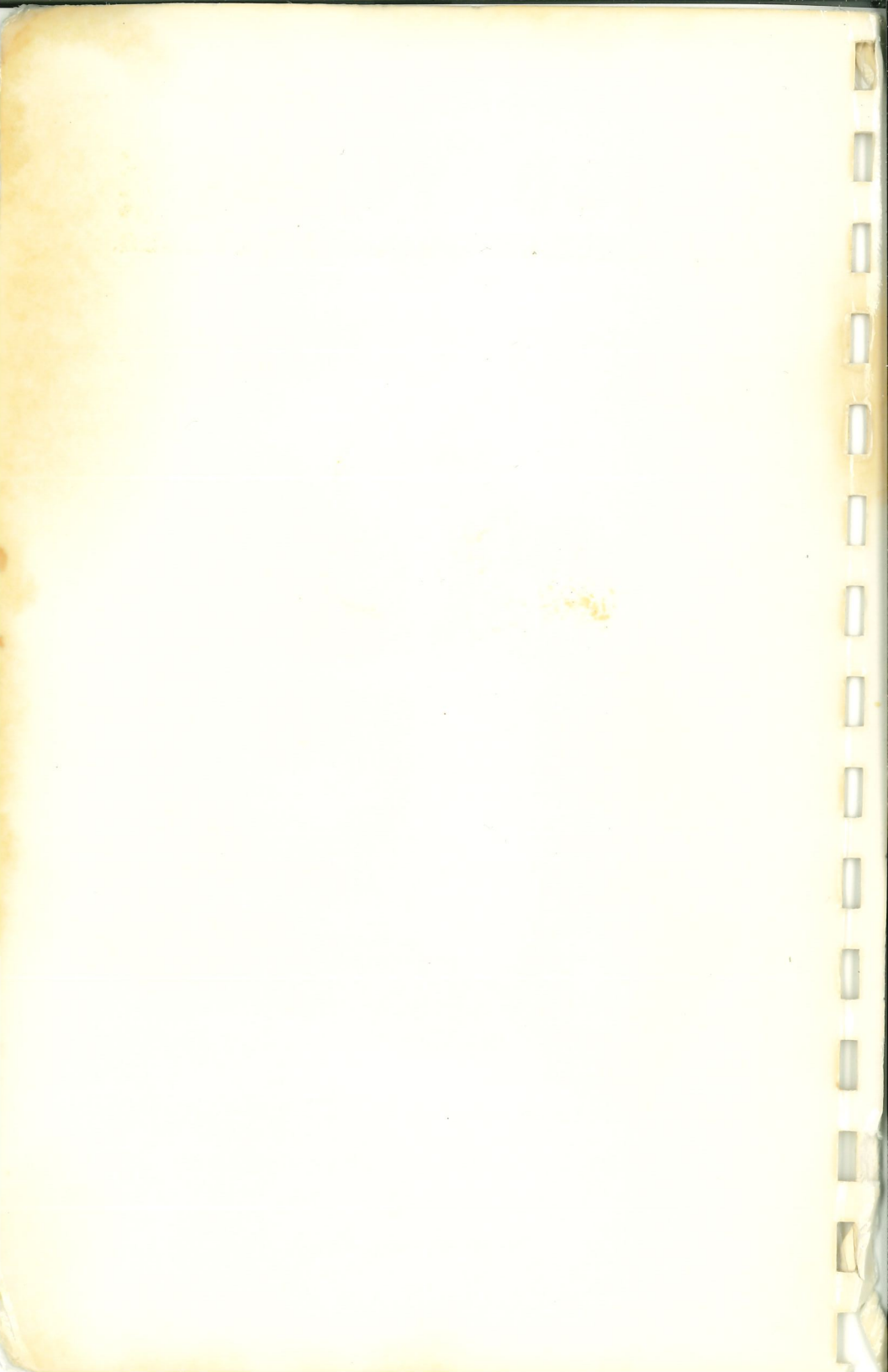


# 150 YEARS OF GOOD COOKING



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Oskaloosa, Iowa







**First Christian Church  
Oskaloosa, Iowa**



**This Article was Written by Helen Darland  
and Appeared in the Oskaloosa Herald, February 17, 1996**

When the first settlers were pushing west, among them were early day preachers. One minister by the name of H.H. Hendryx arrived in town and saw the need for a meeting place. He found it in the log cabin home of Robert and Catherine Gaston. The home was on the corner of First Avenue West and South A. Street.

At the close of their meetings, a charter was drawn up which seven members signed. Later five more names were added. Thus, a church was formed with 12 members. They were Joseph and Louise Royal. C.G. Owen, E.C. Owen, Matthew and Margaret Edmondson, and Robert, Nancy, Matilda and Eliza McConnel and Robert and Catherine Gaston.

For a time, the meetings were held in homes. When a new minister arrived. Reverend Aaron Chatterton, he saw the need for a building and they raised some \$3,000 and put up a wooden building on High Avenue West. It was dedicated on June 1, 1854.

The church flourished and took its place as a member of The Disciples of Christ. But in 1878 the old building was becoming much too small for the growing congregation and the ladies of the church purchased a lot where the present church now stands.

A pastor Wickizer and his wife worked diligently and raised money from the entire community to erect a new and bigger church and so finally in October of 1893 the "Stone Chapel" as it was called was dedicated. It had cost \$18,000 and it took its place as an important part of the city of Oskaloosa.

The congregation saw the need for more room for educational and social rooms and on February 24, 1929, the new unit was added at a cost of \$52,000. This was equipped with a fine kitchen and dining room.

Oskaloosa lacked facilities for serving large numbers of people, so the ladies of The First Christian were up to the challenge. And thus, the church became an important meeting place. The ladies were well organized with both kitchen and dining room chairmen. Some of them came early to prepare food. Others came in later to set up tables, arrange flowers and serve plates. And some came in later to do clean-up and dishwashing.

The ladies could handle everything from breakfasts to luncheons, banquets, conventions, and wedding receptions. They were proud to be serving their church as well as their community.

As the city grew, more churches and buildings were added and now our community can serve most any number of people who wish to meet here. These fine old churches are landmarks and they have served a spiritual as well as social need in our lives and have lended stability to Oskaloosa.

*"No one can cook like Mother," that's what all the children say.  
Dad likes to boast, "My mother was the best cook of her day."  
But whether she is yours or mine, on one thing we agree,  
There's more than just ingredients in Mother's recipe!*

*She gives us something extra fine that only God can make,  
That bit of Mother's heaven found in every pie and cake.  
To every cup of flour and milk she stirs into the bowl.  
She adds a pinch or two of love, a spoonful of her soul.*

*So whether it's a cake or pie or bread or jam or stew,  
With everything she cooks, her love goes out to me and you.  
And she's repaid for all the toil and care of motherhood  
To hear Dad and the children say, "Thanks, Mom, oh, gee, it's good!"*



## **Thank You**

A special thanks to those who contributed recipes to make this book a success.

### **Committee for Cookbook:**

Phyllis Lane

Ruby Snyder

JoAnne Rempe

Kelcey Rempe

Margaret Mattix

Linda Cohrt

Marilyn Boomershine

Sharon Lockard

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# Appetizers, Dips, and Beverages

*My Favorite Recipes in this section are:*

RECIPE

PAGE #

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
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## Hints for Appetizers, Beverages, and Dips

Save leftover fruit juices until there's enough to freeze in an ice tray. The cubes add extra flavor to lemonade, iced tea or Jello.

You won't need sugar with your tea if you drink Jasmine tea or the lighter bodied varieties like Formosa Oolong, which have their own natural sweetness. They are fine for sugarless iced tea, too.

Calorie-free club soda adds sparkle to iced fruit juices, makes them go further, and reduces calories per portion.

When possible, float blocks of ice in punch rather than ice cubes. This not only is more decorative, but also slows melting and diluting.

Try placing fresh or dried mint in the bottom of hot chocolate for a zesty taste.

You can thaw frozen orange juice right in the container. Remove the top metal lid and place the opened container in the microwave. Heat on high power 30 seconds for 6 oz. and 45 seconds for 12 oz.

Never boil coffee; it brings out the acid and causes a bitter taste. Store coffee in the refrigerator or freezer to retain the fresh flavor.

Coffee beans and ground coffee retain their strong flavor longer if kept in the freezer.

Use a teaspoon of nonfat dry milk in your coffee or tea rather than nondairy creamers which contain saturated fats and sugar.

To keep tea and tea bags fresh, store them in air-tight containers in a cool, dark place away from strong-flavored foods.

When serving hors d'oeuvres on a silver tray, you may wish to protect the tray from acids by covering it with a layer of green lettuce.

Use yogurt instead of sour cream for dips and you will reduce the calorie content.

Buy a loaf of unsliced pumpernickle bread and freeze it for an hour so that you can slice it wafer thin. Then spread with unsalted butter and a light sprinkling of Parmesan cheese. Toast at 325° until crisp.

Cut circles of bread with a cookie cutter, spread with mayonnaise, top with a cucumber and a pimiento sliver or a sprig of dill.

## - APPETIZERS -

### **CONFETTI BITES**

*Richelle Owen*

- |   |   |
|---|---|
| 2 (8 oz.) pkgs. refrigerator crescent rolls | 1/2 tsp. basil  |
| 2 (8 oz.) pkgs. cream cheese                | 1/4 tsp. garlic powder                                      |
| Cheese                                      | Chopped vegetables (carrots, broccoli, tomato, cauliflower) |
| 3 T. mayonnaise                             | Cheese, for top   |

Press the 2 pkgs. of refrigerated crescent rolls into a 15x10x1-inch baking sheet to form a crust. Bake at 350° for 12-15 minutes. Combine the cream cheese, mayonnaise, basil and garlic powder. Spread thinly over the cooled crust. Top with chopped vegetables. Sprinkle generously with cheese and Salad Supreme.

### **CRAB PUFFS**

*Linda Wolf*

- |                                  |  |
|----------------------------------|--|
| 1 pkgs. English muffins          | 1 (6 oz.) jar Old English sharp cheddar cheese |
| 1 (7 oz.) can crab meat, drained | 1/2 tsp. seasoned salt                         |
| 1 stick margarine                | 1/2 tsp. garlic salt                           |
| 2 T. Miracle Whip                |  |

Cut English muffins in half, then each half into quarters. Mix together remaining ingredients. Spray cookie sheets with non-stick spray and arrange muffin quarters, topped with mixture. Freeze at least for 30 minutes. (They may be kept frozen for weeks!) Broil until they puff up and are bubbly or slightly brown (3-5 minutes). Serve hot!

### **CRAB MEAT SPREAD**

*Laura Ginaven*

- |                                   |                          |
|-----------------------------------|--------------------------|
| 1 (8 oz.) pkg. cream cheese, soft | 1 sm. jar cocktail sauce |
| 1 can crab meat, well drained     |                          |

Lay slightly softened cream cheese on a serving dish. Using the back of a tablespoon, gently press in the top of cream cheese (to hold crab meat). Put the flaked crab meat on top and down sides of cream cheese. Pour cocktail sauce over cream cheese and crab meat until covered. Serve with assorted crackers. NOTE: 1 can of baby shrimp, well drained, may be used in place of crab meat.



## CHEESE AND BACON PINWHEELS

*Rhonda Taylor*

1 C. (4 oz.) shredded cheddar  
cheese  
¼ C. crispy cooked bacon,  
crumbled

¼ C. butter or margarine, soft  
2 T. green onions, sliced 1/8-inch  
7 slices, rye bread, crusts  
removed

In a small bowl, stir together all ingredients, except bread. Flatten each bread slice with rolling pin. Spread each bread slice with 1½ T. cheese mixture. Roll up jelly roll fashion beginning with short side. With serrated bread knife, slice each roll into 4 pinwheels; secure each with wooden pick. Place on cookie sheet. Heat broiler. Broil 5-inches from heat for 1½-2½ minutes or until lightly browned and cheese is melted. Remove from cookie sheet; serve immediately. Yield: 28 appetizers.

## CHEESE FILLED WONTONS

*Leesa Augustine*

1 egg, beaten  
1 C. ricotta cheese  
½ C. grated Parmesan cheese

⅓ C. parsley, snipped  
½ tsp. basil  
¼ tsp. pepper

Combine all above ingredients. Makes about 1½ cups filling for about 40 wontons. Separate wonton skins. Spoon about 1½ tsp. filling just off center of skin. Fold point of wonton over filling, tucking under. Roll once to cover filling. Moisten wonton edges with water to seal. In a deep fryer or wok, heat about 2-inches of peanut oil to 365°. Fry wontons for 2-3 minutes or until golden brown. Drain on paper towel. Serve warm with sweet & sour sauce for dipping. (Wonton skins can be found in the produce section of the supermarket. If unavailable, use egg roll skins. Quarter each one to make 4 wrappers the same size as wonton skins.)

*Thanksgiving begins in the heart, not on the table.*

## CUCUMBER SANDWICHES

*Ruby Snyder*

Cucumbers, sliced	1 (8 oz.) pkg. cream cheese
1 pkg. Good Seasons dry Italian salad dressing mix	1 loaf dark bread (cut in half) (the darker the better)
Dill weed	

Mix cream cheese and dressing mix together. I let it set out a couple of hours so it can blend. Spread the cream cheese mixture on bread and put a cucumber slice on each slice of bread. Sprinkle with dill weed.

## CHUTNEY CHEESE BALL

*Evie Faulkner*

2 (8 oz.) pkg. cream cheese, reduced fat	1 tsp. curry powder
½ C. Major Gray's Chutney	½ C. almonds, sliced
	½ tsp. dry mustard

Mix well. Roll in sliced almonds or pat onto ball. Serve with Wheat Thins.

## LOW FAT SMOKEY CHEESE BALL

*Jan Crouch*

2 (8 oz.) pkgs. non-fat cream cheese	½ C. margarine, light
1 (8 oz.) pkg. non-fat shredded cheddar cheese	2 T. non-fat skim milk
Liquid Smoke, to taste, opt.	2 tsp. steak sauce
	¼ C. dried onions, to taste

Combine cream cheese, cheddar cheese and Liquid Smoke (optional) just until blended. Add remaining ingredients and beat until fluffy. Chill slightly and shape into a ball. Coat with toasted almonds, pecans, olives, parsley or other ingredient, if desired. Serve with crackers. Makes 2 balls, medium or 1 huge one. Serves 30.

## **CHEESE BALL**

*Ione Hulbert*

1 (8 oz.) Philadelphia cream cheese	1 T. onion, grated
1 T. salad mustard	1 T. horseradish
	1 can Hormel ham

Soften cheese, then mix with other ingredients, refrigerate (overnight) and make into a ball. Roll in chopped pecans. NOTE: The Hormel ham is found in a can like the tuna.

## **CHEESE BALL**

*Dorothy Ballinger*

2 (8 oz.) pkgs. cream cheese	2 sticks margarine
1 sm.-med. onion, chopped fine	1 lb. Velveeta cheese
½ sm. jar pimentos, chopped fine	Pecans, chopped
3-4 oz. dried beef	

Mix all ingredients, except pecans. This makes 2-3 large, or approximately 7 small balls. Roll in pecans. Refrigerate or may be frozen until needed. Allow to warm to room temperature before serving.

## **PARTY CHEESE BALL**

*Dot Barnett*

2 (8 oz.) pkgs. Philadelphia cream cheese	1 T. green pepper, chopped
2 C. shredded cheddar cheese	1 tsp. lemon juice
1 T. pimento, chopped	2 tsp. Worcestershire sauce
1 T. onion, chopped	Nuts, finely chopped

Combine cream cheese and cheddar cheese; mix well. Add next 5 ingredients and mix well. Shape into balls. Roll in finely chopped nuts.

## **PARTY CHEESE BALL**

*Joette Stout*

- |  |                             |
|--|-----------------------------|
| 2 (8 oz.) pkgs. Philadelphia cream cheese  | 1 T. green pepper, chopped  |
| 2 C. (8 oz.) shredded sharp cheddar cheese | 1 T. onion, chopped         |
| 1 T. pimento, chopped                      | 2 tsp. Worcestershire sauce |
|  | 1 tsp. lemon juice          |
|  | Pecans, finely chopped      |

Combine softened cream cheese and cheddar cheese, mixing until well-blended. Add remaining ingredients and mix well. (I don't always use pimento and green pepper, just at Christmas time. I have also used minced onion, instead.) Chill this mixture. Shape into a ball and roll in chopped nuts.

## **SAUSAGE-CHEESE BALLS**

*Carol Knoot*

- |                             |                            |
|-----------------------------|----------------------------|
| 2 lbs. sausage, mild or hot | 3 C. sharp cheddar cheese, |
| 4 C. Bisquick               | grated                     |

Set out cheese and sausage to soften at room temperature. Mix sausage, cheese and Bisquick together in large bowl. Roll into small balls and bake on cookie sheet at 450° for 10 minutes. You can also freeze them until needed. Makes approximately 80.

## **PARTY BALL**

*In memory of Lorelei Martin*

- |                             |                             |
|-----------------------------|-----------------------------|
| 1 lb. liver sausage         | 1 tsp. Worcestershire sauce |
| 2 T. dill pickle juice      | ¼ tsp. garlic salt          |
| Few drops Tabasco sauce     | ⅓ C. dill pickle, diced     |
| ⅓ (8 oz.) pkg. cream cheese | ¼ C. onions, diced          |
| ¼ C. salad dressing         |                             |

Pack firmly into a little mixing bowl lined with saran wrap. Chill for several hours. Turn out and frost with remaining ⅔ of cream cheese which has been softened at room temperature. Cover with nuts and decorate with parsley.

## **CHEESE BALL**

*Kendra Slycord*

1 pt. sour cream	1 sm. onion, diced
4 (8 oz.) pkgs. cream cheese	1 sm. jar olives, drain & chop
1 green pepper, diced	1 lb. grated cheddar cheese

Mix all together and add chopped pecans or walnuts.

## **TUNA BALL**

*Jana Van Hulzen*

1 sm. can tuna, drained	1 (8 oz.) pkg. cream cheese
1 T. salad dressing	¼ C. pickle relish, drained
2 T. parsley flakes	¼ tsp. salt
Dash Tabasco sauce	1 tsp. onion, grated
¼ tsp. garlic salt	

Mix all ingredients together.

## **DRIED BEEF ROLL-UPS**

*Marilyn Boomershine*

1 pkg. dried beef	1 pkg. dry onion soup
1 pkg. cream cheese	1 jar dill pickle spears

Mix cream cheese and onion soup. Spread on dried beef slices. Add a pickle. Roll up and cut into bite-sized pieces. Secure with toothpicks. Chill and serve. I have used this without the onion soup mix.

## **SHRIMP SPREAD**

*Jerry Wood*

1 C. Miracle Whip	1 tsp. onion, chopped
1 C. sharp cheddar cheese	1 tsp. Worcestershire sauce
1 can tiny shrimp	1 dash garlic salt

Mix all ingredients. (Cheese should be grated.) Puree to a butter consistency. Refrigerate. Serve with crackers.



## LIVER PASTE

*Carol Peterson*

- |                              |                               |
|------------------------------|-------------------------------|
| 1/2 lb. braunschweiger       | 2 tsp. prepared mustard       |
| 3 T. sweet pickle relish     | 3/4 tsp. Worcestershire sauce |
| 1/4 C. onion, finely chopped | 1/8-1/4 tsp. Tabasco sauce    |
| 1/4 C. salad dressing        |                               |

Mash braunschweiger with a fork until soft. Mix all ingredients. Remove from refrigerator 30 minutes before serving. Pass with crackers.

## PIZZA SNACKS

*Carol Knoot*

- |                           |                      |
|---------------------------|----------------------|
| 2 lbs. Velveeta           | Garlic salt          |
| 2 lbs. hamburger          | Oregano              |
| 2 lbs. hot sausage        | 2-3 loaves rye bread |
| 1 T. Presti's pizza spice |                      |

Brown the hamburger and sausage. Cut up Velveeta and add to meat. Mix and melt together and add pizza spice, garlic salt and oregano, to taste. Spread mixture on small pieces of rye bread and freeze. When ready to serve, take from freezer to oven and bake until cheese is melted.

## TORTILLA WRAPS

*JoAnne Rempe*

- |                                 |                                       |
|---------------------------------|---------------------------------------|
| 1 (16 oz.) pkg. flour tortillas | 1 sm. can green chilies,<br>undrained |
| 1 C. sour cream                 | 1 C. shredded cheddar cheese          |
| 1 (8 oz.) pkg. cream cheese     | 1 sm. bunch green onions              |
| 1/4 tsp. garlic salt            |                                       |

Mix all ingredients together and spread on tortillas. Roll tortillas and chill. Cut into pieces and serve.

## TACO SNACK PLATTER (LOW FAT)

*Jan Crouch*

- |   |   |
|---|---|
| 1 (16 oz.) can fat-free refried beans                   | 4 green onions, chopped                         |
| 1 (16 oz.) carton non-fat sour cream                    | 10 black olives, sliced                         |
| 2 T. taco seasoning mix                                 | 2 tomatoes, chop & drain                        |
| ½ lb. (about 1 C.) ground beef, cooked, rinsed & cooled | ½ green pepper, chopped                         |
| ⅓ head lettuce, shredded                                | 1 (8 oz.) pkg. non-fat cheddar cheese, shredded |
|   | Mild taco sauce                                 |
|   | Baked tortilla chips                            |

Spread refried beans in a thin layer on a large platter. Add a layer of sour cream and sprinkle on the taco seasoning mix. Add beef, lettuce, onions, olives, tomatoes and green pepper. Add cheese just before serving. NOTE: This can be made up several hours ahead and refrigerated until ready to use. Add the taco sauce in a bowl. Serve chips as dipper for taco platter. Serving: 1/16 of recipe. Calories 88, Fat 1 g.

## BETTY'S SALSA

*Jana Van Hulzen*

- |                                   |                               |
|-----------------------------------|-------------------------------|
| 3 T. oil                          | 2-3 tomatoes, chopped         |
| 3 T. vinegar                      | Salt & pepper, to taste       |
| 2 sm. cans green chilies, chopped | Garlic salt, to taste         |
| 1 sm. can black olives, chopped   | 2-3 jalapeno peppers, chopped |
| 2-3 bunches green onions, chop    |                               |

Mix together and refrigerate.

## BETH'S CARAMEL CREAM CHEESE DIP

*Mari-Kay Corbett*

- |  |                          |
|--|--------------------------|
| Fresh fruit, cleaned and cut into spears, slices or wedges | ½ C. brown sugar         |
| 1 (8 oz.) pkg. cream cheese                                | ¾ tsp. caramel flavoring |
|  | ½ tsp. vanilla flavoring |

Soften cream cheese. Blend with brown sugar and flavorings. Store in refrigerator. This works well with Granny Smith apples, bananas, pears, white grapes and strawberries.

**CARAMEL DIP**

*Kendra Slycord*

- 2 sticks oleo
- 60 caramels
- 1 can sweetened condensed milk

Melt together in the microwave or double boiler. Store in the refrigerator and warm (not boil) that amount you want to use. This is an excellent dip for apples, pineapple, grapes and bananas.

**DILL DIP**

*Nellie Helm*

- 1 C. mayonnaise
- 1 C. sour cream
- 1 T. dill weed
- 1 T. Lawry's salt
- 1 T. parsley flakes
- 1 T. dehydrated onion
- 1 scant T. sugar

Mix all ingredients together and let stand for several hours to flavors to mix. This is good with fresh vegetables.

**DILL DIP**

*Sandra Stewart*

- 1 pt. sour cream
- 1 pt. mayonnaise
- 1 T. dill weed
- 1 T. onion, finely chopped
- 1 tsp. Beau Monde salt

Mix above ingredients together. Makes excellent vegetable dip.

**DEVAN'S HOT PRAIRIE FIRE DIP**

*Devan Molyneux*

- 1 lb. ground pork or turkey
- 1 sm. onion, chopped
- 1 (10 oz.) can tomatoes with green chilies, drained (Ro-tel)
- 1 (15 oz.) can chili, no beans
- 1 lb. Velveeta cheese, in small chunks
- Plain taco chips

Brown ground meat with onion in a skillet, stirring until crumbly; drain. Add tomatoes, chili and cheese. Cook until cheese melts and mixture is heated through. Serve with taco chips. Approximately 24 servings.

## LAYERED TACO DIP

*Devan Molyneux*

- |                                   |                              |
|-----------------------------------|------------------------------|
| 1 (8 oz.) pkg. cream cheese, soft | 1 C. lettuce, shredded       |
| 1 C. sour cream                   | 1 tomato, chopped            |
| 1 pkg. taco seasoning mix         | 1 C. shredded cheddar cheese |
| 1 (8 oz.) jar taco sauce          | Nacho chips                  |

Combine cream cheese, sour cream and seasoning mix in bowl; mix well. Spread on round plate. Spoon taco sauce over top. Sprinkle with lettuce, tomato and cheese. Serve with nacho chips. Makes 16 servings.

## FRUIT DIP

*Kendra Slycord*

- |                                 |                             |
|---------------------------------|-----------------------------|
| 1 (7 oz.) jar marshmallow creme | Red food coloring, optional |
| 1 (8 oz.) pkg. cream cheese     |                             |

Mix together until smooth. Great dip for strawberries, apples, grapes and bananas.

## FRENCH DIP

*Linda Brubaker*

- |                  |                       |
|------------------|-----------------------|
| 2 onions, sliced | ½ pkg. onion soup mix |
| 1/8 C. soy sauce | 1 (2-3 lb.) roast     |
| 2 C. beef broth  | 1 C. water            |

Cook in crock pot for 12 hours. Split buns and toast to dip in meat and au jours.

## FAT-FREE VEGETABLE DIP

*Ruby Snyder*

- |                               |                       |
|-------------------------------|-----------------------|
| 1 C. fat-free mayonnaise      | Garlic salt, to taste |
| 1 C. fat-free French dressing |                       |

Mix. Serve with all kinds of vegetables.

## GUACAMOLE/AVOCADO DIP

*Donna Bixler*

3 ripe avocados  
1 tomato, peeled & diced  
1/3 C. mayonnaise

4 strips bacon, fried  
1/4 C. green onions, diced  
1 tsp. salt, Tabasco & pepper

Mash avocados, add tomatoes, crumbled bacon and onions. Mix in mayonnaise, salt, Tabasco and pepper (season to taste). Leave seed in to keep from turning brown. Cover in refrigerator. Substitutes: approximately 1 tsp. Ortega diced chili peppers for bacon. Instead of salt, use lemon juice.

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## MARSHMALLOW DIP

*Marilyn Boomershine*

1 (7 oz.) jar marshmallow creme  
Nutmeg  
Cinnamon

1 (8 oz.) pkg. cream cheese,  
at room temperature

Soften marshmallow creme in microwave for 30 seconds. Mix marshmallow creme and cream cheese with mixer. Add a dash or two of nutmeg and cinnamon. Pour into serving dish. Serve as a dip for fresh fruits, especially good with strawberries.

## MULTI USE DIP

*Ms. Gayle Gray*

1 C. Hellman's mayonnaise  
1 C. sour cream  
1 T. onion flakes

1 T. parsley flakes  
1 tsp. dill weed  
1 tsp. Beau Monde

Mix well. Serve with crackers, bagels, chips, carrot sticks, green pepper strips, celery, cauliflower, etc. Also delicious on baked potatoes. Better if you let stand for a few hours before serving.



## **NACHO HAMBURGER DIP**

*Kay DeJong*

2 lbs. hamburger	1 tsp. garlic salt
1 can Old El Paso sauce, mild	1 tsp. paprika
1 T. chili powder	2 lbs. Velveeta cheese

Brown meat, add everything except cheese. Slowly add cheese, stirring constantly until melted. Serve with nacho chips.

## **QUICK AND EASY MEAT DIP**

*Sandra Stewart*

1 lb. ground beef	1 sm. box Mexican Velveeta cheese
1 lb. sausage	
1 (16 oz.) jar mild picante sauce	

Brown ground beef and sausage together; drain. Put meat, cheese and picante sauce in crock pot. Stir occasionally until cheese is melted. Very good with tortilla chips.

## **REUBEN DIP**

*Margaret Mattix*

1 C. Swiss cheese, grated	2 tsp. minced onions
1 C. sauerkraut	1 (8 oz.) pkg. Philadelphia cream cheese, cubed
½ C. sour cream	1 (8 oz.) pkg. corned beef, in small pieces
2 tsp. spicy brown mustard	
1 T. ketchup	

Mix together and bake in a covered dish at 350° for 30 minutes. Bake for 5-10 minutes more uncovered until golden. Serve with crackers.

*Many receive advice, only the wise profit by it.*

## SPINACH DIP

*Carol Knoot*

- |   |  |
|---|--|
| 1 (10 oz.) box frozen spinach,<br>drained | 1 box Knorr Swiss dried<br>vegetable soup        |
| 1 C. mayonnaise                           | 1 (10 oz.) can water chestnuts,<br>drained & cut |
| 1 (8 oz.) carton plain yogurt             |  |

Mix all the ingredients above and chill.

## CAROL'S SPINACH DIP

*Shirley Van Zee*

- |   |  |
|---|--|
| 1 (10 oz.) pkg. frozen spinach,<br>thawed and drained | 1 pkg. dry Knorr's vegetable soup      |
| 1 C. mayonnaise                                       | ½ C. onion, chopped                    |
| 1 (8 oz.) cont. sour cream                            | 1 can water chestnuts, chop &<br>drain |

Combine and refrigerate for at least 24 hours. NOTE: Make sure you use mayonnaise and not salad dressing.

## WARM SPINACH DIP

*Jana Van Hulzen*

- |   |                                       |
|---|---------------------------------------|
| 1 envelope Lipton vegetable<br>soup mix   | 1 (8 oz.) carton sour cream, lite     |
| 1 (10 oz.) pkg. frozen chopped<br>spinach | 1 C. shredded cheddar cheese          |
|   | 1 C. shredded Monterey Jack<br>cheese |

Preheat oven to 350°. Prepare spinach per package instructions (I microwave it). Drain excess water off spinach. Add remaining ingredients, mix and bake for 30 minutes. Serve with taco chips, bread sticks or crackers. Dip may be microwaved for 10 minutes in lieu of baking.

*No man is a failure, who is enjoying life.*

## **SPINACH DIP**

*Evie Faulkner*

1 pt. sour cream	1 can water chestnuts, drained and chopped
1 C. real mayonnaise	
1 envelope Knorr instant dry vegetable soup mix	1 (10 oz.) pkg. frozen spinach uncooked

Squeeze spinach to expel water. Mix all ingredients together. Serve with raw vegetables. Fat free ingredients may be used.

## **SHRIMP DIP**

*Danelle Stek*

1 jar shrimp cocktail sauce	1 can small shrimp
1 (8 oz.) pkg. cream cheese	

Mix cream cheese and shrimp together well. Top with cocktail sauce. Best with wheat thin crackers.

## **TOSTITO CHIP'S DIP**

*Suzette Waite*

1 lb. hamburger or ground turkey	1 (8 oz.) cont. sour cream
1 can refried beans	1 (8 oz.) pkg. cream cheese
1 pkg. taco seasoning	Onion, chopped
2 tomatoes, chopped	2 C. cheddar cheese, shredded
Lettuce, shredded	

Brown hamburger and add refried beans and taco seasoning. Put in the bottom of a 8x13-inch dish. Whip cream cheese and sour cream together. Layer over hamburger. Add layer of tomatoes, then layer of lettuce, layer of onion (also good is chopped peppers and/or bacon pieces). Then top with cheddar cheese.

## TEX MEX DIP

*Danelle Stek*

- |                            |                                |
|----------------------------|--------------------------------|
| 2 cans bean dip            | 1 pkg. taco seasoning          |
| 3 ripe avocados            | ½ C. mayonnaise                |
| 2 T. lemon juice           | 1 lg. bunch green onions, chop |
| ½ tsp. salt                | 3 tomatoes, chopped            |
| ¼ tsp. pepper              | 8 ozs. shredded cheddar cheese |
| 1 (8 oz.) cont. sour cream | 1 can ripe olives, chopped     |

Peel and mash avocados, add lemon juice, salt and pepper. In a bowl, combine sour cream, mayonnaise and taco seasoning. On a large serving platter, spread bean dip, avocados, layer with sour cream mixture. Top with onions, tomatoes and olives. Sprinkle cheese on top. May serve at room temperature or refrigerate. Serve with round tortilla chips.

## ARTICHOKE NIBBLES

*Donna Bixler*

- |   |  |
|---|--|
| 2 (6 oz.) jars marinated artichoke hearts | ¼ C. fine dry bread crumbs                       |
| 1 sm. onion, chopped                      | ¼ tsp. salt                                      |
| 4 eggs                                    | 1/8 tsp. pepper                                  |
| 2 T. minced parsley                       | 1/8 tsp. oregano                                 |
| 1 clove garlic, minced or mashed          | 1/8 tsp. Tabasco sauce                           |
|   | ½ lb. sharp shredded cheddar cheese (about 2 C.) |

Drain marinade from 1 jar of artichokes into frying pan. Saute ' onions and garlic. Discard marinade from other jar. Add chopped artichokes and set aside. Beat eggs, add bread crumbs, salt and pepper; add rest of ingredients. Pour into 9x9-inch greased baking pan. Bake at 325° for 30 minutes. Cool in pan, cut into squares. Serve hot or cold.

*It is better to wear out than to rust out.*

## **CARAMEL APPLES**

*Rhonda Taylor*

2 C. sugar  
2 cans sweetened condensed milk

2 tsp. vanilla  
1 C. corn syrup

Mix all ingredients in a saucepan and dip apples into mixture.

## **POPCORN NUT CRUNCH**

*Floren Schultz*

2½ qts. popped corn  
1½ C. walnuts, peanuts or a  
mixture of each  
⅔ C. slivered almonds

1⅓ C. butter  
1 T. vanilla  
½ C. white syrup

Place popped corn and nuts on a large cookie sheet or a shallow pan. Combine sugar, syrup and butter in a heavy saucepan, bring to a boil over medium heat, stirring occasionally for 12-15 minutes or until mixture turns a light caramel color. Remove from heat, stir in vanilla. Pour over corn and nut mixture to coat evenly. Spread on waxed paper to cool. Store in tight container.

## **SWEET TOOTH POPCORN**

*Mike Rempe*

2 qts. popped corn  
3 T. butter  
2 T. sugar

½ tsp. cinnamon  
½ tsp. vanilla  
¼ tsp. nutmeg

Heat all ingredients. Place popcorn in a large paper bag. Pour warm mixture over and seal bag. Shake vigorously.

*Don't agonize. Organize.*



**CARAMEL POPCORN**

*Mary Brummel*

- |                  |                          |
|------------------|--------------------------|
| 2 C. white sugar | 1/2 stick butter         |
| 1/2 C. water     | 1/2 tsp. cream of tartar |

Stir well in a 2-qt. pan. Cook using medium heat until light brown in center and do not stir. Add 1/2 tsp. soda and beat quickly. Pour over 1 gallon popped corn. Store in tight jars.

**CARAMEL CORN**

*Shirley Van Zee*

- |                          |                       |
|--------------------------|-----------------------|
| 1 C. brown sugar         | 18 large marshmallows |
| 1 C. butter or margarine | 1 gallon popped corn  |

Melt first 3 ingredients in saucepan or in microwave oven. Pour over popped corn. Mix well. Bake in 200° or 225° oven for 1 hour. Stir every 15 minutes. Almonds or other nuts may be added.

**CARAMEL CORN**

*Leonard Barber*

- |                         |                       |
|-------------------------|-----------------------|
| 1 C. margarine          | 1/2 tsp. baking soda  |
| 2 C. brown sugar        | 1 tsp. vanilla        |
| 1/2 C. white corn syrup | 6-10 qts. popped corn |
| 1 tsp. salt             |                       |

Melt margarine, sugar, syrup and salt; bring to boil. Boil for 5 minutes. Remove from heat and stir in soda and vanilla. Pour over corn, tossing to coat. Put into 2-3 large shallow pans and put in 250° oven for 1 hour, stirring every 15 minutes. Cool and break apart. May also add peanuts (about 1 C.). Amount of corn depends on how much coating you like on each kernel.

*Never grow a wishbone where your backbone ought to be.*

## **GORP**

*Martha Comfort*

2 C. natural nuts  
1 C. salted or dry roasted nuts  
1 C. raisins  
1 C. dried apricots, chopped  
1 C. M&M's

Mix together and keep in an airtight container (if it last long enough to be kept in an airtight container)!

## **HOMEMADE GRANOLA**

*Lisa Boggess*

2½ C. rolled oats  
½ C. wheat germ  
½ C. sesame seeds  
½ C. sunflower seeds  
½ C. sliced almonds  
½ C. coconut

Combine all ingredients. Mix ½ C. honey and ¼ C. oil to dry mixture. Spread on a large cookie sheet. Bake at 300° until golden brown; about 45 minutes. Stir every 15 minutes.

## **JALAPENO CHEESE SQUARES**

*Betty Broerman*

4 C. shredded cheddar cheese  
4 eggs, beaten  
1 tsp. minced onion  
2 jalapeno peppers

Seed and dice peppers, add to rest of ingredients. Spread into ungreased 8-inch square pan. Bake for 30 minutes at 350°. Serve warm.

## **PINK POPCORN BALLS**

*Cindy Molyneax*

Place in a large buttered bowl, 7 C. popped corn. In bottom part of double boiler, heat about 1-inch of water to boiling. In the top put 3 C. miniature marshmallows, 2 T. butter and ¼ tsp. salt. Set over the boiling water and stir until marshmallows are melted. Tint pink. Pour marshmallow mixture over popcorn and stir gently to coat. Grease hands well with butter and quickly shape. Makes 10.

**PARTY MIX**

*Ione Hulbert*

- |                           |                    |
|---------------------------|--------------------|
| 1 box Cheerios            | 2 cans mixed nuts  |
| 1 box corn chex           | 2 pkgs. pretzels   |
| 1 box corn kix            | 2 tsp. celery salt |
| 3 T. Worcestershire sauce | 2 tsp. garlic salt |
| 1 lb. butter              |                    |

Mix all together and bake for 2 hours at 250°. Stir every 20 minutes.

**POPPED GOLDEN GRAHAMS**

*Virjean Van Hulzen*

- |                            |                 |
|----------------------------|-----------------|
| 1 box Golden Graham cereal | 3 tsp. cinnamon |
| 9 C. popped popcorn        | 2 C. peanuts    |
| 1½ sticks oleo             | 4 C. M&M's      |
| ½ C. sugar                 |                 |

Melt oleo, add sugar and cinnamon. Put all ingredients except M&M's in a brown paper bag. Drizzle oleo mixture over and shake. Microwave on high for 30 seconds; shake. Microwave again for 30 more seconds. Pour into a large bowl. Let cool and add M&M's.

**PRALINE CHEX MIX**

*Martha Comfort*

- |                  |                     |
|------------------|---------------------|
| ¾ C. margarine   | 1 C. pecans         |
| ¾ C. brown sugar | 1 C. pretzel sticks |
| 6 C. Crispix     |                     |

Mix together the margarine and brown sugar in a saucepan and heat thoroughly. Boil for 2 minutes, stirring constantly. Mix together the rest of the ingredients. Coat with the sugar mixture. Pour into a greased 9x13-inch pan. Bake at 350° for 8 minutes. Stir and bake another 8 minutes. Spread on foil to cool.

## **PUPPY CHOW**

*Rhonda Taylor*

8 C. rice chex or crispex cereal  
6 ozs. Nestle's chocolate chips  
½ C. peanut butter

1 stick margarine  
1 c. powdered sugar, sifted

Melt in a double boiler or microwave. Coat rice chex cereal. Place in paper sack with powdered sugar; shake until chexs are sugar coated.

## **ROCKY ROAD PIZZA**

*Devan Molyneux*

1 C. margarine, softened  
½ C. sugar  
½ C. brown sugar, packed  
1 egg  
1 tsp. vanilla

1¾ C. flour  
1 C. peanuts  
1 C. miniature marshmallows  
1 C. chocolate chips

Cream margarine at medium speed in mixer bowl until light. Add sugar and brown sugar, beating until fluffy. Beat in egg and vanilla. Add flour gradually, beating at low speed until well mixed. Spread evenly on ungreased 14-inch pizza pan. Bake at 375° for 12 minutes or until golden brown. Sprinkle with peanuts, marshmallows and chocolate chips. Bake for 6-8 minutes or until marshmallows are golden brown. Cool in pan on rack. Cut into wedges or squares with pizza cutter. Makes 32 servings.

## **EVELYN'S VEGETABLE PIZZA**

*Phyllis Lane*

2 tubes crescent rolls  
2 (8 oz.) pkgs. cream cheese  
⅔ C. mayonnaise  
1 tsp. dill weed  
1 tsp. minced onion  
½ tsp. garlic powder  
1 C. broccoli

1 C. cauliflower  
1 C. radishes  
1 C. carrots, shredded  
1 C. tomatoes, diced  
4 green onions, chopped  
1 C. shredded cheese

Pat rolls into jelly roll pan. Bake at 375° for 12 minutes. Mix together cream cheese, mayonnaise, dill weed, onion and garlic powder. Put on cooled crust. Cut broccoli, cauliflower and radishes into small pieces and put these and rest of ingredients over pizza. Optional: sliced olives, sliced mushrooms and pimento.



## TAFFY APPLE PIZZA

*Rhonda Taylor*

- |   |                                   |
|---|-----------------------------------|
| 1 (20 oz.) roll refrigerated sugar cookie dough | ½ tsp. vanilla                    |
| ¼ C. all purpose flour                          | 1 med. apple, cored & sliced thin |
| 2 (3 oz.) pkgs. cream cheese, softened          | Lemon juice, optional             |
| ⅓ C. peanut butter                              | ¼ tsp. ground cinnamon            |
| ¼ C. brown sugar, packed                        | ¼ C. caramel ice-cream topping    |
|   | ½ C. peanuts, chopped             |

For the Crust: In a large mixing bowl, knead together the cookie dough and flour. Place dough in a greased 12-13-inch pizza pan; prep from center to edges to form a crust. Bake in a 375° oven for about 12 minutes or until golden. Cool in pan on a wire rack.

For the Topping: In a medium mixing bowl, combine cream cheese, peanut butter, brown sugar and vanilla; beat with an electric mixer on medium speed until combined. Spread onto cooled crust. If desired, cover and chill overnight. Before serving, brush apple slices with lemon juice, if desired. Arrange apple slices atop the peanut butter mixture. Sprinkle with ground cinnamon. Drizzle with caramel topping. Sprinkle with peanuts. Cut into wedges to serve. Makes 10-12 servings.

## VEGETABLE PIZZA

*Carol Knoot  
Amy Molyneux*

- |                                     |  |
|-------------------------------------|--|
| 2 tubes refrigerated crescent rolls | 1 T. Hidden Valley Mix (dry)   |
| 2 (8 oz.) pkgs. cream cheese        | Fresh vegetables (chopped celery, shredded carrots, or any other vegetable you would like) |
| ⅔ C. mayonnaise                     | 8 ozs. shredded cheese   |
| ½ tsp. seasoned salt                |  |
| 1½ tsp. dill weed                   |  |

Unroll crescent rolls into greased jelly roll pan. Bake at 400° for 10 minutes. Mix cream cheese, mayonnaise, salt, dill weed and the Hidden Valley Ranch dressing mix and spread on the cooled crust. Chop and sprinkle fresh vegetables and cheese. This makes a great low-fat snack using no-fat cream cheese and mayonnaise.

## PRETZELS

*Joette Stout*

1½ C. warm water  
1 pkg. dry yeast  
½ tsp. sugar  
4½ C. flour

1 egg yolk diluted in 1-2  
tsp. water or milk  
Coarse salt

Combine warm water, yeast and sugar and let stand for 1 hour. Mix in flour. Knead mixture for 10 minutes. Put mixture in greased bowl, cover and let rise until doubled. Make pretzels on greased cookie sheet. Dilute egg yolk with water or milk. Brush a thin coat on each pretzel and sprinkle with coarse salt. Bake in a preheated oven at 450° for 12-15 minutes.

## SNACK MIX

*Cindy Molyneux*

1 (15 oz.) box cherrios  
1 (12 oz.) pkg. raisins  
1 (12 oz.) pkg. peanuts

1 C. brown sugar  
½ C. margarine  
¼ C. Karo syrup

Mix in a large pan the first three ingredients. Boil together the last three ingredients. After mixture comes to a boil, remove from heat and add ½ tsp. baking soda. Pour over cherrios mixture. Bake for 15 minutes at 250°. When cooled, add 12 ozs. plain M&M's and 1 (10 oz.) bag miniature marshmallows.

## OVEN BAKED CARAMEL CORN

*Donna Bixler*

1 C. margarine  
2 C. brown sugar, packed  
½ C. corn syrup  
1 tsp. salt

½ tsp. soda  
1 tsp. vanilla  
6 qts. popped popcorn

Melt margarine in saucepan, stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly. Cook for 5 minutes without stirring. Remove from heat, stir in soda and vanilla. Pour in deep baking pan, coating well. Bake at 250° for 1 hour, stirring every 15 minutes. Cool on waxed paper, break apart. Store in airtight container. OPTIONAL: Mix in peanuts before coating.

**SPUTNIK DOUGHNUTS**
*Judy DeJong*

- |                      |                   |
|----------------------|-------------------|
| 2 eggs               | 3/4 tsp. salt     |
| 1 C. milk            | 3 C. flour        |
| 1 tsp. vanilla       | 1/2 tsp. cinnamon |
| 1 C. sugar           | 1/2 tsp. nutmeg   |
| 2 tsp. baking powder |                   |

Mix eggs, milk, vanilla and sugar with mixer. Add dry ingredients and mix well. Drop batter into hot fat by teaspoonfuls. May shake hot doughnuts in a bag of sugar and cinnamon to coat. Serve with glass of cider. Good treat for halloween.

**GUESS WHATS**
*Kay Lester*

- |                       |                            |
|-----------------------|----------------------------|
| 6 C. crispex          | 1 tsp. vanilla             |
| 1 C. Spanish peanuts  | 1 C. sugar                 |
| 1 C. white Karo syrup | 1 C. crunchy peanut butter |

Bring syrup and sugar to a boil. Stir in peanut butter and vanilla. Pour over cereal mixture and nuts. Pat into a 9x13-inch butter pan; cool.

**MICROWAVE PARTY MIX**
*Dorothy P. Dickinson*

- |                               |                      |
|-------------------------------|----------------------|
| 1 C. butter                   | 1 can mixed nuts     |
| 1/2 C. grated Parmesan cheese | 2 C. pretzels        |
| 1/2 tsp. celery salt          | 2 C. corn curls      |
| 1/2 tsp. onion powder         | 2 C. cheese crackers |
| 1/2 tsp. garlic powder        | 2 C. oyster crackers |

Mix all together. Cook for 2 1/2 minutes in microwave; stir. Return and cook for 2 1/2 minutes more. Can be frozen and reheated.

## — BEVERAGES —

### INSTANT CAPPUCINO MIX

*Danelle Stek*

- |  |  |
|--|--|
| 1 (16 oz.) pkg. Nestle's Quik            | 2 (3 qt.) pkgs. non-fat dry milk                     |
| 1 C. instant coffee granules,<br>blended | 1 (8 oz.) jar amoretto flavored<br>non-dairy creamer |
| 2 C. powdered sugar                      |  |

Combine all ingredients in a bowl; mix well. Use 1 C. of hot water with  $\frac{1}{4}$  C. mix. Store remainder of mix in airtight container. Flavor of cappucino mix can be changed by using different flavored non-dairy creamer.

### HOT MULLED CIDER

*Linda Wolf*

- |                                      |                                  |
|--------------------------------------|----------------------------------|
| 2 qts. apple cider                   | 1 tsp. whole cloves              |
| $\frac{1}{4}$ C. brown sugar, packed | $\frac{1}{8}$ tsp. ground ginger |
| 2 sticks cinnamon                    | 1 orange(sliced, but unpeeled)   |

Put ingredients into a crock pot. Heat on low for 2 hours or more.

### COCOA FOR A CROWD

*Lisa Boggess*

- |                         |                            |
|-------------------------|----------------------------|
| $1\frac{1}{2}$ C. sugar | $\frac{3}{4}$ C. hot water |
| $1\frac{1}{4}$ C. cocoa | 1 gallon milk              |
| $\frac{1}{2}$ tsp. salt | 1 T. vanilla               |

Combine sugar, cocoa and salt in a 6-qt. saucepan. Gradually add hot water. Cook over medium heat until mixture boils. Boil and stir for 2 minutes. Add milk. Stir occasionally. DO NOT BRING THIS TO A BOIL. Remove from heat. Add vanilla and serve. Makes 22 (6 oz.) servings.



**COCOA MIX***Cindy Molyneux*

1 lb. Nestles Quik	1 C. powdered sugar
Dry milk to make 8 qts.	2 tsp. salt
6 ozs. Coffee Mate	

Mix and add  $\frac{1}{4}$  C. dry mix to 1 C. of hot water for each serving.

**DRY COCOA MIX (USED FOR CYF)***Mary E. Palmer*

1 (20 qt.) box powdered milk	3 lbs. quick chocolate drink powder
1 (1 lb.) sack dry coffee creamer	
3 C. powdered sugar	

Mix all ingredients and store dry. Makes a diaper-pail size container full. Use  $\frac{1}{3}$  C. mix per 1 C. boiling water to serve individual. One gallon serves approximately 18 people.

**HOT COCOA MIX***Joette Stout*

6 ozs. Coffee Mate	$\frac{3}{4}$ bag powdered sugar
1 lb. Nestle's Quik	1 (8 qt.) size non-fat dry milk

Mix all ingredients together well. To use add  $\frac{1}{3}$  C. of mixture to 1 C. of hot water; stir well.

**EGGNOG***Phyllis Lane*

4 C. non-fat dry milk	1 (6 oz.) jar non-dairy creamer
2 (4 $\frac{1}{2}$ oz.) pkgs. no-bake custard mix	2 tsp. ground nutmeg

Combine ingredients thoroughly. Store in tightly covered container in a cool place or in the freezer. To use, put 3 T. mix in cup, add hot water and stir.

## **EGGNOG SUPREME**

*Linda Wolf*

2 eggs	1 tsp. vanilla
2½ T. sugar	Pinch salt
1 qt. milk	Nutmeg

Blend ingredients 1-5 well, then put into a punch bowl and sprinkle fresh nutmeg on top.

## **FRUIT SLUSH**

*Donna Gatton*

1 med. can fruit cocktail	½ C. sugar
1 sm. can frozen lemonade	1 (10 oz.) pkg. frozen strawberries
1 sm. can frozen orange juice	2 C. gingerale
1 sm. banana	
1 sm. can crushed pineapple	

Blend fruit in blender. Pour into another container and add the gingerale. Makes 12 plastic cups or more cupcake-size papers placed in muffin tins and freeze. Set cups out 15-20 minutes before serving.

## **ANY FLAVOR SLUSHY PUNCH**

*Devan Molyneux*

3 (3 oz.) pkgs. any flavor gelatin	46 ozs. pineapple juice
4 C. boiling water	12 ozs. frozen lemonade concentrate, thawed
3 C. sugar	2-3 qts. gingerale or 7-Up
9 C. cold water	

Dissolve gelatin in boiling water in a very large container. Add sugar; stir until dissolved. Add cold water, pineapple juice and lemonade concentrate; mix well. Freeze until firm. Let stand at room temperature for about 3 hours or until slushy. Pour into punch bowl. Add gingerale or 7-Up just before serving. Yields: 60 servings.

**CRANBERRY CHRISTMAS PUNCH***Helen Rinehart*

- |   |                                |
|---|--------------------------------|
| 1 (3 oz.) pkg. cherry Jello                   | 1 qt. cranberry juice, chilled |
| 1 (6 oz.) can frozen lemonade or orange juice | 1 (12 oz.) gingerale or 7-Up   |

Dissolve Jello in 1 C. boiling water. Stir in lemonade. Add chilled cranberry juice and 3 C. cold water. Pour in punch bowl. When ready to serve, pour in gingerale or 7-Up gradually. Cranberry sherbet can be added.

**CRANBERRY FREEZE***Rhonda Taylor*

- |                      |                    |
|----------------------|--------------------|
| 4 C. pineapple juice | 1½ C. sugar        |
| 4 C. cranberry juice | 1 bottle Cold Duck |
| 2 bottles gingerale  |                    |

Heat the juices with the sugar until dissolved. In a large container, mix juices and sugar with gingerale and Cold Duck. Freeze in container 8-12 hours or until firm or slushy. Spoon into a punch bowl and serve.

**FRUIT 'N' SHERBET FIZZ***Kris Butler*

- |                                     |                                       |
|-------------------------------------|---------------------------------------|
| 1 pt. raspberry sherbet             | 1 lg. can peach slices                |
| 2 (10 oz.) pkg. frozen raspberries  | 1 lg. can unsweetened pineapple juice |
| 1 (6 oz.) pkg. lemonade concentrate | 1 (28 oz.) bottle gingerale           |
| Water, for lemonade                 |                                       |

Combine sherbet with 1 pkg. of berries to make cubes. Refreeze. Combine remainder of ingredients, except gingerale, in punch bowl. At last minute, add gingerale. Makes 15 cups.

*Let God have your life, he can do more with it than you can.*

## GINGERALE PUNCH FOR 100 PEOPLE

*Lisa Boggess*

3 qts. pineapple juice  
3 pts. orange juice  
2 pts. lemon juice

4 qts. gingerale  
Mint leaves

Mix ingredients. Add gingerale last. Put mint leaves in each cup for garnish.

## PARTY PUNCH

*In memory of Lorelei Martin*

1 lg. can frozen lemonade  
2½ cans water  
1½ C. sugar

1 qt. Teem or 7-Up  
Coloring, your choice

Mix all together. Makes 19 cups.

## PINK PUNCH

*Kay Lester*

1 (3 oz.) pkg. cherry Jello  
2 C. hot water  
1 (46 oz.) pineapple juice

1 (3 oz.) frozen lemonade  
1 qt. cherry cola  
1 qt. vanilla ice cream

Fix the lemonade as directed on the can. Chill all liquid. Add softened ice cream just before serving. Serves 40.

## RED PUNCH

*Mitsi Shatzer*

2 C. sugar  
2 pkgs. raspberry Kool-Aid  
3 qts. water

1 sm. can frozen lemonade  
1 sm. can frozen orange juice  
1 32 oz. bottle gingerale or 7-Up

Mix all together. Freeze some punch in cubes or ring. Do not add ice cubes.



**WEDDING PUNCH**

*Donna Cubit*

- |                       |                              |
|-----------------------|------------------------------|
| 6 C. sugar            | 4 C. lemon juice (RealLemon) |
| 5 C. water            | 6 C. ice water               |
| 4½ C. pineapple juice | 2 qts. ginger ale            |
| 10 C. orange juice    |                              |

Boil sugar and water together for a few minutes. Let cool. Add pineapple, orange and lemon juices and ice water. Just before serving, add gingerale. Use any color you wish. Serves 100.

**WEDDING PUNCH**

*Helen McKain*

- |                                 |                                     |
|---------------------------------|-------------------------------------|
| 3 qts. water                    | 3 (12 oz.) cans frozen orange juice |
| 3 C. sugar                      |                                     |
| 4 pkgs. orange Kool-Aid         | 2 (46 oz.) cans apricot nectar      |
| 5 (12 oz.) cans frozen lemonade |                                     |

Dissolve Kool-Aid in water and sugar. Mix with other juices. Before serving, add 3 (28 oz.) bottles of gingerale. Serves 100.

**SPICED DRINK**

*Helen Lake*

- |                      |                     |
|----------------------|---------------------|
| 2 C. cranberry juice | 2 sticks cinnamon   |
| 8 C. apple cider     | 1 tsp. whole cloves |
| ¼ C. brown sugar     |                     |

Mix all together. Place in a crock pot on high for 1 hour. Then on low for 3-4 more hours. Serve hot.

*Life is fragile, handle with prayer.*

## **ALMOND LEMONADE ICE TEA**

*Linda Geier*

4 C. strongly brewed tea	½-1 C. sugar
1¼ C. water	½ tsp. almond extract (or
1 (6 oz.) can frozen lemonade	up to 1 tsp. if you prefer)

Mix together and chill. You can vary sugar and almond according to your taste. This taste like flavored teas you buy.

## **SPICED HOT TEA**

*Jennifer McClenahan*

1⅓ C. Tang	½ C. sugar
⅓ C. instant tea	½ tsp. cloves
1 tsp. cinnamon	

Mix this in a big jar. When making tea, add 1 rounded teaspoonful to each cup of hot water.

