

10 gal. Punch
(Relief Society)

12 pkg orange Koolaid

24 lemons

2 large cans pineapple juice

10 lbs sugar

ice

24-hour Green Salad

1 med size iceberg lettuce shredded
 $\frac{1}{2}$ c thinly sliced green onions
1 c thinly sliced celery

put in bowl and seal with plastic wrap

In a refrigerator bowl mix:
mayonnaise

1 Tb sugar

$\frac{1}{3}$ c parmesan cheese

1 tsp season salt

$\frac{1}{4}$ tsp garlic salt

when ready to serve add to lettuce mixture then mix well

1- 10oz pkg frozen peas

3 hard cooked eggs - chopped

$\frac{3}{4}$ lb crumbled bacon

Then stir in mayo mixture and serve

24-hour Green Salad

- 1 med size iceberg lettuce shredded
- $\frac{1}{2}$ c thinly sliced green onions
- 1 c thinly sliced celery
- 1 8oz can sliced water chestnuts

mayonnaise to seal salad

layer ingredients, spread mayonnaise on top and seal edges. Sprinkle the following seasonings on top of mayonnaise

- 1 Tb sugar
- $\frac{1}{3}$ c parmesan cheese
- 1 Tsp seasoned salt
- $\frac{1}{4}$ tsp garlic salt

when ready to serve add:

- 1 - 10oz pkg frozen peas
- 3 hard-cooked eggs chopped
- $\frac{3}{4}$ lb crumbled bacon

Mix salad & serve

Apple Cake (mabel)

1 1/2 cups oil

2 cups sugar

2 eggs

3 c ~~flour~~

1 tsp each

Cinnamon

Soda

Salt

1/4 tsp cloves (nutmeg)

3 cups grated apples or

2 cups apple sauce

1 cup nuts

1 tsp vanilla

Bake at 350 for 1 hr to 1 1/2 hr

APPLE PAN-DOWDY

Mix:

1 can sliced apples	(I use a couple of
1 cup sugar	Tablespoons lemon juice
1 Tablespoon flour	when I have it as it
1 Teaspoon cinnamon	perks up fruit flavor)

Pour mixture into buttered baking dish.

Mix:

1 Stick melted oleo
3/4 cup brown sugar
3/4 cup oatmeal
3/4 cup flour
1/4 teaspoon soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Pat over mixture and bake in oven at 350° for 30 minutes.

Serve hot with or without cream.

I think this would be good with cherries or other fruit too.

APPLESAUCE COOKIES

(Wanda Hall)

- 1 Cup raisins
- 1 Cup chopped nuts
- 2 Cups flour
- 1 Cup sugar
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon cloves
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup shortening
- 1 egg
- 1 teaspoon soda
- 1 cup applesauce

1. Pour hot water over raisins. Let stand and drain.

2. Toss with nuts & flour.

3. Mix sugar, salt, spices and add to shortening, cream.

4. Add egg and beat.

5. Stir soda in applesauce and add, then stir in raisin, nut, flour mixture. Drop on lightly greased baking sheets.

Bake 375° about 15 min.

For variety I like to use part quick oats. When I do this I use 1 cup flour and $1\frac{1}{2}$ cup quick oats. I also add a little more salt as the oats need more salt.

20 chilies = 4 cups

3 med onions - $3\frac{1}{2}$ cups

1 qt Chili

$\frac{1}{3}$ qt Onions

$\frac{1}{4}$ cup SALT

$\frac{1}{2}$ cup Vinegar

$1\frac{1}{4}$ cups SUGAR

Quest Myrtle's Relish

1975

(Blue Ribbon at Fair)

8 qts chili + onion $\frac{2}{3}$ chili
 $\frac{1}{3}$ onion

2 cups salt (approx)

Grind chili (after removing seeds)

Soak in salt overnight.

Wash with clear water.

Cook about 30 minutes in:

1 qt vinegar

10 cups sugar

[I believe maybe more
vinegar. Perhaps some amt
as sugar. Next time I
might try more vinegar. However
it tastes pretty all right
when we open the bottles]

Banana Pudding

3 eggs

1 cup sugar

2 cups milk

6 bananas

$\frac{1}{2}$ tsp salt

1 tsp vanilla

3 tsp butter

1 box vanilla wafers

2 Tablespoons Corn Starch

Combine milk, sugar, salt & butter and bring to boil.

Mix egg yolks, a little milk & cornstarch. Add to above & cook.

Put ^{alternate} layers of wafers & bananas in baking dish. Pour hot mixture (not boiling) over wafer-banana mixture slowly.

Top with meringue (3 egg whites & 4 Tablespoons sugar)

Brown in oven until golden.

Barbecue Sauce (Marilee)

- 2 - 8 oz cans Tomato Sauce
- 1 - small bottle ketchup (14 oz)
- 1 - small bottle Worcestershire
- $\frac{1}{3}$ cup Wesson Oil
- $\frac{1}{2}$ Can El Pato Sauce
- 1 cup vinegar
- 2 teaspoons sugar
- $\frac{1}{2}$ teaspoon salt
- 1 pinch oregano
- 1 clove garlic or $\frac{1}{4}$ tsp garlic powder
- 2 teaspoons liquid smoke

Put ingredients in - save cans & bottles - rinse with water using about $\frac{1}{2}$ tomato can water -
Maybe 1 can water (total)
Bring to slow boil. simmer
30 minutes.

BASIC WHOLE WHEAT BREAD

5 cups milk (fresh, diluted canned, or powdered; water or potato water may also be used) (I use potato water made with instant potatoes)

2 pkgs. dry yeast dissolved in 1 cup warm water

1/2 cup oil or melted shortening

1/2 cup raw sugar or honey or molasses

2 tablespoons salt

11 to 12 cups unsifted whole wheat flour

Mix together in 6-qt. pan liquid, softened yeast, oil, sugar and salt. Add flour gradually and mix well. This dough should be more moist than ordinary bread dough. Let rest 10-15 minutes. Turn out on floured canvas-covered board. Knead for 10 minutes. Cover with foil or dampened towel and refrigerate immediately. Kneading can be done before or after refrigeration. Refrigerate 3 to 24 hours, depending on your time schedule. If dough is to be refrigerated for only 3 hours, you will obtain better results by using lukewarm liquid. But if it is to be left overnight or up to 24 hours, use cool liquid so dough will not rise too much. Dough may still require "punching down" once or twice.

Remove from refrigerator and let stand about 30-60 minutes at room temperature or in 80-85° oven. Turn out on canvas-covered board. Knead 10 minutes if not previously done. Divide into 3 or 4 portions according to pan size. (I make four loaves). Mold loaves. Place in loaf pans, lightly greasing top ~~xxxx~~ surface. Let rise in warm place until almost double in bulk. ~~Bake~~ Bake at 325° for 1 hour and 10 minutes to 1 hour and 20 minutes; or pre-heat oven to 450°-425°. Place bread in oven, reduce heat to 325° and bake for 1 hour. (I have better luck with latter)

BEEF LOAF TO SERVE HOT OR COLD

3 pounds ground beef chuck or round
1 cup rolled oats, quick or regular
3/4 cup finely chopped onion
1 tablespoon salt
1 1/2 teaspoons dry mustard
1/4 teaspoon pepper
3 eggs
3/4 cup catsup
2 tablespoons horseredish, optional
1 tablespoon Worcestershire sauce.

Combine ingredients; mix well, Pack into a 9 by 5 by 3-inch loaf pan. Bake in 350 degree F. oven until done, about 1 hour and 20 minute. Cool in pan 10 minutes' remove from pan. Serve hot or chill and serve cold. Make one loaf, eight to 10 servings.

Beef Straganoff (Sally Shoot)

1 1/2 or 2 lbs ground beef

1 can chopped mushrooms (small)
(or 1/2 to 1 c fresh)

1 can water chestnuts (cut up)

1 can cream of chicken soup

Salt

1/2 pt sour cream (or a little
more)

Brown meat tin bacon grease -
optional)

Add other ingredients (except sour
cream) and simmer. Add sour
cream & heat.

Serve on rice (or pasta)
and sprinkle noodles on top

May be frozen before sour cream
is added.

BISCUIT MIX

9 cups flour
2 Tablespoons Salt
1/4 Cup baking powder
2 cups shortening

Mix and ~~xxxxxx~~ store on cupboard or pantry shelf. Use like Bisquick. I always like to mix biscuits with buttermilk and add a pinch of soda. Also grate a bit of cheese, grease your pan with some of your leftover bacon grease and ~~xxx~~ YUMMY!!!

HOMEMADE HEALTHY PANCAKE MIX

4 cups whole wheat flour
4 cups flour
1/4 cup baking powder
1 cup wheat germ, at least
1/4 cup instant fortified Brewers' yeast (can't get that brand here but other works as well.)
~~xxx~~
1-1/2 cup shortening
2 Tablespoons salt

Mix and store. Keeps 6 to 8 weeks in cupboard

For pancakes mix:

2 beaten eggs (I sometimes use more)
1 tablespoons sugar
1 cup milk (again I use buttermilk and pinch of soda)
2 cups mix

Makes 16 medium hotcakes.

