

BITES AND PIECES



**St. Paul United Methodist
Church**
Elmwood, Nebraska

**St. Paul United Methodist Church
Rev. J. Russell Mead, Pastor
Elmwood, Nebraska
1983**

Expression of Appreciation

The Cookbook Committee wishes to sincerely express our appreciation and thanks to all those individuals who contributed to make this cookbook possible, either by sharing some of your favorite recipes, helping with compiling, or helping in any way to make our baby cookbook become a full grown cookbook.

A special thank you to Mary Miller for her patchwork quilt blocks and designing the cover; Also a special thank you to Berdena Samuelson for the Quilter's story.

Cookbook Committee

**Barb Fleischman, Chairman
LaRee Spohn
Lois Bornemeier
Peggy Clements**

Happy Cooking!

Dedication

We wish to Dedicate this Cookbook to our Elmwood Quilting Ladies. May your heritage be carried on forever.



Seated left to right are: Martha Vogt, Mae Nielsen, Ollie Horton, LaVina Backemeyer, Olive Hall, Regina Ortlieb, Mary Halvorsen, Judy Cline. Standing left to right: Florence Stolz, Ella Kunz, Elsie Wendt, Hulda Oehlerking.

Story of the Elmwood Quilters

Flower gardens, sunbonnets, Dresden plates, log cabins, butterflies, neckties, ocean waves, windmills, wedding rings -- who knows what these have in common, better than the Elmwood Quilters?

Blanche Kuehn and Christina Bucknell seem to have originated the group in about 1950. At first, ladies quilted just the quilt tops that they themselves had made. The feeling was, "I'll help you quilt yours, if you'll come to my house and help me quilt mine."

Then some women who did not quilt, but had made quilt tops asked the Quilters to do theirs. The ladies agreed and started with a charge of 2½ cents for each yard of thread that was used. Their quilting was so neat, and they were so efficient, with some coming five days a week to quilt, that more and more persons asked them to do their quilting. By this time, the price had gradually gone up to 6 cents a yard.

For many years, the Quilters gathered in their homes. In 1975, with the completion of the United Methodist Church, they started quilting in one of the classrooms. After the senior meal-site was established in the old bank building, they moved there.

The first money the ladies earned was put into the treasury of the Women's Society of Christian Service. In 1970, when plans for a new church building were begun, they started to save their income for that purpose. When the church was completed, they were proud to be able to pay for all the pews.

Other contributions have gone toward the Building Fund, draperies for church and parsonage, hymnals, silverware, air conditioner in the fellowship hall, electric typewriter, bell tower, the annual Fun Fair, and St. Mary's Altar Society.

Since they started keeping records in 1970, the Quilters have earned \$20,000. They have averaged about three quilts every month. Now there are about 15 regular members, who come and go as they are able.

Mary Halvorsen and Blanche Kuehn started doing the marking of the quilts - that means putting on the pattern that was to be quilted. About 1960, Ella Kunz took over this responsibility and has truly shown artistic

talent. The back sides of the quilts have often been as beautiful as the tops.

Besides the pieced quilt designs mentioned above, the Quilters have done emroidered quilts, appliqued quilts, baby quilts, and original designs (perhaps a combination of embroidery and applique to describe the life of the person who is to receive the quilt as a gift.)

The group is loosely organized with Mary Halvorsen as contact person and treasurer, Elsie Wendt to sew on the binding, and Hulda Oehlerking to whip the binding down by hand. Quilting has gone much faster through the years with the help of "needle threaders", Margaret Parsell, Dora Engelking and Golda Haith.

Elmwood quilts have gone to distant places: California, Florida, Hawaii, Pennsylvania and many places in between. One that went to Alaska won a blue ribbon prize.

Besides the women mentioned so far, other quilters have been Lena Arnold, Edna Miller, Anna Wittler, Lindie Gustin, Isabell McDonald, Grace Bronn, Clara Fredenburg, Nettie Lenz, Lula Kruse, Laura Hollenbeck, Barbara Seiker, Cecilia Seiker, Alice Kuehn, Merle Eveland, Elsie Cook, Audrey Stroemer, Ollie Horton, Opal Shreve, Susie Cook, Esther Heebner, Olive Hall, Mae Nielsen, Martha Vogt, Florence Stolz, Dorothy Miller, Anna Backenmeyer, Hazel Miller, Esther Moore, LaVina Backemeyer, and who knows how many more?

Some have quilted until they reached 90 years or more. How many of those now quilting will reach that age?

Thanks for all the beautiful things you have made and done for your church families!



Quilter's Quip's

Quilting forever, housework whenever.

Do crazy quilters go batty?

Quilters make great comforters.

Quilters make warmer lovers.

Cutting out pieces. . .sheer delight.

Sarcastic quilters are always needling.

Disgruntled quilters fool around with hexes.

Quilters are quarrelsome, always getting into scraps.

My wife is a quilter, and my hosue is in pieces.

Blessed are the quilters, for they shall be called piecemakers.

Sneaky quilters work undercover.

Diligent quilters have great application.

Quilting is comforting, great to counterpane. .

Vague quilters keep losing the thread.

Celebrating quilters hoop it up.

Frustrated quilters keep running into blocks.

A quilter is someone who's happiest when things are just sew-sew.

Quilters are unfair, always showing bias.

Quilters are such fun; they keep you in stitches.

What do you call a quilter? Mrs. sew and sew.

NOTE: Quilter's recipes are marked with "Q"

IF JESUS CAME TO YOUR HOUSE

Would you meet Him at the door with
arms outstretched in welcome?
Or would you have to change your
clothes before you let Him in?
Or hide some magazines, and put the
Bible where they'd been?
Would you hide your worldly music
and put some hymn books out?
Could you let Jesus walk right in,
or would you rush about?



And I wonder, if the Saviour spent
a day or two with you,
Would you go right on doing the things
you always do?
Would you go right on saying the
things you always say?
Would life for you continue as it does
from day to day?
Would you take Jesus with you everywhere
You'd planned to go?
Or would you maybe change your
plans for just a day or so?

Would you be glad to have Him meet
your very closest friends?
Or would you hope they'd stay away
until His visit ends?
Would you be glad to have Him stay
forever on and on?
Or would you sigh with great relief
when He at last was gone?
It might be interesting to know the
things that you would do,
If Jesus came in person to spend some
time with you.

-Anonymous-

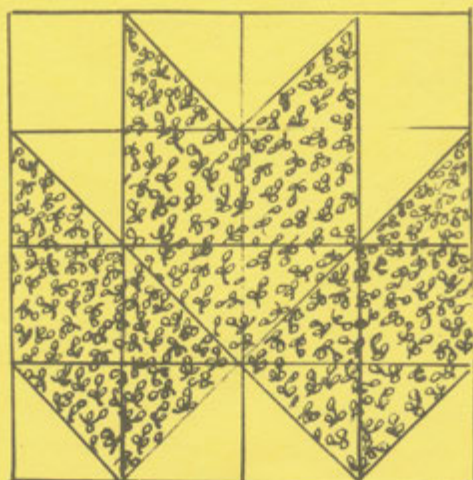
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APPETIZERS

and

BEVERAGES



Tea Leaf

Appetizers and Beverages

Appetizers

MEATBALL HORS D'OEUVRES

- 1 1/2 to 2 lbs. hamburger
- 1 T. diced onion
- 3/4 c. oatmeal
- 1 tsp. salt
- 1 c. milk
- 1 c. milk
- 1/4 tsp. pepper

Mix and make into small balls.
Roll in flour and brown.

SAUCE

- 3 T. sugar
- 3 T. Worcestershire sauce
- 4 1/2 T. vinegar
- 1/2 c. plus 1 T. diced onions
- 1 1/2 c. catsup
- 1 1/2 c. water

Boil sauce for 15-20 minutes.
Bake meat and sauce for 1 1/2 hours at 350° or may bake in electric frying pan.

Jan Hircocock (Mrs. Bill)
Helen Schneider's niece

TOMATO DEVILS

- 1 pint cherry tomatoes
- 2 [2 1/4 oz.] cans deviled ham
- 2 T. sour cream
- 2 T. horseradish
- Parsley sprigs for garnish

Thinly slice tops from cherry tomatoes, remove pulp. Drain shells upside down on paper towel. In bowl, combine ham, sour cream and horseradish. Fill tomato shells. Refrigerate and serve garnished with parsley.

Marge Clements

CHEESE BALL

- 2 - 8 oz. pkg. Philadelphia cream cheese
- 8 oz. cheddar cheese
- 1 tsp. each, chopped onions, pimento, and green pepper
- 2 T. Worcestershire sauce

Form a ball and roll in chopped pecans.

Peggy Clements

CHEESE BALL

- 8 oz. cream cheese, softened
- 1 tsp. grated onion
- 1/8 tsp. salt
- 1/2 c. milk

Mix together with mixer, then add 4 oz. grated cheddar cheese, 1/8 tsp. garlic powder. Mix all together and form a ball.

Martha Vogt - Q

BRAUNSCHWEIGER SNACK BALL

- 1 lb. braunschweiger
- 1 tsp. garlic salt
- 3 tsp. onion [raw minced]
- 1/2 tsp. sweet basil

Mix, then blend in 1/4 c. sour cream. Shape into ball.

Frosting

- 8 oz. cream cheese
- 1 tsp. garlic salt
- 2 T. salad dressing
- 4 drops Tabasco sauce
- Onion salt

Beat until smooth, spread on ball, and top with nuts.

Sharon Kunz

CHEESE CRACKERS

- 1 1/2 c. sifted flour
- 1/2 tsp. salt
- 1 T. chopped chives
- 1/2 c. butter or margarine
- 1/2 lb. [2 c.] sharp cheese, grated

Combine flour, salt and chives. Cream together butter and cheese. Add flour and mix well. Roll into 1 inch balls; place on ungreased baking sheet. Flatten to about 1/4 inch thickness (the bottom of a glass is good for this). Prick tops with a fork. Bake at 350° for 12 - 15 minutes. Makes 5 dozen crackers. Good with dips or soups.

Pam (Mick) Bornemeier

PARTY CHEESE BALL

- 2 [8 oz.] pkgs. cream cheese, softened
 - 1 [8 oz.] wedge sharp cheddar cheese, grated
 - 1 T. pimento, chopped
 - 1 T. green pepper, chopped
 - 1 tsp. lemon juice
 - 2 tsp. Worcestershire sauce
 - Dash of salt and pepper
 - 1 1/2 c. finely chopped pecans
- Judy Bornemeier
-

COTTAGE CHEESE DIP

- 2 T. milk
- 12 oz. creamed cottage cheese
- 1/4 c. mayonnaise
- 1/4 tsp. garlic powder
- 1 tsp. onion salt
- Dash cayenne

Blend milk, cottage cheese, mayonnaise, garlic powder, cayenne and onion salt in blender for 1 minute or until smooth. Pour mixture into a bowl. Cover and chill. Serve with crisp vegetable sticks.

Deb Lenz

Dips

DIP

- 1 pkg. [8 oz.] cream cheese
 - 1 T. minced onion flakes
 - Pinch of salt
 - 3 T. salad dressing
 - 1/4 c. ketchup
 - 1/2 tsp. Worcestershire sauce
- Mix well. Keep in refrigerator.

Shirley Bornemeier

DIP

Mix cottage cheese and milk to the thickness you want in the blender. Add some Good Season Ranch Style (it takes very little) dry mix to taste. Great with chips and vegetables.

Bev Johnson

ESQUIRE DIP

- 8 oz. cream cheese
 - 1 T. horseradish
 - 2 T. beer
 - 1/4 tsp. garlic powder
 - 6 drops of red food coloring
- Mix together and serve cold.
- Barb Fleischman
-

CRAB DIP

- 1 - 4 oz. pkg. cream cheese [soften by leaving out]
- Mold in ball and put in bowl.
- Drain 3.5 oz. can crab meat.
- Strain water through. Squeeze excess water out. Put crab meat over the cream cheese. Cover with seafood cocktail sauce.

Eileen Bornemeier Kopecky

FISHERMAN'S FANCY

- 1 can drained tuna [6 1/2 oz.]
 - 3/4 c. mayonnaise [Not Miracle Whip]
 - 1/2 c. chopped celery
 - 1/2 c. chopped onion
 - 1/4 c. shredded carrots
 - 1 tsp. vinegar
 - 1/2 tsp. salt
 - Dash of pepper
- Mix and chill. Serve with wavy potato chips.

Nina Miller Landwehr

SHRIMP DIP

Mix:

- 16 oz. sour cream
- 8 oz. softened cream cheese
- Add 2 cans drained and chopped shrimp that has been sprinkled with lemon juice and garlic salt to taste.

Deb Dankleff

BRAUNSCHWEIGER AND SOUR CREAM DIP

- 1 - 8 oz. pkg. Braunschweiger
- 1 tsp. Worcestershire sauce
- 1 c. sour cream
- 1 pkg. onion soup mix

Combine and blend all ingredients. If thinner consistency is desired, increase amount of sour cream.

Jane Heine

CHEESE HAMBURGER DIP

- 1 1/2 lbs. hamburger
- 1/2 c. chopped onion

Brown together, then melt 1/2 large package Velveeta cheese. Add (depending on how hot you prefer) either one jar of hot Jalapeno relish or 1 can of Picontia sauce or your own taco sauce. Keep warm with crock pot or warming plate.

Brenda Brummer King

GOOD RESOLUTIONS DIP

Pour into a bowl:

- 3 T. icy cold water
- 2 tsp. lemon juice

Sprinkle evenly over cold water mixture:

- 3 T. non-fat dry milk

Whip together until stiff. Fold into beaten mixture:

- 1/2 c. small-curd cream-style cottage cheese
- 1 - 4 1/2 oz. can deviled ham
- 2 T. French dressing

Turn into a serving bowl and garnish with 1 inch border of finely minced parsley. Serve with crackers. Makes about 1 1/4 c. of dip.

Dorothy Miller - Q

SPINACH APPETIZER

- 2 - 8 oz. pkgs. cream cheese
- 3 T. milk
- 1 tsp. lemon juice
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 2 - 10 oz. pkgs. chopped frozen spinach [cooked and drained thoroughly]

Cook spinach in microwave and drain. Stir into creamed cheese mixture. Use a round loaf of dark bread for a container. Cut off the very top of the loaf to make a lid. Hollow out the inside of loaf, leaving just enough to make a firm container. Use cubes of bread from inside loaf to dip in spinach dip. When cubes are gone, eat lid and container.

This appetizer is good warm or cold. It may be warmed inside loaf container in microwave.

Carolyn Oehlerking

SPINACH DIP

- 1 pint Hellmann's Mayonnaise [Be sure it is Hellmann's]
- 1 pkg. frozen, chopped spinach, thaw and squeeze out extra water. Drain on paper towels.
- 1/2 grated onion
- 1/2 c. chopped parsley
- 1 tsp. salt
- Dash of pepper

Mix together and serve with fresh vegetables.

Tammy Halvorsen

TACO DIP

- 2 - 8 oz. bricks of cream cheese, softened
- 2-3 T. of Salsa or Picante sauce
- Dash of Tabasco
- Dash of onion and garlic salt

Spread on a large platter. Top with 1/2 head finely chopped lettuce, 1-2 diced tomatoes, 2 diced ripe avocados, small onion, chopped, 1/2 green pepper, chopped. Top with shredded cheese. Serve with Doritos.

Jane Heine

NACHO DIP

- 1 can refried beans
- 1 small onion, diced
- 3 oz. jar Japapeno green pepper
- 1 lb. hamburger, browned
- 1 - 8 oz. jar taco sauce
- 12 oz. sour cream
- 10 oz. cheddar cheese, grated
- 1 T. mayonnaise
- 10 oz. mozzarella cheese, grated
- 1 can ripe olives, chopped
- 1 tsp. milk

Spread beans in bottom of 9x13 inch baking dish. Brown hamburger with taco sauce. Layer on beans. Next layer cheddar cheese, then olives, layer onions, then Japaleno peppers (not necessary to use whole jar). Mix sour cream, mayonnaise, milk. Layer on top of peppers. Top with mozzarella cheese and a little cheddar cheese on top. Bake 30 minutes at 350°.

Tammy Halvorsen

TEX-MEX DIP

- 2 [10 1/2 oz.] cans bean dip
- 3 medium avocados
- 2 T. lemon juice
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 8 oz. sour cream
- 8 oz. shredded cheese
- 1/2 c. mayonnaise
- 1 pkg. taco mix
- 2 cans black olives, chopped
- 3 tomatoes, chopped
- 1 bunch green onions, chopped [use tops too]

Bottom layer: Spread bean dip on large cookie sheet. Next layer: Mash avocados, add lemon juice, salt and pepper and spread on bean dip. Next layer: Sour cream, mayonnaise, taco mix, spread on avocado mixture.

Cover with olives, tomatoes, onions, and last with cheese. Serve at room temperature or refrigerate. Serve with large, round chips.

Teri Danley

FRESH VEGETABLE DIP

- 1/2 c. sour cream
- 1/2 c. mayonnaise
- 3/4 tsp. minced onion
- 3/4 tsp. dill weed
- Dash garlic

Mix, chill and serve. Makes about 1 cup dip.

Linda Hauschild

VEGETABLE DIP

- 2/3 c. sour cream
- 2/3 c. real mayonnaise
- 1 T. dill weed
- 1 tsp. garlic salt
- 1 tsp. parsley flakes

Mix and use with fresh carrots, peppers, celery, cucumbers, cauliflower and radishes.

Carolyn Oehlerking

Beverages

KARAN'S PUNCH

- Serves 50 (No sugar)
- 1 pkg. Wyler's orangeade sweetened Kool-aid
- 1 tall [12 oz.] can frozen concentrated orange juice
- 1 [12 oz.] can frozen concentrated lemon juice
- 1 - 46 oz. can pineapple juice
- 2 1/2 qts. water
- 1 qt. ginger ale, added just before serving

Martha Knox

APRICOT PUNCH

- 10 scoops peach Hi-C mix
 - 2 qts. water
 - 1 - 46 oz. can pineapple juice
- Mix, and just before serving add 1 qt. ginger ale.

Frances Pratt

HOT PUNCH

5 qts water

3 c. sugar

3 sticks cinnamon

3 whole cloves

Boil above 12 minutes. Before serving hot add:

1 - 6 oz. can frozen orange juice

1 - 6 oz. can frozen lemonade juice

Great for Christmas time!

Deb Lenz

LEMON LIME PUNCH

2 pkgs. lemon-lime Kool aid

2 qts. cold water

2 c. sugar

1 - 46 oz. can pineapple juice

1 qt. Seven Up

Combine Kool aid, water, sugar and pineapple juice. Add 7-Up when ready to serve. Makes 25 servings.

Margie Nielsen

LIME PUNCH

2 qts. ginger ale

1 - 1 qt. 14 oz. can pineapple juice

1 qt. lime sherbet

Stir together.

Terry Bevans

MILK PUNCH

(Serves 8-10)

1 qt. milk

1 qt. gingerale

1 pt. sherbet

(50 Serving)

1 gal. milk

1 gal. gingerale

2 qts. sherbet

Put semi soft sherbet in chilled punch bowl, your favorite flavor to suit the season. Pour at the same time, chilled milk and chilled gingerale. Stir until sherbet floats in small pieces throughout. Garnish with fruits, mint sprigs, etc.

Lois Bornemeier

PEACH PUNCH

10 scoops Hi-C peach concentrate [scoop is in the can]

2 qts. water

1 - 46 oz. pineapple juice

1 qt. gingerale

Marilyn Schreiner

SALLY'S PUNCH

3 - 3 oz. pkgs. Jello, dissolved [any flavor, lime is good]

2 c. boiling water

Add 9 c. cold water

2 small cans lemonade

2 - 46 oz. cans unsweetened juice [1 pineapple - 1 grapefruit]

If you care for it sweeter, boil together 3 c. each of sugar and water, add to above. It is quite good without the sugar. Makes a lot, so freeze in milk cartons and use as needed. Take out of freezer about 2 hours before serving, then add 7-Up or gingerale and mash somewhat before serving.

Dorothy Oldfield

FRUIT SLUSH

3 pkgs. frozen mixed fruit

3 pkgs. frozen raspberries

2 c. grapes [green, fresh or canned]

1 can pineapple tidbits and juice

1 c. frozen orange juice concentrate

1 c. fresh lemon juice

1 c. Bing cherries, pitted, and juice

Boil together 3 cups sugar and 3 cups water until syrup stage and the sugar is dissolved. When cool, mix all ingredients together in large bowl and freeze. When serving, scoop out servings into sauce dishes and pour approximately 1/2 c. Seven-Up over each serving. May be used as an appetizer or dessert.

Frances Pratt

ORANGE JULIUS

- 1/2 of 6 oz. can [1/3 c.] frozen orange juice concentrate
- 1/2 c. milk
- 1/2 c. water
- 1/4 c. sugar
- 1/2 tsp. vanilla
- 5 or 6 ice cubes

Combine all ingredients in a blender. Blend until smooth, about 30 seconds. Serve immediately. Very cool and refreshing, like the commercial drink.

Lillian Steiner

MULLED TOMATO JUICE

- 2 cans [46 oz.] tomato juice
- 1 T. Worcestershire sauce
- 1 tsp. salt
- 1/2 tsp. oregano
- 1 tsp. celery salt
- 5 drops red pepper sauce
- 1/2 c. butter

Measure all ingredients into 15 cup percolator with basket removed. Let perk one cycle. Makes 15 servings, each serving about 3/4 cup.

Jim Hoyt

WITCH'S BREW

- 1 c. sugar
- 1 tsp. cinnamon
- 1 tsp. allspice
- 1 tsp. nutmeg
- 1 qt. ginger ale [chilled]
- 2 qts. cider
- 2 cans [6 oz.] frozen orange juice [Undiluted]

Orange slices

Mix sugar, cinnamon, allspice, nutmeg in saucepan. Add 1 cup cider, heat until sugar dissolves. Add remaining cider and orange juice. Chill. Just before serving, stir in ginger ale and garnish with orange slices decorated with cloves. Serves 20-24.

Shirley Wenzel

FRUITED TEA

- 1 c. sugar
- 1/2 tsp. almond extract
- 2 tsp. vanilla
- 1 small can orange juice
- 1 small can lemon juice
- 3 qts. hot water
- 2 T. instant tea

Combine all ingredients except water in a large pan (a slow cooker works well). Stir well. Add hot water and bring to a simmering temperature. Serve in punch cups or mugs. A very tasty hot drink.

Esther Hollenbeck

RUSSIAN SPICED TEA

Mix together:

- 2 c. Tang
- 3/4 c. instant tea
- 2 pkgs. instant lemonade [1 qt. size packages]
- 2 c. sugar
- 1 tsp. cinnamon
- 1/2 tsp. powdered cloves

Store in a covered container. Use 2-4 tsp. for a good sized cup of hot water.

Carolyn Oehlerking

SPICED TEA

- 2 c. Tang
- 1/2 c. instant tea with lemon
- 1 1/2 c. sugar
- 1/2 tsp. nutmeg
- 1 tsp. cinnamon

Mix together, add 2-3 tps. to a cup of hot water to your taste. Stores all winter in tight container.

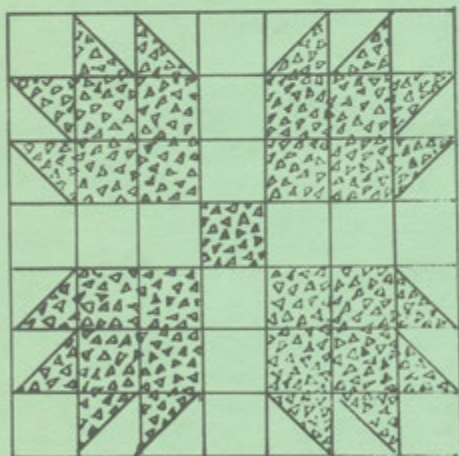
Margie Nielsen

If you strain your eyes, do it looking on the bright side.

BREADS

and

COFFEE CAKES



Bear's Paw

Breads and Coffee Cakes

Breads and Rolls

APPLE BREAD

- 2 c. flour
- 1 tsp. soda
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 c. shortening
- 1 c. sugar
- 2 eggs
- 2 c. chopped apples
- 1/2 c. chopped nuts, optional
- 1 tsp. vanilla

Stir in first four ingredients together. Set aside. Cream shortening and sugar. Add eggs, beating well. Add apples, nuts and vanilla. Mix in flour. Pour batter into well-greased pan. Sprinkle with topping: 1/4 c. sugar and 1 1/2 tsp. cinnamon. Bake 1 hour at 350°. Turn on side and cool.

Terry Bevans

CANDY CANE BREAD

- 1 pkg. active dry yeast
- 1/4 c. lukewarm water
- 1/4 c. butter, melted
- 1/4 c. sugar
- 3/4 c. water
- 1/3 c. instant dry milk
- 1 egg

- 3 1/2 c. sifted flour
- 1/2 c. chopped dates
- 1/2 c. chopped walnuts
- 1/2 c. strawberry preserves

Dissolve yeast in 1/4 c. water. Add next 6 ingredients, plus 2 cups flour; beat well. Gradually add remaining flour. Turn out; knead until smooth. Place in greased bowl, cover, let rise until doubled. Punch down; divide into 3 parts. Cover, let rest 10 minutes. Roll each portion into 15x6 inch rectangle. Make cuts from outer edge of 15 inch side, 2 inches deep at 1 inch intervals. Combine last 3 ingred-

ients. Spread 1/3 date mixture down center third of each rectangle. Alternately fold strips over filling. Place on greased baking sheet, curving one end. Cover; let rise until doubled. Bake in a moderate oven, 350° for 12-15 minutes. Makes 3 coffee cakes.

Maechelle Clements

BROCCOLI BREAD

- 1 - 8 oz. bag chopped broccoli
- 1 pkg. hot roll mix or 1 loaf frozen bread
- 1 T. wine vinegar
- 1 pkg. Mozzarella cheese
- Garlic powder or garlic bread seasoning
- 1 pkg. pepperoni slices

Roll out bread into rectangle and coat with garlic seasoning. Add cooked broccoli that has had vinegar added to it, then add pepperoni, then cheese. Fold sides together lengthwise in middle and pinch together to seal. Fold ends in and pinch so it is loaf-shaped. Flip over and brush with butter. Bake at 350° for 20-30 minutes, until golden brown.

Joyce Kuxhausen

CRANBERRY BREAD

- 1 c. sugar
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1 1/2 tsp. baking powder
- 2 T. hot water
- 2 T. melted shortening
- 1 beaten egg
- 2 c. flour
- 1/2 c. orange juice

Mix dry ingredients; then add others in order. Add last - 1 c. sliced cranberries, 1/2 c. nuts. Bake at 350° for 1 hour.

Pam (Mick) Bornemeier

MY MOTHER'S CORNBREAD

1 c. cornmeal [yellow is best]

1 c. flour

1/2 c. sugar

1 tsp. baking soda

1 tsp. salt

2 eggs, well beaten

3/4 c. sour cream,

Finish filling cup with buttermilk]

Add beaten eggs into sour cream and buttermilk mixture. Mix in dry ingredients that have been blended together. Pour into greased 8x10 or 9x9 inch pan. Bake in moderate oven, 350° for 20-25 minutes.

Jan Hircock (Mrs. Bill)
Helen Schneider's niece

DELICIOUS WHITE BREAD

Dissolve:

3 pkgs. yeast in 1 c. lukewarm water

Set aside. Scald:

2 1/4 c. milk with 3 T. margarine

Add:

1 c. instant mashed potato flakes

Put in mixer bowl and add:

2 c. cool water

1/3 c. honey

5 1/2 tsp. salt

2 beaten eggs

Add 9 c. flour to milk-potato mixture. Mix 3 minutes and add yeast. Add 4 more cups flour to make kneading consistency. Roll on floured board and knead for 8 minutes. Place in a greased bowl, cover and let rise until doubled in bulk. Punch down and let rise again. Roll onto board. Cut into 4 loaf sizes. Place each into oiled loaf pan. Let rise until doubled in bulk. Bake at 425° for 10 minutes. Reduce heat to 325° and bake for 30 minutes or until bread sounds hollow. Remove from pans and rub crusts with margarine.

Pam (Mick) Bornemeier

FIESTA FRUIT CAKE BREAD

3 c. walnuts

2 c. [1 lb. box] dates, cut up

1/2 c. red maraschino cherries

[1 - 8 oz. bottle, cut up]

1/2 tsp. baking powder

1/2 c. green maraschino cherries cut up

1/2 tsp. salt

1/2 c. seedless raisins

1 tsp. vanilla

3 eggs

3/4 c. sifted flour

Grease bread loaf pan. Line bottom with waxed paper. Grease paper.

Place walnuts, dates, cherries and raisins in a large bowl. Measure flour, sugar, baking powder and salt into sifter. Sift over fruit. Mix well. Beat eggs until light; add vanilla. Blend thoroughly into nut-fruit mixture. Spoon into pan. When filled, press down nuts and fruits with hands until batter covers them. Bake at 300° for 2 hours. Leave in pan for 10 minutes. Loosen around edge and turn onto wire rack. Remove wax paper. Freezes well.

Hazel Miller - Q

HO-BO BREAD

1 c. raisins

2 tsp. soda

1 c. boiling water

Set aside to cool.

Cream:

1 c. sugar

3 T. butter or oleo

1 egg

Add cooled raisin mixture and

2 c. flour

1/4 tsp. salt

2 tsp. vanilla

1/2 c. nuts

Grease vegetable or soup cans and fill one-half full. Bake at 350° for 45 minutes. Can use dates instead of raisins.

Inez Mendenhall

IRISH SODA BREAD

4 c. flour
1/2 c. sugar
1 tsp. salt
1 tsp. baking powder
2 T. caraway seeds
1/4 c. butter or margarine
2 c. raisins [Optional]
1 1/3 c. buttermilk
1 egg
1 tsp. baking powder
1 egg yolk, beaten

1. Sift flour, sugar, salt and baking powder into mixing bowl. Stir in caraway seeds. Cut in butter until mixture looks like coarse meal. Stir in raisins.

2. Combine buttermilk, 1 egg and soda. Stir into flour mixture just enough to moisten dry ingredients.

3. Turn on floured board and knead lightly until dough is smooth. Shape into ball and place in greased 2 qt. casserole. With a sharp knife cut a 4 inch cross about 1/2 inch deep in center of dough. Brush with egg yolk.

4. Bake in moderate oven (350°) for about 1 hour, until a toothpick inserted in middle of loaf comes out clean.

5. Cool bread in casserole 10 minutes. Remove. Cool on wire rack before cutting. To serve, cut loaf into quarters. Thinly slice each quarter.

Sylvia Steiner Moore

IRISH SODA BREAD

3 c. unsifted flour
1 tsp. salt
1 T. baking powder
1 tsp. soda
1/3 c. sugar
1 egg
2 c. buttermilk
1/2 stick oleo, melted

In large bowl, combine: flour, baking powder, soda and sugar. Beat egg slightly (with fork) add buttermilk; Add to dry ingredients and stir until well blended,

then add melted margarine and mix well. Pour in greased 9x4 inch (loaf pan). Bake at 350° for 40 to 50 minutes, or until toothpick inserted in center of loaf, comes out clean.

Sheroll Oehlerking

ONION CHEESE BREAD

2 T. sugar
1 tsp. salt
1 pkg. yeast
2 3/4 c. flour [approximately]
1/4 c. water
4 T. margarine
1 - 8 oz. container creamed cottage cheese
1 egg
2 tsp. grated onion
2 tsp. dill seed

In large bowl, combine sugar, salt, yeast and 1/2 c. flour. In saucepan over low heat, heat water and margarine until very warm (120°-130°), margarine doesn't need to melt completely. With mixer on low, gradually beat liquid into dry ingredients, just until blended. Beat in cottage cheese, egg, 1/2 c. flour to make a thick batter; beat 2 minutes, scraping bowl often. Stir in dill seed and onion. Turn dough onto well floured surface and knead until smooth and elastic, about 10 minutes, adding more flour while kneading (about 1/2 to 3/4 c.). Shape dough into ball and place in greased bowl, turning to grease top. Cover and let rise until doubled, about 1 hour. Grease a 1 1/2 qt. round casserole. Punch down dough and shape it into a ball. Place in dish. In center of dough, cut a 4 inch cross, about 1/4 inch deep. Cover; let raise until doubled, about 45 minutes. Bake at 350° for 35 minutes or until loaf sounds hollow when tapped lightly. Remove to rack to cool.

Pam (Mick) Bornemeier

PLUM BREAD

- 2 c. flour
- 1 1/2 c. sugar
- 1 tsp. cinnamon
- 1 junior jar plum baby food
- 3 eggs
- 1 c. nuts
- 1/2 tsp. vanilla
- 1 T. soda
- 1/2 tsp. salt
- 1/4 tsp. nutmeg

Stir and bake in loaves for 1 hour at 350°.

Glaze for bread:

- 1/4 c. oleo
- 1/4 c. sugar
- 2 T. milk
- Pinch of soda
- 1/4 tsp. vanilla

Beat and frost slightly cooled bread.

Deb Lenz

PUMPKIN BREAD

- 3 1/2 c. unsifted flour
- 2 tsp. soda
- 1 1/2 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 3 c. sugar
- 2 c. solid pack pumpkin [No 10 can]
- 1 c. corn oil or vegetable oil
- 2/3 c. water
- 4 eggs

In large mixing bowl, stir together flour, soda, salt, spices. Add sugar and stir well. In medium bowl gently beat together pumpkin, oil and water. Add eggs, one at a time, beating well after each egg. Make a well in the center of flour mixture, add pumpkin mix and stir until flour is moist. Pour into 2 greased and floured 9x5 inch bread pans. Bake at 350° for about 1 hour.

Denene Schreiner Owens

SEED BREAD

This bread was served at Passover Meals at our church.

- 3 c. unbleached flour [regular

- flour may be used]
- 4 tsp. baking powder
- 1/2 tsp. salt
- 1/3 c. butter
- 1 1/4 c. sugar
- 2 eggs
- 1 1/4 c. milk
- 1 T. anise seed

Cream butter and sugar, beat in eggs, one at a time. Alternately beat in dry ingredients and milk, 1/3 at a time, until well mixed. Add anise seed. Pour into a 9x5x2 1/2 inch loaf pan and bake about one hour in a 350° oven, or until a cake tester comes out clean. Cool 10 minutes and remove from pan.

SPICY BEET BREAD

- 1 c. brown sugar
- 1/4 c. salad oil
- 3 eggs
- 16 oz. can beets [drained, reserve liquid]
- 3 c. sifted flour
- 2 tsp. baking powder
- 1 1/2 tsp. pumpkin pie spice
- 1 tsp. ginger
- 1/2 tsp. salt
- 1 tsp. grated orange rind

In electric mixer, mix sugar, with salad oil, add eggs, and beat until light and fluffy. Add pureed beets and beat.

Sift flour, spices, baking powder and salt. Fold flour mixture and orange rind into batter until well blended. Turn batter into greased and floured loaf pan. Bake 1 hour, or test so cake tester inserted in center, comes out clean. Cool

Glaze:

- 1/2 c. brown sugar
- 1/4 c. orange juice
- Reserved beet juice

Combine and simmer over medium heat until thickened. Pour over bread.

LaRee Spohn

TUPPERWARE FIX AND MIX BREAD

- 9 c. flour
- 4 eggs
- 1/2 c. sugar, mixed with
2 pkgs. yeast
- 1 1/2 c. scalded milk, cooled with
1 1/2 c. water
- 1 tsp. salt
- 2 sticks melted butter
or margarine

Step 1. In tupperware fix-n-mix bowl, measure flour (do not sift). Make a well in the bottom.

Step 2. In a Tupperware medium bowl, beat 4 eggs with a fork, add remaining ingredients, except butter.

Pour all into well in flour, DO NOT MIX, seal, release air and set in warm water for 30 min. Seal should pop off.

Step 3. Add melted butter, mix well, seal, release air. Return to warm place for another 30-40 minutes.

Step 4. When seal has popped off the second time, knead 15-20 times and divide and shape into 3-4 loaves of bread or cinnamon rolls. Let rise 15-20 minutes (no longer).

Bake 30 minutes at 375°.

Jo Vogt

ZUCCHINI BREAD

- 1 c. sugar
- 2 eggs
- 1/2 tsp. salt
- 1/2 tsp. nutmeg
- 1/2 c. oleo
- 1 3/4 c. flour
- 1/2 tsp. soda
- 1/2 tsp. cinnamon
- 1 c. finely grated raw zucchini
- 1/2 c. chopped nuts [optional]
- 1 tsp. vanilla

Cream oleo and sugar. Beat in eggs. Combine flour, salt, soda, nutmeg and cinnamon in bowl. Stir half of dry ingredients into creamed mixture. Then add zucchini. It may look curdled. Add the remaining dry ingred-

ients, then nuts and vanilla. Mix well. Spoon into greased 9x5x3 inch loaf pan. Bake at 350° for 50-60 minutes.

Margie Nielsen

ZUCCHINI CHEDDAR ALMOND BREAD

- 1 c. chopped onion
- 1/4 c. butter
- 2 1/2 c. biscuit mix
- 1 T. parsley
- 1/2 tsp. basil
- 1/2 tsp. thyme
- 1/4 c. milk

- 3 eggs
- 1 1/2 c. shredded zucchini
squash

- 1 c. grated cheddar cheese
- 3/4 c. toasted almonds, chopped
or sliced

Spread almonds in 9 inch cake layer pan. Place in 300° oven for 10 minutes, stirring after 5 minutes, until almonds are lightly toasted. Saute onion in butter until tender, but not browned; set aside. In bowl, combine biscuit mix, parsley, basil and thyme. In small bowl, beat the milk and eggs together. Stir into biscuit mix along with the onions and butter until biscuit mix is blended. Stir in zucchini, cheddar cheese and almonds (reserve about 3 T. nuts to sprinkle over top of batter). Spread batter into greased 9x1 1/2 in round cake pan. Sprinkle top with reserved nuts. Bake at 400° 30 minutes, or until toothpick inserted in bread comes out clean. Serve warm.

Maechele Clements

Nothing cooks your goose quicker than a boiling temper.

ZUCCHINI BREAD

- 2 c. shredded or grated zucchini
- 3 eggs
- 1 c. oil
- 2 c. sugar, or less
- 2 tsp. vanilla
- 3 c. flour
- 1 tsp. soda
- 1 tsp. salt
- 1 tsp. cinnamon
- 1/2 c. chopped nuts
- 1/2 c. raisins

Bake in 2 greased loaf pans at 350° for 45 to 60 minutes.

APPLE ROLLS

- 2 c. sugar
- 2 c. water
- 1/4 tsp. cinnamon
- 1/4 tsp. cloves
- 1/2 c. oleo

Boil sugar, spices and water 5 minutes. Add oleo and cool.

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

Mix like biscuits and roll out into rectangle 1/2 inch thick. Peel and grate or grind 6 medium apples and spread on dough. Roll up like cinnamon rolls. Cut and place in greased pan. Pour syrup over them. Bake at 400° for 40 minutes. Other fruit may be substituted.

Vicki Fleischman

BISMARKS

- 1/2 c. shortening
- 1 c. evaporated milk
- 3 pkgs. dry yeast
- 2 beaten eggs
- 1/2 c. sugar
- 1 c. boiling water
- 1/2 tsp. lemon flavoring
- 2 tsp. salt
- 1/2 tsp. nutmeg
- 8 1/2 - 9 c. flour

Combine shortening and boiling water, stir in milk and lemon. Dissolve yeast in 3/4 c. warm water. When shortening mixture is lukewarm, stir in yeast. When well blended, add remaining ingredients, adding enough flour to knead well. Knead on floured board for 5 minutes. Let rest 10 minutes. Grease top of dough and let rise an hour. Punch and let rest 10 minutes. Roll out 1/4 inch thick. Cut into circles with glass. Cover with towel and let rise 1 hour. Deep fat fry at 375°. (Slip raised side in fat first. Drain on paper towel.)

CREAM FILLING: In mixer bowl cream together 1/4 c. margarine, 1/4 c. shortening, 1/2 c. granulated sugar and 1/2 tsp. vanilla. Gradually beat in 1/2 c. milk (room temp.) until mixture is fluffy.

FROSTING: 1/4 c. butter, 2 T. cream, 1/2 c. brown sugar. Boil butter and brown sugar together for 3 min. Add flavoring (vanilla). Stir in enough powdered sugar to spread.

Mary Oehlerking

CINNAMON ROLLS

- 1 stick oleo
- 1 pkg. vanilla pudding
[not instant]
- Cook in 1 1/2 c. milk
- Add 1 tsp. salt

Cool to lukewarm.

Dissolve 2 pkgs. yeast in 1/2 c. water. Beat 2 eggs, add to pudding mixture enough flour to make soft dough. Turn out on board, add more flour, mix well. Let rise until double. Punch down. Let rise again. Turn out on floured board. Roll out, cover with a mixture of brown sugar [1/2 c.], 1 tsp. cinnamon, 1 stick soft oleo. Roll and cut, place in greased pan, 9x12. Let rise again. Bake in 350° oven for 25 minutes or until done.

Nettie Bornemeier

DOUGHNUTS

- 1 cake yeast, fresh or granulated
- 1/2 c. warm water
- 1 c. milk
- 1/4 c. granulated sugar
- 1/4 c. Crisco
- 1 tsp. salt
- 1 egg, beaten
- 3 1/2 c. flour

Crumble yeast and sprinkle into the water. Stir until dissolved. Scald milk. Pour over sugar, shortening and salt; stir to dissolve. Cool until lukewarm. Add beaten egg and yeast mixture, then flour. Mix well. Cover and let rise in warm place until doubled in bulk, about 2 hours. Turn onto lightly floured surface, roll 1/2 inch thick. Cut with floured doughnut cutter. Place on floured board. Do not cover so crust will form on dough. Let rise again until doubled.

Fry doughnuts in deep fat or salad oil heated to 375°. As soon as doughnuts rise to the surface, turn with a long-handled fork. Turn often until golden brown and done.

Hazel Miller - Q

ELEPHANT EARS

- 1 pkg. dry yeast
- 1/4 c. lukewarm water
- 2 c. sifted flour
- 1 1/2 T. sugar
- 1/2 tsp. salt
- 1/2 c. margarine
- 1/2 c. milk, scalded and cooled
- 1 egg yolk
- 2 T. soft oleo
- 2 1/2 c. sugar
- 3 1/2 tsp. cinnamon

Melted oleo and chopped nuts

Soften yeast in lukewarm water. Mix flour, sugar and salt. Cut in margarine as for pastry. Combine milk, egg yolk, softened yeast. Add this to flour mixture and mix well. Chill mixture covered for 2 hours in

refrigerator. Turn dough onto lightly floured board and punch down. Cover with cloth and let rest 10 minutes. Roll up as for jelly roll and seal. Cut into 1 inch slices. Dip each slice into cinnamon and sugar and roll into 5 inch circle. Lift with spatula and place on greased cookie sheet. Bake 8 to 10 minutes in 400° oven.

Lavina Backemeyer

FEATHERBED ROLLS

[Quick No-Knead Method]

- 1 c. milk, heated
- 1/4 c. shortening, added to milk
- 1 1/2 c. water
- 1 T. sugar
- 2 tsp. salt
- 2 eggs, well beaten
- 3 c. flour, to which has been added:
- 5 tsp. active dry yeast

Beat for 2 minutes. Stir in 2 more cups flour with spoon. Let stand for 20 minutes. Put in greased muffin tins. Makes 36 rolls. Let rise until double in bulk. Bake at 375° until brown (about 15 minutes).

Berdena Samuelson

MY FAVORITE ROLL RECIPE

- 1 cake yeast [I use moist cake]
- 1/2 c. sugar
- 1 tsp. salt
- 2 c. lukewarm water
- 1 egg, beaten
- 7 c. flour
- 3 T. shortening

Crumble yeast in large bowl. Add sugar, salt and water. Add egg and half of flour. Beat well. Add melted shortening and mix and knead in remaining flour. Let rise double in bulk. Punch down. Let rise again and cut off small portions of dough and shape into desired rolls. Let rise until double in size and bake about 20 minutes in 400° oven. Brush tops with melted margarine. Enjoy!

Clarice Krall

HONEY PECAN ROLLS

2 eggs

1 c. boiling water

[Potato if possible]

1/2 c. sugar

2 T. warm water

1 pkg. yeast

1/2 c. butter or shortening

1/2 tsp. salt

4 c. flour

Mix boiling water or potato water, butter, sugar and salt together and cool. Soften yeast in warm water and add to first mixture. Add lightly beaten eggs and stir in 2 c. flour. Beat and add remaining 2 c. of flour and stir well. Cover and allow to rise. Roll out on floured board, spread with butter, sugar, and cinnamon. Roll and cut in 1/2 inch slices. Place in a greased pan spread with the pan dressing. Let rise.

PAN DRESSING FOR PECAN ROLLS

2 c. brown sugar

4 T. honey

1/2 tsp. maple flavoring

4 T. water

8 T. butter

1/2 tsp. salt

1 c. pecan nut meats

Blend and cook slightly. Bake in 400° oven for 20 minutes. Remove from pans at once and leave upside down.

Virginia Dennis

ORANGE GLORY ROLLS

7 1/2 to 8 c. flour

1/2 c. sugar

2 c. warm water

2 eggs

2 tsp. salt

2 pkgs. dry yeast

1/4 c. shortening

Melted butter

Orange Sauce

1 1/2 c. sugar

6 T. oleo

3 T. grated orange peel

3/4 c. orange juice

In large bowl, combine 2 c. flour, sugar, salt and dry yeast;

add water, shortening and eggs. Beat 3 minutes. Stir in remaining flour. Toss on floured surface until no longer sticky. Let rise while preparing Orange Sauce.

Divide dough into 3 portions. Roll out each portion into a 12x10 inch rectangle. Brush with melted butter. Roll up each starting with 12-inch edge. Cut into 1 inch slices. Place cut-side down, in Orange Sauce in greased muffin cups. Let rise in warm place until light and doubled in size, 45-60 minutes. Bake 375° for 15-20 minutes. Let stand 30 seconds; invert onto serving plate, allowing sauce to glaze rolls.

To make Orange Sauce: In Saucepan, combine all ingredients. Bring to boil over medium heat; simmer for 5 minutes, stirring occasionally. Divide mixture into well-greased muffin cups. Place a scant T. of mixture in each 36 medium muffin cups. Makes 36 rolls.

Virginia Dennis

REFRIGERATOR ROLLS

1/2 c. shortening

1/2 c. sugar

1 tsp. salt

2 eggs, beaten

1 cake yeast

1 c. warm water

4 c. flour

Combine shortening, sugar and salt. Add the beaten eggs and blend. Dissolve yeast in 3 tsp. warm water. Add 1 c. warm water, 2 c. flour and mix well. Add rest of flour and mix. Knead dough until smooth. Put dough back in clean bowl and let rise until double in size. Put dough in refrigerator. When ready to use, make rolls and let rise again. Bake in hot oven (400°) for 10 minutes or until brown.

Eleanor Fleischman

ORANGE ROLLS

- 1 env. dry yeast
- 1/4 c. warm water
- 1/4 c. sugar
- 1 tsp. salt
- 2 eggs
- 1/2 c. diary sour cream
- 1/2 c. butter, melted and divided
- 3 1/2 c. flour, divided
- 3/4 c. sugar
- 2 T. grated orange rind

Glaze

- 3/4 c. sugar
- 1/2 c. diary sour cream
- 2 T. frozen orange juice, concentrated, thawed
- 1/4 c. butter

Dissolve yeast in warm water in large mixing bowl. Beat in 1/4 c. sugar, salt, eggs, sour cream and 6 T. melted butter. Gradually add 2 c. flour; beat until smooth. Knead remaining flour into dough. Cover and let rise in warm place until double in bulk, about 2 hours. Punch down dough; knead on floured board a few times and divide in half. Roll to 12 inch circle. Combine 3/4 c. sugar and the orange rind. Brush dough with 1 T. melted butter and sprinkle with half of orange mixture. Cut into 12 wedges and roll up into crescent shape. Repeat with second half of dough. Place rolls point side down, in greased 12x9 pan in rows. Cover and let rise until double, about 1 hour. Bake at 350° for 20 minutes or until golden brown.

GLAZE

Combine ingredients; bring to a boil and boil 3 minutes, stirring constantly. Pour warm glaze over rolls as soon as removed from oven.

Mary Miller

OVERNIGHT REFRIGERATOR ROLLS [No Kneading]

- 2 pkgs. active dry yeast
- 2 1/2 c. warm water [105-115°]
- 3/4 c. soft or melted shortening
- 3/4 c. sugar

2 eggs, well beaten

8-8 1/2 c. flour

2 1/2 tsp. salt [can use less]

1. Soften yeast in warm water. Add shortening, sugar, eggs, 4 c. flour and salt. Stir to mix, then beat until smooth, about 1 minute.

2. Stir in remaining flour (you may want to use your hands to mix in last 2 c.) This will be a soft dough.

3. Place in a greased bowl and lightly grease surface of dough. Cover tightly. Store in refrigerator overnight or until needed. Dough will keep about 4 days, but punch it down daily. Count days from time dough is placed in refrigerator.

4. Punch down refrigerated dough and shape dough into 36 rolls and place them in 3 - 9x12x2 inch pans. Cover with clean towel and let rise 1 hour.

5. Bake in hot oven (400°) 15-20 minutes. Turn out on wire rack.

Yield: 36 rolls.

Lillian Steiner

TOMATO CHEESE ROLLS

1 pkg. yeast, dissolved in 3/4 c tomato juice, heated. Add 1 T. sugar and let stand. Add 1 tsp. salt, 1 tsp. onion juice, 3 T. melted butter. Add 1/2 of 2 1/2 c. flour. Beat until smooth, add remaining flour. Knead until dough appears shiny. Place on greased bowl, brush top with butter. Cover with damp cloth, let rise. Knead slightly, let rise 10 minutes. Roll out into circle, about 1/8 to 1/4 inch thick. Brush with melted butter, sprinkle with 3/4 c. grated sharp cheese and 3 T. chopped parsley. Cut into 16 pie shaped pieces. Roll each from outer edge to point. Place point down in greased pan. Let rise until light, 30-50 minutes. Bake in 400° oven 12-15 minutes.

Jo Vogt

QUICK AND EASY YEAST ROLLS

- 1 pkg. yeast
- 3/4 c. warm water
- 2 T. sugar
- 2 T. vegetable oil
- 1/2 tsp. salt
- 1 egg
- 2 1/2-2 3/4 c. flour
- Soft butter or oleo

Dissolve yeast in water in 2 1/2 quart bowl. Add sugar, oil, salt and egg. Stir to dissolve, sugar and salt. Stir in 1 c. flour until smooth. Cover with cloth and place on rack over bowl of hot water. Let rise 15 minutes.

Grease square pan, stir down batter and add 1 1/2 c. flour, stir until mixed and turn onto floured board. Knead 3 minutes. If sticky, add a little more flour. Divide dough into 16 pieces and shape quickly into balls, arrange in pan and brush tops with butter. Cover with cloth and place on rack over bowl of hot water. Let rise 25 minutes.

Heat oven to 425°. Bake 12-15 minutes until light brown. Remove to rack. Brush top with butter and cool.

Jo Vogt

STICKIE QUICKIE BUNS

- 1 1/2 c. flour
- 2 pkgs. yeast
- 3/4 c. milk
- 1/2 c. water
- 4 T. butter or margarine
- 1/4 c. sugar
- 1 tsp. salt
- 1 egg
- 1 3/4 c. flour
- 1 1/2 c. raw apple, chopped
- [Optional]

TOPPING

- 3/4 c. butter or margarine
- 1 c. brown sugar
- 1 tsp. cinnamon
- 3/4 c. nuts, chopped
- 1 T. corn syrup
- 1 T. water

In a large mixing bowl, combine the 1 1/2 c. flour and yeast. Heat the milk, water, butter, sugar and salt until

warm. Pour into yeast mixture. Add eggs, beat on high speed of mixer for 3 minutes. By hand, stir in 1 3/4 c. flour. Add the raw apple if desired. Cover and let rise for 30 minutes.

While dough is rising, combine the topping ingredients in a saucepan and beat until melted. Pour in 9x13 inch glass baking dish. Stir down batter and drop by T. on topping. Bake at 375° for 15 minutes, cool for 1 minute, cover with a cookie sheet and carefully invert to remove from pan.

You may make the recipe the night before and refrigerate. In the morning, remove from the refrigerator before preheating the oven.

Jo Vogt

WINTER SCONES

- 2 c. sifted all-purpose flour
- 1 T. baking powder
- 2 T. sugar
- 1/2 tsp. salt
- 1/4 c. lard
- 2 eggs
- 1/3 c. cream
- 1 T. sugar

Sift together flour, baking powder, 2 T. sugar and salt into mixing bowl. Cut in lard until mixture resembles coarse meal or crumbs. Make a hollow in center.

Save about 1 T. egg white for topping. Beat remaining eggs; combine with cream and add all at once to hollow in flour mixture. Stir to mix - the dough will be stiff.

Turn onto lightly floured board and knead lightly 5 or 6 times, or until dough sticks together. Divide in half. Roll each half to make a 6 inch circle, about 1 inch thick. Cut each circle into 4 wedges.

Arrange on ungreased baking sheet. Brush tops with egg white and sprinkle with remaining 1 T. sugar.

Bake in hot oven (400°) 15 minutes or until golden brown.

Jim Hoyt

SUMMER SCONES

- 2 c. sifted flour
- 1 T. baking powder
- 1 T. sugar
- 1/2 tsp. salt [could use less]
- 1/4 c. lard or shortening or butter
- 2 eggs
- 1/2 c. milk

1. Sift together flour, baking powder, sugar and salt into mixing bowl. Cut in shortening until mixture resembles coarse crumbs or meal. Make a hollow in center.

2. Beat eggs slightly, combine with milk and stir into hollow in flour mixture with fork to moisten all ingredients, avoid over-stirring.

3. Turn onto floured board and knead lightly, 5 or 6 times. Roll into 1/2 inch thickness and cut with 2 inch biscuit cutter.

4. Place on ungreased griddle or skillet, preheated over medium heat, if using electric skillet or griddle, set heat control at 325°.

5. Bake about 10 minutes, turn and bake about 10 minutes on other side. Bake them slowly to brown outside delicately and still cook inside thoroughly. Serve hot. Makes 18 scones.

Sour Cream Version: Increase sugar to 2 T. and substitute 1/2 c. dairy sour cream for 1/3 c. milk. Make above with butter and sour cream or shortening.

Sylvia Steiner Moore

SWEET ROLL DOUGH

- 4 1/2 to 5 c. flour
- 1/2 c. sugar
- 1 tsp. salt
- 2 pkgs. dry yeast
- 3/4 c. milk
- 1/2 c. water
- 1/2 c. shortening
- 2 eggs, room temperature

Measure 1 3/4 c. of flour into large mixing bowl. Stir in sugar, salt and yeast. Heat milk, water

and shortening until warm (120 to 130°). Pour into flour mixture. Add eggs and beat with electric mixer at low speed for 1/2 minutes. Continue beating for 3 minutes at high speed. Stir in remainder of flour. Dough will be soft and rather sticky. Knead about 3 minutes until smooth. Cover dough with plastic wrap and clean towel. Let rest for 20 minutes, then shape as desired. Let rise in a warm from 40 to 60 minutes and bake until golden brown. Time and temperature will vary according to the rolls made.

Joan John

CRISPIES

- 1/2 c. butter
- 1/2 c. sugar
- 1 tsp. cinnamon
- 1/2 c. nuts, chopped

Use half of the above sweet roll dough and roll to about 12 x 20 inches. Spread with butter and sprinkle with part of sugar-cinnamon mixture and chopped nuts. Roll as for cinnamon rolls and cut into one inch slices. Dip slices in cinnamon-sugar mixture on a piece of waxed paper and roll 1/8 inch thick. Place on greased sheet - let rise. Bake about 12 minutes at 375°.

Happiness doesn't come from doing what we like, but from liking what we have to do.

We make a living by what we get, but we make a life by what we give.

BLUEBERRY MUFFINS

- 2 c. flour
- 1/2 c. sugar
- 3 tsps. baking powder
- 1/2 tsp. salt
- 1 egg, beaten
- 2/3 c. milk
- 1/3 c. oil
- 1 c. blueberries

Heat oven to 400°. In medium bowl, combine first four ingredients. Stir in remaining ingredients, just until moist. (Batter will be lumpy). Spoon batter into prepared muffin cups, filling 2/3 full. Bake in 400° oven for 20-25 minutes.

Terry Bevans

BRAN MUFFINS

- 3 c. whole-bran wheat cereal
- 1 c. boiling water
- 1/2 c. shortening or oil
- 2 eggs
- 2 1/2 c. flour
- 1 1/2 c. sugar
- 2 1/2 tsps. soda
- 2 c. milk

Heat oven to 400°. In large bowl, combine cereal and boiling water. Stir in shortening and eggs. Add remaining ingredients and blend well. Spoon batter into prepared muffin cups. Fill 3/4 full. Bake at 400° for 18-22 minutes or until golden brown.

Batter may be kept in the refrigerator for several weeks. Makes a perfect hurry-up breakfast addition.

Terry Bevans

FLORIDA SIX-WEEK MUFFINS

- 1 - 15 oz. box raisin-bran cereal
- 3 c. sugar
- 5 c. flour
- 2 tsp. salt
- 5 tsp. soda
- 4 eggs, beaten
- 1 c. melted shortening
[margarine or homogenized]
- 1 qt. buttermilk

In a large mixing bowl, combine the cereal, sugar, flour, salt and soda. Add beaten eggs, melted shortening, buttermilk and flavoring. Store in a covered bowl or container in the refrigerator. Let stand several hours before using first time, to absorb the bran flavor. This is a big recipe and will keep in the refrigerator for six weeks.

Bake as many muffins as needed at a time in a greased muffin tin at 400° for 15 to 20 minutes. This recipe makes about 36 muffins.

Carolyn Oehlerking

ZUCCHINI BREAD OR MUFFINS

- 3 eggs, beaten until light and fluffy
- 1 3/4 c. sugar
- 1 c. oil
- 1 T. vanilla
- 2 c. zucchini, ground raw and unpeeled
- 1 T. ground orange peel [optional]
- 3 c. flour
- 1 tsp. salt
- 1 tsp. soda
- 1/4 tsp. baking powder
- 2 tsp. cinnamon
- 1/2 c. chopped raisins
- 1/2 c. nuts [optional]

Bake at 325° for 25-30 minutes for muffins. Makes 30-36. Bake at same temperature for 50-60 minutes for 1 loaf pan.

Martha Bornemeier

SWEDISH PANCAKES

Mix together:

- 2 c. milk
- 1 c. flour
- 2 eggs
- 1/2 c. oil
- 1/4 c. sugar
- Dash of salt

Makes very thin pancakes. Serve with syrup or jam.

Mrs. Theron (Pam) Bornemeier

**CHRISTIANA CAMPBELLS
TAVERN
PUMPKIN FRITTERS**
From Williamsburg, Va.

1 egg
1/2 c. sugar
1/2 tsp. salt
2 c. canned pumpkin
1 c. flour
1 tsp. baking powder
1/4 tsp. baking soda
2 tsp. pumpkin pie spice
1/2 tsp. ginger
1 T. butter, melted
1 tsp. vanilla
Confectioner's sugar

Beat eggs, sugar, and salt until light and fluffy. Blend in pumpkin. Sift flour, baking powder and baking soda together. Beat into egg mixture. Add spices, butter and vanilla. Mix well. Drop by T. onto well-greased hot griddle or fry in deep, hot fat, a teaspoon at a time. Watch carefully, as these scorch easily. Sprinkle with confectioner's sugar.

Maechelle Clements

**MAKE AHEAD FREEZER
BISCUITS**

2 c. sifted flour
4 tsp. baking powder
1/4 tsp. cream of tartar
1/2 tsp. salt
2 T. sugar
1/2 c. butter or margarine
1 medium egg
2/3 c. low-fat milk

Sift together dry ingredients. Add egg and milk; beat well. Knead 5 minutes. Roll out on floured surface. Cut and place on cookie sheet to freeze. Then bag in airtight container. To serve, bake at 400° for 15 minutes. Makes 24.

Dorothy Miller - Q

FRENCH TOAST

6 large eggs
2 c. milk
2 c. flour
2 T. sugar
4 tsp. baking powder

Mix all ingredients well. Dip in bread and fry until golden brown on griddle.

Jan Hircock (Mrs. Bill)
Helen Schneider's niece

Coffee Cakes

COFFEE CAKE
[Quick and Easy]

1/2 c. warm milk
2 T. butter
2 T. sugar
1/2 tsp. salt
1 egg, beaten

Dissolve 1 pkg. yeast in 1/4 c. warm water and 1/2 tsp. sugar.

Add butter, sugar, salt and egg to warm milk. Add dissolved yeast to milk mixture. Let rise until double and put in 9x13 pan. Spread with 1/4 c. melted butter. Sprinkle with 1/2 c. sugar and 1 tsp. cinnamon. Let rise until double. Bake in a 375° oven for 20 minutes. Can put powdered sugar glaze on top after baked.

Edna Bornemeier

**GRAHAM STREUSEL
COFFEE CAKE**

Streusel: Mix and reserve:

2 c. graham cracker crumbs
[28 squares]
3/4 c. chopped nuts
3/4 c. brown sugar
1 1/4 tsp. cinnamon
1/2 c. butter or margarine,
melted

Cake: Beat together:

1 pkg. white or yellow cake mix
1 c. water
1/3 c. vegetable oil
3 eggs

Heat oven to 350° Grease 9x13 pan. Pour about 2 1/2 c. batter into pan; Sprinkle with 2 cups crumb mixture. Pour remaining batter into pan; sprinkle with remaining crumbs.

Vanilla Glaze:

1 c. powdered sugar
1 to 2 T. milk

Bake 45-50 minutes. Cool. Drizzle with vanilla glaze.

Nancy Anderson

CREAM CHEESE COFFEE CAKE

- 1 c. boiling water
- 1/4 c. margarine
- 1/2 c. sugar
- 1 tsp. salt
- 1 c. evaporated milk
- 2 eggs

Combine first 6 ingredients and add 1 pkg. of yeast dissolved in 1/4 c. warm water. Add 6 c. flour, knead and let rise.

Divide the dough in half and roll each into a rectangle about 1/2 inch thick.

Filling

- 8 oz. and 3 oz. pkgs. cream cheese
- 3/4 c. sugar
- 1 tsp. vanilla

Spread filling on dough and fold sides of rectangle to center. Bake at 350° until golden brown approximately 20-25 minutes. Frost with crumb topping:

- 2 c. powdered sugar
- 1 c. flour
- 1/4 c. butter
- 1/2 c. nuts [optional]

Carolyn Oehlerking

MOIST COFFEE CAKE

- 3/4 c. butter or oleo
- 1 c. sugar
- 3 eggs
- 1 1/2 tsp. vanilla
- 1/2 c. light molasses
- 3 c. flour
- 1 1/2 tsp. baking powder
- 2 tsp. soda
- 1/4 tsp. salt
- 1 1/3 c. sour cream

Filling:

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

Mix all together.

Grease tube pan. Combine butter, sugar, eggs, vanilla and molasses in large mixer bowl. Beat on medium speed 2 minutes. Mix in flour, baking powder, soda and salt alternately with sour cream. Spread 1/3 of batter (about 2 c.) in pan.

