



Cook Book

TINGLEY
1883-KITCHEN-1983
FAVORITES

GOD
BLESS
OUR HOME



"HI THERE, " FRIENDS OF OLD TINGLEY TOWN

Here is lots of good eating that won't let you down. From the files of some of the best cooks in the land. You will stand up and cheer - at least give them a hand. Some are old - over 100 years - in memory of our centennial. Aren't they dears? The rest are tried and true as can be. To be used throughout another century. So here's to good eating and fun in the trying. To all fine people we hope will be buying.

We wish to thank all those who contributed their recipes to make this book possible. We especially thank Florence Bishop for the art work, Marjorie Werner for writing the dedication, Carol Bonham, Cleone Johnson, Glenda Jobe, Florence Coppock, Eloise Brown, Mildred Boyd, Jenelle Tull, Marian England, and Joy McFarland for helping type and proofread the recipes.

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Weights



and Measures

Standard Abbreviations

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

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

Guide to Weights and Measures

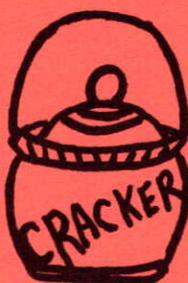
1 teaspoon . 60 drops
3 teaspoons . 1 tablespoon
2 tablespoons . 1 fluid ounce
4 tablespoons . $\frac{1}{4}$ cup
 $5\frac{1}{3}$ tablespoons . $\frac{1}{2}$ cup
8 tablespoons . $\frac{1}{2}$ cup
16 tablespoons . 1 cup

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

Substitutions and Equivalents

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

OLD TIME RECIPES



CURE FOR HAM, SHOULDERS

Mrs. Lloyd England

3 T. brown sugar
2 T. pepper
1 pt. salt

1 T. red pepper
½ tsp. salt peter

Place ham or shoulder on sheet of heavy brown paper. Mix ingredients and rub all into meat. Wrap tightly in brown paper. Place on large piece muslin (flour sack) and wrap. With darning needle and string, sew tightly around ham. Hang where won't freeze and can drain.

HEAD CHEESE

Eloise Walters Brown

6 lb. chopped meat
3 T. salt
4 tsp. pepper
1 qt. broth in which meat is boiled

3 tsp. red pepper
2½ tsp. allspice
3 tsp. cloves

Clean hogs head by removing snout, eyes, ears, brains, and skin. Trim off fat. Cut head in four pieces and soak in salt water (½ C. salt to 1 gallon water) for 3 to 5 hours to draw out the blood. Drain from salt solution and wash well in clear water. Heart, tongue and other meat trimmings may be cooked with meat. Cover meat with hot water and cook till meat can be removed from bones. Strain broth and measure. Chop meat fine. Add spices to meat and mix thoroughly with broth. Cook for 15 minutes. Process 60 minutes in pressure cooker at 15 lbs. or 180 minutes in water bath.

HISHY HASH

Wayne A. Overholzer

Or Mulligan Stew, started when the Overholzers settled the Grand River and Tingley area in the 1880's. It was almost an annual affair and was carried on for 2 generations or 50 years. When the leaves began to turn in the fall someone would say. "It's time for HISHY HASH! The men would go to the timber and shoot 12 or 15 squirrels and dress them and then next day take a large iron kettle to timber and built an open fire under it like the Indians. Make a stew of squirrel, potatoes, carrots, celery, and onions. This stew was the main dish, but along with many covered dishes made this a real family picnic. Every year I try to have same stew made in kettle and Frances likes it as long as I don't include the head.

*The difference between stumbling blocks and stepping stones
is the way man uses them.*

HOMEMADE HOMINY

Mrs. Lloyd England

2 qt. shelled corn

1 pt. cold water

2 T. lye

1 gal. boiling water

Put lye into kettle and add cold water; when dissolved add boiling water and mix thoroughly. Stir in the corn and bring to boiling point in 15 or 20 minutes. Boil 20 minutes, stirring constantly. If mixture cooks down so thick that corn begins to stick to kettle, add more boiling water. After boiling 20 minutes, test some corn in cold water. If the eyes for that part of kernel which has been attached to the ear fall out when touched, the corn is ready to wash. If eyes do not come out, boil a few minutes longer and test again. Remove from stove, fill kettle with cold water and stir thoroughly. Drain off water; repeat 4 or 5 times. A wooden churn dasher is good to use in the washing. After lye is washed off, continue working with corn until all eyes are out. Cover corn with cold water and bring to a boil; drain off and repeat process 3 or 4 times. After last boiling, cover corn with cold water, bring to boiling point and boil for 3 or 4 hours. As the corn swells, add more cold water. The hominy can be started 1 day and finished the next. On the first day, carry the process through the different washings, then let stand overnight in cold water. Next day, drain off water, cover with cold water and boil as mentioned above. However, 2 or 3 boilings will be sufficient if lye has been properly washed off. Caution: Do not use anything but an iron kettle and stir with a paddle. When washing the hominy, do not put hands into the first four waters.

GRAPENUTS

Beulah Wilkins

3½ C. whole wheat flour

1 C. syrup honey or ½ C. syrup &

1 tsp. soda

½ C. sorghum

1 tsp. salt

1 C. buttermilk or sour milk

Sift dry ingredients. Add other ingredients and bake in moderate oven. After baked, break the cake up in pieces or squares and bake again, so as to get thoroughly dry. Then cool and run through food grinder.

MUSH

In Memory of Lena Richards

2 C. cornmeal

2 T. flour

2 tsp. salt

6 C. water

Mix and cook 1 hour. Pour in pan and let cool.

FRIED GREEN TOMATOES

In Memory of Maize Stafford

Slice tomatoes about ½-inch thick, put a tablespoonful of lard in a skillet and let it get hot, then drop salted and floured slices into hot grease. Brown on both sides and serve while hot.

DRIED YEAST FOR LIGHT BREAD

In Memory of Maize Stafford

Take one pint of flour and six good sized boiled potatoes and mash together. Put one pint of water on 1 pint of hops and boil the two together. One cup of sugar and one third cup of ginger. Stir all together and let rise overnight. In the morning, strain the hops, take enough meal to make it thick and spread it out thin to dry. After it is dry, put it in a cotton flour sack and hang up in a dry place. Hops were raised for this purpose.

HOMEMADE IVORY SOAP

Ella Fox

5 lb. clean unsalted fat	¼ C. boiling water
1 C. lye	1 T. ammonia
2 T. sal soda, dissolved	¼ C. Borax

Dissolve lye in 1 qt. of rain water. Let cool. Add lye to clarified fat. Stir slowly. Add other ingredients. Stir 15 minutes until like cream.

HOMEMADE LAUNDRY SOAP

Roy Perkins

Take 2 gallon of cold water and 2 cans of lye and 10 lbs. of lard cracklings, mix well in iron boiler and let stand overnight. Next morning add 2 more gallon water and cook until it threads well. Let stand overnight, cut into squares, and lay out to dry. Can be used now. The soft soap in the bottom is good for dishes. This recipe has been in our family for over 100 years.

HOMEMADE LYE SOAP

In Memory of Mrs. Eva Swigart

2 cans Lewis lye	½ C. Borax
3 qt. water	2 T. ammonia
5 qt. grease	

Melt the grease so it will pour easily but not hot. Put lye and water together; let cool. Add grease and other ingredients. Stir thoroughly. Let stand overnight.

SOAP

In Memory of Nancy Borrusch

5 lb. cracklings	1 can lye
2 gal. soft water	

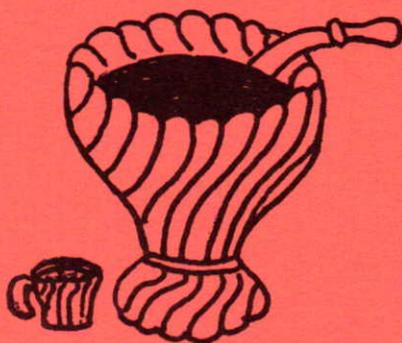
Put cracklings in large container (kettle or canner). Add 1 gallon soft water and the can of lye. Let stand 3 or 4 days. Then put on stove and add the other gallon of water a quart at a time, stirring as you do so. Boil until thick, stirring often, watch it closely so it does not boil over. (Maybe put on medium heat.) When thick, pour out in flat containers so you can cut it when it is set and cold.

MAKING TOOTH POWDER

Eloise Walters Brown

Use glass container on blender. Take $1\frac{1}{2}$ cups salt (or $\frac{1}{2}$ this amount if teeth are sensitive). Put in blender on high setting. Turn off blender and shake until all salt is pulverized. Add contents of 1 pound box of baking soda and blend as for salt until both are well mixed. If a flavor is desired, can add a dash of cinnamon, a few drops of wintergreen flavoring, vanilla or a smidgen of oil of cloves.

APPETIZERS AND BEVERAGES



Beverages

ORANGE JULIUS

Gwen Trullinger Feldt
Diane England
Denise Jobe
Mildred Johnstor

1 6-oz. can frozen orange juice (undiluted) ½ C. powdered sugar
1 6-oz. can of milk 1 tsp. vanilla
1 6-oz. can water 6-12 ice cubes

Put all ingredients in blender until smooth. Can use 2 cans of milk, instead of water.

CRANBERRY TEA

Clara Mae Bird
Don Ella Reed
Alta Marie Borrusch

2 C. water 2 C. orange juice
1½ C. sugar 2 T. lemon juice
½ bag red hots 6 cloves
1 qt. cranberry juice

Boil water, sugar and red hots until candies melt. Mix the rest and serve warm, or can store in refrigerator and serve cold. Can use 1 quart cranberries and 1 qt. water, cooked and strained. Then cook 1 quart water, 3 C. sugar, 6 cloves and ½ C. red hots. Combine this with juice of 3 oranges and 3 lemons.

FIRESIDE COFFEE

Ruby Campbell

1 C. instant coffee 1½ C. sugar
2 C. non-dairy creamer 1 tsp. cinnamon
2 C. instant cocoa mix ½ tsp. nutmeg

Mix all ingredients. Use 3 or 4 tsp. in mug of hot water.

RUSSIAN TEA

Sandy Breckenridge

2 C. Tang 3 C. sugar
¼ C. powdered lemonade 1½ tsp. cloves
¼ C. instant tea 1½ tsp. cinnamon

Mix altogether. Use 3 tsp. for each cup of hot water.

INSTANT COCOA MIX

Jenesse Tull
Virginia Brosam
Don Ella Reed
Cleone Thompson
Georgia Eighme

1 8-qt. pkg. instant dry milk
1 9-oz. jar Coffee Mate
2 C. powdered sugar

1 lb. box Nestles Quick
1 pkg. instant vanilla pudding
Vanilla

Mix all in large container. To use, fill cup $\frac{1}{3}$ to $\frac{1}{2}$ full of powdered mix and add hot water. For large amounts, use $1\frac{1}{3}$ C. to 1 quart of hot water.

CHOCOLATE (SYRUP) MINI-MIX FOR MILK DRINK

Wilma Vanderpluym

1 C. cocoa
2 C. sugar
 $\frac{1}{4}$ tsp. salt

2 C. water
2 T. vanilla

Combine cocoa, sugar and salt in pan. Slowly stir water in and simmer until smooth and thick, about 5 minutes, stirring constantly. Remove from heat and cool. Add vanilla. Store covered in refrigerator. Will keep several days. Makes 3 cups.

MULLED CIDER PUNCH (10 Cups)

Ruth Buck

2 qt. apple cider or juice
1 C. apricot nectar
1 C. orange juice

$\frac{1}{2}$ tsp. cinnamon
Orange slices

In saucepan, combine cider, nectar, orange juice and cinnamon; heat and stir. Garnish with orange slices.

HOLIDAY CIDER

Quita Lininger Blunck

6 sticks cinnamon
16 cloves, cut up
1 tsp. whole allspice
2 orange slices

6 C. apple juice or cider
2 C. cranberry juice cocktail
4 C. sugar

Put cinnamon, cloves and allspice in bag. Simmer all ten minutes. Take out bag and oranges. Add 1 C. rum (optional). Pour over round peppermint candy in a cup and serve hot.

HOT CIDER PUNCH

Don Ella Reed

- | | |
|--|--------------------------|
| 4 C. apple juice | ¼ tsp. cinnamon |
| 4 C. water | 1/8 tsp. nutmeg & cloves |
| 1 C. pre-sweetened strawberry or cherry Kool-Aid mix | |
- Mix well and bring to a boil. Serve hot. Approximately serves 16.

SLUSH

Linda Richards Peters

- | | |
|-----------------|---------------------------------|
| 2 pkg. Kool-Aid | 1 6-oz. can frozen orange juice |
| 2 C. sugar | 1 6-oz. can frozen lemonade |
| 3 qt. water | 1 qt. gingerale |
- Freeze. Then set out in room temperature for about 6-8 hours until slushy.

SLUSH

Teresa Wilkey

- | | |
|-------------------------------|---|
| ½ gallon fruit sherbet | ⅓ of 46 oz. can unsweetened pineapple juice |
| 2 qt. gingerale or white soda | |

BANANA SLUSH

Joyce Richards Anderson

- | | |
|-----------------------------|-------------------|
| 1 large can pineapple juice | 6 C. water |
| 1 large can orange juice | 1 C. sugar |
| 5 bananas | Juice of 2 lemons |

Heat water and sugar until dissolved. Put lemon juice in blender then bananas to liquify. Mix all juices and bananas mixture together and freeze. Thaw 3-4 hours before serving and add gingerale or 7-Up. Put in blender to mix.

FRUIT SLUSH

Sally Breckenridge Drake

- | | |
|--|---|
| 1 6-oz. can frozen lemonade | 1 4-oz. can maraschino cherries (drained, blotted & cut in ½) |
| 1 6-oz. can frozen orange juice | |
| 1 8-oz. pkg. frozen strawberries (slightly thawed & cut in ¼ths) | 4 or 5 sliced bananas |
| 2 #2 cans crushed pineapple (undrained) | 4 C. water |
| | 2 C. sugar |

Stir all together and put in individual cups and freeze. Fills about 14 to 16 9-oz. cups. Let thaw about 45 minutes at room temperature, or defrost in microwave 30-45 seconds before serving.

BANANA PUNCH (30-40 Cups)Sandra Fonkert
Gloria Johnson Van Zee

- | | |
|------------------------------|-----------------------------------|
| 7 large bananas, pureed | 2 12-oz. can frozen orange juice |
| 4 C. sugar | 1 12-oz. frozen lemon concentrate |
| 6 C. water | 2 8-oz. can lemon-lime soda |
| 1 46-oz. can pineapple juice | |

Heat sugar and water; cool. Add all the other and freeze. Just before serving (2 hours) remove from freezer and add the lemon-lime soda. Can be tinted any color.

PUNCH

Dora Bennett

- | | |
|----------------------------------|---------------------|
| 1 pkg. lemon Kool-Aid | 2 C. sugar |
| 1 pkg. lemon-lime Kool-Aid | 1 gallon water |
| 1 lb. 14 oz. can pineapple juice | 1 large bottle 7-Up |

Mix all except the 7-Up and add it just before serving.

PINA COLADA PUNCH

Linda Weeda

- | | |
|---------------------------------------|-----------------------------------|
| 1 46-oz. can pineapple juice, chilled | 1 qt. vanilla ice cream |
| 1 16-oz. can creme of coconut | 1 28-oz. bottle chilled club soda |

Combine pineapple juice and coconut; mix. Spoon in ice cream. Slowly add soda. Serve immediately. Serves 12-14.

PINEAPPLE RUBY PUNCH

Lila Jackson

- | | |
|------------------------------|----------------------|
| 1 pt. cranberry juice | 1 28-oz. bottle soda |
| 1 46-oz. can pineapple juice | ½ C. lemon juice |

Have all ingredients well chilled. Combine and serve. Makes 25 punch cup servings.

HOT CRANBERRY PUNCH

Ruby Campbell

- | | |
|-------------------------------|---------------------|
| 2½ C. pineapple juice | 3 sticks cinnamon |
| 2 C. cranberry juice cocktail | ½ T. whole allspice |
| 1¾ C. water | 1 T. whole cloves |
| ½ C. brown sugar | ¼ tsp. salt |

In percolator basket combine the dry ingredients. Perk for a few minutes. Serves 8-10.

FRUIT PUNCH

Mildred Johnston
Edith Wood

- | | |
|-----------------------------------|---------------------------|
| 1 large can pineapple juice | ½ C. sugar |
| 2 C. boiling water | 1 can frozen orange juice |
| 2 (3 oz. each) strawberry gelatin | 1 can frozen lemonade |
| 6 C. cold water | 1 qt. gingerale |

Add boiling water to gelatin and sugar. Stir until dissolved. Add cold water and juices. Add gingerale just before serving.

Appetizers

BEEF PUFF APPETIZERS

Ringgold County Cowbelles

- | | |
|-------------|---------------------------|
| ½ C. butter | 4 eggs |
| 1 C. flour | 1 env. dry onion soup mix |

FILLING:

- | | |
|-------------------------|------------------------------|
| 2 C. ground cooked beef | Dash or Worcestershire sauce |
| ¼ C. chopped pickles | 3 T. mayonnaise |
| Dash of catsup | |

For puffs - preheat oven to 400°. Combine 1 C. water with butter and heat to boiling. Stir in flour all at once and stir constantly until mixture leaves sides of pan and forms a ball. Remove from heat. Shake soup mix through a sieve over flour mix to remove large pieces of onion. Beat in eggs, 1 at a time. Continue beating until mixture is smooth and velvety. For each bite size puff, put ½ tsp. of dough on ungreased baking sheet. Bake 12-15 minutes, or until dry. Cool. Cut puffs open and spoon in meat filling. (Packaged cream puff mix may be used instead.) For Filling: Mix all ingredients together and fill cream puffs.

CHEESE APPETIZER

Pat Edwards

- | | |
|--|----------------------|
| 1 can Pillsbury crescent rolls (4 roll size) | 1 round Gouda cheese |
|--|----------------------|

Roll out dough and pinch into a square. Unwrap cheese (be sure to get the wax coating off) and place on top of dough. Wrap the cheese with the dough, making sure the cheese is completely covered and no holes have poked through the dough. Baste with one beaten egg. Bake for 17 minutes at 400° and serve while hot. Slice.

CRAB ROLL-UP

Pauline Wood

½ lb. Velveeta cheese
½ lb. butter (2 sticks)
20 slices white bread

1 C. sesame seed
1 can (7 oz.) crab meat

Melt 1 stick oleo in cheese. Cool and add meat. Cut crusts off bread and roll flat. Spread with mixture and roll; freeze. Thaw slightly and cut into 3rds. Melt 1 stick oleo and dunk in. Roll in seeds and broil until brown. Turn once.

CUCUMBER SANDWICH

Alyce Reed

1 8-oz. pkg. cream cheese
1 pkg. dry Seasons Italian dressing

½ tsp. Worcestershire sauce
1 T. Miracle Whip

Spread over slices of dark rye bread (use party bread, or cut slices in half). Top with slice of cucumber. Sprinkle dill weed on cucumber. Chill and serve.

HORS D'OEUVRES - BACON ROLL-UPS

Carla Riggs Bowlds

½ C. sour cream
½ tsp. onion salt

½ lb. bacon, cooked & crumbled
1 8-oz. pkg. crescent rolls

Separate rolls, mix the rest of the ingredients and spread on rolls. Cut each into thirds and roll up. Bake for 12-15 minutes at 375°.

BARBEQUED EGGS

Joyce Overholtzer Scott

6 hard boiled eggs (halved or sliced)
1 C. catsup
½ C. brown sugar
1 tsp. vinegar

1 tsp. prepared mustard
1 T. horseradish (to taste)
¼ stick butter or oleo

Combine barbeque sauce ingredients and boil slowly for five minutes to blend flavors and melt butter. Pour over eggs. Serve hot or cold. Tastes better than it looks or sounds.

PARTY MIX

Joyce England

¾ C. oil
1 pkg. Lipton onion & California dip
3 C. honey cut Cherrios

3 C. Corn Chexs
Garlic salt
Nuts

Mix oil, Lipton onion and California dip. Stir well, then add Cherrios and Corn Chexs. Stir well, coating breakfast food. Salt real good and put on cookie sheet and put in oven at 250° for 40 minutes. Stir occasionally. Then add nuts.

PATTI'S TOASTED CUBES

Sally Breckenridge Drake

1 loaf unsliced sandwich bread

1 jar Old English cheese spread

1 C. butter

Soften cheese and butter; mix well. Slice crust off bread. Slice bread in 1½" slices. Cut each slice in 4 cubes. Frost on all sides. Bake at 350° for about 20 minutes, or until browned.

CHEESE STUFFED PEPPERS

Reba Breckenridge Erickson

4 small green peppers

¼ C. sweet pickle relish, drained

1 8-oz. pkg. cream cheese, softened

1 T. Worcestershire sauce

2 T. milk

½ tsp. salt

2 4-oz. pkgs. (2 C.) Cheddar cheese, shredded

1 C. chopped radishes

The day before serving, mix at medium speed the cream cheese and milk until smooth. Lower speed and beat in next four ingredients until well blended. Stir in radishes with spoon. Press mix firmly into pepper halves. Cover and refrigerate. Just before serving, cut each half pepper into 3rds. Serve with cold cuts and greens.

CHEESE BALL

Teena Petersohn

Donna Shields

Jeanine Greene

Karen Taylor

2 large cream cheese (softened)

Dash of pepper

1 pkg. shredded sharp Cheddar

1 tsp. Worcestershire sauce

1 tsp. minced onion, or dry soup

¼ tsp. garlic

1 T. lemon juice

Mix all together and form into 1 large ball or two small ones. Can add chopped dried beef pieces before making into balls or make balls and roll in chopped pecans. Or can roll in chili powder.

CHEESE BALL

Marilyn Eighme

2 lb. Velveeta cheese

1 3-oz. or 4 oz. Blue cheese

3 8-oz. pkgs. cream cheese

1 tsp. onion juice

2 4-oz. pkgs. grated cheese

½ tsp. garlic powder

Mix all ingredients. Form into balls and roll in chopped pecans and parsley. One can make several small cheese balls or two large ones. These freeze well.

CHEESE BALL

Shirley Johnson Ver Wers

½ lb. American cheese

½ C. mayonnaise

¼ lb. Cheddar cheese

1 T. chopped onion

2 oz. blue cheese

1 T. pickle relish

2 tsp. Worcestershire sauce

Melt cheese in double boiler. Cool to nearly room temperature and add mayonnaise, onion, relish and Worcestershire sauce and blend. Chill at least six hours. Shape into balls and roll into nuts.

CHEESE LOG

Patty Grout Stark

½ lb. Cheddar cheese, shredded

1 tsp. garlic salt

4 oz. cream cheese, softened

Combine all ingredients and form into a log. Sprinkle with chili powder until well coated. Chill and serve with crackers.

CHEESE BALL

Patty Grout Stark

2 8-oz. pkgs. cream cheese

Chili sauce

Form cream cheese into a ball and pour chili sauce over.

DILLY CHEDDAR BALL

Sue Richards Woods

1 8-oz. pkg. cream cheese

1 T. Worcestershire sauce

¼ lb. butter or margarine

¼ tsp. salt

¼ C. green onion, chopped

Dash red pepper

¼ C. dill pickle, chopped

Pecans

2 oz. Cheddar cheese (grated)

GLAZE:

1 C. honey

½ C. cider vinegar

1 C. catsup

Use ¼ C. of glaze on the cheese ball and serve remaining with cooked roast.

CHEESE BALL

Mrs. Gary (Connie) Ferguson

1 lb. grated Cheddar cheese

1½ tsp. paprika

1 lb. pkg. cream cheese

½ C. mayonnaise

1 tsp. garlic powder

1 C. chopped pecans

1½ tsp. chili powder

Mix all ingredients. Shape into 2 balls. Roll in chopped pecans. Refrigerate. May be frozen.

CHEESE BALL

Patty Haight
Kaye Breckenridge

- | | |
|---------------------------------|-------------------------------|
| 2 jars Old English sharp cheese | 1/2 tsp. onion or garlic salt |
| 1 jar bacon, blue or pimento | 1 tsp. Worcestershire sauce |
| 1 3-oz. pkg. cream cheese | 3 T. vinegar |

Blend well and chill 1 1/2 hours and roll in pecans or parsley flakes.

CHEESE BALL

Ellen Eighme Turbot

- | | |
|------------------------------|-----------------------|
| 1 8-oz. pkg. cream cheese | 1 glass Roka cheese |
| 1 glass Old English cheese | 1 glass relish cheese |
| 1 glass olive pimento cheese | |

Have cheeses at room temperature. Combine 1 at a time, mixing after each addition and chill. Shape into balls. Roll in finely chopped peanuts covering thoroughly and refrigerate.

CHEESE BALL

Terry Lininger

- | | |
|---------------------------------|-----------------------|
| 1 8-oz. pkg. cream cheese | 3 T. red cooking wine |
| 2 jars Old English Kraft cheese | Garlic powder |
| 1 jar Roka Blue Kraft cheese | |

Mix all ingredients until creamy. Shape into ball and roll in chopped nuts. Chill before shaping as mixture is soft.

CHEESE BALL

Ethel Campbell

- | | |
|--|---------------------------|
| 3 large pkg. cream cheese | 1 tsp. onion powder |
| 2 small jars Old English sharp Cheddar | 2 T. Worcestershire sauce |

Mix cheeses; add onion powder and Worcestershire sauce. Form into balls, refrigerate for 30-40 minutes. Roll in chopped nuts. May freeze, but thaw completely before serving.

CHEESE BALL

Don Ella Reed
Mrs. Leo Guess
Marilyn Werner

- | | |
|---|-------------------------------------|
| 2 8-oz. pkg. cream cheese | 1/2 C. red or green pepper, chopped |
| 1 8-oz. pkg. crushed pineapple, drained | 1/4 C. celery, chopped |
| 1/4-1/2 C. green pepper, chopped | 1 T. seasoned salt (optional) |
| 1/4 C. green onions, chopped | |

Form into ball and roll in chopped pecans, or chopped dried beef.

SALMON PARTY BALL

Ruby Campbell
Kaye Breckenridge

- | | |
|-------------------------------------|----------------------|
| 1 can red salmon, drained & flaked | 2 tsp. grated onion |
| 1 T. lemon juice | ½ tsp. salt |
| 1 tsp. prepared horseradish | ½ C. chopped pecans |
| ¼ tsp. liquid smoke | 3 T. snipped parsley |
| 1 8-oz. pkg. cream cheese, softened | |

Make cheese ball and chill several hours, then roll in the snipped parsley and pecans.

CREAMY BEEF DIP

Ethel Campbell

- | | |
|-----------------------------------|----------------------------------|
| 1 pkg. (3 oz.) dried chipped beef | ½ tsp. onion or garlic powder |
| 2 tsp. vinegar | ½ C. mayonnaise |
| 1 tsp. Worcestershire sauce | ¼ C. chopped green pepper (opt.) |
| 1 pkg. (8 oz.) cream cheese | |

Tear or cut beef into small pieces. Combine all ingredients and mix well. Heat in small glass or ceramic casserole in oven or microwave until hot, (3 or 4 minutes in microwave) or about 12 minutes in oven. Serve hot as a dip for vegetables or chips or chill and use as a spread for crackers.

VEGETABLE DIP

Sue Beamer Eberle
Rita Miller Sickels

- | | |
|---------------------------|--------------------|
| 1 carton (cup) sour cream | 2 T. dill |
| 1 C. real mayonnaise | 2 T. minced onion |
| 2 T. parsley flakes | ½ tsp. celery salt |

Cream all together and chill. Serve as a dip for raw vegetables.

DILL DIP

Doris Johnson Been
Pat Edwards

- | | |
|------------------------|------------------------------------|
| 12 oz. sour cream | 1 T. + 1 tsp. beau monde |
| 1-½ C. real mayonnaise | 1 T. + 1 tsp. minced onion |
| 2 tsp. parsley flakes | 1 T. + 1 tsp. dill seed |
| Dried green onions | 1 T. creamy horseradish (optional) |

Mix all together and serve with raw vegetables.

VEGETABLE DIPPatty Haight
Pauline Wood

1 C. mayonnaise

1 tsp. instant onion salt

1 tsp. garlic salt

1 tsp. curry powder

1 tsp. tarragon vinegar

1 tsp. horseradish

Mix all together and serve with raw vegetables.

VEGETABLE DIPReba Brace Ricker
Donna Shields

1 C. mayonnaise

½-1 tsp. ginger

4 tsp. soy sauce

2 T. milk

2 T. minced onion (dry flake)

1 tsp. vinegar

Mix all together and refrigerate. Good with raw vegetables or potato chips. Makes approximately 1 cup. Keeps three weeks.

HOT HAMBURGER DIP

Diane England

1½ lb. hamburger

½ lb. Velveeta cheese

1 onion

1 can refried beans

1 can Cheddar cheese soup

1 small can green chilies

1 jar taco sauce

Brown hamburger and onion together. Add rest in crock pot on low heat. Heat until cheese is melted. Serve with Nacho cheese chips.

HERBAL HIDDEN VALLEY RANCH STYLE DIP

Marie Miller Howard

1 24-oz. container large or small curd cottage cheese

1 pkg. Herbal Hidden Valley Ranch style dressing

Place in blender and blend until nice and smooth. Place in a container in the refrigerator for about 2 hours. You can use this for a dip on potato chip or fresh vegetables.

SPINACH DIP

Hester Derscheid

2 10-oz. pkgs. frozen chopped spinach

1 C. sour cream

1 C. mayonnaise

¾ C. chopped green onion

1½ t. Beau Monde

1 tsp. dill weed

Salt & pepper

Thaw spinach and press very dry. Mix all ingredients in the blender or food processor until smooth.

SHRIMP OR CRAB DIP

Mrs. Jon Whisler

1 can shrimp or crab meat
1 small onion, minced
1 8-oz. pkg. cream cheese
Sprinkle on onion salt

¼ tsp. horseradish
Pinch of garlic salt
Dash of Worcestershire sauce
Milk to soften cream cheese

Mix and bake in covered dish at 325° for ½ hour. Grate cheese over top and return to oven long enough for cheese to melt.

CHILI CON QUESTO

Sally Breckenridge Drake

1 small Velveeta cheese
1 16-oz. Hormel chili (without beans)

Small amount of milk

Melt cheese in milk in microwave or double boiler. Add chili and put in fondue pot. Serve with crackers or taco chips.

MEXICAN DIP

Gwen Trullinger Feldt

1 lb. Velveeta
1 lb. Cheddar cheese

2 tomatoes, chopped
1 jar jalapeno (small jar)

Bake for ½ hour at 250°. Can use corn chips on the bottom of dish or use as a dip.

GUACAMOLE (4 Cups)

Carla Riggs Bowlds

4 ripe avocados
2 T. fresh lemon juice
1 tomato, peeled & chopped fine
1 whole mild green chile, chopped

2 green onions, chopped
Salt & pepper, to taste
Garlic powder, to taste

Peel, seed and mash avocados. Add lemon juice, tomato, green chile, onion, salt, pepper and garlic powder. The dip may be served at this point, and will be chunky or it may be processed in the blender if a smoother texture is desired. To prevent the guacamole from turning dark, place the avocado seeds on top of the dip and cover tightly with plastic wrap and refrigerate until serving time. This should not be made more than four hours before serving. Serve as a dip for fried tortilla chips. Endive leaves may also be used to scoop the dip.

GARDEN CHEESE DIP

Phyllis Reed Brandes

1 16-oz. small curd cottage cheese
1 3-oz. softened cream cheese
¼ C. minced onions with tops
¼ C. minced radishes

2 tsp. parsley, minced
1 small clove garlic, crushed
½ tsp. salt
Pepper to taste

Blend all ingredients. Cover and chill several hours or overnight. Makes 2½ cups.

CHEESE SPREAD

Berneice Ferguson

¼ lb. butter or oleo
3 oz. pkg. cream cheese
2 T. dry garlic

1 lb. Velveeta cheese
1 C. ground pecans

Blend and roll into shapes you desire in chili powder. This freezes nicely.

PIMENTO CHEESE FOR SANDWICH FILLING

Georgia Etta Kinne

2 eggs, beaten
¾ C. sugar
2 T. flour
2 T. margarine

⅔ C. vinegar
1 lb. Longhorn cheese, ground
1 can pimento peppers

Cook eggs, sugar, flour and vinegar until thick in heavy saucepan. When thick add 2 T. margarine. Mix dressing with ground cheese and pimentos. Add a little cream or milk.

MEAT-CREAM CHEESE FILLING

Lois Allen

One jar baby food containing your favorite meat, mix with cream cheese and spread on diet crackers, party crackers or party rye. Also makes nice lunch box sandwiches.

FRENCH BREAD SPREAD

Connie Richards

1 C. Hellman's mayonnaise
½ C. Parmesan cheese

½ med. sized onion, chopped fine
½ tsp. Worcestershire sauce

Cut bread lengthwise. Spread with 1 C. soft butter. Wrap in foil and heat thoroughly. Remove from oven. Spread mixture over it. Put under broiler until bubbly and brown. Slice into serving pieces.

CHEESE SPREAD

Doris Johnson Been

- | | |
|-----------------------------|------------------|
| 1/2 lb. American cheese | 1 dash Accent |
| 1/2 lb. Velveeta cheese | 1 T. sugar |
| 1/2 lb. Colby cheese | 1 pt. mayonnaise |
| Grate cheeses altogether | 1 T. mustard |
| 1 4-oz. jar chopped pimento | |

Mix rest of ingredients together with cheese. Add garlic salt and onion if desired.

CHEESE HAM SPREAD

Ringgold County Porkettes

- | | |
|----------------------------------|-----------------------|
| 8 oz. pkg. softened cream cheese | 1/4 C. salad dressing |
| 1 1/2 C. shredded Cheddar cheese | |
- Blend all until smooth.

- | | |
|-----------------------------|---------------------|
| 1/4 C. chopped onion | Dash of salt |
| 1 tsp. Worcestershire sauce | 3/4 C. shredded ham |
| 1 tsp. paprika | |

Serve on crackers or use for stuffing celery.

HOT CHEESE SPREAD

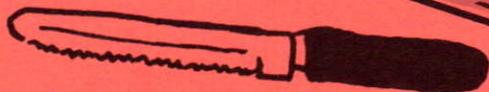
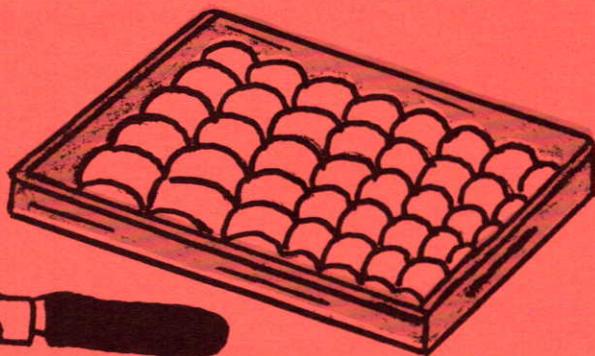
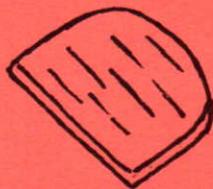
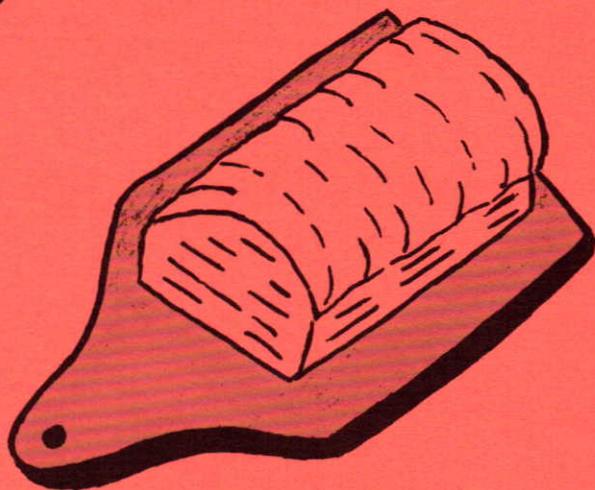
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|----------------------------------|----------------------|
| 8 oz. pkg. cream cheese | 1/2 tsp. garlic salt |
| 2 T. milk | 1 C. sour cream |
| 2 1/2 oz. chipped beef, cut fine | 1/2 C. pecans |
| 1/4 C. chopped green pepper | 2 T. butter |
| 2 T. dried onion | 1/4 tsp. salt |

Mix cream cheese, milk, beef, pepper, onion, garlic and sour cream and put in flat pan. Heat pecans, butter and salt and put on top of cheese mixture. Bake at 350° for 20 minutes. Dip crackers or potato chips into mix.

Never speak loudly to one another unless the house is on fire.

BREADS
ROLLS
QUICK BREADS



SO EASY BREAD

Mrs. Dale Greene

2 pkg. dry yeast	5 T. butter
½ C. warm water	5 T. sugar
1 T. sugar	1 T. salt
⅔ C. powdered milk	2 C. warm water
1⅓ C. very hot water	11 C. flour

Dissolve yeast in ½ C. water and 1 T. sugar. Mix dry milk with hot water and shortening, sugar and salt. Mix until shortening is soft and add 2 C. warm water and the yeast. Mix in flour. Knead and then let rise until double, punch down and let rise again. Bake 1 hour at 375°. Makes 4 large loaves.

POTATO BREAD

In Memory of Mrs. Oscar Garland

1 large potato, cooked	2 T. lard or shortening
2 C. water	2 tsp. salt
1 C. lukewarm water	4-5 C. flour
1 pkg. yeast	½ C. sugar

In a large bowl mix sugar, lard or shortening and salt. Add the mashed potato and water. Mix well. Add the yeast mixture and flour. Mix and cover in a greased bowl; let rise until double in bulk. Shape into 2 loaves; cover and let rise until double in bulk. Bake 50-60 minutes in 350° oven.

COFFEE CAN BREAD

Sharon Case

1 pkg. dry yeast	½ C. lukewarm water
3 T. sugar	1 can (14½ oz.) evaporated milk
3 T. cooking oil	1 tsp. salt
1 C. either whole wheat, rye or graham flour	3 C. white flour

Stir all together and put in two 1 lb. coffee cans, greased. Will come to middle ring. Put on plastic lid. Let rise until lid pops off. Bake in can at 400° oven for 30 to 35 minutes.

BOSTON BROWN BREAD

Cleo Clough

2½ C. buttermilk	2 tsp. soda
3 C. graham flour	1 T. sugar
1 C. raisins	1 tsp. salt
1 C. white flour	1 C. molasses

Put in four 1 lb. coffee cans and set in a kettle of water and steam 2½ hours. Set in oven without lid for 20 minutes. (I cover the cans with foil.)

SWEDISH RYE BREAD

Vienna Richards

- | | |
|--------------------|---------------------------|
| 2 C. warm water | 1 T. salt |
| 1 T. caraway seeds | 3 T. shortening |
| ½ C. sorghum | 2 T. granulated sugar |
| ¼ C. brown sugar | 1 pkg. dry yeast |
| 2 C. rye flour | 4½-5 C. all-purpose flour |

Combine water, salt, caraway seeds, shortening, sorghum, sugars and yeast. Mix well. Add rye flour and 1 cup all-purpose flour. Cover and let rise in warm place 1 hour. Add enough more white flour to make stiff dough. Knead until elastic. Cover and let rise again for 1 hour. Knead again and shape into 2 loaves and place in bread pans. Let rise until doubled. Bake in 350° oven for 45 minutes. Remove from oven and glaze with a little sorghum thinned slightly with water. Makes 2 loaves.

BROWN BREAD

Ruby Campbell

- | | |
|----------------------|--------------------|
| 1 C. dates, cut fine | 2 tsp. baking soda |
| 2 C. boiling water | 2 T. shortening |
| 1¼ C. brown sugar | 2 eggs |
| 4 C. sifted flour | 1 tsp. salt |
| 2 tsp. vanilla | 1 C. chopped nuts |

Fill 5 greased cans half full and bake in moderate oven. (This will be like Boston Brown Bread or nut bread.)

RYE BREAD

Margaret Hunter

- | | |
|--------------------|-------------------------------|
| 5 C. rye flour | ¾ C. molasses |
| ½ C. sugar | 2 cakes yeast or 1 pkg. yeast |
| 2 C. lukewarm milk | 1 T. salt |
| 2 C. boiling water | 1 T. caraway seed |
| 4 T. Crisco | |

Mix well together; add white flour enough for stiff dough. Shape into loaves, let rise; bake at 325°. For a glaze use 1 T. butter and a little hot water.

A good rule for talking is one used in measuring flour; sift first.

E-Z WHOLE WHEAT BREAD

Monefay Fonkert

2 T. yeast	½ C. warm water
1 T. honey	2 C. hot water
1 T. salt	⅓ C. oil
2 T. honey	3 C. white flour
3 C. whole wheat flour	

Dissolve yeast in warm water; add 1 T. honey. Set aside. Mix together hot water, salt, oil and 2 T. honey. Add 3 C. flour (½ white and ½ whole wheat). Add yeast and stir well. Add another 3 C. flour (½ white and ½ whole wheat). Stir well. Leave spoon in batter. Let dough rest 10 minutes, then stir down. Do this 4 times using 50 minutes. Put in 2 pans. Let rise to double size, about ½ hour. Bake 375° for 30-35 minutes. (This bread is mixed and baked in about 2 hours.)

OLD-FASHIONED RAISIN BREAD

Becky Skarda Dolecheck

1½ C. buttermilk	1 pkg. dry yeast
¼ C. sugar	2 eggs
½ C. shortening	5-5½ C. flour
1½ tsp. salt	½ tsp. baking soda
1 C. raisins	

Melt shortening and set aside to cool. Heat buttermilk in saucepan to warm (115°). Pour into mixing bowl. Add yeast and sugar, stir until yeast is dissolved. Add eggs and shortening to buttermilk mixture; mix well. Sift together flour, salt and baking soda. Add by thirds to buttermilk mixture, beating well after each addition. Turn dough onto well-floured surface. Knead until dough is smooth and elastic. Knead in raisins. Place dough in greased bowl, turning dough once to grease surface. Cover and let rise in warm place until doubled, about 1 hour. Punch down dough and turn out onto floured surface. Divide dough into half; let rest 10-15 minutes. Shape into loaves; place in two greased 8½ x 4½ x 2½-inch pans. Cover and let rise until doubled. Bake in 375° oven for 40-50 minutes or until done. If bread browns too quickly, cover loosely with aluminum foil. Remove from pans; cool on racks. Makes 2 loaves.

COTTAGE CHEESE BREAD

Leola Bastow

1 C. cottage cheese	1 pkg. cake yeast
¼ C. warm water	2 T. sugar
1 T. butter	1 T. minced onion
2 T. dill seed	1 tsp. salt
¼ tsp. soda	1 egg
2¼-2½ C. flour	

Dissolve yeast in warm water. Combine in a bowl the cheese, which has been heated to lukewarm, butter, sugar, soda, onion, dill seed, salt, yeast and egg. Mix well, then add flour. Let rise in warm place for about 1 hour or until double in bulk. Mix down and put in 1½ quart casserole, greased. Let rise until doubled in bulk. Bake at 350° for about 45 minutes.

FRENCH BREAD

Linda Kinne Myers

1 pkg. yeast	¼ C. warm water
¾ C. flour	2 C. warm water
1 tsp. salt	5 C. flour (approx.)

Soften yeast in the ¼ cup water. Stir in the ¾ cup flour and knead this until elastic, then form into a ball. Drop the dough ball into the 2 cups of water. It will sink, but then pop up to the top. Let rise there in the water for 15 minutes. Pour risen dough ball and water into a big bowl, stir in salt and work in remaining flour, cup by cup. Turn out on floured board and knead thoroughly until nicely elastic. Form into ball, place in buttered bowl, brush top with melted shortening and let rise until double in bulk. Punch down risen dough, turn out on lightly floured board, cut into 2 pieces, form each half into a loaf and place in well oiled bread pan. I use an all vegetable shortening to grease may pan and a jelly roll pan for each loaf. If you make the usual elongated loaves, place them diagonally on your jelly roll pan. Slit the tops of the loaves in about three places and let rise until double in bulk. I bake my French bread at 350° for about 20 minutes. I bake both loaves at the same time and move them around after about 10 minutes baking time. Brush them with melted butter after removing from oven. Slice the usual way for garlic bread or lengthwise if you want to use some sort of topping.

BROWN BREAD

In Memory of Mrs. Belle Dobbins

1½ C. sugar, (brown & white, mixed)	2½ C. graham or whole wheat flour
1 tsp. soda	1 tsp. salt
1½ C. dark molasses	1 C. white flour
4 C. sour milk (part water if desired)	4 tsp. baking powder
2 eggs	

RAISIN OATMEAL BREAD

Pauline Baker

2 pkg. yeast	½ C. warm water
1½ C. milk	⅓ C. sugar
¼ C. shortening	2 tsp. salt
1 egg	1 C. quick oats
1 C. raisins	5½-6 C. flour

Soak yeast in warm water. Heat milk and add sugar, shortening, salt and egg. Cool until lukewarm and add yeast mixture. Add raisins, slowly add flour. Mix in enough flour to be able to handle dough easily. Turn onto a floured surface and knead about 10 minutes. Place in greased bowl, grease top and let rise in warm place until double, about 1 hour. Punch down and divide in half. Roll each half into rectangle, butter surface and sprinkle with ½ cup sugar, mixed with 1 T. cinnamon. Roll up and place in buttered loaf pan and let rise until dough is doubled. Bake at 375° for about 40 minutes. Loaves can be glazed with powdered sugar and cream or eaten just sliced.

"OLD TIME" BREAD (Never Fail)

Vienna Richards

2 cakes yeast

 $\frac{1}{2}$ C. sugar

4 T. melted lard

12 C. flour (approx.)

4 C. lukewarm water

2 T. salt

2 T. vinegar

Dissolve yeast in warm water. Stir in sugar, salt, lard and vinegar. Add 6 cups flour and beat well. This is important so don't quit even if your arm gets tired. Stir in remaining flour and let rest 10 minutes. Turn out onto lightly floured board and knead until smooth and satiny. Return to bowl, which has been oiled, cover and let rise in warm place until doubled in bulk. Knead down and let rise until doubled in bulk. Bake 45-50 minutes at 350°. Note: You can make brown bread from this same recipe by simply substituting 6 cups whole wheat, rye or graham flour for the first 6 cups regular flour. For rye bread, I use $\frac{1}{2}$ C. molasses, $\frac{1}{2}$ C. brown sugar and 2 T. caraway seeds.

WHOLE WHEAT BREAD

Becky Morrison

2 pkg. dry yeast

 $\frac{3}{4}$ C. sugar

1 C. powdered milk

6 C. white flour

4 C. water

4 tsp. salt

 $\frac{1}{3}$ C. cooking oil

4 C. whole wheat flour*

Place yeast in a large bowl. Add water, sugar and salt. Then add powdered milk and oil. Stir in flour. Place in warm place until it doubles in bulk. This will take approximately 1 hour. Remove from bowl and knead until normal in size and return to bowl to rise again. Knead again and shape into 4 loaves. Let rise again until double. Bake in well greased pans at 350° for about 35-40 minutes.

*Any combination of white-wheat flour equaling 10 C. is suitable.

NO-KNEAD WHOLE WHEAT BREAD

Becky Morrison

7 $\frac{1}{2}$ C. whole wheat flour

1 C. lukewarm water

 $\frac{1}{4}$ C. molasses

2 T. salt

2 T. dry yeast

1 T. honey

1 C. warm water

2 C. warm water

Place whole wheat flour in large bowl and set it in a very low oven for about 20 minutes, to warm flour and bowl. Set oven at lowest temperature. Dissolve yeast in lukewarm water and add honey. Mix molasses with warm water. Combine yeast mixture with molasses mixture and add with salt to warmed flour. Add enough warm water to make a sticky dough. Oil two large loaf pans, put dough directly into pans. Let rise 1 hour. Preheat oven to 400°. Bake for about 50 minutes or until crust is brown.

ST. PETER BREAD

Becky Morrison

1/2 C. warm water	1 pkg. yeast
2 C. scalded milk	2 C. oats
1/2 C. brown sugar	2 T. shortening
1 T. salt	5-6 C. flour

Scald milk; add oats, brown sugar, shortening and salt; cool to lukewarm. Dissolve yeast in water; add to milk mixture. Mix in flour in two addition; mix well. Turn onto lightly floured board; cover and let rest 10 minutes. Knead until smooth and elastic; round up in greased bowl; bring greased side up. Let rise till double (1 1/2-2 hours). Punch down, divide and shape into loaves or braids (4 loaves). Roll lightly on surface sprinkled with oats, sesame seeds or poppy seeds. Place in greased pans and cover. Let rise until double. Bake at 375° for 30-40 minutes.

GERMAN BLACK BREAD

Alyce Reed

1/2 C. oil	1 C. caramel coloring
1/2 C. molasses	1 C. honey
3 T. salt	1/2 C. sugar
1/2 C. caraway seed	

Put in mixer; add 8 C. milk, scalded. Add 5 C. rye flour, then add 4 1/2 C. warm water with 1/2 C. yeast, dissolved in it, then add 10 more cups of rye flour. Next put in 8 beaten eggs, then add enough white flour to make dough stiff. Let rise to double in bulk. Punch down; place in pans. Let rise again to double in bulk. Bake 350°-375° for 40-45 minutes. Loaves should weigh 1 1/4-1 1/2 lbs., raw. Makes 8 loaves.

CHEESE FRENCH BREAD

Cleone Johnson
Jeanine Greene
Mrs. Rod Shields

1 loaf French bread	1/2 C. soft butter
1 C. Hellman's mayonnaise	1/2 C. Parmesan cheese
1/2 of med. onion, chopped fine	1/2 T. Worcestershire sauce

Cut bread lengthwise and spread with butter. Wrap in foil and heat about 10 minutes. Open flat and spread on top mixture of mayonnaise, Parmesan cheese, onion and Worcestershire sauce. Put on cookie sheet leaving open and broil until bubbly.

CHEESE AND GARLIC BREAD

Marilyn E. Riggs

½ C. butter or margarine

3 T. chopped parsley

⅓ C. grated Parmesan cheese

1 clove garlic, minced

½ tsp. oregano

1 loaf French or Italian bread

Cream butter or margarine with garlic, parsley, oregano and cheese. Slice the loaf in half lengthwise. Spread the butter mixture on the insides. Reassemble the loaf and wrap tightly in foil. Place the foil-wrapped loaf on the grill and warm for 15-20 minutes turning once.

COMMUNION BREAD

In Memory of Birdie Ferguson

½ C. sugar

½ C. milk

⅓ C. shortening

1 tsp. baking powder

Add flour to make like cookie dough. Some add an egg. Bake 15-20 minutes at 350°.

BUTTERHORN ROLLS (Icebox)

In Memory of Nellie Hill

1 cake compressed yeast

½ C. Crisco or butter

2 eggs

6 C. flour

⅓ C. sugar

1½ tsp. salt

2 C. scalded milk

Mix crumbled yeast and sugar. Let stand until softened. Add cooled milk and slightly beaten eggs. Sift and measure flour and add gradually with salt and melted and cooled shortening. Store in icebox overnight or at least 2 hours. When ready to use, separate dough into 3 equal parts. Roll on floured board in circle. Spread with butter. Cut in pie shape and roll up. Bake at 375°.

BUTTERHORN ROLLS

Dora Bennett

¾ C. scalded milk

½ C. sugar

1 pkg. yeast, dissolved in

¼ C. warm water

½ C. butter

1 tsp. salt

3 eggs

3½ C. sifted flour

Add butter, sugar and salt to the scalded milk. Cool to lukewarm. Then add dissolved yeast and 2 C. flour. Beat hard for a few minutes. Set in a warm place until very light. This much can be done in the evening. It will wait until the middle of the next morning if you wish. Add the rest of the flour and enough more so it doesn't stick to hands when you knead it. But be careful not to add too much flour, it should be soft to handle. Divide in half and let rest for about 10 minutes. Roll into a circle about ¼-inch thick. Cut into fourths as for a pie. Then cut each section into fourths. Starting at the outside, roll toward center after buttering it. Then place on a well greased sheet. When very light bake about 12 minutes. Butter the top while hot.

BUTTERHORNS

Donna Morrison

½ lb. butter or oleo
3 eggs
1½ C. warm milk
6 C. flour

⅔ C. sugar
1 pkg. yeast
1 tsp. salt

Cream butter and sugar. Add eggs, salt, ½ C. warm milk and 3 C. flour; beat. Stir yeast with 1 tsp. sugar and 1 C. milk. Let set for a few minutes then add to first mixture. By hand, add remaining 3 C. of flour and knead. Cover and refrigerate overnight. Remove the dough from refrigerator about ½ hour before shaping. Roll half of dough in shape of pie, spread with softened butter and cut into 16 wedges. Roll from large end into crescents and place on greased cookie sheet. Repeat with remaining dough. Let rise until doubled (about 3 hours). Bake for 15 minutes at 375° or until golden brown. If desired, frost with powdered sugar icing and sprinkle with nuts or coconut. (These freeze very well.) Makes 32.

EASY ROLLS OR BUNS

Merzetta Hillebran

2 pkg. dry yeast
2 C. hot water
½ C. sugar
6-6½ C. flour

½ C. warm water
2 tsp. salt
3 T. butter (don't substitute)

Dissolve yeast in warm water. Pour hot water over sugar and butter. Add 2 C. flour, beating hard after each addition and when mixture is warm, not hot; add dissolved yeast. Then add balance of flour to which salt has been added. Knead well and place in greased bowl; let rise until double in bowl. Shape into rolls or buns. Let rise until double. Bake at 375° for about 20 minutes. Grease tops with butter.

ROLLS

Thelma Whitson

2 C. warm water
½ C. sugar
1 egg
6½-7 C. flour

2 pkg. dry yeast
2 tsp. salt
¼ C. melted shortening

Dissolve yeast in water; add sugar, salt, half of the flour. Beat well 2 minutes. Add eggs and oil; knead well. Let rise double; make out in 1" rolls. Let rise until double in size. Bake at 325° for 25 minutes.

YEAST ROLLS

Edna Hupp

2 pkg. dry yeast	½ C. warm water
1 tsp. sugar	1 egg
½ C. sugar	½ C. oleo
2 C. warm water	2 tsp. salt
8 C. flour	

Dissolve yeast and 1 tsp. sugar in ½ C. water. Let stand. Mix egg, sugar, oleo; add warm water and yeast and salt. Beat and add gradually the flour; you will have to use your hands to finish. Don't add any more flour. Work into ball and put in bowl to rise. Work down once. Let rise again then take small balls off and put 3 small balls in each greased muffin pan. Bake in 350° oven for 10-13 minutes or as brown as you like. When done grease and cover, makes them soft on top.

GOOFY BUNS

Sharon Case

½ C. shortening	2 C. cold water
½ C. sugar	1 egg
1 pkg. dry yeast	2 C. flour
½ tsp. salt	½ tsp. baking powder

Beat all together in large bowl. Plenty of beating makes good buns. Knead flour to a medium stiff dough. Leave in the bowl overnight in a cool place. In the morning form into buns. Let rise two hours and bake 350° for about 25 minutes.

BUNS

In Memory of Nona Giles

1 cake yeast	1 qt. water
1 C. butter	¾ C. sugar
Salt	

Mix sponge at 1 or 2 o'clock. Mix stiff with flour at night. Let raise all night. In the morning put in pans and let raise. Bake at 350°.

WHOLE WHEAT ROLLS

Mrs. Emma Borrusch

2 pkgs. yeast	½ C. warm water
2 eggs	½ C. honey or sugar
½ C. Mazola oil	1 T. salt
1 C. water	2 C. whole wheat flour
3 C. white flour	

Soften yeast in ½ cup water. Mix with eggs. Beat with electric mixer until very light. Then add honey, oil, salt and 1 cup water. Mix and add 3 cups flour. Beat until smooth. Add 2 cups whole wheat flour and enough white flour to make a soft dough. Knead 8-10 minutes or until smooth. Let rise once. Make into rolls as desired. Let rise until double. Bake at 350° for 15-20 minutes.

3 HOUR ROLLS

Marilyn Weeda

1 cake yeast	¼ C. lukewarm water
1 C. scalded milk	2 T. lard
2 T. sugar	1 egg
1 tsp. salt	3½ C. flour

Dissolve yeast in lukewarm water. To milk, add lard and sugar. Cool, then add the yeast mixture and beaten egg. Add salt and flour. Mix and cover and let rise till double. Then make into rolls and double again. Bake at 350° for about 30 minutes.

HOT ROLLS

In Memory of Mrs. H.W. Edwards

1 C. milk	1 cake yeast
5 C. flour	1 tsp. salt
1 C. boiling water	¼ C. lukewarm water
3 T. butter	4 T. sugar
1 egg	

Scald milk until scum forms on top. Combine the milk, boiling water, butter, sugar and salt and let cool until lukewarm. Soften yeast in lukewarm water and add to the milk mixture. Also add beaten egg. Stir in flour. (You may not need all the flour.) Cover bowl and put in a warm place. Let rise until double in size. Divide dough in half and roll in a circle ¼-inch thick. Cut each circle in 16 wedges; then roll each piece starting with the wide end and roll to the point. Arrange in a greased pan, brush with melted butter and again let rise until doubled in size. Bake at 400° for 15 minutes.

"QUICK ROLLS"

Pauline Baker

2 pkg. yeast	2 C. warm water
2 eggs	½ C. shortening
½ C. sugar	2 tsp. salt
6½-7 C. flour	

Mix all together and add flour a little at a time, mixing well with beater. When dough can easily be handled by hand, turn out and knead for about 10 minutes. Place in warm place and let rise for an hour or until double. Make into desired rolls and bake on a greased cookie sheet till golden brown, about 20 minutes in a 375° oven.

To handle yourself, use your head. To handle others use your heart.

QUICK ROLLS

Helen Grout

1 C. milk	½ stick oleo
1½ C. flour	2 pkg. dry yeast
2 T. sugar	1 tsp. salt
½ C. cold water	1 egg

Put milk and oleo on medium heat to melt. In meantime, put flour, dry yeast in mixer bowl; add sugar and salt. As soon as oleo melts; add cold water to the milk and oleo mixture. Then add liquid to flour. Beat on medium speed 4 minutes, while adding egg. Remove from mixer and add more flour while stirring with a spoon until dough "balls" in the bowl. Turn out on board and knead. Grease a warm bowl for the dough to rise in. Cover with a tight lid. Dough will double in 15-20 minutes. Divide dough into two parts and make one part into dinner rolls and the other half into cinnamon rolls or a loaf of bread.

GRANDMA HAINEY'S AIRY ROLLS

Linda Kinne Myers

1 pkg. yeast	¼ C. lukewarm water
1 C. mashed potatoes	2 eggs
½ C. sugar	1½ tsp. salt
1 C. scalded milk	½ C. butter
Flour	

Dissolve yeast in water. Add sugar, salt and butter to milk. Heat till butter melts. Set aside to cool. Combine cooled mashed potatoes and eggs to yeast mixture. Beat well and add cooled milk mixture; beat again. Add flour to make a soft dough. Turn out on floured board and knead well until smooth and not sticky, using as little flour as necessary. Put in a greased plastic bowl with a lid. Chill in refrigerator. Make into cloverleaf rolls early in the day. Let rise till light and bake at 350° for 12-15 minutes. To make cinnamon rolls, divide dough in half. Roll out, brush with melted butter, sprinkle with cinnamon and sugar. Roll up and cut into 12 rolls. Let rise till light. Bake at 350° for 12-15 minutes. Frost with powdered sugar frosting.

ENGLISH "SEEDY" BUNS

Doris Richards

½ C. shortening	½ C. sugar
1 tsp. salt	1¾ C. milk
1 pkg. yeast	¼ C. warm water
½ pkg. caraway seeds	5 C. flour

Combine shortening, sugar and salt. Add scalded milk or may substitute equal amount of potato water with one small mashed potato. When cool, add yeast in warm water. Add caraway seeds and mix well. Add flour and mix until smooth and satiny. Knead well. Put in greased bowl and let rise until double. Mold into buns and place close together in greased pan. Let rise until double. Bake at 350° for 45 minutes.

SPECIAL ROLLS

Mrs. G.W. Mohr

2 C. milk	1 stick oleo
2 eggs	½ C. sugar
1 tsp. salt	1 cake yeast
½ C. warm water	1 tsp. sugar
Flour	

Heat milk and oleo and cool. Beat eggs, ½ cup sugar and salt and add to milk mixture. Add flour to thicken. Then add yeast in water with tsp. sugar. Add flour to roll around in bowl. Cover, let rise till double. Then make into rolls.

BASIC ROLL MIX

Mrs. Loren Rush
Lois Barbour
Dorothy Waller

5 lb. flour	2¼ C. dry milk
1 C. sugar	2 T. salt
½ C. vegetable shortening	

Mix dry ingredients in a large bowl. Cut in shortening as for pie crust. Store mixture in a covered container. To make 1 dozen rolls, put 3 C. mix in large bowl. Dissolve 1 pkg. yeast and ½ tsp. sugar in 1 C. lukewarm water. Stir into basic mixture. Turn dough out on lightly floured pastry cloth. Knead until smooth and elastic. Cover and let rise until double. Shape as you wish. Place rolls on buttered cookie sheet. Cover and let rise until double. Bake at 400° for 15 minutes or until golden brown.

OLA'S HOT ROLL SPECIAL

In Memory of Ola Verploegh

1 C. hot water	1 rounded T. shortening
½ C. sugar	1 large egg
1 tsp. salt	4 C. flour
1 pkg. yeast	¼ C. warm water

Dissolve yeast in warm water. Pour hot water in bowl. Add shortening and sugar. Stir until lukewarm, then add eggs, salt and 3 cups flour. Then beat, beat, beat - the more the better. Add yeast and remaining flour and beat some more. Let rise until double. Punch down and divide in 3 parts. Roll in circle, cover with melted butter and cut into 8 pieces. Roll toward the point. Let rise and bake at 375°.

EASY DINNER ROLLS

Marjorie & Ann Werner

¼ C. sugar	1 tsp. salt
1½ T. butter	1¼ C. boiling water
1 pkg. yeast	1 egg
4 C. flour	

Combine sugar, salt and butter. Pour water over mixture. Let cool to warmer than lukewarm; sprinkle yeast over this. Add ½ C. flour and egg, then add 3½ C. flour. Will be sticky. Refrigerate up to 1 week, but don't use for at least 3 hours. Butter 9 x 13-inch pan. Make into balls. Let rise 2 hours. Bake at 375° for about 20 minutes.

REFRIGERATOR ROLLS

Jeanine Greene

1 pkg. yeast	¼ C. lukewarm water
2 eggs	½ C. sugar
2 tsp. salt	3 T. shortening
2 C. boiling water	7 C. flour

Dissolve yeast in water. Pour boiling water over sugar, salt and shortening and let set to cool till it's lukewarm. Then add yeast and beaten eggs and ½ flour, beat and add rest of flour and place in greased pan to raise. Punch down and either make into rolls or put in refrigerator. Bake in 425°-450° oven till nice and brown.

THREE DAY BUNS

Laurence Borrusch Family

1 C. bread sponge	1 C. sugar
½ C. lard	1 pt. lukewarm water
1 tsp. salt	

Mix ingredients with flour to stiffen almost as stiff as bread. Let these rise all day. Kneading two or three times. Make into buns at bedtime and let rise all night. Bake them the next morning and serve some hot for breakfast, if you wish. Or if you are busy or want to go some place, put dough into a large jar and forget until evening.

MELT IN YOUR MOUTH DINNER ROLLS

Monica Jarred Murphy

1 pkg. yeast	½ C. warm water
1 T. sugar	1 tsp. baking powder
1 C. milk, warmed	⅓ C. shortening
⅓ C. sugar	¼ tsp. salt
2 eggs	4½ C. flour

Mix yeast, warm water, sugar and baking powder (will keep several days in refrigerator) and let stand 20 minutes. Add milk, shortening, sugar and salt. Add eggs and flour. Refrigerate overnight. Take out and make rolls. Let rise 2 hours. Bake 10 minutes at 425°.

REFRIGERATOR ROLLS

Phyllis Reed Brandes

2 pkg. dry yeast	1 tsp. sugar
½ C. warm water	Dash ginger
1 C. warm water	½ C. melted shortening
½ C. sugar	1 tsp. salt
3 beaten eggs	5 C. flour

Dissolve yeast in ½ C. warm water. Add sugar and ginger. Combine 1 cup water, shortening, sugar, salt and eggs. Add yeast mixture. Stir in 3 cups flour and beat with mixer until smooth. Gradually add rest of flour to make stiff dough (by hand). Turn onto floured board. Knead until smooth & satiny. Store covered in refrigerator at least 2½ hours. Overnight is best. Punch down at least once during this time. Shape into rolls and let rise in warm place 2½ hours or until double. Bake at 375°. Good for dinner rolls, braided or bread doughnuts. 4 dozen rolls.

GRANDMA MARY'S ICEBOX BURGER BUNS

In Memory of Mary Sheldon

2 pkg. dry yeast	2 C. warm water
½ C. sugar	1½ tsp. salt
7½ C. flour	1 egg
¼ C. salad oil	

Sprinkle or crumble yeast into water (warm, not hot water for active dry or compressed yeast). Add sugar, salt and ½ the flour. Beat with electric mixer 2 minutes. Beat in egg and salad oil. Stir in balance of flour. No need to knead the dough. Grease top and cover lightly and refrigerate. Punch down frequently. Shape as desired. Cover and let rise in a warm place, free from draft until doubled in bulk. Buns are baked in moderately hot oven (375°) for 15-20 minutes. Dough will keep 5 days in refrigerator.

ROLLS

Cleone Johnson
Ava Kline

2 pkg. dry yeast	½ C. warm water
2 C. flour	2 C. scalded milk
1 T. sugar	5 C. flour
½ C. butter	⅓ C. sugar
2 eggs	2 tsp. salt

Dissolve yeast, beat 2 cups flour and cooled milk. Add yeast, sprinkle with the sugar. Let stand until bubbly. Add the following creamed mixture: butter, ⅓ C. sugar, eggs and salt. Then add flour and knead until smooth and elastic. Bake at 350°.

DINNER ROLLS

Velma Hill

2 C. flour	1/2 C. sugar
1 1/2 tsp. salt	2 pkg. dry yeast
1 1/4 C. water	1/2 C. milk
1/3 C. oil	3 1/2-4 C. flour

Combine water, milk and oil in a pan and heat till very warm. Gradually add to dry ingredients. Beat 2 minutes at medium speed. Stir by hand enough flour to make soft dough. Turn out on floured board and knead. Cover with bowl on the board. Let rest 20 minutes. Make into rolls. Bake at 350° for 30 minutes.

FLY OFF THE PLATE ROLLS

In Memory of Lora Todd

2 pkg. dry yeast	1/2 C. warm water
2 C. hot water	3 tsp. salt
1/2 C. sugar	3 T. butter (don't substitute)
6-6 1/2 C. flour	

Dissolve yeast in warm water. Heat 2 cups water and pour over sugar and butter. Add 2 cups flour, beating hard as possible after each addition. When mixture is warm, not hot, add to dissolved yeast. Then add balance of flour to which salt has been added. Knead well and place in greased bowl. Let rise double in bowl. Shape into rolls or buns. Let rise again until double. Bake at 375° for 18-20 minutes.

EASY ROLLS

Mildred Johnston

3 C. warm water	1/2 pkg. yeast
1 stick oleo	1 C. sugar
2 eggs, beaten	1 T. salt
10 or 12 C. flour	

Mix in order given at 5 P.M. Punch down every hour until 10 P.M. Make into desired rolls. Place in a well-greased pan and cover. Let stand overnight and bake in the morning in a 350° oven.

POPOVERS

Frankie Eighme

3 eggs	1 C. milk
2 T. butter or margarine	1 C. sifted flour
1/2 tsp. salt	1 tsp. sugar

Beat eggs thoroughly with electric mixer. Add milk and melted butter. Sift flour with salt and sugar. Gradually beat sifted dry ingredients into egg mixture. Generously grease 6 deep glass baking cups. Place in a shallow jelly roll pan. Pour batter into cups and bake at 400° for 50-60 minutes, depending on size. Popover should be high, crusty and well-browned when thoroughly baked.

AMERICAN INDIAN FRY BREAD

Rose Wurster Schutte

6 C. warm water
¼-1 C. sugar or honey
Flour - white or wheat

2 T. yeast
2 T. salt

Let rise 10-15 minutes at least. Flatten a small pingpong ball sized piece of dough and poke a hole in the center. Fry immediately in at least 1 inch hot grease. Turn and remove when both sides are golden brown.

HANDY ROLL MIX

Glee Moore

1 C. milk
3 T. sugar
1 egg
¼ C. warm water

2 T. shortening
1 tsp. salt
1 cake yeast
3 C. flour

Bring milk, shortening, sugar and salt to a boil; then cool to lukewarm. Add egg and yeast dissolved in water. Mix in 3 C. flour. Makes a soft dough. Let rise until double in bulk, then roll out and fix to suit taste.

OATMEAL-GRAHAM BREAD

Winifred Whistler

2 C. milk
1 medium potato
½ C. granulated sugar
1 egg
½ C. lukewarm potato water
1 tsp. salt

1½ C. regular oatmeal
2 tsp. brown sugar
2 tsp. oleo
2 T. dry yeast
5 C. graham flour

Scald milk, while hot pour over oatmeal. Let stand until cool. Pare, cook and mash potato. Add brown sugar and oleo to potato while still hot. Let cool to lukewarm. Stir in unbeaten egg. Dissolve yeast in lukewarm potato water. Add to other mixture. Beat in 2 cups of graham flour. Let stand until light and bubbly, then add salt and 3 more cups of graham flour. Grease bowl and place in bowl. Cover and let rise until double in bulk. Makes 2 loaves. Bake 10 minutes at 400° and then 30 minutes at 350°.

GINGERBREAD

Nancy Borrusch

1 egg
1 C. sour cream
¼ tsp. salt
1¾ C. flour

1 C. sorghum
1 tsp. soda
Ginger
Cinnamon

Dissolve soda in a little hot water and combine with other ingredients. Bake at 350°. Serve warm with whipped cream.

SCOTCH OATMEAL BREAD

In Memory of Bertha A barr

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|------------------------|--------------------|
| 1 C. quick rolled oats | ¼ C. sugar |
| 1 T. salt | ¼ C. shortening |
| 3 T. molasses | 1 C. boiling water |
| 1 pkg. dry yeast | 1 C. warm water |
| ½ C. raisins | 5½ C. sifted flour |

In a large bowl, combine oats, sugar and salt and shortening, molasses and boiling water. Cool to lukewarm. Sprinkle yeast into warm water. Stir until dissolved. Add yeast mixture to lukewarm oat mixture. Add raisins and 3 C. flour, beat until smooth, gradually add remaining flour. Turn dough onto lightly floured board. Knead until smooth and elastic (about 10 minutes). Place dough into grease bowl; brush top with soft shortening; cover and let rise in a warm place until doubled in bulk (1½ hours). Punch down. Cover and let rest for 15 minutes. Shape into loaves; place in greased 9 x 5 x 3-inch pans. Cover and let rise in a warm place until doubled in bulk, 1 hour. Bake at 400° for 35-40 minutes. Makes 2 loaves or 1 loaf and light biscuits.

PARMESAN CASSEROLE BREAD

Bryce Bear

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|-----------------------------|----------------------|
| 1 pkg. dry yeast | ½ C. water |
| ½ C. milk, scalded | 1½ C. flour |
| 1 T. sugar | ½ tsp. salt |
| ⅓ C. oleo | 1 beaten egg |
| ½ C. grated Parmesan cheese | 2 T. chopped parsley |

Dissolve yeast in warm water. Cool milk to lukewarm. Sift flour, sugar and salt into mixing bowl. With pastry blender, cut in oleo till mixture resembles coarse meal. Add egg, softened yeast and milk. Beat well. Stir in cheese and parsley. Turn into greased 8 x 1½-inch round pan. Cover with damp cloth and let rise until double, about 40 minutes. Dot with butter. Bake at 375° for 20-25 minutes. Cut in pie-shaped wedges.

RHUBARB BREAD

Reba Richer
Doletta Schafer
Sue Eberle

- | | |
|-------------------|-----------------------------|
| 1½ C. brown sugar | ⅔ C. oil |
| 1 egg | 1 C. sour milk |
| 2½ C. flour | ¼ tsp. butter flavoring |
| 1 tsp. salt | 1 tsp. soda |
| 1 tsp. vanilla | 1½ C. rhubarb, chopped fine |

Mix all ingredients well. Put in 2 greased loaf pans. Sprinkle with ½ C. sugar, mixed with 1 T. butter. Bake 1 hour at 350°.

CARROT BREAD

Mrs. James Nichols

1½ C. grated carrots	1 C. sugar
¾ C. oil	2 eggs, beaten
1½ C. flour	½ tsp. salt
1 tsp. soda	1 tsp. cinnamon

Mix sugar, oil and eggs well. Add sifted dry ingredients and carrots alternately into egg mixture. Pour into greased and floured loaf pans and bake at 350° for 75 minutes. Makes two 7 x 3-inch pans or one 5½ x 9½-inch pan.

ZUCCHINI NUT BREAD

Marian England

1 C. grated zucchini	1 C. sugar
1 egg	½ C. cooking oil
1½ C. flour	1 tsp. cinnamon
½ tsp. baking soda	½ tsp. nutmeg
¼ tsp. baking powder	¼ lemon peel, finely shredded
½ tsp. salt	½ C. chopped walnuts

In mixing bowl, beat together zucchini, sugar and egg. Add oil and mix well. Stir together flour, cinnamon, baking soda, nutmeg, baking powder, lemon peel and salt. Stir into zucchini mixture. Fold in walnuts. Pour into a greased loaf pan. Bake at 325° until done, about 60 to 65 minutes; remove from pan. Cool thoroughly on rack. Wrap and store overnight before slicing. Makes 1 loaf.

SQUASH BREAD

Meggan Lynch

1½ C. flour	2 tsp. cinnamon
1 tsp. baking powder	½ tsp. baking soda
¼ tsp. salt	2 eggs
¾ C. sugar	½ C. oil
2 tsp. vanilla	1⅓ C. summer squash, shredded

Preheat oven to 350°. Grease a 9 x 5 x 3-inch loaf pan. Mix dry ingredients, except sugar thoroughly. Beat eggs until frothy. Add sugar, oil and vanilla. Beat until lemon colored, about 3 minutes. Stir in squash. Add dry ingredients. Mix just until dry ingredients are moistened. Pour into loaf pan. Bake 40 minutes or until toothpick inserted in center of loaf comes out clean. Cool on rack. Remove from pan after 10 minutes. Note: Zucchini or yellow summer squash may be used.

Keep within your heart a place for dreams.

DATE NUT BREAD

Mrs. Alice Boyd

4 C. dates, cut-up
2 C. boiling water
1½ C. brown sugar
1 tsp. salt
2 tsp. baking soda

2 C. broken nuts
½ C. shortening
4 C. sifted cake flour
2 eggs
⅔ C. water

Put kettle on to boil. Set oven at 350°. Grease 4 small bread pans and flour lightly. Cut or chop dates into small pieces and chop nuts. Pour boiling water over dates and nut mixture. Let stand while you mix batter. Cream shortening, then add sugar gradually working it until mixture is light and smooth. Sift flour and salt together twice. Break eggs, 1 at a time into sugar and shortening mixture and beat hard after each addition. Add soda to dates and nuts and stir flour and fruit mixture alternately into creamed batter. Stir gently and quickly. Now stir in ⅔ C. water. Pour into pans and bake for 45 minutes. Turn out of pans to cool.

ORANGE NUT BREAD

In Memory of Mrs. C.E. Bosworth

1 medium orange
1 C. dates or raisins
1 tsp. vanilla
2 C. flour
1 tsp. soda
½ C. chopped nuts

1 C. boiling water
2 T. shortening
1 egg
1 tsp. baking powder
1 C. sugar

Add juice of orange to boiling water. Grind peel and add with dates, shortening, vanilla, beaten egg to juice mixture. Sift together dry ingredients and add to first mixture. Beat well and add nuts. Bake 1 hour in a loaf pan.

APPLESAUCE NUT BREAD

Jenesse Tull

1 C. applesauce
2 T. melted oleo
¾ C. sugar
3 tsp. baking powder
½ tsp. soda

1 egg
2 C. flour
1 tsp. cinnamon
½ tsp. salt
1 C. nuts

Cream applesauce, beaten egg and oleo. Sift together dry ingredients and add to applesauce mixture. Add nuts. Bake at 350° for 35-45 minutes in greased bread pan.

*It's not hard to tell a woman's age and come to think of it,
it's not too smart either.*

BANANA BREAD

Fern Swank

½ C. shortening

2 eggs

2 C. flour

1 tsp. baking powder

½ C. chopped nutmeats

½ C. sugar

1 C. mashed bananas

½ tsp. soda

¼ tsp. salt

Mix and beat lightly. Bake in loaf pan at 350° for 40 minutes.

LEMON BREAD

Mrs. Justin Thompson

1 pkg. lemon cake mix

1 pkg. instant lemon pudding

4 eggs

½ C. cooking oil

1 C. water

1/8 C. poppy seed

Mix with electric beater until blended. Bake 40 minutes at 350° in two 8 x 3-inch loaf pans, greased and floured.

ZUCCHINI BREADMrs. Steve Beamer
Betty Stringham Adair

1 C. salad oil

3 eggs

2 tsp. vanilla

1 tsp. soda

¼ tsp. salt

1 C. raisins

2 C. sugar

2 C. grated raw zucchini

3 C. flour

½ tsp. baking powder

1 C. crushed pineapple

1 C. nuts

Combine oil, eggs, sugar, zucchini and vanilla. Blend well. Stir in flour, soda, baking powder and salt. Do not beat. Stir in pineapple, raisins and nuts. Spoon batter in 2 well-greased bread pans. Bake at 325° for 1½ hours or until done.

ZUCCHINI BREAD

Gwen Trullinger Feldt

3 eggs

3 tsp. vanilla

3 C. flour

2 C. grated zucchini

1 tsp. baking soda

3 tsp. cinnamon

1 C. oil

1 tsp. salt

¼ C. chopped nuts

1½ C. sugar

¼ tsp. baking powder

¼-½ C. raisins, dates or
cherries

Beat eggs well and add oil, sugar, zucchini and vanilla. Beat well. Combine dry ingredients and mix well; add nuts. Bake at 325° for 40 minutes to 1 hour.

ZUCCHINI BREAD

Ruth Haley

3 eggs	2 C. sugar
1 C. oil	2 C. raw unpeeled, grated zucchini
1¼ tsp. baking powder	2-3 tsp. cinnamon
3 tsp. vanilla	3 C. flour
1 tsp. baking soda	1 tsp. salt

Beat eggs until foamy. Add sugar, oil, zucchini and vanilla. Mix dry ingredients. Add first mixture to second. Grease just bottom of 2 loaf pans. Bake at 350° for 1 hour or so. Remove from pans and cool. Can add ½ C. nuts or ½ C. raisins, if desired. Or 1 C. crushed pineapple instead of cinnamon.

ZUCCHINI BREAD

Barbara Pottorff

3 eggs	1 C. cooking oil
2 C. sugar	3 C. zucchini, peeled & grated
2 tsp. vanilla	¼ tsp. baking powder
3 C. flour	1 tsp. salt
1 tsp. soda	½ C. chopped nuts
3 tsp. cinnamon	

Beat eggs until light and fluffy. Add next the oil, sugar, zucchini and vanilla; mix well. Add dry ingredients and nuts. Put in 2 greased and floured loaf pans and bake 1 hour at 325°. Remove immediately and cool on a rack.

PUMPKIN BREAD

Joan Turner

2 eggs, beaten	1½ C. sugar
1 C. pumpkin	½ C. oil
¼ C. water	¼ tsp. baking powder
1 tsp. soda	½ tsp. cinnamon
½ tsp. cloves	¾ tsp. salt
1⅔ C. flour	

Combine eggs and sugar; mix well. Add pumpkin, oil and water. Add all dry ingredients. Bake in 350° oven for about 1 hour.

The smallest good deed is better than the grandest intention.

PUMPKIN NUT BREAD

Lori Bishop

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|----------------------|-----------------------|
| 1 C. brown sugar | 1/3 C. shortening |
| 2 eggs | 1 C. canned pumpkin |
| 1/4 C. milk | 2 C. sifted flour |
| 2 tsp. baking powder | 1/2 tsp. salt |
| 1/4 tsp. soda | 1/2 tsp. ginger |
| 1/4 tsp. cloves | 1/2 C. broken walnuts |

Cream brown sugar and shortening till light and fluffy. Add eggs, 1 at a time, beating well after each one. Stir in pumpkin and milk. Sift together dry ingredients and add to pumpkin mixture. Add nuts. Beat 1 minute with electric or rotary beater. Turn into greased loaf pan. Bake at 350° for 55 minutes or until toothpick inserted in center comes out clean. Remove; slice and serve with butter while still warm.

PUMPKIN BREAD

In Memory of Gladys Bischoff

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

Combine sugar, oil and eggs; mix well. Combine dry ingredients and add to egg mixture. Add water and pumpkin and mix well. Bake in 3 bread pans or 5 small loaf pans. Test with a toothpick inserted in center of loaf. Bake at 350° for 1 hour.

PUMPKIN BREAD

Coletta Weeda

- | | |
|--------------------|------------------------|
| 2/3 C. oleo | 3 C. sugar |
| 4 eggs, beaten | 2/3 C. water |
| 2 C. pumpkin | 1 tsp. vanilla |
| 3 1/3 C. flour | 1/2 tsp. baking powder |
| 2 tsp. baking soda | 1/2 tsp. cinnamon |
| 1/2 tsp. cloves | 1/2 tsp. nutmeg |
| 1 tsp. salt | |

Cream oleo and sugar. Add eggs, pumpkin, water and vanilla. Sift all dry ingredients and add. Bake 1 hour at 350° in greased loaf pan.

Light is the task, when many share the toil.

BANANA NUT BREAD

Nancy L. Riggs

2 large bananas, mashed
2 eggs
2 C. sifted flour
½ tsp. soda
½ C. melted butter
½ C. chopped nuts

1 C. sugar
3 T. milk
¼ tsp. salt
½ tsp. baking powder
1 tsp. vanilla

Beat bananas, sugar and eggs until light. Stir in milk. Sift together and add flour, salt, soda and baking powder. Stir in butter, vanilla and nuts. Bake at 275° for 1 hour.

BANANA NUT LOAF

Kathy England Woodard

1 C. sugar
1 egg
1 C. mashed bananas
3½ tsp. baking powder
¾ C. nuts

2 T. shortening
¾ C. milk
3 C. flour
½ tsp. salt

Mix thoroughly sugar, shortening and egg. Stir in milk and banana. Sift together and stir in flour, baking powder and salt. Stir in nuts. Pour into greased loaf pan. Let stand 20 minutes. Bake 70 minutes or until toothpick in middle comes out clean at 350°.

PUMPKIN ROLL

In Memory of Donna Swigart Greimann

3 eggs
¾ C. pumpkin
¾ C. flour
2 scant tsp. cinnamon
½ tsp. nutmeg
1 C. chopped walnuts
4 T. oleo
½ tsp. vanilla

1 C. sugar
1 tsp. lemon juice
1 tsp. baking powder
1 scant tsp. ginger
½ tsp. salt
1 C. powdered sugar
6 oz. pkg. cream cheese

Beat eggs on high speed for 5 minutes. Gradually beat in sugar. Stir in pumpkin and lemon juice. Sift and add flour, baking powder, cinnamon, ginger, nutmeg and salt. Put into greased and floured 15 x 10-inch jelly roll pan. Top with chopped walnut meats. Bake at 375° for 15 to 18 minutes. Turn out on towel while hot. Sprinkle "nuttied" side with powdered sugar (lightly). Roll it in a towel, like for a jelly roll (rolling the towel up in the roll); cool. Unroll and spread with a mixture of powdered sugar, oleo, cream cheese and vanilla. Reroll and chill. This freezes very well.

ORANGE BREAD

In Memory of Ruth Swigart Archibald

1 medium to large orange	1½ C. sugar
1 C. milk	1 egg
1 T. butter	2 C. flour
3 tsp. baking powder	1 tsp. salt

Put orange through grinder. Add a bit of water only if necessary and cook covered until rind is tender. Add sugar and cook to a thick syrup; cool. Add beaten egg, milk and butter. Add sifted flour, baking powder and salt. Makes 2 small loaves. Put in greased pan and bake 45 minutes to 1 hour in 350° oven.

APPLE RAISIN LOAVES

Mary Grout Adams

3 eggs	1½ C. oil
2 C. chopped raw apples	1½ C. sugar
1 tsp. vanilla	3⅓ C. flour
2 tsp. baking soda	1 tsp. baking powder
1 tsp. salt	1 tsp. cinnamon
1 tsp. cloves	⅔ C. raisins

Heat oven to 350°. Grease and flour 2 loaf pans. Beat eggs, oil, apples, sugar and vanilla on low speed, 1 minute. Add flour, soda, baking powder, salt, cinnamon and cloves. Beat on low speed about 15 seconds. Beat on medium speed 45 seconds. Stir in nuts and raisins. Spread in pans. Bake 55 to 60 minutes or until done. Cool completely before slicing.

CRANBERRY BREAD

Dorothy Wurster

2 C. chopped cranberries	¾ C. walnuts
2 T. melted butter	2 C. flour
1 C. & 2 T. sugar	1¾ tsp. baking powder
1 tsp. salt	1 egg
¼ C. water	½ C. orange juice
1 tsp. orange rind	

Combine egg, water and orange juice in small bowl. Add melted butter to liquid ingredients. Add liquid to combined dry ingredients. Stir only until moistened. Add nuts, orange rind and cranberries. Bake at 350° for 70 minutes. Makes 2 loaves.

*Every mother knows which side the bread is buttered on -
the side the kids drop on the floor.*

AUSTRIAN HONEY NUT BREAD

Ella Fox

2½ C. flour	1 tsp. salt
1 tsp. soda	2 T. butter
1 C. honey	1 egg
¾ C. sour milk	⅓ C. raisins
⅓ C. nuts	

Sift flour, salt and soda. Cream shortening and honey. Beat egg well and mix with nuts and raisins. Bake at 300° for 1 hour.

APPLESAUCE BREAD

Marilyn Weeda

½ C. shortening	1 C. sugar
1¾ C. flour	2 eggs
1 C. applesauce	1 tsp. salt
1 tsp. baking powder	½ tsp. soda
½ tsp. cinnamon	½ tsp. nutmeg
½ C. walnuts	

Cream shortening and sugar; add eggs. Add sifted dry ingredients alternately with applesauce. Add nuts. Bake at 350° for 1 hour. Cool in pan 10 minutes. While still warm dribble glaze of ½ C. powdered sugar and 1 T. water over loaf.

CLINT'S OLD WITCHES BREAD

Nancy L. Riggs

3 eggs	1 lb. can pumpkin
¾ C. oil	½ C. water
2½ C. flour	2¼ C. sugar
1½ tsp. baking powder	1¼ tsp. salt
¾ tsp. nutmeg	¾ tsp. cinnamon
1 C. yellow raisins	½ C. chopped walnuts
4 oz. cream cheese	2 T. butter
1 tsp. lemon juice	½ box powdered sugar

Beat together eggs, pumpkin, oil and water. Add flour, sugar, baking powder, salt, nutmeg, cinnamon, raisins and walnuts. Pour the batter into 3 buttered 1 lb. coffee cans and put in oven. Bake at 350° for an hour and 15 minutes. Or until the straw from a witch's broom comes out clean. Cool cakes. Mix together cream cheese, butter, lemon juice or vanilla and powdered sugar. Turn cakes on sides and frost. Sprinkle with chopped nuts.

It costs nothing to say something nice about someone.

DATE BREAD

In Memory of Mrs. O.W. Roush
In Memory of Lola Breckenridge

- | | |
|-------------|--------------------------|
| 1 C. dates | 1 tsp. soda |
| 1 C. sugar | 1 T. fat, lard or Crisco |
| ½ tsp. salt | 1 C. boiling water |
| 2 C. flour | ½ C. walnuts |
| 1 egg | ½ tsp. vanilla |

Pour water over dates (cut in small pieces). Add sugar, shortening and salt. Let cool. Stirring occasionally, add remaining ingredients. Add well beaten egg. Mix thoroughly and bake in a greased bread pan at 350° for 45 minutes to 1 hour. Sides should shrink from sides and is browned.

HAWAIIAN SWEET BREAD WITH DILL DIP

Alyce Reed

- | | |
|----------------------------|------------------------------|
| 1 pkg. dry yeast | ½ C. warm water |
| 1 C. milk | 1 C. sugar |
| ½ C. butter or oleo | ½ tsp. salt |
| 4 eggs | 4½ C. flour (approx.) |
| ½ pt. Hellman's mayonnaise | ½ pt. sour cream |
| 1 tsp. dill weed | 1 tsp. Lawry's seasoned salt |
| 1 tsp. onion, chopped fine | |

Dissolve yeast in warm water. Mix ingredients well and set aside to rise in greased bowl. After rising, knead and form into 2 round loaves. Use pie pans or round cake pans. Bake at 350° for 40-50 minutes. For 1 loaf, cut off top and scoop out ½ of insides, making a shell. Tear off bread you scooped out. Break into chunks. Pour dip into shell and dip chunks in dip.

BLUEBERRY COFFEECAKE

Kathy Wurster Russi

- | | |
|----------------------|------------------|
| 1 C. blueberries | ⅓ C. brown sugar |
| ½ C. margarine | 2 tsp. cinnamon |
| ½ C. shortening | 1 C. sugar |
| 1 tsp. vanilla | 2 C. flour |
| 1 tsp. baking powder | 1 tsp. soda |
| ¼ tsp. salt | 2 C. sour cream |
| ⅓ C. pecans | |

Grease a bundt pan. Blend brown sugar, butter and cinnamon together; set aside. Cream shortening and granulated sugar. Add eggs, 1 at a time, until smooth and creamy; add vanilla. Add dry ingredients and sour cream in portions alternately. Pour half the batter into pan. Sprinkle half of reserved mixture and the blueberries. Cover with remaining batter. Mix remaining topping with pecans and sprinkle over top. Bake at 350° for 45-55 minutes.

STREUSEL COFFEE CAKE

Marla Wilkins Mason

1¼ C. sugar
 ½ C. shortening
 2 eggs
 1 tsp. baking powder

½ C. butter or margarine
 2 C. flour
 1 C. dairy sour cream
 ½ tsp. soda

STREUSEL:

1 C. brown sugar
 4 tsp. cinnamon

1 C. white sugar
 ¾ C. chopped nuts

Cream sugar (1¼ C.), butter and shortening well; beat in eggs and sour cream. Sift together flour, baking powder and soda and add to creamed mixture, mixing well. Pour ½ the batter into 9 x 13-inch pan. Sprinkle with ½ streusel. Top with remaining batter and streusel. Bake at 350° for 25-35 minutes or until top springs back when lightly pressed with finger. Don't overbake.

SUGAR CRUNCH COFFEE CAKE

Jean Skarda

½ pkg. yeast
 1 T. sugar
 2½ tsp. baking powder
 ½ tsp. salt
 ½ C. milk

¼ C. lukewarm water
 2 C. flour
 ½ C. shortening
 ½ C. sugar
 1 egg

3 T. butter
 3 T. flour
 1 C. nuts

1 C. brown sugar
 1 tsp. cinnamon

Combine yeast, water and sugar (1 T.) and set aside until dissolved. Combine shortening, sugar (½ C.) and egg and beat well. Sift together flour, baking powder and salt. Add ½ C. of flour mixture to egg mixture and mix well. Add yeast mixture to milk; add remaining flour, mix well; spread ½" in well-greased 9" pan. Sprinkle with mixture of butter, 3 T. flour, brown sugar, nuts and cinnamon. Spread remaining batter over topping and then sprinkle remaining topping over all. Bake at 350° until done.

SOURDOUGH CARROT CAKE

Eleanor Shields

2 C. flour
 1 tsp. salt
 1 tsp. baking soda
 2 C. grated carrots
 4 eggs

2 C. sugar
 1 tsp. baking powder
 1 tsp. cinnamon
 1 C. sourdough starter

In a large mixing bowl, stir dry ingredients together. Shred enough carrots to make 2 cups. Add eggs, carrots, oil and sourdough starter to flour mixture. Mix until moistened. Beat at medium speed for 2 minutes. Bake in 9 x 13-inch pan at 325° for about 55 minutes. See following recipe for sourdough starter recipe.

SOUDOUGH STARTER

Eleanor Shields

- | | |
|------------------|------------------|
| 1 pkg. dry yeast | 2½ C. warm water |
| 1 T. sugar | 2 C. flour |

Dissolve yeast in ½ cup warm water. Stir in remaining water, sugar and flour. Beat all smooth and cover. Let stand 5-10 days, stirring 2 or 3 times a day. Cover and refrigerate till ready to use. To keep starter going; add ¾ C. flour and 1 tsp. sugar after some is used. If not all used within 10 days, add 1 tsp. sugar. Bread, rolls, carrot cake, pancakes, coffee cakes, etc. may be made using this starter.

RICH SHORTCAKE

Nancy Ford

- | | |
|----------------------|----------------|
| 2 C. flour | ¼ C. sugar |
| 4 tsp. baking powder | ½ tsp. salt |
| Few grains of nutmeg | ½ C. margarine |
| 1 egg | ⅓ C. milk |

Mix dry ingredients. Work in margarine with pastry blender until it looks like cornmeal. Mix in beaten egg with spoon. Mix in milk gradually. Put dough in greased 8" pan. Pat down with palm of hand. Bake 12 minutes at 450°.

COFFEE CAKE

Twilla Lininger

- | | |
|---------------------------------------|------------------|
| 1 pkg. yellow cake mix | 1 C. sour cream |
| 1 pkg. instant pudding, coconut cream | 4 eggs |
| 1 tsp. vanilla | ½ C. salad oil |
| ½ C. brown sugar | ¾ C. hot water |
| ½ C. chopped pecans | 1½ tsp. cinnamon |

Place cake mix, pudding mix, eggs, sour cream, salad oil and vanilla in a bowl; blend. Add hot water. Mix as you would a cake. Place one half of batter in lightly greased and floured 11 x 17-inch pan. Sprinkle with ½ combined mixture of brown sugar, cinnamon, and pecans. Pour rest of cake batter into pan and top with remainder of other mixture. Bake in 350° oven for about 35-40 minutes. Drizzle with powdered sugar glaze.

COFFEE CAKE

Janet Kiburz

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|-----------------------------------|-----------------------|
| 1 pkg. coconut pecan frosting mix | 5 T. melted oleo |
| 1 C. sour cream | 4 eggs |
| 2 large chopped bananas | 1 box yellow cake mix |

Mix frosting mix and melted oleo; set aside. Beat together sour cream, eggs, 1 chopped banana and cake mix. Fold in other banana. Pour half batter in 9 x 13 inch pan. Top with half crumb mixture. Add rest of batter and rest of crumbs. Bake at 350° for 30-40 minutes.

PECAN COFFEE CAKE

LaVaughn Archibald Dennison
Judy Jobe Pottorff

½ C. butter
1 C. sugar
2 eggs
2 C. flour
1 tsp. soda

1 tsp. baking powder
½ tsp. salt
1 C. commerical sour cream
1 tsp. vanilla

TOPPING:

⅓ C. brown sugar
¼ C. white sugar

1 tsp. cinnamon
1 C. chopped pecans

Cream butter and sugar. Add eggs, 1 at a time, beating well. Sift dry ingredients together. Add to creamed mixture alternately with sour cream beginning and ending with flour. Stir in vanilla. Pour half of batter into 9 x 13-inch greased and floured pan. Put mixed topping ingredients together and sprinkle half of it over batter in pan. Pour rest of batter over filling and top with rest of nut mixture. Bake at 325° for 35-40 minutes.

OVERNIGHT COFFEE CAKE

Doris Richards

2 C. flour
1 tsp. soda
¼ C. oleo or butter
½ C. brown sugar
1 C. buttermilk

½ tsp. salt
1 tsp. baking powder
½ C. granulated sugar
2 eggs
1 tsp. vanilla

½ C. brown sugar
½ tsp. nutmeg

1 tsp. cinnamon
½ C. nutmeats

Sift together flour, salt, soda and baking powder and set aside. Cream oleo, granulated sugar and ½ C. brown sugar. Add eggs, beaten fluffy, and then alternate with dry ingredients and add buttermilk and mix. Add vanilla and blend well. For topping, mix ½ C. brown sugar, cinnamon, nutmeg and nutmeats. Spread on top of batter in 9 x 13-inch pan. Let stand overnight in covered pan in refrigerator or bake immediately. Bake at 350° for 35 minutes.

The real purpose of our existence is not to make a living, but to make a life.

EVAPORATED MILK COFFEE CAKE

Ted Blunck

- | | |
|-----------------------------|----------------|
| ½ C. shortening | ½ C. butter |
| 2 C. sugar | 3 C. flour |
| 4 tsp. baking powder | 1 tsp. salt |
| 3 eggs | 1 tsp. vanilla |
| 1 large can evaporated milk | |

Cream shortening, butter and sugar. Add eggs, 1 at a time, beating well after each addition. Sift together flour, baking powder and salt. Combine milk and vanilla. Add dry mixture and liquids alternately with sugar mixture. Pour slightly less than ½ batter into 9 x 13-inch greased and floured pan. Sprinkle with ½ cup sugar, ½ tsp. cinnamon and ½ cup nuts, chopped. Cover with remaining batter. Sprinkle 1/8 cup brown sugar, ¼ tsp. cinnamon and 1/8 cups nuts on top. Bake at 350° for 40 minutes.

SOUR CREAM COFFEE CAKE

Coletta Weeda

- | | |
|----------------|-----------------------|
| ½ C. oleo | 1 C. granulated sugar |
| 2 eggs | 2 C. flour |
| 1 tsp. soda | 1 tsp. baking powder |
| ½ tsp. salt | 1 C. sour cream |
| 1 tsp. vanilla | |

TOPPING:

- | | |
|-----------------------|-----------------|
| ⅓ C. brown sugar | 1 tsp. cinnamon |
| ¼ C. granulated sugar | |

Cream oleo and sugar. Add eggs, 1 at a time, beating well after each. Sift dry ingredients, except soda which is added to the sour cream and stirred well. Add flour mixture and sour cream alternately, beginning and ending with flour. Stir in vanilla. Pour ½ of batter into buttered 9 x 13-inch pan. Sprinkle ½ of mixture of ⅓ C. brown sugar, ¼ C. granulated sugar and cinnamon over layer of batter. Then spread other ½ of batter over topping mix and finish sprinkling last ½ of topping on top. Bake for 35-40 minutes in 325° oven.

CHERRY FILLED COFFEE CAKE

Sherry Gregg
Joni Been
Edna Werner
Coletta Weeda
Diane Weeda Sorensen

- | | |
|--------------------------|-----------------------|
| 1 C. oleo | 1¾ C. sugar |
| 4 eggs | 1 tsp. vanilla |
| 3 C. flour | 1½ tsp. baking powder |
| 1 can cherry pie filling | |

Cream together oleo & sugar; add eggs, 1 at a time, beating after each. Add vanilla. Sift together flour & baking powder; stir into mixture. Spread ⅔ of batter into greased sheet cake pan. Add pie filling and dot with remaining batter. Bake 25-30 minutes at 350°. Blueberry pie filling may be substituted for cherry if desired.

ENGLISH MUFFIN COFFEE CAKE

Ruby Campbell

$\frac{3}{4}$ C. butter
 $\frac{1}{2}$ C. canned milk
 $1\frac{1}{3}$ C. pecans, chopped
 $\frac{1}{4}$ tsp. vanilla
2 C. brown sugar
English muffins

Slice muffins; heat in oven. Brush or spread sauce over muffins and broil for 2 minutes. Cut each half in half and serve hot.

PASTRY SHOP PINEAPPLE SLICES

Ruby Campbell

1 pkg. dry yeast
1 T. sugar
2 C. flour
 $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{4}$ C. warm water
 $\frac{1}{2}$ C. butter
1 egg

FILLING:

3 T. sugar
 $\frac{1}{8}$ tsp. salt
2 T. flour
 $13\frac{1}{2}$ oz. can crushed pineapple

GLAZE:

1 C. powdered sugar
 $\frac{1}{2}$ tsp. vanilla
2 T. milk

Soften yeast in water, combine sugar, butter and flour in large mixer bowl, blending at low speed of mixer until mixture is the size of small peas. Add yeast, egg and vanilla. Mix at low speed until a dough forms. Knead on lightly floured surface until smooth. Roll out $\frac{2}{3}$ of dough to a 14 x 10-inch rectangle and remaining $\frac{1}{3}$ to a 12 x 8-inch rectangle for top crust. Place large one in bottom of greased 12 x 8-inch pan, pulling dough up sides of pan.

Combine filling ingredients. Do not drain crushed pineapple. Cook over medium heat, stirring constantly, until thickened. Cool and spread over top of dough in pan. Place top crust on, folding bottom crust over top to seal edges; cover. Let rise in dark place until light, about 1 hour. Flute edge. Bake in 375° for 30-35 minutes. While warm spread with glaze.

SWEET DOUGH FOR DOUGHNUTS, COFFEE CAKE, BUNS

Veda Miller

2 pkg. yeast
1 C. scalded milk
1 tsp. salt
2 eggs
7 C. flour
1 C. lukewarm water
 $\frac{1}{2}$ C. butter
 $\frac{2}{3}$ C. sugar
 $\frac{1}{4}$ tsp. nutmeg

Pour yeast into cup of lukewarm water. Add 1 t. sugar; stir and let stand five minutes. Scald milk and let cool. Cream together the butter, salt and remaining sugar. Add to this the eggs and nutmeg. Add softened yeast to milk when lukewarm, and blend this liquid with 3 cups flour, beating until smooth. Add creamed butter mixture. Beat well and add enough flour to make soft dough. Knead until smooth, keeping dough as soft as can be handled without sticking. Let rise in a warm place until doubled; fold down and let rise again until nearly doubled. Shape into doughnuts, rolls, or coffee cake.

KOLACHES

In Memory of Mrs. Joe Skarda

2 pkg. dry yeast
1 tsp. sugar
½ C. water
½ C. soft shortening
6-7 C. flour

½ C. warm water
1 C. milk
½ C. sugar
1 T. salt
2 eggs

Mix yeast, warm water and 1 tsp. sugar and let set until it bubbles; scald milk. When cooled, stir in yeast mixture. Then add 2 beaten eggs and mix well. Add 2 cups of flour and beat until smooth. Keep adding flour and mix until stiff enough to knead. Knead until smooth and put in greased bowl. Cover and put in warm place until double in volume. Roll out ½-inch and cut in any size. Brush with butter and let rise until double. Make an impression in center of dough the size you want and add fruit mixture. Bake in 375° oven for 15-20 minutes. Fruit mixture: Cook apricots, prunes, dates, etc. with water until done. Pour off water and sweeten fruit to taste. Makes a thick paste.

CARAMEL ROLLS

Mary Smith

2½ C. warm water
2 pkg. yeast
5-5½ C. flour

1 pkg. yellow cake mix
1 tsp. salt

TOPPING:

2 C. brown sugar
6 tsp. water

2 sticks oleo

Dissolve yeast in water; add cake mix and salt. Mix well and add flour and let rise until double. No kneading is necessary. When doubled divide in half. Roll out each half and spread with butter, sprinkle with sugar and cinnamon. Roll each half and cut into 12 rolls. Place in two 9 x 13-inch pans in which you have divided the topping. Let rise until double. Bake at 350° for 20 minutes. Makes 24 rolls. To make topping, combine ingredients and bring to boil. Divide into two pans and let cool a little before placing rolls on top.

EASY CINNAMON ROLLS

Sue Richards Wood

2 loaves frozen bread
1 C. brown sugar
½ tsp. cinnamon
½ tsp. vanilla

½ C. oleo
1 pkg. reg. butterscotch pudding
½ C. milk

Thaw bread in refrigerator overnight. Keep in plastic bag to keep from drying out. Melt oleo and add sugar, pudding, cinnamon, vanilla and milk. Slice dough and put in a 9 x 13-inch cake pan and stir up sugar mixture and pour over dough, then let rise. Bake in 350° oven for 30 minutes or until done. Turn upside down after taking out of oven so pudding mixture will be on top.

MINCEMEAT SWIRLYBUNS

Helen Weeda

¾ C. milk
2 tsp. salt
2 pkg. dry yeast
1 egg

½ C. sugar
½ C. margarine
½ C. warm water
4 C. flour

1 lb. 12 oz. jar mincemeat

Powdered sugar icing

Scald milk; stir in sugar, salt and margarine. Cool to lukewarm. Dissolve yeast in warm water in large bowl. Stir in lukewarm milk mixture, egg and half the flour. Beat until smooth. Stir in rest of flour to make stiff batter. Cover tightly and refrigerate at least 2 hours. (It may be refrigerated up to 3 days.) Divide dough in half. On floured board, roll one half in 18 x 9-inch rectangle. Spread with half the mincemeat filling. From 18" side roll up as for jelly roll. Seal edges and cut into 1½" slices. Place in greased muffin cups, cut side up. Repeat with rest of dough and filling. Cover and let rise in warm draft-free place until doubled, about 1 hour. Bake at 350° for 20-25 minutes or until done. Frost with powdered sugar icing while warm. Makes 24 buns.

CINNAMON ROLLS

Ted Blunck

1 C. warm water
1¼ C. sugar
¼ C. melted margarine
2 eggs, beaten
2 tsp. cinnamon

2 T. evaporated milk
½ tsp. salt
1 yeast cake
4½ C. flour
⅓ C. raisins (optional)

Combine water, milk, ½ cup sugar, salt, margarine and yeast. Stir until dissolved; add eggs and half of flour. Beat until smooth. Stir in remaining flour to make slightly stiff dough. Knead on lightly floured board until smooth and elastic. Place in greased bowl, cover and let rise 1 hour. Punch down; turn on lightly floured board and divide in half. Roll each half to a 11-inch square. Spread with 3 T. butter. Roll up as for jelly roll; seal edges firmly and make 12 slices. Place cut side up in greased 9 x 13-inch or 9 x 15-inch pan and cover. Let rise 30 minutes. Bake at 350° for 25-30 minutes. Glaze when cool with mixture of 1½ C. powdered sugar, 2 T. margarine, 1¼ tsp. vanilla and 1-2 T. hot water.

CINNAMON ROLLS

Catherine Petersohn

1½ loaves frozen bread
½ C. brown sugar

1 pkg. vanilla pudding (reg.)
1 stick oleo

Mix together pudding and sugar. Cut bread into 1-inch slices as soon as it is able to be cut. Put into greased 9 x 13-inch pan as close together as possible. Sprinkle dry ingredients on top and pour melted butter over. Bake at 350° for 25-30 minutes. Turn out on waxed paper.

BUTTERSCOTCH ROLLS

Mary Overholtzer

1 pkg. yeast	¼ C. warm water
1 box butterscotch pudding (not instant)	1½ C. milk
½ C. margarine	2 eggs
1 tsp. salt	4½-5 C. flour

FILLING:

¼ C. butter or margarine	¾ C. brown sugar
2 T. flour	¾ C. coconut
⅓ C. pecans, chopped	

Dissolve yeast in warm water. Combine pudding mix and milk. Cook until thick. Stir in margarine until melted. Cool to lukewarm. Add eggs, salt and yeast mixture. Stir in enough flour to make a stiff dough. Knead and place in greased bowl. Let rise until double. Divide dough into 3 parts. Roll each into a circle. Cut into wedges. Put 1 tsp. filling at wide end and roll toward point (as for butterhorns). Place on greased cookie sheet. Let rise until double. Bake at 350° until golden brown. Frost if desired.

PECAN ROLLS

Mildred Link

1 pkg. yeast	¼ C. water
1 C. milk	½ C. sugar
1 tsp. salt	⅓ C. butter or oleo
3 eggs	4-4½ C. flour

FILLING:

½ C. sugar	½ C. brown sugar
2 tsp. cinnamon	

TOPPING:

6 T. butter	6 T. corn syrup
Pecans	¾ C. brown sugar

Dissolve yeast in warm water. Scald milk and cool. Add other ingredients and knead to a smooth dough. Let rise and divide dough in half. Brush with melted butter and sprinkle with filling mixture. Combine topping and pecans in bottom of pan. Bake 25 minutes in 375° oven. Turn out immediately when done.

