

" KITCHEN SECRETS "

WITH

LOVE

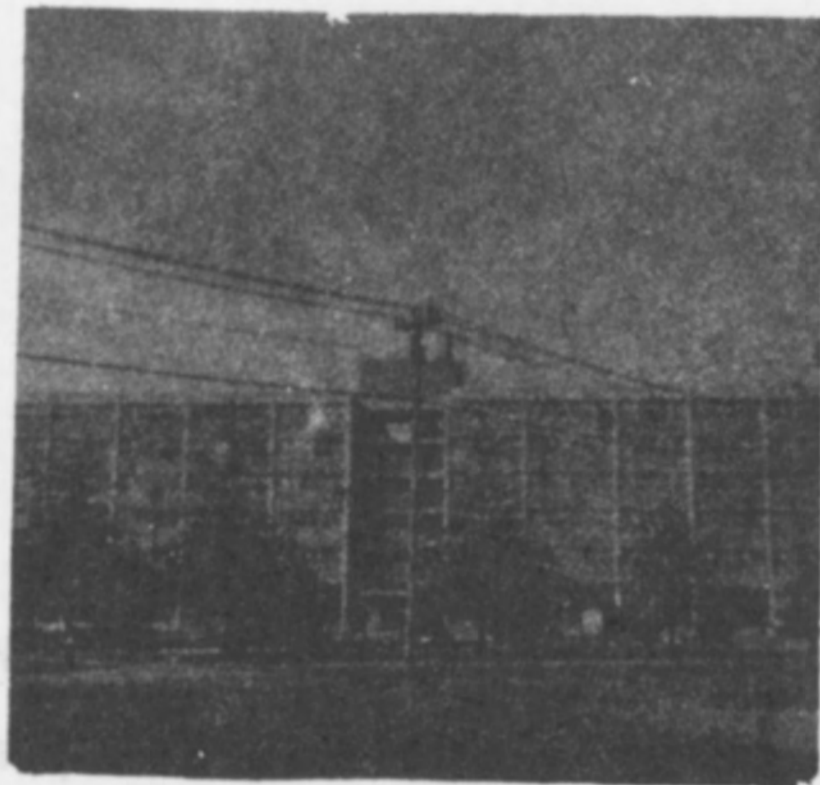
1976

LOW RENT HOUSING

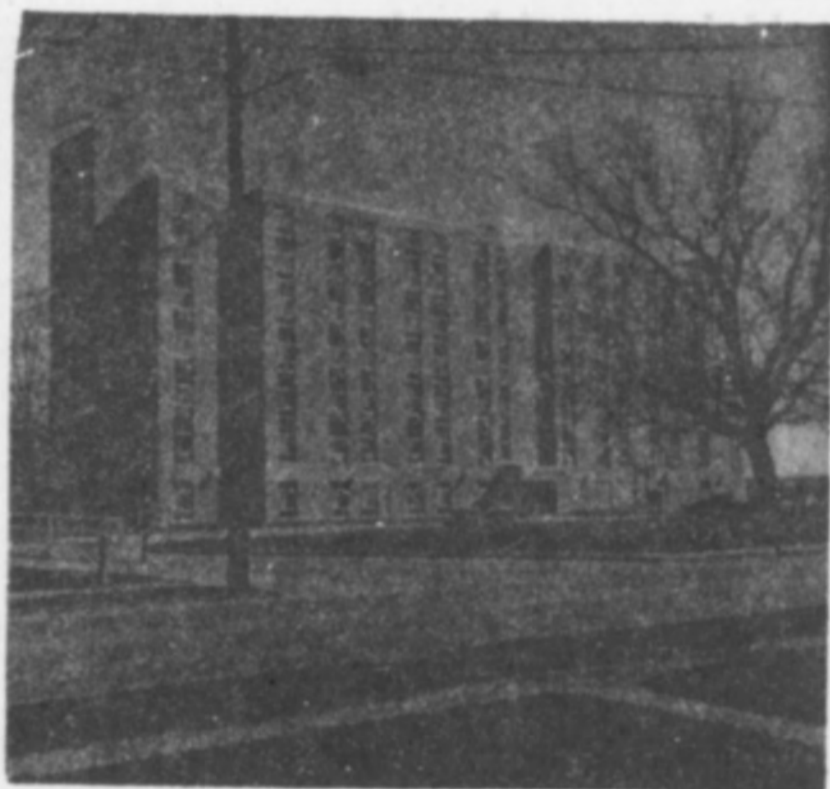
WESTGATE

SOUTH OAK AND

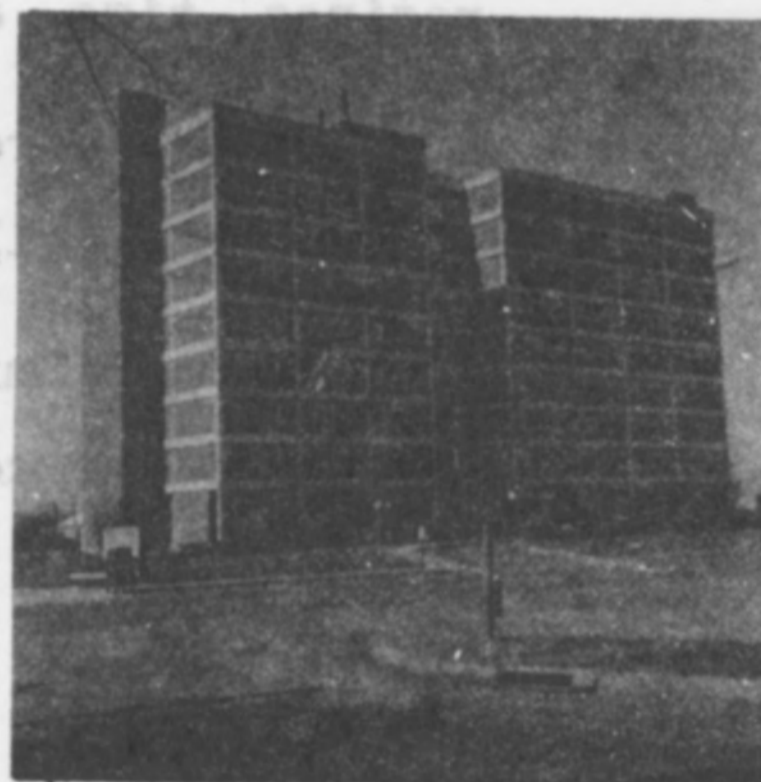
CAMELOT TOWERS



Southoak Towers



Camelot Towers



Westgate Towers

LOW-RENT HOUSING AGENCY

OF

OTTUMWA, IOWA

Ted Simpson, Executive Director

ACKNOWLEDGEMENTS:

To the tenants of the Low-Rent Housing three Hi-Rise Buildings in Ottumwa, Iowa, as part of their celebration of the Bicentennial year 1976.

A very special thanks to all who contributed their recipes, time, and talent to make this cookbook a success.

To Mr. Leroy Follett for the beautiful photography work of the buildings.

To Barb Smith, Tenant Service Coordinator, for the design of the cover and section dividers.

Printed and bound by --

GENERAL PUBLISHING AND BINDING

Telephone --1-515-648-3144

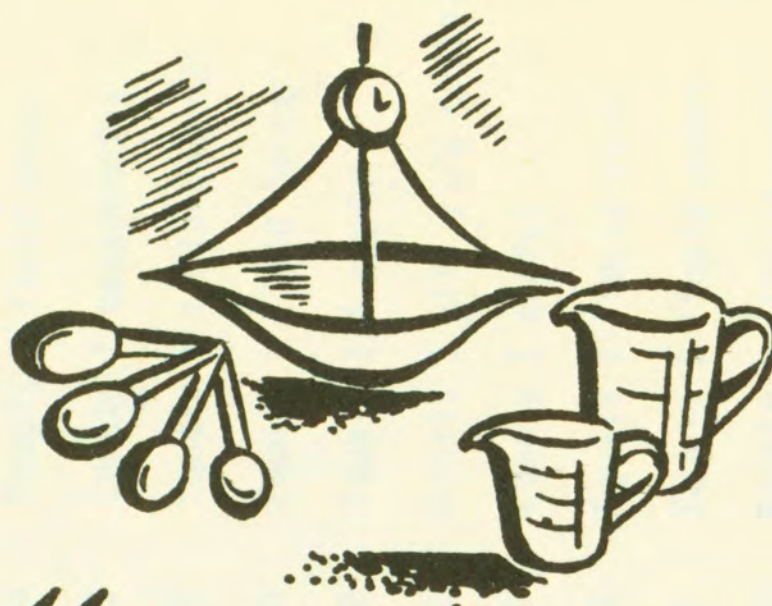
IOWA FALLS, IOWA

1976vt

TABLE OF CONTENTS

BREADS AND ROLLS - - - - -	3 - 14
CANDIES AND COOKIES - - - - -	15 - 38
CAKES AND FROSTINGS - - - - -	39 - 56
CASSEROLES "ONE DISH MEALS" - - - - -	57 - 64
DESSERTS, PIES, ETC. - - - - -	65 - 94
MEATS, POULTRY, FISH - - - - -	95 - 110
SALADS, DRESSINGS, SOUPS - - - - -	111 - 132
VEGETABLES - - - - -	133 - 138
LO-CAL FOODS - - - - -	139 - 140
MISCELLANEOUS - - - - -	141 - 148

Weights



and Measures

Standard Abbreviations

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

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

Guide to Weights and Measures

1 teaspoon = 60 drops	1 pound = 16 ounces
3 teaspoons = 1 tablespoon	1 cup = $\frac{1}{2}$ pint
2 tablespoons = 1 fluid ounce	2 cups = 1 pint
4 tablespoons = $\frac{1}{4}$ cup	4 cups = 1 quart
$5\frac{1}{3}$ tablespoons = $\frac{1}{3}$ cup	4 quarts = 1 gallon
8 tablespoons = $\frac{1}{2}$ cup	8 quarts = 1 peck
16 tablespoons = 1 cup	4 pecks = 1 bushel

Substitutions and Equivalents

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

METRIC - U.S. EQUIVALENTS
(To second decimal place)

LENGTH

1 millimeter = 0.04 inch
 1 centimeter = 0.39 inch
 1 meter = 39.37 inches
 = 1.09 yards
 1 kilometer = 0.62 statute mile

WEIGHT

1 gram = 0.04 ounce avoirdupois
 1 kilogram = 2.20 pounds avoirdupois
 = 1000 kilograms
 1 metric ton = 2204.62 pounds avoirdupois
 = 1.10 tons

CAPACITY

1 cubic centimeter = 0.27 fluid dram
 1 liter = 1.06 liquid quarts

EQUIVALENTS OF THE COMMON CAPACITY UNITS USED IN THE KITCHEN

Units	Fluid drams	Teaspoonsful	Fluid ounces	1/4 cupful	Gills (1/2 cupful)	Cupful	Liquid pints	Liquid quarts	Milliliters*	Liters	Units
1 fluid dram equals	1	3/4	1/4	1/8	1/32	1/64	1/128	1/256	3.7	0.004	Equals 1 fluid dram
1 teaspoon equals	1-1/3	1	1/3	1/6	1/24	1/48	1/96	1/192	4.9	0.005	Equals 1 teaspoonful
1 tablespoon equals	4	3	1	1/2	1/8	1/16	1/32	1/64	15	0.015	Equals 1 tablespoonful
1 fluid ounce equals	8	6	2	1	1/4	1/8	1/16	1/32	30	0.030	Equals 1 fluid ounce
1/4 cupful equals	16	12	4	2	1/2	1/4	1/8	1/16	59	0.059	Equals 1/4 cupful
1 gill (1/2 cupful) equals	32	24	8	4	1	1/2	1/4	1/8	118	0.118	Equals 1 gill (1/2 cupful)
1 cupful equals	64	48	16	8	2	1	1/2	1/4	237	0.237	Equals 1 cupful
1 liquid pint equals	128	96	32	16	4	2	1	1/2	473	0.473	Equals 1 liquid pint
1 liquid quart equals	256	192	64	32	8	4	2	1	946	0.946	Equals 1 liquid quart
1 milliliter* equals	0.27	0.20	0.068	0.034	0.0084	0.0042	0.0021	0.0011	1	1/1000	Equals 1 milliliter*
1 liter equals	270	203	67.6	33.8	16.9	8.45	4.23	2.11	1000	1	Equals 1 liter

*For all household purposes 1 milliliter may be considered as equal to 1 cubic centimeter.

1784
1785
1786
1787
1788
1789
1790
1791
1792
1793
1794
1795
1796
1797
1798
1799
1800

1801
1802
1803
1804
1805
1806
1807
1808
1809
1810
1811
1812
1813
1814
1815
1816
1817
1818
1819
1820

1821
1822
1823
1824
1825
1826
1827
1828
1829
1830
1831
1832
1833
1834
1835
1836
1837
1838
1839
1840

1841
1842
1843
1844
1845
1846
1847
1848
1849
1850
1851
1852
1853
1854
1855
1856
1857
1858
1859
1860

1861
1862
1863
1864
1865
1866
1867
1868
1869
1870
1871
1872
1873
1874
1875
1876
1877
1878
1879
1880

1881
1882
1883
1884
1885
1886
1887
1888
1889
1890
1891
1892
1893
1894
1895
1896
1897
1898
1899
1900

1901
1902
1903
1904
1905
1906
1907
1908
1909
1910
1911
1912
1913
1914
1915
1916
1917
1918
1919
1920

1921
1922
1923
1924
1925
1926
1927
1928
1929
1930
1931
1932
1933
1934
1935
1936
1937
1938
1939
1940

1941
1942
1943
1944
1945
1946
1947
1948
1949
1950
1951
1952
1953
1954
1955
1956
1957
1958
1959
1960

1961
1962
1963
1964
1965
1966
1967
1968
1969
1970
1971
1972
1973
1974
1975
1976
1977
1978
1979
1980

1981
1982
1983
1984
1985
1986
1987
1988
1989
1990
1991
1992
1993
1994
1995
1996
1997
1998
1999
2000

2001
2002
2003
2004
2005
2006
2007
2008
2009
2010
2011
2012
2013
2014
2015
2016
2017
2018
2019
2020

2021
2022
2023
2024
2025
2026
2027
2028
2029
2030
2031
2032
2033
2034
2035
2036
2037
2038
2039
2040

2041
2042
2043
2044
2045
2046
2047
2048
2049
2050
2051
2052
2053
2054
2055
2056
2057
2058
2059
2060

2061
2062
2063
2064
2065
2066
2067
2068
2069
2070
2071
2072
2073
2074
2075
2076
2077
2078
2079
2080

2081
2082
2083
2084
2085
2086
2087
2088
2089
2090
2091
2092
2093
2094
2095
2096
2097
2098
2099
2100

1784
1785
1786
1787
1788
1789
1790
1791
1792
1793
1794
1795
1796
1797
1798
1799
1800

1801
1802
1803
1804
1805
1806
1807
1808
1809
1810
1811
1812
1813
1814
1815
1816
1817
1818
1819
1820

1821
1822
1823
1824
1825
1826
1827
1828
1829
1830
1831
1832
1833
1834
1835
1836
1837
1838
1839
1840

1841
1842
1843
1844
1845
1846
1847
1848
1849
1850
1851
1852
1853
1854
1855
1856
1857
1858
1859
1860

1861
1862
1863
1864
1865
1866
1867
1868
1869
1870
1871
1872
1873
1874
1875
1876
1877
1878
1879
1880

1881
1882
1883
1884
1885
1886
1887
1888
1889
1890
1891
1892
1893
1894
1895
1896
1897
1898
1899
1900

1901
1902
1903
1904
1905
1906
1907
1908
1909
1910
1911
1912
1913
1914
1915
1916
1917
1918
1919
1920

1921
1922
1923
1924
1925
1926
1927
1928
1929
1930
1931
1932
1933
1934
1935
1936
1937
1938
1939
1940

1941
1942
1943
1944
1945
1946
1947
1948
1949
1950
1951
1952
1953
1954
1955
1956
1957
1958
1959
1960

1961
1962
1963
1964
1965
1966
1967
1968
1969
1970
1971
1972
1973
1974
1975
1976
1977
1978
1979
1980

1981
1982
1983
1984
1985
1986
1987
1988
1989
1990
1991
1992
1993
1994
1995
1996
1997
1998
1999
2000

2001
2002
2003
2004
2005
2006
2007
2008
2009
2010
2011
2012
2013
2014
2015
2016
2017
2018
2019
2020

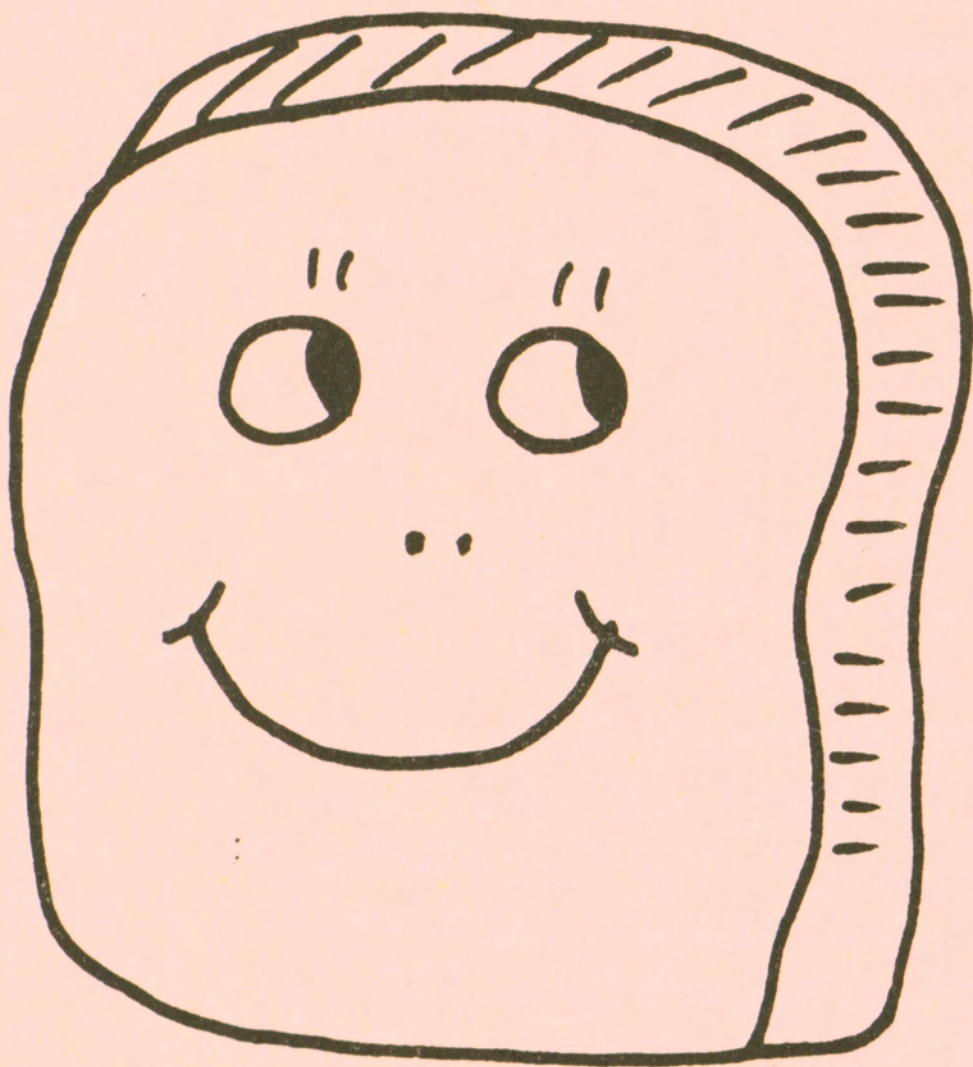
2021
2022
2023
2024
2025
2026
2027
2028
2029
2030
2031
2032
2033
2034
2035
2036
2037
2038
2039
2040

2041
2042
2043
2044
2045
2046
2047
2048
2049
2050
2051
2052
2053
2054
2055
2056
2057
2058
2059
2060

2061
2062
2063
2064
2065
2066
2067
2068
2069
2070
2071
2072
2073
2074
2075
2076
2077
2078
2079
2080

2081
2082
2083
2084
2085
2086
2087
2088
2089
2090
2091
2092
2093
2094
2095
2096
2097
2098
2099
2100

BREADS AND ROLLS



BREADS - ROLLS

QUICK WHITE BREAD

Irene Overturf

Mix together:

1/2 c. very warm water 2 pkg. yeast

Combine in large bowl:

2 tsp. salt 1/3 c. sugar
1/4 c. oil 2 1/2 c. lukewarm water

For rolls add 2 eggs, 1/2 c. sugar.

Stir in yeast dissolved in the 1/2 c. water. Add 7 or 8 c. flour. Knead thoroughly. Let rise to double in bulk. Knead down. Let rise again. Shape into 2 large loaves or 3 small loaves. Let rise to double in bulk. Bake in 350° oven until brown.

Turn out on wire rack to cool. While warm spread softened butter on all surfaces.

GUM DROP BREAD

Osa Laird

3 c. flour 1/2 c. raisins
3/4 c. sugar 1 c. gum drops (cut in pieces)
3 1/2 tsp. baking powder 1 egg (beaten)
1 tsp. salt 2 T. shortening (melted)
1/2 c. nuts (chopped) 1 tsp. vanilla

Sift flour, salt, and baking powder. Stir in nuts, raisins, and gum drops. Blend together egg, shortening, milk, and vanilla. Add dry ingredients and stir till moistened. Pour into well-greased and floured 9x5x3 inch loaf pan. Bake at 350° for 1 hour. Makes 1 loaf.

BEAN MUFFINS (Recipe from World War I - 1917)

Osa Laird

1 c. cold beans (mashed fine) 3 c. flour
1 tsp. salt 2 tsp. baking powder
1/2 c. milk 2 eggs (well beaten)
1/3 c. shortening

Cream shortening; add eggs, beat. Add beans, then milk. Sift salt and baking powder with 1 c. flour, then add balance of flour. Yield: 18 muffins.

Bertha Swasick

NUT BREAD

2 eggs	1/2 tsp. salt
2 c. brown sugar	1 tsp. baking powder
2 c. buttermilk	2 tsp. soda
4 c. flour	1 c. walnuts

Beat eggs and sugar. Add milk and beat well. Add flour which has been sifted with salt, baking powder, and soda. Stir in nuts. Bake in greased bread pan for 1 hour at 350°. Will make 2 (5x9 inch) loaves. Better if made day before serving.

CARROT BREAD

Eulalia Harper

1 c. sugar	Pinch of salt
3/4 c. oil	1/2 c. nuts
2 eggs (beaten)	1 tsp. soda
1 1/2 c. flour	1 tsp. cinnamon
1 1/2 c. raw carrots (grated)	

Mix ingredients in order given. Bake in greased pan at 350° for 1 hour.

BUTTERSCOTCH ROLLS

Caroline Parsons

2 loaves frozen bread	1 T. butter
1 c. brown sugar	1/4 c. brown sugar
2 T. light corn syrup	1 tsp. cinnamon

Let bread thaw and rise - the more it rises the easier it works. Combine 1 cup brown sugar, corn syrup, and butter; heat slowly in greased pan. Place rolls cut side down over mixture. Let rise till double in bulk.

Roll out bread on lightly floured surface to about 1/4 inch thick. Brush with melted butter and sprinkle with 1/4 c. brown sugar and 1 tsp. cinnamon. Roll out as for a jelly roll and seal edges. Cut in 1 inch slices and place in pan. Bake and remove from pan and turn bottom side up. Makes 16 rolls.

DILLY CASSEROLE BREAD

Myrtle Rehkopf - Bessie Marsh

1 pkg. dry yeast	1/4 c. warm water
Dissolve.	
2 T. sugar	1 c. cottage cheese (warmed)
1 T. butter (melted)	1 T. onion (minced)
1 tsp. dill seed	1 tsp. salt
2 1/2 to 2 1/4 c. flour	1/4 tsp. baking soda
1 egg	

Continued Next Page.

DILLY CASSEROLE BREAD (Continued)

Mix well, working flour in well. Place in warm place, cover, let stand 1 hour or until double in bulk. Punch down, place dough in well-greased round pan; let stand 1 hour. Bake 40 to 50 min. in 350° oven. Butter top when taken from oven, salt top with coarse salt.

POTATO BREAD

Osa Laird

1 medium potato	2 T. sugar
1 pkg. yeast	1 T. salt
2 T. shortening	6 c. flour

Peel potato and cook in water till tender. Reserve 1/4 c. liquid; cool till warm. Mash potato in remaining water. If necessary, add water to make 2 1/4 c. liquid. Soften 1 pkg. yeast in 1/4 c. reserved liquid, let stand 5 min.

Combine: potato liquid, 2 T. shortening, 2 T. sugar, 1 T. salt. Stir till smooth. Beat in about 3 cups sifted flour. Stir in yeast. Add 3 cups flour gradually; beat well. Knead dough till smooth and elastic (about 7 min.). Place in greased bowl. Grease top of dough; cover. Let dough rise till double (about 1 hour). Punch down. Divide in 2 portions. Shape loaves and place in greased loaf pans. Let rise till double (about 30 min.). Bake at 375° for 40 minutes.

REFRIGERATOR ROLLS

Ida Overby

2 c. warm water	1 egg
2 pkg. dry yeast	1/4 c. soft shortening
1/2 c. sugar	6 1/2 to 7 c. flour
2 tsp. salt	

Dissolve yeast in water. Add sugar, salt, and about 2 cups flour. Beat thoroughly 2 minutes. Add egg and shortening. Gradually add remaining flour till smooth. Cover with damp cloth and put in refrigerator. Punch down occasionally. About 2 hours before baking cut off amount needed and shape into rolls. Let rise till light. Bake at 400° for 12 to 15 minutes. Makes 4 dozen rolls.

A happy face cannot take place until your frown turns upside down.

SIX WEEK RAISIN BRAN MUFFINS

Lois Hampshire

1 (15 oz.) box Raisin Bran 1 qt. buttermilk
 1 c. oil or shortening (melted) 5 c. flour
 4 eggs 5 tsp. soda
 1 1/2 c. sugar 2 tsp. salt

Mix all together real well. Mix bran, sugar, flour, soda, and salt in very large bowl. Add beaten eggs, shortening, and buttermilk and mix well. Store in covered container in refrigerator. Bake at 400° for 15 to 20 min. as needed.

Keeps up to six weeks and are very good.

OLD FASHIONED RAISED BREAD

Nita Miller

1 med. sized cooked potato 1 T. salt
 (mashed) 1/2 c. warm water
 1 1/2 c. potato water 2 pkg. yeast
 2 eggs (beaten; optional) 1 T. sugar
 1/2 to 2/3 c. sugar 7 c. flour (or enough to stiffen)
 2/3 c. shortening

Soak 2 packages yeast in 1/2 c. warm water and 1 T. sugar; let stand until yeast rises to top. Add other ingredients and flour gradually. Knead until glossy. Let rise until double, punch down, let rise again until double. Bake in preheated oven 50 min. or until done. Makes 2 loaves.

MONKEY BREAD

Barbara Smith

4 tubes biscuits 2 tsp. cinnamon
 2/3 c. sugar Pecan nutmeats (chopped)

Cut each biscuit into fourths and roll in mixture of cinnamon and sugar. Place in greased pan (Bundt or regular cake pan). Between layers sprinkle extra sugar, cinnamon mixture and a few nuts.

TOPPING:

1 c. sugar 2 tsp. cinnamon
 3/4 stick margarine

Bring to a boil and pour over cut-up biscuits. Bake for 30 to 40 minutes.

The best thing a father can do for his children is to love their mother

BOSTON BROWN BREAD

Barbara Smith

1 box dark seedless raisins 2 tsp. soda
 2 c. boiling water Lump of butter size of an egg
 Pour water over raisins; add soda and butter. Let set 4 hours or overnight.

Add:

2 c. sugar 1 tsp. vanilla
 4 c. flour 1 tsp. cinnamon
 1 tsp. salt 2 eggs

Mix all ingredients. Bake in 5 round greased cans 1 hour or till done at 350°.

This bread is much better after it has been frozen. Wrap in foil when bread is almost cool and then freeze.

PEPPARKAKOR (SWEDISH BREAD)

Helen Swanson

1 1/2 c. sugar Dash salt
 2 c. flour 1 tsp. baking soda
 1 tsp. baking powder 1 c. milk
 1 tsp. cloves 2 eggs
 1 tsp. cinnamon 1/4 lb. butter or oleo

Melt oleo in 9x5 inch loaf pan for bread. Sift dry ingredients together. Add milk and eggs; blend well. Add melted oleo. Bake at 350° for 45 minutes.

CINNAMON BREAD

Myrtle Babcock

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

TOPPING:

1/4 c. sugar 1 tsp. cinnamon
 1/4 c. nuts

Cream shortening and sugar; add eggs. Sift flour with baking powder and soda, and add to creamed mixture along with buttermilk and vanilla. Put one-half the batter in buttered pan. Sprinkle 1/2 the topping. Add balance of batter and balance of topping. Swirl around with knife. Bake for 60 minutes at 350°.

BANANA BREAD

Myrtle Babcock

2 c. flour
 1 tsp. baking powder
 1/2 c. butter
 1 c. sugar
 1 egg (beaten)

Pinch of salt
 1 c. ripe bananas (mashed)
 1/2 tsp. soda dissolved in
 3 T. sweet milk

Cream sugar and butter; add remaining ingredients. Add flour last. Add nuts if desired. Bake at 350° for 50 to 60 minutes in greased bread pan.

LEMON BREAD

Myrtle Babcock

1 c. sugar
 6 T. shortening
 1 T. lemon rind (grated)
 2 eggs
 1 1/2 c. flour
 1/2 tsp. salt

1 tsp. baking powder
 1/2 c. milk
 1/2 c. nuts (chopped)
 1/4 c. sugar (scant)
 Juice of 1 lemon (3 T.)

In medium bowl, with electric mixer, cream 1 cup sugar with shortening. Add lemon rind. Beat in eggs. Sift flour, salt, and baking powder; add alternately with milk, beginning and ending with flour mixture. Stir in nuts. Pour into greased 9x5x3 inch loaf pan and bake at 325° for 35 to 45 minutes or till done.

In small saucepan heat 1/4 c. sugar in lemon juice; stir till dissolved and pour over hot bread. Allow to cool in pan. When cold remove from pan. Slice and serve with sweet butter, accompanied by your favorite tea.

GLAZED QUICK APPLE BREAD

Myrtle Babcock

1/2 c. shortening
 1 c. sugar
 1 tsp. vanilla
 2 eggs
 2 c. flour (sifted)

2 tsp. baking powder
 1/4 tsp. salt
 2 T. milk
 1 c. apples (unpared, finely chopped)
 1/4 c. nuts (chopped)

Cream shortening with sugar and vanilla till light and fluffy. Add eggs and beat well. Sift flour; measure and sift again with baking powder and salt. Add milk, apples, nuts, and dry ingredients and stir only till flour is well dampened. Pour batter into oiled 9x5x4 inch loaf pan. Bake in moderate oven (350°) 50 to 60 min. Cool. Remove bread from pan and pour glaze over it, letting it drip down over the sides. Allow this glaze to "set" then wrap tightly. For better flavor and easier handling, make the bread the day before it is to be used.

Continued Next Page.

GLAZED QUICK APPLE BREAD (Continued)

APPLE BREAD GLAZE:

1/2 c. powdered sugar
(sifted)

1 T. water
2 T. butter or oleo (melted)

Combine all ingredients and mix well. Pour over bread, allowing it to drip down the sides.

PUMPKIN BREAD

Flora Adams

3 1/3 c. flour
2 tsp. soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg

3 c. sugar
1 c. oil
4 eggs
2/3 c. water
2 c. pumpkin

Mix in mixing bowl. Will look like cake batter. Grease 3 loaf bread pans. Pour dough in and bake at 350° for one hour.

ENGLISH MUFFIN BREAD

Ruth Crumes

3 to 4 c. enriched flour
2 pkg. dry yeast
1/4 c. sugar
2 tsp. salt

1 1/4 c. hot tap water
1/2 c. oil
2 eggs
Corn meal

Combine 1 1/2 cups flour, yeast, sugar, and salt. Add hot tap water; mix until dry ingredients are moistened. Beat till smooth, about 2 minutes by electric mixer. Blend in oil and eggs. Add flour to make stiff batter. Beat till smooth and elastic. Cover and let rise about 1 hour. Stir down. Divide into 3 well-greased and corn meal dusted 1 lb. coffee cans. Cover and let rise till doubled, about 30 minutes. Bake in preheated 375° oven 15 to 20 minutes or until done. Let cool completely in coffee cans, invert, and shake to remove loaves. To serve, slice and toast.

Two 4 1/2 x 8 1/2 inch loaf pans or six (No. 303) cans can be used.

PUMPKIN BREAD

Ora Carbaugh

3 c. sugar
2 c. pumpkin
4 eggs

1 c. oil
3 1/2 c. flour

Dissolve 2 tsp. soda in 2/3 c. water; 1 tsp. cinnamon, 1 1/4 tsp. salt, 2 tsp. vanilla, 1/2 c. nutmeats. Bake in greased pan 1 hour at 350°. Makes 3 loaves.

While warm, mix 6 T. brown sugar, 3 T. water, 3 T. butter. Boil until like syrup, spoon over the warm bread.

ZUCCHINI BREAD

Harvey Trader

3 eggs	1 tsp. salt
1 c. salad oil	3 tsp. cinnamon
2 c. sugar	2 tsp. baking powder
3 tsp. vanilla	1 tsp. baking soda
2 c. raw zucchini (grated)	1 c. nuts (chopped)
3 c. flour	

Beat eggs, oil, sugar, and vanilla until fluffy. Add the zucchini. Sift together flour, salt, cinnamon, baking powder, and baking soda. Blend dry mixture into creamed mixture and add nuts. Pour into two greased and floured 9x5x3 inch loaf pans. Bake at 350° for about an hour.

CORN FRITTERS

Barbara Smith

1 c. all-purpose flour (sifted)	3 T. milk
1 tsp. baking powder	1 1/2 c. whole kernel corn
1 tsp. salt	(cooked or canned)
2 eggs	

NOTE: I sometimes use cream-style corn and omit milk.

Sift dry ingredients into bowl. Beat eggs; add milk and corn (drained). Stir till mixed. Drop by small tablespoonfuls into deep fat heated to 365° F. Fry about 4 min. till golden brown. Drain on brown paper. Delicious served with butter and maple syrup. (If spoon is first dipped into hot fat, batter will slip off more easily.)

MEXICAN CORN BREAD

Hattie Oakes

3/4 c. milk	1 1/2 c. corn muffin mix
1/4 c. margarine	2 c. longhorn cheese (grated)
1 egg	Green pepper (chopped)
1 can cream corn	Red pimiento
Pinch of soda	

In a greased baking pan add a layer of corn muffin mixture, then cheese and peppers until all used up. Bake at 350° for 45 minutes until golden brown.

CRANBERRY NUT BREAD

Osa Laird

1 c. nuts (chopped)	1/2 tsp. baking powder
1 c. cranberries (chopped)	1/2 tsp. soda
2 c. flour	

In measuring cup place 3 T. butter, juice of 1 orange, add boiling water to make 3/4 cup; cool.

Continued Next Page.

CRANBERRY NUT BREAD (Continued)

Beat 2 eggs, 1 c. sugar, and well-cooled liquid. Mix in flour, fold in cranberries, nuts, and grated rind of orange. Bake in loaf pan 1 hour at 350°. Cool 10 min. and then place on rack to finish cooling.

APRICOT NUT BREAD

Osa Laird

3/4 c. dried apricots	2 c. flour
1/2 c. oleo	1 T. baking powder
1/2 c. sugar	3/4 c. milk
1 tsp. salt	1 c. nuts (chopped)
1 egg	

Wash apricots, cover with hot water, let stand 1/2 hour, drain. Cut into small pieces. Cream shortening, sugar, and salt in large bowl. Add eggs, beating well. Sift flour with baking powder; add alternately with milk to creamed mixture. Stir only enough to blend ingredients well. Add apricots and nuts. Pour into well-greased pan. Bake in 350° oven 1 hour.

SHORT BREADS

Ruth Crumes

1 lb. butter	1/4 tsp. salt
1 c. sugar	5 1/2 c. flour

Sift flour, measure 5 1/2 cups. Add salt. Cream butter and sugar until creamy. Add flour and salt and knead for 1/2 hour. Press in cookie sheet and bake in 300° oven for 1 hour.

ADAMA BREAD (One loaf)

Hannah Good

1/2 c. light cream, half and
half or condensed milk

Heat and add 1 stick oleo, softened.

Add:

1/4 c. molasses	1 tsp. salt
1/2 c. yellow corn meal	

Dissolve 1 pkg. yeast in 1/4 c. warm water (5 min.); add to mixture with 1 1/2 c. white flour. Stir briskly and beat with electric mixer. Add 1 1/2 to 2 c. white flour to dough so it will knead well. Do not make dough too stiff. Knead 5-10 minutes. Put in bowl in warm place. Put enough cooking oil on top of dough to keep it from getting dry. Cover with aluminum foil. Let rise until doubled in bulk (about 1 hour.) Punch down and knead again.

Continued Next Page.

ADAMA BREAD (Continued)

Shape into loaf and put in greased loaf pan. Sprinkle a little corn meal in bottom of pan first to prevent sticking. Let rise until almost doubled. Bake at 350° until loaf is well browned and sounds hollow when top is snapped with the fingers (45 to 50 minutes). Remove, cool. Brush surface of loaf with oleo while warm.

