6 oz. can (½ c.) frozen orange

3 medium bananas (sliced)

juice concentrate (thawed)

2 medium apples (cored & chopped)

¾ c. dairy sour cream

In a large bowl combine fruits; set aside. In small bowl combine dry pudding mix, milk, and orange juice concentrate. Beat with rotary beater until blended, 1 to 2 minutes. Beat in sour cream and fold into fruit mixture. Cover and chill. Serve in lettuce cups and garnish with additional mandarin orange sections. Makes 10 servings.

## ORANGE DELUXE SALAD

Bonnie Strobel

3 oz. pkg. orange jello

3¾ oz. pkg. vanilla pudding mix

1 pkg. Dream Whip (whipped)

(not instant)

1-13½ oz. can crushed pineapple

1 can mandarin oranges (drained)

(drained)

Put jello and dry pudding and 2 c. hot water into a saucepan. Boil for 5 minutes then cool. Add Dream Whip, pineapple, and oranges into jello mixture. Chill until firm.

## RAW CAULIFLOWER AND BROCCOLI SALAD

Lura Renner

1 head cauliflower

1 c. mayonnaise

4 to 5 stalks broccoli

1 T. sugar

1 small onion

1 T. vinegar

½ c. sour cream

After washing cauliflower, broccoli, and onion, cut into very small pieces. Place into large bowl. Mix sour cream, mayonnaise, vinegar, and sugar and pour over raw vegetables. Stir until well mixed. Chill for 3 to 4 hours before serving.

## ORANGE DESSERT OR SALAD

Elizabeth Yoakam

1 pkg. orange or vanilla

2 1/4 c. water

tapioca pudding

1 pkg. Dream Whip (whipped)

1 pkg. vanilla pudding

1 can drained mandarin oranges

1 pkg. orange jello

Cook pudding, jello, and water until thick, about 5 minutes. Cool and add Dream Whip and mandarin oranges.

## PARTY SALAD

Bonnie Strobel

1 (no. 2) can crushed pineapple

1 c. whipped cream

12 marshmallows

1 pkg. cream cheese

1 pkg. lemon jello

1 pkg. any kind of jello

1 c. Miracle Whip

1 pkg. cherry jello

Drain juice off pineapple. Heat and add marshmallows; add 1 pkg. lemon jello with 1 c. water. When started to set add 1 c. Miracle Whip, 1 c. whipped cream, 1 pkg. cream cheese, and pineapple. Mix any kind of jello according to direction on box. Then put it in bottom of 9 x 13-inch pan and let set. Put above mixture on top and when this has set pour over top, 1 pkg. cherry jello dissolved in 2 c. water that has been set. Cut in squares and serve on lettuce.

## PEA SALAD

Grace Sanderson

1 can peas, (heated)

1 tsp. onion

French dressing

1 tsp. pimentos

mayonnaise

Heat peas and drain off liquid. Marinate with French dressing. Add onion and pimentos; mix in mayonnaise.

## PEACH SALAD

Bonnie Strobel

1 qt. canned peaches cooked in

1 pkg. strawberry jello

2 T. vinegar

celery

8 cloves

nuts

1 stick cinnamon

Dissolve jello in hot water and add cold water. Add rest of ingredients and refrigerate all night.

## PEANUT SALAD

Donna Decker

2 pkgs. graham crackers (crushed)

1 pkg. marshmallows

1-#2 can crushed pineapple

Crush graham crackers and Spanish peanuts together (I use the blender to this).

Melt marshmallows in 1 or 2 T. or milk; set aside to cool. When cool, add to Dream

Whip, prepared according to directions; add crushed pineapple and blend well.

Put in large dish alternating layers of graham cracker mixture and cream mixture.

Set in refrigerator until firm.

16 ozs. Spanish peanuts (crushed)

2 envelopes Dream Whip

## PEAR LIME SALAD

Sharon Wilkins

1 medium can pears

1 lime jello

Drain pears and boil liquid. Add 1 box lime jello to boiled pear juice. Whip

softened creamed cheese and add to jello mixture. Cool until slightly thickened.

Mash pears and add to jello-creamed cheese, along with Cool Whip.

3 oz. creamed cheese

1 small Cool Whip

## PEAR SALAD

Bonnie Strobel

1 pkg. lime jello

1-8 oz. pkg. cream cheese

1/2 pt. sour cream

1 can pears & juice

Drain pears and dice. Use juice to make 2 c. in jello. Chill to a syrup stage. Whip jello and add diced pears. Whip cream cheese with sour cream and add to jello and chill.

## PICNIC MACARONI SALAD

Grace Strupp

1 medium head lettuce

1 c. cooked peas

1 c. diced celery

3 medium tomatoes (cut in wedges)

2 c. cooked macaroni

1 c. cooked ham or luncheon meat

1 onion (diced)

1/2 c. chopped pickles

1 c. mayonnaise

Arrange large outside layer of lettuce in salad bowl. Shred inside layer and toss

lightly with the other ingredients. Makes 8 to 10 servings.

You are only young once - after that it takes another excuse.

## PINEAPPLE APRICOT SALAD

Bonnie Strobel

1 can crushed pineapple (drained)  
1 can apricots (save juice)  
1 pkg. orange jello

1/2 c. apricot juice  
1/2 c. pineapple juice  
8 marshmallows (cut up)

### DRESSING:

3/4 c. juice  
1 T. flour  
1 T. butter

1/4 c. sugar  
1 beaten egg

Dissolve jello in 1 c. hot water and add apricot juice, pineapple juice when jello begins to set. Add 3/4 c. apricots (mashed), 3/4 c. crushed pineapple, and marshmallows. Let stand until set. For dressing cook until thick. When this mixture is real cool add 1/2 c. whipped cream, sweetened and flavored with vanilla and 2 T. Miracle Whip. Mix well and spread over top of salad. Sprinkle with grated cheese. Let set for several hours in refrigerator. Cut in squares and serve on lettuce.

## PINEAPPLE CARROT SALAD

Marj Bruns

1 pkg. peach or apricot jello  
1 c. shredded carrots  
1 c. Cool Whip  
lettuce leaves

1-16 oz. pkg. cottage cheese  
1-8 1/4 oz. can crushed pineapple  
with juice  
1/2 c. mayonnaise

Add jello (as is) to cottage cheese and blend well. Stir in carrots, pineapple, Cool Whip and mayonnaise. Chill at least one hour. Serve on lettuce leaves. Makes 4 1/2 c. or 8 servings.

## PINEAPPLE SALAD

Dorothy Schimmelpfeng

1 can chunk pineapple  
a small amount of longhorn cheese  
1 T. flour

small marshmallows  
1/2 c. sugar

Drain the pineapple juice into a small saucepan. Add the 1/2 c. of sugar mixed with the flour, boil until thickened, and cool. When cool add to the chunks of pineapple, marshmallows and the cut up cheese.

## PICKLED MOSTACCIOLI

Marjorie Fabian

Mostaccioli pasta  
3 c. cider  
vinegar  
1 tsp. salt  
2 tsp. Accent  
1 tsp. garlic powder

1 1/2 c. sugar  
1 tsp. pepper  
2 T. prepared mustard  
1 medium cucumber (cut up fine)  
pimento to taste  
1 medium onion cut fine  
(Continued Next Page)

## PICKLED MOSTACCIOLI (Continued)

Cook Mostaccioli in salted water until tender but not soft. Do not over cook. Drain and wash off all starch with cold water. Coat well with cooking oil inside and out. Mix all the rest of the ingredients and add the Mostaccioli. Stir often and let stand several hours or overnight.

### PINK LADY SALAD

Marjorie Fabian

12 oz. cream cheese  
4 T. marachino cherry juice  
4 T. pineapple juice  
4 T. grenadine syrup

1 c. crushed pineapple  
1½ c. maraschino cherries  
1 lb. miniature marshmallows  
3 c. whipped cream

Whip cream cheese until light and smooth. Add the juices and syrup gradually. Beat until smooth. Combine with the fruit marshmallows and whipped topping.

