

WHAT'S COOKIN'?

IN

ONAWA, IOWA



COMPILED BY THE

UNITED METHODIST WOMEN

Correct these in your book.

Corrections in cook book.

page 98 Joyce Bentley: Brownie drop cookies
 $\frac{1}{4}$ cup flour added.

page 87 Mary Fitcher: oatmeal cake
Fitzugh, 2 eggs added.

page 66. Emma Sorenson Bread.
add 2 tsp salt = 4 tsp in all.

page 67 Crolls. Julia Morton
add $3\frac{1}{2}$ cups flour

page 129 Babelless cake Mina Miller
the crushed pineapple should be drained.

page 103 Crunch jumble cookies Leigh ~~Scott~~^{Schmitter}
should be 1 cup sugar, add 1 cup butter
or margarine.

add - $\frac{1}{2}$ cup butter or Margarine.

page 95 Julie Morton - Brownies -
should be 4 eggs -

page 96 Karen Persinger Brownies
add $\frac{1}{2}$ cup flour.

page 128 - Elizabeth Morton Raspberry Dessert
Should be 2 tsp. lemon juice

page 115 oatmeal cookies Mrs Ethel Bakke
should be $\frac{1}{2}$ cup butter.

page 56 corn bread Hilda Higgins 1 egg -

Loid Collison - Jan. 1975

EXPRESSION of APPRECIATION

The United Methodist Women
present this cookbook as a labor of love,
an exchange of cooking experience among
friends, old and new. We hope you will
enjoy our handiwork. We are sincerely
grateful to those who responded with their
recipes as well as to the ladies who so gener-
ously contributed their time and efforts toward
compiling and selling the book.

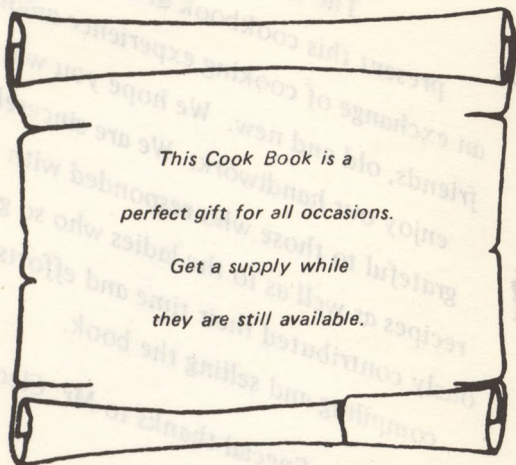
Special thanks to Mr. Cleo McCall
for the cover design.

Onawa, Iowa

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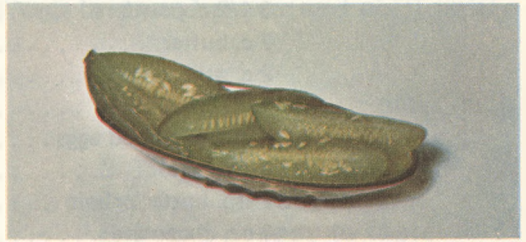
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*Recipes marked with an asterisk were submitted in memory of former members and friends of the Onawa United Methodist Church.

APPETIZERS



PICKLES



RELISHES



KITCHEN MEASURES

| | |
|----------------------------------|--------------|
| 3 tsp. | 1 Tbsp. |
| 2 Tbsp. | 1 fluid oz. |
| 4 Tbsp. | 1/4 cup |
| 6 Tbsp. | 3/8 cup |
| 8 Tbsp. | 1/2 cup |
| 16 Tbsp. | 1 cup |
| 1 cup | 8 fluid oz. |
| 2 cups | 1 pint |
| 2 pints | 1 qt. |
| 4 qts. | 1 gal. |
| 8 qts. | 1 peck |
| 4 pks. | 1 bu. |
| 16 oz. | 1 lb. |
| 2 c. liquid | 1 lb. |
| 4 c. flour | 1 lb. |
| 2 c. granulated sugar | 1 lb. |
| 2 2/3 c. brown sugar | 1 lb. |
| 3 1/2 c. powdered sugar. | 1 lb. |
| 2 c. butter | 1 lb. |
| 2 c. solid meat | 1 lb. |
| 1 lb. brick butter | 2 cups |
| 9 medium sized eggs | 1 lb. |
| 4 Tbsp. flour | 1 oz. |
| 2 tsp. butter or salt | 1 oz. |
| 1 oz. chocolate | 1/4 c. cocoa |
| 1 sq. bitter chocolate. | 1 oz. |
| 1 peck tomatoes | 15 lbs. |

MEASURE ABBREVIATIONS

| | |
|----------------------|-------|
| Teaspoon | tsp. |
| Tablespoon | Tbsp. |
| Ounce | oz. |
| Cup | c. |
| Pint | pt. |
| Quart. | qt. |
| Gallon | gal. |
| Peck | pk. |
| Bushel | bu. |
| Pound | lb. |
| Square | sq. |

APPETIZERS, PICKLES, RELISHES

CHEESY APPETIZER SPREAD

Wendy Wiedenfeld

| | |
|--|-------------------------------|
| 1 can bean with bacon soup | 1/2 tsp. liquid smoke (opt.) |
| 4 c. (1 lb.) shredded sharp Cheddar cheese | 1 tsp. basil, crushed |
| 1/2 c. finely chopped onion | 1 clove garlic, minced |
| 2 Tbsp. Worcestershire sauce | 1/2 tsp. hot pepper sauce |
| | 1/2 c. finely chopped parsley |

Combine all ingredients, except parsley. Mix until well blended. Shape mixture on a piece of waxed paper into a 14 x 2-inch log. Chill 2 hours. Roll in parsley. Serve with chips and crackers. Makes about 3 cups.

CHILI CHEESE ROLL

Mrs. Keith Rasmussen

| | |
|---------------------------|---------------------|
| 1 lb. Velveeta cheese | 1 c. chopped pecans |
| 1 small pkg. cream cheese | 1 tsp. garlic salt |

Mix all ingredients together and roll into 2 or 3 rolls. Roll in chili powder, if desired. Wrap in waxed paper and chill until ready to use, then just slice it.

CRAB DIP

Ruth Young

| | |
|---------------------------|--------------------------|
| 8 oz. pkg. cream cheese | 2 Tbsp. minced onion |
| 1 Tbsp. milk | 1/2 tsp. horseradish |
| 6 1/2 oz. can flaked crab | Salt and pepper to taste |
| | Almonds |

Cream the cheese with the milk. Add the flaked crab. Add the onion, horseradish, salt and pepper. Sprinkle with the almonds. Heat in oven at 350° for 15 minutes.

CRABMEAT SPREAD

Mrs. Gunner Olson

| | |
|---------------------------------------|----------------------------------|
| 1 (8 oz.) pkg. cream cheese, softened | 1 can crabmeat, drained |
| | 1 (12 oz.) bottle cocktail sauce |

Form cheese in a big ball and flatten a little. Sprinkle crabmeat on top. Pour sauce on top of crabmeat last minute. Serve with crackers (Club or rye).

FREEZE (Appetizer) Mrs. Jack Jordan

1 c. frozen orange juice 2 mashed bananas
1 c. frozen lemon juice 1 bottle Squirt or 7-Up
1 c. crushed pineapple

Mix well and freeze until slushy.

SPICED APPLE PICKLES Hulda Higgins

1/2 c. vinegar 2 1/2 c. sugar
2 c. water Spices to suit

Prepare crab apples and prick with a fork. Put in syrup and boil until done. Seal in jars. This syrup can be used for beet pickles, also. Cook beets and peel. If large, slice and heat in syrup until boiling, then seal in jars.

BEEF PICKLES Mrs. Keith Gibson

1 c. vinegar Stick cinnamon
1 c. sugar Salt

Put the above ingredients in a saucepan and heat. Add cut up beets and bring to a boil. Pack in jars. Add boiling juice and seal.

BREAD AND BUTTER PICKLES Mrs. Chas. A. Hindman
Sioux City, Iowa

4 qt. cukes, sliced with peeling 2 green peppers
2 c. chopped onion 3 cloves garlic, sliced

Syrup:

5 c. sugar 2 Tbsp white mustard seed
1 1/2 tsp. turmeric 3 c. vinegar
1 1/2 tsp. celery seed

Cover the cukes, onions, peppers and garlic with a cup of salt, ice cubes and water. Let stand for 3 hours; drain well. Heat syrup well. Add cukes and bring to a boil, then simmer, stirring until all change color (25 to 30 minutes). Put in jars and seal.

CRISP PICKLE SLICES

Mrs. Ruth Downs
Sioux City, Iowa

| | |
|-------------------------------|----------------------|
| 4 qt. sliced medium cucumbers | 5 c. sugar |
| 6 medium white onions, sliced | 1 1/2 tsp. turmeric |
| 3 cloves garlic (optional) | 2 Tbsp. mustard seed |
| 1/2 c. coarse-medium salt | 3 c. cider vinegar |
| 1 1/2 tsp. celery seed | |

Do not pare cucumbers; slice thin. Add onions, peppers and whole garlic cloves. Add salt. Cover with cracked ice; mix thoroughly. Combine remaining ingredients. Pour over cucumber mixture. Heat just to a boil. Seal in hot sterilized jars. Makes 8 pints.

CRYSTAL RING PICKLES

Nancy Blatchford

| | |
|---|----------------------------|
| Medium size cucumbers (enough for 1 gal. after slicing) | 1/2 c. salt 4 qt. water |
|---|----------------------------|

Slice and cut out seeds to make rings (use an apple corer to remove seeds). Soak in the above brine for 3 days. Drain and soak in ice water for 3 days. Simmer with alum the size of walnut until clear. Drain. Add hot:

| | |
|--------------------------|----------------------------|
| 1 1/2 pt. white vinegar | 1 oz. allspice |
| 8 c. sugar | 1 oz. celery seed |
| 1/2 tsp. oil of cinnamon | (tie these in bag) |
| 1/4 tsp. oil of cloves | Red or green food coloring |

Drain and heat this syrup 3 days and pour back over pickles. Can be canned or left in open jar.

CURRY PICKLES

Mrs. Stan (Kathleen) Anderson
Coupeville, Wash.

| | |
|--|---------------------|
| 24 medium cucumbers (sliced or in small chunks) | 2 c. vinegar |
| 1/2 c. salt | 2 1/2 c. sugar |
| 8 c. water | 1 tsp. curry powder |
| | 1/4 c. mustard seed |
| | 1 Tbsp. celery seed |

Let cucumbers stand overnight or at least 5 hours in the water and salt brine. Drain and rinse well. Combine the vinegar, sugar, curry powder, mustard and celery seed and heat to boiling. Pour over the cucumbers and heat to boiling again. Pack into hot jars; cover with hot syrup and seal.

DILL SWEET PICKLES

Mrs. Charles Erickson

| | |
|--|-----------------------------|
| 10 to 12 dill size pickles (sliced into strips) | 2 c. sugar |
| 1 c. vinegar | 1 tsp. mixed pickling spice |
| | 1/4 c. water |

Combine vinegar, water and sugar and mixed pickling spice. Bring to boiling point and pour over pickles. Let stand 24 hours. Bring syrup to a boil for 2 more mornings and pour back over pickles.

DILL PICKLES

Mrs. Charles (Phyllis) Persinger

| | |
|--|----------------------------|
| Dill sized pickles (enough for 2 qt.) | Scant 1/2 c. pickling salt |
| 1 c. vinegar | Dill |
| 4 c. water | Garlic cloves |

Scrub cucumbers; don't cut off ends. Pack in jars with dill in bottom and top. Add 1 clove garlic to each jar. Cover with a mixture of vinegar, water and pickling salt that has been brought to a boil. Seal. Use in about 4 months.

GOOD SWEET PICKLES (Heinz method)

Joyce Bentley

| | |
|-----------------------|------------------------------|
| 1 gal. small pickles | 2 tsp. alum |
| 4 c. vinegar | 4 tsp. mixed pickling spices |
| 4 Tbsp. pickling salt | Water in jar to cover |

Pack a gallon jar with small pickles until quite full, then pour over them the mixture of vinegar, pickling salt, alum and spices. Put lid on tightly to seal and put in a cool dry place and let cure for 5 weeks without opening. (Put date on each jar). After 5 weeks, empty jars and simmer the pickles in clear water for 1/2 hour, then simmer 1 hour in syrup made in 1 cup sugar to 1 cup water proportions. Pack hot in jars. Pour hot syrup over to cover and seal.

NOTE: If pickles are simmered too fast in either the water or syrup, they will shrivel. The secret is in just barely simmering to maintain the crispness.

SWEET PICKLES

Mrs. Jim Kelley

| | |
|------------------|-------------------------|
| 3 large onions | 4 c. white vinegar |
| 3 or 4 cucumbers | 1/2 c. pickling salt |
| 4 c. sugar | 1 1/2 tsp. mustard seed |

Combine the sugar, vinegar, pickling salt and mustard seed

SWEET PICKLES (Continued)

and stir until the sugar is dissolved. Pour over loosely packed cucumbers. Keep in refrigerator. Can be eaten within 24 hours.

SWEET PICKLES

Helen Bentley

| | |
|------------------------------|---------------------------------------|
| 1 gal. cucumbers | 2 tsp. powdered alum |
| 4 c. vinegar | 16 c. sugar |
| 4 Tbsp. pickling salt | 7 c. vinegar |
| 2 tsp. mixed pickling spices | 1 c. water (enough for 6 qt. pickles) |

Mix vinegar, pickling salt, pickling spice and alum with a little cold water and pour over the gallon of cucumbers and finish filling with cold water and seal for 5 weeks. Take out of brine and split pickles, then simmer pickles in 1/2 vinegar and 1/2 water for 1 hour. Put in jars hot and pour over them the syrup made from the sugar, vinegar and water and seal.

SWEET PICKLES

Hulda Higgins

| | |
|---------------------------------------|----------------------|
| Dill sized pickles (enough for 2 qt.) | 1 Tbsp. mixed spices |
| 2 c. vinegar | 1 tsp. alum |
| 2 Tbsp. pickling salt | 2 c. sugar |

Mix the vinegar, pickling salt, mixed spices and alum and pour over pickles. Finish filling jars with cold water and seal. Let stand at least 5 weeks. When you open the jars, rinse pickles well in cold water and cut into desired slices. Cover with 2 cups sugar. Will make its own juice. Stir quite often. Keep in refrigerator. They are crisp and good.

WATERMELON PICKLES

Mrs. Jess Paul

| | |
|--|----------------------------|
| 1 gal. watermelon rind (this is the white meat between the outer rind and color) | Red or green food coloring |
| 1/4 tsp. alum | Water |
| 2 Tbsp. salt | 5 c. sugar |
| 4 drops oil of cloves | 1/2 c. water |
| | 1 1/2 c. vinegar |
| | 2 drops oil of cinnamon |

Mix alum, salt and desired food coloring to watermelon rind. Cover entirely with water; boil until tender, about 15 minutes. Drain well. Make syrup by combining rest of ingredients. Pour syrup over rind mixture. Cook for 10 minutes. Set aside. Second day, drain syrup and bring to a boil. Pour

WATERMELON PICKLES (Continued)

over rinds. Third day, drain and heat syrup again just until boiling. Pour over rind in jars and seal.

WATERMELON PICKLES

Ida Crane

| | |
|--|-------------------------|
| 1 gal. watermelon rinds, peeled and cubed | 5 c. sugar |
| Water to cover | 1/2 c. water |
| 1 tsp. salt | 1 1/2 c. vinegar |
| 1 tsp. alum | 2 drops oil of cinnamon |
| | 4 drops oil of cloves |

Cover rinds with water. Add salt and alum and boil until tender, about 15 minutes; drain well. Make syrup of sugar, water, vinegar and seasonings and cook for 10 minutes. Pour over drained rinds and bring to a boil. Set off of stove. On second day, heat through again. Set off of stove. On the third day, heat through again. Place in jars and seal.

CANDIED DILL PICKLES

Hulda Higgins

| | |
|----------------------------|-------------------------------|
| 1 qt. dill pickles | 2/3 c. tarragon vinegar |
| 3 c. fine granulated sugar | 2 Tbsp. mixed pickling spices |

Combine sugar, vinegar and pickling spices in a saucepan. Bring to a boil and boil for 1 minute. Cool slightly. Drain pickles, discarding the juice in which they were packed. Cut pickles in 1/4-inch slices and repack in quart jar. Strain out pickling spices and pour warm syrup over pickles. Store in refrigerator for 1 week before using.

ZUCCHINI PICKLES

Florence Blakely
Cupertino, Calif.

| | |
|------------------------------|----------------------|
| 1 qt. sliced zucchini squash | 1 qt. sliced onions |
| 1 qt. sliced sweet pepper | Few cloves of garlic |

Put small amount of salt over above mixture, with ice cubes over all. Leave about 1 hour. Drain.

| | |
|--------------------|--------------------|
| 1/2 tsp. turmeric | 3 tsp. dry mustard |
| 2 tsp. celery seed | 3 c. white vinegar |
| 3 c. sugar | |

Boil the above and pour over ingredients, then boil about 12 minutes. Put in jars and seal.

CRISP-CRUNCHY WATERMELON PICKLES

Mrs. George Shuck

| | |
|-------------------------|--------------------------|
| 10 lb. watermelon rinds | 40 drops oil of cloves |
| 1 qt. white vinegar | 40 drops oil of cinnamon |
| 12 lb. sugar | |

Remove most of red part from rind. Cover with cold water and bring to a boil. Simmer for 10 minutes. Drain and wash in cold water. Drain well for about 2 hours. Pour vinegar, sugar and drops of spices over rinds. Let stand 24 hours, stirring as often as possible. Bring to a boil and boil 7 to 10 minutes more and can. Makes about 8 pints of clear, crisp pickles. Delicious!

TINA GENKIN'S WATERMELON PICKLES

Mrs. Walter Waples

| | |
|-----------------------|---------------------------------|
| 7 lb. watermelon rind | 1 c. vinegar |
| 3 tsp. alum | 3 c. sugar |
| Water | 1/2 tsp. cinnamon oil (or less) |

Prepare rinds and cover with alum and water; let stand overnight or at least 12 hours. Heat to boiling point. Pour off liquid and wipe dry. Put rinds into pan with syrup mixture of vinegar, sugar and cinnamon oil. Cook until clear and tender. These are clear, crisp-tender and so good!

CABBAGE RELISH

Cora O'Neal

| | |
|---|---------------------|
| 4 qt. fine grated cabbage | 2 c. white vinegar |
| 2 Tbsp. salt | 4 c. sugar |
| 2 c. ground celery | 1 c. water |
| 1 red pepper and 1 green pepper, ground fine | 1 tsp. celery seed |
| Carrots may be added for color | 1 tsp. mustard seed |

Mix the fine grated cabbage with 2 tablespoons salt and soak for 2 hours. Squeeze dry. Mix in the ground celery, red and green ground peppers and carrots (if desired). Make brine of the vinegar, sugar, water, celery seed and mustard seed. Boil 10 minutes; pour over vegetables. Put in small containers and freeze.

CORN RELISH

Mrs. Thomas R. Tipton

| | |
|---------------------------|---------------------|
| 16-20 ears fresh corn | 2 c. sugar |
| 4 c. chopped celery | 2 c. vinegar |
| 2 c. chopped pimiento | 2 tsp. celery seed |
| 2 c. chopped green pepper | 1/4 c. flour |
| 1 c. chopped onion | 2 Tbsp. dry mustard |
| | 1 tsp. turmeric |

Blanch corn and drain. Cut corn from cob, but don't scrape cob. Measure 8 cups cut corn. In an 8-10-quart kettle, combine celery, pimiento, green pepper and onion. Add sugar, vinegar, celery seed, 2 cups water and 2 tablespoons salt. Bring vegetable mixture to boiling. Boil uncovered for 5 minutes, stirring occasionally. Blend flour, dry mustard and turmeric with 1/2 cup cold water. Add with corn to boiling mixture. Return to boiling. Cook and stir 5 minutes. Pack loosely in hot jars, leaving 1/2-inch head space. Process in boiling water bath (pints) 15 minutes. Makes 7 pints.

GREEN PEPPER RELISH

Mrs. Jack Jordan

| | |
|------------------------|---------------|
| 13 large green peppers | 1 pt. vinegar |
| 12 large red peppers | 2 pt. water |
| 15 medium onions | 1 c. sugar |

Grind the peppers and onions in blender at "chop" setting. Pour boiling water over this and let stand 5 minutes; drain. Mix the vinegar, water and sugar; pour over drained mixture. Bring to a boil. Let stand 10 minutes; drain (don't save this juice). Then, add:

| | |
|---------------|----------------------|
| 1 pt. vinegar | 3 tsp. celery seed |
| 3 Tbsp. salt | 3 Tbsp. mustard seed |
| 3 c. sugar | |

Bring this mixture to a boil and boil 2 minutes. Put in jars and seal. Makes about 6 pints.

HOT DOG RELISH

Helen Bentley

| | |
|-----------------------------|---------------------|
| 5 c. ground large cucumbers | 1 1/2 qt. water |
| 3 c. ground onion | 1 qt. vinegar |
| 3 c. chopped celery | 3 c. sugar |
| 2 red peppers, ground | 2 tsp. mustard seed |
| 2 green peppers, ground | 2 Tbsp. celery seed |
| 3/4 c. pickling salt | |

HOT DOG RELISH (Continued)

Combine vegetables; add salt and water. Let stand overnight; drain. Heat vinegar, sugar and spices to boiling. Add vegetables and bring to boiling point. Cook slowly 10 minutes. Seal in hot sterilized jars. Makes 5 pints.

MOTHER'S ZUCCHINI RELISH

Joyce Bentley

| | |
|---------------------------|--------------------|
| 6 large unpeeled zucchini | 3 c. sugar |
| 4 large onions | 2 1/2 c. vinegar |
| 1 green pepper | 1 c. water |
| 1 red pepper | 2 tsp. turmeric |
| 1/2 c. pickling salt | 2 tsp. celery seed |

Work through food chopper, then unpeeled zucchini, onions, peppers (seeds and ribs removed). Cover with water, to which the pickling salt has been added. Let stand for 1 hour. Drain and rinse well under cold running water; drain well. In saucepan, boil together the sugar, vinegar, water and spices. Boil 3 minutes. Add vegetables and cook over low heat 15 minutes. Spoon into hot sterile jars and seal. Process for 10 minutes in boiling water bath.

SWEET PEPPER RELISH

Mrs. J. M. Williams
Council Bluffs, Iowa

| | |
|-------------------------------|--------------------|
| 6 sweet green peppers | 1 c. sugar |
| 6 red peppers (seeds removed) | 1 1/2 c. vinegar |
| 6 onions | 2 small Tbsp. salt |

Remove seeds from peppers; chop peppers and onions fine. Cover with boiling water. Let stand 5 minutes, then drain well. Add the sugar, vinegar and salt. Simmer 20 minutes and seal in sterile jars.

HOT DOG RELISH

Mary Fitzhugh

| | |
|---------------------------------|----------------------|
| 4 c. ground onions | 6 c. sugar |
| 4 c. ground cabbage | 1 Tbsp. celery seed |
| 4 c. ground green tomatoes | 2 Tbsp. mustard seed |
| 12 green sweet peppers, ground | 1 1/2 tsp. turmeric |
| 6 red sweet peppers, ground | 4 c. vinegar |
| 6-8 carrots, ground (for color) | 2 c. water |
| 1/2 c. salt | |

Combine ground onions, cabbage, tomatoes, peppers and carrots and sprinkle salt over and let stand overnight. Next

HOT DOG RELISH (Continued)

day, drain and rinse. Add sugar, spices, vinegar and water and bring this mixture to a boil and simmer for 3 minutes. Seal in hot jars. Makes about 8 pints. Very good with most meats.

CHILI SAUCE

Mrs. Charles A. Hindman
Sioux City, Iowa

| | |
|------------------|-----------------|
| 24 ripe tomatoes | 1 tsp. cloves |
| 3 green peppers | 1 tsp. ginger |
| 3 red peppers | 1 tsp. cinnamon |
| 4 onions | 1 tsp. allspice |
| 2 c. vinegar | 1 Tbsp. salt |
| 1 c. brown sugar | |

Chop vegetables. Add sugar, salt and vinegar and cook for about 2 hours or until well done. Add spices the last 1/2 hour. Seal hot.

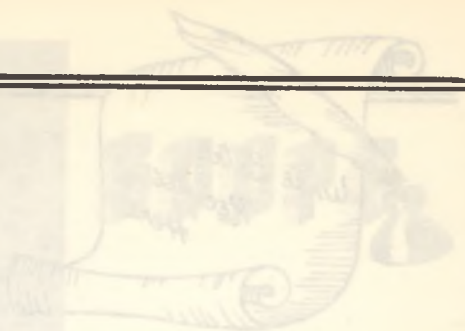
SHIRLEY SAUCE

Mrs. J. M. Williams
Council Bluffs, Iowa

| | |
|-----------------|-------------------------|
| 20 tomatoes | 2 c. white vinegar |
| 8 large onions | 2 Tbsp. salt |
| 5 green peppers | 2 c. sugar |
| 2 Tbsp. salt | 2 c. mild white vinegar |
| 2 c. sugar | |

Peel and chop tomatoes, onions and peppers. Add the 2 tablespoons salt, 2 cups sugar and 2 cups vinegar; stir well. Drain and save juice from each draining. Chop the mixture until it is fine; drain again. Store in the refrigerator overnight. Drain again. Boil saved juices to 1/2 volume. Add tomato, onion and pepper mixture. Cook slowly 1 hour. Stir to prevent burning. Remove from heat and add the last 3 ingredients in the recipe (salt, sugar and white vinegar). Bring to a boil again. Remove and let stand overnight in refrigerator. Reheat while doing jars. Pour in hot jars and seal.

Uses: For hamburgers, meat loaf, sloppy joes. Also, use 1/2 and 1/2 with catsup for shrimp and seafood sauce, or 1/2 and 1/2 with mayonnaise for Thousand Island dressing.

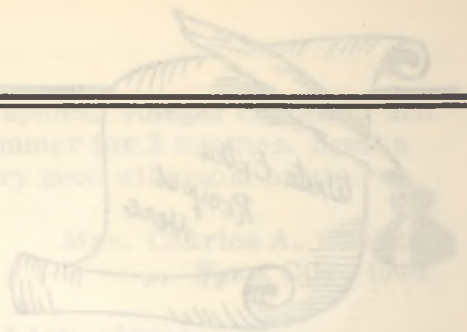
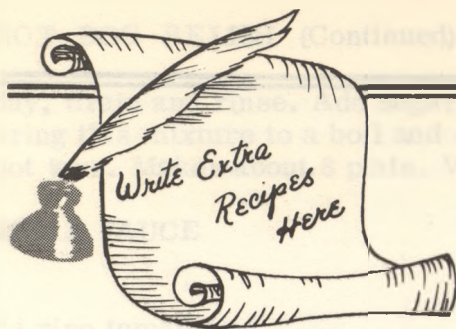


SALADS



VEGETABLES





24 ripe tomatoes
 2 green peppers
 2 red peppers
 1 onion
 2 c. vinegar
 2 c. brown sugar

1 tsp. cloves
 1 tsp. ginger
 1 tsp. cinnamon
 1 tsp. allspice
 1 1/2 tsp. salt

Chop vegetables. Add sugar, salt and vinegar and cook for about 2 hours or until well done. Add spices the last 1/2 hour. Seal jar.

SHRILLY SAUCE

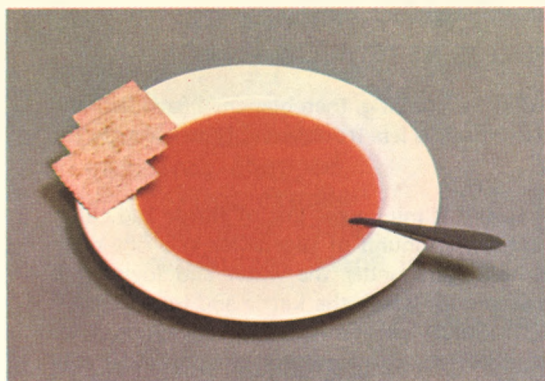
Mrs. J. M. Williams
 Council Bluffs, Iowa

20 tomatoes
 2 large onions
 2 green peppers
 1 1/2 tsp. salt
 1 c. sugar

2 c. white vinegar
 2 1/2 tsp. salt
 1 c. sugar
 2 c. mild white vinegar

Wash and chop tomatoes, onions and peppers. Add the 1 1/2 teaspoons salt, 2 cups sugar and 2 cups vinegar and well. Drain and save juice from each draining. Boil the mixture with 1 c. fine, drain again. Store in the refrigerator overnight, mix again. Boil saved juices to 1/2 volume. Add tomato, onion and pepper mixture. Cook slowly 1 hour. Stir to prevent burning. Remove from heat and add the rest of ingredients in the recipe (salt, sugar and white vinegar). Bring to a boil again. Remove and let stand overnight in refrigerator. Reheat while doing jars. Pour in hot jars and seal.

Uses: For hamburgers, meat loaf, sloppy joe. Also, use 1/2 and 1/2 with catsup for string and beefed sauce, or 1/2 and 1/2 with mayonnaise for Thousand Island dressing.



SOUPS

SALADS



VEGETABLES



TO QUICK-FREEZE VEGETABLES

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry, or with the brine. The dry pack is less trouble and is satisfactory for all vegetables except green peppers.

Blanching vegetables is important because it minimizes loss of flavor and color. To blanch in boiling water, put about one pound of vegetables in a fine-mesh wire basket with a wire cover to hold food under the water and lower into rapidly boiling water, enough to cover food. Cover the kettle and then **COUNT THE TIME RECOMMENDED FOR EACH vegetable**. After blanching, chill quickly and thoroughly, plunge the vegetables into ice water, or hold under cold running water. When completely chilled, remove and drain, and **PACK AT ONCE**.

| VEGETABLE | HOW PREPARED | BLANCHING |
|---|--|---|
| ASPARAGUS | Wash, cut, sort into groups according to thickness of stalk. Blanch, chill, pack. | 3 to 4 minutes in boiling water, depending on size. |
| BEANS, GREEN AND WAX | Wash, stem, slice, cut or leave whole. Blanch, chill, pack. | Cut: 2 minutes in boiling water. Whole: 2 1/2 minutes in boiling water. |
| BEANS, LIMA | Shell, wash, blanch, chill. Remove white beans, which may be used for cooking. Pack. | 1 to 2 minutes in boiling water, depending on size. |
| CARROTS | Remove tops, wash, scrape. Slice lengthwise or crosswise as preferred, or leave small carrots whole. | Whole: 4 1/2 minutes in boiling water. Sliced: 3 minutes in boiling water. |
| CAULIFLOWER | Break heads into flowerets about 1 inch across. Wash, blanch, chill, pack. | 3 to 4 minutes in boiling water. |
| CORN, ON COB | Husk, trim away silk and spots. Wash, blanch, chill, pack. | 7 minutes in boiling water for slender ears. 9 for medium, 11 for large. |
| CORN, KERNELS | Same as corn on cob. After chilling, cut off kernels and pack. | |
| GREENS Beet, Chard, Kale, Mustard, Spinach, Collards, etc. | Wash, discard bad leaves, tough stems. Blanch, chill, pack. | 2 minutes in boiling water. |
| PEAS | Shell, sort, blanch, chill, pack. | 1 to 2 minutes in boiling water, depending on size. |
| PEPPERS, GREEN | Wash, cut away seeds, slice. Blanch, pack in brine of 1 tsp. salt to 1 c. cold water. | 3 minutes in boiling water. |

SOUPS, SALADS, VEGETABLES

CHILI

Mrs. Norman Martindale

- | | |
|------------------------------------|----------------------------|
| 1 1/2 lb. ground beef | 1 (6 oz.) can tomato paste |
| 1 large onion, chopped | 1 Tbsp. chili powder |
| 2 cloves garlic, crushed | 2 tsp. sugar |
| 1 (1 lb.) can whole tomatoes | 1 tsp. salt |
| 1 (1 lb.) can kidney beans (drain) | 1/4 tsp. pepper |

CHILI

Marilyn Belfrage Rowe

- | | |
|-----------------------------|----------------------------|
| 1/4 c. onion, chopped | 1 (1 lb.) can kidney beans |
| 1/8 c. chopped green pepper | 1/2 tsp. salt |
| 1 lb. ground beef | 1 tsp. chili powder |
| 1 (8 oz.) can tomato sauce | |

Cook onion, pepper and ground beef until meat is lightly browned. Add tomato sauce. Cook on low heat 5 minutes. Add beans, salt and stir in chili powder.

CHILI CON CARNE

Mrs. Nellie Raber
Moorhead, Iowa

Soak 1/2 pound kidney beans overnight and cook until done, or use 1 (No. 2) can kidney beans and liquid.

- | | |
|-----------------------------|----------------------|
| 2 Tbsp. shortening | 1 pt. tomatoes |
| 1 lb. ground beef | 1 Tbsp. salt |
| 2 onions, cut fine | Pepper |
| 1/2 green pepper (optional) | 1 Tbsp. chili powder |

Melt shortening in skillet. Add beef and brown, stirring. Add onions and pepper. Stir in tomatoes, kidney beans, salt, pepper and chili powder. Cover and cook for 30 minutes or longer.

CREAM OF POTATO SOUP

Ethel M. Agerson

- | | |
|------------------------------------|--|
| 2 or 3 c. cubed potatoes | 2 cans undiluted condensed cream of chicken soup |
| 1 c. onions | 1 can evaporated milk |
| 6 bacon slices or 1/4 c. cubed ham | 1 tsp. salt |
| 1 c. process cheese | |

In large saucepan, cook bacon until crisp; set bacon aside. Pour off all but 3 tablespoons bacon fat from saucepan; add onions and brown a bit. Add potatoes, water. Cook until potatoes

CREAM OF POTATO SOUP (Continued)

are tender. Add cheese, allowing it to melt. Stir occasionally. Next, add all other ingredients and blend. Salt and pepper to taste. Heat, but do not boil. Serve garnished with bacon. Makes 4 to 6 servings.

QUICK CHILI SOUP

Betty Vaughn

| | |
|------------------------------|----------------------|
| 1 lb. ground beef | 1 Tbsp. chili powder |
| 4 c. tomato juice | 1 Tbsp. brown sugar |
| 2 (1 lb.) cans chili beans | 1 tsp. salt |
| 1 c. sliced or chopped onion | 1 tsp. oregano |
| 1 Tbsp. flour | Dash of cayenne |

Crumble fresh ground beef or thawed beef into bottom of pressure cooker. Combine all ingredients. Cook at 15 pounds pressure for 15 minutes. Let pressure go down normally. Serve or refrigerate and heat to serve later.

SPEEDY CHILI

Nancy Waples

| | |
|----------------------------|----------------------------|
| 1 lb. ground beef | 1 (1 lb.) can kidney beans |
| 1 (8 oz.) can tomato sauce | 1 tsp. salt |
| 1 c. tomato juice | 1/2 tsp. chili powder |
| 1/4 c. chopped onion | |

Cook onion and beef together in a pan until meat is lightly browned. Add tomato sauce and juice; cook on low heat 5 minutes. Add kidney beans, salt. Heat. Stir in 1/2 teaspoon chili powder. Add more if you like.

TOMATO SOUP

Bunny Johnson

| | |
|---------------------------------|---------------|
| 3 Tbsp. butter | 3 c. milk |
| 4 Tbsp. flour | Pinch of soda |
| 2 c. strained tomatoes or juice | 1 tsp. salt |
| | 1 slice onion |

Melt butter in large saucepan, then add flour and stir until smooth. Add tomatoes or tomato juice. Add a pinch of soda, salt, onion slice. Cook 5 minutes, stirring constantly, then add milk.

OYSTER STEW

Betty Vaughn

| | |
|-----------------|--------------------------------------|
| 2 Tbsp. flour | 1 pt. fresh oysters or 1 can oysters |
| 1 1/2 tsp. salt | |
| Dash of pepper | 2 qt. milk, scalded |
| 2 Tbsp. water | 1/3 c. butter or oleo |

Combine flour, salt, pepper and water. Blend to smooth paste. Stir into oysters and their liquid. Simmer oysters over heat (until the edges curl on fresh oysters), then pour into scalded milk and melted butter. Simmer 5 minutes, then cover and remove from heat. Let stand 15 minutes or more to blend flavors. At serving time, reheat stew briefly over medium heat. Serve in hot bowls with an extra pat of butter, if desired.

TURKEY BONE SOUP

Betty Vaughn

| | |
|-----------------------------|----------------------|
| Bones from 1 roasted turkey | 1 tsp. chopped onion |
| 2 qt. cold water | 1/4 bay leaf |
| 1 sliced carrot | 1/2 tsp. salt |
| 1 stalk chopped celery | Pepper |
| | 2 c. noodles |

Place all in large kettle. Bring to a boil, then simmer for 2 hours. Strain. Cook noodles in broth and serve.

CANNED TOMATO SOUP

Geo. King

| | |
|-----------------|---------------|
| 1 peck tomatoes | 1 c. sugar |
| 6 onions | 1/4 c. salt |
| 2 green peppers | 1/2 c. butter |
| 1 bunch celery | 1 c. flour |

Cook ripe tomatoes, onions, peppers and celery. Strain through colander and return juice to stove. Combine sugar and salt. Rub 1/2 cup butter with 1 cup flour and mix with sugar and salt. Add mixture to tomatoes. Cook until soup is creamy. Seal in jars and process for 15 minutes. When ready for use, dilute with equal amount of milk.

TOMATO SOUP

Mrs. Bob (Bunny) Johnson

| | |
|---------------------------------|---------------------------|
| 4 Tbsp. butter | Pinch of soda |
| 4 Tbsp. flour | 1 tsp. salt |
| 2 c. strained tomatoes or juice | 1 or more slices of onion |
| 3 c. milk | |

Melt butter in large saucepan. Add flour and stir to smooth

TOMATO SOUP (Continued)

paste. Add tomatoes or juice gradually, stirring constantly. Add pinch of soda, salt and onion; cook 5 minutes, then add milk and heat.

SPLIT PEA SOUP

Mrs. Wayne (Bess) Stauffer

| | |
|------------------|-----------------------------|
| 1 lb. split peas | 1 onion |
| 2 qt. water | 3 c. milk |
| | Pinch of cloves, if desired |

Wash split peas thoroughly, then combine with water in large saucepan. Cook over low heat until peas are soft and thickened. Add milk and stir over low heat. If cloves are used, cook with the peas.

* * *

What to do if any soup is too salty: Add a few slices of raw potato to soup; let soup boil until potatoes are done. They will absorb excess salt.

To remove excess fat from soup: Method 1: Chill the soup and remove the fat which has hardened. Method 2: Float a piece of paper towel on surface of the soup until it has absorbed the excess fat. Remove towel.

* * *

APRICOT SALAD

Mrs. Gunnar Olson

| | |
|---------------------|----------------------------------|
| 2 pkg. orange jello | 1 c. pineapple and apricot juice |
| 3 c. boiling water | |

Combine and cool.

| | |
|---------------------------------|--|
| 1 c. crushed pineapple, drained | 2 1/2 c. apricots, cut in small pieces |
| 1 c. miniature marshmallows | |

Add to above and place in refrigerator to set.

Topping:

| | |
|---|---------------|
| 1 c. fruit juices (apricot and pineapple) | 2 Tbsp. flour |
| 1 egg | 1/4 c. sugar |

Cook and cool. Add 1 cup whipping cream or 1 package Dream Whip to cooked mixture and spread over set jello. Sprinkle grated cheese over top.

BLUEBERRY SALAD

Mrs. Everett Major
Sioux City, Iowa

2 pkg. raspberry jello
3 c. hot water
1 envelope plain gelatin
1 c. sugar
1 tsp. vanilla

1 (8 oz.) pkg. cream cheese
1/2 c. cold water
1 c. coffee cream
1/2 c. nuts
1 (No. 303) can (2 c.) blue-berries with juice

First Layer:

1 pkg. jello, dissolved in 2 c. hot water

Pour into an 8 x 12-inch pan and chill.

Second Layer:

Soften plain gelatin in 1/2 cup cold water. Heat cream with 1 cup sugar. Stir in softened gelatin. Add vanilla. Stir in cream cheese and nuts.

Third Layer:

Dissolve 1 package jello in 1 cup hot water. Stir until dissolved. Add blueberries.

CABBAGE SLAW DRESSING

Mrs. C. R. Hord

Mix thoroughly:

1 c. sugar

1 tsp. dry mustard

1/2 c. vinegar

Whip gradually, 1 cup salad oil. When thick and creamy, fold in 1 teaspoon celery seed and 1 small onion, chopped finely. Can be kept indefinitely.

CAESAR SALAD

Mrs. Ken Kirkpatrick
Lakewood, Colo.

Romaine lettuce (1 bunch or more) 2 or 3 tomatoes, cut up
4 hard boiled eggs, cut in chunks 2 c. croutons (soak in 1/2
1 can anchovies c. oil and 3 cloves garlic)

Dressing:

6 Tbsp. olive oil or salad oil

1 Tbsp. lemon juice

2 Tbsp. tarragon vinegar

1 tsp. salt

CAESAR SALAD (Continued)

1 tsp. sugar 1/2 c. grated Parmesan cheese
1/8 tsp. freshly ground pepper 2 eggs (raw)

Put salad ingredients together and refrigerate to keep crisp. Make dressing ahead by combining all ingredients in a jar, shaking well to mix. Put the 2 raw eggs in at the last minute just before tossing the salad.

CARROT AND LEMON SALAD Mrs. Marie Rosenkjar

2 small lemons (remove seeds)

Grind lemon rinds and lemons. Add 3/4 cup sugar. Grind 4 large carrots and just before serving, add to lemons. Serve on lettuce leaf.

CARROT SALAD Janette Irwin

Cook 2 pounds carrots. Marinate in the following, which has been whipped to blend:

1 can tomato soup 1 tsp. salt
1 c. sugar 1/2 tsp. pepper
1 c. vegetable oil 1 tsp. dry mustard
3/4 c. vinegar

Add 1 large onion, sliced in rings, and 1 green pepper. Marinate overnight.

CHERRY DREAM SALAD Mrs. George Shuck

1 can (16 oz.) dark or light 2 Tbsp. sugar
sweet pitted cherries Dash of salt
1 can (15 1/2 oz.) pineapple 1/2 c. dairy sour cream
chunks 1/2 c. pecan halves, broken
1/4 c. fruit juice 1 c. miniature marshmallows
1 egg, beaten
2 Tbsp. lemon juice

Drain cherries and pineapple. Reserve 1/4 cup combined syrups. Combine egg, fruit syrups, lemon juice, sugar and salt. Cook over medium heat, stirring until thick. Remove from heat and fold in sour cream. Cool. Combine with cherries, pineapple, pecans and marshmallows. Chill 1 hour or more. You may substitute Mandarin oranges or sliced bananas for the pineapple.

CONFETTI SALAD

Ellen Gibson

2 pkg. lime jello

2 c. boiling water

Chill until set.

1 c. crushed pineapple
 1 (8 oz.) pkg. cream cheese
 1 c. diced celery
 1/2 c. chopped maraschino
 cherries

1 Tbsp. salad dressing
 Pinch of salt
 1/2 c. chopped nuts
 1 pkg. Dream Whip (1 c.
 whipped cream)

Whip pineapple with cream cheese; add to jello. Add celery, cherries, salad dressing, salt and nuts. Fold in whipped cream.

COTTAGE CHEESE SALAD

Mrs. Glen Funkhouser

1 lb. cottage cheese
 1 pkg. raspberry jello
 1 can pineapple chunks, drained

1 can grapes or white cher-
 ries, drained
 1 pt. whipped topping

Stir dry jello into cottage cheese. Add fruit (well drained). Fold in topping.

SIX-CUP SALAD

Inez Gibson

1 c. crushed pineapple, drained
 1 c. fruit cocktail, drained
 1 c. coconut

1 c. miniature marshmallows
 1 c. cottage cheese (small
 curd)
 1 c. dairy sour cream

Mix well. Let set overnight. 8 servings.

DRY GELATIN SALAD

Mrs. Fred Huisman

1 (8 oz.) carton small curd
 cottage cheese
 1 (8 oz.) carton whipped topping
 1 (13 oz.) can crushed pineapple

1 (3 oz.) box red or orange
 gelatin (dry)
 1 1/2 c. miniature marsh-
 mallows
 1/2 c. chopped walnut meats

Combine cheese, topping, drained pineapple and marshmallows. Add dry gelatin. Lift and fold in lightly. Pour into an 8 x 11-inch pan and scatter chopped nuts evenly. Refrigerate 12 hours before serving. Cut into squares and serve on lettuce or scoop in mounds onto lettuce.

EASY DELICIOUS SALADMrs. Carl Joahonson
Sioux City, Iowa

- | | |
|---|------------------------------|
| 1 pkg. lemon jello | 1 small can crushed or diced |
| 1 pkg. Cool Whip (small) | pineapple, drained |
| 1 (12 oz.) carton (1 1/2 c.) small curd cottage cheese | |

Stir all together and let stand several hours or overnight.

FARM BUREAU SALAD

Mrs. Marc Baty

- | | |
|---------------------|------------------------|
| 1 pkg. orange jello | 1 pkg. vanilla pudding |
|---------------------|------------------------|

Add 2 cups water and put on to boil for 6 minutes. Let cool. Drain 1 (No. 303) can crushed pineapple (juice may be used in place of water). Whip 1 package Dream Whip. Fold in pineapple and add to cooled mixture. Let set until firm.

FRENCH DRESSING

Mrs. Everett Major

- | | |
|----------------|------------------------------|
| 1 c. sugar | 1/2 Tbsp. salt |
| 1/3 c. catsup | 1 Tbsp. celery seed |
| 1/4 c. vinegar | 1 Tbsp. Worcestershire sauce |
| 1 c. oil | Pepper |
| 1 small onion | |

Put in blender and blend well.

