

Good Cookin'



ST. PAUL UNITED METHODIST CHURCH

REV. ROBERT S. ENCK, MINISTER

ELMWOOD, NEBRASKA

1973

We would like to thank all those who have contributed their recipes and those who have given so very generously of their time to help type and compile this book.

A special "thanks" to Mrs. Terry Jones for sketching the designs on the cover and dividers.

THE COMMITTEE

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Mrs. Glen Miller

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Mrs. Lathorne Spohn

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IOWA FALLS, IOWA

1973 A

Abbreviations used in this book

tsp. -----	teaspoon	lge. -----	large
T. -----	Tablespoon	sm. -----	small
c. -----	cup	pkg. -----	package
lb. -----	pound	sq. -----	square
oz. -----	ounce	doz. -----	dozen
gal. -----	gallon		
qt. -----	quart		
pt. -----	pint		

In measuring, remember

3 tsp. equal 1 T.	1/3 c. equals 5 T. + 1 tsp.
2 T. equal 1/8 c.	5/8 c. equals 1/2 c. + 2 T.
4 T. equal 1/4 c.	7/8 c. equals 3/4 c. + 2 T.
8 T. equal 1/2 c.	2 c. granulated sugar equal 1 lb.
16 T. equal 1 c.	2 2/3 c. powdered sugar equal 1 lb.
12 T. equal 3/4 c.	3 1/2 c. confectioners' sugar equals 1 lb.
4 oz. equal 1/2 c.	2 2/3 c. brown sugar equal 1 lb.
8 oz. equal 1 c. or 1/2 pt.	2 c. meat, poultry, fish, cheese equal 1 lb.
16 oz. equal 1 lb. or 1 pt.	4 1/2 c. ground coffee equal 1 lb.
1 lb. butter equals 2 c. or 4 sticks	2 T. butter or other fat equal 1 oz.
2 pt. equal 1 qt.	1/4 c. flour equals 1 oz.
1 qt. equals 4 c.	1/4 c. cocoa (4 T.) equal 1 oz.
4 qt. equal 1 gal.	
8 qt. equal 1 peck	
4 pecks equal 1 bushel	
1 sq. chocolate equals 1 oz.	
4 c. flour equal 1 lb.	
4 1/2 c. cake flour equal 1 lb.	
2 c. dried beans or peas equal 1 lb.	
A few grains--less than 1/8 tsp.	Pinch--as much as can be taken between tip of finger and thumb.
Speck--less than 1/8 tsp.	
No. 1/2 can equals 1 c.	No. 3 can equals 4 c.
No. 1 tall can equals 2 c.	No. 5 can equals 7 c.
No. 2 can equals 2 1/2 c.	No. 10 can equals 13 c.
No. 2 1/2 can equals 3 1/2 c.	

TABLE OF CONTENTS

BREADS - - - - -	5 - 22
CAKES AND FROSTINGS - - - - -	23 - 42
CANDIES, SNACKS, AND PUNCH - - - - -	43 - 48
Candies - - - - -	43 - 45
Snacks - - - - -	45 - 46
Punch - - - - -	46 - 48
CASSEROLES - - - - -	49 - 58
CHILDREN'S SECTION - - - - -	59 - 70
COOKIES AND BARS - - - - -	71 - 104
Cookies - - - - -	71 - 92
Bars - - - - -	93 - 104
LO-CALORIE - - - - -	105 - 110
MEAT AND SAUCES - - - - -	111 - 124
Meat - - - - -	111 - 122
Sauces - - - - -	122 - 124
MISCELLANEOUS - - - - -	125 - 128
PICKLES, RELISH, AND JAMS - - - - -	129 - 134
PIES AND DESSERTS - - - - -	135 - 162
Pies - - - - -	135 - 143
Desserts - - - - -	143 - 162
SALADS AND DRESSINGS - - - - -	163 - 178
Salads - - - - -	163 - 174
Dressings - - - - -	174 - 178
SANDWICHES - - - - -	179 - 182
VEGETABLES AND SOUPS - - - - -	183 - 192

Weights

and Measures



Standard Abbreviations

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

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

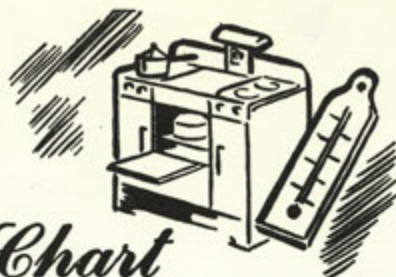
Guide to Weights and Measures

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

Substitutions and Equivalents

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

General Oven Chart



General Oven Chart

Very Slow Oven	— 250° to 300°F.
Slow Oven	— 300° to 325°F.
Moderate Oven	— 325° to 375°F.
Med. Hot Oven	— 375° to 400°F.
Hot Oven	— 400° to 450°F.
Very Hot Oven	— 450° to 500°F.

Breads

Baking Powder Biscuits	450°F. 12 — 15 min.
Muffins	400° to 425°F. 20 — 25 min.
Quick Breads	350°F. 40 — 60 min.
Yeast Bread	375° to 400°F. 45 — 60 min.
Yeast Rolls	400°F. 15 — 20 min.

Cakes

Butter Loaf Cakes	350°F. 45 — 60 min.
Butter Layer Cakes	350° to 375°F. 25 — 35 min.
Cup Cakes	375°F. 20 — 25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325°F. 60 min.

Cookies

Bar Cookies	350°F. 25 — 30 min.
Drop Cookies	350° to 375°F. 8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F. 8 — 12 min.

Pastry

Meringues	350°F. 12 — 20 min.
Pie Shells	450°F. 12 — 15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

Roasts

Beef Roast	325°F. Rare 18 — 20 min. per lb. Medium 22 — 25 min. per lb. Well done — 30 min. per lb.
Chicken	325°F. - 350°F. 30 min. per lb.
Duck	325°F. - 350°F. 25 min. per lb.
Fish Fillets	500°F. 15 - 20 min.
Goose	325°F. - 350°F. 30 min. per lb.
Ham	350°F. 20 - 30 min. per lb.
Lamb	300°F. - 350°F. 35 min. per lb.
Meat loaf	375°F. 60 min. for 2 lb. loaf
Pork Roast	350°F. 30 min. per lb.
Turkey	250°F. - 325°F. 15 - 25 min. per lb.
Veal Roast	300°F. 30 min. per lb.
Venison	350°F. 20 - 25 min. per lb.

BREADS

QUICK AND YEAST



BREADS

WHITE BREAD

Minnie Fleischman

- 4 c. milk (scalded, cooled) 2 pkg. yeast dissolved in 1/2 c. warm water and 1 tsp. sugar

Add to milk while still hot 1 round T. lard, 1 T. salt, and 4 T. sugar. Add cooled milk mixture to yeast. Add 4 c. flour. Beat till smooth. Then add enough flour to make a sponge. Let rise to double. Knead 10 minutes. Let rise again till double. Punch down. Let rest 10 to 15 minutes. Then make into 5 average size loaves. Bake 375° for 45 minutes. Cool. Then remove from pan.

FRENCH BREAD

Mrs. Jim Schreiner

- 1 pkg. dry yeast 2 T. sugar
1 1/2 c. warm water 2 T. shortening (melted)
2 egg whites 1 tsp. salt
3 c. flour

GLAZE:

- 1 egg white 1 T. water

Dissolve yeast in 1/2 c. warm water with a pinch of sugar. Beat egg whites stiff. To one cup warm water in a large bowl, add 1 c. flour and beat well. Add yeast mixture, sugar, melted fat and salt. Beat well. Fold in beaten egg whites. Add 2 c. flour or enough to make stiff dough. Let rest 10 minutes. Knead lightly. Let rise to double. Punch down. Shape in 1 long loaf and let rise to double on greased cookie sheet. Make slashes in top (crosswise) and brush with glaze. Bake 15 minutes at 400° and 20 minutes at 375°. A pan of water on lower shelf the last 20 minutes will make a crisper crust.

LEMON BREAD

Jolene Ward

- 1 c. sugar 1 1/2 c. flour
1/2 c. shortening 1 tsp. baking powder
1 lemon rind (grated) 1/4 tsp. salt
2 eggs 1/2 c. milk

Combine all ingredients. Bake in 9 x 5 inch loaf pan at 350° for 50 to 55 minutes. While still hot, spread top with mixture of 1/4 c. sugar and juice of 1 lemon. Remove from pan when completely cooled.

BREAD

Pearl Stubbendick

3 pkg. or 3 T. yeast 1 c. warm water
 4 c. milk (warm) 1 T. salt
 1 round T. lard or shortening 4 T. sugar

Add flour and knead about 10 minutes. Let rise. Work and knead in 5 loaves.

SWEDISH RYE BREAD

Joan Williams

2 1/2 c. rye flour 1/2 c. water (boiling)
 1/2 c. Grandma's molasses 2 c. milk (scalded)
 2 tsp. salt 1 1/2 pkg. yeast
 2 T. oleo 1/4 c. warm water
 1/2 c. brown sugar 5 to 5 1/2 c. white flour

In a big bowl, put rye flour, molasses, salt, soft oleo. In a pan of 1/2 c. boiling water, add brown sugar and stir and cook for a few minutes. To this pan add 2 c. scalded milk. Remove from heat and let cool a little bit.

Dissolve yeast in warm water. Add sugar and milk mixture gradually with rye flour. Stir real well. When this is cool enough, add yeast and stir again. Let mixture bubble 1/2 hour. Add white flour. Knead 10 minutes. Put in greased bowl to raise 4 to 6 hours. Form 4 loaves, cover. Place in warm place. Let raise 1 hour. Bake 325° for 1 hour. Turn out of pans and butter tops. To prepare at night, add white flour right after adding yeast. Proceed as directed letting dough stand overnight. Form into loaves in the morning; let raise 1 hour; bake as directed.

YEAST DOUGHNUTS

Mary J. Miller

1 1/2 c. milk (scalded) 1 c. mashed potatoes
 2 pkg. yeast 1 tsp. salt
 1/2 c. sugar 1 tsp. nutmeg
 1/3 c. shortening 1 tsp. vanilla
 4 1/2 to 5 c. flour

Mix like bread. Knead down and let rise again. Roll out on floured board and cut. Let stand about 20 minutes and fry in hot shortening.

ICING:

1 lb. powdered sugar 1 T. corn starch
 Butter size of an egg 1 T. cream

Enough hot water to make liquid. Dip doughnuts in icing while warm.

CRINGLES

Jean Mahoney

- | | |
|----------------------|---|
| 1 c. sugar | 1 T. margarine (melted) |
| 1 c. sour buttermilk | 1 tsp. soda |
| 1 c. sour cream | 2 tsp. baking powder |
| 1/2 tsp. salt | Flour (to roll without sticking to board) |

Make a roll 3 inches in diameter. Cut in pieces 3/4 inch thick. Again roll to make a figure 8. Bake in 350° oven until brown.

PUMPKIN BREAD

Sharon Kunz

Sift together:

- | | |
|------------------------|-------------------|
| 1 2/3 c. flour | 1 tsp. soda |
| 1 1/3 c. sugar | 1/2 tsp. cinnamon |
| 3/4 tsp. salt | 1/4 tsp. cloves |
| 1/4 tsp. baking powder | |

- | | |
|-----------------|------------------------|
| 2 eggs (beaten) | 1/3 c. soft shortening |
| 1 c. pumpkin | 1/3 c. water |

Mix 1 minute and then add 1/2 c. nuts. Bake 1 hour at 350°.

SUMMER SWEDISH RYE BREAD

Mrs. Dorothy L. Kunz

- | | |
|-----------------------------------|--------------------------|
| 1 pkg. active dry yeast <u>or</u> | 3 T. brown sugar |
| 1 cake compressed yeast | 3 T. light molasses |
| 1 1/2 c. water | 2 c. rye flour (stirred) |
| 1/4 c. salad oil <u>or</u> | 2 1/2 tsp. salt |
| shortening (melted) | 2 tsp. caraway seed |
| 2 T. orange rind (grated) | 1 tsp. anise seed |
| 3 c. flour (sifted) | |

Soften active dry yeast in warm water or compressed yeast in lukewarm water. Stir in brown sugar, molasses, and rye flour. Beat till smooth. Cover tightly with foil or wax paper and let rise in warm place till double, 45 to 60 minutes.

Stir in salad oil, orange peel, and seasonings. Mix well. Gradually add 2 3/4 c. of the enriched flour, beating vigorously. Cover and let rest 10 minutes. With hands, work remaining 1/4 c. of flour into the dough in bowl. Pat into loaf and place in greased 9 1/2 x 5 x 3 inch loaf pan. Grease top. Cover and let rise in warm place till almost double, about 45 to 60 minutes. Bake in moderate oven, 375°, about 45 minutes.

Salt and vinegar will remove tea stains.

ORANGE SLICE NUT BREAD

Mrs. Onalee Schwartzman

- | | |
|--|---------------------------|
| 1 c. candy orange slices
(finely chopped) | 1/2 c. banana (1; mashed) |
| 1 T. sugar | 2 1/2 c. flour (sifted) |
| 1/4 c. butter | 2 tsp. baking powder |
| 1/2 c. sugar | 1/2 tsp. soda |
| 1 egg | 1/2 tsp. salt |
| | 1 c. milk |

Sprinkle chopped orange slices with 1 T. sugar to keep pieces from sticking together. Cream butter with 1/2 c. sugar; add egg and banana and mix well. Sift dry ingredients together. Add nuts and chopped candy orange slices. Add alternately with milk to creamed mixture. Pour batter into greased and floured 8 1/2 x 4 x 3 inch loaf pan. Bake in moderate oven, 350°, for 65 minutes or until done. Let bread stand overnight before slicing.

APPLE BREAD

Audrey Stroemer

Cream:

- | | |
|-------------------|----------------|
| 1/2 c. shortening | 1 tsp. vanilla |
| 1 c. sugar | 1 1/2 T. cream |

2 eggs

Add:

- | | |
|------------|-------------|
| 2 c. flour | 1 tsp. soda |
|------------|-------------|

1/2 tsp. salt

Add:

- | | |
|----------------------|-------------|
| 1 c. apples (grated) | 1/2 c. nuts |
|----------------------|-------------|

Pour into loaf pan, sprinkle with sugar and cinnamon. Bake at 350° for 1 hour.

FRENCH BREAD

Martha Vogt

- | | |
|-----------------|-------------------------|
| 1 pkg. yeast | 1 1/4 c. warm water |
| 1 1/2 tsp. salt | 1 T. shortening (soft) |
| 1 T. sugar | 3 1/2 c. flour (sifted) |

Soften yeast in water, add salt, shortening, sugar and stir in flour; knead; cover and let rise in a warm place about 40 minutes. Punch down and let rise until almost doubled in bulk, about 30 min. Punch down and divide into 2 equal parts. To shape a French loaf, fold each half into an oblong, 15 x 10 inches; roll up tightly from wide side. Seal ends by pinching together with a hand on each end. Roll gently back and forth to lengthen loaf and taper end.

Place on greased baking sheet, sprinkled with yellow corn meal. Make 1/4 in. slashes in dough at 3 in. intervals with a sharp knife.

Continued Next Page.

FRENCH BREAD (Continued).

Brush top with cold water. Let stand uncovered 1 1/2 hours. Brush again and bake at 375° for 20 minutes. Remove from oven and brush with egg white and sprinkle with sesame or poppy seeds. Continue baking 25 minutes longer.

GINGERBREAD

Mrs. Elmer Hall

Cream together:

1/2 c. shortening

1/2 c. sugar

Add:

1 egg

1 tsp. ginger

2 1/2 c. flour

1/2 tsp. cloves

1 1/2 tsp. soda

1/2 tsp. salt

1 tsp. cinnamon

Mix 1 c. molasses and 1 c. hot water. Add to above mixture.

Bake 350° in 9 x 13 in. pan.

BANANA NUT BREAD

F. Stolz

1/2 c. butter

1 c. sugar

Add:

2 eggs (well beaten)

3 bananas (mashed)

1 tsp. soda

1/4 c. nuts

2 c. flour

Bake slowly for 1 hour at 325°.

BREAKFAST CHERRY NUT RING

Nettie Bornemeier

2 c. Bisquick or favorite
biscuit mix1/3 c. butter or margarine

2 T. sugar

1/3 c. brown sugar (packed)

1 egg

Pecan halves or walnuts2/3 c. milk or water

Maraschino cherries (drained)

8 c. ring mold or pan. Heat oven to 400° and melt butter in pan in oven. Sprinkle evenly with brown sugar, cover with cherries and nuts. "

Mix baking mix, sugar, egg, and milk. Beat vigorously 1/2 min. and pour evenly over mixture in pan. Bake 20 to 30 minutes. Invert over plate, let pan over cake for few minutes.

For a bee sting, mix common earth with water - makes mud.

Apply at once.

PUMPKIN BREAD

Lillian Steiner

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

Beat eggs. Mix the pumpkin and oil and 3 c. sugar. Sift flour and add nutmeg, soda, cinnamon, salt. Stir into pumpkin oil mixture and add the water alternately. Pour into 3 greased medium size loaf pans and bake at 350° for an hour.

CHERRY COFFEE CAKES

Sally Enck

Heat stirring constantly until butter has melted. Cool to room temperature:

- | | |
|----------------------|---------------|
| 1/2 c. sugar | 1/2 c. butter |
| 1 c. evaporated milk | 1 tsp. salt |

Dissolve 2 pkg. active dry yeast in 1/4 c. warm water. Add cooled milk mixture and mix well. Add 3 beaten eggs. Add gradually 5 c. sifted flour. Beat batter smooth. Cover with a clean damp cloth. Set aside to rise until double, about 1 1/2 hours.

Stir mixture down again and divide into 3 portions. Press each into a well buttered 9 inch cake pan. Let rise till double, about 1/2 hour.

Prepare crumb mixture:

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

Blend with fork or pastry blender.

Spread 1/3 can of cherry pie filling over dough in each pan. Sprinkle evenly with crumb mixture. Bake 25 minutes at 400°.

QUICK NO-KNEAD OATMEAL BREAD

Vivian Jones

- | | |
|---------------------------------------|-----------------|
| 2 c. boiling water | 4 tsp. salt |
| 1 c. quick <u>and</u> cooking oatmeal | 2 cakes yeast |
| 1/3 c. shortening | 2 eggs (beaten) |
| 1/2 c. light molasses | 5 1/2 c. flour |

Combine water, oats, shortening, molasses, and salt. Cool to lukewarm. Add yeast, mix well. Blend in eggs. Add flour, mix till dough is well blended. (This dough is softer than kneaded dough.) Place dough in greased bowl and cover. Chill at least 2 hours or until needed, (overnight); shape into 2 or 3 small loaves. Let rise in warm place till doubled in bulk, 2 hours. Bake in moderate oven, 350° to 375°, for 45 minutes for 3 loaves, 1 hour for 2 loaves.

Note; Shape the loaves on well floured board.

BRAN MUFFINS

Ella Kunz

2 c. Kellogg's all-bran

1 c. Nabisco 100% bran

Pour 1 c. boiling water over this and stir. Let stand while mixing the following:

Sift:

2 1/2 c. flour

1/2 tsp. salt

2 1/2 tsp. soda

Cream:

1/2 c. shortening

1 1/2 c. white sugar

Add 2 beaten eggs to creamed mix. Then add alternately the flour, and 2 c. buttermilk and the bran mix. Add 1/4 c. raisins (or currants, either is optional). Store in 2 qt. jars. Screw lid on tight, then open 1/4 turn. May be kept in refrigerator for a month. Stir before using.

To use: Fill greased muffin tins or paper cups 2/3 full. Can be used with as few or all as one wishes up to 1 month. Bake for 15 minutes at 425°.

THREE C BREAD

Mrs. Jerry Pointer - Esther Fleischman

3 eggs (beaten)

1/2 tsp. salt

1/2 c. cooking oil

2 c. carrots (shredded)

1/2 c. milk

1 (3 1/2 oz.) can (1 1/3 c.)

2 1/2 c. all-purpose flour

coconut

1 c. sugar

1/2 c. maraschino cherries (snipped)

1 tsp. baking powder

1/2 c. raisins

1 tsp. baking soda

1/2 c. pecans (chopped)

1 tsp. cinnamon

Combine eggs, oil, and milk. In large bowl sift dry ingredients and add egg mixture; mix just till thoroughly combined. Stir in carrots, coconut, cherries, raisins, and pecans. Pour into 4 well greased and floured 16 oz. fruit or vegetable cans or 1 large loaf pan, 9 x 5 x 3 inches, for 50 to 60 minutes at 350°. Remove and cool thoroughly. Wrap and refrigerate overnight or till used. Makes 4 small loaves.

QUICK PRALINE ROLLS

Lavina Backemeyer

Soften 1 pkg. dry yeast in 1/4 c. warm water. Sift 2 1/4 c. flour and 2 T. sugar, 2 tsp. baking powder and 1/2 tsp. salt into mixing bowl. Cut in 1/3 c. butter or oleo until particles are fine. Stir in 1/3 c. scalded milk, cooled to lukewarm. 1 unbeaten egg and softened yeast; beat well. Toss on well floured surface to coat with

Continued Next Page.

QUICK PRALINE ROLLS (Continued).

flour. Roll out to 15 x 10 inches. Cream 1/3 c. oleo with 3/4 c. firmly packed brown sugar until fluffy. Spread half of sugar mixture over dough. Sprinkle with 1/2 c. walnuts, chopped. Roll up starting with the 15 inch side, cut into 1 inch slices, place on greased cookie sheets. Flatten, spread with remaining sugar mixture. Sprinkle with walnuts; cover and let rise in warm place until light, about 45 minutes. Bake at 450° for 10 to 12 minutes.

SEVEN WEEK MUFFINS

Mrs. Jim Schreiner

Mix and let cool:

2 c. 100% Nabisco bran

2 c. boiling water

4 c. Kellogg's all-bran

Mix and then add to above:

4 eggs (beaten)

2 1/2 c. sugar

1 c. shortening

1 qt. buttermilk

Fold in flour mixture:

5 c. flour

1 1/2 tsp. salt

5 T. soda

Mix well and store in refrigerator up to 6 weeks. Bake as many as you need at one time. Spoon in greased muffin pans and bake at 375° for 25 minutes. (Raisins optional). Makes approximately 5 doz.

PARIS PUFFINS

Carolyn Pointer

Mix thoroughly:

1/3 c. oleo

2 eggs

1/2 c. sugar

Combine and add:

1 1/2 c. flour

1/4 tsp. butter flavoring

1 1/2 tsp. baking powder

1/4 tsp. nutmeg

1/2 tsp. salt

1/2 c. milk

Add alternately with milk. Fill well greased muffin tins 2/3 full. Bake 20 to 25 minutes, at 350°.

TOPPING:

Combine 1/2 c. sugar and 1 tsp. cinnamon in bowl. Melt 1/2 c. oleo and few drops butter flavoring.

To remove rust from muslin or linen, wet with lemon juice and salt and expose to the sun.

REFRIGERATOR ROLLS

Ethel Strabel

- | | |
|---------------------|---|
| 2 c. lukewarm water | 2 cakes compressed yeast <u>or</u> 2 pkg. dry yeast |
| 1/2 c. sugar | 1/4 c. shortening |
| 1 1/2 tsp. salt | 6 1/2 to 7 c. flour (sifted) |

Mix together water, sugar, and salt. Crumble yeast into mixture and stir until dissolved. Add egg and soft shortening. Mix in flour with spoon. Do not knead. Place in refrigerator.

About 2 hours before baking, shape dough into rolls, coffee cake or sweet rolls, etc. Cover and let rise until light, 1 1/2 to 2 hrs. Bake in preheated oven, 400°, for 15 to 20 minutes. Yields 3 1/2 dozen rolls.

ROLLS

Mrs. James Lee Rust

- | | |
|-------------------------|-------------------------------------|
| 1 pkg. active dry yeast | 4 T. butter |
| 1/4 c. warm water | 1 tsp. salt |
| 1 c. milk | 3 1/2 c. all-purpose flour (sifted) |
| 4 T. sugar | 1 egg |

Soften yeast in warm water (110°). Combine milk, sugar, butter, and salt. Cool to lukewarm. Add 1 1/2 c. flour; beat well. Beat in yeast and egg. Gradually add remaining flour to form soft dough. Place in greased bowl and let rise for 2 hours. Shape as you want and place in greased baking pan or muffin pan. Bake at 400° for 15 to 20 minutes or till brown.

CINNAMON TWISTS

Bonnie Drake

- | | |
|------------------------------|-------------------|
| 1 envelope Red Star yeast in | 2 c. flour |
| 1/2 c. lukewarm milk | 1/2 tsp. salt |
| 1 egg (beaten) | 1/2 c. shortening |
| 4 tsp. sugar | |

Sift dry ingredients. Cut in shortening as for pie crust. Add beaten egg and dissolve yeast. Beat well. Pour batter into cloth wet with cold water; tie ends loosely. Then place in pan of cold water 1 hour or until dough floats. Dip with tsp. in cinnamon and sugar. Let rise 30 minutes. Bake 375° for 20 minutes.

TOASTED CELERY BREAD

Bonnie Drake

- | | |
|-----------------------------------|-------------------------|
| 1/2 c. butter <u>or</u> margarine | 1/4 tsp. paprika |
| 1/4 tsp. salt | 1/2 tsp. celery seed |
| Dash cayenne pepper | 1 loaf bread (unsliced) |

Continued Next Page.

TOASTED CELERY BREAD (Continued).

Remove crusts from bread. Cut down middle of loaf lengthwise almost through to bottom. Cut 2 inch intervals crosswise to bottom. Spread butter mixture over entire surface and into all cuts. Place on cookie sheet. Bake 350° about 20 minutes or until brown.

BASIC DOUGH

Lula Kruse

Scald 3/4 c. milk. Add 1/4 c. sugar, 1 1/2 tsp. salt, 1 c. butter or margarine. Stir to blend. Cool to lukewarm, measure into large bowl 1/2 c. very warm water. Sprinkle or crumble in 2 pkg. or cakes yeast. Stir until dissolved. Add milk mixture, 3 egg yolks, beaten. Blend in 3 1/2 c. unsifted flour. Cover with foil and refrigerate at least 4 hours.

GOLDEN TWIST RINGS:

Take 1/3 of dough and divide again in half. Roll each into a strip 18 inches long. Twist the strips around each other and form into a ring on greased baking sheet. Tuck end pieces under and seal. Cover; let rise until doubled about 1 hour. Bake at 400° for 15 min. Cool. Frost with confectioners' sugar icing and sprinkle with nuts.

PEANUT TWIST:

Knead 1/2 c. chopped peanuts into 1/3 of dough and shape as above. Let double. Bake at 400° for 20 minutes. Cool and frost.

CINNAMON CRESCENTS:

Roll remaining third of dough into a 12 inch circle. Brush with melted butter or margarine. Cut into 12 pie-shaped wedges. Mix 1/2 c. sugar, 1 tsp. cinnamon; sprinkle about 3/4 of mixture on wedges. Beginning at rounded edge, roll up. Place on greased baking sheet, with the point underneath. Curve in half circles. Brush with melted butter or margarine. Sprinkle with remaining sugar mixture. Bake in 400° oven for 12 to 15 minutes.

NO KNEAD METHOD OF SWEETBREAD

Alma Marshall

Make like for bread, doughnuts, coffee cake, cinnamon rolls or buns.

3 c. water

1 c. dry milk

Stirred in 3 c. hot water.

2 yeast pkg. or 2 T.

3 tsp. of salt

6 T. sugar or 1/3 c. honey,

3 eggs

1/3 c. sugar

1/4 c. shortening

About 10 c. flour

CINNAMON STICK TREATS

Berdena Koehler

- | | |
|--------------------|-------------------------------------|
| 1/3 c. brown sugar | 1/2 c. margarine (melted) <u>or</u> |
| 1/3 c. white sugar | cooking oil |
| 1 T. cinnamon | 1 loaf unsliced bread (1 lb.) |

Italian or French bread is good. Bread sliced "Texas" style is good too. Remove crust, if desired, and cut in 1 inch slices. Cut each slice into 3 strips. Blend 2 sugars together. Then add cinnamon. Roll strips of bread lightly in margarine, then in sugar-cinnamon mixture. Place on cookie sheet and bake at 350° for about 15 minutes. Serve warm as a breakfast treat or cold as a snack later in the day.

BISCUITS LOW IN SATURATED FATS

Berdena Koehler

Use also for Pizza Crust. Oven - 450°.

- | | |
|----------------------|---------------------------------|
| 2 c. flour | 1/4 c. cooking oil |
| 1/2 tsp. salt | 3/4 c. buttermilk or thick sour |
| 4 tsp. baking powder | milk |
| 1/2 tsp. soda | |

Sift and mix dry ingredients. Mix oil and buttermilk. Add to dry ingredients all at one time. Stir with fork until thoroughly mixed. Roll 3/8 inch thick between 2 sheets of wax paper. Bake on ungreased cookie sheet, in hot oven, 450°, 12 to 15 minutes. Makes 2 dozen small biscuits or three 9 inch pizzas.

MY MOTHER'S DUMPLINGS

Margaret Parsell

Hard dumpling:

- 2 c. of flour; add cream or half and half to make dough so you can roll out. Add a pinch of salt. Roll thin, cut in small squares. (Drop in broth.)

CARROL BREAD

Elsie Wendt

- | | |
|-------------------------------|------------------|
| 3/4 c. salad oil | 1 c. white sugar |
| 1 1/2 c. raw carrots (ground) | 2 eggs (beaten) |
| Add in order given: | |
| 1 1/2 c. flour | 1/2 tsp. salt |
| 1 tsp. soda | 1/4 c. nuts |
| 1 tsp. cinnamon | |

Sift together and sprinkle some over nuts before adding. Bake in 2 small or 1 large pan greased and floured.

Sugar dampened with vinegar for hiccoughs.

CHERRY ROLLS

Mrs. Dorothy L. Kunz

Sift together:

1 1/2 c. cake flour

2 tsp. baking powder

1/2 tsp. salt

Cut in 2 T. shortening; gradually add 1/2 c. diluted evaporated milk to make soft dough. Roll into a rectangle 1/4 in. thick. Cover with 2 c. cooked or canned drained pitted red cherries. Roll as for jelly roll. Press edges together. Cut in 1/2 inch slices and place side down in a greased pan.

Boil 1 c. cherry juice, 1 c. water, 1 c. sugar and 1 T. flour for 1 minute. Add 1 T. butter. Pour over rolls. Bake in a moderately hot oven, 425°, for 30 minutes, basting often. Serve hot.

SUPERPOTATO ROLLS

Mrs. Everett Brockman

2 envelopes active dry yeast

1 c. pkg. potato flakes

or cakes compressed yeast

1/2 c. sugar

1/2 c. very warm water

2 1/2 tsp. salt

1 1/2 c. lukewarm milk

2 egg yolks

1 1/4 c. butter or margarine
(melted)

5 1/2 c. flour (sifted)

Sprinkle or crumb yeast into very warm water in large bowl. Stir until dissolved. Stir in milk, 1/2 c. butter, potato flakes, sugar, salt, egg yolks, and 1/2 of the flour; beat until smooth. Cover lightly and let rise in warm place until batter looks spongy, about 30 minutes. Beat in remaining flour until smooth. Cover and let rise again 1 hour, or until double in bulk.

Punch dough down, divide in half and cut each half in 18 even pieces. Shape pieces into balls and roll in remaining butter. Place in medium size muffin pan cups; cover and let rise 20 to 30 minutes. Bake 15 minutes at 425° or until golden and give hollow sound when tapped. Remove from pan to wire racks to cool. Makes 3 dozen.

GRAPE NUT BREAD

Lyn Kopf

1 c. Grape Nuts

3 c. all-purpose flour

2 c. scalded milk

4 tsp. baking powder

1 egg

1 tsp. salt

3/4 c. sugar

Pour scalded milk over Grape Nuts and let stand until cool (till plump). Add beaten egg and the combined sifted ingredients. Pour into greased bread pan and let stand 20 minutes. Bake at 350° for 1 1/2 hours.

QUICK REFRIGERATOR ROLLS

Joyce Backemeyer

- | | |
|-------------------------------------|--------------------------------------|
| 1 pkg. yeast <u>plus</u> 2 T. water | 1/2 tsp. salt |
| 1/2 c. scalded milk | 2 1/4 c. flour |
| 1/2 c. butter | 1 egg (beaten) |
| 2 T. sugar | 1/2 tsp. lemon <u>or</u> orange peel |

Soften yeast in water. Combine milk, sugar, salt, and butter. Cool to lukewarm. Add 1 c. flour; beat well and add yeast, egg, and peel. Add remaining flour to form soft dough. Refrigerate 2 hours or overnight. Roll strips of dough and form circular shape. Let rise. Bake at 375° until brown. Frost with lemon or orange peel glaze.

ORANGE BREAD

Mrs. Eric Charling

- | | |
|--|----------------------|
| Rind of 1 large orange (cut
fine; yellow part only) | 2 c. flour (sifted) |
| 1 c. sugar | 3 tsp. baking powder |
| Milk | 1/4 tsp. salt |
| | 1 egg (beaten) |

Cover rind with water, add 1/2 c. sugar and simmer until rind is tender and translucent. Pour liquid into measuring cup and add enough milk to make 1 c. Combine dry ingredients, including 1/2 c. sugar in mixing bowl. Add liquid and beaten egg. Blend. Bake in 9 x 5 inch loaf pan at 350° for about 45 minutes or until done. Let stand in pan 10 minutes, then turn out on rack to cool. Store in refrigerator for easy slicing. Makes 1 loaf for about 24¢.

NOTE: Recipe does not require shortening but 1 T. melted butter or margarine may be added.

CARAMEL PECAN ROLLS

Mrs. Dale Kunz

DOUGH:

- | | |
|---------------------|---|
| 1 c. milk (scalded) | 2 pkg. dry yeast (1/4 c. warm
water) |
| 1/2 c. sugar | 2 eggs (beaten) |
| 2 tsp. salt | 5 c. flour (about) |
| 1/4 c. shortening | |

CARAMEL MIXTURE:

- | | |
|---------------------------|--|
| 1 c. brown sugar (packed) | 3 T. milk |
| 1/2 c. butter (melted) | 1 c. whole or coarsely chopped
pecans |

Combine caramel mixture and evenly spread into 2 greased 9 x 13 inch pans. Arrange pecans on top of caramel mixture.

Scald milk. Add sugar, salt and shortening. Cool mixture.

Soften yeast in lukewarm water. Combine yeast and cooled milk.

Continued Next Page.

CARAMEL PECAN ROLLS (Continued).

Blend in beaten eggs and 1/2 of flour. Beat until smooth. Mix in enough of remaining flour so that dough forms irregular ball and comes away from sides of the bowl. Knead on pastry cloth or slightly floured board until dough is smooth and elastic. Place in greased bowl, turn dough so that it is lightly greased on all sides. Cover with clean damp cloth and refrigerate. When you are ready to use it, let the dough rise for 1 hour in a warm place (free from drafts.) Shape into rolls and place in pans. Let them rise in a warm place until they're doubled in size. Bake at 425° for 15 to 20 minutes.

Remove from oven and invert and let them stand for 5 minutes, then remove pans. Serve while warm. Yield: 3 to 4 dozen.

In forming this dough for cinnamon rolls, divide dough in 2 portions. Roll out each portion to about 10 x 15 inches. Spread with soft or melted butter and sprinkle with brown sugar and cinnamon. (If desired, you may sprinkle on a few raisins.) Roll up and seal edges. Cut rolls 1 inch wide.

CINNAMON TWISTS

Mary J. Miller

Bring to a boil, 2 c. country sour cream.

Stir in and let cool:

4 T. shortening

1/4 tsp. soda

6 T. sugar

2 tsp. salt

Add:

2 eggs

2 T. yeast

Stir in 6 c. sifted flour. Knead lightly a few minutes, cover with damp cloth 5 minutes. Roll dough 1/4 inch thick, 6 x 24 inches. (Dough handles easier if you divide in 2 parts.) Spread with 4 T. melted butter. Sprinkle half of dough with mixture of 2/3 brown sugar and 2 tsp. cinnamon. Bring unsugared half over and press lightly. Cut in 1 inch strips. Twist and place on greased cookie sheet. Let rise about 1 1/4 hr. and bake at 350° to 375°. Spread with icing while warm: 1 1/2 c. powdered sugar, 2 T. milk.

STRUSEL FILLED COFFEE CAKE

Mary J. Miller

FILLING:

Mix together with fork before mixing coffee cake:

1/2 c. brown sugar

2 T. margarine (melted)

2 tsp. cinnamon

1/2 c. nuts (chopped)

2 T. flour

Continued Next Page.

STRUSEL FILLED COFFEE CAKE

(Continued).

COFFEE CAKE:

1 1/2 c. flour (sifted) 3/4 c. sugar
 3 tsp. baking powder 1/4 c. shortening
 1/4 tsp. salt 1 egg
 1/2 c. milk

Sift dry ingredients together, cut in shortening. Blend in well beaten egg mixed with milk. Spread batter in greased and floured pan, 6 x 10 inches. Sprinkle streusel mixture on top and draw a knife through batter several times to mix it in slightly. Bake at 350° for 25 to 30 minutes.

OATMEAL ROLLS

Jo Vogt

2 pkg. yeast 1/3 c. sugar
 1/2 c. lukewarm water 2 tsp. salt
 1 tsp. sugar 2 eggs (beaten)
 1 1/4 c. milk (scalded) 6 c. flour (about)
 1/4 c. butter or oleo 1 c. uncooked rolled oats
 1/2 tsp. butter flavoring

Combine yeast, water and the 1 tsp. sugar. Set aside. Scald milk and combine with butter or oleo, butter flavoring, and 1/3 c. sugar and salt. Cool to lukewarm. Add eggs, yeast mixture, and 2 c. flour. Beat well. Add rolled oats. Continue adding flour to make a soft dough. Turn out on floured breadboard. Knead well until very smooth, and elastic. Place in well greased bowl; turn to grease on all sides. Cover and let rise until double in bulk, about 1 hour.

Punch down and cover for about 10 more minutes. (This resting may be done on the breadboard.) Shape into about 3 dozen rolls as desired or make into 2 loaves of oatmeal bread. Place in buttered pans, brush tops with melted butter; let rise until almost double in bulk, 45 minutes. Bake at 375° for 15 to 20 minutes for rolls, 45 minutes, to 1 hour for loaves. Turn out on cooling racks. This bread freezes nicely.

PIZZA CRUST (No-Raise)

Peggy Bogenreif Clements

Mix in bowl:

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

Dissolve 1/2 pkg. yeast in 1/4 c. warm water. Add to other mixture. Add 1 1/2 c. flour, stir. Pat out. Bake your pizza at 425° until crust turns brown.

CORN FLAKE SOUR CREAM COFFEE CAKE

Mrs. Dorothy L. Kunz

CAKE:

- | | |
|----------------------------|---------------------------------|
| 1 1/2 c. all-purpose flour | 1 c. granulated sugar |
| 1 tsp. baking powder | 2 tsp. lemon rind (grated) |
| 1/2 tsp. soda | 2 eggs |
| 1/2 tsp. salt | 1/2 pt. (1 c.) dairy sour cream |
| 1/2 c. butter | |

TOPPING:

- | | |
|--|----------------------|
| 2 c. corn flakes (crushed to make 1 c. crumbs) | 1 T. flour |
| 1/2 c. brown sugar (packed) | 1 tsp. cinnamon |
| 1/2 c. pecans (chopped) | 3 T. butter (melted) |

Prepare cake batter. Combine flour, baking powder, soda, and salt. Cream butter. Add sugar, lemon rind, and eggs; beat well. Add dry ingredients to egg mixture, alternately with sour cream. Blend well. Spread batter into greased 13 x 9 x 2 inch pan. Combine topping ingredients. Mix well. Sprinkle half of the topping over batter and cut through batter several times with spatula or knife. Sprinkle remaining topping over batter. Bake in moderate oven, 350°, until done, about 30 minutes. Yield: One 13 x 9 in. coffee cake.

HONEY SPREAD

Lyn Kopf

- | | |
|--------------|--------------------------|
| 1 c. honey | 1/2 c. powdered sugar |
| 1 stick oleo | 1 1/2 to 2 tsp. cinnamon |
- Place in blender and blend well. Store in jar in refrigerator.

GOOD TOPPING FOR CINNAMON ROLLS

Pam Bornemeier

- | | |
|----------------------|---|
| 1/3 c. oleo (melted) | 3 T. cream (Pet milk <u>or</u> half and half) |
| 1/3 c. brown sugar | 2 T. white Karo syrup |
- Pour over rolls before baking. Can add nuts.

DRESSING STICKS

Vivian Jones

- | | |
|------------------------|--------------------------------|
| 3/4 tsp. salt | 1/4 c. butter |
| Dash pepper | 1/4 c. onions (finely chopped) |
| 1/2 tsp. sage | 1/4 c. water |
| 2 T. parsley (minced) | 1 egg (beaten) |
| 3 c. soft bread crumbs | |

Add seasoning and parsley to bread crumbs. Brown onions in

Continued Next Page.

DRESSING STICKS (Continued).

butter till golden and onions are tender. Add to crumbs, mixing gently. Combine water and beaten egg. Add to crumbs. Shape into 8 x 3 inch rectangle on lightly greased baking sheet. Chill. Cut into eight 1 inch sticks. Separate sticks on baking sheet. Bake in moderate oven, 375° for 15 minutes or until brown.

MYRTLE BORNEMEIER'S QUICK COFFEE CAKE

Alice Bornemeier

- | | |
|----------------|------------------|
| 1 1/2 c. flour | 1/4 tsp. salt |
| 1 c. sugar | 1/3 c. margarine |

Mix the above ingredients like pastry. Add to the above: 1 egg in cup filled with milk. Beat well and sprinkle 2 tsp. baking powder over batter and beat again. Pour in buttered pan.

Mix:

- | | |
|---------------------|------------------|
| 1 1/2 tsp. cinnamon | 3 T. brown sugar |
|---------------------|------------------|

Sprinkle over top and dot with nuts and butter. Bake 25 minutes at 350°.

CHOCOLATE CRUNCH COFFEE CAKE

Elsie Cook

- | | |
|--------------------|-------------------------------------|
| 1 stick margarine | 1 tsp. soda |
| 1 c. brown sugar | 1 c. sour milk <u>or</u> buttermilk |
| 1/2 c. white sugar | 1 egg |
| 2 c. flour | 3 bars of butter brickle candy |
| 1 tsp. vanilla | |

Mix brown and white sugar, flour and margarine into crumbs. Take 1/2 c. out and save to put on top. Put soda in milk, add egg and vanilla. Then mix into crumbs. Put in pan. Then sprinkle crumbs on top and grate candy bars on top. Bake at 350° for 30 minutes.

YUM YUM COFFEE CAKE

Frances Brakhage

- | | |
|----------------------|-----------------|
| 1/2 c. butter | 1 tsp. soda |
| 1 c. sugar | 1/2 tsp. salt |
| 2 eggs | 1 c. sour cream |
| 2 c. flour (sifted) | 1 tsp. vanilla |
| 1 tsp. baking powder | |

Cream butter until soft. Add sugar, cream until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Sift flour, baking powder, soda, and salt together. Add dry ingredients alternately with sour cream, beginning and ending with flour mixture. Stir in vanilla. Pour half the batter into a lightly greased 9 x 9 in. baking pan. Cover with half of nut topping mixture. Pour remain-

Continued Next Page.

YUM YUM COFFEE CAKE (Continued).

ing batter over nut mixture and top with remaining nut mixture.
Bake in 325° oven for 45 to 50 minutes.

CINNAMON-NUT TOPPING:

Combine:

1/3 c. brown sugar	1 tsp. cinnamon
1/4 c. white sugar	1 c. pecans (finely chopped)

CINNAMON ROLLS

Pearl Stubbendick

1 pkg. yeast plus 1/2 c. water. Warm 1/2 c. milk.

Add:

1/4 c. oleo	1 egg (beaten)
1/3 c. sugar	Dash of nutmeg
1/2 tsp. salt	3 1/4 c. flour or more

Knead. Bake in moderate oven until brown.

GRANDMA'S SUCCESS

Grandma never measured this
Grandma never tested that - - -
But Grandma's biscuits rose and rose.
They never came out tough and flat.

Grandma's stove was just plain black
No timers - - No fancy make - -
But when she put the batter in
Grandma baked a feathery cake.

CAKES - FROSTINGS



CAKES - FROSTINGS

OATMEAL CAKE

Mrs. LaMoyné Spohn

Pour 1 1/2 c. boiling water over 1 c. quick oatmeal and 1/2 c. butter. Cover well and let stand 20 minutes.

Stir in:

- | | |
|----------------------|-----------------|
| 1 c. white sugar | 1 tsp. soda |
| 1 c. brown sugar | 1 tsp. cinnamon |
| 2 eggs (well beaten) | 1/2 tsp. nutmeg |
| 1 1/2 c. flour | 1/2 tsp. salt |

Bake in 9 x 13 inch pan which has been greased and floured.

Bake at 350°.

Top with the following:

- | | |
|-------------------------|------------------------|
| 6 T. softened butter | 1/4 c. evaporated milk |
| 1 c. nutmeats (chopped) | 1 c. coconut |
| 1/2 c. brown sugar | 1/2 tsp. vanilla |

Combine ingredients and spread on top of cake after it is baked. Place under broiler for 3 to 5 minutes. Be sure to watch so it does not burn.

APPLESAUCE CAKE

Edith Miller

- | | |
|-------------------------------|-----------------|
| 1 c. brown sugar | 2 c. flour |
| 1/2 c. shortening | 1 tsp. nutmeg |
| 1 1/2 c. sweetened applesauce | 1 tsp. cinnamon |
| 1 1/2 tsp. soda (dissolved in | 1/2 c. nuts |
| 2 T. hot water) | 1 c. raisins |
| | 1 T. cocoa |

Cream brown sugar and shortening. Sift together dry ingredients. Add alternately with applesauce and soda. Add nuts and floured raisins. Bake in 9 x 10 inch pan at 350° for 30 to 40 minutes.

FOREVER WEDDING CAKE

- 1 rounded cup of true love
- 1 heaping cup of perfect trust
- and confidence

A pinch of unselfishness

A sprinkle of interest in all he does

Mix all ingredients with a pint of sympathy. Flavor with a bright fireside and a loving kiss. Bake well all your life.

RHUBARB CAKE

Jeannie Spaulding

Mix:

- | | |
|----------------------------------|----------------|
| 1 c. brown sugar | 1 tsp. vanilla |
| 1/2 c. white sugar | 1 egg |
| 1/2 c. shortening <u>or</u> oleo | |

Mix together and add to the above alternately with 1 c. sour milk:

- | | |
|---------------|---------------------|
| 1/4 tsp. salt | 2 c. flour (sifted) |
| 1 tsp. soda | |

Add with last bit of flour, 1 1/2 c. chopped rhubarb. Bake at 350° for 30 to 40 minutes. While cake is still hot top with mixture of:

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

Cover with honey. Spread evenly and put under broiler until "bubbly".

WALDORF-ASTORIA CHOCOLATE CAKE

Frances Pratt

- | | |
|---------------------------------|---------------------|
| 1 stick (1/2 c.) margarine | 1/2 tsp. salt |
| 2 c. sugar | 2 c. cake flour |
| 2 eggs | 1 1/2 c. milk |
| 4 squares unsweetened chocolate | 1 c. nuts (chopped) |
| 2 tsp. baking powder | 1 tsp. vanilla |

Cream together margarine and sugar. Add eggs and cooled melted chocolate. Add baking powder and salt to sifted cake flour and mix in alternately with milk to creamed mixture. Add chopped nuts and vanilla. Pour into greased and floured 8 inch layer pans. Bake 25 to 30 minutes in a 350° oven. Cool 5 minutes and turn out on rack to cool before icing.

TOMATO SOUP CAKE

Jean Mahoney

- | | |
|----------------------|---------------------|
| 1 c. sugar | 1 tsp. cinnamon |
| 1/2 c. lard | 1 tsp. cloves |
| 2 c. flour | 1 tsp. nutmeg |
| 1 can tomato soup | 1 tsp. salt |
| 2 tsp. baking powder | 1 c. nuts (chopped) |
| 1 tsp. soda | 1 c. dates (cut up) |

Cream sugar and lard; mix all dry ingredients together. Add soda into can of soup until mixed well and turn into rest of ingredients. Last add nuts and dates. Bake in 350° oven about 40 minutes or until toothpick comes up dry from cake.