### ***One Perfect Oyster***

*(Submitted by The Rev. M. Dwight Walker, retired)*

*Placed chilled fresh raw oyster in the bowl with a large spoon. Top with a few drops of lemon juice, a dash of Tabasco sauce, and salt/pepper, to taste. SWALLOW! (Demonstrations available upon request.)*

*A successful marriage is the union of two good forgivers.*

# Breads

**B  
R  
E  
A  
D  
S**

*My Favorite Recipes in this section are:*

RECIPE

PAGE #

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## Hints for Breads and Spreads

Dry yeast is soaked or softened in warm liquid. Technically, you cannot "dissolve the yeast"; it is a living organism, cells merely separate, activate, and reconstitute to expand and reproduce. They will appear to dissolve only because the cells are exceedingly small.

Hot water kills yeast. You can tell if the temperature is correct by pouring the water over your forearm; if you cannot feel either hot or cold, the temperature is just right.

Add ½ tsp. of sugar to the yeast when stirring it into the water to soften. If it foams and bubbles in ten minutes, you know the yeast is alive and active.

There is a difference in the yeast called for in old recipes and today's. A "cup of yeast" called for in some older recipes is similar to sourdough batter; "2 ounces" yeast called for in a 1954 cookbook is equal to a one-fourth ounce envelope of today's yeast.

Use water that has been used to boil potatoes to make bread more moist, adds flavor and provides food for the yeast.

When milk is used in making bread, you get a finer texture. Water makes a coarser bread.

When creaming butter and sugar together, it's a good idea to rinse the bowl with boiling water first. They'll cream faster.

Dough won't stick to your hands if it is kneaded inside a large plastic bag.

To help yeast dough rise quickly and evenly, use a heating pad. Set the covered bowl on the pad with its temperature set at medium. If the television is in use, it makes a nice warm spot for dough to rise.

Another way to raise bread; turn oven to 200°. When temperature is reached, shut oven off and put bread in to rise.

Dough can be raised in 15 minutes using a microwave. Place the dough in a microwave proof bowl and put it in the microwave with another container of 8 ounces of water. Heat at 10% power (or lowest setting) for 3 minutes. Let rest in the oven for three minutes, then heat again for 3 minutes. Let rest 6 minutes. Dough should have doubled in bulk and is ready for shaping.

To thaw frozen bread loaves, place in clean brown paper and put in 325° oven for 5 to 6 minutes to thaw completely. For thawing rolls, allow several more minutes. 20 seconds in the microwave is enough time for 2 slices to thaw.

Use shortening, not oleo or oil to grease pans, especially for bread, as oleo and oil are absorbed more readily into the dough or batter and do not help release baked goods from pan.

## — BREADS —

### CREATION NUT ROLL

*Jane Kauzlarich's Mother*

2 eggs	3 C. flour
1 C. sour cream	2 pkgs. dry yeast
3 T. margarine	Margarine
5 T. sugar	Sugar
1/8 tsp. soda	Cinnamon
1 tsp. salt	

#### NUT FILLING:

1 C. sugar	1 C. milk
1 lb. walnuts, ground	
1 stick margarine	
1 egg	1 tsp. vanilla

Bring sour cream to a boil. Remove from heat. Add sugar, margarine, soda and salt. Stir well. Cool to luke warm. Add yeast and eggs, beaten. Stir in the flour. Turn onto a lightly floured board. Knead lightly and form into a ball. Cover and let stand for 5 minutes. Roll dough to about 1/2-inch thick. Spread with butter, sugar and cinnamon, then spread with the nut filling that has been cooled.

For the Filling: Mix all ingredients together and cook over slow heat until thick. (Will scorch easily so stir often). After spreading nut mixture on dough roll up the dough. When rolled it will be the size of a jelly-roll pan. This may be baked in the jelly-roll pan. I bake it in a roaster. Let rise for 1 1/2 hours before baking. Bake at 325° for 5 minutes, then put it on 350° and bake for 45 minutes or until it is nicely browned.

### POPPY SEED BREAD

*Helen Rinehart*

1 pkg. white or yellow cake mix	1 pkg. instant vanilla or lemon pudding
1/4 C. poppy seed	
4 eggs	1/2 C. oil
1 C. hot water	

Mix all together well. Grease 2 bread pans. Bake at 350° for 40 minutes.



## DANISH PASTRY

*Bernice Boston*

1 C. flour, sifted  
½ C. butter

½ tsp. salt  
2 T. water

### FILLING:

1 C. warm water  
½ C. butter  
1 tsp. almond flavoring

1 C. flour, sifted  
3 eggs

Cut butter into flour and salt. Sprinkle with water, mix with a fork. Divide into 2 parts; shape each into a ball. Lay each ball on an ungreased baking sheet. With heel of hand, work into long strips (12x3-inches). The strips should be 3-inches apart on the baking sheet.

For the Filling: Bring the water and butter to a boil; boil for 1 minute. Remove from heat, add almond flavoring and flour all at once; using a wooden spoon beat until smooth. Let cool for 5-10 minutes. With electric mixer, beat in eggs, one at a time. Spread filling on strips of pastry. Bake at 350° for 45-60 minutes or until topping is nicely browned. Frost with powdered sugar icing and sprinkle with chopped nuts.

## MARJORIE LEWIS' POPPY SEED BREAD

*Jan Crouch*

3 C. flour  
1½ tsp. salt  
1½ tsp. baking powder  
3 eggs  
1½ C. milk  
1⅓ C. cooking oil

2¼ C. sugar  
1½ T. poppy seed  
1½ tsp. vanilla  
1½ tsp. almond flavoring  
1½ tsp. butter flavoring

### GLAZE:

¼ C. orange juice  
⅔ C. white sugar  
½ tsp. butter flavoring

½ tsp. almond flavoring  
½ tsp. vanilla

For the Bread: Mix all ingredients in a large bowl with mixer on medium speed for 2 minutes. Pour into 2 greased and floured loaf pans (9x5-inches). Bake for 1 hour at 350°. Let cool for 5 minutes; pour on glaze.

For the Glaze: Poke holes in the bread with knife or meat fork as desired. Stir glaze ingredients together and pour over bread, slowly, gently guiding glaze down sides and into holes. Let breads cool completely and remove from pans. Wrap in foil and refrigerate. This bread keeps very well.

## YELLOW BREAD

*Dot Barnett*

1 pkg. yellow cake mix	4 eggs
$\frac{3}{4}$ C. Wesson oil	1 tsp. vanilla
1 pkg. inst. vanilla pudding	1 tsp. butter or almond flavor
$\frac{3}{4}$ C. water	

### TOPPING:

$\frac{1}{2}$ C. sugar	2 tsp. cinnamon
------------------------	-----------------

Mix all ingredients together and beat for 8 minutes. Grease 2 bread pans or angel food pans. Cover bottom with topping. Pour layer of cake mixture, then topping, then cake, ending with topping. Bake for 45 minutes to 1 hour at 325°. Let cool in pans.

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## WHEAT BREAD (BREAD MACHINE)

*Jon Butler*

2 $\frac{1}{4}$ tsp. dry yeast*	3 T. sugar
2 $\frac{1}{2}$ C. bread flour	1 $\frac{1}{2}$ T. dry skim milk
$\frac{1}{2}$ C. whole wheat flour	4 $\frac{1}{2}$ tsp. butter or margarine
1 $\frac{1}{2}$ tsp. salt	1 $\frac{1}{2}$ C. less 3 T. lukewarm water

Place ingredients in bread machine pan in order given. Makes a 1 $\frac{1}{2}$  lb. loaf.

NOTE: \*Use less if warm, humid; more if cool, dry.

## EARTH BREAD (2 LOAVES)

*Lois Tarr*

2 C. boiling water	1 C. rolled oats
2 pkgs. yeast	$\frac{1}{3}$ C. warm water
Pinch ginger	1 tsp. salt
$\frac{1}{2}$ C. honey	2 T. oleo
$\frac{1}{2}$ C. wheat germ	1 egg
$\frac{1}{2}$ C. dried milk	4-5 C. flour

Pour boiling water over rolled oats. Let stand for 30 minutes; soak yeast in warm water. Add a pinch of ginger. When the oats have stood for 30 minutes, add salt, honey, oleo, wheat germ, 1 egg and dried milk. Beat with mixer until bubbly. Add flour; knead for 5-10 minutes. Put dough in greased bowl and let rise until doubled in bulk. Punch down and divide into 2 loaves. Bake at 325° for 50 minutes.

## SWEDISH RYE BREAD

*Clara Westercamp*

2 C. water	1 T. shortening
½ C. brown sugar	1 pkg. yeast
1 tsp. salt	3½ C. flour
1 tsp. anise powder	2 C. rye flour

Combine water, sugar, salt, anise and shortening. Cook for 3 minutes. Cool to lukewarm. Soften yeast in this mixture. Add flour and mix in to a soft dough. Let rise for 1½ hours. Add rye flour to make a stiff dough; knead lightly. Place in a greased bowl and turn once to grease the surface; cover with a damp cloth. Let rise until double in bulk, about 2 hours. Knead and divide into 2 portions. Cover and let rest for 15 minutes. Mold 2 loaves, put in 2 greased 9½x5x3-inch bread pans. Cover and let rise until double. Bake in moderate oven at 375° for about 40 minutes.

## DILLY BREAD

*Donna Rempe*

1 C. cottage cheese	1 T. instant onion
1 pkg. yeast (dissolve in ¼ C. warm water)	2 tsp. dill seed
2 T. sugar	1 tsp. salt
1 T. butter	¼ tsp. soda
2½-2¼ C. flour	1 egg, unbeaten

Heat cheese to lukewarm and add butter, sugar, soda, onion, dill seed, salt, yeast and egg; mix well. Then add flour. Let rise in warm place for about 1 hour or until double in bulk. Mix down and put into a 1½ qt. casserole (greased) dish. Let rise until double in bulk. Bake at 350° for 45 minutes.

*A friend is a present you give to yourself.*

## DILLY BREAD

*Betty Broerman*

1 pkg. yeast	1 T. minced onion
¼ C. water	2 tsp. dill seed
1 C. sm. curd cottage cheese	1 tsp. salt
2 T. sugar	1 egg, unbeaten
1 T. butter	2¼-2½ C. flour

Mix yeast, water and cottage cheese to warm temperature; set aside. Mix sugar, butter, onion, seed, salt and egg. Add to yeast mixture. Add flour and let rise. Knead lightly 10 times and put in well-greased loaf pan. Let rise and bake for 40-50 minutes at 350°. Brush with butter and sprinkle with salt.

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## DILLY BREAD

*Irene Cleland*

1 pkg. yeast	2 tsp. dill seed
¼ C. warm water	1 tsp. salt
1 C. cottage cheese	¼ tsp. soda
2 T. sugar	1 egg, beaten
1 T. minced onion	2¼ C. flour

Dissolve yeast in warm water. Add remaining ingredients. Add flour a little at a time to make a stiff dough. Knead for 5 minutes. Let rise until double. Turn into a buttered casserole dish and let rise until double in size. Use a 2-qt. casserole dish. Bake at 350° until done (about 35 minutes).

## GUM DROP BREAD

*Marilyn Shadley*

2 C. graham flour	1 C. sour milk
1 C. white flour	½ C. nuts
2 T. sugar	½ C. raisins
2 T. molasses	1 C. gum drops, chopped
4 T. water	1 tsp. salt
1 tsp. soda	

Mix dry ingredients. Add fruit and nuts. Add molasses to sour milk. Dissolve soda in water. Add liquid to dry ingredients. Stir until only moistened. Pour into greased bread pan. Bake at 350° for 1 hour. Grease top when done. Children also really like this!

## GREEN TOMATO BREAD

*Darlene Hamilton*

1 C. oil	1 tsp. salt
3 eggs, beaten	¼ tsp. cloves
2 C. sugar	½ tsp. baking powder
2 tsp. vanilla	2½ tsp. cinnamon
2 C. ground green tomatoes	¼ tsp. nutmeg
3 C. flour	Nuts & raisins, optional
1 tsp. soda	

Stir together the oil, eggs, sugar, vanilla and green tomatoes. Sift together the remaining ingredients. (Pumpkin pie spice may be used instead of the cloves, cinnamon and nutmeg, but only 2½ tsp.). Add the dry ingredients, then pour batter into 2 greased and floured loaf pans. Bake in a 325° oven for about 1 hour.

## GOLDEN POTATO DINNER ROLLS

*Marilyn Boomershine*

1 pkg. dry yeast	½ C. sugar
½ C. warm water (110-115°)	1 tsp. salt
1 C. milk	8-8½ C. flour, divided
¼ C. margarine or Crisco	2 eggs, beaten
1¼ C. leftover mashed potatoes	

Dissolve yeast in water; set aside. Combine milk, margarine and potatoes; cook and stir over low heat just until margarine is melted. Remove from heat and place in large bowl with sugar, salt, 2 C. flour and the yeast. Add eggs; mix well. Cover and let stand for 2 hours (the dough will be like a sponge). Stir in enough of the remaining flour to make a soft dough. Turn out onto a floured surface and knead until smooth, about 6 minutes. Place in a greased bowl. Cover and let rise in a warm place until doubled, about 1 hour. Punch down and divide into thirds. On a floured surface, roll each portion into a 12-inch circle. Cut each circle into 12 pie-shaped wedges. Beginning at the wide end, roll up each wedge. Place rolls, point side down, 2-inches apart on a greased baking sheet. Let rise 30 minutes. Bake at 400° for 15 minutes or until golden brown.



## TROPICAL DELIGHT

*Donna Bixler*

- |                      |  |
|----------------------|--|
| 2 C. flour           | ¼ C. vegetable oil                             |
| ¾ C. sugar           | 1 C. mashed bananas (about 2-3 medium bananas) |
| 1 tsp. baking powder | 1 C. drained, crushed pineapple                |
| 1 tsp. baking soda   | ½ C. nuts, chopped                             |
| ½ tsp. salt          | ½ C. dates, chopped                            |
| 1 egg, beaten        |  |
| 1 tsp. vanilla       |  |

Mix moist ingredients, then add dry ingredients (mix only enough to combine). Bake in greased loaf pan at 350° for 1 hour or until toothpick. Comes out clean (325° in glass pan). Cover with foil after 1 hour to keep top from burning.

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## THREE C BREAD

*Kay Lester*

- |                      |                                   |
|----------------------|-----------------------------------|
| 3 eggs, beaten       | 1 tsp. ground cinnamon            |
| ½ C. oil             | 1 tsp. salt                       |
| ½ C. milk            | 2 C. carrots, shredded            |
| 2½ C. flour          | 1⅓ C. coconut                     |
| 1 C. sugar           | ½ C. maraschino cherries, snipped |
| 1 tsp. baking powder | ½ C. raisins                      |
| 1 tsp. soda          | ½ C. pecans, chopped              |

Combine eggs, oil and milk. Add dry ingredients. Stir in carrots, coconut, cherries, raisins and pecans. Turn into a well-greased and floured loaf pan. Bake for 55-60 minutes at 350°. Can use fruit cans for round loaves. Bake for 45-50 minutes at 350°. Wrap and refrigerate over night.

*Vanilla extract is good to rub on the gums of a teething baby.*

## HOBO BREAD

*Nancy Strasser*

3 C. raisins	2 eggs, well beaten
4 tsp. baking soda	4 C. flour, sifted
2 C. hot water	¾ tsp. salt
4 T. margarine	1 tsp. vanilla
2 C. sugar	1 C. nuts, chopped

Cover raisins with baking soda and hot water; let cool. Cream margarine and sugar. Drain raisins and sieve juice, then add juice to margarine and sugar mixture; add vanilla. Add flour and salt; then gently stir in raisins and nuts. Grease with oil eight 303 size cans and fill half full. Place in center of 350° preheated oven, approximately 45 minutes. Start testing at 40 minutes with toothpick. Cool for one hour before taking from pans.

## GRANDMA'S CHRISTMAS ROLLS

*Joette Stout*

1 box yellow cake mix, not pudding in mix	1 tsp. vanilla
2 pkgs. yeast	5 C. flour
1 tsp. salt	Butter, melted
2½ C. lukewarm water	¾ C. sugar
	2 T. cinnamon

### FROSTING:

3 C. powdered sugar	1 tsp. vanilla
1 T. margarine	2 T. milk, or more

Dissolve cake mix, yeast and salt in the lukewarm water. Add vanilla. Mix well with the flour, may need to add more flour. Cover with a damp cloth in a warm place and let rise for 1 hour. Punch down and roll out onto a floured surface. Brush with melted butter; sprinkle with cinnamon and sugar mixture; roll-up and slice. Place on a large (10x15-inch) greased cookie sheet. Let rise for 45 minutes. Bake at 350° for 15-20 minutes. Frost, if desired, with powdered sugar, margarine, milk and vanilla mixed together.

## MINI CINNAMON ROLLS

*Cindy Molyneux*

2 (8 oz.) cans refrigerated  
crescent rolls  
½ C. margarine, softened

¼ C. sugar  
1 tsp. cinnamon

### GLAZE:

1 C. powdered sugar

2 T. milk

Separate rolls into rectangles, press perforations. Spread with margarine. Combine sugar and cinnamon. Sprinkle mixture over rectangles. Roll up each rectangle from the short end. Cut each roll into 5 slices. Place slices, cut side down, in a round cake pan. Bake at 350° for 20-25 minutes until golden brown. Mix glaze. Drizzle on top of warm rolls. Yield: 40 mini rolls.

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## NO-KNEAD CINNAMON ROLLS

*Patty Cleland*

1 pkg. regular yellow cake mix  
5-5½ C. flour  
2 pkgs. dry yeast  
2½ C. warm water

½ C. margarine, melted  
3 tsp. cinnamon  
Raisins, about 1 C.

### GLAZE:

1 C. powdered sugar  
1 tsp. vanilla

1 T. milk

Makes two 9x13-inch pans. Mix flour and cake mix together. Dissolve yeast in warm water and add to dry ingredients. Mix well by hand (no mixer). Place in a large greased bowl, turning to grease top of dough. Cover and let rise until doubled (about 1½-2 hours). On lightly floured board, roll dough to a 8x30-inch rectangle. Brush with melted margarine. Mix sugar and cinnamon and sprinkle over dough. Spread raisins. Roll up into a 30-inch long roll and cut into 30 pieces. Place in 2 greased 9x13-inch pans. Let rise until double in size (about 45 minutes). Bake at 350° for 20-25 minutes. Frost with glaze after rolls are slightly cooled.

## OVERNIGHT CINNAMON ROLLS

*Martha Comfort*

2 pkgs. dry yeast	2 tsp. salt
½ C. warm water (105-115°)*	1 egg
2 C. lukewarm milk, scald & cool	6½-7½ C. flour
⅓ C. sugar	¼ C. margarine, softened
⅓ C. vegetable oil or shortening	½ C. sugar
3 tsp. baking powder	1 T. + 1 tsp. ground cinnamon

### FROSTING:

1 C. powdered sugar	½ tsp. vanilla
1 T. milk	

Dissolve yeast in warm water (\*I warm the water in my microwave using my temperature probe to get the water to the proper temperature) in a large mixing bowl. Stir in milk, ⅓ C. sugar, oil, baking powder, salt, egg and 3 C. of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto a well-floured surface; knead until smooth and elastic, 8-10 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1½ hours. Grease two 13x9x2-inch pans. Punch dough down; divide into halves. Roll 1 half into rectangle (12x10-inch). Spread with half of the margarine. Mix ½ C. sugar and the cinnamon; sprinkle half of the mixture over the rectangle. Roll up, beginning at 12-inch side. Pinch edge of dough into roll to seal. Stretch roll to make even. cut roll into twelve 1-inch slices. Place slightly apart in 1 pan. Wrap tightly with foil. Repeat with remaining dough. Refrigerate at least 12 hours, but no longer than 48 hours. (To bake immediately, do not wrap. Let rise in warm place until double, about 30 minutes. Bake as directed below.) Heat oven to 350°. Remove pans from refrigerator and remove foil. Go ahead and bake as soon as the oven is done preheating. There is no need to allow the rolls to raise. Bake at 350° for 30-35 minutes. Frost with powdered sugar frosting.

For the Frosting: Mix the ingredients until smooth and frost.

*What wisdom can you find that is greater than kindness?*

## GINGER BREAD

*Jennifer McClenahan*

- |                             |                 |
|-----------------------------|-----------------|
| 1 C. sorghum molasses       | 1 C. water      |
| 1 C. sugar                  | 1 tsp. cinnamon |
| $\frac{2}{3}$ C. shortening | 1 tsp. ginger   |
| 2 eggs                      | 1 tsp. soda     |
| 3 C. flour                  |                 |

Sprinkle nuts on top before baking or use bits of marshmallow or nuts and brown sugar. Bake at 350°. Check after 30 minutes. Grease and flour 2 loaf pans.

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## SUPER SIMPLE BREAKFAST ROLLS

*Kendra Slycord*

- |                              |  |
|------------------------------|--|
| 1 pkg. frozen dinner rolls   | 1 box butterscotch pudding, not<br>not instant |
| $\frac{1}{2}$ C. brown sugar |  |
| $\frac{3}{4}$ tsp. cinnamon  | $\frac{1}{2}$ C. pecans, optional              |
| $\frac{1}{2}$ C. oleo        |  |

Grease a bundt pan well. Put in frozen rolls, sprinkle with the dry pudding. Cook butter, sugar and cinnamon until melted and pour over rolls in pan. Sprinkle pecans over the top. Cover with Saran Wrap and let rise overnight. In the morning, remove wrap and bake at 350° for 25-30 minutes. Let stand in pan for 10 minutes before inverting onto serving platter.

## CARAMEL ROLLS

*Debbie Fisher  
Martha Comfort*

- |                         |  |
|-------------------------|--|
| 18 frozen dinner rolls  | 1 box butterscotch pudding,<br>not instant |
| Pecans, chopped         |  |
| $\frac{1}{2}$ C. butter | 1 C. brown sugar                           |

Heavily grease a bundt pan or 9x13-inch cake pan. Place pecans on bottom of a pan, then place frozen rolls on top of nuts. Sprinkle pudding over rolls. Cook butter with brown sugar until boiling. Pour over rolls and cover. Let rise 10-12 hours or overnight. Bake at 350° for 25-30 minutes. Turn upside down on plate to serve.



## NAVAHO FRY BREAD

*Ruby Snyder*

1 C. flour  
1 tsp. baking powder  
½ tsp. salt

½ C. lukewarm water  
10 T. shortening

Stir dry ingredients together. Stir in water. Knead dough for 5 minutes. If dough is too sticky, dust with flour. Roll dough until it is ¼-inch thick. Cut dough into 2-inch squares. Melt shortening into a pan. Fry this bread on both sides. Drain bread on a paper towel. Eat with butter or jam.

## INDIAN BREAD

*Clara Westercamp*

4 C. lukewarm water  
2 pkgs. yeast, dissolved  
¾ C. cornmeal  
¾ C. molasses

3 C. flour  
1½ T. salt  
¼ C. Crisco, melted  
13 C. flour

Dissolve yeast in lukewarm water in a large bowl, add cornmeal, molasses, flour and beat well; add salt and Crisco, beat again. Add 13 C. flour, knead well and let rise until double in size. Shape in 1 lb. round loaves and put on baking sheet. Let rise until double in size. Bake at 325° for 35 minutes.

## CORN BREAD

*Violet Jones*

1 C. yellow cornmeal  
1 C. flour  
1 tsp. soda  
1 tsp. baking powder  
1 tsp. salt

2 eggs  
1 C. milk, can be sour  
1 T. grease or oil  
¼ C. sugar

Mix dry ingredients. Add remaining ingredients; stir. Bake in a 9x8-inch square greased pan at 350° for 25 minutes or until done. Serve with soup beans.

## **SPOON CORNBREAD**

*Kendra Slycord*

- |   |                           |
|---|---------------------------|
| 2 eggs, beaten                              | 1 C. sour cream           |
| 1 (8 oz.) can whole kernel corn,<br>drained | ½ C. oleo, melted         |
| 1 (8 oz.) can creamed corn                  | 1 (8 oz.) corn muffin mix |

Mix all together and pour into a 9x9-inch pan. Bake for 30-35 minutes at 350°. I like to sprinkle cheddar or co-jack cheese on the top for the last 10-15 minutes of baking time.

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## **MONKEY BREAD**

*Penny Adams*

- |                             |                |
|-----------------------------|----------------|
| 4 tubes buttermilk biscuits | 1 stick butter |
| 1½ C. sugar                 | 1 tsp. vanilla |
| 2 tsp. cinnamon             |                |

Cut biscuits into fourths. Mix together ⅔ C. of sugar and cinnamon. Roll each piece in mixture. Drop biscuits into greased 12-C. bundt pan. Combine remaining sugar, cinnamon, margarine and vanilla; bring to a boil. Pour over biscuits. Bake at 350° for 40 minutes. Turn immediately out onto a plate and serve warm. Can be wrapped in foil and reheated.

## **MONKEY BREAD**

*Stacie Ringgenberg*

- |                                  |                     |
|----------------------------------|---------------------|
| 4 tubes biscuits                 | 1 C. sugar          |
| ¾ C. white sugar                 | ¾ C. butter or oleo |
| 1 tsp. cinnamon                  | ½-1½ tsp. cinnamon  |
| ½ C. nuts (finely chopped), opt. |                     |

Cut biscuits into fourths. Shake in sugar and cinnamon mixture. Put in loaf pans. (I use an angel food cake pan sprayed with Pam.) Then bring to a boil 1 C. sugar, oleo and cinnamon. Pour over dough in pan and bake for 40-50 minutes in a 350° oven. Let set for 5 minutes and remove from pan.

## MONKEY BREAD

Mary Jo Almond

4 tubes refrigerator biscuits	1 stick margarine
1 C. sugar	1 C. sugar
2 tsp. cinnamon	1½ tsp. cinnamon

Separate 4 tubes of refrigerator biscuits. Cut each biscuit into quarters with kitchen scissors. Roll biscuits in 1 C. sugar and 2 tsp. cinnamon (more or less, to taste). Drop into angel food cake pan. Melt 1 stick margarine, 1 C. sugar and 1½ tsp. cinnamon in a saucepan. Pour over biscuits. Bake at 350° for 25-30 minutes.

## MONKEY BREAD

Jan Carter

4 tubes refrigerator biscuits	1½ tsp. cinnamon
¾ c. brown sugar	¼ C. pecans, finely chopped

### TOPPING:

1 C. sugar	¾ C. butter
1½ tsp. cinnamon	¼ C. brown sugar
¼ C. Carnation milk	

Cut biscuits into fourths. Shake biscuits into sugar and cinnamon. Place in greased bundt pan and sprinkle nuts on top. Mix topping and bring to a boil. Pour over pieces in pan. Bake at 350° for 35 minutes. Let stand for 5 minutes and remove from pan by turning pan upside down on plate. (Kids love to help make this and eat it too! It's very easy.)

## MONKEY BREAD

Kay DeJong

4 tubes biscuits, each cut into 4 pieces	¾ C. margarine (1¾ sticks)
¾ C. sugar	1 scant C. sugar
1 tsp. cinnamon	1½ tsp. cinnamon

Put biscuits, cut in fourths, in a large bowl with ¾ C. sugar and 1 tsp. cinnamon. Shake up so each piece is covered. Put into greased bundt pan. Melt ¾ C. margarine, 1 scant cup sugar and 1½ tsp. cinnamon. Pour over pieces in bundt pan. Bake at 350° for 30-40 minutes. Cool about 10 minutes before taking out of pan.

## MONKEY BREAD

*Sharon Lockard*

4 cans refrigerated biscuits	1/2 C. white sugar
White sugar	1/2 C. brown sugar
Cinnamon	3/4 C. oleo
Nuts, optional	

Using 4 cans of refrigerator biscuits, cut each biscuit into fourths. Roll in a sugar/cinnamon mixture. Put 2 tubes of the biscuits in a well-greased bundt pan. Sprinkle nuts over this. Put remaining biscuits in the pan. Bring to a boil the following: white sugar, brown sugar and oleo. Pour this mixture over the biscuits. Bake at 350° for 40-50 minutes. Test for doneness. Let cool for 5 minutes. Turn out onto a plate.

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## BISCUIT MIX

*Dolores Kindley*

4 C. flour	4 tsp. sugar
8 tsp. baking powder	1 tsp. very scant salt
1 tsp. cream of tartar	1 C. shortening

To the 4 C. of flour, add 1 1/3 C. milk and mix. Flour surface and pat out mixture to 1/2-inch thickness. Cut biscuits with a cutter, place on pan and bake at 425° for 20-30 minutes. This recipe was used for the Easter breakfasts at the church for many years.

## ZANA'S BISCUITS

*Myrle Krizer*

4 C. flour	4 tsp. sugar
8 full tsp. baking powder	2 sticks oleo
1 tsp. salt	1 1/3 C. milk

Mix all but the milk, it should be a smooth textured mix. Add the milk and it should be quite sticky. Work as little flour as you can to make it into a flattened roll to be cut out. Place closely into an ungreased pan and bake at 450° for 12-15 minutes. Cut out with a biscuit cutter. Flattened dough should cut out about 32 biscuits.

## OATMEAL BREAD

*Joette Stout*

1 tsp. sugar	2 tsp. salt
1 pkg. yeast	½ C. brown sugar
¼ C. warm water	5 C. flour
1 C. oatmeal, quick-cook	Margarine, melted to coat the top of bread when finished baking
2 C. boiling water	
2 T. shortening	

Dissolve yeast and sugar in warm water. Pour boiling water over oatmeal, salt, shortening and brown sugar; let cool. Add yeast and flour to cooled mixture. Knead until smooth. Let rise until doubled in size. Place in 2 greased loaf pans or pinch into rolls. Place on greased 10x15-inch cookie sheet. Let rise again until doubled in size. Bake at 350°. Rolls will bake for 15-20 minutes. Bread in loaf pans will bake approximately 40 minutes. Coat top of bread or rolls with margarine after baking.

## WHOLE WHEAT REFRIGERATOR ROLLS

*Cindy Molyneux*

2 pkgs. active dry yeast	4½-5 C. all purpose flour, divided
2 C. warm water (110-115°)	1 egg
½ C. sugar	¼ C. vegetable oil
2 tsp. salt	2 C. whole wheat flour

In a mixing bowl, dissolve yeast in water. Let stand for 5 minutes. Blend in sugar, salt and 3 C. all purpose flour at low speed until moistened; beat for 2 minutes at medium speed. Beat in egg and oil. By hand, gradually stir in whole wheat flour and enough remaining all purpose flour to make a soft dough. Turn out onto a lightly floured surface. Knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise until doubled or cover and refrigerate overnight. Punch dough down and form into dinner rolls. Place on greased baking sheets for plain rolls or knots, or in greased muffin tins for clover leaf rolls. Cover and let rise until doubled, about 1 hour, for dough prepared the same day or 1- 2 hours for refrigerated dough. Bake at 375° for 10-12 minutes or until light golden brown. Serve warm. If desired, dough may be kept up to 4 days in refrigerator. Punch down daily. Yield: 2 dozen.



## SWEET ROLLS

*Sharon Lockard*

1 C. milk	1 cake or pkg. yeast
¼ C. sugar	1 egg, beaten
¼ C. butter (½ stick oleo)	½ C. lukewarm water
1 tsp. salt	3½ C. flour

Scald milk and add sugar, butter and salt; cool to lukewarm. Measure water into bowl. Add yeast and let stand for 10 minutes. Add milk mixture and egg. Stir in the flour. Turn out on floured board or table and knead until smooth. (Use approximately 1 C. flour to prevent sticking.) Place dough in greased bowl and grease top of dough. Let rise once and punch down and make out into buns. Bake at 400° for 10-15 minutes.

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## ROLLS

*Jennifer McClenahan*

2 pkgs. yeast	2 eggs
2 C. warm water	¾ C. sugar

Beat first four ingredients for 5 minutes or more until real foamy. Then add 1 tsp. salt, 3 T. shortening; add 6 C. flour. Let rise, work down twice. Can be made into rolls, cinnamon rolls or doughnuts. Bake at 350° for 6-9 minutes for the rolls.

## GOLDEN ROLL

*Linda Geier*

2 pkgs. yeast	1½ C. lukewarm water
1 tsp. salt	½ C. milk
½ C. sugar	½ C. butter or shortening
1 C. sweet potatoes	6 C. flour
2 eggs, beaten	

Dissolve yeast in ½ C. warm water. Blend dry ingredients. Add remaining water while mixing. Add eggs, sweet potatoes and milk along with shortening. Mix until blended. Set dough in warm place until double in size. Shape into rolls and let rise again. Bake at 350° for 15-20 minutes.

## SUNDAY ROLLS

*Donna Gatton*

¼ C. warm water  
1 pkg. yeast  
½ C. sugar  
2 tsp. salt

½ C. oil  
2 eggs  
1 C. warm water  
4 C. flour, rounded up

Put yeast in the warm water with a little of the sugar for a few moments. Then add the rest of the rest of the sugar, salt and oil. Then add the eggs and warm water. Stir well and add the flour. Stir with a fork. Cover with wet towel overnight on counter. Divide into 3 equal sections in the morning. Roll out the flour and cut into 8 pieces. Roll into crescents and put on greased cookie sheet. Let stand during church. Bake at 350° for 10-15 minutes.

## QUICK DINNER ROLLS

*Frances Knot*

1 pkg. dry yeast  
1 C. warm water  
2 T. sugar  
2¼ C. flour

¼ tsp. salt  
1 egg  
2 T. soft shortening

Dissolve yeast and water. In a large bowl, mix the sugar, flour and salt. Add the yeast mixture, egg and shortening; mix all together. Cover and let rise for 30 minutes. Stir again and spoon the batter into greased muffin pan. Fill each half full. Makes 12 rolls. Let rise for 30 minutes. Bake at 400° for 15-20 minutes.

## DINNER ROLLS

*Shirley Kime*

2 C. boiling water  
½ C. sugar  
1 tsp. salt  
3 T. oleo

¼ C. warm water  
1 pkg. yeast  
2 T. sugar  
4-5 C. flour

Mix together the water, sugar, salt and oleo; cool. Then add yeast mixture and next add flour. Let rise for 1 hour. Shape and rise for 1 hour. Bake at 350° for 20 minutes. Easy and good. Makes about 3 dozen.

## HOT CROSS BUNS

*Bernice Boston*

2 pkgs. dry yeast	¾ tsp. salt
½ C. warm water	½-1 tsp. cinnamon
¼ C. milk, scalded	3 eggs, beaten
½ C. salad oil or shortening, melt	⅔ C. raisins, cut up
⅓ C. sugar	3½-4 C. flour

In a large bowl, soften yeast in warm water. Scald milk and cool. Add milk, salad oil, sugar, salt, eggs, 1 C. flour and cinnamon; mix well with electric mixer. Add raisins 2½-3 C. flour (enough for a soft dough) and beat well with a wooden spoon. Cover dough with damp cloth and let rise in a warm place until double, about 1½ hours. Punch down and turn out on lightly floured surface. Roll to ½-inch thickness. Cut in rounds with floured 2½-inch biscuit cutter. Shape into buns. Place on greased baking sheet. Cover; let rise in a warm place until almost double, about 1 hour. Snip shallow cross in each bun with sharp knife, if desired. Brush tops with slightly beaten egg white. Bake in a 375° oven for 12-15 minutes or until lightly browned. Cool slightly on rack. Pipe on crosses of icing using cake decorator. Makes about 2-2½ dozen buns.

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## 60 MINUTE DINNER ROLLS

*Jan Crouch*

3½-4½ C. unsifted flour	1 C. milk
3 T. sugar	½ C. water
1 tsp. salt	¼ C. margarine (½ stick)
2 pkgs. yeast (active dry)	

In a large bowl, thoroughly mix 1½ C. flour, sugar, salt and undissolved active dry yeast. Combine milk, water and margarine in a saucepan. Heat over low heat until liquids are all very warm (120-130°F). Margarine does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ½ C. flour. Beat at high speed for 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 5 minutes. Place in greased bowl, turning once to grease top. Cover; place bowl in pan of water at about 98°F. Let rise for 15 minutes. Turn dough out onto floured board. Shape into desired shapes. Place in greased pans. Cover; let rise in warm place free from drafts for 15 minutes. Bake in a 350° oven for 18-20 minutes, or until done. Remove from pans and cool on wire racks. Makes 2 dozen.

## BUTTERHORNS

*Mary Brummel*

1 C. milk	½ C. lard or butter
½ C. sugar	1 tsp. salt
4½ C. flour	1 cake or pkg. yeast
3 eggs, well beaten	

Scald milk, add shortening, sugar and salt. Cool to luke warm. Add yeast that has been dissolved in a little water. Add eggs, then flour. Knead until smooth. Let rise until double in bulk. Divide into three portions. Roll each to a circle of 9-inches in diameter. Cut each circle into 12 wedge shaped pieces. Begin at wide end and roll each triangle to center. Place in greased pan. Let rise until light. Bake for 15 minutes at 375°.

## WHOLE WHEAT MUFFINS

*Devan Molyneux*

1½ C. sugar	1½ tsp. baking powder
1 (16 oz.) can pumpkin	1 tsp. baking soda
3 eggs	1 tsp. salt
½ C. salad oil	¾ tsp. ground cinnamon
1 C. water	¼ tsp. ground cloves
1½ C. all purpose flour	1¼ tsp. ground nutmeg
1½ C. whole wheat flour	1 C. coarsey chopped walnuts

Preheat oven to 400°. Combine sugar, pumpkin, eggs, oil and water. Beat at low speed with an electric mixer for 1 minute. Sift together flours and next six ingredients. Add to pumpkin mixture. Stir just until dry ingredients are moistened. Stir in nuts, if desired. Spoon into lightly greased muffin pans. Bake at 400° for 20-22 minutes. Makes 2-2½ dozen.

*What wisdom can you find that is greater than kindness?*

## OATMEAL RAISIN MUFFIN

*Edna Bonnett*

- |                    |                      |
|--------------------|----------------------|
| 1 egg              | 1/3 C. sugar         |
| 3/4 C. milk        | 3 tsp. baking powder |
| 1 C. raisins       | 1 tsp. salt          |
| 1 apple, chopped   | 1 tsp. nutmeg        |
| 1/2 C. oil         | 2 tsp. cinnamon      |
| 1 C. flour         | 1/2 C. nuts, chopped |
| 1 C. quick oatmeal |                      |

Beat egg, stir in remaining ingredients, mixing just to moisten. Pour into 12 sprayed muffin tins, 3/4 full. Bake at 400° for 15-20 minutes. Good piping hot or cool with butter.

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## ENGLISH TEA MUFFINS

*Bernice Boston*

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|----------------------|-------------------|
| 1/2 C. butter        | 1/4 tsp. cinnamon |
| 1/3 C. sugar         | 2/3 C. raisins    |
| 1 egg                | 1 C. milk         |
| 2 C. flour           | Brown sugar       |
| 2 tsp. baking powder | Pecans, chopped   |
| Pinch salt           |                   |

Cream butter and sugar. Beat in egg. Sift dry ingredients, add raisins. Add to sugar mixture, alternately with milk. Pour into greased muffin pans. Sprinkle with brown sugar and pecans. Bake at 350° for 25-30 minutes.

*Those who desire love the least, need love the most.*



## EASY BRAN MUFFINS

*Martha Comfort*

6 C. bran cereal, not flakes	5 C. flour
2 C. boiling water	5 tsp. baking soda
1 C. butter or margarine, soft	1 tsp. salt
3 C. sugar	1 qt. buttermilk
4 eggs	

Combine cereal and water; let stand for 10 minutes. In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Combine flour, baking soda and salt; add to creamed mixture alternately with buttermilk. Fold in cereal mixture. Fill greased or paper-lined muffin cups  $\frac{2}{3}$  full. Bake at 400° for 15-20 minutes. Yield: 5-6 dozen. Batter may be stored covered in the refrigerator for 6 weeks; do not stir. Bake as directed.

## APPLESAUCE MUFFINS

*Margaret Stein*

2 C. flour, sifted	$\frac{1}{4}$ C. sugar
4 tsp. baking powder	1 egg, beaten
$\frac{1}{2}$ tsp. salt	$\frac{1}{3}$ C. vegetable oil
$\frac{1}{2}$ tsp. cinnamon	$\frac{1}{2}$ C. milk
$\frac{1}{4}$ tsp. ginger	$\frac{2}{3}$ C. sweetened applesauce

Sift dry ingredients together; make a well in the center. In a separate bowl, beat egg. Stir in oil, milk and applesauce. Pour into the well of dry ingredients. Stir only enough to mix; batter will be lumpy (over beating causes tunnels and peaked tops). Spoon into lightly greased muffin pan tins,  $\frac{2}{3}$  full. Sprinkle with one of the toppings below.

Crunch Topping: Mix 2 T. brown sugar, 2 T. chopped nuts and  $\frac{1}{2}$  tsp. cinnamon.

Cinnamon Topping: Mix 2 T. sugar with  $\frac{1}{2}$  tsp. cinnamon. Bake in a hot oven. Makes 1 dozen large 3-inch muffins or 1 $\frac{1}{2}$  dozen medium sized 2 $\frac{1}{2}$ -inch muffins.

## PUMPKIN BREAD

Bonnie Adams

3½ C. sifted flour  
2 tsp. soda  
1½ tsp. salt  
1 tsp. cinnamon  
1 tsp. nutmeg  
3 C. sugar

1 C. oil (1 C. shortening  
for oil)  
4 eggs  
⅔ C. water  
2 C. pumpkin (1 sm. can)

Sift together the dry ingredients, including the sugar in mixing bowl. Make a well in dry ingredients and add all the rest of the stuff. Mix until smooth. Grease the bottom of pans. Pour into 3 loaf pans. Bake at 350° for 1 hour.

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## GOLDEN BANANA LOAF

Donna Goodman

½ C. butter or margarine  
1 C. sugar  
1 egg  
1 C. ripe bananas, mashed (2-3)  
½ C. sour milk  
2 C. flour  
1 tsp. soda

½ tsp. salt  
2 C. rice chex, crushed to 1 C. &  
divided  
2 T. brown sugar  
2 T. butter, melted  
¾ C. nuts, chopped, divided

Grease a 9x5-inch loaf pan. Cream butter and sugar. Add egg, banana and milk. Mix until well-blended. Sift together the flour, soda and salt. Add to creamed mixture. Mix thoroughly. Stir in ¾ C. cereal crumbs and ½ C. nuts. Turn into pan. Combine remaining ¼ C. cereal, remaining ¼ C. nuts, brown sugar and melted butter. Sprinkle evenly over top of batter. Pat down lightly. Bake at 350° for 55-60 minutes or until tester inserted in center comes out clean. Cool in pan for 15 minutes before turning out. My daughter, Mary, won a blue ribbon with this at the fair.

*Happiness in the world begins in the home with you.*

## BANANA NUT BREAD

*Kerri Moore*

2/3 C. sugar	2 C. flour, siftedff
2 eggs	1 tsp. baking powder
1/3 C. shortening, soft	1/2 tsp. salt
3 T. sour milk	1/2 tsp. baking soda
1 C. bananas, mashed	1/2 C. nuts, chopped

Heat oven to 350°. Mix together the sugar, eggs and shortening. Stir in milk and bananas. Mix together flour, powder, salt and soda. Add flour mixture to sugar and banana mixture. Blend in 1/2 C. chopped nuts. Pour into well-greased 4 1/2 x 9-inch loaf pan. Let stand for 20 minutes before baking. Bake for 50-60 minutes until done.

## BANANA BREAD

*Linda Cohrt*

2 C. sugar	1 1/2 tsp. soda
1/2 C. oleo	3/4 C. sour milk
2 eggs	3 bananas, very ripe
3 C. flour	1/2 C. nuts, chopped, optional

Mix in order given. Mix soda in sour milk and mashed bananas. Bake at 300-325° for 1 hour in 2 greased loaf pans.

## BANANA BREAD (NO LIQUID)

*Sharon Lockard*

1 C. sugar	1 tsp. soda, level
1/2 C. margarine, scant	1/2 tsp. baking powder
1/4 tsp. salt	1/4 C. nuts, optional
2 C. flour	3 bananas, crushed
2 eggs	

Mix ingredients in order given. Pour in loaf pan and bake for 50-60 minutes at 350°. Use tester to make sure center is done.

**BANANA BREAD***JoAnne Rempe*

- |                   |                      |
|-------------------|----------------------|
| ½ C. Crisco       | 1 tsp. soda          |
| 1 C. sugar        | 1 tsp. baking powder |
| 2 egg yolks       | ½ tsp. salt          |
| 3 bananas, mashed | 4 T. water           |
| 2 C. flour        | 2 egg whites, beaten |

Mix in order given, adding dry ingredients alternately with water. Fold in egg whites. Put in size of bread pans desired. Bake at 350° for 1 hour.

**QUICK BANANA BREAD***Helen Van Gorp*

- |                        |            |
|------------------------|------------|
| 4 large ripe bananas   | 1 C. flour |
| 1 tsp. baking soda     | 1 C. water |
| 1 reg. yellow cake mix | 2 eggs     |

Beat bananas and baking soda in a large mixing bowl. Add the remaining ingredients. Beat only until mixed. Pour into three greased and floured standard size loaf pans. Bake at 350° for 30 minutes or until toothpick inserted in center of the loaf comes out clean.

**POPOVERS***Lisa Boggess*

- |                          |                            |
|--------------------------|----------------------------|
| 1 T. oil, for muffin tin | 2 eggs                     |
| 1 C. flour               | ¼ tsp. salt                |
| 1 C. milk                | 1 T. melted butter or oleo |

Preheat oven to 450°. Put ¼ tsp. of oil in each section of a muffin pan and put pan in the oven. Sift flour and measure 1 C. Place milk, eggs, flour, salt, butter (or oil) in a blender and blend until smooth. Pour the mixture into the hot muffin tins filling each half full. Bake for 30 minutes until puffed and golden.

## WHEAT BREAD (2 LOAVES)

Lisa Boggess

- |                     |                      |
|---------------------|----------------------|
| 1 pkg. dry yeast    | 1 tsp. salt          |
| 1 C. lukewarm water | 6 C. wheat flour     |
| 4 T. butter         | 1 egg yolk           |
| 1 C. hot milk       | 1 tsp. milk or cream |
| 1 T. sugar          |                      |

In a large bowl, sprinkle the yeast over the lukewarm water and stir to dissolve. Heat the milk. Cut the butter into small pieces and add to the milk. Stir in the sugar and salt and leave the mixture to cool to lukewarm. When milk mixture has cooled, add it to the yeast. Add the flour gradually until the dough begins to leave the sides of the bowl. Turn the dough out onto a lightly floured board and knead thoroughly, adding flour as necessary to keep the dough from sticking to the board and your hands. When dough is smooth and elastic, place it in an oiled bowl, turning to coat all sides of the dough. Cover with a damp cloth and set in a warm place until doubled in bulk. Punch the dough down with your fist a few times and turn out onto the board. Divide the dough into two pieces and knead each one a few times into a smooth ball. Shape each ball and place in oiled loaf pans. Cover with a towel and leave to rise again until doubled in bulk. Bake in a preheated 375° oven for 45 minutes. Remove from pans immediately and cool on a wire rack. NOTE: For a shiny brown crust, brush the loaves before baking with egg yolk beaten with 1 tsp. milk or cream.

## POPPY SEED BREAD

Dorothy P. Dickinson

- |                                |                  |
|--------------------------------|------------------|
| 1 butter pecan cake mix        | 1 C. hot water   |
| 1 pkg. instant vanilla pudding | ½ C. oil         |
| 4 eggs, beaten                 | ½ C. poppy seeds |

Mix ingredients and beat for 5 minutes. Pour into 2 bread pans, greased. Bake for 45 minutes at 350°.



# Breakfast

*My Favorite Recipes in this section are:*

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## TO REMOVE STAINS FROM WASHABLES

### ALCOHOLIC BEVERAGES

Pre-soak or sponge fresh stains immediately with cold water, then with cold water and glycerine. Rinse with vinegar for a few seconds if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 minutes, rinse. Repeat if necessary. Wash with detergent in hottest water safe for fabric.

### BLOOD

Pre-soak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tablespoons ammonia per gallon water). Rinse. If stain remains, work in detergent, and wash, using bleach safe for fabric.

### CANDLE WAX

Use a dull knife to scrape off as much wax as possible. Place fabric between two blotters or facial tissues and press with warm iron. Remove color stain with non-flammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.

### CHEWING GUM

Rub area with ice, then scrape off with dull blade. Sponge with dry cleaning solvent; allow to air dry. Wash in detergent and hottest water safe for fabric.

### CHOCOLATE AND COCOA

Pre-soak stain in cold or warm water. Wash in hot water with detergent. Remove any grease stains with dry cleaning solvent. If color remains, sponge with hydrogen peroxide, wash again.

### COFFEE

Sponge or soak with cold water as soon as possible. Wash, using detergent and bleach safe for fabric. Remove cream grease stains with non-flammable dry cleaning solvent. Wash again.

### CRAYON

Scrape with dull blade. Wash in hottest water safe for fabric, with detergent and 1-2 cups of baking soda. (NOTE: If full load is crayon stained, take to cleaners or coin-op dry cleaning machines.)

### DEODORANTS

Sponge area with white vinegar. If stain remains, soak with denatured alcohol. Wash with detergent in hottest water safe for fabric.



## — BREAKFAST —

### BAKED FRENCH TOAST

*Jone Molyneux*

- |   |                                |
|---|--------------------------------|
| 1 loaf french bread, cut in<br>thick slices | 1 C. milk                      |
| 6 eggs                                      | ¼ tsp. nutmeg                  |
| 1 C. evaporated milk                        | ¼ tsp. cinnamon                |
|   | ¼ C. oleo, tub oleo works well |

#### TOPPING:

- |                                |                 |
|--------------------------------|-----------------|
| ¼ C. oleo, tub oleo works well | 2 T. corn syrup |
| ½ C. brown sugar               |                 |

Lightly spread oleo on both sides of bread slices and place in a 9x13-inch baking dish in a single layer. Blend remaining ingredients and pour over bread. Put in refrigerator, covered and allow to set overnight. Remove bread from refrigerator in the morning. Blend topping ingredients and spread over bread. Bake for 50-60 minutes, uncovered, until puffed and browned. Serves 8.

### NIGHT BEFORE FRENCH TOAST CASSEROLE

*Kendra Slycord*

- |  |  |
|--|--|
| 1 (10 oz.) long, thin loaf French<br>or Italian bread, without seeds | ¾ tsp. salt  |
| 8 large eggs   | 1 T. vanilla                                       |
| 3 C. milk  | 2 T. butter or margarine, cut<br>into small pieces |
| 4 tsp. sugar   |  |

Butter a 9x13x2-inch baking pan. Cut bread into 1-inch thick slices and arrange in one layer in the bottom of pan. In a large bowl, beat eggs with remaining ingredients, except butter. When thoroughly mixed, pour over bread in pan. Cover with foil and refrigerate for 4-36 hours. To bake, uncover pan; dot butter on bread and put pan in oven. Turn oven on to 350° and bake for 45-50 minutes, until bread is puffy and lightly browned. Remove from oven and let stand for 5 minutes before serving. Makes 8 servings. Serve with choice of syrup, honey, yogurt or sour cream, or fresh fruit.

## BUTTERMILK PANCAKES

*Jan Crouch*

2 C. flour  
1 tsp. soda  
3 tsp. salt

1 T. sugar  
2 eggs, well beaten  
4 C. buttermilk

Mix dry ingredients together in a medium-sized bowl or a 2-qt. mixing pitcher. Combine eggs and buttermilk. Gradually add to the dry ingredients. Batter does not need to be smooth. Pour onto hot griddle (batter is very thin). Cook on one side until edges are dry. Turn over; cook until brown. Serve immediately.

## FLUFFY CHEESE OMELET (SERVES 4-6)

*Mary E. Palmer*

4 egg whites  
¼ tsp. salt  
4 egg yolks  
Dash pepper

1 C. cream style cottage cheese  
1½ T. butter or margarine  
Asparagus, cooked/canned, drain  
1 recipe Quick Mushroom Sauce

Beat egg whites until frothy; add salt and beat until stiff but not dry. Beat yolks until thick and lemon-colored; add pepper and cheese; continue beating until well blended. Fold egg whites into yolks. Heat butter in a 10-inch skillet until hot enough to make a drop of water sizzle; pour in omelet mixture and cook over low heat about 3 minutes, or until puffy and delicately brown on bottom. (Lift edges to check browning.) Finish cooking in moderate oven at 350° for 15 minutes, or until top is firm. Omelet is done when knife inserted in center comes out clean. Loosen. Make a cut at right angles to handle of skillet, just past center. Fold; remove to platter. Lift up top half; fill with hot asparagus and/or 1 C. cottage cheese. Spoon Quick Mushroom Sauce over; fold again. Pass remaining sauce in bowl.

For the Quick Mushroom Sauce; Stir ½ C. milk into 1 can condensed cream of mushroom soup; heat.

## EGGS FANTASTIC

*Donna Cubit*

- |                         |                                 |
|-------------------------|---------------------------------|
| 1 lb. sausage           | 1 T. sour cream                 |
| ¼ lb. mushrooms, cut up | 6 T. Tabasco sauce or hot sauce |
| 1 med. onion, diced     | 8 ozs. cheddar cheese           |
| Salt & pepper           | 8 ozs. mozzarella cheese        |
| 6 eggs                  | 8 ozs. Velveeta cheese          |

Preheat oven to 400°. Grease a 9x13-inch baking dish. Saute' onion, sausage and mushrooms until done. Season and drain. Combine eggs and sour cream in a blender for 1 minute. Pour into pan and bake until set, 4-7 minutes. Spread sausage mixture over eggs; sprinkle hot sauce over this and top with all 3 cheeses. Put in oven until cheese melts. Cut in squares. Serves 6-8.

## EGG CASSEROLE

*Sandra Stewart*

- |                              |                               |
|------------------------------|-------------------------------|
| 1 lb. sausage, cook & drain  | 1½ C. shredded cheddar cheese |
| 9 eggs                       | 1½ tsp. dry mustard           |
| 3 slices bread, cut in cubes | 1 tsp. salt                   |
| 3 C. milk                    |                               |

Mix above ingredients together in any order. Put into glass 9x13-inch buttered dish. Cover with Saran wrap and refrigerate overnight. Bake at 350° for 1 hour (should be solid and brownish on top).

## EGG AND EGG BEATER CASSEROLE

*Evie Faulkner*

- |                      |                                 |
|----------------------|---------------------------------|
| 6 eggs               | 1 (16 oz.) cont. cottage cheese |
| 6 egg beaters        | 2 (8 oz.) bags cheddar cheese   |
| ½ C. flour           | ½ C. margarine                  |
| 1 tsp. baking powder | 1 can green chili, chopped      |
| ½ tsp. salt          |                                 |

Melt margarine. Beat eggs and egg beaters. Add ingredients and mix well. Bake at 350° for 45-50 minutes.



## SAUSAGE AND EGG CASSEROLE

*Kay Lester*

1 lb. pork sausage	2 C. milk
8 slices bread, cubed	½ tsp. dry mustard
2 C. cheese, grated	½ tsp. chives
4 eggs	

Put bread in bottom of 9x13-inch greased pan. Add the meat and cheese in pan. Beat together eggs, milk, chives and mustard. Pour over bread cubes. Let it set for 4 hours or overnight (overnight is best). Bake for 25-30 minutes in a 375° oven. Bake until knife inserted comes out clean.

## EGGS SUPREME

*Clara Westercamp*

12 slices white bread	¾ tsp. salt
½ lb. Velveeta cheese	6 eggs
1 qt. milk	½ lb. bacon, cooked & crumbled

Grease a 9x13-inch pan well. Butter bread on both sides (trim off crusts). Place in casserole dish. Layer the bread and diced cheese. Beat real good the 6 eggs, milk and salt; pour this over the bread and cheese. Leave refrigerated overnight. Bake at 350° for 1 hour. The last 15 minutes sprinkle bacon over the top. Serves 12 people.

## HAM QUICHE

*Laura Ginaven*

1 (9-inch) unbaked pastry shell	4 eggs, slightly beaten
1½ C. cooked ham, chopped	Dash pepper
¼ C. green onions, thinly sliced	Dash salt
1 (8 oz.) pkg. cream cheese	½ tsp. dry mustard
1 C. milk	Paprika

Sprinkle ham and green onions over the bottom of pastry shell. Heat cream cheese and milk over low heat until smooth, stirring frequently. Remove from heat. Gradually add the cream cheese mixture over ham/eggs mixture. Mix salt, pepper and mustard in bowl. Pour into pie shell and mix well. Sprinkle with paprika. Bake at 425° for 10 minutes. Reduce heat to 350° and continue baking for 40 minutes or until knife comes out clean. Let stand for 10 minutes. Yield: 6 servings.

## BREAKFAST CASSEROLE

*Martha Comfort*

- |                               |                         |
|-------------------------------|-------------------------|
| 7 slices bread, cubed         | 2 C. milk               |
| ½ lb. shredded cheddar cheese | 1 stick oleo            |
| 1 lb. ham, cubed              | ¼ tsp. salt             |
| 4 eggs                        | ¼ tsp. prepared mustard |

Grease a 9x13-inch pan. Place 5 slices of cubed bread on bottom of pan. Arrange cheese and ham over bread. Beat eggs, salt and mustard and pour over the top of all. Melt oleo and add the remaining bread cubes. Sprinkle over top of casserole. Leave in refrigerator overnight. Bake at 325° for 1 hour.