FRENCH DRESSING

Dorothy Schlitter

- | | |
|-----------------------------|--------------------|
| 1 medium onion | 1 tsp. dry mustard |
| 1 c. sugar | 1 tsp. salt |
| 2 tsp. Worcestershire sauce | 1/2 tsp. pepper |
| 1/2 c. vinegar | 1/2 c. catsup |
| 1 c. salad oil | |

If using blender, put all ingredients in and mix until blended. Or, grate onion in a bowl. Add rest of ingredients and beat with mixer. Store in refrigerator.

FROZEN CRANBERRY SALAD
(Makes 4 quarts.)

Mrs. Ralph Helsing

- | | |
|-----------------------|-------------------------------|
| 1 qt. raw cranberries | 6 large apples, peeled, cored |
|-----------------------|-------------------------------|

Grind in food chopper.

- | | |
|--|--------------------------------|
| 1 1/4 c. sugar | 1 small can crushed pineapple, |
| 1 lb. large marshmallows, cut up (not miniatures) | juice and all (No. 2 can) |

Onawa, Iowa

FROZEN CRANBERRY SALAD (Continued)

(Do not use miniature marshmallows). Mix together and let ripen overnight. Mix in 1 large and 1 small carton Cool Whip (or 2 cups heavy cream, whipped), 1/2 to 1 cup nutmeats. Freeze in milk cartons. To serve, peel off carton and slice in desired size pieces.

FRUIT GELATIN SALAD Catherine Nixon

1 pkg. lemon jello 1/2 c. boiling water

Cool and add 1 1/2 cups ginger ale. When thickened, add:

| | |
|---------------------|----------------------------|
| 1/4 c. chopped nuts | 1/4 c. bananas |
| 1/4 c. pineapple | 1/4 c. cherries |
| 1/4 c. apple | 1/4 c. green grapes |
| 1/4 c. oranges | 1/3 c. maraschino cherries |

FROZEN PINEAPPLE SALAD Mrs. Charles (Phyllis) Persinger

(Makes about 18.)

| | |
|--------------------------|-------------------------------------|
| 1/2 pt. whipping cream | 1 can crushed pineapple, drained |
| 1/2 pt. dairy sour cream | 1/4 c. chopped nuts |
| 1 Tbsp. lemon juice | 2 medium bananas |
| 3/4 c. sugar | 1/3 c. maraschino cherries |
| 1/8 tsp. salt | |

Whip cream and mix in other ingredients. Spoon into muffin tins, lined with baking cups. Freeze. May put into plastic bags. Will keep about 2 weeks. These are nice to make ahead for large get togethers.

GARDEN SLAW Mrs. W. H. Torrey

| | |
|-----------------------|--------------------|
| 8 c. shredded cabbage | 2 tsp. celery seed |
| 1 green pepper | 1 envelope gelatin |
| 1 onion | 2/3 c. sugar |
| 2 carrots | 2/3 c. vinegar |
| 1 1/2 tsp. salt | 2/3 c. oil |
| 1/4 tsp. pepper | |

Mix vegetables together and pour on 1/2 cup cold water and chill. Mix sugar and vinegar, celery seed, salt and pepper and bring to a boil. Stir in softened gelatin. Cool. Add oil and vegetables and put in refrigerator. This will keep a week.

GELATIN SALAD

Catherine Nixon

| | |
|---------------------|------------------------------|
| 1 box Knox gelatine | 1 large can sliced pineapple |
| 1 qt. boiling water | 1 bottle pickled onions |
| Juice of 1/2 lemon | 1 bottle green capers |
| 1/2 c. sugar | 1 can pimientos |

Soak gelatine in the strained pineapple juice 5 minutes, then add boiling water, sugar and lemon juice. When partly congealed, add cut up pineapple, pimientos, onions, cut in half (unless they are very small) and capers. This is a large recipe! (Crushed pineapple can be used).

GELATIN VEGETABLE MOLD

Ida Crane

Soften 1 envelope Knox gelatine in 1/2 cup water, then add 1 cup hot water, 2 packages lemon jello and stir until dissolved. Then, add:

| | |
|--------------------|--|
| 1/2 c. lemon juice | 1 1/2 c. pickle vinegar (any kind) |
| 2 c. cold water | Salt and sugar to taste (depends on how sweet pickle juice is) |

Chill above mixture, then add:

| | |
|-------------------------|------------------------------|
| 1 c. chopped celery | 2 Tbsp. chopped green pepper |
| 1/2 c. shredded cabbage | 2 Tbsp. chopped pimiento |

Pour into favorite mold and chill until set. Any other vegetable considered suitable may be added.

GOZPACO (Mexican Salad) (Delicious!)

Mrs. Don House
Longmont, Colo.

| | |
|----------------------|------------------------------|
| 1 c. chopped tomato | 2 tsp. parsley |
| 1/2 c. green peppers | 1 tsp. salt |
| 1/2 c. celery | 1/2 tsp. garlic salt |
| 1/2 c. cucumbers | 1 Tbsp. Worcestershire sauce |
| 1/4 c. onion | 2 c. tomato juice |
| 3 Tbsp. wine vinegar | 2 Tbsp. olive oil |

Chill 3 or 4 hours. You may double or triple recipe.

HOT GERMAN POTATO SALAD

Mary Fitzhugh

8 medium size hot boiled potatoes, diced 4 hard boiled eggs, diced

Fry 8 slices bacon, diced, until brown and remove from skillet. To bacon grease, add 4 or 5 stalks celery, diced, and 2 medium onions, diced, and fry until soft, then add salt, pepper, celery seed and a bit of sugar to your taste. Bring to a boil and pour over hot potatoes, eggs and diced bacon. This salad may be kept hot by placing in pan on the stove. This is an old German family recipe given me by a friend in Nebraska City, Nebraska.

JELLO SALAD WITH TOPPING

Jean Stukenholtz

2 pkg. lemon jello 3 bananas
8 quartered marshmallows 1 (No. 2) can crushed pineapple, drained

Put in a 13 x 9 x 2-inch dish and chill.

Topping:

1/2 c. sugar 1 beaten egg
1 Tbsp. flour (slightly rounded) 1 c. pineapple juice
1 Tbsp. butter

Cook like custard until thick. Chill until extra firm. Add 1 cup whipped cream. Spread topping on set jello mixture.

JELLO SALAD

Mrs. Mary (Collison) Barwick
Sioux City, Iowa

2 pkg. lemon jello 2 eggs
3 bananas 1/2 c. sugar
1 (2 oz.) can crushed pineapple 1 Tbsp. flour
1 c. miniature marshmallows, 1 Tbsp. butter
cut up Pinch of salt
1 c. pineapple juice 1 c. cream

Mix jello according to package directions. Add sliced bananas and drained pineapple. Add cut up marshmallows. Put in a 9 x 13-inch pan and put in refrigerator until set. Mix pineapple juice, eggs, sugar, flour and salt. Cook in double boiler until thick. Add butter and let cool. Whip cream and spread on top of jello.

LIME JELLO SALAD

Elizabeth Rice

- | | |
|-------------------------|-------------------|
| 1 box lime jello | 1/2 tsp. cinnamon |
| 1 c. applesauce (mushy) | |

Dissolve jello as directed on box. When jello begins to jell, add applesauce with cinnamon. Can be served with salad dressing or commercial topping.

EIGHT LAYER SALAD

Judy Miller

- | | |
|----------------------------|---------------------------------|
| 1/2 to 1 head lettuce | 1 pkg. cooked frozen green peas |
| 1 c. chopped celery | |
| 1 c. chopped onion | 1 pt. Miracle Whip |
| 1 c. green pepper, chopped | 2 Tbsp. sugar |
| | 6 oz. grated cheese |

Shred lettuce into a large bowl. Add the next 3 ingredients in layers as listed, then add the cooked frozen peas, drained, but peas may be added while hot. Spread Miracle Whip over top, then sprinkle the sugar, then sprinkle cheese over top. If desired, cover with crisp crumbled bacon or ham strips or chicken pieces. Cover with plastic wrap and refrigerate 8 hours.

LEMON SALAD

Mrs. Everett Pencook

- | | |
|------------------------|---------------------------------|
| 1 c. lemon pie filling | 2 c. whipped cream or Cool Whip |
|------------------------|---------------------------------|

Add fruit of your choice. Is better if made the night before. Great with ham or fish.

MEXICAN CHEESE SALAD

Mrs. Ralph Helsing

- | | |
|-----------------------------|---|
| 1 c. grated Cheddar cheese | 1 can drained Mexican-style beans |
| 1 head lettuce, shredded | |
| 1/2 c. chopped onion | 1 c. taco flavored chips or Fritos, crushed |
| 1 c. country-style dressing | |

Add the chips and dressing just before serving.

ORANGE SALAD

Becky Tipton

- | | |
|-------------------------------|--------------------------------|
| 1 pkg. orange tapioca pudding | 1 can Mandarin oranges |
| 1 pkg. orange jello | 1 envelope prepared Dream Whip |
| 1 pkg. vanilla pudding | |

Cook first 3 ingredients with 3 cups water until thick and clear. When cool, fold in Dream Whip and oranges.

ORANGE JELLO SALAD

Mildred Fredericksen

- | | |
|--------------------------------|---------------------------|
| 1 pkg. orange tapioca pudding | 2 cans Mandarin oranges |
| 1 pkg. vanilla tapioca pudding | 4 sliced bananas |
| 1 pkg. peach jello (Royal) | 1/2 tsp. orange flavoring |
| 1 can pineapple tidbits | |

1. Dissolve the peach jello in 1 cup boiling water and chill until a syrup. 2. Drain the pineapple and oranges, saving the juice. Combine the fruit juices and add enough water to make 3 cups. 3. Cook the two packages of pudding and the 3 cups of liquid until it is clear, then cool. 4. Combine pudding, jello, the fruit and chill until serving time. You will love this!

ORANGE-APRICOT JELLO SALAD

Mrs. Jack A. Coleman (nee: Katherine M. Johnson)
Ossian, Ind.

- | | |
|---|---|
| 1 box orange jello | 1 box pineapple jello |
| 2 c. hot water | 1 3/4 c. fruit juice |
| 2 c. marshmallows | 1 (No. 2 1/2) can apricots, drained, cut |
| 1 (No. 2) can crushed pineapple, drained | |

Dissolve jello in hot water. Add fruit juice; let cool, then fold in marshmallows, apricots and pineapple. Let set. Add topping before serving.

Topping:

Mix together:

- | | |
|---------------|------------------|
| 1/2 c. sugar | 1 beaten egg |
| 3 Tbsp. flour | 1 c. fruit juice |
| | 2 Tbsp. butter |

Cook until thickened. Cool. Fold in 1 package prepared Dream Whip. Top with grated Cheddar cheese.

PINK DELIGHT SALAD

Mrs. John Kirkpatrick

Bring to a boil: No. 2 can crushed pineapple, undrained. Remove from heat and stir in 1 small box red gelatin powder. Let set to room temperature; fold in:

- | | |
|----------------------|--|
| 1 lb. cottage cheese | 1 pt. whipping cream, whipped (Cool Whip is fine) |
|----------------------|--|

Black walnuts may be added, if desired. Chill until ready to serve. This recipe will fill a 2-quart casserole dish.

| | |
|----------------|---|
| 1 head cabbage | 1 small carrot |
| 1 small onion | 1/4 c. sugar (sprinkle over cabbage) |

Cut cabbage, onion and carrot up fine. Combine and heat to boiling:

| | |
|------------------|----------------------|
| 1/2 c. vinegar | 1/2 tsp. salt |
| 1/3 c. salad oil | 1/4 tsp. dry mustard |
| 1 tsp. sugar | 1/2 tsp. celery seed |

Cool slightly. Pour liquid over cabbage. Refrigerate, covered, one day. This will keep for days in refrigerator.

RASPBERRY SALAD

Helen Bentley

| | |
|------------------------|---|
| 2 pkg. raspberry jello | 2 tsp. lemon juice |
| 2 c. hot water | 2 (10 oz.) pkg. frozen rasp- berries |
| 1 c. canned applesauce | |

Dissolve jello. Add frozen raspberries and stir until defrosted. Add applesauce and lemon juice. Let set overnight.

Topping:

| | |
|-------------------------|------------------------------|
| 1/2 c. dairy sour cream | 8 large marshmallows, cut up |
|-------------------------|------------------------------|

Put in refrigerator overnight. Next day, beat until fluffy and serve on salad. Don't overbeat.

RASPBERRY SALAD (Dessert)

Bonnie Stevenson
Sioux City, Iowa

| | |
|--|--------------------------------------|
| 1 or 2 (10 oz.) pkg. frozen red raspberries | 1 can pink lemonade concen- trate |
| 2 pkg. wild raspberry jello | 1 pt. vanilla ice cream |
| | 2 c. boiling water |

Dissolve jello in boiling water. Add ice cream by table-
spoonfuls; stir until melted. Add thawed out pink lemonade
concentrate and raspberry juice. Put in refrigerator until
partially firm. Add raspberries and put back in refrigerator.
Can be served as is or a Dream Whip or cream cheese topping
may be added.

SALAD

Mrs. Everett Sorenson

- | | |
|--------------------------------|------------------------------|
| 1 pkg. lemon gelatin | 1 c. cream, whipped |
| 2 c. hot water | 1/4 c. sliced stuffed olives |
| 2 Tbsp. lemon juice | 1 c. grated American or |
| 1 c. drained crushed pineapple | pimiento cheese |
| | 1/4 c. chopped pecans |

Dissolve gelatin in hot water. Let cool until slightly thickened. Fold in all other ingredients and chill until firm.

SALAD DELIGHT

Norma Courtney

- | | |
|---|--|
| 1 (12 oz.) carton small curd cottage cheese | 1 (No. 2) can crushed pineapple, drained |
| 1 can Mandarin oranges, drained | 1 pkg. jello (your favorite flavor) |
| 2 c. Cool Whip | |

Combine all ingredients except jello and mix well, then add dry jello to mixture and stir.

SALAD-DESSERT

Clara Kelley

- 2 pkg. red jello, mixed with 2 c. hot water

When consistency of molasses, mix with 1 can blueberry pie filling and pour into large pan (9 x 13-inch). When well congealed, add 1 package lemon jello, to which you have added 1 cup hot water; chill until partially thickened. To this, add 1 small package softened cream cheese, 1 small can drained crushed pineapple, 30 to 40 small marshmallows and 1 envelope prepared Dream Whip or small container of Cool Whip. Pour over blueberry base and chill until set. Serves 15 or 16.

SALMON SALAD

Phyllis Head

- | | |
|-----------------------|--------------------------|
| 1 can salmon | 1/2 c. diced celery |
| 1 c. shredded carrots | 2 Tbsp. minced onion |
| | 1 c. shoestring potatoes |

Dressing:

- | | |
|-----------------|-------------------------|
| 1 Tbsp. vinegar | 1 tsp. prepared mustard |
| 1 Tbsp. milk | 1 tsp. sugar |

SALAD WITH A MULTITUDE OF SINSMrs. C. R. Hord
Whiting, Iowa

- | | |
|--------------------------------------|-----------------------------|
| 1 pkg. lime gelatin | 1 (No. 2) can crushed pine- |
| 2 c. boiling water | apple, drained |
| 2 c. miniature marshmallows | 1/2 c. chopped nuts |
| 1 c. sharp Cheddar cheese, grated | 2 Tbsp. lemon juice |
| 1 1/2 c. celery, chopped | 1/2 pt. whipped cream |
| | 1/3 c. mayonnaise |

Stir gelatin and marshmallows in hot water until melted. Chill until mixture begins to thicken. Add cheese, celery, pineapple, nuts and lemon juice. Add combined whipped cream and mayonnaise. Pour into an 8 x 12 x 2-inch glass dish. Refrigerate for 12 hours before serving (or overnight).

SAUERKRAUT SALAD

Mrs. Walter Waples

- | | |
|---|--------------------------------|
| 1 (No. 2 1/2) can sauerkraut, wash and drain | 1/2 c. chopped onion |
| 1 c. chopped celery | 1/2 c. chopped green pepper |
| | 1/2 c. chopped pimiento (opt.) |

Dressing:

Heat 1 cup sugar and 1/2 cup vinegar to boiling. Cool and pour over mixture and add 2/3 teaspoon caraway seed.

SEAFOAM SALAD

Mrs. Ron Ruch

- | | |
|-----------------------------|------------------------|
| 1 large can Bartlett pears | 1 pkg. Dream Whip |
| 1 pkg. (8 oz.) cream cheese | 1/2 tsp. vanilla |
| 1 pkg. lime jello | 1/2 c. nuts (optional) |

Heat 1/2 cup pear juice. Pour over jello and stir. Set in refrigerator until it jells. When jelled, beat until foamy. Mash pears with fork. Mash and mix cheese with pears. Add whipped jello and whipped Dream Whip to cheese and pears. Add vanilla and nuts. Refrigerate 6-8 hours.

SOY FRUIT SALAD

Pam Vaughn

- | | |
|----------------------|---------------------------|
| 1/2 c. raisins | 1/2 c. chopped celery |
| 1 c. chopped apples | Just enough mayonnaise to |
| 1 c. green soy beans | moisten |

Wash fresh green soy beans. Mix uncooked beans with apples and celery and just enough mayonnaise to moisten.

SUNNY CUSTARD SALAD

Mrs. Audrey Martindale

1 pkg. lemon jello
1 pkg. orange jello
2 c. boiling water
1 1/2 c. cold water

1 (No. 2) can crushed pine-
apple
10 cut marshmallows (or 40
miniature)
2 bananas, diced

Topping:

1 egg, beaten
2 Tbsp. flour
2 Tbsp. butter
1/2 c. sugar

1 c. pineapple juice
1 c. cream, whipped
1/2 c. sharp cheese, shredded

Make the gelatin and let set until the consistency of egg whites. Add fruits and marshmallows and pour into a 9 x 15-inch pan. Make the topping by cooking the egg, butter, flour, sugar and pineapple juice until thickened. Cool. Add whipped cream and spread on top of the gelatin. Sprinkle grated cheese on top.

THREE BEAN SALAD

Bunny Johnson

1 can yellow beans
1 can green beans
1 can red beans

1 onion, ringed
1 large green pepper, ringed
1 small can baby lima beans
(if desired)

Bring to a boil, then cool:

3/4 c. sugar
1/3 c. salad oil

2/3 c. vinegar
1 tsp. salt
1/2 tsp. pepper

Drain each can of beans well, then marinate in the above oil and vinegar dressing, which has been completely cooled. One teaspoon of paprika may be added, if desired.

TUNA SALAD

Mrs. Ralph Helsing

1 can tuna, drained, flaked
1 c. celery, cut fine
4 hard boiled eggs, diced
1 c. grapes, seeded
2 tsp. onion

Pimientos
A little salt
1 c. mayonnaise
1 can Chinese noodles

Toss with mayonnaise and Chinese noodles at the last minute before serving.

TUNA FISH SALAD

Elizabeth Rice

- | | |
|---|-----------------------------|
| 4 c. cooked macaroni (about 7 oz. pkg.) | 1 small jar pimientos |
| 2 c. diced celery | 1 can tuna fish |
| Salad dressing | 1 small onion, chopped fine |
| | Salt and pepper to taste |

Cook macaroni first and drain, then add other ingredients.

TUNA SOUFFLE SALAD

Mrs. Ed Wiedenfeld

- | | |
|----------------------|-----------------------|
| 1 pkg. lemon gelatin | 1 c. tuna |
| 1 c. hot water | 1 Tbsp. chopped onion |
| 1/2 c. cold water | 4 diced sweet pickles |
| 2 Tbsp. vinegar | 1/2 c. diced cheese |
| 1/2 c. mayonnaise | 1/2 c. nuts |
| Salt and pepper | |

Dissolve lemon gelatin in hot water. Add cold water and vinegar; blend in the mayonnaise, salt and pepper. Place in refrigerator until slightly firm. Remove and whip with mixer or rotary beater until fluffy. Fold the tuna, onion, pickles, cheese and nuts into the gelatin. Place in mold and chill. Unmold and garnish with greens and mayonnaise.

"U. S." GREEN SALAD

Lou Nell Olson

- | | |
|---|-------------------------|
| 1 (No. 2) can crushed pineapple | 1/2 pt. whipping cream, |
| 1 small pkg. lime jello | whipped |
| 1 (1 lb.) box small curd cottage cheese | 1 c. broken pecans |

Put pineapple and jello in a 1 1/2-quart saucepan and bring to a boil; boil for 3 minutes. Set aside and let cool completely. Add whipped cream, cottage cheese and pecans. Mix well and pour into serving bowl. Let chill and serve.

WALDORF SALADMrs. Lyle Grover
Spencer, Iowa

- | | |
|------------------------------|-------------------------------------|
| 2 c. diced unpared apples | 1/2 c. mayonnaise or salad dressing |
| 1 c. diced celery | |
| 1/3 c. coarsely chopped nuts | Crisp greens |

Combine apples, celery, nuts and mayonnaise; toss. Serve on crisp greens. 4 to 6 servings.

WILD RASPBERRY SALAD

Joyce Bentley

- | | |
|--------------------------------|-----------------------------|
| 2 boxes wild raspberry jello | 1 c. whipped cream |
| 2 c. hot water | 2 Tbsp. sugar |
| 2 boxes frozen red raspberries | 1 (3 oz.) pkg. cream cheese |
| (small size) | 1 c. miniature marshmallows |

Dissolve jello in hot water. Stir in raspberries. Pour into a 9 x 5-inch glass baking dish and chill. Beat cream until thick, then beat in the sugar and the softened cream cheese. Frost salad. Chill and serve.

YUM YUM SALAD

Cora O'Neal

- | | |
|-------------------------------|--------------------------|
| 1 pkg. lime jello | 1/2 c. nuts |
| 1 (No. 2) can chunk pineapple | 8 marshmallows, cut fine |
| 1 1/2 c. cottage cheese | 1 c. cream, whipped |

Boil pineapple juice with jello for 1 minute. Cool and whip mixture. Place in refrigerator and chill until syrupy. Add whipped cream. Fold in other ingredients and chill.

DESSERT SALAD

Mrs. Don (Gwen) Waples

- | | |
|------------------------------|-------------------------------|
| 20 oz. can crushed pineapple | 1 small carton cottage cheese |
| 1 pkg. wild raspberry jello | 1 large carton Cool Whip |

Heat crushed pineapple, juice and all, to boiling. Add jello and stir until dissolved. Set aside to cool. When cool, add cottage cheese and Cool Whip and refrigerate for 24 hours.

ASPARAGUS AU GRATIN

Mrs. Herbert E. Taylor
Escalon, Calif.

- | | |
|--|---|
| 1 lb. cooked asparagus (or 1 box frozen, or 1 (No. 2) can) | Liquid from asparagus and enough water to make 1 1/2 c. |
| 2 Tbsp. butter or margarine | 1 c. Cheddar cheese |
| 2 Tbsp. flour | 4 hard cooked eggs, sliced |
| 1/2 tsp. salt | 1/2 c. soft bread crumbs |
| | Paprika |

Melt butter and blend in flour and salt. Add liquid and cook until thickened, stirring frequently. Remove from heat. Add cheese and stir until cheese is melted. Alternate layers of sliced eggs, asparagus and cheese sauce. Cover with bread crumbs in greased casserole. Sprinkle paprika over crumbs. Bake at 350° about 30 minutes. Serves 4.

AU GRATIN POTATOES

Mrs. Vicki Blatchford Johnson

4 medium potatoes
2 small onions
1 c. milk
1 c. grated Cheddar cheese
1 tsp. Worcestershire sauce

1 tsp. salt
1/4 tsp. pepper
1 Tbsp. flour
3 Tbsp. butter or margarine
2 Tbsp. dry bread crumbs

Pare potatoes into 1/8-inch slices. Peel onions into thin slices. Combine milk, cheese in 1-quart saucepan; heat over low heat until cheese melts. Stir constantly. Add Worcestershire sauce. Combine salt, pepper and flour. Place layer of sliced potatoes in bottom of greased 1 1/2-quart casserole. Sprinkle 1/2 of flour mixture over top. Add layer of onions; slice butter and put half on now, then repeat layers until all ingredients are used. Pour cheese sauce over all and top with the bread crumbs. Bake 1 hour at 350°. Makes 4 or 5 servings.

BAKED FRENCH FRIES

Mrs. Clarence Bakke

6 potatoes, cut for French fries
1/2 pt. cream
3 Tbsp. butter

Salt and pepper
Grated Cheddar cheese
Parsley flakes

Arrange in foil on cookie sheet, one layer deep. Salt and pepper. Sprinkle with butter and pour cream over all. Sprinkle cheese (American cheese with a light sprinkling of Parmesan cheese may be used in place of the Cheddar cheese) and parsley flakes over all. Seal in foil paper and bake in a hot (450°) oven for 1 hour. Open foil (be careful to avoid escaping steam) and bake 30 minutes longer or until brown.

BEETS IN ORANGE SAUCE

Mrs. Clarence Bakke

1 (1 lb.) can cut beets, drained
1 Tbsp. flour
3 Tbsp. sugar

1/4 tsp. salt
6 Tbsp. orange juice
1 Tbsp. butter or margarine

Combine flour, sugar and salt and stir in orange juice. Pour this mixture over drained beets in a 1-quart casserole. Dot with butter. Bake, covered, at 350° for 30 minutes. 4 servings.

BROCCOLI CASSEROLE

Norma Courtney

2 pkg. frozen chopped broccoli
2 c. sliced onions
1/2 tsp. salt

1 can cream of mushroom soup
3/4 c. shredded Cheddar cheese

BROCCOLI CASSEROLE (Continued)

Boil broccoli and onions in salt water. Drain and place in baking dish. Add cream of mushroom soup and Cheddar cheese. Top with bread crumbs and bake in a 350° oven for 30 to 45 minutes.

EASY SCALLOPED POTATOES Jean Stukenholtz

8 to 10 good sized peeled potatoes, sliced (not too thin)

Boil until hot through and starting to get done around the edges. Add: (I heat this while potatoes boil)

| | |
|----------------------------|---------------------|
| 1 can cream of celery soup | 1/2 or 3/4 can milk |
| 1 can Cheddar cheese soup | Salt and pepper |

Cover and bake at 350° for about 1 hour or until done. Uncover to brown. The bigger the batch, the more soup, etc. you use. You do not have to add butter and you don't have to be exact on the milk. If you think it needs a smidgin' more, then throw it in.

GREEN BEAN CASSEROLE Mrs. Doyle Carpenter Minneapolis, Minn.

| | |
|--------------------------------|-----------------------------|
| 1 can green beans | 2 slices white bread, cubed |
| 1 can French fried onion rings | 4 Tbsp. melted butter |
| 1 can cream of mushroom soup | American cheese slices |

Mix beans, onion rings and soup. Put into a buttered casserole. Top with cheese. Coat bread cubes with the butter. Spread over the mixture. Bake uncovered at 350° for 45 minutes.

SUPER FRENCH FRIED ONIONS Mrs. Charles (Phyllis) Persinger

| | |
|-------|-----------------|
| Flour | Evaporated milk |
| | Onions |

Dip chilled onion rings into flour, coating well, then dip flour covered rings into dish of evaporated milk, then back into flour, again coating well. Drop into hot fat and brown on both sides at 375°.

FRENCH FRIED ONION RINGS

Mrs. Don Reynolds

Slice large onions in rings. Dredge in flour, then in thick buttermilk, then in flour again. Fry in deep fat.

JEAN KING'S ZUCCHINI CASSEROLE

Mrs. Howard Miller

| | |
|--------------------------------------|--------------------------|
| 3 or 4 small zucchini, sliced | 1 c. tomatoes with juice |
| 1/2 tsp. garlic salt | 2 Tbsp. cornstarch |
| 1 1/2 lb. ground beef | 3 Tbsp. butter |
| 1 c. cracker or corn flake crumbs | 1 c. grated cheese |
| | 1 Tbsp. minced onion |

Brown ground beef in skillet. Place meat in an 8 x 8-inch pan. Combine tomatoes, cornstarch, butter and onions, stirring until slightly thickened. Pour this mixture over layer of meat. Cook zucchini in small amount of water, to which garlic salt has been added. Pour drained zucchini over layer of tomato mixture. Sprinkle cheese and crumbs over top. Bake at 350° for about 1 hour.

LIMA BEANS AND CELERY

Ida Crane

| | |
|--|-------------------|
| 1 lb. frozen lima beans | 2 Tbsp. flour |
| 3/4 lb. celery, cut about size of beans | 2 c. scalded milk |
| 1/2 c. butter or margarine | 1 tsp. sugar |
| 1/2 c. catsup | Salt and pepper |

Cook lima beans and celery until tender. Melt butter. Add flour. Add milk and mix. Add to vegetables, catsup and sugar. Season to taste.

PARTY POTATOES

Margaret Sears
Cedar Rapids, Iowa

| | |
|-----------------------------|--|
| 8-10 potatoes | Garlic, chives, oleo and paprika to taste |
| 1 (8 oz.) pkg. cream cheese | Salt and pepper |
| 1 c. dairy sour cream | Milk |

Peel, cook and drain potatoes. Beat softened cream cheese with sour cream until well beaten. Add hot potatoes, one at a time, beating constantly with mixer until light and fluffy. Add milk if needed. Add rest of ingredients. Place in a 2-quart casserole. Brush with melted oleo and sprinkle with paprika. Brown at 350° for 30 minutes. Can be frozen.

POTATOES SUPREME

Mrs. Ted Johnson

10 potatoes, boiled in skins; cool and peel

Sour Cream Mixture:

1 (12 oz.) box sour cream 1 c. milk

Layer I:

4 potatoes, grated Few onion flakes
1/2 c. grated American cheese 1/3 stick oleo, dotted on
1 Tbsp. parsley flakes 1/3 of sour cream mixture
Salt and pepper to taste

Layer II:

3 grated potatoes Onion flakes
1/2 c. cheese 1/3 stick oleo
1 Tbsp. parsley flakes 1/3 sour cream mixture
Salt and pepper

Layer III: Same as Layer II. Use a 9 x 13-inch baking dish. Bake at 350° for 1 hour. Can be frozen. Thaw before baking.

QUICK POTATOES AU GRATIN

Kathleen Marvin

2 Tbsp. margarine 6 c. sliced potatoes
2 Tbsp. flour 1 small chopped onion
2 tsp. salt 1/4 lb. American cheese
2 c. milk 1 Tbsp. margarine

Melt margarine; stir in flour, salt and add milk slowly, stirring until sauce boils and thickens. Add potatoes, onion and cheese. Heat with occasional stirring until sauce boils again. Turn potatoes and sauce into a baking dish. Bake uncovered at 350° for about 60 minutes. 6 to 8 servings.

ROOSTI (Swiss Potato Recipe)

Carol Vaughn

6 or 8 cold boiled potatoes Cheddar cheese
6 slices bacon

Brown two slices bacon in heavy skillet. Grate potatoes and put in skillet; brown on medium heat. Cut bacon and cheese into small pieces and add to potatoes while browning. After 12 to 15 minutes, potatoes are browned on one side. Flip over and brown

ROOSTI (Continued)

on other side. While they are browning, make a cheese sauce by melting cheese with a little milk. Place plate over skillet and turn out potatoes upside down. Slice in wedges and serve with cheese sauce.

SAVORY SUCCOTASH

*Mary Carlson

- | | |
|---|---|
| 1 can French-style green beans, well drained | 1/2 c. diced green pepper |
| 1 can whole kernel corn, well drained | 1/2 c. diced celery |
| 1/2 c. mayonnaise (not salad dressing) | 2 Tbsp. onion, cut fine |
| 1/2 c. Cheddar cheese, shredded | 1 c. soft bread crumbs, mixed with 2 Tbsp. melted butter |

Mix all but bread crumbs and butter and put in a 7 x 10-inch baking dish. Mix bread crumbs and butter and add to top. Bake 1 hour at 325°.

SCALLOPED CORN, KANSAS-STYLE

Mrs. Howard Miller

- | | |
|---|-----------------------------------|
| 1 (17 oz.) can whole kernel corn (or 1 1/2 c.) | Dash of pepper |
| 2 Tbsp. butter | 2 eggs, beaten |
| 2 Tbsp. flour | 1/2 c. bread or cracker crumbs |
| 1 tsp. salt | Additional butter, melted |

Drain liquid from corn. Add enough cream or evaporated milk to fill an 8 ounce measuring cup. Melt butter over low heat in a saucepan. Add flour, salt and pepper, stirring constantly until smooth. Add liquid gradually. Stir and cook until thick. Add corn, mixed with beaten eggs. Pour into buttered 2-quart casserole. Sprinkle top with buttered crumbs. Place casserole in shallow pan or hot water. Bake 45 to 50 minutes at 350°.

SUMMER SQUASH CASSEROLE

Ida Crane

- | | |
|--|---------------------------------------|
| 2 lb. yellow summer squash, sliced (6 c.) | 1 c. shredded carrots |
| 1/4 c. chopped onion | 1 pkg. herb seasoned stuffing mix |
| 1 can condensed cream of chicken soup | 1/2 c. butter or margarine, melted |
| 1 c. dairy sour cream | |

In saucepan, cook sliced squash and chopped onion in boiling

SUMMER SQUASH CASSEROLE (Continued)

salted water for 5 minutes; drain. Combine cream of chicken soup and sour cream. Stir in shredded carrots. Fold in drained squash and onion. Combine stuffing mix and butter or margarine. Spread half of stuffing mixture in bottom of a 12 x 7 1/2 x 2-inch baking dish. Spoon vegetable mixture on top. Sprinkle remaining stuffing over vegetables. Bake at 350° for 25 to 30 minutes or until heated through. Makes 6 servings.

SKILLET CABBAGE

Mrs. Ed Wiedenfeld

| | |
|----------------------------|------------------------------|
| 4 slices bacon | 1 tsp. salt |
| 1/4 c. vinegar | 4 c. shredded cabbage (about |
| 2 Tbsp. sliced green onion | 1/2 medium head) |
| 1 Tbsp. brown sugar | 1 tsp. caraway seeds |

In skillet, cook bacon until crisp. Remove bacon; drain and crumble. Measure 1/4 cup bacon drippings; return to skillet. Add vinegar, onion, brown sugar and salt; heat through. Add cabbage and caraway seeds to skillet; toss lightly. Top with bacon. If desired, garnish with cherry tomatoes. Makes 6 servings.

STUFFED MUSHROOMS

Susan Hoilien McTygue

| | |
|--|----------------------------------|
| 16 large fresh mushrooms | 3 Tbsp. olive oil |
| 6 oz. sweet Italian sausage (remove from casings; chop) | 2 Tbsp. minced parsley |
| 1 clove garlic, minced | 1/4 c. grated Parmesan cheese |

Wash mushrooms; remove and chop stems. Saute stems, sausage and garlic in 2 tablespoons olive oil. Add parsley and cheese. Fill mushroom caps. Place in shallow pan and add remaining olive oil and 1/4 cup water. Bake 20 minutes at 350°.

WESTERN GREEN BEANS

Mrs. Howard Miller

| | |
|--|----------------------|
| 1 (16 or 17 oz.) can green beans or 1 1/2 c. cooked beans | 1 Tbsp. flour |
| 1/4 to 1/2 c. chopped onions | 1/2 tsp. dry mustard |
| 1 Tbsp. butter | 1/4 tsp. salt |
| | Pepper to taste |

Cook liquid from beans down to 3/4 cup. Cook onions slowly in butter for 5 minutes. Blend in flour, dry mustard, salt, pepper, stirring until mixture boils. Add beans; heat thoroughly. (1/2 cup chopped ripe olives may be added). Serves 4.



MEAT

SEAFOOD



POULTRY

WILD GAME RECIPES

ROASTED WILD DUCK

Clean, wipe and dry the ducks. Sprinkle generously with flour, salt and pepper. Place whole peeled onion inside each duck and place them in self-basting roaster. Fasten with toothpicks 2 or 3 strips of bacon across each bird. If desired, ducks may be stuffed with wild rice dressing made by boiling rice (wild) and seasoning with salt, pepper and chopped onion. Cover bottom of roaster with water. Cover tightly and roast in oven at 350 degrees for 1 1/2 to 2 hours, depending on the number and size of ducks. Remove cover of roaster for last 15-20 minutes, before taking from oven to allow skin to brown.

LARDED GROUSE

On each bird lay thin slices of bacon until bird is completely covered. Wrap with string to keep bacon in place. Put in roasting pan and pour over birds sufficient water to provide basting. Roast for 20-25 minutes at 400 degrees. Remove strips of bacon, brush birds with melted butter, dredge with flour and place in oven again until the birds turn a rich brown.

SOUTHERN FRIED QUAIL

Dry, pick quail. Clean and wipe thoroughly, salt and pepper and dredge with flour. Have a deep (heavy) frying pan with close-fitting lid half full of hot fat. Put in quail, cook for a few minutes over a hot fire, then cover skillet and reduce heat. Cook slowly until tender, turning the quail to the other side when golden brown. Serve on hot platter garnished with slices of lemon and sprigs of parsley.

VENISON WITH SOUR CREAM

| | |
|---------------------|--------------------|
| 2 lbs. venison | 1 clove garlic |
| 1/4 c. fat | 1 c. diced carrots |
| 1 c. diced celery | 2 c. water |
| 1/2 c. minced onion | 1 tsp. salt |
| 1 bay leaf | 4 Tbsp. flour |
| 4 Tbsp. butter | 1 c. sour cream |

Cut venison in pieces and melt fat in heavy frying pan. Add meat and garlic. Brown on all sides and arrange in dish. Put vegetables in remaining fat and cook for 2 minutes. Add salt, pepper and water. Pour over meat. Bake in slow oven until meat is tender. Melt butter in frying pan and stir in flour. Add water that the meat was cooked in and boil until thick. Add sour cream and more salt if necessary. Pour over meat and vegetables. Serve with buttered noodles and currant jelly.

MOOSE STEAK

| | |
|-----------------------------|----------------|
| 1/2 c. onions, chopped fine | 2 Tbsp. butter |
| 1/2 c. sweet or sour cream | 2 Tbsp. flour |
| 1 c. chopped mushrooms | |

Fry onions, brown in butter. Sear steak on both sides in butter and browned onion. Cover and let simmer for 1/2 hour. When almost tender, add the mushrooms and the flour, stirred into the cream. Cover and let simmer for 20 minutes

MEAT, SEAFOOD, POULTRY

BARBECUED POT ROAST

Mrs. Ralph Helsing

3 to 4 lb. beef pot roast
2 tsp. salt
1/4 tsp. pepper
3 Tbsp. fat
1/2 c. water
1 (8 oz.) can tomato sauce

3 medium onions
2 cloves garlic
2 Tbsp. brown sugar
1/2 tsp. dry mustard
2 Tbsp. lemon juice
1/4 c. vinegar
1 Tbsp. Worcestershire sauce

Rub meat with salt and pepper; brown in hot fat. Add water, tomato sauce, thinly sliced onions and garlic. Cover and cook over low heat 1 1/2 hours. Combine remaining ingredients and pour over meat; cover and continue cooking 1 hour or until tender. Remove meat to hot platter. Skim most of fat from gravy. Dilute with water to suit taste, then thicken with 2 tablespoons flour and water to a smooth paste and pour over, if desired.

BARBECUED RIBS

Mrs. Vernon Brown
Turin, Iowa

Mix together:

1 tsp. paprika
1 tsp. celery seed
1 tsp. chili powder

1 tsp. salt
3 Tbsp. sugar

Rub on both sides of ribs and brown under the broiler, then put in a roaster. Sprinkle with brown sugar. Pour tomato soup over and bake slowly until meat falls off ribs.

BARBECUED RIBS

Mrs. Ron (Dianne) Ruck

1/3 c. salad oil
1/3 c. vinegar
3 Tbsp. Worcestershire sauce
2 tsp. dry mustard
2 tsp. salt
Dash of pepper
1/8 tsp. Tabasco sauce

1/2 c. brown sugar
1 c. catsup
1/2 bay leaf, broken
1/8 tsp. garlic paste
1 medium onion
2 tsp. liquid smoke

Mix well and marinate ribs at least 8 hours. Will do 3 to 4 pounds country ribs. Bake at 325° for 4 hours, uncovered.

BARBECUED RIBS

Mrs. George (Helen) Bentley

- | | |
|------------------------------|--------------------------|
| 4 lb. spareribs | 1 Tbsp. celery seed |
| 1 onion, chopped | 1/2 Tbsp. ground mustard |
| 1/4 c. vinegar | 1 c. catsup |
| 2 Tbsp. Worcestershire sauce | 1 c. water |
| 2 Tbsp. brown sugar | |

Brown ribs in hot oven. Heat sauce and pour over ribs. Bake uncovered 1 1/2 to 2 hours at 350°.

BARBECUE SAUCEMrs. Stan (Kathleen) Anderson
Coupeville, Wash.

- | | |
|---------------------|------------------------------|
| 3/4 c. water | 2 Tbsp. Worcestershire sauce |
| 3/4 c. catsup | 2 tsp. prepared mustard |
| 1/4 c. minced onion | 2 tsp. salt |
| 2 Tbsp. brown sugar | 1/2 tsp. pepper |
| 1/3 c. lemon juice | |

Simmer 15 minutes before using. Baste both sides of hamburger, steaks or pork chops when grilling.

EMERGENCY STEAK

Mrs. Connie King

- | | |
|----------------------|--------------------------|
| 1 lb. ground beef | 1 tsp. salt |
| 1 Tbsp. minced onion | 1/4 tsp. pepper |
| 1/2 c. milk | 1 c. crushed corn flakes |

Mix ingredients well. Pat into patties and broil until well browned on both sides. Makes 6 servings.

ENGLISH YORKSHIRE PUDDING

Mrs. Mildred Young

- | | |
|---------------|-------------------------------------|
| 2 c. flour | 1/2 tsp. baking powder |
| 3 eggs | 2 c. milk |
| 1/2 tsp. salt | 3 Tbsp. fat or roast beef drippings |

Sift dry ingredients and stir in unbeaten eggs. Add milk and beat until smooth. Pour pudding mixture in pan and over same, pour the fat or roast beef drippings. Bake at 400° for about 20 minutes. Cut into squares and serve with roast beef gravy. This is an old family recipe.

HAM BALLS

Mrs. Ralph Jones

- | | |
|---------------------|------------------------------|
| 2 lb. pork sausage | 1/4 tsp. pepper |
| 1 lb. ham | 2 eggs |
| 1 c. cracker crumbs | 1 Tbsp. Worcestershire sauce |
| 1 c. milk | |

Mix together and form into balls. Place in large pan and pour the sauce over and bake in a slow oven 2 hours. First hour, covered and last hour, uncovered.

Sauce:

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|----------------------|----------------|
| 1 1/2 c. brown sugar | 1/4 c. vinegar |
| 1 Tbsp. dry mustard | 1/2 c. water |

HAM LOAF

Hilda Higgins

- | | |
|-------------------------|-----------------------------|
| 1 lb. ground ham | 1 heaping c. cracker crumbs |
| 2 lb. ground pork butts | 2 c. tomatoes |
| 3 eggs | |

Mix and put into cake pan and bake at 375°. Serves 12 to 15.

HAMBURGER STROGANOFFLeone Hoilien
Omaha, Nebr.

- | | |
|-------------------------|-----------------|
| 1 lb. ground round | Dash of pepper |
| 1 medium onion, chopped | 1/2 tsp. Accent |
| 1 clove garlic, minced | 1 tsp. paprika |
| 1/2 tsp. salt | 2 Tbsp. flour |

Cook above ingredients in frypan, stirring occasionally for about 10 minutes. Add:

- | | |
|-----------------|--------------------------|
| 1 can mushrooms | 1 can undiluted cream of |
| 1 c. sour cream | chicken soup |

Heat again and serve over chow mein noodles.

HAMBURGER STROGANOFF

Susan (Yost) Stilwell

- | | |
|-----------------------|-----------------------------|
| 1/2 c. onion | 2 Tbsp. flour |
| 1/4 c. butter | 2 tsp. salt |
| 1 lb. ground beef | Pepper |
| 8 oz. mushrooms | 1 can cream of chicken soup |
| 1 c. dairy sour cream | |

HAMBURGER STROGANOFF (Continued)

Fry onions in butter. Add meat and brown. Add flour, salt, pepper and mushrooms. Cook 5 minutes. Add soup and simmer 10 minutes. Stir in sour cream. Heat and serve with Chinese noodles or rice.

HOBO HASH

Ann Stukenholtz

1 lb. hamburger

1 can pork and beans
Onion

Brown hamburger and onions. Drain off excess grease. Add pork and beans. Simmer. Serve as open faced sandwiches or tavern-style.

LOOSE MEATS

Inez Gibson

In a skillet, cook 2 pounds hamburger until meat loses color. Add:

| | |
|-----------------------------|------------------------|
| 1 can cream of chicken soup | 2 tsp. prepared onions |
| 1 tsp. salt | 1 can (soup can) water |
| 1 tsp. prepared mustard | 1 tsp. Kitchen Bouquet |
| 2 Tbsp. catsup | Dash of nutmeg |

Simmer until cooked and serve.

LOOSE MEATS

Inez Gibson

| | |
|-------------------|---------------------|
| 3/4 c. cold water | 1/4 c. catsup |
| 1 onion, chopped | 1 tsp. chili powder |

Cook 6 minutes. Add:

| | |
|-----------------|--------------------------|
| 1 lb. hamburger | Salt and pepper to taste |
| 1 tsp. mustard | |

Stir with fork and cook until done.

MARINATED FLANK STEAK

George King

| | |
|---------------------|-----------------------|
| 1 piece flank steak | Meat tenderizing salt |
| 1 c. cooking oil | Garlic salt |
| 1 c. tomato juice | |

Trim steak of all fat, skin and gristle. Lay steak flat and score lengthwise 1/4 to 1/2-inch apart. Sprinkle with garlic and tenderizing salt. Turn meat over and repeat above process.