Continued Next Page.

TOMATO SOUP CAKE (Continued).

CREAM CHEESE FROSTING:

1 1/2 c. confectioners' sugar 1 tsp. vanilla
1 pkg. Philadelphia cream cheese
Mix until smooth.

CHOCOLATE SHEET CAKE

Opal Ulmer

Mix in large mixer bowl:

2 c. flour 2 c. sugar

In saucepan bring to a boil:

1 c. oleo 1 c. water

4 T. cocoa

Pour over flour and sugar mixture; mix well.

Add:

1 tsp. vanilla 1 tsp. soda

1/4 tsp. salt 2 eggs

Mix well. Pour batter in a well greased 15 x 10 inch pan. A sided cookie sheet works good. Bake 20 minutes.

FROSTING:

Melt 1 stick oleo, 3 T. cocoa and 5 T. milk. Bring to boil. Remove from heat and add 1 tsp. vanilla, nuts, and enough powdered sugar till thick. Mix well and put on cake while hot.

PUDDIN' CAKE

Nettie Bornemeier

1 pkg. (about 1 lb. 3 oz.) 1 pkg. instant pudding (4 serving
white, yellow, or chocolate size)
cake 1 c. water
4 eggs

Combine ingredients in large mixing bowl. Blend at low speed just to moisten, then beat 8 minutes at medium speed. Line 10 in. tube pan on bottom with brown paper; do not grease pan. Pour batter in pan. Bake at 350° for 50 to 60 minutes; then remove from pan and cool. Frost as desired.

Yellow cake is the most successful blending well most flavors of pudding mix.

When you close your eyes in slumber, do you think
that God would say - - You have earned one more
tomorrow by the work you did today.

COCOA CINNAMON SHEET CAKE

Joan John

2 c. sugar	1/4 c. cocoa
2 c. flour	1 c. water
2 tsp. cinnamon	1 tsp. soda
1/8 tsp. salt	1/2 c. sour milk <u>or</u> buttermilk
1 stick (1/2 c.) margarine	2 eggs
1/2 c. cooking oil	1 tsp. vanilla

Sift together sugar, flour, cinnamon, salt and set aside. Combine margarine, cooking oil, cocoa and water in saucepan and bring to boil. Pour over flour mixture and blend. Combine soda and milk and add with eggs and vanilla. Mix well. Pour into 12 x 18 x 1 inch greased jelly roll pan. Bake at 400° for about 20 minutes. May be frosted with chocolate frosting or delicious with a scoop of ice cream and no frosting.

STRAWBERRY SHORTCAKE

Mrs. Alton Miller

(submitted by Janice Backemeyer)

1 heaping T. lard	1/2 c. sugar (scant)
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Mix sugar and lard. 1 c. milk, add alternately with 1 heaping tsp. baking powder and enough flour to suit (batter should be stiffer than cake.) Bake in 9 inch square pan for 25 to 30 minutes at 350°.

RHUBARB CAKE

Margaret Parsell

1 1/2 c. rhubarb (chopped)	1 egg
1 1/2 c. brown sugar	2 c. flour
1/2 c. butter	1 tsp. soda
1/2 c. sour milk	1 tsp. salt

Bake in flat pan, 350° oven for 45 minutes. Mix 1/2 c. white sugar, 1 tsp. cinnamon, and 1/2 c. chopped nuts and sprinkle over top before cake is baked.

CHERRY COFFEE TIME CAKE

Lyn Kopf

2 c. flour	1/2 c. milk
1 c. sugar	1/2 tsp. vanilla
2 tsp. baking powder	Few drops almond flavoring
1/2 tsp. salt	1 can cherry pie filling
1/2 c. butter	1/2 tsp. cherry flavoring
2 eggs (beaten)	(optional)

Sift together flour, sugar, baking powder and salt. Work in butter until crumbly like pie curst. Take out 1/2 c. of crumb mixture for topping. Beat eggs and blend with milk, vanilla, almond,

Continued Next Page.

CHERRY COFFEE TIME CAKE (Continued).

and add to crumbly mixture and beat. Pour into 9 x 13 inch greased pan. Spread with cherry pie mix to which you have added cherry flavoring. Sprinkle with reserved 1/2 c. crumbs. Bake at 325° for 45 minutes. Other pie fillings may be substituted for cherry.

DISAPPEARING MARSHMALLOW CHOCOLATE CHIP CAKE Shirley Wenzel

Melt in large pan and cool slightly the following:

1 c. (6 oz.) butterscotch chips 1/2 c. oleo

Add:

1 1/2 c. flour 1/2 tsp. salt
2/3 c. brown sugar 1 tsp. vanilla
2 tsp. baking powder 2 eggs

Fold in:

2 c. miniature marshmallows 1/2 c. nuts (chopped)
2 c. semi-sweet chocolate chips

Spread into greased 13 x 9 x 2 inch pan. Bake at 350° for 20 to 25 minutes. Do not overbake. Center will be jiggly but firms up as it cools.

DATE CAKE

Mrs. Henry Bornemeier
(submitted by Roberta)

1/2 c. dates (cut up) 1 c. boiling water
1 tsp. soda

Mix above ingredients and set aside.

Cream:

1 T. butter 1 egg

1 c. sugar

Add:

1 1/4 c. flour 1 tsp. soda

Blend in 1/2 c. nuts. Pour in 9 x 9 inch greased and floured pan. Bake 325° for 30 minutes.

CHOCOLATE SOUR CREAM CAKE

Mrs. Jerry VanHorn

2 c. white sugar 1 tsp. soda
2 c. sour cream 1 tsp. vanilla
2 eggs 1/2 tsp. salt
2 c. all-purpose flour 1 c. boiling water
1/2 c. cocoa 2 c. brown sugar

Mix white sugar, 1 c. sour cream and eggs; add flour, cocoa,

Continued Next Page.

CHOCOLATE SOUR CREAM CAKE (Continued).

soda and salt. Mix well; stir in vanilla and boiling water. Place in 2 large layer pans. Bake in 350° oven for 20 minutes. Blend brown sugar and 1 c. of sour cream; cook to soft ball stage. Beat until of spreading consistency; frost cake.

COKE CHOCOLATE CAKE

Marilyn Schreiner

Mix 2 c. flour and 2 c. sugar. Melt 1 c. oleo. Add 2 T. cocoa and 1 c. Coke. Bring to boil. Cool slightly. Pour over flour and sugar mixture.

Add:

1/2 c. buttermilk

1 tsp. soda

2 eggs (beaten)

1 tsp. vanilla

Mix well. Stir in 1 1/2 c. small marshmallows and pour into 9 x 13 inch pan. Bake 350° approximately 35 minutes or until cake pulls away from pan.

FROSTING:

Bring to a boil:

2 T. oleo

8 T. Coke

2 T. cocoa

Pour into 1 lb. powdered sugar and mix. Stir in nuts and frost cake while hot. (1/2 recipe would be plenty.)

TEXAS SHEET CAKE

Jean Mahoney

2 c. sugar

1/2 tsp. salt

2 c. flour

Bring to a boil the following:

1 stick margarine

1/2 c. Crisco

4 T. cocoa

1 c. water

Add the first ingredients to the second while mixture is hot.

1/2 c. buttermilk

1 tsp. vanilla

2 eggs (beaten)

1 tsp. soda

Add this to above hot ingredients. Mix well all together. Bake in sheet pan 20 minutes in 400°. Make icing 5 minutes before cake is done.

ICING:

Melt together and bring to a boil:

1 stick oleo

1/3 c. buttermilk, sweet milk

4 T. cocoa

or cream

Remove from heat and add 1 box confectioners' sugar, 1/2 c. pecans, 1/2 tsp. vanilla. Beat well and spread on cake while hot. Add more cream if icing is too thick to spread.

ANGEL FOOD CAKE (23 Minute Cake)

Edna Bornemeier

Sift together:

1 c. cake flour

1 c. powdered sugar

Beat 1 1/2 c. egg whites till foamy. Add 1 1/2 tsp. cream of tartar, 1 tsp. vanilla, and 1/4 tsp. almond flavoring. Beat till mixed. Gradually add 1 c. granulated white sugar. Beat well till stands up in peaks when beater raised. Add or fold in sifted ingredients. Heat oven and angel food container to 425°. Pour batter in container. Bake 425° for 23 minutes. Turn upside down.

DATE CAKE WITH TOPPING

Lois Bornemeier

1 c. dates

1 c. boiling water

1 tsp. soda

Mix above ingredients and set aside.

1 T. butter

1 1/2 c. flour

1 c. sugar

1 tsp. baking powder

1 egg

Cream butter and sugar. Add eggs. Sift together flour and baking powder. Add date mixture and flour to cream mixture. Fold in 1/2 c. nuts. Bake 30 minutes at 350°.

TOPPING:

1 c. dates (cut up)

1 c. water

1 c. sugar

Cook until thick. Put on cooled cake.

RICH CHOCOLATE CAKE

Jean Mahoney

1/2 c. oleo

2 c. sugar

2 tsp. vinegar

6 T. cocoa

2 tsp. vanilla

2 tsp. soda

2 c. water

1 tsp. salt

3 c. flour

Melt oleo, remove from heat. Add next 3 ingredients and set aside. Mix in a large bowl the next 5 ingredients with a fork stirring in the oleo mixture until lumps and mixture are smooth. Bake in oven 350° about 40 minutes.

To prevent frost on the windows -
wipe with alcohol.

CHOCOLATE COOKIE SHEET CAKE

Mabel Brummer

2 c. flour
2 c. sugar
1/2 tsp. salt
2 sticks oleo
1 c. water

3 T. cocoa
2 eggs
1/2 c. buttermilk
1 tsp. soda
1 tsp. vanilla

Mix flour, sugar, salt in mixing bowl. (In a saucepan combine oleo, water, and cocoa. Bring to a boil.) Mix into flour mixture. In a bowl beat eggs, buttermilk, soda, and vanilla. Combine all and beat. Pour into greased brownie pan and bake at 350° for 20 minutes.

ICING:

1 stick oleo
6 T. milk
3 T. cocoa

1 tsp. vanilla
1 lb. box powdered sugar
1/2 c. nuts (if desired)

Heat oleo, milk and cocoa, but do not boil. Add rest of ingredients and beat. Spread on cake while warm.

CHOCOLATE SHEET CAKE

Mrs. Jim Schreiner

Bring to a boil 4 T. cocoa, 2 sticks oleo and 1 c. water. Don't cool. Mix and add to above mixture:

2 c. flour
1 tsp. soda

2 c. sugar

Beat in 2 eggs, 1 at a time; 1 tsp. vanilla, 1/2 c. buttermilk or sour milk. Bake on greased and floured cookie sheet 15 to 20 minutes, at 375°.

FROSTING:

1/2 stick oleo
2 T. cocoa

3 T. milk

Heat until butter is melted. Then add 2 c. powdered sugar, 1/2 c. nuts and 1 tsp. vanilla. Put on warm cake.

LIGHTNING CHOCOLATE SOUR CREAM CAKE

Mary J. Miller

Blend in mixer bowl:

1 c. heavy country sour cream

2 eggs
1 tsp. vanilla

Sift together:

1 1/4 c. cake flour (sifted)
1 tsp. soda
3 T. cocoa

1 c. sugar
1/2 tsp. salt

Stir well into first mixture. Bake in greased and floured pan

Continued Next Page.

LIGHTNING CHOCOLATE SOUR CREAM CAKE (Continued).

7 1/2 x 12 inches at 350°. When cake tests "done" turn off oven. Arrange 15 large marshmallows on top and return cake to oven. Watch closely and leave in only until marshmallows can be flattened and spread slightly with knife dipped in water. After cake has cooled slightly top with fudge icing:
 2 1/2 sq. unsweetened chocolate 1 c. milk or light cream
 2 1/2 c. sugar 2 T. white syrup
 1/4 tsp. salt

Cook over low heat to soft ball stage, remove from heat, add 2 1/2 T. margarine and 1 tsp. vanilla. Cool until it begins to harden; then pour quickly on cake.

FRUIT COCKTAIL CAKE

Sharon Charling Whitney

1 c. flour 1/4 tsp. salt
 1 c. sugar 1 tsp. vanilla
 1 tsp. soda 1 egg
 1 1/2 c. fruit cocktail (not drained; No. 303 can)

Mix ingredients all at once, put into a 9 x 9 in. pan. Sprinkle over top 3/4 c. brown sugar and 1/2 c. nuts. Bake in 300° oven 1 hr. This recipe cannot be doubled.

ICE CREAM CAKE

Joan Charling

1 angel food cake 1/2 gal. vanilla ice cream and
 1 pt. whipping cream (Dream 1/2 gal. sherbet (lime, orange,
 Whip can be used) and raspberry)
 1/2 c. nuts (optional)

Whip 1/2 pt. cream, add softened ice cream; add angel food cake broken in bite-sized pieces. Then place in angel food pan in layers, first cake and ice cream mixture then one color sherbet, another, etc. Finish with ice cream mixture last. Set in freezer. Remove in pan by dipping in cold water.

Frost with remaining whipped cream, 1/2 pt. Garnish with cherries, nuts, or strawberries. Freeze until serving time. An oblong plastic pan with cover can be used.

A handful of flour bound on a cut will stop bleeding.

APPLE CAKE

Clarice Krall

Cream $3/4$ c. shortening and 3 c. sugar. Add 3 eggs; sift together and stir in:

3 c. flour $3/4$ tsp. salt
1 tsp. nutmeg 3 tsp. soda (scant)
1 tsp. cinnamon

Fold in 6 c. chopped raw apples and 1 c. nuts. Bake 1 hr. at 350° .

TOPPING:

$1/2$ c. butter 4 T. flour
 $1/2$ c. white sugar $1/2$ c. half and half
 $1/2$ c. brown sugar

Boil until thick and serve warm over cake.

DUMP CAKE

Mrs. Dale Kunz

1 large can crushed pineapple or peaches 1 large pkg. white cake mix
1 can cherry pie filling sprinkled on top of fruit

Dot with $1\ 1/2$ sticks of margarine. Sprinkle with nuts if desired. Bake 1 hour at 350° .

DUMP CAKE

Florence Stolz

1 can pie cherries 1 c. shortening (melted)
1 can crushed pineapple (drain) 1 c. nuts
1 yellow cake mix 1 c. coconut

Place in layers in oblong baking dish; cherries, pineapple, cake mix (as it comes from box), shortening, nuts, and coconut. Bake at 350° for 50 minutes.

ICE CREAM CAKE

Lois Bornemeier

2 c. powdered sugar 3 egg yolks (beaten well)
 $1/2$ c. butter 3 egg whites (stiffly beaten)
2 sq. chocolate (melted) Vanilla wafers
1 tsp. vanilla 2 qt. ice cream
 $1/2$ c. pecans (chopped)

Cream together the powdered sugar and butter. Add melted chocolate, vanilla and nuts. Beat in egg yolks. Fold in whites. Roll out vanilla wafers to crumb. Line 9×13 in. pan, save some for top. Pour chocolate mixture over crumbs. Let cool. Spoon soft ice cream over top. Add remaining crumbs. Freeze.

DUMP CAKE

Mrs. Elmer Hall

Into a baking dish dump 1 large can chunk pineapple, undrained, 1 can cherry pie mix, and 1 yellow or white cake mix. Over the mixture cut one stick of margarine. Bake for 1 hour at 350°. Let cool. Serve with ice cream or whipped cream.

TOMATO LOVERS' CAKE

Carolyn Pointer

When your children arrive home from school or hubby comes in for a coffee break serve them each some T L C.

2 c. all-purpose flour	1/2 tsp. ground cloves
1 1/3 c. sugar	1 can tomato soup
4 tsp. baking powder	1/2 c. shortening
1 tsp. baking soda	2 eggs
1 1/2 tsp. allspice	1/4 c. water
1 tsp. cinnamon	

Mix dry ingredients in bowl with soup and shortening. Beat at low speed 2 minutes. Add eggs and water. Beat 2 minutes more. Pour into 2 generously greased and floured 8 or 9 in. pans or a 9 x 13 in. oblong. Bake 350° for 35 to 40 minutes. Frost with cream cheese frosting.

VARIATIONS:

1. After mixing fold in 1 c. nuts or raisins.
2. Fold in 1 c. chopped walnuts and 1 c. chopped dates. (Use 1 to 2 T. flour to sprinkle over dates while chopping them.) 40 to 45 minutes baking time.

SOUR CREAM CAKE

Terry Kunz

1 3/4 c. flour	1 tsp. soda
1 1/2 c. sugar	1/2 tsp. salt
Add 3 eggs, 1 c. sour cream. Mix together.	
1/4 c. cocoa	1/2 tsp. vinegar
1/4 c. water	

Add to above ingredients. Beat 3 minutes. Bake 350° in a greased and floured 13 x 9 inch pan.

MAYONNAISE CAKE

Terry Kunz

1 c. sugar	2 c. flour (sifted)
3 T. cocoa	2 tsp. soda
1 c. mayonnaise	1/4 tsp. salt
1 c. cold water	1 tsp. vanilla

Preheat oven to 350°. Mix all ingredients right in an 8 x 8 x 2 inch ungreased pan.

PICNIC CAKE

Lois Bornemeier

- | | |
|-------------------------|-----------------------------|
| 1 c. sugar | 1/2 tsp. salt |
| 1/2 c. shortening | 1 tsp. soda |
| 2 eggs | 1 1/2 c. hot water |
| 1 1/2 c. flour (sifted) | 1 c. dates (finely chopped) |
| 1 heaping T. cocoa | |

Add dates to hot water and let stand until cool, then add soda to this mixture. Cream sugar and shortening, add eggs 1 at a time, and dry ingredients which have been sifted together. Combine date mixture then pour into lightly oiled and floured loaf pan. Quickly prepare topping and spoon on top of batter and place in oven preheated to 350°. Bake 35 minutes or until done when tested.

TOPPING:

Combine 1/2 c. sugar, scant; 1/2 pkg. chocolate chips and 1/2 c. nuts (your choice.)

APPLESAUCE DATE CAKE

Jeannie Spaulding

- | | |
|-----------------------|-----------------|
| 1/2 c. soft oleo | 2 c. flour |
| 1 1/2 c. sugar | 2 tsp. soda |
| 3 eggs | 1 tsp. cinnamon |
| 1 1/2 c. applesauce | 1/2 tsp. cloves |
| 1/2 c. nuts (chopped) | 1/2 tsp. nutmeg |
| 1 c. dates (chopped) | 1/2 tsp. salt |

Cream oleo, sugar, and eggs together until fluffy. Sift dry ingredients and add dates and nuts. Add alternately with applesauce to the butter and sugar. Mix thoroughly and pour into well buttered pan. (Tube or bundt pan is especially pretty, but layer or loaf pan works equally well.) Bake at 325° for 1 hour.

MARASCHINO CHERRY CAKE

Alice Kuehn

- | | |
|----------------------|---------------------------------|
| 1/2 c. butter | 4 egg whites (beaten stiff) |
| 1 1/4 c. sugar | 3/4 c. cherry juice and water |
| 2 1/3 c. flour | 1 medium bottle cherries (chop) |
| 4 tsp. baking powder | 1/2 c. nuts |

Cream the butter and sugar. Add flour alternately with cherry juice. Then add chopped nuts and cherries. Lastly fold in the beaten whites, over which the baking powder has been sprinkled. Bake at 350° for 30 minutes. Frost with fluffy white frosting.

Eating less can become just as much habit as eating more.

CUPCAKES

Florence Stolz

1 egg
 1/2 c. cocoa
 1 1/2 c. flour
 1 tsp. soda
 1 c. sugar
 1 tsp. vanilla
 1/2 c. shortening
 1/2 c. sour milk
 1/2 c. hot water

Pour into bowl in above order and do not mix until last item is added. Beat well. Bake in moderate oven.

ICING:

Melt 1 sq. chocolate in pan, add 4 tsp. milk and 1 tsp. butter while melting. Add powdered sugar to right consistency for spreading. Add vanilla.

CINNAMON COFFEE CAKE

Shirley Wenzel

Blend:

1 pkg. yellow cake mix
 Beat slightly:
 4 eggs
 2/3 c. vegetable oil
 1 pkg. instant lemon pudding
 3/4 c. water

Pour into cake mixture and beat for 10 minutes. In a small bowl mix a short:

1/2 c. sugar
 1 T. cocoa
 1 tsp. cinnamon
 1/2 c. nuts (chopped)

Put 1/3 batter in ungreased angel food cake pan. Sprinkle with 1/3 of the dry mixture and swirl. Repeat for 2 more layers. Bake 1 hour at 350°.

IMPORTANT: Take out of pan almost immediately or the sugar mixture will harden and the cake will break.

COFFEE CAKE

Audrey Stroemer

Cut crusts off top, sides, and ends of day old bread; then cut in half lengthwise and then cut each half into 10 or 12 cubes (not cutting through to bottom). Cream 1/4 lb. margarine and 1/2 c. brown sugar with 1 T. cream. Spread this mixture over top and sides of loaf and between each cube (more on top than on sides). Sprinkle top with cinnamon and finely chopped nuts. Bake in loaf pan at 450° for 20 minutes.

The guy who made February the shortest month of the year sure knew what he was doing.

GINGERBREAD CAKE

Mrs. Edith Pool

1 c. sugar	1/4 tsp. salt
1 c. lard	1 tsp. ginger
2 eggs	1/4 tsp. cinnamon
1 c. molasses	1/4 tsp. cloves
1 tsp. vanilla	2 tsp. soda dissolved in 1 c.
3 c. flour	hot water

Combine as usual, bake at 350° for about 40 minutes. Watch closely as it scorches easily. Very good served with whipped cream or Dream Whip.

RAW RHUBARB CAKE

Frances Brakhage

Cream:

1 1/2 c. sugar	1/2 tsp. salt
1/2 c. shortening	1 egg

Dissolve 1 tsp. soda in 1 c. sour milk. Add alternately with 2 c. plus 1 T. flour beginning and ending with flour. Stir in 2 c. finely cut rhubarb and 1/4 c. colored candy sprinkles. Put into a greased 13 x 9 inch pan. Sprinkle topping over batter. Bake 45 minutes at 350°.

TOPPING:

Mix:

1/3 c. sugar	1 tsp. cinnamon
1/3 c. nuts (chopped)	

CHOCOLATE SHEATH CAKE

Vivian Jones

Sift together in large bowl:

2 c. sugar	2 c. flour
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Mix in a saucepan:

2 sticks oleo	1 c. water
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4 T. cocoa

Bring to a rapid boil. Pour over flour and sugar mixture and stir until well blended.

Add:

1/2 c. buttermilk	1 tsp. cinnamon
2 eggs (slightly beaten)	1 tsp. vanilla
1 tsp. soda	

Mix well. Pour into greased 11 x 16 inch pan that is at least 1/2 in. deep. Bake 20 minutes at 400°. Begin making icing about 5 min. before cake is done. Melt together and bring to boil: 1 stick oleo, 4 T. cocoa, 6 T. milk. Remove from heat; add 1 box powdered sugar, 1 tsp. vanilla, 1 c. chopped pecans. Beat well with spoon. Spread on cake while hot.

REAL DEVIL'S FOOD CAKE

Mrs. Barbara Leefers

(Favorite recipe of Mrs. Nora Leefers)

- | | |
|--------------------------|---|
| 1/2 c. shortening | 1 7/8 c. flour (2 c. <u>minus</u> 2 T.) |
| 1 1/2 c. sugar | 1 tsp. salt |
| 2 eggs | 1 tsp. soda |
| 4 T. cocoa | 1 c. sour milk <u>or</u> buttermilk |
| 1 tsp. red food coloring | 1 tsp. vanilla |
| 2 T. hot coffee | |

Cream shortening and sugar. Beat eggs and blend in cocoa, coloring and hot coffee. Sift flour once before measuring, then sift flour, salt, and soda and add to creamed mixture alternately with buttermilk. Blend in vanilla. Bake layers 350° for 30 to 45 minutes.

WEATHERMAN'S CAKE

Sally Enck

1 c. dates, chopped; pour 1 c. boiling water over dates. When cool add 1 tsp. soda and 1 T. cocoa.

Cream:

- | | |
|-------------------|----------------|
| 1/2 c. shortening | 2 eggs |
| 1 c. sugar | 1 3/4 c. flour |
| 2 tsp. vanilla | 1/2 tsp. salt |

Combine with date mixture. Pour into 9 x 13 inch pan, greased and floured. Sprinkle dough with: 1 pkg. chocolate chips and 1/2 c. chopped nuts. Bake at 350° for 25 to 30 minutes. Sprinkle with powdered sugar while warm.

APPLE CAKE

Sally Enck

Beat 1/4 c. butter or margarine and 1 c. sugar. Add 1 egg. Sift and add:

- | | |
|-------------|-----------------|
| 1 tsp. salt | 1 tsp. cinnamon |
| 1 tsp. soda | 1 c. flour |

Add 1/2 c. nuts, 2 T. hot water, and 3 c. sliced apples. Fold into dough. Pour into 9 x 9 in. pan. Bake 45 minutes at 350°.

TOPPING:

Mix and boil 1 minute; serve hot with cake:

- | | |
|--------------------|--------------------|
| 1/2 c. brown sugar | 1/4 c. butter |
| 1/2 c. white sugar | 1/3 c. warm water. |

What this country needs is a ways and mean-it committee.

CHOCOLATE CAKE

Pearl Stubbendick

1 c. brown sugar 2 tsp. vanilla
 1 c. white sugar 2 1/2 T. chocolate or cocoa
 A little salt 1/2 c. butter or lard

Mix the above ingredients together. Add 2 eggs and 1/2 c. milk. Add 2 c. flour, 1 level tsp. soda in 1 c. boiling water. Put in greased pan, 9 x 13 inches or 2 layers 8 inch round. Bake 375° for 25 minutes or until done.

DATE CAKE

Lula Kruse

1 lb. chopped dates (2 c.) 1 1/2 tsp. soda
 Pour over above 2 c. boiling water and let stand till cool. Cream:
 2 T. shortening 2 c. sugar (brown or white)

Add 2 eggs then the liquid. Add 3 c. flour, 2 tsp. baking powder, pinch of salt, 1 tsp. vanilla. If regular flour is used put in a little less or cake is too stiff. (I use cake flour).

JIFFY RHUBARB CAKE

Martha A. Bornemeier

3 c. rhubarb (cut in pieces) 3/4 c. sugar
 10 large marshmallows (quartered)

Toss together and place in buttered 8 x 8 in. pan. Spread over bottom. Mix Jiffy yellow cake mix according to directions. Pour over top of rhubarb mixture. Bake 325° to 350° until done, approximately 30 minutes.

APPLESAUCE CAKE

Mabel Brummer

1/4 c. oleo 1/2 tsp. salt
 1/4 c. Crisco 1/2 tsp. cloves
 1 c. brown sugar 1/4 tsp. nutmeg
 1 egg 1 c. applesauce
 1 2/3 c. flour (sifted) 1 c. raisins (if desired)
 1 tsp. cinnamon 1 c. walnuts (if desired)

Mix as any other cake. Bake in 9 x 5 x 2 1/2 inch pan from 50 to 60 minutes, at 350°.

There's one advantage in being married—

You can't make a fool out of yourself without knowing it.

MINUTE MACK ANGEL CAKE

Ella Kunz

- | | |
|--------------------------------------|--------------------------|
| 1 c. sugar | 1 tsp. vanilla |
| 1 c. <u>plus</u> 2 T. flour (sifted) | 1/4 tsp. almond extract |
| 3 tsp. baking powder | 2 egg whites |
| 1/4 tsp. salt | 1/8 tsp. cream of tartar |
| 2 T. non-fat dry milk | Few grains of salt |
| 2/3 c. warm water | |

Sift the sugar, flour, baking powder, salt, and dry milk together in a bowl. Add the water and flavorings and stir until smooth. Beat egg whites until foamy. Add cream of tartar and few grains of salt and beat until stiff. Fold gently into flour mixture. Pour into ungreased 9 inch square pan. Bake 30 to 35 minutes at 325°. When done, invert until completely cooled. Serve in squares with sweetened berries and a favorite whip.

There are only 2 egg whites in this economical cake which tastes and looks just like angel food. You might serve it as shortcake with fruit sauce.

MOM'S PLAIN WHITE CAKE

Hulda Oehlerking

- | | |
|------------|-------------------------|
| 1 c. sugar | Butter (size of an egg) |
| 1 egg | |

Beat well. Then add alternately 1 c. milk and 2 c. flour and 2 tsp. baking powder sifted together. Add vanilla.

LEMON PUDDING CAKE

Jan Backemeyer

- | | |
|--|----------------------|
| 1 pkg. Betty Crocker lemon velvet cake mix | 4 eggs (well beaten) |
| 1 pkg. lemon Jello instant pudding | 3/4 c. salad oil |
| | 3/4 c. water |

Beat together well. Bake 40 minutes at 350°. Sit on rack and prick top with fork. Spread immediately with mixture of:

- | | |
|---------------------|----------------|
| 1/3 c. orange juice | 2 T. salad oil |
| 2 c. powdered sugar | |

CHOCOLATE CAKE

Mrs. Herbert Oehlerking

- | | |
|------------------|--------------------|
| 2 c. sugar | 2 tsp. soda |
| 1 c. lard (oleo) | 1/2 tsp. salt |
| 2 eggs (beaten) | 1 c. sour milk |
| 1/3 c. cocoa | 1 c. boiling water |
| 2 1/2 c. flour | 1 tsp. vanilla |

Continued Next Page.

CHOCOLATE CAKE (Continued).

Cream sugar and lard well. Beat in 2 eggs. Sift flour, cocoa, soda, and salt. Add alternately with sour milk. Add boiling water then vanilla. Beat well. Bake in 9 x 13 inch pan.

When cake is done I cut large marshmallows in two, cover cake and put back in oven till they melt. Then put you favorite fudge frosting over marshmallows.

FRUIT CAKE

Mrs. Herbert Oehlerking

- | | |
|-----------------|-----------------|
| 1 c. lard | 1 tsp. cloves |
| 2 c. sugar | 1 tsp. allspice |
| 4 eggs | 1 c. sour milk |
| 3 c. flour | 2 tsp. soda |
| 1 c. raisins | 1 tsp. vanilla |
| 1 tsp. cinnamon | 1/2 tsp. salt |

Bake in 9 x 13 inch pan.

SOUR CREAM VELVET FROSTING

Carolyn Oehlerking

- | | |
|---|---|
| 1 (6 oz.) pkg. (1 c.) semi-sweet chocolate pieces | 1 tsp. vanilla |
| 1/4 c. butter <u>or</u> margarine | 1/4 tsp. salt |
| 1/2 c. dairy sour cream | 2 1/2 to 2 3/4 c. confectioners' sugar (sifted) |

Melt chocolate pieces and butter over hot (not boiling) water; remove from hot water and blend in sour cream, vanilla, and salt. Gradually beat in enough confectioners' sugar to make a frosting of spreading consistency. Makes enough frosting for top and sides of 2 nine inch layers or 10 inch tube cake.

FROSTING

Mrs. Jim Schreiner

Beat 3/4 c. oleo till fluffy. Add 2 c. sifted powdered sugar gradually. Blend in 1 unbeaten egg white and 1 tsp. vanilla. Add another 2 c. sifted powdered sugar. Beat till smooth.

CHOCOLATE ICING

Frances Pratt

- | | |
|---------------------|-------------------------------|
| 1 1/2 sq. chocolate | 1 T. vanilla |
| 1/4 c. margarine | 1 T. lemon juice |
| Dash of salt | 1 1/2 c. confectioners' sugar |
| 1 egg (beaten) | 1 c. nutmeats (chopped) |

Cream together chocolate, margarine, and salt until chocolate is melted. Cool slightly and add beaten egg, vanilla, lemon juice and confectioners' sugar. Stir until smooth and add nuts. Spread between layers on top.

EASIEST EVER FROSTING

Mary Belle Cates

- 2 T. butter
2 or 3 T. milk
1 c. brown sugar

Boil above about 1 minute. Set aside to cool. Add 1 tsp. vanilla and enough powdered sugar to spread well, about 1 c. Nuts if desired.

For chocolate frosting add 2 T. cocoa to the first mixture.

This tastes like boiled and is good on banana cake, etc.

MOM'S JELLY ROLL

Mrs. Herbert Oehlerking

Beat 4 eggs till foamy. Then add 1 c. sugar and beat real good. Add 1 c. flour and 1 tsp. baking powder, and pinch of salt, 1 tsp. vanilla. If too thick, add a T. of cold water. When baked spread with favorite jelly and roll. Put on a cloth with powdered sugar on it.

BERRY ROLL

Dorothy Oldfield

- 1 pkg. (3 oz.) strawberry gelatin
1 c. boiling water
1 pkg. (10 oz.) frozen strawberries
1 sponge cake (baked, rolled and cooled)

Dissolve gelatin in 1 c. boiling water. Add frozen strawberries and stir. Chill until thickened. Unroll cake, spread with thickened Jello filling. Roll up and refrigerate.

1 pkg. peach Jello dissolved in 1 c. boiling water. Add 1/2 c. cold water. Chill until thickened. Add 1 c. cream whipped. Frost berry roll. Chill at least 1 hour.

RHUBARB CAKE

Helen Charling

- 1 1/2 c. raw rhubarb (cut fine)
1 1/2 c. brown sugar (packed)
1/2 c. butter or shortening
1 egg
2 c. flour
1/2 tsp. salt
1 c. sour milk or buttermilk
1 tsp. baking powder
1 tsp. vanilla

Cream sugar and shortening. Add egg and stir. Stir in sour milk, baking powder, vanilla, and flour. Add rhubarb. Pour batter in oblong pan. Sprinkle mixture of 1/4 c. sugar and 1 tsp. cinnamon over top. Bake 375° for 30 to 35 minutes.

COLORFUL 7-MINUTE FROSTING

Joan M. John

- 2 egg whites (unbeaten)
1 1/4 c. sugar
1 pkg. Jello (any flavor)
1/3 c. water
Dash of salt
2 T. corn (white) syrup

Continued Next Page.

COLORFUL 7-MINUTE FROSTING (Continued).

Combine all ingredients in top of double boiler. Beat 1 min. to mix thoroughly. Place over boiling water; beat constantly with electric mixer for 7 min. or until the frosting will stand in stiff peaks. Stir frosting up from the bottom and sides of the pan occasionally. Remove from boiling water. Beat 1 min. or until thick enough to spread. Makes 4 3/4 c. frosting.

FLUFFY WHITE FROSTING

Alice Kuehn

1/3 c. sugar
1/3 c. water

1/2 tsp. cream of tartar

Boil slowly without stirring until syrup spins 6 to 8 in. thread. Keep pan covered first 3 minutes to prevent crystals from forming on sides of pan. While syrup is cooking, beat until stiff enough to hold a point...2 egg whites. Pour hot syrup very slowly in a thin stream into stiffly beaten egg whites, beating constantly. Add 1 1/2 tsp. vanilla. Beat until frosting holds its shape.

HARD SAUCE

Emily Renter

Mother of Mabel Brummer

1 qt. milk
1 box brown sugar melted with
small amount of hot water

1/4 c. butter

Put in double boiler, add enough corn starch to thicken. Then add 1 jar butterscotch topping. Mix. Good on apple dumplings or spice cake.

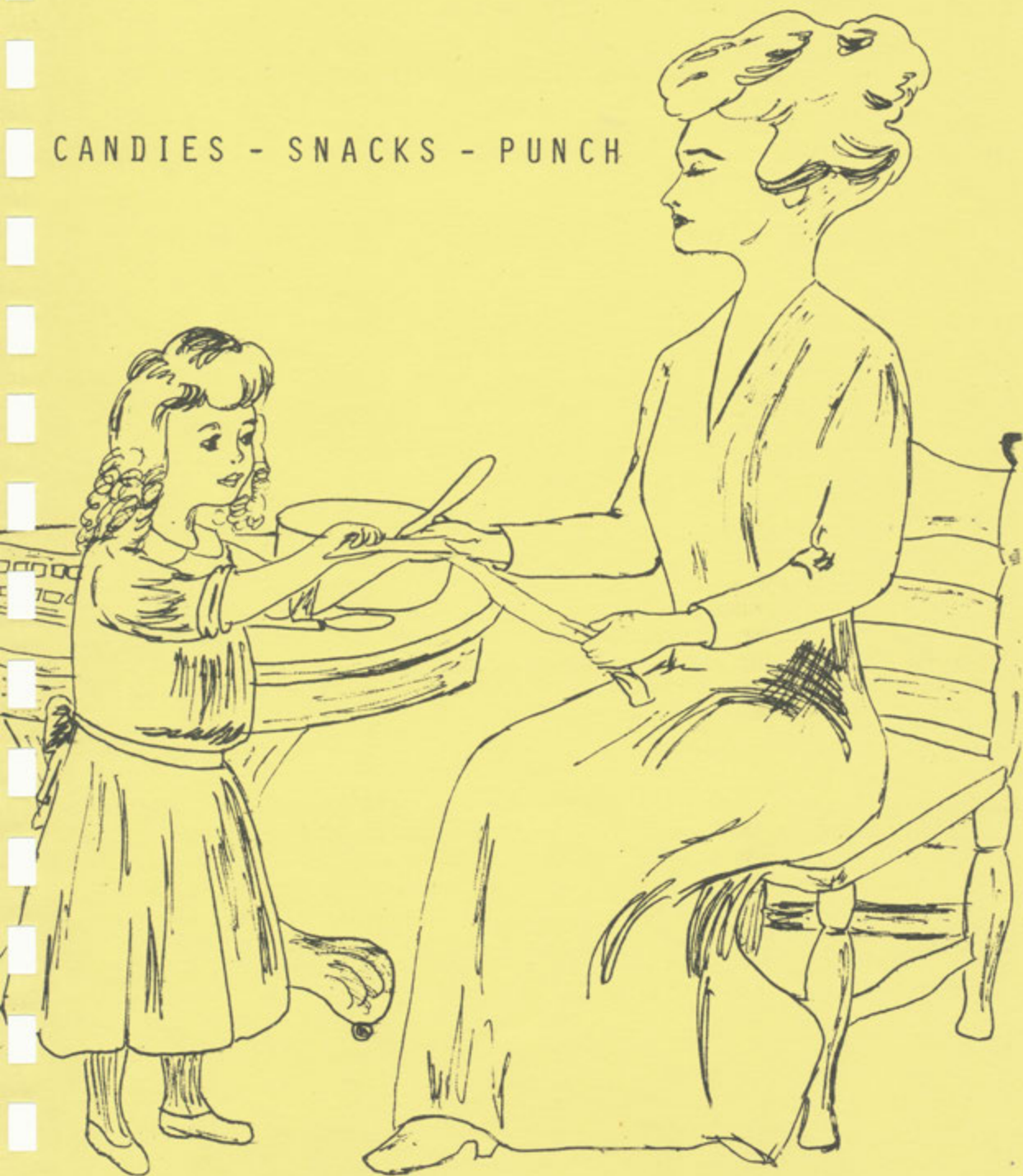
A LOVE CAKE FOR MOTHER

1 can of "Obedience"
1 pint of "Neatness"
1 can of "Running Errands"
(willing brand)
1 bottle of "Keep sunny all
day long"

Several pounds of "Affection"
Some Holiday, Birthday, and
every day Surprises
1 box of powdered "Get up when
I should"
1 can of pure "Thoughtfulness"

Mix well; bake in a hearty warm oven, and serve to "Mother" every day. She ought to have it in Big Slices.

CANDIES - SNACKS - PUNCH



CANDIES

OLD FASHIONED FUDGE

Phil Meisinger

- | | |
|------------------------------|----------------------------------|
| 2 c. sugar | 1/4 tsp. salt |
| 2/3 c. milk | 2 T. butter <u>or</u> margarine* |
| 2 oz. unsweetened chocolate* | 1 tsp. vanilla |
| <u>or</u> 1/3 c. cocoa | 1/2 c. nuts (coarsely chopped) |
| 2 T. corn syrup | |

Butter loaf pan, 9 x 5 x 3 inches. In 2 qt. saucepan, mix sugar, milk, chocolate, corn syrup and salt. Cook over medium heat, stirring constantly until chocolate is melted and sugar is dissolved.

Cook stirring occasionally, to 234° on candy thermometer (or until small amount of mixture dropped into very cold water forms a soft ball which flattens when removed from water.)

Remove from heat; add butter. Cool mixture to 120° without stirring. (Bottom of pan will be lukewarm.) Add vanilla; beat vigorously 5 to 10 minutes with wooden spoon until candy is thick and no longer glossy. (Mixture will hold it's shape when dropped from spoon.)

Quickly stir in nuts. Spread mixture evenly in pan. Cool until firm. Cut into 32 (1 inch) squares.

NOTE: * indicates what I use.

CHOCOLATE FUDGE

Mrs. Marion Wenzel

Assemble ingredients and utensils needed. Cut chocolate in pieces, chop nutmeats coarsely. Butter an 8 x 8 inch pan. Scald 2/3 c. milk. Add:

- | | |
|-------------------------------------|-----------------------|
| 2 sq. (2 oz.) unsweetened chocolate | 2 T. light corn syrup |
| 2 c. sugar | 1/8 tsp. salt |

Cook slowly, stirring until sugar dissolves. Cook to soft ball stage, 238°. Test by dropping a few drops in a cup of cold water. Remove from heat. Add 2 T. butter. Cool to lukewarm, 110°, without stirring. Add 1 tsp. vanilla. Pour into large bowl of mixer. Beat on top speed until thick, and no longer glossy. Scrape bowl while beating. Do not beat until too thick.

Beat in 1 c. nutmeats, coarsely chopped. If mixture becomes too thick, add 1 T. milk or cream and beat until smooth. Spread at once into buttered pan. When firm, cut in squares. Yields about 1 1/4 lbs. or 2 dozen pieces.

CINNAMON CANDY

Mrs. Steve Stitt

Place in skillet:

2 c. white sugar

2 T. water

1 c. white syrup

Cook until drop in water is brittle or candy thermometer is at 270°. Add red food coloring, and 1/4 tsp. oil of cinnamon. Stir and pour into ungreased pans, two 9 inch round cake pans or equivalent.

CARAMELS

Mrs. Steve Stitt

2 c. white sugar

1 can Carnation milk

1 1/2 c. dark Karo syrup

2 tsp. vanilla

1/2 c. butter (1 stick)

1 c. nuts

Mix sugar, syrup, butter, and 1 c. of milk thoroughly. Bring to a rolling boil stirring constantly. Add very gradually the second cup of Carnation milk. (Add enough cold water to the second cup to measure a full cup.) Boil to a medium to hard ball stage (it usually takes about 40 minutes.) Add the vanilla and nuts. (Stir constantly the entire time of boiling.)

CARAMEL NUT CANDY

Mrs. James Lee Rust

2 c. sugar (white)

1 c. butter

1 1/3 c. Karo white syrup

1 c. thick cream

Add all ingredients in heavy pan. Bring to a boil. Add gradually 1 more cup of cream; boil till it forms a hard ball in cold water. Remove from fire and add 1 tsp. vanilla. Stir in nuts and let cool. Then pour in buttered pan. When cold cut and wrap in wax paper.

SCOTCH TOFFEE

Vivian Jones

1/2 c. butter (melted)

1 1/2 tsp. vanilla

2 c. quick cooking oats

1 (6 oz.) pkg. semi-sweet

1/2 c. brown sugar

chocolate pieces (melted)

1/4 c. dark corn syrup

1/4 c. nuts (chopped)

1/2 tsp. salt

Combine butter, oats, sugar, syrup, salt, and vanilla. Pat into a buttered 9 inch square pan. Spread melted chocolate over toffee. Sprinkle with nuts. Allow to harden slightly and cut in small squares.

FILLY FUDGE

Jeannie Spaulding

1 pkg. powdered sugar
 1/2 c. cocoa
 1/4 lb. oleo (melted)

3 oz. pkg. Philadelphia cream
 cheese
 1 tsp. flavoring
 1 c. nuts

Cream powdered sugar, oleo, and cream cheese. Add flavoring and cocoa and mix well. Add nuts. Form into roll and refrigerate. Slice when chilled.

BUTTER CRUNCH TOFFEE

Jeannette Bornemeier

1 c. sugar
 1/2 c. butter
 1/4 c. water
 1/2 tsp. salt

1 c. (6 oz.) semi-sweet chocolate
 pieces
 2/3 c. walnuts (finely chopped)

Butter the sides of a heavy saucepan and in it put the sugar, butter, water and salt. Place over low heat and bring to a boil, stirring constantly until sugar is dissolved. Cook to light crack stage, 285° on candy thermometer, or until a little syrup dropped into cold water will form a pliable ribbon. Pour into a buttered 9 inch square pan and cool. Melt chocolate and spread half of it over cooled brittle mixture. Sprinkle with half the nuts and press down lightly. When the chocolate is firm, turn the candy over and repeat the chocolate topping. When hardened, break candy into pieces. Makes about 1 lb.

SNACKS

CEREAL-NUT NIBBLES

Joan N. Williams

1/2 stick oleo
 1 tsp. Worcestershire sauce
 8 c. Rice Chex

8 c. Cheerios
 1 1/2 c. cashews or other nuts
 Dash of seasoning salt

Melt oleo in large roaster over low heat. Add Worcestershire sauce, cereal, and nuts. Keep stirring to keep from burning. Sprinkle with seasoning salt. After mixing well, put in 200° oven for 15 to 30 minutes for extra crispness.

Keep your words soft and sweet;
 you never know when you will have to eat them.

POPCORN BALLS

Eldean Vogt

- | | |
|------------------|----------------------|
| 1 c. brown sugar | Butter (size of egg) |
| 1 c. white sugar | 1 T. vinegar |
| 1 c. dark syrup | 5 T. water |
| 1 tsp. salt | |

Boil till soft ball forms in cold water, remove from stove; add 1 tsp. vanilla and pour over popcorn. Stir till popcorn is coated. Form popcorn into balls.

POPCORN BALLS

Annette Lenz

- | | |
|-----------------|--------------|
| 1 c. sugar | 2 T. vinegar |
| 1 c. dark syrup | |

Sprinkle of salt and bring to a boil. Boil till it forms a soft ball in cold water and add vanilla if you like. Add 1 tsp. soda last thing. Beat hard and pour over popcorn. I usually use a plain kettle to pop corn in, put some oleo in kettle with salt and pop over hot heat; pour in large pan and shake till small kernels settle to bottom of pan. Pour in another pan. Pour syrup over corn and mix well. Wet hands in water and form into balls. I have found when you buy popcorn, sprinkle a few drops of water over corn, put in refrigerator and keep cold. It always pops better.

QUICK CARAMEL CORN

Pam Bornemeier

- | | |
|---------------------------------|--------------|
| 2 T. butter <u>or</u> margarine | 1/4 c. water |
| 1 1/2 c. brown sugar | |

Melt butter. Add sugar and water and stir ingredients until the sugar is dissolved. Cook without stirring to the soft ball stage. Pour syrup slowly over 2 qts. hot popped corn.

PUNCH

WITCH'S BREW

Jolene Ward

- | | |
|----------------------------|------------------------------|
| 1 c. sugar | 2 qts. cider |
| 1 tsp. cinnamon | 2 cans (6 oz.) frozen orange |
| 1 tsp. allspice | juice (undiluted) |
| 1 tsp. nutmeg | Orange slices |
| 1 qt. ginger-ale (chilled) | |

Mix sugar, cinnamon, allspice, nutmeg in saucepan; add 1 c. cider; heat until sugar dissolves. Add remaining cider and orange juice concentrate; chill. Just before serving, stir in ginger-ale. Garnish with orange slices decorated with whole cloves. Makes 14 c. (20-24 servings)

HOT DAY PUNCH

Mrs. La Moyne Spohn

- | | |
|--|---|
| 2 small cans frozen orange juice concentrate | 2 cans (12 oz. each) apricot nectar |
| 2 small cans frozen lemonade concentrate | 2 cans (1 pt. 2 oz. each) pineapple juice |

Mix concentrates as directed. Combine all. Add ice to chill and dilute. This makes about 6 qts.

BLUE PUNCH

Mrs. La Moyne Spohn

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

Heat until sugar is dissolved. Cool 11 cans frozen lemonade concentrate, 1 T. blue coloring, and 1/2 tsp. green coloring. Be careful to measure by small amounts to achieve your color. 1/2 gal. pineapple sherbet balls. 11 bottles 7-Up chilled and pour into bowl before serving.