Kissin' wears out-cookin' don'.

CINNAMON ROLLS

Sheryol Rush

2 C. warm water	1/3 C. dry milk
2/3 C. shortening	2 beaten eggs
2 tsp. salt	5 1/2-6 C. flour
3/4 C. sugar	

Beat together and let rise 1 hour. Pat down and roll out and spread with butter. Sprinkle brown sugar, zig-zag dark Karo syrup and half and half and sprinkle pecans on bottom of pan before putting rolls in. Let rise. Bake at 350° for 20-25 minutes.

SWEET ROLLS

Ruby O'Neal

2 C. milk	1/2 C. sugar
2 tsp. salt	2 pkg. yeast
2 eggs	1/2 C. shortening
7-7 1/2 C. flour	

Scald milk and cool to lukewarm. Add sugar and salt. Stir in yeast, eggs, shortening and flour in two additions, beating well. Keep dough as soft as possible, almost sticky - just so you are able to handle it. Let rise once, punch down and let rise again. Then shape into rolls, or roll out and cut. Let rise until light. Bake in 400° oven for about 15 minutes.

SWEET ROLLS

In Memory of Mrs. Albert Martin

1 C. milk	1/2 C. sugar
2 tsp. salt	2 pkg. yeast
1 C. water	2 eggs
1/2 C. melted shortening	3 C. flour
1/2 C. soft butter	1 C. chopped nuts

Soak two packages yeast in 1 C. warm water. Beat 2 eggs in a bowl and add the milk, sugar, salt, water and yeast. Then add about 3 cups flour and stir. Add shortening and then enough flour to make a dough. Knead until smooth and elastic. Round up and place in a greased bowl to rise until double. Punch down, round up and let rise until not quite double (about 45 minutes). Roll out fairly thin and spread with butter, nuts or with butter and cinnamon and sugar. Fold dough in thirds, cut in strips and twist. Bake at 350° until done. Frost while hot with powdered sugar frosting.

*Rare is the sight of the female or male, who beams with
delight stepping down from the scale.*

5 O'CLOCK ROLLS

Janie Johnston Smith

1 pkg. dry yeast	3 C. warm water
1 C. sugar	1 T. salt
¼ C. oil	2 eggs
8 C. flour (approx.)	

Mix and knead at 5 P.M. Knead at 6, 7, 8 and 9 P.M., (five times). At 9 o'clock, make into cinnamon rolls. Suggested base of 6 T. butter, ½ C. brown sugar, ½ C. corn syrup for each 9 x 13-inch pan. This recipe makes approximately 3 cake pans of buns or cinnamon rolls. Let stand on counter at room temperature overnight. Bake in pre-heated 350° oven for 15-20 minutes. Freezes well.

CAKE ROLLS

Monefay Fonkert

2½ C. warm water	2 pkg. yeast
1 reg. yellow cake mix	4½ C. flour

Mix and knead. Let rise to double. Roll into rectangle (a third or half at a time). Spread as for cinnamon rolls, using butter, white or brown sugar and cinnamon. Let rise to double. Bake at 350° for 15-20 minutes.

DOUGH FOR DANISH SWEET ROLLS OR RAISED DOUGHNUTS

Betty Lou Adair

1 C. very warm milk	¼ C. sugar
¼ C. lard	1 tsp. salt
1 cake yeast	½ C. warm water
1 tsp. sugar	1 egg
Flour	

Dissolve yeast in warm water; set aside. Mix milk, sugar, lard, salt and add 2 C. flour. Add yeast mixture. Add more flour until dough feels about right. Raise dough once, make out into sweet rolls or doughnuts, raise once more and bake rolls at 375° for 20 minutes.

DANISH PUFF

Jan McClure

1 C. flour	½ C. margarine
2 T. cold water	½ C. margarine
1 C. water	1 tsp. almond flavoring
1 C. flour	3 eggs

Mix flour, ½ cup margarine and cold water, like pie crust. Roll into ball. Divide into 2 parts. Pat onto cookie sheet into 3 x 12-inch strips. Bring margarine and water to rolling boil. Remove from heat and add almond flavoring. Stir in flour, all at once, until smooth and thick. Add eggs, 1 at a time, and spread mixture on top of crust. Bake 60 minutes in 350° oven. Top with powdered sugar frosting, slightly colored if desired.

COFFEETIME TWISTS

In Memory of Nancy Borrusch
Agnes Swanson Eklund

1 pkg. yeast	¼ C. warm water
¾ C. light cream	1 T. vinegar
3 T. sugar	1 tsp. salt
2 T. shortening	¼ tsp. soda
3 C. flour	1 egg

Dissolve yeast in warm water. Sour light cream with vinegar. Heat cream to lukewarm; combine with sugar, shortening, salt and soda. Add 1 cup flour and beat well. Stir in remaining flour. Turn out on slightly floured board; knead til smooth. Roll into 24 x 6-inch rectangle; spread with 2 T. oleo. Sprinkle with brown sugar and cinnamon over lengthwise half of dough; fold other half over to make long, narrow rectangle. Cut into 24 1" strips. Twist in opposite directions and place on greased 10 x 15-inch pan. Let rise in warm place til light (about 1 hour). Bake at 375° for 15 minutes or til browned lightly. While warm frost with powdered sugar icing. May use canned milk instead of cream.

STICKIE QUICKIE BUNS

Virginia Baker Berry
Marguerite Sherwood

1½ C. flour	2 pkg. yeast
¾ C. milk	½ C. water
¼ C. butter	¼ C. sugar
1 tsp. salt	1 egg
1¾ C. flour	

TOPPING:

¾ C. butter	1 C. brown sugar
1 tsp. cinnamon	¾ C. nuts
1 T. corn syrup	1 T. water

Combine the 1½ cups of flour and yeast. Heat the milk, water, butter, sugar and salt until warm (120°). Pour into yeast mixture; add egg, beat on high speed of mixer for 3 minutes. By hand stir in 1¾ cups flour. Cover and let rise for 30 minutes. While dough is rising combine the topping ingredients in a saucepan and heat until melted. Pour in a 9 x 13-inch pan. Stir down batter and drop by tablespoons on topping. Bake at 375° for 20 minutes. Cool 1 minute and invert on cookie sheet.

Many things are opened by mistake, but none so frequently as the mouth.

KOLACHES

Mrs. Raymond Shields

1 pkg. reg. vanilla pudding	1½ C. milk
½ C. butter	2 pkg. yeast
½ C. warm water	2 eggs
2 tsp. salt	5 C. flour

Fruit pie filling mix

Cook pudding with milk. Add butter and cool. Dissolve yeast in warm water. Add to yeast, eggs, salt and cooled pudding mixture. Add flour and mix into dough. Knead and let rise to double in bulk. Punch down and form into small balls. Push down center of each ball (tart like center) and fill with favorite pie filling mix (I use cherry). Let rise on greased cookie sheet. Bake at 350° for 15 minutes. Cool and glaze with mixture of powdered sugar and remaining pie filling juice. Makes 3 to 4 dozen.

RAISED DOUGHNUTS

Dora Bennett

1½ C. scalded milk	2 pkg. yeast
2 eggs	1 tsp. salt
¾ C. sugar	⅓ C. butter
5 C. flour	1 C. mashed potatoes

GLAZE:

1 lb. powdered sugar	1 T. cornstarch
Butter, size of egg	1 T. cream
1 tsp. vanilla	

Boil and mash potatoes, while still hot add butter, beaten eggs, sugar and milk. When mixture is lukewarm, add yeast. When it is dissolved, add salt and flour. Let rise. Punch down and let rise again. Roll to ½-inch in thickness. Cut with cookie cutter. Instead of cutting a hole in the center, pull a hole about the size of a 50 cent piece with fingers. Let rise, then fry in hot fat. Add enough water to make a thin frosting. Dip doughnuts in frosting then string on spoon handle to drip. When nearly dry stand on edge on waxed paper.

RAISED DOUGHNUTS

In Memory of Vera Eighme

1 C. milk	1 pkg. yeast
1 C. lukewarm water	½ C. shortening
⅔ C. sugar	2 eggs
2 tsp. vanilla	1 tsp. salt
7 C. flour	

Scald milk and cool to lukewarm. Soften yeast in water and add milk. Cream shortening and sugar. Add eggs and beat and add vanilla. Add milk and yeast mixture, alternately with flour. Stir until smooth. Let rise until double in bulk, roll and cut; let rise until double in bulk. Fry and dip in glaze. Yields 50.

DOUGHNUTS

Edith Romkee Hanson

1 C. sugar
2 eggs
Nutmeg

1 C. milk
Salt
1-2 tsp. baking powder

Beat eggs fine as silk. Add sugar, milk, salt, nutmeg and baking powder. Lightly stir the flour in. Roll on pie board, not too thin. Drop with care into fat that briskly swells. Roll in sugar; serve when cool.

PUFF BALLS

Dale Jarred
In Memory of Annette Elaine Shields

½ C. sugar
2 tsp. baking powder
½ tsp. salt
¾ C. milk
1 T. oil (optional)

2 C. flour
½ tsp. nutmeg
2 eggs
½ tsp. vanilla

Beat together eggs, milk, vanilla and oil. Add to dry ingredients and mix well. Drop by teaspoon in deep hot fat and fry as any doughnuts. Glaze or sugar as desired.

FUNNEL CAKE

Joan Henderson
Joyce Overholtzer Scott

1 egg
⅔ C. milk
¼ tsp. salt

1⅓ C. flour
1 T. sugar
¾ tsp. baking powder

OR

2 eggs
1½ C. milk

2 C. flour
1 tsp. baking powder

Beat egg and add milk. Sift dry ingredients together in bowl and add egg and milk mixture. Beat until smooth. Hold finger over bottom of funnel and fill with batter. Remove finger and let batter drop into deep fat (375°) in a spiral motion from center out. Fry until golden brown, turning once. Drain on paper towel and sprinkle with powdered sugar or use hot syrup.

*Character is what you really are; reputation is only
what others believe you to be.*

ORANGE STICKY BUNS

Kelly Graham Benton

- | | |
|---------------------------------|-------------------|
| 1/3 C. honey | 1 T. honey |
| 1/4 C. orange juice concentrate | 1/2 tsp. cinnamon |
| 3/4 C. brown sugar | 1/2 C. nuts |
| 2 tubes biscuits | |

Place honey in round pan. Melt butter and add orange juice. In another bowl combine the brown sugar and cinnamon. Dip first in butter and juice, then in the sugar mixture. Stand biscuits on edge in the pan. Bake at 375° for 30 minutes. Cool 15 minutes and serve warm.

KRUMKAKE

Rose Wurster Schutte

- | | |
|----------------------|---------------------------------|
| 3 eggs | 1/2 C. sugar |
| 1/2 C. flour | 1 tsp. vanilla or lemon extract |
| 1/2 C. melted butter | |

Mix all ingredients. Bake in Krumkake iron until golden brown. Roll on cone while warm to shape.

CINNAMON ROLLS

Mary Grout Adams

- | | |
|---------------|---------------------|
| 1 stick oleo | 1 C. sugar |
| 2 T. cinnamon | 2 tubes of biscuits |

TOPPING:

- | | |
|------------------|-----------|
| 1 C. brown sugar | 1 T. oleo |
| 1/4 C. milk | |

Melt oleo in saucepan. Mix cinnamon and sugar together. Dip each biscuit in oleo and then dip in cinnamon and sugar. Arrange in 9 x 13-inch pan. Mix topping in saucepan and heat till smooth. Pour over biscuits and bake at 400° for 25-30 minutes. (For a change I add raisins and nuts.)

HOCUS POCUS ROLLS

Teena Petersohn

- | | |
|-------------------|-------------------|
| 1 pkg. yeast | 1/4 C. warm water |
| 3/4 C. warm water | 1/2 tsp. salt |
| 1 egg | 1/2 C. sugar |
| 1/4 C. shortening | 1 1/2 C. flour |

Dissolve yeast in 1/4 C. warm water. Add 3/4 C. warm water, salt, egg, sugar, shortening and flour. Let rise; punch down and let rise again. Roll out and cut in 3 1/2-inch circles. Put a large marshmallow, covered with butter, cinnamon and sugar in center of each. Draw up edges and seal. Butter and sugar top of each roll. Let rise. Bake until golden brown. Makes 24 rolls.

MONKEY BREAD

Lila Jackson
Kelli Mason
Connie Alley

3 cans buttermilk biscuits
1/2 tsp. cinnamon
3/4 C. sugar

1/2 C. sugar
1 stick oleo
3/4 tsp. cinnamon

OR

3/4 C. sugar
4 tubes of biscuits
3/4 C. oleo

1 tsp. cinnamon
1 C. sugar
1 1/2 tsp. cinnamon

Cut biscuits in quarters and roll in mixture of 1/2 cup sugar and 1/2 tsp. cinnamon or put 3/4 cup sugar and 1 tsp. cinnamon in paper bag, drop quartered biscuits into sugar mixture and shake. Drop coated pieces in greased and floured bundt or tube pan. Bring to boil the sugar, oleo and cinnamon. Pour over biscuit pieces and bake 30-45 minutes at 350°. Cool 5-10 minutes and invert onto serving plate.

POTATO DOUGHNUTS

Ada Osborn

2 T. butter
1/2 tsp. salt
1/2 tsp. vanilla
1 C. hot mashed potatoes
2 T. baking powder

1 1/3 C. sugar
1 C. milk
3 eggs
4 C. sifted flour
2 tsp. nutmeg

Add butter, sugar, milk and beaten eggs to mashed potatoes. Mix well and gradually add the sifted dry ingredients. Add vanilla; chill dough for 2 hours. Then roll about 1/3-inch thick. Cut and fry in deep fat heated, to 375° until puffed and golden brown. Turn just once. Roll in granulated sugar.

OVEN BAKED DOUGHNUTS

Leola Bastow

1/3 C. shortening (part butter)
1 egg
1 1/2 tsp. baking powder
1/4 tsp. nutmeg

1/2 C. sugar
1 1/2 C. flour
1/2 tsp. salt
1/2 C. milk

Mix in order given and fill little muffin tins 2/3 full. Bake 10-15 minutes at 350°. Dip immediately in melted butter and roll in 1/2 cup sugar, mixed with 1 tsp. cinnamon. Regular sized muffin tins may be used.

LONG JOHN'S

Nancy Jarred

2 pkg. dry yeast
1 C. warm water
 $\frac{3}{4}$ C. sugar
3 tsp. salt

1 tsp. sugar
2 C. milk
 $\frac{3}{4}$ C. lard
3 eggs

FROSTING:

1 box powdered sugar
1 T. Crisco
Milk

1 T. butter
1 T. vanilla

Dissolve yeast in warm water with 1 tsp. sugar. Heat milk to boiling point and add sugar, lard and salt; cool. Beat eggs, or for lighter dough use 6 egg yolks with $\frac{3}{4}$ cup mashed potatoes. Add to yeast mixture. Then add as much flour as can be easily stirred with spoon. Let stand 15 minutes to lighten. Add just enough flour to hand (no more). Let rise until light. Punch down and let rise again. Roll out $\frac{1}{2}$ -inch thick and cut in strips about $1\frac{1}{2}$ to $2\frac{3}{4}$ -inches. Put on greased or floured cookie sheet. Let rise till double in size, about 1 hour. Fry in hot fat. Makes 5 dozen. Combine ingredients to make frosting, using enough milk to make spread and roll in brown sugar. These freeze very well.

DROP DOUGHNUTS

Lola Hailey

2 T. butter
4 egg yolks
1 tsp. vanilla
3 C. flour
 $\frac{1}{2}$ tsp. salt

$\frac{3}{4}$ C. sugar
1 C. milk
 $\frac{1}{2}$ tsp. lemon extract
3 tsp. baking powder
Dash nutmeg

Sift together dry ingredients and set aside. Beat egg yolks and add butter, sugar, milk, vanilla and lemon extract. Then add dry ingredients. Drop by teaspoons in hot fat, 375° . Drain on paper towels and roll in desired sugar.

PUFF BALL DOUGHNUTS

Charlene Nichols

3 eggs
 $1\frac{1}{2}$ C. sugar
1 pt. milk

2 tsp. baking powder
1 tsp. vanilla
4-5 C. flour

Mix in order given. Make stiff enough so spoon will stand upright. Drop by teaspoonful into hot oil or fat in deep fat fryer. Roll in sugar as you take them out of fat, or shake in a sack with sugar.

NEVER FAIL DOUGHNUTS

Bobbi Trullinger

1½ C. sugar
1½ C. water
1½ sticks oleo
13 C. flour

1½ C. milk
8 eggs
6 pkg. yeast

GLAZE:

1 lb. powdered sugar
1 T. cream

1 T. cornstarch
1 tsp. vanilla

Add yeast to warm water and let stand. Combine milk, sugar, oleo and cook till well mixed; let cool. Add yeast mixture to milk. Add eggs, 1 at a time. Add flour and mix well. Dough will be soft. Let stand to rise 45 minutes. Then fry in skillet or deep fryer. Makes 50 doughnuts.

For Glaze: Add water to desired consistency and dip hot doughnuts in, let drain off and stand on end.

DOUGHNUTS

Mrs. Larry Ryan

6 eggs
2 C. sugar
1 tsp. salt
1 T. nutmeg
½ T. soda

2 T. baking powder
½ C. oil
1 tsp. vanilla
2 C. buttermilk
4 C. flour

Beat eggs; add sugar, salt and spice. Add oil, vanilla and buttermilk. Stir in 4-6 cups flour till dough is rather stiff. Turn out onto well-floured work area; work in enough more flour till dough is not sticky but soft. Pat to ¾ to 1-inch thickness. Cut with doughnut cutter and let rest about 10 minutes before frying in hot Crisco or oil. Add 2 T. vinegar to Crisco before heating to prevent doughnuts from being oily.

GRAHAM GEMS

Cora Pritchard
Mary Sue McIntosh

2 eggs
½ tsp. salt
1 tsp. baking powder
3¾ C. graham flour

½ C. sugar
¾ tsp. soda
1 C. sour cream
1½ C. milk

Combine as for muffins. Bake in muffin tins at 350° until done.

GRAHAM JIM'S

Wilma Terwilliger

1 C. white flour
 1 T. shortening
 1 C. milk
 1 tsp. salt

1 C. graham flour
 1 egg
 ¼ C. sugar
 2 tsp. baking powder

Combine and bake in greased muffin pans at 375° for 20-25 minutes.

OATMEAL MUFFINS

In Memory of Lillie Cooper

1½ C. dry oatmeal
 1 C. hot milk
 4 T. shortening
 ½ C. sugar

¾ C. flour
 4 tsp. baking powder
 ¼ tsp. salt

Add oatmeal to hot milk; cool. Let stand 10 minutes. Add rest of ingredients and mix well. Bake at 400° for 20 minutes.

BRAN MUFFINS

Kathryn Richards
 Gwen Trullinger Feldt
 Louise Johnson

15 oz. box Raisin Bran
 3 C. sugar
 1 qt. buttermilk
 5 tsp. baking soda

1 C. oil
 4 eggs
 5 C. flour
 2 tsp. salt

Put all ingredients into ice cream bucket and store in refrigerator until ready to bake. Makes a lot. Bake at 400° for 20-30 minutes. Can add dates if desired. Keeps several weeks.

ICE BOX MUFFINS

Don Ella Reed
 Veda Davenport

1 C. boiling water
 ½ C. Crisco
 1½ C. sugar
 2½ C. flour
 ½ tsp. salt

1 C. bran buds
 2 eggs
 1 pt. buttermilk
 2½ tsp. soda
 2 C. all bran

Mix boiling water and 1 cup bran buds. Combine Crisco, eggs, sugar and buttermilk. Add flour, soda, salt and all bran. Drop desired amount in muffin tins and bake 15 minutes at 400°. May be kept in refrigerator for 3 weeks and dropped in muffin tins without further beating.

BRAN MUFFINS

Lois Allen

1 1/4 C. flour	3 tsp. baking powder
1/2 tsp. salt	1/3 C. sugar
1 C. bran buds cereal	1 C. milk
1/4 C. shortening	1 egg

Stir together flour, baking powder, salt and sugar; set aside. Measure bran buds and milk into mixing bowl. Stir to combine. Let stand 1-2 minutes. Add egg and shortening and beat well. Add dry ingredients to cereal mixture, stirring only until combined. Bake at 400° for about 25 minutes or until brown. Serve hot. Yield 12 muffins.

BUTTERMILK BRAN MUFFINSMary Weeda
Mable Bender

2 C. 100% Bran	2 C. boiling water
1 C. shortening	3 C. white sugar
4 eggs	1 qt. buttermilk
5 C. flour	5 tsp. soda
1 tsp. salt	4 C. all bran

Add boiling water to 100% bran and cool. Cream shortening, sugar and add eggs and buttermilk. Add to soaked bran; sift flour, salt, soda and add to dry bran. Stir into liquid mixture. Bake 20 minutes at 400°. Makes 4 quart. Use large container. May be kept in refrigerator 2-3 weeks. Do not freeze.

BRAN MUFFINS

Maxine Werner

1 1/4 C. sugar	2 C. bran buds
1 C. plus 1 T. shortening	2 C. buttermilk
2 eggs	3 C. flour
1 C. 100% Bran	2 1/2 tsp. soda
1 C. boiling water	1 tsp. salt
Raisins, optional	

Pour boiling water over 100% bran and let stand. Cream sugar, shortening and eggs. Add buttermilk and blend. Add bran buds and 100% bran and water; mix. Blend in flour, soda and salt. Bake at 400° for 12-15 minutes. Batter will keep in air tight container in the refrigerator for as long as 4 weeks.

MUFFINS

Shirley Huggins

- | | |
|------------------|------------------------|
| 1 banana | 1 C. whole wheat flour |
| 1 T. molasses | ¼ C. raisins |
| 2 T. brown sugar | 2 tsp. baking powder |
| 1 egg | 1 T. milk |
| ¼ C. nutmeats | |

Combine ingredients and bake 20 minutes at 350°.

CINNAMON MUFFINS

Theola Bullock

- | | |
|----------------------|--------------------|
| ¼ C. butter | ¼ tsp. salt |
| ½ C. sugar | ½ C. milk |
| 1 egg | ⅓ C. melted butter |
| 1½ C. flour | Cinnamon & sugar |
| 2 tsp. baking powder | ½ tsp. nutmeg |

Cream shortening and sugar. Add egg yolk and beat well. Add the sifted dry ingredients, alternating with milk. Fold in stiffly beaten egg white. Fill well-greased muffin tins $\frac{2}{3}$ full. Bake at 350° for 20-25 minutes. When baked, quickly roll muffins in melted butter and cinnamon-sugar mixture.

WALNUT LEMON MUFFINS

Hazel Nichols

- | | |
|----------------------|--------------------------|
| 1¾ C. flour | 1 egg |
| ½ C. sugar | ⅔ C. milk |
| 3 tsp. baking powder | ½ tsp. grated lemon peel |
| ½ tsp. salt | 1 tsp. lemon juice |
| ⅔ C. chopped walnuts | ⅓ C. melted shortening |

Combine and bake.

OATMEAL MUFFINS

Nancy Jarred

- | | |
|----------------------|----------------|
| 1 C. quick oatmeal | 1 C. milk |
| 1 C. flour | ⅓ C. sugar |
| 3 tsp. baking powder | ½ tsp. salt |
| 1 egg | ¼ C. salad oil |

Combine oatmeal and milk. Let stand 15 minutes. Sift flour, sugar, baking powder and salt into bowl. Combine egg, oil and oatmeal mixture. Add all at once to sifted dry ingredients, stirring just to moisten. Fill greased muffin pans $\frac{2}{3}$ full. Bake at 400° for 20-25 minutes. Makes about 1 dozen.

APPLE-NUT-CHEESE BISCUITS

Doris England Lemar

- | | |
|----------------------------|--------------------------------------|
| 1/3 C. sugar | 1/3 C. chopped walnuts |
| 1/2 tsp. cinnamon | 1 3/4 C. packaged biscuit mix |
| 1 small apple, chopped | 3/4 C. shredded sharp Cheddar cheese |
| 1/3 C. cold water | |
| 1/4 C. margarine or butter | |

Stir together sugar, nuts and cinnamon; set aside. Stir together biscuit mix, cheese and apple. Make a well in center of mixture, stirring just until moistened. Form into a ball. Flatten out on floured surface. Divide into 18 pieces, shape each into a ball. Roll in melted butter; then in sugar mixture. Arrange in greased 9-inch round pan. Bake at 400° for 25-30 minutes.

BUTTERMILK BISCUITS

Hazel Nichols

- | | |
|---------------|----------------------|
| 2 C. flour | 3 tsp. baking powder |
| 1/4 tsp. soda | 4 T. Crisco |
| 1 tsp. salt | 1 C. buttermilk |

Mix as for biscuits. Coat with buttermilk before baking. Bake in 425° for 12-15 minutes. Makes 14 biscuits.

ANGEL BISCUIT

Heloise

- | | |
|------------------------|-------------------|
| 1 pkg. dry yeast | 1/8 C. sugar |
| 1/4 C. warm water | 1/2 C. shortening |
| 2 1/2 C. flour | 1 C. buttermilk |
| 1/2 tsp. baking powder | 1 tsp. salt |

Dissolve yeast in warm water; set aside. Mix dry ingredients in order given, cutting in the shortening as you normally do for biscuits. Stir in buttermilk and yeast mixture. Blend thoroughly. Dough is now ready to refrigerate or roll out as biscuits. When you are ready to make these delicious biscuits, turn the dough out onto a floured board and knead lightly. Roll out and cut with a biscuit cutter, placing them on a greased pan. Let dough rise slightly before baking in a 400° oven for 12 to 15 minutes, until browned. If dough is cold you will need to let it rise longer.

BISCUITS

Janie Weeda

- | | |
|------------------------|---------------|
| 1 C. flour | 1/2 T. Crisco |
| 1/4 tsp. sugar | 1/2 tsp. soda |
| 1 tsp. cream of tartar | 1/2 C. milk |
| 1/4 tsp. salt | |

Make as you normally would for biscuits. Roll out or drop. Bake at 450° for 10-15 minutes.

BAKING POWDER BISCUITS

Fern Pyle

2 C. flour
1 tsp. salt
¾ C. milk (about)

4 tsp. baking powder
4 T. shortening

Sift flour with baking powder and salt. Cut in shortening until mixture is the consistency of cornmeal; add milk and mix quickly to soft dough. Knead until smooth; pat or roll to ½-inch thick. Cut with biscuit cutter, place on greased baking pan. Bake preheated oven of 450°-475° for 12-15 minutes or until light brown. Yield 12-18 biscuits.

BAKING POWDER BISCUITS

Mrs. Dick Litchenburger

2 C. flour
4 tsp. baking powder
½ tsp. cream of tartar
½ tsp. salt

2 T. sugar
½ C. shortening
⅔ C. milk
1 egg

Sift dry ingredients; blend in shortening and pour milk in slowly. Add egg, knead and roll ½-inch thickness. Put on ungreased sheet. Bake 10-15 minutes at 350°.

CORN BREAD

Mrs. Justin Thompson

1 C. corn meal
1 C. sifted flour
3 tsp. baking powder
1 tsp. salt

2 T. sugar
1 egg, beaten
1 C. milk
½ C. cooking oil

Sift and mix all dry ingredients together. Add egg, milk and oil; mix well. Pour into well greased 9 x 9 x 2-inch pan. Bake at 400° for about 30 minutes.

CORN BREAD

Mrs. Elmer E. Geist

1½ C. flour
2 T. sugar
1¼ tsp. salt
⅔ C. corn meal

3 tsp. baking powder
1 egg
⅔ C. sweet milk
½ C. shortening

Sift dry ingredients together. Mix liquids and turn into dry ingredients and stir until all the flour is dampened. Don't over stir. Bake in greased muffin pans in hot oven.

HUSH PUPPIES

Mrs. Edith McIntosh

1 egg, beaten
1 C. corn meal
2 tsp. baking powder
1 onion

1 T. flour
½ tsp. salt
¼ C. milk

Mix dry ingredients together. Add finely chopped onion, then milk and beaten egg. Press in finger shapes, bones, or balls or drop from spoon into pan or kettle in which fish has been fried. Fry to golden brown. Drain on paper. Note: Hush puppies is a Southern dish cooked at all fish fries and hunting trips. At first they were made to feed the hungry howling hounds or hunting dogs to keep them quiet; hence "hush puppies". Later they were carefully made and eaten by the entire party. This old colonial custom has been handed down to the present day.

PUFFY BAKED PANCAKES

Heather and Jeremy Weeda

½ C. flour
1 tsp. vanilla
4 T. butter

½ C. milk
2 eggs
2 T. powdered sugar

½ fresh lemon (optional)

This goes very fast. Preheat oven to 425°. Lightly beat flour, milk, vanilla and eggs together. Batter should be lumpy. Melt butter in 10-12 inch skillet, until pan and butter are very hot and pour batter in. Bake 15-20 minutes until puffy and golden. Sprinkle top of pancake with confectioner's sugar and drops of lemon juice if desired. Serve immediately. Alternate topping: Whipped cream type topping and sliced fresh strawberries or other fruit.

DUTCH BABY PANCAKES

Ruby Campbell

1 C. milk
4 eggs

1 C. flour
⅓ C. oleo

Using blender, mix milk and flour. Add eggs at fast speed but barely mix all ingredients at once. Pour into hot butter in pan. Set in 425° oven for 20-25 minutes til puffy and brown. Dust with nutmeg and serve with syrup or topping. Powdered sugar is good.

BUTTERMILK PANCAKES

Joyce England

1 C. flour
½ tsp. baking soda
1 T. sugar
3 T. oil

1 tsp. baking powder
½ tsp. salt
1 egg
1 C. buttermilk

Mix dry ingredients. Add egg, buttermilk and oil; mix quickly.

BAKED PANCAKE

Suzanne Miller

2 eggs
1/2 tsp. salt
2 T. sugar
1/3 C. flour
1/2 C. milk
1/2 tsp. fat

Beat eggs, salt and sugar. Add flour and milk and beat until smooth. Heat fat in deep skillet (10-12" diameter) until a drop of water sizzles. Pour in batter and cook 2 minutes on top of stove. Bake about 15 minutes at 450° or until surface is golden brown. Butter and serve with syrup or sugar.

PANCAKE MIX

Becky Morrison

12 C. flour
3/4 C. baking powder
4 C. dry milk
2 T. salt
3/4 C. sugar

Mix and store in air-tight container. When ready to use, for each 1 1/2 cups pancake mix (to serve 6 persons) use:

1 egg, beaten
1 C. water
2 T. melted shortening (or oil)

Mix well and fry on a hot griddle.

WAFFLES

Mrs. Justin Thompson

2 C. all-purpose flour
1/2 tsp. baking soda
3 tsp. baking powder
1/4 tsp. salt
1/4 C. sugar
3 egg yolks
1 3/4 C. buttermilk
1/2 C. melted butter
3 egg whites, stiffly beaten

Combine flour, baking soda, salt, baking powder and sugar. Beat egg yolks with buttermilk. Add melted butter. Add liquid all at once into dry ingredients. Beat until smooth. Fold in egg whites. Bake to desired degree of doneness.

WAFFLES

Dale Jarred

4 heaping T. flour
Pinch of salt
Milk
2 eggs
2 tsp. baking powder
Pinch of soda
1 heaping T. lard

Combine flour, baking powder, salt and soda. Add enough milk to make like pancakes. Add melted lard. Add beaten egg yolks and mix. Fold in well beaten (stiff) egg whites last.

RIVELS

Clara Mae Bird

1 C. flour

½ tsp. salt

1 egg

Hot soup or broth

Put flour and salt in a bowl. Make a well in the middle. Add beaten egg and stir with a fork or fingers until the egg has taken up all the flour and the mixture becomes crumbly, like coarse grains of rice. If a large egg is used you may need a little more flour. Rub the rivels between the fingers as they are dropped into hot boiling chicken broth, potato soup, bean soup or vegetable stew. Cook, stirring occasionally for about 10 minutes. This is an old-fashioned recipe.

HOME-MADE NOODLES

Eleanor Shields

4 eggs

¼ tsp. baking powder

1 tsp. salt

Flour

Combine ingredients using enough flour to make a stiff dough. Roll out thin and let dough dry for 1 to 2 hours. Cut and add to chicken or beef broth.

NO DRY NOODLES

Eleanor Shields

4 eggs

4 T. cooking oil

1 tsp. salt

¼ tsp. baking powder

Flour

Combine ingredients using enough flour to make a stiff dough. Roll out, cut and add to broth.

NOODLES

Teena Petersohn

1 C. flour

1 tsp. baking powder

½ tsp. salt

1 tsp. melted butter

1 egg

2 T. milk

Mix flour, baking powder and salt. Make a well in center and place egg, melted butter and milk in it. Mix well. Let rest 20 minutes. Roll out and either cut right away or dry first.

*No one is entirely useless. Even the worst of us
can serve as a horrible example.*

NOODLES

Margaret Hunter

1 egg
1 C. flour
1 T. cream
Pinch of salt

Mix well and roll thin. Then cut into strips, dry 1 hour.

NEVER FAIL DUMPLINGS

Teresa Wilkey

1½ C. flour
Pinch of salt
¼ C. milk
1 tsp. baking powder
1 egg

Mix well and drop into broth. Keep covered 5-6 minutes. Cook 1-2 minutes longer.

DUMPLINGS

Alta Marie Borrusch

1 C. flour
1½ tsp. baking powder
Salt
1½ T. lard
½ C. milk

Mix together; roll or pat out ¼-inch thick. Cut in small squares. Drop in boiling broth and simmer 20 minutes.

BEST PIZZA CRUST

Teresa Wilkey

1 pkg. yeast
½ tsp. salt
1 tsp. oil
¾ C. warm water
½ tsp. sugar

Dissolve yeast and sugar in warm water and add salt, oil and enough flour to make a stiff dough. Let rise 10 minutes. Press onto 2 pizza pans. I sprinkle with butter-flavored salt and let raise 10 more minutes. Add favorite toppings.

BROWN 'N SERVE PIZZACharlotte Jennings
Bev Grout

1 C. warm water
1 T. sugar
2 T. oil
1 pkg. dry yeast
1½ tsp. salt
2¾-3¼ C. flour

Measure water into large bowl and sprinkle in yeast. Stir until dissolved. Stir in sugar, salt, oil and 1½ C. of flour. Beat until smooth. Add remaining flour to make a stiff dough. Turn onto lightly floured board and knead about five minutes. Place in greased bowl, cover and let rise in a warm place until doubled about 45 minutes. Punch down, divide in half. Roll and stretch each into 13" round or oblong to fit cookie sheet (ungreased). Bake at 350° for 10 minutes. When cool wrap tightly and store in refrigerator up to 6 days. Keeps indefinitely in freezer. To serve, place on ungreased pan, top any way desired. Bake at 425° for 20 minutes.

HONEY BUTTER

Teresa Wilkey

1 stick oleo

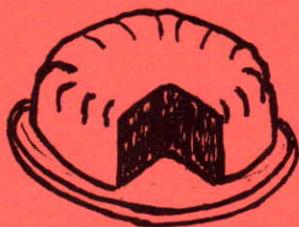
½ C. powdered sugar

1 C. honey

1½ tsp. cinnamon

Beat together till thick. This is delicious on biscuits or hot rolls.

CAKES FROSTINGS FILLINGS



WHIPPED CREAM CAKE

Alta Marie Borrusch

- | | |
|---------------------------|------------------------------------|
| 1 C. sweet whipping cream | 2 eggs |
| 1 C. sugar | ¼ tsp. salt |
| 1 tsp. vanilla | 1½ C. flour (cake flour preferred) |
| 2 tsp. baking powder | |

Whip cream until firm, then drop in the eggs and whip until light as foam. Add sugar and beat in with a wire whisk beater until very light. Add salt and vanilla and whip in flour and baking powder. Put in greased and floured 9 x 13-inch cake pan. Bake at 350° for 30 minutes or until done. This is a very good light and white cake made from scratch.

DIFFERENT CAKE

Alice Walters

- | | |
|-----------------------|-------------------------------|
| 1 dry yellow cake mix | 2 eggs |
| 1 egg | 8 oz. pkg. Phil. cream cheese |
| 1 stick oleo | 1 lb. box powdered sugar |

Mix by hand first three ingredients and press into a greased 9 x 13-inch pan. Mix other three ingredients and pour over cake mix. Bake at 350° for 35-40 minutes. It's a little soft and it is necessary to chill before serving. Better left overnight in refrigerator.

MOSS ROSE CAKE

Macelle Morrison

- | | |
|----------------------|-----------------------|
| 2 C. sugar | 4 eggs |
| 1 C. sweet milk | 2 C. cake flour |
| 2 tsp. baking powder | ½ tsp. almond extract |

Break eggs over sugar, which has been sifted and measured and beaten for twelve minutes. Heat milk to boiling point; add extract and let stand on back of stove. Sift flour twice with baking powder, then add to egg and sugar mixture. Add warm milk slowly to the batter and beat for three minutes. Bake in two layers in 350° oven.

FROSTING:

- | | |
|--------------|------------------------|
| 1½ C. sugar | 1 orange |
| ½ C. water | 2 C. grated coconut |
| 2 egg whites | 1 tsp. vanilla extract |

Add water to sugar and boil until it spins a thread. Pour slowly over well beaten egg whites. Beat well and spread on cake. Mix coconut with the juice and pulp of the orange and two T. of sugar. When the frosting on the cake begins to harden, pat this orange and coconut mixture into same. Follow directions closely and you will have as beautiful a cake as its name and it is very delicious.

WHITE CAKE

In Memory of Mrs. Day Carter

1½ C. sugar
½ C. butter
2 C. flour
1 C. water
½ C. flour

Pinch of salt
2 tsp. baking powder
1 tsp. vanilla
Whites of 2 large eggs

Cream butter and sugar. Add 2 C. flour and mix until like corn meal. Add water and the ½ C. flour, sifted with baking powder. Add salt, vanilla and unbeaten egg whites. Beat all well. Bake at 350° for 35-40 minutes.

BASIC SOUR CREAM CAKE

Hazel Nichols

1 C. sugar
½ C. sour cream
½ C. sour milk
2 eggs

1 tsp. soda
1 tsp. baking powder
2 C. flour
Pinch of salt

Bake in 350° oven. Can use chocolate or burnt sugar, spices or nothing for white cake. Pan size, 13 x 9-inch.

ANGEL FOOD CAKE

Mary Coie Boehlke
Louise Johnson

1¾ C. egg whites (room temp.)
1 heaping t. cream of tartar
1¼ C. flour
1¾ C. sugar

1 tsp. salt
1 tsp. vanilla
½ tsp. almond extract

Beat egg whites until foamy; add cream of tartar. Beat until stiff but not dry. Sift together 4 times flour, sugar and salt. Gradually add to beaten egg whites, add vanilla and almond extract. Bake at 325° for 1 hour. Bake in tube pan.

ANGEL FOOD CAKE

In Memory of Margaret McKay

13 egg whites (1½ C. + 1 T.)
¼ tsp. salt
2 tsp. cream of tartar
1 C. sugar

1 tsp. vanilla
1 C. cake flour
½ C. more sugar

Put in mixing bowl egg whites, salt and cream of tartar. Turn mixer to highest speed, tip beater back and beat top as well as bottom and scrape bowl with spatula. When mixture begins to stand in peaks, add 1 C. sugar slowly, 1 t. vanilla and continue beating for 3 minutes by clock. Turn mixer to lowest speed and fold in cake flour sifted with ½ C. more sugar. Pour batter into tube cake pan. Pick up 18 inches from table and drop. Repeat 3 times. Bake 15 minutes at 375°, turn to 350° and bake until tests done.

SMALL ANGEL FOOD CAKE

In Memory of Gertie Marler

9 large egg whites
½ tsp. cream of tartar
⅔ C. sugar

1 tsp. vanilla
⅔ C. sifted flour

Combine egg whites and cream of tartar beating until foamy and glossy looking. Add sugar and beat again and add 1 t. vanilla. Then add flour folding into above mixture. Put the mixture into a 5 x 9-inch cake pan and bake in a 300° oven for 45 minutes or until top of cake springs back by the touch of your finger. It may be left unfrosted or it can be frosted if desired.

CHOCOLATE ANGEL FOOD CAKE

Cleone Johnson

¾ C. flour
¼ C. cocoa
1½ C. sifted powdered sugar
12 egg whites
1½ tsp. cream of tartar

¼ tsp. salt
1 C. granulated sugar
1½ tsp. vanilla
½ tsp. almond flavoring

Measure and sift together 3 times, flour, cocoa and powdered sugar. Measure in large bowl egg whites, cream of tartar and salt. Beat until foamy, gradually adding sugar, 2 T. at a time. Continue beating until meringue holds stiff peaks. Fold in vanilla and almond. Sift gradually over egg whites the flour mixture. Fold in gently. Bake 30 to 35 minutes at 375°. Bake in tube pan.

CHIFFON CAKE

Leona Minnick

2 C. all purpose flour or
2¼ C. cake flour
1½ C. sugar
3 tsp. double acting baking powder
1 tsp. salt
8 egg whites

½ C. fine vegetable oil
8 unbeaten egg yolks
¾ C. cold water
2 tsp. vanilla
Grated rind or lemon (about 2 tsp.)
½ tsp. cream of tartar

Measure and sift together dry ingredients in a mixing bowl. Make a well in it and add oil, egg yolks, water, vanilla and lemon rind. Measure into a large mixing bowl, egg whites and cream of tartar. Whip until whites form very stiff peaks, they should be much stiffer than for angel food cake. Pour egg yolk mixture gradually over egg whites, gently folding with a rubber scraper until just blended. Do not stir. Pour into ungreased pan at once and bake 55 minutes in a slow moderate oven, 325° then increase to 350° for 10-15 minutes or until top springs back when lightly touched. Immediately turn upside down, let hang free of table until cool. Use a tube pan.

SPONGE CAKE

In Memory of Ellen Bischoff

1 C. sugar
3/4 C. butter
2 eggs (save 1 for icing)
1 C. reg. bread-cubes *starter*
1 t. soda, stirred into
1/2 C. strong coffee

2 C. flour
1 tsp. baking powder
1 C. raisins
1 C. nuts
1 tsp. nutmeg
1 tsp. cinnamon

Mix in order given. Bake in greased tube pan at 325°. Frost with seven minute icing.

FLUFFY SPONGE CAKE

Marietta Eighme

4 eggs
2 C. sugar
2 C. sifted flour
2 tsp. baking powder

1/4 tsp. salt
2 tsp. vanilla
2 T. butter
1 C. hot milk

Beat eggs well, gradually add sugar. Sift flour, baking powder and salt. Add alternately with hot milk to which melted butter and vanilla are added. Bake in ungreased tube pan 55 minutes in 325° oven. Serve with lemon or orange sauce.

LEMON SAUCE:

1/2 C. sugar
1/8 tsp. salt

2 T. cornstarch

Mix above and stir in 1 C. hot water. Cook until thickened. Remove from heat; add juice and grated rind of 1 lemon and 2 T. butter. Cook short time. Makes about 2 cups. Serve hot or cold.

RHUBARB CAKE

Lillian Nichols
Arvilla Bedier
Quita Lininger Blunck

1 1/2 C. brown sugar
1/2 C. butter
1 egg
1 C. sour milk or buttermilk
2 C. flour

1 tsp. soda
Pinch of salt
1 tsp. vanilla
1 1/2-2 C. rhubarb, cut fine

Combine ingredients in order given. For Topping: Mix well 1/2 C. either brown or white sugar and 1 t. cinnamon. Bake at 350° for 35 minutes in a 9 x 13-inch pan.

RHUBARB CAKE

Bernice Campbell
Hazel Lane
Mildred Rush

1½ C. rhubarb (cut fine)	1 egg
½ C. sugar	1 tsp. soda
1½ C. sugar	1 tsp. cinnamon
½ C. oil	1 tsp. vanilla
2 C. flour	1 C. sour milk

Combine ½ C. sugar and rhubarb and let stand. Combine remaining ingredients and add to rhubarb. Bake in 9 x 13-inch pan for 35 to 45 minutes or till done. Stays real moist.

FROSTING:

⅔ C. brown sugar	¼ C. milk
5 T. oleo	

Boil for 3 minutes. Add coconut and nuts and put on cake while warm.

DUMP CAKE

Ann Spurrier McCarter
Alice Walters
Mrs. Stella M. Turner
Iris Steinkamp Roettger

1 lb. 6 oz. can cherry pie filling	2 sticks margarine (melted)
8¼ oz. can crushed pineapple, undrained	3½ oz. can flaked coconut
18½ oz. pkg. yellow cake mix	1 C. chopped pecans

Spoon cherry filling evenly in bottom of 13 x 9 x 2-inch pan. Spread pineapple over filling. Sprinkle cake mix over pineapple. Pour melted margarine evenly over all. Sprinkle with coconut and pecans. Bake at 325° for about 1 hour.

QUICK DUMP CAKE

Sue Richards Wood

1 can blueberry pie filling	¼ lb. margarine
1 No. 2 can applesauce	1 C. chopped nuts
1 box yellow or white cake mix	

Spread pie filling and applesauce into 9 x 13-inch pan. Sprinkle cake mix and margarine over top. Sprinkle with nuts. Bake 1 hour or less at 350°.

IMPERIAL SUNSHINE CAKE

In Memory of Mrs. Fred Hubbard

1½ C. sugar
½ C. water
6 eggs (separated & beaten)
¼ tsp. salt

1 C. flour
¾ tsp. cream of tartar
1 tsp. orange extract

Boil sugar and water until it threads when dropped from spoon. Pour hot syrup in stream on beaten egg whites, to which salt has been added. Beat mixture until cool. Then add well beaten egg yolks. Sift flour once and measure; add cream of tartar and sift three times. Fold carefully into egg mixture. Add extract. Pour into ungreased angel food cake pan and bake 50 to 60 minutes in a moderate slow oven. When done invert and let cool.

PINEAPPLE UPSIDE DOWN CAKE

Alice Allen

1 C. sugar
2 eggs
6 T. hot milk
2 tsp. vanilla

1 C. flour
1½ tsp. baking powder
1/8 tsp. salt

Preheat oven to 350°. Mix all together and beat by hand until well blended and smooth. In a 8" or 9" square glass baking pan, melt ⅓ C. butter and spread about ¾ C. brown sugar in it. Then place 9 rings of sliced pineapple in the mixture and pour the above cake batter over it. Bake about 30 minutes.

HEAVENLY HASH CAKE

Diane (Wendy) Farrell

1 C. oleo
2 C. sugar
4 eggs
1½ C. flour
1½ T. baking powder

¼ C. cocoa
2 C. pecans
2 tsp. vanilla
3 C. miniature marshmallows

Cream butter and sugar; add eggs. Stir in sifted dry ingredients. Add pecans and vanilla. Bake at 350° for about 35 minutes or until done. Cover with marshmallows and sit aside 5 minutes, then frost. Pan size, 13 x 9-inch.

FROSTING:

1 lb. powdered sugar
¼ C. cocoa
Beat until smooth.

½ C. canned milk
½ stick melted oleo

PINEAPPLE CREAM CAKE

Louise Nichols

1 Jiffy white cake mix
(or ½ of regular white cake mix)
8 oz. pkg. cream cheese
1½ C. milk

1 pkg. vanilla instant pudding
1 large can crushed pineapple
1 carton Cool Whip

Bake cake according to box directions. Open pineapple and drain completely. Bring cream cheese to room temperature. Bake cake in 9 x 13-inch pan for 10 to 15 minutes. Be sure to cool completely. Mix milk and softened cheese, beat until smooth. Add instant pudding and beat until thickened. Spread over cooled cake. Spread pineapple over custard and refrigerate overnight. When ready to serve top with Cool Whip.

MANDARIN ORANGE-LEMON CAKE

Mabel Shields

1 yellow cake mix
½ C. sugar
4 eggs

¾ C. oil
1 can mandarin oranges
(juice & all)

Beat at high speed for 4 minutes. Bake at 350° in 2 layer pans or 1 large and then cool and slice in layers.

Filling: 1 (20 oz.) can crushed pineapple juice and all, 2 pkg. instant lemon pudding mix. Mix till thick and well mixed. Fold in large tub of Cool Whip. Spread on cake.

MANDARIN ORANGE CAKE

Edna Aikin

1 egg
1 t. soda
1 C. flour
½ C. chopped nuts

Pinch of salt
1 C. sugar
1 t. vanilla
1 sm. can mandarin oranges (drain)

Combine egg, sugar, soda, vanilla, oranges and flour. Mix for 3 minutes. Add nuts and salt. Mix well. Pour batter into greased and floured 8 x 8-inch pan. Bake at 350° for 30 to 35 minutes.

Topping: ½ C. brown sugar, 3 T. milk and 3 T. butter. Combine ingredients, boil and pour over cooled cake. Serve with whipped topping if desired.

BEST YET CAKE

Theola Hightshoe Foltz

1 yellow cake mix
4 eggs

1/2 C. oil
1/2 C. coconut

1 can mandarin oranges (mashed with juice)

Mix and pour into 3 layer pans. Bake at 350° and cool.

FROSTING:

8 oz. container Cool Whip

1 box instant vanilla pudding

1 medium can crushed pineapple (undrained)

Coconut

Mix and put in layers and on top of cake and sprinkle coconut on top.

JIFFY LEMON CAKE DESSERT

Etta Riggs

1 pkg. Jiffy yellow cake mix
1 pkg. instant lemon pudding
1 3/4 C. milk

8 oz. pkg. cream cheese (softened)
1 lg. can crushed pineapple (drain)
1 large container Cool Whip

Bake cake as usual. Bake in 8 x 8-inch pan at 350°; cool. Mix pudding mix, milk and cheese, spread over cake, then spread pineapple over pudding mixture, spread Cool Whip over pineapple.

LEMON CAKE

Vernadene Nichols Gabriel

1 box lemon cake mix
3/4 C. oil
3/4 C. apricot nectar
2 T. lemon flavoring

4 egg yolks
1 pkg. lemon Jello
4 egg whites

Beat with electric mixer for 2 minutes. Fold in the beaten egg whites and bake 1 hour in a tub pan in a 325° oven. This is a big cake and a good one if you are fond of lemon.

FEATHER SUNSHINE CAKE

Carol Bonham

6 eggs, separated
1 1/2 C. sugar
1 1/2 C. cake flour
1/4 tsp. salt

1/2 C. water
1/2 tsp. vanilla
1/2 tsp. orange or lemon juice
3/4 tsp. cream of tartar

Beat egg yolks until lemon colored. Add water and beat until thick, (takes a lot of beating). Gradually add sugar and beat. Add juice. Sift the flour and salt together and fold into the batter. Beat the egg whites until foamy. Add cream of tartar and beat until it forms a glossy peak. Fold egg whites into yolk batter. Bake 1 hour at 325°.

MANDARIN ORANGE OR HAWAIIAN CAKE

Kathryn Richards
Marla Wilkins Mason

1 box yellow cake mix (with pudding)
4 eggs

$\frac{3}{4}$ C. vegetable oil
1 (11 oz.) can mandarin oranges
(undrained)

Combine all ingredients in mixing bowl. Beat 2 minutes on medium speed or until well blended. Pour into 9 x 13-inch pan. Bake at 350° for 25-30 minutes or until toothpick tests clean; cool.

FROSTING:

Beat together 1 box ($3\frac{1}{2}$ - $3\frac{3}{4}$ -oz.) instant lemon or vanilla pudding mix with 1 ($13\frac{1}{2}$ oz.) can crushed pineapple, undrained or 1 (15 oz.) can crushed pineapple, drained until well blended and mixture begins to thicken. Fold in 1 (8 oz.) carton Cool Whip. Spread on cooled cake and refrigerate.

BANANAS TOO RIPE?

Merry Ann (Nichols) Swank

2 or 3 overripe bananas
1 pkg. spice cake mix or

1 pkg. yellow cake mix

For quick banana cake, add bananas to spice cake mix. Mix and bake as directed on package or add bananas, 1 t. cinnamon and $\frac{1}{2}$ t. nutmeg to yellow cake mix. Mix and bake as directed.

BANANA CAKE

Good
Mary H. Shields

$\frac{3}{4}$ C. oleo
 $1\frac{1}{2}$ C. sugar
2 eggs
1 C. mashed bananas
 $\frac{1}{2}$ C. buttermilk
1 tsp. vanilla

2 C. flour
1 tsp. soda
1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
1 C. flaked coconut

In large mixer bowl cream oleo and sugar; add eggs and bananas. Alternate buttermilk and vanilla and dry ingredients. Pour into greased and floured pan, (I like a cookie sheet size). Top with coconut and bake at 375° for 30 minutes.

COOL & FROST WITH:

In small mixer bowl, beat to thicken: 1 pkg. banana cream instant pudding, 1 pkg. dry Dream Whip and $1\frac{1}{2}$ C. cold milk.

BANANA CAKE

In Memory of Mrs. H.D. Sheumaker

Good

½ C. shortening
½ C. sugar
3 egg yolks, beaten
1 tsp. vanilla
2 C. flour (reg.)
½ tsp. salt

1 tsp. baking powder
1 tsp. soda
2 large bananas, mashed
¾ C. sour milk
3 egg whites (beaten stiff)

Beat together shortening and sugar; add egg yolks and vanilla. Add sifted dry ingredients and mashed bananas. Beat and add sour milk. Last add egg whites, fold in. Bake at 350° for 45 minutes in 13 x 9-inch.

TOPPING: After cake cools top with ¼ C. butter, 3 T. of cream, ½ C. brown sugar and ½ C. nuts. Coconut can be added. Mix and spread on top of cake and put under broiler 3-5 minutes or until topping bubbles.

7-UP CAKE

Trudy A. Riggs

1 pkg. lemon cake mix
1 pkg. lemon instant pudding
4 eggs

½ C. oil
1 small bottle 7-Up
(approximately ¾ can)

Mix together and pour in 9 x 15-inch greased pan. Bake at 350° for 40-45 minutes. While still warm, spread glaze on top.

GLAZE:

2 C. powdered sugar

6 T. lemon juice

JELLO CAKE

Debbie Reed

1 box white cake mix
1 box strawberry Jello (can be any flavor)

1½ C. hot water
Cool Whip

Bake cake according to package directions in a 13 x 9-inch pan. While cake is hot, poke full of holes with a big fork. Dissolve Jello in hot water and pour over cake while hot. Refrigerate and chill. Cover with Cool Whip and re chill.

CRUNCHY APRICOT CAKE

okay, but not crunchy

Twilla Lininger

1 lb. 6 oz. can apricot pie filling
1 pkg. white cake mix
½ C. water
1 egg

½ C. flaked coconut
½ C. chopped pecans
½ C. butter or margarine (melted)

Spread pie filling in bottom of 9 x 9 x 2-inch baking dish. Combine cake mix, water and the egg. Using an electric mixer, beat four minutes on medium speed. Pour over pie filling. Sprinkle with coconut and pecans. Drizzle butter or margarine over the top. Bake in moderate oven (350°) for 40 minutes. Serve warm. May serve with ice cream or whipped cream. Makes 9 servings.

MAGIC STRAWBERRY CAKE

Beva Morrow

- | | |
|--|----------------------|
| 1 C. miniature marshmallows | 3 tsp. baking powder |
| 2 C. frozen sliced strawberries in juice | ½ tsp. salt |
| 1 pkg. strawberry Jello | 1 C. milk |
| 2¼ C. flour | 1 tsp. vanilla |
| 1½ C. sugar | 3 eggs |
| ½ C. solid shortening | |

Grease 9 x 13-inch pan. Put marshmallows on bottom. Mix Jello with strawberries and set aside. Mix flour thru eggs until moist and then beat for 3 minutes. Pour over marshmallows. Spoon on strawberries. Bake at 350° for 45-50 minutes.

FRUIT COCKTAIL CAKE

Eleanor Shields

- | | |
|----------------------|---------------------------|
| 1½ C. flour | ½ C. brown sugar |
| ¼ C. sugar | ½ C. nuts |
| ½ tsp. salt | 1 egg |
| 1 tsp. soda | 16 oz. can fruit cocktail |
| ½ tsp. baking powder | |

Mix dry ingredients together. Beat egg, nuts and cocktail with a fork and pour into dry ingredients and mix well. Bake in 13 x 9-inch oblong pan or dish at 325° oven for 30 minutes. Good with whipped topping or ice cream.

FRUIT COCKTAIL CAKE

Charlotte Jennings

- | | |
|-------------|------------------------------|
| 1 C. sugar | 1 tsp. salt |
| 1 C. flour | 1 egg |
| 1 tsp. soda | 1 can drained fruit cocktail |

Combine all ingredients and mix well with spoon. Pour into 9 x 9-inch cake pan. Bake at 350° for 30 minutes. Serve warm or cold. Top with ice cream or whipped cream.

EASY COCONUT CAKE

Mrs. Leo Guess

- | | |
|--------------------------------|------------------------|
| 1 pkg. cake mix (with pudding) | 1 can Eagle Brand milk |
| 1 8-oz. can coconut milk | |

Bake cake as usual. Poke good size holes in cake while hot (I use handle of table knife). Combine the milk and pour into holes. Frost with Cool Whip, sprinkle with coconut and nuts. Very rich. Bake 30 to 35 minutes in 13 x 9-inch pan.

GUMDROP CAKE

Mrs. Mable Clymer

2 lb. gumdrops (cut into pieces)	1 tsp. salt
1 C. butter	4 C. flour
1 C. sugar	1 tsp. cloves
2 eggs, well beaten	1 lb. white raisins
1½ C. applesauce	1 tsp. soda, dissolved in
1 t. cinnamon	1 tsp. hot water
1½ C. nutmeats	

A slice of gumdrop cake has the rich holiday appearance of a fruit cake, but less expensive. Omit the black gumdrops unless you expect your cake to look very dark. Cut candies into fingertip pieces. Don't chop or grind them. Cream the butter; add sugar and mix. Add 2 C. flour, seasonings, eggs and soda. Sift 2 C. of flour over fruit and candies and add to creamed mixture. Bake 2 hours in a large pan or 1 hour if 2 small pans are used at 350°.

POPPYSEED CAKE

Gretchen Graf

½ C. poppyseed	2 C. flour
1 C. milk	2 tsp. baking powder
1 tsp. vanilla	½ tsp. salt
¾ C. butter	4 egg whites
1½ C. sugar	

Soak poppyseed, milk and vanilla overnight. Cream butter and sugar. Stir in flour, baking powder and salt. Blend in poppyseed mixture. Fold in egg whites. Pour into greased and floured 9 x 13-inch pan and bake at 350° for 45 minutes.

POPPYSEED CAKE

Catherine Ball Petersohn

1-2 oz. can poppy seed	1 C. vegetable shortening
1 C. buttermilk	4 eggs, separated
½ C. sugar	2½ C. flour
1 T. cinnamon	1 tsp. soda
1 tsp. almond flavoring	½ tsp. salt
1½ C. sugar	

Combine poppyseed, buttermilk and almond flavoring, set aside. Combine ½ C. sugar and cinnamon. Cream shortening and 1½ C. sugar. Beat in shortening and egg yolks. Add sifted dry ingredients alternately with milk and poppyseed. Beat egg whites stiff and fold into batter. Pour ½ batter into greased and floured tube pan. Sprinkle on ½ sugar and cinnamon. Pour in rest of the batter and top with rest of the sugar and cinnamon. Cut through batter several times with knife. Bake at 350° for 60-65 minutes.

POPPY SEED CAKE

Janet Kiburz

1/3 C. poppy seeds	1 pkg. instant butterscotch pudding
1 C. water	1 C. salad oil
1 yellow cake mix	4 eggs

Soak poppy seeds in water. Add other ingredients. Bake at 350° for 30 minutes in 9 x 13-inch pan.

SAUCE:

1/2 C. oleo	1 T. flour
1 C. brown sugar	1/2 C. half & half

Boil and add 1 t. vanilla. Serve warm.

POPPY SEED CAKE

In Memory of Leona Been

4 eggs	3 C. flour
2 C. sugar	1 1/2 tsp. soda
1 1/2 C. Wesson oil	1 tsp. vanilla
1 (2 oz.) box poppy seed	1 tsp. salt
1 large can milk	

Beat until creamy eggs and sugar; add oil and poppy seed. Mix well and add alternately flour, soda, salt, milk and vanilla. Bake in angel food pan at 350° for 1 hour and 15 minutes. (You may not need the last 15 minutes, depends on the oven.) Drizzle powdered sugar frosting so it runs down the sides.

CARROT CAKEShad England
Glenda Woods Jobe

4 eggs	2 tsp. baking soda
2 C. sugar	2 tsp. cinnamon
1 1/2 C. oil	1 tsp. salt
2 large jars carrot baby food (junior size)	1 C. chopped walnuts
	2 1/2 C. flour

Grease 9 x 13-inch pan. Bake 30 minutes at 350°. When cake is cool frost with: 1 small pkg. cream cheese, 1/4 C. butter, 1 1/2 C. powdered sugar and 1 t. vanilla.

A good memory is one trained to forget the trivial.

CARROT CAKE

Barbara Reichart Jensen

- | | |
|---------------------|-------------------------------------|
| 2 C. flour | 2 tsp. baking powder |
| 1½ tsp. soda | 1 tsp. salt |
| 2 tsp. cinnamon | 2 C. sugar |
| 1½ C. vegetable oil | 4 eggs (slightly beaten) |
| 2 C. grated carrots | 8 oz. can crushed pineapple (drain) |
| ½ C. chopped nuts | |

Add sugar, oil and eggs to dry ingredients, mix well. Add carrots, pineapple and nuts. Bake in a greased bundt pan at 350°, approximately 1 hour. Remove from pan when cool.

FROSTING:

- | | |
|-------------------------|--------------------------|
| ½ C. margarine | 1 lb. box powdered sugar |
| 8 oz. pkg. cream cheese | 2 tsp. vanilla |
- Beat until smooth and creamy.

CARROT CAKE

Pauline Baker

- | | |
|-----------------|-------------------------|
| 3 C. flour | 1 C. oil |
| 2 C. sugar | 3 eggs, slightly beaten |
| ½ tsp. salt | 1 flat can pineapple |
| 1 tsp. cinnamon | 1 C. chopped pecans |
| 1 tsp. soda | 2 C. grated carrots |

Sift dry ingredients into large mixing bowl; add oil, eggs, pineapple, pecans and carrots. Mix well, but do not beat vigorously. Pour into 8" tube pan and bake in 325° oven for 1 hour or until toothpick comes out clean when inserted into cake. Cool on rack.

ICING:

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|---------------------------|----------------------|
| 1 8-oz. pkg. cream cheese | 1 box powdered sugar |
| 1 stick oleo | 2 tsp. vanilla |
- Beat well and spread on cake.

CARROT CAKE

Gwen Trullinger Feldt

- | | |
|----------------------|---------------------------------|
| 3 C. flour | ½ C. chopped nuts |
| 2½ C. sugar | 1 tsp. cinnamon |
| Pinch salt | 2 jars Junior baby food carrots |
| 1 tsp. baking soda | ½ C. oil |
| 2 tsp. baking powder | 4 eggs |

Sift together flour, sugar, salt, soda, baking powder and cinnamon. Add baby food, oil and the 4 unbeaten eggs. Mix at medium speed; add nuts. Bake 1½ hours at 375° in greased and floured tube pan. While still warm make holes in top of cake with toothpicks and pour glaze over. Glaze: 3 T. orange juice, ½ C. powdered sugar and ½ t. vanilla.

CARROT CAKE

Quita Lininger Blunck

- | | |
|----------------------------|--------------------|
| 2 C. sugar | 2 tsp. baking soda |
| 2 C. flour | 2 tsp. cinnamon |
| 1 tsp. salt | 4 eggs |
| 3 C. finely ground carrots | ¾ C. pecans |
| 1½ C. vegetable oil | |

Mix sugar, oil and eggs. Mix flour, cinnamon, salt and soda. Add to creamed mixture and blend. Add carrots and nuts; blend. Pour into 13 x 9½-inch greased and floured pan. Bake at 325° for 55 minutes.

TOPPING:

- | | |
|--------------------------|---------------------|
| 8 oz. Phil. cream cheese | 2 tsp. vanilla |
| 2½ C. powdered sugar | ½ C. chopped pecans |
| 1 stick margarine | |

Blend cheese, sugar, margarine and vanilla; then add pecans.

CARROT CAKE

Joy Kiburz McFarland

- | | |
|----------------------|----------------------------------|
| 2 C. flour | 1 tsp. cinnamon |
| 2 C. sugar | 3 C. finely shredded carrots (9) |
| 1 tsp. baking powder | 1 C. cooking oil |
| 1 tsp. baking soda | 4 eggs |
| 1 tsp. salt | |

Grease and lightly flour a 13 x 9 x 2-inch baking pan. In a large mixer bowl, stir together flour, sugar, baking powder, soda, salt and cinnamon; add carrots, oil and eggs. Mix till moistened. Beat at medium speed of mixer for 2 minutes. Pour into pan. Bake at 325° for 50-60 minutes or until wooden pick inserted in the center comes out clean. Frost with cream cheese frosting.

CREAM CHEESE FROSTING:

- | | |
|-------------------------------|-------------------|
| 3 oz. cream cheese (softened) | 1 tsp. vanilla |
| ¼ C. butter or margarine | ¼ C. chopped nuts |
| 2 C. powdered sugar | |

Soften cheese and butter; beat till fluffy. Gradually add powdered sugar, beating till smooth; stir in vanilla. Spread on cake, sprinkle with nuts.

*Be what you are, give what you can,
and the rest of the time mind your own business.*

OATMEAL CAKE

Florence Shields
Mary Sue McIntosh
Judy Kiburz Harrison
Dorothy Wurster
Beva Morrow

1½ C. boiling water	1½ C. flour
1 C. oatmeal, uncooked	1 tsp. soda
1 stick oleo	2 eggs
1 C. white sugar	1 tsp. black walnut flavoring
1 C. brown sugar	or omit flavoring & add
½ C. butter	1 tsp. each cinnamon & nutmeg

Bake in 9 x 13 x 2-inch or a cookie sheet sized pan. Combine oatmeal, margarine and water. Let set 20 minutes. Beat eggs and cream with sugars and vanilla. Sift remaining dry ingredients, add to creamed mixture, then add oatmeal. Bake at 350° for 30 to 40 minutes.

TOPPING: (Mary Sue McIntosh)

1 C. coconut	¼ C. evaporated milk
½ C. brown sugar	1 tsp. vanilla
6 T. butter	

Spread on cake, put under broiler until bubbly and brown.

FROSTING: (Dorothy Wurster)

¾ C. brown sugar	1 egg, beaten
3 T. milk	1 C. coconut
3 T. margarine	1 C. nuts

Combine first 4 ingredients and bring to boil. Add coconut and nuts. Boil 2-3 minutes. Spread on cake.

TOPPING: (Florence Shields)

½ stick oleo	½ C. coconut
1 C. brown sugar	½ C. nuts
1 T. milk	

Boil oleo, sugar and milk 1 minute; add coconut and nuts. Pour over cake. Can add raisins or dates. Put cake back in oven if desired to brown coconut.

FROSTING: (Judy Kiburz Harrison)

1 C. powdered sugar	1 T. + 2 tsp. hot water
1 T. oil	¼ tsp. vanilla
1 T. white corn syrup	

Mix all ingredients and spread over cake.

TOPPING: (Beva Morrow)

1 C. brown sugar	1 egg
1½ C. coconut	1 C. nuts
¼ C. melted oleo	3 T. cream

Mix and pour over cake. Broil until brown and bubbly.

CONFECTION FRUITCAKE (5 lbs.)

Bernice Ferguson

- | | |
|-----------------------------------|--------------------------------|
| 3 C. or 1 lb. chopped pecans | 3 3-oz. pkg. candied dates |
| 1 C. walnut meats | 3 cans flaked coconut |
| ½ lb. chopped candied cherries | 1 can condensed sweetened milk |
| ½ lb. chopped pineapple (candied) | |

Prepare all; add the can of sweetened milk. Mix well and press into a greased and foil lined angel food cake pan. Allow enough foil to lap over loosely. Bake 1 hour at 275°, fold back foil and bake another 15 minutes longer. Cool overnight, remove from pan and cover with linen towel and store in cool place.

FRUIT CAKE

In Memory of Lola Roush Breckenridge

- | | |
|-----------------|-----------------------------------|
| 1 C. sugar | 1 tsp. cloves |
| 1 tsp. soda | ½ C. lard (it's best to use lard) |
| 1 C. raisins | ¼ tsp. salt |
| 1 C. warm water | 1½ C. + 3 T. flour |
| 1 tsp. cinnamon | |

Let all ingredients, except flour, come to a boil. Cool and add flour. Bake ½ hour in 8 x 8-inch pan at 350°. Double recipe for larger loaf pan, 13 x 9-inch. Test for doneness.

CARMEL ICING:

- | | |
|-------------------|----------------|
| 1½ C. brown sugar | 2 T. butter |
| ½ C. white sugar | ½ C. nuts |
| ¼ tsp. salt | 1 tsp. vanilla |

Boil sugars and milk to softball stage; cool. Add butter and nuts; beat.

FRUIT CAKE

Frankie Eighme

- | | |
|------------------------------------|-----------------------------------|
| 1 C. sifted all purpose flour | 1 C. candied fruit |
| 1 tsp. baking powder | 1 lb. whole pitted dates (halved) |
| 1/8 tsp. salt | 1 C. (8 oz.) candied cherries |
| 4 eggs, separated | 2 C. (8 oz.) walnut halves |
| 1 C. sugar | 1½ C. (8 oz.) whole Brazil nuts |
| ¼ C. milk | 2 C. (8 oz.) pecan halves |
| 3 slices or 1 C. candied pineapple | |

Sift flour, baking powder and salt together. Beat egg yolks until thick; add sugar gradually beating constantly. Add milk and sifted dry ingredients. Beat egg whites until stiff, fold in batter. Mix fruit and nuts in large bowl; add batter and mix well. Spoon mixture into two 9 x 5 x 3-inch pans which have been greased and floured. Bake at 350° for 1½ hours. Store in air tight container. Slices easily after a few days storage.

EASY FRUIT CAKE

Mrs. Leo Guess

- | | |
|---------------------------------|--------------|
| 1 pkg. Snackin cake mix | ½ C. raisins |
| 1 pkg. Christmas fruit cake mix | ½ C. nuts |
| ½ C. dates | 1 C. water |

Mix and bake 30 to 35 minutes at 375°. Can pour brandy over two or three times before Christmas.

WONDERFUL FRUIT CAKE

In Memory of Nancy Borrusch

- | | |
|---|----------------------------------|
| 1 lb. butter | ½ tsp. each cloves & ginger |
| 1 lb. white sugar | 2 lb. shelled nuts (not peanuts) |
| 2 orange rinds, grated | ½ C. flour |
| 10 eggs | 3 lb. raisins |
| 1 C. fruit juice (pineapple is good) | 2 lb. currants |
| ¾ C. flour | ¾ lb. citron |
| 1 scant tsp. soda | 1 lb. candied pineapple |
| 1 tsp. each allspice, nutmeg & cinnamon | 1 lb. candied cherries |

Cream butter, sugar, orange rind and eggs; then add fruit juice alternately with dry ingredients. Add nuts, leave the pieces whole and mix them with the ½ C. flour. Cut up and add remaining ingredients. Bake at 250° for 2½ hours for 1 lb.; add 3 minutes for each pound more. Bake in loaf pans, filling ¾ full.

WINTER CAKE

Ella Fox

- | | |
|-----------------------|------------------|
| 2 lb. dates (pitted) | 2 T. butter |
| 2 tsp. soda | 2 C. brown sugar |
| 2 lb. English walnuts | 3½ C. flour |
| 2 C. hot water | |

Pit dates, add sugar, butter and nuts. Add soda to hot water and pour over ingredients, except flour. Cool and add flour. Bake 1 hour at 350°, in 13 x 9" pan.

AMAZIN' RAISIN CAKE

Linda Worthington Valdes

- | | |
|-------------------------|----------------------|
| 3 C. flour | ½ tsp. ground nutmeg |
| 2 C. sugar | ½ tsp. salt |
| 1 C. mayonnaise | ¼ tsp. ground cloves |
| ⅓ C. milk | 3 C. chopped apples |
| 2 eggs | ½ C. chopped walnuts |
| 2 tsp. soda | 1 C. raisins |
| 1½ tsp. ground cinnamon | |

Grease and flour two 9-inch round baking pans. In large bowl with mixer at low speed, beat first 10 ingredients 2 minutes. Stir in apples, raisins and nuts. Pour into pans. Bake in 350° oven for 45 minutes. Cool in pans 10 minutes; remove and cool. Fill and frost with 2 cups whipped cream.

PRUNE CAKE

Betty Lou Adair

- | | |
|-----------------|----------------------|
| 1 C. oil | 1 tsp. soda |
| 2 C. sugar | 1 tsp. cloves |
| 3 eggs | 1 tsp. nutmeg |
| 1 C. buttermilk | 1 tsp. salt |
| 2 C. flour | 1 C. nuts |
| 1 tsp. cinnamon | 1 C. prunes, chopped |
| 1 tsp. allspice | |

Cream oil and sugar; add eggs. Add dry ingredients alternately with buttermilk. Add prunes and nuts, dipped in flour. Bake at 350° for 30 to 45 minutes in 9 x 13 inch greased and floured pan.

FROSTING:

- | | |
|----------------------|------------|
| 1 C. prunes, chopped | 1 C. water |
| 1 C. sugar | Nutmeats |

Bring to a boil and boil til thick. Spread on cake.

DATE CAKE

Jenesse Tull
In Memory of Mary Sheldon

- | | |
|--------------------------|----------------|
| 1½ C. boiling water | 1 egg |
| 1½ C. diced pitted dates | ½ tsp. salt |
| ¼ C. margarine | 1 tsp. vanilla |
| 1 t. baking soda | 1 C. sugar |
| 1½ C. flour | |

Mix boiling water, dates and margarine and cook slowly, stirring for 3 minutes. Remove from heat, stir in baking soda and cool until lukewarm. Beat egg and add along with salt, flavoring and sugar. Sift flour and stir in until well blended. Pour in a greased and floured 7 x 11-inch pan. Bake at 350° for 35 to 40 minutes. When cool spread with following topping.

TOPPING:

Cook over low heat, stirring until thick, 1 C. diced pitted dates, ¾ C. water, 1 C. sugar, 1 T. butter or margarine and a dash of salt; cool. Add ½ C. nuts, just before spreading over cake. Top with whipped cream (optional).

A man who is too busy to pray is busier than God intended him to be.

MOTHER'S DATE CAKE

Mrs. Mavia Lamoreaux

1½ C. flour	1 egg
1 C. sugar	1 C. dates (chopped fine)
Pinch of salt	1 tsp. soda
1 T. shortening	1 C. boiling water

TOPPING:

1 C. finely chopped dates	⅔ C. boiling water
½ C. sugar	

Mix flour, sugar, salt, shortening and egg. Sprinkle soda over dates. Pour over this the 1 C. of boiling water. Add to flour mixture. Pour into 8 x 8-inch greased and floured pan. Bake at 350° for 35 minutes.

For Topping: Cook ingredients slowly in saucepan until thick. Spread over warm cake and sprinkle with ½ C. walnuts. Serve topped with whipped cream if desired.

HICKORY NUT CAKE

Cleone Johnson

1½ C. sugar	½ tsp. nutmeg
½ C. shortening	¼ tsp. salt
1 C. milk	1 C. nutmeats
2 C. sifted flour	3 egg whites
2 tsp. baking powder	

Mix sugar and shortening. Add sifted flour and other ingredients alternately with milk. Add nutmeats. Fold in beaten egg whites. Bake at 350° for 20 to 25 minutes in 2 layer pans. Cool and fill and frost with filling.

CREAMY NUT FILLING AND FROSTING:

2½ T. flour	Pinch of salt
½ C. milk	½ tsp. vanilla
½ C. butter	½ C. chopped nuts
½ C. sugar	1 C. powdered sugar

Blend flour and milk. Cook over low heat to a very thick paste, stirring constantly. Cool to lukewarm. Meanwhile cream butter, sugar and salt. Beat with egg beater until fluffy. Add flour paste. Fold in vanilla and nuts. Use ⅓ for filling between layers. To remainder blend in powdered sugar then spread on top and sides of cake.

When you get to the end of your rope, tie a know and hang on.

APPLESAUCE CAKE

Ann Ford

½ C. shortening
 1 C. sugar
 2 beaten eggs
 2 C. flour
 1½ tsp. soda
 1½ tsp. salt
 2 T. cocoa

½ tsp. cinnamon
 ½ tsp. cloves
 ½ tsp. nutmeg
 ½ tsp. all spice
 1½ C. applesauce
 ¾ C. chopped dates or raisins
 ½ C. nutmeats

Mix together shortening, sugar and eggs. Sift dry ingredients and add to first mixture then add applesauce, raisins or dates and nutmeats. Bake in slow oven about 1 hour. Can be frosted or is good with whipped cream.

APPLESAUCE CAKE

Vernadene Gabriel

½ C. shortening
 1½ C. sugar
 2 eggs
 1 C. thick unsweetened applesauce*
 2 C. flour
 ¼ tsp. salt

1 tsp. baking powder
 ½ tsp. soda
 1 tsp. cinnamon
 ½ tsp. cloves
 1 C. chopped seeded raisins
 (plump in hot water)

Thoroughly cream shortening and sugar; add eggs and beat well. Add applesauce, then sifted dry ingredients. Beat until smooth and fold in raisins. Spray an 8-inch pan with Pam. Bake in 350° oven for 45 to 60 minutes. Serve plain or frosted. (A moist cake.) *I often use home canned applesauce, but I put it in a blender so it's smooth.

APPLE HARVEST CAKE

Alice Allen

2 eggs, beaten
 1¾ C. sugar
 ¼ C. brown sugar
 1¼ C. oil
 3 C. flour
 1 tsp. soda

½ tsp. salt
 1 tsp. nutmeg
 1 tsp. cinnamon
 3 C. finely chopped apples
 1 C. nuts

Combine sugars, eggs and oil. Beat well and add the rest of the ingredients. Pour into a 9 x 13-inch pan, greased.

TOPPING:

1 C. brown sugar
 ½ C. chopped nuts

½ C. milk

Heat in saucepan until melted and smooth. Pour over the cake batter and bake at 350° for about 50-60 minutes.

FRESH APPLE CAKE

Irene Tull

2 C. sugar	2 tsp. baking powder
1½ C. oil	1 tsp. soda
1 t. vanilla	1 tsp. salt
2 eggs	3 C. peeled & chopped apples
2½ C. flour	1 C. chopped nuts

Beat eggs, vanilla, oil and sugar. Add flour, soda, salt and baking powder. Add apples and nuts. Pour batter in greased and floured 12 cup fluted tube pan. Bake 1 hour or till done in 350° oven.

RAW APPLE CAKEQuita Lininger Blunck
Jo Eighme

2 C. sugar	1 tsp. baking powder
½ C. shortening	1 tsp. cinnamon
2 eggs	½ tsp. nutmeg
½ tsp. salt	¼ tsp. cloves or allspice
1 tsp. soda	2 C. flour
½ C. chopped nuts	4 C. finely diced apples

Cream sugar and shortening in large mixing bowl. Add eggs and beat well; then add dry ingredients. Beat well and add chopped apples and nuts. Bake in greased and floured pan in 350° oven for 1 hour or until done in 9 x 13-inch pan.

RAW APPLE CAKE

Phylis Reed Brandes

4 C. raw apples (unpeeled & chopped fine)	2 tsp. soda
1½ C. sugar	¼ tsp. salt
½ C. vegetable oil	2 tsp. cinnamon
2 eggs, well beaten	½ tsp. allspice
1 tsp. vanilla	½ tsp. cloves
2¼ C. flour	1 C. chopped walnuts

Pour sugar over apples and let set ½ hour. Mix eggs and oil; add to apples. Add sifted dry ingredients and nuts. Bake in 9 x 13-inch pan, greased and floured at 350° for 1 hour. Serve warm with ice cream or sprinkle with powdered sugar. Caramel, cream cheese or powdered sugar frostings are all good on this.

SURPRISE APPLE CAKE

Mildred Link

- | | |
|-------------------------------|-------------------|
| 2 C. unpeeled apples, chopped | 1½ C. flour |
| 1 C. sugar | 1 tsp. soda |
| ½ C. oil | ¼ tsp. nutmeg |
| 1 t. vanilla | ¾ tsp. cinnamon |
| ¼ tsp. coconut flavoring | ½ C. chopped nuts |
| 1 egg, slightly beaten | ½ C. coconut |

Mix apples and sugar together and let stand while mixing other ingredients. Combine two mixtures, stirring in apples last. Pour in 7 x 11-inch greased pan. Bake at 350° for about 40 minutes or until it tests done. Freezes nicely.

PRUNE CAKE

In Memory of Sarah Henderson

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|------------------------------------|-------------------|
| 1½ C. sugar | 1 tsp. soda |
| ½ C. shortening | ½ tsp. cinnamon |
| 2 eggs | 2 C. flour |
| 1 C. sour milk | 1 tsp. cloves |
| 2 C. unsweetened finely cut prunes | 1 C. chopped nuts |

Cream sugar and shortening; add beaten eggs and beat for 2 minutes. Add prunes then the sour milk in which soda has been dissolved, blend thoroughly with rest of mixture. Add dry ingredients, sifted together. Add nuts last. Bake in slow oven, 325°. When cool ice with frosting made by combining powdered sugar and coffee. This cake is delicious and can be made several days in advance. Pan size, 13 x 9-inch.

FOOD FOR THE GODS (Cake)

Hazel Nichols (Aunt Chloe)

- | | |
|----------------------|---|
| 1 C. sugar | 1 C. flour |
| 3 eggs, well beaten | 1 tsp. baking powder |
| ¼ C. water | ½ tsp. soda (dissolved in spoon of hot water) |
| 1 C. chopped dates | ¼ C. sweet milk (for after baking) |
| 1 C. English walnuts | |

Mix well and pour into a greased and floured pan (10 or 12-inch). Bake 45 to 60 minutes in very slow oven, 315° or 325°. Remove from oven and pour ¼ C. sweet milk very slowly over cake. Batter is very thin.

One reason why a dog is such a lovable creature is that his tail wags instead of his tongue.

HICKORY NUT CAKE

In Memory of Mrs. Eva Swigart

2 C. sugar
½ C. butter
5 egg whites
1 C. milk
3 C. flour

1 C. hickory nuts
3 tsp. baking powder
1 tsp. vanilla
1 tsp. lemon

Cream butter and sugar. Add the milk and baking powder, then the beaten egg whites. Add the flavorings. Add the flour and nuts last. Bake at 350° in 13 x 9-inch pan.

GERMAN APPLE CAKE

Betty Lou Adair
Barbara Long Walter

2 eggs
2 C. sugar
1 tsp. soda
1 tsp. vanilla
4 C. fresh chopped apples

2 C. flour, sifted
2 tsp. cinnamon
½ tsp. salt
1 C. salad oil
1 C. nuts (optional)

Mix together with spoon (no mixer), batter will be stiff. Spread in 13 x 9-inch pan and bake 350° for 45 to 60 minutes.

ICING:

2 small pkg. cream cheese
3 T. butter

1½ C. powdered sugar
1 tsp. vanilla

Mix together until smooth and spread on cooled cake. This cake is also good with whipped cream.

NEVER FAIL SPICE CAKE

Barbara Kiburz

1 C. sugar
1 C. water
1 C. raisins
½ C. lard
1 tsp. nutmeg
1 tsp. cloves
1 tsp. cinnamon

¼ tsp. salt
1 tsp. soda in
½ C. warm water
2 C. flour
1 tsp. baking powder
½ C. nutmeats

Boil all of the ingredients, sugar through salt for 3 minutes. Cool to lukewarm and add the remaining ingredients. Bake at 350° till done. Keeps well. Can serve with whipped cream or your favorite frosting. Pan size, 9 x 13-inch.

SPICE CAKE

Sherryl Calhoun

2 eggs	2 tsp. cinnamon
1 T. butter	1 tsp. nutmeg
1 C. sour cream	½ tsp. allspice
1 C. sugar	½ tsp. cloves
1 C. flour	¼ tsp. ginger
1 tsp. salt	1 tsp. vanilla
1 tsp. soda	

Combine eggs, butter and sour cream; add dry ingredients. Bake at 350° in 9 x 13-inch pan for 30-40 minutes.

CARAMEL FROSTING: Boil 1 minute: 2 T. butter, 2 T. cream, 2 T. cold water and 5 T. brown sugar. Add powdered sugar till desired consistency add 1 tsp. vanilla.

BLACK WALNUT MOCHA CAKE

In Memory of Eva Eckerman

½ C. butter	1¾ C. flour
1 C. sugar	2½ t. baking powder
½ C. strong coffee (liquid cold)	¾ C. walnuts
	Whites of 3 eggs

Cream butter; add sugar and beat well. Mix and sift dry ingredients, add to the creamed sugar and butter, the coffee and then the flour and baking powder. Add nutmeats. Fold in beaten egg whites. Bake in layers at 350°.

UGLY DUCKLING PUDDING CAKE

Marjorie Ibbotson

1 pkg. (2 layer size) yellow cake mix	4 eggs
1 pkg. (4 serving size) Jello lemon flavor instant pudding & pie mix	¼ C. oil
1 can (16 oz.) fruit cocktail including syrup	½ C. firmly packed brown sugar
1 C. Bakers angel flake coconut	½ C. chopped nuts (optional)
	Butter glaze*

Blend first 6 ingredients in large mixing bowl. Beat 4 minutes at medium speed. Pour into greased and floured 13 x 9-inch pan. Sprinkle with brown sugar and nuts. Bake at 325° for 45 minutes or till it springs back when lightly touched and pulls away from sides. Do not underbake. Cool in pan for 15 minutes. Spoon hot butter glaze over warm cake. Serve warm or cool with whipped topping if desired.

BUTTER GLAZE:

Combine ½ C. each of butter, granulated sugar and evaporated milk in saucepan; boil 2 minutes. Stir in 1½ C. angel flake coconut.

PEA PICKIN' CAKE

Mrs. Floyd Guess

1 pkg. Duncan Hines butter cake mix 4 eggs
1 small can mandarin oranges with juice ½ C. oil

Mix 5 minutes. Bake in greased/floured 13 x 9-inch pan at 350° for 35 minutes.
Let cool.

TOPPING:

2 boxes instant vanilla pudding 1 large can crushed pineapple
1 8½-oz. pkg. Cool Whip

Add pudding to pineapple. Fold in Cool Whip. Store in refrigerator.

WACKY CAKE

Debbie Reed

3 C. flour ¾ C. oil
6 T. cocoa 2 T. vinegar
2 C. sugar 2 t. vanilla
2 tsp. soda 2 C. water
1 tsp. salt

Sift together flour, cocoa, sugar, soda and salt in 9 x 13-inch pan. Add oil, vinegar, vanilla and water and stir with fork until mixed together, but not too long, or cake will be tough. Bake at 375° for 40-45 minutes.

WACKY OR CRAZY CAKE

Ava Overholtzer

Robin Wurster

Mrs. Lourena Alexander Dye

Cleo Clough

1½ C. flour 1 C. cold water
1 C. sugar 6 T. oil
3 T. cocoa 1 T. vinegar
½ tsp. salt 1 tsp. vanilla
1 tsp. soda

Sift together dry ingredients. Combine liquid ingredients and add dry ingredients, mixing well. Pour into oiled and floured 8" square pan. Bake at 350° for 30 minutes.

FROSTING:

1½ C. sugar 6 T. milk
6 T. margarine ½ C. chocolate chips

Mix and boil for 1 minute, the sugar, margarine and milk. Take from heat and add chocolate chips. Beat with spoon until it is thickened.

GRANDMA MITCHELL'S BUTTERMILK CHOCOLATE CAKE Jean Henderson

1½ C. sugar	½ C. boiling water
½ C. butter	1 tsp. soda
½ C. buttermilk	1 tsp. vanilla
2 eggs, beaten	2 C. flour
2 sq. melted chocolate	

Cream together sugar and butter. Add buttermilk and eggs. Mix together chocolate, boiling water and soda; combine with first mixture. Add remaining ingredients. Bake in 13 x 9-inch pan at 350° for 30 to 35 minutes.

GREEN CREME DE MENTHE CAKE Cleone Johnson

1 pkg. yellow cake mix	1 C. sour cream
1 pkg. instant pistachio pudding	1 C. creme de menthe
4 eggs	6 oz. pkg. chocolate chips
⅓ C. oil	

Bake in bundt pan at 350° for 45-55 minutes. Sprinkle powdered sugar on the top or frost with powdered sugar frosting.

GRASSHOPPER CAKE Mrs. Leo Guess

1 pkg. white cake mix	1 can Hersheys chocolate fudge
4 T. creme de menthe	

FROSTING:

1 large container Cool Whip	4 T. creme de menthe
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Prepare cake as per package directions, adding creme de menthe and bake. Spread while warm with chocolate fudge. Frost with combined Cool Whip and creme de menthe.

BROWNSTONE FRONT CAKE Mrs. Dick Weeda

6 T. cocoa	Pinch of salt
2 C. sugar	2 C. sour cream
½ C. flour	4 well beaten eggs
2 scant tsp. soda	

Mix the cocoa, sugar, flour, soda and salt. Add dry ingredients to cream and beaten eggs. Mix well. Bake in greased and floured 9 x 13-inch pan at 350°, until done. Ice as desired.

CHOCOLATE SOUR CREAM CAKE

Jo Eighme

¾ C. cocoa	2 tsp. vanilla
1½ C. boiling water	2¾ C. unsifted cake flour
1 C. butter or margarine	3 tsp. baking soda
3 C. packed light brown sugar	½ tsp. salt
4 eggs	1½ C. dairy sour cream

In a small saucepan; add cocoa to boiling water; stir until smooth and cool. In large mixing bowl cream butter, sugar, eggs and vanilla at high speed until light and fluffy, approximately 5 minutes. Combine flour, baking soda and salt; add alternately with cocoa mixture and sour cream to creamed ingredients, beginning and ending with flour. Beat just until batter is smooth. Pour into 3 greased and floured 9" layer cake pans. Bake at 350° for 35-40 minutes. Cool 10 minutes, remove from pans. Cool completely.

FROSTING:

¾ C. butter	6-7 T. milk
¾ C. cocoa	2 tsp. vanilla
3 C. powdered sugar	

Melt butter; add cocoa and heat till mixture boils, stirring constantly until smooth. Pour into medium mixing bowl; cool completely. Add powdered sugar alternately with milk. Beat to spreading consistency. Blend in vanilla.

SOUR CREAM CHOCOLATE CAKE

In Memory of Alice E. Templeton

1 C. flour	2 heaping T. cocoa
1 tsp. soda	1 C. sour cream
2 eggs	1 tsp. vanilla
1 C. sugar	

Sift dry ingredients 3 times together. Beat eggs in large bowl. Add cream and dry ingredients. Bake in 9 x 13-inch pan or larger. Bake in moderate oven, 350° for about 25 minutes.

QUICK CHOCOLATE OR SPICE CAKE

Helen Kinney Spencer

1 C. sugar	1 C. flour
1 C. thick sour cream or ¾ C. cream & ¼ C. hot water	¼ C. cocoa
1 egg	Pinch of salt
1 tsp. soda	1 tsp. vanilla

Beat together and bake at 350° for 25-30 minutes. For Spice Cake: Eliminate cocoa and add ½ t. cloves and 1 t. cinnamon. Pan size, 9 x 9-inch.

CHOCOLATE CAKE

Joyce E. England

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|---------------|---------------------|
| 2 C. flour | 2 tsp. soda |
| 1½ C. sugar | 1 C. warm water |
| 3 T. cocoa | 1 C. salad dressing |
| Salt to taste | 1 tsp. vanilla |

Mix in order given and bake at 350° in 9 x 9-inch pan.

FROSTING:

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|------------|------------|
| 1 C. sugar | ¼ C. milk |
| ¼ C. oleo | 1 T. cocoa |

Boil for 1 minute and add 1 t. vanilla.

DEVIL'S FOOD CAKE

In Memory of Mrs. Oscar Fullerton

- | | |
|------------------------------------|----------------------|
| ⅓ cake of bitter chocolate, grated | ½ C. butter |
| ½ C. boiling water | 1 tsp. baking powder |
| 2 eggs | 1 tsp. soda |
| 2 C. brown sugar | 3 C. flour |
| ½ C. buttermilk | |

Pour boiling water over chocolate. Cream eggs, buttermilk, brown sugar and butter. Sift dry ingredients together and combine with creamed mixture and chocolate. Bake in layers at 350°.

FILLING:

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|------------------|------------------|
| 2 C. brown sugar | ½ C. sweet cream |
| ½ C. butter | 1 tsp. vanilla |

Cook until it forms a softball in cold water. Remove from fire and beat until thick.

MAHOGANY CAKE

Mary Sue Pritchard McIntosh

- | | |
|----------------------|--------------------------|
| 2 C. sugar | 2½ C. flour |
| 3 eggs | ½ C. cocoa, dissolved in |
| ½ C. butter | ½ C. boiling water |
| ½ C. sour cream | 1 C. boiling water |
| 2 level tsp. soda | 1 tsp. vanilla |
| ½ tsp. baking powder | |

Cream sugar and butter; add eggs and mix well. Add sour cream and mix. Add soda and baking powder. Dissolve ½ C. cocoa in ½ C. boiling water. Add to above mixture. Add flour. Last of all add 1 C. boiling water and vanilla. This will be very thin batter, but makes delicious cake. Frost with white cream cheese and powdered sugar icing. Bake at 350° in a sheet cake pan for 20 minutes.

FUDGE CAKE

Clema Nichols

3 C. flour	3 eggs
2 C. sugar	1 C. shortening
4 T. cocoa	1 C. sour milk
4 scant tsp. soda	½ C. hot water

Mix dry ingredients together thoroughly. Combine remaining ingredients and mix well. Add to dry ingredients. Stir well after mixing. Bake in a 350° oven in 13 x 9-inch pan.

GRANDMA BIRDIE'S MAUDE S. CAKE

Dan Ferguson

2 sq. chocolate (Bakers)	3 eggs
5 T. white sugar	1½ C. cake flour (save ½ C.)
½ C. milk	2 tsp. baking powder
½ C. butter	½ C. milk
1½ C. brown sugar, packed	1 tsp. vanilla

Make a custard of chocolate, white sugar and milk. Combine and boil til it thickens a little. Set aside to cool.

Combine butter, brown sugar, eggs, 1 at a time. Beat and add 1 C. of flour. Mix until smooth; add custard and stir in ½ C. flour with baking powder. Last add milk and vanilla. Makes three 8-inch layers. Bake in moderate oven, 325° to 350°.

FROSTING:

2 C. brown sugar, packed	⅔ C. thin cream
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Boil for 10 minutes. After it is bubbling all over take from stove and cool about 15 minutes and put on cake. (This sets up fast.)

RED CAKE

Mary Ferguson

½ C. shortening	1 tsp. salt
1½ C. sugar	1 C. buttermilk
2 eggs	2¼ C. cake flour
2 oz. red food coloring (¼ C.)	1 tsp. soda &
1 tsp. vanilla	1 tsp. vinegar
2 tsp. cocoa	

Cream shortening, sugar and eggs. Make paste of red coloring and cocoa; add to mixture. Add buttermilk with salt, alternately with flour and vanilla; add soda and vinegar. Bake at 350° for 30 minutes 9 x 13-inch pan.

FROSTING:

3 T. flour	1 t. vanilla
1 C. milk	1 C. butter or margarine
1 C. sugar	

Cook flour and milk mixture until thick and cool. Cream butter and sugar until fluffy. Add vanilla. Blend this mixture into the cooled flour and milk.

RED CHOCOLATE CAKE

Colette Riggs

1/2 C. shortening	1 C. buttermilk
1 1/2 C. sugar	2 C. flour, sifted
2 eggs	1 tsp. vanilla
4 T. red food coloring	1 tsp. soda
2 tsp. cocoa	1 tsp. vinegar
1 tsp. salt	

Cream shortening and sugar; add eggs. Make a paste of food coloring and cocoa. Add to shortening mixture. Add salt to buttermilk; add to mixture alternately with flour. Beat in vanilla. Add soda, then vinegar, beating. Turn into 2 greased and floured 9-inch layer cake pans and bake at 350° for 30 minutes. Let cool in pans several minutes and turn out on racks to cool. Put together with following frosting: In saucepan, combine 3 rounded tablespoons flour and 1 C. milk. Cook until thickened and cool. In bowl, cream until fluffy, 1 C. sugar, 1 t. vanilla and 1 C. butter (may be half margarine). Blend into milk mixture.

WALDORF ASTORIA RED CAKE

Debbie Reed

1/2 C. shortening	1 tsp. vanilla
1 1/2 C. sugar	1 tsp. salt
2 oz. red food coloring	1 tsp. soda
2 T. cocoa	1 tsp. vinegar
1 C. buttermilk	2 eggs
2 1/4 C. cake flour	

Cream shortening, sugar and eggs. Make a paste of food coloring and cocoa. Add to creamed mixture. Add buttermilk, alternately with sifted flour and salt. Add vanilla. Add soda and vinegar (hold over as it foams). Then add this soda mixture, blending instead of beating. Bake 24-30 minutes at 350° in two 8-inch layer pans. Split layers in two and frost with the following.

FROSTING:

3 T. flour	1 tsp. vanilla
1 C. milk	1 C. margarine
1 C. sugar	

Cook flour and milk until very thick, stirring constantly and cool. Cream butter and sugar plus vanilla until very fluffy. Add to first cooled mixture. Mix until blended. Should be the consistency of whipped cream. Frost the layers.

INDIAN CHOCOLATE CAKE

Loretta Worthington

1 stick margarine
 2 C. sugar
 2 eggs
 ½ C. cold coffee
 ½ C. cocoa

2 C. flour
 1 tsp. salt
 1 tsp. soda
 1 tsp. vanilla
 Add 1 C. boiling water

Beat ingredients above in order. Bake 35 minutes at 350° in 13 x 9-inch pan.

CHOCOLATE SHEET CAKE

Becky Morrison

4 T. cocoa
 ½ C. oleo
 ½ C. water
 2½ C. flour
 ½ tsp. soda
 ½ tsp. salt

½ tsp. cinnamon
 1 egg
 1 C. sugar
 ½ tsp. vanilla
 ¼ C. sour milk

Bring cocoa, oleo and water to a boil and set aside. Sift together flour, soda, salt and cinnamon. Beat together egg, sugar and vanilla; add to cocoa mixture. Add dry ingredients alternating with sour milk. Bake in 9 x 13-inch pan at 350° for 25-30 minutes.

CHOCO SHEET CAKE

Charlotte Jennings

1 stick margarine
 4 T. cocoa
 ½ C. oil
 1 C. water
 2 C. sugar
 2 C. flour

½ C. milk
 1 tsp. vanilla
 ¼ tsp. salt
 2 eggs
 1 tsp. soda

Melt margarine in a pan; add cocoa, oil and water. Bring to boil, remove from heat, cool to lukewarm. Add remaining ingredients and mix well. Bake in sheet pan at 350° for 20 minutes. Do not overbake; cool.

FROSTING:

1 stick margarine
 3 T. cocoa

1 T. milk

Bring to rolling boil and add one 1-lb. box powdered sugar and beat well. Pour over cake while frosting is hot.

CHOCOLATE COOKIE CAKE

Billi Jo Grout

4 T. cocoa	2 C. sugar
2 sticks oleo	2 eggs
1 C. water	1 tsp. vanilla
2 C. flour	½ C. sour or buttermilk
1 tsp. soda	

Combine cocoa, oleo and water. Bring to boil or until oleo melts; don't cool. Mix flour, soda and sugar and add to cocoa mixture. Beat in eggs. Add vanilla and milk. Bake in floured cookie sheet 15-20 minutes at 375° or about 25-30 minutes in cake pan.

FROSTING:

1½ C. sugar	6 T. milk
6 T. oleo	½ C. chocolate chips

Combine ingredients and boil 1 minute. Stir until dissolved. Remove from heat and beat until mixture begins to thicken. Pour on hot cake.

CHOCOLATE SHEET CAKE

Mrs. Merritt Swigart

2 C. sugar	1 C. water
2 C. flour	2 beaten eggs
1 tsp. salt	½ C. buttermilk
2 sticks margarine	1 tsp. vanilla
3 T. cocoa	1 t. soda (dissolved in buttermilk)

Melt shortening, cocoa and water. Bring to boil and pour over sugar, flour and salt mixture. Mix well and add remaining ingredients. Mix well and pour into greased 16 x 11-inch cookie sheet. Bake at 400° for 20 minutes. Reduce heat to 375° and bake until done. Watch closely as they burn easily.

ICING:

1 stick margarine	1 tsp. vanilla
6 T. milk	1 lb. powdered sugar
2 T. cocoa	1 C. chopped nuts

Bring oleo, milk and cocoa to boil. Boil up good. Remove from heat and add powdered sugar. Beat and add nuts and spread on cake. Cut into bars and use for brownies if desired, (delicious).

*One reason why a dog is such a lovable creature is that
his tail wags instead of this tongue.*

CHOCOLATE CAKE

Edith Wood

1 stick oleo	2 C. flour
2 C. sugar	½ C. cocoa
1 tsp. vanilla	2 tsp. soda
2 eggs	Pinch of salt
½ C. sour cream	1 C. boiling water

Cream oleo, sugar and vanilla. Add eggs and sour cream; beat well. Add remaining ingredients and mix well. Bake in 13 x 9-inch pan at 350°.

SOUR CREAM CHOCOLATE CAKE

Sharon Case

2 C. flour	1 tsp. salt
2 C. sugar	1 tsp. vanilla
1 C. water	½ tsp. baking powder
¾ C. sour cream	2 eggs
¼ C. shortening	4 oz. melted unsweet choc. (cool)
1¼ tsp. soda	Nuts (optional)

Heat oven to 350°. Grease and flour oblong pan, 13 x 9 x 2-inch. Measure all ingredients into large mixer bowl. Mix ½ minute on low speed, scraping side. Beat 3 minutes at high speed, scraping bowl occasionally. Pour into pan and bake 40 to 45 minutes. Can be made into cupcakes.

SOUR CREAM CHOCOLATE FROSTING:

½ C. butter or margarine, softened	½ C. sour cream
3 oz. melted unsweetened choc. (cool)	2 tsp. vanilla
3 C. confectioner's sugar	

Mix butter and cooled chocolate thoroughly. Blend sugar. Stir in sour cream and vanilla; beat until frosting is smooth and of spreading consistency.

SOFT CHOCOLATE CAKE

Bernice Thompson

½ C. cocoa	1 C. buttermilk
½ C. boiling water	2 C. flour (1 of them cake flour)
1 C. white sugar	2 level tsp. soda
1 C. brown sugar	2 tsp. vanilla
½ C. butter (not oleo)	Tiny pinch of salt
2 eggs	

Dissolve cocoa in boiling water and cool. Beat together sugars, butter and eggs; mix well. Add buttermilk. Sift flours and soda together 3 times, add to above mixture along with vanilla and salt. Mix well. Now add the cooled chocolate. Bake in 2 square cake pans or one 9 x 13-inch in 350° oven until toothpick comes out clean.

NEVER FAIL CHOCOLATE CAKE

Florence Shields

- | | |
|------------------------|----------------------|
| 1 egg | 1 tsp. soda |
| ½ C. shortening (oleo) | 1 tsp. vanilla |
| 1½ C. flour | 1 C. white sugar |
| ½ C. cocoa | ½ C. sour milk |
| ½ C. boiling water | 1 tsp. baking powder |

Stir after all ingredients have been added. Bake in 350° oven in 9 x 9-inch pan.

3 MINUTE CHOCOLATE CAKE

Joan Turner

- | | |
|-------------|-------------------------|
| ½ C. cocoa | ½ C. sweet or sour milk |
| 1 tsp. soda | ½ C. shortening |
| 1 C. sugar | 1 whole egg |
| 1¼ C. flour | ½ C. boiling water |

Mix in order given. Add 1 t. vanilla. Put in cold oven. Bake at 350° for 35 to 40 minutes in 9 x 9-inch pan.

MY PRIZE WINNING CHOCOLATE CAKE

Macelle Morrison

- | | |
|---------------|---------------------|
| 2 C. sugar | 2 eggs |
| 3 C. flour | 1 C. butter or lard |
| 6 tsp. cocoa | 1 C. sour milk |
| Pinch of salt | 4 tsp. soda |

Mix dry ingredients together. Also wet. Then mix both together. Add extract. Add ½ C. boiling water. Stir good and bake in 350° oven.

RED DEVILS FOOD CAKE

Beva Morrow

- | | |
|-----------------|--------------------|
| 1 C. shortening | 2 tsp. soda |
| 1½ C. sugar | 2 C. flour |
| ½ C. cocoa | 1 tsp. vanilla |
| 2 eggs | 1 C. boiling water |
| ½ C. sweet milk | |

Cream shortening, add sugar and cocoa. When thoroughly creamed, add eggs and beat well. Add milk in which soda has been dissolved alternately with flour. Add boiling water and vanilla. Bake in two 8-inch round pans at 350° for 40 minutes.

RED DEVILS FOOD CAKE

Georgia Eighme

½ C. shortening	1½ C. flour
1½ C. sugar	1 t. soda
3 eggs	¼ t. salt
½ C. cocoa	1 t. vanilla
1 C. boiling water	

Pour boiling water over cocoa and let stand until ready to use. Cream shortening and add sugar. Add eggs, 1 at a time, beating well after each. Add cocoa mixture alternately with flour, soda and salt. Add vanilla. Bake at 350° for 45 minutes in 13 x 9-inch pan.

CHOCOLATE CAKE

In Memory of Hazel Vanderpluym

1 C. sugar	Salt
1 C. sour cream	2 eggs
1½ C. flour	1 tsp. vanilla
½ tsp. baking powder	3 (rounding) T. cocoa
1 tsp. soda	½ C. boiling water

Put cocoa in a cup and fill to ½ C. with boiling water. Put all in bowl and mix. Bake at 350° until done in 9 x 9-inch pan.

OLD FASHIONED CHOCOLATE CAKE

In Memory of Mrs. Bertha Barnett

1½ C. sugar	2 eggs
¾ T. cocoa	¾ C. boiling water
2 C. flour	1 tsp. vanilla
1 tsp. soda	Pinch of salt
1 C. sour cream	

Sift together sugar, cocoa, flour and soda. Make a hole in center. Add sour cream, eggs and boiling water and mix fast. Add vanilla and salt. Bake at 350° for 35-45 minutes in 9 x 13-inch pan.

CHOCOLATE FLECK CAKE

Merry Ann Nichols Swank

1 pkg. yellow cake mix	2 env. Dream Whip
½ C. chocolate flecks (small choc. chips or grated chocolate)	½ C. instant cocoa mix
	¼ C. finely chopped nuts

Prepare cake mix as directed. Fold in chocolate pieces. Bake as directed.

FROSTING:

Prepare Dream Whip as directed except add instant cocoa mix with milk. Frost between layers and top. Sprinkle nuts on top and chill. Store in refrigerator.

FUDGE CAKE

Mary Eighme Miller

1 C. oleo
4 T. cocoa
2 C. flour
1 tsp. soda
2 eggs

1 C. water
2 C. sugar
½ tsp. salt
½ C. sour cream
1 tsp. vanilla

Melt oleo; add water and cocoa and bring to boil, remove from heat. Add other ingredients and beat. Bake 20 minutes at 350° in 12 x 18 x 1-inch pan.

TOPPING:

1 stick oleo
4 T. cocoa
6 T. milk

1 lb. powdered sugar
1 C. nuts
1 tsp. vanilla

Bring oleo, cocoa and milk to boil. Then add rest and frost cake while warm.

TEXAS SHEET CAKE

Ellen Eighme Turbot
Cindy Allen

2 C. flour
2 C. sugar
2 sticks oleo
4 T. cocoa
1 C. hot water

½ C. sour milk or buttermilk
2 eggs, well beaten
½ tsp. salt
1 tsp. soda
1 tsp. vanilla

Mix sugar and flour together and set aside. Put in a saucepan oleo, cocoa and hot water and bring to a rapid boil. Add this to the sugar-flour mixture and mix well. Add remaining ingredients and mix well. Bake in 16 x 11 x 1-inch pan at 350° for about 35 minutes. Choice of 2 frosting.

#1 FROSTING: In saucepan bring to boil, 1 stick oleo, 6 T. milk and 4 T. cocoa. Add 1 lb. powdered sugar, 1 t. vanilla and 1 C. nuts. Spread over warm cake.

