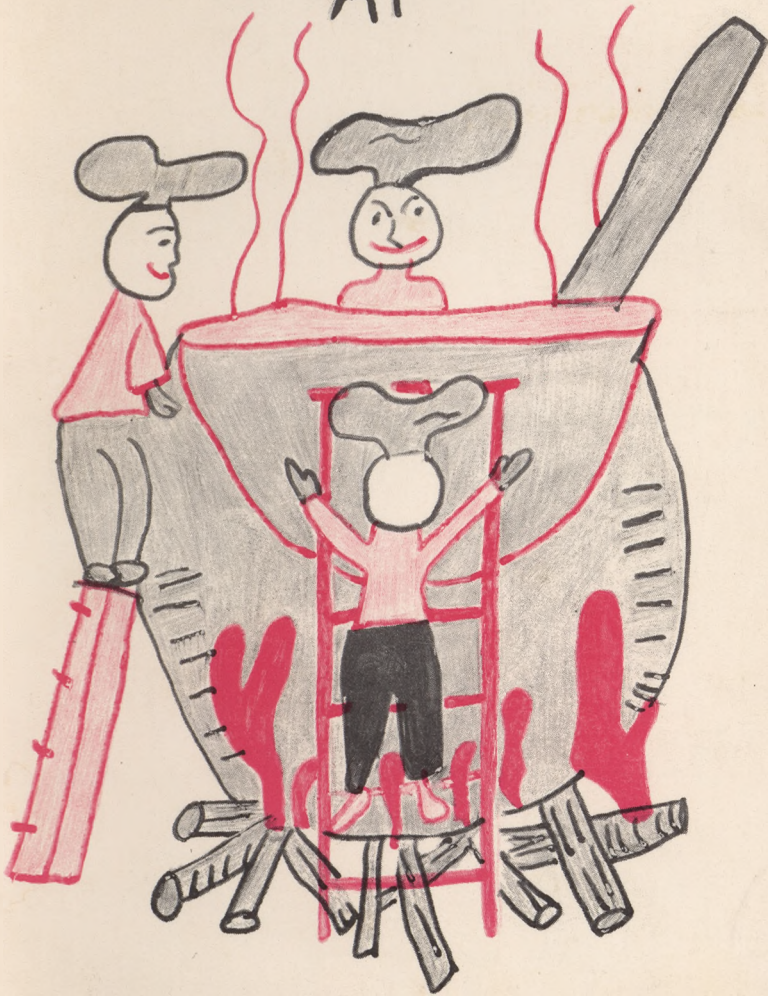


WHAT'S COOKIN'?

AT



DOUGLAS AVENUE  
PRESBYTERIAN CHURCH

To

Mrs. Grant Voorheis

for her

inspiring message

at our

spring banquet

April 28,

1968

Thank you!

Youth  
at  
Douglas Avenue  
Presbyterian Church

# WHAT'S COOKING?

at

Douglas Avenue Presbyterian Church

4601 Douglas Avenue  
Des Moines, Iowa

with

The Junior High Fellowship

of

UNITED PRESBYTERIAN YOUTH



Since this is our first cookbook publication, we hope that we have been able to appeal to the taste of all by our various recipes.

We wish to express our sincere appreciation to all those who have cooperated in any way toward the success of our cookbook and without whose interest and cooperation this book would not have been possible.

The signature on each recipe makes no claim to originality. We only say it is a favorite one. All we do claim is hospitality.

We hope you enjoy each and every recipe as much as we have enjoyed collecting them for you. Each time you use a recipe from this book, will you do us a favor? Will you think of the person whose recipe you are using? In this way the chain of fellowship our church has cherished will keep growing.

And here we have another favor to ask,  
A very simple little task,  
To your friends and neighbors, spread our fame,  
So that they, too, can purchase the same.

Thank you,

The Junior High United Presbyterian Youth  
of Douglas Avenue Church



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## WHITE SUGAR CRUNCHIES

- 1 1/2 cups sifted flour
- 1/2 teaspoon soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/2 cup shortening
- 2/3 cup sugar
- 1/2 teaspoon vanilla
- 1 egg

Sift flour, soda, baking powder, salt, and nutmeg together. Cream shortening, add sugar, and beat until light. Add vanilla and egg and continue beating thoroughly. Add dry ingredients. Mix well.

Dough should be stiff enough to handle. Roll into small balls and roll in granulated sugar, flatten with fork on baking sheet. Bake 12 to 15 minutes at 350 degrees.

-- Velma Anderson

## CHEWEY COOKIES

- 2 cups crushed graham crackers
- 1 can sweetened condensed milk
- 1/2 cup walnuts, chopped
- 1 six-ounce package chocolate chips
- 2 teaspoons cinnamon
- 1 teaspoon vanilla

Mix all ingredients together. Grease 8 x 8 pan and line with greased wax paper. Bake in 350 degree oven for 30 minutes or until top springs back. DO NOT OVER BAKE. Cool 5 minutes. Peel paper back, then cut in 1-inch squares and roll in granulated sugar.

-- Mrs. Evelyn Sowell

## BARS AND COOKIES

### COOKIES SPRITZ

Cream 1 cup butter until very light.  
Add gradually 1/2 cup sugar and cream together until  
light and fluffy.  
Add 1 egg, mix thoroughly.  
Add 2 1/2 cups of all-purpose flour.

Put dough through pastry tube or cookie press to make  
various shapes. Bake cookies on a lightly buttered  
sheet in moderate oven, 350 degrees, for about 10  
minutes, or until edges are lightly browned. These  
cookies are very dainty.

-- Kit Smith

### LEMON BARS

1/2 cup butter  
1/4 cup powdered sugar  
1 cup flour

Mix together - pat into 9 x 9 pan. Bake 20 minutes at  
300 degrees.

2 eggs  
1 cup sugar  
2 tablespoons flour  
1/2 teaspoon baking powder  
2 tablespoons lemon juice.

Mix together. Pour over baked crust. Bake at 350 de-  
grees for 20 minutes.

When cool, frost with 1 cup powdered sugar, 1 table-  
spoon butter, and 1 tablespoon lemon juice.

-- Mrs. Norman FrerKing

## CHOCOLATE COOKIES

4 squares chocolate  
 1/2 cup butter  
 2 cups sugar  
 1/4 teaspoon salt  
 4 eggs  
 2 cups flour  
 2 teaspoons baking powder  
 1 teaspoon vanilla

Melt chocolate and butter. Cool. Add sugar. Beat eggs and add slowly. Add flour mixture and vanilla. Chill dough 2 to 3 hours.

Roll in balls in powdered sugar. Bake 350 degrees 10 to 12 minutes. Makes about 90 cookies.

-- Mrs. C. H. McLaughlin

## SUGAR COOKIES

1 cup margarine  
 1 1/2 cup sugar  
 3 eggs  
 1/2 teaspoon salt  
 1 teaspoon soda (in 1 tablespoon warm water)  
 1/2 teaspoon vanilla  
 3 cups flour

Cream the butter, add sugar, and cream together. Add the eggs and beat well. Next, add salt and soda dissolved in warm water. Add the vanilla. Sift flour and stir until dough is stiff enough to roll. Place dough in refrigerator while rolling out portion of it. Bake in oven 10 minutes or until brown. May be used to make figure cookies.

-- Darline Coan

SANTA CLAUS BROWNIES

2 squares unsweetened chocolate  
 1/4 cup shortening  
 1/2 cup sugar  
 1/2 cup strained honey  
 2 eggs, beaten  
 1/2 cup flour  
 1/4 teaspoon salt  
 1/4 teaspoon baking powder  
 3/4 cup chopped nuts

Combine first four ingredients in a saucepan and cook gently until chocolate is melted and mixture is smooth. Remove from heat and add eggs, beating well.

Sift flour, measure and sift again with baking powder and salt. Add to chocolate mixture, beating until batter is smooth. Add nuts last. Pour into a greased and floured 8-inch square pan. Bake in 325 degree oven for 40 minutes.

Cut in squares while still warm. Makes three dozen small squares.

-- Maxine Schwartz

SUGAR COOKIES

Cream: 1 1/2 cups sugar  
 1 cup oleo  
 1 teaspoon lemon extract  
 3 medium eggs  
 Stir in: 4 1/2 cups flour  
 1 teaspoon soda  
 1/2 teaspoon salt

Chill. Roll. Cut. Place on ungreased baking sheet. Bake 8-10 minutes at 375 degrees. Yield varies according to cut.

-- Candy Idso

## BLACK WALNUT COOKIES

Sift together: 6 cups sifted flour  
 1 teaspoon salt  
 1/2 teaspoon baking soda  
 1 teaspoon cream of tartar

Cream together: 1 3/4 cup butter or oleo  
 2 1/4 cup brown sugar  
 1/2 cup sugar  
 2 eggs, beaten  
 2 teaspoons vanilla

Grind in food chopper, medium blade:  
 1 1/2 cup black walnuts  
 1 1/2 cup flaked coconut

Add nuts, coconut to creamed mixture. Add flour, blend well, chill. Shape into rolls 2-inches in diameter. Wrap in waxed paper or foil and chill. Cut rolls into 1/8 inch slices. Bake on ungreased cookie sheet 10 to 12 minutes at 350 degrees. Yield: 8 or 9 dozen.

-- Candy Idso

## RANGER COOKIES

1 cup shortening  
 1 cup white sugar  
 1 cup brown sugar  
 2 eggs  
 1 teaspoon vanilla  
 2 cups flour  
 1 teaspoon salt  
 1 teaspoon soda  
 1/2 teaspoon baking powder  
 2 cups quick cooking oatmeal  
 2 cups Rice Krispies  
 1 cup coconut

BAKE AT 325 DEGREES

-- Betty Atwater

CHOCOLATE DROP COOKIES

Cream: 1/4 cup oleo  
1/4 cup shortening  
3/4 cup sugar  
1 egg  
Add: 2 one-ounce squares chocolate  
Add: 1 3/4 cups flour  
1/2 teaspoon soda  
1/2 teaspoon salt  
Alternating with: 1/2 cup milk  
Add: 1 teaspoon vanilla  
1/2 cup nuts

Drop on ungreased sheet. Bake 8 to 10 minutes at 400 degrees. Frost when cooled with 2 cups powdered sugar, cocoa to make chocolate, 1 teaspoon vanilla, and milk to make spreading consistency. Place nut on top. Bake in 400 degree oven.

-- Candy Idso

MINT SURPRISE COOKIES

Sift: 3 cups flour  
1/2 teaspoon salt  
1 teaspoon soda  
Cream: 1 cup butter  
1 cup sugar  
1/2 cup brown sugar  
Blend in: 2 eggs, unbeaten  
2 tablespoons water  
1 teaspoon vanilla

Chill 2 hours. Shape around 1 Rockwood mint, about 1 tablespoon of dough. Place on greased sheet, place pecan half on top. Bake 10-12 minutes at 375 degrees.  
Yield: 4 1/2 dozen.

-- Candy Idso

## OLD-FASHIONED CHOCOLATE DROP COOKIES

- 1 cup sugar
- 4 tablespoons shortening
- 1 egg
- 1/2 cup milk
- 1/2 cup cocoa
- 2 cups sifted flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1/2 cup nuts, if desired

Cream sugar, shortening and egg. Sift dry ingredients and add alternately with milk. Add vanilla. Bake on greased cookie sheet in 325 degree oven. These should be soft like cake when done.

-- Barbara Waychoff

## BANANA OATMEAL COOKIES

- 1 1/2 cups sifted flour
- 1 cup sugar
- 1/2 teaspoon soda
- 1/4 teaspoon nutmeg
- 3/4 teaspoon cinnamon
- 3/4 cup shortening
- 1 egg, beaten well
- 1 cup mashed bananas
- 1 3/4 cups oatmeal, uncooked
- 1/2 cup chopped nuts

Sift together flour, sugar, soda, salt, and spices into mixing bowl. Cut in shortening, add egg, bananas, oatmeal, and nuts, and beat until thoroughly blended.

Drop by teaspoonfuls about 1 1/2 inches apart onto ungreased cookie sheets. Bake in 400 degree oven about 15 minutes. Remove from pan immediately. Makes about 3 1/2 dozen cookies.

-- Norma Snodgrass

## BARS AND COOKIES

### COOKIE SHEET BROWNIES

1 cup and 2 tablespoons shortening  
6 squares unsweetened chocolate  
2 1/4 cups sugar  
5 eggs, beaten  
2 teaspoons vanilla  
1 3/4 cups sifted flour  
1 teaspoon salt  
1 cup nuts, chopped

Melt shortening and chocolate together. Beat until well blended the sugar, eggs, and vanilla. Add chocolate mixture, then flour and salt. Fold in nuts. Use greased cookie sheet with sides. Makes about 5 dozen. Bake 350 degrees for 35 minutes.

-- Mrs. Barbara Waychoff

### CHOCOLATE STAR COOKIES

Sift together: 1 3/4 cups flour  
1 teaspoon soda  
1/2 teaspoon salt

Cream: 3/4 cup shortening  
1 tablespoon oatmeal  
1/2 cup sugar  
1/2 cup brown sugar

Add to cream mixture: 1 unbeaten egg  
1 teaspoon vanilla  
2 teaspoons milk

Beat well and blend in dry ingredients. Shape into small balls and roll in finely chopped nuts (pecans or English walnuts). Bake on ungreased cookie sheet 8 minutes at 375 degrees. Place a Hershey chocolate star on top of each cookie and bake 5 minutes more.

-- Candy Idso

## NO BAKE CANDY COOKIES

- 1/2 cup butter
- 2 cups white sugar
- 5 tablespoons cocoa
- 1/2 cup milk

Take off heat and add 3 cups oatmeal and 1 teaspoon vanilla. Drop immediately on wax paper.

1/2 cup peanut butter may be added for variation.

-- Ginger Steinbach

## GRANDMOTHER'S OLD-FASHIONED BROWNIES

- 2 cups sugar
- 1 cup lard or vegetable shortening
- 2 eggs, beaten
- 2 1/2 cups flour
- 1/2 cup cocoa
- 2 teaspoons soda
- 1/2 cup chopped nuts
- 1 cup sour milk
- 1 cup boiling water
- 1 teaspoon vanilla

Cream shortening and sugar, then add beaten eggs and vanilla. Sift together flour, cocoa, and soda. Alternate this with the sour milk. Lastly, add the boiling water and nuts. Bake on a cookie sheet at 350 degrees for 30 to 35 minutes. Grease only bottom of cookie sheet.

-- Mrs. Harry J. Marlow

## BARS AND COOKIES

### OAT MEAL COOKIES

1 cup raisins  
1 cup shortening  
1 cup brown sugar  
1 cup granulated sugar  
2 eggs  
2 cups flour  
1 teaspoon soda  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
2 cups uncooked oatmeal  
1 teaspoon vanilla

Cover raisins with tap water so they will be moist and plump. Cream shortening and sugars, add eggs and beat until light and fluffy. Sift flour, soda, salt, and baking powder, and add to creamed mixture. Stir in oatmeal, vanilla, and raisins (which have been well drained), and mix well. Dough will be quite crumbly. Drop by teaspoon on oiled cookie sheet and bake 15 minutes and 350 degrees. Make 3 to 4 dozen cookies. These cookies freeze well and are Don Wilson's favorite cookies.

-- Marie Wilson

### PEANUT BUTTER COOKIES

Cream together: 1 cup oleo  
1 cup brown sugar  
1 cup white sugar

Add: 1 cup peanut butter  
2 eggs  
1 teaspoon vanilla

Sift and add: 1 teaspoon soda  
2 1/2 cups flour  
1/2 teaspoon salt

Mix altogether and chill. Form into small balls, roll in sugar. Place chocolate chip on top of each ball and bake, 375 degrees for 10-12 minutes on ungreased cookie sheet.

-- Joyce Grant

## GINGER COOKIES

- 1 cup sugar
- 3/4 cup butter
- 4 tablespoons molasses (not the blackest)
- 1 egg
- 2 scant teaspoons salt
- 1/2 teaspoon cloves
- 1/2 teaspoon cinnamon
- 2 teaspoons soda (scant)
- 1/2 teaspoon ginger
- 2 cups flour

Roll into balls. Dip in sugar. Don't press down.  
Bake at 325 degrees.

-- Mrs. George Hecht

## GINGER SNAPS

- 1 beaten egg
- 1 cup sugar
- 3/4 cup shortening
- 4 tablespoons molasses
- 1/2 teaspoon cinnamon
- 1 1/2 teaspoon ginger
- 2 1/2 teaspoon baking soda
- 2 cups flour
- 1/4 teaspoon salt

Form in small balls and roll in sugar. Do not flatten.  
Bake 10 minutes at 375 degrees.

-- Mrs. R. B. Tucker

## BARS AND COOKIES

### SUGAR AND SPICE COOKIES

Cream together:  $\frac{3}{4}$  cup shortening  
1 cup sugar  
1 egg  
 $\frac{1}{4}$  cup molasses

Sift and add to creamed mixture:  
2 cups flour  
2 teaspoons soda  
 $\frac{1}{4}$  teaspoon salt  
1 teaspoon cinnamon  
 $\frac{3}{4}$  teaspoon ground cloves  
 $\frac{3}{4}$  teaspoon ginger

Chill 1 hour or longer. Roll in small balls and roll in granulated sugar. Bake 325 degrees 10-12 minutes.

-- Joyce Grant

### OATMEAL COCONUT COOKIES

1 cup Crisco  
1 cup white sugar  
1 cup brown sugar  
2 eggs  
2 cups flour  
Pinch salt  
 $\frac{1}{2}$  teaspoon baking soda  
2 teaspoons baking powder  
1 box coconut (1 cup)  
1  $\frac{1}{2}$  cups quick Quaker oats

Bake at 350 degrees on greased cookie sheet 10 minutes. Makes 2 dozen or more depending on size.

-- Betty Balch

## TRILBYS (DATE NUT BAR COOKIE)

1 cup sugar  
 1 cup shortening  
 1/2 cup sour milk  
 2 cups flour  
 1 teaspoon cinnamon  
 1 teaspoon vanilla  
 1 teaspoon soda  
 2 cups uncooked oatmeal  
 1/4 teaspoon salt

Sift soda, salt, and cinnamon with the flour. Cream sugar and shortening, add vanilla, add milk and flour mixture alternately to the sugar and shortening. Add oatmeal last.

Filling: 1 pound pitted dates  
           3/4 cup sugar  
           1 cup water  
           1/2 cup chopped dates

Cut dates into small pieces. Mix dates, sugar, and water, and cook until mixture thickens and is spreadable. Cool, then add nuts. (The filling must be cold before it is put on dough.) Spread half dough thinly with a spatula on ungreased cookie sheet (14 x 17). Spread date mixture on dough. Pat on remaining dough in small pieces and fit on top of filling. Bake in 350 degree oven until golden brown (about 50 minutes). Cut in bars.

-- Mrs. Lee Roy Stickfort

## BY-CRACKY BARS

1 1/4 cups flour  
 1 teaspoon salt  
 1/4 teaspoon soda  
 3/4 cup butter or oleo  
 1 cup sugar  
 2 eggs  
 1/2 cup milk  
 1 teaspoon vanilla  
 1 square chocolate, melted  
 3/4 cup walnuts  
 9 double graham crackers  
 3/4 cup chocolate bits

Sift flour, salt, soda. Cream butter and sugar. Add egg. Beat well. Add vanilla to milk and then add it alternating with dry ingredients. Place 1/3 batter into a bowl. Add melted chocolate and nuts. Spread this on greased 13 x 9 inch pan. Arrange whole crackers on top. Add morsels to remaining mixture and spread over crackers. Bake 25 minutes at 375 degrees.