MARINATED FLANK STEAK (Continued)

Mix oil and tomato juice in covered bowl and place the meat in mixture. Leave at least 24 hours. Can be cooked on grill, broiler or top of stove.

MEAT BALLS

Mary Louise Walton Hilsabeck

| | |
|-----------------|--------------------|
| 1 lb. hamburger | 1/4 c. tomato soup |
| 1 egg | 1/4 c. rice |
| 1 tsp. salt | Onion, chopped |

Mix and make into balls. Let stand overnight. When ready to use, brown meat balls. Put in baking dish. Mix rest of soup and 1 can water and pour over meat balls. Bake 2 hours at 325°.

MEAT LOAF

Mrs. Ralph Helsing

| | |
|----------------|------------------------------|
| 2 eggs | 1 onion, chopped |
| 2/3 c. milk | 1/2 c. shredded carrots |
| 2 tsp. salt | 1 c. shredded Cheddar cheese |
| 1 tsp. pepper | 1 1/2 lb. ground beef |
| 3 slices bread | |

Topping:

| | |
|--------------------|-----------------|
| 1/4 c. catsup | 1 Tbsp. mustard |
| 1/4 c. brown sugar | |

Soak bread in milk and eggs. Add the other ingredients; mix well. Put in pan. Cover with topping and bake at 350° for about 1 hour or until done.

MEAT LOAF

Mrs. Marvin (Marylis) VandenHull

| | |
|-----------------------|-----------------|
| 2/3 c. bread crumbs | 1/4 c. onion |
| 1 c. milk | 1 tsp. salt |
| 1 1/2 lb. ground beef | 1/8 tsp. pepper |
| 2 beaten eggs | 1/2 tsp. sage |

Place in greased 4 x 8-inch pan. Cover with Piquant Sauce:

| | |
|---------------------|-----------------|
| 3 Tbsp. brown sugar | 1/4 tsp. nutmeg |
| 1/4 c. catsup | 1 tsp. mustard |

Bake at 350° for 1 hour.

MEXICAN SANDWICH FILLINGMrs. Ken Kirkpatrick
Lakewood, Colo.

- | | |
|--|--------------------------------------|
| 1 c. tomatoes (as little juice as possible) | 1 c. shredded dried beef |
| 1/2 can pimientos | 1/4 lb. American cheese Seasoning |

Put beef into saucepan and brown without extra fat. Add pimientos, cut small, and tomatoes and stew until well blended. Cut cheese into fine pieces and add, stirring until melted and well mixed. Season with salt, pepper and paprika to taste. The mixture should be thick.

MOCK CHOW MEIN

Shari VandenHull

- | | |
|---|--|
| 1 lb. hamburger or 1 lb. pork steak, cut in small pieces | 10 oz. can mushroom soup, diluted with equal amount of water |
| 1/2 c. uncooked rice | 2 tsp. soy sauce |
| 1/2 c. chopped onion | 1/2 tsp. salt |
| 1/2 c. cut up celery | |

Just mix and bake at 300° for 1 1/2 hours. Serve with additional soy sauce.

CHICKEN LOAF

Mrs. Wilbur Torrey

- | | |
|-----------------------------|--------------------|
| 3 c. cooked chicken, cut up | 1 can pimientos |
| 1 c. milk | 1 tsp. celery salt |
| 1 c. chicken broth | Salt to taste |
| 3 c. bread cubes | 3 eggs |
| 1 can mushrooms | |

Beat eggs and add milk and broth. Combine with the other ingredients. Put in buttered 9 x 12-inch pan. Place baking pan in another pan with water and bake 1 1/2 hours at 350°. Make a gravy of chicken broth. Add mushrooms and put over chicken when serving. Cut in squares.

DEEP SOUTH OVEN CHICKEN

Lori Vanden Hull

- | | |
|---|----------------------------|
| 1 broiler chicken, cut in serving pieces | 1/2 c. evaporated milk |
| 1 c. Bisquick mix | 1 tsp. paprika |
| 1 1/2 tsp. salt | 1/2 tsp. poultry seasoning |
| | 1/3 c. melted butter |

Combine mix and dry ingredients. Dip chicken in milk. Coat with mixture. Place in a 9 x 13-inch shallow pan. Pour melted butter over. Bake at 375° for 1 hour.

PHEASANT DELIGHT

Mrs. Jan Miller

| | |
|------------------------------|------------------------------------|
| 1 pheasant (or chicken) | 1 green pepper, cut in strips |
| Fat for frying | 1 (4 oz.) can mushrooms, sliced |
| 1 c. broth (beef or chicken) | 1 Tbsp. parsley |
| 3/4 c. orange juice | Salt and pepper |
| 1/4 c. lemon juice | Pinch of ginger, if desired |

Brown cut up pheasant (or chicken) in a little fat or oil, then drain. Cover and cook slowly until tender (1 1/2 hours in electric skillet) or bake at 350° until tender.

SAUCY LIVER

Mrs. Betty Vaughn

| | |
|----------------------------------|---------------------|
| 1 lb. liver (beef) | 2 Tbsp. sugar |
| 2 large onions, cut in rings | 1 tsp. chili powder |
| 2 Tbsp. bacon drippings | 1 tsp. salt |
| 2 c. tomato sauce or thick juice | |

Cut liver into strips by cutting across the piece of liver. Brown these small strips of meat in bacon fat. Add onion rings; cook a few minutes. Add tomato sauce and sugar, chili powder and salt. Simmer until sauce is thickened, about 20 minutes.

SPAGHETTI BRAVISSIMO FROM ITALY

Mrs. Ruth Samson

| | |
|----------------------------------|----------------------------|
| 1 envelope Lipton onion soup mix | 1 can (8 oz.) tomato sauce |
| 1 pkg. (8 oz.) spaghetti | 1 can (7 oz.) tomato paste |
| 1 1/2 qt. boiling water | 1 Tbsp. parsley flakes |
| 1 lb. ground beef | 1 tsp. oregano |
| | 1/2 tsp. sweet basil |

In a large saucepan, combine soup mix and spaghetti with water. Cook 20 minutes or until spaghetti is tender. Do not drain. In a large skillet, brown meat. Stir in tomato sauce and paste and spices. Add sauce to spaghetti, soup mixture and heat through. Serves 4 to 6 people.

SPANISH PORK CHOPS

Mrs. Kathleen Marvin

| | |
|---------------------------------|---|
| 4 loin pork chops, 1-inch thick | 4 Tbsp. ketchup |
| 4 slices onion | 1/2 c. diluted vinegar or sweet pickle juice |

Place chops in shallow baking pan. Sprinkle with salt and pepper. Place 1 tablespoon ketchup on each chop, then slice of onion. Pour vinegar or pickle juice around chops. Bake 1 hour at 350°.

SWEDISH MEAT BALLS

Dorothy Schlitter

Sauce:

1/2 lb. brown sugar

1/4 c. vinegar

1 Tbsp. mustard

Meat Mixture:

1 lb. hamburger

1 lb. ground ham

1 lb. ground pork

1 egg

Cracker and milk

Mix meat mixture together; form into balls. Place in shallow dish and pour sauce over. Bake at 250°-300° for 2 hours.

MOTHER'S MEAT LOAF

Mrs. Stan (Kathleen) Anderson

1 lb. hamburger

1/2 c. milk

1 c. coarse cracker crumbs

2 eggs

1/2 c. catsup

1/2 medium onion, chopped

Salt and pepper to taste

Bake at 400° for 15 minutes without lid. Dilute 1/4 cup catsup with 2 tablespoons water. Spread over meat loaf and cover. Bake at 350° for 30 additional minutes.

POOR BOY FILET

Mrs. Gerald Miller

1 1/2 lb. hamburger

1 tsp. sugar

1 tsp. salt

1/8 tsp. pepper

Shape into 4 or 5 patties. Wrap with bacon and secure with toothpick.

Marinade Sauce:

4 Tbsp. salad oil

1/8 tsp. pepper

2 Tbsp. vinegar

1/8 tsp. sugar

1/8 tsp. salt

1/2 tsp. Worcestershire sauce

Mix ingredients and marinate the meat overnight or at least 2 hours. Grill over charcoal until slightly rare.

POOR MAN'S STROGANOFF

Ethel Agerson

| | |
|---|---------------------------|
| 1 lb. hamburger | 2 cans beef gravy |
| 1/4 c. chopped onion | 1 c. sour cream |
| 1 can undiluted condensed cream of mushroom soup | 1/2 pkg. prepared noodles |
| | Salt and pepper to taste |

Mix hamburger and onion together; form into small meat balls and fry. Cook noodles according to directions on package; drain and add all of above ingredients, including meat balls. Heat and serve.

RED DEVIL FRANKS

Mrs. Everett Sorenson

| | |
|---------------------------|-------------------------------------|
| 1 lb. frankfurters | 1 1/2 Tbsp. Worcestershire sauce |
| 4 Tbsp. butter | 1 1/2 Tbsp. prepared mustard |
| 1 c. finely chopped onion | 1 1/2 tsp. sugar |
| 1/2 tsp. salt | 1/2 c. chili sauce |
| 1/8 tsp. pepper | |

Cook onion in butter over low heat until tender. Stir frequently. Add all other ingredients and heat for about 5 minutes. Split franks nearly through lengthwise and spread open. Arrange with split side up in shallow pan. Spoon sauce over franks and heat under broiler. Serve on frank buns.

TAVERNS

Mrs. Marvin (Marylis) Vandenhull

| | |
|---------------------|---------------------|
| 1 c. water | 1 1/2 lb. hamburger |
| 1 onion | 1 tsp. salt |
| 1 c. catsup | 1 tsp. mustard |
| 1 tsp. chili powder | |

Boil water, onion, catsup and chili powder for 5 minutes. Add hamburger, salt and mustard, then boil 3 minutes longer.

DIET FRIED FISH

Mrs. Connie King

| | |
|-----------------------------|---|
| 2/3 c. mashed potato flakes | 1 tsp. paprika |
| 2 Tbsp. oil | 1 1/2 lb. fish fillets (fresh or thawed) |
| 1 tsp. onion salt | |

Stir together potato flakes, oil, onion salt and paprika. Dip fish fillets in potato flake mixture, coating both sides. Place on ungreased non-stick baking sheet (or lightly greased regular sheet). Bake at 450° for 10-12 minutes until golden brown. Makes 4 servings.

BAKED CHICKEN

Mrs. Ralph Helsing

| | |
|----------------------------------|--------------------------|
| 2 1/2 c. diced boiled chicken | 1/2 lb. Velveeta cheese, |
| 1 c. mushroom soup | cut up |
| 1 can chicken broth | 1 small onion, diced |
| 4 hard cooked boiled eggs, diced | 1 pkg. Creamettes |

Mix and let stand overnight. If it appears too thick, add more broth. One hour before baking, sprinkle with buttered bread crumbs. Bake 1 hour at 350° in greased pan. Take from oven and let set for 10 minutes or so, then cut in squares and serve.

CHICKEN BAKE

Mrs. Vickie Jester

| | |
|-------------------------|---|
| 4 whole chicken breasts | 1 pkg. dried beef |
| 1 c. dairy sour cream | 1 can cream of mushroom soup, undiluted |

Cut chicken breasts in halves lengthwise. Lightly grease an 8 x 12-inch baking dish. Line with dried beef; do not salt. Bone chicken breasts and place on top of dried beef. Beat sour cream and soup together until smooth; pour over chicken. Make sure each piece is covered. Bake at 350° for 1 1/2-2 hours or until chicken is tender. Serves 6 to 8 people.

SMOKY BARBECUE SAUCE FOR CHICKEN

Dorothy Ingram

| | |
|--------------------------|------------------------------|
| 1/4 c. vinegar | 1/4 c. margarine |
| 1/2 c. water | 1 thick slice of lemon |
| 2 Tbsp. prepared mustard | 2 Tbsp. Worcestershire sauce |
| 3/4 tsp. pepper | 1 1/2 tsp. liquid smoke |
| 1 1/2 tsp. salt | 1/4 c. catsup |
| 1 sliced onion | |

Mix first 8 ingredients in saucepan and simmer 20 minutes. Add catsup, Worcestershire sauce and liquid smoke and bring to a boil. Enough for 3 chickens.

ENCHILADAS

Mae Mustard

| | |
|--|---------------------------------|
| 1 lb. ground beef | 3 Tbsp. margarine |
| 1 lb. American, Longhorn or Colby cheese | 1/2 tsp. salt |
| 1 (9 oz.) pkg. frozen tortillas (12) | 3 large onions, chopped |
| 1 c. melted fat for cooking tortillas | 2 (10 oz.) cans enchilada sauce |

ENCHILADAS (Continued)

Enchilada sauce comes in two flavors, milk or hot. Brown onions in margarine. Add ground beef, salt and brown. Dip each tortilla into hot fat to soften, but don't let tortilla get brittle. Dip into enchilada sauce. Put into greased casserole pan (13 x 9 x 2 inches). Place 1 tablespoonful browned meat and onions on tortilla. Add 1 tablespoonful grated cheese. Roll up like jelly roll. When all tortillas are filled and rolls are placed in pan, pour remaining sauce over and sprinkle rolls with remaining grated cheese. Bake at 325° about 30-45 minutes.

WILD RICE CASSEROLE

Mrs. Orval Claus

| | |
|--------------------------|-----------------------------|
| 1 c. wild or brown rice | 1 can mushrooms |
| 2 lb. ground beef | 1 can cream of chicken soup |
| 1 c. onion, chopped fine | 1 c. milk |
| 1 can mushroom soup | |

Cook rice until tender. Brown ground beef and onions. Combine all ingredients and put in casserole and brown in oven for 1 hour at 350°. Potato chip crumbs may be added to top before baking. Serves 12.

MARYLAND FRIED CHICKEN (Electric skillet) Fannie Smith

| | |
|-----------------------------------|----------------------------|
| 2 (3 lb.) frying chickens, cut up | 2 tsp. salt |
| 1/2 c. fat or fat and butter | 1/8 tsp. pepper |
| 1/3 c. flour | 1/4 tsp. poultry seasoning |
| 1 egg | 1/2 c. hot water |
| 1/4 c. milk | 1 large onion, sliced thin |
| 1 c. fine dry bread crumbs | (optional) |

Pat chicken dry. Dip chicken into flour first, coating well, then into egg, which has been beaten slightly and diluted with milk, then into crumbs. Coat well and shake off excess. Preheat skillet to 360° and add fat and melt. Brown chicken without overcrowding. Turn to brown all sides. Remove browned pieces to a pie pan. When all pieces are browned, place all of chicken in skillet. Sprinkle evenly with salt, pepper and poultry seasoning. Add water and scatter onion over chicken. Cover; open vent; reduce heat to about 220°. Simmer until chicken is very tender, about 1 hour. Remove chicken to platter and make cream gravy.



BREAD

ROLLS



PASTRY



COOKING SUGGESTIONS

To toast coconut for cakes, put in pie pan and place in moderate oven. Stir often from edges, to brown evenly.

* * * * *

Flour should be sifted once before measuring. Fill the cup without packing.

* * * * *

Do not grease the sides of cake pans, grease only the bottoms.

* * * * *

When beating egg whites do not tap beater on bowl of egg whites. The jarring of beater will cause the whites to lose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

* * * * *

Rub the bottom of the soup cup with a sliced whole garlic to accent the flavor of Navy Bean Soup.

* * * * *

Eggs should be at least three days old before using in cakes.

* * * * *

SLOW OVEN 250 to 325 degrees
MODERATE OVEN . . . 350 to 375 degrees
HOT OVEN 400 to 450 degrees
VERY HOT OVEN . . . 450 to 500 degrees

* * * * *

When making cake icing or candy consisting of milk or cream and sugar, add one teaspoon of ordinary table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and not so apt to become sugary.

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

BREAD, ROLLS, PASTRY

APPLE CREAM COFFEE CAKE

Ruth Samson

| | |
|----------------------------|----------------------------|
| 1 c. sugar | 1/2 c. butter or margarine |
| 2 eggs | 1 tsp. vanilla |
| 2 c. sifted flour | 1 tsp. baking powder |
| 1/2 tsp. salt | 1 tsp. baking soda |
| 1 c. commercial sour cream | 1 medium apple |

Topping:

| | |
|-----------------|---------------------|
| 2 tsp. cinnamon | 1/2 c. chopped nuts |
| 1/2 c. sugar | |

Cream butter. Add sugar gradually; beat until light and fluffy. Add eggs, one at a time, and then the vanilla. Sift together flour, baking powder, salt, soda and add to creamed mixture alternately with sour cream. Grease an Angel Food cake pan and spread with half of the batter. Top with sliced apple pieces and the sugar-cinnamon topping. Repeat a second layer. Bake 40 minutes at 375°. Cool on rack for 30 minutes before removing from pan.

APPLE-PEAR COFFEE CAKE

Shirley McCall

| | |
|-------------|----------------|
| 1/2 c. oleo | 1 c. sugar |
| 2 eggs | 1 tsp. vanilla |

Mix together:

| | |
|--------------------|----------------------|
| 2 c. flour | 1 tsp. baking powder |
| 1 tsp. baking soda | 1/2 tsp. salt |

Add alternately with 1 cup sour cream, then add 2 finely chopped apples and 1 finely chopped pear. Pour into a 9 x 13-inch pan. Mix together:

| | |
|------------------|---------------|
| 1 c. brown sugar | 2 Tbsp. oleo |
| 1 tsp. cinnamon | 1/2 c. pecans |

Sprinkle mixture over batter. Bake at 350° for 40 to 45 minutes.

COFFEE CAKE

Mrs. John Kirkpatrick

Cream:

1 c. shortening 2 c. sugar

Add 4 eggs, one at a time, beating well after each egg. Sift:
 3 c. flour 3 tsp. baking powder
 1/2 tsp. salt

Alternate 1 cup milk with flour mixture. Add 1 teaspoon vanilla. Grease and flour Angel Food cake pan. Pour part of batter into pan. Mix:

3 Tbsp. sugar 2 Tbsp. cinnamon

Sprinkle 3/4 of the sugar mixture over the batter. Add rest of batter and sprinkle remainder of sugar over top. Bake 1 hour at 350°. Cool slightly. Run knife around cake. Turn out and invert on a plate.

COFFEE CAKE

Charles Edward Persinger

1 beaten egg 1/2 c. sugar
 1/2 c. milk 2 Tbsp. melted shortening
 1 c. flour 1/2 tsp. salt
 2 tsp. baking soda

Combine egg, milk, shortening. Add sifted flour with salt and baking powder. Mix well and pour into waxed paper lined 8-inch square pan. Sprinkle with mixture of:

1/4 c. brown sugar 1 Tbsp. flour
 1 tsp. cinnamon 1 Tbsp. melted butter
 1/2 c. nuts, if desired

Bake 20 to 25 minutes at 375°.

COFFEE CAKE

Lou Nell Olson

Mix:

1 pkg. yeast 1/4 c. warm water

Let stand 10 minutes. Combine:

3 Tbsp. butter 3 Tbsp. flour
 1 c. brown sugar 1 tsp. cinnamon
 1 c. nuts

(This is the filling; set aside until later).

COFFEE CAKE (Continued)

Combine:

| | |
|-------------------|--------------------------|
| 1/2 c. shortening | 2 1/2 tsp. baking powder |
| 1/2 c. sugar | 2 c. flour |
| 1/2 tsp. salt | The yeast mixture |
| 1/4 c. milk | 1 egg |

Mix well. Pour 1/2 batter into 9-inch square pan. Spread evenly. Spread 1/2 filling mixture over batter and top with the remaining batter. This is hard to spread, but is worth the effort. Top with the remaining filling mixture. Bake at once at 350° about 35 minutes or until nicely browned.

EASY COFFEE CAKE FOR COMPANY

Ida Crane

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

Mix above for 4 minutes. Mix 1/2 cup brown sugar with 2 to 4 teaspoons of cinnamon for topping. Pour 1/2 batter into tube pan. Sprinkle on 1/2 sugar mixture. Pour in remaining batter and top with remaining sugar mixture. Bake 50-60 minutes at 350°.

SOUR CREAM COFFEE CAKE

Cream together:

| | |
|----------------|------------|
| 1/4 lb. butter | 1 c. sugar |
|----------------|------------|

Add 2 eggs. Sift together:

| | |
|----------------------|----------------------|
| 2 c. flour | 1/2 tsp. baking soda |
| 2 tsp. baking powder | |

Add 1 teaspoon vanilla. Fold in last, 1/2 pint sour cream.

Filling:

| | |
|--------------------|---------------------|
| 1/2 c. brown sugar | 1 tsp. cinnamon |
| | 1/2 c. chopped nuts |

Grease a tube pan and pour in half of batter. Sprinkle half of filling on batter in pan, then all remaining batter, on which you sprinkle rest of filling. Bake at 350° about 55 minutes.

BROWN BREAD

Bertha Strautz

1 1/2 c. raisins
1 1/2 c. boiling water

2 tsp. soda

Mix above ingredients and let stand a few minutes. Mix with:

| | |
|----------------|------------------|
| 3/4 stick oleo | 1 c. white sugar |
| 1 beaten egg | 1 tsp. vanilla |
| 1/2 tsp. salt | 2 3/4 c. flour |
| 1/2 c. walnuts | |

Bake in greased No. 2 cans for 45 minutes at 325°. Put cans in pan of water. Fill cans half full. Yield: 4 cans.

CRANBERRY BREAD

Mrs. Bonnie Stevenson
Sioux City, Iowa

| | |
|---|---------------|
| 2 c. flour | 1 c. sugar |
| 1/2 tsp. salt | 1/2 tsp. soda |
| 1 1/2 tsp. baking powder | 1 egg |
| 2 Tbsp. melted butter or salad oil; put in a cup and fill to 3/4 full with orange juice | |

Mix with a spoon. Add:

| | |
|----------------------|------------------------------|
| 1 c. raw cranberries | 1 c. nuts (whole or chopped) |
|----------------------|------------------------------|

Put in loaf pan. Let rise 20 minutes. Bake 1 hour at 350°. If frozen cranberries are used, wash with hot water before using.

DATE NUT BREAD

Cora O'Neal

1 pkg. dates, cut up

Add 1 cup boiling water with 1¹/₂ teaspoon soda; let cool. Add:

| | |
|----------------|-------|
| 1 c. sugar | 1 egg |
| 1 1/2 c. flour | |

Beat well. Add 1/2 cup nuts. Yields 1 loaf. Bake at 350°, 1 hour.

POPOVERS

Lori Blatchford

| | |
|---------------------|---------------------------------------|
| 3 eggs | 3 Tbsp. Blue Bonnet margarine, melted |
| 1 c. milk | |
| 1 c. unsifted flour | 1/2 tsp. salt |

In a small, deep mixing bowl, beat eggs slightly. Add flour, milk, margarine and salt. Beat just until well blended; do not

POPOVERS (Continued)

overbeat. Pour batter into 8 well greased 5 ounce custard cups or muffin cups. Place custard cups on a baking sheet. For custard cups, bake at 400° for 45 minutes. For muffin cups, bake at 375° for 50 minutes or until done. Makes 8 popovers.

PUFF BALLS

Mrs. Jim Kelley

| | |
|---|------------------|
| 3 eggs | 1 tsp. vanilla |
| 1 pt. sweet milk | 1 c. white sugar |
| 3 heaping tsp. baking powder | Little salt |
| Flour enough to permit spoon to stand up in mixture alone | 1/2 tsp. nutmeg |

Beat all until light. Drop by dessert spoonfuls into deep, hot fat (350°). Keep rolling until golden brown. Dip into powdered sugar while still warm or cinnamon and sugar.

SESAME PEAR MUFFINS

Mrs. Don House
Longmont, Colo.

| | |
|------------------------------|--|
| 1 egg | 1/4 c. sugar |
| 1 c. milk | 1 Tbsp. baking powder |
| 1/4 c. butter or oleo | 1 tsp. salt |
| 2 c. all-purpose flour | 1 c. chopped dried pears or dried apples |
| 2 Tbsp. sugar | 1/4 to 1/2 tsp. cardamom |
| 3 Tbsp. toasted sesame seeds | 1 tsp. grated lemon peel |

Beat egg. Stir in milk and butter. Mix in flour, 1/4 cup sugar, baking powder and salt just until flour is moistened. (Batter should be lumpy). Fold in pears and lemon peel. Fill 12 greased muffin cups 2/3 full. Mix 2 tablespoons sugar, cardamom and sesame seeds. Sprinkle on top of muffins. Bake until golden brown, 20 to 25 minutes at 400°. Cool 5 minutes. Remove from pan. To reheat muffins, place on baking sheet in a 325° oven.

ALL-BRAN REFRIGERATOR MUFFINS

Mary Louise Walton Hilsabeck
Fayette, Mo.

| | |
|------------------------|--------------------|
| 2 c. Nabisco 100% bran | 2 c. boiling water |
|------------------------|--------------------|

Combine and let stand. Cream together:
1 heaping c. shortening 1 c. white sugar

ALL-BRAN REFRIGERATOR MUFFINS (Continued)

1/2 c. brown sugar
4 beaten eggs

1 qt. buttermilk

Add:

Bran mixture
5 c. sifted flour

1 tsp. salt
5 tsp. soda

Add 4 cups Kellogg's All-Bran. Fill muffin tins 2/3 full. Bake 12-15 minutes at 400°. This will keep 6 weeks in the refrigerator.

CORN BREAD

Hulda Higgins

1 1/4 c. corn meal
1 heaping Tbsp. lard, melted
1 c. sour milk or buttermilk
1 egg

3/4 c. flour
2 Tbsp. sorghum
Pinch of salt
1 tsp. soda

Mix and place in square cake pan. Bake at 375°.

GOLDEN CORN BREAD

Hulda Higgins

1 c. yellow corn meal
1 c. sifted flour
1/4 c. sugar
1/2 tsp. salt

4 tsp. baking powder
1 egg
1 c. milk
1/4 c. soft shortening

Sift together dry ingredients into bowl. Add egg, milk and shortening. Beat with egg beater until smooth, about 1 minute. Do not overbeat. Bake in greased 8-inch square pan or greased muffin pans in a hot oven (425°) for 20 to 25 minutes.

DEEP FREEZE BISCUITS

UMYF

4 c. sifted flour
1 tsp. cream of tartar
8 tsp. baking powder
4 Tbsp. sugar

1 tsp. salt
1 c. shortening
1 1/3 c. milk
2 eggs, unbeaten

Sift dry ingredients and add shortening. Add eggs and milk. Stir to stiff dough and knead slightly. Pat out 1/2-inch thick. Cut and freeze on cookie sheet, then store in plastic bag in freezer. Take out as needed. Bake 10-15 minutes at 450°. Makes about 40 biscuits. (Do not need to freeze before baking).

ORANGE BISCUITS

Mrs. L. G. (Ruth) Murray

1 pkg. (10) biscuits
Grated rind of 2 oranges

3 Tbsp. melted butter
1 c. sugar

Mix sugar and orange peel with fingers. Cut canned biscuits in halves. Roll in melted butter, then in the sugar-orange peel. Place biscuits on their sides, round end down in a ring mold. Bake 10 minutes at 450°.

COFFEE CAN BREAD

Bunny Johnson

4 c. unsifted flour, divided
1 pkg. active dry yeast
1/2 c. water
1/2 c. milk
1/2 c. butter or margarine

1/2 c. sugar
1 tsp. salt
2 eggs, slightly beaten
1/2 c. raisins (or more)
1/2 c. chopped nuts (optional)

Mix 2 cups flour with yeast in large bowl. Stir in water, milk, butter, sugar and salt over low heat until butter melts. Cool for about 5 minutes, then add to flour and yeast. Add remaining flour, nuts and eggs. Dough will be stiff. Knead on a floured board until dough is smooth and elastic and raisins are well distributed throughout. Coat the inside of 2 (1 pound) coffee cans, using a small amount of oil or Crisco. Divide dough in half. Place one half in each can. Cover cans with plastic tops. Let rise in warm place (85°) until dough reaches to approximately 1-inch from top. Remove plastic tops before placing in oven. Bake at 375° for 35 minutes. Brown sugar can be substituted for white sugar, also, other dried fruits can be used.

DILLY CASSEROLE BREAD

Mrs. Ted Johnson

1 pkg. yeast
1/4 c. water
1 c. cottage cheese, heated to lukewarm
2 Tbsp. sugar
1 Tbsp. finely chopped onion
2 1/4 c. flour

2 tsp. dill seed
1 Tbsp. Wesson buttery flavor oil
1/4 tsp. soda
1 tsp. salt
1 egg, unbeaten

Soften yeast in water. Combine all remaining ingredients, except flour. Add yeast, then flour to form a stiff dough. Mix well. Cover; let rise until double (about 1 hour). Stir down; turn into a well greased round 1 1/2-2-quart casserole. Let rise until light and bake at 325° for 40-60 minutes. Brush with butter and sprinkle with salt (coarse salt preferred).

FINNISH BREAD

Mrs. Warren A. Bintz
Rolfe, Iowa

1 1/2 c. hot water
1 Tbsp. sugar
1 Tbsp. salt
2 Tbsp. oleo

1/2 c. warm water
1 pkg. yeast
3 c. rye flour
2 1/2 c. unsifted white flour

Measure hot water into a large mixing bowl. Stir in sugar, salt and oleo. Cool to lukewarm. Measure warm water into a small warm bowl. Stir in yeast until dissolved. Add yeast mixture and rye flour to lukewarm water mixture; beat until smooth. Add 2 cups white flour and mix well. Add enough additional flour to make a soft dough. Turn onto a lightly floured board and knead until smooth and elastic, about 10 minutes. Punch dough down; divide in half. Shape into two loaves. Place in greased bread pans, 9 x 5 x 3 inches. Cover; let rise until doubled in bulk. Bake at 400° about 30 minutes or until done.

FRENCH BREAD

Mrs. Sterling Borg
Dixon, NE

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

2 Tbsp. sugar
2 Tbsp. shortening, melted
3 3/4 c. flour

Dissolve yeast in warm water in large mixing bowl. Add other ingredients and combine well. Turn dough out on a lightly floured board and knead until elastic. Place in a greased bowl. Brush top with melted shortening; cover and let rise in a warm place until doubled. Punch down and let rise again. Punch down and form into a long, narrow loaf, rolling gently back and forth to lengthen loaf and taper ends. Place on a lightly greased baking sheet, sprinkled with corn meal. Make slashes crosswise at 2-inch intervals. Brush with cold water. Let rise, uncovered. Brush again with water. Sprinkle with sesame seeds and bake at 375° for 30 minutes.

GLAZED QUICK APPLE BREAD

Phyllis Head
Ames, Iowa

1/2 c. shortening
1 tsp. vanilla
2 c. flour
2 1/2 Tbsp. baking powder
2 Tbsp. milk
1 c. finely chopped unpared apples

1 c. sugar
2 eggs
1 tsp. cinnamon
1/4 tsp. salt
1/4 c. chopped nuts

GLAZED QUICK APPLE BREAD (Continued)

Cream shortening with sugar and vanilla until light and fluffy. Add eggs and beat well. Sift flour with baking powder, cinnamon and salt. Add milk, apples, nuts and dry ingredients and stir only until flour is well dampened. Pour batter into oiled 9 x 5 x 4-inch loaf pan. Bake at 350° for 50 to 60 minutes. Cool. Remove bread from pan and pour glaze over it, letting it drip down 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.

Apple Bread Glaze:

| | |
|------------------------------------|-------------------|
| 1/2 c. powdered sugar, sifted | 1 Tbsp. water |
| 2 Tbsp. melted butter or margarine | 1/2 tsp. cinnamon |

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

PUMPKIN BREAD

Mrs. Kent G. McAdon
West Des Moines, Iowa

| | |
|------------------------|------------------|
| 3 1/2 c. flour | 2 tsp. cinnamon |
| 2 tsp. baking soda | 2 c. pumpkin |
| 1/2 tsp. baking powder | 4 eggs |
| 1 1/2 tsp. salt | 2/3 c. water |
| 1 tsp. nutmeg | 1 c. cooking oil |
| | 3 c. sugar |

Mix the dry ingredients together. Add the pumpkin, eggs, water and cooking oil. Stir well and pour into 2 greased loaf pans. Bake 1 hour at 350°. Vary with walnuts or pecans.

PUMPKIN BREAD

Mrs. Everett Pencook

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

Sift dry ingredients, including sugar, into bowl. Add remaining ingredients; mix until smooth. Pour into well greased pans. Makes 3 regular or 4 small loaf pans. Copper molds may be used if temperature is lowered 25°. Bake 1 hour at 350°. Remove from pan when warm. Freezes well.

FRENCH ROLLS

Mrs. Robert Carrier

| | |
|--|-------------------------|
| 1 c. milk | 1 tsp. salt |
| 1/2 c. shortening | 1/2 c. sugar |
| 1/2 tsp. Kitchen-Klatter butter flavoring | 2 pkg. dry yeast |
| 1/2 tsp. Kitchen-Klatter lemon flavoring | 1/4 c. lukewarm water |
| | 4 eggs, beaten |
| | 5 to 6 c. flour, sifted |

Scald the milk and combine with shortening, salt and sugar. Dissolve yeast in 1/4 cup lukewarm water. Let this stand for at least 5 minutes. Stir the beaten eggs and the flavorings into the yeast. Add this to the cooled milk mixture. Add flour gradually to make a soft dough. Knead the dough lightly on a floured board until it is smooth and satiny. Place in greased bowl. Cover with damp cloth and let rise in a warm place until doubled in bulk. Punch down. Turn onto a floured board and knead lightly. Shape into rolls; butterhorns, clover leaf, Parkerhouse or butter flake rolls are excellent. Put rolls in greased sheet. Brush the tops with butter. Let rise until doubled in bulk. Bake in a hot oven (425°) for 10 minutes or until nicely brown. Remove from the pans at once. This recipe makes about 3 dozen delicious butter-lemon rolls.

MARY WALTON'S COFFEE CAKE

Mildred Young

| | |
|--------------|-------------------|
| 3 Tbsp. lard | 3 Tbsp. sugar |
| 1 tsp. salt | 1 c. scalded milk |

Mix and cool. Add:

| | |
|--------------|-------------------------|
| 1 cake yeast | 3 c. flour (soft dough) |
| 1 egg | |

Let rise a couple of times. Divide and roll. Sprinkle with sugar and cinnamon. Now, roll as for cinnamon rolls; fold end to end and cut nearly through from end to end in center. Let rise. Bake at 350° for 30 minutes. Makes 2 coffee cakes.

GLAZED DOUGHNUTS

Mrs. Jim Kelley

| | |
|-----------------------|----------------|
| 1 pkg. yeast | 3 Tbsp. butter |
| 1 Tbsp. sugar | 1/2 c. sugar |
| 1 1/4 c. scalded milk | 1/4 tsp. salt |
| 4 1/2 c. flour | 1 egg |
| | 1 tsp. nutmeg |

Dissolve yeast and 1 tablespoon sugar in lukewarm milk. Add 1 1/2 cups of flour and beat well. Cover and let rise until

GLAZED DOUGHNUTS (Continued)

bubbles burst on top. Cream butter and sugar. Add salt, egg and nutmeg. Add to yeast mixture. Add remaining flour to mixture. Knead lightly. Put in warm place to rise. Roll 1/4-inch thick. Cut with doughnut cutter. Let rise and fry in hot grease. Makes about 18.

Glaze:

| | |
|----------------------|-----------------------|
| 1 lb. powdered sugar | 2 Tbsp. cream or milk |
| 1 Tbsp. cornstarch | 1 tsp. vanilla |
| 3 Tbsp. butter | |

Add warm water to make a thin white sauce.

GRAHAM BREAD

Mrs. Walter Waples

| | |
|--|----------------------------|
| 2 1/2 c. liquid, half water, half milk | 2 heaping Tbsp. shortening |
| 1/2 c. brown sugar, packed | A little salt |

Heat the above ingredients together. Place 1 package yeast in 1/2 cup warm water to dissolve. Add graham flour (3 cups at least); beat well. Add white flour to make soft, rubbery dough. Mix as any bread, very well. Let rest on board first 2 times it rises; next time, make into 3 round loaves. Let rise and bake 40 minutes at 350°. (Excellent!)

HONEY WHOLE WHEAT BREAD

Mrs. Vicki Blatchford Johnson

| | |
|----------------------------|-------------------------|
| 1 c. milk | 1 1/2 c. lukewarm water |
| 2 Tbsp. sugar | 2 pkg. dry yeast |
| 1 Tbsp. salt | 2 1/2 c. flour |
| 1/4 c. butter or margarine | 5 c. whole wheat flour |
| 1/2 c. honey | |

Place in saucepan, milk, sugar, salt, butter and honey and heat over a low fire until butter is melted. Set this mixture aside until lukewarm to the touch. Mix warm water and yeast together next. When the milk mixture has cooled, combine it with the yeast mixture and fold in the flour gradually. Grease 2 loaf pans and divide dough equally. Let rise 2 to 4 hours. Pre-heat oven to 375°. Bake 35 to 45 minutes. Pour melted butter over the baked loaves.

NEVER FAIL RYE BREAD

Mrs. Harry Shuck
Whiting, Iowa

| | |
|------------------------------|-------------------------|
| 2 pkg. dry yeast | 1/2 c. warm water |
| 1 tsp. sugar | 1/4 tsp. ginger |
| 1 1/2 c. warm water | 1/3 c. brown sugar |
| 1 Tbsp. salt | 1 tsp. orange flavoring |
| 3 tsp. burnt sugar flavoring | 1/4 c. soft margarine |
| 2 c. sifted rye flour | 5 c. sifted white flour |

Dissolve yeast in warm water, to which has been added, 1 teaspoon sugar and 1/4 teaspoon ginger. In a large bowl, mix water, brown sugar, salt, flavorings and soft margarine. Add yeast mixture and beat well. Add the rye flour and part of the white flour; beat well. Add rest of flour. Put on board and knead well. Let rise. Divide into two loaves; let rise again. Bake at 375° for 40 to 45 minutes. Whole wheat flour may be substituted for rye flour.

NO KNEAD DOUGH

Mrs. Mary (Collison) Barwick
Sioux City, Iowa

| | |
|-------------------------------------|----------------------|
| 2 pkg. active dry yeast | 1 tsp. salt |
| 1 1/4 c. warm water | 1/4 c. butter (soft) |
| 1 (4 servings) pkg. egg custard mix | 3 to 3 1/2 c. flour |

Soften yeast in water in large mixing bowl. Add butter, salt and dry custard mix. Stir until dissolved. Gradually add flour, mixing well. Knead dough on a lightly floured board 12 times. Roll out dough on a lightly floured surface to a 20 x 8-inch rectangle. Cut in half lengthwise, making two 2 x 4-inch strips. With knife handle, crease each strip lengthwise, slightly off center. Fold along the crease. Gently pull and shape each strip to 24 inches. Cut in twelve 2-inch slices. Place on greased cookie sheet. Cover and let rise in a warm place until light, 45 to 60 minutes. Bake at 400° for 10 to 15 minutes. Serve hot.

These rolls also can be made into Cinnamon Rolls: Combine 1/2 cup brown sugar, 1/4 cup pecans and 1/3 cup dark corn syrup. Pour into bottom of a greased 13 x 9-inch pan. Pan may be placed over low heat to soften mixture for easy spreading. Roll out to an 18 x 12-inch rectangle. Spread with 2 tablespoons butter and sprinkle with mixture of 1/4 cup brown sugar, 1/4 cup pecans and 1 teaspoon cinnamon. Starting with the 18-inch side, roll up jelly roll fashion. Cut into 18 (1-inch) slices. Place cut side down in pan. Cover and let rise until doubled in bulk, about 30 minutes. Bake at 400° for 15 to 18 minutes.

QUICK EASY SWEET DOUGH

Pauline Smith

| | |
|--------------------------|----------------------|
| 2 pkg. active dry yeast | 1/2 c. margarine |
| 1/2 c. warm water (105°) | 1/2 c. sugar |
| 1 1/4 c. buttermilk | 2 tsp. baking powder |
| 2 eggs | 2 tsp. salt |
| 5 1/2 c. flour | |

Beat eggs, buttermilk, sugar and softened butter until just blended. (May melt butter and then cool). Dissolve yeast in warm water; add to the first mixture. Sift baking powder and salt with 2 1/2 cups flour and gradually beat flour into mixture. Blend 30 seconds at low speed, scraping sides and bottom of bowl, then beat mixture on medium speed for 2 minutes. Stir in remaining flour just until dough is stiff enough to handle. Should be soft and so it does not stick to hands when you knead. Knead 5 minutes or about 200 turns on a lightly floured board. Shape as desired; such as butterhorn, all kinds of dinner rolls or cinnamon or pecan rolls. This dough is actually better if kept in the refrigerator overnight and may be kept up to a week. Also, makes very good rolls without it rising at all before making into rolls. Let rolls rise in warm place (85°) until double, about 1 hour. Test with finger to see if it leaves a dent. Bake at 350° for 15-20 minutes.

HOT DINNER ROLLS

Brenda Mustard

| | |
|-------------------------|--|
| 1 pkg. active dry yeast | 14 c. sifted flour |
| 1 c. lukewarm water | 3 eggs |
| 1 Tbsp. salt | 1 c. sugar |
| 1 Tbsp. sugar | 1 c. cooking oil (melted butter or regular margarine) |
| 3 c. water | |

Sprinkle yeast on 1 cup lukewarm water; stir to dissolve. Stir in salt, 1 tablespoon sugar, 3 cups water and 4 cups flour. Beat thoroughly (mixture should be bubbly). Cover; let stand in a warm place for 3 hours, and then beat eggs, 1 cup sugar and oil into batter, blending well. Gradually add enough remaining flour to make a soft dough that leaves the sides of the bowl. Turn onto lightly floured surface and knead until smooth and satiny, for about 8 to 10 minutes. May be made into any shape roll you want. Let rise until doubled before baking. This dough makes good cinnamon rolls. Bake at 375°, 18 minutes until golden brown. When dinner rolls are done, remove from pan and brush with butter. Makes 6 dozen.

OUR FAVORITE CARAMEL PECAN ROLLS

Joan L. Schlosser

| | |
|-----------------------------|----------------------------------|
| 1 pkg. dry yeast | 3 1/4-3 1/2 c. flour |
| 1 c. warm water (105°-115°) | 1/2 c. melted margarine |
| 1/4 c. granulated sugar | 3/4 c. packed brown sugar |
| 1 tsp. salt | 1 1/2 Tbsp. corn syrup |
| 2 Tbsp. softened margarine | 1/2 c. pecan halves or pieces |
| 1 egg | |

Mix:

| | |
|--------------------|-----------------|
| 1/2 c. white sugar | 2 tsp. cinnamon |
|--------------------|-----------------|

In a large bowl, dissolve yeast in water. Stir in sugar, salt and 2 tablespoons margarine. Beat egg slightly and add. Add 2 cups of the flour and beat until smooth. With spoon or hands, work in enough of the remaining flour so that dough can be handled easily. Place in greased bowl, turning once. Cover tightly and refrigerate overnight. (May be kept 4 to 5 days). When ready to shape into rolls, combine 1/2 cup margarine, sugar, corn syrup and pecan pieces in a saucepan and stir over low heat until well blended and smooth. Pour into one 9 x 13-inch pan or divide into two 8-inch round pans. Roll dough or pat out on a floured board into a rectangle about 15 x 9 inches. Spread with additional melted margarine, about 3 to 4 tablespoons, and sprinkle with mixed cinnamon and sugar. Roll tightly, beginning at the wide side. Seal edge well. Cut into 15 or 16 slices and place on the caramel pecan mixture in pans. Cover and let rise in a warm place (85°) until doubled, about 1 hour. Preheat oven to 375° and bake for 25 to 30 minutes.

OVERNIGHT BUNS

Mrs. Warren A. Bintz
Rolfe, Iowa

| | |
|--------------------|-----------|
| 4 c. boiling water | 1 c. lard |
| 2 c. sugar | |

Combine and cool to lukewarm, then add:

| | |
|--|---|
| 1 cake yeast, softened in 1/4 c. warm water | 1 Tbsp. salt |
| 4 eggs, beaten | 14 to 16 c. white flour to make soft dough |

Knead on floured board for 10 minutes. Mix dough about 2 P.M. Let rise until about 5 or 6 P.M. Knead down and let rise until about 9 P.M. Make into buns, Parker House rolls or any shape desired. Let stand on counter overnight. Do NOT refrigerate. Make into small buns, as these rise quite high.

OVERNIGHT BUNS (Continued)

May be used as overnight cinnamon rolls. Makes around 100 buns. Next morning, bake for 20 minutes at 350°.

SOUR CREAM TWISTS

Mrs. Sterling Borg

| | |
|-------------------|--------------------------------|
| 3 1/2 c. flour | 3/4 c. sour cream, or use |
| 1 tsp. salt | evaporated milk plus 1 |
| 2 sticks oleo | 1 Tbsp. vinegar |
| 1 pkg. yeast | 1 whole egg, plus 2 egg yolks, |
| 1/4 c. warm water | beaten |
| 1 tsp. vanilla | 1 c. sugar |

Sift flour and salt into mixing bowl. Cut in shortening. Dissolve yeast in water. Add to flour mixture with sour cream, eggs and vanilla. Mix well. Cover and refrigerate until cool or overnight. Roll half of dough on sugared board into an oblong, 8 x 16 inches. Fold ends toward center ends, overlapping. Sprinkle with sugar; roll again to same size. Repeat a third time. Roll about 1/4-inch thick. Cut into strips, 1 x 4 inches. Twist ends in opposite directions, stretching dough slightly. Put in shape of horseshoe on ungreased baking sheet, pressing ends to keep shape. Repeat with rest of dough. Bake at 375° about 15 minutes or until slightly browned. Take from baking sheet immediately. Makes about 60.