### POPPY SEED DRESSING

Sheila Samuels

½ c. vinegar  
¾ c. sugar  
½ tsp. salt  
1 onion (grated to juice)

½ tsp. dry mustard  
1 c. salad oil  
½ tsp. poppy seed  
garlic (optional)

Mix sugar, vinegar, and salt slowly and set until dissolved. Add onion and dry mustard. Slowly add oil and poppy seed while beating with mixture. Makes 1 pint.

### PRESSURE COOKER POTATO SALAD

Kathy Minks Foust

4 slices bacon (diced)  
2 T. sugar  
1 T. salt  
¼ tsp. pepper  
1 tsp. mustard

½ tsp. celery seed  
⅓ c. vinegar  
1 onion (diced)  
6 large potatoes (diced)

Heat cooker and brown bacon. Drain most of grease. Combine all ingredients except potatoes and stir into grease. Add potatoes and mix well. Close cover and place regulator on lid and cook for 5 minutes. Cool cooker at once. Serve hot or cold. Good and quick. Serves 4 people.

Patience is the ability to idle your motor when you feel like stripping your gears.

## RAINBOW SALAD

Mary Bruns

1 small box of each of the following:

black cherry jello

orange jello

cherry jello

orange-pineapple jello

lime jello

strawberry jello

lemon jello

Mix the black cherry with 1½ c. hot water and pour into a 9 x 13-inch pan and let set. Mix cherry jello with 1 c. hot water and ½ c. evaporated milk. Pour over top of first layer and continue on - lime with water - lemon with water and milk - orange with water - pineapple - orange with water and milk and strawberry with water.

Makes a very pretty salad.

## RASPBERRY SALAD

Bonnie Mertz

2 pkg. frozen raspberries

20 large marshmallows

2 c. water (boiling)

1 pkg. Dream Whip (prepared) or

2 pkg. raspberry jello

carton of Cool Whip

2 c. applesauce

½ c. milk

Combine jello and boiling water and add raspberries and applesauce. Pour in bowl or mold. When partially set add topping. Melt marshmallows in milk over low heat, stirring. Cool and add prepared Dream Whip or carton of Cool Whip. Mix well and pour over jello mold. Finish setting in refrigerator.

## RASPBERRY SALAD

Dorothy Samuels

1-3 oz. box raspberry jello

1 pkg. frozen raspberries

1-3 oz. box lemon jello

1 c. cranberry-orange relish

1½ c. boiling water

7 ozs. Seven Up

Dissolve jello in boiling water. Stir in frozen raspberries. Add relish and chill until cold; not set. Pour in 7-Up; stir gently up and down to work in 7-Up. Chill until set or until partially set if using a mold, (can use 5-5½ c. mold). Sets in 4 hours. Makes 8 to 10 servings.

## RASPBERRY SALAD

Ruth Mertz

1 pkg. raspberry jello

½ c. milk

1 c. boiling water

1 c. small marshmallows

1 pkg. frozen raspberries

1 small pkg. cream cheese

1 c. apple sauce

1 small carton Cool Whip

Combine first four ingredients by dissolving boiling water and jello. Add frozen raspberries and applesauce; let set. For the topping combine the milk and marshmallows. Heat until the marshmallows are melted and let this cool. Then add cream cheese (room temp.). Fold in the Cool Whip and put on top of jello.

## RAW VEGETABLE SALAD

Mary Bruns  
Aneita Wheeler

Use any raw vegetables such as: cauliflower, broccoli, green peppers, radishes, onions, can use tomatoes, and carrots also.

### MIX:

1 bottle Kraft Creamy Garlic dressing

scant 1/2 c. real mayonnaise

2 small cartons sour cream

garlic salt to suit taste

Chop raw vegetables up. Pour dressing over and mix. Keeps well. This amount of dressing makes a large salad.

## RED RHUBARB SALAD

Betty Bruns

3 c. diced fresh rhubarb

1/2 tsp. strawberry flavoring

1/2 c. sugar

1/4 tsp. lemon flavoring

1/4 tsp. salt

2 c. cold water

2-3 oz. pkgs. strawberry gelatin

2 c. diced celery

Put rhubarb, sugar, and salt in a saucepan over low heat. Do not stir or add water. When tender bring quickly to the boiling point and remove from heat and add the gelatin, stirring gently to dissolve. Add the remaining ingredients and chill.

## RED RASPBERRY SALAD

LaVera Bruns

2 small boxes red raspberry jello

1 sm. pkg. miniature marshmallow

2 c. boiling water

1/2 pt. whipping cream

2 boxes frozen red raspberries

1-3 oz. pkg. cream cheese

Dissolve gelatin in boiling water and add frozen raspberries and stir until melted. Pour into a 9 x 13-inch pan. Place in refrigerator to set. Soak marshmallows in whipping cream overnight in refrigerator. Slice cream cheese into whipping cream and marshmallows. Whip together and spread on top of set gelatin.

## RIBBON SALAD

Bonnie Strobel

1 pkg. cherry jello

1 pkg. lime or cherry jello

1-3 oz. pkg. cream cheese

1 pkg. lemon jello

1 pkg. marshmallows

1/4 c. salad dressing

1/2 c. whipped cream

1 sm. can crushed pineapple (drain)

Prepare cherry jello according to pkg.; chill in flat pan until firm. Melt marshmallows in lemon jello that has been dissolved in the hot pineapple and fold in whipped cream. Pour this mixture over cherry jello and let stand in refrigerator until firm. Prepare another pkg. of jello. Cool until slightly thickened. Pour over other layer. This can be made a day ahead. This will fill an 8 x 8 x 2-inch pan or a double recipe will fill an 9 x 9 x 13 1/2-inch pan.

## SAUERKRAUT

Doris Clubb

2 c. sauerkraut (drain, rinse and squeeze juice out)  
1/2 c. chopped onion (optional)  
2 c. sugar

Combine and refrigerate for several days.

1 c. green pepper (chopped fine)  
1/2 c. celery (chopped fine)  
1/2 c. vinegar  
1/2 c. Crisco oil

## SAUERKRAUT SALAD

Joanne Jemison

2 c. kraut  
1 onion  
3/4 c. sugar

1/4 c. chopped celery  
1 red pepper (diced)

Drain kraut and mix with sugar. Add remaining ingredients and mix well.

## SAUERKRAUT SALAD

Dorothy Samuels

1 large can kraut  
1/2 c. onion  
1/2 c. celery

1 green pepper (chopped)  
2 c. sugar  
1/2 c. vinegar

Combine kraut, onion, celery, and green pepper. Mix sugar and vinegar and bring to a boil and pour over kraut mixture. Refrigerate for 24 hours before serving.

## SCANDINAVIAN CUCUMBERS

Margaret Bruns

1/2 c. dairy sour cream  
2 T. snipped parsley  
2 T. tarragon vinegar  
1 T. sugar

1 T. snipped chives  
3 sm. unpeeled cucumbers, thinly sliced making 3 c.

Stir together sour cream, vinegar, sugar, and chives. Gently fold in cucumbers; cover and chill. Serve 6 people.

## 7-UP SALAD

Bonnie Strobel

1 small pkg. cream cheese  
1 T. sugar  
1 pkg. lemon jello  
1 drop green food coloring

1 c. crushed pineapple  
1 tsp. vanilla  
1 small bottle 7-Up  
1/2 c. nuts

Dissolve jello in 1 c. hot water and cool. Beat cream cheese and jello with egg beater until smooth then add pineapple, sugar, and vanilla and mix well and add food coloring. Add 7-Up last and pour in pyrex pan and sprinkle nuts on top and place in refrigerator. Use lg. enough bowl, mixture may foam when 7-Up is added.