-- Betty Atwater

## OATMEAL CHIP COOKIES

1 cup shortening  
 1 cup brown sugar  
 1 cup sugar  
 2 eggs  
 1 teaspoon vanilla  
 1 1/2 cups flour  
 1 teaspoon salt  
 1 teaspoon soda  
 3 cups oatmeal  
 1 package chocolate chips

-- Mrs. John Brock

## HOLLY WREATH CHRISTMAS COOKIES

Melt: 32 large marshmallows  
 1/2 cup butter  
 Add: 1/2 teaspoon vanilla  
 1/4 teaspoon green coloring  
 Stir in: 3 1/2 cups corn flakes

Wet fingers and shape into wreaths on wax paper. Put 4 red hots on for berries. If these become sticky, take from paper with spatula and set on thick coat of powdered sugar. This will absorb the stickiness.

-- Mrs. C. H. McLaughlin

## SNICKER DOODLE COOKIES

Sift together: 2 3/4 cups sifted flour  
 2 teaspoons cream of tartar  
 1 teaspoon baking soda  
 1/2 teaspoon salt  
 Combine: 1 cup margarine or butter  
 1 1/2 cups sugar  
 2 eggs, beat until light and creamy  
 Add: the dry ingredients and mix thoroughly

Chill 1 to 2 hours. Roll teaspoon of dough into balls, then roll balls in a mixture of:

2 tablespoons sugar  
 2 teaspoons cinnamon

Place 2 inches apart on ungreased baking sheet. Bake in a moderately hot oven (400 degrees) for 8 to 10 minutes, until lightly brown but still soft. They puff up but flatten out with crinkled tops.

-- Mrs. Warren F. Weeks

ANGEL COOKIES

1 cup butter  
1/2 cup white sugar  
1/2 cup brown sugar  
1 beaten egg  
2 cups sifted flour  
1 teaspoon cream of tartar  
1 teaspoon soda  
1/2 teaspoon salt  
1/2 teaspoon vanilla  
1/2 cup chopped nuts, very fine

Roll dough in small balls. Dip top in cold water, then in white sugar. Place balls sugar side up on ungreased cookie sheets. Bake at 350 degrees for around 15 minutes or until light brown. Makes 5 to 6 dozen cookies.

-- Darline Coan

REFRIGERATOR SUGAR COOKIES

1 cup oleo  
2 cups sugar  
2 eggs  
3 1/2 cups flour  
1 teaspoon soda  
1/2 teaspoon salt  
2 teaspoons vanilla

Cream oleo and sugar, add eggs. Mix well. Add dry ingredients and mix till stiff. If necessary, use hands. Divide dough in 1/2. Roll into sticks about 10-12 inches on floured wax paper. Refrigerate for several hours. When chilled, slice and bake. This dough may also be used for cup-out cookies. Bake at 35 degrees 10-12 minutes.

-- Joyce Grant

## JEWEL BARS

Cream: 1/2 cup butter  
 1 cup brown sugar  
 Add and mix well: 1 egg  
 Add and mix: 2 cups flour  
 1/4 teaspoon nutmeg  
 1/2 teaspoon salt  
 3 tablespoons milk

Spread evenly on 10 x 15 greased pan. Bake 10 minutes at 350 degrees.

Mix some of the following fruit mixture first of all and finish mixing fruit while above is baking.

1 1/2 cup pecans  
 3/4 cup candied diced pineapple  
 3/4 cups red or green candied cherries,  
 cut in 3's and 4's  
 1/2 cup raisins

Mix together and add to:

2 eggs  
 1/4 cup white sugar  
 1 teaspoon vanilla  
 1 teaspoon brandy flavoring

Spread evenly over baked dough. Use fingers for final distribution of fruit on baked cookies. Bake 20 minutes longer, cut while warm.

-- Darline Coan

## BARS AND COOKIES

### PEANUT COOKIES

Cream: 1 cup butter  
1 cup sugar  
1 cup brown sugar  
2 beaten eggs  
1 teaspoon vanilla

Sift and add: 2 cups flour  
1 teaspoon soda  
1 teaspoon baking powder

Add: 1 cup corn flakes  
2 cups rolled oats  
1 cup salted Planters peanuts

Mix all ingredients. Roll into balls. (Roll into sugar, if desired.) Bake 8 to 10 minutes at 350-375 degrees.

-- Jerry Lasswell

### M & M COOKIES

1 cup brown sugar  
1/2 cup sugar  
1 cup shortening  
2 eggs  
1 1/2 teaspoon vanilla  
2 1/4 cups flour  
1 teaspoon soda  
1 teaspoon salt  
1 1/2 cup M & M's

Cream sugar, shortening, eggs, and vanilla. Spoon flour in measuring cup, level off, and pour on waxed paper. Then add soda and salt and stir to blend. Never sift flour. Blend dry ingredients to mixture. Stir in 1/2 cup M & M's. Reserve rest for decorating. Drop or roll on ungreased sheet. Decorate the top of cookies and then bake at 375 degrees at 10-12 minutes. Yield: 5 to 6 dozen.

-- Pat Gislain

## PEANUT BARS

Sift: 2 cups flour  
 2 teaspoons baking powder  
 1 teaspoon soda  
 1/2 teaspoon salt

Cream: 1/2 cup shortening  
 1/2 cup sugar  
 1/2 cup firmly packed brown sugar

Blend in: 2 egg yolks  
 1 teaspoon vanilla

Add: 3 tablespoons cold water (alternately with sifted dry ingredients)

The dough will be very stiff. Press dough into 2 greased and floured 8 x 8 x 2 pans.

Sprinkle 1 package semi-sweet chocolate bits over dough and press gently.

Beat 2 egg whites until foamy. Gradually add 1 cup firmly packed brown sugar and beat until stiff. Spread over chocolate bits. Top with 3/4 cup chopped salted peanuts.

Bake in slow oven (325 degrees) 30 to 35 minutes. Cut into bars or squares while still warm.

-- Audrey Bogardus

## BROWNIES

1 egg  
 1 cup brown sugar  
 1/2 cup oleo, melted  
 1/2 cup sour milk  
 3 tablespoons cocoa  
 1 1/2 cups flour  
 1/2 teaspoon soda  
 1 teaspoon baking powder  
 1/2 cup nuts  
 1/2 teaspoon vanilla

Bake at 350 degrees, remove from oven when fudgy.

-- Mrs. Thomas McKinley

MOIST OATMEAL RAISIN COOKIES

Cook until about 1/3 cup liquid remains:

1 cup raisins

1 cup water

Cream: 1 cup shortening

1 cup sugar

2 eggs

Stir in 5 tablespoons raisin liquid and 1 teaspoon vanilla.

Sift together and sift in: 2 cups flour

3/4 teaspoon soda

1/2 teaspoon salt

1 teaspoon cinnamon

1/4 teaspoon cloves

1 1/2 cups oatmeal

Fold in raisins. Drop on greased sheet. Bake at 350° degrees.

-- Pat Gislain

SUGAR COOKIES

2 cups sugar

1 cup butter

2 eggs

1 cup cream

1 teaspoon baking powder

1 teaspoon vanilla

Mix and add enough flour to roll out. Bake 350° till light brown. (This recipe is very old and it called for lard instead of butter which is very good.)

-- Mrs. Thomas McKinley

## CHOCOLATE DREAMS

- 1 cup shortening
- 4 squares unsweetened chocolate
- 2 cups sugar
- 4 eggs, well beaten
- 1 teaspoon vanilla
- 1 1/4 cups sifted flour
- 1/2 teaspoon salt
- 1 cup nuts, chopped

Melt shortening and chocolate in double boiler over hot water. Add the sugar to this and mix well. Stir in eggs and vanilla, then the flour and salt. Mix thoroughly. Remove from heat and add the nuts. Spread into greased 9 x 13 inch pan. Bake in 400 degree oven for about 18 minutes. Cool and frost with Fudge Frosting and nuts if desired.

-- Ivadene Rogers

## GLAZED COOKIES

- |                     |                    |
|---------------------|--------------------|
| 1 cup sugar         | Glaze:             |
| 1 cup raisins       | 1 cup sugar        |
| 1 cup water         | 1/2 cup cream      |
| 1/2 cup shortening  | 1 teaspoon vanilla |
| 1 egg               |                    |
| 2 cups flour        |                    |
| 1 teaspoon soda     |                    |
| 1 teaspoon cinnamon |                    |
| 1/4 teaspoon salt   |                    |
| 1 cup nuts          |                    |

Slowly cook raisins in 1 cup water for 5 minutes. Cool some (1-2 minutes). Add shortening. Stir until melted. Add to dry ingredients. Spread on greased 12 x 18 inch cookie pan, bake at 350 degrees until brown. While cookies are baking, boil without stirring 1 cup sugar and 1/2 cup cream to soft ball stage. Add 1 teaspoon vanilla and spread on cookies while both are warm. Cool and cut in squares.

-- Mrs. Ivan Hughes

## BARS AND COOKIES

### OATMEAL CRUNCHIE COOKIES

Cream together: 1 cup shortening  
2 cups brown sugar  
2 eggs

Add: 2 1/2 cups flour  
1 teaspoon soda  
1/2 teaspoon salt  
1 teaspoon cinnamon  
2 cups oatmeal  
1 cup raisins  
1/2 teaspoon almond extract  
1/2 teaspoon cloves  
1/2 teaspoon nutmeg  
1 teaspoon vanilla  
1/2 cup nuts

Drop on cookie sheet. Bake 10-12 minutes at 375 degrees.

-- Joyce Grant

### SOUR CREAM COOKIES

2/3 cup butter  
1 cup sugar  
2 eggs  
1 teaspoon grated lemon rind  
1 teaspoon grated orange rind  
1 tablespoon lemon juice  
2 cups flour  
1 teaspoon baking powder  
1/2 teaspoon soda  
1/2 teaspoon salt  
1/2 cup sour cream

Cream butter and sugar. Add eggs, rinds, and juice and cream until light and fluffy. Sift flour with baking powder, soda and salt and add to creamed mixture alternately with cream. Spoon by tablespoonsful onto oiled cooky sheet, sprinkle with sugar. Bake 15-18 minutes at 350 degrees.

-- Mrs. Warren F. Weeks

## CINNAMON SUGAR ICE BOX COOKIES

3 cups sifted flour  
 1 teaspoon soda  
 1 teaspoon cream of tartar  
 1/2 teaspoon salt  
 1 cup shortening, half butter  
 2 cups brown sugar, packed  
 2 eggs, unbeaten  
 1 teaspoon vanilla  
 1 cup quick-cooking rolled oats  
 1/2 cup sugar mixed with  
 4 teaspoons cinnamon

1. Sift together flour, soda, cream of tartar, and salt.
2. Cream shortening and sugar until light. Stir in eggs and vanilla.
3. Blend in sifted dry ingredients and add rolled oats. Mix thoroughly.
4. Divide dough into 3 parts. Put each part on a strip of foil and shape into a roll 12 inches long. Wrap in foil and chill in refrigerator 5 to 6 hours or overnight.
5. Cut into quarter inch slices. Dip each slice in the sugar mixed with cinnamon and bake on greased cooky sheets at 350 degrees 9 to 12 minutes or until golden brown. Makes 9 dozen cookies.

-- Annette A. Cornelius

## DREAM BARS

Mix together and spread on bottom of greased pan:

1 cup flour  
 1/2 cup melted butter  
 1/2 cup brown sugar

Mix together and spread over the top ingredients:

2 eggs, beaten  
 1 1/2 cups brown sugar  
 1 1/2 cups coconut  
 1/2 cup chopped nuts  
 1/2 teaspoon baking powder  
 4 tablespoons flour

Bake 20 minutes at 350 degrees.

## BARS AND COOKIES

### ORANGE COOKIES

3/4 cup shortening  
1 1/2 cup brown sugar  
1/2 cup sour cream  
2 teaspoons grated orange rind  
1/2 teaspoon salt  
3 cups flour  
1/2 teaspoon soda  
1 1/2 teaspoon baking powder  
1 teaspoon vanilla

Drop by teaspoon on cookie sheet. Bake at 325 degrees for 12 minutes. Ice with Orange Icing.

Orange Icing: 2 teaspoons grated orange rind  
1/3 cup orange juice

Add powdered sugar to spreading consistency.

-- Betty Atwater

### SOFT MOLASSES COOKIES

1 cup shortening  
1 cup sugar  
1 egg  
1/2 cup light molasses  
1 teaspoon cider vinegar  
1 cup sour cream  
3 cups sifted all-purpose flour  
1 1/2 teaspoon cinnamon  
1 teaspoon ginger  
2 teaspoons baking soda  
1 teaspoon salt

Cream shortening and sugar. Add molasses and egg. Beat well. Add vinegar and sour cream. Mix and sift flour, spices, baking soda and salt. Stir in. Drop from teaspoon on greased baking sheets. Bake at 350 degrees about 15 minutes. If desired, decorate with almonds, walnut halves, or grated coconut before baking. Makes about 6 dozen.

-- Mrs. James Kreissler

## SUGAR COOKIES

3 cups sifted flour  
 1/2 teaspoon soda  
 1/2 teaspoon baking powder  
 1/2 teaspoon salt  
 1 cup soft butter  
 2 eggs  
 1 cup sugar  
 1 teaspoon vanilla

Combine flour, salt, soda, and baking powder in sifter. Sift 3 times. Work in butter with pastry blender. Beat eggs, add sugar, and vanilla. Combine with flour mixture. Chill at least 1 hour, overnight is okay. Roll out on floured surface. Cut with cookie cutter and sprinkle with sugar. Bake about 10 minutes at 350 degrees.

-- Ida R. Jones

## GUM DROP COOKIES

Cream: 1 cup shortening  
         1 cup sugar  
         1 cup brown sugar  
         2 eggs  
 Add: 2 cups oatmeal  
       2 cups flour  
       1 teaspoon soda  
       1 teaspoon baking powder  
       1 cup gumdrops, cut up  
       1 cup nuts  
       1 cup coconut

Bake at 350 degrees till done. Yield: 3 to 4 dozen.

-- Candy Idso

## UNBAKED COOKIES

1 stick oleo  
 2 cups sugar  
 1/2 cup cocoa  
 1/2 cup milk

Stir above. Bring to a rapid boil and boil for about 2 minutes (no longer). Remove from heat and add 1 teaspoon vanilla. Then add 3 cups uncooked oatmeal, one at a time. Place on wax paper to cool.

-- Bernice Andersen

## CHOCOLATE-CHERRY OATMEAL DROP COOKIES

1 cup chocolate chips  
 1/4 cup milk  
 3/4 cup butter  
 1/4 cup sugar  
 1 tablespoon maraschino cherry liquid  
 1 1/2 cups sifted flour  
 1/4 teaspoon salt  
 1/2 cup chopped maraschino cherries  
 1 cup uncooked rolled oats  
 1/2 cup chopped pecans

Melt chocolate bits in milk over hot water. Beat butter and sugar together. Add cherry liquid. Sift flour and salt and add to creamed mixture. Stir in cherries, oats and melted chocolate. Drop by teaspoonful on greased sheets. Bake at 350 degrees for 12 to 15 minutes. Cool and frost with powdered sugar frosting and top with pecan half.

-- Mrs. Richard L. Young

## CRUNCHY BARS

4 cups quick cooking oatmeal  
 2/3 cup Crisco  
 1 cup brown sugar  
 3 teaspoons vanilla  
 1 teaspoon salt  
 1/2 cup White Karo syrup

Crumble together and pat into a well-greased jelly roll pan. Bake 12 minutes at 400 degrees. Cool slightly and put the following on top:

1 large chocolate Hershey bar  
 2/3 cup peanut butter

Melt on top of stove on low heat. Cut into squares while slightly warm. Chill so the chocolate topping will set.

-- Dorothy Anderson

## COFFEE BARS

Combine and let stand: 1 cup golden raisins  
 2/3 cup strong coffee  
 1/2 teaspoon cinnamon

Cream: 2/3 cup shortening  
 1 cup sugar

Add: 2 eggs, one at a time

Sift together and stir into egg and raisin mixtures:

1 1/2 cups flour  
 1/2 teaspoon soda  
 1/2 teaspoon baking powder  
 1/4 teaspoon salt

Spread in greased pan 10 x 15. Bake 350 degrees for 20-25 minutes.

Coffee Glaze: Add enough strong coffee to 1 1/2 cups powdered sugar to get a thin frosting. Cut and spread glaze while cake is hot.

-- Lois Lewis

RAISIN DELIGHT COOKIE BARS

3/4 cup sugar  
1/2 cup shortening  
1/2 teaspoon salt  
1 egg, beaten  
1 cup raisins, cooked  
1/2 cup raisin water  
1/2 teaspoon soda  
1 3/4 cups flour  
1 teaspoon cinnamon  
1 teaspoon vanilla  
1/2 cup cutup nuts (if desired)

Cream sugar and shortening, add beaten egg. Sift dry ingredients, add alternating with liquid (I chop my raisins some). Add raisins and vanilla. (Nuts, if desired.) Spread thin in 13 x 9 pan. Bake 350 degrees for 20 minutes. Frost while warm.

Frosting for Raisins Delight

1/2 cup butter  
1 cup brown sugar

Boil hard for 2 minutes and watch. Add 1/4 cup milk and let boil up good.

Stir in 2 cups powdered sugar. Put on bars while all is warm. This frosting sets quickly like candy.

A little more milk can be added anytime and beat up good again.

-- Lois Wegener

## CARROT COOKIES

3/4 cup shortening  
 3/4 cup white sugar  
 2 cups flour  
 2 teaspoon baking powder  
 1 teaspoon salt  
 1 egg, beaten  
 1 cup carrots, cooked  
 1 cup raisins  
 Nuts, if you like  
 1 teaspoon vanilla

Drop. Bake 375 degrees. Frost with lemon frosting.

-- Lois Lewis

## CHOCOLATE MARSHMALLOW COOKIES

1 3/4 cups flour  
 1/2 teaspoon soda  
 1/2 teaspoon salt  
 1 egg  
 1/2 cup cocoa  
 1 cup sugar  
 1 cup shortening  
 1/2 cup milk  
 1 teaspoon vanilla  
 36 marshmallows cut in half

Sift dry ingredients together, cream shortening and sugar. Add egg and beat well. Add dry ingredients alternately with milk, add vanilla and drop by teaspoon on greased cookie sheet (they spread). Bake at 350 degrees for 8 minutes, then take out and top each cookie with marshmallow, cut side down. Put in oven for 2 minutes. Take spatula and flatten marshmallow after removing from oven. Frost.

-- Lois Lewis

## DATE PINWHEEL COOKIES

1 pound seeded dates  
 1 tablespoon butter  
 1/2 cup sugar  
 3/4 cup water

Cook above until dates are soft. Remove from fire, add 1 cup finely chopped nut meats - set out to cool.

Combine: 1 cup white sugar  
 1 cup brown sugar  
 1 cup shortening  
 1 teaspoon salt  
 3 eggs  
 1 teaspoon vanilla  
 1 teaspoon soda  
 1 teaspoon baking powder

Add 4 1/3 cups flour or enough to make a stiff dough. Roll out flat and spread with date mixture. Roll up like cinnamon rolls. Let stand in refrigerator overnight. Cut off and bake 350 degrees, 10-12 minutes.

-- Lois Lewis

## SNOW BALLS

Mix together: 1 cup butter  
 1/2 cup sifted powdered sugar  
 1 teaspoon vanilla

Stir in: 2 1/4 cups sifted flour  
 1/4 teaspoon salt

Chill dough, then roll in small balls. Place on ungreased cookie sheet. Bake until set, but not brown. While still warm, roll in powdered sugar. Bake in hot oven 400 degrees for 10-12 minutes.

-- Lois Lewis

COCONUT SQUARES

First Part - 1/2 cup brown sugar  
1/2 cup butter  
1 cup flour

Melt butter, add brown sugar, then flour. Pat into ungreased 9 x 12 pan. Bake about 10 minutes in 325 degree oven.

Second Part - 2 eggs  
1 cup brown sugar  
1 cup coconut  
1 teaspoon vanilla  
2 tablespoons flour  
1/4 teaspoon baking powder  
1/4 teaspoon salt  
1 cup nuts

Beat eggs, add sugar (beat), then add dry ingredients - then, add coconut, vanilla, and nuts. Put on top of first mixture. Bake 25 minutes in 325 degree oven. Cut in squares.