Sprinkle with 1/3 filling (about 6 T.). Repeat 2 times. Use tube pan. Bake at 350° for 55-60 minutes. Cool slightly in pan before removing. Makes 14-16 servings.

Marge Clements

RALPH GREEN'S COFFEE CAKE

Just as it was written and given to Eunice Patton.

- 2 Cups of Milk
- 7 Tablespoons of Sugar
- 1 1/2 Tablespoons Salt
- 2 pkg. Dry Yeast [watch for dating, further off the dating, the better]
- 2 Cups Lukewarm Water
- 5 Tablespoon Shortening [I use Corn Oil]
- 12 to 13 Cups of Flour

Process: Put yeast in Pan (I use a crock) add Sugar and Salt. heat Milk and Water allow to cool to Luke Warm and add, stir to well dissolved add part of Flour, stir to well mixed and add shortening, Put Balance of Flour in a big Pan (I use a dish pan) Pour mixture in on top of Flour and work in well till quite stiff - allow to rise work down well and let Rise again then put out in Pans let rise and coat with frosting P.S. WASH YOUR HANDS WELL

Frosting for COFFEE CAKE

3/4 cup suagar [use Cane Sugar] add 1/2 and 1/2 [cream] to make a stiff paste. Spread over top of Coffee Cake then sprinkle with Cinnamon We useually Put about 1/2 of Teaspoon of Butter in hoes in about 5 or 6 Places on top of Dough before we put frosting on We bake it for first 10 min at 400 then Turn it back to 350 for 50 to 60 min.

Note: The Greene's baked these at Christmas. One felt very privileged to receive one, with the reminder it was Ralph's own "Formula".

SPICY COFFEE CAKE

[Quickly made]

- 2 T. soft butter
- 2 T. molasses
- 1/2 c. chopped walnuts or pecans
- 1/2 c. butter or margarine
- 1/2 c. sugar
- 3 T. molasses
- 1/2 tsp. ginger
- 1/4 tsp. cinnamon
- 1 large egg
- 2 c. sifted flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. soda
- 1 c. commercial sour cream

1. Blend the 2 T. soft butter and the 2 T. molasses into a paste. Spread in the bottom of a buttered 9 inch ring mold. Sprinkle with chopped nuts. Set aside.

2. Cream 1/2 c. butter or margarine, sugar and 3 T. molasses. Stir in the spices and the egg and beat until mixture is very light.

3. Sift together flour, baking powder, salt and baking soda. Stir the sifted dry ingredients into the creamed mixture alternately with the sour cream, beginning and ending with the dry ingredients. Spoon butter into prepared ring mold.

4. Bake in a 350° oven for 45 minutes. Cool on rack for 5 minutes before turning out of pan. When the cake is turned, brush it lightly with melted butter and sprinkle with powdered sugar.

Lillian Steiner

SWEDISH COFFEE CAKE

Mix together:

- 2 c. flour
- 1 c. brown sugar
- 1 c. white sugar
- 1 tsp. soda
- 1/2 c. Fleischman oleo

Save 1/2 c. for topping. Mix in 1 c. buttermilk and 1 egg. Put in an oiled 9x13 inch pan. Sprinkle the 1/2 c. topping crumbs and

1/2 tsp. cinnamon on top. Bake 350° for 30-40 minutes, then 300° for 15 minutes. Serve warm. Good reheated.

Helen Charling

WHOLE WHEAT CRACKER MIX

- 9 c. whole wheat flour
- 8 c. unbleached or all-purpose flour
- 4 tsp. salt
- 1 c. instant non-fat dry milk
- 1 c. brown sugar, firmly packed or 1 c. white sugar

In large bowl, combine whole wheat flour, unbleached or all-purpose flour, salt and non-fat dry milk. Stir together with a wire whip to distribute evenly. Add sugar and continue to stir to distribute throughout flour mixture. If using brown sugar, sift if lumpy. Put into large canister. Label. Store in refrigerator 10 to 12 weeks or in freezer up to 6 months. Makes 18 cups of mix.

Jo Vogt

THIN WHEAT CRACKERS

- 3 c. whole wheat mix
- 5 T. oil
- 1 C. water
- Salt, to sprinkle on crackers
- 2 to 3 T. sesame seeds

Preheat oven to 350°. In a medium mixing bowl, combine whole wheat mix, oil and water. Blend well. On a lightly floured surface, knead dough as little as possible, but until the dough is smooth. Divide dough into 4 parts. Roll each quarter on lightly floured pastry sheet to 1/16 inch thickness. Place on ungreased baking sheets. Mark cutting lines with a sewing tracing wheel. Prick each cracker with a fork. Sprinkle with salt. Bake for 10 to 20 minutes or until light brown. Cool. Break apart at perforations. Makes about 200 thin wheat crackers.

Jo Vogt

PINEAPPLE COFFEE CAKE

Topping:

- 1/3 c. brown sugar
- 1/4 c. white sugar
- 1/2 c. chopped nuts
- 1/2 tsp. cinnamon or nutmeg

Filling:

- 1 c. drained, crushed pineapple

Batter:

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

Cream margarine and sugar, add eggs, mix soda with sour cream and add alternately with dry ingredients. Add vanilla.

Pour half of the batter in a greased 9x13 inch pan. Spread pineapple and add half of the topping. Add the rest of the batter and sprinkle with remaining topping. Bake at 350°, 25 to 30 minutes.

Barb Fleischman

BASIC SWEET ROLL DOUGH

- 1/2 c. milk, scalded
- 1/2 c. sugar
- 1 1/2 tsp. salt
- 1/4 c. shortening

Cool to lukewarm. Measure into bowl 1/2 c. warm [not hot] water. (Cool to lukewarm for compressed yeast). Sprinkle or crumble 2 pkgs. or cakes of Fleischman's yeast, active dry or compressed. Stir until dissolved. Stir in lukewarm mixture. Add 2 eggs, beaten, 3 c. sifted flour. Beat until smooth (with electric beater). Stir in additional 2 c. flour. Turn out dough on lightly floured board. Knead until smooth and elastic. Place in greased bowl, brush top with soft shortening. Cover. Let rise in warm place, free from draft. until doubled in bulk, about 1

hour. Punch down and turn out on lightly floured board. Proceed according to directions for shapes selected.

Lillian Steiner

POINSETTA COFFEE CAKE

[A beautiful bread]

- 1/3 recipe basic sweet dough
- 2 T. melted butter or margarine
- 1/4 c. sugar
- 1 tsp. cinnamon
- 1/4 c. chopped candied cherries
- 1/4 c. chopped green and yellow candied pineapple
- 2 T. sugar

Confectioner's sugar icing

When dough is light, punch down and let rest 10 minutes. Pat or roll into a rectangular sheet about 1/2 inch thick and 8 inches wide. Brush with butter or margarine. Spread with sugar-cinnamon. Mix the 2 T. sugar with mixed fruit. Sprinkle evenly over dough. Roll up like jelly-roll, sealing edge. With a sharp knife, make 6 diagonal cuts through the roll. Arrange five sections in a circle in greased baking sheet with each touching each other. Place the remaining section in the center. Let rise until doubled (about one hour). Bake in moderate oven (350°) 25-30 minutes. When cool, frost with confectioner's sugar icing. Makes one poinsettia coffee cake.

Lillian Steiner

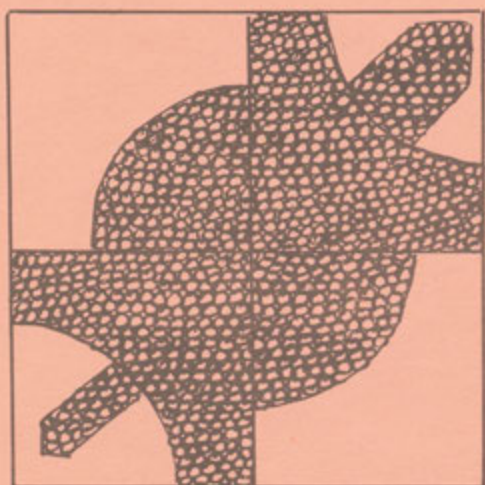
Keep smiling - it will make people wonder what you've been up to!

When things go wrong through all the day long,
Mother tells me there's no use in crying.
She'll open a new bag of patience tomorrow,
And I'll start a new day of trying.

SOUPS, SAUCES

and

SANDWICHES



Turtle

Soups & Sandwiches

CHEESE SOUP

- 4 chicken bouillon cubes
- 1 qt. water
- 1 c. diced carrots
- 1 c. diced celery
- 1/2 c. diced onion
- 1 1/2 c. cubed potatoes
- 1 - 20 oz. bag California mix
[Broccoli and cauliflower]
- 2 cans cream of chicken soup
- 1 lb. pasteurized process cheese,
cubed

Dissolve bouillon cubes in water in 8 qt. pan. Add carrots, celery, onion and potatoes. Cook for 15 minutes. Add vegetables. Cook for 5-6 minutes. Add chicken soup and cheese. Heat and serve. Serves 10.

Joyce Backemeyer

CHEESE SOUP

Cook and drain 1 c. diced potatoes, 1 c. diced carrots and 1/2-1 c. celery, 1 onion. Add 1 can cream of celery soup and 1 can of cream of chicken soup. plus 1 soup can of water and 1 soup can of milk, 2 c. sharp cheddar cheese and 1/2 c. Velveeta cheese, salt. Serves 6-8.

Helen Schneider

EDNA SIMS' CHEESE SOUP

- 2 cans cream of chicken soup
- 2 cans cream of celery soup
- 2 c. diced potatoes
- 2 c. diced carrots
- 1 c. diced celery
- 1 c. diced onions
[or less if desired]
- 2 lbs. Velveeta cheese or 1/2 to 1
lb. cheddar
- 1 T. Worcestershire sauce

Cook vegetables in about 6-8 cups of water until done. Then

add soups. No salt needed. (The Velveeta cheese makes a much smoother soup).

Marge Clements

CHEESE 'N VEGETABLE SOUP

- 2 c. diced potatoes
- 1 1/2 c. chopped onion
- 1 c. sliced carrots
- 1 c. chopped celery
- 2 1/4 c. water
- 1/4 c. butter or oleo
- 6 tsp. or 6 cubes chicken bouillon
- 2 c. milk
- 1/2 c. flour
- 3 c. [12 oz.] shredded cheddar
cheese
- 1 tsp. dry mustard
- 1/8 tsp. cayenne pepper

Combine first 7 ingredients in 4 quart saucepan, bring to a boil. Reduce heat, cover and cook until tender, about 30 minutes. Combine flour and milk in small bowl, blend into vegetable mixture. Add cheese, mustard and pepper, stirring until cheese melts. Can garnish with popcorn and parsley. (Don't simmer too long or it has a tendency to curdle).

Evelyn McCormick

TURKEY SOUP

- 1 turkey carcass
- 3 qts. water
- 1 T. salt
- 1 bay leaf
- Simmer for 1 1/2 hours.
- Remove meat from carcass and put in pan with 2 c. sliced celery
- 2 c. sliced carrots
- 1 c. sliced onion
- 1 c. diced turnips

Simmer for 30 minutes, and stir in 1/4 c. parsley.

Frances Pratt

CHILI CON CARNE

- 1 1/2 lbs. ground beef
- 1 c. chopped onion
- 1/4 c. chopped celery
- 1 small clove garlic
- 1 can [10 1/2 oz.] tomato soup
- 1 c. tomato juice
- 2 cans [1 lb. each] cooked kidney beans
- 1 1/2 tsp. salt
- 2-4 tsp. chili powder

Pan fry meat, onions, celery, and garlic until slightly brown. Stir in remaining ingredients. Cook over low heat for 30 minutes, simmering gently.

Frances Pratt

MY MOM'S CHILI

- 1 tsp. salt
- 1 lb. hamburger
- 3/4 c. chopped onion
- 1 tsp. chili powder
- 1 pkg. French's chili seasoning
- 2 cans finest red bean [I also add 1 can red kidney beans]
- 1 can tomato soup
- 1 soup can water
- 1 shake garlic powder

Fry hamburger in salt. Add onion and cook until glossy. Add other ingredients and simmer for 1 to 1 1/2 hours. (The longer the better).

Pam (Mick) Bornemeier

CODFISH SOUP

- 1 lb. cod fish
- 3 c. diced potatoes
- 1/2 c. diced onions
- 1 can chicken broth
- 2 cans cream-style corn
- 2 cans evaporated milk
- 2 T. oleo
- 2 tsp. pimento
- 2 tsp. parsley
- 3 c. milk

Dice potatoes and onions, cook and drain. Boil cod fish until flakey. Drain and add other ingredients. Simmer for 1/2

hour.

Mim Custard

NEW ENGLAND CLAM CHOWDER

- 3 slices of bacon
- 1 large potato, peeled and cubed
- 1 medium stalk chopped celery
- 1 small chopped onion
- 3/4 tsp. salt
- 1/8 tsp. pepper
- 1/8 tsp. thyme
- 2 [6 1/2 oz.] cans minced clams, drained, reserving liquid
- 1/4 c. flour
- 3 c. milk

In large saucepan, fry bacon until crisp. Drain on a paper towel. To drippings, add potato, celery, onion, salt, pepper, thyme and liquid from clams. Heat to boiling and cook, covered, for about 10 minutes or until vegetables are tender.

Combine flour and milk, add to vegetable mixture. Heat over medium heat until mixture thickens, stirring occasionally. Stir in clams. Heat through, but do not boil. Garnish with crumbled bacon.

BUTTERBALLS

- 1 c. all-purpose flour
- 1 c. margarine or butter

Blend until crumbly.

Place mixture in a jar or form teaspoonsful into little balls. Be sure jar has tight lid before storing. When more thickening needed, add a butterball or 1/2 to 1 tsp. mixture. Sometimes 1/2 tsp. will be enough, so give it time to simmer before adding more.

Dorothy Miller Q

Take a little more time to be glad

GERMAN FILLED NOODLE SOUP

Simmer together for 30-40 minutes:

1 lg. can [about 3 c.] tomatoes
1 small can tomato paste and
1 can water

1 c. chopped onion

1 c. chopped celery

1 T. sugar

Salt and pepper to taste

Add 1 qt. water last 10 minutes

Make a noodle dough of:

3 eggs, beaten, 1 T. water, 1
tsp. salt, 1 tsp. baking powder,
enough flour to make semi stiff
dough.

Roll dough to about 1/4 inch.
Spread 1 1/2 lbs. hamburger on
dough. Season with salt and
pepper. Roll up jelly roll style.
Cut in 1 inch slices. Roll each
slice in flour and add to soup.
Simmer 30-40 minutes.

Mim Custard

SPEEDY VEGETABLE SOUP

1/2 to 1 lb. ground beef

1/2 c. chopped onion

2 T. fat or salad oil

2 qts. water

2 bouillon cubes

1 c. diced celery

1 c. diced carrots

2 c. shredded cabbage [optional]

1 c. diced potatoes

1 No. 2 can tomatoes

1 1/2 T. salt

1/2 tsp. pepper

Brown meat and onion in fat,
using medium heat. (I omit the
salad oil as there seems to be
enough fat in the hamburger).
Add remaining ingredients or
what you family likes. (Rice may
be included or replace the
potatoes). Cover and cook until
steaming point is reached, then
cook on LOW for 40 minutes.

Frances Pratt

Sauces

SAUCE FOR BAKING FISH

2 tsp. salt

1/2 tsp. pepper

3 T. butter

1/2 c. celery, chopped

1 clove garlic, minced

2 [No. 2] cans tomatoes

2 c. tomato sauce

1 T. catsup

3 T. cooking oil

1 1/2 T. flour

1 onion, chopped

1 Tsp. Worcestershire sauce

1 1/4 c. cold water

1 lemon, juiced

Dash Tabasco sauce

2 T. parsley, chopped

Melt butter with oil in skillet
and add flour and brown. Add
onion, celery and garlic and cook
10 minutes. Add tomatoes,
tomato sauce, catsup, parsley
and Worcestershire sauce. Cook
uncovered over medium heat for
40 minutes, stirring often. Add
water and cook 20 minutes,
stirring several times. Pour over
fish and bake.

Eunice Patton

HOT FUDGE SAUCE

3/4 c. sugar

3 T. cocoa

Dash of salt

2 T. water

1 - 6 oz. can [2/3 c.]

evaporated milk

2 T. butter

1 tsp. vanilla

In sauce pan, combine sugar,
cocoa and salt. Blend in water,
stirring until cocoa is dissolved.
Add evaporated milk; bring to
boiling. Boil gently for 3 to 4
minutes, until sauce thickens,
stirring frequently. Remove
from heat; stir in butter or
margarine and vanilla. Makes 1
cup of sauce. Serve warm or
cold.

Vicki Fleischman

CHOCOLATE SYRUP

- 4 oz. chocolate
- 2 c. water
- 2 c. sugar
- 1/2 tsp. vanilla
- 1/4 tsp. salt

Bring to boiling point, but don't boil. (He used this in his drug store fountain).

IN MEMORY OF
Ralph Greene

MRS. LEATHERMAN'S HOT FUDGE SAUCE

- 1/2 c. cocoa
- 1 c. sugar
- 1 c. light corn syrup
- 1/2 c. light cream or evaporated milk
- 1/4 tsp. salt
- 3 T. butter
- 1 tsp. vanilla flavoring
- 1/2 tsp. burnt sugar flavoring

Combine all ingredients in a saucepan. Cook over medium heat, stirring constantly, until mixture comes to a full, rolling boil. Boil briskly for 3 minutes, stirring. Remove from heat and serve over ice cream. This keeps very well and does not sugar. It may be reheated. Store in covered jar in refrigerator.

Carolyn Oehlerking

Sandwiches

B-B-Q FOR 50 OR MORE

- 10 lbs. hamburger
- 2 2/5 tsp. salt
- 1/2 gal. ketchup
- 1 T. pepper
- 1 T. chili powder
- 1 1/5 lbs. onion
- 3/5 c. prepared mustard
- 3/5 c. vinegar
- 3/5 c. sugar

Fry hamburger. Drain off fat. Mix and simmer at 140° until serving. Makes 8-10 servings per pound.

Margie Nielsen

BARBECUE

- 1 1/2 lbs. hamburger
- 1 can tomato soup
- 2 T. each of green pepper and celery, cut into small pieces
- Chili powder, salt and pepper to taste

Saute hamburger, add other ingredients and cook until pepper and celery bits are done.

SLOPPY JOES

- 3 lbs. hamburger
- 2 1/4 c. catsup
- 3 tsp. salt
- 2 large onions
- 3 T. vinegar
- 1 T. brown sugar
- 1 T. mustard

Brown hamburger and onions. Add remaining ingredients.

Sharon Kunz

CHEESE-PIMENTO SANDWICHES

- 1 pkg. longhorn cheese
[usually 6 to 8 oz. size]
- 1 jar pimento
- Mayonnaise

Shred cheese on same shredder you use for cabbage. Add 1/2 jar pimento. Add enough mayonnaise to hold ingredients together. Can be used for open faced sandwiches; good with whole wheat and white bread. For a special look, trim crusts from bread before spreading the cheese spread.

Joan N. Williams

When Grandma uses a pinch of that and a dash of this
Her cakes turn out - just de-lish!
But let a new bride try a dash of this and a pinch of that
You never saw a cake so flat!

COLD CHICKEN SALAD

- 2 c. cold cooked chicken, diced
- 2 c. celery, diced
- 1 c. cheddar cheese, shredded
- Salt and pepper to taste
- 1 c. Miracle Whip salad dressing
- 1/2 c. slivered almonds

Brown slivered almonds in a 350° oven 10 minutes.

Mix together and chill.

Peggy Clements

CHICKEN SALAD

- 2 c. cooked chicken, diced
- 1-2 green onions with tops, sliced thin
- 1 apple, cored and diced
- 1/2 c. chopped walnuts
- 1 T. poppy seeds
- 1/8 tsp curry powder
- 1/2 to 1 c. real mayonnaise

Combine all ingredients and chill. Makes 4 sandwiches on whole grain bread.

Jim Hoyt

EGG SALAD

- 12 eggs, hard cooked
- 1/2 c. finely chopped celery
- 1 1/2 T. grated onion
- 2 T. sweet pickle relish
- 1/2 c. mayonnaise
- 2 T. sour cream
- 1 T. prepared mustard
- 1 1/2 tsp. seasoned salt

Grate hard-cooked eggs fine and combine with remaining ingredients. Serve cold on sandwiches or on a salad plate. Makes 4 cups.

Pearl Stubbendick

PIZZA BURGERS

- 2 lbs. hamburger, browned
- Drain and cool
- 8 oz. mozzarella cheese, grated
- 1 can tomato soup
- 1/4 bottle chili sauce
- 1/4 c. parmesan cheese

- 1 tsp. oregano
- 1/2 tsp. garlic salt
- Salt and pepper

Put in hamburger buns, serve or wrap in foil and freeze. Thaw, then put in 350° oven for 10 minutes.

Sharon Stewart

POOR MAN'S REUBEN SANDWICH

- 1 lb. bologna or wieners, ground
- 1 No. 303] can kraut, ground
- 1 c. Velveeta cheese, grated
- 1/4 to 1/3 c. diced onions
- 1/2 c. mayonnaise, or enough to hold mixture together
- 10 to 12 buns

Combine ingredients and fill buns; Wrap in foil and put in 350° oven for 25 to 30 minutes.

Judy Bornemeier

TUNA AND CHEESE FRENCHIES

- 1 can tuna, drained
- 6 slices bread
- 6 slices American cheese
- Mayonnaise

Make sandwiches out of above and cut into fourths.

In a bowl mix:

- 2 eggs, well beaten
- 1 c. milk
- 1/2 tsp. salt

Flour, enough to make medium batter

In another bowl, put finely ground cornflake crumbs. Dip fourth sandwiches in batter and roll all sides in crumbs. Freeze on cookie sheet. To use: Cook frozen sandwiches in deep-fat fryer until golden brown, at 375°.

Do it now! Today will be yesterday's tomorrow.

ORIGINAL TASTEE SANDWICH

5 lbs. finely ground beef
4 oz. ketchup
3 heaping tsp. prepared mustard
3 heaping tsp. cream style
horseradish
3 level tsp. Worcestershire
sauce
2 tsp. salt, less if desired
1 c. finely chopped onion
1/4 tsp. black pepper
Hamburger buns

Place ground beef in kettle and brown. Combine ketchup, mustard, horseradish, Worcestershire sauce and salt in a 1-cup measuring cup. Stir into beef. Fill the same cup with **warm water** and add to meat mixture. Use same cup to measure onions. Add to meat mixture. Stir into meat and cook on low heat, stirring constantly, 15 minutes or until meat is in fine pieces. Increase heat slowly until mixture boils. Boil 25 minutes, stirring every few minutes to avoid sticking. Use slotted spoon to dip meat onto hamburger buns.

Jo Vogt

TAKE A LITTLE MORE TIME

Take a little more time to be
sunny
Take a little more time to be
glad
Take a little more time to be
thankful
For the God-given day you just
had.

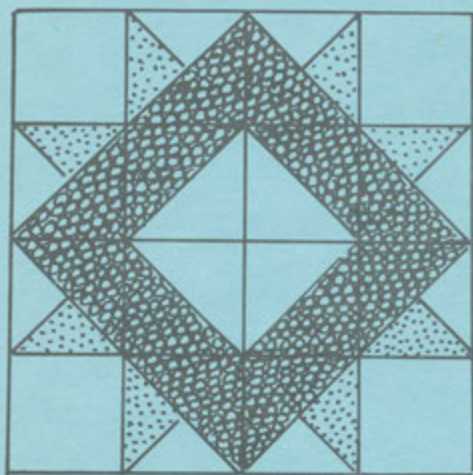
Take a little more time to be
thoughtful
Just a little more time to be true
And a little more time to be
generous to one
Who has less of this world's
goods than you.

Take a little more time for good
purpose
Remember the rule that is
divine,
Be steadfast and kind and be
willing
To just take a little more TIME!

SALADS

and

DRESSINGS



Noon and Light

Salads and Dressings

Jello and Fruit Salads

APPLE-RICE SALAD

- 1 c. cooked rice
- 1 can [16 oz.] applesauce
- 1/2 c. sugar
- 2 [3 oz.] pkgs. apricot Jello dissolved in 2 c. hot water
- 1 c. miniature marshmallows
- 1 small can crushed pineapple
- 2 c. Cool Whip
- 1/2 c. chopped pecans

Add sugar to hot Jello, stir to dissolve. Add applesauce and rice and partially set. Add drained pineapple, marshmallows, Cool Whip and nuts; chill until set.

Eleanor Fleischman

APPLESAUCE SALAD

- 1/2 c. boiling water
- 1 [3 oz.] pkg. lemon flavored Jello

1/4 c. red hot candies

- 1 [16 oz.] can apple sauce [about 1 3/4 c.]

Add Jello and red hots to boiling water. Heat until candies are dissolved. Stir in applesauce. Pour into oiled 3-cup mold and chill until firm. Makes 6 servings.

Esther Hulfish

LUCY MENDENHALL'S SALAD

Heat to a boil, 2 c. applesauce and stir in 1 - 3 oz. pkg. lemon and 1 - 3 oz. pkg. orange Jello. Remove from stove and add 2 c. 7-Up. Let cool until it starts to set. Add 1/2 tsp. lemon flavoring, 1 small can pineapple, drained, and 1 can mandarin oranges, drained. After completely set, top with 1 pkg. prepared Dream Whip mixed with 1/4 c. salad dressing. May add color if you wish. Makes 8x8 pan or dish.

APRICOT SALAD

- 2 - 3 oz. pkgs. orange Jello
- 2 c. boiling water
- 1/2 c. apricot juice
- 1/2 c. pineapple juice

Mix together to dissolve Jello, then add:

- 1 c. cut up large marshmallows
- 2 1/2 c. apricots
- 2 1/2 c. pineapple

Put in refrigerator until set, then top with:

Topping

- 1 egg, beaten
- 1 c. juice [pineapple and apricot]
- 2 T. flour
- 2 T. butter

Boil until thick and add 1 c. whipped cream.

Dorothy Granneman
Grandmother of
Barb Fleischman

MOLDED SPRING SALAD

- 1 pkg. lemon Jello
- 1 c. hot water
- 1/2 c. cold water
- 1 1/2 T. vinegar
- 1/2 c. mayonnaise
- 1/4 tsp. salt
- Dash of pepper
- 1 c. chopped spinach
- 3/4 c. cottage cheese
- 1/2 c. diced celery
- 1 T. grated onion

Dissolve gelatin in hot water. Add cold water. Stir in vinegar, mayonnaise, salt and pepper. Beat and chill until partially set. Beat again. Fold in remaining ingredients. Pour into mold and refrigerate until firm. Serve on lettuce leaf.

Lois Bornemeier

Making marriage work is like running a farm - you have to start all over again each morning.

STUFFED CABBAGE

- 1 large cabbage
- 3 qts. boiling water
- 2 lbs. ground beef
- 1 med. onion, finely chopped
- 2 tsp. salt
- 1/4 tsp. pepper
- 1 c. uncooked regular rice
- 2 c. boiling water
- 3 eggs, beaten
- 4 cans [10 3/4 oz. each] condensed tomato soup

1. Core cabbage; rinse with warm water for easy separation of leaves. Place 16 to 20 medium to large cabbage leaves in the 3 qts. boiling water; simmer gently until leaves are transparent, about 10 minutes. Drain leaves and set aside.

2. Cook meat and onion in large skillet over medium heat until meat is brown and onion tender. Add salt and pepper; Remove from heat.

3. Soak rice in 2 c. boiling water 5 minutes. Drain and cool.

4. Mix rice into beef mixture; stir in eggs. Place 1/4 to 1/3 c. beef mixture on center of each cabbage leaf. Fold in edges; roll up leaf from stem end. Place rolls, seam sides down in Dutch oven or roasting pan. Pour soup (not diluted) over cabbage rolls. Cover and simmer over low heat on top of range (or bake in 325° oven) until rice is tender, about 2 hours.

Carolyn Oehlerking

COTTAGE CHEESE SALAD

Dissolve:

- 1/2 lb. marshmallows in 1/4 c. milk in double boiler. Cool slightly.

Add:

- Small pkg. cream cheese, cool
- 1 small can drained, crushed pineapple
- 1 small jar maraschino cherries, drained, and cut in quarters
- 1/2 c. chopped nuts
- 1 c. whipped cream

- 1 small box cottage cheese [8 oz. small curd]

Refrigerate 2-3 hours before serving.

Eldean Vogt
From Lucile Krause,
Omaha, Nebraska

SIX CUP SALAD

- 1 c. chopped nuts
 - 1 c. cottage cheese
 - 1 c. crushed pineapple, drained
 - 1 c. miniature marshmallows
 - 1 c. sour cream
 - 1 c. mandarin oranges, drained
- Toss lightly and refrigerate overnight.

Lois Bornemeier

LIME SALAD

- 2 boxes lime Jello
- 2 c. hot water
- 1 c. crushed pineapple
- 1 c. cottage cheese
- 1 c. whipped cream
- 1 c. miniature marshmallows

Whip the Jello when it begins to set; add the other ingredients.

Opal Clements

MARSHMALLOW FROSTED SALAD

- 1 pkg. dark cherry Jello
- 1 can Bing cherries
- 1 small can pineapple
- 28 marshmallows, 7 oz.
- 1/2 c. milk
- 1 pkg. Dream Whip, prepared as directed on package
- Nuts [optional]

Take juices of fruit and add water if needed to make 2 c. Heat, add to Jello and stir well. Pour into an 8 inch square pan. Chill until almost set, place Bing cherries in the jello; chill until firm. Heat milk and Marshmallows, stir until dissolved. Let cool, then add Dream Whip, pineapple and nuts. Spread over the Jello mixture and chill until ready to serve. Serves 9.

Martha Vogt - Q

GRAPE JELLO SALAD

- 2 [3 oz.] pkgs. grape Jello
- 2 c. boiling water
- 1 [6 oz.] frozen concentrated grape juice, rinse can with 1/2 cup water
- 1 1/2 c. crushed pineapple
- Put above mixture in pan and let set. Top with:
- 1 [8 oz.] pkg. Phil. cream cheese
- 1/2 c. milk
- 1 pkg. Dream Whip, dry
- Mix in 1 c. miniature marshmallows. Sprinkle chopped nuts on top.

Fern Mead

RASPBERRY TANG

- 1 [3 oz.] raspberry Jello
- 3/4 c. hot water
- 1/2 c. small curd cottage cheese
- 1/4 c. salad dressing
- 1 [8 oz.] can crushed pineapple
- 1 diced banana
- 1/2 c. chopped pecans
- 1/4 c. coconut
- 1/2 c. heavy cream, whipped
- Dissolve Jello in hot water, cool to room temperature. Fold in ingredients in order given (include pineapple juice). Pour into pretty ring mold or 8 inch square pan. Chill until well set.

Erma Reed

SALAD-A-LA

- 1 pkg. [3 oz.] lime Jello
- 1 pkg. [3 oz.] lemon Jello
- 2 c. boiling water
- 1 c. Miracle Whip salad dressing
- 1 can Borden sweetened condensed milk
- 1 carton cottage cheese
- 1 No. 2 can crushed pineapple, with juice

Let the liquid start to congeal before adding cheese and pineapple. This sets up quickly. Use 10x14 inch pan. Serves 12-15.

Fern Mead

CHERRY COLA SALAD

- 1 [6 oz.] pkg. black cherry Jello
- 2 c. whipped topping
- 1 can crushed pineapple, small
- 1 can cherry pie filling
- 2 c. cola

Heat the 2 c. boiling water, add 2 c. cola. Cool 1 to 2 hours, beat in topping and add fruit. Serve when set.

Bev Johnson

CHERRY FLUFF SALAD

- 1 [21 oz.] can cherry pie filling
- 1 small can crushed pineapple
- 1 [14 oz.] can sweetened condensed milk
- 1 [8 oz.] carton Cool Whip
- Nuts

Mix well and refrigerate.

Pat Miller

CHERRY FLUFF SALAD

- 1 can cherry pie filling
- 1 can Eagle Brand milk
- 1 [15 oz.] can pineapple, drained
- 1 [8 oz.] carton Cool Whip
- 1 c. marshmallows
- 1/2 c. coconut
- 1/2 c. chopped walnuts

Mix. Could be served on a graham cracker crust.

Marilyn Nielsen

By Margie Nielsen

COMPANY SALAD

- 1 can cherry pie filling
- 1 can sweetened condensed milk
- 8 oz. carton whipped topping
- 1 small can crushed pineapple, including juice
- 1 1/2 c. miniature marshmallows
- Pecans

Mix in order given and chill. May also be frozen.

Mrs. Jerry Pointer

The sky is the daily bread of the eyes.

CHERRY SALAD

- 2 [3 oz.] pkgs. cherry Jello
- 3 c. boiling water
- 2 cans cherry pie filling

Mix Jello and pie filling and put in 9x13 dish. Chill until firm. Melt 10 large marshmallows in 1/4 c. milk. Combine with a large pkg. of softened cream cheese and one 4 1/2 oz. Cool Whip. Top with broken pecans.

Nina Miller Landwehr
Dunbar, Nebraska

CHERRY SALAD SUPREME

- 1 [3 oz.] pkg. raspberry flavored gelatin
- 1 [21 oz.] can cherry pie filling
- 1 [3 oz.] pkg. lemon flavored gelatin
- 1 [3 oz.] pkg. cream cheese
- 1/3 c. mayonnaise or salad dressing
- 1 [8 3/4 oz.] can crushed pineapple [1 c.]

Dissolve raspberry gelatin in 1 c. boiling water; stir in pie filling, pour in 9x13 pan; chill until mostly set. Dissolve lemon gelatin in 1 c. boiling water. Beat together cream cheese and mayonnaise. Gradually add lemon gelatin. Stir in undrained pineapple. Add 1 c. small marshmallows. Spread on top cherry layer. Can top with chopped nuts or parmesan cheese.

Mrs. Theron (Pam) Bornemeier

CRANBERRY SALAD

- 1 pkg. cranberries, ground
- 1 can crushed pineapple, drained

Put cranberries and pineapple in bowl with 2 c. sugar and let set overnight. In the morning, drain and mix 1 - 9 oz. Cool Whip, 1/2 c. nuts and 1 c. marshmallows together with cranberries and pineapple. Real good.

Eileen Bornemeier Kopecky

CRANBERRY SALAD

- 2 c. uncooked cranberries
- 1 large thin-skinned orange
- 1 red apple
- 1 c. chopped celery
- 1 pkg. lemon or raspberry Jello
- 1 1/2 c. hot water
- 1 1/2 c. sugar
- 1/2 c. nuts
- Pineapple [optional]

Grind cranberries, apple, orange, add sugar, nuts, and celery. Combine gelatin and water, stir until dissolved and cool until partially set. Add remaining ingredients. Pour into molds and chill until firm. Unmold, serve on crisp lettuce. Garnish with mayonnaise.

CRANBERRY FLUFF

- 2 c. raw cranberries, ground
- 3 c. miniature marshmallows
- 3/4 c. sugar
- 2 c. diced, unpared tart apples
- 1/2 c. seedless green grapes
- 1/2 c. broken California walnuts
- 1/4 tsp. salt
- 1 c. heavy cream, whipped

Combine cranberries, marshmallows, and sugar. Cover and chill overnight. Add apples, grapes, walnuts and salt. Fold in whipped cream. Chill. Turn into a serving bowl or spoon into individual lettuce cups. Trim with cluster of green grapes, if desired. Makes 8 - 10 servings.

A luscious 24-hour salad that's party pink. Nice to serve as a luncheon salad or dessert, or let it double as both.

Dorothy Miller - Q

Men who try to do something and fall are much better off than those who try nothing and succeed.

FROZEN FRUIT SALAD

Blend 1 [8 oz.] pkg. cream cheese and 2/3 c. white corn syrup. Add 1/2 c. mayonnaise, 3 diced bananas, 1 [15 oz.] can crushed pineapple, 1 small jar maraschino cherries [juice for color] 2 c. miniature marshmallows, 1 large tub of Cool Whip, and nuts if desired.

Mix altogether and fill cup cake paper liners or can be frozen in oblong pan.

Alice Bornemeier

FRUIT SALAD

- 1 can chunky fruits for salad
- 1 can pineapple tidbits
- 1 can mandarin oranges [all undrained]
- 1 small pkg. instant vanilla pudding
- 1 small pkg. instant lemon pudding

Mix all ingredients. Stir to blend in dry puddings. Chill for at least 2 hours before serving. Just before serving, stir in 3-4 sliced bananas.

Jane Heine

FRUIT MACARONI SALAD

- 8 oz. shell macaroni [Mini shell size if possible]
- Cook, drain and cool.
- 1 apple, diced
- 1 c. seedless grapes
- 1 [13 oz.] can pineapple tidbits, drained
- 1 [11 oz.] can mandarin oranges, drained
- 2 T. lemon juice
- 1 c. cream, whipped
- 1 pkg. lemon pie filling [Not instant]

Cook pie filling according to directions and cool.

Combine all ingredients except cream. Chill overnight. When ready to serve fold in whipped cream. Serves 10-12.

Garnish with maraschino cherries, if desired.

Variation: Omit apple, grapes and oranges. Use 2 large bananas, drained pineapple, and 10 large quartered marshmallows.

Add:

- 1 c. salad dressing
- 2 T. sugar
- 1/2 tsp. salt

Garnish with flaked coconut and maraschino cherries.

Evelyn Miller Haas

SOUR CREAM FRUIT SALAD

- 2 eggs
- 1/2 c. sugar
- 2 T. flour
- 1 [15 oz.] can pineapple tidbits [drain and save juice]
- 1/4 tsp. pineapple flavoring [can use lemon]
- 1/4 tsp. orange flavoring
- 1 c. sour cream
- 1/2 bag miniature marshmallows
- 1 small jar maraschino cherries, drained and chopped
- 1 [11 oz.] can mandarin oranges, drained and cut
- 1/2 c. nuts

In a heavy pan, beat eggs until frothy. Stir in sugar and flour, add drained pineapple juice and flavorings. Mix well. Place over low heat and cook until thick, stirring constantly. Set aside to cool. When cool, stir in sour cream.

Place the pineapple, marshmallows, cherries, oranges and nuts in a bowl, toss together, pour cooled sour cream mixture over the fruit and stir well. Chill until time to serve. Can be made the day before using.

Elma Gerbeling

A candle loses nothing by lighting another candle.

LEMON FRUIT SALAD

- 1 [22 oz.] can lemon pie filling
- 1 c. Cool Whip
- 1 can mandarin oranges, well drained
- 1 can fruit cocktail, well drained
- 1 can chunk pineapple, well drained

Mix Cool Whip and lemon pie filling. Fold in fruit, and chill well. Keeps very well in refrigerator. Serves 12.

Olive Hall - Q

QUICK FRUIT SALAD

Mix 1 pkg. of vanilla or lemon instant pudding with 9 oz. container of Cool Whip. Add 1 can fruit cocktail [drained], 1 [15 1/4 oz. can of pineapple chunks with juice, and 1 pkg. or less of miniature marshmallows, 1 can mandarin oranges [optional]. Better if made only 1 hour before serving.

Joyce Backemeyer

FROZEN SALAD

- 4 bananas
- 1 c. diced pineapple
- 1 c. white grapes
- 1 c. marshmallows
- 1/2 c. oranges, diced
- 1/2 c. nuts

Cook until thickened:

- 1/2 c. orange juice
- 3 T. lemon juice
- 1 c. sugar
- 2 egg yolks, well beaten

Cool then add 1/2 c. cream, whipped, and the fruits. Serve frozen.

Dora Griepenstroh
Barb Fleischman's mother

BANANA SALAD

- 1 c. sugar
- 1 egg
- 1 c. water
- 2 T. flour
- 2 T. butter
- 1/4 c. vinegar

Cook above until thick. When cool, add:

- 1/2 c. peanuts
- 5 bananas, sliced

Chill 2 hours and serve.

Kathleen Peterson

GREEN MAGIC SALAD

- 1/2 c. mayonnaise
- 1 [3 oz.] pkg. lime Jello
- 1 [3 oz.] pkg. cream cheese
- 1/2 lb. miniature marshmallows
- 1 small can crushed pineapple, drained
- 1 pkg. Dream Whip, whipped

Dissolve Jello with 2 c. hot water. Chill until barely set, then whip. Beat in cheese; add remaining ingredients. Let set until firm.

Marilyn Schreiner

WATERGATE SALAD

- 1 [8 oz.] carton of Cool Whip
- 1 [15 1/4 oz.] can crushed pineapple, drained
- 1 pkg. pistachio pudding mix
- 2 c. marshmallow bits
- 1/2 c. nutmeats

Fold all ingredients together and refrigerate.

Dorothy Kunz

ORANGE WHIP SALAD

- 1 [3 oz.] pkg. orange Jello
- 1 small can crushed pineapple, drained
- 1/4 c. grated cheese [I use Velveeta]
- 1 c. miniature marshmallows
- 1 pkg. Dream Whip, [prepared as instructed on package]

Dissolve Jello in 2 cups hot water. Chill until barely set, whip, stir in remaining ingredients, and refrigerate until firm.

Marilyn Schreiner

HEAVENLY ORANGE FLUFF

- 1 [6 oz.] pkg. orange gelatin
 - 1 [13 1/2 oz.] can crushed pineapple, undrained
 - 1 [6 oz.] can frozen orange juice concentrate, thawed
 - 1 [11 oz.] can mandarin oranges, drained
 - 1 [3 3/4 oz.] pkg. instant lemon pudding
 - 1 c. cold milk
 - 1 c. whipping cream whipped or 2 heaping cups Cool Whip
- Dissolve gelatin in 2 1/2 c. boiling water. Add undrained pineapple and orange juice concentrate. Chill until partially set. Fold in mandarin oranges. Pour into a 13x9x2 inch pan. Chill until firm.

Topping: Beat instant pudding mix and milk until smooth. Fold in whipped cream and spread all over gelatin. Chill. Makes 12-15 servings.

Frances Pratt

PINK CHAMPAGNE SALAD

Beat together:

- 8 oz. pkg. cream cheese
 - 3/4 c. sugar
- Fold in:
- 1 [15 oz.] can crushed pineapple, drained
 - 1 [10 oz.] pkg. strawberries, drained
 - 2 bananas
 - 1 [9 oz.] carton Cool Whip

Freeze or refrigerate.

Carolyn Oehlerking

STRAWBERRY RICE SALAD

- 1/2 c. rice
 - 3 c. water
 - 1 pkg. Wild Strawberry Jello
 - 1/2 c. sugar
 - 1 small can crushed pineapple
 - 1 1/2 c. Cool Whip
- Cook rice in water 20-30

minutes, drain rice, reserving water. Dissolve gelatin in 1/2 c. hot rice water. Combine Jello, sugar and warm rice and pineapple. When partially set, add Cool Whip.

Olive Hall - Q

STRAWBERRY-SOUR CREAM SALAD

- 1 lg. pkg. strawberry Jello
 - 2 c. boiling water
 - 2 [10 oz.] pkgs. frozen strawberries
 - 1 c. [small container] sour cream
- Dissolve gelatin in boiling water. Add strawberries when Jello is dissolved and take off heat. Stir in strawberries until they thaw and separate. Pour (a little more than half, usually) into mold and chill until set. Spread sour cream over layer. Add remaining strawberry mixture and chill until firm.

Brenda Brummer King

FROZEN STRAWBERRY SALAD

Mix 1 pkg. Dream Whip as directed. Whip together 1 [8 oz.] pkg. cream cheese and 3/4 c. sugar. Stir in and add 10 oz. pkg. frozen strawberries [thawed] and juice, 1 can crushed pineapple [2 c.] drained, 2 bananas, chopped and dipped in pineapple juice, 1/2 c. nuts. Mix and freeze. Thaw 15 minutes before serving.

June Bornemeier

To be happy ourselves is the most effectual contribution to the happiness of others.

Nothing is all wrong. Even a clock that has stopped running is right twice a day.

PRETZEL SURPRISE SALAD

- 1 2/3 c. broken pretzels
- 1 1/2 c. melted margarine

Put pretzels and margarine in 9x13 inch pan, then add 2 T. sugar. Bake 10 minutes at 350° - cool.

- 8 oz. cream cheese, creamed
- 1 c. confectioner's sugar

Fold in 1 [9 oz.] carton Cool Whip, then spread over cooled pretzel crust.

- 1 [6 oz.] pkg. strawberry Jello

Dissolve Jello in 1 c. boiling water, add 2 [10 oz.] pkgs. frozen strawberries, partially thawed, and 1 med. can crushed pineapple juice. When it begins to set, put on top of cream cheese mixture and chill. Garnish with whipped topping and crushed pretzels.

Deb Lenz

PRETZEL SALAD

- 2 c. crushed pretzels
[crush with rolling pin]
- 3/4 c. butter or margarine, melted
- 4 T. sugar
- 8 oz. cream cheese
- 1 c. sugar
- 1 pint of whipping cream, whipped
- 1 [6 oz.] pkg. strawberry flavored gelatin
- 1 3/4 c. boiling water
- 10 oz. frozen strawberries

Mix crushed pretzels, butter and 4 T. sugar and pat into a 9x13 inch pan. Bake at 400° for 8 minutes. Cool. Cream together cream cheese and 1 c. sugar; fold in whipped topping. Spread over cooled pretzel mixture. Prepare gelatin, using 1 3/4 c. boiling water. Stir gelatin mixture into frozen strawberries. Pour on top of cream layer and refrigerate until firm.

Marietta Vogt

PRETZEL SALAD

- 2 2/3 c. chopped, crushed pretzels [not too finely]
- 3 T. sugar
- 3/4 c. soft butter
- 1 c. sugar
- 8 oz. pkg. cream cheese
- 1 small carton Cool Whip
- 1 lg. box strawberry Jello
- 1 pint frozen strawberries

Cream butter with 3 T. sugar, add pretzels and press into a 9x13 inch pan. Bake at 10 minutes at 350°, and cool. Cream cheese and 1 c. sugar, fold in Cool Whip, spread over cooled pretzel crust and refrigerate for at least 1 hour. Mix Jello with 2 c. boiling water and add strawberries. Let partially set, spoon over cream cheese mixture. Chill until set.

Sharon Stewart

HAWAIIAN RICE

- 1/2 c. wild rice [or 1 can wild rice, drained]
- 1/2 c. uncooked white or brown rice, cooked according to directions
- 1/2 stick butter or margarine
- 1 c. celery, chopped
- 1 c. chopped onion

Cook butter, celery and onions together slightly. Add 1/4 c. Soy Sauce (less if you use brown rice), 1 (3 oz.) can mushrooms, 1 (5 oz.) can water chestnuts, sliced, 1/3 c. slivered almonds. Heat through and serve. Serves 6. Cooked shrimp or chicken may be added.

Jo Vogt,
From Frances Knosp

Christians wouldn't have to worry so much how their children turn out if they'd worry more about what time they turn in.

SEVEN-LAYER RIBBON SALAD

9 x 13 inch dish

- 4 [3 oz.] boxes of Jello, assorted flavors
- 2 c. milk
- 1 c. sugar
- 2 envelopes of unflavored Knox gelatin
- 1 pt. sour cream [or half & Half]
- 1 tsp. vanilla

Dissolve each box of Jello in 3/4 c. boiling water. Add 3/4 c. cold water. Set aside. Do not refrigerate.

Sour cream mixture: Scald 2 c. milk. Add 1 c. sugar. Dissolve 2 envelopes Knox gelatin in 1/2 c. water and stir until dissolved. Then add to milk and sugar mixture. Blend sour cream into the above mixture with electric mixer and add 1 tsp vanilla. Mix thoroughly. Do not refrigerate.

In 9x13 dish, make first Jello layer by refrigerating about 45 minutes. When Jello is firm, and will not break through, carefully pour 1 to 1 1/2 c. of the sour cream mixture onto Jello to form second layer. This layer and remaining layers of alternating Jello and sour cream mixture will take approximately 30 minutes each to set.

Maureen Vogt

RICE SALAD

- 1 box lemon gelatin
- 1 c. hot water
- 1/2 c. sugar
- 1 c. pineapple juice
- 1 c. cooked rice
- 1 small can crushed pineapple
- 1 c. whipped cream

Dissolve gelatin in hot water. Add sugar, pineapple juice and rice. When partially set, fold in whipped cream. Serves 12.

Sherri Halvorsen

Vegetable Salads

ASPARAGUS MOLD

- 1 can cream of asparagus soup
- 1 pkg. [3 oz.] lime Jello
- 1 pkg. [3 oz.] cream cheese
- 1/2 c. cold water
- 1 T. grated onion
- 1/2 c. chopped pecans
- 1/2 c. mayonnaise
- 3/4 c. chopped celery
- 1/2 c. green pepper, chopped

Heat soup and water to boiling. Remove from heat and add Jello, stirring until dissolved. Add cheese, blending well. Add remaining ingredients and pour into mold. Chill until firm.

Jan Hircock (Mrs. Bill)
Helen Schneider's niece

BEAN AND BACON SALAD

- 2 can [16 oz. each] whole green beans
- 1/4 c. chopped onion
- 1/3 c. salad oil
- 1/4 c. vinegar
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 4 hard cooked eggs, chopped
- 1/4 c. mayonnaise or salad dressing
- 1 tsp. prepared mustard
- 2 tsp. vinegar
- 1/4 tsp. salt
- 4 slices of bacon, crisply fried and crumbled
- Crisp greens
- Paprika

Combine beans, onions, salad oil, 1/4 c. vinegar, 1/2 tsp. salt and the pepper; toss lightly. Cover and chill. Mix remaining ingredients, except bacon, greens and paprika. Just before serving, drain bean mixture and toss with bacon. Serve on crisp greens. Top with a spoonful of egg mixture and sprinkle with paprika. Makes 6 servings.

Eunice Patton

SWEDISH BEAN SALAD

- 1/2 c. sour cream
- 1/3 c. mayonnaise
- 16 oz. can French green beans
- 1 cucumber, cubed
- 6 green onions, sliced
- 1 tsp. dill weed
- Salt, pepper, garlic powder to taste

Blend sour cream and mayonnaise. Combine drained green beans, cucumber, onions, dill, salt, pepper and garlic powder. Toss with sour cream mixture. Cover and chill for several hours.

Peggy Clements

CABBAGE SALAD

- 1 head of cabbage, finely shredded
 - 2 large onions, sliced thin and pulled apart
- Layer cabbage and onions in large bowl.

Cook, just to a boil:

- 1 c. sugar
- 1 c. vinegar
- 1 tsp. salt
- 1 tsp. celery seed
- 1 tsp. dry mustard
- 1/4 tsp. pepper

Add 1/2 c. oil, pour over cabbage while hot, do not stir; cover, and refrigerate for 24 hours.

Marilyn Schreiner

FREEZER COLE SLAW

- 1 gal. [med. head] cabbage, shredded
- 1 green pepper, chopped
- 1 carrot, chopped or grated
- 1 red pepper, chopped
- 1 T. salt

Mix cabbage and salt. Let stand 2 hours. Squeeze or drain out excess moisture and mix with green and red pepper and carrot.

Dressing:

- 3 c. sugar

- 2 c. white vinegar
- 1/4 c. water
- 1 tsp. celery seed
- 1 T. mustard seed

Combine these and boil 5 minutes. Let cool. Pour over cabbage and freeze. Shredded cabbage holds color better than grated cabbage.

Dorothy Miller - Q

CARROT SALAD

Bring to a boil:

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

Remove from heat and let cool. Drain 3 cans cooked carrots or slice and cook 2 lb. pkg. carrots. Pour dressing over. Let stand overnight or all day. Slice onions or chopped celery, or chopped green peppers, or some of each.

Sharon Kunz

VEGETABLE MACARONI SALAD

- 1 [16 oz.] pkg. small shell macaroni
- 1 large green pepper, chopped
- 1 onion, chopped
- 4 shredded carrots
- 1 can Eagle Brand condensed milk
- 1 c. vinegar
- 1 c. sugar
- 2 c. salad dressing
- 1 tsp. salt
- 1/4 tsp. pepper

Cook macaroni, drain and cool. Add vegetables and mix well. Combine sugar, salad dressing, salt, milk and pepper. Add these ingredients to the macaroni mixture. Mix thoroughly and chill at least 4 hours before serving. Makes 15-20 servings.

Eldean Vogt

COPPER PENNIES

- 2 lbs. carrots
- 1/2 c. diced onions, raw
- 1/2 c. diced green pepper
- 1 can condensed tomato soup
- 1/2 c. vinegar
- 3/4 c. sugar
- 1 T. prepared mustard
- 1/2 tsp. salt

Scrape carrots and cut into rounds, not too thin. Boil in slightly salted water until partly tender. Drain well. Add the onion and green pepper. Toss together and pour over the marinade, made from the tomato soup, vinegar, sugar, mustard and salt. Place in a large container with tight fitting lid. Refrigerate at least 8 hours to allow flavors to blend. Pennies will keep for weeks in refrigerator.

Joan John

CAULIFLOWER-BROCCOLI SALAD

- 1-[1 lb.] bag of California Mix Vegetables
- [thaw for 1/2 day]
- 3/4 c. Hellman's mayonnaise
- 1 [8 oz.] carton sour cream
- 1 pkg. Hidden salad dressing mix

Combine all above ingredients and serve cold.

Karen Rase

GREEN SALAD

- 1 bunch fresh broccoli
- 1 head cauliflower, chopped
- 1 red onion, chopped
- 1 green pepper, chopped
- 1 small jar pimentos
- Mix together:
- 1 c. Spin Blend salad dressing
- 1/2 c. sugar
- 1/3 c. vinegar
- Salt and pepper to taste

Toss vegetables with dressing. Do not substitute any ingredients.

Eldean Vogt

FRESH VEGETABLE SALAD

- 1 bunch broccoli, cut into flowerettes
- 1 head cauliflower, cut into flowerettes
- 1 pkg. radishes, sliced
- 1 pkg. cherry tomatoes
- 1 small red onion, sliced into salad rings
- 1/2 lb. sliced fresh mushrooms
- 1 small cucumber, sliced
- Slice, combine and toss with 1/2 bottle Italian dressing before serving.

Joyce Kuxhausen

CAULIFLOWER SALAD

Mix dressing ahead of time:

- 1 pkg. Good Season's Cheese Garlic dressing
- 1 c. mayonnaise
- 1 c. sour cream
- 1/3 c. parsley flakes
- 1 T. minced onion
- 2 med. heads of califlower cut into small bits. Before serving add Bacon Bits or 3 to 4 slices bacon, fried crisp and broken into bits, and 1/2 c. cubed American cheese.

Margie Nielsen

EASY CAULIFLOWER SALAD

- 1 large head cauliflower
- 1/2 lb. bacon
- 6 green onions
- 5 oz. frozen peas [approx. 1/2 of 10 oz. box]
- 8 oz. sour cream
- 8 oz. Miracle Whip or salad dressing

Fry bacon until crisp, drain and crumble. Break cauliflower into small flowerettes. Chop onions, including tops. Mix altogether with 1/2 box garden peas. Beat sour cream and Miracle Whip together. Add to cauliflower mixture and toss gently to coat. Refrigerate for 3 hours before serving. Will keep 2 weeks if it lasts that long.

Norma Nickel

VEGETABLE SALAD

- 1 lg. cauliflower, broken into bite size pieces
 - 1 bunch broccoli, bite size pieces
 - 1/2 onion, sliced [red or green]
 - 12 fresh mushrooms or 1 4-oz. can
 - 1 can pitted black olives
 - 1 [14 oz.] can artichoke hearts quartered [may be frozen]
 - 12 cherry tomatoes, quartered or halved
 - 1 recipe Italian dressing [I use Good Seasons]
- Mix and marinate overnight. Next day, drain and toss with:
- 1 c. Miracle Whip
 - 3 T. chili sauce
 - 2 tsp. dill weed
 - 1 tsp. salt

Let stand several hours. Refrigerate.

Edna Bornemeier

GREEN VEGETABLE SALAD

- 1 pkg. frozen broccoli
- 1 pkg. frozen asparagus
- 1 pkg. frozen artichoke hearts
- 1 pkg. frozen French style green beans [may use canned]
- 1 green pepper, chopped
- 1 cucumber, peeled and diced
- 1/3 c. onion, chopped

Cook frozen vegetables as directed, and drain. Mix together with other vegetables. Add Dressing:

- 1/2 c. light cream
- 2 T. lemon juice
- 2 T. garlic vinegar
- 3/4 c. chopped parsley
- 1 c. mayonnaise
- 2 T. anchovy paste

Refrigerate 24 hours. May add any other vegetables you like.

Marge Clements

DEVILED EGG SALAD

- 1/4 c. water
- 1/4 c. French dressing
- 1 envelope plain gelatin

- 1 tsp. salt
- 2 T. lemon juice
[this amount is strong]
- 1/4 tsp. Worcestershire sauce
- Dash cayenne
- 3/4 c. mayonnaise
- 1 1/2 tsp. grated onion
- 1/2 c. celery
- 1/4 c. finely chopped green pepper
- 1/4 c. chopped pimento
- 4 hard cooked eggs, finely chopped

Combine water and French dressing and add the gelatin. When softened, place over low heat and stir until the gelatin is dissolved. Remove from heat and add the salt, lemon juice, Worcestershire sauce and pepper. Let mixture cool. Then stir in mayonnaise and the rest of the ingredients. Pour into one 3-cup mold or into 6 individual molds. When ready to serve, top with mayonnaise and a snip of pimento and green pepper. This is pretty when set in a ring mold and unmolded and filled with radishes or other colorful fresh vegetables and surrounded with fresh tomato slices or wedges.

Eunice Patton

RAINBOW SALAD

- 3 hard-boiled eggs, diced
- 1 can red kidney beans, drained and rinsed
- 1/2 c. diced celery
- 1/2 c. diced cheese
- 1 T. chopped onion

Mix the ingredients above and add the dressing.

Dressing:

- 1/4 c. cream
- 2 T. vinegar
- 3 T. sugar
- 1 tsp. salt
- 1/2 tsp. pepper

Mix well and add to bean mixture.

Esther Hulfish

TABOULI SALAD BULGAR WHEAT

Stir together:

- 2 c. bulgar wheat
- 1 c. warm water
- Let stand 1 hour.
- Add 1/2 green pepper, diced
- 1 med. small cucumber, diced
- 2-3 green onions, diced
- 1 bunch parsley, chopped

Dressing:

- 1/3 c. vegetable oil
- 1/3 c. lemon juice
- Dash salt
- Stir together and refrigerate 2 hours.

Jo Vogt

CRISP ORIENTAL SALAD

- 1 can bamboo shoots, drained
 - 1 can French cut green beans, drained
 - 1 onion, chopped fine
 - 1 green pepper, chopped fine
 - 1 can bean sprouts, drained
 - 1 can whole kernel corn, drained
 - 1 can pimento, chopped fine and drained
 - 1 c. finely chopped celery
 - 3 grated carrots
 - 1 head cauliflower, torn in small pieces
 - 1 or 2 cans mushroom bits, chopped fine and drained
 - 1 can water chestnuts, drained and sliced
- DRESSING:

Mix well and pour over the above ingredients. Let stand 24 hours.

- 2 c. vinegar
- 1 1/2 c. sugar
- 1 c. oil
- 1 T. salt
- Pepper to taste

Frances Pratt

ORIENTAL VEGETABLE SALAD

- 1 c. sugar
- 1 c. tarragon vinegar
- 1 [8 1/2 oz.] can bamboo shoots
- 1 [8 1/2 oz.] can water chestnuts
- 1 [16 oz.] can bean sprouts
- 1 [16 oz.] can Chinese-style mixed vegetables
- 1 [16 oz.] can green peas [frozen really add more color]
- 1 [16 oz.] can French cut green beans
- [I have used canned chic-peas drained]
- 1 c. onion rings
- 1 c. diced celery

Dissolve sugar in vinegar in a small saucepan. Heat through. Cool thoroughly. Drain vegetables thoroughly. Place vegetables in large plastic container. Add onion rings and celery. Mix well. Cover with cooled dressing. Toss lightly, cover and refrigerate for 1 to 2 days.

Eunice Patton

MIXED VEGETABLE SALAD/RELISH

- 1 tsp. salt
- 1 tsp. pepper
- 3/4 c. vinegar
- 2/3 to 1 c. sugar
- 1 T. water
- 1/2 c. salad oil
- Mix above ingredients, bring to a boil, let cool. Drain:
- 1 can French style green beans
- 1 can wax beans
- 1 can green peas
- 1 can shoe peg corn
- 1 small jar pimento, chopped
- 1 green pepper, chopped
- 1 c. chopped celery
- 1 c. chopped onion

Put all vegetables in a bowl; pour cooled liquid over mixed vegetables. Let stand overnight or several hours in the refrigerator. Keeps up to 2 weeks. Makes 2 quarts.

Joan Williams

Think of your future,
You're going to spend the rest of
your life there.

RAW PEA SALAD OR RELISH

1 pkg. frozen, uncooked peas
[drained]
1 c. sour cream
1 c. diced celery
1/2 c. crumbled bacon
1/2 c. chopped cashew nuts
1/2 c. chopped onion
Salt and pepper
Garlic salt
Serve on sliced tomatoes.
Marge Clements

PARTY POTATO SALAD

4 c. diced boiled potatoes
2 hard-boiled eggs, chopped
1 small onion, minced
1/2 c. chopped celery
1/4 c. cubed sweet pickles
1 tsp. salt
1/2 tsp. dill weed
Combine all ingredients, pour
Golden Salad Dressing over
mixture, toss gently, chill 1
hour. GOLDEN SALAD
DRESSING

1/4 c. prepared mustard
2 T. cream
2 T. vinegar
2 T. sugar
1/2 tsp. celery seeds
1/4 tsp. salt
Dash of pepper

Beat with electric mixer until
light and fluffy.
Helen Charling

TOMATO ASPIC SALAD

Dissolve 2 pkgs. lemon Jello
in 1 c. hot water, add 1 c. cold
water.

Heat 1 c. tomato soup and 3
oz. pkg. cream cheese. Stir until
combined. Add to Jello.

Add 1 c. mayonnaise, 1 1/2 c.
chopped celery, 1 small cucumber,
chopped, 1 small chopped
onion and 1 chopped green
pepper.

Jo Vogt

LETTUCE SALAD

1 head lettuce, broken up
1 [10 oz.] pkg. frozen peas,
Put into colander to drain
1 lb. bacon or 6 slices
browned crisp and broken
1/2 c. chopped celery
1/2 c. chopped green pepper
1 c. mayonnaise
3 T. sugar
2-3 T. lemon juice
4 oz. grated cheddar cheese
May add chopped, raw tomatoes
and some chopped onion

Mix together mayonnaise,
lemon juice, and sugar. Place
lettuce first, peas, celery, green
peppers, in layers. Sprinkle
crumbled bacon over. Spread
mayonnaise mixture on top and
cover with grated cheese. Cover
dish and put into refrigerator
overnight.

7 LAYER SALAD

1 head of lettuce
1/2 c. green onions
1/2 c. shredded carrots
1/2 c. celery
1/2 c. green peppers
10 oz. pkg. green peas, blanched
TOPPING

1 c. Miracle Whip
1 c. sour cream
2 tsp. sugar
8-10 pieces bacon
Grated cheese

Layer ingredients in 9x13 inch
pan. Mix topping ingredients
and put on top of vegetables.
Fry bacon and crumble on top of
topping. Put grated cheese on
top of bacon. Can be refrigerat-
ed overnight.

Barb Fleischman

Only one person in the whole
wide world can defeat you. That
is **YOU**.