TWO-HOUR BUNS

Bertha M. Freyer

Cream:

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

Add 1 cup boiling water. Add 2 beaten eggs. Add 1 cup warm water, in which 2 cakes of dry yeast have been dissolved, and 1 teaspoon salt. Use enough flour to make a soft dough. Let stand 1 hour. Make into shapes and let stand 1 hour again, then bake.

OATMEAL BREAD

LouNell Olson

| | |
|----------------------|--------------------|
| 1 1/2 c. raw oatmeal | 1/2 c. brown sugar |
| 2 tsp. salt | 2 c. boiling water |

Mix together; let cool. Stir in 1 cake yeast, dissolved in 1/4 cup warm water, and 5 cups sifted white flour. Knead well. Put in a greased bowl and let rise until doubled in bulk. Shape into 2 loaves and let rise until doubled again. Bake at 350° for 1 hour.

SWEDISH RYE BREAD

Hulda Higgins

| | |
|--|--|
| 2 pkg. active dry yeast or 2 cakes compressed yeast | 4 Tbsp. shortening |
| 1/2 c. water | 3 c. hot water |
| 1/2 c. medium brown sugar | 5 c. stirred medium rye flour |
| 1/2 c. light molasses | 6 Tbsp. caraway seeds or 4 Tbsp. grated orange peel |
| 2 Tbsp. salt | 7-8 c. sifted all-purpose white flour |

Soften yeast in warm water in large bowl. Combine brown sugar, molasses, salt and shortening. Add hot water and stir until sugar dissolves. Cool to lukewarm; stir in the rye flour. Beat well. Add the softened yeast and caraway seed; mix well. Reserve some of the white flour for kneading. Makes 4 loaves.

SWISS BREAD

Elizabeth Morton

| | |
|---|---|
| 1 c. scalded milk | 1/4 c. each chopped nuts, citron and sugar |
| 1 tsp. salt | 1/4 c. each butter and sugar |
| 1/4 tsp. cloves | 1 egg, beaten |
| 1/2 c. warm water | 2 pkg. dry yeast |
| 1/2 c. each raisins and chopped candied cherries | 1/2 tsp. each nutmeg and mace |
| 5-5 1/2 c. flour | |

Scald milk and combine with butter, sugar, salt, spices and egg. Add yeast to warm water and let stand to dissolve thoroughly. When milk has cooled slightly, add half the sifted flour and beat until smooth, then add dissolved yeast and beat. Add half the remaining flour, mixing in with spoon or hand, then blend cut up fruits and nuts with some of the remaining flour and mix in until the dough leaves the sides of bowl clean. This will be a medium soft dough. Let rise 45 minutes to 1 hour. Preheat oven to 375°. Bake 30 to 40 minutes. Makes 2 loaves.

WHOLE WHEAT BREAD

Mrs. Emmy Sorensen

| | |
|--------------------------------------|----------------------|
| 2 c. whole wheat flour (fine) | 1 c. milk, scalded |
| 1 c. cracked wheat flour (coarse) | 2 c. water |
| 4 2 tsp. salt | 1/3 c. powdered milk |
| 2 pkg. yeast | 2 Tbsp. dark syrup |
| 1/3 c. shortening | 2 Tbsp. brown sugar |
| 4 1/2 c. white flour | 1 egg |

Measure all flour and salt into large mixing bowl. Blend with hands. Scald milk. Add syrup, sugar and powdered milk; stir to dissolve. Add 1 cup water and dissolved yeast to milk.

WHOLE WHEAT BREAD (Continued)

Make a well in the flour and add shortening, egg and milk liquid. Mix with hands and add other cup of water as needed. Knead with both hands very well. Cover and let rise 1 1/2 to 2 hours or until double in size. Make into desired sized loaves and let rise again. Bake at 450°, 15 minutes. Turn oven back to 375° and bake 1/2 to 3/4 hour according to size of loaves.

ZUCCHINI WALNUT BREAD

Mrs. Howard Miller

- | | |
|---|------------------------|
| 1 c. walnuts, chopped coarsely | 1 c. raisins |
| 2 c. sugar | 4 eggs |
| 3 1/2 c. unsifted, unbleached all-purpose flour | 1 c. vegetable oil |
| 1 1/2 tsp. baking soda | 1 1/2 tsp. salt |
| 1 tsp. cinnamon | 3/4 tsp. baking powder |
| 2 c. grated unpeeled zucchini squash | 1 tsp. vanilla |

Beat eggs. Add sugar gradually. Add oil. Combine dry ingredients and add alternately with grated zucchini, reserving 1/4 cup flour to combine with nuts and raisins. Add vanilla. Turn into two greased and lightly floured loaf pans, 9 x 5 x 2 3/4-inch. Bake on lowest rack of oven at 350° about 55 minutes or until loaves test done (wooden toothpick inserted in center comes out dry). Let loaves stand on cooling rack 10 minutes. Turn loaves out on rack to cool before slicing. Makes 2 loaves.

E Z ROLLS

Julie Morton
Whiting, Iowa

- | | |
|--------------|---------------------|
| 2 pkg. yeast | 1 1/4 c. warm water |
| | A little sugar |

Combine.

- | | |
|-----------------------|---------------------|
| 1 tsp. salt | 1/2 box custard mix |
| <i>3 1/2 c. flour</i> | 1/4 c. oleo |

Roll out. Put butter on it, then sugar and cinnamon and raisins, if you prefer. Cut into 15 slices. Topping goes into pan:

- | | |
|---------------|----------------|
| 1/4 c. butter | 3 Tbsp. milk |
| 1/4 c. honey | 1 tsp. vanilla |
| 2 Tbsp. sugar | |

Let rise and bake at 350° for 30 minutes.

APPLE CRUMB PIE

Ruth Downs

| | |
|---------------------|------------------------------|
| 4 c. chopped apples | 1 Tbsp. lemon juice |
| 1 c. sugar | 2 Tbsp. melted butter |
| 1/2 tsp. cinnamon | 2 Tbsp. sour cream |
| 1/2 tsp. nutmeg | 1 unbaked pie shell (9-inch) |

Topping:

| | |
|--------------|--------------------|
| 1/2 c. flour | 1/4 c. soft butter |
| | 1/2 c. sugar |

Combine first 7 ingredients; spread mixture evenly in pastry lined pie pan. Sprinkle with crumb topping. Bake at 425° for 15 minutes; reduce heat to 350° and bake 30 minutes longer or until apples are tender.

Topping: Combine flour and sugar; work in butter until crumbly.

BANANA RHUBARB PIE

Ethel M. Agerson

| | |
|-------------------|--------------|
| 3 bananas, mashed | 1 egg |
| 3 c. rhubarb | 1/4 c. flour |
| 1 1/4 c. sugar | |

Mix all of the above ingredients and pour into a lined 9-inch pie pan. Place top crust on and bake at 425° for 40 to 50 minutes or until the filling is tender.

BUTTERSCOTCH PIE

Mrs. Watson Willey

| | |
|------------------------|----------------|
| 1 c. brown sugar | 3 eggs |
| 1 c. milk | 2 Tbsp. flour |
| 1/4 lb. butter or oleo | 1 tsp. vanilla |

Beat egg yolks. Add other ingredients. Cook on top of stove. Add vanilla. Fill a baked crust and use the egg whites for topping.

CARAMEL PECAN PIE

Shirley Persinger

Place 35 vanilla caramels, 1/2 cup water, 1/4 cup margarine or butter in the top of a double boiler. Heat, stirring frequently, until the caramels are melted and the sauce is smooth. Mix well, the following:

| | |
|------------------------|------------------|
| 2 slightly beaten eggs | 1/4 tsp. salt |
| 3/4 c. sugar | 1/2 tsp. vanilla |

Gradually add the caramel sauce, mixing well. Add 1 cup

CARAMEL PECAN PIE (Continued)

pecan halves. Pour into an 8 1/2-inch unbaked pastry shell. Bake in a hot oven (400°) for 10 minutes. Reduce heat to 350° and bake for 20 minutes. The pie filling will appear soft while it is hot, but it becomes firm as it cools.

CHESS PIE

Mrs. Charles (Phyllis) Persinger

| | |
|-------------------------|----------------|
| Yolks of 3 eggs, beaten | 1 1/2 c. sugar |
| 1 Tbsp. flour (heaping) | 1 c. raisins |
| 1 c. milk | 1/4 c. butter |

Cook together and pour into a baked pie shell. Add vanilla and nutmeg. Top with meringue.

CHESS PIE

Inez Gibson

Cream together:

| | |
|---------------------|---------------|
| 1 c. sugar | 1/2 c. butter |
| 3 egg yolks, beaten | 1/4 c. milk |
| 3/4 c. nuts | 1 c. raisins |
| 1 tsp. vanilla | |

Make a regular pie crust. Use a pie shell or use muffin tins. If using muffin tins, put approximately 1 tablespoonful of mixture in each. Bake in a moderate oven (350°). Beat egg whites as for meringue. Return to oven to brown.

NOTE: I scald my raisins in hot water, then drain. Sometimes I grind the raisins.

CHOCOLATE PIE

Inez Gibson

Crust, using a 9-inch pie pan:

| | |
|----------------------|-----------------|
| 1 c. flour | 1/2 tsp. salt |
| 4-6 Tbsp. shortening | 2-4 Tbsp. water |

Mix and roll out. Bake 8-10 minutes at 450°. Cool.

Filling:

| | |
|-----------------|-------------|
| 20 marshmallows | 1/2 c. milk |
|-----------------|-------------|

Heat until the marshmallows are melted. Add 5 Hershey's almond bars. Stir until chocolate melts. Cool thoroughly. Fold in 1 cup whipped cream or Dream Whip. Spoon into pie shell. Chill 3-4 hours. To serve: Whip 1 cup cream or Dream Whip and spread over top of pie. Grate 1 Hershey's almond bar over top.

CRANBERRY PIE

Mrs. Clyde Yost
San Diego, Cal.

| | |
|------------------------------------|-----------------------------|
| 2 c. fresh cranberries (or frozen) | 1 c. sugar |
| 1/2 to 1/4 c. sugar | 1 c. flour |
| 1/2 to 1/4 c. walnuts, chopped | 1/2 c. butter, melted |
| 2 eggs | 1/4 c. vegetable shortening |

Butter a 10-inch pie plate well. Spread cranberries over bottom and sprinkle with sugar and nuts. Beat eggs well and add remaining sugar to beaten egg, mixing well. Add flour, butter, shortening and beat well. Pour batter over top of cranberry mixture. Bake at 325° for 1 hour. Serve lukewarm with ice cream.

DOWN-UNDER PEACH PIE

George King

| | |
|--------------------------|------------------------------|
| Pastry for 9-inch pie | Salt |
| 4 large peaches | 1/2 c. flour |
| 3/4 c. sugar | 1/4 c. sugar |
| 2 Tbsp. flour | 3/4 c. grated Cheddar cheese |
| 1 tsp. cinnamon | 1/4 c. melted butter |
| 1 tsp. grated lemon peel | |

Line pie plate with pastry. Peel and pit peaches; slice thinly. For filling, combine 3/4 cup sugar with 2 tablespoons flour, cinnamon, peel and a dash of salt. Gently toss peaches in mixture until lightly coated. Arrange in pie crust. For topping, combine 1/2 cup flour, 1/4 cup sugar, cheese and melted butter; add a dash of salt. Sprinkle crumbs over fruit. Bake at 400° for 40 minutes. Serve pie warm with sour cream and brown sugar, if desired.

DANISH PUFF

Tammy Wiedenfeld

| | |
|--------------------|-------------------------|
| 1 c. flour, sifted | 1/2 c. butter |
| 1/2 c. butter | 1 c. water |
| 2 Tbsp. water | 1 tsp. almond flavoring |
| 1 c. flour | 3 eggs |

Cut in 1/2 cup butter into 1 cup flour. Sprinkle 2 tablespoons water on this mixture and mix with fork. Cut dough in half. Pat dough into long strips, 12 x 3 inches. Put on large cookie sheet. Bring second amount of butter and water to a rolling boil. Add flavoring and remove from heat. Stir in flour. When smooth and thick, add 1 egg at a time. Beat until smooth. Divide in half and spread over the strips. Bake 60 minutes at 350°. Frost with powdered sugar icing and sprinkle with nuts.

FRENCH SILK PIE

Aurilla Mustard

| | |
|----------------|--------------------------------|
| 3/4 c. sugar | 1 square semi-sweet chocolate, |
| 1/2 c. butter | melted over hot water |
| 1 tsp. vanilla | 2 eggs |

Cream butter and sugar. Add chocolate and vanilla. Add 1 egg and beat 5 minutes; add the other egg and beat 5 more minutes. Pour into a baked pie shell. Top with Cool Whip and chill overnight.

FROZEN LEMON PIE

Mrs. W. H. Torrey

| | |
|---------------------------|-----------------------|
| 3 eggs, separated | 1/2 c. graham cracker |
| 1 Tbsp. grated lemon rind | crumbs, rolled fine |
| 1 c. whipped cream | 1/3 c. lemon juice |
| | 1/2 c. sugar |

Beat egg yolks and lemon juice and rind and all but 2 tablespoons of sugar. Cook over low heat, stirring constantly until thick. Beat egg whites. Add the remaining sugar and fold into cooled mixture, then fold in whipped cream. Put crumbs on bottom and top. Freeze until firm. Use a 9 x 12-inch pan.

HEAVENLY CHOCOLATE PIE

Mrs. Everett Major
Sioux City, Iowa

Line a pie plate with pastry. Bake at 450° about 10 minutes or until brown.

| | |
|---------------|------------------|
| 2 egg whites | 1/2 tsp. vinegar |
| 1/4 tsp. salt | 1/2 c. sugar |

Beat egg whites, vinegar, salt until stiff. Gradually add 1/2 cup sugar and beat until very stiff. Spread over bottom and sides of baked pastry shell and bake at 325° for 15 to 18 minutes until lightly browned. Cool.

Filling:

| | |
|--|---|
| 1 (6 oz.) pkg. semi-sweet chocolate morsels | 1 c. whipped cream or Cool Whip |
| 2 egg yolks | 1/4 c. sugar, if whipped cream is used |
| 1/4 c. water | |

Melt chocolate chips over hot water. Blend in egg yolks and water and stir until smooth. Spread 3 tablespoonfuls of this mixture over cooled meringue, then chill the remainder until it

HEAVENLY CHOCOLATE PIE (Continued)

begins to thicken. Whip cream or use substitute (add sugar if whipping cream is used). Spread half over chocolate layer and fold chilled chocolate mixture into remainder of whipped cream. Spread over pie and chill at least 4 hours before serving.

LEMON ANGEL PIE

Mrs. Gerald Miller

| | |
|--------------------------|---------------------------|
| 4 egg whites | 1/2 c. sugar (additional) |
| 1/4 tsp. cream of tartar | 3 Tbsp. lemon juice |
| 1/8 tsp. salt | 2 tsp. grated lemon rind |
| 1 c. sugar | 1 c. whipping cream |
| 4 egg yolks | |

Beat egg whites with cream of tartar until stiff. Add salt and sugar gradually (1 cup sugar). Continue to beat until the meringue holds shape well. Spread meringue in a buttered 9-inch pie pan, lining sides and bottom. Bake at 225° for 20 minutes, then at 300° for 40 minutes. Cool. Beat egg yolks, then beat in 1/2 cup sugar, lemon juice and rind. Cook, stirring constantly until thick, about 5 minutes. Cool filling. Whip cream. Spread half of cream over baked meringue shell. Cover it with lemon filling. Put remainder of whipped cream over the top. Chill 24 hours. This will serve 6 to 8 people.

LEMON MERINGUE PIE

Shirley McCall

Pie Shell:

| | |
|--------------------------|----------------|
| 4 egg whites | 1 c. sugar |
| 1/4 tsp. cream of tartar | A dash of salt |

Beat until stiff. Grease a pan. Form a shell in the pan. Bake at 275° for 60 minutes. Cool in oven 1 hour with heat OFF.

Filling:

| | |
|------------------------------|-------------------|
| 4 egg yolks, slightly beaten | 1 tsp. lemon rind |
| 1/2 c. sugar | 1/8 tsp. salt |
| 3 Tbsp. ReaLemon juice | |

Cook in double boiler for 8 to 10 minutes until thick and creamy. Cover. Cool, then stir in 1 envelope Dream Whip. Put in pie shell.

PEACH CRACKER PIE

Mrs. Ken Kirkpatrick
Lakewood, Colo.

| | |
|---|-------------------------------------|
| 3 egg whites | Sliced peaches (fresh or canned) |
| 16 soda crackers, rolled very fine | 1 c. sugar |
| 1/2 c. broken nutmeats (walnuts or pecans) | Whipping cream |
| 1/4 tsp. baking powder | 1 tsp. vanilla |

Beat egg whites until stiff. Gradually add sugar, soda crackers, baking powder and nutmeats and vanilla. Put in buttered pie plate and bake at 350° for 30 minutes. Cool. Top with layer of fresh or sliced canned peaches (or strawberries) that have been drained. Top with layer of whipped cream and sprinkle with nuts.

PEACH PIZZA PIE

Florence Blakely
Cupertino, Calif.

Crust:

| | |
|---------------|-------------------------|
| 1 c. flour | 2/3 tsp. powdered sugar |
| 1 cube butter | |

Pat into a 9-inch pie tin and bake at 350° for 10 minutes.

Filling:

| | |
|--------------------|---------------------|
| 8 oz. cream cheese | 1/2 c. sugar |
| 2 eggs | 1 Tbsp. lemon juice |

Beat cream cheese until creamy. Add eggs and gradually add the sugar. Pour over crust and bake for 10 to 12 minutes. Cool. Drain sliced peaches. From the juice drained from peaches, use 1 cup and add 1 1/2 tablespoons cornstarch, 1 tablespoon lemon juice. Cook over low heat until clear. One hour before serving time, place peaches on filling and pour glaze over top. Cut and serve.

PINEAPPLE PIE

Georgia Smith

| | |
|------------------------|--------------------|
| 1 c. crushed pineapple | 2 egg yolks |
| 1/2 c. sugar | 2 Tbsp. butter |
| 1 Tbsp. cornstarch | 1 c. boiling water |
| 3 Tbsp. flour | 1/4 tsp. salt |

Mix sugar, cornstarch and flour. Add beaten egg yolks that have been mixed with the pineapple. Add boiling water and

PINEAPPLE PIE (Continued)

butter and cook until thick. When partly cool, add the egg whites, beaten until stiff. Pour into a baked pie shell.

PINK RHUBARB PIE

Betty Vaughn

| | |
|-----------------------------|---------------------------|
| Pastry for double crust pie | 2 Tbsp. flour |
| 4 c. chopped rhubarb | 1 pkg. strawberry gelatin |
| 1 1/2 c. sugar | |

Combine sugar, flour and dry gelatin and add to chopped rhubarb. Place in pastry lined pie pan. Top with upper crust or lattice crust. Sprinkle top with sugar and cinnamon. Bake at 375° for 1 hour or until rhubarb is tender.

PECAN TARTS

Mrs. Louise Matthews

Pastry:

| | |
|-----------------------------|-------------------------|
| 1 c. butter or margarine | 2 1/2 c. unsifted flour |
| 2 (3 oz.) pkg. cream cheese | 1/2 tsp. salt |

Filling:

| | |
|-------------------------|-------------------------|
| 1 1/2 c. chopped pecans | 2 eggs, slightly beaten |
| 1 c. brown sugar | 1/2 c. light corn syrup |
| 2 Tbsp. melted butter | 1/4 tsp. salt |
| 1/2 tsp. vanilla | |

Soften butter and cheese. Blend in half the flour and salt at a time. Shape pastry into two 2-inch diameter rolls. Wrap and chill overnight. Slice pastry into 36 portions. Press into 1 1/2-inch muffin pans. Line cups. Do not make rims. Using a rotary beater, gradually add sugar to slightly beaten eggs. Add syrup, and butter, salt and vanilla. Pour into tart shells. Sprinkle with nuts. Bake at 350° about 20 minutes. Cool for about 10 minutes. Remove from pans.

RAISIN CREAM PIE

Shirley McCall

| | |
|----------------------|---------------|
| 3 Tbsp. water | 1 c. milk |
| 3 egg yolks | 5 Tbsp. flour |
| 1/2 c. raisins | 1/2 c. cream |
| 1 1/4 c. brown sugar | |

Cook in double boiler until thick. Pour into baked pie shell. Use egg whites for topping.

RAISIN CREAM PIE

Mrs. Jess Paul

- | | |
|--------------------------------------|------------------------|
| 1 (9-inch) pie shell, baked | 1 3/4 c. milk, scalded |
| 1 1/4 c. raisins with water to cover | 1 c. sugar |
| 1/3 c. flour | 2 Tbsp. butter |
| 3 egg yolks | 3/4 tsp. salt |
| | 1 tsp. vanilla |

Cook raisins and water 15 to 20 minutes. Cool, leaving 1/4 cup raisin water. Mix together dry ingredients. Add scalded milk gradually and stir until thick. Stir in beaten egg yolks. Cook this mixture over low heat. Remove from stove. Add raisins and 1/4 cup liquid. Return to stove and stir until filling is cooked. Remove from heat. Add butter and vanilla. Place mixture in the pie shell. Top with meringue: 3 egg whites, beaten stiff, adding slowly, 6 tablespoons sugar. Bake at 425°, 5 to 7 minutes until brown.

SODA CRACKER PIE

Shirley McCall

- Beat until stiff:
- | | |
|--------------|----------------|
| 3 egg whites | 1 tsp. vanilla |
|--------------|----------------|

Add gradually, 1 cup sugar. Roll 12 soda crackers very fine. Add 1/4 teaspoon baking powder; fold into egg whites. (1/2 cup chopped nuts may be added, if desired). Pour into buttered pie tin and bake at 350° for 30 minutes. Cool and cover with thin layer of peaches and whipped cream. Chill.

STRAWBERRY PIE

Mrs. Robert Carrier

- | | |
|----------------------------|--------------------|
| 1 (9-inch) baked pie shell | 1 qt. strawberries |
|----------------------------|--------------------|

Put half the berries in bottom of baked pie shell. Mash remainder of the berries. (You will need 1 1/2 cups of berries and juice). To this, add:

- | | |
|------------|--------------------|
| 1 c. sugar | 3 Tbsp. cornstarch |
|------------|--------------------|

Boil 1 minute. Remove and pour over berries in the shell. Chill. Decorate.

NEVER FAIL PIE CRUST

Mrs. Ralph Jones

- | | |
|------------------------------|----------------|
| 3 c. flour | 1 egg, beaten |
| 1 tsp. salt | 5 Tbsp. water |
| 1 c. lard or 1 1/4 c. Crisco | 1 tsp. vinegar |

Yield: 3 pie crusts.

SINGLE MAZOLA OIL PIE CRUST

Judy Miller

1 c. plus 2 Tbsp. flour
1/2 tsp. salt

1/3 c. Mazola oil
2 Tbsp. cold water

Use fork to mix first, then use fingers. Roll out between layers of waxed paper.

COUNTRY PIE CRUST

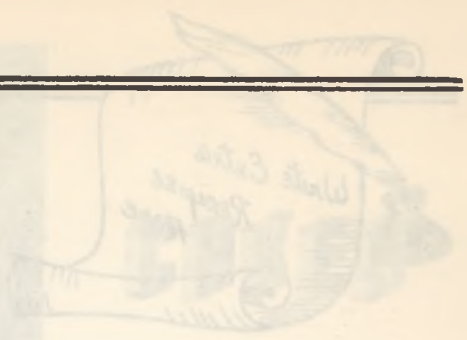
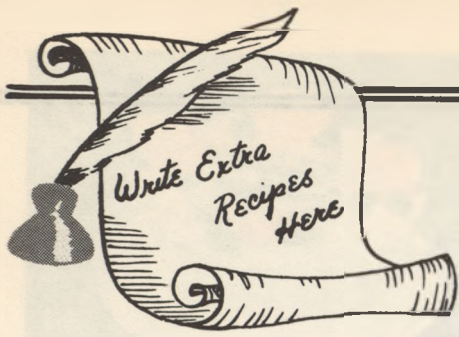
Mrs. Ted Johnson

5 c. flour
2 c. lard (generous)
1/2 stick oleo or butter

1 egg
1 Tbsp. vinegar
1/4 tsp. baking soda
1/2 tsp. salt

Cut flour, lard, oleo, salt and soda together. Put egg in a cup; add the vinegar and water to make 3/4 cup of liquid. Beat well; add to dry ingredients. Finish blending with fingers if necessary. Makes enough for 3 double crust pies.

This can be rolled, rerolled, frozen and stored for days in refrigerator in plastic bag or container. When baking a single crust, form on bottom of one pie pan; place another pan over it and bake crust between them, upside down, so crust won't shrink.

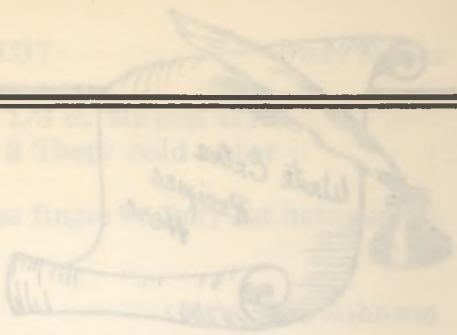
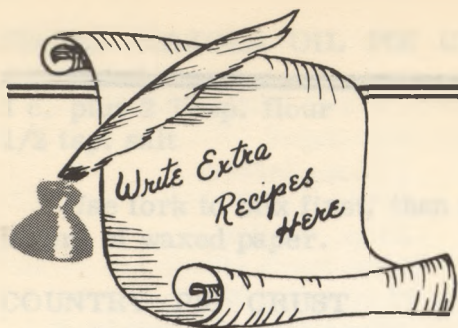


COOKIES



DESSERTS





2 c. flour
2 c. lard (generous)
1/2 stick oil or butter

1 egg
1 Tbsp. vinegar
1/4 tsp. baking soda
1/2 tsp. salt

Cut flour, lard, oil, salt and soda together. Put egg in a cup; add the vinegar and water to make 3/4 cup of liquid. Beat well; add to dry ingredients. Finish blending with fingers if necessary. Makes enough for 3 double crust pies.

This can be rolled, re-rolled, frozen and stored for days in refrigerator in plastic bag or container. When baking a single crust, form on bottom of one pie pan; place another pie over it and bake crust between them, upside down, so crust won't shrink.

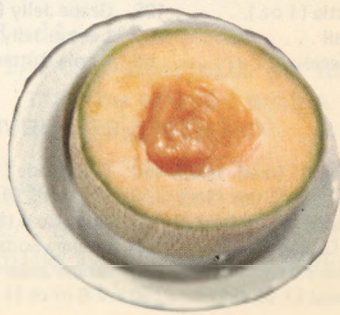


CAKES

COOKIES



DESSERTS



IF YOU COUNT CALORIES

APPETIZERS, PICKLES, RELISHES

| | | | | | |
|--------------------------------------|-----|---------------------------------------|----|--|----|
| Shrimp Cocktail (½ c.) | 100 | Dill Pickle (1 large) | 15 | Pickle Relish (1 T.) | 14 |
| Crab Paste (1 t.) | 10 | Sour Pickle (1 large) | 15 | Mustard Pickle Relish (1 T.) | 25 |
| Melon Balls, frozen (1 c.) | 160 | Sweet Pickle (1 med.) | 20 | Relish Cheese Spread (1 oz.) | 70 |
| Pate de fois gras (1 T.) | 84 | Cucumber Pickles (6 slices) | 29 | Chili Sauce (1 T.) | 15 |

SOUPS, SALADS, VEGETABLES

| | | | | | |
|--------------------------------------|-----|--|-----|-------------------------------------|-----|
| Bean Soup (1 c.) | 191 | Cole Slaw (1 c.) | 102 | Asparagus (6 spears) | 21 |
| Beef Soup (1 c.) | 100 | Gelatin, with fruit (sq.) | 139 | Green Beans (1 c. cooked) | 25 |
| Chicken Soup, cream (1 c.) | 200 | Mixed greens, with French Dressing (½ c.) | 50 | Broccoli (½ c.) | 22 |
| Clam Chowder, milk (1 c.) | 200 | Waldorf (½ c.) | 140 | Corn (1 ear) | 85 |
| Vegetable Soup (1 c.) | 82 | | | Peas, canned | 170 |

MEAT, SEAFOOD, POULTRY

| | | | | | |
|--------------------------------------|-----|---------------------------------------|-----|--------------------------------------|-----|
| Hamburger, reg. (3 oz.) | 245 | Catfish (3 oz.) | 168 | Chicken (small leg, fried) | 64 |
| Roast, lean only (3 oz.) | 110 | Lobster Newburg (½ c.) | 185 | Baked Chicken (2 slices) | 158 |
| Beef steak, round (4 oz.) | 288 | Pink Salmon, canned (3 oz.) | 122 | Stewed Chicken (½ breast) | 207 |
| Pork Chops, lean (1.6 oz.) | 120 | Fried Clams (10) | 250 | Turkey, roasted (1 slice) | 100 |
| Pork Roast, lean (2.2 oz.) | 160 | Tuna, canned (3 oz.) | 169 | Creamed Turkey (1 c.) | 430 |

BREAD, ROLLS, PASTRY

| | | | | | |
|---|-----|---------------------------------|-----|------------------------------------|-----|
| Cinnamon Bread (1 slice) | 130 | Hamburger Roll (1) | 150 | Apple Turnover (1) | 275 |
| Cracked Wheat Bread (1 slice) | 60 | Parker House Roll (1) | 125 | Cream Puff (1) | 296 |
| French Bread (1 sm. slice) | 54 | Plain Roll (1) | 118 | Cherry Pie (1 piece) | 340 |
| White Bread (1 slice) | 60 | Sweet Roll (1) | 178 | Apple Pie (1 piece) | 331 |
| Whole Wheat Bread (1 slice) | 55 | Whole Wheat Roll (1) | 98 | Lemon Meringue (1 piece) | 302 |

CAKES, COOKIES, DESSERTS

| | | | | | |
|---|-----|------------------------------------|-----|------------------------------------|-----|
| Angel Food Cake (sm. slice) | 110 | Fig Bar (large) | 87 | Strudel (1) | 200 |
| Cheesecake (1 piece) | 275 | Macaroon (1) | 55 | Apple Dumpling (1) | 345 |
| Chocolate Cake, plain (1 pc.) | 150 | Oatmeal Cookie (1 large) | 114 | Chocolate Pudding (½ c.) | 175 |
| Pound Cake (1 slice) | 130 | Peanut Cookies (1) | 50 | Prune Whip (½ c.) | 100 |
| Sponge Cake (1 piece) | 117 | Vanilla Wafer (1) | 25 | Vanilla Pudding (½ c.) | 138 |

CANDY, JELLY, PRESERVES

| | | | | | |
|----------------------------------|-----|-----------------------------------|----|-----------------------------------|----|
| Divinity (1 sq.) | 100 | Blackberry Jelly (1 T.) | 50 | Blackberry Jam (1 T.) | 55 |
| Fudge (1 oz.) | 118 | Currant Jelly (1 T.) | 50 | Plum Jam (1 T.) | 59 |
| Peanut Brittle (1 oz.) | 125 | Grape Jelly (1 T.) | 54 | Preserves (1 T.) | 55 |
| Popcorn Ball | 100 | Lemon Jelly (1 T.) | 40 | Strawberry Jam (1 T.) | 55 |
| Taffy (1 piece) | 50 | Apple Butter (1 T.) | 33 | Orange Marmalade (1 T.) | 56 |

CASSEROLES, BEVERAGES, MISCELLANEOUS

| | | | | | |
|---|-----|----------------------------------|-----|--|-----|
| Beef Stroganoff (med. serv.) | 450 | Lemonade (1 c.) frozen | 75 | 1 scrambled egg | 100 |
| Beef & Vegetable Stew (1 c.) | 252 | Tea with 1 t. sugar | 16 | 1 T. mayonnaise | 100 |
| Chicken Paprikash (sm. serv.) | 445 | Coca-Cola (8 oz.) | 107 | 1 T. peanut butter | 100 |
| Hungarian Goulash (½ c.) | 165 | Orange Soda (8 oz.) | 95 | Spaghetti w/ meat sauce (1 c.) | 350 |
| Spanish Rice (¾ c.) | 130 | Grape Juice (1 c.) | 165 | French Dressing (1 T.) | 60 |
| Crab Imperial (1 serving) | 150 | V-8 juice (1 c.) | 98 | Vanilla Ice Cream (¼ pt.) | 150 |

CAKES, COOKIES, DESSERTS

FRESH APPLE CAKE

Sena L. Carroll

4 c. peeled and sliced apples
2 c. white sugar
1/2 c. oil
2 tsp. vanilla

1 c. coarsely chopped nuts
2 well beaten eggs
2 c. flour
1 tsp. each baking soda, cin-
namon and salt

Mix apples and sugar. Add oil, nuts, eggs and vanilla. Mix in dry ingredients. Bake in a 13 x 8-inch pan for 1 hour at 350°.

BANANA-OATMEAL CAKE

Mrs. Leslie Smith

1 c. quick oats
1 1/2 c. hot water
1/2 c. shortening
1 1/2 c. sugar
2 eggs
1 1/2 c. sifted flour

1 1/4 tsp. soda
1/2 tsp. salt
1/2 tsp. nutmeg
1 tsp. cinnamon
1 tsp. vanilla
2 medium bananas, well
ripened, mashed

Soak oats in hot water 20 minutes. Mix shortening, sugar, and eggs. Add flour, soda, salt, spices; blend. Add bananas, vanilla and oats; mix well. Pour into greased, floured pan, 9 x 13-inch, and bake 50 minutes at 350°, or, 2 (9-inch) pans for 30 minutes. Frost as you wish.

BROWNIE CAKE

Mrs. John Kirkpatrick

Combine in bowl:

2 c. flour

2 c. sugar

1/2 tsp. salt

Bring to a boil in pan:

1 c. water

3 Tbsp. cocoa

1/3 c. oil

1 stick oleo

Pour over dry ingredients and add:

2 eggs

1/2 c. buttermilk (or milk

1 tsp. vanilla

may be soured with a little
vinegar)

1 tsp. soda

Pour into a 9 x 13-inch pan. Bake 40 minutes at 350°. Frost while warm with: Combine: 1/2 stick oleo, 1 1/2 table-
spoons cocoa, 3 tablespoons sweet milk; boil 1 minute. Add pow-
dered sugar to right consistency.

CRAZY CHOCOLATE CAKE

Nancy Waples

| | |
|----------------|-------------------|
| 1 c. sugar | 6 Tbsp. salad oil |
| 1 1/2 c. flour | 1 Tbsp. vinegar |
| 1 tsp. soda | 1 tsp. vanilla |
| 1/2 tsp. salt | 1 c. water |
| 3 Tbsp. cocoa | |

Mix dry ingredients in baking dish, 8 x 8-inch or 9 x 9-inch. Make 3 wells in mixture and fill with oil, vinegar and vanilla. Pour 1 cup water over it. Mix with fork well. Bake at 350° for 35-40 minutes.

SOUR CREAM BUNDT CAKE

Mrs. J. M. Williams

| | |
|--------------------------------|--------------|
| 1 Duncan Hines butter cake mix | 1/4 c. sugar |
| 4 eggs | 1/2 c. oil |
| 1 c. sour cream | 1/4 c. water |

Mix above ingredients. Pour half of mixture in Bundt pan. Cover with mixture of 2 tablespoons brown sugar, 1 teaspoon cinnamon and 1 cup chopped nuts. Add rest of batter and bake 45 minutes at 350°. Glaze with the following.

Glaze:

| | |
|---------------------|----------------|
| 2 c. powdered sugar | 2 Tbsp. milk |
| | 1 tsp. vanilla |

CARROT CAKE

Mrs. R. R. Walton

| | |
|--------------|---------------------------------|
| 1 1/2 c. oil | 1/2 tsp. salt |
| 2 c. sugar | 1 tsp. cinnamon |
| 4 eggs | 2 c. grated raw carrots |
| 2 tsp. soda | 1 c. crushed pineapple, drained |
| 2 c. flour | |

Mix in usual order and bake in a 9 x 12-inch pan or layers for 45 minutes to an hour at 350°.

Frosting:

| | |
|--|----------------|
| 1 (8 oz.) pkg. Philadelphia cream cheese | 1 stick butter |
|--|----------------|

Thicken with:

| | |
|----------------------|-------------|
| 1 box powdered sugar | 1/2 c. nuts |
|----------------------|-------------|

FOURTEEN CARROT CAKE

Mrs. Myron Johnson

| | |
|----------------------|---|
| 2 c. flour | 3 eggs |
| 2 tsp. baking powder | 2 c. grated carrots |
| 1 1/2 tsp. soda | 1 can pineapple (8 1/2 oz. size) (crushed), drained |
| 1 tsp. salt | 1/2 c. raisins |
| 2 tsp. cinnamon | 1/2 c. coconut |
| 2 c. sugar | 1 c. chopped nuts |
| 3/4 c. oil | |

Sift dry ingredients together, then put in a large bowl. Blend well all together. Bake in a 9 x 12-inch pan for 50 to 60 minutes at 350°.

CHOCOLATE CAKE

Kathleen Marvin

| | |
|-------------------|------------------------|
| 1/2 c. oleo | 2 c. flour |
| 2 c. sugar | 1/2 c. cocoa |
| 3 eggs | 1/2 tsp. baking powder |
| 1 tsp. vanilla | 1 tsp. soda |
| 1/2 c. cold water | 1/2 tsp. salt |
| | 1 c. boiling water |

Mix first 5 ingredients. Add remaining ingredients with the exception of the hot water. Mix thoroughly and then pour in the hot water; mix again. Bake at 350° for 40 minutes.

CHOCOLATE CHIP LOAF CAKE

Shirley McCall

| | |
|--------------------------------|--|
| 2 c. flour | 1/2 c. shortening |
| 1 c. firmly packed brown sugar | 1 c. milk |
| 1/2 c. sugar | 3 eggs |
| 3 tsp. baking powder | 1/2 c. finely chopped chocolate pieces |
| 1 tsp. salt | 1 1/2 tsp. vanilla |
| 1/2 tsp. baking soda | |

Grease loaf pan. Line bottom with waxed paper or flour. Mix all ingredients together at low speed 1/2 minute, then at high speed 3 minutes. Bake at 350° for 1 hour and 20 minutes. Cool 10 minutes. Remove from pan. Cover with Shadow Frosting.

Shadow Frosting:

| | |
|---------------------|------------------|
| 2 c. powdered sugar | 1 tsp. vanilla |
| 1/4 c. shortening | 4 Tbsp. hot milk |

Beat together at high speed 10 minutes or until fluffy. Spread on top and sides. Melt 1 square unsweetened chocolate

CHOCOLATE CHIP LOAF CAKE (Continued)

and 2 teaspoons shortening together. Cool slightly and drizzle down sides and across top of cake.

CHOCOLATE SHEET CAKE

Mrs. Vickie Jester

2 c. flour
2 c. sugar

1/2 tsp. salt

Sift together.

2 sticks oleo
1 c. water

3 Tbsp. cocoa

Bring to a boil and pour over flour mixture; stir well.

2 eggs, beaten well
1 tsp. soda

1/2 c. buttermilk

1 tsp. vanilla

Mix and add to the other mixture. Bake in a 10 x 18-inch greased and floured pan for 20 minutes at 350°. Five minutes before the cake comes out, mix following frosting: Heat:

1 stick oleo
2 Tbsp. cocoa

6 Tbsp. milk

Add:

1 lb. powdered sugar

1 tsp. vanilla

Beat well and pour over cake.

GERMAN CHOCOLATE CAKE

Hazel Jacobson

1 pkg. white cake mix
1 pkg. instant chocolate pudding

2 eggs

2 c. milk

Mix well and put in a 13 x 9 x 2-inch pan. Bake slightly longer than plain cake mix at 350° until it lets loose from the pan.

Frosting:

1 c. sugar
3 Tbsp. flour

1 c. rich milk

3 Tbsp. butter or oleo

Mix in heavy saucepan; cook until thickened. Remove from heat. Add: 1/2 teaspoon vanilla, 1 cup coconut, 1/2 to 1

GERMAN CHOCOLATE CAKE (Continued)

cup nutmeats. Beat when cool to desired thickness. Cover German Chocolate Cake or two layers.

HOT WATER CHOCOLATE CAKE

Mrs. Elroy Maule

| | |
|-------------------|----------------|
| 1 c. white sugar | 1/2 c. cocoa |
| 1 c. brown sugar | 1/2 tsp. salt |
| 2 eggs | 2 c. flour |
| 1/2 c. shortening | 1 tsp. soda |
| 1/2 c. milk | 1 tsp. vanilla |

Cream sugars, eggs and shortening. Sift all dry ingredients. Add alternately with creamed mixture and milk and vanilla. Last of all, add 1 cup boiling water. Bake in a 9 x 2 x 13-inch pan at 350° approximately 30 to 45 minutes.

NO EGG CHOCOLATE CAKE

Mrs. Jim Ruffcorn

| | |
|------------------|--------------------|
| 1/2 c. margarine | 6 Tbsp. cocoa |
| 2 tsp. vinegar | 2 tsp. baking soda |
| 2 tsp. vanilla | 1 tsp. salt |
| 3 c. flour | 2 c. water |
| 2 c. sugar | |

Heat margarine. Stir in vinegar, vanilla, water. Measure all dry ingredients. With fork, stir in butter mixture. Bake at 350° for 35 to 40 minutes.

CHOCOLATE PUDDING CAKE

Connie King

| | |
|-------------------------|--|
| 1 c. sifted flour | 1 Tbsp. butter or margarine, melted |
| 3/4 c. granulated sugar | 1/2 c. chopped pecans (opt.) |
| 2 tsp. baking powder | 1/2 c. granulated sugar |
| 1/2 tsp. salt | 1/2 c. brown sugar |
| 2 1/2 Tbsp. cocoa | 2 Tbsp. cocoa |
| 1/2 c. milk | 1 c. boiling water |
| 1 tsp. vanilla | Whipping cream |

Sift together flour, 3/4 cup sugar, baking powder, salt and 2 1/2 tablespoons cocoa. Add milk, vanilla and butter and blend thoroughly. Stir in nuts. Turn batter into a greased 8 x 8 x 2-inch pan. Combine remaining 1/2 cup granulated sugar, brown sugar, 2 tablespoons cocoa and boiling water; pour over batter. Bake at 350° for 40-45 minutes. May be served hot or cold. May be topped with whipped cream.

RED VELVET CAKE

*Mrs. Glenn Berry

| | |
|-------------------------|---------------------|
| 1/2 c. Crisco | 1 c. buttermilk |
| 1 1/2 c. sugar | 2 1/2 c. cake flour |
| 2 eggs | 1 Tbsp. vinegar |
| 2 Tbsp. light cocoa | 1 1/2 tsp. soda |
| 4 oz. red food coloring | 1 tsp. salt |
| 1 tsp. vanilla | |

Cream Crisco, sugar and eggs. Combine cocoa and coloring and add to creamed mixture. Add salt, vanilla, buttermilk and cake flour. Mix vinegar and soda and add to batter, folding gently. Do not beat. Bake at 350° in a large pan or 3 (9-inch) layers about 30 minutes.

Frosting:

| | |
|--------------------|----------------|
| 4 Tbsp. cake flour | 1 tsp. vanilla |
| 1 c. milk | 1 c. sugar |
| 1 c. butter | |

Combine flour and milk and cook over low heat until thick. Cool. Cream butter, vanilla, sugar and cooled mixture and beat until light and fluffy.

CHOCOLATE ROLL

Pam Blatchford

| | |
|--------------------------|-----------------------------|
| 5 egg yolks | 1/2 tsp. salt |
| 1 c. confectioners sugar | 3 Tbsp. cocoa |
| 1/4 c. flour | 1 tsp. vanilla |
| | 5 stiffly beaten egg whites |

Beat egg yolks until thick and lemon colored. Add sifted dry ingredients and beat until well blended. Add vanilla and fold in egg whites. Spread in greased, waxed paper lined 10 1/2 x 15-inch jelly roll pan. Bake in a moderately hot oven (375°) 15 to 20 minutes. Turn out onto towel sprinkled with confectioners sugar. Remove paper; cut off crisp edges; roll up. Cool. Unroll and spread with sweetened whipped cream. Roll like jelly roll; dust with confectioners sugar.

SOUR CREAM CHOCOLATE CAKE

Ellen Towne

| | |
|------------------------------|------------|
| 2 Tbsp. (heaping) shortening | 2 c. sugar |
|------------------------------|------------|

Mix until smooth; add:

| | |
|-------------------------|-----------------|
| 2 large or 3 small eggs | 1 Tbsp. vinegar |
|-------------------------|-----------------|

SOUR CREAM CHOCOLATE CAKE (Continued)

Mix together:

6 tsp. cocoa
2 1/2 c. flour

Pinch of salt

Then, beat it in shortening, sugar and eggs. Add:
1 c. sour cream
2 tsp. vanilla

Add 2 teaspoons baking soda (in 1 cup boiling water); beat until smooth. Bake at 350° until done.

CRAZY CAKE

Catherine Nixon

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

3 Tbsp. cocoa
6 Tbsp. oil
1 Tbsp. vinegar
1 tsp. vanilla

Sift dry ingredients in a 9 x 9-inch or 8 x 8-inch pan. Make 3 wells and add oil, vinegar and vanilla. Over this, add 1 cup water. Mix well with fork in the pan. Bake at 350° for 35 to 40 minutes. Cool (leave in pan). Frost with your favorite chocolate or brown sugar icing.

HOT FUDGE PUDDING CAKE

Mrs. Ron Ruch

1 c. flour
2 tsp. baking powder
1/4 tsp. salt
3/4 c. sugar
2 Tbsp. cocoa
1/2 c. milk

2 Tbsp. shortening, melted
1 c. chopped nuts
1 c. brown sugar
1/4 c. cocoa
1 3/4 c. hot water

Blend first 5 ingredients. Stir in milk and shortening. Add nuts. Spread in a square 9 x 9-inch pan. Sprinkle with mixture of 1 cup brown sugar and 1/4 cup cocoa. Pour hot water over entire batter. Bake 45 minutes at 350°. During baking, the sauce settles to the bottom and the cake rises to the top. Serve warm.