BLONDE BROWNIES

These are very good and so easy to make.
Just stir them up in a saucepan.

1/4 cup butter or margarine
1 cup light brown sugar
1 egg
3/4 cup sifted flour
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon vanilla
1/2 cup chopped nuts

MELT BUTTER in heavy saucepan. Remove from heat. Stir in brown sugar. Cool. Beat in egg. Sift together dry ingredients. Stir into brown sugar mixture. Add vanilla and nuts. Mix well. Spread in well-greased 8 x 8 x 2 pan. Bake in medium oven for 35 minutes at 325 degrees. Cut in diamonds or squares.

3 times the recipe for large
cookie sheet

Blueberry Pie Mabel

3oz Cream Cheese

1/2 cup powdered sugar

1/2 pt Cream

2 Tablespoons sugar
vanilla

Blend Cream & powdered
sugar

Whip with 2 T sugar
put on bottom of baked
pie shell

Can blueberry pie mix.
garnish with whipped cream.

refrig at least 12 hours.

BRAN MUFFINS

- * 1 cup 100% bran combine and let
 - * 1 cup boiling water stand
 - * 1 cup margarine cream and add
 - * 1 cup sugar bran mix
 - * 2 eggs
 - * 2 cups buttermilk
 - * 2½ cups flour
 - * 2½ tsp soda
 - * 1/2 tsp salt
 - * 2 cups Kelloggs Krumbles or 100% bran.
- Mix all together and keep in air-tight container in refrigerator for up to 6 weeks. Makes 24 muffins

Bake at 400° for 20-25 minutes

Bread (Braine)
(white 6 loaves)

70. milk (powdered)

~~1/2 c~~
3 Tbsp yeast

1/2 c Sugar

2 T salt

1/2 c shortening

18 cups flour

(use 2 white to 1 whole
flour)

Hot water - w/ 1/2 flour (or
more)
blend well

Blend bowl flour w/ yeast
& add

Let rise 30 min - mix down
once

Then second time put in
loaves.

350°

BREAD

(Kay Hauser)

Instant potatoes

6-1/2 Cups Liquid

12 to 13 Cups flour (2 cups of which whole wheat)

1/2 Cup Honey

1/2 Cup Oil (Put in with flour)

2 tp 3 tablespoons Yeast (dissolve in water)

2 Tablespoons Salt

1 Cup Powdered Milk

Mix let rest and run 10 minutes.

Don't put oil in until you have put half of flouf,

Bake at 375° doe 35 minur3a

BREAD (Kay Hauser)

(Makes 2 loaves)

2-1/4 Cups liquid (use potato flakes)

1 to 2 Tablespoons Yeast

3 Tablesooons Sugar

1/4 Cup Margarine(Melted)

1 SCANT Tablespoon Salt

(maybe just 1 teaspoon)

1-1/2 cup whole wheat flour

1/2 Cup Powdered Milk

5 Cups white flour

KNEAD well - Put in pans. Bake at 350

Broiler Cherry Crisp

- 1 can Cherry pie filling
- 1 cup quick quaker oats
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup butter

Pour Cherry pie filling into an 8" cake pan.

Blend oatmeal, sugar, butter.

Sprinkle over pie filling. Place 5" from heat.

Broil 6 to 8 minutes until cherries are heated & crumb topping nicely browned.

Serve warm with Cream or ice Cream.

Cake
(Cade)

1 hot cake

3 eggs

1 $\frac{2}{3}$ cup apple sauce.

Pour part of mix in hot
pan sprinkle sugar, Cinnamon
& nuts over -

Then another layer of cake
mix, etc. Should have
3 layers.

Bake at 350° about 45 min
to an hour - until cooked.

Calypso Punch

Merilee

2 quarts or

8 gallons

3 cinnamon sticks

48 sticks

$\frac{1}{4}$ cup sugar

4 cups

2 cups water

4 gallons

2 cups pineapple juice

6 cans

1 cup orange juice

1 gallon

$\frac{1}{4}$ cup lemon juice

1 quart

4 - 7oz. cups

18 large bottles

2 trays ice

(quart size)
4 bags ice

Daiquiri with

2 oranges

2 lemons

1 bottle cherries

Caramel Brownies
(Lafayette)

1 pkg German chocolate cake mix

$\frac{3}{4}$ cup melted margarine

$\frac{1}{2}$ cup milk

Nuts

Mix together

50 light Kraft Caramels

$\frac{1}{2}$ cup milk

Melt in double ~~boil~~ boiler

put

$\frac{1}{2}$ cake mixture in cake pan

Bake 6 minutes at 375°

Take out - put Caramel mixture over

1 cup semi sweet chocolate chips

Put remaining batter on top.

Bake 18 minutes.

CARAMEL CORN

We especially like this around Christmas time.

Cook to soft to medium ball stage:

- 1 Cup water
- 2 Cups sugar
- 1/4 cup molasses
- 4 Tablespoons butter
- 1 Tablespoon vinegar
- 1 Cup dark Karo

Pour over popped corn -- ~~xx~~ using proportion you like. / We like quit a bit of "caramel" to the corn.

CARROT COOKIES

1-1/2 cups shortening
2 cups sugar
2 eggs
2 cups mashed cooked carrots (warm)
4 cups flour
4 teaspoons baking powder
1 teaspoon salt
2 teaspoons vanilla
1 cup coconut
1/2 cup chopped nuts

Cream shortening, sugar. Add warm carrots. Add eggs.
Sift dry ingredients and add to other ingredients.
Bake at 375° 12-15 minutes.

These are good iced with:

Shortening (about a rounded tablespoon)

Juice of 1 orange and some grated rind

Juice of 1 lemon and some grated rind

Also if I have some pineapple ~~xxx~~ juice open, I
use some of it or any other fruit juice.

Mix well with powdered sugar and a dash of salt.

Ice cookies as you take them from oven.

They keep very well and get better with age.

CHERRY CAKE - GOOD!!

Pour cake mix batter into greased 13x9 pan or shallow 3 qut. casserole. (I melt my butter in the cake pan (generous amount) so the pan is well greased after I pour off the amount of butter needed.

Mix together 2 - No. 303 cans red tart cherries (with juice). (This is really good if you can get the frozen ones, but we seldom can.)

1 Cup sugar

3/4 teaspoon almond extract

1 teaspoon red food coloring

2 Tablespoons cornstarch

2 Tablespoons melted butter.

Pour evenly over batter. Bake 50 to 60 minutes at 350°.

This is good alone - served with ice cream or whipped cream.

Cherry Crisp

1 box cake mix

2 cans Cherry pie filling

Melt $\frac{1}{2}$ cup butter

Put Cherry pie filling in
buttered cake pan.

Sprinkle dry cake mix over
filling. Also nuts

Drizzle melted butter over.

Bake at 350° 1 hr.

Cherry ~~Exixx~~ Crisp

2 cans cherry pie filling in large cake pan
Sprinkle with cake mix
Melt 1/2 cup butter and pour over evenly.

Bake at 350° for one hour

BROILER CHERRY CRISP

1 can cherry pie filling
1 cup quick oats
1/4 cup sugar
1/4 cup butter

Pour cherry pie filling into an 8" cake pan. Blend oatmeal, sugar, butter well. Sprinkle over cherry pie filling. Place 5" from heat. Broil 6 to 8 minutes until cherries are heated and crumb topping nicely browned. Serve warm with cream or ice cream.

Chocolate Cream Cake

Crust : 1 cube butter
1 c Flour
1 c nuts (sliced almonds)
 $\frac{1}{4}$ c powdered sugar

Mix together and press into
9x13 pan

Bake 350° 12-15 min

1st layer : 1 c cool whip
1 8oz pkg cream cheese
1 c powdered sugar

Mix and spread in cooled crust

2nd layer : 1 large pkg vanilla
instant pudding
 $1\frac{1}{2}$ c cold milk

Mix until thick, spread quickly

3rd layer : 1 large pkg chocolate
instant pudding
 $1\frac{1}{2}$ c cold milk

Mix until thick, spread quickly

Chocotata Pie (Mabel)
Boiled in double boiler

2 $\frac{1}{2}$ cups milk add

2oz Chocolate
Melt in separate bowl

$\frac{1}{3}$ cup flour

$\frac{1}{4}$ c milk

$\frac{1}{4}$ tsp salt

1 cup sugar

put in milk, choc. mixture
& cook until thick - 10 to
15 min.

Add 4 beaten egg yokes
remove

Add

2 T butter

1 tsp vanilla

Meringue or Whipped Cream

CINNAMON JUMBLES
~~CINNAMON JUMBLES~~

Cream together 1/2 Cup shortening
1 cup sugar

Beat in 1 egg

Add 3/4 cup buttermilk or sour
milk
1 teaspoon vanilla

Add & best 2 cups flour
1/2 teaspoon soda
1/2 teaspoon salt

Chill dough. Drop by teaspoon on lightly greased
cookie sheet. Sprinkle with a mixture of sugar
and cinnamon before baking. Bake about 8 to 10
minutes at 400°. Makes about 4 doz.