## SIMPLE SALAD

Marjorie Fabian

1 small can crushed pineapple

1 sm. can mandarin oranges  
(drained)

Empty carton of cottage cheese into bowl. Add fruit and mix in jello. Add the carton of Cool Whip and refrigerate.

1 sm. carton cottage cheese

1 pkg. orange jello (dry)

1 sm. carton Cool Whip

## SPICED PEACH SALAD

Sally Dunlap

1-29 oz. jar spiced peaches

4 medium oranges

1-6 oz. pkg. lemon jello

lettuce leaves

2 c. boiling water

1/2 c. chopped pecans

1-4 oz. jar (1/2 c.) halved  
maraschino cherries

Drain peaches, reserving syrup. Pit and chop peaches. Peel and section oranges over bowl to catch juice. Combine the juice and reserved peach syrup; add cold water, if necessary, to make 2 c. liquid. Set aside and dissolve gelatin in water. Add reserved syrup mixture and chill until partially set. Fold in chopped peaches, orange sections, pecans, and cherries. Turn into 8-cup mold and chill until firm, several hours. Unmold on lettuce lined plate. Makes 10 servings.

## SPRING SALAD

Elizabeth Yoakam

1 pkg. macaroni (2 lb.) cooked

1 green peper (chopped)

1 onion (chopped)

4 carrots (shredded)

1 c. vinegar

2 c. sugar

1 can Eagle Brand milk

2 c. salad dressing

Combine all ingredients and refrigerate. This makes a large salad and may be cut in half. It will keep for several days.

## STRAWBERRY SALAD

Diane Bruns

### PART I:

1 pkg. frozen strawberries

(thawed & drained)

1 pkg. strawberry jello

1 c. boiling water

1/4 c. sugar

For part I, mix strawberry juice and water to make 1 cup. Mix together and set in refrigerator until soft, takes several hours. For part II, whip Dream Whip leaving out the required vanilla, that the pkg. calls for. Add cream cheese, powdered sugar, and 1 tsp. vanilla. Set in refrigerator. Mix 1/3 c. sugar, 1 1/4 c. graham crackers, and 1/3 c. butter. Press in pan 8 x 8-inch and set aside. Spread 1/2 strawberry mixture on crumbs, then 1/2 cream, then some of the strawberries. Then finish off with cream mixture. Put in refrigerator to set up.

### PART II:

1 pkg. Dream Whip

1-8 oz. pkg. cream cheese

1/2 c. powdered sugar

1 tsp. vanilla

## STRAWBERRY SALAD

Jean Hermanstorfer

1-6 oz. pkg. strawberry jello  
1-20 oz. can crushed pineapple  
1 carton sour cream

2 c. water  
1 pkg. (large) frozen strawberries

Pour 2 c. boiling water over jello and let cool. Add can of crushed pineapple and pkg. of thawed strawberries. Pour 1/2 mixture in large pyrex dish and let thicken and set in refrigerator. Cover with sour cream and pour over 1/2 of strawberry mixture on top. Refrigerate until firm.

## STRAWBERRY SALAD

Bonnie Strobel

1 pkg. strawberry jello  
1 c. hot water

1 c. strawberry juice  
strawberries  
whip cream

Mix jello, hot water, and strawberry juice and let set. Pour strawberries and whip cream on top.

## ST. PATRICKS SALAD

Grace Strupp

1 pkg. lime jello  
1 sm. can crushed pineapple  
1 c. boiling water  
1 c. whipped topping

1 c. nuts  
2 T. salad dressing  
1 c. diced celery

Dissolve 1 pkg. lime jello in 1 c. boiling water and pour over jello. Use juice from drained pineapple and water to make 1 c.; add to jello when jello is partially set. Add 1 c. whipped topping, pineapple, celery, and nuts, then add 2 T. salad dressing. Pour into mold or flat pan to set.

## STRAWBERRY PRETZEL SALAD

Crystal Stoner

2 1/2 c. crushed pretzels  
1/2 c. melted butter  
1-8 oz. pkg. cream cheese  
1 c. sugar

1 medium size Cool Whip  
1-6 oz. pkg. strawberry jello  
2 c. boiled water  
16 to 20 ozs. frozen strawberries

Combine pretzels and butter, bake in oven 350° for 10 minutes; cool. Combine cream cheese, sugar, and whip cream. Spread on top of pretzel mixture. Combine strawberry jello, water, and strawberries. Let set until it begins to jell. Put on top of cream cheese layer.

## TACO SALAD

Lori Alderson

1/2 lb. ground beef  
1/4 envelope dry onion soup mix  
6 T. water  
1/2 medium head lettuce  
1/2 small onion thinly sliced

1/8 c. chopped green pepper  
2 oz. sharp natural cheddar cheese  
1/2 or 6 oz. pkg. corn chips  
1 bottle taco sauce

Brown beef in skillet. Sprinkle soup mix over meat. Stir in water and simmer uncovered for 10 minutes. In salad bowl, combine lettuce, tomato, onion, green pepper, and cheese; toss well. Pour taco sauce over everything. Add hamburger and stir. Top with corn chips. Serves 2 to 3 people.

## 3 BEAN SALAD

Grace Strupp

2 cans yellow beans  
2 cans green beans  
1 can red kidney beans

1 green pepper (optional)  
1 onion (sliced)

### DRESSING:

2/3 c. vinegar

1/3 c. oil

3/4 c. sugar

Combine drained beans, pepper, and onion. Put vinegar, sugar, and oil in jar and shake well. Pour over beans and let stand overnight.

## THREE BEAN SALAD

Hilda Wilson

1 can red kidney beans  
1 can yellow beans  
1 can green beans  
2/3 c. vinegar  
1/3 c. salad oil

1 c. celery (chopped)  
1 medium onion, separated in rings  
chopped peppers (optional)  
3/4 c. sugar  
salt and pepper

Drain beans. Mix liquid ingredients well and pour over beans, celery, and onions. Keeps well for several days.

## THREE LAYER SALAD

Sharman Neece

3 pkg. raspberry jello  
1 pkg. unflavored gelatin  
1 c. milk  
1 c. sugar

8 oz. cream cheese  
1 tsp. vanilla  
1/2 c. nuts  
1 can blueberries

(Continued Next Page)

## THREE LAYER SALAD (Continued)

First Layer: Dissolve 2 pkg. raspberry jello in 2 c. hot water. Add 1 c. cold water, and chill until firm in a 9 x 13-inch pan.

Second Layer: Soften envelope of unflavored gelatin in 1/2 c. water. Add 1 c. milk and 1 c. sugar and heat until hot; mix with unflavored gelatin. Add 8 oz. cream cheese (may need to beat) and 1 tsp. vanilla. Add 1/2 c. nuts and spoon over bottom layer when cooled.

Third Layer: Dissolve package raspberry jello in 1 c. hot water. Add can of blueberries and juice. Cool and spoon over cream cheese layer.

## TUNA-CARROT SALAD

Elsie May Bruns

1 c. grated raw carrots

1 c. diced raw celery

2 hard cooked eggs (sliced)

1/2 tsp. grated onion

2-7 oz. cans tuna

1 c. salad dressing

1 no. 2 1/2 can shoe string potatoes

Combine all ingredients except shoe string potatoes. Place in dish and top with potatoes. Let set several hours before serving.

## TURNIP SALAD

Mary Bruns

Lenora Karstensen

3 medium raw turnips (shredded)

1/4 tsp. salt

1 T. chopped onion

1/4 tsp. pepper

1/2 c. chopped celery

1 tsp. mustard

1/2 c. mayonnaise

Add mustard in mayonnaise and toss.

## 24 HOUR SALAD

Susan Greene

1 c. miniature marshmallows

1 c. mandarin oranges

1 c. sour cream

1 c. white grapes

1 c. chunk pineapple

Add other fruit as desired

Mix all ingredients together and chill for 24 hours before serving.

The secret of patience is doing something else in the meanwhile.