MOIST GINGERBREAD

Mrs. Elroy Maule

1 c. sugar
2 eggs
2 tsp. soda
1/2 tsp. cinnamon
2 1/2 c. flour

1/2 c. shortening
1 c. molasses
1/4 tsp. allspice
1 tsp. ginger
1 c. hot water

MOIST GINGERBREAD (Continued)

Cream sugar, shortening and eggs. Add molasses. Sift all dry ingredients. Mix alternately with hot water. Bake at 350° in a 9 x 2 x 13-inch pan for 30-45 minutes.

MAYONNAISE CAKE

Mrs. Gerald Miller

| | |
|----------------------|---------------------|
| 2 c. flour | 2 tsp. soda |
| 1 c. sugar | 1 c. salad dressing |
| 1 tsp. salt | 3 Tbsp. cocoa |
| 2 tsp. baking powder | 1 c. cold water |
| | 1 tsp. vanilla |

Put all ingredients in bowl and mix well. Pour in a 12 x 8-inch baking dish. Bake at 325° in Pyrex for 30 minutes.

Frosting:

| | |
|-----------------------|-----------------------|
| 1 c. sugar | 3 Tbsp. cream |
| 1 rounded Tbsp. cocoa | 1/2 tsp. vanilla |
| 1 egg | Small piece of butter |

Mix all together. Boil 3 minutes or until it forms a very soft ball when tested. Stir, as it burns easily. Beat when cool. Spread on cooled cake.

MISSISSIPPI RIVER MUD CAKE

Jean Stukenholtz

| | |
|---------------|-------------------------|
| 4 eggs | 1 1/2 c. flour |
| 2 c. sugar | 1 1/2 c. flaked coconut |
| 3 Tbsp. cocoa | 1 c. chopped nuts |
| 2 sticks oleo | 1 tsp. vanilla |

Cream together eggs, sugar, oleo and vanilla. Add flour and cocoa; mix well and add nuts and coconut. Place in greased, floured brownie pan and bake 30 to 40 minutes at 350°. As soon as cake comes from oven, spread 1 large jar marshmallow creme over hot cake. Cool completely. When cool, frost with the following:

| | |
|----------------------|---------------------------------------|
| 1 stick oleo | 1/3 c. canned milk (or Half and Half) |
| 1 box powdered sugar | 1 tsp. vanilla |
| 1/3 c. cocoa | |

Mix until smooth and spread over cake (use mixer). Store in refrigerator.

LAYER MOLASSES CAKE

Hulda Higgins

| | |
|-----------------|-------------------|
| 1 c. sour cream | 1 tsp. soda |
| 1/2 c. sugar | 1/2 tsp. allspice |
| 1/2 c. molasses | 1/2 tsp. cloves |
| 1 egg yolk | 1 tsp. cinnamon |

Bake in two layers. Use white of egg to put frosting between layers. Very good served warm. Will serve 12.

OATMEAL CAKE

Hulda Higgins

Soak 1 cup oatmeal in 1 1/2 cups boiling water and let stand while mixing the following:

| | |
|------------------|-------------|
| 1/2 c. butter | 1 tsp. salt |
| 1 c. sugar | 2 eggs |
| 1 c. brown sugar | |

Sift:

| | |
|-----------------|-------------|
| 1 2/3 c. flour | 1 tsp. soda |
| 1 tsp. cinnamon | |

Sift into the sugar and butter mixture and add oatmeal. Bake 30 minutes at 375°. Use large size cake pan.

Frosting:

| | |
|------------------|----------------|
| 1 c. coconut | 1 tsp. vanilla |
| 1/2 c. butter | 1/4 c. cream |
| 1 c. brown sugar | 1 c. nuts |

Spread over cake and put under broiler for 5 minutes.

STARLITE CAKE

Merle Bailey

| | |
|------------------------------------|----------------------|
| 1/2 c. butter or oleo (room temp.) | 1 tsp. vanilla |
| 1 1/2 c. sugar | 2 1/8 c. flour |
| 2 eggs | 3 tsp. baking powder |
| | 1 c. milk |

Cream butter, sugar and eggs; add vanilla. Sift dry ingredients and add with milk; beat all together. Bake at 350°.

Frosting:

| | |
|--------------------|--------------|
| 3/4 c. brown sugar | 1/4 c. cream |
|--------------------|--------------|

STARLITE CAKE (Continued)

6 Tbsp. butter
1 c. coconut
1/2 tsp. vanilla

Mix and spread on hot cake. Return to oven and broil or brown lightly.

OATMEAL CAKE

Elizabeth Rice

1 c. boiling water
1 c. quick-cooking rolled oats
1/2 c. shortening
1 c. brown sugar
1/2 c. white sugar
2 eggs
1/2 c. chopped dates
1 c. flour
1 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. salt

Pour boiling water over oats and cool to lukewarm. Cream sugar and shortening and eggs, then add nuts and dates, dredged in some of the flour. Sift remaining ingredients and stir into date mixture. Add oatmeal. Bake in loaf or as cupcakes at 350°. These refrigerate very well.

OATMEAL CAKE

Shirley McCall

Mix:

1 1/2 c. boiling water
1/2 c. butter
1 c. quick oatmeal

Cover and let stand 20 minutes. Beat 2 eggs until light and fluffy. Add:

1 tsp. vanilla
1 c. white sugar
1 c. brown sugar

Add oatmeal mixture and egg mixture, together. Add:

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

Pour into ungreased 9 x 13-inch pan. Bake at 350° for 35 minutes. Remove from oven and cover with topping, then broil 2 minutes or until lightly browned.

Topping:

Mix together and spread over cake:

1/2 c. brown sugar
1/4 c. butter

OATMEAL CAKE (Continued)

1/2 tsp. vanilla
1 c. flaked coconut

1/4 c. evaporated milk or
cream
1/4 c. pecans

OATMEAL CAKE

Mary Fizhugh

Mix:

1 c. quick-cooking oats

1 stick oleo
1 1/4 c. boiling water

Stir and let above mixture set for 20 minutes. Add:

1 c. white sugar

1 c. brown sugar

Sift together the following and add to above:

1 1/3 c. flour

1 tsp. cinnamon

1/2 tsp. salt

1/2 tsp. nutmeg

1 tsp. soda

1/2 tsp. vanilla

Bake for 25 to 30 minutes at 350°.

Topping:

6 Tbsp. oleo

1/4 c. milk or cream

1/2 c. sugar

Bring to a boil for 1 minute. Add:

1 tsp. vanilla

1 c. flaked coconut

1 c. nuts

Pour over warm cake and return to oven broiler and brown. Serves 12.

PARTY CAKE

Nita Raye Hoilien Dumke
Omaha, Nebr.

Mix:

2/3 c. hot water

1 box coconut instant cream
pudding

Dissolve and let cool. Mix:

1 box yellow cake mix

2 bananas, crushed

4 eggs

1/3 c. chopped pecans

2/3 c. Wesson oil

1/3 c. coconut

Add pudding mixture and bake in a 9 x 12-inch loaf pan at 325° for 40 minutes.

PARTY CAKE (Continued)

Frosting:

Mix and cook:

2 Tbsp. flour 1/2 c. milk
1/4 tsp. salt

Cool. Cream:

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

Add cooled flour mixture and whip.

POTATO CARAMEL CAKE

Mary Fitzhugh

2/3 c. butter 1 tsp. cinnamon
2 c. sugar 1 tsp. nutmeg
4 egg yolks 2 tsp. baking powder
1/2 c. milk 2 c. flour
1 c. grated chocolate and 1 c. nuts
1 c. hot mashed potatoes,
mixed together

Cream butter, sugar, egg yolks, milk, potato mix and flour. Last, add 4 beaten egg whites. Makes a nice layer cake. Bake at 350°.

PRUNE CAKE

Mrs. Jack A. Colenan (nee: Katherine Johnson)
Ossian, Ind.

3 eggs 1 tsp. nutmeg
1 1/2 c. sugar 1 tsp. allspice
1 c. Wesson oil 1/2 tsp. salt
2 c. flour 1 c. buttermilk
1 tsp. soda 1 c. cooked unsweetened
1 tsp. cinnamon prunes
1 tsp. vanilla 1 c. nuts

Blend sugar, oil, eggs and dry ingredients alternately with buttermilk. Add vanilla, nuts and prunes. Bake at 325° for 45 minutes. Remove from oven and pour frosting over top of cake.

Frosting: (Boil 5 minutes and pour over cake).

1 c. sugar 1/2 stick butter or margarine
1/2 c. buttermilk 1 Tbsp. corn syrup
1 tsp. vanilla 1/2 tsp. soda

PUMPKIN BUNDT CAKE

Kathleen Marvin

| | |
|------------------------|------------------------|
| 1 c. cooking oil | 1 tsp. soda |
| 3 c. sugar | 1/2 tsp. cinnamon |
| 3 eggs | 1/2 tsp. mace |
| 2 c. pumpkin | 1/2 tsp. cloves |
| 3 c. flour | 1/2 tsp. nutmeg |
| 1/2 tsp. salt | 1/2 c. broken nutmeats |
| 1/2 tsp. baking powder | |

Cream sugar and oil. Add eggs, one at a time. Stir in pumpkin. Add all dry ingredients; add nuts. Grease and flour Bundt pan. Bake at 325° for 1 1/2 hours. Cool 15 minutes, then remove from pan. Frost with glaze.

RHUBARB CAKE

Mrs. Marc Baty

| | |
|----------------------|----------------------------|
| 1 1/2 c. brown sugar | 1 tsp. baking soda |
| 1/2 c. butter | 1 tsp. salt |
| 1 egg | 1 tsp. vanilla |
| 1 c. sour milk | 2 c. cut up rhubarb (fine) |
| 2 c. sifted flour | |

Cream sugar and butter. Beat in egg. Sift dry ingredients together. Add to above mixture alternately with sour milk. Stir in vanilla and rhubarb. Pour into a greased 8 x 12-inch pan. Sprinkle 1/4 cup sugar and 1 teaspoon cinnamon on top of cake. Bake 45 minutes at 350°.

APPLE HILL CAKE

Dorothy Ingram

| | |
|---------------------|-----------------|
| 2 c. sugar | 1 tsp. cinnamon |
| 1/2 c. oil | 1 tsp. salt |
| 2 eggs | 2 tsp. soda |
| 4 c. chopped apples | 2 c. flour |
| 1 tsp. nutmeg | |

Combine sugar and oil; beat. Add eggs; beat. Sift dry ingredients and add to creamed mixture with chopped apples. Bake 1 hour at 350°.

PINEAPPLE UPSIDE DOWN CAKE

Wendy Bentley

| | |
|---------------------------|-----------------------|
| 1/4 c. margarine | 9 slices pineapple |
| 1/2 c. brown sugar | 9 cherries (optional) |
| 1 (9 oz.) yellow cake mix | |

Heat electric skillet to 125°. If it does not have a 125°

PINEAPPLE UPSIDE DOWN CAKE (Continued)

mark, put on simmer, then melt 1/4 cup margarine. When the margarine is melted, put 1/2 cup brown sugar in and spread around. Set this aside. Now, in a bowl, mix the cake mix, following package directions. Set aside. Put the pineapple slices over brown sugar mixture and, if you like, you can put a cherry in the middle of each pineapple slice. Pour the cake mix over the pineapple. Bake at 280° with the lid on and the vent closed. Bake for about 8-10 minutes or until top is not sticky.

SCRIPTURE CAKE

Mrs. Elzie (Thelma) Cooper

| | |
|----------------------------------|---|
| 1/2 c. Judges 5:25 (soft butter) | 2 tsp. I Corinthians 5:6 (baking powder) |
| 1 c. Jeremiah 6:20 (sugar) | |
| 3 Isaiah 10:14 (eggs), separated | 3/4 tsp. I Kings 10:10 (cinnamon) |
| 1 Tbsp. Exodus 16:31 (honey) | |
| 2 c. I Kings 4:22 (flour) | 1/4 tsp. I Kings 10:10 (cloves, allspice and nutmeg - use each) |
| 1/2 tsp. Leviticus 2:13 (salt) | |
| 1/3 c. Judges 4:19 (milk) | 1/2 c. I Samuel 30:12 (figs or raisins) |
| 1/2 c. Genesis 43:11 (nuts) | |

Cream butter and sugar and honey and beat until light. Add egg yolks, one at a time. Sift dry ingredients together; blend in alternately with milk. Fold in fruit and fold in stiffly beaten egg whites. Turn into a 10-inch tube pan, which has been greased and floured, or a 13 x 9-inch pan, if desired, and bake 1 hour at 325°. Cool 15 minutes and remove from pan. Serve drizzled Burnt Sugar Syrup over cake:

| | |
|--------------------------------|------------------------------|
| 1 1/2 c. Jeremiah 6:20 (sugar) | 1/4 c. Genesis 18:8 (butter) |
| 1/2 c. Genesis 24:19 (water) | |

Melt sugar in heavy skillet over low heat; cook until syrup is deep amber. Add water; cook until syrup is smooth. Remove from heat. Add butter and stir until melted.

FAMILY TREAT CAKE

Mrs. Mary (Collison) Barwick
Sioux City, Iowa

| | |
|----------------|--------------------|
| 2 1/4 c. flour | 1 c. shortening |
| 3 Tbsp. cocoa | 3 eggs |
| 1 tsp. salt | 1 tsp. soda |
| 2 c. sugar | 1/2 c. milk |
| | 1 c. boiling water |

Grease and flour the bottom of a 13 x 9-inch pan. Sift flour

FAMILY TREAT CAKE (Continued)

with cocoa and salt. Gradually add sugar to shortening in large mixing bowl. Cream at high speed of mixer until light and fluffy. At medium speed, blend in eggs, one at a time, beating well after each. Combine soda and milk. Gradually add to creamed mixture, beating well at low speed. Add sifted dry ingredients, all at once; mix until blended. Blend in boiling water. Pour batter into pan. Bake at 350° for 40 to 45 minutes until cake springs back when lightly touched in center. When cool, frost.

VANITY CAKE

Hulda Higgins

| | |
|------------------------------|-------------------------------|
| 1 1/2 c. sugar, creamed with | 2 tsp. baking powder |
| 3/4 c. butter | Whites of 5 eggs, well beaten |
| 1 c. sweet milk | 1 tsp. vanilla |
| 2 1/2 c. flour | 1 tsp. lemon extract |

Add beaten egg whites last. Will make a 3 layer cake. Bake at 375°.

LUCIE JOHNSON'S WEDDING CAKE

Mrs. Jay Schooor

| | |
|--|--|
| 1/2 c. white raisins, soaked in apple juice 3 days | 3/4 c. white sugar |
| 1 3/4 c. flour, sifted 3 times | 5 egg whites, unbeaten (add one at a time) |
| 1 tsp. double-acting baking powder | 3/4 c. crystallized pineapple |
| 1/4 tsp. salt | 1 c. pecans |
| 1/2 c. butter | 1/2 tsp. almond flavoring |
| | 1/2 tsp. vanilla flavoring |

Soak raisins 3 days in apple juice; drain. Cream butter and sugar; add eggs, one at a time. Sift in flour. Add nuts, raisins, pineapple. Add flavoring last. Put in pan lined with brown paper, greased. Bake at 300° one hour.

WHITE CAKE (Small)

Martha Gravatt

| | |
|----------------------------|---|
| 2 1/4 c. sifted cake flour | 1/2 c. soft shortening |
| 1 1/2 c. sugar | 1 c. milk |
| 3 1/2 tsp. baking powder | 4 egg whites (1/2 to 2/3 c.), beaten |
| 1 tsp. salt | 1 tsp. flavoring |

Heat oven to 350°. Grease and flour two 8 x 9 x 1 1/2-inch layer pans or loaf pan. Sift dry ingredients, then add shortening and 2/3 cup milk and flavoring. Beat 2 minutes at medium speed or 300 strokes by hand. Scrape sides and bottom of bowl constantly. Add 1/3 cup milk and the egg whites; beat 2 more

WHITE CAKE (Continued)

minutes. Pour into pans. Bake layers 30 to 35 minutes - oblong pan, 35 to 40 minutes.

WHITE CAKE (Large)

Martha Gravatt

| | |
|-----------------------------|---------------------------|
| 3 1/2 c. cake flour, sifted | 3/4 c. Crisco |
| 2 c. sugar | 2/3 c. sweet milk (twice) |
| 1 tsp. salt | 1 tsp. vanilla |
| 4 tsp. baking powder | 5 egg whites, unbeaten |

Sift flour, sugar, salt and baking powder together. Start beater. Add Crisco and 2/3 cup of milk to dry ingredients; beat, then add 2/3 cup milk, egg whites and vanilla. Beat well. Bake in a 9 x 13-inch loaf pan or 3 layer pans at 350°.

LEMON SAUCE

Martha Gravatt

Cook in double boiler. Water should be boiling in bottom pan before starting.

| | |
|--------------------|---|
| 1 c. sugar | 1/2 c. lemon juice (can use a little bottled ReaLemon to make 1/2 c.) |
| 1 Tbsp. cornstarch | |
| 1 Tbsp. flour | Dash of salt |
| 2 Tbsp. butter | 1 c. water (a little more to make right consistency, if needed) |
| 3 or 4 egg yolks | |

Beat sugar and egg yolks. Add rest of ingredients. Cook, stirring all the time to right consistency, then add grated rind from 1 lemon after you remove from fire. Can be used on white cake or Angel cake.

CAKE ICING

Mrs. Gunnar Olson

| | |
|-------------------------------|---------------------|
| 1 egg white, slightly beaten | 2 c. powdered sugar |
| 3/4 c. Crisco-type shortening | |

Cream and beat very well. For both frosting and decorating cakes. Keeps indefinitely if stored tightly covered in refrigerator.

CREAMY YELLOW POWDERED SUGAR FROSTING

Mrs. Everett Pencook

2 c. powdered sugar
1 stick softened margarine
1 egg white

2 egg yolks
Flavoring, if desired

Cream sugar and margarine. Add egg yolks. Add as much egg white as is needed for spreading consistency.

FUDGE FROSTING

Norma Courtney

1/4 c. margarine
1/4 c. sugar
1/4 c. milk

Combine ingredients and bring to a boil. Remove from heat and add 1/2 cup chocolate chips. Beat until right consistency to spread. (Takes only a few whips).

FLUFFY WHITE FROSTING

Mrs. Jim Ruffcorn

2 Tbsp. water
4 Tbsp. sugar

Heat and set aside.

2 1/4 c. powdered sugar
2/3 c. Crisco

1 egg white
1 tsp. vanilla

Put all ingredients in a small bowl and beat well to spreading consistency. It does not form a hard crust on outside.

SEVEN MINUTE FROSTING

Hulda Higgins

2 unbeaten egg whites
1 1/2 c. sugar
Few grains of salt

1/3 c. water
2 tsp. light corn syrup

Put into top of double boiler. Beat at medium speed about 1 minute until well mixed. Place over boiling water. Cook and beat for 7 minutes or until frosting will stand in stiff peaks. Remove from boiling water. Add 1 teaspoon vanilla. Beat about 1 minute or until thick enough to spread.

SAUCE FOR ANGEL FOOD CAKE

Mina Miller

| | |
|--------------------|------------------------|
| 1 1/2 c. sugar | 2 egg yolks |
| 3 Tbsp. flour | 2 Tbsp. butter |
| 3 Tbsp. cornstarch | 1/3 c. lemon juice |
| 1/2 tsp. salt | 1/2 c. sour cream |
| 1 1/2 c. water | 1/2 c. toasted almonds |

Combine sugar, flour, cornstarch, salt, water and cook until thick and clear, stirring constantly. Add some hot mixture to egg yolks and stir well, then add 2 tablespoons butter. Cool thoroughly. Add lemon juice, sour cream and toasted almonds. Chill and spoon on unfrosted cake. Keeps nicely in the refrigerator.

BANANA BARS

Mrs. Everett Pencook

| | |
|--------------------------------------|--------------------|
| 1/2 c. butter | 2 c. flour, sifted |
| 1 1/2 c. sugar | 1 tsp. baking soda |
| 2 eggs, beaten | Dash of salt |
| 3/4 c. sour cream or butter- milk | 1 tsp. vanilla |
| | 2 bananas, mashed |

Cream butter and sugar. Add eggs and remaining ingredients and mix well. Bake at 350° for 35 minutes. Good with creamy yellow powdered sugar frosting.

BROWNIES

Norma Courtney

| | |
|--|----------------------|
| 1 c. margarine | 2 c. sugar |
| 4 squares Baker's unsweetened chocolate | 1 tsp. baking powder |
| 1 1/2 c. flour | 1/2 tsp. salt |
| 4 eggs | 1/2 c. chopped nuts |

Melt chocolate and margarine, then cool. Add sugar and eggs; mix thoroughly. Add flour, salt and baking powder and nutmeats; mix thoroughly. Bake in cookie sheet for 15 to 20 minutes. Cool and frost.

BROWNIES

Mrs. Gerald Miller

| | |
|-----------------------|----------------|
| 2 c. sugar | 1/2 tsp. salt |
| 2/3 c. oleo or butter | 1 tsp. vanilla |
| 3 eggs, unbeaten | 3/4 c. milk |
| 1 1/3 c. flour | 1/2 c. nuts |
| 1/2 c. cocoa | |

Mix sugar, shortening, eggs, cocoa and salt together; mix

BROWNIES (Continued)

well with mixer, then add flour, milk and nuts. Bake in a 9x13-inch pan at 325° for 30 to 35 minutes. Don't overbake.

Frosting:

| | |
|-----------------------|--------------|
| 1 1/2 c. white sugar | 1/3 c. cocoa |
| 1/3 c. oleo or butter | Dash of salt |
| 1/3 c. milk | |

Place in saucepan over very low heat until all sugar dissolves, then boil 2 minutes and test until it forms a soft ball. Let cool, then beat until ready to spread on cooled brownies.

BROWNIES

Julie Morton

| | |
|----------------|-----------------------|
| 2 c. sugar | 2 sticks oleo, melted |
| 2 eggs, beaten | 1 1/2 c. flour |
| 3/4 c. cocoa | 1 tsp. baking powder |

Mix and bake at 350° for 20 to 25 minutes.

TEXAS BROWNIES

Mrs. Fred Huisman

| | |
|---------------------------|-------------------|
| 2 c. sugar | 1/2 c. buttermilk |
| 2 c. flour | 2 beaten eggs |
| 1 c. margarine (2 sticks) | 1 tsp. soda |
| 4 Tbsp. cocoa | 1 tsp. vanilla |
| 1 c. water | 1/2 tsp. cinnamon |

Sift sugar and flour together and set aside. Put margarine, cocoa and water into a saucepan and bring to a boil and pour over the flour mixture; mix well, then add the buttermilk, eggs, cinnamon, soda and vanilla. Mix well and pour into a greased and floured jelly roll pan. Bake at 350° for 20 minutes.

Frosting:

| | |
|----------------|----------------------|
| 6 Tbsp. butter | 1 c. chocolate chips |
| 6 Tbsp. milk | 1/2 c. nuts |
| 1 1/2 c. sugar | |

Combine butter, milk and sugar and boil hard for 1 minute. Remove from heat and add chocolate chips and nuts. Beat until chocolate chips are dissolved, then spread on brownies.

SAUCEPAN BROWNIES

Katherine Nixon

| | |
|-----------------------------|--------------------------|
| 1 stick margarine | 1 tsp. baking powder |
| 2 (1 oz.) squares chocolate | 1 tsp. vanilla |
| 1 c. sugar | 1/2 to 1 c. pecan pieces |
| 1/2 c. flour | 2 eggs |

Melt margarine and chocolate in saucepan. Remove from heat. Add all ingredients, except eggs. Mix well to blend. Add eggs and beat well. Pour into a 9 x 9-inch square pan that is well greased and floured. Bake 30 minutes at 350°. Do not overbake. Let cool in pan and cut in squares.

CHEWY BROWNIES

Karen Persinger

| | |
|---------------------------------------|---------------------|
| 2 oz. melted unsweetened chocolate | 2 c. sugar |
| 1 c. margarine | 4 eggs |
| | 2 tsp. vanilla |
| | 1/2 c. chopped nuts |

Cream margarine, sugar and chocolate. Add eggs and beat well. Blend in vanilla, flour and nuts. Pour batter into greased 9 x 13-inch pan. Bake in a slow oven (325°) for 45 to 50 minutes.

Fudge Frosting:

| | |
|------------------------------------|---------------------------------------|
| 2 c. brown sugar, packed firmly | 1/2 c. cream |
| 4 Tbsp. margarine | 1 oz. melted unsweetened chocolate |

Bring to a full boil and boil for 2 minutes. Remove from heat and add 2 teaspoons vanilla. Spread when cool.

BROWNIES

Ruby Morton

| | |
|----------------------|---|
| 4 eggs | 4 squares chocolate, melted together |
| 2 1/2 c. brown sugar | 1 1/3 c. flour |
| 2 tsp. baking powder | 1 c. nuts |
| 4 Tbsp. Crisco and | |

Mix together first 5 ingredients, then add flour and nuts. Bake at 350° for 20 minutes. Remove from oven and sprinkle with small marshmallows over the top and put back in oven until puffed up. Remove from oven and spread out with knife. Cool, then frost with the following frosting:

| | |
|------------------|--------------|
| 1 c. brown sugar | 1/2 c. water |
|------------------|--------------|

BROWNIES (Continued)

4 tsp. butter
2 squares chocolate

1/8 tsp. salt
Vanilla
2 c. powdered sugar

Mix first 5 ingredients together and boil 3 minutes. Remove from heat, cooling slightly, then add powdered sugar to make spreadable. Add vanilla.

BROWNIES

Nancy Blatchford

3/4 c. sifted flour
1 c. sugar
5 Tbsp. cocoa
1/2 tsp. salt

1/2 c. shortening (soft)
2 eggs, unbeaten
1 tsp. vanilla
1/2 c. chopped nuts

Place above ingredients in large bowl and mix until thoroughly blended. Pour into an 8-inch square greased pan. Bake at 350° for 30 minutes. (Can be doubled for a jelly roll pan).

BROWNIES

Mrs. Jim Ruffcorn

1 c. sugar
1 stick oleo
4 eggs
1 can Hershey's chocolate syrup
1/2 c. nuts

1 c. plus 1 Tbsp. flour
1/4 tsp. salt
1/2 tsp. vanilla
1/2 tsp. baking powder

Combine ingredients in bowl and blend well. Pour into a 9 x 13-inch pan and bake at 350° for 25 to 30 minutes.

PEANUT BUTTER BROWNIES

Mrs. Maureen (Bakke) Wilcke
Colo, Iowa

1 c. brown sugar
1 c. white sugar
4 eggs
1/2 c. peanut butter
1/4 c. butter or Crisco

1 tsp. vanilla
1/3 c. cocoa
1/2 tsp. baking powder
1 c. flour

Combine all of the above ingredients and mix for 3 minutes with electric mixer at medium speed. Pour into a 10 x 15-inch cookie pan and bake 10 to 15 minutes at 350°. Test with a toothpick; if it comes out clean when tested in middle of brownies, they are done.

PEANUT BUTTER BROWNIES (Continued)

Frosting:

- | | |
|---------------------|-----------------------------|
| 2 c. powdered sugar | 1/3 c. creamy peanut butter |
| 1/3 c. cocoa | 1/2 c. hot water |
| 1 tsp. vanilla | |

Combine above ingredients and beat for 3 minutes at medium speed. Spread carefully over cooled brownies.

BROWNIE DROP COOKIES

Joyce Bentley

- | | |
|--|--------------------------------------|
| 2 pkg. German's sweet chocolate (4 oz. size) | 3/4 c. sugar |
| 1 Tbsp. butter | 1/4 tsp. baking powder |
| 2 eggs | 1/2 tsp. vanilla |
| 1/8 tsp. cinnamon | 3/4 c. nuts, chopped fine (optional) |

Melt chocolate and butter over hot water. Stir, then cool. Beat eggs until foamy, then add sugar, 2 tablespoons at a time. Beat until thick (about 5 minutes) with mixer and then blend in the chocolate. Add flour, baking powder, cinnamon, salt and blend. Stir in the vanilla and nuts. Drop by teaspoonfuls onto a greased baking sheet. Bake for 8 minutes at 350° or until just "set". Makes 36 small cookies.

BUTTERSCOTCH BARS

Mrs. Vickie Jester

- | | |
|-------------------------|------------------------------------|
| 2 sticks oleo or butter | 2 c. graham cracker crumbs |
| 2 eggs, beaten | 2 c. miniature marshmallows |
| 2/3 c. white sugar | 1/2 c. chopped pecans |
| 1 c. brown sugar | 2/3 c. flaked coconut |
| 1 tsp. vanilla | 1 (12 oz.) pkg. butterscotch chips |

Mix beaten eggs, butter and sugars. Heat and bring to a boil, stirring constantly. Let boil 1 minute; remove from heat and add vanilla, graham cracker crumbs, marshmallows, nuts and coconut. Mix well. Pat into a 9 x 12-inch pan. Melt butterscotch chips over hot water and spread over top. Chill and serve.

BUTTERSCOTCH COOKIES

Hazel Hunt

- | | |
|------------------------|-----------------------------|
| 1 stick butter or oleo | Pinch of salt |
| 1/2 c. white sugar | 1/2 tsp. soda |
| 1/2 c. brown sugar | 1/2 tsp. baking powder |
| 1 heaping c. flour | 1 tsp. vanilla |
| 1 egg, beaten | 3/4 pkg. butterscotch chips |

BUTTERSCOTCH COOKIES (Continued)

Cream butter and sugars. Add egg. Mix together dry ingredients and add to creamed mixture. Stir in chips. Drop by teaspoonfuls onto cookie sheet and pat down. Bake at 350°.

CHERRY BARS

Cora O'Neal

| | |
|-----------------|-----------------------------|
| 1 c. shortening | 1 1/2 c. flour (not sifted) |
| 1 1/2 c. sugar | 1 1/2 tsp. baking powder |
| 1/2 tsp. salt | 1 tsp. vanilla |
| 4 eggs | 1 can cherry pie filling |

Combine above ingredients. Spread 2/3 of dough in cookie sheet, then spread cherry pie filling evenly over batter. Dot the remaining batter on top. Bake 35 minutes at 350°. Serve warm or cold with ice cream.

CHERRY DREAM BARS

Connie King

Bottom Layer:

| | |
|--------------------|---------------|
| 1 c. flour | 1/2 c. butter |
| 1/2 c. brown sugar | |

Mix and flatten in cake pan (glass, 7 1/2 x 11 1/2-inch). Bake at 375° for 15 minutes.

Top Layer:

| | |
|------------------------|---|
| 2 eggs | 1 tsp. vanilla |
| 1 c. sugar | 1/2 c. sliced almonds, browned in 1 Tbsp. butter |
| 1/4 c. flour | 1/2 c. coconut |
| 1/2 tsp. baking powder | 1/2 c. maraschino cherries, cut in fourths |
| 1/4 tsp. salt | |

Mix in order. Pour over bottom layer and bake at 350° for 25 to 30 minutes. NOTE: Temperature change.

CHOCOLATE CHIP COOKIES

Shirley McCall

| | |
|-------------------|---|
| 2/3 c. shortening | 3 c. flour |
| 2/3 c. butter | 1 tsp. soda |
| 1 c. white sugar | 1 tsp. salt |
| 1 c. brown sugar | 1 c. chopped nuts |
| 2 eggs | 1 (12 oz.) pkg. semi-sweet chocolate chips |
| 2 tsp. vanilla | |

CHOCOLATE CHIP COOKIES (Continued)

Mix all ingredients thoroughly and drop by teaspoonfuls on ungreased cookie sheet. Bake at 375° for 8 to 10 minutes. Cool on pans.

CHOCOLATE COOKIES

Mrs. Gerald Miller

| | |
|----------------|----------------------|
| 1 c. sugar | 1 c. flour |
| 2 Tbsp. butter | 1 tsp. baking powder |
| 2 Tbsp. cocoa | 1 tsp. vanilla |
| 2 eggs | 1/2 c. nuts |

Cream sugar, butter and cocoa. Add eggs, then remaining ingredients; mix well, then roll into walnut size balls. Roll in powdered sugar and place on greased cookie sheet. Bake at 350° about 10 minutes.

CHOCOLATE DROP COOKIES

Shirley McCall

| | |
|--|----------------------|
| 1/2 c. shortening | 1/2 tsp. salt |
| 1 2/3 c. sugar | 2 tsp. baking powder |
| 2 eggs | 1/3 c. milk |
| 2 (1 oz.) squares unsweetened chocolate | 2 tsp. vanilla |
| 2 c. flour | 1/2 c. nuts |

Mix all ingredients together well. Chill 2-3 hours. Form 1-inch balls. Roll in powdered sugar and place on greased baking sheet. Bake at 350° for 15 minutes. Cool before removing from sheet.

CHOCOLATE MARSHMALLOW COOKIES

Connie King

| | |
|------------------------|-------------------|
| 1 3/4 c. sifted flour | 1/2 c. shortening |
| 1/2 tsp. salt | 1 c. sugar |
| 1/2 tsp. baking powder | 1 egg |
| 1/2 c. cocoa | 1 tsp. vanilla |
| 18 marshmallows | 1/4 c. milk |

Cream shortening, sugar; add egg and vanilla. Sift together flour, salt, baking powder and cocoa and add this to the creamed mixture. Add milk. Cut marshmallows in halves. Bake cookies at 350° for 8 minutes. Remove from oven and press half of a marshmallow, cut side down, on each cookie. Return to oven for 2 more minutes to partially melt marshmallows. Frost cookies when completely cooled.

CHOCOLATE MARSHMALLOW COOKIES (Continued)

Frosting:

| | |
|--------------------|-------------------------|
| 1/2 c. brown sugar | 2 Tbsp. cocoa |
| 1/4 c. water | 1 1/2 c. powdered sugar |
| 3 Tbsp. butter | 1 tsp. vanilla |

Place brown sugar, water, butter and cocoa in saucepan. Bring to a boil. Remove from heat. Add powdered sugar and vanilla.

CHOCOLATE OATMEAL COOKIES

Mrs. Roger Andersen
Ames, Iowa

| | |
|----------------------|---|
| 2 c. soft shortening | 3 c. flour |
| 2 c. white sugar | 2 tsp. soda |
| 2 c. brown sugar | 3 c. oatmeal |
| 4 eggs | 2 c. Rice Krispies (or 4 c. oatmeal) |
| 2 tsp. vanilla | 2 c. chocolate chips |
| 2 tsp. salt | 3/4 c. chopped nuts |

Cream shortening and sugars together. Add eggs and vanilla and beat well. Sift salt, flour, soda and add to mixture. Stir in oatmeal, Rice Krispies, chocolate chips and nuts. Drop by teaspoonfuls on greased cookie sheet. Bake at 350° for 10 to 12 minutes.

CHOCOLATE REVEL BARS

Elizabeth Morton

| | |
|------------------|----------------|
| 1 c. oleo | 2 eggs |
| 2 c. brown sugar | 2 tsp. vanilla |
| 2 1/2 c. flour | 1 tsp. soda |
| 1 tsp. salt | 3 c. oatmeal |

Cream oleo and sugar; add the rest of the ingredients and mix. Spread 2/3 of this mixture in a jelly roll pan. Cover with Chocolate Filling and drop rest of mixture on top. Bake at 350° for 25 to 30 minutes.

Chocolate Filling:

| | |
|-----------------------------|----------------|
| 12 oz. pkg. chocolate chips | 2 Tbsp. oleo |
| 15 oz. can Eagle Brand milk | 1/2 tsp. salt |
| 1 c. chopped nuts | 2 tsp. vanilla |

Melt over hot water, chocolate chips, milk, oleo, salt. Add chopped nuts, vanilla. Spread fast over the bars as it hardens quickly.

CHOCOLATE SUGAR COOKIES Mrs. Stan (Kathleen) Anderson
Coupeville, Wash.

| | |
|--|-------------------------|
| 3/4 c. shortening | 2 c. flour |
| 1 egg | 1/4 tsp. salt |
| 1 c. sugar | 1 tsp. soda |
| 2 squares unsweetened chocolate, melted | 1/4 c. light corn syrup |
| | 1 tsp. cinnamon |

Cream shortening, sugar and egg. Stir in syrup and chocolate. Sift dry ingredients; add to creamed mixture. Chill 1 hour. Roll 1/8-inch thick. Cut into shapes. Bake on ungreased cookie sheet at 350° for 10 to 12 minutes.

CHOCOLATE WAFFLE COOKIES Mrs. Keith Rasmussen

| | |
|--------------------|---------------|
| 1 1/2 c. sugar | 2 c. flour |
| 1 c. oleo | 8 Tbsp. cocoa |
| 1 1/2 tsp. vanilla | Dash of salt |
| 4 eggs | |

Cream sugar and oleo; beat in eggs and vanilla. Stir in dry ingredients. Spoon two rounded teaspoonfuls of batter on each section of heated waffle iron and bake 1 1/2 minutes. When cool, frost with icing made from equal amounts of melted butterscotch and chocolate chips. These freeze well.

COFFEE AND SPICE COOKIES Mrs. Elroy Maule

| | |
|--------------------------------|-----------------|
| 1 c. shortening | 3 1/2 c. flour |
| 2 c. brown sugar | 1/2 tsp. salt |
| 2 eggs | 1 tsp. soda |
| 1 c. cold coffee | 1 tsp. cinnamon |
| 1/2 tsp. instant coffee (opt.) | 1 tsp. nutmeg |

Mix and cream well, shortening, sugar and eggs. Add coffee. Sift dry ingredients and add to creamed mixture. Drop by teaspoonfuls on cookie sheet and bake at 400° for 8 to 10 minutes. May be frosted.

CREAM CHEESE COOKY Florence Blakely
Cupertino, Calif.

| | |
|-----------------------------|--|
| 1/2 c. butter or margarine | 2 tsp. baking powder |
| 1 (3 oz.) pkg. cream cheese | 1/4 tsp. salt |
| 1/2 c. sugar | Chopped nuts, crushed cereal or colored sugar |
| 1 tsp. vanilla | |
| 1 c. flour | |

CREAM CHEESE COOKY (Continued)

Combine butter, cream cheese and sugar. Cream until light and smooth. Stir in flavoring. Sift dry ingredients together and add to batter. Chill several hours or overnight. Shape into 1-inch balls. Roll in finely chopped nuts or in crushed cereal or in colored sugar. Place on ungreased cooky sheet. If desired, a nut or a piece of candied fruit may be pressed into the top of each cooky. Bake at 350° for 15 minutes. Cool before removing from baking sheet. Makes 2 dozen. These brown only slightly.

CINNAMON-COFFEE BAR

Shirley Fender

Cream:

1/4 c. soft shortening

1 c. brown sugar

1 egg

Stir in 1/2 cup hot coffee. Stir together:

1 1/2 c. sifted flour

1/2 tsp. cinnamon

1 tsp. baking powder

1/2 c. seedless raisins

1/4 tsp. baking soda

1/4 c. nuts

1/4 tsp. salt

Add to above mixture. Pour into greased pan. Bake at 350° for 20 to 30 minutes. When hot from oven, frost with powdered sugar frosting.

DANISH COOKIES

Dorothy Ingram

1 c. butter

1 tsp. soda

1 c. lard

1 Tbsp. hot water

2 c. sugar

1 tsp. salt

2 eggs

1 tsp. cream of tartar

2 tsp. vanilla

5 1/2 c. flour

Cream butter and lard with sugar. Add eggs and vanilla; beat. Sift dry ingredients. Dissolve 1 teaspoon soda in 1 table-spoon hot water. Add dry ingredients, along with soda-water mixture. Cool and refrigerate overnight. Cookies may be rolled and cut or rolled in balls and flattened. Bake 12-15 minutes at 350°. Be sure to use lard and butter.

CRUNCHY JUMBLE COOKIES

Leigh Schlitler

1 1/4 c. regular all-purpose
flour

1/2 c. sugar

1/2 tsp. baking soda

1 egg

1/4 tsp. salt

2 tsp. vanilla

CRUNCHY JUMBLE COOKIES (Continued)

2 c. Rice Krispies 1 (6 oz.) pkg. chocolate chips

Sift together flour, soda and salt; set aside. Measure margarine and sugar into large mixing bowl; beat until well blended and smooth. Add egg and vanilla; beat well. Add sifted dry ingredients; mix until combined. Stir in Rice Krispies, chocolate chips. Drop by level measuring tablespoonfuls onto lightly greased baking sheets. Bake in a moderate oven (350°) about 12 minutes or until lightly browned. Remove immediately from baking sheets. Cool on wire racks. Yield: About 3 1/2 dozen cookies, 2 1/2 inches in diameter.

CHOCOLATE CHIP COOKIES

Leigh Schlitter

| | |
|----------------------------|--------------------------------|
| 1/3 c. soft shortening | 2 1/2 c. flour |
| 1/3 c. butter | 1/2 tsp. soda |
| 1/2 c. granulated sugar | 1/2 tsp. salt |
| 1/2 c. brown sugar, packed | 1/2 c. chopped walnuts |
| 1 egg | 2 (6 oz.) pkg. chocolate chips |
| 1 tsp. vanilla | |

Mix thoroughly in a bowl, soft shortening, butter, granulated sugar, brown sugar, egg and vanilla. Stir together in another bowl, flour, soda and salt. Mix these dry ingredients into the shortening mixture. Thoroughly work in 1/2 cup chopped walnuts and chocolate chips.

CRUNCHY BARS

Jean Stukenholtz

| | |
|--------------------|-------------------------|
| 4 c. quick oatmeal | 1/2 c. white corn syrup |
| 1 c. brown sugar | 3 tsp. vanilla |
| 2/3 c. Crisco | 1 tsp. soda |

Combine all ingredients and pour into well greased cookie sheet. Bake 12 minutes (do not overbake) at 400°. Cool slightly. Then, frost with topping.

Topping:

| | |
|----------------------|---------------------------|
| 2/3 c. peanut butter | 1 large plain Hershey bar |
|----------------------|---------------------------|

Melt together over low heat. Frost while warm; cut while warm. Chill so topping will set.

DANISH APPLE BARS

Mrs. Jess Paul

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

1 egg yolk, plus enough milk
to make 2/3 c.

Mix ingredients. Divide dough in half. Roll each half (like pie crust) to fit cookie sheet. (One for top and one for bottom).

Filling:

1 c. crushed corn flakes
Thin sliced apples
1 c. sugar

1 tsp. cinnamon
Dash of salt

Cover dough with crushed corn flakes. Top with thin sliced apples. Cover the apples with sugar, cinnamon and salt, which have been mixed together. Cover this with top crust. Beat egg white and brush over top crust. Bake 45 to 60 minutes at 375°. Frost with powdered sugar frosting as soon as it is out of oven. Cut into bars. (May use cooked dried, sweetened apricots instead of corn flakes and apples, omitting cinnamon).

DATE COOKIES

Mrs. Leslie Smith

2 c. brown sugar
1 c. shortening
2 eggs
4 Tbsp. milk
3 1/2 c. flour

1 tsp. cream of tartar
1 tsp. soda
1/2 c. chopped nuts
1 c. chopped dates

Mix shortening and sugar. Add well beaten eggs and milk. Add flour, cream of tartar, soda, nuts and dates. Place in refrigerator overnight. Roll into balls and flatten with fork. Bake at 350°.

DATE-FILLED COOKIES

Marie Rosenkjar

1 c. brown sugar
1 c. white sugar
1/2 c. oleo
2 eggs

1 tsp. vanilla
3 1/2 c. sifted flour
1 tsp. soda
1 tsp. baking powder

Cream oleo and sugars. Add eggs and vanilla; beat well. Add dry ingredients. Shape into rolls in waxed paper and let stand overnight in refrigerator. Cut thin slices and put together with filling.

DATE-FILLED COOKIES (Continued)

Filling:

| | |
|---------------------|--------------|
| 1 c. dates, chopped | 1/2 c. water |
| 1/2 c. sugar | 1/2 c. nuts |

Combine dates, sugar and water and boil until thick. Add nuts. Pour about 1 teaspoonful of filling on a slice of cookie dough and top with another slice of cookie dough. Press edges slightly together. Bake 15 minutes at 350°.

DATE-FILLED DROP COOKIES

Hazel Jacobson

| | |
|------------------|-------------------|
| 1 c. butter | 3 1/2 c. flour |
| 2 c. brown sugar | 1/2 tsp. salt |
| 3 eggs | 1 tsp. soda |
| 1 tsp. vanilla | 1/8 tsp. cinnamon |
| 1/2 c. water | |

Mix butter, brown sugar, eggs, water and salt. Add flour, soda and cinnamon. Drop 1 teaspoonful of dough on cookie sheet. Add 1 teaspoonful of date filling and drop another teaspoonful of dough on top. Don't flatten. Bake 15 minutes at 350°.

Date Filling:

| | |
|--------------------|--------------|
| 1 c. white sugar | 1/2 c. water |
| 1 c. chopped dates | 1 c. nuts |

Cook sugar, dates and water until thick, then add nuts.

EASY SUGAR COOKIES

Mrs. Clarence Bakke

| | |
|--------------------|------------------------|
| 1 c. shortening | 1 tsp. vanilla |
| 1/2 c. white sugar | 2 c. flour |
| 1/2 c. brown sugar | 2 tsp. cream of tartar |
| 1 egg | 1 tsp. soda |
| 1/4 tsp. salt | |

Cream sugars and shortening very well. Add the remaining ingredients and mix thoroughly. Shape into small balls and roll each in granulated sugar. Bake on greased cookie sheet at 350° for 10 minutes.