Clearer

(vermelhe)

Washdays

$\frac{1}{2}$ Cup ammonia

$\frac{1}{8}$ Cup vinegar

1 quart warm water

Walls

1 Cup ammonia

$\frac{1}{2}$ Cup vinegar

$\frac{1}{4}$ Cup baking soda

1 gal hot water

Coconut Cake
(Lyette)

Cream 2 cups sugar
1 stick butter
 $\frac{1}{2}$ cup Crisco
1 tsp vanilla

add: 5 eggs yokes
2 cups flour + 2 Tbsp.
1 tsp soda
1 cup Coconut

Alternate mixture with
1 cup buttermilk

Fold in

Beaten egg whites

Bake at 375° abt 25-35 min.

Frost with

8 oz Cream cheese
1 stick butter
1 bat powdered sugar
1 tsp vanilla

Spread on cake

Sprinkle with Coconut.

COCONUT COOKIES
(Grace Pulsipher)

1 Cup White Sugar
1 Cup Brown Sugar
1 Cup Shortening
2 Eggs

1 Teaspoon Vanilla
Mix above together.

Sift: 2 Cups flour
1 Teaspoon baking
powder

$\frac{1}{2}$ Teaspoon soda
 $\frac{1}{2}$ Teaspoon salt

Add to above mixture.

Then add

2 Cups Coconut
2 Cups old fashioned
rolled oats.

Bake 350° about 10
minutes.

Coconut Crunch

- 1 cup flour
- 1 cup flaked coconut
- $\frac{1}{4}$ cup brown sugar
- 1 small (2-4 oz) pkg almonds
- $\frac{1}{2}$ cup soft butter or marg.
- 1 large pkg vanilla pudding
(instant or regular)
- Milk
- 1 cup whipping cream

Mix flour, coconut, sugar, almonds and butter. Spread in shallow pan & bake in a 350-degree oven until browned. Stir occasionally. "Watch this Carefully" "It doesn't take long, and it's a fine line between brown and too brown." Cool. Make pudding according to direction. Whip cream & fold into pudding. Spread half of crunch mixture over the bottom of a 9" x 9" pan. Pour pudding & cream mixture over top. Sprinkle with remaining crunch mixture over all. Chill.

Corn Bread

1 egg
1 cup corn meal
1 cup flour
1 cup milk
1 tsp salt
1 Tablespoon B. powder
1/2 c. sugar
1/2 cup oil

Bake at 425 20-25
min.

Cottage pudding

6 slices bread

soak in 3 cups milk.

cream $1\frac{1}{2}$ cups sugar and $\frac{1}{3}$ or $\frac{1}{2}$

cup butter or margarine

$3\frac{1}{2}$ molasses

$\frac{3}{4}$ cup flour

$1\frac{1}{2}$ t cinnamon

$\frac{1}{3}$ t cloves

$\frac{1}{2}$ t allspice

2 level t soda

mix in creamed mixture.

Then add bread and milk &

mix well.

~~Add bread & milk and mix well~~

Add $\frac{3}{4}$ c raisins

$\frac{3}{4}$ c nuts

Bake 350° test to see if
it is done -

Top with lemon sauce and
whipped cream

Cracker Jacks (Irene)

6 quarts popcorn, leave in oven to keep warm

2 Cups brown sugar

1/2! Cup Karo (either color)

1/2! Cup Butter

Bring to boil stir constantly for 5 min.

Take from heat then without stirring

Add

1 tsp soda

1 tsp vanilla

Spread over corn mix thoroughly

put on cookie sheet in oven bake 1 hour 200°

stirring every 15 minutes

(Grease cookie sheet)

CREAM PIE FILLING

3/4 Cup Sugar	2 Cups Milk, Scalded
1/3 Cup Flour	1/2 Teaspoon Vanilla
1/8 teaspoon Salt	2 Tablespoons butter
2 Eggs, Well Beaten	

Scald milk. Combine butter, sugar, salt, flour, and eggs. Add milk slowly, stirring (or beating in electric mixer) constantly. Put in double boiler and cook over hot water until thick and smooth. (Stir constantly while cooking) Add flavoring. Cool. (I like to cool several hours - overnight if I remember to make ahead of time.

Add bananas - coconut - pineapple - whatever suits your fancy and top with whipped cream or one of the whipped cream toppings.

If desired, you can put the filling in the pie shell while warm, put meringue on top and bake in slow oven (325°) until brown.

Custard Pie (Searchlight)

2 cups milk, scalded

5 Tablespoons Sugar

$\frac{1}{4}$ teaspoon Nutmeg

2 eggs

$\frac{1}{8}$ teaspoon salt

$\frac{1}{2}$ teaspoon vanilla

Beat eggs until yolks and whites are blended. Add sugar, salt, nutmeg and flavoring. Mix thoroughly. Add milk slowly, stirring constantly. Pour into pastry-lined pie pan. Bake in hot oven (425° F) until an inserted knife comes out clean.

Date Race
(High School)

3 cups Sugar

1 cup rich milk or cream

1 pkg dates

1 cup (or more) Chopped nuts

Place sugar & milk over slow heat & Cook to soft ball stage. Add sliced dates & Cook two or three minutes longer. Remove from heat, continue heating.

until Candy begins to thicken.

Add nuts & heat mixture until nearly firm. Spread out on a dampened cloth & form into a roll about $1\frac{1}{2}$ inches in diameter.

Let remain in cloth until cold.

Remove cloth & Cut in slices.

Maraschino cherries improve flavor of this Candy. Cut in

small pieces and add to Candy when nuts are added.

DELICIOUS BROWNIES

1 cup butter
2 cups sugar
4 eggs
1-1/2 cups flour
1/3 cup cocoa
2 teaspoon vanilla
1-1/2 cups nuts

Cream sugar and butter ~~and~~ Add eggs one at a time. Mix flour and cocoa. Add to sugar-egg mixture. Add vanilla, nuts. Mix well. Spread in a buttered cookie sheet. Thick batter. Bake 20 minutes @ 350. As soon as they come out of oven cover with minature marshmallows. Put back in oven for 3 minutes or less. Not crusty. Let cool 1/2 hour then frost.

FROSTING

1 cube butter
1/3 cup canned milk
1/3 cup cocoa
1-2/3 cup powdered sugar.

Dip

$\frac{1}{3}$ c mayonnaise
1 c sour cream
2 Tb minced onion
1 Tb parsley
 $\frac{1}{2}$ ~~2~~ tsp dill weed
1 tsp bon-appétite

Easy Pineapple Cake

- 1 Box Yellow Cake mix
- 2 cups (approximately) Crushed pineapple & juice
- 2 eggs
- powdered sugar.

Add $\frac{1}{3}$ Cup of Crushed pineapple and juice, combined, to mix. Blend well. Add eggs, blend again, and add $\frac{1}{3}$ cup more pineapple & juice. Combine thoroughly and bake in single pan according to directions. Ice while still hot with $\frac{1}{2}$ cup powdered sugar, combined with more pineapple, and juice, to good spreading consistency.

***EMILY'S FAVORITE APPLE BUTTER**

4 cups canned apple sauce
2 tablespoons lemon juice
 $\frac{1}{2}$ teaspoon cloves
1 cup dark brown sugar
1 3-inch cinnamon stick

Combine all ingredients in a saucepan. Simmer very slowly, stirring occasionally, for one hour. Cool. Remove cinnamon stick. Store in glass jars in refrigerator. Makes about three cups.

FILLED COOKIES

4 cups raisins
1-1/2 cup water

2 cups walnuts
1 cup sugar

Grind raisins and nuts, add water and sugar,
put inside cookies.

1 cup shortening

2 teaspoons baking powder

1 cup sugar

2 eggs

4 - 5 cups flour

1/2 teaspoon soda

1/2 cup sour milk (buttermilk)

Mix, roll, fill, put another cook over, crimp
edges and bake - 375° until golden brown.

FILLED COOKIES

1 cup soft shortening
2 cups brown sugar (packed)
3 eggs
1/2 cup water
1 tsp. vanilla
3 1/2 cups sifted flour
1/2 tsp. salt
1 tsp. soda
1/8 tsp. cinnamon

Heat oven to 375°. Mix thoroughly shortening, brown sugar and eggs. Stir in water and vanilla. Sift together and stir in flour, salt, soda and cinnamon. Drop with teaspoon on ungreased baking sheet. Place 1/2 teaspoon on ungreased baking sheet. Place 1/2 tsp. raisin or date filling on dough; cover with another 1/2 tsp. dough. Bake until lightly browned, 10 to 12 min. 5 to 6 doz.

DATE OR RAISIN FILLING

2 cups dates or ~~painins~~ *or grated*, finely cut
3/4 cups sugar
3/4 cup water
1/2 cup chopped nuts, if desired.
Cook together slowly, stirring constantly until thickened, Add nuts.
Cool.

French Bread

(Urmelle)

2½ cups HOT water

1 Tablespoon salt

1 Tablespoon melted shortening

1 pkg dry yeast

Mix all of above. Let sit until yeast begins to work.

Add 6 or 7 cups white flour (usually abt 6½ cups)

Let rise - covered with damp towel in a greased bowl.