HOLIDAY BANANA BREAD

Osa Laird

1/3 c. shortening	1/2 tsp. salt
2/3 c. sugar	1 c. ripe bananas (mashed)
2 eggs (slightly beaten)	1 c. mixed candied fruit and peel
1 3/4 c. flour (sifted)	1/4 c. raisins
2 3/4 tsp. baking powder	1/2 c. nutmeats (chopped)

1. Cream shortening until glossy with mixer. Gradually add sugar, beating till light and fluffy.
2. Add eggs; beat until thick and pale lemon in color.
3. Sift together flour, baking powder, and salt. Add alternately with bananas.
4. Fold in candied fruit, raisins, and nuts. Turn batter into 4 1/2 x 8 1/2 x 3 inch loaf pan.
5. Bake at 350° for 60 to 70 minutes or until done. Cool thoroughly before storing.

HOLIDAY BREAD

Ora Carbaugh

1 tsp. soda	3 ripe bananas
2 c. flour	1 tsp. vanilla
1 c. sugar	1/2 c. nuts
1/2 c. shortening	1/2 c. dates (chopped)
1 egg	1/2 c. maraschino cherries

Cream sugar and shortening. Add eggs and mix well. Add bananas and vanilla and mix well. Sift soda and flour together; add to creamed mixture. Stir until well blended. Add nuts and cherries and dates. Turn into well-greased loaf pan. Bake in 350° oven 1 hour and 15 minutes.

MONKEY BREAD

Mildred Essex

4 tubes of biscuits	1 c. sugar
1 tsp. cinnamon	

Cut each biscuit in 4 pieces. Roll in sugar and cinnamon. Lay pieces in Bundt pan in even layers. Melt 1 c. butter, add 1 tsp. cinnamon, 1 c. sugar to cinnamon-sugar left from rolling biscuits. Pour over biscuits and bake 1 hour at 350°.

APPLESAUCE NUT BREAD

Mary Smith

1 c. flour	1 c. sugar
1 tsp. baking powder	2 eggs (beaten)
1/2 tsp. cinnamon	1 tsp. vanilla
1/2 tsp. salt	1 c. applesauce
1/2 c. oil	1/2 c. nuts

Preheat oven to 350° and bake 1 hour in loaf pan.

COFFEE CAKE

Bessie Marsh

1 pkg. white cake mix	4 whole eggs
1 pkg. instant vanilla pudding	1/4 c. sugar
2/3 c. oil	1/2 tsp. cinnamon
3/4 c. water	1/2 tsp. cocoa

Put first five ingredients in a bowl and beat 10 minutes. Put in greased angel food cake pan (it doesn't hurt to grease pan). Mix sugar, cocoa, and cinnamon and swirl into cake batter. Bake at 350° for 50 to 60 minutes.

CHERRY DELIGHT COFFEE CAKE

Irene Overturf

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

Cream shortening and sugar. Sift flour, baking powder, and salt. Add to creamed mixture; mix well. Spread half of dough in greased 10 1/2 x 17 inch pan. Spread cherry (or any kind of pie filling) over dough. Cover or partly cover with remaining dough. Bake at 350° or 375° until done by the toothpick test. As soon as cake comes from oven ice with 1 c. powdered sugar, 1 T. warm milk, and 1 tsp. vanilla.

WAFFLES

Hazel Putnam

2 eggs	3 T. sugar
2 c. milk	6 tsp. baking powder
2 3/4 c. flour	3 T. lard (melted)
1 tsp. salt	

Beat eggs; add sugar, salt, and melted lard. Mix baking powder with flour. Add milk and flour mixture alternately. Bake in hot waffle iron.

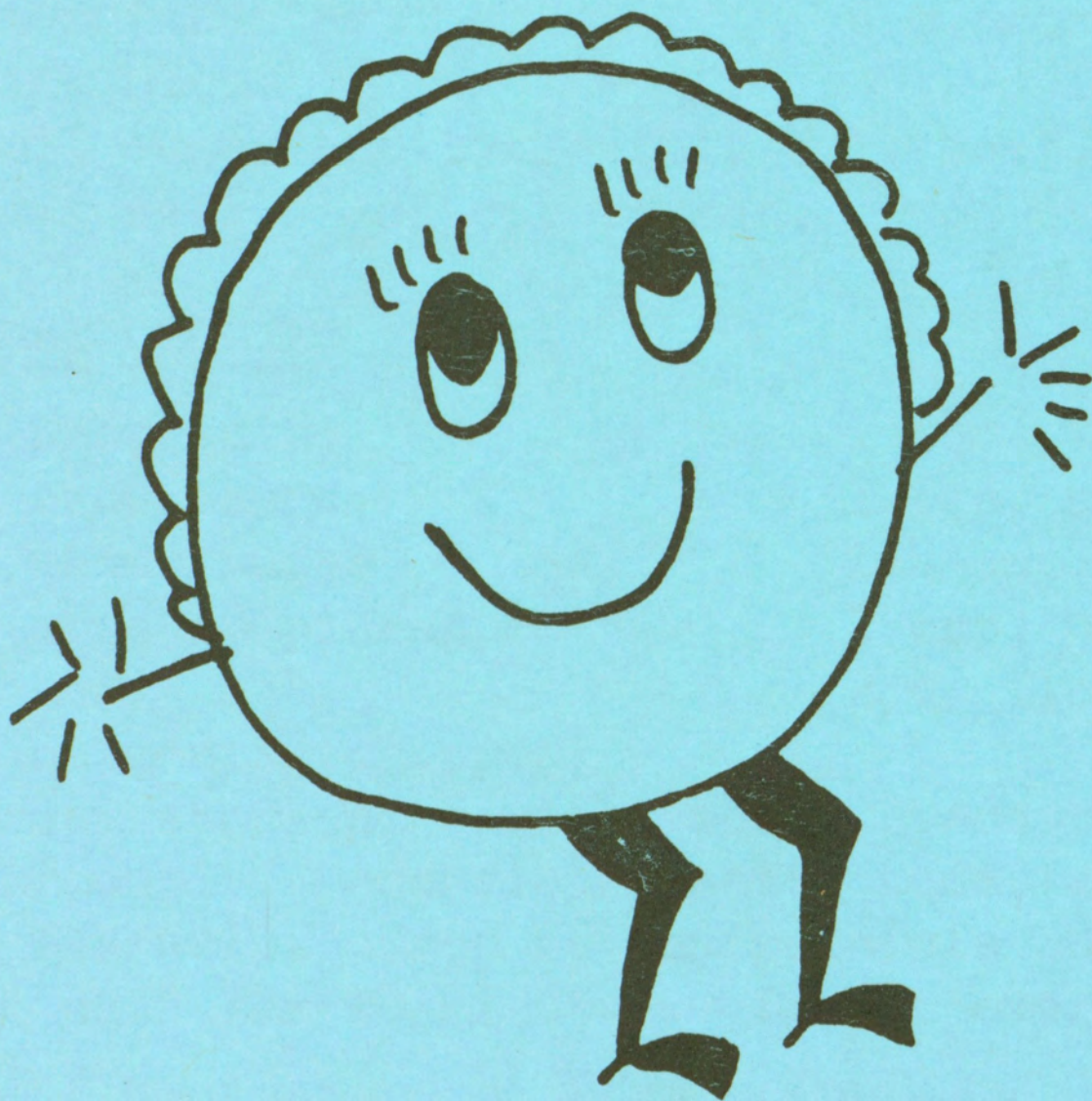
PANCAKES

Ruth Crumes

- 1 c. flour (sifted)
- 3/4 c. non-dairy creamer
- 2 tsp. baking powder
- 2 T. sugar
- 1/2 tsp. salt
- 1 egg (well beaten)
- 3/4 c. boiling water
- 2 T. butter (melted)

In large bowl combine flour, creamer, baking powder, sugar, and salt. Combine egg, boiling water, and melted butter; mixing well. Add liquid ingredients and mix until batter is smooth. For each pancake, pour about 1/3 cupful of batter onto a preheated griddle. Bake about 3 to 4 minutes on each side. Makes 6 to 8 (5 inch) pancakes.

CANDIES
COOKIES
AND
BEVERAGES



CANDIES

COOKIES

DESSERTS



CANDIES - COOKIES

PECAN CRISPIES

Della Scranton

1/2 c. shortening	2 1/2 c. flour
1/2 c. butter	1/4 tsp. salt
1 c. brown sugar	1/2 tsp. soda
1 1/2 c. granulated sugar	1 c. pecans (chopped)
2 eggs (beaten)	

Thoroughly cream shortening, butter and add eggs. Mix in dry ingredients. Drop by teaspoon on greased cooky sheet about 2 inches apart. Bake at 350° about 12 minutes.

Use coconut for a change from nuts.

CORNFLAKE COOKIES

Thelma Sigler

1 c. sugar	1 c. white syrup
Bring to a full boil.	
1 c. peanut butter	6 c. cornflakes
3/4 stick oleo	

Boil sugar and syrup to a full boil. Add peanut butter and oleo; mix well. Add cornflakes. Drop by spoonful on wax paper.

PINEAPPLE COOKIES

Lucille Brown

1/2 c. shortening	1 egg
1/2 c. brown sugar	1 tsp. soda
1/2 c. white sugar	1/4 tsp. salt
1/2 c. crushed pineapple (drained)	1 tsp. baking powder
1/2 c. nutmeats (chopped)	2 c. flour

Cream shortening with sugars. Add the egg and pineapple. Mix thoroughly. Add flour, salt, soda, and baking powder, and nuts. Mix well. Drop by teaspoonfuls on greased cookie sheet. Bake at 425° for 10 minutes. Do not overbake.

OATMEAL COOKIES

Mrs. Florence Heather

1 c. brown sugar	1 tsp. soda
1 c. white sugar	1 tsp. baking powder
1 c. oleo <u>or</u> butter	2 eggs (beaten)
2 c. flour	1 tsp. vanilla
2 c. oatmeal	Salt

Continued Next Page.

OATMEAL COOKIES (Continued)

Mix all ingredients. Raisins and nuts may be added. Drop by 1/2 teaspoonfuls on greased cookie sheet. Press with fork. Bake in 375° oven 10 to 12 minutes.

"SCOTCH-ETTES"

Thelma Sigler

1 c. soft oleo	2 tsp. baking powder
1 1/2 c. brown sugar (packed)	1 tsp. soda
2 eggs	1 tsp. salt
1 T. water	1 c. oats (add 1 1/2 c. if you
12 oz. butterscotch morsels	want cookies more crispy)
12 oz. nuts	1 tsp. vanilla
2 c. flour	

Mix oleo, brown sugar. Beat eggs and add to sugar-oleo mixture. Add rest of ingredients. Bake at 375° for 15 to 20 minutes.

RAISIN COOKIES

Ora Carbaugh

1 3/4 c. brown sugar	1 rounded tsp. soda
1/4 c. white sugar	1 tsp. vanilla
1 c. shortening	4 c. flour
3 eggs	1 c. raisins

Pour very little water over raisins. Heat and stir while cooking for a few minutes. Then cover and let set in steam.

Combine this with all other mixed ingredients. Roll in wax paper. Put in freezer and when set slice and bake; or can roll and bake.

COFFEE KLOTCH BARS

Elizabeth Wright

1 c. light brown sugar	2/3 c. strong coffee
1/2 c. shortening	1/2 tsp. cinnamon
2 eggs	1/2 tsp. soda
1 c. raisins	1 1/2 c. flour

Cream shortening and sugar; add eggs and beat well. Add rest of ingredients and beat well.

Turn into greased, floured cookie sheet (10x15 inches). Bake at 350° for 25 minutes. While hot, coffee glaze: 1 T. butter, 1 1/2 c. powdered sugar, 3 T. strong coffee. Sprinkle with nuts.

From little seeds of kindness the finest friendships grow.

BINGO BARS

Flora Adams

3 eggs	1 (4 oz.) jar strained carrot baby food
2 c. sugar	2 c. flour
1 1/4 c. salad oil	2 tsp. soda
1 (4 oz.) jar strained applesauce baby food	2 tsp. cinnamon
1 (4 oz.) jar strained apricot baby food	1 c. pecans (optional)
	Creamed cheese <u>or</u> powdered sugar frosting

Beat eggs and gradually add the sugar; mix well. Add salad oil and blend. Stir together the dry ingredients.

Combine baby foods in a bowl, then alternately add dry ingredients and baby foods to egg and sugar mixture. Bake in greased and floured 10x15 inch jelly roll pan. Bake at 350° for 25 to 30 minutes. Ice with creamed cheese or powdered sugar frosting and cut into bars.

ANGEL SWEETS

Bertha Weltch

1 small pkg. chocolate chips	1 c. powdered sugar (sifted)
2 T. oleo	1 c. nuts (chopped)
1 egg (raw)	2 c. miniature marshmallows
1 c. Angel Flake coconut	

Melt chocolate chips and oleo. Take from heat and mix in fast the egg. Stir in rest of ingredients except coconut. Shape into balls and roll and roll in coconut and refrigerate to cool.

TOFFEE BARS

Pauline Swaim

1 c. butter <u>or</u> margarine	1 (6 oz.) pkg. (1 c.) semi-sweet chocolate pieces
1 c. brown sugar	1 c. walnuts (chopped)
1 tsp. vanilla	
2 c. all-purpose flour (sifted)	

Cream together butter, sugar, vanilla, and flour; mix well. Stir in chocolate and walnuts. Press mixture into ungreased 15 1/2 x 10 1/2 x 1 inch jelly roll pan. Bake in moderate oven (350°) for 25 minutes or until browned. While still warm cut in bars or squares. Cool before removing from pan. Makes 5 dozen.

A thoughtful deed can pave the way for a long and lasting friendship.

CHOCOLATE NUT CHEWS

Hattie Oakes

1 1/2 c. sugar
 1/4 c. cocoa
 1/2 c. evaporated milk
 1/3 c. butter or oleo
 1/3 c. peanut butter
 1 tsp. vanilla
 1 1/2 c. uncooked minute oats
 1/2 c. nuts

Mix in a heavy saucepan (2 qt.) the sugar, cocoa, milk, and butter. Stir over medium heat until mixture bubbles all over top. Boil and stir 2 minutes more. Take off heat and stir in peanut butter until melted. Add vanilla, uncooked minute oats and nuts. Drop by spoonfuls on waxed paper. Let stand till set. Makes 36.

BACHELOR BUTTONS

Mary Guyette

1 egg
 1/2 c. butter
 1/4 tsp. baking powder
 1 1/2 c. flour (sifted)
 1/2 c. coconut
 1 1/2 c. brown sugar
 1 tsp. soda
 1 tsp. vanilla
 1/2 c. pecans

Thoroughly mix all ingredients and drop on a cookie sheet. Bake in 350° oven. Do not overbake.

RICH OATMEAL COOKIES

Esther Edmund

1/2 lb. margarine (2 sticks)
 1/2 c. sugar
 2 c. quick oatmeal
 1 c. flour
 Almond or vanilla flavoring

Mix ingredients in order given. Chill dough in refrigerator about 1 hour. Make into small balls and flatten with a fork. Bake at 350° on ungreased cooky sheet.

PINWHEEL COOKIES

Barbara Smith

1/2 c. shortening (softened)
 3/4 c. sugar
 1 egg
 1 T. milk or cream
 1 tsp. vanilla
 Stir in above
 1 1/4 c. flour
 1/4 tsp. salt

Mix together.
 Sift together and mix with above.

Divide dough into 2 parts after it has been well mixed. Into one part blend 1 square of melted chocolate - cooled. Roll out white dough to 9x12 inches. Roll out chocolate dough the same size as white dough and lay over white dough. Roll up the double layers of dough. Chill; slice 1/8 inch thick. Place slices a little apart on greased cookie sheet. Bake 10 to 12 min. at 350°. Makes about 5 doz. 2 inch cookies.

FILLED FRUIT COOKIES

Barbara Smith

COOKIE DOUGH:

2 c. sugar	5 to 6 c. flour
1 c. shortening	1 tsp. soda
1 or 2 eggs	1 tsp. vanilla
1 c. sour milk	

FRUIT FILLING:

1/2 c. raisins (chopped)	1/2 c. sugar
1/2 c. dates (chopped)	Small amount of water
1 T. flour	Dash of lemon

Cook till thickened. Cool; use on unbaked dough.

RICH OATMEAL COOKIES

Esther Edmund

1/2 lb. margarine <u>or</u> butter	1 c. flour
1/2 c. sugar	Almond <u>or</u> vanilla flavoring
2 c. quick oatmeal	Pinch of salt

Cream butter and sugar, add flavoring, flour, and oatmeal. Cool dough in refrigerator for at least 1 hour. Form into small balls and flatten with fork. Bake at 350° or 325° on ungreased cookie sheet.

PEANUT BUTTER COOKIES

Bernice Graham

1/2 c. shortening	2 c. all-purpose flour (sifted)
1/4 c. peanut butter	1/8 tsp. salt
1 1/2 c. Crystal sugar	1/2 tsp. soda
2 eggs	1 c. peanuts (chopped)

Cream shortening and peanut butter until light. Add gradually sugar, creaming until light and fluffy. Add eggs one at a time beating thoroughly. Sift together flour, soda, and salt, and add peanuts. Stir into creamed mixture blending well. Shape into balls 3/4 inch in diameter. Place on lightly greased baking sheets. Flatten with palm of hand. Mark crisscross design with fork. Bake at 375° for 10 to 12 minutes.

GRANDMA'S SUGAR COOKIES

June Parker

1 c. shortening	5 c. flour
2 c. sugar	2 T. sour cream
3 eggs (beaten)	1 tsp. soda
1/2 tsp. salt	2 tsp. vanilla

Cream shortening, sugar, and eggs. Sift salt and flour together. Add sour cream, soda, and vanilla. Dough should be real stiff. Roll out thin. Bake in 375° oven. Makes 6 doz.

HERMITS COOKIES

June Parker

1 c. raisins	1/2 c. butter <u>or</u> lard
1 c. water	1 tsp. soda (in cold water)
1 c. sugar	1 tsp. salt
1/2 tsp. cloves	1 tsp. baking powder
1/2 tsp. cinnamon	2 c. flour

Cook raisins, water, sugar, cloves, and cinnamon; and cool. Then add butter or lard, soda, salt, baking powder, and flour. Mix well and drop on cookie sheet. Bake at 375°.

ORANGE SLICE COOKIES

Pauline Swaim

1/4 c. white sugar	1/2 c. hot water
1 c. brown sugar	2 c. flour
1/2 c. shortening	1 c. dates
2 eggs	1 c. orange slices
1 tsp. soda	

Cream together sugars and shortening. Add eggs and mix well. Dissolve soda in hot water and add to mixture. Then add flour, dates, and orange slices (candy) both cut in small pieces. Mix well and bake at 350°. May add nuts if desired.

CARAMEL FROSTING:

1/2 c. butter	1 c. brown sugar
1/4 c. milk	1 3/4 to 2 c. powdered sugar

Melt butter, add brown sugar and cook 2 minutes. Add milk and stir until begins to boil hard. Cool and add powdered sugar.

RICE KRISPIE DATE COOKIES

Gladys Dorn

1 c. sugar	1/2 c. nuts (chopped)
1 c. dates (cut up)	2 c. Rice Krispies
1 egg	1 tsp. vanilla
1/2 c. butter	

Put sugar, dates, egg, and butter in saucepan and bring to boil. Cook 8 to 10 minutes carefully. Remove from fire and add chopped nuts, Rice Krispies and vanilla. Form in small balls or flatten. Roll in coconut or powdered sugar.

Confidence is the first step on the ladder of success.

SUGAR COOKIES

Blanche Mace

2 c. sugar	1 c. sour cream
1 c. shortening	3 1/2 to 4 c. flour
2 eggs	2 tsp. soda
2 tsp. vanilla	1/2 tsp. salt

Cream shortening, sugar, and beat in eggs. Add vanilla and sour cream alternately with flour to sugar mixture - soda and salt. Dough should be easy to handle. Chill, then roll out and cut with cookie cutter. Bake in moderate oven until golden.

SPECIAL K NO-BAKE COOKIES

Bertha Weltch

1/2 c. white sugar	1 c. peanut butter
1 c. brown sugar	1 tsp. vanilla
1 c. white syrup	6 c. Special K
Pinch salt	

Bring sugars, syrup, and salt to a boil. Then add peanut butter, vanilla, and Special K. Drop by spoon on wax paper.

NO-BAKE COOKIES

Vina Weidman

2 c. sugar	1/4 c. oleo <u>or</u> butter
1/2 c. milk	3 c. quick oatmeal
1/4 c. cocoa	1 tsp. vanilla
1/3 c. peanut butter	Nuts (optional)

Boil sugar, milk, and cocoa one minute. Add peanut butter, oleo, oatmeal, and vanilla. Drop by spoonfuls on waxed paper.

MONSTER COOKIES

Faye Bollinger

2 1/4 c. oatmeal	1/2 c. white sugar
6 oz. peanut butter	2 eggs
1/4 c. oleo	1/4 tsp. syrup
1 c. chocolate chips	1 tsp. soda
1/2 c. brown sugar	

Mix all ingredients together and stir real well - adding oatmeal last. Drop by teaspoonfuls on cookie sheet. Flatten with fork. Bake 12 minutes in 350° oven. Let cool a few minutes before removing from cookie sheet.

If you are not part of the solution
you are part of the problem.

CHOCOLATE BROWNIES

Stella Jones

2 c. white sugar
 2 c. flour
 1 c. oleo
 1 c. water
 1/4 c. cocoa

1/2 c. canned milk with 1 tsp. vinega
 2 eggs
 1 tsp. soda
 1 tsp. vanilla
 1 tsp. red cake coloring

Sift flour and sugar in large bowl. Combine oleo, cocoa, and water in pan. Cook to boiling point, pour over sugar and flour; mix well. Add milk, eggs, soda, vanilla, and red coloring; mix well. Pour into greased jelly roll pan and bake 20 minutes in 400° oven.

Prepare icing 5 minutes before brownies are done.

ICING:

1/2 c. oleo
 1/4 c. cocoa
 6 T. canned milk

1 lb. powdered sugar
 1 tsp. vanilla
 1 c. nuts (chopped)

Combine oleo, cocoa, and milk in pan and cook to boiling point. Remove from heat and add powdered sugar, vanilla, and nuts. Mix and spread on brownies in pan while hot. Very good and moist and keeps well.

DATE DROPS

Osa Laird

1 c. dates (cut fine)
 1/2 c. water
 1 egg
 1/2 c. brown sugar
 1/2 c. oleo
 1/4 c. milk

1 1/2 c. flour
 1/2 tsp. salt
 1/2 tsp. baking powder
 1/4 tsp. soda
 Nuts

Cook dates and water 5 minutes and cool. (Reserve 2 T. for icing.) Beat in egg, brown sugar, oleo, and milk. Now combine flour, salt, baking powder, and soda. Add this to date mixture; add nuts. Drop on ungreased cookie sheet. Bake 10 to 12 minutes at 375°.

Frost with 3 T. soft oleo, 1/2 c. powdered sugar, 1/2 tsp. vanilla and reserved date mixture, and enough milk to spread.

SUGAR COOKIES

Vina Weidman

1 c. brown sugar
 1 c. white sugar
 1 c. butter or oleo
 2 tsp. soda
 2 tsp. cream of tartar

1/2 tsp. salt
 2 eggs
 1 tsp. lemon extract
 1 tsp. vanilla
 4 c. flour (sifted)

Cream and mix well. Drop on cookie sheet and bake at 350°. May roll dough into small balls and dip in sugar and flatten. Do not over cook.

BUTTERSCOTCH BARS

Amelia Golpin

1 c. sugar
 2 eggs (beaten)
 3/4 c. oleo
 2 1/2 c. graham cracker crumbs
 2 c. miniature marshmallows
 1 c. flaked coconut
 1/2 c. nuts
 6 oz. pkg. butterscotch chips
 1/2 c. peanut butter

Combine sugar, eggs, and oleo. Cook over low heat 5 minutes. Cool and add graham cracker crumbs, marshmallows, coconut, and nuts. Mix well and press into a 9x13 inch pan. Melt butterscotch bits and peanut butter. Spread on first layer and cool.

INDIANS

Osa Laird

2 squares unsweetened chocolate
 1/2 c. butter (oleo)
 2 eggs (beaten)
 1 c. sugar
 1 c. nutmeats
 1 c. flour
 1 tsp. each vanilla and salt

In saucepan melt chocolate with butter. Add rest of ingredients. Spread thick mixture into pan. Bake at 350° for 15 to 20 minutes. Sprinkle with powdered sugar or fudge frosting.

BLONDE BROWNIES

Osa Laird

1/3 c. butter or oleo
 1 c. brown sugar
 1 egg
 1/2 tsp. vanilla
 1/3 c. nuts (chopped)
 1/4 tsp. salt
 3/4 c. flour
 1 tsp. baking powder

ICING:

2 T. butter
 2 T. cream
 1 c. powdered sugar
 1/2 tsp. vanilla

Brownies - Melt butter. Cool and add brown sugar and unbeaten eggs. Cream well. Add remaining ingredients. Bake in 9x13 inch cake pan at 350° for 25 minutes. Cool and spread with icing.

Icing - Brown butter, cool, and add rest of ingredients.

ONE BOWL BROWNIES

Osa Laird

2 eggs
 1 c. sugar
 1/2 c. oleo
 3/4 c. flour
 4 T. cocoa
 1/2 tsp. salt
 1 tsp. vanilla
 1/2 c. nuts (chopped)

Mix all ingredients together in one bowl. Pour batter into greased pan. Bake in 350° oven for 20 minutes.

SALTED PEANUT COOKIES

1 c. white sugar
 1 c. brown sugar
 1 c. shortening
 2 eggs
 1 tsp. vanilla
 1 c. oatmeal

1 c. cornflakes
 1 c. peanuts
 1 tsp. soda
 1 tsp. baking powder
 2 c. flour

Cream shortening and sugar, add eggs and vanilla. Stir in oatmeal, cornflakes, and peanuts. Stir in remaining ingredients which have been sifted together, mix thoroughly. Drop by teaspoonfuls on greased cookie sheet. Bake at 375° for 5 to 8 minutes.

NO-BAKE PEANUT BUTTER COOKIES

Grace Carlson

1/2 c. sugar
 1/2 c. white syrup

1/2 c. peanut butter
 2 c. Rice Krispies

Combine sugar, syrup, and peanut butter in a heavy skillet. Warm over low heat just enough to get peanut butter mixed through - do not boil. Just barely mix ingredients then add Rice Krispies; mix. Dish out by spoonfuls on oiled tray.

SUGAR COOKIES

Fleda Stansberry

1/2 c. powdered sugar
 1/2 c. granulated sugar
 1/2 c. butter or margarine
 1/2 c. salad oil
 1 egg

1/2 tsp. cream of tartar
 1/2 tsp. soda
 1/2 tsp. salt
 1 tsp. vanilla
 2 c. flour

Cream sugars, butter, and oil. Add egg and vanilla. Mix together flour, salt, soda, and cream of tartar and add to creamed mixture. Refrigerate dough overnight or until chilled. Roll in balls and press flat with glass dipped in sugar. Butter or grease glass so sugar will stick. Bake 12 minutes in 350° oven.

NO-BAKE COOKIES

Ora Carbaugh

1 c. sugar
 1 c. syrup

2 c. peanut butter
 4 c. Special K cereal

Boil sugar and syrup 5 minutes. Add peanut butter (chunk style) and let melt in hot syrup. Add Special K. Mix well and drop by spoon on waxed paper.

SAUCEPAN ORANGE DATE BARS

Sue Randall

1/2 c. butter <u>or</u> oleo	1/2 tsp. soda
1/2 c. sugar	1 egg
1 tsp. orange peel (shredded)	1/2 c. nuts (chopped)
2 T. orange juice	1/2 c. pitted dates (chopped)
1 c. flour (sifted)	

Melt butter or oleo in saucepan. Remove from heat and blend in sugar, orange peel and juice. Stir in flour and soda. Add egg and beat well. Add nuts and dates, and stir lightly to combine. Pour into 9 inch square pan that has been greased. Bake at 350° about 25 minutes. Do not overbake. Cool in pan and frost.

ORANGE FROSTING:

Cream 1 T. oleo with 1 c. sifted powdered sugar. Add about 1 T. orange juice or enough to make a smooth creamy icing.

PUMPKIN COOKIES

Freida Naber

2 c. sugar	1 tsp. salt
1 c. shortening	2 tsp. cinnamon
1 (16 oz.) can pumpkin	1 tsp. nutmeg
2 tsp. vanilla	1/2 tsp. allspice
2 eggs	2 c. raisins
4 c. flour (sifted)	1 c. nuts (chopped)
2 tsp. soda	

Cream sugar and shortening. Add pumpkin, eggs, and vanilla; beat well. Sift together flour, salt, and spices, soda. Add to creamed mixture; mix well and stir in raisins and nuts. Drop by rounded teaspoon onto greased cookie sheet about 2 inches apart. Bake at 350° for 12 to 15 minutes. Remove from baking sheet and cool. Frost if desired. Makes 7 doz. cookies.

PEANUT BUTTER COOKIES

Bertha Weltch

1 c. white sugar	3 c. flour
1 c. brown sugar	1/4 tsp. salt
1 c. shortening	1 tsp. baking powder
2 eggs (beaten)	1 tsp. soda
1 c. peanut butter	1 tsp. vanilla
About 1/4 c. milk	

Cream and mix ingredients with enough milk to mix well. Drop by spoonful or roll in ball and put on cookie sheet. Press with fork. Bake in 375° oven 15 min. (bake according to your oven).

PINEAPPLE COOKIES

Bertha Weltch

1 c. shortening	1 tsp. soda
2 c. sugar	2 tsp. baking powder
1 can crushed pineapple	4 c. flour
2 eggs	1 c. nutmeats
1/2 tsp. salt	

Cream shortening and sugar; add eggs, beaten. Add pineapple. Mix salt, soda, baking powder, and flour together. Add to creamed mixture. Add nuts. Drop by teaspoon on greased cookie sheet. Bake in 350° oven until brown.

SUGAR COOKIES

Lucy Archer

1 c. sugar	1/2 tsp. lemon extract
1 c. oleo	1/2 tsp. vanilla
1/2 tsp. cream of tartar	2 c. flour
1/2 tsp. soda	Pinch salt

Cream sugar and oleo. Mix together flour, salt, soda, and cream of tartar. Add to creamed mixture. Add flavoring. Form into balls and place on cookie sheet, press down with fork.

GINGER SNAPS

Rose Elkins

1 c. molasses	1 T. soda
1 c. sugar	1 T. ginger
1 c. lard	4 c. flour
2 eggs	

Mix in order given. Roll in marble size balls and place on cookie sheet. Bake in moderate oven (250°) 10 to 15 minutes. Makes 50.

FILLED DROPPED COOKIES

Ora Carbaugh

1 c. shortening	3 1/2 c. flour (sifted)
2 c. brown sugar	1 tsp. salt
2 eggs	1 tsp. soda
1/2 c. milk	1/8 tsp. cinnamon
1 tsp. vanilla	

Cream shortening and sugar; add egg. Stir in milk and vanilla. Add flour, salt, soda, and cinnamon mixed. Drop by teaspoons on baking sheet. Place 1/2 tsp. filling on dough and cover with 1/2 tsp. of dough. Bake 10 to 12 min. in 400° oven.

FILLING: 2 c. dates (cut fine), 3/4 c. sugar, 3/4 c. water. Cook, stirring all the time, until thick. Cool before using.

APPLE BROWNIES

Flora Hagedon

1/4 c. butter	1 tsp. cinnamon
1 c. sugar	2 c. apples
1 tsp. soda	1/2 c. nuts (chopped)
1 c. flour	1/2 c. raisins

Cream butter and sugar, add beaten egg. Mix soda, flour, and cinnamon and add to creamed mixture alternately with 2 cups chopped apples. Then add nuts and raisins. Bake in muffin pans 20 to 25 minutes at 350°.

Good as is or serve with caramel sauce.

CARAMEL SAUCE:

Boil 1/2 c. brown sugar, 1/2 c. white sugar, 1/4 c. butter, and 1 c. cream for a few minutes. Very rich.

MOLASSES - OATMEAL COOKIES

Osa Laird

1/2 c. sugar	1/8 tsp. soda
3/4 c. shortening (melted)	1/4 tsp. salt
4 T. molasses	1 tsp. cinnamon
1 egg (beaten)	1/2 tsp. ginger
1 c. flour (sifted)	1 1/3 c. oatmeal
3/4 tsp. baking powder	

Add sugar and shortening, mix well. Beat in molasses and egg. Gradually stir in flour which has been sifted with baking powder, salt, spices, and soda. Add oatmeal and mix thoroughly. Roll in small balls about 1 inch in diameter. Place about 2 inches apart on greased cookie sheet. Bake in 375° oven 10 to 15 minutes. Yield: 50 - 2 inch cookies.

ICEBOX COOKIES WITH CORNFLAKES

Bertha Swasick

1 1/2 c. butter	1 egg
1 3/4 c. white sugar	3 c. flour
1 pkg. dates (cut)	3 c. cornflakes
1/2 c. boiling water	1 c. nutmeats
1/2 tsp. soda	

Cream butter and sugar; add egg and beat; then flour. Add dates mixed with the water and soda (have soda added to boiling water). Add nuts and cornflakes last. Let stand in refrigerator a few hours before baking.

BUTTERSCOTCH COOKIES

Minnie Hart

1/2 c. butter	1/2 tsp. soda
1/2 c. brown sugar	1/2 tsp. salt
1/2 c. white sugar	1 pkg. butterscotch morsels
2 eggs	1/2 c. pecans (crushed)
1 tsp. vanilla	1 1/2 c. coconut flakes
2 c. flour	Pecan halves

Cream together butter, sugars; add egg and vanilla. Add morsels then add flour, soda, and salt - pecans and mix well. Chill. Drop by rounded teaspoonfuls into coconut, roll to coat and form into balls. Place on greased cookie sheet. Bake at 375° for 10 to 12 minutes. Makes 4 1/2 doz.

BROWNIES

Lucille Gibson

2 sticks oleo	1 tsp. salt
4 T. cocoa	1 tsp. soda
1 c. water	2 eggs
2 c. flour	1 carton sour cream
2 c. sugar	

Heat oleo, cocoa, and water and bring to a boil. Add flour, sugar, salt, and soda. Blend in eggs and sour cream. Pour into a greased pan. Bake at 350°; check after 15 minutes.

FROSTING:

1 stick oleo	1 tsp. vanilla
4 T. cocoa	3 1/2 c. powdered sugar
4 T. milk	Nuts (if desired)

Bring oleo, cocoa, and milk to a boil. Add vanilla and powdered sugar. Add nuts if desired. Let cake cool 5 minutes.

LEMON SOUR BARS

Lucille Gibson

1 c. flour	3/4 c. flake coconut
1/3 c. butter <u>or</u> oleo	1/2 c. nuts (chopped)
2 T. powdered sugar	1/4 c. flour
2 eggs (beaten)	1/4 tsp. baking powder
3/4 c. brown sugar	1/2 tsp. vanilla

Mix flour, butter or oleo, and powdered sugar. Pat in 11x7 inch pan. Bake in 350° oven for 10 minutes.

Mix together beaten eggs, brown sugar, coconut, nuts, flour, baking powder, and vanilla. Pour over baked layer. Bake 15 minutes.

Remove from oven and frost while warm with 1 c. powdered sugar, 1 tsp. milk, 1 T. lemon juice (1/2 tsp. grated lemon rind, optional) mixed.

LEMON WHIPPERSNAPS

Myrtle Babcock

1 pkg. lemon cake mix 1 egg
 2 c. frozen whipped topping 1/2 c. powdered sugar

Mix together lemon cake mix, 2 cups frozen whipped topping (thawed), and 1 egg. After dough is thoroughly mixed, drop by the teaspoon into 1/2 c. powdered sugar. Roll each ball to coat it with the sugar and drop it onto an oiled cooky sheet. Bake at 350° about 15 minutes or until lightly browned.

CHERRY DELIGHT COOKIES

Osa Laird

1 c. margarine 2 1/2 c. flour
 1/2 c. sugar 2 egg whites
 1/2 c. Karo light corn syrup 2 c. nuts (finely chopped)
 2 egg yolks Candied cherries

Mix margarine and sugar. Stir in corn syrup, 2 egg yolks, and flour. Chill.

Roll in 1 inch balls, dip in slightly beaten egg white, then in 2 cups finely chopped nuts. Place on greased baking sheet. Flatten cooky. Press candied cherry halves in center. Bake at 325° for 20 minutes. Yield: 4 dozen.

CHOCOLATE SYRUP BROWNIES

Fleda Stansberry

1/2 c. butter or margarine 1/4 tsp. baking soda
 1 c. sugar 3/4 c. Hershey's chocolate
 1 tsp. vanilla flavored syrup
 2 eggs 3/4 c. nuts (chopped)
 1 1/4 c. all-purpose flour

Cream butter or margarine and sugar until light and fluffy; add vanilla. Add eggs, one at a time, beating well after each addition. Combine flour and baking soda; add alternately with chocolate syrup to creamed mixture. Stir in nuts. Pour into greased 9x9x2 inch pan. Bake at 350° for 40 to 45 minutes or until done.

RUSSIAN TEA CAKES

Gladys Dorn

1 c. soft butter 2 1/2 c. Gold Medal flour
 1/2 c. powdered sugar (sifted) 3/4 c. nuts (finely chopped)
 1 tsp. vanilla 1/4 tsp. salt

Mix butter, sugar, and vanilla thoroughly. Measure flour by dip, level, pour, or sifted method. Mix in nuts, chill. Heat oven to 400°. Roll in 1 inch balls. Place on ungreased baking sheet. Bake 10 to 12 min. While still warm roll in powdered sugar and cool and roll in powdered sugar again. Makes about 4 dozen.