LAYERED LETTUCE SALAD

Place layer of torn lettuce in bottom of bowl. Next, 3 boiled eggs, chopped and diced ham if desired. Next, layer of thinly sliced onion and a layer of frozen peas that have been cooked slightly and drained. Spread with a layer of Kraft mayonnaise sealing all edges around rim of bowl. Top with grated Swiss cheese and crumbled bacon.

Mary Miller

OVERNIGHT LETTUCE SALAD

- 1 head lettuce,
cut into small pieces
- 1/2 bunch celery, sliced
- 1-2 [3 oz.] cans water chestnuts,
sliced
- 1 green pepper,
cut into small pieces
- 1-2 pkgs. frozen peas
thawed [about 2 c.]
- 2 c. mayonnaise
- 1-2 T. sugar
- 2-4 T. grated Parmesan cheese

Prepare in layers, spread mayonnaise on top, sprinkle sugar and cheese on top. Store overnight in refrigerator. Mixes as it is served. Croutons can be added just before serving.

Nettie Bornemeier

Meat Salads

TACO SALAD

- 1 lb. ground beef
- 1 [1 lb.] can stewed tomatoes
- 1/4 c. canned taco sauce
- 1 med. head lettuce
- 1/2 c. chopped onion
- 1/2 c. shredded cheddar cheese
- 6 oz. pkg. corn chips

Brown meat in skillet and drain off fat. Add liquid from tomatoes and taco sauce. Simmer 5 minutes. Set aside to cool. Tear lettuce in bite size pieces in a large bowl. Add reserved tomatoes, meat mixture and the remaining ingredients. Serve at once.

Lois Bornemeier

MEXICAN TOSSED SALAD

Mix together:

- 1 lb. grated cheddar cheese
- 1 [15 oz.] can of Mexican chili
beans, drained
- 2 diced tomatoes
- 1/2 finely chopped onion
- 1 head of lettuce

Before serving add:

- 1 [8 oz.] bottle of Catalina salad
dressing and crushed Dorito
chips

Peggy Clements

MEXICAN TACO SALAD

- 1 lb. ground beef
- 1 can kidney beans
- 1 small onion, chopped
- 1 lg. tomato, chopped
- 8 oz. cheddar cheese, shredded
- Tabasco sauce to taste
- 1 family-sized bag Doritos or
Fritos
- 1 bottle Catalina French dress-
ing [I used Italian dressing
and taco sauce instead]

Combine ground beef, beans and onions in skillet, cook until browned. Drain and cool completely. Add to lettuce and tomato, mix well. Top with cheese. Add either the Catalina dressing or Italian dressing and taco sauce, also Doritos or Fritos, just before serving. Mix well.

Eleanor Fleischman

HOT CHICKEN SALAD

- 2 1/2 c. cooked chicken, cubed
- 1 c. diced celery
- 1 T. lemon juice
- 1/2 tsp. salt
- 2 tsp. onion, chopped
- 3/4 c. Hellman's mayonnaise
- 1 c. cooked brown rice
- 1 can water chestnuts
- 1 can cream of chicken soup

Mix and pour into a buttered casserole. Top with slivered almonds. Bake in a 350° oven for 30 to 35 minutes.

Margaret Scott

CORN BEEF SALAD

- 2 pkgs. lemon Jello
- 3 c. water, 2 hot, 1 cold
- 3 T. vinegar
- 2 c. salad dressing
- 2 c. celery, chopped fine
- 1 green pepper, chopped fine
- 3 T. onion, chopped fine
- 1 small can pimentos, diced
- 2 cans corn beef
- 1/4 T. garlic salt

Make day before so flavors become mixed. Use glass dish, 9x13 inch. Serves 12.

Lucy Mendenhall

CORN BEEF MOLDED SALAD

- 2 c. chopped celery
- 2 T. chopped green pepper
- 1 T. chopped onion
- 2 pimentos [optional]
- 1 can corn beef, chopped
- 1/2 tsp. salt
- 3 hard-cooked eggs
- 1 pkg. plain gelatin, dissolved in 1/4 c. cold water
- 1 pkg [3 oz.] Jello dissolved in 1 c. hot water
- 1 c. salad dressing

Add gelatin to hot Jello mixture and add 1/2 c. cold water. Let Jello cool slightly and add dressing and beat. Add other ingredients. Let stand several hours or overnight in refrigerator before serving. Serves 6-8.

Lucy Mendenhall

HEARTY CORNEB BEEF SALAD

[Served at United Methodist Women's Salad Supper]

- 1 [12 oz.] can corned beef
- 2 c. cooked peas
[frozen best for color]
- 3 c. diced cooked spuds
- 2 T. chopped sweet pickle
- 1 c. mayonnaise or salad dressing [I use 1/2 c. each]

2 T. prepared horseradish

2 T. lemon juice

Crisp lettuce leaves

Break corned beef into chunks. In medium bowl, combine corned beef, peas, spuds and pickles.

Combine mayonnaise, horseradish and lemon juice. Pour over corned beef mixture and toss gently. Refrigerate, covered, at least 2 hours before serving. Serve on lettuce leaves, surrounded with sliced tomatoes if desired.

Eunice Patton

One of the greatest sources of energy is pride in what you are doing.

EGGNOG SALAD

- 3 c. water
- 1 [3 oz.] pkg. vanilla pudding mix [regular]
- 1 [3 oz.] pkg. lemon Jello
- 2 T. lemon juice
- 1 [3 oz.] pkg. strawberry Jello
- 10 - 16 oz. strawberries
[fresh or frozen]
- 1/2 c. celery, chopped
- 1/4 c. nuts
- 1 small carton Cool Whip
- 1 tsp. cinnamon

In a saucepan, mix pudding and lemon Jello in 2 c. water and bring to a boil. Add lemon juice and chill until partly set.

Use 1 c. boiling water for strawberry Jello, then add strawberries, juice and all. Add celery and nuts and chill until partly set.

Fold cinnamon into Cool Whip, then fold into pudding mix. Pour half of the pudding mix into a 9x9 pan. Pour strawberry layer on next and top with remaining pudding mix.

Grace Althouse

HOLIDAY AVOCADO SALAD

- 1 [6 oz.] pkg. lime Jello
- 2 1/2 c. boiling water
- 2 T. lemon juice
- 2 tsp. onion juice
- 1 c. mayonnaise or salad dressing
- 2 med. avocados, peeled, seeded and chopped
- 1 c. chopped green pepper
- 1/2 c. whipping cream
- Lettuce leaves

In a large bowl, dissolve Jello in boiling water; stir in lemon and onion juices. Beat in mayonnaise or salad dressing with rotary beater until smooth. Chill until partially set. Fold in avocados, celery and green pepper. Whip cream; fold into Jello mixture. Turn mixture into a 9x9x2 inch pan. Chill until firm. Cut into squares and serve on lettuce-lined plates. Garnish with additional avocado slices and cherry tomato halves, if desired. Makes 10-12 servings.

Maechelle Clements

ients. Brush red layer with hot water and then pour second layer gently on top. This keeps the layers from slipping apart when cut. Return to refrigerator until firm. Cut into squares and serve with red layer on top.

Mickie Clements, by
Marilyn Schreiner

SALAD DRESSING

[Dorothy Lynch]

- 1 c. sugar
- 1/8 tsp. garlic salt
- 1 tsp. dry mustard
- 1 tsp. celery seed
- 1 can tomato soup
- Fill 1 can with Mazola oil
- 1/2 c. vinegar

Mix in blender.

Florence Stolz - Q

VALENTINE SALAD

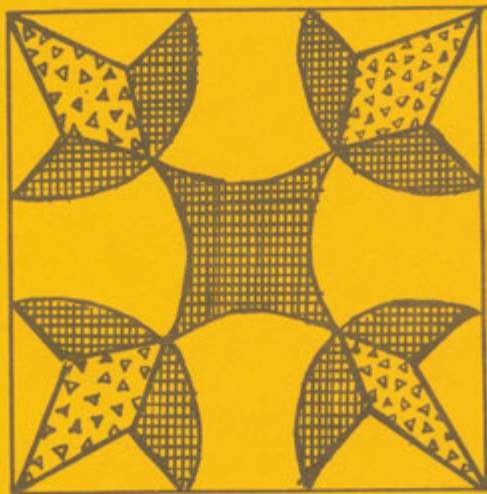
- 1 [3 oz.] pkg. cherry Jello
- 1 1/2 c. hot water
- 1/2 can jellied cranberry
- 1/4 tsp. cherry flavoring
- 1 [3 oz.] pkg. lemon Jello
- 1 1/2 c. hot water
- 12 marshmallows, cut
- 1 c. whipped topping
- 1 [3 oz.] pkg. cream cheese
- 1 c. well-drained, crushed pineapple
- 1/4 tsp. pineapple flavoring
- 1/2 c. salad dressing

Combine cherry jello and hot water. Fold in jellied cranberry and cherry flavoring. Pour into 9x13 inch pan. Refrigerate until firm. Combine lemon jello with hot water. Immediately stir in marshmallows and stir until dissolved. Cool until syrupy, then fold in remaining ingred-

MEATS

and

MAIN DISHES



Turkey Tracks

Meats and Main Dishes

Beef

DEER STEW MEAT

- 2 lbs. meat [good with rabbit, pheasant or deer]
- 4 c. cooked rice
- 1 1/2 c. sliced mushrooms
- 1/4 c. soy sauce
- 3/4 c. diced onions
- 3/4 c. diced green pepper
- 1 clove garlic, finely chopped
- 1 T. sugar
- 2 T. margarine
- 2 T. cornstarch

Sauce: Combine onion, pepper, garlic, margarine, sugar and soy sauce, and 1/4 c. water. Simmer slowly in saucepan for 20 minutes. Stir occasionally.

Trim all fat and muscle from roast, cut into bite sized pieces, wash and drain. Brown in 1 T. oil until all natural juices cook dry. Add 2 c. water, soy sauce and mushrooms. Simmer for 30 minutes, stirring occasionally. Mix 2 T. cornstarch in 1/2 c. water. Add to meat mixture, stir until gravy starts to thicken. Remove from heat. Serve over rice.

Bev Johnson

BBQ SPARE RIBS

- 3 lbs. spare or country style ribs
- 1 large onion
- 1 tsp. salt
- 1/2 tsp. pepper

Add water to cover and cook in covered kettle until almost tender.

Sauce:

- 2 T. vinegar
- 2 T. Worcestershire sauce
- 5 T. brown sugar
- 1 tsp. paprika
- 1 tsp. chili powder
- 3/4 c. catsup
- 3/4 c. water

Place cooked ribs in shallow pan. Cover with sauce. Bake 30-60 minutes at 350°. Baste once with sauce while baking.

Sauce is delicious on pork chops and chicken, also.

Deb Dankleff

Some people are making such thorough preparations for rainy days that they aren't enjoying today's sunshine.

BEEF BURGUNDY

- 1 1/2 lbs. beef, round steak, 1/4 inch thick
- 2 T. flour
- 2 T. butter
- 1/4 c. coarsely chopped onion
- 2 tsp. finely snipped parsley
- 1 small clove garlic, crushed
- 1/2 c. Burgundy wine
[alcohol cooks away]
- 1 small bay leaf
- 1/2 tsp. salt
- Dash pepper
- 3 oz. can whole mushrooms,
[drained]
- 1/2 c. water

Cut steak into bite-sized cubes. Shake with flour to coat, being sure all flour is used. Melt butter or margarine in skillet; brown steak pieces on all sides. Remove from heat.

Add onion, parsley, garlic, bay leaf, salt and pepper. Stir in mushrooms, Burgundy and water. Heat mixture to boiling. Reduce heat and simmer, covered, about one hour or until meat is tender. Remove bay leaf.

If desired, transfer Beef Burgundy to chafing dish to keep hot. Serve over hot, fluffy rice or hot cooked noodles.

P.S. Alcohol evaporates in cooking, leaving only the flavor.

Lillian Steiner

JIM'S CHOCOLATE STEW

- Olive oil
- 1 garlic clove, minced
- 1-2 onions, coarsely chopped
- 3-4 lbs. beef,
cut into bite sized pieces
- 6 carrots, cut julienne,
about 3 inch lengths
- 2 celery sticks, cut julienne
- 2 [14 oz.] cans Italian tomatoes,
drained
- 1 c. cooking sherry
- 3 potatoes, scrubbed,
cut julienne
- 4 1/2 oz. fresh sliced mushrooms
- 1 oz. sq. unsweetened chocolate
- 8 oz. slivered almonds
- 1 T. chili powder
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1 tsp. oregano leaves
- 1 tsp. black pepper

In a heavy skillet, heat olive oil. Saute garlic and chopped onion until onion is translucent. Add beef and continue cooking and stirring until beef is browned. Transfer to roaster pan. Add remaining ingredients, cover and place in 300° oven for 1-1 1/2 hours. Add reserved juice from tomatoes if necessary during cooking time.

Jim Hoyt

MARINATED MEAT

Rolled roast (or other) cooked and thinly sliced. Slices best when cold.

- 6 T. oil
- 2/3 c. vinegar
- 3/4 tsp. dry mustard
- 1/2 tsp. pepper
- 1 1/2 tsp. salt
- 3 T. Worcestershire sauce
- 6 T. sugar
- 1 large onion, thinly sliced
- Garlic, crushed

Mix all, pour marinade over meat and let stand in refrigerator 3 to 24 hours. Turn occasionally and serve cold.

Sharron Schreiner

ROAST BEEF FOR COMPANY

- 8 - 10 lb. rolled roast
 - 1 envelope dry onion soup mix
 - 1 T. garlic salt or powder
 - 1 can cream of mushroom soup
- Sprinkle onion soup on foil. Fill knife holes with garlic salt or powder. Place meat on onion soup. Pour mushroom soup, undiluted, over roast. Wrap securely and marinate overnight. Next day, roast at 400° for 15-20 minutes, then at 350° for 1 hour, then 300° until done. If you want to use it for the evening, put it in about noon. Don't worry about over-cooking. Luscious!

Sally Enck

SUPER STEAK

- 1-1 lb. round steak,
cut into serving pieces
 - 2/3 c. flour
 - 1 tsp. salt
 - 1 tsp. onion powder
 - 2 tsps. parsley flakes
 - 1 egg
 - Milk
 - 1 [4 oz.] can mushrooms, drained
- Mix flour, salt, onion powder, and parsley flakes together. Beat egg with fork. Dip meat (slightly salted) into egg; then roll in flour mixture. Fry until done to taste. Remove from pan. Pour remaining flour mixture into drippings. Add enough milk to make gravy to desired thickness; add mushrooms. Serve with gravy over meat.

Lula M. Kruse - Q
Mother of Eunice Patton

Kind words don't cost much.

Wisdom is knowing what to do
next. Virtue is doing it.

LASAGNE

Bring 4 qts. water, 2 tsp. salt and 1 T. oil to a rapid boil. Add 1 pkg. lasagne noodles, standing on end, immerse slowly. Cook uncovered 12-15 minutes. Drain and rinse with cold water.

In skillet add 1 lb. ground beef and brown, add 2 cans [15 1/2 oz.] spaghetti sauce, 1/4 c. chopped onion, 1/2 tsp. garlic salt, 1 lb. dry curd cottage cheese, 3/4 lb. mozzarella cheese [cut in 1 inch chunks], 1/4 c. grated romano cheese or parmesan or more mozzarella.

Arrange noodles in well greased baking dish; add a layer of meat sauce, 1/3 of cottage cheese and mozzarella cheese. Repeat process twice. Sprinkle top with romano cheese. Bake at 350° for 35-40 minutes.

Shirley Wenzel

BAR-B-Q'd MEATBALLS

- 10 oz. canned milk
- 3 lbs. hamburger
- 2 c. quick Quaker oats
- 2 eggs
- 1 c. chopped onion
- 1/2 tsp. garlic powder
- 2 tsps. salt
- 1/2 tsp. pepper
- 2 tsps. chili powder

Mix and shape into walnut-sized balls. Lay one layer deep in shallow pan or pans.

Sauce

- 2 c. catsup
- 1 1/2 c. brown sugar
- 2 T. liquid smoke
- 1/2 tsp. garlic powder
- 1/2 c. chopped onion

Dissolve and pour over meatballs. Bake 350° for 1 hour.

Lena Schreiner

Prayer changes things.
Prayer changes you!

MEAT BALLS

- 1 1/2 lbs. hamburger
- 1 lb. ground pork
- 2 c. commercial bread crumbs
- 1 egg

Mix all ingredients and roll into quarter-size meatballs.

Sauce

- 1 c. water
- 1/2 c. cider vinegar
- 2 c. brown sugar
- 1 T. dry mustard

Brown meatballs. Pour sauce over them - cook in crock pot on low for 6 hours. If cooked in oven, bake 2 hours at 300°.

Marge Clements

MEAT LOAF

- 1 1/2 lb. hamburger
- 1 med. onion
- 1 can diced mushrooms
- 1 egg
- 1 c. cracker and bread crumbs
- 1 can cream of mushroom soup

Mix all but soup, bake at 350° for 1/2 hour. Drain grease and lay slices of American cheese on top, pour soup over top and bake another 1/2 hour.

Bev Johnson

MEAT LOAF

- 1 lb. ground beef
- 1 pkg. Lipton's country vegetable soup
- 1 egg
- 1 c. water

Mix and put in an 8 inch pan.

Topping

- 1/3 c. catsup
- 1 T. prepared mustard
- 2 T. brown sugar

Spread on top of meat loaf. Bake 1 hour at 350°.

Eleanor Fleischman

RICE MEATBALLS WITH MUSHROOM GRAVY

- 1 lb. ground beef
- 1 c. soft, stale bread crumbs
- 1 c. hot milk
- 1/2 c. uncooked rice
- 1 egg
- 1 T. instant minced onion
- 1 tsp. salt
- 1/4 tsp. pepper

Mix together and shape into golf-ball sized meatballs. Place in a 12x8x2 inch baking dish. Spoon gravy over, cover with foil and bake 1 1/4 hours at 350°. Can speed up cooking time by browning meatballs in a skillet, and draining off fat. Spoon on gravy and bake.

Gravy: Combine 1 can cream of mushroom soup, 1 c. water, 1/2 tsp. Kitchen Bouquet, 1/8 tsp. each salt and pepper.

Makes 6-8 servings.

Linda Blunt

RUNZAS

- 1/2 lb. ground beef
- 1 onion, chopped
- 2 c. chopped cabbage
- 2 T. butter
- 1/2 tsp. salt
- 1/8 tsp. pepper

Brown ground beef and onion. Wilt cabbage in butter. Add to beef mixture with salt and pepper. Take part of the sweet roll dough and roll very thin and cut into 6 or 7 inch squares. Place about 3 T. of meat mixture in center of each square. Bring corners of dough to the center of each square, pinch edges together and place smooth side up on greased baking sheet. Let rise and bake at 350° for 20 minutes. Makes 6 or 7 runzas.

P.S. See Sweet Roll Dough Recipe in the Bread Section.

Joan John

ITALIAN SPAGHETTI AND MEAT SAUCE

- 2 lbs. ground beef
- 1 med. onion, chopped
- 1 green pepper, chopped
- 2 [15 oz.] cans tomato sauce
- 2 [12 oz.] cans tomato paste
- 1 [7 1/2 oz.] can pitted ripe olives, drained and sliced
- 2 envelopes Italian style spaghetti sauce with mushrooms
- 3 c. water
- 1 T. sugar
- 1 tsp. oregano leaves
- 1 bay leaf [crumbled]
- 1 [16 oz.] pkg. Italian style spaghetti

Cook and stir meat, onion and peppers until meat is brown and onion is tender. Stir in remaining ingredients, except spaghetti. Cover, simmer 1 1/2 hours, stirring. Cook spaghetti according to package directions and drain. Serve meat sauce over hot spaghetti.

Shirley Wenzel

MEAT SAUCE AND SPAGHETTI

Brown 1 lb. ground beef in skillet, stirring frequently to crumble the meat. Drain.

Add:

- 1 tsp. salt
- 1/4 c. catsup
- 1 1/2 c. tomato juice

Bring to a boil. Mix 2 T. cornstarch into another 1/2 c. of tomato juice. Gradually pour into hot mixture, stirring constantly. When sauce has thickened, serve it over spaghetti, cooked according to directions on package. Serves 4. (Cook 2 c. spaghetti to serve 4 persons.)

Berdena Samuelson

Those who wish to sing
always find a song.

SPAGHETTI PIE

8 oz. spaghetti

Cool and add the next 5 ingredients:

1 egg, beaten

2 T. butter

1/3 c. parmesan cheese

1/4 tsp. salt

1/4 tsp. pepper

Put in a 9x13 inch greased pan. Place 12 oz. carton of cottage cheese on spaghetti and top with:

1 lb. hamburger

Diced onion, browned with hamburger

Mix with:

1 jar spaghetti sauce

1 tsp. sugar

1 1/2 tsp. garlic salt

1/2 tsp. oregano

Bake at 350° for 30 minutes and top with 8 oz. mozzarella cheese cut in strips. Bake another 10 minutes, then let stand 10 minutes before serving.

Sharon Stewart

SPAGHETTI PIE

6 oz. spaghetti

2 T. margarine

1/3 c. parmesan cheese

3 well-beaten eggs

1 c. cottage cheese

1-2 lbs. ground beef

1/2 c. chopped onion

1/4 c. chopped green pepper

1 [8 oz.] tomatoes, cut up

1 [6 oz.] can tomato paste

1 tsp. sugar

1 tsp. oregano

1/2 tsp. garlic salt

1/2 c. mozzarella cheese, shredded

Cook spaghetti, drain, stir butter into hot spaghetti. Stir in parmesan cheese and eggs. Form mixture into "crust" in buttered 10 inch pie pan. Spread cottage cheese over crust. Cook ground beef and veggies until tender and brown; drain. Stir in undrained tomatoes, paste, sugar, oregano and garlic salt. Heat

thoroughly. Turn mixture into crust. Bake uncovered in 350° oven for 20 minutes. Sprinkle cheese on top and bake 5 additional minutes. Freezes well.

Jane Heine

VALENTINO'S PIZZA

1/4 c. warm water

1 tsp. sugar

1 pkg. yeast

Let stand 2 minutes, stir and let stand 5 minutes. Add to mixture below:

1 tsp. salt

2 T. olive oil

1/3 c. water

2 c. flour

Mix well and knead. Let rise 1 1/2 to 2 hours.

Simmer for 15 minutes and let cool slightly:

1 [8 oz.] can tomato sauce

1 [6 oz.] can tomato paste

1/4 tsp. thyme

1/4 tsp. oregano

1 bay leaf

1/4 tsp. rosemary

1/4 tsp. garlic powder

Brown 1 lb. hamburger with onion. Make crust. Layer with sauce, hamburger and top with 8 oz. mozzarella and 4 oz. monterey jack cheese.

Bake in 450° oven for 12 to 15 minutes.

Eileen Kopecky

Daughter of Edna Bornemeier

BUSY DAY CHICKEN

1 c. uncooked rice

1 chicken, cut up

1 can mushroom soup

1 1/2 c. water

1 pkg. dry onion soup

Scatter rice in bottom of 9x13 inch greased pan. Lay chicken on rice, skin side up. Combine soup, water and onion mix and pour over chicken. Bake at 325° for 2 hours or until tender.

Bev Johnson

SUMMER SAUSAGE

- 2 lbs. hamburger
- 1 c. water
- 1/4 tsp. garlic powder
- 1/4 tsp. onion powder
- 1/4 tsp. mustard seed [optional]
- 1/4 tsp. pepper or peppercorns
- 2 tsp. liquid smoke
- 2 T. Morton's Tender Quick meat curing salt

Combine ingredients and mix well. Shape in 2 rolls. Place in foil single wrap. Refrigerate for 24 hours. Poke holes in foil bottom. Put in broiler pan with a little water in bottom. Bake 1 1/2 hours at 325°.

Linda Blunt

MEAT LOAF PATTIES

- 1 lb. hamburger
- 2 eggs
- 1/2 c. crumbs or oatmeal
- 2 T. catsup
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 T. diced onion [optional]
- 2 T. milk

Mix thoroughly. Make into 8 or 10 patties and brown in hot skillet. Reduce heat and cover with lid, continue cooking for 15-20 minutes until meat is done. Turn frequently.

Berdena Samuelson

OUR FAVORITE MEAT LOAF

- 2 T. salad oil
- 1 med. onion, chopped
- 1 celery stalk, chopped
- 3 slices white bread
- 2 lbs. ground beef
- 1 med. carrot, finely shredded
- 1/4 tsp. pepper
- 1 1/2 tsp. salt
- 1 egg
- 1 [8 oz.] can tomato sauce
- 1 T. brown sugar
- 1 T. vinegar
- 1 T. mustard

Heat salad oil over medium heat and cook onion and celery

until tender, stirring occasionally. Into large bowl, tear bread into small pieces, add onion mixture, ground beef, carrot, salt, pepper, egg and 1/2 of tomato sauce; mix well. In 12x8 inch baking dish, shape mixture into 8x4 inch loaf; set aside. In cup, mix brown sugar, vinegar, mustard and remaining tomato sauce. Spoon evenly over meat loaf. Bake at 350° for 1 1/2 hours. Makes 8 servings.

Can be cooked in microwave for 25 to 35 minutes on medium high (roast) or until well done in center (140° f). Pour off liquid and let stand, covered with foil for 5 minutes before serving.

Pam (Mick) Bornemeier

PIZZA MEAT LOAF

- 8 oz. pkg. shredded mozzarella cheese
- 10 oz. pkg. pepperoni slices
- 2 lbs. ground beef
- 2 eggs
- 1 tsp. salt
- 1/2 tsp. pepper
- 1/2 c. chopped mushrooms
- 1/2 c. chopped black olives
- 10 1/2 oz. can pizza sauce
- 1 c. crushed crackers

Reserve 1/2 c. cheese, some of the pepperoni. Mix rest together. Garnish with rest. Bake at 350° for 1 1/2 hours.

Grace Althouse

Experience is a wonderful thing. It enables you to recognize a mistake when you make it again.

Happiness adds and multiplies as we divide them with others.

STUFFED MEAT LOAF

- 2 lbs. ground beef
- 2 eggs, well beaten
- 1/3 c. chili sauce
- 1 1/2 tsp. salt
- 1/2 tsp. dry mustard
- 1 [4 oz.] can mushroom stems and pieces, drained
- 1/2 c. chopped onion
- 1/2 c. grated sharp cheddar cheese
- 1/8 tsp. pepper
- 1/2 tsp. salt
- 1/4 tsp. thyme

Combine ground beef, eggs, chili sauce, salt and dry mustard. Combine mushrooms, onion, grated cheese, 1/2 tsp. salt, pepper and thyme. Pack half of meat mixture into a 9x5 inch loaf pan. Place mushrooms, cheese mixture on top of meat. Pack remaining meat mixture over stuffing. Bake in a slow oven (300°) 1 1/2 to 1 3/4 hours or until done. Makes 8 servings.

Eugenia L. Bornemeier

Chicken

FRIED CHICKEN

Beat one egg thoroughly, add equal quantity of evaporated milk and salt. Thoroughly soak cut up pieces of chicken in mixture. Dredge with flour (shake in plastic bag of flour). brown in hot Crisco, drain off all grease, turn down heat, cook covered for 1 hour or longer. Add leftover liquid to gravy.

Ollie Horton - Q

KENTUCKY CHICKEN

- 2 c. cracker or bread crumbs
- 3/4 c. parmesan cheese
- 1/4 c. parsley flakes
- 1 clove garlic, crushed
- 2 tsp. salt
- 1/8 tsp. pepper

20 chicken breasts or

1 cut-up chicken

1 c. melted butter [I use 1/2 c.]

Mix crumbs with cheese, parsley, garlic, salt and pepper. Dip chicken pieces in butter, then in crumbs, coating well. Arrange in shallow pan. Pour remaining butter over all. Bake at 350° for 1 hour or until tender. Do not turn. (I skin the chicken to cut down the fat).

Marilyn Schreiner

CHICKEN LIKE COLONEL SANDER'S

- 3 lb. fryer parts, cut small
- 2 pkgs. Italian salad dressing mix [Good Season's]
- 3 T. flour
- 2 tsp. salt
- 1/4 c. lemon juice
- 2 T. soft butter
- Salad oil
- 1 c. milk
- 1 1/2 c. pancake mix, combine with:
- 1 tsp. paprika
- 1/2 tsp. sage
- 1/4 tsp. pepper

Make a paste of the first five ingredients, and coat the chicken evenly. (First wipe the chicken as dry as possible). Put chicken in a bowl and cover. Refrigerate for several hours. 1 1/2 hours before serving, heat the oil in a skillet. Dip the chicken pieces in milk, then in the pancake mix to coat well. Shake off the excess and lightly brown about 4 minutes on each side. Put in one layer in shallow baking pan. Spoon the remaining milk over the pieces. Seal with foil. Bake 1 hour at 350°. Uncover, bake 10 minutes to crisp at 400°. Baste again with milk.

Sally Enck

CHICKEN TETRAZZENI

Cook 1 large hen (if young chicken, add chicken bouillon) in plenty of water. When tender, remove chicken and cook 8 oz. spaghetti, macaroni or noodles in the stock. Make a white sauce (1 tsp. flour and 1 c. milk, 1/4 tsp. salt). Melt 3 c. of your favorite cheese in hot white sauce. Cook 2 chopped onions and 2 celery stalks in butter until done. Add 1 can mushroom or any cream soup. Add cut up chicken, combine all ingredients to cooked pasta (which usually has absorbed all of chicken stock). Place in buttered casserole. Top with butter Ritz cracker crumbs [1/4 c. melted butter, 1 c. Ritz crumbs]. Bake 30 minutes at 350° or until brown. Can be made ahead, stored in refrigerator or frozen, then bake.

Marilyn Seiker

CHICKEN TETRAZZINI

1 - 3 lb. chicken
1 [12 oz.] pkg. spaghetti
2/3 c. chopped celery
1 large pepper
1 1/2 T. oleo
1 can cream of mushroom soup
1 small can condensed milk
3/4 lb. cheese
Salt and pepper

Cook chicken, remove chicken from bones. Add water if necessary. Saute celery and pepper in oleo, add this to the cooked spaghetti, add chicken. Combine condensed milk and soup and add to spaghetti mixture. Grate cheese and add to mixture, reserving enough cheese to sprinkle on top. Bake 45 minutes in 350° oven. Serves 8-10.

Olive Hall - Q

It's better the feet slip than the tongue.

CHEESE-STUFFED CHICKEN BREASTS WITH APRICOT SAUCE

3 whole chicken breasts
boned with skin
1 c. Ricotta cheese
1 c. [4 oz.] grated Port du Salut cheese
1 beaten egg
1/4 c. finely chopped walnuts
1 T. snipped parsley
1/4 tsp. ground nutmeg
1/8 tsp. pepper
2 T. butter, melted
1/3 c. chicken broth
1/3 c. Apricot Nectar
2 T. cornstarch
6 whole dried apricots

Halve the boned breasts carefully, combine the Ricotta and Port du Salut, egg, walnuts, parsley, nutmeg and pepper. Carefully separate skin from breasts, leaving one side attached. Spoon stuffing between skin and meat, tuck skin edges under, secure with wooden picks. Place skin side up in shallow baking dish. Brush with melted butter. Bake uncovered in 350° oven 40-45 minutes, basting occasionally with juices.

Meanwhile, prepare the apricot sauce in a saucepan, combine chicken broth, apricot nectar and cornstarch. Cook and stir until bubbly and thickened. Cook 2 minutes more. Place breasts on serving platter. Top each breast with dried apricot, spoon sauce over chicken.

Makes 6 servings.

Jim Hoyt

Anger is only one letter short of danger.

You can never stumble when you're on your knees.

SOUTH CHURCH CHICKEN SOUFFLE

Prepare a day ahead of serving:

- 16 slices buttered bread
with crusts removed
 - 3 or 4 chicken breasts
boned, skinned and sliced
 - 1/2 c. Miracle Whip dressing
 - 1 c. grated cheese
[cheddar and Italian]
 - 5 eggs, beaten
 - 2 c. milk
 - 1 tsp. salt
 - 1 can cream of mushroom soup
- Grease 9x13 inch pan (the deeper the better). Line bottom with 8 slices of bread. Place prepared (boned, etc.) chicken breasts over bread. Spread with 1/2 c. grated cheese. Cover with other 8 slices of bread. Beat the 5 eggs, add milk and salt. Pour over the chicken.

Refrigerate overnight.

When ready to bake, spread can of mushroom soup over top. Bake 45 minutes at 350°. Cover with the remaining 1/2 c. grated cheese. Bake 15 minutes longer. Serve warm. Serves 12 to 24.

Lillian Steiner

STUFFED CHICKEN BREASTS

WITH LEMON AND MINT

- 4 oz. Chevre [or other goat cheese]
- 2 T. thinly sliced scallions
with tops
- 2 T. chopped, fresh mint
- 1 1/2 T. fresh lemon juice
- 1 tsp. grated lemon zest
[the yellow of the peel only]
- 2 boned chicken breasts, halved
- 4 T. melted, unsalted butter

Combine the Chevre, scallions, mint, lemon juice and lemon zest in a small bowl. Mash lightly with a fork until well mixed. Set aside.

Carefully remove skin from one side of each piece of chicken

breast, being careful to leave other side attached. Stuff 1/4 of cheese mixture into each pocket. Fold skin over to cover and secure with toothpick.

Place in baking dish that is just the right size to fit. Baste each with 1 T. of the melted butter. Bake in pre-heated oven at 350° for 45 minutes. Serves 4.

Jim Hoyt

CHICKEN CONTINENTAL

- 4 chicken breasts,
boned, skinned, cut in half
- 8 slices of bacon
- 4 oz. chipped beef
- 1 c. commercial sour cream
- 1 [10 1/2 oz.] can mushroom
soup, undiluted

Roll slice of bacon around each portion of chicken breast. Spread chipped beef in bottom of 9x13 inch pan. Lay bacon-rolled breasts on top of chipped beef layer. Combine sour cream and soup, and spoon this over all. Bake, uncovered in 275° oven for 3 hours. Could be served over cooked rice.

This is delicious even with the dried beef omitted.

Carolyn Oehlerking

CHICKEN LOAF

- 1 c. bread crumbs
- 4 eggs, well beaten
- 4 stalks diced celery
- 2 onions, finely chopped
- 4 T. melted butter
- 1 1/2 c. milk
- Salt and pepper
- 4 c. cubed, cooked chicken

Mix all, put in 9x13 inch greased pan. Bake at 350° until knife comes out clean.

Edna Bornemeier

OVEN BARBECUED CHICKEN

Use 2 to 3 lbs. frying chicken, cut up. Mix and set aside next 3 ingredients:

- 1 c. ketchup
- 1/2 tsp. Tabasco sauce
- 2 T. vinegar

Mix together:

- 2 T. brown sugar
- 1 tsp. dry mustard
- 1 tsp. paprika
- 1/4 c. Wesson oil

Mix liquids with dry ingredients. Dip chicken into sauce and lay in pan. Bake at 325° - 350° for 1 to 1 1/4 hours or until chicken is done.

Barbara Miller

VIRGINIA BAKED CHICKEN

- 2 broiler chickens, weighing approximately 2 1/2 lbs.

Cut into 8 serving pieces each

- 2 c. sour cream
- 2 c. bread crumbs, seasoned with 1 T. salt and 1 tsp. dried thyme
- 4 oz. butter

Heat oven to 375°. Skin the chicken pieces and coat them generously with sour cream. Roll the chicken in seasoned bread crumbs. Arrange the pieces on a baking sheet. Dribble the melted butter over each piece of chicken and bake for 45 minutes.

Sally Enck

Fish and Pork

SALMON BALL

- 1 [16 oz.] can pink salmon
- 8 oz. Philadelphia cream cheese
- 2 tsps. dry minced onion
- 2 T. lemon concentrate
- 1/4 tsp. salt
- 1/4 tsp. Wright's liquid smoke

Mix all together, chill and roll into ball. (2 hours to chill), roll in parsley and mixed nuts.

Sherall Oehlerking

FISH WITH "SASSY SAUCE"

- 1/4 c. oleo
- 1/2 tsp. dry mustard
- 1 T. parsley flakes
- 2 T. lemon juice
- 1/8 tsp. garlic powder
- 1 lb. fish fillets

Melt oleo, add parsley, garlic powder and lemon juice. Place fish in greased pan. Pour butter over mixture. Bake in 350° oven for 35 minutes. Can be microwaved for 6 minutes.

Esther Hollenbeck

CALICO HAM

- 1 large bag frozen, mixed vegetables

- 1 1/2 c. bread cubes
- 1/3 c. margarine
- 1/2 c. flour
- 3 c. milk
- 1/2 T. prepared mustard
- 1/2 tsp. salt
- Grated onion
- 2 1/2 c. diced, cooked ham
- 1/2 c. grated sharp cheese

Cook and drain the mixed vegetables. Make white sauce of the margarine, flour and milk. Add mustard, salt, onion and cheese. Mix this with the ham and vegetables. Cover with the bread cubes, which have been toasted. Store in the refrigerator 12-24 hours before baking. Top with crushed potato chips and bake at 350° for 40-45 minutes before serving. (Bake in a 9x13 inch pan).

This recipe was given to me by Sophia Ebinger, whose husband was pastor of the St. Paul Evangelical United Brethren Church in Elmwood.

Sally Enck

My Lord knows the way
through the wilderness.
All I have to do is follow.

SALMON MORNAV

Drain 1 can salmon [1 lb.]. Pour liquid in 1/2 c. and finish filling cup with white wine or milk. Melt 1 T. butter in pan. Stir in 1 T. flour. Add: Liquid, 1/2 c. grated cheese, salt and pepper and a few grains cayenne. Cook, stirring until thick. Bone salmon. Add 2 T. lemon juice and 2 T. grated onion.

Pack fish in flat baking dish. Top with sauce and bake in 350° oven for 20 minutes. Serves 3 or 4.

Eunice Patton

BAKED PORK CHOPS WITH APPLE AND RAISIN STUFFING

1 med. onion
2 med. apples
6 T. butter, divided
2 T. chopped parsley
1 tsp. marjoram
1/4 c. flour
1/2 c. water
2 cloves garlic, divided
6 slices white bread
1/4 c. dark raisins
1 1/2 tsp. salt, divided
6 pork chops, 1 1/2 inches thick
1 1/4 c. cider or apple juice

Chop onion and mince 1 garlic clove. Peel, core, and chop the apples. Trim the crust from the bread slices and cut into cubes. Melt 4 T. of butter in skillet. Add onion and garlic, saute until tender. Add bread cubes and saute until lightly toasted. Remove from heat. Add chopped apples, raisins, parsley, 1/2 tsp. of salt and marjoram to mixture. Toss together.

Preheat oven to 350°. Trim off pork fat. Cut pocket in side of each chop. Rub both sides with garlic. Fill each pocket with about 1/6 of stuffing. Fasten with wooden picks. Mix flour and 1 tsp. salt. Coat chops with flour. Melt 2 T. of butter in

skillet and brown chops on both sides (10 minutes). Stand chops upright in roasting pan. Pour off excess fat from skillet, add cider to deglaze pan. Pour contents of skillet into roasting pan. Cover with foil and baste. Bake at 350° for 1 hour. Baste again and bake 15 minutes longer.

Optional: Could make gravy with drippings in roasting pan. Makes 6 servings.

Mary Oehlerking

FANCY PORK CHOPS

4-5 pork chops

Place in baking dish. Season with salt and pepper. Top each chop with 1 slice onion, 1 slice lemon, 1 tsp. brown sugar, and 1 to 1 1/2 tsp. catsup. Bake covered 1 hour at 350°. Uncover and bake 1/2 hour to brown.

Mrs. Theron (Pam) Bornemeier

HAM BALL

8 oz. pkg. cream cheese
1 T. lemon juice
Grated onion to taste
1 can Spam
1 tsp. horseradish
Chopped walnuts

Soften cheese, grind Spam. Combine all ingredients (except nuts) and roll in balls or a log. Roll in walnuts.

Bev Johnson

PORK CHOPS AND NOODLES

5 pork chops
1/2 c. catsup
1/2 c. diced onion
2 1/2 c. water
1 1/2 c. uncooked noodles
Salt and pepper

Salt and pepper the chops; brown with slightly browned onion. Add catsup and water. Simmer 10 minutes. Put chops in bottom of pan or casserole. Top with noodles and sauce. Bake 1 hour at 350°.

Edna Bornemeier

BRAISED BEEF

This is a tasty Chinese meat dish to serve over rice.

1 lb. beef [shank or roast]

1 scallion, coarsley chopped

Oil for deep frying

1 tsp. Szechuan peppercorns

1 star anise

1 - 2 inch stick cinnamon

2 slices fresh ginger,

About 1 inch in diameter each

2 T. sugar

4 T. soy sauce

Cut beef into 1 1/2 inch cubes. Heat oil and deep-fry in either deep fat fryer or skillet until light brown. Wrap Szechuan peppercorns, star anise and cinnamon stick with a piece of cheesecloth and tie with a string. Pour 3 c. of water into a casserole, add the spice bag, scallion, ginger, sugar, soy sauce and beef. Place a plate on top of the meat to weight it down. Cover pan and simmer for about 2 hours in the oven. This has a delicious aroma and very good served on rice. I sometimes increase the amount of beef and also sometimes add steamed broccoli when nearly done.

Mary Oehlerking

EGGROLLS

(This recipe may be used with beef, pork, shrimp or chicken).

1 lb. can Chinese mixed vegetables

1 c. Chinese cabbage or spinach

1/2 tsp. salt

1-1 1/2 c. meat

1/2 c. celery

1 T. soy sauce

1/4 c. water chestnuts

1/2 c. bamboo shoots, optional

Onions to taste

Oil

Large egg roll skins

Shred meat. Shred bamboo shoots, water chestnuts and onions. Blanch celery and Chinese cabbage or spinach. Drain

well and shred. Heat oil in skillet. Add meat and stir-fry only to heat through. (I pre-cook the meat before stir-frying.)

Add shredded vegetables, soy sauce and salt and pepper, and stir-fry only to heat through. Put vegetables and meat together. Use large egg roll skins and cut in half. Use 1 T. of mixture and roll up. Before rolling up, and after putting vegetables on skin, fold skin sides in about 3/4 inch -- then roll up, sealing end of skin with dab of water on finger.

Fry in deep fat fryer until golden brown. May be frozen. Eat while warm with sweet and sour sauce.(optional).

Yield: About 40.

Mary Oehlerking

MOO GOO GAI PAN

[Chinese chicken dish]

2 double chicken breasts,
skinned, boned and cut into

1 x 1 x 1/4 inch slices

1/2 tsp. salt

1/4 tsp. white pepper

1 tsp. cornstarch

1 sweet green pepper,
cut in same size as chicken

2 T. corn oil

1 [4 oz.] can white button
mushrooms

Mix chicken with salt, white pepper and cornstarch. Heat oil in frying pan over high flame. Add seasoned chicken and stir continuously for 2 minutes. Chicken will turn white.

Add pepper and mushrooms. Mix thoroughly. If mixture is too dry, add 1 T. of mushroom juice from can. Serve hot with rice or Chinese noodles.

Sylvia Steiner Moore

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

Chinese and Mexican

SWEET AND SOUR CHICKEN

- 1 lb. chicken meat
- 1 T. soy sauce
- Pinch brown sugar
- 1 T. sherry
- 1 spring onion [scallion]
- 1 egg
- Cornstarch
- Deep fat for frying

Cut the chicken into tiny pieces or mince coarsely. (I usually cook the chicken until partly done and remove from the bones in pieces). Mix the soy sauce, sugar and sherry together. Chop the onion and add to the soy mixture with the chicken. Toss well. Beat the egg and dip the chicken in it. Toss in the cornstarch. Fry the chicken pieces in fat for 2-3 minutes, or until golden in color. Drain. Pile in a hot dish and toss with the sauce. Serve immediately or warm in casserole in microwave. Serve over rice. You may want to double this recipe.

Mary Oehlerking

SWEET-SOUR SAUCE

This is an excellent sauce for the Sweet-Sour Chicken.

- 3/4 c. vinegar
- 3/4 c. water, tomato juice or pineapple juice.
- [I use tomato juice]
- 2 T. cornstarch
- 3/4 c. sugar
- Salt to taste

Combine vinegar, juice or water and cornstarch. When well blended and smooth, stir in sugar and a little salt. Cook, stirring, until mixture is clear. The sauce can be served hot or cold with a variety of dishes. You may add a couple of green peppers, cut in chunks, and cook until they are bright green. Chunk pineapple is good in this sauce too. Sauce with the peppers, chunk pineapple and

deep-fried chicken makes a delicious Oriental dish to be served over rice.

Mary Oehlerking

CHILI RELLENOS CASSEROLE

- 1 c. half and half
- 2 eggs
- 1/3 c. flour
- 2 cans chopped green chilies
- 1/2 lb. monterey jack cheese
- 1/2 med. cheddar cheese
- 1 [8 oz.] can tomato sauce
- 1/2 c. slivered almonds, browned at 350° for 10 minutes [optional]

Beat half and half with eggs and flour until smooth. Mix chopped cheeses together. Make alternate layers of cheeses, chilies and egg mixture, almonds (if used) in deep 1 1/2 qt. casserole dish. Pour tomato sauce over top. Bake at 350° about 1 hour.

Marthena DeGarmo
Peggy Clements

ENCHILADA CASSEROLE

Brown and drain 2 lbs. hamburger and 1 small onion.

Add:

- 1 small can mild enchilada sauce
- 2 T. Taco sauce
- 1 pkg. dry Taco seasoning
- 1 small can tomato sauce
- Have ready:
- 1 head lettuce, chopped
- 6 oz. grated cheese [Colby or cheddar]
- 1 small pkg. Doritos
- 1 chopped tomato
- 6 oz. mozzarella cheese

Layer in 9x13 inch pan, twice in order given:

- Chips
- Hamburger mixture
- Lettuce
- Tomato
- Cheese

Bake 25-30 minutes at 325°. Sour cream garnish.

Sherall Oehlerking

EMPANADAS

Pizza Dough:

- 1 1/3 c. flour
- 2 tsp. baking powder
- 1 tsp. salt

Mix together and add the following:

- 2/9 c. oil
- 4/9 c. milk

Hamburger Mixture:

- 1/2 lb. hamburger
- 1/4 c. chopped onion
- 1 1/2 c. [6 oz.] sharp cheddar cheese, shredded
- 1/4 c. catsup
- 1 tsp. chili powder
- 1/4 tsp. salt

Dash of Tabasco

Brown hamburger and onions until tender. Stir in cheese. Add catsup, chili powder, salt and Tabasco.

Roll out pizza dough and cut into rounds, using a 3 1/2 inch cutter or a glass. Spoon hamburger mixture onto each round of dough, fold over and press together.

Bake at 450° for 10 to 12 minutes. May be frozen for a later time to serve. Makes 3 1/2 dozen.

Linda Hauschild
Godmother of Kelly Fleischman

ENCHILADA SQUARES

Brown 2 lbs. hamburger

Add:

- 1 [3 1/2 oz.] can evaporated milk
- 1 [8 oz.] can tomato sauce
- 1 envelope dry enchilada mix
- 4 beaten eggs

Mix and bake 50 minutes at 350°. Last 15 minutes of baking, top with shredded cheddar cheese and crushed Fritos.

Yield: about 12 squares.
Recipe may be doubled easily.

Jan Hircok (Mrs. Bill)
Helen Schneider's niece

ENCHILADAS

MEAT FILLING:

- 1 lb. ground beef
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 tsp. snipped parsley
- 1/2 c. chopped onion
- 1/2 c. sour cream
- 1 c. shredded cheddar cheese

TORTILLA BASE:

- Salad oil
- 8 tortillas

HOT TOMATO SAUCE:

- 15 oz. tomato sauce
- 1 c. chopped green pepper
- 1/2 tsp. oregano
- 1 clove minced garlic
- 1 1/2 tsp. chili powder
- 1/4 tsp. ground cumin
- 2/3 c. water

Cook and stir meat in large skillet until brown. Drain fat. Stir in remaining ingredients for meat filling. Remove from heat, cover. Heat 1/4 inch salad oil in skillet. Dip each tortilla in oil, turning once until limp. Drain on towel. In small saucepan, heat all ingredients for hot tomato sauce, except water, to boiling, stirring occasionally. Reduce heat and simmer uncovered 5 minutes. Pour sauce into 8 or 9 inch shallow dish. Heat oven to 350°. Dip each tortilla into sauce to coat both sides, place about a 1/4 c. of meat on center and roll tortilla around filling. Arrange in ungreased baking dish, 11x7 inch. Pour remaining sauce and the water over tortillas. Bake uncovered until bubbly, about 20 minutes. Makes 4 to 5 servings.

Mary Oehlerking

It takes both rain and
sunshine to make a rainbow.

God never closes one door
without opening another.

ENCHILADAS DE POLLO

[Deluxe Chicken Enchiladas]

2 whole chicken breasts

Water

1/2 small onion

1 bay leaf

8 peppercorns

Salt

1/2 med. onion, chopped

3 T. grated parmesan cheese

4 oz. monterey jack cheese,
shredded

1 [4 oz.] can green chilies [1 c.]

1 [13 oz.] can tomatillos or

1 3/4 c. canned tomatoes,
drained

1/4 c. cilantro leaves [or parsley]

3/4 c. whipping cream

1 egg

Salt

1/4 c. lard

8 corn tortillas

4 oz. cheddar or monterey jack
cheese, shredded [1 c.]

Guacamole

1 c. dairy sour cream

3-4 radishes, sliced

2 c. shredded lettuce

Ripe pitted olives

Place chicken breasts in a large pot or Dutch oven. Add water to cover, 1/2 small onion, bay leaf, peppercorns and salt to taste. Bring to a boil; reduce heat. Cover and simmer 45 minutes or until tender. Cool chicken in broth. Drain, reserving broth for another use. Shred chicken with two forks. Mix shredded chicken with chopped onion, parmesan cheese and 1 c. of the monterey jack cheese. Taste and salt if needed. Set aside. In a blender or food processor, combine green chilies, tomatillos (or tomatoes) cilantro, whipping cream and egg. Blend until smooth. Add salt to taste. Set aside. Preheat oven to 350°. Heat lard in a small skillet. With tongs, carefully place one tortilla at a time in hot lard. Hold in lard 3 to 5 seconds until softened. Quickly turn and soften other side, 3-5 seconds. Drain over

skillet or on paper towels. Place 1/8 of the chicken mixture on each tortilla, pressing the mixture to make it compact. Roll tightly and place seam side down in a 12x7 1/2 inch baking dish. Pour chili-cream mixture over enchiladas and sprinkle evenly with 1 c. shredded cheddar or monterey jack. Bake 20 minutes, or until bubbly and heated through. Prepare Guacamole.

For each serving, place 2 enchiladas on a plate and top with 3 T. sour cream. Place a mound of guacamole over sour cream. Top with sliced radish and 2 ripe olives. Place 1/2 c. shredded lettuce next to enchiladas. Makes 4 servings.

GUACAMOLE

[Avocado sauce]

2 med. avocados

1 small tomato, chopped

2 T. minced onion

1 clove garlic

1 tsp. lemon juice

1/2 tsp. salt

1 tsp. chili powder

Peel avocados. Mash with a fork in medium bowl. Stir in tomato, onion and lemon juice. Mash garlic with salt to make a paste and stir into avocado mixture. Add chili powder and blend well. Makes 6 servings.

Jim Hoyt

I always like to hear a man
talk about himself,
Because then I never hear
anything but good.

You can't keep trouble from
coming,
But you needn't give it a chair to
sit on.

DEEP DISH TACO SQUARES

1 c. Bisquick

1/4 c. cold water

Mix and put in 8x8 inch pan, up sides.

1/2 lb. browned hamburger

Put on dough.

1 - 2 tomatoes, thinly sliced

Put on meat.

Mix together:

1/2 c. sour cream

1/3 c. mayonnaise

1/2 c. shredded cheddar cheese

1 T. chopped onion

Put mixture on top and bake at 375° for 30 minutes.

Sharon Stewart

TACO PIE

1-2 lbs. hamburger

1 med. onion

1/4 c. black olives

1 pkg. Taco seasoning

8 refrigerator crescent rolls

1 c. sharp cheddar cheese

8 oz. tomato sauce

2 c. crushed taco chips

1 c. sour cream

Brown onion and hamburger, pour off grease, add olives, sauce and seasoning and mix. Line a 9 inch pie plate with rolls. Sprinkle 1 c. of chips for first layer, then add meat filling, spread on sour cream, sprinkle on rest of chips and top with shredded cheese. Bake at 350° for 20-30 minutes.

Joyce Kuxhausen

OPEN FACE TACOS

2 lbs. ground beef,

browned and drained

2 cans tomatoes and green chilies

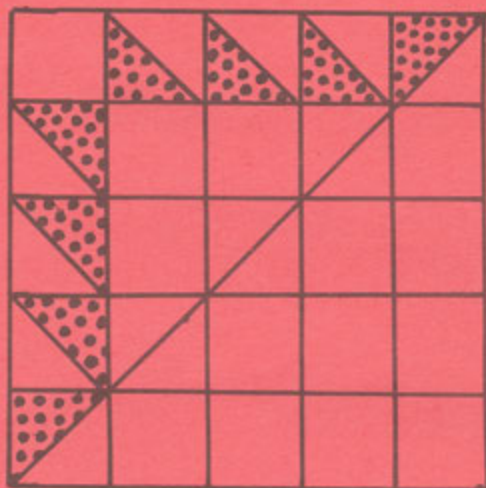
2 cans tomato soup

2 cans pinto beans, drained

Simmer all ingredients about 20 to 30 minutes. Serve over corn chips. Top with shredded lettuce, grated cheese, chopped onion, tomatoes and hot sauce.

Pam (Mick) Bornemeier

LOCAL



Star of Hope

Lo-Cal

MILK SHAKE

Makes one serving.

- 1 c. skim milk
- 1/2-3/4 tsp. extract, any flavor, or 1/2 c. favorite fruit
- Artificial sweetener to taste
- 3 ice cubes

Place all ingredients in blender. Blend 30 seconds.

Barb Fleischman

ORANGE JULIUS

- 1 6-oz. frozen orange juice
 - 1 c. milk
 - 1 c. water
 - 1 tsp. vanilla extract
 - 1/4 c. sugar
 - 10-12 ice cubes
- Combine in blender. Use frappe' speed or mix to slush consistency.

Lori Patton Meisinger

SALAD IN A GLASS

- 2 c. tomato juice
- 2 T. lemon juice
- 1/2 tsp. salt
- 1/2 c. cucumbers, pared and chopped
- 1 small stalk celery, cut into 1 inch pieces
- 1 slice onion

Put all ingredients into blender. Cover and run at high speed until vegetables are liquefied. Pour over ice and serve. Recipe makes 3 c., 40 calories each.

Lori Patton Meisinger

COOL BREAKFAST TREAT

- 1/2 c. plain yogurt
- 1/4 c. Grapenuts

- 1/2 c. fresh fruit [your favorite] or low cal. canned fruit

Put in a container which can be put in the freezer.

Freeze. Makes a very good breakfast or eat it as a snack. The kids like it too.

Barb Fleischman

APPLE MUFFINS

(12 muffins)

- 1 egg
- 3/4 c. skim milk
- 1/4 c. orange juice
- 1/4 c. vegetable oil
- 2 c. unbleached flour
- 1 T. baking powder
- 1/2 tsp. salt
- 2 T. sugar
- 1 med. apple, grated unpeeled
- 1 tsp. cinnamon

Combine egg, milk and orange juice. Stir in oil. Add dry ingredients and apple. Mix until blended. Spray muffin tins. Spoon mixture into tin. Bake at 400° until lightly browned 12-15 min. Freeze well. 1 muffin equals 116 calories.

Camille Sheard

BANANA FRITTER

(20 slices - 5 servings)

- 1 banana
- 1 egg
- 1/2 c. skim milk
- 3/4 c. Bisquick

Beat egg and milk until foamy. Add Bisquick and blend until smooth. Cut banana into 20 pieces and fold into batter carefully. Drop each piece of banana, now coated with batter, into medium hot griddle or Teflon pan sprayed with vegetable non-stick spray. Cook like pancake. 4 slices equal 116 calories.

Camille Sheard

BRAN MUFFINS

- 5 tsp. baking soda
- 1 qt. buttermilk
- 5 c. flour [3 whole wheat and 2 white]
- 2 c. sugar
- 1 15-oz. pkg. raisin bran cereal
- 2 tsp. salt
- 4 eggs, slightly beaten
- 1 c. oil

Dissolve baking soda in buttermilk. Mix together remaining dry ingredients. Add eggs, oil, buttermilk and stir. (Batter may be stored in refrigerator 6 weeks.) Fill greased muffin pans about 2/3 full. Bake at 400° for 18-20 min. Makes 48 2 1/2" muffins. 1 muffin equals 80 calories; 13 gm. carbo.; 2 gm. protein; 3 gm. fat; and 2 gm. fiber.

Camille Sheard

CREAM CHEESE SALAD

- 1 envelope sugar-free lime gelatin
- 1 c. crushed pineapple, packed in own juice
- 3 oz. cream cheese
- 1/2 c. evaporated skim milk

Mix gelatin with 1 c. boiling water. Drain juice from pineapple and add water to make 1/2 c. liquid. Add juice to gelatin mixture and chill until syrupy. Beat evaporated milk, making sure bowl, beaters and milk are chilled. Set whipped milk aside. Beat cheese and gelatin. Fold in milk and drained pineapple; chill in mold or container. Makes 9 1/2-c. servings. 1/2 c. equals 1/2 fat and 1/2 fruit exchange.

Camille Sheard

LOW CALORIE SALAD

Put in layers in serving bowl:

- Lettuce, cut in chunks
- 1/2 c. celery, diced
- 1/2 c. chopped onion
- 3 medium tomatoes, diced

Put 1/2 c. low calorie dressing or Miracle Whip on top. Last layer is 1/2 c. grated cheese. Cover tightly and put in refrigerator for 8 hours or overnight. Just before serving toss.

Barb Fleischman

OVERNIGHT SALAD

(10 servings)

SALAD

- 1 16-oz. can French cut green beans
- 4 celery stalks, diced
- 1 10-oz. pkg. frozen cauliflower, thawed
- 1 c. fresh bean sprouts
- 1 c. shredded cabbage
- 8 water chestnuts, sliced
- 2 T. dehydrated onion flakes

DRESSING

- 1 c. water
- 1 c. vinegar
- Liquid sweetener to equal 1/2 c. sugar
- 1 tsp. salt

Combine vegetables. In saucepan, combine dressing ingredients. Bring to boil; while still hot, pour over vegetables. Store in refrigerator. 1/2 c. equals 32 calories.

Camille Sheard

BROCCOLI AU GRATIN

- 2 10-oz. pkgs. frozen broccoli spears
- 10 3/4 oz. can condensed cream of celery or mushroom soup
- 2 T. chopped pimento
- 2 T. chopped green pepper
- 2 T. grated parmesan cheese

Heat oven to 350°. Cook broccoli as directed on pkg.; drain. Place in 1 qt. casserole. In small bowl, combine remaining ingredients except cheese. Pour over broccoli. Sprinkle parmesan over top and bake at 350° for 20-25 min. Makes 6 servings. 1 serving equals 66 calories; 4 gm. protein; 8 gm. carbo.; 3 gm. fat.

Camille Sheard

GREEN BEAN CASSEROLE

- 2 9-oz. pkgs. frozen French-style green beans**
- 1 4-oz. can mushroom pieces, drained**
- 1 16-oz. can bean sprouts, drained**
- 1 8-oz. can water chestnuts, drained**
- 1/2 tsp. salt**
- 1 can mushroom soup, undiluted**
- 1 c. grated cheddar cheese**

Mix first 6 ingredients. Top with cheese; bake 25 min. in a 350° oven. 45 calories per serving. Serves 10-12.

Barb Fleischman

POTATO PATTIES

- 1 1/2 c. cold mashed potatoes**
- 2 T. flour**
- 1 tsp. chopped chives**
- Salt and pepper**
- 1/4 tsp. Worcestershire sauce**
- 1 egg**
- 2 T. oleo**

In med. bowl, combine all ingredients except oleo. Mix with fork until well blended. Shape into 5 patties. Coat with dry bread crumbs if desired. Fry in non-stick skillet in oleo until brown. Makes 5 servings. 1 serving equals 111 calories; 3 gm. protein; 11 gm carbo.; 8 gm. fat.

Camille Sheard

QUICK BAKED POTATO

(2 Servings)

- 1 large baking potato**
- Melted margarine**
- Paprika**
- Parmesan cheese**

Cut potato in half. Brush with margarine, sprinkle with paprika and cheese on top. Place cut side down on oiled cookie sheet. Bake at 350° until done (25-30

min.). 1/2 potato equals 84 calories.

Camille Sheard

CHICKEN MOZZANTE'

Low calories recipe -

240 per serving (Serves 4)

- 2 whole chicken breasts [8 oz. each] boned, skinned and halved lengthwise**
- 4 - 3x1 slices Monterey jack cheese, [1 oz.]**
- 2 eggs**

- 1 T. grated parmesan cheese**
- 1 tsp. instant chicken bouillon granules**

- 1 tsp. snipped parsley**

Dash pepper

- 3 T. flour**

- 2 T. cooking oil**

Lime slices and parsley sprigs for garnish

Cutting from thickest side, cut a pocket in each piece of chicken. Place a slice of cheese in each pocket.

In mixing bowl, beat together the eggs, parmesan cheese, bouillon granules, parsley and pepper. Coat breasts in flour; dip in egg mixture.

In skillet, brown chickens in hot oil for 2-3 min. on each side. Remove from skillet. Place in small baking pan. Remove from skillet. Place in small baking pan. Bake in 375° oven for 8-10 min. or until coating begins to brown. Serve with lime slices and parsley sprigs. Makes 4 servings.

Sylvia Steiner Moore

Sugar and spice and every-thing nice

These are the things that are yummy!!!

But lean, red meat, and puddings of rice

These are the things for a flat tummy.

TOMATO SKILLET CABBAGE

**1 16-oz. can tomato wedges,
reserve liquid**

1 tsp. beef bouillon

3 c. shredded cabbage

In skillet heat reserved tomato liquid and bouillon until bouillon is dissolved. Stir in cabbage; cover tightly. Cook 3 min. Stir in tomatoes, cover and cook until cabbage is crisp and tender, about 3-5 min. 1 serving (1/2 c.) equals 28 calories.

Camille Sheard

CREAMED CHICKEN WITH MUSHROOMS

(1 Serving)

**3 oz. cooked, cut-up chicken
[3/4 c. cooked]**

1/4 c. evaporated milk

4 large mushrooms

1 tsp. butter

**Some pimento, salt and pepper
to taste**

Heat evaporated milk in top of double boiler. Add cooked chicken, salt and pepper. Saute mushrooms in butter (or oleo) in a small saucepan. Add mushrooms and sauteed liquid to chicken and milk. Serve on 1 slice toasted bread or 1/2 c. cooked rice. Garnish with pimento slices. 1 serving equals 335 calories including bread and rice.

Camille Sheard

MUFFIN MEATLOAF

(8 Servings)

1 lb. extra lean ground beef

4 oz. tomato sauce

1 tsp. garlic powder

1 tsp. Italian seasoning

1 4-oz. can mushroom pieces

1/4 c. chopped onion

1 egg

10 wheat crackers, crushed

1. Preheat oven to 350°. Mix all ingredients, reserving some

tomato sauce for top.