Cut in two. On lightly greased cookie sheet make 2 long loaves. Cover & let rise. Before baking make 4 diagonal slashes across top of each loaf.

Bake at 450° for 25 ~~min~~ minutes.

Fruit Sauce

6 tabl. flour

1 Cup sugar

1/8 teasp. salt

2 cups boiling water

2 tsp. orange ~~juice~~ rind- grated

1/4 cup orange juice

1 lemon

rind of lemon grated

dry lemon and orange rind

1/4 cup butter

Combine flour, sugar, salt. Mix well.
Add boiling water slowly to sugar mixture
stirring constantly. Add rind-cook 10 minutes
or until thick. Add butter, mix well. Instead
of water use the juice off the fruit used in
fruit salad.

FUDGE CAKE
(Streamline Method)

Melt together in double boiler. Beat with rotary beater until smooth. Cool.

1-1/2 cups milk
3 squares chocolate

Soften - LOW SPEED

1/2 cup shortening

Mix, sift together 3 times and add to shortening

2 cups flour
1 teaspoon baking powder
1 teaspoon salt
2-1/4 cups sugar

Add these ingredients and mix 2 minutes

3 egg yolks
1 cup of the milk and chocolate mixture as prepared above
2 teaspoons vanilla

Add, mix 1 minute

Remainder of the milk and chocolate mixture

Beat until stiff but not dry

3 egg whites

Fold egg whites and nuts into batter

1 cup nuts, chopped and floured

Bake in 9x13-inch pan which has been greased and either floured or lined with greased waxed paper. Bake 45 minutes in moderate oven (350°).

I also like to add a few raisins with the nuts.

I like this icing with it:

CHOCOLATE FROSTING

1 Cup brown sugar
3 Tablespoons butter
3 Tablespoons cream (I use canned milk)
2 tablespoons water
Cocoa or chocolate. (I use 2 squares semi-sweet choc)
I cook in a cast iron skillet (small). Let boil slowly for a short while. Then add to powdered sugar.
Beat well. Add vanilla. Can add some liquid if too thick. Also dash of salt.

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(Streamline Method)

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2 tablespoons water
Cocoa or chocolate. (I use 2 squares semi-sweet choc)
I cook in a cast iron skillet (small). Let boil slowly for a short while. Then add to powdered sugar.
Beat well. Add vanilla. Can add some liquid if too thick. Also dash of salt.

GREEN CHILI ENCHILADA

Mix together and heat:

1 can chopped green chili

1 can of either Cream of Chicken or
Cream of Mushroom soup

1 can milk

Put a little of mixture into casserole, then
alternate with ~~xxxx~~ tortillas. (Can use about
a dozen tortillas.

Top with strips of Jack cheese (other cheese may
be used but Jack cheese gives best flavor)

Put in oven and heat through.

Delicious

Hot chocolate mix ~~(over)~~

28c powdered milk
6c powdered sugar
11c cremora
13c cocoa (Hershey's)

40₃ cocoa = 8c

40₃ cremora = 10c

2 lbs sugar = 6c

20 qt size powder milk = 28c

Hot Spice Punch

1 1/2 cups sugar } Boil 5 min
1 quart water } Drop in bag of
10 cloves spices
6 allspice

2 large cinnamon sticks
whole ginger

Let stand 1 hr with lid on.

Take out spices. Add 2 qt
apple cider, juice of 10 oranges,
6 lemons. Heat and serve.

ICE BOX BRAN MUFFINS

Cream 1 cup shortening with ¹/₂ cups sugar until fluffy. Add 4 eggs, one at a time and beat well. Pour 2 cups boiling water over 2 cups Kellogg's All-Bran and 2 cups Nabisco All-Bran and stir. Add to batter. Sift together 5 cups ~~flour~~ flour, 5 teaspoons soda and 1 teaspoon salt. Add to batter alternately with 1 quart buttermilk. Blend well. Bake in greased muffin tins 15 to 20 minutes at 400 degrees. Makes 4 dozen moist muffins which keep indefinitely, covered.

BARBARA'S SPICE AND NUT BANANA BREAD

Cream $\frac{1}{3}$ cup shortening and $\frac{1}{2}$ cup sugar, add 2 eggs and beat well.

Sift together:

- 1- $\frac{3}{4}$ cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 1- $\frac{1}{4}$ teaspoon cinnamon
- $\frac{1}{8}$ ~~teaspoon~~ teaspoon cloves
- $\frac{1}{2}$ teaspoon nutmeg.

Add:

1 cup mashed ripe banana alternately with flour mixture to batter, blending well after each addition. Stir in $\frac{1}{2}$ cup ~~chopped~~ chopped walnuts. Oven should be pre-heated to 350 degrees. Pour batter into well greased loaf pan. Bake 40 to 45 minutes or until done. Remove from pan and cool on rack. Serves 12 to 14. Glaze may be added before slicing. (I'll bet this will need to be baked at 375 in high altitude. Mom)

ICE BOX BRAN MUFFINS

(These are the ones we had when you were here Thanksgiving)

Cream

1 cup shortening

1 cup sugar

until fluffy.

Add:

4 eggs, one at a time and beat well.

Pour 2 cups boiling water over

2 cups Kellogg's All-Bran and

2 cups Nabisco All-Bran

and stir.

Add to batter.

Sift together 5 cups flour,

5 teaspoons soda

1 teaspoon salt.

Add to batter alternately with 1 quart buttermilk.

Blend well.

Bake in greased muffin tins 15 to 20 minutes at 400 degrees.

Makes 4 DOZEN, moist muffins which keep indefinitely, covered. (Or I prefer to bake the amount we want, store the batter in the "frig" and bake them as we use them. It keeps well up to a couple of weeks in the 'frig.

These would make a good hot bread for dinner for company.

Quite often I add raisins as I bake them.

Ice Box Pudding

$\frac{1}{2}$ lb butter

3 cups powdered sugar

4 eggs (well beaten)

1 large ($2\frac{1}{2}$ size) Can Crushed
pineapple

$\frac{1}{2}$ Can Walnuts

1 lb vanilla wafers - (Crushed)

1 cup cream (whipped)

Put layer of wafers on bottom
of pan
Layer of mixture
layer of vanilla wafers.

Ice Box Rolls

(Aunt Zora)

4 Tablespoons sugar

1 yeast cake

2 eggs

1 cup warm milk

1 tsp salt

$\frac{1}{3}$ cup shortening

$3\frac{1}{2}$ cups flour

Activate yeast in warm water.

Mix well beaten eggs with milk. Add sugar, salt, shortening.

Add flour & yeast & mix well.

Place mixture in covered bowl and put in 'frig - Let day or when ready to use, roll out and put on cookie sheet. Let raise at room temp 4 hrs.

Bake 9 min. at 450°

Ice Box Rolls
(About 300)

4 Tablespoons sugar

1 yeast cake

2 eggs

1 cup warm milk

1 tsp salt

$\frac{1}{3}$ cup shortening

$3\frac{1}{2}$ cups flour

Activate yeast in warm water
Mix well beaten eggs with
milk. Add sugar, salt, shortening.

Add flour & yeast & mix well.

Place mixture in covered bowl
and put in 'frig - rest day or
when ready to use, roll out
and put on cookie sheet. Let
raise at room temp 4 hrs.

Bake 9 min at 450°

Ice cream
(Jackie Lee)

6 gal

3 eggs

3 C sugar

2 cans milk

1 small Instant Vanilla

pudding
11 T Vanilla

dash salt

3 C whipping Cream

1/2 gal milk

Ice Cream
(Rosie)

2 cups Eggs } Beat
2 cups Sugar }
1 cup Rais }
1 Tablespoon Vanilla
1 quart Cream -
Whichever milk it takes
(cover a quart)

Dober's Gingerbread

1 cup shortening for butter

1 cup granulated sugar

4 eggs

1 cup molasses

2 teaspoons soda

1 cup sour milk

1 teaspoon ginger

1 teaspoon allspice

1 teaspoon cinnamon

1 teaspoon cloves

1 teaspoon salt (?)

3 1/2 cups flour

nuts, raisins (optional)

Cream together shortening, sugar.

Add eggs one at a time,

beating constantly. Add molasses.

Mix soda with sour milk. Add

nuts & raisins. Spoon into

lightly greased muffin tins. Bake

at 375° for 20 minutes. The whole

batch can be baked as a

rectangular cake 40-45 minutes at

375. Test with toothpick.

Batter will keep up to a week.

Sea Urchins

2 cups Cooked Chicken
(4 breasts bones)

6 oz Cream Cheese

1 Chopped Soft Margarine

1/2 tsp pepper

1/4 cup sliced mushrooms

(mix all together)

2 pkg crescent rolls

press out & mold around

to circle shape

Spoonful mix true in center

prick all to center

Make sure crust meets in

center

brush butter in pan

Crust herb crumbs

roll into butter then

in herb crust

bake on

350 for 20 min

sauce made with cream

or chicken soup & chicken

broth.

INEXPENSIVE - GOOD
MAIN DISH

Cut steak, chuck roast, stew meat or any kind of meat into bite size pieces. The most inexpensive cuts of meat may be used. This will give flavor and tenderize.