-- Janet Peters

COCONUT SQUARES

First Part - 1 1/2 cup brown sugar  
1 1/2 cup butter  
1 cup flour

Melt butter, add brown sugar, then flour, stir and  
press into pan. Bake about 10 minutes in 350  
degree oven.

Second Part - 2 eggs  
1 cup brown sugar  
1/2 cup coconut  
1 teaspoon vanilla  
1/2 teaspoon salt  
1/2 cup flour  
1/2 cup coconut  
1/2 cup flour

Beat eggs, add sugar, then vanilla and salt. Stir in  
flour, coconut and sugar. Press into pan. Bake about 10  
minutes in 350 degree oven.

-- Large Recipe

LETTUCE

Washed and sliced lettuce  
Dressed with dressing  
Served with croutons

Letting stand in the cold water  
for 10 minutes. Drain and  
toss with dressing.

Small Recipe





## KATHLEEN BRUNIA'S DATE NUT BREAD

1 1/2 cups dates (cut up)  
 1 1/2 cups boiling water  
 1 1/2 cups sugar  
 1 teaspoon salt  
 2 tablespoons shortening  
 1 egg  
 2 3/4 cups flour  
 1 teaspoon soda  
 1 teaspoon cream of tartar  
 1 cup nuts (black or English walnuts)  
 1 teaspoon vanilla

Put dates, sugar, salt, and shortening in deep bowl. Pour boiling water over mixture. Let stand until cool. Add flour, soda, cream of tartar, and beaten egg, nuts, and vanilla.

Bake in greased, large, loaf pan at 350 degrees until nice and brown, about 1 hour.

-- Kathleen Brunia

## BANANA NUT BREAD

Cream: 1 cup sugar  
 1/2 cup shortening

Add in following order:

2 eggs  
 1/2 cup milk  
 2 cups sifted flour  
 1 teaspoon soda  
 3 mashed bananas  
 1 cup black walnuts

Bake 325 degrees - 1 hour.

-- Carolyn Espegren

## BREADS

### DATE BREAD

Pour over 1 package (1 cup) dates:  
2 cups boiling water  
2 teaspoons baking soda

Soak 1/2 to 1 hour

Cream well: 2 cups white sugar  
2 tablespoons butter  
2 eggs

Add: 4 cups sifted flour  
1 teaspoon salt

Add date liquid and flour mixture, alternated.

Add: 2 teaspoon vanilla  
1 cup nut meats

Put in greased number 2 cans in cold oven at 275 degrees for 1 1/2 hours. 6 cans.

-- Bernice Andersen

### BANANA BREAD

1/2 cup butter or oleo  
1 cup sugar  
2 eggs  
1/4 cup nut meats  
3 bananas, crushed  
2 cups bread flour  
1 teaspoon soda

Cream butter and sugar, add beaten eggs, then flour and soda (mixed). Crush bananas to a paste and mix in, add nuts. Bake in loaf bread pan 350 degrees for 45 minutes (may need longer).

-- Ida Jones

## BANANA NUT BREAD

3/4 cup sugar  
1/3 cup soft shortening  
2 eggs  
2 tablespoons orange juice  
1 tablespoon lemon juice  
1 cup mashed bananas  
2 cups sifted flour  
3 1/2 teaspoon baking powder  
3/4 teaspoon salt  
1/2 cup nuts - chopped

Cream shortening and sugar. Add eggs. Beat until fluffy. Blend juices and bananas. Sift dry ingredients and add to banana mixture, stirring just until blended. Fold in nuts. Grease pan 9 x 5 x 2. Let stand for 20 minutes after pouring into pan. Bake 1 hour at 325 degrees until toothpick is clean. Remove from pan and cool.

-- Mrs. Charles Pierce

## BREADS

### ICE BOX ROLLS

Mix and let cool to lukewarm:

- 1 cup sugar
- 3 teaspoons salt
- 2 cups hot water
- 4 rounded tablespoons shortening

Dissolve: 2 cakes yeast in 1/2 cup lukewarm water

Add to yeast: 2 well beaten eggs

Then add to first mixture

Add and beat hard: 4 cups sifted flour

Then: 4 more cups flour

Cover with wax paper and lid. Put in ice box over night. Then shape in any desired shape of rolls. Let rise 3 to 4 hours in warm room. Bake 425 degrees in oven 12 to 15 minutes or till done.

-- Rose Dougherty

### EASIEST BANANA BREAD

- 2 cups Bisquick
- 1 cup sugar
- 2 eggs
- 1 cup mashed ripe bananas
- 1/3 cup salad oil
- Nuts, if desired

Put all ingredients together and mix at medium speed for about two minutes or until well blended. Put in 5 x 13 inch loaf pan. Bake at 350 degrees for 40-45 minutes or until done tested with a toothpick.

-- Mrs. Robert McCaughtry





## SOUR CREAM VELVET FROSTING

1 six-ounce package semi-sweet chocolate pieces  
 1/4 cup butter or margarine  
 1/2 cup dairy sour cream  
 1 teaspoon vanilla  
 1/4 teaspoon salt  
 2 1/2 to 2 3/4 cups sifted confectioners' sugar

Melt chocolate pieces and butter over hot water; remove from hot water and blend in sour cream, vanilla and salt. Gradually beat in enough confectioners' sugar to make a frosting or spreading consistency. Makes enough frosting for top and sides of two 9-inch layers or a 10-inch tube cake.

-- Mrs. Carl Watkins

## BROILED-ON TOPPING

Mix together the following:

1 stick soft margarine or butter  
 3/4 cup brown sugar  
 2 cups coconut  
 1 cup chopped nuts  
 1/4 cup cream  
 1 teaspoon vanilla

Spread on top of warm cake. Put cake back in oven for just a few minutes to brown frosting. Watch very carefully or frosting will burn.

-- Mrs. Ross Robinson

## CAKE FROSTINGS

### FUDGE FROSTING

1 stick oleo  
8 tablespoons milk  
Salt  
2 tablespoons cocoa  
2 cups sugar  
Vanilla

Bring to rolling boil for 3 minutes. Beat until creamy.

-- Mrs. John Brock

### CHOCOLATE FROSTING

1 cup powdered sugar  
4 rounded tablespoons cocoa  
3 tablespoons hot milk  
1/2 teaspoon vanilla  
Nuts (if desired)

Mix dry ingredients and slowly add milk until well blended. Add vanilla. No cooking necessary.

-- Lenore Hines





## MOIST DEVIL'S FOOD CAKE

Sift together: 2 1/2 cups sifted flour  
 1/4 teaspoon salt  
 2 1/2 teaspoon soda  
 1/2 cup cocoa

Put into large bowl of Mixmaster:

2/3 cup shortening

2 cups sugar

2 eggs

1 teaspoon vanilla

Beat on No. 8 speed 1 1/2 minutes.

Add: 1 cup sour milk, alternated with sifted flour mixture. (4 parts flour - 3 parts milk)

Beat only enough to blend well - about 2 1/2 minutes.

Add: 1 cup boiling water - stir in by hand

Bake: 350 degrees, 45-55 minutes - 9 x 13 pan.

-- Mrs. Warren F. Weeks

## LEMON CAKE

Mix and cool: 1 package Lemon Jello  
 1 cup hot water

Add and mix: 1 package white cake mix (or any lemon cake mix such as Lemon Flake)  
 3/4 cup salad oil  
 4 eggs

Bake for 35 minutes.

Mix: 1 1/2 cups powdered sugar  
 1/2 cup lemon juice

Pour over hot cake after piercing with a fork. This is a large cake.

-- Mrs. Harold Webley

## CAKES

### CHOCOLATE CHIP DATE CAKE

1 cup chopped dates  
1 1/2 cups boiling water  
1 teaspoon soda

Pour water over dates. Add soda. Let cool.

Cream together: 1/2 cup shortening  
1 cup sugar  
2 eggs, beaten

Add date mixture to cream mixture.

Sift together: 1 1/4 cup and 3 tablespoons flour  
1/4 teaspoon salt  
3/4 teaspoon soda

Combine with above and mix well.

Top with following before baking:  
1 package chocolate chips  
1/2 cup sugar  
1/2 cup chopped nut meats

Bake in oblong pan at 350 degrees for 35-40 minutes.

-- Mrs. George Hecht

### FRESH APPLE CAKE

1 3/4 cups sugar  
3/4 cup butter  
2 eggs  
3/4 cup strong coffee (2 teaspoon instant)  
1 teaspoon vanilla  
2 1/2 cups flour  
1 1/2 teaspoons soda  
3 cups diced apples

Sprinkle top with 1/2 cup brown sugar and 1/2 cup nuts.  
Bake at 350 degrees for 1 hour.

-- Mrs. Thomas McKinley

## STRAWBERRY DREAM CAKE

- 1 package white cake mix
- 1 package strawberry Jello
- 2 tablespoons flour
- 4 eggs
- 1/2 teaspoon baking powder
- 1/2 cup cold water
- 3/4 cup cooking oil
- 1/2 box (10 ounces) frozen strawberries, syrup and all

Mix cake mix, Jello, flour, and baking powder. Add egg yolks and water. Beat 2 minutes. Add thawed strawberries. Beat 1 more minute. Add oil. Beat 1 minute. Fold in beaten egg whites. Bake in two 9 x 9 greased and floured pans. 35-40 minutes at 325 degrees.

Frosting: 1/2 cup butter - Add 1 pound powdered sugar alternately with remaining 1/2 box strawberries and syrup. Beat after each addition. If too thick, thin with milk. (Freezes well.)

-- Mrs. Wayne Culver

## FRESH APPLE CAKE

- 4 cups diced or grated apples
- 2 eggs
- 2 cups sugar
- 2 teaspoons cinnamon
- 1/2 cup salad oil
- 1 cup chopped nuts
- 2 cups sifted flour
- 1 teaspoon salt
- 2 teaspoons soda

Put chopped apples in a bowl and add slightly beaten eggs. Add sugar, cinnamon, oil, and nuts. Sift flour with salt and soda. Mix all together and beat well. Pour in a greased 9 x 13 pan. Bake 45 minutes at 350 degrees. Top with whipped cream or ice cream.

-- Mrs. Duane Essex

## GOLDEN FRUIT CAKE

1 cup dried apricots  
 1 cup dark raisins  
 1 cup candied cherries, halved  
 1 cup chopped candied orange peel  
 1/2 cup chopped candied lemon peel  
 2 cups dates  
 1 cup slivered blanched almonds  
 2 cups coarsely chopped pecans  
 1 1/4 cups shortening  
 1 1/2 cups honey  
 2 teaspoons vanilla  
 6 eggs  
 2 1/2 cups sifted flour  
 1 1/4 teaspoon salt  
 1 teaspoon baking powder  
 1 teaspoon cinnamon  
 1/2 teaspoon nutmeg  
 1/2 teaspoon cloves  
 1/2 cup fruit juice

Cut apricots in thin slices; cover with boiling water; let stand 20 minutes; drain. Combine with other fruits, peels, and nuts. Cream shortening, honey, and vanilla together thoroughly; beat in eggs. Sift flour with baking powder, salt, and spices. Add to creamed mixture, alternating with fruit juice. Mix until smooth. Add fruit mixture, blending well. Turn into greased pans lined with brown paper that have also been greased. Bake in two 10 x 4 x 3 inch fruit-cake pans and one 5 x 3 x 2 inch pan. Bake in slow oven (275 degrees) 2 1/4 hours. Place shallow pan of hot water on bottom of oven. Cool and remove from pan. Wrap in fruit-juice soaked cloth and foil and store in refrigerator for several weeks before cutting.

-- Mrs. Duane Essex

## OATMEAL CAKE

1 cup oatmeal cooked in 1 1/2 cups water. Set aside to cool.

Mix together: 1 cup white sugar  
 1 cup brown sugar  
 1/2 cup shortening or oil  
 1 teaspoon cinnamon  
 1 teaspoon soda  
 1/2 teaspoon salt  
 1 1/3 cups flour  
 2 eggs

Add oatmeal and bake in 8 x 15 pan, 35-40 minutes at 350 degrees.

Topping for Cake:

Melt 1 stick oleo in heavy pan.

Then add: 1 cup brown sugar  
 1 cup coconut  
 1/2 cup nut meats  
 1/4 cup milk or cream

Stir constantly until melted and spread over hot cake. Place in broiler until it bubbles up. Watch closely!

-- Bernice Anderson

## RASPBERRY CAKE

1 package white cake mix  
 1 package raspberry Jello  
 4 eggs  
 2/3 cup salad oil  
 1 ten-ounce package red raspberries  
 2 teaspoons raspberry flavoring (optional)

Combine all above ingredients in a large mixing bowl - thawed raspberries, juice, and all. Mix well. Spread in greased 9 x 13 pan and bake in a 325 degree oven for 50 minutes. Top with whipped cream when ready to serve.

-- Mrs. Lynn Hopkins

## CAKES

### EGGLESS, MILKLESS, BUTTERLESS CAKE

Cook 15 minutes: 1 pound raisins  
2 cups boiling water

Mix: 2 cups sugar  
1/2 cup lard  
1/2 teaspoon salt  
1 tablespoon soda

Sift: 1 teaspoon cinnamon  
1 teaspoon nutmeg  
4 cups flour

Alternate 1 cup cold water and the flour to the other mixture. Add the cooked raisins at the same time also. Bake in 350 degree oven for about 45 minutes or until tester comes out free of mixture. This makes a very large cake.

-- Mrs. Claude Pittman

### PINEAPPLE UPSIDE-DOWN CAKE

Beat: 2 eggs until lemon color (5 minutes)

Gradually add: 2/3 cup sugar

Beat all at once: 6 tablespoons pineapple juice  
1 teaspoon vanilla

Sift together and beat all at once:

1 cup sifted flour  
1/3 teaspoon baking powder  
1/4 teaspoon salt

Topping: 2 tablespoons butter  
1/2 cup brown sugar  
Pineapple slices  
Maraschino cherries

(SPREAD TOPPING MIXTURE ON BOTTOM OF PAN. POUR CAKE MIXTURE OVER THE TOPPING MIXTURE. AND BAKE.)

Bake: 350 degrees - 45 minutes

-- Mrs. Warren F. Weeks

## LEMON VELVET CAKE

Combine in bowl:

- 1 box lemon velvet cake mix
- 1 box lemon instant pudding
- 4 eggs
- 3/4 cup cold water
- 3/4 cup corn oil
- Pinch of salt

Mix together for 8 - 10 minutes at medium speed on mixer. Bake in large greased cake pan at 350 degrees for 45 minutes. While still hot, poke holes in cake with meat fork. Pour glaze over hot cake. Allow to run into holes. Sprinkle with powdered sugar if desired.

- Glaze: 2 cups powdered sugar  
2 tablespoons oil  
1/3 cup orange juice

-- Mrs. Jack Buckley

## PEACH CUSTARD CAKE

- 1 1/2 cups flour
  - 1/2 teaspoon salt
  - 1/2 cup butter
  - No. 2 can peaches (approximately 1 1/2 - 2 cups)
- Mix. Press in 9 x 9 pan. sides and bottom. Add drained fruit, 1/2 cup sugar and cinnamon. Bake 20 minutes - 350 degrees.

- 1/2 cup juice
- 1 egg
- 1 cup Pet milk

Mix. Pour over above. Bake 30 minutes.

-- Mrs. R. B. Tucker

LEMON GLAZE

- 1 package yellow cake mix
- 1 package lemon Jello dissolved in 3/4 cup boiling water - cool
- 2/3 cup Wesson oil
- 2 tablespoons lemon extract
- 4 eggs

Beat mixture 4 or 5 minutes.

Bake 350 degrees in angel food cake pan or four small bread pans, 40 minutes.

GLAZE:

- 3 tablespoons lemon juice
- 1 1/2 cups sifted powdered sugar

Pour on hot cake.

This cake remains moist for an indefinite time when wrapped in foil and refrigerated. In loaf size is dandy to have on hand for coffee guests.

-- Mrs. L. W. Rissman

## WACKY CAKE

- 1 1/2 cups flour
- 1 cup sugar
- 1 teaspoon soda
- 1/4 teaspoon salt
- 3 tablespoons cocoa

Sift together dry ingredients. Make three holes. Put 1 tablespoon vinegar in one hole. 1 teaspoon vanilla in one hole. 5 tablespoons melted oleo in one hole. Pour 1 cup cold water overall and stir. Pour in 8 x 8 pan. Bake 25 minutes at 350 degrees.

-- Nancy Bailie

## CHOCOLATE CHIP CAKE

- 1 cup chopped dates
- 1 cup hot water
- 1 cup butter (part margarine)
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1/2 cup chocolate chips
- 1 3/4 cups flour
- 1 teaspoon soda
- 1 tablespoon cocoa
- 1/2 cup MORE chocolate chips
- 1/2 cup chopped nuts

Cover dates with hot water. In another bowl cream butter and sugar and beat in eggs and vanilla. Add to dates. Stir in 1/2 cup chocolate chips. Sift dry ingredients and mix in well. Pour into oiled and floured 9 x 13-inch pan and sprinkle with another 1/2 cup chocolate chips and 1/2 cup chopped nuts. Bake at 350 degrees for 40 minutes. This is good hot from the oven or, because of the dates that keep it moist, it's good days later. It comes from the oven already frosted.

-- Annette A. Cornelius

## CAKES

### OATMEAL CAKE

- 1 1/2 cups boiling water
- 1 cup quick oatmeal, uncooked
- 1/2 cup oleo
- 2 eggs
- 1 cup brown sugar
- 1 cup white sugar
- 1 1/3 cups flour
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt

Put oatmeal and oleo in mixing bowl. Pour boiling water over them. Cover and let stand 20 minutes. Add 2 eggs and beat well. Add remaining ingredients. Pour batter in greased pan (9 1/2 x 13). Bake 350 degrees for 35 minutes. Cool slightly and spread with topping.

#### BROILED ON TOPPING:

- Mix together:
- 6 tablespoons soft oleo
  - 1/2 cup brown sugar
  - 1 cup coconut
  - 1 cup chopped nuts
  - 1/4 cup cream
  - 1/2 teaspoon vanilla

Spread on warm cake and place under broiler to brown. Watch carefully as this burns easily.

-- Norma Snodgrass

## FRUIT COCKTAIL CAKE

- 1 cup sugar
- 1 cup flour
- 1 beaten egg
- 1 teaspoon soda
- 1/4 teaspoon salt
- 2 cups fruit cocktail (drained No. 303 can)

Stir and sprinkle with brown sugar and nuts. Bake one hour at 350 degrees.

-- Pat Gislain

## APPLE DELITE

- 3/4 cup sugar
- 1 well beaten egg
- 1/2 cup flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1/2 cup chopped nuts
- 1 cup chopped apple

Mix ingredients in order given. Pour into 8-inch square or round greased pan. Bake 35 to 40 minutes at 350 degrees.

-- Jean Hibbs

## CAKES

### RAW APPLE CAKE

Cream: 2 cups sugar  
1/2 cup shortening

Sift and add: 2 cups flour  
1 teaspoon soda  
1/2 teaspoon nutmeg  
1 teaspoon cinnamon  
1 teaspoon salt

Add: 4 cups chopped raw apples  
1/2 cup nuts

Spread in 8 x 13 or two 8-inch pans. Bake at 350 degrees 50 or 60 minutes.

#### Topping:

Mix: 1/2 cup firmly packed brown sugar  
2 tablespoons flour  
1/4 cup melted butter  
2 tablespoons water  
1/2 cup nuts

Spread carefully, a small amount at a time, over hot cake. Return to oven and bake 5 minutes.