EXTRA CRISP SUGAR COOKIESMrs. Don House
Longmont, Colo.

- | | |
|--------------------------|------------------------|
| 1 c. butter or margarine | 1 tsp. vanilla |
| 2 c. sugar | 5 c. flour, unsifted |
| 2 eggs | 2 tsp. soda |
| 1 c. salad oil | 2 tsp. cream of tartar |
| 1/4 tsp. salt | |

Cream butter and sugar; add eggs, salad oil, salt and vanilla. Sift flour, soda and cream of tartar together in a bowl and add to first mixture. Mix until smooth. Drop onto a baking sheet with a teaspoon and then sprinkle sugar on them. Press down with a fork. Bake 10 minutes at 350°. Yield: 10 dozen cookies.

FANCY COCONUT BARS

Ida Crane

- | | |
|------------------------------|---------------------|
| 2 c. graham cracker crumbs | 2 Tbsp. white sugar |
| 1/2 c. melted butter or oleo | |

Mix and pat firmly into a 9 x 13-inch pan. Bake 8 minutes at 350°.

- | | |
|--|---|
| 1 (14 oz.) can Eagle Brand sweetened condensed milk | 1 (7 oz.) pkg. coconut 1/2 Tbsp. vanilla |
|--|---|

Spread over first layer; return to oven for 15 minutes at 350°.

- | | |
|---|-----------------------|
| 1 (12 oz.) pkg. milk chocolate chips | 2 Tbsp. peanut butter |
|---|-----------------------|

Spread over bars; cool. Cut in squares. Keeps well in refrigerator.

FROSTED CREAMS

Clara Kelley

- | | |
|--------------------|----------------------|
| 1 c. margarine | 2 tsp. cinnamon |
| 1 1/2 c. sugar | 1 tsp. vanilla |
| 2 eggs | 3 c. flour |
| 1 c. raisin liquid | 2 c. drained raisins |
| 1 tsp. soda | |

Cover raisins with water and cook 5 minutes. Drain, reserving 1 cup liquid. Cream margarine and sugar; add eggs. Add liquid, mixed with soda, alternately with flour, cinnamon and vanilla. Add raisins last. Spread very thinly on 2 large pans

FROSTED CREAMS (Continued)

which have been greased and floured. Bake at 350° until it springs back lightly. Let cool and then frost with icing made of powdered sugar, butter and orange juice.

FRUIT BARS

Thelma Cooper

| | |
|----------------|---------------------------|
| 1 c. butter | 1/4 tsp. butter flavoring |
| 1/2 c. sugar | 1 1/2 tsp. baking powder |
| 4 eggs | 3 c. flour |
| 1 tsp. vanilla | 1 can fruit pie filling |

Cream sugar and butter. Add eggs, one at a time, beating well. Add sifted flour and dry ingredients. Add flavorings and mix well. Spread the dough in a 10 x 15-inch jelly roll pan. Spoon fruit over dough in about 16 globs. Bake at 350° for 30 minutes.

FRUIT COOKIES

Mrs. Ford Belfrage

| | |
|-------------------|---------------------------------|
| 1/2 c. shortening | 1/2 tsp. soda |
| 1 c. brown sugar | 1/4 c. sour milk |
| 1 egg | 3/4 c. broken pecans |
| 1 3/4 c. flour | 3/4 c. dates, cut up |
| 1/2 tsp. salt | 3/4 c. candied cherries, halved |

Cream shortening and sugar. Add well beaten egg. Sift flour, salt and soda. Add alternately to creamed mixture with sour milk. Add nuts and fruit with last addition of flour. Drop by teaspoonfuls on greased cookie sheet. Place pecan half on each cookie. Bake for 10 to 13 minutes at 350°.

GINGERSNAP COOKIES

Mrs. Ford Belfrage

| | |
|-----------------------------|-----------------|
| 3/4 c. shortening | 1 tsp. cinnamon |
| 1 c. white sugar | 2 c. flour |
| 1 egg | 1/2 tsp. ginger |
| 1/4 c. green label molasses | 1 tsp. soda |
| 1/2 tsp. salt | 1/2 tsp. cloves |

Cream sugar and shortening. Add eggs and molasses; mix well. Add sifted dry ingredients. Let stand in refrigerator overnight. Shape into balls. Dip in granulated sugar and place on cookie sheet. Bake at 350° for 10 to 12 minutes.

GUMDROP COOKIES

Martha Gravatt

| | |
|------------------|---|
| 1 c. white sugar | 1 tsp. baking powder |
| 1 c. brown sugar | 1 tsp. vanilla |
| 1 c. Crisco | Salt |
| 2 eggs | 1 c. quick oatmeal |
| 2 c. flour | 2 c. (or less) gumdrops, cut in small pieces |
| 1 tsp. soda | |

Cream sugar and shortening. Add eggs and beat well. Add flour, soda, baking powder and salt; mix well. Add vanilla, oatmeal and gumdrops. Mix. Bake at 350°.

HUNGARIAN FRUIT SQUARES

Connie King

| | |
|----------------------|-------------------------------------|
| 3 c. flour | 2 eggs, beaten |
| 1 c. sugar | 2 tsp. vanilla |
| 1 tsp. baking powder | 3/4 c. apricot preserves |
| 1/2 tsp. salt | 3/4 c. red raspberry pre- serves |
| 1 c. margarine | |

Sift together dry ingredients. With a pastry blender, cut in margarine until pieces are size of peas. Add eggs and vanilla; mix well. Chill 1/4 of dough. Press remaining dough onto bottom and sides of ungreased 10 x 15-inch jelly roll pan. Spread half of dough with apricot preserves; remaining half with red raspberry preserves. Roll chilled dough on lightly floured board. Cut into 1/2-inch strips. Place strips diagonally across preserves to form lattice. Press around edges to seal. Bake at 325° for 30 minutes. Cool and cut into squares.

ICEBOX COOKIES

Mary Louise Walton Hilsabeck

| | |
|------------------|------------------------|
| 1 c. butter | 1 tsp. cream of tartar |
| 2 c. brown sugar | 4 c. flour |
| 2 eggs | 1 c. nuts |
| 3/4 tsp. soda | |

Cream butter, sugar and eggs. Sift flour together with cream of tartar and soda and add to creamed mixture. Stir in nuts. Shape into a long roll. Wrap in waxed paper and put into refrigerator overnight. Slice and bake the next day at 375°.

LEMON BARS

Mrs. Jim Kelley

1 c. butter
2 c. flour

1/2 c. powdered sugar

Mix and press into a greased 9 x 13-inch pan. Bake at 350° until brown, about 20 to 30 minutes.

4 eggs, beaten
1/2 c. lemon juice
2 c. granulated sugar

4 Tbsp. flour
1 tsp. baking powder

Mix in order given and pour over the previously baked ingredients. Return to oven and bake 25 more minutes. Sprinkle with powdered sugar or frost with powdered sugar frosting, if desired. Cut into bars when cool. Freezes well.

MAGIC COOKIE BARS

Mrs. Audrey Martindale

1/2 c. butter or margarine,
melted
1 1/2 c. graham cracker
crumbs
1 c. walnuts, coarsely
chopped

1 c. (6 oz. pkg.) chocolate or
butterscotch chips
1 1/3 c. (3 1/2 oz. can)
flaked coconut
1 1/3 c. (15 oz.) can Eagle
Brand sweetened condensed
milk

Pour melted butter onto the bottom of a 9 x 13-inch pan. Sprinkle graham cracker crumbs evenly over melted butter. Sprinkle chopped nuts evenly over crumbs. Scatter chocolate morsels over nuts. Sprinkle coconut evenly over chocolate morsels. Pour sweetened condensed milk evenly over coconut. Bake at 350° for 25 minutes or until lightly browned on top. Cool in pan for 15 minutes. Cut into bars. Makes 2 dozen.

MARASCHINO CHERRY BARS

Inez Gibson

1/2 c. flour
1/4 tsp. soda
1/8 tsp. salt

1/2 c. brown sugar
1 c. quick oatmeal
1/3 c. butter or margarine,
melted

Mix and press into an ungreased 9 x 12-inch pan.

1/4 c. flour
1/2 tsp. salt
1/2 c. nuts
2 eggs, beaten

3/4 c. sugar
3/4 c. maraschino cherries,
cut up
1/2 c. coconut

MARASCHINO CHERRY BARS (Continued)

Combine all ingredients. Spread over first mixture. Bake at 350° for 30 minutes. Cool and cut into bars. Makes 2 1/2 to 3 dozen. These freeze well.

MELT IN YOUR MOUTH COOKIES

Mrs. Vernon Brown

| | |
|-----------------------|-------------------|
| 1 c. butter | 1 tsp. vanilla |
| 1/3 c. powdered sugar | 1 c. sifted flour |
| 3/4 c. cornstarch | |

Cream butter, powdered sugar and flavoring. Sift flour and cornstarch and add to mixture. Drop by teaspoonfuls on greased cookie sheet. Bake at 350° for 12 minutes. Frost with following.

Frosting:

| | |
|-----------------------|----------------|
| 1 c. powdered sugar | 1 tsp. vanilla |
| 2 Tbsp. melted butter | |

MOLASSES COOKIES

Aurilla Mustard

| | |
|-------------------|-----------------|
| 1 egg | 2 1/2 tsp. soda |
| 1 c. sugar | 1 tsp. cinnamon |
| 4 Tbsp. molasses | 1 tsp. nutmeg |
| 1 tsp. vanilla | 1/2 tsp. ginger |
| 3/4 c. shortening | 1/4 tsp. salt |
| 2 c. flour | |

Beat together egg, sugar, vanilla, molasses and shortening until very smooth. Sift dry ingredients together and add to creamed mixture. Roll into little balls the size of a walnut. Roll in sugar and bake for 10 minutes (no longer) at 375°.

MOLASSES CRISPS

Mrs. Keith Gibson

| | |
|--------------------|-------------------|
| 3/4 c. shortening | 2 c. sifted flour |
| 1 c. sugar | 1/2 tsp. ginger |
| 1/4 c. molasses | 1 tsp. cinnamon |
| 1 egg | 1/2 tsp. salt |
| 2 tsp. baking soda | |

Mix ingredients together and form into 1-inch balls. Roll in granulated sugar and place on cookie sheet. Bake at 375° for 8 to 10 minutes.

MRS. BLACKFORD'S CHOCOLATE CHIP COOKIES

Mrs. Norman Martindale

| | |
|--------------------|---------------------------------|
| 1 c. shortening | 1 tsp. hot water |
| 3/4 c. brown sugar | 1 tsp. salt |
| 3/4 c. white sugar | 1 1/2 c. flour |
| 2 eggs | 2 c. uncooked oatmeal |
| 1 tsp. vanilla | 1 c. chopped nuts |
| 1 tsp. soda | 1 (12 oz.) pkg. chocolate chips |

Cream shortening and sugars until light and fluffy. Add unbeaten eggs and beat well. Stir in vanilla. Dissolve soda in water and add. Next, add salt and flour. Fold in oatmeal, nuts and chocolate chips. Drop by teaspoonfuls on oiled sheet and bake 10 to 12 minutes at 350°.

MRS. ISABEL POST'S TOFFEE SQUARES

Mildred Young

| | |
|--------------------------|----------------------------|
| 1 c. butter or margarine | 1 tsp. vanilla |
| 1 c. brown sugar | 2 c. sifted flour |
| 1 egg | 7 oz. semi-sweet chocolate |
| 1/2 c. chopped nuts | |

Cream butter and sugar. Add egg and vanilla. Add flour and mix well. Spread 1/4-inch thick on cookie sheet (12 x 18 inches). Bake at 350° for 15 minutes. Melt chocolate and spread over cookies while hot. Sprinkle with nuts.

MRS. PETERSON'S CHOCOLATE COOKIES

Mildred Young

| | |
|-----------------------------|----------------------|
| 1 stick margarine | 2 tsp. vanilla |
| 3 oz. (3 squares) chocolate | 2 c. flour |
| 2 c. granulated sugar | 2 tsp. baking powder |
| 4 eggs | |

Melt margarine and chocolate and let cool. Combine with sugar and mix well. Add eggs, beating in one at a time. Add remaining ingredients and mix well. Place in refrigerator overnight or cool for 2 or 3 hours. Roll into balls about the size of a walnut. Roll balls in powdered sugar before baking. Bake 12 minutes at 375°. Can be frozen.

NO-BAKE BARS

Mrs. C. R. Hord

| | |
|---------------|--|
| 1 stick oleo | 30 graham crackers |
| 1 c. sugar | 1 c. graham crumbs |
| 1/2 c. milk | 1 c. coconut |
| 1 egg, beaten | 1 c. chopped pecans (save 1/4 c. for topping) |

NO-BAKE BARS (Continued)

Line bottom of a 9 x 13-inch pan with whole graham crackers. Combine sugar, oleo, egg and milk. Cook, stirring constantly until mixture comes to a boil. Remove from heat and add coconut, cracker crumbs and nuts. Pour over lined crackers in bottom of pan. Top with another layer of whole graham crackers.

Topping:

| | |
|------------------------|---------------------|
| 1 stick oleo, softened | 2 c. powdered sugar |
| 6 Tbsp. light cream | 1 tsp. vanilla |

Combine ingredients and beat well. Spread over bars and sprinkle with remaining 1/4 cup nuts.

NO-BAKE CHOCOLATE COOKIES Charles Persinger

| | |
|---------------|--------------------|
| 2 c. sugar | Pinch of salt |
| 4 Tbsp. cocoa | 1 tsp. vanilla |
| 1 stick oleo | 2 c. quick oatmeal |
| 1/2 c. milk | 1/2 c. coconut |

Put first 4 ingredients in saucepan and let it come to a full rolling boil. Remove from heat and add remaining ingredients. Beat and cool. Drop by teaspoonfuls on waxed paper.

NO-BAKE COOKIES Mrs. Audrey Martindale

| | |
|-------------------------------|-------------------------|
| 2 1/2 sticks oleo | 3 1/2 c. powdered sugar |
| 1/2 c. peanut butter | 1 c. flaked coconut |
| 1/2 lb. graham cracker crumbs | 1 c. chopped nuts |

Mix the above ingredients. You will have to end up mixing with hands and shape into patties, then dip into the following melted mixture and place on waxed paper to harden.

Mixture:

| | |
|-----------------------------------|--------------------------------|
| 1 (6 oz.) pkg. butterscotch chips | 1 (6 oz.) pkg. chocolate chips |
| | 1/2 bar paraffin |

Melt the above ingredients over low heat.

OATMEAL CHEWS

Phyllis Head
Newton, Iowa

| | |
|----------------------|--------------------------|
| 1 c. shortening | 1 tsp. salt |
| 1 c. white sugar | 1 tsp. vanilla |
| 1 c. brown sugar | 2 c. flour |
| 2 eggs | 2 c. Quaker oats |
| 2 tsp. soda | 2 c. coconut |
| 1 tsp. baking powder | Nuts, raisins (optional) |

Combine above ingredients and roll about a teaspoonful of dough in ball. Bake at 375° for 8 minutes.

OATMEAL-COCONUT COOKIES

Mrs. Leslie Smith

| | |
|---------------------------|----------------------|
| 1 c. vegetable shortening | 2 c. quick oatmeal |
| 1 c. brown sugar | 2 c. flour |
| 1 c. white sugar | 1 tsp. baking powder |
| 2 eggs | 1 tsp. soda |
| 1 c. fine coconut | |

Mix shortening and sugars. Add well beaten eggs. Add remaining ingredients and mix well. Drop on a greased cookie sheet. Bake at 350°.

OATMEAL COOKIES

Mrs. Robert Carrier

| | |
|-----------------|--------------|
| 1 c. sugar | 2 c. flour |
| 1 c. shortening | 1 c. raisins |
| 2 eggs | 1 c. water |
| 2 c. oatmeal | 1 tsp. soda |

Cream sugar and shortening. Add eggs and beat. Add oatmeal, flour and raisins, which have been heated in the cup of water to which the soda has been added and cooled. Drop by teaspoonfuls on greased cookie sheet. Bake at 350° until brown.

OATMEAL COOKIES

Mrs. Ford Belfrage

| | |
|------------------------------|--------------|
| 1 c. raisins or cut up dates | 2 eggs |
| 1 c. water | 1 tsp. salt |
| 1 tsp. soda | 2 c. flour |
| 1 c. white sugar | 2 c. oatmeal |
| 1 c. shortening | |

Cook raisins or dates in the cup of water for 5 minutes; drain, reserving liquid, and cool. Combine soda with 5 table-spoons of liquid. Cream shortening and sugar. Add eggs, then

OATMEAL COOKIES (Continued)

rest of ingredients. Drop 2 inches apart on cookie sheet. Bake at 350° for 10 minutes.

OATMEAL COOKIES

Mrs. Ralph Jones

| | |
|------------------|----------------------|
| 2 sticks oleo | 2 c. flour |
| 1 c. brown sugar | 2 c. oatmeal |
| 1 c. white sugar | 1 tsp. soda |
| 2 eggs | 1 tsp. baking powder |

Combine above ingredients and drop by teaspoonfuls on cookie sheet. Bake until brown at 375°.

OATMEAL COOKIES

Mrs. Ethel R. Bakke

| | |
|----------------------|----------------------|
| 1 c. white sugar | 2 c. flour |
| 1 c. brown sugar | 1 tsp. salt |
| 1/2 to 1 c. butter | 1 tsp. baking powder |
| 2 eggs | 1 tsp. soda |
| 1/2 c. peanut butter | 3 c. quick oatmeal |
| 2 Tbsp. vanilla | |

Cream sugars, butter, eggs, peanut butter and vanilla. Add dry ingredients and mix well. Roll into small balls. Place the balls on a cookie pan and press flat with a fork. Bake at 350° until lightly browned.

OATMEAL COOKIES

Mrs. Elroy Maule

| | |
|------------------|------------------------|
| 1 c. white sugar | 1 3/4 c. flour |
| 1 c. brown sugar | 1 tsp. soda |
| 1 c. shortening | 1 tsp. baking powder |
| 2 eggs | 1/2 tsp. salt |
| 1 tsp. vanilla | 2 1/2 c. quick oatmeal |

Beat well, sugars, shortening and eggs. Sift flour, soda, baking powder and salt; add to first mixture, then mix in oatmeal. For variation, add Wheaties, Rice Krispies, chocolate chips, raisins, peanut butter or nuts. Allow less shortening when using nuts or peanut butter. Drop by teaspoonfuls on cookie sheet. Bake at 350° about 12 minutes.

PEANUT BUTTER LOGS

Mrs. Glen Funkhouser

1 stick oleo
1 c. chunky peanut butter

2 c. powdered sugar
3 c. Rice Krispies

Cream oleo, peanut butter and powdered sugar. Add Rice Krispies and roll into balls or logs. Chill well. Frost with thin powdered sugar frosting and roll in coconut.

PECAN BUTTER BALLS

Mrs. Keith Gibson

1 c. chopped pecans
1/2 c. butter
2 Tbsp. sugar

1 c. flour
2 Tbsp. cornstarch
1 tsp. vanilla

Combine above ingredients and roll into small balls. Bake at 400° for 12 to 15 minutes. Roll in powdered sugar.

UNBELIEVABLE COOKIES

Bertha Strautz

1 c. peanut butter
1 c. white sugar

1 egg

Mix above ingredients together. Roll in balls and put on cookie sheet, ungreased. Flatten with fork by crisscrossing to 1/3-inch thickness. Bake for 15 minutes at 350° until lightly browned. You may use 1/2 cup dry milk and 1/2 cup sugar to substitute for 1 cup sugar. Yield: 2 1/2 dozen cookies.

PINEAPPLE COOKIES

Mrs. George Bentley

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

1/2 c. butter
1/2 c. sugar
1/2 c. brown sugar
1 egg
1 c. drained crushed pineapple

Sift together first 4 ingredients. Mix butter and next 3 ingredients until creamy. Add vanilla and pineapple. Add flour mixture. Bake at 375° for 12 minutes. May be frosted with burnt-butter frosting.

PRALINE COOKIES

Carol Vaughn

24 graham crackers
1 c. brown sugar

1/2 c. butter or margarine
1 c. pecans
2 c. chocolate chips (optional)

PRALINE COOKIES (Continued)

Grease large cooky sheet or jelly roll pan. Lay whole graham crackers in pan. Cook brown sugar and butter in small saucepan. Boil 1 1/2 minutes at a rolling boil. Remove from heat; when mixture stops bubbling, stir in nuts. Spoon over crackers. Bake in a 350° oven for 10 minutes. Optional Topping: Remove and sprinkle chocolate chips over top and return to oven to melt chips. Spread the melted chips over cookies. Cut while warm.

SPRINGERLIE (Christmas Cookies) (This is an old family recipe.)

Eugene Persinger

| | |
|----------------------|---|
| 8 eggs | 1/2 tsp. Hartshorn baking ammonia (purchased at drug store) |
| 2 lb. powdered sugar | Anise seeds |
| 2 lb. flour | |

Beat eggs for 15 minutes with electric mixer. Add baking ammonia and beat 15 more minutes. Add flour and sugar; mix well. Roll out on board lightly with regular rolling pin and then use a Springerlie rolling pin. Cut apart in squares and place on board covered with anise seeds and let stand overnight. Next morning, bake at 325° for 12 minutes.

SALLY ANN COOKIES

Kathleen Marvin

| | |
|------------------|----------------------|
| 1 c. white sugar | 1 tsp. soda |
| 1 c. brown sugar | 1 tsp. baking powder |
| 1 c. margarine | 2 tsp. cinnamon |
| 3 eggs, beaten | 1 c. chopped nuts |
| 4 1/2 c. flour | |

Cream sugars and margarine. Add eggs, one at a time. Add remaining ingredients and mix thoroughly. Shape into loaf and refrigerate. Bake as needed.

SKILLET COOKIES

Keith Rasmussen

| | |
|----------------------|------------------------|
| 1 egg, beaten | 1/4 tsp. salt |
| 3/4 c. chopped dates | 1 1/4 c. Rice Krispies |
| 1/2 c. sugar | 1/4 c. chopped nuts |
| 1/2 tsp. vanilla | |

Combine egg, dates and sugar in skillet. Cook slowly, stirring slowly until thick. Remove from heat. Add vanilla, salt, Rice Krispies and nuts. Cool. Form into walnut sized balls and roll in coconut.

SANDBAKKELS

Mrs. Ethel R. Bakke

| | |
|-------------------------|-----------------|
| 1 lb. butter | 1 egg |
| 1/2 lb. almonds | 1 1/2 lb. flour |
| 1 tsp. almond flavoring | 1 lb. sugar |

Blanch and chop almonds very fine. Cream butter and slowly add the sugar to it, creaming it in. Add almonds and almond flavoring, then add the beaten egg and flour gradually. Put the dough in the refrigerator overnight. Next morning, take the dough out and press the dough 1/8-inch thick in small tins 2 1/2 inches in diameter. (Tiny fluted tart forms). Bake in a moderate oven until light brown. Let cool slightly in tins before removing by pressing out.

SNACKIN' COOKIES

Mrs. Herbert E. Taylor
Escalon, Calif.

| | |
|--|--|
| 1 pkg. (15.5 oz.) Snackin' cake mix (chocolate fudge, chocolate chip or applesauce-raisin) | 1/4 c. water |
| 1 egg | 1 tsp. vinegar |
| | 1 c. chopped walnuts, raisins or chocolate chips |

In medium bowl, combine Snackin' cake mix, egg, water and vinegar and beat until smooth. Stir in walnuts, chocolate chips or raisins. Spoon by teaspoonfuls onto greased cookie sheets. Bake at 350° for 10 to 12 minutes until lightly browned. Let cookies cool on rack 1 minute. Remove from cookie sheets and let cool completely. Yield: About 3 1/2 dozen.

SOFT DATE COOKIES

Bertha M. Freyer

| | |
|-----------------------|------------------|
| 1 (10 oz.) pkg. dates | 2 eggs |
| 1 c. water | 1/2 tsp. salt |
| 1/2 c. brown sugar | 1/2 tsp. vanilla |
| 1/2 c. white sugar | 2 c. flour |
| 3/4 c. shortening | 1 tsp. soda |

Cut up dates in small pieces and cook in 1 cup water until soft, then cool. Cream shortening and sugars. Add the eggs, which have been beaten. Add salt and vanilla. Stir in date mixture and mix well. Add the flour and soda. Drop by teaspoonfuls on greased cookie sheet and bake at 350°.

SUGAR COOKIES

Mrs. Ford Belfrage

| | |
|-------------------------------|------------------------|
| 1 c. brown sugar, packed | 2 c. flour |
| 1 c. white sugar | 2 tsp. soda |
| 1 c. shortening (part butter) | 2 tsp. cream of tartar |
| 1 egg | Pinch of salt |
| Vanilla | |

Cream sugars, shortening and egg. Add dry ingredients, which have been sifted together. Add vanilla. Roll in balls; dip in sugar and bake at 325° for 15 minutes.

SUGAR COOKIES

Mrs. Mary (Collison) Barwick

| | |
|---|------------------------|
| 1 c. shortening (1/2 oleo, 1/2 Spry) | 2 1/2 c. flour |
| 1 c. sugar | 1 tsp. cream of tartar |
| 1 egg | 1 tsp. soda |
| 1 tsp. vanilla | Pinch of salt |

Mix together and cream well shortening, sugar, vanilla and egg. Add flour, cream of tartar, soda and salt to creamed mixture. Dough will be crumbly. Chill. Shape dough into balls and flatten with a fork dipped in water. Sprinkle with sugar, if desired. Bake at 375°. Makes 3 1/2 dozen cookies.

SUGAR COOKIES

*Mary Carlson

| | |
|--------------------------|------------------------|
| 2 c. butter or margarine | 6 1/2 c. sifted flour |
| 2 c. white sugar | 3 tsp. cream of tartar |
| 1 c. brown sugar | 2 tsp. soda |
| 1 tsp. vanilla | 1/4 c. milk |
| 4 eggs | |

Cream butter, sugars and vanilla with mixer. Add eggs, one at a time, beating well after each addition. Add dry ingredients alternately with milk. Refrigerate several hours after mixing. Keeps several days or longer if covered. Roll out on floured board and cut into desired shapes. Bake on greased cookie sheet for 8 to 10 minutes at 350°. Yield: 8 to 10 dozen.

SUGAR-FREE COOKIES

Mrs. Howard Miller

| | |
|--|---------------------------|
| 1 Tbsp. liquid artificial sweetener | 1 tsp. cinnamon |
| 2/3 c. water | 1/4 tsp. nutmeg |
| 1/4 c. shortening | 1 egg, beaten |
| 1 c. raisins | 3/4 c. shredded raw apple |
| | 1 tsp. baking soda |

SUGAR-FREE COOKIES (Continued)

| | |
|--------------------------|----------------------------------|
| 1/2 tsp. vanilla | 1/2 tsp. salt |
| 1/2 tsp. maple flavoring | 1 c. flour, unsifted all-purpose |

Combine artificial sweetener, water, shortening, raisins, cinnamon and nutmeg in large saucepan. Bring to a boil and simmer 3 minutes. Cool mixture. Add salt. Stir in egg, apple, soda, vanilla, maple flavoring and flour; beat until smooth. Drop on greased cookie sheet. Bake at 350° for 9 to 10 minutes or until delicately browned. Makes 24 or 25 cookies.

SUGAR COOKIES

Mrs. Fred Huisman

| | |
|---------------------------------|------------------------|
| 3 c. sugar | 2 tsp. cream of tartar |
| 3 1/3 sticks margarine (2 tubs) | 2 tsp. vanilla |
| 3 or 4 egg yolks | Dash of salt |
| 2 tsp. soda | 3 3/4 c. flour |

Mix ingredients together and make into walnut sized balls. Roll in sugar and bake at 350° for 12 to 15 minutes on ungreased cookie sheet. Freezes well.

SUGAR POP COOKIES

Martha Gravatt

| | |
|----------------------|----------------------------|
| 1/2 c. shortening | 1/2 tsp. vanilla |
| 1/2 c. brown sugar | 3 small c. flour |
| 1 1/2 c. white sugar | 1 1/2 tsp. cream of tartar |
| 2 eggs | 1 1/2 tsp. soda |
| Salt | |

Cream shortening and sugars. Add eggs; mix well. Add vanilla and dry ingredients. Roll in small balls. Put in sack with mixture of sugar and cinnamon; shake. Bake on ungreased pan at 375°. Let set on pan a minute before removing.

STAY FRESH COOKIES

Hazel I. Jacobson

| | |
|--------------------|------------------------|
| 1 c. shortening | 1 tsp. baking powder |
| 1 c. peanut butter | 1/2 tsp. salt |
| 2 c. sugar | 1/2 c. nuts |
| 3 eggs | 1/2 c. raisins |
| 2 1/2 c. flour | 1/2 c. chocolate chips |
| 1 tsp. soda | |

Blend together shortening and peanut butter. Beat in sugars and cream well. Beat in eggs, one at a time; beat well. Add

STAY FRESH COOKIES (Continued)

vanilla. Sift flour, soda, baking powder and salt together. Add flour and mix. Add nuts, raisins and chips to creamed mixture. Chill. Drop by teaspoonfuls onto cookie sheet and bake at 350° for 10 minutes.

COCONUT OATMEAL COOKIES

Anna Nielsen

| | |
|--|--------------------------|
| 1 c. shortening | 1/4 tsp. salt |
| 1 c. white sugar | 2 c. flour |
| 1 c. brown sugar | 1 tsp. baking powder |
| 2 eggs | 2 c. oatmeal |
| 1 tsp. soda, dissolved in 3 Tbsp. hot water | 1 c. coconut Nutmeats |

Cream shortening and sugars. Add eggs and mix well. Add soda, which has been dissolved in hot water, and the remainder of ingredients. Refrigerate overnight. Roll in walnut sized balls and place on cookie sheet. Pat down with fork. Sprinkle with sugar. Bake at 350° for about 15 minutes.

HELLO DOLLY BARS

Lori Mustard

| | |
|---|---|
| 1 stick oleo | 1 (6 oz.) pkg. chocolate chips |
| 1 c. crushed vanilla wafers or 1 c. oatmeal may be used instead of wafers | 1 c. flaked coconut 1 c. nuts 1 (15 oz.) can sweetened milk |

Melt oleo in a 9 x 13-inch pan. Sprinkle wafers or oatmeal crumbs over and add chocolate chips, coconut and nuts in layers. Pour condensed milk over the mix. Bake at 350° for 25-35 minutes and cut in small squares.

TOFFEE BARS

Mrs. Chas. Hindman

| | |
|--------------------|--------------------|
| 4 c. quick oatmeal | 1/2 c. white sugar |
| 2/3 c. oleo | Vanilla |
| 1 c. brown sugar | |

Combine above ingredients and mix until crumbly. Pat into a 9 x 13-inch pan. Bake at 350° until lightly browned. Frost with the following ingredients, which have been mixed together:

Topping:

| | |
|----------------------|---------------------------------------|
| 2/3 c. peanut butter | 6 oz. pkg. chocolate chips, melted |
|----------------------|---------------------------------------|

TOFFEE TREATS

Wendy Wiedenfeld

24 graham crackers 1/2 c. nuts, chopped
 1 c. butter or margarine 1 (12 oz.) pkg. chocolate
 1 c. brown sugar chips

Line a greased cookie sheet (11 x 15 inches) with aluminum foil. Butter foil lightly. (Do not forget to do this). Line foil with crackers to completely cover bottom. Leave crackers whole, but break around edges so you have a layer of crackers. Combine butter and brown sugar in saucepan and cook together, stirring for 2 minutes. Spread evenly over crackers. Bake in oven at 400° for 7 minutes. Remove from heat and sprinkle chips evenly over top. When they have softened, spread evenly over the top and sprinkle nuts over top. Cut in squares while still warm. If desired, refrigerate to harden chocolate after cutting. Makes 4 dozen bar cookies.

VERY GOOD COOKIES Ruby Morton & Mrs. Glen Funkhouser
 Whiting, Iowa

1 c. shortening 1 tsp. soda
 1 c. salad oil 1 tsp. cream of tartar
 1 c. brown sugar 1 c. rolled oats
 1 c. white sugar 2 c. coconut
 2 eggs 2 c. Rice Krispies
 2 tsp. vanilla 1 c. chocolate chips
 3 1/2 c. flour 1 c. nuts
 1 tsp. salt

Cream together shortening, oil and sugars. Add eggs and beat well. Add remaining ingredients and beat well. Drop by teaspoonfuls on cookie sheet and bake at 375° for 10 minutes.

WAFFLE IRON COOKIES Marilyn Laffey

1 c. brown sugar 1 1/2 c. flour
 1/2 c. shortening 1 tsp. baking powder
 2 eggs 1/2 c. nuts
 2 squares chocolate 1/2 tsp. salt
 1/2 c. milk

Cream together sugar and shortening. Add eggs, melted chocolate, milk and beat. Stir in flour, to which baking powder and salt have been added. Add nuts. Set waffle iron between light and medium. Drop small spoonfuls of batter on iron and bake 2 minutes. (Looks like turtle candy). Frost with chocolate icing when cool.

PEPPER NUTS

Shirley Persinger

| | |
|--------------------------------|---------------------------|
| 2 c. sugar | 1 tsp. cinnamon |
| 2 c. white corn syrup | 1 tsp. cloves |
| 1 1/2 c. mixed butter and lard | 2 tsp. soda |
| 1 c. cream | 1 1/2 or 2 oz. anise seed |
| 9 1/2 c. flour | (whole) |

Combine sugar, syrup and shortening in saucepan. Bring to a boil, then cool. Add remaining ingredients and blend well. Cool in refrigerator for 2 or more hours. Roll out a little thicker than a pencil. Cut in 1/2-inch strips. Bake at 325° for 10 minutes.

PEPPER NUTS

Shirley McCall

| | |
|----------------|----------------------|
| 1 c. butter | 1 c. sour cream |
| 1 1/2 c. sugar | 1 c. dark corn syrup |
| 6 c. flour | 1 tsp. soda |
| Anise seed | |

Mix ingredients thoroughly and refrigerate 3 to 4 hours. Roll in long strips and cut in small pieces. Place on greased sheet and bake at 365° for 15 minutes. Good at Christmas time.

REFRIGERATOR COOKIES

Hazel Jacobson

(350°, 10-12 minutes. Yields about 5 dozen.)

| | |
|-------------------|----------------|
| 1 c. butter | 1 tsp. soda |
| 2 c. brown sugar | 1/2 tsp. salt |
| 2 eggs | 3 1/2 c. flour |
| 1 c. chopped nuts | |

Cream butter and sugar (add eggs and nuts and continue to beat). Sift flour, salt and soda 3 times; add to first mixture. Pack into a mold (loaf pan). Let stand overnight in refrigerator. Slice thin and bake. The raw dough will keep up to 6 months in deep freeze.

BERRY DESSERT

Bertha Strautz

Cream together:

| | |
|------------------|------------------|
| 1 cube margarine | 1 c. white sugar |
|------------------|------------------|

Sift together:

| | |
|----------------|----------------------|
| 1 1/2 c. flour | 1 tsp. baking powder |
| | 1/2 tsp. salt |

BERRY DESSERT (Continued)

Add 1 cup milk and beat together. Spread in a greased 9 x 12-inch pan. Put 1/2 cup sugar on 2 1/2 to 3 cups berries and stir. Put on batter in baking pan. Pour over all, 1 1/2 cups boiling juice and water. Bake 30 to 40 minutes at 375°. Serve with Cool Whip or Dream Whip.

BLACK AND WHITE DESSERT

Joan L. Schlosser

| | |
|--|--|
| 16-20 graham crackers, rolled very fine | 1 c. sugar, mixed with 3 Tbsp. cornstarch |
| 12 chocolate wafer cookies (without icing), rolled fine (optional) | 4 egg yolks |
| 5 or 6 Tbsp. melted butter or oleo | 3 c. milk |
| 2 envelopes unflavored gelatin | 2 squares baking chocolate, melted |
| 1 c. water | 1 tsp. vanilla |
| | 4 egg whites |
| | 1/2 c. sugar |
| | 1/2 tsp. cream of tartar |

Mix graham cracker crumbs and melted butter. Pat in the bottom of an 11 x 7-inch pan and bake for 10 minutes at 300°. Cool. Combine gelatin and cold water. Mix the 1 cup sugar with cornstarch and cook with the egg yolks and 3 cups milk. (Beat yolks; add a little milk, then add this and remaining milk to dry ingredients gradually, stirring constantly). Cook like a custard; mixture will not be thick. Combine custard with the gelatin mixture. Divide into 2 bowls with slightly more in one bowl than the other. To the larger amount, add the melted chocolate and vanilla. Cool a little. Pour over graham cracker crumbs and refrigerate until set. Beat the egg whites stiff with the 1/2 cup sugar and cream of tartar. Add this to the cooled remaining (smaller amount) custard-gelatin mixture, making sure chocolate layer is firm. Pour white later over carefully. Sprinkle with chocolate wafer crumbs, if desired. Chill until firm enough to cut, at least 2 hours.

CHOCOLATE CRIMP CAKE (Serves 16.)

Mrs. Clyde Yost
San Diego, Calif.

| | |
|--|-------------------|
| 1/2 lb. chocolate wafers, rolled fine (line buttered pan with half of these) | 1/2 c. cold water |
| 6 egg whites | 1/2 c. hot water |
| 1 pt. whipping cream | 1 c. sugar |
| 2 Tbsp. Knox gelatine | Pinch of salt |
| | 1 c. nuts |
| | 1 tsp. vanilla |

CHOCOLATE CRIMP CAKE (Continued)

Whip egg whites and cream separately and fold together. Dissolve gelatin in 1/2 cup of cold water and then add the 1/2 cup of hot water. Gently add gelatine, sugar and nuts to cream mixture with a folding motion. Gelatine should be cooled, but not set. If gelatine does set, set over little warm water. Sprinkle crumbs on the top with remaining half of chocolate crumbs. Hydrox wafers may be used if plain wafer is not available.

CHOCOLATE DESSERT

Mrs. Thomas Tipton

1 c. flour
1/2 c. oleo

1/2 c. nuts

Mix and pat into an 8 x 8-inch or 9 x 9-inch pan and bake 15 minutes at 325°.

8 oz. cream cheese
1 c. powdered sugar

1 c. Cool Whip

Mix and spread over first layer. Cook 2 packages of chocolate pudding, using 2 1/2 cups milk. Cool and spread over second layer. Top with 1 cup Cool Whip and sprinkle with nuts.

CHERRY DELIGHT

Inez Gibson

1 can Eagle Brand milk

1/3 c. lemon juice

Mix thoroughly and let stand until thick. Mix 1 package Dream Whip according to directions on package. Omit flavoring, then fold this into above mixture.

Crust:

1 1/3 c. graham crackers

1/2 c. butter

3 to 4 Tbsp. powdered sugar

Pat into a 9 x 12 x 2-inch pan and chill, or you may bake 7 minutes at 375°, then cool thoroughly. Pour first mixture on top of crumbs and let set in refrigerator until set. Pour 1 can cherry pie mix over top. Yield: 12 to 15 servings.

DESSERT

Bertha Freyer

- | | |
|----------------------------|-------------------------------|
| 1 c. crushed soda crackers | 1 c. graham crackers, crushed |
| | 1 stick oleo, melted |

Mix together and put in a 9 x 12-inch pan.

- | | |
|-------------------------------|-----------|
| 2 boxes instant lemon pudding | 2 c. milk |
|-------------------------------|-----------|

Beat together. Add a quart of vanilla ice cream, then put this on the crust, then whip Dream Whip and put on top and sprinkle chocolate on top.

DANISH STRAWBERRY DESSERT

Mildred Frederickson

Crust:

- | | |
|---------------------|--------------------|
| 2 c. flour | 1 c. nuts |
| 1 c. oleo or butter | 1/2 c. brown sugar |

Bake this after patting in the pan at 400° for 15 minutes.

Filling:

- | | |
|-------------------------|------------------------------|
| 8 oz. warm cream cheese | 2 pkg. Dream Whip (prewhip |
| 1 c. powdered sugar | with milk according to pkg.) |

Mix until well blended.

Topping:

- | | |
|-------------------------------------|--|
| 2 pkg. Danish strawberry dessert | 2 (10 oz.) pkg. frozen straw- berries |
|-------------------------------------|--|

Follow directions for Danish dessert on package, only use 2 cups water with the juice of the strawberries. After this has cooled, spread over the filling. May be chilled 2 hours before serving and can be topped with Dream Whip if you wish. This is great in hot weather. Use 2 pans for this dessert, 9 x 13-inch pan and an 8 x 8-inch pan.

FROZEN FRUIT DESSERT

Tammy Wiedenfeld

- | | |
|--|-----------------------------|
| 1 (No. 303) can apricots, cut in small pieces or mashed | 2 bananas, sliced or mashed |
| 1 small can crushed pineapple | 1/2 c. water |
| 1 (6 oz.) pkg. frozen straw- berries | 1/2 c. sugar |

FROZEN FRUIT DESSERT (Continued)

Drain apricots. Add 1/2 cup water and 1/2 cup sugar to juice and heat to dissolve sugar. When cool, add all the fruit. Place in ice cube tray or a pan and freeze. Remove from the freezer 10 minutes before cutting to serve. Use whipping cream or Cool Whip for a bit of topping. This will fill 1 ice cube tray. For a larger amount, double all the fruit but the apricots. I like to put all the fruit in the blender for an even mixture.

GRANDMA'S BANANA DESSERT

Pam Vaughn

| | |
|-----------------------|---|
| 32 graham crackers | 1/2 c. butter |
| 1/2 c. sugar | 2 eggs |
| 1/2 c. butter or oleo | 1 c. whipping cream or whipped topping |
| 2 c. powdered sugar | 4 or 5 bananas |

Crush crackers. Mix with sugar and melted butter. Pat into a 13 x 9-inch Pyrex dish. Bake 8 minutes in a hot oven. Cool. Cream butter and powdered sugar; add eggs, one at a time. Beat smooth. Spread on cooled crumb mixture. Dip spoon in hot water to spread evenly. Whip cream or topping. Slice bananas into whipped topping. Spread over creamed mixture. Top with a few crumbs. Refrigerate. Makes 12 to 15 servings.

LEMON FLUFF DESSERT

Lou Nell Olson

| | |
|--|---|
| 1 large can evaporated milk | 1 c. sugar |
| 1 small pkg. lemon jello | 1 small can crushed pineapple, drained |
| 1/4 c. lemon juice (fresh or bottled) | 1/2 c. finely chopped nuts |
| 1 3/4 c. hot water | 2 1/2 c. vanilla wafer crumbs |

Chill milk for 4 hours (in can). Dissolve jello in hot water. Chill until partially set. Whip until light and fluffy. Add lemon juice, pineapple and sugar. Whip chilled milk until thick. Fold into jello mixture. Add chopped nuts into wafer crumbs and line a 9 x 13-inch pan with 1/2 of mixture. Pour jello mixture into pan; top with remaining crumbs and chill until firm.

PETER PAN DESSERT

Mrs. Vernon Brown
Turin, Iowa

Make graham cracker crust in a 9 x 13-inch pan. Mix a large package of jello and let jell while mixing the rest. (Use color if desired for occasion). Dissolve 1 package Knox gelatine in 1/4 cup cold water. Add 1/4 cup hot water to gelatine. Stir

PETER PAN DESSERT (Continued)

and add to gelatin:

- | | |
|-----------------------------|--|
| 1 1/2 container Cool Whip | 1 c. black walnut meats |
| 2 1/2 c. small marshmallows | 1 large can crushed pineapple, drained |

Pour over crust and put jello on top.

RASPBERRY DESSERT

Elizabeth Morton
Whiting, Iowa

- | | |
|---|---|
| 2 (10 oz.) pkg. frozen raspberries in syrup | 1/2 c. sugar |
| 1 c. water | 4 Tbsp. cornstarch |
| 2 Tbsp. lemon juice | 1 c. milk |
| 1/4 c. cold water | 2 c. cream, whipped, or 2 pkg. dessert topping |
| 50 marshmallows | 1/4 c. butter, melted |
| 1 1/4 c. graham cracker crumbs | |

Heat raspberries with water, sugar and lemon juice. Dissolve cornstarch in 1/4 cup cold water. Stir into raspberries and cook until thickened and clear. Cool. Melt marshmallows in milk over boiling water; cool thoroughly. Whip heavy cream or dessert topping mix and fold into marshmallow mixture. Mix graham cracker crumbs and butter in a 13 x 9 x 2-inch pan. Press firmly into bottom pan. Spread marshmallow cream mixture over crumbs. Spread raspberry mixture over top. Refrigerate until firm. Serves 15.

QUICKIE DESSERT

Ida Crane

- | | |
|--------------------------------|--|
| 2 c. small curd cottage cheese | 1 small pkg. lime jello |
| 1 pkg. Cool Whip (9 oz. size) | 1 c. crushed pineapple (flat can, 8 or 9 oz. size) |

Stir all together and refrigerate. Stir again before serving.

MAPLE BAVARIAN CREAM

Elizabeth Rice

- | | |
|---|----------------------|
| 1 envelope Knox gelatine, dissolved in 1 c. cold water | 1 c. hot maple syrup |
|---|----------------------|

Maple syrup can be made with 2 cups either white or brown sugar or 1 of each and 1 cup water, boiled until syrupy and adding 1 tablespoon maple flavoring. Pour hot syrup over 3 egg yolks, beaten, and add gelatine mixture. Let cool until it sets like jello. Whip 1 1/2 cups cream; fold in. Nuts may be added. Put in graham cracker crust and cut in squares or serve plain.

BAKELESS CAKE

Mina Miller

- | | |
|--------------------------|----------------------------|
| 1 1/2 c. sugar | 1 large can crushed pine- |
| 1/2 c. butter | apple, <i>drained</i> |
| 3 egg yolks, well beaten | 1 c. chopped nuts |
| Vanilla wafers | 3 egg whites, beaten stiff |

Cream butter and sugar; add well beaten egg yolks, pineapple and nuts. Fold stiffly beaten egg whites into creamed mixture. Line a 12 x 7 1/2 x 2-inch pan with vanilla wafers, then filling, more wafers and then filling on top. Let stand 24 hours.