Put raw meat in baking dish, add 1 can cream of mushroom soup and 1 can cream of celery soup and 1/2 to 1 package dry onion soup mix. Cover ~~xxx~~ and bake in about ~~350~~³⁰⁰ oven for 3 hours without removing cover. This is delicious served over rice.

(I usually use only 1/2 package onion soup mix and a full package seems too much but individual tastes vary. The recipe called for a full package.)

If 350 seems to high to bake or if you want to leave it longer, just turn the oven lower and finish off at the last to desired stage of doneness.

Lady Baltimore Cake
(Use for Cream Cake)

3 $\frac{1}{2}$ cups flour
4 tsp baking powder 2
 $\frac{1}{2}$ tsp salt
2 cups sugar
1 cup butter $\frac{1}{3}$ butter $\frac{1}{3}$ cream
1 cup milk
1 tsp vanilla
7 or 8 egg whites (3 $\frac{1}{2}$ eggs)
375°

Bake at ~~350°~~

Lasagna (Mango)

1 lb Hamburger
onion

add (2) ^{6oz} cans - tomato
paste

4 cans water

1 Schilling spaghetti sauce
mix

1 lb, Linne.

Boiling salted water
2 tbs cooking oil -
add noodles.

1 lb mozzarella cheese

grated

add 1 cottage cheese
sauce

noodles

cheese.

end with large
sprinkle with Parmesan
cheese

Bake 350° 30 min

Lemon - Graham Cracker Cake

1 Lemon Cake mix

1 cup water

$\frac{1}{4}$ cup oil

3 eggs

#

Graham Cracker Mixture

2 cups graham cracker crumbs

$\frac{3}{4}$ cups nuts

$\frac{3}{4}$ cup brown sugar

$\frac{1}{4}$ tsp cinnamon

$\frac{3}{4}$ cup melted margarine

#

Put $\frac{1}{2}$ cake batter in bottom of pan - a layer of cracker mixture
rest of cake batter

balance of g. cracker mix

#

Vanilla glaze

1 cup powdered sugar

1 to 2 tablespoons water
Drizzle over top.

Lemon Ice Box Pie
(Margo)

3 egg yolks
1/2 cup suger
juice of 1-1/2 lemons

Beat well and cook until thick.

Best egg whites stiff - add
3 Tablespoons sugar.
Fold into cooled mixture.
Add 1 cup cream whipped - fold in.

Pour into 9x15 crust of vanilla wafers.

VANILLA WAFER CRUST
(Margo)

40 vanilla wafers - crushed.
1 cube margarine - melted
4 Tablespoons sugar (optional)

Combine, press into pan. Save a little for the top.

Freeze for 5 hrs.

Lemon Party Pie

Combine Content of Jello Lemon
Pie filling

$\frac{1}{3}$ c sugar

$\frac{1}{4}$ c water

Mix in 3 egg yolks

Then add 2 cups water

Cook & stir to fill bowl - about
5 minutes

Cook 5 minutes

blend in 2 tablespoons each

lemon juice

butter

Pour in cooled baked shell.

Beat 3 egg whites until foamy.

Gradually beat in 6 tablespoons
sugar beating to stiff peaks.

Spread & Bake in ~~450~~ 400°
over 5 to 10 mins.

Lime, Pear, Creamed Cheese Salad (Ilda Crockett)

- 1 small pkg lime jello
- 1 large can pears
- 1 large pkg creamed cheese
- $\frac{1}{2}$ pt whipping cream - (or
Cool Whip)

Drain juice off pears - Boil
and mix in jello.

Set in refrigerator to cool.

Mash pears. Add softened
Creamed cheese. Add to jello.

Fold in whipped cream. Set
in refrigerator until firm.

LUSCIOUS LEMON BARS

By Ercel Garrett

1 c. margarine (soft) - dash salt - $\frac{1}{2}$ c. powdered sugar - 2 cups flour.

Mix like pie crust and press on cookie sheet with a little edge on it.

Bake at 350 degrees for 15 minutes or until light brown.

Beat 4 eggs - add 2 cups sugar - $\frac{1}{4}$ cup flour and 6 Tbsp. lemon juice.

Pour on slightly cooled crust and bake 25 minutes at 350 degrees until filling is set. Sprinkle with powdered sugar or make following icing.

ICING: 1 c. powdered sugar, 2 Tbsp. oleo, 2 Tbsp. lemon juice. Mix well and spread on while warm and top with coconut.

LUSCIOUS LEMON PIE

LaVelle

(Diane Patterson)

(2 pies)

2 cups water
2-1/2 cups sugar
2 Tablespoons margarine
6 Tablespoons cornstarch (mixed with water)
1/3 to 1/2 cup water
12 Tablespoons lemon juice
1 teaspoon grated lemon rind
5 eggs separated
3/4 cup sugar
1 teaspoon vanilla

Dissolve sugar, water and butter over medium heat
Stir until butter is melted.

Mix cornstarch with water, make smooth paste and
add gradually to first mixtures, cook until it
thickens.

Add lemon juice and rind.

Add egg yolks beaten with about a Tablespoon of
milk, slowly. Stir continuously.

Cool and pour in baked pie crust.

Meringue:

Beat egg whites until fluffy, add 3/4 cup sugar
gradually and vanilla.

Bake at 350° until brown.

Manicotti

Ricotta, Cheese (Large)
3/4 tsp basil
parsley 2 tablespoons
8 oz Mozzarella
1/2 tsp salt

manicotti

2 eggs
1/2 cup parmesan cheese

Missing recipe found

Oooooops! We did not have room to include this recipe in our recent review of Helen Exum's Chattanooga Cookbook, a beauty.

HELEN'S \$100 BROWNIES

- 1 stick butter
- 4 squares bitter chocolate
- 2 cups sugar
- 4 eggs
- 1 cup sifted all purpose flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon vanilla

Melt butter and chocolate in heavy saucepan over low heat. Let cool. Add sugar to cooled mixture; stir until well mixed. Add eggs, one at a time; mix well. Add flour, salt and vanilla.

Grease and flour a 10x15-inch cookie pan. Pour in batter; bake at 350 degrees F. 20 to 25 minutes. Watch to prevent overcooking. Since brownies are thin, keep them on the soft and moist side. They are done when they first begin to pull away from the sides of the pan and get a dull look on the top. Frost with

\$100 BROWNIE FROSTING

- $\frac{1}{2}$ stick butter
- 1 square bitter chocolate
- $\frac{1}{2}$ box powdered sugar
- 1 egg
- $1\frac{1}{2}$ teaspoons vanilla
- $1\frac{1}{2}$ teaspoons lemon juice
- 1 cup chopped pecans

Melt butter and chocolate over low heat. When melted add powdered sugar. Mix. Remove from stove; add egg; mix well. Add vanilla and lemon juice (cuts the too-chocolate taste). Add pecans. The consistency should be about right, but if not, add more powdered sugar. Frosting is warm and will get harder.

MOLASSES COOKIES

3/4 cup Shortening
1/4 cup Molasses
2 cups Flour
2 tsp. Soda
1 cup Sugar
2 Eggs
1/4 tsp Salt
1/4 tsp. Ginger
1 tsp. Cinnamon
1 tsp. Cloves

Cream sugar and shortening. Add eggs and Molasses. Sift flour, spices, and soda, add to creamed mixture. Mix well. Roll into small balls, Dip in sugar (white granulated). Place 2" apart on cookie sheet. Press down with a fork.

Bake 375°

MRS. McLINDEN'S MINCEMEAT

2 pounds lean beef-neck meat, ground
1 pound suet, finely ground
2 pounds sugar
5 pounds tart apples, pared, cored and chopped
2 pounds muscat raisins
1 pound currants
1 pound sultana raisins
 $\frac{1}{2}$ pound citron, chopped
 $\frac{1}{2}$ pound orange peel, chopped
1 tablespoon salt
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon mace
1 quart boiled cider, about
Brandy to taste



Combine beef, suet, sugar, fruits, salt, spices and 1 quart cider in large kettle. Cover. Simmer, stirring occasionally, for 2 hours. Add more cider during cooking if necessary. Add brandy. Pack into hot sterilized jars. Seal. Store in cool place. Yield: about 5 quarts mincemeat.

Don-bake Cookies

(Kay)

1 Cube Oleo

$\frac{3}{4}$ cups sugar

1 cup chopped dates

2 egg yolks

Melt and Cook over low heat

2 or 3 minutes stirring.

Stir in

1 cup nuts

2 cups Rice Krispies

2 teaspoons vanilla

Butter hands and roll in balls.

O-BOY OATMEAL CAKE

(This is yummy and so easy to fix. Better hot)

1 Cup quick oatmeal
1-1/2 cups boiling water
1 cube margarine
1 cup brown sugar
1 cup white sugar
2 eggs
1-1/2 cups flour
1/2 teaspoon cinnamon
1/2 teaspoon salt
1 teaspoon soda

Soak oatmeal in boiling water for 20 minutes.
Cream margarine with sugars until fluffy. Add
eggs, then flour and seasonings.