#2 FROSTING: Mix in a saucepan and boil for 30 seconds, 1½ C. sugar, 6 T. margarine, 6 T. milk, then add ½ C. chocolate chips. Beat until spreading consistency.

*Just about the time you think you can make both ends meet,
somebody moves the ends.*

MOIST AND EASY CHOCOLATE CAKE

Julie Maudlin

- | | |
|----------------------|--------------------------------|
| 2 C. sugar | 1 C. milk (add 1 tsp. vinegar) |
| 2½ C. flour | 1 tsp. vanilla |
| 5 ● cocoa T | 1 C. oil |
| ¼ tsp. salt | 1 tsp. butter flavoring |
| 1 tsp. baking powder | 2 tsp. soda in 1 C. hot water |
| 2 eggs | |

Mix ingredients together in this order. Pour into a greased and floured 9 x 13 inch pan, two 9-inch pans or larger 15 x 10½-inch pan. (This cake is very thick if you put in standard cake pan.) Bake at 350° for 30-35 minutes, or until done.

CHOCOLATE SNACK CAKE

Lois Breckenridge Jensen

- | | |
|--------------------|------------------|
| 1⅓ C. flour | 1 C. brown sugar |
| ¼ C. cocoa | 1 tsp. soda |
| ½ tsp. salt | 1 C. water |
| ⅓ C. vegetable oil | 1 tsp. vinegar |
| ½ tsp. vanilla | |

Mix flour, brown sugar, cocoa, soda and salt in bowl with fork. Stir in water, oil, vinegar and vanilla completely. Pour into ungreased square pan, 8 x 8-inch. Bake 35 to 40 minutes at 350°. Dust with powdered sugar if desired. (This is a good recipe for people with heart problems - no eggs and uses cocoa instead of choc.)

CHOCOLATE CREME FILLED CUPCAKES

Clara Mae Bird
Alice Drake Greene

- | | |
|----------------------|-----------------|
| 2½ C. flour | 1 C. salad oil |
| 2 C. sugar | 1 C. buttermilk |
| 1 tsp. baking powder | 1 tsp. vanilla |
| ⅓ C. cocoa | 2 tsp. soda in |
| ¼ tsp. salt | 1 C. hot water |
| 2 eggs | |

Sift together dry ingredients. Add eggs, salad oil, buttermilk and vanilla; then the soda in water. This mixture will be very thin. Put in a measuring cup and pour into cupcake liners filling ⅓ full. Bake for 20 minutes at 350°. Remove from pan and cool completely before filling. Makes about 36 cupcakes.

CREME FILLING: (No Cook) Combine ½ C. sugar, ⅓ C. milk, ⅓ C. vegetable shortening, ¼ t. salt, 1 T. water and 1 t. vanilla. Use a small bowl. Start with only half of the liquid and add the rest of it gradually. Mix slowly at first. Mix until very smooth, at least 5-7 minutes. The beating is very important so use a timer. Add; ½ C. powdered sugar and beat another 3-5 minutes. Put filling in a pastry bag and fill cupcake by using rosette or star tip. Don't cut the cake to fill them. A metal decorator with leaf tip can be used. These freeze well.

CHOCOLATE PARTY CUPCAKES

Mae Ryan

- | | |
|------------------------|-------------------|
| ¾ C. all-purpose flour | ¼ C. shortening |
| ¾ C. sugar | 1 egg |
| ⅓ C. baking cocoa | ¾ C. water |
| 3 T. buttermilk powder | ½ tsp. vanilla |
| ¾ tsp. baking soda | ⅓ C. chopped nuts |
| ½ tsp. salt | |

Prepare cheese topping (at bottom of page), first and set aside. In a large mixing bowl, sift together flour, sugar, cocoa, buttermilk powder, soda and salt. Add shortening, egg, water and vanilla. Beat on low speed, scraping bowl constantly for ½ minute. Beat on high speed, scraping bowl constantly, 3 minutes. Pour batter into paper lined muffin cups, filling each about ½ full. Spoon about 1 T. cheese topping over batter in each muffin cup. Sprinkle nuts over cheese topping in each muffin cup. Bake at 350° until tops of cupcakes are golden brown, 25 to 30 minutes. Cool completely in pan. Makes 20 cupcakes.

CHEESE TOPPING:

- | | |
|--------------------------------------|---|
| 2 3-oz. pkgs. cream cheese, softened | 1 egg |
| ⅓ C. sugar | ½ C. semi-sweet or
milk chocolate pieces |
| 1/8 tsp. salt | |

Beat cream cheese, sugar, salt and egg in small mixer bowl until smooth. Stir in chocolate pieces.

BAKED DEVILS FLOAT

Linda Reed

- | | |
|--------------------|---------------|
| 1 C. flour | ½ tsp. salt |
| 2 T. margarine | ½ C. nutmeats |
| 2 T. baking powder | 1½ T. cocoa |
| ½ C. milk | ¾ C. sugar |

Sift dry ingredients; add milk and melted margarine. Pour into greased pan. Add ½ C. sugar, ½ C. brown sugar and 2 T. cocoa. Add 1 C. hot water. Pour over above mixture. Bake at 350° for 35-40 minutes. Serve warm or cold.

EGGLESS, MILKLESS, BUTTERLESS CAKE

Georgia Eighme
Beulah Wilkins

- | | |
|-----------------------|-----------------------|
| ⅓ C. shortening | ½ tsp. nutmeg |
| 1 C. sugar | ½ tsp. cloves |
| 1 C. seedless raisins | 1 tsp. soda |
| ½ tsp. baking powder | 2 C. flour |
| 1 C. hot water | 1½ C. nuts (optional) |
| 1 tsp. cinnamon | |

Boil all but the dry ingredients. Boil 5 minutes. Let cool. Then add soda dissolved in a little warm water and the dry ingredients (all sifted together). Bake in 13 x 9-inch pan at 350° for 40 to 45 minutes.

PEPSI CAKE

Marlene Zarr

2 C. flour	2 eggs
2 C. sugar	½ C. sour milk
3 T. cocoa	(add 1 tsp. vinegar to sweet milk)
1 stick oleo	1 tsp. soda
1 C. Pepsi	½ tsp. salt
½ C. oil	½ C. miniature marshmallows

Mix flour, sugar and cocoa together. Bring to a boil the oleo, Pepsi and oil. When cool, pour over dry ingredients. Add unbeaten eggs, milk, soda, salt and marshmallows. Bake at 350° for 25-30 minutes in 9 x 13-inch pan.

FROSTING:

½ stick oleo	2 T. cocoa
3 T. Pepsi	

Bring to boil and add 1½ C. powdered sugar.

TWINKIE CAKE OR SUZI Q'SJan McClure
Joyce E. England

1 box Pillsbury-plus yellow, lemon or chocolate cake mix	½ tsp. salt
5 T. flour	½ C. Crisco
1½ C. milk	½ C. oleo
1 C. sugar	1 tsp. vanilla
	1 C. powdered sugar

Prepare cake mix as directed on package. Cook until gravy consistency the milk and flour. Let cool. In a large bowl cream sugars, shortening, salt and vanilla. Add flour mixture and beat until fluffy, about 2 minutes. Cut top layer off of cake and put filling on bottom. Put top half cake back on. Cover air tight and let set 2 days. Do not refrigerate.

BURNT SUGAR CAKE (Blue Ribbon at State Fair)

Vienna Richards

1½ C. sugar	3 C. flour
½ C. shortening	3 tsp. baking powder
1 C. cold water	1 tsp. vanilla
2 eggs	3 T. caramel
½ tsp. salt	

Cream shortening well with sugar. Add beaten egg yolks, then the flour (sifted with baking powder and salt) alternately with the water, beating after each addition. Add vanilla and caramel, then fold in the stiffly beaten egg whites. Bake in layers in moderate oven for 30 minutes or until done. I use home made caramel for both the cake and frosting. Burnt sugar (caramel): 1½ C. sugar and add 1 C. boiling water and boil 2 minutes.

BURNT SUGAR CAKE

In Memory of Mrs. Dora Jones & Mrs. Don Smith

½ C. sugar
½ C. butter
1½ C. sugar
3 egg yolks
3 egg whites
½ tsp. salt

¼ C. hot water
1 C. water
3 t. baking powder
3 C. cake flour
3 T. caramelized sugar
1 tsp. vanilla

Make caramelized sugar by browning in a heavy skillet ½ C. sugar until dark. Add ¼ C. hot water, stir until smooth and cool. Cream butter; add sugar and cream well. Add egg yolks, beaten well. Add flour and water alternately. Add caramelized sugar. Fold in egg whites, beaten stiff. Bake in 375° oven until done.

FROSTING:

1 C. brown sugar (firmly packed) 2 T. butter
2 T. oleo ¼ tsp. salt

Combine and bring to a boil, stirring constantly, add ¼ C. milk. Cook over low heat for 3 minutes; add 1 C. powdered sugar.

THE BEST GINGERBREAD

Jo Eighme

1 C. softened butter
1 C. sugar
1 C. unsulfured molasses
3 large eggs (room temp.)
3 C. sifted flour (spooned into cup)
¼ tsp. salt

½ tsp. ground cloves
1 tsp. ground cinnamon
2 t. ground ginger
1½ t. baking soda
1 C. commercial sour cream

Cream the butter, sugar, molasses and eggs for 5 minutes on the medium speed of electric mixer. Sift the flour with the salt, spices and baking soda. Blend the sifted dry ingredients into the creamed mixture; beat 2 minutes at medium speed. Add the sour cream and blend well. Bake in a greased and floured 13 x 9 x 2-inch pan in a preheated 350° oven. Time, 40 minutes or when cake tests done.

GINGERBREAD

In Memory of Mrs. Willie Halm

1 C. molasses
1 C. sour cream
½ tsp. ginger
½ tsp. nutmeg
1 egg

1 tsp. soda
¼ tsp. salt
1 tsp. cinnamon
2 C. flour

Beat all together and bake in a moderate oven.

TOPPING:

1 C. sugar 2 T. flour
2 T. cocoa 1 tsp. vanilla

Add enough cream to make it pour. Cook until thickened. Put on gingerbread as soon as removed from oven. Pan size, 9 x 9-inch.

MOLASSES CAKE

Delta Nichols

- | | |
|-----------------|-----------------|
| 1 C. sour cream | 2 tsp. cinnamon |
| 1 egg | 1 tsp. nutmeg |
| 1 C. molasses | 2 tsp. soda |
| ½ tsp. salt | 2 C. flour |
| 1 tsp. ginger | ½ C. hot water |
| ½ tsp. cloves | |

Beat egg, molasses and cream very lightly. Sift all dry ingredients, except the soda. Add the soda to the hot water and add to the mixture the last thing before baking it. Bake for 35-40 minutes or until done in 13 x 9-inch pan.

GINGERBREAD

In Memory of Blanche Mehaffey Fullerton

- | | |
|-----------------|---|
| 1 C. sugar | 4 eggs |
| 1 C. butter* | 1 tsp. ginger |
| 1 C. sour milk* | 2 tsp. soda (1 tsp. in sour milk &
1 tsp. in molasses) |
| 2½ C. flour | |
| 1 C. molasses | |

Combine ingredients. Bake at 350° in 13 x 9-inch pan. Raisins may be added if desired. Test for doneness with a toothpick. *May use 1½ C. thick sour cream.

GINGERBREAD

Cleone Thompson

- | | |
|-----------------|----------------------|
| 1 C. molasses | 2 C. flour |
| 1 egg | 1 tsp. baking powder |
| Salt to taste | ½ tsp. ginger |
| ½ tsp. soda | ½ tsp. cinnamon |
| 1 C. sour cream | |

Dump together and mix. Bake in greased and floured pan at 300° for 60 minutes.

Frostings

EASY CARAMEL FROSTING

Lila Jackson

- | | |
|------------------|---------------------------|
| ½ C. butter | ¼ C. milk |
| 1 C. brown sugar | 1¼ to 2 C. powdered sugar |

Melt butter; add sugar and cook over low heat 2 minutes, stirring constantly. Add ¼ C. milk and stir until it comes to a boil. Add powdered sugar until it is the right consistency to spread. Use this with white sugar instead of brown sugar for a vanilla frosting and add chocolate or cocoa for a chocolate frosting.

EASY ICING EXTRA GOOD

Charlene Borrusch Nichols

6 T. margarine
9 T. brown sugar

3 T. milk
Powdered sugar

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

NEVER FAIL FROSTING

Linda (Richards) Peters

1 C. brown sugar
3 T. milk
3 T. butter

3 T. cocoa
Pinch of salt
Powdered sugar

Combine ingredients in saucepan. Bring to boil, and boil 3 minutes; cool. Add powdered sugar to proper consistency.

MILE-HIGH SNOWY FROSTING (Uncooked)

Marilyn Been Tindle

2 egg whites
 $\frac{3}{4}$ C. white syrup
 $\frac{1}{2}$ tsp. salt

1 tsp. vanilla
1 C. powdered sugar

Beat egg whites until stiff. Add salt. Pour syrup slowly into egg whites, beating until stiff. Add vanilla. Continue beating in powdered sugar. Beat until it holds a peak. Enough for top and sides of a large angel or layer cake. An electric mixer is a must for this recipe.

BAKED FROSTING

LaVaughn Archibald Dennison

2 egg whites
 $\frac{1}{2}$ tsp. baking powder

1 C. brown sugar

Beat egg whites 'til stiff. Add baking powder and sugar; beat well. Spread over cake taken from oven. Cover well to sides of pan. Bake 10 to 15 minutes. After removal from oven treat as meringue avoiding draft on it.

QUICK CHOCOLATE FROSTING

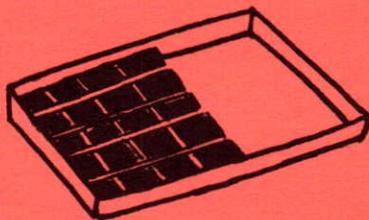
Edith Wood

1 sq. unsweetened chocolate
2 T. butter or margarine

3 T. milk
1 C. confectioner's sugar

Heat chocolate, butter and milk in saucepan until chocolate and butter are melted. Add sugar and beat with your spoon until blended. Spread on cake.

CANDIES COOKIES BARS



Cookies

APPLESAUCE COOKIES

Lee Rubek

½ C. shortening	½ tsp. salt
1 C. sugar	½ tsp. baking powder
1 egg	¼ C. applesauce
2½ C. flour	1 tsp. soda
1 tsp. cinnamon	1 C. raisins
¼ tsp. cloves	1 C. chopped nuts

The one cup of sugar can be half brown sugar if desired. Cream shortening with sugar. Add egg. Sift together flour, spices, salt and baking powder. Add to creamed mixture with applesauce, to which soda has been added. Add raisins and nuts. Drop from spoon onto greased cookie sheet. Bake at 425° for 8 to 10 minutes.

APPLESAUCE COOKIES

In Memory of Ella Been

1 C. warm applesauce	1 tsp. cinnamon
1 C. sugar	1 tsp. nutmeg
¾ C. butter or shortening	¾ C. chopped dates or raisins
2½ C. flour	1 C. nutmeats
1 tsp. soda	

Mix soda with warm applesauce. Sift dry ingredients and combine mixture. Add dates and nuts. Drop by teaspoon on cookie sheet.

APPLESAUCE COOKIES

In Memory of Nellie Hill

½ C. shortening	1 C. sugar
1 egg	2 C. flour
½ tsp. cinnamon	¼ tsp. cloves
½ tsp. salt	½ tsp. soda
1 tsp. baking powder	½ C. raisins
1 C. thick unsweetened applesauce	½ C. chopped nutmeats

Cream shortening and sugar. Add egg, beate well. Sift flour, spices, salt, baking powder and soda. Add alternately with the applesauce to the creamed mixture. Add raisins and nuts. Drop on greased cookie sheet. Bake at 400° for 15 to 20 minutes.

SUGARLESS APPLESAUCE COOKIES

Nathan Henderson

1 C. white flour	1 C. quick oats
1 tsp. soda	1 C. raisins
½ tsp. salt	1 C. unsweetened applesauce
2 tsp. cinnamon	½ C. melted butter
1 tsp. nutmeg	2 unbeaten eggs
¼ tsp. cloves	2 tsp. vanilla
¼ tsp. allspice	2 tsp. Sweet 10

In first bowl measure flour, soda, salt, cinnamon, nutmeg, cloves, allspice, oats and raisins. In second bowl, add remaining ingredients. Add dry ingredients to second bowl. Drop on a greased cookie sheet. Bake at 375° for 10 to 12 minutes. Keep in freezer or refrigerator.

APPLESAUCE OATMEAL COOKIES

Phyllis Dukes

½ C. margarine	1 tsp. salt
½ C. Crisco	1 tsp. soda
½ C. brown sugar	¼ tsp. cinnamon
½ C. white sugar	¼ tsp. nutmeg
1 C. unsweetened applesauce	2¼ C. flour
2 eggs	2 C. oatmeal
2 tsp. vanilla	Raisins & nuts totaling 1 C.

Cream margarine and Crisco. Add sugars, applesauce, eggs and vanilla. Beat with mixer for 2 minutes. Gradually add salt, soda, spices and flour that has been sifted together. Stir in oatmeal, raisins and nuts, (I use half black walnuts and half raisins). Bake at 350°. Drop from spoon on cookie sheet. Yields 4 dozen cookies.

BANANA-NUT COOKIES

In Memory of Amy Morrison

1½ C. sifted flour	¾ C. shortening
1 C. sugar	1 egg (well beaten)
½ tsp. soda	1 C. mashed fully ripe bananas
1 tsp. salt	1¾ C. quick oatmeal
¼ tsp. nutmeg	½ C. chopped nuts
¾ tsp. cinnamon	

Sift dry ingredients. Cut in shortening. Add egg, bananas and oatmeal. Beat until blended. Bake on ungreased pan at 400° for about 15 minutes. Remove from pan immediately.

BASIC COOKIES

Mrs. Lucy Maudlin

1 C. shortening	1 tsp. vanilla
1 C. brown sugar	3 to 3½ C. flour
1 C. white sugar	1 tsp. soda
2 eggs	

Using electric mixer, cream shortening and sugars. Add egg and vanilla. Slowly beat in flour and soda. For chocolate chip cookies; add 2 C. chips and ½ to 1 C. nuts. You can add coconut, butterscotch chips or whatever your family likes. I like to add 1 cup each of raisins and chocolate chips or they are good plain or with just nuts. Shape into balls and bake at 350° just until set.

BUTTERSCOTCH CHIPS

Lisa Reed

2 pkg. butterscotch chips	5 C. corn flakes
½ C. peanut butter	

Melt chips over low heat, add peanut butter. Mix well. Add cornflakes and stir. Drop by teaspoons on waxed paper and chill.

BUTTERSCOTCH DROP COOKIES

Barbara Kiburz

1 C. white sugar	1 tsp. salt
1 C. brown sugar	1 tsp. soda
1 C. shortening	2 C. flour
2 eggs	1 C. quick oats
1 tsp. burnt sugar extract	6 oz. pkg. butterscotch chips
½ tsp. vanilla	½ C. walnuts

Stir in order given. Beat in eggs, 1 at a time. Drop on ungreased cookie sheet and bake at 350° for 10 to 12 minutes.

BUTTERSCOTCH OATMEAL YUMMIES

Doris England

1½ C. flour	2 eggs, beaten
1 tsp. soda	1 pkg. butterscotch chips
1 C. shortening	2 C. quick oatmeal
¾ C. brown sugar	1 tsp. vanilla
¾ C. white sugar	

Cream shortening and sugars; add eggs and beat well. Add dry ingredients and oatmeal. Stir in butterscotch chips. Drop by teaspoon on ungreased cookie sheet. Bake 10 to 12 minutes at 375°. Makes 5 dozen.

BUTTERSCOTCH CHIP OATMEAL COOKIES

Lisa Reed

1 C. brown sugar	Vanilla
1 C. white sugar	2 C. flour
1 C. shortening	2 C. rolled oats
2 eggs	1 pkg. chips
1 tsp. soda	

Cream shortening and sugar. Add eggs and vanilla; beat. Add dry ingredients and chips. Mix well. Bake at 350° for 10-15 minutes.

ICED BUTTERSCOTCH CHIPS

Mrs. Raymond Shields

½ C. shortening	1½ C. brown sugar
2 eggs	1 C. thick sour cream
1 tsp. vanilla	2¾ C. flour
½ tsp. soda	½ tsp. baking powder
½ tsp. salt	⅔ C nuts or coconut (optional)

Mix all ingredients and drop by spoonfuls on cookie sheet. Bake at 400° for 10 minutes. While warm spread with icing.

ICING:

4 T. oleo	½ tsp. vanilla
1 C. powdered sugar	Hot water

Heat oleo until brown. Blend in powdered sugar, vanilla and enough hot water to make spreadable.

BUTTERSCOTCH POWDERED SUGAR COOKIES

Hazel Nichols

1 C. powdered sugar	1 tsp. cream of tartar
½ C. butter	½ tsp. salt
½ C. Crisco	1 tsp. vanilla
1 egg	1 C. chopped nuts
2 C. flour	1 pkg. Nestle's butterscotch bits
1 tsp. soda	

Cream shortening and sugar; add eggs and vanilla. Add all dry ingredients. Add chips and nuts last. Spoon on greased cookie sheets. Bake in 375 degree oven till brown.

*Some hearts, like evening primroses, open more beautifully
in the shadow of life.*

BURNT SUGAR COOKIES

Julia Henderson

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|-----------------|--------------------------|
| 1 C. sugar | 1 tsp. baking powder |
| 1 C. shortening | 1 tsp. vanilla |
| 1 C. buttermilk | ¼ tsp. salt |
| 3 eggs | Flour to stiffen (3½ C.) |
| 1 tsp. soda | ½ C. burnt sugar |

To make burnt sugar take 1 cup sugar, burn and add ⅔ C. water. Cool and add ½ C. to cookies. Drop by teaspoon. Bake at 350°. Frost with powdered sugar, burnt sugar syrup and butter.

BURNT SUGAR COOKIES

Marilyn Tindle Been

- | | |
|------------------------|------------------------|
| 1 C. buttermilk | 1 tsp. soda |
| 1 C. shortening | 1 tsp. baking powder |
| 1 C. sugar | 2 eggs, beaten lightly |
| ½ C. burnt sugar syrup | 3½ C. flour |

Drop from teaspoon. Bake 370°-400° oven. Frost with burnt sugar frosting. To burn sugar - take 2 cups sugar and put in a heavy pan. Let it melt down and stir until it gets golden light brown. Turn fire down and slowly stir in 1 cup hot water. Put in a glass jar. Will keep a long time and be ready when needed.

BURNT SUGAR COOKIES

Glee Moore

- | | |
|------------------|------------------------------|
| 1 C. sugar | 1 tsp. soda |
| 1 C. shortening | 1 tsp. baking powder |
| 1 C. buttermilk | 1 tsp. vanilla |
| 2 eggs | 1 T. vinegar |
| 1 C. burnt sugar | Flour to make a stiff batter |

Bake at 350° for 10 minutes. To burn sugar, use 1 cup sugar in a heavy skillet. Let burn to a golden brown. Add 1½ cups water and let boil to melt all sugar flakes.

BURNT SUGAR FROSTING:

- | | |
|------------------|------------|
| 2 C. sugar | ⅔ C. cream |
| 2 T. burnt sugar | Vanilla |

Cook until it forms a softball; cool, then beat and spread on cookies. After beating, I usually set frosting over hot water while spreading on cookies.

It takes years to build a church, and seconds to need one.

BURNT SUGAR COOKIES

In Memory of Mable Saltzman

1 C. sugar (burnt)
½ C. water
1 C. sugar
¾ C. lard
1 C. sour milk
Drop and bake.

2 eggs
4½ C. flour
1 tsp. soda
1 tsp. baking powder

CEREAL COOKIES

In Memory of Anna Blackmore

1 C. sugar
1 C. brown sugar
1 C. shortening
2 eggs plus 1 T. water
2 C. flour
½ tsp. salt
Drop and bake in a moderate oven.

1 tsp. baking powder
1 C. shredded coconut
1 tsp. vanilla
1 C. oatmeal
1 C. Rice Krispies

CHEESY APPLE 'N' OAT COOKIES

Hester Derscheid

¾ C. sugar
½ C. butter
1 egg
1 tsp. vanilla
¾ C. sifted flour
½ tsp. baking powder

½ tsp. cinnamon
1½ C. oatmeal
1½ C. shredded cheese
1½ C. tart apples, finely chopped
1 tsp. salt

Cream sugar, butter, eggs and vanilla. Sift flour, baking powder, salt, cinnamon and add to creamed mixture. Stir in remaining ingredients. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350° for 12 to 15 minutes or until golden brown. Makes 4 dozen cookies.

CHIP COOKIES

Don Ella Reed

1 C. brown sugar
1 C. white sugar
1 C. margarine
1 C. salad oil
1 egg
2 tsp. vanilla
3½ C. flour
1 tsp. salt

1 tsp. soda
1 tsp. cream of tartar
1 C. coconut
1 C. oats
1 C. Rice Krispies
1 C. nuts
1 C. chocolate or butterscotch chips

Cream sugars and margarine. Add remaining ingredients. Drop by teaspoon. Bake at 350° for 12 to 15 minutes.

CHOCOLATE AND CHIP COOKIES

Donna Morrison

1½ C. margarine
2¼ C. sugar
3 eggs
3 tsp. vanilla
3 C. unsifted flour
½ C. Hershey's cocoa

1½ tsp. baking soda
½ tsp. salt
2 C. peanut butter chips
½ C. butterscotch chips
½ C. chocolate chips

Cream margarine, sugar, eggs and vanilla. Add dry ingredients. Stir in chips. Drop by teaspoons on greased baking sheet. Bake at 350° for 8 to 10 minutes. Makes 6 dozen.

BANANA-CHOCOLATE CHIP COOKIES

Ruth Angus

⅔ C. shortening
1 C. sugar
2 eggs
1 C. mashed bananas
2½ C. flour

2 tsp. baking powder
¾ tsp. salt
¼ tsp. soda
1 tsp. vanilla
1 C. chocolate chips

Blend together the shortening and sugar. Add the eggs and mashed bananas. Sift flour, baking powder, salt and soda; add to first mixture. Add vanilla and chocolate chips. Drop on cookie sheet. Bake at 400° for 12 minutes.

CREAM CHEESE CHOCOLATE CHIP COOKIES

Evelyn England

1 C. margarine
1 C. sugar
1 pkg. (3 oz.) cream cheese
2 eggs
1 tsp. vanilla
½ tsp. lemon extract

2½ C. unsifted flour (spoon in cup)
1 tsp. baking powder
½ tsp. baking soda
1 C. coarsely chopped pecans or walnuts
1 C. semi-sweet chocolate chips

Cream margarine; add sugar, beating until smooth and fluffy. Add cream cheese, blend in eggs, vanilla and lemon extract. Mix flour, baking powder and soda together. Stir into cream cheese mixture. Add nuts and chocolate chips. Drop by teaspoon on lightly greased cookie sheet. Bake at 350° for 12 to 15 minutes. Makes about 4 dozen cookies.

Those who say they will forgive, but can't forget and injury, simply bury the hatchet, while they leave the handle out ready for immediate use.

CHOCOLATE CHIP COOKIES

Jessie O'Grady

- | | |
|---------------------------------|------------------------|
| 1½ C. sifted flour | 1 tsp. soda |
| 1 tsp. salt | 1 tsp. hot water |
| 1 C. shortening (beater beaten) | 1 C. nutmeats |
| ¾ C. brown sugar | 1 pkg. chocolate chips |
| ¾ C. white sugar | 2 C. oatmeal |
| 2 eggs | 1 tsp. vanilla |

Sift flour and salt. Cream shortening and sugar until fluffy. Add eggs, 1 at a time. Dissolve soda in hot water. Add to mixture. Then add the dry ingredients. Add nuts and chocolate chips; add vanilla. Bake at 375° for 10 minutes.

CHOCOLATE CHIP COOKIES

Alyce Reed

- | | |
|------------------------------|------------------------------|
| ¾ C. shortening or margarine | 1 tsp. salt |
| 1 C. granulated sugar | 2¼ C. flour |
| ½ C. brown sugar | 1 tsp. soda |
| 2 tsp. vanilla | 1 6-oz. pkg. chocolate chips |
| 2 eggs | |

Cream shortening and sugar. Beat in eggs. Mix dry ingredients and sift into mixture. Stir well. Add vanilla and chocolate chips. Dough should be fairly stiff. Place teaspoonfuls on lightly greased baking sheets, about 2" apart. Bake 10 to 12 minutes at 350°. Bake 8 to 10 minutes for softer cookie. Makes 4 dozen.

CHOCOLATE CHIP COOKIES

Phyllis Reed Brandes

- | | |
|---------------------------|------------------------|
| 2 C. sugar | 4 C. flour |
| 1 C. brown sugar (packed) | 2 tsp. soda |
| ¾ C. Crisco | 1 tsp. salt |
| 1 C. oleo | 3-4 caps vanilla |
| 4 eggs | 1 pkg. chocolate chips |

Cream first 4 ingredients. Add eggs; mix. Add flour, soda, salt and vanilla. Mix and slowly add rest of flour, mixing constantly. Add chocolate chips and mix in. Bake at 350° for 8 to 12 minutes.

COCOA DROPS

Ruth Buck

- | | |
|------------------------------------|------------------------------|
| ½ C. shortening (soft) part butter | 1¾ C. sifted flour |
| 1 C. sugar | ½ tsp. soda |
| 1 egg | ½ C. cocoa |
| ¾ C. buttermilk or sour milk | ½ tsp. salt |
| 1 tsp. vanilla | 1 C. chopped nuts (optional) |

Mix shortening, sugar and egg thoroughly. Stir in buttermilk or sour milk and vanilla. Mix dry ingredients together and stir in. Add nuts, if desired. Chill 1 hour. Heat oven to 375°. Drop dough by teaspoon 2 inches apart onto lightly greased cookie sheet. Bake about 8 minutes. Don't overbake. Cool and frost.

COCONUT CRUNCHIES

Pauline Baker

- | | |
|------------------|-----------------------------------|
| 1 C. oleo | 1 tsp. baking powder |
| 1 C. white sugar | ¼ tsp. salt |
| 1 C. brown sugar | 2 C. oatmeal |
| 2 eggs | 2 C. corn flakes |
| 1 tsp. vanilla | 1 C. coconut flakes |
| 2 C. flour | 1 C. nutmeats, chopped (optional) |
| ½ tsp. soda | |

Cream oleo and sugars. Add eggs and vanilla. Sift dry ingredients and add a little at a time to creamed mixture. Blend in the last four items. Stir well. Drop by teaspoon and flatten on a greased cookie sheet. Bake in 350° oven till brown, about 10 to 12 minutes.

OATMEAL CHOCOLATE CHIP COOKIE

Mrs. Ralph Nichols

- | | |
|--------------------------------|------------------------|
| 1½ C. shortening (part butter) | 2½ C. flour |
| 1½ C. white sugar | 2 C. quick oatmeal |
| ¾ C. brown sugar | 1½ tsp. salt |
| 3 eggs | 1½ tsp. soda |
| 3 tsp. vanilla | 1 pkg. chocolate chips |

Drop by teaspoon. Bake at 350° for 10 to 12 minutes.

CHRISTMAS COOKIES

Reba Breckenridge Erickson

- | | |
|-----------------------|--------------------|
| ¾ C. brown sugar | 1 C. candied fruit |
| ¾ C. white sugar | ½ C. diced dates |
| 1 scant C. shortening | ½ C. chopped nuts |
| 1 tsp. soda | 2 eggs |
| 2 T. boiling water | 2½ C. flour |

Dissolve soda in the boiling water. Beat eggs into sugar and shortening mixture. Beat well. Add flour after beating. Drop by spoonfuls on cookie sheet and bake 10 minutes at 350°.

CHRISTMAS FRUIT COOKIES

Edith McIntosh

- | | |
|-------------------------------|-----------------|
| 2 lb. dates, cut fine | 1 tsp. salt |
| 1 lb. mixed candied fruit | 1 tsp. cinnamon |
| 1 lb. pecan nutmeats (broken) | 1 C. oleo |
| 2½ C. flour | 1½ C. sugar |
| 1 tsp. soda | 2 beaten eggs |

Sift flour, soda, salt and cinnamon. Cream oleo and sugar. Add beaten eggs. Then add dry ingredients and fruit. Bake 10 minutes at 350°. Take out of oven while stiff soft. Do not overbake.

FRUIT COOKIES

Birdie Ferguson

4 C. flour	3 eggs
Pinch salt	½ C. molasses
1 tsp. cinnamon	1 C. raisins
½ tsp. nutmeg	1 C. currants
¼ tsp. cloves	1 C. nuts
1½ C. sugar	1 tsp. soda
1 C. shortening	1 T. water

In a bowl combine flour, salt, cinnamon, nutmeg, cloves and set aside. Cream sugar and shortening; add eggs. Add molasses, raisins, currants, nuts, soda and water. Add flour mixture and mix well. Bake at 350° for 12 to 15 minutes.

CHRISTMAS ROCKS

Mrs. Ralph Nichols

1 C. butter	1 lb. dates
¾ C. brown sugar	12 oz. white raisins
¾ C. white sugar	8 oz. red candied cherries
3 eggs	1½ C. candied pineapple
2½ C. flour	8 oz. English walnuts, halved
1 tsp. cinnamon	4 oz. blanched split almonds
1 tsp. salt	8 oz. Brazil nuts (large)
1 tsp. soda	8 oz. halved pecans

Add eggs, 1 at a time to the butter and sugars. Combine flour, cinnamon, salt and soda. Save 1 cup of the flour mixture before combining to butter mix. Cut up fine the fruits and nuts in a pan. Sift the 1 cup flour mixture over fruit and nut mixture. Mix well. Pour batter over fruit and nut mix. Whip ¼ C. cream and add 1 tsp. vanilla. Fold whipped cream into mixture. Drop by teaspoon on oiled cookie sheet. Bake at 350° for 10 minutes. Makes 150 cookies.

COWBOY COOKIES

Hazel Nichols

2 C. sifted flour	1 C. brown sugar
1 tsp. soda	2 eggs
½ tsp. baking powder	1 tsp. vanilla
½ tsp. salt	2 C. quick oats
1 C. shortening (2 sticks margarine)	1 small pkg. chocolate chips
1 C. white sugar	½ C. nutmeats

Blend shortening and sugars. Sift flour, soda, baking powder and salt. Stir eggs and vanilla in shortening-sugar mixture. Mix in other ingredients and drop by teaspoon onto greased cookie sheet. Bake 15 minutes in 350° oven. Yield 65 to 70 cookies.

DUNDEE COOKIES

Beulah Wilkins

1 C. spry or shortening	2 eggs
1 tsp. salt	2 C. rolled oats
1½ tsp. soda	½ C. chopped raisins
1 tsp. cinnamon	1 C. nuts
1 tsp. nutmeg	3 C. flour
1 C. sugar	¼ C. milk

Cream together sugar and shortening. Beat in eggs; add milk. Sift together dry ingredients and add to the creamed mixture. Fold in nuts and raisins. Drop by teaspoon on ungreased cookie sheet. Bake at 350° for 10 to 12 minutes.

FRUIT COCKTAIL COOKIES

Diane Taylor Breckenridge

1 C. sugar	1 C. cream
3 eggs	1 C. fruit cocktail (drained)
1 tsp. baking powder	1 tsp. cinnamon
1 C. brown sugar	3 C. flour
1 tsp. soda	

Mix all of the above and drop. Bake at 350°. Use the fruit cocktail juice with powdered sugar and milk to make the frosting.

FRUIT COCKTAIL COOKIES

In Memory of Bertha Abarr

1 C. shortening	4 C. flour
1 C. brown sugar	½ tsp. cinnamon
½ C. white sugar	2 C. fruit cocktail (drained)
3 eggs	1 C. dates or raisins
1 tsp. baking powder	1 C. nutmeats
1 tsp. salt	

Cream shortening, sugars and eggs. Sift ingredients together. Add to creamed mixture. Add cocktail and fruits and nuts. Drop by teaspoons on baking sheet. Bake at 350°.

HUMPHREY YOGURT COOKIES

Marcy Wilkins

1 C. sugar	1¼ C. flour
1 C. brown sugar	1 tsp. soda
1 C. butter	3 C. oatmeal
3 eggs	1 C. chocolate chips
2 tsp. vanilla	1 C. butterscotch chips
½ tsp. salt	½ C. walnuts

Can use ½ cup yogurt for ½ of the butter. Drop by large spoonfuls on ungreased cookie sheet. Bake at 325° for 12 to 15 minutes.

GRANDMA'S DROP COOKIES

Marjorie Petersohn

½ C. brown sugar	4 C. flour
1 C. water	1 tsp. soda
1 C. raisins	1 tsp. baking powder
1 C. shortening	1 tsp. cinnamon
2 C. sugar	1 tsp. nutmeg
2 eggs	¼ C. nuts

Cook brown sugar, water and raisins until it thickens (slowly) and cool. Cream shortening, sugar and eggs. Add remaining ingredients. Add cooled raisins. Bake at 375° for 10 to 15 minutes.

JUMBO COOKIES

In Memory of Florence Foltz

1½ C. oats	2 C. flour
¼ C. milk	1 tsp. salt
¾ C. oleo	1 tsp. soda
1 C. sugar	1 tsp. cinnamon
1 C. brown sugar	1 C. raisins
½ C. butter	1 tsp. vanilla
2 eggs	¾ C. nuts (pecans)

Blend oats and milk and set aside. Cream oleo, sugars and butter; add eggs. Sift flour, salt, soda and cinnamon. Add to creamed mixture. Add raisins, vanilla and nuts. Add oats. Bake at 350° for 15 minutes. Do not overbake.

LEMONADE COOKIES

Della Dennison Tasler

1 C. butter or margarine	1 tsp. baking soda
1 C. sugar	1 6-oz. can frozen lemonade (thaw)
2 eggs	3 C. pre-sifted flour

Preheat oven to 400°. In mixing bowl cream together butter and sugar. Add eggs, 1 at a time. Beat well after each. Combine flour and baking soda into egg mixture alternately with ½ C. lemonade concentrate. Drop by teaspoon 2" apart onto ungreased baking sheets. Bake at 400° for about 8 minutes or till edges are browned slightly. Remove, brush lightly with remaining concentrate.

*Happiness doesn't come from doing what we like,
but from liking what we have to do.*

MALTED MILK DATE COOKIES

Cathy Riggs Mason

1 C. sugar
2 C. flour
½ C. malted milk powder
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg

2 C. quick cooking oats
1 C. raisins or dates, chopped
2 eggs
¾ C. oil
½ C. milk
1 tsp. vanilla

Sift together sugar, flour, malted milk powder, salt, soda, cinnamon and nutmeg. Add oatmeal and dates (or raisins). Beat eggs and add shortening, milk and vanilla. Add to dry ingredients and beat well. Drop by a teaspoon onto greased baking sheets. Bake in moderate oven (350°) for about 15 minutes.

MAMMOTH SOFT MOLASSES COOKIES

In Memory of Mrs. Lena Richards

1 stick (½ C.) butter
1 C. dark molasses
1 C. sugar
2 eggs (well beaten)
4 C. flour

1 tsp. salt
1 tsp. soda
2¼ tsp. cinnamon
1 tsp. ginger
¾ C. milk

Place butter and molasses in pan. Stir over low heat until butter is melted. Add sugar and eggs. Blend and sift together dry ingredients. Add to molasses mixture alternately with milk. Mix well. Drop from large spoon onto baking sheet at least 2-inches apart and 1-inch from edge. Bake at 350° for 10 minutes. Cookies should be 3½-inches in diameter when baked.

MOLASSES COOKIES

Julia Henderson

½ C. shortening
⅓ C. brown sugar
1 egg
½ C. molasses
¼ C. coffee or milk

2 C. flour
½ tsp. salt
½ tsp. ginger or cloves
½ tsp. cinnamon
1 tsp. soda

Cream shortening and sugar. Add egg, molasses and liquid. Mix and sift remaining ingredients and add. Beat well, add more flour if needed. For crisp cookies keep the mixture thin as possible. Use more flour for thicker, softer cookies. Drop from spoon on greased cookie sheet and bake about 10 minutes in a 375° oven. When cool, frost with icing made from powdered sugar, a small amount of molasses and butter.

MARINGOONS

Edna Aikin

- | | |
|---------------------|----------------------|
| 2 egg whites | 6 oz. chocolate bits |
| ¼ tsp. salt | 1 C. coconut |
| ½ tsp. vanilla | 2 C. corn flakes |
| 1 C. powdered sugar | |

Preheat oven to 350°. Combine egg whites, salt and vanilla. Beat until stiff. Beat sugar in gradually. Fold in remaining ingredients. Drop by teaspoons on well greased cookie sheet. Bake until golden brown, about 18-20 minutes. Yield - 3d dozen.

NATURAL CRUNCH COOKIES

Shelly Wilkins

- | | |
|-----------------------------------|------------------------|
| 1 C. butter or margarine | 1 C. whole wheat flour |
| 2 C. brown sugar | 1 tsp. soda |
| 2 eggs | 1½ tsp. baking powder |
| 1 4-oz. jar applesauce & apricots | ½ tsp. salt |
| 2 tsp. vanilla | 1 tsp. cinnamon |
| ¼ C. buttermilk | 4 C. granola |
| 2 C. flour | |

Beat together shortening and sugar. Blend in eggs, applesauce and apricots, buttermilk and vanilla. Add well mixed dry ingredients and mix well. Then mix in granola. Chill at least 1 hour. Drop by rounded teaspoons onto greased cookie sheet. Bake at 350° for 10-12 minutes. Cool 1 minute and remove from cookie sheet. Makes 6 dozen cookies.

NO BAKE CHOCOLATE OATMEAL COOKIES

Lori Greene

- | | |
|-------------------------|--------------------------------|
| ½ C. oleo | 3 C. quick oatmeal |
| 2 C. sugar | ¼ C. coconut & or |
| ¼ C. cocoa | ¼ C. nuts |
| ½ C. milk | 1 tsp. vanilla |
| ⅓ to ½ C. peanut butter | 1½ C. mini marshmallows (opt.) |

Boil oleo, sugar, cocoa and milk for 1 to 2 minutes. Quickly add peanut butter. Remove from heat and add oatmeal, coconut, nuts and vanilla. Drop by teaspoonfuls on waxed paper. Cool and eat.

BANANA OATMEAL COOKIES

In Memory of Retha Owens

2 C. flour	¼ tsp. soda
1 tsp. cinnamon	1 C. sugar
½ tsp. nutmeg	1 C. Crisco
1½ tsp. salt	1 C. mashed bananas
1 tsp. baking powder	2 eggs
Nuts (optional)	2 C. quick oatmeal

Mix together flour, spices, salt, baking powder, soda and sugar. Add shortening, bananas and eggs. Beat until smooth, about 2 minutes, stir in oatmeal and nuts. Drop by teaspoon onto a greased cookie sheet. Bake at 375° for 10 to 12 minutes.

BANANA OATMEAL COOKIES

Velma Smith

¾ C. shortening	1½ C. flour
1 C. sugar	½ tsp. salt
1 egg	¾ tsp. cinnamon
1 C. or less mashed bananas	1 tsp. soda
1¾ C. quick cooking oatmeal	½ C. nutmeats

Beat well, shortening and sugar. Mix into shortening and sugar the egg, bananas and oatmeal; let stand. Measure the flour, salt, cinnamon and soda; sift 3 times. Add nutmeats to the first mixture. Add flour mixture. Drop 1½" apart. Bake 12 to 15 minutes in a hot oven.

BEST EVER OATMEAL COOKIES

Bobbi Trullinger

1½ C. raisins	1½ C. shortening
1 C. salted peanuts	3 C. sugar
6 C. sifted flour	2 C. quick cooking oats
3 tsp. baking powder	3 tsp. baking soda
1 tsp. salt	1 C. buttermilk
1 tsp. cinnamon	½ C. molasses
1 tsp. nutmeg	4 eggs

Sift flour, baking powder, salt, cinnamon and nutmeg. Cut in shortening till mixture forms fine crumbs. Add raisins, sugar and oats; mix well. Dissolve baking soda in buttermilk. Add molasses and 3 of the eggs. Beat until blended. Add to flour mixture. Drop by heaping teaspoons about 2" apart on greased baking sheets. Flatten each with the bottom of a drinking glass dipped in flour. Beat remaining egg until blended. Brush tops of each cookie. Bake at 375° for 8 to 10 minutes. Makes 4½ dozen.

OATMEAL COOKIES

In Memory of Teen Eighme

3 C. oatmeal
½ C. lard
½ C. butter
2 well beaten eggs
1½ C. sugar
Pinch of salt

5 T. sweet milk
1 tsp. soda, dissolved in milk
2½ C. flour
1 C. chopped raisins
1 C. chopped nuts
2 tsp. cinnamon

Melt butter and pour over oatmeal. Add oatmeal last. Drop on greased sheet and bake in a moderate oven.

OATMEAL COOKIES

Jan Ford

1 C. margarine
1 C. sugar
1 C. brown sugar
2 eggs
2 C. flour

1½ C. oatmeal
1 tsp. baking powder
1 tsp. baking soda
½ C. coconut
½ C. pecans

Mix in order given. Drop by teaspoon on greased cookie sheet. Bake in 350° oven for 12 to 15 minutes. Makes 4 dozen.

OATMEAL COOKIES

In Memory of Lola Roush Breckenridge

1 C. sugar
2 eggs
½ C. shortening
½ C. milk
2 T. baking powder
1 tsp. salt

½ tsp. soda
2 C. flour
2 C. oatmeal
1 C. raisins
1 tsp. cinnamon

Bake at 350° for 12 to 15 minutes.

OATMEAL TOLL HOUSE COOKIES

Ila Nichols

1½ C. flour
1 tsp. soda
1 tsp. salt
1 C. shortening
1 C. nutmeats
2 C. oatmeal

¾ C. brown sugar
¾ C. white sugar
2 eggs (unbeaten)
1 tsp. hot water
1 pkg. (14 oz.) chocolate chips
1 tsp. vanilla

Sift dry ingredients; cream shortening, add sugar gradually. Add eggs, 1 at a time (beating after each addition). Add hot water to creamed mixture, then add sifted dry ingredients. Add nutmeats and oatmeal. Mix thoroughly, add vanilla and blend well. Drop by teaspoon on a cookie sheet. Bake at 375° for 8 minutes.

OATMEAL COOKIES

In Memory of Mrs. Stanley Garland

¾ C. shortening
1½ C. brown sugar
2 eggs
1½ C. flour
1 tsp. soda
¼ tsp. nutmeg

½ tsp. allspice
1 tsp. cinnamon
1 tsp. salt
¼ C. milk
1⅓ C. rolled oats
1 C. raisins

May use dates, coconut or nuts. Bake at 350° for 12 to 15 minutes.

OATMEAL COOKIES

Janet Tidrick

¾ C. white sugar
1 C. brown sugar
1 C. margarine
1 C. (scant) oil
1 egg
1 C. raisins
1 C. oatmeal

½-1 tsp. vanilla
3 C. flour
¼ tsp. salt
1 tsp. soda
½ C. coconut
½ C. nuts (pecans or black walnuts)
1 C. crushed flakes (corn-rice chex)

½ tsp. black walnut flavoring

Cream sugars, margarine and oil. Use beater as long as possible. Add egg, raisins, oatmeal, flavorings and mix well. Add flour, salt, soda, coconut and nuts. Add crushed flakes. Drop on ungreased tin. Bake at 350° for 8 to 10 minutes. Makes 5 dozen. (Chill dough if needed.)

OATMEAL COOKIES

In Memory of Mrs. Eva Swigart

2 C. sugar
1½ C. shortening
4 eggs, beaten
4 C. oatmeal
4 C. flour

1 tsp. cinnamon
1 tsp. soda
1½ C. raisins
1 tsp. salt
½ tsp. vanilla

Bake in moderate oven.

ORANGE DROP COOKIES

Jean Skarda

¾ C. shortening
1½ C. sugar
3 eggs, well beaten
¼ C. orange juice
1 T. grated orange rind
3½ C. flour

1 tsp. soda
1 tsp. baking powder
¼ tsp. salt
1 C. buttermilk (or milk, soured
with T. of vinegar)

Cream together shortening, sugar and eggs. Add orange juice and rind. Sift flour with soda, baking powder and salt. Add flour mixture alternately with buttermilk, blending well with each addition. Drop by tsp. on greased baking sheet. Bake 350° for about 12 minutes or until slightly brown edges. If desired, frost with icing of powdered sugar and orange juice or milk. Add pecans or coconut.

ORANGE SLICE COOKIES

Merle South

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|----------------------------------|----------------------|
| 1 C. sugar | 2 C. flour |
| 1 C. brown sugar | 1 tsp. baking powder |
| 1 C. shortening (oleo) | 1 tsp. soda |
| 2 eggs, beaten | 1/2 tsp. salt |
| 1 C. coconut | 1 T. milk |
| 1 C. orange slices (cut up fine) | 2 C. quick oats |

Cream the white and brown sugar with the shortening. Add the eggs, beat thoroughly. Add the oatmeal, coconut and orange bits. Sift the flour, baking powder, soda and salt. Add with the 1 T. of milk. Drop by teaspoon on greased cookie sheet. Bake 10-12 minutes, 370°. Don't overbake.

QUICK PEANUT BUTTER COOKIES

Ruth Angus

- | | |
|-----------------------|----------------------|
| 1 box yellow cake mix | 1/2 C. shortening |
| 2 eggs | 1/2 C. peanut butter |

Mix together, drop into cookie sheet. Flatten with a fork dipped in flour. Bake at 375° for 10 to 12 minutes.

PINEAPPLE COOKIES

Kay Allen

- | | |
|------------------------|----------------------|
| 1 C. white sugar | 2 tsp. baking powder |
| 1 C. brown sugar | 1/2 tsp. soda |
| 1 C. shortening | 1/2 tsp. salt |
| 1 C. crushed pineapple | 4 C. flour |
| 1 tsp. vanilla | |

Mix as given. Drop by teaspoon on greased cookie sheet. Can use juice from pineapple to make frosting. Bake at 350°.

PINEAPPLE NUT COOKIES

Velma Hill

- | | |
|---------------------|------------------------|
| 1 C. shortening | 1 tsp. soda |
| 1 C. brown sugar | 1 tsp. baking powder |
| 1 C. white sugar | 1/2 tsp. salt |
| 2 eggs | 1 C. crushed pineapple |
| 1 tsp. vanilla | 1 C. chopped nuts |
| 4 C. flour (sifted) | |

Cream shortening and sugars; add eggs, 1 at a time. Add dry ingredients. Stir in pineapple and nuts. Bake at 400° for 12 minutes.

PINEAPPLE COOKIES

Joyce E. England

2 C. sugar
1 C. shortening (½ lard & ½ oleo)
3 eggs
3 tsp. lemon flavoring
Bake 350° to 375°.

½ tsp. salt
1 C. crushed pineapple
(partly drained)
4¾ C. flour, sifted
¾ tsp. soda

FROSTING FOR COOKIES:

1 lb. sifted powdered sugar
1 egg white with enough water for ⅓ C.
½ C. shortening (Crisco or oleo)

Add dash of salt with Crisco
1 tsp. vanilla

Put frosting on cookies after the cookies have cooled.

PINEAPPLE DROP COOKIES

Ann Ford

1 C. brown sugar
1 C. white sugar
1 C. shortening
3 eggs
1 tsp. salt

2 tsp. baking powder
1 tsp. soda
1 C. drained pineapple
1 C. nuts
4 C. flour

Cream sugars and shortening. Add eggs, 1 at a time, beating well. Sift salt, baking powder and soda with flour. Add to first mixture with the pineapple. Add nuts and bake at 350°.

PINEAPPLE-NUT COOKIES

Opal Greene

1 C. shortening
1 C. brown sugar
1 C. white sugar
2 beaten eggs
1 8-oz. can crushed pineapple (drained)

1 tsp. vanilla
1 C. nutmeats
1 tsp. soda
4 C. flour

Cream shortening and sugars. Sift soda and flour together. Add remaining ingredients. Drop on cookie sheet, after thorough mixing. Bake at 350°.

Don't pray for rain, if you are going to complain about the mud.

PUMPKIN COOKIE

Mary Beck

- | | |
|------------------------|----------------------|
| ½ C. shortening | ¼ tsp. ginger |
| 1 ¼ C. brown sugar | ½ tsp. cloves |
| 2 eggs | ½ tsp. cinnamon |
| 1 ½ C. pumpkin | 2 ½ C. flour |
| 1 tsp. vanilla | 4 tsp. baking powder |
| ½ tsp. lemon flavoring | 1 C. raisins |
| ½ tsp. salt | ½ C. nutmeats |

Cream together the shortening and brown sugar. Add eggs and beat well. Add pumpkin and flavorings. Sift together dry ingredients and add. Stir in raisins and nuts. Drop by teaspoon on lightly greased cookie sheet and bake for about 12 to 15 minutes at 375°.

PUMPKIN COOKIES WITH PENUCHE FROSTING

Lois Breckenridge Jensen

- | | |
|----------------------|----------------------------------|
| 1 C. shortening | ½ C. brown sugar (firmly packed) |
| ½ C. sugar | 1 C. pumpkin |
| 1 egg | 1 tsp. vanilla |
| 2 C. flour | 1 tsp. soda |
| 1 tsp. baking powder | 1 tsp. cinnamon |
| ½ tsp. salt | 1 C. chopped nuts |

Cream shortening and sugars. Add pumpkin, egg and vanilla. Add flour, soda, baking powder, cinnamon, salt and nuts. Bake on ungreased cookie sheet 10 to 12 minutes at 350°. When cool, frost with penuche frosting.

PENUCHE FROSTING:

- | | |
|------------------|---------------------|
| 3 T. butter | ¼ C. milk |
| ½ C. brown sugar | 2 C. powdered sugar |

Melt butter and add brown sugar. Boil for 1 minute and cool. Add milk and powdered sugar; beat well.

POTATO CHIP COOKIES

Reba Brace Ricker

- | | |
|---------------------|-----------------------------|
| 1 C. butter or oleo | 1 ½ C. flour |
| ½ C. sugar | 1 ½ C. crushed potato chips |
| 1 egg yolk | ½ C. pecans |
| 1 tsp. vanilla | |

Cream butter and sugar. Add rest of ingredients. Drop by teaspoonfuls on an ungreased cookie sheet. Bake 15 minutes in a 350° oven. Cool and sprinkle with powdered sugar.

PUMPKIN WALNUT COOKIES

Lydia Simons

½ C. butter or margarine

1½ c. brown sugar, packed

2 large eggs

1 C. cooked or canned pumpkin

1 tsp. vanilla

1 tsp. grated lemon peel

1 tsp. lemon juice

2½ C. sifted all-purpose flour

3 tsp. baking powder

1 tsp. salt

1½ tsp. pumpkin pie spice

¼ tsp. ginger

1 C. coarsely chopped Diamond walnuts

Cream butter and sugar together until fluffy. Beat in eggs, 1 at a time. Stir in pumpkin, vanilla, lemon peel and juice. Resift flour with baking powder, salt and spice; blend into butter mixture. Stir in walnuts. Drop by tablespoon into greased baking sheets 2-inches apart. Bake at 375° for 12 to 14 minutes. Makes about 2½ dozen 3" cookies. To decorate: Spread cookies with a vanilla butter cream frosting and make "face" with walnut pieces and candy corn.

RAISIN COOKIES

Lola Hailey

2 C. raisins

1 C. water

1 C. lard

2 C. sugar

3 eggs, beaten

1 tsp. vanilla

4 C. flour

1 tsp. baking powder

1 tsp. soda

1 tsp. cinnamon

½ tsp. salt

Cook raisins and water for 5 minutes and cool. Cream lard and sugar and add to raisins. Add remaining ingredients. Bake 12 to 15 minutes at 350°.

RAISIN DROP COOKIES

LaVaughn Archibald Dennison

1½ C. cooked raisins

½ C. raisin water

½ tsp. soda

1 C. white sugar

1 C. brown sugar

⅔ C. shortening

2 eggs

3½ C. flour

½ tsp. salt

1 tsp. nutmeg

1 tsp. cinnamon

Cook raisins and cool. Cream sugars and shortening; add eggs. Add dry ingredients alternately with raisin water. Sift together flour, salt, nutmeg, and cinnamon. Add raisins last. Drop by teaspoon onto greased cookie sheet. Bake at 350° about 10 minutes.

RAISIN DATE COOKIES

Mrs. Ralph Nichols

1 C. raisins	1 tsp. vanilla
1 C. water	1 tsp. soda
1 C. Crisco (part butter)	½ tsp. salt
1 C. sugar	3 C. flour
2 eggs	1 C. nuts
4 T. liquid from cooked raisins	1 C. dates (cut-up)

Boil the raisins and water; cool. Mix remaining ingredients and drop by teaspoons. Bake at 350°.

FROSTING:

3 T. cream	1 tsp. vanilla
6 T. brown sugar	Powdered sugar
1 T. butter	

Boil cream, brown sugar and butter. Add vanilla and powdered sugar to right consistency.

"GRAM'S" RAISIN COOKIES

Natalie Rush

1 C. sugar	1 tsp. cinnamon
1 C. hot water	2¼ C. flour
1 C. raisins	1 tsp. soda
½ C. shortening or bacon grease	1 tsp. salt
1 tsp. cloves	

Measure the sugar, water, raisins, bacon drippings and spices into saucepan. Bring to a boil and boil 5 to 10 minutes. Stir in flour, soda and salt. Drop by spoonfuls onto oiled cookie sheet. Bake at 375° until done and nicely brown.

SUGAR-RAISIN COOKIES

Lywanda Case

1½ C. sugar	1 tsp. salt
1 C. shortening	1 tsp. soda
3 eggs	3½ C. flour
1 tsp. vanilla	1½ C. raisins

Cook raisins in 1 cup water until water is all absorbed. Cream sugar and shortening. Add eggs and beat well. Add vanilla. Mix in dry ingredients. Fold in raisins. Drop by teaspoons of batter into granulated sugar. Then drop on a greased baking sheet. Bake at 350° for 10 to 15 minutes. Cookies are crackly on top, sugary with raisins peeking out.

SOUR CREAM DROP COOKIES

Mary Sue McIntosh

2 C. sugar	3½ C. flour
1 C. oleo	1 tsp. soda
3 eggs (beaten frothy)	1 tsp. baking powder
1 C. sour cream	1 tsp. lemon extract

Cream the shortening and sugar together. Add the beaten eggs. Add sour cream, lemon extract, soda and baking powder. Mix well, last add the flour. Drop on cookie sheet by spoonfuls. After they have baked a bit and spread out, sprinkle with sugar or colored sugar, or they may be iced with powdered sugar icing, flavored with lemon extract. Bake at 350° for 10 minutes.

MOM'S SOUR CREAM COOKIES

Dale Jarred

2 C. sugar	2 tsp. soda
1 C. sour cream	½ C. butter
2 well beaten eggs	½ C. lard
Enough flour to make it soft to roll	Flavoring

Makes about 50 cookies. Bake at 350° for 20 to 25 minutes.

YEAST SPICE COOKIES

Daisy Ferber

1 C. warm water	2 T. hot water
2 T. sugar	2 tsp. vanilla
2 T. yeast	1 tsp. butter flavoring
1 C. flour	2 tsp. cinnamon
1 C. white sugar	1 tsp. cloves
1 C. brown sugar	¾ C. flour
1 C. Crisco	½ tsp. salt
3 eggs	2 C. raisins
2 tsp. soda	

Make a bread sponge of the first four ingredients (warm water, sugar, yeast, flour). Set aside while mixing the rest of the ingredients. Cream Crisco and sugars. Stir in lightly beaten eggs and soda, dissolved in hot water. Add flavorings. Work in sifted dry ingredients then raisins. Stir in yeast sponge. Let stand 1 hour. Drop by spoonfuls on greased cookie sheet. Bake about 12 minutes at 350°. Frost with powdered sugar frosting. Freezes well!

CHERRY WINK COOKIES

Maggie Courtney

- | | |
|------------------------------------|----------------------------------|
| 2¼ C. flour | 1 C. pecans |
| 1 tsp. double acting baking powder | 1 C. chopped dates |
| ½ tsp. soda | ⅓ C. chopped maraschino cherries |
| ½ tsp. salt | ¾ C. shortening |
| 2 eggs | 1 C. sugar |
| 2 T. milk | 2½ C. corn flakes |
| 1 tsp. vanilla | |

Sift flour, baking powder, soda and salt. Blend in eggs, milk and vanilla. Add pecans, dates, maraschino cherries. Combine and cream well the shortening and sugar. Blend in sifted dry ingredients; mix well. Shape into balls using 1 level tablespoon dough. Crush 2½ cups of corn flakes. Roll each ball in crumbs. Place each on greased cookie sheet with ¼ of a maraschino cherry on top. Bake at 375° for 10 to 12 minutes. Makes 5 dozen. Do not store until cold.

HOLIDAY NUGGETS

In Memory of Hazel Reed

- | | |
|---------------------|-------------------|
| 1 C. butter | ½ tsp. salt |
| ½ C. powdered sugar | 2 tsp. vanilla |
| 2 C. flour | 1 C. chopped nuts |

Cream butter, sugar, salt and vanilla. Add remaining ingredients. Shape into balls about the size of an English walnut. Place on greased cookie sheet. Bake at 325° for 25 minutes. Roll in powdered sugar while hot. Cool. Roll again in powdered sugar.

IMPOSSIBLE COOKIES

Carl and Vaneta Perkins

- | | |
|--------------------|-------|
| 1 C. peanut butter | 1 egg |
| 1 C. sugar | |

Mix together. Roll in small balls. Flatten with a glass dipped in sugar. Bake at 350° for 8 to 10 minutes. Makes 2 dozen.

JOHNNY BIRD'S MOTHER'S COOKIES

Raola Giles

- | | |
|---------------------------|----------------|
| 2 C. sugar | ½ tsp. salt |
| 1 C. shortening | 1 tsp. vanilla |
| 3 eggs | 4 C. flour |
| 1 lb. of raisins (ground) | 2 tsp. soda |

Mix sugar, shortening and eggs. Add remaining ingredients. Roll in balls, press with fork and bake at 375° for 12 minutes.

MELTING MOMENTS

Beva Morrow

- | | |
|-------------------------|----------------|
| ½ lb. butter (not oleo) | 1 C. flour |
| ½ C. powdered sugar | 1 tsp. vanilla |
| ¾ C. cornstarch | ½ C. nuts |

Roll in small balls and bake at 350° for 15 minutes or less. Cool and frost.

100 COOKIES

Mrs. Leo Guess

- | | |
|------------------------|-----------------------------|
| 1 C. white sugar | 1 tsp. soda |
| 1 C. brown sugar | 1 C. Rice Krispies |
| 1 C. softened oleo | 1 C. quick oatmeal |
| 1 C. cooking oil | 3½ C. flour |
| 1 egg | 1 C. coconut |
| 1 tsp. vanilla | 1 large bag chocolate chips |
| 1 tsp. cream of tartar | ½ C. pecans |

Mix sugar, brown sugar, oleo, cooking oil, egg and vanilla. Add dry ingredients. Add chocolate chips and nuts (This is good without nuts or chips or you can use butterscotch chips). Place balls of dough the size of an English walnut on a cookie sheet and flatten with fork dipped in water. Bake 10-12 minutes. Take out when slightly brown on edges.

PRIDE OF IOWA COOKIES

Nancy Ford

- | | |
|------------------|----------------------|
| 1 C. brown sugar | 2 C. flour |
| 1 C. white sugar | 1 tsp. soda |
| 1 C. shortening | 1 tsp. baking powder |
| 2 eggs | ½ tsp. salt |
| 1 C. coconut | 1 tsp. vanilla |
| 3 C. quick oats | 1 C. chocolate chips |

Cream sugars, shortening, eggs and vanilla. Add flour and other dry ingredients. Then add oats, coconut, and chocolate chips. Roll into balls the size of walnuts. Bake at 375° for 9 minutes.

*A sense of humor is like a needle and thread;
it will patch up so many things.*

PEANUT BLOSSOMS

Velma Smith

1¾ C. flour

1 tsp. soda

½ tsp. salt

½ C. butter or oleo

½ C. brown sugar

½ C. white sugar

⅓ C. peanut butter

1 unbeaten egg

1 tsp. vanilla

Sift flour, soda and salt. Cream together butter, sugars, peanut butter, egg and vanilla. Blend in dry ingredients. Shape dough in balls. Roll in sugar and place on a greased cookie sheet. Bake 8 minutes at 370°. Remove from oven. Top each cookie with a chocolate star. Press down firmly so cookie cracks around the edge. Return to oven to bake another 2 to 5 minutes or until golden brown.

PEANUT BLOSSOMS

Joyce E. England

1¾ C. flour

1 tsp. soda

½ tsp. salt

¾ C. oleo

¼ C. peanut butter

½ C. sugar

½ C. brown sugar

1 egg

2 T. milk

1 tsp. vanilla

Sift together flour, soda and salt. Cream oleo, peanut butter and sugars. Add egg, milk and vanilla. Add dry ingredients and cream together. Shape batter into small balls and roll in white sugar. Place on ungreased cookie sheet. Bake at 375° for 8 minutes. Remove from oven and press chocolate star in the center of each cookie. Bake again 2 to 5 minutes.

CHOCOLATE-KISS PEANUT BUTTER COOKIES

Florence Bishop

2⅔ C. flour

2 tsp. baking soda

1 tsp. salt

1 C. butter, softened

⅔ C. creamy peanut butter

1 C. granulated sugar

1 C. brown sugar, packed

2 eggs

2 tsp. vanilla

45 foil-wrapped chocolate Kisses

Preheat oven to 375°. Sift flour before measuring. Sift flour with baking soda and salt; set aside. In large bowl with electric mixer at medium speed, beat butter and peanut butter until well blended. Add the granulated sugar and the brown sugar; beat until light and fluffy. Add eggs and vanilla, beat until smooth. Stir in flour mixture until well combined. Using a level ⅓ C. for each, shape into balls. Roll each in granulated sugar. Place two or three at a time, on ungreased cookie sheets. Flatten into 4-inch rounds. Bake 8 minutes. Remove from oven. Press three unwrapped chocolate kisses in the top of each; bake 2 minutes longer. Cool on wire rack. Makes about 15 cookies.

WHOLE WHEAT PEANUT BUTTER COOKIES

Mrs. Emma Borrusch

- | | |
|-----------------------------|-------------------------|
| ½ C. butter or oleo | 1¼ C. whole wheat flour |
| ½ C. peanut butter (smooth) | 1½ tsp. soda |
| 1 C. brown sugar | ¼ tsp. salt |
| 1 egg | ½ C. toasted wheat germ |
| 1 tsp. vanilla | |

Thoroughly cream butter, peanut butter, sugar, egg and vanilla. Mix in rest of ingredients and chill. Roll into balls. Place on ungreased cookie sheet. Flatten in criss-cross pattern with a fork. Bake at 350° for 10 minutes. Makes 4 dozen very good cookies.

PEANUT BUTTER COOKIES

Lywanda Case

- | | |
|----------------------------|------------------------|
| 1 C. white sugar | 1 C. oleo & lard mixed |
| 1 C. brown sugar | 2 eggs |
| 1 C. crunchy peanut butter | ¾ C. oatmeal |
| 2½ C. flour | 1 tsp. soda |

Mix all ingredients together. Roll by hand into small balls. Put on ungreased cookie sheet. Press down in round circle with a fork. Bake at 400° for 10 to 12 minutes. Cool before removing from pan. Makes 100 small cookies.

PEANUT BUTTER COOKIES

Betty (Perkins) Alley

- | | |
|--------------------------------|-------------------|
| 1 C. shortening | 2 C. sifted flour |
| 1 C. firmly packed brown sugar | 2 tsp. soda |
| ¾ C. sugar | ½ tsp. salt |
| 2 eggs | 1 C. Quaker Oats |
| 1 C. creamy peanut butter | |

Beat all ingredients together. Bake at 350° for 12 minutes.

SNICKERDOODLESNancy Ford
In Memory of Hazel Reed

- | | |
|-------------------|------------------------|
| 1 C. oleo | 2 tsp. cream of tartar |
| 1½ C. white sugar | 1 tsp. soda |
| 2 eggs | ¼ tsp. salt |
| 2¾ C. flour | |

Cream oleo, sugar and eggs. Add sifted dry ingredients. Roll into balls about the size of an English walnut. Roll in a cinnamon and sugar mixture (use ½ C. sugar and 2 tsp. cinnamon.) Bake at 400° for 8 to 10 minutes.

SUGAR COOKIES

Mary Sue McIntosh
Denise Jobe
Frances Overholtzer
Lela Reynolds
Fern Pyle

2 sticks butter or margarine	2 tsp. vanilla
2 C. sugar	5 C. flour (unsifted)
2 eggs	2 tsp. soda
1 C. salad oil	2 tsp. cream of tartar
¼ tsp. salt	

Cream butter and sugar. Add remaining ingredients. Form into balls, 2-inches in diameter or smaller. Roll in sugar or sugar and cinnamon. Flatten with a fork. Can sprinkle with colored sugar. Bake at 350° for 10 minutes. Do not overbake. This makes a large amount and can be easily divided.

SUGAR COOKIES

Doris Clark

1 C. oil	4 C. flour
1 C. oleo	1 tsp. cream of tartar
1 C. powdered sugar	1 tsp. soda
1 C. white sugar	½ tsp. salt
2 eggs	2 tsp. vanilla

Drop by teaspoon on lightly greased cookie sheet. Press down with sugared glass. Sprinkle with colored sugar if desired. Bake at 350° till light brown. If cookie falls in center, it wasn't baked long enough. Makes 100 small cookies.

NO ROLL SUGAR COOKIES

Kathy Wurster Russi

1 C. sugar	1 tsp. cream of tartar
1 C. powdered sugar	1 tsp. soda
1 C. margarine	5¼ C. flour
1 C. vegetable oil	2 eggs, beaten
2 tsp. vanilla	

Cream sugar and margarine; beat in eggs. Stir in oil and vanilla. Blend in dry ingredients. Chill overnight. Form balls (size of walnut), roll in granulated sugar. Press flat with the bottom of a glass. Bake at 350° until browned on edges.

The reason nature's laws always work is that congress didn't pass them.

SUGAR COOKIES

1 c. butter
 1 C. white sugar
 1 C. powdered sugar
 1 C. salad oil
 5/4 C. flour

1 tsp. soda Joyce E. England
 2 tsp. vanilla
 2 eggs
 1/2 tsp. salt
 1 tsp. cream of tartar

Chill, roll in balls and mash with fork. Bake at 350°.

SOFT SUGAR COOKIES

Virginia Brosam

1 C. white sugar
 1 C. powdered sugar
 1 C. butter
 1 C. shortening
 2 eggs, beaten

1 tsp. cream of tartar
 1 tsp. soda
 1 tsp. vanilla
 4 C. flour

Add eggs to creamed sugars and shortening and mix. Sift dry ingredients together and add to mixture a little at a time, stirring well. Drop by spoon on cookie sheet. Bake 10 minutes in 350° oven.

ABBY BOND'S SUGAR COOKIES

Beulah Wilkins

1 C. sugar
 1 C. shortening
 2 eggs
 1 tsp. vanilla
 1 T. vinegar

1 tsp. soda
 6 T. milk
 3 C. flour
 2 tsp. baking powder
 1/2 tsp. salt

Cream together sugar and shortening. Add eggs and vanilla and beat well. Add milk to vinegar and soda. Add to sugar and shortening. Slowly add dry ingredients and mix till well blended. May add nutmeg, raisins, chocolate chips or nuts if desired. Drop by spoonfuls on ungreased cookie sheet. Bake at 350° for 10-12 minutes.

SUGAR COOKIES

Lisa Reed

1 C. oleo
 1 C. Crisco
 1 C. sugar
 1 C. powdered sugar
 2 eggs

2 tsp. vanilla
 1/4 tsp. salt
 1 1/2 tsp. cream of tartar
 4 1/2 C. flour

Cream shortenings and sugars. Add eggs and vanilla and mix well. Add remaining ingredients. Dough should be soft, but not sticky. Chill. Roll in balls the size of walnuts. Flatten with a glass. Bake at 350° for 8-10 minutes.

SUGAR COOKIES

Etta Riggs

1 C. powdered sugar	2 C. flour
1 C. Crisco	1 tsp. cream of tartar
1 egg	1 tsp. vanilla
¼ tsp. salt	

Mix sugar, Crisco and egg. Let stand 10 minutes in refrigerator. Mix salt, flour, cream of tartar, vanilla and add to first mixture. Make in balls, flatten with a fork and bake at 400° for 8-12 minutes.

DANISH SUGAR COOKIES

Ermal Breckenridge McFarland

1½ C. powdered sugar	2 C. flour
1 C. butter or margarine	1 tsp. cream of tartar
1 egg	¾ tsp. soda
Salt, if margarine is used	Flavoring

Blend sugar and margarine. Add egg. Sift flour, cream of tartar and soda and add to above. Add flavoring. Shape into balls and roll in granulated sugar. Bake at 350° on unbuttered cookie sheet for 12 minutes.

REFRIGERATOR COOKIES

Suzanne Miller
Myrtle Kreiger

1½ C. shortening	½ C. chopped nuts
1 C. white sugar	4½ C. flour
2 C. brown sugar	1 tsp. salt
3 eggs	1 tsp. soda
1 tsp. cinnamon	

Cream shortening and sugars. Add eggs, 1 at a time. Cream well. Add nuts, flour-sifted with soda, salt and cinnamon. Shape dough in roll and wrap in wax paper. Chill in refrigerator. Slice in 1/8-inch slices. Bake at 400° for 6 to 8 minutes. Makes 6 to 7 dozen.

ICE BOX COOKIES

Coleen Briner

1 C. butter	2 C. brown sugar
3 small eggs	½ tsp. soda
½ tsp. cream of tartar	3 C. flour

Mix and mold into a long roll on the molding board, and let stand to stiffen. Preferable mix them at night and put in the refrigerator until morning. Take out and slice in very thin slices and bake at 350°.

DATE ICE BOX COOKIES

Caroline Duffield

1 C. oleo	1 tsp. soda
1 C. white sugar	4 C. flour
1 C. brown sugar	1 lb. dates
3 eggs	1 C. sugar
1 tsp. vanilla	1 C. water
½ tsp. salt	

Cook until thick the dates, 1 C. sugar and 1 C. water; let cool. Cream oleo and sugar. Stir in eggs and vanilla. Sift soda and flour and stir in. Divide dough in 3 parts. Roll each ⅓-inch thick about 4-inches wide and 9-inches long. Spread cooled mixture of dates, sugar and water on dough. Roll and wrap in wax paper. Put in ice box overnight. Slice thin and bake in moderate oven for 10 minutes.

SPICY ICE BOX COOKIES

Juanita Harrison

1 C. butter or margarine	1 tsp. soda
1½ C. brown sugar	½ tsp. ground cloves
½ C. granulated sugar	1 tsp. cinnamon
3 eggs	1 tsp. nutmeg
4 C. flour	1 C. chopped raisins
½ tsp. salt	½ C. chopped black walnuts

Cream butter and sugar; add eggs and beat well. Measure and mix flour, salt, soda and spices. Add to first mixture, then stir in raisins and nuts. Form into 2 "logs" about 1½ to 2-inches in diameter. Place on bread board and refrigerate overnight or dough may be mixed and frozen for several weeks before baking if desired. Slice and sprinkle with sugar. Bake in 350° oven for 10 to 12 minutes.

DATE PIN WHEEL COOKIES

Mildred Link

1 C. butter	3 eggs, beaten
1 C. white sugar	1 tsp. soda
1 C. brown sugar	¼ tsp. salt
1 tsp. vanilla	4 C. flour

Mix cookie dough and chill while you make date filling.

FILLING:

2 C. dates	1 C. white sugar
1 C. hot water	2 C. nuts

Cook filling until thick and cool. Roll out chilled dough and spread with date filling. Roll in jelly roll fashion. Store in refrigerator until firm. Slice and bake at 375° for 15 minutes.

REFRIGERATOR DATE PINWHEELS

In Memory of Lola Breckenridge

1 C. butter
1 C. sugar
1 C. brown sugar
3 eggs

4 C. flour
1 tsp. soda
1 tsp. cinnamon
¼ tsp. salt

Cream butter, sugar and brown sugar until fluffy, then add eggs and mix thoroughly. Sift flour with soda and cinnamon and salt. Add to creamed mixture. If dough seems soft, it may be chilled. Then roll out on floured board to ½-inch thickness. Spread with date filling and roll like a jelly roll. Store in refrigerator until firm. Cut in thin slices and arrange on greased cooking sheet and bake 10 to 15 minutes.

DATE FILLING:

1 lb. dates, cut up
¾ to ½ C. sugar

½ C. water
½ C. chopped nuts

Cook dates, sugar and water until thick. Add nuts and spread on cookie dough.

GINGER SNAPS

Alta Marie Borrusch

1 C. molasses
⅔ C. lard
1 heaping tsp. soda
1 T. ginger
½ tsp. pepper

Pinch of salt
1 C. sugar
⅔ C. boiling water
Flour

Dissolve soda in hot water. Use enough flour to make a stiff dough. Roll thin. Cut out and bake in hot oven. Works better if dough is chilled.

LOVE KNOT COOKIES

Danee Ferguson

½ C. oil
1 tsp. vanilla
3½ tsp. baking powder

¾ C. sugar
6 eggs
Flour

In a bowl, combine all ingredients, except flour. Add flour ½ C. at a time until you make a stiff dough. Bake at 350° on a greased cookie sheet. Can be plain or frosted. Roll out and cut in pie shape and roll up like rolls.

Some people are like blisters, they show up when the work is done.

1-2-3-4 COOKIES

Marjorie Werner

1 C. butter or margarine	½ tsp. soda
2 C. sugar	¼ tsp. salt
3 eggs	1 tsp. vanilla
4 C. sifted flour	

Cream butter, sugar and eggs until very fluffy. Add remaining ingredients. Roll as thin as possible. Sprinkle with sugar. Can press with a smooth bottomed glass-greased and dipped in sugar. Bake at 375° for 10 to 12 minutes.

PEANUT BUTTER SWIRLS

Mary Overholtzer

½ C. shortening	1 ¼ C. flour
1 C. sugar	½ tsp. salt
½ C. peanut butter	½ tsp. soda
1 egg	1 6-oz. pkg. semi-sweet choc. chips
2 T. milk	

Cream shortening and sugar until light. Beat in peanut butter, egg and milk. Sift together and add flour, salt and soda. Place dough on lightly floured wax paper. Roll (or pat with hands) into a rectangle. Melt chocolate chips. Spread on dough. Roll as for jelly roll. Chill ½ hour (any longer and chocolate may get too hard to slice well). Place on ungreased baking sheet. Bake 8 to 10 minutes at 350°. Makes 4 dozen.

SUGAR COOKIES

Minnie Breckenridge

2 ¼ C. sifted flour	1 C. sugar
¼ tsp. salt	2 eggs, beaten
2 tsp. baking powder	½ tsp. vanilla or
½ C. shortening (butter is best)	(¼ tsp. vanilla & ¼ tsp. lemon)
1 T. milk	

Sift flour, salt and baking powder together. Cream shortening or butter and sugar together and add eggs and flavoring. Then add sifted ingredients with milk. Roll and cut out with cookie cutters. Sprinkle with sugar and bake at 350° for 12 minutes. Makes 2 ½ dozen. I usually chill the dough before cutting out as it's easier to work with.

God made us all originals, so why stoop to being a copy.

SUGAR COOKIES

Alice Allen

3 C. sifted flour	1 C. soft butter
½ tsp. soda	2 eggs
½ tsp. baking powder	1 C. sugar
½ tsp. salt	1 tsp. vanilla

In a sifter combine flour, soda, baking powder and salt; sift 3 times. With a pastry blender (or fingertips) work the butter into the flour mixture. Beat eggs and add sugar and vanilla (in mixer) and combine with the flour and butter mixture. Chill at least 1 hour (stiff dough). Roll dough thin and cut with a cutter. Sprinkle with sugar or frost when cool. Bake at 350° for about 10 minutes. These are so good for Christmas or Valentines.

SUGAR COOKIES

Coletta Weeda

¾ C. oleo	2½ C. flour
1 C. sugar	1 tsp. baking powder
2 eggs	1 tsp. salt
½ tsp. lemon extract	

Mix thoroughly shortening, sugar, eggs and flavoring. Blend in flour, baking powder and salt. Cover and chill at least 1 hour. Heat oven to 400°. Roll dough 1/8" thick on lightly floured board. Cut into shapes. Bake 6 to 8 minutes or until light brown.

SOFT SUGAR COOKIES

Becky Sue Myers

½ C. butter	½ C. thick sour cream
1 C. sugar	¾ C. flour
1 egg (unbeaten)	1 tsp. soda
1 tsp. vanilla	½ tsp. salt

Beat sugar, butter, egg and vanilla for 2 minutes. Add sour cream. Beat about 1½ minutes. Stir in flour, soda and salt. Don't chill. Roll out ¼" thick and cut in desired shape. Sprinkle with colored sugar. Bake about 6 minutes at 350°.

BASIC SUGAR COOKIES

Judy Jobe Pottorff
Larry Giles

1½ C. sugar	1 tsp. soda
1 C. margarine or shortening	½ tsp. salt
3 eggs	1 tsp. vanilla
4½ C. flour	

Cream sugar and margarine then beat until fluffy. Add 3 eggs (one at a time). Beat well. Sift and add flour, soda and salt; add vanilla. Chill and roll out. Bake in 375° for 8 minutes. Sprinkle with sugar before baking. Omit ½ cup flour and recipe can be used for drop or press cookies.

SUGAR COOKIES

In Memory of Helen Swank Weeda

- | | |
|-----------------|----------------------|
| 3 eggs | ¼ tsp. salt |
| 2 C. sugar | 2 tsp. baking powder |
| ¾ C. milk | 1 tsp. vanilla |
| 1 C. shortening | Flour to stiffen |

Blend and add enough flour to stiffen. Chill and then roll out and bake at 350° or put a filling in them and bake.

FILLING:

- | | |
|-------------------------------|--------------|
| 1 C. chopped raisins or dates | 1 tsp. flour |
| 1 C. sugar | ½ C. water |

Cook until thick, stirring constantly. Then add 1 cup of nuts.

GRANDMA FULLERTON'S SUGAR COOKIES

Vienna Richards

- | | |
|--|----------------------|
| 2 C. sugar | 1 tsp. lemon |
| 1 C. milk | Pinch of salt |
| 1 C. shortening (part lard, part butter) | 6 C. flour |
| 3 eggs | 6 tsp. baking powder |

Mix sugar, milk, shortening, eggs, lemon and salt. Mix will be very soft. Add flour and baking powder. Roll and cut. Bake at 375°. Always frosted these with a brown sugar icing.

OLD FASIONED SUGAR COOKIES

Mrs. Thomas Ford Sr.

- | | |
|----------------------|-----------------|
| 3 C. flour | 1 C. shortening |
| 1 tsp. baking powder | 2 eggs |
| 1 tsp. salt | 1 tsp. vanilla |
| 1 tsp. soda | 4 T. milk |
| 1 C. sugar | |

Sift together flour, baking powder, salt and soda. Cut shortening into sugar to resemble coarse meal. Blend in eggs, vanilla and milk. Roll out on floured board. Cut and bake at 400° for 6 to 8 minutes. These make good cut out cookies.

SUGAR COOKIES

Betty Perkins Alley

- | | |
|------------------|----------------|
| 1 C. shortening | 1½ C. sugar |
| 4 C. flour | 2 tsp. soda |
| ½ C. milk + 2 T. | ½ tsp. salt |
| 2 eggs | ½ tsp. vanilla |

Cut shortening into flour. Add sugar, soda and salt. Then add the rest of the ingredients. Chill for 1 hour. Roll out on floured board. Bake for 10 minutes in 350° oven.

BUTTERMILK COOKIES

Marilyn Eighme

2 C. sugar	1 C. buttermilk
1 C. shortening	3½-4 C. flour
2 eggs	2 tsp. soda
2 tsp. vanilla	½ tsp. salt

Cream shortening and sugar and beat in eggs. Add vanilla to buttermilk and add this to sugar mixture, alternately with sifted flour, soda and salt. Dough should not be stiff, but easy to handle. Chill, then roll out on floured board to ½" thickness. When cool, ice with powdered sugar frosting.

BUTTERMILK SUGAR COOKIES

Mrs. Danny (Mary) Ferguson

2 C. sugar	3½ to 4 C. flour
2 eggs	2 tsp. vanilla
1 C. lard or other shortening	2 tsp. soda
1 C. buttermilk	½ tsp. salt

Cream shortening and sugar and beat in egg. Add vanilla to buttermilk and add to sugar mixture with sifted flour. Add soda and salt. Dough should not be stiff, but easy to handle. Chill, then roll on a floured board to ½" thick. Cut with large cutter and bake until golden around the edges or rim. When cool, frost with powdered sugar frosting.

GRANDMOTHER WILLIAMS' COOKIES

Marietta Eighme

1 C. sugar	1 tsp. nutmeg
½ C. butter	1 tsp. vanilla
½ C. sour cream	½ tsp. soda
1 egg	2 C. flour (about)

Mix, let cool and roll. Cut out and bake in 350° oven.

GRANDMOTHER ENGLAND'S SOUR CREAM COOKIES

In Memory of Mrs. Jake England

1 C. sour cream	1 tsp. baking powder
2 C. sugar	1 tsp. soda
2 T. lard	4 C. flour or more
2 eggs	

Mix, roll and cut. Bake at 375° for 10 to 15 minutes or until done.

SANTA CLAUS COOKIES

In Memory of Nancy Borrusch

3½ lb. flour	3 eggs
3 lb. sugar	2 T. cinnamon
1½ lb. butter	1 T. allspice
2 T. soda	1 T. cloves
1 C. buttermilk	1 T. nutmeg

Cream sugar and butter; then add eggs and soda, dissolved in buttermilk. Add the flour and spices - is best to let the dough stand awhile. Then roll and cut with Christmas designs. Bake at 325°-350° depending on your oven. Don't let them brown.

COCOA-MINT SANDWICHES

Debbie Reed

¾ C. margarine, softened	1 tsp. baking powder
1 C. sugar	½ tsp. soda
1 egg	½ tsp. salt
½ tsp. vanilla	¼ C. milk
2 C. flour	Mint filling
¾ C. cocoa	

Cream margarine and sugar. Add egg and vanilla; beat well. Stir together flour, cocoa, baking powder, soda and salt. Add to creamed mixture alternately with milk; mix well. Form into two 10-inch rolls. Wrap in waxed paper and chill well. Cut into slices and place onto an ungreased cookie sheet. Bake at 325° for 10 minutes. Immediately remove from sheet and place on rack. Assemble cooled cookies, sandwich style with mint filling. Makes 6½ dozen.

MINT FILLING:

Combine 1½ cups sifted powdered sugar, 3 T. softened butter, 1 T. milk, 1 drop green food coloring and a drop or two drops of oil of peppermint. Blend until smooth and creamy.

DATE FILLED COOKIES

Nancy Nichols Willey

1 can Eagle Brand milk	½ C. finely chopped nuts
½ lb. dates, cut fine	Ritz crackers

Heat milk and dates until softened. Remove from heat. Add nuts. Cool and spread over Ritz crackers. Let dry and cover date mixture with powdered sugar icing.

EASY FILLED COOKIES

Bobbi Trullinger

- | | |
|-------------------|--------------------|
| 1 C. shortening | 2 C. brown sugar |
| 2 eggs | ½ C. water or milk |
| 1 tsp. vanilla | 3½ C. flour |
| 1 tsp. salt | 1 tsp. soda |
| 1/8 tsp. cinnamon | |

Prepare the filling. Heat oven to 400°. Mix thoroughly shortening, brown sugar and eggs. Stir in water and vanilla, then blend in remaining ingredients. Drop the dough by teaspoon's about 2" apart on ungreased baking sheet. Place ½ teaspoon filling on each teaspoon of dough and cover with ½ teaspoon dough. Bake 10 to 12 minutes. Immediately remove cookies from baking sheet. Makes about 4½ dozen.

DATE FILLING:

- | | |
|--------------------------|------------|
| 2 C. finely cut-up dates | ¾ C. water |
| ¾ C. sugar | ½ C. nuts |

Combine dates, sugar and water in saucepan. Cook, stirring constantly until mixture thickens. Stir in nuts and cool.

RAISIN FILLED COOKIES

Dora Bennett

- | | |
|-----------------|----------------------|
| 1 C. sugar | 3½ C. flour |
| ½ C. shortening | 3 tsp. baking powder |
| 1 beaten egg | ½ C. sweet milk |

Cream sugar and shortening then add egg and milk. Sift flour and baking powder twice then add to other ingredients. Roll out and cut cookies. Place a spoonful of the filling on a cookie then place another cookie on top and press the edges together. Bake in moderate oven.

FILLING:

- | | |
|------------|--------------------|
| ¾ C. sugar | 1 C. boiling water |
| 1 T. flour | 1 C. raisins |

Cook all together until it thickens.

RITZ CRACKER SNACKS

Sherry Gregg

- | | |
|------------------------------|------------------------------|
| 1 can Eagle Brand milk | ½ tsp. burnt sugar flavoring |
| 1 C. chopped dates | ¼ tsp. butter flavoring |
| 1 C. chopped nuts (any kind) | |

Combine all in a saucepan and cook over low heat until thickened. Stir constantly. Spread on crackers. Put crackers on cookie sheet and bake 8 minutes in 300° oven. Frost with powdered sugar frosting and let frosting set.

STUFF COOKIES

Betty Lou Adair

24 pitted dates	¼ tsp. vanilla
24 English walnut halves	¾ C. flour
1/8 C. butter	¼ tsp. soda
6 T. brown sugar	1/8 tsp. baking powder
¼ C. sour cream	

Stuff 24 pitted dates with 24 English walnut halves. Mix butter, brown sugar, sour cream and vanilla. Add flour, soda and baking powder. Dip dates into mixture and lift out with a spoon onto greased and floured cookie sheet. Bake 8 to 10 minutes at 400°.

FROSTING:

¼ C. melted butter	1 tsp. maple or vanilla flavoring
1½ C. powdered sugar	Hot water

Mix and let use enough hot water to spread easy.

WHILE YOU SLEEP COOKIES

Janet Tidrick

2 egg whites	⅔ C. sugar
Pinch of salt	¼ tsp. almond extract
¼ tsp. cream of tartar	1 C. pecans, chopped
1 tsp. vanilla	¾ C. chocolate bits

Preheat oven to 350°. Beat egg whites until foamy. Add salt and cream of tartar. Beat until stiff. Gradually add sugar and beat well. Add flavorings and continue to beat. Peaks must be shiny and stiff. Stir in nuts and chocolate bits. Drop on greased cookie sheets. Place in oven. Close door. Turn off heat. Leave door closed until morning. Store in airtight container.

FORGOTTEN COOKIES

Edna Aikin

2 egg whites	¾ C. sugar
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Preheat oven to 375°. Beat egg whites stiff. Gradually beat in sugar. Good with chocolate bits added. Drop on greased cookie sheet. Turn off oven and let cookies remain overnight or a minimum of 5 hours.

ALMOND BARK COOKIES

Don Ella Reed

2 lb. almond bark (or 1½ lb. + 4 sq.)
1 C. peanut butter
3 C. marshmallows

3 C. Rice Krispies
1 C. dry roasted peanuts

Melt almond bark in heavy pan over water in cast iron skillet or low heat in microwave. Add peanut butter, peanuts, cereal and marshmallows. Drop by teaspoons on waxed paper. Cool, store in airtight container. Use chocolate, plain or caramel almond bark.

BUCKEYES

Merry Ann Swank

1 C. peanut butter
1 C. softened margarine
1 C. coconut
1 C. graham cracker crumbs

1 lb. powdered sugar
6 oz. pkg. chocolate chips
½ cake paraffin

Put peanut butter, margarine, coconut, graham crackers and powdered sugar in bowl. Mix well with hands. Make into small balls and place on cookie sheet. Chill, melt chocolate chips and paraffin. Put toothpick in ball and dip in mixture; let set.

CANDY COOKIES

Ruth Buck

1 lb. caramels
1 stick oleo
½ can sweetened condensed milk

Marshmallows (large)
Rice Krispies

Melt caramels, oleo and condensed milk in top of double boiler, stirring constantly. Dip marshmallows in caramel mixture, then roll in Rice Krispies. Place on waxed paper.

COOKIES YOU DO NOT BAKE

Beulah Sale

2 C. sugar
⅔ C. milk
6 T. peanut butter

1 tsp. vanilla
¼ lb. soda crackers, crushed

Boil sugar and milk together 3 minutes. Add peanut butter and vanilla. Have ready and stir in the soda crackers. Stir until mixed and drop by teaspoons on waxed paper.

ESKIMO COOKIES

Lisa Reed

1½ stick oleo	1 tsp. vanilla
¾ C. sugar	3 T. cocoa
1 T. water	2 C. oatmeal

Cream oleo and sugar, mixing well. Add water, vanilla and cocoa. Stir in oatmeal. Shape into balls the size of walnuts. Roll in powdered sugar, coconut or leave plain.

QUICK-ENERGY PICK-UPS

Lori Morrison

4 graham crackers	2 C. semi-sweet chocolate chips
2 C. powdered sugar	1 C. instant non-fat dry milk
2 C. crunchy peanut butter	6 T. water

Crush graham crackers on a sheet of waxed paper. Mix remaining ingredients thoroughly in bowl. Shape teaspoonfuls of the mixture into 1-inch balls. Roll the balls in the graham cracker crumbs until coated. Arrange the coated balls on ungreased cookie sheet and refrigerate about 20 minutes or until firm. In place of the graham crackers, you can use 1 C. flaked coconut or you half the balls in crumbs and half in coconut.

SKILLET COOKIES

Mary Sue McIntosh

1 8-oz. pkg. dates	1½ C. Rice Krispies
¾ C. sugar	2 egg yolks
1 tsp. vanilla	Coconut
1 stick oleo	Red or green maraschino cherries
2 C. nuts, chopped	

Melt butter in skillet, slowly add chopped dates and sugar. Whip egg yolks and fold into dates and sugar. Put on low heat. Mash dates with tablespoon and cook all about 10 minutes only. Remove from fire. Add nuts, Krispies and vanilla. Stir well. Drop from spoon, roll into balls, then roll in coconut. Make indentation in top. Put ½ red or green maraschino cherry in indentation.

After all, it is not what is around us, but what is in us; not what we have, but what we are, that makes us really happy.

SPECIAL COOKIES

Bob Henderson

- | | |
|----------------------------------|--------------------|
| ½ C. white sugar | 3 C. Rice Krispies |
| ½ C. white syrup | White bark |
| 1 C. super crunchy peanut butter | |

Cook sugar and syrup, just to a boil. Blend peanut butter into hot mixture. Mix in Rice Krispies. Make into walnut-sized balls. Melt bark in double boiler. Dip balls into melted bark and set on waxed paper to cool.

SPECIAL K COOKIES

Karen Taylor

- | | |
|---------------------|-----------------------|
| 1½ C. sugar | 1 tsp. vanilla |
| 1 C. Karo syrup | 3 C. Special K cereal |
| 1½ C. peanut butter | 1 C. salted peanuts |

Boil sugar and syrup together for 1 minute. Add peanut butter and vanilla. Mix well. Stir in Special K and peanuts. Drop on waxed paper.

BROWNIE WAFFLES

In Memory of Vera Eighme

- | | |
|-----------------|---------------------------------|
| ½ C. shortening | 1 C. sugar |
| 2 eggs | 1 tsp. vanilla |
| 1½ C. flour | 2 (1 oz.) sq. chocolate, melted |
| ½ tsp. salt | 1 tsp. baking powder |
| ½ C. milk | ½ C. nuts |

Cream shortening and sugar with a mixer. Add eggs and beat well. Blend in chocolate and add sifted dry ingredients alternately with milk. Stir in nuts and vanilla. Spread ⅓ of batter on well greased waffle and bake. Cut into squares and dust with powdered sugar while hot. Recipe makes 48 - 2" squares. (Heat waffle iron just like for waffles.)

CHOCOLATE WAFFLE COOKIES

Trudy A. Riggs

- | | |
|-----------------|-------------|
| 1½ C. sugar | 2 C. flour |
| 1 C. shortening | 8 T. cocoa |
| 4 eggs | 1 tsp. salt |
| 2 tsp. vanilla | |

Cream sugar and shortening. Add eggs and vanilla. Stir in dry ingredients. Spoon 1 tsp. of batter on waffle iron. Bake 1 minute and frost while warm.

Bars

APPLE WALNUT SQUARES

Doris Johnson Been

- | | |
|---------------------------------------|--------------------------|
| 4 C. coarsley chopped & peeled apples | 2 tsp. baking soda |
| 2 C. sugar | 1½ tsp. cinnamon |
| 2 eggs, slightly beaten | ½ tsp. salt |
| ½ C. vegetable oil | 1 C. black walnut pieces |
| 2 C. flour | |

Combine apples and sugar. Let stand until sugar is absorbed and moist (about 45 minutes). Beat eggs and oil together by hand. Sift flour, baking soda, cinnamon and salt together. Stir in alternately with apple-sugar mixture. Stir in black walnut pieces. Bake in greased big cookie sheet for 25 minutes in 350° oven.

FROSTING:

- | | |
|----------------------|---------------------------|
| ½ C. butter | 1 8-oz. pkg. cream cheese |
| 1 lb. powdered sugar | Flavoring, if desired |

APPLE MACAROONS

Alta Marie Borrusch

- | | |
|---------------|----------------------|
| Apples | 2 T. butter |
| ¾ C. sugar | ½ C. flour |
| Cinnamon | 1 tsp. baking powder |
| 1 egg, beaten | Vanilla |
| ¾ C. sugar | Salt |

Slice apples in buttered baking pan. Sprinkle ¾ C. sugar and cinnamon over apples. Make a batter of the egg, ¾ C. sugar, butter, flour, baking powder, vanilla and salt. Spoon over apples and spread. Bake at 375° for 35 minutes or until done.

BANANA BARS

Della Dennison Tasler

- | | |
|-----------------------------|----------------------|
| ¼ C. shortening | 2 C. flour |
| 1 C. sugar | 2 tsp. baking powder |
| 2 eggs | ½ tsp. salt |
| 1 C. mashed banana (2 or 3) | 1 tsp. vanilla |

Mix shortening, sugar and eggs together. Add mashed banana. Then add flour, baking powder, salt and vanilla. Grease jelly roll pan (15½ x 10½ x 1-inch). Bake 20-25 minutes at 350° or until golden brown. Yield - about 3½ dozen bars.

CRISPY DATE BARS - PILLSBURY BAKE-OFF

Marla Wilkins Mason

1 C. flour	½ C. butter
½ C. brown sugar	1 egg, well beaten
½ C. softened butter	2 C. Rice Chex
1 C. chopped dates	1 C. chopped nuts
½ C. sugar	1 tsp. vanilla

Mix flour, brown sugar and the ½ C. softened butter until crumbly. Press into ungreased 11 x 7-inch or 9" square pan. Bake 375° for 10-12 minutes. In medium saucepan, combine dates, sugar and ½ C. butter. Cook over medium heat until mixture boils, stirring constantly. Simmer 3 minutes. Blend about ¼ C. hot mixture into beaten eggs, return to saucepan. Cook until mixture bubbles, stirring constantly. Remove from heat; stir in Rice Chex, (do not substitute Krispies), nuts and vanilla. Spread over baked crust; cool completely and frost.

FROSTING:

2 C. powdered sugar	3 oz. cream cheese, softened
½ tsp. vanilla	

Combine all ingredients and beat at low speed.

FOOD FOR THE GODS

Clema Nichols

1 lb. English walnuts (in shell)	2 tsp. baking powder
½ lb. dates, cut fine	6 eggs, well beaten
2 scant cups sugar	1 tsp. vanilla
7 T. crushed graham crackers	

Shell the walnuts and mix all ingredients together. Bake in 9 x 9-inch pan, 30 minutes at 325°. Cut in bars.

ZUCCHINI BARS

Mrs. Emma Borrusch

2 C. sugar	2 C. flour
1 C. vegetable oil	2 tsp. baking powder
4 eggs	1 tsp. soda
2 C. zucchini (grated)	1 tsp. cinnamon
½ tsp. salt	

Combine all ingredients in large bowl and mix well. Bake at 325° for 20-25 minutes. (Bake in two 9 x 13-inch greased and floured pans.)

ICING:

¾ stick margarine	1 tsp. vanilla
1¾ C. powdered sugar	1 tsp. cream
1 3-oz. pkg. cream cheese	

combine ingredients and spread on cooled bars.

APRICOT BARS

Hazel Nichols

- | | |
|----------------------|-----------------------------|
| 1½ C. flour | 1½ C. quick cooking oatmeal |
| 1 tsp. baking powder | 1 stick butter or margarine |
| 1 C. brown sugar | 12 oz. jar apricot jam |

Mix flour, baking powder, sugar and oatmeal together. Cut in butter until blended. Press ⅔ of crumb mixture in bottom of a 12 x 8 x 2-inch pan. Cover with 12 oz. jar of apricot jam or you may use another kind of jam. Sprinkle remaining crumbs over jam. Bake in 325° oven for 25 minutes.

COCONUT APRICOT STRIPS

Donella Drake

- | | |
|---------------------|----------------------------------|
| ½ C. oleo | 1 C. (approx.) apricot preserves |
| ½ C. powdered sugar | 2 egg whites |
| 2 egg yolks | ½ C. coconut |
| 1 C. flour | ½ C. sugar |

Combine oleo, powdered sugar, egg yolks and flour. Press in 9 x 13-inch ungreased pan. Bake 12 minutes at 350°. Take out of oven and spread preserves over top. Beat egg whites; add sugar and coconut and spread on top of preserves. Return to oven for 20 minutes more. Cut in bars. You may use raspberry or strawberry preserves instead of apricot.

MAGIC BAR COOKIES

In Memory of Mrs. Lena Richards

- | | |
|-----------------------------|---|
| 1 stick butter or oleo | 1 6-oz. pkg. chocolate or
butterscotch chips |
| 1½ C. graham cracker crumbs | |
| 1 C. nutmeats | 1 can Eagle Brand sweet cond. milk |
| 1½ C. flake coconut | |

Pour melted butter in 9 x 13-inch pan. Place crumbs on top of butter. Sprinkle nuts on top of crumbs. Scatter chips over nuts, then put coconut over the top. Pour condensed milk over all. Bake at 350° for 25 minutes; cool and cut into bars.

SALTED NUT BARS

Donella Drake

- | | |
|-------------------|-------------------------------|
| 3 C. flour | 2 T. oleo |
| 1½ C. brown sugar | 1 T. water |
| 1 tsp. salt | 6 oz. pkg. butterscotch chips |
| 1 C. oleo | 2 C. large peanuts |
| ½ C. corn syrup | |

Combine flour, brown sugar, salt and oleo. Press into an ungreased 15 x 10-inch pan. Bake 10-12 minutes at 350°. Remove from oven. Sprinkle nuts over crust. Combine corn syrup, oleo, water and chips. Boil 2 minutes, stirring constantly. Pour cooked mixture over nuts. Bake 10-12 minutes until brown. Cut while still warm. Makes about 3 dozen.

BABY RUTH BARS

Lisa Reed

- | | |
|------------------------------|--------------------------------|
| $\frac{2}{3}$ C. oleo | $\frac{1}{4}$ C. peanut butter |
| 1 C. brown sugar | 1 tsp. vanilla |
| $\frac{1}{4}$ C. white syrup | 4 C. oatmeal |

Melt together the oleo, brown sugar, syrup and peanut butter. Pour over 4 C. oatmeal. Add vanilla. Stir and put into greased 9 x 13-inch pan. Bake at 375° for 12 minutes. Top with the following:

- | | |
|---------------------------------|--------------------------------|
| 1 12-oz. pkg. chocolate chips | $\frac{2}{3}$ C. peanut butter |
| 1 6-oz. pkg. butterscotch chips | 1 C. salted Spanish peanuts |

Melt chips with peanut butter. Add nuts and pour over the oatmeal layer.

O HENRY BARS

Mrs. Floy Weeda

- | | |
|------------------------------|--|
| $\frac{2}{3}$ C. oleo | 4 C. quick oatmeal |
| 1 C. brown sugar | Pinch salt |
| $\frac{1}{2}$ C. light syrup | 1 C. chocolate chips |
| 3 tsp. vanilla | $\frac{2}{3}$ C. crunchy peanut butter |

Cream together oleo and sugar. Add syrup, oatmeal, vanilla and salt. Press in 9 x 13-inch pan. Bake at 350° for 10-15 minutes. Cool 10 minutes. While cooling melt in double boiler the peanut butter and chocolate chips. Spread over baked crust. Sprinkle with chopped nuts, if desired.

CONGO BARS

Velma Hill

- | | |
|-----------------------------------|------------------------------|
| $\frac{2}{3}$ C. butter | $\frac{1}{2}$ tsp. salt |
| $2\frac{1}{4}$ C. brown sugar | 3 eggs |
| $2\frac{1}{2}$ C. sifted flour | 1 C. nuts, chopped |
| $2\frac{1}{2}$ tsp. baking powder | 1 6-oz. pkg. chocolate chips |

Melt butter in pan. Stir in sugar. Remove from heat and cool 10 minutes. Sift dry ingredients. Beat eggs into sugar mixture, 1 at a time. Add flour mixture, chocolate chips and nuts. Pour in large pan. Bake at 350° for 20 minutes or until done.

GLADY'S BARS

In Memory of Gladys Kiburz

- | | |
|----------------------------|-------------------------|
| $\frac{1}{4}$ C. oleo | 1 tsp. baking powder |
| 1 C. brown sugar | $\frac{1}{2}$ tsp. salt |
| 1 egg | $\frac{1}{2}$ C. nuts |
| $\frac{1}{2}$ tsp. vanilla | 1 pkg. chocolate chips |
| 1 C. flour | |

Melt oleo and brown sugar in a pan. Remove from heat and add the egg, vanilla, dry ingredients and nuts. Put chocolate chips on top of batter in pan. Bake at 350° for 25 minutes in 9 x 9 x 2-inch pan. Do not overbake.

GUMDROP BAR COOKIES

Suzanne Miller
Myrtle Kreiger

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|--|----------------------------------|
| 1 C. sifted flour | ½ C. semi-sweet chocolate pieces |
| ¼ tsp. salt | 2 eggs, well beaten |
| 1 tsp. cinnamon | 1 C. brown sugar, packed |
| 1 C. shredded gumdrops (omit black ones) | 1 T. cold water |
| ½ C. chopped walnuts | |

Heat oven to 325°. Grease 11 x 7 x 1-inch pan. Sift flour with salt, cinnamon; combine with gumdrops, walnuts and chocolate pieces. With a spoon, mix eggs, sugar and cold water till creamy. Then beat in candy mixture just until mixed. Spread in pan. Bake for 30-35 minutes. Cut into bars or squares. Yield: 4 dozen.

CHOCOLATE CHIP BARS

Beulah Sale

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|-------------------|------------------------|
| ⅔ C. shortening | ¾ tsp. salt |
| ½ C. white sugar | ¾ tsp. soda |
| ½ C. brown sugar | 1 C. rolled oats |
| 2 eggs | 1 pkg. chocolate chips |
| 1 tsp. vanilla | ½ C. nuts |
| 1 C. sifted flour | |

Mix all ingredients and place in 13 x 9-inch pan. Bake in a 350° oven for 25 minutes.

GOLD FROSTED BARS

Beulah Sale

- | | |
|------------------|----------------------|
| 1 C. butter | Salt |
| ½ C. brown sugar | 1 tsp. baking powder |
| ½ C. white sugar | ¼ tsp. soda |
| 3 egg yolks | Chocolate chips |
| 1 T. water | 3 egg whites |
| Vanilla | 1½ C. brown sugar |
| 2 C. flour | |

Cream butter and sugars (½ C. white and ½ C. brown). Beat the egg yolks with 1 T. water and add to sugar mixture. Add vanilla and dry ingredients. Pat in a 9 x 13-inch pan. Spread chocolate chips on top. Beat together the 3 egg whites and the 1½ C. brown sugar. Spread over the chips. Bake at 350° for 30 minutes.