-- Jerry Lasswell

## RED DEVIL'S FOOD CAKE

Mix: 1 cup salad dressing (Miracle Whip)  
 1 cup cold water  
 1 cup sugar

Sift together: 2 cups flour  
 2 teaspoons soda  
 Pinch of salt  
 7 tablespoons cocoa

Add dry ingredients to dressing mixture. Add 1 teaspoon vanilla. Beat well. Bake 350 degrees 30-35 minutes in an 8-10 loaf pan.

-- Bernice Andersen

## CHEESE CAKE

18 graham crackers, crushed  
 1/4 pound melted butter

Combine above. line pie plate, save some for topping. Put in freezer while preparing filling.

Cream: 9 ounce package cream cheese  
 1 teaspoon vanilla  
 3/4 cup sugar  
 2 egg yolks

Whip whites and fold into creamed mixture. Pour into pie shell and bake 25 minutes at 325 degrees. Let cool. Mix 1/2 pint sour cream and 4 tablespoons sugar and pour over cheese cake. Top with remaining crumbs and bake 325 degrees for 5 minutes to set sour cream. Chill several hours before serving.

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## CAKES

### OATMEAL CAKE

- 1 1/2 cups boiling water
- 1 cup quick-cooking oatmeal, uncooked
- 1 stick margarine
- 2 eggs
- 1 cup brown sugar
- 1 cup white sugar
- 1 1/3 cups sifted flour
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt

#### Broiled-On Topping (IN CAKE FROSTING SECTION)

1. Put oatmeal and margarine in mixing bowl. Pour boiling water over them. Cover and let stand 20 minutes.
2. Then add eggs and beat well. (Sift together flour, spices, and salt). Add the remaining ingredients and beat together thoroughly.
3. Pour batter into a greased and floured 9 1/2 x 13 inch pan. Bake at 350 degrees for 35 minutes. Let cool slightly, then spread with topping.

-- Mrs. Ross Robinson

### RAW APPLE CAKE

- Cream: 1 cup sugar
  - 1/4 cup butter
  - Add: 1 egg
  - Sift together and add to above mixture:
    - 1 cup flour
    - 1 teaspoon cinnamon
    - 1/4 teaspoon nutmeg
    - 1 teaspoon soda
    - 1/2 teaspoon salt
  - Add: 2 cups diced raw apples (peeled)
  - 1/2 cup nutmeats (or less)
- Bake in 9 x 9 dish - 325 degrees - 45 minutes.

-- Mrs. Warren F. Weeks

## LEMON SUGAR CAKE

1 package yellow cake mix  
1 package lemon gelatin dessert  
4 eggs  
3/4 cup water  
3/4 cup oil  
1/2 cup lemon juice (fresh is better)  
2 cups confectionery sugar

Mix the dry gelatin dessert with cake mix. Beat eggs and water together, add oil, and stir mixture into cake mix. Follow package directions for mixing cake. Bake in greased pan at 350 degrees for 30 minutes (or as directed). Let cake stand in pan for 20 minutes after baking. Then use a fork to pierce holes all over the cake. Over the surface spoon the mixture of lemon juice and sugar. The cake soaks it up and needs no frosting or even topping. However, a dab of whipped cream on each portion might be acceptable. 9 x 12 pan.

-- Mrs. Thomas W. Turner

## CAKES

### WHIPPED CREAM CAKE

- 1 1/2 cups sugar
- 1/4 teaspoon salt
- 3 egg whites
- 1 cup cream whipped stiff
- 1/2 cup cold water
- 2 cups cake flour
- 3 teaspoons baking powder
- 1 1/2 teaspoon vanilla

Sift cake flour and measure. Add baking powder and salt, add vanilla to water. Mix the sugar and cream. Add flour and water alternately. Have the baking powder sifted twice with the flour. Start by adding flour before the water. Bake in a moderate oven 25 to 30 minutes.

#### Filling:

- 3 egg yolks
- 1 cup sugar
- Juice of 1/2 lemon
- 1 1/2 tablespoons butter
- 1 rounding tablespoon flour
- Small can pineapple

Cook until thick in double boiler or on low heat. Cool and spread between layers.

#### Frosting:

Use mashed bananas, 2 tablespoons butter, and powdered sugar, and vanilla. 1 large banana makes a lot of frosting.

-- Mrs. Harry J. Marlow





## BUTTERSCOTCH

1 cup sugar  
 1 cup corn syrup  
 1 cup butter (can use half margarine)  
 Pinch of salt

Boil to 290 degrees (hard crack). Add vanilla (to taste).

Generously butter pan or dish. Square (small) candy with buttered knife. Separate or break into pieces.

-- Mrs. Charles D. Sandle

## PEANUT BRITTLE

2 cups sugar  
 1 cup white syrup  
 1 pound raw peanuts

Cook sugar and syrup and stir in peanuts. Cook to hard crack stage. Take off stove, add 2 level teaspoons soda and stir quickly and pour on cookie sheet.

-- Mrs. Charles McLaughlin

## SUGARED WALNUTS

2 cups brown sugar  
 1 cup granulated sugar  
 1 cup sour cream

Cook to soft ball stage. Add 1 teaspoon vanilla. Beat until cool. Add 5 cups nuts and stir until coated. Separate and put on waxed paper.

--

## CANDY

### FUDGE

4 cups sugar  
1/4 pound oleo  
1 can evaporated milk

Cook 235 degrees or 7 minutes.

2 packages chocolate chips  
1 jar marshmallow cream

Makes 4 pounds.

-- Candy Idso

### PEANUT BUTTER FUDGE

2 cups white sugar  
1/4 cup white Karo  
3/4 cup milk  
Pinch cream of tartar  
Dash salt  
1 teaspoon vanilla  
2 tablespoons peanut butter  
Nuts

Combine sugar, Karo, milk, cream of tartar, salt, and cook over low heat until mixture forms a ball when dropped into ice water. Let cool. Add vanilla and peanut butter and beat until thick. Add nuts and pour into buttered dish.

-- Mrs. Larry Shaw

## ENGLISH TOFFEE

2 cups sugar  
 1 1/2 cups butter (or less)  
 1/2 cup water  
 1/4 cup white corn syrup  
 1 cup pecans  
 4 ounces sweet chocolate

Boil sugar, butter, water, and syrup rapidly until it starts to change color. Lower flame and stir constantly until syrup reaches 310 degrees or until it forms hard ball and becomes the color of medium brown sugar. Add nuts and cook about half a minute. Pour in greased pan and when partly cool, cover with shaved chocolate.

-- Edna Richardson

## EASY PRALINES

Mix in heavy saucepan until smooth:  
 1 package Butterscotch pudding  
 1/2 cup brown sugar  
 1 cup sugar  
 1/2 cup evaporated milk  
 1 tablespoon butter

Cook, and stir over low heat until sugar dissolves. Add 1 1/2 cup pecan halves. Boil slowly, stirring until soft ball stage. Remove from heat. Beat until candy begins to thicken. Drop quickly from spoon onto wax paper or oiled muffin tins. Let stand until firm. Makes 15-24 pralines.

-- Betty Atwater

## BUTTERMILK PRALINES

Mix together in large pan -  
 2 cups white sugar  
 1 cup buttermilk  
 1 teaspoon soda  
 Pinch of salt

Cook for 5 minutes, stirring frequently. Add 2 table-  
 spoons butter and 2 cups pecan halves. Cook till forms  
 soft ball in cold water (about 10 minutes). Remove  
 from heat and stir until consistency to form in patties.  
 Drop from spoon on waxed paper.

-- Norvella Kelly

## BAKED FUDGE

2 squares chocolate  
 1/4 cup milk  
 2 eggs  
 1 cup sugar  
 1/3 cup butter or margarine  
 1/2 cup sifted flour  
 1/2 teaspoon salt  
 1 teaspoon vanilla  
 1/2 cup chopped walnuts

Cut chocolate into pieces. Add milk and heat slowly in  
 small pan until smooth paste is formed.

Combine eggs and sugar in large bowl of mixer and mix  
 until light. Add cooled chocolate paste, butter  
 (melted), and remaining ingredients. Beat well. Turn  
 into greased 9-inch square baking pan. Bake at 325 de-  
 grees about 45 minutes. Cut in squares and dip in  
 powdered sugar.

## PEANUT BRITTLE CANDY

2 cups sugar  
1 cup white syrup  
1/2 cup water  
1 teaspoon butter  
1/2 teaspoon vanilla

Mix and boil to hard boil stage, then put in 2 cups raw peanuts. Stir. Boil until it turns light brown, then add 2 teaspoons soda. Cook in large pan. Grease 3 big cookie sheets, pour on sheets and pull to edge of pan with spoon.

-- Lois Lewis

FRUIT SWEETENED

1/2 cup water  
 1 cup white sugar  
 2 cups sugar  
 1 teaspoon butter  
 1/2 teaspoon vanilla  
 1/2 cup water  
 1 cup white sugar  
 2 cups sugar  
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 1/2 teaspoon vanilla

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 1 cup white sugar  
 2 cups sugar  
 1 teaspoon butter  
 1/2 teaspoon vanilla





## HEATH COFFEE CAKE

2 cups flour  
 1 cup brown sugar  
 1/2 cup white sugar

Mix together and reserve 1/2 cup.

Cut 1 stick oleo into dry ingredients.

Add: 1 teaspoon soda  
 1/2 teaspoon salt  
 1 cup sour milk or buttermilk  
 1 egg  
 1 teaspoon vanilla

Place batter in 9 x 13 pan and top with:

4 Heath bars, crushed  
 1/2 cup nuts, chopped  
 1/2 cup first mixture

Bake 30 minutes at 350 degrees.

-- Mrs. Doris Brock

## DILLY BREAD

1 cup cottage cheese (small curd)  
 1 package yeast dissolved in 1/4 cup warm water  
 2 tablespoons sugar  
 1 tablespoon butter  
 1 package instant onion or 1 tablespoon  
 2 teaspoons dill seed  
 1 teaspoon salt  
 1/4 teaspoon soda  
 1 unbeaten egg  
 2 1-4 to 2 1/2 cups flour

Combine all ingredients. Let rise in a greased oven-proof bowl. Bake in moderate oven at 350 degrees for 45 minutes.

-- Dick Bogardus

## COFFEE CAKES

### NO-KNEAD CINNAMON ROLLS

- 1 cake yeast
- 1 teaspoon sugar
- 1/2 cup warm water
- 3 eggs, beaten
- 1/2 cup melted shortening
- 1/2 cup more sugar
- 1 cup milk
- 4 1/2 cups flour
- 1 teaspoon salt

Dissolve yeast and the 1 teaspoon sugar in the warm water. Add remaining ingredients, mix well and let stand (covered) in refrigerator at least 6 hours. (This dough will keep in refrigerator for days.)

About 2 hours before baking time, roll dough to 3/4 inch thickness, spread with soft butter and sprinkle with sugar and cinnamon. Roll as for a jelly roll and cut in 1-inch slices. Place in well oiled tins, let rise until double in bulk and bake at 400 degrees for 10-12 minutes. Drizzle with powdered sugar icing.

-- Kathleen Brunia

## SWEET PETALS

Soften - 1 packet dry yeast (or 1 cake compressed yeast)  
in 1/4 cup warm water.

Combine in large mixing bowl -  
3/4 cup hot scalded milk  
3 tablespoons shortening  
2 tablespoons sugar  
1 1/2 teaspoons salt

Stir to melt shortening. Cook to lukewarm.

Stir in - the softened yeast.

Add gradually - 2 1/2 to 3 cups sifted flour to form  
stiff dough.

Knead - on floured surface until smooth and satiny, 3  
to 5 minutes. Place in greased bowl and cover.

Let rise - in warm place (85 to 90 degrees) until light  
and doubled in size, about 1 hour.

Place - a 15-inch sheet of aluminum foil on baking  
sheet. (I use round pizza pan.) Grease.

Pinch off - small piece of dough, enough to roll into  
a 6-inch strip, 1/2-inch thick. Dip in  
melted butter (1/2 cup in all), then in  
Cinnamon-Sugar Topping.

Wind - into a flat coil in center of pan. Continue  
making strips, placing them close together to  
make a round flat coffee cake. Cover.

Let rise - in warm place until light and doubled in  
size, 45 to 60 minutes.

Bake - at 350 degrees for 25 to 30 minutes. Cool  
slightly. Drizzle with a glaze of 1/2 cup con-  
fectioners' sugar and 1 to 2 teaspoons milk.

## CINNAMON-SUGAR TOPPING:

Combine - 3/4 cup sugar  
1/4 cup firmly packed brown sugar  
2 teaspoon cinnamon  
3/4 cup chopped nuts

-- Clara Landwehr

## COFFEE CAKES

### SOUR CREAM COFFEE CAKE

1/2 cup butter  
1 cup sugar  
2 eggs  
2 cups flour  
1/2 pint sour cream  
2 teaspoons baking powder  
1 teaspoon soda  
1/4 teaspoon salt

Blend shortening, sugar, and eggs. Add sour cream alternately with flour which has been sifted with other dry ingredients.

Make streusel mixture: 1/2 cup sugar  
1/2 cup chopped nuts  
3 teaspoons cinnamon

Grease and flour angel food pan. Put 1/4 cup of streusel mix in bottom of pan and add 1/3 of batter. Mix with knife as for a marble cake. Layer streusel and batter, ending with streusel on top, mixing each layer lightly.

Bake: 55-60 minutes at 350 degrees. Serve warm.

NOTE: This cake can be frozen after baking, and reheated at a low temperature prior to being served.

-- Mrs. Adrian D. Baer

## APPLE COFFEE CAKE

2 cups flour  
 2 teaspoons baking powder  
 3 1/2 tablespoons margarine  
 1 cup sugar  
 1 egg

Cut together with pastry blender. Press in greased 13 x 9 inch pan.

Cover with a layer of peeled, sliced apples (3 or 5).

Top with a mixture of: 4 tablespoons margarine  
 2/3 cup sugar  
 1 teaspoon cinnamon

Bake 40 minutes at 350 degrees.

-- Wilma Hagan

COFFEE CAKE  
 (Angel Food Pan)

Cream: 1 cup shortening (butter or oleo)  
 2 cups sugar

Add one at a time: 4 eggs

Mix and add: 3 cups flour  
 1/2 teaspoon salt  
 2 teaspoons baking powder

Add: 1 cup milk  
 1 teaspoon vanilla

Pour 1/3 batter into angel food pan.

Mix: 3-4 tablespoons sugar  
 2-3 tablespoons cinnamon

Sprinkle on above, add remaining batter and then swirl around. Bake 1 hour at 350 degrees.

-- Shirley A. Blenderman







## DESSERT

1 can Borden's Condensed Milk  
1 quart boiling water

Put can in water and boil for 3 hours. Remove and chill. Serve with whipped cream. 4 servings.

-- Kit Smith

## CHOCOLATE BAR ICE CREAM DESSERT

10 almond chocolate bars  
1 cup margarine  
6 egg yolks, beaten  
1 cup powdered sugar  
1 cup nuts  
6 stiffly beaten egg whites  
5 cups vanilla wafers, crushed  
1/2 gallon ice cream

Gently melt chocolate bars and margarine. Combine with beaten egg yolks and cook a few minutes. Add sugar and nuts. Let cool. When cool, fold in beaten egg whites.

Line a 17 x 11 x 2 pan with wafer crumbs to make 1/4 to 1/2 inch thick (about 4 cups). Cover with ice cream. Pour cooled chocolate mixture over ice cream. Cut through several places to mix. Sprinkle top with 1 cup vanilla wafer crumbs. Freeze. Serves 24 and will keep a long time.

-- Clara Hammer

## DESSERTS

### FRUIT SURPRISE

Sift: 1 cup flour  
1 cup sugar  
1/2 teaspoon soda  
1/4 teaspoon salt

Add: 1 egg  
1 1/2 cup fruit cocktail (undrained)

Put in greased square cake pan.

Add on top: 1 cup brown sugar  
1/2 cup nuts

Bake 300 degrees for 1 hour.

-- Bernice Andersen

### MACAROON SHERBET DESSERT

Whip: 1 pint whipping cream  
Add: 3 tablespoons sugar  
1 teaspoon vanilla  
18 coconut macaroons, crumbled  
1 cup chopped nuts

Line large size pyrex baking dish using 1/2 the above mixture. On top, spoon alternately and spread lightly:

1 pint lime sherbet  
1 pint raspberry sherbet  
1 pint orange sherbet

(or any combination of flavors works okay)

Cover with remaining macaroon mixture and freeze until serving time.

-- Betty Frampton

## PINEAPPLE NUT PUFFS

1 cup crushed pineapple  
1/2 pound miniature marshmallows

Combine and let stand several hours. Add 1 cup whipped cream. Let stand overnight. Shape into balls and roll in finely chopped peanuts (salted). Serves 4 to 6.

-- Mrs. Charles R. Jackson

## CHOCOLATE ICE BOX DESSERT

1/2 cup butter  
2 cups powdered sugar, and then sift

Add: 3 egg yolks, slightly beaten  
1/2 teaspoon salt  
1/2 teaspoon vanilla

Add 2 squares of melted chocolate. Fold in 3 egg whites, beaten stiff. Butter big cake pan and sprinkle lightly with crushed vanilla wafers. Pour in chocolate mixture and chill in freezer 2 hours or more.

Remove and cover with 1 quart of vanilla ice cream. Top with 1 pint peppermint ice cream. Sprinkle top with few crushed vanilla wafer crumbs. Freeze overnight. Serves 15.

-- Bernice Andersen

## DESSERTS

### LIME JELLO WITH ICE CREAM

1 package lime Jello  
2/3 cup pineapple juice

Add enough water to pineapple juice to make 1 1/4 cup liquid. Bring to a boil and then pour over Jello and dissolve. Add 1 pint vanilla ice cream. After it melts, add: 1 cup crushed drained pineapple  
1 cup chopped pecans  
1 cup diced celery

-- Carolyn Espegren

### STRAWBERRY DESSERT

2 cups vanilla wafer crumbs  
1/2 cup butter or margarine  
1 cup powdered sugar  
1 teaspoon vanilla  
1/8 teaspoon salt  
2 eggs  
1 pint strawberries, sliced  
1/2 pint whipping cream

Line 11 x 7 glass baking dish with a little over 1/2 of the crumbs. Cream butter and gradually add sugar, vanilla, and salt. Beat until fluffy, add eggs one at a time, beating well. Spread over crumbs in dish. Arrange strawberries and smooth unsweetened cream over top. Add remaining crumbs.

-- Candy Idso

## LEMON ICE CREAM

3 tablespoons lemon juice  
 2 teaspoons lemon rind  
 1 cup sugar  
 1 pint light cream  
 2 drops yellow food coloring

Add lemon juice and rind to sugar, blending well. Slowly stir in coffee cream and add food coloring, mixing thoroughly. Place in ice-cube tray and set to fast freezing for three hours. Do not stir and it freezes smooth. Yield: 6 portions.

-- Jerry Lasswell

## BLUEBERRY DESSERT

Chill: "Thank You Brand" Blueberry pie filling.  
 Crumb: Scant 1 pound vanilla wafers.  
 Sprinkle 1/2 crumbs on bottom of 8 x 12 pyrex cake pan.

Beat till like whipped cream: 1/2 cup oleo.  
 Gradually add: 1 1/2 cup powdered sugar.  
 Beat till light and fluffy.

Add: 2 whole eggs, one at a time  
 Beat till fluffy again.  
 Spread over crumbs in pyrex pan.

Then spread on 1 can blueberry pie filling.  
 Then 1/2 pint whipped cream and top with remaining crumbs.

Chill 12 to 24 hours before serving. Keeps several days in refrigerator.

-- Joyce Grant

## DESSERTS

### FRUIT COCKTAIL DESSERT

1 cup sugar  
1 cup flour  
1 egg  
1 teaspoon soda  
Pinch of salt

Mix all together. Then stir in one No. 2 can fruit cocktail and one small can crushed pineapple. Pour this mixture into a buttered baking dish.

Takes 1/2 cup brown sugar, 1/2 cup nutmeats, sprinkle over the top. Bake about 45 minutes in a 350 degree oven.