Mix well, then add oatmeal.

Bake 35 minutes at 350°. Very moist.

While cake is baking, make icing as follows:

1 cube margarine
3/4 cup brown sugar
3/4 cup evaporated milk.

Put in saucepan and bring to boil. Remove from
fire. Add 1 teaspoon vanilla

1/2 cup ~~xxx~~ nuts

1 cup coconut.

Put icing on hot cake. (Slide under broiler until
lightly browned)

Serve ~~xxx~~ hot - preferably.

OATMEAL COOKIES
(Crispy)
Burma Hamblin

- 1 Cup shortening
- 1 Cup brown sugar
- 1 cup white sugar
- 1 teaspoon soda
- 1 teaspoon vanilla
- 1 teaspoon cinnamon
- 1 teaspoon salt
- 2 eggs
- 3 cups oats
- 1-1/4 cups flour
- 1/2 cup nuts (optional)

Mix first 8 ingredients well, then add the rest.
Drop and mash with fork.

OATMEAL COOKIES

(This was always Tim's favorite cookie)

Cook 3 cups seedless raisins about 20 minutes,
using enough water to have 1 cup raisin juice.

CREAM TOGETHER:

- 1 cup shortening
- 2 cups sugar
- 4 eggs

ADD:

- 4 cups flour sifted with:
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/4 teaspoon nutmeg
- 1/4 teaspoon cloves

Mix 1 teaspoon soda with
1 cup raisin juice and add to above.

Add:

- 4 cups quick oats
 - 3 cups raisins that were cooked above.
 - 1 teaspoon vanilla
 - 1 teaspoon lemon flavoring
- Also add chopped nuts if desired.

Bake on lightly greased cookie sheets about 375°
until lightly brown.

2 1/2
water

Orange Julius

$\frac{1}{3}$ cup frozen orange juice
(Concentrate)

$\frac{1}{2}$ tsp vanilla

$\frac{1}{4}$ cup sugar (or less)

$\frac{1}{2}$ cup milk

$\frac{1}{2}$ cup water

5-6 ice cubes

Blend in blender

Peach Pie

Fill baked pie shell with
sliced raw peaches
Mask 2 or 3 peaches
add 1 cup sugar
 $\frac{1}{2}$ cup water
3 Tablespoons Corn starch
Bring to boil
Stir in $\frac{1}{2}$ tsp almond
extract
2 Tablespoons butter - Pour
over sliced peaches &
chill
Whipped Cream on top.

PEANUT BUTTER COOKIES

1/2 cup shortening
1/2 cup peanut butter
1 cup sugar
3 Tablespoons sweet cream (canned milk)
3/4 teaspoon soda
3/4 teaspoons baking powder
1-1/3 cup flour
1 egg

Roll in ball and make flat. Bake at 375° until golden brown.

Pecan Apple Crisp

3 cups minced apples

$\frac{1}{4}$ cup sugar

(bit of lemon

$\frac{1}{4}$ tsp cinnamon

juice)

$\frac{1}{8}$ tsp nutmeg

$\frac{1}{4}$ cup water

$\frac{1}{4}$ cup butter

Mince apples - Combine with sugar and spices mixed together. Transfer to a greased glass baking dish. Pour water over apples.

Blend:

$\frac{1}{2}$ cup light brown sugar

$\frac{1}{4}$ cup sifted flour

$\frac{1}{2}$ tsp salt

$\frac{3}{4}$ cup rolled oats (uncooked)

$\frac{1}{3}$ cup pecans

Put over apples.

Bake at 350° 35 to 40 minutes or until apples are done and the top brown. Serve warm.

Makes 4 servings.

Pineapple Cheese Salad

- 1 box lemon or lime jello
- 2 cups water
- 1 small can drained pineapple
- 2 large bananas
- 8 marshmallows cut

Mix together and put into 9x9 glass dish. Let set. Make dressing:

- Pineapple juice, add water to make 1 cup
- $\frac{1}{2}$ c sugar
- 2T flour
- 1 egg
- 2 T butter
- 2 T lemon juice

Cook and cool. Add 1 cup whipped cream (carnation milk) Put on top of other layer and add grated cheese on top.

Pineapple Upside Down Cake (Judy)

3 eggs
1 cup flour
1 cup sugar
1 tsp salt
1 cup brown sugar
1 cube margarine
pineapple slices -
 $\frac{1}{3}$ cup pineapple juice
cherries

Separate eggs - Beat whites -
till stiff - gradually add
sugar.

Beat yolks. Heat pineapple
juice to boiling mix with
yolks.

Combine mixtures.

Fold in flour & salt.
Melt brown sugar & butter
in pan. Add pineapple
slices - Pour batter over.
Bake 30-40 min 375°.

Pinto Beans -
(Paul)

WEIMANN PINTO BEANS

Soak 1 cup pinto beans (washed & picked) overnight in 4 cups water, in Crock Pot. In the A.M. turn pot to low for 4 to 6 hours, then add medium chopped onion, 2 to 4 teaspoonfuls ~~powdered~~ powdered red chili, 1 to 2 chopped garlic cloves, salt to suit taste, 1/4 to 1/2 lbs. salt pork, diced. Leave pot on low for 4 to 6 more hours.

1 pinch of baking soda in the beans when first turning on the pot will prevent them from becoming too mushy.

POP CORN BALLS

2 cups sugar
1/8 teaspoon cream of tarter
2 Tablespoons butter
1/2 cup vinegar
about 1/4 cup white karo
few grains salt

Cook to soft to medium ball stage (unless you like your pop corn balls real crispy). Pour over popped corn and form balls. Wet hands under cold water between balls and it makes them much easier to handle. Wrap balls in saran or other plastic wrap.

PORCUPINES

(Easy and good - Janis' favorite)

1 lb. hamburger
onion, as desired
(grated or chopped)
1/4 cups rice (uncooked)
1 can tomato soup (we seldom have this and use
tomato sauce or blended canned tomatoes)
3/4 can water
garlic salt, oregano, sage

The gal giving the recipe says "I use my own home-canned tomato juice instead of the soup and water". (Janis says she doesn't use oregano or sage - use your own best judgment)

Mix hamburger, rice and onion to form balls the size of walnuts. Place in a skillet large enough to avoid crowding. Pour soup and water over the balls, and cook over medium heat for 45-60 minutes, or until rice is tender. Occasionally turn the meat balls carefully, during the cooking, so the meat will not scorch.

These could also be prepared and put in oven to finish off. Say prepared in morning. Then finish up in the evening when you get home from school. Neat, huh?

Potato Cake

1 cup butter

2 cups sugar

$\frac{1}{2}$ cup cocoa

$\frac{3}{4}$ cup sour milk

4 eggs

1 cup mashed potatoes

$\frac{1}{2}$ tsp each cloves, cinnamon & allspice

2 tsp soda

2 cups flour

1 cup chopped walnuts

Cream butter & sugar. Add milk & eggs. Stir in all dry ingredients. Add nuts. Bake in

9x13" pan 50 to 60 mins @

350°. Frost with chocolate

icing. Blend approx 3 minutes on medium speed. Very moist. Keeps well.

Potato Hair Rolls

Waily

2 cups hot mashed potatoes

1 Tablespoon salt (Teaspoon?)

2 cups milk

2 Tablespoons sugar

4 + Tablespoons melted butter

1 yeast cake

2 eggs well beaten

4 to 6 cups flour (approx.)

Mix as bread. Do not work
or knead. Only until the dough
can be handled. Let rise (abt
2 hrs) roll out - cut - let rise
fry for sapapillas (?) in hot oil

Potato Pancakes
(Paul)

Weinmann Potatoe Pancakes

Grate 6 potatoes, 1 onion, 2 carrots;
mix well with 3 eggs, 1 teaspoon salt,
and 3 to 4 tablespoons flour, preferably whole
wheat for thy health's sake; fry in a lightly
greased cast iron pan until browned on
both sides.

Serve with salt, applesauce, honey, sorghum,
maple syrup, or whatever suits thy palate.

Potatoes Au Lait

6 potatoes boiled & peeled.
 $\frac{3}{4}$ lb Sharp Cheddar cheese
grated. (I prefer mild)
1 pint Sour Cream.
1 bunch green onions (tops
and all) cut up fine.
 $\frac{1}{2}$ pint sweet Cream or milk
Poppy seeds - Salt & pepper.
Shred the boiled potatoes.
Mix all ingredients and bake
at 300° for 45 minutes.
Can be prepared in advance.

Potatoes (Margo)

2 large packages hashed brown potatoes
3/4 cube butter
2 cups shreeded cheese
Salt and Peppet to taste
1 pint sour cream
1 can cream of chicken soup (undiluted)
1 medium onion chopped fine

Put mixture in 9 x 13" pan or casserole.

Make a mixture of

2 cups potato chips rolled fine,
1/4 cup butter

Sprinkle over top of potatoes and bake at 350°
45 minutes. (uncovered)

Potatoes

(If you don't have frozen hash browns this is basically same)

6 medium potatoes, boiled, grated

1 pint sour cream

1 can cream of chicken soup (undiluted)

1/2 cup finely chopped green onions

1-1/2 cup grated cheese

Bake at 350° 45 minutes uncovered.