## 24 HOUR SALAD

Gertrude Jackson

2 eggs	4 T. vinegar
1 c. whipped cream	6 T. sugar
2 c. grapes (with seeds)	2 c. drained pineapple
2 c. small marshmallows	1/2 c. nuts

Beat eggs, and add vinegar, and sugar. Cook until thick and beat in butter the size of an egg. Cool and fold in whipped cream and add grapes, drained pineapple, marshamallows, and nuts. Mix all together and let set overnight in refrigerator.

## VEGETABLE SALAD

Crystal Stoner

1 bunch broccoli	2 or 3 green peppers
1 head cauliflower	1 stalk celery
1 onion	

### DRESSING:

1 small carton sour cream	1/2 tsp. seasoning salt
1 c. Miracle Whip	dash Worcestershire sauce
1 tsp. garlic salt	
Cut vegetables in bit size pieces. Mix dressing and pour over vegetables and refrigerate.	

## VEGETABLE SALAD

Ella Leonard

1-3 oz. pkg. lemon jello	1 c. cottage cheese
1 c. boiling water	1/4 c. chopped green pepper
1 c. mayonnaise	1/4 c. minced onion
1/4 c. chopped celery	1/4 c. grated carrots

Dissolve jello in water and let cool until slightly thickened. Add mayonnaise and beat well. Stir in rest of ingredients. May be garnished with olives; chill.

## VEGETABLE SALAD

Ila Henson

1 can whole kernel corn (drained)	1 c. sugar
1 can (tiny) peas (drained)	1 chopped onion
1 can french cut green beans (drained)	1/2 c. cooking oil
1 c. chopped celery	1/2 c. vinegar

Mix together and let set in refrigerator 24 hours before serving.

## WHITE GRAPE SALAD

Bonnie Strobel

1 lb. white grapes  
1 lb. marshmallows  
(cut in small chunks)  
1/4 lb. blanched almonds

1 small can crushed pineapple  
juice of 1 lemon  
1 pt. whipped cream

### DRESSING:

1/2 c. scalded milk                                  4 egg yolks

Cook dressing ingredients together, stirring constantly so as not to curdle. Mix juice of 1 lemon and 1 pt. of whipped cream with dressing after cooked. After mixed let stand 3 or 4 hours before serving.

## WHITE SALAD

Nina Wemer

1 lb. white grapes (cut in 1/2)  
1 lb. small marshmallows  
1 sm. can crushed pineapple  
(drained and juice saved)

2 egg yolks  
1/2 c. pineapple juice  
2 T. sugar  
1 c. cream

Prepare grapes, marshmallows, and drained pineapple in a bowl. Cook until thick egg yolks, pineapply juice and sugar. If not thick enough add a little cornstarch. Add cooked dressing over fruit then cool. Add whipped cream and mix well. Let stand overnight.

## WRESTLERS DELIGHT

Scott Bruns

4 pkg. Knox unflavored gelatin  
3-3 oz. pkgs. flavored jello

4 c. boiling water

In a large bowl combine Knox gelatin and jello. Add boiling water until gelatin dissolves. Pour into a 9 x 13-inch pan and chill until firm. Cut into squares. Makes about 100 1-inch squares.

## YUM YUM SALAD

Lucille McElroy

1 box lemon jello  
1 1/2 c. hot water  
salt  
1 small bottle sliced olives  
1 c. cream (whipped)

1 c. drained crushed pineapple  
2 T. sugar  
1 T. vinegar  
1/2 c. grated cheese

Mix gelatin, sugar, and vinegar and cool. Add olives, pineapple and salt. Chill until rubbery and fold in cheese and whipped cream. Chill until firm.

# **SALAD DRESSINGS**

## **A GOOD SALAD DRESSING**

Helen Schimmelpfennig

1/2 c. sugar  
1/2 c. catsup  
1 tsp. salt  
1/4 c. vinegar

1/2 c. salad oil  
1/2 tsp. celery seed  
1 tsp. lemon juice  
garlic or onion as desired

Beat all together five minutes in small bowl of mixer. Add the oil slowly while beating. This keeps the dressing from separating.

## **COOKED DRESSING FOR BANANAS**

Betty Bruns

1 T. vinegar  
2 eggs  
1/2 c. sugar  
1/4 c. flour

pinch salt  
2 c. hot water  
nuts

Combine ingredients and cook until thick. Cut bananas in half and then split lengthwise. Pour dressing over bananas and top with nuts.

## **DOROTHY LYNCH FRENCH DRESSING**

Lena Boehm

1 c. sugar  
1/8 tsp. garlic powder  
1 tsp. dry mustard  
1 tsp. celery seed (heaping)  
1 tsp. salt

1 tsp. pepper  
1 can tomato soup  
1 c. salad oil  
1/2 c. vinegar

Combine and store in refrigerator.

## **GRANDMA BESSIE'S SALAD DRESSING**

May Smithart

3 eggs  
3 T. flour  
1 c. sugar

1 c. vinegar  
1 c. water

Beat eggs; add water, sugar, flour, and vinegar. Cook over a medium heat and bring to a boil. Remove from heat and cool. Add either sour cream or canned milk to make of salad consistency.

## LEMON CUCUMBER DRESSING

Margaret Bruns

1 c. mayonnaise  
1 c. finely chopped cucumber  
2 T. lemon juice  
1 T minced onion

2 tsp. lemon peel (grated)  
1 tsp. salt  
1-8 oz. carton plain yogurt (1 c.)

Combine first 6 ingredients and fold in yogurt; cover and chill at least one hour. Makes 2½ c. salad dressing.

## NO-COOK FRENCH DRESSING

Sharon Jones

1 c. Crisco oil  
1½ c. sugar  
2 tsp. salt  
2 tsp. paprika

2 tsp. lemon juice  
½ c. apple cider vinegar  
⅔ c. catsup  
½ onion, cut-up (optional)

Mix above ingredients in quart jar. Use a two piece lid to cap the fruit jar and shake well. It keeps well in refrigerator - just shake it before each use.

## ROQUEFORT DRESSING

Donna Decker

6 oz. blue cheese  
½ tsp. Worcestershire sauce  
½ tsp. garlic juice

1 T. plus 1 tsp. grated onion  
¼ tsp. salt  
2 c. salad dressing

Mix together and refrigerate at least 3 or 4 days before using, to allow flavors to mingle. Makes 2½ cups. Keeps for 3 weeks. (From the Highland Inn and Supper club, Iowa City.)

## SALAD DRESSING

Doris Clubb

1 c. sugar  
½ c. salad oil  
1 tsp. salt  
grated pulp of one onion  
Mix ingredients and shake well.

1 c. vinegar  
½ c. catsup  
1 tsp. whole celery seed

## FARMER'S CHOP SUEY

Mary Bruns

1 lb. old fashioned cottage cheese  
1 tsp. salt  
3 green onion (chopped with tops)  
½ c. diced green pepper