2. Treat muffin tins with non-stick vegetable spray. Shape meat into 8 balls. Place balls in muffin tin. Top each ball with remaining tomato sauce. Bake for 20-25 min.

3. When done, remove from pan; drain on paper towels. Extra balls may be frozen. 1 meat ball equals 136 calories; 4 gm. carbo.; 13 gm. protein; 7 gm. fat.

Camille Sheard

STOVE TOP MEAT LOAF

2 lbs. ground beef, lean

1/2 c. rolled oats

1 egg

2 T. Worcestershire sauce

2 T. A-1 sauce

1 tsp. hot pepper sauce

1 #2 can tomato sauce

**2 packets Sweet and Low sugar
substitute**

Combine beef, oatmeal, egg, and sauces. Make a round, rather flat meat loaf. Brown both sides in a non-stick skillet. Combine tomato sauce and sugar substitute. Pour over top of meat loaf. Cover and cook slowly on low heat until done, about 1-1 1/2 hours. Makes 8 servings. 1 serving equals 233 calories.

Camille Sheard

VEGETABLE SANDWICH FILLING

1 T. grated raw carrot

1 T. chopped celery

1 T. grated cabbage

Few grains of salt

1/2 tsp. chili sauce

1 tsp. mayonnaise

Mix together. This makes enough for one sandwich.

Eileen Bornemeier Kopeky

TUNA-SHRIMP BAKE

(2 Servings)

- 5 oz. frozen broccoli, thawed
 - 2 oz. water-packed tuna, drained
 - 1/2 can [5 oz.] condensed cream of shrimp or chicken soup
 - 1 1-oz. slice low fat cheddar cheese
 - 1 T. oatmeal
 - 1 T. wheat germ
 - 1 T. parmesan cheese
- Paprika**

1. Spray bottom of casserole dish with non-stick vegetable spray. Place broccoli in dish. Cover with 1/2 of tuna.

2. Cut cheese into 8 strips; arrange over tuna. Cover with remaining tuna.

3. Pour soup over top of mixture.

4. Mix oatmeal, wheat germ, parmesan cheese. Sprinkle over top and season with paprika. Bake 15-20 min. at 350°. 1 serving (1/2 recipe) equals 142 calories; 10 gm. carbo.; 17 gm. protein; 5 gm. fat.

Camille Sheard

BASIC STOCK

2/3 lb. meat bones [beef or chicken]

- 8 c. water
- 2 carrots
- 1 large onion
- 2 celery stalks with leaves
- 1 T. dried parsley
- 8 peppercorns
- 1 bay leaf
- 2 whole cloves
- 2 whole allspice

1. Combine all ingredients in large kettle. Heat to boiling. Skim off foam.

2. Reduce heat to simmer; cook at least 2 hours, uncovered.

3. Remove from heat. Cool and strain.

4. Store in refrigerator. Discard bones and etc.

Camille Sheard

MULLIGATAWNY SOUP

(8 cups)

- 6 c. chicken stock
- 2 c. cooked, diced chicken
- 1 onion, chopped
- 1 apple, chopped
- 1 green pepper, chopped
- 2 carrots, sliced
- 2 stalks celery
- 1 tsp. salt
- 2-4 tsp. curry powder
- 1/8 tsp. nutmeg
- 2 c. rice, cooked

1. Combine all ingredients in large saucepan.

2. Cook uncovered on medium heat 30-40 min. or until tender. 1 c. equals 170 calories; 12 gm. carbo.; 17 gm. protein; 6 gm. fat.

Camille Sheard

SPICY POTATO SOUP

(3 Servings)

- 3 med. potatoes, peeled and diced
- 1 tsp. cumin
- 1 tsp. paprika
- 1 bay leaf
- 1/4 c. chopped onion
- 2 c. skim milk
- 1 tsp. pepper
- 1/4 tsp. salt
- 1 T. margarine
- 1 T. flour

1. Boil potatoes with cumin, paprika and bay leaf. When soft, drain water and discard bay leaf.

2. Add onion, milk, pepper, salt and butter. Simmer a few min. over low heat.

3. Add flour, stirring constantly to blend. Simmer 10 minutes. 1 c. equals 194 calories; 31 gm. carbo.; 9 gm. protein; 4 gm. fat.

Camille Sheard

It's not enough to save

And a little too much to dump
And there's nothing to do but eat it;

That makes the housewife plump!

ALMOND MERINGUE

COOKIES

(12 Cookies)

- 4 egg whites
- 8 T. powdered skim milk
- 1 tsp. vanilla extract
- 1 tsp. almond extract
- 1 tsp. liquid sweetener
- Cinnamon

1. Beat egg whites until stiff. Add milk powder and mix well.
2. Add extracts and sweetener.

3. Spoon drop onto cookie sheet. Bake at 275° for 45 min.

4. Remove and dust with cinnamon. 3 cookies equal 66 calories; 8 gm. carbo.; 8 gm. protein.

Camille Sheard

BROWN SUGAR DROPS

(Diet Cookies)

- 2 T. white sugar
- 1/4 c. brown sugar
- 1/4 c. margarine
- 1 egg beaten
- 1/2 c. flour
- 1/2 tsp. soda
- 1/4 tsp. salt
- 1/2 tsp. baking powder
- 2 c. Rice Krispies
- 1/4 tsp. vanilla

Cream sugar and margarine; add egg. Sift dry ingredients and add Krispies and vanilla. Use two level tsp. for each cookie. Drop on lightly greased cookie sheet. Bake at 375° 6-7 min. Makes 48 cookies. 2 cookies equal 50 calories.

Eileen Bornemeier Kopecky

COCONUT SURPRISES

- 3 oz. cream cheese
- 3/4 tsp. liquid sweetener
- 1/4 tsp. orange rind
- 1/4 tsp. lemon rind
- 1 tsp. chopped walnuts
- 1/4 c. unsweetened, moist coconut

Work cream cheese until light and fluffy. Thoroughly mix in sweetener, grated rinds and walnuts. Form into 12 balls; roll in coconut. Refrigerate. 1 cookie equals 34 calories; 1 gm. protein; 3 gm. fat.

Camille Sheard

SUGARLESS COOKIES

- 3/4 c. water
- 1 c. raisins
- 1 tsp. cinnamon
- 1/4 c. shortening
- 1/4 tsp. nutmeg

Combine and boil for 3 minutes.

- 1 tsp. sweetner
- 1/4 tsp. salt
- 1 beaten egg
- 1/2 tsp. soda
- 1 T. vanilla
- 1 c. flour and 1/2 tsp. baking powder

Mix all well and drop by teaspoon. Bake at 350° until lightly browned.

Deb Lenz

DIABETIC APPLE CRISP

- 4 c. sliced, peeled apples
- 1 T. lemon juice
- 1/3 c. sifted flour
- 1/2 tsp. salt
- 1 c. cornflakes, crushed
- 1/2 c. granulated brown sugar substitute

Place apples in shallow baking dish. Sprinkle with lemon juice. Combine dry ingredients. Melt butter or margarine and add to dry ingredients until crumbly. Sprinkle crumb mixture on top of apples and bake at 350° for 30 minutes.

**

Some people have strong will power.

And some have strong won't power.

RHUBARB

4 c. rhubarb, sliced 1 inch thick
1 12-oz. can strawberry diet soda
pop

1 envelope unflavored gelatin

Dissolve gelatin in 1/4 c. soda.
Stew or simmer rhubarb in
remaining soda until tender.
Remove from heat and add
dissolved gelatin. Cool. 1 serving
(34 c.) equals 30 calories.

Camille Sheard

SUGARLESS APPLE PIE

1 [12 oz.] can frozen apple juice
concentrate

5 c. peeled and grated apples

2 T. margarine

1 T. cornstarch

Sprinkle of cinnamon

Warm apple juice, stir in the
margarine, cornstarch and cin-
namon. Add apples and put into
an unbaked pie crust. Put on the
crust and bake at 350° for 45-50
minutes.

Deb Lenz

Mary Peterson

SUGARLESS PUMPKIN PIE

1 1/2 c. pumpkin

1/4 c. granulated sugar
substitute

1 tsp. ginger

1 tsp. cinnamon

1/2 tsp. nutmeg

1/2 tsp. salt

2 eggs

1 c. undiluted condensed milk

Mix all ingredients. Pour into
unbaked pie shell. Bake for 45
minutes at 375°.

Pie, Wow!

DIABETIC ORANGE SHERBET

[6 Servings]

1 [6 oz.] can orange juice

concentrate

1 1/2 c. skim milk

2/3 c. non-fat dry milk

3 drops vanilla

Blend well and freeze.

1 c. = 90 calories.

Camille Sheard

SOFT ICE CREAM

[2 cups]

1/2 med. banana

3/4 c. sliced strawberries

[unsweetened]

1 c. skim milk

Artificial sweetener to equal 2

2 tsp. sugar

1 tsp. vanilla or strawberry
flavoring

Freeze strawberries and ban-
ana together. Blend milk, sweet-
ener, flavoring and frozen fruit
in blender until smooth.

1 cup = 1 fruit and 1/2 milk
exchange.

Camille Sheard

FAT-FREE GRAVY

[Low in calories and tasty]

When you roast or braise a
chunk of beef, or cook beef stew,
put some of the meat juice or
broth in the refrigerator. When
it has chilled, remove the hard
tallow from the top.

For 1 qt. of gravy, bring to a
boil 3 1/2 c. meat broth and
water. Mix 1/2 c. cold water
with 1/3 c. cornstarch; add
cornstarch mixture gradually to
boiling liquid, stirring constant-
ly. Add 1/2 tsp. salt if needed.
Add Kitchen Bouquet as needed.
Cook until thick.

Berdena Samuelson

He who loses money loses much;
He who loses a friend loses
more;
But he who loses faith loses all.

CHEESE TOPPING

[Meats or Vegetables]

[1 serving]

1/2 c. low-fat cottage cheese

1 T. cream cheese

1 T. dry French onion soup mix

1. Blend cottage cheese until smooth. Add cream cheese and blend smooth again.

2. Place in bowl and stir in soup mix. Refrigerate several hours for a richer flavor.

Note: Also good on raw vegetables or spread on thin slices of French bread or English muffins and bread.

180 calories; 10 gm. carbo.; 17 gm. protein; 7 gm. fat.

Camille Sheard

LOW-CALORIE GRAPE JELLY

1 c. unsweetened grape juice

1 env. unflavored gelatin

1 or 2 drops red food coloring, [optional]

1 c. low calorie or diet grape flavored soda pop

Measure grape juice and soda pop into small sauce pan. Sprinkle gelatin on liquid to soften. Stir over medium heat until gelatin is dissolved, about 3 minutes and heat to boiling. Stir in food coloring. Immediately pour into 2 - 1 c. jelly glasses. Cool. Cover and refrigerate until thickened. Keep refrigerated. Keep no longer than 3 weeks. Two glasses = 5 calories per T.

ZERO DRESSING

1 c. tomato juice

1 T. minced onion

1 T. parsley flakes

2 T. lemon juice

Salt and pepper

Mix together and pour over a lettuce salad.

Eugenia L. Bornemeier

LO-CAL FRENCH DRESSING

2 tsp. cornstarch

3/4 c. cold water

1 T. sugar [or other sweetener]

1/2 tsp. salt

1/2 tsp. onion powder

1/2 tsp. dry mustard

1/2 tsp. celery seed

1 tsp. paprika

1/4 c. lemon juice

1/4 c. catsup

1 T. oil

1 tsp. Worcestershire sauce

In medium sauce pan, combine water and cornstarch. Blend well. Cook until thickened, stirring constantly; cool and stir in remaining ingredients. Mix well before using.

14 calories.

Camille Sheard

SPICY LO-CAL DRESSING

In blender, put:

3/4 c. [6 oz. can] vegetable juice

2 T. India Relish

2 T. minced onion

1 tsp. vinegar

1/8 tsp. pepper

Blend well.

5 calories per T.

Camille Sheard

BEAN DIP

1 can [16 oz.] refried beans

3/4 c. shredded, sharp cheddar cheese

1/4 tsp. salt

1/4 tsp. onion powder

1/2 tsp. ground cumin

1/2 tsp. Tobasco sauce

1/2 tsp. chili powder

Non-fat milk [optional]

Combine ingredients and mix well. Add a touch of non-fat milk for creamier consistency if desired. Make several hours ahead before you plan to serve.

1 serving 1/4 c. = 60 calories.

Camille Sheard

CALIFORNIA ONION

SLIM DIP

Blend in blender 2-4 minutes:

1/4 c. skim milk

2 c. creamed cottage cheese

1 envelope dry onion soup mix

Refrigerate in covered container several hours until flavors are blended.

Eileen Bornemeier Kopecky

CREAMY DIP

[Makes 1 cup]

1 c. low-fat cottage cheese

1 T. buttermilk

2 tsp. lemon juice

Blend until smooth. Store in refrigerator.

1/4 c. = 55 calories.

MEXICAN DIP

To above add:

1/2 tsp. chili powder

1/4 tsp. ground cumin

1/4 tsp. garlic powder

MOCK MAYONNAISE

Basic creamy dip: Add 2 T. corn oil, 1 tsp. red wine vinegar, and a dash of freshly ground black pepper.

1/2 c. = 123 calories.

Camille Sheard

MOCK SOUR CREAM

1 1/3 c. low-fat creamed cottage cheese

1/3 c. buttermilk

1 T. lemon juice

1/2 tsp. salt

Blend in blender very well.

Camille Sheard

APPLE BUTTER

[3 cups]

1 lb. cooking apples

2 c. unsweetened apple juice

1/4 tsp. ground cloves

1/4 tsp. ground allspice

1 tsp. grated lemon peel

2 T. lemon juice

1 T. cider vinegar

1/2 tsp. liquid sugar substitute

Wash, quarter, remove stems, but do not peel apples. Simmer apples and apple juice, stirring occasionally 20-40 minutes or until soft. Strain, return to pan, stir in cloves, allspice, lemon peel, lemon juice and vinegar. Simmer gently until no liquid seeps from edge when a tsp. of mixture is placed on cold plate. Remove from heat and add sweetener. Fill jars and seal.

Camille Sheard

HERB BLENDS

To avoid salt in many pre-packaged herb mixtures, combine herbs and spices to make your own tasty blends. Try the following instead of salt on vegetables, meats, eggs and in soups. Calories and sodium content are negligible.

BLEND # 1 [Red]

1/2 tsp. each; dried thyme leaves, dried marjoram leaves, celery seed, garlic powder. 1/4 tsp. each of onion powder, curry powder and dried dill weed, 3 tsp. paprika.

BLEND # 2

[Green]

1 tsp. thyme

1 1/2 tsp. savory

1 tsp. sage

1 1/2 tsp. marjoram

1 tsp. rosemary

1 tsp. taragon

Camille Sheard

On a diet, join the club. It's the vogue, but here's the rub.

Food is tasteless, calorie counts a bore.

If no will power you use, you'll end up as before.

TOASTED TORTILLA CHIPS

[Serves 12]

12 corn tortillas

Salt

Cut each tortilla into 6 pie shaped pieces. Place half of the pieces on a cookie sheet, spread out, and salt lightly. Bake 10 min. at 400°. Remove from oven, turn each, return to oven 3 min. Place rest of pieces on sheet and repeat process.

6 chips = 70 calories; 15 gm. carbo; 2 gm. protein.

Camille Sheard

QUESADILLA APPETIZER

Spread grated cheese (1 1/2 oz. Monterey Jack and mild cheddar cheese mixed together) on 1/2 of tortilla. Add chopped onions. Spread hot sauce on other half. Fold tortilla. Place on non-stick skillet and heat until cheese melts. Turn once.

1 tortilla = 73 calories.

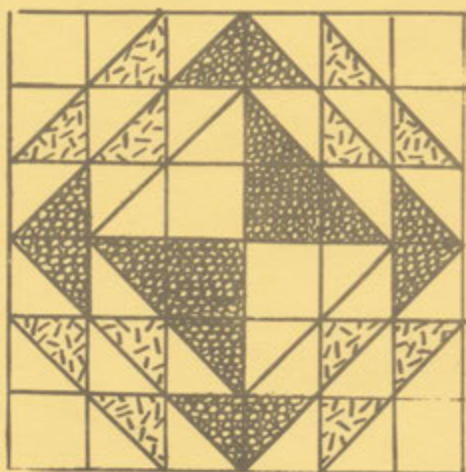
Camille Sheard

To do nothing is tiresome .
One can never stop and take a rest.

VEGETABLES

and

SIDE DISHES



Corn and Beans

Vegetables and Side Dishes

Vegetables

ALMOND CASSEROLE

- 1 c. chopped celery
- 1 c. grated carrots
- 3 T. grated onion
- 1/2 c. chopped green pepper
- 2 1/2 c. cooked rice
[1 heaping cup raw]
- 1/2 c. Miracle Whip salad dressing
- 1 can mushroom soup
[undiluted]
- 1 can mushroom pieces, drained
- 1 c. slivered almonds
[save 1/2 for topping]
- 2 T. soy sauce
- 2 c. crushed wheat thins
[Save 1/2 for topping]
- 1 cube oleo or butter

Mix all ingredients together, reserving listed quantities for topping. Place in a baking dish.

Topping: Melt 1 cube butter, add almonds and wheat thins. Sprinkle over top. Bake at 350° for 40 minutes.

Fern Mead

BAR-B-Q'D GREEN BEANS

- 4 slices bacon finely cut
- 1/4 c. chopped onion
- 1/2 c. catsup
- 1/4 c. brown sugar
- 1 T. Worcestershire sauce
- 2 cans green beans, drained

Brown bacon and onion. Add catsup, sugar, and Worcestershire sauce. Simmer 2 minutes. Place beans in a shallow casserole. Pour sauce over them, do not stir. Bake at 350° for 20 minutes.

Marilyn Schreiner

SWISS STYLE GREEN BEANS

- 2 T. melted butter
- 2 T. flour
- 1 T. grated onion
- 1 tsp. sugar
- 1 tsp. salt

1/2 tsp. pepper

3/4 c. sour cream

2 cans French-style greenbeans
drained

1/2 lb. grated Swiss cheese

1/2 c. cornflake crumbs
with 2 T. melted butter

Cook first 6 ingredients over low heat 1 minute. Add sour cream and beans. Put in buttered casserole. Top with cheese and buttered crumbs. Bake at 400° for 20 minutes.

Julie Schreiner

GREEN BEAN AND CORN CASSEROLE

- 1 [16 oz.] whole kernel corn,
drained
- 1 [10 oz.] pkg. cut green beans,
cooked and drained
- 1/2 c. shredded sharp process
American cheese
- 1/4 c. chopped celery
- 1/4 c. green onions, diced
- 1/2 c. mayonnaise
- 1/2 tsp. Worcestershire sauce
- 1 c. soft bread crumbs

Combine all vegetables and cheese, stir in Worcestershire sauce and salad dressing and add. Turn into a greased casserole and top with bread crumbs and bake 30 minutes at 350°.

Shirley Wenzel

LIMA BEAN CASSEROLE

- 1/2 c. sour cream
- 1/2 c. catsup
- 1/2 c. brown sugar

Mix the above together.

Add diced onion to taste. Pour over lima beans. Lay strips of bacon over top of beans. Bake about 45 minutes at 350°. Enough sauce for 1 cup dry lima beans, cooked.

Eleanor Fleischman

VEGETABLE CASSEROLE

- 1 can corn, drained
- 1/2 c. mayonnaise
- 1/2 c. diced celery
- 2 T. chopped onion
- 1/2 c. grated cheddar cheese
- 1 can French green beans, drained
- 1/2 c. diced green pepper
- Pepperidge bread crumbs

Saute' celery, pepper and onion (do not brown). Combine all ingredients, top with bread crumbs. Bake at 300° for 30 minutes or until heated through.

Eunice Patton

BROCCOLI CASSEROLE

- 2 pkgs. frozen chopped broccoli
- 1 can cream of mushroom soup
- 1/4 c. shredded sharp American cheese

- 1 T. pimento
- 1 1/2 tsp. lemon juice
- 1/3 c. cheese cracker crumbs

Cook broccoli according to package directions. Drain, place in a 1 1/2 qt. casserole. Combine soup, cheese, pimento and lemon juice. Pour over broccoli. Top with cracker crumbs. Bake in 350° oven 35 minutes. Serves 6.

Jo Vogt

BROCCOLI AND CAULIFLOWER CASSEROLE

- 2 pkgs. frozen broccoli
- 2 pkgs. frozen cauliflower

Cook very little.

Melt:

- 18 oz. jar Cheese Whiz
- 1 can cream of celery soup
- 1 can cream of mushroom soup

Layer in a 9x13 inch pan. Bake covered at 325° for 1 hour. Uncover and bake an additional 15 minutes. Top with large can of onion rings.

Sherall Oehlerking

BROCCOLI RICE BAKE

- 1/2 c. chopped celery
- 1/2 c. chopped onion
- 1/2 c. margarine [1 stick]
- 1 can condensed cream of mushroom soup
- 1/2 c. water
- 1 [10 oz.] pkg. frozen chopped broccoli
- 1 [8 oz.] jar pasteurized process cheese spread
- 1 [7 oz.] pkg. pre-cooked rice

Cook celery and onion in melted margarine until golden. Combine soup, water and cheese spread. Thaw broccoli over hot water in top of double-boiler. Cook rice according to package directions. Combine all ingredients, place in a greased 2-qt. casserole. Bake in moderate oven (350°) 45 minutes. Makes 6 servings.

BROCCOLI AND RICE

- 1 large onion, finely minced
- 1 c. celery, diced
- 1 [8 oz.] jar Cheese Whiz
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 clove garlic, minced
- 1/2 c. butter
- 1 tsp. salt
- Dash of cayenne pepper
- 2 c. cooked rice
- 2 [10 oz.] pkgs. broccoli spears

Saute onion, celery, garlic and butter. Add cheese and soups. Mix in rice. Place in 2 1/2 quart casserole. Place broccoli on top. Bake at 350° for 30 minutes. Serves 8.

Jo Vogt

Did you ever think about a cookbook and all the family secrets it holds?

Worry is like a rocking chair; It will give you something to do But it won't get you anywhere.

CAULIFLOWER CASSEROLE

2 pkgs. frozen broccoli
[small package]

1 pkg. frozen cauliflower
[small package]

1 can cream of chicken soup

1 c. cheese, cubed

Cook vegetables according to their directions. Drain off water. Add cheese to soup and cook until cheese melts. Pour over vegetables in a 9x13 inch baking dish.

Mix 3 T. butter or margarine and 1 c. cracker crumbs. Sprinkle over vegetables and bake in a 350° oven for 30 minutes.

Bev Johnson

GREEN AND YELLOW CASSEROLE

2 pkgs. [10 oz. each] frozen chopped broccoli

1 can [2 c.] cream style corn

2 eggs, slightly beaten

1 small onion, chopped

1 T. butter

1/2 tsp. salt

1/4 tsp. dry mustard

1/8 tsp. ginger

Thaw broccoli enough so that you can break it apart. Combine all ingredients and put in a greased casserole. Bake in 350° oven for 45 minutes.

Esther Hollenbeck

GREEN RICE CASSEROLE

1 [10 oz.] pkg. frozen chopped broccoli

1 small onion, chopped

1/2 stick butter

1 c. uncooked rice [long cooking]

1 can cream of chicken soup

1/4 c. milk

1/2 c. Cheese Whiz

Saute broccoli and onion in butter. Blend in soup, Cheese Whiz, milk and rice. Combine and put in a buttered casserole. Cook at 350° for 25-45 minutes.

Peggy Clements

PASTA KUM BROCCOLI

1 lg. bag Shellroni [1 lb.] cooked

2 cans mushroom soup

1 lg. pkg. broccoli, cooked

Mix and add 1 large jar of cheddar cheese. Put in a 9x13 inch pan. Sprinkle with parmesan cheese. Bake 30-45 minutes in a 350° oven.

Olive Hall - Q

THREE VEGETABLE CASSEROLE

1 pkg. frozen lima beans

1 pkg. frozen cauliflower

1 pkg. frozen broccoli

1 can cream of mushroom soup

1 small jar of Cheese Whiz

2 T. milk

1 can French onions

Pre-cook the lima beans for just a few minutes; drain well. Pour boiling water over the cauliflower and broccoli and drain well. Layer the vegetables in buttered casserole. Combine the soup, cheese and milk and heat until well blended. Pour over the vegetables and bake for 30-40 minutes at 350°. During the last 10 minutes of baking time, cover the casserole with the French onions.

Sally Enck

Ann Backemeyer - Q

CABBAGE AU GRATIN

4 T. butter

4 T. flour

2 c. milk

1/3 lb. Velveeta cheese [cubed]

1 head cabbage, diced

3/4 c. buttered cracker crumbs

Make a cream sauce, using the butter, flour and milk. Add cheese and melt. Cook cabbage for 5 minutes in salted water. Put alternate layers of cabbage and sauce in casserole. Sprinkle crumbs on top. Bake in 325° oven about 30 minutes. Enough to serve about 8.

Eleanor Fleischman

SCALLOPED CABBAGE

- 4 c. shredded cabbage
- 1 1/2 c. water
- 3 T. butter
- 3 T. flour
- 1 tsp. salt
- 1 c. milk
- 1/2 c. liquid from cooked cabbage
- 1/2 c. shredded cheese
- 1 c. buttered bread crumbs

Cook cabbage in boiling water 4 minutes. Drain well, saving 1/2 c. liquid. Make white sauce of butter, flour, milk and liquid. Alternate layers of cabbage, white sauce and cheese in buttered pan. Top with crumbs. Bake 30 minutes in a 350° oven.

Edith Miller

ESCALLOPED CABBAGE

- 1 small head cabbage
- 1 tsp. salt
- 1 3/4 c. thick white sauce
- 1/2 c. chopped green pepper
- 1 c. diced celery
- 1 c. grated cheddar cheese
- 1 c. croutons

Cut up cabbage and cook in boiling salted water for 8 minutes. Place a layer of boiled cabbage in greased baking dish, then white sauce, green pepper, celery and cheese. Repeat and sprinkle with croutons. Serves 6-8. Bake 30-40 minutes.

White Sauce

- 4 1/2 T. butter
- 3/4 tsp. salt
- 4 1/2 T. flour
- 2 c. milk

Melt butter; add flour and salt. Mix into a smooth paste. Gradually add milk. Cook and stir until mixture thickens.

Croutons

Cube bread. Toast in oven until light brown. Add 1/2 cube melted butter. Stir the cubed bread and sprinkle with seasoning salt.

Grace Althouse

CARROT CASSEROLE

- 2 1/2 c. carrots, cooked and mashed
- 1 T. finely minced onion
- 3 T. butter
- 3 eggs
- 1 c. fine dry bread crumbs
- 2 c. milk or cream
- Salt and pepper

Cook carrots in salted water. Drain and mash. Add onions and butter. Separate eggs. Beat yolks, add to mixture and mix thoroughly. Add crumbs and milk and season to taste with salt and pepper. Fold in stiffly beaten egg whites and pour into a buttered baking dish. Bake in moderate oven 45 or 60 minutes.

Nina Miller Landwehr
Dunbar, Nebraska

CARROTS SUPREME

- 2 1/2 to 3 c. carrots, cooked and mashed
- 1 c. fine cracker crumbs
- 3 c. milk
- 2 beaten eggs
- 3/4 c. melted butter
- 1 to 2 T. grated onion
- Salt and pepper to taste
- 1/2 to 1 c. grated cheese,

Put on top

Combine all ingredients, except cheese and bake at 325° for 1 hour.

Carolyn Oehlerking
Eleanor Fleischman

GINGER CARROTS

Cook 7-8 carrots, cut in small pieces on the bias in 1/4 c. water until tender, then drain. Combine in another pan 1 T. brown sugar, 1 tsp. cornstarch, 1/4 tsp. salt, 1/4 tsp. ground ginger, 1/4 c. orange juice. Cook until it thickens, stirring constantly. Boil 1 minute without stirring. Remove from heat. Stir in 2 T. margarine until melted. Pour sauce over carrots.

Jo Vogt

CARROT CASSEROLE

- 1 [16 oz.] pkg. sliced carrots,
cooked until almost tender

Put in casserole and cover
with cheese sauce.

Cheese Sauce

- 2 c. milk
1/4 c. flour
1/2 c. butter
1/4 tsp. salt
1 c. cubed cheese
2 T. pimento, cut fine
3 T. diced onion

Bake about 45 minutes at
300°.

Alice Bornemeier

SCALLOPED CARROTS

- 4 c. cooked, sliced carrots
1 med. onion, diced
3 T. butter or margarine
1 can cream of celery soup,
undiluted
1/2 tsp. salt
Dash of pepper
1/2 c. grated cheddar cheese
1 1/2 c. dry seasoned packaged
stuffing mix [or croutons]
1/4 c. melted butter or
margarine

Place carrots in bottom of
casserole dish. Saute the onion
in the 3 T. butter or margarine.
Combine the sauteed onion with
the soup, salt, pepper and
cheese. Spoon on top of carrot
layer. Toss the stuffing mix or
croutons with the 1/4 c. melted
butter or margarine. Scatter
over top of casserole. Bake at
350° for 30 to 40 minutes.

Lavina Backemeyer - Q

CORN CASSEROLE

- 1 can kernel corn, drained
1 can creamed corn
1 c. salad macaroni, uncooked
1 c. cubed Velveeta cheese,
cubed
1/2 stick oleo

Mix first 4 ingredients and dot
with oleo. Bake at 350° for 30 to
45 minutes.

Barbara Miller
Pam (Mick) Bornemeier

CORN CASSEROLE

- 1 can whole kernel corn, drained
1 can cream style corn
1 box Jiffy corn bread mix
1 stick butter or oleo, melted
2 eggs
1 small carton sour cream
with chives or onions

May add cheese

Mix altogether, put in a 9x12
inch baking dish. Bake at 350°
for 30 minutes.

Lucy Mendenhall

CORN CASSEROLE

- 1 can corn, drained
1 can cream style corn
1 c. Velveeta cheese, cubed
1 T. instant onion
1/4 c. melted oleo
1 c. uncooked spaghetti,
broken into small pieces
1 can French fried onions

Combine first 6 ingredients
and place in large casserole dish.
Bake 1 hour at 350°, adding
French fried onions as topping
during last 15 minutes.

Maureen Vogt

SCALLOPED CORN

- 1 [8 oz.] can cream-style corn
1 [8 oz.] can whole kernel corn
1 stick melted butter or oleo
1 c. sour cream
1 [8 1/2 oz.] pkg. corn muffin
mix

Drop or two of Tabasco sauce
2 slightly beaten eggs

Do not drain corn. Mix all
ingredients together thoroughly.
Bake at 350° for 35-40 minutes
in casserole. Done when lightly
brown on top.

Marilyn Schreiner

SPECIAL RAW CUCUMBERS

- 7 c. cucumbers,
sliced thin with skins
 - 1 tsp. salt
[let stand 1 hour]
 - 2 c. sugar
 - 1 c. sliced green pepper
 - 1 c. onions, sliced in rings
 - 1 c. vinegar
 - 1 tsp. celery seed
- Mix well and pour over cukes.
Cover and store in refrigerator.
Will keep for weeks.

Joan John

MEDLEY OF VEGETABLES

- 2 c. green beans, raw or canned
- 2 c. canned tomatoes
- 2 c. carrots, [sliced or strips]
- 3/4 c. onion [slices]
- 1/2 c. pepper strips
- 1 1/2 c. celery
- 4 T. butter
- 2 tsp. salt
- 1/4 tsp. pepper
- 3 T. sugar
- 3 T. minute tapioca

Combine in a casserole. Cover
and cook 1 1/2 hours in 350°
oven. May be prepared ahead
and held in refrigerator.

Norma Nickel

AUNT HELEN'S POTATOES

Melt 1 stick oleo in bottom of
baking dish. Peel desired
amount of potatoes and cut in
half. Place cut side down in
melted oleo. Pour 1 pkg. dry
Lipton's Onion Soup Mix over
potatoes. Bake at 350-375° for 45
minutes or until done. Baste and
turn potatoes a couple of times
during baking.

Pam (Mick) Bornemeier

CHEESE POTATOES

- 5 med. potatoes,
peeled and quartered
- 1 c. parmesan cheese
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/2 tsp. garlic powder
- 1/4 stick margarine
- 1/4 c. flour

Mix cheese, flour, salt, pepper
and garlic powder in a plastic
bag. Toss wet potatoes and coat
with mixture. Place margarine
in an 8x10 inch baking dish. Melt
in 350° oven. Add potatoes to
melted margarine and bake
uncovered for 45 to 50 minutes
or until tender and golden
brown. Turn potatoes once
during baking time.

Nina Miller Landwehr
Dunbar, Nebraska

EMERGENCY "QUICK" POTATOES

- 2 cans canned spuds or
6 small raw spuds
- 1/2 c. Italian salad dressing
- Salt and pepper to taste
- 1 small onion

Cut or slice spuds into thin
slices. Chop onion very fine.
Pour the salad dressing into
skillet. Heat until very hot.
Slowly pour spuds and onions in,
season to taste. Fry for 20-30
minutes until spuds are done.
Very different taste.

Eunice Patton

The greatest thing after all, is
not a well kept house, but a
happy, healthy household.

Swallowing one's pride will
not cause indigestion.

HOLIDAY POTATO DISH

- 4 lbs. potatoes,
cooked and drained
- 1 c. chopped onion
- 1/4 c. butter
- 1 can cream of celery soup
- 1 pint dairy sour cream
- 1 1/2 c. shredded cheddar cheese
- 1/2 c. crushed corn flakes

Remove skins from potatoes. Shred into bowl. Saute onion in 1/4 c. melted butter until tender. Remove from heat. Stir in soup and sour cream. Pour over potatoes and cheese, mix well. Turn into greased 13x9x2 inch baking dish. Cover. Refrigerate overnight. Sprinkle with corn flakes, drizzle with 3 T. melted butter. Bake for 350° for 1 hour.

Bev Johnson

PARTY POTATOES

- 8 - 10 med. potatoes
- 1 [8 oz.] pkg. cream cheese
- 1 c. sour cream
- Garlic salt
- Chives
- Paprika
- 2 T. melted butter

Peel, quarter and steam cook potatoes until tender. Beat cheese and sour cream until smooth and blended. Gradually add hot cooked potatoes to cheese-cream mixture, beating until light and fluffy. If too stiff, thin with milk. Season to taste with garlic salt and chives. Spoon into 2 qt. casserole. Brush with melted butter and sprinkle with paprika. Bake at 350° for 30 minutes.

These may be prepared a day ahead and held in the refrigerator and baked just before serving.

Deb Dankleff

POTATO CASSEROLE

- 1 [24 oz. pkg. hash brown or 6 med. potatoes
cooked 10 min., peeled
and grated
- 1/4 c. butter
- 1 can undiluted cream of chicken
soup
- 1 pint carton sour cream
- 1/3 c. minced onion
- 1 1/2 c. cheddar cheese, grated

Heat butter with soup; blend in rest of ingredients. Place in a 2 1/2 to 3 qt. casserole. Can top with crushed corn flakes in melted butter. Bake 45 minutes at 350°.

Mrs. Theron (Pam) Bornemeier

SCALLOPED POTATOES

- 2 [24 oz.] pkgs. hash brown
potatoes
- 1/2 c. melted butter
- Salt and pepper
- 2 onions
- 2 cans of cream of chicken soup
- 1 pint sour cream
- 2 c. grated American cheese
- Mix all together, then add
hash browns, topping with:
- 1/4 c. butter
- 3/4 c. corn flakes

Bake 45 minutes at 350°.

Lori Diebelka

SO GOOD POTATOES

- 1 [2 lb. pkg.] frozen hash brown
potatoes
- 2 c. whole milk
- 1 [4 oz.] pkg. cheddar cheese
- 1/2 lb. margarine

Heat milk, cheese, and margarine over low flame until melted. Pour over partially thawed potatoes, which have been put in a 9x13 inch pan. Let stand overnight in refrigerator or at least 2 hours. Do not stir at all.

Bake 35 to 45 minutes in moderately hot oven (375°).

Martha Vogt - Q

SPECIAL POTATO CASSEROLE

- 2 [24 oz.] pkgs. frozen hash browns, thawed
- 1/2 c. melted margarine
- 1 T. salt
- 1/2 tsp. pepper
- 1 can cream of chicken or cream of celery soup
- 1/2 c. milk
- 1 pint sour cream
- 2 c. grated cheddar or American cheese
- 2 T. minced onion

Mix all except potatoes, then add potatoes. Pour in 9x13 inch pan. Sprinkle with topping of 1/2 c. melted margarine, finely crushed Rice Krispies or cornflakes. Bake at 350° for 45 minutes to 1 hour. Can be made ahead of time and refrigerated or frozen (then bake extra). Can be halved.

Helen Schneider

SWEET POTATO CASSEROLE

- 1/2 c. flour
- 1/2 c. brown sugar
- 1/2 c. oatmeal
- 1 tsp. cinnamon
- 1/2 c. butter
- 2 [17 oz.] cans sweet potatoes drained
- 2 c. fresh cranberries

Make a crumb topping of the first 5 ingredients. Combine potatoes, cranberries and 1 c. of the crumb mixture and place in a buttered casserole. Top with remaining crumb mixture. Bake 35 minutes at 350°. Top with 1 1/2 c. miniature marshmallows and brown.

Maechelle Clements

Commit thy way unto the Lord:
Trust also in Him, and He shall
bring it to pass.

Ps. 37:5

SWEET POTATO CASSEROLE

- 2 [16 oz.] cans sweet potatoes
 - 1 [14 oz.] can pineapple tidbits [unsweetened]
 - 4 T. butter
 - 4 T. brown sugar [dark]
 - 1 1/2 c. miniature marshmallows
- Drain potatoes. Drain pineapple, and save juice. Melt butter. Mash potatoes and add butter and brown sugar. Stir in pineapple juice. Fold in pineapple tidbits and marshmallows.

Butter shallow 1 1/2 qt. casserole. Spoon in mixture and heat, uncovered on high for 5 to 6 minutes or until heated through and marshmallows begin to melt.

Lynn Kopf

TATOR STICKS

- 1/2 c. butter, melted
- 2 [3/8 oz.] pkgs. taco seasoning or seasoned coating mix for chicken
- 4 baking potatoes, unpeeled cut in 1 inch wedges

Heat oven to 350°. In small saucepan, melt butter. Pour coating mix into plastic bag. Dip potato wedges in butter, then drop in bag a few at a time. Shake until covered. Place on ungreased cookie sheet, skin side down. Bake at 350° for 40 to 45 minutes.

Lois Bornemeier

ZUCCHINI CASSEROLE

- 1 med. zucchini, peeled and cut 1 onion, cut up to taste
- 1 tsp. salt
- 2 beaten eggs
- 6 T. butter
- 1 c. bread crumbs [usually about 4-5 slices]
- 1 c. grated cheese

Mix together. Put in buttered casserole dish. Bake at 350° for 35-40 minutes.

Eileen Kopecky

DELICIOUS SQUASH CASSEROLE

- 2 1/2 c. butternut squash
[cooked and mashed]
- 1/2 stick melted margarine
- 2 eggs, beaten
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 T. chopped onion
- 1 c. grated cheese
[Colby or cheddar]
- 1/2 to 3/4 c. thin cream
[coffee cream is fine]
- 1 c. cracker crumbs

Add all the ingredients to the cooked squash and mix well. Pour into a buttered casserole. Bake in a 375° oven for 45 minutes. Serves 10.

Fern Mead

BEST EVER ZUCCHINI

Saute:

- 1 c. sliced carrots
- 1 small onion
- 2 1/2 c. zucchini, cut in squares and unpared
- 1 box [Stove Top] chicken flavor stuffing mix, prepared with 2 c. of water, stated on pkg.
- 1 can cream of chicken soup
- 1/2 c. sour cream

Stir all together and pour in baking dish. Top with 1/2 c. dry stuffing mix and small amount of melted butter. Bake at 350° for 1/2 hour.

Sheroll Oehlerking

CREAMY ZUCCHINI CASSEROLE

- 4 c. [1/2 inch] zucchini slices or cubes
- 3/4 c. med. shredded carrots
- 1/2 c. coarsely chopped onion
- 6 T. butter
- 2 1/4 c. Pepperidge Farm herb seasoned with stuffing mix [crumbs]
- 1 can cream of chicken soup
- 1/2 c. sour cream

Saute carrots, zucchini and

onions in 4 T. of butter. Stir in 1 1/2 c. of the stuffing crumbs, soup, and sour cream. Turn into a greased 2 qt. casserole. Toss remaining stuffing mix with remaining 2 T. butter, melted; sprinkle over casserole. Bake at 350° for 30 minutes.

Joan John

ZUCCHINI BAKE

- 6 c. cubed zucchini
- 1 c. sour cream
- 1/4 c. chopped onions
- 1 can cream of chicken soup
- 1 c. shredded carrots
- 1 [8 oz.] box stuffing mix
- 1/2 c. melted butter

Cook zucchini in salt, boiling water for 5 minutes. Drain. Combine soup, sour cream and stir in carrots. Add zucchini and onions to it. Combine stuffing and butter. Put 1/2 of stuffing mix in a 9x13 inch pan. Top with all the zucchini mix, then top with the rest of the stuffing mix.

Bake at 350° for 30 minutes. Also good with broccoli.

Bev Johnson

ZUCCHINI CASSEROLE IMPERIAL

- 4 c. sliced zucchini
- 2 c. boiling water
- 2 eggs
- 1 c. mayonnaise or salad dressing
- 1 onion, chopped
- 1/4 c. chopped green pepper
- 1 c. grated or parmesan cheese
- Salt and pepper to taste
- 1 T. butter
- 2 T. buttered bread crumbs [Optional]

Cook zucchini in water until tender and drain. In large bowl, beat eggs with mayonnaise, onion, green pepper. Add zucchini and cheese. Put into greased 1 1/2 qt. baking dish, dot with butter and sprinkle with bread crumbs. Bake at 350° for 30 minutes.

Helen Charling

ZUCCHINI PATTIES

- 2 c. shredded, unpeeled zucchini
- 2 or 3 eggs
- 1/4 c. chopped onion
- 1/2 c. flour
- 1/2 c. parmesan, grated Colby or American cheese

Mix all ingredients and drop by spoonful into hot skillet and fry until lightly browned.

Marilyn Crewdson
Pam (Mick) Bornemeier

Side Dishes

GRITS CASSEROLE

Cook 1 1/2 c. grits in 6 c. boiling water 5 minutes.

Add: 1 lb. grated sharp cheddar cheese, 1 tsp. salt, 1 stick margarine, 3 well-beaten eggs, 3 tsp. Lowry's salt and a few drops of Tabasco sauce.

Bake uncovered for 1 hour at 325°. Serves 10.

Frances Knosp

GRITS DELUXE

[A School of Ozark's recipe]

- 1 1/2 qts. boiling water
- 1 1/2 c. hominy grits
- 2 tsp. salt
- 2 tsp. seasoned salt
- Dash Tabasco sauce
- 1/2 c. grated American cheese [10 oz. cheddar cheese may be used instead]
- 3 eggs, beaten

1. Preheat oven to 300°. Grease 9x13x2 inch pan.

2. In large sauce pan, combine boiling water and grits. Cook over medium heat, stirring frequently for 20 minutes. (Or make Instant Grits as directed on package).

3. Remove from heat, stir in all remaining ingredients, except eggs. Stir until blended. Stir in eggs and mix well.

4. Pour into pan. Bake in pre-heated oven for 1 hour.

Serves 10 - 12.

Sylvia Steiner Moore

NOODLES

3 egg yolks

1 whole egg

Beat until very light.

Beat in:

3 T. cold water

1 tsp. salt

Stir in and work with hand, 2 c. flour.

Store in refrigerator to chill. Divide dough into 3 parts, roll each paper thin on lightly floured board. Place on towel until dough is partially dry. Roll up dough as for jelly roll. With sharp knife, cut into desired widths. If storing, be sure they are real dry.

LaRee Spohn

GRANDMOTHER'S HOMEMADE NOODLES

1 egg

1 T. water

Flour

Beat egg, add water and as much flour as possible in order to make the dough dry enough to be rolled into a very thin sheet on a floured board. Let it dry for about an hour. Roll it up, then cut noodles thin and pull them apart. Let them dry thoroughly and they will keep in an air tight container for weeks.

To prepare them for serving, cook until tender in chicken broth, beef broth or salted water.

Berdena Samuelson

BREAD STUFFING

- 1 c. butter
- 2 c. diced celery
- 1/4 c. chopped parsley
- 2 1/4 tsp. salt
- 2 tsp. poultry seasoning
- 1/2 tsp. pepper
- 16 c. fresh bread cubes
- 3 eggs, slightly beaten

In a large saucepan, over medium heat, melt butter and cook celery and onions until tender. Add seasonings and mix well. Stir in bread cubes and eggs, mixing well. Makes enough stuffing for one 8 to 11 lb. turkey or about 8 cups.

Terry Bevans

STUFFING CASSEROLE

- 8 slices of bread, cubed
- 1 med. onion, chopped
- 1/2 c. chopped celery
- 4 T. oleo
- 1 can cream of chicken soup
- 1 egg, beaten
- 1 1/2 soup cans of water
- 1 tsp. poultry seasoning

Saute onion and celery in oleo until tender. Combine all ingredients and put in a greased casserole.

Bake in 325° oven for 1 hour. Good served with chicken, turkey or pork.

Esther Hollenbeck

"NEVER-FAIL" COOKED RICE

Heat 2 c. water to boiling; add 1 tsp. salt, 1 T. butter, margarine or oil. Add 1 c. unwashed rice. Cook rice for 2 minutes, stirring frequently. Turn heat as low as possible, cover pan tightly and don't peak for 18 minutes. Rice kernels will be tender, but whole and not sticky.

GREEN RICE

- 3 c. cooked rice
- 1/2 c. chopped, fresh parsley
- 1/2 c. grated cheddar cheese
- 1/3 c. chopped onion
- 1/4 c. chopped green pepper
- 1 clove garlic, minced
- 14 1/2 oz. can evaporated milk
- 2 eggs, beaten
- 1/2 c. vegetable oil
- 1 T. salt
- 1/2 tsp. each seasoned salt and pepper
- 1/4 tsp. Accent

Juice and grated rind of 1 lemon

Mix rice, parsley, cheese, onion, green pepper, garlic in 2-quart casserole. Blend rest of ingredients. Mix into rice. Sprinkle with paprika. Bake at 350° about 45 minutes or until it resembles a soft custard.

Carolyn Oehlerking

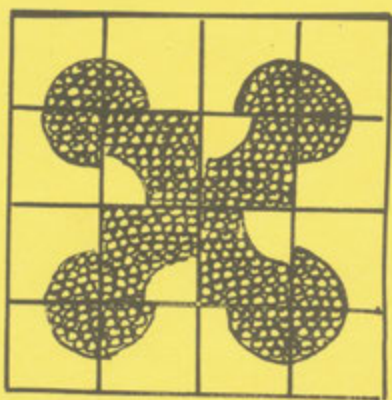
RICE CASSEROLE

Soak 1/2 c. wild rice 2 hours in cold water.

Drain. Saute 1 large chopped onion in 3/4 stick margarine. Add 1/2 chopped green pepper; add wild rice. Add 1/2 c. white, long grain rice. Saute 5 min.; add 1 can beef consomme, 1 can cream of mushroom soup, 3/4 c. water. Place in a buttered casserole. Bake, covered, in 325° oven, 45 min. Fluff and stir slightly with a fork. Cover and bake at 300° for 45 min. Trim with slivered almonds. Serves 6-8.

Frances Knosp

CASEROLES



Wonder of the World

Casseroles

Meat Casseroles

HAMBURGER CASSEROLE

Brown and drain:

- 1 1/4 lbs. hamburger
- 1/2 c. chopped onion
- 1/4 c. chopped green pepper

Stir in:

- 1 [8 oz.] tomato sauce
- 1 tsp. chili powder
- 1/2 tsp. garlic salt

- 1 can refrigerator biscuits

Separate and cut in half, making 20 pieces

Press 10 biscuits into an 8 or 9 inch pan. Combine 3/4 c. shredded cheddar cheese, 1/2 c. sour cream and 1 slightly beaten egg. Mix well and stir into meat mixture. Spoon over biscuits, sprinkle with 3/4 c. shredded cheddar cheese and add 10 remaining pieces of biscuit on top. Bake at 375° for 25-30 minutes.

Marilyn Schreiner

HAMBURGER PIE

- 1 lb. hamburger

- 1 med. onion

Brown and drain. Add:

- 2 cans mixed vegetables
 - 2 cans cream of mushroom soup
- Place Tator Tots on top, bake in 350° oven for 30 minutes.

Bev Johnson

"HOT" BUT GOOD

- 1 lb. plus, hamburger

- 1 [7 1/2 oz.] can Jalapeno relish [Hot!]

Onion to taste

- 1 c. shredded sharp cheddar cheese

- 1 c. milk

- 2/3 c. Bisquick

- 2 eggs

Heat oven to 400°. Grease

pan. Cook and stir meat with onion until brown. Drain. Stir in Jalapeno relish. Spread in pan. Sprinkle with cheese. Beat other ingredients until smooth, maybe 1 minute. Pour into pan. Bake 30-35 minutes in an 8 1/2x2 inch round cake pan.

Marilyn Miller

GOOD MEAT-NOODLE CASSEROLE

- 1 lb. pork shoulder

- 1 lb. beef stew meat

- 1 onion, diced

Cut meat into small pieces. Cover with water. Cook slowly until tender.

Cook 10 oz. pkg. noodles. Drain.

Drain meat, combine with noodles and add:

- 1 [10 oz.] can cream of mushroom soup, diluted with 1 can meat broth

- 1 [10 oz.] can cream of chicken soup, diluted with 1 can meat broth and/or liquid from one # 2 can whole kernel corn

- 1 diced green pepper

- 1 small jar pimento, drained and diced

- 1/4 lb. cheddar cheese, grated

Spread mixture into greased baking pan. Top with No. 2 can whole kernel corn, drained. Melt 1/4 c. butter or margarine, add 1 c. bread or cracker crumbs; put crumbs over all in baking pan.

Bake 45 minutes at 350°.

Mrs. Anonymous

Second thoughts are ever wiser.

To admit I have been wrong is but saying that I am wiser today than I was yesterday.

MEAT CASSEROLE

Slice about 5 raw potatoes into a buttered baking dish. Break 1 lb. raw ground beef over that. Next, add 1 can vegetable beef soup, 1 can mushroom soup and minced onion. On top, crumble potato chips. Cover and bake at 325° for 50 minutes.

Shirley Wenzel

ONE DISH HAMBURGER CASSEROLE

Brown together:

- 1 lb. ground beef
- 1/2 c. onion, cut fine
- Salt and pepper to taste
- 5-6 potatoes,
cooked until almost done
[Peeled and cubed]

- 1 can tomato soup
- 1 can green beans
- 3 carrots, diced

Alternate layers in buttered casserole. Bake at 350° for 30 minutes.

Pam (Mick) Bornemeier

STEAK AND DUMPLINGS

- 2 lbs. beef round steak
- 1/3 c. flour
- 1 tsp. paprika
- 1/4 c. salad oil
- 1 3/4 c. small cooked onions
- 1 can cream of chicken soup
- 1 can water

Dumplings

- 1 c. flour
- 2 tsp. double-acting baking powder
- 1/4 tsp. salt
- 1/2 tsp. poultry seasoning
- 1/2 tsp. celery salt
- 1/2 tsp. dry onion flakes
- 1/8 c. salad oil
- 1/2 c. milk
- 1/8 c. melted butter
- 1/2 c. crackers

Coat 2 lbs. of meat with mixture of 1/3 c. flour and 1 tsp.

paprika. Pound mixture into meat. Brown thoroughly in oil. Put in a 9x13 inch pan and add can of onions. Combine chicken soup and water in skillet used for browning. Bring to a boil and pour over meat. Bake in moderate oven, 350° for about 45 minutes, or until meat is tender. Add dumplings, increase temperature to 425°, bake for 20 to 25 minutes, or until golden brown.

Dumplings

Sift together flour, baking powder, salt and poultry seasoning. Add celery salt, onion flakes, salad oil and milk. Drop rounded T. of dough into mixture of melted butter and broken-up crackers. If more gravy is desired, add another can of cream of chicken soup and 1 can of water.

Mrs. Jerry Pointer

20-MINUTES SKILLET MEAL

- 1 lb. hamburger, browned in skillet and drained
- 1/2 c. chopped onion,
saute' with hamburger
- 1/4 c. green pepper, saute' with hamburger and onion.
[Can use frozen]

Add the following ingredients to the beef mixture:

- 2 c. canned tomatoes
- 1 1/2 c. milk
- 2 c. uncooked macaroni
- 2 T. sugar
- 1 T. chili powder
- 2 tsp. salt

Cover and bring to a boil, turn down to low and simmer for 18-20 minutes or until macaroni is tender. Serves 6-8 generously.

Lucy Mendenhall

Hurry is the mother of most mistakes.

QUICK SKILLET SUPPER

1 lb. ground beef
1 tsp. dill weed
1/2 tsp. salt
1/4 tsp. black pepper
1 [16 oz.] can mixed vegetables
1 can beef broth or bouillon
2 c. elbow macaroni, uncooked
1 c. dairy sour cream
1 [3 oz.] can French-fried onions
Brown meat in skillet and drain. Stir in seasonings, vegetables, macaroni and beef broth. Bring to a boil, reduce heat, cover and simmer 15 minutes. Stir in sour cream and 1/2 can of onions, heat through. Top with remaining onions.

Elsie Wendt - Q

SUPER BEEF SUPPER

1 lb. ground beef
1 c. buttermilk or extra light pancake or waffle mix
2 eggs
1/2 c. milk
1 1/2 c. [10 1/2 oz.] can condensed onion soup
Lightly grease 1 or 1 1/2 qt. shallow round casserole. Brown ground beef; drain, season to taste in medium mixing bowl, combine pancake mix, eggs, milk and 2/3 c. soup (reserve remaining soup for sauce). Beat until smooth. Place meat in casserole. Pour batter evenly over meat. Bake at 425° for 20-25 minutes, until crust is golden brown. Serve hot with sauce.

Sauce: In small pan, combine soup, 1 [5/8 oz.] pkg. home style or brown gravy mix and 1/2 c. water. Heat to boiling, stirring constantly.

Eugenia L. Bornemeier

TACO CASSEROLE

1 lb. ground beef
1/2 c. chopped onion

1 [8 oz.] can tomato sauce
1/3 c. water
1 [1 1/4 oz.] envelope Taco seasoning mix
2 eggs
1 c. milk
1 [16 oz.] can red kidney beans, drained
1 1/2 c. shredded monterey jack cheese
10 Taco tostado shells, coarsely crushed
1 c. shredded lettuce
1/2 c. shredded monterey jack cheese
1 small tomato, chopped
1/4 c. sliced pitted ripe olives

In large skillet, cook ground beef and the onion until beef is browned. Drain off excess fat. Stir tomato sauce, water and taco seasoning into meat mixture; heat through. Remove from heat.

Beat eggs and stir in milk. Add a small amount of the tomato sauce mixture to the egg mixture, stirring constantly. Return all to skillet. Stir in kidney beans, the 1 1/2 c. monterey jack, and the crushed taco shells. Turn into a 12x7 1/2 x2 inch baking dish.

Bake in a 350° oven about 30 minutes. Top with lettuce, 1/2 c. cheese, tomato and olives. Let stand 5-10 minutes before cutting into squares. Makes 6 servings.

Denene Owens

Be not simply good
Be good for something

Patience is accepting a difficult situation without giving God a deadline to remove it.

TOASTY CHEESE BAKE

8 slices white bread
Butter or oleo
1/4 c. chopped onion
2 T. chopped celery
1 T. mustard
1/2 tsp. salt
1/2 lb. ground beef
1 c. grated cheese
1 egg, slightly beaten
3/4 c. milk
1/2 tsp. salt
Dash pepper
1/8 tsp. dry mustard

Heat oven to 350°. Toast bread and butter on both sides. Cook and stir meat, onion, celery, prepared mustard, 1/2 tsp. salt until meat is brown and onion is tender.

Alternate layers of toast, meat mixture and cheese in greased baking dish, 9x9x2 inch.

Mix remaining ingredients; pour over layers in pan. If you wish, sprinkle with paprika. Bake uncovered 30-35 minutes. Makes 4-6 servings.

Good in microwave, too.

Lori Patton Meisinger

BAKED REUBEN CASSEROLE

1 3/4 c. drained kraut
2 med. tomatoes, sliced
1/2 lb. Swiss cheese
1 stick melted butter
1/4 tsp. caraway seed
1/2 lb. thinly sliced corn beef
3 T. Thousand Island dressing
2 T. butter
1 c. crumbled rye melba toast
or rye wafers

Layer kraut, tomatoes, cheese, corned beef, dressing, and 2 T. butter in casserole dish; sprinkle with topping.

Topping

Melt 1 stick butter, mix in rye crumbs and add caraway seed; brown lightly.

Bake in 450° oven for 30 minutes. Serves 4-6.

Bev Johnson

REUBEN CASSEROLE

[Make with left-over One Dish
Corned Beef dinner

1 [1 lb.] can sauerkraut, drained
1 tsp. caraway seed
2 c. shredded monterey jack
cheese
1/2 c. Thousand Island dressing
1/2 lb. thinly sliced, cooked
corn beef
4 slices rye bread
cut into 1/2 inch cubes [4 c.]
1/3 c. butter or oleo
2 T. parsley, if desired.

Heat oven to 375°. In an 8 inch square baking dish, layer: sauerkraut, caraway seed, 1 c. cheese, Thousand Island dressing, sliced corn beef and remaining cheese. Toss bread cubes with melted butter, sprinkle over top. Bake for 35-40 minutes. Before serving, sprinkle with parsley. Makes 6 servings (1 cup).

Dorothy Oldfield

REUBEN CASSEROLE

8 oz. pkg. noodles
[cooked and drained]
16 oz. can sauerkraut
12 oz. can corned beef

Mix together and put in a 9x13 inch pan, then put 1-2 cups grates Munster or mozzarella cheese on top of mixture.

Sauce

3/4 c. salad dressing
1 T. catsup
1/2 tsp. dill weed
1 tsp. grated onion or
dried onion

Stir together, put on top of cheese, take 1/2 c. Ritz cracker crumbs and add 2 T. melted butter, stir together and put on top.

Bake in a 350° oven for 30 minutes.

Esther Fleischman

ONE DISH CORNED BEEF DINNER

- 3 1/2 lbs. corned beef brisket
- 2 med. onions, sliced
- 3 med. potatoes,
pared and halved
- 3 - 4 carrots, scraped
- 1 [10 1/2 oz.] can consume'
- 1 med. head cabbage, wedged

Place corned beef and consume' in tightly covered 6 qt. dutch oven. Bring to a boil. Reduce heat and simmer about 4 hours, or until fork tender. Add vegetables, continue to cook, covered about 30 to 40 minutes, until vegetables are crisp tender.

Dorothy Oldfield

REUBEN ON A RAFT

- 3 bricks frozen hash brown
[enough to cover 9x12 pan]
- 2 T. Thousand Island dressing
- 1/2 lb. or more sliced corned
beef
- 1 can sauerkraut, drained
- 2 c. shredded Swiss cheese

Brown potatoes on both sides, put in 9x12 baking dish and spread with dressing. Top with sauerkraut, corned beef and cheese. Bake at 350° for 20 minutes or until heated through.

Lois Bornemeier

CHICKEN BREASTS IN CASSEROLE

- 6 - 8 boned chicken breasts
- 1 c. long-grained, raw rice
- 1/2 c. chopped green pepper
- 2 cans golden mushroom soup
- Dash Worcestershire sauce
- 2 cubes chicken bouillon
dissolved in 2 c. water
- Almonds [optional]
- 1/4 c. apple juice or sherry
- 2 T. oleo

Melt oleo in 9x13 pan.

Lay: 1. Rice; 2. Slivered almonds; 3. Green pepper; 4. Soup; 5. Lay chicken on top.

Pour bouillon cubes, water and Worcestershire sauce over chicken. Bake 350° for 1 1/2 hours. Near end, baste with apple juice and oleo.

Helen Schneider

CHICKEN CASSEROLE

Grease a 9x13 inch pan. Put a generous layer of cooked chicken in the bottom. Season with salt, pepper, celery salt and onion salt. Cover with croutons. Blend 2 cans of cream of chicken soup with about 2 cans of milk (or less). Pour over the top and bake in a 325° oven for about 30-45 minutes.

June Bornemeier

CHICKEN CASSEROLE

- Greased 7x11 inch pan
- 2 c. cooked chicken
- 2 c. uncooked macaroni
- 2 cans cream of mushroom soup
or 1 can cream of mushroom
and 1 can cream of chicken
- 1 soup can milk
- 1 [13 3/4 oz.] can chicken broth
[1 3/4 c.]
- 1 onion, minced
- 1/2 tsp. salt
- 8 oz. grated cheese.

Combine. Refrigerate overnight. Bake at 350° uncovered for 1 hour.

Martha Knox

CHICKEN CASSEROLE

- 1 can cream of chicken soup
- 2 c. diced chicken
- 1 c. cheddar cheese

Put in 1 1/2 qt. casserole. Put buttered bread crumbs on top and bake for 30 minutes, at 350°.

Shirley Wenzel

CHICKEN CASSEROLE

- 2 c. cooked, diced chicken
- 2 c. [2 cans] mushroom soup
- 1 soup can chicken broth
- 8 oz. grated cheddar cheese
- 2 c. uncooked macaroni
- 1 soup can of milk
- 1 small onion, chopped
- 1/2 tsp. salt
- Green pepper, water chestnuts, and pimento [optional]

Mix ingredients and pour into greased 9x13 inch glass dish. Cover with foil and refrigerate overnight. Uncover and bake one hour at 350°.

Eileen Kopecky

CHICKEN CASSEROLE

- Dice 12 slices of bread, use 1/2 to cover bottom of baking dish.
- 4 c. stewed chicken [I use 5 c.]
 - 1 green pepper, chopped fine
 - 1 small onion, chopped fine
 - 1/2 c. celery
 - 1/2 c. mayonnaise

Mix the above and spread over bread. Cover this with 1/2 of diced bread. Mix 4 beaten eggs and 3 c. milk. Pour over top of casserole and refrigerate overnight or all day. Heat 15 minutes in oven at 325°. Remove from oven and pour over 2 cans chicken, celery or mushroom soup. Cover all with 1 c. grated cheese and sprinkle with paprika. Return to oven. Bake 1 hour 325°. Serves 18.

Helen Schneider

CHICKEN DINNER

- 1 pkg. [10 oz.] frozen asparagus spears or broccoli spears cooked and drained
- 3 - 4 servings sliced, cooked chicken
- 1 can cream of mushroom soup
- 1/3 c. milk and 1/2 c. shredded cheddar cheese

Arrange asparagus in a 1 1/2 qt. shallow baking dish (10x6x2 inch), and top with chicken. Blend soup and milk; pour over all. Sprinkle with cheese, bake at 450° for 15 minutes or until hot. Makes 3-4 servings.

Lori Patton Meisinger

CHICKEN - RICE CASSEROLE

- 1/4 c. chicken fat or butter
- 1/3 c. flour
- 1 1/2 tsp. salt
- 1/8 tsp. pepper
- 1 c. chicken broth
- 1 1/2 c. milk
- 1 1/2 c. cooked white or wild rice
- 2 c. cut-up cooked chicken or turkey
- 1 can [3 oz.] sliced mushrooms, drained
- 1/3 c. chopped green pepper
- 2 T. chopped pimento
- 1/4 c. slivered almonds
- Snipped parsley

Heat oven to 350°. Melt chicken fat in large saucepan over low heat. Blend in flour, salt and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat, stir in broth and milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in remaining ingredients.