Feeding - cake (?) Kay

Crumble:

1 cup flour

1 cube margarine

Press in 8 x 10 glass dish.

Sprinkle with walnuts.

Bake at 350 for 15 min. cool.
mix

1 - 8oz pkg cream cheese

1/2 cup powdered sugar

1 large cool whip

4 spread on - ~~above~~ above.
mix

2 small pkg Instant Chocolate
pudding with 3 cups milk
and spread

Top with

1 small cool whip +

sprinkle with chopped nuts

Pumpkin Pie makes 2 10"

(my favorite recipe)

Cook banana squash & puree
Freeze in batches of 3 c. in a
ziploc bag.

Thaw squash when ready to make pie

Beat 4 whole eggs

Add 3 c. squash

Mix in a separate bowl:

2 c. sugar

$\frac{1}{2}$ t. salt

$\frac{1}{2}$ t. nutmeg

$\frac{1}{2}$ t. cinnamon

Add to squash mixture

Add 2 c. rich milk

Melt 2 T. butter & add to mixture.
Mix thoroughly.

Separate an egg & save the white.
Spread the white on pie crust.

Pour pumpkin mixture into
pie crusts & bake in hot oven
(425°) 5 or 10 min and then
turn down to 400° so crusts
won't brown. Bake til it doesn't
wiggle

Quick Chocolate Cake

3 c sugar } mixed in mixer
3 c flour } bowl

Bring to boil:

$\frac{3}{4}$ # oleo

$1\frac{1}{2}$ c water

6 T cocoa

Then add to flour and sugar mixture in mixer bowl,

Now add:

$\frac{3}{4}$ c buttermilk

$1\frac{1}{2}$ Tsp soda

3 eggs

$1\frac{1}{2}$ Tsp vanilla

Batter will be thin. Blend and bake at 350° , 30 min or till done.

Topping:

$\frac{3}{4}$ # oleo

6 T cocoa

$\frac{1}{2}$ c + 1 T milk

} Bring to boil

Then add

$1\frac{1}{2}$ # (6 cups) powdered sugar
or enough for spreading consistency
 $1\frac{1}{2}$ # nut meats or desired amounts

RAISIN VANILLA DROP COOKIES

- 1½ cups raisins
- 1½ cups water
- 3½ cups flour
- 1 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon kxkx baking powder
- 1 cup butter
- 1½ cups sugar
- 3 eggs
- 1 teaspoon vanilla
- Small dish of sugar

*3 cups water
3 cups evap*

In an uncovered saucepan, boil raisins in water until all the water is absorbed. Set aside to cool. Should cool at least 30 minutes. Sift flour to measure 3½ cups. Sift again with salt, soda and baking powder. Cream together the butter and sugar. Beat in 3 eggs, one at a time. Blend in raisins and vanilla. Fold in flour mixture until dough is smooth and leaves sides of bowl. Drop dough from teaspoon into a dish of sugar. Roll into balls and place on greased cookie sheet, allowing room for cookies to expand in oven. Bake 12 minutes in 350-degree oven or until lightly golden. Cookies will bake to 3-inc width, yielding 60 cookies.

Rhubarb

Cut up in 1" pieces. Cover
with water. Cut with a little bit
of sugar - $\frac{1}{4}$ cup or more
When soft pour
strawberry jelly in
& serve hot.

RICE CASSEROLE

1 lb sausage--crumble and cook (not hard). Take out of pan and cook together:

1 large onion

1 bunch celery (leaves & all)

2 pkgs. R Lipton noodle soup which has been cooked in 5 cups of water 7 minutes.

Pour all in casserole and add 1 cup raw rice. (Not minute rice)

Cook or bake until rice is done.

• VIRGINIA REEL SAUSAGE IS BEST (Not greasy)

Rolls
Bernice

3c boiling water in
mixer
 $\frac{2}{3}$ c powdered milk

1c sugar

$\frac{1}{2}$ squares margarine

3 eggs
1 tbsp salt

10 cups flour

add part of flour

mix yeast as of bread.

sticky dough
Let rise once

RUSSIAN TEA COOKIES

1 cup butter or margarine

1/2 cup powdered sugar

1 teaspoon vanilla

2-1/4 cups flour

1/4 teaspoon salt

3/4 cup chopped nuts

CREAM BUTTER AND sugar until fluffy. Add vanilla,

flour, salt and nuts. Mix very well. Form into

small balls. Place on ~~greased~~ ungreased cookie sheet.

Bake at 400 degrees for 12-15 minutes. While still

warm roll in small amount confectioner's sugar.

After cooling, roll again. Makes about 9 dozen cookies.

Smooth 'N Creamy Frosting
(Margo)

1 pkg (4 serving size) Jello Instant Pudding &
Pie Filling

1/4 Cup powdered Sugar

1 Cup cold milk

3-1/2 cups (8 oz) Cool Whip (Thawed)

Combine pudding mix, sugar and milk in small bowl.

Beat slowly on low until blended (about 1 minute)

Fold in whipped topping. Spread on cake at once.

Makes about 4 cups or enough for 2 -9" layers.

Store in 'frig.

SPAGHETTI SAUCE
(Lynette)

- 20 cups tomatoes (shredded, peeled and pureed)
- 1 green bell pepper (chopped or blended)
- 1 large onion (chopped or bended)
- 2 Tabespoons Vinegar
- 1 Tablespoon red chili powder
- 1 Tablespoon garlic salt
- 2 Tablespoons Salt
- 1 Tablespoon dry mustard
- 1 Tablespoon parsley flakes
- 1 Teaspoon Basil leaves
- 1 Teaspoon Oregano
- 1-1/2 Teaspoon sugar

BRING TO A BOIL, reduce heat and simmer to thicken (2-3 hrs) Put in jars and process 15 minutes ~~for 15 minutes~~ for pints 30 minutes for quarts in Hot Water Bath.

SNICKERDOODLES

1 Cup shortening
1-1/2 cup sugar
2 eggs
Mix together thoroughly

2-3/4 cup sifted flour
2 teaspoons cream of tarter
1 teaspoon soda
1/4 teaspoon salt

Sift dry ingredients together and stir into the other ~~mix~~ mixture. Roll into balls, the size of a walnut, and roll the balls in a mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place 2" apart on an ungreased cookie sheet.

Bake until lightly browned at 400° 8 to 10 minutes.

Snickerdoodles

1 c. shortening
1 1/2 c sugar
2 eggs (beat separately)
mix together thoroughly
2 3/4 c. sifted flour (2 1/4 cup)
2 tsp cream of tartar
1 tsp soda
1/4 tsp salt

Sift dry ingredients together &
stir into the other mixture. (Do not stir)
Roll into balls, the size of a
walnut, & roll the balls in a
mixture of 2 Tbsp sugar and
2 tsp Cinnamon.
Place 2" apart on an ungreased
cookie sheet.
Bake until lightly browned at
400° 8 to 10 min.

Southern Corn Meal Rolls

1 packet active dry yeast or

1 cake compressed

$\frac{1}{4}$ cup warm water

1 cup boiling water

1 cup corn meal

$\frac{3}{4}$ cup lukewarm scalded milk

2 teaspoons salt (for use with self-rising flour omit salt)

$\frac{1}{4}$ cup sugar

$\frac{1}{2}$ cup butter or margarine, melted

1 unbeaten egg (or 2 egg yolks)

4 to $4\frac{1}{2}$ cups sifted all purpose flour

Soften yeast in warm water. Pour boiling water over corn meal in a large mixing bowl. Cool to lukewarm. Add scalded milk, sugar, salt butter and egg and softened yeast. Blend well.

Add flour gradually to form a stiff dough. Knead on floured surface until dough is smooth and springs back when pressed with fingers, five to seven minutes. Place in greased bowl and cover.

Let rise in warm place (85 degrees) until doubled, $1\frac{1}{2}$ to 2 hours. Divide into four parts. cut one portion into six parts and each sixth into three. shape each into a ball; place in well greased muffin cups, three to a cup. Repeat with remaining dough. Cover. Let rise in warm place until light, about one hour. Bake at 400 degrees F. 15 to 20 minutes. Makes about 2 dozen.

Southern Style Cornbread

- 1 cup buttermilk
- 1 egg
- 1 teaspoon salt
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon soda
- 1 scant cup white corn meal.

Bacon drippings or butter

Mix together milk, egg, salt, b. p. and soda. Add corn meal.

Combine thoroughly. Grease an iron skillet with bacon dripping.

Pour batter into skillet. Bake 30 minutes at 375° .

SPECIAL CHRISTMAS CAKE

1-1/2 cups sugar
1/2 cup shortening
2 eggs
1 cup buttermilk
1 teaspoon vanilla
1 Tablespoon cocoa
1/2 teaspoon salt
2 cups flour
2 large bottles red food coloring
1 Tablespoon vinegar
1 teaspoon soda

Cream shortening, sugar, add eggs and vanilla, foodcoloring. Sift flour and salt 3 times, with cocoa. Add alternately with buttermilk.