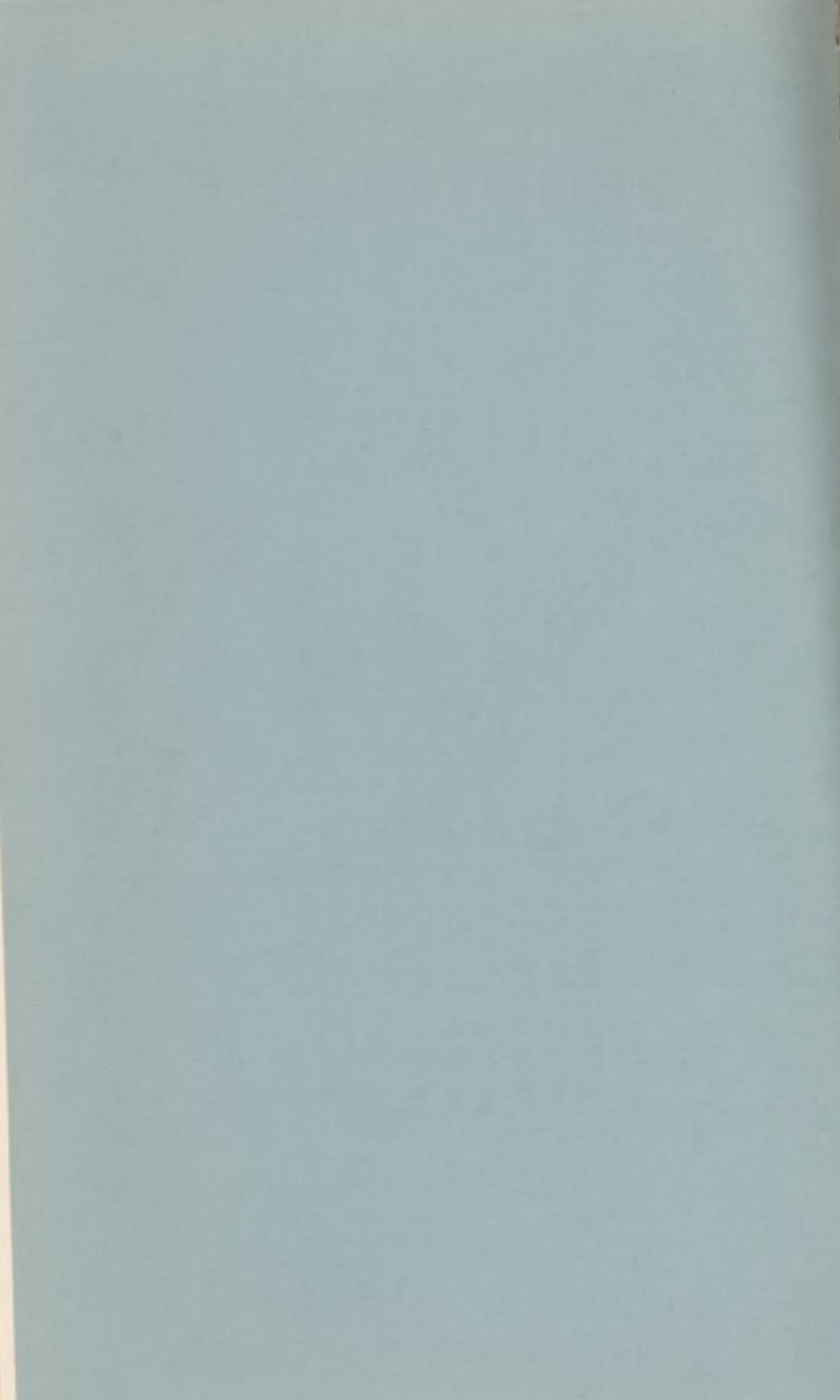
1 carton sour cream  
1 c. unpeeled, sliced cucumbers  
½ c. sliced radishes  
½ c. chopped celery

Mix cottage cheese, sour cream, and salt and chill for one hour. Slice cucumbers, salt, and chill. Combine all ingredients and garnish with hard boiled eggs and tomatoes if desired.



# VEGETABLES





## BACON AND CORN MORNAY

Alaine McElroy

3 heaped T. margarine	1/2 lb. cooked bacon (crumbled)
3 heaped T. flour	16 oz. cooked corn
3 c. milk	grated cheese
salt & pepper	crushed Special K or Corn Flakes

To make sauce, melt butter. Add flour, stir and let it cook a few minutes. Take off stove and stir in milk. Return to stove and bring to boil, stirring constantly. Add salt and pepper, bacon, and corn. Pour into casserole dish and top with crushed cereal and then the cheese. Heat through in a 350° oven until cheese melts. The amount of sauce can be increased or reduced proportionately. (2 T. margarine, 2 T. flour, and 2 c. milk).

I like to add tuna or cooked chicken to the corn as a change from the bacon.

## BAKED KRAUT

Edna Wemer

1 No. 2 1/2 can kraut (drained)	4 slices bacon
1 No. 2 can tomatoes (drained)	1 medium onion
1 c. brown sugar	

Cut bacon in small pieces and fry with onion until bacon is crisp. Drain off all of grease but 3 tablespoons. Mix with remaining ingredients and bake 350° for one hour. If whole tomatoes are used cut into small pieces.

## BARBECUE BEANS

Hilda Wilson

1 can red kidney beans	2/3 c. brown sugar
1 can Pork and Beans	1 tsp. dry mustard
1 can lima beans	2 T. vinegar
1 lb. ground beef	1/2 c. catsup

Brown ground beef in skillet; combine with all the ingredients. Very good to simmer in the crock pot to keep hot for picnics. I often make meatballs (2 lbs. of meat), and substitute for the loose hamburger. It makes a more complete 1 dish meal.

## BARBECUED BEANS

Madlen Davis

1 lb. ground beef	1/2 c. catsup
1/2 c. onion (chopped)	1 T. Worcestershire sauce
1/2 tsp. salt	2 T. vinegar
1/4 tsp. pepper	1/4 tsp. tabasco

1 (1-lb. 12 oz.) can Pork N' Beans

Brown beef and onion. Pour off fat and add remaining ingredients. Pour into 1 1/2 quart casserole. Bake 350° for 30 minutes.

## BARBEQUED BEANS

Bonnie Mertz

1 lb. ground beef  
1/2 c. chopped onion  
1 can (1 lb. 12 oz.) Pork and Beans  
1 T. Worcestershire sauce  
1/4 tsp. tobasco sauce

1 tsp. salt  
1/4 tsp. pepper  
1/2 c. catsup  
2 T. vinegar

Brown hamburger, onion, salt, and pepper; drain. Mix together Pork and Beans, catsup, Worcestershire sauce, vinegar, and tobasco sauce. Add browned hamburger and bake 350° for 30 minutes.

## BEAN BAKE

Bonnie Mertz

1 can kidney beans (drained)  
1 can soup beans  
(or butter beans - drained)  
1 can Pork and Beans  
Mix beans, vinegar, brown sugar, and mustard together. Sprinkle with bacon and or onion. Bake 350° for 1 hour.

1/4 c. vinegar  
1 to 1 1/2 c. brown sugar  
1/2 tsp. dry mustard  
crumbled bacon &/or onion or bits

## BROCCOLI-CAULIFLOWER CASSEROLE

Lois Bruns

2-10 oz. pkg. frozen broccoli spears  
2-10 oz. pkg. frozen cauliflower  
1 can water chestnuts (slivered)

1 can cream of mushroom soup  
1 can cream of chicken soup  
1-8 oz. jar Cheese Whiz

Cook vegetables until crisp and tender. Heat soups and Cheese Whiz until cheese is melted. Place cooked vegetables and water chestnuts in buttered casserole and pour sauce over top. Bake 350° for 30 to 35 minutes. For a prettier dish, sprinkle with bread crumbs or canned french fried onion rings for the last 5 minutes in the oven. Serves 8 to 10 people.

## BROCOLLI AND CAULIFLOWER CASSEROLE

Lyda Rouw

1 pkg. frozen brocolli  
1/2 head cauliflower  
1 stick oleo  
small onion (diced)

1 T. Cheese Whiz  
1/2 c. Velveeta chunks  
1 can cream of mushroom soup  
1 c. Minute Rice

Melt oleo in frying pan and cook a small onion until tender. Add Cheese Whiz and Velveeta chunks. Steam brocolli and cauliflower and put in casserole with rest of ingredients and bake 350° for 30 minutes.