CHOCOLATE CHIP COOKIES

Celena Roberts

1 c. butter	2 T. warm water
1 c. granulated sugar	1/2 tsp. salt
1/2 c. brown sugar	2 1/2 c. flour
2 eggs (beaten)	1 (7 oz.) pkg. chocolate chips
1 tsp. vanilla	1 c. raisins
1 tsp. soda	

Cream butter and sugar together. Add eggs and vanilla. Add soda to water and add to mixture. Then add salt; stir in flour until well blended. Put in chocolate chips and raisins. Put in refrigerator and chill. Drop by spoonfuls on cookie sheet and bake at 350° for 10 minutes.

SUGAR COOKIES

Osa Laird

3/4 c. oleo	10	1 tsp. lemon flavoring
1 1/4 c. sugar	14	3 c. flour
2 eggs	10	2 tsp. baking powder
1 T. milk		Pinch salt
1 tsp. vanilla		

Cream and mix above ingredients, and refrigerate 2 hours. Roll and cut with cookie cutter. Bake 10 minutes in 375° oven.

MELT IN YOUR MOUTH COOKIES

Amelia Galpin

1 c. confectioners' sugar	1 c. butter <u>or</u> oleo
2 c. flour	1 tsp. vanilla
1/2 tsp. cream of tartar	2 egg yolks
1/2 tsp. soda	

Mix the dry ingredients; cream butter, vanilla, and egg yolks thoroughly. Sift the dry ingredients into this and continue to mix until dough can be rolled into balls. Place on cookie sheet and press down with fork, leaving tine marks across surface. Bake at 350° for 10 minutes. Store in tight container or freeze. Makes 3 1/2 dozen.

On Mother's Day we try to repay
the love that mother shows each day.

OATMEAL RAISIN COOKIES

Olive Zagres

1 c. shortening	2 c. flour
1 c. sugar	1 tsp. salt
2 eggs (beaten)	1 tsp. vanilla
1/2 c. raisins	1/4 tsp. cinnamon
1/2 c. water	1/4 tsp. nutmeg
1 tsp. soda	1/4 tsp. salt
2 c. oatmeal	1/2 c. nuts (chopped)

Cream shortening, sugar, and eggs. Bring raisins and water to boil and remove from heat. Add to mixture and mix well. Stir in soda, vanilla, cinnamon, and nutmeg; salt and flour - oatmeal. Stir in nuts. Drop by teaspoon onto ungreased cookie sheet. Bake at 350° for 10 minutes.

MOTHER'S DOUGHNUTS

Osa Laird

1 1/2 c. sugar	1 c. sour cream
4 eggs	3/4 tsp. soda
1/2 tsp. salt	1 heaping tsp. baking powder
1/2 tsp. nutmeg	5 c. flour
1 tsp. vanilla	

Beat sugar and eggs together. Add sour cream with soda; add vanilla. Sift spices, salt, baking powder with 2 cups flour, then add rest of flour. Roll out, cut, and fry. May be left plain or rolled in sugar.

RAISED DOUGHNUTS

Louise Hopkins

3/4 c. sugar	1 c. potato water
1 c. shortening	1 c. mashed potatoes
2 cakes dry yeast	1 tsp. salt
1 c. warm water	2 eggs

Mix sugar and shortening, cream it. Beat eggs and add. Add rest of ingredients in order given. Add enough flour to make slack dough. Let rise until double in bulk. Roll out, cut with doughnut cutter and let rise 1 hour. Fry in vegetable shortening. Glaze or dip: 2 lb. powdered sugar - add enough water till it will coat finger. Add vanilla. Dip doughnuts while they are hot and stand up edgewise.

A smile makes any outfit complete.

SPUTNICKS (Doughnuts)

E. Ward

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

2 tsp. baking powder
 1/2 tsp. nutmeg
 1/2 tsp. cinnamon
 1 tsp. vanilla

Beat eggs and sugar. Add dry ingredients alternately with milk and vanilla. Heat enough lard to make 1/2 inch in skillet to 475° or until it browns a cube of bread quickly. Drop by 1/2 teaspoon of dough into hot lard. Brown on both sides until cooked through. Drain on paper towel and roll in powdered sugar or granulated sugar with cinnamon.

RAISED DOUGHNUTS

Flora Schell

1 pkg. dry yeast
 1/4 c. warm water
 3/4 c. milk (scalded and cooled)
 1 egg

1/4 c. soft shortening
 1/4 c. sugar
 1 tsp. salt
 3 1/2 to 3 3/4 c. all-purpose flour

In a mixing bowl dissolve yeast in water; add milk, sugar, salt, beaten egg, and shortening, and half the flour. Beat until smooth and gradually add the remaining flour. Work till smooth; grease the side of bowl and let rise until double in bulk. Roll out on board 1/2 inch thick. Cut with doughnut cutter and fry in deep fat (375°) until brown on both sides. Drain on paper towel. Dip in a glaze or dip in sugar and cinnamon.

PEANUT BUTTER FUDGE

Faye Bollinger

2 c. white sugar
 2/3 c. milk (canned Carnation)
 Pinch salt

Pt. jar Marshmallow Creme
 1 c. peanut butter

Cook sugar, milk, and salt together to soft ball stage. Remove from heat and add Marshmallow Creme and peanut butter. Beat until creamy. Pour out into pan lined with waxed paper.

DIVINITY

Bernice Graham

2 1/2 c. granulated sugar
 1/2 c. corn syrup
 1/2 c. water

2 egg whites
 1 c. nutmeats
 1 tsp. vanilla

Continued Next Page.

DIVINITY (Continued)

Combine sugar, corn syrup, and water. Cook until it spins a thread (238°). Pour half the syrup over the 2 stiffly beaten egg whites. Return the remaining syrup to fire, cook to hard boil stage. When tested in water, should sort of crack against side of cup. Pour slowly over egg whites and beat until it stands in peaks. Add vanilla and nutmeats. Drop by teaspoons on waxed paper. Place bowl in hot water while dropping the candy or if it becomes too firm to drop add a little hot water to it.

CHOCOLATES

Nellie McConaughey

1.

1 can Eagle Brand condensed milk 3 tsp. vanilla or 2 tsp. maple

1/4 lb. oleo

Beat well. Add 2 lb. powdered sugar.

2. DIP IN COATING:

Melt 1/2 to 1 bar paraffin; add 1 (12 oz.) pkg. of real chocolate chips.

Put in freezer until firm. Roll in balls, add salted peanuts for clusters or put in a maraschino cherry and cover with mixture. Place on cookie sheet and put in freezer. When frozen hard, take a few out at a time and dip in coating (No. 2 above). You may want to dip them twice to have a thick chocolate coating.

BUTTERSCOTCH DROPS

Myrtle Babcock

1/2 c. butter

1 tsp. vanilla

1 1/2 c. light brown sugar
(packed)

2 1/4 c. flour

2 eggs

1 tsp. baking soda

1 c. dairy sour cream

1/2 tsp. baking powder

1/2 tsp. salt

Cooky dough - In mixing bowl cream butter; gradually add sugar and beat until light and fluffy. Beat in eggs, one at a time. Blend in sour cream and vanilla. Sift together flour, salt, baking soda, and baking powder; gradually add to creamed mixture. Drop by teaspoonfuls on baking sheet. Bake 8 to 10 minutes at 375°. Cool on wire rack. Frost with browned butter frosting.

FROSTING:

1/2 c. butter

1 tsp. vanilla

3 1/2 to 4 c. (1 lb. pkg.)
powdered sugar

1/4 tsp. salt

4 to 5 T. milk

Continued Next Page.

BUTTERSCOTCH DROPS (Continued)

In a 1 quart saucepan brown butter over low heat, stirring occasionally, until light amber in color. In small mixing bowl beat together butter, sugar, vanilla, and salt; add milk. Beat until smooth. Top with chopped pistachio nuts or candied fruit. Yield: 7 dozen cookies.

PEANUT BUTTER CANDY

Helen G. Bright

1 1/2 c. sugar
1 small can evaporated milk
Salt

1 1/2 c. marshmallows
1 c. peanut butter

Bring to boil sugar, milk, and salt for about 5 minutes or to soft ball stage. Remove from fire and add marshmallows and peanut butter; beat till it thickens and pour in pan.

WHITE FUDGE

Annis Kirk

3 c. sugar
1 c. milk
1/2 c. white corn syrup

7 marshmallows (cut up)
1 T. butter
1 tsp. vanilla

Cook sugar, milk, white corn syrup to a firm ball slightly above 240°. Add marshmallows, butter, and vanilla. Cool and beat. Add nuts or maraschino cherries. This gets white with beating.

VERY GOOD FUDGE

Pauline Swaim

4 1/2 c. sugar
1 tall can Carnation milk
1/8 lb. oleo
4 German sweet chocolate bars

1 large (12 oz.) pkg. chocolate chips
1 c. nuts (chopped)
1 tsp. vanilla
16 marshmallows

Combine sugar, milk, and oleo; boil 5 minutes over very low heat. Remove from heat and add chocolate bars, chocolate chips, marshmallows, and vanilla. Stir until all are melted and smooth. Add nuts and pour into buttered large Pyrex dish.

A friend will always take a minute
to try to make your day.

UNCOOKED FUDGE

B. Marsh

2 (3 oz.) pkg. cream cheese 1/2 tsp. vanilla
 4 c. powdered sugar (sifted) Pinch salt
 3 (1 oz.) squares unsweetened
 chocolate 1/2 c. nutmeats (chopped)

Melt chocolate in double boiler. Soften cheese to room temperature. Blend in sugar and cream thoroughly. Mix in melted chocolate, then vanilla, salt, and nuts. Grease 8x8 inch pan and press candy into it. Chill in refrigerator until firm. Cut into squares.

DICK'S FAMOUS FUDGE

Dick Bettis

2 1/2 c. sugar 1 tsp. vanilla
 1/2 c. cocoa 1/8 lb. butter or margarine
 1/4 tsp. salt 1 c. walnut meats
 1/2 c. Karo syrup

Grease pan with butter. Bring to rolling boil first 5 ingredients; stir. Let boil till comes up over second ring on Wearever. Let boil till it goes down after scraping sugary edge away. Add margarine, vanilla, and nutmeats. Let cool and beat. Pour out in buttered pan.

DATE ROLL CANDY

Lois Hampshire

3 c. white sugar 1 c. nuts
 1 c. milk 1 or 2 T. butter or oleo
 1 c. dates (chopped)

Boil sugar, milk, dates, and butter until it forms a soft ball in cold water. Remove from fire and beat until thick. Add nuts and pour out on a cold wet cloth and shape into roll or pour into greased 8x8 inch pan and slice when cool.

PUDDING FUDGE

Annis Kirk

1 pkg. instant pudding powder 1 T. butter
 1 c. sugar 1/2 c. nuts
 1/2 c. evaporated milk

Mix 1 package instant pudding, 1 cup sugar, evaporated milk, butter, nuts; cook and stir till full boil, lower heat and keep stirring till boils 3 minutes. Remove from heat. Beat until it starts to thicken. Spread in 9x5 inch pan.

PEANUT BUTTER CUPS

1/2 lb. graham cracker crumbs 1 lb. powdered sugar
 1/2 lb. butter 2 c. chocolate chips
 1 c. peanut butter

Combine first 4 ingredients. Work together until smooth. Press this mixture into a 9x9 inch pan. Melt chocolate chips over hot water. Spread over the mixture and cut into squares and chill.

SODA CRACKER PEANUT BUTTER CANDY

Mable Parker

2 c. sugar 6 T. peanut butter
 2/3 c. milk 1 tsp. vanilla
 24 soda cracker (finely crushed)

Mix sugar and milk before putting on heat. Boil 3 minutes after it comes to full rolling boil. Remove from heat and add the crushed soda crackers and peanut butter. Add vanilla. Stir until thick enough to hold form. Drop from teaspoon on waxed paper.

PEANUT BUTTER FUDGE

Ida Overby

2 c. sugar 1 pt. Marshmallow Creme
 2/3 c. regular milk 1 c. peanut butter
 Dash salt

Boil sugar, milk, and salt to soft ball stage and remove from fire. Add Marshmallow Creme and peanut butter. Stir until well blended. Pour into buttered pan.

BUTTERMILK FUDGE

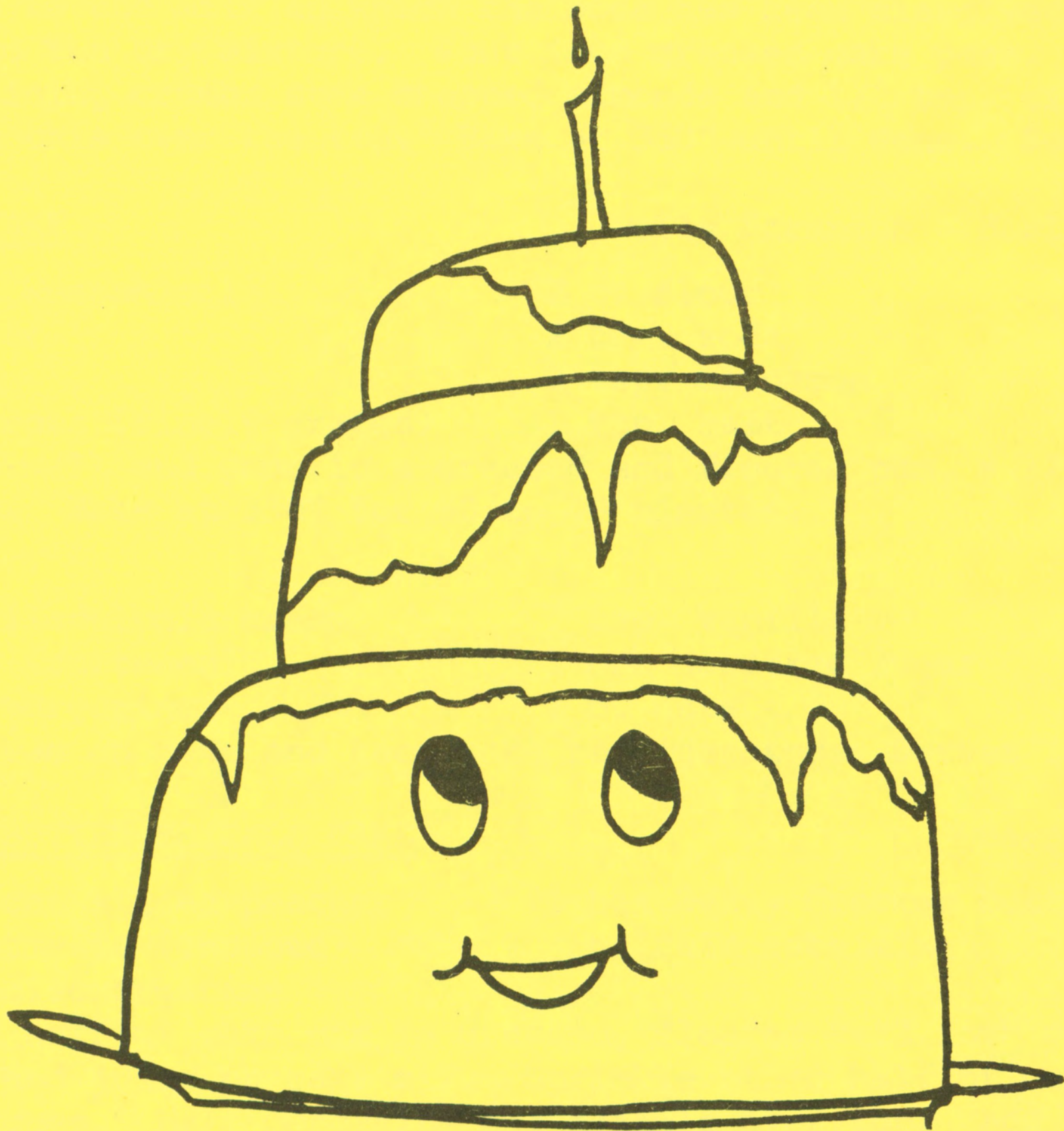
Pauline Swaim

2 c. sugar 1/2 tsp. soda (dissolved in buttermilk)
 1 c. buttermilk 1 c. nuts
 1/2 c. butter or oleo 1 tsp. vanilla

Cook first four items to soft ball stage. (Fudge will be brown.) Cool. Add nuts and vanilla; beat thoroughly. When thickened drop on waxed paper or spoon into buttered pan. Cool and cut.

CAKES

AND FROSTINGS



6483

1887



CAKES - FROSTINGS

CRUMB CAKE

Dorothy Lind

2 c. bread flour	2 eggs
2 c. brown sugar	1 c. sour milk
2/3 c. shortening	1/2 tsp. cinnamon
1/2 tsp. salt	1/2 tsp. nutmeg
1/2 tsp. soda	2 tsp. baking powder

Rub together the flour, sugar, salt, and shortening until crumbly. Take out 1/2 cup of this and save for the top. To the rest add the sifted spices and baking powder. Beat the eggs and add them to the milk in which the soda has been dissolved. Stir this into the dry mixture. Pour into greased cake pans. Add to the remaining crumbs some chopped almonds and 1/2 tsp. cinnamon. Sprinkle this over the top. Bake at 350° until done. Serves 12.

CARROT CAKE

Della Scranton - Harley Parker

1 1/2 c. Wesson oil	2 c. flour
2 c. sugar	2 tsp. soda
4 eggs	2 tsp. cinnamon
3 c. carrots (finely grated)	1 tsp. salt

Mix well and pour in a greased and floured pan, a 11x14 inch cake pan. Bake at 350° for 30 to 40 minutes.

ICING:

8 oz. Philadelphia cream cheese (softened)	1 tsp. vanilla
1 stick margarine	1 box powdered sugar
	1 c. nuts

Spread on cake and keep cake refrigerated. Serves 16.

PEACH - BUTTER BRICKLE CAKE

Barbara Smith

1 large can sliced peaches	1 box Betty Crocker butter
Pecan nutmeats (chopped)	brickle cake mix
1/4 lb. oleomargarine	

Put half of cake mix in greased, floured 9x13 inch pan. Place peaches and juice on cake mix. Sprinkle other half of cake mix over peaches. Melt margarine and drizzle over top. Add nuts. Bake 30 minutes at 350°.

Serve with whipped cream, either while warm or cooled.

APPLE CAKE

Dot Millard

1 c. oil	1 tsp. salt
2 c. sugar	1 tsp. soda
2 eggs	1 tsp. baking powder
3 c. raw apples (chopped)	1 tsp. cinnamon
Nuts (chopped)	2 tsp. vanilla
1 c. flour	

Mix oil and sugar till well blended. Beat eggs and add to sugar mixture. Sift flour, salt, soda, baking powder, and cinnamon. Add to sugar-egg mixture alternately with apples. Add vanilla and nuts. Bake 50 to 60 minutes at 325° in a well greased and floured pan.

APRICOT UPSIDE DOWN CAKE

Flora Adams

SYRUP:

3 T. butter	1/2 tsp. cinnamon
1 T. lard	3 T. water
1/2 c. brown sugar	3/4 c. apricots

BATTER:

1/2 c. sugar	7/8 c. all-purpose flour
1/4 c. lard	1/4 tsp. salt
1 egg (beaten)	1/4 tsp. baking powder
1/4 c. milk	1/2 tsp. vanilla

Place syrup mixture in baking pan. Pour batter over syrup mixture. Bake in moderate oven till done.

CANADIAN WAR CAKE (World War I - 1917)

Osa Laird

2 c. brown sugar	1 tsp. allspice
2 c. hot water	1 pkg. seedless raisins
1 tsp. salt	1 tsp. baking powder
1 tsp. ginger	3 c. flour
1 tsp. cinnamon	

Boil sugar, spices, raisins, and water together for 5 minutes. When cold add flour and baking powder. Bake 45 minutes in 350° oven.

When white flour was hard to get this cake was a treat.

A worthwhile goal is worth a little effort.

RAW APPLE CAKE

Orra Mullinex

2 c. apples (chopped) 1 tsp. soda
 1 c. sugar Dash salt
 1 egg 1 1/2 tsp. cinnamon
 1 c. flour

ICING:

1/2 c. brown sugar 1 c. water
 1/2 c. white sugar 1 stick oleo
 2/3 tsp. flour 1 tsp. vanilla

Cake - Mix apple and sugar; let stand until it forms juice. Mix all ingredients. Bake 35 to 40 minutes at 350° in 9x13 inch pan.

Icing - Cook until clear; pour over cake when done; cover with foil. Nuts may be added

BREAD DOUGH CAKE (Norway)

Osa Laird

2 c. bread dough sponge 1/2 c. currants
 1 c. sugar 1 egg (beaten)
 1 tsp. cinnamon 1 c. flour
 Pinch salt 1/2 tsp. cloves
 3 T. water 1 tsp. soda
 1 c. raisins 1/3 c. lard (melted)

Add ingredients to bread dough, except flour and soda. Add them last. Put in greased pan 8x8 inch. Bake at 350° for 25 min. or till done.

EGGLESS - MILKLESS - BUTTERLESS CAKE

Blanche Rupe

2 c. raisins 1/2 tsp. cloves
 2 c. water 1/4 tsp. nutmeg and allspice
 1 c. sugar Ginger (if you like it)
 1/3 c. shortening 2 3/4 c. flour
 1/2 tsp. salt 2 tsp. soda
 1 tsp. cinnamon 2 T. hot water

Put raisins in 3 qt. pan, add water and spices; boil for 3 minutes. Let cool. Add flour and quickly beat in soda which has been dissolved in hot water. Bake in slow oven (any type of pan). Can add nuts, gumdrops, etc., if you like. Bake about 1 hour or till springy to touch.

BOILED RAISIN CAKE

Louise Hopkins

2 c. sugar	1 tsp. cinnamon
2 c. boiling water	1 tsp. cloves
1/2 c. butter	1 scant tsp. salt
1/2 c. lard <u>or</u> shortening	2 tsp. soda
1 lb. raisins	3 1/2 c. flour

Put these first ingredients in large kettle. Bring to boil 1 minute; remove from fire. Add 2 tsp. soda, let cool. Then add flour gradually. Bake in 325° to 350° for 1 hour. Nuts and dates may be added if desired.

WATERGATE CAKE

Flora Hagedon

1 pkg. white cake mix	3 eggs
1 pkg. instant pistachio pudding mix	1 c. club soda
1 c. oil	1/2 c. pecans (chopped)

Mix all together; beat 4 minutes. Pour into 9x13 inch cake pan. Bake about 35 minutes at 350°. Cool.

TOPPING:

Mix 1 pkg. instant pistachio pudding mix and 1 (9 oz.) Cool Whip. Spread over cake when cool.

WATERGATE CAKE

Pauline Swaim - Leona Galpin

1 pkg. white cake mix	1/2 c. coconut
1 pkg. instant pistachio pudding	1/2 c. nuts
3/4 c. oil	1 c. 7-Up

Mix well and bake in 9x13 inch pan (floured). Bake at 350° for 45 minutes.

ICING:

1 pkg. instant pistachio pudding	1 pkg. Dream Whip
-------------------------------------	-------------------

Sprinkle with coconut.

A little curiosity adds lots of fun to life.

WHITE CAKE WITH BLACK WALNUTS

Dick Yousling

3/4 c. butter
 2 c. white sugar
 3 c. flour
 3 level tsp. baking powder
 1 1/4 c. milk
 1 tsp. vanilla
 3/4 c. black walnut meats
 6 egg whites (beaten)

Cream butter and sugar. Add dry ingredients alternately with milk. Beat egg whites until fluffy; add to other ingredients. Add nutmeats last. Bake at 350° for 40 to 45 minutes.

Ice with 7-minute frosting.

RUSSIAN NUT CAKE

Leona Galpin

2 c. raisins
 2 c. water

Bring to boil for about 10 minutes.

Add:

1 stick oleo
 1 c. sugar

Let set and cool.

Add:

1 3/4 c. flour
 1 tsp. soda
 1 tsp. cinnamon
 2 eggs
 1/4 tsp. nutmeg
 1/4 tsp. salt
 1 c. nuts

Bake in 375° oven for 35 to 40 minutes or until done.

STRAWBERRY CAKE

Gertrude Stocker

1 box white cake mix
 1 box strawberry Jello

Mix well together.

Add:

1/2 c. water
 1/2 c. Wesson oil
 4 eggs (one at a time)
 1/2 box frozen strawberries

Bake 30 minutes in 350° oven.

APPLE WALNUT CAKE

Eulalia Harper

4 c. apples (coarsely chopped)
 2 c. sugar
 2 eggs
 1/2 c. oil
 2 tsp. vanilla
 2 c. flour
 2 tsp. cinnamon
 1 tsp. salt
 1 c. walnuts (chopped)
 1 tsp. baking soda

Continued Next Page.

APPLE WALNUT CAKE (Continued)

Combine apples and sugar, let stand. Beat eggs slightly. Beat in oil and vanilla. Mix and sift flour, soda, cinnamon, and salt. Stir in alternately with apple-sugar mixture. Stir in walnuts. Pour in greased and floured pan 9x13x2 inch. Bake at 350° for 1 hour or until done.

TOMATO SOUP CAKE

Osa Laird

1 1/2 c. flour	1 tsp. soda
1 tsp. nutmeg	1 c. tomato soup
1 tsp. cinnamon	1 c. sugar
1 tsp. allspice	2 T. shortening
1 tsp. baking powder	2 T. water

Mix together flour, spices, baking powder, and soda. Add tomato soup to sugar and shortening. Rinse soup can with 1/8 c. water, add to soup mixture, then add to other ingredients and beat well. Pour batter into a buttered 9x12 inch cake pan. Bake 1 hour in 350° oven.

FAVORITE CHOCOLATE CAKE

Osa Laird

1/2 c. butter <u>or</u> oleo (creamed)	1 c. sour milk
1 1/2 c. sugar	1 tsp. vanilla
1/2 c. cocoa	2 c. flour
1/2 c. hot water	1 tsp. soda
	2 eggs

Mix in large bowl, butter and sugar. Mix cocoa and hot water in saucepan and let cool. Add to butter and sugar mixture. Add remaining ingredients; stir well. Pour into 13x9x2 inch pan. Bake 30 to 40 minutes at 350°. Frost with favorite frosting.

MIRACLE CHEESECAKE

June Parker

1 pkg. lemon Jello	1 c. sugar
1 c. boiling water	1 can Carnation milk
3 T. lemon juice	1 tsp. vanilla
1 (8 oz.) pkg. Philadelphia cream cheese	1/4 c. butter

Mix Jello, juice, and boiling water. Mix cheese with sugar, add to Jello mixture. Let stand till set. Whip 1 can Carnation milk (which has been chilled). Add vanilla to mixture. Mix 1/4 lb. graham cracker crumbs with melted butter on bottom of 9x13 inch pan. Pour mixture over crumbs. Sprinkle some on top, too. Chill.

APPLE CAKE

Osa Laird

1 c. sugar
 1/2 c. brown sugar
 1/2 c. shortening
 2 egg yolks
 1 c. sweet milk
 2 1/2 c. flour
 1 1/2 tsp. baking powder
 1 tsp. soda
 1/2 tsp. salt
 1/2 tsp. nutmeg
 Rind of 1 lemon
 2 c. apples (diced)

Cream first three ingredients. Add egg yolks, then milk and flour alternately. Add apples to batter. Fold in egg whites. Put soda, baking powder in last 1/2 c. flour. Sprinkle brown sugar and nuts on top of batter. Bake at 350° for 45 minutes.

You can use orange rind in place of lemon.

FRUIT COCKTAIL CAKE

Flora Adams

1 c. flour (sifted and measured)
 1 c. sugar
 1 tsp. soda
 1/2 tsp. cinnamon
 1/2 tsp. salt
 1/2 tsp. vanilla
 1 egg (beaten)
 1 small can fruit cocktail (juice and all)

Mix in order given and top with 1/2 c. brown sugar and 1/2 c. nuts. Bake at 350° for 30 minutes. Serve with whipped cream.

Delicious dessert for Club.

OATMEAL CAKE

Amelia Galpin

1 1/4 c. boiling water
 1 c. quick oatmeal
 1 c. brown sugar
 1 c. white sugar
 1 stick oleo
 2 eggs
 1 tsp. vanilla
 1 1/3 c. flour
 1 tsp. cinnamon
 1/2 tsp. salt
 1 tsp. soda

Pour boiling water over oatmeal; let stand. Cream together brown and white sugar with oleo. Add eggs, one at a time; beat well after each. Add 1 tsp. vanilla to mixture. Sift flour, cinnamon, salt, and soda together; add to rest of mixture. Bake in 13x9 inch greased and floured pan at 350° for 30 to 35 minutes.

While cake is still hot, pour topping on and put under broiler for about 2 minutes.

TOPPING:

1/2 stick oleo
 1 c. brown sugar
 1 c. nutmeats
 1 c. coconut
 1/4 c. cream or 5 T. milk
 1 tsp. vanilla

Put under broiler.

STRAWBERRY CAKE

Esther Edmund

1 pkg. white cake mix
4 eggs
1 scant c. water

1/2 c. frozen strawberries
1 pkg. strawberry Jello

Combine ingredients at high speed for 2 minutes. Bake at 350° about 40 minutes. Cool.

Add topping: 1 lb. powdered sugar, 1/2 c. strawberries, 1/3 stick butter. Beat well and spread on cake.

SOUR CREAM CHOCOLATE CAKE

Osa Laird

1 1/2 c. sugar
1/2 c. butter or oleo
3 egg yolks and 1 white
1/2 c. sour cream
2 c. flour

1 tsp. soda
1 tsp. baking powder
3 squares chocolate
1 c. boiling water

Cream sugar and butter; add eggs, beat. Add soda, baking powder to flour; pour in chocolate mixture, then to flour. Bake at 350° for 30 minutes or till tester comes clean.

CHOCOLATE CHERRY CAKE

Ruby Haff

1 chocolate cake mix
3 eggs

1 can cherry pie filling
1 tsp. almond extract

Blend together, but don't beat. Spread into an oblong cake pan oiled and dusted with flour. Bake according to directions on box.

Frost with sour cream chocolate frosting in can.

RHUBARB CAKE

Harley Parker

1 1/2 c. brown sugar
1 egg (slightly beaten)
1/3 tsp. salt
2 c. flour
2 c. rhubarb (cut up)

1/2 c. butter or oleo
1 tsp. soda
1 c. buttermilk
1 tsp. vanilla

Mix above ingredients adding rhubarb last. Put in greased cake pan and sprinkle over top 1/3 c. sugar and 1 tsp. cinnamon. Bake in tin pan at 375° for 35 min.; glass pan at 350° for 35 min.

DUMP CAKE

Dot Millard

1 c. crushed pineapple
1 c. cherry pie filling

1 box yellow cake mix
1 stick margarine (cut up)

Dump pineapple and cherry pie filling in cake pan and sprinkle cake mix over top. Dot with oleo. Bake at 350° for 1 hour or until brown. Delicious with ice cream on it.

STRAWBERRY CAKE

Harley Parker

1 box white cake mix
 1 pkg. strawberry Jello
 1/2 c. water
 1 c. (10 oz. pkg.) frozen strawberries
 1/4 c. cake flour
 2/3 c. vegetable oil
 4 eggs
 1/4 tsp. baking powder

Put above ingredients in bowl, beat 4 minutes. Bake 40 to 45 minutes at 350° in 2 layers or 1 loaf pan.

ICING:

Beat till fluffy, 1/4 c. butter or oleo, 1 pkg. powdered sugar and 1 c. strawberries.

POOR MAN'S CAKE

Dot Millard

1 c. raisins
 1 c. water
 1/2 c. lard or Crisco
 1 c. brown sugar
 1/2 tsp. salt
 2 c. flour
 1 tsp. baking powder
 1 tsp. soda
 1 tsp. vanilla
 1/2 c. nuts

Boil first 5 ingredients 3 minutes; cool. Add remaining ingredients. Bake at 350° for 1 hour. Test with toothpick.

APPLE DATE CAKE

Harley Parker

1 c. sugar
 1/2 c. shortening
 1 egg
 1/2 c. cold coffee
 1/2 tsp. salt
 1 tsp. soda
 1 1/2 c. flour
 1 tsp. vanilla
 1 tsp. cinnamon
 2 c. apples (chopped)
 1 c. dates (chopped)

Mix ingredients. Grease and flour 8x12 inch pan. Blend in 1/2 c. chopped nuts and 1/2 c. brown sugar to sprinkle on top of batter. Bake at 350° for 40 to 45 minutes.

CHOCOLATE CAKE (Red)

Osa Laird

1 c. sugar
 3 T. Crisco
 1 egg
 1/2 c. cold water
 1 1/2 c. flour
 1/4 tsp. salt
 1/4 tsp. baking powder
 1 tsp. vanilla
 1/2 c. chocolate (chipped)
 1/2 c. hot water (cook and cool)

Mix cake. Add chocolate mix then 1 tsp. soda dissolved in 1 tsp. hot water and add last thing. Bake in moderate oven. Use favorite icing.

Continued Next Page.

CHOCOLATE CAKE (Continued)

ICING:

1 c. brown sugar

1/4 c. milk

5 T. Crisco

Cook slowly for 5 minutes. Stir in confectioners' sugar to right consistency.

GERMAN APPLE CAKE

Hazel Cottrell

2 eggs

1 c. salad oil

2 c. flour (sifted)

1/2 to 1 c. English walnuts

2 tsp. soda

(chopped fine)

1/2 tsp. salt

4 c. apples (thinly sliced)

1 tsp. vanilla

2 c. sugar

Beat eggs lightly with a fork then mix all ingredients with a spoon with the eggs (don't use mixer). Batter will be thick. Spread in a greased and floured 13x9x2 inch pan. Bake at 350° for 45 to 60 minutes.

ICING:

2 small pkg. Philadelphia
cream cheese

1 tsp. vanilla

1 1/2 c. powdered sugar

3 T. butter (melted)

Combine and spread on cake when cool.

HOT WATER CHOCOLATE CAKE

Osa Laird

1 c. sugar

1 tsp. soda (dissolved in
hot water)

1 heaping T. Crisco

1 tsp. baking powder

1 tsp. salt

1 egg

1 c. flour

1/2 c. cocoa

1 tsp. vanilla

1 c. hot water

Bake in 350° oven or till tester is clean.

Sharing just comes naturally to those with loving hearts.

BUSY DAY LEMON CHEESECAKE

Osa Laird

1 (8 oz.) pkg. cream cheese
 2 c. milk
 1 pkg. instant lemon pudding

1 (8 inch) graham cracker
 crust

Stir cheese till very soft, blend in 1/2 cup milk. Add remaining milk and pudding mix. Beat slowly with beater just until well mixed. Do not overbeat. Pour at once into crust and chill about 1 hour.

DR. BIRD CAKE

Mildred Essex

1.
 3 c. flour (sifted)
 2 c. sugar
 1 tsp. salt

1 tsp. baking soda
 1 tsp. cinnamon

Sift together in large bowl.

2.

Add:

2 c. ripe bananas (diced)
 1 (8 oz.) can crushed pineapple
 with juice

3 eggs
 1 1/2 c. cooking oil
 1 1/2 tsp. vanilla

Stir till well blended. Pour into well-greased tube pan. Bake in preheated oven at 350° for 1 hour and 20 minutes. Let cool completely on rack.

Sprinkle with powdered sugar or ice with rum or brandy-flavored icing. Can be frozen.

WALDORF ASTORIA CAKE

Gertrude Stocker

1/2 c. Crisco
 1 1/2 c. sugar
 1 tsp. vanilla
 2 c. flour
 1 tsp. soda

2 eggs
 2 oz. bottle red food color
 1 tsp. salt
 1 c. buttermilk

FROSTING:

1 egg white (unbeaten)
 1/4 c. Crisco

Vanilla

Cake - Cream Crisco, sugar. Add eggs and coloring. Add vanilla. Add sifted dry ingredients except soda. Don't beat. Add milk and soda - stir. Bake at 350° for 30 minutes.

Frosting - Mix unbeaten egg white, Crisco, and vanilla. Add enough powdered sugar until smooth and creamy. Spread on cool cake.

GINGERBREAD

Ida Overby

1/2 c. shortening
 1/2 tsp. salt
 1 tsp. cinnamon
 1 tsp. ginger
 1/4 tsp. nutmeg
 1/8 tsp. cloves
 1/2 c. sugar

1 egg
 1 c. sorghum
 2 1/2 c. flour
 1/2 tsp. baking powder
 1 tsp. soda
 1 c. boiling water

Cream shortening; add sugar; add egg. Add sorghum, flour, baking powder, and soda. Add boiling water and stir well. Use 8x10 inch pan greased and floured. Bake at 350° till toothpick comes out clean. Do not overbake.

APPLE CAKE

Mary Malone

2 eggs
 2 c. sugar
 1/2 c. oil
 Dash salt
 2 tsp. soda

2 tsp. vanilla
 2 c. plus 2 T. flour
 4 c. apples (diced)
 Nuts (amount you like)

TOPPING:

3 T. oleo or butter (soft)
 3 oz. pkg. cream cheese

1 1/2 c. powdered sugar
 1 tsp. vanilla

Mix all ingredients together. Bake 45 minutes in 350° oven. When cool spread on topping. Jonathon apples preferred for this cake.

FRUIT CAKE

Ruth Crumes

1/2 lb. butter
 1 c. sugar
 6 eggs (beaten)
 2 c. flour
 1/4 tsp. salt

1/2 tsp. baking powder
 1 lb. candied mixed fruit
 3/4 lb. candied cherries (red and white)
 3/4 lb. walnuts

Mix all ingredients together. Bake in 300°-325° oven 1 1/2 hours.

Just believing you can do things
 can so often get things done.