Last put the soda in vinegar and fold in. Don't beat.

For Christmas I make this in red and in green (making four layers) then I alternate a red and green layer, making four layer cake with white seven minute icing and coconut topping. It makes a very pretty centerpiece and conversation piece for Christmas.

STRAWBERRY
CREAM CHEESE PIE

CRUMB CRUST

1-1/2 cups graham cracker crumbs (*7 1/2 large crackers*)
2 Tablespoons sugar
1/4 cup or more melted butter (margarine)
Bake slightly then chill

MIX thawed strawberry juice and cook with 2 rounded teaspoons cornstarch. Cook until clear, cool and add fruit. Set aside and let chill.

MIX WELL WITH MIXER:

1 - 8 oz package cream cheese at room temperature
1 can Eagle Brand milk 1 teaspoon vanilla
1/3 cup lemon ~~xx~~ juice

Pour in crust and top with strawberries. Let set in refrigerator. Also freezes well.

Strawberry Pie (Mabel)

3 Tablespoons Strawberry Jelly
3 - Cornstarch

1C water

1C sugar

boil & Cool

Wash 1 pint strawberries
& arrange in baked pie
shell

pour filling over & Chill
guarish with

1 small pkg gelatin

1C boiling water

let partially set

add $3\frac{1}{4}$ C Crushed
Strawberries

1C sugar

add 1 cup whole berries
pour into pie shell.

Summer Squash Casserole
Per Bell

4 lbs squash
butter casserole
1 c cracker crumbs
1 onion
chili

1 c cheese

Mix w/ squash

1/4 cup butter

1/4 cup milk

garlic

20 min w/ lid

& take off & bake about

20 min more

Meat & Sour Sauce

- 1 small onion
- $1/4$ tsp tobacco
- 2 Tbsp butter
- 1 Tbsp Corn starch
- 1 8oz Crushed pineapple
- 2 Tbsp green mustard
- 1 Tbsp vinegar
- $1/2$ tsp salt.

Turkey Steak

slice 10 lbs. of turkey breast
into steaks

marinate overnight in:

15 oz. peanut oil

15 oz. soy sauce

32 oz. 7-up

2 Tb lemon juice

blend this in the blender in
small amounts (not more than
2 cups at a time)

barbequed or broiled

To keep your potatoes from boiling over, just add a tsp of butter or margarine when putting them on to boil.

If gravy is lumpy, try adding a little salt to the flour before adding the water.

Bread crumbs added to scrambled eggs not only improve the flavor, but make larger servings.

VINEGAR DUMPLINGS

Mix 1 quart water
1/2 cup vinegar
1 cup sugar
2 Tablespoons butter
Dash of nutmeg.
Boil together a few minutes.

Make rich biscuit dough. (If you use bisquick add a little sugar and use rich milk) Cut out biscuits, place in pan (good to have some flour on them as it helps to thicken dumplings) Pour above mixture over and bake at about 425 or 450 until biscuits are golden brown. This recipe will make a regular cake pan of dumplings.

WHOLE WHEAT BREAD

(This is the receipe Tim liked so well, LouDawn)

1-1/4 cups warm water
3 Tablespoons sugar
4 teaspoons salt
1/3 cup salad oil
1/3 cup honey
3/4 cup milk
1 cup whole wheat, or wheat germ (I much prefer
wheat germ)
2 envelopes yeast
1/2 cup warm water
3 cups whole wheat
3 cups white all-purpose flour

Mix together the 1-1/4 cups water, sugar, salt, oil and honey. Scald milk and add whole wheat or wheat germ. Cool, then add to water mixture.

Dissolve yeast in 1/2 cup warm water. Add to water/milk mixture. Blend whole wheat and white flour together. Stir half into mixture and beat until smooth. Add and stir in remaining flour. Turn dough out on lightly floured board. Knead quickly and lightly until smooth and elastic. Place in greased bowl. Cover with clean, damp towel. Let rise in warm place about 1-1/2 hours. Punch down and shape into rolls or loaves. Cover again and let rise about 1-1/4 hours. Bake at 375 degrees 30 to 40 minutes. If top seems to be getting too brown, cover with aluminum foil for remaining bakingperiod. I usually cover mine for the final 10 minutes of baking time.

Recipe makes one loaf of bread and 12 to 16 rolls.

WHOLE WHEAT BREAD

- 1 1/4 cups warm water
- 3 tablespoons sugar
- 4 ~~teaspoons salt~~
- 1/3 cup salad oil
- 1/3 cup honey
- 3/4 cup milk
- 1 cup whole wheat, or wheat germ
- 2 envelopes yeast
- 1/2 cup warm water
- 3 cups whole wheat
- 3 cups white all-purpose flour

2 1/2
6 lbs
2/3
2 1/3
1 1/2
2
4
1
6
6

Mix together the 1 1/4 cups water, sugar, salt, oil and honey. Scald milk and add whole wheat or wheat germ. Cool, then add to water mixture. Dissolve yeast in 1/2 cup warm water. Add to water/milk mixture. Blend whole wheat and white flour together. Stir half into mixture and beat until smooth. Add and stir in remaining flour. Turn dough out on lightly floured board. Knead quickly and lightly until smooth and elastic. Place in greased bowl. Cover with clean, damp towel. Let rise in warm place about 1 1/2 hours. Punch down and shape into rolls or loaves. Cover again and let rise about 1 1/4 hours. Bake at 375 degrees 30 to 40 minutes. If top seems to be getting too brown, cover with aluminum foil for remaining baking period. Marian usually covers hers the final 10 minutes of baking time. Recipe makes one loaf of bread and 12 to 16 rolls.

WHITE BREAD

Approximately 1/4 cup instant potatoes dissolved in boiling water. Then add:

9 cups lukewarm water

2/3 cup sugar

4 envelopes yeast. Mix all of above and let stand

Then add:

Scant 4 tablespoons salt

2/3 cups oil

enough flour to make a good sponge (about 12 cups)

Beat well. Turn out into pan of sifted flour (just bottom covered) Add enough flour to make soft dough

that leaves the sides ~~of~~ of the pan or bowl. Turn

out on floured board to rest for about 20 minutes.

Put in greased ~~pan~~ pan and let rise ~~to~~ until double

in bulk. Mix down. Let rise again. Mix down and

shape into rolls and loaves.

Bake in 400° oven about 35 or 40 minutes until

the desired brownness. Turn out on racks and cool.

yellow Squash Casserole (Kay)

YELLOW SQUASH CASSEROLE

Mrs. Perry Marshall

2 lb. squash (sliced 6 c.)

1/4 c. onion (chopped)

1 c. cream of chicken soup

1 c. sour cream

1 c. carrots (shredded)
1 (8 oz.) pkg. herb seasoned

stuffing mix

1/2 c. butter or oleo

Cook squash and onion in salted boiling water for 5 minutes; drain. Combine soup and sour cream. Stir in shredded carrots. Fold in squash and onion. Mix stuffing in oleo. Put half of stuffing mix in baking dish. Put vegetable mixture on top. Put remainder of stuffing mixture on top. Bake 350° for 25-30 min. Variation: Use zucchini squash or a mixture.

Zucchini Bread (Shirley Anderson)

Beat together

3 eggs

1 C. wesson oil

2 C. sugar

2 C. peeled, grated, raw
zucchini

3 C. flour

1 tsp salt

3 tsp cinnamon

$\frac{1}{4}$ ~~tsp soda~~ baking powder

1 tsp soda

1 tsp vanilla

Nuts

2 loaf pans greased.

Bake 325° 60-70 min.

Zucchini Brownies

2 c shredded zucchini

2-2 $\frac{1}{4}$ c Flour $\frac{1}{4}$ c sugar

1 tsp salt

 $1\frac{1}{2}$ tsp Soda $\frac{1}{4}$ - $\frac{1}{2}$ c cocoa $\frac{1}{2}$ c oil

2 tsp vanilla

 $\frac{1}{2}$ c nuts

mix liquid & zucchini
together add dry ingred.

18-20 min 350°

11x15 cookie sheet or
muffin tins

ZUCHINI LASAGNA (Margo)

1 lb. ground beef
1 clove garlic (minced) (I will use garlic salt)
1 teaspoon basil
1 teaspoon oregano (flakes-not powdered)
1-1/2 teaspoon oil
1/2 cup chopped onion
beef bullion crystals to taste (about 1 or 2 teaspoons)
1 cup cooked whole tomatoes (drain juice off) MASHED
1 - 6 oz can tomato paste

Brown meat, drain. Add all of above and simmer about 30 minutes.

COOK 3 to 4 medium to large zucchini (washed, dried but not peeled) slice about 1/4" thick.

Saute in 3 tablespoons oil - put lid on pan. Stir occasionally until limp.

MIX

1 small carton cottage cheese
1 cup cheese (mozerella (?) or whatever you choose)

Put 1/2 cooked zucchini in bottom of 9 x 13" pan. Cover with half meat sauce, 1/2 cheese mixture and sprinkle with dried grated parmesan cheese, then repeat another layer.

Bake at 350° uncovered for 30 minutes.

Let stand about 10 minutes before serving.