## BROCCOLI CORN BAKE

Edna Wemer

2-16 oz. cans cream style corn  
20 oz. pkg. frozen chopped broccoli  
2 eggs (well beaten)  
1 c. coarse saltine cracker crumbs  
2 T. minced onions

4 T. butter  
1 tsp. salt  
dash pepper  
1/2 c. coarse saltine cracker crumbs  
2 T. butter for top

Cook broccoli five minutes. Mix creamed corn, salt, pepper, and 1 c. cracker crumbs and eggs, minced onion, and 4 T. butter. Drain broccoli well and mix in with above ingredients. Melt the 2 T. butter and mix with the 1/2 c. cracker crumbs. Put over top of casserole, cover and bake 20 to 25 minutes. Uncover and bake until top is brown. (Can put in a 9 x 13-inch pan and cover with herb-seasoned stuffing instead of crackers.)

## CALICO BEANS

Thelma Walton

6 slices bacon (diced)  
1/2 lb. hamburger  
1 c. minced ham (diced)  
1 onion  
2 tsp. dry mustard  
1/2 c. brown sugar

1/2 c. catsup  
2 T. vinegar  
1 can kidney beans  
1 can butter beans  
1 can Pork and Beans  
1 c. white sugar

Brown the bacon, hamburger, minced ham, and onion. Then add beans, sugar (brown and white), mustard, catsup, and vinegar. Simmer the mixture on top of stove. Bake 350° for 1 hour. (May put in slow cooker for about 3 hours.)

## CALIFORNIA RICE

Donna Decker

1/4 c. margarine  
1 diced onion  
4 c. cooked rice  
1 c. cottage cheese  
2 c. sour cream

1 bay leaf  
salt & pepper to taste  
small can green chilies  
2 c. grated sharp cheddar cheese

Mix ingredients together and put into a casserole and bake 375° for 30 minutes.

## CAULIFLOWER WITH CHEESE SAUCE

Gertrude Jackson

1 medium head cauliflower of  
1 pkg. frozen  
1/2 tsp. salt  
boiling water, to cover

1/2 c. mayonnaise  
2 tsp. prepared mustard  
3/4 c. shredded cheese

(Continued Next Page)

## CAULIFLOWER WITH CHEESE SAUCE (Continued)

Cook cauliflower in boiling salted water about 12 to 15 minutes or until tender. Place on a pie plate or in a small baking dish. Blend the mustard and cheese into the mayonnaise and pour over the cauliflower and bake 375° for about 10 minutes. Serve at once.

## COMPANY PEAS

Sharon Shettler

1/3 c. chopped onion 1-3 oz. can mushrooms (drained)

2 T. butter or margarine 1 tsp. sugar

1-1 lb. can peas (drained) dash of thyme

Cook onion in butter until tender but not brown; stir in remaining ingredients. Season with 1/2 tsp. salt and dash pepper. Cover and heat over low heat.

## CORN-POTATO CHOWDER

Alaine McElroy

5 slices bacon 1 can condensed mushroom soup

2 c. diced potatoes 2 c. milk

1 c. chopped onion 1 T. salt

1 can whole kernel corn dash pepper

1 lb. creamed corn

Cook bacon until crisp; crumble and drain off fat, reserving 3 T. drippings. Cook potatoes and onion in 1 c. boiling salted water; do not drain. Add reserved drippings and remaining ingredients and bring to a boil and simmer 5 minutes, stirring often. Serve topped with crumbled bacon. Makes about 6 to 8 servings.

## CUCUMBERS AND ONIONS

Edna Wemer

1 T. sugar garlic powder

1 T. vinegar salt & pepper to taste

1 c. buttermilk 1 c. Miracle Whip

Slice cucumbers and onions. Mix above ingredients and pour over and mix well. Put in refrigerator.

## DELICIOUS POTATOES

Mary E. Kerber

10 to 12 lg. white potatoes (peeled)

salt to taste

1-8 oz. cream cheese, softened

1/4 c. butter or margarine

1-8 oz. carton sour cream

paprika

1 tsp. onion flakes or 1 chopped onion

(Continued Next Page)

## DELICIOUS POTATOES (Continued)

Boil the potatoes in salt water until done; drain and mash. Whip in cream cheese and sour cream until fluffy, (add milk if necessary). Spread into buttered 9 x 13 inch pan or 2 smaller dishes. Cover and refrigerate or freeze until needed. When ready to use, drizzle melted butter over top and sprinkle with paprika. Bake 350° for 1 hour. (40 minutes covered and 20 minutes uncovered to give nice golden brown top.)

## DELMONICO POTATOES

Marjorie Fabian

5 lbs. potatoes	1/4 c. chives or chopped green onion
1/2 lb. American cheese	1/4 lb. butter
1-12 oz. carton sour cream	salt and pepper

1 c. milk

Boil potatoes in skins. When cold, peel and dice potatoes. Butter pan well and mix all the ingredients and put in pan. Dot with butter and bake 350° for 45 minutes. Serves 12.

## DILLED ONIONS

Wayne Bruns

1/2 c. sugar	2 tsp. dill weed
1/2 c. white vinegar	1/4 c. water
2 c. sliced onions	

Combine all ingredient except onions. Boil for five minutes. Pour over onions, chill and cover.

## DIPPING BATTER FOR ONIONS

Elsie May Bruns  
Jean Bruns

1 c. sifted flour	1/2 tsp. salt
1 tsp. baking powder	1 egg slightly beaten
1/4 c. oil	1 c. milk

Sift flour, salt, and baking powder. Mix egg, oil, and milk and add to dry ingredients. Slice onions and let stand in milk for 1/2 hour, dip onions in flour, then batter and deep fat fry.

## DRIED CORN WITH CREAM

May Smithart

8 pt. corn	1 c. cream
1/2 c. sugar	1 T. salt

Cook until it gets thick, then spread out to dry.

## EGGPLANT PARMESAN

Alice Votroubek

Slice eggplant in  $\frac{1}{4}$ " to  $\frac{1}{2}$ " pieces and dip each slice in a beaten egg. Bread each slice with crumbs, cracker or bread and fry until golden in oil. Lay slices in baking dish in one layer and cover with cheese, ricotta or cottage cheese. Pour large can of tomato bits or sauce over. Put mozzarella or provolone on top. Bake 325° for about 40 minutes. Good with button mushrooms. Tastes similar to pizza or lasagna.

## ESCALLOPED CORN

Dorothy Cassens

1 pt. corn	2 eggs
3 T. sugar	1 tsp. salt
1 T. flour	1 c. milk
2 T. butter	

Place corn in buttered casserole dish. Mix remaining ingredients and pour over corn. Bake 350° for 1 hour.

## FIRE AND ICE TOMATOES

Marjorie Fabian

$\frac{3}{4}$ c. vinegar	1/8 tsp. red pepper
1 $\frac{1}{2}$ tsp. celery salt	2 tsp. salt or 1 tsp. salt and
1 $\frac{1}{2}$ tsp. mustard seed	1 tsp. garlic salt
1 tsp. sugar	$\frac{1}{4}$ cold water
1/8 tsp. black pepper	

Boil all ingredients for 1 minute. When cool, pour over 6 large peeled and quartered tomatoes, 1 onion sliced, and 1 green pepper sliced thin. Chill and add sliced cucumbers if you like.

## FOUR BAKED BEANS

Kathy Minks Foust

1 lb. bacon (fried & drained)	1 c. brown sugar
4 small onions (diced)	2 lbs. butter beans
1 tsp. mustard	1 lb. kidney beans
1 tsp. garlic salt	1 lb. limas
$\frac{1}{2}$ c. vinegar	2 lbs. Pork N' Beans

Drain all beans. Simmer for 20 minutes onions, mustard, garlic salt, vinegar, and brown sugar. Mix with rest of ingredients in a large casserole and bake covered for 1 hour at 350°.

## 4-BEAN DISH

Opal Horras

1/2 lb. bacon (cut up & fried)  
1/2 lb. hamburger (browned)  
1 can green lima beans (drained)  
Mix altogether and add sauce of 1 T. mustard, 4 T. molasses, 1/2 c. brown sugar, 1/2 c. catsup, and 2 T. vinegar. Pour this on bean mixture and add 1 small can crushed pineapple. Onion can be added for flavor if desired. Bake 350° for 30 minutes.