-- Mrs. Claude Pittman

### ICE CREAM

2 eggs  
1 1/2 cans condensed milk  
1 package instant vanilla pudding  
1 1/2 cups sugar  
1 1/2 teaspoon vanilla  
1/2 gallon milk

Mix together and freeze. For one gallon freezer.

-- Mrs. C. H. McLaughlin

## PERFECT PEACH COBBLER

3 cups sliced fresh or canned peaches  
 1 tablespoon lemon juice  
 1 cup sifted all purpose flour  
 1 cup sugar  
 1/2 teaspoon salt  
 6 tablespoons butter, melted  
 1 beaten egg

Place peaches on bottom of 10 x 6 x 1 1/2 baking dish. Sprinkle with lemon juice. Sift together dry ingredients. Add egg, tossing with fork till crumbly. Sprinkle over peaches. Drizzle with butter. Bake at 375 degrees for 35 to 40 minutes. Top with ice cream. Makes 6 servings.

-- Mrs. C. H. McLaughlin

## VIENNESE TORTE

1 6-ounce semi-sweet chocolate bits  
 1/2 cup butter  
 1/4 cup water  
 4 slightly beaten yolks  
 2 tablespoons confectioners sugar  
 1 teaspoon vanilla

Heat chocolate, butter, and water. Blend well. Cool slightly. Add other ingredients. Chill for 45 minutes.

Slice a 12-ounce pound cake in 6 layers and spread chocolate mixture between layers, on top and sides.

-- Mrs. W. M. Young

## DESSERTS

### PEPPERMINT DESSERT

1 box chocolate wafers

Crush and use 1/2 on bottom of 8 x 12 pan and save rest for the top.

Melt: 1 pound marshmallows  
1 cup milk  
(in double boiler, then let cool)

Fold in: 1/2 cup crushed peppermint candy  
1 pint cream, whipped

Put in refrigerator 8 to 24 hours. Cover with rest of crumbs. Cut in squares and serve.

-- Mrs. John Brock

## LIME CHOCOLATE DESSERT

1 tall can evaporated milk  
 1 package lime Jello  
 1 3/4 cups hot water  
 1/4 cup lime juice  
 2 teaspoons lemon juice  
 1/2 cup sugar  
 2 cups chocolate wafers  
 1/3 cup melted butter  
 Walnut halves  
 Semi-sweet chocolate for topping

Chill milk in freezing compartment until ice cold. Dissolve Jello in hot water, chill until partially thick. Combine cookie crumbs and melted butter. Press into bottom of 13 x 9 1/2 x 2 pan. When gelatine is consistency of unbeaten egg white, whip until fluffy. Then stir in lime and lemon juices and sugar. Whip milk and fold into mixture. Pour over crumbs and top with shaved semi-sweet chocolate. Preferably chill overnight. Cut into serving pieces and top each square with walnut half.

-- Betty Atwater

## DESSERTS

### "EASY DESSERT"

9 x 13 pan

Crumb mixture: 22 graham cracker crumbs

1/2 cup melted butter

1/4 cup sugar

Mix and pat 1/2 mixture in pan.

Put on top: 1 pint whipping cream

1 10-ounce package small marshmallows

2 cans prepared pie filling

Cover with remaining crumbs.

-- Lois Lewis

### ANGELFOOD CHOCOLATE DESSERT

2 packages chocolate chips

2 teaspoons sugar

4 eggs

1 angelfood cake

1 pint whipping cream

1 cup chopped nuts

Melt chocolate chips in double boiler over hot (not boiling) water. Add beaten egg yolks to which you have added 1 tablespoon sugar. Cool.

Add beaten egg whites to which has been added 1 tablespoon sugar, then add whipped cream. Beat the chocolate mixture and the egg whites with electric mixer, then fold in the whipped cream.

Break cake in small chunks. Put in a layer of cake and then a layer of the chocolate mixture. Make two layers of each. Top with chopped nuts.

I use a 9 x 13 pan for full recipe and an 8- or 9-inch square pan for half the recipe.

-- Maxine Schwartz





## TUNA-NOODLE CASSEROLE

2 eggs, well beaten  
1 1/4 cup milk  
3/4 teaspoon dry mustard  
1 teaspoon grated onion  
3/4 teaspoon salt  
1/2 can cream of mushroom soup  
1 can tuna  
1 1/2 cup grated cheese  
3 cups cooked Krinkle noodles

Mix all ingredients and pour in greased baking dish.  
Bake 375 degrees - about 1 hour.

-- Joyce Grant

## QUICK TUNA-MUSHROOM CASSEROLE

2 cans tuna  
3 cups potato chips  
1 can mushroom soup

Crunch potato chips and mix thoroughly with mushroom soup and tuna. Sprinkle some crunched potato chips on top. Bake at 350 degrees for 20-25 minutes.  
Serves 4.

-- Phyllis Brunia

## FISH CASSEROLES

### SHORT TUNA PASTRIES

1 can (7-ounce) tuna  
1 tablespoon dry parsley flakes  
1 small onion, minced  
1 1/2 teaspoon Worcestershire sauce  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1/4 cup mayonnaise  
Short Pie Dough (below)  
Mushroom Sauce (below)

Short Pie Dough: 2 cups Bisquick  
1/2 cup butter or margarine  
6 tablespoons boiling water

Mushroom Sauce: 1 can (10 1/2-ounce) cream of  
mushroom soup  
1/2 cup milk  
1/2 teaspoon Worcestershire sauce  
2 tablespoons finely chopped pimento  
1 tablespoon dry parsley flakes

Blend all ingredients for mushroom sauce; heat.

Heat oven to 425 degrees (hot). Mix tuna, seasonings and mayonnaise; set aside.

Make Short Pie Dough. Divide into 8 equal parts. Flatten 4 parts into 5-inch circles on ungreased baking sheet. Top each with an equal amount of tuna mixture. Press remaining 4 parts into 5-inch circles on small squares of waxed paper. Invert paper and dough on top of filling; ease off paper. Seal edges with a fork. Cut a design on top to allow steam to escape. Bake about 15 minutes. Serve with Mushroom Sauce.

-- Mrs. James Kreissler





## PLENTY MORE IN THE KITCHEN

- 1 cup chopped onion
- 2 pounds ground beef
- 2 tablespoons oil
- 2 4-ounce cans tomato sauce
- 1 can mushroom soup
- 1 tablespoon Worcestershire sauce
- 2 teaspoons salt
- 2 teaspoons chili powder
- Dash pepper
- 1 tablespoon brown sugar
- 1 cup grated cheese
- 1 8-ounce package noodles or macaroni

Brown onions and beef in oil until meat is crumbly. Add remaining ingredients except noodles. Mix well and simmer about 10 minutes. Add cooked drained noodles or macaroni and put mixture in large casserole. Bake at 350 degrees for 50 minutes. Top with 1 can chow mein noodles for last few minutes. One 12-ounce can whole kernel corn may be added if desired.

-- Mrs. Jack Buckley

## MEAT CASSEROLES

### LASAGNA

2 tablespoons salad oil  
1/2 cup minced onion  
1 pound ground chuck  
2 cloves garlic  
1 1/2 teaspoon salt  
1/4 teaspoon black pepper  
1/4 teaspoon oregano  
3 tablespoons snipped parsley  
1 No. 2 can tomatoes (2 1/2 cups)  
1 8-ounce can tomato sauce  
1/2 cup grated Parmesan Cheese  
1/2 pound Lasagna noodles (1 1/2 inches wide)  
3/4 pound thinly sliced natural Swiss cheese  
1 pound cottage cheese

Day before or early in day: In hot oil in skillet, saute onions. Add beef, and cook until red color disappears. Slice garlic; mash with salt; add to meat, with pepper, oregano, parsley, tomatoes, tomato sauce, 2 tablespoons Parmesan. Simmer, covered, 30 minutes. Refrigerate until ready to use.

About 45 minutes before serving: Start heating oven to 350 degrees. Cook lasagna; drain; cover with cold water. Now, into 12 x 8 baking dish, put 1/3 of meat sauce; then single layer of drained noodles, placed lengthwise; layer of Swiss Cheese; layer of cottage cheese; 2 tablespoons Parmesan. Repeat, ending with remaining sauce and Parmesan. Bake 30 minutes. Makes 8 servings.

-- Joyce Heath

## BEEF BALLS STROGANOFF WITH OVEN-STEAMED RICE

- Beef Balls: 1 3/4 pound ground chuck  
 1 teaspoon salt  
 1/4 teaspoon pepper  
 4 teaspoons bottled steak sauce (A-1)  
 1/3 cup dry bread crumbs  
 1 egg  
 2 tablespoons butter or margarine
- Sauce: 2 tablespoons butter or margarine  
 1/2 pound mushrooms, sliced  
 2 tablespoons flour  
 1 teaspoon catsup  
 1 can (10 1/2-ounce) beef bouillon undiluted  
 1 package (1 5/8-ounce) dry onion soup mix  
 1 cup dairy sour cream

1. Make Beef Balls: In large bowl lightly toss ground chuck with salt, pepper steak sauce, crumbs, and the egg until well combined.
2. Using hands, gently shape the chuck mixture into 18 balls, each about 2 inches in diameter.
3. In 2 tablespoons hot butter in large skillet, brown beef balls well all over. Reduce heat; cook, gently about 10 minutes. Remove beef balls.
4. Make sauce: See ingredients. To drippings in skillet, add 2 tablespoons butter. Saute mushrooms 5 minutes, stirring. Then remove from heat. Stir in flour and catsup.
5. Gradually stir in bouillon. Add the onion soup mix; bring to boil, stirring. Then reduce heat, and simmer for 2 minutes.
6. Add beef balls; simmer gently 5 minutes, or until heated through.
7. Stir in sour cream; heat gently, over low heat. Serve over Oven-Steamed Rice (Recipe on next page). Makes 6 servings.

-- Norvella Kelly

## MEAT CASSEROLE

### OVEN-STEAMED RICE

- 1 1/2 cups raw regular white rice
- 1 1/2 teaspoons salt
- Dash of pepper
- 2 tablespoons butter or margarine
- 3 1/2 cups boiling water
- 1/4 cup sliced green onions

1. First, preheat oven to 350 degrees.
2. In 2-quart, ungreased casserole, tight fitting lid, mix rice, salt, pepper. Dot with butter.
3. Pour boiling water over rice; stir, with fork, to melt butter.
4. Bake, covered, 45 minutes (do not lift lid). Add the green onions, mix lightly. To serve, fluff up rice lightly, with fork, to mix well. Makes 6 servings.

-- Norvella Kelly

### MEAT BALL CASSEROLE

- 1 1/2 pounds ground beef
- 2 slices of dried bread
- 1 egg, well beaten
- 3/4 cup milk (or less)
- 1/2 teaspoon garlic salt
- 1/4 teaspoon pepper
- 2 tablespoons parsley flakes
- 1 can cream of mushroom soup

Mix ingredients well. (Soften bread with milk or warm water.) Form meat balls. Saute them in Crisco till slightly brown on both sides. Put in casserole and cover with warm cream of mushroom soup. Put in oven 1/2 to 3/4 hour at 350 degrees. Can be served over cooked rice or noodles. Serves 4 to 6 people.

-- Betty Balch

## CHILI

- 1 teaspoon fat
- 1 cup ground beef
- 1 can of tomatoes
- 1 teaspoon onion, chopped
- 1/2 can kidney beans
- 1/4 teaspoon salt
- 1/4 teaspoon chili powder

Brown meat. add tomatoes, kidney beans, salt, onions, and chili powder in skillet.

-- Marlene Roudebush

## LEMON BARBECUED FRANKS

- 2 tablespoons butter
- 4 frankfurters, cut diagonally
- 1 sliced onion
- 3 quartered, thin lemon slices
- 1 8-ounce can tomato sauce

Melt butter. Add franks; saute till browned. Add onion; saute till tender. Stir in lemon and tomato sauce, and simmer about 20 minutes. Serve on noodles, rice or mashed potatoes.

-- Mrs. Carl Watkins

## MEAT CASSEROLE

### LASAGNE

1 package large lasagne noodles, cooked

1 1/2 pounds hamburger (may put little sausage in)  
Brown with 2 garlic buds.

**Add:** 1 tablespoon parsley (powdered)

1 tablespoon basil

1 large can tomatoes

2 cans tomato paste

Cook 1 hour slow.

**Mix:** 1 large carton cottage cheese

1 tablespoon parsley

2 eggs, beaten

1 jar parmesan cheese

Put ingredients in layers in casserole (large cake pan).

1. Layer of noodles
2. Cottage cheese mixture
3. Meat and tomato mixture

Mazzarello cheese between layers

Sprinkle with parmesan cheese on top.

Bake 1 hour.

-- Ginger Steinbach

## CORN BEEF CASSEROLE

- 2 8-ounce package noodles
- 1 can cream of mushroom soup
- 2 tall cans evaporated milk
- 2 12-ounce cans corn beef
- 1/2 pound American cheese (cubed)
- 1 tablespoon minced onion
- 1 small jar pimentos

Mix all ingredients together. Put in buttered casserole. Top with crumbled potato chips. Bake 1 hour in 350 degree oven. This makes a big casserole.

-- Mae Humphrey

## CHILI

- 2 pounds hamburger
- 1 tablespoon chili powder
- 1 diced onion
- 1/3 package spaghetti
- 1/2 teaspoon salt

Sear in skillet at 350 degrees.

Separate kettle: 2 cans ranch style beans  
 1 quart tomato juice  
 1 quart water

Let simmer. Add meat mixture to tomato juice mixture and simmer slowly for an hour or longer.

-- Mrs. Charles Pierce

## MEAT CASSEROLE

### GRIDIRON CHICKEN

3 chicken breasts, halved  
1/4 pound mushrooms  
2 tablespoons butter  
1 big clove garlic, minced  
1 can cream of chicken soup  
1 can whole white onions, drained  
1 package frozen Italian green beans  
1/4 teaspoon poultry seasoning  
1/2 teaspoon salt  
Hot cooked rice

Brown chicken and mushrooms in butter with garlic. Add soup, onions, frozen beans, and seasonings. Cover and cook over low heat until chicken is done and beans are crisp-tender, stirring now and then (1 hour). Serve with rice. 6 servings.

Serve with a salad, brownies, and coffee.

### CHILI

1 small onion, chopped fine and browned in oil.

Add: 1 pound hamburger  
Keep stirring and brown slightly.

Add: 1 small can tomato paste and 3 cans water  
1 medium sized can red beans washed in cold water  
2 heaping teaspoons chili powder  
1 teaspoon salt and pepper

Cook slowly one hour.

-- Candy Idso

## FIVE-CAN CASSEROLE

- 1 can boned chicken (1-1 1/2 cups)
- 1 small can evaporated milk
- 1 can chicken with rice soup
- 1 can cream of mushroom soup
- 1 large can chow mein noodles

Mix together and put in greased covered casserole.  
325 degrees - 1 hour.

-- Joyce Grant

## PILAFF

- 1 pound bulk sausage
- 1 cup chopped celery
- 1/2 cup chopped onion
- 1 cup cooked rice
- 1 can mushroom soup
- 1/4 cup chopped green pepper
- 1/2 cup chopped salted peanuts
- Stuffed olives

Brown sausage until crumbly. Add celery and onion and cook 3 minutes. Pour off drippings. Add cooked rice, soup, and green pepper, and pour into a 1-quart casserole. Taste for salt. Sprinkle with chopped peanuts and top with sliced stuffed olives. (Serves 4)

-- Mrs. LeeRoy Stickfort

## MEAT CASSEROLE

### TUNA RICE CASSEROLE

1 can cream of mushroom soup (or 1 cup cream sauce)  
2 teaspoons vinegar  
2 teaspoons worcestershire sauce  
1/2 cup milk  
Green pepper, if desired  
1 can tuna  
2 cups cooked rice  
Top with buttered corn flakes (crushed)  
Bake 45 minutes 350 degree oven.

-- Mae Humphrey

### SATURDAY NIGHT SNACK

1 pound ground beef  
1/2 cup chopped onion  
2 tablespoons fat  
2 tablespoons catsup  
2 tablespoons prepared mustard  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 10- or 11-ounce can chicken gumbo soup  
1/4 to 1/2 teaspoon sugar may be added

Brown meat in hot fat, add onions and cook until golden brown. Add remaining ingredients. Simmer over low heat about 30 minutes. Serve on split or whole hamburger buns.

-- Joyce Heath

## BAR B Q HAMBURGER SANDWICHES

2 pounds ground beef, browned  
 1 green pepper (cut)  
 2 teaspoons prepared mustard  
 2 large onions (cut)  
 1 tablespoon sugar  
 1 teaspoon salt  
 2 tablespoons vinegar  
 1 bunch celery (cut)  
 1 bottle (14-ounce) catsup

Combine all ingredients. Simmer 1 1/2 hours. Serve on buns. Serves approximately 20.

-- Laura Lawson

## CORNISH PASTRY

Pastry, enough for 9-inch double crust pie  
 1 1/4 pounds round steak, cut in small cubes  
 5 medium potatoes, sliced  
 1 1/2 cups thinly sliced onions  
 Salt and pepper

Using a little more than half the pie dough, roll out and line an 8-inch square bake dish. Fill dish with layers of raw meat cubes, raw potato slices, and sliced onion, seasoning each layer with salt and pepper. Dot with butter. Do not prick top crust as steam is needed for the potatoes. Adjust top crust and seal firmly to bottom crust. Bake at 450 degrees for 15 minutes, then at 400 degrees for 45 minutes or until done.

After baking is completed, make 2 small holes in top crust and pour in a scant 1/2 cup light cream. Cover with tea towel and serve in about 10 minutes. Makes 6 big servings.

-- Mrs. Lynn Hopkins

## MEAT CASSEROLE

### SCALLOP CHICKEN (OR TUNA)

1 fat hen, removed from bones, cut up  
1 loaf bread, broken up  
1 quart broth or enough milk to make 1 quart  
1 cup mushrooms  
1 can cream of chicken soup  
Pimentos and green pepper  
6 well beaten eggs  
Season to taste

Mix all together. Bake in 325 degree oven. Corn can be used in this way. For milder flavor: Rinse tuna in cold water.

-- Mae Humphrey

### MEXICAN MACARONI CASSEROLE

1 pound pork sausage  
3/4 cup diced onion  
3/4 cup diced green pepper  
3 1/2 cup tomatoes (1 pound 13-ounce can)  
2 cups dairy sour cream  
2 tablespoons sugar  
1 tablespoon chili powder  
1 teaspoon salt  
8 ounces elbow macaroni

In large skillet, brown sausage, onion, and green pepper. Drain off excess fat. Stir in tomatoes, sour cream, sugar, chili powder, and salt. Add macaroni. Cover skillet and simmer about 30 minutes, or until macaroni is tender. Makes 4 to 6 servings.

-- Mrs. James Kreissler

## HAMBURGER CHOW MEIN

- 1 pound hamburger
- 1 small onion, chopped
- 1 cup diced celery
- 1 can tomato soup
- 1 can mushroom soup
- 1 can chow mein noodles

Brown hamburger and add all other ingredients, reserving a few chow mein noodles. Pour into baking dish and sprinkle reserved noodles over top. Bake 1 hour at 350 degrees.

## BARBECUE HAMBURGERS

- 1 pound hamburger
- 1/2 cup powdered milk
- Salt and pepper
- 1/2 teaspoon chili powder
- 1/4 teaspoon dry mustard
- 1 tablespoon regular mustard
- 1 8-ounce can tomato sauce
- Can of water (8-ounce)

Brown hamburger. add rest of ingredients, simmer. Use on hamburger buns.

-- Mrs. R. B. Tucker

## MEAT CASSEROLE

### HAMBURGER-NOODLE CASSEROLE

1 1/2 pounds hamburger  
1 package onion soup  
8 ounce package of noodles

Brown this and add:

1 can mixed vegetables or peas  
1 can cream of mushroom soup  
1 can cream of chicken soup  
1 cup sour cream

Mix well and bake in casserole at 350 degrees for 1 hour.