OATMEAL FUDGE BARS

Quita Blunck

- | | |
|----------------------|------------------------------|
| ½ C. soft shortening | 2 C. oatmeal |
| 1 C. brown sugar | 1 6-oz. pkg. chocolate chips |
| 1 egg | 1 T. butter or oleo |
| ½ tsp. vanilla | ½ C. milk |
| ¾ C. flour | ¼ tsp. salt |
| ½ tsp. soda | 1 tsp. vanilla |
| ½ tsp. salt | Nuts (optional) |

Combine shortening, brown sugar, egg, ½ tsp. vanilla, dry ingredients (¾ C. flour, ½ tsp. soda and ½ tsp. salt) and oatmeal. Mix well. Save 1 cup of this mixture and press remainder into 9 x 9-inch pan. For the fudge layer cook chocolate chips, butter, milk and ¼ tsp. salt until butter and chips melt. Add vanilla and spread over oatmeal layer. Sprinkle with remaining oatmeal over the top. Bake 25 minutes at 350° or until surface is lightly browned. Cut into 24 bars.

PUMPKIN BARS

Maxine Werner

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|----------------------|------------------------|
| 2 C. flour | 2 C. sugar |
| 2 tsp. baking powder | 4 eggs |
| 1 tsp. soda | 2 C. pumpkin |
| ½ tsp. salt | 1 C. oil |
| 2 tsp. cinnamon | Chopped nuts, optional |

Sift dry ingredients, including sugar into mixing bowl. Add slightly beaten eggs, pumpkin and oil. Mix and stir in nuts. Bake in 2 greased and floured 9 x 13-inch pans in a 350° oven for 25 minutes. Serve plain or with cream cheese frosting.

CREAM CHEESE FROSTING:

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|------------------------------|-----------------------------|
| 3 oz. cream cheese, softened | 1 tsp. vanilla |
| ¾ stick margarine | 1¾ C. sifted powdered sugar |
| 1 tsp. milk | |

Blend cream cheese with margarine, milk and vanilla. Add powdered sugar.

LEMON BARS

Kathy Wurster Russi

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|---------------------|------------------|
| ¾ C. butter | 4 eggs |
| ½ C. powdered sugar | 2 C. sugar |
| ¼ tsp. salt | ½ C. lemon juice |
| 1 tsp. vanilla | 1 C. coconut |
| 2 C. flour | 1 C. nuts |

Cream butter, powdered sugar and salt. Add vanilla and flour. Pack into 9 x 13 inch pan. Bake 20 minutes at 350°. Beat eggs, slightly and add sugar and beat. Add lemon juice, coconut and nuts. Mix well and pour over baked crust. Bake for 30 minutes longer.

PUMPKIN BARS

Judy Cooper

1¾ C. flour	2 eggs
¼ tsp. baking powder	1 C. oil
1 tsp. soda	1½ C. sugar
1 tsp. salt	1 C. pumpkin
½ tsp. cloves	⅓ C. water
½ tsp. cinnamon	Nuts (optional)
½ tsp. nutmeg	Raisins (optional)
½ tsp. allspice	

Combine in small bowl the flour, baking powder, soda, salt and spices. In large bowl beat the eggs; add oil, sugar and pumpkin. Mix well; add dry ingredients and mix well. Add ⅓ C. water and mix. Add nuts and raisins if desired. Bake at 350° for 20 to 25 minutes. Cool and frost.

FROSTING:

¼ C. butter	1/8 C. milk (2 T.)
½ C. brown sugar	Powdered sugar

Melt butter and then add brown sugar. Bring to a boil and stir 1 minute; cool slightly. Add 1/8 C. milk. Beat until smooth. Add powdered sugar to right spreading consistency.

LEMON BAR COOKIES

Marilyn Weeda
Cleo Clough
Hazel Beamer

1 C. soft butter	2 C. granulated sugar
Dash salt	¼ C. flour
½ C. powdered sugar	6 T. lemon juice
2 C. flour	Powdered sugar
4 eggs, beaten	

Combine butter, salt, ½ C. powdered sugar and 2 C. flour and mix well. Press mixture into 9 x 13-inch pan. Bake at 350° for 15 minutes or until nicely brown. For the filling, beat the 4 eggs. Combine ¼ C. flour, the granulated sugar and mix in the eggs and lemon juice. Pour onto slightly cooled crust. Bake at 350° for 25 minutes. Cool and sprinkle with powdered sugar. Yield - 3 dozen 1½" bars.

If you don't make a living, live on what you make.

CREAM CHEESE BAR COOKIES

Hazel Nichols

1/3 C. oleo	8 oz. pkg. cream cheese
1/3 C. brown sugar	1 egg
1 C. flour	2 T. milk
1/2 C. nutmeats	1 T. lemon juice
1/4 C. sugar	1/2 tsp. vanilla

Cream oleo and brown sugar. Add flour and nuts. Mix until crumbly. Save 1 cup of this mixture and press the rest into pan and bake 12-15 minutes. Beat sugar and cream cheese; add egg, milk, lemon juice and vanilla. Beat well. Spread over baked mixture and sprinkle the 1 C. of reserved mix over the top. Press lightly. Bake 25 minutes at 350°.

CHEWY BUTTERSCOTCH BARS

Beulah Sale
Kathy Wurster Russi

1 stick butter or oleo	2 tsp. baking powder
1 1/2-2 C. brown sugar	1 tsp. vanilla
2 eggs	1/2 to 1 C. nuts or coconut
1 1/2 C. flour	

Melt butter in saucepan. Add sugar and bring to boil over low heat, stirring constantly. Cool slightly. Drop in eggs, 1 at a time and mix well. Add vanilla and dry ingredients. Stir in nuts or coconut. Press into greased 13 x 9-inch pan. Bake at 350° for 20-30 minutes.

DREAM BARS

In Memory of Leona Been
Ruth Angus
Reba Breckenridge Erickson
Juanita Harrison

1/2 C. butter	2 eggs, well beaten
1/2 C. brown sugar	1/2 tsp. baking powder
1/2 to 1 C. flour	1/4-1/2 tsp. salt
1/2 tsp. salt (optional)	1 tsp. vanilla
1 C. brown sugar	1 C. chopped pecans
1/2-1 C. coconut	2 T. flour

Cream butter, 1/2 C. brown sugar, 1/2 to 1 C. flour and salt. Pack into a buttered 8 x 8" pan or 9 x 13" pan (depending on how thick you want them). Bake 10-15 minutes in 350° oven. While this is baking, beat the eggs until frothy. Add the 1 C. brown sugar and beat until thick. Add the coconut which has been tossed with the 2 T. flour. Add chopped nuts, vanilla, salt and baking powder. Mix well. Spread over baked crust and bake 20 minutes at 350°. If desired, sprinkle with powdered sugar. Cut in bars while still warm. To make chocolate chip dream bars, substitute 1 C. chocolate chips for the coconut and nuts.

CHEESECAKE-IN-BETWEEN COOKIES

Marla Wilkins Mason

1/3 C. butter or margarine
1/3 C. brown sugar
1 C. flour
1/2 C. chopped pecans
1 8-oz. pkg. cream cheese
1/4 C. sugar
1 egg
2 T. milk

1 T. lemon juice
1/2 tsp. vanilla
2 eggs
3/4 C. dark Karo syrup
1/4 C. brown sugar
3 T. flour
3/4 C. chopped pecans

Blend butter, 1/3 C. brown sugar in small bowl. Add 1 C. flour and 1/2 C. chopped pecans. Mix until crumbly. Press in 9 x 13-inch pan. Bake at 350° for 10-12 minutes.

CHEESECAKE LAYER:

Blend cheese and 1/4 C. sugar in small bowl. Add 1 egg, milk, lemon juice and vanilla; beat well. Spread over baked crust.

PECAN TOPPING:

Beat 2 eggs until foamy. Add syrup, 1/4 C. brown sugar, 3 T. flour, vanilla and 3/4 C. chopped pecans. Mix well. Lightly spoon over cheesecake layer. Bake at 350° for 25 minutes. Cool and cut into bars.

ALMOND BARS

Gloria Johnson VanZee

3/4 C. margarine
3 T. sugar
1 1/2 C. flour
1/4 tsp. butter flavoring

6 eggs, beaten
2 C. sugar
1 1/2 C. coconut
2 or 3 T. almond flavoring

Combine margarine, 3 T. sugar, flour and butter flavoring. Press into greased pan and bake 20 minutes at 350°.

FILLING:

Combine the beaten eggs, 2 C. sugar, coconut and almond flavoring. Spread over crust and bake 30 minutes more at 350°.

GRAHAM CRACKER SQUARES

Don Ella Reed

1 C. brown sugar
1 C. margarine

1 C. chopped nuts
24 graham crackers

Boil brown sugar, margarine and nuts 3 minutes. Place 24 graham crackers on cookie sheet. Pour first mixture over the crackers. Bake at 325° for 10 minutes. Cool and place on waxed paper.

SCOTCH CHEWS

Hazel Nichols

2 sticks butter	½ C. finely chopped nuts
1 C. sugar	1 C. flour
1 egg yolk	Egg white, beaten
1 tsp. vanilla	¾ C. nuts
1 C. cake flour	

Cream butter; add sugar, egg yolk, vanilla and 1 C. cake flour. Add ½ C. nuts. Mix well. Add the second cup of flour. Mix all together. Spread in shallow pan (jelly roll) very tin. Cover with beaten egg white and the ¾ C. nuts. Bake 30 minutes at 375°.

OZARK BARS

Carol Weeda

1 stick oleo	3 tsp. vanilla
½ C. brown sugar	2 beaten eggs
½ C. white sugar	½ C. flour
½ C. brown syrup	½ tsp. baking soda
1 tsp. salt	<i>4 C. oatmeal</i>

Cream oleo, brown sugar and white sugar. Add syrup, salt and vanilla. Beat and add eggs, flour, which has been mixed with the soda. Blend all together. Pour into buttered and floured 9 x 13-inch pan. Bake at 375° for about 30 minutes, until toothpick comes out clean. Cool and cut.

PECAN SURPRISE BARS

Beulah Hartman

1 pkg. Pillsbury yellow cake mix	½ C. brown sugar
½ C. butter or margarine	1½ C. dark corn syrup
1 egg	1 tsp. vanilla
1 C. pecans, chopped	3 eggs

Grease bottom and sides of 9 x 13-inch pan. Set aside ⅔ C. dry cake mix. Mix remaining cake mix with butter or margarine, which has been melted. Add 1 egg. Mix until crumbly. Press into prepared pan. Bake at 350° for 15 to 20 minutes, until golden brown. Mix reserved cake mix, ½ C. packed brown sugar, syrup, vanilla and the 3 eggs together, 1 or 2 minutes. Pour into partially baked crust, sprinkle with pecans. Return to oven. Bake 30-35 minutes until filling sets. Cool. Serve 36 bars.

ROCKY ROAD BARS

Marcy Wilkins

½ C. butter	1 8-oz. pkg. cream cheese, softened
1 (1 oz.) sq. unsweetened chocolate	¼ C. butter
1 C. sifted flour	½ C. sugar
1 tsp. baking powder	1 egg
2 eggs	½ tsp. vanilla
1 C. sugar	2 T. flour
1 tsp. vanilla	¼ C. chopped walnuts
½ C. chopped walnuts	1 6-oz. pkg. semi-sweet choc. chips
2 C. miniature marshmallows	

Combine ½ C. butter and 1 oz. chocolate in small pan over low heat. Remove and cool to room temperature. Sift 1 C. flour and baking powder; set aside. Beat 2 eggs, 1 C. sugar and 1 tsp. vanilla in bowl. Beat at medium speed for 1 minute. Blend in chocolate mixture, beating well. Add dry ingredients; mix well. Stir in ½ C. walnuts. Spread mixture in greased 9 x 13 x 2-inch baking pan. Reserve 2 oz. cream cheese for frosting. Place remaining cream cheese in bowl. Cream together cream cheese, ¼ C. butter and ½ C. sugar until light and fluffy, using medium speed. Add 1 egg, ½ tsp. vanilla and 2 T. flour; blend well. Stir in ¼ C. walnuts. Spread over batter. Sprinkle with chocolate pieces. Bake in 325° oven for 35 minutes or until done. Remove from oven. Sprinkle with marshmallows and return to oven for 2 minutes or until marshmallows are softened. Cool in pan on rack. Meanwhile prepare chocolate cream cheese frosting. Frost brownies while still warm. Cool completely. Cut into 3 x 1-inch bars. Makes 36.

CHOCOLATE CREAM CHEESE ICING:

1 oz. sq. unsweetened chocolate	¼ C. milk
¼ C. butter or margarine	1 tsp. vanilla
2 oz. cream cheese	3 C. confectioner's sugar

Combine chocolate and butter in saucepan. Cook over low heat until melted. Cool well. Combine reserved 2 oz. softened cream cheese, milk, vanilla and 3 C. sifted powdered sugar in bowl. Add cooled chocolate mixture. Beat at medium speed until frosting mixture is smooth and creamy.

CHERRY PECAN CHEWS

Kathy Wurster Russi

¾ C. shortening, melted	2 tsp. vanilla
½ C. margarine, melted	2½ C. flour
8 egg whites	1½ C. chopped pecans
2½ C. sugar	1½ C. chopped maraschino cherries
2 tsp. salt	

Beat egg whites until frothy. Add sugar, salt and vanilla. Beat until forms soft peaks. Add flour and blend. Mix in shortening and margarine until smooth. Fold in pecans and cherries. Pour into 13 x 9-inch greased pan. Bake at 350° for 40 minutes. Place in refrigerator overnight if possible. Cut in bars and roll in granulated sugar.

GERMAN CARAMEL BROWNIES

Kay Allen
Kay Henderson
Evelyn Walters Bonnell

14 oz. pkg. caramels
1/3-1/2 C. evaporated milk
1 pkg. German chocolate cake mix
3/4 C. melted oleo
1/3-1/2 C. evaporated milk
1/2 to 1 C. chopped nuts
1/2 to 1 C. chocolate chips

Melt caramels and 1/3-1/2 C. of evaporated milk over low heat. Cool slightly. Combine cake mix, oleo, rest of evaporated milk (1/3-1/2 C.) and nuts. Press half of dough into 9 x 13-inch greased pan. Bake 6-8 minutes at 350° until puffy. Remove from oven. Sprinkle chips over the top. Pour caramel mixture over all. Spread the rest of the dough mixture over the top or it may be dropped on top of the caramel mixture in small pieces to cover entire top. The nuts may be sprinkled over caramel mixture after it is spread on the first half of dough if you prefer. Bake again at 350° for 15-20 minutes. Do not overbake. Cool and cut into bars or squares.

CHERRY NUT BARS

Reba Breckenridge Erickson

2 1/4 C. sifted flour
1/2 C. sugar
1 C. butter
2 eggs, plus 1 egg yolk
1 1/2 C. brown sugar
1 1/2 tsp. baking powder
1/2 tsp. salt, sifted with 1/4 C. flour
1/2 C. maraschino cherries
1/2 C. nuts

Mix flour, 1/2 C. sugar and butter. Spread in 9 x 13-inch pan. Bake 12 minutes at 350°. Mix eggs and yolk, brown sugar, baking powder, salt and 1/4 C. flour, cherries and nuts. Spread over crust and bake 20 minutes.

FROSTING:

1 egg white
2 C. powdered sugar
2 T. cherry juice

Mix together and spread on cooled bars.

CHERRY BARS

Lila Jackson

1 C. oleo
1 1/2 C. sugar
3 eggs
1 tsp. vanilla
1 1/2 t. baking powder
2 1/4 C. flour
1 can cherry pie filling

Do not grease pan. Beat oleo, sugar and eggs together. Add vanilla, baking powder and flour. Put 2/3 of batter in baking pan. Spread pie filling on batter. Top with remaining batter. Bake at 350° for 25-30 minutes. Frost with powdered sugar frosting.

PEANUT BUTTER FINGERS

Myrna England Spurlock
Jeannie Greene
Phyllis Dukes

½ C. white sugar
½ C. brown sugar, firmly packed
½ C. butter or oleo
1 egg
⅓ C. peanut butter
½ tsp. soda

~~¼ tsp. salt~~
½-1 tsp. vanilla
¼ tsp. butter flavor, optional
½ tsp. black walnut flavoring, opt.
1 C. flour
1 C. quick oatmeal
1 6-oz. pkg. chocolate chips

Cream sugars and butter. Add egg, peanut butter, soda, salt and flavoring. Beat well. Stir in flour and oatmeal. Spread in greased 9 x 13-inch pan, (dip fingers in water to spread). Bake at 325°-350° for 20-25 minutes. Edges with be brown, but center soft. Do not overbake. Immediately after removing from oven, sprinkle with chocolate chips. Let set 5 minutes then spread with a knife.

TOPPING:

½-1 C. powdered sugar
¼-½ C. peanut butter

2-4 T. milk or evaporated milk

Mix ingredients well. Drizzle over the chocolate.

CHEWY WALNUT BARS

Mrs. Dean Garland

1 egg, unbeaten
1 C. brown sugar, packed
1 tsp. vanilla
½ C. sifted all-purpose flour

¼ tsp. baking soda
¼ tsp. salt
1 C. coarsley chopped
Diamond walnuts

Stir all together and spread in 8" square pan. Bake at 350° for 18 to 20 minutes.

FROSTED CREAMS

Joan Turner

1 C. sugar
1 C. molasses
1 C. lard or shortening
1 T. ginger
1 T. allspice
1 T. cinnamon

1 tsp. vanilla
1 C. boiling water
1 tsp. soda
1½-2 C. flour
2 eggs

Mix in order. Bake at 350°. Ice if desired, cut in squares.

Prayer should be the key of the day and the lock of the night.

FROSTED MOLASSES BARS

Ethel Campbell

- | | |
|-----------------------|-----------------------------|
| 1½ C. flour | ½ C. shortening |
| 1½ tsp. baking powder | ½ C. sugar |
| ¾ tsp. salt | 1 egg, beaten |
| ¼ tsp. baking soda | ½ C. light or dark molasses |
| 1 tsp. cinnamon | ⅓ C. water |
| ½ tsp. cloves | |

Sift flour with baking powder, salt, soda, cloves and cinnamon; set aside. Beat shortening at medium speed, until soft. Beat in sugar until light and fluffy. Beat in egg, molasses and water. At low speed, beat in flour mixture just until combined. Pour in greased and floured 9 x 13-inch pan and bake at 350° for 20-25 minutes or until cake tester comes out clean. Frost while still warm.

FROSTING:

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|----------------------------|---------------|
| 2 T. oleo | 1 T. molasses |
| 1 C. sifted powdered sugar | 1 T. water |

In small bowl, cream butter with powdered sugar, molasses and water. Spread on warm bars.

CHOCOLATE MINT STICKS

Hazel Nichols

- | | |
|------------------------|-----------------------|
| 2 eggs, beaten | ½ tsp. mint flavoring |
| ½ C. margarine | ½ tsp. vanilla |
| 1 C. sugar | ½ C. flour |
| 2 sq. melted chocolate | ½ C. shredded almonds |

Combine all ingredients. Pour in 9" greased pan. Bake 25-30 minutes at 350°.

CHOCOLATE ICING:

- | | |
|---------------------|-----------------------|
| 2 T. margarine | ½ tsp. mint flavoring |
| 1 C. powdered sugar | ¼ tsp. vanilla |
| 1 T. milk | |

Mix together and spread on cooled bars.

TOPPING:

- | | |
|------------------------|----------------|
| 1 sq. melted chocolate | 1 T. margarine |
|------------------------|----------------|

Mix and spread on dried icing.

HERSHEY BROWNIES

Nancy Kelly

- | | |
|---------------------|-----------------------|
| ½ C. oleo or butter | 1 C. flour |
| 1 C. sugar | 1 can Hershey's syrup |
| 4 eggs | |

Cream oleo and sugar. Beat in eggs, 1 at a time. Add flour and Hershey's syrup. Bake at 350° for 25 minutes on large cookie sheet.

APPLE BROWNIE

Gloria Johnson VanZee

3 eggs	1 tsp. salt
1 ¼ C. sugar	1 tsp. soda
1 C. oil	1 ½ tsp. cinnamon
2 tsp. vanilla	4 medium apples (2 C. diced)
2 C. flour	½ C. chopped nuts

In a mixing bowl, blend eggs, sugar, oil and vanilla. Sift flour, salt, soda and cinnamon. Stir into egg mixture. Mix well. Fold in apples and nuts. Bake in lightly greased 9 x 13-inch pan at 325° for 45 minutes to 1 hour. Cool and cut.

APPLESAUCE BROWNIES

Monica Jarred Murphy

1 ½ C. sugar	½ tsp. salt
2 eggs	2 C. applesauce
2 T. cocoa	1 tsp. soda
2 C. flour	½ tsp. cinnamon
½ C. oleo	2 T. sugar
1 C. chocolate chips	1 C. chopped nuts

Cream 1 ½ C. sugar, oleo and eggs. Sift together cocoa, soda, cinnamon, salt, flour and add to the sugar mixture alternately with the applesauce. Pour into 12 x 16-inch edge cookie sheet. Combine 2 T. sugar, chips and nuts. Sprinkle over top. Bake at 350° for 30 minutes.

BROWNIES

Mrs. Justin Thompson

1 C. margarine	½ C. cocoa
2 C. sugar	½ C. milk
3 eggs	2 C. sifted flour
1 tsp. vanilla	1 C. nuts
½ C. boiling water	

Cream margarine and sugar; add eggs, 1 at a time and beat well. Add vanilla, mix cocoa with boiling water. Add flour alternately with milk and cocoa mixture. Fold in nuts. Pour in a greased and floured 17 x 11 x 1-inch jelly roll pan. Bake 30 minutes at 350°.

FROSTING:

1 C. sugar	Dash of salt
½ C. milk	1 C. powdered sugar
¼ C. butter	1 tsp. vanilla
3 T. cocoa	

Combine sugar, milk, butter, cocoa, salt and boil 1 minute. Remove from heat and add sifted, powdered sugar and vanilla. Beat till of spreading consistency. Frost brownies.

BROWNIE MIX

Janie Weeda

6 C. flour	8 C. sugar
4 tsp. baking powder	8 oz. or 2½ C. cocoa
4 tsp. salt	2½ C. solid shortening

Put flour, baking powder and salt in airtight bowl and shake. Add sugar, cocoa and work in shortening with a fork. After it's all mixed put in air tight bowl and store until ready to use. When ready to make a small batch of brownies use 2 C. of the mix. Place in a bowl; add 2 eggs, 1 tsp. vanilla and 1 T. milk. Stir together. Bake in 8 x 8-inch pan, 350° oven for 25-30 minutes.

DELICIOUS BROWNIES

Marguerite Shreve

2 C. sugar	½ C. cocoa
1¾ C. flour	1 tsp. vanilla
4 eggs	½ tsp. salt
2 sticks margarine (melted & cooled)	½ C. nuts

Mix all ingredients together, making certain margarine is cooled. Pour in cookie sheet or greased cake pan. Bake at 350° for about 20 minutes.

NO COOK COCOA FROSTING:

¾ C. cocoa	½ C. butter or margarine
1 lb. box powdered sugar	1 tsp. vanilla
½ C. evaporated milk	

Sift together cocoa and sugar. Cream half of mixture with butter. Blend in vanilla and half of milk. Blend in rest of cocoa mixture; add rest of milk and beat until smooth enough for one large layer cake.

CHOCOLATE FROSTED CREAMS

Beva Morrow

½ C. melted butter	1½ C. cake flour
½ C. milk	½ tsp. soda
1½ C. brown sugar	⅓ C. hot water
1 egg	3 T. cocoa
1 C nutmeats	

Cream butter, milk, brown sugar, egg, cake flour and add nuts. Mix into paste, ½ tsp. soda, the hot water and cocoa. Add to first mixture, mixing in. Spread on greased and floured cookie sheet. Bake at 350° until dough springs back, 25-30 minutes.

FROSTING:

2 C. powdered sugar	2 T. cocoa
3 T. hot water	2 T. cream

Mix together and spread on bars.

BIG BATCH BROWNIES

Marilyn Been Tindle

4 sq. baking chocolate
6 eggs, beaten
2 C. all-purpose flour
1 C. chopped nuts

1½ bars margarine
3 C. sugar
½ tsp. salt
2 tsp. vanilla

Melt chocolate in margarine. Beat eggs; add sugar, then chocolate and margarine. Sift flour with salt and add. Stir in nuts and vanilla. Turn into large cookie sheet or pizza pan. Bake about 10 minutes in 350° oven. Makes large batch.

BUTTERMILK BROWNIES

Dianne Schuetts
Joyce England
Theola Bullock
Mrs. Jan Whisler

2 C. sugar
2 C. flour
2 eggs, beaten
¼-1 tsp. salt
2 sticks oleo
2-3 T. cocoa

1 tsp. soda
1 tsp. vanilla
½ C. buttermilk or
½ C. milk + 1 t. vinegar
Marshmallows (optional)
1 C. water

Mix in bowl the sugar, flour and salt. In a saucepan bring to boil the oleo, cocoa and water. Pour this mixture over the flour mixture and stir. Add buttermilk, vanilla and soda. Stir, then add beaten eggs. Pour into greased sheet pan. Bake 20-25 minutes in a 350° oven. If desired sprinkle miniature marshmallows on top of brownies; return to oven for 1 or 2 minutes.

FROSTING:

1-3 T. cocoa
¼-½ C. oleo
Nuts (optional)

3-6 T. milk
½-1 tsp. vanilla
1 lb. powdered sugar

Bring cocoa, milk and oleo to boil. Add powdered sugar and vanilla. Add nuts, if desired. Put on top of brownies 3 minutes after removing from oven or cool brownies and frost after icing is cooled and thickened. If you put marshmallows on your brownies, do not use hot frosting.

BROWNIES

Nancy Ford

½ C. oleo, melted
2 C. sugar
4 eggs
2 tsp. vanilla

½ C. cocoa
1½ C. flour
¼ tsp. salt
Nuts

Melt oleo and cool. Add sugar, eggs and vanilla. Stir altogether. Add cocoa, flour, salt and nuts. Don't overmix. Bake 25 minutes at 350° in a greased 9 x 13 inch pan.

BROWNIES

Mildred Link
Mrs. Roland Ritchhart

1½ C. flour	1 C. butter
½ C. to ½ C. & 3 T. cocoa	2 C. sugar
1 tsp. salt	4 eggs, beaten
½ - 1 tsp. vanilla	2 C. nuts (optional)

Sift together flour, cocoa and salt. Cream butter and sugar until light and fluffy. Stir in eggs and vanilla. Gradually stir in flour mixture. Spread in greased and floured jelly roll pan. Bake in 350° oven for 15-20 minutes.

FROSTING:

¾ C. sugar	3 T. butter
3 T. milk	1 (6 oz.) pkg. chocolate chips

Combine sugar, milk and butter. Cook for 30 seconds and remove from heat. Stir in chocolate chips until melted. Quickly spread on brownies.

BROWNIES

Mrs. Floy (Maude McKee) Drake
Barbara Walter

2 C. sugar	2 tsp. vanilla
½ C. cocoa	1½ C. flour
1¼ C. melted margarine or	1 tsp. salt
1¼ C. liquid shortening	½-1 C. chopped nuts
5 eggs	Marshmallows, if desired

Mix sugar and cocoa together. Stir in shortening. Add eggs, 1 at a time, beating well after each. Add flour, vanilla, salt and nuts. Bake in greased and floured 9 x 13-inch pan at 350° for 18-20 minutes or until done. Take from the oven and cover with miniature marshmallows. Return to oven just long enough for the marshmallows to puff. Do not brown.

FROSTING #1:

5 T. butter	1½ C. sugar
6 T. milk	¾ C. chocolate chips

Bring butter, milk and sugar to rolling boil. Boil 30 seconds. Add ¾ C. chocolate chips and beat until right to spread on brownies.

FROSTING #2:

1 C. sugar	¼ C. butter
⅓ C. milk	Dash salt
3 T. cocoa	Powdered sugar

Boil sugar, milk, cocoa, butter and salt together for 1 minute. Cool and add powdered sugar to right spreading consistency. Mix well and spread on cooled brownies.

THE DEPUTY'S FAVORITE BROWNIES

Maxine Worthington

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|--------------|-------------------------|
| 2 C. sugar | ½ C. buttermilk |
| 2 C. flour | 1 tsp. vanilla |
| 1 stick oleo | 1 tsp. soda |
| 4 T. cocoa | 2 eggs, slightly beaten |
| 1 C. water | |

In a large bowl, sift the sugar and flour. In a saucepan place the oleo, cocoa and water. Bring to a boil rapidly. Pour over sugar and flour; mix well. Add buttermilk, vanilla, soda and the slightly beaten eggs. Mix and put in large jelly roll pan. Bake at 400° for 20 minutes.

ICING:

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|--------------|----------------------|
| 1 stick oleo | 1 lb. powdered sugar |
| 4 T. cocoa | 1 tsp. vanilla |
| 7 T. milk | 1 C. chopped nuts |

In a saucepan combine oleo, cocoa and milk; mix. Bring to a boil. Remove from heat and add the powdered sugar, vanilla and nuts. Mix well and spread on cake while still hot. Be sure icing and cake are both hot.

DEVIL DOGS

Mildred Rush

- | | |
|-----------------|----------------|
| 6 T. shortening | 1¼ tsp. soda |
| 1 C. sugar | 5 T. cocoa |
| 1 egg | 1 C. milk |
| 2 C. flour | 1 tsp. vanilla |
| ¼ tsp. salt | |

Cream shortening, sugar and egg. Beat until nice and fluffy. Sift dry ingredients together. Add alternately with the milk and vanilla. Bake at 400° for about 8 minutes. Do not overbake; cool.

FROSTING:

- | | |
|--------------------------|------------------------|
| ¾ C. shortening (Crisco) | 6 T. marshmallow creme |
| 1 C. powdered sugar | Vanilla |

Cream thoroughly the shortening. Add powdered sugar; beat well. Add marshmallow cream and vanilla; beat well. Kids really like these.

*There is not sense in advertising your troubles.
There's no market for them.*

TOASTED COCONUT BROWNIES

Connie Richards

2/3 C. flour	2 eggs, beaten well
1/2 tsp. baking powder	1 1/3 C. flaked coconut
1/4 tsp. salt	1 tsp. vanilla
1/3 C. butter	1 T. sugar
2 sq. unsweetened chocolate	2 tsp. butter, melted
1 C. sugar	

Melt 1/3 C. butter and chocolate over hot water. Add 1 C. sugar, gradually to eggs, beating thoroughly. Add chocolate mixture and blend. Add flour, baking powder and salt; then add 1/2 of coconut and vanilla. Spread in 8 x 8 x 2-inch pan. Combine remaining 1 T. sugar and melted butter. Add remaining coconut and mix well. Spread over batter in pan. Bake at 350° for 25 minutes. Cool and cut in squares.

CARAMEL-FUDGE BROWNIES

Donna Morrison

1/2 C. melted butter	1 1/2 C. sifted flour
1/2 C. melted oleo	2 tsp. vanilla
1/4 C. cocoa	1/2 tsp. salt
4 eggs	1/2 C. chopped nuts
2 C. sugar	Marshmallows

Blend cocoa in with the melted butter and oleo. In mixing bowl, beat eggs; add sugar and butter-cocoa mixture. Beat and add flour, vanilla, salt and nuts; blend. Bake in greased 9 x 13-inch pan in 350° oven for 30 minutes. Cover most of the top of brownies with miniature marshmallows. Return to oven for 2 or 3 minutes. When cool, frost with caramel icing.

CARAMEL ICING:

1/2 C. butter or oleo	4 T. milk
1 C. brown sugar, packed	2 C. powdered sugar (sifted)

Boil butter and brown sugar over medium heat for 2 minutes. Add milk and bring back to boil. As soon as it reaches the boil stage, remove from heat. Add sifted powdered sugar. Stir until thick. Spread on top of cooled brownies.

COFFEE BAR

Frances Anna Templeton Weeda

1 C. raisins	1 1/2 C. flour
2/3 C. strong coffee	2 eggs
1/2 tsp. cinnamon	1/2 tsp. soda
2/3 C. shortening or oleo	1/4 tsp. salt
1 C. sugar (brown or white)	

Mix raisins, coffee and cinnamon together and set aside. Beat shortening, sugar, flour, eggs, soda and salt together. Add raisin mixture. Spread on cookie sheet with sides. Bake at 350° for 15-20 minutes. While warm frost with powdered sugar icing using coffee as the liquid. Make very thin.

GERMAN COOKIES

Barbara Kiburz

1½ C. brown sugar
1 C. shortening
3 eggs
½ C. strong coffee
1 tsp. soda
2½ C. flour

1 tsp. cinnamon
½ tsp. cloves
½ tsp. salt
1 C. raisins, chopped
1 C. english walnuts, chopped
(if desired)

Cream brown sugar and shortening. Add eggs and beat. Dissolve soda in coffee, (may use instant coffee). Add to creamed mixture. Add dry ingredients and mix well. Add raisins and nuts. Drop and bake at 375° for 12 minutes or bake in 2 cookie pans at 375° for 15 minutes. Frost if desired and cool before cutting into bars. This was my Great Grandmother's recipe.

RAISIN SQUARES

Sue Richards Wood

1 C. raisins
1½ C. water
2 T. butter
1 C. sugar
2 C. flour
½ tsp. salt

1 tsp. baking powder
1 tsp. soda
½ tsp. nutmeg
1 tsp. cinnamon
½ C. nuts

Simmer raisins, water and butter; cool. Add sugar, flour, salt, baking powder, soda, spices and nuts. Mix and pour in greased cookie sheet with sides. Bake at 350° for 15-20 minutes. Frost or glaze while warm.

EASY FRUIT BARS

Merle South

2 eggs
1 C. sugar
1 tsp. vanilla
1 can fruit pie filling
½ C. cooking oil

2 C. flour
1 tsp. baking powder
Raisins (if desired)
Nuts (if desired)
Powdered sugar

Cream the oil, vanilla and sugar. Add eggs, 1 at a time beating well. Mix the flour and baking powder with the creamed mixture. Pat into 11 x 13½-inch pan, which has been oiled. Spread the pie filling over the top of first mixture. Bake in 350° oven for 25-30 minutes. While still warm, dust the top with powdered sugar or mix powdered sugar with small amount of hot milk for thin frosting. Dribble the frosting over the top.

OLD FASHIONED CUT COOKIES

In Memory of Minnie Stringham

1 C. brown sugar
½ C. butter
1½ C. raisins
1 C. hot water
Dash salt
2 T. hot water

2 C. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
Nuts (optional)

Put brown sugar, butter, raisins, hot water and salt in a pan, bring to a boil and boil for 3 minutes. Let cool. Add the 2 T. hot water, flour, soda, baking powder, cinnamon and nuts. Beat together and spread on cookie sheet or jelly roll pan. Bake at 350° for about 12-15 minutes. Frost hot and cut in squares.

PECAN RAISIN BARS

Edna Werner

1 C. sugar
⅔ C. oleo or butter
1 tsp. vanilla
1 egg
2 C. all-purpose flour
3 eggs

⅔ C. sugar
½ C. light corn syrup
¼ C. unsulfured molasses
1 tsp. vanilla
1 C. broken pecans
1 C. seedless raisins

Heat oven to 350°. Mix 1 C. sugar, the oleo, 1 tsp. vanilla and 1 egg. Stir in flour. Press dough in ungreased rectangular 13 x 9 x 2-inch pan. Bake until edges are light brown, about 15 minutes. Beat the 3 eggs, ⅔ C. sugar, corn syrup, molasses and 1 tsp. vanilla. Stir in pecans and raisins. Pour over crust. Bake until set, 25-30 minutes. Cool completely. Loosen edges from sides of pan. Cut into bars, about 2 x 1½-inches. Makes 3 dozen bars.

PINEAPPLE BARS

Juanita Holmes

2 C. flour
2 C. sugar
2 eggs
2 tsp. soda
2 T. oil

½ tsp. salt
1 15-oz. can crushed pineapple
1 tsp. vanilla
½ C. nuts

Mix flour, sugar, eggs, soda, oil, salt, pineapple, vanilla and nuts, beating in 1 at a time until all have been added. Spread out on big cookie sheet (with sides). Bake 25 minutes in 325° oven. Cool and frost.

FROSTING:

1 stick oleo
2½ C. powdered sugar
Beat together and frost bars.

8 oz. pkg. cream cheese

FRUIT BARS

Mildred Rush

2 C. sugar	1 tsp. salt
1 C. shortening	2 eggs
2 C. water	3 C. flour
1 C. raisins	1 tsp. vanilla
1 tsp. cloves	1 tsp. soda
2 tsp. cinnamon	1 C. nutmeats

Combine sugar, shortening, water, raisins, cloves and cinnamon in pan. Boil 10 minutes and cool. Beat eggs; add salt and vanilla and stir into first mixture. Sift flour with soda (save out 2 or 3 T. of flour to dredge nuts) and stir the rest into the batter. Fold in nuts. Pour into an oiled 10½ x 15½-inch jelly roll pan or cookie sheet with 1-inch sides. Bake about 30 minutes at 350°. Frost with powdered sugar icing made with lemon juice for liquid. They are good unfrosted. Freeze bars in pan they are baked in and use as needed.

BLUEBERRY BARS

Barbara Dukes

½ C. oleo	3 C. flour
½ C. Crisco	1½ tsp. baking powder
¾ C. sugar	½ tsp. salt
4 eggs	1 can pie filling
1 tsp. vanilla	

Cream shortening (oleo) and sugar. Add 4 eggs and vanilla. Sift flour, baking powder and salt into first mixture. Put ¾ths of batter into a well-greased 11 x 17 inch pan. Spread 1 can blueberry pie filling over batter. Drop rest of batter from spoon over top. Bake at 350° for about 40 minutes or until light brown. Drizzle with powdered sugar frosting. Cut in squares. Apricot or cherry pie filling can also be used instead of blueberry pie filling.

CARROT COOKIES

In Memory of Florence Lupher

1 C. Crisco	1 tsp. baking powder
1 C. sugar	⅓ tsp. salt
1 C. mashed cooked carrots	1 tsp. vanilla
2 eggs	Grated rind of 1 orange
2 C. flour	

Mix Crisco, sugar and eggs. Add carrots, dry ingredients, vanilla and grated orange rind. Pour into greased flat cake pan. Bake at 350° until lightly browned. Frost with 1 tsp. melted butter, mixed with 1 tsp. or orange juice and enough powdered sugar to spread thin.

PEANUT BUTTER BARS

Loretta Worthington

2 sticks melted butter

1 lb. powdered sugar

1 C. peanut butter

1 pkg. chocolate chips

Mix butter, peanut butter and powdered sugar. Press in 9 x 9-inch pan. Melt chocolate chips and pour over first mixture.

SCOTCHEROOS

Judy Kiburz Harrison

Debbie Bastow

Teena Petersohn

Molly Ann Shaw

Jennie Vice

1 C. sugar

6 C. Rice Krispies or

1 C. white syrup

Special K

1 C. peanut butter

2 tsp. vanilla (optional)

Combine sugar and syrup in saucepan and bring to a boil, stirring frequently. Remove from heat. Add peanut butter and mix well. Add cereal and mix. Press mixture into buttered 9 x 12-inch pan. Use one of the following toppings:

Melt 2 pkg. butterscotch chips and spread over top. Cut in squares, when cool.

Melt small pkg. butterscotch chips and small pkg. chocolate chips. Spread over top of cereal.

Melt 2 tsp. butter, 1/2 C. peanut butter and 1 C. chocolate chips. Spread over cereal.

THREE LAYER BARS

Mary Sue McIntosh

1/2 C. butter

1 1/2 T. milk

1/4 C. sugar

2 T. vanilla instant pudding mix

1/3 C. cocoa

2 C. powdered sugar

1 tsp. vanilla

6 oz. semi-sweet chocolate chips

1 egg, beaten

1 T. butter or more

1/2 C. butter

Place butter (1/2 C.), 1/4 C. sugar, cocoa and vanilla in top of double boiler and cook until blended. Add egg, slowly and cook 5 minutes, stirring constantly. Mix and press into 9 x 9 x 2-inch pan. Let this stand 15 minutes, then put on second layer.

Second Layer: Cream 1/2 C. butter, milk and pudding mix (dry). Mix well and add 2 C. powdered sugar. Let stand 15 minutes or until firm, then put on the last layer.

Third Layer: Melt chocolate chips and 1 T. butter. Spread over all and cool.

BABY RUTH BARS

Mrs. Mike Wilkins

½ C. dark corn syrup
½ C. white syrup
½ C. sugar
½ C. brown sugar

1 C. peanut butter
6 C. cornflakes
1 C. salted peanuts
Chocolate chips or chocolate bar

Cook sugars and syrup until mixture boils. Add peanut butter and stir until smooth. Pour over corn flakes and peanuts. Mix well. Pack into a 9 x 13-inch baking dish. Cover with chocolate chips or chocolate bars. Melt in oven until you can spread chocolate, spread and cool. Cut into bars.

NO-BAKE BARS

Velma hill

1 C. sugar
2 eggs
¾ C. butter or oleo
3½ C. graham cracker crumbs
½ C. nuts

2½ C. miniature marshmallows
½ C. coconut
6 oz. chocolate chips
3 T. peanut butter

Boil together the sugar, eggs and butter for 2 minutes. Add graham crackers, nuts, marshmallows and coconut. Put in sheet pan and press down. Melt chocolate chips and peanut butter and spread over the top. Cut in bars.

CHOCOLATE MARSHMALLOW COOKIES

Terry Lininger

2 sq. sweet chocolate
1 C. rich milk or ¾ C. evaporated milk &
¼ C. water
24 large marshmallows
1 tsp. vanilla

2 C. granulated sugar
1 T. butter
3 C. graham cracker crumbs
1 C. nuts

Cook chocolate, milk and sugar to softball stage. Add butter and cool slightly. Add marshmallows (quartered), vanilla, graham cracker crumbs and nuts. Put in flat pan and cut in squares.

NO BAKE CHOCOLATE SQUARES

Angie Brosam

1½ C. white sugar
½ C. brown sugar
3 T. cocoa
¼ C. margarine

½ C. milk
3 C. oatmeal
½ C. peanut butter
1½ tsp. vanilla
Nuts (optional)

Combine sugars and cocoa in large saucepan. Add margarine and milk. Bring to a boil, stirring well. Remove from heat. Add oatmeal, peanut butter, vanilla and nuts. Mix well. Pour into 9 x 9-inch pan. Let cool until firm. Cut into squares.

UNUSUAL RICE KRISPIE BARS

Mrs. Ralph Nichols

1 lb. white almond bark

2 salted whole peanuts

½ C. peanut butter

5 C. Rice Krispies

Melt almond bark and peanut butter in oven (200°-250°) for about 20 minutes. Add peanuts and Rice Krispies and blend. Put in brownie pan. Cut while warm.

RICE KRISPIES COOKIES

In Memory of Mary Jane Park

½ C. peanut butter

3 C. Rice Krispies

1 6-oz. or 10-oz. pkg. butterscotch chips

Put peanut butter and chips in double boiler and stir until completely melted and smooth. Add Rice Krispies to first mixture and stir until well mixed. Pour into an 8 x 8-inch buttered pan. Smooth with a buttered spatula or your hands. Let stand until well set and then cut into squares.

MARSHMALLOW TREATS

In Memory of Amy Morrison

¼ C. margarine

5 C. Rice Krispies

4 C. miniature marshmallows

Melt margarine in large saucepan over low heat. Add marshmallow and stir until completely melted. Cook over low heat 3 minutes longer, stirring constantly. Add Rice Krispies. Stir until well coated. Using buttered spatula, press mixture evenly into buttered 13 x 9-inch pan. Cut into squares when cool. Makes 24 squares, 2 x 2 inch.

PEANUT BUTTER CRUNCHIES

Mrs. Danny Ferguson

¾ C. light corn syrup

¾ C. peanut butter

¾ C. firmly packed brown sugar

6 C. Rice Krispies

Combine syrup and sugar. Cook over medium heat until mixture bubbles. Remove from heat. Add peanut butter. Stir until well combined. Spread in greased pan.

The fact that silence is golden may explain why there is so little of it.

Candies

FUDGE

Mrs. Gregory Ferguson

1 small can evaporated milk

1 $\frac{2}{3}$ C. sugar

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

1 $\frac{1}{2}$ C. semi-sweet milk chocolate chips

1 $\frac{1}{2}$ C. miniature marshmallows

1 tsp. vanilla

$\frac{1}{2}$ C. chopped nuts

Combine milk, sugar and salt in saucepan. Cook over low heat. Boil 3 minutes, stirring constantly. Add chips, marshmallows, vanilla and nuts. Stir well and pour into buttered pan. Makes 2 dozen pieces.

CHOP SUEY CANDY

In Memory of Nancy Borrusch
Marie Miller Howard

Post Toasties ($\frac{3}{4}$ box)

Rice Krispies (1 box)

1 C. salted peanuts

1 C. coconut

2 C. white sugar

2 C. syrup (light or dark Karo)

2 C. cream

1 tsp. vanilla (optional)

Place cereals, nuts and coconut in large pan. Boil together the sugar, syrup and cream to a hard ball. Pour over ingredients in pan. Mix well and press down hard. When cool turn out on waxed paper and break into small pieces. To make half of this recipe, use 5 C. corn flakes, 3 C. Rice Krispies and $\frac{1}{2}$ lb. peanuts. Divide remaining ingredients in half and proceed as given.

FUDGE

Marilyn Eighme

4 C. sugar

1 can Carnation milk

Dash salt

1 pt. jar marshmallow creme

1 big Hershey choc. bar or

1 lb. pkg. choc. stars

1 large pkg. chocolate chips

Boil sugar, milk and salt for 8 minutes, stirring all the time. Add the chocolate bar (or the stars), chocolate chips and the marshmallow creme. Stir well until all chocolate is dissolved. Pour into buttered pans. Cool several hours before cutting. Makes 5 pounds.

MILK CHOCOLATE MARSHMALLOW FUDGE

Debbie Bastow

- | | |
|-----------------------|----------------------------------|
| 4 C. sugar | 12 oz. pkg. milk chocolate chips |
| 1 can evaporated milk | 1 C. marshmallows |
| 1 stick margarine | |

Mix sugar, milk and margarine together. Boil to softball stage, stirring frequently. Remove immediately and add chocolate chips. Stir until melted. Then add marshmallows and fold in. Pour into buttered 9 x 12-inch pan.

PEANUT CLUSTERS

Kelli D. Mason

- | | |
|------------------------------|----------------|
| 1 pkg. sweet chocolate chips | Salted peanuts |
| 1 pkg. butterscotch chips | |

Melt chips and add salted peanuts. Drop by teaspoons on waxed paper.

PEANUT CLUSTERS

Ruth Haley

- | | |
|--------------------------------|------------------------------|
| 12 oz. pkg. butterscotch chips | Slivers of paraffin |
| 6 oz. pkg. chocolate chips | 12 to 16 oz. Spanish peanuts |

Melt chips and paraffin in the top of a double boiler. Add the peanuts, stir and drop by teaspoons on waxed paper.

PEANUT CLUSTERS

Betty Perkins Alley

- | | |
|---------------------------------|--|
| 2 lb. almond bark | 1 lg. pkg. semi-sweet chips |
| 1 lg. pkg. milk chocolate chips | 10 pks. (4-5 oz. ea.) salted Spanish peanuts |

Melt the almond bark and both packages of chocolate chips in heavy pan or crockpot. Add peanuts. Drop by teaspoons onto wax paper. (I used a crockpot and it works very well.)

PERFECT PEANUT BRITTLE

Ted Blunck

- | | |
|-----------------------|--------------------------|
| 2 C. sugar | 1 tsp. vanilla |
| 1 C. light corn syrup | 1 tsp. baking soda |
| ½ C. water | 1 T. butter or margarine |
| 12 oz. raw peanuts | |

Cook sugar, syrup and water to softball stage (235°). Add peanuts, cook until syrup is light brown and meets the hardcrack test (290°). Remove from heat. Add butter, vanilla and soda. Mix well. Pour into oiled cookie sheet, spreading thin as possible. When mixture is cool, break into pieces.

PEANUT BRITTLE

Helen Spencer

2 C. sugar
1 C. white syrup

1 pkg. raw peanuts
3 tsp. soda

Boil sugar, syrup and peanuts to hardcrack stage (barely). Add soda. Mix and pour immediately on greased sheet.

HOLIDAY WREATHSPhyllis (Reed) Brandes
Teresa Wilkey

1/3 C. margarine
1 10-oz. pkg. or about 40 reg. marshmallows
1 tsp. green food coloring

6 C. corn flakes
Red hot candies

Melt margarine in large pan over low heat. Add marshmallows and cook, stirring constantly, until marshmallows melt and mixture is syrupy. Remove from heat and stir in food coloring. Add cereal. Stir until well coated. Divide into small batches. With buttered hands shape into wreaths. Dot with red cinnamon candies. Makes 16. This may be pressed into a buttered pan and cut, instead of making wreaths. Place red candies here and there on the squares.

PEANUT BRITTLE

Virleen Verploegh

3 C. sugar
1 C. white Karo
3/4 C. cold water
1 tsp. salt

1/2 C. butter or margarine
3 C. raw peanuts
1 1/2 tsp. vanilla
3 tsp. soda

Mix sugar, syrup, water and salt until well mixed. Boil without stirring until mixture makes a thread 8-10 minutes. Add butter and peanuts. Stir and cook until color is golden. This step takes 15-25 minutes. Remove from heat. Add vanilla and soda. Mix well and pour out on greased foil or aluminum cookie sheet or jelly roll pan (mixture sticks to stainless steel). When cool stretch thin. I use rubber gloves.

PEANUT BUTTER FUDGECaroline Duffield
Carl Perkins

2 C. sugar
1/2 to 2/3 C. evaporated milk
Lump of butter (optional)

1 C. smooth or chunk-style
peanut butter
1 C. to 1 pt. marshmallow cream

Combine sugar, milk and butter in saucepan and cook to softball (234°). Remove from heat and add peanut butter, marshmallow cream and vanilla. Beat until mixed well. Pour into buttered 6 x 10-inch pan. Cut into 2-inch squares.

CREAM CHEESE MINTS

Caroline Duffield

- | | |
|-------------------------|----------------|
| 1 lb. powdered sugar | Peppermint oil |
| 3 oz. pkg. cream cheese | Food coloring |
| 1 T. white Karo syrup | |

With cheese at room temperature, mix it with syrup until smooth. Add coloring and a few drops of peppermint oil. Stir in powdered sugar a little at a time, then knead. (May not be able to work the full pound of sugar in.) Make into little balls and press down, or use a mint mold.

WEDDING MINTS

Lori Bishop
Janet Kiburz

- | | |
|---------------------------|--------------------------------------|
| 1 lb. powdered sugar | Drop of wintergreen oil or 1 t. mint |
| 1 3-oz. pkg. cream cheese | Food coloring |

Method 1: Mix, roll out ¼-inch thick, cut with small medicine bottle. Tap with meat cleaver to make design. Approximately 70-75 small mints.

Method 2: Form into balls and roll in sugar. Press into mold. Remove from mold. Freeze or refrigerate until 1 hour before using.

CHOCOLATE CRITTERS

Iona Spurrier

- | | |
|---|-------------------|
| 14 oz. can sweetened condensed milk | ⅓ tsp. salt |
| 3 (6 oz.) pkg. semi-sweet chocolate chips | 2 C. pecan halves |
| ½ C. butter or oleo | 2 t. vanilla |

In medium pan combine milk, chips, oleo and salt. Stir over medium heat until chocolate melts. Remove from heat and add pecans and vanilla. Drop by teaspoons onto waxed paper. Chill 2 hours or until firm. Store at room temperature or in refrigerator. Pecans may be chopped if preferred. Makes about 60 pieces.

SWEDISH NUTS

In Memory of Donna Mary Farrell

- | | |
|--------------------------------|-----------------------------|
| ½ lb. (3½ C.) blanched almonds | Dash of salt |
| ½ lb. (2 C.) walnut halves | 2 stiffly beaten egg whites |
| 1 C. sugar | ½ C. butter or margarine |

Toast almonds and walnuts in slow oven (325°) till light brown. Fold sugar and salt into egg whites. Beat till stiff peaks form. Fold nuts into meringue. Melt butter in a 15½ x 10½ x 1-inch jelly roll pan. Spread nut mixture over butter. Bake in a slow oven about 30 minutes, stirring every 10 minutes or until nuts are coated a light brown and no butter remains in pan; cool. Makes about 4 cups.

CHOCOLATE NUT CLUSTERS

Phyllis Reed Brandes

- | | |
|-------------------------|--------------------------------------|
| 1 lb. white almond bark | 2 C. salted peanuts |
| 1 C. chocolate chips | 1 C. butter brickle chips (optional) |
| ½ C. peanut butter | |

Melt almond bark and chocolate chips in 200° oven. Add peanut butter, nuts and butter bricke chips. Mix well and drop by teaspoons onto waxed paper.

CHERRY MASH CANDY

Betty Lou Adair

- | | |
|---------------------------|----------------------------------|
| 2 C. sugar | 10 oz. cherry chips |
| 16 large marshmallows | 12 oz. pkg. milk chocolate chips |
| 5 oz. can evaporated milk | ¾ C. peanut butter |
| 1 tsp. vanilla | 10 oz. salted peanuts, chopped |

Mix sugar, marshmallows and evaporated milk. Cook over low heat until melted, stirring constantly. Boil 3 minutes. Remove from heat; add vanilla, cherry chips and stir until melted. Spread in a buttered 9 x 13-inch pan. In another pan melt chocolate chips and peanut butter. Add peanuts. Mix and spread over cherry mixture; refrigerate. Cut in squares.

DATE CANDY

In Memory of Mrs. Frank Longcoy

- | | |
|-------------|-------------|
| 4 C. sugar | 1 C. nuts |
| 1 C. milk | 1 T. butter |
| 1 lb. dates | |

Boil sugar and milk to softball. When very near done add dates. When done, add butter and nuts. Roll up in a damp cloth until cool. Unroll and slice.

CHOCOLATE BALLS

Quita Blunck

- | | |
|---------------------|---------------------------------|
| 1 lb. chopped dates | ½ C. chopped nuts |
| 2 C. powdered sugar | Bakers semi-sweet coating choc. |
| 6 T. margarine | |

Mix ingredients well. Form into balls and chill. Dip in melted chocolate and place on waxed paper until chocolate sets.

NEVER-FAIL DIVINITY

Ted Blunck

- | | |
|-----------------------|------------------------------|
| 2 C. sugar | 2 egg whites, stiffly beaten |
| ½ C. light corn syrup | 1 tsp. vanilla |
| ½ C. hot water | ½ C. chopped nuts |

Boil sugar, syrup and water until it cracks against a cup when place in cold water (hard boil stage). Pour slowly over beaten egg whites. Add vanilla and nuts. Beat with electric mixer until candy loses its gloss. Drop by teaspoons on waxed paper.

DIVINITY

Twilla Lininger

- | | |
|------------------------|----------------|
| 2½ C. granulated sugar | 2 egg whites |
| ½ C. corn syrup | 1 C. nutmeats |
| ½ C. water | 1 tsp. vanilla |

Combine the sugar, corn syrup and water. Cook until it spins a thread (238°). Pour half the syrup over the two stiffly-beaten egg whites. Return the remaining syrup to range and cook to the hardball stage. When tested in water, should sort of crack against side of cup. Pour slowly over egg whites and beat until it stands in peaks. Add the vanilla and nutmeats. Drop by teaspoonfuls on waxed paper. Place bowl in hot water while dropping the candy or if it becomes too firm to drop add a little hot water to it. May add a little food coloring if desired. Makes 60 pieces.

DIVINITY

Hazel Beamer

- | | |
|-----------------------|----------------|
| 3 C. granulated sugar | 2 egg whites |
| ¾ C. cold water | 1 C. nuts |
| ¾ C. Karo syrup | 1 tsp. vanilla |

Mix sugar, syrup and water well; let boil until boiling all over, then take out 1 cup and turn over the well beaten egg whites. Boil remainder until stiff; then pour into mixture beating it all the time. Continue beating after you have added the nuts and vanilla. Drop by spoonfuls onto waxed paper.

DIVINITY CANDY

In Memory of Nancy Borrusch

- | | |
|------------------|-----------------|
| 3 C. sugar | ½ C. water |
| ¾ C. white syrup | Vanilla |
| 2 egg whites | Nuts (optional) |

Cook sugar, water and syrup over low heat. Stir till sugar is dissolved. Cover till crystals are dissolved. Boil to 248°, set off while beating egg whites. Pour syrup slowly over egg whites while beating. Add vanilla, continue beating till a spoon will stand up in mixture. Add nuts, if desired. Drop on waxed paper by spoonfuls. Store in a cool dry place.

PRALINES

Iona Spurrier

- | | |
|--------------------------|--------------------|
| 1½ C. medium-brown sugar | 1 C. milk |
| 1½ C. granulated sugar | 1 tsp. vanilla |
| 3 T. dark corn syrup | 1½ C. pecan halves |

Combine sugars, syrup and milk. Cook to softball stage (234°). Cool 10 minutes. Add vanilla and beat by hand, about 2 minutes. Add pecans and beat until mixture loses its gloss. Drop by teaspoon on waxed paper. (If necessary add a teaspoon) or so of hot water to keep candy at the right stage for dropping.)

WHITE FUDGE

Sally Breckenridge Drake

- | | |
|----------------------|-----------------------------|
| 2 C. sugar | 1 C. miniature marshmallows |
| 1 C. evaporated milk | ½ C. coconut |
| ½ C. butter | ½ C. chopped almonds |
| 8 oz. white bark | 1 tsp. vanilla |

Butter sides of heavy 3 quart pan. Add sugar, milk and butter. Cook to softball, stirring frequently. Remove from heat, add bark and marshmallows. Beat until they are melted. Stir in vanilla. Add coconut and almonds. Stir and pour into a buttered 8 x 8-inch dish.

BARK CANDY

Sharon Case

- | | |
|-----------------------------|--|
| 1½ lb. white almond bark | 2 C. Rice Krispies |
| 2 C. miniature marshmallows | 2 C. Captain Crunch peanut butter cereal |
| 2 C. salted peanuts | |

Melt bark in double boiler. Stir well and take off heat. In large bowl add the rest of the ingredients and stir well. Drop by teaspoons on waxed paper.

STRAWBERRIES

Flora Courtney

- | | |
|-------------------------|---------------------|
| 1½ C. dates | ½ tsp. salt |
| 1 C. sugar | 1 tsp. vanilla |
| 2 eggs, slightly beaten | 1 C. chopped nuts |
| 5 T. butter | 2½ C. Rice Krispies |

Cook dates, sugar, eggs and butter in double boiler until soft and done. Stir slightly. Add salt, vanilla, chopped nuts and Rice Krispies. Shape into strawberries and roll in red sugar. Will be sticky, so use a little butter on hands.

AUNT EDNA AIKINS CREAM CANDY

Verna Dean Nichols Gabriel

3 C. sugar

2 T. vinegar

½ C. water

Lump of butter

Place ingredients in pan, but do not stir. Cook slowly until mixture forms a thread or cracks in cold water. As this mixture cooks, wipe the sides of the pan with a cloth dipped in cold water to remove crystals. Pour into well greased platter. Pull candy when cool enough to handle. Fun!

HAWAIIAN FUDGE

In Memory of Edith Johnson

2 C. white sugar

1 T. butter

½ C. sweet cream

1 tsp. syrup (optional)

½ C. pineapple (crushed & slightly drained)

¼ C. nutmeats

Boil sugar, cream, pineapple, butter and syrup all together to form firm ball. Cool partially. Add ¼ C. nutmeats and beat until creamy. This is best when cooked in a heavy pan such as pressure cooker pan - sticks easily, stir often.

JENNIE McMASTER FRUIT CANDY

Janet Tidrick

6 C. granulated sugar

1 lb. (2 C.) dates

1½ pt. canned milk or cream

1 lb. (2 C.) figs

1 pt. (2 C.) golden molasses

3 lb. nut, chopped (pecans,
almonds, English walnuts,
Hickory nuts)

Boil sugar, molasses and milk until brittle ball. Add nuts and boil a few minutes. Add dates and figs which have been ground up; beat. As it becomes cool, knead. Use plastic bags on hands to handle. Place in long pan. Cut in blocks. Store in individual bags in deep freeze. Rich but delicious. A 1920 favorite.

100 YEAR OLD CANDY

In Memory of Mary E. Brown

1 C. buttermilk

2 T. white syrup

1 tsp. soda

2 tsp. vanilla

¼ C. butter

1 C. English walnuts

2 C. sugar

Mix buttermilk and soda - it will bubble up high. Combine with butter, sugar and syrup. Cook to 247° and cool. Add vanilla and walnuts. Beat and pour into buttered pans. Cut in squares.

DIPPED PRETZELS

Kelli D. Mason

1 pkg. white almond bark

Pretzels

Melt 1 pkg. of white almond bark in 200° oven. Dip pretzels in warm bark and lay on waxed paper to cool.

CARAMELS

Minnie Breckenridge

1 C. sugar

1 C. light cream

$\frac{3}{4}$ C. dark corn syrup

$\frac{1}{2}$ C. chopped nuts

$\frac{1}{2}$ C. butter or margarine

Butter sides of heavy 2 quart saucepan. In it combine sugar, corn syrup, butter and $\frac{1}{2}$ C. cream. Bring to boiling over low heat, stirring constantly. Slowly stir in remaining $\frac{1}{2}$ cup of cream. Cook over low heat to medium ball stage (242°), stirring almost constantly toward the end. Remove from heat and add nuts (I prefer black walnuts) and vanilla. Pour into buttered 9 x 5 x 3-inch pan. Mark in 32 squares, when partially cool. Cut when cold and wrap, store in airtight container.

CARAMELS

Cleone Johnson

1 C. oleo or butter

1 C. light corn syrup

1 lb. brown sugar (2 $\frac{1}{2}$ C.)

1 15-oz. can sweetened cond. milk

Dash salt

1 tsp. vanilla

Melt butter in heavy 3 quart saucepan. Add brown sugar and salt. Stir till thoroughly combined. Blend in corn syrup. Gradually add sweetened condensed milk, stirring constantly. Cook and stir over medium heat till candy reaches firm ball stage. Stir in vanilla. Pour in buttered 13 x 9-inch pan. Cool and cut, wrap in waxed paper.

SOUR CREAM CARAMELS

Clema Nichols

2 C. sugar

2 T. butter

1 C. sour cream

$\frac{1}{4}$ C. sugar

Put sugar, cream and butter onto boil. Melt the $\frac{1}{4}$ C. sugar in a frying pan, using low heat, so it neither burns nor lumps. Then pour into first mixture while boiling. Continue to boil until it forms a softball when dropped in cold water. Allow to cool partially, then beat until ready to drop on buttered plate. Add nuts, if desired. Use no vanilla.

CARAMEL CANDY

In Memory of Mrs. Hugh (Birdie) Ferguson

2½ C. sugar
1/8 tsp. cream of tartar
⅔ C. corn syrup

¼ C. butter or oleo
½ C. cream
⅔ C. milk

In a large skillet melt 1 C. of the sugar, nice and brown. Stir in the rest of the ingredients that have been warming. Cook slowly till it forms a hard ball in cold water. Pour this into a large buttered pan. Cool, cut into squares or let it get hard and break.

BETTINA HODGE PODGE

In Memory of Mrs. Leon Hall

1 C. light brown sugar
2 C. granulated sugar
2 T. butter
1 tsp. vanilla

1 C. chopped nuts
½ C. chopped dates
½ C. chopped figs (optional)
1 C. milk (may use evap. milk)

Mix the sugar, milk and butter. Cook gently, stirring frequently until a portion when tested in cold water forms a ball. Set aside for 20 minutes. Beat and then pour into a buttered platter. Should be about an inch thick. Cut into 1-inch square pieces.

WHITE CHOCOLATE FUDGE

Helen Weeda

2 C. sugar
1 C. evaporated milk
½ C. butter or margarine
8 oz. white almond bark
1 C. tiny marshmallows

½ C. flaked coconut
½ C. pecans
½ C. candied fruit
1 tsp. vanilla

Butter sides of a heavy 3 quart pan. Add the sugar, milk and butter. Cook over medium heat to softball stage, 234°, stirring frequently. Remove from heat. Add almond bark and marshmallows, beat till melted. Quickly, stir in coconut, pecans, fruit and vanilla. Pour into buttered 10 x 6-inch dish. Cut when cool.

WHITE FUDGE

In Memory of Nancy Borrusch

1 C. cream
3 C. sugar
4 T. butter
½ C. white syrup
1 C. nuts

8 marshmallows (cut fine)
1 pkg. candied cherries
1 pkg. candied pineapple
Coconut (optional)

Cook cream sugar, butter and syrup to medium ball stage. Add marshmallows to hot mixture. Beat until fairly stiff then add the other ingredients. You may use maraschino cherries instead of candied cherries. Drained crushed pineapple may be used instead of candied pineapple. Add coconut, if desired. Pour into buttered pan.

EASY APRICOT DAINTIES

In Memory of Lola Breckenridge

1 lb. dried apricots

2 C. sugar

1 orange, peeled

Soak apricots in warm water. (Don't let them get too soft.) Remove bitter white skin from peel of orange and membrane from pulp. Put orange (rind and pulp) and apricots through food grinder. Add sugar. Boil 8 minutes or until mixture drops in large blobs from a spoon. Cool slightly. Drop from teaspoon into bowl of sugar and roll into balls. Cool on waxed paper.

PEANUT BUTTER CUPS CANDY

Betty Lou Adair

Gloria Johnson VanZee

1/3 lb. graham cracker crumbs

1 lb. powdered sugar

1/2 lb. oleo

2 C. chocolate chips

1 C. peanut butter

Combine crumbs, oleo, peanut butter and sugar. Work until smooth. Press mixture into buttered 9 x 9-inch (or a little larger) pan. Melt chips over hot water and spread over cracker mixture. Refrigerate until firm, cut in squares. (This candy tastes like peanut butter cups sold under the brand name.)

PEANUT BUTTER CANDY

Thelma Weeda

3 C. sugar

3 T. butter or oleo

1 1/2 C. milk

3 heaping T. peanut butter

Boil sugar, milk and oleo until mixture makes softball. Take off heat and beat in the peanut butter.

CREAMY FUDGE

Ruby Campbell

3 C. (36-oz. pkg.) semi-sweet choc. morsels

Dash of salt

1 14-oz. can Eagle Brand sweetened

1 1/2 tsp. vanilla

condensed milk

1/2 C. chopped walnuts

Melt chocolate in top of double boiler over boiling water. Remove from heat. Add condensed milk, salt, vanilla and nuts. (I prefer using 2 C. nuts.) Stir until smooth. Spread mixture evenly into waxed paper, lined 8 x 8-inch pan. Can use a very well buttered pan and omit the waxed paper. Chill 2 hours or until firm.

FUDGE

Kay Allen

3 rounded T. cocoa	Pinch of salt
3 C. sugar	1 tsp. vanilla
1 C. cream	¾ C. walnuts
½ C. white syrup	

Cook cocoa, sugar, cream, syrup and salt to softball stage. Remove from heat. Add vanilla and cool to 150°; add nuts and beat till creamy. Pour in buttered 9 x 13-inch pan.

FUDGE

Louise Johnson

4 C. sugar	1 beaten egg
4 T. cocoa	1 T. vinegar
1 C. light cream	2 T. butter
¾ C. white corn syrup	Nuts (optional)

Combine sugar, cocoa, cream and corn syrup. Cook to softball. Add before removing from fire the beaten egg (which has had some of the hot mixture mixed into it), the vinegar, butter and nuts. Cool until you can put your hand on the bottom of the pan. Beat and pour in buttered pan. (You may use 1 C. milk instead of 1 C. cream, but add 2 T. butter extra.)

PINK POPCORN BALLS

Lori Morrison

¾ C. butter	3 oz. pkg. raspberry or cherry Jello
6 C. miniature marshmallows	6 qt. popped corn

Melt butter over low heat. Add marshmallows; stir until melted. Blend in Jello. Pour over popcorn. Mix well. With buttered hands form into balls. Makes about 16 medium balls.

CARAMEL CORN

Louise Johnson

Nancy Ford

Coletta Weeda

Don Ella Reed

2 C. brown sugar	1 tsp. vanilla (optional)
2 sticks oleo	1 tsp. butter flavoring (optional)
½ C. white syrup	1 tsp. burnt sugar (optional)
1 tsp. salt (optional)	½ to 1 tsp. soda
¼ to ½ tsp. cream of tartar	5 to 8 qt. popped corn

Combine brown sugar, oleo, syrup and cream of tartar in a large heavy pan. Boil briskly for 5 or 6 minutes, stirring constantly. Remove from heat and add soda. Stir well. Add flavorings. Stir and pour over popped corn. Mix to coat well. Put in 9 x 13-inch pans. Bake at 200°-250° oven, 1 hour, stirring every 15 minutes. Stir after remaining from oven. When cool, may be stored in airtight container.

KARO CRUNCH

Raola Giles

2 qt. popped corn
1½ C. chopped pecans
⅔ C. slivered almonds
1⅓ C. sugar

1 C. butter
½ C. Karo syrup
1 tsp. vanilla

Combine popcorn, pecans, almond on a cookie sheet, with sides. Mix well. In a saucepan, combine sugar, butter and syrup. Bring to boil over medium heat, stirring occasionally, for 10 to 15 minutes or until it turns a caramel color. Remove from heat. Stir in vanilla. Pour over popcorn mixture; mix to coat well. Cool and store in airtight container.

EASY CARAMEL POPCORN

Becky McDowell

1 C. brown sugar
1 stick oleo

2 T. corn syrup
1 tsp. soda

Bring sugar, oleo and syrup to a boil and remove from heat. Add soda and stir. Pour over popped corn and stir well.

CRACKER JACK CARAMEL CORN

Vienna Richards

½ of a 10 oz. can of corn
2 C. brown sugar, firmly packed
Pinch of baking soda

3 T. corn syrup
½ C. butter or margarine

Cook together the sugar, butter and syrup, stirring constantly, until it brittles in cold water. Remove from heat and add a pinch of baking soda. Add corn which has been popped. Stir with a fork until well coated. Put out on a cookie sheet to cool.

PEANUT BUTTER POPCORN

Lywanda Case

½ C. popcorn, popped
1 C. sugar
1 C. white corn syrup

1 C. peanut butter
1 tsp. vanilla

Pop corn in oil. In a pan combine sugar and syrup. Bring to a boil, stirring constantly. Remove from heat and stir in peanut butter and flavoring. Pour over popped corn and mix well. Very good.

POPCORN TREE FAVORS

Charlene Nichols

Cone-shaped ice cream cups Icing
Popcorn ball mixture Red hots

Fill cone shaped ice cream cups with popcorn ball mixture. Turn upside down on paper doily and frost cone with either 7-minute icing or butter powdered sugar icing. Sprinkle with red hots and add a little gold paper star on top, secured with a toothpick.

WHITE POPCORN BALLS

Alta Marie Borrusch

8 qt. popped corn 4 T. butter
4 C. white syrup ½ tsp. soda
2 C. sugar

Put popcorn in a large container. In a pan, boil syrup and sugar until it threads. Add butter and soda. Stir thoroughly, then pour over the corn and make into balls. Dampen hands in cold water if it seems to sticky to handle.

POPCORN BALLS

Don Ella Reed

5 qt. popped corn ½ tsp. salt
2 C. white sugar 1 tsp. vinegar
1½ C. water 1 tsp. vanilla
½ C. white syrup

Cook sugar, water, salt, syrup until hard ball stage (256°). Add vanilla and vinegar. Cook to light crack stage (270°). Place popcorn in large mixing bowl. Pour hot mixture over corn; mixing until each kernel of corn is coated. Press into balls. Use buttered hands if necessary. You can put these on Tootsie Roll pops. For Halloween, color orange. For Christmas, color green or red.

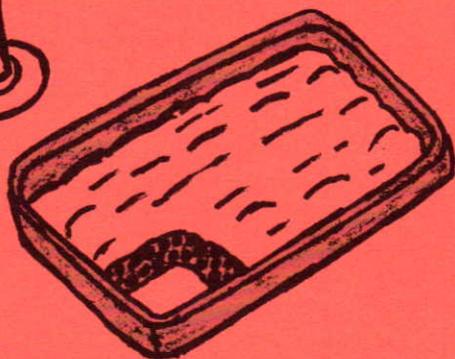
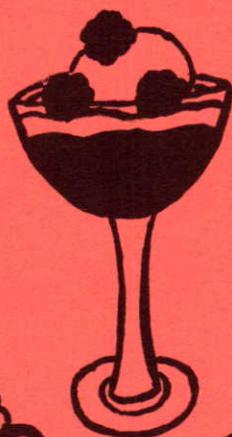
CANDY TREE

Louise Johnson

5 qt. popped corn About 2 lb. assorted soft candies,
½ C. butter or oleo (gumdrops, jelled candies,
Round toothpicks M&M's, licorice pieces, red &
1 16-oz. pkg. marshmallows green gumdrops are pretty)

Measure popped corn into a large bowl. In Dutch oven or heavy saucepan melt butter over low heat. Add marshmallows; cook and stir until melted and smooth. Drizzle over popcorn, stirring to mix and coat. When cool enough to handle with greased palms, shape mixture into a ball. Shape with hands into a firm cone (tree) about 11 inches high. Spear 1 or 2 or more candies on each toothpick. Insert in desired pattern, covering cone partially or totally. A colorful easy to make centerpiece you can eat. Sweet and chewy on the outside, crunchy on the inside. Makes 1 tree.

DESSERTS



ANGEL FOOD PINEAPPLE DESSERT

Vienna Richards

- 1 8-oz. can crushed pineapple
1 pkg. vanilla pudding
Slice an oblong or 7" round angel food cake into 3 layers
- 1¼ C. liquid
⅓ to ½ C. cream, whipped

Drain the pineapple and add water to make 1¼ C. liquid. Cook the liquid and vanilla pudding until clear and thick; cool. To half of the pudding add the crushed pineapple. To the other half add the whipped cream. Spread 2 layers of the angel food cake with the pineapple mixture and ice the top and sides with the cream mixture. Chill for 3 hours.

CHERRY ANGEL FOOD DESSERT

Thelma Weeda

- ½ angel food cake
1½ C. milk
8 oz. carton Cool Whip
- 1 box (3 1/8-oz.) instant
vanilla pudding
1 can cherry pie filling

Break the angel food cake into small pieces and put in a 8 x 12-inch pan. Dissolve the instant vanilla pudding in the milk. Mix the pudding and Cool Whip together and pour over cake pieces. Top with the cherry pie filling.

CHOCOLATE ANGEL FOOD DESSERT

Ruby Campbell

- 1 angel food cake
Chocolate instant pudding (prepared)
- Frozen or fresh strawberries
Sliced bananas

Break up the angel food cake and layer in a pan with strawberries, then pudding and sliced bananas on top. If container is deep, put another layer and top with whipped cream and shave chocolate candy bar over the whipped cream. Don't use too many strawberries and juice or it will be soggy. Just dribble a little here and there over the angel food cake for flavor. If using frozen strawberries, drain before using.

APPLE CRISP

Irene Crigler

- 2 C. unsweetened applesauce
⅓ C. butter or oleo
1 C. brown sugar
4 T. flour
- 1/8 tsp. salt
¾ C. rolled oats
Cinnamon
Chopped nuts, if desired

Spread applesauce over bottom of baking dish. Cream together butter and sugar. Add the rest of ingredients and mix until well blended. Sprinkle mixture over applesauce, lightly sprinkle with cinnamon over top. May add a few chopped nuts if desired. Bake at 375° for 20 to 25 minutes or lightly browned.

APPLE DUMPLINGS

Minnie Breckenridge

2½ C. flour
4 ~~0~~ baking powder *tsp.*
½ ~~0~~ tsp. salt
2 T. lard or shortening
7/8 C. sweet milk

1 T. butter (melted)
Chopped apples (5 or 6)
½ C. sugar (mixed with cinnamon
to taste)
Brown sugar

SAUCE:

1½ C. sugar
2 T. flour
½ tsp. salt

1 C. hot water
1 T. butter & cinnamon, to taste

Sift dry ingredients together; work in shortening, then add milk to make biscuit dough. Roll the dough ¼-inch thick. Spread with melted butter and chopped apples; sprinkle apples with sugar and cinnamon mixture. Sprinkle a little brown sugar over the top and roll like a cinnamon roll. Cut into ½-inch slices. Place in a greased 9 x 9-inch pan and pour sauce over the top and bake at 350° for 35 to 40 minutes.

To Make Sauce: Work flour and salt into sugar and add hot water. Bring to a boil and cook until thick. Remove from heat and add cinnamon and butter. Pour over dumplings and bake. Serve with milk.

APPLE DUMPLINGS

Catherine Petersohn

2 C. flour
½ tsp. salt
4 tsp. baking powder
6 T. lard

½ to ⅔ C. milk
6 apples (pared & sliced)
6 T. sugar
1 to 3 tsp. cinnamon

SYRUP:

¾ C. sugar
1½ C. water

¼ C. margarine

Sift together flour, salt and baking powder and cut in lard and add just enough milk to make a soft dough. Put dough on lightly floured board and knead 1 minute. Roll to ⅓-inch thickness and cut into squares, large enough to cover apples. Slice apples and sprinkle sugar and cinnamon over them. Place apples on dough and fold corners of dough to center and pinch together. Place dumplings in a greased baking dish.

For Syrup: Bring sugar, water and margarine to boil and boil for 5 minutes and pour over dumplings. Bake in 375° oven for 30 minutes. Baste frequently with syrup.

APPLE DUMPLINGS

Alverta Dailey
Bernice Ferguson

CRUST:

2 C. flour	½ C. milk
⅔ C. shortening	¼ tsp. butter flavoring
2 tsp. baking powder	(if desired) add to milk
1 tsp. salt	

Mix together flour, baking powder and salt. Cut in shortening and add milk; stir until flour is moistened. Roll out on floured board to a 12 x 8-inch rectangle and cut into 6-inch squares. Place an apple on each square. Sprinkle cinnamon and sugar over each apple and dot with butter. Fold corners of dough to center and pinch together. Place in a buttered 9 x 13-inch baking dish.

SYRUP:

1½ C. sugar	1 to 3 T. butter
1½ C. water	Vanilla, if desired
½ to 1 tsp. cinnamon	6 whole apples (pared & cored)

Bring sugar, water and cinnamon to boil; add butter and vanilla. Boil for a few minutes and pour over the dumplings. Bake in a 425° oven for 15 minutes then reduce heat to 350° and bake until apples are tender. About 30 to 40 minutes.

APPLE DUMPLINGS

Kathy Galloway Brown
Charlene Nichols

2 C. flour	½ C. to 1 C. half & half or milk
2 tsp. baking powder	4 or 5 large apples (pare & chop)
¾ tsp. salt	1 C. sugar
3 T. lard or other shortening	Cinnamon to taste

SYRUP:

1 T. to ¼ C. butter	1 C. sugar
1 T. flour	2 C. hot water

Cut lard in dry ingredients and moisten with enough half and half or milk to make a soft dough. Roll to ¼-inch thickness and spread with chopped apples that have been sprinkled with sugar and cinnamon. Roll up and slice. Place in a greased 8 x 12-inch baking dish.

For Syrup: Bring butter, flour, sugar and water to a boil and pour over dumplings. Bake at 350° for 1 hour.

APPLE CRISP

Quita Lininger Blunck

4 or 5 C. sliced apples
1 T. flour

1/2 C. sugar

TOPPING:

3/4 C. brown sugar
1/3 C. butter
1/2 C. oatmeal
3/4 C. flour

1/4 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon

Mix apples, flour and sugar together; place in an 8 x 8-inch baking dish. Mix together brown sugar, butter, flour, oatmeal, soda, salt and cinnamon and sprinkle over the apple mixture. Bake at 350° for 30 minutes or microwave on high setting for 16-18 minutes.

QUICK APPLE OR RHUBARB CRISP

Louise Johnson

5 or 6 apples (sliced) or
about 3 C. chopped rhubarb
1 1/2 C. sugar for apples
2 C. sugar for rhubarb
1/2 tsp. salt

1/2 C. water for apples
Cinnamon, to taste
1 stick of oleo
2 C. flour
1/2 C. sugar

Slice apples or cut up rhubarb and place in the bottom of an 8 x 8-inch Pyrex dish. Fill half full. Sprinkle sugar and salt over fruit. Add water if using apples; none if using rhubarb. Sprinkle cinnamon to taste over top. In a bowl cut oleo into flour and mix in sugar. Mix well and pat down on top of fruit. Bake 40 minutes in 350° oven.

APPLE PING

Joan Turner

1 C. brown sugar (packed)
1/4 C. butter
5 to 6 tart apples
1 egg
1 tsp. vanilla

1 C. white sugar
1/4 C. boiling water
1/2 tsp. baking powder
1 C. flour
1/8 tsp. salt

Combine brown sugar and butter in a baking dish. Place in oven until melted. Pare, core and slice apples. Place apples in sugar and butter mixture in baking dish. Beat egg and add white sugar, boiling water and vanilla. Blend baking powder, flour and salt together and add to egg mixture. Beat until well blended and pour over apples. Bake at 375° until the crust pings when tapped with your finger nail.

APPLE PIZZA

Joyce Overholtzer Scott

- | | |
|------------------------------|------------------|
| 1 ¼ C. flour | ½ C. sugar |
| 1 tsp. salt | ½ C. brown sugar |
| ½ C. shortening | ⅓ C. flour |
| 1 C. shredded Cheddar cheese | ¼ tsp. salt |
| ¼ C. ice water | 1 tsp. cinnamon |
| 6 peeled sliced apples | ½ tsp. nutmeg |
| 1 T. lemon juice | ¼ C. butter |
| ½ C. powdered creamer | |

Cut shortening into flour and salt until crumbly. Add cheese and mix lightly. Add water gradually. Roll in 15-inch circle and place on pizza pan, making a rim. Arrange apple slices on crust and sprinkle with lemon juice. Combine remaining ingredients except butter and sprinkle ½ of mixture over apples. Combine butter with remaining crumb mixture. Press lightly on pizza and bake at 350° till apples are tender.

APPLE PUDDING

Beulah Wilkins

- | | |
|---------------------------|----------------------------|
| 1 C. sugar | ½ tsp. cinnamon |
| ¼ C. butter or shortening | ½ tsp. nutmeg |
| 1 egg | 1 tsp. soda |
| 1 C. flour | 4 or 5 tart apples, sliced |

LEMON SAUCE:

- | | |
|-----------------|-------------|
| 1 C. sugar | 2 T. butter |
| 2 T. cornstarch | 1 C. water |
- Juice of ½ lemon

Cream together sugar, butter and egg. Mix in dry ingredients until well blended; fold in sliced apples. Pour into greased baking dish and bake in 350° oven for 25 minutes. Serve with whipped cream or lemon sauce. Raisins or nuts may be added to pudding if desired.

For Lemon Sauce: Combine sugar and cornstarch, in pan and add lemon juice and water gradually. Cook over medium heat, stirring constantly until thick. Add butter and boil 1 minute. Remove from heat and cool slightly and serve over apple pudding.

The greatest ability is dependability.

WISCONSIN APPLE PUDDING

Lela Reynolds

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|-----------------------|--------------------------------|
| ½ C. shortening (oil) | ½ tsp. cinnamon |
| 1 C. sugar | 1 C. flour |
| 1 egg | 1 tsp. soda |
| ¼ tsp. salt | (sift dry ingredients 2 times) |
| ½ tsp. nutmeg | 2 C. chopped & peeled apples |

Cream together oil and sugar. Beat in egg and add sifted dry ingredients. Mix until well blended. Pour this batter over the chopped apples that have been placed in a greased 8 x 8 x 2-inch pan. Bake at 350° for 35 minutes. May serve with Dream Whip, ice cream or sauce.

SAUCE:

- | | |
|-----------------|--------------------|
| 1 C. sugar | ½ C. cream or more |
| 1½ tsp. vanilla | ½ C. butter |

Mix together and cook over medium heat until thickened. Pour over pudding as it is served.

BAKED APPLES WITH BROWN SAUCE

Julia Henderson

- | | |
|----------------------------------|-----------------|
| 10-12 Winesap or Jonathan apples | Water |
| 2 tsp. cinnamon | 1 T. cornstarch |
| 1 C. sugar | 4 T. butter |

Peel, halve and core apples. Place in baking pan. Sprinkle with 1 tsp. cinnamon and ½ C. sugar. Add water to depth of 1-inch. Bake until tender and remove apples. Combine remaining sugar, remaining cinnamon and cornstarch; add to juice from apples. Cook until thickened. Add butter, pour over apples. Yield: 6 servings.

BANANA DELIGHT

Becky Myers

- | | |
|-----------------------------|-------------------------------|
| 1 pkg. graham crackers | 1 box instant vanilla pudding |
| 3 bananas | 4 C. milk |
| 1 box instant lemon pudding | |

Crush graham crackers in a plastic bag. Reserve ¼ C. crumbs; place remaining crumbs in the bottom of a 6 x 10-inch Pyrex dish. Mix the milk with the puddings and stir until well blended. (A blender works well to mix up the pudding.) Spread a very thin coating of pudding over the crumbs! Slice the bananas ½-inch thick and place on the pudding. Pour the remaining pudding over the bananas, making sure the bananas are completely covered with the pudding. Sprinkle with reserved crumbs over the top and then refrigerate pudding until completely cooled and set.

TARTE TATIN (Upside-Down Apple Tart)

Jo Eighme

1½ C. unsalted butter

2 scant C. flour

½ C. sugar

1 egg

2 lb. apples

Pinch of salt

In a 9-inch skillet, spread 7 T. of butter generously, then sprinkle generously with half of the sugar. Peel apples, dry with a cloth, core and cut into quarters or thick slices and arrange together tightly to cover bottom of pan. Sprinkle remaining sugar on top and add 1½ T. melted butter. Place over high heat for about 20 minutes; the sugar should caramelize but remain light brown. Meanwhile mound flour on pastry board and make a well in the center. Place in the well the egg, salt and remaining butter, softened. Mix all together, adding some water if necessary, to produce a soft dough that can be rolled into a circle as thin as possible. Cover pan with dough pushing edges inside the pan. Bake in a 325° oven for 30 to 45 minutes, until juice has almost all evaporated. Invert Tarte Tatin on a serving platter; cool. Serve with cream.

BREAD AND BUTTER PUDDING

Jo Eighme

6 slices buttered bread (raisin or white)

1¼ C. creamy milk

Handful of raisins

2 eggs

1½ T. sugar

Large pinch of cinnamon

Lay bread in layers, buttered side up in buttered pie dish, sprinkling fruit between slices. Beat together eggs, 1 T. sugar and cinnamon, then beat in milk. Pour over bread and leave to soak an hour. Preheat oven to 275°. Before putting in oven, sprinkle with remaining sugar and bake 1½ hours. It will puff up and top becomes a delicious brown.

BREAD PUDDING

Julia Henderson

4 slices bread

1 C. milk

1 C. cream

4 eggs, beaten

1¼ C. sugar

¼ tsp. salt

1 tsp. cinnamon

½ C. raisins

Butter

Coconut

Break the bread into large pieces and place in well buttered casserole. Combine the milk, cream, eggs, sugar, salt, cinnamon and raisins and pour over the bread. Dot generously with butter. Sprinkle with coconut and bake for approximately 1 hour at 350°.

BREAD PUDDING

Cleone Thompson

2 C. bread crumbs
1/3 C. sugar
1/2 tsp. salt
1/4 tsp. cinnamon

4 C. milk
2 eggs
1 tsp. vanilla

VARIATIONS:

1 C. raisins
1/4 C. chopped nuts

2 sq. or 3 T. cocoa & 1/4 C. sugar
Use fruit jam instead of sugar

Stir all ingredients together and put in a greased baking dish and bake 1 hour in a slow oven.

LUSCIOUS LAYERED BLUEBERRY DELIGHT

Brenda Weeda

14 whole graham crackers
1 pkg. (6 servings size) instant vanilla
pudding mix (prepared)

1 C. Cool Whip (thawed)
1 can blueberry pie filling

Line 9 x 9-inch square pan with whole graham crackers, breaking crackers if necessary. Prepare pudding mix as directed on package for pudding. Let stand 5 minutes, then blend in Cool Whip. Spread half of the pudding mixture over the crackers. Add another layer of crackers, top with remaining pudding mixture and remaining crackers. Spread pie filling over top layer of crackers. Chill 3 hours.

CARAMEL DUMPLINGS

In Memory of Inez Hudson & Dora Hill Clough

SAUCE:

1/2 C. sugar (caramelized)
2 C. boiling water
2 T. butter

1/4 tsp. salt
1 C. sugar

Caramelize 1/2 C. sugar in iron or heavy skillet, stirring constantly until melted and golden brown. Pour 1/2 C. boiling water into caramelized sugar and boil down to syrup or pour caramelized sugar slowly into the 2 cups of boiling water. Add butter, salt and sugar. Cook about 10 minutes while preparing dumplings. If using the syrup method, cook the caramelized sugar with the 1/2 C. boiling water down to a syrup and to this syrup add boiling water, sugar, salt and butter. Cook slowly about 10 minutes.

DUMPLINGS:

1 1/2 C. flour
2 tsp. baking powder
2 T. butter

1/2 C. sugar
1/2 C. milk
1 tsp. vanilla

Cream butter and sugar together. Sift flour & baking powder together & add alternately with the milk to the creamed mix; add vanilla. Put sauce in a 9 x 13" baking dish. Drop dumplings by spoonfuls into hot caramel sauce. Bake 30 min. at 350°. Serve warm & bottom side up. May be sprinkled with nuts & topped with whipped cream. This can also be made in Dutch oven on stove. If you don't want to use caramel sugar, sub. a C. of dark syrup & only 1/2 C. brown sugar in the sauce.

CARAMEL DUMPLINGS

Maude Quick

SYRUP:

2 C. brown sugar

1 $\frac{2}{3}$ C. water

$\frac{1}{3}$ C. butter or margarine

Boil together for 2 minutes.

1/8 tsp. salt

1 tsp. vanilla

DUMPLINGS:

1 $\frac{2}{3}$ C. flour

1 T. baking powder

$\frac{1}{4}$ tsp. salt

4 T. granulated sugar

4 T. (lard, butter or margarine)

$\frac{2}{3}$ C. milk

Mix dry ingredients. Cut in fat; add milk. Drop portions of soft dough from a tablespoon into caramel syrup. Cover tightly and bake 30 minutes in 350° oven. Serve warm or cold with cream or milk.

BROWN SUGAR PUDDING

Laurence Borrusch Family

1 C. brown sugar

2 $\frac{1}{2}$ C. water

2 T. butter

$\frac{1}{2}$ C. sugar

1 C. sifted flour

2 tsp. baking powder

$\frac{1}{2}$ C. seedless raisins

Combine the brown sugar and 2 C. of the water in a saucepan and boil for 10 minutes. Add the butter and turn into a greased 1 $\frac{1}{2}$ quart baking dish. Combine the granulated sugar, flour, baking powder, $\frac{1}{2}$ C. water and raisins and pour this batter onto the syrup. Do Not Stir! Bake 25 minutes in a hot oven, (400°). Serve hot or cold. Serves 6.

BROWNIE OR HOT FUDGE PUDDING

In Memory of Inez Hudson

Virginia Baker Berry

Cleone Thompson

1 C. flour

$\frac{1}{2}$ to 1 tsp. salt

2 T. cocoa

2 tsp. baking powder

$\frac{2}{3}$ to $\frac{3}{4}$ C. sugar

2 T. salad oil or melted shortening

1 tsp. vanilla

$\frac{1}{2}$ to 1 C. chopped nuts

(May sub. $\frac{1}{2}$ pkg. of white or choc. cake mix for batter)

TOPPING:

$\frac{3}{4}$ to 1 C. brown sugar

$\frac{1}{4}$ C. cocoa

1 $\frac{1}{4}$ to 1 $\frac{3}{4}$ C. hot water

Sift together dry ingredients. Add milk, oil or shortening and vanilla. Mix until smooth and stir in nuts. Pour into a greased 8 x 8-inch pan. (If using cake mix, mix according to directions on pkg.; pour into pan and sprinkle nuts over batter.) For Topping: Mix together brown sugar and cocoa; sprinkle over top of batter. Pour hot water over batter bake at 350° for 35 to 45 minutes. May serve warm with ice cream.

CARAMEL PUDDING

In Memory of Merna Hall Smith

1 C. brown sugar
2 C. hot milk
3 T. cornstarch
½ C. walnuts

Pinch of soda
Butter (size of an egg)
1 tsp. vanilla

Put brown sugar and soda in pan on the stove and stir until brown. Add the hot milk, butter and cornstarch dissolved in a little milk. Cook until thick. Add the vanilla and nuts.

COTTAGE PUDDING

Opal Greene

1 small C. sugar
1 heaping tsp. baking powder
1 C. milk

1½ C. flour
1 egg
3 T. melted butter

DRESSING:

1 C. sugar
1 T. flour
Flavoring

½ C. butter
¾ C. hot water

Sift together dry ingredients. Mix together the egg, milk and butter and add to the flour mixture. Bake at 350° until brown and set. Mix together the dressing ingredients and cook until thick. Serve hot over the pudding.

CHERRY DELIGHT

Ruby Campbell

1 pkg. vanilla wafers (crushed)
¼ C. butter
2 eggs
1 C. cream, whipped

1¾ C. powdered sugar
2 tsp. vanilla
1 can cherry pie filling

Put ½ of the wafer crumbs on the bottom of the pan. Beat the powdered sugar and butter until light. Add the vanilla and eggs, 1 at a time. Spread on the wafers. Spread the pie filling over the top. Then spread on the whipped cream and cover with the remaining crumbs. Put in the freezer for 1 hour before serving.

It's nice to be important, but more important to be nice.

CHERRY PUDDING

Jean Skarda

- | | |
|----------------------|--------------------|
| 1 C. flour | 2 T. melted butter |
| ¼ C. sugar | 1½ C. cherries |
| 1 tsp. baking powder | 1 C. boiling water |
| 1/8 tsp. salt | 1 C. sugar |
| ½ C. milk | |

Sift and measure flour. Add sugar, baking powder and salt and sift again. Add melted butter and milk and beat until smooth. Put into greased baking pan 9 x 9 inch. Mix cherries, water and sugar together and pour on batter. Bake 30 minutes at 350°.

CHERRY PUDDING

In Memory of Jeannette Longcoy

- | | |
|--|--------------------------|
| ½ C. sugar | ½ C. milk (whole) |
| 1 egg | ½ tsp. salt |
| 1 tsp. baking powder | Vanilla |
| Flour, about 1½ C. (stiff as cake mix) | Fresh or canned cherries |
| 1 T. butter (rounded) | |

Cream sugar and butter; add egg and beat well. Add milk. Sift baking powder, salt and flour and add to creamed mixture. Add vanilla or substitute ½ tsp. lemon extract for vanilla. Spread ½ of the batter in the bottom of a 9 x 12-inch pan. Layer with cherries. Pour rest of batter over cherries. Bake at 350° until browned and toothpick comes out clean.

CRANBERRY PUDDING CAKE

Mrs. Leo Guess

- | | |
|---------------------------------------|--|
| 1 pkg. (2 layer size) yellow cake mix | 1 pkg. (4 ser. size) butter pecan,
lemon or vanilla instant pudding |
| 4 eggs | ¼ C. oil |
| 1 C. sour cream | 1 8-oz. can jellied cranberry sauce
(cut in small cubes) |
| ½ C. chopped nuts | |

Combine cake mix, pudding mix, eggs, sour cream, oil and nuts in a large mixing bowl. Blend; then beat at medium speed of electric mixer for 4 minutes. Pour into 2 greased and floured 9 x 5-inch loaf pans. Fold in cranberry sauce cubes. Bake for 50-55 minutes at 350° or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake.

A friend is one who knows all about you and still likes you.

CHERRY CHEESE CAKE

Joan Turner

16 graham crackers
½ C. sugar
½ C. sugar
1 can cherry pie filling

⅓ C. oleo
1 8-oz. pkg. cream cheese
2 eggs

Crush the graham crackers and mix with margarine and ½ C. sugar. Pat firmly on the bottom of the pan. Mix cream cheese with ½ C. sugar until smooth and soft. Add eggs, 1 at a time and beat well. Pour over crumbs in pan and bake 25 to 30 minutes at 350°. Cool and spoon pie filling over the top.

CHERRY CHEESECAKE

Caroline Duffield

Crumb crust
½ C. powdered sugar
½ pt. heavy cream whipped or Dream Whip

8 oz. pkg. cream cheese
½ tsp. vanilla
1 can cherry pie filling

Soften cheese to room temperature and beat in powdered sugar and vanilla. Whip in the whipped cream. Pour into your favorite crumb crust and top with cherry pie filling. Chill until serving time. Makes 8 servings.

CHERRY CREAM FREEZE

Maxine Werner

1 16-oz. can sweetened condensed milk
¾ C. crushed pineapple (well drained)
¼ C. lemon juice

2½ C. cherry pie filling
¼ tsp. almond extract
2 C. whipping cream (whipped)

Combine the condensed milk, lemon juice, cherry pie filling, crushed pineapple and almond extract. Fold in whipped cream. Turn into 9 x 9-inch pan or 9 x 5 x 3 inch pan. Cover with aluminum foil and freeze at least 24 hours. Unmold if desired and use as a dessert or salad.

QUICK CHEESECAKE DESSERT

Jan Ford

1 8-oz. pkg. cream cheese
1 box vanilla instant pudding (may use
pineapple or coconut instant pudding)

1½ C. milk
1 can cherry pie filling

Soften the cream cheese; add the milk and then the instant pudding. Beat 1 minute in the blender. Pour into a graham cracker crust and chill. Top with cherry pie filling.

MILNOT CHEESE CAKE OR FAVORITE CHEESE CAKE

Marguerite Shreve
 Barbara Walter
 Naomi Wilson

1 small pkg. lemon Jello
 1 8-oz. pkg. cream cheese
 2 tsp. or 1 T. vanilla or
 2 T. real lemon

1 C. boiling water
 1 C. sugar
 1 13-oz. can evaporated milk or
 milnot, chilled

CRUST:

24 to 30 graham crackers, crushed
 1 stick of oleo

2 T. or ½ C. sugar

Mix the graham crackers, sugar and melted oleo and press in a 9 x 13-inch pan. Bake for 12 minutes at 350°; cool. Dissolve 1 pkg. of lemon gelatin in boiling water; chill. Mix the cream cheese, sugar and vanilla or lemon juice together. Whip the chilled milk until stiff and slowly add the Jello and cream cheese mixture. Pour into the pan and top with the remaining crumbs. Chill overnight. It can be served plain or with any of the pie fillings spread over the top. Can be frozen.

CHOCOLATE-BAR MOUSSE

Kathy Wurster Russi

2 giant milk chocolate bars (8 oz. ea.)
 2 sq. or 2 oz. unsweetened chocolate
 5 T. water
 2 T. rum or brandy
 2 egg yolks

¼ C. butter
 1 C. heavy cream
 4 egg whites
 18 ladyfingers, split

Break chocolate bars and squares into pieces; combine with water and rum in top of double boiler. Place over hot water and stir until melted and smooth. Remove from heat; blend in egg yolks. Add butter, a little at a time, stirring until blended. Whip cream; carefully fold into chocolate mixture. Chill for 1 hour or until it begins to set. Line bottom and sides of 9-inch springform pan with ladyfingers. Beat egg whites until stiff but not dry. Carefully fold into chocolate mixture. Pour into lined mold and chill 8 hours. Garnish with chopped nuts, if desired.

CHOCOLATE MARSHMALLOW DESSERT

Marilyn Saville

1 pkg. Oreos
 16 oz. marshmallows
 1½ C. milk

1 lg. & 1 sm. carton Cool Whip
 6 Hershey almond chocolate bars

Remove cream centers from Oreos and chop cookies in blender. Place in bottom of 9 x 13-inch pan (reserve ¼ C.). Melt marshmallows in milk over low heat. Cool completely. When marshmallow mixture is cool fold in Cool Whip. Chop candy bars and fold into the Cool Whip, marshmallow mixture. Pour over crumbs in pan and sprinkle with remaining crumbs. Refrigerate at least 6 hours.

CREAM PUFFS

In Memory of Mrs. Jenny Hall

1 C. boiling water
1/2 C. butter
1 C. flour

1/8 tsp. salt
4 eggs, unbeaten

FILLING:

1 C. sugar
3 T. cornstarch
1/8 tsp. salt

2 eggs, slightly beaten
2 C. scalded milk
1 tsp. vanilla

Bring water and butter to a boil; add at once the flour and salt. Stir vigorously. Remove from heat as soon as mixed. Cool and add 4 unbeaten eggs, 1 at a time. Beat well after each egg is added. Drop by spoonfuls on greased cookie sheet. Bake 25-30 minutes in moderate oven. Cut open each puff at side to admit filling. To make filling mix together sugar, cornstarch and salt. Blend in eggs and scalded milk. Cook in double boiler 15 minutes, stirring constantly. When cool add vanilla.

CUP CUSTARD

Clara Mae Bird

1 egg, slightly beaten
3/4 C. hot milk
Few drops of vanilla

2 T. sugar
Pinch of salt
Nutmeg

Mix together and pour into 2 custard cups. Sprinkle with nutmeg. Set in a pan of boiling water and cover with a tight lid. Keep water hot, but not boiling for 16 minutes. Remove from hot water.

NEVER FAIL CUSTARD

Florence Shields

4 eggs, beaten
3/4 C. sugar
1/4 tsp. salt
1/2 tsp. vanilla

1/2 tsp. almond flavoring
1/2 tsp. nutmeg
1/2 tsp. cinnamon
2 1/2 C. milk, scalded

Blend all ingredients together and pour into a Pyrex baking dish. Bake at 350° for 45 minutes. If you set baking dish in a pan of hot water the custard will bake faster.

Speak well of everyone if you speak of them at all.

BEST EVER DATE OR RAISIN PUDDING

In Memory of Mrs. Harley Been
 Fannie Thompson
 Marjorie Ibbotson

- 1 C. white sugar
- 1 C. flour
- 2 tsp. baking powder
- ½ tsp. salt
- ½ C. milk

- 1 C. chopped dates or raisins
- 1 C. chopped nuts
- 1 C. brown sugar
- 1 to 2 T. butter or margarine
- 2 C. boiling water

Sift together sugar, flour, baking powder and salt; add milk, nuts and dates or raisins. Mix well and spread in a greased 9 x 13-inch baking pan. Dissolve brown sugar and butter in the boiling water and pour over the pudding mixture. Bake in 350° oven for about 30 minutes. You may serve this with whipped cream or frozen whipped topping.

DATE PUDDING

In Memory of Nancy Borrusch

- 1 C. chopped dates
- 1 tsp. soda
- 1 C. boiling water
- ½ C. shortening
- 1 C. sugar

- 1½ C. flour
- 1 egg
- 1 tsp. vanilla
- 1 tsp. baking powder
- ½ C. chopped nuts

Pour boiling water over dates and soda and let stand until cool. Cream shortening and sugar; add date mixture and remaining ingredients. Pour into a greased 8 x 12-inch baking dish. Bake at 325° for 45 minutes. Spread on the topping while pudding is still warm.

TOPPING:

- 1 C. sugar
- ⅔ C. dates
- ½ C. boiling water

- 1 tsp. vanilla
- ½ C. chopped nuts

Cook together sugar, dates and water until thick. Remove from heat and add vanilla and nuts. Serve with whipped cream or ice cream.

MY FAVORITE DATE PUDDING

Cleone Thompson

- 1 C. flour
- 1 C. sugar
- 2 tsp. baking powder
- ½ tsp. salt

- ½ C. dates, chopped
- 1 C. nuts
- 1 egg
- 1 C. milk

SYRUP:

- 2 C. boiling water
- 1 C. brown sugar

- 1 T. butter (heaping)

Sift dry ingredients together 3 times. Mix together date, nuts, egg and milk; add the dry ingredients and mix until well blended. Pour into a greased baking dish. Mix together water, brown sugar and butter and pour over the pudding. Bake at 350° till done.

DATE PUDDING

In Memory of Lola Breckenridge
In Memory of Mrs. Florence Dailey
Opal Greene
Vienna Richards
Helen Grout

- 1 C. dates (chopped)
- 1 C. boiling water
- 1 tsp. soda
- 1 T. butter or lard
- Pinch of salt
- 1 C. sugar

- 1½ to 2 C. flour
- ½ to 1 C. chopped nuts
- 1 tsp. baking powder
- 1 tsp. vanilla (opt.)
- 1 egg

Pour water over dates, soda and shortening. Mix and let cool. Add remaining ingredients and mix until well blended. Pour into a greased 9 x 13-inch baking dish and bake 350° for about 25 to 30 minutes. Do not overbake.

SAUCE:

- 1 C. dates (chopped)
- ½ to ¾ C. water
- ½ to 1 C. sugar

- ½ tsp. vanilla (optional)
- ½ C. chopped nuts (optional)

Boil the above mixture together until thickened and spread over the pudding while it is still warm. Serve with whipped cream or whipped topping.

MOM'S DATE PUDDING

Joyce Overholtzer Scott

- 2 C. boiling water

- 1 C. brown sugar

Place brown sugar in a square baking pan and pour boiling water over sugar.

Make a batter of:

- ½ C. sugar
- 1 T. butter
- 1 C. dates, chopped
- ½ C. nuts
- 1 tsp. cinnamon

- ¼ tsp. nutmeg
- 2 tsp. baking powder
- Pinch of salt
- 1 C. flour

Pour batter on top of liquid mixture and bake at 350° for 35 minutes or until test straw comes out clean.

*The person who lives by the Golden Rule today never
has to apologize for their actions tomorrow.*

DATE ROLL

In Memory of Mrs. Laura Ball

- | | |
|-------------------------------------|---------------------|
| 1 lb. box graham crackers (crushed) | 1 C. nuts (chopped) |
| 1 lb. seeded dates (chopped) | 1 C. whipping cream |
| ½ lb. marshmallows (cut small) | |

Crush crackers and reserve 1 C. of crumbs. Add marshmallows and mix; add dates and nuts. Moisten with enough cream until mixture holds shape, being careful not to get it too moist. Roll in reserve cracker crumbs and chill in the refrigerator in waxed paper. Slice and serve with whipped cream.

GRAHAM CRACKER ROLL

Mrs. Fern Jackson

- | | |
|---|---|
| ½ lb. graham crackers | ½ C. nuts (cut fine) |
| ½ lb. marshmallows (cut in sm. pieces) | ½ to ¾ C. fruit juice (cherry juice is very good) |
| ½ lb. bulk dates or ⅓ lb. seeded dates (cut fine) | |

Crush graham crackers and reserve ½ C. of crumbs. Mix remaining crumbs with the rest of the ingredients. Mix well and form into a roll. Roll in the reserved crumbs. Place roll in foil and put in refrigerator until ready to serve. Slice and serve with the whipped cream or topping. It is better to refrigerate two or three days before serving.

FOOD FOR GODS

In Memory of Leona Been

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|------------------------|-----------------------------------|
| 2 C. English walnuts | 7 T. powdered soda cracker crumbs |
| ½ lb. dates (cut fine) | 2 tsp. baking powder |
| 2 scant C. sugar | 6 eggs (well beaten) |

Mix all ingredients together until well blended. Pour into greased shallow pan and bake at 325° for 30 minutes. When cold cut into squares and serve with whipped cream. Serves 18 people.

CURRIED FRUIT CASSEROLE

Pat Edwards

- | | |
|------------------------------------|----------------------|
| 1 can peach halves (29 oz.) | ⅓ C. melted butter |
| 2 cans pineapple tidbits (13½ oz.) | 2½ tsp. curry powder |
| 1 can pears (29 oz.) | ¾ C. brown sugar |
| 1 small bottle maraschino cherries | 3 T. cornstarch |

Drain fruit. Place hollow side up in a shallow baking dish. Mix the butter, brown sugar, curry powder and cornstarch and pour over the fruit. Bake for 1 hour at 325°. Note: This is best made 1 or 2 days ahead and reheated for ½ hour at 350°.

DANISH CHRISTMAS EVE FRUIT SOUP

Carol Weeda

1 C. diced dried prunes
1 C. white raisins
1 2-inch stick cinnamon
1 box frozen red raspberries
1 pinch of salt
½ orange (sliced thin)

1 C. diced dried apricots
2 C. fresh Jonathon apples
(sliced thin)
½ C. sugar
¼ lemon (sliced thin)
⅓ C. tapioca

Add water to prunes, apricots and raisins to cover. Bring to a boil, turn heat very low, cover and simmer 30 minutes. Add apples, cinnamon, sugar, salt, lemon slices, orange slices, tapioca and 1 C. of juice from raspberries or other fruit juice. Let simmer uncovered until apples and tapioca are cooked. Add raspberries and bring to boil. Avoid stirring. Add more sugar if desired. Serve warm or cold. Top with whipped cream, almond or red cherry garnish.