## FARMER'S BREAKFAST

*Ruby Snyder*

- |                            |                          |
|----------------------------|--------------------------|
| ¼ C. oleo                  | 6 eggs                   |
| ¼ C. onion, diced          | ½ tsp. salt              |
| 3 med. potatoes, grated    | ¼ C. grated sharp cheese |
| 1 C. ham or bacon, chopped |                          |

In skillet, in hot oleo, saute' onion, potatoes and meat until potatoes are slightly brown. Beat eggs with salt; pour over potato mixture. Finish cooking. Top with cheese.

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## PINEAPPLE BRUNCH CASSEROLE

*Penny Adams*

- |                                  |   |
|----------------------------------|---|
| 1 (16 oz.) can crushed pineapple | 1 tsp. onion powder                                 |
| 2 C. Bisquick mix                | Pinch ground nutmeg                                 |
| 2 C. milk                        | ½ lb. cooked ham, diced                             |
| 8 eggs, slightly beaten          | 2 C. shredded Monterey Jack or sharp cheddar cheese |
| 1½ sticks of oleo, melted        | 4 green onions, finely chopped                      |
| 2 tsp. Dijon mustard             |   |

Drain pineapple. Combine Bisquick mix, milk, eggs, oleo, mustard, onion, powder and nutmeg in blender or electric mixer. Stir in ham, cheese, onions and pineapple. Pour into greased 9x13-inch pan. Bake at 350° for 35-40 minutes.

## EGG AND HAM CASSEROLE

*Mitsi Shatzer*

5 C. bread cubes	1 tsp. salt
8 ozs. cheddar cheese	1 tsp. dry mustard
Ham or bacon, in sm. pieces	Dash pepper
8 eggs	½ tsp. minced onion
4 C. milk	

Grease a 9x13-inch pan. Layer bread, then ham or bacon and cheese in pan. Beat eggs, milk and the rest of the ingredients. Pour over bread; cover. Refrigerate overnight. Pour ¼ C. melted butter on top. Bake for 1 hour at 350°.

## FRUIT CHEESE BAGEL

*Evie Faulkner*

Mix soft style cream cheese (low-fat), dried fruit bits, nuts and a dash of cinnamon. Spread on split bagels.

## FRENCH TOAST

*Joy Boomershine Wills*

6 T. flour	1 tsp. oleo, melted
½ tsp. salt	6 T. sugar
2 egg yolks	Cinnamon
½ C. milk	Egg whites, beaten

Dip bread in mixture and fry in small amounts of oil.

## QUICHE

*Dorothy P. Dickinson*

5 eggs	½ tsp. salt
1 C. cottage cheese	1 lb. grated Jack cheese
¼ C. butter, melted (cooled)	1 C. ham, diced
¼ C. flour	1 lg. box chopped broccoli, drain (cook broccoli)
½ tsp. baking powder	

Beat together the first 6 ingredients with mixer. Fold in the rest of the ingredients. Pour into greased baking dish. Bake about 30 minutes.



# Cakes

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## Hints for Cakes, Frostings, and Toppings

When baking cakes and quick bread in the microwave, fill the pans just half full of batter as they rise higher than in conventional ovens.

Trace the bottom of the baking pan onto wax paper and cut it out. Now this can be placed in the bottom of the pan and the sides greased and floured like normal. When the cake is done it can be inverted and the paper taken off while still warm with no sticking.

Use cocoa to dust baking tins so cookies and cakes won't have a floury look. Or sprinkle greased pan generously with wheat germ, instead. It keeps the cake from sticking and adds nutrients.

To add an interesting flavor to cakes, beat 4 T. of creamy or chunky peanut butter into the butter-sugar mixture. Beat in the eggs and proceed as directed.

Grated orange and lemon rind added to a cake mixture gives the cake a nice flavor and prevents it from becoming stale.

As you take a cake from the oven, place it for a very few moments on a cloth wrung out of cold water. Then it may be turned out easily without sticking to the pan.

The cake is done when it shrinks slightly from the sides of the pan or if it springs back when touched lightly with the finger.

When baking layer cakes, put a pan of water on the bottom oven shelf. Cakes will bake more evenly and be heavenly moist.

Spaghetti is great with cake! While waiting for icing to set, a few sticks of dry spaghetti will hold the layers in place. Also, a piece of raw spaghetti works well to light birthday candles. Try using spaghetti instead of a toothpick to check your cake for doneness.

If powdered sugar is sprinkled on top of each layer before filling or frosting, this will keep the filling from soaking through the cake.

Icing won't become grainy if a pinch of salt is added to the sugar.

To keep powdered sugar icings moist and prevent cracking, add a pinch of baking soda or baking powder.

Your frosting will look professional if you first frost with a thin layer and let it set. Then apply a second coat of frosting.

A quick frosting can be made by adding a bit of chocolate syrup to prepared whipped topping.

If icing that isn't thick enough runs down the sides of the cake, sift powdered sugar over it and the drippings will stop.



## - CAKES -

### PUDDING COFFEE CAKE

*Francine White*

1 box cake mix (white or yellow)	4 eggs
1 (3.75 oz.) box instant vanilla pudding	1 tsp. vanilla
$\frac{3}{4}$ C. oil	$\frac{1}{4}$ C. white sugar
$\frac{3}{4}$ C. water	1 tsp. cinnamon
	$\frac{1}{2}$ C. nuts, chopped

Mix cake mix, pudding, oil and water well. Add eggs and beat for 8 minutes at high speed. Add vanilla. Put into a greased tube pan. Cover with the mixture of sugar, cinnamon and nuts. Bake at 350° for 40 minutes.

### PEANUT BUTTER CAKE

*Joette Stout*

$\frac{3}{4}$ C. peanut butter	3 C. flour
$\frac{1}{2}$ C. Crisco	3 tsp. baking powder
1½ tsp. vanilla	$\frac{1}{2}$ tsp. salt
2¼ C. brown sugar	1¼ C. milk
3 eggs	

Cream peanut butter, Crisco and vanilla. Beat in sugar. Add eggs, one at a time, beating well after each one. Mix dry ingredients and add alternately to the creamed mixture with milk. Bake at 350° for 30-35 minutes in greased and floured 9x13-inch pan. Cool and frost.

### DAWN'S CINNAMON FLOP

*Cindy Molyneux*

1 C. sugar	2½ C. flour
$\frac{1}{2}$ C. oleo	2 tsp. baking powder
1 C. milk	

Cream together 1 C. sugar and oleo. Add and stir milk. Add and stir flour and baking powder. Spread in square pan. Sprinkle brown sugar and cinnamon over the top and dot with butter. Bake at 350° for 30 minutes. I double this recipe and put in a 9x13-inch pan.

## OATMEAL CAKE

*Cathern De Booy*

1½ C. boiling water  
1 C. oatmeal, quick  
½ C. butter or oleo  
1 C. brown sugar  
1 C. white sugar  
2 eggs

1½ C. sifted flour  
1 tsp. cinnamon  
½ tsp. salt  
1 tsp. soda  
1 tsp. vanilla

### FROSTING FOR OATMEAL CAKE:

½ C. butter  
1 C. brown sugar  
1 tsp. vanilla

½ C. evaporated milk  
½ C. chopped nuts  
1 C. coconut

For the Cake: Pour boiling water over oatmeal, let stand for 20 minutes. Cream brown sugar and butter, beat in eggs. Add sifted flour all at one time, add rest of ingredients. Add oatmeal and water. Bake in a greased 9x12-inch pan. Bake for 30 minutes at 350°.

For the Frosting: Combine ingredients and boil for 10 minutes. Stir in nuts and coconut.

## BURNT SUGAR CAKE

*Velda Childers*

½ C. sugar  
½ C. boiling water  
½ C. butter  
1½ C. sugar  
2 eggs, separated  
4 T. burnt sugar

1 C. cold water  
1 tsp. vanilla  
¼ tsp. salt  
2½ tsp. baking powder  
2½ C. cake flour

Burn quite brown ½ C. sugar in a skillet, add ½ C. boiling water until a syrup results and cool. Cream butter and sugar, add egg yolks. Fold in beaten egg whites after mixing remaining ingredients. Bake at 350° for 40 minutes. use two 8-inch cake pans. This was a favorite recipe of my grandmother's in the 1920's.

## CRUMB CAKE

*Sherrill Helm*

- |                 |   |
|-----------------|---|
| 2 C. flour      | 1 scant tsp. baking soda                            |
| 1½ C. sugar     | Dash salt   |
| ½ C. shortening | 1 egg   |
| 1 tsp. cinnamon | 1 C. raisins, optional (my family<br>prefers plain) |
| ½ tsp. nutmeg   |   |
| 1 C. sour milk  |   |

Mix the flour, sugar, shortening, cinnamon and nutmeg together. (This works best by using your hands.) Take out ½ C. of this mixture and set aside. Add the remaining ingredients and mix well. Pour into prepared 9x13-inch baking pan and then sprinkle the reserved crumb mixture over the top. Bake at 350° for 30-35 minutes.

## COFFEE CRUNCH CAKE

*Norma J. Wells*

- |                |                   |
|----------------|-------------------|
| ¾ C. milk      | 2 T. shortening   |
| 1 egg          | ¾ C. sugar        |
| 1 tsp. vanilla | 1½ C. biscuit mix |

### TOPPING:

- |                       |                  |
|-----------------------|------------------|
| ½ C. whole nuts       | ¼ C. heavy cream |
| ¼ C. butter, softened | ¼ tsp. vanilla   |
| ⅔ C. brown sugar      | ⅓ C. coconut     |

Heat oven to 350°. Grease and flour an 8x8x2-inch pan. Place milk, egg, vanilla, shortening and sugar into blender container. Cover and process at mix until blended. Add biscuit mix. Cover and process at blend until ingredients are moistened. Pour into baking pan. Bake for 30-35 minutes. Spread topping on warm cake. Broil 4-inches away from the heat until brown. Blend or chop nuts. Combine with the topping ingredients.

*Don't give up. Look up!*

## LAURA INGALLS WILDER'S GINGERBREAD

*Devan Molyneux*

1 C. brown sugar, packed	1 tsp. cinnamon
½ C. shortening	1 tsp. allspice
½ C. molasses	1 tsp. nutmeg
2 tsp. baking soda	1 tsp. cloves
1 C. boiling water	½ tsp. salt
3 C. flour	2 eggs, beaten
1 tsp. ginger	

This is a method for gingerbread, exactly as Laura Ingalls Wilder wrote it: "1 C. brown sugar blended with ½ C. shortening. ½ C. molasses mixed well with this. 2 teaspoons baking soda in 1 C. of boiling water. (Be sure cup is full of water after foam runs off into cake batter.) Mix all well. To 3 C. of flour add: 1 tsp. each of the following spices: ginger, cinnamon, allspice, nutmeg, cloves and ½ tsp. salt. Sift all into the mixture and mix well. Add lastly two well beaten eggs. The mixture should be quite thin. Bake in a moderate oven (350°) for thirty minutes. Raisins or candied fruit may be added and a chocolate frosting adds to the goodness." Yields 15 servings in a 9x13-inch pan.

## GINGERBREAD

*Lisa Boggess*

2 eggs	1 tsp. baking powder
¾ C. dark brown sugar	2 tsp. baking soda
¾ C. dark molasses	2 tsp. ground ginger
½ C. butter	1½ tsp. cinnamon
1 C. boiling water	½ tsp. nutmeg
2½ C. flour	½ tsp. ground cloves

Preheat oven to 400°. Beat eggs and sugar together until very thick. Beat in the molasses. Cut the butter into small pieces and let it melt in the boiling water. Sift together the remaining ingredients. Add the sifted ingredients to the egg mixture alternately with the liquid ingredients. Combine thoroughly. Pour the batter into an 8-inch square buttered baking pan and bake at 400° for 40 minutes.



## CHOCOLATE CHEESECAKE

*Kathy Stock*

### CRUST:

2 C. chocolate wafer crumbs

5 T. butter, melted

### FILLING:

3 (8 oz.) pkgs. cream cheese,  
at room temperature

5 large eggs

1 C. granulated sugar

2 ozs. (2 squares) semisweet  
chocolate, melted

### FROSTING:

6 ozs. (6 squares) semisweet  
chocolate, melted

For the Crust, in a medium bowl, mix together chocolate crumbs and melted butter until well blended. Press into a 9-inch springform pan. Preheat oven to 300°.

For the Filling: In a large bowl, beat together cream cheese, sugar and eggs at medium speed until smooth and fluffy. Spoon half of the cream cheese mixture into crust. Stir chocolate into remaining cream cheese mixture until well blended. Drizzle over batter in crust to make swirls. Bake cheesecake for 50 minutes. Transfer pan to a wire rack. Cool completely. Transfer cheesecake to a serving plate, cover with plastic wrap and chill for 2 hours. Uncover cheesecake; carefully remove the sides of pan.

For the Topping: To prepare frosting, in a small bowl, mix together the chocolate and sour cream. Spread over cheesecake. Chill briefly until frosting is set.

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*Hope you get caught in a torrential downpour of God's love today.*

## MOM'S SHORTCAKE

*Martha Comfort*

¼ C. margarine or shortening	½ tsp. salt
1 egg	1 C. sugar
1¾ C. sifted flour	1 tsp. vanilla
2½ tsp. baking powder	⅔ C. milk

Cream margarine or shortening and add sugar gradually. Beat in egg and vanilla. Sift flour, baking powder and salt together. Add to mixture alternately with milk. Beat after each addition until smooth. Pour into a greased 8x8x2-inch pan. Bake at 350° for 40 minutes. NOTE: This is also called Cottage Pudding or One Egg Cake.

Variation: Add 1 C. of blueberries, raspberries or blackberries.

Variation: May place a thick layer of fruit (canned or fresh) on bottom of pan.

Variation: Top with a streusel topping mixture made up of margarine, flour, brown sugar and cinnamon.

Variation: Top with sweetened sliced strawberries and whipped cream.

## CHOCOLATE CHIP SHORTBREAD

*Tammy Nehotte*

½ C. butter, softened*	¼ tsp. salt
½ C. sugar	½ C. mini semi-sweet chocolate chips
1 tsp. vanilla	
1 C. all purpose flour	

Preheat oven to 375°. Beat butter and sugar in a large bowl with electric mixer at medium speed until light and fluffy, scraping down the side of bowl once. Stir in chips with mixing spoon. Divide dough in half. Press each half into ungreased 8-inch round cake pan. Bake for 12 minutes or until edges are golden brown. Score shortbread with sharp knife, taking care not to cut completely through shortbread. Makes 8 wedges per pan. Let pans stand on wire racks for 10 minutes. Invert shortbread onto wire racks; cool completely. Break into wedges. Store tightly covered at room temperature or freeze for up to 3 months. NOTE: \*For best flavor, do not substitute margarine for butter.

## SOUR CREAM COCOA CAKE

*Ellen L. Sears Kentfield*

2 C. sugar	2½ C. flour
2 rounded T. lard or butter	2 level tsp. soda
2 eggs	(be sure they are level)
1 C. sour cream	6 heaping tsp. cocoa
1 T. vinegar	½ tsp. salt
1 C. boiling water	Vanilla
(be sure it is boiling)	

Beat eggs. Add sugar, lard and vanilla. Add sour cream and vinegar. Then dry ingredients which have been sifted together; mix. Lastly stir in the boiling water and mix well. Batter will be thin. Bake in moderate oven at 350° for 35 minutes or longer. This is a large cake. A large mirrow matic pan (those long ones with the lid ) is just right. But if you make just half of this, use 1 C. cream, 1 T. vinegar, but cut the rest in half.

## SOUR CREAM CHOCOLATE CAKE

*Linda Cohrt*

2 C. sugar	¾ C. cocoa
½ C. shortening	1 C. sour milk (you can add 1-2
2 eggs	tsp. vinegar to sour milk)
2½ C. flour	1 C. boiling water
2 tsp. baking soda	

### FUDGE FROSTING:

6 T. oleo	1½ C. sugar
6 T. milk	½ C. semisweet chocolate chips

Mix in order given. Batter will be thin. Pour into greased and floured 9x13-inch pan. Bake at 350° for 30 minutes or until toothpick inserted in center comes out clean.

For the Frosting: Mix oleo, milk and sugar in a heavy saucepan. Heat over medium heat until it comes to a boil. Boil for 1 minute. Add chocolate chips. Remove from heat. Beat until it thickens. Frost a cooled cake.

## **SOUR CREAM CHOCOLATE CAKE**

*Dorothy Kisor*

2 C. flour	1 C. sour cream
2 C. sugar	¼ tsp. salt
2 eggs	1 C. hot water
1 stick oleo	2 tsp. soda
2½ sqs. nonsweetened chocolate or ¼ C. cocoa	1 tsp. vanilla

Put sugar, sour cream, eggs and oleo in bowl; beat until smooth. Add salt and vanilla. Add 1 C. of hot water with soda dissolved in it. Add the flour and chocolate. Beat until smooth. Batter will be thin. Bake in two 9-inch greased and floured pans for 35 minutes at 350°.

## **DOROTHY'S PRIZE-WINNING CHOCALTE CAKE**

*Dorothy Grubb*

1 C. lard	2½ C. flour
2 C. sugar	2 tsp. baking soda
2 eggs	½ tsp. salt
1 tsp. vanilla	⅔ C. cocoa
1 C. sour milk	1 C. boiling water

In a mixing bowl, cream together lard and sugar. Beat in eggs and vanilla. Sift dry ingredients together and add alternately with sour milk. Last, add boiling water. This makes a very thin batter. Bake at 350° or 325° in glass dish. Makes a 10x15-inch sheet cake or two 9-inch layer pans. (Grease and flour pans before filling.) Bake for 25 to 35 minutes. NOTE: I sour milk with 2 T. vinegar in cup. Also, this cake won't be the same without good, old-fashioned lard!

*Each of us has the capacity and unique privilege of being able to touch the life of another in a positive and uplifting way.*



## GERMAN CHOCOLATE UPSIDE DOWN CAKE

*Suzette Waite*

- |                                 |                              |
|---------------------------------|------------------------------|
| 1 C. coconut                    | 1 (8 oz.) pkg. cream cheese  |
| 1 C. pecans, chopped            | 1 stick margarine            |
| 1 box German chocolate cake mix | 1 (1 lb.) box powdered sugar |

Grease a 9x13-inch cake pan fairly heavily. Mix coconut and pecans and pour into the bottom of the pan. Mix cake mix and pour over pecan mixture. Cream the cream cheese, margarine and sugar together and dip over mixture (don't touch sides of pan). Cook 40-45 minutes at 350°.

## CHOCOLATE SHEET CAKE

*Darlene Hamilton*

- |               |                 |
|---------------|-----------------|
| 2 C. sugar    | 1 C. water      |
| 2 C. flour    | 2 eggs          |
| ¼ tsp. salt   | ½ C. buttermilk |
| 2 strips oleo | 1 tsp. soda     |
| 3 T. cocoa    | 1 tsp. vanilla  |

### TOPPING:

- |              |                      |
|--------------|----------------------|
| 1 strip oleo | 1 C. nuts            |
| 6 T. milk    | 1 lb. powdered sugar |
| 2 T. cocoa   |                      |

Sift the sugar, flour and salt; set aside. Melt the oleo, cocoa and water. Bring to a boil, remove and pour over the sugar mixture. Beat well, add 2 eggs, buttermilk with 1 tsp. soda in it and vanilla. (Sour milk can be used.) Bake in a sheet cake pan at 400° for 20 minutes, then reduce oven to 350° until done.

For the Topping: Bring to a boil, remove from heat and add 1 lb. of powdered sugar and 1 C. nuts.

## **SOUR MILK CHOCOLATE CAKE**

*Sue Ellen Ballard*

½ C. shortening	4 T. cocoa
2 C. sugar	2 tsp. soda
2 eggs	2¼ C. flour
1 tsp. vanilla	1 C. boiling water
1 C. sour milk	

Cream shortening and sugar. Add eggs, vanilla and mix well. Blend in sour milk, soda and cocoa; beat until fluffy. Blend in flour; mix thoroughly. Add boiling water; mix thoroughly. Pour into a greased and floured 9x13-inch baking dish. Bake at 350° for 35-40 minutes. This can also be baked as cupcakes or layers. This is a very moist cake and has been a family favorite for years.

## **SURPRISE CHOCOLATE CAKE**

*Carole Comstock*

1 chocolate cake mix	1 can Eagle Brand sweetened condensed milk
1 pkgs. caramels	

Preheat oven to 350°. Mix 1 chocolate cake mix as directed on the mix. Put half of cake mix in a greased 9x13-inch pan. Bake for 15 minutes. Melt 1 pkg. caramels and sweetened condensed milk together. Spread over baked cake. Top with the remaining cake mix. Bake until done, at least 20 minutes. Cool. Frost with Cool Whip and Dream Whip mixed together or just top with Cool Whip before serving.

## **MEXICAN FRUIT CAKE**

*Margaret Mattix*

2 C. flour	1 (20 oz.) can crushed pineapple
2 C. sugar	2 eggs
2 tsp. soda	1 C. nuts

Mix and pour in an ungreased 9x13-inch pan. Do not drain pineapple. Bake at 350° for 45 minutes. Frost with canned cream cheese frosting while still warm.

## CHOCOLATE CHIP CAKE

*Martha Comfort*

- |                   |                       |
|-------------------|-----------------------|
| 1 stick margarine | 1 tsp. vanilla        |
| 1 C. sugar        | 2 C. flour            |
| 2 eggs            | 1 tsp. baking soda    |
| 1 C. sour cream   | 1½ tsp. baking powder |

Spread batter in a greased 9x13-inch pan. Mix together 1 C. sugar and 2 T. cinnamon. Pour over the top of cake and stir in fairly good with end of wooden spoon. Sprinkle 6 ozs. of chocolate chips over top. Bake at 350° for 35-40 minutes.

## LOAF FRUIT CAKE

*Ione Hulbert*

- |                 |                           |
|-----------------|---------------------------|
| 1 C. oil        | 1 tsp. salt               |
| 2 C. sugar      | 2 tsp. vanilla            |
| 3 eggs          | 1 C. apples, chopped      |
| 3 C. flour      | 1 C. dates, chopped       |
| 1 tsp. cinnamon | 1 C. cranberries, chopped |
| 1 tsp. soda     | 1 C. nuts, chopped        |

Combine oil and sugar. Add eggs and beat well, then add flour, cinnamon, soda, salt and vanilla. Then fold in apples, dates, cranberries and nuts. Bake in 2 well-greased loaf pans for 60 minutes at 325°.

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## FRUIT COCKTAIL CAKE

*Canary Cottage*

- |                                |                  |
|--------------------------------|------------------|
| 1 egg                          | 1 C. sugar       |
| 1 med. size can fruit cocktail | 1 tsp. soda      |
| 1 tsp. vanilla                 | ¼ C. brown sugar |
| ¼ tsp. salt                    | ¼ C. nutmeats    |
| 1 C. flour                     |                  |

Beat egg. Add fruit cocktail and vanilla. Sift flour, sugar and soda together and add to egg/cocktail mix. Beat well. Pour mix into greased and floured pan. Top with brown sugar and nuts. Bake for 40 minutes in a 300° oven, or perhaps a few minutes longer.

## BLUEBERRY COFFEE CAKE

*Ms. Gayle Gray*

1 C. or 2 sticks butter	3 tsp. baking powder
1½ C. sugar	1/8 tsp. salt
2 eggs	1 C. milk
3 C. flour	2 C. blueberries

Cream butter, add sugar gradually and eggs (one at a time) and beat well. Alternate combined dry ingredients with milk. Grease a 9x13-inch pan and put half of the batter in the pan. Cover with layer of blueberries and the remaining batter over blueberries. Sprinkle with the following: 1 C. brown sugar, 4 T. melted butter, 3 tsp. cinnamon, 1 C. nuts, chopped and 3 T. flour. Bake at 350° for 45 minutes. If baking in a glass dish, bake at 325°.

## GABEL'S HUMMINGBIRD CAKE (WITH FROSTING)

*Helen Van Gorp*

3 C. flour	1 C. salad oil
2 C. sugar	1½ tsp. vanilla
1 tsp. baking soda	2 C. bananas, chopped
1 tsp. salt	1 C. pecans, chopped
1 tsp. cinnamon	1 (8 oz.) can crushed pineapple, undrained
3 eggs, beaten	

### CREAM CHEESE FROSTING:

1 (8 oz.) pkg. cream cheese, soft	1 stick butter or margarine, soft
1 (16 oz.) pkg. powdered sugar, sifted	1 tsp. vanilla

Combine the first 5 ingredients in a bowl. Make a well in the center. Put eggs and oil in well, and stir until ingredients are moistened; do not beat! Stir in vanilla, pineapple, pecans and bananas. Spoon into 3 greased and floured 9x9-inch cake pans. (9x13x3-inch may be used.) Bake at 350° for 20-30 minutes. Cool cake in pans for 10 minutes. Remove and cool completely before frosting.

For the Frosting: Combine butter and cream cheese, beating until smooth. Add sugar and vanilla and beat until fluffy. Smooth on between layers and on top and on sides of cooled cake. Sprinkle with chopped pecans if desired. Makes 16 servings.



## PINEAPPLE SOUR CREAM CAKE

*Shirley Van Zee*

- |  |   |
|--|---|
| 1 (8 oz.) can crushed pineapple,<br>in juice | 4 eggs  |
| ½ tsp. baking soda                           | 1 (4 servings) pkg. vanilla or<br>pineapple cream instant pudding |
| 1 (2 layer) pkg. yellow cake<br>mix          | ½ pt. sour cream  |
|  | ¼ C. oil  |

Combine pineapple with juice and soda; mix well. In a large bowl, combine cake mix and remaining ingredients. Add pineapple mixture; blend. Beat at medium speed for 4 minutes. Pour into greased and floured 10-inch fluted tube or tube pan. Bake at 350° for 50-55 minutes. Do not underbake. Cool in pan for 15 minutes. Remove from pan. Finish cooling on rack.

## PINEAPPLE CAKE

*Verga Mick*

- |                   |  |
|-------------------|--|
| 2 C. flour        | 1 (#2) can crushed pineapple,<br>undrained |
| 1½ C. white sugar | 1½ C. nuts, optional                       |
| 2 tsp. soda       |  |
| 2 eggs            |  |

### TOPPING:

- |                           |                  |
|---------------------------|------------------|
| 1 stick margarine         | ¾ C. white sugar |
| 1 sm. can evaporated milk |                  |

Mix all ingredients together. Bake in a 9x13-inch pan for 40 minutes at 350°. After baking, while still warm, punch holes in cake.

For the Topping: Mix and boil for 1-2 minutes. Pour over top of cake. Serve with Cool Whip on top.

*A rumor is about as hard to unspread as butter.*

## APPLE CAKE DESSERT

*Bernice Boston*

2 C. sugar	1 tsp. soda
½ C. margarine	1 tsp. salt
2 eggs	4 C. apples, finely chopped
2 C. flour	1 C. nuts, chopped

### SAUCE:

1 C. sugar	2 tsp. vanilla
½ C. butter	½ tsp. cornstarch
½ C. milk	

Cream butter and sugar. Add beaten eggs. Sift dry ingredients and add to the batter. Bake in a floured 9x13-inch pan at 350° for 15 minutes and 300° for remaining time of 45 minutes (total time of 1 hour). Serve with warm sauce.

For the Sauce: Cook over low heat, stirring constantly until mixture coats spoon. Serve warm.

## APPLE CAKE

*Karen Hart*

2 C. apples, pared and diced or sliced	1 egg
1 C. sugar	1 C. flour
½ C. shortening (Crisco)	½ tsp. cinnamon
¼ tsp. salt	½ tsp. soda
	½ tsp. baking powder

Put all ingredients in a bowl and mix well. Grease and flour a 9x9x2-inch pan. Pour in mixture. Bake at 350° for 40-45 minutes. Let cool in pan. May be sprinkled with powdered sugar or served with whipped cream or ice cream. Will keep moist for several days. There is no liquid in this recipe. The mixture is rather thick, but don't worry.

*Start your day like you like your eggs. Sunny side up.*

## FRESH APPLE CAKE

*Beulah Bunting*

- |  |                               |
|--|-------------------------------|
| 3 large apples (peeled & chopped fine) | 1 scant tsp. salt             |
| 2 C. sugar                             | 1 tsp. baking powder          |
| 2 eggs                                 | 2 tsp. vanilla                |
| 1 C. oil                               | 1 tsp. black walnut flavoring |
| 1 tsp. soda                            | 3 C. flour                    |
|  | 1 C. black walnuts, chopped   |

Sprinkle sugar over apples. Allow to set for 20 minutes. In a small bowl, mix eggs, oil, soda and salt. Pour over apples and stir in flavorings. Blend in flour and baking powder and beat well. Fold in nuts. Pour into greased and floured tubed pan. Bake for 70 minutes at 325°. Heavy moist cake. Good served with ice cream or whipped cream.

## FRESH APPLE CAKE

*Patty Cleland*

- |                          |                    |
|--------------------------|--------------------|
| 4 C. apples, sliced thin | 2 tsp. baking soda |
| 2 C. sugar               | 2 tsp. cinnamon    |
| 2 eggs, beaten           | Dash salt          |
| 2 C. flour               |                    |

### TOPPING:

- |                  |                          |
|------------------|--------------------------|
| 1 C. brown sugar | 6 T. flour               |
| 1 C. sugar       | ½ C. butter or margarine |
| 2 C. water       | 1 tsp. vanilla           |

Cover apples with sugar. Let stand 30 minutes to 1 hour (it gets juicy). Beat eggs and add to apples. Add this mixture to dry ingredients. Pour into a 9x13-inch greased and floured pan. Bake at 350° for 45 minutes. While cake is baking, make topping.

For the Topping: In a saucepan, combine topping ingredients. Boil slowly until thick. Remove from heat. Add ½ C. butter or margarine and 1 tsp. vanilla. Pour over cake as soon as it comes out of the oven. Cover lightly with foil.

## TAFFY APPLE CAKE

*Julie Herbst*

2 C. flour	1 C. oil
2 C. sugar	2 large eggs
1 tsp. baking soda	4 C. sliced apples
1 T. water	

### FROSTING:

8 ozs. softened cream cheese	½ C. brown sugar
1 tsp. vanilla	¾ C. chopped peanuts

Beat oil and eggs until foamy. Add remainder of ingredients and blend. Pour into greased 13x9-inch pan and bake at 350° for 35 minutes.

For Frosting: Blend together and spread on cooled cake.

## CARAMEL APPLE CUPCAKES

*Tiffany DeJong*

1½ C. flour	¼ C. sour cream
1 C. light brown sugar	⅓ C. vegetable oil
1 tsp. cinnamon	1 T. lemon juice
½ tsp. allspice	20 caramel squares
1 tsp. baking soda	3 T. milk
½ tsp. salt	½ C. chopped toasted almonds
¾ C. applesauce	12 wooden sticks

Preheat oven to 350°. Combine flour, brown sugar, cinnamon, allspice, baking soda, and salt in a large bowl. Stir in applesauce, sour cream, oil, and lemon juice with an electric mixer. Pour in paper-lined muffin tins. Bake for 20 minutes. Let cool completely on wire racks. In a small saucepan melt caramels with milk over low heat, stirring until smooth. Spread caramel glaze over tops of cupcakes and garnish rims with chopped walnuts. To resemble caramel apples stick wooden sticks in the center of each cupcake. Makes 1 dozen cupcakes.





## FUDGE BAR CAKE

*Marilyn Boomershine*

¾ C. sugar  
⅓ C. Crisco  
2 large eggs  
1 tsp. vanilla

¾ C. flour  
2 T. cocoa powder  
¼ tsp. salt  
¼ tsp. soda

### FROSTING:

½ C. brown sugar  
¼ C. water  
3 T. cocoa  
1 tsp. margarine

3 T. margarine  
1½ C. powdered sugar  
1 tsp. vanilla

Cream sugar and Crisco. Add eggs, one at a time; beat well. Add vanilla and dry ingredients. Bake for 20 minutes at 350°. Top with a bag of miniature marshmallows. Bake for 5 minutes longer. Take out of oven and smash marshmallows with a spatula. Cool and frost.

For the Frosting: In a sauce pan, bring to a boil the sugar, water, cocoa powder and 1 tsp. margarine. Add the rest of margarine, powdered sugar and vanilla. Mix with mixer. Spread on cake. Ready to serve!

## EILLEN LEWIS'S CHOCOLATE ZUCCHINI CAKE

*Marilyn Wood*

1⅔ C. sugar  
1 C. oil  
4 T. cocoa  
2 eggs, slightly beaten  
2 tsp. cinnamon  
1¼ tsp. salt

1 tsp. baking powder  
1 tsp. baking soda  
2 C. zucchini, grated  
2½ C. flour  
¼ C. chocolate chips (on top)

Mix all ingredients. Spoon into a 9x13-inch pan. Sprinkle with chocolate chips. Bake at 350° for 1 hour.

## **RHUBARB CAKE**

*Marilyn Boomershine*

1½ C. sugar	2 C. flour
1 stick margarine	½ tsp. salt
1 egg	1 tsp. soda
1 C. buttermilk	2-3 C. rhubarb, diced
1 tsp. vanilla	

Cream together the sugar and margarine. Add egg and beat well. Add the buttermilk and vanilla; mix well. Fold in the flour, salt and soda. Add rhubarb. Pour into a 9x13-inch pan. Mix together ½ C. brown sugar and 1 tsp. cinnamon. Sprinkle over cake. Bake at 350° for 45 minutes. I like to add ½ tsp. nutmeg to the cake batter to add flavor.

## **RHUBARB COFFEE CAKE**

*Thelma Grandia*

2 C. brown sugar	1 tsp. soda
½ C. margarine	1 tsp. vanilla
2 eggs	1½ C. rhubarb
1 C. buttermilk	½ C. granulated sugar
2 C. flour	1 tsp. cinnamon

Mix the first 8 ingredients together. Pour this batter into a greased 9x13-inch pan. Mix granulated sugar and cinnamon; sprinkle this mixture on top of the batter. Bake in a 350° oven for 40 minutes. Let cool and drizzle frosting over top if you wish. Yield: 15 pieces.

## **ZUCCHINI CAKE**

*Joette Stout*

3 eggs	3 C. flour
1 C. oil	1 T. cinnamon
2¼ C. sugar	1¼ tsp. baking powder
2 C. zucchini, peel & grate	1 tsp. baking soda
1 T. vanilla	1 tsp. salt
¼ tsp. black walnut flavoring, optional	1 C. walnuts, optional

Beat eggs, continue beating as you add oil, sugar, zucchini and flavorings. Sift dry ingredients together and add to first mixture. Add nuts, if desired. Bake for 1 hour at 350° in greased and floured bundt pan.

## STRAWBERRY YOGURT CAKE

*Thelma Grandia*

- |  |   |
|--|---|
| 1 pkg. Betty Crocker "Supermoist" white cake mix | 2 (6 oz.) containers Yoplait original strawberry yogurt |
| ¼ C. water                                       | 1 (4 oz.) container frozen whipped topping (thawed)     |
| ⅓ C. vegetable oil                               | Red food coloring, if desired                           |
| 3 egg whites                                     |   |

Heat oven to 350°. Grease and flour a 13x9x2-inch pan. Beat cake mix (dry), water, oil, egg whites, and 1 container yogurt in large bowl on low speed for 30 seconds. Beat on medium speed for 2 minutes. Pour into pan. Bake for 35 to 40 minutes or until cake springs back when touched lightly in center; cool completely. Fold 1 container yogurt and 1 or 2 drops red food coloring into whipped topping. Spread over top of cake. Garnish with strawberries, if desired. (Put 1 berry on each slice of cake.) Refrigerate any remaining cake.

## CARROT CAKE

*Donna Bixler*

- |                    |                             |
|--------------------|-----------------------------|
| 2 C. flour         | 3 C. grated carrots         |
| 2 C. sugar         | 1 (4 oz.) pkg. cream cheese |
| 2 tsp. cinnamon    | ¼ lb. margarine             |
| 2 tsp. baking soda | ½ box powdered sugar        |
| 1 tsp. salt        | 1 small box coconut         |
| ¾ C. oil           | ½ C. chopped nuts           |
| 4 eggs             | 1 tsp. vanilla              |

Mix flour, sugar, cinnamon, baking soda, and salt. Add oil, eggs, and carrots. Bake in two 9-inch round greased and floured cake pans at 350° for 45 minutes. Cool on racks.

For Frosting: Mix margarine, vanilla, and cream cheese together, then add powdered sugar. Add coconut and nuts. If too thick; add a little milk.

## **CARROT CAKE**

*Robert Stout*

2 C. sugar	4 eggs
2 C. flour	2 tsp. soda
1½ C. vegetable oil	3 C. grated raw carrots
3 tsp. cinnamon	

Sift dry ingredients; add oil and mix well. Add eggs, 1 at a time and blend well. Add carrots and beat until well blended. Pour into 9x13-inch greased and floured cake pan. Bake at 350° for 30 to 35 minutes.

## **PUMPKIN-ORANGE-POPPY SEED CAKE**

*Rhonda Taylor*

1 (18 oz.) pkg. yellow cake mix	3 eggs
1½ C. solid-pack pumpkin	¼ C. poppy seeds
⅔ C. orange juice	

### **GLAZE:**

1½ C. sifted powdered sugar	2 to 3 T. orange juice
-----------------------------	------------------------

For Cake: Combine cake mix, pumpkin, orange juice, and eggs in large mixer bowl; beat at low speed for 30 seconds. Beat at medium speed for 2 minutes; add poppy seeds and mix until blended. Pour into greased and floured 12-cup Bundt pan. Bake at 350° for 35 to 40 minutes or until wooden pick inserted in cake comes out clean. Cool for 10 minutes, then invert onto wire rack to cool completely. Drizzle with glaze.

For Glaze: Blend powdered sugar and orange juice in small bowl until smooth. Makes 24 servings.



## POPPY SEED CAKE

*Martha Comfort*

- |                                |                              |
|--------------------------------|------------------------------|
| 1 yellow cake mix              | 1 pkg. instant lemon pudding |
| 4 eggs                         | (regular size)               |
| ¼ C. concentrated orange juice | 1 C. water                   |
| ½ C. vegetable oil             | 3 T. poppy seeds             |

Mix all of the above ingredients together. Bake at 350° for 45-50 minutes in a bundt pan that has been greased with oil and sprinkled with sugar and cinnamon.

## LEMON POUND CAKE

*Dorothy Grubb*

- |  |                |
|--|----------------|
| 1 pkg. lemon cake mix                        | ½ C. salad oil |
| ½ of (3½ oz.) pkg. instant lemon pudding mix | 1 C. water     |
|  | 4 eggs         |

Blend all ingredients in a large mixer bowl. Beat at medium speed for 2 minutes. Grease and flour pans. Makes a 10-inch tube pan or two loaf pans. Bake at 350° for about 35-45 minutes, depending on the size of the pan and when toothpick inserted in center comes out clean. Cool right side up for about 15 minutes. Remove from pan. If using cake mix without pudding in the mix, use the whole box of pudding mix.

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## YUMMY POUND CAKE

*Devan Molyneux*

- |               |                       |
|---------------|-----------------------|
| 3 sticks oleo | ½ tsp. almond extract |
| 3 C. sugar    | 1 tsp. vanilla        |
| 5 eggs        | ½ tsp. lemon extract  |
| 3 C. flour    | 7/8 C. gingerale      |

Cream oleo until light. Cream in sugar and beat until fluffy. Beat in 1 egg at a time. Beat in 1 C. of flour, then add extracts and a little gingerale. Continue adding flour alternately with gingerale until all ingredients are used. Pour batter into two greased 5x9-inch loaf pans. Bake in a preheated oven at 275° for 1 hour and 45 minutes. Let cool in pans.

## DUNCAN HINES LEMON CAKE DESSERT

*Maxine Keylor*

1 pkg. Duncan Hines lemon  
cake mix  
1 (3 oz.) pkg. lemon Jello

¾ C. hot water  
½ C. cold water

### TOPPING:

2 C. Cool Whip  
1 pkg. lemon instant pudding

1½ C. cold milk

Dissolve Jello in ¾ C. hot water; add ½ C. cold water. Set aside at room temperature. Mix and bake cake as directed. Cool cake for 20 to 25 minutes. Poke deep holes through top of warm cake in pan with meat or nut pick, about 1-inch apart. With a cup slowly pour Jello into holes. Refrigerate cake while preparing topping. In a deep bowl blend instant pudding and cold milk until stiff. Add Cool Whip. Spread over cake and refrigerate. Bake in 9x13-inch pan at 350° according to directions on package.

## PISTACHIO CAKE

*Verla Hough*

1 pkg. white cake mix  
1 pkg. instant pistachio pudding  
¾ C. oil

3 eggs (slightly beaten)  
1 C. 7-Up  
1 C. nuts

### FROSTING:

1 pkg. Dream Whip powder  
Scant 1¼ C. cold milk

1 (3 oz.) pkg. instant pistachio  
pudding

Mix cake mix, pudding, oil, eggs, and 7-Up thoroughly; add nuts. Pour into oiled 9x13-inch pan and bake at 350° for 40 minutes.

For Frosting: Beat all ingredients until ready to spread. Refrigerate until ready to serve.

## MINI MARBLE POUND CAKES

1 (6 oz.) pkg. semi-sweet  
chocolate chips

½ C. milk, divided  
2½ C. all purpose flour  
1½ tsp. baking powder

½ tsp. salt  
1¼ C. (2½ sticks) butter,  
softened  
2 C. sugar  
5 eggs  
1 T. vanilla

*Leesa Augustin*

Preheat oven to 325°. Place chocolate and ¼ C. milk in a small microwave safe bowl. Microwave on high for 1-2 minutes or until chocolate melts; stir after 1 minute. Set aside to cool. (Or heat in a small saucepan over low heat for 2-3 minutes until chocolate melts.) Combine flour, baking powder and salt; set aside. Cream butter and sugar in a large mixer bowl until light and fluffy. Add eggs and vanilla; mix well. Add flour mixture; mix until blended. Transfer 3⅓ C. batter to medium bowl; stir in remaining milk and set aside. Pour reserved chocolate mixture into remaining butter mixture in mixer; blend well. In each of four well-buttered 5¾x3¼x2-inch loaf pans (foil pans can be used) alternately pour white and chocolate layers of batter. Once all batter has been used, gently swirl batter with table knife. Place loaf pans on cookie sheet. Bake about 1 hour to 1 hour, 10 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 10 minutes. Remove from pans. Transfer to wire racks; cool completely. Makes 4 small loaves.

## TWINKIE CAKE

1 yellow cake mix  
5 T. flour  
1 C. milk  
1 C. sugar

½ tsp. salt  
½ C. shortening  
½ C. margarine  
1 tsp. vanilla

*Kendra Slycord*

Bake cake as directed on package. Mix flour and milk in saucepan and boil until thick. Stir constantly. Set aside to cool. In a large mixing bowl, combine remaining ingredients and beat until fluffy. Add the flour mixture and beat again until fluffy. Cut cake in half lengthwise; if baked in one pan, cake may be baked in 2 pans to simplify. Place the filling mixture between 2 layers and replace the top. Store tightly covered. Chocolate cake mix can be used instead of yellow and it will taste like a Suzy-Q.

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*Diane Stewart*

## TWINKIE CAKE

1 yellow cake mix  
1 pkg. vanilla instant pudding  
1 C. water

1/3 C. oil  
3 eggs  
1/2 tsp. salt

FILLING:  
5 T. flour  
1 C. water  
1 C. sugar

1/2 C. oleo  
1/2 C. Crisco  
2 tsp. vanilla

Mix thoroughly all cake ingredients. Pour into wax paper lined 9x13-inch cake pan. Bake at 350° for 35 to 40 minutes. Let cool. Remove cake from pan and slice in half horizontally.

For Filling: Combine flour and water; cook until thick. Let mixture cool. In a separate bowl, combine sugar, oleo, Crisco, and vanilla. Beat until thick and fluffy. Combine with flour mixture and mix well. Spread filling on bottom half of cake. Replace top and garnish with sifted powdered sugar.

*Lucille Callerson*

## RUM CAKE

1/2 C. chopped pecans  
1 pkg. Pillsbury white cake mix  
1 small pkg. French vanilla instant pudding

5 eggs  
1/2 C. cooking oil  
1/2 C. white rum  
1/2 C. water

Grease and flour a Bundt pan and cover with 1/2 C. chopped pecans. Mix dry the cake and pudding. Beat eggs well, not too long. Mix eggs, rum, oil, and water. Add to dry mix. Beat with electric beater at medium speed not too long. Pour into Bundt pan and bake at 300° for 1 hour and 10 minutes.

TOPPING:  
1/4 C. rum  
1/4 C. water

1 stick oleo  
1 C. sugar

Bring to a boil and boil for 2 minutes. Cool for 2 minutes and pour over cake. Let stand in pan to cool.



## MOUNTAIN DEW CAKE

*JoAnne Rempe*

1½ C. margarine  
3 C. sugar  
5 eggs

3 C. flour  
2 T. lemon extract  
¾ C. Mountain Dew

Cream first 3 ingredients together. Add the last 3 ingredients. Mix well. Bake for 1 hour and 15 minutes at 325° or until it tests done with toothpick.

## POP CAKE

*Sheryl Shaw*

1½ C. strawberry pop (1 can)  
1 (2 layer) white cake mix

2 egg whites  
1 egg

Let pop stand until flat. Mix with remaining ingredients in mixer bowl using cake directions. Pour into greased and floured 9x13-inch cake pan or two 8-inch round cake pans. Frost as desired. May substitute other flavors of pop or 2 eggs for egg whites. Bake at 350° for 25 minutes or until cake tests done.

## MOM'S LEAD BOTTOM CAKE

*Joette Stout*

1 C. margarine  
2 C. sugar  
2 eggs  
2½ C. flour  
1 tsp. salt

2 tsp. baking soda  
½ C. cocoa  
1 C. sour milk  
1 tsp. vanilla  
1 C. boiling water

Cream margarine and sugar thoroughly. Add eggs to creamed mixture and blend well. Mix dry ingredients together. Add alternately to creamed mixture the dry ingredients and sour milk. Beat well. Add vanilla and boiling water and beat well. Pour batter in greased and floured 9x13-inch pan. Bake at 350° for 50 minutes.

## WALDORF CAKE

*Carolyn Malloy*

1½ C. sugar	1 tsp. salt
½ C. shortening	2 C. plus 2 T. flour
2 eggs	1 tsp. soda
2 ozs. red food coloring	1 tsp. vinegar
2 tsp. cocoa	1 tsp. vanilla
1 C. buttermilk	

Add vinegar to soda in small dish and set aside. Cream shortening, sugar, and eggs. Make a paste of red food coloring and cocoa; add to creamed mixture. Add buttermilk with salt, alternately with flour. Add vanilla and lastly fold in vinegar and soda. Bake at 350° for 30 minutes in two 9-inch pans. Cool. Split each layer and frost between each layer and top only.

### BUTTER FROSTING:

1 C. milk	½ C. butter
4 T. flour	½ C. Crisco
1 C. sugar	1 tsp. vanilla

Cook milk and flour until thick; cool. Cream sugar, butter, and Crisco together. Add 1 tsp. vanilla and cooked flour and milk mixture. Beat and spread.

## ROBERT'S YELLOW CAKE

*Robert Stout*

2 C. milk	2 tsp. vanilla
2 sticks margarine	4 C. flour
2½ C. white sugar	1½ T. baking powder
3 eggs	1 tsp. salt

Combine margarine and sugar. Cream thoroughly. Add eggs and vanilla; mix well. Sift dry ingredients together and add alternately to creamed mixture with 2 C. of milk. Pour batter in greased and floured 9x13-inch pan. Bake at 350° for 30 to 40 minutes. Frost, as desired.

## COWBOY COFFEE CAKE

*Verta Hough*

2 sticks oleo  
4 T. cocoa  
1 C. water  
2 C. flour  
2 C. sugar

1 tsp. salt  
1 tsp. soda  
2 eggs  
1 C. sour cream

### FROSTING:

1 stick oleo  
4 T. cocoa  
4 T. milk

1 tsp. vanilla  
3½ C. powdered sugar  
1 C. nuts, chopped

Bring 2 sticks oleo, cocoa and water to a boil and cool to lukewarm. Add flour, sugar, salt and soda. Beat in eggs and sour cream. Bake in a greased 11x17-inch cookie sheet with sides for 22 minutes at 375°.

For the Frosting: While cake is baking, heat in saucepan until melted and blend the oleo, milk and cocoa. Remove from heat and add vanilla, powdered sugar and nuts. Let cake cool, then ice.

## WHITE TEXAS SHEET CAKE

*Cindy Molyneux*

1 C. butter or margarine  
1 C. water  
2 C. all purpose flour  
2 C. sugar  
2 eggs, beaten

½ C. sour cream  
1 tsp. almond extract  
1 tsp. salt  
1 tsp. baking soda

### FROSTING:

½ C. butter or margarine  
¼ C. milk  
4½ C. powdered sugar

½ tsp. almond extract  
1 C. chopped walnuts

In a large saucepan bring butter and water to a boil. Remove from the heat and stir in flour, sugar, eggs, sour cream, almond extract, salt, and baking soda until smooth. Pour into a greased 15x10x1-inch baking pan. Bake at 375° for 20 to 22 minutes or until cake is golden brown and tests done. Cool for 20 minutes. Meanwhile, for frosting, combine butter and milk in a saucepan. Bring to a boil. Remove from the heat and add sugar and extract; mix well. Stir in walnuts and spread over warm cake. Yield: 16 to 20 servings.

## RED CAKE

*Joette Stout*

½ C. shortening	1 tsp. vanilla
1½ C. sugar	1 C. buttermilk
2 eggs	2¼ C. flour
1 (1 oz.) bottle red food coloring	1 tsp. salt
1 (1 oz.) bottle water	1 tsp. soda
2 heaping T. cocoa	1 T. vinegar

### FROSTING:

1 C. milk	½ C. oleo
1 T. cornstarch	½ C. Crisco
1 C. sugar	1 tsp. vanilla

Cream ½ C. shortening and 1½ C. sugar until well blended; add eggs. Mix food coloring, water and cocoa together into a paste. Add to creamed mixture along with the vanilla. Add buttermilk alternately to the creamed mixture with the flour and salt. Add baking soda to vinegar and blend gently into the mixture instead of beating. Bake at 350° for 30 minutes in a 9x13-inch pan or two layer pans, greased and floured.

For the Frosting: Cook the milk and cornstarch, stirring constantly until thickened. Mix sugar, oleo and Crisco until well blended. Add cooled milk mixture and beat well for about 15 minutes. Add vanilla and blend in. (Frosting taste better on cake if kept refrigerated.)

## RED VELVET CAKE

*JoAnne Rempe  
Julie Kelderman*

½ C. Crisco	2 C. flour
1½ C. sugar	½ tsp. salt
2 eggs	2 T. cocoa
1 tsp. vanilla	1 tsp. soda
1 T. vinegar	2 ozs. red food coloring
1 C. buttermilk	

Cream sugar and Crisco. Add eggs and vanilla. Beat well. Sift dry ingredients together and add vinegar, food coloring and buttermilk. Mix both mixtures together and place in a greased 9x13-inch pan. Bake at 350° for 25 minutes. Top with bakery icing and decorate. Great dessert at Christmas.



## RED CAKE

*Jan Crouch*

½ C. Crisco	1 tsp. salt
1½ C. sugar	1 C. buttermilk
2 eggs	2¼ C. flour
1 tsp. vanilla	1 tsp. vinegar
2 ozs. red food coloring (¼ C.)	1 tsp. soda
2 tsp. cocoa	

### FROSTING:

3 T. (heaping) flour	1 tsp. vanilla
1 C. milk	1 C. butter
1 C. sugar	

Cream Crisco, sugar and eggs. Mix together vanilla, red food color and cocoa. Add to creamed mixture. Add the salt and buttermilk. Blend, then add flour, vinegar and soda. Bake at 350°, in two 9-inch round pans, for 25 minutes. Cool for 15-20 minutes, then remove from tins. Cool completely. Frost.

For the Frosting: Cook milk and flour over medium heat until thick, stirring constantly. Remove from heat and cool completely. (This can be done as cake is baking.) When ready to frost, cream butter, sugar and vanilla until fluffy. Gradually add milk /flour mixture to creamed mixture, beating well after each addition.

## POPCORN CAKE

*Tiffany DeJong*

½ C. oleo	1 (12 oz.) bag M&M's
1 lb. marshmallows	1 (10 oz.) bag salted peanuts
4 qts. popped popcorn	

Melt oleo and marshmallows in pan. In a separate bowl, mix popcorn, M&M's and peanuts. Pour marshmallow mixture over popcorn mixture and stir together. press into a 9x13-inch buttered pan.

## **YUM YUM CAKE**

*Shirley Malin*

1 stick oleo	2 C. flour
½ C. shortening	2 C. sugar
3 T. cocoa	2 eggs
1 C. water	½ C. buttermilk
1 tsp. vanilla	1 tsp. soda

### **FROSTING:**

1 stick oleo	1 (1 lb.) box powdered sugar
3 T. cocoa	1 tsp. vanilla
5 T. milk	

Melt and bring to a boil in a saucepan, the oleo, shortening, cocoa and water. Add the following to the above mixture: flour and sugar. Beat this well. Add the eggs, buttermilk, soda and flour. Beat this until well blended. Bake in a 15x18-inch pan for 20 minutes at 400°.

For the Frosting: Bring the oleo, cocoa and milk to a boil. Add the rest of the ingredients and mix well. Frost cake while warm.

## **POPCORN CAKE**

*Joette Stout*

1 C. popcorn, unpopped	½ C. butter-flavored popcorn oil
1 (16 oz.) pkg. marshmallows	1 (16 oz.) pkg. M&M's
½ C. margarine	(12 oz.) pkg. salted peanuts

Melt marshmallows, margarine, and oil. Stir together until well blended. Pop the popcorn and pour marshmallow mixture over the top. Add M & M's and peanuts; stir until evenly coated. Press into buttered angel food cake pan. Turn out immediately. This freezes well, also you may add candy corn, gumdrops or any other candy of your choice.

## - FROSTINGS -

### BAKERY ICING

*JoAnne Rempe  
Julie Kelderman*

1/4 C. Crisco  
1/2 tsp. salt  
2 tsp. vanilla

3 C. powdered sugar  
1/4 C. milk

Beat until very creamy. Great on Red Velvet Cake.

### FRENCH ICING

*Betty Broerman*

1 C. milk  
4 T. flour  
1 C. oleo

1 C. sugar  
1 tsp. vanilla

Cook milk and flour until thick; cool. Beat oleo for 4 minutes add sugar and beat for 4 minutes more . Add to cooled flour mixture and beat again for 4 minutes; add vanilla.

### BAKERY FROSTING

*Joette Stout*

1/2 C. shortening  
1 egg white  
1 lb. powdered sugar

1/2 tsp. salt  
1 tsp. vanilla

Mix all ingredients and beat for a long while. If frosting is too stiff, add water (1 tsp. at a time).

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*A person never gets so rich that she can afford to loose a friend.*

## **BUTTERCREAM ICING**

*Kay DeJong*

½ C. shortening  
½ C. butter  
1 tsp. vanilla

4 C. confectioners sugar  
2 T. milk

Cream butter and shortening together until smooth. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Add all sugar, then add milk and beat on high for 1-2 minutes. Frost cookies immediately or keep icing covered with damp cloth until ready to use. Can be refrigerated in an airtight container for up to 1 week.

## **WACKY CAKE**

*Joy Boomershine Wills*

1½ C. flour  
1 C. sugar  
3 T. cocoa

¼ tsp. salt  
1 tsp. soda

1 tsp. vanilla  
1 T. vinegar

6 T. Crisco oil  
1 C. cold water

Sift together the first set of ingredients. Then add the second set of ingredients. Stir well. Bake at 350° for 30 minutes in an 8x8-inch pan.

*There is nothing better than the encouragement of a good friend.*



# Candy

*My Favorite Recipes in this section are:*

RECIPE

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## Hints for Candy, Nuts, and Popcorn

For perfect popped corn, melt butter-flavored shortening in the corn popper, then add the desired amount of kernels. The end result is amazing! Not only does the corn pop evenly into perfect fluffy popcorn, it also has a flavorful butter taste with no added cholesterol.

Popcorn will pop better if you sprinkle it with warm water an hour before popping.

Seeds and nuts, both shelled and unshelled, keep best and longest when stored in the freezer. Nuts in the shell crack more easily when frozen. Nuts and seeds can be used directly from the freezer.

Set fudge to cool in an ice cube tray. When the fudge is nearly ready to cut, use the tray divider to mark off even squares.