-- Mrs. Ivadene Rogers

### PORK AND VEAL CASSEROLE

3/4 pound veal, cubed  
3/4 pound lean pork, cubed

Simmer meats until tender. Use enough water so there is 1 pint liquid after cooking. Let cool in stock.

4 slices fresh or dried bread (broken up)  
2 eggs, slightly beaten

Mix all together. Put in greased casserole or pan. Cover with corn flakes, no butter. Bake in moderate oven 325 to 375 degrees for 45 minutes to 1 hour. Celery or onions may be added for variation. Serves 8.

-- Mae Humphrey

## PICNIC HAMBURGER

Brown in skillet: 2 tablespoons fat  
 1 pound ground beef

Add: 1 1/2 cups chopped onion  
 1 to 2 cups chopped celery

Cook awhile longer, then add the following and cook on top of stove or in the oven:

1/8 teaspoon salt  
 1/8 teaspoon red pepper  
 1 teaspoon chili powder  
 1/4 teaspoon garlic salt  
 1 teaspoon sugar  
 1/2 cup tomato catsup  
 1 cup tomato soup

Serve between buns. Serves 8.

-- Mildred Baillie

## PORK CHOP CASSEROLE

6 thick pork chops  
 Cooked rice  
 1 can cream of chicken soup  
 1 cup milk

Season chops to taste and fry until brown in small amount of fat. Lay in casserole on cooked rice (approximately 1 cup raw rice). Mix soup with milk and pour over chops and rice. Cover tightly and bake at 350 degrees for 1 1/4 hours.

-- Sherri Wood

## MEAT CASSEROLE

### BAKED HAMBURGERS

Line cake pan with foil. Shape hamburger into patties. Place in pan. Add 1 can undiluted cheddar cheese soup. Place in 350 degree oven for 30 minutes.

-- Diane Jackson

### BEEF CHEESE SQUARES

2 pounds ground beef  
2 cups soft coarse bread crumbs  
1 can (6-ounce) evaporated milk  
1/3 cup water  
2 eggs, slightly beaten  
1/4 cup minced onion  
1/4 cup chopped green pepper  
2 teaspoons worcestershire sauce  
1 1/2 teaspoons salt  
1 teaspoon dry mustard  
1/4 teaspoon pepper  
1 cup cheddar cheese cubes

Mix all ingredients except cheese. Place half of mixture in a pan 9 x 9 x 2 inches or 11 x 7 x 1 1/2. Press cheese into meat; cover with remaining meat mixture. Bake at 350 degrees for 50 minutes. Cut into squares to serve. 8 servings.

-- Mrs. Thomas W. Turner

## CHICKEN HUNTINGTON

- 1 stewing hen (about 5 pounds)
- 1 can peas
- 1 small can mushrooms
- 1 can pimentos
- 2 cups cooked shell macaroni
- 1 cup diced American cheese

Cook chicken in seasoned water (diced celery, diced onion, and bay leaf). Remove bay leaf. Use 3 cups broth and add liquid from peas and mushrooms. Thicken with 2 tablespoons flour and 2 tablespoons corn starch. Remove meat from bones and discard skin. Combine meat, peas, mushrooms, pimento, macaroni, and cheese. Gently stir in thickened broth. Pour into greased casserole. Bake 1 1/2 hours at 350 degrees. Last 15 minutes of baking, top with few slices of cheese. Serves 10-12.

-- Jean Hibbs

## HAMBURGER CHOW MEIN

- 1 pound ground beef
- 1 can mushroom soup
- 1 can cream of celery soup
- 1 small onion
- 1 can chow mein noodles

Brown the ground beef with the onion cut in small pieces. Put in casserole and add cream of mushroom soup and cream of celery soup. Put in oven about an hour at 300 degrees. Just before removing from oven, put noodles on top and let them heat through. Do not cover after putting noodles on top or they will get soggy. This will serve four.

-- Mrs. Norman FrerKing

## MEAT CASSEROLE

### HAM ROLLS

2 1/2 pounds ground smoked ham  
2 pounds ground lean pork  
1 pound ground beef  
3 eggs  
3 cups crushed graham crackers  
2 cups milk

Combine all ingredients and mix well. Using a 1/4 cup measure, form into 50 individual rolls. Place in a shallow baking dish and cover with the following sauce.

Sauce: 2 cans tomato soup  
2 1/4 cups brown sugar  
2 teaspoon dry mustard  
3/4 cup vinegar (I use less vinegar)

Combine ingredients - Don't cook - Pour them over the meat rolls. Bake 1 hour at 350 degrees.

-- Mrs. C. H. McLaughlin

### BARBECUED RIBS

Boil 3 pounds ribs in water 2 hours. Cook ribs in sauce 1 hour at 350 degrees.

3/4 cup catsup  
3/4 cup water  
2 tablespoons vinegar  
1 tablespoon chili powder  
1/4 teaspoon red pepper  
2 tablespoons brown sugar  
1 sliced onion  
Dash of worcestershire sauce

-- Carolyn Espegren

## GROUND SWISS STEAK

2 pounds ground round steak  
 1 1/2 cups corn flakes, crushed  
 1 cup cheese, optional  
 2 eggs  
 1 teaspoon salt  
 1 pint tomatoes  
 1 large onion

Add beaten eggs to ground steak, cheese, and cornflakes. Pat down in baking dish. Pour over 1 pint tomatoes and slice onion over top. Bake 1 hour at 350 degrees.

-- Betty Atwater

## HAMBURGER LOAVES

1 pound ground beef  
 2 tablespoons green pepper  
 1/4 cup chopped onion  
 3 tablespoons catsup  
 1 1/2 tablespoons horseradish  
 1 teaspoon salt  
 1/2 teaspoon dry mustard

Mix well. Form into 4 or 5 individual loaves. Bake 45 minutes at 375 degrees.

-- Jean Hibbs

## MEAT CASSEROLE

### CHOW MEIN NOODLE CASSEROLE

1 1/2 pound hamburger  
Pepper  
1 cup chopped onion  
1 cup chopped celery  
3 tablespoons soy sauce  
1 cup water  
1 can mushroom soup  
1/2 cup rice, cook before adding  
NO salt

Top with can of Chow Mein Noodles. Bake 350 degrees for 45 minutes.

-- Mrs. Donald H. Glenn

### VEAL LOAF

Mix: 1 1/2 pounds veal  
1/2 pound lean fresh pork  
2 eggs  
1 1/2 to 2 cups milk or canned milk  
1 cup cracker crumbs  
Dash of powdered sage  
Salt and pepper to taste

Bake in bread pan 1 1/2 hours at 350 degrees.

-- Mae Humphrey

## BAKED MINUTE STEAKS

Line a large cake pan with aluminum foil. Place steaks in pan. Sprinkle dry onion gravy mix over meat. Add 2 cups water. Cover pan with foil and bake in 375 degree oven for 35 minutes.  
Delicious!

-- Mrs. Charles Jackson

## DRIED BEEF CASSEROLE

1 pound dried beef in medium pieces  
1 can pimentos  
6 hard boiled eggs  
1 green pepper

Make 1 quart real thick white sauce for this amount. Add all eggs, pimentos, green pepper to the white sauce.

(Run cold water over dried beef if it is too salty.) Brown beef lightly. Alternate layers of beef and sauce. Cover with buttered crumbs on top. Bake slowly for 1 hour. This makes a nice dish baked in oblong glass or aluminum pan. Cool a little and cut out in squares.

-- Mae Humphrey

## MEAT CASSEROLE

### HAM MEAT LOAF

2 pounds fresh pork, ground  
1 pound smoked ham, ground  
2 eggs, well beaten  
1 cup bread crumbs, soaked in 2 cups tomato juice  
1 cup milk  
1/2 teaspoon pepper

Pour milk and eggs over mix. Add minced bread crumb tomato juice. Be sure all are mixed well. Set in large pan of water to bake. 1 1/2 hours at 325 to 350 degrees. Baste with tomato juice!

This is very good and should serve 10 people.

-- Mae Humphrey

### SPAGHETTI AND MEAT BALLS

Make meat balls of --

1 pound ground beef  
1 onion  
1/3 cup rice  
Salt and pepper (for taste)  
1 egg  
1/2 green pepper

Heat 1 quart tomatoes and add meat balls. Cook (slowly) for 1 1/2 hours. Remove meat balls and add cooked spaghetti to tomatoes and serve.

-- Mrs. Gerald Crispin

## PORK LOAF

2 pounds ground lean pork  
 1 cup fine bread crumbs  
 1 egg  
 Milk to moisten bread well  
 Season to taste

Mix and bake in loaf until 1/2 hour before loaf is done, about 1 hour at 325 degrees. Take from oven. Slice apples over top and replace in oven until apples are done.

-- Mae Humphrey

## BARBECUED SPARERIBS

Place ribs in shallow baking dish with 1/2 cup cold water. Salt and pepper ribs. Bake about 1/2 hour on each side or till brown at 375 - 400 degrees.

## Quick and Easy Barbecue Sauce:

MIX TOGETHER:

1 cup catsup  
 1/4 cup Worcestershire Sauce  
 1/4 cup brown sugar  
 1/2 teaspoon dry mustard  
 Few drops of pepper sauce

Pour 1/2 of sauce on ribs. Bake at 350 degrees for 15 minutes. Pour rest of sauce on ribs. Bake 15 minutes.

-- Mrs. Warren F. Weeks

## MEAT CASSEROLE

### SWISS STEAK

- 3 pounds swiss steak
- 1 can mushrooms
- 1 can tomato soup
- 1 bottle stuffed olives and juice
- Parsley, chopped finely
- 1 onion, chopped finely

Flour and pound meat. Salt and pepper well. Brown well on both sides. Pour all of remaining ingredients on top of meat and cook slowly for 2 to 2 1/2 hours, or bake in 300 degree oven.

-- Mrs. Richard Young

### SPAGHETTI LOAF

- |                              |                        |
|------------------------------|------------------------|
| 1 teaspoon salt              | Spaghetti:             |
| 2 tablespoons butter         | Approximately 1 1/2 to |
| 3 eggs, beaten               | 2 1/2 cups             |
| 1 cup cheese                 |                        |
| 1 cup milk                   |                        |
| 1 green pepper, chopped      |                        |
| 2 pimentoes                  |                        |
| 1 tablespoon chopped parsley |                        |
| 1 cup white sauce            |                        |
| Grated cheese (for sauce)    |                        |

Melt butter and mix with beaten eggs. Add salt, pepper, cheese, green pepper, pimentoes, parsley, and milk. Combine spaghetti and bake in loaf pan for about 1 hour at 300 degrees or until a toothpick comes out clean. Turn out of pan and slice. Serve with white sauce to which grated cheese has been added.

-- Mrs. Barbara Waychoff





## APPLE CRISP

2 quarts diced apples  
 2 cups sugar  
 1 cup shortening  
 Salt  
 2 cups oatmeal  
 1 1/2 cups flour  
 2 cups brown sugar  
 Cinnamon to taste

Peel and dice the apples and place in buttered baking dish. Cover with 2 cups of sugar. In a mixing bowl add the other ingredients and put on top of apple mixture. Bake at 350 degrees for 1 hour. Serve warm or cold. Good with ice cream or whipped cream.

-- Mrs. Norman FrerKing

## FUDGE PIE

1/2 cup melted butter  
 1 cup sugar  
 2 eggs  
 1/2 cup sifted flour  
 1 square cooking chocolate  
 1 teaspoon vanilla

Melt butter and chocolate together over low heat. Blend well. Add sugar and beaten eggs. Beat well. Add flour slowly. Add vanilla. Bake in well-greased pie pan for about 40 minutes in 325 degrees oven. Add frosting (recipe on next page).

-- Lenore Hines

## PASTRIES

### APPLE GOODIE

2 cups sliced apple  
3/4 cup sugar  
1 tablespoon flour  
Dash of cinnamon

Crumble together and place on top:

1/4 cup margarine  
1/2 cup brown sugar  
1/2 cup flour  
1/2 cup oatmeal  
1/8 teaspoon soda  
1/8 teaspoon baking powder

Bake 1/2 hour at 350 degrees.

-- Pat Gislain

### APPLE CRISP

8 baking apples ( or can sliced apples)  
1/2 teaspoon salt  
1 cup sugar  
1 teaspoon baking powder  
1 egg  
1/3 cup melted butter  
1 cup flour  
1/4 teaspoon cinnamon (if desired)

Slice apples in bottom of baking dish. Crumble together sugar, flour, salt, baking powder, and egg. Sprinkle mixture over apples. Melt butter and pour over entire mixture. Sprinkle cinnamon on top. Use a little brown sugar too if desired. Bake 350 degrees for 45 minutes until golden brown and crisp.

-- Janet Peters

## RHUBARB CUSTARD PIE

2 cups rhubarb  
 1 cup sugar  
 2 tablespoons flour  
 1/4 teaspoon salt  
 2 eggs  
 1 tablespoon melted oleo

Cut rhubarb in pieces; place in colander, pour boiling water through and drain. Separate yolks from egg whites and beat. Add sugar, flour, salt, oleo, and rhubarb to egg yolks. Add beaten egg white with 4 tablespoons sugar; mix together. Place in pastry lined pie plate. Bake 45 minutes at 350 degrees.

-- Joyce Grant

## FUDGE PIE

1 cup sugar  
 1/2 cup margarine  
 2 eggs  
 2 ounces baking chocolate  
 1/3 cup flour  
 1 teaspoon vanilla  
 1/8 teaspoon salt  
 Ice cream

Cream butter, sift sugar and add gradually to butter, blend until creamy. Beat in 2 egg yolks. Melt chocolate over hot water, cool slightly and beat in mixture. Sift flour before measuring and add to mixture. Add 1 teaspoon vanilla. Beat egg whites with salt until stiff and fold into batter. Bake in ungreased 8 or 9 inch plate in 325 degree oven for about 30 minutes. Test as for cake. Cook and serve topped with the ice cream.

-- Darline Coan

## PASTRIES

### BLACK BOTTOM PIE

1/2 cup sugar  
2 tablespoons flour  
2 cups milk  
3 egg yolks, beaten  
1 6-ounce package chocolate bits  
1 teaspoon rum flavoring  
1 envelope (1 tablespoon) unflavored gelatine  
1/4 cup cold water  
3 egg whites  
1/2 cup sugar

Mix 1/2 cup sugar and flour in a saucepan. Add milk gradually. Bring to a boil. Boil 1 minute.

Add beaten egg yolks. Boil 1 minute more.

Place 1 cup of hot custard in a bowl. Add chocolate bits and rum flavoring. Stir until dissolved. Pour into cooled, baked pastry shell.

Soften gelatine in cold water 5 minutes. Add to remaining custard mixture.

Beat egg whites until frothy. Add sugar gradually. Continue beating until egg whites hold glossy peaks. Fold egg whites into custard-gelatine mixture. Pile on top of chocolate mixture in pastry shell.

Garnish with shaved chocolate. Chill until firm (about 2 hours).

-- Mrs. Warren F. Weeks

## FROZEN LEMON SHERBET PIE

- 3 egg yolks
- 1/2 cup sugar
- 1/4 cup lemon juice
- 2 teaspoons grated lemon peel
- 1/8 teaspoon salt
- 1 cup heavy cream, whipped
- 3 stiff beaten egg whites
- 1/2 cup graham cracker crumbs

Beat egg yolks until thick and lemon colored; gradually beat in sugar. Add lemon juice and peel and salt. Fold in stiff beaten egg whites and whipped cream. Cover bottom of refrigerator tray with 1/4 cup crumbs. Pour in sherbet mixture. Top with remaining crumbs. Freeze firm. Makes two quarts.

--

## CURRANT TARTS

- Crust: 4 1/2 cups flour
- 2 teaspoons salt
- 1/2 to 3/4 cup water
- 1 1/2 cups shortening

Roll out and cut in a circle a bit larger than bottom of muffin tin. Press into tins and add 1 tablespoon filling.

- Filling: 3 beaten eggs
- 2 1/4 cups sugar
- 3 sticks melted butter
- 1 1/2 cups currants (raisins will work)
- 3 teaspoons vanilla

Bake 10 to 15 minutes at 400 degrees. Remove while warm. Makes 75.

-- Mrs. Duane Essex

## PASTRIES

### PECAN PIE

Prepare one unbaked pie crust and prick crust generously. Line with 1 1/2 cups of pecan nut meats.

Filling: 1 cup white sugar  
1 cup dark Karo syrup  
3 eggs, well beaten  
1/4 cup melted butter  
1 teaspoon vanilla

Beat sugar and syrup...add beaten eggs, melted butter and vanilla and pour over nutmeats.

Bake: 15 minutes at 400 degrees and 45 minutes at 300 degrees.

-- Mrs. Adrian D. Baer

### APPLE CRISP

4 cups sliced apples  
1 teaspoon cinnamon and nutmeg  
7 tablespoons butter  
1/4 cup water  
1/4 cup corn syrup  
1/2 cup sugar  
3/4 cup flour

Pare apples and cut in 1/4 inch slices. Butter a baking dish and put apples in. Pour water and syrup over apples and sprinkle on the cinnamon and nutmeg. Work together the flour, sugar, and butter until crumbly. Spread over apple mixture and bake 30 minutes or until brown, 325 degrees. Serve warm with whipping cream or ice cream.

-- Edna Coffin

## PUMPKIN PIE

3/4 cup sugar  
 1 teaspoon salt  
 1 teaspoon cinnamon  
 1/4 teaspoon nutmeg  
 2 eggs  
 1 can pumpkin (No. 303 can)

Mix all together and add 2 cups milk. Bake at 400 degrees about 50 minutes.

-- Mrs. Thomas W. Turner

## PARFAIT PIE

## Crust:

Toast 1 cup quick rolled oats in shallow pan 350 degrees 5 minutes.

Add: 1/2 cup slivered almonds

Toast 5 minutes more.

Combine with: 1/2 cup brown sugar

1/2 cup coconut

1/3 cup butter, melted

Reserve 1/2 of this for garnish. Press rest into 9-inch pie pan. Chill.

## Peach Parfait:

Pour 1 cup hot water over package orange Jello. Add 1 pint vanilla ice cream. Stir until melted. Fold in 2 cups sliced peaches. Pour into crust; put reserve crumbs around edge of pie. Chill several hours or overnight.

## Raspberry or Strawberry Parfait:

1 package of frozen berries; thaw and drain. Use liquid as part of water in which dissolve package of Jello. Add vanilla, raspberry or strawberry ice cream as above.

-- Betty Atwater

## PASTRIES

### FRUIT COCKTAIL PIE

1/2 pound marshmallows (2 1/2 dozen)  
1/2 cup milk  
1 cup fruit cocktail  
1/2 pint cream

Melt marshmallows in milk (double boiler). Cool, and add drained fruit cocktail, then blend into whipped cream.

Put in pie plate and refrigerate until served.

-- Evelyn Sowell

### PIE CRUST

Mix together: 3 cups flour  
1 1/2 cups lard or shortening  
1 1/2 teaspoon salt

Beat together and add to flour mixture:

1 egg  
1 teaspoon vinegar  
7 tablespoons water

This crust will keep several days in refrigerator before rolling out. Freezes very well too. (Makes 3 single crusts.)

-- Joyce Grant

## KATHLEEN BRUNIA'S LEMON PARTY PIE

"Crust" 4 egg whites  
 1/2 teaspoon cream of tartar  
 1/8 teaspoon salt  
 1/2 teaspoon vanilla

Beat until stiff, add 1 cup sugar gradually, and beat until very stiff. Spread in buttered glass pie dish. Bake 1 hour at 225 degrees. Let cool well.