## FRENCH FRIED CAULIFLOWER

Dorothy Schimmelpfennig

1 c. sifted flour  
1/4 tsp. salt  
1 egg (beaten)  
Dip cauliflower in mixture and drop in deep fat 375° until brown.

## FRENCH FRIED ONIONS

Doris Clubb

1 c. flour  
1/4 tsp. salt  
1 beaten egg  
Mix egg, milk, and fat. Add gradually to flour and salt, and beat until smooth. Dip dry onion rings in batter and dry in deep fat, 365° to 375° for 2 to 5 minutes.

## FRESH VEGETABLE SALAD

Deb Linder

carrots	cauliflower
celery	broccoli
onion	radishes
peppers	1 lg. bottle Wish Bone Italian
cucumbers	dressing (oil and vinegar style)

Wash, peel and cut fresh vegetables into bite-size pieces. Mix together in a large bowl, and pour the bottle of Italian dressing over vegetables. Stir well and refrigerate. Stir about once every hour until ready to serve. It works best, if you're serving it in the evening. Do it in the morning so the vegetables have a chance to marinate in dressing. Any and all kinds of fresh vegetables are good. So improvise!

Two things are bad for the heart - running upstairs and running down people.

## FRIED POTATO OMELET

Kathy Minks Foust

4 slices bacon  
6 large potatoes (diced)  
1/4 c. onion  
1/4 c. green pepper  
4 eggs

1/4 c. milk  
1/2 tsp. salt  
1/4 tsp. pepper  
1 c. cheese

In a large skillet fry bacon until crisp. Leave grease in skillet; drain bacon and crumble. Mix potatoes, onion, and green pepper and fry until almost done. Blend eggs, milk, salt, and pepper and pour over potatoes. Top with cheese and crumbled bacon. Cover and cook over low heat for 10 minutes. Loosen and serve in wedges. Serves 4 generously.

## GREEN TOMATO CHOW CHOW

Thelma Madden

8 c. chopped green tomatoes  
4 c. chopped onions  
1 c. sugar  
1 1/2 tsp. salt  
1 tsp. dry mustard

1/2 tsp. pepper  
1/2 tsp. all spice  
1/2 tsp. cloves  
2 c. vinegar

Combine all ingredients and heat to boiling point. Simmer for 45 minutes or until thickened.

## HERBED SPINACH BAKE

Marian Downing

1-10 oz. pkg. frozen spinach  
1 c. cooked rice  
1 c. shredded sharp American  
cheese or Velveeta  
2 slightly beaten eggs  
2 T. soft butter

1/3 c. milk  
2 T. chopped onion  
1/2 tsp. Worcestershire sauce  
1 tsp. salt  
1/2 tsp. crushed rosemary or thyme

Cook and drain one pkg. frozen spinach. Mix with the rest of the ingredients. Pour into a baking dish (10 x 6 x 1 1/2-inch) and bake 350° for 20 to 25 minutes, or until a knife inserted in center comes out clean. Cut into squares. Makes 6 servings.

## HOMINY PIE

Elizabeth Yoakam

1 1/2 lbs. ground beef  
1 T. flour  
2 c. canned tomatoes  
salt and pepper

1 tsp. chili powder  
1 No. 2 can (2 1/2 c.) hominy  
1 medium onion (chopped)  
1/4 lb. American cheese (grated)

Brown meat; add flour, tomatoes and seasonings. Brown onion and hominy in hot fat; add to meat mixture. Place in greased casserole and sprinkle with cheese. Bake 350° for 30 minutes. Serves 6 people.

## MARINATED CARROTS

Ruth Wright

1-2 lb. bag carrots  
1 medium onion  
1 c. sugar  
1/2 c. vinegar

1 green pepper  
1 can tomato soup  
1/2 c. oil

Scrape carrots and cut in 1/2-inch chunks or larger if you wish. Cook until done. Combine soup, vinegar, oil, and sugar. Do not heat; when carrots are done, drain and cool. After carrots are cool, add dressing. Put in plastic container or something with a covering and refrigerate at least 24 hours. Will keep indefinitely.

## MARINATED CARROTS

Sharon Wilkins

4 1/2 c. carrots  
1 c. diced green peppers  
1/2 c. diced onion  
1 can tomato soup  
1/2 c. salad oil

1 c. sugar  
3/4 c. white vinegar  
1 T. lemon juice  
1 T. Worcestershire sauce  
1 tsp. salt and pepper

Cook carrots until tender but not mushy. Add green peppers and onion. Boil all other ingredients together and pour boiling hot over vegetables. Cool and refrigerate. Keeps well in refrigerator. It is eaten cold.

## ONIONS IN MUSTARD SAUCE

Dorothy Samuels

3-15 1/2 oz. canned whole onions  
(drained)  
1/4 c. melted butter  
3 T. sugar

1 T. dry mustard  
1/8 tsp. paprika  
1 1/2 tsp. salt  
1/3 c. chopped parsley

Heat oven to 325°. Place onions in a buttered 1 1/2 qt. shallow baking dish. Combine butter, sugar, mustard, paprika, and salt; pour over onions. Bake for 30 to 40 minutes until heated. Sprinkle with parsley before serving.

## ONION PATTIES

Jean Bruns

3/4 c. flour  
2 tsp. baking powder  
1 T. sugar  
1/2 tsp. salt  
1 T. cornmeal

1/2 c. powdered milk  
cold water  
2 1/2 c. finely chopped onions  
fat for frying

This recipe is easier than onion rings and it is good. Mix together first six ingredients. Stir in enough cold water for a thick batter. Mix in chopped onions and drop by tsp. into deep fat. Enough fat as for frying spuds or a little more. Flatten patties slightly as you turn them. Fry to a golden brown.

## ORANGE GLAZE CARROTS

Bonnie Mertz

6 c. sliced carrots  
1½ tsp. salt

2 c. boiling water

### GLAZE:

1 T. cornstarch  
1 c. orange juice  
4 tsp. sugar  
2 T. oleo

Combine carrots, salt, and water. Cook, covered for 5 minutes; drain. Combine cornstarch, orange juice, and sugar. Cook until smooth and thick, stirring constantly. Add 2 T oleo and carrots and heat until carrots are heated thru.

## OVEN-FRIED POTATOES

Lean Boehm

8 lg. unpeeled baking potatoes  
(each cut in eight wedges)  
½ c. oil  
2 T. grated parmesan cheese

1 tsp. salt  
½ tsp. garlic powder  
½ tsp. paprika  
¼ tsp. pepper

Arrange potato wedges, peel side down, in 2 shallow baking pans. Mix remaining ingredients and brush over potatoes. Bake in preheated 375° oven for 45 minutes or until potatoes are golden brown and tender, brushing occasionally with oil mixture. Makes 8 servings.

## POTATOES AU GRATIN

Sharon Jones

1-10½ oz. can condensed cheddar  
cheese soup  
½ c. milk  
4 c. thinly sliced potatoes

1 small onion (thinly sliced)  
½ tsp. salt  
1 T. butter  
paprika

Blend soup with milk and salt. In a buttered 1½ quart casserole arrange alternate layers of potatoes, onion, and sauce. Dot top with butter and sprinkle generously with paprika. Cover and bake 350° for one hour and 15 minutes. Uncover and bake an additional 15 minutes or until potatoes are done.

## POTATO CASSEROLE

Mona Goeldner

10 good sized potatoes  
1 c. sour cream (commercial)

1-3 oz. pkg. cream cheese  
½ stick butter or oleo

Boil potatoes until done. Drain and add sour cream, cream cheese, butter, salt, and pepper. Whip mixture and pour into a buttered pan or casserole and sprinkle with paprika. Bake uncovered for 30 minutes at 350°. Can be prepared ahead of time and refrigerated. Leave covered part of the time when baking. Can be frozen also. Fills a 9 x 13-inch cake pan.