APPLE CAKE

Gertrude Green

1st mix:

1 c. white sugar	1/4 tsp. salt
1/2 c. brown sugar	2 egg whites
1 c. shortening	

Mix these ingredients.

2nd mix:

2 egg yolks (beaten)	1 tsp. soda
2 1/2 c. flour (sifted)	1 c. milk
1 1/2 tsp. baking powder	1 1/2 c. raw apples (chopped)

Beat egg whites. Fold into the whites the first and second mixes. Put in large flat pan. Make topping:

3 T. brown sugar	1/2 c. nuts (chopped)
------------------	-----------------------

Sprinkle brown sugar and nuts on top of cake. Bake at 350° 35 - 40 minutes. Serve with whip cream.

TAKE ALONG DESSERT CAKE

Gertrude Stocker

1 1/2 c. sugar	2 eggs (beaten light)
2 c. flour (sifted)	1 (No. 303) can fruit cocktail
2 tsp. baking soda	

Mix together and bake in 350° oven for 35 to 40 minutes. While still warm punch holes in cake with fork. Make following mixture:

1 1/2 c. sugar	2 tsp. vanilla
1 c. evaporated milk	1 c. coconut
1/2 stick oleo <u>or</u> butter	

Bring the second mixture together and bring to full rolling boil. Pour over cake while still warm. Mixture will be thin.

HARVEY WALLBANGER CAKE

Mildred Essex

1 pkg. yellow cake mix	1/4 c. vodka
1 pkg. vanilla instant pudding	1/4 c. Galliano wine
1 c. cooking oil	3/4 c. orange juice
4 eggs	

Mix and beat 4 minutes. Pour into greased and lightly floured Bundt pan. Bake at 350° for 45 to 50 minutes.

Dust with powdered sugar, or ice, or drizzle 1 c. orange juice over top while warm.

Bertha Swasick

APPLE CAKE

1 1/2 c. cooking oil
 2 c. sugar
 2 eggs
 1 tsp. salt
 3 c. apples (diced)

1 tsp. vanilla
 3 c. flour
 1 tsp. cinnamon
 1 tsp. soda
 1 c. nuts

Beat cooking oil, eggs, and sugar. Add vanilla. Add salt, cinnamon, and soda to flour. Sift. Add apples and nuts. Stir all together. Bake in 325° oven 3/4 to 1 hour.

OATMEAL CAKE

Fleda Stansberry

1 c. oatmeal (quick or regular)

Pour 1 1/2 c. boiling water over oatmeal and let stand while mixing cake ingredients.

1 c. white sugar
 2 eggs
 1 c. brown sugar
 1/2 c. shortening
 1/2 tsp. cinnamon

Nuts (chopped, 1 c.)
 1 tsp. soda
 1/2 tsp. salt
 1 1/2 c. flour

Mix well. Bake in 8x12 inch pan at 350° for 1 hour. Can use loaf pan.

WACKY CAKE

Mae McCrory

3 c. flour
 2 c. sugar
 6 T. cocoa
 2 tsp. soda
 1/2 tsp. salt

2 T. vinegar
 10 T. butter (melted) or oil
 2 tsp. vanilla
 2 c. cold water

Sift together flour, sugar, cocoa, soda, and salt. Sift into cake pan about 8x12 inches. Make 3 wells in the flour mixture. Put the 10 T. oil in center well. Put 2 tsp. vanilla in one well and 2 T. vinegar in one well. Pour 2 cups cold water over mixture and mix well with a fork until all dry ingredients are well moistened. Bake 45 minutes in 375° oven.

Frost with your favorite frosting.

SCRIPTURE CAKE

Helen Smithart

- | | |
|---|--|
| 4 1/2 c. I Kings 4:28
(flour) | 6 Jeremiah 17:11 (eggs) |
| 1 1/2 c. Judges 5:25
(butter) | A pinch of Leviticus (salt) |
| (L.C.) 2 c. Jeremiah 6:20
(sugar) | 1 1/2 c. Judges 4:19 (milk) |
| 2 c. Samuel 14:25 (honey) | L.C. 2 tsp. Amos 4:15 (baking
powder) |
| Season to taste with 2
Chronicles 9:9 (spices) | |

Follow Solomon's prescription for making a good boy by Proverbs 23:14 - "Thou shall beat him well with a rod" -- And you will have a good cake.

PINEAPPLE SPONGE CAKE

Ida Overby

- | | |
|---------------------------------|--------------------------------|
| 1 (No. 2) can crushed pineapple | A little hot water |
| 2 envelopes plain Knox gelatine | 1 pt. whipping cream (whipped) |
| 1 1/2 c. sugar | 1/2 c. cold water |

Soak gelatine in cold water in dish to be used. Meanwhile make a syrup of the sugar and hot water (enough to dissolve sugar). Cook till syrup spins a thread. Pour over gelatine. Add pineapple and let cool but not chilled. Fold in whipping cream. Put in refrigerator for a short time. Then stir once lightly to keep pineapple from settling on bottom. Use large square cake dish.

APPLESAUCE CAKE

Lucille Brown

- | | |
|-----------------|-----------------------|
| 3 c. flour | 1 c. shortening |
| 1 1/2 tsp. soda | 1 1/2 c. sugar |
| 1/2 tsp. salt | 2 eggs |
| 1 tsp. cinnamon | 2 c. thick applesauce |
| 1 tsp. nutmeg | 1 c. raisins (cooked) |

Sift flour, soda, and spices. Cream oleo or butter, sugar, and eggs. Stir in applesauce. Blend flour; last add floured raisins. Bake at 250° for 45 to 50 minutes.

Nature touches every heart
with her lovely works of art.

FRESH APPLE CAKE

Lucille Kruse

2 eggs
 2 c. sugar
 Beat together.

Mix together and add:

4 c. fresh apples (diced)
 1/2 c. nuts
 1 tsp. vanilla

Sift:

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

Bake in 9x13 inch pan at 350° for 50 minutes.

FROSTING:

6 oz. pkg. Philadelphia
 cream cheese
 3 tsp. butter
 1 tsp. vanilla
 1 1/2 c. powdered sugar

PINTO BEAN CAKE

Mrs. Clarence Elliott

1 c. sugar
 1/4 c. shortening
 1 egg
 1 1/2 c. flour
 1 tsp. soda
 1/2 tsp. cloves
 1/2 tsp. allspice
 1 tsp. cinnamon
 2 c. pinto beans (cooked)
 2 c. raw apples (diced)
 1 c. raisins
 1 c. black walnuts
 1 tsp. vanilla

Cream sugar, shortening, and egg. Sift dry ingredients; add to creamed mixture. Stir in drained pinto beans, apples, raisins, and nutmeats; vanilla. Pour in greased, floured pan and bake at 350° for 1 hour 15 minutes.

Good with cream cheese icing, powdered sugar white cooked icing, or whipped cream.

ECONOMY CAKE

June Parker

1 c. sugar
 1 c. water
 1 c. raisins
 1/2 c. lard
 1 tsp. salt
 1 tsp. nutmeg
 1 tsp. cloves
 1 tsp. cinnamon

Put these ingredients in a saucepan and boil together for 3 minutes. Cool and add 2 cups flour into which 1 tsp. soda has been added. Bake in 350° oven.

RED VELVET CAKE

Vera McDaniel

2 1/2 c. flour	2 c. Wesson oil
1 1/2 c. sugar	1 c. buttermilk
2 tsp. cocoa	1/4 c. red food coloring
1 tsp. salt	1 tsp. vanilla
1 tsp. soda	1 tsp. vinegar
2 whole eggs	

Place all dry ingredients in mixing bowl. Add eggs and oil and blend. Add rest of ingredients; mix well. Bake in 3 layer pans (greased and floured) at 350° for 30 minutes.

Frost with: 8 oz. cream cheese (room temperature), 1 tsp. vanilla, 1 stick oleo, and 1 box powdered sugar.

DATE CAKE

Clara Fuhs

1 c. dates (chopped)	2 eggs
1 tsp. soda	1 1/2 c. flour
1 c. boiling water	1 tsp. baking powder
1 T. butter <u>or</u> margarine	1 c. English walnuts
1 c. sugar	

Pour boiling water over dates and soda, let stand until cool. Sift flour, baking powder together. Add butter, sugar, eggs; mix well. When cool add the dates and soda. Bake in moderate oven.

HAPPINESS CAKE

Dot Millard

1 c. good thoughts	2 c. sacrifice
1 c. consideration for others	2 c. well-beaten faults
3 c. forgiveness	4 c. prayer and faith
1 c. kind deeds	

Mix thoroughly, add tears of joy, sorrow, and sympathy. Flavor with love and kindly service. Fold in 4 cups of prayer and faith. After pouring all this into your daily life, bake it with the heat of human kindness. Serve with a smile any-time, and it will satisfy the hunger of starving souls.

ORANGE DRESSING (Good with angel food cake)

Flora Adams

4 egg yolks	1/2 c. sugar
Juice of 2 oranges <u>or</u>	
1/2 can of orange juice	

Mix all ingredients together. Cook in double boiler until thick. Cool - add 1/2 cup whipped cream.

QUICK PANOCHE FROSTING

2 T. milk or cream
 1/3 c. light brown sugar
 (firmly packed)
 2 T. cold butter

1/2 T. vanilla or maple flavor
 1 1/3 c. powdered sugar (not
 sifted)

Heat milk and brown sugar, stirring constantly. Stir till just reaches boiling point. Pour at once over cold butter in bowl, till butter melts. Add flavoring and add powdered sugar gradually. Beat well until of consistency to spread; beat hard. Spread on cold cake or cookies.

Osa Laird

ICING

1 c. sugar
 1/2 tsp. cream of tartar
 Dash salt

2 egg whites
 3 T. water
 1 tsp. vanilla or few drops almond

Place in double boiler. Beat 3 minutes on high.

To color coconut:

2 drops coloring

3 T. water

Put in coconut in bag and shake.

CASSEROLES

"ONE DISH MEALS"



CASSEROLES

ONE DISH MEALS

VEGETABLE - MEAT CASSEROLE

Alice Clausing

- | | |
|------------------------------------|--|
| 1 lb. ground beef | 1 can chicken, celery, <u>or</u> mushroom soup |
| 1 small onion | |
| 1 (10 oz.) frozen mixed vegetables | 1/2 can milk |
| | Tater Tots <u>or</u> French fries |

Brown hamburger and onion till meat is no longer red. Cook vegetables according to directions on package. Add one can soup (of your choice) with 1/2 can milk. Mix all together in casserole and top with Tater Tots or French fries. Bake 35 minutes in 350° oven.

SAUERKRAUT CASSEROLE

Alice Clausing

- | | |
|------------------------|---------------------|
| 1 medium sized onion | 1 tart apple |
| 1 large can sauerkraut | 1 tsp. caraway seed |
| 4 medium potatoes | 1 T. sugar |
| 1 lb. wieners | |

In a large saucepan, lightly brown 1 sliced onion in bacon drippings. Add a large can sauerkraut and chopped tart apple. Simmer 15 minutes. Add 1 cup water, caraway seed, and sugar. Top with 4 medium potatoes, cut in half. Sprinkle potatoes with salt. Cook covered till potatoes are done. Add 1 lb. wieners. Good with pork chops instead of wieners.

CHEESY TUNA VEGETABLE BAKE

Myrtle Babcock

- | | |
|--|-----------------------------------|
| 6 1/2 oz. can tuna (drained) | 1/2 c. celery (diced) |
| 1 c. Cheddar cheese (shredded) | 1/2 c. milk |
| 10 3/4 oz. can mushroom soup | 3 T. onion (chopped) |
| 8 oz. can (1 c.) peas (drained) | 8 oz. can refrigerator buttermilk |
| 1 T. butter <u>or</u> margarine (melted) | <u>or</u> country style biscuits |
| 1/2 c. potato chips (crushed) | |

Spread tuna in ungreased 9 inch square pan or 1 1/2 to 2 qt. casserole; sprinkle with cheese. In medium pan, combine soup, peas, celery, milk, and onion; simmer while preparing biscuit topping. Separate biscuit dough into 10 rounds; cut each in fourths. Pour hot soup mixture over tuna and cheese, arrange biscuit pieces over soup mixture. Drizzle with melted butter and sprinkle with potato chips. Bake at 375° for 30 to 40 minutes until golden brown. Makes 4 to 5 servings.

KRAUT CASSEROLE DISH

Vivian Snyder

1 (No. 303) can kraut
(drained)
1 can tomatoes

4 strips bacon (fried)
1 large onion
1 c. brown sugar

Put all together after cooking onion in bacon grease. Melt sugar in the tomatoes. Put in pan and bake 1 1/2 to 2 hours in 300° oven.

HOT TUNA SALAD CASSEROLE

June Parker

1 c. mayonnaise
1 tsp. Worcestershire sauce
1 tsp. dry mustard
1/4 tsp. hot pepper sauce
1/2 tsp. salt
1 T. lemon juice
1 c. celery (chopped)

1/2 c. green pepper (chopped)
2 (6 1/2 or 7 oz.) cans tuna
1 T. butter or margarine
(melted)
1 c. small bread cubes
1 c. American cheese (shredded)

Blend together mayonnaise, sauces, dry mustard, salt, and lemon juice. Add celery, green pepper, and tuna. Turn into 1 1/2 qt. casserole. Mix butter and bread cubes. Spread over tuna mixture, sprinkle with cheese. Bake at 350° for 30 or 35 minutes.

TUNA FISH NOODLE CASSEROLE

Olive Wiseman

1/2 pkg. noodles (12 oz. size)
9 oz. size chunk tuna
1 can celery soup

2 T. dry onion soup
1/2 c. milk
1 level T. butter or margarine

Cook 1/2 pkg. (12 oz. size) in salt water and drain. Mix together with all other ingredients lightly. Sprinkle with cracker or bread crumbs. Put in casserole and dot with butter. Bake in 350° oven 25 or 30 minutes until crumbs are brown.

Also may use salmon.

WHITE POTATO TARTE

Freida Naber

2 c. cake flour
2 tsp. baking powder
1 tsp. salt
1 c. potatoes (riced)
1 tsp. vanilla

1 c. nuts (chopped)
1 1/2 c. sugar
3/4 c. butter or Crisco
4 egg yolks
1/2 c. milk

Cream butter at medium speed and add 1 c. of sugar and cream until light. Add egg yolks one at a time. Blend in warm riced potatoes and vanilla on low speed, mixing dry ingredients and milk. Fold in nuts. Beat egg whites until stiff, then add 1/2 cup sugar and beat until very stiff. Fold into batter. Bake at 350° for 50 minutes.

CARROT CASSEROLE

Alice Clausing

1 pkg. carrots

1 can or pkg. French fried
onion rings

1 can Cheddar cheese soup

Cook carrots till tender. Put carrots in buttered baking dish, add 1 can Cheddar cheese soup, French fried onion rings. Bake at 350° till browned.

CABBAGE CASSEROLE

Myrtle Babcock

1 medium sized head cabbage
(chopped)

Small amount sugar

2 eggs

2 tsp. butter

1/2 c. milk

1/2 c. or more processed cheese
(grated)

1/2 c. buttered crumbs

Partially cook cabbage in boiling water; drain thoroughly. Put in greased casserole and add eggs, milk, sugar, butter, and grated cheese. Mix thoroughly and sprinkle buttered crumbs on top. Bake 30 minutes at 350°. Serves 6.

BROCCOLI CASSEROLE

Mary Malone

1 (16 oz.) cream corn

1 T. instant onion

1 (10 oz.) pkg. frozen broccoli

2 T. butter or margarine (melted)

1 egg (beaten)

1/2 tsp. salt

12 saltine cracker crumbs

Dash pepper

Combine corn, broccoli (cooked and drained), egg, and 1/2 cracker crumbs and turn into greased casserole. Combine the 1/4 cracker crumbs and butter; sprinkle over vegetable mixture. Bake uncovered in 350° oven for 35 to 40 minutes. Makes 6 servings.

EMERALD CASSEROLE

Harvey Trader

2 pkg. frozen broccoli (chopped)

1 c. sharp cheese (grated)

1 can cream of mushroom soup

1 T. onion (grated)

2 eggs (beaten)

1 tsp. salt

1 c. mayonnaise

1/8 tsp. pepper

Cook broccoli according to package directions; drain. Place in lightly greased 2 qt. casserole. Combine all ingredients except topping and pour over broccoli. Add topping. Bake in 350° oven 40 or 45 minutes.

Topping - Lightly toss together 1/2 c. soft bread crumbs and 1 T. melted butter or margarine. Or 1/2 c. cheese cracker crumbs may be used.

HAM AND CORN CASSEROLE

Louise Hopkins

2 c. cooked ham (cubed)	3 T. flour
2 c. whole kernel corn	1/4 tsp. salt
1/2 c. cooked celery (diced)	1/2 tsp. dry mustard
2 T. green onion (chopped)	2 c. milk
3 T. oleo	

Alternate layers of ham, corn, celery, and onions in baking dish. Melt oleo, add flour, salt, mustard, and milk. Cook till blended. Pour over vegetables and ham. Top with 1/2 cup buttered bread crumbs. Bake at 350° for 30 minutes.

HAMBURGER BAKED BEAN CASSEROLE

Muriel Dye

2 strips bacon (cut in small pieces)	1/2 c. sorghum
1 c. onion (chopped or dried, soaked in warm water 15 min.)	1/2 c. catsup
1 lb. hamburger (sautéed)	1/2 tsp. dry mustard
2 (1 lb.) cans pork and beans	1/2 tsp. Worcestershire sauce
	Salt (to taste)

Mix ingredients and pour into greased casserole. Bake at 375° for 1/2 hour, uncovered. Freezes well.

MEAL IN ONE

Esther Edmund

1 lb. smoked ham (cut in inch squares; brown)	1 can whole kernel corn
1/2 lb. bacon (cut up, add to ham and brown)	1 can tomatoes
1 can Lima beans	1 can peas
	1 pkg. spaghetti

Add all vegetables to meat using all liquids. Add spaghetti. Bake in moderate oven 375° for 45 minutes.

MACARONI AND CHEESE

Dick Yousling

7 oz. pkg. elbow macaroni	1 c. cheese (grated; I use 4 oz. pkg. shredded cheese)
1 c. onion (chopped)	2 cans Campbell's tomato soup (undiluted)
1/4 to 1 1/4 tsp. caraway seed	

Mix all ingredients; mix well. Top with 6 to 8 strips of bacon and bake 1 hour at 350°.

Love warms you better than hot chocolate.

VEGETABLE CASSEROLE

June Parker

2 pkg. chopped broccoli
(cooked and drained)
1 box frozen carrots
1 pkg. baby Lima beans
1 can water chestnuts

2 cans cream of mushroom soup
1 or more c. cheese (grated)
1 T. onion (grated)
1 1/2 tsp. salt and pepper

Line casserole with vegetables, pour mushroom soup over. Bake 45 minutes at 350°. Serves 6 or 8.

HAMBURGER NOODLE CASSEROLE

June Parker

1 lb. ground beef
1 onion (chopped)
1 can tomato soup
2 pkg. (4 oz.) noodles

Salt and pepper
2 1/3 c. cream corn
1 c. cheese (shredded)

Brown meat and onion. Add tomato soup with 1 can water. Stir in uncooked noodles, cook until done. Stir in corn. Pour into casserole and top with cheese. Bake at 350° for 45 minutes.

CELERY CASSEROLE

Stella Jones

4 c. celery (chopped)
1/4 c. almonds (slivered)
6 oz. can water chestnuts
(sliced)

1 can mushrooms (sliced)
5 T. oleo or butter
3 T. flour
1/2 c. can cream or half and half
2 chicken bouillon cubes

Cook celery 5 minutes in water and drain. Cook all other ingredients until thick. Add to celery. Put in greased baking dish. Sprinkle with 1/2 cup bread crumbs and 1/2 cup Parmesan cheese. Bake in 375° oven until bubbly, about 15 minutes.

CORN SAUSAGE CASSEROLE

June Parker

2 c. corn
1 lb. pork sausage

1 c. coarse cracker crumbs
1 1/2 c. medium white sauce

Brown half the sausage; drain all but 3 T. for sauce. Mix crumbs with drippings. Arrange corn and sausage in greased casserole. Top with crumbs. Make other half of sausage into patties. Brown and place on top of mixture. Bake 30 minutes at 350°.

There is always something to laugh about every day, even if only about yourself.

CHEESE CASSEROLE

3/4 lb. cheese
3 c. raw potatoes (diced)

1 pkg. dried beef or ham

WHITE SAUCE:

1 1/4 c. milk
1 T. flour

1 tsp. butter

Cook until thick.

Make layers in casseroles of potatoes, dried beef or ham, and cheese (diced). Pour white sauce over mixture. Bake in 350° or 375° oven 1 1/2 hours. Also good on biscuits or toast.

CASSEROLE

Mary Smith

1 c. celery (cooked) 1 can tuna or substitute
1/2 c. onion (cooked) 1 can mushroom soup
1 pkg. mixed vegetables (cooked) 1 can Chinese vegetables
1 c. noodles (cooked)

Mix all together; put in baking dish. Sprinkle with Chinese noodles on top. Bake 40 minutes in 350° oven. Freezes well.

CORN NOODLE CASSEROLE

Gladys Dorn

1 (8 oz.) pkg. noodles 1/4 c. butter
1 can cream style corn 3/4 lb. Velveeta cheese
1/2 c. sugar (or to taste) Salt

Boil noodles 2 minutes. Let stand in water 10 minutes. Drain. Add chopped cheese and butter. Stir until melted. Add sugar and corn. Mix in 2 qt. casserole. Cook without cover 30 minutes at 350°.

SCALLOPED POTATOES

Bertha Weltch

5 or 6 potatoes Milk (as needed)
1 stick oleo 1/2 jar Cheez Whiz
2 heaping T. flour 1 c. toasties

Slice potatoes a little thick and boil till almost done - just till look clear. Put sliced potatoes in greased pan and pour over this the white sauce. Crush toasties and sprinkle on the top. Cook in oven at 350° until bubbles and brown.

WHITE SAUCE FOR POTATOES:

1 stick melted oleo and stir in 2 heaping T. flour. Add enough milk to thin down, add about 1/2 jar Cheez Whiz.

VEAL CASSEROLE

Osa Laird

1 lb. veal <u>or</u> beef (cubed)	4 T. Choy sauce
2 medium size onions	Salt <u>and</u> pepper (to taste)
1 c. celery (diced)	1/2 c. rice
2 T. fat	1 c. peas (drained)
1 can mushroom soup	2 c. water
1 can chicken soup	

Brown fat from cubed beef, then add mushroom soup, chicken soup, Choy sauce, salt, and pepper, raw rice, peas, and water. Place buttered cornflakes on top and bake 1 1/2 hours at 325°.

Serves 6.

HASH BROWN - GROUND BEEF CASSEROLE

Mary Malone

1 lb. ground beef	1 can chicken soup
1 T. fat <u>or</u> oil	1 can mushroom soup
2 medium onions (diced)	1 c. celery

Brown beef. Add remaining ingredients in 2 qt. casserole with:

1 1/2 c. warm water	Celery soup
1/2 c. Minute Rice	1 pkg. sour cream
4 T. soy sauce	
Hash browns	

Bake at 350° for 1 hour.

CHEESE MACARONI CASSEROLE

Mary M. Malone

2 c. macaroni (uncooked) (4 c. cooked)	1/2 c. salad dressing
1/2 green pepper (chopped)	1 small pimiento (chopped)
1 can mushroom soup	1/2 c. American cheese (grated)
	1 small onion (chopped)

Cook macaroni in salted water; drain. Mix with green pepper, mushroom soup, salad dressing, pimiento, American cheese, and onion. Put in casserole, spread with 1/2 c. American cheese, and bake at 350° about 20 minutes.

CORN BEEF CASSEROLE

Bertha Swasick

1 c. corn beef (chopped)	1/2 c. onion (chopped, brown in butter)
6 oz. elbow macaroni (cooked)	1 can chicken soup
1/4 lb. Velveeta cheese (cubed)	1 c. milk

Mix and pour in 2 qt. casserole. Top with 3/4 c. buttered crumbs. Bake at 375° for 1 hour.

CHICKEN CASSEROLE

Mae McCrory

- | | |
|--|-----------------------------------|
| 1 small chicken (cooked,
take meat off bones) | 1 can green chili peppers (diced) |
| 1 c. chicken broth | 1 small onion (chopped) |
| 1 c. milk | 1/2 lb. cheese (grated) |
| 1 can cream of chicken soup | 12 corn tortillas |

Mix all together except cheese and tortillas. In casserole make layer of tortillas, add a layer of chicken mixture, add a layer of cheese. Repeat till all is used. Bake at 350° for 30 minutes.

HAMBURGER NOODLE CASSEROLE

June Parker

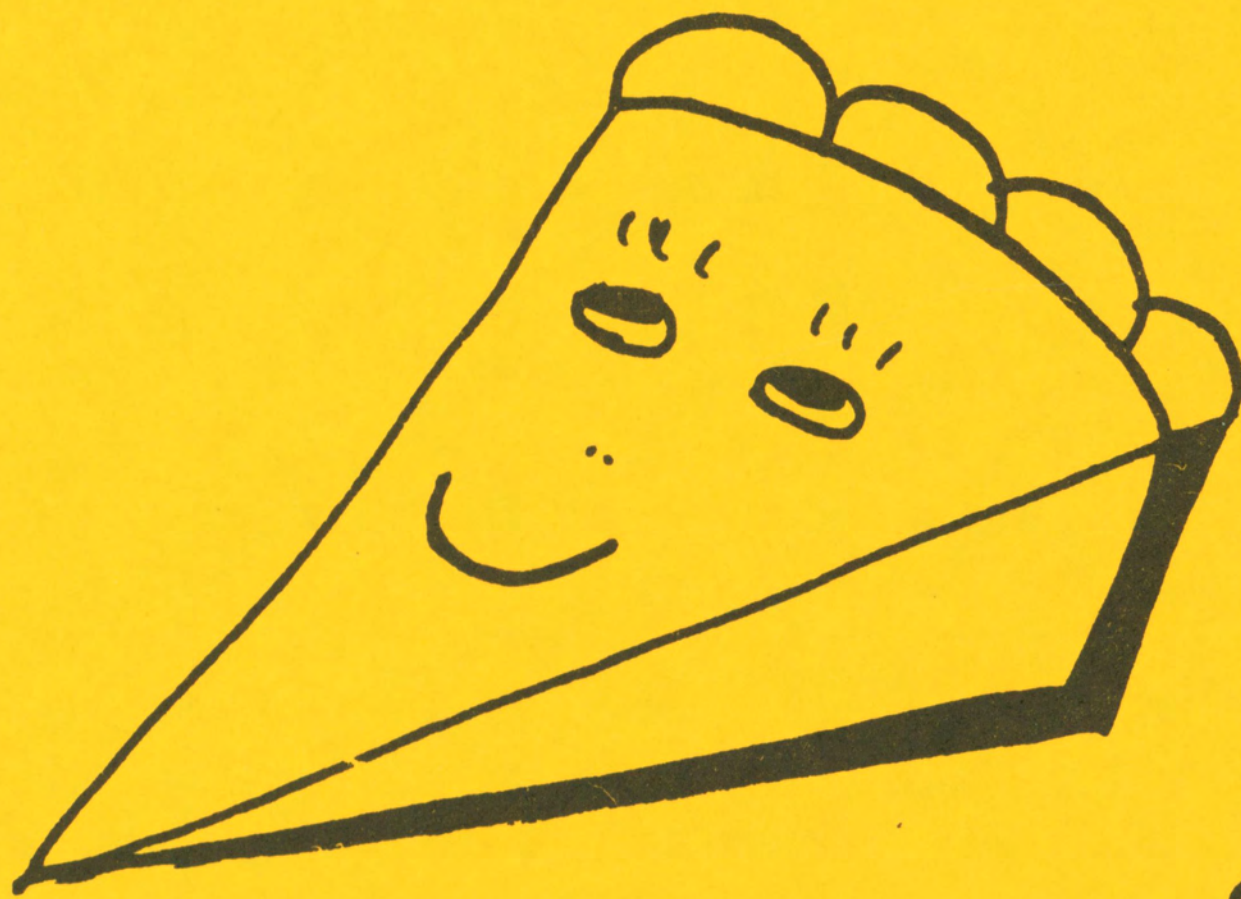
- | | |
|-------------------|---------------------------|
| 1 lb. ground beef | Salt <u>and</u> pepper |
| 1 onion (chopped) | 2 1/3 c. cream style corn |
| 1 can tomato soup | 1 c. cheese (shredded) |
| 8 oz. dry noodles | |

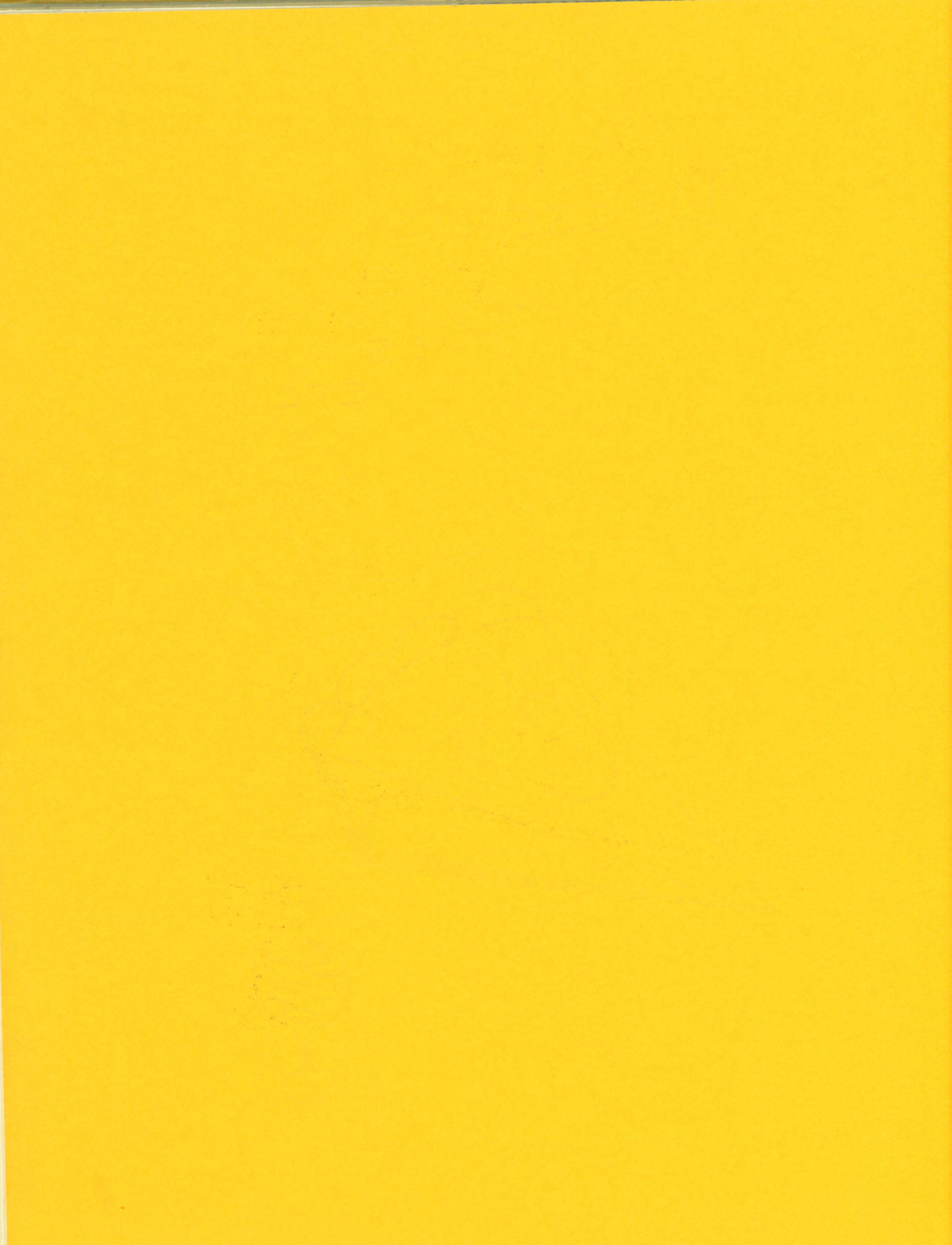
Brown meat and onions; add tomato soup and water. Stir in uncooked noodles; cook until done. Stir in corn. Pour into casserole and top with cheese. Bake 45 minutes at 350°.

DESSERTS

PIES

ETC.





DESSERTS - PIES - ETC.

PEANUT BUTTER CHIFFON PIE

Mary Malone

1/4 c. sugar	2 egg yolks (slightly beaten)
2 tsp. unflavored gelatine	1 tsp. vanilla
1/4 tsp. nutmeg	2 egg whites
1/4 tsp. salt	2 T. sugar
1 tsp. water	1/2 c. whipping cream (whipped)
1/2 c. peanut butter	
1 banana (fully ripe)	

Mix first four ingredients. Slowly add water to peanut butter; blend smooth. Stir in yolks; add gelatine mixture. Cook and stir till mixture thickens slightly. Add vanilla. Chill till partly set. Beat egg whites to soft peaks. Add remaining sugar. Beat till stiff peaks. Fold into whipped cream. One sliced banana in pie crust.

SODA CRACKER PIE

Hazel Putnam

3 egg whites (beaten stiffly)
Add 1 cup sugar gradually.

20 soda crackers (crushed)	1 tsp. vanilla
1/2 c. nuts (ground)	1 tsp. baking powder

Mix soda crackers, nuts, and baking powder thoroughly. Add vanilla to egg white mixture. Fold the soda cracker mixture into the egg whites. Bake in greased piepan 1/2 hour at 350°. One hour before serving spread 1/2 pint cream (whipped) over pie and add a few ground nuts on top. Place in refrigerator until serving. Can be made the day before serving.

RHUBARB CUSTARD PIE

Muriel Dye

3 T. flour	1/4 c. flour
1 c. sugar	1/2 c. brown sugar
1 egg	1/2 tsp. salt
2 c. fresh rhubarb	1/4 tsp. cinnamon
1 unbaked pie shell	1/4 c. butter (melted)
1 c. uncooked rolled oats	

Mix above ingredients and pour over 2 cups rhubarb in unbaked shell. Bake at 350° to 400° till done. A top crust can be added or the above mixed until crumbly and put on filled pie shell.

DELICIOUS CRUMB APPLE PIE

Lois Hampshire

6 or 7 apples or 2 (No.2) cans
apples

1 tsp. cinnamon
1 (9 inch) pie shell

1/2 c. sugar

TOPPING:

1/2 c. sugar

1/3 c. butter

3/4 c. flour (sifted)

Mix and sprinkle apples. Place in a 9 inch unbaked pie shell. For topping, mix sugar with flour, cut in butter until crumbly. Pat over apples. Bake at 400° for 40 minutes or until done.

GOLDEN APPLE PIE

June Parker

6 or 8 medium apples

1/2 tsp. cinnamon

1/4 c. sugar

1/4 tsp. nutmeg

3/4 c. brown sugar (firmly
packed)

1/8 tsp. salt

1/4 c. flour

1/4 c. margarine

2 tsp. lemon juice

Prepare your favorite crust. Roll out half to line pan. Mix 1/4 c. sugar and brown sugar, flour, cinnamon, nutmeg, and salt in small bowl. Cut in margarine until particles are fine. Cut apples in quarters, remove skin and core. Slice into large bowl, sprinkle with lemon juice. Add brown sugar mixture, toss gently until apples are coated. Turn into pastry-lined pan and top with remaining crust. Brush top of pie with milk, sprinkle with sugar. Bake at 400° for 40 or 50 minutes.

Grimes golden or yellow delicious apples are good.

RHUBARB CREAM PIE

Flora Schell

1 1/2 c. sugar

3 eggs

3 T. flour

3 c. rhubarb

1/2 tsp. nutmeg

Dash salt

1 T. oleo

1 (9 inch) pie crust

Combine sugar, flour, nutmeg, oleo, salt, and well-beaten eggs. Place diced rhubarb in crust. Pour custard mixture over rhubarb. Bake in 450° oven 10 minutes. Reduce heat to 350° and bake for 30 minutes or until done. Very good.

Swallow your pride occasionally and console yourself with the knowledge that it is 100% calorie free.

PECAN PIE

June Parker

3 egg whites	1 c. pecans
1 c. sugar	1 c. whipping cream
1/2 tsp. baking powder	
12 single graham crackers (1 c. crushed)	

Beat egg whites till stiff, add sugar, baking powder. Fold in graham crushed crackers. Add pecans which have been chopped or broken (not whole); pie cuts better. Bake in greased pan 25 minutes at 350°. The baked pie looks like a brown meringue.

SHOO-FLY PIE (An old Lehigh County recipe from Pa.) Osa Laird

1 1/2 c. flour	1/2 c. molasses (sorghum)
1 c. brown sugar	1/2 c. hot water
1/4 c. butter <u>or</u> oleo	1/2 tsp. soda

Crumbs - Make crumbs by combining the flour, sugar, and shortening.

Line piepan with pastry dough. Dissolve the soda in hot water and combine molasses. Pour into pastry-lined pan. Top with crumbs and bake at 450° for 10 minutes. Reduce heat to 350° and bake for 20 minutes or until firm.

Makes 2 pies.

SHOO-FLY PIE (Pennsylvania Dutch recipe) Osa Laird

1/2 c. molasses (sorghum)	1/2 tsp. soda (dissolved in
1 egg yolk (beaten)	3/4 c. boiling water)

CRUMBS:

3/4 c. flour	1/8 tsp. nutmeg
1/2 c. brown sugar	1/8 tsp. ginger
2 T. shortening	1/8 tsp. cloves

Combine above dry ingredients, working in shortening. Line a piepan with pastry. Make alternate layers of crumbs and liquid. Top with crumbs and bake in hot oven (450°F.) until crust edges start to brown. Reduce heat to moderate oven (350° F.) and bake until firm.