"Filling" Combine in double boiler:  
 4 egg yolks  
 1/2 cup sugar  
 Pinch of salt  
 1 teaspoon lemon extract  
 2 tablespoons lemon juice

Cook over low heat, stirring until smooth and thick. Cool. Put filling into shell and top with 1/2 pint whipping cream, whipped.

-- Kathleen Brunia

## ENGLISH APPLE PIE

1 egg  
 3/4 cup sugar  
 1 cup finely chopped apples  
 1/2 cup chopped nuts  
 1/2 cup flour  
 1 teaspoon baking powder  
 1/2 teaspoon salt  
 1/4 teaspoon cinnamon

Beat egg and sugar; add apples, nuts, flour, baking powder, salt, and cinnamon. Put in greased 9-inch pie pan. Bake for 25 to 35 minutes at 350 degrees. Yield: 6 servings. Can serve it with whipped cream, ice cream or plain.

-- Ginger Steinbach

## PASTRIES

### PUMPKIN PIE

1 cup granulated sugar  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon ginger  
1/2 teaspoon cloves  
1 1/2 cups pumpkin  
1 large can evaporated milk  
2 eggs  
9-inch single crust

Mix pumpkin, sugar, spices, beaten eggs. Add evaporated milk, stir until smooth. Bake 425 degrees for 15 minutes, lower to 350 degrees about 35 minutes or until firm.

-- Ida Jones

### FRENCH APPLE PIE

Pastry for one 9-inch pie  
6 to 7 cups sliced apples  
3/4 cup sugar  
1 teaspoon cinnamon  
1 1/2 tablespoons butter

Mix together and put in unbaked crust. Cover with crumb topping and bake 50 to 60 minutes at 450 degrees.

Crumb Topping: 1/2 cup butter  
1/2 cup brown sugar  
1 cup flour

Serve with whipped cream or ice cream.

-- Audrey Bogardus





## PLUM PUDDING

2 cups ground suet  
 2 1/2 cups flour  
 1 1/4 cups sugar  
 1/2 cup citron  
 1 1/2 cup raisins  
 1 teaspoon salt  
 1 teaspoon nutmeg  
 1/2 teaspoon soda  
 1/2 teaspoon baking powder  
 1 teaspoon cinnamon  
 1 teaspoon cloves

Mix together and tie in cloth. Steam in pressure cooker about 2 hours at low pressure.

Serve with sauce of:

1 pint milk
2 tablespoons flour
1/2 cup sugar
1 tablespoon butter
Pinch nutmeg

Mix together and cook until slightly thick.

-- Mildred Bailie

## CHERRY PUDDING

1 package cherry Jello  
 1 cup hot water  
 2 egg whites (beaten stiff)  
 1 cup sugar  
 1 small bottle maraschino cherries (cut fine)  
 1 pint whipped cream  
 1/2 cup chopped nuts  
 1/2 pound chocolate wafers rolled fine

Dissolve Jello in hot water. Cool. Add egg whites, sugar, cherries, whipped cream, and nuts. Put half of the chocolate crumbs on bottom of 9 x 13 pan, then pudding and rest of crumbs on top. Put in refrigerator to set. Serves 15.

-- Phyllis Webster

## PUDDINGS

### WALNUT CRUNCH PUDDING

- 1 cup sugar
- 1 cup chopped walnuts
- 1 beaten egg
- 1 3/4- or 3 5/8-ounce package instant vanilla pudding mix
- 1 cup dairy sour cream
- 1 cup milk
- 2 medium bananas, sliced

Combine sugar, walnuts, and egg. Spread thinly on greased baking sheet. Bake in moderate oven (350 degrees) for 18 minutes or till golden brown. Cool. Crush baked nut mixture; sprinkle half of the crumb mixture in bottom of 8 x 8 x 2 inch baking pan. Combine pudding mix, sour cream, and milk; beat on low speed of electric mixer or with rotary beater 1 to 2 minutes or till well blended. Fold in sliced bananas. Spoon over crumbs in pan; top with remaining crumbs. Chill several hours before serving. Cut in squares; garnish each square with a walnut half. Makes 9 servings.

-- Mrs. Duane Essex

### DATE PUDDING

- 5 1/2 tablespoons shortening
- 1 cup sugar
- 3 eggs
- 1 2/3 cups graham cracker crumbs
- 1 teaspoon baking powder
- 1 cup chopped dates
- 1 cup chopped English walnuts

Cream the butter and sugar. Roll crackers very fine and mix with baking powder. Beat the eggs into the creamed butter and sugar. Add the cracker mixture. Add the dates and nuts. Bake at 375 degrees for about half an hour. Use 8 x 12 or 9 x 9 inch pan. Serve with some kind of topping.

-- Catherine Rogers

DATE PUDDING

Mix: 1 package dates  
 1 cup flour  
 1 cup sugar  
 3 tablespoons shortening  
 1 egg  
 1/4 teaspoon salt  
 1/2 teaspoon soda  
 1 teaspoon vanilla  
 2 teaspoons baking powder  
 1/2 cup nuts

Add: 1 cup boiling water

Bake at 350 degrees. Serves 6.

Butter Sauce: 1/4 cup butter  
 2 tablespoons flour  
 2 tablespoons sugar  
 1 cup boiling water or fruit juice  
 1/2 teaspoon vanilla

(Double the recipe for 6 servings.)

-- Agnes Munzenmaier

DATE: \_\_\_\_\_

- 1 cup sugar
- 1 cup butter
- 1 cup milk
- 1 cup oil
- 1 cup vinegar
- 1 cup water
- 1 cup fruit juice
- 1 cup boiling water or fruit juice
- 1/2 teaspoon vanilla
- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon yeast
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon allspice
- 1/2 teaspoon ginger
- 1/2 teaspoon cardamom
- 1/2 teaspoon anise
- 1/2 teaspoon fennel
- 1/2 teaspoon licorice
- 1/2 teaspoon saffron
- 1/2 teaspoon turmeric
- 1/2 teaspoon paprika
- 1/2 teaspoon cayenne
- 1/2 teaspoon black pepper
- 1/2 teaspoon white pepper
- 1/2 teaspoon red pepper
- 1/2 teaspoon green pepper
- 1/2 teaspoon yellow pepper
- 1/2 teaspoon orange pepper
- 1/2 teaspoon purple pepper
- 1/2 teaspoon brown pepper
- 1/2 teaspoon grey pepper
- 1/2 teaspoon black pepper
- 1/2 teaspoon white pepper
- 1/2 teaspoon red pepper
- 1/2 teaspoon green pepper
- 1/2 teaspoon yellow pepper
- 1/2 teaspoon orange pepper
- 1/2 teaspoon purple pepper
- 1/2 teaspoon brown pepper
- 1/2 teaspoon grey pepper

(Double the recipe for 8 servings.)

1 cup sugar  
 1 cup butter  
 1 cup milk  
 1 cup oil  
 1 cup vinegar  
 1 cup water  
 1 cup fruit juice  
 1 cup boiling water or fruit juice  
 1/2 teaspoon vanilla  
 1/2 teaspoon salt  
 1/2 teaspoon soda  
 1/2 teaspoon baking powder  
 1/2 teaspoon baking soda  
 1/2 teaspoon cream of tartar  
 1/2 teaspoon yeast  
 1/2 teaspoon nutmeg  
 1/2 teaspoon cinnamon  
 1/2 teaspoon cloves  
 1/2 teaspoon allspice  
 1/2 teaspoon ginger  
 1/2 teaspoon cardamom  
 1/2 teaspoon anise  
 1/2 teaspoon fennel  
 1/2 teaspoon licorice  
 1/2 teaspoon saffron  
 1/2 teaspoon turmeric  
 1/2 teaspoon paprika  
 1/2 teaspoon cayenne  
 1/2 teaspoon black pepper  
 1/2 teaspoon white pepper  
 1/2 teaspoon red pepper  
 1/2 teaspoon green pepper  
 1/2 teaspoon yellow pepper  
 1/2 teaspoon orange pepper  
 1/2 teaspoon purple pepper  
 1/2 teaspoon brown pepper  
 1/2 teaspoon grey pepper  
 1/2 teaspoon black pepper  
 1/2 teaspoon white pepper  
 1/2 teaspoon red pepper  
 1/2 teaspoon green pepper  
 1/2 teaspoon yellow pepper  
 1/2 teaspoon orange pepper  
 1/2 teaspoon purple pepper  
 1/2 teaspoon brown pepper  
 1/2 teaspoon grey pepper





SOUR KRAUT RELISH

1 can sour kraut, not drained  
1 can bean sprouts, drained  
2 cups chopped onions  
2 cups cut-up celery  
1 cup sugar  
2/3 cups vinegar

A little green pepper or pimento may be added for color.

-- May Glenn

CRANBERRY RELISH

Grind: 1 package cranberries  
2 whole oranges  
1/2 lemon, rind and all

Mix above with two cups sugar and 1/4 cup crushed pineapple. Let set in ice box over night at least. This improves with age. Can be put in deep freeze and used as wanted.

-- Mrs. Claude Pittman

DILL PIMENTO PICKLES

1 quart jar good dills, sliced thin  
1 cup (1/2 brown, 1/2 white) sugars  
1 cup vinegar  
1 small can pimentos, cut small

Bring all to a boil, seal, or let stand open 24 hours to use soon.

-- Mrs. Mae Humphrey

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## FRUIT SALAD DRESSING

Juice of 2 lemons and 3 oranges  
 1 egg beaten  
 1 cup sugar

Cook, stirring until mixture comes to a boil and starts to thicken. Store in refrigerator in covered dish or jar. Serve over fruits. (I serve it over a combination of grapes, apples, marshmallows, pineapple, English walnuts, and bananas.)

-- Kathleen Brunia

## SALAD DRESSING

1 cup sugar  
 1/2 teaspoon salt  
 1 teaspoon paprika  
 1/2 teaspoon celery salt  
 1/2 teaspoon garlic salt (or bud of garlic)  
 1/2 teaspoon worcestershire sauce  
 1/2 teaspoon tobasco sauce  
 1/2 small grated onion  
 1 cup mazola oil  
 1/2 cup vinegar

Mix well. Good on any combination of salad greens.

-- Clara Landwehr

## SALAD DRESSING

### FRENCH DRESSING

- 1 cup sugar
  - 1 cup catsup
  - 1 cup vinegar
  - 1 cup salad oil
  - 2 tablespoons Worcestershire sauce
  - 2 tablespoons finely chopped onion with juice added
  - 1 teaspoon salt
  - 1 teaspoon pepper
- Any other seasoning which your family likes, such as:  
garlic salt, celery salt, etc.

Put all ingredients together in a quart jar and shake vigorously until well blended. I usually pour part into a smaller container for serving.

-- Mrs. Robert McCaughtry





## JELLO SALAD

2 packages orange Jello  
 1 1/2 cups boiling water

While warm but not boiling, add 1 pint orange sherbet.

Add: 1 can mandarin oranges, drained  
 1 can crushed pineapple, drained

Place in refrigerator. When set, put following on top:  
 1 package lemon Jello  
 1 cup water

Cool down but don't leave Jello set.

Cream 1 small package Philadelphia cream cheese and add  
 1 tablespoon mayonnaise. Then add Jello gradually.  
 Beat if it should be lumpy.

Serve on lettuce leaves.

-- Joyce Heath

## CRANBERRY SALAD

1 pound cranberries  
 2 medium size oranges  
 2 apples  
 2 stalks celery  
 1 1/2 cups sugar  
 2 packages orange Jello

Put cranberries, oranges, and apples (skins left on),  
 celery through food chopper; add sugar and let stand in  
 refrigerator.

Prepare Jello and chill -- add cranberry mixture and a  
 few chopped nuts (cut marshmallows may be added if one  
 desires.

-- Mrs. Maurice Gibbons

## SALADS

### PINEAPPLE DRESSING SALAD

- 1 No. 2 can pineapple chunks
- 2 eggs, beaten
- 3 tablespoons sugar
- 2 tablespoons flour
- 2 tablespoons butter
- 4 or 5 bananas, sliced
- 1/2 pound marshmallows, diced, if you don't use miniatures

Drain juice from pineapple into top of double boiler. Combine sugar and flour and stir into beaten eggs. Add to pineapple juice and cook, stirring constantly until thickened. Remove from heat and blend in butter. Cool. Add pineapple chunks, bananas, and marshmallows. Makes 8 sweet servings.

-- Mrs. Lynn Hopkins

### LIME COTTAGE CHEESE SALAD

- 2 packages lime Jello
- 2 cups hot water
- 1 cup cold water
- 1 cup pineapple juice
- 1/2 pint whipping cream
- 1 cup crushed pineapple, drained
- 1 box cottage cheese, mashed

Dissolve Jello in hot water. Add cold water and pineapple juice. Let set. Whip cream. Whip Jello. Mix cream and Jello. Add pineapple and cottage cheese. Put into mold and chill.

-- Mrs. George Hecht

## SPRING SALAD

1 package lime or lemon Jello. Dissolve in  $\frac{3}{4}$  cup hot water.

Add:  $\frac{3}{4}$  cup cold water  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon paprika

Chill to thicken. Prepare and mix together the following:

1 cup Miracle Whip  
 4 teaspoons horse radish  
 $\frac{1}{2}$  cup celery, cut fine  
 $\frac{1}{3}$  cup sliced stuffed olives  
 $\frac{1}{3}$  cup slivered almonds  
 $\frac{1}{2}$  cup cream, whipped

Add this to Jello and put in mold or pan. Serves 8.

-- Betty Atwater

## JELLO SALAD

2 packages orange Jello  
 2 cups hot water

Dissolve Jello in hot water and add 1 pint orange sherbet. Stir till most is melted.

Add: 1 can crushed pineapple (juice and all)  
 1 can mandarin oranges (juice and all)

Chill and serve.

-- Joyce Grant

## SALADS

### COOL-AS-A-CUCUMBER SALAD

- 1 package lime-flavored gelatin
- 1 cup hot water
- 1 tablespoon vinegar
- 1/2 cup mayonnaise
- 1 large cucumber, grated
- 1 tablespoon grated onion

Dissolve gelatin in hot water and chill to thicken slightly.

Beat together vinegar and mayonnaise. Add to slightly thickened gelatin with grated cucumber and onion. (Do not peel cucumber before grating.) Makes 6 individual molds or servings.

-- Edna Richardson

### CREAMY FRUIT SALAD

- 1 small can pineapple tidbits, drained (save juice)
- 1 large can fruit cocktail, drained (save juice)
- 1/2 package miniature marshmallows
- 2 or 3 bananas, sliced

- Mix:
- Juice from fruits
  - 4 eggs
  - 6 tablespoons sugar
  - 4 tablespoons flour
  - 3 tablespoons butter

Cook until thick. Cool, add fruit. Chill.

-- Jerry Lasswell

## THREE BEAN SALAD

1 can green string beans, washed and drained  
 1 can yellow string beans, washed and drained  
 1 can red kidney beans, drained

Combine in large bowl and add:

1/2 cup chopped onion  
 1/2 cup chopped celery  
 1/2 cup chopped green pepper  
 1 can minestrone soup

Mix with beans.

Dressing: 1/2 cup cider vinegar  
 1/2 cup salad oil  
 3/4 cup sugar  
 1 teaspoon salt  
 1/4 teaspoon pepper

Shake well in jar and pour over bean salad mixture.

Make this salad a day or two before serving. Keep in refrigerator and stir a couple times.

-- Joyce Grant

## SALADS

### ICE BOX COLE SLAW

Let set awhile: 1 tablespoon Knox Gelatin  
1/4 cup cold water

Heat to boiling: 1 1/2 cup sugar  
1 cup vinegar  
1 teaspoon salt  
1 teaspoon celery seed  
Pinch of pepper

Add gelatine to mixture and let cool. Then beat in 1 cup salad oil.

Toss together: 8 cups chopped cabbage  
2 or 3 carrots, grated

Refrigerate 24 hours.

Serves 10 -- keeps very well.

-- Carolyn Espegren

### CRANBERRY SALAD

1 package cranberries, ground  
2 or 3 apples, ground  
1 cup sugar  
15 cut-up marshmallows

Combine and let stand over night in refrigerator.  
Then add: 1 small can crushed pineapple (drained)  
1 cup whipped cream  
Nuts, if desired

Keep refrigerated till ready to serve.

-- Joyce Grant

## LARGE JELLO SALAD

- 1 large can evaporated milk
- 2 packages lime Jello - diluted in 3 cups hot water
- 1 large can crushed pineapple (drained)
- 32 large or 128 small marshmallows
- 1 small package cream cheese
- 1/4 cup mayonnaise

Put milk in freezer when you begin salad. When the Jello starts to jell, whip the chilled milk, add Jello and whip. Add drained pineapple and marshmallows. Mix cream cheese and mayonnaise. The cream cheese must be room temperature. Fold into whipped mixture. This makes a very big salad.

-- Mrs. Charles McLaughlin

## CRANBERRY SALAD

- 2 cups cranberries (1/2 pound)
- 2 unpeeled apples
- 1 orange, use 1/2 rind
- 1 cup sugar
- 1 package lemon Jello
- 1 cup boiling water
- 1/2 cup cold water

Grind cranberries, apples, and orange, and mix with Jello mixture when partly set.

-- May Glenn

## SALADS

### PEAR SALAD

Nice for Christmas

1 package lemon Jello  
Dissolve in 1 pint pear juice, heated  
2 tablespoons vinegar with juice  
As liquid starts to congeal, stir in 1 cup pieces of  
pears from juice. 1 tablespoon chipped green pepper,  
small can clipped pimento, 3 tablespoons chopped  
celery. Mold. Serve with salad dressing.

-- Mae Humphrey

### CHERRY-COKE SALAD

2 boxes cherry gelatin  
2 bottles (small) coca cola  
1 can black bing cherries, drained and seeded (save juice)  
1 can chunk pineapple, drained (save juice)

Use cherry juice and enough water to make 1 cup. Put  
on stove and bring to a boil. Add gelatin. Dissolve  
and cool. Add pineapple juice and coca cola. Mix  
well. Add cherries and pineapple. When set, cut in  
squares and serve on lettuce leaf with whipping cream,  
Philadelphia cream cheese or mayonnaise.

-- Mrs. Larry Shaw

## 24-HOUR FRUIT SALAD

1 pint whipping cream  
 10-ounce package marshmallows (cut up)  
 1 to 1 1/2 pounds tokay grapes, seed and quarter  
 1 No. 2 1/2 can chunk pineapple

Cook: Yolks of 2 eggs in juice from pineapple  
 Add: 1/2 teaspoon prepared mustard  
       1 teaspoon lemon juice

Cool.

Whip the cream and add to the fruit and marshmallows. Gently stir in cooked mixture. Place in refrigerator 24 hours before serving. This is a large recipe, should serve 15.

-- Mrs. Maxine Schwartz

## PINEAPPLE DELIGHT SALAD

3 bananas  
 4 apples, diced  
 2 cups white cherries, pitted and halved  
 1 cup marshmallows, cut fine  
 1/4 cup nut meats  
 Salad dressing - enough to mix ingredients nicely

Mix all lightly. Serve on lettuce leaf and top with 1/2 ring of pineapple for each serving. Prepare pineapple as follows: Make a syrup by placing 1/2 cup water, 1 cup sugar, and red cake coloring in sauce pan. Boil for a few minutes until sugar is dissolved, then drop in pineapple halves. Boil until red. Stand pineapple round side or on top of salad.

-- Mrs. Harry J. Marlow

GOOD TOMATO SALAD

2 packages lemon Jello  
1 cup boiling water  
1 tablespoon lemon juice

Cool.

Add: 1 1/2 cups finely chopped celery  
1 1/2 cup cheese (old fashion cottage cheese)  
1 can condensed tomato soup  
2 tablespoons grated onion  
1/4 teaspoon salt

Mold until set.

Good with any kind of meal, or Hot Dog or Hamburger sandwiches.