### Candy Testing

<i>Candy</i>	<i>Degrees</i>	<i>Stage</i>	<i>Cold Water Test</i>
	230-234	<i>Thread</i>	<i>Syrup spins 2-inch thread when dropped from spoon</i>
<i>Fudge, Fondant</i>	234-240	<i>Soft Ball</i>	<i>Candy will roll into soft ball but quickly flattens when removed from water</i>
<i>Divinity, Caramels</i>	244-248	<i>Firm Ball</i>	<i>Candy will roll into a firm ball (but not hard ball) which will not lose its shape upon removal from water</i>
<i>Taffy</i>	250-266	<i>Hard ball</i>	<i>Syrup forms hard ball, although it is pliable</i>
<i>Butterscotch</i>	270-290	<i>Light Crack</i>	<i>Candy will form threads in water which will soften when removed from water</i>
<i>Peanut Brittle</i>	300-310	<i>Hard Crack</i>	<i>Candy will form hard, brittle threads in water which will not soften when removed from water</i>
<i>Caramelized Sugar</i>	310-321	<i>Caramelized</i>	<i>Sugar first melts, then becomes a golden brown and forms a hard, brittle ball in cold water</i>



## - CANDY -

### ALMOND BARK CANDY

*Joette Stout*

- |   |                             |
|---|-----------------------------|
| 2 lbs. almond bark (white or chocolate) | 2 C. dry roasted peanuts    |
| 1 C. chunky peanut butter               | 2 C. miniature marshmallows |
|   | 3 C. rice krispies          |

Melt the almond bark over low heat. Stir in remaining ingredients until well coated. Pour into buttered 9x13-inch pan. Cool.

### CARAMELS

*Florence Stitely*

- |                        |             |
|------------------------|-------------|
| 2 C. sugar             | 1 pt. cream |
| 1¾ C. white Karo syrup | 1 C. nuts   |
| 1 C. butter            | Vanilla     |

Mix sugar, Karo syrup, butter and half of cream; bring to boiling point, then add last of the cream. Cook to 248°. Pour into buttered pans. Cut into strips, then squares. Wrap in waxed paper.

### CHOCOLATE NUT CRUNCH

*Patty Cleland*

- |                                 |   |
|---------------------------------|---|
| ½ C. nuts, chopped              | 1 C. (6 ozs.) semisweet chocolate chips |
| ¾ C. brown sugar, firmly packed |   |
| ½ C. butter or margarine        |   |

Sprinkle nuts over bottom of lightly greased 9-inch pan. Combine sugar and butter in saucepan and bring to a rolling boil, stirring constantly. Boil 4-5 minutes or to a temperature of 270°. Pour over nuts in pan. Sprinkle chocolate chips on top. Cover for 2 minutes, evenly spread melted chocolate chips. Chill until firm. Remove from pan, break into pieces. Makes about 1 pound. Tastes like a Heath bar.

## **CORN FLAKE CANDY**

*Debbie Fisher*

1 C. white sugar	1 tsp. vanilla
1 C. white syrup	1 C. black walnuts
½ C. Carnation or Eagle Brand sweet cream	4 C. corn flakes
	1 C. coconut

Mix walnuts, corn flakes and coconut in a large bowl; mix well. Set aside. Cook sugar, syrup, cream and vanilla to firm ball stage. Quickly pour over corn flake mixture and toss. Spread out onto cookie sheet covered with waxed paper. Let cool and break into pieces.

## **SODA CRACKER CANDY**

*Martha A. Comfort*

34-40 soda crackers	1½ C. chocolate chips
1 C. butter	1½ C. walnuts, chopped
1 C. brown sugar	

Line a 15x10-inch pan with foil and spray with Pam. Place crackers in rows on foil. In a saucepan, melt butter. Add brown sugar and bring to a boil. Boil for 3 minutes. Pour over crackers and spread until completely covered. Bake at 350° for 5 minutes (crackers will float). Remove from oven. Turn oven off. Sprinkle crackers with chocolate chips and nuts. Return to oven for 3-5 minutes. Using a greased spatula press walnuts into chocolate chips. Cut candy into 1-inch squares. Cool.

## **PEANUT BRITTLE**

*In memory of Hazel Hemphill*

2 C. sugar	2 C. raw peanuts
1 C. white Karo syrup	1 tsp. soda
½ C. cold water	

Cook sugar, Karo syrup and water together until it spins a thread. Add peanuts and stir constantly. Cook until it turns light brown (important). Remove from fire and add soda; stir well. Have a well-greased jelly roll pan ready and spread mixture into pans, very thin. Let cool overnight before storing or mailing.



## PEANUT BRITTLE

*Carol Knoot*

½ C. water	2 T. butter
2 C. sugar	2 tsp. soda
1 C. white syrup	1 tsp. vanilla
2 C. raw peanuts	

Boil ½ C. water and add 2 C. sugar and 1 C. white syrup. Boil all three to 235° (softball stage). When it gets there, then add 2 C. raw peanuts and cook to 300° (hardcrack stage), stirring constantly. Remove from stove. Add 2 T. butter, 2 tsp. soda and 1 tsp. vanilla. Put in a jelly-roll pan.

## AUNT HELEN'S PEANUT CLUSTERS

*Kris Butler*

1 lb. almond bark	1 (16 oz.) pkg. milk chocolate
1 lb. spanish salted peanuts	chips

Melt almond bark and chocolate chips together; add salted peanuts. Drop by teaspoon onto waxed paper. Refrigerate.

## PEANUT CLUSTERS

*Linda Cohrt*

6 squares white almond bark	1 (12 oz.) pkg. semisweet
1 (12 oz.) bag salted spanish peanuts	chocolate chips

Melt almond bark and chocolate chips in double boiler. Add peanuts. Drop on waxed paper lined cookie sheets.

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*Friendship is love with understanding.*

## **PEANUT CLUSTERS**

*Ruby Snyder*

2½ lbs. salted spanish peanuts  
1 (12 oz.) pkg. semisweet  
chocolate chips

1 (24 oz.) pkg. white almond bark  
1 sq. unsweetened chocolate

Melt both chocolate and almond bark in microwave oven or in double boiler. Stir in peanuts and drop by spoonful on waxed paper. Put in containers and keep in a cool place.

## **PENOCHÉ**

*Opal Pettitt Farmer*

1 C. brown sugar  
1 C. white sugar  
¾ C. milk

1 T. butter  
1 C. nuts, optional

Combine ingredients. Cook over low flame, stirring constantly until it boils. Boil until it reaches soft ball stage. Remove from flame. Add butter and nuts. Cool and beat until stiff. Spread on buttered pan. Cut into desired size pieces. Store in closed container. (May use walnuts or hazelnuts.)

## **ROCKY ROAD CANDY**

*Donna Cubit*

2 lbs. white almond bark  
3 C. colored marshmallows  
3 C. peanut butter Captain Crunch

3 C. dry roasted peanuts  
3 C. rice krispies

Melt bark in cake pan at 200°. Pour over rest of ingredients which have been mixed together. Stir until well coated and drop by spoonfuls onto waxed paper. Cool and enjoy!

## TEXAS MILLIONAIRES

*Helen Lake*

1 (14 oz.) pkg. plain caramel  
candy  
2 T. water  
2 T. oleo

3 C. large pecan halves  
9 $\frac{3}{4}$  oz. Hershey chocolate bar  
 $\frac{1}{3}$  of  $\frac{1}{4}$  lb. block parafin wax

Melt in double boiler the 14 oz. package of plain caramel candy with 2 T. water and 2 T. oleo; stir well. Mix in 3 C. large pecan halves. Drop by teaspoon onto buttered cookie sheets to cool. Mix in double boiler the 9 $\frac{3}{4}$  oz. of Hershey chocolate bar and the  $\frac{1}{3}$  or  $\frac{1}{4}$  lb. block parafin wax. Mix these two ingredients very well until smooth. Dip the cooled caramel patties in chocolate mixture. Place on waxed paper until firm. These freeze well. I do find it easier to use a fork when dipping caramel patties in chocolate so excess chocolate can run off. Makes 50 pieces.

## BUTTER CRUNCH TOFFEE

*Mona Richards*

1 C. sugar  
 $\frac{1}{2}$  C. butter or margarine  
 $\frac{1}{4}$  C. water  
 $\frac{1}{2}$  tsp. salt

1 (6 oz.) pkg. chocolate chips,  
melted  
 $\frac{2}{3}$  C. California walnuts, chop fine

Butter side of heavy 1-qt. saucepan. In it put the butter, sugar, water and salt. Bring to a boil over low heat, stirring until sugar is dissolved. Cook to light crack stage (285°). Pour into a buttered 9-inch square pan; cool. Spread with half the melted chocolate chips and sprinkle with half the nuts, pressing lightly. When chocolate is set, turn candy out of pan and repeat chocolate and nut process. When set, break into pieces.

*Ideas are funny little things, they don't work unless you do.*

## **DIVINITY**

*Juanita Naylar*

2 <sup>3</sup> / <sub>4</sub> C. sugar	2 egg whites
<sup>3</sup> / <sub>4</sub> C. white corn syrup	1 tsp. vanilla
<sup>3</sup> / <sub>4</sub> C. water	<sup>3</sup> / <sub>4</sub> C. nuts

Mix sugar, syrup and water thoroughly; then cook until it threads. Pour <sup>2</sup>/<sub>3</sub> of syrup slowly over beaten egg whites, beating constantly. Cook the other <sup>1</sup>/<sub>3</sub> a short time longer, then beat into the first mixture, beating until creamy. Add vanilla and nuts and drop by spoonfuls onto waxed paper.

## **DIVINITY**

*Pauline Phillips*

3 egg whites	2 C. sugar
1 C. sugar	<sup>1</sup> / <sub>2</sub> C. water
<sup>1</sup> / <sub>2</sub> C. water	1 c. white syrup

Beat egg whites very stiff while you are cooking sugar and water to 140°. Then add this syrup to the egg whites and continue beating. Add vanilla, then cook syrup/water mixture to 180° and add to the first mixture. Continue beating until it loses its gloss. Drop by teaspoonfuls onto an oiled baking sheet. NOTE: It helps if you put spoon in cool water to help it come off spoon more easily. Can add nuts or maraschino cherries to top. Let set until it is dry to touch. Will freeze very well. Makes about 50 pieces. For this recipe you need a good electric mixer.

## **DIVINITY**

*Virginia Pyle*

2 C. sugar	1 tsp. vanilla
<sup>1</sup> / <sub>3</sub> C. syrup	<sup>1</sup> / <sub>2</sub> C. nuts
<sup>1</sup> / <sub>2</sub> C. water	Pinch salt
2 egg whites	

Cook sugar, syrup, water and salt to 262°. Pour syrup very slowly into well beaten egg white. NOTE: Remember to stir constantly while combining the egg whites and syrup and pour slowly. NOTE: Egg whites are to be beaten to a soft stiff peak, not dry. Continue beating until mixture is relatively cool and add nuts and vanilla. Drop by teaspoonful onto waxed paper. This can be made in a double batch. A single batch makes about 2 dozen pieces.



## DIVINITY

*Florence Stitely*

2½ C. sugar	2 egg whites, stiffly beaten
½ C. water	1 tsp. vanilla
½ C. white Karo syrup	

Combine sugar, water and syrup. Cook until 248°. Pour over stiffly beaten egg whites gradually, beating constantly. Drop by spoonfuls onto waxed paper when ready to set up. NOTE: Half a pecan may be placed on top of each.

## FRAN'S CREMEY FUDGE

*Carol Knoot*

3 C. sugar	1 (12 oz.) pkg. semisweet chocolate pieces
¾ C. margarine	1 C. nuts, chopped
⅔ C. evaporated milk	1 tsp. vanilla
1 (7 oz.) jar marshmallow creme	

Combine sugar, margarine and milk in a heavy 2½-qt. saucepan; bring to a full rolling boil, stirring constantly. Continue boiling for 5 minutes over medium heat, stirring constantly to prevent scorching. Remove from heat, stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into a greased 13x9-inch pan. Cool at room temperature. Cut into squares. Makes 3 lbs.

## EASY MICROWAVE FUDGE

*Dorothy Ballinger*

8 squares almond bark, any flavor	1 (12 oz.) pkg. any flavor chips or morsels
1 C. any flavor ice cream	

Put all three ingredients into a large microwavable bowl and heat until all ingredients melt. No need to cook. Stir until smooth and pour into a lightly greased 8 or 9-inch square pan. Let cool and cut into squares. White bark, chocolate chips and vanilla ice cream work well for a chocolate fudge.

## DOUBLE DECKER FUDGE

*Joette Stout*

2 C. (12 oz.) pkg. Reese's peanut butter chips, divided	4½ C. sugar
¼ C. margarine, melted	1 (7 oz.) jar marshmallow creme
½ C. cocoa	1½ C. (12 oz.) evaporated milk
1 tsp. vanilla	¼ C. margarine

Butter a 9x13-inch pan. Place 1 C. peanut butter chips in a medium bowl; set aside. In second medium bowl, blend ¼ C. melted margarine, cocoa and vanilla until smooth; add 1 C. peanut butter chips. In 4-qt. pan, combine sugar, marshmallow creme and ¼ C. margarine. Cook, stirring constantly, over medium heat until mixture comes to a rolling boil; boil and stir for 5 minutes. Remove from heat. Immediately add half of hot mixture to bowl with peanut butter chips only. Pour remainder into cocoa mixture; stir to blend. Beat peanut butter mixture until chips are completely melted; spread evenly in prepared pan. Beat cocoa mixture until chips are melted and mixture thickens. Spread evenly over top of peanut butter layer. Cool and cut.

## PEANUT BUTTER FUDGE

*Ms. Gayle Gray*

2 C. white sugar	1 C. marshmallow creme
⅔ C. evaporated milk	1 C. crunchy peanut butter

Boil sugar and milk to softball stage. Remove from heat and add peanut butter and marshmallow creme.

## PEANUT BUTTER FUDGE

*Helen Lake*

2 C. sugar	1 C. chunky style peanut butter
⅔ C. milk	1 tsp. vanilla
1 pt. marshmallow creme	

Combine sugar and milk in saucepan and cook to softball stage (234°). Remove from heat. In a warm mixing bowl, combine marshmallow creme, peanut butter and vanilla. Add cooked hot syrup and mix well. Pour into buttered 6x10-inch pan. Cut into squares. Makes 24 pieces.

## PEANUT BUTTER FUDGE

*Phyllis Lane*

4 C. sugar  
1/2 C. white or maple syrup

1 C. milk  
1 C. peanut butter

Cook sugar, syrup and milk until it forms a softball (232°) on candy thermometer. Remove from heat; add peanut butter; beat. Pour into a buttered 9x13-inch pan.

## RICE KRISPY DROP CANDY

*Florence Schultz*

1/2 C. granulated sugar  
1/2 C. white Karo syrup  
2 C. rice krispies

1/2 C. creamy or chunky peanut butter

Bring syrup and sugar to a boil. Boil for 1 minute. Add the peanut butter and mix thoroughly. Add rice krispies and drop by teaspoonfuls onto a greased cookie sheet or waxed paper.

## PEANUT BUTTER BALLS

*Dorothy Dickinson*

1/4 lb. oleo, melted  
1 (16 oz.) jar chunky style  
peanut butter  
1 lb. powdered sugar  
3 1/2 C. rice krispies

1 large plain Hershey bar  
1 (6 oz.) pkg. semi-sweet  
chocolate chips  
3/4 bar parafin

Combine oleo and peanut butter; beat well. Add powdered sugar, beat well. Add rice krispies and mix. Make into 1-inch balls. Melt Hershey bar, chocolate chips and parafin in a double boiler. Dip balls into melted chocolate. Keep chocolate mixture over hot water while dipping. Place on waxed paper.

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**“JUST FOR NOTES”**



# Cookies and Bars

*My Favorite Recipes in this section are:*

RECIPE

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## Hints for Cookies and Bars

An easy way to form drop cookies is to drop them onto the cookie sheet and then press them with the bottom of a water glass that has been dipped in sugar.

Dipping the cookie cutter in slightly warm salad oil will give you a much cleaner cut.

For a thinner, crispier cookie, try rolling the dough directly onto a greased and floured cookie sheet. Cut the cookies, then pick up the scrap.

Crisp cookies should be stored in a jar or canister with a loose fitting lid. Soft cookies should be kept in an earthenware or plastic container with a tight cover.

To keep cookies soft, put a piece of bread in the cookie jar with the cookies.

To keep fresh cookies crisp longer, put a piece of lemon peel in the cookie jar.

When baking white or brown sugar cookies, use a cup of applesauce instead of sour milk. The flavor is better and they keep moist longer.

Dip the spoon in hot water to measure shortening, butter, etc. and the fat will slide off your utensil more easily.

Prevent cold shortening from sticking to the beaters of an electric mixer by heating the beaters in hot water just before using them.

If cookies brown too quickly on the bottoms, don't use a cookie sheet. Instead, place the cookies on top of a baking pan that is turned upside down. The problem is solved when only the pan edges touch the hot oven rack.

When rolling cookie dough, sprinkle board with powdered sugar instead of flour. Too much flour makes the dough heavy.

When freezing cookies with a frosting, place them in freezer unwrapped for about two hours, then wrap them without worrying about them sticking together.

Use a pizza cutter for cutting bar cookies. It makes nice smooth bars or squares.

A quick way to put a nice topping on cookies without making frosting is to cover the cookies with a thin layer of jelly or preserves before you bake them.

Oatmeal cookies will taste better if you toast the oatmeal first. Sprinkle it evenly in a jelly-roll pan and bake it in a 300° oven for about 10 or 12 minutes.

## - BARS -

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### **ALMOND BARS**

*Linda Cohrt*

1 pkg. yellow cake mix	1 (8 oz.) pkg. cream cheese
2 eggs	2 eggs
1 stick oleo, melted	3 T. almond extract flavoring
1 lb. powdered sugar	

Mix the first three ingredients and pat into a greased 9x13-inch pan. Mix the ingredients left and pour over the crust. Bake at 350° for 35-40 minutes.

### **ALMOND BARS (EASY)**

*Rhonda Taylor*

#### **CRUST:**

1 C. margarine or butter, softened	2 C. flour
½ C. powdered sugar	

#### **TOPPING:**

2 eggs, beaten	5 tsp. almond extract
2 C. sugar	½ C. milk
4 T. flour	

For the Crust: Blend ingredients together and press into a 9x13-inch pan. Bake at 350° for 12 minutes or until golden brown.

For the Topping: Pour into a baked crust and bake for 25 minutes or until firm at 350°. Cut into squares and serve.

*We don't stop playing because we grow old.  
We grow old because we stop playing.*

## ALMOND BARS

*Mary Brummel*

2½ C. sugar	2 C. flour
6 egg yolks	1 C. butter or margarine
¾ C. milk	½ tsp. salt
6 level T. flour	½ C. water
5 tsp. almond flavoring	

Cook and cool the first 5 ingredients while making crust. Mix the rest of the ingredients and line the bottom of a 10x15-inch pan with  $\frac{2}{3}$  of the dough. Pour in the cooled filling and cover with the top crust. Vent. Bake at 375° until brown, about 30 minutes.

## ALMOND BARS

*JoAnne Rempe*

4 eggs	1 C. butter, melted
¼ tsp. salt	2 C. flour
2 C. sugar	4 tsp. almond flavoring

Beat eggs, then add salt and sugar. Add butter. Mix in flour and almond flavoring. Spread in a 9x13-inch pan. Bake at 325° for 30 minutes.

## APPLE PUDDING OR BARS

*Edna Bonnett*

2 eggs	½ C. nuts, chopped
1 C. sugar	1 tsp. cinnamon
¼ C. shortening	½ tsp. nutmeg
1 C. flour	½ tsp. salt
2 C. apples, not peeled, chopped	½ tsp. soda
½ C. dates or raisins	½ tsp. baking powder

Blend first 3 ingredients in mixer. Combine all, batter will be stiff. Spread in a 9x13-inch greased pan. Bake for 40-50 minutes at 350°. Use plain or with Cool Whip, ice cream or just milk. Good hot or cold.



## BROWNIES

*Marilyn Mott*

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4 eggs	1 C. flour
1 stick oleo	1 (16 oz.) can chocolate syrup
1 C. sugar	½ C. nuts

### FROSTING:

2 squares unsweetened chocolate	3 C. sifted confectioners sugar
3 T. butter	1 tsp. vanilla
⅓ C. milk	

Cream first 3 ingredients. Add flour, syrup and nuts. Bake for 30 minutes at 350° in a 9x13-inch greased and floured pan.

For the Frosting: Heat chocolate and butter with milk until melted. Add sugar and vanilla. Beat until smooth. If too thick to spread easily, add a few drops of hot water.

## BROWNIES (LOW-FAT & CHOLESTEROL)

*Juanita Naylor*

1¼ C. tub margarine	2 tsp. vanilla
⅔ C. cocoa powder	1½ C. flour
2 C. sugar	1 C. nuts
Egg substitute equivalent to 4 eggs	Confectioner's sugar, opt.

Preheat oven to 350°. Heat margarine and cocoa in saucepan until melted. Place in bowl with sugar and mix well. Add egg substitute gradually, beating well after each addition. Add vanilla, flour and nuts and mix thoroughly. Spread in a 9x13-inch pan greased with margarine. Bake for 35 minutes. Be careful not to overbake. Cool before cutting. Sprinkle with confectioner's sugar if desired. Yield: 24 brownies.

*The devil will extend plenty of credit, but think of the payment.*

## **BROWNIES**

*Mitsi Shatzer*

1 C. margarine  
1 C. water  
4 T. cocoa  
2 C. flour  
2 C. sugar

½ tsp. salt  
1 tsp. soda  
½ C. sour cream  
2 eggs

### **ICING:**

½ C. margarine  
4 T. cocoa  
6 T. milk

3½ C. powdered sugar  
1 tsp. vanilla  
1 C. walnuts, chopped

In a saucepan, bring margarine, water and cocoa to a boil, do not cool. Combine flour, sugar and salt in mixing bowl. Beat with mixer. Add eggs, sour cream and soda. Combine with hot mixture. Add flour mixture. Pour into a greased pan. Bake for 20 minutes at 375°.

For the Icing: In a saucepan, bring the margarine, cocoa and milk to a boil. Stir constantly. Add sugar, nuts and vanilla. Spread over top of brownies.

## **BROWNIES**

*Juanita Bunting*

1 egg  
1½ C. brown sugar  
½ C. butter, melted  
1½ C. flour  
3 tsp. cocoa

½ tsp. soda  
⅓ C. hot water  
½ C. sweet milk  
½ tsp. vanilla

### **FROSTING:**

2 C. powdered sugar  
2 T. cocoa  
1 tsp. butter, melted

Coffee (about ¼ C.)  
Vanilla

Cream together the egg, brown sugar and butter. Add the flour and cocoa. Combine the soda and water, add to the above mixture. Add the remaining ingredients and stir well. Pour into a 9x13-inch pan. Bake at 350° for 25 minutes.

For the Frosting: Combine the powdered sugar, cocoa and butter. Add coffee to spreading consistency and a little vanilla.

## BROWNIES

*Patty Cleland*

**B  
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2 C. flour, sifted  
4-5 T. cocoa  
1 tsp. vanilla

2 C. sugar  
1 C. margarine, melted  
4 eggs, beaten

Mix flour and cocoa; set aside. In mixing bowl, blend margarine and sugar together. Add eggs and vanilla. Beat well. Add dry ingredients and blend. Pour into a greased 11x15-inch cookie sheet. Bake at 320° for 20 minutes (don't overbake). They are a chewy brownie. Frost if you desire to.

## BEST EVER BROWNIE

*Virginia Pyle*

1 stick butter  
1 C. sugar  
4 eggs  
½ C. nuts  
1 tsp. vanilla

1 (1 lb.) can Hersheys chocolate  
syrup  
1 C. flour  
½ tsp. baking powder

### FROSTING:

6 T. butter  
6 T. milk

1½ C. sugar  
½ C. chocolate chips

Beat together the butter, sugars, then eggs (two at a time). Add remaining ingredients. Spread in a greased pan 1-inch thick. Bake for 30 minutes at 350°. A large sized pan (9x13-inch) takes about 20 minutes.

For the Frosting: Bring butter, milk and sugar to a boil, 30 seconds. Remove from heat and add chocolate chips. Spread on warm brownies. Frosting will be thin, but will thicken after cooled.

*Delicious food that melts in your mouth, also sticks to your hips.*

## **RUTH'S BROWNIES**

*Donna Goodman*

1 C. butter or margarine	1½ C. flour
4 sq. chocolate	1 tsp. baking powder
1 C. sugar	¼ tsp. salt
4 eggs	1 C. nuts, optional

Melt butter and chocolate together. Beat eggs and sugar. Add the melted butter and chocolate. Sift in dry ingredients. Pour into an 11x15-inch jelly roll pan. Bake for 20 minutes at 350°. NOTE: 3 T. cocoa + ½ T. butter = 1 sq. chocolate.

## **CARAMEL BROWNIES**

*Jone Molyneux*

1 (14 oz.) pkg. caramels	¾ C. oleo, softened, not melted
1 (5⅓ oz.) can evaporated milk	1 (6 oz.) pkg. chocolate chips
1 pkg. German chocolate cake mix	

Combine caramels plus ⅓ C. evaporated milk and melt in microwave on high for approximately 4 minutes. Stir until melted; set aside. Grease and flour a 9x13-inch pan. Combine in large bowl the cake mix, oleo, ⅓ C. evaporated milk. Stir by hand until dough holds together. Press half of dough in pan, saving half for topping. Bake at 350° for 6 minutes. Sprinkle chocolate chips over crust. Pour caramels over chips. Crumble reserved dough on top. Bake 15-18 minutes. Cool slightly, refrigerate for 30 minutes to set caramels.

## **CHOCOLATE BROWNIES**

*Patsy Marlin*

⅔ C. butter	3 eggs
4 T. cocoa	3 heaping tsp. baking powder
1 C. white sugar	1¼ C. flour
1 C. brown sugar	Nuts, optional

Melt butter and cocoa. Take off burner and cool. Add sugar, eggs and rest of ingredients and bake at 350° for 30 minutes.



**CHOCOLATE CRUNCH BROWNIES***Linda Brubaker*

- |                   |                           |
|-------------------|---------------------------|
| 1 C. butter       | 1/2 tsp. salt             |
| 2 C. sugar        | 1 jar marshmallow creme   |
| 4 eggs            | 1 C. creamy peanut butter |
| 6 T. baking cocoa | 2 C. chocolate chips      |
| 1 C. flour        | 3 C. rice krispies        |
| 2 tsp. vanilla    |                           |

Cream butter, sugar and eggs. Add cocoa, flour, vanilla and salt. Spread in a greased and floured 13x9-inch pan. Bake at 350° for 25 minutes; cool. Spread marshmallow creme over brownies. Melt peanut butter and chocolate chips. Stir in cereal, then spread over marshmallows. Chill before cutting. Store in refrigerator.

**CREAM CHEESE BROWNIES***Kathy Sinclair*

- |                                   |                        |
|-----------------------------------|------------------------|
| 1 pkg. German chocolate cake mix  | 1/2 C. sugar           |
| 1 (8 oz.) pkg. cream cheese, soft | 1/2 C. chocolate chips |
| 1 egg                             |                        |

Heat oven to 350°. Grease and flour a jelly roll pan (15½x10½x1-inch). Prepare cake mix as directed on package. Pour batter into pan. Mix remaining ingredients. Drop by tablespoonfuls onto batter. Cut through batter with knife or metal spatula several times for marbled effect. Sprinkle with additional chocolate chips and chopped nuts if desired. Bake until cake springs back when touched lightly in center or when wooden pick comes out clean (25-30 minutes).

*Housework is like stringing beads without a knot in the end of the string.*

## **NUGGET BROWNIES**

*Kathy Stock*

1 C. butter or margarine	¼ C. Hershey cocoa
1¼ C. sugar	¼ tsp. baking soda
2 eggs	½ tsp. salt
1 tsp. vanilla extract	1¼ C. miniature marshmallows
20 Hershey Nuggets	½ tsp. shortening (Crisco)*
1¼ C. all purpose flour	2 T. almonds, chopped

Heat oven to 350°. Grease a 13x9x2-inch baking pan. Remove wrapper from candies. Set aside 5. Cut remaining candy into 6 pieces. In a large mixer bowl, beat butter and sugar until well blended. Add eggs and vanilla; beat well. Stir together flour, cocoa, baking soda and salt. Gradually add to butter mixture. Stir in candy pieces. Spread batter in prepared pan. Bake 30-35 minutes or until brownies pull from sides of pan. Sprinkle marshmallows in single layer over surface. Cool completely in pan on wire rack. Chop remaining 5 candies, place in small microwave safe dish with shortening (\*not butter or oil). Microwave on high for 30 seconds or until melted when stirred. Drizzle over top. Sprinkle with almonds. Cut into squares. Yield: Approximately 36 brownies.

## **QUICK BROWNIE SHEET CAKE**

*Teresa Augustine*

2 sticks oleo	2 C. flour
3 T. cocoa	2 eggs, beaten
1 C. water	½ C. buttermilk
2 C. sugar	1 tsp. soda
¼ tsp. salt	1 tsp. vanilla

Mix oleo, cocoa and water and bring to a rapid boil. Pour over mixture of sugar, salt and flour. Add eggs, buttermilk, soda and vanilla. Pour on cookie sheet and bake at 350° for about 20 minutes.

*Homemaking is love made visible.*

## SCRUMPTIOUS BROWNIES

*Shirley Van Zee*

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|--|-----------------------|
| 1 pkg. (8 squares) Bakers<br>unsweetened chocolate | 3 C. sugar            |
| 1 C. (2 sticks) butter or margarine                | 1 T. vanilla          |
| 5 eggs   | 1½ C. flour           |
|  | 2 C. walnuts, chopped |

Melt chocolate and butter in saucepan over very low heat, stirring constantly; cool. Beat eggs, sugar and vanilla in a large mixer bowl on high speed for 10 minutes. Beat in chocolate mixture on low speed. Add flour, beating just to blend. Stir in nuts. Spread in a greased 13x9-inch pan. Bake at 375° for 35-40 minutes or until cake tester inserted into center comes out almost clean (do not overbake). Cool in pan, then cut in squares. Makes 32 brownies.

## PEANUT AND CANDY BROWNIE PIZZA

*Mary Jo Almond*

- |                          |                                |
|--------------------------|--------------------------------|
| 1 pkg. fudge brownie mix | 1 C. miniature marshmallows    |
| 2 T. flour               | ½ C. M&M's (plain)             |
| ⅓ C. water               | ½ C. peanuts, chopped          |
| ¼ C. oil                 | ⅓ C. caramel ice cream topping |
| 1 egg                    |                                |

Preheat oven to 350°. This works best when done on a baking stone. Combine brownie mix, flour, water, oil and egg in a large bowl. Beat 50 strokes by hand. Spread parchment paper on 15-inch baking stone. Pour brownie mix on paper and spread to 14-inch circle. Bake for 15-20 minutes. Immediately sprinkle with marshmallows, M&M's and peanuts. Press into brownie crust. Cool for 20 minutes. Drizzle with caramel topping. Cool completely.

*It's nice to be important, but it's more important to be nice.*

## THICK CHEWY CARAMEL BROWNIES

*Stacy Stout*

- |   |                                |
|---|--------------------------------|
| 1 (14 oz.) pkg. caramels<br>(Brachs or Kraft) | $\frac{3}{4}$ C. oleo, melted  |
| 1 can evaporated milk                         | 1 C. nuts, chopped             |
| 2 pkgs. German chocolate cake mix             | 1 (6 oz.) pkg. chocolate chips |

Mix caramels plus  $\frac{1}{3}$  C. of evaporated milk over low heat. Stir until melted. Set aside. Grease and flour a 9x13-inch pan. In a large bowl, mix 1 cake mix,  $\frac{1}{3}$  C. milk and nuts. Stir by hand until dough sticks together. Press dough in pan. Bake this portion for 12-15 minutes at 350°. Remove from oven and sprinkle chocolate chips over it. Pour melted caramels over chips. Repeat recipe you made for the first cake layer and put over caramels. Let cool well to set caramels.

## BUSTER BARS

*Mike Rempe*

- |  |                      |
|--|----------------------|
| 20 oreo cookies, crushed               | 2 C. powdered sugar  |
| $\frac{1}{2}$ stick margarine          | 1 C. chocolate chips |
| $\frac{1}{2}$ gallon vanilla ice cream | 1 C. evaporated milk |

Place oreos on the bottom of a 9x13-inch pan. Melt  $\frac{1}{2}$  stick of margarine and drizzle over oreo layer. Place in freezer for 1 hour. Spread soft ice cream over the top of this mixture. Refreeze. Then melt the powdered sugar, 1 C. chocolate chips and evaporated milk. Boil for 8 minutes. Pour over ice cream. Refreeze until hard. Cut into squares and serve.

*The best angle from which to approach a problem is from the try-angle.*



## BUTTERMILK CINNAMON BARS

*Eva Downey*

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1¼ C. sugar	1 tsp. soda
¾ C. brown sugar	1 tsp. vanilla
2 C. flour	1 C. buttermilk
½ C. butter or margarine	1 egg
1 tsp. cinnamon	

Mix sugar, brown sugar, flour and butter like you would for a pie crust. Take out 2 C. of the mixture and add ½ C. nuts and ½ C. coconut. Press into a greased 9x12-inch pan. To remaining mixture add the egg, spices and buttermilk. Pour over crust and bake for 40 minutes at 350°. Mix ½ C. powdered sugar, 1 T. milk and ½ tsp. vanilla and pour over warm cake.

## CARAMEL BARS

*Suzette Waite*

1 C. butter	2 C. oatmeal
1½ C. brown sugar	1 bag caramels
1 tsp. soda	1 can sweetened condensed milk
½ tsp. salt	Chocolate chips
2 C. flour	

Cream together the butter and brown sugar. Add soda, salt, flour and oatmeal. Put more than half the mixture in the bottom of a cake pan. Bake for 10 minutes at 350°. Melt caramels and sweetened condensed milk together. Cool slightly and pour on top of already baked crust. Then sprinkle chocolate chips on top of caramel. Add rest of crust mixture. May have to flatten with fingers. Return back into oven for 15-20 minutes. Cool, cut and enjoy!

*Challenges make you discover things about  
yourself that you never really knew.*

## **CARAMEL CHOCOLATE BARS**

*Violet Mihalevich*

1 pkg. (32) caramels  
2/3 C. evaporated milk  
1 pkg. German chocolate cake mix

3/4 C. butter or oleo  
1 C. walnuts, chopped  
1 (6 oz.) pkg. chocolate chips

Melt caramels with 1/3 C. milk in double boiler and set aside. Stir by hand the cake mix, butter, 1/3 C. milk and nuts. Press half of this mixture into a greased 9x13-inch pan. Bake for 15 minutes at 350°. Remove from oven and spread on caramel mixture and chocolate chips. Spread or sprinkle on remaining cake mixture on top. Bake for 15-18 minutes more. Cool and cut in bars.

## **CHOCOLATE CARAMEL BARS**

*Joyce Rodwell*

1 German chocolate cake mix  
1 (5 oz.) can Carnation  
evaporated milk  
3/4 C. oleo, melted

50 caramels  
1 C. chocolate chips  
1 C. pecans, chopped

Beat cake mix, 2/3 of the can of milk and the melted oleo and nuts. Spread half of this mixture into a 9x13-inch pan. Unwrap the caramels. Melt caramels and remaining milk in microwave on medium power for 2-3 minutes. (Be careful not to burn them.) Bake cake mix at 350° for 6-8 minutes. Spread chips over cake as it comes from the oven, then spread caramel mixture over this. Spread last half of cake mixture over this. Spread as much as possible. Bake 15-18 minutes at 350°.

*A good example is a lesson anyone can read.*

## CHERRY COCONUT BARS

*Ione Hulbert*

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- |                         |                           |
|-------------------------|---------------------------|
| 2 C. flour              | 1 tsp. baking powder      |
| 1 C. butter             | 1 C. nuts, chopped        |
| 6 T. powdered sugar     | 1 C. coconut              |
| 4 eggs, slightly beaten | ½ tsp. salt               |
| 2 C. sugar              | 1 tsp. vanilla            |
| ½ C. flour              | 1 C. maraschino cherries* |

Heat oven to 350°. With hands mix 2 C. flour, butter and powdered sugar until smooth. Spread into a 15½x10½x1-inch pan. Bake for 25 minutes, or until lightly brown. Stir rest of ingredients into beaten eggs. Spread over top of baked pastry. Bake for 25 minutes; cool. Cut into bars. NOTE: \*Cut maraschino cherries into quarters before mixing in.

## DELUXE CHOCOLATE MARSHMALLOW BARS

*Wanda Augustine*

- |                |                             |
|----------------|-----------------------------|
| ¾ C. oleo      | ½ tsp. baking powder        |
| 1½ C. sugar    | ½ tsp. salt                 |
| 3 eggs         | 3 T. cocoa                  |
| 1 tsp. vanilla | ½ C. nuts, optional         |
| 1⅓ C. flour    | 4 C. miniature marshmallows |

### TOPPING:

- |                       |                        |
|-----------------------|------------------------|
| 1⅓ C. chocolate chips | 3 T. oleo              |
| 1 C. peanut butter    | 2 C. crisp rice cereal |

In a mixing bowl, cream oleo and sugar. Add eggs and vanilla. Beat until fluffy. Combine flour, baking powder, salt and cocoa. Add to creamed mixture. Stir in nuts. Spread in a greased jelly roll pan. Bake at 350° for 15-18 minutes. Sprinkle marshmallows evenly over baked cake. Return to oven for 2-3 minutes. Using a knife dipped in water, spread the melted marshmallows over cake. Cool.

For the Topping: Combine chocolate chips, oleo and peanut butter in a small saucepan. Cook over low heat, stirring constantly until melted and well blended. Remove from heat, stir in cereal. Spread over bars. Chill. Cut into bars.

## CRACKER BARS

*Cindy Molyneux*

Club or Waverly crackers	1/3 C. sugar
1 C. butter	2/3 C. peanut butter
1/2 C. milk	1/2 C. milk chocolate chips
2 C. crushed graham crackers	1/2 C. butterscotch or
1 C. brown sugar, packed	white chocolate chips

Melt butter over medium-high heat; add milk, crushed graham crackers and sugars. Bring to a boil, stir constantly for 5 minutes. Layer crackers, pour half of mixture, spread carefully. Layer crackers again, pour other half of mixture and layer crackers on top. On low, melt chips and peanut butter. Pour over crackers. Refrigerate.

## EASY BARS

*Kendra Slycord*

1 yellow or white sour cream cake mix	1 (8 oz.) pkg. cream cheese
1 stick oleo, softened	2 eggs
1 egg	4 C. powdered sugar
	1/2 C. pecans, chopped

Mix together the cake mix, oleo and 1 egg. Pat into a greased 9x13-inch pan. Mix together the cream cheese, 2 eggs and powdered sugar. Put on the first layer. Top with pecans. Bake at 350° for 40-45 minutes.

## FROSTED CREAMS

*Sharon Lockard*

1 C. brown sugar	1 rounded tsp. baking soda
1/2 C. white sugar	dissolved in 1 C. raisin liquid
2 eggs	2 tsp. cinnamon
3/4 C. margarine	1/2 tsp. ground cloves
1 1/2 C. raisins, cooked	3 C. flour, sifted

Mix ingredients in order given. Bake in a jelly roll pan for 30 minutes at 325°. Frost and cut into squares.



## LEMON BARS

*Nicole Stout*

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1 lemon cake mix	1 egg
1 egg	1/3 C. sugar
1/3 C. oil	1 T. lemon juice
1 (8 oz.) pkg. cream cheese, soft	

Mix together the cake mix, egg and oil until crumbly. Reserve 1 cup. Pat rest into a 9x13-inch pan. Bake at 350° for 15 minutes. Mix cream cheese, egg, sugar and lemon juice together. Pour over hot crust. Sprinkle with reserved crumb mixture. Bake for 15 minutes more.

## M & M COOKIES

*Martha A. Comfort*

2 C. oatmeal	1 C. margarine, melted
1/2 C. flour	2 T. vegetable oil
1 C. nuts, chopped	1 1/2 C. M&M's
1 tsp. baking soda	1 can sweetened condensed milk
3/4 tsp. salt	

Combine oatmeal, flour, nuts, baking soda and salt. Stir in margarine until crumb like. Take 1 1/2 C. and reserve. Press remaining mixture into a greased 15 1/2x10-inch pan. Bake at 350° for 8-10 minutes. Heat vegetable oil and add 1 C. M&M's. Stir often until completely melted. Take off stove and add milk and stir. (You could use the microwave to melt the chips with the vegetable oil.) Spread over crust. Keep mixture 1/2-inch from the edge of pan. Combine the remaining 1/2 C. of M&M's with reserved crust mixture and sprinkle over top of chocolate mixture. Bake at 350° for 15-20 minutes. Do not overbake.

*The longer you keep your temper, the more it will improve.*

## MINTY CHOCOLATE LAYER BARS

*Esther Augustine*

1 chocolate cake mix  
½ C. oleo, melted  
1 egg  
1 egg  
½ tsp. mint flavoring  
1 C. chocolate chips  
6 T. oleo

1 envelope unflavored gelatin  
¼ C. boiling water  
1 can vanilla frosting  
½ tsp. mint flavoring  
2-3 drops green food coloring

Combine cake mix, oleo, egg and ½ tsp. mint flavoring. Press into the bottom of a greased 9x13-inch cake pan. Bake for 10-12 minutes at 350°; cool. Combine ¼ C. water with gelatin. Add vanilla frosting, ½ tsp. mint flavoring and 2-3 drops of food coloring; let set. Melt chocolate chips and 6 T. oleo together and put over frosting mixture.

## NEIMAN MARCUS SQUARES

*Jone Molyneux  
Bob E. Jones*

½ C. oleo, melted  
1 yellow cake mix  
3 eggs  
1 (8 oz.) pkg. cream cheese

1 (1 lb.) box powdered sugar  
½ C. flaked coconut  
1 C. walnuts or pecans, chopped

Combine oleo, cake mix and 1 egg. Stir together until dry ingredients are moistened. Pat mixture into bottom of a well greased 10x15-inch jelly roll pan. Beat remaining 2 eggs lightly, then beat in cream cheese and powdered sugar. Stir in coconut and nuts. Pour over mixture in jelly roll pan, spreading evenly. Bake at 325° for 45-50 minutes.

*Good judgement comes from experience;  
experience comes from bad judgement.*

**OATMEAL BARS***Bonnie Adams*

2 sticks margarine	1 tsp. vanilla
1 C. brown sugar	1½ C. flour
1 C. white sugar	1 tsp. soda
2 eggs	3 C. oatmeal

**FROSTING:**

5 T. butter	Vanilla, to taste
1½ C. powdered sugar	Milk

Combine bar ingredients and turn into a large (12x18-inch) pan or jelly roll pan. Bake at 350° for 30 minutes.

For the Frosting: Brown the butter and then add powdered sugar. Add vanilla, to taste and milk enough to make the frosting spreadable.

**PEANUT BUTTER CHOCOLATE CHIP BARS***Carole Comstock*

2 eggs	1 box yellow or chocolate cake mix
⅓ C. water	
¼ C. butter or margarine, soft	1 (12 oz.) pkg. chocolate chips
1 C. peanut butter	

Heat oven to 375°. Beat eggs, water, butter, peanut butter and half of dry cake mix. Stir in remaining cake mix and chocolate chips. Spread mixture onto jelly roll pan or cookie sheet. Bake for 20 minutes.

*Life's heaviest burden is not having anything to carry.*

## PECAN BARS

*Donna Gattton*

1 stick butter or margarine	1 egg
1 yellow cake mix	1 tsp. vanilla
1 can sweetened condensed milk	1 bag bits of brickle
	3/4 C. pecans, chopped

Mix until crumbly the butter or margarine and cake mix. Put in a 9x13-inch pyrex dish. Mix 1 egg, sweetened condensed milk and vanilla. Pour over cake mix. Sprinkle a bag of bits of brittle and pecans over the above. Bake at 350° for 30 minutes, depending on how hot your oven is. Cut into bars while still warm.

## PECAN PIE BARS

*Lisa Boggess*

1 (18½ oz.) pkg. butter or yellow cake mix	½ C. butter, melted
	1 egg

### FILLING:

2/3 C. reserved cake mix	1 tsp. vanilla
½ C. brown sugar, packed	3 eggs
1½ C. dark corn syrup	1 C. pecans, chopped

Grease a 9x13-inch baking pan. Reserve 2/3 C. dry cake mix for the filling. In a large mixing bowl, combine remaining cake mix, butter and 1 egg. Mix until crumbly. Press into a prepared pan. Bake at 350° for 15-20 minutes until light golden brown.

For the Filling: In a large mixer bowl, combine all ingredients (except pecans). Beat at medium speed for 1-2 minutes. Pour over partially baked cake; sprinkle with pecans. Return to oven and bake for 30-35 minutes until filling is set. Cool and cut into bars.

*Feelings are everywhere, be gentle.*



## PINEAPPLE BARS

*Ruby Lewis*

2 C. flour  
2 C. sugar  
2 tsp. soda  
2 eggs, beaten

1 (#2) can crushed pineapple, do  
not drain  
½ C. nuts, chopped  
1 tsp. vanilla

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### FROSTING:

4 C. powdered sugar  
3 ozs. cream cheese  
3 T. milk

¼ C. margarine, soft  
¼ C. nuts (for top) opt.

Mix all together and bake in a 12x15-inch pan for 25-30 minutes in a 350° oven; cool. Mix up the frosting ingredients and spread on cake. Nuts may be sprinkled on top if desired. NOTE: 1 can of boughten white frosting covers this nicely, if you prefer.

## PINK SQUARES

*Barbara Howar*

20 single graham crackers, crush  
(1½ C. crumbs)  
½ C. butter, melted  
½ C. brown sugar

½ tsp. flour  
1 can Eagle Brand condensed milk  
2 C. coconut

### FROSTING:

4 tsp. butter  
2 C. powdered sugar  
½ tsp. vanilla

3 T. milk  
2-3 drops red food coloring

Mix the first 4 ingredients and press into a 8x12-inch pan. Bake at 275° for 15 minutes. Then spread the condensed milk over the baked cracker mix. Then spread the coconut on top. Bake at 350° for 10 minutes, then 325° for 20 minutes more. Mix the frosting ingredients.

## PUMPKIN BARS

*Sandra Stewart*

1 C. salad oil  
1 C. brown sugar  
1 C. white sugar  
4 eggs  
2 C. flour  
2 tsp. baking powder

1 tsp. soda  
1½ tsp. cinnamon  
¼ tsp. nutmeg  
¼ tsp. ginger  
½ tsp. salt  
2 C. pumpkin

### FROSTING:

3 ozs. cream cheese  
¾ stick oleo

1 T. vanilla  
3 C. powdered sugar

Mix the above ingredients in order given. Bake at 350° for 20-25 minutes. Cool and frost.

## PUMPKIN PIE SQUARES

*Verga Mick*

1 C. flour, sifted  
½ C. oatmeal  
½ C. brown sugar, firmly packed  
½ C. butter or margarine  
1 (1 lb.) can pumpkin (2 C.)  
1 (13½ oz.) can evaporated milk  
½ C. pecans, chopped  
½ C. brown sugar

2 eggs  
¾ C. white sugar  
½ tsp. salt  
1 tsp. cinnamon  
½ tsp. ginger  
¼ tsp. cloves  
2 T. butter

Combine the flour, rolled oats, ½ C. brown sugar and ½ C. butter in mixing bowl. Mix until crumbly (electric mixer at low speed). Press into an ungreased 9x13-inch pan and bake at 350° for 15 minutes. Combine the pumpkin, evaporated milk, white sugar, salt and spices in a mixing bowl; beat well. Pour over crust. Bake at 350° for 20 minutes. Combine pecans, the other ½ C. brown sugar and 2 T. butter. Sprinkle over the pumpkin filling. Return to oven and bake 15-20 minutes more or until filling is set. Cool in pan. Cut into squares.

**RAISIN CREAMS***Phyllis Lane*

1½ C. raisins  
1 tsp. soda  
2 sticks margarine  
1½ C. sugar  
1 tsp. cinnamon

Pinch salt  
3 C. flour  
1 tsp. vanilla  
Nuts, optional

Cook raisins in 1½ C. water until tender. Save 1 C. of juice and add it to the soda; cool. Cream margarine and sugar. Add cinnamon, salt, vanilla, then juice. Add flour, then raisins. Bake on a large cookie sheet at 350° for 30-35 minutes. When cool, frost with powdered sugar frosting.

**SOFT RAISIN BARS***Verga Mick*

1½ C. raisins  
1 C. water  
1½ tsp. soda  
1 C. shortening  
1½ C. sugar

2 eggs  
3 C. flour, all purpose  
1 tsp. cinnamon  
1 tsp. nutmeg

Cook raisins for 10 minutes. Dissolve soda in 1 C. of water from raisins. Cream shortening and sugar. Add eggs and beat. Add raisin liquid alternately with dry ingredients. Add raisins last. Bake on 2 cookie sheets in a 375° oven for 30 minutes. Frost with powdered sugar icing. Sprinkle with nutmeats if desired.

**RICE CHEX BARS***Kendra Slycord*

6 C. rice chex  
10 ozs. caramels  
2 tsp. milk

6 ozs. chocolate chips  
6 ozs. butterscotch chips  
6 ozs. salted peanuts

In microwave, melt caramels with milk. Pour over rice chex and peanuts. Put into greased 9x13-inch pan. Melt chips together and pour on top of cereal mixture.

## **RICE KRISPIES BARS**

*Wanda Augustine*

2 C. sugar	2 C. Karo syrup (light)
2 C. peanut butter	1 (10 oz.) box rice krispies
1 (12 oz.) bag chocolate chips	

Bring to a boil in a large 4-qt. pan the sugar and Karo syrup. Remove from heat, stir in peanut butter and then add the rice krispies (half a box at a time). Spread into a buttered cookie pan (10x15-inch). Sprinkle as many chocolate chips as you like on top. Put into 150° oven until chips are melted so you can spread them evenly over the rice krispies mixture. Watch carefully so as not to burn the chips. Cool and cut into bars.

## **RICE KRISPIE BARS**

*Nadine Moore*

1 C. white Karo syrup	5-6 C. rice krispies
1 C. white sugar	6 ozs. butterscotch chips
1 C. chunky peanut butter	6 ozs. chocolate chips

Bring first 2 ingredients to a boil, then add peanut butter and rice krispies. Mix well. Put into a buttered 13½x9½-inch pan. Melt chips and spread over the top. Cool and cut into bars.

## **CARAMEL RICE KRISPIE BARS**

*Kendra Slycord*

½ C. oleo	14 ozs. caramels
8 C. miniature marshmallows	1 can sweetened cond. milk
10 C. rice krispies	1¼ sticks oleo

For the Bottom Layer: Melt ¼ C. oleo and 4 C. marshmallows. Stir in 5 C. of rice krispies. Pat into a buttered 9x13-inch pan.

For the Middle Layer: Microwave the caramels, sweetened condensed milk and 1¼ sticks of oleo until this mixture boils. Pour over the bottom layer and refrigerate for 40 minutes.

For the Top Layer: Same as the bottom layer.



## SALTED NUT ROLLS

*Esther Augustine*

- |                             |                     |
|-----------------------------|---------------------|
| 1 yellow cake mix           | ½ C. white syrup    |
| 1 egg                       | ½ C. oleo           |
| ½ C. oleo, melted           | 1 tsp. vanilla      |
| 3 C. miniature marshmallows | 2 C. rice krispies  |
| 12 ozs. peanut butter chips | 2 C. salted peanuts |

Mix cake mix, oleo and egg together. Press into a 15x10-inch cookie sheet, greased. Bake for 10-12 minutes at 350°. Remove from oven and pour marshmallows over. Bake 3 minutes longer. Melt peanut butter chips, syrup and oleo together. Add vanilla, rice krispies and peanuts. Pour over cake.

## SALTED PEANUT CHEWS

*Debbie Fisher*

- |                   |                             |
|-------------------|-----------------------------|
| 1 yellow cake mix | 1 egg, beaten               |
| ⅓ C. oleo         | 3 C. miniature marshmallows |

### TOPPING:

- |                       |                                     |
|-----------------------|-------------------------------------|
| ⅔ C. light corn syrup | 1 (12 oz.) pkg. peanut butter chips |
| ¼ C. oleo             |                                     |
| 2 C. rice krispies    | 2 C. peanuts                        |

Mix cake mix, ⅓ C. oleo and egg until crumbly. Press into a 9x13-inch pan. Bake for 12-15 minutes at 350°. Remove and spread with marshmallows. Return to oven for 1-2 minutes; cool.

For the Topping: In a medium saucepan, melt corn syrup, oleo, chips; stir constantly until chips are melted. Remove from heat and stir in cereal and peanuts. Spread over marshmallows; cool. Store covered.

*The secret of getting ahead, is getting started.*

## SCOTCHAROOS

*Carol Knoot*

- |                    |                           |
|--------------------|---------------------------|
| 1 C. sugar         | 6 C. rice krispies        |
| 1 C. white syrup   | 6 ozs. chocolate chips    |
| 1 C. peanut butter | 6 ozs. butterscotch chips |

Put sugar and syrup into a medium pan on medium heat until it simmers. Remove from heat. Add peanut butter and stir. Add rice krispies and put into a buttered 9x13-inch pan. Let cool. Melt chips together and frost the bars.

## 7 LAYER BARS

*Donna Rempe*

- |                               |                            |
|-------------------------------|----------------------------|
| 1 stick margarine             | 1 pkg. butterscotch chips  |
| 1 C. graham crackers, crushed | 1 can sweetened cond. milk |
| 1 C. coconut                  | 1 C. nuts                  |
| 1 pkg. chocolate chips        |                            |

Place the above ingredients in a 9x11-inch pan, layer upon layer. Bake in a 350° oven for 25 minutes.

## SNICKER BARS

*Joette Stout*

- |                       |                   |
|-----------------------|-------------------|
| 1 C. sugar            | 1 C. peanuts      |
| 1 C. white corn syrup | 4-5 C. cornflakes |
| 1 C. peanut butter    |                   |

### TOPPING:

- |                        |                    |
|------------------------|--------------------|
| 1 pkg. chocolate chips | ¼ C. peanut butter |
|------------------------|--------------------|

Melt corn syrup and sugar together and bring to a boil. Add peanut butter and stir well. Add peanuts and cornflakes and stir until evenly coated. Press mixture into buttered 9x13-inch pan. Melt butter and chocolate chips over low heat. Stir and spread over bottom crust mixture.

**SUGAR BARS***Joette Stout*

2 C. sugar	1 C. buttermilk
2 eggs	1 tsp. baking powder
1 C. oleo	½ tsp. salt
1 tsp. vanilla	½ tsp. cinnamon
2 tsp. baking soda	4 C. flour

Cream sugar, eggs, oleo and vanilla until well blended. Add soda to buttermilk and set aside. Sift dry ingredients together. Add milk and dry ingredients alternately to creamed mixture, ending with dry ingredients. Spread into a greased and floured 10x15-inch pan or two 9x13-inch pans. Sprinkle with sugar over top and bake at 350° 20-25 minutes.

**WALNUT SQUARES***Donna Bixler*

1 C. brown sugar	¼ tsp. salt
1 egg	¼ tsp. soda
1 tsp. vanilla	1 C. walnuts, chopped
½ C. flour	

Stir together first the sugar, egg and vanilla. Then add dry ingredients, this will be thick. Spread batter into a greased 9-inch square pan. Bake for 20 minutes in 350° oven. Leave in pan to cool, cut in squares while still warm. Do not overbake.

**ZUCCHINI BARS***Bonnie Adams*

4 eggs	1 tsp. baking powder
1 C. salad oil	½ tsp. salt
2 C. sugar	2 tsp. cinnamon
1 C. zucchini, grated	2 C. flour
1 tsp. soda	1 C. nuts, chopped

**FROSTING:**

3 ozs. cream cheese	1 tsp. vanilla
6 T. oleo	¾ lb. powdered sugar

Beat eggs, oil, sugar and zucchini. Add remaining ingredients. Mix well. Bake in an 11x15-inch pan for 20 minutes at 350°.

## — COOKIES —

### ALMOND BUTTER STICKS

*Jan Crouch*

1 C. butter, softened	1/8 tsp. salt
1 (8 oz.) pkg. cream cheese, soft	1½ C. sugar
2¼ C. flour	4½ tsp. almond extract
2 tsp. baking powder	

In a large mixing bowl, combine all ingredients except sugar and almond extract. Blend with mixer until dough forms. Knead on floured surface until smooth. Roll out dough, half at a time, to a 14x8-inch rectangle. Combine sugar and almond extract. Sprinkle each rectangle with 3-4 T. of sugar mixture. For each rectangle, fold one end of dough over center. Fold other end over to make 3 layers. Turning dough ¼ way around, repeat rolling and folding 2 more times, sprinkling 3-4 T. sugar each time. Roll out again to 14x8-inch rectangle. Cut into 3x1½-inch strips (I use a pizza wheel). Place on ungreased cookie sheets. Bake for 8-10 minutes at 400°. Remove from pans immediately. Makes about 60 cookies.