FRUIT COCKTAIL TORTE

Ella Fox

1 can fruit cocktail
1 C. flour
1 C. white sugar
1 egg

1 tsp. soda
1 C. brown sugar
½ tsp. salt
1 C. chopped nuts

Break egg into bowl and beat with a fork. Add fruit cocktail. Sift dry ingredients together 4 times and add to the egg and fruit cocktail. Mix brown sugar and nuts together and sprinkle over cocktail mix. Bake 45 minutes at 350°. Serve warm with whipped cream, hard sauce or lemon sauce.

FRUIT PIZZA

Sally Breckenridge Drake

1 (18 oz.) tube Pillsbury slice & bake
sugar cookies
½ C. sugar
1 tsp. vanilla
1 8-oz. pkg. Phil. cream cheese

1½ T. minute tapioca
juice (drained from pineapple &
mandarin oranges)
Strawberries, bananas, mandarin
orange & pineapple tidbits

Slice cookie dough into 1/8-inch slices and arrange on 14-inch pizza pan in a circular manner. Overlap slices and press together to seal. Bake 10 to 12 minutes in 350° oven; cool. Combine sugar, vanilla and cream cheese, mixing until well blended. Spread over cooled crust. Top with fruit, such as strawberries, bananas, mandarin oranges and pineapple tidbits, in a circular manner alternating fruits. Mix juice, drained from pineapple and oranges with tapioca. Bring to a boil; cool. Spoon over fruit. Cool in refrigerator and cut into wedges. Other fruits may be used as well.

FRUIT PIZZA

Joan Jackson

CRUST:

1 C. margarine
1 egg
2½ C. flour
1 tsp. cream of tartar

1½ C. powdered sugar
1 tsp. vanilla
1 tsp. soda

TOPPING:

1 8-oz. pkg. cream cheese, softened
1 can mandarin oranges
Strawberries
Peaches
⅓ C. powdered sugar

1 can pineapple chunks
2 bananas (sliced & dipped
in lemon juice)
1 C. apricot preserves

Mix the crust ingredients and chill. Roll thin to cover a pizza pan. Bake at 375° for 15 minutes; cool. Combine the softened cream cheese and powdered sugar. Spread over the cooled crust. Drain the fruits and arrange on top of the cream cheese mixture. Melt the apricot preserves and drizzle over the fruit. You may top with whipped cream just before serving.

STEAMED FRUIT PUDDING

In Memory of Kate (Carrie) Rush

½ C. chopped suet
⅓ C molasses
¼ C. white sugar
1 egg, well beaten
½ C. milk
1 tsp. cinnamon
1 tsp. soda
½ tsp. cloves

½ tsp. salt
1½ C. flour
½ C. figs
½ C. dates
1 C. nuts
1 C. raisins
Flour to coat fruit

Mix together suet, molasses, sugar, egg and milk. Stir in dry ingredients and mix well. Chop figs, dates and nuts. Add a little flour to coat figs, dates and nuts; stir in raisins. Fold fruit mixture into batter. Pour mixture into a well greased and floured colander. Place colander into a pan that has water coming just to the bottom of the colander. Steam 3 to 4 hours. While pudding is steaming check to make sure that the pan has ample water. Do not let pan cook dry. Remove pudding and serve with white sauce.

WHITE SAUCE:

1 C. sugar
4 T. flour
1½ C. boiling water

¼ C. butter
2 tsp. vanilla

Mix together in a saucepan sugar and flour. Stir in gradually the boiling water. Boil 1 minute, stirring constantly. Stir in butter and vanilla. Keep hot until time to serve.

DENVER CRUNCH

Nancy Lynch

CRUST:

2 C. flour

1 C. chopped pecans

½ C. brown sugar

1 C. butter

FILLING:

1 8-oz. pkg. cream cheese (add 3 oz. more if you want it richer)

1 C. powdered sugar

1 tsp. vanilla

2 pkg. Dream Whip (prepared)

1 can cherry pie filling

(or any flavor you desire)

Mix flour, pecans, brown sugar and butter like pie crust until crumbly. Press into a 9 x 13-inch pan. Bake at 350° until brown. Take fork and crumble into small pieces. Reserve 1 cup for top and put remaining crumbs in the bottom of the 9 x 13 inch pan. Beat cream cheese and sugar together until fluffy. Fold in prepared whipped topping and vanilla. Put half of the cream cheese mixture over crust in pan. Spread pie filling over this. Put remaining cream cheese mixture over pie filling. Top with reserved crumbs; refrigerate.

"AIR" DESSERT

Beva Morrow

CRUST:

3 T. butter

12 rolled graham crackers

3 T. brown sugar

FILLING:

1 T. Knox gelatin

2 eggs, separated

½ C. sugar

½ tsp. vanilla

½ C. water

¾ C. milk

1 C. cream, whipped

Mix the cracker crumbs, butter and brown sugar together and line an 8 x 8-inch pan with them. Save some to sprinkle on top. Dissolve the gelatin in the water. Beat the egg yolks, milk and sugar and cook in a double boiler until it coats a spoon. Add the gelatin while hot and cool. Add the whipped cream, stiffly beaten egg whites and vanilla. Pour into pan and chill.

Walk tall, but remember how to stoop.

GREEN MINT DESSERT

Thelma Whitson

CRUST:

½ lb. graham crackers (crushed) ¾ C. margarine
¼ C. white sugar

Crush crackers; combine crumbs, sugar and margarine. Pat into baking dish. Bake 10 minutes at 350°; cool.

FILLING:

½ C. margarine 3 egg whites (stiffly beaten)
2 C. powdered sugar ½ gallon vanilla ice cream
3 egg yolks 1 tsp. mint flavoring
2 (1 oz.) sq. unsweetened Green food coloring
chocolate (melted) Graham cracker crumbs

Cream margarine and powdered sugar together. Add egg yolks, 1 at a time and beat well. Add melted chocolate and blend together. Fold in stiffly beaten egg whites; spread over crust. Soften ice cream in refrigerator, then beat with mixer, blend in mint flavoring and green food coloring. Spread ice cream mixture over chocolate mixture. Sprinkle top with graham cracker crumbs and freeze.

ICE CREAM DESSERT

Alice Allen

65 Ritz crackers (crushed) 1½ C. milk
1 stick margarine (melted) 1 qt. vanilla ice cream (softened)
2 pkg. instant chocolate pudding 1 carton Cool Whip

Mix together crackers and margarine; reserve 1 C. of crumbs and pat remainder in a 9 x 13-inch pan. Beat together for 2 minutes the pudding and milk, then blend in softened ice cream. Pour over cracker crust and top with Cool Whip. Sprinkle with remaining crumbs and refrigerate. You may use any flavor of pudding or ice cream you desire. It is good with a graham cracker crust as well.

ICE CREAM DESSERT

Ruth Angus

½ C. butter 2 C. Rice Chexs (crushed)
⅔ C. brown sugar ½ C. chopped nuts
1 C. coconut, flaked ½ gallon vanilla ice cream

Melt butter and sugar and bubble vigorously. Mix coconut, cereal and nuts together. Pour first mixture over second and stir until crumbly. Place half of it in bottom of 9 x 9-inch pan; slice ice cream and layer it over crumb mixture; place remaining crumb mixture over top; freeze. (Can do this recipe 1½ times for a 9 x 13-inch pan.)

FOUR LAYER DESSERT

Etta Riggs
Ethel Hibbard

1 C. flour	1 C. powdered sugar
½ C. oleo or 1 stick	2 C. Cool Whip or Dream Whip (prepared)
½ C. chopped nuts	2 pkg. instant pudding (any flavor)
8 oz. pkg. cream cheese (softened)	3 C. milk

First Layer: Combine flour, oleo and nuts. Mix like pie dough and press into a 9 x 13-inch baking dish for crust. Bake in 350° oven for 15 minutes; cool.

Second Layer: Cream softened cream cheese and powdered sugar together until light and fluffy; fold in 1 C. Cool Whip or Dream Whip. Spread over cooled crust.

Third Layer: Mix instant pudding with milk till thick and spread over cream cheese mixture.

Fourth Layer: Cover pudding with remaining Cool Whip or Dream Whip, sprinkle nuts over top if desired. Refrigerate.

VARIATIONS OF FOUR LAYER DESSERT:

FIVE LAYER DESSERT

Sharon Glick

Use 1 C. chopped pecans in crust. Use 2 pkg. of vanilla instand pudding and 1 tsp. of vanilla in third layer. Sprinkle a can of well drained crushed pineapple over pudding; cover with remaining Cool Whip or Dream Whip. Sprinkle top with whole pecans.

PUDDING TORTE

Ellen Spurrier Huff

Omit nuts and add 2 T. of sugar to crust mixture. In second layer decrease powdered sugar to ⅔ C. Mix 2½ C. milk with instant pudding. Omit nuts in fourth layer.

PISTACHIO DESSERT

Doris Clark

Increase oleo to ¾ C., flour to 1½ C. and add a small pkg. of nuts in crust mixture. Bake at 350° for 20 to 25 minutes. Use 2 pkg. of instant pistachio pudding.

BANANA DELIGHT:

Jeanine Johnson Greene
Mary Sue McIntosh
Arvilla Bedier

In crust mixture use 1 C. chopped pecans. Use 2 pkg. instant vanilla pudding; add a layer of sliced bananas over pudding. Cover with remaining Dream Whip or Cool Whip and omit nuts.

JENKINS DESSERT

Hazel Nichols Jenkins

- | | |
|--|------------------------------|
| 1 env. Knox gelatin (softened in $\frac{1}{3}$ C. water) | 2 egg whites (beaten) |
| $\frac{1}{2}$ C. sugar | 1 C. cream (whipped) |
| 2 egg yolks | 14 graham crackers (crushed) |
| $\frac{3}{4}$ C. milk | 3 T. powdered sugar |
| 1 tsp. vanilla | 3 T. melted butter |

Soften gelatin in cold water. Mix together sugar, egg yolks, milk and vanilla. Mix well and place over medium heat, stirring constantly and bring just to a boil and remove immediately from heat. Add gelatin and cool. Fold in beaten egg whites and whipped cream. Crush crackers with rolling pin. Add powdered sugar and melted butter to the crumbs; mix well. Place half of crumb mixture in bottom of baking dish. Pour gelatin mixture over crumbs and sprinkle remaining crumbs on top and chill.

MILLIONAIRES DESSERT

Cleva M. Cooper

- | | |
|--|-----------------------------------|
| 1 pkg. Jiffy yellow cake mix | 8 oz. pkg. cream cheese, softened |
| 1 pkg. pineapple cream instant pudding | 2 C. milk |
| 1 9-oz. Cool Whip | 1 lg. can crushed pineapple |
| Vanilla (optional) | Flaked coconut (optional) |

Bake cake as directed on package. Gradually mix pudding to softened cream cheese, then slowly add milk and a dash of vanilla if desired. Pour over cooled cake. Evenly distribute well drained pineapple over cheese mix. Top with Cool Whip. Sprinkle with flaked coconut if desired; refrigerate. Must be baked the day before for good cutting.

RIBBON DESSERT

Beva Morrow

- | | |
|-------------------|---------------------------|
| Graham crackers | Frosting (powdered sugar) |
| 2 pkg. red Jello | 2 C. hot water |
| 1 pkg. Dream Whip | 1 C. cold water |

Line 9 x 9-inch with graham crackers. Add a layer of frosting and put another layer of graham crackers on top; chill. Dissolve 1 pkg. of red Jello in 1 C. of hot water, chill and add 1 pkg. of Dream Whip and beat. Pour over graham crackers and chill. Dissolve 1 pkg. of red Jello in 1 C. of hot water, add 1 C. of cold water and let thicken. Pour on top of other Jello mixture and chill until firm.

LEMON DESSERT

Connie Ferguson

1½ C. pretzels, crushed

1 C. sugar

1 stick oleo

1 pkg. (8 oz.) cream cheese

1 C. powdered sugar

2 env. dry Dream Whip

2 boxes reg. lemon pie filling

Cream sugar, oleo and pretzels and put in 9 x 13-inch pan. Beat cream cheese with powdered sugar. Fold in dry Dream Whip. Beat until fluffy. Pour over first part and chill (1½ to 2 hours). Cook lemon pie filling by directions on the box, for pie filling; cool. Pour over second part and chill.

LEMONADE DESSERT

Vera Robins

1 small can lemonade (frozen)

9 or 10 oz. carton Cool Whip

1 can Eagle Brand

sweetened condensed milk

CRUST:

30 Ritz crackers (crushed)

½ C. sugar

½ C. butter (melted)

Mix crackers, sugar and butter together. Press into an 8-inch square pan reserving some for the top. Thaw the lemonade slightly. Mix with milk. Add Cool Whip and mix with electric mixer until thoroughly mixed. Pour on crust. Sprinkle remaining crumbs on top and chill. Will keep 3 or 4 days in the refrigerator. Pink lemonade may be used.

LEMON DELIGHT

Nancy Nichols Willey

1 9-oz. container Cool Whip

1 small can frozen lemonade (thawed some)

3 T. lemon juice

1 can Eagle Brand milk

Crushed vanilla wafers

Melted butter to make crumb crust

Stir Cool Whip and Eagle Brand milk together. Add lemonade and lemon juice and beat until thick. Pour into a 9 x 13-inch dish lined with a layer of crushed vanilla wafers which have been mixed with melted butter. Save some crumbs to top the dish. Keeps well in the refrigerator.

PINK LEMONADE DESSERT

Mrs. Leo Guess

60 Ritz crackers, crushed

¼ C. powdered sugar

1 10-oz. container Cool Whip

1 16-oz. can frozen pink lemonade

1 C. butter

1 can Eagle brand sweet cond. milk

Mix the crackers, butter and powdered sugar and spread in a 9 x 12-inch glass cake pan. Mix the milk, Cool Whip and pink lemonade and spread on top of the crackers. Save ¼ C. of the crumbs to scatter on top of the filling; chill.

LEMON WALNUT FLUFF

Linda Swanson

- | | |
|--------------------|---------------------|
| 1 pkg. lemon Jello | 1 C. boiling water |
| 1 C. brown sugar | 1 C. water |
| 1 C. chopped nuts | 2 C. cream, whipped |
| Cherries | |

Dissolve the Jello in the boiling water. Boil the brown sugar and water and add to first mixture; cool. When Jello begins to thicken beat until creamy and add nuts and whipped cream. Serve in sherbet glasses and top with a cherry.

ORANGE TAPIOCA PUDDING

Mrs. Richard Ferguson

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|--|-----------------------------|
| 1 pkg. orange tapioca pudding (or vanilla) | 1 can fruit cocktail |
| 1 can pineapple tidbits | 1 can mandarin oranges |
| White grapes | 1 C. miniature marshmallows |
| Cool Whip | Nuts |

Drain fruit, use 1½ C. of juice to cook pudding. Stir constantly; cool. Fold in 1 container of Cool Whip and add fruit, marshmallows and nuts.

SALLY'S ORANGE DESSERT

Mable Bender

- | | |
|--|--|
| 2 box orange tapioca pudding | 1 box orange Jello |
| 3 C. water (use pineapple juice for part of water) | 2 pkg. Dream Whip or Cool Whip |
| 1 can mandarin oranges (drained) | 1 can (#211) crushed pineapple (drained) |
| 2 C. miniature marshmallows | |

Mix the orange tapioca pudding, orange Jello and 3 C. of water and cook slowly until clear, stirring constantly. Cool completely. Fix the Dream Whip according to directions and stir into the cooled mixture. Add the fruits and marshmallows and stir well; refrigerate.

OREO COOKIE DELIGHT

Judy Kiburz Harrison

Helen Pollock

- | | |
|---------------------------------------|---------------------------|
| 1 lb. pkg. Oreo cookies (crushed) | ½ C. oleo |
| ½ C. oleo (1 stick), melted | ⅔ C. chocolate chips |
| ½ gallon vanilla ice cream (softened) | 2 C. powdered sugar |
| 1 lb. salted peanuts (optional) | 1 tsp. vanilla (optional) |
| 1 13-oz. can evaporated milk | |

Crush cookies into crumbs; combine with melted oleo and press into lightly greased 9 x 13-inch pan. Soften ice cream and spread over cookie crust. If using the peanuts spread evenly over the ice cream. Combine chocolate chips, oleo, evaporated milk and powdered sugar. Cook 8 to 10 minutes over low heat. Cool and add vanilla if desired. Spread chocolate sauce over ice cream and store in freezer. To serve cut into squares. (Make chocolate sauce first so it can cool while you prepare the other two layers.)

OREO DESSERT

Diane Weeda Sorensen

- | | |
|-------------------------------|--------------------------|
| 1 15-oz. pkg. Oreos (crushed) | 1 jar fudge topping |
| 1 stick oleo (melted) | 1 8-oz. carton Cool Whip |
| ½ gallon vanilla ice cream | Chopped nuts |

Combine crushed Oreos and oleo and spread on the bottom of a 9 x 13-inch pan. Spread ice cream over cookie crust. Pour fudge topping over ice cream. Spread Cool Whip over fudge topping. Sprinkle chopped nuts over Cool Whip. Cover tightly and freeze.

OREO SALAD

Linda Swanson

- | | |
|--------------------------|--------------|
| 1 pkg. Oreo cookies | 1 C. sugar |
| 1 large carton Cool Whip | 1 stick oleo |
| 2 eggs, beaten | |

Melt oleo in double boiler; add sugar, then beaten eggs. Cook about 5 minutes, don't overcook. Stir constantly. Remove from heat and cool in refrigerator. While filling is cooling, crush cookies. In bottom of a 9 x 13-inch pan, place a layer of cookies, a layer of Cool Whip, a layer of cookies, a layer of filling, a layer of Cool Whip and top with cookies. Refrigerate until ready to use.

CINNAMON PUFFS

Irene Crigler

- | | |
|------------------------------|-------------|
| 1 C. sugar | 1 C. water |
| Peaches or other fruit | 1½ C. flour |
| 2 tsp. baking powder | ½ tsp. salt |
| ¼ C. shortening | ¾ C. milk |
| 2 T. butter or oleo (melted) | 2 T. sugar |
| ½ tsp. cinnamon | |

Spread the fruit over the bottom of the baking dish. Combine the sugar and water in a saucepan and boil about 5 minutes. Pour the syrup over the fruit. Sift together the flour, baking powder and salt. Mix lightly with the shortening and milk. Drop 12 spoonfuls of dough over fruit and syrup. Make a dent in the top of each with the spoon. Melt the butter and add the sugar and cinnamon. Place some in each dent. Bake 25 to 30 minutes at 425°. Serve warm.

Perhaps you cannot be a star, but you need not be a cloud.

EASY PEACH COBBLER

Jenesse Overholtzer Tull

- | | |
|------------------------------------|----------------------|
| 1 can sliced peaches (juice & all) | 1 tsp. baking powder |
| 1 C. flour | Pinch of salt |
| 1 C. sugar | ½ C. soft oleo |

Grease a 7 x 11-inch baking pan and pour the can of sliced peaches in, juice and all. With a knife cut into bite size pieces. Mix flour, sugar, baking powder, salt and oleo together and crumble over top of peaches. Bake at 350° for about 30 minutes or until light brown. Serve with ice cream or plain cream.

NUTTY PEACH CRISP

Bernice Long

- | | |
|---|---------------------|
| 1 can (29 oz.) sliced peaches with syrup | ½ C. oleo (melted) |
| 1 pkg. Betty Crocker butter
pecan cake mix | 1 C. flaked coconut |
| | 1 C. chopped pecans |

Heat oven to 325°. Layer ingredients in order listed in an ungreased 13 x 9 x 2 inch baking dish. Bake 55 to 60 minutes. Let stand at least 15 minutes before serving. Serve warm or cool with ice cream or whipped cream.

PEACH COBBLER

Marilyn Eighme

- | | |
|------------------------|---------------------------|
| 1 stick butter or oleo | ¾ C. milk |
| ¾ C. sugar | 4 C. sliced fresh peaches |
| ¾ C. Bisquick | |

Melt butter or oleo in 9-inch baking dish. Mix next 3 ingredients; pour into baking dish and stir. Pour peaches on top. Bake at 350° for 30 to 40 minutes.

QUICK PEACH COBBLER

Donna Morrison

- | | |
|---------------------------------------|----------------------|
| 4 C. sliced fresh peaches (or apples) | 2 tsp. baking powder |
| 1½ C. sugar | ¾ C. milk |
| ¾ C. flour | ¼ C. butter or oleo |

Mix peaches with 1 C. sugar. Set oven at 350°. Put butter in 8 x 8-inch baking dish (or 8 x 12-inch dish). Set dish in oven to melt butter. Make batter of sugar, flour, baking powder and milk. Pour over melted butter. Do Not Stir. Pour peaches over batter. Do Not Stir. Bake 45 minutes.

MARSHMALLOW-PINEAPPLE DESSERT

In Memory of Mrs. Leon Hall (Lulu)

- | | |
|--|--------------------|
| 1 can sliced pineapple (drained & diced) | ½ lb. marshmallows |
| ½ C. sugar | 3 T. flour |
| Nuts & maraschino cherries (optional) | 1 egg |

Measure the pineapple juice and add an equal amount of water. Thicken the juice and water with flour. Add the sugar and egg and cook until the mixture is thick. ~~Cook~~ ⁸⁻⁹ and add the pineapple and marshmallows to the thickened mixture. May add the nuts and cherries, if desired.

MARSHMALLOW PUDDING

Marilyn Eighme

- | | |
|-------------------------------|------------------------------------|
| 1 C. milk | 28 marshmallows |
| 1 small can crushed pineapple | 1 small bottle maraschino cherries |
| 14 graham crackers | 1 C. whipped cream |

Heat milk, don't boil. Add marshmallows and beat until smooth. When cool, add pineapple, cherries and cream. Crush crackers and put most of them in the bottom of an oblong cake pan. Pour in pudding and sprinkle the rest of the cracker crumbs on top. Best if chilled overnight. 9 x 13-inch pan.

PINEAPPLE DELIGHT

Suzanne Miller

- | | |
|--|-----------------------------------|
| 2 C. milk | #2 can crushed pineapple, drained |
| 2 dozen graham crackers, crushed | ½ C. chopped pecans |
| ½ C. whipped cream or
1 pkg. Dream Whip | 1 lb. marshmallows |

Heat milk (not boiling) and add marshmallows. Stir until melted. Let cool. Add pineapple and whipped cream to the mixture. Take graham cracker crumbs and chopped nuts and mix together. Put ½ mixture in 13 x 9 x 2-inch pan. Add pineapple mixture and cover with crumbs. Chill for 2 hours.

PINEAPPLE FLIP

Edith Wood

- | | |
|------------------------|-----------------------------|
| 1 lb. marshmallows | ½ C. milk |
| 1 C. crushed pineapple | 1 tsp. vanilla |
| 1 C. cream, whipped | 10 graham crackers, crushed |

Melt marshmallows with milk in double boiler; add crushed pineapple and let cool. Add vanilla and whipped cream. Cover bottom of dish with about ¾ of graham cracker crumbs, pour cream mixture over crumbs and sprinkle remaining crumbs over the top. Chill and serve.

PUMPKIN ICE CREAM CUPS

Twilla Lininger
Denise Jobe

- | | |
|---------------------|--------------------------|
| 1 C. canned pumpkin | ¼ C. granulated sugar |
| ¼ C. brown sugar | 1 tsp. pumpkin pie spice |
| ¼ tsp. salt | 1 qt. vanilla ice cream |
| ¾ C. chopped nuts | |

Blend together pumpkin, sugar, spice and salt. Soften ice cream by stirring. Stir in pumpkin mixture. Line a muffin tin with paper cupcake liner and fill with mixture. Top with chopped nuts. Freeze firmly.

PUMPKIN ICE CREAM SQUARES (Serves 9)

Clarejean Haurly

- | | |
|-----------------------------------|----------------------------------|
| 1½ C. graham cracker crumbs | ¼ C. sugar |
| ¼ C. melted butter | 1 can (16 oz.) pumpkin |
| ½ C. brown sugar | ½ tsp. salt |
| 1 tsp. cinnamon | ¼ tsp. ginger |
| ¼ tsp. cloves | 1 qt. softened vanilla ice cream |
| Whipped cream & pecans (optional) | |

Mix crumbs with sugar and butter. Press into 9" square pan. Combine pumpkin with sugar, salt and spices. Fold in ice cream. Pour into crumb lined pan. Cover, freezer until firm. Cut into squares about 20 minutes before serving. Top with whipped cream and nuts.

PUMPKIN TORTE

Agnes Swanson Eklund

- | | |
|-------------------------------|-----------------------------|
| 24 graham crackers, crushed | 2 eggs |
| ½ C. oleo | 8 oz. softened cream cheese |
| ¾ C. sugar | 3 egg yolks |
| 2 C. pumpkin | ½ tsp. salt |
| ½ C. sugar | ½ C. milk |
| 1 tsp. cinnamon | ¼ C. cold water |
| 1 envelope unflavored gelatin | 3 egg whites |
| Whipped cream or topping | ¼ C. sugar |
| ⅓ C. sugar | |

Mix the graham crackers, ⅓ C. sugar and oleo and pat into 9 x 13-inch pan. Beat 2 eggs, ¾ C. sugar and cream cheese together and pour over crust. Bake 20 minutes at 350°. Cook together the pumpkin, egg yolks, ½ C. sugar, salt, cinnamon and milk until thick. Soften gelatin in cold water and add to the cooked mixture and cool. Beat 3 egg whites and add ¼ C. sugar and fold into cooled pumpkin mixture. Pour over crust and refrigerate. Top with whipped cream or other topping.

PUMPKIN ROLL DESSERT

Joyce Richards Anderson

¾ C. flour	1 tsp. baking powder
2 tsp. cinnamon	1 tsp. ginger
½ tsp. nutmeg	½ tsp. salt
3 eggs	1 C. sugar
1 tsp. lemon juice	½ tsp. vanilla
⅓ C. pumpkin	1 C. chopped nuts

FILLING:

1 C. sugar	2 3-oz. pkg. cream cheese
4 T. oleo	

Sift together the flour, baking powder, cinnamon, ginger, nutmeg and salt. Beat eggs at high speed for 5 minutes. Beat in sugar; add lemon juice and vanilla. Stir in flour mixture and add pumpkin. Spread in a greased and floured 15 x 10 x 1 inch pan. Top with chopped nuts and bake for 15 minutes at 375°. Turn out on a towel sprinkled with powdered sugar. Roll towel and cake together and let cool. Beat together the filling ingredients until smooth and spread over cake and reroll. Wrap well in Saran wrap and chill. Slice and serve. Yields 8-10 servings.

RAISIN PUDDING

In Memory of Mrs. Leon Hall (Lulu)

1 C. white sugar	1 C. sifted flour
1 C. raisins	½ C. milk
2 level tsp. baking powder	Pinch of salt

TOPPING:

½ C. brown sugar	1½ T. butter
3 C. boiling water	

Mix the first part thoroughly. Pour into a greased baking pan. Dissolve the brown sugar and butter in the boiling water and pour over the batter. Bake slowly until done.

RHUBARB BETTY

Beulah Perkins

Cut fresh rhubarb	1 tsp. soda
1 C. sugar	⅔ C. sugar
1 T. butter	Dash of salt
1 C. sour cream	1 C. flour

Cut enough rhubarb to fill a 9 x 9-inch baking dish half-full. Sprinkle the 1 C. of sugar over the rhubarb and the tablespoon of butter cut-up. Dissolve the soda in the sour cream. Make a batter with the sour cream mixture, sugar, salt and flour. Drop the batter by spoonfuls over the rhubarb. Bake at 350° for 1 hour.

RASPBERRY SWIRL

Pauline Wood

- | | |
|--------------------------------------|---|
| ¾ C. graham cracker crumbs | 3 T. melted butter |
| 2 T. sugar | 3 eggs |
| 1 8-oz. pkg. cream cheese | 1 C. sugar |
| 1/8 tsp. salt | 1 C. cream, whipped or
whipped topping |
| 1 10-oz. pkg. frozen red raspberries | |

Combine graham cracker crumbs, melted butter and sugar. Lightly press mixture into well greased 7 x 11-inch pan. Bake for 8 minutes at 375°; cool. Beat egg yolks until thick. Add cheese, sugar and salt and beat until smooth and light. Beat egg whites until stiff, fold in whipped topping. Fold egg whites and cream into cheese mixture. Crush or blend raspberries. Gently swirl half the raspberry pulp into the cream cheese filling and spoon gently into graham cracker crust. Spoon the remaining raspberry pulp over the top and swirl lightly with a knife. Freeze. Set out a few minutes before time to cut and serve. Makes 8 large portions.

RHUBARB CRINKLE OR RHUBARB DELIGHT

Dorothy Saltzman
Teena Petersohn

- | | |
|---------------------|---------------------|
| 1 C. flour | ½ C. oleo or butter |
| 5 T. powdered sugar | |

Mix and press into a 9 x 9-inch baking dish. Bake at 350° for 15 minutes, or until lightly browned.

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|----------------|--------------|
| 2 eggs, beaten | ¾ tsp. salt |
| 1½ C. sugar | 2 C. rhubarb |
| ¼ C. flour | |

Mix eggs, sugar, flour, salt and rhubarb together. Spoon over baked crust. Bake at 350° for 35 minutes.

RHUBARB CRISP

Mike England

- | | |
|------------------|----------------------|
| 3 C. rhubarb | 1 C. flour |
| 1½ C. sugar | ½ tsp. baking powder |
| 1 C. brown sugar | ¼ tsp. salt |
| ½ C. shortening | ½ C. milk |
| 1 egg | |

Mix together rhubarb and white sugar and pour into an 8 x 8-inch baking dish. Add brown sugar, shortening, egg, flour, baking powder, salt and milk in order and mix well. Spread over top of rhubarb mixture. Bake 45 minutes in 375° oven.

RHUBARB CRISP

Catherine Petersohn

4 C. rhubarb
½ C. marshmallows
1 C. sugar

½ box white cake mix or 1 jiffy mix
½ C. butter, melted

Put rhubarb in a greased 9 x 9-inch pan. Sprinkle with marshmallows; add sugar, then cake mix. Pour melted butter over top and bake at 350° for 40 minutes.

RHUBARB COBLER

Quita Lininger Blunck

¾ to 1 C. sugar
2 T. cornstarch
¼ tsp. cinnamon
1 lb. rhubarb, cut in 1" pieces
(4 or 5 C.)
2 T. butter or margarine
1 T. water

1 C. flour
⅓ C. sugar
½ tsp. salt
1½ tsp. baking powder
4 T. margarine or butter
⅓ C. milk
¼ C. pecans

Combine sugar, cornstarch, cinnamon, rhubarb and water in a saucepan. Cook and stir until boiling, then cook 1 minute more. Pour into an 8 x 8-inch baking dish. Dot with the 2 T. of butter and keep hot. Sift flour, sugar, baking powder and salt together. Cut in margarine. Stir in milk and nuts. Push dollops atop hot rhubarb. Bake at 400° for 25 minutes.

RHUBARB CRUNCH

Mary Overholtzer

CRUMB TOPPING:

1 C. flour
¾ C. rolled oats
1 C. brown sugar

½ C. melted butter or oleo
1 tsp. cinnamon

Mix together until crumbly. Press half of crumbs in a greased 9 x 9-inch pan. Save remaining crumbs.

FRUIT MIXTURE:

4 C. diced rhubarb
1 C. sugar
2 T. cornstarch

1 C. water
1 tsp. vanilla

Put uncooked rhubarb in pan over crumbs. Combine remaining ingredients. Cook, stirring until thick and clear. Pour over rhubarb. Top with remaining crumbs. Bake 1 hour in 350° oven.

RHUBARB CRUNCH

Flora Courtney

4 C. fresh rhubarb
 1 C. sugar
 2 T. flour
 2 T. butter
 1 C. sugar

1 C. sifted flour
 1 tsp. baking powder
 ¼ tsp. salt
 1 large egg, beaten

Cut rhubarb into ½-inch pieces. Sift 1 C. sugar and 2 T. flour together and mix with the rhubarb. Pour into an 8 or 9-inch baking pan. Dot with the butter. Sift together the remaining sugar, and flour with baking powder and salt. Stir in beaten egg. Mixture will be crumbly; sprinkle it over the rhubarb and shake pan a little to settle crumbs down in the rhubarb. Bake about 40 minutes in a 350° oven or until crust is a light brown. Serve warm or cold with cream or vanilla ice cream. This dessert freezes well. Cool and wrap; place in freezer until wanted.

RHUBARB CRUNCH

Debbie Bastow

4 C. rhubarb (cut up)
 4 T. flour

1½ C. sugar

Mix together and place in a buttered 8 x 12-inch pan.

½ C. brown sugar
 ½ C. flour

½ C. oatmeal
 ½ C. butter

Mix together. Sprinkle over rhubarb mixture. Bake 40 minutes at 350°.

RHUBARB DESSERT OR RHUBARB CRUNCH

Louise Johnson
 Mary Shields
 Charlotte Jennings
 Janet Kiburz
 Dorothy Rhodes

4 C. chopped rhubarb
 1 to 1½ C. sugar
 1 pkg. strawberry Jello (dry)
 1 pkg. Jiffy yellow or white cake mix or reg. size

Cinnamon & ginger (optional)
 ¼ to ¾ C. melted oleo
 ½ to 1 C. water

Place rhubarb in a greased 9 x 13-inch baking dish. Sprinkle sugar over rhubarb and then dry Jello. Next, layer cake mix over rhubarb mixture. Sprinkle with cinnamon and ginger if desired. Drizzle melted oleo over cake mix and pour water over top. Bake in a 325° to 350° oven for 40 to 55 minutes. May be served with cream, whipped cream or ice cream if desired.

RHUBARB DUMPLINGS

In Memory of Edith Johnson

4 C. chopped rhubarb or gooseberries
1 egg
½ tsp. salt
2 C. sugar
Water to mix
2 C. flour

¾ C. milk
1 T. sugar
¼ tsp. baking powder
4 tsp. shortening
1 tsp. salt

(This is an old recipe, measurements are round and not level.) Place rhubarb or gooseberries in the bottom of a 9 x 12-inch pan. Mix together egg, salt, sugar and enough water so mixture can be poured over the rhubarb or gooseberries. Mix together dry ingredients, cut in shortening and add milk. Drop biscuits over fruit mixture. Bake in 400° oven for 25 minutes.

RHUBARB PUDDING

Eloise Walters Brown

3 C. rhubarb (cut)
1 C. flour
1 C. sugar
2 tsp. baking powder

Dash of salt
1 tsp. vanilla
¾ C. milk

SYRUP:

1 C. sugar

1 C. hot water

Place rhubarb in the bottom of an 8 x 12-inch pan. Mix together flour, sugar, baking powder, shortening and salt; add milk and vanilla. Blend well and pour over rhubarb. Mix together sugar and hot water; pour over batter. Bake 35 minutes in 400° oven.

GLORIFIED RICE

Opal Greene

1 C. crushed pineapple (drained)
1 C. cooked rice
1 C. marshmallows (cut-up)

¼ to 1 C. sugar (depends on taste)
1 carton frozen topping

Mix all ingredients together. May be used as a dessert or salad. If using as a salad serve on a lettuce leaf. You may use more rice if desired.

The road to success is always under construction.

SCANDINAVIAN RICE PUDDING

Mary Ann Jenkins Gensicke

- | | |
|-----------------------------|---------------|
| 2 C. milk | 1/8 tsp. salt |
| 1/2 C. uncooked rice | 1/3 C. sugar |
| 1/2 C. light or heavy cream | 2 T. butter |
| 1 tsp. vanilla | |

In the top of a double boiler or in the server part of a rice cooker, heat milk; stir in rice. Cover and cook over boiling water, stirring occasionally as mixture thickens and adding milk if necessary, until rice is tender 1 to 1 1/2 hours. Stir in cream, vanilla, salt, sugar and butter. Remove from heat and allow to stand over hot water until ready to serve. The mixture will thicken as it stands. This recipe doubles well.

STRAWBERRY CHIFFON SQUARES

Mrs. Raymond Shields

- | | |
|---|--|
| 1/3 C. oleo | 1 1/2 C. graham crackers (crush fine) |
| 1 3-oz. pkg. strawberry Jello | 1 can Eagle Brand milk (14 oz.) |
| 3/4 C. boiling water | 2 C. miniature marshmallows |
| 1 10-oz. pkg. frozen sliced strawberries
(in syrup & thawed) | 1 C. cream, whipped or Cool Whip
Fresh strawberries to garnish (opt.) |

In small pan melt oleo. Stir in crumbs and pat firmly on the bottom of an 11 x 7 inch baking dish. Chill. In large bowl dissolve Jello in boiling water. Stir in Eagle Brand milk and undrained strawberries. Fold in marshmallows and whipped cream. Pour on crust. Chill until set. Garnish with Cool Whip and fresh strawberries. (Rather than garnish each piece, I usually spread the Cool Whip on top of the whole dessert and if I don't have fresh strawberries, I sprinkle chopped nuts on the Cool Whip, chill and then cut into squares.)

STRAWBERRY SHORTCAKES

Florence Bishop

- | | |
|----------------------------------|-------------------------------|
| 2 1/3 C. Bisquick baking mix | 3 T. sugar |
| 3 T. margarine or butter, melted | 1/2 C. milk |
| 3/4 C. cream (chilled & whipped) | Sweetened sliced strawberries |

Heat oven to 425°. Mix baking mix, sugar, margarine and milk until soft dough forms. Gently smooth dough into ball on cloth-covered board dusted with baking mix. Knead 8 to 10 times. Roll dough 1/2-inch thick. Cut with 3-inch cutter dipped in baking mix. Bake on ungreased cookie sheet until golden brown, 10 to 12 minutes. Split shortcakes; spoon strawberries between halves and over tops. Top with whipped cream. Serves 6. For pan shortcake, do not knead. Spread in ungreased round pan, 8 x 1 1/2-inches and bake 15 to 20 minutes.

STRAWBERRY DESSERT

Mary Sue McIntosh

CRUST:

1 C. flour
½ stick oleo

¼ C. brown sugar
¾ C. chopped nuts

MIDDLE LAYER:

30 big marshmallows
1 pkg. Dream Whip or 1 C. cream, whipped

⅔ C. milk

TOP LAYER:

1 lg. pkg. or 2 sm. pkg. strawberry Jello
2 C. boiling water

2 sm. pkg. frozen strawberries

Cut the crust ingredients together like pie crust. Spread in 9 x 13-inch pan. Don't press in pan hard. Bake for 15 minutes at 350°; cool. Melt together the marshmallows with the milk, then cool and add 1 pkg. Dream Whip or whipped cream. Pour on top of the crust. Dissolve the Jello in boiling water and add the frozen strawberries. Cool and pour over the top; chill.

STRAWBERRY VANILLA DESSERT

Phyllis Dukes

10 C. angel food cake cubes
2 C. milk
1 qt. vanilla ice cream
3 C. boiling water

2 sm. pkg. instant vanilla pudding
2 pkg. strawberry Jello (3 oz.)
2 pkg. frozen strawberries (10 oz.)

Place cake cubes in large cake pan. (9 x 13-inch isn't large enough). Combine instant pudding with milk; add ice cream. Beat at low speed until well blended. Pour over cake cubes. Lift lightly with a fork so pudding goes around the cake cubes, but do not stir. Set in refrigerator until firm. Dissolve Jello in boiling water; add frozen strawberries and stir until Jello begins to thicken. Pour over the pudding. Chill until set. Better if made day before you wish to serve it. Serve with a spoon of Cool Whip on top. Variation: Frozen raspberries and raspberry Jello can be used instead of strawberry.

Ice Cream, Sherbets & Toppings

CHOCOLATE ICE CREAM

In Memory of Florence Halm

4 eggs
3½ C. sugar
¾ C. cocoa (sifted)
½ tsp. salt
3 C. milk

2 T. vanilla
4 C. cream
Milk to fill freezer can
4 junket tablets
(dissolved in 4 T. water)

Beat eggs; gradually add sugar, cocoa and salt. Beat until sugar is dissolved. Add milk and heat until mixture reaches a scald. Remove from heat and add vanilla. Pour into freezer can; add cream and milk to fill can. Then add the junket tablets that have been dissolved in water. Stir slightly. Put on lid and wait 10 minutes before freezing.

BUTTERMILK ICE CREAM

Weldon York

Yield: 1 gallon (use a 1½ gallon freezer):

4 qt. buttermilk

⅓ C. lemon rind

7 C. sugar

1¾ C. lemon juice (10-12 lemons)

Yield: 1 quart (use 2 quart freezer):

1 qt. buttermilk

½ C. lemon rind

1¾ C. sugar

½ C. lemon juice (2-3 lemons)

Combine all ingredients; stir to blend and dissolve sugar. When sugar is dissolved, pour mixture into freezer can. Place can in freezing tub, attach parts and start motor. Fill around can with ice and salt. Freeze until stiff.

GRAPENUT ICE CREAM

Opal Walters
Eloise Brown

4 eggs, well beaten

1 tsp. vanilla

1 qt. heavy cream

1 C. grapenuts (soaked)

1 T maple flavoring

About 3 qt. milk

3 C. sugar

Beat eggs; add sugar, cream and flavorings. Soak the grapenuts a short time in some milk. Add grapenuts and about 3 quarts of milk. Mix together and pour into freezer can. Makes 1½ gallons.

HOMEMADE PEACH ICE CREAM

Cindy Allen

2 pkg. (3 oz.) peach Jello

2 C. heavy cream

2 C. boiling water

4 C. milk

3 C. sugar

2 tsp. vanilla

4 eggs (well beaten)

2 sm. cans peaches (cut in pieces)

Dissolve Jello in boiling water; let cool. Add sugar, eggs, cream, milk and vanilla. Stir until well blended. May use a mixer. Stir in peaches. Pour into freezer can and freeze. Makes 1 gallon.

PINEAPPLE ICE CREAM

Vienna Richards

4 C. sugar

4 eggs

No. 2½ can crushed pineapple

1 qt. cream

Juice of 1 lemon

Milk to fill freezer can (about 2 qt.)

Beat eggs and sugar; add pineapple and lemon juice. Beat cream into this mixture and pour into freezer can which has been chilled until a white frost appears inside. Add enough milk to fill can to correct level. About 2 quarts. Makes 1½ gallons.

FRESH PEACH OR STRAWBERRY ICE CREAM

Weldon York

PEACH ICE CREAM:

6 to 8 fresh peaches

4 eggs

2 to 2½ C. sugar

1 to 2 C. whipping cream

1½ tsp. vanilla

Milk to fill freezer can

STRAWBERRY ICE CREAM:

3 pt. strawberries (sub. for peaches)

3 to 3¼ C. sugar

Beat eggs; add sugar and some milk. Mix well. Pour into freezer can and add cream and vanilla. Peel peaches, mash or puree in blender. Combine with a mixture in freezer can. Add enough milk to fill can. Stir to blend all ingredients together and freezer.

For strawberry ice cream substitute 3 pints of strawberries for peaches and increase sugar.

VANILLA ICE CREAM

In Memory of Vera Eighme

3 C. scalded milk

2 T. cornstarch

½ C. milk

3 eggs, beaten

2 C. sugar

2 T. vanilla

2 to 3 C. cream

Milk to fill can

Scald the 3 C. of milk and then add cornstarch that was mixed with ½ C. of milk. Blend in the beaten eggs and cook until thick. Remove from heat and add sugar; beat until smooth. Stir in vanilla. Put in freezer can, add cream and milk to fill freezer can. Makes 1 gallon.

"BEST EVER HOMEMADE ICE CREAM"

Donna Johnson

10 eggs (well beaten)

3 C. sugar

Dash of salt

4 C. cream

4½ tsp. vanilla

¾ tsp. lemon extract

Milk to fill can

Beat eggs, sugar and salt until light and fluffy. Add cream and flavorings; stir until well blended. Pour into freezer can and fill with milk to fill line. Makes 1½ gallons.

A smile is a curved line that straightens out many things.

"BEST HOMEMADE ICE CREAM"

Teresa Wilkey
Mrs. Dean Garland

- | | |
|--------------------------------------|-------------------|
| 4 eggs | 1½ to 1¾ C. sugar |
| 1 pkg. Dream Whip (dry) | ½ gallon milk |
| 1 pkg. instant vanilla pudding (dry) | Vanilla to taste |

Beat eggs and sugar till creamy; add Dream Whip, pudding mix, milk and vanilla, stir until well blended. Pour into freezer can and freeze. Makes 1 gallon.

HOMEMADE ICE CREAM

Gene Van Sickle Johnson

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|---------------------------|------------------|
| 1 pkg. unflavored gelatin | 2 T. vanilla |
| 4 or 5 eggs (beaten) | 2 C. cream |
| 3 C. sugar (split) | 2 C. half & half |
| 3 C. milk | Milk to fill can |
| ½ tsp. salt | |

Soak gelatin in hot water. Beat eggs; add milk, salt and 1½ C. of sugar. Heat to scalding hot, remove from heat and add gelatin, an additional 1½ C. of sugar, cream, half & half and vanilla. Pour into freezer can and finish filling with milk. May add a little lemon flavoring if desired. Makes 1½ gallons.

FROZEN FRUIT CUP

Edna McCahon

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|----------------------------------|-------------------------------------|
| 1 16-oz. can frozen lemonade | 1 sm. jar maraschino cherries, chop |
| 1 16-oz. can frozen orange juice | 2½ C. water |
| 1 box frozen strawberries | 1 C. sugar |
| 2 C. crushed pineapple | Bananas |

Put all ingredients in a bowl and stir until well blended. Pour fruit mixture into Dixie cups and freeze. Fresh fruits in season may be used; such as peaches, nectarines or whatever you choose.

FRUIT ICE

Veda Davenport

- | | |
|--------------------|------------|
| Juice of 2 lemons | 2 C. sugar |
| Juice of 2 oranges | 3 C. water |
| 2 mashed bananas | |

Combine water and sugar, cook for 5 minutes. Cool; add juices and bananas. Pour into 2 ice cube trays and freeze. This will be a little icy, but just tart enough to taste good.

FROZEN FRUIT SLUSH

Gloria Johnson Van Zee

- | | |
|---------------------------------|--------------------------------|
| 2 boxes frozen strawberries | 1 13-oz. can crushed pineapple |
| 3-5 medium bananas (chopped) | 2 C. sugar |
| 1 6-oz. can frozen orange juice | 2 C. water |
| 1 6-oz. can frozen lemonade | |

Mix together sugar and water; cook until clear. Let cool. Pour over fruit that has been mixed with juices. Pour into muffin cups and freeze. Remove from freezer about 15 minutes before serving.

APRICOT SHERBET

In Memory of Lola Breckenridge

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|---------------------------------|------------------|
| 1 size 2½ can apricots (pureed) | 2 to 2½ C. cream |
| Juice of 2 lemons | Milk to fill can |
| 3 C. sugar | |

Puree apricots and add the rest of the ingredients. Stir until well blended and pour into freezer can. Add milk to fill can. Makes 1½ gallons.

CRANBERRY ICE OR SHERBETIn Memory of Lola Breckenridge
Iona Spurrier

- | | |
|-----------------------------|---------------------------------|
| 1 lb. or 4 C. cranberries | ¼ C. lemon juice |
| 3 C. water | 2 tsp. unflavored gelatin |
| 2 C. sugar | 2 T. cold water |
| ½ C. orange juice | ½ C. cream whipped (if desired) |
| 1 T. orange rind (optional) | |

Cook berries in water until soft and press through a sieve. Add sugar, rind and juices; stir until sugar is dissolved. Soften gelatin in cold water and add to hot mixture. Freeze, stirring once or twice to make smooth. If a richer product is desired, add ½ C. cream, whipped, after the mixture is frozen to a mush. Makes about 2 quarts. If using an ice cream freezer add plain cream after the mixture starts to freeze.

THREE IN ONE SHERBET

In Memory of Lena Richards

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|--------------------|-----------------------|
| ¾ C. orange juice | 3 C. sugar |
| ½ C. lemon juice | 3 C. water |
| 3 bananas (mashed) | 3 egg whites (beaten) |

Blend together juices, bananas, sugar and water; fold in beaten egg whites. Pour into freezer can and freeze.

CHOCOLATE SAUCE

Connie Richards

2 T. cornstarch
2 T. cocoa
¼ C. sugar

¾ C. white syrup
⅓ C. boiling water
1 T. butter

Combine cornstarch, cocoa and sugar; add syrup. Slowly add boiling water and boil for 5 minutes. Remove from heat and stir in butter; cool.

CHOCOLATE SYRUP

Mrs. Allen Long

1 6-oz. pkg. chocolate chips
1 stick of oleo

1 T. rich cream
½ tsp. vanilla

Melt chips and oleo in the top of a double boiler. When melted add cream and vanilla. Stir to blend and serve warm over ice cream.

CHOCOLATE SYRUP

Marilyn Eighme

¼ C. butter or oleo
¼ C. cocoa
¾ C. sugar

⅓ C. cream (may use Half & Half)
1 T. Karo syrup
1 tsp. vanilla

Melt butter; add cocoa, sugar, cream and syrup. Bring to a boil and boil 1 minute. Add vanilla and stir.

CHOCOLATE TOPPING

Cleone Thompson

2 C. boiling water
1 C. sugar
1 (heaping) T. cocoa

1 (heaping) T. flour
1 tsp. vanilla

Mix together sugar, cocoa, flour and vanilla. Add boiling water, stir until well blended. Bring to a boil and boil for 4 minutes. Good warm over cake or ice cream.

NEVER FAIL CHOCOLATE SAUCE

Jo Eighme

1 13-oz. can evaporated milk
2 C. sugar

1 tsp. vanilla
3 sq. unsweetened chocolate

Combine all ingredients except vanilla and bring to a boil, stirring constantly. Boil 5 minutes. Remove from heat and stir in vanilla. Beat with egg beater for 1 minute. Makes 1 pint.

HOT FUDGE SAUCE

Cleone Johnson

- | | |
|-----------------------------|----------------------------|
| 2 C. chocolate chips | 1 large can Carnation milk |
| 3 C. miniature marshmallows | 1 tsp. vanilla |
| 1 T. butter | |

Combine all ingredients in top of double boiler and heat until all is melted and smooth. Stir frequently. Serve warm. This may also be cooked in the microwave.

KAYE'S FAVORITE CHOCOLATE SAUCE

Kaye Breckenridge

- | | |
|--|----------------|
| 1 can evaporated milk | 1 stick butter |
| 2 C. sugar | 1 tsp. vanilla |
| 4 oz. milk chocolate chips or 4 sq. unsweetened chocolate (10. chips) | |

Place all ingredients in a saucepan and bring to a boil over medium heat. Cook until all ingredients are well blended. Remove from heat and set aside for 30 minutes. Then beat until thick. (I always use the chocolate chips.)

DARK CHOCOLATE SAUCE

Kaye Breckenridge

- | | |
|-----------------------|-----------------------------------|
| 1 C. water | 1 ¼ C. unsweetened powdered cocoa |
| 1 C. sugar | |
| ½ C. white corn syrup | 1 tsp. pure vanilla extract |

Combine water, sugar, corn syrup in a saucepan; bring to a boil and boil for 2 minutes. Remove from heat and sift in cocoa. Beat until smooth, then add vanilla extract. Use warm or strain into a jar and store in refrigerator. It will keep several weeks in the refrigerator.

For Mocha Sauce: Replace half of the water with ½ C. of very strong coffee.

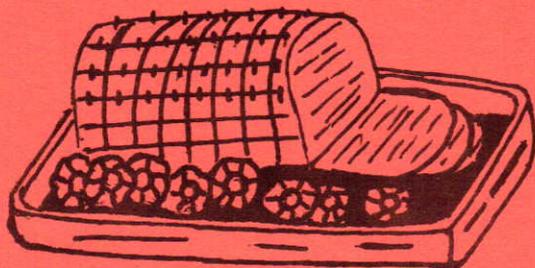
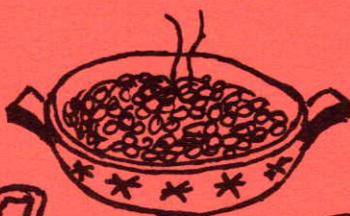
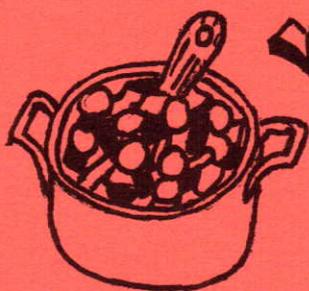
RUM SAUCE

Mrs. Gregory Ferguson

- | | |
|--------------------|--------------------|
| 1 C. sugar | 1 T. butter |
| 2 T. flour | 2 T. rum flavoring |
| 2 C. boiling water | |

Mix sugar and flour together; gradually add boiling water. Cook until mixture becomes thick. Add butter and rum flavoring. Stir to blend. You may use vanilla, lemon or other flavorings. This is good on hot mincemeat pie or apple pie.

MEATS
MAIN DISHES
VEGETABLES



BARBECUED MEATBALLS

Marilyn Weeda
Coletta Weeda
Don Ella Reed
Myrna Jarred Luko
Marjorie Ibbotson
Barbara Walter

1½ lb. ground beef
¾ C. oatmeal
1 C. milk

3 T. chopped onion
1½ tsp. salt
½ tsp. pepper

SAUCE:

2 T. sugar
2 T. Worcestershire sauce
1 C. catsup

½ C. water
3 T. vinegar
6 T. chopped onion

Combine all 1st ingredients. Roll into balls and roll into flour. Brown quick in a skillet with small amount of shortening; drain. Combine all sauce ingredients and pour sauce over browned meatballs. Bake 30 minutes at 350°. These freeze well.

BURGER BUNDLES

Teena Petersohn

1 C. herb-seasoned stuffing mix
1½ lb. ground beef
⅓ C. evaporated milk
½ tsp. salt
1 can mushroom soup

1½ tsp. Worcestershire sauce
1 T. catsup
2½ T. oleo
⅓ C. water

Prepare stuffing mix according to package directions. Mix ground beef with milk. Divide into 5 or 6 patties. On waxed paper, flatten each patty to form 6" circle. Spoon ¼ C. stuffing in center of each. Draw edges over stuffing and seal. Place in 1½ quart casserole. Combine remaining ingredients and heat until bubbly. Pour over meat. Bake uncovered at 350° for 45-50 minutes. For variety, try cream of chicken or celery soup.

DANISH MEATBALLS

Doris Eighme Greene

2 lb. ground beef
½ tsp. ginger
1 tsp. allspice
2 T. flour

1 tsp. dry mustard
2 cans cream of celery or
cream of mushroom soup

Mix all of above, except soup and form into small balls. Brown in hot fat. Place in casserole. Pour soup over meatballs. Bake at 375° for 1 hour.

MEATBALLS

Beva Morrow
Mildred Rush

¾ C. oatmeal
1 C. milk
1 small onion

1 lb. ground beef
Salt & pepper

SAUCE:

2 T. sugar
2 T. 57 sauce
1 C. catsup

½ C. water
3 T. vinegar
½ onion

Make oatmeal, milk, onion, salt, pepper and ground beef into balls and brown. Cook sauce ten minutes and pour over meatballs and bake at 350° for 45 minutes.

SICILIAN MEAT ROLL

Trudy A. Riggs

2 beaten eggs
¾ C. soft bread crumbs (1 slice)
½ C. tomato juice
½ tsp. dried oregano, crushed
¼ tsp. salt
¼ tsp. pepper

1 small clove of garlic, minced
2 lb. lean ground beef
8 thin slices boiled ham
6 oz. (1½ C.) shredded Mozzarella
3 slices Mozzarella cheese

Combine eggs, bread crumbs, tomato juice, oregano, salt, pepper and garlic. Stir in ground beef, mixing well. On foil or waxed paper, pat meat into a 12 x 10 inch rectangle. Arrange ham slices on top of meat, leaving a small margin around edges. Sprinkle shredded cheese over ham. Starting from short end, carefully roll up meat, using foil to lift. Seal edges and ends. Place roll, seam side down in a 13 x 9 x 2-inch baking pan. Bake in 350° oven for 1 hour and 15 minutes, or until done. Melt cheese over meat.

SWEDISH MEATBALLS

Quita Blunck

3 lb. hamburger
3 pkg. dry onion soup

3 cans cream of mushroom soup
¾ can milk

Make hamburger into bite size balls. Brown and cook in pan. Add mushroom soup and the can of milk to meatballs. Add dry soup mix and stir gently. Put in Dutch oven and simmer at 250° as long as desired, stir often.

SWEDISH MEATBALLS

Lois Todd

- | | |
|-----------------------------------|-------------------------|
| 1 lb. ground beef | ½ C. milk |
| ¾ C. bread crumbs or corn flakes | Salt & pepper, to taste |
| 1 egg | 1 can mushroom soup |
| 1 medium onion, grated (optional) | ½ C. water |

Mix all ingredients except soup and water. Shape into small balls and brown. Remove balls and drain grease. Add water and soup; stir well. Add more water if needed. Return meatballs and simmer about 30 minutes.

BECKETT'S MEAT LOAF

Mary Jane Clark Beckett

- | | |
|---------------------------|---------------------------|
| 3 slices bacon | 1 pkg. dry onion soup mix |
| 1 lb. lean ground beef | ½ C. chopped onion |
| 1 C. mashed crackers | ¼ C. catsup |
| 2 eggs | Salt & pepper, to taste |
| ¼ C. Worcestershire sauce | |

Mix all ingredients well and bake at 350° for about 1 hour. Add bacon to top of meat loaf.

EVERYDAY MEAT LOAF

Cathy Riggs Mason

- | | |
|--------------------------|--------------------|
| 2 beaten eggs | 1 tsp. salt |
| ¾ C. milk | ½ tsp. ground sage |
| ⅔ C. fine cracker crumbs | Dash pepper |
| 2 T. grated onion | 1½ lb. ground beef |

TOPPING:

- | | |
|------------------|----------------------|
| ¼ C. catsup | 1 tsp. dry mustard |
| 2 T. brown sugar | ¼ tsp. ground nutmeg |

Combine eggs, milk, bread crumbs, onion, salt, sage and pepper. Add beef and mix well. Pat mixture into 8½ x 4½ x 2½-inch loaf dish. Bake at 350° for 1 hour. Combine remaining ingredients. Spread over meat loaf. Bake 15 minutes longer. Makes 6 servings.

*Rearing children is like drafting a blueprint
you have to know where to draw the lines.*

MEAT LOAF

Lois Allen

- | | |
|---|--------------------------------|
| 2 lb. ground beef | 1 T. Worcestershire sauce |
| $\frac{2}{3}$ C instant milk (dry form) | 2 eggs |
| $\frac{1}{4}$ C. dry bread crumbs | 2 tsp. salt |
| $\frac{1}{3}$ C. ketchup | $\frac{1}{4}$ tsp. garlic salt |
| 2 T. instant minced onion | $\frac{1}{4}$ tsp. pepper |

Mix in large bowl. Spread $\frac{1}{4}$ C. ketchup over top and bake at 350° for an hour, or until done. Serves 6-8.

MEAT LOAF

Mrs. Dick Garland (Doris)

- | | |
|-------------------|--|
| 2 lb. ground beef | $\frac{3}{4}$ C. crushed corn flakes ($\frac{3}{4}$) |
| 4 eggs | 1 tsp. salt |
| 1 can Pet milk | |

Combine all ingredients and put into a greased loaf pan. Sprinkle a little sugar and cream over this. Bake 1 hour in 350° oven.

MEAT AND CHEESE LOAF

Reba Breckenridge Erickson

- | | |
|--|--|
| 1 lb. ground beef | $\frac{1}{2}$ tsp. celery salt (scant) |
| $\frac{3}{4}$ C. diced onion | $\frac{1}{4}$ tsp. paprika |
| $\frac{1}{4}$ C. chopped cheese | $1\frac{1}{2}$ C. evaporated milk |
| $\frac{1}{3}$ C. green pepper or pimento | $\frac{1}{2}$ C. dry bread crumbs |
| 1 tsp. salt | 1 egg |
| $\frac{1}{4}$ tsp. pepper | |

Bake at 350° for 1½ hours.

MOIST GOOD MEAT LOAF (Mock Chicken)

Alice Allen

- | | |
|--------------------------------------|---------------------------------|
| 1 lb. hamburger | 2 C. Ritz crackers, crushed |
| 1 egg, beaten | $\frac{3}{4}$ tsp. salt or less |
| $\frac{1}{2}$ tsp. poultry seasoning | 1 small onion, chopped |
| 1 scant C. milk | 1 can cream of chicken soup |

Combine ingredients. Bake about 1 hour in greased loaf pan at 350°.

PARTY MEAT LOAF

Mrs. Leo Guess

- | | |
|---------------------------|-----------------------------|
| 2 lb. carrots | 1/2 tsp. dried thyme leaves |
| 1 C. finely chopped onion | 1 T. salt |
| 1/4 C. butter | 1/4 tsp. pepper |
| 1 tsp. salt | 1 1/2 lb. ground beef |
| Dash pepper | 1/2 lb. ground pork (lean) |
| 2 eggs | 2 T. parsley |
| 1 C. bread crumbs | Rest of onion |
| 1/4 C. milk | |

Make carrot filling with first 5 ingredients, reserving half of onion. Cook carrots until tender; mash. Makes 3 cups. Brown onion in butter until golden. Combine 1/2 of onion with carrots, salt and pepper. Mix meat loaf with rest of ingredients and roll out in rectangle. Spread meat evenly with carrot filling and roll up like jelly roll. Glaze with 1/2 C. catsup, 2 T. brown sugar and 1/4 tsp. dry mustard. Bake uncovered 1 hour at 350°.

POTATO CHIP MEAT LOAF

Loretta Worthington

- | | |
|------------------------------|---------------------------------|
| 1 lb. ground beef | 1/2 tsp. salt |
| 1/2 lb. ground pork | 1/4 C. chopped onion |
| 2 slightly beaten eggs | 1/8 tsp. pepper, Accent & basil |
| 2/3 C. crumbled potato chips | 1/2 tsp. sage |
| 1 C. milk | |

Combine all ingredients and pack lightly into meat loaf pan. Bake at 350° for 1 hour. Serves four to six.

VEGETABLE MEATLOAF

Virleen Verploegh

- | | |
|--------------------------------|-------------------------------|
| 1 1/2 lb. ground lean beef | 1/2 C. non-fat dry milk |
| 2 eggs | 1 C. grated zucchini |
| 2 medium tomatoes, chopped | 1/2 C. grated carrot |
| 1 small onion, chopped | 1/2 tsp. sage |
| 2 T. celery, chopped | 1 1/4 tsp. salt |
| 2 T. parsley, chopped | Pepper |
| 1 small green chili (optional) | 4 T. soy flour |
| 1 T. green pepper, chopped | 1 C. whole wheat bread crumbs |

Mix all of the above and bake at 350°.

FAKE STEAK

Frances Overholtzer

- | | |
|-------------------|-----------------|
| 3 lb. hamburger | Pepper to taste |
| 1 C. bread crumbs | Medium onion |
| 3 tsp. salt | 1 C. milk |

Mix and spread on cookie sheet. Chill overnight. Cut in squares, coat with flour and brown lightly. Put in a tightly covered pan. Pour 1 can cream of mushroom soup over and bake at 350° for 1 hour.

BAKED STEAK

Sandra Dolecheck

- | | |
|---------------------|---------------------------|
| 1 can mushroom soup | 1 T. Worcestershire sauce |
| ½ bay leaf | ⅔ C. water |
| ½ clove garlic | ½ onion, sliced |

Flour round steak, season with salt and pepper. Brown and place in baking dish. Combine above ingredients. Heat in skillet and pour over meat and bake at 325° for 1½ hours.

BARBECUED ROUND STEAK

Joyce E. England

- | | |
|--------------------------------|---------------------------|
| 1½ lb. round steak (1½" thick) | 2 T. Worcestershire sauce |
| 2 T. salad oil | ½ C. catsup |
| 1 minced clove garlic | 1 tsp. salt |
| ¾ C. vinegar | 1 tsp. dry mustard |
| 1 T. sugar | 1/8 tsp. pepper |
| 1 tsp. paprika | |

Cut beef into crosswise slices 1" wide. Heat oil in skillet, brown steak strips on all sides. Remove meat to greased 1½ quart casserole. Pour off fat; place garlic and all remaining ingredients in skillet; simmer 3 minutes. Pour over beef; cover and bake in moderate oven 350° for 1 hour. Uncover and bake ½ hour. Makes 4 servings.

BEEF STROGONOFF

Quita Lininger Blunck

- | | |
|-----------------|----------------------------|
| 2 lb. lean beef | 1 C. beef stock |
| ¼ C. flour | 3 T. tomato juice |
| ½ tsp. salt | 1 T. prepared mustard |
| 1/8 tsp. pepper | 1 T. Worcestershire sauce |
| ¼ C. fat | 1 C. commercial sour cream |

Cut beef in ½ x 3-inch strips. Coat with flour, salt, pepper and brown in fat. Remove beef. Add hot beef stock and bring to a boil. Add tomato juice, mustard, Worcestershire sauce and sour cream and bring to a boil. Add meat and simmer 25 minutes. Serve with wild rice mix. Follow directions on rice mix and add 1 can drained mushrooms.

DEVILED STEAK

Marge Reasoner

- | | |
|-----------------------------|----------------------|
| 1 C. tomato juice | 1 tsp. celery seed |
| ½ C. water | 1 tsp. dry mustard |
| 1 T. lemon juice or vinegar | 1 small grated onion |
| 1 T. Worcestershire sauce | |

Brown the steak, pour sauce over and cook in oven until tender.

GERMAN SAUERBRATEN

Rose Wurster Schutte

- | | |
|----------------------------|----------------|
| 4 lb. boneless beef roast | ½ tsp. pepper |
| 2 C. wine vinegar | 6 whole cloves |
| 2 C. water | 2 T. sugar |
| 2 onions (peeled & sliced) | ¼ C. fat |
| 3 bay leaves | |

Place beef roast in a large bowl. Combine remaining ingredients, except fat and bring to a boil. Pour over meat and cover. Place meat in refrigerator for two or three days. Turn several times. Remove meat and save marinade. Dry meat off with paper towel. Heat fat and brown meat on all sides, strain marinade. Add 1 C. and some onions to the meat. Cover and cook for 1 hour and a half at 350°. Half way through, add one pkg. of brown gravy mix to remaining marinade and add to meat.

MUSHROOM STEAK BAKE

Marla Wilkins Mason
Merry Ann Nichols Swank

- | | |
|-------------------------------|----------------------------|
| 1 can or 2 env. mushroom soup | 1 4-lb. chuck roast (beef) |
| 1 T. instant minced onion | |

Combine soup mix (dry) and onion on a sheet of heavy foil. Roll roast in mixture to coat well then wrap loosely, sealing edges well. Place on cookie sheet. Bake in 350° oven for 3 hours. Reset oven to broil. Slit foil across top and fold back being careful not to let gravy run out. Broil roast 5 minutes. Carve and serve with gravy from foil.

OVEN STEAK

Linda Hill Seaward

- | | |
|----------------------|-----------------|
| 1-2 lbs. round steak | 2 stalks celery |
| 1 medium onion | 3 T. oil |
| 1 T. flour | 1 C. water |

2 hours ahead, brown steak in oil over medium high heat in skillet. Remove meat and put in 9 x 13-inch baking dish. Add flour to skillet and brown. Slice celery and onions thinly and put in skillet. Cook until tender on medium heat. Add water, bring to a boil over high heat. Pour over meat. Cover with foil, put in 350° oven for 1¼ hours.

PEPPER STEAK

Phyllis Reed Brandes

- | | |
|---|---|
| 1½ lb. round or sirloin steak (¾ to 1" thick) | 2 medium green peppers
(cut in strips) |
| ¼ C. salad oil | 1 T. cornstarch |
| 1 C. water | ⅔ tsp. sugar, if desired |
| 1 medium onion (cut in ¼" slices) | 2 T. soy sauce |
| ½ tsp. garlic salt | 2 medium tomatoes |
| ¼ tsp. ginger | |
| Hot cooked rice | |

Trim fat from meat, cut meat into strips 2 x ¼-inch. Heat oil in large skillet. Brown meat in oil, turning frequently for about 5 minutes. Stir in water, onion, garlic salt and ginger. Heat to boiling. Reduce heat; cover and simmer 12-15 minutes for round steak, 5-8 minutes for sirloin. Add green pepper strips during last 5 minutes of simmering. Blend cornstarch, sugar and soy sauce. Stir into meat mixture. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Cut each tomato into eighths, place on meat mixture; cover. Cook over low heat until tomatoes are heated through about 3 minutes. Serve over hot rice.

ROCKY MOUNTAIN BRISKET WITH BARBEQUE SAUCE

Carla Riggs Bowlds

- | | |
|-------------------|---------------------------|
| 1½ tsp. salt | 1 tsp. crushed bay leaves |
| 1½ tsp. pepper | 2 T. liquid smoke |
| 2 T. chili powder | 4 lbs. beef brisket |

Combine salt, pepper, chili powder and bay leaves. Rub meat completely with liquid smoke. Place meat, fat side up, in a large roasting pan. Sprinkle dry seasoning mixture on top. Cover tightly. Bake for four hours at 325°. Scraping off meat and cut in very thin slices across the grain. Serve with barbecue sauce. Makes 6 servings.

SAUCE:

- | | |
|-------------------------|---------------------------|
| 3 T. brown sugar | 4 T. Worcestershire sauce |
| 1 14-oz. bottle catsup | 3 tsp. dry mustard |
| ½ C. water | 2 tsp. celery seed |
| 2 T. liquid smoke | 6 T. butter |
| Salt & pepper, to taste | ¼ tsp. cayenne pepper |

Combine all sauce ingredients. Bring to a boil. Stirring occasionally. Cook for 10 minutes. Serve with sliced brisket. Note: Good by itself or in onion rolls.

SPICY POT ROAST

Vernadean (Nichols) Gabriel

1 T. dry mustard
 1 T. brown sugar
 ¼ tsp. pepper

1 tsp. poultry seasoning
 1 tsp. salt or less
 1 T. flour

Rub into meat and brown in hot pan in small amount of fat (browns nicely). Add ¼ C. hot water and 2 T. vinegar. Cook slowly on top of stove or in oven. This mixture does several roasts and keeps ages.

SWISS STEAK

Joyce E. England

1½ lb. round or rump beef (1½" thick)
 2 T. flour
 1 tsp. salt
 1/8 tsp. pepper
 2 T. salad oil
 1½ C. canned tomatoes

3 large peeled onions (slice thin)
 1 stalk celery, diced
 1 minced clove garlic
 1 T. bottled meat sauce A1 or Heinz
 ¼ C. raisins

Trim excess fat off meat. Combine flour, salt and pepper. Lay beef on bread board. Spread it with ½ of flour mixture then pound in with rim of saucer. Turn over and pound in remaining flour mixture. Heat salad oil in heavy skillet or Dutch oven. Brown meat well on both sides on medium heat. Add rest of ingredients. Stir well; cover and simmer 1¾ to 2 hours or until meat is tender. Skim off fat if necessary.

TERIYAKI STEAK

Coletta Weeda

1 lb. round steak
 1/8 tsp. garlic powder
 ½ tsp. onion powder
 2 T. sugar

¼ C. soy sauce
 ¼ C. water
 ½ tsp. meat tenderizer

Mix spices, sugar and meat tenderizer, soy sauce and water till dissolved. Pour over steak. Refrigerate for 24 hours, turning once. Broil to desired doneness, or grill.

TIM'S YUM YUM STEAK

Mrs. Leo Guess

BROWN IN OIL:

Chopped onion
 Chopped green pepper

Diced round steak

ADD:

1 can mushroom soup
 1 can cream of celery soup

1½ C. minute rice

Cook for 45 minutes in skillet at low heat (add milk to keep moist if necessary.)

TERIYAKI MARINADE

Ringgold County Cowbelles

½ tsp. garlic salt	1 T. oil
1 T. brown sugar	2 T. water
½ tsp. ginger	¼ C. soy sauce
½ tsp. black pepper	½ tsp. Accent

Pierce meat every inch or so with meat fork and place in a covered container with marinade sauce. Turn occasionally. Soak overnight, or twelve hours. This is enough marinade for one round steak.

DILL GRAVY

Lois Allen

4 T. butter	1¾ C. water
4 T. flour	Salt & pepper, to taste
2 T. fresh dill weed	

Melt butter in large, heavy skillet over medium heat. Add dill and cook slowly for three minutes. Add flour and brown gently, cooking the flour with the butter so the gravy will have a nice brown coloring. Stir with a fork to keep the gravy smooth. Slowly add water, stirring constantly. Bring to boiling point. Simmer for five minutes. Add more liquid for a thinner gravy. Season with salt and pepper.

CHOPS FOR HUNGRY CHAPS

Mrs. Larry Ryan

6 pork chops	½ C. chopped onions
⅔ C. uncooked rice	1 can (1 lb.) tomatoes (chopped)
1 C. water	1 C. whole kernel yellow corn
2 tsp. salt	¼ tsp. black pepper

Trim some fat from chops. Fry out in a large skillet. Add chops and brown very slowly on both sides. Lift out. Pour off excess fat. Spread rice over bottom of skillet; add water. Sprinkle with 1 tsp. salt. Arrange chops over the rice. Sprinkle with the other 1 tsp. salt. Add the onions and tomatoes. Spoon on the corn. Sprinkle with the black pepper. Bring to a boil. Turn heat low. Cover and simmer 25 to 35 minutes or until the rice is tender. Add a small amount of water should mixture cook dry.

DOUBLE COATED IOWA PORK CHOPS

Janet Kiburz

6 Iowa pork chops	3 T. melted oleo
1 egg	1½ tsp. salt
¾ C. milk	¼ tsp. pepper
¾ C. flour	4 C. crushed rice cereal

Make a batter of egg, milk, flour, salt and pepper. Dip chops in batter, then roll in cereal crumbs. Arrange on shallow baking pan and drizzle with melted oleo. Bake at 350° for 1 hour. Makes 6 servings.

EASY PORK STEAKS

Mary Overholtzer

6 pork blade steaks
2 T. shortening
1½ tsp. salt
2 T. brown sugar
1 T. dry mustard

2 tsp. Worcestershire sauce
½ C. catsup
⅓ C. water
2 T. vinegar
4 tsp. minced onion

Brown steaks in hot shortening on both sides. Place in baking dish. Combine remaining ingredients. Pour over steaks. Bake at 325° until fork tender.

LUAU LOIN

Mary Overholtzer

5 lb. boned pork loin

SAUCE:

1 7¾-oz. jar baby food peaches
⅓ C. ketchup
½ C. brown sugar

1/8 tsp. garlic powder
⅓ C. cider vinegar
1 T. soy sauce

Stir above into a small saucepan. Bring to a boil, stirring frequently. Place loin on rotisserie. Grill approximately 15 minutes per pound. One-half hour before loin is done, brush with Luau sauce. Repeat 5 minutes before removing loin.

PORK CHOPS IN CROCK POT

Jan Ford

4 medium pork chops
Salt & pepper
5-8 potatoes (peeled & chopped)

½ C. onion (chopped)
1 can Cheddar cheese soup
½ C. milk

Place potatoes, soup, milk and onions in the crock pot. Add salt and pepper and stir all together. Place seasoned pork chops on top. Cook on low for 6-8 hours.

PORK CHOPS IN THE OVEN

Marie Still

4 to 6 lean pork chops
1 can green beans (or 1 pt. canned)
3 to 4 potatoes, sliced
3 slices bacon (cut up, but not cooked)

1 T. chopped onion
½ tsp. salt
¼ tsp. pepper

Brown pork chops in shortening in skillet. Line a casserole dish or a 9 x 13-inch pan with aluminum foil. Place the browned pork chops in the bottom and add potatoes, salt and pepper. Cover with green beans, onions and bacon. Tightly fold foil over top and seal well. Bake for 1½ to 2 hours at 350°.

PORK CHOPS AND RICE

Madalyn Gray

1 6-oz. pkg. white & wild rice (long grain)	Pork chops
1 onion	1 can consomme
1 green pepper	¼ C. white dry wine
1 tomato	1 C. water

Brown pork chops and put in casserole (covered). Put a slice of onion, green pepper and tomato on top of each chop. Soak rice in ice water 3 minutes and drain. Take 1 C. water, 1 can consomme and ¼ C. white dry wine. Bring to boil and pour over rice. Spoon rice over chops and put in casserole. Bake at 350° for 1 hour.

RIBS

Angi Johnson

Ribs

SAUCE:

¾ C. brown sugar	Nutmeg
¾ C. ketchup	Onion (med. size) browned
1 T. vinegar	

Brown ribs, pressure until tender, sprinkle nutmeg over mixture. Heat sauce in skillet. Add sauce and simmer 1½ hours.

STUFFED PORK CHOPS

Mrs. Leo Guess

4 or 5 thick cut pork chops (lowa cut)	¼ lb. butter or oleo
1 pkg. Pepperidge farm dressing	1 C. water
½ C. finely chopped celery	2 cans cream of chicken soup
½ C. finely chopped onion	1 can milk

Cut pockets in pork chop and brown in skillet. Saute celery and onion in butter until tender. Add to dressing and water. Fill pockets and put ½ of remaining dressing in bottom of 9 x 12-inch baking dish. Add stuffed pork chops. Put remainder of dressing on top. Mix 2 cans cream of chicken and 1 can milk to rinse out soup cans. Pour over and bake in slow oven 325° for 1½ hours.

GLAZED HAM BALLS

Vienna Richards

¾ lb. ground ham	1 C. brown sugar
¾ lb. ground pork	¼ C. fruit juice
1½ C. dry bread crumbs	¼ C. vinegar
¾ C. milk	1 tsp. prepared mustard
2 eggs, well beaten	

Combine meat, bread crumbs, milk and eggs; mix well. Form into 8 or 9 balls and place in 8 x 8 x 2-inch baking pan. Mix brown sugar, juice, vinegar and mustard in a small saucepan and bring to a boil over medium heat. Boil 5 or 6 minutes. Pour over meatballs. Bake at 350° for 1 hour. Dip sauce over balls for serving. Pineapple, peach or orange juice may be used with this recipe.

SWEET AND SOUR PORK

Charlotte Stoll

1½ lb. lean pork shoulder (cubed)
#2 can pineapple chunks
¼ C. brown sugar
2 T. cornstarch
¼ C. vinegar

1 T. soy sauce
½ tsp. salt
¾ C. green pepper, strips
¼ C. onions, thinly sliced

Brown pork cubes in hot fat. Add ¼ C. water. Cover and simmer until tender, about 1 hour. Drain pineapple, reserving syrup. Combine brown sugar and cornstarch and add pineapple syrup, vinegar, soy sauce and salt. Cook and stir over low heat until thick. Pour over hot pork that has been cooked. Let stand 10 minutes. Add pineapple chunks, green pepper strips and onion slices. Cook a few minutes until green pepper and onions are tender. Serves 5. Excellent served over rice or in a chafing dish as hors d'oeuvres.

HAM BALLS

Diane Henderson Petty
Julie Brown Geringer
Lena Richards
Becky Morrison
Ringgold Porkettes

2½ lb. ground ham
2 lb. ground pork
1 lb. ground beef
3 eggs, beaten
¾ C. crushed graham crackers
1½ to 2 C. milk

1 tsp. salt (optional)
2 cans tomato soup
2¼ C. brown sugar
¾ C. vinegar
2 tsp. dry mustard

Combine meats, eggs, cracker crumbs, milk and salt, if desired and mix well. Using ½ C. measuring cup, form 25 small ham loaves. Place in pan and cover with sauce. Make a sauce of soup, brown sugar, vinegar and mustard; don't cook. Pour over meat and bake 1 hour at 350°. This makes a large amount. May be divided and frozen.

HAM LOAF

Veda Davenport

1½ lb. pork roast, ground
1½ lb. center ham, ground
2 eggs, well beaten

1 C. bread crumbs
½ C. vinegar

Mix and wrap in cheese cloth molding loaves in desired size. Boil for 2 hours in water with the vinegar. Serve with sauce made of horseradish whipped into current jelly. Freezes well and may be reheated.

HAM LOAF

In Memory of Emma Kiburz McClure

1 lb. beef, ground
1 lb. ground fresh pork
1 lb. ground cured ham
1½ C. milk

3 eggs
1½ C. cracker crumbs
Tomato juice

Mix, adding tomato juice until correct consistency. Bake at 350° until done.

HAM PUFFS

Ruth Angus

16 slices bread (trim off crusts)
1 lb. chopped ham (2 C.)
1 lb. grated cheese (or 2 C. diced)
4 eggs

4 C. milk
½ tsp. dry mustard
½ tsp. pepper

Place 8 slices of bread in bottom of a greased 9 x 13-inch pan. Add ham and cheese; cover with remaining bread. Beat eggs; add milk, mustard and pepper. Pour over bread. Place in refrigerator overnight. Bake at 350° for 1 hour. You can use turkey or chicken instead of ham. Good for special breakfast or brunch. Serves 8.

IOWA HAM ROLL

Mrs. Roland Ritchart

1 lb. ground ham
½ lb. ground pork
2 C. soft bread crumbs
2 eggs, well beaten
1 C. milk
1 C. brown sugar, packed

1 tsp. dry mustard
½ C. water
½ C. horseradish sauce (opt.)
½ C. heavy cream, whipped or use
½ & ½ sour cream with
½ C. mayonnaise

Combine the first five ingredients. Form into balls larger than a golf ball. Place in 13 x 9 x 2-inch pan. Combine sugar, mustard, vinegar, water and whipped cream and beat until dissolved. May be served with horseradish sauce.

SCALLOPED PINEAPPLE

Donna Bear

2 sticks oleo
3 eggs, beaten
1 can crushed pineapple with juice

1½ C. sugar
4 C. cubed bread with crusts

Stir eggs, sugar and melted oleo together and add pineapple and bread. Bake 45 minutes at 350°. This can be fixed the night before and left in refrigerator until time to bake.

HAM LOAF

Collesta Swanson

1 lb. cured ham, ground
 1 lb. lean fresh pork, ground
 2 eggs

$\frac{2}{3}$ C. cracker crumbs or oatmeal
 $\frac{1}{3}$ C. minute tapioca
 $1\frac{1}{4}$ C. milk

DRESSING:

$\frac{1}{4}$ C. vinegar
 $\frac{1}{2}$ C. water

$\frac{1}{2}$ C. brown sugar
 1 T. prepared mustard

Mix loaf ingredients and form a loaf. Combine dressing ingredients in a small pan and boil a few minutes. Pour over loaf and bake at 350° for about 2 hours or less, baste occasionally. Dressing should become thick and syrupy.

BAKED PINEAPPLE

Dorothy Wurster

1 No. 2 $\frac{1}{2}$ can crushed pineapple
 2 rounded T. flour
 $\frac{1}{4}$ to $\frac{1}{2}$ lb. grated Cheddar or
 or Longhorn cheese

1 scant C. sugar
 $\frac{1}{2}$ tsp. salt
 Buttered crumbs

Mix sugar, flour and salt. Add pineapple (do not drain juice off pineapple). Add grated cheese. Pour into buttered baking dish and cover with buttered crumbs. Bake at 350° for about 40 minutes or until brown on top. This makes 8 to 12 servings.

BAKED PINEAPPLE

Ruby O'Neal

1 large can sliced pineapple
 2 T. cornstarch

$\frac{1}{2}$ C. sugar

Drain juice and mix with sugar and cornstarch. Cook together until clear. Place pineapple slices in a 9 x 9-inch baking dish. Pour the above mixture over and bake in a 350° oven about 20 or 30 minutes or just until bubbly. Very good with ham.

BAKED CHICKEN

In Memory of Donna Mary England Farrell

4 C. bread cubes
 1 C. whole milk
 2 beaten eggs
 2 tsp. salt

1 tsp. sage
 Dash of pepper
 1 heaping qt. diced salted chicken

Mix bread cubes and milk; add eggs, salt, sage, pepper and chicken. Mix well. Make gravy of broth and pour over top. Bake in 350° oven for 35 minutes.

CHICKEN BREASTS

Mrs. Gary (Connie) Ferguson

6 boned chicken breasts	¼ tsp. garlic
2 C. fresh bread crumbs	2 tsp. salt
¾ C. Parmesan cheese	½ tsp. pepper
¼ C. parsley (chopped)	Melted butter

Dip boned chicken breasts in melted butter. Mix all other ingredients together and roll chicken breasts in mixture. Bake at 350° for 1 hour. If they brown too quickly, you may wish to cover the last 15-20 minutes. *I put the bread and parsley in a blender to crumb.

OVEN FRIED CHICKEN

Cindy Allen

1 fryer, cut up	Pepper
1 stick oleo, melted	Paprika
Salt	3-4 C. crushed Rice Krispies

Sprinkle salt, pepper, paprika into melted oleo. Dip pieces of chicken into oleo, then roll into Rice Krispies. Lay on cookie sheet. Bake 1 hour at 350°. This doesn't need to be turned.

QUICK DEVEILED CHICKEN

Joyce Richards Anderson

¼ C. butter	½ tsp. salt
2 T. honey	2 large whole chicken breasts (skinned & halved)
¼ C. prepared mustard	2 T. sesame seeds
1 tsp. curry powder	

Heat oven to 375°. Place butter in 8-inch square Pyrex dish and put in oven a few minutes to melt. Remove dish from oven and stir in honey, mustard, curry powder and salt. Place chicken in dish, meaty side down. Bake 15 minutes, basting once. Turn chicken over, sprinkle with sesame seeds and bake 15 minutes longer or until tender, basting twice. Spoon remaining pan juice over chicken before serving.

TACO FRIED CHICKEN

Janie Weeda

1 env. taco seasoning mix	1 T. milk
½ C. flour	1 frying chicken, cut up (2½-3 lbs.)
¼ tsp. salt	Shortening
1 egg, beaten	

Put taco mix, salt and flour in a bowl with a tight lid. Combine milk and egg in a bowl by themselves. Dip chicken in milk and egg mixture, then put in the bowl of seasoned flour. Put lid on and shake until the chicken is completely coated with flour. Then put in hot shortening and fry as you would any chicken.

PHEASANT DELUXE

Ruth Angus

1 large pheasant	½ tsp. salt
3 eggs, beaten	½ tsp. pepper
4 C. broth	1½ C. celery, chopped
1 C. mushroom soup	1½ C. grated American cheese
1 onion, chopped	4 C. Ritz crackers, crushed

Simmer pheasant in salted water until tender; remove bones. Cut meat into small pieces; set aside. Beat eggs; add broth and soup. Add onion, pepper, salt, celery, cheese and crackers. Add pheasant meat and place in 9 x 13-inch baking dish. Bake at 350° for 1 hour. Makes 3 to 10 servings.

QUAIL AND PHEASANT FILETS

Marie Still

Quail or pheasant	Salt & pepper, to taste
¾ C. pancake flour	2 eggs
¼ C. yellow corn meal	2 T. milk

Filet meat from bone. Cut into strips or can leave in large piece and pound it lightly. Combine the flour, corn meal and salt and pepper. Beat eggs and milk together. Dip filets in the egg mixture, then into flour mixture. Fry in skillet, moderate heat, until nicely browned on both sides.

ALICE'S EGGS (6 Servings)

Becky Morrison

1 C. grated cheese	1/8 tsp. pepper
2 T. butter	1 tsp. dry mustard
½ C. half & half (or Carnation milk)	8 eggs
½ tsp. salt	

Grease an 8 x 8-inch pan. Grate cheese on bottom of pan, dot with butter. Mix half and half, salt, pepper and mustard. Pour half of this over cheese. Beat eggs slightly, add rest of half & half mixture. Pour over cheese. May add ham pieces or crumbled bacon. Bake at 325° for 40 minutes. Cut in squares to serve.

BACON QUICHE

Phyllis Reed Brandes

12 slices crumbled bacon	1 C. Bisquick
1 C. Swiss or Cheddar cheese	4 eggs
⅓ C. chopped onion	¼ tsp. salt
2 C. milk	1/8 tsp. pepper

Into a 10" greased pie plate, sprinkle bacon, shredded cheese and onion. Beat milk, Bisquick, eggs, salt and pepper with mixer until smooth. Pour over other ingredients. Bake at 400° for 35 minutes. Let stand. Serves 4 to 6 people.

BREAD AND EGG CASSEROLE

Connie Alley

8 eggs

1 lb. cheese

4 C. milk

Bread crumbs

Put bread crumbs in the bottom of a 9 x 12-inch pan. Beat eggs and milk and put on top of first mixture. Then grate the cheese; put it on top of the above mixture. Cook for 45 minutes in 450° oven.

BREAKFAST LASAGNA

Doris (Johnson) Been

8 to 10 slices white bread

2 C. milk

2 lb. sausage (browned & drained)

2 tsp. mustard

8 oz. Cheddar cheese

Salt

8 eggs

Pepper

Cube bread. In 9 x 13-inch pan, layer bread, sausage and cheese. Beat eggs and milk. Mix in mustard, salt and pepper. Pour over bread, meat and cheese. Cover and place in refrigerator at least 24 hours. Uncover and bake at 350° for 1 hour.

BRUNCH CASSEROLE

Veda Davenport

Glenda Jobe

8 slices bread

3 C. milk

1 lb. sausage (browned & drained)

¾ tsp. dry mustard

2 C. grated Cheddar cheese

½ tsp. salt

4 eggs, beaten

1 C. mushroom soup

Place bread, sausage and cheese in layers in pan. Mix together eggs, 2½ C. milk, mustard and salt. Pour over cheese. Combine remaining milk and soup. Pour over all. Refrigerate overnight. Bake 1½ hours at 300°. Excellent with bran muffins and fresh cantalope or fruit ice.

CHAWAN MUSHI (Japanese)

Rose Wurster Schutte

4 eggs

3 oz. chicken, soaked 5 minutes in

2½ C. chicken broth

1 tsp. soy sauce

2 T. sake or wine

4 C. green beans (cooked & cut-up)

2 tsp. sugar

4 slices carrots

1 tsp. soy sauce

4 mushrooms (each cut in half)

2 tsp. salt

Beat eggs well; add broth and mixture. Soak chicken in soy sauce. Divide chicken, beans, carrots, mushrooms into four oven proof cups (coffee cups work good). Pour the egg mixture over and cover with aluminum foil. Bowls are then set in a baking dish filled with water up to ⅓ to ½ of the height of the cups. Put in the oven at 350° to steam for 20-30 minutes or until custard is set.

CHEESE AND BACON OPEN OMELET

Leola Bastow
Wayne Richards

6 eggs	1/8 tsp. pepper
1 C. milk	4 oz. pkg. shredded cheddar cheese
1 green onion, minced	4 slices bacon, cooked & crumbled
1/2 tsp. salt	or bacon bits

Preheat oven to 400°. Grease 9 x 9-inch baking dish. In bowl, mix beaten eggs, milk, onion, salt and pepper until well blended. Pour mixture into pan. Sprinkle cheese and bacon evenly over top. Bake 20 minutes or until set and golden brown, makes 4 main dish servings. Serve with chunks of hot buttered bread and jam for breakfast; or with salad and toast for lunch.

EASY SAUSAGE CASSEROLE

Phyllis Reed Brandes

2 16-oz. cans potatoes or	1 can mushroom soup
4 C. cooked & sliced potatoes	1 C. Cheddar cheese
1 4-oz. can mushrooms (drained)	8 oz. brown & serve sausage
1/3 C. diced celery	

Drain and slice potatoes. Combine potatoes, mushrooms, celery, soup and 1/2 C. shredded cheese. Spoon into buttered 1 1/2 quart casserole. Arrange sauce on top. Sprinkle remaining shredded cheese on top. Bake at 350° for 35-40 minutes. For crisper sausage, broil 4" from heat source for 5 minutes before serving.

EGG CRUNCHY CASSEROLE

Alice Allen

8 hard boiled eggs	Pepper to taste
1 can cream of celery soup or	2 T. milk
cream of chicken soup	2 C. potato chips
1/2 tsp. onion flakes	Grated sharp cheese

Slice and salt eggs. Layer in a buttered casserole dish. Mix together soup (undiluted), onion flakes, pepper and milk. Pour over eggs. Crush chips and mix with cheese. Sprinkle on top and bake at 350° for 25 to 35 minutes.

EGG ROLLS

Carolyn Hosfield Shields

- | | |
|---|----------------------------------|
| 2½ lb. ground beef (or ½ beef & ½ pork) | 4 tsp. cornstarch |
| 3 chopped onions (or less if desired) | 6 eggs |
| 1 grated carrot | 2 pkg. small bean threads |
| 2½ tsp. salt | (can use chow mein noodles but |
| 1½ tsp. pepper | soak in hot water 1st to soften) |
| 2 tsp. sugar | 3 pkg. egg rolls |

Unwrap egg rolls and drop 1 T. of meat mixture on each egg roll and wrap up. Cook in 1-inch of grease in electric skillet 30 minutes. (These can be wrapped individually in wax paper and frozen for use later, but they do have to be thawed before frying.)

EGG ROLLS

Jeanine Johnson Greene

- | | |
|----------------------------------|--------------------------------------|
| 1 lb. ground pork (do not brown) | 1 T. soy sauce |
| 1 T. onion powder | 3 T. flour |
| 1 T. garlic powder | 2 eggs |
| ½ tsp. black pepper | 1 medium grated carrot |
| 1 tsp. Accent | 2 medium onions |
| 1 tsp. salt | Need 2 pkg. egg rolls (cut in ¼ sq.) |

Mix all above together and place 1 spoonful on each ¼ egg roll, deep fat fry until brown. Makes 1½ pkgs. of egg rolls.

SAUCE (To Dip Egg Rolls In):

- | | |
|--------------------|---------------------------|
| 1 C. white sugar | 2 T. paprika |
| ½ C. white vinegar | 1 T. chopped green pepper |
| ½ C. water | 1 T. chopped pimento |
| ½ T. cornstarch | |

Boil above until dissolved well. Egg rolls are also good dipped in other types of sauce. Egg rolls may be frozen and reheated. They are best served hot but may be eaten cold.

HAM AND EGG BRUNCH

Mrs. Leo Guess

- | | |
|----------------------------------|---------------------|
| 8 or 9 bread slices (cubed) | 2 C. milk |
| 1 lb. ham, diced | ½ tsp. dry mustard |
| ½ lb. Old English cheese (cubed) | ½ tsp. salt |
| 3 eggs, beaten | ¼ lb. melted butter |

Cube 6 or 7 of the bread slices and place in 9 x 12-inch cake pan (greased). Mix ham and cheese and spread on bread layer. Mix eggs, milk, mustard and salt and pour over ham and cheese. Cube rest of bread and scatter over top. Pour melted butter over this. Bake at 325° for 1 hour, uncovered. This can be prepared 4 to 6 hours ahead or overnight in refrigerator.

OVEN SCRAMBLED EGGS (For 100 People)

Sue Richards Wood

100 eggs or 1¼ gallons eggs

2⅔ T. salt

2½ qt. hot milk

½ C. melted butter to ea. pan used

Use a 16 x 10½ x 2½-inch pan (four pans). Use 2 quarts eggs to each pan. Combine eggs, milk and salt. Let stand. Pour into pans with melted butter. Bake at 350° for 30-40 minutes. Stir once after 20 minutes.

VARIATIONS:

Eggs and Ham: Use 80 eggs and 1½ qts. chopped ham. Use less salt when using ham.

Eggs and cheese: Use 80 eggs and 2 qt. grated cheese.

QUICHE LORRAINE

Frankie Eighme

Unbaked pie crust shell

1 C. minced onion

White of 1 egg

3 to 4 eggs

½ lb. grated Gruyere cheese

1 to 2 C. rich milk or cream

1 T. flour

Salt

6 slices bacon

Dash cayenne pepper

Use your favorite 9" pie crust shell and brush with entire surface with egg white. Prevents sogginess. Dredge grated cheese in flour, mixing well. Fry bacon slices until nicely crisp. Drain on paper toweling and cut in tiny pieces. In bacon fat saute onions until limp and distribute the onion and bacon over the bottom of the unbaked pie shell. Cover with the mixture of grated cheese and flour. Beat 3 eggs with 1 C. of rich milk (4 eggs with 2 C. for a deeper tart), salt to taste, and add a dash of cayenne pepper. Pour over the cheese. Bake in 400° oven for ten minutes, then reduce heat to 350° and bake for 1 hour, or until knife comes out clean. Serves 6 generously or 8 scantily.

SAUSAGE AND EGG CASSEROLE

Mrs. Gary (Connie) Ferguson

½ lb. sharp Cheddar cheese (grated)

8 eggs, beaten

½ lb. Swiss cheese (grated)

½ tsp. salt

1½ lb. sausage (browned & drained)

Bread slices

¾ C. milk

Cover entire bottom of 9 x 13-inch pan with bread slices (remove crust). Put grated cheese on bread, then add sausage. Pour milk, egg and salt mixture over top. Refrigerate overnight. Can use 1 lb. crumbled bacon instead of sausage. Bake at 350° for 45 minutes.

SWISS SCRAMBLED EGGS

Marietta Brower

1 C. soft bread crumbs (no crust)
1¾ C. milk
8 eggs, slightly beaten
Salt & pepper, to taste

¼ C. margarine
¼ lb. sliced Swiss cheese
8 slices bacon (fry crisp & crumble)
½ C. Contadina dry bread crumbs

Soak soft bread crumbs in milk. Drain after 5 minutes, saving milk. Combine and whip eggs, salt, pepper and milk, saved from bread crumbs. Melt 2 T. of margarine and scramble egg mixture, only until soft cooked. Add soaked bread. Place in buttered 9-inch square casserole. Arrange on top single layer of Swiss cheese. Melt remaining margarine with the dry bread crumbs and sprinkle over cheese. Sprinkle crumbled bacon on top. Bake in 400° oven for 5 minutes, or until cheese bubbles. If made the day before, set out early to get room temperature. Bake in 350° oven for 15 minutes. Note: To serve 8 to 10 people, I added one more cup bread crumbs, 2 C. milk (total) and two more eggs. Otherwise the same.

SWISS SHIRRED EGGS

Hazel Nichols

3 T. flour
2 T. butter
1½ C. milk
Seasoning

Eggs
Buttered bread crumbs or
cracker crumbs
Grated cheese

Make a cream sauce using flour, butter, milk and seasoning. Put a spoonful of sauce in the bottom of greased egg dish, cover with 2 eggs and then cover eggs with buttered bread crumbs or cracker crumbs. Bake in moderate oven until whites have set. Sprinkle with grated cheese and return to oven until cheese melts.

SUKIYAKI

Rose Wurster Schutte

WARISHITA:

1½ C. water & soup stock
½ C. soy sauce

½ C. mirin or sherry
2-3 T. sugar

4 eggs, or more
½ lb. shirataki or vermicelli (boiled in salted water, drained & cooled)
2 stick celery (cut diagonally)
6 oz. bamboo shoots (cut diagonally)

2 leeks, or scallion (cut diagonally)
8 fresh mushrooms
1-1½ lb. raw tender beef, slice thin
1 bunch Chrysanthemum leaves
1 black tofu (bean curd)

Bring warishita to a boil. In an electric frying pan or pan that can cook in middle of table fondue style, put a little lard and heat. Start cooking some of meat first; soon add some of warishita and plate of cut vegetables. Each portion should be removed and eaten as it is cooked and more added (fondue-like style). Cooked vegetables and meat are dipped into a beaten raw egg just before eating.

BAKED CHOW MEIN

Linda (Richards) Peters

- | | |
|----------------------------|------------------------------|
| 3½ C. boiling water | 5 T. soy sauce |
| 1 C. raw rice | 1 T. brown sugar |
| 1 lb. ground beef, browned | 2 T. butter |
| ½ C. celery, diced | 1 can cream of mushroom soup |
| 1 C. onion, chopped | |

Pour water over rice and let stand. Add remaining ingredients to browned ground beef. Mix all and bake at 350° for 1 hour.

BARBECUE BEEF CUPS

Robin Wurster

- | | |
|-----------------------------|-------------------------------|
| ¾ C. ground beef | 1 can refrigerated biscuits |
| ½ C. barbecue sauce | ¼ C. shredded American cheese |
| 1 tsp. instant minced onion | |

Preheat oven to 400°. In a skillet, brown meat and pour off drippings. Add barbecue sauce and onion. Separate biscuits. Place each biscuit in an ungreased muffin cups, pressing dough up sides to edge of cup. Spoon meat mixture into cups. Bake 10 to 15 minutes or until golden brown. Sprinkle with cheese, return to oven until cheese is melted. Makes 10 beef cups.

BEEF CASSEROLE

Iona Spurrier

- | | |
|----------------------------|----------------------------|
| 2 lb. ground beef | 1 onion, chopped |
| ½ tsp. salt | 1 can 20¾-oz. pork & beans |
| ¼ tsp. pepper | 2 cans 10¾-oz. tomato soup |
| 8 potatoes (thinly sliced) | |

Combine meat, salt and pepper. Place potatoes in bottom of casserole. Top with onion. Cover with beef, pork and beans and soup. Cover and bake 1½ hours at 375°.

BURGER BUNDLES

Mildred Link

- | | |
|----------------------------|------------------------------|
| 1 lb. hamburger (seasoned) | 1 can cream of mushroom soup |
| ⅓ C. condensed milk | Water (small amount) |
| 1 box dressing mix | 1 T. catsup |
| 1 C. hot water (approx.) | 2 tsp. Worcestershire sauce |

Combine hamburger and milk and form into burgers. Mix dressing mix and hot water until moist. Wrap around the burgers on top and bottom and place in baking dish. Mix together mushroom soup, water, catsup and Worcestershire sauce and heat to boiling point and pour over bundles and bake 40 minutes in a slow oven at 325°.

BRAISED LIVER CASSEROLE

Mrs. Larry Ryan

- | | |
|--------------------------|-------------------------|
| 1 lb. beef or lamb liver | 1 onion, sliced |
| ¼ C. flour | 1 red pepper, chopped |
| 1½ tsp. salt | 2 potatoes, sliced |
| ¼ tsp. pepper | 1 C. beef stock |
| 2 T. oil | ½ lb. tomatoes, chopped |
| 2 carrots, sliced | 1 bay leaf |

Cut liver into two-inch squares. Roll in flour, which has been seasoned with salt and pepper. Brown in hot oil. Remove liver and brown carrots, onion, pepper and potatoes. Remove vegetables. Blend remaining flour left from dredging liver into oil. Stir in beef stock and tomatoes. Combine gravy with liver and vegetables. Add bay leaf and pour into casserole dish; cover. Bake in a 350° oven for 1 hour. Serves 4.

CALIFORNIA CASSEROLE

Kathy (Wurster) Russi

- | | |
|--------------------------|-----------------------------|
| ⅓ C. flour | 1 C. water |
| 1 tsp. paprika | 1 can cream of chicken soup |
| 2 lb. round steak, cubed | 1¾ C. water |
| ¼ C. shortening | 1 small can onions |
| ½ tsp. salt | 1 small can whole carrots |

DUMPLINGS:

- | | |
|--------------------------|---------------------|
| 2 C. flour | 1 tsp. onion flakes |
| 4 tsp. baking powder | 1 T. poppy seed |
| ½ tsp. salt | ¼ C. oil |
| ¼ C. melted butter | 1 C. milk |
| 1 tsp. poultry seasoning | 1 C. bread crumbs |
| 1 tsp. celery seed | |

Combine flour and paprika and use to coat meat. In pan, brown meat in shortening. Add salt, pepper and water. Simmer covered for about 30 minutes. Pour meat mixture into 13 x 9-inch baking dish. In same frying pan, bring soup and water to boil, stirring constantly. Combine with meat mixture. Add onions and carrots.

For Dumplings: Combine first 7 dumpling ingredients. Add oil and milk. Stir till moistened. Drop T. into crumb mixture. Roll and coat. Top casserole with dumplings. Bake uncovered at 425° for 20-25 minutes or until golden brown.

CHEESE BURGER CASSEROLE

Teresa Wilkey

- | | |
|------------------------|---------------------|
| 1 lb. ground beef | Pepper to taste |
| ¼ C. chopped onion | ½ lb. sliced cheese |
| 8 oz. can tomato sauce | 1 can biscuits |
| ¼ C. catsup | |

Brown ground beef with onion. Drain off fat. Add tomato sauce, catsup and pepper. Alternate meat and cheese in ungreased 1½ quart casserole. Put biscuits around the edge.

CHILI RILLENOS

Ruby Campbell

- | | |
|---|----------------------------|
| 1 lb. Jack cheese | 1 can tomato sauce |
| 3 eggs, beaten | 2 small can Ortega chilies |
| 1 small can evaporated milk (½ at a time) | ½ to ¾ lb. Cheddar cheese |

Grated cheese into 9 x 12-inch greased casserole. Beat eggs with evaporated milk and sprinkle over cheese. Scrape seeds from chilies and spread over above ingredients. Sprinkle with remaining milk. Pour tomato sauce over all. Sprinkle cheese over the top and bake at 350° for about 30 minutes. Allow to stand 10 minutes before serving.

CHINESE CASSEROLE

Joyce Richards Anderson

- | | |
|------------------------------|-----------------------|
| 1 lb. lean ground beef | 1½ C. warm water |
| 2 medium chopped onions | ½ C. uncooked rice |
| 1 C. chopped celery | 1/8 C. soy sauce |
| 1 can cream of mushroom soup | ¼ tsp. black pepper |
| 1 can cream of chicken soup | 1 can Chinese noodles |

Brown meat and add onions, celery, soups and water. Stir in rice, soy sauce and pepper and put in 9 x 12-inch Pyrex dish. Bake in 350° oven for 30 minutes, cover with foil. Remove foil and continue baking another 30 minutes. Then spread can of noodles on top and bake 15 minutes. Serve with tossed salad and garlic bread.!

CHOP SUEY

In Memory of Lena Richards

- | | |
|--------------------|--------------------|
| 2 T. fat | 1 C. rice |
| 1 lb. ground beef | 1½ C. tomato juice |
| 1 C. sliced onions | 1 tsp. salt |
| 2 C. sliced celery | |

Brown beef in fat. Add remaining ingredients and simmer on low heat.

CHIPPED BEEF CASSEROLE

Gloria Johnson VanZee
Suzanne Miller

- | | |
|--------------------------------|-------------------------------|
| 1 C. macaroni, uncooked | 1 C. chipped beef |
| 1 can mushroom or chicken soup | ¼ C. onion (optional) |
| 1 C. milk | 2 hard boiled eggs (optional) |
| 1 C. sharp Cheddar cheese | |

Place macaroni in buttered baking dish. Combine soup, milk, shredded cheese, chipped beef (snipped fine), and onion (minced). Pour over macaroni. Do not stir. May garnish with the sliced eggs. Cover and refrigerate 6 to 8 hours or overnight. When ready to bake take a spoon and go to the bottom of casserole in several places, without stirring. Bake at 350° for 1 hour.

CORNERED BEEF CASSEROLE

Mrs. Merritt Swigart

- | | |
|--------------------------------|--------------------|
| 6 or 8-oz. pkg. elbow macaroni | ½ C. chopped onion |
| 1 can cream of chicken soup | 1 C. milk |
| 1 can cream of mushroom soup | 1 can corned beef |
| ½ lb. Velveeta cheese | |

Cook and drain macaroni. Set aside to use last. Cook the soups, cheese, onion and milk till cheese is almost melted. Fold in cooked macaroni and corned beef (cut in chunks). Pour into large casserole and bake 45 minutes in 350° oven. This is good and serves 12 people.

CORN BEEF AND MACARONI

Mrs. Larry Ryan

- | | |
|-----------------------------|-----------------------|
| 1½ C. macaroni or 6 oz. | Buttered bread crumbs |
| ¼ lb. American cheese | ½ C. onions (minced) |
| 1 can corn beef | 1 C. milk |
| 1 can cream of chicken soup | 1 tsp. salt |
| Pepper | |

Cook macaroni, then drain and add other ingredients. Put in casserole and cover with bread crumbs. Bake at 350° for about 30 minutes or until brown on top. Serves 8.