RHUBARB PUNCH

Helen Charling

- | | |
|--------------------------|--------------------------------|
| 1 1/2 qts. rhubarb juice | 4 T. lemon juice |
| 1/2 c. sugar | 1/8 tsp. salt |
| 1/3 c. orange juice | 1 qt. sweet soda or ginger-ale |

Heat together the rhubarb juice, sugar, orange juice, lemon juice and salt. Stir until all sugar is dissolved. Chill. Just before serving add 1 qt. sweet soda or ginger-ale. Pour over ice cubes and serve. Makes 3 qts. of punch.

RHUBARB JUICE

Helen Charling

Cut 3 lb. rhubarb into small pieces, add 2 qts. water. Simmer until fruit is soft. Strain through double thickness of cheese cloth. Add 2 c. sugar. Stir and heat to boiling. Cool and store in refrigerator and use as needed. Makes 3 qts. of juice.

HOT PUNCH

Lyn Kopf

Make in electric coffee pot.

- | | |
|--------------------------|----------------------|
| 2 1/4 c. pineapple juice | 2 c. cranberry juice |
| 1 3/4 c. water | |

Place in basket 1 T. whole cloves, 1/2 T. allspice, 3 sticks cinnamon, broken, 1/4 tsp. salt, 1/2 c. brown sugar, lightly packed. Perk for 10 minutes.

Faith is not belief without proof but trust without reservations.

PUNCH

- 1 pkg. cherry Kool-Aid
- 1 pkg. strawberry Kool-Aid
- 2 c. sugar

Mary Halvorsen - Lucy Mendenhall

- 3 qts. water
- 1 qt. ginger-ale
- 1 (6 oz.) can frozen orange juice
- 1 (6 oz.) can lemon juice

SYRACUSE PUNCH

Philyis Lee Buell

- 1 (46 oz.) pineapple juice
- 2 pkg. Kool-Aid (favorite flavor)
- 1 large can lemonade (12 oz.)
- 1 small can frozen orange juice
- 2 c. sugar
- 4 qt. water

Add 1 qt. of 7-Up or ginger-ale just before serving.

CASSEROLES



CASSEROLES

CHOW MEIN BAKED

Elsie Wendt

- | | |
|---|------------------------------|
| 1 1/2 to 2 lbs. hamburger | 1 can cream of mushroom soup |
| 1 c. Minute Rice | 1 can water |
| 1/2 c. celery (chopped; better to use more) | 2 T. soy sauce |
| 1 small onion | 2 T. Worcestershire sauce |

Stir all together and use shallow baking dish. Sprinkle 1/2 can chow mein (3 oz. can) noodles on top and bake for 1 hour at 350°.

BEEF BALL OVEN STEW

Dorothy Oldfield

- 6 carrots quartered; cook 10 minutes. 1 lb. ground beef mixed with 2 T. minced onions, 2 T. chopped green peppers, 1/4 c. corn meal, 1 tsp. salt, 1 1/2 tsp. dry mustard, 1/2 c. milk, 1 egg slightly beaten. Form into 12 balls, roll in flour.
- | | |
|------------------------|--|
| 1 T. flour | Salt and pepper (to taste) |
| 2 T. shortening | 1 (No. 2) can tomato juice (2 1/2 cup) |
| 3 potatoes (quartered) | 1/2 bay leaf |
| 3 medium onions | |

Brown meat balls in fat. Place in 3 qt. casserole. Arrange potatoes, onions and precooked carrots around meat balls. Season. Blend flour in fat in skillet, stir in tomato juice and bay leaf. Cook, stirring constantly, until mixture boils. Pour over meat balls and vegetables. Cover; bake 1 to 1 1/4 hours at 350°.

GREEN BEAN AND CORN CASSEROLE

Nettie Bornemeier

- | | |
|---|---------------------------------|
| 1 (16 oz.) whole kernel corn (drained) | 1/4 c. celery (chopped) |
| 1 (10 oz.) pkg. cut green beans (cooked, drained) | 1/4 c. green onions (sliced) |
| 1/2 c. shredded sharp process American cheese | 1/2 c. mayonnaise |
| | 1/2 tsp. Worcestershire sauce |
| | 1 c. soft buttered bread crumbs |

Combine all vegetables and cheese, stir Worcestershire sauce in salad dressing and add. Turn in greased casserole. Top with bread crumbs and bake 30 minutes at 350°.

Jesus was the only teacher tall enough to see over the fence that divides the human race into compartments.

TUNA CASSEROLE

Elsie Wendt

- | | |
|--|--------------------------------------|
| 1 (1 1/2 oz.) can tuna | 2 c. water |
| 1 can condensed cream of mushroom soup | 1/2 c. regular rice (uncooked) |
| 1 can condensed cream of chicken soup | 1/2 c. celery (chopped) |
| | 1 1/2 c. crushed potato chips on top |
- Cook until bubbly.

CHICKEN NOODLE CASSEROLE

Elsie Wendt

- | | |
|-----------------------------|-------------------------|
| 1 large pkg. noodles | 1 can (No. 303) of peas |
| 1 can cream of chicken soup | 2 soup cans of water |
| 1 cooked chicken (cut) | |

Topping: Melt 1/2 cube oleo, few slices of onion browned. Mix with crumbs of dry bread (toasted); sprinkle over top and cook until brown and bubbly at 300°.

CHEESEBURGER CASSEROLE

Nettie Bornemeier

- | | |
|------------------------|------------------------------|
| 8 slices day-old bread | 1 c. Cheddar cheese (grated) |
| 1/2 lb. ground beef | 1 egg (beaten) |
| 1/4 c. onion (chopped) | 3/4 c. milk |
| 2 T. celery (chopped) | 1/8 tsp. dry mustard |
| 1 T. prepared mustard | Dash of pepper |
| 1/2 tsp. salt | 1/2 tsp. salt |

Heat oven, 350°. Toast bread. Butter both sides and cut diagonally. Mix ground beef, onion, celery, and mustard and 1/2 tsp. salt in frying pan. Cook till meat is lightly browned. Arrange toast, cheese and hamburger mixture in alternate layers. Mix egg, milk, dry mustard, pepper, and 1/2 tsp. salt. Pour over layers in pan. Sprinkle with paprika. Bake 30 to 35 minutes. This can be made ahead of time.

HAMBURGER GREEN BEAN CASSEROLE

Sharon Kunz

- | | |
|------------------------------|-----------------------------|
| 1 lb. hamburger | 1 (No. 303) can green beans |
| 1 small onion (chopped) | (drained) |
| 1 can cream of mushroom soup | 1 can onion rings |

Brown hamburger and onion; add soup. Layer with beans and onions in casserole. Bake at 325° for 30 minutes.

The only exercise some people get is jumping to conclusions... running down friends...side-stepping responsibility...and pushing their luck.

MEAT AND TATER PIE (6 Servings)

Berdna Koehler

Single or double pie crust 1 (12 oz.) pkg. frozen hash brown
 1 lb. ground beef potatoes (thawed)
 1 tsp. salt

Line 9 inch pie plate with one crust. Pat ground beef into pie plate. Sprinkle with 1/2 tsp. salt. Top with potatoes. Sprinkle with 1/2 tsp. salt. Put on top crust or if using just 1 crust, bring edges of crust in over the potatoes to partially cover them. Bake in moderate oven, 350°, about 1 hour.

MEAT-NOODLE CASSEROLE

1 lb. pork Add 1 onion to the water and cook
 2 lbs. beef until tender

Cut meat into small pieces. Cook 10 oz. pkg. of noodles.
 Drain. Combine meat and noodles.

Add:

1 can cream of mushroom soup 1 shredded green pepper
 1 can cream of chicken soup 1 small jar pimientos
 1/4 lb. Cheddar cheese (grated)

Use the meat broth to dilute soups. Spread into greased baking pan. Top with No. 2 can of whole kernel corn. Over all buttered crumbs. Bake 45 minutes at 350°. Serves approximately 30.

HAMBURGER CASSEROLE

Mrs. Herbert Oehlerking

1 1/2 to 2 lbs. hamburger browned, drain. Add salt, pepper, and onions to taste. Cook 12 oz. noodles and add salt to noodles while cooking. Mix hamburger, noodles and one No. 303 can mixed vegetables (drained). Put in 9 x 13 inch dish; mix 1 can cream of mushroom soup, 1 can cream of chicken soup, and 3/4 c. milk. Pour over top of meat mixture. Bake in a 350° oven for about 1 hour or until it begins to brown.

HEAVENLY HAMBURGER CASSEROLE

Mrs. Elmer Hall

1 lb. hamburger 1 c. celery (chopped)
 1 can mushroom soup 1/2 c. rice (uncooked)
 1 can chicken soup (creamed) 1/4 c. soy sauce
 2 medium onions (chopped) 1 1/2 c. warm water

Brown meat, and onion. Add all other ingredients. Add 1 can chow mein noodles on top. Bake covered 30 minutes and uncovered 1 hour or more at 300°. Serves 6 to 8.

CHEESEBURGER CASSEROLE

Berdna Koehler

8 slices bread toasted and buttered. It may be toasted ahead of time so it is rather dry. Brown 1/2 lb. ground beef in skillet. 1 c. shredded cheese or 8 slices Velveeta cheese. Place 4 slices toast on bottom of buttered shallow pan. On top of bread put half of ground beef and cheese. Cover with the rest of the bread, beef, and cheese. On top pour mixture of 1 beaten egg and 3/4 c. milk. Bake uncovered 30 to 35 minutes at 325°. 4 servings.

MEAT CASSEROLE

Mrs. Elmer Hall

Slice about 5 raw potatoes into a buttered baking dish. Break 1 lb. of raw ground beef over the potatoes. Next add 1 can vegetable beef soup, 1 can of mushroom soup and some minced onion. On top crumble potato chips. Cover tightly and bake at 325° for 50 minutes.

RICE KRISPIES CASSEROLE

Jeannie Spaulding

1 1/2 lbs. hamburger	1 can cream of celery soup
Small onion (chopped)	1 can cream of mushroom soup
1/2 c. celery (chopped)	5 1/2 c. Rice Krispies
1 can chicken rice soup	

Brown together hamburger, onions, and celery. Add condensed soups and simmer awhile. Pour in casserole and stir in Rice Krispies. Bake 45 minutes at 350°.

FLUFFY POTATO CASSEROLE

Mrs. Jim Schreiner

2 c. mashed potatoes	1 small onion (chopped)
8 oz. pkg. cream cheese (room temperature)	2 eggs
2 T. flour	Salt and pepper

Mix all with electric mixer. Place in casserole and top with can of French fried onion rings. Bake 300° for 25 minutes or till center is done.

HAMBURGER AND CABBAGE CASSEROLE

Jeannie Spaulding

Brown:

1 lb. hamburger	1/8 tsp. pepper
1/2 tsp. salt	

Add 1 medium chopped onion; let simmer on low. In 2 qt. baking dish spread 3 c. coarsely shredded cabbage. Drain grease from hamburger. Put hamburger on top of cabbage and top with 3 more c. coarsely shredded cabbage. Pour over top 1 can condensed tomato soup. Bake at 350°, covered, for 1 hour.

CHICKEN CASSEROLE

Martha Vogt

4 c. chicken broth - thicken this with 8 heaping T. of flour. Enough salt to suit taste, garlic salt can be added. Add 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 in 350° oven.

TATER TOT CASSEROLE

Barb Miller

Brown 1 lb. hamburger. Add onion, salt and pepper to taste. Drain off grease. Place in 1 1/2 qt. casserole. Add milk to 1 can of cream of mushroom soup until pourable. Pour over hamburger. Cover with frozen Tater Tots. (Any creamed soup can be used.) Bake at 350° for 20 to 30 minutes.

BAKED BEEF RICE CASSEROLE

Eugenia M. Bornemeier

1/2 c. long grain rice	1/2 c. catsup <u>or</u> chili sauce
2 T. onion (minced)	1 1/2 tsp. Worcestershire sauce
1 tsp. celery salt	1/2 c. shredded Cheddar cheese
3/4 tsp. salt, 1/4 tsp. pepper	1/2 lb. ground beef
1 T. Mazola corn oil	

Fix instant rice according to pkg. directions. Put oil in skillet, add beef, onion, celery salt; cook until pink disappears. Add salt, pepper, catsup, and Worcestershire sauce. Cook slowly 5 min. stirring occasionally; pour over rice in casserole. Cover with cheese; cover with lid and bake 25 minutes in moderate oven, 350°.

BEEF BEAN RIO

Joan M. John

1 lb. ground beef	2 T. prepared mustard
1 (1 lb.) can lima beans	1 T. vinegar
1 (1 lb.) can red kidney beans	1 T. brown sugar
1 (1 lb.) can pork and beans	1 tsp. salt
1/2 c. onion (chopped)	1/4 tsp. pepper

Combine ground beef and onion in fry pan. Cook over medium heat until ground beef is well browned. Combine with all other ingredients in a 2 1/2 qt. casserole; bake at 350° for 30 min. until warmed through. A nice casserole for a picnic or buffet.

ONE DISH MEAL

Alma Marshall

1 1/2 c. raw or brown rice	1 can of mushroom soup
3 c. water	1 can of celery soup
1 can of chicken soup	

Use Lawry's salt for seasoning. Bake a chicken on top of rice that has been cut for frying; when done, your rice will be tender also. This is a health recipe.

FORGOTTEN CHICKEN

Carolyn Oehlerking

Mix the following ingredients together in an 8 x 12 inch dish or pan:

- | | |
|------------------------------|----------------------------|
| 1 c. regular rice (uncooked) | 1 can cream of celery soup |
| 1 can cream of mushroom soup | 1 soup can of milk |

On top of the soup-rice mixture, lay the pieces of one whole chicken. Sprinkle with 1 envelope of dry French onion soup. Cover with aluminum foil. Bake for 2 hours at 325°.

FRITO CASSEROLE

Terry Kunz

- | | |
|-----------------------------|------------------------|
| 1 lb. ground beef | 1 large tomato |
| 1/4 pkg. onion soup mix | 2 c. lettuce (chopped) |
| 8 oz. pkg. Frito corn chips | 1 can tomato sauce |
| 1 c. Colby cheese (grated) | |

Salt and pepper hamburger, fry loosely. Put Fritos in a casserole bowl and put in oven while hamburger is frying. Mix hamburger and Fritos, cheese, tomatoes, lettuce, onion soup mix, and tomato sauce. Toss easy. Serves 5 or 6. Hot sauce is very good on it.

BROCCOLI-CHICKEN CASSEROLE

Carolyn Oehlerking

- | | |
|---|-------------------------------|
| 1 (10 oz.) pkg. frozen broccoli (chopped) | 1 T. lemon juice |
| 1 can chicken meat (a flat can) | 1/4 (scant) tsp. curry powder |
| 1 can cream of chicken soup | 1 can bean sprouts (drained) |
| 1/2 c. Miracle Whip | 2 rounded T. flour |
| | Corn flake crumbs |

Put chopped broccoli in casserole, put chicken over broccoli, and sprinkle over it the flour; mix soup, dressing, lemon juice, bean sprouts, curry powder, and spread over top. Cover with crumbs. Bake at 350° for 1 hour.

GREEN BEAN CASSEROLE

Barb Miller

- | | |
|---|---------------------------------------|
| 2 (1 lb.) cans of beans (drained) | 1/8 tsp. black pepper |
| 3/4 c. milk | 1 can (3 1/2 oz.) French fried onions |
| 1 can (10 1/2 oz.) condensed cream of mushroom soup | |

Combine milk, soup, pepper; pour over beans. Add 1/2 can onions, pour into 1 1/2 qt. casserole. Bake at 350° for 20 minutes. Garnish with remaining onions; bake 5 minutes longer. Makes 6 servings.

Faith is like a boomerang;
begin using what you have and it comes back to you in greater measure.

CHICKEN-RICE CASSEROLE

E. Marietta Vogt

- 1 can of celery soup 1 stick (1/2 c.) butter or margarine
 1 can chicken soup 1 c. regular rice (uncooked)
 1 can of mushroom soup 1 frying chicken (cut up)

Heat soups and melt butter, stirring until well mixed. Pour half of soup and butter mixture into large baking dish, 9 x 13 in. Sprinkle rice over mixture. Lay uncooked chicken over rice and cover with rest of soup mixture. Cover and bake at 325° for 2 1/2 hr. Uncover during last half hour.

ONE DISH MEAL

Marietta Vogt

- 1 lb. hamburger 1 c. catsup (Heinz)
 1 medium onion (chopped) 1 c. spaghetti (uncooked)
 2 c. tomato juice

Brown meat and onion. Add other ingredients; simmer 35 min.

CHICKEN CASSEROLE

Mary J. Miller

Stew a large hen, remove from bone and dice meat. Cook 1 pkg. very fine noodles in chicken stock. Thicken slightly and add 2 cans each cream of mushroom and celery soup. Add little chopped onion and 1 to 1 1/2 c. chopped celery, diced chicken and a little cream if needed. Top with crushed potato chips and bake in slow oven until bubbly. Good served with cinnamon rolls and fruit salad.

ONE DISH MEAL

Donna Rueter

Potatoes, onion, Spam (1 can), green beans (1 can). Peel and slice as many potatoes as needed. Dice onion to taste. Cook in small amount of water till nearly done. Add Spam which has been cut into small-bite size pieces. Add undrained green beans. Cook until potatoes are done. Make a thickening of flour and milk. Add to potato mixture, adding more milk to make a gravy-like consistency. Salt and pepper.

TUNA CASSEROLE

Mrs. Dorothy L. Kunz

- 1 small can tuna 1 can cream of mushroom soup
 2 eggs 2 c. Rice Krispies

Bake 35 minutes.

The curve of a smile can set a lot of things straight.

POTATO CASSEROLE

Frances Pratt

2 lb. pkg. frozen hash browns (thawed and squared) 1/2 c. onion (chopped)
 1/4 c. margarine (melted) 1 can cream of chicken soup
 Salt and pepper 1 pt. sour cream
 2 c. Cheddar cheese (grated)

Mix above and put into greased casserole. Combine 1 1/2 c. crushed corn flakes and 1/4 c. melted margarine and sprinkle over casserole. Bake 350° for 45 minutes.

ESCALOPPED CELERY

Blanche Kuehn

4 c. celery (diced) 1 can condensed cream of chicken
 2 T. flour soup
 3 T. butter (melted) Buttered crumbs (cubed)
 2/3 c. half and half 1/3 c. slivered almonds (optional)

Steam celery until tender and drain. Make sauce by combining melted butter and flour, adding half and half and soup. Pour over celery in a 2 qt. casserole. Top with crumbs and almonds. Bake at 350° until bubbly, 30 to 35 minutes.

SUPER BEEF SUPPER

Eugenia M. Bornemeier

1 lb. ground beef 1/2 c. milk
 1 c. buttermilk pancake or 1 1/2 c. (10 1/2 oz. can) condensed
 waffle mix (Bisquick) onion or mushroom soup
 2 eggs

Lightly grease 1 or 1 1/2 qt. shallow round casserole. Brown ground beef, drain off fat; season to taste. In medium size 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 to 25 minutes until crust is golden brown. Serve hot with sauce.

SAUCE:

In small pan, combine reserved soup, 1 pkg. (5/8 oz.) home style or brown gravy mix and 1/2 c. water. Heat to boiling stirring constantly. Pour over each serving. 4 to 5 servings.

MEMO FROM MAMA

Remember, son, this casserole
 Of which you'll not partake,
 Is just the recipe you will ask
 Your bride to learn to bake.

MEN'S FAVORITE - ITALIAN SPAGHETTI WITH MEAT SAUCE

Lori Patton Meisinger

- | | |
|--|--------------------------------|
| 2 lbs. ground beef | 2 envelopes (1 1/2 oz. each) |
| 1 medium onion (finely chopped) | Italian-style spaghetti sauce |
| 1 green pepper (finely chopped) | mix with mushrooms |
| 2 cans (15 oz. each) tomato sauce | 3 c. water |
| 2 cans (12 oz. each) tomato paste | 1 T. sugar |
| 1 can (7 1/2 oz.) pitted ripe olives (drain, sliced) | 1 tsp. oregano leaves |
| | 2 cloves garlic (crushed) |
| | 1 bay leaf (crumbled) |
| | 16 oz. Italian-style spaghetti |
| | Parmesan cheese (grated) |

Cook and stir meat, onion, and pepper until meat is brown and onion is tender. Stir in remaining ingredients except spaghetti and Parmesan cheese. Cover; simmer 1 1/2 hours, stirring occasionally. Cook spaghetti as directed on pkg.; drain. Serve meat sauce over hot spaghetti; sprinkle with Parmesan cheese. Freezes well.

HAMBURGER ONE DISH MEAL

Lois Bornemeier

Place 4 c. sliced raw potatoes in greased shallow pan, about 13 x 9 inches. Put layer of shredded carrots on top of potatoes. Sprinkle generously with instant onion, salt, pepper, and parsley flakes. Mix together:

- | | |
|----------------------------------|-------------------------|
| 1 to 1 1/2 lbs. hamburger (lean) | 1/2 c. cracker crumbs |
| 3/4 c. Pet milk | 1/4 c. onions (chopped) |
| 1/4 c. catsup | Salt and pepper |

Spread meat mixture over potatoes. Pour catsup over all. Bake 350° for 1 1/2 hours.

QUICK MEAL POTATO CASSEROLE

Blanche Kuehn

Slice a can of Spam in casserole. Fill with sliced potatoes and cover with white sauce or cheese sauce. Bake until potatoes are tender. Use crumbs if desired.

HAMBURGER STROGANOFF

Nina J. Miller

- | | |
|------------------------------|--------------------------------|
| 2 lb. ground beef | 1 (3 oz.) can sliced mushrooms |
| Salt and pepper (to taste) | 2 T. catsup |
| 1 onion (diced) | 2 tsp. Worcestershire sauce |
| 1 can cream of mushroom soup | 1 c. sour cream |

Brown ground beef, season with salt, pepper. Add onion; brown lightly. Add remaining ingredients except sour cream; simmer for 1 hr. Just before serving, add sour cream; heat through. Serve over rice. Yield: 8 serving.

CHINESE NOODLE CASSEROLE

Janice Backemeyer

This is a quick and easy casserole.

- | | |
|---|-----------------------------------|
| 1 can Chinese noodles | 1 small can evaporated milk |
| 2 cans boned chicken <u>or</u> tuna | 1 can cream of celery (undiluted) |
| 1 can chicken with rice soup
(diluted) | 1 T. onion (chopped)(optional) |

Do not add salt. Mix all ingredients together and pour in baking dish. Top with buttered bread crumbs. Bake at 350° for 30 min.

TEXAS HASH

Janice Backemeyer

2 onions, 1 green pepper minced. Sauté until onion yellows in 3 T. fat. Add 1 lb. ground beef and fry until mixture falls apart. Then add:

- | | |
|----------------------|-----------------|
| 2 c. cooked tomatoes | 2 tsp. salt |
| 1/2 c. uncooked rice | 1/2 tsp. pepper |
| 1 tsp. chili powder | |

Pour into greased 2 qt. baking dish. Cover and bake 1 hour. Remove cover last 15 minutes of baking time. 350°.

CHILDRENS' SECTION



CHILDREN'S SECTION

RUNZAS

Jane Fleischman

- | | |
|-----------------------------|-----------------------------|
| 1/2 recipe yeast roll dough | 1/2 tsp. salt |
| 1 onion (chopped) | 1/2 lb. ground beef or more |
| 2 T. butter | 2 c. cabbage (chopped) |
| 1/4 tsp. pepper | |

Brown ground beef and onion, wilt cabbage in butter, add to beef mixture with salt and pepper. Roll dough very thin and cut into 6 to 7 inch squares. Place about 3 T. of meat mixture in center of each square. Bring corners of dough to the center, pinch edges together and place smooth side up on greased baking sheet. Let rise. Bake in a 350° oven for 20 minutes.

LASAGNE

Michelle Oldfield

Bring 4 qts. water, 2 T. salt and 1 T. cooking oil to a rapid boil. Add 1 pkg. (8 oz.) lasagne standing on end, immerse slowly to prevent breaking. As lasagne softens carefully submerge entire length. Cook uncovered 12 to 15 minutes. Drain and rinse with cold water.

In skillet add 1 lb. ground beef to 1 T. cooking oil 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) and 1/4 c. grated Romano cheese.

Arrange cooked lasagne in well greased baking dish; add a layer of meat sauce, 1/3 of cottage cheese, and of Mozzarella cheese. Repeat process twice. Sprinkle top with Romano cheese. Bake in 350° oven 35 to 40 minutes.

KNEE PATCHES

Kathy Vogt

- | | |
|----------------------------|----------------------|
| 1 1/2 c. sugar | 3 tsp. baking powder |
| 3 eggs | 1/4 tsp. nutmeg |
| 1 c. milk | Pinch of salt |
| 3 scant T. butter (melted) | Flour |

Beat eggs well, add milk, sugar, salt, nutmeg, and baking powder. Add flour to make a stiff dough. Do not mix with the hands until ready to roll out. Roll to thickness of cracker and have lard smoking hot. Sprinkle with powdered sugar or roll in a sugar and cinnamon mixture.

HALF HOUR DOUGHNUTS

Kathy Vogt

- | | |
|-----------------|-------------|
| 1 c. warm water | 1 tsp. salt |
| 3 T. sugar | 3 T. oil |
| 1 pkg. yeast | 3 c. flour |
| 1 egg (beaten) | |

Combine water, sugar and yeast in large bowl. Let stand until foamy. Then add remaining ingredients. Knead about 20 seconds, roll out. Cut into doughnuts and let rise 30 minutes. Heat oil in pan to 375°. Fry doughnuts until golden brown. Makes about 2 dozen.

BAKING POWDER BISCUITS

Kathy Vogt

- | | |
|----------------------|------------|
| 1 1/2 c. flour | 1 c. cream |
| 3 tsp. baking powder | |

Mix lightly; roll and cut. Bake 20 minutes at 375°.

STANDARD YEAST ROLLS

Jane Fleischman

- | | |
|---------------|----------------------------|
| 1 1/2 c. milk | 1/2 c. lukewarm water |
| 2 tsp. salt | 2 pkg. dry yeast |
| 1/4 c. sugar | 6 c. flour (approximately) |
| 1/3 c. butter | 1 or 2 eggs (may be added) |

Scald milk, add salt, sugar, and butter. Cool to lukewarm. Add yeast to water to dissolve. Add 2 c. of the flour to the milk mixture and beat. Beat in eggs, add yeast, stir in remaining flour adding just enough to make dough slightly softer than that for bread.

Turn out on floured pastry cloth and knead until smooth and elastic, adding flour as necessary.

Place dough in greased bowl to rise until doubled in bulk. Shape as desired. Cover, let rise until very light. Bake in oven at 425° for 15 to 20 minutes. Yields 3 to 4 dozen rolls.

DILLY CASSEROLE BREAD (From My 4-H Bread Book)

Michelle Oldfield

- | | |
|---|----------------------------------|
| 1 pkg. active dry yeast | 1 T. butter |
| 1/4 c. warm water | 2 tsp. dill seed |
| 1 c. creamed cottage cheese
(heated to lukewarm) | 1 tsp. salt |
| 2 T. sugar | 1/4 tsp. soda |
| 1 T. instant minced onion | 1 egg (unbeaten) |
| | 2 1/4 to 2 1/2 c. flour (sifted) |

Soften yeast in water. Combine in mixing bowl: cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg and softened yeast.

Add flour to form stiff batter, beating well after each addition. Cover. Let rise in warm place, 85° to 90°, until light and

Continued Next Page.

DILLY CASSEROLE BREAD (Continued).

doubled in size for 50 to 60 minutes. Stir down batter. Turn into well greased 8 inch round 1 1/2 qt. casserole. Let rise in warm place until light for 30 to 40 minutes. Bake in a preheated 350° oven 40 to 50 minutes until golden brown. Brush with soft butter and sprinkle with salt. Makes 1 round loaf.

PEPPERMINT KISSES

Jane Fleischman

2 egg whites (room temperature) 3/4 c. sugar
1/4 tsp. salt 1 (6 oz.) pkg. semi-sweet chocolate chips
1/4 tsp. cream of tartar
1/2 tsp. peppermint extract Green food coloring

Beat egg whites, salt, cream of tartar and peppermint extract till soft peaks form. Add sugar gradually, beating constantly and beat till soft peaks form. Tint to desired shade with food coloring. Blend in chocolate chips. Cover baking sheet with wax paper. Drop by heaping tsp., 2 inches apart on paper. Bake in slow oven, 250°, for 30 minutes or until done. Remove from pan while slightly warm. Yields 2 dozen.

BUTTERHORN ROLLS

Karolyn Raye Ward

1 3/4 c. milk 1 tsp. baking powder
5 T. sugar 1/2 tsp. soda
1/4 c. melted butter 1 tsp. soda
1 pkg. yeast 1 tsp. salt
1/4 c. warm water 1 egg
5 1/2 c. flour

Scald milk. Add sugar and melted butter. Cool to lukewarm. Soak yeast in warm water and add to milk mixture. Add 3 c. flour, baking powder and soda. Beat well. Let rest 30 minutes in egg and salt. Mix in rest of flour. Put in refrigerator overnight. Next morning roll dough scarcely 1/4 inch thick into a 12 inch circle. Spread with soft butter. Cut into 16 pie-shaped pieces, beginning at wide edge, roll-up. Place on greased pan, point down. Bake at 375° till golden brown.

CINNAMON ROLLS

Kathy Vogt

1 c. warm milk 1 pkg. yeast
1/4 c. lard or soft shortening 1/4 c. warm water
1/4 c. sugar 3 1/2 to 4 c. flour
1 tsp. salt
1 egg

Continued Next Page.

CINNAMON ROLLS (Continued).

Let yeast dissolve in warm water until foamy. Then add to the milk, lard, sugar, salt, and egg mixture, mix well. Mix in flour until stiff. Let rise for 1/2 hour, turn out and knead. Roll out to 1/2 inch thickness, spread with butter, sprinkle 1/3 c. sugar over butter then sprinkle desired amount of cinnamon over sugar. Roll from long side and seal edge. Cut into 1 inch slices and place in an 11 x 13 inch pan in which you have covered the bottom with brown sugar. Let rise 1/2 hour. Pour 1/2 to 1 c. of cream around edges of rolls to moisten the brown sugar. Bake 1/2 hour at 350°.

CHOCOLATE BROWNIE CUPCAKES

Randy Bornemeier

4 sq. semi-sweet chocolate

2 sticks oleo

Melt together and add 1/4 tsp. butter flavoring and 1 1/2 c. broken pecans.

Combine:

1 3/4 c. sugar

4 eggs (unbeaten)

1 c. flour (unsifted)

1 tsp. vanilla

Add to chocolate mixture and blend. Fill cupcakes 3/4 full and bake 35 minutes at 350°.

QUICK LUNCH CAKE

Rusty Brummer

Don't Grease Pan!

Sift into cake pan:

1 1/2 c. flour

3 T. cocoa

1 c. sugar

1 tsp. soda

1/2 tsp. salt

Into this put:

6 T. salad oil

1 tsp. vanilla

1 T. vinegar

1 c. cold water

Mix until flour is blended in. Bake at 350° for 30 minutes.

CHOCOLATE CUPCAKES

Kristin Jo Ward

1/4 c. shortening

1/2 tsp. soda

3/4 c. sugar

1/2 tsp. baking powder

1/2 c. sour milk

1 egg

1/4 c. cocoa and hot water to make paste

1/8 tsp. salt

1 tsp. vanilla

1 1/3 c. flour

Bake at 350° for 25 minutes. Makes 12.

4-H SUGAR COOKIES

Susan Backemeyer

Cream:

1 1/2 c. shortening 1 tsp. vanilla

1 c. sugar

Add:

1 egg 1/2 c. sour cream

Sift together and add:

2 3/4 c. flour 1/4 tsp. soda

1 1/2 tsp. baking powder 1/2 tsp. salt

Chill dough. Roll out on floured board and cut in desired shapes. Sprinkle with sugar. Bake in 375° oven for 10 minutes.

LACE COOKIES

Judy Bornemeier

1/3 c. margarine or butter 1 c. oats (quick or old-fashioned)

2/3 c. brown sugar (firmly pack) 1/2 c. nutmeats (chopped)

1/4 tsp. salt 1 T. milk

1/2 tsp. baking powder 1 tsp. vanilla

Beat butter until creamy, beat in sugar gradually. Stir in remaining ingredients. Drop by tsp. on ungreased cookie sheets about 2 inches apart. Bake in 350° oven about 8 minutes. Cool 2 to 3 minutes; then remove.

OVEN-FRIED DRUMSTICKS

Rebecca Hill

(Copied from Betty Crocker's Boys and Girls Cook Book.)

Melt in small pan 1/3 c. shortening (part butter).

Mix in paper bag:

1/4 c. flour 1/8 tsp. pepper

1/2 tsp. salt 1/2 tsp. paprika

Doing 3 or 4 at a time, shake in bag to coat with flour: 2 lbs. chicken legs. Place chicken legs in single layer in oblong pan, 13 x 9 x 2 inches. Drizzle melted shortening evenly over the chicken. Bake 45 minutes, or until chicken is tender. 4 to 6 servings. (You can use one chicken instead of all legs.) Have oven pre-heated to 425°.

BAKED POTATOES

Rebecca Hill

Heat oven to 400°. Choose baking potatoes (the long brown kind) of medium size. Scrub with a brush. To soften skins, rub them with a little butter or shortening. Prick skin with fork to let steam escape during baking. Bake about 1 hour, or until potatoes are soft (prick with fork to test). To serve plain baked potatoes, cut criss-cross gash on potato tops. Season with salt and pepper and butter.

FRUIT BASKET UPSET

Rebecca Hill

Place in large bowl:

- | | |
|---|---|
| 1 can (8 oz.) fruit cocktail
(drained) | 1/2 c. halved seedless green
grapes |
| 2 bananas (peeled, sliced) | 1/2 c. sliced strawberries (if
you like) |
| 1 small apple (cut into small
pieces) | 5 maraschino cherries (cut up) |
| | 1/4 c. miniature marshmallows |

In small bowl, beat 1/2 c. whipping cream or you may use 1 envelope Dream Whip. Tint with 2 tsp. maraschino cherry juice. Fold whipped cream into fruit. Spoon salad into serving bowl; trim with fresh strawberries and green grapes. Refrigerate until ready to serve. Use as a salad or as a fluffy pink dessert.

BOILED COOKIES

Linda Steiner

Boil 1 minute together:

- | | |
|--------------------------|-----------------------------|
| 1/2 c. milk | 3 T. cocoa |
| 1/2 c. or 1 stick butter | 2 c. sugar |
| Stir in: | |
| 3 c. rolled oats | 1 tsp. vanilla |
| 1/2 c. peanut butter | 1/2 to 1 c. nuts (optional) |

Make into small cookies; place on cookie sheet and let set until firm. Yields 3 dozen.

CRACKY BARS

Kendra Pointer

- | | |
|----------------------------|------------------------------|
| 1/2 box club crackers | 1/3 c. milk |
| 1 c. oleo | 1 c. coconut |
| 1 c. brown sugar | 1 tsp. vanilla |
| 1 c. graham cracker crumbs | 1 tsp. burnt sugar flavoring |

Line bottom of 9 x 13 inch pan with crackers. Melt oleo and brown sugar. Add graham cracker crumbs, milk, coconut, and flavoring. Cook, stirring, 5 minutes or until thickened. Pour over crackers; top with more crackers. When cool, frost with your favorite chocolate frosting. Cut into bars.

TATER TOT CASSEROLE

Mary Beth Oehlerking

- | | |
|-----------------------------|------------|
| 1 lb. raw hamburger | Tater Tots |
| 1 can cream of chicken soup | |

Put hamburger in 8 x 8 inch pan. Pour cream of chicken soup over hamburger and layer with Tater Tots. Bake 1 hour or more at 350°.

MINTS

Karolyn Raye Ward

- | | |
|--------------------------------------|------------------------------|
| 2 oz. cream cheese | 1 1/3 c. powdered sugar |
| 1/4 tsp. flavoring (more if desired) | Food coloring (3 to 4 drops) |

Soften cream cheese. Mix in flavoring and desired coloring. Mix in half of powdered sugar. Add remaining sugar, finally kneading like pie dough. Form into balls size of marbles. Roll in granulated sugar. Press into mold. Turn out onto wax paper. Makes 40 to 50 mints. Freezes well.

GLAZED CARROTS

Kaylyn Pointer

Wash, pare and cut into slices, 4 to 5 carrots. Cook in a small amount of salted water until tender, about 15 minutes. Drain. Add 2 T. butter, 2 T. brown sugar, 1/2 tsp. salt. Cook over low heat until the carrots are nice and shiny.

HAWAIIAN PORK CHOPS

Linda and Cynthia Steiner

- | | |
|------------------------|------------------|
| 4 pork chops | 2 T. brown sugar |
| 2 c. crushed pineapple | 3 slices bacon |
| 6 sweet potatoes | |

Season and brown pork chops. Spread pineapple in pan. Place sweet potatoes on pineapple. Add brown sugar and place pork chops. Garnish with bacon. Bake 1 hour at 350°. Serve at once.

APPLE CRISP

Kaylyn Pointer

- | | |
|----------------------------------|-----------------------------------|
| 1 c. rolled oats | 1 tsp. cinnamon |
| 1/2 c. enriched flour (sifted) | 1/2 c. butter <u>or</u> margarine |
| 1/2 c. brown sugar (firmly pack) | 4 c. tart apples (peeled, sliced) |
| 1/4 tsp. salt | |

Place rolled oats, flour, sugar, salt and cinnamon in the bowl and mix to blend. Add soft butter or margarine and blend well with a pastry blender or fork.

Arrange peeled, sliced apples in buttered 8 x 8 inch baking dish. Spread oatmeal mixture on top of apples and press down lightly. Bake about 30 minutes or until topping is brown and apples are tender when tested with a fork in a preheated 350° oven.

The only people you should try to get even with are those who helped you.

5-CUP SALAD

Linda and Cynthia Steiner

1 c. mandarin oranges
 1 c. crushed pineapple
 1 c. flaked coconut

1 c. small marshmallows
 1 c. sour cream

Combine ingredients. Stir slowly. Put into bowl. Decorate.
 Refrigerate for 3 hours. Serve.

HAWAIIAN MUFFINS

Linda and Cynthia Steiner

(From County and State Fair Demonstration "Bringing Hawaii to You" - 1973)

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

1 c. milk
 3 T. butter (melted)
 1/2 c. crushed pineapple
 1/2 c. flake coconut

Set oven at 375°. Measure, mix and sift dry ingredients. Beat egg. Add remaining ingredients; stir. Pour into flour mixture. Stir until slightly dampened. Dip batter into pans. Bake 25 min. Serve.

FROSTED DELIGHT

Linda and Cynthia Steiner

Peel, slice in half and mash 1 ripe banana. Add 1/2 c. orange juice and beat until smooth. Add 1/4 c. cold milk, 1 scoop vanilla ice cream, and 1/2 pint orange sherbet. Pour into 2 glasses. Top with scoops of orange sherbet.

SUBMARINES

Kaylyn Pointer

1 can tuna (7 oz.)
 2 hard cooked eggs (chopped)
 1/2 c. celery (chopped)
 1/4 c. sweet pickles (chopped)
or relish

1/2 c. salad dressing or
 mayonnaise
 1/2 tsp. prepared mustard
 6 to 8 hot dog buns
 Soft butter or margarine

Place tuna in a mixing bowl; break up any chunks with a fork. Add chopped eggs, celery, pickle, salad dressing and mustard. If using pickle relish, drain it well before adding or filling will be soupy. Toss with a fork to mix well. Spread buns with softened butter or margarine. Then stuff with filling.

Tuna Salad Submarines are also good warmed. You may even like them better this way. Wrap in foil and heat for 15 minutes in a moderate oven, 350°.

BARBECUPS

Randy Bornemeier

- 3/4 c. ground beef
 1/2 c. Kraft barbecue sauce
 1 T. instant minced onion
 2 T. brown sugar
- 1 can (8 oz.) Pillsbury refrigerat-
 ed tenderflake biscuits
 3/4 c. Kraft shredded Cheddar
 cheese

Preheat oven to 400°. In a large skillet, brown ground beef; drain. Add barbecue sauce, onion and sugar. Set aside.

Separate biscuit dough into 12 biscuits. Place 1 biscuit in each of 12 ungreased muffin cups, pressing dough up sides to edge of cup. Spoon meat mixture into cups. Sprinkle each with cheese. Bake at 400° for 10 to 12 minutes or until golden brown.

ICE CREAM PIE

Cynthia and Linda Steiner

(From 1972 "Vote for a Winner" County and State Fair Dairy Demonstration)

- 1 baked pastry shell
 1 pt. chocolate ice cream
 1 pt. strawberry ice cream
 Meringue

Layer the 2 ice creams into pie crust and set aside immediately into freezer compartment while making meringue.

Beat 4 egg whites with 1/2 tsp. vanilla and 1/4 tsp. cream of tartar until soft peaks form. Gradually add 1/2 c. sugar. Beat until stiff peaks form.

Spread meringue over the ice cream, carefully sealing to the edge of the pastry. (This is the secret of making a Mile High Pie.) The meringue serves as an insulation around the ice cream.

Place pie into 475° oven for 2 or 3 minutes or until meringue is lightly browned. Freeze pie for several hours or overnight. Then it is ready to be served almost instantly.

POPCORN BALLS

Randy Bornemeier

- 32 large marshmallows
 3 T. butter
- Melt together and pour over 6 qts. of popcorn. Form into balls.

CARAMEL CORN

Mary Wenzel

Boil 5 minutes:

- 2 c. brown sugar
 2 sticks margarine
 1/2 c. white syrup
- 1 tsp. salt
 1 tsp. vanilla
 1 tsp. butter flavoring

Pour over 7 qts. of popcorn. Mix, put into buttered shallow pan and place in 250° oven for 1 hour. Stir every 15 minutes. Stores well.

LEMONADE

Nancy Backemeyer

- 1 c. sugar Juices of 3 lemons
4 c. water

Put sugar in pan and add 1 c. of water and boil 5 minutes. Cool and add remaining 3 c. of water and lemon juice. Stir well and chill.

QUICK PUMPKIN CAKE

Kendra Pointer

- 1 pkg. spice cake mix 2 eggs
1 can (1 lb.) pumpkin 2 tsp. soda

Mix as usual but do not add any other liquid. It makes a delicious moist cake which can be frosted with caramel icing or served with whipped cream. Bake as directed on box of cake mix.

CHOCOLATE UPSIDE-DOWN CAKE

Roxann Jones

Sift:

- 1 c. flour (sifted) 2 tsp. baking powder
3/4 c. sugar 1/2 tsp. salt
1 1/2 T. cocoa

Add:

- 2 T. butter 3/4 c. nuts (chopped)
3/4 c. milk 1 tsp. vanilla

Beat 2 minutes; pour into greased 8 inch square cake pan. Mix together and sprinkle over batter: 1 c. sugar and 1/4 c. cocoa. Pour 1 c. hot water over cake. Bake at 350°, moderate oven, 35 minutes.

BROWNIES

Kristin Jo Ward

- 1/2 c. butter or margarine 2 (1 oz.) sq. unsweetened
1 c. sugar chocolate (melted)
1 tsp. vanilla 1/2 c. flour (sifted)
2 eggs 1/2 c. nutmeats (chopped)

Thoroughly cream butter, sugar, and vanilla. Add eggs and beat well. Blend in chocolate. Stir in flour and nuts. Bake in greased and floured 8 x 8 x 2 inch pan in slow oven, 325°, for 30 to 35 min. Cool and frost.

COCONUT SCOTCHIES

Kaylyn Pointer

- 2 c. flour (sifted) 1 tsp. vanilla
1/2 tsp. each soda and salt 1 (6 oz.) pkg. butterscotch chips
1/2 c. each firmly pack brown 1/2 c. pecans
sugar, white sugar, oleo 1 1/2 c. flaked coconut
2 eggs

Continued Next Page.

COCONUT SCOTCHIES (Continued).

Sift together flour, soda, and salt; set aside.

Combine butter and sugar, beat until creamy. Add eggs and vanilla; beat until light. Gradually stir in flour mixture. Add butterscotch pieces and nuts. Mix well and chill. Drop by rounded tsp. into coconut. Roll to coat. Place on greased cookie sheet; top with pecan half. Bake at 350° for 8 to 10 minutes.

DISH CASTLE

Jonna Rust

Chunks of broken brick about the size of an egg or sponge. Soak brick in water or if you use sponge, wet it and wring it out. Place in a shallow glass bowl (do not use metal of any kind), and arrange the damp pieces to fit your fancy. Into a glass fruit jar, put:

4 T. water

4 T. ammonia

4 T. liquid laundry bluing

Pour this over the wet rocks or sponge, being sure to dampen all of them with this mixture. Put a few drops of food coloring (just one color, or several) and a few drops of bluing on one or two of the rocks. Now take 4 T. of salt and sprinkle this evenly all over the broken rocks or sponge. This will soon start to grow. After 2 days, add 2 more T. of water and 2 more T. of ammonia. Be very careful not to pour it over the pretty crystals.

SEVEN AGES OF WOMAN

"In her infancy she needs love and care...
 In childhood she wants fun...
 In her teen age she wants excitement...
 In her twenties she wants romance...
 In her thirties she wants admiration...
 In her forties she wants sympathy...
 In her fifties she wants cash!"

COOKIES - BARS



COOKIES

DELICIOUS DATE COOKIES

Joan M. John

- | | |
|------------------------------|--------------------------|
| 1/2 c. shortening | 1/2 tsp. baking powder |
| 1 1/2 c. brown sugar | 1/2 tsp. salt |
| 1 tsp. vanilla | 1/2 tsp. cinnamon |
| 1 tsp. burnt sugar flavoring | 1/4 tsp. nutmeg |
| 2 eggs (beaten well) | 1 c. dairy sour cream |
| 2 1/2 c. flour (sifted) | 1 1/3 c. dates (chopped) |
| 1 tsp. soda | |

Cream together shortening, sifted brown sugar, and flavorings. Add eggs; mix well. Add sifted dry ingredients alternately with sour cream. Stir in dates. Drop from tsp. onto greased cookie sheets and bake about 10 min. at 375°. When cool they can be frosted with a powdered sugar icing and top with a walnut. Delicious without icing also.

ROB ROY COOKIES

Joyce Backemeyer

- | | |
|----------------------|-------------------------|
| 1 c. shortening | 2 eggs (unbeaten) |
| 1 1/2 c. brown sugar | 1 3/4 c. flour (sifted) |
| 1 tsp. salt | 3/4 tsp. soda |
| 1/2 tsp. cinnamon | 1 1/2 c. rolled oats |
| 1/2 tsp. cloves | 1 c. nuts (chopped) |
| 1/4 c. sour milk | 1 c. raisins (chopped) |

Combine shortening, brown sugar, salt, spices, milk, eggs and beat thoroughly. Sift flour with soda and add to creamed mixture. Add oats, nuts and raisins. Drop level T. of dough on cookie sheet. Flatten cookies by pressing with a flat-bottomed glass covered with damp cloth. Bake at 375° for 10 to 15 minutes. Makes 5 dozen.

CHOCOLATE RIPPLE REFRIGERATOR COOKIES

Esther Gilbert

- | | |
|--------------------|--------------------------|
| 1 c. flour | 1 egg |
| 1/2 tsp. salt | 1 tsp. vanilla |
| 1/2 tsp. soda | 1/2 tsp. almond extract |
| 1/2 c. shortening | 1 c. nuts (chopped) |
| 1/2 c. brown sugar | 1 c. rolled oats (quick) |
| 1/2 c. white sugar | 1 oz. chocolate (melted) |

Sift flour, soda, and salt together into mixing bowl. Add shortening, sugars, egg and flavorings. Beat until smooth. Fold in rolled oats and nuts. Add melted chocolate, stirring only enough

Continued Next Page.

CHOCOLATE RIPPLE REFRIGERATOR COOKIES (Continued).

to give a marble effect. Shape into rolls. Chill. Slice 1/4 in. thick and bake at 350° for 10 to 12 minutes. Makes about 2 1/2 doz.

SUGARLESS OATMEAL COOKIES

Hazel Miller

- | | |
|--------------------------|-----------------|
| 1 c. shortening | 1 tsp. cinnamon |
| 2 eggs | 1/2 tsp. salt |
| Non-caloric sweetener | 1/2 c. nuts |
| equivalent to 1 c. sugar | 2 c. flour |
| 2 T. molasses | 1 tsp. nutmeg |
| 2 c. oatmeal | 1 c. raisins |

Mix shortening, eggs, and sweetener. Beat in molasses and soda and add remaining ingredients. Drop by tsp. on greased cookie sheet. Flatten batter with a wet spoon. Bake 375°. Bake slightly longer than a sugar cookie.