Anybody can give advice - the trouble comes in finding anyone interested in using it.

RHUBARB PIE

Vera McDaniel

3 c. rhubarb (cut fine) 1 egg
 1 1/2 c. sugar 3 T. butter
 3 T. flour

Let stand while making crust; stir occasionally. Put in bottom crust, beat egg, and pour over rhubarb. Melt butter, pour over rhubarb. Bake at 450° for 15 minutes, then at 350° for 45 minutes.

RHUBARB DELIGHT PIE

Elizabeth Gibson

1 c. butter 2 c. flour
 2 T. sugar

Blend as pie crust. Press on bottom and sides of 9x13 inch pan. Bake 10 minutes at 350°.

4 c. rhubarb (diced) 3 T. flour
 3 egg yolks (beaten) 1/2 c. condensed milk
 1 1/2 c. sugar 1/8 tsp. salt

Pour over baked crust and bake 40 to 45 minutes.

Beat egg whites; add 1/2 c. sugar, 1/2 tsp. salt. Pour over baked pie. Sprinkle coconut over this. Bake at 375° for 10 minutes. Watch closely.

IMPOSSIBLE PIE

Gertrude Stocker

1/4 c. plus 2 T. pancake mix 3/4 tsp. vanilla
 1/2 c. honey Pinch salt
 3 T. oleo 3 eggs (unbeaten)
 1 1/2 c. milk 3/4 c. coconut
 1 (8 inch) pastry shell

Pour into 8 inch piepan and bake 35 to 40 minutes at 350°.

LIME PIE

Osa Laird

1 1/2 c. sugar 3 egg yolks
 3 level T. cornstarch 1 1/2 c. boiling water
 Rind of 1 1/2 or 2 limes (grated) 1 pie shell (baked)

Mix cornstarch with sugar, add grated rind. Add beaten yolks of eggs, stir well. Add boiling water. Cook until thick. Pour into baked pie shell. Cover with stiffly beaten egg whites to which a little sugar was added. Return to oven and brown.

OPEN FACE PEACH PIE

Emma Best

1 c. sugar
2 T. cornstarch

3 c. peaches
3/4 c. cream

Line piepan with pastry. Mix sugar and cornstarch. Cover inside of pastry with 3/4 of mixture pressing it out to the sides. Fill with peaches. Sprinkle rest of mixture over peaches. Pour cream over and bake in hot oven (450°) 10 minutes. Reduce heat to 350° and bake 50 minutes longer.

MY FAVORITE RHUBARB PIE

Osa Laird

2 c. rhubarb (cut fine)
1 c. sugar
1 egg (beaten)
2 T. flour
1 pie shell

1/4 c. quick oatmeal
1/4 c. sugar
2 T. flour
1 T. butter

Blend oatmeal, sugar, flour, and butter till crumbly. Sprinkle evenly over rhubarb filling. Bake 15 minutes at 400°, then reduce temperature to 325° and continue baking for 30 minutes.

If topping seems to brown too quickly, reduce temperature to 300° for last 15 minutes. (I've never had to reduce heat.)

PASTRY SHELL

Lelah Carr

1 c. flour
1 tsp. salt
1 T. sugar

2 T. shortening
3 T. water

CUSTARD PIE

Pauline Swaim

4 eggs (slightly beaten)
1/2 c. sugar
1/4 tsp. salt
1 tsp. vanilla

2 1/2 c. milk (scalded)
1 pie shell
Nutmeg (on top)

Bake 5 minutes at 475° F. Reduce heat to 425° and bake 10 minutes.

FRENCH CHERRY PIE

Bessie Marsh

1 (3 oz.) pkg. cream cheese
1/2 c. powdered sugar
1/2 tsp. vanilla

1 c. whipping cream
1 can cherry pie mix.
1 (9 inch) baked pie shell (chilled)

Cream cheese, sugar, and vanilla together. Pour into pie shell and top with cherries. Chill well.

FRESH PEAR PIE (Canada)

Lydia Ruiz

Pastry for 2-crust 9 inch pie	1/4 tsp. cinnamon
5 to 6 fresh pears	1/4 tsp. nutmeg
1/2 c. sugar	1/4 tsp. ginger
2 T. quick cook tapioca	1 T. lemon juice
1/8 tsp. salt	

Line 9 inch pan with pastry. Pare, quarter, and core pears. Arrange slices in pie shell.

In small bowl combine sugar, tapioca, salt, cinnamon, nutmeg, ginger. Pour over slices, sprinkle with lemon juice. Cover with top crust, seal edges, flute. Bake at 425° for 40 minutes.

CHOCOLATE CREAM PIE

Grace Atteberry

3/4 c. sugar	1 T. butter <u>or</u> margarine
1/3 c. flour	1/2 c. semi-sweet chocolate morsels
1/4 tsp. salt	1 tsp. vanilla
2 c. flour	1 baked pastry shell
2 eggs	

In saucepan mix sugar, flour, and salt. Add 1 cup milk; mix smooth. Bring to boil over medium heat, stirring briskly. Continue to boil and stir until thickened, about 2 minutes. Remove from heat. Beat eggs with remaining 1 cup milk; gradually stir into hot mixture, then put back over heat. Bring to a boil, stirring, and boil until mixture thickens. Remove from heat, stir in butter, chocolate, and vanilla. Stir until chocolate is melted. Pour into baked shell; chill.

Serve with whipped cream, garnish with shaved chocolate.

CANDY PIE

Mrs. Betty Rankin

Apples (sliced)	1 tsp. cinnamon
1/2 c. white sugar	
TOP CRUST:	
1 c. brown sugar	1/2 c. butter
1 c. flour	

Grease a deep piepan or dish. Fill 1/2 full of sliced apples. Sprinkle with 1/2 cup white sugar and cinnamon. Then finish filling it full of sliced apples.

Mix for top crust: brown sugar, flour, and 1/2 c. butter. Put over apples. Bake in 325° oven about 45 minutes.

Serve with cream or whipped cream.

APPLE CREAM PIE

Minnie Hart

6 to 8 medium sized cooking apples	1 rounded T. flour
2 eggs (beaten)	2 T. cornstarch
1 c. sugar	1 c. milk
2 T. oleo (melted)	1/2 c. sugar
	Cinnamon (as desired)

Peel and slice apples, and place in a little water in 2 qt. pan. Let steam over low heat until practically cooked. Remove from heat and drain off water. Place in unbaked pie crust. Beat eggs, then add 1 cup sugar, oleo, flour, and cornstarch, and beat well. Add milk and stir. Pour custard mixture over apples in pie crust. Then sprinkle 1/2 cup sugar and cinnamon over top. Bake at 425° for 15 minutes, then reduce heat to 350° and continue baking for 45 minutes or until custard is done. Bake in 9 inch piepan.

ONE CRUST RHUBARB PIE

Flora Hagedon

3 c. rhubarb	2 or 3 eggs (beaten)
1 1/2 c. sugar	1 unbaked pie shell
3 T. flour	

Add eggs to above mixture. Pour into unbaked pie shell and bake.

SWEET CREAM PIE

Dorothy Lind

1 c. sweet cream	3 rounded T. flour
1/2 c. sweet milk	Nutmeg (to taste)
1 heaping T. butter	1 unbaked pie shell
1/2 c. sugar	

Mix sugar and butter. Mix flour to a paste with milk. Stir in the creamed sugar and butter. Add the cream and milk and stir well. Pour into unbaked pie shell and bake as for custard pie. Bake until knife inserted comes out clean. 325° to 350°.

PINTO BEAN PIE

Mrs. Clarence Elliot

1/2 c. white sugar	1 c. butter <u>or</u> margarine
1 c. brown sugar	2 eggs
1 c. pinto beans (cooked and mashed)	1 unbaked pie shell

Blend sugar, eggs, and butter until creamy. Add mashed pinto beans and blend well. Pour into unbaked pie shell. Bake at 375° for 45 minutes or until done.

PUMPKIN PIE

Bertha Swasick

3 egg yolks (beaten)
 3/4 c. brown sugar
 1 1/2 c. cooked pumpkin
 1/2 c. milk
 1/2 tsp. salt
 1 tsp. cinnamon

1/2 tsp. nutmeg
 1 envelope Knox gelatine
 1/4 c. cold water
 3 egg whites (stiffly beaten)
 1/4 c. white sugar
 Baked pie shell

Combine egg yolks, brown sugar, pumpkin, milk, salt, and spices. Cook in double boiler until thick, stirring constantly. Soak gelatine in cold water. Stir into hot mixture. Chill until partly set. Beat egg whites and add white sugar and beat stiff. Fold in gelatine mixture. Pour into baked pie shell. Chill until set. Serve with a topping.

OLD FASHIONED CUSTARD PIE

Faye Farnsworth

4 eggs
 2/3 c. sugar
 1/2 tsp. salt

1/4 tsp. nutmeg
 1 tsp. vanilla
 2 2/3 c. milk (scalding)

Make pastry for 1 pie crust.

Combine the eggs, sugar, salt, nutmeg, vanilla, and scalding milk. Pour into pastry-lined piepan. Bake until a knife inserted from a side of filling comes out clean. The center may look a little bit soft, but will set later. Baking too long makes custard watery. Serve warm or cold.

Bake at 450° for 10 minutes, then at 325° for 25 minutes.

STRAWBERRY PIE

Fern Karell

1 (10 oz.) pkg. frozen
 strawberries

1 (3 oz.) pkg. strawberry Jello
 1 pt. ice cream

Heat strawberries; add Jello and stir till dissolved. Add ice cream and stir. When partially set, put into crumb crust. Let set. Top with Dream Whip or Cool Whip.

CHOCOLATE PIE

Fern Karell

1/2 lb. marshmallows
 1/2 bar German sweet chocolate
 3/4 c. milk

1/2 pt. cream
 1/2 tsp. vanilla

Put marshmallows, chocolate, and milk in double boiler till melted. Set aside to cool. Whip 1/2 pint cream, add vanilla. Mix all and put in graham cracker crust. Chill 2 hours. Decorate with whipped cream and chocolate curls.

STRAWBERRY RHUBARB PIE

Muriel Dye

1 1/2 c. sugar
 1/4 tsp. salt
 1/4 tsp. nutmeg
 1 lb. (3 c.) rhubarb
 3 T. quick cooking tapioca
 1 c. sliced strawberries (cut
 in 1/2 inch pieces)

In large bowl combine sugar, tapioca, salt, and nutmeg. Add rhubarb and strawberries; mix well to coat fruit. Let stand about 20 minutes. Spoon fruit into pastry-lined 9 inch pie plate. Dot with butter or margarine. Top with lattice crust. Flute edge. Bake in hot oven (400°) for 35 to 40 minutes.

RAISIN CREAM PIE

Ora Mullenix

1 c. milk
 1 T. flour
 3/4 c. sugar
 1/2 tsp. salt
 2 egg yolks
 1 T. butter
 1 c. seedless raisins
 1 tsp. vinegar
 1 tsp. vanilla
 1 baked pie shell

Mix sugar, salt, and egg yolks; add milk, butter, and raisins. Cook in double boiler until thick. Add vinegar and vanilla. Pour into pie shell. Make meringue of egg whites. Cover pie and brown in moderate oven.

PEANUT BUTTER CRUNCH PIE

Mildred Essex

1/3 c. peanut butter
 1/3 c. corn syrup
 2 c. Kellogg's Rice Krispies
 1 qt. ice cream (slightly softened)

In mixing bowl combine peanut butter and syrup. Add Rice Krispies. Stir till well coated. With back of spoon press this mixture in piepan to form crust. Chill until firm.

Spread ice cream evenly in pie crust and freeze till firm. Garnish with peach or crush butterscotch chips or use chocolate chips.

STRAWBERRY PIE

Faye Bollinger

9 inch baked pie crust
 Strawberries (well drained)
 1 c. sugar
 1 c. water
 1 T. cornstarch
 1 T. white syrup
 2 T. strawberry Jello

Cook sugar, water, cornstarch, and white syrup until clear. Add 2 T. strawberry Jello. Cool. Pour over strawberries that have been placed in pie crust. Add topping (I use Dream Whip). Chill and serve.

BUTTERSCOTCH PIE FILLING

Mrs. Florence Heather

1 c. brown sugar
 1/2 c. water
 2 T. flour

1 c. rich milk
 2 egg yolks
 1 tsp. vanilla

Boil sugar and water a few minutes. Add flour and milk. Cook until thick. Add egg yolks and vanilla. Pour into baked pie shell.

"IMPOSSIBLE PIE" (Makes its own crust)

Barbara Smith

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

1/4 c. oleo (melted)
 2 c. milk
 1 1/2 c. coconut

Combine ingredients in order given. Pour in a greased 10 inch piepan. Bake at 350° for 45 minutes or until golden brown. Cut when cool.

DATE PUDDING

Alice Clausing

No. 1:

Mix and let stand 5 minutes.

1/2 lb. dates (cut)
 1 c. hot water

1 tsp. soda

No. 2:

1 c. sugar

Cream together.

1 egg

2 T. butter or oleo

No. 3:

1 3/4 c. flour

1/2 c. nutmeats

1 tsp. baking powder

Mix part one and part two together. Add part three and bake in 9x13 inch pan 45 minutes at 350°.

FILLING:

Boil until thick:

1/2 lb. dates

1 c. sugar

1/2 c. nutmeats

1 c. cold water

Pour over cake while hot. Let stand a while.

What we are is God's gift to us. What we become is our gift to God.

GLADYS' PLUM PUDDING

Hazel Putnam

2 pkg. orange Jello	1 tsp. cinnamon
2 pt. hot water	1/2 tsp. cloves
Dash salt	Sugar (to taste; about 3/4 c.)
1 lb. raisins	1 1/2 lb. prunes
1 box Grape Nuts	Nutmeats (as desired)

Dissolve Jello, spices, and sugar in hot water. Add other ingredients. Chill until firm and serve with whip cream.

(Prunes should be cooked and run through food chopper.)

OZARK PUDDING

Mrs. Florence Heather

3/4 c. sugar	1 c. apples (chopped fine)
1 egg (beaten)	1/2 c. nuts
1/2 c. flour	1 tsp. vanilla
2 tsp. baking powder	

Add sugar to beaten egg. Add sifted ingredients and the rest of the ingredients. Bake in 8 inch square pan at 350° for 40 minutes. Serve with whipped cream.

DOUBLE BOILER BUTTERSCOTCH BREAD PUDDING

Willie Henderson

1 c. dark brown sugar (packed)	4 eggs
5 slices fresh white <u>or</u>	1 1/2 c. milk
raisin bread (battered, cut	Dash salt
into 1/2 inch squares)	

Generously butter inside of double boiler top. Pour in brown sugar. Then add bread squares. Beat eggs with milk and salt. Pour over bread - do not stir. Cook over boiling water covered 1 hour. Serve warm with own sauce. Good with ice cream or whipped cream. Serves 4.

OLD FASHIONED RICE PUDDING

Grace Carlson

3/4 c. raw rice	1 tsp. vanilla
1 c. sugar	1 qt. whole milk
1/2 tsp. cinnamon	Butter <u>or</u> margarine (size of walnut)

Stir together real well: rice, sugar, cinnamon, vanilla. Add the quart of whole milk. Add butter or margarine.

Bake in moderate oven (300° or 350°) for 1 1/2 hours. Stir down once the crust that forms into pudding.

If desired, 1/2 cup raisins could be added 1/2 hour before pudding is done.

BAKED CORN PUDDING

Eulalia Harper

2 (10 oz.) pkg. frozen corn (thawed and drained)	1 T. sugar
3 eggs (well beaten)	Dash nutmeg
1 tsp. onion (grated)	2 T. butter <u>or</u> oleo (melted)
1/4 c. flour	2 c. light cream
2 tsp. salt	1 (4 oz.) can pimientos (coarsely chopped)
1/4 tsp. white pepper	

Preheat oven to 325°. Lightly grease 1 1/2 qt. shallow baking dish. In large bowl combine corn, eggs, onion. Mix well. Combine flour, salt, pepper, sugar, and nutmeg. Stir into corn mixture. Add butter, cream, and pimientos. Mix well. Pour into prepared dish. Set dish in pan. Pour hot water 1 inch deep around dish. Bake uncovered 1 hour or until firm and inserted knife comes out clean. Serve hot cut in squares. Makes 8 servings.

OLD FASHIONED RICE PUDDING

Betty Hampton

1 qt. milk	1 pinch salt
1/2 c. regular rice	

Cook in double boiler or heavy pan for 1 to 1 1/2 hours or until tender.

Add:

2/3 c. sugar	1 T. butter
--------------	-------------

Cook 10 minutes more. Then add 2 well-beaten eggs and 1 tsp. vanilla. Pour into bowl and sprinkle with nutmeg or cinnamon.

MARSHMALLOW RHUBARB PUDDING

Myrtle Babcock

3 to 4 c. rhubarb (cut up)	1 3/4 c. flour
1 1/2 c. sugar	3 tsp. baking powder
1 c. tiny marshmallows	1/2 tsp. salt
1/2 c. shortening	1/2 c. milk
1 c. sugar (additional)	1 tsp. vanilla

Grease 12x8 inch glass baking dish. Put rhubarb in it. Sprinkle with 1 1/2 cups sugar. Arrange marshmallows over top. Cream shortening and additional sugar. Add dry ingredients, milk, and vanilla. Mix, making a very stiff dough. Spread dough over rhubarb. Bake 1 hour or until golden brown at 350°.

Serve hot or cold; plain or with cream, milk, or whipped cream.

SOUR CHERRY PUDDING

Lucille Brown

No. 1:

1 1/2 c. cherry juice (add water to make full 1 1/2 c.) 2/3 c. canned sour cherries
 2/3 c. sugar
 1 tsp. red food coloring 1 T. butter

Cook together for 5 minutes.

No. 2:

2 c. sugar 2 1/2 T. Crisco
 2/3 c. milk 1 1/3 c. flour
 2 tsp. baking powder

Mix together.

Pour mixture No. 2 in a greased pan. Pour mixture No. 1 over No. 2 and bake in 350° about 30 minutes or until done. Serve with ice cream or whipped cream.

VANILLA CREAM PUDDING

Nellie Smith

CRUST:

1 c. flour 1/2 c. nuts
 1 stick oleo

Mix and press in pan (9x13 inch) and bake 15 minutes at 375°. Let cool.

FILLING:

8 oz. cream cheese 1 c. Cool Whip
 1 c. powdered sugar
 Spread on crust.

Then make 2 pkg. of instant pudding (your choice) with 3 c. milk. Pour over top of the cream filling. Then cover with Cool Whip on top. Decorate with marshmallows and cherries.

PUDDIN DE PAN (Cuban Bread Pudding)

Lydia Ruiz

1 lb. bread 3 T. butter (melted)
 4 c. milk 1 T. vanilla
 4 to 6 whole eggs 1/4 c. raisins
 1 c. sugar 1/4 c. almonds

Soak bread in milk (whole slices) for one hour. Put mixture in mill and grind to doughy paste. Add eggs and butter. Shake raisins and almonds in paper bag with flour to dust them. Add vanilla and stir. Pour into greased pan and bake 1 hour at 350°.

Philosophy is common sense in a dress suit.

CHERRY PUDDING

Ethel Ward

1 can cherry pie filling
 1/2 c. water
 1/2 c. sugar

1 pkg. Jiffy white cake mix
 1/2 stick oleo

To cherry pie filling add water and sugar. Pour in 8x8 inch pan.

Add package cake mix (be sure all lumps are out). Melt oleo, sprinkle over top. Drizzle butter over top. Bake at 375° for 45 minutes. Good served warm.

If using apple pie filling, add cinnamon to filling and mix.

RHUBARB PUDDING

Vera McDaniel

1/2 c. shortening
 1 egg
 1 c. sugar
 1/2 tsp. salt
 2 tsp. baking powder
 1 c. flour

1/2 c. milk
 3 c. rhubarb (cut in 1/2 inch pieces)
 1 c. sugar
 1 tsp. cinnamon
 1 c. boiling water

Beat shortening, egg, and sugar until fluffy. Sift salt, baking powder, and flour. Add alternately with milk. Pour batter into a 9x13inch greased pan.

Sprinkle rhubarb evenly over batter. Sprinkle sugar and cinnamon over rhubarb. Pour boiling water over all. Bake at 350° F. for 30 to 35 minutes or until done.

CORN PUDDING

Arnold Rupe

1 can cream style corn
 2 eggs (beaten)
 2 T. sugar

Salt and pepper (to taste)

WHITE SAUCE:

1 T. butter
 1 T. flour

Salt and pepper
 1 c. milk

Mix corn, beaten eggs, sugar, salt, and pepper.

Make white sauce: butter, flour, salt, pepper, and milk. Mix together with corn mixture and top with cubed toasted bread. Bake 30 to 40 minutes in 325° oven.

Blessed are the patient, for they shall win eventually.

SWEDISH RICE PUDDING

Esther Edmund

1 qt. milk	2 eggs
1/2 c. rice	1 tsp. vanilla
2/3 c. sugar	Sprinkle with cinnamon
1 T. butter	

Cook milk and rice in double boiler one hour, stirring now and then. Add sugar and butter; cook about 5 minutes. Add eggs well beaten and vanilla. Pour into baking dish and sprinkle with cinnamon. Bake in casserole at 325° oven for half an hour.

APPLE PUDDING

Osa Laird

1 c. sugar	1/2 tsp. nutmeg
1/4 c. shortening	2 c. apples (chopped)
1 egg	1 c. flour
1 tsp. cinnamon	1 tsp. soda

Do not use any liquid.

Cream sugar, shortening, egg; add apples, then flour to which cinnamon, nutmeg, and soda have been added. Bake 30 minutes at 350°.

DATE PUDDING

Ruth Crumes

1 3/4 c. sugar	Pinch salt
3 c. hot water (bring to a boil)	1 tsp. baking powder
1 c. flour	1 tsp. cocoa
1/2 c. sugar	1 tsp. cinnamon
1 heaping T. butter	1 c. dates
1/2 c. milk	1 c. walnuts

Make syrup of sugar and boiling water.

Mix flour, sugar, butter, milk, salt, baking powder, cocoa, cinnamon, dates, walnuts. Stir good with spoon. Then drop by tablespoon into the pan; use large pan. Last pour syrup on top of pan mixture. Bake in 375° oven 25 minutes.

QUICK PUDDING

Lelah Carr

2 eggs	1/2 tsp. vanilla
1 c. sugar	1/2 c. butter
1 c. nutmeats	2 c. graham cracker crumbs
1 c. milk	

Mix and bake 25 to 30 minutes in low to moderate oven.

DATE PUDDING

Faith Peters

Part 1:

1 1/2 c. dates

1/4 c. butter or oleo

1 1/2 c. boiling water

1 tsp. soda

Part 2:

2 eggs (beaten)

1 c. sugar

1/4 tsp. salt

1 tsp. vanilla

Part 3:

1 1/2 c. flour

1 tsp. baking powder

Part 1 - Put dates, oleo, boiling water, soda together in bowl and cool.

Part 2 - Mix eggs, sugar, salt, vanilla in another bowl.

Part 3 - Sift together flour and baking powder. Mix part 2 and put 3 together with part 1.

DRESSING FOR TOP:

1 c. dates

1 T. butter

1/2 c. nuts

1 T. flour

1 c. sugar

1/2 c. water

Cook until thick and spread on cake when cool.

PINEAPPLE BREAD PUDDING

Bertha Swasick

1 3/4 c. sugar

3 eggs (beaten)

No. 2 can chunk pineapple (unsweetened)

4 c. bread (cubed)

Beat sugar and eggs together. Add pineapple (juice and all). Stir in 4 cups bread cubed. Bake at 350° for 90 minutes.

CHERRY PUDDING

Emma Best

BATTER:

2 c. flour

2 tsp. baking powder

1 c. sugar

1 T. Crisco

1 c. milk

LIQUID:

2 c. boiling water

1 c. sugar

2 T. butter

1 can cherries (drained)

Pour batter in buttered pan. Pour liquid over all and bake till brown. Serve with sauce made from cherry juice or a whipped topping.

BAKED CHOCOLATE PUDDING

Emma Best

1 c. flour
 3/4 c. sugar
 2 tsp. baking powder
 1 c. milk
 2 tsp. butter (melted)
 1 square chocolate
 1/2 c. nutmeats
 1 tsp. vanilla

Sift flour, sugar, and baking powder together. Add milk, butter, chocolate, nuts, and vanilla. Pour in buttered pan. Sprinkle over top 1/2 c. white^{sugar}, 1/2 c. brown sugar, 4 tsp. cocoa. Over all pour 1 cup cold water. Bake at loaf cake temperature for 45 minutes.

BATTER PUDDING

Vina Weidman

1 c. sugar
 Butter size of an egg
 1 c. milk
 1 tsp. baking powder
 Flour (enough to make like cake batter)

SAUCE:

1 c. sugar
 2 c. fruit
 2 c. boiling water
 Butter size of an egg

Pour in greased pan and pour the sauce over it. Bake until quite brown.

STRAWBERRY PRETZEL SALAD OR DESSERT

Barbara Smith

2 1/2 c. pretzels (coarsely crushed)
 3 T. brown sugar
 3/4 c. oleo (melted)
 1 (8 oz.) pkg. Philadelphia cream cheese
 1 egg
 1 c. powdered sugar
 1/2 tsp. lemon extract
 4 oz. Cool Whip
 2 pkg. strawberry Jello
 2 c. hot water
 2 pkg. frozen strawberries

Combine pretzels, brown sugar, oleo, and place in 9x13 inch pan. Bake 10 minutes at 325°. Cool.

Beat together cream cheese, egg, powdered sugar, lemon extract. Fold in Cool Whip and spread on crust.

Mix Jello with hot water and frozen strawberries. When thick pour over the other mixture and let chill. Be sure Jello is chilled good so it won't run down in cream cheese mixture.

Very good - the pretzel crust has taste of a nut crust.

Life, for most of us, is a continuous process of getting used to things we hadn't expected.

APPLE NUT WHIP

Mary Guyette

2 tart apples
 1/2 c. nuts (chopped)
 1/2 c. cream (whipped)
 1/2 c. powdered sugar
 1 egg white

Whip egg white till it holds peaks. Gradually beat in powdered sugar. Fold in whipped cream. Fold in grated apples and chopped nuts. Chill and serve on hot gingerbread. Serves 8.

FROSTY STRAWBERRY SQUARES

Mrs. Florence Heather

1 c. all-purpose flour (sifted)
 1/4 c. brown sugar
 1/2 c. walnuts
 1/2 c. oleo (melted)
 2 egg whites
 1 c. white sugar
 2 T. lemon juice
 1 (10 oz.) pkg. frozen strawberries
 1 c. whipping cream (whipped method)

Sift together first 4 ingredients. Spread evenly in shallow pan. Bake in a 350° oven 20 minutes, stirring once in a while. Sprinkle 2/3 of crumbs in a 13x9x2 inch baking pan.

Combine egg whites with white sugar, berries, and lemon juice in a large bowl. Beat with electric beater at high speed until stiff peaks, about 10 minutes. Fold in whipped cream with a spoon. This is important that you spoon into the cream to mix. Pour over crumbs in pan, using the rest of the crumbs for topping. Freeze from 6 to 24 hours.

CARAMEL DUMPLINGS

Eulalia Harper

1/2 c. sugar
 2 c. boiling water
 1 c. sugar
 2 T. butter
 1/2 tsp. salt

DUMPLINGS:

1 1/2 c. flour
 2 tsp. baking powder
 2 T. butter
 1/2 c. sugar
 1/2 c. milk
 1 tsp. vanilla

Melt sugar over medium heat, stirring until melted and golden brown. Add water, stir until dissolved. Add butter, the cup of sugar and salt. Cook 10 minutes while preparing dumplings.

Dumplings - Cream butter and sugar together. Sift flour with baking powder. Add alternately with milk, add vanilla. Drop by spoonfuls into the hot caramel sauce. Bake at 350° about 30 min.

Serve warm, bottom side up. May be sprinkled with nuts and topped with whipped cream.

APPLE DUMPLINGS (Best ever)

Osa Laird

4 apples
1 c. sugar
1 c. water

1 tsp. cinnamon
1 tsp. butter

Peel and core 4 apples. Make 4 small rounds of pie crust; place apple on each; cover apple with crust, push excess dough in cavity. Place in baking dish with smooth side up.

Bring to boil: sugar, water, cinnamon; add butter. Pour over dumplings in baking dish. Baste with syrup. Bake 1 hour at 350°. Serve with cream or milk.

APPLE DUMPLINGS (Makes 6)

Flora Schell

Pastry for 9 inch 2-crust pie
6 medium tart juicy apples
1 c. sugar
2 c. water
3 T. oleo

1/4 tsp. cinnamon
1/4 c. sugar
1 T. oleo
1 1/2 tsp. cinnamon

Heat oven to 425°. Make pastry, roll out to less than 1/8 inch thick. Cut into 7 inch squares. Pare and core apples. Boil sugar, water, oleo, and cinnamon together for 3 minutes. Fill cavities of apples with sugar and cinnamon. Dot with oleo. Place on dough and bring ends together and seal. Lift carefully in baking dish, not touching. Pour hot syrup around dumpling. Bake immediately 40 to 45 minutes or until crust is brown and apples are tender. Test apples with fork.

Serve warm with cream or whipped cream.

BUTTERSCOTCH DUMPLINGS

Myrtle Rehkopf

1 c. sugar
2 1/2 c. boiling water
1 T. butter

Pinch of salt
1 tsp. vanilla

DUMPLINGS:

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

1 tsp. baking powder
Flour (enough to make soft dough)

Brown sugar in iron skillet. Add boiling water, butter, salt, and vanilla; let simmer slowly while making the dumplings.

Mix sugar, butter, milk, baking powder, and flour enough to make soft dough. Drop by spoonfuls in skillet, cover, cook until fluffy (15 min.). Top with whipped cream.

FEATHERY LIGHT DUMPLINGS

Minnie Hart

1 c. flour (sifted) 2 T. shortening
 1 1/2 tsp. baking powder 1/3 c. milk
 1/2 tsp. salt 1 egg (beaten)

Sift flour, baking powder, and salt. Cut in shortening and crumble it till mixed. Pour in milk and mix only until flour is dampened.

Dough should be lumpy. Drop by tablespoon on top of meat or fruit. Cover tightly and steam 12 minutes. Makes 6 fluffy dumplings.

For dessert dumplings add 3 T. sugar to dry ingredients, substitute butter or oleo for shortening. Add tsp. vanilla to the milk.

APPLE CRISP

Dorothy Lind

4 to 8 apples 1 c. sugar
 1 tsp. cinnamon 1/2 c. butter
 1/4 tsp. nutmeg 3/4 c. flour
 1/2 c. water

Peel and slice apples. Butter casserole generously and put in the apples and spices. Pour on the water. Mix sugar, butter, and flour as for pie crust and sprinkle on apple mixture. Add cinnamon if you want, I do. Bake at 350° uncovered until apples are tender.

Serve warm or cold, either plain or with cream or ice cream.

APPLE CRUNCH

Helen Bright

6 large apples (sliced thin) 1/2 c. white sugar
 1/2 tsp. nutmeg or cinnamon

MIXTURE FOR TOP OF APPLES:

1/2 c. brown sugar Flour (about 1/2 c.)
 1/2 c. butter or oleo

Spread sliced apples in buttered baking dish. Cover with sugar and sprinkle on spice. Spread mixture of brown sugar, butter or oleo, and flour till it crumbles as coarse mush, do not stir over apples. Cover apples. Bake slowly 1 hour.

Serve with whipped or ice cream.

COFFEE DELIGHT

Gertrude Green

1/2 c. instant tapioca Pinch salt
 3/4 c. coffee 1/2 c. sugar

Cook in double boiler till clear. Serve ice cold with whipped cream.

BANANA AND ORANGE CRUMBLE

Sybil Carr

1 small can mandarin oranges	3/4 c. flour
3 bananas	1/4 tsp. mixed spice
1/3 c. butter	1/4 tsp. cinnamon
1/3 c. sugar	Pinch salt

Grease casserole or baking dish. Cream sifted flour and salt with butter, add sugar and spices mixing well. Drain oranges; peel and slice bananas then mix with oranges. Put fruit in bottom of casserole or baking dish. Sprinkle crumb mixture over fruit. Press down lightly. Bake in 300° F. oven for about 40 minutes.

PINEAPPLE DESSERT

Irene Price

1 (No. 2) can crushed pineapple	1/3 c. butter <u>or</u> oleo
36 marshmallows	2/3 c. milk
24 graham crackers	1 pt. whipped cream

Dissolve marshmallows in milk in double boiler; cool. Add pineapple, then fold in whipped cream. Mix butter and crackers and press into pan. Pour in mixture. Chill and cut in squares. Can be made the day before. Very good.

JELLO DESSERT

Bertha Weltch

2 pkg. Jello	2 T. flour
1 can peaches	1 egg
2 T. butter	Whipped cream
1/2 c. sugar	

Set the Jello. When starts to set, add peaches or the amount you wish after draining. You may use pineapple instead. Melt 2 T. butter in pan, add 1/2 c. sugar, 2 T. flour, add beaten eggs and juice from fruit. Cook until thick. Cool and fold in whipped cream or topping. Put over Jello and peaches. You may pour plain or whipped Jello on top.

BAKED CUSTARD

Lois Hampshire

3 c. milk <u>or</u> part half and half (heated)	1/2 tsp. salt
3 or 4 eggs (slightly beaten)	1 tsp. vanilla
6 T. sugar	Nutmeg (for top)

Add heated milk to beaten eggs, sugar, salt, vanilla; and strain. Pour into greased baking custard cups. Sprinkle nutmeg on tops. Bake at 350° for 1 hour or until knife comes out clean.

STRAWBERRIES

Muriel Dye

1 (10 oz.) pkg. quick thaw strawberries
 1 1/2 c. water

2 T. tapioca
 1/4 c. sugar

Add water to juice to make 1 1/2 c.; mix with tapioca. Let stand 5 minutes. Bring to a boil, stirring occasionally. Remove from heat. Stir in berries and 2 tsp. lemon juice. Chill. Garnish if desired. Makes 4 servings.

APRICOT TAPIOCA

Myrtle Babcock

1 egg (separated)
 1/4 c. sugar
 1/4 c. tapioca
 1/8 tsp. salt

1 c. milk
 1 c. apricot nectar
 1/2 tsp. vanilla

Mix lightly beaten egg yolk, sugar, tapioca, and salt in heavy pan. Add milk and apricot nectar. Cook to boiling, stirring constantly. Cool slightly. Fold in vanilla and stiffly beaten egg white. Turn mixture into six custard cups and chill.

FORGOTTEN DESSERT

Barbara Smith

6 egg whites (beat till foamy)

Add:

1/2 tsp. cream of tartar 1/4 tsp. salt

Beat till soft peaks form.

Measure 1 1/2 c. sugar. Add 1 T. at a time while still beating to stiff peaks form. Add 1 tsp. vanilla.

Grease and flour 9x13 inch pan. Spread in cake pan. Bake in 425° preheated oven. Put pan in and turn oven off. Forget it for at least 5 hours or overnight. Spread Dream Whip thinly over top. Top with some kind of fresh fruit that has been sweetened.

RHUBARB CRUNCH

Fleda Stansberry

3 c. rhubarb (diced)
 1 1/2 c. sugar (white)
 3 T. flour
 1 c. brown sugar

1 c. raw rolled oats
 1 c. oleo
 1 1/2 c. flour

Mix flour and sugar and sprinkle through rhubarb. Put this in 6x10 inch pan. Mix flour, oats, sugar, and blend in oleo. Put on top of rhubarb mixture. Bake in moderate oven. Serve warm or cold with whipped topping.

PINEAPPLE DELIGHT

Emma Best

Juice from can pineapple	Pineapple
3 or 4 T. flour <u>or</u> cornstarch	Bananas
1 c. sugar	Marshmallows
2 eggs	Whipped cream <u>or</u> whipped topping

Combine and cook until thick. Add the pineapple cut up fine, bananas, marshmallows. When ready to serve add 1/2 pt. whipping cream or a whipped topping. Makes several servings.

ICE CREAM DESSERT

Lucy Archer

2 1/2 c. Chex	1/2 c. oleo
1/2 c. coconut	1/2 gal. ice cream
2/3 c. brown sugar	

Roll Chex not too fine and stir in coconut and brown sugar. Heat oleo in pan until dissolved. Pour over Chex mixture. Pour half of mixture in glass dish 8x13 inches and press down. Cover with ice cream, then add rest of Chex mixture. Refrigerate.

EASY DESSERT

Fleda Stansberry

Graham crackers	1 small can crushed pineapple
1 c. milk	1 c. whipped cream

Cover bottom of shallow pan with graham cracker crumbs. Heat milk and dissolve 1/2 pkg. (34) marshmallows in it. Let cool. Add 1 small can crushed pineapple and fold in 1 c. whipped cream. Pour over cracker crumbs in pan. Cover this with rest of cracker crumbs. Set in refrigerator. Cut and serve.

APPLE CRISP

Dorothy Lind

4 apples	1/4 c. water
1 tsp. cinnamon	1 c. sugar
1/4 tsp. nutmeg	3/4 c. flour
1/2 c. butter	

Peel apples and slice. Place apples in greased casserole and sprinkle with spices; add water. Work together sugar, flour, and butter until crumbly. Spread over the apples. Bake uncovered until the apples are tender (about 350°). Serve warm either plain or with whipped cream. Serves six.