*Keep your words soft and sweet; you never know when you
may have to eat them.*

CHOW MEIN

Cathy Riggs Mason

- | | |
|------------------------------|---------------------------|
| 1½ lb. hamburger | 1 can chicken gumbo soup. |
| 1 onion, diced | 2 cans water |
| 1½ tsp. salt | 3 carrots, sliced thin |
| ½ C. uncooked rice | Bean sprouts |
| 1 can cream of mushroom soup | 1 C. chopped celery |
| | 2 T. soy sauce |

Makes a big batch. Cook slowly as it sticks easy. Can substitute can of cream of celery soup for the chopped celery. Put the bean sprouts in when nearly done. Cook 1 hour and pour over noodles. I also add water chestnuts at the very end.

CLEONE'S LASAGNA

Dorothy Wurster

- | | |
|-------------------------------|-------------------------|
| 2 cloves garlic, minced | 1 tsp. oregano |
| 1½ lb. ground beef | ½ lb. Mozzarella cheese |
| 1 box lasagna noodles (8 oz.) | 1 lb. cottage cheese |
| 1 can (15 oz.) tomato sauce | 2 T. Parmesan cheese |
| 1 can (12 oz.) tomato paste | 1 pkg. dry onion soup |
| ½ tsp. salt & sugar | 2 T. cooking oil |
| ¼ tsp. pepper | |

Cook lasagna noodles according to package. Add 2 T. oil to cooking oil. Drain a and put in cool water until ready to use. Brown garlic and ground beef. Add onion soup, tomato paste and tomato sauce, salt, sugar, pepper and oregano. Simmer 30 minutes. Stir occasionally. Put small amount of meat sauce in bottom of pan. Put a layer of noodles, mozzarella cheese and cottage cheese. Repeat ending with sauce on top. Sprinkle with Parmesan cheese. Bake at 350° for 30 minutes.

CROCK POT CASSEROLE

Teresa Wilkey

- | | |
|------------------------|-------------------------------|
| 2 lb. round steak | 1 16-oz. can green beans |
| 1 tsp. salt | 1 clove garlic or garlic salt |
| ¼ tsp. pepper | 1 14½-oz. can whole tomatoes |
| 1 onion, thinly sliced | 1 10¾-oz. can tomato soup |
| 3 to 4 potatoes | |

Cut steak into ½-inch thick pieces. Season with salt and pepper. Place in bottom of crock pot. On top of that place onions, potatoes (peeled & diced), green beans and garlic. Top with soup and tomatoes. Cover and cook on low 8 to 10 hours or on high 4 to 5 hours. Remove cover during last half half if too much liquid has collected.

DEEP DISH PIZZA

Louise Johnson

1 can refrigerated biscuits (10-12)	½ tsp. salt
¾ lb. hamburger	½ tsp. oregano
1 6-oz. can tomato paste	¼ tsp. garlic powder
½ C. water	Pepper to taste
½ C. Cheddar or mozzarella cheese (I use more)	1 4-oz. can sliced mushrooms (opt.)

Preheat oven to 375°. Lightly grease 12-inch pie plate or cake pan. Line with biscuit dough, pressing it flat to form a crust. Brown hamburger in a skillet; add tomato paste, water, mushrooms and seasonings. Simmer on low heat for 10 minutes, stirring occasionally. Spread half the meat mixture over dough and top with half of cheese. Cover with remaining meat mixture, rest of cheese on top. Bake for 15 minutes, or until crust is golden brown and cheese melted. Can be prepared ahead, refrigerated or frozen and baked later.

EASY DEEP DISH PIZZA

Lydia Simons

3 C. Bisquick baking mix	1 can (15 oz.) tomato sauce
¾ C. water	1 tsp. Italian seasoning
1 lb. ground beef	4½ oz. jar sliced mushrooms, drain
½ C. chopped onion	½ C. chopped green pepper
½ tsp. salt	2 C. shredded mozzarella cheese (about 8 oz.)
2 cloves garlic, crushed	

Heat oven to 425°. Lightly grease jelly roll pan, 15½ x 10½ x 1-inch or cookie sheet. Mix baking mix and water until soft dough forms. Gently smooth dough into ball on floured surface. Knead 20 times. Pat dough on bottom and up sides of pan with floured hands. Or roll into rectangle, 13 x 10-inch and place on cookie sheet; pinch edges of rectangle, forming ¾-inch rim. Cook and stir ground beef, onion, salt and garlic until beef is brown; drain. Mix tomato sauce and Italian seasoning; spread evenly over dough. Spoon beef mixture evenly over sauce. Top with mushrooms, green pepper and cheese. Bake until crust is golden brown, about 20 minutes. 8 Servings.

EASY ENCHILADAS

Evelyn Walters Bonnell

6 corn Tortillas	½ lb. sharp Cheddar cheese (grate)
1 can Hormel chili	2 large onions (chopped)

Soften tortillas, 1 at a time in a little oil in skillet over low heat. Place approximately ½ C. grated cheese and ½ C. chopped onions on softened tortilla. Roll tortilla with filling and secure with a toothpick. Place in flat 9 x 12-inch dish. Continue with all tortillas. Cover with remaining chopped onions. Spread with chili over top. Sprinkle grated cheese over top. Bake at 325°, approximately 45 minutes, or until onions are softened and cooked.

EASY SPAGHETTI SAUCE

Doris England

2 lb. ground beef
1 large onion, chopped
Garlic powder to taste
2 bay leaves

2 T. sweet basil
1 large can tomato paste
1 large can tomato sauce
2 cans water

Brown ground beef and onion together. Add seasonings, then remaining ingredients. Simmer until thick.

FAVORITE TACOS

Debbie Bastow

Tortillas
Hamburger
Salt & pepper
Onion
Chili powder

1 can chili style beans
1/3 head lettuce, cut up
1 tomato
1/2 C. cut-up or grated cheese
1 heaping T. mayonnaise

Fry flat tortillas just briefly to soften, then lay on paper towel. Fry hamburger with salt, pepper, onion and chili powder. Prepare individual tacos and add taco sauce on top.

FRENCH FRY CASSEROLE

Sharon Case

1 1/2 lb. ground beef
1/4 C. onions, chopped
1 1/2 lb. pkg. French fries

1 can cream corn
1 can cream of chicken soup
1 can cream of mushroom soup

Brown ground beef. Pour in soups and onions, cook a few minutes. Grease bottom of casserole dish. Place french fries on bottom of dish and pour mixture over french fries. Bake at 350° for 1 hour. Makes a large dish. Serve with hot bread or biscuits.

GERMAN SKILLET DINNER

Joan Jackson

1 C. kraut (drained)
1/3 C. uncooked rice
2 oz. onion or onion flakes
6 oz. hamburger (browned & crumbled)

3/4 tsp. salt
1/2 tsp. pepper
8 oz. tomato juice

Spread kraut in large skillet. Sprinkle on rice and onion. Top with meat, seasonings and juice. Cook covered over low heat until rice is done, 1/2 to 1 hour.

GROUND BEEF VEGETABLE CASSEROLE

Frances Shoemaker

- | | |
|------------------------|----------------------------|
| 1 lb. ground beef | 1 can vegetable soup |
| 1 small onion, chopped | 1 can golden mushroom soup |
| 4 or 5 medium potatoes | |

Brown meat and onion. Peel and slice potatoes and add to meat. Blend in the soups, undiluted. Mix well and pour into a greased large casserole. Bake at 375° for at least 1 hour.

GROUND PORK CASSEROLE

Jan Ford

- | | |
|------------------------|--------------------------|
| 1 lb. ground pork | 1 can tomato soup |
| 1 onion, chopped | 1 pkg. mozzarella cheese |
| 1 can mixed vegetables | |

Brown ground pork and onion; drain. Stir in soup and drained vegetables. Bake for ½ hour at 350°. Top with cheese. Return to oven and brown till cheese melts.

HAMBURGER CASSEROLE

Barbara Baker Trisler
Sue Beamer Eberle
Louise Johnson

- | | |
|-------------------------------|---|
| 1 lb. hamburger | 1 can cream soup (chicken, celery
or mushroom) |
| 1 small onion or onion flakes | |
| 1 pkg. mixed vegetables | 1 C. milk |
| 1 box tater tots | |

Lightly brown hamburger and onions. Season to taste. Layer in casserole dish with meat mixture first, next vegetables and then tater tots on top. Combine soup and milk and pour over all. Bake 350° for 1 hour. Chopped celery and green pepper may also be used. Also sliced potatoes, but par-boil for 6-8 minutes and all the soup last over all. Makes 6 servings. Can be frozen or just refrigerated and baked later.

HAMBURGER CASSEROLE

Lola Hailey

- | | |
|--------------------|---------------------------|
| 1 lb. hamburger | 1 can mushroom soup |
| ½ C. chopped onion | 6 stuffed olives (sliced) |
| 1/8 tsp. garlic | 1½ tsp. salt |
| 1/8 tsp. thyme | 1 lb. can tomatoes |
| 1/8 tsp. oregano | 3 slices cheese or more |
| 1 C. minute rice | 2 bay leaves |

Brown hamburger and drain. Add all ingredients, except cheese and bay leaves. Bring mixture to a boil. Simmer 5 minutes. Put in casserole dish. Top with cheese and bay leaves. Bake 30 minutes at 325°-350°.

HAMBURGER CASSEROLE

Judy Cooper

2 lb. hamburger	1 box frozen peas
Diced onions	1 can cream of celery soup
Salt	1 box tater tots

Place hamburger in bottom of casserole dish. Cover with onions and salt. Layer on peas and pour soup over all. Top with tater tots. Bake at 350° for 2 hours.

HAMBURGER-CORN CASSEROLE

Linda (Richards) Peters

1½ lb. hamburger	1¼ C. chopped pimentos
1 C. chopped onion	Salt
1 12-oz. can corn (drained)	Pepper
1 can cream of chicken soup	3 C. medium cooked noodles
1 can cream of mushroom soup	1 C. soft bread crumbs
1 C. sour cream	3 T. melted butter

Brown hamburger, drain if too much grease. Add onion. Cook but do not brown. Add corn, soups, sour cream, pimentos, salt and pepper to taste; mix well. Stir in noodles. Pour into 2 quart casserole. Mix bread crumbs and butter. Sprinkle over top. Bake at 350° for 30 minutes. Serves 8 to 10 people.

HAMBURGER CASSEROLE

Judy Cooper

1 lb. hamburger	1 C. diced cheese
2 C. whole corn, drained	2 C. sliced potatoes
Onion to taste	1 can tomato soup

Brown hamburger and drain off grease. In casserole dish, put corn, onion, cheese and potatoes. Add hamburger and soup. Stir this all up together. Bake for 1 hour and 35 minutes or until potatoes are done.

HAMBURGER PIE

Teena Petersohn

1 lb. hamburger	1 can tomato soup
Salt & pepper	Mashed potatoes
⅔ C. peas	Cheddar cheese

Brown hamburger, salt and pepper. Add peas and 1 can tomato soup. Put in 1½ quart baking dish. Top with mashed potatoes. Sprinkle with Cheddar cheese. Bake at 350° for 35-40 minutes.

HOBO DINNER

Teresa Wilkey

1 large hamburger patty	Salt
Sliced potatoes	Pepper
Sliced carrots	1 T. dried onions or
Sliced cabbage	1 slice fresh onion

Put in foil in order given. Close foil tightly. Bake in 375° for 45 minutes.

IMPOSSIBLE CHEESEBURGER PIE (6 to 8 Servings) Lois Breckenridge Jensen

1 lb. ground beef	1½ C. chopped onion
½ tsp. salt	¼ tsp. pepper
1 C. Cheddar cheese	1½ C. milk
¾ C. Bisquick	3 eggs

Cook and stir beef and onion until brown; drain. Stir in salt and pepper. Spread in lightly greased 10" pie plate; sprinkle with cheese. Beat remaining ingredients until smooth. Pour into pie plate. Bake until golden brown and knife inserted in center comes out clean, about 30 minutes. Let stand 5 minutes before cutting. If using 9" pie plate, decrease milk to 1 cup, baking mix to ½ C. and eggs to two.

IMPOSSIBLE LASAGNE PIE

Linda Swanson

½ C. creamed cottage cheese	1 C. shredded mozzarella cheese
¼ C. Parmesan cheese	1 C. milk
1 lb. ground beef	¾ C. Bisquick baking mix
1 tsp. oregano leaves	2 eggs
½ tsp. basil leaves	1 tsp. salt
1 can (6 oz.) tomato paste	¼ tsp. pepper

Cook and drain ground beef. Heat oven to 400°. Grease pie plate 10 x 1½ inches. Layer cottage and Parmesan cheese in plate. Mix beef, herbs, paste and ½ C. mozzarella, spoon on top. Beat milk, baking mix, eggs, salt and pepper for 1 minute. Pour into plate and bake 30 to 35 minutes. Sprinkle with remaining mozzarella.

ITALIAN DELIGHT

Madolyn England Gray

1 lb. hamburger	½ lb. grated cheese
1 can Mexicorn	1 onion, chopped fine
1 can tomato sauce	½ lb. kinkled noodles
1 can tomato soup	

Brown meat and onion; add corn, soup and sauce. Make layer alternately-meat, cooked noodles and cheese. Bake at 350° for 15 minutes. Serves 6.

LASAGNA

Sharyn Giles Betof

1 lb. ground beef
 1 onion
 ¼ tsp. oregano
 ¼ tsp. sweet basil
 1 T. sugar
 8 oz. cottage cheese

Mozzarella cheese (slice or shred)
 Lasagna noodles
 Spaghetti sauce (1 lg. or 2 sm.
 Ragu - use either Thick 'n Zesty
 or Sausage 'n Pepper

Brown ground beef and onion. Add spaghetti sauce, oregano, basil and sugar. Simmer while noodles cook. Layer in a 9 x 13-inch pan. Noodles, sauce (using about ⅓), cottage cheese (use ½), mozzarella cheese (using ½). Repeat above, then top off with noodles and sauce. Bake at 350° uncovered for 30 minutes.

LASAGNE

Lois Breckenridge Jensen

1 lb. ground beef
 2 T. chopped parsley
 ¼ tsp. garlic powder
 3 cans (8 oz.) tomato sauce
 1 lb. sliced mozzarella cheese

1 pt. lard curd cottage cheese
 2 T instant minced onion
 ¼ C. chopped celery
 ½ tsp. salt
 1 pkg. lasagne noodles

In a large skillet, brown ground beef. Stir in onion, parsley, celery, garlic powder, salt and tomato sauce. Cover and simmer 15 minutes. Cook noodles as directed on package. Rinse under cold water and drain. In 13 x 9 x 12-inch oiled pan or dish, layer ⅓ each of the noodles, mozzarella, cottage cheese and meat sauce. Repeat layers twice ending with meat sauce. Bake at 350° for about 30 minutes. This is a mild lasagne - for a spicier taste, sprinkle with Parmesan cheese before serving.

LASAGNE (Can Freeze)

Glenda Jobe

2 T. oil
 1 C minced onion
 1½ lb. ground beef
 1 clove garlic, crushed
 Salt
 16 oz. creamed style cottage cheese
 2 tsp. salt
 2 T. parsley flakes
 1 lb. lasagne noodles

1 tsp. oregano
 1 tsp. sugar
 1 tsp. basil
 1 6-oz. can tomato paste
 1 8-oz. can tomato sauce
 2 beaten eggs
 ½ tsp. pepper
 ¾ C. Parmesan cheese
 1 lb. shredded mozzarella cheese

Brown ground beef, garlic, and onion in oil. Add oregano, sugar, basil, salt, tomato paste, tomato sauce and simmer 1 hour until thick. Combine cottage cheese, eggs, 2 tsp. salt, pepper, parsley flakes and Parmesan cheese. Cook lasagne noodles until tender. Place layer of noodles, layer of meat, layer of cheese mixture and shredded cheese in a baking dish (9 x 13-inch). Repeat until all ingredients are used. Bake at 375° for 35 to 45 minutes.

LASAGNA

Mildred Johnston

- | | |
|-----------------------------|---------------------------------|
| 1 lb. hamburger | 1 pkg. (10 oz.) lasagna noodles |
| 1/8 tsp. garlic salt | 1 lb. cottage cheese |
| 1 small onion | 1/2 C. Parmesan cheese |
| 1 lb. can or 2 C. tomatoes | 2 beaten eggs |
| 1 can (15 oz.) tomato sauce | 2 tsp. salt |
| 1 tsp. sugar | 1/2 tsp. pepper |
| 1 T. Italian seasoning | Mozzarella cheese |

Brown hamburger; add garlic salt and onion. Add tomatoes, tomato sauce, sugar and Italian seasoning. Simmer uncovered for at least 1 hour. Cook noodles according to directions on package. Combine cottage cheese, Parmesan cheese, eggs, salt and pepper. Mix well. Place layer of noodles in 9 x 13-inch pan. Spread with layer of cottage mix, then a layer of sliced or shredded mozzarella cheese, then a layer of meat sauce. Repeat layers. Bake at 375° for 30 minutes. Let stand a little while before slicing.

MEAT AND BEAN CASSEROLE

Mary H. Shields

- | | |
|-----------------------|------------------------------|
| 1 1/2 lb. hamburger | 1 can pork & beans |
| 1 chopped onion | 1 can green beans (drained) |
| 1/3 lb. chopped bacon | 1 can wax beans (drained) |
| 1 C. brown sugar | 1 can kidney beans (drained) |
| 1/2 C. catsup | 1 can butter beans (drained) |
| 1/4 C. mustard | |

Brown hamburger, onion and bacon. Drain off grease and add brown sugar, catsup and mustard. Stir, then add rest of ingredients. Bake 1 hour at 350°.

MINI PIZZAS

Beva Morrow

- | | |
|-----------------------------------|---------------------------|
| 2 loaves cocktail party rye bread | 1 T. Worcestershire sauce |
| 1 lb. ground beef | 1 tsp. ground oregano |
| 3/4 lb. hot sausage | 1/2 T. garlic powder |
| 1 lb. Velveeta cheese | 1 pkg. mozzarella cheese |

Brown ground beef and sausage and drain; add cheese. Mix together Worcestershire sauce, oregano, garlic powder and mozzarella cheese. Add meat mixture and melt cheese over low heat. Spread on bread and place on cookie sheet and freeze. Then put in plastic bags and keep frozen until ready to use. Bake on cookie sheet at 350° for 10-15 minutes.

MRS. WISSLER'S HAMBURGER PIE

Linda Richards Peters

- | | |
|-------------------|------------------------------|
| 1 lb. ground beef | Dash of cayenne |
| 1 onion, chopped | 1 tube refrigerated biscuits |
| 2 T. oil | 1 T. snipped parsley |
| 1 can tomato soup | ½ tsp. celery seed |
| ½ can celery soup | |

Brown ground beef and onion in oil. Stir in soups and cayenne. Pour into oiled baking dish, top with biscuits and sprinkle with parsley and celery seed. Bake at 425° about twenty minutes until biscuits are browned.

OLD SETTLERS BAKED BEANS

Marilyn E. Riggs

- | | |
|-----------------------------|--------------------|
| ½ lb. bacon (cut in pieces) | 1 can butter beans |
| 1 lb. hamburger | ½ C. brown sugar |
| 1 onion, diced | ¼ C. catsup |
| 2 T. molasses | ½ tsp. dry mustard |
| 1 can red kidney beans | |

Brown bacon, hamburger and onion; drain. Mix, cover and bake at 350° or less for 1 to 2 hours.

ONE DISH MEAL

Lila Jackson

- | | |
|-------------------------|--------------------|
| 2 large potatoes, diced | ¾ lb. ground beef |
| 2 raw carrots, sliced | 1 tsp. salt |
| 1 small onion, diced | ½ tsp. pepper |
| ½ C. uncooked rice | 1½ C. tomato juice |

Put potatoes in greased casserole. Add carrots, onion and rice over potatoes. Place ground beef over this. Add salt, pepper and tomato juice. Bake 1½ hours at 350°. Serves 6. This can be varied by adding a layer of peas, etc.

ONION PIE

Cleva M. Cooper

- | | |
|-----------------------------|-------------------|
| 1¼ C. soda cracker crumbs | 2 eggs |
| ⅓ C. melted butter | ½ tsp. salt |
| 2 C. thinly sliced onion | ½ tsp. pepper |
| 1½ C. grated Cheddar cheese | 1 C. scalded milk |

Fry onions in butter until soft and lightly brown. Mix crumbs and ⅓ C. melted butter. Press on bottom and sides of 9" pie plate. Layer onions over bottom. Place cheese on top of onions. Beat eggs slightly and add salt and pepper; add milk. Dribble this over the pie. Bake at 325° for 50 minutes. (Pie may be baked 25 minutes one day then returned to oven for final cooking next day.) Good cold as well as hot!

OVERNIGHT HAMBURGER CASSEROLE

Marie Still

- | | |
|---------------------------------|---------------------------|
| 1 lb. hamburger, uncooked | 1 can Cheddar cheese soup |
| 1 T. chopped onion | 2 tsp. sugar |
| 1 box or 1 C. uncooked macaroni | 1 tsp. salt |
| 1 can tomato soup | ½ tsp. pepper |

Combine all ingredients. Press into a 9 x 9-inch greased baking dish. Refrigerate several hours or overnight. Bake uncovered at 350° for 1 hour. May top with cheese, if desired.

PARTY PIZZAS

Mary Overholtzer

- | | |
|-----------------------------------|---|
| 6 English muffins (split in half) | 2 C. diced cheese, American or mozzarella |
| 2 to 3 T. butter, melted | 1 C. pizza sauce |
| 1 lb. lean ground pork | |
| Oregano | |

Spread melted butter on muffin halves. Brown pork; drain. Add cheese (reserve a small amount for topping), pizza sauce, and oregano to taste. Spread on muffin halves. Broil or microwave till cheese begins to melt. Sprinkle remaining cheese over sandwiches and heat again till cheese melts.

PIZZA

Diane Taylor Breckenridge

- | | |
|------------------|---------------|
| 1 pkg. yeast | 3½-4 C. flour |
| 1½ C. warm water | ½ tsp. salt |

Knead the above ingredients and let rise thirty minutes until double in size. Divide dough in half. Top with Ragu, cheese and toppings. Bake at 450° for 20-25 minutes.

PIZZA CASSEROLE

Theola Bullock

- | | |
|--------------------|----------------------|
| 1 lb. ground pork | 1 can tomato soup |
| ⅓ C. chopped onion | ⅓ C. water |
| 1 tsp. oregano | 2 C. cooked noodles |
| ½ tsp. salt | ½ C. shredded cheese |

Cook pork, onion and seasonings in skillet until pork is brown. Add soup, water and noodles. Spoon into greased casserole dish. Sprinkle cheese on top. Bake at 350° for 30 minutes. Crushed cheese crackers may be sprinkled over the top before baking.

PIZZA CASSEROLE

Raola Giles

2 lb. ground beef

Ragu sauce (18 oz.)

1 medium onion

2 4-oz. cans mushrooms & liquid

8 oz. noodles

Sliced stuffed olives

(cooked & drained)

Mozzarella cheese

Brown ground beef and onion. Combine with remaining ingredients except cheese. Put in 9 x 13-inch pan. Top with grated cheese. Bake 20 minutes at 375°.

QUICK SPAGHETTI CASSEROLE

Phyllis Reed Brandes

1 lb. hamburger (browned & drained)

3 oz. sliced olives

1 can tomato soup

¼ pkg. spaghetti (cooked)

4 oz. American cheese (sliced)

Combine all into casserole and mix. Bake 20 to 25 minutes at 350° or until bubbly. More cheese or olives may be added on top to garnish during last 5 minutes of baking.

SAUSAGE BAKE

Lisa Reed

1 pkg. refrigerator biscuits

3 eggs, slightly beaten

1 lb. sausage (browned)

½ tsp. salt

2 C. shredded mozzarella cheese

¼ tsp. oregano

Heat oven to 425°. Put biscuits in small greased pan. Spoon in sausage. Cover with cheese. Combine remaining ingredients and pour over cheese. Bake 20-25 minutes or until golden brown.

SAUSAGE CASSEROLE

Dorothy Wurster

8 slices bread (cubed)

¾ tsp. dry mustard

1½ lb. ground pork sausage

2½ C. milk

2 C. grated cheese, cheddar or other

1 can cream of mushroom soup

1 can (4 oz.) mushrooms, drained

½ C. milk

4 eggs, beaten

Fry and drain sausage. Place cubed bread in bottom of a 9 x 13-inch greased pan. Layer sausage, cheese and mushrooms. Mix eggs, mustard and milk. Pour over dish and refrigerate. Just before baking mix mushroom soup with milk and pour over top of casserole. Bake at 300° for 1½ hours.

SAUSAGE WITH SWEET POTATO AND APPLE

Veda Davenport

- | | |
|---------------------------------------|------------------------|
| ½ lb. link sausage (cut in ½" pieces) | 1 T. flour |
| 2 medium-sized sweet potatoes | 2 T. sugar |
| 3 medium-sized apples | ½ C. cold water |
| 1 tsp. salt | 1 T. sausage drippings |

Fry sausage until well done. Pare and slice potatoes and apples. Mix salt, flour, sugar and blend with cold water. Arrange layers of potatoes, sausages and apples in baking dish. Pour some of flour, sugar and water mixture over each layer. Top with apples and sausage. Add drippings. Cover and bake at 375° for about 45 minutes.

SPAGHETTI CASSEROLE

Mrs. G.W. Mohr

- | | |
|-----------------------------------|------------------------------|
| 1 C. whole milk | 2 T. cream of celery soup |
| 1 tsp. butter | 1 T. chopped onion |
| Salt | 3 T. frozen chopped broccoli |
| 2 medium slices diced mild cheese | 2 C. cooked spaghetti |

Heat milk, butter and salt, but do not boil. Add cheese and let melt. Heat broccoli until thawed, remove from heat. Add milk mixture, soup and onion. Put cooked spaghetti in casserole and milk mixture, stir well mixed. Bake at 350°. Do not overbake and do not over cook spaghetti before pudding in casserole. Good hot or cold.

SHIPWRECK

Linda Rinehart

- | | |
|---------------------------------|------------------------|
| 2 T. cooking oil | 1 can red kidney beans |
| 1 layer potatoes, thinly sliced | 1 can tomato sauce |
| 1 lb. hamburger | |

Put oil in baking dish. Add layer of sliced potatoes, hamburger, beans, salt and pepper. Pour tomato sauce over all. Bake at 350° for 1 hour. To microwave, omit oil. Cook at full power for 25-30 minutes, turning occasionally.

SOUTHERN GUMBO

In Memory of Ola Verploegh

- | | |
|---------------|-------------------------------|
| 2 T. flour | 1 each #2 can corn, tomatoes |
| 2 T. butter | 3 or 4 C. water |
| 1 qt. Okra | 1 medium size chicken (fried) |
| 1 large onion | Rice |

Brown flour in the butter. Cut Okra and onion and brown in this. Add #2 can corn and tomatoes. Add water and simmer 1 hour. Fry chicken until nicely browned and add to boiling mixture and cook until tender. Cook rice and add a spoonful as you serve the gumbo in soup plates.

SPAGHETTI AND MEATBALLS

Mary Jane Clark Beckett

SAUCE:

1½ C. chopped onion
2 cloves, garlic, minced
⅓ C. oil
8 C. tomatoes
4 6-oz. cans tomato paste (2⅔ C.)
2 C. water

2 T. sugar
1 tsp. salt
½ tsp. pepper
1 T. crushed oregano
2 bay leaves

MEATBALLS:

2 lb. ground beef
4 eggs
1 C. grated Parmesan cheese
¼ C. chopped parsley

2 cloves garlic, minced
1 tsp. crushed oregano
2 tsp. salt & dash pepper

Mix ground beef, eggs, Parmesan cheese, parsley, garlic, oregano, salt and pepper and form into small balls, (approx. 40). Brown in oil. Cook onions and garlic in a small amount of oil until tender but not brown. Stir in next 8 ingredients of sauce recipe. Simmer uncovered, stirring occasionally for about 30 minutes. Add meatballs and cook at least another 30 minutes or longer.

SPAGHETTI PIE

Diane Taylor Breckenridge

6 oz. spaghetti
2 T. butter
⅓ C. grated Parmesan cheese
2 beaten eggs
1 lb. hamburger
½ C. onion
¼ C. green pepper

1 8-oz. can tomatoes (1 C.)
1 6-oz. can tomato paste
1 tsp. sugar
1 tsp. dried crushed oregano
½ tsp. garlic salt
1 C. (8 oz.) cottage cheese
½ C. mozzarella cheese

Cook spaghetti and drain. Stir in butter; add Parmesan cheese and eggs. Form crust in 10-inch pie plate. Cook beef, onion and pepper until brown; drain. Stir in undrained tomatoes, paste, sugar, oregano and garlic salt. Spread cottage cheese over crust. Fill with tomato and hamburger mixture. Bake uncovered for twenty minutes at 350°. Add mozzarella cheese and return to oven for ten minutes.

SPINACH SPAGHETTI

Mrs. Steve (Jackie) Beamer

1 lb. bacon
1 can Italian tomatoes with basil

Green spinach noodles

Cut bacon in 1-inch squares and cook in heavy pan, slowly. Add tomatoes to bacon and cook down to thick sauce. Cook green spinach noodles. Pour other ingredients over noodles and serve.

STUFFED CABBAGE

Ruth Buck

- | | |
|-------------------|--------------------|
| 1 head cabbage | 1 tsp. salt |
| 1 lb. ground beef | ¼ tsp. pepper |
| 1 C. rice | 2 C. tomato juice |
| 1 egg | 1 C. cabbage juice |

Boil cabbage in salted water about 10 minutes. Mix ground beef, rice, egg, salt and pepper. Roll meat mixture into a ball and roll in cabbage leaf. Secure with toothpick. Line bottom of pot with extra cabbage leaves. Pour in tomato juice plus water left from boiling cabbage. Cook about 1½ hours.

TACOS

Denise Jobe

- | | |
|----------------------|--------------------------|
| 1 lb. hamburger | ½ tsp. oregano |
| 2 T. minced onion | ¼ tsp. cumin seed |
| ¼ tsp. minced garlic | 2 T. sweet pepper flakes |
| ½ tsp. salt | 1 can tomato sauce |
| 2 T. chili powder | |

Brown meat and onions. Add other ingredients and simmer for 1 hour. Serve in taco shells topping with lettuce, chopped tomatoes, chopped onion and shredded cheese.

TAMALE PIE

Julie Maudlin

- | | |
|---|------------------------------|
| 1 C. chopped onion | ½ tsp. salt |
| ½ C. green pepper | 1 T. chili powder |
| 1 lb. ground beef | Pepper |
| 1 15-oz. can tomato sauce | 1½ C. shredded sharp Cheddar |
| 1 12-oz. can whole kernel corn, drained | |

CORN MEAL TOPPER:

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|-----------------------|--------------------------|
| ¾ C. yellow corn meal | 2 C. cold water |
| ½ tsp. salt | 1 T. butter or margarine |

Cook onion, green pepper in a little hot fat until just tender. Add meat and brown lightly. Add next 6 ingredients. Simmer 20 to 25 minutes until thick. Add cheese; stir until melted. Pour into greased 10 x 6 x 1½-inch baking dish. To make corn meal topper; stir cornmeal and salt into cold water. Cook and stir until thick. Add butter and mix well. Spoon over hot meat mixture; smooth over the top. Bake in 375° oven, about 40 minutes. Makes 4-6 servings.

TEXAS HASH

Ethel Campbell

- | | |
|-----------------------|-----------------------------------|
| 1 large onion | 2 lb. can or 1 qt. whole tomatoes |
| 1 medium green pepper | 1 C. uncooked rice |
| 3 T. shortening | 2 tsp. Worcestershire sauce |
| 1 lb. ground beef | 2 tsp. salt |

Cook onion and green pepper in shortening until tender, but not browned. Add beef and cook. Stir in the remaining ingredients. Pour into a greased 2 quart casserole and cover. Bake at 350° for about 60 minutes. Remove cover the last 15 minutes and top with shredded Cheddar cheese, if desired.

TEXAS YUMMY (Serves 15-20)

Ruby Campbell

- | | |
|-----------------------------|--------------------------|
| 2 lb. ground beef (browned) | 2 cloves garlic |
| 2 T. sugar | 1 6-oz. can tomato paste |
| Dash of pepper | 1 can tomato soup |
| 2 tsp. salt | |

SECOND LAYER:

- | | |
|-------------------------------|---------------------------|
| 1 12-oz. pkg. noodles, cooked | 1 pt. sour cream |
| 1 T. oleo | 1 8-oz. pkg. cream cheese |
| 6 green onions, chopped | |

THIRD LAYER:

- | | |
|----------------------|----------------------------|
| ½ C. Parmesan cheese | 1 C. grated Cheddar cheese |
|----------------------|----------------------------|

Layer in pan as ingredients are listed, topping noodles with the cheese. Bake in oven 25-30 minutes.

PORCUPINE MEATBALLSMerry Ann Swank
Thelma Whitson

- | | |
|----------------------|-----------------------------|
| 1-1½ lb. ground beef | 1 T. butter |
| ½-1 C. uncooked rice | 1 tsp. Worcestershire sauce |
| 1½ tsp. salt | 1 tsp. parsley flakes |
| ½ tsp. pepper | 2 eggs |
| 1 can tomato soup | 1-2 T. chopped onion |
| 1 T. sugar | 1 T. chopped green pepper |

Mix ground beef, rice, salt, pepper, parsley flakes, eggs, onion and green pepper. Shape into balls and cover with the tomato soup, sugar, butter and Worcestershire sauce. Bake covered 1 hour at 350° or simmer in skillet for forty minutes. Baste often.

WESTERN CASSEROLE

Judy Cooper

- | | |
|--------------------------|------------|
| 1 lb. ground beef (lean) | Cheese |
| 1 can beans with chili | Corn chips |
| 1 onion, chopped | |

Brown onion and ground beef. Mix in the beans with chili. Put into a casserole dish and cover with a layer of your favorite cheese, then cover cheese with crushed corn chips. Bake uncovered in 350° oven for about 30 minutes.

CHICKEN BROCCOLI CASSEROLE

Margaret Wilkins

- | | |
|--------------------------------|-----------------------------|
| 2 10-oz. pkg. chopped broccoli | ½ tsp. poultry seasoning |
| 4 oz. can mushrooms (drained) | 1 medium onion, chopped |
| 2 C. thick, white sauce | 1 small can water chestnuts |
| 1½ C. Cheddar cheese | 2 oz. slivered almonds |
| 3 C. cooked chicken, chopped | |

Cook and drain broccoli. Saute mushrooms and onion in small amount of shortening. Make white sauce and add cheese. Cook on low heat till well blended. Combine all ingredients and pour into a 2½ quart casserole. May save some almonds for garnish on top of casserole. Bake at 375° for 25 to 30 minutes. May add shredded cheese the last few minutes of baking for garnish.

CHICKEN CASSEROLE

Suzanne Miller

- | | |
|-------------------------------------|---------------------|
| 8 boned chicken breasts | 1 can mushroom soup |
| 8 bacon slices | ½ pt. sour cream |
| 1 C. chipped beef, rinsed & chopped | |

Prepare day ahead. Wrap chicken breasts with bacon slices. Place chipped beef on bottom of casserole dish and put chicken breasts on top. Mix mushroom soup and sour cream together and pour over top. Refrigerate overnight. Bake at 275° for 3 hours.

CHICKEN CASSEROLE

LaVaughn Dennison

- | | |
|------------------------------|------------------------------------|
| 2 C. cooked diced chicken | ½ green pepper, chopped fine |
| 2 C. uncooked macaroni | 1 2-oz. jar pimento, sliced |
| 2 10½-oz. cans mushroom soup | ½ lb. grated Cheddar cheese |
| 1 soup can of milk | ½ tsp. salt |
| 13¾-oz. chicken broth | 5 oz. jar water chestnuts (sliced) |
| 1 small onion, chopped fine | |

Combine the above and mix well. Pour into greased 9 x 13-inch baking dish. Cover with foil and refrigerate overnight. Remove foil and bake at 350° for 1 hour.

CHICKEN CASSEROLE

Cleone Thompson

- | | |
|-----------------------|--------------------------|
| 1 chicken (cut-up) | 2 C. water |
| 1½ C. rice (uncooked) | 1 pkg. Lipton onion soup |
| 1 can celery soup | |

Dilute celery soup with 2 C. of water and pour half of mixture in bottom of a large greased baking dish. Layer rice, chicken, onion soup and remainder of diluted celery soup. Bake 1½ hours at 350°. (Use large pan as rice swells.)

CHICKEN CASSEROLE

Doris Johnson Been

- | | |
|---------------------------------|------------------------------|
| 4 C. chicken (cut-up) | ¾ C. Miracle Whip |
| 1 C. water chestnuts (cut fine) | 1 can cream of mushroom soup |
| 1 C. celery (cut fine) | 1 C. cooked rice |
| Salt | 1 C. crushed corn flakes |
| 1 tsp. grated onion | 2 T. butter |

Mix the first 8 ingredients together. Then mix the corn flakes and butter and add ¾ of this topping mix to chicken mixture and put the remaining ¼ on top. Bake at 350° for 45 minutes.

CHICKEN CASSEROLE

Veda Davenport

- | | |
|---|---------------------|
| 9 slices bread | 4 eggs, well beaten |
| 4 C. diced, cooked chicken | 2 C. milk |
| 1 can mushrooms (sautéed in butter) | 1 tsp. salt |
| 2 small cans water chestnuts (sliced & drained) | 1 can mushroom soup |
| ½ C. mayonnaise | 1 can celery soup |
| 9 slices sharp Cheddar cheese | Few pimentos |
| | Butter |

Remove crusts from 9 slices of bread and place in bottom of a buttered pan. Top with 4 C. chicken, mushrooms and water chestnuts. Spread mayonnaise over this and top with slices of cheese. Beat eggs with milk; add salt and pour over mixture in pan; mix. Mix mushrooms and celery soup and pimentos and pour over top, cover with foil and refrigerate for 24 hours. Bake 1½ hours at 350°. Crumb crusts and brown with butter and put on top the last 15 minutes.

If you haven't got time to do a job right, when will you have the time to do it over?

CHICKEN CASSEROLE

Lee Rubek

- | | |
|---------------------|------------------------|
| 3 C. diced chicken | ¼ C. chopped onion |
| 1 can mushroom soup | 1 C. diced celery |
| ½ C. chicken broth | 2 C. chow mein noodles |

Mix together all ingredients except 1 C. of the noodles. Pour mixture into greased casserole. Sprinkle 1 C. of noodles on top and bake at 350° for 30 minutes or more. 1 C. of broken cashew nuts can be added if desired.

CHICKEN ELEGANTE

Marla Wilkins Mason

- | | |
|--|----------------------|
| 3 large chicken breasts (skinned, boned & halved lengthwise) | ½ C. Parmesan cheese |
| 6 thin slices boiled ham | 2 T. parsley flakes |
| 6 thin slices mozzarella cheese | ¼ C. butter, melted |
| 1 C. dry bread crumbs | Sage |

Place chicken breasts on cutting board and pound lightly with meat mallet to 5 x 5-inches. Place a ham slice and a slice of cheese on each cutlet, cutting to fit. Sprinkle lightly with sage. Roll up jelly roll style, pressing to seal well. Combine cream crumbs, Parmesan cheese and parsley. Dip chicken in butter, then roll in crumbs. Place in shallow baking pan. Bake at 350° for 40 to 45 minutes. Serves 6.

CHICKEN ENCHILADAS CASSEROLE

Sharyn Giles Betof

- | | |
|-----------------------------|------------------------------|
| 1 chicken | Flour tortillas |
| 1 green pepper | Mild Cheddar cheese |
| 1 onion | 1 can cream of chicken soup |
| 1 can chopped green chilies | 1 8-oz. container sour cream |

Boil and debone chicken; save broth. Saute green pepper and onion, then add green chilies. Combine chicken and sauted mixture. Line 9 x 13-inch pan with tortillas (dip tortillas in oil first). Cover tortillas with chicken mixture. Cover with cheese (grated). Repeat tortilla, chicken, cheese layers. Mix 1 can cream of chicken soup, 1 can broth and 1 C. sour cream. Pour over casserole. Bake 30 minutes at 350°, uncovered.

CHICKEN A LA KING CASSEROLE

Linda Richards Peters

- | | |
|-----------------------------------|------------------------------------|
| ¾ C. raw rice or 1½ C minute rice | 1 chicken, cut-up (may be skinned) |
| 1 can cream of mushroom soup | ½-1 pkg. dry onion soup |
| 1 can cream of chicken soup | |

Put rice and soups in bottom of cake pan. Layer pieces of chicken on top. Cover with foil. Bake 2 hours at 350°.

CHICKEN AND RICE CASSEROLE

Diane England White

1 chicken (picked off the bone)
 1 box minute rice
 1 can cream of chicken soup

1 can cream of mushroom soup
 Chicken broth

Put layer of rice in buttered casserole, then add a layer of chicken, another layer of rice and another of chicken. Mix soups together with some of the chicken broth to thin. Pour over casseroles. Bake at 375° for 25 minutes.

CHICKEN AND RICE

Donella Jackson

Uncooked bacon
 6 or 8 pieces of chicken
 1 C. uncooked rice
 1 can cream of chicken soup
 1 can water

Garlic salt
 Pepper
 Parsley flakes
 Oregano

Cover bottom of greased baking dish with pieces of uncooked bacon. Put chicken pieces on top of bacon and leave a hole in the middle. Put rice in hole. Pour cream of chicken soup over rice - spread some on top of chicken. Add 1 can of water. Makes holes in rice pile so water and soup can soak int. Sprinkle garlic salt, pepper, parsley flakes and oregano on top. Cover and bake at 350° for 1 hour or until done. May have to add more water to rice. Stir rice once or twice.

CHICKEN AND RICE CASSEROLE

Nancy Bowman

1½ C. regular rice
 1 can chicken soup
 1 can cream of celery soup

2 cans water
 1 pkg. Lipton soup mix

Put rice in 9 x 13-inch pan. Mix soups and water and pour over rice using ½ of mixture. Place chicken on top of rice and add remainder of soup mixture. Sprinkle Lipton soup mix over top. Cover with foil. Bake at 300° for 2 hours. Uncover the last half hour. Smoked pork chops may be used in place of chicken.

CHICKEN AND RICE

Irene Tull

1½ C. uncooked rice
 1 cut-up chicken
 1 can chicken soup
 1 can celery soup

1 can mushroom soup
 ¼ C. wine or apple juice
 1 C. chopped cheese (optional)

Pour rice in buttered 9 x 13-inch pan. Place chicken pieces on rice. Pour soups and apple juice over all. If desired 1 C. chopped cheese may be added. Bake 1½ hours at 350°.

CHICKEN-RICE PILAF

Ruth Carter England

- | | |
|-------------------------|-----------------------|
| 1 C. regular rice | 1 3# chicken (cut-up) |
| 1 tsp. curry powder | 1 can mushroom soup |
| Salt & pepper, to taste | 1 C. water |

Grease a 9 x 13-inch pan. Put rice in the bottom of the pan. Arrange chicken pieces over top. Mix remaining ingredients together and pour over chicken. Bake at 350° until tender. Bake covered with foil.

SUPER CHICKEN CASSEROLE

Esther Hubbard Golliday

- | | |
|-----------------------------------|-------------------------|
| 1 family pack chicken | ¾ tsp. salt |
| 1 C. chopped celery | ¼ tsp. pepper |
| 2 T. minced onion | 1½ to 2 C. stuffing mix |
| 1½ cans cream of chicken soup | 3 T. butter, melted |
| 1 C. salad dressing or mayonnaise | 1 C. slivered almonds |
| 2 T. lemon juice | |

Stew chicken, remove meat from bones and cut in bite size pieces. Combine chicken with celery, onion, soup, salad dressing, lemon juice, salt and pepper. Spread in baking dish. Toss the stuffing mix with the melted butter and scatter over top of chicken layer. Sprinkle almonds on top. Bake at 350° for 30 to 40 minutes.

ESCALLOPED CHICKEN

Cleo Clough
Nancy Riggs
Helen Weeda
Nancy Borrusch

- | | |
|------------------------------|------------------|
| 1 qt. coarsley cubed chicken | 4 T. flour |
| 1 qt. broth (free from fat) | 4 T. chicken fat |

DRESSING:

- | | |
|--------------------------|--------------------|
| 1½ qt. stale bread cubes | ¾ tsp. salt |
| ¾ C. butter (melted) | 2 T. chopped onion |
| 1¼ tsp. powdered sage | Few grains peppers |
| ¼ C. cream or stock | |

Put 1½-inches layer of chicken in flat 9 x 13-inch pan. Cover with dressing lightly mixed. Mix broth, flour and chicken fat and bring to a boil. Pour gravy over dressing. Bake approximately 30 minutes or until lightly browned in 350° oven.

ESCALLOPED CHICKEN

Marian England

1 small chopped onion

$\frac{3}{4}$ C. finely chopped celery

1 C. water

3 C. chicken or turkey pieces

10-12 slices bread (broken in sm. pieces)

1 egg

1 can cream of chicken soup

$1\frac{1}{2}$ C. broth

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

Dash of pepper

$1\frac{1}{2}$ tsp. ground sage

Cook onion and celery in water to cover, until tender; keep water. Add chicken, bread pieces, egg, soup, broth, salt, pepper and sage. Mix well and pour into 9 x 13-inch pan. Bake at 350° for 1 hour. (If desired add raisins to mixture.)

SCALLOPED CHICKEN

Mrs. Ray Fogle
Mary Jane Mosby

$1\frac{1}{2}$ qt. bread cubes

$1\frac{1}{4}$ tsp. sage

$\frac{3}{4}$ tsp. salt

2 T. onion

2 eggs

$\frac{2}{3}$ C. celery, diced

1 chicken cooked

1 qt. broth

4 T. chicken fat (may omit)

4 T. flour

Moisten bread cubes with $\frac{3}{4}$ C. melted butter or broth. Put chicken picked from the bones and cut in pieces in bottom of 9 x 13-inch pan. Mix first 3 ingredients together to make dressing. Pat over the top of the chicken. Pour broth and fat thickened with flour over the dressing evenly. Bake 1 hour at 350°.

GROUT'S FAVORITE CHICKEN PIE

Helen Grout

1 fat hen

1 qt. broth

Sage

Celery salt

Onion salt or flakes

Biscuits

Pressure a nice fat hen. Remove meat from the bones. Using broth from cooked chicken (1 qt. anyway) thicken like for gravy with flour. Add sage, celery salt, onion salt or flakes to taste. Add cut-up chicken. Put in 9 x 13-inch pan and make your favorite biscuit recipe and lay on top. If you want to cheat you can buy the canned ones, but your own are the best. Bake 20 to 30 minutes till biscuits are brown.

I'm O.K. God Doesn't Make Junk!

CHICKEN SUPREME

Helen O'Leary (Mrs. Lyle) Brown

1 7-oz. pkg. creamettes macaroni
1 pt. milk
2 C. mushroom soup
1 onion, cut fine

½ lb. Velveeta cheese
(cut into small squares)
4 hard boiled eggs, diced
1 pt. cut-up chicken

Mix all ingredients together and leave in the refrigerator overnight. Take from refrigerator 2½ hours before putting into oven. Bake 1 hour or until golden brown in uncovered 9 x 13-inch dish at 350°.

HOT CHICKEN SALAD

Alice Allen

2 C. cooked, cut-up chicken
1 C. Miracle Whip
2 T. instant onion flakes
Pinch of curry powder
2 C. celery (chopped fine)

2 T. lemon juice or real lemon
2 C. seasoned croutons
1 C. shredded cheese
(Cheddar is good)

Mix lightly - don't press down. Cover and bake at 350° for about 30 minutes. Uncover and bake about 8 minutes more.

SCALLOPED TURKEY

Joni Brown Robison

1½ C. broth
1 C. milk
1 can cream of mushroom soup
1 can cream of chicken soup
1 C. diced Velveeta cheese
½ tsp. salt

1 small pimento
1 small onion (diced)
2 C. cut-up turkey
2 C. uncooked macaroni
½ pkg. frozen peas (optional)

Mix all together and put in greased 9 x 13-inch pan and refrigerate overnight. Bake next day for 1 hour at 350°. Let set for a while before serving.

? FOR TURKEY (Not Butterball)

Kathy Galloway Brown

1 stick butter
¼ C. oil
¼ C. white wine
1 tsp. salt
1 tsp. seasoned salt

2 oz. soy sauce
Dash garlic
Lemon juice
Liquid smoke

Mix all ingredients. Use big needle in syringe and inject all over turkey. Makes the meat super moist and great flavor.

TURKEY STRATA

Evelyn Walters Bonnell

- | | |
|----------------------------|---|
| 4 slices white bread | ¾ tsp. salt |
| 2 C. diced cooked turkey | 2 eggs, beaten |
| ½ C. finely chopped celery | 1½ C. milk |
| ½ C. mayonnaise | 1 10½-oz. can cond. cream of mushroom soup |
| Dash of pepper | ½ C. shredded sharp process American cheese |
| ½ C. chopped onion | |
| ¼ C. chopped green pepper | |

Trim crusts from 4 slices of white bread. Cube crusts. Cube 2 slices white bread. Place cubed crusts in bottom of 8 x 8 x 2-inch baking dish. Mix turkey, celery, mayonnaise, pepper, onion, green pepper and salt and spoon over bread cubes. Arrange trimmed bread slices on top of turkey mixture. Combine beaten eggs and milk and pour over all. Chill 1 hour or overnight. Stir 1 10½-oz. can of condensed cream of mushroom soup and spoon on top. Bake at 325° for about 1 hour or till set. Sprinkle cheese on top the last few minutes.

MACARONI AND CHEESE

Bill England

- | | |
|------------------------------|----------------|
| 1 pkg. Kraft dinner macaroni | ¼ C. margarine |
| 6 C. boiling water | ¼ C. milk |

Add macaroni to water; stir. Boil rapidly for 7 minutes - stirring occasionally or until desired tenderness is reached. Do not overcook; drain. Add margarine, milk and the cheese sauce. Mix well. (Save a little of cheese sauce, open envelope out flat and let cat lick off the paper.) Serve with boiled weiners.

MACARONI AND CHEESE DELUXE

Mary Jennings

- | | |
|--------------------------------------|--|
| 1 7-oz. pkg. or 1¾ C. elbow macaroni | 8 oz. or 2 C. shredded sharp American cheese |
| 1 C. sour cream | ¾ tsp. salt |
| 1 egg, slightly beaten | Dash of pepper |
| 3 T. minced onion | |

Cook macaroni and drain. Add other ingredients. Sprinkle paprika on top. Bake at 350° for 45 minutes.

The devil has many tools, but a lie is the handle that fits them all.

MACARONI-SAUSAGE BAKE

Marie Still

- | | |
|---|-------------------------|
| 1 lb. bulk pork sausage | 2/3 C. milk |
| 1/2 C. chopped onion | 3 eggs, slightly beaten |
| 3 oz. macaroni (or big C.) | 2 C. shredded cheese |
| 1 can cream of mushroom soup or
cream of celery soup | (American or Cheddar) |

Cook sausage and onion until lightly browned. Place in casserole dish. Cook macaroni in salt water and drain. Put on top of meat. Combine soup and milk; heat. Slowly stir in eggs; add cheese. Pour over macaroni. Bake at 350° for 40 to 45 minutes.

RICE

Theola Bullock

- | | |
|-----------|--------------------|
| 1 C. rice | 2 C. boiling water |
|-----------|--------------------|

In heavy skillet brown rice to the color desired (from very white to a toasty brown). Add boiling water gently and cover. Turn flame as low as possible and cook for 15-20 minutes. Leave lid on for 10-15 minutes longer (off flame). Remove lid and fluff the rice with a fork, put into a bowl and serve. Variations: Add pieces of chicken, fresh tomatoes, onions, mushrooms, herbs, beef boullion and etc.

RICE O' BRIEN

Maxine Werner

- | | |
|------------------------------|------------------------------|
| 1 C. white rice | 1/2 C. slivered green pepper |
| 2 C. rich chicken broth | 1/2 C. chopped green onion |
| 1 tsp. Lawry's seasoned salt | 1 can mushrooms |
| Prestis Italian spices | 3 T. diced pimento |
| 1/4 C. butter | |

Cook rice in broth with seasoned salt and spices to taste; drain. Melt butter and saute vegetables and rice until onion and pepper are tender crisp. Toss in pimentos and serve.

RICE AND MEAT CASSEROLE

Beth Bowman

- | | |
|--------------------------------|-----------------------------|
| 1 C. raw rice | 1 tsp. salt |
| 2 lb. hamburger, uncooked | 1/2 tsp. garlic salt |
| 1 medium onion, chopped | Pepper |
| 1 green pepper, diced | 4 C. milk |
| 1 C. grated carrot | 1 can cream of chicken soup |
| 1/2 lb. Velveeta cheese, cubed | 1/2 C. milk |

Combine all ingredients (except soup and 1/2 C. milk) and let stand overnight or several hours. Bake covered at 325° for 2 hours. Combine soup and milk and spread on top of casserole. Bake uncovered 20 to 30 minutes more.

RICE CASSEROLE

Helen O'Leary Brown (Mrs. Lyle)

1/3 C. Parmesan cheese
1 can consomme soup
1 can onion soup
1 can cream of chicken soup

1 stick margarine
1 1/4 C. rice (Uncle Ben's)
Left-over chicken, turkey or beef

Dice meat and mix all ingredients. Bake at 350° for 1 hour or until rice is done. Stir after 1/2 hour. Do not cover.

RICE AND CHICKEN

Bernice Long

1 C. raw rice
1 chicken (cut-up)

1 can mushroom soup
1 can celery soup

Arrange raw chicken in baking dish. Mix mushroom soup and celery and raw rice and pour over chicken. Bake in 325° oven for 2 1/2 hours or until done.

RICE PILAF

Hazel Nichols

1 C. rice
1 tsp. cooking oil
Salt

1 can consomme
1 can onion soup

Grease casserole (use tight lid). Stir oil so that each grain of rice is well coated. The cooking time is 45 minutes after all ingredients are hot. The oven to 350°. This can be held for several minutes after cooking.

SPANISH RICE

Ava Overholtzer

2 T. shortening
1 C. rice, uncooked
1 small onion, chopped
1/2 green pepper, diced

2 tsp. salt
2 tsp. chili powder
1 C. tomatoes
2 C. water

Heat the shortening and add the rice. Stir constantly until the rice is a light, golden brown. Add the other ingredients and cover tightly. Simmer slowly for about 20 minutes, until the rice is done and the liquid almost absorbed. Let stand about 10 minutes in the covered pan until the liquid is all absorbed into the rice. Put into covered casserole dish. Bake at 350° for 40 to 50 minutes, or until the rice is done.

Ideas are funny little things. They don't work unless you do.

WILD RICE CASSEROLE

Edna McCahon

1 pkg. wild & long grain rice
 ½ C. margarine
 1 stalk celery
 1 onion

1 can mushroom soup
 1 can mushrooms & juice
 ½ lb. Velveeta cheese

I use Uncle Ben's 6 oz. pkg. rice. Cook as directed but do not use the package of herbs. Melt margarine. Add celery and onion. Add mushroom soup and mushrooms with their juice. Add cheese and heat until melted. Put all in a casserole and let stand 1 hour or overnight. Bake at 350° for 1 hour.

WILD RICE CASSEROLE

Suzanne Miller

1 C. wild rice
 2 C. celery
 1 tsp. chopped onion

1 lb. ground beef
 1 can mushroom soup
 1 can sliced mushrooms

Cook rice till almost done. Add celery and cook till tender. Fry brown hamburger and onion. Mix hamburger, soup, mushrooms and rice mixture. Heat till boiling and serve.

WILD RICE CASSEROLE

Anne O'Neal Holland

2 C. boiling water
 ⅔ C. wild rice
 1 can chicken rice soup
 1 small can mushroom pieces
 ½ C. water
 1 tsp. salt
 1/8 tsp. celery salt
 1/8 tsp. onion salt

1/8 tsp. garlic salt
 1/8 tsp. paprika
 1/8 tsp. liquid smoke or
 hickory seasoning
 1/8 tsp. pepper
 1 small bay leaf, crumbled
 3 T. chopped onion
 3 T. bacon drippings or oil
 ½ lb. ground beef

Pour boiling water over wild rice. Cover and let stand 15 minutes; drain. Add chicken soup, mushrooms (and liquid), ½ C. water and seasonings. Saute onions in bacon drippings until slightly browned, then add ground beef; stir until brown and crumbly. Mix into rice and pour into casserole. Bake in slow oven (325°) for one hour. Grated cheese may be sprinkled over the top of mixture before baking. Serves 4 easily.

*There's not so much to see in a small town,
 but what you hear makes up for it.*

BAKED NOODLE YUKON

Alice Eighme Scott

2 T. melted butter
 1 T. flour
 1 C. sweet milk

2 C. flaked salmon or tuna
 2 C. cooked noodles
 1 C. buttered bread crumbs

Combine butter, flour and milk. Cook, stirring constantly, until thick. Add salmon or tuna. Fill well-buttered casserole with alternate layers of creamed tuna and noodles. Sprinkle each layer with bread crumbs. Bake 20 to 30 minutes at 375°.

BUTTERY SCALLOPED OYSTERS

In Memory of Mrs. Harley (Leona) Been

1 pt. oysters
 ½ C. dry bread crumbs
 ½ C. melted butter

6 T. cream
 1 C. cracker crumbs

Drain oysters. Combine liquid with cream. Mix bread crumbs and cracker crumbs. Add melted butter to crumbs and mix. Grease baking dish. Arrange in layers of crumbs then oysters. Dot with butter, season each layer. Pour liquid over all. Bake 20 minutes at 400° or until top is brown.

CHEESE SALMON BAKE

Marilyn Eighme

1 lb. can salmon
 2 C. uncooked noodles
 White sauce

½ lb. grated cheese
 Salt
 Pepper

Mix all ingredients thoroughly and put in a loaf pan. Bake at 375° for 30 minutes.

CHICKEN OF THE SEA TUNA FLORENTINE

Lydia Simons

2 pkg. (10 oz. each) frozen chopped
 spinach (thawed)
 2 T. instant minced onion
 1 can (12½-oz.) chicken of the sea
 tuna (drained)
 6 hard cooked eggs (sliced)

2 cans (10¾ oz.) cond. cream
 mushroom soup
 1 C. (½ pt.) sour cream
 Salt & pepper
 ¼ C. melted butter
 2 C. soft bread crumbs (4 slices)

Squeeze spinach to remove excess liquid. Spread spinach evenly in grease 2 quart casserole. Sprinkle with onion, tuna and eggs. Mix mushroom soup and sour cream. Pour mixture evenly over eggs. Mix melted butter and crumbs and sprinkle evenly over top of casserole. Bake in preheated moderate oven (350°) for 30-35 minutes or until golden brown and bubbly. Serves 6.

CREOLE SHRIMP

Wayne Richards

2 medium onions (sliced)
4 pieces celery (chopped)
2 T. fat or vegetable oil
1 tsp. salt
1 C. water
2 C. tomatoes
1 T. vinegar

1 tsp. sugar
1½ C. shrimp (med. or small)
2 T. chili powder
1 small can mushrooms
3 C. hot boiled rice
3 T. flour

Cook onions and celery until brown in fat. Add flour and salt and slowly add the water. Cook fifteen minutes. Add tomatoes, vinegar, sugar and chili powder. Add shrimp and mushrooms last and cook ten minutes longer. Serve on rice.

OLD FASHIONED OYSTER DRESSING

Dora Bennett

Fowl giblets
2 qt. bread cubes
1 C. chopped celery
1 apple
2 T. or more minced onion

1 tsp. pepper
1 tsp. sage
2 eggs, beaten
1 pt. oysters, chopped

Cook giblets of fowl in 2 C. of more water. Cook celery, onion and apple separate from giblets. Then add to giblets. Pour over bread. Season with pepper and sage, then add eggs and oysters; mix well. Bake in moderate oven or stuff fowl.

QUICK LUNCH

Lola Hailey

1 can cream of mushroom soup
½ C. milk
Tuna

Canned peas
Pimento

Heat together and serve over biscuits.

7 SEAS CASSEROLE

Ermal Breckenridge McFarland
Vienna Richards

1 can celery soup
½ tsp. salt
¼ C. onions (chopped fine)
1½ C. peas (I like frozen)
1 can light flaked tuna (drained)

1½ C. water
Dash of pepper
1½ C. minute rice
¾ C. grated Cheddar cheese

In a saucepan put soup, water, salt, pepper and onions. Bring to a boil. Layer the other ingredients in a flat bake dish and pour the soup mixture over. Save enough cheese for top of casserole. Bake 25 minutes at 375°.

STUFFED PEPPERS

Eleanor Shields

6 medium green peppers
 2 small cans shrimp (hamburger or ground pork may be used)
 2 C. cooked rice (salted)
 1 C. salad dressing

2 T. chopped onion
 Dash of Tabasco sauce
 1 8-oz. can seasoned tomato sauce
 (I use kind with meat in)

Cut off tops of peppers. Clean and pre-cook 5 minutes in salted water; drain. Combine next 4 ingredients. Add Tabasco sauce. Fill peppers. Set upright in casserole. Pour tomato sauce around the peppers. Bake at 350° for 30 minutes. Spoon sauce over peppers as you serve or eat them. Very good.

TUNA AND NOODLE DISH

Vienna Richards

1 pkg. noodles (cooked)
 1 can cream of chicken soup

1 can of cheese soup
 1 can drained chunk tuna

Mix together and bake for 45 minutes at 350°.

TUNA SPAGHETTI BAKE

Dorothy Wurster

1 can tuna (2 is better)
 1/2 pkg. spaghetti
 1 can cream of mushroom soup
 Slivered almonds

Pimento (entire jar)
 1 can mushrooms
 1 C. mozzarella cheese
 Potato chips

Mix all ingredients together except potato chips. Put in baking dish and top with potato chips. Bake at 350° until brown.

Beef Taco Bake

1 lb. ground beef
 1 can Tomato Soup

1/2 c. milk
 6 flour tortillas or
 8 corn tortillas.
 (6-8") cut in
 1" pieces

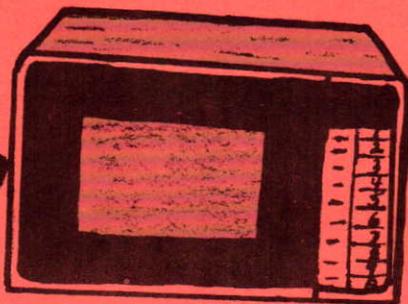
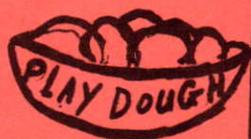
1 c. Pace Thick & Ch. Salsa
 1 c. sh. cheddar cheese

1. In skillet over med heat, brown ground beef, pour off fat.

2. Add soup, salsa, milk, tortillas & half the cheese. Spoon into 2 qt. baking dish. Cover.

3. Bake 400° 30 min or until hot. Sprinkle with remaining cheese.

MISC. RECIPES



Misc.

BLENDER APPLESAUCE

Merry Ann Swank

- | | |
|--------------------|---------------|
| 1/2 C. light syrup | 1/8 tsp. salt |
| 1/4 C. lemon juice | 6 apples |
- Core 6 apples and slice. Whirl in blender till smooth; chill.

GRANOLA

Quita Lininger Blunck

- | | |
|-------------------------|---------------------|
| 3 C. old fashioned oats | 1/4 C. sesame seeds |
| 1/2 C. wheat germ | 1/2 C. raisins |
| 1/4 C. chopped almonds | 1/4 C. honey |
| 1/4 C. chopped peanuts | 1/4 C. oil |
| 1/4 C. pumpkin seeds | 1/4 tsp. vanilla |
| 1/4 C. sunflower seeds | |

Heat together honey, oil and vanilla. Pour over rest of mixed ingredients and stir until well coated. Spread into large shallow baking pan. Bake at 325° for 15-20 minutes. Stir halfway through to let bottom ingredients brown. Make sure raisins don't burn; enjoy!

GRANOLA

Charlotte Jennings

- | | |
|--|------------------------------------|
| 1 lb. box oatmeal (uncooked) | 1/2 C. chopped nuts |
| 1 C. wheat germ | 1 1/2 C. honey |
| 1 C. raisins | 1/3 C. vegetable oil or peanut oil |
| 1 small pkg. coconut | 1 T. vanilla |
| 1/4 C. sesame seeds or sunflower seeds | |

Mix oatmeal, wheat germ, raisins, coconut, seeds and nuts in big bowl. Then add other ingredients. Mix everything and place onto 2 cookie sheets. Bake at 275° for about 45 minutes. Let cool about 10 minutes and break into pieces. Store in a jar with a lid and eat for snacks or for breakfast.

CASSEROLE SAUCE MIX

Margaret Wilkins

2 C. non-fat dry milk	1 tsp. dried thyme, crushed
¾ C. cornstarch	1 tsp. dried basil, crushed
¼ C. instant chicken bouillon	½ tsp. pepper
½ T. onion flakes	

Combine all ingredients and store in air tight container. To use as substitute for 1 can of creamed condensed soup: Combine ⅓ C. dry mix with 1¼ C. water. Cook until thickened. May add 1 T. margarine if desired. You may add mushrooms, celery, or cooked chicken to make desired soup. These ingredients may be left in chunks or creamed in the blender by adding them to the sauce that has been cooked and poured into a blender. Makes equivalent to 8 cans of soup.

CHEESE SAUCE FOR FROZEN BROCCOLI, CARROTS OR ASPARAGUS

Roy Perkins

3 T. low calorie oleo	1/8 tsp. pepper
3 T. flour	1 C. milk
½ tsp. salt	1 C. cheese

Bring all ingredients to a boil, except cheese. Then add cheese. Cook to desired thickness over low flame. Pour over cooked vegetables.

CHILI SAUCE

In Memory of Lulu Hall

18 tomatoes (squeeze out juice)	2 tsp. salt
3 red or green peppers	1 tsp. cinnamon
6 onions	1 tsp. black pepper
1 C. sugar	1 tsp. nutmeg
1 C. vinegar	½ tsp. cloves
½ tsp. red pepper	

Cook tomatoes, peppers and onions until soft. Add other ingredients and cook together 10 minutes. Add flour to thicken.

CHILI SAUCE

In Memory of Vinetta Hill

36 ripe tomatoes	6 C. vinegar
6 onions	1 T. cinnamon
6 peppers	1 T. cloves
6 C. sugar	Salt to taste

Can pour off some of juice. Cook to desired thickness. May add cornstarch.

MUSTARD SAUCE

Retta B. Ferguson

½ can tomato soup
¾ C. sugar
Horseradish mustard
Boil until thick.

1 egg
⅓ C. vinegar (or more)

SPAGHETTI SAUCE

Catherine Petersohn

⅓ C. minced onion
2 peeled garlic buds
3 T. salad oil
1 No. 2½ can tomatoes
1 6-oz. can tomato paste

3 cans (6 oz.) water
1½ tsp. salt
¼ tsp. pepper
½ bay leaf

Saute onion and garlic in oil; add tomato, water, salt, pepper and bay leaf. Simmer 1¼ hours, covered and 1 hour uncovered. You can double recipe and freeze what isn't used.

ROASTED SOYBEANS

Sue Richards Wood

Soak 2 C. soybeans in 1 qt. of water and 2 tsp. baking soda overnight. Drain, place on paper towels to dry. Spread in shallow baking pan. Roast in 400° oven for 30 minutes or until beans are crisp and brown. Stir during roasting. Watch carefully toward the end. Add ½ tsp. oil and salt (or popcorn salt) after roasting.

CHOCOLATE COVERED:

Melt chocolate chips and stir in roasted soybeans. Drop on waxed paper.

STUFFING FOR TWO WHOLE HOGS

Sue (Richards) Wood

16 loaves sandwich bread (dried & cubed)
2 dozen eggs
2 gallon milk (powdered)
18 C. broth
1 jar boullion cubes
2 lb. oleo
1½ stalk celery

4 tsp. oregano
4 tsp. sage
9 tsp. poultry seasoning
7 tsp. pepper
10 T. salt
6 medium onions

The best thing you can spend on your children's is not money-it's time.

HOW TO DRY FLOWERS

Cleone Thompson

3 tsp. salt without iodine

3 C. yellow cornmeal

3 C. Borax

Line shoe box with waxed paper. Put mix in bottom of box. Add flowers (picked before full bloom early in morning without dew on them). Add flowers face up and color up. Cover mix and seal. Keep in dry place. Mixture can be kept in glass jar, sealed and used over again.

FERTILIZER FOR FLOWERS

Ella Fox

1 gallon soft water

1 tsp. baking powder

1 tsp. Epsom salts

1/2 tsp. household ammonia

1 tsp. salt peter

Water every six weeks.

Fun for Kids

FINGER JELLO

Brandon Greene

4 env. Knox unflavored gelatin

3 3-oz. pkg. flavored Jello

Dissolve in 3 C. boiling water. Add 1 C. juice or cold water. Pour into 9 x 13 inch pan; chill. Maybe cut into shapes with cookie cutters.

YUMMY FUDGE CYCLES

Kaye Breckenbridge

1 qt. chocolate milk

2 beaten egg yolks

2/3 C. sugar

Blend sugar and egg yolks together. Gradually add milk and stir until sugar is dissolved; freeze.

MY BEST POPSICLES

Scott England

1 pkg. orange Jello

1 pkg. orange Kool-Aid

1 C. sugar

2 C. hot water

2 C. cold water

Mix and pour into 3 oz. paper cups. When partially set, insert stick, freeze. (You may wish to substitute grape or other flavors for the orange.)

ANIMAL SANDWICHES

Kelli D. Mason

4 slices sandwich bread

Cookie cutters

Peanut butter

Press cutter into bread to make shapes. Trim and spread with peanut butter (or any other filling - butter, tuna salad, etc.). Makes 4 sandwiches. Hint - leftover crust is good for mom's stuffing.

CANDY PLAY DOUGH (It's Finger Licking Fun)

Brandon Greene

1½ C. peanut butter

1½ C. honey

3 C. powdered milk (just the powder)

Mix it up and it's ready to play with.

CERAMIC MODELING CLAY

Regan W. Mason

½ C. cornstarch

¾ C. cold water

1 C. baking soda

Mix cornstarch, soda and cold water in heavy saucepan. Cook over medium heat, stirring constantly. In a minute or two, it will let go from the side of the pan and ball around the spoon. Transfer it to a plate and let cool under a damp cloth. When cool, knead and form into desired shapes. Especially nice for Christmas decorations. Thin pieces will dry in a day while heavier ones take longer. After the pieces are painted, finish by dipping into clear shellac, spraying with clear plastic or brushing on clear nail polish. Makes plenty for 1 child.

CLAY

Sue Richards Wood

2½ C. flour

½ C. salt

3 T. oil

1 C. boiling water

Mix and knead.

HOMEMADE PLAY DOUGH

Debbie Reed

2½ C. flour

2 C. boiling water

½ C. salt

3 T. corn oil

1 T. alum

Food coloring

Combine flour, salt and alum. Mix with boiling water. Add oil and mix well. Divide and color as desired. Keep well covered when not in use. It will keep forever when well covered.

NON-HARDENING NO COOK DOUGH

Brandon Greene

2 C. self rising flour
2 T. salt
1 C. plus 2 T. boiling water
Mix and knead.

2 T. alum
2 T. cooking oil

FINGER PAINTS FOR CHILDREN

Regan W. Mason

½ C. cornstarch
¾ C. cold water
1 env. unflavored gelatin
½ C. cold water

2 C. hot water
½ C. detergent powder or
soap flakes

On wintry or rainy days, it often is necessary to find something to occupy pre-school children. One solution might be to make finger paints. Mix a half cup of cornstarch with ¾ C. of cold water in a medium saucepan. Meanwhile, soak one envelope of unflavored gelatin in a half cup of cold water. Stir two cups of hot water into the starch mixture and cook over a medium heat until it comes to a boil and is smooth. Remove from heat and blend in softened gelatin. Add half cup of detergent powder or soap flakes and stir until dissolved. This makes about 3 cups. Divide into portions (in jars or bowls). Use food coloring for color - a few drops will do it. If not used right away, you can store in a cool place in a tightly closed container.

CRAFT BAKING DOUGH

Kelli D. Mason

1 C. salt
1½ C. warm water

4 C. flour

Stir salt into warm water, cool and add flour. Knead for 10 minutes. Use immediately. Bake 300° for 1 hour. Makes 12 five inch ornaments.

ROCK GARDEN

Virginia Brosam

4 T. ammonia
4 T. water

4 T. bluing liquid
2 or 3 different food colors

Pour above over a brick, sponge or cinders in a dish. Sprinkle 4 T. salt over all.

Microwave

BASIC CHEESECAKE

Debbie Reed

- | | |
|--|-----------------------------|
| ¼ C. margarine | ½ tsp. ground nutmeg (opt.) |
| 1 C. graham crackers or vanilla wafers | 2 8-oz. pkg. cream cheese |
| ¾ C. sugar | 3 eggs |
| 1 T. fresh lemon juice | ½ tsp. vanilla |
| 1½ T. sugar | |

Microwave butter at high for 1 minute to melt in an 8-inch round cake or pie pan. Stir in 1½ T. sugar, crumbs and nutmeg. Press mixture evenly on bottom and sides of dish. Microwave at high for 2 minutes. Cool slightly; chill. Beat cream cheese until fluffy. Add ¾ C. sugar, eggs, lemon juice and vanilla. Beat well and pour into chilled crust. Microwave at medium 20 to 25 minutes. Rotate dish ½ turn at 5-6 minutes intervals. Center will be slightly soft but firm when chilled. To serve, top with any of the topping ideas given. Yield: 1 8-inch cheesecake. Top with 1 16-oz. can cherry pie filling or 1½ C. strawberries, thickened.

MICROWAVE COOKIES

Shirley Johnson Ver Wers

- | | |
|----------------------|-----------------------|
| 1 C. sugar | 1 C. light Karo syrup |
| 1 C. peanut butter | 1 C. salted peanuts |
| 2 C. Chinese noodles | 1 C. Rice Krispies |
| 2 C. corn flakes | |

Cook sugar and corn syrup in microwave on high for 5 minutes. Add the rest of the ingredients. Drop by spoonfuls on waxed paper to cool.

CHOCOLATE MICROWAVE FUDGE

Linda Rinehart

- | | |
|------------------------------|---------------------------------|
| 3 C. sugar | ¾ C. butter |
| ⅔ C. evaporated milk | 2 C. marshmallow creme |
| 1 C. chopped nuts (optional) | 2 C. semi-sweet chocolate chips |

Combine sugar, butter and milk in buttered large glass mixing bowl. Microwave on full power, uncovered 8 minutes. (Bring to boil, then cook an additional 3 minutes.) Stir occasionally. Stir in chocolate chips until melted. Fold in marshmallow creme, nuts and vanilla; mix well. Pour into buttered 9 x 13-inch pan.

EASY RICE PUDDING

Marilyn Eighme

1 3-oz. pkg. vanilla pudding (reg.)

2½ C. milk

½ C. instant quick cooking rice

½ C. dark seedless raisins

In a deep, one-quart, heat-resistant, non-metallic casserole combine all ingredients. Heat, uncovered, on roast for 10 minutes or until mixture boils. Stir mixture occasionally during last 2 minutes of cooking time. Serves either hot or chilled.

MICROWAVE FUDGE

Loretta Worthington

1 box powdered sugar

½ C. cocoa

¼ C. milk

1 stick oleo

1 tsp. vanilla

½ C. nuts

Shake powdered sugar and cocoa together. Put in glass baking dish and add milk and oleo, melted. Put in microwave for 2-2½ minutes. Take out and add vanilla and nuts. Put in freezer for 20 minutes.

MICROWAVE CARAMEL CORN

Bryce Bear

Robin Wurster

Gloria Johnson VanZee

3 qt. popped corn

½ C. corn syrup

½ C. brown sugar

1 stick oleo

½ tsp. salt

1 tsp. vanilla

¼ tsp. soda

Put popped unbuttered corn in a large paper sack. Combine corn syrup, brown sugar, oleo and salt. Microwave on high for 3½ minutes. Stir in vanilla and soda. Stir until mixture foams. Then pour over popcorn in the paper sack. Stir corn to coat. Microwave on high for 1½ minutes.

MICROWAVE CARAMEL CORN

Vickie Scott Sowers

1 C. brown sugar

½ C. margarine

¼ C. white syrup

½ tsp. salt

½ tsp. baking soda

16 C. popped corn

Combine sugar, oleo, white syrup and salt in a 2-quart dish. Cook 2 minutes on full power. Stir and cook 2 more minutes. Stir in baking soda. Pour over the popped corn in a brown paper bag. Shake well. Put in microwave, bag and all and cook 1½ minutes on full power. Shake and cook 2 minutes more. Shake and pour into dishpan to cool. When cool, crumble.

MICROWAVE ENGLISH MUFFIN LOAF

Bryce Bear

2 pkg. dry yeast	5 C. flour
1 T. sugar	2 tsp. salt
2 C. milk	¼ tsp. soda
½ C. water	Corn meal

Combine 3 C. of flour, yeast, sugar, salt and soda. Heat liquids until very warm (120° - 130°). Add to dry mixture and beat well. Stir in rest of flour. Spoon into two 8½ x 4½-inch pans that have been greased and dusted with cornmeal. Sprinkle tops with cornmeal. Cover and let rise in warm place for about 45 minutes. Microwave each loaf on high power for 6½ minutes. Surface of loaf will be pale in color and flat. Let loaf rest in pan for 5 minutes before removing.

MICROWAVE PEANUT BRITTLE

Mrs. Merrill Johnson

1 C. raw peanuts	1 C. white sugar
½ C. white syrup	Salt
1 T. butter	1 tsp. vanilla
2 tsp. soda	

Cook on full power 5 minutes. Stir and cook another 2 minutes. Add butter and vanilla. Stir and cook 1½ minutes. Add soda and pour out on the shiny side of a piece of foil.

MICROWAVE PECAN BRITTLE

Anne O'Neal Holland

1 C. pecans	1 C. sugar
½ C. white corn syrup	1/8 tsp. salt
1 tsp. butter	1 tsp. vanilla
1 tsp. baking soda	

Combine pecans, sugar, syrup and salt in a 1½-quart bowl. Microwave on high 7-8 minutes. (Cooking time may vary.) Stir after 4 minutes and continue cooking. Add butter and vanilla; microwave on high 2 minutes. Add baking soda. Stir until foamy. Spread on greased cookie sheet. Let cool and break.

MICROWAVE PEANUT BUTTER FUDGE

Linda Rinehart

3 C. sugar	¼ C. margarine
1 jar marshmallow creme	1 tsp. vanilla
⅔ C. evaporated milk	1 C. peanut butter

Mix sugar, milk and butter in a large glass bowl. Microwave 4-5 minutes on full power or until mixture boils, stirring 2 or 3 times. Microwave 3 minutes longer stirring once. Stir in peanut butter, marshmallow creme and vanilla. Beat until well blended. Spread in buttered 13 x 9 x 2-inch pan. Cut in squares when firm. (May be varied by cutting amounts in half. Make one half with peanut butter and spread in pan. Make half substituting 1 C. chocolate chips for peanut butter and spread on top of peanut butter fudge.)

MICROWAVE PIE CRUST

Eloise Walters Brown

ONE CRUST:

1/3 C. shortening
2 T. butter
1 C. flour

1/2 tsp. salt
3 T. cold water
3 or 4 drops yellow food color

TWO CRUST:

2/3 C. shortening
3 T. butter
2 C. flour

1 tsp. salt
1/3-1/2 C. cold water
7 or 8 drops yellow food color

Make crust as per usual. Prick with fork on bottom and at bend of dish. Microwave on high for 5-7 minutes, rotating dish 1/2 turn every three minutes. If cooking unevenly rotate 1/4 turn. If brown spots appear, cover with small piece of foil. Watch closely.

PEANUT CLUSTERS

Linda Rinehart

2 lb. white chocolate
1 12-oz. pkg. milk chocolate chips

1 12-oz. pkg. semi-sweet chips
5-7 oz. pkg. Spanish peanuts
(or cashews)

Melt white chocolate and all the chocolate chips in a large bowl in microwave. Add nuts. Drop by spoonful onto wax paper.

SCALLOPED TOMATO-POTATOES

Mildred Johnston

1/2 C. onion
2 T. flour
1/8 tsp. pepper
1 8-oz. stewed tomatoes
5 C. potatoes (peeled & thinly sliced)

2 T. butter or oleo
1/2 tsp. salt
1 C. water
2 cubes instant chicken bouillon
Grated cheese

Place onions and butter in 1 1/2 quart casserole. Cook in microwave oven for 1 1/2 minutes on high. Blend in flour, seasonings, water, tomatoes and bouillon. Cook on high for 4 minutes or until thickened. Stir half way through cooking time. Add potatoes. Stir lightly to coat. Cook in oven, covered on high for 13-15 minutes, or until potatoes are tender. Sprinkle cheese over top. 6-8 servings.

Goodness is the one investment that never fails.

STUFFED BAKED POTATOES

Marilyn E. Riggs

- | | |
|-------------------------|---------------------------|
| 6 medium potatoes | 2 T. butter or oleo |
| ½ C. milk | 1 egg |
| Salt & pepper, to taste | 1 can Cheddar cheese soup |
| Paprika | |

Bake potatoes 18 minutes, let stand at room temperature 3 minutes. Cut hot potatoes in half, scoop potato with spoon, leave a thin shell. Mash potatoes with masher, add butter, milk, egg, salt, pepper and soup. Whip with mixture till light and fluffy. Spoon back in potato and sprinkle with paprika. Heat in microwave for 6 minutes.

CHEESE AND EGG PUFF

Quita Blunck

- | | |
|-------------------|------------------------|
| 1 T. butter | 4 eggs |
| ¼ C. flour | 1 C. milk |
| 1 C. Swiss cheese | ¼ tsp. salt |
| ¼ tsp. pepper | 2 T. chives (optional) |

Place butter in 9" glass pie plate and melt. Beat eggs and gradually beat in flour until smooth. Stir in remaining ingredients, mixing well. Pour into buttered pie plate. Cover with plastic wrap. Microwave on roast for 5 minutes. Gently fold over and continue cooking on roast for 3-4 minutes. Let stand 5 minutes before serving. Yield: 3-4 servings.

MICROWAVE FRIED CHICKEN

Linda Rinehart

- | | |
|-------------------------|--------------------------|
| 1 C. dried bread crumbs | 1½ tsp. paprika |
| 1 tsp. salt | ¼ tsp. crumbled bay leaf |
| ¼ tsp. garlic powder | 1 egg |
| ¼ tsp. pepper | 1 T. water |
| 1 #3 cut-up fryer | ¼ C. butter |

On sheet on wax paper, combine bread crumbs, paprika, salt, bay leaf, garlic powder and pepper. In pie plate, mix egg white with water. Dip each piece of chicken into egg white; then coat evenly with bread crumb mixture. Place in 12 x 8-inch glass baking dish with larger pieces on outside, smaller in middle. In one-cup glass measure, melt butter in microwave. Pour over chicken. Cook uncovered for 5 minutes. Rotate dish ¼ turn and cook 5 more minutes. Cover with wax paper and cook 10 minutes more, rotating dish ¼ turn after 5 minutes. Let stand covered 10 minutes.

HOT BEEF DIP

Nancy Nichols Willey

2½ oz. dried beef	1 C. cold water
½ C. Parmesan cheese	¼ C. chopped onion
¼ C. sour cream	¼ C. salad dressing
1 8-oz. pkg. cream cheese	1 T. dried parsley

Cut beef into small pieces. Combine beef and water in 4 C. measure. Cook 3 minutes. Drain well. Mix beef and all remaining ingredients. Cook on roast or high for 6-8 minutes. Stir a couple of times as it cooks.

MICROWAVE MEATLOAF

Marjorie Chandler
Mary Jane Mosby

1½ lb. ground beef	½ C. oatmeal
⅓ C. catsup	1 medium onion
1 egg	½ C. milk
2 scant tsp. salt	1 tsp. Worcestershire sauce
1/8 tsp. pepper	2 tsp. horseradish

TOPPING:

¼ C. catsup	2 tsp. brown sugar
½ tsp. Worcestershire sauce	

Place ground beef in oatmeal, mix and set aside. Put catsup, onion, egg, milk, salt, Worcestershire sauce, pepper and horseradish in blender and blend until smooth. Add this to hamburger and oatmeal and mix well. Place in 8½ x 4-inch glass loaf pan (may use round glass dish.) Cover with wax paper and microwave for 5 minutes on full power. Then rotate dish ½ turn and microwave for 10 minutes more. Also rotate dish during this time. Remove from oven and pour off drippings. Combine topping ingredients and pour over meatloaf and return to oven, covered with waxed paper and microwave 5 minutes more. Let stand 10 minutes. Serves 6.

MADE-RIGHT MUSHROOM BURGERS

Mildred Johnston

1 C. celery (chopped)	1 C. onion (chopped)
1 T. oil	1 lb. ground beef
1 10-oz. can cream of onion soup	4 oz. can drained sliced mushrooms
¾ C. catsup	1 tsp. chili powder
1 tsp. salt	6-8 hamburger buns

Combine celery, onion and oil in 1½ quart casserole. Cook in microwave on high for 3-4 minutes. Then add beef and cook on high for 3-4 minutes or until beef is no longer pink. Stir halfway through cooking time; drain. Combine remaining ingredients and add to meat. Heat in microwave on high for 7-8 minutes or until heated through. Spoon on to split buns.

TACO CASSEROLE

Sandy Breckenridge

1 lb. ground beef

1¾ oz. pkg. taco seasoning mix

2½ C. corn chips

½ C. shredded Cheddar cheese

1 15-oz. can tomato sauce

1 16-oz. can refried beans

¼ C. chopped pimento
stuffed olives

Place meat in 1½ quart casserole. Cook on full power 3-4 minutes or until beef is no longer pink. Stir halfway thru cooking time and drain. Combine with remaining ingredients, except corn chips and cheese. Spoon meat mixture over 2 cups chips in 1½ quart casserole. Cook on full power for 5 minutes or until heated through. Crush remaining corn chips. Sprinkle casserole with corn chips and cheese. Heat in microwave on full power for 30 seconds to 1½ minutes or until cheese is melted.

WATER CHESTNUTS WRAPS

Carla Riggs Bowlds

2 6½-oz. cans water chestnuts (drained)

½ C. sugar

Juice of 1 lemon

2 T. dark molasses

1 lb. bacon

1 12-oz. bottle catsup

½ C. brown sugar

2 T. Worcestershire sauce

Tobasco sauce to taste

Cut bacon strips in half and wrap around whole chestnuts; secure with a toothpick. Place chestnuts on a roasting rack in a glass dish and cook until bacon is crisp, about 1 minute per chestnut. Mix the remaining ingredients and place in a shallow glass serving dish. Place chestnuts in the sauce and microwave for 1 minute until sauce is thoroughly heated.

Household Hints

HOUSEHOLD HINTS

When freezing rolls if you want them iced, make an icing of powdered sugar and evaporated milk. It will not melt when rolls are reheated for serving. This may be kept in refrigerator, for when it is needed.

HOUSEHOLD HINTS

To cut a fresh cake, use a wet knife.

HOUSEHOLD HINTS

To give pies an expert look; for shiny top, brush crust with milk before baking.

For golden brown glazed top, brush top crust with water, sprinkle evenly with granulated sugar before baking.

For glazed top, brush top crust lightly before baking, with egg or egg yolk, mixed with a little water.

HOUSEHOLD HINTS

Add a pinch of baking soda to keep boiled syrup from crystallizing.

HOUSEHOLD HINTS

If lemons are warmed in the oven before squeezing there will be more juice.

HOUSEHOLD HINTS

When a recipe calls for sour milk, add 1 T. vinegar in measuring cup, then fill with milk, stir and let set 3 minutes. (Should be curdly). 1 C. flour, less 2 T. Add 2 T. cornstarch, sifted together is equal to 1 C. cake flour.

HOUSEHOLD HINTS

If you are out of chocolate squares for a cake or brownie recipe, substitute 3 T. spoons cocoa plus 1 T. oleo.

HOUSEHOLD HINTS

Roll sugar-cookie dough, out in powdered sugar instead of flour to keep it from getting stiff and tough.

Mix part of the flour called for in a recipe with raisins, candied fruits and nuts before mixing into batter. Prevents fruits from sinking to bottom in cake batter.

HOUSEHOLD HINTS

To tell the freshness of an egg, place the egg in a pan of water. If fresh, it will lie on its side. If a few days old, it will tilt upwards. If stale, it will stand on end. If very old, it will float.

HOUSEHOLD HINTS

Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.

Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of French fried potatoes.

HOUSEHOLD HINTS

Plant radish and cucumber seeds together to keep the bugs off the cucumbers.

HOUSEHOLD HINTS

To remove any food odor from your refrigerator or freezer, crumple up newspaper and leave at least 12 hours. Depending on strength of odor, crumpled newspapers might have to be repeated at least once, as this is what absorbs the odor. Works terrific.

HOUSEHOLD HINTS

To clean eye glasses without streaks, use a drop of vinegar on each lens.

HOUSEHOLD HINTS

Clean your telephone with rubbing alcohol to keep it new looking.

HOUSEHOLD HINTS

Candles burn more slowly and evenly with minimum wax drippings if you place them in the freezer for several hours before using them.

HOUSEHOLD HINTS

To restring a necklace, use the finest fishing line. It is firm enough so you don't need a needle, but soft enough to hand string beautifully. When restringing beads of graduated sizes, tape down a strip of cellophane tape (sticky side up) on a smooth surface and arrange beads in order before restringing.

HOUSEHOLD HINTS

For longer lasting panty hose: Before you wear a new pair of hose they should be frozen. Wet them and ring out gently. Place in a plastic bag and toss in the freezer. Once frozen, thaw in bathtub and hang to dry. (It's a wild and crazy hint, but it's true.)

HOUSEHOLD HINTS

To remove ballpoint ink, apply hair spray liberally to the stain. Rub with a clean dry cloth and the ink will usually disappear. You can also try rubbing alcohol on the spot before laundering.

HOUSEHOLD HINTS

To remove grease from suede, sponge with a cloth dipped in vinegar or club soda. Restore the nap of suede by brushing with a suede brush.

HOUSEHOLD HINTS

Club soda works wonders for removing grease from double knit fabrics.

HOUSEHOLD HINTS

For garments with chewing gum on them, put into a plastic bag and put into freezer. Then simply scrape off the frozen gum.

HOUSEHOLD HINTS

To the ladies who do their own painting: When you are through painting, the paint can be removed from your hands by saturating well with Pond's or any good cold cream.

HOUSEHOLD HINTS

To clean paint brushes (no matter how hard the brush may have become): Clean and soften by soaking in a bucket of water to which a little lye has been added.

HOUSEHOLD HINTS

Paint spots will come off windows if rubbed with a little nail polish remover.

HOUSEHOLD HINTS

When painting a room, a large onion, cut in two will destroy the odor of the paint. Leave the onion in the room all night.

HOUSEHOLD HINTS

A great window cleaner is:

1 C. rubbing alcohol

1 T. white vinegar

1 C. cold water

Pour into a spray bottle or store part of this in a tightly sealed pint jar.

HOUSEHOLD HINTS

When you have trouble removing decals from the wall or from any surface use tepid vinegar. It will take the decal off beautifully.

HOUSEHOLD HINTS

Salted boiling water will immediately kill grass and weeds growing between sections of cement walk.

HOUSEHOLD HINTS

To remove mildew, apply a paste of vinegar and baking soda. Rub in and wash as usual.

HOUSEHOLD HINTS

To remove tar, rub spot with Kerosene then wash with detergent and water.



HOUSEHOLD HINTS

TO REMOVE MILDEW:



$\frac{2}{3}$ C. dishwashing compound

1 qt. bleach

$\frac{1}{3}$ C. laundry detergent

3 qt. warm water

Use rubber gloves. Rinse with clear water and dry.



HOUSEHOLD HINTS



Place a piece of charcoal or several mothballs in your tool box to attract moisture so the tools won't rust.

PASTRY AND PIES



BUTTERMILK PIE

Birdie Hogue

2 C. sugar
4 eggs
 $\frac{2}{3}$ C. buttermilk
Pinch of salt

Heaping T. flour
1 tsp. vanilla
1 stick margarine

Melt margarine and cool. Mix all thoroughly, pour into unbaked pie shell and bake for 1 hour at 350°.

CRUST:

1 C. flour
1 3-oz. pkg. cream cheese

1 stick margarine

OZARK BUTTERMILK PIE

Vickie Scott Sowers

2 eggs
2 C. sugar
4 T. flour

$\frac{1}{2}$ C. melted butter
2 tsp. lemon extract
2 C. buttermilk

Beat the eggs well. Sift the sugar and flour together and add to egg mixture. Beat well and add remaining ingredients. Pour into 1 large or 2 small unbaked pie shells. Bake at 350° for about 20 minutes or until filling is thick. Test with a knife blade.

FRESH PEACH PIE

Marilyn Eighme

1 C. water
1 C. sugar
 $\frac{1}{4}$ C. white syrup
3 T. cornstarch

$\frac{1}{2}$ 3-oz. box peach or orange Jello
2 C. sliced peaches
Whipped topping
Baked pie shell

In a saucepan, mix together water, sugar, syrup and cornstarch. Boil until clear. Add $\frac{1}{2}$ pkg. gelatin. Cook until just warm then add peaches. Pour into pie shell and top with whipped topping.

GLAZED FRESH PEACH PIECleone Johnson
In Memory of Emma McClure

4 C. peaches (fresh)
 $\frac{1}{2}$ C. water
1 C. sugar

3 T. cornstarch
1 T. butter
 $\frac{1}{4}$ tsp. almond extract

Cut and crush 1 C. peaches. Add water, sugar and cornstarch. Boil until thick and clear; add butter and cool. Slice rest of peaches into graham cracker crust or baked pie shell and pour $\frac{1}{4}$ C. sugar over them. Pour cooled glaze on top and refrigerate. Serve with whipped cream or can cover peaches with one cup sugar and one lemon and let stand 1 hour. Drain this juice off and add cornstarch and cook until thickened.

LAZY PEACH PIE

Quita Lininger Blunck
Merry Ann Nichols Swank

- | | |
|----------------------|-------------------------------|
| ½ C. margarine | ½ tsp. salt |
| 1 C. sugar | ¾ C. milk |
| 1 C. flour | 1 qt. can peaches (undrained) |
| 2 tsp. baking powder | |

Melt butter in 9 x 13-inch pan. Sift together sugar, flour, baking powder and salt. Mix this mixture with milk and pour over melted butter in pan. Pour peaches over batter. Bake for 350° for 1 hour. Good topped with whipped cream or ice cream.

CUSTARD PIE

In Memory of Anas Henderson

- | | |
|----------------|----------------|
| 2 C. cold milk | 3 eggs |
| ¾ C. sugar | 1/8 tsp. salt |
| ¼ tsp. nutmeg | 1 tsp. vanilla |

Beat eggs until blended, then add other ingredients. Pour into unbaked pie shell. Bake in 425° oven till done.

CUSTARD PIE

Ava Overholtzer
Beulah Perkins

- | | |
|--------------------------|-----------|
| 3 or 4 eggs, well beaten | Vanilla |
| 6 T. sugar (or ½ C.) | 3 C. milk |
| ¼ tsp. salt | |

Mix all together and pour in unbaked 9" pie shell and sprinkle with nutmeg. Bake at 425° for ten minutes, then 350° for 25-30 minutes longer or until firm.

BUTTERSCOTCH PIE

Vada Guess

- | | |
|------------------|--------------------------|
| 1 C. brown sugar | 2 T. butter or margarine |
| 6 T. flour | 1 tsp. vanilla |
| 2 C. milk | 1/8 tsp. maple flavoring |
| 2 egg yolks | |

Mix 1 C. brown sugar and flour together; add milk. Beat egg yolks and add. Cook, stirring until thickened. Add the butter and vanilla and maple flavoring. Pour into baked pastry shell.

BRIDGE PIE

In Memory of Lena Richards
 Nancy Nichols Willey
 Macelle Morrison

- | | |
|--------------------|----------------|
| 1 C. sugar | 4 T. cream |
| ½ stick butter | 1 T. flour |
| 2 egg yolks | 1 tsp. vanilla |
| 1 C. chopped dates | 2 egg whites |
| ½ C. nuts | |

Cream butter; add sugar and then yolks. Add flour, nuts, dates and cream. Last add 2 stiffly beaten egg whites and fold in. Bake in unbaked pie shell. Bake in 350° oven for 40 minutes.

PECAN PIE

Weldon York

- | | |
|-----------------------|-------------------------|
| ½ C. sugar | 1 tsp. vanilla |
| ¼ C. melted butter | Pinch of salt |
| 1 C. white Karo syrup | 3 eggs, slightly beaten |
| 1 C. chopped pecans | |

Mix together and pour into 9-inch unbaked pie shell. Bake at 450° for 10 minutes. Then lower heat to 325° and bake for 40 minutes. Lower temperature 25° for Pyrex pie pan.

SOUTHERN PECAN PIE

Doris Richards

- | | |
|-----------------------|----------------------|
| 4 eggs | ¼ tsp. salt |
| 1 C. sugar | 1 tsp. vanilla |
| 1 C. light corn syrup | ¼ C. melted oleo |
| ½ T. flour | 2 C. pecan halves |
| | 9" unbaked pie shell |

Beat eggs well. Add sugar, corn syrup, flour, salt and vanilla. Beat until well combined. Stir in melted oleo and pecans. Bake until filling is set, about 60 minutes. 9" unbaked pie shell.

CALLIES PECAN PIE

Suzanne Miller
 Crystal Prosser

- | | |
|---------------------------------|---------------------------|
| 3 eggs | ½ C. sugar |
| 2 T. melted butter or margarine | 1½ C. dark corn syrup |
| 2 T. flour | 1½ C. broken pecan halves |
| ¼ tsp. vanilla | 8" pie shell |
| 1/8 tsp. salt | |

Beat eggs, blend in butter, flour, vanilla, salt, sugar and syrup. Sprinkle nuts over bottom of unbaked pastry shell. Gently pour syrup over and bake in hot oven, 425° for 10 minutes. Reduce heat to slow 325° and bake for forty minutes. "Eat to the strum of banjos."

HEAVENLY PECAN PIE

Diane Schuetts

3 egg whites	1 C. finely crushed graham cracker crumbs
1 C. sugar	
1 tsp. baking powder	1 C. coarsely chopped pecans
1 tsp. vanilla extract	

Beat egg whites until stiff peaks. Add sugar to whites, beating at high speed. Fold in baking powder and crumbs. Add vanilla and pecans. Turn into greased 9" pie pan, spreading out to edges. Bake in 350° oven for 25 minutes. Do not over-bake. Pie makes its own crust. Top with whipped cream or ice cream.

PECAN TARTS

Barbara Corll

SHELLS:

3 3-oz. pkg. cream cheese	3 C. flour
3 sticks oleo	

FILLING:

1½ C. chopped pecans	4 T. oleo, melted
4 eggs, slightly beaten	1 tsp. vanilla
3 C. brown sugar	

Mix the cream cheese, 3 sticks oleo and flour and chill 2 hours. Press crust into 1-inch tart pans, slightly above top of each cup. Fill about ¾ full with the filling and bake 15 minutes at 350°. Reduce heat to 250° and bake 10 minutes. About 76 tarts.

RITZ PECAN PIE

Marjorie Ibbotson

3 egg whites	½ tsp. vanilla
½ tsp. baking powder	Pinch of salt
1 C. sugar	Whipped cream or Cool Whip
15 Ritz crackers (crushed)	9-inch grease pie pan
¾ C. chopped pecans	Grated chocolate or pecans

Beat egg whites and baking powder and gradually add sugar. Beat until stiff. Fold in crushed crackers, chopped pecans, vanilla and salt. Put in well greased pie tin. Bake at 350° for 30 minutes; cool. Top with Cool Whip or whipped cream. Chill 5 hours. Top with grated chocolate or pecan pieces.

If you must speak your mind, then mind how you speak.

ANY DAY MINCEMEAT

Lawrence Borrusch Family

1 C. cooked meat

1 C. brown sugar

2 C. apples

1 tsp. salt

½ C. raisins

½ tsp. cinnamon

½ C. jelly or marmalade

½ tsp. allspice

1 lemon

½ tsp. nutmeg

Chop meat, which should be stewed until tender. Chop the apples. Then mix all together and mix thoroughly. Bake pie as usual. Bake in 425° oven for 40 to 45 minutes.

MINCEMEAT PIE

Coleen Briner

3 C. ground beef (1½ lb.)

1 C. water

5 C. apples

1 T. cloves

2 C. raisins

1 T. cinnamon

4 C. sugar

1 T. nutmeg

1 C. molasses

1 tsp. salt

1 C. vinegar

You may use 1 lemon, juice and grated rind if desired. Cook till done. You can freeze or seal in jars till ready to use. This recipe makes several pies.

QUICK CHERRY PIE

Judy Cooper

1 stick oleo

1 egg

1 T. sugar

½ C. sugar

1 C. flour

¼ C. milk

1 can cherry pie filling

¼ C. flour

Mix oleo, sugar and flour and pat in pie pan. Add the cherry pie filling. Mix the egg, sugar, milk and flour and top the pie filling. Bake at 350° for 40 minutes.

CHERRY CREAM PIE

Gloria Johnson VanZee

1 3-oz. pkg. cream cheese

½ pt. whipping cream

½ C. powdered sugar

1 can cherry pie mix

1 tsp. vanilla

Mix cheese, sugar and vanilla. Whip cream and add to the cheese mixture. Pour into baked pie shell or graham cracker crust. Add cherries on top and chill for 24 hours.

FRENCH CHERRY PIE

Jenesse Tull

- | | |
|----------------------------|-----------------------------|
| 3 egg whites, beaten stiff | 1/2 C. pecans |
| 1 C. sugar | 24 soda crackers, crushed |
| 1 tsp. baking powder | 1 box whipped cream, beaten |
| 1 tsp. vanilla | 1 8-oz. pkg. cream cheese |
| 1 tsp. vinegar | 1/2 C. powdered sugar |
| | 1 can cherry pie filling |

Beat egg whites until stiff and gradually add the 1 C. sugar. Add other ingredients with 1/2 C. pecans. Pour into greased pie plate and bake for 20 minutes at 350° and cool. Top crust with whipped topping. Beat together cream cheese and powdered sugar. Put this in crust too and top with 1 can cherry pie filling. Refrigerate before serving.

CHERRY CHEESE PIE

Bryce Bear

- | | |
|----------------------------------|--------------------------|
| 1 8-oz. pkg. cream cheese | 1 tsp. vanilla |
| 1 can sweetened condensed milk | 1 graham cracker crust |
| 1/3 C. reconstituted lemon juice | 1 can cherry pie filling |

In medium bowl, beat cheese until light and fluffy. Add sweetened condensed milk and blend thoroughly. Stir in lemon juice and vanilla. Pour into graham cracker crust and chill 3 hours or until set. Top with desired amount of pie filling.

CRUNCHY ICE CREAM PIE

Mildred Smith

- | | |
|--|---|
| 2 C. crisp rice cereal (crushed)
can use any crisp cereal | 2/3 C. packed brown sugar |
| 1/2 C. chopped walnuts | 1 qt. vanilla ice cream (softened) |
| 1/2 C. flaked coconut | 1 box Danish dessert strawberry
pie glaze filling (prepared) |
| 1/2 C. butter or margarine | 1 pkg. frozen strawberries |

In medium bowl mix cereal, nuts and coconut. In small saucepan, melt butter and sugar (do not cook) and pour over the cereal mix. Toss to coat evenly. Press into 9" pie plate or 9" square pan. Fill with ice cream. Spread with strawberry dessert. Freeze for about 2 hours, or until ice cream is firm. Makes 8 servings. May use blueberry, or cherry pie filling instead of the strawberry dessert.

Always forgive your enemies; nothing annoys them so much

CHESS PIE

Cleone Johnson

1 C. sugar	1 tsp. cinnamon
4 T. flour	2 eggs, separated
2 C. milk	1 C. cooked raisins
Scant T. butter	

Mix all together and cook until thick. Pour into baked pie shell and top with the 2 egg white meringue and brown.

SWEET POTATO PIE

Suzanne Miller

2 med. sweet potatoes (cooked & peeled)	1 T. lemon flavoring
2 eggs	1 stick butter or oleo
1 C. white sugar	1 T. flour
½ tsp. nutmeg	

Keep potatoes warm to hot and add ingredients. Mix and mash up potatoes to even consistency. Put in 9" pie shell and bake.

BANANA DESSERT PIE

Mrs. Lloyd Guess

3½ oz. pkg. banana instant pie filling	½ pt. whipping cream
1½ C. miniature marshmallows	2 bananas, sliced

Prepare the pie filling as directed. Fold in marshmallows, the cream that has been whipped and the bananas.

BANANA PIE

Jenesse Tull

3 C. milk	4 egg yolks (slightly beaten)
1½ C. sugar	4 T. butter
6 T. cornstarch	1 tsp. vanilla
¼ tsp. salt	

Heat the milk to scalding, saving 4 T. milk, out to mix the the cornstarch and sugar. When milk is hot, mix a little in the sugar mixture gradually add to the hot milk, stirring constantly. Before it boils, mix the egg yolks. Continue cooking and cool 5 minutes. Remove from heat, stir in butter and vanilla. Cool completely. Spread ½ of filling in pie pan and add bananas. Cover with rest of filling. Cover with Cool Whip or meringue of 4 egg whites, ¼ tsp. cream of tartar and ½ C. sugar.

PINEAPPLE PIE

Barbara Corll

1 can sweetened condensed milk
1 large carton Cool Whip

1 can crushed pineapple (drained)
3 T. lemon juice

Combine all ingredients and put in 9" pie shell and refrigerate. This makes a big pie and it sets up fast.

JAPANESE FRUIT PIESuzanne Miller
Linda Swan

½ C. melted margarine
1 C. sugar
2 eggs, beaten
½ C. raisins

½ C. coconut
½ C. chopped pecans
1 T. vinegar

Mix oleo and sugar well. Add rest of ingredients and pour into unbaked 9" pie crust. Bake 300°-350° for 30-40 minutes.

CANDY BAR PIE

Cleone Johnson

(As a busy Mother & Grandmother makes It)

20 graham crackers, crushed
¼ C. soft butter
¼ C. sugar

6 plain milk chocolate candy bars
½ C. milk and 16 marshmallows
1 carton Cool Whip

First, give the children each a graham cracker. Then crush the 20 single crackers in fine crumbs. Give the children another cracker and combine those you crushed with the butter and sugar. Mix well and press in 9" pie plate and bake at 375° for 8 minutes. To make the filling: Get an interesting toy that will keep the children occupied in another room. When they aren't looking, take the candy bars from the place you have them hidden. Unwrap quickly and destroy the wrapper immediately. Put the candy bars in the top of a double boiler. Add the milk and marshmallows. Put the marshmallows away and leave one out for each of the children in case they sneak up on you. Melt the mixture in the double boiler over hot water, stirring to blend. Let cool, then fold in the Cool Whip. Put filling in prepared crumb shell. Top with Cool Whip. Place in refrigerator with sign saying "Hands Off, this is for Mommie's Party."

Life is fragile, handle with prayer.

APRI-CREAM PIE

Lydia Simons

- | | |
|--|--------------------------------|
| 1 can apricot halves (17 oz.) | ¾ C. milk |
| 1 tsp. unflavored gelatin | 2 C. whipped topping |
| 1 T. water | 1 prepared chocolate pie crust |
| 2 pkg. instant vanilla pudding (3¾-oz. each) | |

Drain apricots, reserving ½ C. plus 1 T. syrup. Reserve 4 halves for garnish. Chop remainder. Dissolve gelatin in 1 T. syrup and the water over low heat. Place pudding, ½ C. syrup and milk in medium bowl and blend. Add dissolved gelatin and beat for three minutes. Stir in chopped apricots and fold in whipped topping. Pour into crust and chill.

CHEESE CAKE PIE

Charlotte Stoll

- | | |
|--|------------------|
| 1 C. crushed graham crackers | ½ tsp. vanilla |
| ¼ C. walnuts | ½ C. sugar |
| ¼ C. melted butter | 1 pt. sour cream |
| 2 eggs | 5 T. sugar |
| 1 3-oz. pkg. cream cheese (room temp.) | ½ tsp. vanilla |

GLAZE:

- | | |
|---------------------------------------|-------------------|
| 2 C. sour cherries (pitted & drained) | 1 T. cornstarch |
| ⅔ C. cherry juice | Red food coloring |
| ¼ C. sugar | |

Mix graham crackers, walnuts and butter and press in 9" pan. Bake at 375° for 5 minutes. Beat eggs until thick; add cream cheese, sugar and vanilla. Put on crust and bake at 325° for twenty minutes. Add 5 T. sugar and vanilla to sour cream and spread on pie. Return to slow oven for 5 minutes; chill. Before serving cover with grated walnuts or the cherry glaze.