ALMA'S FAVORITE CHOCOLATE CHIP COOKIES

Alma Marshall

- | | |
|--------------------------------|--------------------|
| 1 c. corn oil <u>or</u> butter | 3/4 c. brown sugar |
| 3/4 c. white sugar | 2 eggs |

Dissolve 1 tsp. soda in hot water and mix alternately with 3 1/4 c. flour sifted with 1 tsp. salt. Last add 1 c. chopped nuts and 1 pkg. chocolate chips. Flavor with 1 tsp. vanilla.

UNBAKED PEANUT BUTTER COOKIES

Joan John

- | | |
|--------------------|-------------------------|
| 1/2 c. sugar | 1/2 c. white corn syrup |
| Bring to a boil. | |
| 1 c. peanut butter | 2 c. Chinese noodles |

After the sugar and syrup have come to a boil, remove from heat and dissolve the peanut butter. Stir in the Chinese noodles, then drop by tsp. onto a lightly greased cookie sheet. They become firm in just a very short time.

JIFFY COOKIES

Esther Gilbert

- | | |
|---|--|
| 18 graham crackers (broken in small pieces) | 1 (6 oz.) pkg. semi-sweet chocolate bits |
| 1 (15 oz.) can sweetened condensed milk | 1/2 c. pecans (chopped) |
| | 1/2 c. flaked coconut |

Combine all ingredients; pour into greased 8 x 8 x 2 in. pan. Bake in moderate oven, 350°, for 35 minutes. While still warm, cut into squares and place on cooling rack. Makes 25 squares. These will be firm when cool.

CHRISTMAS FRUIT COOKIES

Esther Gilbert

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|----------------------|------------------------------|
| 1 c. oleo | 2 lbs. dates (chopped) |
| 1 1/4 c. brown sugar | 4 slices candied pineapple |
| 2 eggs (beaten) | 1 c. pecans |
| 2 1/4 c. flour | 1/2 lb. red cherry (candied) |
| 1 tsp. soda | 1 c. hazel nuts (whole) |
| 1/2 tsp. salt | 1 c. English walnuts |

Mix oleo, brown sugar, and eggs; beat well. Add flour, soda, and salt and mix. Add the fruit and nuts and mix lightly. Drop by tsp. full on baking sheet. Bake 15 minutes, at 350°.

SUGAR COOKIES

Eleanor Fleischman

- | | |
|--------------------------|-----------------------|
| 2 eggs | 1 tsp. salt |
| 1 c. butter or margarine | 1 T. vanilla |
| 1 c. powdered sugar | 1 T. almond flavoring |
| 1 c. granulated sugar | 1 tsp. soda |
| 1 c. cooking oil | 4 1/2 c. flour |
| 1 tsp. cream of tartar | |

Mix all ingredients together and leave in refrigerator all night. Form dough into balls, place on greased cookie sheet and press down with a glass dipped in sugar. Bake in 350° oven for 12 to 13 min.

KOLACH COOKIES

Jean Mahoney

- | | |
|-----------------------------|---------------|
| 4 stick margarine | 1/2 c. sugar |
| 5 c. flour | 1/2 tsp. salt |
| 2 (8 oz.) pkg. cream cheese | |

Mix together well, refrigerate overnight.

FILLING:

- | | |
|-----------------------|----------------------------|
| 8 c. walnuts (ground) | 3 T. vanilla |
| 4 c. sugar | 1 stick margarine (melted) |
| 8 eggs | |

Mix ingredients well. Pinch off pieces of dough and roll into balls size of a quarter. Place one into miniature cupcake pans and press with fingers to make a shell. Fill each shell 2/3 full with filling. Bake in 350° oven for 25 minutes. When cool, dust with confectioners' sugar. Makes 100 cookies.

Only uncomfortable chairs become antiques. The comfortable ones are worn out by a single generation.

ORANGE COOKIES

Mrs. Grace Blessing

- 1 (12 oz.) box vanilla wafers (crushed) 3/4 c. powdered sugar (sifted)
 3/4 c. coconut
 1/2 c. frozen orange juice 1/2 c. nuts (chopped)
- Mix all ingredients in bowl. Work with hands and shape in one inch balls. Store in covered container in refrigerator.

BRUCE'S FAVORITE COOKIE-SHORT BREAD

Berdna Koehler

- (So few ingredients, so easy to make.)
 1 c. butter or margarine 3 c. flour
 1 c. sugar

Thoroughly cream butter and sugar. Add 2 1/2 c. flour and mix thoroughly. Turn out on board floured with remaining 1/2 c. flour. Knead in flour until dough cracks on surface and doesn't stick to board. Roll 1/4 inch thick. Cut in fancy shapes -- or cut in diamond shapes with a silver knife. Bake on ungreased cookie sheet in slow oven, 275°, 50 minutes, or until slightly brown. Yield: 2 dozen cookies.

OATMEAL COOKIES

Alma Marshall

- 2 c. sugar (1 can be brown) 3 1/4 to 3 1/2 c. flour
 1 1/2 c. butter or shortening 4 c. whole oatmeal
 1/2 tsp. salt 1 1/2 tsp. soda (dissolved in a little water)
 1 tsp. cinnamon 2 c. raisins and some chopped nuts
 1 tsp. nutmeg

WHOOPIE PIES

Mrs. Dale Fleischman

- 2/3 c. shortening 1 c. quick chocolate flavored drink mix
 3/4 c. sugar 1 tsp. salt
 1 egg 1/2 tsp. baking soda
 1 tsp. vanilla 1 c. milk
 2 1/4 c. flour (sifted)

Cream together shortening and sugar. Beat in egg and vanilla. Sift together flour, drink mix, salt and baking soda. Stir dry ingredients into creamed mixture alternately with milk. Drop by tsp. on greased cookie sheet. Bake at 400° for about 6 minutes. Let stand on cookie sheet 2 or 3 minutes, before removing. When cool, put cookies together with marshmallow filling. Yields 6 dozen.

Continued Next Page.

WHOOPIE PIES (Continued).

MARSHMALLOW FILLING:

3/4 c. butter or oleo 2 c. Marshmallow Creme

2 c. powdered sugar (sifted)

Cream together butter and sugar. Stir in Marshmallow Creme until well blended.

BUTTERSCOTCH COOKIES

Lena Arnold

1 1/2 c. flour

1/4 tsp. salt

1 tsp. soda

1 c. shortening

3/4 c. brown sugar

3/4 c. white sugar

2 eggs (beaten)

1 pkg. butterscotch chips

2 c. quick oatmeal

1 tsp. vanilla

1/2 c. nutmeats

Cream shortening and sugar; add eggs and beat. Add flour, soda and salt. Add vanilla, and nuts, oatmeal, and chips. Bake at 375° about 12 minutes.

MAGIC WINDOW COOKIES

Shirley Wenzel

Cookies are made from your favorite basic sugar cookie dough.

1 lb. assorted sour ball candies or life savers.

Roll out dough to a 1/8 thickness on a lightly floured pastry cloth.

Cut dough into holiday shapes - bells, stars, circles with a floured cookie cutter. Cut out center of cookie with a smaller cutter of the same shape or cut another design in the center of that shaped cookie. Make a small hole near the top if you want to hang the cookies for decorations. Brush cookie sheets generously with vegetable oil.

Place cookies not more than 6 at a time onto prepared cookie sheet. Place a sour ball, a life saver or more than one life saver in the center of each. Bake at 350° for 8 minutes or until candy has melted and cookies are lightly browned. Cool cookies on cookie sheets until candy centers are firm enough to handle, about 2 minutes. Gently loosen from sheets with a spatula; transfer to wire racks and cool completely. (If candy centers become too firm, return to oven until centers soften slightly, about 2 minutes.) Hang cookies with short lengths of thin wire.

We should think of the church as an orchestra in which the different churches play on different instruments while a divine conductor calls the tune.

HONEY PEANUT BUTTER COOKIES

Alma Marshall

1/2 c. shortening or corn oil 2 eggs
 1/2 c. honey 1/2 c. peanut butter
 1/2 c. brown sugar 1/2 tsp. salt
 1/2 tsp. soda 2 c. flour

Cream shortening, honey, and sugar together until light and fluffy. Add well beaten eggs. Add peanut butter and salt. Stir in flour and soda sifted together and mix well. Form into small balls of dough. Place upon greased cookie sheet. Press with a fork. Bake in moderate oven, 350°, for 12 to 15 minutes.

DATE CHEWS

Pam Bornemeier

Sift together:

3/4 c. flour 1 tsp. baking powder
 1 c. sugar 1/4 tsp. salt

Stir in:

8 oz. pkg. chopped dates 3 eggs (well beaten)
 1 c. walnuts (chopped) 1/2 tsp. almond extract

Spread in greased 10 1/2 x 15 1/2 x 1 in. pan. Bake at 300° for 30 to 35 minutes. Cut into bars immediately and remove.

SANDIES

Norma Nickel

1 c. butter 1 T. water
 1/4 c. confectioners' sugar 2 c. flour (sifted)
 2 tsp. vanilla 1 c. pecans (chopped)

Cream butter and sugar; add vanilla and water. Add flour and mix well. Add chopped pecans. Form into small rolls, 1 1/2 in. long. Place on ungreased cookie sheet. Bake at 300° for 20 minutes or until delicately browned. While hot, roll in confectioners' sugar.

FILLED COOKIES

Elsie Wendt

2 c. white sugar 2 eggs
 1 c. butter or oleo 1 c. sweet milk
 Sift:
 4 tsp. cream of tartar 6 c. flour
 2 tsp. soda 1 tsp. salt
 1 tsp. vanilla

Chill this dough and roll out thin. This will keep for a long time in refrigerator in a covered bowl.

Continued Next Page.

FILLED COOKIES (Continued).

FILLING:

- | | |
|------------|--|
| 1 c. sugar | 1 c. ground raisins <u>and</u> dates |
| 1 c. water | Some grated orange peel <u>and</u> juice |
| | and cook, cool |

Put the filling between 2 thinly cut cookies and seal around edge. Bake.

OATMEAL COOKIES

Ethel Strabel

- | | |
|-------------------------|----------------|
| 1 c. brown sugar | 1 tsp. salt |
| 1 c. white sugar | 1 tsp. soda |
| 1 c. shortening | 3 c. oatmeal |
| 2 eggs | 1 tsp. vanilla |
| 1 1/2 c. flour (sifted) | 1 c. nuts |

Cream sugar and shortening until fluffy. Add eggs, 1 at a time; beat after each. Sift together flour, salt, and soda; blend with creamed mixture. Stir in oatmeal, vanilla, and nuts. Shape dough in 2 rolls. Chill dough in refrigerator. Cut dough in thin slices and place on greased cookie sheet. Bake at 375° for 8 to 10 minutes. 9 dozen cookies. If desired, add 3 T. molasses or 3 tsp. grated lemon.

FRENCH DIPS

Norma Nickel

- | | |
|-----------------------------|--------------------------------|
| 1 c. soft butter | 1 c. rolled oats |
| 1/2 c. confectioners' sugar | 2 c. semi-sweet chocolate bits |
| 1/2 tsp. salt | 1/4 c. milk |
| 1 tsp. almond extract | Nuts (chopped) |
| 2 c. flour (sifted) | |

Cream butter and sugar. Add salt and extract. Mix in flour and rolled oats. Shape into logs or balls. Place a nut half in the center of each cookie. Bake on ungreased baking sheet in preheated oven, 325° for 25 to 30 minutes. As cookies are cooling, melt the chocolate bits with milk over hot, not boiling water. Using tongs or 2 forks, dip each cookie into chocolate. Then dip into chopped nuts, snipped, shredded coconut or chocolate sprinkles.

ANGEL CRISP COOKIES

Mrs. Jim Schreiner

Cream:

- | | |
|--------------------|-----------------|
| 1/2 c. sugar | 1 c. shortening |
| 1/2 c. brown sugar | |
| Add: | |
| 1 egg | 1 tsp. vanilla |

Continued Next Page.

ANGEL CRISP COOKIES (Continued).

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

1 tsp. cream of tartar
 1 c. flaked coconut

Roll into walnut size balls. Dip in water and then in granulated sugar. Bake 8 to 10 minutes at 375°. (Grease cookie sheet lightly.)

CHOCOLATE CHEW COOKIES

Opal Ulmer

1/2 c. shortening and 1 T.
 1 2/3 c. sugar
 2 tsp. vanilla
 2 eggs
 1/2 tsp. salt

1/3 c. milk
 6 T. cocoa
 2 c. flour
 2 tsp. baking powder
 Powdered sugar
 1/2 c. nuts (chopped)

Cream shortening, sugar, and vanilla together. Beat eggs in, mix cocoa with flour and add alternately with milk. Mix well. Stir in nuts. Chill several hours. Form in small balls and roll in powdered sugar. Place on greased or sprayed cookie sheet 2 to 3 in. apart. Bake at 350° for 15 minutes. Makes at least 3 dozen.

CHOCOLATE SHADOWS

Norma Nickel

1/2 c. semi-sweet chocolate pieces
 1/8 to 1/4 tsp. peppermint extract
 1 1/4 c. flour
 3/4 tsp. soda

1/2 tsp. salt
 1/2 c. sugar
 1/2 c. brown sugar (firmly pack)
 1/2 c. shortening
 1/2 c. peanut butter
 1 egg

In a small saucepan melt chocolate pieces over low heat stirring constantly. Remove from heat. Stir in peppermint extract. Set aside and cool.

In a large mixer bowl, combine remaining ingredients. Blend well with mixer. Add melted chocolate and stir just to reveal. Shape into balls, using a rounded tsp. of dough for each. Place on ungreased cookie sheets. Flatten with bottom of glass which has been greased and dipped in sugar. Bake at 375° for 8 to 10 minutes. Cool.

Grief can take care of itself;
 but to get the full value of a joy, you must have somebody
 to divide it with.

CHOCOLATE DROP COOKIES

Eileen Bornemeier

- | | |
|------------------|------------------|
| 1 c. brown sugar | 1/2 tsp. vanilla |
| 1/2 c. butter | 1/2 c. nutmeats |
| 1 egg | 1 1/2 c. flour |
| 1/2 c. sour milk | 2 T. cocoa |
| 1/2 tsp. soda | |

Cream sugar and butter; add egg and beat. Mix soda with milk and add to above. Add vanilla, flour, cocoa, and nuts. Mix well. Drop by tsp. on cookie sheet. Bake 350° for 12 to 15 minutes. Frost with chocolate powdered sugar frosting. Place pecan in center of each.

BUTTERSCOTCH OATMEAL COOKIES

Berdona Koehler

- | | |
|---|--------------------------|
| 3/4 c. shortening (fat left
over from frying chicken is
good) | 1 T. milk |
| 1 1/2 c. brown sugar | 1 tsp. soda |
| 2 eggs | 1/4 tsp. salt |
| | 1/4 tsp. maple flavoring |
| | 1 tsp. vanilla |

Mix above ingredients with electric mixer. Stir in with spoon the following:

- | | |
|--------------|----------------|
| 2 c. oatmeal | 1 1/2 c. flour |
|--------------|----------------|

Drop by tsp. on greased cookie sheet. Bake at 375° for 10 to 12 minutes until puffiness disappears.

SUGAR COOKIES

Elsie Wendt

- | | |
|----------------------|-----------------------------------|
| 3 c. flour (sifted) | 1 scant tsp. soda <u>and</u> salt |
| 2 tsp. baking powder | |

Place this in bowl. Cut in 1 c. butter or oleo as you do for pie crust. In another bowl, beat 2 eggs and 1 c. sugar, 4 T. sweet milk and 1 tsp. vanilla and 1 tsp. lemon. Beat well and pour into dry ingredients. Mix well. Chill overnight. Next day roll thin, cut and sprinkle with sugar. Bake.

MOM'S ORANGE WAFER COOKIESMrs. Fred Luetchens
by Hulda Oehlerking

- | | |
|---|----------------------|
| Cream 1/4 c. butter. Add 1/2 c. sugar gradually. Add: | |
| 1 egg (well beaten) | 1 tsp. baking powder |
| 7/8 c. flour (sifted with
baking powder | |

Add 1 T. of yellow grated rind of an orange. Roll out and bake.

LAZY SUGAR COOKIES

Mrs. Elmer Hall

- | | |
|---------------------------------|--------------------------|
| 1 c. butter <u>or</u> margarine | 1/2 tsp. cream of tartar |
| 1/2 c. white sugar | 1/2 tsp. soda |
| 1/2 c. powdered sugar | 1/2 tsp. salt |
| 1 1/2 tsp. vanilla | 2 1/4 c. flour |
| 1 egg | |

Cream shortening and sugars together. Add eggs, vanilla, cream of tartar, soda, and salt. Mix well. Add flour and mix well. Roll dough into balls. Flatten on a cookie sheet with a glass dipped in sugar. Bake in 350° oven, 10 to 12 minutes.

HAYSTACKS

Mrs. Dale Kunz

- | | |
|--|-----------------------------------|
| 1 pkg. (6 oz.) chocolate chips | 1 pkg. (6 oz.) butterscotch chips |
| Melt in the top of a double boiler and then add: | |
| 1 c. fried noodles (No. 2) | 1 c. peanuts |
| Drop by tsp. on wax paper. | |

JOAN'S NUT COOKIES

Alice Bornemeier

- | | |
|---------------------------------|-----------------------------|
| 1 c. soft butter <u>or</u> oleo | 4 heaping T. powdered sugar |
| Beat until very light. | |

Add:

- | | |
|-------------------------|---------------------|
| 1 tsp. vanilla | 1 c. nuts (chopped) |
| 1/2 tsp. almond extract | 2 c. flour |

Roll in small balls and bake 18 to 20 minutes at 300°. While warm roll in powdered sugar. May also be frosted with pastel powdered sugar icing.

PUMPKIN COOKIES

Lillian Steiner

- | | |
|--------------------------------|-----------------------|
| 1 c. brown sugar (firmly pack) | 1/2 tsp. salt |
| 1 c. canned pumpkin | 1/2 tsp. cinnamon |
| 1/2 c. oil | 1/2 tsp. nutmeg |
| 1 tsp. vanilla | 1/4 tsp. ginger |
| 2 c. flour (sifted) | 1 c. raisins |
| 1 tsp. soda | 1/2 c. nuts (chopped) |
| 1 tsp. baking powder | |

In mixing bowl, beat together sugar, pumpkin, oil, and vanilla. Sift together dry ingredients; add and stir until smooth. Blend in raisins and nuts. Drop by spoonfuls on greased baking sheet. Bake at 350° for 12 to 15 minutes. Makes 3 to 4 dozen.

Try to fix the mistakes - never the blame.

RAISIN FILLED COOKIES

Mrs. Nora Leefer

Cream:

1 c. sugar

1/2 c. shortening

Add:

1/2 c. milk

3 1/2 c. flour

1 egg

2 tsp. cream of tartar and 1 tsp. soda

1 tsp. vanilla

Mix thoroughly. Roll thin and cut with cookie cutter. Place 1 tsp. filling on cookie, make cap with another cookie and press edges together with fork. Bake at 350° until brown.

FILLING:

1 c. ground raisins

1/2 c. sugar

1 tsp. flour

1/2 c. water

Cook until thickened.

NOTE: An old favorite cookie recipe of Mrs. Clara Dreamer submitted by her daughter Mrs. Nora Leefer.

SUGAR COOKIES

Lois Bornemeier

1 1/2 c. powdered sugar (sift)

1 c. butter

1 egg

1 tsp. vanilla

1/2 tsp. almond flavoring

2 1/2 c. flour (sifted)

1 tsp. cream of tartar

1 tsp. soda

Cream sugar and butter; add egg and flavorings. Mix thoroughly. Sift dry ingredients together and stir in. Refrigerate 2 to 3 hours. Divide dough in half and roll out on lightly floured board. Cut and bake 7 to 8 minutes at 375°.

CEREAL NUT CRISPIES

Opal Ulmer

1 c. shortening

1 c. brown sugar

1 c. white sugar

2 eggs

2 c. flour

1 tsp. soda

1 tsp. salt

2 c. quick oatmeal

1 c. shredded coconut

1 c. nuts

2 c. Rice Krispies

Mix all together well, form into small balls or drop onto cookie sheet. Bake 350° for 12 minutes.

If you want to put the world right, start with yourself.

OATMEAL COOKIES

Pearl Stubbendick

1/2 c. butter (melted)	2 c. rolled oats
1/2 c. other shortening	2 c. flour
2 c. (1 c. white <u>and</u> 1 c. brown) sugar	1/2 c. nuts
2 eggs	1 c. raisins
1 1/2 tsp. vanilla	1 tsp. salt
1 tsp. soda	1/2 tsp. cinnamon
	1/2 c. coconut

Make in round ball and flatten good. Bake at 350° for 12 to 15 minutes or until brown.

ICE BOX COOKIES

Mrs. Vernon Reed

1 c. brown sugar	1 1/2 c. flour
1 c. white sugar	2 tsp. soda
1 c. shortening	3 c. oatmeal
2 eggs	1/2 c. nuts <u>and</u> coconut <u>or</u> 1 c. raisins
1 tsp. vanilla	
Pinch of salt	

Form into rolls, put in refrigerator. Bake at 350° for 12 to 15 minutes.

MARSHMALLOW FLUFF COOKIES

Jeannie Spaulding - Helen Schneider

1 3/4 c. cake flour	1 c. sugar
1/2 tsp. salt	1 egg
1/2 tsp. baking soda	1 tsp. vanilla
1/2 c. cocoa	1/4 c. milk
1/2 c. shortening	Large marshmallows

Sift flour, salt, soda, and cocoa. Cream shortening and sugar. Add the egg, vanilla, and milk, beating well. Add sifted dry ingredients and mix together. Drop by tsp. on greased cookie sheet. Bake at 350° for 8 minutes. Don't overbake. Remove from oven, press 1/2 marshmallow, cut side down, on each cookie. Bake 2 minutes or little longer. Remove from cookie sheet and top with cocoa frosting.

COCOA FROSTING:

Mix:

2 c. powdered sugar (sifted)	1/8 tsp. salt
5 tsp. cocoa	

Add:

3 T. oleo	4 to 5 T. white cream
-----------	-----------------------

Blend and spread on top of cookies.

KILPINS

Lois Bornemeier

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

- 1/2 tsp. vanilla
1 tsp. water
1 c. pecans

Cream butter and sugar; add flour, vanilla, water and pecans.

Bake 300° for 35 to 40 minutes. When cool, roll in powdered sugar.

PECAN CRISPIES

Lois Bornemeier

- 1 c. shortening

- 2 1/2 c. brown sugar

Cream together.

Add:

- 2 eggs
1 tsp. vanilla

- 1 c. nuts

Sift together and add:

- 2 1/2 c. flour
1/2 tsp. soda

- 1/4 tsp. salt

Mix, drop and bake at 350° until done. Chocolate chips may be added.

ICE BOX COOKIES

Opal Ulmer

Mix 2 c. brown sugar, 2/3 c. shortening, 2 eggs; add 3 1/2 c. flour, 1 tsp. cream of tartar, 1 tsp. soda. Add nuts, salt, and vanilla.

Mix well. Divide into 2 parts. Shape into 2 long narrow rolls.

Wrap in wax paper. Chill several hours or freeze. When ready to bake cut into 1/8 to 1/4 inch slices and bake on cookie sheet.

Makes about 3 dozen cookies.

UNBAKED COOKIES

Shirley Wenzel

- 1 c. dates (chopped)
1 c. sugar

- 1 stick oleo
1 egg

Cook over low heat 3 to 5 minutes. Pour over 2 c. Rice Krispies, mix and let cool slightly. Make into balls and roll in shredded coconut. (Angel Flake coconut).

MOLASSES SUGAR COOKIES

Margaret Bennet

- 3/4 c. shortening
1 c. sugar
1/4 c. molasses
1 egg
2 tsp. baking soda

- 2 c. flour (sifted)
1/2 tsp. cloves
1/2 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt

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MOLASSES SUGAR COOKIES (Continued).

Melt shortening in a 3 or 4 qt. saucepan over low heat. Let cool. Add sugar, molasses, and egg. Beat well. Sift together flour, soda, and cloves, ginger, cinnamon and salt. Add to first mixture. Mix well. Chill. Form in 1 inch balls, dip top in water and roll in sugar and place on greased cookie sheets 2 in. apart. Bake 375° for 8 to 10 minutes.

COCONUT OATMEAL COOKIES

Verna Wilken and her mother,
Mrs. Oral Berlin of Ithaca, NE

- | | |
|----------------------|--------------------|
| 1 c. brown sugar | 1 tsp. soda |
| 1 c. white sugar | 1 c. coconut |
| 1 c. shortening | 2 c. oatmeal |
| 2 eggs | 1/4 c. milk |
| 2 c. flour | 1 T. lemon extract |
| 1 tsp. baking powder | |

Cream the sugars and shortening together. Add eggs. Sift flour and baking powder, soda and add to mixture. Add coconut, then the oatmeal, alternately with the milk. Add flavoring. Bake at about 350°. Drop from spoon onto greased pan. Bake until light brown.

RUSSIAN TEA CAKES

Karen Rase

- | | |
|-----------------------------|------------------------------|
| 1 c. oleo | 1/4 tsp. salt |
| 1/2 c. confectioners' sugar | 1 tsp. vanilla |
| 2 1/4 c. flour (sifted) | 3/4 c. nuts (finely chopped) |

Form into 1 in. balls. Bake 17 minutes in a 400° oven. While hot roll in confectioners' sugar. Cool, roll in sugar again. Makes 3 to 5 dozen cookies.

CHOCOLATE NUT MACAROONS

Mrs. Edith Pool

- | | |
|--------------------------|----------------------|
| 1/2 c. shortening | 2 c. flour |
| 3 oz. chocolate (melted) | 2 tsp. baking powder |

Cream well with 2 c. sugar. Beat in 4 eggs, 1 at a time. Add 2 tsp. vanilla. Then stir in flour mixture. Chill the dough. Roll in walnut sized balls and roll in powdered sugar. Shape well. Bake in 350° oven for 12 to 15 minutes.

Some folks just don't seem to realize when they're moaning about not getting prayers answered, that NO is the answer.

OATMEAL COOKIES

Clara Fredenburg

- | | |
|-------------------|----------------------|
| 1 c. shortening | 2 T. milk |
| 1 c. brown sugar | 2 c. flour |
| 2 eggs (unbeaten) | 1 tsp. soda |
| 2 tsp. vanilla | 1 tsp. baking powder |
| | 1 tsp. salt |

Cream first 5 ingredients. Sift together remaining ingredients. Add 1/2 flour mixture at a time and beat well. Then add 2 c. rolled oats. Chill, drop by tsp. about 2 in. apart on greased cookie sheet. Bake at 375° about 10 to 12 minutes.

HERMITS

Mrs. Grace Blessing

- | | |
|--|---------------------------|
| 1 1/2 c. sugar | 1/2 tsp. cinnamon |
| 1 c. shortening (I use 1/2 c. margarine and 1/2 c. lard or Crisco) | 1 tsp. soda |
| 3 eggs | 1 c. nuts (chopped) |
| 4 T. molasses | 1 c. raisins (chopped) |
| | 3 c. flour (sifted) |
| | Other spices (if desired) |

Drop by tsp. on greased sheet. Bake at 350° or until slightly brown.

COCONUT COOKIES

Mrs. Dale Kunz

- | | |
|--------------------|--------------------------|
| 3/4 c. shortening | 1 7/8 c. flour |
| 3/4 c. brown sugar | 1 1/2 tsp. soda |
| 3/4 c. sugar | 1 1/2 tsp. baking powder |
| 2 small eggs | 1 1/2 c. oatmeal |
| 3/4 tsp. vanilla | 1 1/2 c. coconut |

Add all ingredients in order blending well after each addition. Shape dough in walnut sized balls and place on a greased baking sheet. Bake in a 350° oven until lightly browned, about 12 minutes. Frost if desired. Raisins or chocolate chips may be added.

TEA COOKIES

Carolyn Oehlerking

- | | |
|-----------------------------------|------------|
| 1 c. butter | 2 c. flour |
| 1/3 c. whipping cream (unwhipped) | |

Mix this dough together and chill for 1 hour. Heat oven to 375°. Roll dough 1/8 in. thick. Cut into 1 1/2 inch rounds. Put sugar on wax paper. Drop rounds on paper. Put on ungreased cookie sheet. Stick with fork 5 times. Bake 7 to 9 minutes or till puffy, not brown. Remove from cookie sheet while warm to prevent crumbling.

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TEA COOKIES (Continued).FILLING:

1 egg (slightly beaten)	3 T. lemon juice
Peel of 1 lemon	1 1/2 T. soft butter
2/3 c. sugar	

Blend in top of double boiler. Cook till thick. Let cool well and put between layers of tea cookies.

COFFEE TIME COOKIES

Mary J. Miller

Cream:

1 scant c. margarine	1 c. brown sugar
1 c. sugar	1 tsp. vanilla
2 eggs	

Sift together and add:

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

Stir in 1 c. each oatmeal, coconut, and Rice Krispies. Drop by spoon on cookie sheet and bake at 350° to 375°.

CHOCOLATE CHIP COOKIES

Eldean Vogt

1 c. shortening <u>or</u> butter	1 tsp. salt
1 c. sugar (brown)	1 tsp. soda
1 c. white sugar	3 c. oatmeal
2 eggs	2 good c. flour
2 T. water	1 pkg. chocolate chips
1 tsp. vanilla	1 c. coconut
	Nutmeat (if desired)

Bake at 400° for 8 to 10 minutes.

DARLENE'S COOKIES

Mrs. LaMoyné Spohn

1 c. white sugar	1 tsp. cinnamon
1 c. brown sugar	1/2 tsp. nutmeg
1 lb. oleo	1 tsp. soda in little water
3 eggs (well beaten)	1 c. walnuts
6 c. flour	

Cream oleo; add soda, eggs, and sifted dry ingredients. Refrigerate overnight. Drop by tsp. Bake at 375° for 12 minutes. (This is a large recipe.)

Everything comes to him who waits, if he works while he waits.

SUGAR COOKIES

Terry Kunz

- 1 c. shortening
- 4 c. flour
- 1/2 c. milk
- 2 eggs

- 1 1/2 c. sugar
- 2 tsp. soda
- 1/2 tsp. salt
- 1/2 tsp. almond extract

Cut shortening into flour using a pastry blender or fork. Combine remaining ingredients and mix with flour-shortening mixture.

Cut with cookie cutters and bake at 350° on an ungreased cookie sheet. Bake for about 8 to 10 minutes. Let cool. Frost.

SOUTHERN CREAM COOKIES

Mrs. Edith Pool

- 1 c. shortening
- 2 c. sugar
- 3 eggs (well beaten)
- 1 c. thick sour cream
- 5 c. flour

- 3 tsp. baking powder
- 1 tsp. salt
- 1/2 tsp. soda
- 1 1/2 c. raisins or nuts or both

Drop from tsp., flatten with a glass that has been moistened and dipped in sugar. Bake in 350° oven 12 to 15 minutes until light brown.

REFRIGERATOR COOKIES

Mary J. Miller

Cream:

- 1 1/3 c. margarine
- 1 c. brown sugar
- 2/3 c. granulated sugar
- Sift together and add:
- 4 c. flour (sifted)
- 1 tsp. baking powder
- 1 c. nuts (chopped)

- 2 eggs
- 1 1/2 tsp. vanilla

- 1/4 tsp. soda
- 1 tsp. salt

Mix until smooth. Line a wax paper carton with paper and press cookie dough in smoothly. Chill or freeze. To bake, slice cookies with sharp knife and place on greased cookie sheet; bake at 375°. Chilling the dough in the carton makes nice square uniform cookies.

OATMEAL COOKIES

Martha Vogt

- 1 c. margarine (melted)
- 1 c. white sugar

- 1 c. brown sugar

Mix well. 2 eggs. Then add 2 c. flour, 1 tsp. soda, 1/2 tsp. salt, and 1/2 tsp. baking powder. Mix well. Add 1 c. oatmeal, 1 c. corn flakes slightly crushed, 1 c. Spanish peanuts, 1 pkg. (6 oz.) chocolate chips, 1 tsp. vanilla. Mix well. Drop by tsp.; bake 350° for about 10 minutes or until light brown.

DATE PINWHEEL COOKIES

Lois Bornemeier

1 1/3 c. chopped dates

1/2 c. water

1/2 c. sugar

1/2 c. nuts (chopped)

Cook until thick and set aside to cool.

2/3 c. shortening

2 2/3 c. flour

2 eggs

1/2 tsp. soda

1/2 tsp. vanilla

1/2 tsp. salt

Cream shortening and sugar. Add beaten eggs, then the dry ingredients sifted together. Chill thoroughly. Roll out into rectangle 1/4 inch thick. Spread with date filling and roll up like jelly roll. Wrap in wax paper and chill overnight.

Next morning, slice and bake on a greased cookie sheet at 375° until lightly browned. Check at the end of 8 to 10 minutes.

EXTRA CRISP SUGAR COOKIES

Mary J. Miller

Cream together:

1 c. margarine

2 eggs

2 c. sugar

1 c. salad oil

Sift together and add:

5 c. flour (unsifted)

2 tsp. cream of tartar

1/2 tsp. salt

1 tsp. vanilla

2 tsp. soda

Mix until smooth. Drop by tsp. or roll into balls and flatten with a glass dipped in sugar. Bake about 10 min. at 350°.

CHOCOLATE FRUIT COOKIES

Alma Marshall

1/2 c. honey

1 tsp. soda

1/2 c. sugar

1/2 c. milk

1/2 c. shortening (melted) or

3 c. flour

corn oil

1 c. raisins and nuts (dates may be used)

2 eggs

1 tsp. vanilla extract

3 sq. chocolate (melted)

Add honey and sugar to shortening and yolks of eggs beat well. Add melted chocolate. Add soda to milk and then add milk and 1/2 the flour alternately. Mix well. Add raisins and nuts with remainder of flour. Add beaten egg whites and extract. Drop from tsp. on buttered baking sheet. Bake 10 to 15 minutes at 350°. (Health Recipe).

Footprints in the sands of time were not made by sitting down.

ORANGE COOKIES

Janice Bornemeier from Mom

1/2 c. shortening and oleo
(1/2 and 1/2)

3/4 c. brown sugar

Cream; then add:

1 egg (beaten)

1 T. orange rind (grated)

1 orange (1/8 c. juice; re-
serve rest of juice for
frosting)

1/2 tsp. vanilla

1/2 c. sour milk

Mix and sift together and add 1/8 tsp. salt, 1 tsp. baking powder, 1/2 tsp. salt, 1 tsp. baking powder, 1/2 tsp. soda and 2 c. flour.

FROSTING:

Heat rest of orange juice, 1 T. butter. Add powdered sugar until right consistency is desired. Add a little orange rind.

FIG NEWTONS

Alma Marshall

1 c. honey

1 c. shortening (corn oil)

1 c. sugar

2 tsp. baking powder

2 eggs

1 tsp. soda

Juice and rind of 1/2 lemon

1 tsp. salt

6 1/2 c. flour

Cream honey, shortening, and sugar. Add beaten eggs, lemon juice and rind. Add flour which has been sifted 3 times with baking powder, salt, and soda. Roll dough quite thin. Cut in strips about 6 in. long and 3 inches wide. Put filling in center of the strip and lap sides over. Bake 15 minutes at 400°. Cool. Cut into desired size crosswise.

FILLING:

4 c. ground figs

1/4 c. water

1 c. honey

Juice of 1/2 lemon and 1/2 orange

Combine and cook 15 minutes stirring constantly. Cool before using.

ANGEL FOOD COOKIES

Sadie Pratt

1 c. shortening

2 c. flour (sifted)

1/2 c. brown sugar

1 tsp. soda

1/2 c. white sugar

1 tsp. cream of tartar

1 egg (beaten)

1 c. coconut

1/4 tsp. salt

1 tsp. banana flavoring

Mix shortening and sugars until creamy. Add eggs. Sift dry

Continued Next Page.

ANGEL FOOD COOKIES (Continued).

ingredients together, then mix into sugar-shortening mixture. Add coconut and flavoring. Roll dough into small balls. Dip them into water, then into sugar. Place on a floured cookie sheet. Bake at 350° for 15 minutes or until brown.

EASY FILLED COOKIES

Edith Miller

1 c. shortening	3 1/2 c. flour
2 c. brown sugar	1 tsp. salt
1/2 c. sour milk <u>or</u> buttermilk	1/8 tsp. cinnamon
1 tsp. vanilla	2 eggs

Mix shortening, brown sugar, and eggs. Sift together flour, salt, soda and cinnamon. Add alternately to creamed mixture with milk. Add vanilla. Drop with tsp. on baking sheet. Place 1/2 tsp. date filling on dough. Cover with another 1/2 tsp. of dough. Bake 10 to 12 minutes at 375° or until lightly browned. Makes 5 to 6 dozen cookies.

DATE FILLING:

2 c. dates (chopped)	3/4 c. water
1/2 c. sugar	1/2 c. nuts (if desired)

Cook together slowly until thickened.

PEANUT BLOSSOMS

Mrs. Robert Kunz

Cream together:

1/2 c. oleo	1/2 c. white sugar
1/2 c. peanut butter	1/2 c. brown sugar

Add:

1 egg	1 tsp. vanilla
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Beat well.

Add:

1 3/4 c. flour	1/2 tsp. salt
1 tsp. soda	

Drop by tsp. full on cookie sheet. Bake 375° for 10 min. Take out of oven, add chocolate star in center of each cookie. Put back in oven for 2 to 5 minutes.

LEMONADE COOKIES

Frances Brakhage

Cream 1 c. oleo and 1 c. sugar. Add 2 eggs, beat until light and fluffy. Sift in 3 c. flour (sifted), 1 tsp. soda, 1/4 tsp. salt, sifted together twice, alternately with 1/2 c. thawed, frozen lemonade concentrate. Drop from a tsp., 2 in. apart onto a very lightly

Continued Next Page.

LEMONADE COOKIES (Continued).

greased cookie sheet. Bake 8 minutes at 400° or until lightly browned around edges. Brush hot cookies lightly with lemonade concentrate. Sprinkle with sugar. Remove cookies to cooling rack. Makes 4 dozen, 2 1/4 inch cookies.

RAW APPLE CARAMEL COOKIES

Frances Brakhage

Cream:

1/2 c. shortening 1 egg

1 1/3 c. brown sugar

Add:

2 1/4 c. flour (sifted)

1 tsp. cinnamon

1 tsp. soda

1 tsp. cloves

1/2 tsp. salt

1/2 tsp. nutmeg

Sifted together twice. Blend well.

Stir in:

1 c. apple (grated, peeled) 1/2 c. apple juice

1 c. light raisins 1 c. walnuts (chopped)

Drop by level T. onto greased baking sheet. Bake 12 minutes at 350° until lightly browned.

ICING:

Cook 1/4 c. butter and 1/4 c. brown sugar about 3 minutes. Add 1 1/2 c. sifted powdered sugar, 1/4 tsp. salt, and 2 1/2 T. light cream. Beat. Spread on cookies.

APRICOT COOKIES

Lucille Rosenow

1 c. brown sugar

3/4 c. butter

1 1/2 c. flour

1 tsp. baking powder

1 1/2 c. quick cook oatmeal

Mix these ingredients as for pie crust. Line a shallow pan on the bottom and sides with 2/3 of this mixture. Spread apricot filler on this and cover with the rest of the mixture. Bake in a very slow oven. Cut in bars when cool.

FILLING:

Soak dried apricots overnight. Heat 1 1/2 c. soaked apricots and 1 c. sugar. Whip together.

NOTE: This can be served as cookies or made thicker in a deeper pan and served with whipped cream as a pudding.

Sad fact of life - square meals make round people.

CRY BABY COOKIES

Favorite Recipe of Linda Gustin
Submitted by Merle V. Eveland

1/2 c. sugar
1/2 c. shortening
1 egg
1 tsp. salt
1 tsp. cinnamon
1 tsp. soda

1/2 tsp. cloves
1/2 c. molasses
1/2 c. milk
2 1/2 c. flour
1 tsp. baking powder
1 c. raisins

Cream sugar and shortening; add egg then molasses, beating as you go. Add milk, then flour, and other dry ingredients. Put raisins in flour before blending. Drop by spoon onto cookie sheet. Bake at 350°.

POTATO CHIP COOKIES

Merle V. Eveland

1 c. brown sugar
1 c. shortening
2 c. flour
1 c. potato chips (crushed)

1 c. white sugar
2 eggs (beaten well)
1 tsp. soda
1 tsp. vanilla

Cream sugar and shortening. Add eggs, flour, soda, and vanilla. Shape into balls or drop from spoon. Nuts can be added if desired. Bake 10 to 12 minutes, at 350°.

SPECIAL K COOKIES

Joyce Althouse

1/2 c. sugar

1/2 c. white syrup

Bring to a bubbly boil. Remove from heat. Add 3/4 c. peanut butter. Stir until melted. Add 3 c. Special K cereal. Put in buttered pan, 11 x 8 inch pyrex. Melt 1 small pkg. chocolate chips and one small pkg. butterscotch chips. Spread over mixture in pan. Cool and cut in squares.

RAISIN FILLED COOKIES

Grace Althouse

1/2 c. shortening
1 c. sugar
1 egg
1/2 c. milk

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

Cream shortening and sugar. Add egg and milk. Sift together flour, cream of tartar and soda. Add vanilla. Roll out as for sugar cookies.

FILLING:

1 c. raisins, 1/2 c. water, 1/2 c. sugar, 1 T. flour. Cook together. Put spoonful of filling between 2 cookies. Bake at 375°.

BARS

CINNAMON BARS

Merle V. Eveland

- 1 c. salad oil
- 2 c. sugar
- 3 eggs

- 1 c. dates (chopped; simmered in
1/2 c. water and cooled)
- 1 1/2 c. flour
- 1/4 tsp. salt

Mix sugar and oil by hand. Add the unbeaten eggs and mix. Add flour and mix. Pour 1/2 the batter in pan and spread the date mixture over the batter. Sprinkle with cinnamon. Dribble remaining batter on top. Bake at 375° about 40 minutes. Apricot mixture can be used instead of dates. Cut in bars and serve.

OATMEAL BROWNIES

Eldean Vogt

Melt 1/4 c. butter and 6 oz. pkg. chocolate chips and cool. Beat 2 eggs and 1/2 c. sugar till thick. Add 1/2 tsp. baking powder, 1/2 tsp. salt and 1 tsp. vanilla, 1 c. quick oatmeal, 1/4 to 1/2 c. chopped nuts. Add to chocolate mixture. Pour into 8 x 8 in. pan and bake at 350°.

PEANUT BUTTER BARS

Shirley Wenzel

- 1 c. white sugar
- 1 c. white corn syrup
- 1 c. chunky peanut butter

- 7 c. Rice Krispies
- 1 (6 oz.) pkg. chocolate chips
- 1/2 of 5 oz. pkg. peanut butter
chips

Bring sugar and syrup to a full boil over medium heat. Add peanut butter and stir until melted. Pour this over Rice Krispies and pat onto a well buttered 15 1/2 x 10 1/2 inch cookie sheet. Melt chocolate chips and peanut butter chips together. When they are all melted, spread over the Rice Krispies. Let stand until frosting is firm and cut into bars. Makes 48 bars.

APPLESAUCE BARS

Mary Halvorsen

- 1 c. sugar
- 1 c. applesauce
- 1 tsp. vanilla
- 1/2 c. shortening
- 2 c. flour
- 1 tsp. soda

- 1 1/2 tsp. cinnamon
- 1 tsp. nutmeg
- 1/4 tsp. salt
- 1 c. raisins
- 1/2 c. walnuts

Combine sugar and applesauce and shortening and blend. Add

Continued Next Page.

APPLESAUCE BARS (Continued).

sifted dry ingredients; stir in raisins, coarsely chopped nuts and vanilla. Spread batter in greased 15 1/2 x 10 1/2 inch pan. Spread with following 2/3 c. crushed corn flakes, 1/2 c. sugar, 1/4 c. chopped nuts, 2 T. butter. Combine the above and put on top of first mixture. Bake 350° oven for 30 minutes. Makes about 32 sq.

SAUCEPAN CORN FLAKE BARS

Jeannie Spaulding

1/2 c. oleo	1 1/4 tsp. baking powder
1/3 c. granulated sugar	1 egg
1/3 c. brown sugar (firmly pack)	1 tsp. vanilla
2 T. water	1/4 c. flaked coconut
1 c. flour (sifted)	1 c. corn flakes

Melt oleo in a saucepan. Remove from heat and stir in sugars and water. Blend well. Sift together flour and baking powder and stir into saucepan. Add egg and vanilla and beat well. Add coconut and corn flakes and stir lightly to combine well. Pour into a well buttered 9 inch square pan. Bake at 350° for about 30 min. Cool in pan. Cut into bars.

BROWN SUGAR CHEWS

Jeannie Spaulding

1 egg	1/4 tsp. salt
1 c. brown sugar (packed)	1/4 tsp. soda
1 tsp. vanilla	1 c. nuts (coarsely chopped)
1/2 c. flour (sifted)	

Stir together egg, brown sugar, and the vanilla. Add sifted flour with salt and soda. Add crunchy nuts. Bake 18 to 20 minutes in a well greased 8 in. square pan at 350°. Cookies should be soft when taken from oven. Cool in pan. Cut in squares.

APPLE DREAMS

Mrs. Howard Miller

1 1/2 c. flour	1/2 c. shortening
1/2 c. sugar	
2 1/2 c. apples (sliced)	1/2 tsp. cinnamon
1/2 c. sugar	
1 c. brown sugar	Pinch of salt
2 T. flour	1/2 c. coconut
3 eggs (unbeaten)	1/2 c. nuts (chopped)

Cream first 3 ingredients together and spread on bottom of 8 x 12 inch ungreased pan. Pat lightly so bars will hold shape later.

Continued Next Page.

APPLE DREAMS (Continued).

Arrange apple slices evenly on the dough and sprinkle with 1/2 c. sugar and 1/2 tsp. cinnamon. Bake 30 minutes at 350°. While above is baking, mix the brown sugar, flour, eggs, salt, coconut and nuts together. Spread on top of first mixture while it is hot. Bake an additional 20 minutes at 350°. Cut in bars when cold. Makes 24 delicious bars.

BROWNIES

Donna Althouse

- | | |
|--------------------------|----------------|
| 1 c. shortening | 4 eggs |
| 1 c. white sugar | 1 tsp. vanilla |
| 1 c. brown sugar | 1 1/4 c. flour |
| 2 sq. chocolate (melted) | 1 c. nuts |

Grease pan, 11 x 17 inches, lightly. Bake at 400° for 15 min.

FROSTING:

- | | |
|-----------------------------|---------------------|
| 1 square chocolate (melted) | 1/4 c. water |
| 2 T. butter | 2 c. powdered sugar |

Mix and spread over warm brownies.

FUDGE NUT BARS

Lois Bornemeier

- | | |
|---------------------------------|-----------------------------------|
| 1 c. butter <u>or</u> margarine | 3 c. quick rolled oats (uncooked) |
| 2 c. brown sugar | 1 (12 oz.) pkg. chocolate chips |
| 2 eggs | 1 c. sweetened condensed milk |
| 2 tsp. vanilla | 2 T. butter <u>or</u> margarine |
| 2 1/2 c. flour | 1/2 tsp. salt |
| 1 tsp. baking soda | 1 c. nuts (chopped) |
| 1 tsp. salt | 2 tsp. vanilla |

Cream together butter and sugar. Mix in eggs and vanilla. Sift together flour, baking soda, and salt. Stir in rolled oats. Add dry ingredients to creamed mixture. Set aside. In double boiler combine chocolate chips, sweetened condensed milk, butter and salt. Stir until mixture is smooth. Stir in nuts and vanilla. Spread about 2/3 of the oatmeal mixture in bottom of a greased 10 x 15 inch jelly roll pan. Cover with the chocolate mixture and sprinkle remaining oatmeal crumbs over chocolate filling. Bake at 350° for 25 minutes to 30 minutes or until lightly browned. Cut into bars.

Corn starch is the best substitute for eggs in cookies or doughnuts. One T. starch equals 1 egg.