The flattery that gets you nowhere is what you listen to.

APPLE CRISP

Vivian Snyder

8 or 9 apples (sliced) 1 c. sugar
1 c. Bisquick 1 egg

Place apples in baking dish. Mix Bisquick and sugar, add slightly beaten egg. Put over apples, then dredge with melted butter. Bake at 350° for 45 minutes.

FRUIT COBBLER

Emogene Millard

Fresh fruit (any kind) 3/4 c. flour (sifted)
3/4 c. sugar 2 T. baking powder
2 T. flour 1 egg
4 T. shortening 1 tsp. vanilla
3/4 c. sugar

Place fresh fruit in bottom of pan. Cover with sugar and flour mixed together.

Cream shortening, sugar, flour, baking powder. Add 1 egg and vanilla. Drop by spoonfuls over the top of fruit and spread. Bake in oven at 350° for 1 hour.

SHERBET

Fleda Stansberry

1 c. sugar 3 c. milk
1 pkg. Kool-Aid

Stir till well mixed. Freeze until mushy, then beat or blend until mushy and freeze.

APPLE CRISP

Myrtle Babcock

4 c. cooking apples (sliced) 1/3 c. brown sugar (packed)
1 1/3 c. quick or old fashioned 1/3 c. butter (melted)
oats (uncooked)

Spread sliced apples in an 8 inch square pan. Deck them out with a crispy, crusty topping made of the oats, brown sugar, and melted butter. Bake in preheated 350° oven for about 30 minutes or until apples are done and topping is crispy.

NOT TOO SWEET APPLE CRISP

Myrtle Babcock

5 to 6 tart apples 1 c. flour
2 T. sugar 1/4 c. brown sugar
1/2 tsp. cinnamon 1/3 to 1/2 c. soft butter

Pare apples, cut into 1/2 inch slices. Arrange apple slices to cover buttered 8x12 inch pan. Sprinkle with sugar and cinnamon mixture. Mix flour and brown sugar. Add soft butter and mix to

Continued Next Page.

NOT TOO SWEET APPLE CRISP (Continued)

coarse crumbs. Spread over apples and pat firmly. Bake at 400° about 1/2 hour or till apples are tender and top is crisp. Serve with plain or whipped cream.

RASPBERRY DESSERT

Myrtle Babcock

1 (3 oz.) pkg. Philadelphia cream cheese	1 pkg. Dream Whip
1/2 c. powdered sugar	1/2 c. powdered sugar (additional)
	1 can raspberry pie mix

Prepare graham cracker crust as for pie and place in bottom of loaf pan. Do not bake.

Cream together Philadelphia cream cheese with 1/2 c. powdered sugar. Prepare 1 package Dream Whip according to directions and add to cream cheese mixture. Add other 1/2 cup powdered sugar. Pour over crust. Top with 1 can raspberry pie mix. Place in refrigerator and let stand for at least 5 hours. Can be made day before. For 9x12 inch pan, double recipe.

Can use peach, cherry, or blueberry pie filling.

A SIMPLE DESSERT

Hannah Good

TOPPING:

3 T. butter <u>or</u> margarine (melted)	2 T. brown sugar
2 T. white sugar	3 T. flour
	1/4 to 1/2 c. fine nutmeats

(Can use all white or all brown sugar, as desired)

1 egg	1 (16 oz.) can fruit cocktail (drained)
1 c. sugar (add extra 1/4 c. if desired)	1/2 tsp. lemon flavoring (does not make taste of lemon in dessert)
1 c. flour	
1 tsp. soda	

Topping - Mix butter or margarine, sugars, flour, and nuts all together until crumbly. Set aside.

Mix 1 beaten egg, sugar, flour with soda, fruit cocktail, lemon flavoring together until creamy. DO NOT BEAT. Pour into square pan. Cover dough with topping. Pat gently down into dough, but leave crumbly on top. Bake 1 hour and 20 minutes at 300° F. Cool.

Delicious as is, or with whipped cream, Cool Whip, or vanilla ice cream.

QUICK APPLE DESSERT

Arnold Rupe

1/2 c. sugar	2 c. water
1/4 c. quick cook tapioca	2 T. butter
1/2 tsp. cinnamon	1 lemon (rind (grated) and juice)
1/4 tsp. nutmeg	1 can sliced apples

Combine in saucepan sugar, tapioca, cinnamon, nutmeg, water. Cook and stir till mixture boils. Remove from heat. Add butter, lemon rind and juice. Cool 15 minutes. Then add sliced apples. Serve warm with cream.

PINEAPPLE DESSERT

Grace Carlson

1 large can crushed pineapple	1 c. nuts (chopped)
1 pkg. butter brickle cake mix	1 stick oleo
1 c. shredded coconut	

Put large can pineapple (juice and all) over bottom of 9x13 inch pan. Cover with package of butter brickle cake mix. Then place shredded coconut and chopped nuts over first mixture. Top all with oleo (melted) and drizzle over all. Bake at 350° around 45 to 50 minutes. Serve with Cool Whip.

CHERRY COBBLER

Frances Scott

1 c. sugar	2/3 c. milk
3/4 c. flour	1/2 stick oleo
2 tsp. baking powder	2 c. cherries (drained)
Pinch salt	

Sift together flour, sugar, salt, and baking powder. Add milk and stir. Put oleo in baking pan (11x8x2 inch) and melt. Pour batter onto the melted oleo, then pour cherries on top of batter. Bake till golden brown in 350° oven. Other fruit can be used instead of cherries.

RHUBARB COBBLER

Fleda Stansberry

1 c. sugar	3 or 4 c. rhubarb
1 stick oleo	1/2 c. sugar
1 egg	2 or 3 T. tapioca
1 c. flour	1 c. boiling water
2 tsp. baking powder	1 c. sugar
1/2 tsp. salt	1/2 tsp. cinnamon <u>or</u> nutmeg
1/2 c. milk	

Cream sugar, oleo, and egg. Add flour, baking powder, salt, and milk. Put 3 or 4 cups rhubarb in pan with sugar and tapioca. Spread mixture over rhubarb. Then pour over all the boiling water, 1 c. sugar, and cinnamon. Bake in 350° oven until done.

DESSERT

Eunice Bergason

2 c. sugar
 1 c. Crisco
 Pinch of salt
 2 whole eggs
 6 medium apples (chopped)

2 c. flour (unsifted)
 1 tsp. cinnamon
 2 tsp. soda
 1 T. water

Mix sugar, Crisco, salt, eggs together. Add apples mixed with the flour. Bake at 350° for 40 minutes.

RHUBARB DESSERT

Muriel Dye

1 egg
 1/8 tsp. salt

1 c. sugar
 3 c. rhubarb (cut up)

STREUSEL TOPPING:

1/4 c. butter or oleo
 3/4 c. flour

1/2 c. brown sugar

Beat eggs, salt, sugar. Put rhubarb in buttered 8 inch pan. Pour egg mixture over it. Then the streusel topping (mixed well). Bake 45 minutes at 350°.

TOASTY PEACHES

Sybil Carr

Cling peach halves
 Ham slices

Swiss cheese
 Paprika

1. Place a cling peach half on a slice of buttered bread.
 2. Top with a slice of cooked ham and a slice of cheese. Dust with paprika.

3. Place in a 350° oven. Bake until crisp and cheese is melted, 10 to 15 minutes.

UNCOOKED DATE ROLL

Helen Bright

24 graham crackers (rolled fine)
 24 marshmallows (cut fine)
 1 lb. dates (cut fine)

1 c. nutmeats (chopped)
 1/2 c. light cream

Mix graham crackers, marshmallows, dates, and nuts together thoroughly with 1/2 cup light cream. Roll a few more cracker crumbs. Let refrigerate 24 hours.

Life begins at 40, but you'll miss a lot of it if you decide to wait that long.

BAKED CUSTARD

Betty Rankin

4 eggs (slightly beaten) 3 c. milk (scalded)
 1/2 c. sugar 1 tsp. vanilla
 1/4 tsp. salt

Blend together in bowl: eggs, sugar, salt. Stir in slowly the scalded milk and vanilla. Pour into custard cups or 1 quart casserole. Set in pan of hot water to one inch of top of pan. Bake in slow oven (300° or 325°) until knife comes out clean, about 40 minutes for cups and 60 minutes for casserole. Sprinkle with nutmeg if desired. Remove from hot water at once.

FRUIT ICE (1 serving)

Jane Millard

1/2 c. orange juice or 1 egg white
 pineapple 1/2 c. water
 1 T. lemon juice

Combine fruit juice and water and freeze. Stir mixture often while freezing. When almost hard, fold in stiffly beaten egg white.

LEMON GELATINE (1 serving)

Jane Millard

1 tsp. unflavored gelatine 1 T. lemon juice
 2 T. cold water 1/2 c. water

Put cold water in top of double boiler; add gelatine. Let stand 10 minutes. Place pan over boiling water to dissolve gelatine. Add lemon juice and water; chill. You may add 1/4 grain saccharin to flavor. May be used in any amount.

OLD FASHIONED JELLY ROLL

Osa Laird

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

Beat eggs till lemon color, add vanilla and sugar gradually. Fold in balance of ingredients. Turn into greased pan 15x10 inch lined with wax paper. Bake at 400° for 15 minutes. Quickly cut off crisp edges. Turn from pan at once, onto cloth covered with powdered sugar. Remove paper. Spread with jelly. Roll quickly. Roll in cloth and cool on rack.

Choose the best way of life, and habit will soon make it pleasant for you.

CREAM PUFFS

Mildred A. Essex

1 c. water

1/2 c. oleo (1 stick)

4 eggs

Vanilla cream pudding

Lucky Whip

Confectioners' sugar

Heat water and oleo to rolling boil. Stir in flour; stir vigorously over low heat about 1 minute, or until mixture forms a ball. Remove from heat. Beat in eggs all at once. Continue beating until smooth. Drop dough by scant 1/4 cupful 3 inches apart onto ungreased baking sheet. Bake 35 or 40 minutes at 400°. They will be puffed and golden. Cool away from draft.

Cut off top and pull out any filaments of soft dough. Carefully fill puffs with vanilla cream pudding. Replace tops and dust with powdered sugar. Refrigerate until serving time. Makes 12 cream puffs.

BAKED CUSTARD (1 serving)

Jane Millard

1 egg

1/2 c. skim milk

Nutmeg

1/8 tsp. vanilla

Salt

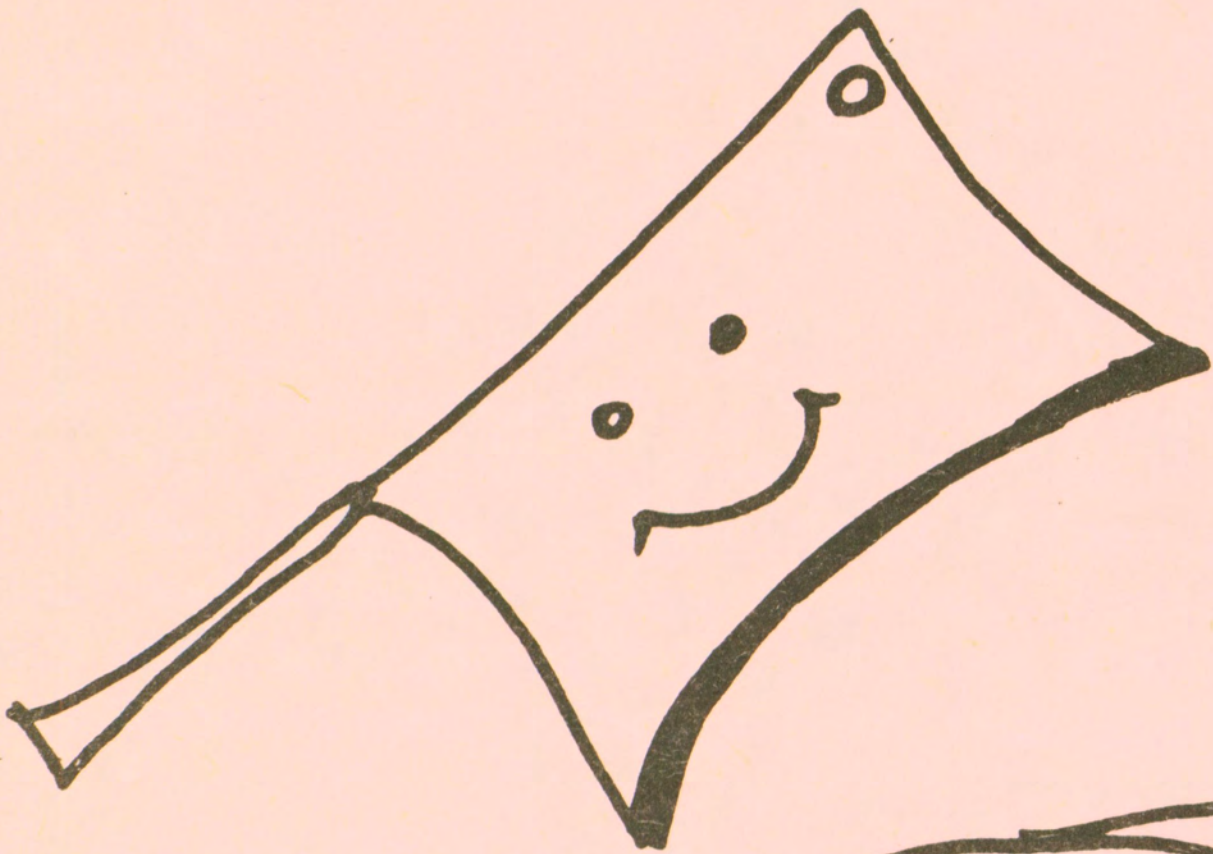
Beat the egg slightly, stir in milk, salt, and vanilla. If you wish add 1/4 grain saccharin to sweeten. Pour into custard cups, sprinkle with nutmeg. Set in pan of boiling water. Bake at 350° for 45 minutes.

Other flavors such as almond, lemon, orange, or maple may be used in place of vanilla.

MEATS

POULTRY

FISH



MEATS - POULTRY - FISH

MEATBALLS

Helen Salter

1 lb. ground beef	1 c. soft fine bread crumbs
1/4 c. parsley (chopped)	3 tsp. water
1 tsp. salt	2 tsp. Parmesan cheese (grated)
1/8 tsp. pepper	1 (10 1/2 oz.) can cream of chicken soup
1 egg (beaten)	
1 clove garlic (chopped fine)	2 T. salad oil

Combine in large mixing bowl. Mix with fork until blended. Shape into small balls. Preheat Sunbeam skillet to 340°, add 2 T. salad oil. Add meatballs and brown on all sides. When browned add one 10 1/2 oz. can cream of chicken soup diluted with equal milk. Pour over meatballs and simmer at low temperature 10 to 15 minutes.

CHICKEN RICE

Helen Salter

Small box Minute Rice	1/4 lb. oleo <u>or</u> 1 stick
2 cans chicken broth	

Melt oleo in heavy saucepan. When melted dump in small box of rice. Stir until mixed well. Then pour 2 cans of chicken broth and stir and bring to a boil and boil 2 minutes. Then turn off fire, put lid on, and let set till done.

To warm over rice, put in foil and warm in oven.

HAM AND PINEAPPLE ROLLS

Elizabeth Gibson

1 (8 1/2 oz.) crushed pineapple	12 thinly sliced boiled ham
1 (6 oz.) pkg. Stove-Top chicken flavored stuffing mix	1 or 2 T. butter <u>or</u> oleo

Drain pineapple, measure syrup, and add water to make 1 1/2 c. liquid. Prepare stuffing mix as directed on package, substituting measured pineapple liquid for the water. Add pineapple to mixed stuffing. Spoon about 1/4 c. mixture on each ham slice, roll up and place seam side down in melted butter in a skillet. Heat, uncovered, turning occasionally. Makes 6 to 12 servings.

MUSTARD SAUCE:

Melt 1 T. butter in a saucepan. Blend in 1 T. flour and 2 T. dry mustard. Stir in 1/3 c. hot water and 1/2 c. vinegar. Add 1/4 c. sugar and 1/4 tsp. salt. Cook and stir until thickened. Stir in 1/3 c. mayonnaise. Makes 1 1/4 c. sauce. Good over ham rolls.

HAMBURGER DUMPLING

Elizabeth Gibson

1 1/2 lb. ground chuck
Salt
Flour
2 T. onion powder
1 T. celery salt

1 tsp. sugar
1 (4 oz.) can tomato juice
2 tsp. baking powder
1/2 c. milk
2 tsp. butter or margarine

1. 2 T. butter or margarine in large bowl or skillet with tight-fitting lid. Saute' chuck with 1 tsp. salt until browned. Stir in 1 tsp. flour, add onion powder, celery salt, sugar, and tomato juice, cover, simmer gently for about 10 minutes.

2. Put in bowl sift together 1 c. flour, baking powder, and 1/4 tsp. salt. Cut in 2 tsp. butter or margarine until like coarse corn meal, stir in milk to make soft dough.

Make 4 dumplings by dropping dough into hot hamburger mixture, cover, simmer 14 minutes.

Serve in soup bowls with dumplings on top. Makes 4 servings.

I use Bisquick for dumplings.

TOASTED CHEESE AND HAM LOAF

Ruth Crumes

1 (1 lb.) loaf whole wheat bread
16 thin slices boiled ham
1 pkg. (8 oz.) American cheese
slices

1/2 c. butter or margarine (melt)
1/2 tsp. garlic powder
2 T. Parmesan cheese (grated)

Remove end slices from bread. Make 8 sandwiches using 2 bread slices, 2 ham slices, 1 cheese slice for each sandwich. Spear sandwiches together in shape of original loaf using heat-proof skewers. Place on shallow foil-lined pan. Combine remaining ingredients and spoon over loaf. Open slices to allow butter mixture to run into loaf. Bake in preheated oven (350°) for 30 to 35 minutes. Pull sandwiches apart and eat hot.

BAKED CHICKEN AND RICE

Bessie Marsh

1 fryer (cut)
1 c. long grain rice
1 pkg. Lipton's onion soup
mix

1 can cream of mushroom or
chicken soup
1 soup can water
Pepper

Sprinkle pepper on chicken (no salt). Place uncooked rice in bottom of pan. Place row of chicken on top of rice. Mix soups with water, pour over chicken, lifting chicken to allow complete coverage of rice. Cover with foil. Bake 1 1/2 hours at 350°. Uncover and brown last 1/2 hour.

ITALIAN SPAGHETTI

Osa Laird

2 T. oil <u>or</u> Crisco	3 or 4 bay leaves
1 c. celery (diced)	1 can tomato paste
1 large onion	1 (No. 2) can tomatoes
1 green pepper	1 can mushrooms
1 clove garlic	Cheese (grated)
1 red pepper	1/2 c. parsley (chopped; optional)
1 lb. ground beef	1 lb. spaghetti

Heat oil in heavy skillet or saucepan. Add onions and garlic, brown. Add beef and brown. Add tomato paste, let simmer a few minutes. Add other ingredients, except mushrooms, cheese, and spaghetti. Let simmer over low flame 1/2 hour. Add mushrooms and let simmer slowly another hour, stirring occasionally. Serve with spaghetti and grated cheese.

MEATBALLS

Eunice Burgason

2 lb. ground ham	1 c. milk
1 lb. pork shoulder	1 c. bread crumbs
2 eggs (beaten)	

SAUCE:

3/4 c. brown sugar	1/2 c. vinegar
1 c. water	

Mix and make into balls and brown on all sides. Cook 2 hours in sauce.

ROLLED STEAK

Eunice Burgason

1 full cut round steak	Onion
Salt	Sweet pickle relish
Flour	Tomato juice
Bacon slices	

Pound in salt and flour. Place slices of bacon, onion, and pickle relish on it. Roll up, tie with string. Brown all sides and bake in tomato juice till tender.

MEATBALL STROGANOFF

Anis Kirk

1 lb. hamburger	1 can mushroom soup
1 tsp. instant onion	1/3 c. water
1/4 tsp. salt	1 carton sour cream
1 egg	

Continued Next Page.

MEATBALL STROGANOFF (Continued)

Mix hamburger, onion, salt, and egg together and form in balls. Brown in skillet.

Heat mushroom soup and 1/3 c. water. Simmer, remove from heat, add sour cream to serve over cooked wide noodles

KNOTT'S BERRY FARM BEEF STEW

Mabel Parker

3 lb. boneless beef chuck	1 c. carrots (diced)
1/4 c. flour	1 c. celery (diced)
2 tsp. salt	1 pt. tomatoes (diced)
1 small onion	1 qt. potatoes (diced)
1/4 tsp. pepper	1 qt. water

Cut beef in 1 inch cubes, removing fat. Heat beef trimmings in large skillet until fried out. Dredge beef in flour mixed with salt and pepper in drippings. Add tomatoes and water. Cover and simmer 1 hour. Add vegetables and cook 30 minutes or until tender. Makes large amount and freezes very well.

MEAT LOAF

Louise Hopkins

2 lb. ground chuck	2 tsp. salt
1/2 lb. ground lean pork	Dash pepper
1 1/3 c. soft bread crumbs	1 c. mushroom soup
2 T. minced onion	

Combine all ingredients; mix well. Form in compact loaf in greased shallow pan. Place small piece of suet in pan. Bake in 400° oven 1/2 hour. Turn carefully and bake another 1/2 hour or till done. Make gravy with 4 T. fat in pan plus 4 T. flour, 2 c. meat stock or bouillon cube plus water. Stir over low heat till smooth and thick. Serves 6 or 8.

BAKED HAMBURGER DISH

Myrtle Babcock

1 pkg. frozen mixed vegetables	1 can celery <u>or</u> chicken soup
1 lb. ground beef	1/2 can milk
1 small onion	1 pkg. Tater Tots

Cook vegetables as directed on package. Brown beef in pan, add onion. Pour soup and milk over all and place Tater Tots over top of pan. Bake at 375° for 30 to 35 minutes.

Sympathy is never wasted, except when you give it to yourself.

GROUND BEEF CHOP SUEY

Vera McDaniels

2 c. celery (diced)	1 beef bouillon cube
1/2 c. onions (sliced)	1/4 c. soy sauce
1 lb. ground beef	1/2 tsp. salt
1 T. fat <u>or</u> oil	4 c. cabbage (chopped)
2 T. cornstarch	4 c. cooked rice
1 1/2 c. water	

Cook celery, onion, and ground beef in hot fat in large skillet about 5 minutes until meat begins to brown. Blend cornstarch and water and stir into beef mixture. Add bouillon cube, soy sauce, and salt. Cook, stirring constantly, until sauce is thick and clear. Stir in cabbage and cook covered about 3 min. until cabbage is tender but still firm. Serve on rice.

Cooked chicken and chicken bouillon cube can be used instead of beef.

CHOP SUEY

Betty Rankin

1/2 c. spaghetti	1 small onion (chopped)
1/2 c. water	1/4 tsp. salt <u>and</u> pepper
1/2 lb. ground beef	1 (10 1/2 oz.) can tomato soup <u>or</u> juice

Cook spaghetti in salted water until tender; drain. Place in casserole and bake at 350° for 3/4 hour after adding other ingredients. May add leftover beans, peas, carrots, etc. to it if desired.

EASY CHICKEN CASSEROLE

Elsie Fisher

1 pkg. pre-cooked rice	1 can mushroom soup
1 chicken (cut in serving pieces)	1 can celery soup
Salt <u>and</u> pepper (to taste)	1 c. milk
	1 pkg. dry onion soup mix

Spread cooked rice in baking dish. Arrange chicken over rice. Add seasoning. Mix soups and milk together and pour over rice and chicken. Sprinkle dry onion mix over top. Cover and bake at 350° for 1 hour.

PIGS IN A BLANKET (1 serving)

Vera McDaniels

Split one wiener lengthwise halfway through. Lay strip of cheese in slit. Wrap in one flattened-out refrigerator biscuit and pinch edge to seal. Place on baking sheet and bake in 400° oven 8 to 10 minutes or until browned. Bisquick or Master Mix may be used. Catsup, barbecue sauce, mustard, pickle, or chopped onion may be put in wiener slit along with cheese before wrapping in biscuit.

BEST EVER CHICKEN (22 servings)

Arnold Rupe

1 large fat hen (cooked and boned)

Make poultry dressing using some of broth. Save the rest.

CUSTARD:

1 pt. skimmed broth (cooled) 4 eggs (well beaten)
3 to 4 T. flour 1 1/2 qt. sweet milk

Cook 3 or 4 minutes, stirring constantly.

In greased pan place 1 inch layer of dressing. Cover dressing with chopped chicken. Pour custard over all. Sprinkle with cracker crumbs, dot with butter, and bake in 350° oven 30 minutes. If top seems dry, sprinkle with milk or broth.

MEAT LOAF

Faye Farnsworth

2/3 c. dry bread crumbs 1/2 c. onion (grated)
1 c. milk 1 tsp. salt
1 1/2 lb. ground beef 1/8 tsp. pepper
2 eggs (beaten) 1/2 tsp. sage

Soak bread crumbs in milk. Add meat, eggs, onions, and seasonings. Mix well. Form into loaves; place in pan. Cover with Piquant Sauce made with 3 T. brown sugar, 1/4 c. catsup, 1/4 tsp. nutmeg, and 1 tsp. dry mustard.

SKILLET DINNER

Flora Schell

3 or 4 lb. chuck roast Carrots
Small amount of grease Potatoes
Small amount of water 1 small onion

Place roast in electric skillet with grease. Brown on both sides add water and onion sliced. Continue cooking until nearly tender. Add potatoes and carrots cut up. Continue cooking until tender. Follow cooking temperature on skillet. May need to add a little more water.

You have a meal with salad and dessert.

FIVE CAN DINNER

Margaret Plies

1 can tuna 1 can mushroom soup
1 c. chow mein noodles 1 can celery soup
1 c. Chinese vegetables

Turn into a 1 1/2 qt. casserole. Bake at 350° for 40 minutes.

MEAT LOAF

Dick Yousling

1 lb. ground beef
 1/4 c. dark raisins
 1/3 c. oatmeal
 4 oz. pkg. Cheddar cheese
 (grated)

1 large green pepper (chopped)
 1 large onion (chopped)
 2 eggs
 6 slices bacon
 Salt and pepper (to taste)

Mix everything together except bacon. Form into loaf shape. Put bacon slices over top and sides. Bake at 350° for 1 hour.

CHICKEN FANTASTIC

Stella Jones

1 chicken (cut up)
 1 c. rice
 1 c. celery (cut up)

1 can cream mushroom soup
 1 can water
 1 pkg. onion dip soup mix

Butter pan or dish. Cover with one cup uncooked rice. Place chicken over rice. Dice 1 cup celery, put on chicken. Cook cream of mushroom soup, water, and onion dip soup; simmer a few minutes and pour over all. Bake 1 1/2 hours at 350°; add more water if needed.

HAM BALLS

Faye Bollinger

2 lb. ground ham
 1 c. ground crackers
 1 egg
 1 c. milk

SAUCE:
 1 c. tomato sauce
 1 tsp. mustard
 1 c. brown sugar
 1 c. vinegar.

Mix and form into balls. Mix sauce mixture; pour over meatballs in pan. Bake 1 1/2 hours at 350°.

JUMBO MEAT LOAF

Myrtle Babcock

1 tall can (1 2/3 c.)
 evaporated milk
 3 c. soft bread crumbs
 1 T. salt
 2 tsp. Ac'cent
 2 tsp. dry mustard

1/4 tsp. pepper
 1/2 tsp. thyme
 1/3 c. onion (minced)
 3 lb. ground beef
 Strips of cheese

Combine evaporated milk and bread crumbs in bowl. Add seasonings and onions and mix. Add ground beef and mix well. Form into loaf and put in shallow baking pan. Bake at 350° for 1 hour and 15 minutes. Turn onto baking sheet, place strips of cheese on top. Put in oven till cheese is slightly melted.

OVEN STEW (Beef Burgundy)

Myrtle Babcock

2 lb. beef cubes
 1 can mushroom soup
 1 can onion soup

3/4 c. red wine
 Salt and pepper (to taste)

Place meat in baking dish. Mix soups, wine, salt, and pepper. Pour over meat. Cover and bake at 225° for 4 hours. Serve over cooked rice.

CURRIED POT ROAST

Myrtle Babcock

3 to 4 lb. pot roast
 2 T. flour
 2 tsp. salt
 1/4 tsp. pepper
 1 tsp. curry powder
 3 T. lard or drippings

1/2 c. water
 2 stalks celery (cut in 1 inch pieces)
 12 small onions
 1 (10 oz.) pkg. frozen cut green beans
 1/4 c. flour

Combine 2 T. flour, salt, pepper, and curry powder. Dredge roast with seasoned flour and brown in drippings. Pour off grease; add water cover tightly and simmer for 2 1/2 hours.

Add celery, onions, and green beans. Cover and continue cooking till meat is tender and vegetables are done (45 minutes). Remove meat and vegetables. Measure cooking liquid, add enough water to make 2 c. Thicken liquid with 1/4 c. flour for gravy. 6 to 8 servings.

RICE AND CHICKEN (Cuba)

Lydia Ruiz

3 to 4 lb. chicken (cut up)
 Salt and pepper (to taste)
 Paprika
 1 large onion (chopped)
 1 small pepper (chopped)
 2 small garlic cloves (minced)
 1 small can pimiento (diced)

1 small can tomato sauce
 1/2 c. olive oil
 1/2 c. white cooking wine
 1 small can peas
 2 or 3 bouillon cubes
 6 c. water
 2 c. rice (Uncle Ben's converted rice)

Season chicken pieces with salt, pepper, and paprika. Brown chicken in skillet with olive oil. Take pieces out, place them in a platter and saute' the onions, green peppers, and garlic in remaining oil. Put chicken pieces in a heavy duty pan (pressure pan); add tomato sauce, onions, peppers, and bouillon cubes. Close lid and cook until tender. Take chicken out and shred pieces. Put rice, water, and shredded chicken back in pan. Cook slowly until rice is done, about 25 minutes. Add more water is needed. Garnish with peas and pimientos.

PORK CHOPS AND RICE

Grace Atteberry

4 thick loin pork chops	4 thick slices tomato
1/4 c. raw rice	2 1/2 c. bouillon (water may be substituted)
4 thick slices Bermuda onion	1/4 tsp. thyme
4 thick slices green pepper (remove seeds)	1/2 tsp. marjoram
Salt and pepper (to taste)	

Saute' chops on both sides. Place chops in a buttered casserole and place 1 T. dry rice on each chop, 1 slice onion, 1 slice pepper, 1 slice tomato. Pour bouillon over all and sprinkle with herbs, salt, and pepper. Cover and simmer in 350° oven about 50 minutes. Serves 4.

HUNTS MEAT LOAF

Faith Peters

1 1/2 lb. ground beef	2 tsp. salt
3/4 c. quick cooking raw oats	1/4 tsp. pepper
2 eggs (slightly beaten)	2 (8 oz.) cans Hunts tomato sauce
1/4 c. onion (chopped)	

Combine first six ingredients with 1 can tomato sauce. Pack firmly in 8x4x3 inch loaf pan. Chill about 1 hour. Unmold into a shallow baking pan. Bake in moderate oven (350°) for 1 hour. Pour second can of Hunts tomato sauce over loaf. Bake 20 minutes more until loaf is nicely glazed. Makes 6 to 8 servings.

AUSTRIAN PORK CHOPS AND APPLES

Berneice Graham

4 pork chops (1/2 inch thick)	1/2 c. seedless raisins
Seasoning salt (to taste)	1/4 c. brown sugar
3 apples (quartered, cores removed)	1/2 c. sherry
1 medium onion (sliced thin)	1/4 c. water
	Sprinkling of nutmeg

Brown chops on both sides. Sprinkle with seasoning salt. Place chops in casserole. Put apples, onion slices, and raisins on top. Sprinkle brown sugar on apple mixture. Pour sherry and water over. Sprinkle with nutmeg and bake, covered, in a 350° oven for 1 hour. Serves 4.

Tip - Peek during baking to see if more water needs to be added.

The prayers a man lives on his feet are just as important as those he says on his knees.

MEAT LOAF

Grace Atteberry

1/2 c. Grape Nuts	1/2 c. onion (grated)
1 (15 oz.) can tomato sauce	2 eggs
1 c. milk	1/2 tsp. oregano
2 lb. ground beef	1 1/2 tsp. salt

Combine cereal, milk, and 1 cup tomato sauce. Add ground beef, onion, eggs, oregano, and salt; mix well. Spoon meat mixture into greased loaf pan. Bake at 350° for about 1 hour and 20 min. Invert meat loaf on serving platter. Heat remaining 3/4 c. tomato sauce and spoon over meat loaf. 8 servings.

WIMPIES

Sybil Carr

2 lb. hamburger	1 can tomato soup
1 pepper (sliced)	1 small can tomato paste
Celery (1 stalk, diced)	1 T. prepared mustard
1 large onion (diced)	2 T. sugar

Combine all ingredients in large kettle; mix thoroughly. Cook 1/2 hour to 45 minutes or until thick enough to serve on a bun.

Suggestions - Add Worcestershire sauce or what you like. Instead of tomato paste, use catsup. If it is too sweet, add tablespoon vinegar. Recipe may be doubled or cut in half.

ESCALLOPED CHICKEN

Lelah Carr

Cook and bone your chicken. Mince into bite-size pieces. Remove skin. Butter a large casserole and put in a layer of crushed crackers, and a layer of chicken, and more crackers, and a layer of chicken. Dot with butter. Beat 4 eggs and pour on chicken in chicken broth to fill or cover crackers.

MEAT LOAF

Hannah Good

2 lb. ground beef	1/2 c. warm water
2 eggs	1 envelope onion soup mix
1 1/2 c. toast crumbs	3 strips bacon
3/4 c. catsup	1 (8 oz.) can tomato sauce

Combine all but last two ingredients and place in loaf pan. Put bacon strips on meat loaf. Pour tomato sauce over all and bake at 350° for 1 hour.

In youth we want to change the world. In old age we want to change the youth.

ESCALLOPED CHICKEN

Fern Korell

1 fat hen or 2 or 3 fryers
 1 1/2 loaves bread
 6 eggs (beaten)

Celery
 Onions
 2 small cans mushrooms (drained)

Cook the chicken with celery and onions, salt and pepper. Pick off the bones and save the broth. Break the bread into pieces. Cut up chicken, put in mushrooms; add beaten eggs last. Put in large baking pan and bake till golden brown on top. Mix well before putting in to bake.

HAM LOAF

Lucy Archer

2 1/2 lb. ground ham
 2 lb. ground pork
 1 lb. ground beef

3 eggs
 3 c. graham cracker crumbs
 2 c. milk

Mix well.

SAUCE:

2 1/4 c. sugar
 1 can tomato soup

6 T. vinegar
 2 tsp. ground mustard

Mix and baste over ham loaf every 20 minutes.

CHICKEN CASSEROLE

Osa Laird

2 c. cooked chicken
 1 c. mushroom soup
 1 c. chicken broth or
 bouillon cubes

1 c. celery (chopped)
 1 c. Chinese noodles
 1/2 c. slivered almonds
 Crushed potato chips or
 cracker crumbs

Mix together all ingredients except potato chips. Pour in large casserole, cover with chips, and bake 1 hour at 350°.

CHICKEN BREASTS AND BROCCOLI

Lois Hampshire

4 chicken breasts (cooked)
 2 cans cream of chicken soup
 1/2 c. mayonnaise

2 pkg. frozen broccoli (cooked)
 1 tsp. lemon juice

Mix together and pour over boned chicken breasts and the cooked broccoli. Cover with 1/2 c. shredded cheese. Bake at 350° for 30 minutes.

There is a difference between good sound reasons and reasons that sound good.

APPLESAUCE MEAT LOAF

June Parker

1 1/2 lb. ground beef	3/4 c. canned applesauce
3/4 c. uncooked oatmeal	1 egg (beaten)
1 1/2 tsp. salt	Slice cheese
1/4 tsp. pepper	

Combine thoroughly all ingredients except cheese. Pack firmly into 8 1/2 x 4 1/2 inch loaf pan. Bake in 350° oven about 1 hour. Top with cheese slices. Cut in half diagonally. Let stand 5 min. before serving.

PIZZA MEAT LOAF

Irene Price

2 lb. ground beef	2 T. parsley (chopped)
1 (10 3/4 oz.) can Campbell's tomato soup	1 egg (slightly beaten)
1/4 c. water	1 tsp. salt
1/2 tsp. crushed oregano	1/8 tsp. pepper
1 c. small bread cubes	2 slices (2 oz.) process <u>or</u> Mozzarella cheese
1/4 c. onion (chopped)	

Blend soup, water, oregano in bowl. Combine 1/4 c. soup mixture, bread, onion, parsley, egg, salt, and pepper. Mix thoroughly with beef. Shape into loaf in shallow pan. Bake at 350° for 1 hour and 15 minutes. Remove from oven, spoon off fat. Pour remaining soup over loaf. Top with cheese. Bake until melted. 4-6 servings.

SWISS STEAK

Lelah Carr

Cut steak in serving pieces. Beat flour well into steak. Salt and pepper to taste. Fry in hot fat until golden brown. Remove from skillet. Make a gravy. Put meat in deep skillet. Pour gravy over meat and cook in oven 1/2 hour or more.

CHICKEN FANTASTIC

Stella Jones

Chicken (cut up)	1 can cream mushroom soup
1 c. uncooked rice	1 can water
1 c. celery (cut up)	1 pkg. onion dip soup mix
Salt (to taste)	

Butter pan or dish. Cover with uncooked rice. Place chicken over rice. Cover with diced celery. Simmer soup mix a few minutes. Pour over all. Bake 1 1/2 hours at 350°. Add more water if necessary. Very good.