Pour into an ungreased baking dish, 10x6x1 1/2 inch or 1 1/2 quart casserole. Bake uncovered 40 to 45 minutes. Sprinkle with snipped parsley.

Makes 6 to 8 servings.

Ginger Hoyt

A Pilgrim's Grace - Give me a good digestion, Lord, and also something to digest.

CHICKEN WITH DRESSING CASSEROLE

- 1 box Stove Top chicken dressing
- 1 can cream of mushroom soup
- 1/2 can water
- 1 c. cut-up chicken [cooked]

[I use left-over fried chicken]

Prepare dressing as directed on box. Mix soup and water and heat slightly to make a gravy. Add chicken to gravy. Butter a medium size casserole dish, add dressing and cover with chicken gravy. Heat in oven at 325° for 20 minutes.

Joan N. Williams

ESCALLOPED CHICKEN OR TURKEY

Stew chicken or turkey until tender. Cut up. Use broth and milk and thicken, as white sauce. Stew celery, put juice in white sauce. Butter dish and put layers of chicken, bread crumbs, celery and pimento, add white sauce, bread crumbs and bake. Can use mushrooms.

Bake in a 325° oven for 40 to 50 minutes.

Selma Bornemeier

CHICKEN NOODLE CASSEROLE

- 1 large pkg. noodles
- 1 can of peas
- 1 can cream of chicken soup
- 1 cooked chicken [cut]
- 2 soup cans of water

Topping: Melt 1/2 cube oleo, few slices of browned onion. Mix with toasted bread crumbs; sprinkle over top and cook until brown and bubbly at 300°.

Shirley Wenzel

TURKEY RICE CASSEROLE

- 1/4 c. melted margarine
- 1/2 c. chopped celery
- 3 c. hot cooked rice
- 1 [4 oz.] can sliced mushrooms
- 1/2 tsp. poultry seasoning
- 1/2 c. sour cream
- 1 1/2 c. turkey broth
- 2 c. cooked, chopped turkey
- 1/2 c. slivered almonds

Cook onion and celery in margarine just until tender. Combine with remaining ingredients, except almonds. Spoon into a 3-qt. casserole. Sprinkle with almonds. Bake in a 350° oven for 30 to 40 minutes. Add salt to taste, if desired. Serves 8.

Mary Halvorsen

SIMPLE SAUCY FISH BAKE

- 1 pkg. [16 oz.] frozen perch filets
- 1 pkg. [10 oz.] frozen asparagus spears or broccoli spears
- Paprika
- 1 can Durkee onion rings
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 1 T. oleo
- 1 pkg. Hollandaise sauce mix

Thaw filets, just until they can be separated. Heat oven to 475°. Arrange fish in ungreased baking dish. Season fish with salt and pepper; dot with butter. Bake uncovered 15 minutes.

Prepare Hollandaise sauce as directed on package. Cook asparagus as directed on package, and drain. Remove fish from oven. Place asparagus spears in center of dish. Pour Hollandaise sauce on asparagus; sprinkle with paprika. Bake uncovered 5 minutes or until fish flakes easily with fork. Sprinkle onion rings on fish, bake 2 minutes longer. Serves 3-4.

Lori Patton Meisinger

CAULIFLOWER AND TUNA FISH CASSEROLE

- 1 large head cauliflower
- 1 small can tuna
- 1 can soup [any cream soup]
- Potato chip crumbs

Break cauliflower into flowerettes, boil in salt water 5-7 minutes. Arrange layers of cauliflower, soup and tuna alternately into a casserole dish, cover with crushed chips. Bake 30 minutes at 350°.

Pat Spellman

TUNA CRUNCH LOAF

- 2 envelopes Knox, soaked in 1/2 c. water
 - 1 can cream of celery soup
- Bring to a rolling boil and add Knox.

Add:

- 1/4 c. lemon juice
 - 1 T. prepared mustard
 - 1 tsp. salt
- Mix the following well and add to chilled gelatin mixture:
- 2 [6 1/2 oz.] cans tuna, flaked
 - 1 c. celery, chopped
 - 1/2 c. cucumber, grated
 - 1/4 c. green pepper, chopped
- Pour into mold.

Dorothy Oldfield

TUNA AND SHOESTRING POTATOES

- 1 family-sized can tuna
- 6 oz. canned shoestring potatoes
- 1 14-oz. can evaporated milk
- 1 can cream of mushroom soup
- 1 [3 oz.] can mushrooms, drained
- 4 oz. jar pimento, chopped

Combine all ingredients and bake in a greased 2 quart casserole at 350° for 45 minutes. Makes 6-8 servings.

Eleanor Fleischman

SALMON CASSEROLE

- 1/2 c. cooked carrots
 - 1 [7 3/4 oz.] can salmon
 - 1 [10 1/2 oz.] can condensed cream of celery soup
 - 1/4 lb. cheese, cut up [I use mild Cheddar]
 - 2 T. melted butter to use with bread crumbs
 - 1/4 c. chopped onion
 - 1 c. cooked macaroni
- Salt and pepper to taste

Use all of salmon, break up with fork. Place all ingredients in a greased 8x8 inch Pyrex dish and top with buttered crumbs. Bake in a 350° oven for 40 minutes. Watch.

Eunice Patton

SALMON-MACARONI CASSEROLE

- 4 oz. pkg. elbow macaroni
- 1 can cream of celery soup
- 2/3 c. evaporated milk
- 1 lb. can salmon, drained and broken into small pieces

Chopped pimento [as desired]
1 c. grated American cheese

Cook macaroni according to package directions. Drain, but do not rinse.

Combine celery soup and evaporated milk, add macaroni, salmon, pimento, half cup of the grated cheese. Put into a greased 1 1/2 qt. casserole. Sprinkle remaining cheese on top. Bake at 350° for 25 minutes. For a garnish, add pimento. Serves 6-8.

Olive Hall - Q

Faith is believing what God says simply because it is God who says it.

SEA FOOD BAKE

- 1 can cream of mushroom soup
- 1/3 c. salad dressing
- 1/3 c. milk
- 1 can [6 oz.] shrimp, drained [optional]
- 1 [7 oz.] can tuna or
1 [7 oz.] can crab, drained and flaked
- 1 [5 oz.] can water chestnuts, drained and sliced
- 1 c. finely diced celery
- 2 T. chopped parsley
- 2 tsp. grated onion
- 2 c. cooked macaroni

Paprika

In 1 1/2 qt. casserole, blend soup, salad dressing and milk. Mix in all other ingredients except paprika (sprinkle it on top). Bake in 350° oven 30 minutes or until hot. Serves 4-6.

Marilyn Schreiner

A tree does not fall at the first stroke.

HAM-BROCCOLI STRATA WETZEL

From 12 slices of bread cut 12 "do-nuts" and "holes". Fit the scraps into the bottom of a greased 9x13 inch pan.

Add a layer of 12 oz. sliced, sharp process cheese, one layer of cooked chopped broccoli and one layer of 2 c. diced ham. Arrange do-nuts and holes on top of this.

Combine 6 slightly beaten eggs, 3 1/2 c. milk, 2 T. instant minced onion, 1/2 tsp. salt and 1/4 tsp. dry mustard. Pour all of this over the bread. Cover and refrigerate for at least 6 hours. Bake uncovered at 325° for 55 minutes and let stand 10 minutes before cutting.

Sally Enck

FRESH ASPARAGUS AND HAM CASSEROLE

- 2 lbs. fresh asparagus [cooked]
- 2 medium potatoes [peeled, sliced 1/4 inch thick, cooked]
- 4 hard boiled eggs [sliced]
- 2 c. diced cooked ham
- 1/2 c. bread crumbs
- 6 T. margarine
- 3 T. flour
- 1 1/2 c. milk
- 3/4 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. dry mustard

Place layer of 1/2 of asparagus in 2 qt. casserole. Add potato slices. Cover with alternating layers of eggs, ham and top with remaining asparagus. Make sauce by blending flour into 4 tsps. melted margarine. Stir in milk, cook until thickened, stirring constantly. Add salt, pepper and dry mustard. Pour over vegetable and ham. Melt remaining margarine, stir in bread crumbs, then sprinkle on top of casserole. Bake at 375° for 20-25 minutes, until crumbs are golden brown and casserole heated thoroughly. Serves 8.

Dorothy Miller - Q

HAM AND NOODLE CASSEROLE

- 1 [8 oz.] pkg. noodles, cooked
- 1 1/2 c. cooked ham, chopped in cubes
- 1 c. grated Cheddar cheese
- 1 [10 1/2 oz.] can cream of chicken soup
- 1/2 c. milk
- 2 T. butter

Combine ham and 3/4 c. of cheese. Alternate noodles and ham in baking dish. Mix soup and milk, pour over noodles. Sprinkle remaining cheese on top. Dot with butter.

Cover and bake at 375° for 20 to 30 minutes, until bubbly.

Martha Knox

HAM AND SWISS PIE

- 2 c. fully cooked ham, cut up
- 1 c. [4 oz.] natural Swiss cheese shredded
- 1/3 c. chopped green onion
- 4 eggs
- 2 c. milk
- 1 c. baking mix
- 1/4 tsp. salt, if desired
- 1/8 tsp. pepper

Heat oven to 400°. Grease 10x1 1/2 inch pie plate or a 9x9 inch baking dish. Sprinkle ham, cheese and onions into baking dish. Beat remaining ingredients until smooth, 15 seconds, in blender on high or 1 minutes with hand beater. Pour into a dish. Bake until golden brown and knife inserted in center comes out clean, 35 to 40 minutes. Cool 5 minutes. Serves 6.

The pie that does the impossible by making its own crust.

Mrs. Jerry Pointer

PORK AND KRAUT DINNER

Put 2 No. 2 cans sauerkraut in Dutch oven or slow cooker. Brown 4-6 pork chops or pork steak in skillet. Season to taste. Remove from pan and rinse pan with 1 c. water. Add brown water to kraut along with 2 med. onions, cut up, 1 shredded apple, 1 small can mushrooms, 1 T. caraway seed, 3-4 T. brown sugar, 1/2 tsp. powdered garlic and 2 c. water. Peel 4 or 5 potatoes and place in kraut, also. Put meat on top of kraut mixture and cook for 2-6 hours, depending upon whether it is in slow cooker or Dutch oven.

Martha Bornemeier

SAUSAGE SKILLET SUPPER

- 1 lb. bulk pork sausage
- 1 [29 oz.] can tomatoes
- 1/2 c. barbeque sauce
- 1/2 c. chopped green pepper
- 1/2 c. chopped onion
- 1/2 c. rice
- 1/3 c. water
- 1/2 lb. Velveeta cheese, sliced

Brown sausage and drain. Add tomatoes, barbeque sauce, green pepper, onion, rice and water; bring to a boil. Cover and reduce heat. Cook on medium, simmer for 25 minutes. Place cheese spread on top and heat until cheese begins to melt.

Makes 6-8 servings.

Nina Miller Landwehr
Dunbar, Nebraska

ZUCCHINI RICE WITH SAUSAGE

- 1 lb. ground sausage or ground beef
- 1 1/2 c. Minute Rice
- 1 1/2 lbs. zucchini squash, sliced
- 1/2 c. thinly sliced onion
- 1 [16 oz.] can stewed tomatoes
- 1 c. hot water
- 1 tsp. prepared mustard
- 1 tsp. garlic salt
- Dash of pepper
- 1 c. grated sharp Cheddar cheese

Brown meat. Push to one side and remove all but 2 T. fat. Add rice, zucchini and onion. Cook and stir until lightly browned. Stir in tomatoes, water, mustard, garlic, salt and pepper and bring to a boil. Cover and simmer 5 minutes. Stir in cheese. Heat just to melt cheese.

Jan Hircok (Mrs. Bill)
Helen Schneider's niece

MAGICAL QUICHE

- 1/2 lb. bacon,
cooked and crumbled
- 1 c. shredded Swiss cheese
- 1/2 c. finely chopped onion
- 1 [12 oz.] can whole kernel corn
with peppers, drained
- 2 c. milk
- 1/2 c. biscuit mix
- 4 eggs
- 1/4 tsp. salt
- 1/8 tsp. pepper

Combine bacon, cheese, onion, corn and spread in a greased 10 inch quiche pan or a deep 10 inch pie pan. Place milk, biscuit mix, eggs, salt and pepper in blender. Blend on high speed 1 minute. Pour over mixture in quiche pan. Bake at 350° for 50 to 55 minutes, or until knife inserted in center comes out clean. Let stand 5 minutes before serving. Makes 6 to 8 servings.

Egg Casseroles

SATURDAY NIGHT SUPPER DISH

- 1 pkg. fine egg noodles
- 6 eggs
- 1/2 lb. bacon
- 1/2 c. milk
- 2 T. green onion tops, cut fine
- Salt and pepper

Boil noodles until tender, about 20 minutes. Beat the eggs and milk together and add drained noodles. Dice the bacon and fry until light brown. Add bacon to egg and noodle mixture, then add onions, salt and pepper to taste. Fry in hot lard until brown on both sides, using about 2 T. of mixture to each patty or pancake. My family liked this.

Lula M. Kruse
Mother of Eunice Patton - Q

QUICK AND EASY BREAKFAST CASSEROLE

Tear up 4 slices of bread [any kind]. Place pieces in a greased baking dish, 13x9x2 inch. Brown and drain 1 lb. bulk sausage or links. Drain off fat. Cut links in slices. Spoon sausage over bread. (Ham or bacon could also be used). Sprinkle with 1 c. grated, sharp Cheddar cheese. Beat 6 eggs, 2c. milk, 1 tsp. dry mustard [optional], 1 tsp. salt and dash of pepper. Pour over mixture in baking dish.

Bake at 350° for 35 to 40 minutes. Cheese will rise to the top. Prepare the night before, refrigerate and cover. Serves 6.

Shirley Bornemeier

SAUSAGE CASSEROLE

In a 9x13 inch greased pan, layer:

First layer:

3 1/2 c. croutons

Second layer:

2 c. cheese

May slice cheese and cover pan.

Third layer:

2 lbs. browned sausage

4 eggs

3/4 tsp. dry mustard

Fourth layer:

2 1/2 c. milk

Refrigerate overnight. Next morning, pour on top 1/2 c. milk, 1 can of mushroom soup, salt and pepper. Bake at 300° for 1 1/2 hours.

Hazel Miller - Q

Thoughts are the seeds of future deeds.

Children need MODELS rather than CRITICS.

SAUSAGE QUICHE

1/2 lb. bulk pork sausage
3/4 c. sliced fresh mushrooms
1/4 c. chopped onion
1/4 c. chopped green pepper
1 clove garlic, minced

3 beaten eggs
1 1/2 c. light cream or milk
1 T. flour
1/4 tsp. salt
Dash of pepper
3/4 c. shredded mozzarella
cheese

1/4 c. grated parmesan cheese
1 T. snipped parsley

Prepare a plain pastry and roll out a single crust as for a pie. Line a 9-inch quiche dish or pie plate; trim pastry to within 1/2 inch beyond edge. Flute edge high. Do not prick crust. Line with double thickness heavy-duty foil. Bake in 450° oven for 5 minutes. Remove foil; bake for 5 to 7 minutes more. Remove from oven; reduce oven temperature to 325° (pie shell should be hot when filling is added; do not partially bake ahead of time).

Meanwhile, in skillet, cook sausage until browned. Drain well, reserving 1 T. drippings. Set sausage aside. Cook mushrooms, onion, green pepper, and garlic in reserved drippings until tender. Remove from heat and set aside.

Combine eggs, cream or milk, flour, salt and pepper. Sprinkle sausage over warm pastry; top with mushroom mixture. Place on rack in oven; gently pour egg mixture over mushroom mixture. Sprinkle with mozzarella cheese; top with parmesan cheese and parsley. Bake in a 325° oven for 45-50 minutes or until almost set in center. If necessary, cover edge of crust with foil to prevent over browning. Let stand 10 minutes before serving. Makes 6 servings.

Dorothy Kunz

SWISS BREAKFAST SANDWICH

Preheat oven to 350°. For each serving: Place one slice whole grain bread or English muffin on cookie sheet. Thinly slice leftover, baked or boiled potato (leave skin on). Arrange on bread. Top with two thin slices Swiss cheese and two slices of tomato. Place in oven until potato is warm and cheese is melted (8-10 min.) Meanwhile, fry egg.

No grease fried eggs: Spray skillet with Pam, add eggs and when whites start to set add 1/4 to 1/2 c. water. Cover and cook to desired doneness.

When sandwich is hot, remove to plate. Top with egg, sprinkle with chopped parsley, salt and white pepper.

Jim Hoyt

TOSTADA QUICHE

9 inch deep-dish pie shell
Bake 7 minutes

1/2 lb. hamburger
4 oz. can green chilies
2 T. taco seasoning
3/4 c. milk
6 oz. Cheddar cheese
1/2 c. chopped onion
2 eggs

Brown beef and drain. Add onion, green chilies and taco seasoning. Simmer a few minutes. Layer cheese and hamburger. Beat eggs and milk, salt and pepper until frothy. Pour over hamburger. Bake 350° for 45 minutes. Have shredded lettuce, tomatoes, cottage cheese, Cheddar cheese and taco sauce on table to put on top of quiche when served.

Eileen Bornemeier Kopecky
Daughter of Edna Bornemeier

SAUSAGE CASSEROLE

- 1 lb. pork sausage
- 1 green pepper
- 1 small onion
- 3 c. celery

Brown the above together, then drain.

- 2 pkgs. dry chicken Cup Of Soup
- 1 c. raw rice
- 4 c. water

Mix all together. Bake 1 hour at 375°.

Deb Lenz

BACON-EGG CASSEROLE

- 1/4 c. chopped onion
- 2 T. oleo
- 2 T. flour
- 1 1/2 c. milk
- 1 c. shredded, sharp American cheese
- 6 hard-boiled eggs, sliced
- 1 1/2 c. crushed potato chips
- 10-12 slices bacon, cooked and crumbled

Cook onion in butter, blend in flour, add milk; cook and stir constantly until thick. Add cheese, stir to melt. Place layer of eggs in 10x6 inch baking dish. Cover with 1/2 of the cheese sauce, 1/2 of potato chips, 1/2 of the bacon, and repeat layer. Bake 350° 15-20 minutes. Can be made the day before, refrigerate or freeze. Excellent for a late morning brunch.

Sharron Schreiner

BAKED EGGS

- 8 slices white bread

Remove crusts and cut into 1 inch cubes in a buttered 9x12 inch cake pan.

Mix:

- 8 eggs
- 2 tsp. salt
- 4 c. milk
- 2 tsp. dry mustard

Pour over bread cubes. Grate 3/4 lb. cheese [Velveeta or Cheddar] over top. Let set in refrigerator overnight, covered with foil. Bake 1 hour at 350° with foil cover. May add browned sausage, bacon bits or left-over ham bits to mixture.

Jan Hircock (Mrs. Bill)
Helen Schneider's niece

BREAKFAST CASSEROLE

- 12 slices of bread, cubed

[Crust included]

- 2 c. ham, cubed
- 3/4 to 1 c. cheese, cubed
- 6 large eggs [9 if small]
- 3 1/2 c. milk
- 1/4 tsp. onion powder
- 1/4 tsp. dry mustard

Combine bread cubes, ham cubes, and cheese cubes. Toss until thoroughly mixed and put into heavily greased 9x13 inch pan. Beat eggs and add milk, onion powder and mustard. Pour egg mixture over bread mixture in pan and let set in refrigerator overnight. Bake one hour at 325° or until knife inserted in center comes out clean. Let set 5 minutes before cutting.

Nancy Anderson

BREAKFAST CASSEROLE

- 2 lbs. sausage, browned and drained
- 10 eggs, lightly beaten
- 1 1/2 c. grated sharp Cheddar cheese
- 2 c. milk

Salt and pepper to taste

Mix all ingredients and pour into a greased 9x13 inch pan. Bake uncovered at 350° for 35-40 minutes. If making ahead, store unbaked and covered in refrigerator overnight. Serves 6 and is good reheated.

Martha A. Bornemeier

EGG BRUNCH CASSEROLE

Lay 6 slices of bread in the bottom of a 9x13 inch pan. Put cubed ham on each slice of bread, 1 slice cheese on each slice of bread. Place another 6 slices of bread on top. Beat 6 eggs until light in color, add 1/2 tsp. salt, 1/2 tsp. dry mustard. Beat 2 1/4 c. milk into egg mixture. Pour over slices of bread. Top with 1/4 c. butter and 4 c. crushed cornflakes. Refrigerate overnight. Bake 350° 1 hour or until done.

Edna Bornemeier

EGG SAUSAGE FONDUE

8 slices of bread
1 1/2 lbs. sausage
Brown and drain
2 c. grated Cheddar cheese
4 eggs, slightly beaten
3/4 tsp. dry mustard
2 1/2 c. milk

Combine:

1 can cream of mushroom soup
1/2 c. milk
1/2 tsp. salt

Layer cake pan with broken bread, sausage, then cheese. Pour eggs, milk and mustard over all. Top with soup mixture, refrigerate overnight. Bake at 300° for 1 1/2 hours. (I sometimes add mushrooms).

Sherall Oehlerking

HAM-CHEESE-EGG BRUNCH

6 - 7 slices bread, cubed
1 lb. ham or Canadian bacon, cubed
1/2 lb. Old English cheese, cubed
3 - 4 eggs, beaten
1 c. milk
1/2 tsp. salt
1/2 tsp. dry mustard
1/4 lb. melted oleo

Grease 9x13 inch pan, mix cubed bread and ham in pan. Layer cheese on top. Mix eggs, oleo, milk and seasonings. Pour over casserole. Top with 1 to 2 slices cubed bread. Cover and refrigerate overnight. Bake uncovered for 1 hour at 350°.

Jane Heine

EASY HAM QUICHE

Mix 8 slices bread [diced], 1 lb. diced ham, and 1/2 lb. Velveeta cheese, in bottom of buttered 9x12 inch glass pan. Combine 3 beaten eggs, 2 c. milk, 1/2 tsp. dry mustard and 1/2 tsp. salt. Pour over bread and ham mixture. Bake 1 hour at 350°.

May be made up the night before and refrigerated.

Nina Miller Landwehr
Dunbar, Nebraska

IMPOSSIBLE QUICHE

12 slices bacon [about 1/2 lb.]

Crisply cooked and crumbled
1 c. [4 oz.] shredded Swiss cheese
1/3 c. chopped onion
2 c. milk
1/2 c. Bisquick baking mix
4 eggs
1/4 tsp. salt
1/8 tsp. pepper

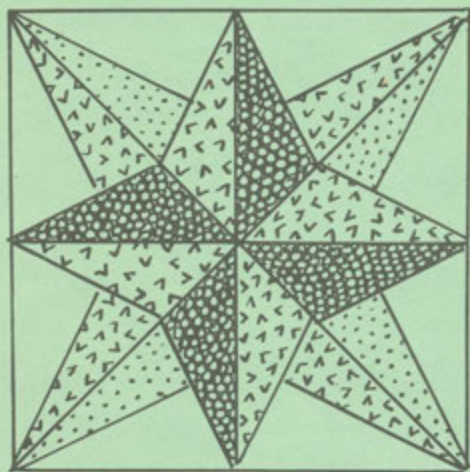
Heat oven to 350°. Lightly grease 10 inch pie plate. Sprinkle bacon, cheese and onion evenly over bottom of pie plate. Place remaining ingredients in blender or mixer until well blended. Pour into pie plate. Bake until golden brown and knife inserted in center comes out clean, 50-55 minutes. Let stand 5 minutes before cutting. Serves 6.

Joyce Backemeyer

MICROWAVE

and

CROCKPOT



Mother's Delight

Microwave and Crockpot

BEEF AND NOODLES IN CROCKPOT

- 1 1/2 lb. round steak, boneless
- 1 can cream of mushroom soup
- 1 med. onion, diced
- 1/2 c. sour cream
- Large egg noodles,
cooked as directed on pkg.

Cut meat in 1/4 inch wide pieces and brown. Place in slow cooker with soup and onion and 1/4 c. diced celery. Simmer on low for 4 hours. Add sour cream and heat. Serve over buttered noodles.

Nettie Bornemeier

BRUNCH SPECIAL

- 1 [12 oz.] pkg. frozen hash brown potatoes
- 1/3 c. sour cream
- 1/3 c. milk
- 1/2 tsp. salt
- 1 T. snipped chives
- 4 slices Canadian style bacon, ham or sausage
- 4 eggs

Place potatoes in a 2 quart, glass baking dish. Cover with plastic wrap. Microwave on high 6 to 7 minutes or until partly cooked. Blend in sour cream, milk, salt and chives. Place bacon slices down center of dish. Make two hollows in potatoes on each side of bacon. Break 1 egg into each indentation, and re-cover.

Microwave on medium for 6 to 8 minutes or until eggs are cooked to desired doneness. Let stand covered, 2 minutes, before serving. Makes 4 servings.

Rae Jean Bornemeier
(Ziegelbein)

MICRO-WAVE CHILI

- 1 lb. ground beef
- 2-3 tps. chili powder

- 1 1/2 tsp. salt
- 1 clove garlic, minced or
1/8 tsp. instant minced garlic
- 1 med. onion, chopped
- 2 c. [1 lb. can] undrained tomatoes [can substitute stewed tomatoes or fresh tomatoes]
- 1 tsp. dry or prepared mustard
- 1 can [16 oz.] kidney beans or chili beans or pork and beans]

Crumble ground beef in a 2 qt. casserole. Add onion and chili powder, cook on High uncovered for 5 minutes. (Drain excess fat if needed). Mix in remaining ingredient except beans, stir to break up tomatoes. Cook, covered, on High for 10 minutes. Add beans and cook 3 minutes or until hot. Allow several minutes standing time. Serves 4-5.

MICROWAVE POTATO SOUP

- 4 slices bacon
- 1 medium onion, chopped
- 1/2 c. water
- 1 pkg. [12 oz.] frozen, shredded hash browns
- 1 1/2 tsp. salt
- 1/8 tsp. pepper
- 3 T. margarine
- 2 T. flour
- 2 c. milk
- 1 c. water

Microcook bacon to crisp. Drain fat and save. Add onion to bacon fat. Cover and microcook until onion is tender, 3-4 minutes. Add 1/2 c. water and the frozen potatoes. Cover and microcook until potatoes are thawed, 6-7 minutes. Stir in salt, pepper and margarine. Shake flour and milk in jar; stir into potato mixture with 1 c. water. Cover and microcook until mixture boils and thickens slightly, 3-5 minutes. Crumble bacon and sprinkle over top.

Barb Fleischman

CORN

SCALLOPED OR PUDDING

- 2 T. butter
- 1 [16 oz.] can cream style corn
- 1 c. grated Cheddar cheese
- 1 c. soda cracker crumbs
- 1/4 c. finely chopped onion and celery
- 1 tsp. salt
- 1 tsp. paprika
- 1 large egg, beaten
- 1 c. milk

In 1 1/2 qt. casserole, microwave butter on high for 30 seconds. Stir in onion and celery. Microwave on high for 4 to 5 minutes, until tender-crisp, stirring occasionally. Stir in remaining ingredients. Microwave on high for 4 minutes, stir. Microwave at 70% power (roast) for 8 to 10 minutes or until edges are set but center will be slightly soft. Let rest covered for 10 minutes before serving. Center will set during resting time.

Also good without onion and celery.

Lynn Kopf

OLE SETTLERS BEANS

- 1 can butter beans
- 1 can kidney beans
- 1 can pork and beans

Mix together. Brown and add to above 1/2 lb. bacon, chopped, 1/2 lb. hamburger and 1 med. onion.

Add:

- 1/3 c. brown sugar
- 1/4 c. white sugar
- 2 T. molasses
- 1/2 tsp. chili powder
- 1/4 c. barbecue sauce
- 1/3 c. catsup

Bake in a slow oven in a casserole or bean pot for several hours on low setting, or in a crockpot.

Jan Hircocock (Mrs. Bill)
Helen Schneider's niece

SCALLOPED POTATOES

- 3 T. oleo
- 3 T. flour
- 2 1/2 c. milk
- 1 tsp. salt
- 1/8 tsp. pepper
- 2 1/2 lbs. [6-8] potatoes
- 2 T. onion

Melt butter in glass quart casserole, add flour, salt and pepper. Blend to a smooth consistency. Add milk gradually. Cook with microwave until thick, stirring every minute or so. Peel the potatoes and slice thin. Place the potatoes in the thickened white sauce. Add onions. Stir slightly. Cook 17 minutes or until potatoes are tender, stirring every 5 minutes. Yields 6 to 8 servings.

Vicki Fleischman

SQUASH CASSEROLE

[Microwave]

- 1 acorn squash,
Peeled and cut up
- 1/4 c. butter
- 2 T. green pepper
- 1 small onion, chopped
- 1/2 tsp. seasoned salt
- 1 [16 oz.] can corn, drained
- 1 [16 oz.] can peeled tomatoes,
drained
- 1/8 tsp. pepper

Croutons or butter crumbs

Melt butter in microwave; add green pepper, onion and seasoned salt; saute 2 minutes. Add squash and steam in microwave about 5 minutes or until fork tender. Stir in corn and tomatoes. Season with pepper. Sprinkle with croutons or buttered crumbs. Microwave 5 minutes. Serves 6.

Maechelle Clements

Sorrow makes us bitter, or better.

**MICROWAVE OVEN
YAM BAY BAKE
FOR THANKSGIVING**

- 1 [10 oz.] can pineapple slices
[drain and reserve 2 T.]
1 [17 oz.] can yams
Arrange pineapple slices on
edges and yams in center. Pour
pineapple juice over.

Prepare:

- 3 T. flour
2 T. brown sugar
1/4 tsp. cinnamon
Dash of salt
2 T. oleo, cut in

Bake uncovered on 70%
power for 10-12 minutes. Then
put 2 T. chopped nuts and 1/2 c.
miniature marshmallows over
yams. Watch carefully until
marshmallows are melted; use
70% power for marshmallows
and nuts.

Fern Mead

MICROWAVE ENCHILADA

- 1 lb. hamburger
1 T. minced onion
1/8 tsp. garlic powder
2 tsp. chili powder
1/2 tsp. pepper
15 oz. can tomato sauce
2/3 c. water
6 flour tortillas
2 c. shredded Cheddar cheese
1 c. sour cream
1/2 c. chopped ripe olives

Brown hamburger in micro-
wave for 5 minutes, stirring
occasionally. Drain fat, add next
6 ingredients. Cook 5 minutes,
stirring once. Mix sour cream
and olives. In 2 quart, glass,
round casserole, layer a tortilla,
sour cream mix, meat sauce, and
Cheddar. Repeat 6 times with
Cheddar being last. Cook on
medium until hot and cheese is
bubbly.

Karen Rase

**SUMMER LASAGNE
MICROWAVE OVEN**

- 1 [8 oz.] can tomato sauce
1 med. onion
1/4 tsp. basil leaves
1/4 tsp. salt
1/8 tsp. pepper
1/4 tsp. oregano
1 c. cottage cheese
1/2 c. shredded Mozzarella
cheese
1 tsp. parsley flakes
3 med. zucchini
1 large tomato, sliced
2 T. parmesan cheese

Combine tomato sauce, onion,
basil, salt, pepper, and oregano
in small mixing bowl. Combine
cottage cheese, mozzarella and
parsley. Peel zucchini, cut off
ends. Slice zucchini into length-
wise strips. Arrange in an 8x8
inch casserole. Cover with wax
paper and microwave high 6-8
minutes. Re-arrange after half
the time. Drain liquid. Place
zucchini on paper towels to
absorb excess moisture. Cool
slightly. Layer 4-6 strips in
bottom of baking dish. Reserve 6
strips for second layer. Spread
cottage cheese over zucchini.
Layer with sliced tomatoes.
Spread half of tomato sauce over
zucchini and sprinkle with
parmesan cheese. Reduce pow-
er to medium microwave, uncov-
ered, 20-25 minutes or until
zucchini is tender and hot in
center. Let stand 5 minutes
before serving.

Lori Patton Meisinger

MICROWAVE PIZZA BURGER
English muffins

Left over sloppy Joe mixture
Cheese, any kind

Place spoonful of sloppy Joe
mixture on top of half an English
muffin. Top with cheese. Place
on cookie sheet and set under
broiler until cheese melts or in
microwave.

Lisa Kopecky

CHICKEN BREASTS IN MUSHROOM SAUCE

[Microwave]

- 4 chicken breasts,
skinned and boned if desired
- 1/2 tsp. salt
- Pepper
- 1/2 c. drained mushrooms
- 3 med. carrots, thinly sliced
- 1/4 c. milk
- 1 can condensed cream of
chicken soup
- Parsley

Arrange chicken breasts in 1
1/2 qt. baking dish. Sprinkle
with salt and pepper. Top with
mushrooms, carrots and milk.
Spoon soup over top, spreading
to cover. COOK, covered with
wax paper, 15 minutes, or until
carrots and chicken are done.
Garnish with parsley. Serve
with rice or noodles. Serves 4.

Maechelle Clements

BANANA BREAD

[Microwave]

- 1/4 c. shortening
- 1 3/4 c. all-purpose flour
- 2 1/2 tps. baking powder
- 1/2 tsp. salt
- 2/3 c. sugar
- 2 eggs
- 1 c. mashed bananas [2 or 3]

Melt shortening in cup (1 min.
normal). Sift flour, baking
powder, salt and sugar together
in bowl. In separate bowl, beat
the eggs. Add eggs, mashed
bananas and cooled shortening
to dry ingredients. Mix quickly
and lightly until all moistened.
Line a 1 1/2 qt. (8 1/2 x 4 1/2 x 2 1/2
inch) glass dish with paper
towel. Bake in microwave 7 to 9
minutes at bake. Rotate twice.

Sue Thomas

My Lord knows the way
through the wilderness.
All I have to do is follow.

CINNAMON COFFEE CAKE

- 1/2 c. sugar
- 1/2 c. brown sugar, packed
- 1 1/2 c. flour
- 2 tsp. cinnamon [or less]
- 1/2 c. butter
- 1 egg, slightly beaten
- 1/2 c. buttermilk or sour milk
- 1/2 tsp. soda
- 1/4 tsp. salt

Mix sugar, flour and cinnam-
on. Cut in butter until crumbly.
Reserve 1/2 c. for topping. To
rest of the mixture, add egg,
buttermilk, soda and salt. Mix
well. Into lightly greased 8 inch
round or square baking dish (or
ring pan), spread half of the
batter. Sprinkle with half of the
topping. Carefully spread re-
maining batter and rest of
topping.

Microwave on 50% power
(simmer) for 7 minutes, then
heat on high for 3 to 4 minutes
to finish. Let rest, covered with
wax paper, on flat surface for 10
minutes.

For variety, add one of these
to center topping layer:

- 1/2 c. chopped nuts
- 3/4 c. finely diced dates
- 1 c. fresh blueberries

Don't overcook. Coffee cakes
dry out quickly. Top will appear
shiny, but under this, cake looks
"done".

Insert a glass in center for a
circle shape if you don't have a
ring pan. (A good idea for any
cake).

Lynn Kopf

It is a greater thing to obey
the Word of the Lord than to
preach it.

Where Love resides, God
abides.

ALICE BORNEMEIER'S QUICK COFFEE CAKE

[Adapted for microwave]

- 1 1/2 c. flour
- 1 c. sugar
- 1/4 tsp. salt
- 1/3 c. margarine

Mix ingredients like pastry. Add one egg in cup filled with milk. Beat well. Sprinkle 2 tsp. baking powder over batter and beat again. Pour into buttered 2 quart square Corning dish that has a small glass inverted in the center or use a ring pan.

Microwave on 50% power for 7 minutes. Then on high for 3 to 4 minutes. Let rest covered for 10 minutes.

Top will look glossy when done.

Lynn Kopf

SOUR CREAM COFFEE CAKE

- 1 c. butter
- 2 c. sugar
- 4 eggs
- 4 c. flour
- 1 1/2 tsp. baking powder
- 1 1/2 tsp. baking soda
- 1/4 tsp. salt
- 2 c. commercial sour cream

FILLING

- 1 c. brown sugar
- 1 c. chopped nuts
- 2 tps. cinnamon

Cream butter and sugar. Beat in eggs, one at a time until smooth and creamy. Sift dry ingredients, add to other mixture and mix well. Stir in sour cream. Combine filling ingredients. Grease microwave Bundt pan. Alternate layers of batter and filling - 1/3 batter, 1/2 filling, 1/3 batter, etc. Microwave on 50% power for 10 minutes. Then microwave on high for 3 to 4 minutes to finish cake. Let rest, covered with waxed paper on flat surface for 10 to 15 minutes. Turn onto serving plate. Drizzle with glaze

while warm or dust with powdered sugar.

GLAZE

- 1 c. powdered sugar
- 2 T. hot water
- 1/2 tsp. vanilla

Lynn Kopf

FROSTED OATMEAL SQUARES

[Microwave]

- 2 c. quick cooking rolled oats
- 1/2 c. firmly packed brown sugar
- 1/2 c. soft margarine
- 1/4 c. white corn syrup
- 6 oz. pkg. semi-sweet chocolate morsels
- 6 T. chunk peanut butter

Mix oats, brown sugar, margarine and syrup thoroughly. Place in a 2 quart baking dish. Microwave 3 1/2 to 4 minutes until bubbly over entire top. Cool and melt chocolate morsels and peanut butter in a 1 pint casserole 1 minute in microwave. Stir halfway through cooking time. Mix until smooth and spread on top of oatmeal mixture. Store in refrigerator. The squares will seem hard to cut, but will soften at room temperature after a few minutes. Cut into 24 squares.

Maechelle Clements

MICROWAVE RHUBARB SAUCE

Into a quart Corning Ware dish:

- 3 c. rhubarb,
- cut in 1/4 inch slices
- covered with 1 c. sugar

Microwave on high for 5 minutes. Stir. Microwave on simmer, stirring occasionally, for 5 to 7 minutes.

Lynn Kopf

RHUBARB CRUNCH

In Pyrex 8x12 inch dish,
place:

- 6 c. chopped rhubarb
- 2 c. sugar
- 6 T. flour

Combine above ingredients and heat in microwave on high for 5 minutes, stirring from corners occasionally.

Put on following topping:

- 1 c. brown sugar
- 1 c. oatmeal
- 1 1/2 c. flour
- 1/2 c. butter
- 1/2 c. shortening

Combine ingredients. You may put this under broiler to crisp topping. Be careful not to get too close to broiler with the Pyrex pan.

Lynn Kopf

SHORTCAKE

- 2 c. all-purpose flour
- 1/4 c. sugar
- 1 T. baking powder
- 1/2 tsp. salt
- 1/2 c. oleo [1 stick]
- 3/4 c. milk

Combine dry ingredients in a bowl. Cut in butter to resemble coarse crumbs. Add the milk and mix only until the dry ingredients are moistened. Dough will be lumpy. Spread in an 8 inch round glass cake dish. Bake in microwave for 5 minutes, normal or until done. Finish browning in regular oven if needed.

Serve warm, topped with sweetened fruit or whipped cream.

Sue Thomas

BAVARIAN MINTS

Melt together in microwave or double boiler:

- 1 [12 oz.] pkg. semi-sweet chocolate chips
- 1 [12 oz.] pkg. milk chocolate

chips

- 1 T. butter

When melted, add:

- 1 tsp. vanilla
- 1 1/4 tsp. peppermint flavoring
- 1 can Eagle Brand sweetened condensed milk

Mix well and pour into a buttered 9x13 inch pan. When set, cut in small pieces.

Joan John

MICROWAVE PEANUT BRITTLE

Power Level - High

Microwave time - 8 to 11 min.

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

In 1 1/2 qt. casserole, stir together sugar and syrup. Microwave 4 minutes. Stir in 1 c. salted peanuts. Microwave 3 to 5 minutes, until light brown. Add 1 tsp. butter and 1 tsp. vanilla to syrup, blending well. Microwave 1 to 2 minutes more. Peanuts will be lightly browned and syrup very hot. Add 1 tsp. baking soda and gently stir until light and foamy. Quickly pour mixture onto lightly greased cookie sheet, or unbuttered non-stick pan. Let cool 1/2 to 1 hour. When cool, break into small pieces.

Joyce Backemeyer

MICROWAVE CARAMEL POPCORN

In microwave oven, cook on high power for 2 minutes:

- 1 stick oleo
- 1 c. brown sugar
- 1/4 c. white syrup
- 1/2 tsp. salt

Take out and stir in 1/2 tsp. soda. Stir until well mixed. Have 4 qts of popcorn popped and put it in large, brown paper sack.

Pour caramel mixture into sack, shake well and cook 1 1/2 minutes on high power. Remove from oven, shake well and cook again 1 1/2 minutes on high.

Deb Dankleff

POPPY JACK

- 10 c. popped corn
- 1 c. roasted peanuts or mixed nuts
- 3/4 c. brown sugar
- 1/4 c. plus 2 T. oleo
- 3 T. white syrup
- 1/4 tsp. salt
- 3/8 tsp. soda

Combine butter, brown sugar, syrup and salt in 2 or 4 c. glass measuring cup. Microwave on high power for 2 minutes. Stir and microwave 2 more minutes at 50% power. Add soda and stir until foamy. Pour over popcorn and nuts and stir well. Microwave on high power for 3 - 3 1/2 minutes, stirring frequently. Poppy Jack will become crisp as it cools. Store in air tight container.

Fern Mead

MICROWAVE CUSTARD

- 3 eggs
- 2 T. fructose
- 3/4 tsp. vanilla
- 1/4 tsp. salt, optional
- 1/4 tsp. nutmeg, divided
- 3/4 c. skim milk

In small bowl, beat eggs, fructose, vanilla, salt and 1/8 tsp. nutmeg until smooth. Set aside.

In 2 c. measuring cup, heat 3/4 c. milk on high 1 1/2-2 minutes or until mixture is hot but not boiling. Stir small amount of hot milk into egg mixture, continue to add milk until all is included in eggs. Stir until smooth.

Pour into individual custard cups. Top with remaining nutmeg. Reduce power to 50% (med.) microwave 3 1/2-4 1/2 minutes or until soft set. Turn and re-arrange dishes every 30 seconds. Serve chilled.

Jo Vogt

DIABETIC RAISIN BREAD PUDDING

- 6 slices raisin bread, cubed
- 1/4 c. raisins
- 2 eggs [beaten]
- 1 packet of Equal
- 2 c. milk
- 1 tsp. vanilla
- Cinnamon or nutmeg

In an ungreased 2 quart 9x9 inch Pyrex dish, mix bread and raisins. Sprinkle package of Equal. Beat eggs, milk and pour over the bread and raisins. Sprinkle with cinnamon or nutmeg. Cook on 50 (simmer) 12 to 14 minutes.

MICROWAVE FUDGE

- 4 T. cocoa
- 1 lb. powdered sugar
- 1/4 stick oleo
- 1/4 c. condensed milk
- 1 tsp. vanilla
- Nuts [optional]

Mix oleo, powdered sugar, milk and cocoa in glass pan. Microwave on high for 1 minute. Stir well. Microwave on high for 1 more minute, then stir and add vanilla and nuts. Set in refrigerator and keep refrigerated to keep from drying out.

Deb Lenz

TWO MINUTE FUDGE

- 1/2 c. butter or margarine
- 1 lb. powdered sugar
- 5 T. cocoa
- 1/4 c. milk
- 1/2 c. nuts
- 1 tsp. vanilla

Place margarine, powdered sugar, cocoa, and milk in mixing bowl. Microwave on high for 1 minute. Stir to combine all ingredients. Microwave on high for 1 minute. Add nuts and vanilla and beat until smooth. Pour into a greased 8 inch square pan, refrigerate until set.

Rae Jean Ziegelbein

MICROWAVE HOT FUDGE SAUCE

1/2 c. sugar
3 T. cocoa
1 1/2 T. cornstarch
Dash of salt
1/2 c. of water
2 T. oleo
1 tsp. vanilla

Mix ingredients in a 2 cup glass measure. Stir in water, cook in microwave on full power, about 1 1/2 minutes. Stir halfway through cooking time. Blend in oleo. Cook in microwave on full power for 30 seconds or until oleo is melted. Stir halfway through cooking time. Blend in vanilla. Stir thoroughly. Makes 1 cup.

Karen Rase

MICROWAVE FUDGE SAUCE [Makes 1 1/2 cups]

1 c. sugar
1/4 tsp. salt
1 [5.3 oz] can evaporated milk
2 sqs. [2 oz.] unsweetened
chocolate
2 T. butter
1 tsp. vanilla

In a 3 quart casserole dish, stir together sugar, salt and milk, until blended. Microwave at high for 4-5 minutes, until boiling hard. Into boiling mixture, stir chocolate until completely melted. Stir in butter and vanilla.

Pat Spellman

When you turn "green" with envy, you're getting "ripe" for trouble.

Footprints in the sands of time were not made by sitting down.

MICROWAVE SWEETENED CONDENSED MILK

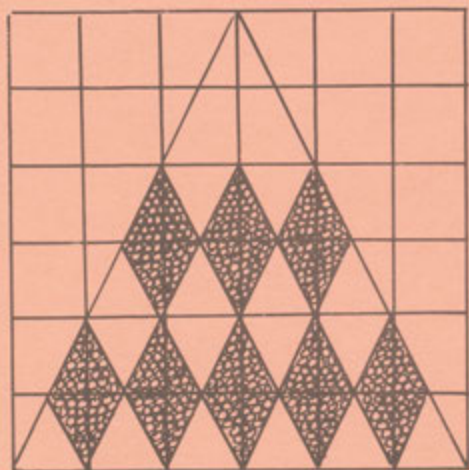
1/2 c. cold water
1 1/4 c. non-fat dry milk powder
3/4 c. sugar

Mix water and dry milk powder. Heat milk until steamy hot (about 1 minute on high). Stir in sugar until dissolved. Allow to cool before using. Can be used as substitute for 1 can (14 oz.) condensed milk.

Extension Service

Esther Wyant

CANDY and SNACKS



Sugar Loaf

Candy and Snacks

Candy

ALMOND CARAMELS

- 1 c. sugar
- 1/2 c. brown sugar
- 1/2 c. light corn syrup
- 1 1/2 c. light cream
- 4 T. butter
- 1 tsp. vanilla
- 1/2 c. chopped toasted almonds

In 2 quart saucepan, combine sugars, corn syrup, cream and butter. Cook and stir over medium heat until sugars dissolve. Continue cooking, stirring occasionally to firm-ball (248°). Remove from heat. Stir in vanilla and almonds. Turn into greased 9x5x3 inch pan. Cool, cut and wrap each. Makes 3 dozen.

Barb Fleischman

COOKIE BRITTLE

- 2 sticks butter
- 1 1/2 tsp. vanilla
- 1/2 tsp. salt

Mix well and add:

- 1 c. sugar
- 2 c. flour
- 1 c. chocolate chips

Spread on greased cookie sheet. Bake 375° 18-20 minutes. Cool then break in pieces.

Shelly Stewart

COCONUT BON BONS

Mix the following well with mixer:

- 1 box powdered sugar
- 1 stick soft margarine
- 1 box flaked coconut
- 1 c. chopped nuts
- 1 1/2 tsp. vanilla
- 2/3 c. Eagle Brand

sweetened condensed milk

Roll into small balls, using powdered sugar on hands to

prevent sticking. Place on waxed paper and refrigerate overnight. Dip into the following chocolate mixture:

In a double boiler, melt:

- 1 [12 oz.] pkg. chocolate chips [can add 1 sq. bitter chocolate and 2/3 stick of paraffin wax]

Use a toothpick to dip each ball into chocolate. Place on waxed paper. Keeps well in refrigerator in a covered tin for 3 weeks.

Makes 80-90 pieces.

Pam (Mick) Bornemeier

DIVINITY

- 2 1/2 c. sugar
- 1/2 c. light corn syrup
- 2 egg whites, room temp.
- 1 tsp. vanilla

In 2 quart saucepan, combine sugar, corn syrup, 1/4 tsp. salt and 1/2 c. water. Cook to hard ball stage (260°), stirring only until sugar dissolves. Meanwhile beat egg whites to stiff peaks. Gradually pour syrup over egg whites, beating at high speed on electric mixer. Add vanilla and beat until candy holds its shape, 4 to 5 minutes. Quickly drop on waxed paper, using 2 teaspoons.

Barb Fleischman

ORANGE BALLS

- 1 [6 oz.] can orange juice [condensed]
- 1 box vanilla wafers, crushed
- 1 lb. powdered sugar
- 1 stick of margarine, softened

Mix all together and roll in flaked coconut. Allow to set on cookie sheet. Don't bake!

Eunice Patton

BAVARIAN MINTS

Melt in double boiler:

- 1 [12 oz.] pkg. semi-sweet chocolate chips
 - 1 [12 oz.] pkg. milk chocolate chips
 - 1 T. butter
- Take off heat and stir in:
- 1 can Eagle Brand sweetened condensed milk
 - 1 tsp. vanilla
 - 1 tsp. peppermint extract or 3 drops of oil of peppermint
- Spread in buttered 9x13x2 inch cake pan. Refrigerate and cut into small squares.

Jane Heine

CHERRY MASH CANDY

Combine in pan and melt:

- 2 c. sugar
- 16 regular marshmallows
- 1 small can [2/3 c.] evaporated milk

Bring to a boil and boil 3 minutes. Remove from heat and add 1 tsp. vanilla and 10 oz. cherry chips. Mix well and pour into buttered 9x13 inch pan. Melt 12 oz. pkg. chocolate chips and 3/4 c. peanut butter, and 1 lb. salted peanuts, that have been chopped a cup at a time. Mix well and pat over the cherry layer.

Sally Enck

MOUND BARS

- 1 1/2 c. graham cracker crumbs
- 1/3 c. melted butter
- 1/2 c. sugar
- 1 can sweetened condensed milk
- 2 c. flaked coconut
- 4 or 5 small Hershey bars

Mix cracker crumbs, sugar and butter. Press into a 9x13 inch pan. Bake 10 minutes at 350°. Pour milk and coconut over hot crust. Bake 10-15 minutes. Melt Hershey bars on top of hot cookies and spread evenly. Cut into bars when cool.

Eunice Patton

NUT CARAMELS

Heat until butter melts:

- 1 c. evaporated milk
 - 1/4 c. butter or margarine
- Mix in 2 quart saucepan:
- 1 c. sugar
 - 1 c. corn syrup
 - 1/4 tsp. salt

Bring mixture to a boil over medium heat. Cook to firm ball stage, stirring often, or until mixture forms a firm ball, when a tiny bit is dropped into cold water.

Stir in milk mixture gradually so that mixture does not stop boiling. Cook and stir until candy reaches firm ball stage again. Remove from heat and stir in:

- 1 tsp. vanilla
- 1 c. unsalted nuts

Pour into greased 8 inch square pan. When firm, turn out on cutting board on waxed paper and cut into 1 inch squares. Makes 5 dozen. Nuts may be omitted.

Lillian Steiner

PECO FLAKE CANDY

- 2 c. sugar
- 1 c. water
- 1 tsp. salt
- 1 tsp. butter
- 1 tsp. vanilla
- 1 tsp. baking soda
- 1 c. light corn syrup
- 2 c. raw Spanish peanuts
- 1 pkg. raw chip coconut

Combine sugar, syrup and water in heavy pan. Cook, stirring constantly, until sugar dissolves. Add salt and peanuts. Cook, stirring occasionally to hard-crack stage (294°). Add butter, vanilla and soda, stir in coconut and pour into 2 buttered cookie sheets. While still warm, pull out to desired thickness. When cool, crack into pieces.

Pam (Mick) Bornemeier

PENUCHE

- 2 c. brown sugar
- 1 c. white sugar
- 1 c. cream
- 2 T. light corn syrup
- 1/4 tsp. salt
- 2 T. butter
- 1 tsp. vanilla
- 1/2 c. chopped nuts

Combine sugars, cream, corn syrup and salt in saucepan. Stir over heat to dissolve sugars. Cook to 234°. Stir occasionally. Remove from heat. Add butter and let set, without stirring, until bottom of pan is lukewarm or 120°. Add vanilla and beat until creamy. Mix in nuts, pour into a greased 9 inch square pan. Cool and cut into squares.

Barb Fleischman

PEANUT BUTTER BALLS

Mix together:

- 1 c. peanut butter
- 2 T. butter or margarine
- 1 c. powdered sugar
- 1 c. Rice Krispies
- 1 c. graham cracker crumbs

Chill this and form into balls. Dip in melted chocolate chips, to which some paraffin has been added. This makes a shiny coating. Enjoy, and think of a well-known candy.

Sally Enck

PEANUT BUTTER BALLS

- 1 1/2 lb. powdered sugar
- 2 c. peanut butter
- 1/2 lb. butter

Mix well (you may have to use your hands) and then form into balls. Put on waxed paper and refrigerate or freeze until hard.

- 12 oz. chocolate chips
- 1/2 stick paraffin [sliced]

Melt chips and paraffin in double boiler. Take toothpicks and stick them into the balls. Dip them in the chocolate. Let dry on waxed paper.

Deb Dankleff

PEANUT CLUSTERS

- 2 6-oz. pkgs. chocolate chips
- 2 6-oz. pkgs. butterscotch chips
- 2 14-oz. bags salted peanuts

Melt chocolate and butterscotch chips in a heavy pan on low heat. Add peanuts and mix thoroughly. Drop by teaspoon on waxed paper. Chill until firm. Makes 3 dozen pieces.

Pam (Mick) Bornemeier

PEANUT CLUSTERS

- 3/4 c. evaporated milk
- 1 1/2 c. sugar

Heat to boiling over low heat. Add:

- 12 light Kraft caramels

Cook 5 min. Remove and add 1 c. chocolate chips. Stir until melted. Add 2 c. salted peanuts. Drop by teaspoon on waxed paper and chill. Keep refrigerated. Makes 5 dozen.

Jane Heine

VANILLA CARMELS

- 1 c. sugar
- 1/2 c. corn syrup
- 1/2 c. evaporated milk
- 1/2 c. butter
- 1 tsp. vanilla
- Pecans

Combine sugar, syrup, milk and butter. Bring to boil, stirring constantly (260°F) or hard boil. Take off heat; add vanilla and pecans. Pour into greased pan (6x10).

Vi-ki Fleischman

Principle is an opinion that has stood the test of time.

Arguments often bring out more spite than light.

Snacks

BATTER FRIED APPLE RINGS

- 1 c. Bisquick baking mix
- 1 egg
- 1/2 c. milk
- 2 medium apples, pared and cored

Beat baking mix, egg and milk with rotary beater until smooth. Grease griddle. Cut apples crosswise into 1/8" slices. Dip slices in batter. Cook on hot griddle until golden brown, turning once. Serve hot and if you wish, with syrup, jelly or confectioners sugar. Makes 2 dozen. Kids favorite!

Lori Patton Meisinger

CARAMEL CORN

- 1 1/2 c. corn [unpopped], pop and set aside
- 2 c. brown sugar
- 1/2 lb. butter or oleo
- 1/2 c. light or dark syrup
- 1/2 tsp. cream tartar

Boil 5 min. Add 1 tsp. soda. Stir or beat until light and fluffy. Pour over popcorn. Stir as you pour. Bake at 250° for 1 hour. Stir every 15 min. (Do not cover.) 1 c. peanuts may be added if desired.

Kim Maschmann

CRACKER JACKS

- 2 c. brown sugar
- 1/2 c. white Karo syrup
- 2 sticks oleo

In 2 qt. pan, cook 4-5 min. until soft ball stage. Remove from heat. Add 1 tsp. vanilla and 1/2 tsp. baking soda. (Mixture will foam up.) Pour over 6 qts. popcorn in greased pans. Add nuts if desired. Bake at 250° 1 hour. Stir every 20 minutes.

Maechelle Clements

GO BIG RED POPCORN

- 1 c. oleo
- 9 oz. pkg. red hots
- 1 c. white syrup
- 6 qts. popped corn

Boil oleo, red hots and syrup for 4 min., stirring constantly. Remove from heat and pour over popped corn. Toss to coat popcorn. Spread into 2 buttered cookie sheets. Bake in 275° oven for 1 hour, stirring every 15 min. Cool on waxed paper and break apart.

Esther Hollenbeck

CHEERIOS NUGGETS

- 1 c. packed brown sugar
- 1/2 c. margarine or butter, softened
- 1/4 c. light corn syrup
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 6 c. Cheerios cereal
- 1 c. salted Spanish peanuts
- 1 c. raisins

Heat oven to 250°. Grease 2 rectangle pans 13x9x2 or jelly roll pan 15 1/2x10 1/2x1. Heat brown sugar, margarine, corn syrup and salt in 2 qt. saucepan over medium heat, stirring constantly until bubbly around edges. Cook uncovered, stirring occasionally, 2 minutes longer. Remove from heat, stir in baking soda until light colored and foamy. Pour over cereal, peanuts and raisins in greased 4 qt. bowl. Stir until mixture is coated. Spread evenly in pan (s). Bake 15 min. Stir; let stand just until cool, about 10 min. Loosen mixture with metal spatula. Let stand until firm, about 30 min. Break into bite-size pieces. Makes about 10 cups snack.

Elaine Bornemeier

PARTY CRUNCHIES

Have ready on a large brownie sheet the following:

- 2 c. Rice Chex cereal
- 2 c. Wheat Chex cereal
- 1 1/2 c. Rice Krispies
- 1 1/2 c. Cheerios
- 1/2 c. chopped nuts

Mix all together and set aside. Put the following in a heavy skillet:

- 1/2 c. butter or margarine (1 stick)
- 1 1/3 c. brown sugar
- 1/4 c. white syrup
- 2 tsp. cinnamon
- 1/2 tsp. salt

Bring to a boil and stir 3 min. (I never boil this a full 3 min. Maybe it is the size and weight of skillet I use.)

Pour over mixed cereals and nuts, covering all well. When cool, separate and serve as finger food during the holidays.

Fern Mead

BEST PARTY MIX

- 1/2 lb. oleo
- 1/2 T. Worcestershire sauce
- 1/2 T. Accent
- 1/2 T. garlic salt

Melt together first 4 ingredients. In large roaster, combine:

- 1/2 box Cheerios [10 oz. size]
- 1/2 box Rice Chex [12 oz. size]
- 1/2 box small pretzels [10 oz. size]

- 1/4 lb. mixed nuts

Pour first mixture over cereals and stir. Bake at 300° for 1 hour, stirring every 10 minutes.

Maureen Vogt

GUCK CEREAL TREATS

- 1 lb. mixed nuts or peanuts
- 6 oz. Wheat Chex
- 5 oz. Cheerios
- 3 oz. Rice Chex

- 3 oz. stick pretzels
- 1 c. margarine
- 1 tsp. Worcestershire sauce
- 1/2 tsp. garlic salt
- 1/2 tsp. salt

Bake 2 hours at 250°. Stir every 15 min. Have all in a roaster.

CEREAL-NUT NIBBLES

- 1/2 stick oleo
- 1 tsp. Worcestershire sauce
- 8 c. Cheerios
- 1 1/2 c. cashews or other nuts
- Dash of seasoned salt

Melt oleo in large roaster over low heat. Add Worcestershire sauce, cereal and nuts. Keep stirring to keep from burning. Season with salt. Mix well. Put in 200° oven for 15-30 min. for extra crispness.

Shirley Wenzel

ENGLISH MONKEY

- 1 c. stale bread crumbs
- 1 c. milk
- 1 T. fat
- 1/2 tsp. salt
- 1 egg
- Few grains cayenne
- 1/2 c. cheese, cut into pieces
- Crisp butter crackers

Soak bread crumbs 15 min. in milk. Melt the fat in top of double boiler; add cheese. When cheese is melted, add soaked crumbs, eggs slightly beaten and seasoning. Cook 3 min. and serve on crackers.

This was good "something for the emergency shelf". Everyone thought it was different and I always had eggs and cheese on hand.

Lula M. Kruse,
Mother of Eunice Patton - Q

NUT STICKS

8 slices white bread [thick slices best]

1/2 c. smooth peanut butter

1/4 c. vegetable oil

REMOVE crusts from bread and cut each slice into 4 even strips. Toast crusts and bread strips in 350° oven until brown and crisp. Crumble toasted crusts.

Blend peanut butter and oil. Dip toasted bread sticks into peanut butter and oil mixture and then into crumbs. When dry, the crumbs taste like nuts and the nut sticks are crunchy.

Dorothy Miller - Q

GOLDEN CRISPIES

[Homemade Granola Cereal]

3 c. rolled oats [quick cooking]

1/2 c. wheat germ

1/2 c. bran buds

1/2 c. flaked coconut

1/2 c. chopped nuts, if desired

1/4 c. brown sugar, firmly packed

1/3 c. cooking oil

3 T. water

1 tsp. vanilla

Combine all ingredients. Mix well. Put in 9x13 pan. Bake about an hour at 325°F (or until it is dry and coconut is light brown). Stir every 15 min. while baking. Cool and store in tightly covered container. Makes 5 cups. One c. raisins may be added to mixture when it is removed from oven.

Berdena Samuelson

A GARDEN FOR EVERY HOME

Plant 5 rows of peas;

Presence

Promptness

Preparation

Publicity

Perserverance

Plant 3 rows of squash:

Squash gossip

Squash criticism, unless constructive

Squash indifference

Plant 5 rows of lettuce:

Let us be faithful to duty

Let us be loyal and unselfish

Let us be true to obligations

Let us obey rules and regulations

Let us love one another

No garden is complete without 4 rows of turnips:

Turn up for meetings

Turn up for new ideas

Turn up with a smile

Turn up with determination to make everything count for something good and worthwhile,

If we nourish this garden in our homes, we will cultivate characteristics guaranteed to please those whom we serve.

Patience is the companion of wisdom.

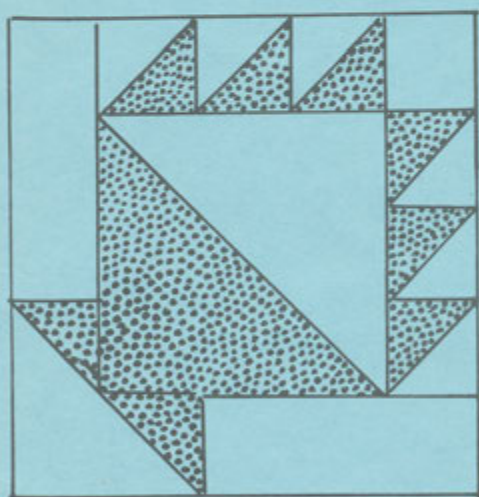
Life is hard by the yard;
But by the inch, life's a cinch!

It's right to be contented with what you have but never what you are.

Time may be a Great Healer, but it's no Beauty Specialist.

Happiness may be thought, sought, and caught -- but not bought.

CAKES and FROSTINGS



Cakestand

Cakes and Frostings

Cakes

SCRIPTURE CAKE

- 1/2 c. Judges 5:25 [last clause]
- 1 1/2 T. I Samuel 14:25 [2nd clause]
- 2 c. I Kings 4:22 [1st clause]
- 1/2 tsp. Leviticus 2:13
- 1 tsp. Amos 4:5 [use modern powder]
- 1 tsp. II Chronicles 9:9 [or to taste]
- 1/2 c. Judges 4:19 [2nd part]
- 1 c. I Samuel 30:12 [2nd item]
- 1 c. Nahum 3:12 [dried and chopped]
- 4 of Isaiah 10:14 [separated and beaten]

Cream first 2 ingredients together well. Sift next four ingredients together and add alternately with next ingredient. Follow Solomon's advice for making a good boy (Proverbs 23:14).