-- Mae Humphrey

FROZEN CRANBERRY SALAD

1 can cranberry sauce (jellied or whole)  
1 can crushed pineapple  
1 3-ounce package cream cheese  
12 maraschino cherries  
1 cup whipping cream  
1 tablespoon sugar  
2 tablespoons mayonnaise

Whip cream and blend in sugar, mayonnaise, cheese.  
Mix cranberry sauce, pineapple, cherries. Fold all together and freeze. (Nuts may be added.)

-- Mrs. Richard L. Young

## FAVORITE FROZEN SALAD

1 egg  
 1 tablespoon sugar  
 Few grains salt  
 1/3 cup orange juice  
 1 tablespoon lemon juice  
 1 cup fresh California dates  
 2 fresh winter pears, or 4 canned pear halves  
 1/2 cup whipping cream  
 1/4 cup quartered maraschino cherries  
 Salad greens

Beat egg, add sugar, salt, orange, and lemon juice. Cook over very low heat stirring constantly, until thickened. Remove from heat and cool. Pit and slice dates. Pare, core, and dice pears. Whip cream and fold into cooked mixture. Fold in dates, pears, and cherries. Turn into refrigerator tray and place in freezer. Freeze until barely firm. Slice and serve. Serves 6 to 8.

-- Betty Frampton

## PEA SALAD

1 can peas, drained  
 1 small onion, cut fine  
 5 teaspoons grated cheese  
 3 boiled eggs, cut up  
 1/2 dozen small sweet pickles  
 1/2 cup chopped pecans, added before serving  
 Mayonnaise mixed with evaporated milk or cream  
 Season with little sugar or salt if needed.

-- Mae Humphrey

FROSTED SALAD

- 2 packages lemon Jello
- 2 cups boiling water
- 2 cups Seven-Up

Chill until partially set. (9 x 13 pan)

- Add: 1 20-ounce drained crushed pineapple
- 1 cup miniature marshmallows
- 2 large bananas, sliced

Chill over night.

- Topping: 1/2 cup sugar
- 2 tablespoons flour

- Stir in: 1 cup pineapple juice from crushed pineapple
- 1 well beaten egg

Cook over low heat until thickened. Coats the spoon.

- Stir in: 2 tablespoons butter and chill slightly.

Whip: 1/2 pint whipping cream

- Add: 1 tablespoon sugar

Fold whipping cream into custard mixture

Pour on top of Jello. Chill.

-- Mrs. Warren F. Weeks

## HOLIDAY CONFETTI SALAD

- 2 packages lime Jello
- 2 cups boiling water
- 1 cup crushed pineapple
- 2 3-ounce packages cream cheese
- 1 cup diced celery
- 1/2 cup chopped nuts
- 1/2 cup chopped maraschino cherries
- 1 cup whipping cream

Dissolve Jello in boiling water. Chill to thicken slightly.

Whip pineapple and cheese together until smooth. Add to partially congealed Jello with celery, nuts, and cherries. Whip cream and fold in. Chill until firm. Serves 12.

-- Mrs. Phyllis Webster

## CRANBERRY MOLD

- 1 3-ounce package pineapple-grapefruit OR  
orange flavored gelatine
- 1 1-pound can whole cranberry sauce
- 1 7-ounce bottle Gingerale
- Greens
- Orange and grapefruit sections

In saucepan, combine gelatin and cranberry sauce. Heat and stir till almost boiling and gelatine is dissolved. Chill slightly. Carefully stir in Gingerale. When "fizzing" has stopped, pour into 5-cup mold. Chill till set. Unmold. Garnish with greens and orange and grapefruit sections.

Blend equal parts mayonnaise and sour cream for dressing. Makes 8 servings.

-- Annette A. Cornelius

## SALADS

### FROSTED SALAD

2 packages lemon Jello  
2 cups boiling water  
2 cups Seven-Up

Chill until partially set. (9 x 13 pan)

Add: 1 20-ounce can crushed drained pineapple  
1 cup miniature marshmallows  
2 large bananas, sliced

Chill over night.

Topping: 1/2 cup sugar  
2 tablespoons flour  
Stir in: 1 cup pineapple juice  
1 well-beaten egg

Cook over low heat until thickened, coats the spoon. Add 2 tablespoons butter and chill slightly. Whip 1/2 pint whipping cream and add 1 tablespoon sugar. Fold whipping cream into custard mixture and pour on top of Jello. Chill.

-- Mrs. Warren F. Weeks

### PARADISE SALAD

1 package dream whip  
1 cup cottage cheese  
2 packages orange Jello  
3 cups water  
1 small box marshmallows, cut up  
1 can crushed pineapple

Drain pineapple, keeping juice to use in Jello. Fix Jello. Put in marshmallows while hot. Let Jello cool until mushy, fold in cheese, pineapple, and beaten cream. Chill.

-- Lois Lewis

LIME ROYAL SALAD

2 boxes lime Jello  
1 cup hot water  
1 cup cold water

Add No. 1 can crushed pineapple (set aside to chill)

2 3-ounce packages Philadelphia cream cheese (soften).  
Add 1 1/2 cups whipping cream, unwhipped

Combine two and place in long dish and set in refrigerator.

(This is a big recipe so if you just want a small portion, use half of the recipe.)

-- Janet Peters

PINEAPPLE DELIGHT SALAD

- 3 bananas
- 4 apples, diced
- 2 cups white cherries, pitted and halved
- 1 cup marshmallows, cut fine
- 1/4 cup nut meats
- Salad dressing - enough to mix ingredients nicely

Mix all lightly. Serve on lettuce leaf and top with 1/2 ring of pineapple for each serving. Prepare pineapple as follows: Make a syrup by placing 1/2 cup water, 1 cup sugar and red cake coloring in sauce pan. Boil for a few minutes until sugar is dissolved, then drop in pineapple halves. Boil until read. Stand pineapple round side or on top of salad.

-- Mrs. Harry J. Marlow

PARADISE SALAD

- 1 package cream white
- 1 cup cottage cheese
- 2 packages orange Jello
- 2 cups water
- 1 small box marshmallows, cut up
- 1 cup crushed pineapple

Make pineapple dressing juice to use in Jello. Fix Jello. Put in marshmallows while hot. Let Jello cool until sticky. Fold in cream, pineapple, and beaten cream. Chill.

-- Lois Lewis





## CHEESE BALLS

- 1 stick butter or margarine
- 1 1/4 cups flour
- 1 jar Old English cheese spread

Make into balls and chill with a stuffed olive in center of ball. Makes about 36. Bake at 400 degrees for 10 minutes.

Good with salad or teas.

-- Margaret Purmort

## POPCORN BALLS

- 1 cup dark corn syrup
- 1/2 cup sugar
- 1 teaspoon cream of tartar
- 1 tablespoon butter
- 1/4 teaspoon soda
- 4 quarts popped corn

Boil the syrup, sugar, and cream of tartar to soft ball stage. Then add butter and soda. Pour over the freshly popped corn at once. Cool and shape into balls.

-- Mrs. Ross Robinson

## SNACKS

### SHRIMP DIP

- 3 ounces chili sauce
- 3 ounces catsup
- 2 ounces vinegar
- 1/8 teaspoon salt
- 1/2 teaspoon worcestershire sauce
- 2 drops tobasco sauce
- 2 ounces horseradish (creamy, mild flavored)

Beat well and serve with small shrimp over ice.

-- Mrs. Duane Essex

### CHEESE BALL

- 2 packages (8 ounces each) cream cheese
- 2 jars (5 ounces each) process sharp Cheddar cheese spread
- 1 jar (5 ounces) process bleu cheese spread
- 3 tablespoons wine vinegar
- Dash of garlic salt
- 1 cup chopped nuts (optional)

Allow cheeses to soften at room temperature. Combine with remaining ingredients; blend until smooth. Refrigerate about 30 minutes. Shape into a ball. Roll in chopped nuts, if desired. Serve as spread for crackers. Yield: about 3 cups spread.

-- Joyce Heath.

## "STUFF"

1 box wheat cheks  
 1 box rice cheks  
 1 box cheerios (omit if you like)  
 1 box pretzel sticks  
 2 packages peanuts or nuts  
 3 cubes oleo or butter  
 1 tablespoon worcestershire sauce  
 1 tablespoon savory salt  
 1/2 teaspoon garlic salt

Mix all together, place in 225° oven for 2 hours, stir every 15 minutes.

-- Mrs. John Brock

## CHEESE BALL

2 3-ounce packages blue cheese  
 2 5-ounce jars sharp cheese spread  
 1 8-ounce package cream cheese  
 2 tablespoons grated onion  
 1 teaspoon worcestershire sauce  
 1 cup finely chopped pecans

Let cheeses soften at room temperature. Combine cheeses, onion, and worcestershire, and blend well. Stir in 1/2 cup pecans. Shape into ball and place in bowl lined with waxed paper. Let chill overnight. About an hour before serving, roll ball in remaining pecans. Place on platter and surround with crackers.

-- Carolyn Espegren







## VEGETABLE CASSEROLE

### MARINATED BEANS

- 1 can red kidney beans
- 1 can whole wax beans
- 1 can whole green beans

Put into colander to drain. Rinse kidney beans with a little water or liquid from other beans. Slice one onion and one green pepper. Marinate all at least over night in:

- 2/3 cup sugar
- 2/3 cup vinegar
- 1/3 cup mazola oil

-- Joyce Heath

### ASPARAGUS CASSEROLE

- 1 can asparagus
- 3 hard boiled eggs, diced
- Grated cheese
- 1 medium sized package potato chips
- 2 tablespoons milk
- Flour

Drain juice off asparagus. Add milk to juice. Thicken with flour to make a white sauce. Butter the casserole dish. Add a layer of asparagus. Then add a layer of the diced hard boiled eggs. The third layer is crushed potato chips. The grated cheese make a fourth layer. You may have as many layers in this order as you desire. Pour the cream sauce over the layers. The top layer of grated cheese forms a kind of crust after baking. Bake in 350 degree oven for about 20 to 25 minutes.

-- Mrs. LeeRoy Stickfort

## VEGETABLE CASSEROLE

### BAKED PINEAPPLE

(This casserole is an excellent substitute for potatoes or vegetable to serve with ham or fowl. It's a good company dish because it takes no last-minute preparation.)

1/4 cup sugar

2 rounded tablespoons flour

1/2 teaspoon salt

1 No. 2 1/2 can crushed pineapple, not drained

1/4 to 1/2 pound grated cheddar or longhorn cheese

Buttered crumbs

Mix sugar, flour, and salt, and stir into pineapple. Add cheese, pour into buttered baking dish and sprinkle top with buttered crumbs. Bake at 350 degrees about 40 minutes until topping is browned. Makes 8 to 10 servings.

-- Mary Joyce Carson

### PARSNIP BALLS

Scrape, quarter, 6 to 8 parsnips. Cook until tender. If using pressure cooker, 7 minutes at 15 pound pressure. Drain half hour in colander. Throw liquid away. Put through colander. Add beaten egg and 1 or 2 tablespoons flour. Make into balls, size of golf ball. Roll in cracker crumbs. Fry until golden brown in deep fat. If balls are made in advance and stored in refrigerator, bring to room temperature before frying.

-- Betty Atwater

## VEGETABLE CASSEROLE

### SCALLOPED POTATOES

Melt: 3 tablespoons oleo (in large pan)

Add: 2 tablespoons flour

2 1/2 teaspoon salt

3 cups milk

Cook until smooth and add:

6 cups sliced potatoes

1 can cream of mushroom soup

Simmer on stove about 7 minutes. Then add 1 cup diced cheese. Bake uncovered in greased baking dish - about 1 hour, 350 degrees.

-- Joyce Grant

### POTATOES AU GRATIN

1 1/2 tablespoons butter

1 tablespoon flour

1/2 teaspoon salt

1/4 teaspoon pepper

1/4 teaspoon paprika

1 cup milk

1 cup grated cheese

1 teaspoon grated onion

1 package (9-ounce) frozen French fried potatoes

1 package (10-ounce) frozen lima beans

1 can (4-ounce) sliced mushrooms, drained

Melt butter in saucepan, blend in flour and seasonings. Gradually add milk, cook and stir over medium heat until mixture thickens and comes to a boil. Add grated cheese and stir until completely melted. Add remaining ingredients mixing well. Turn into 1 1/2 quart casserole. Bake in hot oven (400 degrees) 25-30 minutes or until top is well browned. (Meal in one casserole: Add diced cooked ham or sausage.)  
Serves 6.

-- Betty Frampton

SWEET-SOUR GREEN BEANS

Put 2 packages frozen beans in boiling water and cook 10-15 minutes. Drain well. Add lots of chopped raw onion.

Cut up 4 or 5 pieces bacon, fry crisp, drain. Use about half of the grease, add 3/4 cup vinegar and 3/4 cup sugar. Bring to a boil and pour over beans and onions in casserole. Sprinkle with salt and pepper. Bake in 350 degree oven covered for one half hour, uncovered one half hour. Stir occasionally.

-- Mrs. C. H. McLaughlin

BEAN CASSEROLE

- 1 No. 2 can French or tiny string beans
- 1 No. 2 can carrot strips

Boil up and drain. Make thin white sauce.

- Add:
- 1 tablespoon minced onion
  - 1 cup grated Cheddar cheese
  - Seasoning
  - 1 beaten egg

Fill casserole with the vegetables and pour cream sauce over. Cover top with buttered bread cubes. Bake 1/2 hour at 325 degrees.

-- Betty Atwater

VEGETABLE CASSEROLE

1 small can green lima beans, drained  
1 small can whole kernel corn  
1 can tomatoes  
2 tablespoons diced green peppers  
1 tablespoon diced onion  
3 tablespoons butter  
Salt and pepper  
Buttered crumbs

Mix all ingredients and pour into buttered casserole. Top with bits of butter and buttered crumbs. Bake uncovered 1 1/2 hours at 350 degrees beginning with cold oven. Especially good for lunch, or for pot luck.

-- Mrs. E. V. Stansbury

RICE CASSEROLE

- 1 1/2 pound ground beef
- 2 tablespoons minced onion
- 1 cup dry rice - 3 1/2 cooked
- 2 cans cream of chicken soup
- 1/2 to 1 can water
- 1 teaspoon salt
- Dash tobasco sauce
- 3 tablespoons minced pimento

Brown ground beef. Add all ingredients except rice. Cook rice and mix with meat mixture. Top with crumbs and bake at 350 degrees for 1 hour.

-- Mrs. Donald H. Glenn





## SPAGHETTI SAUCE

- 1 pound ground beef
- 1 onion, chopped
- 2 cloves garlic, or garlic salt to taste
- 2 tablespoons worcestershire sauce
- 1 tablespoon oregano
- 2 8-ounce cans tomato puree
- 2 6-ounce cans tomato paste
- Salt and pepper

Brown hamburger and add ingredients as listed. Simmer on low heat 2 hours.

-- Mrs. Donald H. Glenn

## REGAL CHOCOLATE SAUCE

- 1/2 cup light corn syrup
- 1 cup sugar
- 1 cup water
- 3 ounces unsweetened chocolate
- 1 teaspoon vanilla
- 1 cup evaporated milk

Combine corn syrup, sugar, and water. Cook until soft ball stage. Remove from heat, add chocolate squares, and stir until chocolate melts. Add vanilla. Slowly, add evaporated milk, mix thoroughly. Cool. This should be heated over hot water for hot fudge sundaes. Makes 3 1/2 cups sauce.

-- Darline Coan

LIMA HAM BONE SOUP

1 1/2 cup large dry limas  
6 cups water  
1 ham bone with some meat  
1 cup canned tomatoes  
2 onions (as desired)  
1 potato  
1 carrot  
1/2 cup celery  
1/2 bay leaf (optional)  
1/4 teaspoon dried thyme  
1/4 teaspoon black pepper  
1 teaspoon salt

1. Rinse and drain lima beans. Put in large cooking pot and add water, ham bone, and tomatoes. Bring to boil.
2. Dice vegetables and add to soup kettle with seasonings.
3. Turn heat to simmer. Cover and cook gently until beans are tender, 2 to 2 1/2 hours.
4. Remove ham bone. Cut meat into small pieces and return ham to soup. Add more salt if needed. If you like a slight bit of sweetness, add a tablespoon of brown sugar.

-- Mrs. Warren F. Weeks

FRUIT JUICE FREEZE

(Good on a hot summer morning for breakfast!)

Boil 1 cup of sugar and 1 cup of water rapidly for 5 minutes. Remove from heat and immediately add 1 can frozen concentrated pineapple-orange juice. (Syrup thaws the juice and juice cools the syrup.) Add 2 cups of water and 2 tablespoons lemon juice. Mix and pour into 2 refrigerator trays. Freeze, stirring well twice at 30-minute intervals. Makes 6 to 8 servings.

-- Mrs. Charles R. Jackson

## CORNCOB JELLY

12 bright red (field corn) cobs  
 1 quart water  
 1 package Surejell  
 3 cups sugar

Boil broken cobs in water 30 minutes. Remove cobs and strain through cloth. (Should have 3 cups liquid left, if not, add water.) Add Surejell. Bring to rolling boil. Add sugar and boil 5 minutes or until jelly stage. Tastes like apple jelly.

-- Barbara Allen

## CHOCOLATE SAUCE

1 cup sugar  
 1 square chocolate  
 1 1/2 teaspoons flour  
 1 cup milk  
 1/2 teaspoon vanilla  
 Salt, just a pinch

Mix sugar and flour. Add chocolate and milk, and cook until thick, stirring constantly. Add vanilla and salt. This is a sauce like pudding, can be used on cake or ice cream.

-- Mrs. Barbara Waychoff

## MISCELLANEOUS

### STUFFING FOR EIGHT-POUND FOWL

Mix: 4 eggs, beaten  
Add: 2 medium onions, diced  
1/2 teaspoon celery salt or 1/2 cup raw celery  
1/4 teaspoon poultry seasoning  
1 teaspoon sage  
1 teaspoon baking powder  
8 cups dry bread crumbs (18 to 20 slices)

Pour boiling water (4 cups) over bread. Cover and let stand 5 minutes. Add 1 cup milk to bread and mix well. Mix egg and bread mixtures together.

Add: 4 teaspoons salt  
1/2 teaspoon pepper  
2/3 to 3/4 cup melted butter

Stuff 8 pound turkey or chicken, or chill overnight and then stuff bird.

-- Joyce Grant

### FRUIT PUNCH

1 tall can Hawaiian punch  
1 large can pineapple juice  
1 package strawberry Kool-Aid (Make according to directions on package)  
1 cup frozen lemonade  
1 quart bottle soda  
Red food coloring

Serves 50 cups.

-- Mrs. C. H. McLaughlin

QUICK SPAGHETTI SAUCE

1 pound ground beef  
1/2 teaspoon garlic salt  
1 onion  
1/2 teaspoon celery salt  
1/2 teaspoon oregano  
1/2 teaspoon parsley  
1/2 teaspoon sugar  
Salt and Pepper

Saute onions in small amount of oil, add ground beef and seasoning. Simmer, then add:

1 can tomato sauce  
1 can tomato paste

Enough for 1 package of spaghetti.

-- Madeline Fletcher

CHOCOLATE SAUCE

Melt 1/2 cup butter with 3 squares baking chocolate. When melted, pour in 3 cups white sugar, pinch salt, and a large can of evaporated milk. Cook until thick over medium heat, approximately 20-30 minutes.

-- Mrs. C. H. McLaughlin

BARBECUE SAUCE

- 2 1/4 cups tomato catsup
- 1/2 cup vinegar
- 1 cup water
- 2 1/2 tablespoons Worcestershire sauce
- 3/4 teaspoon cayenne pepper (scant)
- 3/4 teaspoon chili powder
- 2 tablespoons minced onion
- 3 or 4 cloves garlic (scored)

1. Combine all ingredients and bring to boil on high heat.
2. Cool, then remove and discard garlic. Store in refrigerator. Makes 1 quart.

This is a good sauce for beefburgers, to pep up a meat loaf, jazz up hot dogs or anything that needs peppering up.

-- Mrs. Robert McCaughty