## POTATO CASSEROLE

Gertrude Jackson

2 lbs. frozen hash browns  
1/2 c. melted margarine  
1 tsp. salt  
1 tsp. pepper

2 T. dried onions  
1 can cream of chicken soup  
1 pt. sour cream  
2 c. grated American cheese

Thaw potatoes before mixing, they mix and cook better. Mix all ingredients and put in a 9 x 13-inch buttered pan. Put 2 c. Corn Flakes crushed and 1/4 c. margarine over top. Bake 45 minutes to 1 hour in 350° oven.

## POTATO-CHEESE CASSEROLE

Lucille McElroy

2 lb. frozen hash browns  
1 c. sour cream  
1 1/2 c. grated cheddar cheese  
(reserve 3/4 c. for topping)

1-10 1/2 oz. can potato soup  
1-10 1/2 oz. can cream of celery  
1 T. dried onion flakes  
salt & pepper to taste

Mix all ingredients together in a large bowl. Save 1/2 of the grated cheese for the topping. Spread mixture evenly in a well greased 9 x 13-inch pan. Bake in pre-heated 350° oven for 1 1/2 hours. Top with grated cheese for the last 1/2 hour. (The secret to this recipe is to use Hoffman House Super Sharp Pasteurized processed cheddar which I get at the fareway in Ottumwa.)

## SCALLOPED CORN AND OYSTERS

Dorothy Wonderlich

1-16 oz. can cream style corn  
1-16 oz. can whole kernel corn  
(drained)  
1 c. milk

1 egg  
2 c. crushed Saltine crackers  
1 sm. can oysters, 8 oz. size, cut-up  
juice & all, or fresh oyster (1 c.)

Beat egg, and milk together and add rest of ingredients. Mix and pour into greased 2 quart casserole. Bake at 350° for 45 minutes or until light brown and center is done.

## SCALLOPED POTATOES

Lydia Wilcox

Grease a baking pan or dish. Slice one layer of potatoes, slice one layer of onion, and slice one layer of meat (any kind). Alternate potatoes, onions, and meat until pan or dish is full. Pour over all sauce of 2 T. flour; add 1 c. milk and cook until thick. Cook potatoes 350° for 2 hours.

Character is made by what you stand for; reputation by what you fall for.

## SOUR CREAM POTATOES

Karen Bruns

Boil 6 large potatoes with skins on; peel and cool. Grate when cool. Sauté 1 medium chopped onion in 2 T. butter. Mix together onion, 1 pt. sour cream, 1 can cream of chicken soup, and 1/2 c. grated cheese. Add mixture to potatoes and mix altogether. Put into 2 x 9 x 13-inch oblong pan. Cover with mixture of 2 c. crushed Corn Flakes, and 1 c. melted butter. Bake 350° for 30 to 45 minutes.

## SOUTHERN APPLE YAM BAKE

Wanda Greene

1/2 c. packed brown sugar

1/2 c. chopped pecans

3 T. flour

2-17 oz. cans yams (drained)

1/2 tsp. cinnamon

2 lg. apples (sliced)

2 T margarine

1 1/2 c. miniature marshmallows

Combine sugar, cinnamon, and flour; cut in margarine until coarse and crumbly. Arrange yams and apples slices in a 1 1/2 qt. casserole. Sprinkle with nuts and sugar mixture. Bake 350° for 35 minutes. Sprinkle with marshmallows and broil until lightly browned.

## SOUTHERN YAM OR SQUASH CASSEROLE

Anna May Reber

4 c. cooked and mashed sweet

1/4 c. brown sugar

potatoes yams (or butternut squash)

1/2 tsp. salt

3 T. butter or oleo

1/3 to 1/2 c. raisins (more or less)

miniature marshmallows (optional)

Place in greased 1 1/2 qt. casserole or baking dish and bake 350° until well heated, (20 to 30 minutes). Can top with miniature marshmallows if you so desire, and place under broiler briefly.

## SPINACH QUICHE

Ann Mackey

1/2 c. thawed, well drained spinach

1/8 tsp. pepper

1/4 tsp. salt

1/4 tsp. onion salt

1/2 c. or more of grated Swiss cheese

3/4 c. Half & Half

3 t. French's creamed mustard

3 eggs lightly beaten

Combine all ingredients and pour into unbaked pie shell. Bake 375° for 35 to 40 minutes or until knife inserted in filling comes out clean.

## CRUST:

1 c. flour

1/4 c. milk

1 stick margarine (at room temp.)

1/8 tsp. salt

Blend margarine, flour, and salt. Add milk and roll between wax paper. This will make two crusts.

## SPUDS

Katharine Northup

2 lb. pkg. frozen hash browns

16 ozs. sour cream

2 can cream of potato soup

minced onion

1 can cream of celery soup

Bake in a 9 x 13-inch pan at 300° for 1½ to 2 hours after all ingredients have been mixed. Sprinkle cheddar cheese on top.

## SQUASH CUSTARD

Margaret Winegarden

4 T. soft oleo (creamed)

2 c. butternut squash

½ c. sugar

¼ tsp. cinnamon

3 eggs (beaten)

1 c. milk

Add sugar to creamed oleo and cream. Add the beaten eggs and beat well. Add remaining ingredients and mix; pour into casserole or baking dish. Set in pan of one inch hot water. Bake 425° for 10 minutes, then reduce to 350° and bake about 40 minutes or until knife inserted in center comes out clear.

## SWISS GREEN BEANS

Betty Bruns

2-10 oz. pkgs. frozen french

½ tsp. pepper

style green beans

2 c. milk

½ c. butter or margarine

¾ c. cubed Swiss cheese

1 T. minced onion

¼ c. chopped cashew nuts

½ tsp. dry mustard

1 tsp. salt

Cook green beans in boiling salted water until tender; drain. Melt butter or margarine over low heat; add onion and brown lightly. Stir in the flour, mustard, salt, and pepper. Gradually add the milk and cook, stirring constantly, until the sauce is smooth and thickened. Add cheese and stir until it has melted. Combine the sauce and green beans and pour into a 1½ quart greased casserole. Sprinkle nuts over the top and bake 350° for 20 to 25 minutes.

## 3 VEGETABLE CASSEROLE

Sharon Shettler

1 pkg. broccoli

1 small jar Cheese Whiz

1 pkg. cauliflower

1 can cream of mushroom soup

1 pkg. brussel sprouts

Cook vegetables according to directions on package; drain and place in casserole dish. Spread with Cheese Whiz and cover with soup. Bake 350° for 30 minutes.

## **TOMATO CASSEROLE**

Dorothy Samuels

1 can stewed tomatoes (drained)

½ c. sugar

1 can sauerkraut (drained)

5 strips bacon

Fry bacon until crisp. Combine sauerkraut, tomatoes, and sugar. Crumble bacon into mixture and bake 300° for 1 hour.

## **ZUCCHINI CASSEROLE**

Lena Boehm

3 or 4 small zucchini

garlic to taste

1/4 c. butter or oleo

1 carton sour cream

1-4 oz. can mushrooms

Cut zucchini into thin slices, (leave skins on). Melt butter or oleo-saute mushrooms and add garlic and zucchini. Cook or simmer until tender. Add sour cream before serving. Add salt and pepper.

## **ZUCCHINI CASSEROLE**

Mona Goeldner

1 1/4 lbs. zucchini (cut in 1/2" slices)

salt & pepper

1 or 2 tomatoes (wedged)

1/4 lb. cheese (your choice)

1 onion sliced

1/2 c. bread crumbs

green pepper strips

1/4 c. melted butter

1/4 c. butter

Arrange vegetables in a baking dish. Drizzle 1/4 c. butter over vegetables. Salt and pepper and bake 350° covered for 20 minutes. Take out and top with cheese, bread crumbs and remaining 1/4 c. butter. Return to oven uncovered and bake 10 minutes more.