Add next 3 ingredients. Fold in beaten yolks and stiffly beaten whites carefully. Bake in lined 9x13 pan. Bake at 350°F. for 35-40 min. Frost with white or chocolate frosting. A fun cake to make.

Fern Mead

BEET CAKE

- 2 1/2 c. flour, plus 2 T.
- 2 c. sugar
- 2 tsp. soda
- 2 tsp. cinnamon
- 1/2 c. coconut
- 3 eggs
- 1 1/4 c. oil
- 2 tsp. vanilla
- 1 tsp. salt
- 1/2 c. nuts
- 1/2 c. crushed pineapple, drained
- 1 #1-can diced beets, juice and all

Bake at 350° in 9x13 pan for 40-45 minutes.

Joan Charling

BUNDT CAKE

This cake may be baked in a 10 inch bundt pan for 50-55 min.

- 1 pkg. [2-layer size] yellow or white cake mix*
- 1 3-oz. pkg. instant pudding and pie filling, any flavor
- 4 eggs
- 1 c. water
- 1/4 c. oil

*Or use pudding-included cake mix and reduce water to 3/4 cup.

Dorothy Kunz

APPLE CAKE

- 2 c. sugar
- 1 c. shortening
- 2 eggs
- 3 c. flour
- 2 tsp. soda
- 1 1/2 tsp. cinnamon
- 1/4 tsp. salt
- 6 c. sliced apples
- 3/4 c. nuts

Cream sugar, shortening and eggs. Sift together flour, soda, cinnamon and salt. Add to creamed mixture, beating well. Mix in apples and nuts. (May have to use your hand as dough is very stiff).

Bake in a 9x13 inch pan for 50-60 minutes at 375°.

Deb Dankleff

The more of earth we want,
the less of heaven we'll get.

Sooner or later the man with
pull, bows to the man with push.

APPLE CAKE

- 4 c. sliced apples
- 2 c. sugar
- 1/2 c. salad oil
- 1 c. chopped nuts
- 2 eggs, well beaten
- 1 tsp. vanilla
- 2 c. flour
- 2 tsp. cinnamon
- 1 tsp. salt
- 2 tsp. baking soda

Mix all ingredients together and bake in a 7x11 inch pan at 350° for 1 hour.

Pam (Mick) Bornemeier

APPLE CAKE

Beat:

- 1/4 c. butter or margarine

- 1 c. sugar

Add:

- 1 egg

Sift and Add:

- 1 tsp. salt

- 1 tsp. soda

- 1 tsp. cinnamon

- 1 c. flour

Add:

- 1/2 c. nuts

- 2 T. hot water

- 3 c. sliced apples

Fold into dough. Pour into a 9x9 inch pan. Bake 45 minutes at 350°. (Batter will be stiff).

Topping

Mix and boil one minute:

- 1/2 c. brown sugar

- 1/2 c. white sugar

- 1/4 c. butter

- 1/3 c. warm water

Serve hot with cake.

Sally Enck

AUTUMN APPLE SURPRISE CAKE

This is very easy to make
and needs no icing

- 1 c. sugar

- 2 c. chopped apples

- 1 1/2 c. flour,

sift before measuring

- 1 tsp. baking powder

- 1/2 tsp. salt

- 1/2 c. vegetable oil

- 1/2 c. chopped nuts

- 1/2 c. flake coconut

- 1 tsp. vanilla

Put sugar over finely chopped (unpeeled) apples, and let stand at least 10 minutes. To this, add the flour, soda and salt after sifting. Stir in oil, nuts, coconut and vanilla. Bake in a 9x13 inch greased and floured pan. Bake at 350° for about 30 minutes.

Florence Stolz - Q

KNOBBY APPLE CAKE

- 3 T. butter

- 1 c. sugar

- 1 egg

- 1 c. flour

- 1 tsp. soda

- 1/2 tsp. cinnamon

- 1/2 tsp. nutmeg

- 1/2 tsp. salt

- 3 c. raw, sliced apples

- 1/4 c. nuts

- 1 tsp. vanilla

Cream butter and sugar. Add 1 egg. Sift dry ingredients together and add to creamed mixture, then add the apples and vanilla. Put into a greased 8x8 inch pan and bake 40 to 50 minutes at 350°.

Dorothy Miller - Q

RAW APPLE CAKE

- 2 c. sugar

- 2 eggs

- 1/2 c. shortening

- 4 c. diced, raw apples

- 2 c. flour

- 1 tsp. soda

- 1 tsp. salt

- 1/2 tsp. nutmeg

- 1 tsp. cinnamon

- 1 c. nuts

Mix all together. Put in an 11x13 inch greased pan. Bake at 350° for 45 minutes.

Barb Fleischman

APPLE AND DATE CAKE

2 c. flour, sifted with
1 c. sugar
1 1/2 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. allspice
1/4 c. pecans [optional]
2 eggs, beaten
1 can apple pie filling
1/2 c. oil
1/4 tsp. lemon flavoring
1 tsp. vanilla
1 c. dates, chopped

Mix all together. Put in a 9x13 inch pan and bake 40 minutes at 350°.

Mary Halvorsen - Q

APPLESAUCE DATE CAKE

2/3 c. shortening
1 1/4 c. sugar
1 c. brown sugar
3 eggs
1 3/4 c. thick, unsweetened applesauce
1/2 c. water
3 c. flour, sifted
1 1/2 c. chopped walnuts
1 3/4 tsp. salt
1/2 tsp. baking powder
1 3/4 tsp. soda
1 1/4 tsp. cinnamon
1/2 tsp. cloves
3/4 tsp. allspice
1/4 tsp. nutmeg
1 1/2 c. dates or raisins,
or half of each

Cream shortening with the sugars; add eggs, applesauce and water. Fold in the dry ingredients, which have been mixed with the raisins or dates. Bake in a 9x13 inch pan for 55-60 minutes at 350°. Cool and frost.

Penuche Frosting

Melt 1/2 c. butter, add 1 c. brown sugar and boil 2 minutes. Add 1/4 c. milk. Bring to a boil again and cool to lukewarm. Stir in 1 3/4 c. to 2 c. sifted powdered sugar. Beat until smooth and spreading consistency. Spread on cooled cake.

Sally Enck

APPLESAUCE UPSIDEDOWN CAKE

Bottom layer of cake:

Butter bottom of a 9x13 inch pan. Sprinkle in 1/2 c. chopped nuts. Blend 1/2 c. flour and 1/2 c. sugar, cut in 1/4 c. butter. Spread mixture over nuts in pan.

Cake batter:

1 3/4 c. all purpose flour
1 tsp. baking soda
1/2 tsp. salt
1 1/2 tsp. cinnamon
1 tsp. allspice
1/4 tsp. cloves
1 tsp. nutmeg
1/2 c. shortening
1 c. sugar
1 c. applesauce
1 egg, beaten

Sift and measure flour, add other dry ingredients and set aside.

Cream shortening and sugar, add egg and beat. Add dry ingredients alternately with applesauce. Pour batter over nut-crumb mixture in cake pan. Bake in a 9x13 inch pan for 35 minutes at 350°. Cut when cool and turn pieces over when served.

Evelyn Miller Haas

CHOCOLATE CAKE

Mix well:

2 c. sugar
1 c. shortening
2 eggs
Sift:

2 1/2 c. flour
1/2 c. cocoa
2 tsp. soda
1 tsp. salt
1 c. sour milk
1 tsp. vanilla
1 c. boiling water, add last

Bake at 350° for 40-45 minutes. Makes a big 9x13 cake or 3 - 8 or 9 inch layers. Bake in ungreased pan. Great for Wilton cake pans and decorating.

Linda Blunt

CHOCOLATE CAKE

2 c. flour

2 c. sugar

Mix together. Cook to boiling:

1 stick margarine

1/2 c. Crisco or Mazola Oil

1 c. water

4 T. cocoa

Add to flour and sugar mixture. Add:

2 eggs

1/2 c. buttermilk

1 tsp. vanilla

1/4 tsp. salt

1 tsp. soda

Mix well. Pour into a 9x13 inch greased and floured pan. Bake at 375° for 30-40 minutes.

Begin Frosting 5 minutes before cake is done. Melt together 1 stick margarine, 4 T. cocoa, 1/3 c. sweet milk. Bring to a boil and remove from heat. Add 1 lb. powdered sugar. Spread on warm cake. One half frosting recipe may be enough. Use 2 c. powdered sugar.

Sally Enck

CHOCOLATE CHERRY CAKE

1 pkg. chocolate cake mix

[with pudding in mix]

21 oz. can cherry pie filling

1 tsp. almond extract

3 beaten eggs

1/3 c. oil

Mix together and pour in a 9x13 inch greased and floured pan. Bake at 350° for 25-30 minutes.

Icing

1 c. sugar

5 T. butter

1/3 c. milk

1 tsp. almond extract

6 oz. pkg. semi-sweet chocolate chips

Cook in a small saucepan the sugar, butter, milk and almond extract. Boil for 1 minute, stirring constantly. Take off heat and stir in chocolate chips and pour over cake.

Barb Fleischman

CHOCOLATE CAKE

2 c. sugar

1/2 c. shortening

4 egg yolks or 2 whole eggs

2 1/2 c. flour

1/4 tsp. salt

1 tsp. baking powder

1/2 c. cocoa

1 c. sour milk

1 T. vinegar

2 tsp. soda

1 tsp. vanilla

1 c. boiling water

Cream sugar, shortening and eggs. Put soda and vinegar in sour milk. Add all dry ingredients, sifted together, alternately with sour milk mixture. Last, add boiling water and mix. Add vanilla. Bake at 350° for 45 to 50 minutes.

Mrs. Mike Shreves
By Lucy Mendenhall

CHOCOLATE CAKE

2 c. sugar

1 c. or 1/2 lb. oleo

2 eggs, beaten in

1/3 c. cocoa

2 1/2 c. flour

2 tsp. soda

1/2 tsp. salt

1 c. sour milk

1 c. boiling water

1 tsp. vanilla

Cream sugar and oleo well. Beat in 2 eggs, sift flour, cocoa, soda and salt and add alternately with sour milk. Last, add boiling water, then vanilla and beat well. Pour in a 9x13 inch pan and bake at 350° for 40-45 minutes.

Cover cake with large marshmallows cut in half. Put back in oven until soft. Then, put your favorite chocolate or fudge frosting on.

Hulda Oehlerking - Q

TERRIFIC CARROT CAKE

- 2 c. sifted flour
- 2 tsp. baking powder
- 1 1/2 tsp. baking soda
- 1 tsp. salt
- 2 tsp. cinnamon
- 1 1/2 c. peanut or sunflower oil
- 2 c. sugar
- 4 eggs
- 2 c. carrots, grated fine
- 1 c. chopped English walnuts
- 1 [8 1/2 oz.] can crushed pineapple
- 1 [3 1/2 oz.] can flaked coconut

Cream cheese frosting

Measure 2 c. sifted flour, sift together with baking powder, soda, salt and cinnamon; Add oil and sugar, beat together and add eggs, one at a time, beating after each addition. When well mixed fold in carrots, nuts, pineapple and coconut. Mix well and pour into a greased and floured tube pan. Bake in a 325° oven for 1 hour and 10 minutes. Cool thoroughly and frost with Cream Cheese Frosting

A very moist cake that will keep several days, covered, in refrigerator).

CREAM CHEESE FROSTING

- 1/2 c. butter or good margarine
- 1 [8 oz.] pkg. cream cheese
- 1 1/2 tsp. vanilla
- 1 lb. confectioner's sugar

Cream margarine, cream cheese and vanilla together; add sugar gradually, continuing to beat. Beat well and spread on carrot cake.

NOTE: A cheap margarine may work in just as well but it will not taste as good. My personal choice is Imperial brand.

Jim Hoyt

INSIDE OUT CHOCOLATE BUNDT CAKE

- 1 [4 1/2 oz.] pkg. chocolate INSTANT pudding mix
- 1 pkg. devil's food or chocolate cake mix

1 [6 oz.] pkg. chocolate chips

1 3/4 c. milk

2 eggs

Preheat oven to 350°. Combine all ingredients in a bowl. Mix by hand until well blended, about 2 minutes. Pour into well greased and floured 12-cup Bundt pan. Bake for 50-55 minutes. Cool 15 minutes before removing from pan.

Joan John

CHOCOLATE ZUCCHINI CAKE

- 1/2 c. margarine
- 1/2 c. vegetable oil
- 1 3/4 c. sugar
- 2 eggs
- 1 tsp. vanilla
- 1/2 c. sour milk or buttermilk
- 2 1/2 c. flour
- 4 T. cocoa
- 1/2 tsp. baking powder
- 1 tsp. soda
- 1/2 tsp. cinnamon
- 1/2 tsp. cloves
- 2 c. grated zucchini
- 1/4 c. chocolate chips

Cream margarine, oil, sugar and eggs. Add vanilla and milk. Beat with mixer. Add dry ingredients, sifted together. Stir in zucchini and pour into greased and floured 9x13 inch pan. Sprinkle with chocolate chips. Bake 40-45 minutes. Needs no icing, but tastes better with fudge frosting.

Jane Heine

Fudge Frosting

- 1 1/3 c. granulated sugar
- 6 Tsp. margarine
- 6 T. milk

Bring this to a boil and boil only 1 minute, then add 1/2 c. chocolate chips and beat until consistency to spread on cake.

Jane Heine

CHOCOLATE ZUCCHINI CAKE

- 3 sqs. unsweetened chocolate
- 3 c. unsifted flour
- 1 1/2 tsp. baking powder
- 1 tsp. salt
- 1 tsp. baking soda
- 4 eggs
- 3 c. sugar
- 1 1/2 c. salad oil
- 3 c. finely grated zucchini
- 1 c. chopped nuts
[optional, but good]

Melt chocolate and let cool. Grease and flour a 10 inch tube pan. Sift flour, baking powder, soda, salt and set aside. In a large bowl, beat eggs until thick and light. Gradually add sugar, 1/4 c. at a time. Beat after each addition. Add oil, chocolate and beat. At low speed of mixer, gradually add dry ingredients. Mix until smooth. Add zucchini and nuts. Mix well. Bake at 350° for 1 hour and 15 minutes. Cool 15 minutes and turn out. Frost or eat without frosting.

Carolyn Oehlerking

CHEERY CHEESE CAKE

Crust:

- 1 c. flour
- 1/2 c. oleo [melted]
- 1/2 c. chopped pecans

Mix thoroughly. Pat into a 9x13 inch pan. Bake 15 minutes at 350°, and cool.

Filling:

- 1 [20 oz.] can crushed pineapple
- 2 pkgs. unflavored gelatin
- 3 eggs, separated
- 2/3 c. sugar
- 1/8 tsp. salt
- 1/2 c. half and half
- 1 [16 oz.] carton cottage cheese
- 1 T. lemon juice
- 1/2 c. chopped maraschino cherries, half red and half green, or all one color
- 2 c. Cool Whip

Drain pineapple, reserving 1 c. juice, reserve pineapple. Soften gelatin in pineapple juice. Combine egg yolks, sugar and

salt in saucepan. Gradually stir in cream. Cook over medium heat, stirring constantly, until mixture coats a metal spoon. Remove from heat, stir in softened gelatin until dissolved, and set aside. Beat cottage cheese on high speed of mixer until almost smooth. Stir in lemon juice and gelatin mixture. Chill until slightly thickened.

Fold in pineapple, cherries and Cool Whip. Beat egg whites until stiff, fold into mixture. Spoon into chilled crust and chill overnight.

Eleanor Fleischman

TINY CHERRY CHEESECAKE

- 2 [8 oz.] pkgs. cream cheese
- 3/4 c. sugar
- 2 eggs
- 1 T. lemon juice
- 1 tsp. vanilla
- 24 vanilla wafers

Mix first five ingredients until fluffy. Put vanilla wafers in bottom of cupcake liners. Fill 2/3 full with cream cheese mixture. Bake 15-20 minutes at 350°. Cool, and top with cherry pie filling. Makes 24.

Eileen Bornemeier Kopecky
Daughter of Edna Bornemeier

CREAM DeMENTHE CAKE

Prepare 1 white cake mix as directed, adding 4 T. Cream DeMenthe syrup. Bake as directed in a 9x13 inch pan.

While cake is still warm, not hot, spread 1 can Hershey's chocolate fudge topping over cake.

Frosting

- 9 oz. carton Cool Whip
 - 4 T. Cream DeMenthe syrup
- Spread frosting over chocolate and keep in the refrigerator. Cake is better if made the night before serving.

Shirley Bornemeier

CHEESE CAKE

Preheat oven to 350°

Blend well with mixer:

16 oz. pkg. cream cheese
[at room temperature]

1 c. sugar

2 eggs

1 tsp. vanilla

Put one vanilla wafer in bottom of foil cupcake paper. Divide cream cheese, mixing evenly between 18 cupcakes. Bake 20 minutes (will not be brown on top, but will be done). As cooling occurs a depression will form. Fill with any flavor pie filling. Refrigerate.

Jo Vogt

MOM'S DATE CAKE

Let stand and cool 2 c. chopped, pitted dates, 1 tsp. soda and 1 c. HOT water. Cream 2 T. butter and 1 c. sugar, add 1 unbeaten egg, 1 tsp. vanilla, 1 1/2 c. flour and 1 tsp. baking powder. Add cooled date mixture and 1/2 c. chopped nuts. Bake in an 8x12 inch pan at 325° for 40 to 60 minutes. WATCH.

Make a paste of 1/2 c. chopped dates, 1/2 c. sugar, 2/3 c. water. Cook until thick and add 1/2 c. chopped nuts.

When cake is done, spread paste, as if to frost. My mom always suggested this when she was to be hostess at Jessie Bragg Circle.

Lula M. Kruse

Given to daughter,

Eunice Patton - Q

DUMP CAKES

Recipe 1:

1 large can crushed pineapple
or peaches

1 can cherry pie filling

1 large white cake mix

Sprinkle cake mix on top of fruit. Dot with 1 1/2 sticks margarine. Sprinkle with nuts if

desired. Bake 1 hour at 350°.

Recipe 2:

1 can cherry pie filling

1 can crushed pineapple, drained

1 yellow cake mix

1 c. shortening, melted

1 c. nuts

1 c. coconut

Place in layers in oblong baking dish, cherries, pineapple, cake mix, shortening, nuts and coconut. Bake at 350° for 50 minutes.

Can top either with ice cream or whipped cream.

Shirley Wenzel

FRUIT CAKE

1 c. oleo

2 c. sugar

4 eggs

1 tsp. vanilla

Salt

1 c. raisins

3 c. flour

1 tsp. each, cinnamon, cloves,
and allspice

2 tsp. soda, dissolved in

1 c. sour milk

Mix oleo and sugar, then add eggs, vanilla, salt and mix again. Add all the other ingredients and mix. I like to put my raisins in water overnight, or cook a little bit. Makes a large cake. Bake at 350° for 40-45 minutes or until toothpick inserted comes out clean.

Hulda Oehlerking - Q

We exaggerate misfortune and happiness alike.

We are never so wretched or so happy as we say we are.

The fellow who jumps to conclusions isn't always certain of a happy landing.

CAKE THAT DOESN'T LAST

Mix:

- 3 c. flour
- 2 c. sugar
- 1 tsp. soda
- 1 tsp. salt
- 1 tsp. cinnamon

Add:

- 2 c. diced bananas
- 1 [8 oz.] can crushed pineapple
- 1 1/3 c. Crisco oil
- 3 eggs, beaten
- 1 tsp. vanilla
- 1 c. chopped nuts

Mix well, by hand, but do not beat hard. Bake 1 hour for 20 minutes in a 325° oven in a well greased pan. Use a Bundt or angel food cake pan. Needs no frosting.

Eleanor Fleischman

HAWAIIAN PINEAPPLE POKE CAKE

- 1 pkg. yellow cake mix
- 1 [20 oz.] can crushed pineapple drained

Topping I:

- 1 [8 oz.] pkg. cream cheese, softened
- 1 box instant vanilla pudding
- 1 c. cold milk

Topping II:

- 2 c. whipped topping
- Coconut or chopped nuts

Bake cake according to package directions, using a 9x13 inch pan. Cool cake thoroughly. Punch large holes over top of cake, using handle of wooden spoon. Pour drained pineapple over top and spread to cover. Some will go in holes.

Combine cream cheese, pudding mix and milk and beat until thick enough to spread over pineapple. Then spread whipped topping over first topping. Sprinkle coconut or nuts over whipped topping. Refrigerate one hour.

Joyce Backemeyer

LEMON CAKE PUDDING

Cream:

- 1/4 c. margarine or butter
- 1 1/2 c. sugar

Break and separate 4 eggs

To egg yolks, add 1/3 c. lemon juice, 1 tsp. lemon rind. Beat until thick and lemon colored. To butter and sugar add alternately:

- 1/2 c. flour
- 2 c. milk

And the egg yolk mixture

Beat egg whites until stiff. Blend egg whites into batter, using low speed of electric mixer. Pour into an 8 inch square baking dish, or large round casserole. Set in a pan of hot water. Bake at 350° for 40-45 minutes, or until golden brown.

Berdena Samuelson

LEMON POUND CAKE

- 2 1/2 c. flour
- 1 1/2 c. sugar
- 3 tsp. baking powder
- 1/2 tsp. salt
- 3/4 c. orange juice
- 3/4 c. oil
- 2 tsp. lemon extract
- 4 eggs

Glaze: 1 1/2 c. powdered sugar and 1/2 c. lemon juice.

Heat oven to 325°. Grease and flour a 12 cup tube pan. In a large bowl, blend all cake ingredients at low speed until moistened. Beat 3 minutes at medium speed. Pour batter into pan. Bake 325° for 40-50 minutes or until toothpick comes out clean. Prick deeply every inch with long-tined fork. In a small bowl, blend glaze ingredients until smooth. Spoon half of glaze over hot cake in pan. Let stand 10 minutes, then invert onto serving plate. Spoon remaining glaze over cake. Makes a 10-inch ring cake.

Terry Bevans

MARSHMALLOW CHOCOLATE CHIP CAKE

Melt in a large pan and cool slightly the following:

1 c. [6 oz.] butterscotch chips
1/2 c. oleo

Add:

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

Fold in:

2 c. miniature marshmallows
2 c. semi-sweet chocolate chips
1/2 c. nuts

Spread into a greased 13x9x2 inch pan. Bake at 350° for 20-25 minutes. Don't overbake. Center will be jiggle, but firms as it cools.

Shirley Wenzel

JELLO CAKE

Bake one white cake mix according to directions. Cool 25 minutes. Poke holes in cake with meat fork. Dissolve 3 oz. pkg. Jello in 3/4 c. boiling water, add 1/2 c. cold water while you wait for the cake to cool. Pour Jello over cake and refrigerate while making topping.

Topping:

1 1/2 c. milk
1 pkg. pudding mix,
to go with Jello
1 envelope Dream Whip

Beat until thick and put on top of cake. Store, covered, in refrigerator.

Bev Johnson

MANDARIN ORANGE CAKE

2 c. flour
2 c. sugar
2 small cans Mandarin oranges
[drained]
2 tsp. soda
2 tsp. vanilla
1 tsp. salt
2 eggs

Beat for 3 minutes and bake in a 9x13 inch pan, 30-35 minutes in a 350° oven.

Topping

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

Bring to a boil and pour on top of cake, which has set 5-10 minutes.

Martha Bornemeier

PARTY CAKE

1 yellow or white cake mix
1/2 c. oil
Small can Mandarin oranges
juice and all

4 eggs, beat one at a time

Bake in a 350° oven in 2 round layer pans.

Frosting

1 lg. instant vanilla pudding mix
1 med. can crushed pineapple,
with juice

Mix and add:

1/2 c. coconut and
1 lg. carton of Cool Whip

Grace Althouse

SPRING FLING CAKE

1 yellow or butter brickle
cake mix
1 [11 oz.] can Mandarin oranges
undrained

1 tsp. burnt sugar flavoring

4 eggs

1/2 c. oil

Mix all and beat 2-3 minutes. Bake in a 9x13 inch greased and floured pan.

Topping

Mix together 1 c. crushed pineapple [15 1/2 oz.] undrained, 1 box instant vanilla pudding [dry], 1/4 tsp. lemon flavoring, 1/4 tsp. pineapple flavoring, 1 [9 oz.] carton whipped topping. Spread on cool cake.

Frances Pratt

ORANGE CANDY CAKE

- 1 c. butter or oleo
- 2 c. sugar
- 5 eggs
- 1 T. vanilla
- 1 [8 oz.] pkg. cut-up dates
- 1 [1 lb.] pkg. orange slice candy cut up
- 2 c. pecans, chopped
- 1 [4 oz.] can shredded coconut
- 4 c. sifted flour
- 1/2 tsp. baking powder
- 1 tsp. salt
- 3/4 c. buttermilk

Cream butter and sugar until fluffy. Beat in eggs, one at a time. Add vanilla. Mix dates, candy, nuts and coconut with 1/4 c. flour. Sift remaining dry ingredients; alternately fold into creamed mixture with buttermilk. Fold in fruit-nut mixture. Spoon into a well-greased and floured 10 inch angel food pan. Bake at 300° for about 2 1/2 hours or use 2 loaf pans and bake at 300° for about 1 1/2 hours.

Remove from oven and pans and pour on syrup:

- 1/4 c. orange juice
- 1/4 c. lemon juice
- 1/2 c. confectioner's sugar

If desired, add 1 tsp. grated lemon and 1 tsp. grated orange rind.

Marilyn Seiker

OATMEAL CAKE

- 1 1/2 c. boiling water
- 1 c. uncooked oatmeal, [quick type]
- 1 stick butter
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 1/2 tsp. cinnamon
- 1 1/2 c. flour, unsifted
- 1 c. minus 2 T. sugar
- 1 c. packed brown sugar
- 2 eggs, beaten

Pour boiling water over oatmeal and butter, which has been broken into chunks. Stir

until butter is melted; set aside. Sift flour with soda, cinnamon and salt. Add to oat mixture, mixing well. Add sugar, then eggs, mixing thoroughly. Bake in a greased 9x13 inch pan at 375° about 25 minutes. Top with the following:

- 3/4 c. packed brown sugar
- 2 T. milk
- 6 T. butter
- 1/2 c. chopped pecans
- 1 c. coconut

Combine sugar, milk and butter. Boil 1 minute. Remove from heat. Blend in pecans and coconut. Spread on cake. Place under broiler, just long enough to brown slightly, about 3 minutes.

Pam (Mick) Bornemeier

PEPSI CAKE

- 2 c. sugar
- 2 c. sifted all-purpose flour

In a saucepan, combine:

- 2 sticks oleo
- 1 c. Pepsi
- 3 T. cocoa

Bring to rolling boil, then pour over flour and sugar mixture and blend. Add:

- 1 c. buttermilk
- 2 beaten eggs
- 1 tsp. vanilla
- 1 tsp. soda

Beat until well blended. Stir in 1 1/2 c. miniature marshmallows. Pour in a greased 9x13 inch baking pan, and bake for 40 minutes at 350°.

Frosting

In a saucepan, combine:

- 6 T. Pepsi
- 3 T. cocoa
- 1 stick oleo

Bring to a rolling boil, then pour over 1 lb. powdered sugar in electric mixer bowl. Beat until smooth. Add 1 tsp. vanilla and nuts. Pour over cake while hot.

Sheroll Oehlerking

PINA CALADA

1 white Pillsbury cake mix with pudding

Bake as directed in a 9x13 inch pan. Poke holes in top of cake with a wooden spoon, but don't go all the way through.

Mix 1 c. pina calada mixture with 1 can Eagle Brand sweetened condensed milk and pour over cake slowly. Spread 1 c. coconut over this. Refrigerate until cool with Saran Wrap on top. Spread Cool Whip on top, then sprinkle with more coconut. Put Saran Wrap over when putting it back into refrigerator.

Sally Sundeen

PINEAPPLE CREAM CAKE

1 yellow Jiffy cake mix prepared as directed

Pour into a greased 9x13 inch pan. Bake at 350° for 20 minutes, or until it tests done.

Beat the following ingredients for 2-4 minutes:

1 pkg. pineapple cream instant pudding

1 [8 oz.] pkg. cream cheese softened

2 c. milk

Add:

1 [No. 2] can crushed pineapple well drained

Pour over cooled cake.

Spread:

1 [9 oz.] carton Cool Whip over pudding and sprinkle the top with:

1 c. coconut

1/2 c. pecans, chopped

Eileen Bornemeier Kopecky

PINEAPPLE SHEET CAKE

2 c. flour

1 tsp. baking soda

1/4 tsp. salt

2 c. sugar

2 eggs

1 c. salad oil

2 c. [No. 2 can] crushed

pineapple, undrained

Mix dry ingredients. Add oil, eggs and stir. Add pineapple, mix thoroughly. Pour into a greased jelly roll pan. Bake at 350° for 25 minutes. While still warm, top with icing.

Icing

2/3 c. evaporated milk

1 c. sugar

1/2 c. butter

Bring to a boil. Simmer and stir for 8 minutes. Add 1 c. nutmeats and 1 c. coconut.

Sharon Kunz

POPPY SEED CAKE

1 pkg. yellow cake mix

2 1/2 oz. of poppy seed

1 pkg. coconut cream instant pudding

4 eggs

Mix the above ingredients together. Pour 1 c. almost boiling water over the above ingredients. Beat well. Add 1/2 c. oil, 1 tsp. vanilla and 1 1/2 tsp. lemon juice. Bake for 45-50 minutes t 350°. Use a Bundt or tube pan.

Eileen Bornemeier Kopecky
Daughter of Edna Bornemeier

PUDDING CAKE

1 pkg. yellow or white cake mix* [2 layer size]

*** Or use pudding - included cake mix and reduce water to 3/4 c.**

Combine all ingredients in a large bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into a greased and floured 9x13 inch pan. Bake at 350° for 40-45 minutes, or until cake springs back when lightly pressed and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack.

Dorothy Kunz

PUMPKIN CAKE ROLL

3 eggs

Beat at high speed for 5 minutes.

1 c. sugar, added gradually

2/3 c. pumpkin

1 tsp. lemon juice

Stir in to above.

Add:

3/4 c. flour

1 tsp. baking powder

2 tsp. cinnamon

1 tsp. ginger

1/2 tsp. nutmeg

1/2 tsp. salt

Mix well and use a jelly roll pan lined with waxed paper. Bake at 375° for 15 minutes.

Turn out immediately on a towel, heavily sprinkled with powdered sugar. Starting on the narrow end, roll towel and cake together. Be sure towel is heavily sugared. Cool.

After cooled, unroll and fill with:

Filling

1 c. powdered sugar

2 [3 oz.] pkg. cream cheese

4 T. butter

1/2 tsp. vanilla

Beat until smooth and spread on cake. Reroll and chill before serving.

Sharon Kunz

POPPY SEED CAKE

Cream:

3/4 c. butter

1 1/2 c. sugar

Then add, soaked for 1 hour:

1/4 c. poppy seed and

1 c. hot milk

Measure:

2 c. flour

1 tsp. salt

2 tsp. baking powder

Add dry ingredients to above.

Beat:

4 egg whites and add

1 tsp. vanilla

Add to above mixture. Bake in cake pan or layers at 350° for 25

minutes.

Frosting

Cream: 1/2 c. butter. Sift 2 c. powdered sugar. Gradually add 1 c. sugar to butter. Beat until smooth. Add: 1 egg white and a dash of salt. Beat until light and fluffy. Gradually add remaining sugar and beat. Add 1/2 tsp. vanilla. Makes 1 1/2 c. frosting.

Edna Bornemeier

RHUBARB CAKE

1 1/2-2 c. rhubarb, cut fine

1/2 c. butter

1 1/2 c. brown sugar

1 egg

1 tsp. vanilla

1/2 tsp. salt

1 tsp. soda

2 c. flour

1 c. buttermilk or
sour milk

Topping

1/2 c. sugar

1 tsp. cinnamon

Cream sugar and butter until light and fluffy. Beat in egg and vanilla. Add sifted dry ingredients alternately with buttermilk. Fold in rhubarb. Pour into a greased 9x13 inch pan. Sprinkle with topping. Bake 30 to 35 minutes at 350°.

Nancy Anderson

SWEDISH NUT CAKE

2 c. flour

2 c. sugar

2 tsp. baking soda

20 oz. can crushed pineapple
juice and all

1 1/2 c. chopped nuts

Mix first three ingredients together, then add pineapple and nuts. Bake in 350° oven for 25 to 35 minutes. Frost with cream cheese frosting while cake is still warm.

Nina Miller Landwehr

RHUBARB CAKE

3 c. diced rhubarb

Cover with boiling water and let stand covered for 5 minutes. Drain and let cool.

1 1/2 c. brown sugar

1/2 c. oleo

1 c. sour cream

1 tsp. vanilla

Add:

2 c. flour

1 T. soda

Cooled rhubarb

Mix well. Pour into a 9x13 inch pan. Top with mixture of:

2 T. melted oleo

3/4 c. sugar

1 1/2 tsp. cinnamon

1/2 c. nuts

Bake at 350° for 30-35 minutes.

Worry is mountain climbing
over molehills.

UGLY DUCKLING CAKE

1 yellow cake mix

1/4 c. oil

4 eggs

1 lemon pudding mix

1 can fruit cocktail

1 c. coconut

Beat 4 minutes. Put in a 9x15 inch pan and bake at 350°.

Mary Halvorsen - Q

"TWINKIES"

Bake one yellow cake mix in 9x13 inch pan, lined with wax paper, cool well. Split cake in half and fill with the following:

Cook 4 T. flour and 1 c. milk. Cool well. Cream 1 stick oleo and 1/2 c. Crisco. Beat well. Add 1 c. sugar and beat 4 minutes. Add cooled white sauce and 1 tsp. vanilla. Beat well. Refrigerate. Tastes like the real twinkies.

Sharon Stewart

TWINKIE CAKE

Beat together:

1 box yellow cake mix

1 [3 3/4 oz.] pkg. vanilla pudding

1 c. cold water

1/3 c. oil

3 eggs

1/2 tsp. salt

Pour into a 9x13 inch pan. Bake at 350° for 35 minutes. Cool completely. Remove from pan, cut horizontally into halves.

Filling for cake

In a saucepan, stir together:

5 T. flour

1/2 c cold water

Cook, stirring constantly until thickened. Cool completely, setting pan in cold water. Beat in:

1/2 c. Crisco

1/2 c. oleo

1 c. sugar

2 tsp. vanilla

Beat 8 minutes. Spread filling over bottom layer, and place top layer on top.

Sally Sundeen

GATEAUX

[French for filled cupcakes]

Combine in a small bowl:

1 [8 oz. pkg.] cream cheese

1 egg

1/3 c. sugar

1 c. chocolate chips

Mix in a large bowl:

1 1/2 c. flour

1 c. sugar

1/4 c. cocoa

1 tsp. soda

1/2 tsp. salt

1 T. vinegar

1 c. water

1 tsp. vanilla

1/3 c. cooking oil

Beat until well combined. Fill muffin cups 1/3 full with chocolate batter. Top each one with a heaping teaspoon of cream cheese mixture. Makes about 24 cupcakes. Bake at 350° for 20 minutes.

Mrs. Theron (Pam) Bornemeier

YELLOW CAKE

- 2 1/2 c. flour
- 1 1/2 c. sugar
- 3 tsps. salt
- 3 tsps. baking powder
- 1 tsp. salt
- 1 1/4 c. milk
- 2/3 c. shortening
- 2 tsps. vanilla
- 2 egg yolks
- 2 eggs

Heat oven to 350°. Grease and flour bottom only of 9x13 inch pan. In a large bowl, blend all ingredients, except eggs and vanilla, at low speed until moist. Beat 2 minutes at medium speed. Add vanilla, eggs, egg yolks and beat 2 more minutes at medium speed. Pour batter into prepared pans. Bake at 350° for 40-45 minutes or until toothpick comes out clean.

Terry Bevans

YUM YUM CAKE

- 2 c. sugar
- 2 c. flour
- 2 tsp. baking soda
- 20 oz. can crushed pineapple
- 2 eggs

Beat and put in a greased 9x13 inch pan. Bake at 350° for 35 to 40 minutes or until done. Let cool.

Frosting

- 1 stick oleo
- 1 c. sugar
- 1 [5 1/2 oz.] can Milnot milk
- Boil 2 minutes. Take off and Add:
- 1 c. coconut
- 1 c. nuts
- 1 tsp. vanilla

Put on cake while frosting is hot.

Roberta Bornemeier

Frostings

BUTTER FROSTING

Beat 3/4 c. soft oleo until fluffy. Add 2 c. sifted powdered sugar gradually. Blend in 1 unbeaten egg white and 1 tsp. vanilla. Add 2 more cups sifted powdered sugar and beat until smooth. (Delicious on an angel food cake.)

Marilyn Schreiner

CHOCOLATE FROSTING

- 1 c. sugar
- 5 T. butter
- 1/3 c. milk
- 1 [6 oz.] pkg. semi-sweet chocolate chips

In small saucepan combine sugar, butter and milk. Boil stirring constantly 1 minute. Remove from heat; stir in chocolate chips until smooth. Pour over cake or brownies.

Peggy Clements

CHOCOLATE FROSTING

- 1 egg
- 2 c. powdered sugar
- 1/4 tsp. salt
- 1/3 c. softened butter or margarine
- 2 ozs. unsweetened chocolate
- 1 tsp. vanilla

Beat egg until fluffy. Add sugar, salt, butter, melted chocolate and vanilla. Beat well.

Terry Bevans

SHORTY'S FROSTING

[It's soft]

- 1 box or 1 lb. powdered sugar
- 1/2 c. Crisco
- A little salt
- 1/3 c. liquid [milk]
- 1 1/2 tsp. flavoring

Beat well. If any is left over, it keeps well in refrigerator for a while.

Ella Kunz - Q

FUDGE FROSTING

Melt 1/4 c. oleo and 1 square chocolate.

Add:

1 c. sugar

1/4 c. milk

1 tsp. vanilla

Dash of salt

Boil until softball stage, remove from heat, let stand 5 minutes. Beat until of spreading consistency. (Use only on sheet-cake, as sets up too fast to use on a layer cake).

Marilyn Schreiner

COCONUT PECAN FROSTING

1 c. evaporated milk

1 c. sugar

3 beaten egg yolks

1/2 c. butter

1 tsp. vanilla

Cook above ingredients until thick. Add:

1 1/3 c. coconut

1 c. pecans

Cook until thickens to spreading consistency. Beat occasionally. Makes 2 1/2 cups.

Edna Bornemeier

COOKIES

and

BARs



Pinwheel

Cookies and Bars

Cookies

APPLESAUCE REFRIGERATOR COOKIES

Cream together:

1 1/2 c. shortening

2 c. sugar

Add:

1 beaten egg

Sift together:

4 1/2 to 5 c. flour

1 tsp. soda

1/4 tsp. salt

1 tsp. cinnamon

1/2 tsp. cloves

Fold flour mixture into creamed mixture, adding alternately with 1 c. thick, unsweetened applesauce. Add 1 c. **chopped nuts** [optional] Mix well. Form into 2 or 3 rolls, wrap in waxed paper and store in refrigerator until chilled through. Slice thin, bake on greased cookie sheet 5 to 8 minutes in 375° oven. Makes 7 dozen cookies.

Helen Charling

BROWN SUGAR COOKIES

1 c. margarine

2 c. light brown sugar

2 eggs

2 T. water

2 tsp. vanilla

3 1/2 c. flour

2 tps. baking powder

1 tsp. soda

1 tsp. salt

1 tsp. cinnamon

Cream margarine and sugar, add eggs, water and vanilla. Sift dry ingredients and mix well. We take little balls of dough and mash down with fork, or you can roll it out and cut with cookie cutter. Bake 8 to 10 minutes at 350°. A vanilla or caramel icing is good, or sprinkle brown sugar on top before baking.

Kendra Pointer

BUTTERSCOTCH COOKIES

Melt 2 [6 oz.] pkgs. [2 cups]

Nestles butterscotch morsels over not (not boiling) water. Remove from heat. Stir in 1 [3 oz.] can [2 c.] Chow Mein noodles and 1 c. salted peanuts.

Drop by teaspoonfuls onto waxed paper. Let stand until set, approximately 20 minutes. Yields about 48. Really quick, kids love them.

Lillian Steiner

CAN'T FAIL COOKIES

1 1/3 c. flour

1/2 c. plus 2 T. packed brown sugar, divided

1/2 c. butter or oleo

2 eggs

1/2 c. light corn syrup

3/4 c. finely chopped pecans

2 T. oleo, melted

1 tsp. vanilla

1/8 tsp. salt

In small bowl, mix well, flour and the 2 T. brown sugar. With fingers, work in 1/2 c. butter until dough begins to hold together. Press onto bottom of a 9 inch square greased baking pan. Bake in 350° oven, 12 to 15 minutes.

In medium bowl, lightly beat 1/2 c. brown sugar and the eggs, add corn syrup, pecans, melted butter, vanilla and salt and mix well. Pour over crust. Bake 25 minutes, or just until edges are lightly browned. Cool in pan. Makes 27.

Erma Reed

Trying times are times for trying.

CHERRY WINKS

- 2 1/4 c. sifted flour
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 3/4 c. soft butter or margarine
- 1 c. sugar
- 2 eggs
- 2 T. milk
- 18 maraschino cherries,
cut in squares
- 1 c. nuts, optional
- 2 1/2 c. crushed cornflakes
- 1. Sift together flour, baking powder, soda and salt.
- 2. Blend butter and sugar, add eggs and beat well, stir in milk and vanilla.
- 3. Add sifted, dry ingredients together with nuts.
- 4. If using cornflakes, crush into fine crumbs.
- 5. Shape dough into balls, using 1 level tablespoon of dough for each. Roll balls in cornflake crumbs. Place on greased cookie sheets. Top each cookie with 1/4 maraschino cherry. (I have used red cinnamon drops).

6. Bake in moderate oven (375°) about 12 minutes until lightly browned.

Yields about 6 dozen cookies, 2 inches in diameter.

Helen Charling

CHEWY OATMEAL COOKIES

Cream:

- 1 c. shortening
- 2 c. brown sugar, firmly packed

Add:

- 2 eggs, well beaten
- 1 tsp. soda, dissolved in
- 1/4 c. boiling water
- 1 tsp. vanilla

Mix:

- 2 c. sifted flour
- 2 c. uncooked oatmeal
- 1 c. raisins

Mix together and drop by teaspoons on greased cookie sheet. Bake at 400° for 15 minutes.

CRUMB COOKIES

- 1 1/2 c. sugar
- 1 c. lard
- 8 egg yolks
- 2 c. crumbs [cake, cookies, cereal, rolls, etc.]
- 1 c. molasses
- 1/4 c. milk
- 4 1/2 c. flour
- 1/8 tsp. salt
- 2 tsps. baking soda
- 2 tsps. baking powder
- 1 tsp. cloves
- 1 tsp. cinnamon
- 1 c. raisins
- 1/4 c. pecans

Grind raisins, pecans and crumbs. Sift dry ingredients, cream lard, sugar and egg yolks. Add molasses and crumb mixture. Mix well. Add flour and milk. Mix 5 minutes. Roll 3/8 inch thick, cut out, sprinkle with sugar, or roll into balls, flatten slightly and sprinkle with sugar. Bake at 350° for 9 minutes. Don't overbake. Makes 5 dozen cookies.

Pam (Mick) Bornemeier

CINNAMON ICE BOX COOKIES

Cream:

- 1 c. white sugar
- 1 c. brown sugar
- 1 c. shortening

Add:

- 2 eggs
- 2 c. flour
- 1 tsp. soda
- 1 T. cinnamon
- 1/2 tsp. salt
- 1 c. whole pecans

Shape into several long rolls in waxed paper and refrigerate. Remove paper and slice 1/2 inch thick and bake on greased cookie sheet at 375°.

Lena Arnold - Q

COCONUT OATMEAL COOKIES

- 1/3 c. shortening, Crisco
- 1 c. white sugar
- 1/2 c. brown sugar
- 1 tsp. vanilla
- 1 c. sifted flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1/2 c. rolled oats
- 1 c. coconut

Add these ingredients and mix well. Roll in small balls and bake in 350° oven about 10 minutes until light brown.

Martha Vogt - Q

OATMEAL COOKIES

- 1 c. margarine
- 1 c. brown sugar
- 1 c. white sugar
- 2 eggs
- 1 tsp. vanilla
- 1/2 c. raisin juice
with 1 tsp. soda
- 3 c. oatmeal
- 1 c. raisins,
cooked in 1 c. water
- 1 tsp. salt
- 1/2 c. nuts
- 2 tps. cinnamon
- 1/2 tsp. cloves
- 1/4 tsp. nutmeg

Cream margarine and sugar. Add eggs and vanilla. Add oatmeal and mix well. Next, add raisin juice and soda. Mix together flour, salt and spices and add to above. Add nuts last. Drop by teaspoonfuls on cookie sheet. Bake at 350° for 10 minutes or lightly browned.

Edna Bornemeier

OATMEAL COOKIES

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. shortening
- 2 eggs
- 1/2 tsp. salt

- 1 tsp. soda
- 1 tsp. baking powder
- 2 c. flour
- 1 tsp. vanilla
- 1 c. coconut
- 3 c. quick oatmeal
- 1/2 c. nuts

Blend sugar and shortening, add beaten eggs. Sift dry ingredients together and add to first mixture. Stir in vanilla, coconut, oatmeal and nuts. Mix well and drop by teaspoonfuls onto greased cookie sheet. Flatten with bottom of glass and bake at 375° about 8 minutes.

Hazel Miller - Q

OATMEAL DATE COOKIES

- 3/4 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs, beaten with a little salt
- 1 tsp. vanilla
- 2 c. flour, sifted with
- 1 tsp. soda
- 2 c. oatmeal [quick oats]
- 1 c. cut-up dates
- Nuts [optional]

Mix well and form into small balls and press flat. Bake in a 375° oven for about 10-13 minutes.

Martha Vogt - Q

EGG WHITE PUFF COOKIES

- 2 egg whites
- 3/4 c. sugar
- 1/2 tsp. vanilla
- 1 c. chocolate chips

Beat egg whites until light and fluffy. Add sugar. Beat well, but not until dry. Drop by teaspoonfuls on ungreased cookie sheet. Swirl top.

Heat oven to 350°. Put cookies in oven, turn oven off and let cookies stay in for 2 hours.

For variation try different kinds of chips. At Christmas time, I like to sprinkle on red and green sugar.

Eugenia M. Bornemeier

COCONUT WASHBOARDS

- 1 c. butter
- 1 c. brown sugar, firmly packed
- 1 egg
- 1 tsp. vanilla
- 1/2 tsp. almond extract
- 2 c. sifted flour
- 3/4 tsp. baking powder
- 1/8 tsp. salt
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg
- 2 c. Baker's fine-grated coconut

Cream butter until softened. Add sugar and blend until creamy. Add egg, vanilla and almond extract, beating well. Combine flour, baking powder, salt and spices. Stir into butter mixture. Add coconut and mix well. Chill dough, about 1 1/2 hours, or until firm enough to handle. Shape into eight rolls, each 20 inches long, on a lightly floured board. Flatten to a width of one inch. Do not stretch lengthwise. Cut into 2 inch sections. Place on ungreased baking sheets. Gently press ridges into cookies, using a lightly floured fork. Bake in a moderate oven (375°) 8 to 10 minutes or until golden brown. Makes 6 1/2 dozen cookies.

If desired, dough may be formed into one inch balls, placed on ungreased baking sheets and flattened with floured bottom of a glass. Bake as directed. Makes 3 1/2 dozen.

Norma Nickel

BOILED COOKIES

- 1/2 c. milk
- 1/2 stick butter
- 3 T. cocoa
- 2 c. sugar

Boil above ingredients together.

- 3 c. rolled oats
- 1/2 c. peanut butter
- 1 tsp. vanilla
- 1/2 to 1 c. nuts [optional]

Stir in above ingredients. Drop by teaspoons onto waxed paper.

OATMEAL MACAROONS

- 1 c. margarine
- 1 c. brown sugar
- 1 c. white sugar
- 1 tsp. vanilla
- 1/2 tsp. butter flavoring
- 2 eggs
- 2 c. flour
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. baking powder
- 1 1/2 c. coconut
- 1/2 c. finely chopped black walnuts
- 1 1/4 c. fine oatmeal
- 1 c. butterscotch chips

Mix together in order given. Roll into balls and bake on greased baking sheet for 10-12 minutes in a 350° oven.

Joan John

BROWNIE CORDIAL COOKIES

- 3 eggs
- 2 c. sugar
- 4 squares unsweetened chocolate
- 2/3 c. butter or margarine
- 3 c. sifted, all-purpose flour
- 1 1/2 tsp. baking powder
- 1/8 tsp. salt
- 1 c. diced maraschino cherries

with 2 T. liquid

Melt chocolate with butter or margarine in microwave or on top of stove. Remove from heat and cool to lukewarm. Beat eggs with sugar in a large bowl; stir in chocolate mixture until well-blended. Add flour, baking powder and salt. Blend well. Fold in cherries and liquid.

Drop by level tablespoonfuls, 1 inch apart, onto greased cookie sheets. Bake in 350° oven for 18 minutes, or just until firm. Makes about 5 dozen cookies.

Vicki Fleischman

BOILED CHOCOLATE DROP COOKIES

- 2 c. sugar
- 1/2 c. milk
- 1 stick oleo
- 3 to 4 T. cocoa
- 1 tsp. vanilla
- 1/2 c. peanut butter
- 2 1/2 to 3 c. oatmeal
- 1/2 c. chopped nuts [optional]

Put sugar, milk, oleo and cocoa in pan. Bring to a boil. Let boil 1 1/2 minutes, stirring constantly. Add vanilla, peanut butter, oatmeal and nuts. Drop by teaspoon on waxed paper. Let cool.

Shirley Bornemeier

CHOCOLATE CHIP COOKIES

- 1 c. margarine
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs
- 1/2 c. sour cream
- 2 c. flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1 tsp. soda
- 2 c. rolled oats
- 1 tsp. vanilla
- 2 c. chocolate chips

Cream margarine and sugar. Blend in eggs and beat until fluffy. Stir in sour cream. Gradually add dry ingredients. Stir in oatmeal, vanilla and chips. Drop dough by teaspoons onto cookie sheet.

Bake at 350° for 12-15 minutes. Yield: 6 dozen.

Pearl Stubbendick

CHOCOLATE CHIP PUDDING COOKIES

Combine in large bowl and beat until smooth:

- 1 c. butter or margarine
- 1/4 c. white sugar
- 3/4 c. packed brown sugar

- 1 pkg. [4 serving size] Jello vanilla flavor instant pudding and pie filling

- 1 tsp. vanilla

Beat in 2 eggs. Gradually add 2 1/4 c. unsifted flour and 1 tsp. soda

Add last:

- 1 c. chocolate chips

- 1/2 c. nuts [optional]

Drop by teaspoonfuls on ungreased cookie sheet. Bake at 350° for 10 minutes. (Batter is very stiff). Flatten cookie with a fork before baking.

Edna Bornemeier

DOUBLE CHOCOLATE 'N' SPICE COOKIES

- 1 [12 oz.] pkg. [2 c.] semi-sweet chocolate chips
- 3/4 c. all purpose flour
- 3/4 c. oatmeal [uncooked]
- 1 tsp. baking powder
- 1 tsp. cinnamon
- 1/4 tsp. vanilla
- 1/4 tsp. salt
- 1/4 tsp. soda
- 1/2 c. butter or margarine
- 1/2 c. sugar
- 1 egg

In a heavy small saucepan, melt 1 c. of chocolate pieces. Cool slightly. In a bowl, combine flour, oatmeal, baking powder, cinnamon, salt and soda. Add egg, sugar, and butter. Beat thoroughly until light and fluffy. Stir in vanilla and melted chocolate. Stir remaining chocolate pieces in. Drop by teaspoon on a greased cookie sheet. Bake in a 350° oven for about 8 to 10 minutes. Makes 3 dozen.

Olive Hall -Q
Susan Halvorsen

Laughter is one of the
greatest helps of digestion.

CHOCOLATE MERINGUE COOKIES

- 2 egg whites, at room temp.
- 1/2 c. sugar
- 1/4 c. shredded coconut
- 1/4 tsp. almond flavoring
- 1/8 tsp. cream of tartar
- 1/2 c. chopped pecans
- 1/2 sq. semi-sweet chocolate,
grated

Beat egg whites and cream of tartar until stiff. Add sugar gradually. Do not scrape bowl during beating. Fold in rest of ingredients. Drop mixture by teaspoon onto greased cookie sheet. Bake at 250° for 40 minutes. Cool completely on cookie sheets or wire racks. Store in tightly covered container.

Eunice Patton

CHOCOLATE DROP COOKIES

- 1/4 c. fat
- 1 c. light brown sugar
- 1 well beaten egg
- 1/2 c. milk
- 1 1/2 c. flour
- 1/2 tsp. soda
- 2 sqs. melted chocolate
or equal of cocoa
- 1 c. chopped nuts
- 1 tsp. vanilla

Cream the shortening, add the brown sugar gradually, then the well beaten egg, milk, and flour, mixed and sifted with the soda. Stir in the melted chocolate and chopped nuts and vanilla.

Drop by spoonfuls onto a well-buttered pan, 1 inch apart. Bake in a moderate oven - 350°. This makes a lot of cookies.

Ella Kunz - Q

MONSTER COOKIES

- 12 eggs
- 4 c. white sugar
- 2 lbs. brown sugar
- 1 lb. margarine

- 3 lbs. peanut butter
- 8 tsps. baking soda
- 1 T. vanilla
- 18 c. quick oatmeal
- 1 lb. M&M candies
- 12 oz. chocolate chips

Mix all ingredients. Bake at 350° for 8-10 minutes. No flour is used in this recipe.

Marietta Vogt

8 DOZEN COOKIES

- 1 c. white sugar
- 1 c. brown sugar
- 1 c. butter
- 3/4 c. salad oil
- 1 tsp. cream of tartar
- 1 tsp. coconut flavoring
- 2 tsps. vanilla
- 1 c. Rice Krispies
- 2 eggs
- 3 1/2 c. flour
- 1 tsp. soda
- 1 c. coconut
- 1 c. oatmeal
- 1 pkg. chocolate chips
- Dash of salt

Mix, and bake at 350° for 10 to 12 minutes.

Lois Bornemeier

GINGER SNAPS

- 2 c. sifted flour
- 1/2 tsp. salt
- 2 tsps. soda
- 1/2 tsp. cloves
- 1 tsp. ginger
- 1 tsp. cinnamon
- 3/4 c. Crisco
- 1 c. sugar
- 1 egg
- 1/4 c. molasses

Cream shortening and sugar, add egg and molasses. Beat well. Add sifted dry ingredients. Mix well. Roll in small balls. Dip in sugar. Bake 10 to 12 minutes in a 350° oven.

Edith Miller

SOUR CREAM CHOCOLATE CHIP COOKIES

- 2 c. flour
- 2 tsps. baking powder
- 1/4 tsp. salt
- 1/2 tsp. soda
- 1 tsp. cinnamon
- 1 c. brown sugar
- 1/3 c. shortening
- 1/2 c. sour cream
- 1 egg
- 1 c. chopped dates or
chocolate chips

Cream sugar, shortening, and add egg and beat well. Add sifted dry ingredients alternately with the sour cream and fold in dates or chocolate chips. Drop on greased cookie sheet and bake in a moderate oven, about 15 minutes. (I find it takes a little more flour).

Roberta Bornemeier

Winners never quit; quitters never win.

WALNUT CLUSTERS

- 1/2 c. flour
- 1/4 tsp. baking powder
- 1/2 tsp. salt
- 1/4 c. butter or margarine
- 1/2 c. granulated sugar
- 1 egg
- 1 1/2 tsp. vanilla
- 1 1/2 sq. unsweetened
chocolate, melted
- 2 c. broken nuts

Heat oven. Sift together first 3 ingredients. Mix butter and sugar until creamy. Add egg and vanilla, mixing well. Mix in chocolate, then flour mixture. Fold in walnuts. Drop by teaspoon one inch apart, onto greased cookie sheet. Bake just 10 minutes - no longer. Bake at 350°. Let cool a little before removing them from the cookie sheet.

Norma Nickel

GINGER COOKIES

- 1 c. sugar
- 3/4 c. shortening
- 1 egg
- Pinch of salt
- 1/4 c. molasses [Brer Rabbit]
- 2 tsps. soda
- 1/2 tsp. ginger
- 1 tsp. cinnamon
- 2 c. flour

Mix in order given. Chill for several hours or overnight. Roll in marble sized balls, then roll in sugar. Bake in 350° oven for 8 to 8 1/2 minutes.

Martha Vogt - Q

GIANT SPICE COOKIES

- 1 1/2 c. butter or margarine
- 2 c. brown sugar
- 1 egg
- 4 c. sifted flour
- 2 tsps. cinnamon
- 1 tsp. nutmeg
- 1/2 tsp. cloves
- 1/4 tsp. baking soda

Cream butter and brown sugar thoroughly; add egg and beat until light and fluffy. Sift together remaining ingredients; stir into the creamed mixture. Mix well and chill dough until firm, about 2 hours. Roll to 1/8 inch thickness on well-floured surface. Cut into desired shapes. Bake at 350° for about 10-12 minutes.

Pam (Mick) Bornemeier

COOKIES FROM CAKE MIX

- 1 pkg. chocolate cake mix
- 1/4 tsp. soda
- 1/4 lb. soft margarine
- 1 pkg. chocolate chips
- 2 eggs
- 1 c. oatmeal

Add soda, margarine, chocolate chips, oatmeal and eggs to dry cake mix. Shape in balls and roll in granulated sugar. Place on cookie sheet. Do not flatten. Bake 10 min. in a 350° oven.

Dorothy Miller - Q

HONEY SPICE COOKIES

Cream together:

1 c. brown sugar

3/4 c. Crisco

Add:

1 egg

1/4 c. honey

Sift together:

2 1/4 c. flour

1 1/2 tsp. soda

1/2 tsp. ginger

1/2 tsp. salt

1/2 tsp. cinnamon

1/4 tsp. cloves

Add dry ingredients to creamed mixture and chill dough for an hour. Shape into balls and dip in water, then sugar. Bake at 350° 12-15 minutes.

Joyce Backemeyer

INDOORS S-MORES

2/3 c. light corn syrup

2 T. butter

1 [11 1/2 oz] pkg. milk chocolate morsel [Nestle's]

1 tsp. vanilla

7 c. Golden Graham cereal

3 c. miniature marshmallows

Butter a 9x13 inch pan. Heat corn syrup, margarine, chocolate morsels to boiling point in a large pan, stirring constantly. Remove from heat and add vanilla. Pour over cereal in a large mixing bowl. Toss quickly, coating with chocolate. Fold in marshmallows one cup at a time. Press mixture in the pan. Set one hour and cut into bars. Makes about 48.

Olive Hall - Q

NO BAKE COOKIES

2 c. sugar

1/2 c. milk

1/2 c. peanut butter

3 c. quick oatmeal

1/4 c. cocoa

1 stick oleo

2 tsps. vanilla

1/2 c. coconut

1 c. peanuts [optional]

Bring to a rapid boil, sugar, cocoa, milk and oleo. Cool slightly, then add remaining ingredients. Drop by spoonfuls on waxed paper and let set until cool. Drop cookies while warm or it will spoil the texture.

Sherrall Phillips

NO-BAKE COOKIES

Made at Bible Time Market, 1983, by the Kindergarten Group.

2 c. oatmeal

2 c. peanut butter

2 c. Rice Krispies

2 c. honey

2 c. raisins

Mix in large bowl. Drop by teaspoon onto waxed paper. You could use chocolate chips in place of the raisins.

Margie Nielsen

REFRIGERATOR COOKIES FROM CAKE MIX

1 pkg. any kind of cake mix

1/3 c. oleo

1/4 c. Crisco

2 egg yolks or 1 whole egg

1 tsp. vanilla

1/2 c. chopped nuts

Combine cake mix, shortening, egg and vanilla. Mix well with electric mixer until smooth. If mixture seems too dry to form in a roll, add 1 or 2 tsp. water. Refrigerate and slice. Bake at 350° for 12-15 minutes.

Edith Miller

Duty makes us do things well,
but love makes us do them
beautifully.

EASY AND FAST COOKIES

- 1 cake mix, any flavor [lemon or chocolate are good]
 - 2 eggs, at room temperature
 - 4 1/2 oz. Cool Whip
 - Sifted powdered sugar
- Mix eggs, Cool Whip and cake mix. Drop by teaspoon into powdered sugar and roll. Bake at 350° for 12 minutes.

Karen Rase

QUICK LUNCHBOX COOKIES

- 1/4 c. soft oleo
 - 1 c. chopped nuts
 - 1 egg, unbeaten
 - 1/3 c. milk
 - 1 pkg. any flavor regular cake mix [without pudding]
- Heat oven to 350°. Stir shortening and walnuts together. Stir in egg. Add milk and cake mix, blending well. Drop by scant teaspoonfuls on greased cookie sheet. Bake 10-12 min. or until lightly browned. Makes 5 dozen.

Joan John

PUDDING MIX COOKIES

- 1/2 c. oleo
- 1 pkg. instant pudding mix, any flavor
- 1/2 c. sugar
- 1/8 tsp. salt
- 1 egg
- 1 1/2 c. flour
- 1 tsp. soda
- 1 tsp. cream of tartar
- Nuts, chopped

Mix oleo, pudding mix, sugar, salt and egg. Cream well. Sift flour, soda and cream of tartar. Add to first mixture and blend well. Form cookies into a ball the size of a walnut and press down with the tines of a fork. Bake in a 350° oven for 10-12 minutes.

Esther Hulfish

ROCKY ROAD SNACK COOKIES

- 1 roll *Pillsbury refrigerated Slice 'n Bake cookie [any flavor]
- 1 15-oz. pkg. Pillsbury Creamy Fudge Frosting mix
- 1 c. miniature marshmallows
- 1/4 c. oleo
- 1/3 c. water
- 1/2 c. chopped nuts, if desired

Preheat oven to 375°. Grease an 8 or 9 inch square pan. Slice cookie dough 1/4 inch thick and overlap slices in bottom of prepared pan. Bake at 375° for 20-25 min. until lightly browned. (Cookies will be puffy when removed from oven.) Cool 15 min. In a medium saucepan, melt butter in water. Stir in frosting mix; blend well. Remove from heat, stir in miniature marshmallows and nuts. Spoon over cookie base and spread. Cool and cut into 24 bars.

*I used sugar cookie roll.

Lori Patton Meisinger

PEANUT BUTTER COOKIES

- 1/2 c. soft shortening
- 1/2 c. peanut butter
- 1/2 c. white sugar
- 1/2 c. brown sugar
- 1 egg

Mix together thoroughly.

- 1 1/4 c. flour
- 1/2 tsp. baking powder
- 3/4 tsp. soda
- 1/4 tsp. salt

Sift together and stir in. Chill dough. Roll into balls the size of a large walnut. Place 3 inches apart on a lightly greased baking sheet. Flatten with a fork crosswise. Bake 10-12 min. Bake at 350°. Makes about 3 dozen cookies.