### ALMOND TARTS

*Joette Stout*

#### FILLING:

2 C. almond paste	2 C. sugar
3 eggs	

#### CRUST:

1 (8 oz.) pkg. cream cheese	2 C. flour
2 sticks margarine	

Mix cream cheese and margarine together until well blended. Add flour and mix until soft; chill. Add sugar and eggs to almond paste and chill. Place crust mixture on a floured surface and roll out thin. Use a cutter to fit tart pan. Pat circle of dough in pan and add 1 T. of mixture in each round. Sprinkle with coarse sugar, if desired. Bake at 350° for 20-25 minutes. These freeze well.



## FRESH APPLE COOKIES

*Lucille Catterson*

- |                   |                          |
|-------------------|--------------------------|
| ½ C. oleo         | 1 tsp. cloves            |
| 1⅓ C. brown sugar | ½ tsp. nutmeg            |
| 1 egg             | 1 C. apple, chopped fine |
| 2 C. flour        | 1 C. raisins, cooked     |
| 1 tsp. soda       | ¼ C. water               |
| 1 tsp. cinnamon   | 1 C. nuts, chopped       |

Cook the raisins with the ¼ C. water to make ¼ C. raisin juice. Cream shortening, sugar and eggs. Add ½ of flour, then other ingredients, then rest of flour last. Bake at 375° for 10-12 minutes. NOTE: May use black walnuts or pecans.

## APPLE DATE DROPS

*Donna Gatton*

- |                                |                      |
|--------------------------------|----------------------|
| ½ C. butter or margarine       | 1 tsp. baking soda   |
| 1 C. sugar                     | 1 tsp. salt          |
| 1 egg                          | 1 tsp. cinnamon      |
| 1 C. applesauce                | 1 C. dates, chopped  |
| 2 C. all purpose flour, sifted | 1 C. pecans, chopped |

Cream together the shortening and sugar well. Add egg and applesauce. Sift together dry ingredients and stir in dates and nuts. Drop on ungreased cookie sheet. Bake at 350° for about 15 minutes. Makes 6-7 dozen cookies.

## APPLESAUCE COOKIES

*Sandra Stewart*

- |                 |                    |
|-----------------|--------------------|
| ½ C. shortening | ½ tsp. salt        |
| 1 egg           | ½ tsp. cinnamon    |
| 1 C. sugar      | ½ tsp. nutmeg      |
| 1 tsp. soda     | ½ tsp. cloves      |
| 1 C. applesauce | 1 C. nuts, chopped |
| 2 C. flour      |                    |

Cream shortening, egg and sugar. Add soda to applesauce. Mix with creamed mixture. Sift all dry ingredients. Add nuts to dry ingredients. Add dry ingredients to creamed mixture; mix well. Drop by teaspoonful on greased cookie sheet. Bake at 375° for 10-15 minutes.

## **BUTTERSCOTCH COOKIES**

*Clara Westercamp*

3 C. brown sugar	¾ tsp. salt
1 C. white sugar	1 T. cream of tartar
1 C. oleo	1 T. soda
4 eggs	5 C. flour
1 T. vanilla	

Cream together thoroughly the oleo, sugars and eggs and beat well. Add vanilla, salt, cream of tartar and soda; beat well again. Stir in the flour, 1 C. at a time, mixing well after each cup. Form balls the size of walnuts, flatten slightly and place on greased pan. Bake at 350° (cookies will crack on top, light brown). Remove from pan as soon as taken from the oven with a pancake turner. Cool pan before refilling pan. Makes 8 dozen.

## **BUTTERSCOTCH NIBBLES**

*Mitsi Shatzer*

1 (12 oz.) pkg. butterscotch chips	8 C. rice & corn chex
1 C. peanut butter	1 C. milk chocolate chips

In a pan over low heat, melt the butterscotch chips and peanut butter, stirring frequently. Stir in cereal (4 C. of each) until pieces are coated. Stir in chocolate chips just until combined, but not melted. Spread on waxed paper lined sheet. Chill until coating is set. Store in airtight container.

## **CHOCOLATE CHIP COOKIES**

*Dorothy Grubb*

1 C. oleo, softened	1 (3½ oz.) pkg. instant vanilla pudding
¾ C. brown sugar, packed	1 tsp. soda
¼ C. white sugar	1 C. chocolate chips
2 eggs	Nuts, optional
1 tsp. vanilla	
2¼ C. flour	

In a large mixing bowl, combine oleo, sugars, pudding mix and vanilla. Beat until smooth. Beat in eggs. Gradually add sifted flour and soda. Stir in chips and nuts. Drop by teaspoonful onto greased cookie sheets (or ungreased Teflon sheet). Bake at 350° for about 10 minutes or until just barely brown. Makes about 4 dozen cookies. For a nice change, use chocolate pudding instead of vanilla.

**CARROT COOKIES (NO CHOLESTEROL)***Violet Mihalevich*

1 C. corn oil margarine	½ tsp. salt
¾ C. sugar	1 tsp. vanilla
Egg beaters to equal 2 eggs	½ tsp. lemon extract
2 C. unbleached flour	1 C. cooked carrots, mashed
2 tsp. baking powder	

**ICING:**

1 C. powdered sugar	1 T. corn oil margarine
1 tsp. orange juice	1 tsp. grated orange peel

Cream until light the oil, sugar and egg beaters (add egg beaters in 2 parts, beating well after each addition). Sift the flour, baking powder and salt. Mix into the creamed mixture and add the rest of the ingredients. Drop by teaspoonfuls onto cookie sheet sprayed with Pam. Bake at 350° for 10-15 minutes or until light brown on edges (very soft cookie).

**CHOCOLATE CHIP COOKIES***Gwenn Barber*

¾ C. white sugar	1½ C. flour
¾ C. brown sugar	1 T. hot water
1 C. margarine or Crisco	1 tsp. soda
2 eggs	2 C. oatmeal
1 tsp. vanilla	2 C. chocolate chips

Mix sugars and margarine. Add 2 eggs, not beaten. Add hot water with soda dissolved in it. Add rest of ingredients and mix well. Drop by teaspoonfuls onto greased cookie sheet. Bake for 10-12 minutes in a 350° oven. Also good with coconut or nutmeats added and may use only 1 C. chocolate chips, if prefer.

*God will either lighten our load or strengthen our back.*

## **CHOCOLATE CHIP COOKIES**

*Mike Rempe*

2½ C. all purpose flour	1 tsp. vanilla
1 tsp. baking soda	2 eggs
1 tsp. salt	1 C. chocolate chips
1 C. butter	1 C. raisins, optional
¾ C. sugar	1 C. M&M's (in place of chocolate chips)
¾ C. brown sugar	

In a large mixing bowl, beat together the butter, sugar, brown sugar and vanilla until creamy. Beat in the eggs. Gradually blend in the flour, salt and baking soda. Stir in chocolate chips and raisins (optional). Drop the mixture by the tablespoonfuls onto ungreased cookie sheets. Bake in a 375° oven for 9-11 minutes, until the edges are golden brown. Remove from oven and place on cooling rack. Serve with cold milk. Makes about 3 dozen.

## **MAMA'S CHOCOLATE CHIP COOKIES**

*Leesa Augustine*

1 C. butter	1 tsp. baking soda
¾ C. granulated sugar	1 tsp. hot water
¾ C. dark brown sugar, packed	1 tsp. vanilla
2 eggs	1 C. nuts, chopped (optional)
1 tsp. salt	14-16 ozs. chocolate chips
2½ C. flour	

Cream shortening, add sugars gradually and cream well. Add beaten eggs and beat well. Sift flour and salt together and add to first mixture alternately with soda which has been dissolved in the hot water. Add vanilla, fold in nuts and chocolate chips. Drop from a teaspoon onto a greased cookie sheet and bake at 300° for 15-20 minutes. Remove from cookie sheets and cool on racks.

*Friends bring joy to life!*



## SCOTT'S CHOCOLATE CHIP COOKIES

*Diane Stewart*

2 C. flour	1 C. brown sugar
½ tsp. baking powder	2 eggs
1 tsp. soda	1 tsp. vanilla
¼ tsp. salt	1 sm. pkg. chocolate chips
1 C. oleo	2 C. oatmeal
1 C. white sugar	½ C. nuts

Mix sugars, oleo and eggs. Add rest of ingredients. Drop by teaspoonfuls onto cookie sheet. Bake at 350° for 10 minutes.

## BARBARA BUSH CHOCOLATE CHIP COOKIES

*Mona Richards*

1 C. Crisco	1 tsp. soda
1 C. brown sugar	1 tsp. salt
1 C. sugar	2 C. quick cooking oatmeal
2 eggs	1 (12 oz.) pkg. chocolate chips
2 tsp. vanilla	1 C. nuts, chopped
2 C. flour	

Preheat oven to 350°. Cream shortening and sugars. Add eggs and vanilla. Add flour, salt and soda. Stir in oats, chips and nuts. Drop by teaspoonfuls onto cookie sheet. Bake for 10-12 minutes at 350°. Makes 6 dozen.

## EASY CHOCOLATE COOKIES

*Tiffany DeJong*

1 chocolate cake mix	1 sm. tub Cool Whip
1 egg	

Mix ingredients together and refrigerate for 1 hour. Roll into balls and then roll in powdered sugar. Place on greased cookie sheet. Bake 10-18 minutes at 350°.

## **CHOCOLATE COVERED CHERRY COOKIES**

*Patty Cleland*

3 C. flour	1 T. vanilla
1 C. unsweetened cocoa	2 (10 oz.) jars maraschino cherries, drain & save juice
½ tsp. salt	1 (12 oz.) bag semi-sweet chocolate chips
½ tsp. baking powder	1 C. Eagle Brand sweetened condensed milk
½ tsp. baking soda	
1 C. butter or margarine, soft	
2 C. sugar	
2 eggs	

Mix first 5 ingredients. In separate bowl, mix butter and sugar on low speed until fluffy. Add eggs and vanilla. Beat well. Add dry ingredients and beat until well blended. Shape into 1-inch balls. Place on ungreased cookie sheet. Press center with thumb. Put cherry in center. Heat chocolate chips and milk until chips are melted. Stir in about 3 T. cherry juice. Put 1 tsp. of frosting on each cookie and spread a bit. Bake for 10 minutes at 350°. If needed, you can use more cherry juice in frosting, but it shouldn't be too thin.

## **CHOCOLATE DROP COOKIES**

*Jennifer McClenahan*

2 C. sugar	1 C. coconut
½ C. cocoa	½ C. nuts
½ C. milk	1 T. butter
2 C. quick oatmeal	1 tsp. vanilla

Bring sugar, cocoa and milk to a boil (2 minutes). Add oatmeal while hot, then add rest of ingredients. Drop by spoonfuls onto waxed paper.

*A woman makes a better wife when she forgets her plan to make a better husband of her man.*

**CHOCOLATE DROP COOKIES***JoAnne Rempe*

½ C. Crisco	1 tsp. baking powder
1 C. sugar	½ tsp. soda
2 eggs	1 tsp. vanilla
2 C. flour	Dash salt
3 T. cocoa	½ C. sour milk

Cream Crisco and sugar. Add eggs. Add all dry ingredients, vanilla and sour milk. Beat thoroughly. Drop by spoonfuls onto cookie sheet and bake for 10-12 minutes at 375°. NOTE: Substitute for sour milk, add 1 tsp. vinegar to ½ C. milk.

**COCONUT GUMDROP COOKIES***Mari-Kay Corbett*

1 C. gumdrops (not spiced ones nor any black ones)	2 C. oatmeal
1 C. shortening	1 C. coconut
1 C. sugar	1 C. brown sugar
½ tsp. salt	2 eggs, beaten
1 tsp. soda	1 tsp. vanilla

Cream shortening. Add sugars. Sift dry ingredients together. Add to shortening/sugar mixture. Add alternately the dry ingredients and the eggs. Add coconut and gum drops which are cut into small pieces. Shape by teaspoonfuls into small balls and flatten with a fork. Bake on greased cookie sheets for 12-15 minutes. Black gumdrops do not work well, as they bleed into the dough. Another variation is to substitute cut up orange slices.

*The greatest honor we can bestow on the truth is to use it.*

## **CHOCOLATE PEANUT BUTTER CHIP COOKIES**

*Amy Stout*

2 C. flour	1¼ C. (2½ sticks) margarine
¾ C. cocoa	2 C. sugar
1 tsp. baking soda	2 eggs
½ tsp. salt	2 tsp. vanilla
1 pkg. peanut butter chips	

Stir together flour, cocoa, soda and salt. Beat margarine and sugar together with mixer until well-blended. Add eggs and vanilla and beat well. Gradually add dry ingredients. Stir in peanut butter chips (I use Reese's peanut butter chips). Drop by teaspoonfuls onto ungreased cookie sheet. Bake for 8-9 minutes at 350°.

## **CHOCOLATE SANDWICH COOKIES**

*Joette Stout*

### **COOKIE DOUGH:**

1 C. margarine, softened	4 C. flour
2 C. sugar	1 tsp. baking powder
2 eggs	3 tsp. baking soda
2 tsp. vanilla	1 tsp. salt
2 C. milk	1 C. cocoa

### **FILLING:**

¾ C. shortening	1 tsp. vanilla
1 lb. powdered sugar	3 T. milk
1 pt. marshmallow creme	

Mix cookie ingredients in order and drop by teaspoonfuls onto greased cookie sheet. Bake at 400° for 6-7 minutes. (I bake at 350° for 7-8 minutes).

For the Filling: Cream the shortening and sugar. Beat in other ingredients. Spread filling between cookies. Wrap.



**COWBOY COOKIES***Penny Adams*

2 C. shortening	1 tsp. baking powder
2 C. brown sugar	2 tsp. vanilla
2 C. white sugar	4 C. oatmeal
4 eggs	4 C. flour
1 tsp. salt	1 (12 oz.) pkg. chocolate chips or butterscotch chips
2 tsp. soda	

Mix all ingredients together and bake at 350°. Makes 8-9 dozen cookies.

**DIABETIC COOKIES***Judy DeJong*

3/4 C. shortening	3/4 tsp. vanilla
3 C. flour	3/4 tsp. cinnamon
1 tsp. baking powder	1/2 tsp. nutmeg
1 tsp. soda	1 C. dates, cut up
3 eggs	1 C. raisins
4 T. Sweet 10	2/3 C. nutmeats

Bring water, raisins and dates to a boil until soft. Add soda and stir. Measure dry ingredients and add to eggs, shortening, Sweet 10 and vanilla along with cooled raisins and date mixture; mix well. Drop onto greased cookie sheet by teaspoonfuls. Bake at 350° for 10 minutes.

**DIABETIC SUGARLESS COOKIES***Donna Rempe*

1/2 C. oleo	1 egg
2 tsp. vanilla	1 C. flour
1 tsp. baking powder	1/4 tsp. salt
1 C. dates, chopped	1 C. coconut

Cream egg, oleo and vanilla. Add dry ingredients. Form into a roll and store in freezer for 3 days. Slice and bake at 350° until light brown. May use a little sweetener if you like.

## SUGARLESS COOKIES

*Darlene Hamilton*

1 C. raisins	2 eggs, well beaten
½ C. dates, chopped	1 tsp. vanilla
½ C. apples, chopped	1 tsp. soda
1 C. water	1 C. flour
½ C. oleo or ¼ C. oil	¾ C. nuts, chopped

Boil the fruits in water for 3 minutes, remove from heat. Add oleo to melt, cool. Add remaining ingredients (nuts last); mix well. Refrigerate. Drop by teaspoonfuls onto a greased cookie sheet. Bake at 350° for 10-12 minutes. (Can add a liquid sweetener).

## DIABETIC PEANUT BUTTER COOKIE

*Darlene Hamilton*

½ C. liquid margarine	1 tsp. vanilla
¼ C. sugar	1 egg
¼ C. creamy peanut butter	2 C. all purpose flour
¼ C. orange juice	2 tsp. baking powder
¼ C. water	

Combine all ingredients in a large bowl. Chill for 2 hours. Roll into balls and place on baking sheets. Press down with a fork. Bake at 350° for 10-12 minutes. Makes 32 cookies.

## DUTCH COOKIES

*Phyllis Lane*

1 C. shortening	½ tsp. salt
1 C. sugar	1 tsp. vanilla
1 C. brown sugar	1 C. corn flakes
2 eggs	1 C. oatmeal
2 C. flour	1 C. coconut, shredded
1 tsp. soda	1 C. walnuts, chopped
1 tsp. baking powder	

Cream shortening and sugars. Add 2 eggs. Mix in flour, soda, baking powder, salt and vanilla. Add rest of ingredients. Bake at 400° for 10 minutes (375° for black cookie sheets).

**DUTCH COOKIES***Nicole Stout*

2 sticks margarine  
 1½ C. sugar  
 3 egg yolks  
 1 tsp. vanilla

2 C. flour  
 1 tsp. cream of tartar  
 1 tsp. baking soda  
 Pinch salt

Cream margarine and sugar until well blended. Add egg yolks and vanilla. Combine dry ingredients and add to mixture. Drop or roll into balls. Bake at 350° for 8-10 minutes. Do not grease baking sheet.

**FARM COOKIES***Delores Goodman*

2 sticks margarine  
 1 C. brown sugar  
 1 C. white sugar  
 2 eggs  
 1 tsp. vanilla

1½ C. flour  
 1 tsp. soda  
 3 C. oatmeal  
 Nuts, optional  
 Coconut, optional

**FROSTING:**

5 T. margarine  
 ½ tsp. vanilla

1½ C. powdered sugar  
 Milk

Cream the first 5 ingredients. Mix flour and soda and beat into creamed mixture. Stir in oats, nuts and coconut. Spread into a greased jelly-roll pan. Bake at 350° for 25 minutes. Frost.

For the Frosting: Melt the margarine, beat in the sugar, vanilla and enough milk for spreading consistency. Spread on warm bars.

*People who show off the least always show up the best.*

## GINGER COOKIES

*Floren Shultz*

1 C. sugar	2 C. flour
$\frac{3}{4}$ C. solid (Crisco)	$\frac{1}{2}$ tsp. salt
1 egg	$1\frac{1}{2}$ tsp. cinnamon
$\frac{1}{4}$ C. Grandma's molasses	$\frac{3}{4}$ tsp. ginger
2 tsp. soda dissolved in 1 T. hot water	$\frac{1}{4}$ tsp. cloves

Preheat oven to 375°. Cream shortening and sugar, beat egg into sugar and shortening, add molasses and soda. Mix together dry ingredients and gradually add to above. Refrigerate overnight. Roll into small balls and dip into granulated sugar. Place on slightly greased cookie sheet. Bake for 10-12 minutes.

## GINGERSNAPS

*Bonnie Adams*

$\frac{3}{4}$ C. shortening	$\frac{1}{4}$ tsp. salt
1 C. sugar	2 tsp. soda
$\frac{1}{4}$ C. molasses	1 tsp. cinnamon
1 egg, beaten	1 tsp. cloves
2 C. flour	1 tsp. ginger

Cream shortening and sugar; add molasses and egg and beat well. Mix dry ingredients all together. Add sifted ingredients; mix well. Roll into small balls, dip in sugar. Place 2-inches apart on greased cookie sheet. Bake in moderate oven at 375° for 15 minutes. Makes 4 dozen.

## GOOD AND EASY COOKIES

*Sue Ellen Ballard*

1 (9 oz.) pkg. yellow cake mix	1 egg
$\frac{2}{3}$ C. quick cooking oats	$\frac{1}{2}$ C. M&M's
$\frac{1}{2}$ C. margarine	

Mix the first 4 ingredients thoroughly. Stir in M&M's. Drop by teaspoonful 2-inches apart on ungreased baking sheet. Bake at 375° for 10-12 minutes. Color of M&M's may be selected according to holiday.



## GINGER SNAPS

*Sharon Lockard*

- |                    |                 |
|--------------------|-----------------|
| 3 sticks margarine | 2 tsp. soda     |
| 2 C. white sugar   | 2 tsp. cinnamon |
| 8 T. molasses      | 2 tsp. cloves   |
| 2 eggs             | 2 tsp. ginger   |
| 4 C. flour         |                 |

Combine ingredients in order given and chill covered for several hours or overnight. Measure in ½ tsp. amounts rolling into little balls and dipping in granulated sugar, covering well. Place on greased cookie sheet. Bake for 8-10 minutes at 350°. Don't flatten balls! Oven heat will flatten them. Don't over bake! Recipe makes a double batch.

## HOLIDAY FRUIT DROPS

*Ione Hulbert*

- |                                  |  |
|----------------------------------|--|
| 1 C. shortening                  | 1 tsp. soda  |
| 2 C. sugar, 1 white &<br>1 brown | 1 tsp. salt  |
| 2 eggs                           | 1 C. pecans, broken                                  |
| ½ C. buttermilk                  | 2 C. candied cherries, cut in<br>fourths (I use red) |
| 4 C. all purpose flour           | 2 C. dates, cut up                                   |

Mix shortening, sugar and eggs well. Stir in buttermilk. Measure flour by dipping method or by sifting. Blend dry ingredients, stir in. Stir in pecans, cherries and dates. Chill at least for 1 hour. Heat oven to 400° (moderate hot). Drop by rounded teaspoonfuls of dough about 2-inches apart on lightly greased baking sheet. Place a pecan half on each cookie if desired. Bake 8-10 minutes until almost no imprint remains when touched lightly. Makes about 8 dozen.

*Count your age by friends, not by years.*

## ICE BOX COOKIES

*Florence Stitely*

½ C. shortening	½ tsp. salt
½ C. white sugar	1 tsp. soda
1½ C. brown sugar	1 tsp. cream of tartar
2 eggs	1 tsp. vanilla
2½ C. flour	Nuts, optional

Cream shortening, sugar and eggs. Add flavoring, then dry ingredients. Work until smooth. Put in refrigerator, maybe overnight. When cold, roll into balls, place on cookie sheets and press with glass dipped in sugar. Bake at 350° until light brown (about 8 minutes).

## KEN'S TURKEY CROQUETTES

1 C. milk	1½ C. finely chopped turkey
5 T. flour	scrap
3 T. margarine	1 egg
½ tsp. salt	Potato chip crumbs
¼ tsp. pepper	¼ C. oleo, melted
¼ tsp. poultry seasoning	

Heat oven to 350°. On top of stove, over medium heat, melt 3 T. margarine and add seasonings and flour. Slowly add milk to form sauce. Stir in meat and cool. Beat 1 egg with 1 T. water. Shape cooled meat mixture into cylinder shape, coat with egg mixture and potato chip crumbs. Chill for 1 hour in a 13x9x2-inch pan. Drizzle melted oleo over top and bake for 35-45 minutes.

*You never get a second chance to make a good first impression.*

**KRINGLA***Tiffany DeJong*

1 C. sugar	1 tsp. baking soda
½ C. oleo	2½ tsp. baking powder
1 egg	4½ C. flour
1 C. buttermilk	½ tsp. salt
1 tsp. vanilla	

Mix sugar, oleo, egg, buttermilk and vanilla. In a separate bowl, mix soda, baking powder, flour and salt. Sift dry ingredients into moist ingredients; mix together. Let stand in refrigerator for 3-4 hours. Roll mixture and shape them into little figure eights. Bake for 4-5 minutes at 475°. May put in broiler for 30 seconds to brown more .

**LEMON COOKIES***Betty Broerman*

2 eggs	2 C. flour
⅔ C. oil	2 tsp. baking powder
1 tsp. lemon rind	½ tsp. salt
2 tsp. lemon extract	¾ C. sugar

Mix sugar, lemon rind and extract to eggs that have been beaten with fork; mix until thick. Sift flour, baking powder and salt. Add to egg mixture and drop by teaspoon onto cookie sheet, dip greased glass in sugar and press cookie down. Bake for 10-12 minutes until brown around the edges at 350°.

**LEMON COOKIES***Violet Mihalevich*

1 box lemon cake mix	4 ozs. Cool Whip
1 egg	Powdered sugar

Mix the first three ingredients. Roll into balls and dip in powdered sugar. Place on an oiled cookie sheet. Bake at 350° until done . Makes 36.

## **FAST AND EASY MACAROONS**

*Barbara Howar*

5 $\frac{1}{3}$  C. coconut  
1 can condensed sweetened milk

2 tsp. vanilla

Mix all ingredients well. Drop teaspoonfuls about 1-inch apart on well-greased baking sheet. Bake for 10-12 minutes at 350° or until lightly browned. Remove at once using a moistened spatula. Makes 5 dozen.

## **MOCK ECLAIRS**

*Betty Broerman*

Graham crackers  
2 boxes French vanilla instant  
pudding

2 $\frac{1}{2}$  C. milk  
1 large tub Cool Whip

### **FROSTING:**

2 squares chocolate  
 $\frac{1}{4}$  C. oleo

$\frac{1}{4}$  C. milk  
1 $\frac{1}{2}$  C. powdered sugar

Grease a 9x13-inch pan and line with whole graham crackers. Beat pudding and milk until thick; add Cool Whip and pour over graham crackers. Top with layers of graham crackers. Spread frosting over top. Melt chocolate, oleo and milk, add sugar and refrigerate.

## **MOLASSES COOKIES (GINGER SNAPS)**

*JoAnne Rempe*

1 $\frac{1}{2}$  C. Crisco  
2 C. sugar  
2 eggs  
 $\frac{1}{2}$  C. molasses

4 C. flour  
2 tsp. soda  
 $\frac{1}{2}$  tsp. salt  
2 tsp. cinnamon

Cream sugar and Crisco. Add eggs. Add all remaining ingredients. Roll into balls and roll in sugar. Bake for 10-15 minutes at 375°.

## SOFT MOLASSES COOKIES

*Amy Molyneux*

COOKIES

- |   |                         |
|---|-------------------------|
| ½ C. butter, softened                             | 4 C. flour              |
| ½ C. sold vegetable shortening<br>(not margarine) | ½ tsp. salt             |
| 1½ C. sugar                                       | 2¼ tsp. baking soda     |
| ½ C. molasses                                     | 2¼ tsp. ground ginger   |
| 2 eggs, slightly beaten                           | 1½ tsp. ground cloves   |
|   | 1½ tsp. ground cinnamon |

In a large mixing bowl, cream together butter, shortening and sugar until light and fluffy. Beat in molasses and eggs. Set mixture aside. In another large bowl, combine flour (no need to sift), salt, baking soda, ginger, cloves and cinnamon. Blend thoroughly with wire whisk. Gradually mix flour mixture into creamed ingredients until dough is blended and smooth. Roll dough into 1½-inch balls. Dip tops in granulated sugar; place 2½-inches apart on greased cookie sheet. Bake at 350° for 11 minutes. Do not overbake! Cool on wire rack. Store in tightly covered container to maintain softness. Yield: about 3 dozen cookies.

## MONSTER COOKIES

*Joette Stout*

- |                  |                             |
|------------------|-----------------------------|
| 3 eggs           | 1½ C. peanut butter         |
| ½ C. margarine   | 2 tsp. baking soda          |
| 1 C. brown sugar | 5 C. quick oatmeal          |
| 1 C. white sugar | 1 (16 oz.) pkg. M&M's       |
| 1½ tsp. vanilla  | ½ pkg. mini chocolate chips |

Mix eggs, margarine, sugars and vanilla. Add peanut butter and mix well. Add soda, oatmeal and rest of ingredients. Shape in balls or drop from teaspoons onto greased cookie sheet. Bake for 10-12 minutes at 350°. (No flour or baking powder.)

*You can't build a reputation on what you are going to do.*



## **MONSTER COOKIES**

*Mary Jo Almond*

1 lb. margarine, melted	2 tsp. baking soda
2 C. brown sugar	2 tsp. salt
4 eggs	2 C. oatmeal
2 C. white sugar	2 C. cornflakes, crushed
2 tsp. vanilla	4 C. flour
2 tsp. baking powder	1 (12 oz.) pkg. chocolate chips

Preheat oven to 350°. Cream sugars with margarine. Add eggs and vanilla. Mix dry ingredients together and gradually add to creamed mixture. Stir in chocolate chips. Drop on cookie sheet by teaspoonful. Bake for 12-15 minutes. Do not overbake. NOTE: Makes approximately 12 dozen cookies. Can be easily halved. To keep moist after baking, put in an airtight container with a slice of bread. Replace bread when it becomes dry and hard.

## **MONSTER COOKIES**

*Kendra Slycord*

12 eggs	1 lb. butter (don't substitute oleo)
2 lbs. brown sugar	3 lbs. peanut butter
4 C. white sugar	18 C. oatmeal
1 T. vanilla	1 lb. chocolate chips
1 T. syrup	1 lb. M&M's
8 tsp. soda	

Mix in a dish pan in the order given. Drop by large tablespoons or ice cream scoop and flatten. Place six on a cookie sheet. Bake at 350° for 12 minutes. Do not overbake! This makes a HUGE batch of cookies.

*It is much easier to be critical than to be correct.*

**MRS. FIELD'S COOKIES***Martha A. Comfort*

- |                                       |   |
|---------------------------------------|---|
| 2 C. butter                           | 1 tsp. salt                             |
| 2 C. sugar                            | 2 tsp. baking powder                    |
| 2 C. brown sugar                      | 2 tsp. baking soda                      |
| 4 eggs                                | 24 ozs. chocolate chips                 |
| 4 C. flour                            | 1 (8 oz.) plain Hershey bar<br>(grated) |
| 5 C. oatmeal (powdered in<br>blender) | 3 C. nuts, chopped                      |

Cream together the first 3 ingredients. Add the eggs. In a separate bowl, mix the next 5 ingredients. Mix all ingredients together and add the last 3 ingredients. Place golf ball size cookies 2-inches apart on ungreased cookie sheet. Bake in a 350° oven for about 10 minutes.

**NO BAKE COOKIES***Kay DeJong*

- |                          |                |
|--------------------------|----------------|
| ½ C. margarine (1 stick) | ½ C. milk      |
| 2 C. sugar               | 1 tsp. vanilla |
| 4 T. cocoa               | 4 C. oatmeal   |

Melt butter or margarine in a 3-qt. saucepan. Add sugar, cocoa, milk and vanilla. Bring to a rapid boil. Stir constantly. Add oatmeal, 1 C. at a time, making sure to stir constantly to coat the oatmeal. Remove from heat. Drop onto waxed paper. Makes about 2 dozen.

**NO BAKE OATMEAL CHOCOLATE COOKIES***Jennifer McClenahan*

- |            |             |
|------------|-------------|
| 2 C. sugar | ½ C. cocoa  |
| ½ C. milk  | ½ C. butter |

Boil first 4 ingredients for 1 minute. Take off stove and add 3 C. oatmeal, 1 tsp. vanilla and 1 C. nuts, optional. Stir into the liquid. Let set for 2 minutes, then drop by spoonfuls onto cookie sheet.

## NO-BAKE COOKIES

*Joette Stout  
Donna Bixler*

2 C. sugar  
1/2 C. milk  
1/2 C. margarine  
3 T. cocoa

3 C. oatmeal  
1/2 C. peanut butter  
1 tsp. vanilla  
1/2 tsp. salt

Put sugar, milk, margarine and cocoa into pan and bring to a boil for 1 minute. Remove from heat and quickly add oatmeal, peanut butter and vanilla. Stir well. Drop by teaspoonfuls onto waxed paper or aluminum foil. Let stand for 30 minutes until dry.

## UNBAKED COOKIES

*Sharon Lockard*

1/2 C. milk  
2/3 C. butter or margarine  
2 C. sugar  
3 C. quick cook oatmeal

1/2 pkg. butterscotch chips  
1 C. coconut  
1/2 C. nuts  
1/4 tsp. salt

Combine milk, butter and sugar. Heat this to boiling and continue boiling for 1 minute, stirring constantly. Combine remaining dry ingredients. Pour syrup over dry ingredients and mix well. Using a teaspoon, place the mixture on waxed paper or greased cookie sheet; cool.

## OATMEAL COOKIES

*Dot Barnett*

1 1/2 C. shortening  
1 1/2 C. brown sugar  
1 1/2 C. white sugar  
3 eggs  
2 tsp. vanilla

2 1/2 C. flour  
1 tsp. salt  
1 1/2 tsp. baking soda  
4 C. oatmeal  
1 (12 oz.) pkg. chocolate chips

Cream shortening and sugars until well-blended. Add eggs and vanilla and beat until fluffy. Sift together the flour, salt and soda and add to creamed mixture. Add oatmeal and stir in chocolate chips. Bake on greased cookie sheet at 350° for 9-10 minutes. May add nuts, raisins or leave plain.

**HEART HEALTHY OATMEAL COOKIES***Francine White*

1/2 C. Canola oil	1/3 C. unbleached white flour
1/3 C. brown sugar	1/3 C. whole-wheat flour
2 T. sugar	1/4 tsp. salt
1 1/2 egg whites	1/4 tsp. baking soda
3/4 tsp. vanilla	1 tsp. cinnamon
3 T. water	1/2 C. raisins
2 C. rolled oats	

Preheat oven to 325°. Grease a cookie sheet with margarine. Cream oil and sugars. Mix in egg whites, vanilla and water. Add oats, white flour, whole-wheat flour, salt, baking soda, cinnamon and raisins; mix until blended. Do not overblend or you will lose the texture of the oats. Batter should be used immediately. Drop batter by tablespoonfuls onto cookie sheet, spread and bake for 10 minutes. Makes 3 dozen cookies. Per cookie: 68 total calories, 3.4 grams unsaturated fat.

**OATMEAL COOKIES***Mary Brummel*

1/2 C. Crisco	3/4 C. flour
1/2 C. brown sugar	1/2 tsp. soda
1/2 C. white sugar	1/2 tsp. salt
1 egg	1 1/2 C. Quick Quaker Oats,
1 T. water	uncooked
1/2 tsp. vanilla	

Cream Crisco and sugar. Stir in egg, water and vanilla. Add dry ingredients and oats. Drop from a teaspoon onto a greased baking sheet. Bake in a moderate oven (375°) for 10-15 minutes. Yield: 3 1/2 dozen cookies.

*The best things in life, aren't things.*

## GOOD OATMEAL COOKIES

*Dorothy Ballinger*

1 C. sugar	2 C. flour
1 C. shortening	1 C. raisins
1 C. sour milk	1 tsp. cinnamon
1 tsp. soda	½ tsp. cloves
2 eggs	1 tsp. nutmeg
2 C. oatmeal	1 tsp. ginger

Beat egg; add sugar and shortening, mix well. Add spices. Stir in soda dissolved in sour milk. Add flour, oatmeal, raisins (and nuts, if desired). Bake at 350° for 10-12 minutes.

## MOM'S OATMEAL COOKIES

*Kris Butler*

¾ C. shortening	1 tsp. cinnamon
1 C. sugar	⅓ C. milk
2 eggs	1 tsp. vanilla
1 C. + 2 T. flour	1 C. raisins
1 tsp. baking powder	3 C. oatmeal
¼ tsp. salt	¼ C. nuts

Beat shortening and sugar. Add eggs. Sift dry ingredients. Add milk and dry ingredients alternately to first mixture. Add vanilla, raisins, nuts and oatmeal. Drop by teaspoonfuls onto cookie sheet. Bake at 400° for 10-15 minutes.

## OATMEAL MOLASSES COOKIES

*Martha A. Comfort*

½ C. shortening	1 tsp. salt
1¼ C. sugar	1 tsp. cinnamon
2 eggs	2 C. oatmeal
⅓ C. molasses	½ C. nuts, chopped
1¾ C. flour	1 C. raisins
1 tsp. baking soda	

Cream shortening and sugar. Add eggs and molasses; mix well. Add remaining ingredients. Bake on a greased baking sheet at 400° for 10 minutes.



## OATMEAL COOKIES

*Jennifer McClenahan*

1 C. brown sugar	1 tsp. salt
1 C. white sugar	1 tsp. vanilla
½ C. butter	3 C. oatmeal
1 C. lard or butter	1 tsp. soda
2 eggs	1 tsp. cream of tartar
3 C. flour	

Dip balls of cookies in sugar and flour mixture. Flatten with a fork. Sprinkle with sugar and cinnamon. Bake at 375° for 10-11 minutes.

## OATMEAL COOKIES

*Opal Pettitt Farmer*

2 C. oatmeal	2 C. flour, not sifted
1 C. sugar	2 tsp. soda (scant)
2 T. cocoa	½ tsp. salt
1 C. raisins, opt.	1 C. + 2 T. sour cream
1 pkg. chocolate bits, opt.	2 eggs
½ C. nuts, opt.	

Add the ingredients on the left together. Then sift together the first 3 ingredients on the right. Mix this with the left side ingredients. Add the sour cream and eggs. Let soak for an hour or so. Add up to 2 T. more sour cream if mixture is too stiff. Drop in teaspoonfuls onto aluminum sheet or foil. Bake at 350° for 5-17 minutes. NOTE: Sour cream must be 30 test, or soured heavy whipping cream, for this recipe to work; cultured sour cream won't work.

*It's not important where we live, but how we live.*

## **OATMEAL PEANUT BUTTER CUP COOKIES**

*Graces Noel*

1½ C. brown sugar, firmly packed	⅓ C. cocoa
1 C. (2 sticks) butter or oleo, softened	1 tsp. soda
¾ C. peanut butter	¼ tsp. salt
2 eggs	2 C. oatmeal, quick or regular
2 tsp. vanilla	1 (9 oz.) pkg. miniature peanut butter cup candies, unwrapped & cut into 6 pieces each
1½ C. flour	

Heat oven to 350°. Beat together the sugar, oleo and peanut butter until creamy. Add eggs and vanilla and beat well. Combine flour, cocoa, baking soda, salt and mix well. Add to above. Drop by teaspoonfuls on ungreased cookie sheet. Bake for 8-10 minutes or until slightly firm to touch. Cool for 1 minute and remove to wire rack.

## **PEANUT BLOSSOMS (STAR COOKIES)**

*JoAnne Rempe*

1 C. butter	2 tsp. vanilla
1 C. peanut butter	2½ C. flour
1 C. brown sugar	2 tsp. soda
1 C. white sugar	Dash salt
2 eggs	1 (12 oz.) bag chocolate stars

Cream butter, peanut butter, white and brown sugars together. Add eggs and vanilla. Sift soda and flour. Roll into small balls, roll in sugar. Bake for 10 minutes at 350°. Place chocolate star on top of each and bake for 2-3 minutes more.

*We want to travel to the moon, but we don't visit the lonely soul next door.*

**PEANUT BUTTER COOKIES***Phyllis Lane*

1 C. margarine	1 C. peanut butter
1 tsp. vanilla	3 C. flour
1 C. sugar	1/8 tsp. salt
1 C. brown sugar	2 tsp. soda
2 eggs	

Cream margarine, vanilla and sugar. Add eggs; beat and stir in peanut butter. Add flour, salt and soda. Roll into balls. Place on cookie sheet, flatten with a fork. Bake for 10 minutes at 375°.

**PEANUT BUTTER CUPS***Tony DeJong*

1/3 lb. graham cracker crumbs	1 lb. powdered sugar
1/2 lb. oleo, melted	2 C. milk chocolate chips
1 C. peanut butter	

Combine crumbs, oleo, peanut butter and sugar. Work together until smooth. Press into a 9x3-inch buttered pan. Melt chips over hot water or slowly in microwave. Stir until smooth. Spread over cracker mixture. Refrigerate until firm (about 20 minutes).

**UNBELIEVABLE PEANUT BUTTER***Violet Mihalevich*

1 egg	1 C. white sugar
1 C. peanut butter	

Mix ingredients together and drop by teaspoonfuls onto cookie sheet. Bake for 8-10 minutes at 350° until lightly brown.

*Do not resent growing old, many are denied that priviledge.*

## PEANUT BUTTER TEMPTATIONS

*Joette Stout*

1 C. margarine	2½ C. flour
1 C. peanut butter	1½ tsp. baking soda
1 C. white sugar	1 tsp. salt
1 C. brown sugar	1 pkg. miniature Reese's peanut butter cups
2 eggs	
1 tsp. vanilla	

Preheat oven to 350°. Cream margarine, peanut butter, sugars, eggs and vanilla. Sift dry ingredients together and blend into creamed mixture. Mix well. Shape dough into 1-inch balls and place in an ungreased 1½-inch muffin pans. Bake 8-10 minutes until lightly browned. Immediately after removing cookies from oven, press a miniature peanut butter cup into center of each cookie until only the top of the peanut butter cup shows. Cool for 10 minutes and remove from tins.

## PECAN SLICES

*Ruby Lewis*

1 C. brown sugar	3 eggs
1 C. white sugar	4 T. cream
1 1/8 C. margarine or butter	5 C. flour
2 tsp. vanilla	1 tsp. soda
½ tsp. salt	1 C. pecan pieces

Cream sugar and shortening, add vanilla cream and eggs. Beat well, add flour, salt, soda and pecans. Make into rolls. Wrap in waxed paper and chill for 24 hours. Slice and bake on greased cookie sheet for 10-12 minutes in a 375° oven. These can be frozen and baked as needed.

*Forget about what you can't do and do what you can.*

**PINEAPPLE DROP COOKIES***Avis Denburger*

- |                        |                                    |
|------------------------|------------------------------------|
| 1 C. shortening (oleo) | 4 C. flour                         |
| 1 C. brown sugar       | 1 tsp. soda                        |
| 1 C. white sugar       | 1 tsp. baking powder               |
| 2 eggs                 | ½ tsp. salt                        |
| 1 tsp. vanilla         | 1 C. crushed pineapple with juice* |

Drop by spoonfuls. Bake for 12 minutes in a 400° oven. May be frosted with vanilla powdered sugar frosting. NOTE:\*1 small can of pineapple equals 1 cup.

**PUMPKIN OATMEAL DROPS***Thelma Grandia*

- |                      |                       |
|----------------------|-----------------------|
| ¾ C. margarine       | ½ tsp. salt           |
| 1½ C. sugar          | 1 tsp. cinnamon       |
| 2 eggs               | ½ tsp. nutmeg         |
| 1 C. pumpkin         | 1/8 tsp. cloves       |
| 1 tsp. vanilla       | 1½ C. quick oats      |
| 1½ C. sifted flour   | ½ C. shredded coconut |
| 2 tsp. baking powder | ½ C. nuts, chopped    |
| ½ tsp. soda          |                       |

Cream together margarine and sugar. Beat in eggs. Add pumpkin and vanilla. Sift together with flour, baking powder, soda, salt and spices and stir into creamed mixture. Mix in oats, coconut and nuts. Drop by teaspoonful on greased baking sheet. Bake at 375° for about 12 minutes. Makes about 6 dozen small cookies.

*Don't worry about knowing people, just make yourself worth knowing.*



## **RAGGEDY ANN COOKIES**

*Verla Hough*

1 C. brown sugar	2¼ C. sifted flour
1 C. shortening	½ tsp. baking powder
1 egg	½ tsp. salt
1 tsp. maple flavoring	1 C. shredded coconut

Beat sugar, shortening, egg and flavoring until fluffy. Add dry ingredients, drop by spoonfuls on greased cookie sheet. Dip bottom of greased small glass into granulated sugar and press cookie flat. Bake 10-12 minutes at 350°.

## **MOM'S SOFT RAISIN COOKIES**

*Lucille Catterson*

1 C. water	1 tsp. baking powder
2 C. raisins	1 tsp. baking soda
1 C. shortening	1 tsp. salt
1¾ C. sugar	½ tsp. ground cinnamon
2 eggs, lightly beaten	½ tsp. ground nutmeg
1 tsp. vanilla extract	1 C. nuts, chopped
3½ C. flour	

Combine raisins and water in a small saucepan; bring to a boil and cook for 3 minutes. Do not drain. Cream shortening, gradually add sugar. Add eggs and vanilla. Combine dry ingredients, gradually add to creamed mixture and blend well. Stir in nuts and raisins. Drop by teaspoonful 2-inches apart on oiled cookie sheet. Bake at 350° for 12-14 minutes. Yield: 5 dozen cookies.

*Work together, remember one hand cannot applaud alone.*

## RAISIN-FILLED COOKIES

*Joette Stout*

### DOUGH:

- |                    |                        |
|--------------------|------------------------|
| 1 C. margarine     | 2 tsp. cream of tartar |
| 2 C. sugar         | 4 C. flour             |
| 2 eggs             | Dash salt              |
| 1 C. milk or cream |                        |

### FILLING:

- |                 |              |
|-----------------|--------------|
| 3 C. raisins    | 3 T. flour   |
| 1½ C. hot water | 2 T. vinegar |
| 1½ C. sugar     |              |

Mix margarine and sugar until well blended. Add eggs and stir well. Combine dry ingredients and add to creamed mixture alternately with milk. Chill dough for 2 hours.

For the Filling: Boil ingredients until thick and add 2 T. of vinegar; let cool. When dough has chilled, roll and cut out with a muffin cutter. Add a tablespoon of filling on circle of dough and top with another circle of dough. Seal edges. Bake at 350° for 12-15 minutes.

## RICE KRISPIES CHOCOLATE CHIP COOKIES

*Sheryl Shaw*

- |                  |                                |
|------------------|--------------------------------|
| 2 C. oleo        | 2 tsp. vanilla                 |
| 2 C. sugar       | 3½ C. flour                    |
| 2 C. brown sugar | 4 C. oatmeal, quick            |
| 2 tsp. soda      | 3 C. rice krispies             |
| 4 eggs           | 1 (16 oz.) bag chocolate chips |
| 2 tsp. salt      |                                |

Mix ingredients together and drop by teaspoonfuls onto greased cookie sheet. Makes a large recipe. Sometimes I add butterscotch chips or M&M's to vary recipe. Bake at 350° for 10-13 minutes.

## SALTED PEANUT COOKIES

*Shirley Kime*

1 C. brown sugar	1 tsp. soda
1 C. white sugar	2 C. flour
1 C. shortening	1 tsp. vanilla
2 eggs	1 C. crushed corn flakes
1 C. salted peanuts	1 C. oatmeal
1 tsp. baking powder	

Mix ingredients in a large bowl in the order listed in the recipe. Roll dough into balls the size of walnuts, roll each in sugar. Place balls on greased cookie sheet (I use Pam). Bake at 350° for about 10 minutes.

## SNICKERDOODLES

*Joyce Rodwell*

1 C. oleo	2 eggs
1½ C. sugar	1 tsp. soda
2¾ C. flour	½ tsp. salt
2 tsp. cream of tartar	

Mix the above. Add ¾ tsp. vanilla. Chill this dough. After chilled, roll in small balls and then in 2 T. sugar and cinnamon, mixed together. Bake 10-12 minutes at 400°.

## SNICKER DOODLES

*Cheryl Van Weelden*

1 C. shortening, soft	2 tsp. cream of tartar
1½ C. sugar	½ tsp. salt
2 eggs	1 tsp. soda
3¾ C. flour	

Mix thoroughly the shortening, sugar and eggs. Sift together and stir in the dry ingredients. Chill dough. Roll into balls (walnut sized), then roll in mixture of 2 T. sugar and 2 tsp. cinnamon. Put 2-inches apart on ungreased cookie sheet. Bake at 400° until lightly browned, approximately 8-10 minutes.

**SPRITZ COOKIES***Donna Goodman*

- |             |                 |
|-------------|-----------------|
| 1 C. butter | 1 egg, unbeaten |
| 1 C. sugar  | 2 tsp. vanilla  |
| ¼ tsp. salt | 2½ C. flour     |

Cream butter and sugar. Add 1 egg, salt and vanilla; beat well. Blend in flour. Press through cookie press onto ungreased cookie sheet. Bake at 375° for 7-10 minutes.

**BEST SUGAR COOKIES***Cindy Molyneux*

- |                     |                |
|---------------------|----------------|
| 1 C. powdered sugar | 1 tsp. vanilla |
| 1 C. white sugar    | 1 tsp. salt    |
| 1 C. oleo           | 1 tsp. soda    |
| 1 C. vegetable oil  | 4 C. flour     |
| 2 eggs, beaten      |                |

Mix and bake at 350°.

**CUT OUT SUGAR COOKIES***Leesa Augustine*

- |                           |                               |
|---------------------------|-------------------------------|
| ⅔ C. shortening           | 4 tsp. milk                   |
| ¾ C. sugar                | 2 C. sifted all purpose flour |
| ½ tsp. grated orange peel | 1½ tsp. baking powder         |
| ½ tsp. vanilla            | ¼ tsp. salt                   |
| 1 egg                     |                               |

Thoroughly cream shortening, sugar, orange peel and vanilla. Add egg; beat until light and fluffy. Stir in milk. Sift together dry ingredients; blend in creamed mixture. Divide dough in half. Chill one hour or overnight. On lightly floured surface, roll dough to 1/8-inch thick. Cut in desired shapes with cookie cutters. Bake on greased cookie sheet at 350° for 6-8 minutes. Cool slightly then remove from cookie sheet and cool on rack.

## COOKIE JAR SUGAR COOKIES

*Martha A. Comfort*

### SMALL RECIPE:

$\frac{2}{3}$  C. shortening  
 $\frac{3}{4}$  C. sugar  
1 egg  
 $\frac{1}{2}$  tsp. vanilla  
4 tsp. milk

$\frac{1}{2}$  tsp. grated orange peel  
 $1\frac{1}{2}$  C. flour  
 $1\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{4}$  tsp. salt

### LARGE RECIPE:

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

$1\frac{1}{2}$  tsp. grated orange peel  
 $4\frac{1}{2}$  C. flour  
 $4\frac{1}{2}$  tsp. baking powder  
 $\frac{3}{4}$  tsp. salt

The small recipe makes  $1\frac{1}{4}$  dozen. Large recipe make s  $4\frac{1}{4}$  dozen.

Cream shortening and sugar. Add egg, vanilla, milk and orange peel. To this add the flour, baking powder and salt. Mix. Drop by teaspoonfuls onto an ungreased cookie sheet. Bake at  $375^{\circ}$  for 12 minutes.

VARIATION: Omit vanilla, milk and orange peel. Replace with frozen lemonade concentrate and lemon peel.

VARIATION: Omit vanilla and milk. Replace with orange juice concentrate.

VARIATION: Omit vanilla and milk. Replace with mar aschino cherry juice and some chopped maraschino cherries.

## DROP SUGAR COOKIES

*Amy Tucker Miller*

$\frac{1}{2}$  C. white sugar  
 $\frac{1}{2}$  C. powdered sugar  
 $\frac{1}{2}$  C. oleo  
 $\frac{1}{2}$  C. Mazola oil  
1 egg

$\frac{1}{2}$  tsp. soda  
2 C. flour  
1 tsp. vanilla  
Pinch salt

Mix ingredients and roll in small balls. Dip in sugar. Press balls flat with bottom of glass dipped in sugar. Bake at  $350^{\circ}$  for 10 minutes.



**SUGAR DROP COOKIES***Floren Shultz*

- |  |  |
|--|--|
| 1 C. shortening (any solid,<br>butter is best) | 1 tsp. soda dissolved in<br>milk or buttermilk |
| 1½ C. sugar                                    | 3 C. flour                                     |
| 2 eggs   | 1 tsp. salt                                    |
| ¾ C. sour milk or buttermilk                   | 1 tsp. vanilla                                 |

Preheat oven to 350°. Cream shortening and sugar; add eggs and beat well. Add the liquid and dry ingredients alternately. Stir in vanilla. Drop by teaspoonfuls onto lightly greased cookie sheet. Bake at 350° for 10-12 minutes.

**KATHY'S DROP SUGAR COOKIES***Dorothy Grubb*

- |                      |                        |
|----------------------|------------------------|
| 2 sticks oleo (1 C.) | 2½ C. flour            |
| 1 C. sugar           | 1 tsp. baking soda     |
| 1 egg                | 1 tsp. cream of tartar |
| 1 tsp. vanilla       |                        |

Cream together the oleo and sugar. Beat in the egg and vanilla. Sift together the dry ingredients and stir into creamed mixture. Roll in balls the size of a walnut. Bake on ungreased cookie sheet for 8-10 minutes at 325°. For soft cookie, remove from oven before they barely turn color. Can be iced.

**OLD FASHIONED SUGAR COOKIES***Carol Knoot*

- |                     |                        |
|---------------------|------------------------|
| 1 C. sugar          | 4½ C. flour            |
| 1 C. powdered sugar | 1 tsp. soda            |
| 1 C. margarine      | 1 tsp. cream of tartar |
| ¾ C. salad oil      | 1½ T. vanilla          |
| 2 eggs              | 1¼ C. rice krispies    |

Mix well and roll into balls the size of walnuts and place on a cookie sheet. Flatten with a glass dipped in sugar. Bake at 350° for 10-12 minutes.

## **MOLASSES SUGAR COOKIES**

*Cathern De Booy*

¾ C. shortening  
1 C. sugar  
¼ C. molasses  
1 egg  
2 tsp. baking soda

2 C. flour  
½ tsp. cloves  
½ tsp. ginger  
1 tsp. cinnamon  
½ tsp. salt

Melt shortening in a 3 or 4-qt. saucepan over low heat. Remove from heat; let cool. Add sugar, molasses and egg. Beat well. Sift together the flour, soda, cloves, ginger, cinnamon and salt; add to first mixture. Mix well and chill. Form into 1-inch balls. Roll in granulated sugar and place on greased cookie sheet 2-inches apart. Bake in moderately hot oven (375°) for 8-10 minutes.

## **SOUR CREAM SUGAR COOKIES**

*Sharon Cubit*

1 C. butter  
2 eggs  
1 tsp. vanilla  
½ tsp. salt  
2 tsp. baking powder

2 C. sugar  
1 C. sour cream  
5 C. flour  
2 tsp. soda  
1 tsp. nutmeg

### **FROSTING:**

4 C. powdered sugar  
¼ C. butter  
1 T. hot water

3 ozs. cream cheese  
1 tsp. white vanilla  
Half & half

For the Cookies: Cream butter and sugar; beat well. Add sour cream and vanilla; beat until blended. Add dry ingredients to creamed mixture. Chill dough for 1 hour. Roll dough on floured surface 3/8-inch thick. Bake 8-10 minutes at 350°. Frost when cooled.

For the Frosting: Cream together the powdered sugar, butter, cream cheese. Add vanilla and hot water. Beat with electric mixer, add half & half to get desired consistency.

**THE ULTIMATE SUGAR COOKIE (SOFT)***Jan Carter*

1¼ C. sugar	3 C. flour
1 C. butter flavor Crisco	¾ tsp. baking powder
2 eggs	½ tsp. salt
¼ C. corn syrup	½ tsp. baking soda
1 T. vanilla	

Heat oven to 375°. Combine sugar and Crisco in a large bowl. Beat at medium speed until blended. Beat in eggs, syrup and vanilla. Combine flour, baking powder, baking soda and salt. Beat into mixture at low speed. Place ¼ of dough on lightly floured waxed paper. Flatten slightly, turn over and cover with more waxed paper. Roll to ¼-inch thickness. Cut with cookie cutters. Transfer to ungreased baking sheet. Bake for 5-9 minutes or just until the edges turn light brown. Let cool. Makes 3-4 dozen.

**GRANDMA KERR'S SUGAR COOKIES***Marilyn Boomershine*

2 C. sugar	4 C. flour
1 C. margarine	1 tsp. soda
2 eggs	1 tsp. baking powder
1 tsp. vanilla	Dash salt
½ tsp. lemon extract	Dash nutmeg
6 T. milk	

Mix first 6 ingredients together. Beat until fluffy. Add the rest of the ingredients; mix until well blended. Drop by teaspoonfuls and bake at 350° for 10 minutes or until lightly browned. To make cut out cookies, chill for at least 2 hours. Roll out, cut and bake.

*When you feel dog tired at night, it may be because you growled all day.*

## SUGAR COOKIES

*Juanita Bunting*

1 C. sugar	1 tsp. baking powder
½ C. sour milk	½ tsp. salt
¾ C. margarine	Vanilla, to taste
1 egg	2½ C. flour
1 tsp. soda	

Mix the first 4 ingredients; beat well. Add remaining ingredients; mix well. Roll out and cut. Bake at 350° for 10-12 minutes.

## SUGAR COOKIES

*Tiffany DeJong*

1 C. butter	3½ C. flour
1 C. sugar	2 tsp. baking powder
3 eggs	1½ tsp. vanilla

Mix butter and sugar until creamy; add eggs and beat well. Blend in dry ingredients and vanilla. Bake for 8-10 minutes on a greased and floured cookie sheet at 375°. Makes 5-6 dozen cookies.

## SUGAR COOKIES

*Joette Stout*

2 C. sugar	2 tsp. baking powder
1 C. oleo	2 tsp. cream of tartar
2 eggs	1 tsp. salt
1½ tsp. vanilla	5 C. flour
1½ tsp. baking soda	1 C. milk or cream

Mix together sugar, oleo, eggs and vanilla; beat well. Add remaining ingredients and chill for 2 hours. Roll out and cut. Bake at 350° for 7-8 minutes.