GOLDEN APPLE BARS

Lois Bornemeier

2/3 c. shortening	2 c. flour
2 c. brown sugar	2 tsp. baking powder
2 eggs	1 1/2 c. raw apples (finely diced)
1 tsp. vanilla	1/2 c. nuts (chopped)
1/4 tsp. salt	

Cream together the shortening and sugar. Beat in eggs, vanilla and salt. Add flour and baking powder and mix well. Add apples and nuts. Bake in greased 9 x 13 inch pan at 350° for 35 minutes.

LUSCIOUS APRICOT BARS

Lois Bornemeier

2/3 c. dried apricots	2 eggs (well beaten)
1/2 c. soft butter	1/2 tsp. baking powder
1/4 c. sugar	1/4 tsp. salt
1 1/3 c. flour	1/2 tsp. vanilla
1 c. brown sugar (packed)	1/2 c. nuts (chopped)

Rinse apricots, cover with water and simmer 10 minutes. Drain and cool and chop. Combine butter, sugar and 1 c. flour. Mix until crumbly. Pack into greased 9 x 9 inch pan. Bake at 375° for 20 min. or until lightly browned.

Gradually beat brown sugar into eggs. Sift together remaining flour, baking powder and salt. Add to egg mixture and mix well. Add vanilla, 1/4 c. nuts and apricots. Spread on baked layer. Sprinkle with remaining nuts and bake at 350° for about 20 minutes. Cool and cut into squares.

OPTIONAL: Sprinkle with confectioners' sugar.

NOEL BARS

Eugenia M. Bornemeier

1 c. flour	1/4 c. milk
1 1/2 tsp. baking powder	2 eggs
1/2 tsp. baking soda	1 c. pecans halves
1/2 tsp. salt	1 c. candied pineapple (chopped)
1/2 c. light brown sugar (firmly packed)	1 c. whole candied cherries
1/4 c. margarine (softened)	1 pkg. (6 oz.) semi-sweet chocolate pieces.

Stir together flour, baking powder, soda, and salt. Cream sugar and margarine till light and fluffy. Blend in milk and eggs, 1 at a time. Gradually beat flour mixture into creamed mixture. Fold in remaining ingredients. Spread in greased 7 x 14 inch pan. Bake at 350° for 25 minutes or until done. Cool before cutting.

GLAZED RAISED DOUGHNUTS

Anna Backemeyer

- | | |
|-----------------------|----------------------------|
| 1 1/2 c. scalded milk | 1 c. mashed potatoes (hot) |
| 1/2 c. sugar | 2 yeast cakes |
| 2 eggs (beaten) | 1/3 c. butter |
| 4 1/2 to 5 c. flour | 1 tsp. salt |

Boil and mash potatoes, put in mixing bowl and add butter, eggs and sugar and milk. When lukewarm, add yeast. When yeast rises to the top it is dissolved. Now add salt and flour. Place in bowl and cover. Let rise. Punch down only once and let rise again. Roll them about 1/2 in. thick and cut with ordinary doughnut cutter, but do not cut out holes. Let them rise until double in size. Then when ready to fry, pull a hole in the center with your finger, stretching it to the size of a half dollar. Fry in deep fat and glaze while warm.

GLAZING:

- | | |
|----------------------|-----------------------------------|
| 1 lb. powdered sugar | Enough hot water to make a liquid |
| 1 T. corn starch | Butter size of an egg |
| 1 tsp. vanilla | 1 T. sweet cream |

I usually place a rack over a pan and place the doughnut on this as they are glazed, then the excess frosting drips in pan and can be used again.

MARSHMALLOW FUDGE SQUARES

Mrs. Elmer Hall

Sift together:

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

Add 2/3 c. shortening and 2 eggs, beaten. Then add 1 tsp. vanilla, 2 sq. melted unsweetened chocolate, and 1/2 c. nuts. Pour into a greased cookie sheet, 11 x 7 x 1 1/2 in. Bake at 350° for 20 to 25 minutes. When done put 24 marshmallows on cookies. Melt 1 pkg. chocolate chips over hot water and pour over marshmallows. Cool. Cut in squares.

BEVERLY'S BROWNIES

Alice Kuehn

- | | |
|---------------------|----------------------|
| 1 c. margarine | 4 eggs |
| 2 1/2 sq. chocolate | 1 c. flour |
| 1 c. white sugar | 1 tsp. baking powder |
| 1 c. brown sugar | 1 tsp. vanilla |
| 1 tsp. salt | 1/2 c. nuts |

Melt the margarine and chocolate and cool. Beat together well the white and brown sugar and eggs. Then add melted margarine and chocolate. Sift together flour, baking powder, salt; stir in; add vanilla, nuts. Spread out in large pan. Bake 325° for 30 min.

NO BAKE GRAHAM CRACKER BARS

Mrs. Eric Charling

Line bottom of 10 x 15 in. cookie sheet with whole graham crackers. Bring to a boil, stirring constantly, 1 c. butter, 1 c. sugar, 1 c. milk, 1 egg, and 1 c. graham cracker crumbs. Remove from heat and add 1 c. chopped walnuts (optional), 1 c. flaked coconut. Spread on crackers while hot. Put layer of crackers on top of filling. Cool and frost with butter icing. Keep in refrigerator.

FANCY COCONUT BARS

Marge Clements

Mix and pack into 9 x 13 in. pan:

2 c. graham cracker crumbs 2 T. white sugar

1/2 c. butter or oleo (melted)

Bake at 350° for 8 minutes. Mix 7 oz. pkg. flaked coconut, 1 can condensed milk and 1/2 tsp. vanilla. Bake 15 min. Melt over hot water 12 oz. pkg. chocolate chips. Blend 2 tsp. peanut butter. Pour over top. Then cool to room temperature. Place in refrigerator to harden. Cut in bars.

ROCKY ROAD

Edith Miller

[illegible]

3/4 c. walnuts (coarsely broken)

In saucepan, slowly melt chocolate over low heat, stirring constantly. Remove from heat. Beat smooth. Stir in marshmallows and nuts. Spread in buttered 8 x 8 x 2 in. pan. Chill. Cut in squares. Makes 1 1/2 lbs.

RAISED DOUGHNUTS

Lois Bornemeier

1 c. milk (scalded)

1/2 c. sugar

1 T. sugar 1 tsp. salt

1 c. lukewarm water 7 c. flour (sifted)

6 T. shortening 3 eggs (well beaten)

Dissolve yeast, sugar, and water. Scald milk and add shortening, sugar and salt. Cool to lukewarm. Add 2 c. flour to shortening mixture and then add the yeast mixture. Beat well. Add eggs and rest of flour. Knead, let rise until double. Punch down and let rise again. Roll out about 1/2 in. thick and cut with doughnut cutter. Let rise on floured board. Fry, drain, and while still warm dip in glaze.

GLAZE:

2 c. sifted powdered sugar, 2 to 3 T. warm water, and vanilla. Beat until smooth.

CHOCOLATE DREAM SQUARES

Emily Reuter
(Mother of Mabel Brummer)

Line 8 in. pan with half of 20 graham crackers crushed fine. Cream 1/2 lb. oleo and 2 c. powdered sugar. Beat in 3 eggs 1 at a time. Beat in 3 squares chocolate melted and cooled. Stir in 1 1/2 c. chopped nuts and 1 tsp. vanilla. Spread mixture in pan and sprinkle top with remaining cracker crumbs. Refrigerate overnight. Makes 12 servings.

CHOCOLATE BROWNIES

Bethene Van Horn

1/4 lb. oleo	1 (1 lb.) can chocolate syrup
1 c. sugar	1 c. <u>plus</u> 1 T. flour
4 eggs	1 c. nuts (chopped)
1 tsp. vanilla	

Cream oleo and sugar. Add eggs, 2 at a time. Beat well. Mix in vanilla and chocolate syrup; add flour, beat well. Stir in nuts. Pour on greased and floured pan, 9 x 15 inches. Bake at 350° for 30 minutes.

FROSTING:

6 T. oleo	1 1/2 c. sugar
6 T. milk	1 c. chocolate chips

Pour first 3 ingredients in saucepan. Mix well; bring to a rolling boil for 30 seconds. Remove from heat until chocolate melts. Pour over hot brownies.

LEMON LOVE NOTES

Frances Knosp

1/2 c. butter	1/4 c. powdered sugar
1 c. flour	

Combine these ingredients and pat into 9 inch pan. Bake 20 minutes at 325°. Cool. Mix 2 beaten eggs, 1 c. sugar, 2 T. flour, 1/2 tsp. baking powder, 2 T. lemon juice and grated rind of 1 lemon. Pour over crust mixture. Bake 25 minutes at 325°. Cool. Frost with powdered sugar frosting with a little lemon flavoring.

YUM YUM BARS

Mrs. Raymond C. Ward (Jolene Spohn)
Redfield, South Dakota

2 eggs	3/4 c. margarine <u>or</u> butter
1 c. sugar	

Put in a pan that will not burn, on low heat. Boil 2 min. Cool.	
2 1/2 c. graham cracker crumbs	1/2 c. nutmeats
2 c. miniature marshmallows	1 1/2 c. shredded coconut

Continued Next Page.

YUM YUM BARS (Continued).

Mix with above and press into buttered 9 x 13 inch pan. Frost.

FROSTING:

1 small pkg. butterscotch chips 3 or 4 T. peanut butter
1/2 small pkg. chocolate chips

Melt in double boiler and spread on top. Refrigerate, 30 min. and cut. Keep in refrigerator.

BROWNIES

Adele Fleischman

Blend together:

1 c. sugar 1/2 c. oleo
4 eggs

Then add:

1 c. nuts (optional) 1 tsp. salt
1 c. flour 1 can chocolate syrup

Mix all together and bake 1/2 hr. at 350°.

DIAMOND APPLESAUCE BROWNIES

Lyn Kopf

6 T. margarine 1 1/4 c. flour (sifted)
1 c. brown sugar 1 tsp. baking powder
1 egg (beaten) 1/2 tsp. salt
1/2 c. applesauce 1/4 tsp. soda
1 tsp. shredded orange peel 1/2 c. walnuts (chopped)
1 tsp. vanilla

In saucepan, combine margarine and brown sugar. Cook and stir over medium heat till butter melts. Remove from heat. Beat in egg, applesauce, orange peel, and vanilla. Sift together flour, baking powder, salt and soda. Stir into applesauce mixture. Stir in walnuts. Spread in greased 15 x 10 x 1 inch jelly roll pan. Bake 350° for 15 minutes. While warm top with orange glaze.

ORANGE GLAZE:

Combine 1 1/2 c. powdered sugar, 1/2 tsp. vanilla, dash of salt, and enough orange juice (about 2 T.) to make glaze. Cut in diamonds or bars.

CEREAL BARS

Annette Lenz

1 c. sugar 1 c. peanut butter
1 c. dark syrup 6 c. Rice Krispies

Combine sugar and syrup in 3 qt. kettle. Bring just to a boil, stirring frequently. Remove from heat and stir in peanut butter. Mix well. Then add the Krispies. Stir till well blended. Press mixture into buttered 13 x 9 inch pan and cut.

CHERRY BARS

Mrs. Jerry Pointer

1 c. flour
1/2 c. oleo

3 T. sugar

Spread in 10 x 6 inch pan. Bake 350° for 20 to 25 minutes, but not too hard. Stir next ingredients and spread over baked pastry and bake 20 to 25 minutes again. Cool and ice with thin powdered sugar icing. Cut in squares or oblong pieces.

2 eggs (slightly beaten) 1/2 tsp. baking powder
1 c. sugar 1/2 c. maraschino cherries (chop)
1/4 c. flour 1/2 c. coconut
1/2 tsp. vanilla 1/4 tsp. salt
1/2 tsp. almond extract

LEMON BARS

Joan John

1 c. flour 1/4 c. powdered sugar
1/2 c. margarine

Cut in shortening like pie crust. Pat into ungreased 8 x 8 in. pan. Bake at 350° for 20 minutes.

TOPPING:

2 eggs (beaten until thick) 3 T. lemon juice and grated rind
1 c. sugar Dash of salt

Mix. Then fold in 2 T. flour, 1/2 tsp. baking powder. Pour over baked crust. Bake 350° for 25 minutes. (Don't overbake). Immediately sprinkle with powdered sugar. Cut in squares.

CINNAMON COFFEE SQUARES

Ella Kunz

(Subtly spiced, and delicious)

3 c. flour (sifted) 1 c. butter or shortening
2 tsp. baking powder 2 c. brown sugar (firmly packed)
1/2 tsp. baking soda 2 eggs
2 tsp. cinnamon 1 c. hot coffee
1/2 tsp. salt

Sift together first 5 ingredients. Cream together the butter, eggs, and sugar until fluffy. Add alternately the dry ingredients and coffee, beating after each addition; pour into greased 9 x 13 inch cake pan or a brownie (cookie) pan for thinner pieces. Bake at 350° for 35 minutes for cake pan, or until cake tests done. Cool on rack or in pan. Frost with a common powdered sugar frosting. Cut in slices or squares as you wish.

The greatest remedy for anger is delay.

HOLIDAY FRUIT SQUARES

Edith Miller

- | | |
|----------------------|-------------------------|
| 2 c. flour (sifted) | 1/2 c. shortening |
| 1 tsp. soda | 1 1/4 c. brown sugar |
| 1 tsp. salt | 1 egg |
| 1/2 tsp. cloves | 1 c. applesauce |
| 1/2 tsp. cinnamon | 1/2 c. nuts (chopped) |
| 1/8 tsp. nutmeg | 3/4 c. dates (chopped) |
| 1/2 c. candied fruit | 1/4 c. prunes (chopped) |

Sift dry ingredients together. Mix sugar, shortening, and egg until well blended. Add 1 c. flour. Blend well. Stir in applesauce. Mix remaining flour with fruits and nuts, add to applesauce mixture. Mix until well blended. Turn into greased 9 x 13 inch pan. Bake 35 minutes at 350°. Frost with powdered sugar icing. Cut in squares. Top with candied cherry or nut if desired.

PEANUT BUTTER BROWNIES

Nettie Bornemeier

- | | |
|-----------------------------------|--------------------------------|
| 1/2 c. peanut butter (any style) | 1 c. flour |
| 1/3 c. butter <u>or</u> margarine | 1 tsp. baking powder |
| 1 c. sugar | 1/4 tsp. salt |
| 1/4 c. brown sugar (packed) | 1 pkg. (6 oz.) chocolate chips |
| 2 eggs | 1/2 tsp. vanilla extract |

Beat peanut butter and butter till blended. Gradually add sugars and beat till fluffy. Add eggs, one at a time, beat well after each. Add dry ingredients, mix well. Stir in chocolate chips and vanilla. Spread in buttered 9 inch pan. Bake in moderate oven, 350°, for 30 to 35 minutes.

DREAM BARS

Lillian Steiner

- | | |
|---|---------------------|
| 1/2 c. butter | 1 c. flour |
| 1/2 c. brown sugar | |
| Mix these together until crumbly. Press into 8 x 8 inch pan. Bake 10 minutes at 350°. Cool. | |
| 2 eggs (beaten) | 1 T. flour |
| 1 c. brown sugar | 1 c. moist coconut |
| 1 tsp. baking powder | 1 c. nuts (chopped) |
| 1 tsp. vanilla | |

Mix all other ingredients except nuts and coconut. Stir nuts and coconut into mixture. Spread over baked part. Bake 30 minutes or until set at 350°.

The promise of some people to be on time carries a lot of wait.

CHOCOLATE REFRESHERS

Adele Fleischman

Sift together:

1 1/4 c. flour

1/2 tsp. salt

3/4 tsp. soda

Combine:

1 1/4 c. (8 oz.) dates (cut)

1/2 c. butter

3/4 c. brown sugar (packed)

1/2 c. water in saucepan

Cook, stirring constantly, until dates soften. Stir in 1 (6 oz.) pkg. (1 c.) semi-sweet chocolate chips. Blend in 2 eggs. Mix well. Add dry ingredients alternately with 1/2 c. orange juice and 1/2 c. milk; blend thoroughly. Stir in 1 c. chopped walnuts. Spread in greased 15 x 10 x 1 inch pan. Bake at 350° for 25 to 30 minutes. Cool; frost.

ORANGE FROSTING:

Combine 1 1/2 c. sifted powdered sugar, 2 T. butter and 2 tsp. grated orange rind. Blend in 2 to 3 T. orange juice until of spreading consistency.

A HAPPY HOME RECIPE

4 c. of love

5 spoons of hope

2 c. of loyalty

2 spoons of tenderness

3 c. of forgiveness

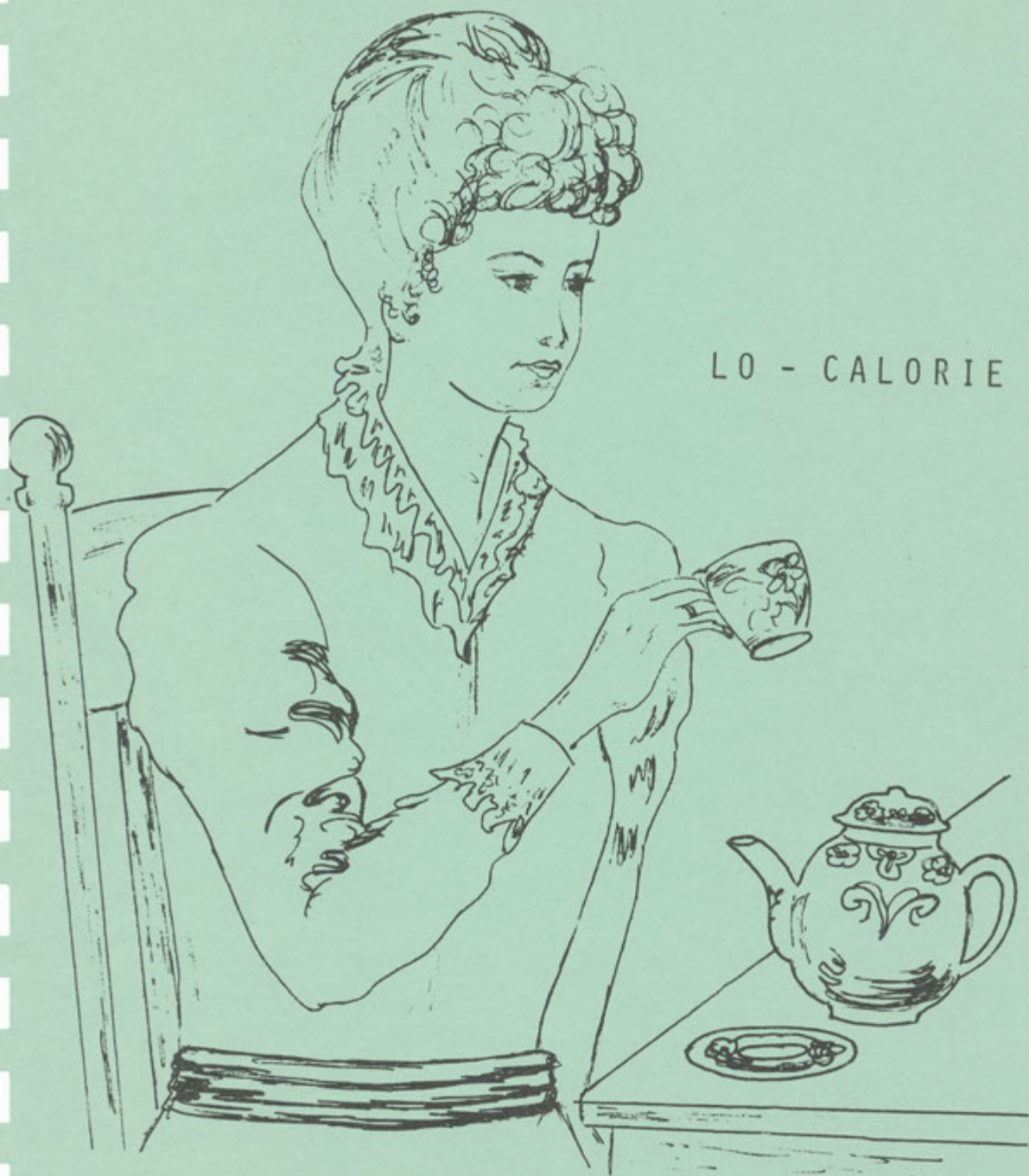
4 quarts of faith

1 c. of friendship

1 barrel of laughter

Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness, kindness, and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

LO - CALORIE



LO-CALORIE

FRUIT SALAD

Margaret Hall

1 box cherry gelatin 1 box lemon gelatin

Dissolve in 2 c. of boiling water. Add 1 can frozen orange juice. When mixture starts to congeal add 1 small can crushed pineapple and 2 cans of white grapes.

SAUERKRAUT SALAD

Hazel Miller

2 c. sauerkraut (1 lb. can) 1/2 c. green pepper (thinly sliced)
 1/2 c. sugar or sweetener (to taste) 1/2 c. shredded carrot
 1/2 c. celery (thinly sliced) 1/4 c. onion (chopped)

Cut kraut with scissors. Add rest of ingredients. Cover tightly and chill in refrigerator at least 12 hours before serving. Keeps well. Makes 7 servings, of 30 calories each.

SALMON SALAD

Edna Bornemeier

2 hard boiled eggs 8 oz. can salmon (pink; drained)
 1/2 c. vinegar 1 tsp. prepared mustard
 1/4 tsp. salt 8 lettuce leaves (shredded)
 Cucumber pickles
 Dash of pepper

Mash egg yolk, add salt, pepper, and mustard. Mix well; heat vinegar to boiling point; pour over mixture; mix and cool. Chop egg white and pickles. Mix with salmon. Combine both mixtures, chill, and serve on nest of shredded lettuce. 180 calories per serving.

"NO-CALORIE" GELATIN

Berdna Koehler

Soften 1 T. (1 envelope) Knox gelatin in 1/4 c. cold water for 5 min. Dissolve it in 1/2 c. boiling water. Stir 1/2 tsp. Kool-Aid powder and 1 tsp. non-calorie sweetener in 1 c. cold water. Add 1 T. lemon juice and a pinch of salt. Mix all together adding red or other coloring if needed.

DIET GELATIN

Mabel Brummer

2 packs D'Zerta Canned pineapple in it's own juice
 2 c. Fresca

Boil Fresca, pour over D'Zerta in small dish, mix; stir in remainder of Fresca and juice from fruit to make 1 1/2 c. Add fruit; chill.

DIET SALAD

Lois Bornemeier

1 large box cottage cheese (diet) 1 can crushed pineapple (drained;
 1 box raspberry gelatin (may use type packed in own juice)
 2 packs of D'Zerta) 1 small container Cool Whip

Pour dry gelatin over cottage cheese; add last 2 ingredients and chill.

LOW CALORIE SALAD

Edna Bornemeier

Put in layers in serving bowl:

- 1st. layer - lettuce cut in chunks
- 2nd. layer - 1/2 c. celery diced
- 3rd. layer - 1/2 c. chopped onion
- 4th. layer - 1 c. cucumbers, diced
- 5th. layer - 3 medium tomatoes, diced
- 6th. layer - 1 box frozen peas (do not cook)

Put 1/2 c. low calorie dressing or Miracle Whip on top. Sprinkle 1 T. sugar over the top. Add lastly cheese grated or shredded (optional). Cover tightly and put in refrigerator for 8 hours or overnight. Just before serving, toss together.

SUGARLESS VANILLA PUDDING OR PIE FILLING

Berdna Koehler

Scald 1 1/2 c. milk. Mix 3 T. corn starch in 1/2 c. cold milk. Beat 1 egg. Add 1/8 tsp. salt. Add 2 tsp. non-calorie sweetener and 1/2 tsp. vanilla. Add cold milk and corn starch to hot milk, stirring constantly until mixture thickens. Stir small amount of milk mixture into egg mixture and stir. Pour egg mixture into hot thickened milk stirring constantly and cook about 2 minutes. Add sweetener and vanilla. Cool slightly. Pour into baked pastry shell, graham cracker crust or over sliced bananas or other fruit in dessert dishes.

"LOW CALORIE" SALAD DRESSING

Jeannette Bornemeier

1 can tomato juice 2 drops of Worcestershire sauce
 1/2 tsp. salt 1/4 tsp. artificial sweetener
 1/8 tsp. pepper 1 T. catsup
 Juice of 1 lemon

Mix well and chill. 5 calories per serving.

No man's opinion is entirely worthless; even a watch that won't run is right twice a day.

"LOW CALORIE" MOCK FRENCH DRESSING

Jeannette Bornemeier

Mix:

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|-------------------------------------|------------------------------|
| 1 c. tomato juice | 1/2 tsp. garlic powder |
| 1/2 c. bouillon cube broth | 1/8 tsp. pepper |
| 1/2 c. unsweetened grapefruit juice | Dash of Worcestershire sauce |

Chill and shake well before use. 1 serving is 6 calories.

SLUSH

Roberta Bornemeier

- | | |
|---------------------------------|-----------------------------------|
| Juice of 3 oranges | 1 c. sugar |
| Juice of 3 lemons | 1 small bottle 7-Up or ginger-ale |
| 3 ripe bananas (mashed) | |
| 1 (No. 2) can crushed pineapple | |

Mix the first 6 ingredients and add the 7-Up just before serving. Garnish with red maraschino cherries.

VANILLA ICE CREAM WITHOUT SUGAR

Berdna Koehler

Stir 1 envelope unflavored gelatin and 1/4 c. cold water. While this softens, heat 1 c. milk to boiling. Remove from heat and stir in the gelatin until dissolved.

Add:

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|----------------------------|--------------------------|
| 2 T. non-calorie sweetener | 2 tsp. vanilla flavoring |
| | 2 c. cream |

Chill in freezing compartment till almost firm. Put in mixing bowl and beat thoroughly. Return to freezing compartment.

DIET DELIGHT CAKE

Sharon Kunz

Sift together in a bowl: 2 c. of honest desire to lose weight, 3 1/2 T. disgust with yourself for failure to lose in the past, 1 1/2 c. determination to stick to your diet. (Help from your family to taste.)

Add: 2/3 c. honesty when recording calories, 1 tsp. shame for all those excuses for your weight gain, 1/2 c. determination to refuse desserts. Beat 2 minutes and add: plenty of will power! Pour into prepared pans. Bake until desired weight is attained. Frost with all those stylish clothes that will fit now.

The great and the little have need of one another.

MEAT BALLS AND SPAGHETTI

Dorothy Oldfield

SAUCE:

24 oz. tomato juice	1/2 tsp. parsley <u>or</u> parsley flakes
1/2 tsp. Italian seasoning	1/2 tsp. pepper
1/2 tsp. salt	1 beef bouillon cube
1 T. dried onion flakes	

(This makes 2 servings...double or triple ingredients and cook-
ing time according to servings you need.)

Put into saucepan and simmer for an hour (longer makes it nice and thick.) Add browned meat balls and simmer slowly for another 30 minutes. Serve on spaghetti...2/3 c. serving.

MEAT BALLS:

Mix together 1 lb. ground turkey, or veal, or hamburger and 1/2 tsp. minced garlic (or garlic powder) and 1/2 tsp. oregano. Form into 1 inch balls and brown in non-stick skillet or in oven on rack.

LOW CALORIE TUNA LOAF

Edna Bornemeier

2 cans chunk style tuna	2 eggs
2/3 c. milk	1/2 small onion
1 2/3 c. coarse cracker crumbs	Salt <u>and</u> pepper (to taste)

Drain excess oil from tuna. Mix all ingredients together. (Mixture will be moist.) Celery may be added if desired. Place in lightly greased loaf pan. Bake 350° for 40 to 50 minutes. Makes 4 large servings of 250 calories each.

TUNA FISH LASAGNA

Carolyn Pointer

1/2 lb. lasagna noodles	Dash of Beau Monde seasoning
2 T. butter	(optional)
1 small onion (chopped)	1/2 tsp. oregano
1 (13 oz.) can tuna (well drained)	1/4 tsp. black pepper
1 (10 1/2 oz.) can cream of mushroom <u>or</u> chicken soup	1 1/2 c. cottage cheese
1/2 c. skimmed milk	8 oz. Swiss or Mozzarella cheese
1/2 tsp. garlic salt	(sliced thinly)
	Parmesan cheese

Cook noodles according to pkg. directions. Melt butter in saucepan and saute onion. Add the tuna, soup, milk and seasoning. Place alternate layers of noodles, tuna mixture, cottage cheese and sliced cheese in a buttered 7 x 11 in. baking dish, being certain to top with the sliced cheese. Sprinkle the grated Parmesan cheese on top. Bake in preheated 350° oven for 25 to 30 min. Cool several min. before cutting into serving pieces. Makes 6 ample servings of 275 calories each.

FAT FREE GRAVY

Berdona Koehler

(Low Calorie - 1 pt.)

When roasting beef or turkey, place the meat on a rack to keep it 1/2 in. or so above the bottom of roasting pan. Keep the bottom of the pan covered with water. When the roast is done, place this liquid in a deep dish so that the fat can be skimmed off. (Better still, refrigerate it and take off the cold solid fat.) To 1/2 c. of this concentrated broth, add 3/4 c. water; heat to boiling.

Mix 4 T. flour or 3 T. corn starch in 3/4 c. cold water till smooth. (If using flour, put water in small jar, add flour, close jar tightly, and shake vigorously.)

Pour flour or corn starch mixture gradually into boiling liquid, stirring constantly. Boil until thickened. Salt to taste (try 1/2 tsp. salt).

BE THE BEST OF WHATEVER YOU ARE

by Douglas Malloch

from "Treasure Chest"

If you can't be a pine on the top of the hill,
Be a scrub in the valley -- but be
The best little scrub by the side of the rill;
Be a bush if you can't be a tree.

If you can't be a bush, be a bit of the grass,
Some highway happier make;
If you can't be a muskie, then just be a bass --
But the liveliest bass in the lake!

We can't all be captains, we've got to be crew,
There's something for all of us here,
There's big work to do, and there's lesser to do,
And the task we must do is the near.

If you can't be a highway, then just be a trail,
If you can't be the sun, be a star;
It isn't by size that you win or you fail --
Be the best of whatever you are!

MEATS - SAUCE



MEATS

MINI CHEESE LOAVES

Carolyn Pointer

2 lbs. ground beef
2 3/4 c. fresh bread crumbs
3/4 c. onion (chopped)
1/2 c. green pepper (chopped)
2 T. parsley (chopped)
1 tsp. salt
1/4 tsp. basil

1/4 tsp. pepper
1 (10 1/2 oz.) can condensed
vegetable or vegetarian
vegetable soup
1/4 c. milk
1/2 c. Swiss cheese (cubed)
1 (1 lb.) jar meatless spaghetti
sauce

Mix together lightly all ingredients, except cheese and spaghetti sauce. Shape into individual small meat loaves and place in baking pan. Press cheese cubes into each, covering with meat mixture. Pour spaghetti sauce over and bake at 400° for 35 minutes or until brown.

SWEDISH MEAT BALLS

Joan N. Williams

1 lb. ground beef
1/4 c. fine dry bread crumbs
1/4 c. onion (chopped)
1 egg

2 T. parsley flakes
1 can mushroom soup
1/2 can of water

Mix all ingredients except soup and water. Start with a cold skillet. Shape meat into meat balls the size of ping pong ball, and place in skillet. Use medium heat as you start to do this. Should make about 24. Brown both sides. Pour off drippings. Mix soup and water and add to meat. Cover, cook over low heat 1/2 hour, stirring so it doesn't stick, can be put in roaster in oven if you're making a large amount. May be fixed a day ahead and kept in refrigerator until time to reheat.

BEEF ROAST

Mrs. John (Patricia) Miller

Beef roast (normal size). Sprinkle 1/2 pkg. Lipton onion soup mix over it and add 1 can cream of mushroom soup. Pour 8 oz. bottle of Coke over meat and bake at 300° for 6 to 7 hours.

To make meat tender, put a spoonful of vinegar into the water in which meat or fowl cooks.

STUFFED HAMBURGER

Jo Vogt

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|-----------------------------|--------------------|
| 1 lb. hamburger | 1/2 c. raw oatmeal |
| 1/4 c. 1000 Island dressing | 1/4 tsp. salt |
| 1 egg | Pepper (to taste) |

Mix all ingredients together -- pat out as hamburger patties.
Place in baking dish.

DRESSING OVER MEAT:

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|------------------------|-------------------------------------|
| 1/4 c. butter (melted) | 1/2 tsp. sage |
| 1/4 c. onion (diced) | 1/2 c. water, meat stock, <u>or</u> |
| 1/4 c. celery (diced) | bouillon |
| Salt | 5 slices bread (cubed) |

Melt butter, add onions and celery. Stir and simmer until golden and soft. Add rest of ingredients, except bread. Cool slightly and stir in bread. Put on top of meat. Combine 1 can mushroom soup and 1/2 c. milk, heat and pour over top of dressing. Bake 350° for 30 to 40 minutes or until meat is tender.

TASTY WIENERS

Jeannette Bornemeier

Melt 1 tsp. oleo in saucepan.

Add:

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|--|---------------------------|
| 1/2 c. onion (chopped; cook till slightly brown) | 2 tsp. mustard |
| 1/2 tsp. pepper | 2 T. Worcestershire sauce |
| 2 T. sugar | 1/2 c. catsup |

Mix well in pan and pour over 2 dozen wieners in a greased baking dish. Bake 25 to 30 minutes at 350°.

BARBECUED CHICKEN

Karen Rase

- | | |
|-----------------------------------|---------------------------|
| 1 (3 to 3 1/2 lb.) frying chicken | 1 c. catsup |
| 1 medium onion | 3 T. Worcestershire sauce |
| 2 T. fat | 1/2 T. prepared mustard |
| 2 T. vinegar | 1 c. water |
| 2 T. brown sugar | 1/2 c. celery (chopped) |
| 1/4 c. lemon juice | Salt <u>and</u> pepper |

Brown chicken in hot fat. Brown onion in fat; add remaining ingredients. Simmer 30 minutes. Pour over chicken. Bake uncovered in 325° oven for 1 hour.

Are you working hard, or hardly working?

OVEN PORCUPINES

Norma Nickel

- | | |
|------------------------------|-----------------------------|
| 1 lb. ground beef | 1/8 tsp. garlic powder |
| 1/2 c. uncooked regular rice | 1/8 tsp. pepper |
| 1/2 c. water | 1 can tomato sauce |
| 1/3 c. onion (chopped) | 1 c. water |
| 1 tsp. salt | 2 tsp. Worcestershire sauce |
| 1/2 tsp. celery salt | |

Heat oven to 350°. Mix meat, rice, half cup water, onion, salt and pepper and garlic powder. Shape mixture by rounded T. into balls. Place meat balls in ungreased baking dish, 8 x 8 x 2 in.

Stir together remaining ingredients; pour over meat balls. Cover with aluminum foil; bake 45 minutes. Uncover and bake 15 minutes longer.

GOULASH

Jean Mahoney

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|--------------------------|---------------------------------|
| 2 lbs. ground beef | 1 tsp. black pepper |
| 1 onion (chopped) | 2 cans (No. 2) kidney beans |
| 1 green pepper (chopped) | 1 c. catsup |
| 1 tsp. salt | 1 can (15 1/2 oz.) tomato puree |

Brown meat; drain off fat. Add the rest of ingredients and simmer until onions and peppers are tender. 8 servings.

BAR-B-QUED CHICKEN

Lyn Kopf

Place cut up chicken in basket or use whole chicken on rotisserie, baste with 1/2 c. oleo, melted to which juice of one lemon has been added.

MUSHROOM STEAKS

Joan M. John

Saute 1 medium size onion till tender. Mix 1 lb. ground beef with 2 grated raw potatoes, 1 egg, beaten in 1/4 c. milk. Add the sauted onion and salt and pepper to taste. Let stand in refrigerator a few hours. Then make into patties size of small steaks. Roll in flour and brown. Put into baking dish and cover with 1 can of cream of mushroom soup and bake about 1 hour at 350°. A very economical dish!

MEAT BALLS

Joan M. John

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|--------------------------|--------------------------------|
| 1 lb. ground beef | 1 tsp. salt |
| 2/3 c. fine bread crumbs | 1 can cream of celery soup and |
| 1 egg (slightly beaten) | 1/2 can water |
| 1 T. parsley (chopped) | 1 T. shortening |
| 2 T. onion (minced) | 2 T. dill pickle (chopped) |

Continued Next Page.

MEAT BALLS (Continued).

Blend soup and water. Measure 1/4 c. of the mixture and add to ground beef, crumbs, egg, onion, parsley, and salt. Make into 1 inch balls and brown in shortening. Place in greased casserole. Add diced dill pickle to remaining soup mixture and pour over balls and bake 325° for 1/2 hour.

HAMBURGER PIE

Mrs. Dorothy L. Kunz

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|--------------------------------------|------------------------------|
| 1 medium onion (chopped) | 1 (10 1/2 oz. or 11 oz.) can |
| 2 T. fat | condensed tomato soup |
| 1 lb. ground beef | 5 medium potatoes (cooked) |
| Salt and pepper | 1/2 c. warm milk |
| 1/2 lb. cooked green beans <u>or</u> | 1 egg (beaten) |
| 1 (No. 2) can (2 1/2 c.) | 1/2 to 1 tsp. salt |
| (drained) | 1/2 tsp. pepper |

Brown onion in hot fat; add meat and seasonings; brown. Add green beans and soup. Pour into greased 2 qt. casserole. Mash potatoes; add milk, egg, and seasonings. Spoon to form 6 mounds or spread over meat mixture. Bake in moderate oven, 350°, for 35 minutes or until peaks are browned.

SALMON BALLS

Mrs. Edith Pool

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|------------------------|--|
| 1 large can salmon | Salt <u>and</u> pepper (to taste) |
| 2 eggs (beaten) | 1/2 c. cream <u>or</u> half and half |
| 1/2 c. flour | Shortening <u>or</u> oil for deep frying |
| Dash of lemon juice | |
| 1/2 tsp. baking powder | |

Drain and bone salmon; mash with fork. Sift flour, baking powder, salt and pepper together. Add beaten eggs and cream to salmon; mix well. Stir in dry ingredients and drop by tsp. into deep hot fat. Turn when browned on one side. Drain well and serve with a good seafood sauce. Serves 4 to 6.

BAKED TURKEY DRESSING

Berdona Koehler

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|-------------------------------|-----------------------------------|
| 4 pts. soft bread crumbs (10 | 1/4 tsp. thyme <u>or</u> marjoram |
| slices bakery bread crumbled) | 1/2 tsp. sage |
| 1/2 tsp. salt | 2 c. turkey broth (made by boil- |
| 1/4 tsp. pepper | ing giblets and neck) |

Mix bread and seasonings. Add hot broth slowly, tossing lightly with a fork until blended. Bake in buttered baking dish, for 30 to 40 minutes at 350°. 8 to 10 servings.

BARBECUE

Lillian Steiner

1 1/2 lbs. hamburger 1 can tomato soup
Chili powder, salt and pepper to taste (also chopped onion if desired). 2 T. each green pepper and celery cut into little pieces. Brown hamburger. Add rest of ingredients and cook for several minutes until vegetables are tender.

CHICKEN LOAF

Clara Fredenburg

Cook 5 lb. chicken with 2 large onions chopped. Remove from bones. Put skin through food grinder. Mix together:

1 1/2 c. bread crumbs	1 pt. broth (add ground skin to this)
1 1/2 c. cooked rice	
4 eggs (beaten)	1 c. milk

Season to taste; celery or celery salt is good addition. Add large pieces of chicken to mixture. Put entire mixture in large baking pan. Bake in a 325° oven until set, cool slightly and then cut in square. Serve with giblets and gravy made with cream of mushroom soup. This can be prepared the day before and baked when ready for use.

MINUTE STEAK ROLLS

Mrs. Jerry Patton

6 cube steak	1 c. Parmesan cheese
1 small can mushrooms	1 c. condensed consomme
1 c. parsley (chopped)	2 T. corn starch
3/4 c. onion (chopped)	Salt and pepper (to taste)

Sprinkle mushrooms, parsley, onion, cheese, salt and pepper over steaks. Roll tightly. Fasten with toothpicks. Brown in 2 T. hot fat. Add consomme, cover and simmer for 30 minutes. Thicken gravy and spoon over meat rolls, and add some cheese on top.

This is good to make extra gravy and served over cooked rice or poppy seed noodles. Serves 6.

QUICK AND EASY MEAT LOAF

Sharon Kunz

1 1/2 lb. ground beef	1 egg
1/2 pkg. dry onion soup mix	2 slices dried bread (cubed)
1 can cream of mushroom soup	2 tsp. Ac'cent (optional)

Mix all ingredients together; shape into greased loaf pan or cupcake tins. Bake at 350° for 45 minutes for loaf or 20 to 25 min. for individual servings.

It is thinking about the load that makes one tired.

ENCHILADAS

Camille Sheard

- | | |
|---------------------------------------|------------------------|
| 1 lb. hamburger (fried and drain) | 1 c. onion (chopped) |
| 1 1/2 to 2 c. Cheddar cheese (grated) | 1 can Enchilada sauce |
| | 1 pkg. flour tortillas |

In a casserole dish, start with 2 T. of enchilada sauce, 1 tortilla, hamburger, cheese, onion, more sauce. Continue stacking until casserole is full. End with a tortilla topped with sauce and cheese. Bake in 350° oven for 30 minutes. Serve with a lettuce salad. (Any remaining enchilada sauce may be frozen.)

LASAGNE

Mary Halvorsen

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|-----------------------------|---------------------------|
| 1 can (No. 2 1/2) tomatoes | 3 to 4 olives |
| 2 cans (6 oz.) tomato paste | 1 lb. hamburger |
| 1 tsp. salt | 1 tsp. salt |
| 1 1/2 tsp. oregano | 3/4 lb. cottage cheese |
| 1/4 tsp. pepper | 1/4 lb. Mozzarella cheese |
| 1/4 c. salad oil | 3/4 c. Parmesan cheese |

Brown meat in oil. Cook until red color is gone. Add all ingredients, except cheeses, and simmer 2 to 2 1/2 hr. until thickened.

Cover bottom of baking dish with 1/3 of sauce. Place 1/2 lasagne noodles (cooked as per directions on pkg.) criss-cross in dish. Cover with 1/2 of cottage cheese, 1/2 of Mozzarella cheese, 1/3 of Parmesan cheese; repeat layers, ending with sauce and Parmesan cheese on top. Bake until bubbly about 1 hour. Use an 8 x 12 x 2 in. baking dish. Preheat oven to 350°.

SWISS STEAK

Lula Kruse

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|--|--|
| 3 lbs. Swiss steak <u>or</u> round steak (1 in. thick) | 1 (8 oz.) can tomato sauce |
| 1/2 c. flour | 1 tomato sauce can of water |
| 1 1/2 tsp. salt | 6 to 7 medium carrots (peeled, cut in 1/4 to 1/2 in. slices) |
| 1/4 c. fat <u>or</u> salad oil | Pepper (to suit taste) |
| 1/2 c. onion (finely chopped) | |
| 1 c. celery (diced) | |

Combine flour, salt, and pepper. Place steak on board; sprinkle with half of flour mixture; with meat mallet or rim of saucer pound in flour. Turn meat; repeat. Cut meat into 6 pieces.

Brown steak in hot fat, remove and place in a casserole, add onion to hot fat and brown lightly. Add onion, celery, tomato sauce and water to steak. Cover and place in a preheated 350° oven and bake 1 1/2 hours or until steak is tender. About 30 min. before steak is done, add carrots. Cook until tender. Yield: 6 servings.

MEAT BALLS

Mrs. Joseph A. Inserra

1 lb. lean hamburger	2 eggs
1/2 c. cracker crumbs	1/2 c. onion (chopped)
4 sprigs fresh parsley	Salt
1 small garlic (minced)	Pepper
Parmesan cheese	

Mix all ingredients in a bowl. Form into small balls. Brown in skillet so they will stay together. Put into spaghetti sauce; cook for about 1 hour at low heat, or in 275° oven.

BAKED LASAGNE

Berdona Koehler

1/2 lb. ground beef, brown in skillet. Add 10 oz. or 1 1/4 c. tomato puree and 1/4 c. catsup. Cook 5 oz. lasagne noodles according to directions on pkg.

1 c. dry cottage cheese	6 slices Velveeta cheese
-------------------------	--------------------------

Place half of cooked noodles in buttered 13 x 9 x 2 in. pan. Spread with 1/2 of cottage cheese, half of sliced cheese, and half of meat sauce. Repeat layers. Bake in 375° oven for 30 minutes. Let stand at least 10 minutes before cutting into squares. Serves 4.

ANN LANDERS MEAT LOAF

Frances Pratt

2 lbs. ground round steak	1 tsp. Ac'cent
2 eggs	1/2 c. warm water
1 1/2 c. bread crumbs	1 pkg. Lipton's onion soup mix
3/4 c. catsup	

Mix thoroughly. Put into loaf pan; cover with 3 strips bacon. Pour over all: 8 oz. can Hunt's tomato sauce. Bake 1 hour at 350°.

CHEESE 'N' WIENER CRESCENTS

Mary Halversen

8 wieners	8 oz. can Pillsbury refrigerated
8 strips Cracker Barrel	quick crescent <u>or</u> Italian
Cheddar cheese	crescent dinner rolls

Preheat oven to 375°. Slit wieners to within 1/2 inch of ends. Insert cheese strips. Place on wide end of triangles; roll up. Place on cookie sheet, cheese side up. Bake at 375° for 10 to 15 minutes until golden brown. Refrigerate any left-overs.

MUSHROOM ROAST

Carolyn Pointer

5 lb. beef roast, place on large sheet of foil. Mix 1 can cream of mushroom soup and 1 envelope dry onion soup. Mix in a few sprinkles of garlic salt. Spread this mixture over roast. Fasten foil tightly and roast 4-5 hrs. at 275°. The gravy is delicious. Meat is delightful served cold, too.

SAUERKRAUT, WIENERS AND DUMPLINGS

Grace Althouse

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

Add enough milk to make drop batter. Slice one slice of bread into small cubes. Add to batter and spoon over top of boiling sauerkraut and wieners. Cover and cook for 10 min. Put butter on top of dumplings, when serving.

HAM LOAF

Margaret Hall

Mix:

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|-------------------------|--------------------------|
| 2 lbs. lean smoked ham | 1 1/4 tsp. salt |
| 2 lbs. lean fresh pork | 2 c. milk |
| 1 1/2 c. cracker crumbs | Onion (optional) |
| 4 eggs (beaten) | 2 tsp. parsley (chopped) |
| | (optional) |

Bake in moderate oven, 360° for about 2 hours.

MEAT LOAF

Esther Gilbert

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|------------------------------|-----------------------------|
| 1 1/2 lbs. ground round beef | 1 T. catsup |
| 1 egg (slightly beaten) | 1 T. green pepper (chopped) |
| 1/2 c. cracker crumbs | 1 1/2 tsp. salt |
| 1/2 small onion (chopped) | 1 tsp. sugar |
| 1 T. horseradish | 1 c. milk (scalded) |

Combine egg and meat. Mix other ingredients with scalded milk; add to meat mixture. Press into loaf pan or casserole. Bake in moderate oven, 350°, for 1 hour.

ESCALLOPED CHICKEN

Elsie Cook

Stew chicken until tender; remove from bones and cut up. Save broth. Cook 2 c. celery; add broth and milk in making a white sauce. Butter dish. First put a layer of chicken, then some cracker crumbs or bread crumbs, then layer of celery, then more chicken. Pour white sauce on top and bake until done. Use mushrooms on top if you wish.

SKILLET BEEF AND RICE

Lillian Steiner

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|---------------------------------|------------------------------|
| 1 T. salad oil | 1 c. regular long-grain rice |
| 1 medium onion (chopped) | 1 (16 oz.) can kidney beans |
| 1 medium green pepper (chopped) | 1 (16 oz.) can tomatoes |
| (optional) | 1 tsp. salt |
| 1 lb. lean ground beef | |

Continued Next Page.

SKILLET BEEF AND RICE (Continued).

Cook onions and pepper in hot oil on medium heat 5 minutes or until tender. Add ground beef and cook until browned. Stir in remaining ingredients; heat to boiling. Reduce to low, cover and simmer 25 minutes or until rice is tender.

PORCUPINE MEAT BALLS

Karen Rase

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|----------------------|-----------------|
| 3/4 c. ground beef | 1/2 c. milk |
| 1 T. onion (chopped) | Salt and pepper |
| 1/3 c. uncooked rice | |

Form into small balls and cover with 1 can tomato soup. Bake uncovered at 400° for 30 minutes and cover at 350° for another 30 minutes.