Elsie Wendt - Q

PEANUT BUTTER CUPS

- 1/3 lb. graham crackers
- 1/2 lb. oleo
- 1 c. peanut butter
- 1 lb. powdered sugar
- 2 c. chocolate chips

Combine crumbs, oleo, peanut butter and powdered sugar. Press into 9x13 buttered pan. Chill while melting chips. Spread chips over cracker mixture. Refrigerate until firm. Remove from refrigerator for a short time so the chocolate will not break as you cut.

Anna Wittler - Q

PEANUT BUTTER ROUND UP COOKIES

- 1 c. shortening
- 1 c. brown sugar
- 3/4 c. white sugar
- 1 c. peanut butter
- 2 eggs
- 2 c. flour
- 1 tsp. soda
- 1/2 tsp. salt
- 1 c. quick cooking oats
- 1 tsp. vanilla

Cream shortening and sugars. Add eggs and peanut butter. Sift flour, soda and salt; add lastly oats. Mix well. Drop on ungreased pan. Bake at 350° for 8-10 minutes.

Roberta Bornemeier

GLAZED PINEAPPLE COOKIES

- 1 large can pineapple [drained], crushed or tid-bits
- 1/2 c. shortening
- 3/4 c. brown sugar
- 1 egg, beaten
- 1 tsp. vanilla
- 2 c. flour
- 1 1/2 tsp. baking powder
- 1/4 tsp. salt

Cream shortening and brown sugar. Add beaten egg and

pineapple. Sift flour, baking powder and salt and fold in.

Drop by teaspoonful on greased cookie sheet. Bake at 350° for 10 min. Glaze with glaze made with powdered sugar and pineapple juice.

Chocolate chips may be substituted for pineapple and frost with a chocolate frosting. This makes a soft cookie.

Esther Hollenbeck

PUMPKIN DOUGHNUT DROPS

- 1 1/2 c. flour
- 1/3 c. sugar
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp. ginger
- 1/4 c. milk
- 2 T. oil
- 1/2 tsp. vanilla
- 1 egg
- 1/2 c. canned pumpkin

In large saucepan, heat 2-3 inches oil to 375°. In large bowl, combine first 7 ingredients. Stir in milk, oil, vanilla, egg and pumpkin with fork just until moist. Drop by teaspoonfuls into hot oil. Fry doughnut drops 1-1 1/2 min. on each side, until golden brown. Drain on paper towel. Makes 30-36 doughnut drops.

Terry Bevans

My kitchen is the only one

That always is a mess, I think
But I visited your home last night

And saw all the dishes in your sink!

SESAME THINS

- 1 c. butter or oleo
- 1 c. sugar
- 1 egg
- 1 tsp. vanilla
- 2 c. flour
- 1/2 tsp. soda
- 1/2 tsp. salt
- 1/2 c. sesame seeds

Cream shortening, sugar, egg and vanilla at medium speed, until light and fluffy. Sift flour, soda and salt together and add gradually to creamed mixture. Wrap in foil, and chill overnight to firm dough.

Shape dough into small balls, between palm of hands, then roll in sesame seeds. Place 2 inches apart on lightly greased cookie sheet.

Bake at 350° for 10 minutes.

Timothy Ward,
Grandson of LaRee Spohn

SPECIAL TREATS

- 1 c. dates, chopped
- 1 c. nuts, coarsely chopped
- 14 oz. can sweetened condensed milk
- 1/2 tsp. burnt sugar flavoring
- 1/4 tsp. butter flavoring
- Keebler Townhouse crackers

Combine dates, nuts, sweetened condensed milk and flavorings in top of double boiler over boiling water. Cook, stirring occasionally until thick. Spread on crackers. Place on cookie sheet. Bake in 300° oven about 8 min. to set. Frost if desired with powdered sugar frosting. Freeze very well.

Lavina Backemeyer

REFRIGERATOR DATE PINWHEELS

FILLING

- 2 1/4 c. chopped dates
- 1 c. granulated sugar

- 1 c. water
- 1 c. nutmeats

Cook sugar, dates and water together until thick. Take off of stove; add nuts and cool.

COOKIE DOUGH

- 2 c. brown sugar
- 1 c. butter
- 3 eggs, well beaten
- 1/4 c. milk
- 1/2 tsp. salt
- 1 tsp. baking powder
- 5 c. flour

Chill and divide into 2 parts. When cool, roll and spread date mixture in roll like jelly roll. Put in ice box until morning. Cut 1/4 inch thick and bake 10-12 min. at 400°.

STUFFED DATE DROPS

- 2 1/2 c. pitted dates [walnut halves for each date]
- 1/4 c. shortening
- 3/4 c. brown sugar
- 1 egg
- 1 1/4 c. sifted flour
- 1 tsp. soda
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 c. thick sour cream

Stuff each date with nut. Cream shortening; add sugar gradually and cream until light. Add egg and beat well. Sift dry ingredients together. Add sour cream alternately with dry ingredients to creamed mixture. Add dates, carefully stir until dates are coated. Drop from teaspoon onto greased cookie sheet. Use one date per cookie. Bake in preheated oven at 375° for 10-12 min. When cool, frost with Browned Butter Frosting. Yield: 4 dozen.

BROWN BUTTER ICING

- 1/2 c. butter
- 3 c. confectioners sugar
- 1 tsp. vanilla

Brown butter lightly. Stir in confectioners sugar and vanilla.
Elma Gerbeling

SOFT RAISIN COOKIE

Cook 1 1/2 c. raisins for 10 min. Put 1 1/2 tsp. soda in 1 c. water, drained from the raisins and let stand while you mix:

1 1/2 c. sugar
1 c. shortening
2 eggs, beaten
3 c. flour
1 tsp. cinnamon
1 tsp. nutmeg
1/4 tsp. salt

Add the soda water and the raisins. Mix well. Spread in 2 10x15 pans. Bake 15-20 min. at 350°. Cool and frost.

I often make only a half recipe, if I only want to bake one pan of bars. They are pretty with green frosting and candy sprinkles, and cut into diamond shapes.

Sally Enck

RAISIN COOKIES

Simmer until water is gone.

Then cool:

1 1/2 c. raisins
1 c. water

Cream:

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

Mix with:

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

Roll into small balls and roll in sugar. Put on cookie sheet. Bake at 350° for 10-15 minutes.

Lavina Backemeyer - Q

RHUBARB COOKY

3 c. rhubarb, cut in pieces
2 T. cornstarch
1 tsp. vanilla
1 1/2 c. sugar
1/4 c. water

Combine above ingredients and cook until thick.

CRUST

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

Stir 4 above ingredients together. Cut in 1 c. shortening (oleo). Add 1/2 c. nuts.

Place half of crust in 9x13 pan. Pack down. Put filling in and sprinkle rest over top. Bake at 350° for 30 min. Cool and cut into squares.

Eleanor Fleischman

ZUCCHINI COOKIES

3 c. all-purpose flour
1 1/2 tsp. baking powder
Dash of salt
1 T. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
3/4 c. shortening or margarine
1 1/2 c. sugar
1 c. brown sugar
2 eggs
2 tsp. vanilla
2 c. grated zucchini
3/4 c. nuts

Sift first 5 ingredients together. Add shortening to the dry ingredients. Next add white and brown sugar and mix in completely. Follow by adding eggs and vanilla. Mix in zucchini and nuts. Drop on greased cookie sheet. Bake in oven at 375°. Frost with powdered sugar or icing.

Berdena Samuelson

The quickest way to acquire self-confidence, is to do exactly what you are afraid to do.

ZUCCHINI DROP COOKIES

- 1 c. zucchini, grated
- 2 c. flour
- 1 c. sugar
- 1 tsp. baking soda
- 1/2 c. shortening
- 1 egg, beaten
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1/2 tsp. salt
- 1 c. nuts, chopped
- 1 c. raisins
- 1/2 tsp. nutmeg

Beat the zucchini, baking soda, sugar and shortening together. Add egg. Beat well and add dry ingredients. Add nuts and raisins. Drop by teaspoonful onto greased cookie sheet. Bake at 375° for 12 min. Makes 3 dozen.

Pam (Mick) Bornemeier

Bars

APRICOT BARS

- 1 1/2 c. sifted flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1 1/2 c. quick cooking rolled oats
- 1 c. brown sugar
- 3/4 c. butter or margarine
- 3/4 c. apricot jam or preserves

Sift together flour, baking powder and salt. Stir in rolled oats and sugar. Cut in butter until crumbly. Put 2/3 of crumb mixture into 11x7x1 1/2 inch pan.

Spread with jam. Sprinkle remaining crumb mixture over jam. Bake in 350° oven about 35 min. or until browned. Cool. Cut into bars or squares. Yields 2 1/2 doz., 3x1 inch bars or 6 dozen 1-inch squares.

Lillian Steiner

APPLE SQUARES

- 1 pkg. yellow pudding cake mix
- 1/2 c. softened margarine or butter

- 1/4 c. brown sugar
- 1/4 tsp. cinnamon
- 3 or 4 apples, thinly sliced
- 1 c. sour cream
- 1 egg

Combine cake mix with margarine and mix until crumbly. To 2/3 c. of this mixture, add brown sugar and cinnamon; mix well and set aside for topping.

Press remaining cake mixture in a 9x13 inch pan. Arrange apple slices over this base. Blend sour cream and egg. Spread over apples. Sprinkle reserved 2/3 c. topping over the top. Bake in 350° oven for 25-30 minutes.

Joyce Backemeyer

APPLE BARS

- 2 1/2 c. flour
- 1 tsp. salt
- 2/3 c. shortening

Beat 1 egg yolk and add enough milk to make 1/2 c. Divide dough in half. Roll dough to fit cookie sheet. Spread 2 handfuls of cornflakes on crust. Peel and slice 8-10 apples on crust (quite thick). Sprinkle 1 c. sugar and 1 tsp. cinnamon on apples. Roll and spread other half of dough on top. Beat 1 egg white; brush on top. Bake at 400° for 60 min. Drizzle with powdered sugar icing while bars are hot.

Marietta Vogt

BANANA BARS

- 1/2 c. margarine or butter
- 1 1/2 c. white sugar
- 1 tsp. vanilla
- 2 eggs
- 2 ripe bananas, mashed
- 2 c. flour
- 1 tsp. soda
- 1 c. sour cream
- 1/2 tsp. salt

Mix together and bake in jelly roll pan at 350° for 25 minutes.

Evelyn Miller Haas

BANANA BARS

- 1 1/2 c. flour
- 1 tsp. baking powder
- 1/2 c. shortening [oleo]
- 1 c. sugar
- 1 egg
- 1 tsp. baking soda, dissolved in 1 T. cold water
- 1 tsp. vanilla
- 1 1/3 c. mashed bananas

Bake in 9x15 jelly roll pan at 350° for 25 min. Frost with powdered sugar icing, tinted with yellow food coloring.

Sheroll Oehlerking

BANANA SPICE BARS

Cream well 2 c. brown sugar and 1 c. margarine. Beat again and add 3 eggs and 3 ripe bananas.

Cook 1 c. raisins 3 min. in 1 c. water. Cool, do not drain. Add to the above mixture along with the following ingredients:

- 3 c. flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1/4 tsp. salt
- 2 tsp. cinnamon
- 1/2 tsp. cloves
- 1/2 tsp. nutmeg
- 1/2 tsp. ginger

Nuts, optional

Spread in jelly roll pan. Bake at 350° for 25 min. Frost with butterscotch icing (below).

BUTTERSCOTCH ICING

Cook until it starts to thicken:

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

Thicken with powdered sugar and add 1 tsp. vanilla. Dates may be substituted for raisins.

Alice Bornemeier

BUTTERFINGER BARS-COOKIES

- 1 c. brown sugar
- 1/2 c. white sugar
- 1 c. oleo
- 6 oz. chocolate chips
- 3/4 c. crunchy peanut butter
- 4 c. oatmeal

Mix sugar, oleo and oatmeal together. Pat into 9x13 pan and bake at 350° 12-15 min. Melt chocolate chips and peanut butter together and spread over bars.

Jo Vogt

BUTTERSCOTCH CEREAL BARS

- 1 3 1/2-oz. pkg. regular butter-scotch pudding mix
- 1/2 c. light corn syrup
- 1/2 c. chunky style peanut butter
- 4 c. Cheerios

Blend pudding mix and corn syrup. Heat to boiling over medium heat, stirring constantly. Boil 1/2 min. Remove from heat. Blend in peanut butter. Add cereal, stirring until coated. Turn into a greased 9x9x2 inch pan. Cool, and cut into bars. Makes 18 bars.

Dorothy Miller - Q

CHEWY BARS

- 1 pkg. Jiffy cake mix
- 1/4 c. brown sugar
- 1 T. margarine
- 1 T. white corn syrup
- 1/4 c. chocolate chips
- 1/2 c. nuts [optional]
- 1 egg
- 1 T. water
- 2 T. flour

In a small bowl, blend ingredients well. Spread in 8x8 greased pan. Bake 20-25 min. at 350°. Cool and cut in squares.

Edith Miller

An ounce of fact means more than a ton of argument.

CHERRY BARS

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

Cream butter, sugar and add eggs. Add flour in small amounts. Spread 2/3 mixture in a greased jelly roll pan. Spread cherries over batter. Drop rest of dough by spoonfuls over cherries. Bake 35-40 minutes.

ICING

- 1 c. powdered sugar
- 1 T. water
- 1 tsp. vanilla

Drizzle over top while warm.
Mrs. Theron (Pam) Bornemeier

CHERRY BARS

- 1 c. sifted flour
- 1/2 c. butter
- 2 T. powdered sugar
- Mix and press in a greased 8x8 pan. Bake at 350° for 10 min. Have ready:
- 2 eggs, beaten
- 1 c. sugar
- 1/4 c. sifted flour
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1 tsp. vanilla

Combine and mix very well.
Stir in:

- 1/2 c. coconut
- 1/2 c. chopped maraschino cherries, well drained
- 1/2 c. walnuts

Spread on partly baked layer.
Bake at 350° about 25 minutes.

Mary Halvorsen - Q

BARS

- 1/2 c. butter or margarine
- 1 egg
- 2 eggs, separated
- 1 1/2 c. flour
- 1 tsp. baking powder

1/4 tsp. salt

- 1 c. sugar
- 1 c. chocolate chips
- 1 c. miniature marshmallows
- 1 c. brown sugar
- 1 c. coconut

Cream butter with 1 c. white sugar. Add one whole egg and 2 yolks. Combine flour, baking powder and salt. Add to sugar mixture. Spread in 9x13 pan. Sprinkle coconut, marshmallows and chocolate chips over mixture. Then beat egg whites until foamy, gradually add brown sugar. Beat until stiff. Pour over top and cover evenly. Bake for 30-40 min. at 350°. Cool before cutting.

Sally Enck

C C BARS

BASE

- 1 18 3/4-oz. pkg. pudding-included cake mix
- 1/3 c. soft butter or margarine
- 1 egg
- 3 c. miniature marshmallows

TOPPING

- 2/3 c. corn syrup
- 1/4 c. butter or margarine
- 2 tsp. vanilla
- 1 12-oz. pkg. peanut butter chips [2 c.]
- 2 c. oven-toasted rice cereal
- 2 c. salted blanched peanuts [no skins]

Heat oven to 350°. Make the base by combining the cake mix, butter and egg until crumbly. Press into 9x13 pan. Bake 12-18 min. or until golden brown. Sprinkle with marshmallows and return to oven for 1-2 min. or until marshmallows begin to puff. Cool while making topping. Heat syrup, butter, vanilla and chips until melted and smooth while stirring. Quickly stir in cereal and nuts and immediately spoon over marshmallows, spreading to cover. Chill and cut into bars.

LaRee Spohn

BROWNIES

Cream well 2 c. sugar and 1 c. margarine. Add 4 eggs and beat well. Add 1 1/2 c. flour, 3 heaping T. cocoa, 1/4 tsp. salt, 1 tsp. vanilla, 1/2 c. milk and nuts [optional].

Spread in jelly roll pan, bake at 350° 12-15 min. (do not over bake). Cover with marshmallows and put under broiler until they start to melt (watch closely).

ICING

Melt 1 stick margarine, 2 squares chocolate. Add 1 egg, 1 tsp. vanilla and powdered sugar (mix to spreading consistency).

Alice Bornemeier

CHOCOLATE BROWNIES

Cream:

1/2 c. oleo

1 c. sugar

Add:

4 eggs, one at a time, beating well after each

1 c. flour

1 16-oz. can Hersheys syrup

Bake in 350° oven in a greased 11x15 pan for 30-40 minutes.

FROSTING

Boil for 3/4 minute:

2/3 c. brown sugar

3 T. butter or oleo

3 T. milk

Add 1/2 c. chocolate chips and beat until smooth.

Sally Enck

CHOCOLATE CARAMEL BARS

Preheat oven to 350°. Makes 48 bars. Melt in double boiler and let cool slightly:

1 pkg. caramels

3/4 c. cream

Combine and mix well:

2 c. flour

2 c. oatmeal

1 1/2 c. brown sugar

1 tsp. soda

1/2 tsp. salt

3/4 c. melted butter

Reserve about 2 c. of the above crumb mixture. Press the remainder in a jelly roll pan. Bake for 10 min. Pour caramel mixture over crust. Sprinkle with 2 c. chocolate chips and 1 c. chopped nuts [optional]. Cover with remaining crust mixture. Bake 15 min. more. Cool and cut.

Marietta Vogt

CHOCOLATE CHIP BARS

1 c. margarine

1/2 c. sugar

1/2 c. brown sugar

1 T. water

2 egg yolks

2 c. flour

1 tsp. baking powder

1 tsp. baking soda

2 egg whites

1 c. brown sugar

Mix butter and sugars together until fluffy. Add water and egg yolks; mix together. Add flour, baking soda and baking powder. Mix. Spread in pan. On top, put chocolate chips and walnuts. Press into dough. Beat egg whites until stiff. Gradually add brown sugar. Spread over dough. Bake at 350° for 25 minutes.

Marietta Vogt

COOKIE CAKE

1 1/2 c. sugar

3/4 c. shortening

2 eggs

2 1/2 c. flour

1 tsp. cinnamon

1 c. raisins

1 c. water

1 tsp. soda

Dash of salt

Put raisins and water in saucepan, and bring to a boil. Mix dry ingredients together, then mix with raisins and water. Bake at 350° for 25 minutes in jelly roll pan, 16x11x1 inch. Frost with burnt sugar frosting (is best).

Dorothy Granneman
Grandmother Barb Fleischman

CHOCOLATE CHIP BARS

- 1 c. margarine
- 1/2 c. white sugar
- 1/2 c. brown sugar
- 3 egg yolks, beaten
- 1 tsp. vanilla
- 1 tsp. soda
- 1 T. water
- 2 c. flour
- 1/2 tsp. salt

Cream margarine and sugars. Add beaten egg yolks and vanilla. Mix well. Dissolve 1 tsp. soda in 1 T. water and add to mixture. Add flour and salt and mix in well. Spread in 9x13 inch pan.

TOPPING

- 3 egg whites
- 1 c. brown sugar
- 1 pkg. chocolate chips

Beat egg whites until stiff. Add brown sugar and chocolate chips. Mix well and spread over above mixture and bake 30 min. in 350° oven. Cool. Cut into squares.

Olive Hall - Q

CHOCOLATE CHIP FILLED BARS

- 1 c. shortening
- 1/2 c. white sugar
- 1/2 tsp. salt
- 1 tsp. vanilla
- 1 tsp. soda
- 1 12-oz. pkg. chocolate chips
- 1 c. brown sugar
- 1/2 c. brown sugar
- 3 egg yolks
- 1 T. cold water
- 2 c. flour
- 3 egg whites

Cream butter; add sugars. Blend in yolks and water. Add flour, soda and salt. Spread on large pan, about 12x15 inch. Sprinkle 1 pkg. chocolate chips over dough. Beat egg whites until stiff. Fold in c. brown sugar and 1 c. coconut, if you like. If you want, add nuts between layer. Spread egg white mixture over chocolate chips. Bake 20-30 min. at 350°.

Alma Marshall

CHOCOLATE CHERRY BARS

- 1 pkg. fudge cake mix
- 21 oz. can cherry fruit filling
- 1 tsp. almond extract
- 2 eggs, beaten

FROSTING

- 1 c. sugar
- 5 T. butter
- 1/3 c. milk
- 6 oz. pkg. semi-sweet chocolate pieces

Preheat oven to 350°. Using solid shortening or margarine (not oil) grease and flour 10x15 inch jelly roll or 9x13 inch pan. In large bowl, combine first 4 ingredients. By hand, stir until well mixed. Pour into prepared pan. Bake jelly roll pan 20-30 min.; 9x13 inch pan 25-30 min. or until toothpick inserted in center comes out clean.

In small saucepan, combine sugar, butter and milk. Boil, stirring constantly, 1 min. Remove from heat; stir in chocolate pieces until smooth. Pour over bars. Makes about 3 dozen bars.

Peggy Clements

COOKIE CAKE

- 4 T. cocoa
- 2 sticks oleo
- 1 c. water
- 2 c. flour
- 1 tsp. soda
- 2 c. sugar
- Bring to a boil cocoa, oleo and water (do not overcook). Mix boiled and dry ingredients together. Add: 1/2 c. buttermilk 1 tsp. vanilla 2 eggs

Beat all together. Pour into greased 16x11x1 inch pan. Bake at 400° for 20 minutes.

FROSTING

- 1/2 stick oleo
- 2 T. cocoa
- 3 T. milk
- Bring to boil. Add 1/2 c. nuts, 2 c. powdered sugar and 1 tsp. vanilla.

Barb Fleischman

CHOCOLATE OATMEAL BROWNIES

- 1/2 c. softened butter
- 1/3 c. granulated sugar
- 1/3 c. firmly packed brown sugar
- 1 egg
- 1 tsp. vanilla
- 1/2 c. unsifted flour
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1/2 tsp. cinnamon
- 1/8 tsp. nutmeg
- 1 c. quick rolled oats
- 1 bag [1 c.] chocolate chips

Beat butter, sugars, egg and vanilla until light and fluffy. Blend in flour, baking powder, salt and spices. Then stir in oats and 1/2 c. chips. Spread in ungreased 9 inch square pan. Sprinkle with remaining chips. Bake at 350° for 20-25 min. or until lightly browned. Cool. Cut into bars. Makes 24.

I make a double batch in a 10x15 jelly roll pan.

Carolyn Oehlerking

CHOCOLATE REVEL BARS

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

CHOCOLATE FILLING

- 1 12-oz. pkg. chocolate chips
- 1 15-oz. can sweetened condensed milk
- 2 T. butter
- 1/2 c. chopped nuts
- 2 tsp. vanilla

Cream margarine and sugar until light and fluffy. Mix in eggs and vanilla. Add flour, soda, and salt. Stir in oatmeal and set side.

Filling: Mix chips, milk and butter. Melt in top of double boiler. When smooth, add vanilla

and nuts. Spread 2/3 of oatmeal mix in 15x10x1 pan. Cover with chocolate chip filling. Dot with remaining oatmeal mixture. Bake at 350° for 25-30 minutes.

Carolyn Oehlerking

DESSERT BARS SUPREME BASE

- 1 pkg. Pillsbury Plus cake mix [German chocolate is good]
- 1 c. chopped nuts
- 1 1/2 c. quick cooking oats
- 1/2 c. butter or margarine
- 1 egg

FILLING

- 1 can Pillsbury frosting, any flavor
- 8 oz. cream cheese
- 2 eggs

Heat oven to 350°. Grease a 9x13 inch pan. Combine base ingredients, mix until crumbly. Reserve 2 c. for topping. Press remaining crumbs into pan. Blend all filling ingredients. Beat at high speed until smooth and creamy. Pour over crust. Sprinkle reserved crumbs over filling. Bake 45-55 minutes, or until firm when pan is lightly shaken. Store in refrigerator.

Nina Miller Landwehr

MOUNDS BARS

Mix:

- 2 c. crushed graham crackers
- 1/2 c. melted butter
- 1/4 c. powdered sugar
- Spread in 9x13 inch pan and bake at 350° for 10 min. Mix:
- 1 can sweetened condensed milk
- 2 c. coconut
- 1 tsp. vanilla

Spread over graham cracker crust. Bake for 10 min. at 350°. After taking from oven, immediately lay 6 Hershey bars on top. Spread when melted.

Deb Dankleff

OATMEAL FUDGE BARS

- 2 c. packed brown sugar
- 3/4 c. oleo or butter, softened
- 2 eggs
- 2 tsp. vanilla
- 2 1/2 c. Bisquick baking mix
- 3 c. quick cooking oats
- 1 12-oz. chocolate chips
- 1 c. sweetened condensed milk
- 2 T. oleo
- 1/2 tsp. salt
- 1 c. chopped nuts
- 2 tsp. vanilla

Heat oven to 350°. Grease a 15 1/2x10x1 inch pan. Mix brown sugar, 3/4 c. oleo, eggs and vanilla. Stir in baking mix and oats until uniform consistency. Heat chocolate chips, milk and 2 T. oleo and salt in saucepan over low heat, stirring constantly, until smooth. Stir in nuts and vanilla. Press 2/3 oatmeal mixture with greased hands in pan. Spread chocolate mixture over oatmeal mixture. Drop remaining oatmeal mixture by tablespoons on top. Bake until light brown, about 30 min. Cool completely. Cut into bars 2x1 inch. Yields 70 bars.

Erma Reed

RICE KRISPIE BARS

- 1/4 c. butter
- 40 large marshmallows or 4 c. miniature marshmallows
- 5 c. Rice Krispies

Melt butter in 3 qt. saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is syrupy. Remove from heat. Add Rice Krispies and stir until well coated. Use a 9x13 pan.

Note: I melt the marshmallows in the microwave.

Brian Fleischman

Life is full of shadows, but the sunshine makes them all.

RICE KRISPIE BARS

- 1 c. sugar
- 1 c. light corn syrup
- 1 c. peanut butter
- 6 c. crisp rice cereal
- 1 c. chocolate chips
- 1 c. butterscotch chips

Combine sugar and syrup in saucepan. Cook over moderate heat, stirring frequently until mixture begins to bubble. Remove from heat and stir in peanut butter. Mix well. Add Rice Krispies; stir until well blended. Press mixture into a 9x13 buttered pan. Melt chocolate and butterscotch chips over hot water and then spread over mixture in pan. Cool and cut into bars.

Evelyn Miller Haas

RHUBARB BARS

- 1 1/2 c. chopped rhubarb
- 1 c. raisins, golden is best
- 1/4 c. water
- 1 1/2 c. sugar
- 1/2 c. oleo
- 2 eggs
- 1 tsp. lemon juice
- 2 1/2 c. flour
- 1 tsp. soda
- 2 tsp. baking powder
- 1 tsp. salt

Cook rhubarb, raisins and water until rhubarb is done. Cool.

Cream oleo and sugar. Add eggs and lemon juice. Cream well. Sift dry ingredients and add to creamed mixture. Stir in rhubarb mixture and mix well by hand. Spread in greased jelly roll pan. Sprinkle with 1/4 c. sugar and 1 tsp. cinnamon. Bake in 350° oven for 25 min. Cool and cut in squares.

A glaze made from powdered sugar and orange juice drizzled on while warm is good.

Esther Hollenbeck

DUTCH CHOCOLATE BARS

Bring to a boil:

- 1 stick oleo
- 4 T. cocoa
- 1/2 c. Crisco
- 1 c. water

In a bowl, put 2 c. sugar and 2 c. flour. Pour this mixture over above hot mixture. Mix well. Add 1/2 c. buttermilk and 1 tsp. soda (add soda to buttermilk first). Mix well. Add 3 slightly beaten eggs, 1 tsp. vanilla, 1/2 tsp. cinnamon and a dash of salt. Mix well. Bake for 25-35 minutes in a jelly roll pan. While cake is hot, make frosting:

Bring to a boil:

- 1 stick oleo
- 6 T. cocoa
- 6 T. milk

Add:

- 1 box powdered sugar
- 1/2 c. chopped nuts
- 3/4 c. coconut
- 1 tsp. vanilla

Spread over hot cake.

Eileen Bornemeier Kopecky
Daughter of Edna Bornemeier

FROSTED MOLASSES SQUARES

Easy, tasty, economical, good and likeable.

- 1/4 c. shortening
- 1/2 c. sugar
- 1 egg, unbeaten
- 1/2 c. molasses
- 1/2 tsp. vanilla
- 2 c. flour
- 1 1/2 tsp. baking powder
- 1/4 tsp. soda
- 1/4 tsp. salt
- 1/2 c. sweet milk
- 1/2 c. nut meats
- 1/2 c. raisins

Cream shortening; add sugar and add egg. Add molasses and vanilla. Sift, measure flour and add other dry ingredients. Add alternately with the milk. Mix well.

Add floured nut meats and raisins last. Pour into shallow baking pan. Bake 20-25 min. at 375°. Ice while hot with butter icing or powdered sugar frosting. Cut into three-inch squares.

Ella Kunz - Q

GERMAN CHOCOLATE CAKE BARS

- 1 German chocolate cake mix
- 1/3 c. evaporated milk
- 3/4 c. melted butter
- 1 c. pecans

Mix ingredients together and press 1/2 of mixture into greased 9x13 pan. Bake at 350° for 8-10 min. While this is baking, melt 14 oz. caramels [about 48] with 1/2 c. evaporated milk.

When first half of mixture is baked, sprinkle 16 oz. [2 c.] chocolate chips over, followed by the caramel mixture. Spread as evenly as possible.

Drop remaining cake mixture on top. Bake again at 350° for 15-18 min. Best if let sit for a few hours.

Kathy Peterson

LEMON BARS

- 1/2 c. powdered sugar
- 1 c. butter or margarine
- 1 c. flour

Mix above and press firmly into greased 9x12 pan. Bake 20 min. at 350°. Combine:

- 4 eggs
- 2 c. sugar
- 1/2 tsp. baking powder
- 4 T. lemon juice
- 4 T. flour

Mix and pour over crust. Bake 25 min. at 350°. Cool. Ice with powdered sugar icing.

Lillian Steiner

LEMON CREAM CHEESE DELIGHTS

- 1 3-oz. pkg. cream cheese
- 1/2 c. sugar
- 1/2 c. butter or margarine
- 2 T. grated lemon peel
- 2 tsp. lemon juice
- 1 c. sifted flour
- 2 tsp. baking powder
- 1/4 tsp. salt
- 3/4 c. crumbled corn flakes

Beat cream cheese, sugar and butter until fluffy. Add lemon peel and juice. Sift flour, baking powder and salt together. Gradually blend into creamed mixture; beat until smooth. Chill dough thoroughly. Shape into small balls and roll in crumbled corn flakes. Place on ungreased baking sheet. Bake at 350° 10-12 min. Be sure and not let these brown, but remain a delicate light brown.

LaRee Spohn

GOOMBAS

- 14 oz. bag of caramels
- 2/3 c. evaporated milk
- 1/4 tsp. vanilla
- 1 box German chocolate cake mix
- 3/4 c. melted butter
- 6-12 oz. bag chocolate chips
- 1 c. pecans [optional]

Place caramels in double boiler with 1/3 c. milk. Stir over low heat until melted. In bowl, mix melted butter, cake mix, other 1/3 c. evaporated milk and vanilla. Put 1/2 dough into 9x13 pan (floured and greased). Bake at 350° for 12 min. Sprinkle chocolate chips over while hot. Pour caramel mixture over the chocolate chips. Put other 1/2 of dough on top. Bake at 350° for another 15-18 min. Makes 36 squares.

Kathy Peterson
Shirley Bornemeier

HALFWAY BARS

- 1/2 c. margarine
- 1/2 c. granulated sugar
- 1/2 c. brown sugar, firmly packed
- 4 egg yolks
- 1 T. water
- 2 c. flour
- 1 tsp. baking powder
- 1/2 tsp. soda
- 1 T. vanilla

Mix well. Spread on greased jelly roll pan.

Beat 4 egg whites with additional 1/2 c. white sugar, to form a meringue. Spread carefully over dough. Sprinkle with chocolate chips and chopped nut meats. Bake 25 min. at 350°.

LaRee Spohn

SALTED NUT ROLL BARS

Combine until crumbly:

- 1 1/2 c. flour
- 2/3 c. brown sugar
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. soda
- 1/2 c. oleo, softened
- 1 tsp. vanilla
- 2 egg yolks

Press into 9x13 inch pan and bake 12-15 min. at 325°. SPREAD 3 c. miniature marshmallows on hot crust until evenly distributed. Return to oven and leave until puffy (2-3 min.) and cool.

TOPPING

Melt in double boiler or microwave until smooth:

- 2/3 c. corn syrup
- 1/4 c. oleo
- 2 tsp. vanilla
- 12 oz. pkg. peanut butter chips

Add:

- 2 c. Rice Krispies
- 2 c. salted peanuts

Spread the topping on cooled crust and marshmallow. Cut in squares and enjoy!

Joan John

SOUR CREAM RAISIN BARS

- 1 3/4 c. oatmeal
- 1 3/4 c. flour
- 1 c. brown sugar
- 1 tsp. soda
- 1 c. oleo, melted

Mix together and press 2/3 of this mixture into a jelly roll pan. Bake at 350° for 15 min. Boil together for 5 min.:

- 2 c. raisins
- 1/4 tsp. salt
- 1/2 c. water
- Cook until thick:
- 2 eggs, beaten
- 2 c. half and half or canned milk
- 1 1/2 c. sugar
- 3 T. cornstarch

Add raisin mixture. Pour onto the baked crust. Top with remaining crumb mixture. Bake at 350° for 20 minutes.

Lena Schreiner

SOUR CREAM RAISIN BARS CRUST

- 1 c. brown sugar
- 1 c. butter
- 1 3/4 c. quick oatmeal
- 1 3/4 c. flour
- 1 tsp. soda
- 1/2 c. chopped nuts

FILLING

- 2 c. raisins
- 1/4 tsp. salt
- 1 c. sugar
- 3 T. cornstarch
- 1 tsp. cinnamon
- 3 egg yolks
- 1 1/2 c. sour cream

Combine crust ingredients and press half of mixture into 9x13 inch pan. Bake at 350° for 10 min. Cook raisins in small amount of water until plump. Drain. Boil until thick, (I use double boiler) egg yolks, sour cream, cornstarch, sugar, salt and cinnamon. Add raisins. Pour over baked crust. Sprinkle with remaining crumbs. Bake for 30 min. at 350°.

LaRee Spohn

SOUR CREAM RHUBARB SQUARES TOPPING

- 1/2 c. sugar
- 1/2 c. chopped nuts
- 1 T. melted oleo
- 1 tsp. cinnamon

BATTER

- 1 1/2 c. packed brown sugar
- 1/2 c. oleo or shortening
- 1 egg
- 2 c. flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 c. sour cream
- 1 1/2 c. rhubarb, cut in 1/2 inch pieces

Combine topping ingredients until crumbly; set aside.

To make the batter, cream sugar, butter and egg until fluffy. Combine flour, baking soda and salt. Add to creamed mixture alternately with sour cream, beating until batter is creamy and smooth. Stir in rhubarb. Spread evenly into greased 9x13 inch pan. Sprinkle with topping mixture. Bake at 350° for 45 minutes.

Karen Rase

PEANUT BUTTER CUP BARS

- 1/3 lb. graham crackers
- 1 c. peanut butter
- 1-1 1/4 c. chocolate chips
- 1 c. oleo
- 3 1/2 c. powdered sugar

Melt oleo; stir in peanut butter and graham crackers. Add 1 c. powdered sugar at a time. Press in large buttered pan (9x13). Melt chocolate chips and spread over top. Refrigerate a few hours. It helps to refrigerate the peanut butter mixture a little before putting chocolate on top. Cut into squares before chocolate gets too cold and hard.

Margie Nielsen

PEANUT BUTTER BARS

(They taste like Reese's peanut butter cups.)

- 1/3 lb. graham cracker crumbs
- 1/2 lb. margarine
- 1 c. peanut butter
- 1 lb. powdered sugar
- 2 c. chocolate chips

Combine crumbs, butter, peanut butter and sugar; work until smooth. Press in 9x13 inch buttered pan. Melt chocolate chips over hot water (or in microwave). Spread over cracker mixture. Refrigerate until firm.

Shelly Steward

TOFFEE CRUNCH BARS

Cream:

- 1 c. shortening
 - 1 c. brown sugar
- Beat in:
- 1 egg, well beaten
 - 1 tsp. vanilla
- Stir in:
- 2 c. flour
 - 1 tsp. salt

Spread dough (work with palm of hand) in 8x13 pan. Bake at 350° for 15 min. or until slightly brown on ends. Spread immediately with melted 7 oz. chocolate chips. Sprinkle with 1/2 c. walnuts. Let cool.

Dorothy Oldfield

YUMMY BARS

- 1 c. sugar
 - 1 c. white syrup
- Bring to a boil. Take off stove and add 1 c. peanut butter and 6 c. Rice Krispies. Put in buttered pan. Melt 1 12-oz. pkg. chocolate chips and 1 12-oz. pkg. butter-scotch chips. Put on Rice Krispie layer and refrigerate 1 hour.

Pat Miller

TOFFEE BARS

- 1 c. shortening (1/2 butter and 1/2 Crisco)
 - 1 c. brown sugar
 - 1 egg and 1 tsp. vanilla, beaten together
 - 2 c. flour, sifted
 - Pinch salt [there is no baking powder or soda]
- Mix and spread in a lightly greased jelly roll pan. On top, sprinkle 1 1/2 c. chocolate chips. Bake in 350° oven for 18 min. Cool and cut into bars.

Eleanor Fleischman
Joan John

CHOCOLATE COVERED CHERRY COOKIES

- 1 1/2 c. flour
- 1/2 c. cocoa
- 1/4 tsp. salt
- 1/4 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 c. oleo
- 1 c. sugar
- 1 egg
- 1 1/2 tsp. vanilla
- 1 10-oz. jar maraschino cherries [about 48]
- 1 6-oz. pkg. chocolate chips
- 1/2 c. Eagle Brand condensed milk

Cream oleo and sugar on low speed. Add egg and vanilla. Beat well. Gradually add dry ingredients to creamed mixture. Beat until blended. Shape in 1 inch balls. Place on ungreased cookie sheet. Press down center of dough with thumb. Drain cherries, reserving juice. Place cherry in center of each cookie. In saucepan, combine chocolate chips and sweetened condensed milk. Heat until chocolate is melted. Stir in 4 tsp. of reserved cherry juice. Spoon 1 tsp. of frosting over each cherry. Spread to cover cherry. Bake in 350° oven about 10 min. or until done. Makes 48 cookies. (Yes, you do frost them before you bake them!)

Carolyn Oehlerking

ZUCCHINI BROWNIES

- 1 1/2 c. sugar
- 2 eggs
- 1/2 tsp. cinnamon
- 2 T. cocoa
- 1/2 c. oleo
- 2 c. flour
- 1 tsp. soda
- 1/2 tsp. salt

Sift together dry ingredients, then mix with rest of ingredients. Add 2 1/2 c. zucchini [grated]. Place batter in a 15x18 pan. Put the following on top before baking:

- 1 c. chocolate chips
- 2 T. sugar
- 1/2 c. nuts

Bake for 30 min. at 350°.

Eileen Bornemeier Kopecky
Daughter of Edna Bornemeier

CATHEDRAL WINDOW COOKIES

- 12 oz. chips
- 1/2 c. margarine
- 1/2 c. nut meats
- 10 1/2 oz. colored miniature marshmallows
- 2 eggs, well beaten

Melt butter and chips together slowly. Beat in the beaten eggs and nut meats. Add marshmallows when above is cool.

Tear 3 pieces of waxed paper. Sprinkle with powdered sugar. Form rolls as big as a silver dollar.

CHERRY SLICES

Combine:

- 1 c. sifted flour
 - 2 T. powdered sugar
- Cut in 1/2 c. butter. Spread in a 9x13 inch pan. Bake 20 min. at 350°. Cool. Beat:
- 2 eggs
 - 1 c. sugar
- Sift together:
- 1/4 c. flour
 - 1/8 tsp. salt

- 1/2 tsp. baking powder

Stir in:

- 1 tsp. vanilla
- 3/4 c. nuts
- 4 oz. bottle of maraschino cherries and juice, chopped

Spread over baked mixture and bake 20 min. Cut into fingers while still warm. They will make some color on a cookie plate.

LaRee Spohn

CHOCOLATE KISS COOKIES

- 1 c. butter
 - 1/2 c. sugar
 - 1 tsp. vanilla
 - 1 3/4 c. flour
 - 1 c. pecans
 - 1 pkg. chocolate candy kisses
- Powdered sugar

Cream butter, sugar and vanilla together. Add flour gradually until well blended. Stir in pecans. Chill the dough. Mold about 1 T. cookie dough around each chocolate kiss, covering candy completely. Bake on cookie sheet at 375° until they just turn golden around the edges. Let cool slightly before removing from cookie sheet. When cool, dust with powdered sugar. Makes about 3 dozen.

LaRee Spohn

GRAHAM GOODIES

Approximately 2/3-1 lb. graham crackers

- 1/2 c. nuts, pecans very good, optional

- 1 c. light brown sugar
- 1 c. butter or margarine

Place graham cracker sections on cookie sheet lining pan completely; sprinkle with nuts. Heat brown sugar and butter until it comes to a boil. Pour over crackers. Bake 8-10 min. in a 350°-375° oven. Remove immediately from cookie sheet to cool on flat surface. Use an 11x17 cookie sheet.

Dorothy Miller - Q

E.T. COOKIES

3/4 c. packed brown sugar
1/2 c. sugar
1 c. margarine
1 1/2 tsp. vanilla
1 egg
2 c. flour
1 tsp. soda
1/2 tsp. salt
6 oz. Reese's Pieces

Heat oven to 375°. In large bowl, combine first 6 ingredients. Blend well. Stir in flour, soda, salt and Reese's Pieces. Mix well. Drop by rounded teaspoonfuls onto an ungreased cookie sheet. Bake at 375° for 8-10 minutes, or until golden brown. Makes 48 cookies.

Terry Bevans

Holiday

GALAXY COOKIES

1/2 c. butter or margarine,
softened
3/4 c. confectioners sugar
1 T. vanilla
Food color if desired
1 1/2 c. flour
1/8 tsp. salt

Fillings - dates, nuts, semi-sweet chocolate pieces and candied or maraschino cherries.

Heat oven to 350°. Mix thoroughly butter, sugar, vanilla and a few drops of food color. Work in flour and salt until dough holds together. If dough is dry, mix in 1-2 T. light cream. mold dough by tablespoonfuls around date, nut, cherry or a few pieces of chocolate. Place cookies about 1 inch apart on ungreased cookie sheets. Bake 12-15 min. or until set but not brown. They are soft cookies. Cool; dip tops of cookies in icing.

ICING

1 c. confectioners sugar
2 1/2 T. light cream or 1 1/2

T. milk

1 tsp. vanilla

You can decorate tops of cookie with coconut, nuts, colored sugar, candies, chocolate pieces or chocolate shots.

Bev Johnson

ROCKY ROAD FUDGE BARS

1/2 c. butter
1 square chocolate
1 c. sugar
1 c. flour
1/2-1 c. chopped nuts
1 tsp. baking powder
1 tsp. vanilla
2 eggs

FILLING

6 oz. cream cheese
1/2 c. sugar
2 T. flour
1/4 c. butter
1 egg
1/2 tsp. vanilla
1/4 c. chopped nuts
6 oz. chocolate chips

FROSTING

2 c. miniature marshmallows
1/4 c. butter
1 square unsweetened chocolate
2 oz. cream cheese
1/4 c. milk
1 lb. powdered sugar
1 tsp. vanilla

Preheat oven to 350°. Grease and flour a 9x13 inch pan. In large saucepan over low heat, melt butter and chocolate. Add remaining bar ingredients. Mix well and spread in prepared pan. In small bowl combine cream cheese with next 5 ingredients. Blend until smooth and fluffy; stir in nuts. Spread over chocolate mixture. Sprinkle with marshmallows and bake 2 min. longer. In large saucepan over low heat, melt butter, chocolate and cream cheese and milk. Stir in powdered sugar and vanilla until smooth, immediately pour over marshmallows and stir together.

Kaylyn Pointer

MINCEMEAT POINSETTIAS

- 1 c. butter
- 1 8-oz. pkg. cream cheese
- 2 T. sugar
- 2 eggs
- 1 tsp. vanilla
- 2 c. flour
- 2 tsp. baking powder
- 1/2 tsp. salt

Mincemeat

Candied cherries, cut in half

Cream butter and cream cheese until light and fluffy. Beat in sugar, eggs and vanilla. Combine flour, baking powder and salt; stir into creamed mixture to form stiff dough. Cover and chill. Using 1/2 of dough at a time, roll out to 1/8 inch thick on lightly floured surface to get 12x15 inch rectangle. Cut into 3 inch squares. Place on lightly buttered cookie sheets. Cut (using sharp knife dipped in flour) from corners of each square halfway to center. Place 1 tsp. mincemeat in center of each square. Bring every other point of dough to center; pinch to hold in place. Press cherry half in center of each. Bake at 375° 12-14 min. Yields 40.

Maechelle Clements

OH HENRY BARS

- 4 c. quick-cooking oats
- 1 c. brown sugar
- 1 c. shortening
- 1/2 c. white syrup
- 1/2 tsp. salt
- 1 tsp. vanilla
- 1 12-oz. pkg. chocolate chips
- 3/4 c. peanut butter

Preheat oven to 350°. In a large bowl, combine oats, sugar, shortening, salt, vanilla and syrup, using a pastry blender. Press into a 9x13 inch pan. Bake 15 min. Cool slightly. Melt chocolate chips and peanut butter. Spread over baked mixture. Cool slightly. Cut into bars. Refrigerate.

Carolyn Oehlerking

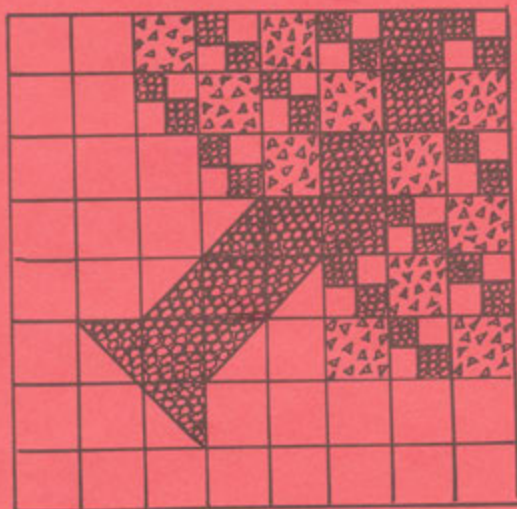
MEXICAN WEDDING CAKES

- 1 lb. butter
- 1 c. powdered sugar
- 4 tsp. vanilla
- 4 c. flour
- 1/2 tsp. salt
- 4 c. chopped pecans

Mix all ingredients. Form into small balls. Bake at 300° for 10-12 min. or until very lightly browned. When cool, roll in powdered sugar and pack in cans and store in cool place. Dough can be chilled to make handling easier. Makes 10 dozen small cookies.

Pam (Mick) Bornemeier

DESSERTS



Tree of Temptation

Desserts

APPLE CRISP

- 3 c. sliced apples, in bottom of 8x8 inch pan
- 1 c. sugar
- 1/4 tsp. cinnamon or less
- Sprinkle a little flour over apples.
- 3/4 c. brown sugar
- 3/4 c. flour
- 1/2 tsp. baking powder
- 1/4 tsp. soda
- 3/4 c. oatmeal
- 1/2 c. butter

Combine brown sugar, flour, baking powder, soda and oatmeal. Cut in butter. Sprinkle over apples. Bake at 350° for 40-45 minutes.

Martha Knox

APPLE DUMPLING DESSERT

- Place 2 1/2 c. sliced apples [4-5] in a greased 8x8 inch pan.
- Mix and pour over apples:
- 1 c. flour
- 1/2 c. sugar
- 1 tsp. baking powder
- 1 tsp. salt
- 1/2 c. water

Top with 1 c. sugar. Dot with butter and cinnamon. Pour 1 1/2 c. hot water over all. Bake 40 min. at 375°. Double for 9x13 inch pan.

Jo Vogt

STEPHENSON'S "APPLE FARM"

FRESH APPLE FRITTERS

40 Highway & Lees Summit Rd.
Kansas City, MO 64136

- 1 c. milk
- 1 egg, beaten
- 4 T. margarine
- 1/2 c. sugar
- 1/2 tsp. salt
- 1 orange rind and juice
- 1 c. apples, chopped fine
- 3 c. flour

- 2 tsp. baking powder
- 1 tsp. vanilla

Beat egg. In mixing bowl, combine the milk, egg and melted margarine. Add the orange juice, rind, chopped apples (skins left on) and vanilla. Sift together the flour, salt and baking powder. Stir into milk mixture with a spoon until blended. Do not over mix. Preheat oil in a skillet to 350°. Drop off end of tablespoon into hot oil. Fry to a golden brown. Turn so they brown evenly. Allow to cool. Roll in powdered sugar. Serve with salads or eat as a dessert. This makes 40 fritters.

Eunice Patton

BLUEBERRY BUCKLE

- 1/4 c. butter
- 3/4 c. white sugar
- 1 egg
- 1/2 c. milk
- 2 c. sifted cake flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 2 c. fresh whole blueberries

Cream butter with sugar. Beat egg and add milk. Sift flour, baking powder and salt. Add to creamed mixture with the milk and egg mixture. Fold in blueberries. Spread in greased and floured 9x9x2 inch pan.

TOPPING

- 1/4 c. soft butter or margarine
- 1/2 c. brown sugar
- 1/3 c. sifted flour
- 1/2 tsp. cinnamon

Cream soft butter or margarine with the brown sugar and flour. Add cinnamon. Sprinkle over batter in pan. Bake 30-35 minutes at 375°. Serve warm with vanilla ice cream or whipped cream.

Marge Clements

APRICOT DESSERT

- 2 c. rolled Ritz crackers [48]
- 1 cube oleo, melted

Mix crackers and oleo together; put in a 9x13 inch pan. Beat 4 egg whites stiff and add 1 c. sugar gradually and beat 10 min. Put this over first part and bake in a 325° oven for 20 min. Cool. Spread apricot pie filling on this and 1 large Cool Whip on top. Let stand overnight.

June Bornemeier

CHERRY ANGEL TREAT

- 1 c. confectioners sugar
- 1 3-oz. pkg. cream cheese
- 1 2-oz. envelope dessert topping mix

- 5 c. angel food cake cubes

- 1 can cherry pie filling

Gradually add sugar to cream cheese; beat until fluffy. Fold in topping mix. Fold in angel food cake. Put in 11x7x1 1/2 inch pan. Spread pie filling over top. Chill. Makes 9 servings.

Edith Miller

CHERRY ANGEL TREAT

- 1 c. powdered sugar
- 1 3-oz. cream cheese
- 1 12-oz. Cool Whip
- 6 c. angel food cake, cubed
- 1 can cherry pie filling

Gradually add sugar to cream cheese. Beat until fluffy. Fold in Cool Whip, then angel food cake. Put into 9x13 inch pan. Spread pie filling over top. Chill 2-3 hours.

Terry Bevans

CHERRY DESSERT

9x15 inch pan

Make a graham cracker crust. (May reserve some crushed graham crackers for the top.)

- 1 8-oz. Philadelphia cream cheese

- 1 pkg. Dream Whip [1 envelope]
- 3/4 c. powdered sugar
- 1 can cherry pie filling

Cream the cream cheese until soft. Mix Dream Whip according to directions on the box. Mix Dream Whip, powdered sugar and the cream cheese until smooth and well mixed. Pour this mixture over the graham cracker crust. Put cherries over this mixture. Chill.

Sherrall Phillips

CHERRY DESSERT SUPREME

- 1/2 lb. vanilla wafer crumbs or graham cracker crumbs

- 1/4 lb. butter or margarine

Put crumb mixture into bottom of 9x13 inch pan. Chill for several hours. Make vanilla pudding: Heat 1 1/2 qt. milk to boiling on top of double boiler. Mix 2/3 c. sugar and 1/3 c. cornstarch. Add to hot milk, stirring constantly. Cook until slightly thickened. Beat 4 eggs. Add milk mixture gradually to beaten eggs. Stir and cook until thickened. Do not over cook. Add 2 tsp. vanilla. Pour over crumbs in pan. Cover and chill. Pour 2 cans cherry pie filling over the vanilla pudding. Chill and serve with whipped topping if desired.

Berdna Samuelson

CRANBERRY SHERBERT

Cook 4 c. raw cranberries in 2 c. boiling water until cranberries are tender. Run through food mill or strain to remove seeds. Add 2 c. sugar and 1 tsp. Knox gelatin, dissolved in 1/4 c. cold water. Cook and add 1 pt. ginger ale. Freeze. Beat hard several times to break up ice crystals. Refreeze.

Excellent as salad or dessert at Thanksgiving or Christmas.

Sylvia Steiner Moore

HEAVENLY DESSERT

Make 1 box white cake mix according to directions on the box. Add 1 tsp. coconut flavoring. Bake in a 9x13 inch pan. Let cool. While cake is cooling, heat together until sugar is dissolved:

- 1 8-oz. can crushed pineapple
- 1 c. sugar
- 1/4 tsp. pineapple flavoring
- Let cool. Poke holes in cake with a wooden spoon handle and pour pineapple mixture over and cool. Beat together and spoon over the cake:
- 1 box instant vanilla pudding mix
- 1 envelope Dream Whip
- 1 3/4 c. milk
- 1/2 tsp. banana flavoring
- 1/2 tsp. vanilla

Slice 3 bananas and sprinkle with lemon juice to keep them from darkening and place on cake. Spread Dream Whip over top. Cover with coconut and chopped pecans. Refrigerate.

LaRee Spohn

JIFFY DESSERT

Drain 1 20-oz. can of crushed pineapple. Mix 1 Jiffy Mix [yellow small cake mix] using the pineapple juice for a portion of the liquid.

Bake for 15-20 min. in a greased 9x13 inch pan. Cool. Mix 1 pkg. vanilla instant pudding as directed. Mix with 1 large cream cheese [soften to avoid lumps]. Spread on cooled cake. Distribute crushed pineapple on top of above mixture. Spread 9 oz. Cool Whip on mixture and top with an abundance of sliced almonds.

Marion Pratt Eilers

MYSTERY DESSERT

- 2 c. flour
- 1 1/2 c. sugar
- 2 tsp. soda
- 1 tsp. salt
- 2 eggs, slightly beaten
- 1 tsp. vanilla
- 1 16-oz. can fruit cocktail, undrained
- 1/2 tsp. cinnamon

Mix; pour in greased 9x13 inch pan. Sprinkle on top of cake:

- Mix; pour in greased pan 9x13. Sprinkle on top of cake:
- 1/2 c. brown sugar
- 1/2 c. nut meats

Bake 35-40 min. at 350°.

Ethel Strable

MELT IN YOUR MOUTH DESSERT

- 1 c. flour
- 1 c. chopped pecans
- 1/2 c. butter, melted

Mix above ingredients and press in bottom of 9x13 inch pan. Bake at 350° for 15 min.

Blend 8 oz. softened cream cheese and 1 c. powdered sugar. Add 1 c. Cool Whip and blend. Spread over crust. Chill. Mix 3 c.

cold milk, 1 [3 oz.] box chocolate instant pudding, and 1 [3 oz.] box vanilla instant pudding. Pour over chilled cheese mixture. When thoroughly set, spread 1 more c. Cool Whip over top and garnish with chocolate curls made from a Hershey bar.

Audrey Cook

Prayer is the key of the morning and the bolt of the night.

Always forgive your enemies;
Nothing annoys them so much.

ICE BOX CAKE

- 2 quarter lb. cakes, German sweet chocolate
- 2 T. powdered sugar
- 4 T. water
- 3 dozen vanilla wafers
- 4 eggs separated
- 1/2 pt. whipping cream

Melt chocolate in double boiler. Then add water, stirring constantly. Remove from stove and drop unbeaten yolks into it one at a time, beating constantly. Next, add sugar and beaten whites of eggs. Put one layer of vanilla wafers in pan; pour part of chocolate mixture over them, then put in another layer of vanilla wafers and more chocolate mixture. Add a little vanilla if wanted, to chocolate mixture. Serve with whipped cream on top. Add nuts if desired.

Opal Clements

BUSTER BAR DESSERT

- 1 lb. Oreo cookies, crushed
- 1/2 c. melted margarine

Mix. Press into an 11x15 inch pan. Chill 1 hour. Soften 3 qts. vanilla ice cream and spread over crushed cookies. Sprinkle 1 1/2 c. salted Spanish peanuts over ice cream. Place in freezer until solid.

Combine 2 c. powdered sugar, 1 1/2 c. evaporated milk, 2/3 c. chocolate chips and 1/2 c. margarine. Boil 8 min. Stir constantly. Add 1 tsp. vanilla. Cool to room temperature and pour over ice cream. Place back in freezer for 2 hours.

Marietta Vogt

CHOCOLATE CREAM CRUNCH

- 1 c. flour
- 1 c. finely chopped pecans
- 1/2 c. margarine, softened
- 1 9-oz. carton Cool Whip
- 1 c. powdered sugar

- 1 8-oz. pkg. cream cheese, softened
- 1 6-oz. pkg. INSTANT chocolate pudding
- 1 6-oz. pkg. INSTANT vanilla pudding
- 3 c. milk

Make crust by combining flour, pecans and margarine. Mix well and press into bottom of 9x13 inch pan. Bake 20 min. at 350°. Cool completely. Blend cream cheese and powdered sugar until fluffy. Fold in 1 c. whipped topping. Blend well and spread on cooled crust. Chill. Combine chocolate pudding and 1 1/2 c. milk. Pour over cream cheese layer. Chill. Repeat with vanilla pudding and 1 1/2 c. milk. Chill. Frost with remainder of whipped topping. Sprinkle top with curls of chocolate. Refrigerate.

Joan John

BUTTERFINGER DESSERT

- 2 c. graham cracker crumbs
- 1 c. soda cracker crumbs
- 1 T. brown sugar
- 1 stick oleo, softened
- 2 pkgs. vanilla instant pudding
- 2 c. milk
- 2 pts. softened vanilla ice cream
- 4 1/2 oz. Cool Whip
- 3 Butterfinger candy bars

Combine crumbs and oleo. Put 2/3 into a 9x13 inch pan. Press crumbs down.

Combine pudding, milk and mix well. Blend in softened ice cream. Pour mixture over crumbs. Refrigerate. When set good, spread Cool Whip over top. Crush candy bars and add to remaining crumbs and sprinkle over top the refrigerator.

Lavina Backemeyer - Q

CUSTARD BREAD PUDDING

2 c. soft bread cubes
1 qt. milk, scalded
2 eggs or more
1/3 c. sugar
1/2 tsp. salt
1 tsp. vanilla
1/4 tsp. nutmeg
1/4 c. butter

Add bread to milk. Beat eggs slightly; add sugar and salt and mix. Gradually stir in scalded milk mixture, vanilla, nutmeg and butter. Pour into greased pan and set in a pan of warm water. Bake in moderate oven for 1 hour 15 min. If 3 or 4 eggs are used, baking time may be reduced.

VANILLA SAUCE

1 c. sugar
2 T. cornstarch
1/8 tsp. salt
2 c. boiling water
4 T. butter
2 tsp. vanilla
Dash nutmeg

Combine sugar, cornstarch and salt in pan. Add water; simmer for 5 min. Stir in rest of ingredients.

Hank Krass

BREAD PUDDING ON TOP OF THE STOVE

Grease top of double boiler well with butter. Place 1/2 c. brown sugar in it. Add 3 slices bread, cubed, over the sugar. Mix 3 slightly beaten eggs, 1 c. milk and 1 tsp. vanilla. Stir into bread and sugar. Sprinkle with 1/4 tsp. cinnamon [nutmeg too, if desired]. Cover and cook over boiling water 1 hour. Spoon into dishes and serve with cream or whipped cream.

Berdena Samuelson

OLD FASHIONED BAKED CUSTARD

Many years over 100 years.

Take 3 eggs, well beaten, add 3 T. sugar, 2 c. sweet milk, dash of cinnamon or nutmeg, or 1 tsp. lemon extract, or other flavoring. Add a dash of salt. Bake in custard cups set in a pan of water. Remove from oven when trembly. This same recipe can be used in pie shells, or patty shells, if it is preferred.

Ella Kunz - Q

CHOCOLATE CREAM PUDDING

2 c. scalded milk
1/4 c. cornstarch
2/3 c. sugar
1/4 tsp. salt
2 T. cocoa
1/2 tsp. vanilla
2 T. butter

Scald milk in 4-qt. measuring cup 2 1/2-3 min. Blend cornstarch, sugar, salt and cocoa. Remove milk and add dry ingredients gradually with wire whip. Return to microwave and cook 2-3 min., stirring once every minute. Beat well for a smooth consistency. Add butter and vanilla. Mix well. Pour into 4 custard cups or sauce dishes.

Vicki Fleischman

OVEN RICE PUDDING

1/2 c. uncooked rice
1/3 c. sugar
1/8 tsp. salt
1/2 tsp. cinnamon
3 c. milk

Mix together. After baking 1 hour, add 1 T. oil and 1/3 c. raisins. Oil a 1 qt. casserole. Bake 2 hours at 325°. Stir every 1/2 hour.

Sharon Stewart

COCONUT-CRUNCH DESSERT

- 1 c. graham cracker crumbs
- 1/2 c. coconut
- 1/2 c. walnuts
- 4 egg whites
- 1/4 tsp. salt
- 1 tsp. vanilla
- 1 c. sugar
- 1 pt. butter brickle ice cream

Combine graham cracker crumbs, coconut and nuts. Beat egg whites with salt and vanilla until foamy; gradually add sugar and continue beating until egg whites form stiff peaks. Fold cracker mixture into egg white mixture. Spread in well greased 9 inch pie plate. Bake at 350° for about 30 min. Cool. Top with ice cream.

Lois Bornemeier

DESSERT FOR EVERY SEASON

- 1 15-oz. pkg. Oreos, crushed
- 1 stick margarine, melted

Combine and press in bottom of 9x13 inch pan. Freeze at least 1 hour.

Cut 1/2 gal. ice cream [vanilla] and lay on cookie layer. Press into ice cream 1 1/2 c. peanuts [or other nuts]. This will help spread the ice cream to cover first layer. Freeze again for a few min. Cover with topping.

TOPPING

- 1 stick margarine
- 13 oz. can evaporated milk
- 2/3 c. chocolate chips
- 2 c. powdered sugar

Combine in pan; boil and stir 8 min. Cool before adding to ice cream. Top with crushed nuts if desired. Freeze.

June Bornemeier

DISAPPEARING PUDDING DESSERT

- 2 c. graham cracker crumbs
- 1 c. soda cracker crumbs

- 1/2 c. melted butter or margarine

Mix and save 1/2 c. back. Put the rest in a 9x13 inch pan.

- 1 qt. vanilla ice cream
- 2 3-oz. pkgs. instant vanilla pudding
- 2 c. milk

Combine and beat until smooth. Pour over crumbs in pan. Crush 3 Butterfinger candy bars and mix with reserved crumbs.

Spread Cool Whip in the pan on the pudding mix. Then sprinkle candy and crumbs over Cool Whip. Refrigerate. Will keep several days. If you can get it to last that long.