GLAZE:

Blend juice, sugar and cornstarch. Cook over low heat, stirring constantly until thickened. Add cherries and 2-3 drops food coloring. Spread on top of cheese cake pie and chill.

YUM YUM PIE

Ruby Campbell

- | | |
|--------------------|----------------------------|
| 1 stick margarine | 1 C. powdered sugar |
| 1 C. flour | 1 lg. & 1 sm. pkg. instant |
| 1 C. chopped nuts | chocolate pudding |
| 8 oz. cream cheese | 3½ C. milk |
| 1 C. cool Whip | |

Blend margarine, flour and nuts and press in 9 x 12-inch pan. Bake 20 minutes at 350°; cool. Blend cream cheese, Cool Whip and powdered sugar and spread on cooled crust. Mix chocolate puddings and spread in pan. Put Cool Whip on top & let set at least 2 hours in refrigerator. May sprinkle top with nuts or grated choc.

ICE CREAM PARFAIT PIE

Shirley Johnson Ver Wers

1 3-oz. pkg. fruit gelatin
 1 1/3 C. fresh or drained frozen fruit

1 1/2 C. water
 1 pt. vanilla ice cream

VARIATIONS:

Strawberry Jello with strawberries
 Peach, lemon or orange Jello with sliced peaches

Raspberry Jello with raspberries
 Banana & orange Jello with bananas & oranges

Bring water to boil in two quart pan. (Can substitute liquid from drained fruit for part or all water.) Remove from heat and stir in gelatine. Add ice cream and cut in pieces and stir until melted. Chill until thick. Fold in fruit. Spoon in 8" pastry shell, (baked or graham cracker). Chill until firm and garnish with fruits or nuts and serve with whipped cream.

EASY LEMONADE PIE

Mary Lynn Grimes Jobe

Graham cracker crust
 1 can sweetened condensed milk
 1 can (6 oz.) frozen pink lemonade

1/2 tsp. lemon juice
 1 carton (9 oz.) whipped topping

Thaw the whipped topping. Add the rest and pour in pie shell. Can add few drops of red food coloring and chill.

IMPOSSIBLE PIE

Quita Lininger Blunck

2 C. milk
 3/4 C. sugar
 4 eggs
 1/4 tsp. salt
 1/2 stick margarine

1/2 C. flour
 1 C. coconut
 1 8-oz. pkg. cream cheese
 1 tsp. vanilla

Blend all ingredients together for twenty seconds. Pour into 10" pie pan. Bake at 350° for 1 hour. If using a glass pan, bake for 1 hour at 250°.

STRAWBERRY PIE

Ethel Dolecheck

1 qt. fresh strawberries
 1 C. water
 3/4 C. sugar

1 T. cornstarch, heaping
 1 tsp. butter
 Few drops food coloring

Crush a few berries and mix with water, cornstarch and sugar. Cook until thick and clear; add food coloring. Put fresh berries in crust and pour cooked mixture over top. Chill and serve with whipped cream.

STRAWBERRY PIE

Cleone Johnson
Sandra Dolecheck
Arvilla Bedier
Frances Overholtzer
Barbara Baker Trisler

- | | |
|-----------------|---------------------------|
| 1 C. sugar | 2 T. white corn syrup |
| 1 C. water | 3 T. dry strawberry Jello |
| 2 T. cornstarch | 1 qt. fresh strawberries |

Combine sugar, water, cornstarch and corn syrup. Cook until clear. Remove from fire and add Jello. Cool to room temperature. Pour over strawberries in baked pie shell or graham cracker crust. Can substitute peaches and peach Jello. Whipped cream on top.

SOUR CREAM RAISIN PIE

Opal Walters
Julie Brown Geringer
In Memory of Edith Johnson & Ellen Overholtzer

- | | |
|-----------------|------------------------|
| 1 C. sugar | 1 C. raisins |
| 1 C. sour cream | ½ tsp. salt & allspice |
| 2 eggs | Cinnamon & nutmeg |
| 1 tsp. vinegar | 1 T. or so of flour |

Simmer raisins in a little water. Add rest and cook until thick. This is a two crust pie, or can also use a meringue on top. Bake at 375° or until meringue is brown.

MOM'S CREAM PIE

Suzanne Miller
Crystal Prosser

- | | |
|---------------------|---------------------|
| 1 unbaked pie shell | Cream to fill crust |
| 3 handfuls sugar | Butter |
| 2 handfuls flour | |

Place sugar, flour and cream in unbaked crust, (sugar & flour could be blended first then add cream). Mix thoroughly with bowl of tablespoon. Dot liberally with butter. Sprinkle nutmeg over top. Bake ½ hour at 325°. Remove from oven and stir carefully with bowl of spoon. Replace in oven and bake at same temperature for another ½ hour.

CREAM PIE

Coleen Briner

1 C. sugar, scant	Butter, size of egg
1/3 C. flour	1/4 tsp. salt
3 C. milk	Vanilla

Cook until thick on top of stove. Put in baked pie shell. Put nutmeg on top.

CREAM PIE

In Memory of Lula German
In Memory of Kate Rush

1 C. sugar	Vanilla
1-2 pt. sweet cream	3 egg whites, beaten
2-3 T. flour, heaping	Nutmeg

Sift flour and sugar together. Add cream and let set. Beat egg whites and add to the other. Bake at 400° for 15 minutes and then 350° for 30 minutes.

SOUTHERN APPLE CREAM PIE

Thelma Whitson
Opal Walters
Kathy Galloway Brown

2 C. apples, chopped fine	1/2-1 C. sour cream, buttermilk or lemon yogurt is good
3/4-1 C. sugar	1 egg
2 T. flour	1 tsp. vanilla
1 tsp. cinnamon	

TOPPING:

1/2 C. sugar	1 tsp. cinnamon
6 T. flour	1/4 C. butter

Mix apples with sugar, flour and cinnamon. Combine sour cream, egg and vanilla; add to apples. Bake at 400° for 30 minutes. Combine topping and sprinkle on top and return to the oven for ten minutes.

ONE CRUST SOUR CREAM APPLE PIE

Glenda Jobe
Vienna Richards

2 C. chopped apples	1 egg
2 T. flour	Dash of salt
2/3 C. sugar	1 C. sour cream
1 tsp. vanilla	

TOPPING:

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

Mix flour, sugar and salt together. Beat egg and add to sour cream. Combine with dry ingredients. Add apples. Pour into a pastry lined pie pan and top with the topping. Bake at 350° for 45 minutes.

APPLE PIE

Theola Bullock

Sliced apples
½ C. sugar
1 tsp. cinnamon
½ C. sugar
¾ C. flour
⅓ C. margarine

Fill 8 or 9-inch pie plate, full and rounded. Cover with sugar and cinnamon. Mix ½ C. sugar, ¾ C. flour and margarine and crumble and cover apples. Bake in hot oven 400° for 40-50 minutes.

RAISIN APPLE PIE

Sharon Case

4 C. tart cooking apples
1 C. raisins, plumped
½-¾ C. sugar
2 T. flour
¼ tsp. salt
1 T. lemon juice
Pastry for 9" double crust pie
1 T. butter or margarine
1 T. milk

Combine apples and raisins. Mix sugar, flour and salt. Add to apples and raisins. Add lemon juice and mix well. Put apple-raisin mixture in pastry lined pan and dot with butter or margarine. Place top pastry over filling and brush with milk. Bake at 375° for 45-50 minutes.

PUMPKIN PIE

In Memory of Emma McClure

½ C. sugar
1 tsp. cinnamon
½ tsp. salt
½ tsp. nutmeg
2 T. flour
½ tsp. ginger
1½ C. pumpkin
1 C. milk
¼ C. sorghum
2 beaten eggs
½ C. cream

Mix sugar, salt and dry ingredients. Add pumpkin and mix well. Add milk and cream. After adding milk, let stand 1 hour. Add eggs and bake for 40 minutes. Start at 450° and bake 10 minutes, then lower temperature. By mixing this way, does away with any cracking of the filling.

PUMPKIN PIE

Berniece Ferguson

1 large (#2½) can pumpkin
3 C. sugar
6 eggs
4c. milk
4 T. pumpkin pie *mix* *spice*
1 tsp. vanilla flavoring
1 tsp. burnt sugar flavoring

Mix all ingredients and pour into three pie shells. Bake 1 hour at 350°.

EASY FREEZE PUMPKIN PIE

Maxine Werner

- | | |
|---------------------|-------------------------|
| 1 C. cooked pumpkin | 1/2 tsp. cinnamon |
| 1/2 C. brown sugar | 1 qt. vanilla ice cream |
| 1/2 tsp. salt | 2 graham cracker crusts |

Soften ice cream. Mix pumpkin, sugar and spices in bowl. Stir in ice cream. Mix until creamy. Pour into crusts. Freeze at least three hours.

EXTRA GOOD PUMPKIN PIE

Dora Bennett

- | | |
|--------------------|-------------------------|
| 1 C. hot pumpkin | 1 tsp. cinnamon |
| 2/3 C. brown sugar | 3 well beaten eggs |
| 1/2 tsp. ginger | 2 C. cream or rich milk |
| 1/2 tsp. salt | |

Mix well and pour into pastry lined pan. Bake until solid.

CREAMY PUMPKIN PIE

Vera Robins

- | | |
|--------------------------------|--------------------------------|
| 1 env. Dream Whip | 1/2-1 tsp. ginger |
| 1 can pumpkin (2 C.) | 1 tsp. cinnamon |
| 1 1/3 C. milk | 2 baked 8" pie shells (cooled) |
| 2 pkg. vanilla instant pudding | |

Prepare Dream Whip as directed on package. Add pumpkin, milk, instant pudding (dry) and spices. Mix slowly with beater just until well blended. Pour into pie shells. Chill at least two hours before serving.

BISHOPS FAMOUS CHOCOLATE PIE

Loretta Worthington

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|--------------------------|---------------------|
| 1 pkg. chocolate pudding | 2 T. dry Dream Whip |
| 2 C. vanilla ice cream | 1 C. milk |

Combine all ingredients and put in baked pie crust or graham cracker crust. Use rest of Dream Whip for top and chill.

CHOCOLATE PIE

Shirley Ver Wers

- | | |
|---------------------------------|----------------------------------|
| 1 chocolate instant pie filling | 4 C. vanilla ice cream, softened |
| 3 C. milk | |

Make the pie filling and add softened ice cream. Put in pie shell 15 minutes before topping and serving. Makes 2 pies.

SUPER CHOCOLATE PIE

Jo Eighme

3 egg whites

Salt

¼ tsp. cream of tartar

⅔ C. sifted sugar

½ tsp. vanilla

¼ C. finely chopped pecans

FILLING:

5 oz. semi-sweet chocolate

1 C. heavy cream

½ C. hot milk

1 tsp. vanilla

TOPPING:

¾ C. heavy cream

2 T. confectioners sugar

Butter 9" pie plate. Spread meringue over bottom and sides, cover bottom with nuts. Bake in preheated 275° oven for 1 hour. After 10 minutes, sides may sag. Gently push them back in place. Turn off oven and allow shell to cool for 30 minutes still in oven. Remove and let cool completely.

For Filling: Melt chocolate in top of double boiler over hot water. Add milk, vanilla and salt. Stir until smooth. Whip cream until stiff and fold into cooled chocolate. Spread filling in cooled meringue shell. Refrigerate for 4 hours. No more than 1½ hours before serving, whip cream for topping with confectioner's sugar. Spread over pie and decorate with chocolate curls.

TRIPLE TREAT PIE

Marla Wilkins Mason

1 (3¼ oz.) pkg. chocolate or chocolate fudge pudding mix (not instant)

1 (3¼ oz.) pkg. vanilla pudding mix
4 C. milk

TOPPING:

1 envelope Dream Whip

½ C. cold milk

2 T. sugar

½ tsp. vanilla

2 T. cocoa

Combine chocolate pudding mix and 2 C. milk and cook. Cool 5 minutes, stirring once or twice. Pour into baked pie shell. Lay plastic wrap on top and cool in refrigerator. Combine vanilla pudding and milk. Cook as per package directions. Cool 5 minutes, stirring once or twice. Remove plastic wrap from chocolate layer and carefully spoon vanilla over the chocolate. Cover with plastic wrap and chill at least 2 hours. Spread with topping: Combine all ingredients in deep bowl and whip until mixture forms peaks and is smooth and fluffy.

CHOCOLATE PIE

Helen O'Leary Brown

1 qt. ice cream, softened
2 boxes instant chocolate pudding

2 C. milk

GRAHAM CRACKER CRUST:

18 graham crackers, crushed fine
¼ C. melted butter
¼ C. sugar
1 T. Knox gelatin

Make instant pudding, according to directions. Add softened ice cream and put in crust. Make the crust and put in pan. Chill for ten minutes. Put in fillings and cover with whipped cream. Grate chocolate Hershey bar on top.

LEMON PIE

Marietta Eighme

1 T. flour
1 lemon (grated rind & juice)
⅔ C. sugar

1 C. hot water
1 T. butter
2 eggs

Mix sugar and flour, then pour hot water over it. Add beaten yolks of 2 eggs; cook. When well cooked, add butter, lemon rind and juice. Don't cook long. Place in baked pie shell and cover with meringue, made with the egg whites.

LEMON PIE

Leona Minnick

1½ C. sugar
5 T. cornstarch
1½ C. boiling water
3 egg yolks

3 T. butter
4 T. lemon juice
1½ T. grated lemon rind

Cook until thick and pour into pie shell. Beat 3 egg whites with ¼ tsp. cream of tartar and add 6 T. sugar. Beat until forms stiff peaks, put on pie and brown in oven.

LEMON DELIGHT PIE (Very Special)

Linda Richards Peters

1 pkg. lemon pie filling
½ C. sugar
2¼ C. water
1 egg
1 baked 8" pie shell

1 envelope Dream Whip
½ C. cold milk
½ tsp. vanilla
2 T. sugar

Combine pie filling mix, ½ C. sugar and ¼ C. water in pan. Blend in egg. Add remaining water. Bring to a boil (full) over medium heat, stirring constantly. Cool 5 minutes, stirring twice. Measure 1 cup filling, cover and cool completely. Pour remaining filling into pie shell. Prepare Dream Whip with milk and vanilla as directed on envelope, adding 2 T. sugar. Blend 1½ C. into cooled filling. Spoon over filling in pie shell. Chill thoroughly. Garnish pie with remaining Dream Whip.

COCONUT CREST PIE

Ruth Angus

1 1/3 C. sugar

1/2 C. milk

2 eggs

1 tsp. vanilla

1/2 tsp. salt

1 C. flake coconut

1/3 C. margarine, soft

1 1/2 tsp. almond flavoring

1/4 C. flour

1 9-inch unbaked pie shell

Combine sugar, eggs, salt and beat until thick and lemon colored. Add margarine and flour and blend in; then blend in milk and flavorings. Pour into unbaked pie shell. Bake 10 minutes at 375°, then reduce heat to 325° and bake 45 minutes more or until done.

COCONUT PIE

Leona Minnick

2 egg yolks

Pinch of salt

4 T. cornstarch

1/2 C. coconut

1/3 C. sugar

1 tsp. vanilla

2 C. milk

Put milk in pan to heat and add egg yolks, cornstarch, sugar, salt and 2 T. milk, after all mixed together smooth. Then add the milk. Then after cooked, add 1/2 C. coconut and 1 tsp. vanilla. Put in 9" pie crust, and top with meringue.

TOASTED COCONUT PIE

Helen Weeda

3 beaten eggs

1 tsp. vanilla

1 1/2 C. sugar

1 1/3 C. flaked coconut

1/2 C. butter or margarine, melted

9-inch pie shell

4 tsp. lemon juice

Combine eggs, sugar, butter, lemon juice and vanilla. Stir in coconut. Pour filling into unbaked pie shell. Bake at 350° for 40-45 minutes or until knife edge comes out clean. Cool before serving. Can garnish with whipped topping and toasted coconut.

*Going to church on Sunday can be a beauty treatment -
you can have your face lifted.*

MAKES-IT'S-OWN-CRUST-COCONUT-PIE

Coleen Briner
Joni Brown Robison

4 eggs
1¾ C. sugar
½ C. flour
¼ C. melted margarine
2 C. milk

1½ C. coconut
1 tsp. vanilla
½ tsp. baking powder
Pinch of salt

Combine ingredients in order given. Mix well. Pour into a greased 10-inch pie pan. Bake in 350° oven for 30 to 45 minutes or until golden brown. The middle will appear rather soft. Properly done it will have a delicate crust over the top, sides and bottom. It will be solid enough to cut after it has cooled. Then center will be a perfect cream pie. This is a quick way to make a coconut pie. If you leave it in the oven too long, it will be more of a cake.

FOOL PROOF MERINGUE

Nancy Jarred

1 T. cornstarch
2 T. cold water
½ C. boiling water
3 egg whites

6 T. sugar
Pinch of salt
1 tsp. vanilla

Dissolve cornstarch in cold water and then add boiling water. Cook until clear, stirring constantly. Put aside to cool. Beat egg whites until thick, then gradually add the sugar, salt and flavoring. Beat until peaks form. Carefully fold in cornstarch mixture. Pile on pie and bake at 350° until lightly browned.

NEVER FAIL PIE CRUST

Hazel Nichols
Catherine Petersohn
Teresa Wilkey
Lola Hailey
Alverta Dailey
Shari England
Dora Bennett

3 C. flour
1 C. Crisco
1 tsp. salt

1 egg
1 T. vinegar
4 T. milk or water

Work flour, shortening and salt until fine grained. Mix egg, water and vinegar and stir well. Blend well with flour mix. This will be a little sticky. Add a little extra flour as possible to enable it to roll as desired. This recipe was given to Hazel Nichols' mother at a wedding shower for her.

EASY PIE CRUST

Nancy Bowman

1½ C. flour
 1¼ tsp. salt
 2 tsp. sugar

½ C. oil
 2 T. milk

Blend all with fork until flour is moistened. This should be a crumbly mixture. Save about ⅓ C. of this mixture for topping. Pat the rest into shape in pie pan. Any kind of filling can be used. Sprinkle the saved ⅓ C. mixture over the top of the filling and bake.

HOT WATER PASTRY

Cleone Thompson

1½ C. flour
 ½ tsp. salt
 ¼ C. boiling water

½ C. lard (scant)
 ½ tsp. baking powder

Heat bowl with water. Put in lard and beat until smooth. Add salt, baking powder to the flour and sift. Beat until ball forms on spoon. Chill before rolling out on floured board. This will keep a few days chilled. Copied from Tingly High - 1933. Makes one, two crust pie.

PIE CRUST

Linda Reed

3 C. flour
 1 C. Crisco
 1 ~~0~~ salt *tsp.*

¼ C. oil
 ¼ C. water
 ¼ C. milk

Mix as usual with a pastry blender. Make a hole in the middle and add the oil, water and milk. Makes 5 crusts.

PIE CRUST

Fern Pyle

1 C. Crisco
 Small ½ tsp. baking powder

1 tsp. vinegar
 ½ C. cold water

Add enough flour to roll out crust.

EASY PIE CRUST

Mary Glick Grose

4 C. flour
 2 C. lard

1 C. 7-Up (8 oz.)

Mix all together and roll out using lots of flour. This will make 5 double crust pies. Can be frozen easily.

PIE CRUST

Mildred Rush

½ C. Crisco, heaping
½ tsp. salt
⅓ C. flour

1 C. more flour
⅓ C. cold water or 7-Up

Combine Crisco, salt and ⅓ C. flour and beat well. Then add 1 C. more flour and blend until crumbly. Then blend in ⅓ C. water or 7-Up. Chill ½ hour before rolling.

NEVER FAIL PIE CRUST

Mrs. Emma Borrusch

1 C. flour
1 stick margarine

¼ C. milk

Cut margarine into flour. Add milk and knead lightly. Roll on floured board. Makes two 9" pie crusts.

RESTAURANT PIE CRUST

Judy Johnston

1 C. cold lard
½ C. cold water

½ tsp. salt
3 C. flour

Mix the lard, water, salt and ½ C. flour. Beat this well with pastry blender. Add remaining flour, stir well until mixed thoroughly. This will make 3 or 4 pie crusts.

PIE CRUSTJudy Johnston
Mrs. Leo Guess

2 C. sifted flour
⅔ to 1 C. shortening

½ C. cold water
1 t. salt

Cut shortening into flour. Sprinkle with the cold water. Mix together, then divide. Lay out on bread board. Let stand for 15 minutes before rolling out.

PARTY RHUBARB PIE

Joy Kiburz McFarland

1 baked pie crust
2 C. diced rhubarb
1 C. sugar

1 3-oz. box strawberry Jello
1 tsp. lemon juice
1 C. Carnation evap. milk (chilled)

Combine rhubarb and sugar and cook. Add Jello, stir and cool. Add lemon juice. Whip milk. Fold in rhubarb. Pour into crust and chill.

MOCK LEMON PIE (It's Rhubarb)

Florence Shields

- | | |
|----------------------|---------------------|
| 3 eggs, separated | 1 C. stewed rhubarb |
| 2 T. water | (use little water) |
| 1 tsp. lemon extract | 1½ C. sugar |
| 1 C. boiling water | 3 T. flour, heaping |
| 1 baked pie shell | |

Beat egg yolk with 2 T. water, then add lemon extract, boiling water and rhubarb. Mix sugar with flour and stir in. Cook until thickened. Pour in baked crust and top with never fail pie meringue.

NEVER FAIL PIE MERINGUE:

- | | |
|-----------------|---------------|
| 1 T. cornstarch | 3 egg whites |
| 5 T. sugar | Pinch of salt |
| ½ C. water | |

Mix cornstarch, sugar, water and salt. Cook until thick and clear, stirring constantly and cool. Beat whites until frothy. Continue beating and add cornstarch mixture slowly and beat 5 minutes. Bake 450° for 7 minutes.

RHUBARB MERINGUE PIE

Merle South

- | | |
|---------------------|---------------------|
| 2 T. butter | ½ C. flour |
| 1½ C. sugar | ¼ tsp. salt |
| 4 C. cut-up rhubarb | 3 egg yolks, beaten |

Mix butter, sugar, flour, salt and egg yolks and pour this over the 4 C. rhubarb. Place in baked 9-inch pie shell. Bake at 350° for 30-40 minutes. Make a meringue of the 3 egg whites and 6 T. sugar. Put on top of baked rhubarb and return to 375° oven to brown.

RHUBARB SWIRL PIE

Janet Kiburz

- | | |
|-------------------------------|--------------------|
| 3 C. diced rhubarb | 1½ C. milk |
| 1 C. sugar | 1¼ tsp. vanilla |
| 1 box strawberry Jello | 1 carton Cool Whip |
| 1 box vanilla instant pudding | |

Cook rhubarb and sugar until tender. Let set 1 hour before cooking. Add 1 box dry strawberry Jello and cool. Make the vanilla pudding with 1½ C. milk and vanilla and fold in Cool Whip. Then fold rhubarb mixture into pudding and Cool Whip. Pour into graham cracker crust or pie shell. Keep refrigerated.

SALADS AND DRESSINGS



APPLE SALAD

Opal Walters

1 dozen apples
 1 can pineapple
 1 lb. grapes

1 C. nutmeats
 1 dozen marshmallows
 Juice of 1 lemon

DRESSING:

Juice of pineapple
 3 eggs
 1 C. sugar

2 T. flour
 2 T. butter

Heat pineapple juice and stir in beaten eggs, flour and sugar. Cook till thick. Stir in 1/2 pt. whipped cream, just before adding to fruit mixture.

APRICOT SALADCoyla Archibald
Angi Johnson

2 pkg. orange Jello
 1 C. apricots
 1 C. miniature marshmallows

2 C. boiling water
 1 can crushed pineapple

TOPPING:

1 C. juice (apricot & pineapple)
 2 T. flour
 2 T. butter
 1/2 C. sugar

1 egg, beaten
 1 C. whipped topping
 Grated cheese

Mix first five ingredients and let set until firm in 9 x 13-inch glass baking dish. Cook juice, sugar, flour and egg until thick. Add butter and cool. Add 1 C. whipped topping. Frost the first mixture. Top with grated cheese.

APRICOT SALAD

Cathy Riggs Mason

1 can apricot pie filling
 1 can chunk pineapple, drained
 1 small jar maraschino cherries (drained & halved)

1 1/2 C. small marshmallows
 4 bananas

Stir together and chill. At last minute add 4 bananas. Serve on lettuce leaf.

My best is none too good, and your worst is none to bad, so lets be friends.

APRICOT TAPIOCA SALAD

Retta B. Ferguson

- | | |
|--------------------------------|--------------------------|
| 2 pkg. vanilla tapioca pudding | 1 can crushed pineapple |
| 1 can apricots (cut up) | 1 3-oz. box orange Jello |
| 1 tub Cool Whip | |

Drain pineapple and apricots. Combine fruit juice with enough water to make three cups. Bring to boil. Add tapioca and return to rolling boil. Remove from heat. Add Jello, stir and cool. Add fruit and Cool Whip. Makes a large salad.

SUNSHINE SALAD

Genevieve Jobe Rogers

- | | |
|--|-----------------------------------|
| 1 C. apricot pie filling (1/2 can) | 1 can pineapple tidbits (drained) |
| 1 C. Cool Whip | 1/2 C. small marshmallows |
| 1/2 14-oz. can sweetened cond. milk (2/3 C.) | 1/2 C. chopped walnuts |
| 1/4 C. lemon juice | 1/4 C. shredded coconut |
| 2 cans mandarin oranges, drained | |

In a large bowl, combine pie filling, whipped topping, condensed milk and lemon juice. Reserve several orange sections. Fold in remaining oranges, pineapple tidbits, marshmallows, chopped nuts and coconut into 1st mixture. Cover and chill several hours or overnight. Garnish with reserved oranges and sprinkle with coconut if desired. Makes 8-10 servings.

BUTTERMILK SALAD

Monica Jarred Murphy

- | | |
|------------------------------|--------------------------------|
| 1 can fruit cocktail | 2 pkg. instant vanilla pudding |
| 1 can mandarin oranges | 1 pt. buttermilk |
| 1 can small pineapple chunks | 9 oz. carton Cool Whip |

Drain fruit well. Mix the pudding and buttermilk. Let thicken. Fold in fruit and one 9-oz. carton Cool Whip.

BUTTERMILK SALAD

Helen O'Leary Brown

- | | |
|--------------------------------|---------------------------------|
| 1 20-oz. can crushed pineapple | 1 pt. buttermilk |
| 1 6-oz. pkg. raspberry Jello | 1/2 C. English walnuts, chopped |
| 1 8-oz. container Cool Whip | |

Heat pineapple and bring to a boil. Pour powdered Jello into pineapple. Stir thoroughly and cool. Add buttermilk and Cool Whip. Beat til no chunks appear. Add nuts. Pour into glass dish and cool.

BLUEBERRY SALAD

Marie Still

- | | |
|----------------------------------|------------------------------------|
| 1 6-oz. box raspberry Jello | 1 sm. can crushed pineapple, drain |
| 2 C. hot water | 2 env. Dream Whip |
| 1 lb. can blueberries, undrained | 1 C. chopped pecans |

Dissolve Jello in hot water; add blueberries with syrup and pineapple. Chill until partially set. Prepare Dream Whip. Add Dream Whip and nuts to Jello mixture. Refrigerate until completely set. Fills a 9 x 13-inch pan.

BLUEBERRY SALADTerry Lininger
Ruby O'Neal**FIRST LAYER:**

- | | |
|------------------------|--------------------|
| 1 pkg. raspberry Jello | 2 C. boiling water |
|------------------------|--------------------|
- Pour into 8 x 12-inch pan and chill until firm.

SECOND LAYER:

- | | |
|---------------------------------|-----------------------------------|
| 1 env. Knox gelatin | 1 C. sugar |
| 1 C. half & half or canned milk | 8 oz. pkg. cream cheese, softened |
| 1 tsp. vanilla | ½ C. nuts |
| ½ C. cold water | |

Soften gelatin in cold water. Heat milk and sugar until hot, but do not boil. Stir in softened gelatin. Add vanilla and cream cheese; blend until smooth. Stir in nuts. Pour on top of first layer. Chill until firm.

THIRD LAYER:

- | | |
|-----------------------------|----------------|
| 1 pkg. raspberry Jello | 1 C. hot water |
| 1 can blueberries (No. 303) | |

Dissolve Jello in hot water and stir. Add blueberries, juice and all. Pour over the other layers and let set. (Be sure the second and third layer ingredients are not too hot when poured over the preceding layers.)

DELIGHTFUL BLUEBERRY SALAD

Robin Wurster

- | | |
|-----------------------------|---------------------|
| 23-oz. pkg. raspberry Jello | 1 pkg. cream cheese |
| 3 C. hot water | 1 pkg. Dream Whip |
| 1 can blueberry pie filling | |

Dissolve Jello and cool. Add pie filling. Chill until firm. Soften and whip cream cheese. Prepare package of Dream Whip. Mix cream cheese with Dream Whip. Spread on Jello mixture.

PURPLE LADY SALAD

Mrs. Merritt Swigart

- | | |
|----------------------------------|-------------------------------|
| 1 3-oz. box grape Jello | 1 C. boiling water |
| 8 oz. crushed pineapple, drained | 1 can blueberry pie filling |
| ¼ tsp. blueberry flavoring | 2 C. prepared whipped topping |
| 2 C. miniature marshmallows | |

Dissolve Jello in water. Let set until syrupy. Add pineapple, pie filling and flavoring. Fold in topping and marshmallows. Pour into dish and let set until firm. This is best if made and set overnight.

CHERRY SALAD

Mrs. Ralph Nichols

- | | |
|------------------------|------------------------------------|
| 1 can Eagle Brand milk | 1 #2 can crushed pineapple (drain) |
| ¼ C. lemon juice | ½ pt. cream, whipped + small |
| 1 can cherry pie mix | Cool Whip or 9 oz. Cool Whip |

Beat milk and lemon juice until thick and creamy. Add cherry pie mix, pineapple and then Cool Whip mixture. Chill well or freeze.

CHERRY SALAD

Regan W. Mason

- | | |
|---------------------------|--------------------------|
| 1 3-oz. pkg. cherry Jello | 1 can cherry pie filling |
| 1½ C. boiling water | |

Dissolve the Jello in the boiling water. While hot, stir in the pie filling and stir well.

CHERRY TREASURE MOLD

Sally Breckenridge Drake

- | | |
|-------------------------------|---------------------------------|
| 1 8-oz. pkg. cream cheese | 1 17-oz. can red sweet cherries |
| ¼ C. mayonnaise | (pitted) |
| 1 3-oz. pkg. cherry Jello | 1 8¾-oz. can pineapple tidbits |
| 1 3-oz. pkg. strawberry Jello | (drained) |
| 2 C. boiling water | 1 C. small marshmallows |
| 1 12-oz. bottle ginger ale | ¾ C. chopped pecans |

Blend together cream cheese and mayonnaise. Dissolve gelatins in boiling water. Stir into cream cheese mixture. Add gingerale; chill until slightly thickened. Add remaining ingredients. Pour into shallow 8 C. mold. Chill till firm.

CHERRY SALAD SUPREME

Phyllis Dukes

- | | |
|-----------------------------|-------------------------|
| 1 3-oz. box raspberry Jello | 1 C. crushed pineapple |
| 1 can cherry pie filling | 2 C. boiling water |
| 1 3-oz. box lemon Jello | 1 pkg. Dream Whip |
| 1/3 C. salad dressing | 1 C. small marshmallows |
| 1 3-oz. pkg. cream cheese | 1 T. chopped nuts |

Dissolve raspberry Jello in 1 C. boiling water. Stir in pie filling. Put mixture into salad bowl and chill until partially set. Dissolve lemon Jello in 1 C. boiling water. Beat together salad dressing and cream cheese and add gradually to cooled lemon Jello. Stir in undrained pineapple. Whip Dream Whip according to package directions. Fold into lemon mixture. Add marshmallows. Spread lemon mixture on top of raspberry mixture. Sprinkle nuts on top. Chill until set. (Cool Whip may be spread on top before nuts are added.)

PURPLE MOLD

Shirley Johnson Ver Wers

- | | |
|------------------------------------|-------------------------|
| 1 can dark sweet cherries (pitted) | 1/2 C. cherry juice |
| 1 13-oz. can pineapple chunks | 1 env. Dream Whip |
| 1 8-oz. pkg. cream cheese | 1 C. small marshmallows |
| 1/4 C. pineapple juice | |

Soften cream cheese and beat with juices until smooth. Add well drained fruit and fold in prepared Dream Whip and marshmallows. Put in lightly oiled mold. Chill in refrigerator.

CHRISTMAS JELLO

Mary Sue McIntosh

- | | |
|--------------------|-------------------------|
| 1 pkg. lime Jello | 1 C. whipped cream |
| 1 pkg. lemon Jello | 1 pkg. cream cheese |
| 15 marshmallows | 1 can crushed pineapple |
| 1/2 C. sugar | 1 pkg. cherry Jello |

Dissolve lime Jello and set in 9 x 9-inch dish. Dissolve lemon Jello in 1/2 C. hot water. Mix in marshmallows while Jello is hot. Add 1/2 C. sugar. Cool til beginning to set. Add whipped cream, pineapple and cream cheese. Pour over first Jello and set. Dissolve the cherry Jello and cool til syrup like and pour over top; set.

They who give have all things; the who withhold have nothing.

CHRISTMAS SALAD

In Memory of Mary Sheldon

1 box strawberry Jello
1 box lime Jello
1 box lemon Jello
1 box orange Jello

Chunk pineapple
Mandarin oranges
Whipping cream or
Cool Whip

Combine all these each in separate bowls with boiling water, as directed on box. Set aside to firm up. (Usually the day before.) In a large bowl add all sorts of fruits, well drained, small marshmallows and bananas. Cube Jello by cutting across several ways while in the bowls. Add all but a small amount (reserved for the top) to the fruit. Add whipping cream or Cool Whip. Top with the last of Jello to brighten the dish. This is an old time favorite of the family passed along.

CRANBERRY RELISH

Lu F. Gifford

1 lb. cranberries
2½ C. sugar
1 stalk celery

2 large oranges
4 large red apples
½ C. red hots, ground

Wash cranberries. Grind fruits in food chopper. Mix well. Chill 2 hours or overnight. Serve with meat.

CRANBERRY SALAD

In Memory of Doris Reasoner

1 lb. cranberries
1 C. water
2 C. sugar
1 pkg. lemon Jello
15 marshmallows

½ C. chopped nuts
1 C. diced apples
1 C. diced celery
1 C. cream, whipped

Cook cranberries, water and sugar together til the skins pop. Immediately stir in lemon Jello. Add marshmallows to hot mixture. Let cool then add nuts, apples, celery and cream. Chill till set.

CRANBERRY SALAD

Louise Johnson

2 C. cranberries
1 orange
1 apple

1 sm. can crushed pineapple
(reserve juice)
1 C. sugar
1 pkg. raspberry Jello

Grind berries, orange and apple. Heat pineapple juice to dissolve Jello. Use only 1 C. liquid. Nuts and chopped celery may be added.

CRANBERRY SALAD

Nancy Nichols Willey

1 qt. cranberries
1½ C. sugar
1 can crushed pineapple (save juice)

2 pkg. wild strawberry Jello
2 C. boiling water

TOPPING:

1 C. pineapple juice
2 T. butter
2 T. flour

½ C. sugar
1 egg, beaten

Grind cranberries in blender with small amount of water, ½ C. at a time. Mix ground cranberries, sugar and pineapple and let stand for 2 hours. Dissolve Jello in hot water, then let cool. When cool, mix cranberries and Jello; let set. Cook topping ingredients till thick. Let cool. Mix with quart size Cool Whip and spread on Jello.

CRANBERRY SALAD

Genevieve Jobe Rogers

½ lb. cranberries
2 oranges, diced
2 pkg. red Jello
2 C. sugar

2 C. diced apples
2 stalks celery, chopped
Nutmeats
Pineapple (optional)

Mix cranberries and oranges. Cover with sugar and refrigerate for 4 hours. Dissolve Jello in 3 C. hot water. Cool and add cranberry mixture. Add apples, celery and nutmeats. Add pineapple if desired.

CRANBERRY SALAD

Thelma Whitson

1 pkg. lemon Jello
1¾ C. boiling water
2 C. cranberries
1 orange

¾ C. sugar
1 C. diced celery
½ C. nuts
1 chopped apple

Dissolve Jello in boiling water. Grind cranberries and orange. Add sugar and mix. Stir Jello into mixture. When cool add celery, nuts and apple. Put in refrigerator to set.

CRANBERRY SALAD

Fern Haley

1 lb. ground cranberries
 1 can crushed pineapple
 ½ lb. marshmallows

2 C. sugar
 ½ C. Cool Whip (or more)

Let cranberries and sugar, mixed and set for 2 hours. Mix with remainder of ingredients.

CRANBERRY SALAD

Frankie Eighme

2 pkg. raspberry Jello
 1 C. boiling water
 1½ C. cold water
 1 orange

1 No. 2 can pineapple chunks
 1 can whole cranberry sauce
 (slightly beaten)
 2 C. chopped walnuts

Dissolve Jello in boiling water and add cold water. Chill until partially thickened. Cut segments of oranges in half. Cut pineapple chunks into thirds. Fold oranges, pineapple, and nuts into gelatin. Pour into large mold or individual molds and chill until firm. Serve with sour cream or mayonnaise.

CRANBERRY SALAD

Jo Eighme

2 C. cranberries
 2 C. water
 1 C. sugar
 2 pkg. cherry Jello
 ½ C. nuts

1 C. pineapple juice
 1 C. drained crushed pineapple
 1 C. unpeeled ground apple
 1 C. ground celery

TOPPING:

1 3-oz. pkg. cream cheese
 1 C. sour cream

⅓ C. sugar
 1 T. lemon juice

Cook cranberries in 2 C. water until soft. Add 1 C. sugar and boil again. Remove from heat and add 2 pkg. cherry Jello. Dissolve and add 1 C. pineapple juice. Allow to cool and partially set. Add celery, nuts, apples and pineapple. Pour into flat pan and chill. Cream the topping ingredients together. Put on top of Jello.

CRANBERRY SALAD

Joan Turner

1 qt. cranberries
 2 C. sugar
 1 pkg. raspberry Jello
 1 C. raw apple, diced

1 C. water
 15 large marshmallows
 1 C. celery, diced
 ½ C. pecans

Boil cranberries, sugar and water until berries are soft. While hot, stir in marshmallows and Jello. Let mixture cool. Then add celery, apples and nuts. Pour in pan. Chill 24 hours before serving.

CRANBERRY SALAD

In Memory of Edith Johnson

2 pkg. raspberry Jello
½ lb. cranberries
2 oranges (some of the rind)
½ C. nuts

3 C. boiling water
3 apples
2 C. sugar

Stir together Jello and water. Grind together cranberries, apples and oranges. Add sugar and nuts. Stir fruit mixture into Jello.

CRANBERRY-RASPBERRY SALAD

Sheryl Keenan

2-3 oz. pkg. cherry Jello
1½ C. hot water
1 16-oz. can whole cranberry sauce
1 8-oz. can crushed pineapple

2-3 oz. pkg. raspberry Jello
1 pt. sour cream
1½ C. hot water
2 10-oz. pkg. frozen raspberries

Dissolve cherry Jello in hot water. Add cranberry sauce and drained pineapple. Pour into 13 x 9 x 2-inch dish and let set. When set, spread sour cream over this. Mix raspberry Jello and water. Add frozen berries and let gel a little. Pour this over sour cream layer. Serves 12.

ETHEL CUNNINGHAM'S CRANBERRY SALAD

Mrs. Leo Guess

4 C. cranberries
2 oranges

1½ C. sugar
½ C. pecans

Remove peel from ¾ of orange. Quarter and remove seeds. Put oranges and sugar into blender on chop speed. Empty into bowl. Chop cranberries at same speed. Mix with oranges and chopped nuts and chill.

HEAVENLY CRANBERRY SALAD

Retta B. Ferguson

1 pkg. ground cranberries
1 C. sugar
1 pkg. Dream Whip (whipped)

1 No. 303 can crushed pineapple
1 C. small marshmallows
½ C. nuts

Mix cranberries, pineapple and sugar thoroughly and let stand overnight. Add remaining ingredients, mix and refrigerate.

When you are good to others you are best to yourself.

MOLDED CRANBERRY WALDORF SALAD

Ruth Angus

1 pkg. red raspberry Jello (3 oz.)
1 C. boiling water
1 can whole cranberry sauce
1 C. chopped apples

½ C. chopped nuts
½ C. chopped celery
1 C. cream, whipped

Dissolve Jello in hot water and chill. Fold in remaining ingredients and pour into mold.

ORANGE SALAD

Ruby Campbell

1 pt. cottage cheese (creamed style)
1 small pkg. orange Jello

1 C. mandarin oranges (drained)
9 oz. carton Cool Whip

Sprinkle Jello over cheese and mix. Fold rest of ingredients into cheese mixture. Can substitute lime Jello and use with pineapple instead of mandarin oranges. Can serve at once or keep for several days. Serves 6.

ORANGE DATE SALAD

Cleo Clough

1½ lb. dates
1 dozen oranges
1 dozen apples
2 C. nuts

1 pkg. coconut
2 pkg. Dream Whip, prepared
1 pkg. marshmallows

Mix and chill. Serves 40.

ORANGE VEGETABLE SALAD

In Memory of Donna Swigart Greimann

1 box orange Jello
1 C. boiling water
1 C. Miracle Whip
1 C. small curd cottage cheese, undrained

1 C. grated carrots
1 small onion, diced
1 C. diced celery
⅓ C. diced green pepper

Mix Jello and boiling water. While hot, add Miracle Whip, and cool. Then add rest of ingredients and stir and chill.

PEACH SALAD

Jenesse Tull

1 3-oz. box peach Jello (dry)
1 small carton cottage cheese

9 oz. carton Cool Whip
1 can peaches (drained)

Cut peaches in bite sizes. Mix with Jello and cottage cheese. Last, fold in Cool Whip.

GOLDEN FLECK SALAD

Verle McNeiley

3 oz. pkg. orange Jello
3 oz. pkg. cream cheese
(softened & broken to bits)

1 C. small marshmallows
1 tsp. lemon flavoring

Pour 1 $\frac{3}{4}$ C. boiling water over above ingredients and stir until dissolved; cool and add:

1 C. grated carrots
 $\frac{1}{2}$ C. chopped pecans

1 C. crushed pineapple (drained)
1 C. whipped topping

Pour into 8 x 8-inch dish and refrigerate. (Pineapple juice may be heated for part of the liquid (water) required.)

FROZEN PEACH SALAD

Marie Still

1 can peach pie filling
1 small can crushed pineapple (drained)
1 can Eagle Brand milk

$\frac{1}{4}$ C. lemon juice
 $\frac{1}{2}$ tsp. almond flavoring
1 small carton Cool Whip

Mix ingredients together and freeze.

PEAR SALAD

Mildred Link

1 3-oz. pkg. lime Jello
1 C. pear juice
2 3-oz. pkg. cream cheese (room temp)
#1 can pears (drained)
 $\frac{1}{2}$ tsp. lemon flavoring

1 C. cream (whipped) or 2 oz. pkg.
whipped topping (prepared)
 $\frac{1}{2}$ C. quartered maraschino
cherries
 $\frac{1}{3}$ C. chopped pecans

Dissolve Jello in the boiling pear juice. Add lemon flavoring and beat in the cream cheese. Add pears which have been drained and crushed. Chill until mixture is syrupy. Then fold in the whipped cream (or topping mix), cherries and nuts. Pour into 9-inch square pan. Chill until firm.

SEAFOAM SALAD

Mary Sue McIntosh

1 pkg. lime Jello
1 C. pear juice
3 oz. pkg. cream cheese
2 T. coffee cream

1 pkg. Dream Whip
Large can pears
1 pkg. orange Jello

Dissolve lime Jello in 1 C. hot pear juice. While mixture is hot, add cream cheese and coffee cream. Let thicken a little and add whipped Dream Whip and can of mashed pears. Let set. Top with orange Jello dissolved, according to package directions.

PINEAPPLE SALAD

Fern Haley

1 can pineapple chunks
2 C. small marshmallows

½ C. nuts
2 bananas

PUDDING MIXTURE:

½ C. sugar
3 T. flour
2 T. butter or oleo

1 egg
1 C. juice from pineapple
1 C. Cool Whip

Take juice from pineapple; add water enough to make a cup. Cook pudding mixture and when cool fold in 1 C. Cool Whip and mix. Add bananas last.

PINEAPPLE SALAD

In Memory of Hazel Vanderpluym

1 can crushed pineapple (drain & save juice)
1 lb. small marshmallows
1 egg

1 T. flour or cornstarch
1 C. sour cream

Drain juice from pineapple and thicken with egg and flour or cornstarch. Cook and cool. Stir in sour cream. Pour over the marshmallow and pineapple.

PINE-COT SALAD

Agnes Swanson Eklund

2 pkg. orange Jello
1 tall can chunk or crushed pineapple (drain)

1 No. 2 can apricots (drain & mash)
1½ C. small marshmallows

DRESSING:

½ C. sugar
2 T. flour
1 C. reserved juice

1 egg, beaten
1 C. whipped cream

Reserve 1 C. juice from both fruits for dressing. Make Jello as usual using remaining juice as part of liquid. Add fruit and spread marshmallows on top. Pour into 9 x 13-inch pan. Cover with dressing when set. For dressing: Mix together and cook till thick. Let cool and add 1 C. whipped cream. Spread over top of Jello.

PINEAPPLE CHEESE SALAD

Mildred Link

1 egg
⅓ C. sugar
2 T. flour

½ lb. diced cheese
18 marshmallows

1 can pineapple (drained & save juice)

Make dressing of egg, sugar, flour and juice from pineapple. Let cool, then add cheese, pineapple and diced marshmallows.

PINEAPPLE-RHUBARB-APPLE SALAD

Ruth Angus

1 3-oz. box lemon Jello
1 C. hot water
1 C. rhubarb sauce

1 C. crushed pineapple
2 diced apples

Dissolve Jello in hot water. Add rhubarb sauce and pineapple. Add diced apples. Might need to add a bit of cold water and refrigerate.

LEMON PINEAPPLE SALAD

Mrs. Roland Ritchhart

1 pkg. lemon Jello
1 (#303 tall) can chunk pineapple
2 bananas
Handful miniature marshmallows
1 egg

2 T. flour
½ C. sugar
½ pt. whipping cream, whipped
Grated cheese

Pour juice off pineapple into cup and add enough water to make 1 cup. Cook egg, flour and sugar until thick and cool. Stir mixture with whipped cream. Prepare Jello according to directions on box, using juice as part of liquid. Pour into 9 x 9-inch pan. Add bananas and pineapple. After Jello becomes set, add topping mixture. Top with grated cheese.

ACINI DE PEPE

Suzanne Miller

1 pkg. spaghetti (rings)
2 cans chunk pineapple
(drained & save juice)
2 cans mandarin oranges (drained)
1 large carton Cool Whip
Handful of coconut

1 bag small marshmallows
1¾ C. pineapple juice
1 C. sugar
1 tsp. salt
2 T. flour
2 eggs, beaten

Mix together pineapple juice, sugar, salt and flour. Bring to a boil. Add part of sauce to beaten eggs, then gradually blend egg mixture in with rest of sauce. Cook 2 to 3 minutes longer till thick and cool. Add to cooked and cooled spaghetti. Refrigerate overnight. Add pineapple, oranges, Cool Whip, coconut and marshmallows. Refrigerate till serving time.

DELICIOUS SALAD

Nancy Nichols Willey

1 pkg. lemon Jello
1 3-oz. pkg. cream cheese
1 C. Cool Whip

2 C. miniature marshmallows
1 C. crushed pineapple (undrained)
1 C. shredded carrots
½ C. nuts

Dissolve the cheese and marshmallows in the Jello (which has been dissolved in hot water). Chill until partially set. Add rest of ingredients to the Jello. Fold in the Cool Whip and chill until firm.

ANGEL HASH SALAD

Mrs. Emma Borrusch

- | | |
|------------------------------|-----------------------------------|
| 2 T. cornstarch | 2½ C. crushed pineapple (drained) |
| ¼ C. sugar | ¼ C. chopped nuts |
| 1 C. pineapple syrup & water | 15 marshmallows (quartered) |
| 1 C. heavy cream (whipped) | 6 bananas (sliced) |

Combine cornstarch and sugar; add pineapple syrup gradually, stirring to blend well. Cook, stirring constantly until thickened. Add part of mixture to beaten egg yolks (2). Blend well and return to hot mixture. Cook stirring constantly for 2 minutes. Cool fold in whipped cream, pineapple, nuts and marshmallows. Chill overnight. Add sliced bananas, shortly before serving. Garnish with cherries and serve in lettuce lined bowl.

DELICIOUS SALAD

Gene (Van Sickle) Johnson

- | | |
|---------------------------|----------------------------|
| ½ C. sugar | 1 C. heavy cream (whipped) |
| 1 rounded T. flour | 3 bananas, diced |
| 1 egg | 1 C. nuts |
| 1 #2 can pineapple chunks | ¼ lb. small marshmallows |
| 1 T. butter | |

Combine sugar and flour. Stir into beaten egg. Add juice, drained from pineapple and the butter. Cook in double boiler or over very low heat until thickened and smooth. Stir all the time this is cooking. Cool then add rest of ingredients.

FIVE-CUP SALAD

Charlene Nichols

- | | |
|-----------------------------|------------------------|
| 1 C. cooked rice | 1 C. crushed pineapple |
| 1 C. miniature marshmallows | 1 C. nuts |
| 1 C. whipped cream | |
- Mix, chill and serve.

5 CUP SALAD

Karen Weeda Pettinger

- | | |
|----------------------------------|-------------------------------|
| 1 C. drained pineapple (chunked) | 1 C. drained mandarin oranges |
| 1 C. bananas, sliced | 1 C. miniature marshmallows |
| ¾ C. coconut | 1 C. sour cream |
- Mix together and chill.

FROSTED SALAD

Marguerite Green

1 pkg. lemon Jello
1 can crushed pineapple (save juice)

1 C. small marshmallows
3 bananas

TOPPING:

1 C. pineapple juice
½ C. sugar
1 egg

2 T. butter
2 T. flour
1 C. whipped topping

Make Jello according to package. Add pineapple, let stand until starts to gel, then add sliced bananas and marshmallows. Put into long glass salad dish. Cook topping until thick, cool and add 1 C. whipped topping and spread on top of first mixture.

FROZEN SALAD

Dorothy Wurster

1 large can crushed pineapple (not drained)
1 pkg. lime gelatin
1 pkg. small marshmallows

2 C. heavy cream
1 pkg. butter mints (crushed)

Mix Jello, crushed pineapple and marshmallows together, and soak overnight. No other liquid. Whip the heavy cream and fold crushed butter mints into it. Then fold all together and freeze. Cut into squares, or will make 21 paper baking cups.

FROZEN SALAD

Nancy Nichols Willey

9 oz. container Cool Whip
16 oz. crushed pineapple, drained
3 T. lemon juice

1 can Eagle Brand milk
½ tsp. lemon flavoring
Nut, chopped

Combine all ingredients. Freeze in paper cups in muffin tins. Yields 18.

FROZEN SALAD

Veda Davenport

1 big pkg. cream cheese
2 sm. cans crushed pineapples (drained)
½ C. mayonnaise

1 pkg. sm. marshmallows
(could be colored)
1 C. nuts

Cream cheese and mayonnaise and mix with pineapple, marshmallows and nuts. Whip ½ pt. whipping cream and fold in above mixture. Put in freezer and freeze. Keeps well.

HOLIDAY SALAD

Hazel Nichols Jenkins

PART 1:

1 small pkg. cherry Jello

Dissolve Jello in 1 C. hot water and then add 1 C. cold water. Let cool until it starts to congeal.

PART 2:

1 small pkg. lime Jello

20 large marshmallows

2 C. pineapple juice

Heat pineapple juice and dissolve Jello in this, then add marshmallows. Let cool, until it starts to congeal and whip.

PART 3:

Combine 1 3-oz. pkg. Phil. cream cheese with $\frac{2}{3}$ C. chilled evaporated milk. Whip and add 1 C. less 2 T. Miracle Whip. Add $\frac{1}{4}$ C. drained, crushed pineapple. Add this mixture to the lime Jello mixture. Arrange the Jello so red Jello will be on top when served. I double the recipe and put in a round Jello mold.

FRUIT SALAD

Jenesse Tull

2 or 3 oranges

1 No. 2 can pineapple tidbits

$\frac{1}{2}$ C. sugar

2 T. cornstarch

1 T. lemon juice

2 bananas, sliced

Peel and cut oranges into bite size pieces. Combine with pineapple and sugar and let stand overnight. Drain juice. Add lemon juice and cornstarch to drained juice, and cook until clear and thick; cool. Add to fruit and bananas and keep in refrigerator until serving time.

PISTACHIO SALAD OR WATERGATE SALAD

Mrs. Leo Guess

Lila Jackson

Irene Tull

1 9-oz. container Cool Whip

1 to 2 C. small marshmallows

1 pkg. pistachio instant pudding

$\frac{1}{2}$ C. chopped pecans

1 #2 can crushed pineapple

Stir all together well. Refrigerate overnight.

PRETTY PINK SALAD

Shirley Johnson VerWers

- | | |
|--|----------------------------------|
| 1 13-oz. can crushed pineapple (don't drain) | 1 8-oz. pkg. cream cheese (soft) |
| 1 3-oz. pkg. grape Jello | ¼ C. milk |
| 16 large marshmallows | 1 env. whipped topping, mixed |

Heat first 3 ingredients until marshmallows are melted. Set aside to cool. In large bowl, beat cream cheese and milk till smooth. Fold in 1 envelope topping mix whipped according to directions. When gelatin mixture has cooled, combine the two mixtures and pour into attractive serving dish of your favorite mold. Refrigerate until set.

"REAL McCOY" SALAD OR DESSERT

Maxine Werner
Winifred Ferguson (Whisler)

- | | |
|--|-------------------------------|
| 1 medium can crushed pineapple | 1 C. pecans, chopped |
| 1 3-oz. pkg. red Jello | 1 small carton cottage cheese |
| 1 small carton Cool Whip or
1 box whipped topping (whipped) | |

Cook pineapple in its juice for 2 minutes. Add dry Jello. Cook 1 more minute; cool. Add remaining ingredients. Mix well and mold or gel in a bowl.

RED AND WHITE SALAD

Mary Overholtzer

- | | |
|-----------------------------------|---------------------------|
| 1 pkg. lemon Jello | 1 small pkg. cream cheese |
| ¾ C. boiling water | ½ C. crushed pineapple |
| 16 large marshmallows | ½ C. Miracle Whip |
| 1 pkg. whipped topping (prepared) | 1 pkg. strawberry Jello |

Dissolve lemon Jello in water. Add marshmallows and stir until melted; let cool. Mix together: whipped topping, cream cheese, pineapple and Miracle Whip. Add to Jello-marshmallow mixture. Pour into 7 x 11-inch pan. Chill until set. Dissolve strawberry Jello according to package directions. When cool, pour over first mixture. Chill until set.

REGAN'S FAVORITE SALAD

Kelli D. Mason

- | | |
|-----------------------------------|-----------|
| 1 large cottage cheese (drained) | Banana |
| 1 box strawberry Jello (dry) | Pineapple |
| 1 large container whipped topping | |

Mix cheese, Jello and topping until Jello is all mixed in. Add sliced bananas or pineapple chunks or both.

FLUFFY SALAD

Dorothy Rhodes

- 1 24-oz. carton small curd cottage cheese
- 2 C. small marshmallows
- 1 3-oz. pkg. Jello

- 1 8-oz. carton Cool Whip
- 1 small can crushed pineapple
- 1 can mandarin oranges

Put in large bowl and mix in order as given. Use whatever kind of Jello you like. This will keep covered in refrigerator for several days.

SALAD

Mrs. Ferne Jackson

- 1 can cherry pie filling
- 1 can crushed pineapple (drained)
(same size as pie filling)

- 1 9-oz. container Cool Whip
- Nuts (if desired)
- 1 can Eagle Brand milk

Stir together and put in refrigerator. Better if sets awhile before using.

SPRING SALAD

Lu Gifford

- 3 large yellow apples, diced
- 1 can crushed pineapple, drained
- 1 C. cooked applesauce
- ½ C. sugar
- 1 pkg. orange Jello

- ½ C. small marshmallows
- Cool Whip
- Red hots, crushed
- 1 C. crushed walnuts

Mix apples, crushed pineapple, applesauce and sugar. Then dissolve Jello in hot water and let cool. Then add all to Jello. Let stand until set. Then add marshmallows and top with Cool Whip. Then top with crushed red hots, then the walnuts. Let stand 2 or 3 hours to serve. 6-8 servings.

SUMMER SALAD

Jean Skarda

- 1 small can crushed pineapple
- ½ C. sugar
- 1 pkg. orange Jello
- 1 scant C. hot water

- 1 C. nuts
- 1 C. grated cheese
- 1 C. Dream Whip
- Dash lemon juice

Heat pineapple and sugar, then add Jello with water. Refrigerate until partially set. Add nuts, cheese and fold in Dream Whip and lemon juice.

*Life is like an onion:
We peel one layer at a time. Sometimes we cry.*

THREE FRUIT SALAD

Gloria Johnson VanZee

2 pkg. strawberry gelatin

1 pkg. frozen strawberries

2 C. boiling water

1 No. 303 can crushed pineapple

1 can cranberry sauce jelly type

Dissolve gelatin in boiling water. Add cranberry sauce and mix well. Add strawberries and pineapple. Do not drain the fruit; let set. Best if allowed to set overnight.

YUM-YUM SALAD

Teena Petersohn

1 box lime Jello

1/2 C. sugar

1 C. hot water

3/4 C. grated cheese

1 C. nuts

1 C. whipping cream

1 small can pineapple

Mix Jello, sugar and hot water. When begins to set, add rest of ingredients.

RASPBERRY SALAD

Ruth Haley

1 6-oz. pkg. raspberry Jello

1 can applesauce

1 C. water

2 pkg. frozen red raspberries

Dissolve Jello in 1 C. hot water and add fruit. Refrigerate until set.

RASPBERRY-APPLESAUCE SALAD

Marilyn E. Riggs

Linda Peters

2 3-oz. pkg. raspberry Jello

2 C. applesauce

2 C. hot water

2 pkg. red raspberries (thawed)

TOPPING:

1 carton sour cream

8 oz. miniature marshmallows

Mix Jello, water and applesauce; cool. Add raspberries. Put in 9 x 13-inch pan. Mix sour cream and marshmallows. Let set out overnight. In the morning, whip and spread over Jello.

Life isn't a bowl of cherries:

It's a bunch of raisins - raisin heck, raisin kids and raisin money.

RASPBERRY APPLESAUCE SALAD

Cindy Allen

2 pkg. red raspberry Jello
1 No. 2 can applesauce

1 pkg. frozen red raspberries

TOPPING:

½ C. salad dressing

4 oz. pkg. cream cheese

Prepare Jello as directed. Add raspberries and applesauce and set until firm. Cream topping ingredients together until smooth. Spread over Jello mixture.

OUT OF THIS WORLD SALAD

Mary Overholtzer
Betty Stringham Adair

1 can cherry pie filling
12 oz. can crushed pineapple
1 T. cornstarch
¾ C. sugar

1 tsp. red food coloring
1 3-oz. pkg. raspberry Jello
6 bananas
1 C. chopped pecans

Mix cherry pie filling, pineapple, cornstarch, sugar and red food coloring and cook until thick. Add Jello, and cool. Add bananas and pecans. Pour into large dish and chill until set.

STRAWBERRY SALAD

Donna Morrison

3 pkg. strawberry Jello
2 boxes frozen strawberries
1 large box (8 oz.) Cool Whip

3¾ C. hot water
1 3-oz. pkg. cream cheese
½ C. chopped pecans

Dissolve 2 pkg. Jello in 2½ C. hot water. Add strawberries, including juice. Let set in 9 x 12-inch container until firm. Dissolve 1 pkg. Jello in 1¼ C. hot water. When partially jelled, beat into softened cream cheese. Add Cool Whip and nuts. Spread on first layer and chill.

Variations: For bottom layer, dissolve 2 pkg. Jello in 3½ C. hot water. When cool, add 3 or 4 bananas, sliced. Let set and add top layer.

Peach: Dissolve 2 pkg. peach Jello in 3½ C. hot water. Add 1#2½ can sliced peaches and ½ tsp. almond extract. Use peach Jello for top layer. Serves 12-15.

COOL STRAWBERRY SALAD

Diane England

8 oz. pkg. cream cheese
9 oz. container Cool Whip

1 box strawberries
1 C. sugar

Mix cream cheese and sugar well. Add Cool Whip and strawberries. (If berries are really juicy, don't put all of the juice in.)

LAYERED STRAWBERRY SALAD

Naomi Wilson

- | | |
|-----------------------------------|--|
| 2 pkg. strawberry Jello | 1 C. crushed pineapple |
| 2 C. boiling water | 1 C. sour cream |
| 2 10-oz. pkg. frozen strawberries | 1 C. walnuts or pecans
(coarsely chopped) |

Dissolve gelatin in boiling water. Add strawberries, stirring until dissolved. Fold in pineapple. Add nuts. Pour half of Jello mixture into a 8'' square dish. Chill until firm. Spread the sour cream over the chilled Jello. Very gently pour remaining Jello over top. Chill until firm. Cut into squares and serve on lettuce leaf.

PRETZEL SALAD

Linda Hill Seaward

LAYER 1:

- | | |
|-----------------------|---------------------|
| 1 C. crushed pretzels | 1/3 stick margarine |
| 1 1/2 T. sugar | |

Mix and press into 8'' pan. Bake 10 minutes and cool.

LAYER 2:

- | | |
|---------------------------------------|---|
| 2 3-oz. pkg. creamed cheese, softened | 1 small carton Cool Whip or
Dream Whip |
| 1/2 C. sugar | |

Mix and spread on Layer 1.

LAYER 3:

- | | |
|--|----------------------------|
| 1 pkg. strawberry Jello
dissolved in 1 C. boiling water | 1 pkg. frozen strawberries |
|--|----------------------------|

Add strawberries to Jello mixture. Cool and put on top and refrigerate.

TAPIOCA SALAD

Terry Lininger

- | | |
|-----------------------|-------------------------|
| 1/2 C. minute tapioca | 1 pkg. Dream Whip |
| 2 C. water | 1 can crushed pineapple |
| 30 Circus peanuts | |

Cook 1/2 C. minute tapioca with water until clear. Melt Circus peanuts in tapioca and cool. Add 1 pkg. Dream Whip (prepared) and crushed pineapple.

TAPIOCA SALAD

Bernice Ferguson

- | | |
|--|--------------------------|
| 2 pkg. vanilla tapioca pudding | 1 small box orange Jello |
| 1 can crushed pineapple | 1 tub Cool Whip |
| 1 can mandarin oranges or apricots, sliced | |

Drain pineapple and apricots. Combine juice and enough water to make three cups. Bring to boil and add tapioca and return to boil, rolling. Remove from heat. Add orange Jello, cool till slightly congealed. Add the fruit and Cool Whip and refrigerate.

DELIGHTFUL EASTER SALAD

Vernadine Nichols Gabriel

- | | |
|--|--------------------|
| 1 C. rice (cooked & cooled) | 1 beaten egg |
| 1 15-oz. can chunk pineapple (drained) | 2 T. flour |
| 1 C. red grapes (halved & seeded) | 1 tsp. lemon juice |
| 1 C. green grapes | |

Add pineapple and grapes to rice. In saucepan over low heat, cook the juice from pineapple, adding water to make 1 C., egg flour and lemon juice until thick and smooth. Cool and whip 1 C. cream, adding 1 tsp. vanilla and 1 tsp. sugar. Add the cooled pineapple sauce and whipped cream mixture to the rice and fruit. Fold in 5 oz. colored miniature marshmallows. Chill overnight. At serving time add 4 diced bananas.

ELSIE'S SALAD

Linda Swanson

- | | |
|----------------------|--------------------------------|
| ¼ C. sugar | 1 carton Cool Whip |
| ¼ C. vinegar | 2 C. small marshmallows |
| 2 T. butter | 1 can fruit cocktail (drained) |
| 2 large eggs, beaten | |

Cook sugar, vinegar, butter and eggs until thick and cool in refrigerator. Mix together with Cool Whip, marshmallows and fruit cocktail.

FRESH FRUIT SALAD

Doris Johnson Been

- | | |
|--|-----------------------|
| 1 tall can pineapple tidbits (drained) | 2 C. white grapes |
| 2 C. miniature marshmallows | 1 cantaloupe (balled) |

DRESSING:

- | | |
|--|-----------------|
| 1½ C. pineapple juice (or other fruit juice) | ½ C. sugar |
| 1 egg | 2 T. cornstarch |

Cook dressing until thick. Cool and add to fruit.

GLAZED FRUIT SALAD

Sue Beamer Eberle

- | | |
|---|------------------------------|
| 1 large can pineapple, drained & cut-up | Dark grapes |
| 1 or 2 cans mandarin oranges, drained | 3 or 4 large bananas, sliced |
| White grapes | 2 T. lemon juice |

Drain canned fruit very thoroughly. Mix and chill for several hours. Better overnight. Fresh peaches, cantaloupe and watermelon may be added.

SALAD

Mary Alice Watt

- | | |
|---------------------------------|-----------------------------------|
| 3 eggs | 2 cans crushed pineapple, drained |
| Juice of 2 lemons or Real Lemon | 2 cans mandarin oranges, drained |
| ¼ C. pineapple juice | ½ pkg. small marshmallows |
| 3 T. sugar | 1 pt. cream |
| 1 lb. grapes, seeded & cut | |

Cook first 4 ingredients until thicken, stirring all the time. Then whip the cream with the sauce and add fruit. Makes a large amount.

COLORED JELLO SALAD

Maggie Courtney

- | | |
|--|----------------------|
| 1 pkg. orange Jello | 1 C. pineapple juice |
| 1 pkg. cherry Jello | ¼ C. sugar |
| 1 pkg. lime Jello | ½ C. cold water |
| 1 pkg. lemon Jello | 2 C. Dream Whip |
| 1½ C. vanilla wafers or
graham cracker crumbs | ⅓ C. butter |

Add 1½ C. boiling water, separately to the following flavors of Jello: orange, cherry and lime. Let each set until firm and cut into small squares. Mix together pineapple juice and sugar. Heat until sugar is dissolved and add 1 pkg. lemon Jello and ½ C. cold water and stir. Thicken slightly and add Dream Whip. Stir the cut-up Jello into the lemon mixture. Mix the crushed wafers or graham cracker crumbs with butter. Pour crumb mixture into bottom of pan, reserving a few for the top of the dessert. Pour Jello mixture on top of crumbs and sprinkle reserved crumbs over the top.

GOOD AND EASY LIME-LEMON SALAD

LaVaughn Dennison

- | | |
|--|-----------------|
| 1 large box Jello or
2 regular size Jello | 1 C. hot water |
| 1 can lemon pudding | 1 C. cold water |

Dissolve Jello in water, according to package instructions. Stir in pudding.

ICE CREAM JELLO SALAD

Frances Shoemaker

- | | |
|-------------------------|--|
| 1 pkg. lemon Jello | 1 sm. can crushed pineapple, drain |
| 1 C. boiling water | 1 C. grated Longhorn or
American cheese |
| 1 pt. vanilla ice cream | |

Dissolve Jello in boiling water. Add ice cream and stir until melted. Stir in pineapple and cheese. Refrigerate until set.

YOGURT SALAD

Marilyn Eighme

2 3-oz. boxes Jello (any flavor)

Cool Whip (medium size)

2 C. hot water

2 containers yogurt (flavor as Jello)

Mix Jello and hot water together and add 6-8 ice cubes. Let set in refrigerator until partially congealed. Fold in yogurt. Then fold in Cool Whip. Fruit may be added if desired.

CHINESE BEEF SALAD

Connie Richards

2 C. cubed cooked roast beef

1/2 C. chopped onion

1 C. shredded raw carrot

2/3 C. salad dressing

1 C. diced celery

Seasoning salt, to taste

1/2 C. diced green pepper

1 can (3 oz.) chow mein noodles

Combine all ingredients, except chow mein noodles and mix well; chill. Add chow mein noodles just before serving. Serves 6-8 as a main dish.

CORNED BEEF SALAD

Mildred Stream

2 pkg. lemon Jello

1 C. celery, chopped

2 C. hot water

3 boiled eggs, chopped

1 1/2 C. Miracle Whip

1 green pepper, chopped

2 tsp. vinegar

Chopped olives

1 can corned beef

Chopped onion

Dissolve Jello in water and cool. Separate corned beef with fork and add it with rest of ingredients to the Jello mixture. Let set.

CHICKEN LOAF

In Memory of Ina Freeman

1 chicken

Pimentos

Hard boiled eggs

Gelatin

Sliced olives

1 pt. chicken broth

Pickles

Cook chicken until very tender, pick from bones and cut in small pieces. Place a layer of chicken in a flat oiled pan, then a layer of eggs, olives, pickles and pimentos. Top with a layer of chicken. Pour over the mixture 1/2 of a package of gelatin which has been dissolved in a pint of chicken broth. When solid, cut into squares.

CHICKEN SALAD

Clema Nichols

In Memory of Lola Roush Breckenridge

1 pkg. lemon Jello

1 tsp. vinegar

2 C. chicken broth

2 C. chopped chicken

1/2-2 C. chopped celery

2 pimentos (cut fine)

1 tsp. salt

1 C. heavy cream

Dissolve Jello with broth. When it sets, whip and add whipped cream together with rest of ingredients.

CHICKEN SALAD

Kathryn Richards

1 1/2 C. uncooked macaroni

1 1/2 C. cooked chicken, diced

2/3 C. finely chopped celery

17 oz. can peas, drained

13 3/4-oz. can pineapple tidbits
(drained)

1/4 C. slivered almonds

2 T. diced pimento

1 C. Hellman's mayonnaise

2 T. lemon juice

1 1/4 tsp. seasoned salt

1/4 tsp. pepper

Cook macaroni until done and drain. Combine macaroni, chicken, celery, peas, pineapple, almonds and pimento. Combine remaining ingredients in small bowl. Gently stir into chicken mixture. Cover and chill several hours.

CHICKEN SALAD

Cathy Riggs Mason

2 C. cooked diced chicken

1 C. cooked frozen peas

1 C. diced celery

1/2 tsp. salt

1/4 tsp. curry powder

Mix and chill.

1 tsp. grated onion

1/8 tsp. pepper

1/2 C. Hellman's mayonnaise

1/2 C. slivered almonds

CHICKEN SALAD

Vienna Richards

4 C. diced cooked chicken

1 small green pepper, chopped

1/2 C. stuffed olives, chopped

1 C. pineapple tidbits, drained

1 C. mandarin oranges, drained

1 pt. Miracle Whip

2 oz. salad mustard

1/4 medium size red onion, chopped

Mix all ingredients together and chill overnight. Before serving; add 1 large can Chinese noodles.

HOT CHICKEN OR TURKEY SALAD

Judy Cooper

8 slices bread	Salt & pepper, to taste
2 C. chicken or turkey	3 eggs
½ C. chopped onion	3 C. milk
1 C. chopped celery	1 can mushroom soup
½ C. mayonnaise	Grated cheese

Tear 4 slices of bread into pieces, place in buttered 9 x 12-inch pan. Combine meat, onion, celery, mayonnaise and seasonings and spread over bread. Tear the rest of the bread into pieces and place over meat layer. Beat eggs and milk and pour over the mixture. Let stand overnight. Bake 1 hour at 350°. Then pour mushroom soup on top, sprinkling grated cheese over all. Bake 15 minutes more.

PARADISE CHICKEN SALAD

Vernadene Nichols Gabriel

3½ C. cubed chicken or turkey (leave pieces rather large)	1 tsp. curry powder
¾ C. diced celery	1 C. grapes (seeded) or canned
½ C. mayonnaise or salad dressing	½ C. chunk pineapple
2 T. chopped chutney	1 small can mandarin oranges
	½ C. flaked coconut

TOPPING:

Peanuts, almonds or sunflower seeds Banana

Combine fruits, celery and chicken in a large bowl. In a small bowl, mix mayonnaise, chutney and curry powder. Cover and refrigerate. Just before serving drain any fruit juice from the large bowl. Toss with dressing. Over the top, sprinkle peanuts, almonds or sunflower seeds. Cut banana into long strips and arrange strips and several sections of mandarin oranges on the top of the salad.

SHRIMP SALAD

Sue Richards Wood

1 6-oz. pkg. frozen shrimp	½ C. minced onion or dash of onion salt
5 hard boiled eggs, chopped	4 drops Tabasco sauce
1 C. macaroni shells	1 T. garlic salt
½ C. diced Velveeta cheese	6 T. mayonnaise
1 C. diced or chopped celery	

Cook shrimp. Cook macaroni and drain. Combine all ingredients and put in the refrigerator. Chill before eating.

MACARONI-SHRIMP SALAD

Mrs. J.R. (Mary) Henderson

1½ C. dry shell macaroni
 1 C. celery, chopped fine
 3 T. onion, chopped fine
 ¼ C. chopped pimento

1 7-oz. can small shrimp
 3 chopped boiled eggs
 ¼ C. pickle relish
 ¼ tsp. paprika

DRESSING:

¼ C. catsup
 ½ C. Miracle Whip

1 T. sugar (if desired)

Cook and drain macaroni. Place salad ingredients in bowl. Mix together with dressing. This salad is better is mixed at least 4 hours in advance of serving.

EASY ASPIC SALAD

Mrs. Leo Guess

1 small pkg. lemon Jello
 2 C. V-8 juice
 2 T. vinegar or lemon juice

4 T. chopped green pepper
 4 T. chopped celery
 1 small can small shrimp

Prepare Jello using V-8 instead of water. Add vinegar or lemon juice. When partially set, add shrimp and vegetables. Use salad mold and serve on lettuce. Hot sauce can be used for added flavor.

MEXICAN CHEF SALAD

Catherine Petersohn

1 head lettuce, cut-up
 4 tomatoes, cut-up
 ¼ lb. grated Cheddar cheese

1 onion, diced
 1 8-oz. Seven Seas French dressing
 1 lb. ground beef
 1 can kidney beans, drained

Mix first five ingredients together. Cook ground beef in 1 tsp. salt. Add kidney beans and simmer 10 minutes. Cool and mix with salad. When ready to serve add 1 pkg. Taco Doritos that have been crushed.

TACO SALAD

Cathy Riggs Mason

1 lb. hamburger
 1 head lettuce (cut-up)
 1 small onion
 Tomatoes

Shredded cheese
 Russian dressing
 Taco chips

Cook hamburger and cool. Add vegetables and cheese, mixing thoroughly. Add the dressing and broken chips just before serving.

TACO SALAD

Robert Miller

- | | |
|------------------------------|--------------------------------|
| 1 head lettuce | 1 pkg. taco seasoning |
| 1 can kidney beans (drained) | 1 bag taco corn chips |
| 2-4 chopped tomatoes | 8 oz. Cheddar cheese, shredded |
| 1 onion, chopped | Hot taco sauce |
| 1 lb. ground beef | |

Clean and tear lettuce. Cook ground beef and add taco seasoning, following directions. Mx all ingredients together. Add Cheddar cheese to top. Serve with hot sauce.

TASTY TACO SALAD

Ringgold County Porkettes

- | | |
|-------------------------------|--------------------------------------|
| 1 lb. lean ground pork | Salt & pepper |
| 1 can (8 oz.) cut-up tomatoes | 1 head lettuce |
| ¼ C. chopped onion | 2 tomatoes (cut in wedges) |
| 2-3 tsp. chili powder | ¼ C. (1 oz.) shredded Cheddar cheese |
| ¼ tsp. garlic powder | |

In 9" skillet, brown ground pork over moderate heat and drain. Stir in undrained canned tomatoes, onion, chili powder and garlic powder. Bring to boiling. Reduce heat and simmer, uncovered until most liquid evaporates (about 15 minutes), stirring occasionally. Season to taste with salt and pepper. Line four salad bowls with lettuce leaves; tear remaining lettuce into bite-sized pieces. Divide among the four bowls. Place ½ C. pork mixture on lettuce. Arrange tomato wedges on top of salad. Sprinkle with cheese and crushed corn chips. Serves 4.

TEX MEX (Taco) SALAD

Weldon York

Makes 6 Layers:

1. Mound 2 cans bean dip in center of plate or tray.
2. Three mashed avocados.
3. Mixture: 1 C. sour cream, ⅓ C. mayonnaise, 1 pkg. taco seasoning.
4. Two medium tomatoes, chopped.
5. Sliced or chopped black olives.
6. 6 or 8 oz. grated cheese, Cheddar or Monterey Jack.

BREAD - To feed our friendship.

SALT - To keep it true.

WATER - Thats for welcome.

WINE - To drink to you.

TUNA SALAD

Mildred Burdette

- | | |
|-------------------------------|----------------------------|
| 1 C. cheese, cubed | 2 T. onion, minced |
| 2 eggs, hard boiled & chopped | 2 T. sweet pickles, diced |
| 1 can tuna | ½ C. celery, diced |
| 2 T. green pepper, chopped | 1 C. canned or frozen peas |
- Moisten ingredients with ¼ C. mayonnaise plus 1 T. lemon juice. Serves 6.
Serve with a variety of crackers.

TUNA CRUNCH SALAD

Marilyn E. Riggs

- | | |
|----------------------------|----------------------------|
| 1 6-oz. can tuna, drained | ¾ C. salad dressing |
| ¼ C. chopped sweet pickles | 1½ C. shredded cabbage |
| 1 T. minced onion | 1½ C. crushed potato chips |
| 1-2 T. lemon juice | |

Combine first 5 ingredients. Cover and chill until ready to serve. Add cabbage and toss. Add 1 C. crushed potato chips and toss. Heap in bowl and sprinkle remaining chips on top. Serves 6.

TUNA-MACARONI SALAD

Bernice Thompson

- | | |
|-----------------------------------|-------------------------|
| 3 C. cooked, drained macaroni | 3 sweet chopped pickles |
| 6 hard-boiled eggs, chopped | 3 tsp. sugar |
| 1 7-oz. can chunk tuna, separated | Miracle Whip |
| 1 heaping T. sweet relish | |

Cream Miracle Whip and sugar. Mix with rest of ingredients and refrigerate.

DUTCH LETTUCE SALADIn Memory of Florence Overholtzer Weeda
(Mrs. L.R. Weeda)

- | | |
|-------------------------------------|-------------------------------|
| 7 or 8 med. sized potatoes (boiled) | 6 eggs (boiled) |
| 4 or 5 C. leaf or head lettuce | 1 C. green onion (tops & all) |
| 7 or 8 strips bacon | ⅓ C. vinegar |
| (cut in small pieces) | Salt & pepper, to taste |

Boil potatoes until tender. Cut lettuce and onion in small pieces in large bowl. Fry small pieces of bacon until crisp and add vinegar. Mash potatoes sparingly and add cut up boiled eggs. Pour bacon and vinegar mixture over lettuce and onion and add potatoes and eggs. Mix altogether. Delicious as a one-dish meal.

24 HOUR LETTUCE SALAD

Hazel Beamer

1 head lettuce, break up
½ C. diced celery
½ C. diced green pepper

1 10-oz. box partially frozen peas
1 small red onion, sliced

Put in order in a 9 x 13-inch pan. Frost with 2 cups Miracle Whip. Sprinkle 4 oz. pkg. of shredded cheese and 8 sliced fried bacon. Chill overnight.

LAYERED LETTUCE SALAD

Judy Kiburz Harrison

1 medium head lettuce, cut to bite size. Put in bottom of 9 x 13-inch pan. Chop 1 C. celery and put over lettuce, (I omit the celery). Add 10 oz. pkg. frozen peas over celery and lettuce. Chop ½ C. onion and 4 hard boiled eggs; add to above. Crisp and crumbled 8 slices bacon and add. Mix 2 C. Miracle Whip and 2 T. sugar. Spread evenly over top of mixture. Grate and spread over the top 4 ozs. Cheddar cheese. Do not stir. Will keep 2 weeks.

7 LAYER SALAD

Thelma Weeda

1 lb. bacon, cooked
1 lb. frozen peas
½ C. onion
6 hard boiled eggs

1 head lettuce
Mayonnaise
Grated cheese

Layer by lettuce on bottom, chopped egg, peas, onion. Repeat above and top with mayonnaise and grated cheese.

GARDEN LETTUCE

Wayne A. Overholtzer

Cut up a bowl of lettuce with scissors. Add three or four chopped green onions. Cook several slices of cut-up bacon. Then you may want to pour off some of the grease. Into a skillet (not too hot), break 3 or 4 eggs and stir around with fork. Let that cool a little. Break up in small pieces and put with lettuce.

DRESSING:

¾ C. sugar
¼ C. cream or milk
¼ C. vinegar

½ tsp. salt
Dash of pepper

SALAD IN A BAG

Kelli D. Mason

- | | |
|-----------------|------------------------------|
| 1 head lettuce | 2 medium tomatoes |
| 8 radishes | 2 carrots |
| 2 stalks celery | ½ C. favorite salad dressing |

Wash and prepare the lettuce, tomatoes, radishes, carrots and celery and put in a plastic bag. Pour in the salad dressing, close the bag and tie it tightly. Shake once or twice and empty into a salad bowl.

TOSSED SALAD

Maggie Courtney

- | | |
|----------------|------------------------|
| Lettuce | Cooked peas |
| 4 slices bacon | 4 eggs, hard boiled |
| Mayonnaise | Swiss cheese, shredded |

Use oblong pan. A layer of lettuce, a layer of cooked peas, bacon crumbled over top, eggs, sliced. Cover with real mayonnaise, sprinkle top with spreaded Swiss cheese. Cover and let stand in refrigerator all day or overnight.

BEAN SALAD

Mary Jane Clark Beckett

- | | |
|--|------------------------------------|
| 1 16-oz. can dark red kidney beans
(drained & rinsed) | 4 med. sized pickles |
| 1 16-oz. can chili beans (drained & rinsed) | 1/8 C. onion |
| 3 hard boiled eggs | Salt, pepper & mayonnaise to taste |

Mix all ingredients together.

THREE-BEAN SALAD

Phyllis Reed Brandes

- | | |
|------------------------|--------------------|
| 1 can green beans | ⅓ C. salad oil |
| 1 can wax beans | ⅓ C. vinegar |
| 1 can kidney beans | ½ tsp. salt |
| 1 medium onion, sliced | ½ tsp. pepper |
| ½ C. sugar | ½ tsp. celery salt |

Store in air-tight covered bowl.

Overeating can make you thick to your stomach.

THREE-BEAN SALAD

Quita Blunck

- ¼ C. chopped onion
1 can cut green beans
Drain all vegetables.
- 1 can cut yellow wax beans
1 can red kidney beans

DRESSING:

- ½ C. salad oil
½ C. vinegar
¾ C. sugar
- ½ tsp. salt
½ tsp. pepper

Pour dressing over vegetables and stir frequently. Let stand and refrigerate overnight.

3 BEAN SALAD

Judy Cooper

- 1 15-oz. can garbanzo beans
1 15-oz. can pinto beans
1 lb. green beans
½ C. sliced onion
½ C. chopped green pepper
- ¾ C. sugar
⅔ C. vinegar
⅓ C. salad oil
1 tsp. salt
1 tsp. pepper

Turn garbanzo and pinto beans into colander and wash thoroughly. Then add the well drained cut green beans. Combine beans with onion and green pepper. Combine remaining ingredients and bring just to a boil. When completely chilled pour over the vegetables and toss lightly. Do not use until the following day, the longer this stands the better it tastes. Remember to stir it up from the bottom of the bowl whenever you open the refrigerator.

BEET SALAD

Jo Eighme

- 1½ C. chopped beets (cooked)
¾ C. beet juice
1 C. crushed pineapple
- ¾ C. pineapple or orange juice
1 T. sugar
1 pkg. lemon Jello

Boil beets and pineapple. Stir in juices and Jello. This is good served with fish or fowl.

CABBAGE SALAD

Lila Jackson

- 4 C. sugar
1 C. water
1 large bunch celery, diced
1 T. celery seed
- 2 C. vinegar
2 medium sized heads of cabbage
3 chopped peppers
1 T. mustard seed

Bring sugar, vinegar and water to a good boil and let cool. Shred cabbage. Add 2 T. salt, stir, let stand at least 1 hour. Drain, press or squeeze out all water. Add diced celery, peppers, celery seed and mustard seed. Will keep a long period of time stored in refrigerator.

CABBAGE SALAD

Pauline Baker

- | | |
|------------------------------|-----------------------|
| 6 C. finely shredded cabbage | 1/3 C. water |
| 2 med. carrots, shredded | 1 C. sugar |
| 1 small onion, grated | 1/4 tsp. mustard seed |
| 1/2 green pepper, chopped | 1 tsp. salt |
| 3/4 C. oil | 1 tsp. celery seed |
| 1/3 C. vinegar | 1 pkg. lemon Jello |

Combine vegetables and pour oil over them. Let stand while heating vinegar, water, sugar, mustard seed, salt and celery seed. Stir well to dissolve and bring to a boil. Remove from stove and add 1 pkg. lemon Jello. Stir well. Let cool, but not set. Pour over oil and vegetables. Mix well and refrigerate at least overnight. This salad keeps well for a couple of weeks.

CABBAGE SALAD

Maggie Courtney

- | | |
|---------------------------|-------------------------|
| Head of cabbage, chopped. | 1/2 green or red pepper |
| 2 carrots, shredded | 1 tsp. celery seed |
| 1 medium onion, diced | 1 T. salt |

SAUCE:

- | | |
|------------------|----------------|
| 1 1/4 C. sugar | 3/4 C. vinegar |
| 3/4 C. salad oil | |

Stir and boil sauce. Pour over cabbage while hot. Stir after it has cooled.

CARROT OR CABBAGE SALAD

Cleone Thompson

- | | |
|--------------------|--------------------------------|
| 1 pkg. Jello | 1 pkg. Dream Whip |
| 2 C. boiling water | 1 C. carrot or cabbage, grated |
| 3 oz. cream cheese | 1 can pineapple, drained |

Mix and let almost set, the first three ingredients. Whip the Dream Whip and add the carrots or cabbage and pineapple. Beat in Jello and let set.

COLE SLAW

Phyllis (Reed) Brandes

- | | |
|-----------------|-------------------------|
| 1 head cabbage | 1 onion |
| 3 carrots | 1 red or 1 green pepper |
| 2 celery sticks | |

This can be chopped in your food processor (one vegetable at a time). Put all vegetables in a large bowl.

SYRUP:

- | | |
|------------|------------|
| 2 C. sugar | 1 C. water |
|------------|------------|

Boil until mixture spins a thread. Add 1 C. vinegar and 1 tsp. celery seed. Pour over vegetables. Store in air-tight container. This will keep a long time in fridge.

MAKE AHEAD SLAW

Marguerite Green

1 T. unflavored gelatine
¼ C. cold water
1 C. vinegar
2 C. sugar
1 tsp. celery seed
1 tsp. salt
¼ tsp. pepper

1 C. salad oil
8 C. shredded cabbage
3 carrots, grated
1 green pepper, diced fine
1 red pepper, diced fine
1 small onion, diced fine

Soften gelatine in cold water. Heat vinegar and sugar until dissolved. Add seasoning and stir in softened gelatine. Beat in salad oil and cool. Combine vegetables and toss with dressing. Refrigerate at least 24 hours. Add chopped celery if desired.

PERFECTION SALAD

Charlene Nichols

1 pkg. lemon Jello
1 C. hot water
½ C. sugar
¼ tsp. salt
½ C. Miracle Whip
½ C. cold water
2 tsp. vinegar

1½ C. shredded cabbage
1 C. chopped celery
1 carrot, chopped fine
1 green pepper, chopped fine
2 T. grated onion
½ C. sliced stuffed olives

Dissolve Jello in boiling water. Mix sugar, salt and salad dressing with Jello. Let cool before adding vegetables.

CARROT PICKLES

Callista Swanson

2 lb. carrots, boiled til tender
1 sliced & chopped onion
1 green pepper
1 C. sugar
1 C. tomato soup

¾ C. vinegar
½ C. Mazola oil
1 tsp. salt
1 tsp. mustard
1 tsp. pepper

Heat to boiling point sugar, tomato soup, vinegar, oil, salt, mustard and pepper. Drain carrots and add to dressing, plus onion and pepper. Keeps in refrigerator indefinitely.

Man does not live by bread alone; many get by on crust.

CARROT SALAD

Sheryl Keenan

2 pkg. carrots (sliced, cooked & cooled)
Green pepper

Green onion or regular onion

SAUCE:

1 can tomato soup
½ C. vinegar
1 tsp. pepper

½ C. oil
1 tsp. dry mustard
1 tsp. salt

Bring sauce ingredients to boil and let cool. Pour over vegetables. Let set overnight. Keep in refrigerator a long time.

CARROT-CHEESE SALAD

Joy Kiburz McFarland

½ C. diced celery
2 C. cottage cheese
1 C. shredded carrots
1 C. drained pineapple

1 tsp. lemon juice
½ C. Miracle Whip
2 T. sugar

Mix Miracle Whip and sugar and add to shredded carrots. Then toss in other ingredients. This can be fixed ahead of serving time.

MARINATED CARROTS

Marian England

2 lb. carrots (sliced)
½ large onion, cut in rings
½ green pepper, cut in strips
1 8-oz. can tomato sauce

½ C. vinegar
1 C. sugar
½ tsp. Worcestershire sauce

Cook carrots in salted water until tender. Drain and cool. Mix all ingredients together and let set overnight.

MARINATED CARROTS

Carl and Vaneta Perkins

2 lb. fresh carrots
1 large onion, sliced in rings
1 large green pepper, cut in strips
1 can tomato soup, undiluted
1 C. sugar

½ C. salad oil
¾ C. vinegar
1 tsp. salt
½ tsp. pepper
¼ tsp. dill weed

Wash, peel and cut carrots into 1" pieces. Cook until just tender. Drain and cool. Combine soup, sugar, oil, vinegar, salt and pepper. Pour hot soup mixture over vegetables. Sprinkle with dill weed and cover and chill in refrigerator overnight.

BROCCOLI AND CAULIFLOWER SALAD

Naomi Wilson

1 head cauliflower
4 stalks broccoli

Medium onion, sliced
Green pepper, sliced in rings

DRESSING:

1 C. mayonnaise
¼ C. Country style dressing
½ C. sour cream
1 T. vinegar

Dash of Worcestershire sauce
Dash salt
Dash Tabasco sauce

Separate cauliflower into flowerets, cut up broccoli. Hamburger onions are nice as they add color. Combine dressing and vegetables and refrigerate several hours or overnight.

CAULIFLOWER-BROCCOLI SALAD

Shirley Johnson Ver Wers

1 med. head cauliflower (cut in sm. flowers)
3 med. stalks broccoli (cut in bite size pieces)
2 sm. bunches green onions
(chopped greens too)
1 C. mayonnaise

1 T. sugar
1 T. vinegar
½ C. sour cream
Dash Worcestershire sauce
Dash of Tabasco

Pour dressing mixture over vegetables and refrigerate. Should be made 24 hours before serving. Will keep several days.

SUPER SALAD

Gloria Johnson VanZee

1 bunch fresh broccoli
1 bunch green onions
1 lb. fresh mushrooms

Cherry tomatoes
1 jar Wishbone Italian dressing

Slice first 3 items. Cut cherry tomatoes in half, add to sliced vegetables. Pour over all this the Italian dressing. Marinate 8 hours.

CAULIFLOWER SALAD

Becky (Skarda) Dolecheck

1 head cauliflower
1 C. thinly sliced radishes
1 C. sliced carrots
1 C. chopped green peppers

1 C. sour cream
1 pkg. Good Seasons Farm Style
dressing mix
¼ C. chopped green onions

Separate raw cauliflower into flowerettes. Add radishes, carrots, green peppers and onion. Mix sour cream and dressing mix. Add to vegetables and stir to coat and chill.

CAULIFLOWER-PEA SALAD

Marian England

- | | |
|------------------------------------|-----------------------------------|
| 2 C. chopped cauliflower | ½ pkg. Hidden Valley |
| 1 C. diced celery | garlic dressing |
| 2 C. frozen peas (cooked & cooled) | 1 C. Miracle Whip or |
| Chopped onion, to taste | Light & Lively for fewer calories |

Combine vegetables with dressing by tossing. The salad lasts for several days and the flavor of the onions and dressings gets stronger. Be sure to store in covered bowl in refrigerator.

GREEN AND WHITE VEGETABLE SALAD

Gwen Trullinger Feldt

- | | |
|------------------------------|---------------------|
| 1 bunch fresh broccoli | ¼ C. whipping cream |
| 1 medium cauliflower, broken | 2 T. sugar |
| 1½ C. chopped celery | 1 tsp. salt |
| 6 green onions, chopped fine | ¼ tsp. pepper |
| ¾ C. Miracle Whip | |

Remove large leaves of broccoli and cut off tough ends; wash and cut into 1-inch pieces. Combine vegetables in large bowl. Mix remaining ingredients. Pour over vegetables and toss lightly to coat. Cover and chill thoroughly. Makes 8-10 servings.

GERMAN STYLE WILTED LETTUCE

Eleanor Shields

- | | |
|--|--------------------|
| 6 C. leaf lettuce (torn in bite size pieces) | ½ tsp. salt |
| 2 eggs, hard cooked & diced | 1 T. sugar |
| ⅓ C. chopped (Bermuda) onion | 3 T. cider vinegar |
| 4 slices bacon | |

Cook bacon until lightly browned. Remove and drain, then crumble over lettuce. Cool fat slightly and add sugar, salt and vinegar. Heat to boiling and pour over lettuce. Toss lightly. Serve immediately.

HEARTHSIDE SALAD

Hazel Nichols Jenkins

- | | |
|--|---------------------------------------|
| 1 head cauliflower (cut in bite size pieces) | 4 stalks celery (in bite size pieces) |
| 2 C. white grapes (cut & seeded) | ½ to 1 C. pecan nutmeats |

DRESSING:

- | | |
|---------------------------|-----------------------|
| 1 C. Hellman's mayonnaise | 2 T. prepared mustard |
| ½ C. sugar | |

Mix and let stand awhile so sugar will be dissolved. Add dressing to salad just before serving.

CUCUMBER SALAD

Barbara Baker Trisler

- | | |
|-------------------------|----------------------|
| 1 pkg. lime Jello | ½ C. salad dressing |
| 1 C. boiling water | 1 C. ground cucumber |
| 2 tsp. lemon juice | (peeled & seeded) |
| 1½ C. crushed pineapple | ½ tsp. salt |

Mix Jello, water and lemon juice. Let stand till cool and partially set. Whip till thick and foamy, beat in salad dressing. Before adding cucumber, be sure it is well drained. Squeeze till liquid is all gone. Add the cucumber, onion, salt and pineapple and stir. Let set in refrigerator.

CUCUMBER SALAD

Linda Swanson

- | | |
|----------------------|-----------------------|
| 4 unpeeled cucumbers | 1 large onion, sliced |
|----------------------|-----------------------|

DRESSING:

- | | |
|---------------|---------------------------------|
| ½ C. sugar | 1½ C. mayonnaise |
| Salt & pepper | Vinegar (enough to make creamy) |

Pour dressing over cucumbers and onions. Refrigerate overnight.

FRESH CUCUMBER SALAD

In Memory of Nancy Borrusch

- | | |
|---------------------------|--------------------|
| 2 pkg. lime Jello | ½ C. Miracle Whip |
| 1 can crushed pineapple | ½ C. whipped cream |
| 3 medium cucumbers, diced | |

Prepare Jello with water, according to package directions. Add pineapple and cucumbers. Let set. Mix Miracle Whip and whipped cream and spread on top Jello.

FROZEN CUCUMBER SALAD

Quita Blunck

- | | |
|------------------------------|-----------------|
| 12 C. cucumbers, sliced thin | 4 stalks celery |
| (peel if desired) | 1 large onion |
| 1 green or red pepper | Salt |

SYRUP:

- | | |
|-------------|--------------|
| 2¾ C. sugar | 1 C. vinegar |
|-------------|--------------|

Sprinkle 4 T. salt over vegetables and stir. Let stand 4 hours. Bring sugar and vinegar to boil. Set aside and cool. Drain vegetables. Pour syrup over vegetables and let set overnight. May be frozen.

CHEESE SALAD

In Memory of Mrs. Jake England & Mrs. Lil Cooper

- | | |
|-----------------------------|--------------------------------------|
| 1 pkg. lemon Jello | Pimento or red pepper (chopped) |
| 1 C. Miracle Whip | Salt, to taste |
| 1 C. Cheddar cheese, grated | Onion juice or minced onion to taste |
| 1 T. vinegar (optional) | |

Dissolve Jello in 2 C. water. Let stand until nearly firm. Beat in ½ Miracle Whip at a time. Whip until light and fluffy. Fold in the other ingredients and chill.

PEA SALAD

Mary Jane Clark Beckett

- | | |
|-----------------------------|--------------------------|
| 1 16-oz. can peas (drained) | 2 hard-boiled eggs |
| ½ C. shredded sharp cheese | Salt & pepper, to taste |
| 1/8 C. chopped onion | Salad dressing, to taste |
- Mix all ingredients together.

POTATO SALAD

Mary Jane Clark Beckett

- | | |
|---------------------------|-------------------------|
| 6 medium potatoes, boiled | 2 T. sugar |
| 4 hard boiled eggs | 2 T. mustard |
| 6 medium pickles | Salt & pepper, to taste |
| ½ C. onion | Mayonnaise, to taste |

Chop potatoes and onion, dice or shred pickles. Add remaining ingredients and mix well.

FLORIDA POTATO SALAD

Ellen Eighme Turbot

- | | |
|-----------------------------|-----------------------|
| 6 potatoes | 1 onion, chopped fine |
| 2 cartons sour cream | ¼ C. butter |
| 1½ C. grated Cheddar cheese | Cheese |

Boil potatoes with the skins on in water to which you've added 2 bay leaves. Peel potatoes and mash them. Add the sour cream and cheese. Saute the onion in the butter; add to potato mixture. Place in a buttered casserole. Sprinkle with cheese. Bake in 350° oven until cheese melts and potatoes are hot, about 35 minutes.

Square meals mean round figures.

LOW CALORIE MOCK POTATO SALAD

Jeanine Greene

- | | |
|----------------------|------------------------------|
| 1 head cauliflower | 1 T. mustard |
| 2 oz. chopped onion | 4 T. diet or reg. mayonnaise |
| 2 oz. chopped celery | ½ T. parsley flakes |
| 2 T. pickle relish | |

Clean cauliflower and cook until tender. Mix all ingredients. Makes 4 servings.

KRAUT SALAD

Suzanne Miller

- | | |
|--|--------------------|
| 1 qt. sauerkraut (glass jar preferred) | ½ C. salad oil |
| 1 C. diced onion | 1 C. diced celery |
| 1 C. green pepper, diced | 2 cans red pimento |
| 2 C. sugar | |

Mix well and let stand overnight in refrigerator.

KRAUT SALAD

Ruth Buck

- | | |
|--------------------------|--------------------|
| 1 can kraut | ½ C. diced celery |
| ½ C. green pepper, diced | ¼ C. diced pimento |
| ½ C. chopped onion | |

DRESSING:

- | | |
|--------------------|--------------|
| 2 T. water | ⅓ C. vinegar |
| 2 T. vegetable oil | ½ C. sugar |

Combine first 5 ingredients. Mix well. Heat water, vinegar, oil and sugar. Pour over kraut and mix well. Chill.

KRAUT SALAD

Cleo Clough

- | | |
|--------------------------|-------------------------------|
| 1 No. 2½ can kraut | 1 or 2 green peppers, chopped |
| 2 C. celery, cut fine | ⅔ C. sugar |
| 1 tsp. celery seed | 2 T. oil |
| 2 medium onions, chopped | |
- Keeps well in refrigerator.

*People are lonely because they
build walls instead of bridges.*

KRAUT SALAD

Ethel Hibbard

1 No. 2 can kraut (drained)
1 C. sugar (mix with kraut)
½ C. green pepper (chopped)
Mix all together.

½ C. celery (chopped)
¼ C. onion (chopped)
1 jar pimento pepper

SAUERKRAUT SALAD

Ermal Breckenridge McFarland

2 C. chopped sauerkraut, drained
½ C. sugar
½ C. thinly sliced celery
½ green pepper (cut in thin strips)

½ C. grated carrots
½ C. chopped onions
Sm. jar chopped pimento, drained

Combine kraut and sugar, mixing well. Let stand 30 minutes. Add remaining ingredients, stir well. Cover and chill for at least 12 hours.

SPINACH SALAD

Marie Still
Nancy Nichols Willey

2 pkg. frozen chopped spinach
(thawed & drained)
½ C. chopped onion

½ C. chopped celery
1 C. grated sharp Cheddar cheese
3 hard boiled eggs, diced

Thaw and drain spinach by squeezing well. Mix spinach, onion, celery, cheese and eggs.

DRESSING:

1 to 1¼ C. mayonnaise
½ tsp. Tabasco sauce

½ tsp. salt
2 tsp. horseradish

Combine dressing ingredients and mix with vegetable mixture and chill.

CRUNCHY VEGETABLE SALAD

Nancy Kelly

1 C. vegetable oil
1 C. sugar
½ C. vinegar
2 C. small English peas
2 C. cut green beans, drained

1 can water chestnuts, sliced
4 large ribs celery, chopped
1 4-oz. can chopped pimentos
Salt to taste
Mushrooms or cocktail onions, opt.

Mix oil, sugar and vinegar until blended. Add remaining ingredients and marinate overnight. Do not omit water chestnuts as they add a very definite taste to this salad. The salad keeps well for several days, but is best when it has marinated at least 8 hours.

SPINACH SALAD

Monifay Fonkert

1 lb. fresh spinach
1 5-oz. can water chestnuts
(drained & sliced)
1 can bean sprouts (drained)
Mix above and toss with dressing.

2 hard-cooked eggs, sliced
6-8 slices bacon
(fried crisp & crumbled)

DRESSING (Make Ahead):

1 C. oil
¼ C. vinegar
⅓ C. ketchup
Serves 8.

1 medium onion
Salt & pepper, to taste
2 tsp. Worcestershire sauce

JOSEPH'S COAT SALAD

Peggy Skarda

⅓ C. cider vinegar
½ C. water
2 T. cornstarch
¾ C. sugar
2 T. prepared mustard
Mix vinegar, water, cornstarch, sugar and mustard and cook until thick. While hot pour over the vegetable mixture.

2 pkg. (10 oz.) frozen veg. or 2 cans
mixed veg. (cooked & drained)
½ C. diced celery
½ C. chopped onion
1 small jar chopped pimento

MIXED VEGETABLE SALAD

Terry Lininger
Cleone Johnson

1 pkg. frozen mixed vegetables
(salted, cooked, cooled & drained)
1 can red or kidney beans, drained

½ green pepper, chopped
½ to 1 C. celery, chopped
1 chopped onion, optional

DRESSING:

½ to 1 C. vinegar
1 C. sugar

1 T. dry mustard
1 T. flour (heaping)

Bring dressing ingredients to a boil and cool. When vegetables and dressing are cool, mix together and marinate overnight.

A diet is the penalty we pay for exceeding the feed limit.

PICNIC SALAD

Mary H. Shields

2 cans drained green beans
1 can drained sliced carrots
4 stalks celery (cut in 1/2-inch slices)

1/2 green pepper (cut in half rings)
1 4-oz. can pimentos (drain & chop)
1 sweet onion (cut in rings)

DRESSING:

2 C. vinegar
1 1/2 C. sugar

1 tsp. salt
Dash garlic salt

Combine vegetables in bowl with a cover. Heat the dressing ingredients until the sugar dissolves. Pour hot dressing over the vegetables. Cover and chill. This will keep for weeks in refrigerator.

SPRING GARDEN SALAD

1 large carton small curd cottage cheese
1 medium green pepper
1 large carrot

1 medium onion
4 T. chopped or snipped chives

Finely grate pepper, carrot and onion. Add to cottage cheese with chives; chill. Serve on lettuce leaves or tomato shell.

MARINATED VEGETABLE SALAD

Doris England

1 20-oz. pkg. frozen Cal. blend veg.
(cauliflower, carrots, broccoli)
3 stalks celery (sliced)
1/2 lb. fresh mushrooms (sliced) or
1 can mushrooms (drained)

3 or 4 tomatoes (cut in wedges)
3 or 4 green onions (sliced)
1 pkg. Hidden Valley dressing mix
1/4 C. vinegar
2/3 C. salad oil

Bring frozen vegetables to boil in small amount of salted water. Cook two minutes, just to par-cook, drain and cool. Add remaining vegetables, toss lightly. Combine the dry salad dressing mix with oil and vinegar. Mix well and set aside to blend flavors (about 20 minutes). Pour over vegetables when cool. Chill 24 hours or longer, mixing lightly two or three times during the period to blend well. Add salt and pepper to taste. Other vegetables can be added if desired. This salad keeps well for several weeks.

*Always speak the truth and you will never be
concerned with your memory.*

MARINATED VEGETABLES

Kathy Wurster Russi

1 lb. carrots (sliced)	1 tsp. mustard
1 small head Cauliflower (separated)	1 C. sugar
1 medium onion (sliced)	1 C. salad oil
1 green pepper (chopped)	¾ C. vinegar
1 can tomato soup	1 tsp. Worcestershire sauce

Cook carrots and cauliflower in water until barely tender. Drain and cool. Add onion and green pepper. Make dressing of the remaining ingredients and pour over vegetables. Marinate in refrigerator for at least 24 hours. Stir briskly before serving.

FRESH VEGETABLE SALAD

Phyllis Reed Brandes

Uncooked cauliflower, broccoli, carrots, onions & cucumber	Hidden Valley ranch dressing mix 1 C. sour cream
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Cut vegetables into bite sized pieces. Prepare Hidden Valley Ranch dressing. Add 1 C. sour cream. Mix dressing with vegetables and chill.

VEGETABLE SALAD

Lela Reynolds

1 pkg. lemon Jello	2 tsp. vanilla
½ C. sugar	½ C. salad dressing
1 C. hot water	1½ C. shredded cabbage
¼ tsp. salt	1 carrot, shredded
½ C. cold water	1 C. celery, chopped

Combine Jello, sugar, hot water, salt, cold water and vanilla and let set until it begins to gel. Beat it up and add salad dressing. Then add vegetable ingredients. Chop up a little red or green pepper and 2 tsp. grated onion and add to other ingredients. Can double for larger pan.

MACARONI SALAD

Georgia Eighme

2 8-oz. pkg. curly macaroni (can sub.)	3 or 4 carrots (chopped)
1 green pepper (chopped)	2 stalks celery (chopped)
1 onion (chopped)	

DRESSING:

1 can Eagle Brand milk	1 C. white vinegar
1 C. sugar	1 pt. mayonnaise (no sub.)

Cook noodles until tender. Add chopped vegetables. Add dressing and chill for 4-8 hours before serving. Dressing also good on cole slaw.

MACARONI SALAD

Mary Jane Clark Beckett

- 1½ C. uncooked sea shell macaroni
- ¼ lb. Cheddar cheese, sharp
- ¼ C. pickles
- 2 T. chopped pimento

- ¼ C. onion
- Salt & pepper, to taste
- Mayonnaise, to taste

Cook macaroni until tender. Add shredded cheese and shredded pickle. Mix well and add remaining ingredients.

SUMMER MACARONI SALAD

Quita Blunck

- 8 oz. shell macaroni (cooked & drained)
- 1 cucumber (diced)
- 1 small onion (chopped)
- 2 medium tomatoes (½" pieces)
- 1 green pepper (diced)
- 2 hard boiled eggs (chopped)
- 2 tsp. prepared mustard

- ½ tsp. salt
- 1 T. sugar
- ¾-1 C. mayonnaise
- ¼ C. French dressing
- 2 tsp. vinegar or
- ⅓ C. sweet pickle relish

Combine all ingredients, toss together and cool.