PORCUPINE MEAT BALLS

Lula Kruse

- | | |
|----------------------------------|----------------------------|
| 1 lb. ground beef or ham | 1 c. washed, uncooked rice |
| 1 1/2 tsp. salt to beef, not ham | 2 T. shortening |
| 1/4 tsp. pepper | 3 c. tomato juice |
| 1 large onion | |

Mix beef, salt, pepper, diced onion, rice; form into balls size of lemon. Brown 15 minutes in shortening; add tomato juice. Cover and cook on top of stove or in oven for 45 minutes.

BEEF FONDUE

Peggy Clements

Cube round steak. Cover with Italian Dressing; marinate for 24 hr.

BEEF BOURGUIGNONNE

Peggy Clements

- | | |
|-----------------------------------|---------------------------|
| 5 medium onions (sliced) | 1/4 tsp. crushed marjoram |
| 1/2 lb. fresh mushrooms (sliced) | 1/4 tsp. crushed thyme |
| 2 T. shortening | 1/8 tsp. pepper |
| 2 lbs. round steak (cut in cubes) | 1 1/2 T. flour |
| 1 tsp. salt | 3/4 c. beef bouillon |
| | 1 1/2 c. red burgundy |

Cook and stir onions and mushrooms in hot shortening until onion is tender; drain on paper towels. Brown meat in same skillet; add more shortening, as necessary. Remove from heat. Sprinkle seasonings over meat. Mix flour and bouillon; pour into skillet. Heat to boiling, stirring constantly. Boil 1 min. Stir in burgundy. Cover; simmer until meat is tender, 1 1/2-2 hrs. The liquid should always cover the meat. (If necessary, add a little more bouillon and

Continued Next Page.

BEEF BOURGUIGNONNE (Continued).

burgundy - 1 part bouillon to 2 parts burgundy.) Gently stir in onions and mushrooms; cook uncovered 15 minutes or until heated through. Serve in large soup bowls or individual casseroles. Sprinkle with minced parsley, if desired. Serve with toasted French bread to dunk in broth.

BAKED FISH

Helen Charling

- | | |
|---------------------------------|------------------------------------|
| 1 (5 lb.) dressed fish (turbot) | 2 T. lemon juice |
| 3 tsp. salt | 1/8 tsp. onion powder |
| 1 1/2 tsp. pepper | 1 c. gazpacho sauce (recipe below) |
| 1/2 c. tomato juice | |

Sprinkle fish with salt and pepper. Combine tomato and lemon juice and onion powder. Brush on fish and in cavity. Bake at 400° (hot oven) for 35 minutes. Brush with tomato juice mixture several times during baking. Remove fish from oven, spoon gazpacho sauce over fish, return to oven for 5 minutes, or until fish flakes easily.

GAZ PACHO SAUCE:

- | | |
|---------------------------------------|------------------------------|
| 4 c. tomato juice | 1/2 c. cucumber (chopped) |
| 1 tsp. chili powder | 1/4 c. radish (chopped) |
| 1 tsp. garlic salt | 1/4 c. pepper (chopped) |
| 1 tsp. white pepper | 2 T. celery (chopped) |
| 1 packet golden seasoning <u>and</u> | 2 T. dehydrated onion flakes |
| broth <u>or</u> instant chicken broth | |
| mix | |

Combine tomato juice, chili powder, garlic salt, pepper, seasoning and broth mix in saucepan; cook over medium heat 35 min. or until mixture is reduced by half. Add vegetables; cook additional 5 minutes over low heat. Makes about 3 c.

CRISP FRIED CHICKEN

Berdna Koehler

- | | |
|---------------------------|-------------------|
| 1 chicken (fryer; cut up) | 1/4 c. corn meal |
| 1/2 c. cooking oil | 2 tsp. salt |
| 1/4 c. flour | Pepper (to taste) |

Preheat 2 heavy skillet; 1/4 c. cooking oil in each. Wash chicken in clear water; drain strainer. Dip pieces of chicken in mixture of flour and corn meal. Place in hot skillet. Sprinkle with half the salt. Cover loosely. Brown on 1 side over medium heat; turn chicken. Sprinkle with rest of salt; again cover loosely

Continued Next Page.

CRISP FRIED CHICKEN (Continued).

and maintain same heat until other side is browned. Drain off most of the fat by tipping the skillet, holding the chicken inside by means of the lid. Turn heat to low, continue frying until chicken is tender.

CROWN ROAST OF PORK

Lula Kruse

Have butcher shape 2 or more sections into "crown". Cover ends of bones with cubes of bread or salt pork; remove these before serving. Place on rack in open roasting pan. Fill center with bread stuffing, if desired. Roast in preheated oven, 325°, 40 to 45 minutes per lb. or 185° if meat thermometer is used.

To serve: if bread stuffing is not used, fill center with mashed potatoes, mashed sweet potatoes or buttered vegetables. Allow 2 or 3 ribs per person.

SWEET AND SOUR MEAT SLICES

Lula Kruse

- | | |
|------------------------------------|----------------------------|
| 1 lb. leftover beef <u>or</u> pork | 1 tsp. onion (grated) |
| roast | 2 tsp. vinegar |
| 2 T. flour | 1/4 tsp. salt |
| 2 T. fat | 1/8 tsp. pepper |
| 1/4 c. catsup | 1/2 c. sweet pickle relish |
| 2 tsp. prepared mustard | 1/2 c. hot water |
| 2 tsp. horseradish (drained) | |

Cut meat into 1/4 inch slices; roll in flour; brown lightly in fat in heavy fry pan. Combine remaining ingredients; pour over meat. Cover; cook over low heat 15 to 20 minutes. Four servings.

GRILL-BROILED CHICKEN WITH BARBECUE SAUCE

Lula Kruse

- | | |
|------------------------|-------------------------------------|
| 3/4 c. onion (chopped) | 3 T. Worcestershire sauce |
| 1/2 c. salad oil | 2 T. prepared mustard |
| 3/4 c. catsup | 2 tsp. salt |
| 3/4 c. water | 1/2 tsp. pepper |
| 1/3 c. lemon juice | 2 broiling chickens (not over 2 1/2 |
| 3 T. sugar | lbs., each; ready-to-cook weight) |

Cook onion in salad oil till tender but not brown. Add remaining ingredients. Simmer 15 minutes. Use as basting sauce and to serve with chicken. Split chickens in half lengthwise. Break the drumstick, hip, wing joints so birds stay flat during broiling. Brush them with barbecue sauce. Place on grill, with bone side or inside

Continued Next Page.

GRILL-BROILED CHICKEN WITH BARBECUE SAUCE (Continued).

nearest hot coals. When inside is well browned, turn and brown skin side, brushing with sauce.

Doneness Test - Cut into thick part of drumstick, if it cuts easily and no pink is visible, chicken is done. Makes 4 servings.

CHICKEN DRESSING BAKE

Carolyn Oehlerking

Cook 1 chicken; remove bones and cube; save broth.

- | | |
|---------------------------------|------------------------|
| 1 (7 or 8 oz.) seasoned | 2 c. chicken broth |
| Pepperidge Farm stuffing (a few | 2 eggs (well beaten) |
| slices of toasted bread may be | 2 1/2 c. cubed chicken |
| added) | 1/2 c. milk |

Add the 2 beaten eggs to 1/2 can of mushroom soup. Add the 2 c. of chicken broth. Pour this over the stuffing and chicken and toss lightly. Put into a buttered 9 x 12 inch pan. Add the 1/2 c. of milk to 1/2 can of remaining mushroom soup and pour over the dressing in the pan. Bake 45 min. at 350°.

If you want to make a gravy with some of the remaining broth, it is very good to put a dipper of gravy on each serving.

SAGE DRESSING

Carolyn Oehlerking

This recipe is for a 12 to 16 lb. turkey.

Cook finely chopped giblets in about 1 c. water. Mix together:

- | | |
|--|---------------------------------------|
| Cooked giblets | 1 T. poultry seasoning |
| 1/2 c. margarine (melted) | 1/2 tsp. pepper |
| 1 c. celery (finely chopped) | 1 tsp. sage (more if you like) |
| 2 medium onions (chopped; may be less) | 3 eggs (beaten; these may be omitted) |
| 2l c. or 2 lb. bread (chopped) | 1 c. liquid from giblets |
| 1 T. salt | 1/2 c. parsley (chopped) |

SAUCES

SOUPER BARBECUE SAUCE

Jeannie Spaulding

- | | |
|---------------------------|----------------------------|
| 1 T. brown sugar | 1 can tomato soup |
| 1 T. vinegar | 1/4 c. sweet pickle relish |
| 1 T. Worcestershire sauce | 1/4 c. onion (chopped) |

Combine all ingredients in a skillet or saucepan. Simmer until onions are done and tender, and the spicy-sweet aroma tells you all the flavors are blended thoroughly.

ITALIAN SPAGHETTI SAUCE

EXTRA RECIPES

Mrs. Joseph A. Inserra

1 pkg. Pork Feather bones or
beef neck bones
2 bay leaves
2 tsp. sweet basil
1 tsp. salt
Pepper
2 T. sugar
1 tsp. oregano

2 fresh garlic (2 of those slices
off a cube, minced)
1 small onion (diced fine)
3 cans tomato paste (back with 6
cans of water)
1 can (small) of tomato sauce

Brown meat in Dutch oven with oil, add onion and saute'. Add tomato paste and water. Add remaining spices and tomato sauce. Simmer for 2 1/2 hours.

BARBECUE SAUCE

Martha A. Bornemeier

1 bottle catsup (approximately
2 c.)
1/4 c. vinegar
1/4 c. brown sugar

1 T. soy sauce
1 T. Smoke sauce
1 T. horseradish
1 T. Worcestershire sauce

Mix in saucepan and simmer slowly until flavors are blended, 45 minutes to 1 hour.

BAR-B-QUE SAUCE

Camille Shead

1/4 c. water
1/4 c. brown sugar
1/2 tsp. pepper
1 1/2 tsp. liquid smoke
1/4 tsp. cayenne pepper
2 T. Worcestershire sauce
1/4 c. vinegar

1 T. mustard
1 1/2 tsp. salt
1/4 c. butter
1/2 c. catsup
2 T. honey
1 slice of onion (chopped)

Brown onion in butter. Add rest of ingredients and simmer at least 1/2 hour.

HOW TO PRESERVE CHILDREN

To preserve children take:

1 large grassy field
1/2 dozen children

2 or 3 small dogs
A pinch of brook and some pebbles

Mix the children and dogs well together. Put them in the field stirring constantly. Pour the brook over the pebbles. Sprinkle the field with flowers. Spread over all a deep blue sky. Bake in hot sun. When thoroughly browned remove and set to cool in a bathtub!

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MISCELLANEOUS



MISCELLANEOUS

INSTANT HOT COCOA MIX

Carolyn Oehlerking

- | | |
|---|--|
| 1 box powdered dry milk (enough to make 8 qts.) | 1 jar Pream or dry coffee cream (7 or 8 oz.) |
| 1 lb. Nestle's Quik (chocolate) | 3/4 c. powdered sugar |
| | Pinch of salt |

Mix together and store in tightly covered container indefinitely. Put 1/3 c. of this powdered mixture in a cup and fill with hot water.

HOT CHOCOLATE MIX

Frances Pratt

- | | |
|------------------------------|--------------------------------|
| 1 (8 qt.) pkg. powdered milk | 8 oz. jar of Pream |
| 1 c. powdered sugar | 1 lb. instant chocolate (Quik) |
- Mix together. Store in air tight container. Use 1/4 c. to 1 c. boiling water when making chocolate.

INSTANT HOT CHOCOLATE

Sandy Koch

- | | |
|------------------------------|-----------------------------------|
| 1 (6 oz.) jar Coffee Mate | 1/2 c. powdered sugar (rounded) |
| 1 (8 qt. size) powdered milk | 1 lb. box Nestle's Quik cocoa mix |
- Put altogether in a gallon jar; shake to mix well. Put 1/3 c. into cup and add hot water. Stir. Drink. Very Good.

CHEESE BALL

Pam Bornemeier

- | | |
|--------------------------------------|--------------------------------|
| 1 (10 oz.) Cheddar cheese (shredded) | 2 to 3 T. Worcestershire sauce |
| 2 (3 oz.) pkg. cream cheese | 1/2 c. olive (sliced thin) |
| | Pecans |

Blend cheeses, add olives and sauces. Form in 2 small or 1 large ball. Roll in pecans. Make several days in advance.

GOOD PANCAKES

Clara Fredenburg

- | | |
|-----------------|----------------------|
| 2 eggs (beaten) | 1/3 c. shortening |
| 2 c. milk | 3 tsp. baking powder |
| 1 tsp. salt | 2 c. flour |

We exaggerate misfortune and happiness alike.

We are never so wretched or so happy as we say we are.

WAFFLE

Clara Fredenburg

2 c. flour
4 tsp. baking powder
1 1/8 tsp. salt
1 T. sugar

2 eggs (separated)
6 T. buttermilk (enough to make
thin batter)

Add beaten egg whites last.

HARD COOKED EGGS FOR EASTER

Berdena Koehler

(Or for making deviled eggs.)

Put eggs in pan. Cover with cold water. Set on stove and bring to a boil with medium heat. As soon as the water boils turn off the heat. Leave the eggs in the hot water for 15 minutes. The eggs will be hard cooked and the yolks will not get green as they do when they are boiled too long.

TO PRESERVE EGGS

Marilyn Miller

From Woman's Exchange Cook Book, 1901

All it is necessary to do to keep eggs from August until spring is to procure small, clean wooden or tin vessels, holding from 10 to 20 gallons, and a barrel, more or less, of common, fine-ground land plaster. Begin by putting on the bottom of the vessel, 2 or 3 inches of plaster, and then, having fresh eggs, with the yolks unbroken, set them up, small end down, close to each other but not crowding, and make the first layer. Then add more plaster and enough so the eggs will stand upright, and set up the second layer; then another deposit of plaster, followed by a layer of eggs, till the vessel is full, and finish by covering the top layer with plaster.

TENDER AND NUTRITIOUS BUTTERMILK PANCAKES

Berdena Koehler

2 c. buttermilk or thick
sour milk
2 eggs
4 T. cooking oil

2 tsp. soda
1 T. sugar
1/2 tsp. salt

Mix above ingredients with egg beater, electric mixer, or blender. Stir the rest of the ingredients in with a spoon.

1/4 c. wheat germ
3/4 c. whole wheat flour

1 c. white flour

Use more or less white flour if you wish the batter thicker or thinner. Bake pancakes on preheated skillet or griddle until browned on bottom and bubbly on top. Turn over and brown on other side. Left over pancakes can be frozen between plastic or foil in plastic bag. When they are to be used, spread 1 side with butter, put butter side

Continued Next Page.

TENDER AND NUTRITIOUS BUTTERMILK PANCAKES (Continued).

down in skillet on low heat. Heat on 1 side until it begins to brown, then heat other side and serve.

MRS. RUSH'S RECIPE FOR TOILET SOAP

Ella Kunz

- | | |
|--|--------------------------|
| 1 can lye (dissolved) | 1/2 c. ammonia |
| 2 1/2 pt. water (soft) | 1 1/2 T. Borax <u>or</u> |
| 4 lb. tallow | desired scent |
| 1 lb. goose grease <u>or</u> any soft grease | |

L. A. TYSON, DRUGGIST, WHITE LINIMENT

Ella Kunz

(Good for man or beast).

- | | |
|-------------------|---------------|
| 1 oz. ammonia | 4 eggs |
| 2 oz. Camphor gum | 8 oz. vinegar |
| 4 oz. turpentine | |

Place all in bottle, shake, let stand for 24 hrs. Shake every day.

HOMEMADE CLEANER FOR WALLS, WOODWORK, AND WINDOWS

Alma Marshall

To gallon of soft water add:

- | | |
|----------------|--------------------|
| 1 c. ammonia | 1/8 c. of sal soda |
| 1/2 c. vinegar | |

We wash windows with this mixture all the time. Usually mix just 1/2 gal. for window washing.

PLA-DOUGH

Terry Kunz

- | | |
|--------------------|------------|
| 3 T. powdered alum | 1 T. oil |
| 1 c. flour | 1 c. water |
| 1/2 c. salt | |

Mix up and cook in a double boiler until firm (keep mixing around so it will cook clear through.) Dump on clean surface and knead till soft and smooth. Can add food color while kneading. Keep in a tightly covered container.

One of the mysteries of life is how a boy who wasn't good enough to marry your daughter can be the father of the smartest grandchild in the world.

These recipes are from the cook book "Pet Recipes of Paisley's Pioneers". The Paisley church was a country church between Unadilla and Palmyra. It is believed to have been built in the 1890's but the Aid Society wasn't formed until 1912. These recipes came to us through the courtesy of Mrs. Grace Blessing.

GRANDMA STILLWELL'S COOKIES

2 c. sugar	1 tsp. soda
1 c. shortening	2 eggs
1 c. light sour cream	Flour enough to roll

Grandma mixed these up at night and baked them the next morning.

GRANDMA PELL'S SALVE

1/2 lb. lard	2 oz. rosin
3 oz. bees' wax	

Let ingredients melt on the stove and come to a boil. Take off and stir until cold. (This recipe came from England in the early 1870's.)

GRANDMA AVERY'S BOSTON BROWN BREAD

1 c. graham flour	3/4 c. molasses
1 c. corn meal	1 1/3 c. milk
1 tsp. salt	1/2 tsp. soda

Beat thoroughly and put into greased molds 2/3 full. Steam 3 1/2 hrs. (Grandma Avery was the mother of a former Chancellor of the State University and was a lovely lady.)

PICKLES - RELISH - JAMS



PICKLES - RELISH - JAMS

LIME PICKLES

Janice Backemeyer

7 lb.s cucumbers. Wash and cut, 4 slices to an inch, soak in 3 gal. water with 2 c. lime. Soak overnight or 24 hours. Then soak in clear water for 3 hours. Drain syrup.

9 c. sugar	1 tsp. celery seed
2 qt. white vinegar	1 c. mixed spice
1 tsp. salt	1 tsp. whole allspice

Bring to boil and add pickles. Simmer 35 minutes. Seal right away or let stand overnight. Reheat and can.

DILL PICKLES

Opal Ulmer

Slice across or leave whole. Fill 4 large jars with cucumbers. Add dill and several slices of onion. Heat following and pour over above. Seal and set out in sun for several weeks.

1 pt. vinegar	2/3 c. canning salt
2 qt. water	

REFRIGERATOR PICKLES

Opal Ulmer

Mix following ingredients:

4 c. sugar	4 c. vinegar
1/2 c. canning salt	1 1/3 tsp. mustard seed
1 1/3 tsp. celery seed	

Do not heat. Stir through several times so it is mixed good. Fill jars with sliced cucumbers and 1 slice of onion per jar. Pour syrup over filled jars and screw on lid. Put in refrigerator for at least 5 days before using. Must be kept in refrigerator. Will keep for a year.

ICICLE PICKLES

Jolene Ward

4 qts. (3 inch) cucumbers	2 1/2 qts. vinegar
2 c. salt	5 lbs. sugar
1 gal. boiling water	2 T. whole allspice
1 1/2 T. powdered alum	

Cut cucumbers in quarters, lengthwise. Dissolve salt in boiling water. Pour over cucumbers in crock. Weight down with plate and let stand 1 week.

Drain. Add 1 gal. fresh boiling water; let stand 24 hours; drain. Add alum to 1 gal. fresh boiling water; pour over pickles and let

Continued Next Page.

ICICLE PICKLES (Continued).

stand 24 hours. Drain.

To make syrup, combine vinegar, sugar and allspice. Heat to boiling and boil 20 minutes. Pour over cucumbers in crock. Let stand 3 days.

Pack pickles in hot, sterilized jars; reheat syrup to boiling. Boil 10 minutes. Pour over pickles. Seal at once. Process in boiling water bath, 212°, for 5 minutes. Makes 5 pints.

SWEET PICKLE STICKS

Mrs. Vernon Reed

Use firm, fresh medium cucumbers. Wash and cut into sticks. Pour boiling water over them and let stand 4 to 5 hours. Drain and pack solid in clean jars.

Make a solution of:

3 3/4 c. vinegar	4 1/2 tsp. celery seed
3 c. sugar	4 1/2 tsp. turmeric
3 T. salt	3/4 tsp. mustard seed

Boil solution for 5 minutes. Pour boiling hot over cucumbers in jar. Put on cap and screw band*for 5 minutes. Solution fills 6 pt. jars. If a sweeter pickle is desired, double amount of sugar. *(OMISSION)(firmly tight. Process in boiling water bath)

LINDBERG SPECIAL (Relish)

Lillian Steiner

8 red peppers	8 onions
8 green peppers	8 carrots
2 medium heads cabbage	

Grind all these, sprinkle with 1/2 c. salt. Let stand for 1/2 hour. Pour 2 qts. water over it and squeeze dry. Add 3 c. sugar, 1 T. mustard seed, 1 T. celery seed, 3 T. horseradish and add vinegar to taste. Store in open container for 3 months.

SOCIETY CHIPS

Lois Bornemeier

14 medium sized cucumbers. Pour boiling water over them for 4 mornings. Fifth morning drain and cut in 1/2 in. slices. Boil together: 1 qt. vinegar, 5 c. sugar, 1/2 c. pickling spices and 2 T. salt. Pour over cukes, drain off, reheat and pour over cukes for 3 mornings, adding 1 c. sugar each morning. Fourth morning, reheat syrup and can the cukes.

The secret of patience is doing something else in the meanwhile.

BIG CUCUMBER PICKLES

Lyn Kopf

Peel large cucumbers, remove seeds; cut into sticks 2 or 3 in. long and 1/2 in. wide. Discard yellow parts. Soak 7 lbs. of sticks overnight in 1 gal. of water mixed with 1 c. lime. Next morning, wash thoroughly and soak 3 hours in fresh water. Drain. Mix and heat:

1 qt. white vinegar	1 T. salt
5 c. sugar	1 tsp. celery seed
	1 tsp. whole cloves

Pour this mixture over cucumber and let stand overnight. In the morning add green coloring, boil 1/2 hour and seal in hot jars.

SWEET PICKLE RELISH

Lyn Kopf

2 gal. big cucumbers	2 green peppers
2 red peppers	4 onions

Grind all ingredients, add small handful salt and let stand several hours. DRAIN. Bring to a boil:

3 c. vinegar	1 tsp. celery seed
5 c. sugar	1 tsp. turmeric
1 tsp. mustard seed	

Add other ingredients. Bring to a boil; place in jars and seal.

LIME PICKLES

Pearl Stubbendick

7 lbs. cucumbers	3 gal. water
2 c. lime	

Soak 24 hours. Rinse, soak in clear water for 3 hours. Drain.

9 c. sugar	1 tsp. celery seed
2 qts. vinegar	1 tsp. allspice (ground)
1 tsp. salt	1 tsp. pickling spices

Cook above and pour over pickles in crock. Let stand overnight. Next morning put pickles and juice in kettle and boil 35 min. Add green coloring. Put in jars, sterilized, and seal.

SPECTACULAR FROZEN CORN

Shirley Wenzel - Karen Rase

35 ears of sweet corn for freezing or 16 to 18 c. Cut off cob into large roaster. Add 1 lb. butter and 1 pt. half and half (1/3 c. thick cream and 2/3 c. milk). Put in a 325° oven for 1 hour, stirring occasionally. Remove from oven, cool down by placing roaster over ice water. When cool, pkg. and freeze as quickly as possible. When ready to serve, heat through.

If you don't scale the mountain, you can't see the view.

FREEZER CORN

Pearl Stubbendick

4 qt. corn
1/2 c. sugar

1 qt. water
4 tsp. salt

Let water, sugar, and salt boil 10 minutes. Pour over corn.
Let stand until room temperature and pack in freezer containers.

TOMATO COCKTAIL

Lyn Kopf

2 qt. tomatoes (washed, cut up)
1 bay leaf
1 medium onion
2 T. sugar

1 1/2 T. salt
6 whole cloves
6 whole pepper corns
1 c. celery

The leaves of celery may be used or 1/2 tsp. celery seed tied in a sack. Boil mixture for 30 minutes. Strain and reheat, boiling for 10 minutes. Pour in sterilized jars and seal.

SOLUTIONS FOR CANNING BEETS

Clara Fredenburg

4 c. sugar
4 c. vinegar

2 c. beet water
2 T. salt

Boil and pour over beet, hot.
Another beet pickle recipe:

4 c. sugar
1 T. salt

2 c. vinegar

Boil, pour over beets, hot.

SAUERKRAUT

Edna Bornemeier

Shred cabbage. Fill qt. jar. Do not pack tightly. Add 1 T. canning salt and 1 tsp. sugar. Fill with boiling water. Do not put lid on tight. Next day add extra boiling water to each jar and seal. Let stand 3 days in hot sun.

SUMMER CHOW-CHOW

(10 pints)

Edna Bornemeier

Use as sauce over meat, stew and etc.

1 qt. celery (chopped)
1 qt. onions (chopped)
4 qt. tomatoes (ripe, peeled,
quartered)

1 qt. water
3 T. salt
1 green pepper
2 T. sugar

Simmer celery, onion, water, green pepper for 20 minutes. Add tomatoes, salt, and sugar. Bring to a boil. Put in jars 1/2 in. from top. Pressure as tomatoes 5 lb. pressure - - 10 min.

CHILI SAUCE

Joan N. Williams

6 qts. tomatoes	3 green peppers
3 large onions	4 T. salt
1 tsp. paprika	1 1/2 c. cider vinegar
3 1/2 c. sugar	Bag of spices

In a large pot of boiling water put all the tomatoes. When skins start to pop, remove pot from heat, pour off water and for ease of handling, run cold water over tomatoes, peel tomatoes. Put tomatoes in pot with no water and cook for 15 minutes. Drain off most of the juice, chop peppers and onion. You may use coarse blade on a grinder. Add to tomatoes, plus other ingredients. Cook 2 to 3 hours over medium low heat till thick. Remove spice bag, can.

CHERRY OLIVES

Mrs. James Lee Rust

Serve with meats or on a relish tray.

2 lb. fresh bing cherries	1 T. sugar
1 c. cider vinegar	3 c. water
	3 T. salt

Wash and pack cherries into sterilized jars. Combine remaining ingredients. Heat just enough to dissolve salt and sugar. Cool. Pour over cherries and seal jars. Yield: 6 pints.

CANNING APPLES (Use for pies)

Opal Ulmer

Peel apples in 1 T. salt for 1 gal. of water. Rinse and drain. Put 1 qt. of apples in bowl, add 1 c. sugar and shake and let stand to form own juice. Pack into qt. jars, leave at least 1 inch at top of jars. Seal. Put in hot water bath in canner and bring to a rolling boil; turn off heat and let jars stand in water until completely cold. When ready to use for pie, empty apples into bowl, mix your flour and more sugar; make pie as usual.

PEAR HONEY

Carolyn Pointer

3 lbs. or 6 to 8 large pears	5 c. sugar
1 can crushed pineapple (No. 2; drained)	Drop of red and yellow food coloring

Peel, core, and slice. Cook and stir until thick, about 20 minutes. Add food coloring to get desired color.

RHUBARB JELLY

Margaret Parsell

4 c. rhubarb	4 c. of sugar
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Let stand 40 minutes. Boil 10 minutes. Add 1 can of pineapple. Boil 5 minutes. Stir in 1 pkg. of Jello. Put in jars and freeze.

RHUBARB JAM

Opal Ulmer

5 c. rhubarb

4 c. sugar

Stir, let stand till forms own juice, at least 2 hours. Cook over low heat for 15 minutes or so. Stir constantly. Take off fire and add 1 (3 oz.) pkg. of strawberry Jello. Mix well; put in jars. Can add pineapple when cooking if desired.

FRESH STRAWBERRY PRESERVES

Alma Marshall

4 level c. strawberries

1 pkg. of Sure-Jell

Stir vigorously. Set aside for 30 minutes and stir occasionally. Add 1 c. light corn syrup. Mix well.

Add 1/4 c. lemon juice. Measure 5 1/4 c. sugar. Stir into berries and warm through, to a good 100°. When sugar is dissolved jam is ready to eat. When cooled put in freezer or keep in refrigerator when using a jar.

RECIPE FOR A HAPPY DAY

1 c. friendly words

2 heaping c. understanding

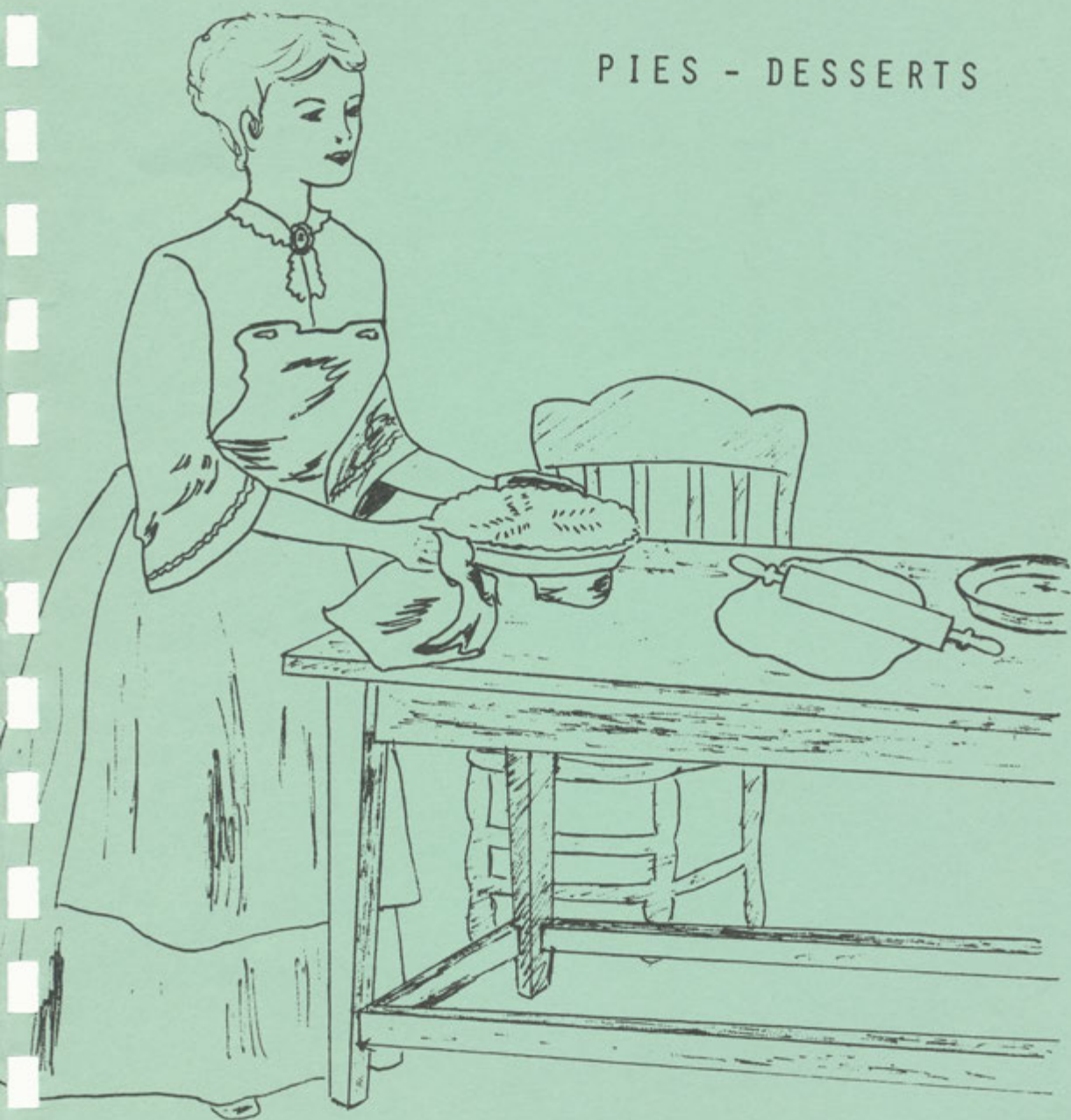
4 heaping tsp. time and
patience

Pinch of warm personality

Dash of humor

Measure words carefully. Add heaping cup of understanding. Use generous amounts of time and patience. Cook with gas on front burner. Keep temperature low. Do not boil. Add dash of humor and pinch of warm personality. Season to taste with spice of life. Serve in individual molds.

PIES - DESSERTS



PIES

MOM'S DELICIOUS RAISIN CREAM PIE

Karen Rase

1 c. raisins; pour boiling water over them until they plump up, then drain well.

2 egg yolks

1 heaping T. corn starch

3/4 c. sugar

3/4 c. sweet cream

Mix together and stir into raisins in a pan and cook until thick. Cool and pour in baked 9 inch pie shell. Top with meringue.

RASPBERRY PARFAIT PIE

Shirley Wenzel

1 (3 oz.) pkg. raspberry gelatin 1 (10 oz.) pkg. frozen raspberries
1 c. hot water (thawed)

1 pt. vanilla ice cream

1 graham cracker pie shell

1/4 tsp. raspberry flavoring

1 c. whipping cream (whipped)

Dissolve the gelatin in the hot water. Add the ice cream, spooning it into the hot gelatin until melted. Stir in flavoring and the thawed raspberries. Pour into graham cracker pie shell and refrigerate until set. Garnish with whipped cream when ready to serve.

DELICIOUS RHUBARB PIE

Clara Fredenburg - Elsie Wendt

3 c. rhubarb (diced)

1 T. cherry juice

1 1/2 c. sugar

1/2 c. sour cream

6 maraschino cherries (cut up)

Pinch of salt

2 T. flour or tapioca

Red coloring to give it some color. Put in unbaked pie shell. Bake 40 minutes at 350°. Cover with lattice.

STRAWBERRY PIE

Vivian Jones

1 c. sugar

2 T. strawberry gelatin

1 c. water

Red food coloring

3 T. corn starch (heaping)

1 qt. fresh strawberries

2 T. white corn syrup

1 baked pie shell

Pinch of salt

Combine first 5 ingredients. Cook till mixture has thickened. Add gelatin and food coloring. Cool and add fresh berries. Pour into prebaked pie shell. Serve with whipped topping.

LAVENDER LACE PIE

Nettie Bornemeier

1 baked pie shell.

FILLING:

Beat 3 egg yolks in top of double boiler. Add 6 T. sugar, 1/4 tsp. salt, 1/2 can frozen grape juice. Cook over boiling water until mixture coats spoon, about 10 minutes. Stir occasionally. Mix 1 envelope unflavored gelatin with remaining grape juice; stir into hot mixture and stir until dissolved. Cool until beginning to set. Beat 3 egg whites until stiff; add 6 T. sugar and fold into cooled mixture. Pour into pie shell and chill until set. If desired, spread whipped cream or topping over outer edge of pie.

CREAMY STRAWBERRY PIE

Lavina Backemeyer

1 1/2 c. cold milk	1 c. fresh strawberries (quarter)
1 pkg. vanilla instant pudding	1 baked 9 in. pie shell (cooled)
2 c. Cool Whip (or one 4 1/2 oz.)	1 c. fresh whole strawberries

Pour milk into bowl. Add pudding mix. Slowly beat with rotary beater or at low speed of electric mixer until well blended, 1 or 2 minutes. Blend in 1/2 c. Cool Whip. Fold in quartered strawberries and pour into pie shell. Chill. Top with remaining Cool Whip and garnish with whole strawberries.

PEAR CRUMBLE PIE

Lillian Steiner

6 medium pears (pared and cut into small pieces)	1 tsp. lemon peel (grated)
3 T. lemon juice	1 (9 in.) unbaked pastry shell
1/2 c. sugar	Crumble topping
2 T. all-purpose flour	3 slices sharp process American cheese (optional)

Slice 6 pears and sprinkle with lemon juice. Mix sugar, flour and lemon peel. Stir into sliced pears. Sprinkle with crumbled topping; bake at 400° for 45 minutes or until pears are tender. Remove from oven. Cut cheese slices in half and arrange on pie; serve warm.

CRUMBLE TOPPING:

Mix 1/2 c. flour, 1/2 c. sugar, 1/2 tsp. cinnamon, 1/2 tsp. ginger (less if desired) and 1/4 tsp. mace. Cut in 1/4 c. butter or margarine till crumbly.

I can alter my life by altering my attitude of mind.

CHOCOLATE CREAM PIE

Bonnie Drake

1 pkg. instant chocolate pudding, 1 c. milk - beat until thick and fold in: 1 1/2 c. Cool Whip or prepared topping and 1/2 c. nuts. Place in graham cracker crust, baked. Top with remaining Cool Whip.

RHUBARB PIE

Clara Fredenburg

2 c. rhubarb (diced) 1 egg (beaten)
1 1/4 c. sugar 2 T. flour

Mix together and pour into unbaked pie crust.

TOPPING:

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

Mix together and sprinkle over top of pie. Bake 15 minutes at 400° then bake at 325° for 30 minutes to 35 minutes.

PUMPKIN CREAM PIE

Lyn Kopf

CRUST:

1 1/2 c. graham cracker crumbs 1/4 tsp. cinnamon
1/4 c. sugar 1/4 tsp. nutmeg
1/8 tsp. salt 1/3 to 1/2 c. butter (melted)

FILLING:

1 qt. vanilla ice cream 1 tsp. cinnamon
1 c. canned pumpkin 1/4 tsp. nutmeg
1/2 c. brown sugar 1/4 tsp. salt

Pecan halves for garnish.

Crust - Combine graham cracker crumbs, sugar, salt, cinnamon, nutmeg, and butter; place in 9 inch piepan.

Filling - Combine ice cream, pumpkin, brown sugar, spices and salt. Blend well. Place in graham cracker crust. Freeze. You may wish to remove pie from freezer 20 min. before serving for easier servings.

GOOSEBERRY CREAM PIE

Clara Fredenburg

1 can gooseberries, drained, 2 c. gooseberry juice and water, heated. To this add 2 egg yolks, 2 T. corn starch, 1 c. sugar, 1 T. lemon juice. Let come to a boil and add the gooseberries. Put in a baked pie shell. Put meringue on top.

A friend is a present you give yourself.

PUMPKIN PIE (GOOD!)

Elsie Wendt

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|--------------------|-----------------------|
| 1 1/2 c. pumpkin | 1/4 tsp. nutmeg |
| 3/4 c. white sugar | 1/4 tsp. ginger |
| 1 T. flour | 1/2 tsp. salt (scant) |
| 1 tsp. cinnamon | 3 eggs (beaten) |
| | 1 1/3 c. milk |

Put in unbaked pie crust and bake.

PINK LEMONADE PIE

Eugenia M. Bronemeier

Make graham cracker crust. Save 1/2 c. to sprinkle on top. Line a 13 x 9 inch pan with crust.

PIE FILLING:

1 small can frozen pink lemonade and 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 hrs.

LEMON PINEAPPLE PIE

Esther

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|-------------------------------------|---------------------------------|
| 1 (20 oz.) can crushed pineapple | 1 (2 oz.) pkg. Dessert Topping |
| 1 (3 3/4 oz.) instant lemon pudding | 1 (9 inch) graham cracker crust |

Stir together in mixing bowl undrained pineapple and dry pudding mix. In another bowl, prepare topping mix according to directions. Fold gently into pineapple pudding mixture. Put in graham cracker crust and chill.

PECAN PIE

Opal Clements

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|---------------------------------------|----------------|
| 3 or 4 eggs beaten, using spoon whip. | |
| 1/2 c. sugar | 1 tsp. vanilla |
| 1 c. brown corn syrup | Pecans on top |
| Dash of salt | |

Put in unbaked pie shell and bake in medium oven 350°. Serve with whipped cream.

SOUR CREAM RAISIN PIE

Alma Marshall

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|----------------------|---------------------|
| 2 eggs (well beaten) | 1/8 tsp. salt |
| 1 c. sugar | 1 1/2 c. sour cream |
| 1 T. lemon juice | 1 1/2 c. raisins |
| 1 tsp. nutmeg | 1 tsp. cinnamon |

Mix all together and pour into unbaked pie shell and bake until filling is firm.

RAISIN CUSTARD PIE

Alma Marshall

1 c. raisins
 2/3 c. sugar
 1/4 tsp. salt
 2 egg yolks
 1 tsp. lemon extract

2 c. milk
 1 tsp. vanilla
 1/2 c. water
 1/3 c. flour

Wash raisins and add the 1/2 c. water. Cook slowly until tender and well mixed. Let cool. Mix sugar, flour, and salt. Cook in double boiler until thick and creamy or about 12 minutes. Add yolks and cook 2 minutes. Add extract and beat 1 minute. Take out half the filling and add raisin mixture to one half. Pour into baked pie shell. Cool and add rest of filling. Cover with meringue.

CHOCOLATE PIE

Mrs. Jim Schreiner

Beat 1/2 c. margarine and 1 c. sugar until fluffy. Add 1 sq. chocolate, melted, a pinch of salt and 1 tsp. vanilla. Beat. Add 1 egg and beat 5 minutes. Add another egg, beat 5 minutes again. Pour into baked pie shell and chill 1 or 2 hours. Serve with whipped cream and pecans.

PECAN PIE

Mrs. Donna Brubaker
 Mother of Mrs. Joyce Althouse

1/2 c. butter or margarine
 1 c. sugar
 3 eggs (slightly beaten)
 3/4 c. dark corn syrup

1/4 tsp. salt
 1 tsp. vanilla
 1 c. pecans (chopped)

Cream butter; add sugar gradually and cream together until light and fluffy. Add remaining ingredients and blend well. Pour into chilled pastry shell. Bake on lower shelf in a moderate oven, 375°, for 40 to 45 minutes.

MOM'S PUMPKIN PIE

Mrs. Donna Brubaker
 Mother of Mrs. Joyce Althouse

3 eggs
 1/2 c. sugar
 1/2 c. brown sugar (packed)
 1 T. flour
 1/2 tsp. salt

1/2 tsp. nutmeg
 1/2 tsp. allspice
 1 tsp. cinnamon
 1 1/2 c. pumpkin
 1 1/2 c. milk (heated)

To slightly beaten eggs add sugars, flour, salt, and spices. Stir well. Add pumpkin and stir well. Gradually add milk and stir. Bake at 450° for 10 minutes, then at 350° for 40 minutes.

PUMPKIN CHIFFON PIE

Alma Marshall

Health Recipe.

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|--------------------|-----------------|
| 1/4 c. cold water | 1/2 c. sugar |
| 1 1/4 c. pumpkin | 1/2 c. milk |
| 1/2 c. honey | 1/2 tsp. ginger |
| 3 eggs (separated) | 1 tsp. cinnamon |
| 1/4 tsp. salt | 1/2 tsp. nutmeg |

Soak 1 pkg. gelatin in water. To pumpkin and add honey, egg yolks, beaten, milk, spices, and salt. Beat well and cook over boiling water until mixture thickens. Add softened gelatin. Stir well. Chill until partially set. Add egg whites beaten with sugar. Pour into baked pastry shell; chill.

HONEY RAISIN PIE

Alma Marshall

Health Recipe.

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|---------------------------|-------------------------------|
| 1 1/2 c. raisins | Pastry for double 9 in. crust |
| 1 T. orange rind (grated) | 2 T. butter |
| 1 c. orange juice | 1/2 tsp. salt |
| 4 T. lemon juice | 4 T. corn starch |
| 3/4 c. honey | 3/4 c. cold water |

Rinse and drain raisins. Combine with orange rind and juice, lemon juice, honey, butter, salt, and corn starch that has been moistened in cold water and stir until blended. Bring to a boil and cook and stir until mixture thickens, about 4 minutes. Pour into pastry lined piepan. Cover with top crust. Bake in a moderate hot oven, 425°, for 30 to 35 minutes. Cool before serving. Serves 6 to 8.

LEMONADE MERINGUE PIE

Sally Enck

Combine in saucepan:

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|------------|---------------|
| 1 c. sugar | 1/4 tsp. salt |
|------------|---------------|

1/3 c. corn starch

Slowly stir in:

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|-------------------------------|---------------------------------|
| 1 1/2 c. hot water | 1 (6 oz.) can frozen lemonade |
| 4 egg yolks (slightly beaten) | concentrate (melted, undiluted) |
| 2 T. butter | |

Cook, stirring constantly, till mixture comes to a full boil. Cook 1 min. longer. Cool to lukewarm and spread in baked 9 in. pie shell and top with meringue. Bake at 325° for 20 to 25 min.

Continued Next Page.

LEMONADE MERINGUE PIE (Continued).MERINGUE:

4 egg whites, room temperature, add 1/4 tsp. cream of tartar; beat until soft peaks form. Gradually add 1/2 c. sugar, a T. at a time, and beat until stiff peaks form. Spread on filling, sealing to edge of crust.

PUMPKIN PECAN PIE

Mrs. Jerry Pointer

3 eggs (slightly beaten)	1 tsp. vanilla
1 c. canned or mashed pumpkin (cooked)	1/2 tsp. cinnamon
1 c. sugar	1/4 tsp. salt
1/2 c. dark corn syrup	1 c. pecans (chopped)

Combine all but pecans; mix well. Pour into unbaked 9 in. pastry shell. Top with pecans. Bake in 350° oven about 40 minutes or until knife inserted halfway between center and edge comes out clean. Chill and serve topped with whipped cream. (May sprinkle on a dab of cinnamon.)

ALMOST PECAN PIE

Eleanor Fleischman

3 eggs	3/4 c. quick rolled oats (uncooked)
3/4 c. dark corn syrup	3/4 c. sugar
1/4 c. butter <u>or</u> margarine (melt)	1/3 c. coarsely chopped pecans
1/4 tsp. salt	Pastry for 9 inch pie

Heat oven to 350°. Beat eggs until foamy. Add corn syrup, sugar and salt and butter. Stir in oats and nutmeats. Pour into pie shell and bake in oven 25 to 30 minutes or until center of pie is firm. Cool.

AUNT ROSE'S HOMEMADE MINCEMEAT FOR PIE

Lois Bornemeier

If you like mincemeat, this is the best. This is how the recipe was given to me:

Almost 1/2 gal. cooked meat. This was beef and pork before it was ground.

1 can Libby's peaches <u>and</u> juice	2 lbs. raisins and enough chopped
1 pt. apricots <u>and</u> juice	apples to make 1 gal.

For liquid I used: 1 pt. peach pickle juice, 1 qt. cider, 1 qt. apple juice, and 1 pt. vinegar, salt to taste, cinnamon (can't remember how much), 6 or 8 c. sugar. Cook slow until everything is done. This made about 12 pints or more.

MARSHMALLOW PUMPKIN PIE

Jeannie Spaulding

1/2 lb. (28 to 30 large) marshmallows
 1 c. pumpkin
 1/2 tsp. cinnamon
 1/4 tsp. ginger
 1 c. whipped cream
 1 (9 in.) pie shell (already done)

Heat all except whipped cream in double boiler until marshmallows melt. Cool. Stir in whipped cream until well blended. Pour in pie shell and sprinkle with chopped nuts. (Graham cracker crust is equally delicious!)

PIE TOPPING

Clara Fredenburg

3 T. sugar
 1/2 c. flour
 1/8 tsp. salt
 1/4 tsp. cinnamon
 4 T. butter

Mix all together and put on any fruit pie.

NEVER FAIL PIE CRUST

Mrs. Steve Stitt

1 lb. lard (softened overnight)
 1 heaping qt. flour

Mix with hands. 1 c. cold water. Makes 3 double crust pies. Stores well in plastic bag in refrigerator.

NO FAIL PIE CRUST

Alma Marshall

3 c. flour
 1 c. lard
 1/4 c. butter
 1 egg
 1 tsp. vinegar
 1/3 c. ice water
 1 tsp. salt

FREEZER PIE CRUST

Edna Bornemeier

For a 2 crust pie:

2 c. flour
 1 T. sugar
 3/4 tsp. salt

Mix together and cut in 3/4 c. shortening.

Mix together:

1 egg yolk
 1 T. lemon juice
 1/4 c. milk

Slowly add this to dry ingredients. Place on floured board. Cover with bowl and let rest 10 minutes. Roll out for 2 crust pie.

An ounce of fact means more than a ton of argument.

EGG YOLK PASTRY

Carolyn Oehlerking

Easy to handle pie crust:

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| 5 c. flour (sifted) | 1 1/2 c. lard |
| 4 tsp. sugar | 2 egg yolks |
| 1/2 tsp. salt | Cold water |
| 1/2 tsp. baking powder | |

Combine dry ingredients; cut in lard. Place egg yolks in measuring cup and stir with fork until smooth. Blend in enough cold water to make a scant cupful. Sprinkle gradually over dry ingredients; toss with fork to make a soft dough. Roll out as usual. Makes pastry for three 9 inch two crust pies.