LIVER AND ONIONS

Minnie Hart

1 lb. beef or pork liver 1 pkg. Lipton onion soup

Brown liver on both sides after flouring. Put in casserole, sprinkle soup mix over it, add 1 c. water. Cover and bake in 350° oven for 45 minutes.

HAM BALLS

Bertha Swasick

1 lb. smoked ham (ground) 2 eggs
1 1/2 lb. ground lean pork 1 1/4 c. milk
1 c. quick oatmeal

SAUCE:

1/2 c. vinegar 1 T. dry mustard
1 1/2 c. brown sugar 1 c. water

Mix ingredients together. Shape into small balls. Makes about 25 balls. Put in covered pan. Cover with sauce and bake in 300° oven for 3 hours.

NO PEEK CHICKEN

June Parker

1 1/2 c. quick cook rice 1 can cream celery soup
6 chicken breasts 1 pkg. onion soup mix
1 can cream of chicken soup

Place rice in baking pan lined with foil. Add chicken. Combine soups and pour over. Sprinkle with onion. Seal foil securely and bake at 300° for 2 1/2 hours.

STEW MEAT

Bessie Marsh

1 layer of stew meat (cubed) 1 layer carrots (cut up)
1 layer potatoes (cut up) 1 layer celery (cut up)

Salt and pepper each layer.

Mix:

1 can tomato soup 1 1/2 T. sugar
1 can water 3 T. tapioca

Pour over all. Bake at 250° for 5 hours.

TUNA BAKE

Margaret Plies

1 c. soda crackers (crushed) 1 can cream of celery soup
2 eggs 1 small can tuna

Place crackers, eggs, soup, and tuna in a casserole after mixing all together well. Put in oven and bake 1/2 hour at 350°.

BAKED RED SNAPPER WITH HERB CRUMBS

Myrtle Babcock

1 large (1 lb.) red snapper steak 1/2 c. prepared toasted bread crumbs
 1/4 c. margarine (melted) 1 tsp. parsley flakes
 Salt 1/2 tsp. leaf tarragon
 Pepper 1/4 tsp. celery seed (if desired)

Preheat oven to 350°. Wash and dry fish. Place fish in greased baking dish. Brush with 2 T. melted butter. Season with salt and pepper. In small bowl, combine crumbs and seasoning. Add remaining 2 T. melted butter and mix well. Spoon crumbs over fish. Bake for 25 to 30 minutes until fish flakes easily with fork. Serve with lemon wedge.

SALMON TIMBALES

Louise Hopkins

1 lb. salmon 1 T. onion (chopped)
 1 c. bread crumbs 2 eggs (beaten)
 1/4 c. milk Salt and pepper (to taste)
 2 T. butter (melted)

Bake in buttered custard cups about 30 minutes. Unmold and serve with sauce.

Melt 1 pkg. zesty creamed cheese in double boiler, add 1/3 c. milk. Stir sauce till smooth.

TUNA ROLL

Lydia Ruiz

5 eggs (separated) 1 T. flour
 1 T. sugar

Beat egg yolks with sugar until thick and lemon colored. Add the flour gradually. Beat egg whites until stiff peak. Fold yolks and whites together. Line cookie sheet with waxed paper (leave extra around edges) and butter the waxed paper to avoid sticking. Pour egg mixture onto cookie sheet. Bake at 375° for 8 minutes.

Mix together 2 cans tuna (drained) and 1 c. tartar sauce.

Remove the egg mixture from oven and place onto wet towel. Remove wax paper layer. Roll cake and towel together to form shape. Unroll and spread tuna mixture over. Reroll and wrap in foil and freeze.

He who finds himself with a lot of time on his hands should learn to use his hands.

BAKED FISH IN WHITE WINE

Louise Hopkins

- | | |
|---|---|
| 1 1/2 c. carrots (thin sliced;
cooked 5 min. in boiling
water; drain) | 1/2 c. celery (thin sliced) and
leaves |
| 1 1/2 c. onion (fine chopped) | Salt <u>and</u> pepper (to taste) |
| 1/2 lb. fresh mushrooms <u>or</u>
1 (3 oz.) mushroom caps
(drained) | 2 lb. halibut <u>or</u> cod fillets |
| 3 T. parsley (chopped) | 6 thin slices lemon |
| | 3 slices bacon (cut up) |
| | 3/4 c. dry white wine |

Arrange carrots, onion, mushrooms, parsley, celery in a bake and serve pan. Arrange fish on vegetables. Sprinkle with salt and pepper. Place lemon slices over fish. Top with 3 slices bacon. Pour 3/4 c. wine over all. Cover pan with foil and bake 20 minutes. Remove foil and bake 15 to 20 minutes longer, or until fish can be flaked with fork.

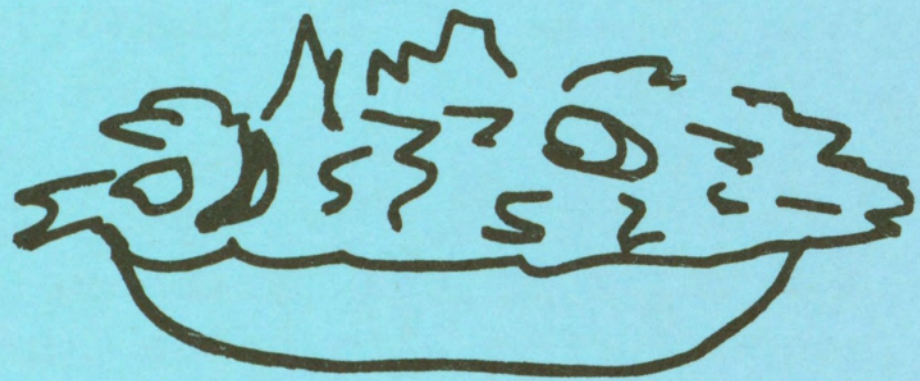
SALADS

DRESSINGS

SOUPS

&

DIPS

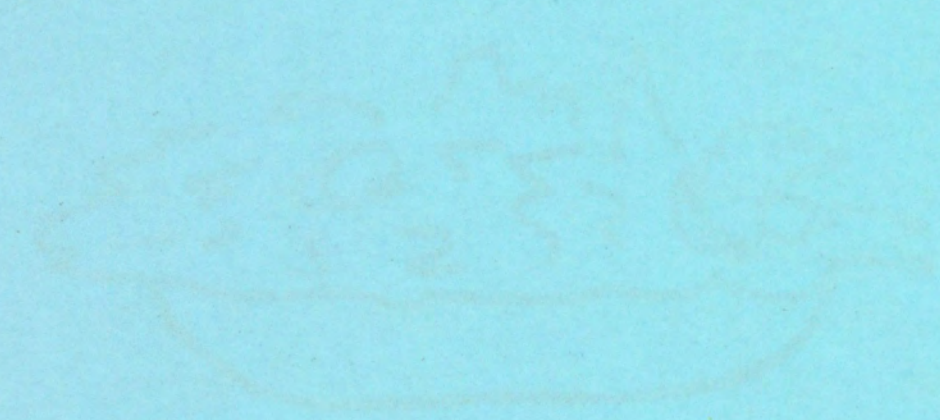


SALADS

DRESSINGS

SOUPS

DIPS



SALADS - DRESSINGS - SOUPS

SAUERKRAUT SALAD

Olive Zagres

1 large (2 1/2 size) can sauerkraut (drained)
 1 (4 oz.) can pimiento
 1 c. onion (chopped)

1/2 c. vinegar
 1 green pepper
 1/2 c. sugar

Cut the kraut up with scissors. Mix in pimiento that has been drained and chopped. Add onion, vinegar, diced pepper, and sugar. Mix well and refrigerate.

LADIES DELIGHT SALAD

Jane Millard

1 (No. 2) can pineapple tidbits
 1 can mandarin oranges
 1 pkg. miniature marshmallows

1 (No. 2) can seedless grapes (drained)
 4 apples (peeled and diced)

Mix all ingredients and add 1 c. salad dressing. Serve chilled.

THREE BEAN SALAD

Jane Millard

2 c. green beans
 2 c. wax beans
 2 c. red kidney beans
 1/2 c. green pepper (chopped)
 2 T. onion (minced)

2/3 c. vinegar
 1/3 c. salad oil
 1 tsp. salt
 1 tsp. pepper
 3/4 c. sugar

Drain the beans and cut each bean in half. Mix together and add green pepper and onion. Mix vinegar, salad oil, salt, pepper, and sugar together. Pour over beans and allow to marinate overnight in refrigerator.

LOG CABIN SALAD

Hazel Palmer

Bananas (slice for each serving)
 Mayonnaise
 Nuts (crushed)

Slice bananas lengthwise. Spread mayonnaise on each slice. Dip each in crushed nuts and serve on lettuce leaves.

Your stock of intelligence is not so much what you can remember as what you cannot forget.

Mary Guyette

VEGETABLE SALAD

1 c. cooked asparagus
 1/2 c. cooked peas
 1/3 c. celery (diced)
 1 T. onion (chopped)

1/4 tsp. salt
 1/4 tsp. paprika
 1/4 c. French dressing

Mix all ingredients and chill thoroughly. Serve on cress or shredded lettuce.

Bertha Weltch

VEGETABLE SALAD

2 pkg. lemon Jello
 1 T. vinegar
 1 small can crushed pineapple
 2 c. cabbage (chopped)

1 c. celery (chopped)
 Red pimiento or carrot (finely
 chopped or grated for coloring)

Set the Jello and vinegar. When it starts to thicken, add pineapple, cabbage, celery and the pimiento or carrot (grated) for coloring. Refrigerate.

Faye Farnsworth

WALDORF SALAD

2/3 c. sugar
 2 T. flour
 1/2 tsp. mustard
 3 T. milk
 Little salt and pepper
 3 T. vinegar

Butter size of walnut
 1 egg
 6 or 8 apples
 1 stalk celery
 1/2 c. nuts

Dressing - Mix sugar, flour, mustard, milk, salt and pepper, vinegar, butter, and 1 egg. Boil until thick.

Cut apples into small squares, chop celery fine. Add nuts. Pour over salad dressing and mix well.

Myrtle Rehkopf

APRICOT SALAD

~~1~~² pkg. orange Jello
 2 c. water
 2 T. butter
 3 T. flour
 1 egg (beaten)

1 1/2 c. apricot pulp
 3/4 c. apricot juice
 1/4 c. pineapple juice
 Crushed pineapple

SALAD TOPPING:

1/4 c. pineapple juice
 1/4 c. apricot juice

1 pkg. whipped topping

Put Jello with water, mix and set. Melt butter, stir in flour. Blend well all other ingredients except whipped topping. Cook until thick. Cool and spread on Jello mixture. Add the whipped topping. Grated cheese may be spread over top also. Keeps well.

SAUERKRAUT SALAD

Ruby Haff

Strain for at least one hour:

1 plastic bag sauerkraut

Add:

1 c. green pepper (chopped)

1 c. celery (chopped)

1 c. onion (chopped)

DRESSING:

1 1/2 c. sugar

3/4 c. vinegar

1/3 c. water

1/3 c. oil

Mix together with hands and refrigerate for several hours.

LAYER LETTUCE SALAD

Anise Kirk

1 head lettuce

1/2 c. celery (chopped)

1/2 c. green pepper

1 Spanish onion

1 pkg. frozen peas

2 c. mayonnaise

2 T. sugar

4 oz. pkg. Cheddar cheese

8 slices bacon

Use 9x13 inch pan. Cut up lettuce and put in pan for first layer. Then celery, layer green pepper, next layer onion sliced thin, layer peas uncooked. These are all added as a separate layer in order given. Spread with mayonnaise, sprinkle with sugar, add grated cheese. Fry the bacon and crumble over top. Cover with aluminum foil and refrigerate overnight.

5 CUP SALAD

Mamie Ogden

1 c. chunk pineapple

1 c. mandarin oranges

1 c. coconut

1 c. small marshmallows

1 c. sweet cream or Cool Whip

Mix together and chill.

APRICOT SALAD

Orra Mullinex

2 pkg. orange Jello

2 c. boiling water

1 (No. 2 1/2) can apricots
(mashed and drained)

1 c. miniature marshmallows

1 (No. 2) can crushed pineapple
(drained)1 c. apricot and pineapple juice
(mixed)1 c. apricot and pineapple juice
(mixed)

3 T. flour

1/2 c. sugar

1 egg (beaten)

2 T. butter

1 c. whipped cream

Continued Next Page.

APRICOT SALAD (Continued)

Mix the Jello and boiling water. Add apricots, marshmallows, and pineapple and juices. Put in 9x13 inch dish. When firm top with following: Mix flour, sugar, egg, butter, and juice. Cook until thick. When cool add whipped cream or Dream Whip. Spread over Jello and top with grated cheese.

APPLE SALAD

June Parker

1 pkg. lemon Jello
1 pkg. lime Jello
1 c. apples (diced)

Nuts
Celery

Mix lemon Jello and let set overnight in refrigerator. Next morning mix 1 pkg. lime Jello, apples, nuts, and celery. Pour over lemon Jello and set.

Whip sour cream and marshmallows. Spread on top. Cut in squares and serve.

SAUERKRAUT SALAD

Olive Zagres

1 1/4 c. sugar
1/3 c. oil
1/3 c. vinegar
1/2 c. water

1 c. celery
1 c. green pepper
1 medium onion
1 can sauerkraut

Dissolve sugar, oil, vinegar, and water. Add diced celery, chopped pepper, and diced onion. Then add sauerkraut that has been drained. Keeps for days in refrigerator.

QUICK CRANBERRY SALAD

Flora Hagedon

3 c. whole cranberries
3/4 c. sugar
20 large marshmallows (cut in pieces)
2 1/2 c. miniature marshmallows

1 (8 1/2 oz.) can crushed pineapple (drained)
1/2 c. nuts (chopped)
1 c. heavy cream

Grind cranberries, mix with sugar, and let stand 2 hours in refrigerator. Whip cream and fold in the marshmallows, pineapple, and nuts, then cranberry mixture. Chill or freeze.

CORN BEEF SALAD

Ora Carbaugh

6 hard boiled eggs (cut up)
1 can corn beef (separated into pieces)
4 c. cooked macaroni rings

1 c. celery (diced)
1 can peas (drained)
Mayonnaise

Stir together the above ingredients and add amount of mayonnaise needed.

TWENTY-FOUR HOUR SALAD

Olive Zagres

2 egg yolks (beaten)	2 c. pineapple tidbits (drained)
2 T. vinegar	4 oranges (pared)
1 T. butter	1 c. heavy whipped cream
2 c. white cherries (drained)	Pinch salt

Combine egg yolks, sugar, vinegar, pineapple juice, butter, and salt in double boiler. Cook until thick, stirring constantly. Cool. Stir in the cherries, pineapple, and marshmallows. Fold in whipped cream. Chill 24 hours.

Place orange slices, maraschino cherries, or green seedless grapes on salad.

SALAD

Hattie Oakes

1 pkg. lemon Jello	1/2 c. sugar
1 pkg. orange Jello	2 T. flour
3 1/2 c. boiling water	1 T. butter
Pineapple (diced)	Pinch salt
3 large bananas	1 egg
1 c. pineapple juice	1 c. Cool Whip
	Cheese (grated)

Dissolve Jello and hot water. Cool. Add pineapple and bananas, let set. Boil together pineapple juice, sugar, flour, butter, salt, and egg. Let cool then add Cool Whip and grated cheese. Pour over first mixture. Refrigerate.

LEMON PUDDING SALAD

Elsie Fisher

1 can lemon pudding	1 pkg. lemon Jello
1 tall can crushed pineapple (drained)	1 c. small marshmallows
	1 c. hot water

Large carton Cool Whip

Dissolve lemon Jello in hot water; cool. Then stir in 1/2 of the pudding, the pineapple, marshmallows, and 1/2 of the Cool Whip. Put in 7x11 inch pan till set. Refrigerate. Mix remaining Cool Whip and pudding and spread over the first mixture.

If you are acquainted with happiness, introduce him to your neighbor.

Happiness may be thought, sought, or caught - but never bought.

CHRISTMAS SALAD (Good)

Elizabeth Gibson

1 c. frozen orange juice	1 c. bananas
2 c. sour cream	1 c. bing cherries (pitted)
1 c. seedless green grapes	1 c. maraschino cherries
1 c. pineapple	1 pkg. frozen mixed fruits
Coconut (to taste)	Marshmallows

Mix thoroughly all ingredients. Let set for a while in refrigerator before serving.

LETTUCE AND VEGETABLE SALAD

Irene Price

1/2 head lettuce	1 1/2 c. Hellmann's mayonnaise
1/2 c. purple onion (chopped)	1 1/2 T. sugar
1/2 c. green pepper (chopped)	8 slices bacon (crumpled, crisp)
1 pkg. frozen green peas (thawed)	4 oz. pkg. Cheddar cheese (shredded)

Put lettuce, broken bite size, on bottom of dish. Sprinkle onion over. Then add green pepper and peas, and mayonnaise mixed with sugar. Spread over top the crisp bacon, then the cheese over all. Put in refrigerator overnight. Good for several days. Cover tightly with Saran Wrap. (8x12 inch pan)

PRETTY PINK PINEAPPLE SALAD

Lois Hampshire

1 (3 oz.) pkg. strawberry Jello	1 c. miniature marshmallows (or more)
1 small carton cottage cheese (dry small curd)	1 med. pkg. sliced strawberries (thawed and drained)
1 medium Cool Whip	1/4 c. nuts
1 (No. 2) can crushed pineapple (well drained)	

Mix above ingredients together and refrigerate until ready to serve. Then put slice pineapple on a piece of lettuce. Pile mixture lightly on top of pineapple. Keeps in refrigerator several days.

SUNSHINE SALAD

Mamie Ogden

Vanilla wafers	Cool Whip
1 pkg. vanilla pudding	
1 can fruit cocktail <u>or</u> pears (cut up)	

Line pan with crushed wafers. Prepare pudding and pour over wafers in pan. Pour fruit cocktail or the pears over pudding. Cover with Cool Whip. Then sprinkle with crushed wafers and set in refrigerator.

WATERGATE SALAD

Leona Galpin

- | | |
|---|-----------------------------|
| 1 large carton whipped topping | 1 c. miniature marshmallows |
| 1 box instant pistachio pudding | 1/2 c. nuts |
| 1 (1 lb.) can crushed pineapple and juice | |

Fold dry pudding into Cool Whip or topping. Add pineapple and juice and nuts and marshmallows. Put in refrigerator till ready to serve.

EASY SALAD

Bertha Swasick

- | | |
|--------------------------------|-----------------------------------|
| 1 pkg. orange Jello | 1 (9 oz.) Cool Whip |
| 1 pkg. orange tapioca | 1 can mandarin oranges (drained) |
| 1 pkg. instant vanilla pudding | 1 can pineapple tidbits (drained) |

Dissolve Jello, tapioca mix, and instant pudding in 2 cups hot water. When cooled and set, whip it and add Cool Whip, mandarin oranges and drained pineapple. Add marshmallows.

KRAUT SALAD

Pauline Swaim

- | | |
|----------------------|-----------------------|
| 1 can kraut | 1 c. celery (diced) |
| 1 c. onion (chopped) | 1 c. pepper (chopped) |

Drain and cut up kraut and set aside.

Boil:

- | | |
|------------|----------------|
| 1 c. sugar | 1/4 c. vinegar |
|------------|----------------|

Let cool and pour over kraut mixture. Store in tight container and serve cold.

PEPPERMINT SALAD

Flora Adams

- | | |
|-------------------------------|----------------------------|
| 1 large can crushed pineapple | 10 large peppermint sticks |
| 1 pkg. lime Jello | 1 large pkg. Cool Whip |
| 1/2 c. miniature marshmallows | |

Sprinkle lime Jello over pineapple. Add the marshmallows. Let stand. Refrigerate 4 to 6 hours. Stir often. Add crushed peppermint. Stir into Jello before it sets too well.

The trouble with a fellow who talks too fast is that he often says something he hasn't thought of yet.

APRICOT SALAD

Olive Zagres

2 pkg. orange Jello
 1 (No. 2 1/2) can apricots
 (mashed and drained)
 1 c. miniature marshmallows

2 c. boiling water
 1 (No. 2) can pineapple (drained)
 1 c. mixed pineapple and apricot
 juice

TOPPING:

1 c. pineapple and apricot
 juice

1/2 c. sugar

3 T. flour

Cook this until thick. When cool, add 1 c. whipped cream.

Mix all above items and put in 9x13 inch dish. When firm cover with the topping. Add grated cheese over top.

CRANBERRY SALAD

Lois Hampshire

1 qt. fresh cranberries
 2 large red delicious apples
 2 large oranges
 5 or 6 large stalks celery
 1 (20 oz.) can crushed pineapple

1 tsp. salt
 2 c. sugar
 2 pkg. cranberry or orange Jello
 1 c. boiling water
 1 c. nuts (chopped; if desired)

Wash, grind the cranberries, apples, oranges (peeling and all), and celery. Add can crushed pineapple and sugar. Dissolve 2 pkg. of Jello in 1 c. boiling water. Add to above. Also add 1 c. chopped nuts if desired. Mix well and store in covered container. Keeps well, as is better as it stands.

LEMON SALAD

Olive Zagres

2 pkg. lemon Jello
 2 c. hot water
 1/2 c. cold water

1 can lemon pie filling
 1 (16 oz.) can crushed pineapple
 (undrained)

Dissolve Jello in hot water; add rest of ingredients. Chill until set.

Frost with 1 large cream cheese, 2 T. salad dressing with 2 T. cream and a dash of salt if desired.

ORANGE SHERBET SALAD

Olive Zagres

2 pkg. orange Jello
 1 pt. orange sherbet
 1 small can crushed pineapple
 (drained)

1 can mandarin oranges (drained)
 2 bananas (optional)
 2 c. boiling water

Dissolve Jello in boiling ^{water}; add sherbet and stir well. Then add fruits and chill.

LEMON, LIME SALAD

Eunice Burgason

1 box lime Jello 3 c. water
 1 box lemon Jello

Whip when it starts to jell.

1 T. horseradish 1 c. Miracle Whip
 1 small carton cottage cheese 1 c. whipping cream or Cool Whip
 1 c. pineapple (drained) 1 handful nutmeats

After you whip the Jello, add the other ingredients.

LIME FRUIT COCKTAIL SALAD

Eunice Burgason

1 pkg. lime Jello 1 c. nuts
 1 c. hot water 1/2 pt. whipped cream or
 1 c. fruit cocktail juice Cool Whip
 1 large pkg. Philadelphia
 cream cheese

Dissolve Jello in hot water and melt cheese in Jello; add fruit cocktail juice and cool. Add fruit, nuts, and whipped cream, and chill.

SAUERKRAUT SALAD

Cecil Deal

1 average can of kraut 1 onion
 1 c. celery (diced) Green pepper

Bring to boil:

1 c. sugar 1/4 c. vinegar

Bring to boil 1 c. sugar, 1/4 c. of vinegar. Pour over kraut, celery, onion, and the green pepper. Let stand 24 hours.

Can use less celery or more vinegar.

EASY SALAD

Lois Hampshire

1 head cauliflower Green onion (to taste)
 8 stalks of celery

Mix together. Spice: salt, sugar, black pepper, or any other spice you might like.

Sprinkle spice over bite-size cauliflower, celery, and onions.

Don't borrow trouble; the interest on the loan will break you.

PISTACHIO SALAD

Eva Cochell

1 (20 oz.) can crushed pineapple
(do not drain)

1 pkg. instant pistachio
pudding and pie filling

Mix well then add:

1 small pkg. miniature marshmallows 1 large carton Cool Whip

Mix well.

Refrigerate in 9x13x2 inch pan or baking dish. Cut in squares to serve. Can add nuts or whatever on top. I like it plain. Let stand several hours.

LEMON PINEAPPLE SALAD

Osa Laird

2 pkg. lemon Jello
2 c. hot water (including
pineapple juice)

2 small pkg. Philadelphia
cream cheese (broken in
small pieces)

1 lb. can crushed pineapple

Bite-sized marshmallows

1/2 pt whipped cream or Cool Whip

2 pkg. red Jello (any kind)

2 c. hot water

2 c. cold water

Ritz crackers

While lemon Jello is still hot from dissolving in hot water and pineapple juice, add Philadelphia cream cheese. Add as many bite-sized marshmallows as you wish, then add drained crushed pineapple; cool. Add 1/2 pt. whip cream. Let set. Dissolve 2 pkg. red Jello in 2 cups hot water and 2 cups cold water. Spoon over lemon Jello mixture. Allow to set. Serve with Ritz crackers.

Recipe may be cut in half.

HOT GERMAN POTATO SALAD

Myrtle Babcock

4 c. cooked potatoes (diced;
5 medium)

1/2 c. celery (coarsely chopped)

1/2 c. onion (finely chopped)

6 strips crisp cooked bacon
(crumble)

1 tsp. salt

1/8 tsp. pepper

1/3 c. vinegar

1/3 c. cooking oil

1 1/2 T. sugar

Heat oven to 350°. Combine potatoes, celery, onion, bacon, salt, pepper (toss gently till well mixed). Place in 2 qt. casserole. Combine vinegar, oil, and sugar. Pour over potato mixture; toss lightly. Bake 25 minutes.

STRAWBERRY SALAD

Myrtle Babcock

2 small pkg. strawberry Jello	20 oz. can crushed pineapple
2 c. hot water	with juice
10 oz. frozen strawberries	1 c. cold water
1 c. nutmeats	Sour cream
2 bananas (mashed)	

Add all ingredients to Jello; put half of mixture in 9x13 inch pan and let it set. Then spread sour cream and nutmeats over, don't put sour cream on too thick. Then add the last half of Jello mixture. Let set.

PICKLED VEGETABLE SALAD

Olive Wiseman

2 pkg. frozen mixed vegetables	2 T. flour
1 large green pepper	2 (15 oz.) cans red kidney beans
1 small onion (diced)	(drained and washed twice)
8 pieces celery (diced)	2 T. prepared mustard
1 c. mild vinegar	1 1/2 c. sugar

Cook mixed vegetables according to directions; drain and cool. Add diced onion, celery, and pepper; mix. Put vinegar, sugar, and flour and cook until thick. Remove from heat and add mustard. Pour over vegetables, chill 24 hours.

JELLO CREAM CHEESE SALAD

Flora Schell

Prepare 2 pkg. lemon Jello.

1 (No. 2) can crushed pineapple	3 bananas
(drain and save juice)	Nuts (if desired)
1/4 lb. small marshmallows	

Mix with Jello when cool. Let stand in shallow pan until nearly set. Place in refrigerator.

CUSTARD:

1 c. pineapple juice	1 egg (beaten)
1/2 c. sugar	1 T. flour

Cook, stirring constantly. Let cool then add:

1/2 pt. whipped cream	1 glass pimiento cream cheese
-----------------------	-------------------------------

Stir until well mixed. Spread over Jello and put in refrigerator.

You never get a second chance to make a good first impression.

SEVEN-UP SALAD

Fleda Stansberry

2 pkg. lime Jello
 2 c. boiling water
 2 c. 7-Up

1 c. small marshmallows
 2 bananas (sliced)
 2 c. crushed pineapple (drained)

TOPPING:

1/2 c. sugar
 2 T. flour
 1 c. pineapple juice

1 egg (beaten)
 2 T. butter

Dissolve 2 pkg. lime Jello in water, then add 7-Up, bananas, crushed pineapple. Mix, then add marshmallows.

Topping - Cook carefully and cool. Add 2 c. whipped cream. Mix and spread over Jello part. Can top with grated cheese.

PINEAPPLE WHIPPED CREAM SALAD

Lucille Kruse

Large can pineapple juice
 2 eggs (beaten)
 1 T. butter
 2 heaping T. sugar
 2 T. cornstarch
 1/2 c. nuts (pecans or English walnuts)

1 c. miniature marshmallows
 Can pineapple (cut up)
 1 c. cream (whipped)
 Juice of 1/2 lemon
 Pinch of salt

To the large can of pineapple juice add eggs, butter, sugar, and cornstarch. Cook and set aside to cool. Then add nuts, marshmallows, pineapple, lemon juice, and salt. Combine and chill. Very rich.

PURPLE LADY SALAD

Anise Kirk

1 pkg. black raspberry Jello
 1 1/2 c. boiling water
 1 (3 oz.) pkg. cream cheese
 1 (20 oz.) can blueberry pie filling

1 can crushed pineapple (juice and all)
 1 tsp. lemon or blueberry flavoring
 2 c. whipped topping

Dissolve Jello in hot water. Beat cream cheese into the warm Jello; cool (have cream cheese room temperature). When mixture begins to thicken, fold in remaining ingredients. Reserve some topping to put on top of salad.

The greatest of all faults is to imagine that you have none.

VEGETABLE SALAD

Fern Korell

- | | |
|----------------------------------|-----------------------|
| 2 pkg. mixed frozen vegetables | 4 T. prepared mustard |
| 1 large green pepper | 1 1/2 c. sugar |
| 8 stalks celery | 1 c. vinegar |
| 2 (12 oz.) cans red kidney beans | 2 T. flour |
| 1 small onion | |

Cook frozen vegetables (do not cook soft); cool. Drain beans, dice onion, pepper, and celery. Combine all vegetables.

Mix flour, sugar, and vinegar. Cook until thick; add mustard, pour over the vegetable mixture. Chill 24 hours. Keeps indefinitely in refrigerator.

24 HOUR LETTUCE SALAD

Myrtle Rehkopf

- | | |
|--|---|
| 1 large head lettuce | 2 c. Hellmann's mayonnaise |
| 1/4 c. onions (chopped) | 3 T. sugar |
| 1/4 c. celery (chopped or sliced thin) | Parmesan cheese (grated) |
| 1 (6 oz.) can water chestnuts (sliced) | 1/2 lb. bacon (crisply fried, crumbled) |
| 1 pkg. frozen peas | 4 tomatoes (cut up) |
| | 2 hard cooked eggs (sliced) |
| | May use some parsley |

Shred lettuce in flat glass baking dish. Sprinkle over the top the next 3 ingredients in layers. Break frozen peas apart, sprinkle over while frozen. Spread mayonnaise (like frosting) over top. Sprinkle on the sugar and grated cheese, to completely cover the top. Cover and refrigerate overnight. Before serving, top with crumbled crisp fried bacon. Decorate with tomato wedges, sliced hard boiled eggs, and crumbled parsley.

MINT SALAD

Mildred Essex

- | | |
|-------------------------------------|--|
| 1 pkg. lime Jello | 1 (8 oz.) pkg. of dinner mints (crushed) |
| 1 (No. 2) can crushed pineapple | |
| 1 small pkg. miniature marshmallows | 1 pt. cream (whipped) |

Stir dissolved Jello, pineapple, marshmallows - stir together. Put in refrigerator overnight. Next morning put 1 (8 oz.) pkg. of dinner mints, crushed, 1 pint of cream, whipped, mix together and put in freezer and keep. Can use Dream Whip to top Jello as you serve it.

Mae McCrory

TACO SALAD

1 lb. ground beef
 1 envelope dry onion soup mix
 3/4 c. water
 Lettuce
 2 tomatoes

1 small onion
 Green pepper
 1/2 c. ripe olives
 Cheese (shredded)

In skillet brown meat. Sprinkle soup mixture over meat, stir in water and simmer uncovered 10 minutes.

In bowl combine lettuce, 2 tomatoes (cut in wedges), 1 small onion (sliced and separated in rings), green pepper, 1/2 c. ripe olives, and 4 oz. shredded cheese. Toss well. Just before serving add meat mixture and gently fold in 1 (6 oz.) pkg. corn chips. Serve with hot sauce.

LEMON CABBAGE SALAD

Sybil Carr

1 pkg. lemon Jello
 1/3 c. hot water

1 c. sugar

Combine and cool.

6 c. cabbage (finely shredded)
 2 med. carrots (shredded)
 1 small onion (grated)
 1 small green pepper (chopped)

1/4 tsp. mustard seed
 1 tsp. salt
 1 tsp. celery seed
 1/3 c. vinegar

Pour 3/4 c. salad oil over vegetables. When gelatin mixture is cool, pour it over the vegetables.

RASPBERRY PINEAPPLE SALAD

Vera McDaniels

1 can crushed pineapple
 1 box wild raspberry Jello

1 box cottage cheese
 1 large carton Cool Whip

Bring to a boil the can of crushed pineapple. Take off stove, add raspberry Jello; let cool. Add 1 box cottage cheese and one large size Cool Whip. Blend gently. Let set and serve.

VERA'S SALAD

Vera McDaniels

1 pkg. orange Jello
 1 tall can crushed pineapple
 2 c. boiling water
 1 can mandarin oranges

1 c. orange juice
 2 pkg. tapioca pudding
 2 pkg. Dream Whip

Dissolve Jello in boiling water. Add 1 c. fruit juice. Add to tapioca pudding and bring to boil. Cool partially, then add mandarin oranges and pineapple. Fold in 2 pkg. of whipping cream when above mixture is cool (prepare whipping cream according to directions on package).

Mae McCrory

TACO SALAD

1 lb. ground beef
 1 envelope dry onion soup mix
 3/4 c. water
 Lettuce
 2 tomatoes

1 small onion
 Green pepper
 1/2 c. ripe olives
 Cheese (shredded)

In skillet brown meat. Sprinkle soup mixture over meat, stir in water and simmer uncovered 10 minutes.

In bowl combine lettuce, 2 tomatoes (cut in wedges), 1 small onion (sliced and separated in rings), green pepper, 1/2 c. ripe olives, and 4 oz. shredded cheese. Toss well. Just before serving add meat mixture and gently fold in 1 (6 oz.) pkg. corn chips. Serve with hot sauce.

LEMON CABBAGE SALAD

Sybil Carr

1 pkg. lemon Jello
 1/3 c. hot water
 Combine and cool.

6 c. cabbage (finely shredded)
 2 med. carrots (shredded)
 1 small onion (grated)
 1 small green pepper (chopped)

1 c. sugar
 1/4 tsp. mustard seed
 1 tsp. salt
 1 tsp. celery seed
 1/3 c. vinegar

Pour 3/4 c. salad oil over vegetables. When gelatin mixture is cool, pour it over the vegetables.

RASPBERRY PINEAPPLE SALAD

Vera McDaniels

1 can crushed pineapple
 1 box wild raspberry Jello

1 box cottage cheese
 1 large carton Cool Whip

Bring to a boil the can of crushed pineapple. Take off stove, add raspberry Jello; let cool. Add 1 box cottage cheese and one large size Cool Whip. Blend gently. Let set and serve.

VERA'S SALAD

Vera McDaniels

1 pkg. orange Jello
 1 tall can crushed pineapple
 2 c. boiling water
 1 can mandarin oranges

1 c. orange juice
 2 pkg. tapioca pudding
 2 pkg. Dream Whip

Dissolve Jello in boiling water. Add 1 c. fruit juice. Add to tapioca pudding and bring to boil. Cool partially, then add mandarin oranges and pineapple. Fold in 2 pkg. of whipping cream when above mixture is cool (prepare whipping cream according to directions on package).

FREEZER SLAW

Margaret Plies

1 large head cabbage
1 carrot

1 tsp. salt

Mix together:

1 c. vinegar

2 c. sugar

1/4 c. water

1 tsp. celery seed

Shred cabbage and carrot; mix in salt and let stand 1 hour.
Squeeze out extra moisture.

Boil second mixture 1 minute, then cool to lukewarm and pour
over cabbage mixture. Freeze. This is easy and delicious.

CRANBERRY SALAD

Mary Smith

1 lb. cranberries (ground)

1 c. sugar

1 lb. marshmallows (cut up)

1 c. whipped cream

1 (No. 2) can crushed pineapple

Blend together and chill 2 hours before serving.

CAULIFLOWER SALAD

Stella Jones

1 head cauliflower (cut in
bite size)

1 1/2 tsp. salt

Green pepper (at least a cup
chopped)

Medium can mushrooms

Stuffed olives (sliced)

1 c. carrots (diced)

3/4 c. wine vinegar

1 c. celery (chopped)

3/4 c. oil

1/4 c. water

1/4 c. lemon juice

3 T. sugar

1 tsp. sweet basil

Mix all together and bring to a boil and simmer 5 minutes.
Remove from heat. Cool and refrigerate. Will keep 2 to 3 weeks.

MACARONI - EGG - BEAN SALAD

Elizabeth Gibson

2 c. elbow macaroni

1/3 c. sweet pickle relish

1/2 c. mayonnaise

2 T. vinegar

1/4 c. French dressing

6 hard cooked eggs (diced)

Dash of hot pepper sauce

1 (1 lb.) can red kidney beans

Salt and pepper (to taste)

(drained)

Cook macaroni and rinse under cold water. Mix with mayonnaise,
dressing, hot pepper sauce, pickles, vinegar, eggs, and beans. Add
salt and pepper. Serves 6.

THANKSGIVING SALAD

June Parker

1 pkg. red Jello (raspberry,
black cherry or orange cran-
berry) 1/2 c. cooked cranberries (mashed)
 1/2 c. crushed pineapple
 1/2 c. walnut meats
1/2 c. carrots (shredded)

Dissolve Jello according to package directions. Add carrots, cranberries, pineapple, and nutmeats. Let set. Serve.

PINK SALAD

June Parker

8 oz. Philadelphia cream cheese 3 medium bananas (sliced)
Juice of small bottle maraschino Small can tidbit pineapple
cherries 8 marshmallows (diced) or
Maraschino cherries (diced) 1 c. miniature marshmallows
1/3 c. whipped cream or
Cool Whip

Mix Philadelphia cream cheese with maraschino cherry juice. Add diced cherries, bananas, pineapple, marshmallows. Fold in whipped cream. Do not chill.