MOSTACCIOLI SALAD

Quita Blunck

- 1 lb. mostaccioli noodles
- 2 C. vinegar
- 2 C. sugar
- 1 cucumber (diced)
- 1 onion (diced)
- 2½ tsp. coarse ground pepper

- 2½ tsp. diced garlic
- ½ C. red pepper (diced)
- 2½ tsp. Accent
- 3 T. plus ½ tsp. parsley flakes
- 3 T. plus ½ tsp. prepared mustard
- 2½ tsp. salt

Cook noodles in boiling water in which you've added 1 tsp. salt and 1/8 C. oil. Cook vinegar and sugar until dissolved clear and cool. Mix vegetables and seasonings. Then mix all ingredients and stir. Let set overnight.

ROTONI SALAD

Sharon Glick

- 8 oz. Rotoni macaroni
- 1½ C. vinegar
- 1½ C. sugar
- 1 tsp. parsley flakes
- 1 tsp. Accent
- 1 tsp. garlic powder
- 2 tsp. prepared mustard

- 1 C. green pepper (chopped)
- 1 C. celery (chopped)
- ½ C. carrot (grated)
- ½ C. chopped cucumber (optional)
- ½ tsp. salt
- ¼ C. oil

Cook rotoni for about 15 minutes. Drain and rinse. Add rest of ingredients.

SPAGHETTI SALAD

Dorothy Wurster
Phyllis Dukes
Karyn Graham

8 oz. spaghetti (1½" pieces, cook & cool)
1 small onion (chopped)
1 chopped green pepper

¾ C. cubed Longhorn cheese
1 pkg. Mozzarella cheese (grated)
Salt & pepper

DRESSING:

1 C. Miracle Whip

1½ tsp. Presti seasoning

½ C. Italian creamy dressing

Mix together and chill. Before serving, cut up fresh tomatoes and add to salad.

Dressings

BLUE CHEESE DRESSING

Denise Jobe

1 pkg. cream cheese

Sour cream, if handy

¼ to ½ C. blue cheese salad dressing

¾ pt. mayonnaise

2 or 3 green onions (chopped, use part of top)

Mix all together. Add milk to thin if you need to later.

BLUE CHEESE OR ROQUEFORT DRESSING

Virginia Brosam

1 C. evaporated milk

½ tsp. salt

½ C. salad oil

Dash garlic powder

¼ C. vinegar

½ C. crumbled blue or Roquefort
cheese

Mix all with mixer.

COLE SLAW DRESSING

Helen Spencer

2 C. Hellmann's real mayonnaise

1 C. sugar

1 can Eagle Brand milk

1 C. vinegar

Mix together and refrigerate. Will keep in a covered container for weeks.

DILLY SALAD DRESSING

Georgia Eighme

1 C. low fat cottage cheese

¼ tsp. salt

2 T. skim milk

3 T. dill pickle relish

1 T. lemon juice

1 T. minced green onion

Place cottage cheese in small bowl. Beat on high speed of mixer until almost smooth, about 5 minutes. Stir in remaining ingredients. Chill 2 or 3 hours. Use over tossed salad.

FRENCH DRESSING

Velma Hill

1 C. oil
½ C. vinegar
1 T. garlic salt
4 T. paprika
⅔ C. catsup
Put in quart jar and shake.

1 lemon (the juice)
4 T. grated onion
⅔ C. brown sugar
⅔ C. white sugar

FRENCH DRESSING

Ruby Campbell

1 C. oil
¾ C. sugar
½ C. catsup
⅓ C. vinegar
Blend or shake to mix.

1 tsp. paprika
1 T. lemon juice
1 clove crushed garlic or
garlic salt, to taste

FRENCH DRESSING

Marjorie Lee Betts

1 can Campbells tomato soup
1½ C. oil
¼ C. vinegar
½ to ¾ C. sugar
1 T. prepared mustard
Mix together.

1 T. Worcestershire sauce
1 T. Heinz 57 Sauce
Salt, to taste
3 cloves garlic
Dash of hot sauce

TEXAS FRENCH DRESSING

Phyllis Reed Brandes

1 can tomato soup
1 C. salad oil
½ C. sugar
¾ C. cider vinegar
1 tsp. scant pepper
Combine in quart jar and shake vigorously.

1 clove garlic
1 large onion, grated
3 tsp. prepared mustard
1 tsp. Worcestershire sauce
1 tsp. salt

FRUIT DIP

Sandy Breckenridge

1 8-oz. pkg. cream cheese (soft)
½ C. brown sugar
Beat together with electric mixer. Better is made day before serving. Especially good with apple slices.

¼ C. powdered sugar
1 tsp. vanilla

FRUIT SALAD DRESSING

Vernadene Nichols (Gabriel)

- 1 orange
- 1 lemon
- 1 lime
- 1 egg
- $\frac{3}{4}$ C. sugar

Place over medium heat, the juice and grated rind of orange lemon and lime, the egg and sugar. Stirring constantly bring to a boil for 1 minute. Can be refrigerated. Great on vanilla ice cream.

HERB'S FAVORITE OIL DRESSING

Evelyn England

- $\frac{1}{2}$ C. sugar
- $\frac{1}{2}$ C. vinegar
- $\frac{1}{2}$ C. oil
- 1 tsp. garlic salt
- Salt, to taste
- Pepper, to taste

Put ingredients in jar and shake and shake.

POPPY SEED DRESSING

Gwen Trullinger Feldt

- $\frac{1}{2}$ C. honey
- $\frac{1}{2}$ C. salad oil
- 1 tsp. salt
- 1 tsp. vinegar
- 4 tsp. poppy seeds

Mix well and store in refrigerator.

POPPY SEED DRESSING

Mrs. D.F. Uppinghouse

- $\frac{3}{4}$ C. sugar
- 1 tsp. dry mustard
- $\frac{1}{3}$ grated onion
- 1 tsp. salt
- $\frac{1}{3}$ C. vinegar
- 1 C. Wesson Oil
- Poppy seed

Mix sugar, dry mustard, salt, onion and vinegar with a beater. Add Wesson Oil gradually and beat constantly. Add poppy seed. Keep in refrigerator.

SALAD DRESSING

Charlene Nichols

- $\frac{1}{2}$ C. water
- $\frac{1}{2}$ C. vinegar
- 1 tsp. dry mustard
- 1 tsp. salt
- $\frac{3}{4}$ C. sugar
- 1 C. sour cream
- 1 T. flour
- 2 beaten eggs

Mix all together, then boil till thick, stirring constantly. Much easier to make in double boiler. Add pinch of cayenne pepper or paprika, if desired. Never had such a thing as commercial salad dressing when my mother started housekeeping. This is her recipe for salad dressing.

COOKED SALAD DRESSING

Maude McKee Drake

3 T. sugar
1 tsp. salt
2 egg, yolks, beaten
¾ C. water
1 tsp. dry mustard

2 T. flour
½ tsp. paprika
½ C. vinegar
1 T. butter

Stir together in saucepan sugar, salt, mustard, flour, paprika and egg. Add water and vinegar, stirring constantly. Cook until thick, stirring constantly. Remove from heat; add butter and stir. Pour into jar, cover and cool. Store in refrigerator. This is especially good with potato salad. Makes 1¼ cups.

KAYE'S SALAD DRESSING

Kaye Breckenridge

1 qt. Miracle Whip
⅔ C. sugar
2 tsp. celery seed
1 heaping T. prepared mustard

¼ C. sweet pickle relish
1 med. chopped onion (cut fine)
1/8 tsp. salt

Combine ingredients and stir well until sugar is dissolved. Refrigerate and use as needed. I use this for potato salad, macaroni salad and kidney bean salad. Nice to have on hand for an emergency salad.

NO-COOK SALAD DRESSING

Sue Richards Wood

1½ C. soybean oil
½ C. vinegar
⅓ C. sugar
1 tsp. salt

1 tsp. pepper
1 T. Worcestershire sauce
1 can tomato soup

Mix well in an electric blender. Store in glass container with 3 cut-up garlic buds.

SOUR CREAM DRESSING

Vernadene Gabriell

1 C. sour cream
1 tsp. lemon juice
¼ tsp. honey
1 tsp. powdered horseradish

½ tsp. salt
1 tsp. chives
1/8 tsp. paprika
1 tsp. dry mustard

For variety, chop 2 hard cooked eggs into dressing. Can also use clove of garlic, crushed.

DRESSING FOR LETTUCE SALADS

Pat Edwards

$\frac{3}{4}$ C. mayonnaise

2 T. honey

Mix and coat lettuce salad.

1 T. lemon juice

1 T. caraway seeds

BUTTERMILK AND HERB DRESSING

Mrs. Raymond Shields

Mrs. Manley Boothe

1 C. buttermilk

1 C. mayonnaise

$\frac{1}{2}$ tsp. garlic salt

$\frac{1}{2}$ tsp. dried chives

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

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

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

$\frac{1}{2}$ tsp. celery salt

1 T. soy sauce

Mix and store in refrigerator. Will keep several weeks. Good on lettuce, fresh cauliflower, fresh broccoli, etc.

SPINACH VEGETABLE DIP

Mrs. Leo Guess

1 pkg. chopped frozen spinach

2 C. Hellman's mayonnaise

2 tsp. prepared mustard

$\frac{1}{2}$ C. minced onion

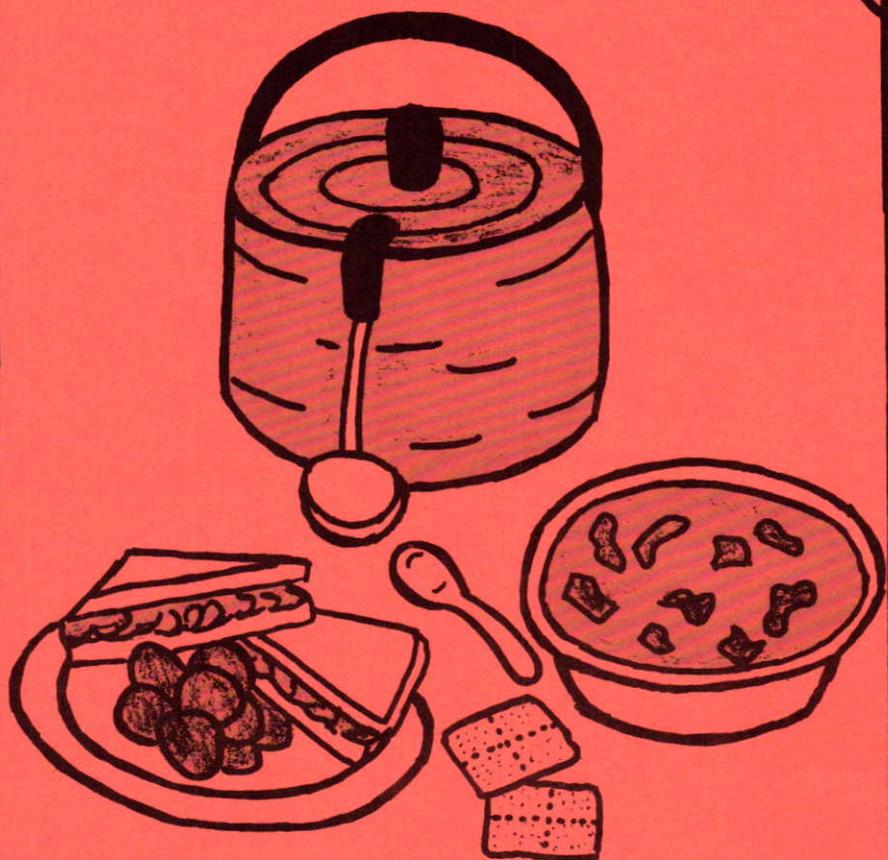
1 tsp. salt

1 tsp. pepper

2 T. parsley

Thaw pkg. of spinach and squeeze out liquid. Mix all ingredients together. Good with cauliflower, carrots, celery and green pepper.

SOUPS AND SANDWICHES



Soups

BEAN CHOWDER

Lois Allen

- | | |
|-------------------|-----------------------|
| 1 C. pinto beans | ½ lb. hamburger |
| 1 C. tomatoes | 4 T. bacon fryings |
| 2 potatoes, diced | 1 medium onion, diced |
| 2 carrots, diced | |

Soak beans overnight. Drain and add fresh water and cook until soft. Cook potatoes and carrots and add to beans, then add tomatoes. Fry hamburger and onion and add to the mixture. Salt and pepper to taste. Cook 15 minutes, stirring lightly. Serve with salad or pickles and corn meal muffins.

BEEF STEW

Marion O'Neal

- | | |
|----------------------|--------------------------|
| 4 lbs. stew meat | 2 C. red wine - burgundy |
| 3 or 4 T. flour | 6 or 8 carrots |
| 2 cans beef consomme | 1 small can onions |
| 1 T. dried parsley | 1 large can mushrooms |
| 2 bay leaves | |

Brown meat in Dutch oven; add flour and brown some more. Add little fat if it sticks too much. Add consomme, parsley, bay leaves, wine and then water to cover water. Simmer 2 hours. Add more water if it gets too thick or too low. Add carrots and salt to taste and simmer another two hours, or until carrots are done, or stew starts to thicken. Add onions and mushrooms. Let simmer 10-15 minutes. Serve with green salad and bread.

BEEF STEW

Lois Breckenridge Jensen

- | | |
|---------------------------|------------------------------|
| 2 lb. beef stew meat | 1 can cream of mushroom soup |
| 1 pkg. dry onion soup mix | 1 can water |

Mix water with both soups. Pour over uncooked meat in large roaster or casserole. Cover and cook at 300° for three hours without opening. Add cubed potatoes and another vegetable or two 1 hour before serving. This makes a dark brown flavorful stew.

The longer you keep your temper the more it will improve.

CABBAGE PATCH STEW

In Memory of Carolyn Bennett

1 lb. hamburger
Salt & pepper, to taste
½ C. chopped onion
½ C. chopped celery

1 lb. can kidney beans, undrained
1 lb. can tomatoes, undrained
2 C. shredded cabbage

Brown hamburger in electric frying pan; sprinkle with salt and pepper. Add onions and celery; cook for a few minutes longer. Add tomatoes; stir. Place cabbage over top; salt slightly. Cover and simmer for 20-30 minutes. Chopped green pepper may also be added, if desired. Serve in soup bowls. Yield 4-6 servings.

CHEDDAR CHOWDER

Marla Wilkins Mason

2 C. boiling water
2 C. cubed potatoes
½ C. chopped carrots
½ C. sliced celery
¼ C. chopped onion
¼ tsp. pepper

¼ C. butter or margarine
¼ C. flour
2 C. milk
2 C. shredded Cheddar cheese
1 C. cubed ham

Combine water, vegetables and salt and pepper. Cover and simmer 10 minutes, or until vegetables are tender. Melt butter over medium heat. Blend in flour and add milk. Cook and stir until mixture is thickened and bubbly. Add cheese, stirring until melted. Add undrained vegetables and ham. Heat, but do not boil.

CHICKEN-CHEESE SOUP

Diane Wood

2 whole chickens
16 C. seasoned water
10 chicken boullion cubes
2 C. shredded carrots
1½ C. chopped celery
½ C. minced onion

2 C. uncooked rice
1 T. parsley flakes
1 10-oz. can tomatoes & chilies
2 lb. Velveeta cheese
3-5 T. cornstarch

Cook chicken in the 16 C. water until done. After this has cooked down; add enough more water to cover the chicken. Remove the chicken from broth. Add boullion cubes, carrots, celery, onion, rice, parsley flakes, tomatoes and chilies. Simmer until vegetables and rice are done. Add cheese and cornstarch, salt and pepper to taste. Take chicken off bone and put back in the soup.

A man wrapped up in himself makes a very small bundle.

CHILI FOR CROWD

Veda Miller

- | | |
|-------------------------------|-----------------------------------|
| 8 lb. hamburger | 8 cans chili (more can be added) |
| 6 46-oz. cans tomato juice or | Salt & pepper, to taste |
| 3 qt. regular tomatoes | About 18 med onions, chopped fine |

If you want more chili taste, add a little chili powder. Simmer hamburger and onions. Then add the rest of ingredients. A little water will need to be added, but it is according to taste and how thick you want it. It's better if it simmers about 1/2 day. This may be froze if any left. This makes a pressure cooker full.

CLAM CHOWDER

Shad England

- | | |
|----------------------------|---------------------------------|
| 2 cans minced clams | 3/4 C. flour |
| 1 C. finely chopped onions | 1 qt. 1/2 & 1/2 (or whole milk) |
| 1 C. finely chopped celery | 1 1/2 tsp. salt |
| 2 C. finely diced potatoes | 1/2 tsp. sugar |
| 3/4 C. butter | Pepper |

Drain juice from clams. Pour juice over vegetables in a heavy pan. Simmer, covered on medium heat until potatoes are done, (about 20 minutes). Melt butter; add flour. Blend and cook 1-2 minutes. Add milk and cook, stirring with a wire whip to blend, until the mixture is smooth and thick. Add seasonings. Add the undrained vegetables and clams to the sauce and heat through.

DIET VEGETABLE SOUP

Quita Lininger Blunck

- | | |
|---------------------------------|-------------------------|
| 3 stalks celery, chopped | 12 oz. tomato juice |
| 1/2 head cabbage, chopped | 1 chicken boullion cube |
| 2 cans French style green beans | 2 beef boullion cubes |
| 1/2 green pepper | 1-2 T. soy sauce |
| 1 T. dry minced onion | |

Boil all for 1 hour until vegetables are done.

HAMBURGER VEGETABLE SOUP

Donna Morrison

- | | |
|-----------------------|-----------------------|
| 1 1/2 lb. ground beef | 1/8 tsp. pepper |
| 1 medium onion | 1 tsp. seasoned salt |
| 2 C. tomato juice | 1-2 C. diced potatoes |
| 1 C. sliced carrots | 4 C. milk |
| 1/3 C. flour | 1 can tomato soup |
| 1 tsp. salt | |

Brown ground beef and onion in large pan. Stir in tomato juice, carrots and seasonings. Cover and cook over low heat until carrots are almost tender. Add potatoes and cook until tender. Combine flour with 1 C. milk, stir into soup. Add remaining milk. Heat to boiling, stirring to prevent sticking. Add can of soup and stir in. Heat a few more minutes. The can of tomato soup is optional, but it adds flavor. Serves 8-12.

HOME STYLE CHILI

Quita Lininger Blunck

- | | |
|-----------------------------------|--|
| 1 lb. ground beef | 1 green pepper, chopped |
| 1 can (1 lb. 13½-oz.) chili beans | 1 tsp. salt |
| 1 can (15 oz.) chili beans | 3 tsp. chili powder |
| 1 medium onion, chopped | 1/8 tsp. cinnamon, black pepper,
nutmeg & clove |
| 1 qt. more or less tomato juice | |

Brown beef, onion and pepper; drain. Add rest of ingredients and simmer for two hours. Add tomato juice and chili powder to desired thickness and taste.

LARGE QUANTITY CHILI CON CARNE

Dora Bennett

- | | |
|--------------------------------------|---------------------|
| 4 cans (No. 2) red kidney beans | 1½ qt. tomato puree |
| 4 cans (No. 2) red chili style beans | ½ C. flour |
| 5 lbs. ground beef | ½ C. water |
| 1 C. chopped onions | 2 T. salt |
| 1 C. fat | |

Brown meat and onion in fat. Add tomato puree and simmer until beef is tender. Make a paste of flour and water and add to beef mixture, stirring constantly. Add beans and seasonings and cook until flavors are well blended. More chili powder can be added if desired.

LARGE QUANTITY OYSTER SOUP

Dora Bennett

- | | |
|-----------------------------|-----------------------------|
| 2½ qt. oysters, with liquor | ¼ tsp. pepper |
| 1 C. melted butter | 1 tsp. Worcestershire sauce |
| ¼ C. salt | 9 qt. milk |

Heat oysters in oyster liquor and butter, until edges curl. Add salt, pepper and Worcestershire sauce. Heat milk to boiling temperature, but do not boil. Add milk to oysters for about 10 minutes, before serving.

NO PEEK STEW

Ellen Eighme Turbot

- | | |
|-------------------|---------------------------|
| 2½ lb. stew meat | 1 can whole tomatoes |
| 1 small onion | 2 T. vinegar |
| 2 large potatoes | 1 T. Worcestershire sauce |
| 3 carrots | 1 tsp. horseradish |
| 3 stalks celery | 1 tsp. garlic salt |
| 1 can tomato soup | 1 tsp. pepper |

Mix soup, tomatoes, vinegar and seasonings. Use a Dutch oven. Layer all other ingredients and pour liquid mixture on top. Bake at 275° for 5 hours. Don't peek.

OVEN BEEF STEW

Kathryn Richards
Cleone Thompson
Etta Riggs (Carl's Mother)

1-2 lbs. chuck (cut in ½" pieces)

2 C. diced carrots

1-2 C. diced celery

1 onion, chopped

3-4 med. potatoes, chunked

1½ tsp. salt (optional)

1-2 T minute tapioca

Pepper

1 T. brown sugar

1-2 C. tomato juice

Put all in a large casserole or roaster with tight lid. Bake at 250° for 5-5½ hours without disturbing. Delicious served with garlic bread or corn bread.

RIGITONI STEW

Glenda Jobe

2 cans tomato paste

5 cans water

Salt

Pepper

Parsley flakes

Basil

Pinch of hot pepper seeds

Italian sausage

Bay leaf

Garlic

Onion

Oregano

Sweet pepper flakes

Leftover roast (beef or pork) or
stew meat (cut in chunks)

Rigitoni noodles

Combine tomato paste, water and spices and simmer for 2-3 hours. Add left-over meat, or stew meat. Cut Italian sausage in small pieces and brown to remove the grease. Add this with everything above. Simmer another hour. Cook 1 box rigitoni noodles and add to the meat and sauce. Serve with tossed salad and hot bread.

OYSTER STEW

Veda Miller

1½ gallon (whole) milk

½ pt. cream of 2 half pts. of ½ & ½

½ stick of butter, to simmer

1 pt. or 12 oz. of oysters

This amount depends on how many eats them and how rich you want them. 1½ pints would be best. Season to taste. I always simmer my oysters. Serves 30-35 people.

There is not right way to do the wrong thing.

PARKER'S TOMATO SOUP

Iola Pritchard

3 qt. sliced tomatoes	3 tsp. salt
6 onions, sliced fine	1/2 tsp. pepper
2 qt. water	3 whole cloves
6 T. sugar	

Boil tomatoes until done. Add 6 T. butter and 6 T. cornstarch. Boil until it thickens. This can be frozen. Add 1 T. cream or 1/2 & 1/2. Heat to eat.

TOMATO SOUP

In Memory of Mrs. H.P. (Dora) Jones

1/2 bushel tomatoes	11 cloves
1 bunch celery	4 bay leaves
5 onions	1/2 C. sugar
4 green or red peppers	1/4 C. salt
7 sprigs parsley	

Slice tomatoes without peeling. Cut up celery, onions, peppers and parsley. Cook until tender, then strain. You can boil and can this for seasoned juice or add 1/3 lb. melted butter and 7 T. of flour to the juice and make cream of tomato soup. Boil and can. Makes 9 quart.

TOMATO SOUP

Ruby Campbell

1 1/2 lb. ground beef	3 potatoes
1 large can tomato juice	2 onions
1 qt. water	1/2 stalk celery
Salt & pepper, to taste	

Break up meat and drop into pot of tomato juice. Add remaining ingredients and barely simmer for 2 or 3 hours.

Sandwiches

BARBECUED BEEF SANDWICH

Donna Morrison

1 C. catsup	2 T. instant onion (minced)
1 C. water	1/2 tsp. chili powder
1/4 C. wine vinegar	1/2 tsp. celery seed
1/2 C. brown sugar	1 tsp. Worcestershire sauce

Combine all ingredients, heat to blend. Let stand to soften onion. Flavor improves if it stands at least overnight. Combine with cooked beef (leftover roast beef shredded is good). Serve on toasted bun.

BEEFBURGERS

Dora Bennett

- | | |
|---------------------|---------------------------|
| 1 pt. water | 1 T. prepared mustard |
| 1 minced onion | 1 T. Worcestershire sauce |
| ¾ C. or more catsup | 2 tsp. salt |
| 2 tsp. chili powder | Pepper |
| 1 T. vinegar | 2 lb. hamburger |
| 1 T. brown sugar | |

Boil the first four ingredients 7 minutes. Then add remaining ingredients. Cook about 35 minutes. If necessary, it may be thickened with quick oatmeal, or it can be thinned with tomato juice to the right consistency.

BEEF BURGERS

Cathy Riggs Mason

- | | |
|-------------------|-----------------------|
| 1 lb. ground beef | 1 tsp. salt |
| ¾ C. catsup | 1 T. prepared mustard |
| 1 tsp. sugar | Scant tsp. vinegar |

Simmer for 25 minutes. Add pepper and onion if desired.

BEST-EVER BURGERS

Marilyn E. Riggs

- | | |
|------------------------------|-----------------------------|
| 1 egg | Salt & pepper, to taste |
| 1 can (8 oz.) tomato sauce | 8 hamburger buns |
| 1 T. diced onion flakes | 8 slices American, Swiss or |
| 1/8 tsp. dried garlic flakes | Cheddar cheese (optional) |
| 2 lb. ground beef | |

In a large bowl, beat the egg and then add the tomato sauce. Stir in bread crumbs, onion and garlic. Crumble the ground beef into the tomato mixture. Sprinkle with salt and pepper and mix well, using your hands. Form into 8 patties. Cook burgers over hot coals, turning twice. Just before burgers are done, place rolls on the grill and toast lightly. Put a burger on each bun, topping with a piece of cheese. Pour some Secret Sauce over each hamburger. (Serves 8).

SECRET SAUCE:

- | | |
|------------------|-----------------------------|
| ¾ C. catsup | 2 T. yellow mustard |
| 2 T. brown sugar | 2 tsp. Worcestershire sauce |

Combine all ingredients and heat in a saucepan. Serve hot over hamburgers.

Happiness adds and multiplies as we divide it with others.

COLD HAMBURGER SAUSAGE

Marlene Zarr
Ringgold Co. Cowbells

- | | |
|----------------------|----------------------------|
| 2 lb. hamburger | 1 T. liquid smoke |
| 1 C. water | 1 T. brown sugar |
| ¼ tsp. onion powder | 2 T. Morton's Tender Quick |
| ¼ tsp. garlic powder | curing salt |

Mix the above ingredients together well and shape into 2-inch rolls. Wrap rolls in aluminum foil with shiny side in. Refrigerate for 24 hours. Remove from refrigerator and punch holes through foil with fork. Place on rack in baking pan and bake for 1½ hours at 325°. Unwrap and let cool. Rewrap in new foil and refrigerate. Serve as baloney or make sandwiches.

HAMBURGER ROLL-UPS

In Memory of Ruth Swigart Archibald

- | | |
|---------------------|-----------------------------|
| 2 lb. ground beef | 3 T. catsup |
| 10 slices bacon | 2 tsp. Worcestershire sauce |
| ¼ C. onion, minced | 1½ tsp. salt |
| 1 egg, beaten | ½ tsp. pepper |
| 1 C. cheese, grated | |

Mix all ingredients except bacon. Make into 10 patties. Roll the edge of each in a slice of bacon and fasten with toothpicks. Broil on both sides until desired doneness (about 8 minutes on each side). Serves 10.

MADE-RITE HAMBURGERS

Caroline Duffield

- | | |
|-----------------------|---------------|
| 1 lb. ground beef | 2 T. fat |
| 1 T. prepared mustard | 1 C. catsup |
| 1 tsp. salt | ¼ tsp. pepper |

Cook meat and fat in pan until meat changes color. Add mustard, catsup, salt and pepper. Cover pan and simmer 30 minutes. Spoon on buttered buns and add onions.

MAID RITES

Charlotte Jennings

- | | |
|--------------------------|-----------------------------|
| 3 lb. lean ground beef | 1 T. dried onion (optional) |
| 1 can chicken gumbo soup | ½ C. catsup |
| 1 T. mustard | |

Cook meat, drain if needed. Add other ingredients and simmer. Serve on hamburger buns.

MY FAVORITE PIZZA BURGERS

Scott England

2 lb. ground beef

Salt

Chopped onion

1 small can mushrooms pieces (drained)

1 jar Pizza Quick sauce

Shredded mozzarella cheese

Steak or hamburger buns

Brown ground beef, seasoned with salt and chopped onion to taste; drain. Stir in mushroom pieces and Pizza Quick. Use meat mixture to make open-faced sandwiches, using steak or hamburger buns. Top with shredded cheese. Place under broiler or in microwave to heat just until the cheese is melted. Serve immediately.

PARTY PUPS

Dianne Richards Schuetts

2 lbs. ground beef

¼ C. milk

1 egg

1 roll Ritz crackers (crushed)

Celery salt

Garlic salt

Onion salt

Lawry's seasoning salt

1 T. minced onion

1 T. water

Mix first four ingredients. Soak seasonings in water. Shape into oblong balls and wrap with a strip of bacon and grill 15 minutes.

PIZZA BURGERS

Teresa Wilkey

1 lb. ground beef

1 chopped onion

1 8-oz. can pizza sauce

1 small can mushrooms (or pieces)

½ lb. American cheese (grated)

Salt & pepper

Hamburger buns

Saute ground beef and onion until brown. Add mushrooms, spices, and pizza sauce; cool. Add cheese and spread on buns; broil.

PORK BURGERS

Cathy Riggs Mason

3 lb. pork

¾ tsp. Accent

1 scant tsp. salt

1 scant tsp. black pepper

1 scant tsp. white pepper

3 T. Worcestershire sauce

3 T. soy sauce

This can all be varied a little, depending on your family's taste. It is nice to mix the pork burger mixture a few hours before you intend to cook it, in order to let all of the seasonings marinate. Shape porkburgers into ¼ lb. patties and fry or grill on a charcoal grill. They are especially tasty when charcoaled. These patties freeze well and it is really hand to have some made ahead in the freezer. Note: When cooking on a charcoal grill, we like to brush each side with a B-B-Q sauce the last 2 or 3 minutes of cooking time.

SLOPPY JOES

Joy Kiburz McFarland

Chopped onion	¼ tsp. chili powder
2 T. flour	2 T. brown sugar
1½ lb. hamburger	1 tsp. salt
1 T. shortening	1½ C. tomato juice
½ T. Worcestershire sauce	

Brown hamburger and onion in shortening. Add remaining ingredients and simmer 15 to 20 minutes.

STUFFED PORK BURGERS DELUXE

Ringgold County Porkettes

1 lb. lean ground pork	½ C. finely chopped onion
1 C. soft bread crumbs	½ C. (2 oz.) shredded Swiss cheese
1 can (3 oz.) drained mushrooms	

Combine ground pork and bread crumbs. Shape pork mixture into eight ¼" thick patties. In small bowl, combine mushrooms, onion and cheese. Spoon about ¼ C. mushroom mixture on four of the patties. Cover with remaining patties; press edges to seal. Place patties on rack in broiler pan. Broil at moderate temperature 3-4" from heat until browned, about 5 minutes. Turn and broil until patties are done, about 5 minutes. During last 2 minutes of broiling time, broil tomato slices alongside patties until heated through. Top each patty with broiled tomato slice. Season to taste with celery salt. Makes 4 servings.

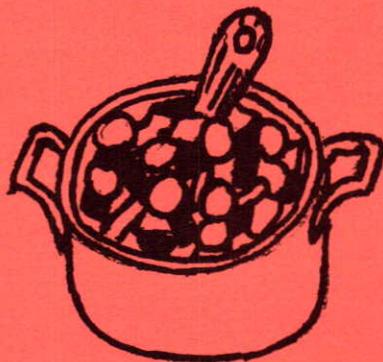
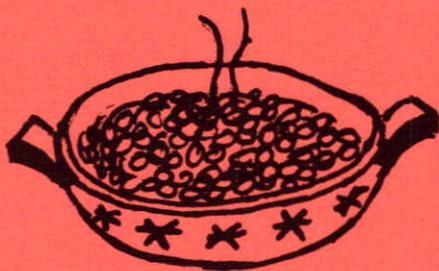
TOASTY HOT DOG ROLL-UPS

Carly Rose Shaw (Age 1½)

2 C. water	2 tsp. prepared mustard
8 frankfurters	4 slices process American cheese
½ C. butter or margarine (1 stick)	Catsup
8 slices white bread	

Heat oven to 375°. Heat 2 C. of water to boiling in medium saucepan over medium heat. Carefully drop 8 frankfurters into the water. Reduce heat. Cover and simmer over low heat 5 to 8 minutes. Melt ½ C. butter in small saucepan over low heat. Place 8 slices bread on ungreased cookie sheet. Brush the top sides of the slices with about half of the melted butter. Spread with 2 tsp. mustard (about ¼ tsp. for each slice). Cut 4 slices cheese diagonally in half so you have 8 cheese triangles. Top each bread slice with 1 cheese triangle. Place one frankfurter on top of each cheese triangle with tongs. Fold the bread over to make a triangle shape. Fasten with 2 wooden picks, 1 on each side, poking them through the bread and frankfurters. Brush the outside of the bread triangles with remaining melted butter. Bake in 375° oven for 10 to 15 minutes or until golden brown. Serve with catsup. Note: In place of the mustard, you can spread the buttered bread with 2 tsp. horseradish or pickle relish.

VEGETABLES



ASPARAGUS CASSEROLES

Terry Lininger

1 can cream of chicken soup

¼ C. milk

3 hard-cooked eggs

1 tsp. onion flakes

1 C. cubed American cheese

1 pkg. frozen cut asparagus

1 C. sliced almonds

½ C. bread crumbs

2 T. butter

Combine milk and soup. Cut eggs in 1/8-inch slices and stir in eggs, cheese and asparagus (which has been cooked until tender). Turn mixture into buttered casserole. Cover top with almonds, then crumbs. Dot with butter. Bake at 350° for 30 to 40 minutes until bubbly and slightly brown.

ASPARAGUS WITH HOLLANDAISE SAUCE

Marilyn E. Riggs

4 egg yolks

Juice of 1 lemon

4 T. boiling water

1 stick butter

1½ to 2 lbs. asparagus (cooked)

Put the yolks in a small glass bowl and beat with lemon juice and boiling water. Heat the butter in a saucepan over high heat, as soon as it is melted, remove from heat and pour the yolk mixture into the saucepan all at once. Stir continuously until sauce is thick and well blended. Pour over hot asparagus or serve on the side.

BARBEQUED GREEN BEANS

Maxine Nichols Johnson

6 slices bacon

1 medium onion, chopped

1 can tomato soup or sauce

2 T. sugar

1 tsp. dry mustard

Salt & pepper

1 can mushrooms (drained)

2 cans whole green beans (drained)

Cut bacon in small pieces and brown in heavy pan. Add onions and brown, stirring often. Add tomato soup or sauce, sugar, dry mustard and seasonings. Fold in mushrooms and green beans. Simmer slowly for 30 minutes.

BEANS SUPREME

Vienna Richards

1 can green beans

2 eggs

½ C. liquid (milk & bean liquid)

4 slices bread, cubed

1 C. grated cheese

Salt & pepper, to taste

Combine beaten eggs, milk, salt and pepper. Alternate layers of beans, bread and cheese in a buttered casserole. Add milk mixture and bake 45 minutes in a moderate oven.

GREEN BEAN HOT DISH

Dorothy Rhodes

- | | |
|-----------------------|------------------------------|
| 1 qt. green beans | 1 chopped green pepper |
| ¾ C. cooked hamburger | 1 can cream of mushroom soup |
| 1 small chopped onion | Grated cheese |

Cook green beans. Layer beans and hamburger, mixed onion and green pepper. Mix soup with ¼ can of water or milk and pour over top. Sprinkle grated cheese over top and heat in oven until it bubbles.

GREEN BEAN - WATER CHESTNUT BAKE

Ellen Eighme Turbot

- | | |
|------------------------------|-------------------------------|
| 1 medium onion, diced | 1 tsp. salt |
| 1 4-oz. can mushrooms pieces | ½ tsp. pepper |
| ¼ C. margarine | ½ tsp. butter flavoring |
| ¼ C. flour | 2 cans French cut green beans |
| 1 pint ½ & ½ | 1 can water chestnuts |
| 1/8 tsp. Tabasco sauce | 1 C. grated cheese |

Saute onion and mushrooms in the margarine. Stir in flour. Add all but the last three ingredients and stir until thick. Gently add beans and chestnuts. Pour into greased casserole, sprinkle with cheese and bake at 350° for about 30 minutes.

SOUPER GREEN BEANS

Helen Pollock

- | | |
|---|--------------------------------|
| 1 qt. green beans (part drained) | 6-8 slices American cheese |
| 1 can cream of mushroom soup | 1 can French fried onion rings |
| ½ lb. bacon (fried, drained & crumbled) | |

Stir beans and soup together. Pour into 9 x 13-inch baking dish. Sprinkle with bacon, cover with cheese slices, then top with onion rings. Bake ½ hour at 350°.

BAKED BEANS

Quita Blunck

- | | |
|--------------------------|--------------------------|
| 1 large can pork & beans | 2 T. vinegar |
| 1 #2 can lima beans | ½ tsp. prepared mustard |
| 1 #2 can kidney beans | ½ lb. bacon (1" pieces) |
| 1 #2 can butter beans | ¼ C. catsup |
| 1 C. brown sugar | ½ medium onion (chopped) |

Drain all beans, mix all ingredients and bake for 4 hours at 325°.

BAKED BEANS

Sandra Dolecheck

- | | |
|--------------------|------------------------------------|
| ½ C. chopped onion | ½ tsp. Worcestershire sauce |
| ¼ C. molasses | ½ C. catsup |
| 1 T. mustard | 2 #2 cans pork (5 C.) pork & beans |
| 6 frankfurters | |

Mix together first six ingredients. Place in quart casserole and bake in slow oven (300°) for 1½ hours. Lay franks on beans and bake another 30 minutes and serve.

BEAN BAKE

Vienna Richards

- | | |
|------------------------|--------------------------|
| 8 slices bacon | 1 large can each of: |
| 1 C. vinegar | large butter beans |
| 1 C. brown sugar | small green lima |
| ¼ tsp. dry mustard | green beans |
| Garlic (if you like) | red kidney beans |
| 1 large onion, chopped | Morton house baked beans |
| | (all drained) |

Fry bacon, cool and crumble. Discard most of the grease. To about 1 T. of grease, add vinegar, sugar, mustard and onion. Simmer about 20 minutes. Pour over the beans in a large casserole or bean pot with bacon. Bake at 350° for 1 hour. Strips of cheese may be put on top for the last 10 minutes.

CALICO BEANS

Don Ella Reed
Judy Cooper

- | | |
|-----------------------|------------------------------------|
| ½ lb. bacon | 1 T. mustard |
| ½ lb. ground beef | 3 T. vinegar |
| ½ C. chopped onion | 1 No. 2 can lima beans (or can use |
| ½ C. catsup | butter beans) |
| 1 tsp. salt | 1 No. 2 can red beans |
| ½ to ¾ C. brown sugar | 1 No. 2 can pork & beans |

Cook bacon until crisp, drain and crumble. Cook beef and drain. Add all seasonings. Drain off all the bean liquids. Add everything together in a big baking pan. Stir gently. Sprinkle bacon on top. Bake at 350° for 60 minutes.

Do the very best you can and leave the outcome to God.

CALICO BEANS

Loretta Worthington

1 can butter beans
 1 can pork & beans
 ½ C. ketchup

½ lb. hamburger, browned

Salt & pepper, to taste

Bake in 350° oven for 1 hour.

1 can kidney beans

½ C. brown sugar

4 or 5 strips bacon (fried & drained)

Onion, if desired

FIELD DAY BAKED BEANS (Serves 50-75)

Sue Richards Wood

3 gallon beans

1 large bottle Italian dressing

1 large bottle catsup

Beer as needed to keep moist

Bake 3-4 hours. (Rather than salad dressing and beer, you can use orange juice.)

1 small jar mustard

3 medium onions (chopped)

1 lb. brown sugar

BAKED BEETS

Vernadene (Nichols) Gabriel

1 (No. 303) can beets

2 T. butter

2 T. flour

2 T. brown sugar

1 tsp. salt

1½ T. horseradish

Drain beets and add enough water to make 1 C. liquid. Melt 2 T. butter in saucepan. Add 2 T. flour. Stir until well blended. Add beet liquid. Cook until mixture begins to thicken, stirring constantly. Add 2 T. brown sugar, 1 tsp. salt and 1½ T. horseradish. Add drained beets. Pour into buttered casserole. Sprinkle bread crumbs over top. Bake at 375° for about 20 minutes or until crumbs are crisp and brown.

PICKLED CHINESE BEETS

Kaye Breckenridge

3 (No. 303) cans beets

(drain & save juice)

1 C. sugar

1 C. regular vinegar

2 T. cornstarch

24 whole cloves

3 T. catsup

3 T. cooking oil

Dash of salt

1 tsp. vanilla

1½ C. beet juice

Mix the cornstarch with the sugar, then add remainder of ingredients, except the drained beets, and cook over medium heat until mixture thickens. About 3 minutes. Cool, then add beets and refrigerate indefinitely.

BROCCOLI WITH CASHEWS (Serves 6)

Carla Riggs Bowlds

1 large bunch fresh broccoli or
 2 10-oz. pkg. frozen
 2 T. minced onion
 2 T. butter
 1 C. sour cream
 2 tsp. sugar

1 tsp. vinegar
 ½ tsp. poppyseeds
 ¼ tsp. salt
 ½ tsp. paprika
 1 C. roasted cashews

Cook broccoli in water until crisp. Saute onion in butter. Stir in sour cream and remaining ingredients, except cashews. Layer broccoli in a buttered 1½ quart baking dish and cover with sauce. Sprinkle with cashews and bake uncovered at 325° for 25 minutes.

BROCCOLI CASSEROLE

Cindy Allen

2 10-oz. pkg. broccoli
 Crushed Ritz crackers

Cheese slices
 1 stick oleo

Cook broccoli until tender. Put into 8 x 8-inch greased pan. Top with cheese slices. Put crushed Ritz crackers on top of cheese and top with oleo, cut into chunks. Bake at 350° for 30 minutes.

BROCCOLI CASSEROLE

Sharyn Giles Betof

3 pkg. frozen broccoli spears
 1 can cream of mushroom soup
 1 can milk (use soup can)

Grated Longhorn cheese
 Crumbled Ritz crackers

Cook broccoli in salted water until tender. Drain and place in casserole dish. Mix soup and milk together and add to broccoli. Place fairly thick layer of cheese on top of that, then a layer of crackers. Sprinkle with pepper and dot with butter. Bake uncovered at 350° for 45 minutes.

BROCCOLI CASSEROLE

Mrs. Gregory Ferguson

½ C. celery (chopped)
 1 onion
 3 T. butter
 1 pkg. chopped broccoli

1 can cream of chicken soup
 2 C. rice (cooked)
 1 8-oz. jar Cheez Whiz

Saute celery, onion and butter. Add broccoli. Stir until it comes apart. Add chicken soup, rice and Cheez Whiz. Mix together well. Place in baking dish and bake 30 minutes at 350°.

BROCCOLI CASSEROLE

Glee Moore

- | | |
|--------------------------------|-----------------|
| 1 pkg. frozen chopped broccoli | ½ C. Cheez Whiz |
| 1 can cream of chicken soup | ½ C. water |
| 1 C. instant rice | |

Cook broccoli until tender. Add to other ingredients. Pour in casserole. Top with buttered crumbs or crushed potato chips. Bake at 350° for 45 minutes.

BROCCOLI CASSEROLE (Serves 8)

Charlotte Stoll

- | | |
|---------------------------------------|----------------------------------|
| 3 green onions, chopped (tops & all) | 2 4-oz. cans mushrooms |
| 2 stalks celery, chopped (tops & all) | 3 pkg. (frozen) chopped broccoli |
| 1 can cream of mushroom soup | Ritz crackers |
| 1 roll garlic cheese | Butter |

Saute onions and celery in butter in large skillet. Add mushroom soup, cheese and mushrooms. Heat until cheese is melted. Cook broccoli and drain. Mix with the sauce in skillet and put in buttered casserole. Top with crumbled Ritz crackers and dabs of butter. Bake at 350° for 20 to 30 minutes until bubbly. Can be made ahead and stored in refrigerator or frozen.

BROCCOLI CASSEROLE

Shirley Johnson Ver Wers

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|--------------------------------|--|
| 2 pkg. frozen chopped broccoli | 2 eggs |
| 1 can mushroom soup | 1 medium onion (chopped) |
| 1 C. grated Cheddar cheese | 2 C. Pepperidge farm
dressing bread |
| 1 stick oleo | |
| ½ C. milk | |

Cook broccoli until done and drain. In saucepan, put mushroom soup, milk, and beaten eggs. Add dash of salt and pepper. Put on stove and heat at low temperature. When mixture is warm enough to melt cheese, add your grated cheese and chopped onion. Put in greased casserole dish, a layer of broccoli and sauce. Another layer of broccoli and then the rest of the sauce. In another pan, melt the oleo with the dressing mix. Sprinkle over the top and bake at 350° for 40 minutes.

*There is not sense in advertising your troubles.....
there is not market for them.*

BROCCOLI-CORN CASSEROLE (Serves 6;

Donna Morrison

1 lb. can creamed style corn	3 T. oleo, melted
1 10-oz. pkg. frozen, chopped broccoli (cooked & drained)	½ tsp. salt
1 egg, beaten	Dash of pepper
½ C. coarse saltine cracker crumbs	1 C. bread or cracker crumbs
¼ C. chopped onion	2 T. oleo, melted

In mixing bowl, beat egg; add corn, cooked broccoli, cracker crumbs, onion, 3 T. melted oleo, salt and pepper. Turn into 1 quart casserole. Combine the 1 C. bread or cracker crumbs and 2 T. oleo, melted and sprinkle over top of vegetables. BAke uncovered at 350° for 35-40 minutes or until heated through.

BROCCOLI DISHKathy Boyd Webber
Quita Blunck

1 box frozen broccoli	1½ C. Minute Rice (not cooked)
1 can cream of mushroom soup	8 oz. jar Cheez Whiz
1 can cream of chicken soup	

Partly thaw broccoli and break up in pieces. Mix other ingredients with broccoli and stir. Place in casserole dish and bake at 350° for 45-60 minutes.

BROCCOLI-GREEN CHILI DELIGHT (Serves 6)

Teena Petersohn

⅔ C. diced onion	½ soup can of milk
⅔ C. diced celery	1 C. water
2 T. cooking oil	1 C. instant rice (uncooked)
1 10-oz. pkg. frozen broccoli (thawed)	1 can Cheddar cheese soup
1 can cream of mushroom soup	1 C. chopped green chilies

Saute onion and celery in oil. Add thawed broccoli. Simmer 15 minutes. Add soup, milk, water, rice, cheese and chilies. Bring to a boil. Pour into buttered 1½ quart casserole. Bake 25 minutes or until well heated.

ESCALLOPED BROCCOLI BAKE (Serves 6-8)

Mrs. Roland Ritchhart

1½ lbs. fresh broccoli spears (or 2 pkg. frozen)	½ C. shredded Cheddar cheese
1 can cream of mushroom soup	1 C. Bisquick
¼ C. milk	¼ C. butter

Heat 1-inch salted water (½ tsp. salt to 1 C. water) to boiling. Add broccoli. Cover and heat to boiling. Cook until almost tender (10 to 12 minutes) and drain. Place broccoli in ungreased 1½ quart round casserole. Heat oven to 400°. Beat soup and milk until smooth. Pour over broccoli. Sprinkle with cheese. Mix Bisquick and butter until crumbly. Sprinkle over cheese. Bake until crumbs are light brown, about 20 minutes. Frozn cauliflower may be substituted for broccoli.

BROCCOLI WITH RICE (Serves 6)

Maxine Werner

1 stick butter
 1 onion, chopped
 1 rib of celery
 1 pkg. frozen chopped broccoli
 Tabasco
 1½ C. cooked rice

Salt & pepper, to taste
 Bread crumbs
 Dash of Lawrys seasoned salt
 1 C. grated cheese
 1 can cream of chicken soup

In a large skillet, saute onions and celery until vegetables are clear. Cook broccoli, drain well. Mix broccoli with soup and cheese; add to celery and onions. Stir in rice, seasoning and mix well. Put into greased casserole and top with bread crumbs. Bake at 350° for 45 minutes. This can be made ahead and frozen.

CAULIFLOWER BROCCOLI AU GRATIN

Sheryl Keenan

10 oz. each frozen or fresh veg.
 (cauliflower & broccoli)
 2 C. hot milk
 2 T. butter
 ¼ C. chopped onion

2 oz. jar drained pimento
 1½ T. flour
 ¼ tsp. salt & pepper
 ¾ C. grated cheese
 10 soda crackers

Cook vegetables as directed; drain. Put in 2 quart casserole. Make white sauce with milk, butter and flour. Sprinkle onion, pimento and cheese over vegetables. Pour sauce over all. Sprinkle with crackers and paprika. Bake at 350° for 45 minutes.

CABBAGE CASSEROLE

Lois Allen

20 crackers
 1½ C. milk
 ¼ tsp. celery seed
 3 T. butter

1 qt. shredded cabbage
 1½ tsp. salt
 ¼ tsp. pepper

Crumble coarsely 10 crackers in a well greased casserole; add shredded cabbage and top with 10 more crumbled crackers. Heat milk, salt, celery seed, pepper and butter. Pour hot milk mixture over cabbage. Bake in moderate oven about 50 minutes. Dot with butter about 10 minutes before end of baking time. (May top with cheese.)

It takes both rain and sunshine to make a rainbow.

ESCALLOPED CABBAGE

Ava Overholtzer

Cabbage	¼ C. butter
3 T. flour	2 C. milk
Salt & pepper, to taste	½ lb. Velveeta cheese
Bread crumbs	

Cook cabbage in salt water until tender; drain. Make white sauce of butter, flour, milk, salt, pepper and cheese. Pour this over cabbage. Cover with dried bread crumbs. Bake at 350° for 35 minutes. (Can use broccoli or asparagus in place of cabbage.)

SCALLOPED CABBAGE (Use Large Oblong Pan)

Eula Breckenridge

1 large head cabbage	8 oz. pkg. grated Cheddar cheese
1 can cream of mushroom soup thinned with ½ can milk	1½ C. crushed potato chips

Layer raw cabbage, mushroom soup and cheese. Top with crumbs. Bake at 350° for 35 minutes.

COOKED CABBAGE WITH SWEET AND SOUR DRESSING

Birdie Ferguson

1 med. size head cabbage	Butter (size of egg)
1 egg (beaten with pinch of salt)	3 T. sweet cream
1 T. sugar	3 T. apple cider vinegar

Cut up cabbage and cook in boiling water until tender. Drain thoroughly. Add a chunk of butter the size of an egg. Add dressing ingredients to the hot cabbage, and cook until egg is thoroughly cooked. Then it is ready to serve.

ROODE KOOL (Red Cabbage)

Marie Troxell

A Holland Recipe from Grandmother Weeda

1 med. size head red cabbage	2 or 3 tart apples (cut)
1 tsp. salt	½ to ¾ C. brown sugar
¼ C. vinegar	2 T. butter

Boil cabbage and apples in a little water until tender. Add brown sugar, vinegar and butter. Cook a few minutes longer until most of liquid is gone.

Do not judge your friend until you stand in his place.

RED CABBAGE

In Memory of Ellen Overholtzer

2 medium diced apples
Salt to taste
¾ C. sugar
1 T. rice (optional)

1 head red cabbage
¼ C. vinegar
3 T. butter or meat fryings

Cook 2 medium diced apples in a small amount of water for a couple of minutes. Add shredded cabbage and salt to taste. Cook covered for a few minutes. Then add large ¼ C. vinegar, ¾ C. sugar and butter or meat fryings, and rice. Continue cooking slowly, covered until done. Probably 15 to 20 minutes. The rice helps to thicken the juice. It shouldn't be too soupy. I do this "by guess and by gosh" so measurements may not be exact. Sort of depends of whether you have a large or small head of cabbage. This would be a large amount. Might be well to add vinegar and sugar to taste.

TUMERIC CABBAGE

Mildred Smith

4 qt. shredded cabbage (about 4 lbs.)
4 onions, sliced
2 C. water
1 T. celery seed
3 T. salt

2 C. vinegar
5 C. sugar
1 T. tumeric
3 T. mustard seed

Bring dressing ingredients to a boil and pour boiling hot over the cabbage and onions. Store in the refrigerator in a covered container. This will keep several weeks. May use less onion if you prefer.

CARROT CASSEROLE

Mrs. Ralph Nichols

4 C. carrots, sliced round
¼ C. flour
½ tsp. salt & dash of pepper
2 C. milk

1 can French fried onion
¼ C. melted butter
Dash Worcestershire sauce
1 C. Velveeta cheese

Cook carrots. Make sauce with flour, butter, seasoning, milk and cheese. Cook until creamy. Layer carrots, sauce and onion rings in a casserole. Bake 30 minutes at 350°.

Let the beauty and bounty of God be expressed in me.

CHEESE CARROTS

Cleone Johnson

10-12 carrots (sliced)

 $\frac{1}{4}$ C. butter

1 medium onion (chopped)

 $\frac{1}{4}$ C. flour

1 tsp. salt

 $\frac{1}{4}$ tsp. dry mustard

2 C. milk

Pepper, to taste

 $\frac{1}{4}$ tsp. celery salt $\frac{1}{2}$ lb. Velveeta cheese

Buttered bread crumbs

Cook carrots. Melt butter; add flour, mustard, milk and seasonings. Place carrots in casserole. Add onions and cheese sauce. Put in casserole and top with bread crumbs. Bake at 350° for 25 minutes.

COMPANY CARROTS

Charlene Nichols

Edna McCahon

4 C. sliced carrots (cooked)

 $\frac{1}{3}$ stick oleo

1 large onion (chopped)

 $\frac{1}{2}$ lb. shredded Velveeta cheese

Saute onion in oleo. Put carrots, onions and cheese in a buttered casserole dish. Top with cornflakes or potato chip crumbs. Bake at 350° for 30 minutes.

SAUCY CELERY CASSEROLE

Jo Eighme

4 C. thinly sliced celery

 $\frac{1}{4}$ C. butter or oleo

2 T. flour

1 C. milk

2 T. chopped pimento

1 C. shredded sharp

American cheese

 $\frac{1}{4}$ tsp. salt

4 ozs. mushrooms (chop & drain)

2 T. chopped green peppers

Cook celery in butter until tender. Stir in salt and flour. Add milk, cook until thick and bubbly. Add $\frac{3}{4}$ C. cheese, stir until melted. Stir in mushrooms, pepper and pimento. Turn into 1 quart casserole. Bake uncovered at 350° for 20 minutes. Sprinkle with remaining cheese.

CORN CASSEROLE (Serves 10)

Donna Bear

1 can whole kernel corn (drained)

1 can cream style corn

8 oz. sour cream

1 egg (2 is better)

1 small onion (chopped)

Salt & pepper, to taste

Dried parsley

1 pkg. Jiffy corn muffin mix

Combine all ingredients and stir together. Bake for 45 minutes at 350°.

1 stick oleo melted

CREAMED CORN

Marilyn E. Riggs

- | | |
|---------------|---------------------|
| 2 T. sugar | 1 tsp. salt |
| 2 T. flour | ¼ C. milk |
| 2 beaten eggs | ¼ lb. Velveeta |
| 2 T. oleo | 2 cans creamed corn |

Mix and bake 45 minutes at 325°.

FOOLPROOF CORN CUSTARD

LaVaughn Dennison

- | | |
|--|---------------------------|
| 1 10-oz. can mushroom soup | ⅓ C. toasted bread crumbs |
| 1 5-oz. can evaporated milk | 2 T. flour |
| 2 eggs, slightly beaten | ¼ tsp. salt |
| 1 12-oz. can whole kernel corn, drained or use cream style (I use 1 pt. home canned) | ¼ tsp. pepper |
| | 1 T. melted butter |

Blend soup, milk and eggs and stir well. Stir in flour and seasonings. Gently stir in corn. Turn into a greased 8 x 8-inch shallow pan. Toss bread crumbs with melted butter and sprinkle over top. Bake at 350° for 40 to 45 minutes or until knife inserted in center comes out clean.

CORN NOODLE CASSEROLE

Dorothy Wurster

- | | |
|--------------------|------------------------|
| 8 oz. pkg. noodles | 8 oz. Velveeta cheese |
| 1 stick oleo | 1 can cream style corn |

Cook, cool and drain noodles. Add oleo, cheese and corn. Top with crumbs and bake in moderate oven until brown.

CONNECTICUT CORN PUDDING

Carol Troxell (Mrs. Lyle)

- | | |
|-------------------------------------|----------------------|
| 6 strips bacon (fried crisp) | 2 eggs, beaten |
| ½ green pepper, diced | 2 C. top milk |
| 1 small onion, diced | 1 tsp. salt |
| 2 C. corn (fresh, frozen or canned) | ½ C. buttered crumbs |
| ½ C. soft bread crumbs | |

Drain bacon on a paper towel. Saute pepper and onion in 2 T. of the bacon drippings. Add corn, bread crumbs, eggs, milk, salt and bacon. Stir together. Pour into a greased 1½ quart casserole. Top with buttered crumbs. Bake at 375° for 40 minutes.

CORN PUDDING

In Memory of Bess Breckenridge

- 3 slightly beaten eggs
- 2 C. drained, cooked or canned whole kernel corn
- 2 C. milk, scalded

- 1/3 C. finely chopped onion (opt.)
- 1 T. butter, melted
- 1 tsp. sugar
- 1 tsp. salt

Combine ingredients, pour into greased 1 1/2 quart casserole. Set in a shallow pan, fill pan to 1-inch with hot water. Bake at 350° for 40 to 45 minutes or until knife inserted in center comes out clean. Then let stand 10 minutes at room temperature (center will firm up). Makes 6 servings.

CUCUMBERS FOR COMPANY

Marilyn Werner

- 2 medium cucumbers
- 1 20-oz. can pineapple tidbits, (drained)
- 1/2 C. sour cream

- 1/2 C. whipped cream
- 1 T. salt
- 2 T. chopped fresh dill or 1 tsp. dried dill weed

Peel and dice cucumbers; add well drained pineapple and remaining ingredients, blending well. Sweeten a bit if desired. Refrigerate at least 4 hours before serving. Serves 6 to 8.

CUCUMBERS IN SOUR CREAM

Virginia Jobe Lynch

- 1 large cucumber
- 1/2 C. sour cream
- 1/4 tsp. dill seed

- 3/4 tsp. salt
- 1 T. sugar
- Pepper & vinegar

Pare and thinly slice cucumber. Put slices in shallow dish, sprinkle with salt. Add vinegar and let stand 30 minutes and drain. Combine remaining ingredients. Toss with cucumbers. Chill 1 hour.

KRAUT AND TOMATOES

Mary Sue McIntosh

- 1 can kraut
- 1 can tomatoes
- 2 slices bacon

- 1 small onion
- 1 C. brown sugar

Fry bacon, drain all but 1 T. of grease. Cut bacon in pieces. Add other ingredients and bake for 1 hour at 350°. Cover with foil.

MARINATED ONION RINGS

Charlene Nichols

½ C. vinegar

1 C. catsup

½ C. corn oil

Sliced onions

Combine vinegar, oil and catsup in a quart jar and shake well. Then add the sliced onions and refrigerate overnight. When the onions are gone, slice more and add to the jar. Especially good for picnics or cook-outs.

ONION PATTIES

Charlene Nichols

¾ C. flour

½ C. powdered milk

2 tsp. baking powder

Cold water

1 T. sugar

2½ C. finely chopped onions

½ tsp. salt

Fat, for frying

1 T. cornmeal

Mix everything except water, onions and fat. Stir in enough cold water for thick batter. Mix in onions and drop by teaspoonfuls into deep fat. Flatten patties slightly as you turn them. Fry to a golden brown.

ONION RINGS

Teena Petersohn

1 C. flour

2 T. salad oil

½ tsp. salt

1 egg white

½ C. evaporated milk

6 T. water

2 large onions

Mix milk, egg and salad oil. Pour into flour and salt. Add water until batter is of medium consistency. Fry at 350°, turning once.

PARSNIP BALLS

Janet Kiburz

1 pkg. parsnips

1 egg

Salt

Cracker crumbs

Peel and cut up parsnips. Boil until tender. Mash smooth. When cool, add egg and a pinch of salt. Add enough cracker crumbs to make firm balls. Roll in more crumbs and fry in deep fat.

The road to success is always under construction.

BECKETT'S AuGRATIN POTATOES

Mary Jane Clark Beckett

8 medium potatoes (peeled & sliced)
3 green peppers, chopped
3 medium onions, chopped

2 C. shredded sharp Cheddar
cheese or mild, if preferred
Salt & pepper, to taste

Spray roasting pan or casserole dish with Pam. Place a layer of sliced potatoes in pan, then 1/2 of pepper, onion, cheese, salt and pepper. Next another layer of potatoes, topped with the remaining peppers, onions, cheese, salt and pepper. Cover with remaining potatoes. Cover and bake at 350° for about 1 1/2 hours or until tender.

CHEESY POTATOES

Bobby Trullinger

8 or 9 medium potatoes
1 C. shredded cheese
Salt & pepper, to taste

1 can mushroom soup
1 C. milk

Cut potatoes, real thin. Put in large bowl. Add soup, milk and cheese. Put in oven and bake until potatoes are tender.

GOURMET POTATOES

Marla Wilkins Mason

6-8 long potatoes
1/4 C. butter
1/2 C. dairy sour cream
1/2 tsp. pepper

2 C. grated Cheddar cheese
1/3 C. chopped green onion
1 tsp. salt

Boil potatoes with skins on. When cooked, cool, peel and grate. Melt together cheese and butter. Stir in onion, sour cream, salt and pepper. Combine cheese mixture with potatoes. Pour into greased casserole. Dot with 2 T. butter and sprinkle with paprika. Bake 30-35 minutes at 350°.

POTATO CASSEROLE

Eula Breckenridge

1 2-lb. bag frozen hash browns
1 C. chopped onion
1 can cream of chicken soup
1 tsp. garlic salt
2 C. corn flake crumbs

1 1/2 stick butter
8 oz. grated Cheddar cheese
1 tsp. salt
1 pt. sour cream (16 oz.)

Defrost potatoes. Mix ingredients. Reserve 1/2 stick of butter and corn flake crumbs. Pour into 9 x 13-inch pan. Top with buttered crumbs. Bake at 350° for 1 1/2 hours.

POTATO KUGELIS

Ila Nichols

10 large potatoes	¼ tsp. pepper
1 medium onion	½ C. hot milk
5 slices bacon	3 eggs
2 tsp. salt	

Peel and grate fine the potatoes and onions. Cut the bacon crosswise into narrow strips, fry until crisp. Pour fat and bacon over potatoes. Add hot milk. Add eggs, 1 at a time and salt and pepper. Pour into greased pan. Bake at 400° for 15 minutes. Reduce heat to 375° for 15 minutes longer. Serve hot with sour cream.

POTATOES ROMANOFF

Marla Wilkins Mason

6 large potatoes	1 tsp. salt
2 C. large curd cottage cheese	¼ tsp. pepper
1 C. dairy sour cream	2-3 chopped green onions
1-2 cloves garlic	1 C. shredded Cheddar cheese
Paprika	

The potatoes should be boiled until they are just barely tender, but yet soft. Cut them up into small cubes and combine them with the cottage cheese, sour cream, garlic, salt, pepper and green onion. Turn the mixture into a buttered casserole and sprinkle with shredded cheese. Add a little paprika, if desired. Bake at 350° for 25-30 minutes.

QUICK POTATO CHEESE BAKE (Serves 8)

Lois Breckenridge Jensen

Instant mashed potatoes (8 servings)	2 eggs
½ C. grated Parmesan cheese	½ C. shredded Cheddar cheese

Prepare instant potatoes; add Parmesan cheese and eggs; beat until well blended. Spoon potatoes into 1½ quart casserole; sprinkle with Cheddar cheese. Bake at 350° for 25 minutes or until slightly puffed and golden.

QUICK SCALLOPED POTATOES

Minnie Breckenridge

2 T. oleo	6 C. sliced raw potatoes
2 T. flour	Onion flakes
2 tsp. salt	American cheese
2 C. milk	

Melt butter in saucepan, stir in flour and salt; add milk, slowly stirring until sauce boils and thickens. Add potatoes, onion flakes (if desired) and cheese (what you like). Heat, stirring occasionally until sauce boils. Put in a shallow greased baking dish. Bake, uncovered at 350° for 35 to 40 minutes. This method will keep potatoes from curdling.

SOUR CREAM POTATOES

Janet Skarda Hall

8 med. potatoes

Boil till soft. Mash with milk, butter, and 1 pt. of sour cream, salt and pepper. Add Lawrey's seasoned salt, til slightly orange cast. Bake at 350° for ½ to 1 hour.

SOUR CREAM SCALLOPED POTATOES AND HAM

Marilyn E. Riggs

2 slices smoked ham

1 tsp. salt

8 medium potatoes (sliced thin)

1 C. sliced onions

1 can cream of mushroom soup

Dash of pepper

1 C. sour cream

1 C. shredded Cheddar cheese

Cut ham into small pieces, slice potatoes. Combine soup, sour cream, salt and pepper. In greased 3 quart casserole alternate layers of ham and potatoes and onions with sour-cream mixture. Top with shredded cheese. Cover casserole loosely with foil. Bake at 325° for 2½ hours.

YUMMY POTATOES

Phyllis Reed Brandes

1 2-lb. bag frozen hash browns

½ C. crushed corn flakes

1 can cream of chicken soup

¼ C. butter

2 C. grated cheese

1 pt. sour cream with chives

Layer potatoes in a 9 x 13-inch pan. Top with melted butter. Mix soup and sour cream. Spread on potatoes. Sprinkle with cheese. Mix melted butter and crushed corn flakes. Sprinkle on top. Bake at 350° for 1¼ hours.

ORANGE SWEET POTATO CASSEROLE (Serves 6)

Jean Skarda

⅓ C. sugar

1 T. grated orange rind

⅓ C. brown sugar

2 T. butter

⅔ C. orange juice

4 large sweet potatoes

Cook and quarter the sweet potatoes. Layer in baking dish and dot with butter. Combine remaining ingredients and pour over potatoes. Bake 1 hour in a 300° oven. Baste potatoes occasionally with sauce while they are baking. A "prepare ahead" casserole, if the potatoes darken upon standing, the orange juice will restore the color as they bake. Slip in the oven 1 hour before serving.

GREEN RICE CASSEROLE

Vickie Scott Sowers
Theola Bullock
Ginny Skarda Eighmy

1 pkg. frozen broccoli
1 jar Cheez Whiz
1 can cream of chicken soup
1 7-oz. pkg. minute rice

1 stick margarine
1 soup can milk or
Half & Half

Prepare rice and boil broccoli. Combine all ingredients in a large baking dish and stir until well mixed. Bake at 350° for 45 minutes. You may substitute cream of mushroom, cream of celery or any cream soup depending on your taste. If so desired, 1 onion may be chopped and cooked with broccoli.

RICE WITH PARMESAN CHEESE

Alice Allen

3 T. butter
¼ C. chopped onion
½ tsp. garlic powder
1 C. raw rice

1½ C. chicken broth
Salt & pepper
2 or 3 T. grated Parmesan cheese

Melt 2 T. butter in heavy saucepan and add onion, stirring till onion wilts. Add rice and stir until a little brown; add broth, salt and pepper. Bring to boil and cover. Cook on low for about 20 minutes. Stir in remaining butter and cheese. About 4 servings. Good with fried chicken or fish dinner.

SPINACH SOUFFLE (Serves 24)

Doris Todd

20 oz. pkg. frozen, chopped spinach
¾ C. flour
3/8 C. melted butter
6 eggs, beaten

1 T. salt
1½ lb. cottage cheese
2 C. American cheese (grated)

Mix all ingredients together and bake in 9 x 13-inch pan in moderate oven until set and spinach is done.

CHEESEY VEGETABLES

Maxine Werner
Sandy Breckenridge
Mrs. Steve (Jackie) Beamer

2 sacks frozen mixed vegetables
1 can cream of mushroom soup
1 jar Cheez Whiz

Bread crumbs, potato chips or
crushed corn flakes (whichever
you prefer)

Cook vegetables and drain. Mix Cheez Whiz and mushroom soup and pour over vegetables. Top with bread crumbs and bake 20 to 30 minutes in 350° oven.

Variation: Use 1 can cheese soup in place of the mushroom soup and Cheez Whiz. An onion may be chopped and cooked with vegetables. Use 1 C. Velveeta cheese, ¼ C. canned milk, and 1 can cream of celery soup mixed with vegetables.

THREE VEGETABLE CASSEROLE

Marie Still
Rose Wurster Schutte

- | | |
|--|--|
| 1 (10 oz.) box frozen lima beans | 1 C. Velveeta cheese cubed or
a small jar of Cheez Whiz |
| 1 (10 oz.) box frozen cauliflower | 2 T. milk |
| 1 (10 oz.) box frozen broccoli | 1 can French fried onion rings
(like Burke) |
| 1 (10 oz.) can cream of
mushroom soup | |

Cook lima beans, according to package directions. Pour boiling water over the cauliflower and broccoli and cook slightly. Drain liquid. Combine soup, cheese and milk in saucepan and heat until well blended. Pour over the vegetables that have been put together in a greased casserole dish. Bake 30 to 40 minutes at 350°. During the last 10 minutes, cover with the onion rings.

VEGETABLE CASSEROLE

Twillia Lininger

- | | |
|--------------------------------|---------------------------|
| 1 pkg. frozen broccoli | 1 can mushrooms (drained) |
| 1 pkg. frozen brussels sprouts | 1 can mushroom soup |
| 1 pkg. frozen cauliflower | 1 small jar Cheez Whiz |

Cook vegetables 4 minutes and drain. Heat soup and cheese. Pour over vegetables. Sprinkle croutons, potato chips, or bread crumbs over the top. Bake for 30 minutes.

VEGETABLE BAKE

Mildred Smith

- | | |
|--|--------------------------------|
| 10½ oz. can cond. cream of mushroom soup | ⅓ C. milk |
| 1 tsp. soy sauce | Dash of pepper |
| 2 10-oz. pkg. frozen corn, green beans, lima
beans or peas (cooked & drained) | 3½ oz. can French fried onions |

In a 2½ quart casserole, combine soup, milk, soy sauce and pepper until smooth. Add the vegetables and half of then onions. Bake at 350° for 25 minutes. Top with remaining onions and bake an additional 5 minutes. Makes 6 servings.

ZUCCHINI CASSEROLE

Ila Brace Schaffer

- | | |
|-------------------------|-------------------------|
| 2 med. zucchini, sliced | ½ or whole onion, diced |
| Green pepper | 1 C. cracker crumbs |
| 1 can celery soup | |

Sprinkle over top mozzarella cheese. Bake at 325° for 45 minutes. Sprinkle over top ½ lb. of hamburger (browned), draining grease. Bake 15 minutes more.

FRIED ZUCCHINI CAKES

Joyce Overholtzer Scott

2 C. zucchini, grated	1 tsp. salt
½ C. onion, grated	1 C. flour
2 T. sugar	½ C. milk
2 T. cornmeal	

Mix together and drop into hot grease. Fry until golden brown.

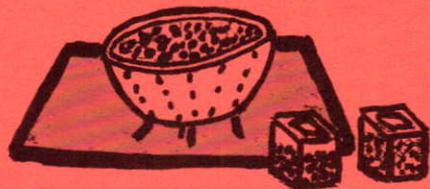
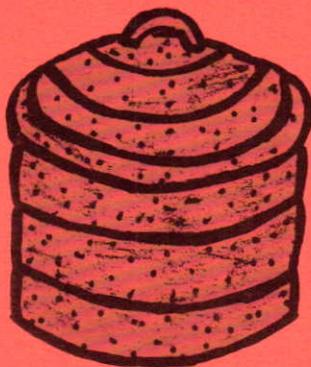
PAKORAS

Rose Wurster Schutte

2 C. Bisquick	½ tsp. tumeric
½ tsp. curry powder	½ tsp. salt
½ tsp. cayenne pepper	

Make a thick batter of the above. Dip cauliflower and deep fat fry. Salt. If frozen vegetables are used, thaw first. This batter may be used for peppers, onions, potatoes or mushrooms. I brought this recipe from my host family in India. It is a favorite of my family.

CANNING AND FREEZING



Canning

CANNING APPLES

In Memory of Nona Giles

Slice apples in a quart jar and shake down. Cover with $\frac{1}{4}$ C. sugar. Seal and let stand overnight. Next morning process 20 minutes in hot water. Will make one pie to season as you wish.

CANNED APPLE PIE MIX

Lela Reynolds

Slice and peel apples and pack tightly in quart jars. Make 7 quart for this amount of syrup.

SYRUP:

4 $\frac{1}{2}$ C. sugar
3 T. lemon juice
1 tsp. salt
10 C. water

1 C. cornstarch
2 tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg

Bring syrup to boil and pour over apples, in jars. Seal and process in pressure cooker for 10 minutes at 5 lbs. pressure or in hot water bath for 20 minutes. Don't fill jars too full of syrup or it will spew out when canning and won't seal. (Like fresh pie.)

HARVARD BEETS

Mae Coie Miller

$\frac{3}{4}$ C. vinegar

$\frac{3}{4}$ C. water

Boil and mix $\frac{1}{2}$ C. sugar, 1 tsp. flour and $\frac{1}{2}$ tsp. salt. Add to the vinegar and water. If it isn't quite thick enough, add more flour, which is mixed with small amount of cold water. Boil for 5 minutes. Cube cooked beets and add to sauce. Bring to boil. Can and seal.

PICKLED BEETS

In Memory of Edith Johnson

Ava Overholtzer

1 C. sugar
1 C. beet juice

1 C. vinegar

Cook beets and save beet juice. Mix other ingredients and add sliced, cooked beets. Bring to boil and seal in hot sterilized jars. Spices can be added to taste.

PICKLED BEETS

Charlene Nichols

7 lb. boiled beets
4 lb. brown sugar
1 qt. vinegar

12 whole cloves
1 large stick cinnamon

Boil the syrup. Add the sliced beets and cook on medium heat for 10 minutes. Put the beets in jars and pour the boiling syrup over them and seal immediately. They will keep a year.

PICKLED BEETS

In Memory of Mrs. Ralph Main

Cook beets, slip skins off and slice larger ones. Pack in jars. To each quart, add ½ tsp. salt. Fill jars up with equal parts of vinegar and brown sugar that has been boiled. Can add water, if you think it too strong. Process in hot water for 30 minutes.

APPLE BUTTER

Joni (Brown) Robinson

3½ lb. or 7 C. fruit
1 tsp. cinnamon
1 tsp. allspice

½ tsp. cloves
9 C. or 4 lbs. sugar
1 pkg. Sure-Jell

Bring to a boil until fruit is cooked. Follow directions on Sure-Jell package.

APPLE BUTTER

Margaret Hunter

4 C. apple pulp
2 C. white sugar

1 tsp. cinnamon
¼ tsp. cloves (ground)

Cook in oven at 350° in shallow pan till smooth and thick. Put in jars.

CHERRY JAM

In Memory of Lulu Hall

9 C. ground cherries
8 C. sugar

Cook cherries and sugar for 20 minutes. Mix 1 C. sugar and 2 heaping T. cornstarch with a little cold water. Cook all together for 5 minutes. If mixture isn't as thick as you'd like, add more cornstarch, mixed with small amount of water. Can and seal.

TASTY PLUM JAM

In Memory of Alpha White

Wash and pit plums - put through food chopper (coarse blade). Use 3½ C. sugar for each 4 C. fruit. Mix pulp and sugar. Let stand 1 hour. Cook until thick, stirring frequently. Use low or medium heat. Seal in hot sterilized glasses or jars.

RHUBARB JAM

Charlene Nichols

5 C. rhubarb (cut fine) 4 C. sugar

Cook for 10 minutes and add 1 pkg. either raspberry or strawberry Jello. Mix well and put in glasses.

MOCK RASPBERRY JAM

Shirley Buchanan

4 C. crushed tomatoes 2 T. lemon juice
4 C. sugar

Boil hard for 20 minutes. Remove from heat. Add 1 pkg. of red raspberry Jello. Seal in jars.

BET JELLY

Veda Miller

6 C. beet juice Juice from 1/2 lemon
2 boxes Sure-Jell 8 C. sugar
1 box raspberry gelatin

Clean, slice and cook beets. Measure beet juice and add lemon juice and Sure-Jell. Bring to a boil; add sugar, gelatin and boil 6 minutes. Ladle and seal.

CHOKO CHERRY JELLY

Veda Miller

Wash cherries and remove stems. Run cherries through coarse blade of a food grinder. Place ground up cherries in large bowl and cover with boiling water, using 1 1/2 C. water to each cup of cherries. Let stand, covered, overnight. Next day, strain through clean cloth or jelly bag saving juice and throw away squeezed out solid.

JELLY:1/4 1/2 C. sugar 3 1/2 C. choke cherry juice
1/2 C. lemon juice 1 pkg. pectin (I use Sure-Jell)

After adding sugar, boil hard for 2 minutes and seal.

CORNCOB JELLY

Cleo Clough

14 large red corncobs 3 C. sugar
3 C. cob juice 1 pkg. pectin

Wash corncobs well. Cut off both ends of cobs. Place the cobs in a large container, cover with water. Boil for 30 minutes, strain through a heavy cloth. Use 3 C. juice and follow directions on pectin package in making jelly.

DANDELION JELLY

Clara Mae Bird

In early morning pick 1 qt. of dandeloin blossoms without stems. Boil blossoms and 1 qt. water, three minutes. Drain off 3 C. liquid. Add 1 pkg. of sure jell, 1 tsp. lemon or orange flavoring and 4½ C. sugar. Boil for 3 minutes and pour into glasses.

JALOPENO JELLY

Weldon York

6 canned Jalopeno peppers
(stems & seeds removed) ½ C. white vinegar
3 bell peppers (washed & cut in sm. pieces) 6 C. sugar
1 bottle Certo

Put peppers and vinegar in blender. Grind thoroughly. Add this mixture to 6 C. sugar. Bring to a hard boil and boil for 1 and ½ minutes. Remove from heat and add 1 bottle Certo. Stir well. Pour into hot sterilized jelly glasses. Makes 3 and ½ pints.

PEPPER JELLY

Kathy Wurster Russi

6½ C. sugar 1 bottle Certo
1¼ C. cider vinegar ½ C. Jalopeno peppers (pickled)
¼ C. each red & green peppers

Chop red and green peppers, finely. Use blender to chop Jalopeno peppers and be careful not to get any on skin. Bring sugar, vinegar and peppers to a good rolling boil. Take off stove and let stand 5 minutes. Add Certo and stir well. Immediately fill hot sterilized jelly glasses. Cover with paraffin. Good on crackers or served with meats.

WILD GRAPE-ELDERBERRY JELLY

In Memory of Mabel Kinne

3 C. grape juice 6½ C. sugar
2½ C. elderberry juice 1 box Pen Jell

Follow directions on Pen Jell package for making jelly. Be sure your juices have been strained through cheesecloth before measuring to make a fine clear jelly.

PEAR HONEY

Merle South

4 C. pears, chopped 1 drop liquid cinnamon & clove
2 small can pineapple (crushed)

Cook the pears with 1 C. water until clear. Add the pineapple. Add 1 pkg. Sure Jell and cook 1 minute. Add 7 C. sugar and cook for 2 minutes. Pour into sterilized pint jars and seal. You can buy the liquid cinnamon and clove flavoring at any Pharmacy.

PEAR HONEY OR MARMALADE

Naomi Wilson

6 pears
2 apples
1 orange
1½ lb. sugar

Peel and core the apples and pears. Peel the orange. Grind all 3. Remove membrane from orange when peeling. Add sugar and cook until thick, stirring frequently. Seal while hot or cover with paraffin.

PEAR HONEY

In Memory of Edith Johnson

6 C. ground pears (cored & can peel)
1 C. sugar (level)
1 C. pineapple

Cook till clear and seal. If too juicy, cook longer.

GROUND CHERRY PRESERVES

Vienna Richards

Weigh fruit and sugar, using equal parts. Boil sugar to syrup that spins a thread. Set back before adding cherries. Add cherries and cook as for preserves. Lemon juice may be added if desired. Grandma always did.

TOMATO JUICE

Dora Bennett

1 peck dead ripe tomatoes
1 C. chopped celery
3 T. sugar
1 C. chopped onion
4 tsp. salt

Wash tomatoes thoroughly and cut them into fourths, without coring nor peeling. Put vegetables in a large kettle and simmer until well cooked. Press through a sieve to remove pulp. Bring pulp, salt and sugar to a hard boil. Pour in sterilized jars and seal.

FOR A LARGER QUANTITY USE:

1 bu. tomatoes
1 bunch celery
2 large onions
½ C. salt
⅔ C. sugar

HEINZ TOMATO CATSUP

In Memory of Lola Breckenridge

½ bushel tomatoes
2½ C. vinegar
4 tsp. red pepper
1 T. celery salt
3 large onions
6 drops cinnamon or olive oil
3 C. sugar
1 tsp. nutmeg

Cook tomatoes and onions and run through strainer. Let stand overnight. Skim off all water. Add other ingredients. Salt to taste. Boil down ½. Add 1 T. cornstarch. Cook 15 minutes and seal hot.

KRAUT

In Memory of Edith Johnson

Cabbage (shredded finely) 1 tsp. salt
2 tsp. sugar

Squeeze together with hands enough to pack a quart jar. Seal and set on shelf to ferment. Can use Kerr lids and leave rings on. Set on newspaper in basement or cave. To use, boil good.

TOMATO KETCHUP

Shirley Buchanan

½ peck tomatoes 2 T. celery salt
3 peppers 2 tsp. ground mustard
2 medium onions 1 T. whole allspice
2 T. salt 1 T. cloves
2 C. sugar 1 T. cinnamon
2 C. vinegar 1 tsp. paprika

Cook tomatoes, peppers and onions together without water till done. Press mixture through strainer and measure pulp. To pulp 4 quarts: Add salt, sugar and spice. Place whole spice in bag during cooking time. Remove before pouring into jars. Cook together rapidly for 1 hour. Add vinegar, then cook mixture until thick. Seal in hot jars.

GREEN TOMATOES MINCEMEAT

Judy Johnston

6 lbs. green small tomatoes 2 T. cinnamon
8 lbs. apples (peeled & cored) 2 tsp. cloves
1 box seedless raisins 2 tsp. all spice
8 C. or 5 lbs. dark sugar 2 T. nutmeg
2 C. light or dark syrup 1 C. vinegar
1 lb. suet or margarine

Soak tomatoes in salt water for two hours; then drain and chop (rinse off salt). Add chopped suet, apples, raisins, brown sugar, syrup, cinnamon, cloves, all spice, nutmeg and vinegar. Cook all ingredients together for two hours, then can or freeze. Makes about 18 pints.

*Swallowing your pride occasionally will never
give your indigestion.*

TOMATO MINCEMEAT

Emma Borrusch

6 lbs. green tomatoes (grind)	1 C. vinegar
6 lbs. tart apples (grind)	7 C. brown sugar
½ to 1 lb. currants	2 T. cinnamon
2 lbs. raisins (grind)	2 tsp. cloves
2 lemons & rind (grind)	2 tsp. nutmeg
2 C. ground suet	3 T. salt

Drain juice off of ground tomatoes and put in that much water (boiling) before cooking. Pour boiling water over ground green tomatoes and drain for 3 times. Boil raisins, apples, suet, salt and tomatoes first, then add rest of ingredients and continue to cook until tastes done. Can or store in deep freeze.

MINCE MEAT

In Memory of Inez Hudson

1 qt. meat (cooked, then measured)	1 tsp. allspice
2 qt. raisins	1 tsp. nutmeg
1 qt. currants	2 tsp. cinnamon
2 qt. sugar	1 small glass vinegar
3 qt. apples	2 oranges
1 qt. grape juice	1 lemon without rind
1 qt. cherries	

Cook together in a big kettle until apples are done. Makes a large amount. Can while hot.

RED HOT "CUKES"

Lela Reynolds

NO. 1:	
2 gallon large cucumbers (peel, seed & slice)	8½ qt. water
2 C. lime	
NO. 2:	
1 C. vinegar	Water to cover cukes
1 T. alum	
NO. 3:	
3 C. vinegar	3 C. water
11 C. sugar	10 sticks cinnamon
2 large pkg. red hots	

Combine and soak No. 1 for 24 hours. Drain and wash in cold water. Let soak in cold water for 3 hours. Put the drained cukes in No. 2 and simmer 2 hours and drain. For No. 3: Bring this syrup to a boil and pour over the cukes. Let stand 24 hours. Do this with same liquid 2 more times. After 3rd time, heat the liquid and pour over cukes in jars. Can use food coloring but not necessary. Can use cinnamon sticks over but add a few more. If you have syrup left, can use it next batch. This should make 14-16 pts. Someone said you could use watermelon rinds for this. Also can use green food coloring instead of red hots.

BREAD AND BUTTER PICKLES

Mary Sue McIntosh

4 qt. sliced medium cukes	1½ tsp. tumeric
6 medium white onions, sliced	1½ tsp. celery seed
2 green peppers, chopped	2 T. mustard seed
⅓ C. coarse-medium pickling salt	3 C. cider vinegar
5 C. sugar	

Do not pare cukes; slice thin. Add onions, peppers and salt. Cover with cracked ice; mix thoroughly. Let stand for 3 hours. Drain thoroughly. After draining, pour a little alum over and cover with hot water for 10 minutes. Drain, combine remaining ingredients. Pour over cukes. Heat just to a boil and seal. Makes 8 pints.

BREAD AND BUTTER PICKLES

Opal Greene

1 qt. medium size cukes	1 tsp. mustard seed
6 medium size onions	¼ tsp. tumeric
1 T. salt	1 tsp. celery seed
1 C. vinegar	2 C. sugar

Wash cucumbers and onions. Slice very thin crosswise. Cover with water, add 1 T. salt and let stand 2 hours. Drain and heat 1 C. vinegar, 1 tsp. mustard seed, ¼ tsp. tumeric, 1 tsp. celery seed and 2 C. sugar. Add onions and cukes and boil for 5 minutes. Can at once.

BREAD AND BUTTER PICKLES

Caroline Duffield

5 lbs. (about 4 qt.) med. sized cucumbers	6 C. beet sugar
1 lb. (10 to 12 sm. white onions)	3 tsp. celery seed
1 large green pepper	2 T. mustard seed
1 large red pepper	1 tsp. tumeric powder
½ C. coarse salt	½ tsp. powdered cloves
3 qt. ice water	5 C. cider vinegar

Wash vegetables and peel onions. Slice cucumbers and onions 1/8" thick; cut peppers into ¼" strips. Dissolve salt in ice water; pour over combined vegetables and let stand for 3 hours and drain. In large kettle, mix sugar, spices and vinegar. Add vegetables, heat to boiling. Seal at once. Makes 8 to 9 pints.

*If you can't be thankful for what you have received,
be thankful for what you have escaped.*

LIME PICKLES

Louise Johnson

For large cucumbers, watermelon rind or zucchini squash.

1 gal. sliced or cubed cucumbers (pickle sticks) 2 gal. water
2 C. pickling lime

Mix lime and water well. Soak cucumbers in lime water for 24 hours. Drain and rinse well, through 2-5 waters. Soak cucumbers in clear water for 3 hours. Change water each hour.

PREPARE SYRUP:

2 qt. vinegar 1 tsp. celery seed
10 C. sugar 1 tsp. whole cloves
1 T. salt 1 cinnamon stick

Bring syrup to a boil and cook for 5 minutes. Pour over pickles and let stand for 24 hours. Bring pickles and syrup to a boil. Simmer for 40 minutes. Seal. Do not peel smaller sliced pickles. To make pickle sticks, peel and cut cucumbers in small finger length size and process the same way. For greener pickles, use green food coloring. Red food coloring maybe used for red pickles.

HOT PEPPERS

Lloyd Miller

5 lbs. hot banana peppers 100 saccharin tablets
1 C. sugar 1 gallon liquid
1 C. salt ($\frac{2}{3}$ vinegar & $\frac{1}{3}$ water)
1 C. mustard

Mix sugar, salt, mustard and saccharin tablets together. Add cold liquid. Pour over peppers that seeds have been removed. Use rubber gloves. Store in canning jars.

STUFFED PEPPERS

In Memory of Alpha White

Cut tops from 2 dozen large peppers, scoop out seeds and let stand overnight in cold water in refrigerator. Chop a large head of cabbage, salt lightly and mix with 1 oz. mustard seed and stuff peppers. Tie tops back on and stand upright in wide mouth jars. Cover with cold boiled vinegar and seal. The tops can be fastened back on peppers with toothpicks. If you care for it, a little onion can be added to the cabbage. Celery seed is good along with the mustard seed; in fact, I use just the celery seed alone. I really don't care for the mustard.

PICKLE POT

In Memory of Mable Kinne

Cook separately and salt:

1 pt. carrots	20 small cucumbers
1 pt. sweet corn	1 cauliflower
1 pt. shelled lima beans	5 red & green peppers
Small head of cabbage	1 bunch celery
5 large onions	

BOIL:

1 qt. vinegar	1 tsp. celery seed
2 pt. sugar	1 tsp. mixed spices
1 tsp. mustard seed	

Add cooked vegetables to spiced vinegar. Let come to a boil and seal.

UNCLE PAUL'S PICKLED OKRA

Nancy Jarred

Into each sterilized pint jar, place:

1 peeled garlic clove	1 tsp. celery seed
1 tsp. dill seed	¼ tsp. black mustard seed

(You can use 1 sprig dill and 1 small red chili.) Wash okra, cut off stem, but avoid cutting into the okra. Stand okra around edge of jar with stem up. Continue to fill jars, taking care not to bruise or crush the okra. Combine 2 quarts white vinegar, 1 qt. water and ¼ C. pickling salt. Bring to a boil. Pour boiling liquid over okra to cover and seal jars. Store at least 8 weeks before serving. This recipe makes 12 pints.

HENRY'S 15 MINUTE PICKLES

In Memory of Mrs. J.M. England

4 qts. cucumbers (small)	3 tsp. salt
5 C. vinegar	1 tsp. pepper
5 C. sugar	1 tsp. cloves
3 C. water	1 tsp. allspice
1 onion	1 tsp. cinnamon

Heat all ingredients, except pickles. Then add pickles. Boil for 5 minutes. Put in sterilized jars and seal.

*There is not saint without a past...
not sinner without a future.*

10 DAY SWEET PICKLES

Mary Sue McIntosh

1 qt. vinegar
8 C. sugar
2 T. salt

2 T. mixed whole pickling spice
(tied into 4 or 5 little cloth bags)

Wash cucumbers. Cover with boiling water. Let stand for 24 hours. Drain and cover with fresh boiling water. Then 2 more days, cover with boiling water. 5th Day, drain and cut crosswise in 1/4-inch slices. Combine remaining ingredients and heat to boiling. Pour over sliced pickles. Four more days heat syrup and pour over. Last day heat and add pickles. Bring to boil and seal.

SOCIETY SWEET PICKLES

Mrs. Don Nichols

14 large cucumbers (dill size)
1 qt. vinegar
8 C. sugar

2 tsp. salt
Pickling spice, to taste

Cover pickles with boiling water 4 mornings. The 5th day slice about 1/2-inch thick. Cover with boiling hot syrup mixture for 3 mornings. Pickling spices should be placed in small cloth bag to heat. On the 4th morning, bring syrup to a boil and drop in pickles. Let heat through and seal in jars.

PICKLES

Betty Lou Adair

For that jar of dills you can't eat because they're salty: Drain and wash 1/2 gallon sliced pickles and put back in jar. Add 3 C. sugar, pack down with knife. Mix together:

1/4 C. vinegar
6 good shakes Tabasco sauce

1 T. Lawrys seasoned salt

Pour over pickles and sugar and mix well. Keep in refrigerator, let set overnight at least before using.

DILL BEANS

Thelma Navratil

2 lb. small tender green beans
1 tsp. red pepper
4 garlic cloves
4 large heads dill

1 pt. white vinegar
2 C. water
1/4 C. salt

Stem beans. Wash and pack in hot sterilized jars. To each pint: Add 1/4 tsp. red pepper, 1 garlic clove, 1 head dill. Heat water, vinegar and salt. Bring to boil, pour over beans and seal at once. Process in boiling water for 5 minutes. Yield 4 pints.

DILL PICKLES

Mary Jane Clark Beckett

Into each jar place:

1 grape leaf
2 stocks dill flowerettes

1 clove garlic
1/8 tsp. alum

Soak cucumbers in ice water 2 or 3 hours. Place in hot jars. Pour hot brine over them and seal.

BRINE:

1 qt. vinegar
3 qt. water

1 C. canning salt

Use Zinc lids and rubbers, if you have them. Let set 2 months before using.

DILL PICKLES

Fern Pyle

Into each quart jar of loosely packed dill size cucumbers, place the following:

Alum, size of a pea
Clove of garlic

Large head of dill
Grape leaf on top

BRINE:

1 C. vinegar
3 T. pickling salt

2 C. water

Heat bring to boiling point. Fill each jar by pouring hot brine over cucumbers and seal.

KOSHER DILL PICKLES

Ann Ford

Wash and sort cucumbers. Split or slice the large ones. Pack in sterilized jars.

To each jar of cucumbers add:

Grape leaf
Spray of dill

1 clove of garlic
1 tsp. pickling salt

BRINE:

2 qt. water
2/3 C. pickling salt

1 pt. vinegar

Bring brine to boiling hot and cover pickles. Seal and store in cool place.

*Of all the things you wear, your expression
is the most important.*

NEVER FAIL DILL PICKLES

Thelma Navratil

3 qt. water

1 qt. white vinegar

1 C. salt

Pack pickles, dill and a clove of garlic into each quart jar. Add 1 tsp. alum to each quart. Heat the vinegar, water and salt to boiling. Pour over pickles and seal.

EASY PICKLES

Georgia Eighme
Fern Pyle

Fill ½ gallon jar with whole, medium or small chunk cucumbers.

ADD:

2 C. vinegar

1½ T. pickling spice

2 T. salt

1 T. alum

Fill jar on up with water and seal. Will keep indefinitely. 24 hours before use pour brine off, wash twice in cold water. Put in crock and add:

2 C. sugar

3 T. water

Place over pickles in refrigerator and stir often, during 24 hours before use.

LAZY HOUSEWIFE PICKLES

Mrs. Ralph Main

In quart jar, put 2 slices of onion. Slice washed, unpeeled cucumbers thin in jars. Add to each jar:

¼ tsp. alum

½ tsp. dill seed

½ tsp. celery seed

2 slices onion, on top

COMBINE:

1 qt. vinegar

1 pt. water

4 C. sugar

½ C. salt

Bring to boil and pour over pickles and seal. Be ready in 2 weeks. These should be crisp.

EXCELLENT REFRIGERATOR PICKLES

Virginia Brosam

4 C. sugar

1½ tsp. celery seed

4 C. vinegar

1½ tsp. mustard seed

½ C. salt

3 onions (sliced thin)

1½ tsp. tumeric

Cucumbers (sliced thin)

Mix sugar, vinegar and spices together. Do not heat, this syrup is cold. Wash and sterilize 3 large peanut butter jars. (I think quart fruit jars would work). Slice one onion into each jar. Wash and slice enough cucumbers to fill jars. Stir syrup well and pour over cucumbers and onions. Screw on lids. Refrigerate at least 5 days before using. Keep in refrigerator until ready to use. May be kept as long as 9 months.

SWEET CHUNK PICKLES

Anne O'Neal Holland

½ C. salt	1 stick cinnamon
¼ C. vinegar	1½ tsp. whole cloves
2 qt. water	1½ tsp. mixed pickling spices
2 dozen 3 to 4-inch cucumbers	3 C. vinegar
1 T. powdered alum	6 C. sugar
Water	

Wash and dry cucumbers. Put cucumbers in a stone jar or stainless steel container. Add salt and ¼ C. vinegar to 2 qt. water; bring to boiling; cool. Pour over cucumbers. Cover with dinner plate or glass pie plate. Fill Ball jar with water and use to hold plate under brine. Cover and let stand 2 weeks in a cool place. (If scum forms, remove it each day.) Drain, discarding brine and cut cucumbers into 1" chunks. Add alum to cucumbers and cover with cold water; let stand 24 hours. Rinse well and drain. Tie spices in a cheesecloth bag; add to remaining ingredients. Bring to boiling and pour over cucumbers. Let stand 24 hours. Drain, reserving syrup. Heat syrup to boiling and pour over pickles. Let stand 24 hours. Repeat last step three times. Pack pickles into hot Ball jars, leaving ¼-inch head space. Remove spice bag. Bring syrup to boiling. Pour, boiling hot over pickles, leaving ¼-inch head space. Adjust caps. Process pints and quarts 10 minutes in boiling water. Yield: About 3 pints.

ZUCCHINI PICKLES

Nancy Jarred

2 lb. fresh, firm zucchini, thinly sliced (about 6, 6 to 8-inches long)	1 tsp. celery seed
2 medium onions, thinly sliced	1 tsp. tumeric
¼ C. pickling salt	2 tsp. mustard seed
2 C. sugar	3 C. cider vinegar

Combine zucchini, onions and salt in a bowl. Cover with a layer of ice cubes. Let stand for 3 hours and drain. Combine remaining ingredients and heat to boiling. Pour over zucchini and let stand 2 hours. Bring this mixture to a boil, reduce heat and simmer for 2 minutes. Ladle into clean, hot jars, leaving ½" headspace. Adjust lids according to manufacturers directions. Process in boiling water for 5 minutes. Yield: 4 pints.

*You cannot do a kindness too soon; because you never
know how soon it will be too late.*

APPLE MANGOES RELISH

In Memory of Mary Ellen Kinne

12 green pepper mangoes

12 red pepper mangoes

15 apples (unpeeled)

5 large onions

Chop all of this fine. Add 2 T. salt. Cover with hot water, let stand 15 minutes. Pour off water.

BOIL:

1 qt. vinegar

2 pt. sugar

Add peppers, apples and onions and boil together 15 minutes and seal.

AUNT AVA'S CORN RELISH

Joyce Overholtzer Scott

2½ qt. raw sweet corn

1 qt. vinegar

1 qt. chopped cabbage

2 C. sugar

2 C. chopped green pepper

½ C. flour

2 C. chopped onions

1 tsp. tumeric

2 C. chopped celery

4 tsp. ground mustard

¼ C. salt

Cut corn from cob without scraping. Add other vegetables and salt. Heat vinegar to boiling. Mix sugar, flour and spices; add all at once to hot vinegar and cook, stirring until smooth. Add vegetables and cook ½ hour over low heat, stirring often to prevent sticking. Seal immediately in hot jars. Makes 7 pints.

END-OF-THE-GARDEN RELISH

In Memory of Clela Swigart Dickson

4 C. ground onion

6 C. sugar

4 C. ground cabbage (1 med. head)

2 T. mustard seed

4 C. ground green tomatoes

1 T. celery seed

12 green peppers, ground

1½ tsp. tumeric

6 sweet red peppers, ground

4 C. vinegar

½ C. salt

2 C. water

Use the coarse blade to grind the vegetables. Sprinkle with salt and let stand overnight and drain. Rinse well and drain well again. Combine the other ingredients. Pour that mixture over the vegetable mixture. Heat slowly to boiling and simmer three minutes. Pour into sterilized jars and seal.

*What counts is not the number of hours your put in,
but how much you put in the hours.*

PICKLE RELISH

In Memory of Elizabeth Overholtzer

- | | |
|--|--------------|
| ½ box Knox gelatin | 1 C. water |
| 10 cents almonds (use to personel taste) | 1½ C. sugar |
| 15 cents pineapple (½ pt.) | 1 C. vinegar |
| 1 pt. pickles (cut fine) | |

Dissolve gelatin in water and pineapple juice. Boil sugar and vinegar till it almost threads, then pour over gelatin. When cool, pour over nuts, pickles and pineapple.

MOTHER CLOUGH'S COLD RELISH

Cleo Clough

- | | |
|----------------------------|---------------------|
| 2 med. sized heads cabbage | 3 pt. vinegar |
| 8 med. carrots | 6 C. sugar |
| 8 red & green peppers | 1 tsp. mustard seed |
| 12 medium onions | 1 tsp. celery seed |
| ½ C. salt | |

Grind vegetables through food chopper. Add ½ C. salt. Let stand 2 hours and drain and mix with vinegar, sugar, mustard seed and celery seed. Need not seal.

RELISH

Mrs. Ferne Jackson

- | | |
|---------------------------|------------------------|
| 12 green peppers | 6 med. green tomatoes |
| 6 red peppers | 4 C. white vinegar |
| 6 med. onions | 4 C. sugar |
| 3 C. celery (cut-up) | 2 or 3 T. mustard seed |
| 3 C. cauliflower (cut-up) | 1 pinch alum |

Cut vegetables in pieces. Pour boiling water and ⅓ C. salt over vegetables. Let stand 15 minutes, drain and pack in hot sterilized jars. Pour boiling hot liquid over and seal.

SWEET CUCUMBER RELISHSue Richards Wood
Kaye Breckenridge

- | | |
|-----------------------|------------------------|
| 12 cucumbers | 5 C. sugar |
| 3 green sweet peppers | 1 T. mustard seed |
| 3 red sweet peppers | 1 tsp. celery seed |
| 8 onions | 5 C. white vinegar |
| 1 tsp. salt | 1 tsp. tumeric (scant) |

Grind cucumbers, peppers and onions. Put 1 tsp. salt over the mixture. Let set awhile then drain very well. Make a solution of other ingredients. Add to the cucumbers. Boil 15 minutes. Put in sterilized jars and seal.

PEPPER RELISH

Clema Nichols

- | | |
|------------------------|---------------|
| 12 large green peppers | 2 T. salt |
| 12 large red peppers | 1 qt. vinegar |
| 6 large tart apples | 1 qt. sugar |
| 6 large onions | 2 tsp. salt |
| 6 large carrots | 2 tsp. pepper |
| 1 pt. boiling water | |

Clean and grind all vegetables and mix together. Pour the 1 pt. boiling water and 2 T. salt over the mixture. Let stand 15 minutes, then drain. Heat other ingredients. Pour over mixture and boil 20 minutes. Fill jars and seal.

VEGETABLE OR PEPPER RELISH

Beulah Marler Perkins
In Memory of Lulu Hall

- | | |
|--------------------------------|--------------|
| 1 C. red peppers or pimentos | 1 C. celery |
| 1 C. green peppers or pimentos | 1 C. vinegar |
| 1 C. carrots | 1 C. sugar |
| ½ C. onions | ½ C. water |

Grind the vegetables. Do not use the juice from the peppers or onions. Allow vegetables to become heated through in their own juice and then add other ingredients and salt to taste. Bring to a boil and can in pint jars while hot. Makes 2½ pints relish. This relish is tasty when used to make a lemon Jello. To make melt 1 pkg. lemon Jello in 1 C. hot water. Add 1 C. pepper relish and 1 C. crushed pineapple.

QUICK RELISH

Lu F. Gifford

- | | |
|--------------------|--------------------|
| 1 head cabbage | ½ T. salt |
| 1 large onion | 1 C. white vinegar |
| 1 large celery | ½ T. caraway seed |
| 1 green pepper | 2½ C. water |
| 1 sweet red pepper | 1½ C. sugar |

Grind all the vegetables. Then add other ingredients. Boil all this until cabbage is real tender. When done, seal and refrigerate. Use with meat or whatever.

*To admit I have been wrong is but saying that I am
wiser today than I was yesterday.*

ZUCCHINI RELISH

Lola Hailey

10 C. ground zucchini
4 C. or less ground onions

4 or less ground red & green pepper
4 C. ground carrots

Combine vegetables and add $\frac{1}{4}$ C. salt. Mix and let stand overnight; drain. Bring the following to a boil:

2 $\frac{1}{2}$ C. vinegar

1 tsp. tumeric

4 $\frac{1}{2}$ C. sugar

2 tsp. celery seed

$\frac{1}{2}$ tsp. black pepper

2 T. cornstarch

1 tsp. nutmeg

Add vegetables and boil 5 minutes. Can and seal.

SANDWICH SPREAD

Flora Courtney

Grind enough green tomatoes for 1 pt. without juice.

2 ground red peppers

2 ground green peppers

1 T. salt

Combine these ingredients and let stand for a few minutes; drain. Add $\frac{1}{2}$ C. water. Cook until tender (keep hot). Add 6 ground sweet pickles.

DRESSING:

1 C. sugar

1 C. sour cream

2 T. flour

$\frac{1}{2}$ C. vinegar

2 T. prepared mustard

3 well beaten eggs

Mix all together and cook. Seal while hot.

Freezing

CORN IN THE FREEZER

Teresa Wilkey

15 C. corn (uncooked)

2 T. salt

$\frac{3}{4}$ C. sugar

5 C. ice water

Stir well, put in containers and freeze. (Tastes like fresh corn off the cob.)

FROZEN CREAM CORN

Kaye Breckenridge

20 C. corn or 35 ears corn

Put in large roaster. Over top arrange 1 lb. butter. Pour 1 pt. Half & Half over this and bake 1 hour at 350°, stirring at 15 minutes intervals. Cool and bag.

CABBAGE FROZEN SALAD

Carl and Vaneta Perkins

- | | |
|-------------------------------|------------------|
| 1 med. head cabbage, shredded | 1 carrot, grated |
| 1 green pepper, chopped | 1 tsp. salt |

Mix salt and cabbage and let set for an hour or more. Squeeze out juice. Add carrot and pepper.

DRESSING:

- | | |
|---------------------|------------|
| 1 C. white vinegar | ¼ C. water |
| 1 tsp. mustard seed | 2 C. sugar |

Boil for 1 minute. Cool to lukewarm. Pour over cabbage. Let set 1 to 2 weeks in freezer before eating. Keeps 1 year in freezer.

FREEZER COLESLAW

Clara Mae Bird
Georgia Johnston

- | | |
|---------------------------|---------------------|
| 1 head cabbage (chopped) | 1 C. vinegar |
| 1 tsp. salt | ½ C. water |
| 3 stalks celery (chopped) | 2 C. sugar |
| 1 green pepper (chopped) | 1 tsp. celery seed |
| 1 carrot (cut-fine) | 1 tsp. mustard seed |

Sprinkle salt over cabbage and let mixture stand for 1 hour. Drain cabbage. Mix cabbage, celery, green pepper and carrot. Combine remaining ingredients and boil for 1 minute. Cool and pour over cabbage mixture. Put in containers and freeze.

FROZEN CUCUMBERS

Lois Allen

- | | |
|------------------------|--------------------|
| 2 qt. sliced cucumbers | 1½ C. sugar |
| 2 T. salt | ½ C. white vinegar |
| 1 large onion | |

Prepare cucumbers, salt and onion and refrigerate in covered container for 24 hours. Drain and add sugar and vinegar. Let stand for 24 hours in refrigerator. Then put in freezer containers and freeze.

BLUEBERRY-RHUBARB JAM (4 pints)

Barbara Fonkert

- | | |
|--------------|------------|
| 5 C. rhubarb | 5 C. sugar |
|--------------|------------|

Cook until done. Add 1 can blueberry pie filling and cook 5-8 minutes. Take off heat and add 2 (3 oz.) pkg. raspberry Jello. Put into containers and store in freezer.

FREEZER STRAWBERRY JAM

Mrs. Justin Thompson

- 4 C. crushed berries
Mix together and let stand 30 minutes. Add:
1 C. Karo white syrup
1/4 C. lemon juice

- 2 pkg. Sure-Jell
5 1/2 C. sugar

Set in pan of hot water to help dissolve sugar. Put in containers and freeze.

STRAWBERRY FREEZER JAM

Janet Kiburz

- 2 C. mashed strawberries
4 C. sugar

- 1 pkg. Sure-Jell
1 C. water

Combine sugar and berries and let stand 20 minutes. Stir until all sugar is dissolved. Bring Sure-Jell and water to boil for 1 minute. Stir into berries and sugar 2 1/2 minutes, stirring constantly. Pour into containers. Let set at room temperature until it jells, then freeze. Will keep in refrigerator a few weeks.

RHUBARB STRAWBERRY JAM

Beulah Perkins

- 5 C. rhubarb (sliced thin)
3 C. sugar

- 2 C. strawberries
2 (3 oz.) pkg. strawberry gelatin

Stir together fruit and sugar. Let stand 3 or 4 hours or overnight. Boil 10 minutes and add gelatin. Stir well and put into containers, either freeze or refrigerate.