GLAZE FOR PUMPKIN PIE

Eldean Vogt

Combine 1/4 c. melted butter with 1 c. brown sugar, 1 c. pecans and 2 T. light cream. Spread evenly over a baked pumpkin pie. Glaze under the broiler for 4 or 5 minutes.

DRESSINGS

CHRISTMAS PUDDING

Eleanor Fleischman

SAUCE:

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|--------------------|------------------------|
| 1/2 c. brown sugar | 1 1/2 c. boiling water |
| 1/2 c. white sugar | 1/4 c. butter |

Boil first four ingredients for sauce. Cool. Place in 9 in. square baking pan.

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|----------------------|-----------------|
| 1/2 c. brown sugar | 1/2 tsp. cloves |
| 1/2 c. white sugar | 1/2 tsp. nutmeg |
| 1 1/2 c. flour | 1 c. sour milk |
| 1 tsp. baking powder | 1 tsp. soda |
| 2 T. cocoa | 1 c. nuts |
| 1/2 tsp. salt | 1 c. raisins |
| 1/2 tsp. cinnamon | |

Place sugars in mixing bowl. Mix together flour, baking powder and cocoa, salt and spices. Put mixture in bowl with sugars. Place soda in milk, then add both to ingredients already in mixing bowl. Beat well. Add nuts and raisins. Beat just enough to complete mixing. Put in baking pan on top of sauce. Bake 25 to 30 minutes in 350° oven.

You can't steal second base with one foot on first.

BREAD PUDDING

Lucy Mendenhall

2 c. bread crumbs
1 qt. milk
1 c. sugar

4 egg yolks or 2 whole eggs
1 T. butter (melted)
Flavoring (vanilla)

Bake 40 minutes in slow oven. Make meringue of egg whites and 4 T. sugar. Spread over baked pudding and brown in slow oven. If meringue isn't desired use 2 whole eggs.

RICE PUDDING

Nettie Bornemeier

Put 1 qt. milk minus 1/2 c. in double boiler. Add 1/2 c. rice (not instant). Stir occasionally with fork. When about half done, add 1 tsp. salt. Mix together 2/3 c. sugar, 1 beaten egg and the 1/2 c. milk. When rice is well done, add and stir well. Add vanilla and nutmeg.

LAYERED FRUIT FLUFF

Lois Bornemeier

Bake at 400° for 10 to 12 minutes.
Melt 1/2 lb. (32 to 34) marshmallows or 4 c. miniature marshmallows with 1 c. milk in double boiler over boiling water. Chill until completely cold and slightly thickened.

Combine:

1 1/4 c. flour

1/2 c. brown sugar

1/4 tsp. salt

Cut in 1/2 c. butter or oleo until particles are fine. Place mixture in a 12 x 8 inch or 13 x 9 inch pan. Bake at 400° for 10 to 12 minutes, stirring occasionally until brown. Cool. Remove 1/2 c. of mixture and press remainder into bottom of pan.

Beat 1 c. whipping cream with 1/4 tsp. almond extract until thick. Fold cooled marshmallows into whipped cream. Turn 2/3 of mixture into pan. Spread to cover crumb layer.

Spoon 1 can (1 lb. 6 oz.) cherry, blueberry, or other pie filling over marshmallow layer. Top with remaining marshmallow mixture. Sprinkle reserved crumbs over top. Chill at least 6 hours or overnight before serving.

MARSHMALLOW DELIGHT

Lois Bornemeier

Mix 14 graham crackers (crushed) and 1/4 c. sugar.

1 c. milk

1 c. crushed pineapple

1 c. cream (whipped)

1/4 c. maraschino cherries

1 lb. M & M's

1/4 c. nuts

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MARSHMALLOW DELIGHT (Continued).

Put half of graham cracker mixture in oblong dish. Melt M & M's in milk, cool. Whip cream. Add rest of ingredients. Pour over graham cracker layer, then cover with rest of crumbs.

RHUBARB DESSERT

Mrs. Howard Miller

We like this dessert as well or better than pie. It is so quick to make particularly during the busy days of spring. Frozen rhubarb can be used if you have some you want to use before the new crop comes on.

3 to 4 c. bread cubes	1/4 c. butter (melted)
4 c. rhubarb (diced)	1/8 tsp. nutmeg
1 1/2 c. sugar	1/4 tsp. cinnamon

Toss all ingredients together. Bake 40 minutes at 350° in greased and covered glass baking dish at least 8 x 12 in. Remove cover (foil is fine) for the last 10 minutes. Serve warm with light cream.

FROZEN DESSERT

Eleanor Fleischman

1 c. cream (whipped)	1/8 tsp. peppermint extract
1/2 c. sugar	1 c. chocolate (grated)
1 tsp. vanilla	5 drops green food coloring

Mix together and freeze.

BANANA SPLIT DESSERT

Robert Bornemeier

2 or 3 bananas	1/2 c. butter
1/2 gal. Neopolitan ice cream	2 c. powdered sugar
1 c. walnuts (chopped)	1 1/2 c. evaporated milk
1 c. chocolate chips	1 tsp. vanilla
Graham cracker crumbs	1 pt. whipping cream

Cover bottom of 11 x 15 in. pan with a graham cracker crust. Reserve 1 c. crumbs. Slice banana crosswise and layer over crust. Slice ice cream in 1/2 in. thick slices and place over bananas. Sprinkle ice cream with 1 c. chopped walnuts. Freeze until firm. Melt 1 c. chocolate chips and 1/2 c. butter; add 2 c. powdered sugar and evaporated milk. Cook mixture until thick and smooth, stirring constantly. Remove from heat and add 1 tsp. vanilla. Cool chocolate mixture, then pour over ice cream; freeze until firm. Whip cream until stiff; spread over chocolate layer and top with reserved crumbs. Store in freezer; remove about 10 minutes before serving. Will keep for several weeks. Makes about 25 servings.

HOT FUDGE PUDDING

Mrs. Wayne Althouse

1 c. flour (sifted)	2 T. salad oil
3/4 c. granulated sugar	1 tsp. vanilla
2 T. cocoa	3/4 c. walnuts (chopped)
2 tsp. baking powder	3/4 c. brown sugar
1/2 tsp. salt	1/4 c. cocoa
1/2 c. milk	1 3/4 c. hot water

Sift together first 5 ingredients; add milk, oil, and vanilla. Mix until smooth. Stir in nuts. Pour into greased 8 x 8 x 2 in. baking pan. Combine remaining ingredients; pour over batter. Bake at 350° for 45 minutes. Makes 6 to 8 servings. Serve warm with ice cream or whipped cream.

CHERRY CRISP

Gladys Knuppel

Pour 2 cans pitted sour pie cherries into 13 x 9 in. baking pan. Cut 1/2 c. soft butter into dry yellow cake mix until it resembles corn meal. Sprinkle mix over cherries in pan and bake at 375° for 30 to 35 minutes until top is brown and crisp. Serve warm with ice cream, whipped cream or sour cream.

GOOD DESSERT

Lois Bornemeier

1 can cherry pie filling 1 (13 oz.) can pineapple
 Mix together, juice and all. Add a little vanilla and salt.
 Add 1 can Eagle Brand milk and one 9 oz. Cool Whip. Turn into 9 x 13 in. pan and freeze.

HEART TROUBLE COBBLER

Nettie Lenz

Melt 1 stick margarine in baking dish. Mix 1 c. flour, 1 c. sugar, 2 T. baking powder, 1/2 c. milk, 1 tsp. vanilla and pour over melted oleo. Cover with 2 or 3 c. fruit (fresh or canned - I have used peaches). Add 1/2 c. or more sugar, according to taste, and last, pour 1 or 2 c. water over the top. Do not stir. Bake uncovered at 350° or 375° until batter is done and browned.

RIBBON ICE BOX DESSERT

Mrs. Onalee Schwartman

14 graham crackers (2 1/2 inch square). Line bottom of a 9 x 9 in. loaf pan with the crackers. They may have to be cut to fit. Put into bowl 1/3 c. soft butter. Add 1 1/2 c. powdered sugar, adding 2 T. at a time, mixing until smooth after each addition. Spread on crackers in pan. Cover with rest of crackers. Chill.

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RIBBON ICE BOX DESSERT (Continued).

Heat to boiling 1 1/2 c. canned fruit cocktail juice. Add and stir in 1 1/2 pkg. strawberry gelatin until dissolved. Cool, to room temperature. Then divide into 2 equal portions. Let one portion stand at room temperature.

Stir into other portion 3/4 c. Pet milk. Chill until slightly thicker than unbeaten egg whites. Beat with rotary beater until fluffy. Pour over crackers. Chill until firm. Add to remaining portion of clear gelatin:

3/4 c. water	1 1/2 c. canned fruit cocktail (drained)
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Pour over chilled gelatin. Layer in pan. Chill until firm. Cut into squares. Serve with whipped topping.

PINK FLUFF

Jeannie Spaulding

1 box strawberry Jello	1 pt. strawberry ice cream
1 c. hot water	Angel food cake bits

Dissolve Jello in hot water. While still warm, mix in ice cream. Pour over angel food cake bits. Chill.

MARSHMALLOW ROLL

Pam Bornemeier

Melt 2 tsp. oleo and 6 oz. chocolate chips. Stir in 1 beaten egg. Add 1/2 c. chopped nuts. Pour this over and mix with 3 c. small marshmallows. Cover wax paper with finely cut coconut. Spread the mixture and roll up in wax paper and refrigerate. Cut in slices when cool.

FOOD FOR THE GODS

Lois Bornemeier

1/2 pt. heavy cream	1 c. pineapple chunks (drained)
1 c. cooked rice (regular, not Minute Rice)	1/4 c. walnuts (chopped)
1 c. sugar	1 c. miniature marshmallows

Whip cream until stiff, fold in the remaining ingredients and pour into salad bowl or 8 x 8 inch pan. Chill.

APPLE FRITTERS

Hazel Miller

3 or 4 apples	1/2 tsp. salt
1 1/4 c. all-purpose flour	2/3 c. milk
1 T. granulated sugar	2 eggs (well beaten)
2 tsp. baking powder	1 T. shortening (melted)

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APPLE FRITTERS (Continued)

Cut apples crosswise into 1/8 in. slices. Mix flour, sugar, baking powder and salt; mix well. Combine the milk, eggs, and shortening in small bowl. Beat well. Add liquid ingredients to blended dry ingredients all at once. Stir until all ingredients are moistened. Add apples, mixing well. Drop by spoonfuls into deep fat preheated to 375°. Turn when fritters rise to surface. Turn again when browned sufficiently. (3 to 4 min. cooking time). May be rolled in powdered sugar or served with syrup. Drain fritters on absorbent paper.

CRANBERRY CREAM CHEESE FROSTIES

Ella Kunz - Carolyn Oehlerking

1 lb. can jellied cranberry sauce

3 T. lemon juice

1 (3 oz.) pkg. cream cheese (whipped)

1/4 c. mayonnaise

1 c. walnuts (chopped)

1 c. heavy sweet cream (whipped)
or 1 pkg. Dream Whip (etc. prepared with directions on pkg.)

First crush cranberry sauce with fork, then add lemon juice to it. Pour this mixture into paper cups to about 1/2 full, or in a qt. refrigerator tray. Combine cream cheese, mayonnaise and sugar. Blend them well. Fold in whipped cream or "whip". Add walnuts (optional). Put this mixture over the cranberry mixture and freeze firm. So easy to serve in paper cups or take out 15 or 20 minutes, before serving and peel off paper cups.

ORANGE SHERBET

Mrs. LaMoyne Spohn

6 (8 oz.) bottles orange pop

1 (8 3/4 oz.) can crushed pineapple

1 can Borden's sweetened condensed milk

Mix together and freeze in 1 gallon freezer.

VARIATIONS:

Raspberry Sherbet:

6 (8 oz.) bottles raspberry pop

1 (10 oz.) pkg. frozen raspberries
1 can Borden's sweetened condensed milk

Strawberry Sherbet:

6 (8 oz.) bottles strawberry pop

1 (10 oz.) frozen strawberries
1 can Borden's sweetened condensed milk

MOCK CHEESECAKE

Carolyn Oehlerking

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|---|---|
| 1 1/4 c. graham cracker crumbs
(about 16 crackers) | 1 can of Lemon Satin ready-to-spread frosting |
| 2 T. sugar | 1 c. creamed cottage cheese (small curd) |
| 1/4 c. butter <u>or</u> margarine
(melted) | 1 c. dairy sour cream |

Heat oven to 350°. Mix graham cracker crumbs and sugar in bowl. Add butter; mix thoroughly. Reserve 3 T. for topping. Press remaining mixture firmly and evenly on bottom of square pan, 9 x 9 x 2 in. Bake 10 minutes. Cool. In small mixer bowl, combine frosting, cottage cheese, and sour cream. Beat on high speed until blended, about 1 minute. Pour into crumb-lined pan; sprinkle with reserved crumbs. Freeze overnight. If desired, garnish with strawberries, peaches, small bunches of seedless green grapes or other fruit.

VARIATION: Chocolate Cheesecake may be made by substituting chocolate satin ready-to-spread frosting for the lemon frosting and omit the garnish.

RICE PUDDING

Alma Marshall

(Health Recipe)

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|------------------|------------------------|
| 2 c. cooked rice | 3 eggs |
| 3 c. milk | 1 c. raisins (chopped) |
| 3/4 c. honey | |

Mix rice, milk and honey. Add the eggs which have been slightly beaten. Stir in chopped raisins. Bake at about 350° in a well greased baking dish for about 1 hour. Serve with cream or milk if desired. Serves 8.

GRAHAM CRACKER PUDDING

Mrs. Eldean Vogt - Mrs. Edith Pool

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|---|--|
| 1 c. powdered sugar | 1/2 lb. marshmallows (cut fine) |
| 1/2 c. butter (cream powdered
sugar together until smooth) | 1 small can Hershey's chocolate
syrup |
| 3 egg yolks | |
| 1 c. nutmeats | |

Beat egg yolks into creamed mixture; add nuts and cut marshmallows. Fold in 3 stiffly beaten egg whites.

12 graham crackers rolled fine. Layer in pan or dish, first cracker crumbs then filling alternately with cracker crumbs on top. Chill well. Serve with a garnish of whipped cream.

With every rising of the sun,
Think of your life as just begun.

MINT DAZZLER

Marietta Vogt

- | | |
|------------------------------------|-----------------------------------|
| 2 c. vanilla wafer crumbs | 1 1/2 c. whipping cream (whipped) |
| 1/4 c. butter (melted) | or Dream Whip |
| 1/2 c. butter | 1 pkg. (8 oz.) miniature marsh- |
| 1 1/2 c. powdered sugar | mallows |
| (sifted) | 1/2 c. crushed peppermint stick |
| 3 eggs (slightly beaten) | candy |
| 3 sq. unsweetened chocolate (melt) | |

Blend together crumbs and melted butter. Press firmly in bottom of greased 8 in. sq. pan. Cream together butter and sifted sugar thoroughly. Add eggs and melted chocolate and beat until light and fluffy. Spoon over crumbs. Set in freezer while whipping cream. Gently fold in marshmallows in whipped cream and spread over chocolate layer. Cover with crushed peppermint candy. Freeze.

HOMEMADE ICE CREAM (For One Gallon)

Eldean Vogt

5 eggs (beaten).

Add:

- | | |
|-----------------|------------------------------------|
| 1 1/2 tsp. salt | 1 can Borden's sweetened condensed |
| 2 tsp. vanilla | milk |
| 1 3/4 c. sugar | 1 1/2 qt. milk |

Mix. When thoroughly mixed, pour into freezer; add more milk to within 2 in. of top. Freeze in electric or hand operated freezer by alternately adding salt and ice - 1 part salt to 8 of ice.

For Chocolate Ice Cream - Use 1 1/2 c. sugar and add 1 can Hershey's chocolate syrup.

FROZEN STRAWBERRY DELIGHT (10 to 12 servings)

Carolyn Oehlerking

CRUST AND TOPPING:

- | | |
|--------------------|-----------------------|
| 1/2 c. butter | 1 c. flour |
| 1/4 c. brown sugar | 1/2 c. nuts (chopped) |

Mix lightly and put in oblong pan, 9 x 13 in. Bake at 400°. Stir occasionally until golden brown, about 15 minutes. When brown, press half of mixture down in bottom of 9 x 13 in. baking dish or cake pan, reserving half for spreading over top of dessert.

FILLING:

- | | |
|------------------------|----------------------|
| 1 (10 oz.) pkg. frozen | 1 T. lemon juice |
| strawberries | 1 tsp. vanilla |
| 2 egg whites | 1 c. cream (whipped) |
| 1 c. sugar | |

Place strawberries (juice and all), egg whites, sugar, lemon

Continued Next Page.

FROZEN STRAWBERRY DELIGHT (Continued).

juice and vanilla in a large mixing bowl. Using an electric beater, beat for 20 minutes. Fold in whipped cream; pour into baking dish. Top with crumbs and freeze.

NO BAKE CREAM CHEESE PIE

Nancy Miller Anderson

GRAHAM CRACKER CRUST:

Heat oven to 350°. Mix 1 1/2 c. graham cracker crumbs and 3 T. sugar in bowl. Add 1/3 c. butter, melted; mix thoroughly. Press mixture firmly and evenly against bottom and sides of 9 in. piepan. Bake 10 minutes. Cool.

PIE:

1 pkg. (8 oz.) cream cheese (softened)	1/2 c. Realemon lemon juice
1 can Eagle Brand sweetened condensed milk	1 tsp. vanilla
	1 can cherry pie filling

Blend first four ingredients; pour into crust; chill. Add cherry topping.

PEACH DESSERT

Carolyn Oehlerking

1 large can sliced peaches (juice and all); place peaches in 9 x 13 in. pan. Top with 1 butter brickle cake mix (dry). Sprinkle cake mix over peaches. Then drizzle on top of cake mix:

1/4 c. butter (melted)	1/4 c. pecans (chopped)
1/4 tsp. almond flavoring	

Bake at 375° for 30 to 35 minutes.

HOMEMADE ICE CREAM

Patricia Miller

Beat 3 eggs well. Add 2 c. sugar and beat again. Add 1 pt. whipping cream and 2 c. half and half, or 1 1/2 c. country cream. Add enough milk to fill the gallon container to top of paddle; add 1 T. vanilla and freeze.

QUICK AND EASY CHERRY DESSERT

Karen Rase

1 1/3 c. flake coconut	2/3 c. soda cracker crumbs
1 c. flour	1/2 c. margarine (melted)
3/4 c. brown sugar	

Mix the above and put 1/2 in pan and then put 1 can cherry pie filling in; then add rest of mixture on top. Use a 9 x 9 in. pan. Bake 1/2 hour at 350°. This is best warm with ice cream.

PAT'S QUICK DESSERT

Alice Bornemeier

1 can pineapple tidbits

1 can mandarin oranges

1 can fruit cocktail

1 small instant vanilla pudding

Mix all together and chill well. Whip 1 envelope of Dream Whip and fold in chilled fruit mixture along with 2 c. miniature marshmallows.

NOTE: Bananas may be folded in just before serving. Children can easily make this.

CHARLOTTE COUS

Florence Stolz

Dissolve 1 pkg. gelatin in 1/2 c. sweet milk. (Set in hot water until lukewarm. Whip 1 pt. cream and 2 eggs separately. Combine and add 1 c. powdered sugar, pinch of salt and 1 can crushed pineapple. Nuts may also be added. Let set in refrigerator until set. This may be served in a sherbet dish or cut in squares. A red or green maraschino cherry may be put on top. Other fruits may be used and you can color if you desire it.

RHUBARB DESSERT

Mrs. Edna Fleischman

3 c. rhubarb (diced)

1/4 tsp. salt

1 1/4 c. small marshmallows

3 tsp. baking powder

1 c. brown sugar

1/2 c. milk

1/2 c. shortening

1/2 tsp. almond flavoring

1 c. white sugar

1 tsp. vanilla

2 eggs

1/2 c. nuts (if desired)

1 3/4 c. flour

Put rhubarb in a 9 x 12 in. pan. Sprinkle with marshmallows and then the brown sugar. Cream the shortening and white sugar until fluffy. Put in eggs and beat until creamy. Sift the dry ingredients together and beat in alternately with milk. Add flavoring. Pour over rhubarb. Can sprinkle nuts over the top. Can put a little white sugar over the rhubarb if you like it sweeter. Bake at 350° for about 40 minutes or until done.

FRUIT SLICES

Esther Hollenbeck

2 c. flour

5 large peeled, sliced apples or peaches

1 tsp. salt

2 T. flour

2/3 c. shortening

1 1/2 c. sugar

1 egg yolk (slightly beaten)

1 T. butter

1/2 c. milk

1 egg white (slightly beaten)

Powdered sugar icing

Continued Next Page.

FRUIT SLICES (Continued).

Sift flour, salt, and add shortening. Mix egg yolk with milk and stir into flour. Put 1/2 of dough into pan and cover with fruit slices. Dot with butter. Roll remaining dough, place over fruit. Brush with egg white. Bake 45 minutes at 350°. Cool; glaze with powdered sugar icing when cooled. Cut in bars.

PRISM DESSERT (Serves 16)

Lois Bornemeier

- | | |
|---------------------------|--------------------|
| 1 pkg. orange Jello | 1 c. boiling water |
| 1 pkg. raspberry Jello | 1/4 c. sugar |
| 1 pkg. black cherry Jello | 1/2 c. water |
| 3 c. boiling water | 2 c. whipped cream |
| 1 pkg. strawberry Jello | |

Dissolve orange, raspberry, and black cherry Jello each in 1 c. hot water. Add 1/2 c. cold water to each and pour each into 8 x 8 in. pans. Chill. Dissolve strawberry Jello in hot water; add sugar and 1/2 c. cool water. Chill until almost set. Fold in whipped cream. Cut orange, raspberry, and cherry Jello into 1/2 in. cubes and fold into whipped cream. Mold or put into 13 x 9 in. pan. Chill 8 hours before serving.

CHERRY OR BLUEBERRY SLICES

Esther Hollenbeck

- | | |
|-------------------|--------------------------|
| 1 can pie filling | 1 tsp. vanilla |
| 1 c. margarine | 3 c. flour (sifted) |
| 1 3/4 c. sugar | 1 1/2 tsp. baking powder |
| 4 eggs | 1/2 tsp. salt |

Cream butter and sugar well. Add eggs 1 at a time. Add vanilla. Sift dry ingredients and add gradually to creamed mixture, beating well. Spread in 11 x 17 in. greased jelly roll pan, reserving about 1 1/2 c. batter. Spread pie filling within an inch of edge of pan. Place remaining batter over top by spoonful. Bake 45 min. at 350°. When cool, dust with powdered sugar and cut into bars.

CHOCOLATE ICE BOX RECIPE

Karen Rase

- | | |
|-----------------------|-----------------------|
| 15 large marshmallows | 6 almond Hershey bars |
|-----------------------|-----------------------|

Melt in 1/2 c. milk in double boiler. Cool good! Mix into 1/2 pt. whipped cream. Put between crushed graham crackers. Serves 9.

GRAHAM CRACKER CHOCOLATE DESSERT

Elsie Wendt

- | | |
|---------------------|-------------|
| 1 c. powdered sugar | 3 egg yolks |
| 1/2 c. butter | |

Continued Next Page.

GRAHAM CRACKER CHOCOLATE DESSERT

(Continued).

Cream. Add to this:

1 c. nutmeats

1 (10¢) can Hershey

1/2 lb. marshmallows (cut fine)

chocolate syrup

Then fold in beaten egg whites. Line pan with graham cracker crumbs and pour mixture in. Pour some crumbs on top. Chill and serve with whipped cream or Dream Whip.

CREAM PUFFS

Mrs. Everett Brockman

4 eggs

1/2 tsp. salt

1 c. boiling water

1 tsp. vanilla

1 c. flour

1 tsp. Sucaryl

1/2 c. margarine

Bring the water, margarine, salt, vanilla, and Sucaryl to boiling. Add flour to boiling mixture and beat vigorously until mixture leaves sides of saucepan and does not cling to spoon. Cool slightly. Add unbeaten eggs, 1 at a time; beat thoroughly after addition of each egg until mixture is smooth. Drop by T. into well oiled muffin tins or onto well oiled baking sheet 2 in. apart. Bake in hot oven, 400°, for 30 minutes. Lower heat to 350° and continue baking 10 minutes or until dry and firm. Cool.

Fill with ice cream, whipping cream or any cream filling or pudding.

APPLE GOODIE

Martha Vogt

5 c. apples

1 T. flour

1 c. sugar

1 tsp. cinnamon

Mix together and put in a buttered dish. Take 3/4 c. flour, 3/4 c. brown sugar, 3/4 c. oatmeal, 1/4 tsp. soda, 1/4 tsp. baking powder and 3/4 c. melted butter. Crumble all together and sprinkle over apples. Bake in slow oven, 350°, until apples are done and top is brown. Serve hot or cold with or without whipped cream.

NEOPOLITAN MARSHMALLOW CREAM

Berdna Koehler

1 envelope (1 rounded T.) plain gelatin

1/4 tsp. almond flavoring

1/2 c. cold water

Few drops red coloring

1 c. cold water

1/4 tsp. vanilla

4 egg whites

1/4 tsp. lemon or mint flavoring

1/2 c. sugar

Few drops green coloring

3 T. nutmeats (chopped)

Put 1/2 c. cold water in top of double boiler. Add gelatin and

Continued Next Page.

NEOPOLITAN MARSHMALLOW CREAM (Continued).

soak for 5 minutes. Put over hot water and stir until gelatin is dissolved. Add 1 c. cold water. Set aside to cool until it begins to congeal.

Beat egg whites until stiff. Set in pan of ice water. Pour slowly the cooled and partly congealed gelatin into the beaten egg whites, beating constantly. Add sugar slowly, still beating. Beat until mixture begins to thicken. Divide mixture into three parts. Add red color and almond flavor to 1 part.* Add green color and mint or lemon flavor to the third part. Place in layers in loaf pan. Sprinkle 1 T. nuts on top of each layer. Refrigerate. Slice to serve. Top with whipped cream if desired. *(OMISSION) Add vanilla to second part.

RAINBOW DESSERT

Lavina Backmeyer

- | | |
|--------------------------------|-----------------------------|
| 1 pt. whipping cream (whipped) | 18 coconut macaroon cookies |
| 3 T. sugar | (crushed) |
| 1 c. pecans (chopped) | 1 tsp. vanilla |
| | 1/2 gal. rainbow sherbet |

Whip cream, add sugar, vanilla. Fold in crumbs and nuts. Spread 1/2 of this mixture in bottom of a 9 x 13 in. pan. Cover with softened sherbet. Top with remaining cream mixture and freeze.

STRAWBERRY GRAHAM CRACKER DESSERT

Alma Marshall

This is my favorite strawberry dessert.

- | | |
|------------------------|-------------------------------------|
| 15 graham crackers | 1 1/2 c. strawberries |
| 1/4 c. butter (melted) | 1/4 c. sugar |
| 1/2 lb. marshmallows | 2 T. corn starch |
| 1/2 c. milk | 1 T. lemon juice |
| 1 c. whipping cream | 1/2 c. nutmeats (very good without) |

Roll graham crackers until fine. Add melted butter and mix well. Pat into flat greased baking dish. Reserve at least 2 T. for the top. Melt marshmallows in upper part of double boiler with the milk. Cool. Add cream which has been whipped. Place a layer of marshmallow mixture on crumbs and then cooled strawberries which have been thickened with corn starch and mixed with lemon juice and sugar. Top with remaining marshmallows mixture. Chill 3 or 4 hrs. before serving.

To be content with little is difficult.

To be content with much - is impossible.

PUMPKIN TORTE

Joan M. John

24 graham crackers (crushed)	1/2 c. milk
1/3 c. sugar	1/2 tsp. salt
1/2 c. butter	1 T. cinnamon
2 eggs (beaten)	1 pkg. plain gelatin
3/4 c. sugar	1/4 c. cold water
8 oz. cream cheese	3 egg whites
2 c. pumpkin	1/4 c. sugar
3 egg yolks	1/2 pt. whipping cream
1/2 c. sugar	

Mix graham crackers, 1/3 c. sugar and butter and press into 9 x 13 in. pan. Mix eggs, 3/4 c. sugar and cream cheese and pour over crust. Bake 20 min. at 350°. Cook pumpkin, egg yolks, 1/2 c. sugar, milk, salt and cinnamon until mixture thickens. Remove from heat and gelatin, dissolved in cold water. Cool. Beat egg whites, 1/4 c. sugar and fold in pumpkin mixture. Pour over cooled baked crust. Top with whipped cream.

ANGEL'S DELIGHT

Joan M. John

1 c. graham cracker crumbs	1 c. hot water
1/4 c. butter or margarine (melt)	1 c. dairy sour cream
1 can (9 oz.) crushed pineapple	1/4 tsp. vanilla
1 pkg. (3 oz.) orange gelatin	1 c. orange sections (diced)
1/3 c. water	1/2 c. flaked coconut

Combine crumbs and butter; reserve 1/3 c. for topping. Press remaining crumb mixture into an 8 x 8 x 2 in. pan or baking dish. Drain pineapple, reserving syrup. Dissolve gelatin and sugar in hot water. Stir in reserved syrup. Chill until partially set. Add sour cream and vanilla, whip until fluffy. Fold in pineapple, oranges, and coconut; pour over crumbs in dish. Sprinkle top with reserved crumbs. Chill until firm. Cut in squares. Makes 9 servings.

CHOCOLATE FROZEN DESSERT

Edith Miller

1 (8 oz.) pkg. vanilla wafers	3 eggs
2 sq. chocolate (melted)	2 c. powdered sugar
1/2 c. butter	1 tsp. vanilla
	1/2 c. nuts (chopped)
	1 qt. vanilla ice cream

Cream powdered sugar and butter. Add melted chocolate, beaten egg yolks and vanilla. Fold in beaten egg whites. Cover 9 x 13 in. pan with vanilla wafer crumbs. Pour mixture over crumbs. Cover with chopped nuts; put slices of vanilla ice cream over the top. Sprinkle remaining crumbs over top. Freeze.

PEACH DESSERT

Elsie Wendt

- 1 (No. 2 1/2) can of sliced peaches (put in 9 x 13 in. pan)
 1 pkg. butter brickle cake mix
 1/4 c. butter or margarine worked into cake mix as for pie dough

Sprinkle over peaches and add 1/2 c. chopped pecans. Bake.

Serve with Cool Whip.

VINEGAR PIE

Submitted by Merle V. Eveland

This recipe is from an 1880 cook book of Mrs. Eveland's aunt and shows how "early day" homemakers prepared delicious dishes from the ordinary staples found in the pantry.

- 1/2 c. sugar
 1 T. butter
 1 T. corn starch
 1 1/2 c. water
 1 T. vinegar
 Nutmeg

Cook and pour into a baked pie crust.

CHERRY COBBLER

Elsie Cook

- 1 c. flour
 1/2 c. sugar
 2 tsp. baking powder
 1/2 tsp. salt
 4 T. margarine
 1/2 c. milk or a little more

Mix with fork; put in pan, fruit on top. Bake 3/4 hr. at 350°.

Cover with box berries, 1 can cherries or 1 to 3 c. peaches.

Pour 1 c. boiling water over or fruit juice.

FRUIT COBBLER

Joyce Backemeyer

Arrange 3 or 4 c. fruit (apples, peaches, or rhubarb) in buttered 9 x 9 in. pan or larger if 4 c. are used.

Pour over fruit:

- 3/4 c. sugar
 3 T. butter

Cream together.

And add:

- 1/2 c. milk
 1 c. flour
 1 tsp. baking powder
 1/4 tsp. salt

Sprinkle this topping over dough:

- 1 c. sugar
 1/4 tsp. salt

1 T. corn starch

Dot with butter, then pour 1 c. boiling water over all. Bake 1 hour at 350°.

CHOCOLATE NUT CRUNCH

Norma Nickel

- | | |
|---|---|
| 22 - 24 single graham crackers
(crushed) | 1 tsp. vanilla |
| 1 c. ground nutmeats | 6 eggs (separated) |
| 1/2 c. butter (melted) | 3 sq. unsweetened chocolate
(melted) |
| 1/4 c. granulated sugar | 1/2 gal. softened vanilla
ice cream |
| 1 c. soft butter | |
| 2 c. powdered sugar | |

Combine graham cracker crumbs, nutmeats, 1/2 c. melted butter and granulated sugar. Line 15 x 10 in. pan with half of the mixture. Bake 5 minutes at 325°. Cream butter and powdered sugar; add egg yolks, then melted chocolate and vanilla. Mix well. Fold in stiffly beaten egg whites. Spread half of chocolate mixture over crumb crust. Chill for an hour. Add layer of vanilla ice cream. Add remaining chocolate mixture and top with reserved crumbs. Put in freezer.

ICE CREAM DESSERT

Lois Bornemeier

- | | |
|-----------------|----------------------|
| 2 sq. chocolate | 1/2 c. butter (melt) |
| Add: | |
| 2 c. sugar | 3 egg yolks (beaten) |

Cook a few minutes. Stir constantly. Add beaten egg whites while hot. Place over crumb bottom. Then spread 1/2 gal. ice cream. Put crumbs on top and freeze. Add nuts if desired.

HALLOWEEN DESSERT

Helen Anderson

- | | |
|---|--|
| 20 chocolate sandwich cookies, crushed. | Add 3 T. melted butter and
press into casserole saving 1/3 for top. |
| 4 egg yolks | 1/2 can frozen orange juice |
| 1/2 c. sugar | |

Cook until thick and add to Jello mixture. Let stand until partially firm, then fold in next 2 mixtures.

- | | |
|-------------------------------------|--------------|
| 1 box orange Jello | 1/3 c. sugar |
| 1 c. boiling water | |
| 2nd mixture - 4 egg whites, beaten. | |
| 3rd mixture - whip 1 c. cream | |

Top with crumbs and refrigerate.

A man too busy to take care of his health is like a mechanic too busy to take care of his tools.

RAW APPLE PUDDING

Esther Gilbert

- | | |
|----------------------|-------------------------------------|
| 2 c. white sugar | 1 tsp. cinnamon |
| 1/2 c. shortening | 1 tsp. nutmeg |
| 2 eggs | 1/2 tsp. cloves or 1 tsp. vanilla |
| 2 c. flour | 4 c. apples (unpeeled, finely chop) |
| 1/2 tsp. salt | 1 c. brown sugar |
| 1 tsp. soda | 2 T. soft butter |
| 1 tsp. baking powder | 1/2 c. nuts (chopped) |

Cream white sugar and shortening; add eggs and beat well. Sift dry ingredients and add to creamed mixture. Add apples and mix well. Spoon into greased and floured 9 x 13 in. pan. Mix remaining ingredients well and sprinkle over batter. Bake at 350° for 50 minutes. Serve with ice cream or whipped cream.

APPLE DATE DOWDY

Nettie Bornemeier

Heat oven to 375°. Arrange 4 c. sliced, peeled apples in greased 9 in. pan. Mix 2/3 c. brown sugar (packed), 1/2 tsp. cinnamon, 1/2 tsp. nutmeg and orange rind. Sprinkle over apples. Add 2 T. orange juice and dot with 2 T. butter or margarine. Mix date filling from 1 pkg. date bar mix with 1/4 c. hot water. Add crumbly mix and 1 egg. Mix well. Drop evenly over fruit and bake 35 to 40 minutes.

FOUR LAYER DESSERT

Mrs. Jerry Pointer

- | | |
|--|------------------------------|
| 1 c. flour | 1/2 c. pecans (chopped) |
| 1/2 c. margarine (melted) | |
| Mix thoroughly. Pat into 9 x 13 in. pan. Bake 15 min. at 350°. | |
| Cool completely. | |
| 8 oz. softened cream cheese | 1 c. whipped cream |
| 1 c. powdered sugar | |
| Mix thoroughly and spread on top of crust. Chill. | |
| 2 pkg. instant pudding (I prefer butterscotch) | 1 tsp. vanilla |
| | 1 tsp. burnt sugar flavoring |
| 3 c. milk | |

Beat until thick and pour over 2nd layer. Refrigerate to chill thoroughly.

1 c. cream (whipped) Pecans (chopped)
Fourth layer is to cover with whipped cream and sprinkle with pecans. Refrigerate.

The rest of our days depends upon the rest of our nights.

EASY DESSERT

—Lois Bornemeier

1 can pie mix
1 box Jiffy white cake mix (dry)

1/4 c. butter (melted)

Put pie mix in 8 x 8 in. pan, sprinkle cake mix over top. Pour butter over top. Bake at 350° for 30 minutes or until done.

LEMON CHIFFON DESSERT

Alice Bornemeier

5 egg yolks plus 1 whole egg - beat until very light and add 1 c. sugar. Beat until fluffy. Dissolve 2 envelopes Knox gelatin in juice of two lemons. Add 1 lemon rind grated.

Combine above ingredients and cook in double boiler until thick; cool well and add to 5 egg whites, beaten stiff with 3/4 c. sugar and a pinch of salt. This looks like meringue. The above will fill 2 pie shells (baked) or make a 9 x 13 in. graham cracker dessert using graham crackers rolled fine on top and bottom. Frost pies with Dream Whip. Refrigerate.

RHUBARB TORTE

Sadie Pratt

CRUST:

1 c. flour
2 T. sugar

Pinch of salt

1/2 c. butter or margarineFILLING:

2 1/4 c. rhubarb
1 1/4 c. sugar

1/3 c. half and half or top milk
3 egg yolks

TOPPING:

3 egg whites
6 T. sugar

1/4 tsp. cream of tartar

For crust: Combine flour, sugar, salt, and butter or margarine. Press in 8 x 10 in. pan. Bake at 325° for 20 minutes or until brown.

Filling: Cook until thick, rhubarb, sugar, milk, flour, and egg yolks. Pour over bottom crust.

Topping: Beat egg whites, sugar, and cream of tartar. Spread on top of rhubarb mixture. Brown in 325° oven.

MARSHMALLOW CREAM

Clara Fredenburg

1 envelope gelatin softened in 1/2 c. cold water. Stir over steam until dissolved. Add 1 c. cold water. Let stand until it starts to congeal then add to 4 beaten egg whites. Add 1/2 c. sugar gradually beating constantly. Add a few drops of almond flavoring. Divide

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MARSHMALLOW CREAM (Continued).

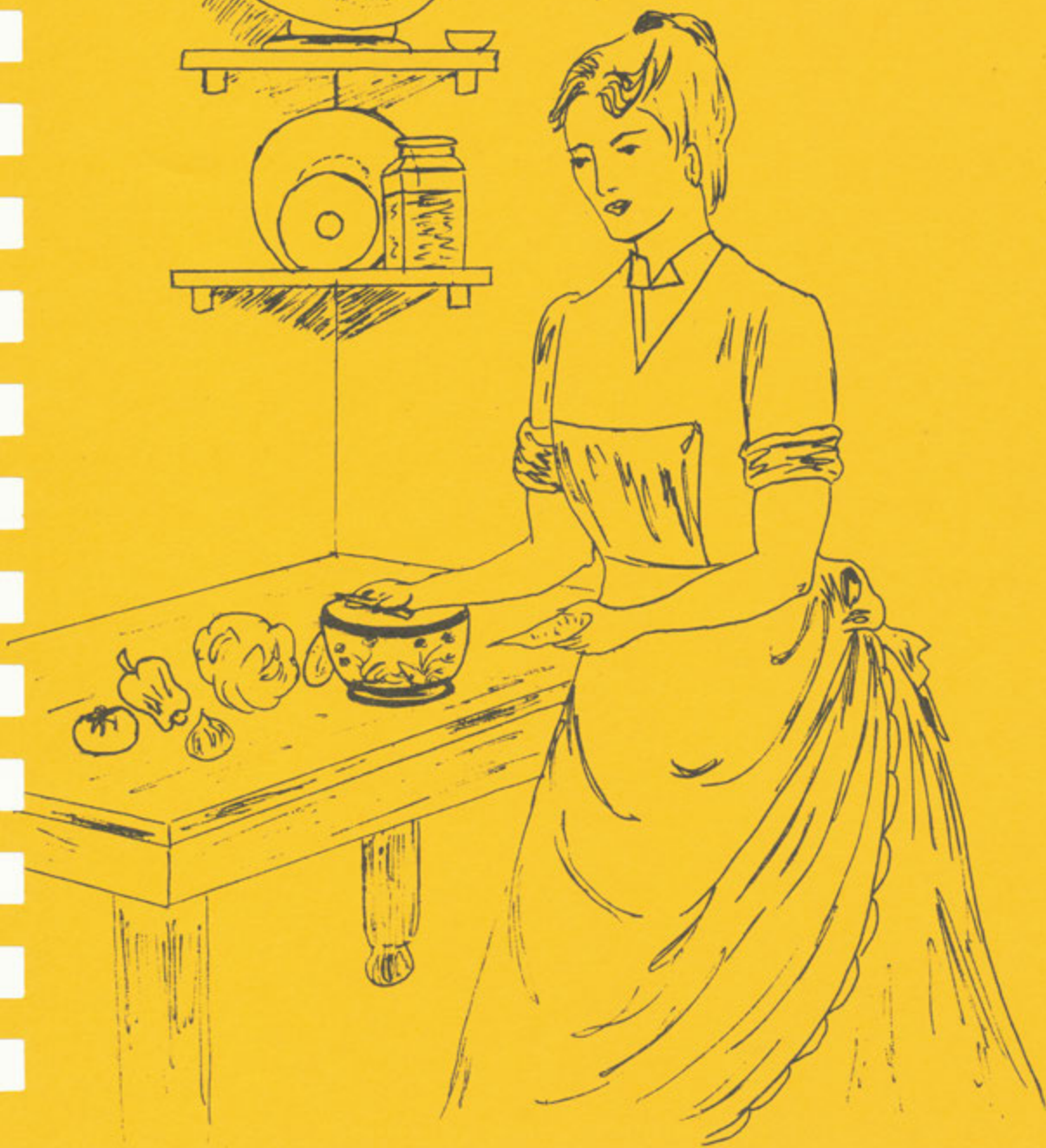
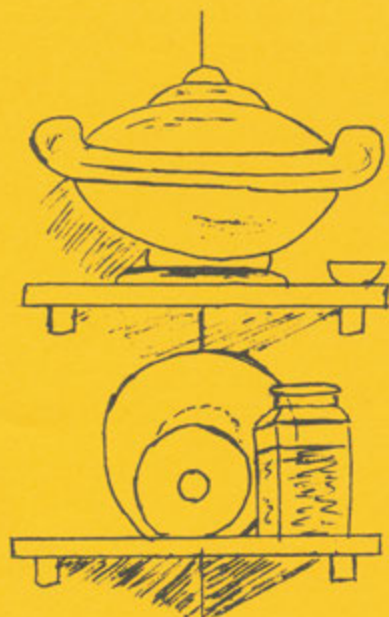
into 3 parts leaving 1 white, 1 pink, and 1 green. Put in layers in a 10 x 10 inch pan. Put chopped nuts between layers. Serve with whipped cream.

FAMILY PIE

One handful of forgiveness
One heaping cupful of love
One full pound of unselfishness

Mix together smoothly with complete faith in God. Add two tablespoons of wisdom, one teaspoonful of good nature for flavor. Then sprinkle generously with thoughtfulness. This makes a wonderful family pie.

SALADS - DRESSINGS



REAL RASPBERRY GELATIN

Berdena Koehler

2 pints frozen or fresh raspberries (thaw, if necessary, add a little water; boil for several minutes. Strain through firm cloth.)
 Soften 2 pkg. unflavored gelatin in 1/2 c. water. Heat to boiling:
 2 c. strained raspberry juice; pour over softened gelatin. Stir until dissolved.

To the rest of the raspberry juice, add 2 T. lemon juice, a few grains of salt and enough water to make 1 1/4 c. Sweeten with 1 1/2 T. non-calorie sweetener or 3/4 c. sugar, dissolved in hot liquid. Combine all ingredients and chill.

STRAWBERRY SALAD

Mrs. Dale (Sharon) Kunz

2 pkg. strawberry Jello	1 medium can crushed pineapple
2 c. boiling water	2 large ripe bananas
1 large pkg. frozen strawberries or raspberries	1 c. sour cream

Mash bananas. Put berries in boiling water; drain pineapple. Add to berries and bananas. Put 1/2 of mixture in 9 x 13 in. pan. Chill. Add a layer of sour cream. Top with other 1/2 of berry mixture.

EASY ORANGE SALAD

Jeannie Spaulding

Stir together in large bowl:	
1 (24 oz.) container cottage cheese	1 large container Cool Whip
	1 large can crushed pineapple (drained)

Fold in 1 pkg. (6 oz.) orange Jello (or your choice of flavor) as it comes from the box. Chill. That's all!

RASPBERRY DELIGHT SALAD

Lois Bornemeier

1 pkg. raspberry Jello	3 T. orange juice
1 c. hot water	1 (9 oz.) can crushed pineapple
1 c. vanilla ice cream	1/2 c. pecans
	1 banana (sliced)

Combine gelatin and water. Add ice cream to this mixture. Stir until thoroughly dissolved. Add orange juice. Set aside until partially thickened. Combine pineapple, nuts, banana. Add to gelatin mixture. Pour into 1 qt. mold. Chill until firm.

REAL RED RASPBERRY SALAD

Frances Pratt

- 1 (6 oz.) pkg. raspberry Jello
- 2 c. boiling water
- 1 (10 oz.) pkg. frozen raspberries

- 1 (1 lb.) can of either jellied or whole berry cranberry sauce
- 2 T. lemon juice (Realemon is fine)

Dissolve Jello in water. Beat raspberries and can of cranberry sauce together and add to Jello. Stir in lemon juice and refrigerate.

ORANGE JELLO SALAD

Opal Ulmer

Dissolve 2 pkg. (3 oz.) orange Jello and 2 c. boiling water. Add 1 pt. orange sherbet; stir until sherbet is melted. Cool until it is slightly set. Add 1 can mandarin oranges, 1 can (No. 2 size) crushed pineapple; put in 9 x 13 in. pan. Chill until firm.

NOTE: Bananas can be added if you wish.

CREAMY POTATO SALAD

Camille Sheard

- 4 large potatoes
- 3 boiled eggs
- 1/4 c. onion (chopped)
- Pickle relish (to taste)
- Salt

- Celery salt
- 1 tsp. prepared mustard
- 1/2 c. sour cream
- 1 T. mayonnaise

Mix lightly and chill.

FROZEN LIME SALAD

Lyn Kopf

- 2 1/2 c. crushed pineapple
- 10 oz. miniature marshmallows

- 1 pkg. (3 oz.) lime Jello (dry)

Mix and chill overnight. 2 pkg. Dream Whip, prepared. Stir in 5 oz. crushed buttermints. Combine with above mixture. Place in 9 x 13 in. pan and freeze. Keep in freezer for use when you are ready.

BLUEBERRY SALAD

Martha Vogt

- 6 oz. pkg. raspberry Jello
- Mix and cool.

- 2 c. hot water

Add:

- 1 can blueberries

- 1 small can pineapple

When Jello starts to set, add 2 pkg. Dream Whip or 1 large carton Cool Whip.

The best way for a husband to clinch an argument is to take her in his arms.

ORANGE POP JELLO

Lois Bornemeier

- 2 pkg. orange Jello
 1 1/2 c. boiling water
 Chill until about set then add:
 1 c. crushed pineapple
 2 c. miniature marshmallows
- 1 bottle orange pop (8 oz.)
 1/4 c. maraschino cherries (cut in half)
 1 c. sour cream

Chill several hours.

YUM YUM SALADMrs. Mildred Durbin
Aunt of Mrs. Joyce Althouse

Heat 2 c. crushed pineapple. Add juice of 1 lemon and 3/4 c. sugar. Soak 2 T. unflavored gelatin in 1/2 c. cold water. Add gelatin to the heated mixture and continue heating until gelatin is dissolved. Cool. When mixture starts to set, add 1/2 c. grated American cheese and 1/2 pt. of heavy cream, whipped. Mold and set in refrigerator until firm. Sliced olives may be added if desired.

PARTY DESSERT SALAD

Lois Bornemeier

- 1 pkg. lemon Jello
 1 c. hot water
 No. 2 can pineapple tidbits
 1/2 c. cottage cheese
- 1/2 c. nuts
 1/2 c. marschino cherries
 1 c. heavy cream (whipped)

Dissolve gelatin in hot water. Chill until partially set. Add pineapple, cottage cheese, nuts and cherries. Chill again until thick. Fold in whipped cream.