MACARONI SALAD

June Parker

Macaroni (cooked, rinse and cool) Pimiento
Salad dressing Celery
Boiled eggs (sliced) Green pepper
Pickles (diced) Olives (if desired)
Onions (chopped) Cheese (cubed; if desired)

Mix all ingredients. Use amounts according to size of salad desired.

RASPBERRY SALAD

June Parker

1 can pineapple 1 c. cottage cheese
1 pkg. red raspberry Jello 1 c. Cool Whip

Heat pineapple to boiling stage. Mix raspberry Jello till dissolved. Cool. Add cottage cheese and Cool Whip. Very pink and tasty!

RED RASPBERRY SALAD

June Parker

1 pkg. frozen red raspberries 1 c. sour cream (whipped)
1 pkg. red raspberry Jello 1 c. marshmallows

Mix and set Jello in 1 c. hot water and four ice cubes. Also add red raspberries that have been thawed. Whip sour cream and marshmallows together. Spread on top of Jello after it is chilled till firm.

TWENTY-FOUR HOUR SALAD

Mary Malone

3 egg yolks	1 c. heavy cream (whipped) <u>or</u>
2 T. sugar	Cool Whip
Dash salt	2 c. white pitted cherries
2 T. vinegar	2 c. small marshmallows
2 T. pineapple syrup	2 c. pineapple bits
1 T. butter <u>or</u> margarine	2 c. oranges (cut)

Cook egg yolks, sugar, salt, and vinegar, pineapple syrup, and butter in double boiler till thick. Cool. Fold in Cool Whip or whip cream with cherries, marshmallows, pineapple, and oranges. Chill 24 hours. Decorate top with orange sections, marshmallows, and cherries. 6 or 8 servings.

FOUR LAYER SALAD

June Parker

1 c. flour	1 c. powdered sugar
1/2 c. oleo	1 pkg. Gold Whip
1/2 c. English walnuts (ground)	2 pkg. vanilla instant pudding mix
1 (8 oz.) pkg. Philadelphia cream cheese	3 c. milk

Mix flour, oleo, and nutmeats. Pat in pan and bake at 370°. Cool 15 minutes.

Spread over crust cream cheese, powdered sugar which has been creamed and 1 c. Gold Whip has been added. Cool. Beat vanilla pudding and milk with mixer. Spread over cheese filling. Put rest of Gold Whip over top and sprinkle with nuts.

LARGE JELLO SALAD

June Parker

No. 1:	
Large can pineapple	20 marshmallows
1 1/2 c. hot water	2 pkg. Jello (any kind)

No. 2:	
8 oz. Philadelphia cream cheese	1/4 c. milk
	1 pkg. Cool Whip

Dissolve Jello in hot water. Stir in marshmallows till they melt. Let cool; add pineapple. Combine mixture No. 1 and 2. Serve.

A man's character is like a fence - it cannot be strengthened by white wash.

SPICED TOMATO GELATIN SALAD

Louise Hopkins

1 pkg. lemon Jello
 1 1/2 c. hot water
 1/2 c. cold water
 2 T. vinegar

1 can Hunts or Del Monte spiced
 stewed tomatoes
 1 c. celery (chopped)
 1/2 green pepper (chopped)

Let lemon Jello set till slightly thickened. Add stewed tomatoes, celery and green pepper. Chill.

HOLIDAY JELLO

Jane Parker

1 pkg. lime Jello
 1 pkg. cherry Jello

1 pkg. orange Jello
 1 c. Dream Whip

Dissolve each package of Jello separately according to package directions. Let set in shallow pan till thick. Cut into cubes. Gently add Jello cubes to Dream Whip until cubes are coated. Very tasty and colorful.

ZERO SALAD DRESSING

Jane Millard

1/2 c. tomato juice
 2 T. lemon juice or
 vinegar

1 T. onion (finely chopped)
 Salt and pepper

Combine ingredients in jar with tight-fitting top. Shake well before using.

Horseradish, chopped parsley, green pepper, or mustard may be added if desired.

ROQUEFORT DRESSING

Mary Malone

1 egg yolk
 1/2 c. salad oil
 1 tsp. dry mustard
 1/2 tsp. paprika

1 T. red wine garlic vinegar
 1 container sour cream
 4 to 6 oz. wedge Roquefort cheese

Put egg yolk in small bowl of mixer and beat at high speed. Decrease speed and add oil in a very small stream. Add mustard, paprika, and vinegar, and beat at high speed. Fold in sour cream and crumbled cheese.

LETTUCE DRESSING

Mamie Ogden

2 slices bacon
 1 tsp. flour
 1/2 c. sugar

1/4 c. water
 1/4 c. vinegar

Fry the bacon and cut it up. Stir in flour, sugar, water, and vinegar. Pour over lettuce.

FRENCH DRESSING

Caroline Parson

1 c. sugar
 1 c. salad oil
 1/2 c. catsup
 1/2 c. chili sauce

1 tsp. salt
 1/4 c. vinegar
 1/4 c. water

Put ingredients in a blender or fruit jar. Makes almost 1 qt.

RUSSIAN DRESSING

Barbara Smith

1 c. mayonnaise
 2/3 c. catsup

2 T. milk
 1 T. sweet pickle relish

Blend ingredients together. Makes 1 2/3 cups dressing.

APPLE SALAD DRESSING

Mamie Ogden

1 c. pineapple juice
 2 tsp. flour
 1 c. sugar

2 eggs (beaten)
 1 tsp. vinegar

Beat all ingredients together and cook and beat with wire egg beater until it thickens. Store in refrigerator.

SALAD DRESSING

Sue Randall

1 c. salad oil (Mazola)
 1 c. ketchup
 1 tsp. dry mustard (scant)
 2 tsp. salt

1 c. sugar
 2/3 c. vinegar
 1/2 c. onion (optional)

Mix chopped onion, mustard, salt, sugar. Then add salad oil, vinegar, ketchup; blend well. Makes a quart.

DRESSING FOR CABBAGE SALAD

Osa Laird

1 c. sugar
 1/2 c. vinegar

1/4 c. water

Bring to boil; cool. Then add to cabbage. Salad will keep for day in refrigerator.

LETTUCE DRESSING

Flora Adams

2 slices bacon (fried)
 1 tsp. flour
 1/4 c. water

1/4 c. vinegar
 1/2 c. sugar

Fry 2 slices bacon, then stir in flour after the bacon is cut in pieces; stir, add water, vinegar and sugar. When smooth pour over lettuce.

FRENCH DRESSING

Flora Adams

1 onion (grated)	1 tsp. salt
1 c. salad oil	1/4 c. vinegar
1/2 c. catsup	1/4 c. water
1/2 c. chili sauce	

Put ingredients in a fruit jar and shake well. Makes almost 1 quart. Use when needed.

HONEY DRESSING

Faye Bollinger

1 T. onion <u>and</u> juice	2 tsp. paprika
1 egg	1 1/2 tsp. celery seed
1 c. sugar	3/4 tsp. salt
1/3 c. vinegar	1 pt. Wesson oil

Mix onion and juice. Beat well at high speed egg, sugar, vinegar, paprika, celery seed. Then add very very slowly 1 pint of Wesson oil, beating all the time. Makes 1 qt. Good for lettuce or slaw.

DRESSING FOR VEGETABLES OR SLAW

Bertha Weltch

3 c. sugar	1 c. water
2 c. vinegar	

Vinegar may be weakened with a little water.

Bring these to a boil.

Soak vegetables in salt water 1/2 hour: cabbage, celery, carrots, cucumbers, onions, or whatever vegetables you wish to use.

DRESSING FOR LETTUCE

Bertha Weltch

1 1/2 c. vegetable oil	1 1/2 c. catsup
3/4 c. vinegar	1 tsp. salt
2 c. sugar	1 tsp. garlic salt
1 tsp. celery seed	1 tsp. onion salt

Mix and beat well.

SALAD DRESSING

Lucille Brown

1 T. flour (heaped)	1/2 tsp. mustard
1/2 c. sugar	1/3 c. vinegar
1 pinch of salt	4 egg yolks
1 c. water	

Cook all together and add 1 pint of salad dressing.

SOUR CREAM DRESSING

Osa Laird

1/2 c. sour cream

1/4 tsp. salt

1 T. sugar

3 T. vinegar or lemon juice

Combine ingredients. Use with shredded cabbage salad or lettuce salad.

HEARTY BEEF SOUP

Sybil Carr

1 T. butter

1 pkg. (3 1/2 oz.) dried beef
(cut in 1 inch squares)

1 c. water

2 c. potatoes (shredded)

1 c. canned corn (undrained)

2 T. onion (chopped)

1/2 tsp. celery seed

1 T. flour

Salt and pepper (to taste)

4 c. milk

Melt small amount of butter, add water, potatoes, and onion. Cover and bring to boil over medium heat; reduce heat and simmer 15 minutes or until potatoes are done. Stir in flour and cook one minute; gradually add milk, stirring constantly. Add dried beef, corn, celery seed. Heat thoroughly. Add salt and pepper. 6 to 8 servings.

PARSLEY SOUP

Nellie McConaughey

2 potatoes (cut up)

Salt, pepper, and powdered curry

2 onions (cut up)

Small amount water

1 T. butter

Small amount Worcestershire sauce

1 1/2 bunches of parsley

2 c. milk

1 can chicken broth

Simmer potatoes, onion, butter, and water. Cook until tender. Do not drain. Put in blender, then put in with 1 1/2 bunches of parsley (well washed and stemmed). Remove from blender, add chicken broth, salt, pepper, curry powder, and Worcestershire sauce. Pour 2 cups milk in double boiler. Pour all the vegetables in milk. Heat and serve. Good over toast.

VEGETABLES



VEGETABLES



VEGETABLES

ORANGE CARROTS

Betty Hampton

1 lb. carrots
3/4 tsp. salt
3/4 c. water
1 orange

2 T. margarine or butter
2 to 3 T. favorite syrup

Peel or scrape outer peel of carrots. Cut into rounds or strips. Add salt to water and bring to boil. Cook 10 to 20 min. until tender. Drain well. Grate 1/2 tsp. peel from orange and cut into bite-size pieces and peel. Add margarine melted and oranges heated. Serve at once. 5 to 6 servings.

BAKED LIMA BEANS WITH TOMATOES

Mary Guyette

4 slices bacon
2 c. Lima beans
1 c. canned tomatoes

2 T. green pepper (chopped)
1 small onion (chopped)
Mustard and salt

Wash beans, cover with cold water. Heat slowly to boiling. Cook slowly until beans are tender. Drain; save liquid. Pour beans into well-greased casserole. Combine tomatoes, green pepper, and onions. Pour over beans. Add sufficient liquid to nearly cover beans. Season to taste. Place bacon across top. Bake in slow oven (325°) about 2 hours.

BARBECUED GREEN BEANS

Goldie Ford

4 slices bacon (finely cut)
1/4 c. onion (chopped)
1/2 c. catsup
1/4 c. brown sugar

1/4 T. Worcestershire sauce
2 cans French style green beans
(drained)

Brown bacon and onion in skillet. Add catsup, brown sugar, and Worcestershire sauce. Simmer 2 minutes. Place beans in casserole, pour bacon mixture over top but do not stir. Bake at 350° for 20 minutes.

Happiness is not perfected until it is shared.

ESCALLOPED CABBAGE

Olive Wiseman

1 small head cabbage
 1 3/4 c. thin white sauce
 1 c. cheese (grated)
 1/3 c. crisp bacon bits
 1 tsp. salt
 1/2 green pepper (chopped)
 1 c. buttered bread crumbs

Cut cabbage head in 8 parts. Cook in boiling water 10 minutes. Place a layer of boiled cabbage in a greased baking dish, a layer of white sauce, green pepper, and cheese. Repeat layers and sprinkle crumbs and bacon bits over top. Bake at 350° until heated through and crumbs browned.

SWEET AND SOUR CABBAGE

Cecile Deal

3 T. butter or margarine
 1 small onion (minced)
 4 T. brown sugar
 3 tart apples (sliced thin)
 5 to 6 c. red cabbage (shredded)
 1/4 c. vinegar
 Salt and pepper (to taste)

Melt shortening and add onion and brown sugar. Cook until onion is slightly yellow. Add remaining ingredients. Cover. Cook on high heat until steaming and then to low and cook until tender, about 20 to 25 minutes.

SWEET SOUR RED CABBAGE

Orra Mullinex

1 head red cabbage
 2 to 3 tart apples (chopped)
 1/2 c. vinegar
 1 c. water
 1 c. sugar
 3 or 4 whole cloves
 Dash of salt

Cook slowly until tender about 2 hours. Add water as needed. May be slightly thickened with 1 T. flour mixed with water.

GREEN BAKED BEANS

Gertrude Green

1 (10 oz.) pkg. frozen green beans
 1 (10 1/2 oz.) can cream of mushroom soup
 1 (4 oz.) can mushrooms (sliced)
 1 (5 oz.) jar bacon and cheese spread
 1 (3 1/2 oz.) can French fried onions
 3 slices crisp bacon (crumbled)

Cook beans by package directions and drain. Combine soup, mushrooms, and cheese spread. Toss beans with this mixture and place in a six cup casserole. Top with onions and crumbled bacon. Bake at 350° 25 minutes.

BAKED CARROTS

Dick Yousling

2 lb. carrots
 1 can cream of tomato soup
 (undiluted)
 2 to 4 strips bacon
 1 onion (chopped)
 1/4 tsp. dried mustard

Clean carrots, cut into desired shape. Boil until done and drain. Fry bacon until crisp; drain and crumble. Saute' onion in bacon grease and drain. Mix soup, bacon, onion, and mustard together and pour over cooked carrots in a greased casserole. Bake at 350° for 30 minutes.

PICKLED SAUERKRAUT

Gertrude Green

1 can sauerkraut
 1 can bean sprouts
 1 c. celery (chopped)
 1 c. onion (chopped)
 Green peppers (optional)
 1 c. sugar
 1/2 c. vinegar

Add together and let stand overnight.

BUTTER DILLED POTATOES

Ruby Haff

6 medium potatoes
 1/4 tsp. pepper
 3 T. butter
 1/2 tsp. salt
 1 tsp. mustard
 2 tsp. dried dill seed
 1 T. vinegar

Peel potatoes and cook in salt water until tender. Drain and keep hot. Melt butter in saucepan, add mustard and vinegar, salt and pepper and dill seed. Simmer 4 minutes. Add potatoes and shake thoroughly until well covered.

STUFFED GREEN PEPPERS

Ruby Haff

1/4 c. uncooked rice
 1 tsp. salt
 Pepper
 1 lb. ground beef
 6 green peppers
 1/4 c. onion (chopped; optional)

Wash rice and add to ground beef. Add seasoning. Stuff green peppers loosely and place in covered sauce pan with 1/2 c. water. Simmer 30 minutes. After peppers are cooked remove. Cook tomatoes until thick and serve as sauce over peppers.

The man who rolls up his sleeves, seldom loses his shirt.

SKILLET CORN FRITTERS

Olive Wiseman

1 (12 oz.) can whole kernel corn	3/4 tsp. baking powder
1/4 c. milk	1/2 tsp. sugar
2 T. butter <u>or</u> margarine	1 tsp. salt
2 eggs (well beaten)	1/8 tsp. pepper
1/2 c. flour	Fat (for frying)

Drain corn, combine with remaining ingredients. Mix well. Put 1/2 inch cooking oil in skillet and get hot. Drop by tablespoons in hot fat and fry to golden brown on both sides.

Serve hot with syrup or honey.

CALICO BEANS

June Parker

2 cans pork and beans (drained)	1 c. onions (chopped)
1 can red kidney beans (drained)	1 clove garlic (minced)
1 can Lima beans (drained)	1/2 c. catsup
2 T. bacon fat	1 T. brown sugar
Use any quantity of meat, such as dried beef, ham, bologna, <u>or</u> wieners	2 T. vinegar
	1 tsp. salt

Brown sugar, 1 tsp. salt, 2 T. vinegar. Brown meat in bacon fat. Remove meat and brown onions and garlic. Mix all ingredients together with the beans. Put meat on top. Cover casserole and bake at 350° for 30 to 45 minutes.

STUFFED GREEN PEPPERS

Mabel Parker

4 large peppers	1 lb. ground beef <u>or</u> any leftover meat (ground)
1/4 c. uncooked rice	1 tsp. salt
1/4 c. onion (minced)	1/4 tsp. pepper
1 c. tomato sauce	
1 c. water	

Cut tops from peppers and clean. Mix meat, rice, onion, salt, and pepper. Stuff peppers 3/4 full. Stand upright in deep pan or skillet. Pour tomato sauce and water over. Cover and cook 40 min. over medium heat.

SHAKER CORN

Osa Laird

Cut fresh sweet corn from cobs, and spread 1/2 inch deep in pans lined with absorbent paper. Dry in oven for 2 days in 250° oven. Stir several times. Put into a cloth sack, filling not more than 1/2 full, keep in warm dry place for 3 days, turning occasionally. Store in dry place in fruit jars. Soak overnight in water, salt to taste, simmer 1 hour. Add butter and cream. Makes 6 servings.

DELICIOUS BAKED BEANS

Margaret Plies

2 lb. can pork and beans	1 c. chili sauce
1/2 c. brown sugar	1/3 c. onion (chopped)
1/2 c. green pepper (chopped)	1 tsp. salt
Bacon slices	

Combine all ingredients except the bacon slices. Place in the casserole. Cover top with bacon slices. Bake in 325° oven 1 hour.

MASHED POTATOES SUPREME

Barbara Smith

5 lb. potatoes	2 (3 oz.) pkg. Philadelphia cream cheese
1/4 lb. oleo	1 tsp. garlic salt <u>or</u> powder
1 (12 oz.) carton sour cream	
1 tsp. salt	

Peel, cook, and mash potatoes. Add oleo, sour cream, Philadelphia cream cheese, salt, and garlic salt or powder. Blend well and put in a buttered 9x13 inch pan. Bake for about 30 minutes at 325° or until brown.

May be prepared day before and refrigerated until time to bake and serve.

SCALLOPED CORN AND HOMINY

Lois Hampshire

1 can yellow cream style corn	2 to 4 eggs (beaten slightly)
1 can yellow hominy	1 c. milk (or a little less if cheese soup is used)
Onion (minced; to taste)	Paprika (over top)
1 c. cheese (cubed) <u>or</u> 1 can cheese soup	

In a greased pan put in corn and hominy. Mix all other ingredients and pour over all. Sprinkle with paprika. Bake in 350° oven 45 to 60 minutes. Bacon bits are also good on this.

Lo CALORIE FOODS



Lo. CALORIE

Foods



LOCAL FOODS

SEAFOOD SALAD (Diabetic salad)

Elizabeth Caves

- | | |
|---|----------------------|
| 2 pkg. diabetic lemon Jello | 1/2 c. celery |
| 1 tsp. salt | 2 T. green pepper |
| 2 c. hot water | 1 T. onion (chopped) |
| 2 T. vinegar | |
| 1 c. tuna, salmon (flaked)
or shrimp (diced) | |

Dissolve Jello and salt in hot water. Add vinegar and chill till thick. Then add seafood, celery, pepper, and onion. Mix all together and chill until firm. Garnish with crisp lettuce.

DIABETIC CUCUMBER, JELLO, AND CHEESE SALAD

Elizabeth Caves

- | | |
|--|---------------------------------|
| 1 pkg. D'Zerta lime Jello | 1/2 c. raw carrots (shredded) |
| 3/4 c. hot water | 2 T. onion (grated) |
| 1 c. cucumbers (unpeeled,
shredded) | 1 c. low calorie cottage cheese |
| | 1 c. Mrs. Clark mayonnaise |

Dissolve Jello in hot water and cool. Mix cucumber, onion, carrot, and drain. Add cottage cheese and salad dressing. Fold in Jello and pour in mold or large dish. Chill until set.

ITALIAN SPAGHETTI (1 serving)

Jane Millard

- | | |
|-------------------|-------------------------|
| 1 tsp. fat | Salt <u>and</u> pepper |
| 1/2 small onion | 1/2 c. tomatoes |
| 2 T. tomato paste | 1 or 2 oz. hamburger |
| 1/4 c. water | 1/2 c. cooked spaghetti |

Brown onion, hamburger, and fat. Add tomato paste, water, and tomatoes. Allow to simmer 1 or 2 hours. If needed add more water. Serve on spaghetti. Add 1 or 2 tsp. grated cheese.

SWEET TEN COOKIES

Blanche Mace

- | | |
|------------------------|---|
| 2/3 c. shortening | 2 eggs |
| 2 c. flour | 1 c. crushed pineapple <u>and</u> juice |
| Scant tsp. soda | 5 tsp. Sweet Ten |
| 1/2 tsp. salt | 1/2 c. nutmeats |
| 1/2 tsp. baking powder | 1 c. dates (chopped) |

Drop by teaspoonful on cookie sheet. Bake in moderate oven.

DIABETIC COOKIES

Blanche Mace

1 1/4 c. water	1 tsp. soda
1/3 c. shortening	2 tsp. baking powder
2 c. raisins	2 c. flour
1/2 tsp. nutmeg	2 tsp. water
2 tsp. cinnamon	1 tsp. Sweet Ten
1/2 tsp. salt	1 egg

Boil water, shortening, raisins, nutmeg, cinnamon together and let cool.

Beat the egg. Dissolve soda in 2 tsp. water, and sweetener together, add to the beaten egg. Add all other ingredients to the flour and beat well. Drop on cookie sheet and bake for 15 minutes in 350° oven.

SALAD

Cecil Deal

1 envelope unflavored gelatine Diet Shasta pop (any flavor you like)
Put gelatin in dish, put 3 T. of pop over gelatine to dissolve. Then put rest of pop in pan and bring to boil. Pour over dissolved gelatine and add fruit such as strawberries, peaches, pears, or to your liking.

This is for Diabetics or people on diets, such as sugar or salt.

DIABETIC COOKIES

Freida Naber

1 1/4 c. water	1/2 tsp. salt
1/3 c. shortening	1 tsp. soda
2 c. seedless raisins	2 tsp. baking powder
1/2 tsp. nutmeg	2 c. flour
2 tsp. cinnamon	2 tsp. water
2 eggs	1 T. sweetening

Boil water, shortening, raisins, nutmeg, and cinnamon together. Let cool. Beat in eggs one at a time. Dissolve salt, soda, and sweetening in the 2 tsp. of water. Add to egg mixture. Add flour and drop by teaspoonfuls on cookie sheet. Bake at 375°.

MACARONI AND CHEESE (1 serving)

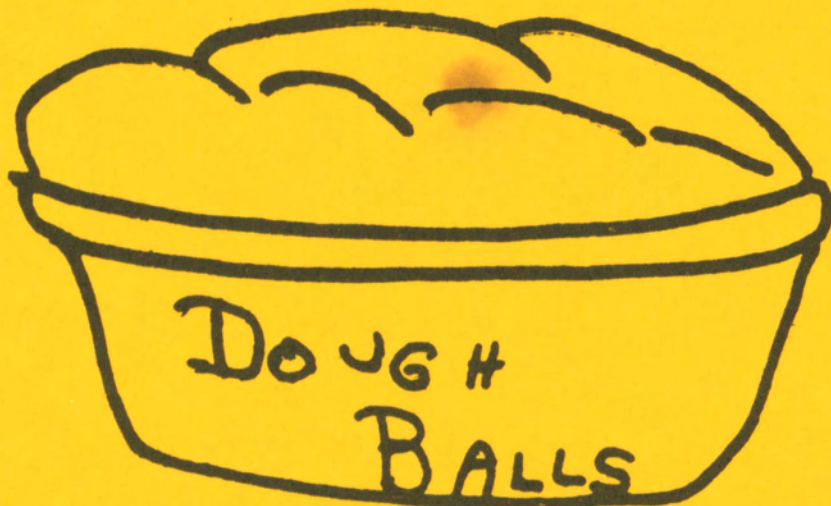
Jane Millard

1/2 c. cooked macaroni	1/4 c. skim milk
1/4 to 1/2 c. cheese (diced, 1 or 2 oz.)	Salt <u>and</u> pepper
	Dash of mustard

Cook cheese and milk together in double boiler until smooth add macaroni and mix well. Bake in moderate oven 350° for 20 minutes.

In place of macaroni you may use 1/2 c. rice, noodles, or spaghetti.

MISCELLANEOUS



18 2000

18 2000

18 2000

18 2000

18 2000

18 2000

MISCELLANEOUS

"JOHNNYCAKE"

Ruth Crumes

1 1/2 c. corn meal	2 eggs (beaten)
1/2 c. flour	1 c. buttermilk
2 T. sugar	2 c. sweet milk
1 tsp. baking powder	3 T. butter (melted)
1 tsp. baking soda	

Sift dry ingredients together. Add beaten eggs to 1 cup sweet milk and the buttermilk, and add to corn meal mixture. Add melted butter. Pour into greased pan and pour the remaining 1 cup sweet milk into the center of the batter. Don't tip pan or stir batter again. Bake in 400° oven for about 30 minutes.

CARAMEL CORN

Della Scranton

2 c. brown sugar	1 tsp. soda
2 sticks margarine	1 tsp. butter
1/2 c. corn syrup	8 qt. popped corn
1 tsp. salt	

Boil the ingredients for five minutes. Remove from heat and add soda and butter. Stir and pour over corn. Spread evenly on two cooky sheets and place in 200° oven for 1 hour. Stir at 15 minute intervals. Cool and store in covered containers. Very good.

BROWN SUGAR SYRUP

Blanche Rupe

4 c. brown sugar	Pinch of salt
1/2 c. water	

Boil for 3 minutes. Remove from fire and add teaspoon vanilla and 2 T. water which keeps it clear. Never fails - never crystallizes.

CHERRY PICKLES

Della Scranton

1 c. sugar	4 lb. Bing cherries (washed, but not stemmed or pitted)
3 T. salt	
1 c. cider vinegar	
1 pt. water	

Boil the sugar, salt, vinegar, and water. Cool and pour over cherries to within 1/4 inch in pint jars. Seal and let stand at least two weeks.

Thelma Sigler

TANG TEA

2 c. Tang
 1 pkg. Wyler's lemonade
 1 c. sugar
 Use 3 tsp. to 6 oz. hot water.

1 c. instant tea (Nestea)
 2 tsp. ground cinnamon
 1 tsp. ground cloves

NO WEEP MERINGUE

Nita Miller

2 egg whites
 1/2 tsp. cream of tartar
 Beat egg whites till frothy. Add cream of tartar and continue beating. Add gradually sugar mixed with cornstarch. Beat until peaks form. Bake at 375° for 12 to 15 minutes.

4 T. sugar
 1 tsp. cornstarch

CHEESE BALL

Lois Hampshire

1/4 c. milk
 1 (3 oz.) pkg. blue cheese
 (ground)
 1/4 c. Cheddar cheese (ground)
 Mix all together, form into a ball. Roll in chopped pecans.

1 wedge of onion
 1 tsp. Worcestershire sauce
 2 (3 oz.) pkg. cream cheese
 1/2 c. pecans (chopped fine)

SOCIETY CHIP PICKLES

Fleda Stansberry

14 large green cucumbers
 1 qt. vinegar
 8 c. sugar
 Wash cucumbers and cover with boiling water; let stand 24 hours. Drain and cover with fresh boiling water for 24 hours. Repeat twice more. On the 5th day, drain and cut pickles in 1/4 inch slices. Combine remaining ingredients, bring to boil and pour over cucumbers. Let stand 24 hours. Repeat twice more. On last day, drain and heat syrup to boiling point, add pickles and bring to a boil. Pack in hot jars and seal. Very crisp and good.

2 T. mixed pickling spices
 2 T. rock or plain salt

MUSH

Ida Overby

2 3/4 c. boiling water
 1 c. meal
 1 c. cold water
 Combine meal with the salt, sugar, and COLD water. Add boiling water. Stir constantly till thick. Cover and cook over low heat 10 to 15 minutes. Turn into loaf pan and chill.

1 tsp. salt
 1 tsp. sugar

PUMPKIN PIE TOPPING

Stella Jones

1/2 c. brown sugar

1/4 c. oleo

1/4 c. flour

1/4 to 1/2 c. nuts (chopped)

Mix and sprinkle over pie. Also good on custard pie or pudding.

MERINGUE (For 1 9-inch pie)

Ida Overby

3 egg whites

1/2 tsp. vanilla

1/4 tsp. cream of tartar

6 T. sugar

Beat egg whites, cream of tartar and vanilla to soft peak. Very gradually add sugar by tablespoons. Beat till stiff and glossy and all sugar is dissolved. Bake at 350° for 12 to 15 minutes.

PERFECT MERINGUE

Irene Overturf

1 T. cornstarch

3 egg whites

2 tsp. water

6 T. sugar

1/2 c. boiling water

Few grains of salt

Moisten cornstarch in water. Stir into boiling water. Cook until thick and clear; cool. Beat egg whites stiff, add salt. Add sugar gradually. Beat in the cornstarch mixture until of the right consistency to spread on pie. Seal edges. Bake in 375° oven for 10 to 12 minutes.

1 QUART QUICK PICKLES

Stella Jones

1 1/2 c. sugar

1 green or red pepper

1 c. vinegar

Cucumbers

1 T. salt

Onion (optional)

1/2 tsp. pickling spice

Slice cucumbers, pepper, and onion (if desired, or omit) into quart jar. Bring to boil, vinegar, sugar, salt, and spices. Pour over all in jar and seal. Good in 3 days.

OVERNIGHT EGG FONDUE

Eva Cochell

8 to 12 slices bread (buttered)

3 c. milk

5 eggs

1 large pkg. smoked slice beef or
ham

4 to 6 slices cheese

1/2 tsp. salt

Butter 4 to 6 slices bread (trim crust if desired, I don't) and place on bottom of buttered 8x12 inch baking dish, buttered side down. Place one slice of cheese on each slice of bread and top with meat cut up all over. Then top with another slice of buttered bread (buttered side up). Beat eggs and blend in milk and salt. Pour over all. Refrigerate overnight (a must). Bake in 350° oven 50 or 60 min. Top will brown.

PICCALILLI (First prize at Waterloo Cattle Congress)

Fleda Stansberry

1 pk. green tomatoes	2 c. sugar
Same amount of cabbage	1 tsp. cinnamon
1 c. salt	1 tsp. cloves
2 c. onions	A little horseradish
6 green peppers <u>and</u> seeds	3 pt. vinegar <u>or</u> enough to cover,
of 1 or 2	when put in jar and weighted down
1/2 c. celery seed	

This requires NO COOKING.

Grind tomatoes and cabbage through food chopper, using enough cabbage to make about same amount as tomatoes. Put in sack to drain overnight with the 1 cup of salt over it. Next day, mix the rest of the ingredients with it using enough vinegar to cover when put in jar and weighted down. NO COOKING.

RHUBARB JAM

Osa Laird

5 c. rhubarb (cut fine)	1 pkg. strawberry <u>or</u> red raspberry
4 c. sugar	Jello

Combine rhubarb and sugar. Let stand in refrigerator overnight. Boil for 10 minutes. Add 1 pkg. strawberry or red raspberry Jello, stir till dissolved. Place in jars or glasses and seal with paraffin I'm sure you will enjoy it.

STRAWBERRY JAM

Osa Laird

1 qt. strawberries	4 c. sugar
3 T. vinegar	

Hull and wash berries (leave whole). Add vinegar, cook 3 min. Then add 4 cups sugar. Cook 8 minutes. Pour into bowl, stir once in a while to keep berries floating. DO NOT have more than 2 qt. in same bowl. Let stand overnight. Pour into jars next morning and seal.

You may use this same method for raspberries or blackberries. Easy and delicious.

POP CORN BALLS

Nellie McConaughy

2 c. sugar	1 tsp. cream of tartar
1 c. white syrup	1 tsp. soda

Cook everything except soda until it makes a hard ball when tested in cold water, then add the soda and stir until soda is dissolved. Pour over popcorn and make into balls.

ZUCCHINI PICKLE

2 lb. zucchini (sliced)
 2 med. onions (sliced)
 1/4 c. salt
 1 pt. vinegar (white)
 1 c. sugar

1 tsp. celery seed
 1 tsp. mustard seed
 1 tsp. turmeric
 1/2 tsp. dry mustard

Wash zucchini; slice thin, unpeeled. Peel and slice onion. Cover with water, add salt. Let stand 1 hour. Drain. Mix rest of ingredients. Bring to boil. Pour over zucchini. Let stand 1 hour. Bring to boil and cook 3 minutes. Pack in jars; seal. Process 5 min.

Ruth Crumes

RICH WAFFLES

2 c. flour (sifted)
 1 1/2 c. non-dairy creamer
 4 tsp. baking powder
 1 tsp. salt

2 eggs (separated)
 1 1/2 c. boiling water
 1/4 c. butter (melted)

In large bowl combine flour, creamer, baking powder, and salt. Combine egg yolks, boiling water, and melted butter; mixing well. Add liquid ingredients all.

COOKED RICE (Oven method)

Myrtle Babcock

1 c. uncooked rice
 1/2 tsp. salt

2 c. boiling water

Place rice and salt in baking dish. Pour boiling water over rice. Stir, cover, and bake at 350° for 30 minutes or till rice is tender.

HOMEMADE PLANT FOOD

Barbara Smith

2 tsp. ammonia
 1/2 tsp. Epsom salt
 1 gallon water

1/2 tsp. saltpeter
 1 tsp. baking powder

Mix ingredients together. Let plants get rather dry before watering them with mixture. Once a month is enough to feed with this mixture. Christmas cactus should have 1 tsp. castor oil in fall of year, about September, for blooms in December.

People get - and forget!
 God gives - and forgives.

CHILDREN'S CLAY

Barbara Smith

2 c. salt
1 c. cornstarch

1 c. boiling water

Bring to a boil salt and water. Make thin starch of cornstarch and additional cold water, gravy consistency. Add to boiling solution. Stir till it is a thick mass. Roll out on waxed paper and cool. Divide into parts and color with food coloring or fabric dye. If clay sticks, wet hands, wrap in wax paper and store.

BASIC RHUBARB JAM

Ethel Ward

2 c. rhubarb (diced)
1 c. fruit of your choice2 c. sugar
1 small box Jello

Cook rhubarb and sugar slowly until it becomes thick (approx. 10 minutes). Then add fruit (applesauce is good) and one box of dry Jello. Boil until desired thickness.

Strawberry Jello is delicious.

MERINGUE

Myrtle Rehykopf

3 egg whites
2 T. sugar for each egg (6)
1 T. cornstarch2 T. water
1/2 c. boiling water

Beat egg whites until all the sugar has been dissolved. To cornstarch add water and mix. Add 1/2 cup boiling water and cook until thick (will not take long). Add the cooked cornstarch mixture to whipped egg whites. This meringue will never fail and will not weep. When ready to top the pie with meringue, preheat oven to 350°. Spread meringue over pie filling so meringue touches the pastry edges all around. Leave surface rough. Bake 10 minutes until lightly browned.

HOT FUDGE SAUCE

Lucille Kruze

1 T. butter or margarine
1 square (1 oz.) unsweetened
cooking chocolate or 1/2 c.
Hershey's cocoa1 c. granulated sugar
2 T. white Karo syrup
1/2 tsp. vanilla
1/8 tsp. salt

1/3 c. boiling water

Melt butter. Add chocolate and stir over low heat till melted. Add boiling water slowly, stirring constantly. Bring to boil. Add sugar and corn syrup, stirring till dissolved. Cook 5 minutes. Add vanilla and salt. Serve hot on ice cream. Serves 6.

BLENDED SPICES

Irene Overturf

2 1/2 c. salt	1/4 c. Ac'cent <u>or</u> monosodium
1/4 c. celery salt	glutamate
1/4 c. onion powder	1/2 oz. paprika
1/8 c. garlic powder	

Mix well, store in tight container. Great to sprinkle on meats.

"DEPRESSION PLANT" OR CHARCOAL GARDEN

Barb Smith

3 or 4 lumps soft coal <u>or</u>	2 T. household bluing
charcoal (do not use briquettes)	2 more T. salt
2 T. water	Drops of food coloring
2 T. salt	

Place lumps of coal in glass dish. Pour water, salt, and bluing over coal. Let set overnight. Next morning add 2 more T. salt. In 24 hours a flowerlike growth will appear. Add food coloring for more beauty. On third day pour in bottom of dish 2 more T. of water, salt, and bluing. Add more food coloring. To keep garden growing add more salt, water, and bluing from time to time.

OVEN CARAMEL CORN

Ida Overby

3 3/4 qt. (15 c.) popped corn	1/4 c. light corn syrup
1 c. brown sugar (packed)	1/2 tsp. salt
1/2 c. butter <u>or</u> margarine	1/2 tsp. soda

Heat oven to 200°. Divide popped corn between 2 ungreased baking pans 13x9x2 inches. Heat sugar, butter, corn syrup, and salt, stirring occasionally, until bubbly around edges. Continue cooking over medium heat 5 minutes. Remove from heat, stir in soda till foamy. Pour on popped corn. Stir till corn is coated. Bake 1 hour, stirring every 15 minutes.

We hope you are enjoying using this Cook Book and find it useful in your kitchen. This book was printed by GENERAL PUBLISHING AND BINDING of Iowa Falls, Iowa, which is a Company that was founded by two women who are dedicating their time to printing Cook Books for Churches and other organizations at a cost that they can afford to pay. Our aim is to help others with money making projects by printing your favorite recipes in book form.

If you are interested in having Cook Books printed for your organization, please write to us for our Cook Book Kit which gives prices and other details about making money with Cook Books.

PHYLLIS HARRIS

DOROTHY SURRETT

GENERAL PUBLISHING AND BINDING

Iowa Falls, Iowa 50126

If you are interested in more information, tear out this page and mail it to us with your name and address.