VELVET CUSTARD

Nancy Waples

- | | |
|-------------------------|------------------------|
| 4 eggs, slightly beaten | 1 tsp. vanilla |
| 1/2 c. sugar | 2 1/2 c. milk, scalded |
| 1/4 tsp. salt | Nutmeg |

Mix eggs, sugar, salt and vanilla and stir in hot milk. Pour into buttered casserole. Sprinkle top lightly with nutmeg. Place casserole in pan of hot water in a 475° oven (very hot and bake 5 minutes). Reduce heat to 400° and bake for 15-20 minutes or until custard tests done when knife is inserted in top.

APPLE ROLL

Hulda Higgins

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

Set on stove to heat.

- | | |
|----------------------|---------------------------|
| 2 c. flour | 3 Tbsp. melted shortening |
| 4 tsp. baking powder | Pinch of salt |
| 2 Tbsp. sugar | 3/4 c. sweet milk |
| | 2 c. ground apples |

Spread ground apples on dough and roll. Cut and bake in syrup until done at 375°.

APPLE CRISP

Mrs. Charles Erickson

- | | |
|--------------------|-------------------------------|
| 1/2 c. butter | 1 c. flour |
| 1/2 c. brown sugar | 1 c. quick oatmeal (uncooked) |
| 1/2 c. white sugar | 1 tsp. baking powder |

Slice 8 apples in a flat baking dish and sprinkle with 1/2 to 3/4 cup sugar and a few sprinkles of nutmeg or cinnamon. Sprinkle this over apples. Bake in buttered baking dish at 350° (moderate oven) about 1 hour or until apples are done. Serve warm with cream.

APPLE TORTE

Mrs. Everett Sorenson

| | |
|----------------------|---------------------|
| 2 large apples | Pinch of salt |
| 3/4 c. sugar | 1 tsp. cinnamon |
| 1 egg | 1/2 c. flour |
| 1 tsp. baking powder | 3/4 c. chopped nuts |

Dice apples fine (not necessary to peel them). Beat egg lightly and add all ingredients together. Bake in an 8 x 8-inch baking pan for 35 minutes at 350°. Can be served warm or cold, topped with whipped cream or ice cream.

FRUIT COCKTAIL DESSERT

Mrs. W. H. Torrey

| | |
|-------------------|---|
| 1 c. white sugar | 1 egg, beaten |
| 1 c. sifted flour | 1 large can fruit cocktail, well drained |
| 1 tsp. soda | |
| 1/4 tsp. salt | |
| Later: | |

| | |
|---------------------|--------------------|
| 1/2 c. chopped nuts | 1/2 c. brown sugar |
| | Whipped cream |

Sift all dry ingredients. Add beaten egg to the drained fruit cocktail, then all the dry ingredients. Spread in a 9 x 12-inch glass baking dish that has been buttered. Sprinkle 1/2 cup brown sugar and 1/2 cup nuts on top before baking. Bake 45 minutes at 325°. Serve with whipped cream.

ENGLISH APPLE PIE

Mrs. Charles (Phyllis) Persinger

Combine:

| | |
|---------------|----------------------|
| 1 egg, beaten | 3/4 c. sugar |
| 1/2 c. flour | 1 tsp. baking powder |
| 1/4 tsp. salt | |

Add 1 cup chopped apples. Spread in pan. Sprinkle with cinnamon. Bake at 350° for 30 minutes. Use an 8 x 8-inch pan.

GRAPE JUICE DESSERT

Hulda Higgins

| | |
|---------------------|---|
| 1 qt. grape juice | 1 c. chopped nuts |
| 1 c. sugar | 1 flat can crushed pineapple |
| 1 c. Minute Tapioca | 1 bottle (2 oz.) maraschino cherries |
| 1 doz. marshmallows | 1 pkg. (about 3 doz.) vanilla wafers |

GRAPE JUICE DESSERT (Continued)

Boil tapioca in grape juice until thick. Melt in marshmallows. Add remaining ingredients, except vanilla wafers. Roll wafers into fine crumbs and place in bottom of an 8 x 8-inch pan, reserving about 1/3 of crumbs for top. Spread grape juice mixture in dish and top with remaining rolled wafers. Chill overnight and serve with whipped cream. Serves 8 to 12 persons.

LEMON ANGEL CAKE DESSERT

Mrs. W. H. Torrey

| | |
|-------------------------------|----------------------------|
| 6 beaten egg yolks | 1 Tbsp. unflavored gelatin |
| 3/4 c. sugar | (1 envelope) |
| 3/4 c. lemon juice | 1/4 c. cold water |
| 1 1/2 tsp. lemon rind, grated | 6 egg whites, beaten |
| 1 large Angel Food cake | 3/4 c. sugar |

Make a custard of egg yolks, 3/4 cup sugar, lemon juice and rind. Cook in double boiler until mixture coats a spoon. Remove from heat. Add gelatin, softened in cold water. Fold in the beaten egg whites and 3/4 cup sugar. Tear Angel Food in bite size pieces and put in a 9 x 13-inch pan that has been coated with oil. Pour custard over and use a fork to lift the pieces up so all are coated. Chill until firm.

CHEESE CAKE

Mrs. Myron (Dorothy) Johnson

| | |
|--------------------|----------------|
| 1 pkg. lemon jello | 1 c. hot water |
|--------------------|----------------|

Mix and set aside.

| | |
|-----------------------------|------------------------|
| 18 graham crackers, crushed | 2 Tbsp. powdered sugar |
| 1/4 lb. margarine, melted | |

Mix together. Pat on the bottom of an 8 x 13-inch pan or dish. Save a little to sprinkle on top (about 2 tablespoonfuls).

| | |
|-----------------------------|----------------|
| 1 (8 oz.) pkg. cream cheese | 1 1/2 c. sugar |
|-----------------------------|----------------|

Cream cheese and sugar together.

| | |
|--------------------------------|----------------|
| 1 can evaporated milk, chilled | 1 tsp. vanilla |
|--------------------------------|----------------|

Whip together. Slowly add jello mixture to whipped cream, then add cream cheese and sugar mixture. Pour over graham cracker crust. Sprinkle graham cracker mixture, which was set aside, on top. Refrigerate.

NO BAKE CHEESE CAKE

Hazel Jacobson

| | |
|-----------------------------|------------------------------|
| 18 graham crackers | 2 c. milk |
| 2 Tbsp. sugar | 1 box instant lemon pudding |
| 6 Tbsp. butter or oleo | 1 can cherry pie filling or |
| 1 (8 oz.) pkg. cream cheese | 1 pkg. Junket Danish dessert |

Combine crushed graham crackers, sugar and butter or oleo; mix well. Press mixture into a 9 x 9-inch pan or 9-inch pie pan. Chill. Beat cream cheese until smooth with half of milk. Add pudding and rest of milk. Beat 1 minute and no longer. Pour into crust and top with cherry pie filling or Danish dessert. Chill at least 2 hours before serving.

SUPERB CHEESE CAKE

Mrs. Doyle Carpenter
Minneapolis, Minn.

| | |
|----------------------------|--------------------------|
| 3 small cakes cream cheese | 2 eggs, beaten |
| 1/2 c. sugar | 1 tsp. grated lemon peel |

Crust:

| | |
|---|-----------------------|
| 1 1/2 c. finely crushed graham cracker crumbs | 1/4 lb. melted butter |
| | 1/4 c. sugar |

Topping:

| | |
|-----------------------|----------------|
| 1 c. thick sour cream | 1 tsp. vanilla |
| 2 Tbsp. sugar | |

Combine all ingredients for the crust. Press all but 1 tablespoon of this mixture against the bottom of an 8-inch round layer cake pan. Retain the 1 tablespoon of mixture to sprinkle over the top of the finished cheese cake. Soften cheese; beat until smooth. Add individually the remaining ingredients, beating well after each addition. Spoon into the crust shell and bake at 350° for 25 minutes. Cool. Spread with the topping mixture and return to the oven for 5 minutes, then sprinkle with the 1 tablespoon of crumbs. Chill for 24 hours - at least overnight.

CHEESE CAKE

Mrs. C. R. Hord
Whiting, Iowa

Take three 8 ounce packages Philadelphia cream cheese out of refrigerator hours before you start. Melt 2/3 stick oleo. Crush 1 pound vanilla wafers. Mix and line pan, saving 1 cup for top. Put 3 envelopes Knox gelatine in 3/4 cup cold water and set in pan of warm water.

CHEESE CAKE (Continued)

Mix:

Juice of 2 lemons

4 egg yolks

1 1/2 c. sugar

Beat until light and add cheese and beat until smooth. Add 1 teaspoon vanilla. Beat 4 egg whites stiff. Whip 1 pint cream and fold into egg whites. Mix yolk mixture in with gelatine very quickly. Fold this into cream and egg whites. Pour into pan. Sprinkle remaining crumbs on top. Serves 20 to 24. Better to serve if made the day before.

RHUBARB BUTTER CRUNCH

*Minnie Woods

5 c. diced rhubarb

1/4 c. flour

1 1/4 c. sugar

Sprinkle over rhubarb mixture:

1 c. brown sugar

1 1/2 c. flour

1 c. oatmeal

1 c. butter or margarine,
melted

Bake 40 minutes at 375° in 12 x 12-inch pan.

RHUBARB COBBLER

Mrs. Don Waples

1/4 c. oleo

1 c. flour

3/4 c. sugar

2 tsp. baking powder

1/2 c. milk

1/2 tsp. salt

Mix all ingredients and set aside. Cut 5 cups rhubarb in the bottom of a 9 x 12-inch pan. Mix in 1 3/4 cups sugar and 5 tablespoons cornstarch. Top with above mixture, sprinkle with nutmeg and pour 1 cup boiling water over all. Bake at 375° about 30 minutes.

RHUBARB COBBLER

Mrs. John Kirkpatrick

3 or 4 c. raw rhubarb, cut in pieces

Put in the bottom of an 8 x 12-inch buttered baking dish.

3/4 c. sugar

3 Tbsp. butter

Cream butter and sugar.

1/2 c. milk

1 c. flour

1 tsp. baking powder

1/4 tsp. salt

RHUBARB COBBLER (Continued)

Add half a cup of milk with sifted dry ingredients to the creamed ingredients. Pour over rhubarb in baking dish. Mix and sprinkle over cake batter:

1 c. sugar
1 Tbsp. cornstarch

1/4 tsp. salt

Pour 1 cup boiling water over all. Bake at 350° for 1 hour.

RHUBARB DELICIOUS DESSERT

Mrs. Jess Paul

Number One:

1 c. flour
1/2 c. butter or oleo

5 Tbsp. powdered sugar
Pinch of salt

Mix together and put in the bottom of an 8 x 8-inch pan for crust and bake for 10 minutes at 375°.

Number Two:

Beat together:

2 eggs
3/4 tsp. baking powder

1 1/2 c. sugar
1/4 c. flour

Number Three: Fold in 3 cups diced rhubarb. Pour into the pan with the crust. Bake at 350° for 35 to 45 minutes. This is great for your morning coffee.

RHUBARB SHORTCAKE

Margaret Sears
Cedar Rapids, Iowa

Put 4 cups rhubarb in the bottom of an 8 x 8-inch greased pan. Cream:

3/4 c. sugar

3 Tbsp. oleo

Sift:

1 c. flour

1 tsp. baking powder
1/4 tsp. salt

Combine with creamed mixture and 1/2 cup milk; spread over rhubarb. Mix:

1 c. sugar

1 Tbsp. cornstarch
1/4 tsp. salt

Sprinkle over dough. Pour 1 cup boiling water over. Bake

RHUBARB SHORTCAKE (Continued)

at 375° for about 1 hour. It is also good with unpeeled, sliced peaches.

RHUBARB DESSERT

Elizabeth Rice

Mix as pie crust:

2 c. flour
1 c. margarine
2 Tbsp. sugar

Pat in a 9 x 13-inch cake pan and bake 10 minutes at 350°. Beat 6 egg yolks until fluffy. Add:

2 c. sugar
4 Tbsp. flour
1 c. cream

Mix well with 5 cups rhubarb and pour in crust and bake 45 minutes. When done, remove from oven and top with meringue, made with the 6 egg whites, 3/4 cup sugar and 1 teaspoon vanilla. Brown meringue in oven. Carnation milk can be used for the cream.

CHOCOLATE ICE CREAM DESSERT

Mrs. Gunnar Olson

2 c. powdered sugar
2 squares chocolate, melted
1/2 c. butter or oleo
1/2 c. chopped nuts
1 tsp. vanilla
3 egg yolks, beaten
3 egg whites, beaten stiff
1 box vanilla wafers
1 qt. ice cream

Cream sugar, butter and melted chocolate. Add vanilla and nuts. Add egg yolks and fold in stiffly beaten egg whites. Roll vanilla wafers and line a 9 x 13-inch glass pan with half of wafer crumbs. Put chocolate mixture on crumbs, then the ice cream. Sprinkle with remaining crumbs. Freeze.

ICE CREAM DESSERT

Janette Irwin

Mix:

1 c. graham crackers, crushed
1 c. saltine crackers, crushed
1 stick oleo, softened

Mix and bake in a 350° oven for 15 to 20 minutes. Mix:
2 small pkg. vanilla pudding
2 c. milk

Then, blend in:

1 qt. soft vanilla ice cream
1 pkg. Dream Whip

ICE CREAM DESSERT (Continued)

Spread pudding and ice cream mixture over crackers when cooled. Spread over pudding with whipped cream. Brown coconut or shaved chocolate bar can be placed on top of cream. Chill for a couple of hours.

ICE CREAM DESSERT

Mina Miller

| | |
|---|-----------------------------|
| 1/2 gal. peppermint, vanilla, etc. ice cream | 1 c. chocolate chips |
| Vanilla wafers | 1 c. miniature marshmallows |
| 1/2 c. chopped English walnuts | 1 c. evaporated milk |

Mix last 3 ingredients; stir over medium heat just to melt marshmallows. Cook over low heat to a boil, but keep stirring. Remove and cool until lukewarm. Line bottom of pan with unbroken vanilla wafers, also, sides of pan. Put layer of ice cream on wafers, then half of chocolate sauce and sprinkle half of nutmeats over ice cream. Put another layer of ice cream, chocolate sauce and nuts over top, then freeze. Take out 10 or 15 minutes before serving. A pan 9 x 13 inches serves 12.

LEMON TOPPED ICE CREAM (Use a 9 x 13-inch pan.)

Ruth Young

| | |
|---------------------------------|-----------------------|
| 1 1/2 c. crushed vanilla wafers | 3 Tbsp. sugar |
| | 6 Tbsp. melted butter |

Press into pan. Soften 2 quarts vanilla ice cream. Put over crumbs and refreeze.

Topping:

| | |
|-------------------|--------------------|
| 6 Tbsp. margarine | 1 tsp. lemon rind |
| 1 c. sugar | 4 tsp. lemon juice |

Cook until sugar is dissolved and margarine is melted. Remove from heat and add to 2 beaten eggs and bring back to a boil and cool (must be very cool). Pour over ice cream and sprinkle with crumbs.

ICE CREAM DESSERT

Mea Mustard

| | |
|----------------------------|--|
| 1 c. graham cracker crumbs | 2 small boxes instant vanilla pudding |
| 1 c. soda cracker crumbs | 2 c. milk |
| 1 stick oleo | 1 qt. vanilla ice cream |

ICE CREAM DESSERT (Continued)

Melt oleo and mix with crumbs. Put in bottom of pan. Save enough crumbs to top the dessert. Make pudding with milk, then beat in softened ice cream. Spread creamy mixture over crumbs in pan. Top with more crumbs. Let chill. Flavors of ice cream may be used.

FREEZER ICE CREAM

Mrs. Harry Shuck

| | |
|---------------|------------------|
| 2 c. sugar | 2 eggs |
| 3 c. milk | Vanilla |
| Pinch of salt | 3 c. thick cream |
| 2 Tbsp. flour | |

Make a custard of milk, sugar and flour. When thickened, add eggs and cook a few minutes longer. Cool and add flavoring and salt. Pour in a gallon freezer. Add cream and enough rich milk to come within 2 inches of top of can. Freeze in usual way.

Chocolate Ice Cream: Add 2 squares chocolate to the custard while cooking and proceed as above.

HOMEMADE ICE CREAM (4 quarts)

Judy Miller

| | |
|----------------|---------------------|
| 4 eggs | 4 c. whipping cream |
| 2 1/4 c. sugar | 4 1/2 tsp. vanilla |
| 5 c. milk | 1/2 tsp. salt |

Beat eggs and sugar together. Add remaining ingredients and mix. Pour into ice cream freezer and proceed according to freezer directions.

ICE CREAM

Stanley Stukenholtz

| | |
|----------------------------------|----------------------|
| 6 eggs | 1 tsp. vanilla |
| 2 c. sugar | 3 tsp. lemon extract |
| 1 can Carnation milk (large can) | |

Combine above ingredients and mix well (may use blender). Do not substitute lemon, as it deadens taste of canned milk. Pour mixture into a 4-quart freezer. Fill remainder of freezer with regular milk and freeze.

DATE PUDDING

Mrs. Watson Willey

1 1/2 c. boiling water
 1 1/2 c. chopped dates

1/4 c. shortening
 1 tsp. soda

Mix and set aside.

1 1/2 c. flour
 1 c. sugar
 1 egg

1 tsp. salt
 1 tsp. baking powder
 1 tsp. vanilla

Beat egg, vanilla and salt. Add sugar; beat until thick. Add flour, baking powder. Mix alternately with date mixture. Bake 45 minutes at 350°.

Topping:

1 c. dates
 1 c. sugar

1 Tbsp. butter
 3/4 c. water

Cook until thick and add nuts.

DATE PUDDING

Hulda Higgins

1/2 lb. seeded dates

Pour 1 cup boiling water over dates with 1 level teaspoon soda and let stand. Mix:

1 c. sugar
 1 tsp. butter

1 egg

Add the above to date mixture with:

1 1/2 c. flour

1/2 tsp. baking powder
 1/2 c. nuts

Bake at 350°.

JELLO PUDDING

Mrs. Keith Rasmussen

2 (3 oz.) pkg. orange jello
 2 (3 oz.) pkg. vanilla pudding
 2 small cans Mandarin oranges

Juice from oranges
 3 1/2 c. water
 1 envelope Dream Whip or
 2 c. Cool Whip

In saucepan, mix jello, pudding, water and juice. Cook until mixture boils while stirring constantly. Pour into desired pan and

JELLO PUDDING (Continued)

cool. Mix whipped cream into jello mixture until well blended. Add oranges and chill.

MYSTERY PUDDING

Ida Crane

| | |
|----------------------------|---------------------------------|
| 1 1/4 c. all-purpose flour | 1 can fruit cocktail, undrained |
| 1 c. white sugar | (17 oz. size) |
| 1 tsp. baking soda | 1 tsp. vanilla |
| 1 egg, beaten | 1/2 c. brown sugar, firmly |
| 1/4 tsp. salt | packed |
| 1/2 c. chopped nuts | Sweetened whipped cream |

Combine flour, sugar, soda and salt in mixing bowl. Combine egg, fruit cocktail with syrup and vanilla; add to dry ingredients and mix to dampen. Pour into greased 8-inch square pan. Mix brown sugar and nuts and sprinkle over batter. Bake at 350° for 45 minutes until cake is done. Cool. Cut into squares. Serve topped with whipped cream. 9 servings.

SUET PUDDING

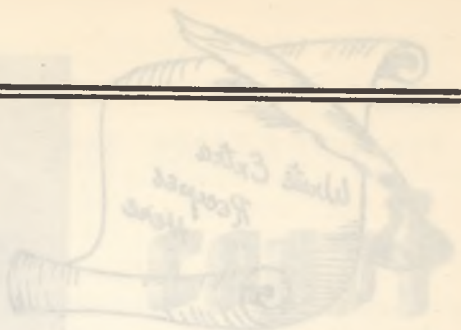
Mrs. Anna Mossman

| | |
|-----------------------|-------------------------|
| 1 c. white sugar | 1 tsp. soda (in coffee) |
| 1 c. ground suet | 1 tsp. allspice |
| 1 c. raisins or dates | 1/2 tsp. nutmeg |
| 1 tsp. baking powder | 1 tsp. cinnamon |
| 1/2 c. coffee | 1 egg |
| 1 1/4 c. flour | 1/2 c. nuts |
| 1 tsp. vanilla | |

Steam for 1 hour.

Sauce:

| | |
|--------------------|----------------|
| 1 c. white sugar | 1 tsp. vinegar |
| 1 Tbsp. cornstarch | Dash of nutmeg |
| 1 c. water | Lemon extract |

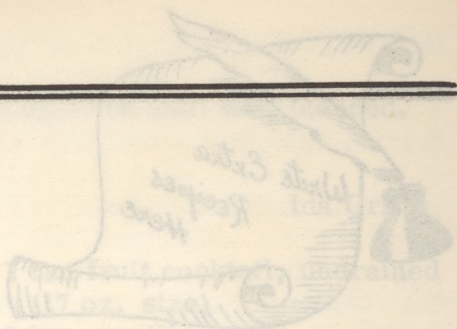
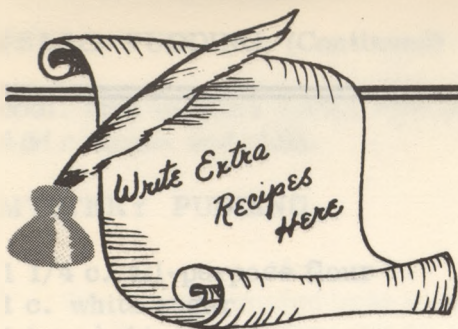


JELLY



PRESERVES





Combine flour, sugar, soda and salt in mixing bowl. Combine egg, fruit cocktail with syrup and vanilla; add to dry ingredients and mix to dampen. Pour into greased 8-inch square pan. Mix brown sugar and nuts and sprinkle over batter. Bake at 350° for 45 minutes until cake is done. Cool. Cut into squares. Serve topped with whipped cream. 9 servings.

SUET PUDDING

Mrs. Anna Mossman

- 1 c. white sugar
- 1/2 c. ground suet
- 1 c. raisins or dates
- 1 tsp. baking powder
- 1/2 c. coffee
- 1 1/2 c. flour
- 1 tsp. vanilla

- 1 tsp. soda (in coffee)
- 1 tsp. allspice
- 1/2 tsp. nutmeg
- 1 tsp. cinnamon
- 1 egg
- 1/2 c. nuts

Steam for 1 hour.

Sauce:

- 1 c. white sugar
- 1 Tbsp. cornstarch
- 1 c. water

- 1 tsp. vinegar
- Dash of nutmeg
- Lemon extract

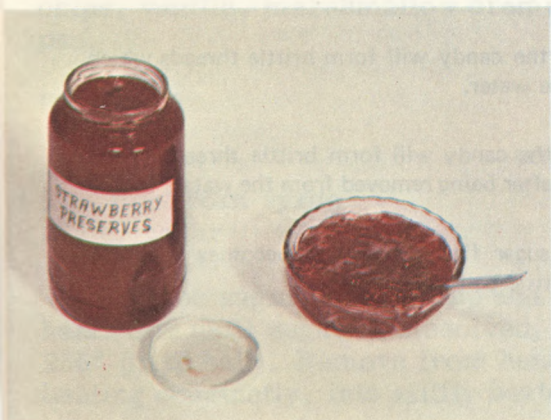


CANDY

JELLY



PRESERVES



TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

| TYPE OF CANDY | DEGREES | COLD WATER |
|--------------------|------------------------|-------------|
| FONDANT, FUDGE | 234 - 238 ^o | SOFT BALL |
| DIVINITY, CARAMELS | 245 - 248 | FIRM BALL |
| TAFFY | 265 - 270 | HARD BALL |
| BUTTER SCOTCH | 275 - 280 | LIGHT CRACK |
| PEANUT BRITTLE | 285 - 290 | HARD CRACK |
| CARAMELIZED SUGAR | 310 - 321 | CARAMELIZED |

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In the CARAMELIZING the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

CANDY, JELLY, PRESERVES

ANISE CANDY (8-inch square pan)

Dorothy Schlitter

| | |
|-------------------------|------------------------|
| 2 c. sugar | 1/2 tsp. anise oil |
| 1/2 c. white Karo syrup | 1/2 tsp. food coloring |
| 1/2 c. hot water | |

Boil the sugar, Karo and hot water together until it reaches hard crack stage; never stir. Remove from heat and add the anise oil and food coloring. Tip pan from side to side until anise and food coloring are mixed in. Pour into buttered pan - not made of glass. Mark into squares while cooling.

OLD FASHIONED BUTTER CARAMELS

Marilyn Laffey

| | |
|--------------------|---|
| 2 c. sugar | 1/2 lb. butter |
| 3/4 c. white syrup | 2 c. cream (use 1 c. whipping cream and 1 c. Half and Half) |

Put sugar, syrup and butter and 1 cup of the cream in heavy pan and bring to a boil (cook slowly). After mixture comes to a boil, pour in the remainder of the cream, very slowly. Continue to cook slowly to hard ball (248° on candy thermometer). Add 1/2 cup chopped nuts, if desired. Pour into buttered pan and chill. Cut into squares and wrap in waxed paper.

NEVER FAIL CHOCOLATE CHIP CANDY Mrs. C. R. Hord

| | |
|---------------------|--------------------------------|
| 1 stick butter | 1 pkg. (6 oz.) chocolate chips |
| 3 c. sugar | 1 tsp. vanilla |
| 1 c. Carnation milk | 1 jar marshmallow creme |
| Pinch of salt | 1/4 c. nuts |

Boil first 4 ingredients to soft ball stage. Add the chocolate chips, vanilla, marshmallow creme and nuts. Pour in buttered pan.

DIVINITY

Nancy Blatchford

| | |
|-----------------------|------------------------------|
| 4 c. sugar | 3 egg whites, stiffly beaten |
| 1 c. light corn syrup | 1 c. walnuts |
| 3/4 c. water | Vanilla |

Place sugar, corn syrup and water in saucepan over low heat. Stir until sugar is dissolved, then cook without stirring to 255° (hard ball). Remove from heat and pour in a fine stream, beating constantly, into stiffly beaten egg whites. Continue

DIVINITY (Continued)

beating until mixture holds its shape and loses its gloss. Add vanilla and walnuts. Drop by spoonfuls on waxed paper or pour into buttered dish.

DIVINITY

Phyllis Helsing

2 1/2 c. sugar 1/2 c. water
1/2 c. corn syrup 2 egg whites (1/3 c.)

Cook sugar, syrup and water until it will form a soft ball when tried in cold water, then pour 1/2 of it slowly into the stiffly beaten egg whites, beating as you pour. Cook the remaining syrup until it will crackle when tried in cold water. Pour slowly into first mixture. Beat until creamy and will hold its shape when tried on a bit of waxed paper. Drop from a spoon onto waxed paper. For tinted divinity, add a few drops of food coloring to the syrup at the beginning of the cooking period.

FONDANT

Aurilla Mustard

2 c. sugar 2 Tbsp. light corn syrup or
1 1/2 c. water 1/8 tsp. cream of tartar

Cook to soft ball stage (238°) without stirring. Pour on a platter and do not move until fondant feels slightly warm to touch. Using a wooden spoon, beat until creamy and stiff, then knead until smooth and wrap in waxed paper and place in a covered container for 24 hours. May then be shaped and decorated, colored and dipped in melted chocolate.

DADDY'S OLD-FASHIONED BROWN SUGAR FUDGE

Pastor John Schlosser

1 1/2 c. brown sugar, lightly 2 squares baking chocolate
 packed 2 Tbsp. butter
2 1/2 c. white sugar 2 tsp. vanilla
2 c. milk

Combine the sugars, milk and chocolate in a large, heavy kettle. Bring to a slow boil and cook slowly to soft ball stage (235°). Remove from heat and add butter and vanilla. Cool, then beat until it thickens and cleans the pan. Pour into a buttered 8 or 9-inch square pan. Cut into pieces when nearly cooled, before completely set.

FIVE MINUTE FUDGE

Shirley McCall

| | |
|------------------------|-------------------------------|
| 2 Tbsp. butter | 1 tsp. vanilla |
| 1 2/3 c. sugar | 1 1/2 c. chocolate chips |
| 2/3 c. evaporated milk | 2 c. (4 oz.) miniature marsh- |
| 1/2 tsp. salt | mallows |

Combine the first 4 ingredients in saucepan and place over medium heat; bring to a boil. Cook for 5 minutes (start timing when bubbles form around edge of pan). Stir constantly. Remove from heat. Stir in vigorously for 1 minute, the vanilla, chocolate chips and marshmallows. Pour into a buttered 9 x 9-inch pan.

EASY CREAMY FUDGE

*Minnie Woods

| | |
|--|-------------------------------|
| 1/4 lb. butter | 1 pkg. Jell-O vanilla pudding |
| 1/2 c. milk | 1 lb. powdered sugar |
| 1 pkg. Jell-O chocolate fudge pudding | 1/2 tsp. vanilla |
| | 1/2 c. nuts |

Heat butter and milk. Stir in puddings and boil 1 minute. Remove from heat and stir in powdered sugar, nuts and vanilla. Makes an 8 x 8-inch pan.

FUDGE

Hulda Higgins

| | |
|------------|---------------------------------------|
| 2 c. sugar | 3 oz. (3 bars) Hershey's chocolate |
| 1 c. milk | 1 large Tbsp. butter |

Cook in granite saucepan over brisk fire, stirring constantly. Flavor with vanilla. Nuts may be added. Can drop some in cold water to test.

FUDGE

Mrs. Charles (Phyllis) Persinger

| | |
|--|-----------------------|
| 3 (6 oz.) pkg. chocolate chips | 4 1/2 c. sugar |
| 1 (8 oz.) pkg. marshmallows, cut up | 1 can Carnation milk |
| 1/2 lb. margarine | 1 tsp. vanilla |
| | 2 c. nuts, if desired |

Mix chocolate chips, marshmallows, nuts and margarine in large bowl. In saucepan, mix sugar, milk and vanilla and bring to a full rolling boil; boil 7 minutes. Pour over other ingredients. Beat until smooth and creamy. Pour into large buttered pan and cool.

NUT FUDGE

Shirley Fender

| | |
|----------------------|-------------------------------------|
| 2 lb. powdered sugar | 8 Tbsp. milk |
| 1 c. cocoa | 2 Tbsp. vanilla |
| 1/2 tsp. salt | 1 c. chopped nuts, or as desired |
| 12 Tbsp. butter | |

Combine all ingredients except nuts in top of double boiler. Place over hot water and stir until smooth. Add nuts and mix. Spread candy in buttered 9 x 5-inch pan. Cool and cut in squares.

PEANUT BUTTER CANDY

Hulda Higgins

| | |
|------------------|------------------------|
| 1 c. brown sugar | 3/4 c. milk |
| 1 c. white sugar | 1 1/2 c. peanut butter |
| 1/2 c. syrup | 1 tsp. vanilla |

Cook the sugars, syrup and milk to soft ball stage. Take from stove and add peanut butter and vanilla. Mix well and pour into buttered platter to cool.

PEANUT BRITTLE

*Mrs. R. R. (Mary) Walton

| | |
|-----------------------|----------------------|
| 2 c. white sugar | 1 1/2 c. raw peanuts |
| 1 c. white Karo syrup | 1/2 tsp. salt |
| 2 Tbsp. butter | 2 level tsp. soda |

Mix sugar and syrup and cook to hard ball. Add the butter, peanuts and salt and cook until it begins to turn a light golden brown, stirring constantly. Remove from fire and add the soda, stirring quickly, as it will foam. Pour into greased cookie sheet. When cool enough to handle, lift edges and stretch, then cut with scissors. Repeat until all is removed from pan. Keep stored in air tight cans.

PEANUT BRITTLE

Hulda Higgins

| | |
|-----------------|-------------------------|
| 1 c. sugar | 3/4 tsp. salt |
| 1 c. corn syrup | 12 oz. pkg. raw peanuts |
| 1 Tbsp. butter | 1/2 tsp. baking soda |

Combine sugar, corn syrup, butter and salt and cook over medium heat until sugar dissolves. Add the raw peanuts, stirring constantly until peanuts are light brown. Remove from heat. Stir in 1/2 teaspoon baking soda and spread on greased pan to cool.

MOLASSES PEANUT BRITTLE

Hulda Higgins

| | |
|---------------------------|----------------------|
| 1 c. unsulphured molasses | 1/4 tsp. baking soda |
| 1 c. sugar | 2 c. chopped peanuts |
| 1 Tbsp. butter or oleo | |

Combine molasses, sugar and butter in a 2-quart saucepan. Place over low heat. Stir until sugar is dissolved. Cook over medium heat until syrup reaches 270° on a candy thermometer, or when a small amount of syrup dropped in very cold water separates into threads which are hard, but not brittle. Remove from heat. Stir in baking soda and nuts. Turn into greased 8-inch square pan, spreading quickly. When slightly cool, cut into squares. Yields 1 3/4 pounds of candy.

POTATO CANDY

Keith Rasmussen

| | |
|---------------------------------------|-----------------------------------|
| 1 medium sized leftover boiled potato | Butter or oleo |
| Powdered sugar | Peanut butter (creamy or crunchy) |

With a fork, mash together potato and enough powdered sugar to pie crust consistency. On waxed paper covered with powdered sugar, roll dough into rectangle about 1/8-inch thick. Spread with butter and then again with peanut butter. Form into a roll and wrap in waxed paper. Chill at least one hour. Slice and serve.

PENUCHE

Hulda Higgins

| | |
|------------------|---------------|
| 2 c. brown sugar | 1/2 c. milk |
| 1 c. white sugar | 1 c. nutmeats |

Combine sugars and milk and boil until it will form a ball when dropped in cold water. Add nutmeats and stir until it becomes creamy. Pour into greased pan.

PLAIN MOLASSES TAFFY

Hulda Higgins

| | |
|-------------------|------------------|
| 2 c. common syrup | 1 c. brown sugar |
|-------------------|------------------|

Put on to boil with only enough boiling water added to keep from burning. Do not stir, but watch closely to keep from boiling over. Add a lump of butter the size of a walnut and cook until a little of it makes a ball in cold water, but do not get too hard. Turn on a buttered plate and cool enough to enable you to work it with buttered hands. Pull and pull until it is a beautiful golden color and stiff enough to cut into inch lengths. Allow it to become very cold on plate and break into pieces after it has been well pulled.

5 to 7 large marshmallows,
cut in quarters
6 squares semi-sweet chocolate
1/2 c. butter
2 c. sugar

10 large marshmallows
2/3 c. (5 1/3 oz. can) evaporated milk
1 c. chopped walnuts
1 tsp. vanilla

Spread quartered marshmallows on tray and freeze until firm. Place chocolate and butter in large bowl; set aside. Combine sugar, 10 large marshmallows and evaporated milk in heavy saucepan. Bring to a boil, stirring constantly for 5 minutes. Pour over chocolate and butter. Stir until mixture is well blended and begins to thicken. Add walnuts, vanilla and frozen quartered marshmallows. Pour into lightly greased 8-inch square pan. Chill until firm. Cut into squares. Store, covered, in a cool place. Makes about 2 pounds.

BLONDE FUDGE

Bunny Johnson

2 1/2 c. sugar
2/3 to 3/4 c. Pet evaporated milk
16 large marshmallows, cut up
or 1 small jar marshmallow
creme
1/2 c. chopped English walnuts

1/4 c. butter
1/4 tsp. salt
1 tsp. vanilla
3/4 c. milk chocolate
chips
1/4 c. butterscotch chips

Combine sugar, salt, milk and butter. Cook to soft ball stage (238°), stirring frequently. Remove from heat. Stir in milk chocolates and butterscotch chips. Add marshmallow creme, vanilla and nuts. Beat until well blended. Pour into greased 8 x 8-inch pan.

HEAVENLY JAM

Helen Bentley

1 basket grapes
2 oranges

4 c. sugar
1 pkg. seeded raisins

Pulp grapes. Cook pulps and run through a fine sieve, taking out seeds. Squeeze juice out of oranges and run oranges through a food chopper. Mix all together and boil 20 minutes and seal in jars.

PLUM JAM

Phyllis Helsing

3 c. cut up plums (peels included) 3 c. sugar

First day, add 1 cup of the sugar to the plums. Bring to a boil and boil 1 minute and let set overnight. Second day, add another cup of the sugar; bring to a boil and boil 1 minute. Let set overnight. Third day, add the last cup of sugar and boil 1 minute. Pour into glasses and seal.

PEACH HONEY

Mary Louise Walton Hilsabeck

4 c. diced peaches 6 c. sugar
2 c. crushed pineapple Juice of 1 orange
1 c. diced cantaloupe

Mix ingredients and cook slowly until the mixture thickens and the fruit is transparent.

RHUBARB JAM

Shirley McCall

1 pkg. strawberry jello 3 c. rhubarb
1/2 c. water 2 1/2 c. sugar

Cook rhubarb and water until rhubarb is soft. Add sugar and stir until dissolved. Remove from fire and add jello. Stir until dissolved. Put in jars and seal.

STRAWBERRY PRESERVES

Mrs. C. R. Hord

3 c. diced rhubarb 1 pkg. strawberry jello
1 small can crushed pineapple 1 pkg. frozen strawberries
3 c. sugar

Cook the rhubarb and crushed pineapple until mushy. Remove from heat and add the sugar. Stir in the strawberry jello. Add the package of frozen strawberries. When all is dissolved, pour into glasses and keep refrigerated. Raspberries may be substituted.

STRAWBERRY PRESERVESMrs. Nellie Raber
Moorhead, Iowa

2 qt. strawberries, washed 6 c. sugar
and drained

Pour boiling water over berries; let stand 2 minutes, then drain. Add 2 cups of the sugar and bring to a hard boil and boil

STRAWBERRY PRESERVES (Continued)

2 minutes. Add the remaining 4 cups sugar and boil 5 minutes more. Remove from fire and put in flat pan. Stir occasionally until cold or overnight. Put in jars and cover with paraffin.

STRAWBERRY PRESERVES

Mary Fitzhugh

4 c. strawberries

3 c. sugar

Place strawberries and 2 cups of the sugar in heavy saucepan. Bring to a boil and boil hard for 3 minutes. Remove from fire; add the remaining 1 cup sugar. Bring to a boil and boil hard for 10 minutes. Let set overnight and seal in jars.

PEACH MARMALADE

Hazel Hunt

1 doz. peaches, mashed

Equal amount of sugar

1 small orange, rind and all, ground

Measure peaches and ground orange and add equal amount of sugar and cook slowly, stirring constantly for 15 to 20 minutes or until thick. Yield: 3 pints.

QUICK APPLE BUTTER

Mrs. Phyllis Persinger

5 lb. apples

1/2 tsp. allspice

4 c. water

1/2 tsp. nutmeg

1 (3 1/2 oz.) box pectin

4 drops red food coloring

1 tsp. cinnamon

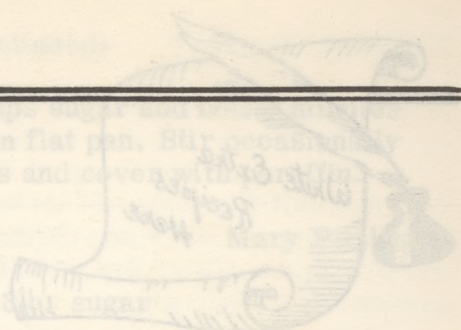
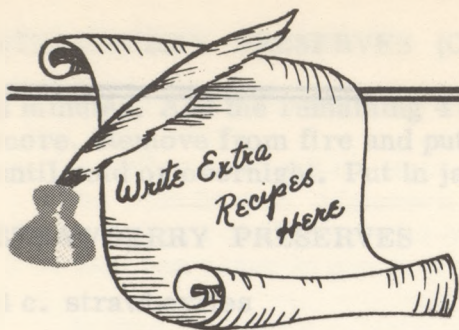
7 c. sugar

Add water to unpeeled, quartered and cored apples. Cook until tender, Put through food grinder. Add pectin, spices and coloring. Bring to a boil. Stir in sugar and bring to full rolling boil. Cook 2 minutes, stirring constantly. Skim and can. Makes 6 pints.

Write Extra
Recipes
Here

BEVERAGES

MISCELLANEOUS



Place strawberries and 2 cups of the sugar in heavy saucepan. Bring to a boil and boil hard for 5 minutes. Remove from fire; add the remaining 1 cup sugar. Bring to a boil and boil hard for 10 minutes. Let set overnight and seal in jars.

PEACH MARMALADE

Hazel Hunt

1 doz. peaches, washed Equal amount of sugar
1 small orange, rind and all, ground

Measure peaches and ground orange and add equal amount of sugar and cook slowly, stirring constantly for 15 to 30 minutes or until thick. Yield: 3 pints.

QUICK APPLE BUTTER

Mrs. Phyllis Foringer

5 lb. apples 1/2 tsp. allspice
4 c. water 1/2 tsp. nutmeg
1 (3 1/2 oz.) box pectin 4 drops red food coloring
1 tsp. cinnamon 7 c. sugar

Add water to unpeeled, quartered and cored apples. Cook until tender. Put through food grinder. Add pectin, spices and coloring. Bring to a boil. Stir in sugar and bring to full rolling boil. Cook 2 minutes, stirring constantly. Skim and can. Makes 6 pints.

CASSEROLES



BEVERAGES



MISCELLANEOUS



Food Quantities for Serving 25, 50 and 100 Persons at Picnic

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook.

| FOOD | 25 SERVINGS | 50 SERVINGS | 100 SERVINGS |
|-------------------------------------|---|--|---|
| Sandwiches: | | | |
| Bread | 50 slices or 3 1-lb. loaves | 100 slices or 6 1-lb. loaves | 200 slices or 12 1-lb. loaves |
| Butter | ½ pound | ¾ to 1 pound | 1½ pounds |
| Mayonnaise | 1 cup | 2 to 3 cups | 4 to 6 cups |
| Mixed Filling (meat, eggs, fish) | 1½ quarts | 2½ to 3 quarts | 5 to 6 quarts |
| Mixed Filling (sweet-fruit) | 1 quart | 1¾ to 2 quarts | 2½ to 4 quarts |
| Lettuce | 1½ heads | 2½ to 3 heads | 5 to 6 heads |
| Meat, Poultry or Fish: | | | |
| Wieners | 6½ pounds | 13 pounds | 25 pounds |
| Hamburger | 9 pounds | 18 pounds | 35 pounds |
| Ham (bone in) | 14 pounds | 28 pounds | 55 pounds |
| Turkey or chicken | 13 pounds | 25 to 35 pounds | 50 to 75 pounds |
| Fish, large whole (round) | 13 pounds | 25 pounds | 50 pounds |
| Fish, fillets or steaks | 7½ pounds | 15 pounds | 30 pounds |
| Salads, Casseroles: | | | |
| Potato Salad | 4¾ quarts | 2¼ gallons | 4½ gallons |
| Scalloped Potatoes | 4½ quarts or 1 12x20" pan | 8½ quarts | 17 quarts |
| Spaghetti | 1¼ gallons | 2½ gallons | 5 gallons |
| Baked Beans | ¾ gallon | 1¼ gallons | 2½ gallons |
| Jello Salad | ¾ gallon | 1¼ gallons | 2½ gallons |
| Ice Cream: | | | |
| Brick | 3¾ quarts | 6½ quarts | 12½ quarts |
| Bulk | 2¼ quarts | 4½ quarts or 1¼ gallons | 9 quarts or 2½ gallons |
| Beverages: | | | |
| Coffee | ½ pound and 1½ gal. water | 1 pound and 3 gal. water | 2 pounds and 6 gal. water |
| Tea | 1/12 pound and 1½ gal. water | 1/6 pound and 3 gal. water | 1/3 pound and 6 gal. water |
| Lemonade | 10 to 15 lemons, 1½ gal. water | 20 to 30 lemons, 3 gal. water | 40 to 60 lemons, 6 gal. water |
| Desserts: | | | |
| Watermelon | 37½ pounds | 75 pounds | 150 pounds |
| Cake | 1 10x12" sheet cake 1½ 10" layer cakes | 1 12x20" sheet cake 3 10" layer cakes | 2 12x20" sheet cakes 6 10" layer cakes |
| Whipping Cream | ¾ pint | 1½ to 2 pints | 3 pints |

CASSEROLES, BEVERAGES, MISCELLANEOUS

TUNA CASSEROLE

Mrs. Ruth Downs
So. Sioux City, Nebr.

| | |
|------------------------|--------------------|
| 1 (8 oz.) pkg. noodles | 1/2 can peas |
| 2 cans tuna (7-8 oz.) | 1 c. grated cheese |
| 2 cans mushroom soup | 2 tsp. salt |
| 1 c. milk | Pepper to taste |
| Buttered bread crumbs | |

Cook noodles in boiling water, salted, until tender, about 15 minutes. Place layer of noodles in buttered casserole, then layer of tuna, vegetables and cheese. Season with salt and pepper. Pimiento peppers may be used for color and flavor. Repeat until all is used. Pour over this, the mushroom soup and milk, which have been mixed. Top with buttered crumbs. Cooked cut up chicken may be used, also, in place of tuna. Bake 45 minutes at 350° in a large glass baking dish.

TUNA CASSEROLE

Ann Stukenholtz

| | |
|---------------|------------------------------|
| 2 c. macaroni | 1 can tuna, drained |
| | 1 can cream of mushroom soup |

Cook macaroni as package directs; drain. Add tuna, mushroom soup. Heat and serve. Cut up mushrooms or green peppers may be added to mixture before warming to add flavor.