*Hunger is an excellent seasoning.*

**SUGAR COOKIES***Margaret Mattix  
Jennifer Tofteberg*

3 C. flour, sifted	2 eggs
1½ tsp. baking powder	4 T. milk
½ tsp. soda	1 C. sugar
Pinch salt	1 tsp. vanilla
1 C. shortening or oleo	

**FROSTING:**

1 C. shortening	1 lb. powdered sugar
½ tsp. salt	1 egg white

Mix sifted flour, baking powder, soda and salt; add shortening and mix like pie crust. Beat milk and eggs together and then add sugar and vanilla to this mixture. Add to flour and shortening mixture. Refrigerate overnight. Roll out on floured board and cut with cookie cutters. Do not roll too thin. Bake at 375° for 10 minutes. Cool.

For the Frosting: Cream shortening and slowly add dry ingredients. Add unbeaten egg white with rubber spatula. Add drops of water to make frosting thinner. May be store in refrigerator.

**SUGAR COOKIES***Kendra Slycord*

2 sticks margarine	2 tsp. vanilla
2 C. sugar	5 C. flour
2 eggs	2 tsp. soda
1 C. salad oil	2 tsp. cream of tartar
¼ tsp. salt	

Cream margarine and sugar. Combine the next 4 ingredients and add to mixture; mix well. Add remaining ingredients and mix well. Form into 1-inch balls and roll in granulated sugar. Flatten with a fork or meat cleaver (to make a pattern). Bake for 10 minutes at 350°. Yield: 10-12 dozen. NOTE: Excellent sugar cookie and easy to make. Green or red sugar can be used to roll cookies in at Christmas time.



## SUGAR COOKIES

*Carole Comstock*

- |                          |                        |
|--------------------------|------------------------|
| 1 C. butter or margarine | 2½ C. flour            |
| 1 C. sugar               | 1 tsp. baking soda     |
| 1 egg                    | 1 tsp. cream of tartar |
| 1 tsp. vanilla           |                        |

Preheat oven to 350°. Mix together the butter, sugar, egg and vanilla. Mix together (and add to butter mixture) the flour, baking soda and cream of tartar. Roll into teaspoon size balls. Put on greased cookie sheet. Press down. Bake for 12 minutes or may roll out and cut into shapes with cookie cutters and bake.

## MOM'S CAN'T-BE-CHRISTMAS WITHOUT THUMBPRINTS

*Mari-Kay Corbett*

- |                               |                    |
|-------------------------------|--------------------|
| 1 C. oleo or butter, softened | 2 eggs, separated  |
| ½ C. sugar                    | 2¼ C. flour        |
| ½ C. light Karo syrup         | 1 C. nuts, chopped |

### FROSTING:

- |                     |                   |
|---------------------|-------------------|
| 1 stick oleo        | Vanilla flavoring |
| 2 C. powdered sugar | Food coloring     |

Preheat oven to 350°. Mix butter and sugar. Stir in Karo syrup, egg yolks only and flour. Chill dough for 1½ hours. Then shape dough into 1-inch balls, dip in beaten egg whites, then roll in nuts. Place on greased cookie sheet and flatten center only with thumb. Bake for 20 minutes. Remove from oven to cool.

For the Frosting: Mix the frosting ingredients until smooth. Divide in 2 bowls, then add red food coloring to one and green to the other. You may need 1 T. of milk to mix it to spreading consistency. When cookies are cooled, fill centers with frosting.

## SWEDISH HEIRLOOMS

*Marilyn Shadley*

1 C. shortening	1¼ C. pecans meats
½ C. oleo	2 C. flour
1 C. powdered sugar	1 T. water
½ tsp. salt	1 tsp. vanilla

Cream well the shortening, oleo, powdered sugar (add gradually) and the salt. Then add the rest of the ingredients. Form into slightly flattened balls or crescent shapes. Place on ungreased cookie sheet. Bake at 325° for 12-15 minutes. Roll in powdered sugar 2 times.

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*Some people belong to everything, but their family.*

**“JUST FOR NOTES”**

# Desserts

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*My Favorite Recipes in this section are:*

**RECIPE**

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## Hints for Desserts

To make long "curled" chocolate shavings for cakes, pies or puddings, use the vegetable peeler to shave the chocolate. This also works well for frozen butter.

Grating a stick of butter softens it quickly. So will a few seconds in your microwave.

Save colored maraschino cherry juice and spiced apple juice for cooking rice or tapioca puddings to add color and flavor.

Save the liquids from canned fruits and thicken them with cornstarch; heat and serve as sauce over cake or pudding.

To prevent a skin from forming on the top of refrigerated puddings, place transparent plastic wrap tightly over the top of the dish. Don't let wrap touch the pudding.

To cream butter and sugar; put them in a warm bowl and beat as usual until mixture is like whipped cream.

When a recipe calls for a quantity of melted butter, measure it after melting, not before.

When baking a milk pudding, place the dish in a pan of water in the oven. This prevents the pudding from burning or boiling over.

Before returning an opened carton of ice cream to the freezer, press plastic wrap onto the surface of the ice cream to prevent ice crystals from forming.

Whipped cream can be made well in advance without separating. Sprinkle ½ tsp. unflavored gelatin over 1 T. of cold water in a custard cup, then set the cup over simmering water to melt the gelatin. Whip 1 cup of heavy cream until almost stiff. Add the gelatin mixture and whip until stiff. Cover and refrigerate as long as 3 days.

If you like whipped cream sweetened, it will be fluffier and less likely to separate when made ahead if you use confectioners sugar instead of granulated sugar.

Heavy cream will whip faster if you chill the bowl and the beaters in the freezer until they're very cold.

Avoid using the ultra pasteurized variety of heavy cream; it takes much longer to whip.

Evaporated milk has considerably less cholesterol than heavy cream and can be whipped like cream. Pour it into an ice-cube tray and freeze for about ½ hour or until ice begins to form around the edges, remove the tray from the freezer, pour the milk into a chilled bowl and whip it with a chilled electric beater until it thickens.



## - DESSERTS -

### STRAWBERRY CAKE ROLL

*Marilyn Boomershine*

4 large eggs, at room temp.       $\frac{2}{3}$  C. flour  
 $\frac{2}{3}$  C. sugar       $\frac{1}{4}$  C. powdered sugar  
1 tsp. vanilla

#### FILLING:

1 (10 oz.) box frozen straw-      1 sm. carton Cool Whip,  
berries, thawed      thawed

Heat oven to 350°. Grease the bottom and sides of a jelly roll pan. Line with waxed paper. Grease paper. Beat eggs and sugar in a large bowl with electric mixer on high for 8-10 minutes until very thick and tripled in volume. Beat in vanilla. Sprinkle flour over top; fold gently with a rubber spatula just until blended. Spread batter in pan. Bake 13-15 minutes until cake is golden around the edges. Cool in pan on wire rack for 10 minutes. Meanwhile, lay a tea towel on countertop. Sprinkle with powdered sugar. Invert cake onto towel. Peel off waxed paper. Roll up cake and towel from narrow end. Cool completely. Can be left overnight in refrigerator. When ready to fill, mix together the filling ingredients. Save  $\frac{1}{2}$  C. to use as a garnish. Unroll and spread with the filling. Reroll, garnish and serve. Is best if cut with serrated knife.

DESSERTS

### PUMPKIN DESSERT

*Elaine Cashett*

1 (4 oz.) cont. lite cream cheese      2 sm. pkgs. instant vanilla  
1 T. milk      pudding (sugar-free)  
1 T. Equal Sweetener      1 tsp. cinnamon  
 $1\frac{1}{2}$  C. lite Cool Whip, thawed      2 tsp. ginger  
1 graham cracker crust       $\frac{1}{4}$  tsp. cloves  
1 C. cold milk      1 (16 oz.) can pumpkin

Mix cream cheese, milk and sweetener, add Cool Whip. Put into crust. Mix 1 C. milk with pudding until thick, then fold in the spices and pumpkin. Pour on top of cream cheese. Chill for 3 hours.

## PUMPKIN CAKE ROLL

*Marilyn Boomershine*

3 eggs	2 tsp. cinnamon
1 C. sugar	1 tsp. ginger
$\frac{2}{3}$ C. pumpkin	$\frac{1}{2}$ tsp. nutmeg
1 tsp. lemon juice	1 C. pecans, finely chopped
$\frac{3}{4}$ C. flour	Powdered sugar
1 tsp. baking powder	

### FILLING:

1 C. powdered sugar	4 T. margarine
2 (3 oz.) pkgs. cream cheese	$\frac{1}{2}$ tsp. vanilla

Beat eggs on high speed of mixer for 5 minutes. Gradually beat in sugar. Stir in pumpkin and lemon juice. Fold in sifted dry ingredients into the pumpkin. Spread into a greased and floured jelly roll pan. Top with pecans. Bake at 375° for 15 minutes. Turn out on a towel that has been sprinkled with powdered sugar. Starting at narrow end, roll cake and towel together. Cool. Combine filling ingredients and beat until smooth. Unroll cake. Spread on the filling and reroll the cake. Chill. It's ready to serve. NOTE: This recipe is from my mother-in-law, Hazel Boomershine of the Delta Christian Church. It won top honors for her in a contest sponsored by the Oskaloosa Herald.

## PUMPKIN CAKE ROLL

*Devan Molyneux*

3 eggs	$\frac{1}{2}$ C. powdered sugar
1 C. sugar	1 (8 oz.) pkg. cream cheese, soft
$\frac{3}{4}$ C. flour	$\frac{1}{4}$ C. oleo, softened
1 tsp. baking soda	$\frac{1}{2}$ tsp. vanilla
2 tsp. cinnamon	1 C. powdered sugar
$\frac{2}{3}$ C. pumpkin	

Beat eggs in a large mixer bowl. Add sugar, flour, baking soda, cinnamon and pumpkin; mix well. Spoon into a greased 10x15-inch jelly roll pan lined with waxed paper. Bake at 375° for 10-12 minutes or until light brown. Invert onto a towel sprinkled with  $\frac{1}{4}$  C. powdered sugar. Remove waxed paper; sprinkle with  $\frac{1}{4}$  C. powdered sugar. Roll up in towel. Let stand until cool. Beat cream cheese, oleo and vanilla in mixer bowl until light. Add 1 C. powdered sugar; beat until smooth. Unroll cake. Spread with filling. Reroll cake to enclose filling. Place on serving plate. Chill overnight. Yields: 12 servings.

## **ALMOST-AS-GOOD-AS ROBERT REDFORD DESSERT**

*Marilyn Boomershine*

- |                                   |   |
|-----------------------------------|---|
| 1 C. flour                        | 1 (4 serving size) pkg.<br>vanilla instant pudding        |
| ½ C. margarine                    |   |
| 1 C. pecans, finely chopped       | 1 (4 serving size) pkg.<br>milk chocolate instant pudding |
| 1 (8 oz.) pkg. cream cheese, soft |   |
| 1 C. powdered sugar               | 3 C. milk   |
| 1 (8 oz.) cont. Cool Whip, thawed | 1 milk chocolate bar, grated                              |

Mix together the margarine and flour. Add pecans. Press into a 9x13-inch baking dish. Bake at 350° for 20 minutes. Mix together the cream cheese and powdered sugar. Fold in half of the Cool Whip. Spread over the cooled crust. Mix together the pudding mixes and milk until well blended. Spread over the cream cheese mixture. Spoon remaining Cool Whip over the top. Sprinkle with grated chocolate. Refrigerate until ready to serve. NOTE: You could use any other flavor of pudding (such as butterscotch, lemon, etc.) in place of the chocolate if you like.

## **STRAWBERRIES IN THE SNOW**

*Stacy Stout*

- |                                   |                            |
|-----------------------------------|----------------------------|
| 1 (8 oz.) pkg. cream cheese, soft | 1 baked angel food cake    |
| 2 C. powdered sugar               | 1 qt. strawberries, sliced |
| 1 carton Cool Whip                |                            |

### **GLAZE:**

- |                 |                         |
|-----------------|-------------------------|
| 1½ C. water     | 1 C. sugar              |
| 3 T. cornstarch | 3 T. Jello (strawberry) |

Mix cream cheese and sugar; stir in Cool Whip. Add berries to cooled glaze. Tear cake into pieces and layer half in a 9x13-inch pan. Top with a layer of the cream cheese mixture, then a layer of strawberries. Repeat layers, ending with strawberries. Boil the glaze until thick.

## **CHOCOLATE AND VANILLA PUDDING DESSERT**

*Clara Westercamp*

### **PART I:**

1 C. pecans, ground up                      1½ sticks oleo  
1½ C. flour

### **PART II:**

1 (8 oz.) pkg. cream cheese              ½ lg. cont. Cool Whip  
1 C. powdered sugar

### **PART III:**

1 sm. pkg. chocolate pudding            3 C. milk  
1 sm. pkg. vanilla pudding              ½-1 C. pecans, crushed

For Part I: Mix and pat into a 9x13-inch baking dish. Bake at 350° for 20 minutes. Cool.

For Part II: Mix cream cheese, softened, powdered sugar and Cool Whip. Spread on baked crust.

For Part III: Mix puddings and milk until thick; spread on creamed cheese mixture. Spread rest of Cool Whip on pudding (after pudding is well set up.) Cover with crushed pecans. Serves 15-18 pieces.

## **CHOCOLATE PUDDING DESSERT**

*Suzette Waite*

1½ C. graham cracker crumbs            2 T. milk  
¼ C. sugar                                      1 (8 oz.) cont. Cool Whip  
⅓ C. butter, melted                        2 (4 serving size) pkgs. instant  
1 (8 oz.) pkg. cream cheese              chocolate pudding  
Chocolate bar                                3½ C. cold milk  
¼ C. sugar                                      Walnuts, chopped

Combine the first 3 ingredients and press into a pan. Beat cream cheese with sugar and 2 T. milk until smooth. Fold in half of Cool Whip. Spread over crust. Prepare pudding. Using only 3½ C. milk. Pour over cream cheese layer. Chill overnight, uncovered. Spread remaining Cool Whip. Garnish with chopped walnuts and chocolate.



## PRETZEL SALAD STRAWBERRY SURPRISE

Clara Westercamp

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### PART I:

2 C. pretzels, crushed  
3 T. sugar

1½ sticks oleo, melted

### PART II:

1 (8 oz.) pkg. cream cheese  
1 C. sugar

1 (9 oz.) carton Cool Whip

### PART III:

2 C. boiling water  
1 (6 oz.) pkg. strawberry or  
raspberry Jello

2 (8 oz.) pkgs. frozen straw-  
berries, partially thawed

For Part I: Mix together and press into a 9x13-inch baking dish. Bake at 375° for 10 minutes and cool.

For Part II: Mix ingredients together and pour over cooled crust.

For Part III: Pour boiling water on Jello and stir well; cool partially (can chill and use completely thawed strawberries). I use partially frozen berries to help thicken Jello. Pour on top of cream cheese filling and refrigerate. Can make night before. Yield: 15-18 servings (dish is level full).

## STRAWBERRY YUM YUM

Jill Bainbridge Law

1 C. flour  
½ C. butter or oleo

¼ C. brown sugar  
½ C. nuts, chopped

### FILLING:

2 egg whites  
1 C. sugar  
2 tsp. lemon juice

1 pt. frozen strawberries, thawed  
1 pkg. instant whipped topping,  
(Dream Whip)

Mix crust ingredients and pack into a 9x13-inch pan. Bake at 350° for 20-25 minutes or until lightly browned. Cool and break into crumbs. Set aside. Combine egg whites, lemon juice, strawberries and sugar. Beat medium speed for 15-20 minutes. Fold in whipped topping. Put half of crumb mixture in a 9x13-inch pan. Spread strawberry mixture over crumbs and top with remaining crumbs. Freeze at least a couple of hours.



## ROYAL STRAWBERRY CAKE (SHORTCAKE)

*Ellen L. Sears Kentfield*

1 C. sugar	1/8 tsp. salt
4 T. shortening	1 C. milk
1 egg	1 tsp. vanilla extract
2 C. flour	1/2 pt. heavy cream
3 tsp. Royal baking powder	1 qt. strawberries

Cream sugar and shortening together; add beaten egg; add part of flour, baking powder and salt which have been sifted together, then part of milk. Mix well and add remainder of flour; mix in remainder of milk and flavoring. Bake in shallow greased pan in moderate oven (375°) for 20-30 minutes. When cold, split in half and spread whipped cream and crushed strawberries between layers. Cover with whipped cream and whole strawberries. (Cool Whip may be substituted for the whipped cream.)

## STRAWBERRY DESSERT

*Mary Jo Almond*

1 C. flour	1/4 C. brown sugar
1/2 C. margarine	1/2 C. nuts, chopped

### FILLING:

1 C. sugar	2 tsp. lemon juice
2 egg whites	1 (10 oz.) pkg. frozen strawberries, partly thawed
1 lg. cont. whipped topping	

Mix together the top ingredients and bake in a 9x13-inch pan until crispy at 375°. Stir occasionally while baking. Save 3/4 C. of crumbs for top and use rest in the bottom of the 9x13-inch pan.

For the Filling: Beat the ingredients on low speed with an electric mixer for 10 minutes. Add 1 (10 oz.) pkg. frozen strawberries that are partially thawed. Beat an additional 20 minutes on low speed. Fold in 1 large container of whipped topping. Spoon over crust in a 9x13-inch pan. Garnish with reserved crumbs.

## JIFFY LAYER CAKE

*Claudia Chesser*

1 pkg. white or yellow Jiffy  
cake mix  
1 (8 oz.) pkg. cream cheese  
1 pkg. instant vanilla pudding  
2 C. milk

1 (16 oz.) can crushed  
pineapple, drained  
1 pkg. Dream Whip or Cool Whip  
Nuts, optional

Bake cake for 10-15 minutes in a 9x13-inch pan. Let cool. Mix cheese, pudding and milk. Beat until stiff and thick. Put a layer of pudding mixture, then a layer of pineapple/Cool Whip on top, sprinkle with nuts. Refrigerate when done.

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## CHERRY DELIGHT

*Teresa Augustine*

1/3 C. graham cracker crumbs  
1/4 C. butter or oleo, softened  
1/2 C. sugar  
1 (8 oz.) pkg. cream cheese, soft

1 C. powdered sugar  
1 (8 oz.) cont. Cool Whip  
1 can cherry pie filling

Combine graham cracker crumbs, sugar and oleo. Press into a pan about 9x12-inches. Cream powdered sugar with cream cheese, then add Cool Whip. Spread over crust. Top with pie filling. Chill in refrigerator for several hours.

## CHERRY CREAM FREEZE

*Mildred Lytle*

1 (15 oz.) can Eagle Brand  
sweetened condensed milk  
1/4 C. lemon juice  
2 1/2 C. (1 lb. 5 oz. can) cherry  
pie filling

3/4 C. (9 oz. can) crushed pine-  
apple, well drained  
1/2 tsp. almond extract  
2 C. (1 pt.) heavy cream  
(whipped)

Combine first 5 ingredients in a large bowl; mix well. Gently fold in whipped cream until evenly blended. Turn mixture into a 9x5x3-inch loaf pan. Cover tightly with aluminum foil. Freeze for 24 hours or until thoroughly firm. Unfold onto serving tray or can be sliced in pan and lifted out as needed.

## EASY CHERRY CHEESE CAKE

*Kerri Moore*

1 graham cracker pie crust	1/3 C. lemon juice
1 (8 oz.) pkg. cream cheese, soft	1 tsp. vanilla
1 (14 oz.) can sweetened condensed milk	1 can cherry pie filling

In a medium bowl, beat cream cheese until light and fluffy. Slowly add sweetened condensed milk, beat until smooth. Stir in lemon juice and vanilla until well mixed. Pour into pie crust. Chill for 3 hours until firm. Top with cherry pie filling.

## CHERRY CHEESE SQUARES

*Judy DeJong*

18 graham crackers	1/2 tsp. vanilla
1 stick oleo, melted	1 pkg. Dream Whip or 1 (8 oz.) tub Cool Whip
1 (8 oz.) pkg. cream cheese	
1/2 C. powdered sugar	1 can cherry pie filling

Crush graham crackers until fine and mix with melted oleo. Press into a 9-inch square pan. Soften cream cheese and mix with powdered sugar and vanilla. Fold whipped dessert topping and cheese mixture together. Spoon onto graham cracker crust and chill until firm. Top with cherry pie filling.

## LAST MAY DAYS REFRIGERATOR CAKE

*Ruby Snyder*

1 Duncan Hines Deluxe II white cake mix	1 (13 oz.) pkg. cream cheese
1 (13 oz.) can pineapple	1 C. Cool Whip
1 pkg. vanilla instant pudding	1 pkg. Dream Whip
	Coconut

Prepare cake as directed on box. Punch holes in cake after it cooks. Pour the 13 ozs. can of pineapple over cake. Mix 1 pkg. of vanilla instant pudding and 1 (13 oz.) pkg. cream cheese and 1 C. Cool Whip. Spread over pineapple and cake. Mix 1 pkg. Dream Whip (or use Cool Whip). Spread over pudding. Sprinkle coconut on top.

## FRUIT COCKTAIL DESSERT

*Judy DeJong*

- |                    |  |
|--------------------|--|
| 3/4 C. sugar       | 1 egg                                  |
| 1 C. flour, sifted | 1 (#2 can fruit cocktail<br>and juice) |
| 1/4 tsp. salt      | 1 tsp. vanilla                         |
| 1 tsp. soda        |  |

Mix dry ingredients together. Then add egg, fruit cocktail, juice and vanilla. Mix well. Bake in a 9x9-inch square pan at 350° for 40 minutes.

For the Topping: Mix 1/2 C. brown sugar and 1/2 C. nuts, chopped. Sprinkle on top of batter before baking.

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## SURPRISE DESSERT

*Verla Van Roekel*

- |                                  |  |
|----------------------------------|--|
| 1/4 lb. graham crackers, crushed | 2 C. milk                                      |
| 1 stick oleo                     | 1 tsp. vanilla                                 |
| 2 T. sugar                       | 2 (8 oz.) cont. Cool Whip                      |
| 2 qts. vanilla ice cream         | 2 candy bars, crushed (I use<br>Butterfingers) |
| 2 pkgs. instant vanilla pudding  |  |

Mix the graham cracker crumbs, oleo and sugar and press into a 9x13-inch pan. Mix the ice cream and instant pudding, milk and vanilla. Spread over crust. Spread the Cool Whip over top and put the crushed candy bars over it. Refrigerate.

## CHERRY DUMP DESSERT

*Mary Jo Almond*

- |                                  |                                |
|----------------------------------|--------------------------------|
| 2 cans cherry pie filling        | 1 box white or yellow cake mix |
| 1 can pineapple chunks (tidbits) | 1 1/2 sticks margarine         |

Dump cherries into a 9x13-inch cake pan. Drain pineapple and add to cherries. Stir together. Crumble dry cake mix evenly over top of cherry mixture. Cut pats of margarine and drop on top of cake evenly. Bake in a 350° oven approximately for 1 hour.



## CHOCOLATE CHERRY DELIGHT CAKE

*Jan Crouch*

*(LIGHT)*

1 C. sugar	¼ C. egg substitute
⅓ C. cocoa	¼ C. vegetable oil
1 C. flour	1 tsp. vanilla extract
¾ tsp. baking soda	½ C. boiling water
¾ tsp. baking powder	Whipped topping (recipe follows)
Dash salt	1 (20 oz.) can lower calorie cherry pie filling, chilled
½ C. skim milk	

Heat oven to 350°. Line the bottom of two 9-inch round pans with waxed (or baking) paper. In a large mixer bowl, combine sugar, flour, cocoa, baking soda, baking powder and salt. Add milk, egg substitute, oil and vanilla; beat on medium speed for 2 minutes. Remove from mixture; stir in boiling water (mixture will be thin). Pour into prepared pans. Bake 18-22 minutes or until wooden toothpick inserted in center comes out clean. Cool for 10 minutes; remove from pans to wire racks. Carefully remove paper. Cool completely.

To Assemble: Place 1 cake layer on serving plate. Spread with half of whipped topping, top with half of pie filling. Top with second cake layer. Spread with remaining whipped topping and pie filling. Refrigerate for at least 1 hour.

For the Whipped Topping: In a small, deep, narrow, bottom bowl, blend ½ C. cold skim milk, ½ tsp. vanilla extract and 1 envelope of whipped topping mix. Whip at high speed of electric mixer until topping peaks, about 2 minutes. Continue beating for 2 minutes longer until topping is light and fluffy.

## INSTANT VANILLA DESSERT

*Kathryn Heaton*

1 (7 oz.) pkg. shredded coconut	2 (3½ oz.) sm. boxes instant vanilla pudding
1 sm. pkg. slivered almonds	3 C. milk
¼ C. brown sugar	1 large container Cool Whip
1 stick oleo	
1 C. flour	

Melt oleo and add coconut, almonds, brown sugar and flour; put on cookie sheet and bake in 350° oven for 20 minutes, stirring every 5 minutes; cool. Mix pudding in the 3 C. of milk. When thickened, fold in Cool Whip. Put all but ¾ C. of crumbled mixture in a 9x13-inch pan and pour over and then top with rest of crumbled mixture. Refrigerate.



## PEACH DESSERT

*Phyllis Eveland*

- |  |                             |
|--|-----------------------------|
| 1 lg. can (1 lb. 3 oz.) sliced peaches           | ½ C. butter or oleo, melted |
| 1 box butter brickle cake mix or yellow cake mix | ¾ C. nuts, chopped          |
|  | ¾ C. flake coconut          |

Spread peaches (cut-up) with juice into a 9x13-inch pan. Sprinkle dry cake mix over peaches. Pour melted butter or oleo over cake mix. Sprinkle nuts and coconut over that. Bake at 325° for 50-60 minutes. Serve with whipped cream or ice cream.

## FOOD FOR THE GODS

*Hester D. Whitlatch*

- |                                |                           |
|--------------------------------|---------------------------|
| 1 lb. English walnuts, chopped | 6 eggs, beaten separately |
| 1 lb. dates, chopped           | 9 T. rolled crackers      |
| 2 C. granulated sugar          | with 2 tsp. baking powder |

Bake slowly. When cold, cut into squares and serve with whipped cream. Bake in moderate oven (325°) for 40 minutes in a 9x12-inch pan.

## CREAM PUFF DESSERT

*Margaret Mattix*

- |                   |  |
|-------------------|--|
| 1 C. water        | 2 sm. pkgs. instant French vanilla pudding |
| 1 stick margarine | 1 (8 oz.) pkg. cream cheese, soft          |
| 1 C. flour        | 1 (8 oz.) cont. Cool Whip                  |
| 4 eggs            | Chocolate syrup                            |
| 2½ C. milk        |  |

Heat water and margarine to boil. Remove from heat. Add flour with wooden spoon. Add 1 egg at a time; mix well. Spread in a 9x13-inch greased pan. Bake at 400° for 30 minutes; cool. Mix pudding and milk. Add cream cheese; mix well. Spread on crust. Add Cool Whip. Drizzle chocolate syrup on top. Refrigerate.

## CREAM PUFF DESSERT

*Kendra Stycord*

- |                   |  |
|-------------------|--|
| 1 stick margarine | 1 (6 oz.) pkg. instant vanilla pudding |
| 1 C. water        |  |
| 1 C. flour        | 1 (8 oz.) pkg. cream cheese            |
| 4 eggs            | Cool Whip                              |
| 3 C. milk         |  |

For the Crust: Boil margarine and water. Add flour and beat until it forms a ball. Add eggs, one at a time and beat well. Grease a 9x13-inch pan and spread mixture in it. Bake at 400° for 30 minutes. As it cools, the crust will fall.

For the Filling: Mix together the pudding, milk and cream cheese. Spread over cooled crust. Top with Cool Whip and if desired, drizzle with chocolate syrup.

## BANANA SPLIT

*Phyllis Lane*

- |   |                                    |
|---|------------------------------------|
| 2 C. crushed graham crackers            | 4-5 bananas                        |
| 1 stick margarine, melted               | 1 lg. can crushed pineapple, drain |
| 1 (5.1 oz.) box instant vanilla pudding | 1 (8 oz.) cont. Cool Whip          |
| 3 C. milk                               | Black walnuts                      |
|   | Maraschino cherries                |

Mix together the graham crackers and melted margarine. Pat in the bottom of a 9x13-inch pan. Mix pudding mix and milk; pour over crust. Slice bananas over top evenly. Layer pineapple and then Cool Whip. Sprinkle nuts over top. Cut cherries in small pieces, blot with paper towels and lay on top. Refrigerate.

*Judge the actions of your children differently  
because you know they are each different.*

## BANANA FLUFF

*Donna Bixler*

- |  |                                  |
|--|----------------------------------|
| 1 (3 oz.) pkg. Jello (raspberry or strawberry) | 1 (8¾ oz.) can crushed pineapple |
| Dash salt                                      | 1 banana, mashed                 |
| 1 C. boiling water                             | ¾ C. miniature marshmallows      |

Dissolve Jello and salt in water. Drain pineapple, saving syrup. Add cold water to syrup to make ¾ C. and add to Jello. Chill until very thick (egg white consistency). Whip until fluffy. Fold in pineapple, bananas and marshmallows. Chill until firm.

## APRICOT TORTE

*Ms. Gayle Gray*

- |                      |                           |
|----------------------|---------------------------|
| 3 egg whites         | 10 soda crackers, crushed |
| ½ tsp. baking powder | ½ C. pecans, chopped      |
| 1 C. sugar           |                           |

Beat egg whites until stiff, but not dry. Add the 1 C. of sugar gradually with ½ tsp. baking powder. Mix the crushed soda crackers and chopped pecans together. Add half of this to the first mixture. Spread in the bottom of a 9x13-inch glass dish. Bake in 300° oven for 45 minutes. Let cool. Spread half tub (12 oz. tub) Cool Whip over baked part, then 1 can of apricot pie filling over that and remaining Cool Whip over all. Sprinkle rest of the cracker/pecan mixture on top and refrigerate.

## ECLAIR DESSERT

*Teresa Augustine*

- |              |  |
|--------------|--|
| 1 C. flour   | 3 C. milk                                |
| 6 eggs       | 11 ozs. cream cheese, softened           |
| 1 stick oleo | 2 (3½ oz.) pkgs. instant vanilla pudding |
| 1 C. water   |  |

Bring water and oleo to boil. Remove from heat and add flour. Mix until it forms a ball. Add eggs, one at a time. Spread in a greased jelly-roll pan. Bake for 25-30 minutes at 375°. Blend milk with softened cream cheese. Mix in pudding, stirring until thick. Spread over crust. Over this spread 1 carton of Cool Whip. Drizzle with chocolate syrup. May sprinkle with nuts, if desired. Refrigerate.

## ECLAIR DESSERT

*Jan Carter*

2 sm. pkgs. vanilla instant pudding	1 (8 oz.) cont. Cool Whip
1 tsp. butter flavoring	Whole graham crackers
3 C. milk	1 can chocolate frosting

Prepare pudding with butter flavor and milk. Line a 9x13-inch dish with the whole graham crackers, on bottom only. Mix Cool Whip with pudding. Pour half of mixture over crackers. Top with another layer of graham crackers. Spread top with remaining pudding. Frost enough graham crackers to cover top of pudding. Then spread the rest of the frosting on top. Refrigerate for 12-24 hours before cutting to serve.

## GRAHAM CRACKER TORTE OR WHITE SODA CRACKERS

*Blanche Havener*

½ C. coarse cracker crumbs	1 C. coconut
¼ tsp. salt	½ C. black walnuts
1 tsp. baking powder	½ tsp. vanilla
1 C. sugar	2 egg whites

Mix first 6 ingredients. Beat egg whites until stiff, add sugar gradually. Fold first mixture into the stiffly beaten egg whites. Blend thoroughly. Pour into 8-inch pie plate. Bake in a 325° oven for 30-35 minutes. Top with ice cream or Cool Whip.

## LEMON VELVET CAKE

*Lisa Boggess*

1 (3 oz.) pkg. lemon Jello	¾ C. shortening
1 C. boiling water	4 eggs
1 box lemon cake mix	

Mix lemon Jello and water. Dissolve and let cool. Mix cake mix, Jello mixture, shortening and eggs. Beat until fluffy. Pour into a greased and floured 9x13-inch cake pan. Bake at 350° for 30 minutes. Prick cake while still warm. Drizzle powdered sugar mix over cake.

## EASIEST COOL CAKE

*Linda Brubaker*

1 angel food cake  
1 large container Cool Whip

1 can pie filling (blueberry  
or strawberry)

Break up angel food cake into small pieces. Layer half cake, then spread half pie filling, half of Cool Whip. Repeat layers. Refrigerate.

## DEVILS PIE

*Dot Barnett*

6 T. shortening  
1 egg  
1 tsp. vanilla  
1½ tsp. baking soda  
5 T. cocoa

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

### FILLING:

¾ C. shortening  
¾ C. confectioners sugar  
6 T. marshmallow creme

1 tsp. vanilla  
1½ tsp. milk

Cream together the shortening, sugar and egg. Add alternately the milk and vanilla with the flour, baking soda, salt and cocoa. Mix well and drop by tablespoons onto greased cookie sheet. Bake for 10 minutes at 375°. Mix the ingredients for the filling together and fill pies. Dust tops with confectioners sugar.

## LAST MINUTE PEACH COBLER

*Ruby Snyder*

1 large can sliced peaches  
1 stick oleo  
½ C. sugar

1 tsp. baking powder  
1⅓ C. flour

Pour peaches and juice in a 9x12-inch baking dish. Cut peach slices in small pieces. Blend oleo, sugar and baking powder until crumbly. Sprinkle over peaches. Bake for 45 minutes at 350°. Serve warm with ice cream.



## HURRY UP COBBLER

*Floren Shultz*

½ C. butter	¾ C. sugar
¾ C. flour	¾ C. milk
1 tsp. baking powder	1 tsp. vanilla

Melt the butter in a 9x13-inch baking dish. Place in oven, watching it closely so that it doesn't brown. Remove from oven. Mix together all dry ingredients, then stir in milk and mix thoroughly. Add vanilla and pour evenly over melted butter. Top with 4 C. of your favorite berries. I sometimes use the 21 oz. cans of wilderness cherry pie filling or 1 large can of peaches (with juice). If you use peaches, add 2 T. of cornstarch to thicken. The batter will come to the top and the fruit goes to the bottom. Bake uncovered in a 350° oven for 40 or more minutes, depending on the fruit used.

## FRESH APPLE CAKE

*Mary Heckenberg*

2 lg. or 3 sm. eggs	1 tsp. soda
1 C. Mazola oil	½ tsp. salt
2 C. sugar	4 C. of peeled, thinly sliced Jonathan apples
1 tsp. vanilla	½-1 C. English walnuts
2 C. sifted flour	
2 tsp. cinnamon	

Beat together the first 2 ingredients until foamy. Then add the sugar, vanilla, flour, cinnamon, soda and salt. Then add the apples and walnuts. Bake in a greased and floured 9x13x2-inch glass pan at 350° for 45-60 minutes. Check at the end of 45 minutes to see if done. Serve with Cool Whip or whipped cream.

*The four basic food groups – canned, frozen, ready-mix and take out.*

## BLUEBERRY-PINEAPPLE COBLER

*Amy Molyneux*

- |  |                                      |
|--|--------------------------------------|
| 2 (16 oz.) pkgs. frozen blueberries, thawed          | ½ tsp. baking powder                 |
| 1 (8 oz.) can crushed pineapple, in juice, undrained | 1/8 tsp. salt                        |
| ½ C. sugar   | ¼ C. sugar                           |
| 2½ T. cornstarch                                     | 2 T. reduced-calorie stick margarine |
| ¼ tsp. almond extract                                | 1 T. skim milk                       |
| Butter flavored vegetable cooking spray              | 1 tsp. all purpose flour             |
| ½ C. all purpose flour                               | 1½ tsp. sugar                        |
|  | ¼ tsp. ground cinnamon               |

Combine the blueberries, pineapple, sugar, cornstarch and extract in a large saucepan. Bring to a boil over medium heat, stirring constantly. Cook for 1 minute or until thickened. Remove from heat; let cool slightly. Pour blueberry mix into a 9-inch square baking dish coated with cooking spray; set aside. Combine ½ C. flour, baking powder, salt and sugar in a medium size bowl; cut in margarine with a pastry blender until mixture resembles coarse meal and is pale yellow (about 3½ minutes). Add milk, stirring with a fork just until dry ingredients are moistened. Sprinkle 1 tsp. flour over work surface. Turn dough onto floured surface and knead 8-10 times. Roll dough to ¼-inch thickness, cut into hearts with a 2-inch heart shaped cutter. Place hearts over blueberry mixture. Spray hearts with cooking spray. Combine 1½ tsp. sugar and cinnamon; sprinkle evenly over cobbler. Bake at 400° for 30-35 minutes or until hearts are golden. Yield: 9 servings.

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## APPLE CRISP

*Joette Stout*

- |                     |           |
|---------------------|-----------|
| 4 C. apples, sliced | Cinnamon  |
| 1½ C. sugar         | Margarine |

### TOPPING:

- |                   |                      |
|-------------------|----------------------|
| 1 C. oatmeal, raw | 1 tsp. baking soda   |
| 1 C. brown sugar  | ½ tsp. baking powder |
| 1 C. flour        | ½ C. margarine       |

Put apples and sugar in baking pan (9x9-inches). Sprinkle with cinnamon and dot with butter. Mix topping ingredients until crumbly and put over apples. Bake at 375° for 30-40 minutes.

## APPLE MACAROON

*Lois Tarr*

3 C. apples, thinly sliced	½ C. sugar
Cinnamon	1 T. butter
½ tsp. baking powder	1 egg
½ C. flour	¼ tsp. salt
½ C. sugar	

Put apples in a greased pie plate. Sprinkle with ½ C. sugar and a little cinnamon. Cream butter, sugar, ½ tsp. baking powder and egg, flour and salt. Spread over apples. Bake at 350° for 25-30 minutes.

## MUFFIN'S FRUIT DIP

*Mari-Kay Corbett*

3 eggs	2 C. Cool Whip topping
½ C. lemon or lime juice	Assorted fruit: strawberries, grapes, peaches, bananas
¾ C. sugar	

Beat 3 eggs well and add sugar and juice. Cook until thick over medium heat. Set pan into sink with ice cubes and cool water (and stopper). When cooled, fold in whipped topping. Arrange tray with fresh fruits and bowl of fruit dip into center.

## APPLE DUMPLINGS

*Marcella Malloy*

2 C. water	1 tsp. salt
½ tsp. nutmeg	2 C. sugar
¼ tsp. cinnamon	6-8 apples
¼ C. butter	

### DOUGH:

2 C. flour	2 tsp. baking powder
¾ C. shortening	½ C. milk
½ tsp. salt	

Mix dough ingredients like pie crust. Roll out and cut into squares. Slice the apples and mix in 1 tsp. cinnamon and 1 tsp. sugar. Fill squares with apples and wrap. Heat first 6 ingredients and pour hot liquid mix over dumplings. Bake at 350° for .

## CHERRY COBBLER

*Marcella Malloy*

1 C. flour	1/2 tsp. salt
1 C. sugar	2/3 C. milk
2 tsp. baking powder	3 C. cherries

Sift together the flour, sugar, baking powder and salt. Add the milk and beat well. Put 3 C. cherries in the bottom of an 8-inch square pan and sprinkle 1 C. sugar over cherries. Bake at 350° for 45 minutes.

## PRALINE PEACH COBBLER

*Blanche Havener*

1 1/2 C. + 2 tsp. sugar, divided	1/2 C. shortening
2 T. cornstarch	1/2 C. buttermilk
1 tsp. cinnamon	3 T. butter, melted
1 C. water	1/4 C. brown sugar, packed
8 C. sliced, peeled fresh peaches	1 C. pecans
2 C. flour	

In a saucepan, mix 1 1/2 C. sugar, cornstarch, cinnamon and water; stir until smooth. Add peaches, cook and stir until thickened and bubbly. Cook and stir for 2 minutes. Pour into a lightly greased 13x9x2-inch pan; set aside. In a bowl, combine flour and remaining sugar; cut in shortening until mixture resembles coarse crumbs. Add buttermilk and stir just until moistened. If needed, add a little more buttermilk, 1 T. at a time until dough clings together. Turn onto a floured surface; knead gently 6-8 times. Roll into a 12x8-inch rectangle. Combine butter, brown sugar and pecans; spread over dough to within 1/2-inch of edge. Roll up like jelly roll, cut into 12 pieces, 1-inch each. Place on top of the peach mixture. Bake at 400° for 25-30 minutes or until golden brown. Makes 12 servings. Serve with ice cream or half & half. (Can make dough with Bisquick.)

*Your day goes the way the corners of your mouth turn.*

## **QUICK FRUIT COBBLER**

*Donna Bixler*

1 C. flour	¾ C. milk
¾ C. sugar	½ stick margarine
2 tsp. baking powder	1 can pie filling
Pinch salt	

Melt margarine in a 9x9-inch baking pan. Mix and pour dry ingredients over melted margarine, pour 1 can of pie filling over batter. Bake for 30 minutes at 325°, then 25 minutes at 350°.

## **MOM BINN'S RHUBARB CRUNCH**

*Shirley Kime*

4 C. rhubarb	2 T. oleo, melted
1½ C. sugar	1 tsp. baking powder
2 T. flour	¼ tsp. salt
1 C. flour	1 egg
1 C. sugar	

Put rhubarb, sugar and 2 T. flour in a greased baking dish (9x13-inch). Mix together the remaining ingredients, working in the egg. Crumble over the rhubarb mixture. Bake at 350° for 40-45 minutes or until rhubarb is done. Oh so good!

## **RHUBARB COBBLER**

*Judy Bridges*

1 C. sugar	¾ C. milk
1 C. flour	4 C. rhubarb
2 tsp. baking powder	1½ C. sugar
2 T. shortening	1 C. water

Mix first 5 ingredients and pour in cake pan. Over the top, put a dash of salt, 4 C. rhubarb, 1½ C. sugar and 1 C. water. Bake at 400° for 35 minutes.



## RHUBARB CAKE

*Ruby Snyder*

½ C. oleo  
1½ C. brown sugar  
1 egg  
2 C. flour, sifted  
1 tsp. soda

¼ tsp. salt  
1 C. buttermilk or sour cream  
1½ C. rhubarb, finely chopped  
¼ C. sugar  
1 tsp. cinnamon

Cream together the butter and brown sugar. Beat in egg. Sift together the flour, soda and salt. Add to cream mixture alternately with the buttermilk. Fold in rhubarb. Pour into a greased 13x9x2-inch pan. Mix sugar and cinnamon together and sprinkle over batter. Bake at 350° for 30 minutes or until nicely browned.

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## RHUBARB BUTTER CRUNCH

*Donna Cubit*

3 C. fresh rhubarb, diced  
1 C. sugar  
3 T. flour  
1 C. brown sugar

1 C. oatmeal  
1½ C. flour  
½ C. butter  
½ C. shortening

Place the first 3 ingredients in a greased 8x8-inch pan. Combine brown sugar, oatmeal and flour. Cut in butter and shortening. Sprinkle this mixture over rhubarb. Bake at 375° for 40 minutes. Serve warm with whipped topping or ice cream. Serves 4-6.

## RHUBARB COBLER

*Darlene Hamilton*

1½ C. biscuit mix  
3½ T. sugar  
3 T. vegetable oil  
½ C. milk

1 egg  
1 qt. fresh rhubarb  
1 C. sugar (or more )

Preheat the oven to 400°. Cut rhubarb into ½-inch pieces and line the bottom of a greased 8x12-inch pan. Sprinkle ½ C. sugar over the top. Combine biscuit mix, sugar, oil, milk and egg and pour over rhubarb. Bake for 15 minutes at 400° and 15 minutes at 350°.

## **RHUBARB COBBLER**

*Nellie Helm*

1 Jiffy yellow cake mix  
2 C. rhubarb, cut up  
1 C. sugar

1 C. boiling water  
¼ tsp. red cake coloring

Prepare cake according to directions and put in a greased 9x9-inch pan. Mix the rhubarb, sugar, boiling water and color together. Pour over the cake. Bake at 350° for 50-60 minutes. The sauce ends up on the bottom.

## **RHUBARB BARS**

*Sherrill Helm*

### **CRUST:**

1½ C. flour  
⅓ C. powdered sugar

¾ C. oleo (scant)  
Pinch salt

### **TOPPING:**

2 eggs, unbeaten  
1½ C. sugar  
⅓ C. flour

½ tsp. salt  
2 C. rhubarb, chopped

Blend crust ingredients and press into a 9x13-inch ungreased pan. Bake at 350° for 12-15 minutes. Mix together topping ingredients and spoon onto crust. Bake at 350° for 35 minutes. Serve with ice cream or whipped cream. (Best served warm.)

## **RHUBARB BUTTER CRUNCH**

*Patty Cleland*

1 C. brown sugar  
1 C. uncooked oats  
1½ C. flour  
1 C. butter or margarine, soft

4 C. rhubarb, cut in chunks  
1¼ C. sugar  
3 T. flour

Mix the brown sugar, oats, flour and butter by hand until crumbly. Put rhubarb into a 9-inch square baking dish. Cover with sugar and flour. Put crumbly mix on top. Bake at 375° for 30-40 minutes.

## RHUBARB DUMPLINGS

*Joette Stout*

3 C. flour  
3 tsp. baking powder  
½ tsp. salt  
½ C. shortening  
¾ C. milk

3 C. rhubarb  
1 C. sugar  
1 tsp. cinnamon  
2 T. margarine, melted

### SYRUP:

2 C. water  
2 C. sugar

½ C. margarine

Sift dry ingredients together. Cut shortening in until crumbly. Add milk and mix to a soft dough. Divide into 6 circles and roll flat. Add sugar, cinnamon and margarine to diced rhubarb. Stir together and drop by spoonfuls onto circles of dough. Bring dough up around filling and pinch together. Place seam side down into a 9x13-inch pan. Bring syrup ingredients to a boil and pour over dumplings. Bake at 350° for 30-35 minutes.

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## CLOUDS AT SUNRISE

*Blanche Havener*

6 egg whites  
¾ tsp. cream of tartar  
2 C. sugar  
2 C. soda crackers, crushed

¾ C. nuts, chopped  
2 tsp. vanilla  
2 C. whipping cream  
1 (21 oz.) can cherry pie filling

Preheat oven to 350°. Beat egg whites until frothy, add cream of tartar, then gradually add sugar. Beat until stiff. Fold in crushed crackers, nuts and vanilla. Spread in a well buttered 9x13-inch glass baking dish. Bake at 350° for 25 minutes. Cool on rack. Whip cream and add some sugar and beat until stiff. Spread over top and spoon pie filling over cream. Chill several hours or overnight before serving.

*"Good cooks never lack friends."*

## **PINEAPPLE BARS**

*Claudia Chesser*

2 C. flour	½ C. walnuts, chopped
2 C. sugar	1 (20 oz.) can crushed pineapple, undrained
2 tsp. baking soda	
2 eggs	

### **TOPPING:**

1 (8 oz.) pkg. cream cheese, soft	1 tsp. vanilla
½ C. butter or margarine (1 stick)	1 T. milk
2 C. powdered sugar	

Mix flour, sugar, soda, eggs, walnuts and pineapple together in a large bowl with a spoon. Pour into a greased 13x9-inch and an 8-inch square pan. Bake in a preheated 350° oven for 40 minutes.

For the Topping: While the bars are baking, blend all topping ingredients together until well mixed and smooth. Spread over hot bars immediately after removing from oven; let cool. Cover with plastic wrap and refrigerate.

## **FROZEN FRUIT CUP**

*Martha Comfort*

1 (6 oz.) frozen orange juice	1 (16 oz.) can crushed pineapple
1 (6 oz.) can water	3 large bananas, sliced
¼ C. lemon juice	1 carton frozen strawberries

Mix all of the above ingredients together in a bowl. Ladle into plastic cups. Place on a tray and cover with plastic wrap. Freeze. To serve, thaw at room temperature for 10 minutes or microwave for 10 seconds. I freeze this mixture in plastic bathroom cups. This is a perfect size for children.

*Give others a piece of your heart, not of your mind.*

## FROZEN FRUIT

*Pauline Phillips*

- |                                    |  |
|------------------------------------|--|
| 1 (6 oz.) frozen orange juice      | 1 (15 oz.) can apricots, cut up              |
| 1 (6 oz.) lemon juice              | 1 (4 oz.) jar maraschino cherries,<br>cut up |
| 1 (10 oz.) box frozen strawberries | 4 bananas, cut up                            |
| 1 (20 oz.) can crushed pineapple   |  |

Mix all ingredients together (also juices) and place in small serving cups and freeze. Should set out an 1 hour or 1½ hours before serving. Should serve 15 persons.

## BAKED CUSTARD

*Bonnie Adams*

- |             |                |
|-------------|----------------|
| ½ C. sugar  | 2 C. milk, hot |
| ¼ tsp. salt | 1 tsp. vanilla |
| 3 eggs      |                |

Mix sugar, salt and eggs all together and add milk and vanilla. Bake at 325° in a casserole dish setting in a pan of hot water 30-40 minutes.

## CHERRY PUDDING

*Dorothea Wolf*

### BATTER:

- |             |                      |
|-------------|----------------------|
| 1 C. sugar  | 2 tsp. baking powder |
| 1 T. butter | Pinch salt           |
| 2 C. flour  | 1 C. sweet milk      |

### SAUCE:

- |                |   |
|----------------|---|
| 1 qt. cherries | 2 C. liquid (cherry juice and<br>water, half of each) |
| 1½ C. sugar    |   |
| 1 T. butter    |   |

Mix the batter ingredients and put in a deep pan or dish. Put sauce on top. Bake for 45 minutes at 400°. Dip with a big spoon and serve with whipped cream or ice cream.



## **RAISIN PUDDING**

*Dorothea Wolf*

1 C. flour	2 tsp. baking powder
1 C. sugar	1½ C. brown sugar
½ C. milk	1½ C. boiling water
1 C. raisins	1 T. butter

Mix flour, sugar, milk, raisins and baking powder. Put into baking pan. Mix brown sugar with boiling water and butter and pour over the batter. Bake for 45 minutes at 350°. Serve with whipped cream.

## **SLOW COOKER BREAD PUDDING**

*Lois Tarr*

¾ C. brown sugar	6 slices white bread, buttered & cubed
½ C. raisins	4 eggs
1 qt. milk	½ tsp. lemon extract
1½ tsp. vanilla	
Cinnamon or nutmeg	

Spread brown sugar in the bottom of a medium sized slow cooker. Add bread cubes. Sprinkle with raisins. Beat eggs; add milk, vanilla and lemon extract. Pour over bread. Sprinkle with cinnamon or nutmeg. Cook on high (300°) for 2 hours. Do not stir. Brown sugar will form sauce in the bottom.

## **KAY'S RICE PUDDING**

*Frances Butler*

4 C. milk	1 C. rice
1 egg	Raisins
1 box vanilla instant pudding (not instant)	Vanilla
	Cinnamon

Mix and cook just to boiling.

## BREAD PUDDING

*Penny Adams*

2 eggs, slightly beaten  
2¼ C. milk  
1 tsp. vanilla  
½ tsp. ground cinnamon

¼ tsp. salt  
2 C. day old bread crumbs  
½ C. brown sugar  
½ C. raisins, opt.

### SAUCE:

½ C. sugar  
2 T. flour  
1 C. water

1 tsp. vanilla  
2 T. butter

Combine eggs, milk, vanilla, cinnamon and salt. Stir in brown sugar and raisins. Pour mixture into an 8x1¼-inch round ovenware cake dish. Place on lower shelf. Bake at 350° for 45 minutes or until knife inserted between center and edge comes out clean.

For the Sauce: Mix sugar and flour. Add water to sugar/flour mix. Cook until thick. Spoon over bread pudding as serving.

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## DATE PUDDING

*Myrle Krizer*

1 C. brown sugar  
2 T. butter  
2 C. boiling water, slightly  
boiling  
1 C. flour  
2 tsp. baking powder

¾ C. white sugar  
¾ C. broken nutmeats  
1 C. dates, chopped  
1/8 tsp. salt  
1 C. milk

Mix the first 3 ingredients. Set aside and keep hot. Mix the flour, baking powder mixture and put mixture into a greased 8x13-inch pan. Cover with the hot mixture and bake in a slow (325°) oven about 30 minutes. Serve with Cool Whip.

*Learn to enjoy the little things in life, there are so many of them.*

## **RICE PUDDING**

*Joette Stout*

3 C. rice, cooked	3 T. margarine
3 C. milk	1 tsp. vanilla
½ C. sugar	

Combine rice, milk, sugar and margarine. Cook over medium heat until thickened, approximately 30 minutes. Stir often. Add vanilla.

## **FRANCES ANGEL DELIGHT**

*Donna Gatton*

1 baked angel food cake	1 (8 oz.) cont. Cool Whip
1 lg. pkg. instant vanilla pudding	1 can pie filling
1 (8 oz.) pkg. cream cheese	

Tear cake into pieces and lay in the bottom of a 9x13-inch pyrex dish. Mix pudding according to package directions and pour over cake. Beat cream cheese and Cool Whip together and mix well. Pour over pudding. Chill for 1 hour before spooning on pie filling. Refrigerate.

## **SUMMER DESSERT FRUITCAKE**

*Verga Mick*

2 C. flour, sifted	⅓ C. milk
3 tsp. baking powder	1 egg, well beaten
1 tsp. salt	1 tsp. vanilla
2 T. sugar	Butter, melted
½ C. shortening	Strawberries or mixed fruit

Sift together the sifted flour, baking powder, salt and sugar. Cut in shortening with a pastry blender or two knives until mixture resembles coarse cornmeal. Blend milk, egg and vanilla. Add to dry ingredients and mix until well-blended. Turn dough onto lightly floured board and knead gently a few seconds. Roll to ¼-inch thickness and cut in twelve 3-inch rounds. Brush tops slightly with melted butter; then place in pairs, buttered sides together on ungreased baking sheet. Bake at 425° for 12-15 minutes. Serve slightly warm with prepared fruit spooned between and on top of shortcake rounds.

## **CALIFORNIA FRUIT CAKE (Unbaked)**

*Dolores Kindley*

- |  |   |
|--|---|
| 1 (16 oz.) pkg. miniature marshmallows | 1 C. maraschino cherries, drained & quartered |
| 2 lbs. orange slices (candy), diced    | 2 C. English walnuts, finely broken           |
| 1 C. candied fruit mix                 | 1 C. whipping cream, not whipped              |
| 1 C. golden raisins                    | 2 (12 oz.) pkg. vanilla wafers                |
| 1 C. granulated sugar                  |   |

Combine marshmallows, orange slices, fruits and nuts. Pour over mixture the sugar and cream. Mix thoroughly and refrigerate overnight. Next day grind or crush the wafers very fine and mix into the fruit mixture thoroughly. Make into loaves, cupcakes or any shape you desire. Can wrap in foil or saran wrap, or airtight container can be used. Refrigerate. Will keep for months unfrozen, but refrigerated.

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## **HOLIDAY NUT FRUIT CAKE**

*Cathern De Booy*

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| 2 C. pitted dates  | 1½ C. flour      |
| ½ lb. whole Brazil nuts                                  | 1 C. white sugar |
| 1½ lb. whole English walnuts, (weight nuts in the shell) | 1 C. brown sugar |
| 2 sm. bottles cherries (red or green or both)            | Pinch salt       |
|  | 6 eggs           |
|  | 1 tsp. vanilla   |

Cut up nuts and fruit in bowl. Mix dry ingredient and sprinkle over nuts and fruit; mix well. Beat eggs and pour over above mixing well. Pack into angel food or loaf pan. Bake for 1-1½ hours at 300°.

*Do not confuse one's accumulation of money with his treasury of happiness.*

## **HOMEMADE VANILLA ICE CREAM**

*Mitsi Shatzer*

4 eggs	2½ tsp. vanilla extract
2 heaping C. sugar	2 C. cream or half & half
1 tsp. salt	1 sm. pkg. instant vanilla pudding

Beat eggs until light. Beat in remaining ingredients. Pour into can. Finish filling can with milk to fill line.

## **HOMEMADE ICE CREAM**

*Clara Westercamp*

4 eggs, well beaten	1 (12 oz.) can evaporated milk
2 C. sugar	1 pkg. vanilla pudding
1 qt. milk	2 T. vanilla
2 C. half & half	1 qt. (whole) milk
	Pinch salt

Scald 1 qt. milk and add eggs and sugar; mix together and heat until hot (do not bring to a boil). Cool, add half & half and evaporated milk. Stir, then stir in vanilla pudding, vanilla (I like to use Mexican vanilla) and about 1 qt. of milk. Pour into cooled freezer can to line, about 4/5 full. (Chocolate pudding makes nice light chocolate flavor.)