Bev Johnson

CREME DE MENTHE DESSERT

Crush a bunch of Oreo cookies. Put 1/2 of the crushed cookies in bottom of glass dish (9x9). Mix 1 can Eagle Brand evaporated milk, 1 9-oz. Cool Whip and 2 shots of Creme De Menthe and a couple drops of green food coloring. Put this mixture on Oreo layer. Top off with rest of crushed Oreo mixture. Freeze. Take out of freezer right before serving.

Eileen Bornemeier Kopecky

JELLO ICE CREAM

Dissolve 1 3-oz. pkg. jello [any flavor] with 1 c. hot water. Let cool. Beat until very light:

- 2 eggs
- 1 c. sugar

Add cooled jello and stir well. Add:

- 4 c. milk
- 2 c. cream
- 1 T. vanilla

Pour into refrigerator trays. When about frozen, pour out in deep bowl and beat until fluffy. Return to trays and finish freezing. Makes 2 quarts.

Bev Johnson

EASY SALAD OR DESSERT

- 1 16-oz. can fruit cocktail,
undrained
- 1 can mandarin oranges, drained
- 1 3-oz. pkg. raspberry jello,
mixed in dry jello
- 16 marshmallows

Put the above ingredients in
saucepan (no water). Cook
slowly until marshmallows melt.
Cool. Mix together:

- 1/4 c. milk
- 4 oz. cream cheese
- 8 oz. Cool Whip

Blend this into cooled fruit
mixture. Pour in 7x11 pan.
Refrigerate.

Sherall Oehlerking

ICE CREAM SPECIAL

- 2 1/2 c. graham cracker crumbs
- 1/2 c. margarine
- 3 1-oz. squares semi-sweet
chocolate
- 2 c. powdered sugar
- 1 c. pecans
- 3 eggs, beaten
- 1 tsp. vanilla
- 2 qts. butter brickle ice cream,
slightly softened

Sprinkle 1 1/2 c. graham
cracker crumbs in bottom of
9x13 inch pan. Melt chocolate
and butter over low heat. Cook
slowly, stirring constantly until
mixture boils. Stir in sugar, nuts
and eggs and add vanilla. Pour
chocolate mixture over crumbs.
Spread evenly.

Chill in freezer. Spoon ice
cream over chocolate layer.
Sprinkle with remaining crumbs
over all. Store in Tupperware in
freezer. Makes 20 servings.

Sheroll Oehlerking

LUSCIOUS ORANGE DESSERT

- 3 c. graham cracker crumbs
- 3/4 c. melted oleo
- 1/2 c. flaked coconut
- 1/2 c. chopped pecans

Mix the above together for
crust. Reserve 1 c. for topping.
Press remaining mixture into a
9x13 inch pan.

- 2 6-oz. pkgs. lemon jello
- 2 1/2 c. boiling water
- 2 c. whipped topping
- 2 3-oz. pkgs. instant lemon
pudding

- 1 qt. orange sherbet

Dissolve jello in boiling water
and set in refrigerator until
slightly syrupy. Add softened
sherbet and 2 pkgs. dry pudding
mix. Beat with mixer until
thickened. Fold in topping and
blend. Pour over crust and
sprinkle with reserve crumbs.
Chill 2-3 hours before serving.
Makes a really full 9x13 inch
pan.

Marilyn Schreiner

GOOD ORANGE DESSERT CRUST

- 3 c. graham cracker crumbs
- 3/4 c. melted butter
- 1/2 c. flaked coconut
- 1/2 c. chopped pecans

CREAM FILLING

- 2 6-oz. pkgs. lemon jello
- 2 1/2 c. boiling water
- 2 c. whipped topping
- 2 small pkgs. instant lemon
pudding

- 1 qt. orange sherbet

Mix together crust ingredi-
ents and reserve 1 c. of mixture
for topping. Press remaining
mixture in a 9x13 inch pan.

Dissolve jello in boiling water
and set in refrigerator until
slightly syrupy. Add softened
sherbet and 2 pkgs. dry
pudding. Beat with mixer until
thickened. Fold in topping and
blend well. Pour over crust and
sprinkle with reserved crumb
mixture. Chill for at least 3
hours before serving.

Lois Bornemeier

GRAHAM CRACKER DESSERT

22 graham crackers, crushed
1/3 c. melted butter
1/2 c. milk
1/2 c. sugar
2 egg yolks
4 T. lemon jello
2 egg whites

Mix melted butter with crumbs except 1/2 c. reserved for top. Pat in an 8x8 inch pan. Make a custard of the milk, egg and sugar. Then add lemon jello. Cool. Add 2 beaten egg whites and 1 pkg. Dream Whip. Pour over crumbs and top with 1/2 c. crumbs.

Edith Miller

JELLO ANGEL FOOD DESSERT

2 pkgs. orange jello

Dissolve jello in 2 1/2 c. boiling water. Add 1 1/2 c. sugar and stir until dissolved. Then add 1/2 c. lemon juice. Chill until slightly thickened, then add 1 pkg. Dream Whip [mixed as on pkg.]. Break loaf size angel food into bite size pieces and put into 9x13 inch pan. Pour jello mixture over cake and keep refrigerated. Serve with whipped cream or Cool Whip. Serves 15.

Joan John

LEMON DESSERT

2 c. flour
2/3 c. oleo
1 1/2 T. powdered sugar
Mix together and put in 9x13 inch pan. Bake for 10 min. at 350°.
1 [8 oz.] pkg. Philadelphia cream cheese
1 1/2 c. powdered sugar
1/2 c. nuts
4 c. Cool Whip

Make a box of lemon pudding

and add 1 T. oleo. Put pudding on crust and the Cool Whip mixture on top. Garnish with slivered almonds.

Erma Reed

PECAN TORTE

1 c. flour
1/2 c. oleo, melted
1/2 c. chopped pecans
Mix with fork; pat into a 9x13 inch glass dish and bake 15 min. at 375°.
8 oz. cream cheese
1 c. powdered sugar
1 1/2 c. Cool Whip

Whip until fluffy; spread over crust gently. Then whip until very thick:

2 small pkgs. instant chocolate pudding mix
3 c. milk

Spread over cream cheese layer. Spread thin layer Cool Whip over pudding mix layer. Sprinkle top with pecans.

Eldean Vogt

FROSTY STRAWBERRY SQUARES

1 c. flour
1/4 c. brown sugar
1/2 c. walnuts
1/2 c. margarine

Mix and spread on cookie sheet. Bake at 350° for 20 min. Stir occasionally to brown evenly. Spread 2/3 in a 9x13 inch pan. Beat at high speed until peaks form. Add the following:

2 c. sliced strawberries
2 egg whites
1 c. sugar
2 T. lemon juice

Fold in 1 c. whipped cream. Put on crumb mixture and top with remaining crumbs. Freeze for at least 6 hours.

Sharon Stewart

PEACH DESSERT

- 1 29-oz. can sliced peaches with syrup
- 1 pkg. Betty Crocker butter pecan cake mix
- 1/2 c. melted oleo
- 1 c. flaked coconut
- 1 c. chopped pecans or walnuts

Heat oven to 325°. Layer ingredients in order listed in ungreased 13x9x2 inch pan. Bake at 325° for 55-60 minutes.

Eileen Bornemeier Kopecky

STRAWBERRY DESSERT

- 1 lb. marshmallows
- 1 c. milk

Heat until marshmallows are melted and let cool.

- 3 boxes strawberries

Heat, thicken and cool. Mix 1 large box Cool Whip with marshmallow mixture. Alternate marshmallow mixture and strawberry mixture over graham cracker crust. Top with crumbs.

Sheroll Oehlerking

STRAWBERRY DESSERT CREPE CREPES

- 1 1/3 c. milk
- 2 T. vegetable oil
- 3 eggs
- 1 1/2 c. flour
- 1/8 tsp. salt
- 1 T. sugar

Put all ingredients into blender in order listed. Cover and blend on HI until smooth, or beat with mixer in medium bowl until smooth.

Dip crepe maker into 1 inch of batter in shallow pan. Cook for 3 min. Makes 20-24. Can be frozen or refrigerated with paper towels between crepes for several days.

FILLING

- 8 oz. cream cheese
- 6 oz. sour cream

- 9 oz. frozen Cool Whip
- 1/3 c. powdered sugar
- 1/2 tsp. strawberry flavoring
- 1-2 drops red food coloring
- 2 c. well-drained strawberries, or more if desired

Stir cream cheese and sour cream until smooth. Blend in other ingredients except strawberries. Fold in drained strawberries. Spread onto 10-12 dessert crepes.

Maechelle Clements

STRAWBERRY PUDDING DESSERT

- 5 c. cubed angel food cake
- 1 3-oz. pkg. instant vanilla pudding mix
- 1 c. milk
- 1 pt. vanilla ice cream
- 1 1/2 c. boiling water
- 1 3-oz. pkg. strawberry jello
- 1 11-oz. pkg. frozen strawberry slices

Put angel food cake cubes in a 9 inch square pan. Combine pudding mix and milk. Stir until well blended. Add ice cream. Beat at low speed until well blended. Pour over cake cubes. Do not stir. Refrigerate until firm. When mixture is set, dissolve jello in boiling water; add strawberries. Stir until gelatin starts to thicken. Pour over pudding, cake layer. Do not stir. Chill until set. Cut in squares and top with whipped topping.

Esther Hollenbeck

ST. PATRICK'S DESSERT

- 1 angel food cake

Put half of cake in a 9x13 inch pan. Mix together 2 pkgs. instant pistachio pudding and 2 c. milk. When this has set, stir in a 9 oz. container of Cool Whip. Pour half of this mixture over cake, then repeat layers. Chill until serving time.

Hazel Miller - Q

STRAWBERRY PRETZEL DESSERT

Mix and pat into a 9x13 inch pan:

- 3 T. sugar
- 2 c. crushed pretzels
- 3/4 c. melted margarine
- Bake 15 min. at 350°. Cool.
- 2 c. powdered sugar
- 1 8-oz. pkg. softened cream cheese
- 1 9-oz. carton whipped topping
- 2 c. miniature marshmallows

Mix powdered sugar and cream cheese. Fold in whipped topping and marshmallows. Spread over cooled pretzel crust and chill.

- 2 3-oz. pkg. strawberry jello
- 2 1/2 c. boiling water
- 1 10-oz. pkg. frozen strawberries

Dissolve jello in boiling water. Add frozen strawberries. Stir. Chill until partially set. Pour over cheese layer and set until firm.

Marilyn Schreiner

PINK YUMMY CRUST

- 1 c. all-purpose flour
- 1/2 c. butter
- 1/4 c. brown sugar, firmly packed
- 1/2 c. chopped nuts

Mix flour, butter, brown sugar and chopped nuts. Spread on a cookie sheet and bake at 350° until light brown. Watch and stir. Put 2/3 of mixture in a 9x13 inch pan. Reserve remainder for top.

FILLING

- 1 6-oz. can frozen pink lemonade
- 1 can sweetened condensed milk
- Red food coloring
- 2 envelopes whipped topping mix, prepared as directed

Mix lemonade and condensed milk. Add enough food coloring to make dark pink. Fold whipped topping into mixture until mixed and spread over

crumb mixture in pan. Sprinkle reserved crumbs on top. Freeze and serve frozen.

Mrs. Jerry Pointer

STRAWBERRY PRETZEL DESSERT CRUST

- 2 c. crushed pretzels
- 1 c. melted oleo

Combine pretzels and oleo. Press into 9x13 inch pan and bake at 350° for 10 min. Cool.

Mix 8 oz. cream cheese, large container Cool Whip and 1 c. sugar. Layer on pretzel crust.

Mix 6 oz. box strawberry jello with 2 c. boiling water. Add 10 oz. frozen strawberries. Chill until thick before putting on top. Spread on more Cool Whip. Refrigerate.

Margie Nielsen

STRAWBERRY YUM YUM

- 1 c. flour
- 1/2 c. butter
- 1/4 c. brown sugar
- 1/2 c. chopped nuts
- 2 egg whites
- 1 c. sugar
- 2 tsp. lemon juice
- 1 10-oz. frozen strawberries
- 1 pkg. instant whipped topping, whipped

Mix until crumbly the first 4 ingredients and press into an 8x8 inch pan. Bake at 350° for 20-25 min. Cool and break into crumbs. Set aside. Next, combine the egg whites, lemon juice, sugar and strawberries and beat at medium speed for 15-20 min. Fold strawberry mixture into whipped instant topping. Put 1/2 of crumb mixture into bottom of 9x9 inch greased pan. Spread strawberry mixture over crumbs and top with the remaining crumbs. Freeze.

Lois Bornemeier

DELICIOUS RHUBARB

- 3 c. diced rhubarb
- 1/2 c. water
- 2 T. frozen orange juice concentrate
- 1 tsp. lemon juice
- 3/4 c. sugar

Mix ingredients in stewing pan. Cook over heat until rhubarb is tender.

Berdena Samuelson

RHUBARB COBBLER

- 1 c. brown sugar
- 1 c. flour
- 1 tsp. cinnamon
- 1/4 tsp. nutmeg
- 3/4 c. oatmeal
- 1/2 c. butter

Combine above and mix until crumbly. Press half in a 9x9 or 7x11 inch pan. Cover with 4 c. diced rhubarb.

- 1 c. water
- 1 c. sugar
- 2 T. cornstarch

In a saucepan, mix above ingredients and cook until clear. Add 1 tsp. vanilla. Pour over rhubarb. Add remaining crumb mixture over the top. Bake in a 350° oven for 45 minutes.

Pearl Stubbendick

RHUBARB CRUNCH

Combine:

- 1/2 c. melted margarine
- 1 c. brown sugar
- 1 c. flour
- 1 c. oatmeal

Put 1/2 of mixture in 9x9 inch pan. Combine and cool until thickened; Cook:

- 1 c. water
- 1 c. sugar
- 2 T. cornstarch

When cool, add 1 tsp. vanilla. Place 4 c. diced rhubarb on crumbs, and top with cooled liquid. Cover with remaining half of crumbs. Bake at 350° for 35-40 minutes.

Sharon Stewart

RHUBARB CRISP

FILLING

- 3 c. rhubarb, diced
- 1 c. sugar
- 2 T. minute tapioca

Mix together and place in greased 8x8 inch pan. Combine:

- 1 c. sugar
- 1 c. flour
- 1 tsp. baking powder
- 2 T. melted shortening
- 1 egg, beaten

Sprinkle over rhubarb. Bake at 350° for 35 minutes.

Jo Vogt

FRESH RHUBARB CRISP

- 4 c. diced rhubarb
- 1/2 c. brown sugar
- 1/3 c. flour
- 1/3 c. quick-cooking oats
- 1/2 tsp. cinnamon
- 3 T. butter

Heat oven to 350°. Place rhubarb in buttered 8 inch pan. Combine sugar, flour, oats and cinnamon. Cut in butter until crumbly. Sprinkle over rhubarb. Bake for 30 minutes.

Marilyn Miller

RHUBARB COBBLER

- 3-4 c. rhubarb, cut fine

Place in bottom of baking dish. May use more if you have it. Sift together:

- 1 c. flour
- 1 tsp. baking powder
- 1/4 tsp. salt

Cream together:

- 3/4 c. sugar
- 3 T. butter or oleo

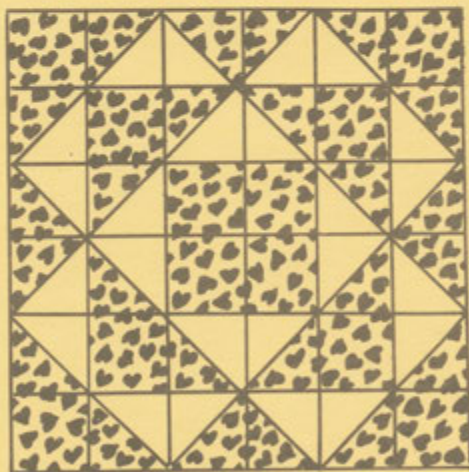
Add 1/2 c. milk alternately with flour to creamed mixture. Place batter over top of rhubarb. Sprinkle over batter:

- 1 c. [scant] sugar
- 1 T. cornstarch
- 1/4 tsp. salt

Pour over all 1 c. boiling water. Bake at 375° for 1 hour in a 9x9 inch pan.

Lucy Mendenhall

PIES
and
PASTRIES



Gentleman's Fancy

Pies and Pastries

BLISSFUL BANANA PIE

- 1 c. vanilla wafer crumbs
- 1/2 c. chopped pecans
- 1/3 c. oleo, melted
- 1 [6 oz.] pkg. chocolate chips
- 1/2 c. milk
- 3 c. miniature marshmallows
- 1 [3 1/4 oz.] pkg. vanilla pudding
- 1/2 c. heavy cream, whipped
- 2 bananas, thinly sliced

Combine crumbs, nuts and oleo, press into a 9 inch pie plate. Bake at 375° for 5 minutes. Cool.

Combine chips, milk and 1 c. marshmallows. Stir over low heat until melted. Pour into crust. Cool. Prepare pudding as directed **except** using 1 1/2 c. **milk**. Cover with waxed paper and chill. Fold in cream and 2 c. **colored marshmallows**. Arrange bananas over chocolate, then add marshmallow mixture. Chill several hours. Garnish with banana slices, cream and chips, etc. Nice for a spring or Easter dessert.

Linda Blunt

BANANA PIE SUPREME

- 6 T. flour
- 2/3 c. sugar
- 1/4 tsp. salt
- 1 3/4 c. milk
- 2 egg yolks, slightly beaten
- 1 1/4 tsp. vanilla
- 1/2 c. cream, whipped
- 3 bananas

Mix together flour, sugar and salt in top of double boiler. Add milk and cook over hot water, stirring constantly until mixture thickens. Then cook 5 minutes longer, stirring occasionally. Pour a small amount of mixture over egg yolks, beating vigorously. Return to double boiler and cook 2 minutes longer, stirring constantly. Remove

from heat. Cool, add vanilla and chill. Fold in whipped cream. Arrange filling and bananas in layers in baked pie shell. Garnish with whipped cream and banana slices.

PASTEL DE KAH LUA [KAH LUA PIE]

- 1 - 9 inch pie shell, baked
- 4 egg yolks
- 1/2 c. sugar
- 2 [1 oz.] sqs. semi-sweet chocolate
- 1/4 c. water
- 1 envelope unflavored gelatin powder
- 1/4 c. water
- 1/4 c. Kahlua
- 1 1/4 c. whipping cream
- 2 T. sugar
- 2 egg whites
- Chopped toasted almonds

Prepare pie shell and set aside. Slightly beat egg yolks in top of double boiler. Add 1/2 c. **sugar**. Place over simmering water. Cook and stir until sugar is dissolved. Melt chocolate with 1/4 c. **water** in small saucepan. Stir melted chocolate into egg yolks. Cook and stir until mixture begins to thicken. Soften gelatin in 1/4 c. water. Add to thickened chocolate mixture. Stir well and remove from heat. Add Kahlua. Place with the mixture in a bowl of ice water to cool. In a small bowl, beat cream with 2 T. **sugar** until stiff. In another bowl, beat egg whites until stiff. When the chocolate mixture begins to thicken, fold in half the whipped cream, then fold in the stiffly beaten egg whites. Refrigerate the remaining whipped cream. Turn the chocolate mixture into pie shell and chill. Top pie with remaining whipped cream and the chopped almonds.

Jim Hoyt

CHOCOLATE CREAM PIE

- 1/4 c. brown sugar
- 1/2 c. white sugar
- 1/3 c. flour
- 1/8 tsp. salt
- 2 eggs
- 2 c. scalded milk
- 2 tps. vanilla flavoring
- 2 T. butter
- 1/2 c. chocolate bits
- 1 c. Cool Whip
- 1 baked 9 inch pastry shell

In a double boiler, combine sugars, salt and flour. Add scalded milk slowly, stirring constantly. Cook until the mixture coats a spoon. Beat 2 eggs in a bowl, add 3 T. of hot mixture and mix well. Stir egg mixture into the hot mixture. Cook until thick and smooth. Remove from heat. Add vanilla and butter. Beat well and cool about 5 minutes, then add chocolate bits, stir until melted and pour into a baked pastry shell. When cool, top with Cool Whip, sprinkle with chocolate mini bits if you like.

Esther Hulfish

CHOCOLATE CHIP MARSHMALLOW PIE

- 26 large marshmallows
- 1 c. milk
- 1 1/2 sq. unsweetened chocolate, grated
- 1 tsp. vanilla flavoring
- 1 c. cream, whipped
- 1 - 9 inch baked pie shell

Grated chocolate, for garnish

Place marshmallows and milk in top of double boiler, heat until dissolved. Cool. Fold in grated chocolate, flavoring and whipped cream. Spread in the baked pie shell. Sprinkle with grated chocolate, for topping, and refrigerate.

LaRee Spohn

FRENCH SILK PIE

Filling:

- 1/2 c. oleo
- 3/4 c. sugar
- 2 sqs. chocolate, melted and cooled
- 1 tsp. vanilla
- 2 eggs

Cream together oleo and sugar. Add chocolate and vanilla. Add 1 egg and beat for 5 minutes. Add other egg and beat for 5 minutes. Pour into a baked pie shell and chill.

PUDDING CHEESECAKE PIE

- 1 [8 oz.] pkg. cream cheese, room temperature
- 2 c. milk
- 1 [3 oz.] pkg. instant vanilla or lemon pudding

Graham cracker crust

Stir cheese until soft. Add 1/2 c. milk and blend. Add pudding mix and remaining milk. Beat with a rotary mixer for 1 minute. Let it stand about 5 minutes, then pour into graham cracker crust. Sprinkle with reserved cracker crumbs. Refrigerate until firm.

Graham Cracker Crust

Roll 1 pkg. graham crackers into fine crumbs. Add 1/4 c. melted oleo. Press 2/3 of mixture into an 8 inch pan, add filling and top with reserved crumbs.

Marilyn Schreiner

GOOSEBERRY PIE

- 1 1/2 c. gooseberries
- 1 c. sugar
- 1 T. flour
- 1 c. water
- 3 egg yolks, beaten

Cook this until thickens, cool and pour into a baked pie shell. Cover with meringue.

Mary Halversen - Q

LEMONADE PIE

- 1 [6 oz.] can frozen lemonade
- 1 can Eagle Brand condensed milk
- 1 med. size Cool Whip
- 1 ready-made graham cracker pie crust

Mix together. Put in graham cracker pie crust and cool.

Donna Althouse Clements

PINK LEMONADE PIE

Use a 9x13 inch pan

Naje a graham cracker crust. Save 1/2 c. to sprinkle on top

- 1 sm. can frozen lemonade pink if available
- 1 can Eagle Brand sweetened condensed milk

Mix together well. Fold in at least 3 c. Cool Whip. Put into crust, sprinkle crumbs on top. Refrigerate for several hours.

Mrs. Eugenia M. Bornemeier

SOUTHERN SWEET CHOCOLATE PIE

- 1 pkg. German sweet chocolate, mixed with

1/4 c. butter

- 1 2/3 c. canned milk

Heat and stir until blended. Remove from heat.

Mix together:

- 1 1/2 c. sugar
- 3 T. cornstarch
- 1/8 tsp. salt
- 2 eggs, beaten
- 1 tsp. vanilla

Blend into chocolate mix. Pour into unbaked pie shell. Sprinkle over top of chocolate mix: 1 1/3 c. coconut, 1/2 c. chopped pecans. Bake at 375° until top is puffed and cracked, about 50 minutes.

Jo Vogt

PIE CRUST

- 2 c. all-purpose flour

Pinch of salt

- 1/2 c. plus 2 T. butter

- 1/3 c. sweetened, condensed milk

- 2 egg yolks

Combine flour and salt in a medium bowl. Cut in butter with 2 knives or a pastry blender until evenly blended. Add condensed milk and egg yolks, and mix well. Dough will be too soft to roll out. Turn into a 9 inch pie plate. Shape into ball. Press dough from center out until pie plate is evenly covered and enough dough extends above plate to form a fluted rim. Flute edge, cover with plastic wrap and refrigerate. Preheat oven to 425°. Prick crust and bake 12 minutes or so.

Note: You will have more dough than you need. A double recipe yields almost 3 crusts. **Tip:** To help retain shape while baking, line shell with foil and fill with beans or rice.

Jim Hoyt

MAKES IT'S OWN CRUST COCONUT PIE

- 4 eggs

- 1 1/2 c. sugar

- 1/2 c. flour

- 1 tsp. vanilla

- 1/4 c. melted butter

- 2 c. milk

- 1 1/2 c. coconut

- Pinch of salt

Combine ingredients in order given. Mix well, and pour into a greased 10 inch pie pan. Bake in a 350° oven 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. The center will be a perfect cream pie.

Eleanor Fleischman

COCONUT CUSTARD PIE

- 4 eggs
- 1/2 c. sugar
- 4 T. [level] flour
- 2 c. milk
- 1 tsp. vanilla
- Dash of nutmeg
- Dash of salt
- 1/2 c. coconut

Beat eggs and add sugar. Beat until light and fluffy. Add the flour, milk, vanilla and salt. Add coconut and mix well. Pour into a lightly greased 9 inch pie plate. Sprinkle with nutmeg. Bake 30-35 minutes or until set. Better than incredible pie.

Edna Bornemeier

LEMON ICE BOX PIE

- 4 egg whites
- 1 c. sugar
- 1/4 tsp. cream of tartar
- Pinch of salt
- Vanilla

Beat very stiff. Divide and spread bigger amount in an 8x8 inch glass dish for a meringue crust. Make a much smaller meringue in separate dish to be crumbled later to top pie. Bake crust 1 hour at 275°. Bake small piece 1 1/2 hour until very dry to crumble.

- 4 egg yolks
- 1/4 c. lemon juice [canned]
- 1/2 c. sugar

Cook in double boiler until thickened. Cool.

- 1 c. cream, whipped with
- 1 T. powdered sugar
- Some vanilla

Or

- 1 med. size Cool whip for double recipe or 12 oz.

Spread 1/2 cream or Cool Whip over cooled meringue crust. Add custard for next layer. Spread rest of Cool Whip or cream over custard. Crumble little meringue and sprinkle over top.

Beth Maschmann

OUT OF THIS WORLD PIE

- 1 can cherry pie filling
- 3/4 c. sugar
- 1 [21 oz.] can crushed pineapple and juice
- 1 T. cornstarch
- 1 tsp. red food coloring
- 1 [3 oz.] box raspberry gelatin
- 6 bananas, sliced
- 1 c. pecans [if desired]
- 2 baked pie shells
- Whipped topping

In a saucepan, combine cherry pie filling, sugar, pineapple and juice, cornstarch and red coloring. Cook until thick. Remove from heat and add gelatin. Allow to cool. Add bananas and pecans. Pour into 2 baked pie shells and top with whipped topping. Chill. (I put on topping when I serve it.

Adele Fleischman

PEANUT BUTTER PIE

- 3 eggs
- 1 c. sugar, plus 3 T.
- 2 T. cornstarch
- 2 c. milk
- 2 T. peanut butter, heaping
- Pinch of salt

Separate eggs. Beat egg yolks until creamy, add sugar and cornstarch. Add milk, peanut butter and salt. Cook in double boiler, stirring constantly until thick enough to stand in peaks. Pour into a baked pie shell and top with meringue, made from the 3 egg whites and 3 T. sugar. Bake 10 minutes in 350° oven or until meringue reaches color desired.

Olive Hall - Q

Work smarter - not harder.

There is no right way to do the wrong thing.

**"NOT-SO-RICH"
PECAN PIE**

8 inch unbaked pastry crust

Mix:

1/4 c. brown sugar

2 T. flour

1/2 tsp. salt

Stir in:

3/4 c. dark corn syrup
or molasses

Beat in:

2 eggs, one at a time

Mix in:

3/4 c. skim or 2% milk

1 c. pecans

1 tsp. vanilla

Pour filling into pie crust.
Bake in hot oven, 450° for 10
minutes, then in moderate oven,
325° for about 30 minutes, or
until mixture doesn't adhere to
knife.

Berdena Samuelson

PECAN PIE

3 eggs

1/4 tsp. salt

1/3 c. sugar

1 c. syrup [light or dark]

1/2 c. milk

2 tsp. flour

1 tsp. vanilla

1/2 c. pecans or more

Beat eggs until light. Add
other ingredients, and beat each
time. Put in a 9 inch pie crust.
Bake at 325°, about 1 hour or
until light brown.

Martha Vogt - Q

PUMPKIN PIE

2 eggs, slightly beaten

1 1/2 to 2 c. pumpkin

3/4 c. sugar

1/2 tsp. salt

1 tsp. cinnamon

1/2 tsp. ginger

1 to 1 1/2 c. cream

[depending on size of pie shell]

Bake at 400° for 15 minutes
and 350° for 45 minutes. Test
with a knife.

Edith Pool

PUMPKIN PIE

2 eggs, slightly beaten

1 [16 oz.] can solid pack pumpkin

3/4 c. sugar

1/2 tsp. salt

1 tsp. cinnamon

1/2 tsp. ginger

1/4 tsp. cloves

1 2/3 c. [13 fl. oz.] evaporated
milk or light cream

1 - 9 inch unbaked pie shell
with high fluted edge

Mix filling ingredients in
order given. Pour into pie shell.
Bake in preheated, 425° oven for
15 minutes. Reduce temper-
ature to 350° and continue
baking for 45 minutes or until
knife inserted in center of pie
filling comes out clean. Cool.
Garnish with whipped cream, if
desired.

If using frozen pie shells, this
recipe fills two. Bake as pie shell
package directs.

PUMPKIN PIE

[Makes 2 - 9 inch pies]

1 No. 2 1/2 can pumpkin

[about 3 1/2 c.]

1 1/3 c. sugar

2 tsp. cinnamon

1 tsp. ginger

1 tsp. allspice [optional]

1 1/2 tsp. salt

4 eggs

2 c. milk

Line pie pans with pastry. Mix
pumpkin, sugar, spices, salt and
beaten eggs. Add milk. Pour
into pastry shells. Bake in hot
oven, 475° for 10 minutes.
Reduce heat to 375° and bake 40
minutes longer, or until set in
center.

Marilyn Schreiner

RAISIN CREAM MERINGUE PIE

- 1 - 9 inch pastry shell, baked
- 1 pkg. [4 3/4 oz.] vanilla pudding
and pie filling [not instant]
- 1 [14 oz.] can Eagle Brand
sweetened condensed milk
- 2 c. water
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg
- 3 eggs, separated
- 1 c. raisins
- 1/4 tsp. cream of tartar
- 1/3 c. sugar

In heavy saucepan, combine pudding mix with next four ingredients, plus the egg yolks. Mix well. Cook and stir over medium heat until thickened. Stir in raisins. Pour into prepared crust.

In small mixer bowl, beat egg whites with cream of tartar until soft peaks form. Gradually add sugar, beating until stiff but not dry. Spread meringue on top of pie, sealing carefully to edge of shell. Bake at 350° for 10 to 12 minutes or until meringue is golden brown. Cool.

Carolyn Oehlerking

SOUR CREAM [OR BUTTERMILK] RAISIN PIE

- 1 - 9 inch baked pastry pie shell
or

- 2 - 8 inch pie shells

FILLING:

Cook 1 c. raisins with enough water to cover until tender.

Mix:

- 3 T. flour
- 1 c. sugar or brown sugar
- Pinch of salt

Stir well. Add cooked raisins and cook until thickened. Add 3 egg yolks [save whites for meringue]. Cook until thickened. Stir in 1 c. sour cream [or buttermilk]. Remove from heat as soon as mixture thickens (Do

not overcook]. Add 1 tsp. cinnamon, 1 tsp. vanilla. Fill pie shell. Top with meringue.

Lillian Steiner

SHOO-FLY PIE

[Amish]

[Adapted from Guidepost
March, 1983]

Line two 8 inch pie plates with unbaked crusts.

Prepare crumb mixture:

- 2 c. flour
- 1/2 c. brown sugar
- 1/4 c. cooking oil
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg

Mix above ingredients together thoroughly in a bowl until crumbs are formed.

Prepare syrup mixture:

- 1 c. molasses or dark corn syrup
- 1/4 c. brown sugar
- 2 eggs
- 1 c. hot water
- 1 tsp. baking soda,
dissolved in hot water

In a separate bowl, mix syrup ingredients thoroughly. Pour half of the syrup mixture into an unbaked pie crust in an 8 inch pie plate, then add half the crumb mixture; repeat with the other pie plate.

Bake at 400° for 10 minutes, then reduce heat to 350° and continue baking for 40 minutes, or until filling is firm. Cool before eating.

Berdena Samuelson

STRAWBERRY PIE

- 1 c. water
- 1 c. sugar
- 1 box [small] strawberry Jello
- 3 T. cornstarch

Bring to a boil and boil 1 minute, stirring constantly. Let cool. Add enough fresh strawberries to fill baked pie shell. Add whipped cream.

Lois Bornemeier

"SUNDAY BEST"

FAMILY FAVORITE PIE

1 lb. marshmallows

Melt in 1/2 c. milk, let cook and add 1 small can of drained pineapple and 1 jar of red cherries. When cool, beat in 1 c. whipping cream. Place in graham cracker crust and few crumbs on top and chill until serving.

Lula M. Kruse - Q

Mother of Eunice Patton

RHUBARB CUSTARD PIE

2 c. diced rhubarb

Cover with boiling water until ready to use.

Mix together:

2 egg yolks, beaten

1 1/2 c. sugar

1/8 tsp. salt

1 c. sweet cream with

2 T. cornstarch dissolved in it

Drain rhubarb and mix with above ingredients. Turn into unbaked pie shell. Cover with top of crust. Bake 350° until filling is set.

Jo Vogt

RHUBARB IMPOSSIBLE PIE

4 c. chopped rhubarb

1 1/2 c. sugar

1/4 c. flour

2 eggs, beaten

Dash of nutmeg

4 T. margarine

6 T. flour

8 T. sugar

Combine rhubarb, sugar and flour. Stir to blend. Add beaten eggs and nutmeg. Pour into greased 10-inch pie pan. Combine margarine, flour and sugar and blend to form topping. Sprinkle on top of rhubarb. Bake 450° for 15 minutes. Lower heat to 350° and bake 30 minutes.

Helen Charling

RHUBARB PIE

2 T. oleo

2 c. raw rhubarb

1 c. sugar

Cook in double boiler (no water) and set aside.

Then cook in double boiler:

1/4 c. sugar

2 T. cornstarch

1/4 c condensed milk

1/4 tsp. salt

2 egg yolks

Put two together and cook a little bit more. Put in baked pie shell and put meringue topping on pie. Bake at 325° for 15-20 minutes.

Mary Halvorsen - Q

WILD PLUM PIE

Cook and pit wild plums to make 2 c. Add:

1 c. sugar

4 T. flour

1 c. cream

1/4 c. plum juice

Combine and pour into unbaked pie shell, add top crust. Bake at 350° about 1 hour.

Jo Vogt

PEPPERMINT MERINGUES

4 egg whites

1 1/4 c. sugar

1/4 tsp. cream of tartar

1 1/2 tsp. peppermint extract

Red food coloring

Green food coloring

Beat egg whites and cream of tartar until foamy in medium sized bowl. Beat in sugar, a small amount at a time, beating well after each addition. Beat in peppermint extract. Continue beating until mixture stands in stiff peaks. Divide in half, tint one-half a pastel pink with a few drops of red food coloring; tint second half with a few drops of green coloring. Spoon heaping teaspoons onto heavy brown paper on a cookie sheet. Bake in a slow oven (250°F.) 30 to 40 minutes, or until set, but not brown.

DANISH PUFF

- 1/2 c. oleo
- 1 c. flour
- 2 T. water
- 1/2 c. oleo
- 1 c. water
- 1 T. almond extract
- 1 c. flour
- 3 eggs

Cut oleo into flour, add water and mix, roll into soft ball, double in half on ungreased cookie sheet, pat each strip into 12x3 in. size. Heat oleo and water to a rolling boil, remove from heat, quickly stir in extract and flour. Then vigorously over slow heat, until mixture forms a ball, about 1 minute. Remove from heat, beat in eggs, one at a time, until mixture is smooth and glossy. Divide in half, and spread each half evenly over strips. Bake at 350° for 1 hour or until top is crisp and brown, then cool. Cover with powdered sugar icing and cover with nuts.

Ethel Strabel

MY MOM'S PIE CRUST

This makes a flaky crust everytime.

2 CRUST

- 2 c. flour, sifted before measuring
- 1 tsp. salt
- 3/4 c. shortening
- 1/4 c. water

1 CRUST

- 1 1/2 c. flour, sifted before measuring
- 1/2 tsp. salt
- 1/2 c. shortening
- 3 T. water

Sift flour and salt into a bowl. Take out 1/3 c. of this flour and mix with the 1/4 c. water to form a paste. (For 1 crust, take out 1/4 c. flour and blend with 3 T. water. Proceed as follows.) Cut shortening into remaining flour until the pieces are the size of small peas. Add flour paste to blended shortening and flour mixture. Mix with a fork until the dough comes together and

can be shaped into a ball. Divide in half, roll out both crusts about 1/8 inch thick.

Pam (Mick) Bornemeier

PASTRY FOR PIES

- 2 c. sifted flour
- 2/3 c. shortening
- 1 T. sugar
- 1 tsp. salt

Mix together until flaky.

Combine:

- 1 egg yolk
- 1 T. lemon juice
- 1/4 c. milk

Beat lemon juice and milk with egg yolk. Add gradually to crumb mixture, just until moist enough to stick together and handle well on pastry board.

Edith Pool

TENDER AND EASY PIE CRUST

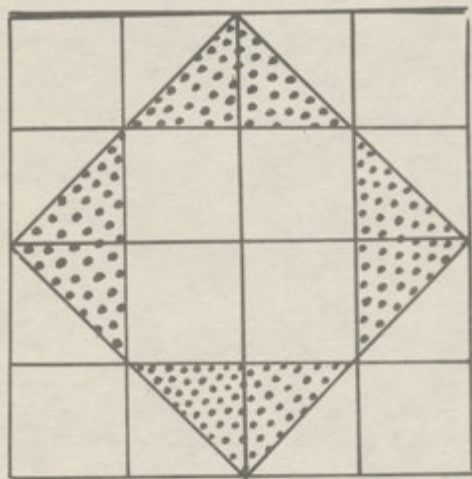
- 1 c. flour
- 1/2 tsp. salt
- 1/2 tsp. sugar
- 1/4 c. cooking oil
- 2 T. water or skim milk

Mix flour, sugar and salt.

Mix oil and water or milk. Pour liquids all at one time over flour mixture. Stir with fork until mixed. Shape into a ball. Place on sheet of waxed paper. Flatten and cover with another sheet of waxed paper. Roll out with a rolling pin (dampen table top if necessary to prevent slipping) and peel off top paper. Turn dough upside-down over pie pan. Peel off bottom paper and fit dough into pan. Trim. If dough tears, mend without moistening. Yields 1-8 or 9 inch crust. Bake at 425° about 10 min. until brown. May be used for single or double crust pies.

Berdena Samuelson

PRESERVATION



Economy

Preservation

Jams

APRICOT ZUCCHINI JAM

6 c. grated zucchini

Cook 6 min. adding no water. Combine 6 c sugar, 1 T. lemon juice and 1 small [flat] can crushed pineapple with juice. Add to zucchini and cook 6 min. Remove from heat and add 2 3-oz. pkgs. apricot jello; stir well. Put in jars. Keeps in refrigerator or freeze.

Pam (Mick) Bornemeier

APRICOT ZUCCHINI JAM

6 c. grated zucchini

6 c. sugar

1 T. lemon juice

1 small [flat] can pineapple [crushed] with juice

Combine all and cook 6 min. Remove from heat; add 2 3-oz. pkgs. apricot jello. Stir well. Keep in refrigerator or freezer.

Carolyn Oehlerking

CORN COB JELLY

12 bright red cobs

3 pt. water

1 pkg. dry fruit pectin

3 c. sugar

Boil broken cobs in water for 30 min. Remove from heat; drain liquid. If not 3 c., add enough water for 3 c. Add pectin and bring to a rolling boil. Add sugar and boil 2-3 min. or until jelly stage.

Bev Johnson

PEACH PUREE

Salvage overripe, soft peaches in this puree' which can be used for topping for ice cream and other desserts.

Divide peaches into 2 lots according to degree of bruising. Use ripest, softest fruit. Dip

peaches in boiling water for 30 seconds. Cool in running water and remove skins. Place in bowl of salted water (about 2 1/2 T. to a gallon) while you trim and pit peaches.

Mash fruit with a mesh-type potato masher. Four to five average-sized peaches make 3 cups puree'. To this quantity, add 1/4 tsp. powdered ascorbic acid to prevent discoloration. Add 1 pkg. powdered pectin; stir to dissolve. Let stand 15 min., stirring. Add 3 c. and stir to dissolve completely.

Remove peel pits and bruised places from less bruised fruit in same way but instead of mashing, cut each peach in 12 slices and then run the knife around center of the fruit to cut slices in halves.

Fill pint-size glass or other freezer containers with equal parts peach puree' and slices mixed together lightly. Cover, label and freeze.

Luscious on vanilla ice cream or pound cake.

Lillian Steiner

FREEZER STRAWBERRY JAM

2 c. crushed strawberries [about 1 qt. ripe berries]

4 c. sugar [1 3/4 lb.]

3/4 c. water

1 [1 3/4 oz.] box powdered pectin

Crush berries. Add sugar and let stand 10 min. Combine water and pectin. Bring to a boil. Boil 1 min., stirring constantly. Remove from heat and stir into strawberries. Stir 3 min. Pour into sterilized jars. Leave 1 inch headspace. Seal with tight fitting lids. Let jars stand at room temperature until jam is set (12-24 hours). Freeze.

Dorothy Miller - Q

GRANDMA LAYTON'S RHUBARB JAM

- 4 c. rhubarb, cut up
- 3 c. sugar

Add no water. Cook over low heat, slowly until a small amount dripped from a spoon spins a thread, about 15 min. Stir in 1 3-oz. pkg. cherry or strawberry jello. Put in glasses or store in refrigerator.

Pam (Mick) Bornemeier

RHUBARB JAM

Cook 8 c. diced rhubarb and a dab of water until tender. Add 4 c. sugar; boil 1 min. Add 1 c. drained, crushed pineapple and 2 3-oz. pkgs. orange-pineapple jello. Boil 1 min. Remove from heat; let cool. Skim and jar it. Seal with wax. Can also use red or black raspberry jello.

Marilyn Schreiner

ZUCCHINI JAM

- 5 c. peeled, shredded, packed zucchini
- 6 c. sugar

Boil the above for 10 min. Add:

- 2 T. real lemon juice
 - 1 15-oz. can crushed pineapple
- Boil this for 10 min. Add 2 boxes apricot jello. Put in jars and seal.

Eileen Bornemeier Kopecky

SUE'S CANNED APPLE PIE FILLING

- 4 1/2 c. sugar
- 1 c. cornstarch
- 2 tsp. cinnamon
- 1 tsp. salt
- 3 T. lemon juice
- 2 drops yellow food coloring
- 15 apples, sliced
- 10 c. water

Blend sugar, cornstarch, salt, cinnamon and lemon juice and food coloring. Stir in water. Boil until thick.

Pack apples in hot jars. Fill

with hot syrup, leaving 1/2 inch headspace. Seal and process 15 min. in hot water bath for pints; 20 min. for quarts. Makes 6 quarts. Wealthy apples are best.

Esther Hollenbeck

CANNED SPAGHETTI SAUCE

- 2 c. onions
- 2 cloves garlic
- 1/3 c. oil
- 12 large tomatoes
- 2 c. water
- 2 cubes beef bouillon
- 4 tsp. basil
- 2 bay leaves
- 2 tsp. salt
- 1 tsp. oregano
- 1 12-oz. can tomato paste

In large kettle, saute onion and garlic in oil until soft. Stir in peeled, cored and chopped tomatoes. Cook 5 min. Stir in rest of ingredients. Simmer 1 hour. Can be frozen or canned and processed.

Eileen Bornemeier Kopecky

CANNED TOMATO SOUP

- 1 peck [12 1/2 lbs.] ripe tomatoes
- 6 small onions
- 1 red sweet pepper
- 1 small bunch of celery
- 3/4 c. sugar
- 1/2 c. butter
- 1/4 c. salt
- 1 c. flour

Boil together the tomatoes, onions, pepper, and celery until soft. Strain and return to heat. Blend together the sugar, flour, salt and butter. Mix with a little hot tomato sauce until smooth. Add to tomato sauce and boil until creamy. Pour into pint jars and seal. Process 15 minutes in hot water bath.

To serve: Thin with a little milk or tomato juice. Also good with spaghetti, meat loaf and chili. This will keep without processing.

Esther Hollenbeck

Eileen Bornemeier Kopecky

CANNED SWISS STEAK SAUCE

- 1 qt. peeled tomatoes
- 1 c. chopped celery
- 1/4 c. chopped green pepper
- 1/2 c. chopped onion
- 2 tsp. salt
- 1 1/2 T. sugar

Boil for 10 minutes. Place in jar and seal or freeze. Makes 7 pints.

Eileen Bornemeier Kopecky

CANNED TACO SAUCE

- 10 large tomatoes, peeled
- 2 onions
- 5 Jalapena peppers
- 4 green chili peppers
- 1 tsp. salt
- Pepper to taste
- 1 [46 oz.] can tomato juice

Simmer 45 minutes. Vegetables can be finely chopped for chunky sauce or blend for thick sauce. Add cornstarch, a little at a time, to desired consistency. Can as usual.

Eileen Bornemeier Kopecky

Pickles

REFRIGERATOR PICKLES

Slice 1 gal. cucumbers and 3 onions thin, mix and put in jar.

Mix the following thoroughly and pour over them:

- 1 1/3 tsp. turmeric
- 1 1/3 tsp. celery seed
- 1 1/3 tsp. mustard seed
- 4 c. sugar
- 4 c. vinegar
- 1/2 c. pickling salt

Keeps well in refrigerator for a year.

Mary Miller

CUCUMBER RELISH

- 2 qts. ground onions
- 1 gal. ground cucumbers

In 2 qts. onions, put 1 T. salt and in cucumbers put 4 T. salt. Let stand 2 hours.

Boil:

- 6 c. sugar
- 6 c. vinegar
- 2 T. mustard seed
- 1 1/2 tsp. cloves
- 2 tsp. turmeric

Drain cucumbers and onions in collander. When drained, add to boiling syrup. Bring all to boil, put in jars and seal. Makes 10 pints.

Carolyn Oehlerking

END OF GARDEN COLD RELISH

- 1 gal. tomatoes, peeled without scalding (I measured after I cut them up.

- 2 c. chopped onions
- 1/2 c. salt

Let stand overnight. In the morning drain thoroughly, then add:

- 3 peppers, chopped fine
- 2 c. chopped celery
- 2 T. horseradish [optional]
- 1 T. mustard seed
- 1 1/2 c. vinegar
- 1 1/2 c. sugar

Mix and store in refrigerator in glass jar. Will keep for months.

Gwen Vogt

RELISH

- 2 gal. cucumbers [about 20]
- 2 red peppers
- 2 green peppers
- 4 onions

Grind all above and add a handful of salt. Let stand 1/2 hour and drain.

- 3 c. vinegar
- 5 c. sugar
- 1 tsp. mustard seed
- 1 tsp. celery seed

Boil, add cucumbers, bring to a boil and can.

Elsie Wendt - Q

CANNING ZUCCHINI

[Pressure can only!]

Wash and trim ends of zucchini, but do not peel. Cut in 1/2 inch slices; halve or quarter the slices to make the pieces uniform.

Raw Pack:

Pack tightly in clean, hot jars, leaving 1 inch of head space. Add 1 tsp. salt to quarts and 1/2 tsp. to pints. Add boiling water, leaving 1/2 inch of head room; adjust lids. Pressure process at 10 pounds (240°) pints for 25 minutes, quarts for 30 minutes. Remove jars.

Hot Pack:

Prepare as for raw pack. Cover with boiling water and bring to a boil. Drain, saving the hot cooking liquid for processing. Pack hot squash loosely, leaving 1/2 inch of head room. Proceed as for raw pack, but pressure-process pints for 30 minutes, quarts for 40 minutes.

(Hot squash is more dense than raw, so requires longer processing). Remove jars.

SWEET DILLS

- 1 [48 oz.] jar dill pickles
- 2 tsp. pickling spice
- 1/2 c. tarragon vinegar
- 2 3/4 c. sugar

Slice pickles. Add other ingredients and let stand several days. Bond dill pickles are best. Tie spices in a muslin bag and leave in pickles several days.

Anna Backemeyer - Q

VIRGINIA SWEET CHUNK PICKLES

Make a brine of a proportion of 2 c. coarse salt to 1 gal. of water. Boil and pour over pickles. Let stand one week. In hot weather, skim daily. Drain and cut. For the next 3 days, make a boiling hot solution of 1 gal. of water and 1 T. of alum. Make a fresh batch each

morning, and on the fourth morning heat:

- 6 c. vinegar
- 1/4 c. pickling spice
- 5 c. sugar

Bring to boiling and pour over pickles. On the fifth morning, drain and add 2 c. more sugar, heat to boiling again. Pour over pickles and on the sixth morning, drain liquid. Add 1 c. sugar, heat and pack in jars.

Loi Bornemeier

FREEZING CUCUMBERS

- 2 c. sugar
- 2 c. water
- 1 c. vinegar
- 1 tsp. salt

Make a syrup of above. Boil until clear and then cool. Peel cucumbers, slice and pack in containers. Pour cooked syrup over cucumbers and freeze.

Jane Heine

FREEZER TOMATO SAUCE

[Good on Swiss steak, spaghetti, etc.]

- 20 large tomatoes
- 4 large onions, chopped
- 2 stalks celery, chopped
- 1 green pepper, chopped
- 4 large carrots, shredded
- 2 T. sugar
- 1 T. salt
- 1 tsp. pepper

Cook until vegetables are tender. Cool slightly.

This can be frozen as is or can be put in a blender (2 c. at a time) and run 1 minute. Pour into freezer bags and freeze.

Dorothy Miller - Q

Honeymoon Salad

(Serves 2)
Lettuce alone

Being busy doesn't always mean being useful.

TOMATO SAUCE TO FREEZE

4 onions, chopped
3 cloves of garlic, minced
3 T. salad oil
1 c. parsley flakes
3 T. sugar
3 T. salt
4 tsp. oregano
2 bay leaves
20 c. tomatoes

Cook slowly for 2 hours. Cool,
put in containers and freeze.

Jane Heine

FREEZING ZUCCHINI

Prepare zucchini by cutting
off blossom and stem ends, wash
and cut in slices. Blanche in
boiling water for 3 minutes. Cool
immediately in ice water; drain
well.

Pack in a container, leaving
1/2 inch of head room. Seal and
freeze.

HOT PEPPER RELISH

[Not really so hot]

18 red chili peppers
[I use cayenne]
18 green chili peppers
15 onions
1 T. salt
2 1/2 c. vinegar
2 1/2 c. sugar

Put seeded pepper (discard
seeds) and peeled onions
through food chopper. Add salt,
cover with boiling water. Let
stand for 10 minutes. Drain
liquid and discard. Add vinegar
and sugar to vegetables. Bring
to a boil and simmer 20 minutes.

Ladle into hot, sterilized jars;
seal at once, process in boiling
water bath (212°) 5 minutes.
Makes 6 pints. (You can use
half-pint jars).

Note: Use rubber gloves when
handling peppers.

Sylvia Steiner Moore

More folks get run down by
gossip, than by cars.

Yesterday belongs to history,
tomorrow belongs to God, only
today belongs to you.

You are often sorry for saying
a harsh word, but you will never
regret saying a kind one.

Swallow your pride occasional-
ly - it's non-fattening.

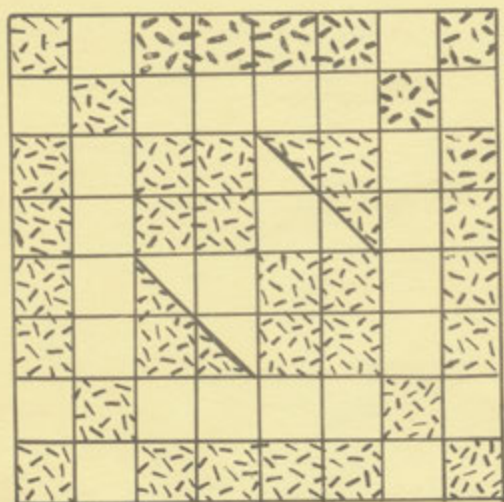
If you strain your eyes, do it
looking on the bright side.

It's not how many hours you
put in, it's what you put in the
hours.

Happiness doesn't come from
doing what we like, but from
liking what we have to do.

We make a living by what we
get, but we make a life by what
we give.

MISCELLANEOUS



Odds and Ends

Miscellaneous

SUBSTITUTE JUICES FOR ALCOHOL

When a recipe calls for an alcoholic beverage, experiment with substitutes. Fruit juices will cost less, and will retain their vitamins and minerals. If tartness is needed, add 1 tsp. lemon juice or vinegar to 1 c. of juice. Grape juice is a good substitute for wine; apple juice for cider. Whatever type of brandy [peach, etc.] use that juice, and apple juice with 1 tsp. molasses per c. juice, for rum, etc.

Thelma A. Jay
Friend of Marthena DeGarmo

FINGER PAINT

1/2 c. cornstarch
3/4 c. cold water
1 envelope unflavored gelatin
1/4 c. cold water
2 c. boiling water
Small screw-top jars
Food coloring or poster paint

Mix cornstarch with 3/4 c. water to a smooth paste in saucepan. Soak gelatin in 1/4 c. cold water and set aside. Pour boiling water slowly into the cornstarch mixture, stirring as you pour. Cook over medium heat, stirring constantly, until mixture boils and is clear. Remove from heat and stir in gelatin. Cool and divide into different jars for various colors. Stir food coloring or poster paint into each jar until well blended.

Makes about 2 1/2 c. This paint is transparent, and has a strong, durable, high gloss finish. Use on wet or dry paper. If refrigerated, it will keep a few days.

Becky and Brian Fleischman

When God measures men, he puts the tape around the heart, not the head.

BUBBLES

3/4 c. liquid soap
1/4 c. glycerine or sugar
2 qts. water

Becky and Brian Fleischman

COOKED CLAY

2 c. flour
1 c. salt
2 T. alum
2 T. oil
2 c. water

Cook these ingredients until thick. Knead like dough on floured table. Place in plastic container.

Becky Fleischman

UNCOOKED CLAY

4 c. flour
1 c. salt
2 T. oil
1/2 c. water [more or less]

Add food coloring or tempera paint if you desire color.

Brian Fleischman

PLAY DOUGH

2 c. flour
1 c. salt
2 T. powdered alum
3 T. salad oil
1 1/2 c. boiling water

Put 1 1/2 c. water on to boil. Add salad oil to water. Add flour, salt and alum to the water and stir constantly. Remove from heat after it is all stirred together. After it cools a little, divide the dough in equal parts. Make a little hole in each and add a few drops of different colors of food coloring. Knead until the coloring has been worked into the dough and smooth color. Place the balls in individual sandwich plastic bags. This will keep for a couple of months, if kept in tight containers.

Bev Johnson

Miscellaneous

POPSICLES

- 1 [3 oz.] pkg. jello [any flavor]
- 1 pkg. Kool-Aid [any flavor]
- 1 c. sugar
- 2 c. water, boiling
- 2 c. cold water

Mix together, then freeze and be patient.

Brian and Becky Fleischman

WAFFLE SYRUP

- 1 c. white sugar
- 1 c. brown sugar
- 1 c. white sugar
- 1 c. boiling water

Cook until syrupy. Add 1/2 tsp. maple flavoring. Serve warm.

Edith Miller

HOW TO BOIL A PERFECT EGG

Place eggs in a pan of water. Bring to a boil. Cover with a lid and remove pan from the burner. Let eggs sit in hot water about 20 minutes. Peel.

(This eliminates the dark color around the yolks).

Kelly Fleischman

PARMESAN COATING MIX

- 1 c. crusted herb stuffing
- 2/3 c. grated parmesan cheese
- 1/4 c. chopped parsley
- 1 clove garlic, minced

Use on chicken or pork chops. Bake on a rack at 350° for 45 minutes or until done.

Peggy Clements

SELF RISING FLOUR MIX [Make Your Own]

- To 1 c. regular flour, add:
- 1/2 tsp. salt
- 1 1/2 tsp. baking powder

This equals one cup self-rising flour.

Dorothy Miller - Q

SALT FREE SEASONING SALT

- 1/4 - 1/2 tsp. garlic powder
- 1/4 tsp. powdered thyme
- 1/2 tsp. onion powder
- 1/2 tsp. paprika
- 1/4 tsp. ground celery seed
- 1/2 tsp. white pepper
- 1/2 tsp. dry mustard

Mix together and store in a closed container in a dry place.

Frances Pratt

BUTTERMILK

To make your own buttermilk, get a box of dry skim milk and a qt. of buttermilk. Make up a quart of milk, using one cup less water than called for. Add 1 c. buttermilk and a dash of salt. Stir until blended. Let set in kitchen for 24 hours and you will have clabbered milk. Stir up and you will have buttermilk. Store in refrigerator and when you have used to the last cup, save for another batch.

FROZEN BANANAS ON A STICK

Cut 5 ripe bananas in half crosswise, pus a popsicle stick into center of cut edge. Melt 1 pkg. [12 oz.] chocolate chips [or peanut butter chips] with 2 tsp. vegetable shortening in double boiler. Coat bananas with melted chips, roll in crushed peanuts and freeze.

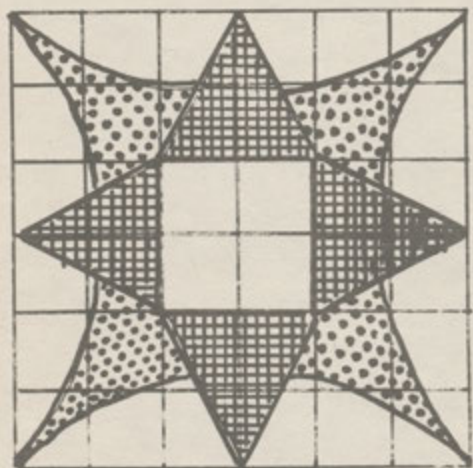
Pat Spellman

Kind words don't cost much.

Obstacles are those things you see when you take your eyes off your goal.

HELPFUL

HINTS



Homemaker

Helpful Hints

COOKING HINTS

Substitutions For Emergencies

Ingredients	Amount	Substitution
Baking Powder	1 tsp.	= 1/4 tsp. baking soda plus 1/2 tsp. cream of tartar
Butter	1 c.	= 1 c. margarine
Chocolate (Unsweetened)	1 oz. sq.	= 3 T. cocoa plus 1 T. shortening
Cream (Heavy)	1 c.	= 1/3 c. butter, plus 3/4 c. milk
Egg (Medium)	1 (1/4 c.)	= 2 egg yolks plus 1 T. water (in cookies) 2 egg yolks (in custards, cream fillings and similar mixtures)
Molasses	1 c.	= 1 c. honey
Flour (for thickening)	1 T.	= 1/2 T. cornstarch or 2 tsp. quick tapioca or 2 egg yolks
Flour (Cake)	1 c.	= 1 c. all-purpose flour minus 2 T.
Flour (all-purpose)	1 c.	= 1 c. cake flour plus 2 T.
Honey	1 c.	= 1 1/4 c. sugar plus 1/4 c. liquid
Milk (whole)	1 c.	= 1/2 c. evaporated milk plus 1/2 c. water
Milk (buttermilk or sour)	1 c.	= 1 T. lemon juice or vinegar plus milk to make 1 c. (allow to stand 5 min.)
1 cake yeast		= 1 (1/4 oz. pkg.) dry or 2 tsp. active dry yeast

Substitutions

No buttermilk or sour milk? For 1 c. use 1 T. vinegar or lemon juice, plus enough fresh milk to make a cup. Let stand for 5 min. before using.

For 1 c. dairy sour cream - Add 1 T. lemon juice to enough evaporated milk to fill measuring cup.

For wonderful whipped cream - Cream whipped ahead of time will not separate if you add a touch of dissolved unflavored gelatin (1/4 tsp. per cup of cream).

No nuts? Oatmeal browned in a small amount of butter or margarine makes an economical substitute for chopped nuts in cookies, cake or pie recipes.

To keep hot fat from splattering, sprinkle a little salt in the pan before frying.

Mock sour cream:

2 T. skim milk

1 T. lemon juice

1 c. low fat cottage cheese

1/4 tsp. salt

Blend on medium speed until smooth and creamy, use as a sour cream substitute. Flavorings and herbs can be added. Yield about 1 1/4 c.

1 c. = 160 calories, 1 T. = 10 calories .

Keep cold water running in the sink while you pour hot water from vegetables. It prevents the steam from scalding your hands.

Ice to the rescue: Hold an ice cube on area where you have a splinter. In a few minutes the area will be numb enough to get splinter out without pain.

Use baking soda to clean plastic dishes. Also baking soda will eliminate tea and coffee stains in coffee cups or mugs.

Recipes at the ready: To keep recipe books or cards clean while cooking, place under an upside-down glass pie plate. The curved bottom also magnifies the print and helps keep the cookbook open.

An old window shade hung in a child's room makes a good place to tape pictures, souvenirs, school papers, etc.

To remove ballpoint pen ink, on a garment, soak in whole milk and rub until the stain is gone.

Window Cleaner:

1/2 c. ammonia

1/4 c. vinegar

1 qt. water

When bread is baking, a small dish of water in the oven will help to keep the crust from getting too hard.

Heat lemons well before using and there will be twice the quantity of juice.

Peel onions under water and they will not irritate the eyes.

Rub chigger bites with an aspirin tablet, slightly dampened.

Chill cheese to grate it more easily.

Glue a clothespin to the bottom of wall cabinets to hold recipes above countertop work area.

To clean steam irons, fill iron with equal parts of vinegar and water. Set iron on rayon setting and let heat for 30 min. Pour out solution and rinse with clean water three times. Dry out iron before using.

SAYINGS

Be sure you are right, then go ahead and be sure you are wrong before you quit.

Before you flare up at anyone's faults, take time to count ten - ten of your own.

Everything comes to him who waits, if he works while he waits.

The only way to be a friend is to be one.

Will power is the ability to eat one salted peanut.

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

Success is just failure turned inside out.

Let's of things don't come out the way we plan them unfortunately.

May I never miss a rainbow or a sunset,
Because I'm looking down.

Whenever I pass by a church,
I stop in for a visit;
So when at last I'm carried in,
The Lord won't say, "Who is it?"

Why worry when you can pray?

We need some clouds in our life to make a beautiful sunset.

One of the most attractive things you can wear is a smile.

It's not the load that brings you down,
It's the way you carry it.

OUR DAILY BREAD

Back of the loaf is the snowy flour

And back of the flour the mill,
And back of the mill is the wheat,

And the Shower and the Sun,
And the Father's Will.

You are only young once.
After that you have to think up some other excuse.

"Ideas are like children, your own are just wonderful."

A mother is usually a woman who would be pretty good at sewing if she weren't so busy mending.

Happiness is making a beautiful quilt with your own hands that will bring joy to others.

Don't put off until tomorrow the things you should have done yesterday.

Take time to think - you can do more work with your head than you can with your feet.

A stranger is just a friend you haven't met.

The chains of habit are too weak to be felt until they are too strong to be broken.

He drew a circle that shut me out,
But love and I had the wit to win;
We drew a larger circle that took him in.

You've reached middle age when all you exercise is caution.

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

It's not what you eat that causes ulcers; it's what's eating you.

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