CHICKEN RICE CASSEROLE

Mrs. Don (Gwen) Waples

| | |
|-----------------------------|------------------------------|
| 1 can cream of chicken soup | 1 can cream of mushroom soup |
| 1 can cream of celery soup | 1 can milk |

Mix all above ingredients together and add 1 1/2 cups of Uncle Ben's converted rice. Pour in casserole. Salt, pepper and paprika meaty chicken pieces from 2 chickens. Place pieces of chicken on top of rice mixture and drizzle melted butter over top. Bake at 325°, 2 hours, uncovered.

CHICKEN OR TURKEY CASSEROLE

Ann Stukenholtz

| | |
|-------------------------------|---|
| 1 can boned chicken or turkey | 1 can cream of mushroom or cream of chicken soup |
| 2 c. macaroni | |

Cook macaroni as directed on package; drain. Warm soup and meat and add to macaroni and serve. Cut up mushrooms and green peppers may be added for taste.

CHICKEN HOT DISH

| | |
|-------------------------|-------------------------|
| 2 1/2 c. boiled chicken | 1/2 lb. Velveeta cheese |
| 1 can mushroom soup | 1 small onion |
| 1 c. chicken broth | 1 pkg. Creamettes |
| 4 boiled eggs, diced | |

Mix all together and let stand overnight. One hour before serving, top with buttered crumbs and bake in a preheated 350° oven for 1 hour. Use large cake pan, cut into 12 or 15 servings.

CHICKEN CASSEROLE

Mrs. Watson Willey

| | |
|---------------------|----------------------|
| 1 large chicken | 2 Tbsp. flour |
| 1 c. milk | 2 hard boiled eggs |
| 1 c. broth | 1 small jar pimienta |
| 1/2 c. raw macaroni | |

Cook chicken and remove from bones. Cut in small pieces. Cook and drain macaroni. Thicken milk and broth with flour. Add chicken and cooked macaroni. Mix and place in a well greased pan. Add crushed potato chips to top. Bake at 350° until done.

BROCCOLI AND CHICKEN CASSEROLE

Mrs. Carl Joahonson
Sioux City, Iowa

| | |
|---|---------------------------------|
| 1 pkg. frozen broccoli, thawed and water squeezed out | 1 can cream of chicken soup |
| 1 1/2 pieces of chicken breasts (cut up in small pieces) | 1/4 tsp. curry powder |
| | 1 tsp. lemon juice |
| | 1/2 c. mayonnaise (mix in soup) |

Place broccoli in greased casserole. Add chicken, then pour mixture over this. Add 1/2 cup grated cheese (Cheddar) over the top. Bake 1 1/4 hours at 325°. Serves 4.

COMPANY CHICKEN CASSEROLE

Phyllis Head
Newton, Iowa

| | |
|-------------------------------|---|
| 1 (5 oz.) can boned chicken | 1 small can (5 1/3 oz.) evaporated milk |
| 1 can cream of chicken soup | 4 slices bread, cubed |
| 1 can chicken noodle soup | 1 block oleo |
| 1 small can chow mein noodles | |

Combine first 5 ingredients in an 8-inch square pan. Toss bread cubes in melted oleo. Sprinkle over top. Bake at 350° for 45 minutes.

PAN HOUSE OR SCRAPPLE

Mrs. Anna Mussmar

1 lb. pork liver
1 lb. lean pork

1 c. yellow corn meal

Pour boiling water over pork liver and drain off. Boil meats in 2 cups water, if using pressure cooker, 20 minutes. Cool meats, then run through grinder. Use 2 cups cold meat juice to corn meal - you may need a little more liquid than called for. Season with salt and pepper. When corn meal has cooked well, add ground meats. You may have to add more liquid to this. Bring to a good boil. Put in an 8 x 8-inch pan. Refrigerate. When cool, slice for frying.

SHIPWRECK

Mrs. Myron Johnson

1 large onion
3 to 4 potatoes
1 lb. hamburger

3 medium carrots
1 small can kidney beans
1 c. stewed tomatoes

Layer the ingredients in order in covered greased baking dish. Bake at 350° for about 2 hours.

HAMBURGER CASSEROLE

Ann Stukenholtz

2 c. macaroni
1 lb. hamburger

1 can cream of mushroom
soup

Cook macaroni. Brown hamburger. Add soup to hamburger and simmer. Add to cooked macaroni and serve. Cut up green peppers and mushrooms may be added for taste.

FIVE CAN HOT DISH

Jan Irwin

1 can vegetable soup
1 can beef with barley soup
1 can cream of celery soup
1 can cream of chicken soup

1 can cream of mushroom
soup
1 can chow mein noodles
1 lb. hamburger

Brown hamburger. Mix all together in casserole. Sprinkle top with a few noodles. Bake 45 to 60 minutes at 350°.

MANWICH CASSEROLE

Ann Stukenholtz

2 c. macaroni (regular or shell)
1 lb. hamburger

1 can Hunt's Manwich
1/4 c. water

Cook macaroni. Brown hamburger in skillet. Add Manwich and water to hamburger; simmer a short time. Add to drained macaroni; serve.

QUICK CASSEROLE

Mrs. Clyde Yost
San Diego, Calif.

1 lb. ground beef
1 can cream of mushroom soup,
undiluted

1 can string beans
1 pkg. frozen onion rings

Brown meat in frying pan and pour off the meat juices. Combine meat, soup and beans, layering with onion rings. Bake for 20 to 25 minutes at 325° or until bubbly. Yield: 4 servings.

HAMBURGER CASSEROLE

Mrs. Vernon Brown

1 lb. hamburger
1 c. uncooked macaroni
1 Tbsp. onion, chopped
1/2 c. green pepper, chopped
Salt and pepper

1/2 c. celery, chopped
1 can tomato soup
1 can cheese soup
2 tsp. sugar

Mix all together in a casserole dish, covered. Refrigerate overnight. Bake at 350° for 25 minutes. Serves 6 to 8.

HAMBURGER-DINNER-IN-A-DISH

Mrs. Warren Bintz
Rolfe, Iowa

2 lb. hamburger
1 onion
1 tsp. salt
1 1/2 c. cooked rice

1 can peas, drained
1 can cream of mushroom
soup
1 can tomato soup

Brown hamburger, onion and salt. Drain off excess fat. Combine all ingredients in a 9 x 12-inch pan. Cover with buttered crumbs. Bake 1 hour at 350°.

FOR A CROWD CASSEROLE (Serves 8 to 10.)

Mrs. Carl Joahonson
Sioux City, Iowa

1 1/2 lb. ground beef
1 c. chopped onion
1 (12 oz.) can whole kernel
corn, drained
1 can cream of chicken soup

1 can cream of mushroom soup
1 c. sour cream (8 oz.)
1/4 c. chopped pimiento (2 oz.)
3/4 tsp. salt
1/2 tsp. Accent

Brown meat and onion until tender. Add next 8 ingredients; mix well.

3 c. medium noodles (after
cooking, use 6 oz.)

1 c. buttered bread crumbs,
using 1/4 stick oleo (use
blender)

Onawa, Iowa

FOR A CROWD CASSEROLE (Continued)

Stir in noodles and pour in a 2-quart greased casserole. Sprinkle with bread crumbs. Bake 30 minutes at 350°.

QUICK CASSEROLE

Mrs. Everett Sorenson

1 lb. ground beef
3 c. sliced potatoes

1 can vegetable soup
1 c. water

Brown meat, stirring constantly until crumbly. Put half of it in bottom of casserole. Put half the potatoes as next layer. Add rest of meat and potatoes in alternate layers. Spoon the soup over last layer. Add water (or substitute tomato juice). Season with salt to taste and bake covered 1 hour or until the potatoes are tender at 350°.

MEAT CASSEROLE

Mrs. Don Waples

1 lb. ground beef
1 small onion, diced
1 can cream of mushroom soup

1 can chicken noodle soup
1 can water
1/2 c. uncooked rice

Brown beef and onion; season and drain. Put in casserole and add soups, water and rice. Bake 1 hour at 325°. Stir often while baking.

SPAGHETTI CASSEROLE

Mrs. Stan Anderson
Coupeville, Wash.

8 oz. spaghetti in 3-inch lengths
3 slices bacon, diced
1 clove garlic or 1/4 tsp. garlic salt
1 large onion, diced
1 lb. hamburger
1 tsp. salt
1/4 tsp. pepper

1/2 tsp. chili powder
2 (8 oz.) can tomato sauce
2 c. water
1 bay leaf
1/2 tsp. basil
1/2 tsp. oregano
1 1/2 c. shredded Cheddar cheese

Fry bacon. Add onion and garlic and cook. Add beef, salt, pepper and cook. Add chili powder, tomato sauce, water, bay leaf, basil and oregano. Simmer 30 minutes. Cook spaghetti. Remove bay leaf from sauce. Mix spaghetti, sauce and 1 cup cheese and pour into a 2-quart casserole. Sprinkle remaining cheese over top. Bake 30 minutes at 350°. May be prepared ahead of time. Also, freezes well.

HAMBURGER CASSEROLE

Mrs. Everett Pencook

1 lb. hamburger

1 pkg. Tater Tots (frozen)
1 can cream of chicken soup

Break up hamburger in bottom of baking dish (raw). Spread soup over top of hamburger. Cover with frozen Tater Tots. Bake 1 1/4 hours at 350°.

LAYERED DINNER

Shirley Fender

9 slices white bread

2 c. milk

4 c. diced chicken

1 tsp. salt

1 c. mushrooms, browned
in butter

1 can mushroom soup

9 slices American cheese

1 can cream of celery or
asparagus soup

4 eggs

Line a greased 9 x 12-inch pan with the bread. On top of that, put chicken, then the mushrooms, then the cheese. Mix together egg, milk and salt and pour over, then mix the soups and pour over. Cover with foil and put in refrigerator until ready to cook. Bake for 1 1/2 hours at 350°. The last 10 or 15 minutes, remove foil and lay 2 or 3 cheese slices over top, if you wish. Can be kept in refrigerator overnight before cooking.

NO PEEK CHICKEN AND RICE DINNER

Mrs. Keith Rasmussen

1 chicken, cut up

1 can cream of celery soup

1 c. uncooked Minute Rice

1 pkg. dry onion soup

1 can cream of mushroom soup

1 c. water

Put rice on bottom of a 13 x 9-inch pan. Lay pieces of chicken over rice. Spread both cans of undiluted soup over chicken. Sprinkle dry onion soup on top. Pour water around edges. Cover tightly with two thicknesses of foil. Bake at 325° for 3 hours. No peeking!

UNIQUE HOT DISH

Mrs. Robert Reinke

1 can vegetable chow mein

1 small can water chestnuts,
quartered

1 can cream of chicken soup

1 can cream of mushroom soup

2 cans Chinese noodles

2 small cans boned chicken

Place 1 can of noodles in bottom of buttered pan. Mix together the rest of the ingredients and put on top of noodles.

UNIQUE HOT DISH (Continued)

Put on the other can of noodles. Dot with butter. Bake 1 hour at 350°.

TUNA CASSEROLE

Hazel Hunt

| | |
|------------------------------|-------------------------------|
| 1 can cream of mushroom soup | 1 (7 oz.) can tuna |
| 1 c. peas, drained | 1 1/4 c. crushed potato chips |
| 1/2 c. milk | |

Put soup in casserole; add milk and mix. Add tuna and 1 cup of potato chips and peas. Sprinkle rest of potato chips on top. Bake at 370° for 25 minutes. Serves 4.

TUNA FISH CASSEROLE

Mrs. Maureen Bakke Wilcke
Colo., Iowa

| | |
|---|---|
| 8 oz. pkg. noodles, cooked until tender, yet firm | 1 can mushroom soup |
| 2 Tbsp. butter | 1 medium can tuna fish |
| 2 Tbsp. flour | Handful of crushed potato chips, sprinkled on top |
| 1 c. milk | |

Melt butter; add flour. Stir in milk and add mushroom soup, then put all ingredients in a casserole in layers. Bake in a moderate oven 30 minutes.

TUNA-NOODLE CASSEROLE

Minnie Woods

| | |
|-------------------------------------|----------------------------|
| 4 c. cooked noodles (krinkled-type) | 1 Tbsp. onion, grated |
| 1 can tuna | 2 Tbsp. pimienta, chopped |
| 1 can mushroom soup | 1/2 c. milk |
| 1 tsp. salt | 1 c. potato chips, crushed |

Mix noodles, tuna fish, mushroom soup, salt, onion, pimienta and milk until well blended. Place in buttered casserole and top with crushed potato chips. Bake 30 minutes at 325°.

HAM CASSEROLE

Mrs. Doyle Carpenter
Minneapolis, Minn.

| | |
|----------------------------------|---------------------------------|
| 2 c. bread crumbs, packed in cup | 2 Tbsp. minced onion |
| 1/2 c. grated American cheese | 3 Tbsp. flour |
| 1/4 c. melted butter | 1 c. milk |
| 2 Tbsp. butter | 1/4 tsp. pepper, 1 tsp. salt |
| 1 c. diced baked ham | 1 pkg. frozen asparagus, cooked |

HAM CASSEROLE (Continued)

Mix first 3 ingredients and put 1/2 of mixture into a casserole. Brown the onion in butter and make a white sauce from this and flour, milk, salt and pepper. Add ham to this. Put asparagus into the casserole, then ham mixture and top with remaining crumb mixture. Bake at 350° for 30 minutes.

NOODLE MEAT CASSEROLE

Mary Fitzhugh

| | |
|--|-----------------------------|
| 1 pkg. noodles, cooked and drained (8 oz.) | 4 hard boiled eggs, chopped |
| 1 lb. or more diced and cooked ham, beef or pork | 1 green pepper, diced |

Mix all above ingredients with your favorite white sauce recipe and add 1 cup or more grated cheese. Sprinkle cheese over top and bake 30-45 minutes at 350°.

PORK CHOPS AND RICE

John L. Schlosser

| | |
|---|-----------------------|
| 4-6 pork chops, cut fairly thick (trim most of fat) | 1 1/3 c. Minute Rice |
| 1 can chicken and rice soup | 1 1/3 c. orange juice |

Pour rice as it comes from the box into a 1 1/2-quart casserole. Add the orange juice and set aside. Brown the chops in skillet rubbed with a little fat. When nicely browned, arrange on top of the rice. Add the soup (undiluted) to the drippings in the skillet and stir around to heat and brown. Pour over the chops and rice. Cook, covered, at 350° for 45 minutes or until chops are well done. May uncover last 15 minutes or so to brown.

PORK VEGETABLE BAKE

Mrs. Marc Baty

| | |
|---|-----------------------------|
| 4 potatoes, pared and cut lengthwise in 1/4-inch slices | 1/2 c. water |
| 1 large carrot, sliced | 1/2 envelope dry onion soup |
| 4 pork chops | 2 Tbsp. soy sauce |

Place potatoes and carrots in bottom of baking dish. In large skillet, cook trimmings from pork chops until about 2 tablespoons of oil accumulate; brown chops in this. In small saucepan, combine water, soup, soy sauce. Bring to a boil. Spoon half of this mixture over potatoes and carrots, then top with chops. Spoon the rest over this. Cover and bake at 350° for 1 hour, then uncover and bake for 10 minutes more.

PORK AND RICE CASSEROLE

Mrs. Ron Ruch

4-6 pork chops
1 can cream of chicken soup
1 c. milk

1 c. quick or instant rice
Salt and pepper

Brown chops in a little oil, salt and pepper. Place in bottom of buttered casserole dish. Drain fat from frypan and add soup and milk, heating this only. Cover chops with rice. Pour soup mixture over rice and chops. Cover and bake 1 hour and 15 minutes at 350°.

BREAD DRESSING FOR TURKEY

Mrs. Warren Parks

1 can chicken with rice soup
7 or 8 slices dry bread, cubed
1/3 stick margarine
1/2 c. diced celery, cooked
1 small onion, diced and cooked

1 egg, beaten
1/2 tsp. salt
1/2 tsp. powdered sage
1/4 tsp. baking powder

Heat undiluted chicken with rice soup to boiling point and pour it over bread cubes in a large bowl. Cover bowl for 1/2 hour. Add remaining ingredients, including water in which celery and onion were cooked, plus enough water or broth to moisten, tossing mixture lightly. This amount is sufficient to stuff two cavities of a 10 pound turkey.

To roast turkey: Brush skin of bird with butter. Roast a 10 pound stuffed turkey for about 4 hours in a 325° oven, uncovered. A piece of aluminum foil five or six inches longer than the bird or a fat moistened cheesecloth may be placed over the bird to help in uniform browning.

BOLOGNA BISCUITS WITH VEGETABLES

Mrs. Lyle Grover
Spencer, Iowa

1/4 c. sliced onion
2 Tbsp. shortening
2 Tbsp. flour
1/2 tsp. salt
1 (16 oz.) can tomatoes

1/2 lb. bologna, cut into cubes (2 c.)
3/4 c. cooked diced carrots
3/4 c. cooked cut green beans
Bologna Biscuit Dough (follows)

Heat oven to 425°. In large skillet, cook and stir onion in shortening until tender. Remove from heat. Stir in flour, salt and pepper; cook over low heat, stirring until mixture is bubbly. Remove from heat; stir in tomatoes. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in bologna, carrots and beans. Heat to boiling. Pour into ungreased 8 x 8 x 2-inch baking

BOLOGNA BISCUITS WITH VEGETABLES (Continued)

pan. Place in oven. Prepare Bologna Biscuit Dough. Drop 8 or 9 tablespoonfuls of dough on hot vegetable mixture. Bake uncovered 25 to 30 minutes or until biscuits are golden brown. 5 servings.

Bologna Biscuit Dough:

| | |
|--------------------------|---|
| 1 c. Gold Medal flour | 2 Tbsp. shortening |
| 1 1/2 tsp. baking powder | 1/4 lb. bologna, cut into cubes (1 c.) |
| 1/2 tsp. salt | 1/2 c. milk |

Measure dry ingredients into bowl. Cut in shortening until mixture looks like meal. Stir in bologna and milk. If using self-rising flour, omit baking powder and salt.

CHEESE SOUFFLE

*Mrs. R. R. Walton

| | |
|-------------------|-------------------------|
| 2 Tbsp. butter | 1 c. grated cheese |
| 3 Tbsp. flour | 1 tsp. salt |
| 1 c. scalded milk | 3 egg yolks |
| | Cayenne pepper to taste |

Cook until thick, stirring constantly. Add grated cheese and stir until melted. Beat egg yolks slightly; add to cooked mixture. Set to cool. When ready to bake, fold in well beaten egg whites. Bake 20 minutes. Serve at once. Salmon may be used instead of cheese.

RICE CASSEROLE

Mrs. Robert Reinke

| | |
|-------------------------------------|-----------------------------|
| 1 c. Uncle Ben's long grain rice | 1 can Campbell's onion soup |
| 1 can Campbell's consomme | 1 can mushrooms |

Mix ingredients together and place in casserole. Slice stick of oleo over top. Bake 45 minutes at 425°.

EGG CASSEROLE

Mrs. Ford Belfrage

| | |
|-----------------------|-------------------|
| 1/4 c. onion, chopped | 2 Tbsp. margarine |
| | 2 Tbsp. flour |

Make a white sauce, then add:

| | |
|---------------|----------------------------|
| 1 1/2 c. milk | 1 c. sharp American cheese |
|---------------|----------------------------|

EGG CASSEROLE (Continued)

6 hard cooked eggs, sliced 10 or 12 slices bacon, fried
1 1/2 c. crushed potato chips crisp and broken

Put eggs in bottom of greased baking dish, then add cheese sauce, potato chips and bacon. Bake at 350° for 15 or 20 minutes. This can be fixed ahead and baked when ready to use.

AMERICAN LASAGNA

Mrs. Myron E. Johnson

1 1/2 lb. ground beef 1/2 tsp. oregano
1/4 tsp. garlic powder 1 Tbsp. chopped onion
1/2 c. Parmesan cheese 1 (8 oz.) pkg. lasagna noodles
1 (15 oz.) can tomato sauce 1 (8 oz.) pkg. Mozzarella
1 1/2 tsp. salt cheese
1/8 tsp. pepper 1 (12 oz.) carton cottage cheese

Brown beef, garlic powder, Parmesan cheese. Add tomato sauce, seasonings and onion. Cover and simmer 20 minutes. Cook noodles according to directions on package. In oblong pan, 8 x 11 x 2-inch, alternate layers, meat, sauce, noodles, cheese and cottage cheese. Bake at 350° for 25 minutes. May be made and left in refrigerator overnight until ready to bake.

NOODLES STROGANOFF

Mrs. Roger Andersen
Ames, Iowa

1/2 c. minced onion 1 tsp. salt
1 can (8 oz.) mushrooms, sliced 1 pkg. noodles Romanoff
1 lb. ground beef 1/4 tsp. pepper
2 Tbsp. butter or margarine 1 can (10 1/2 oz.) cream of
2 Tbsp. flour chicken or mushroom soup
1 c. milk

Saute onion and mushrooms in butter over medium heat. Add meat and brown. Stir in flour, salt, pepper and soup. Simmer, uncovered, 10 minutes. Stir in milk and a packet of sour cream-cheese sauce mix. Heat through. Garnish with parsley. Serve over noodles, cooked as directed on package. 4 servings.

PIZZA CASSEROLE

Mrs. Thomas R. Tipton

1 (8 oz.) pkg. noodles 1 small can mushrooms
1 lb. Italian sausage 1 large or 2 small cans pizza
1 lb. hamburger sauce
1 small jar olives Mozzarella cheese
Onions to suit taste

PIZZA CASSEROLE (Continued)

Cook noodles until tender and drain. Brown hamburger and sausage with onions. Add mushrooms, olives and pizza sauce. Pour over noodles in casserole. Add Mozzarella cheese. Bake at 350°, 35 minutes.

ZUCCHINI CASSEROLE

Mrs. Ruth Young

Cook 3 or 4 sliced zucchini in 1/4 teaspoon garlic salt. Drain and set aside.

1 c. tomatoes with juice (thicken with 2 Tbsp. cornstarch) 3 Tbsp. butter and 1 Tbsp. onion, chopped

Cook and cool.

1 1/2 lb. browned ground beef 1 c. crushed soda crackers or
1 c. grated cheese (American) corn flakes

Put a layer of meat in casserole, then tomato mixture, zucchini and top with grated cheese and crumbs. Use a 9 x 13-inch pan. Bake at 350° for 1 hour.

TATER TOT HOT DISH

Mrs. Fred Huisman

1 1/2 lb. hamburger Salt and pepper and onion to taste

Brown. Put in bottom of cake pan with a layer (1 can) peas and 1 can of cream of celery or cream of chicken soup. Cover with Tater Tots. Bake at 350° for about an hour.

ONE POT MEAL

Mrs. O. Maurice Bakke

1 c. water 2 c. leftover beef roast, cut
1 can (16 oz.) green beans fine
1/3 c. finely chopped onion 1/3 c. chopped green pepper
1 (14 oz.) can mushroom pieces 1 can cream of mushroom soup

Boil the meat in water until it is tender, then add the rest of the ingredients and cook about 5 minutes. Serve while piping hot.

BANANA CRUSHRuth Samson
Grinnell, Iowa

- | | |
|--------------------------------|--------------------------------|
| 4 c. sugar | 1 (12 oz.) can frozen lemon- |
| 6 c. water | ade, thawed |
| 1 (46 oz.) can pineapple juice | 5 bananas, mashed well |
| 2 (12 oz.) cans frozen orange | 7 (12 oz.) bottles lemon-lime, |
| juice, thawed | Fresca or 7-Up, etc. |

Dissolve sugar in water. Add all ingredients, except 7-Up and freeze. This is more easily frozen in quart containers than in one large one. When ready to use, thaw slightly until slushy and mix with an equal amount of 7-Up. This makes an excellent party punch or is great for a pitcher full on a warm day. Can be kept frozen for a long time.

CRANBERRY CHRISTMAS PUNCH

Louise Matthews

- | | |
|-------------------------------|----------------------------------|
| 1 (3 oz.) pkg. cherry gelatin | 3 c. cold water |
| 1 c. boiling water | 1 (1 qt.) bottle cranberry juice |
| 1 (6 oz.) can frozen lemonade | cocktail, chilled |
| | 1 (1 pt. 12 oz.) bottle ginger |
| | ale, chilled |

Dissolve gelatin in boiling water; stir in lemonade. Add cold water and cranberry juice. Pour in large punch bowl. Add 2 trays of ice cubes or molded ice ring. Pour in ginger ale slowly. Fruit flavored sherbet may be added, if desired. Serves 25.

FRUIT PUNCH

Aurilla Mustard

- | | |
|-----------------------------------|------------------------------|
| 3 qt. unsweetened pineapple juice | 1 c. mint leaves |
| Juice of 8 lemons | 4 qt. dry ginger ale |
| Juice of 8 oranges | 2 qt. plain soda water |
| Juice of 3 limes | 1 pt. fresh or frozen straw- |
| 2 c. sugar | berries, quartered |

Combine juices, sugar and mint leaves. Chill thoroughly. Just before serving, add ginger ale, soda water and strawberries. Pour over a large cake of ice in the punch bowl. Float thin slices of lemon and lime. Serves 35.

PERCOLATOR PUNCH

Mrs. Ed (Karen) Wiedenfeld

9 c. pineapple juice (un-sweetened)
 9 c. cranberry juice
 4 1/2 c. water

1 c. brown sugar
 4 1/2 tsp. whole cloves
 4 broken cinnamon sticks
 1/4 tsp. salt

Put pineapple juice, cranberry juice and water in a 30 cup coffee pot. Put the sugar and spices in the basket of the coffee pot and perk as for making coffee.

PINEAPPLE PUNCH

Aurilla Mustard

4 c. chilled pineapple juice
 1 (12 oz.) can apricot nectar

1 (6 oz.) can lemonade concentrate

Combine ingredients and pour over crushed ice. Makes about 15 servings.

SHERBET PUNCH

Charles Persinger

(A favorite with many people.)

1 pkg. lime Kool-Aid

1 can pineapple juice

Combine in punch bowl. Add lime sherbet (usually 1/2 of a half gallon). Pour over 1 quart bottle ginger ale. This recipe makes about 15 cups. You can use any kind of sherbet that you want to.

SPARKLING PINK PUNCH

Mrs. Ed (Karen) Wiedenfeld

3 Tbsp. red hots (cinnamon candy)
 1/4 c. sugar
 1/2 c. warm water

1 (46 oz.) can pineapple-grapefruit juice, chilled
 1 qt. ginger ale, chilled

Heat red hots, sugar and water in a small pan until candy is dissolved. Strain and cool. Add this mixture to the juice and chill. Add ginger ale just before serving. Makes 2 1/2 quarts. 20 (4 ounce) punch cups.

FROZEN PUNCH (Serves 50)

Norma Courtney

Boil 9 cups water. Add 3 packages jello (color desired). Let cool. Boil 1 cup water. Add 4 cups sugar. Bring to a quick boil (until clear syrup). Let cool. Combine the two mixtures and add:

3 (16 oz.) cans frozen lemonade 2 (46 oz.) cans pineapple juice

FROZEN PUNCH (Continued)

Mix well. Freeze in plastic containers or a bucket with foil. When ready to serve, put in a large container and add:

- | | |
|----------------------------|--|
| 2 large bottles ginger ale | 6 pack of 7-Up (16 oz. bottles) (or 2 large bottles 7-Up, depending on amount desired) |
|----------------------------|--|

Thaw only until very slushy before adding 7-Up and ginger ale.

PUNCH

Sally Young

- | | |
|--|--|
| 1 c. sugar and 1 pkg. cherry Kool-Aid or 1 pkg. sweetened Kool-Aid | 1 can Hawaiian punch 2 cans frozen lemonade (6 oz. cans) |
| 1 large bottle ginger ale | 2 1/2 qt. cold water |

Pour punch over ice ring. Serves almost 40 people.

DRY HOT CHOCOLATE

Kryste Wiedenfeld

- | | |
|--|--|
| 6 oz. jar powdered cream substitute (Cremora) | 1 c. powdered sugar |
| 8 qt. size dry milk | 2 lb. can sweetened cocoa mix 1/4 tsp. salt |

Mix all ingredients and store in a covered container. Put 2 or 3 tablespoonfuls in a cup of hot water; stir.

GINGERBREAD WAFFLES

Betty Vaughn

- | | |
|------------------------|--------------------------------|
| 2 c. flour | 1 egg, separated |
| 1 1/2 tsp. baking soda | 1 c. molasses |
| 1 1/2 tsp. ginger | 1/2 c. sour milk or buttermilk |
| 1/2 tsp. cinnamon | 1/3 c. melted butter |
| 1/2 tsp. salt | |

Sift together flour, soda, spices and salt. Beat egg yolk. Add molasses, milk and butter. Add to flour mixture; beat smooth. Beat egg white stiff. Fold in. Bake according to directions for your waffle iron. Serve hot with syrup or serve with whipped topping as dessert.

BUTTERMILK PANCAKESMrs. L. G. (Ruth) Murray
Omaha, Nebr.

- | | |
|----------------------|-------------------------------|
| 2 c. flour | 1/2 tsp. soda, dissolved in 2 |
| 1/2 tsp. salt | c. buttermilk |
| 3 tsp. baking powder | 2 well beaten eggs |

Mix and sift flour, baking powder and salt. Dissolve soda in the buttermilk and add to flour mixture. Add beaten eggs and mix well. Yield: 12 medium pancakes.

OATMEAL PANCAKES

Mrs. Ron Ruch

- | | |
|----------------------|----------------|
| 1 1/2 c. rolled oats | 1 tsp. sugar |
| 2 c. buttermilk | 1 tsp. soda |
| 1/2 c. flour | 1 tsp. salt |
| | 2 eggs, beaten |

Mix oats and buttermilk. Add rest of ingredients and beat.

SOUR MILK GRIDDLE CAKES

Mrs. William (Mildred) Barnard

- | | |
|------------------------------|------------------------------------|
| 2 c. flour | 1 Tbsp. sugar |
| 1 heaping tsp. baking powder | 2 c. sour milk |
| 1 tsp. soda | 1 egg |
| 1 tsp. salt | 1 Tbsp. shortening or bacon grease |

Mix and bake.

DUMMIES

Mrs. George (Helen) Bentley

- | | |
|------------------------|-------------------------------|
| 2 eggs | 1 1/2 c. flour |
| 1/2 tsp. salt | Enough milk to make like pan- |
| 1/2 tsp. baking powder | cake dough |

Heat skillet with generous amount of shortening. Pour in batter. Stir like scrambled eggs. Serve with butter and syrup and soft boiled eggs.

SCRAMBLE

Mrs. Roger (Nancy) Blatchford

- | | |
|--------------------------------------|--|
| 2 lb. salted nuts | 1 (7 oz.) box pretzel twists |
| 1 (12 oz.) spoon size shredded wheat | 1 (5 oz.) box pretzel sticks |
| 1 (10 1/2 oz.) box Cheerios | 1 (4 1/2 oz.) box pretzel bits |
| 1 (6 oz.) box rice squares | 2 c. salad oil (1 c. butter, 1 c. salad oil) |

SCRAMBLE (Continued)

2 Tbsp. Worcestershire sauce
1 Tbsp. garlic salt

1 Tbsp. Lawry's seasoning
salt

Warm butter and salad oil. Mix in spices and pour over dry ingredients. Bake 2 hours at 200°. Stir every once in a while.

POPCORN BALLS

Mrs. Stan (Jean) Stukenholtz

1 c. sugar
1/4 c. white corn syrup
1/3 c. water
1/4 c. butter

3/4 tsp. salt
3/4 tsp. vanilla
3 qt. popped corn (keep corn warm in a slow oven (300°))

Stir and cook sugar, corn syrup and water, butter and salt until sugar is dissolved. Continue cooking without stirring at 270° until syrup forms a brittle ball in cold water. Add vanilla. Pour syrup slowly over popped corn; mix well to coat every kernel. Grease hands with butter before shaping in balls. Makes 12 medium sized balls. Nuts, candied cherries or raisins may be added before combining syrup.

NORWEGIAN FRUIT SOUP

Mrs. Maureen Bakke Wilcke
Colo, Iowa

3 c. Welch's grape juice
1 lb. mixed dried fruits
1 c. seeded raisins
1/3 c. Minute Tapioca

1 tsp. lemon juice
1/2 c. sugar
4 c. water

Put water, grape juice, dried fruits, raisins and lemon juice in this order into a 3-quart saucepan. Cook for 5 minutes over low heat, then add rest of the ingredients and cook until the tapioca is clear.

SOY NUTS

Pam Vaughn

Wash and soak soybeans overnight. Drain and dry at room temperature. Fry a few at a time in deep fat at 350° for 8 to 10 minutes. Drain on absorbent paper and sprinkle with salt and Accent while warm, or sprinkle with seasoned salt.

CARAMEL POPCORN

Ellen Towne

| | |
|-------------------------------------|--------------------------|
| 5 qt. popcorn, popped | 1/2 c. white syrup |
| 2 c. brown sugar | 1/8 tsp. cream of tartar |
| 1 c. margarine or butter, melted | |

Bring above ingredients to a boil. Boil rapidly 5 minutes. Remove from stove. Add 1 teaspoon soda. Will bubble and boil up a little. Pour mixture over popped corn, mixing well to coat the popcorn. Put into a slow oven (200°) for 1 hour. Tear chunks apart. Store in plastic or tight container to keep it crunchy.

CARAMEL CORN

Phyllis Helsing

| | |
|--|--|
| 1 lb. (2 1/4 c.) packed brown sugar | 5 oz. dark corn syrup (1/2 c. plus 1 Tbsp.) |
| 4 oz. butter (1 stick) | 1/2 c. water |
| 1/2 tsp. salt | 1/8 tsp. soda |

Place sugar, syrup and water in kettle. Cook to 260° and then add butter. Cook to 270°. Remove from heat and add soda, stirring vigorously. Pour syrup slowly over 4 quarts of popped (unsalted) corn which has been placed in a large dishpan, stirring up well from the bottom. When evenly coated, pour onto greased serving trays or waxed paper and spread quickly before it cools, working with buttered hands before syrup hardens. When cool, break apart into smaller pieces. Store in covered containers.

CARAMEL CORN RECIPE

Pauline Smith

| | |
|--------------------|---|
| 2 c. brown sugar | 1 c. or 2 sticks margarine or butter |
| 1/2 c. white syrup | |
| 1/2 tsp. salt | 1 tsp. vanilla |

Bring above ingredients to a boil over medium heat and boil for 5 minutes. Add 1/2 teaspoon of soda and stir. Pour over 12-14 cups of popcorn in a large cake pan and stir until corn is coated. (prefer to use 20-24 cups of popcorn). Bake in a 200° oven for 1 hour. Stir every 15 minutes to keep corn well coated. Remove from oven and pour on waxed paper. Let it cool on waxed paper before putting in a container to store. Will keep several weeks. You may add peanuts or other nuts to mixture.

2 1/2 c. flour
 1/2 c. salt
 1 Tbsp. powdered alum

3 Tbsp. oil
 2 c. hot water

Mix flour, salt and alum. Let a small child stir. Pour in oil and water. May need a little more or less water to make a dough. Knead. Keeps for 6 months or more in a plastic bag.

QUANTITY SERVINGS

HOW MUCH TO BUY FOR TWENTY-FIVE

| | |
|-------------------------------------|--------------------|
| Beef, veal or pork roasts | 10 lb. |
| Ham (to bake) | 10 lb. |
| Ground beef (for burgers) | 6 lb. |
| Poultry (to roast) | 15 lb. |
| Baked beans | 6 (1 lb.) cans |
| Cabbage (to shred) | 4 lb. |
| Carrots | 6 lb. |
| Corn, canned | 6 (1 lb.) cans |
| Corn, frozen | 6 (10 oz.) pkg. |
| Green beans, canned | 6 (1 lb.) cans |
| Green beans, fresh | 5 to 6 lb. |
| Green beans, frozen | 6 (10 oz.) pkg. |
| Peas, canned | 6 (1 lb.) cans |
| Peas, frozen | 6 (10 oz.) pkg. |
| Potatoes | 6 1/2 to 7 1/2 lb. |
| Tomato juice | 2 (46 oz.) cans |

BAKED BEANS FOR THE CROWD (30 servings)

16 (1 lb.) cans pork and beans 2 (14 oz.) bottles catsup
 in tomato sauce (2 1/2 c.)
 1 1/2 c. brown sugar 1 lb. bacon, cut in pieces
 2 Tbsp. dry mustard

Preheat electric roaster to 300°. Into insert pan in roaster, empty 8 cans of the beans. Combine brown sugar and mustard; sprinkle half of mixture over beans. Drizzle with 1 bottle catsup. Top with remaining beans, brown sugar mixture, catsup. Sprinkle bacon pieces over. Top with bacon strips, if desired. Cook, covered, at 300° for 3 1/2 to 4 hours. Keep hot at 150°. Makes 30 (1 cup) servings.

BAKED BEANS

| | |
|-----------------------|--|
| 2 gal. pork and beans | 2 Tbsp. mustard |
| 2 c. brown sugar | 1 chopped onion |
| 1/2 c. molasses | 1/2 to 1 lb. bacon (small pieces), browned |
| 2 c. catsup | |

Mix all together and bake in large roaster.

CANNED CORN

Hulda Higgins

To 8 cups corn, cut from cob, add:

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

Cover with water and cook at least 20 minutes. Put in jar and seal hot. When ready to use, pour boiling water over it and let get cold. Pour off and add fresh cold water until salt is soaked out. Add a little sugar and boil.

SPECTACULAR FROZEN CORN

Mrs. Charles (Phyllis) Persinger

| | |
|---|---|
| 35 ears sweet corn or 20 c., cut off | 1 lb. butter (do not substitute) 1 pt. Half and Half |
|---|---|

Put cut off corn in large pan. Mix butter and Half and Half and pour over it. Stir and put in oven at 325° for 1 hour. Stir often. Cool pan and corn. Place in freezer bags and freeze. DO NOT ADD ANY LIQUID WHEN YOU REHEAT TO EAT. When serving, you can add salt and a bit of sugar, if you wish. YOU CAN FREEZE PEAS THE SAME WAY.

CANNED BEANS

Hulda Higgins

Put beans into kettle of cold water. Salt them too salty to eat. Let them come to a boil and boil slowly for 1 1/2 hours. Fill jars up to neck of jar. Fill with boiling vinegar. Seal. When ready to use, drain off the water and put in clear water with a pinch of soda and let them boil for a few minutes. The soda will take away the vinegar taste. Drain the water off and season to suit your taste.

MEAT LOAF FOR SIXTY

| | |
|------------------------|--------------------------|
| 20 lb. ground beef | 2 cans evaporated milk |
| 1 doz. eggs | 6 tsp. salt |
| 1 qt. dry bread crumbs | 2 tsp. pepper |
| 1 qt. tomato juice | 6 medium onions, chopped |

MEAT LOAF FOR SIXTY (Continued)

Mix all together; shape into 8 loaves. Bake 2 to 2 1/2 hours at 350°. Preheat oven. Remove meat from oven for about 15 minutes to slice, then serve immediately.

BEEF-RICE HOT DISH (Enough for 2 casseroles)

| | |
|-----------------------|-------------------------|
| 2 onions | 1 Tbsp. chili powder |
| 1 green pepper | 4 tsp. salt |
| 2 Tbsp. corn oil | 1 tsp. garlic salt |
| 2 1/2 lb. ground beef | 1 tall can tomato juice |
| 3 c. instant rice | |

Brown chopped onions and pepper in oil. Brown ground beef. Mix all together and bake covered for about 90 minutes in a 350° oven. For the last few minutes, you may want to uncover and top with some catsup.

TURKEY STUFFING (Enough for 3 turkeys - total 40 pounds turkey)

| | |
|---------------------------------|--|
| 8 to 10 qt. pieces dry bread | Turkey giblets (cooked), re- serve 2 c. broth |
| 1 lb. raisins | |
| 3 large onions | 4 tsp. Accent |
| 5 medium apples | 2 Tbsp. salt |
| 2 c. melted butter or margarine | 1 tsp. pepper |
| 3 eggs | 2 Tbsp. poultry seasoning |
| About 1 qt. water | 2 Tbsp. sage |

Use food grinder to grind cooked giblets, raisins, apples and onions. Mix all together, using as much of the broth and water as necessary to moisten bread. Use to stuff loosely into the cavities of 3 turkeys. Roast 12 to 16 pound stuffed turkeys 5 to 6 hours at 325°.

GROUND MEAT SANDWICHES

| | |
|-----------------------|--|
| 2 1/2 lb. ground meat | 3 c. chopped eggs or vege- tables (onion, pickles, celery) |
|-----------------------|--|

Mix together. Spread on 25 slices buttered bread, using 3 tablespoonfuls per sandwich. Makes 50 double sandwiches or use to make open faced sandwiches, topped with an olive slice.

CHILI

- | | |
|-------------------------|--------------------------------------|
| 3 1/2 lb. ground beef | 1 Tbsp. chili powder (more to taste) |
| 1 1/2 gal. tomato juice | 4 cans chili beans (2 qt.) |
| 1 tsp. pepper | 1 qt. water |
| 3 Tbsp. salt | 4 diced potatoes |
| 3 Tbsp. sugar | |

Brown and drain ground beef. Add all other ingredients and simmer several hours.

POTATO SALAD

- | | |
|--|--------------------------------------|
| 15 lb. potatoes (10 qt.), diced and cooked | 1 c. chopped green pepper |
| 2 c. French dressing | 1 doz. eggs, boiled, cooled, chopped |
| 6 Tbsp. salt | 2 c. chopped onion |
| 2 tsp. Accent | 2 c. chopped dill pickles |
| 2 tsp. pepper | 2 c. mayonnaise |
| 1 lb. chopped celery | |

Marinate cooked, diced potatoes in French dressing. Chop all other vegetables and eggs. Layer together. Top with mayonnaise. Mix lightly, but thoroughly. Chill. Serve topped with sliced eggs and a sprinkle of paprika. 50 servings.

SCALLOPED POTATOES (Serves 50)

- | | |
|---------------------|---------------------|
| 15 lb. potatoes | 1 tsp. pepper |
| 1 c. butter, melted | 1 1/3 Tbsp. Accent |
| 1 1/4 c. flour | 3 qt. milk |
| 1 1/2 Tbsp. salt | 1 c. chopped onions |

Peel, slice and heat potatoes just to a boil. Put 2 1/2 quarts of milk on to heat. Place butter, flour, seasonings, onions and 2 cups milk in blender. Blend all together and heat with milk. Layer hot potatoes and milk mixture in large, flat pan. Bake at 350°, covered, for 3 hours. Uncover and brown for about 30 minutes more.

SWEET POTATOES (Serves 50)

- | | |
|-------------------------------|-------------------------------------|
| 3 gal. cans sweet potatoes | 1/2 c. grated orange rind |
| 1 1/2 lb. butter or margarine | 4 1/2 c. orange juice (unsweetened) |
| 2 lb. brown sugar | 1 Tbsp. salt |

Simmer sauce ingredients 1/2 hour. Pour over sweet potatoes that have been sliced into large, flat pan. Bake about 40

SWEET POTATOES (Continued)

minutes in a 400° oven. Baste with sauce several times during baking.

HAM AND BEAN SOUP Methodist Youth Fellowship (Serves 75.)

| | |
|-----------------------------|--------------------------|
| 16 lb. Great Northern beans | Ham bones or ham hocks |
| 10 gal. water | Salt and pepper to taste |
| 3 Tbsp. soda | Onion (optional) |

Soak beans and soda in water overnight; drain. Add fresh water and cook with ham bones or hocks. Season to taste with salt and pepper after ham has had a chance to season. Some onion, sauteed in butter, may be added. Simmer until beans are well done.

CORN BREAD Methodist Youth Fellowship (120 medium size pieces.)

| | |
|-------------------------------|-------------------|
| 14 c. corn meal | 3/4 c. sugar |
| 14 c. flour | 14 eggs |
| 1 c. and 8 tsp. baking powder | 14 c. sweet milk |
| 4 1/2 Tbsp. salt | 5 1/4 sticks oleo |

Sift dry ingredients. Beat eggs and milk together. Add dry ingredients and mix just enough to completely moisten. Add melted oleo. Mix. Bake in greased pans at 400° for about 1/2 hour.

METHODIST GREEN BEANS (Serves 100) Methodist Men

| | |
|-----------------------------|-----------------------------------|
| 8 gal. green beans | 1 medium onion, diced and sauteed |
| 3 (No. 2 1/2) cans tomatoes | Salt and pepper to taste |
| 2 lb. diced bacon, browned | 2 Tbsp. vinegar |

Brown onion and bacon. Place beans, tomatoes, onions, bacon and drippings in large kettle. Cook to a boil. Add vinegar and salt and pepper to taste. Simmer until serving time.

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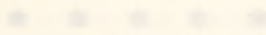
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Weddings, Anniversaries & Birthdays.

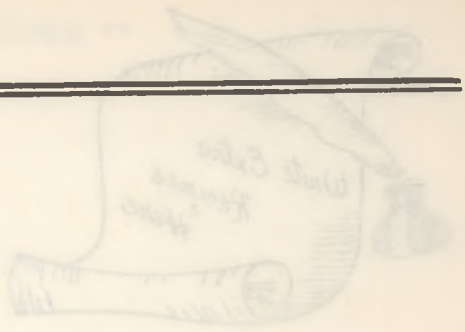
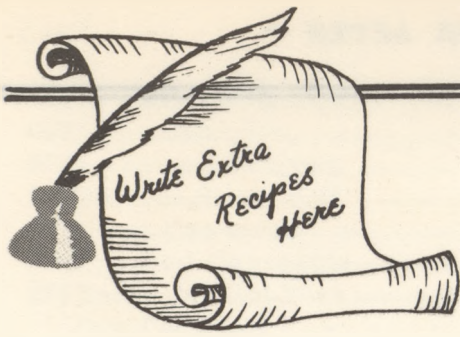
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