For Freezing: 4 qt. freezer, 20 lbs. crushed, 2 C. rock salt. Put in freezer can in freezer bucket. Put 1 C. cold water and 2 T. salt in bucket plug freezer in and let run about 2 minutes. Alternate ice and salt 2-inch ice, then sprinkle with 3 T. salt. Keep doing this until freezer is full (top of rotating can). Freezer will stop when done.

## **HOMEMADE ICE CREAM**

*Kay DeJong*

4 eggs	3 T. vanilla
2 C. sugar	½ tsp. salt
6 C. milk	3 pts. whipping cream

Beat eggs and sugar together until foamy. Gradually add whipping cream until thick. Add vanilla and salt. Pour mixture into ice cream freezer. Fill with 6 C. of milk or up to fill line on freezer.



## CHOCOLATE SYRUP FOR ICE CREAM

*JoAnne Rempe*

1 C. sugar  
¼ C. water

1 T. Karo syrup  
2 T. cocoa

Bring to a boil. Boil for 1 minute. Cool and serve over ice cream.

## OREO ICE CREAM DESSERT

*Wanda Augustine*

Oreo cookies, crushed  
Hot fudge sauce (Hershey)  
Cool Whip

Vanilla ice cream  
Roasted peanuts, chopped

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This dessert can be made for any number of people. Use a cake pan the size you need and make layers. Place in the pan in this order:

1st Layer: Oreo cookies, crushed combined with a little oleo  
2nd Layer: Vanilla ice cream, softened to make layer  
3rd Layer: Drizzle over ice cream the fudge sauce  
4th Layer: Sprinkle with peanuts  
5th Layer: Spread Cool Whip over peanuts

Freeze. May drizzle some fudge sauce over top for decoration.

## ICE CREAM DELIGHT

*Dolores Kindley*

½ gallon peppermint ice cream  
2 C. rice chex  
1 C. coconut

½ C. nuts  
⅔ C. brown sugar  
⅓ C. butter or margarine, melted

Let ice cream soften while mixing other ingredients. Crush rice chex to crumbs and mix with other ingredients. Place ⅔ of the mixture on the bottom of a 8x12-inch pan, do not pack. Place softened and stirred ice cream on top of mixture. Sprinkle remaining mixture on top of ice cream. Freeze. Can use other flavors of ice cream.

## CHOCOLATE ICE CREAM DESSERT

*Nancy Strasser*

2 C. powdered sugar	3 eggs
4 T. cocoa	1 box of vanilla wafers or
½ C. margarine	1 pkg. graham crackers
1 tsp. vanilla	½ C. nuts, chopped

Cream together the sugar, cocoa, margarine and vanilla. Separate eggs, add yolks to first mixture. Beat whites until frothy then fold whites and nuts into mixture. Crush wafers or graham crackers. Line the bottom of a 9x13-inch pan with crumbs, saving a few for the top. Put chocolate mixture on top of crumbs and freeze. Soften 1 qt. of vanilla ice cream (or more if you like). Spread ice cream over chocolate mixture, sprinkle with the reserved crumbs and freeze again.

## DELICIOUS SALAD DESSERT

*Nadine Moore*

### FIRST LAYER:

1½ C. pretzels, crushed	1 stick oleo, melted
3 T. sugar	

### SECOND LAYER:

1 (8 oz.) pkg. cream cheese	1 C. sugar
1 (16 oz.) lg. tub Cool Whip	

### THIRD LAYER:

1 (6 oz.) pkg. strawberry Jello	2 (10 oz.) boxes frozen strawberries
2 C. boiling water	

For the First Layer: Mix and bake at 350° for 10 minutes.

For the Second Layer: Mix and pour over the first layer.

For the Third Layer: Chill Jello mixture until it starts to set, then pour over the first two layers. Chill again until firm. Use a large 13½x9½-inch pan.

## DESSERT

*Mitsi Shatzer*

2 tubes Ritz crackers, crushed	1 can Eagle Brand milk
1 stick margarine, melted	1 sm. can frozen lemonade
¼ C. powdered sugar	12 ozs. Cool Whip

Mix Ritz crackers, melted margarine and powdered sugar. Spread  $\frac{3}{4}$  of this mixture in a 9x13-inch pan. Mix milk, lemonade and Cool Whip. Spread over first mixture. Add remaining crumbs to the top. Refrigerate for 24 hours before serving.

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## STREUSEL CREAM CHEESE CAKE

*Cindy Molyneux*

### BATTER:

1 C. sugar	½ tsp. salt
1 C. margarine	2 C. flour
2 eggs	2 tsp. baking powder

### FILLING:

2 (8 oz.) pkgs. cream cheese	½ C. sugar
1 egg	1 tsp. vanilla

### TOPPING:

¼ C. sugar	2 T. margarine
¼ C. flour	

For the batter, cream margarine and sugar. Add eggs and beat well. Add the dry ingredients. Spread  $\frac{2}{3}$  of the batter into flat bottom of spring form pan. Spread cheese filling evenly over the batter. Spoon remaining batter on top. Sprinkle with topping. Bake at 350° for 45 minutes.

*Do not judge your friend until you stand in his place.*

## FRUIT PIZZA

*Penny Adams*

1 pkg. Pillsbury sugar cookie dough  
1 (8 oz.) pkg. cream cheese  
½ C. sugar

Various fruits: grapes, peaches, pineapple, strawberries, kiwi, mandarin oranges, bananas, raspberries

### GLAZE:

1 C. sugar  
3 T. cornstarch  
1 C. orange juice

¼ C. lemon juice  
¼ C. water or pineapple juice

Using a pizza pan, spread dough to ¼-1/8-inch thickness. Bake for 8-10 minutes at 350°. Cool. Cream together the cream cheese and sugar. Spread on cooled crust. Arrange fruit in circular pattern.

For the Glaze: Mix sugar and cornstarch. Mix juices and add to sugar-cornstarch mix. Cook until thick. Cool. Spoon over fruit. Chill.

## OREO COOKIE CAKE

*Sherrill Helm*

1 (15 oz.) pkg. oreo cookies, crushed  
½ C. + 1 T. butter, melted  
½ gallon ice cream  
1 (8 oz.) cont. Cool Whip

1 (12 oz.) can evaporated milk  
½ C. butter  
1 C. sugar  
3 sq. unsweetened chocolate  
1 tsp. vanilla

Mix the crushed oreo cookies and the ½ C. + 1 T. melted butter and pat into a 9x13-inch pan, reserving ⅓ C. of the crumbs for the top. Freeze crust for about 30 minutes, then spread ½ gallon slightly softened ice cream over crust and place in freezer.

Prepare the Fudge: 12 oz. evaporated milk, ½ C. butter, 1 C. sugar, 3 sq. unsweetened chocolate and boil for 10-15 minutes until thick. Then remove from heat, add vanilla and cool to at least room temperature. Spread fudge topping on top of ice cream. Then spread Cool Whip over the fudge layer and sprinkle with the reserved crumbs. Freeze until serving.

## OREO COOKIE DESSERT

*Joel Stout*

1 (16 oz.) pkg. Oreo cookies  
¾ stick margarine, softened  
2¾ C. milk

3 pkgs. vanilla instant pudding  
1 (8 oz.) cont. Cool Whip

Crush cookies and save some crumbs for sprinkle on the top of the dessert. Beat margarine, milk and pudding until fluffy and lumps are gone. Top with Cool Whip and sprinkle on reserved cookie crumbs. Refrigerate.

## BUSTER BAR DESSERT

*Amy Stout*

1 (16 oz.) pkg. oreo cookies,  
crushed  
¼ C. margarine, melted  
½ gallon vanilla ice cream

1 jar hot fudge sauce  
1 (12 oz.) pkg. peanuts (salted)  
1 (9 oz.) cont. Cool Whip

Mix crushed oreos and margarine. Reserve 1 C. of crumbs and pat rest in a 9x13-inch pan. Put in freezer for 15 minutes to harden. Spread cookie layer with softened ice cream and return to freezer for ½ hour. Warm hot fudge sauce enough to spread on ice cream layer easily. Top with peanuts. Spread Cool Whip over peanuts and fudge. Sprinkle with reserved crumbs. Keep dessert in freezer.

## BUSTER BAR DESSERT

*Janet Masterson*

1 lb. or 14 ozs. Oreo cookies,  
(crushed)  
½ C. margarine, melted  
1 (12 oz.) bag salted Spanish  
peanuts

½ gal. vanilla ice cream, soft  
2 C. powdered sugar  
⅔ C. chocolate chips  
½ C. margarine  
1 (12 oz.) can evaporated milk

Combine crushed cookies with melted margarine and place in the bottom of baking pan. Carefully spoon the softened ice cream over crumb mixture. Sprinkle with peanuts. Place in freezer while preparing topping. Combine remaining ingredients in saucepan and heat until chips melt. Bring to a boil and simmer for 10 minutes. Let cool thoroughly. Pour over the dessert and freeze until firm. Before serving, allow to soften slightly (10 minutes in refrigerator).



## PEANUT BUSTER DESSERT

*Tammy Nehotte*

1 pkg. oreo cookies, crushed	½ gal. ice cream, soft
½ C. butter, melted	1½ C. Spanish peanuts
2 C. powdered sugar	½ C. butter
⅔ C. evaporated milk	1 tsp. vanilla
⅔ C. chocolate chips	

Mix crushed cookies and butter. Bake at 350° for 3 minutes; cool. Cook together the melted butter, powdered sugar, evaporated milk and chocolate chips. Bring to a boil and cook for 8 minutes. Watch and stir occasionally. Remove from heat and add vanilla and cool to lukewarm. Place soft ice cream over cookie crumbs. Put peanuts over ice cream and top with cooled fudge mix. Put in freezer. Take out a few minutes before serving.

## BUTTER TOPPING

*Floren Shultz*

1 C. sugar	½ C. butter
2 T. cornstarch	1 tsp. vanilla
½ C. milk or buttermilk	

Bring above to a boil and boil for 1 minute, stirring constantly, then add vanilla; cool. This is delicious served over cake, ice cream, bread pudding or drained mixed fresh fruit.

## FROSTED BINGS

*Mary Lytle*

1 qt. bing cherries	1 C. granulated sugar, to taste
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Wash and stem bing cherries. Fill 1-qt. cardboard milk carton half full of cherries. Sprinkle a small half-cup granulated sugar over cherries and shake to distribute sugar. Fill rest of carton with cherries, add more sugar and shake again; freeze. Serve frozen as finger food for appetizer, meal accompaniment or dessert.

## MAPLE APPLE CRISP

*Helen Darland*

8 tart, sweet apples, cut into  
1/2-inch wedges  
1/4 C. maple syrup  
1/2 tsp. cinnamon  
1/3 C. walnuts, chopped

1/2 C. dark brown sugar  
1/4 C. butter or margarine  
(cut into bits)  
3 T. wheat germ  
1/2 C. rolled oats

Preheat oven to 375°. Grease a 9x13-inch baking dish. Toss apples, syrup and 1/4 tsp. cinnamon in baking dish. Sprinkle walnuts over the apples, set aside. In a bowl, combine the flour, sugar, 1/4 tsp. cinnamon and butter. Mix until it looks like coarse meal. Add wheat germ and rolled oats. Scatter this topping over the apples. Bake for 45 minutes or until apples are tender and top is browned.

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*If you can't sleep, don't count sheep, talk to the Good Shepherd.*

*The man who has the right to boast, doesn't have to.*

**“JUST FOR NOTES”**

# Kids

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*My Favorite Recipes in this section are:*

RECIPE

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## PARENTS' GLOSSARY OF KIDS' KITCHEN TERMS

- Appetizing ..... Anything advertised on T.V.
- Boiling ..... The point a parent reaches upon hearing the automatic "yuk" before a food is even tasted.
- Casserole ..... Combination of favorite foods that go uneaten because they are mixed together.
- Chair ..... Spot left vacant by mid-meal bathroom visit.
- Cookie (Last One) .. Item that must be eaten in front of sibling.
- Crust ..... Part of a sandwich saved for the starving children of China, India, Africa, or Europe (check one).
- Desserts ..... The reason for eating a meal.
- Evaporate ..... Magic trick performed by children when it comes to clearing the table or washing dishes.
- Fat ..... Microscopic substance detected visually by children on pieces of meat they do not wish to eat.
- Floor ..... Place for all food not found on lap or chair.
- Fork ..... Eating utensil made obsolete by the discovery of fingers.
- Fried Foods ..... Gourmet cooking.
- Frozen ..... Condition of children's jaws when liver is served.
- Fruit ..... A natural sweet not to be confused with dessert.
- Germs ..... The only thing kids will share freely.
- Kitchen ..... The only room not used when eating crumbly snacks.
- Leftovers ..... Commonly described as "gross".
- Liver ..... A food that affects genes, creating a hereditary dislike.
- Lollipop ..... A snack provided by people who don't have to pay dental bills.
- Macaroni ..... Material for a collage.
- Measuring Cup ..... A kitchen utensil that is stored in the sandbox.
- Metric ..... A system of measurement that will be accepted only after forty years of wandering in the desert.
- Napkin ..... Any worn cloth object, such as shirt, skirt or pants.
- Natural Food ..... Food eaten with unwashed hands.
- Nutrition ..... Secret war waged by parents using direct commands, camouflage, and constant guard duty.
- Plate ..... A breakable Frisbee.
- Refrigerator ..... A very expensive and inefficient room air conditioner.
- Saliva ..... A medium for blowing bubbles.
- Soda Pop ..... Shake 'N Spray.
- Table ..... A place for storing gum.
- Table Leg ..... Percussion instrument.
- Thirsty ..... How your child feels after you've said your final "goodnight".
- Vegetable ..... A basic food known to satisfy kid's hunger - but only by sight.
- Water ..... Popular beverage in underdeveloped countries.



## - KIDS -

### GREAT GRANDMA'S SLUSH

*Kara Rempe*

1 (6 oz.) pkg. Jello (any flavor)	2 C. sugar
2 C. hot tap water	2 C. cold water
1 (46 oz.) can pineapple juice	2 qts. 7-Up

Add hot water to Jello and sugar; dissolve. Then add pineapple juice and cold water; stir. Freeze. Put desired amount in glass and add 7-Up to make a slush.

### MONKEY BREAD

*Kelcey Rempe*

3 tubes biscuits	1/3 C. sugar
1/2 tsp. cinnamon	1 1/2 sticks butter
1 tsp. cinnamon	1 C. brown sugar
1/3 C. nuts, chopped, opt.	

Cut each biscuit in 3-4 pieces. Roll each piece in mixture of 1/2 tsp. cinnamon and 1/3 C. sugar. Grease bundt pan. Place nuts in the bottom of the pan, then layer the biscuits. Combine butter, 1 tsp. cinnamon and 1 C. brown sugar in a saucepan. Boil for 2-3 minutes. Pour over biscuits and nuts. Bake at 350° for 25 minutes. Turn over on waxed paper or a brownie sheet pan. Cool and serve.

### DIRT CAKE

*Sarah Brubaker*

1/4 C. margarine	3 1/2 C. milk
1 C. powdered sugar	1 cont. Cool Whip
1 (8 oz.) pkg. cream cheese	1 (20 oz.) pkg. Oreos
2 (3 oz.) boxes chocolate instant pudding	1 pkg. gummy worms

Mix together the margarine, powdered sugar and cream cheese and mix until smooth. Combine instant pudding, milk and then add Cool Whip. Crush Oreos until fine. Stir pudding mixture into creamed cheese mixture. Place 1/3 of crumbs in the bottom of dish, add half of the cream mixture, then sprinkle half package of gummy worms. Repeat layers, ending with cookie crumbs on top. Refrigerate to set.

## DEVAN'S DIRT DELIGHT

*Devan Molyneux*

- |  |                                |
|--|--------------------------------|
| 1 (20 oz.) pkg. Oreos, crushed             | 3½ C. milk                     |
| ¼ C. oleo                                  | 1 (8 oz.) whipped topping      |
| 1 (8 oz.) pkg. cream cheese                | Gummy worm candies             |
| 1 C. powdered sugar                        | Artificial flowers             |
| 2 (3½ oz.) pkgs. instant chocolate pudding | Large (new) plastic flower pot |

Crush cookies. Cream together oleo, cream cheese and sugar. Mix pudding and milk; add whipped topping to the thickened pudding. Combine mixtures together. Plug holes in a new plastic flower pot with foil. Layer ⅓ cookies, ½ filling, ⅓ cookies, ½ filling, and top with cookies. Garnish with artificial flowers and gummy worm candies. Serve with a garden spade. Makes 20 servings. Keep refrigerated. NOTE: Can also be layered in a 9x13-inch dish. This is a fun recipe to take to a potluck meal.

## DIRT CAKE

*Joel Stout*

- |  |  |
|--|--|
| 1 (16 oz.) pkg. Oreo cookies, finely crushed | 1 (8 oz.) pkg. Philadelphia cream cheese, softened |
| 1 (8 oz.) cont. Cool Whip                    | Gummy worms, optional                              |
| 1 lg. pkg. vanilla instant pudding           |  |

Make pudding according to package directions. Fold in Cool Whip and cream cheese. Start with a layer of the crushed Oreo cookies, then pudding, and Cool Whip with cream cheese mixture. Continue this ending with a layer of crushed cookies on top. This is cut put in a flower pot with artificial flowers and gummy worms on top of the "dirt".

*If at first you don't succeed, you are running about average.*

## DIRT CUPS

*Kelcey Rempe*

1 (8 oz.) pkg. Oreo cookies  
2 C. cold milk  
1 (4 serving size) pkg. chocolate  
instant pudding  
1 (8 oz.) cont. Cool Whip

8-10 (7 oz.) cups  
Decorations: gummy worms, frogs,  
chopped peanuts or  
granola

Crush cookies in zipper-style plastic bag with rolling pin or in a food processor. Pour milk into large bowl. Add pudding mix. Beat with wire whisk for 2 minutes. Let stand for 5 minutes. Stir in Cool Whip and half of the crushed cookies. Place about 1 T. crushed cookies in each cup. Fill cups about  $\frac{3}{4}$  full with pudding mixture. Top with remaining crushed cookies. Refrigerate for 1 hour or until ready to serve. Decorate as desired. Makes 8-10 servings.

## GLASS CANDY

*Ayla DeJong*

2 C. sugar  
 $\frac{3}{4}$  C. white Karo syrup  
 $\frac{1}{4}$  C. water

Red food coloring  
Cinnamon flavoring  
Buttered cookie sheet

In a 4-qt. saucepan, combine the sugar, Karo syrup and water. Bring to a boil. Let boil for 12-15 minutes. Using a candy thermometer, remove from heat at 290°. Add food coloring and flavoring. Pour into the buttered cookie sheet. Let the candy cool for about 1-2 hours, then break into pieces and eat. VARIATION: Try different colorings and flavorings. For example: yellow food coloring with butterum flavoring.

## CONFETTI BALLS

*Kara Rempe*

$\frac{3}{4}$  C. peanut butter  
7-9 oz. jar marshmallow creme

$\frac{3}{4}$  C. M&M's  
 $2\frac{1}{2}$  C. rice krispies

Mix all ingredients in a large bowl. Mold into balls. Refrigerate to stiffen. Makes 12-15 balls.

## **CRISPY POPS**

*Stacie Ringgenberg*

6 C. crisp rice cereal  
1 C. M&M's  
¼ C. margarine or butter  
14 (5 oz.) cold drink cups

1 (10½ oz.) pkg. miniature  
marshmallows  
14 wooden sticks

In a large bowl, combine cereal and chocolate pieces. In a 2-qt. microwave safe bowl add margarine and marshmallows. Microwave on high for 1-2 minutes. Stir after 1 minute. Beat until well blended. Pour marshmallow mixture over cereal mixture; mix gently. Fill each cup with cereal mixture, press lightly. Insert sticks; let cool completely. Makes 14 pops.

## **SAND DESSERT**

*Melissa Wilke*

*David Wilke*

*Emily Scott*

2 C. milk  
1 sm. pkg. instant butterscotch  
pudding  
1 (8 oz.) cont. Cool Whip

1 (12 oz.) pkg. crushed vanilla  
wafers  
Gummy shark

Pour milk into a large bowl. Add pudding mix. Beat until well-blended. Let stand for 5 minutes. Stir in Cool Whip and half of the crushed cookies. Place ¼ of the crushed cookies in the bottom of the pan. Top with pudding mixture. Top that with remaining cookies. Refrigerate for 1 hour and decorate with gummy sharks.

## **MOM'S EASY POTATOES**

*Kelcey Remppe*

Instant potatoes  
1 (8 oz.) cont. chip dip  
(sour cream or any flavor)

Mozzarella & cheddar cheese,  
(shredded)

Make instant potatoes according to the instructions on the box for desired number of servings. For every 8 servings, add an 8 oz. container of chip dip (sour cream) or any flavor you like. Stir this in and top with shredded mozzarella and cheddar cheeses. Heat or microwave until cheese is melted and serve.

## ROCKY ROAD COOKIE PIZZA

*Melissa Wilke  
David Wilke  
Emily Scott*

1 (20 oz.) pkg. Pillsbury sugar cookies  
½ C. nuts, chopped  
1 C. miniature marshmallows

1 (6 oz.) pkg. (1 C.) semi-sweet chocolate chips  
⅓ C. caramel ice cream topping

Heat oven to 350°. Place slices of cookie dough on 15-inch pizza pan to form a 12-inch circle. Roll dough together to form a crust. Bake at 350° for 15-20 minutes or until light golden brown. Remove from oven. Sprinkle evenly with nuts, marshmallows and chocolate chips. Drizzle with caramel topping. Bake an additional 5-10 minutes, then let cool for 10 minutes. Remove from pizza pan and cool completely. Cut into wedges.

## CANDY BAR SALAD

*Joel Stout*

4-6 apples  
4 bananas  
1 (9 oz.) cont. Cool Whip

2 C. marshmallows  
4 Snicker candy bars

Dice apples and slice bananas. Add 2 C. marshmallows. Mix together and add Cool Whip. Chop candy bars and add to salad mixture.

## PLAY DOUGH

*Verla Hough*

1 C. flour  
½ tsp. salt

3 tsp. alum

Mix ingredients together and add enough water to hold together. May divide and add food coloring to color desired.

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## PLAY DOUGH

*Eric Waite*

2 C. flour

2 T. salad oil

2 T. alum

2 C. water

½ C. salt

Food coloring

Stir the left side with a fork. Heat the right side together to boiling. Simmer until the salt dissolves. Mix the two batches together. Knead (be careful of heat). Important note: Let cool completely before storing in airtight container or playdough will become sticky.

*Want pleasant dreams tonight?  
Have pleasant thoughts today!*

# Main Dishes

*My Favorite Recipes in this section are:*

RECIPE

PAGE #

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## Hints for Main Dishes and Casseroles

Chill cheese to grate it more easily.

Do not overcook your meats when barbecuing! Well done meat and charred food have been shown to contain cancer-causing agents.

A fork should never be stuck into a steak or chop that is being fried or grilled because it lets the juice out.

If you have a lot of meatballs to brown, just do it in the oven. This saves time and mess.

For extra juicy, extra nutritious hamburgers, add ¼ C. evaporated milk per pound of meat before shaping. Or rub both sides of the burger with cold water before grilling to keep it juicier.

To speed up hamburger cooking, poke a hole in their centers when shaping. This causes the center to cook quickly and the holes are gone when the hamburgers are done.

Meat loaf won't crack when baking if it's rubbed with cold water before going into the oven.

Meat loaf will not stick to the pan if you place a strip or two of bacon at the bottom of the pan before packing the meat mixture in.

To make meat tender, put it in a strong vinegar water for a few minutes.

Any breaded meat, such as a tenderloin or cutlets, will retain the bread crumbs much more successfully if they are prepared and put in the refrigerator about 5 hours before frying.

Baking fish on a bed of celery and onions will add to the taste as well as keep the fish from sticking.

Add a little lemon juice to water while boiling fish to make meat firm and white.

To avoid odors while cooking fish, cover with browned butter and lemon juice.

Sprinkle a little salt or flour in the pan before frying and there will be less grease splattered.

Coating will adhere to chicken better if it has been chilled for an hour before cooking.

Always roast poultry breast side down so the white meat will not dry out. Turn the bird for the last portion of cooking so that it will brown well.

Unwaxed dental floss is good for trussing poultry because it will not burn.

## - MAIN DISHES -

### EASY CAVATINI

*Jennifer McClenahan*

- |                            |   |
|----------------------------|---|
| 1 lb. ground beef, browned | 1 pkg. trio macaroni (cooked & drained) |
| 1 (8 oz.) jar taco sauce   |   |
| 1 jar spaghetti sauce      | 1 (16 oz.) pkg. Parmesan cheese         |
| Pepperoni (pre-cut pkg.)   | 1 (16 oz.) pkg. mozzarella cheese       |

Combine all of the above. Layer mozzarella cheese on top. Bake at 350° for 30 minutes.

### CAVATELLI

*Carol Kroot*

- |                             |                                 |
|-----------------------------|---------------------------------|
| 2 C. uncooked rotini shells | 1 (16 oz.) can tomatoes, cut up |
| 2 lbs. hamburger            | 1 can mushrooms, drained        |
| 1 pkg. pepperoni            | 1 lg. jar spaghetti sauce       |
| 2½ C. mozzarella cheese     |                                 |

Boil and drain shells. Cook and drain hamburger. Mix shells, hamburger, pepperoni, tomatoes, mushrooms and sauce. Put in a 9x13-inch pan. Cover with the cheese and bake at 350° for 1-1½ hours.

### EASY CAVATELLI

*Leesa Augustine*

- |  |                                  |
|--|----------------------------------|
| 2 lbs. hamburger   | 1 (28 oz.) jar traditional Prego |
| 1-3 C. mixed pasts (elbow, spiral, wheel, mini lasagna, shell) | 1 (8 oz.) pkg. mozzarella cheese |

Cook and drain hamburger and macaroni. In a large bowl, combine hamburger, macaroni and Prego. Pour mixture into a greased 8x11½-inch casserole dish. Bake in a 350° oven for 30 minutes or until cheese melts. Serve with warm garlic French bread toasted in the oven.

## MANICOTTI

*Kendra Slycord*

- |   |                                     |
|---|-------------------------------------|
| 1 (12 oz.) cont. cottage cheese           | ½ lb. hamburger, brown & drain      |
| 1 (8 oz.) pkg. shredded mozzarella cheese | 1 pkg. manicotti noodles            |
| 1 egg                                     | 1 (32 oz.) jar Ragu spaghetti sauce |
| 1 tsp. dried parsley flakes               | 1 C. water                          |

Mix the first 5 ingredients for stuffing. Boil noodles "all dente" (boiled, but not mushy); drain. Cool and stuff. Place in a greased 9x13-inch pan. Mix spaghetti sauce and water. Pour evenly over the manicotti. Bake in a 350° oven for 30 minutes or freeze without sauce. Cooking time will need to be increased to 45-60 minutes if frozen.

## BEST LASAGNA

*Marilyn Shadley*

- |                                  |                      |
|----------------------------------|----------------------|
| 1 (8 oz.) pkg. lasagna noodles   | ½ C. Parmesan cheese |
| 2 lbs. hamburger or ground round | 2 T. oil             |
| 1 (8 oz.) can tomato sauce       | ¼ C. minced onion    |
| 1 (#2 can) tomatoes, not juice   | Garlic               |
| ½-1 lb. mozzarella cheese        |                      |

Brown meat separately, drain well. Cook noodles separately, drain well. Layer noodles, meat, cheeses, tomatoes, etc. (2 layers of each). Bake for 30 minutes in a 8x14-inch pan at 350°. NOTE: Drizzle 1 T. oil on top of each layer when layering before baking.

## EASY LASAGNA

*Amy Lockard*

- |                           |                                      |
|---------------------------|--------------------------------------|
| 1 lg. box lasagna noodles | 1 lg. carton sm. curd cottage cheese |
| 1 lg. jar spaghetti sauce | ½ C. Parmesan cheese                 |
| 1 lg. can tomato paste    | 1 egg, beaten                        |
| 3-4 C. mozzarella cheese  |                                      |
| 1-2 lbs. ground beef      |                                      |

Beat eggs and Parmesan cheese. Layer: uncooked noodles, cheese and egg mixture, tomato paste, uncooked meat. Top with mozzarella cheese.



## LASAGNA

*Phyllis Lane*

1 lb. hamburger	4-5 lasagna noodles
1 (14 oz.) can stewed tomatoes	1 (6 oz.) pkg. Swiss cheese
1½ oz. pkg. French's sloppy joe mix	Mozzarella cheese

Brown hamburger. Drain. Add stewed tomatoes and sloppy joe mix and cook together until well-blended. In a 1½-qt. baking dish, alternate hamburger mixture, cooked lasagna noodles and Swiss cheese (2 layers each). Add shredded mozzarella cheese over the top. Bake at 350° for 30 minutes or microwave on high until cheese is melted and lightly brown.

## LASAGNA

*Nicole Stout*

1 lb. mozzarella cheese	1 (1¾ pkg.) dry spaghetti sauce
2 lbs. ground beef	1 qt. tomato sauce or spaghetti sauce
1 onion	1 pkg. lasagna noodles, uncooked
Salt	
Garlic powder	

Brown ground beef with chopped onion. Season with salt and garlic powder. When brown, add 1 pkg. dry spaghetti sauce and 1 qt. sauce. Put this mixture through the blender. Into a 9x13-inch pan, pour enough meat sauce to barely cover the bottom. Add layers of cheese, uncooked lasagna noodles, meat sauce. Continue with layers and spread layer of cheese over top last. Bake for 1 hour at 325° or until noodles are cooked.

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*Gourmet - someone who appreciates good food  
prepared by someone who knows what they are doing.*

## **LAZY DAY LASAGNA**

*Amy Molyneux*

- |                                 |                                |
|---------------------------------|--------------------------------|
| 1 (12 oz.) cont. cottage cheese | 1 tsp. onion powder or flakes  |
| 2 C. shredded mozzarella cheese | 1/8 tsp. pepper                |
| 1/2 tsp. basil                  | 3/4 lb. ground beef            |
| 2 eggs                          | 1 (32 oz.) jar spaghetti sauce |
| 1/3 C. parsley, chopped         | 9 lasagna noodles, uncooked    |

Mix the first 7 ingredients together and set aside. Brown 3/4 lb. ground beef and drain. Mix in the 32 ozs. jar of spaghetti sauce. In a 9x13-inch pan, spread the 3/4 C. meat sauce. Layer 3 uncooked noodles on top of meat sauce. Spread with half of cheese mixture and 1 1/2 C. of meat sauce. Layer 3 more noodles on meat sauce. Spread with the rest of cheese mixture. Top with remaining 3 noodles and meat sauce. Pour 1/4 C. of water around the edges and cover tightly with foil. Bake at 375° for 45 minutes. Uncover and bake for 15 minutes or until noodles are tender. Let stand for 10 minutes and serve.

## **CORN BEEF CASSEROLE**

*Marcella Malloy*

- |                     |                     |
|---------------------|---------------------|
| 1 pkg. Kraft dinner | 1 can mushroom soup |
| 1 can corn beef     | 1 can milk          |
| 1 med. onion        | Bread crumbs        |

Cook macaroni according to package directions. While cooking macaroni, chop corn beef and onion. Add cheese from Kraft dinner, soup, milk and cooked macaroni. Place in a greased baking dish. Top with bread crumbs. Bake at 375° for about 1 hour.

*"My collection of cookbooks  
is greaster than my cooking.*

## REUBEN CASSEROLE

*Helen Van Gorp*

1¾ C. fresh or canned sauerkraut, drained  
½ lb. corn beef, thinly sliced  
2 C. (½ lb.) shredded Swiss cheese

3 T. Thousand Island dressing  
2 T. butter  
2 med. tomatoes, thinly sliced or  
2 C. canned whole tomatoes, thinly sliced

Preheat oven to 425°. Spread kraut in the bottom of a 1½-qt. buttered casserole dish. Top with corned beef, top with shredded cheese, top with dressing, add tomatoes and top with butter. Saute' 1 C. crushed or crumbled seasoned rye crisp in ½ C. butter. Add ¼ tsp. caraway seed. Pour on top of other ingredients. Bake for 30 minutes or until bubbly. Serves 4-6.

## REUBEN CASSEROLE

*Edna Koogler*

Lasagna noodles, uncooked  
1 can cream of celery soup  
1 can sauerkraut

1 can corn beef  
Slices of Swiss cheese

Place a small amount of oil in a baking dish. Lay noodles to cover bottom of dish. Combine soup and sauerkraut. Layer this with slices of cheese and more noodles, ending with cheese on top. Bake about 30 minutes until lightly brown on top. Serves about 6.

## MOZZARELLA ENCHILADAS

*Kay DeJong*

1½ lbs. hamburger  
1 pkg. taco seasoning  
¾ C. water  
6-8 flour tortillas  
1 (15 oz.) can herb tomato sauce

8 ozs. shredded mozzarella cheese  
Oregano  
12 ozs. cheddar cheese

Brown hamburger, add taco seasoning and water; let simmer about 10 minutes. Spoon hamburger mixture and mozzarella cheese into tortillas, roll and place in greased 8x11-inch baking dish. Cover with tomato sauce and lightly sprinkle with oregano. Bake at 350° for 20 minutes. Top with cheddar cheese and bake another 15 minutes.

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## ENCHILADA CASSEROLE

*Kendra Slycord*

1 lb. ground beef	4 C. shredded cheddar cheese
2 pkgs. Enchilada mix*	4 C. shredded mozzarella cheese
1 can refried beans, any variety	10 flour tortilla shells

Brown ground beef; drain. Mix enchilada mixes according to package directions. Add half of mixture to ground beef, plus refried beans, 2 C. cheddar cheese and 2 C. mozzarella cheese. Put just enough sauce to cover the bottom of a 9x13-inch pan. Divide ground beef mixture into the tortilla shells. Roll and place in pan. Cover with remaining sauce and cheese. Bake for 15-20 minutes or until cheese melts, at 350°. This recipe may be cut in half, using 1 lb. ground beef and no refried beans and half of everything else. Bake in a 9x9-inch pan.

## BEEF ENCHILADA RICE

*Kay DeJong*

½ lb. lean beef, diced	½ tsp. salt
1 T. vegetable oil	1 (3 oz.) can green chilies, diced
⅓ C. onion, diced	1 (8 oz.) can whole tomatoes
1 clove garlic, minced	¾ C. water
1½-2 tsp. chili powder	2 tsp. parsley, chopped
1½ C. rice	2 (1 oz.) slices American cheese, cut in triangles.
½ tsp. oregano	

Brown beef in oil. Add onions and garlic and saute' until tender. Add chili powder, oregano, salt, green chilies, tomatoes and water. Bring to a boil, breaking tomatoes into pieces. Stir in rice, cover and remove from heat. Let stand for 5 minutes. Sprinkle with parsley and arrange cheese on top. Cover until ready to serve.

*To avoid criticism, do nothing, say nothing, be nothing.*

## MEXICAN TAMALES PIE

*Kay Lester*

2 C. yellow corn meal  
6 C. boiling water

2 tsp. salt

### MEAT MIXTURE:

2 C. hamburger, cooked  
1 med. onion  
1 green pepper, chopped  
3 T. liquid shortening  
2½ C. tomatoes

2½ C. corn, drained  
2 tsp. salt  
1 tsp. chili powder  
Salt & pepper, to taste

Mix corn meal, water and salt. Cook for 45 minutes. In a large skillet, brown the onion and pepper in liquid shortening. Add tomatoes, salt, pepper, chili powder and meat. Cook until mixture thickens. Stir in corn. Line a greased pan with half the corn meal mixture. Pour on meat mixture. Top with remaining corn meal. Bake at 375° for about 30 minutes or until golden brown.

## BARBECUED MEATBALLS

*Amy Tucker Miller  
Teresa Augustine*

2 lbs. hamburger  
¾ C. oatmeal  
1 C. sweetened cond. milk

1 tsp. onion, chopped  
Salt & pepper

### SAUCE:

5 T. Worcestershire sauce  
2 T. vinegar  
4 T. sugar  
1 C. ketchup

1 can tomato sauce  
½ can water  
Onion, chopped

Mix hamburger, oatmeal, milk, onion, salt and pepper in a bowl. Roll meat mixture into balls and brown in electric skillet. Combine ingredients for the sauce in a large pan and heat. Add meatballs and simmer until ready to serve.

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## TACO RICE CASSEROLE

*Ruby Snyder*

1 lb. ground hamburger	2 (14½ oz.) cans stewed
2 C. Minute Rice	tomatoes
1 pkg. taco seasoning mix	¼ tsp. oregano
1 small onion	½ tsp. chili powder

Brown hamburger. Cook rice. Mix all together and pour into a 9x13-inch pan. Bake at 350° for 45 minutes.

## CHEESY MEAT BALLS

*Gwenn Barber*

1 lb. ground beef	½ tsp. pepper
½ C. bread crumbs	½ tsp. garlic powder
1 egg, beaten	1 (10¾ oz.) can tomato soup
¼ C. onion, chopped	½ C. Paremisan cheese
½ tsp. salt	

Combine together except soup and half of cheese. Make into 14 balls. Cover meat balls with soup and remaining cheese. Bake uncovered at 350° for 1 hour. May use any grated sharp cheese in place of Parmesan cheese, if preferred.

## STEVE'S RAISED MEAT BALLS

*Mari-Kay Corbett*

4 slices bread	2 T. onion
½ C. milk	2 tsp. baking powder
2 eggs, beaten	1 can cream of mushroom soup
1½ lbs. ground beef	1 can cream of chicken soup
¾ tsp. salt	1 can milk (soup can)
¼ tsp. pepper	

Preheat oven to 350°. In a large bowl, soak bread in milk. Add beaten eggs, meat, salt, pepper, onion and baking powder. Mix well, shape into small balls and brown either on top of stove or for 20 minutes in oven in jelly roll pan. When browned, place in a 13x9x2-inch pan, sprayed with release agent. Mix soups and milk well and pour over top. Bake at 350° for 45-60 minutes.

## MEAT BALLS

*Cheryl Van Woelden*

1 lb. ground beef	1/8 tsp. garlic powder
1/2 C. uncooked rice	1/8 tsp. pepper
1/2 C. water	1 (15 oz.) can tomato sauce
1/3 C. onion, chopped	1 C. water
1 tsp. salt	2 tsp. Worcestershire sauce
1/2 tsp. celery salt	

Mix meat, rice, 1/2 C. water, onion and seasonings. Shape meat mixture into 2-inch size balls. Place meatballs in ungreased 8x8x2-inch baking dish. Stir together the remaining ingredients and pour over meatballs. Cover with aluminum foil; bake for 45 minutes at 350°, covered, then remove foil and bake for 15 minutes longer.

## MEATBALLS IN MUSHROOM SOUP

*Edna Koogler*

1 1/2 lbs. lean ground beef	1 soup can of milk
1 egg	Salt, to taste
1 1/2 C. bread crumbs	1 med. onion, chopped
1/2 tsp. pepper	1 tsp. sage
1 can cream of mushroom soup	

Combine all ingredients except the soup and milk. Form into balls about the size of golf balls. Brown on top of stove. Remove to baking dish. Mix soups and milk, pour over meat. Bake uncovered at 350° for 1 hour. Serves 4-6.

## PORCUPINE MEATBALLS

*Karen Keep*

1 lb. hamburger	1 tsp. salt
1 lb. ground pork	1 (10 <sup>3</sup> / <sub>4</sub> oz.) can tomato soup
1/2 C. rice, uncooked	1 can water
1/4 C. minced onion	

Mix the first 5 ingredients together in a large mixing bowl. Shape into balls and place in a greased 9x13-inch pan. In a separate bowl, mix soup and water. Pour soup mixture over meatballs. Cover and bake at 325° for 1 hour, turning meatballs once after 30 minutes. Uncover and bake for an additional 5-10 minutes.

## MEATBALLS

*Martha A. Comfort*

1 1/2-2 lbs. ground beef	1/2 can water
1 sm. onion, chopped	3/4 C. ketchup
1 1/2 C. Minute Rice, uncooked	1 T. Worcestershire sauce
1/2 tsp. chili powder	1/2 tsp. salt
2 (15 oz.) cans tomato sauce	1/4 tsp. pepper

Mix hamburger, onion, rice, chili powder, salt and pepper. Then add ketchup and Worcestershire sauce. Mix well. Make into medium size meatballs; place in a large skillet on stove. Add water to tomato sauce and pour over meatballs. Cook at medium-medium low heat until meatballs are cooked (approximately 30 minutes).

## ITALIAN STYLE SPAGHETTI SAUCE WITH MEATBALLS

*Martha A. Comfort*

4 large cans tomato sauce	2 T. basil leaves
4 (6 oz.) cans tomato paste	1 1/2-2 T. oregano leaves
10 (6 oz.) cans water	3 shakes garlic salt
1 med. onion, chopped fine	2/3 C. sugar

### MEATBALLS:

3 lbs. lean ground beef	1 C. milk
1 T. basil leaves	1 T. salt
1 T. parsley flakes	1 tsp. pepper
1 med. onion, chopped	4 eggs
4 C. bread crumbs	3 T. Parmesan cheese

For the Sauce: Cook over low heat until thick. Add meatballs and heat through. This recipe makes a lot and can be frozen or the recipe can be cut in half. I usually make this a day ahead of time and put it in my crockpot to reheat.

For the Meatballs: Pour the milk over the bread crumbs to soak. Combine with other ingredients and form into meatballs. Brown meatballs in a skillet and place in sauce to simmer.

The above recipe was given to me by an Italian friend of my moms. My mom finally got her to measure her ingredients so we could replicate the sauce.

IT IS THE BEST!!!

## AUNT THELMA'S SWEDISH MEATBALLS

*Sherrill Helm*

1 lb. lean ground beef	½ C. milk
¼ lb. lean ground pork	¼ tsp. nutmeg
1 egg	½ tsp. ginger
1 sm. onion, minced	Salt & pepper, to taste
1 T. cornstarch	

Mix all ingredients and beat well until light. Form into balls and brown well. Add 1 can of mushroom soup and simmer for 1 hour. Makes 4 servings (may easily be adjusted to serve more people).

## GRANDMA'S MEAT LOAF

*Laura Ginaven*

1½ lbs. lean ground beef	1 tsp. salt
1 C. Italian style bread crumbs	2 T. brown sugar
1 egg, beaten	2 T. dry mustard
1 onion, finely chopped	2 T. cider vinegar
½ C. tomato sauce	½ C. tomato sauce
¼ tsp. pepper	

Mix ground beef, bread crumbs, egg, onion, tomato sauce, pepper and salt in bowl. Shape into a loaf in baking dish. Combine brown sugar, mustard, vinegar and ½ C. tomato sauce; mix well. Pour over meat loaf. Bake at 350° for 1½ hours. Yield: 6 servings.

## HAMBURGER TO GO

*Ruby Snyder*

1 lb. hamburger	1 (11 oz.) can cheddar cheese soup
1 T. onion, chopped	2 tsp. sugar
1 C. macaroni, uncooked	¼ tsp. salt
½ C. celery, diced	¼ tsp. pepper
½ C. green pepper, diced	¼ tsp. basil
1 (10¾ oz.) can tomato soup	

Mix all ingredients together and place in a greased 9x9-inch pan or casserole. Cover and refrigerate overnight. Bake in a 350° oven for 1½ hours.

## MEAL-IN-A-LOAF

RUBY SNYDER

1 lb. ground beef	1 (10 oz.) can cheddar cheese soup
½ C. green pepper, chopped	1 (16 oz.) loaf unsliced French bread
½ C. celery, chopped	4 ozs. cheddar cheese, sliced
½ tsp. pepper	
1 T. Worcestershire sauce	
1 tsp. salt	

Brown ground beef in a skillet; drain. Add next 6 ingredients; mix well. Simmer for 5 minutes. Cut off top of loaf. Scoop out loaf to form shell, reserving bread. Crumble enough reserved bread to measure 2 cups. Add to ground beef mixture. Spoon into bread shell. Top with cheese slices; replace top of loaf. Place on baking sheet. Bake at 350° for 8 minutes or until heated through. Makes 5 servings.

## EVERYDAY MEATLOAF

Beatrice Millikin

⅔ C. dry bread crumbs	¼ C. onion, grated
1 C. milk	1 tsp. salt
1½ lb. ground beef	1/8 tsp. pepper
2 eggs, beaten	½ tsp. sage

### SAUCE:

3 T. brown sugar	¼ tsp. nutmeg
¼ C. ketchup	1 tsp. dry mustard

Soak bread crumbs in milk; add meat, eggs, onion and seasoning. Bake at 350° for 1 hour or a little longer if necessary.

For the Sauce: Mix well and spread over meatloaf before baking, optional.

NOTE: My oven is slow so I bake it a little longer than the recipe calls for.



## MEATLOAF

*Jan Carter*

2 lbs. hamburger	1/2 tsp. salt
1 C. crushed cracker crumbs	1/8 tsp. pepper
2 eggs, beaten	1 T. butter
1/4 C. ketchup	1 envelope Lipton Beefy Onion soup mix
3/4 C. milk	

Preheat oven to 350°. Mix hamburger and cracker crumbs. Add salt and pepper. Mix Lipton soup mix, milk, ketchup and eggs. Add to meat mixture. Place in a greased loaf pan. Cover top with ketchup. Bake for 1 hour.

## MEATLOAF

*Ross Eveland's Grandma*

1 1/2-2 lbs. lean ground beef	1 (10 3/4 oz.) can tomato soup
1 egg	2 T. brown sugar
1/2 tsp. salt	TOPPING:
1/8 tsp. pepper	1/4 C. ketchup
2/3 C. quick oatmeal	2-3 T. brown sugar

Beat together the egg, salt, pepper, oatmeal, soup and 2 T. brown sugar. Lightly mix in the ground beef. Place in a 9x5x2 3/4-inch loaf pan. Sprinkle the brown sugar over the top and then the ketchup. Bake at 350° for 1 hour.

## MEATLOAF

*Ellen L. Kentfield*

3 lbs. beef or hamburger	3 tsp. salt
1/4 lb. pork (sausage)	Pepper, little to taste
3 eggs	2 tsp. nutmeg
1 C. cracker crumbs	1 C. hot water (add last)

Place in a small roaster or pyrex baking dish. Bake in a 325° for 2 hours and 30 minutes.

## MEATLOAF

*Pauline Phillips*

- |                                |                                |
|--------------------------------|--------------------------------|
| 1 lb. hamburger (at least 80%) | ¼ C. onions, chopped           |
| 1 lb. turkey                   | ¼ C. fresh green peppers, chop |
| 1 C. crackers, broken up       | 1 (15 oz.) can tomatoes        |

Mix all ingredients. Place in a large loaf pan or two smaller ones. Bake at 350° for about 1 hour or 75 minutes. (Will not be too much grease, but best if poured off as soon as possible. NOTE: no salt is used, you will not miss it.

## MEXICAN MEAT LOAF

*Esther Augustine*

- |   |                             |
|---|-----------------------------|
| 1 T. + 1 tsp. vegetable oil                 | ¾ C. dried bread crumbs     |
| 1 C. onion, chopped                         | ½ C. tomato sauce           |
| 1 C. green peppers, chopped                 | ¼ C. plain yogurt           |
| 1 packet instant beef broth & seasoning mix | 2 tsp. Worcestershire sauce |
| 15 ozs. ground beef                         | 1 tsp. chili powder         |
| 4 ozs. cheddar cheese, shredded             | Dash pepper                 |

In a 9-inch skillet, heat oil over medium heat. Add onions, peppers and broth mix. Saute' until onions are translucent. In a mixing bowl, combine sauted vegetables with remaining ingredients. Shape into loaf and place in an 8x8-inch baking pan. Bake until browned, about 45 minutes. NOTE: Can delete peppers if you don't want them.

## POOR MAN'S STEAK

*Martha Comfort*

- |                              |               |
|------------------------------|---------------|
| 1½ lbs. ground beef*         | 1 tsp. salt   |
| ½ C. water or milk           | ¼ tsp. pepper |
| ½ C. bread or cracker crumbs |               |

Combine above and mix well. Pat about ¾-inch thick on a cookie sheet. Refrigerate for several hours or overnight. Cut in squares; dip in flour and brown in a small amount of hot fat. Preheat oven to 350°. Lay pieces in baking dish. Add 1 can cream of mushroom soup mixed with ½ envelope of onion soup mix and pour over all. Bake 30-45 minutes.

## MEXICAN MEAT LOAF

Betty Molyneux

- |                             |                                   |
|-----------------------------|-----------------------------------|
| 14 ozs. ground turkey       | 2 tsp. Worcestershire sauce       |
| 4 ozs. shredded cheese      | 1 tsp. chili powder               |
| ¾ oz. plain bread crumbs    | 1 C. onion, chopped               |
| ½ C. tomato sauce           | 1 C. bell peppers, chopped        |
| ¼ C. plain yogurt           | 2 garlic cloves, minced           |
| 2 T. celery, chopped        | 1 pkg. beef broth & seasoning mix |
| 2 T. parsley, chopped       |                                   |
| 1 T. + 1 tsp. vegetable oil |                                   |

In a 9-inch skillet, heat onion, peppers and cloves until vegetables are sauteed in broth and oil. Combine all other ingredients. Make into a loaf and bake in a 375° oven for 1 hour. NUTRITIONAL INFORMATION PER SERVING: ¾ protein, ¼ bread, 1½ veg., 1 fat, 15 optional calories.

## SARA'S FIRM MEATLOAF

Sara Corbett

- |                                 |                          |
|---------------------------------|--------------------------|
| 1½ lbs. ground beef             | 1 T. minced, dried onion |
| 1 C. herb seasoned bread crumbs | 1 egg, slightly beaten   |
| 1 tsp. salt                     | ¼ tsp. pepper            |
| 1 (8 oz.) can tomato sauce      |                          |

### TOPPING:

- |                  |                             |
|------------------|-----------------------------|
| ½ C. ketchup     | 1 T. prepared mustard       |
| ¼ C. brown sugar | ½ tsp. Worcestershire sauce |

Combine all meat loaf ingredients and shape into one large loaf or 6 small ones. Combine all topping ingredients and spoon over top. Bake for 1 hour if in one loaf at 350°. This recipe "stays together" very well. It can also be pressed into a flat casserole pan and cooked. Cut into squares to serve.

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*One wrong thing with the younger generation  
is that many of us don't belong to it anymore.*

## HUNGARY BOY'S CASSEROLE

*Martha Comfort*

- |                            |                             |
|----------------------------|-----------------------------|
| 1 lb. ground beef          | 1 (6 oz.) can water         |
| 1 C. celery, sliced        | 1 tsp. salt                 |
| 1 clove minced garlic      | 1 tsp. paprika              |
| 1 (6 oz.) can tomato paste | 2 (1 lb.) cans pork & beans |

### BISCUIT MIXTURE:

- |                      |                |
|----------------------|----------------|
| 1½ C. flour          | ¼ C. margarine |
| 2 tsp. baking powder | ½ C. milk      |
| ½ tsp. salt          |                |

Brown ground beef with celery and garlic; drain. Mix tomato paste, water, salt, paprika and pork & beans to beef mixture. Reserve ½ C. for biscuits. Pour remaining mixture into an 11½x7½-inch casserole dish. Sift flour, baking powder and salt. Cut into margarine. Add milk and stir into dough; knead. Roll out into a 12x9-inch rectangle. Spread reserved beef mixture over dough. Roll up and cut as for cinnamon rolls. Place pieces on top of casserole. Bake at 425° for 25-30 minutes. If you don't have time to roll out the biscuits, just drop by spoonfuls of the biscuit mixture on top of the casserole and bake.

## GOOD ONE DISH MEAL

*Kathy Sinclair*

- |                              |                           |
|------------------------------|---------------------------|
| 1½ lbs. hamburger            | 1 can vegetable beef soup |
| 1 can cream of mushroom soup | Minced onion              |
| 1 can cream of chicken soup  |                           |

Brown hamburger and onion. Add soups and heat through. Serve over chow mein noodles or rice.

*Creative people don't have junk around their homes; they have "projects".*

## HUNGRY MAN'S CASSEROLE

*Jone Molyneux*

- |                                   |                            |
|-----------------------------------|----------------------------|
| 1/2 C. celery, chopped            | 1/4 C. water               |
| 1/4 C. onion, chopped             | 1/2 tsp. salt              |
| 1/4 C. green pepper, chopped      | 1/2 tsp. garlic salt, opt. |
| 1 lb. ground beef, pork or turkey | 1/4 C. brown sugar         |
| 1 (16 oz.) can pork & beans       | 1 box corn bread mix       |
| 1/4 C. ketchup or barbecue sauce  |                            |

Heat oven to 425°. Cook celery, onion, green pepper with ground meat, uncovered in oven for 20 minutes in a 9x9-inch pan. Stir in remaining ingredients, except corn bread mix and cook for 10 minutes more. During that time, prepare corn bread. Top oven mixture with corn bread and bake for another 13-15 minutes.

## HAMBURGER PIE

*Richelle Owen*

- |                                |   |
|--------------------------------|---|
| 1 1/2 lbs. hamburger           | 2 eggs  |
| 1/2 onion                      | 1 sm. (12 oz.) cont. cottage cheese (with chives, opt.) |
| 1 (8 oz.) pkg. cream cheese    | 2 T. flour  |
| 1 sm. can/jar mushrooms, drain | 1 sm. tomato  |
| 2 pkgs. refrigerated biscuits  |   |

Brown the hamburger and onion; drain the fat. Stir in the cream cheese and mushrooms. Make a crust by separating the biscuits and rolling out in flour. Arrange in dish and brush with butter. Spoon in hamburger mixture. Blend 2 eggs, cottage cheese and flour in the blender until smooth. Pour over the hamburger mixture. Bake, uncovered, at 325° for 30-35 minutes in a lightly greased 11x7-inch glass baking dish. Let stand for 10 minutes. Top with finely chopped tomatoes and chives.

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*Money can't buy happiness, but it can make looking for it a lot more fun.*



## CHINESE STEAK CASSEROLE

*Bernice Boston*

- |                                   |  |
|-----------------------------------|--|
| 1½ lbs. round steak, cut in cubes | 1 can mixed Chinese vegetables,<br>drained |
| 1 med. onion, chopped             |  |
| 1 C. celery, diced                | ½ C. regular rice                          |
| 2 T. fat                          | 2 T. soy sauce                             |
| 1 can cream of mushroom soup      | ½ tsp. salt                                |
| 2 C. water                        | Chow mein noodles                          |

Lightly brown steak, onions and celery in fat. Mix with all other ingredients, except noodles. Put in a shallow baking dish or casserole. Bake, covered (can be covered with foil), for 1½ hours at 350°. Sprinkle with chow mein noodles and bake, uncovered for 15 minutes longer. Serves 8. Could substitute crushed potato chips for chow mein noodles.

## PEG BRACKEN'S "FU MAN CHEW"

*Mona Richards*

- |                               |                                   |
|-------------------------------|-----------------------------------|
| 2 T. oil                      | 1 C. bean sprouts, undrained      |
| 1 C. onion, chopped           | 1 flat can sliced water chestnuts |
| 1 C. celery, thinly sliced    | 4 T. soy sauce                    |
| 2 lbs. ground beef            | Pepper, about ¼ tsp.              |
| 2 cans cream of mushroom soup | 1 can chow mein noodles           |
| 1 C. uncooked rice            |                                   |

Saute' in oil for 5 minutes in a large skillet (electric skillet works well) the onions and celery. Add crumbled ground beef. When beef is brown, add soup, rice, bean sprouts, water chestnuts, soy sauce and pepper. Pour into a 9x13-inch casserole, bake covered for 30 minutes at 350°. Top with chow-mein noodles. Bake uncovered another 30 minutes, same temperature.

*Everyone is ignorant, only on different subjects.*

## SATURDAY NIGHTS

*Nellie Helm*

3 lbs. hamburger  
½ lb. Velveeta cheese  
1 sm. onion, chopped fine

6 slices bacon, fried crisp  
1 can tomato soup  
Dash Worcestershire sauce

Brown hamburger with onion and drain. Add bacon, crumbled, and all the rest of the ingredients. Cook together for a little while. Can be put in buns and serve. These can be frozen or left in refrigerator. To warm, put in 300° oven for 15-20 minutes.

## GOLDEN MUSHROOM BURGERS

*David Corbett*

1 (10¾ oz.) can Campbells  
golden mushroom soup  
2 lbs. ground beef  
½ C. dry bread crumbs

1 egg, slightly beaten  
¼ C. onion, chopped fine  
½ C. water

Preheat oven to 350°. Mix ¼ C. of the soup with beef, bread crumbs, egg and onion. Shape into 6 burgers; place in a 13x9-inch baking dish that has been sprayed with a release agent (Pam). Bake for 30 minutes. Spoon off drippings. Mix remaining soup with ½ C. water, pour over burgers. Bake for 15-20 minutes more .