SPRING LEMONADE SALAD

LaRee Spohn

- 1 small can lemonade
 1 1/2 T. plain gelatin
 1 pkg. vanilla pudding (not instant)
 2 envelopes Dream Whip
- 1 c. miniature marshmallows
 1/4 c. maraschino cherries (chop)
 1 can mandarin oranges (drained and cut up)
 1 small can crushed pineapple (drained)

Mix lemonade according to direction on can. Mix gelatin with 1/4 c. lemonade and let stand. Mix gelatin with vanilla pudding and add 1 3/4 c. more lemonade. Cook over medium heat, stirring constantly until pudding boils. Let cool. Mix Dream Whip. Fold together Dream Whip, pudding mix, fruits and marshmallows. Mold in any shape mold and frost with another pkg. of Dream Whip and decorate with slivered almonds.

VARIATION: Use 1/2 green cherries; this adds color.

DELICIOUS SALAD

Karen Rase

- | | |
|-----------------------------|--------------------------------------|
| 1 pkg. orange Jello (3 oz.) | 1 can crushed pineapple (No. 1 size) |
| 1 pkg. lemon Jello (3 oz.) | |
| 2 c. hot water | 1 c. commercial sour cream |

Dissolve the 2 pkg. of Jello in the 2 c. of hot water. Add the can of crushed pineapple, juice and all. Chill until syrupy, but not set. Stir in the cup of sour cream and stir until well mixed and creamy looking. Serves 6 to 8.

ASPARAGUS SALAD

LaRee Spohn

- | | |
|-------------------------------|-------------------|
| 1 can cream of asparagus soup | 1 pkg. lime Jello |
| 8 oz. pkg. of cream cheese | |

Heat soup and dissolve Jello and cheese.

Add:

- | | |
|-------------------------------|-------------------------|
| 1/2 c. cold water | 1/2 c. mayonnaise |
| Let stand to thicken and add: | |
| 1/2 c. green pepper (chopped) | 3/4 c. celery (chopped) |
| 1 T. onion (grated) | 1/2 c. pecans (chopped) |

Mold.

FAVORITE SALAD

Joan M. John

- | | |
|--|------------------------------------|
| 1 pkg. pineapple gelatin | 12 marshmallows (cut into fourths) |
| 1 tsp. lemon flavoring | 2 c. boiling water |
| 1 (3 oz.) pkg. cream cheese (broken into bits) | |

Pour boiling water over the gelatin, flavoring, cream cheese and marshmallows. Mix thoroughly until well blended and then chill until it starts to congeal. Then add:

- | | |
|-----------------------------------|------------------------------|
| 1 c. crushed pineapples (drained) | 1 c. carrots (finely grated) |
| | 1 c. pecans (chopped) |

Lastly, whip 1 c. of heavy cream and fold into mixture. Pour into 9 in. sq. pan and chill. Cut into squares and serve on lettuce.

SWEET SOUR BEAN SALAD

Pearl Stubbendick

- | | |
|------------------------------|------------------|
| 1 can cut green beans | 3/4 c. sugar |
| 1 can cut yellow beans | 1 tsp. salt |
| 1 can red kidney beans | 1/2 tsp. pepper |
| 1 small chopped green pepper | 1/3 c. salad oil |
| 1 small chopped onion | 2/3 c. vinegar |

Drain liquids from beans. Rinse kidney beans. Put in large bowl and add onion, green pepper. In small bowl, mix liquids and pour over beans. Let stand overnight.

3 BEAN SALAD

Mabel Brummer

1 lb. can cut green beans

1 lb. can red kidney beans

1 lb. can cut wax beans

Drained.

1/2 c. vinegar

1 tsp. salt

1/2 c. salad oil

1/2 c. green peppers

3/4 c. sugar

1/2 c. onion

1/2 tsp. pepper

Mix together and let stand overnight. (1 lb. can is No. 2 can.)

SAUERKRAUT SALAD

Peggy Clements

2 1/2 c. kraut (wash and drain)

1/2 c. celery (diced)

1/2 c. shredded carrots

Some red pimientos

1/2 c. onion (finely chopped)

3/4 c. sugar

1/2 c. green pepper (chopped)

4 T. vinegar

Mix well and let stand 4 hours.

GREEN BEAN SALAD

Carolyn Oehlerking

1 can Del Monte Blue Lake beans
(whole and long)

1/2 c. sour cream

1 cucumber (diced)

1/2 c. Hellmann's mayonnaise

6 green onions (chopped)

1 T. dill weed

Salt and pepper (to taste)

Drain beans and add all other ingredients and toss. May be made ahead of time and is good for summer picnics.

CHOCOLATE CHIP DESSERT SALAD

Mrs. Irene Fickenscher

Grandmother of Mrs. Joyce Althouse

32 marshmallows

1 c. heavy cream (whipped)

1/2 c. milk

1/4 c. walnuts (chopped)

1 pkg. (6 oz.) chocolate chips

2 c. graham cracker crumbs

Soften marshmallows in milk in top of double boiler. Add chocolate chips and stir until melted. Let cool until mixture congeals. Fold in whipped cream and walnuts. Spread 1/2 of the crumbs in the bottom of a 6 1/4 x 10 x 2 in. pan. Pour chocolate mixture in pan and cover with remaining crumbs. Chill several hours or overnight.

CABBAGE SALAD

Opal Ulmer

1 medium head cabbage

2 tsp. salt

2 onions

1 tsp. celery seed

3/4 c. sugar

1 tsp. prepared mustard

1 c. vinegar

1/4 c. vegetable oil

Continued Next Page.

CABBAGE SALAD (Continued).

Make layers of shredded cabbage and onions. Bring above ingredients to a boil. Pour over cabbage and onions. Mix well, put in a tight covered bowl, let stand at least 24 hours before using. Serves about 10. Keeps well for 4 to 5 days. Keep in refrigerator.

POTATO SALAD

Barb Miller

- | | |
|------------------------------|-----------------------|
| 6 medium unpeeled potatoes | 1/2 tsp. onion salt |
| 3 hard cooked eggs (chopped) | 1 T. prepared mustard |
| 1/2 c. pickles (chopped) | 3/4 c. mayonnaise |
| 2 tsp. salt | 1/4 c. pickle juice |
| 1/2 tsp. garlic salt | |

Cook unpeeled potatoes, peel and dice. Add salt, garlic and onion salt. Add remaining ingredients. Mix well. Refrigerate.

MOM'S CHICKEN SALAD

Lois Bornemeier

- | | |
|--|----------------------------|
| 1 cooked chicken (cut into small pieces) | 1 can peas (2 c.; drained) |
| 1 c. celery (diced) | 1/2 c. pickles (diced) |
| 1 c. cheese (cut into small pieces) | 1 c. Spin Blend |
| | 1/4 tsp. salt |

Mix and chill.

GLORIFIED COTTAGE CHEESE

Jo Vogt

- | | |
|--|---|
| 1 carton (12 to 16 oz.) cottage cheese | 1/2 c. peaches <u>or</u> mandarin <u>or</u> bananas (chopped) |
| 1 c. colored miniature marshmallows | 1 c. Cool Whip |
| 1/2 c. Angel Flake coconut | 1/8 c. pecans (chopped) |
| 1 c. pineapple tidbits or crushed | 10 maraschino cherries (cut up) |

Blend all ingredients together. Chill and serve.

QUICK AND EASY SALAD

Peggy Clements

- | | |
|-----------------------------|---------------------------------|
| 1 c. creamed cottage cheese | 1 box Jello (3 oz.; any flavor) |
| 1 c. Cool Whip | 1 can (small) crushed pineapple |
- Fold Jello powder into cottage cheese. Add Cool Whip. Add 1 small can crushed pineapple. Serve on a lettuce leaf.

Winners never quit; quitters never win.

COTTAGE CHEESE SALAD

Judy Douglas

- | | |
|----------------------------|------------------------------------|
| 1 pkg. (3 oz.) lemon Jello | 1 c. whipping cream (whipped) |
| 1 c. boiling water | 1 1/2 c. small curd cottage cheese |
- Dissolve Jello in water; cool. Whip cream and blend in cottage cheese; mix with Jello and pour in mold.
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|--------------------|-------------------------------------|
| 1 pkg. lime Jello | 1 c. pineapple juice |
| 1 c. boiling water | 1 c. pineapple tidbits |
| | Nuts <u>and</u> cherries (optional) |

Dissolve lime Jello in water; add rest of ingredients. Cool until thickened. Pour over cottage cheese mixture. Refrigerate until well set. Unmold on salad plate and garnish with lettuce. Serve with or without the following:

FRUIT SALAD DRESSING:

- | | |
|--------------------------|------------------------------------|
| 2 eggs (slightly beaten) | 1 1/2 T. corn starch |
| 1/2 c. butter (softened) | Juice from 1 (No. 2) can pineapple |
| 1/2 c. sugar | |

Mix eggs, sugar and corn starch. Heat juice and butter together. Add egg mixture; cook until slightly thickened. Cool and thin with whipped cream. This is very good with any fruit salad!

CHERRY SALAD

Mrs. Howard Miller

Cook:

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|-----------------------------|--------------|
| 1/2 c. sweet milk <u>or</u> | 1/4 c. sugar |
| thin cream | 1 egg |
- Cook until thick, stirring constantly. Cool, then add to:
- | | |
|-------------------------------|--------------------|
| 1 qt. cherries (well drained) | 2 bananas (sliced) |
| 1 c. small marshmallows | 1/3 c. nutmeats |
- Serve well chilled.

APPLE SALAD

Donna Reuter

- | | |
|----------------------------------|---------------------|
| 1 apple per person | 1/2 c. nutmeats |
| 1 medium size can fruit cocktail | 2 T. salad dressing |
| 3/4 c. miniature marshmallows | |

Pour undrained fruit cocktail in bowl. Add marshmallows and diced unpeeled apples. Stir to prevent discoloration. Add nutmeats and the salad dressing. Pinch of salt.

It's a wise husband who will buy his wife such fine china that she won't trust him to wash the dishes.

APPLE-MELON TOSS WITH CHEESE

Lula Kruse

- 2 c. apples (diced, unpared) 2 oz. bleu cheese (crumbled)
 1/2 c. dairy sour cream 1 c. celery slices
 1 1/2 c. cantaloupe or honey dew balls 1/3 c. mayonnaise

Mix apple cubes, celery slices and melon balls. Blend sour cream and mayonnaise, stir in bleu cheese. Add to apple mixture and toss lightly. Chill, serve in lettuce cups. Makes 4 to 5 servings.

QUICK SALAD

Eldean Vogt

- 2 c. seedless or Tokay grapes 2 c. melon balls or wedges
 (cut in half) 1 can peach pie filling

Mix together and chill. More grapes and melon balls may be used if desired.

SOUR CREAM SALAD

Mrs. Elmer Hall

- 1 CARTON SOUR CREAM (1 pt.) About 2/3 pkg. of small colored
 1 large can chunk pineapple marshmallows
 (drained)

Mix all together. Can be made the day before.

CHERRY PINK SALAD

Lois Bornemeier

- 1 CAN CHERRY pie filling 13 oz. can pineapple (tidbits or
 crushed)

Add:

- A little vanilla and salt 1 (9 oz.) Cool Whip

- 1 can Eagle Brand milk

Pour into 9 x 13 inch pan. Freeze.

COTTAGE CHEESE SALAD

Lavina Backemeyer

- 1 carton cottage cheese 1 can fruit cocktail (drained)
 1 box (3 oz.) Jello (any flavor) 1 small carton Cool Whip

Mix together cottage cheese and Jello. Add fruit cocktail and Cool Whip. Chill.

24 HOUR SALAD

Norma Nickel

- 2 eggs 1/4 c. cream
 1/2 c. sugar 1/4 c. lemon juice

Cook till thick and cool. Whip 1 c. cream and add to above

Continued Next Page.

24 HOUR SALAD (Continued).

dressing or 1 pkg. Dream Whip. Add and fold together: 1 can drained fruit cocktail (No. 303), 1/2 pkg. miniature marshmallows, 1/3 c. nuts, if desired. Chill.

FRUIT AND MARSHMALLOW SALAD

Emily Renter
Mother of Mabel Brummer

1 c. pineapple chunks	1 c. white cherries
1 c. mandarin oranges	
Drained.	
1/2 c. pecans (chopped)	1/4 c. salad dressing
2 c. miniature marshmallows	1/2 c. heavy cream (whipped)

Combine all fruits, then fold in dressing. Chill for 2 hrs.

CINNAMON APPLE SALAD

Carolyn Oehlerking

Heat:

3/4 c. sugar	1/4 c. red hots
2 c. water	

In hot juice, cook 6 pared and cored apples till tender, but still firm and whole. Cook the remaining juice with:

1 T. lemon juice	4 T. orange juice
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Cook the above till jelly stage. Stuff the center of the apples with Philadelphia cream cheese, raisins, nuts or pineapple. Then put the jellied sauce over the top. Serve on lettuce leaf.

RED, WHITE AND BLUE SALAD

Mrs. LaMoyné Spohn

FIRST LAYER:

1 pkg. raspberry Jello	1 c. cold water
1 c. boiling water	

Mix according to directions; pour into 8 x 12 in. pan and let set.

SECOND LAYER:

1 c. sugar	1 c. coffee cream
Heat sugar and cream together	in saucepan and then add:
1 (8 oz.) pkg. cream cheese	1 tsp. vanilla
(softened)	1/2 c. pecans (chopped)
1 envelope Knox gelatin (dissolved in 1/2 c. cold water)	

Let set until syrupy and pour over first layer.

Continued Next Page.

RED, WHITE AND BLUE SALAD (Continued).

THIRD LAYER:

- 1 pkg. raspberry gelatin 1 can blueberries with juice
1 c. hot water

Let cool to syrupy thickness and pour over congealed second layer.

ORANGE JELLO DESSERT SALAD

Opal Ulmer

- 1 pkg. (3 oz.) orange Jello 1 c. boiling water
Heat and dissolve 12 large marshmallows in above mixture. Add
1/2 c. pineapple juice. Chill and add:
1 c. whipped cream 1 c. small curd cottage cheese
1 c. crushed pineapple 1/2 c. English walnuts

BEAUTY SALAD

Joan M. John

- 2 pkg. lemon gelatin 16 marshmallows (cut fine)
3 c. hot water 1/2 c. mayonnaise
2 (3 oz.) pkg. cream cheese 1/2 c. nuts
1 (9 oz.) can crushed pineapple (undrained) 1 pkg. cherry gelatin
1 1/2 c. boiling water

Pour the hot, boiling water over lemon gelatin and stir until dissolved. Stir in the cream cheese, cut into bits, the pineapple, marshmallows, mayonnaise, and nuts. Pour this into a 9 x 13 in. pan and chill till firm. While this is chilling, pour the remaining boiling water over the cherry gelatin. Cool to room temperature. Spoon over the firm lemon layer. Chill well. This makes 12 nice servings.

TWO LAYER SALAD

Joan M. John

FIRST LAYER:

- 1 pkg. lime Jello 1 can spiced grapes (drained)
Pour into mold, about half full, and let stand until firm.

SECOND LAYER:

- 1 pkg. lemon Jello, dissolved. When Jello begins to set, whip. Add
1 pkg. cream cheese, creamed well with 2/3 c. mayonnaise and 1/2 c. whipped cream. Fold into whipped Jello. Pour on top of set lime Jello.

Seconds count, especially when dieting.

LIME JELLO SALAD

Esther Gilbert

Melt 16 large marshmallows in 2/3 c. boiling water. Dissolve 1 box of lime Jello in 2/3 c. boiling water; add 3 oz. pkg. Philadelphia cream cheese (room temperature). Beat with egg beater so there are no large chunks; cool and add:

1 c. crushed pineapple (drained) 1/4 tsp. salt
1 T. lemon juice Few nuts (chopped)

Whip 1 envelope Dream Whip and add to other ingredients. Chill. This can be made the day before; it keeps well.

JELLO SALAD

Lois Bornemeier

2 pkg. (3 oz.) lemon Jello 4 bananas
2 c. crushed pineapple (drained) 1 pkg. small marshmallows

TOPPING:

2 c. pineapple juice 2 eggs
1 c. sugar 4 T. flour

Cook until thickened. When cool, add 1 pkg. Dream Whip. Pour over set Jello and cover with grated cheese.

STRAWBERRY JELLO SALAD

Jeannie Spaulding

Make a layer of these 5 ingredients:

1 pkg. (3 oz.) strawberry 1 pkg. (10 oz.) frozen strawberries
banana Jello dissolved in 1 c. (partially thawed)
boiling water 1 banana (mashed)
1 small can crushed pineapple

Pour in 9 x 13 in. pan; let set.

Spread over top of layer: 1 small carton sour cream. Then repeat first 5 ingredients and make another layer on top of the sour cream. Serve when thoroughly set.

HOMEMADE SALAD DRESSING

Opal Ulmer

2 eggs and 1/2 c. sugar, 1/2 tsp. salt, 1 T. corn starch, 1 tsp. of prepared mustard. Mix all together. Put 2 T. of vinegar and 1/2 c. water in small saucepan, heat and add above ingredients. Boil until thick. Cool; put in container and keep in refrigerator.

JUST REAL GOOD DRESSING

Joan M. John

1/2 c. sugar
 1 tsp. paprika
 1 tsp. dry mustard
 1 tsp. seasoned salt

1/2 of medium sized onion (finely
 grated)
 1 c. salad oil
 1/4 c. vinegar

Combine sugar, paprika, mustard, and seasoned salt and blend until well mixed. Stir finely grated onion into dry ingredients and mix until sugar is pretty well mixed or dissolved. At slow speed begin adding salad oil, then a portion of vinegar, and continue until all oil has been added, but be sure to finish with the vinegar. Beat at higher speed until it has reached the degree of thickness that you want. Wonderful for a green salad.

SALAD DRESSING

Elsie Cook

2 c. sugar
 1 tsp. mustard
 Add:

3 T. flour
 1 tsp. salt

3 eggs or 6 egg yolks (beaten
 very light)
 2 T. butter

1 c. vinegar
 1 c. water

Let boil rapidly for 5 minutes. Makes 1 qt.; will keep in refrigerator. Add cream when you use it for salad.

DELICIOUS SALAD DRESSING

Mrs. Irene Fickenscher

Grandmother of Mrs. Joyce Althouse

3 to 4 oz. cream cheese
 1 c. buttermilk
 1 c. mayonnaise

1 tsp. onion powder
 1 tsp. garlic powder
 1 tsp. celery or poppy seed

Mix together; chill; serve.

GOLDEN SALAD DRESSING

Sadie Pratt

1/2 c. orange juice
 2 T. lemon juice
 1/2 c. mayonnaise

1 T. sugar
 1/2 c. creamed cottage cheese
 1/3 c. walnuts

Put all ingredients except walnuts in blender in order listed. Cover and run on high speed until smooth. Add walnuts; cover and run on low until walnuts are chopped. Serve on fruit salad. Makes about 1 1/2 c.

Life is God's gift to us, what we make of it, is our gift to God.

FRENCH DRESSING

Terry Kunz

- | | |
|-------------------|------------------------|
| 1 c. salad oil | 1/2 tsp. garlic powder |
| 1 can tomato soup | 1 tsp. dry mustard |
| 1/2 c. vinegar | 1 T. salt |
| 1/2 c. sugar | 1/2 tsp. black pepper |

Put all ingredients into the blender and blend. Ready to use.

ALYCE KAMPMAN'S FRUIT SALAD SAUCE

Alice Bornemeier

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|--|-----------------------|
| 1 c. pineapple juice (saved
from pineapple) | 2 T. corn starch |
| 1/2 c. sugar | 1 T. real lemon juice |

Boil 3 minutes. Pour over fruit of your choice while still hot.
Keeps fruit nicely.

TOMATO SOUP DRESSING

Mabel Brummer

Combine:

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|--|---|
| 2 c. each of salad oil and
vinegar | 10 T. sugar |
| 4 cans condensed tomato soup
(small 10 3/4 oz.) | 2 tsp. salt, dry mustard and
paprika |
| 2 T. Worcestershire sauce | 2 to 3 cloves of garlic (minced) |
| | 2 to 3 onions (grated fine) |

Shake together in a big jar.

THOUSAND ISLAND DRESSING

Sharon Kunz

- | | |
|------------------------------|-------------------------|
| 2 c. mayonnaise | 3 T. relish |
| 1 c. chili sauce | 2/3 c. celery (chopped) |
| 6 hard cooked eggs (chopped) | 1 green pepper |
| | 2 small onions |

"HOME-STYLE" FRENCH DRESSING

Jeannie Spaulding

- | | |
|---|---|
| 1 can tomato soup | 1/2 c. vinegar <u>plus</u> 1/4 c. water |
| 1 clove garlic (<u>or</u> garlic powder) | 1 1/4 c. oil |
| 1/2 tsp. salt | 2 tsp. Worcestershire sauce |
| 3/4 c. sugar | 1 T. dry mustard |

Juice of one orange

Mix in a qt. jar; shake well. Cover and store in refrigerator.

Children are a great comfort in your old age -
And they help you reach it faster, too.

SALAD DRESSING (in verse)

Marilyn Miller

To make this condiment your poet begs
The pounded yellow of 2 hard boiled eggs;
Two boiled potatoes, passed through kitchen sieve,
Smoothness and softness to the salad give;
Let onion atoms lurk within the bowl,
And, half suspected, animated the whole;
Of mordant mustard, add a single spoon,
Distrust the condiment that bites so soon;
But, deem it not, thou man of herbs, a fault
To add a double quantity of salt;
Four times the spoon with oil from lucca crown;
And twice with vinegar procured from town;
And lastly, o'er the favorite compound toss
A magic soup can of anchovy sauce.
O green and glorious! O herbaceous treat!
'Twould tempt the dying anchorite to eat;
Back to the world he'd turn his fleeting soul,
And plunge his fingers in the salad bowl;
Serenely full, the epicure would say,
"Fate cannot harm me - I have dined today."

From Mothers' Home Cook Book, 1899

SANDWICHES

SPECIAL ROAST SANDWICH

Mrs. James Lee Rust

Hamburger buns 1 bottle barbecue sauce
 Enough roast beef to make sandwiches for you family Cabbage (chopped) sprinkle with celery seed

Warm roast beef in foil. Heat barbecue sauce in pan. For sandwich put a layer of roast, a T. of chopped cabbage sprinkled with celery seed and desired amount of hot barbecue sauce.

BEAN SANDWICH

Donna Rueter

1 lb. bacon Green peppers (sliced)
 2 lb. can pork and beans Onion (sliced)
 Fresh tomatoes (sliced) Salad dressing
 Cucumbers (sliced) Toast

Fry bacon crisp. Drain on paper towel. Pour all but 2 T. bacon fat out of pan. Heat beans in this fat. Layer bacon, beans, and fresh vegetables on toast slice spread with salad dressing. Top with another toast slice.

TUNA BUMSTEADS

Joan M. John

1/4 lb. American cheese (cubed) 2 T. green olives (chopped)
 3 hard cooked eggs (chopped) 2 T. sweet pickles (chopped)
 1 can tuna 1/2 c. mayonnaise
 2 T. peppers (chopped) 8 Coney buns
 2 T. onion (chopped)

Mix well and divide into the buns. Wrap buns in foil and put in warm oven to heat up. Serve immediately. Serves 8.

RUNZAS

Joyce Backemeyer

Shred 1/2 head cabbage. Put in skillet with 1/2 c. water. Add onion and salt and pepper. Simmer until cabbage is tender. Brown 1/2 lb. hamburger, just enough to drain off fat. Combine ground beef with cabbage. Roll out sweet dough about 1/8 in. thick. Cut into 4 in. squares. Put large spoonful of hamburger mixture into dough. Bring up corners together and pinch edges together. Turn pinched side down and bake 30 minutes at 350°. (Can be wrapped in foil and frozen.)

RUNZAS

Audrey Stroemer

3/4 c. warm water	2 T. sugar
1/2 c. condensed milk	1 tsp. salt
2 pkg. dry yeast	1 egg

Combine water, milk, yeast, sugar; let mixture stand until foamy. Add 1/4 c. cooking oil, 1 1/2 c. flour, salt, and egg. Beat well. Then add 2 more c. flour, knead and let rise for 1 hour.

Brown 1 lb. ground beef until redness disappears. Add 2 c. chopped cabbage, 1 c. chopped onion, salt and pepper. Cook until tender; cool. Pinch off dough in pieces size of large egg, roll thin. Spoon meat mixture onto pieces, bring dough around mixture to seal. Place Runzas upside down on baking sheet. Bake 20 min. at 350°.

BROILED TUNA AND EGG SANDWICH

Lavina Backemeyer

1 (7 oz.) can tuna	1 egg white
6 slices of bread	3/4 c. mayonnaise
1/2 c. cheese (grated)	1/4 tsp. salt

Flake tuna; add cheese, onion, salt. Spread slices of bread with tuna mixture. Beat egg white until stiff. Fold in mayonnaise; pile mixture lightly on bread. Place sandwiches on broiler about 4 in. from unit. Broil about 4 minutes or until brown.

WONDER RINGMASTER BUNWICH

Lula Kruse

2 (13 oz.) cans baked beans	6 frankfurters
1 jar sweet pickle relish	1 pkg. Wonder hamburger buns

Slash frankfurters at 1/2 in. intervals but don't cut through. Grill frankfurters. They will curl into doughnut shape. Split buns. Toast and butter; place frankfurter on 1/2 bun and fill center with hot baked beans. Top with sweet pickle relish and close with remaining half of bun. 8 Bunwiches.

FRANKFURTER A LA MODE

Lula Kruse

8 frankfurters	Potato salad <u>or</u> cottage cheese
8 tomato slices	

Cook frankfurter in boiling water for 3 to 4 min. Drain. Make 6 to 7 horizontal slashes at 1 in. intervals, cutting almost through. Bend frankfurter into a ring and fasten with a toothpick. Top with tomato slice and scoop of potato salad or cottage cheese.

GROUND BEEF SANDWICH

Lois Bornemeier

2 lbs. ground beef, browned with onion. Melt 1/2 lb. Cheddar cheese and 1/2 lb. Velveeta cheese in browned beef. Add cut up ripe olives or mushrooms. Put in buns and wrap in foil; freeze. Bake at 350° for 30 minutes.

TUNA SOUFFLE SANDWICHES

Lula Kruse

8 slices enriched bread (crusts removed)	1/2 tsp. dry mustard
1 (7 oz.) can tuna (flaked)	2 T. sliced stuffed olives
1/4 c. celery (finely chopped)	1/4 lb. grated sharp process cheese
1/4 c. green pepper (finely chopped)	1 1/2 c. milk
	3 eggs (beaten)
	1/8 tsp. paprika

Arrange 4 slices bread in a greased 8 in. square baking dish. Combine tuna, celery, green pepper and mustard. Spread tuna mixture on bread; top with olives and cheese. Cover with second bread slice. Combine eggs and milk; pour over sandwiches and sprinkle with paprika. Bake in a moderate oven for 45 minutes. Makes 4 servings.

PIZZA BURGERS

Mrs. Jim Schreiner - Mrs. Jerry Bornemeier

2 lbs. browned ground beef	2 tsp. oregano
1 can tomato soup	1/2 tsp. garlic salt
1/4 c. Parmesan cheese	8 oz. pkg. Mozzarella cheese (shredded)

Mix and spread on hamburger buns. Wrap individually in foil. Bake at 350° for 30 minutes. Makes about 20 servings, or 30 depending on size of bun.

JOHN DEERE BURGERS (Barbecued Hamburger)

Shirley Wenzel

10 lbs. hamburger	8 medium onions
1/4 lb. butter	4 cans Campbell's tomato soup
1 c. water	

Divide into 4 portions the meat, butter and onions. Cut onions in fine pieces; brown in butter in heavy skillet. Add meat, cooking until it changes color; stir with fork. Place in a large pan, continue cooking each portion until all meat has been done in above manner. Heat tomato soup with the water; pour over meat. Cook slowly in the oven for 2 hours. Spoon hot between buns to serve. (For a Crowd.)

Joy is not in things; it is in us.

EGG-BACON BUNS

Mrs. Jerry Patton

Night before: In broiler toast cut sides of 6 split buns.

Spread with 1/4 c. butter or margarine combined with 1/2 tsp. curry powder. Then spread 1/2 of each bun with 4 chopped hard cooked eggs mixed with 1/2 tsp. seasoned salt, 1/2 tsp. salt and little pepper. Top with 1 sautéed Canadian bacon slice and other half of bun. Wrap each filled bun in foil; refrigerate.

At serving time, next day, heat buns in foil in 350° oven for 15 min.

VEGETABLES - SOUPS



VEGETABLES - SOUPS

VEGETABLE CASSEROLE

Frances Brakhage

- | | |
|------------------------------|--|
| 1 1/2 c. raw celery (diced) | 2/3 c. milk <u>plus</u> 1/3 c. vegetable stock |
| 1 1/2 c. raw carrots (diced) | 1/4 tsp. salt <u>and</u> 1/8 tsp. pepper |
| 1/2 c. water (salted) | 1 T. onion (minced) |
| 2 T. butter | 1/4 c. cheese (Velveeta; grated) |
| 2 T. flour | |

Cook celery and carrots in water until tender. Drain. Make white sauce, stir in onion and cheese. Pour over vegetables in 1 qt. casserole. Cover with buttered crumbs. Bake 25 min. at 350° or until brown. Green beans may be used in place of celery.

ORANGE BEETS

Mrs. Lucy Mendenhall

- | | |
|---|-----------------------------|
| 1 c. orange juice (may use frozen orange juice but dilute it about half the usual amount) | 1/2 c. sugar |
| | 2 T. corn starch |
| | 1 T. butter |
| | 1 can drained beets (diced) |

Make sauce of first four ingredients; add beets and let stand 1 hour or more. May be prepared day ahead.

BROCCOLI CASSEROLE

Joan M. John

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|--|-----------------------------------|
| 1 (10 oz.) pkg. frozen chopped broccoli (cooked) | 3/4 c. cracker crumbs |
| 1 (No. 303) can cream style corn | 1/2 c. cheese (grated) |
| 1 T. onion (chopped) <u>and</u> 1 egg | 1 T. butter |
| | Salt <u>and</u> pepper (to taste) |

Take half of cracker crumbs and mix with broccoli, egg, corn, onion, salt and pepper. Put in a buttered casserole and dot with butter and remaining crumbs. Sprinkle with grated cheese. Bake at 350° for 20 minutes.

FAR EAST CELERY

Helen Schneider

Cook 4 c. 1 in. celery sliced in small amount of boiling water until "crisp done" about 8 minutes. Drain. Mix celery, 5 oz.. can water chestnuts, drained and thinly sliced, 1 can condensed cream of chicken soup, and 1/4 c. diced pimiento in 1 qt. casserole. Toss 1/2 c. soft bread crumbs with 1/4 c. toasted slivered almonds and 2 T. melted butter. Sprinkle over casserole. Bake 350° for 35 to 40 min. or until hot.

BROCCOLI WITH RICE

Dorothy Oldfield

2 boxes chopped broccoli (cook it) and 1 c. Uncle Ben's rice. Mix together with 2 c. cream of mushroom soup and chopped celery to suit taste. Dash salt and pepper. Place in flat pan and cover with salted bread crumbs, 325° for 30 minutes.

CREAMED ASPARAGUS

Berdena Koehler

Heat to boiling 1 c. water and 1/2 tsp. salt. Add 10 oz. pkg. frozen asparagus or 1 pt. fresh asparagus, cut in 2 in. strips. Turn heat to low after water starts boiling again. Cook just until tender perhaps 10 min. for fresh asparagus, 5 min. for frozen.

Remove asparagus from liquid with perforated spoon. Cover asparagus to keep it hot. Put 1/2 c. milk, 2 T. flour into small jar with lid. Shake to mix. Pour milk and flour into hot asparagus liquid. Stir constantly. Keep heat high till mixture starts to boil. Then turn to low and cook sauce for 10 min. stirring occasionally. Add 1/2 tsp. salt. Put asparagus spears into sauce. Stir gently so as not to break asparagus. Serve immediately or hold at low heat for a short time.

MARY ROSENOW'S POTATO PUFFS

Berdena Koehler

1 c. mashed potatoes	1/4 tsp. salt
1/2 c. flour	1 egg (beaten)
1 tsp. baking powder	

Stir together flour, baking powder, and salt. Mix egg and potatoes, then add dry ingredients. Form into oblong patties and fry in deep fat, like doughnuts.

BAKED BEANS

Camille Sheard

1 can (1 lb. 15 oz.) prepared pork and beans	1/2 c. maple flavored pancake syrup
1/2 c. brown sugar	1/8 tsp. dry mustard

Mix well and top with strips of bacon. Sprinkle brown sugar over bacon and bake at 350° for 1 1/2 hrs.

BAKED BEANS

Margaret Hall

2 large cans of pork and beans. Pour a layer of pork and beans in a baking dish. Place 1 onion and brown sugar (5 T.) over the beans. Pour remaining beans over the mixture of onions and brown sugar. Cover with bacon. Bake at 350° until bacon is crisp.

BROCCOLI SUPREME

Joyce Backemeyer

1/2 c. celery 2 T. butter

1/4 c. onion

Saute' in skillet and add 1/2 c. Minute Rice. Cook a few more minutes. Combine a small jar of Cheese Whiz and can of cream of celery soup. Add to above mixture in casserole. Cook 1 pkg. of chopped frozen broccoli and mix all ingredients. Bake at 350° for 30 minutes. Cracker crumbs and butter may be put on top.

BAKED BROCCOLI

Clara Fredenburg

1/4 c. onions

1 T. flour

2 T. butter

1/2 c. water

Cook this then add 1/4 c. cheese; add chopped broccoli slightly cooked. Add 3 well beaten eggs, salt to taste. Put buttered bread crumbs over top. Bake 1/2 hour at 325°.

SPECIAL POTATOES

Jolene Ward

8 or 10 potatoes (boiled with skins)

1 c. sour cream

1/2 lb. cubed Velveeta cheese

1 can cream of mushroom soup

6 or 8 green onions

Peel and cube potatoes. Mix potatoes with chopped onions and onion tops and cheese. Combine soup and sour cream and pour over potato mixture. Bake uncovered 2 hours at 300°.

SCALLOPED CORN

Lavina Backemeyer

1 can (16 oz.) can cream style corn

1 tsp. salt

2 eggs (beaten)

1 c. crushed cracker crumbs

2 T. butter (melted)

1/2 c. celery (chopped)

1/4 tsp. paprika

1/4 c. onion (chopped)

1 c. milk

2/3 c. American cheese (shredded)

Combine ingredients and pour into greased 1 1/2 qt. casserole. Bake in 350° oven for 50 to 55 min.

SPEEDY AU GRATIN POTATOES

Edith Miller

1 can cream of celery soup

1 lb. frozen French fries

1/2 or 3/4 c. milk

1 c. shredded cheese

Dilute soup with milk. Place 1/2 of potatoes in pan, then add 1/2 of cheese and 1/2 of liquid. Repeat another layer. Bake 20 to 30 minutes.

FOIL POTATOES

Pam Bornemeier

Fix potatoes according to number of people to be served, 1 medium potato each. Peel potatoes. Slice each potato into its individual foil wrapper (large enough to fold around and secure). Add salt and pepper and 1 tsp. Lipton onion soup mix and 2 tsp. butter to each serving. Wrap securely and place in 350° to 375° oven for at least 1 hour.

BAKED CARROTS

Mary Halvorsen

12 medium carrots (sliced)	2 c. milk
1 small onion	1/8 tsp. pepper
1/4 c. oleo	1/4 tsp. celery salt
1/4 c. flour	1/2 lb. sliced American cheese
1 tsp. salt	3 c. soft bread crumbs
1/4 tsp. dry mustard	

Cook carrots in 1 inch boiling water with salt. Cook onion in oleo for 2 or 3 minutes. Stir in flour, salt, mustard. Then add milk. Cook; add pepper, celery salt. In 2 qt. casserole arrange layer of carrots, then cheese, repeat until all is used up. Pour sauce on top. Then top with crumbs. Bake 350° for 45 minutes.

CRISP FRESH FRIED POTATOES

Berdene Koehler

3 c. potatoes (thinly sliced; peeled; do not put them in water after they are sliced)	1 tsp. salt 4 T. cooking oil
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Heat oil in heavy skillet for 5 or 10 minutes at medium heat. Add potatoes, sprinkle on half the salt. Cover tightly. In 7 to 10 minutes bottom potatoes should be browned. Turn potatoes over with pancake turner. Sprinkle on rest of salt. Cover loosely. Keep heat at medium. In 7 to 10 minutes more, bottom potatoes should be browned. Serve at once.

SPUD PANCAKES

Lula Kruse

Mix:

1 c. flour	1 tsp. salt
3 tsp. baking powder	2 eggs
	1/2 c. milk

Add 2 c. grated raw spuds and 1 grated onion, 4 T. melted shortening. Bake on hot griddle. Good.

EASY-TO-MAKE POTATO PATTIES (4 patties)

Berdna Koehler

- 1 c. (approximately) leftover mashed potatoes
 1 egg (beaten)
 1/8 tsp. salt
 1 T. cooking oil

Mix ingredients. Drop in mounds on hot skillet preheated with oil. Brown on both sides. Serve immediately.

QUICK AND EASY FRENCH FRIES

Berdna Keohler

- 4 large potatoes (peeled and cut into lengthwise 1/2 x 1/2 in. strips)
 4 T. cooking oil
 Salt and pepper

Put oil in two 9 in. piepan or pizza sheet. Lay strips of potatoes in pans, turning each one to coat it with oil. Sprinkle with salt and pepper. Bake uncovered in 400° oven until potatoes are tender and begin to brown.

CRUNCHY POTATOES

Berdna Koehler

- 1 qt. cooked potatoes (cold)
 1/2 c. oleo or butter (melted)
or cooking oil
 1/2 c. cracker crumbs

Cut potatoes into pieces about 1 1/2 in. across or use small potatoes. Roll potatoes in melted fat, then in crumbs and place in buttered shallow baking dish or piepan. Heat in 350° oven until brown, about 30 minutes.

REFRIGERATOR MASHED POTATOES

Mrs. James L. Hoyt

- 5 lbs. potatoes (9 large)
 2 (3 oz.) pkg. cream cheese
 1 c. dairy sour cream
 2 tsp. onion salt
 1 tsp. salt
 1/4 tsp. pepper
 2 T. butter or margarine

Cook peeled potatoes in boiling salted water until tender. Drain. Mash until smooth. Add remaining ingredients and beat until light and fluffy. Cool. Cover and place in refrigerator. May be used any time within 2 weeks.

To use, place desired amount in greased casserole. Dot with butter and bake in moderate oven, 350°, until heated through, about 30 minutes. Makes 8 c., or 12 servings.

NOTE: If you use the full amount, heat in a 2 qt. casserole and dot with 2 T. butter.

CHEESY POTATOES

Carolyn Pointer

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|-------------------------------|-------------------------|
| 1 can Cheddar cheese soup | 1 small onion (chopped) |
| 1/2 c. milk | 1 T. butter |
| Dash pepper | Dash paprika |
| 4 c. potatoes (thinly sliced) | |

Blend soup, milk, and pepper. In buttered 1 1/2 qt. casserole arrange alternate layers of potatoes, onion and sauce. Dot top with butter, sprinkle with paprika, cover. Bake 375° for 1 hour. Uncover and bake 15 minutes more.

BAKED POTATO TOPPER

Mrs. James Lee Rust

Whip 1 c. shredded sharp process cheese and 1/4 c. soft butter till fluffy. Add 1/2 c. dairy sour cream and 2 T. snipped green onion or onion. Whip.

MINESTRONE

Mrs. James Lee Rust

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|--------------------------|---------------------------|
| 1/4 c. olive oil | 1 1/4 c. celery (chopped) |
| 1 clove garlic (minced) | 4 T. parsley |
| 1 1/4 c. onion (chopped) | 1 1/2 lbs. ground beef |

In large kettle, heat oil, add garlic, onion, celery, and parsley and cook ground beef. Cook 10 minutes.

Add following:

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|----------------------------------|---------------------------------------|
| 1 (6 oz.) can tomato paste | 1/2 green pepper |
| 1 (10 1/2 oz.) can beef broth | 3 tsp. salt |
| 2 cubes beef bouillon | 1/4 tsp. pepper |
| 1/2 small head cabbage (chopped) | 1/8 tsp. sage |
| 2 medium carrots | 2 to 3 qt. water (don't use too much) |
| 3 medium potatoes (cubed) | |

Mix, bring to boil, cover and lower heat, cook 1 hour.

Add:

- | | |
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| 1 (16 oz.) can red kidney beans | 1 c. uncooked elbow macaroni |
| 1 (16 oz.) can green beans (drained) | |

Cook 10 to 15 minutes until done. Sprinkle with Parmesan cheese.

God is so high you can't get above Him.

God is so low you can't get beneath Him.

God is so wide you can't get around Him.

You'd better come in by the door.

CHICKEN NOODLE SOUP

Mrs. Joseph A. Inserra
Wabash, Nebraska

- | | |
|--------------------------------|--------------------------------|
| 1 pkg. chicken backs | 2 bay leaves |
| 1 tsp. salt | Dry parsley (shake across pan) |
| 2 peppercorns | 6 cubes of chicken bouillon |
| 1 c. celery (diced) | 1 tsp. celery seed |
| 4 carrots (diced) | 2 eggs |
| 1 small onion (chopped finely) | |

Boil chicken for 1 hour. Take chicken off the bones and the skin off the chicken. Add all ingredients, except the eggs, to the broth. Simmer for about 1 hour. Remove from heat, beat 2 eggs until foamy. Very slowly pour into soup stirring constantly. If you want add a handful of Parmesan cheese, too. (Italian style.)

OVEN STEW

Mrs. Joseph A. Inserra
Wabash, Nebraska

- | | |
|------------------------------------|---|
| 2 lbs. stew meat | 1 pkg. frozen peas |
| 3 medium potatoes (cut into cubes) | 2 T. salt |
| 4 to 5 carrots (cubed) | Pepper |
| 1 c. celery (diced) | 1 can tomato soup with 1/2 can of water |
| 2 medium onions (cubed) | |

Arrange meat and vegetables in a pan. Season with salt and pepper. Pour the soup over meat and vegetables. Bake at 275° for 4 hours. Serves 6.

FOOTBALL STEW

Lavina Backemeyer - Carolyn Oehlerking

Place 2 lbs. beef stew meat, 1 1/2 in. cubes, in oblong pan, 9 x 13 inches, or heavy small roaster pan. Peel and slice one medium onion over meat. Diagonally slice several stalks of celery. Pare 6 carrots and cut into chunks. Peel and cube 3 potatoes (or as desired). Add vegetables to baking pan.

Blend 2 tsp. salt with 1 T. sugar, and 2 T. tapioca and 1/2 tsp. Kitchen Bouquet and 1/2 c. tomato juice. Sprinkle this over the ingredients in the baking dish. Cover pan with sheet of heavy duty foil and crimp edges to seal tightly. Bake stew in slow oven at 250° for four hours.

Kindness is becoming at any age.

FIVE HOUR STEW

Anna Backemeyer

Combine the following in a 2 qt. covered baking dish:

2 lbs. (raw) stew meat	1/2 c. sliced celery
1 c. carrots (sliced)	1 can cream of mushroom soup
1 medium onion (sliced)	(diluted with 1/2 c. water;
1 large potato (sliced)	we like cream of chicken soup)
1/2 to 1 pkg. or can peas	Salt <u>and</u> pepper (to taste)
	1 bay leaf (if desired)

Combine all and bake in 275° oven for 5 hours. This also good warmed over and topped with biscuits.

BEEF STEW

Mary J. Miller

1 to 1 1/2 lb. stew meat, rolled in flour and browned in a little oil or drippings with 1 c. chopped onions.

Add:

1 c. boiling water	1 tsp. salt
1 bay leaf	4 cloves

Cover and simmer for 1 1/2 hours. Add 1 c. chopped celery, 4 carrots, cut up, and 4 potatoes, diced. Another cup of water and 1 tsp. salt and cook another 30 to 45 minutes. Good served with hot rolls and tossed salad.

BEEF STEW

Mary Halvorsen

2 lbs. beef chuck	1 to 2 bay leaves
2 T. fat	1 T. salt
4 c. boiling water	1 tsp. sugar
1 T. lemon juice	1/2 tsp. pepper
1 tsp. Worcestershire sauce	1/2 tsp. paprika
1/2 clove garlic	Dash allspice <u>or</u> cloves
1 medium onion (sliced)	6 carrots (quartered)
	1 lb. potatoes (small white)

Thoroughly brown meat on all sides in hot fat. Add lemon, Worcestershire, garlic, sliced onion, bay leaves, and seasoning. Cover and simmer 2 hours. Stir occasionally to keep from sticking. Remove bay leaves and garlic. Add carrots, onion, cubed potatoes; cover, continue cooking 30 minutes or till vegetables are done. Remove meat and vegetables, thicken liquid for gravy.

CHILI SOUP

Eldean Vogt

5 lbs. hamburger, 1 1/2 c. chopped onion. Simmer till hamburger is done. Add:

Continued Next Page.

CHILI SOUP (Continued).

3 qt. tomato juice	1/2 c. sugar
1 near gal. small red beans	1 brick chili <u>or</u> 1 pkg. chili mix
3 T. chili powder	3 T. salt

1/4 c. vinegar

Combine all and heat to boiling point. Makes about 2 1/2 gal.

CHILI-BEEF-POTATO SOUP

Mrs. Jerry Patton

1/2 lb. ground beef	1 soup can water
1/2 c. onion (chopped)	1 tsp. chili powder
1/2 c. celery (chopped)	1/2 tsp. salt
1 (16 oz.) can tomatoes	1/2 tsp. Worcestershire sauce
2 c. potatoes (diced, peeled)	1 c. green beans (cooked; 16 oz.;
1 (10 1/2 oz.) can condensed	I use French style)
beef broth	

Brown meat, drain, add onion, celery. Cook till vegetables are crisp-tender. Stir in tomatoes, potatoes, beef broth, water, chili powder, salt, and Worcestershire sauce. Cover and cook till potatoes are tender, about 15 minutes. Stir in beans and heat thoroughly. Serves 6.

CHILI CON CARNE

Lillian Steiner

1 lb. ground beef	1 (1 lb.) can (2 c.) dark red
1 c. onion (chopped)	kidney beans (drained)
3/4 c. green pepper (chopped)	1 (8 oz.) can tomato sauce
1 (1 lb.) can (2 c.) tomatoes	1 tsp. salt
(broken up)	1 to 2 tsp. chili powder
	1 bay leaf

In heavy skillet, cook meat, onion and green pepper till meat is lightly browned and vegetables are tender. Stir remaining ingredients. Cover and simmer for 1 hour. Remove bay leaf. Makes 4 servings.

BACHELOR MADE CHILI

Elsie Wendt

1 large can of chili beans	1 tsp. salt
1 average can of tomatoes	1 lb. hamburger
1 or 2 tsp. chili powder	1 small onion (chopped)

Mash up tomatoes and place in kettle. Add chili powder and sufficient water for thick soup. Brown hamburger and onion breaking

Continued Next Page.

BACHELOR MADE CHILI (Continued).

meat into small pieces. Combine all ingredients and cook for 1 hour.

EXPECTING A CROWD?

The next time your cooperative is having an Annual Meeting and wants something different for their menu, we recommend:

ELEPHANT STEW

- 1 elephant (medium size)
- 2 rabbits (optional)
- Salt and pepper (to taste)
- Brown gravy (LOTS)

Cut elephant into small bite-size pieces.

This will take about two months. Save the trunk, you will need something to store the pieces in. Add enough brown gravy to cover. Cook over kerosene fire for about four weeks at 465°.

This will serve 3,800 people. If more are expected, the two rabbits may be added; but do this only if necessary as most people do not like to find hare in their stew.

BACHELOR MADE CHILI

We hope you are enjoying using this Cook Book and find it useful in your kitchen. This book was printed by GENERAL PUBLISHING AND BINDING of Iowa Falls, Iowa, which is a Company that was founded by two women who are dedicating their time to printing Cook Books for Churches and other organizations at a cost that they can afford to pay. Our aim is to help others with money making projects by printing your favorite recipes in book form.

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PHYLLIS HARRIS

DOROTHY SURRATT

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If you are interested in more information, tear out this page and mail it to us with your name and address.