## BEEF & BEAN CASSEROLE

*Phyllis Lane*

¼ lb. bacon, diced  
1 lb. ground beef  
1 med. onion, chopped  
½ C. ketchup  
½ C. brown sugar  
1 T. mustard

¼ C. vinegar  
1 tsp. salt  
1 (1 lb.) can pork & beans  
1 (1 lb.) can kidney beans  
1 (1 lb.) can lima beans

Cook bacon until crisp; remove from pan. Cook beef, onion, ketchup, brown sugar, mustard, vinegar and salt in bacon drippings for 15 minutes. Add beans, undrained and mix thoroughly. Put into casserole dish and bake for 1 hour at 350°. Works well in glass cake pan too. (Add more ground beef is using as a main dish.)

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## CHEESEBURGER PIE

*Esther Augustine*

1 C. tomato sauce	8 ozs. cooked ground beef
½ C. onion, diced	3 ozs. grated cheese
1 pkg. broth & seasoning mix	2 C. cooked rice
½ tsp. chili powder	1 oz. grated cheese
¼ tsp. garlic powder	

Combine tomato sauce, onion, broth mix, chili powder and garlic powder. Simmer for 8-10 minutes. Add cooked meat, 3 ozs. cheese and rice. Stir together until cheese melts. Put in an 8x8-inch pan. Sprinkle with 1 oz. grated cheese. Bake for 30 minutes at 375°. Let stand for 15 minutes before cutting.

## CHEESEBURGER PIE

*Betty Molyneux*

1 C. tomato sauce	8 ozs. ground turkey or deer, cooked (or 90% lean beef)
½ C. onion, diced	
½ C. green pepper, diced	3 ozs. grated cheese
1 pkg. broth & seasoning mix	2 C. cooked rice
½ tsp. chili powder	1 oz. grated cheese
¼ tsp. garlic powder	

Combine tomato sauce, onion, green pepper and broth mix, sweetner to taste, chili powder and garlic powder. Simmer for 8-10 minutes. Add cooked meat, 3 ozs. cheese and rice. Stir together until cheese melts. Put in an 8x8-inch pan, sprinkle with 1 oz. grated cheese. Bake for 30 minutes at 375°. Let stand for 15 minutes before cutting. NUTRITIONAL INFORMATION PER SERVING: 1 vegetable, 3 protein, 1 bread, 3 optional calories.

*Today's dollar is worth less because today's worker won't do as much for it.*

## DRIED BEEF CASSEROLE

*Kendra Slycord*

2 C. dry macaroni  
2 cans cream of mushroom soup  
¼ C. cheddar cheese, shredded  
or cubed

1 sm. onion, chopped  
¼ C. dried beef, broken up  
2 C. milk

Mix all ingredients together except for milk. After ingredients are mixed, add milk and stir well. Set in refrigerator overnight. Bake, covered at 325° for 1 hour. Serves 10-12.

## HOMEMADE HAMBURGER HELPER CASSEROLE

*Martha A. Comfort*

1 lb. ground beef  
1 pkg. onion soup mix  
French salad dressing

½ of 1 (10 oz.) pkg. thin  
spaghetti

Brown ground beef and drain. Pour 3-4 C. of water over beef. Add onion soup mix. Bring to boiling. Break up spaghetti, place over beef mixture and reduce heat. Cover and allow spaghetti to cook. When spaghetti is cooked, remove cover and allow the water to evaporate. Top with some French salad dressing.

## PONCHO CORN

*B.J. Reasoner Ducan*

1 lb. hamburger, browned  
1 can tomatoes  
1 can red kidney beans  
1 can corn  
1 onion

½ green pepper  
1 tsp. sugar  
Pinch salt  
Black pepper

Cook all together until thick (approximately 30 minutes). Serve hot. Serves 6. Works well in an electric skillet.

## **BEEF AND NOODLES**

*Joyce Rodwell*

2 lbs. arm beef roast  
Lemon & pepper  
Salt  
2 T. Crisco oil  
2 eggs

1 tsp. Kitchen Bouquet  
Browning sauce  
½ C. cold water  
½ tsp. salt  
2 C. flour

Sprinkle lemon, pepper and salt on roast. Lightly flour roast. Brown roast in 2 T. Crisco oil in 3-qt. Dutch oven or heavy club aluminum pot. Drain oil, add 2 C. of water or enough to cover the roast. Add 1 tsp. of Kitchen Bousquet Browning sauce. Bring to a boil, cover with lid, reduce to simmer and cook for 2 hours.

For the Noodles: Beat the eggs, water and salt. Add 2 C. of flour. Mix well with hands until not sticky. Divide into 2 parts. Roll out on floured board. Add more flour if too sticky. Roll up like jelly roll, 2-inches wide. Cut into 1/8-inch strips and put on cookie sheet. When roast is done, remove from pot. Bring broth to a boil. Add more water if necessary. Add noodles to broth. Cover and simmer over low heat for 30 minutes. Stir frequently, add more water if they become too thick.

## **BEEF CASSEROLE**

*Jennifer McClenahan*

1½ lbs. ground beef  
1 can tomato soup  
2 pkgs. noodles, cooked

½ lb. grated cheese  
1 can water  
¼ C. onion

Combine all ingredients. Bake at 350° for 30 minutes.

*Do it tomorrow, you've made enough mistakes today.*



## BEEF STROGANOFF

*Stacie Ringgenberg*

4 lbs. sirloin or round steak	1 can beef consommé
Flour	1 can cream of mushroom soup
2 large onion	½ C. cooking sherry
2 large cans mushrooms	½ pt. sour cream

Cut meat into cubes. Flour well and brown in margarine. Cut up and sauté 2 large onions. Add onions and 2 large cans mushroom pieces and beef consommé. Simmer together until beef is done. Add mushroom soup and cooking sherry. Simmer for 30 minutes to 1 hour. Add sour cream. Serve over cooked rice. You may use a crock pot after browning meat.

## BEEF STROGANOFF

*Mike Rempe*

5 T. flour	½ C. onions, chopped
½ tsp. salt	¼ tsp. garlic salt
1 lb. round steak, cut in strips	1 can cream of mushroom soup
4 T. butter	1 (8 oz.) cont. sour cream
1 can mushrooms	

Mix 2 T. flour and salt, coat meat with mixture. Brown in 2 T. of butter. Add onion, mushrooms and garlic salt. Cook until onions are tender. Remove meat mixture from pan. Add 3 T. flour and remaining butter; blend well. Add soup and ½ can of water; cook until thick, add meat and stir in sour cream. Simmer for 30 minutes. Serve over noodles.

## MEAL IN A SKILLET

*Esther Augustine*

6 ozs. ground beef, crumbled	½ tsp. salt
2 T. dry onion flakes	½ tsp. pepper
1 C. mushrooms, sliced	½ tsp. garlic powder
1 C. carrots, cooked & sliced	2 C. canned tomatoes
1 C. canned French cut green beans	1 C. water
	1 C. cooked macaroni

Combine all ingredients in a skillet. Cook over low heat for 20 minutes.

## HAMBURGER STROGANOFF

*Jan Crouch*

½ C. minced onion  
1 clove garlic, minced  
¼ C. butter  
1 lb. ground beef  
2 T. flour  
2 tsp. salt  
¼ tsp. pepper

1 lb. fresh or 1 (8 oz.) can  
sliced mushrooms  
1 (10½ oz.) can cream of chicken  
soup, undiluted  
1 C. sour cream  
Parsley

### POPPY SEED NOODLES:

2-3 ozs. noodles  
6 C. water  
1½ tsp. salt

2 T. butter  
1 tsp. poppy seeds

Saute ' onion and garlic in butter over medium heat. Stir in meat and brown. Stir in flour, salt, pepper and mushrooms. Cook for 5 minutes. Stir in soup. Simmer uncovered for 10 minutes. Stir in sour cream. Heat through. Garnish with parsley. Serving Ideas: Arrange poppy seed noodles (recipe above) in a ring centered with Hamburger Stroganoff or serve with white rice.

For the Noodles: Cook 2-3 ozs. noodles (about 1 oz.) in 6 C. boiling water with salt; drain. Add 2 T. butter and 1 tsp. poppy seeds. Stir in gently. Makes 2 servings.

## MINUTE RICE CASSEROLE

*Sandy Van Roekel*

2 lbs. hamburger (browned)  
1 med. onion  
1 C. Minute Rice  
1 can cream of mushroom soup

1 can chicken noodle soup  
Half can of milk  
Half can water

Brown the hamburger and onion. Add the Minute Rice, uncooked. Add the soups, milk and water. Stir and heat through. Put in a casserole dish and bake for 1 hour at 350° for 6-8 minutes.

## HAMBURGER-RICE CASSEROLE

*Claudia Chesser*

- |                     |                              |
|---------------------|------------------------------|
| 1 lb. hamburger     | 1 C. celery, chopped         |
| ½ C. rice, uncooked | 1 can cream of mushroom soup |
| 1 C. water          | 1 can cream of chicken soup  |
| 1 C. onion, chopped | 1 can Chow Mein noodles      |

Brown and drain the hamburger. Mix ingredients and bake at 350° for 1 hour and 15 minutes. Sprinkle Chow Mein noodles on top and bake for 30 minutes more.

## WASH DAY QUICKIE

*Marcella Malloy*

- |                                 |                     |
|---------------------------------|---------------------|
| 1 lb. hamburger                 | 1 C. raw rice       |
| 3½ C. tomatoes                  | 1 tsp. salt         |
| 1 (16 oz.) can red kidney beans | 2 tsp. chili pepper |
| 1 large onion                   |                     |

Brown hamburger and onion. Add rest of ingredients. Simmer for 45 minutes.

## ROAST BEEF

*Evie Faulkner*

- 1 roast, at least 4 lbs.

A roast of at least 4 lbs. at room temperature is put into a 375° oven for 1 hour. This can be done at any time during the day it is to be served. Then the oven is turned off, but the oven door is kept closed (this is important). As the dinner hour approaches the oven is relit at 375° and the roast is cooked for 30 minutes more, or a little longer if rare meat is not desired. The best ever. Result: A rich brown on the outside and pink on the inside.

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*One of the most difficult things to give away is kindness  
(or a smile), it is usually returned.*

## **BEEF ROAST**

*Martha A. Comfort*

4 lb. beef roast

### **SAUCE:**

1 pkg. onion soup mix	½ C. ketchup
2 T. horseradish	½ tsp. garlic salt
¼ tsp. pepper	2 tsp. Worcestershire sauce
1 tsp. basil	1 C. water

Pour sauce over meat. Cover and bake for 4 hours at 300°. Do not remove cover, ever, while baking.

## **CROCKPOT BARBECUE BEEF**

*Martha Comfort*

3 lbs. stew beef (or 1 (3 lb.) boneless beef roast	¼ C. vinegar
1 C. onion, chopped	1 T chili powder
1 (6 oz.) can tomato paste	2 T. salt
½ C. brown sugar	2 T. Worcestershire sauce
	1 T. mustard

Place meat in a crock pot. Mix remaining ingredients and pour over top. Cook on low for 8 hours. Mix with wire whisk to shred or tear with 2 forks. Serve on buns. (Can be frozen).

## **LEFTOVER CASSEROLE**

*Linda Brubaker*

1 lb. leftover steak, roast or hamburger	5 potatoes, sliced
1 onion, sliced	1 can vegetable soup
	1 can cream of chicken soup

Layer meat, onions and sliced potatoes in a 9x13-inch pan. Mix soups together and pour over meat and potatoes. Bake at 350° for 1 hour.

## ITALIAN BEEF AU JUS

Bonnie Bullock

- |                                    |                                |
|------------------------------------|--------------------------------|
| 1 beef roast, 5-7 lb. rolled roast | Several drops hot pepper sauce |
| 1 envelope onion soup mix, dry     | 2 T. Worcestershire sauce      |
| 3 C. water                         | 1 clove garlic, chopped        |
| 3 beef bouillon cubes              | ½ C. green peppers, chopped    |
| 1 T. Italian seasoning             |                                |

Place roast in a covered roasting pan. Sprinkle with dry onion soup mix and add 1 C. of the water. Cover and bake at 300° for 2-2½ hours, or until meat thermometer reaches 150°. Remove meat from pan and allow to cool. Cut into thin slices. Place in baking dish and set aside. Add 2 C. water to the pan drippings in the roaster, along with remaining ingredients. Simmer for 15 minutes, then pour over sliced beef. Refrigerate for 4-5 hours or overnight. Reheat meat in juice and serve. NOTE: If allowed to refrigerate overnight the flavor is better.

## HUSBANDS DELIGHT

Lois Bainbridge

- |  |   |
|--|---|
| 2 lbs. round steak, cut into<br>½-inch cubes or strips | 1 (3 oz.) can mushroom pieces<br>with broth |
| 3 T. shortening  | ½ C. celery, chopped                        |
| 1 large onion, chopped                                 | ½ C. green pepper, chopped                  |
| 1 garlic clove or minced garlic                        | 1 (8 oz.) can tomato paste                  |
| 2 T. flour   | 1 T. Worcestershire sauce                   |
| Salt & pepper  | 1 C. sour cream                             |

Brown steak in shortening. Add onion and garlic, cook until onions are partially done. Stir in remaining ingredients. Pour into a greased casserole dish. May now be frozen or bake, uncovered, at 300° for 1½ hours. Serve over rice.

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*You can break the chain of gossip by refusing to be a link.*



## ROUND STEAK CASSEROLE

*Esther S. Augustine*

- |   |                               |
|---|-------------------------------|
| 2 lbs. ground steak, cut in 1-inch pieces | 2 cans mushrooms              |
| 2 C. celery, chopped                      | 2 cans cream of celery soup   |
| 1 large onion, chopped                    | 2 cans cream of mushroom soup |
| 1 lb. egg noodles, cooked                 | 2 cans chicken rice soup      |

Flour and brown the round steak pieces in a little oil. Add celery and onions. Put lid on and simmer until vegetables are done. Remove and add all the other ingredients. Fold together. Makes a very large casserole. Bake at 350° for 1¼-1½ hours or until heated through.

## STEAK & CABBAGE

*Donna Bixler*

- |                             |                |
|-----------------------------|----------------|
| 1 lb. sirloin steak, cut up | Seasoned salt  |
| 2 T. oil                    | ½ head cabbage |
| ¼ tsp. ginger               | 1½ C. rice     |
| Worcestershire sauce        |                |

Brown the steak pieces in oil and add ginger. Season with Worcestershire sauce and seasoned salt, to taste. Add approximately ¾ C. water. Stir in ½ head of cut up cabbage. Stir meat juices through the cabbage and cook about 7 minutes (leave a bit crunchy). Have cooked rice ready. Serve meat and cabbage over rice. Season with soy sauce. Makes enough for 2 or 3.

## DEVILED SWISS STEAK

*Jan Crouch*

- |                            |                           |
|----------------------------|---------------------------|
| 1 (3 lb.) beef round steak | 2 T. cooking oil          |
| 1½ tsp. salt               | 1 (6 oz.) can mushrooms   |
| 1½ tsp. dry mustard        | 1 T. Worcestershire sauce |
| ¼ tsp. salt                |                           |

Trim fat from meat. Combine salt, dry mustard and pepper. Sprinkle over meat and pound with a mallet. In a heavy skillet, brown steak slowly on both sides in hot oil. Drain off excess fat. Drain mushrooms, reserving ½ C. liquid. Add mushroom liquid and Worcestershire sauce to skillet. Cover tightly and cook over very low heat for 1¾-2 hours. Last few minutes, add mushrooms and heat through. Skim fat from sauce before serving. Makes 8 servings.

## BAKED STEAK DELUXE

*Kathy Sinclair*

2 lbs. round steak  
3 T. shortening  
1 can tomato soup  
1 can prepared beef gravy  
½ soup can water

1 tsp. prepared mustard  
½ tsp. chili powder  
1 T. brown sugar  
1 onion, chopped

Roll meat in flour, place in casserole dish. Mix remaining ingredients. Heat together and pour over meat. Cover and bake at 300° for 2-2½ hours.

## PEPPER STEAK

*Dorothy Ballinger*

1 lb. lean beef round steak, cut  
½-inch thick  
1 T. paprika  
2 cloves garlic, crushed  
2 T. corn starch  
1 C. green onions, including tops  
2 green peppers, cut in strips

2 large tomatoes, cut in 1/8's  
2 T. butter  
1½ C. beef broth  
¼ C. water  
¼ C. soy sauce  
3 C. hot cooked rice

Slice the green onions. Tenderize meat, cut in ¼-inch strips. Sprinkle with paprika and let stand. Brown meat in butter, add garlic and broth, cover and simmer for 30 minutes. Stir in peppers and onions, cover and cook for 5 minutes. Blend starch, water and soy sauce, add to meat and cook until thickened, about 2 minutes. Add tomatoes and stir gently. Serve over rice.

## BAKED STEAK

*Jone Molyneux*

2-3 lbs. round steak  
Flour  
1 can tomato soup  
1 jar beef gravy  
½ C. water

1 tsp. prepared mustard  
½ tsp. chili powder  
2 T. brown sugar  
½ C. onion, chopped

Cut steak in serving size pieces and coat with flour. Lightly grease a 9x13-inch baking dish. Mix remaining ingredients. Heat and pour a small amount in dish. Lay meat in dish and pour the rest of the sauce over the meat. Cover and bake at 300-325° for 2 hours or until tender. Serves 5-6.

## **FIVE HOUR STEW**

*Delores Goodman*

- |                                    |                                  |
|------------------------------------|----------------------------------|
| 1½ lbs. stew meat                  | 1 stalk celery, diced            |
| 2 large potatoes, bite-size pieces | 1 pt. tomato juice               |
| 3 carrots, bite-size pieces        | 1 C. water                       |
| 1 large onion, coarsley diced      | 3 T. tapioca or 1½ T. cornstarch |

Mix all together and bake at 250° for 5 hours.

## **OVEN STEW**

*Dot Barnett*

- |                         |                           |
|-------------------------|---------------------------|
| 1 sirloin steak, cubed  | 4 C. V-8 juice            |
| 6 med. potatoes, cubed  | 2 T. brown sugar          |
| 6 large carrots, sliced | 1 T. Worcestershire sauce |
| 1 lg. onion, chopped    | 2 tsp. salt               |
| 1 C. celery, chopped    | Pepper, to taste          |

Mix together in a large pan. Cover and bake at 225° for a6 hours or longer.

## **EASY SWISS STEAK**

*Ruby Snyder*

- |  |   |
|--|---|
| ¾ lb. round steak (¾-inch thick)<br>cut into serving size pieces | ¼ C. canned tomatoes, chopped<br>(optional) |
| 1 T. shortening or Pam   | 2 T. onion, chopped                         |
| ½ can golden mushroom soup                                       | 2 T. water                                  |
|  | Dash pepper                                 |

In a skillet, brown the steak in shortening, pour off the fat. Add remaining ingredients. Cover and cook over low heat for 1-1½ hours or until tender. Stir occasionally. Serves 2.

## STUFF I

*Tammy Nehotte*

1½ lbs. ground beef, browned  
2-3 potatoes, in bite-size pieces  
¼-½ head cabbage, cut up  
American or cheddar cheese

2-3 carrots, in bite-size pieces  
1 med. onion  
2 cans cream of chicken soup

Layer in a 9x13-inch pan the ground beef, cabbage, carrots and potatoes. Top with cream of chicken soup. Bake at 350° for 1 hour, then add cheese to the top and bake another 30 minutes. This is excellent!

## 7-UP CASSEROLE

*Maxine Cameron*

2 C. raw potatoes, sliced  
2 C. raw carrots, sliced  
1 T. dried chopped onion  
1 pt. peas  
1 lb. hamburger, browned

4-6 C. tomato juice, sweetened  
with sugar  
2 cans tomato soup, 1 diluted  
with 1 can water  
½ C. Minute Rice

Butter a large casserole dish. Place a layer of potatoes, carrots, onion and peas in the order given. Season each layer with salt and pepper. Then top with hamburger. Cover all with the tomato juice and soup. Bake in a slow oven (325°) for 1½ hours.

## TEXAS HASH

*Viola Owens*

2 lbs. ground beef  
1 large onion  
1½ C. celery, chopped  
½ C. regular rice, uncooked  
1 (16 oz.) can tomato sauce

1 (8 oz.) can tomato puree  
1½ tsp. chili powder  
Salt & pepper  
Grated cheese

Brown the beef and season to taste. Place meat in casserole dish and sprinkle with onion and celery. Place rice over vegetables. Mix chili powder and tomato sauce and puree and pour over mixture. Cover and bake at 350° for 1 hour and 30 minutes or until rice is cooked. Sprinkle cheese over top and bake just until cheese melts. Serves 6-8.

## TEXAS HASH

*Shirley VanZee*

1 big onion, chopped  
½ green pepper, chopped  
3 T. margarine  
1 lb. ground beef  
2 C. canned tomatoes  
2 C. uncooked noodles

1 can whole green beans,  
undrained  
1 tsp. chili powder  
2 tsp. salt  
½ tsp. pepper

Saute' onion and green pepper in margarine until onions are yellow. Add ground beef and fry until mixture is crumbled. Stir in remaining ingredients and pour into a greased 2-qt. baking dish. Cover and bake at 350° for 1 hour. Remove the cover the last 15 minutes. Makes 6 servings.

## TATOR TOT CASSEROLE

*Jennifer McClenahan*

1 lb. ground beef, browned  
1 can cream mushroom soup  
1 can mixed vegetables

Velveeta cheese, sliced  
1 bag of tator tots

Cover the first 3 ingredients with cheese. Then cover that with the tator tots. Top with a layer of tator tots. Bake at 350° for 20-30 minutes.

## HAMBURGER CASSEROLE

*Dorothy Grubb*

1 lb. ground chuck  
½ sm. onion  
1 (15 oz.) can green beans

1 can cream of chicken soup  
Frozen tator tots

Fry ground chuck and onion until brown. Drain and spread in casserole dish. Add drained green beans, spread soup on top (no water added) and top with tator tots. Bake at 350° for about an hour. Instead of tator tots, can top with biscuits after baking for 45 minutes and return to oven for about 12-15 minutes.



## BEEF-TATOR CASSEROLE

*Penny Adams*

3 lbs. ground beef	1 can cream of celery soup
1 pkg. Stove Top Stuffing	1 C. milk
1 can cream of mushroom soup	1 pkg. tator tots
1 can cream of chicken soup	

Brown the ground beef; drain. Blend the three cans of soup with the milk. Add this and the Stove Top Stuffing to the browned meat. Mix well. Pour into a 9x13-inch pan. Sprinkle the top with the tator tots. Bake at 350° for 1 hour.

## TATOR TOT CASSEROLE

*Judy DeJong*

1 lb. hamburger	1 sm. pkg. tator tots
1 sm. onion, diced	1 can cream of mushroom soup
1 can mixed vegetables	

Cook, loosely the hamburger and diced onion. Drain. Place in the bottom of a 9-inch square casserole dish. Drain mixed vegetables and layer over hamburger mixture. Place tator tots over top of casserole. Mix 1 can of soup with ½ can of water (or may use the juice from the vegetables) and pour over the top of casserole. Bake at 350° for about 45 minutes.

## UPSIDE DOWN PIZZA CASSEROLE

*Cindy Molyneux*

2 lbs. hamburger	8 ozs. mozzarella cheese
1 (15 oz.) jar pizza sauce	1 (8 oz.) pkg. cheddar cheese
2 eggs	1 tube crescent rolls

Brown the hamburger. Slightly beat the eggs and save 1 T. of egg. Mix hamburger, egg and sauce. Put in a 9x13-inch pan. Sprinkle on the grated cheese. Roll out the crescent rolls and pinch perforations together. Put on top of cheese. Spread remainder of egg on rolls. Bake at 350° for 20 minutes.

## POP-UP PIZZA CASSEROLE

*Wanda Augustine*

2 lbs. ground beef  
1/8 tsp. garlic salt  
Dash salt  
1/8 tsp. Tabasco hot pepper  
sauce  
1 envelope spaghetti sauce mix

1 large onion, chopped  
1/2 tsp. oregano  
1 (15 oz.) can tomato sauce  
1/2 C. water  
Mozzarella cheese

### TOPPING:

1 C. milk  
1 T. oil  
2 eggs

1 C. flour  
1/2 tsp. salt

Heat the oven to 375°. In a large skillet, brown the ground beef; drain. Stir in onion, garlic salt, oregano, salt, water, Tabasco sauce, tomato sauce and spaghetti sauce mix. Simmer to blend in flavors for a few minutes. Pour hot meat mixture into greased 8x12-inch pan. Sprinkle some mozzarella cheese over the meat. In a small bowl, mix the topping ingredients. Stir the milk, oil, eggs, flour and salt until well blended. Pour batter over the mozzarella cheese, be sure cheese is completely covered. Sprinkle well with Parmesan cheese. Bake for 25-30 minutes. Serve immediately.

## GOOEY BUNS

*Shirley Malin*

1 lb. ground beef  
1/2 med. onion, finely chopped  
1 C. ketchup  
1/4 C. water  
1 tsp. salt

1/2 tsp. pepper  
1/2 tsp. chili powder  
1 T. prepared mustard  
1 (16 oz.) can chili beans

Brown the ground beef and onion in a heavy skillet. Add the rest of the ingredients and simmer over low heat for 45 minutes, stirring occasionally. Serve on 10 hamburger buns.

## BROCCOLI CHICKEN ROLL-UP

*Jana Van Hulzen*

1 can cream of chicken soup  
1 C. milk  
1-1½ C. chopped chicken  
1 (10 oz.) pkg. broccoli\*

1 C. shredded cheddar cheese  
1 can French fried onions  
6 sm. flour tortillas

Combine soup and milk; set aside. Cook, bone and slice chicken to make 1-1½ C. Thaw and drain the broccoli, cut into 1-inch pieces. Combine chicken, broccoli, ½ C. cheese and ½ onions. Stir in ¾ C. soup mixture. Divide mixture evenly among tortillas and roll up. Place seam side down in a greased 9x13-inch pan. Pour remaining soup mixture over the top. Cover and bake at 350° for 30 minutes. Top with remaining cheese and onions. Bake uncovered an additional 5 minutes.

## PIZZA DOUGH

*Joette Stout*

1 pkg. yeast  
1 C. warm water  
1 tsp. sugar

1 tsp. salt  
3 T. vegetable oil  
3-3½ C. flour

Dissolve yeast in warm water with sugar. Add oil. Stir flour and salt together and add to yeast mixture. Let rise for 45 minutes. Roll dough out onto lightly greased 10x15-inch pan. Let rise for 20-30 minutes. Add sauce and toppings and bake at 425° for 15-20 minutes.

## UPSIDE DOWN PIZZA

*Ruby Snyder*

2 lbs. ground beef  
¼ C. onion, chopped  
1 envelope spaghetti sauce mix  
1 (16 oz.) can tomato sauce  
1½ C. mozzarella cheese, grated

½ C. sour cream  
2 (8 oz.) cans refrigerated  
crescent rolls  
2 T. butter, melted  
⅓ C. Parmesan cheese

Brown ground beef and onions; drain. Add spaghetti sauce and tomato sauce. Simmer gently to let flavors combine. Spread meat mixture into a 9x13-inch pan. Layer on cheese and sour cream. Top with crescent rolls; brush with butter and sprinkle with Parmesan cheese. Bake at 375° for 20-30 minutes. Serves 8-10.

## CROCK PIZZA

*Margaret Mattix  
Amy Molyneux*

- |                                 |   |
|---------------------------------|---|
| 1 (12 oz.) pkg. Kluski noodles  | 1 (8 oz.) pkg. shredded cheddar cheese    |
| 1½ lbs. ground beef             | 1 (8 oz.) pkg. shredded mozzarella cheese |
| 1 med. onion, chopped           | 1 pkg. pepperoni, sliced                  |
| 1 (16 oz.) jar spaghetti sauce  |   |
| 1 (8 oz.) jar pizza sauce       |   |
| Mushrooms & green peppers, opt. |   |

Cook and drain noodles. Brown the ground beef and onions; drain. Add sauces and optional ingredients to the meat mixture and simmer well. Layer twice: noodles, meat mixture, cheddar cheese, mozzarella cheese and pepperoni. Turn crock pot on low and serve when cheese is melted or set on high for about 30 minutes. OR: layer in a 9x13-inch pan and bake at 350° for about 20 minutes or until cheese melts.

## PIZZA CUPS

*Amy Molyneux*

- |                            |                                   |
|----------------------------|-----------------------------------|
| ¾ lb. ground beef          | ½ tsp. salt                       |
| 1 (6 oz.) can tomato paste | 1 (10 oz.) can refrig. biscuits   |
| 1 T. instant minced onion  | ½-¾ C. shredded mozzarella cheese |
| 1 tsp. Italian seasoning   |                                   |

Brown and drain the beef. Stir in tomato paste, onion and seasonings (mixture will be thick). Cook over low heat for 5 minutes, stirring frequently. Place biscuits in a greased muffin tin, pressing to cover the bottom and the sides. Spoon about ¼ C. meat mixture into the biscuit-lined cups and sprinkle with cheese. Bake at 400° for 12 minutes or until golden brown. Yield: 12 pizza cups.

*We get experience while looking for something else.*



## PIZZA CASSEROLE

*Kay DeJong*

½ pkg. (6 oz.) Martha Gooch  
extra wide noodles  
1 lb. ground beef  
⅓ C. onion, chopped  
1 clove garlic, minced  
1 tsp. oregano

½ tsp. salt  
1 (10½ oz.) can tomato soup  
½ C. water  
1 (2 oz.) can mushrooms  
¾ C. grated cheddar cheese

Cook noodles according to package directions; drain and set aside. Brown beef. Add onion, garlic, oregano and salt to beef. Then add soup, water, mushrooms and noodles. Mix well for about 3-4 minutes. Pour into a greased 2½-qt. casserole dish. Sprinkle with ¾ C. grated cheddar cheese over the top. Bake at 350° for 30 minutes.

## PIZZA CASSEROLE

*Janet Masterson*

1 lb. ground beef, lean  
⅓ C. grated onion  
½ tsp. oregano  
½ tsp. salt

1 can tomato soup  
⅓ C. water  
2 C. wide noodles, cooked  
1 C. shredded cheese

Brown the ground beef with onion and seasonings. Combine all ingredients except ½ C. cheese. Pour into a 2-qt. casserole, sprinkle with remaining cheese on top. Bake at 350° for 30 minutes. Serves 8.

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## PIZZA CASSEROLE

*Juanita Bunting*

1 pkg. macaroni shells  
1 lb. hamburger  
1 med. onion, chopped  
1 med. can spaghetti sauce

1 medium can pizza sauce  
Velveeta cheese, in large chunks  
Mozzarella cheese

Boil macaroni in water. Brown hamburger and sprinkle in onion. Drain and add the spaghetti and pizza sauce and simmer. Drain macaroni and add to hamburger mix. Add chunks of Velveeta cheese and stir. Pour into a large casserole dish. Top with mozzarella cheese. Heat in oven at 350° until hot and bubbly.



## **BARBECUED BEEF SANDWICHES**

*Sherrill Helm*

1 (3 lb.) lean pot roast

### **SAUCE:**

½ C. ketchup

¼ C. chili sauce

2 T. onion, chopped

3 T. vinegar

½ C. white sugar

2 T. butter

Dash Worcestershire sauce

Dash Tobasco sauce

Cook pot roast (I usually use arm roast) and shred meat. Mix sauce ingredients and bring to a boil. Add meat and keep warm in crockpot until serving. (This is the recipe used by Central Christian Church for sale at the Boone Co. Fair lunch stand. Many, many of these sandwiches have been enjoyed.)

## **HEALTHY SLOPPY JOES**

*Ruby Snyder*

1 lb. lean (95%) ground beef

½ C. chunky salsa

1 C. tomato sauce

1 T. brown sugar Twin

Mix; cook until done. Can use with rice or stuff green peppers.

## **SURPRISE SANDWICHES**

*Martha A. Comfort*

½ lb. cubed ham or turkey ham

¼-½ lb. Velveeta, cubed

¼ C. minced onion

¼ C. French dressing or barbecue sauce

Miracle Whip, enough to moisten

Combine the above ingredients and spoon on hamburger buns. Wrap each bun in foil and bake at 400° for about 10 minutes, until the cheese has melted. I usually make the meat mixture ahead of time. Makes 8 sandwiches. I named these sandwiches "Surprise Sandwiches" because SURPRISE, I made something to eat.

## BEEF BURGERS

*Mitsi Shatzer*

2 lbs. ground beef, browned	1 T. brown sugar
1 onion, chopped	1 T. Worcestershire sauce
1 C. water	2 T. vinegar
1 C. ketchup or tomato juice	1 tsp. salt
2 T. mustard	

Cook all together on low. The longer the better.

## OPEN-FACE HAMBURGERS

*Opal Pettitt Farmer  
From Aaron Davis*

1¼ lb. hamburger	¾ C. cream
1 tsp. salt	¾ C. ketchup
½ tsp. pepper	8 hamburger buns
6 tsp. mustard	3 T. butter or margarine

Split buns. Melt butter and brush on buns. Mix hamburger with all other ingredients. Spread mix equally on the 16 half buns. Broil for 15 minutes at 350° or broil for 10-12 minutes at 550°, on low racks. Serve hot with vegetable or salad, makes a meal.

## ONION BURGERS

*Tammy Nehotte*

1 lb. ground beef	1 can French onion soup
1 T. flour	

In a skillet, brown hamburger and drain grease. Add flour and soup, simmer for about 20 minutes. Serve on buns with or without Cheez Whiz. Kids love these!

## **SLOPPY JOES**

*Linda Brubaker*

2 lbs. hamburger	1 T. dry mustard
2 C. onion, chopped	1 tsp. chili powder
2 C. ketchup	1 tsp. salt

Brown the meat and onions. Drain grease. Add rest of ingredients. Cover and simmer for 30 minutes.

## **CHICKEN SANDWICH**

*Cindy Molyneux*

3 chickens, taken off bone	½ can celery soup
1 cream of chicken soup	1 C. chicken broth

Take the chicken off the bone. Mix the other ingredients. Salt and pepper. Heat thoroughly. If too thin, add cornstarch.

## **RUNZA'S**

*Lisa Boggess*

### **FILLING:**

½ lb. ground beef	2 T. butter
1 onion, chopped	½ tsp. salt
2 C. cabbage, chopped	1/8 tsp. pepper

### **DOUGH:**

2 pkgs. yeast	1 egg, beaten
½ C. warm water	2 C. warm water
¾ C. shortening	1 tsp. salt
¾ C. sugar	6-8 C. flour

Mix ingredients for dough in order. Let rise. Brown beef and onions. Wilt cabbage in butter. Add to beef with salt and pepper. Roll dough very thin and cut into 7-inch squares. Place meat mixture in the center. Bring corners of dough to center and bake at 350° for 20 minutes. Make several batches and freeze for later.

## BONELESS BIRDS

Mary A. Else

6 pieces pounded round steak,  
(6x4-inch pieces)

6 strips of bacon, same size

### DRESSING:

Dry bread, crushed  
Onion

Salt & pepper

Place the bacon strips on the steak pieces. Dressing should be mixed and placed on steak pieces and rolled up and secured with toothpicks. Roll in flour. Place the boneless birds in heavy oiled skillet and brown. Add enough water ( $\frac{1}{4}$ - $\frac{1}{2}$  C.) to cover and simmer until tender (30-40 minutes) more or less or until tender. Add small amount of flour to leavings and brown. Then add sufficient water or milk to make gravy for mashed potatoes. This recipe makes 6 boneless birds.

## CHICKEN ALA CAN CAN

Maxine Hanna

1 (10 oz.) can chicken soup  
1 (10½ oz.) can cream of celery  
soup  
1 soup can of water

1 (12 oz.) can boned chicken  
(1½ C.)  
1½ can French fried onions  
1½ C. Minute Rice

Use a large electric skillet. Combine the soups, water, chicken and rice right from the box. Stir to mix. Bring quickly to a boil. Cover and reduce heat. Simmer for 7-10 minutes. Top with onions. Serves 4-6.

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*"Thank you" may be written in small letters, but it is a capital idea.*

## **CHICKEN ASPARAGUS CASSEROLE**

*Hazel Hemphill*

1 pkg. crushed Triscuits	3 cans boned chicken
2 cans cream of chicken soup	1 C. mushrooms
2 cans water chestnuts	½ C. mayonnaise
2 cans cut asparagus, drained	

### **SAUCE:**

2 C. mushroom soup	1 C. sour cream
--------------------	-----------------

Drain and slice the water chestnuts. Put half the Triscuits in the bottom of a buttered casserole dish. Spread in layers of chicken, asparagus, mushrooms, chestnuts and season. Pour chicken soup that has been heated and mayonnaise over mixture and put rest of Triscuits over top. Bake at 350° for 1 hour, covered, and 15-30 minutes, uncovered.

## **EASY CHICKEN AND BISCUITS**

*Linda Geier*

1 large can chicken breasts	1 can cream of chicken soup
1 lg. can of Grands or crescents, refrigerator biscuits	½ can milk
	½ C. shredded American cheese

Heat 1 can of cream of chicken soup, ½ can milk and ¼-½ C. cheese, according to taste until cheese is melted. Using a package of 8 biscuits or crescents, roll biscuits in oblong shape or flatten crescents and roll wide end to point. Place chicken and ¼ C. shredded cheese onto 8 biscuits. Place biscuits on ⅔ of melted soup mixture and spoon remaining sauce over the top. You can also double sauce recipe to serve with chicken and biscuits. Bake at 350° for 20-25 minutes or until biscuits are brown.

*The largest room in the world is the room for improvement.*



## CHICKEN AND BISCUITS

*Shirley VanZee*

- |                             |                    |
|-----------------------------|--------------------|
| 1 can cream of chicken soup | 1 T. chopped onion |
| ½ C. milk                   | 1 C. Bisquick      |
| 5 ozs. boned chicken        | 1 tsp. pepper      |
| ½ C. frozen peas            |                    |

Blend soup and milk. Add chicken, peas, onion and pepper. Put in 1-qt. casserole dish. Combine Bisquick and milk according to directions on package. Drop by tablespoons onto chicken mixture. Bake at 450° for 20 minutes or until biscuits are light brown and sauce is bubbling.

## CREAMY BAKED CHICKEN BREASTS

*Betty Broerman*

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| 4 chicken breasts, halved & skinned | ¼ C. dry white wine or water    |
| 8 slices Swiss cheese               | 1 pkg. seasoned croutons, crush |
| 1 can cream of chicken soup         | ⅓ C. margarine, melted          |

Arrange chicken in a 9x13-inch baking dish, top with a slice of cheese on each breasts. In a bowl, mix the soup and wine and half of the croutons. Pour over chicken and top with rest of croutons. Drizzle with butter. Bake for 50-55 minutes.

## MELINDA'S CHICKEN ROLL-UPS

*Linda Cohrt*

- |                              |                           |
|------------------------------|---------------------------|
| 6-8 dried beef slices        | 1 T. Worcestershire sauce |
| 1 can cream of mushroom soup | 6 boned chicken breasts   |
| 1 (8 oz.) cont. sour cream   | 6 slices bacon            |
| Dash garlic salt             |                           |

Line a 9x13-inch baking dish with dried beef. Wrap a slice of bacon around each chicken breast and lay on dried beef. Mix together the soup, sour cream, Worcestershire sauce and garlic. Pour over the chicken breasts. Bake at 275° for 2½-3 hours.

## **LOW-FAT CHICKEN BURRITOS**

*Amy Molyneux*

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| 1 pkg. fat-free tortillas             | 2 T. chopped black olives, opt.       |
| 2 C. cooked, shredded chicken breasts | 1 can fat-free refried beans          |
| 1 pkg. taco seasoning mix             | 1 c. shredded fat-free cheddar cheese |
| ¼ C. water                            | 2 C. shredded lettuce                 |
| ½ C. prepared salsa                   | 1 C. tomato, chopped                  |

Remove tortillas from refrigerator and set aside. In a large non-stick skillet, place chicken, taco seasoning mix and water. Bring to a boil; reduce heat and add refried beans. Simmer, uncovered for 5 minutes. Stir in salsa and optional black olives. Heat tortillas according to package directions; keep well covered until used. Divide and spoon chicken and bean mixture onto tortillas. Top with cheese, lettuce and tomato. Fold or roll-up and serve immediately. Makes 10 burritos.

## **CHICKEN CORDON BLEU**

*Edna Koogler*

- |                                      |                             |
|--------------------------------------|-----------------------------|
| 6 deboned & skinless chicken breasts | 6 slices Swiss cheese       |
| 6 slices shaved Ham                  | 1 can cream of chicken soup |
|                                      | ¼ C. white wine             |

Wash and dry chicken. Pound chicken to flatten. Add cheese and ham and roll; fasten with a toothpick. Brown in butter or margarine on all sides. Remove from heat. If roll holds together, remove toothpick. Place in flat baking dish. Mix soup and wine and pour over chicken. Bake at 350° for 30-45 minutes uncovered. Serves 6. NOTE: The wine may be omitted. If so, use ¼ C. water and a small amount of butter or margarine.

*Every minute you are angry, you lose 60 seconds of happiness.*

## CHICKEN CORDON BLEU

*Kay DeJong*

8 half chicken breasts, boned  
1/8 tsp. lemon or orange juice,  
per breasts  
3 eggs  
1 C. fine bread crumbs

2 T. butter or margarine  
8 slices boiled ham  
8 slices Swiss cheese  
Grated Parmesan cheese

### SAUCE:

1/2 C. celery, chopped  
4 tsp. butter or margarine  
1 C. chicken broth

1/2 C. onion, chopped  
1/4 C. flour  
2 cans cream of chicken soup

Set oven at 350°. Pound breasts thin between 2 pieces of plastic wrap to 1/4-inch thick. Season with lemon or orange juice. Beat eggs and dip chicken in egg, then roll in bread crumbs, coating both sides of chicken. Saute' chicken in butter, turning once. Remove from pan. Top with 1 slice of ham and 1 slice of cheese. Fold over and hold together with toothpicks. Put in shallow pan. (Cream of chicken soup should be 10 3/4 oz. cans each.)

For the Sauce: Combine ingredients in a 3-qt. pan and cook until creamy. Pour sauce over chicken breasts. Bake for 45 minutes (or more) and sprinkle with Parmesan cheese.

## COOKED CHICKEN AND DRESSING CASSEROLE

*Frances Knoot*

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3-4 lbs. chicken  
2 C. celery, diced  
1 onion, diced  
1/2 tsp. salt  
1 qt. dry bread, diced  
1/2 tsp. sage  
1/4 C. onion, chopped

1/2 tsp. salt  
1/8 tsp. pepper  
4 C. chicken broth  
1/2 C. flour  
2 eggs  
Salt & pepper

Cook and cut up chicken, celery, onion and salt until chicken is done. Remove from stove. Remove chicken from broth to cool; debone and cut chicken into bite-size pieces. In a 9x13-inch pyrex dish, arrange cut up chicken for the first layer. For the second layer: Mix bread, sage, onion, salt and pepper; mix well and spread over chicken. For the third layer: Mix chicken broth, flour, eggs, salt and pepper; blend well and pour over first two layers. Bake, uncovered at 350° for 1 hour.

## **CHICKEN CASSEROLE**

*Darlene Hamilton*

- |                             |  |
|-----------------------------|--|
| 2 C. chicken                | 1 (8 oz.) pkg. noodles, partially cooked |
| 1 C. celery, cut up         |  |
| 2 T. onion (chopped)        | ½ C. mayonnaise                          |
| ½ C. almonds, slivered      | 3 T. thin cream                          |
| 1 can cream of chicken soup | 2 C. potato chips, crushed               |

Cook chicken, remove meat, cut into small pieces. Saute ' celery and onions in butter until tender. Mix chicken, celery, onions, almonds, noodles, soup, mayonnaise and cream together. Place in a greased casserole dish. Cover with crushed potato chips. Bake for 45 minutes at 350°.

## **CHICKEN CASSEROLE**

*Lois Tarr*

- |                                     |                                |
|-------------------------------------|--------------------------------|
| 1 (5 oz.) can cream of chicken soup | 1 C. canned peas, well drained |
| 1 (5 oz.) can boned chicken         | ⅓ C. milk                      |
|                                     | 1 C. potato chips, crushed     |

Empty soup in casserole. Add milk. Stir and add drained chicken. Crush potato chips in sack with rolling pin. Measure ¾ C. and arrange over chicken. Add peas. Sprinkle on rest of potato chips. Bake for 25 minutes at 350°.

## **CHICKEN CASSEROLE**

*Donna Gatton  
Beulah Bunting*

- |                              |                  |
|------------------------------|------------------|
| 8 chicken breasts            | 40 Ritz crackers |
| ¼ C. chicken broth           | 2 T. poppy seed  |
| 1½ C. sour cream             | ⅓ C. margarine   |
| 2 cans cream of chicken soup |                  |

Cook chicken breasts, cut in bite-size pieces. Mix the chicken broth, sour cream and chicken soup. Place this over chicken in a 9x13-inch casserole dish. Crush Ritz crackers and add poppy seed. Put on top of casserole. Pour melted margarine over the above. Bake at 350° for 45 minutes or until bubbly.



## ROSEMARY'S CASSEROLE

*Rick Corbett*

- |  |   |
|--|---|
| 2 (5 oz.) pkgs. chow mein noodles                                  | 2 (12 <sup>3</sup> / <sub>4</sub> oz.) cans liquid, (1 water, 1 milk) |
| 4 chicken breasts, cooked  | Crushed potato chips, opt. or 1 can potato sticks                     |
| 2 (12 <sup>3</sup> / <sub>4</sub> oz.) cans cream of mushroom soup | 1/2 C. celery, chopped  |
| 2 (12 <sup>3</sup> / <sub>4</sub> oz.) cans cream of chicken soup  | 1 sm. onion, chopped  |
|  | 1 lg. green pepper, chopped   |

Preheat oven to 325°. In a large casserole dish, mix all ingredients. Bake for 1½ hours. At end of cooking time, add 1 can of potato sticks or other topping for 15 minutes. This also works with leftover turkey scraps, about 4 cups.

## TURKEY OR CHICKEN CASSEROLE

*Linda Brubaker*

- |  |                        |
|--|------------------------|
| 8 slices bread                         | 3/4 tsp. salt          |
| 2 C. chicken or turkey, cook and drain | 3/4 tsp. pepper        |
| 1 C. onion, chopped                    | 2 eggs                 |
| 1 C. celery, chopped                   | 1½ C. chicken broth    |
| 3/4 C. Helman's mayonnaise             | 1 can mushroom soup    |
|  | 1/2 C. shredded cheese |

Butter both sides of bread and cut into ½-inch cubes. May add two extra slices if need to. Combine diced meat, onion, celery, mayonnaise, salt and pepper. Put one half of cubed bread in a greased 9x13-inch pan. Then top with half of mayonnaise mixture. Repeat layers. Pour over all two slightly beaten eggs, combined with chicken broth. Let this stand overnight in refrigerator. Next morning, top with one can of cream of mushroom soup. Bake at 350° for 50 minutes. Sprinkle shredded cheese on top and bake for 10 minutes more.

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*Keep your words soft and sweet, you never  
when you may have to eat them.*



## CHICKEN CASSEROLE

*Toni Whitaker*

- |                                       |                             |
|---------------------------------------|-----------------------------|
| 1¼ C. Minute Rice                     | Salt, as needed             |
| 1¼ C. chicken broth                   | 1 (8 oz.) jar Cheez Whiz    |
| ½ stick margarine                     | 1 can cream of chicken soup |
| 2 pkgs. chopped broccoli<br>(20 ozs.) | Shredded cheddar cheese     |

Cook broccoli in 1 C. of water until tender; drain. Cook Minute Rice in chicken broth. When done, add margarine and mix with broccoli, Cheez Whiz and soup. Let stand a while before baking. Sprinkle shredded cheese on top. Bake in a 9x9-inch baking dish until bubbly, about 20 minutes at 350°.

## CHICKEN CASSEROLE

*Florence Stitely*

- |                            |                             |
|----------------------------|-----------------------------|
| 2 C. cooked chicken, diced | ½ C. mayonnaise             |
| 1 C. celery, diced fine    | ½ C. water chestnut, diced  |
| 1 C. onion, diced fine     | 1 can cream of chicken soup |
| ¼ C. green pepper, diced   | 1 T. lemon juice            |
| 1 C. cooked rice           | Salt, to taste              |

Mix all together. Place in a buttered casserole dish. Bake for 1 hour at 350°. Cover top with buttered corn flakes the last 15 minutes.

## REFRIGERATOR CHICKEN CASSEROLE

*Evelyn Stephen*

- |   |   |
|---|---|
| 2½ C. cooked chicken, diced                                     | 1 sm. onion, finely chopped             |
| 2 C. elbow macaroni   | 1 (2 oz.) jar pimento, diced            |
| 2 cans cream of mushroom soup<br>or 1 can cream of chicken soup | 1 (5 oz.) can water chestnut,<br>sliced |
| 1 soup can of milk  | ½ lb. grated cheddar cheese             |
| 1¾ C. chicken broth   | ½ tsp. salt, optional                   |

Mix all ingredients in order given. Pour in well greased 9x13-inch pan. Cover with heavy foil. Refrigerate overnight until ready to bake. Uncover, bake at 350° for 1 hour.

## CHICKEN CASSEROLE

*Ione Hulbert*

- |                              |                              |
|------------------------------|------------------------------|
| 7 ozs. noodles, uncooked     | 2 C. chicken, diced          |
| 2 C. milk                    | ½ tsp. salt                  |
| 1 can cream of chicken soup  | 1 sm. onion, chopped fine    |
| 1 can cream of mushroom soup | ½ lb. grated American cheese |
| 1 C. chicken broth           |                              |

Mix all ingredients, cover and refrigerate overnight or 3-4 hours. Put into 9x13-inch pan. Bake for 45 minutes to 1 hour at 350°.

## CHICKEN DELIGHT CASSEROLE

*Kendra Slycord*

- |  |                              |
|--|------------------------------|
| 1-2 boiled chicken, broken in large pieces | 1 pt. milk                   |
| 1 (7 oz.) pkg. creamette shells, uncooked  | 1 sm. onion, chopped fine    |
| 1 C. broth                                 | 1 sm. green pepper, chopped  |
| 2 cans cream of mushroom soup              | ½ C. celery, chopped         |
|  | 4 hard boiled eggs, diced    |
|  | ½ lb. Velveeta cheese, diced |

Mix all ingredients in a large baking dish (9x13-inch or larger). Refrigerate overnight. Bake at 350° covered for 30 minutes. Remove cover and continue to bake for another 30 minutes or until brown.

## OVERNIGHT CHICKEN CASSEROLE

*Linda Cohrt*

- |                               |                              |
|-------------------------------|------------------------------|
| 2½ C. rotini macaroni         | 1 C. cream of mushroom soup  |
| 1 C. chicken broth            | 1 C. cream of chicken soup   |
| 1 C. milk                     | 2-3 C. cooked chicken, cubed |
| 1 (8 oz.) pkg. cheddar cheese |                              |

Mix the above ingredients and place in a 9x13-inch baking dish. Cover with foil. Refrigerate overnight. Stir before baking. Bake at 325° for 45 minutes, covered, 20 minutes, uncovered.

## **CHICKEN CASSEROLE**

*Kendra Slycord*

2-3 C. cooked chicken, cubed	1/4-1/2 C. cheese, cubed
2 C. uncooked macaroni	1 sm. onion, diced
2 cans cream of mushroom or chicken soup	2 sm. cans mushrooms, opt.
	2 C. milk

Mix all ingredients together. Place in a large greased casserole dish or cake pan (9x13-inch). Refrigerate overnight or for several hours. Bake at 350° for 45-60 minutes. Serves 6-8. Top with cracker crumbs, grated cheese or croutons if desired before baking.

## **CHICKEN CASSEROLE**

*Lillian Brown*

4 chicken breasts	1 C. milk
4 slices of cheese	1 C. herb seasoning stuffing
1 can chicken soup	1 tsp. salt

In an 8x8-inch dish, bone the chicken and place in dish. Add cheese, stuffing, salt and 1 can of chicken soup with 1 can of milk. Pour over the chicken and bake for 1 hour at 350°.

## **CHICKEN ENCHILADAS**

*Blanche Havener*

White chicken meat, cooked, shredded or chopped	1 C. green chilies
2 C. cream of chicken soup	1 C. onion, chopped
1 C. sour cream	Shredded Monterey Jack cheese

Mix the soup and sour cream together. Reserve some for the top. Add the chicken and half the cheese to the rest. Can also add the onions and green chilies. Place meat mixture in tortillas, about 1/4 C. in each. Roll and place open side down in 9x13-inch pan sprayed with Pam. Put sauce over all and sprinkle with remaining cheese. Bake for 30 minutes at 350°. Makes about 8-10 shells.

## CHICKEN/VEGETABLE CASSEROLE

Grace Noel

- |  |   |
|--|---|
| 1 (10 <sup>3</sup> / <sub>4</sub> oz.) can cream of chicken soup | 2 C. cooked chicken or turkey, cubed            |
| 1/2 tsp. lemon juice   | 1 (16 oz.) pkg. frozen California vegetable mix |
| 1/2 C. mayonnaise or salad dressing                              | 1/4 C. butter or oleo, melted                   |
| 1/4 tsp. curry powder  | 1 C. crushed corn flakes                        |
| 1/2 C. grated American cheese                                    | 1 tsp. parsley flakes                           |

Thoroughly combine soup, mayonnaise, lemon juice and curry powder. Fold in chicken or turkey and vegetables. Put in a 9x13-inch baking dish, oiled. Sprinkle with cheese. Spread corn flakes over the top (they need to be combined with the oleo and parsley flakes). Bake at 350° for 45 minutes to 1 hour or until bubbles and brown.

## CHICKEN ENCHILADAS

Jan Crouch

10 white flour/whole wheat tortillas

### FILLING:

- |   |                     |
|---|---------------------|
| 2 1/2-3 C. cooked turkey or chicken, shredded | 1/2-1 C. sour cream |
| 4 ozs. green chilies, diced                   | 1/2 tsp. cumin      |
|   | Salt & pepper       |

### SAUCE:

- |                              |                             |
|------------------------------|-----------------------------|
| 1 can cream of mushroom soup | 1/4 tsp. tarragon           |
| 1/2 C. milk                  | 2 C. cheddar cheese, grated |
| 1/2 tsp. cumin               |                             |

Warm tortillas in frying pan to soften. Combine filling ingredients. Spoon 2 T. of filling along each tortilla; roll closed. Place seam side down in a 9x13-inch lightly greased pan. Mix the first 4 sauce ingredients and pour over enchiladas. Top with cheese. Bake, covered at 350° for 30 minutes. Uncover for the last 10 minutes of baking time.

## **CHICKEN OR TURKEY ENCHILADAS**

*Jennifer Tofteberg*

3-4 C. chicken or turkey	6 ozs. sour cream
1 dozen flour tortillas	4 ozs. green chilies
2 (10 oz.) cans cream of chicken soup	½-1 lb. cheddar cheese

Place small amount of meat (⅓ C.) in center of uncooked tortilla shell. Top with grated cheese and loosely roll to close. Place in an ungreased 9x13-inch pan. Place any extra meat or cheese on top of shells. Mix soup, sour cream, chilies and broth. Pour over shells. Bake at 350° for 30-45 minutes. TIP: Refrigerate chicken broth ahead of time so fat floats to top and can be removed before using.

## **CHICKEN LIVERS IN SOUR CREAM**

*Mary E. Palmer*

1 lg. onion, sliced	Salt & pepper, to taste
2 tsp. bottled gravy or Worcestershire sauce	Rosemary, crumbled, opt.
¼ C. butter or margarine	1 (8 oz.) can peas
1 lb. chicken livers	1 tsp. cornstarch
	1 C. dairy sour cream

Cook onion in gravy (Worcestershire sauce) and butter (margarine) for 5 minutes. Add livers; season and brown. Stir in liquid from peas, blended with cornstarch. Cook, stirring until thickened. Add peas and sour cream. Heat and serve.

## **CHICKEN AND MUSHROOM CASSEROLE**

*Jana Van Hulzen*

4 boneless chicken breasts	2 (10¾ oz.) cans mushroom soup
Salt & pepper	
¼ C. dry white wine or cooking sherry	½ C. water
2 sm. cans sliced mushrooms	Garlic to taste

Place chicken in crock pot or slow cooker. Season with salt & pepper. Mix remaining ingredients and pour over chicken. Cover and cook on low for 7-9 hours or on high for 3-4 hours. Serve over noodles or rice. Recipe may be doubled for 5-qt. model.



## CHICKEN PARMESAN

*Sheryl Shaw*

- |  |                                  |
|--|----------------------------------|
| 1 egg or 2 egg whites, beaten              | 2 T. margarine                   |
| 4 skinless, boneless chicken breast halves | 2 C. traditional spaghetti sauce |
| ½ C. Italian seasoned, dry bread crumbs    | ½ C. mozzarella cheese           |
|  | 1 T. Parmesan cheese             |

Dip chicken into egg on waxed paper. Coat chicken with crumbs. In a skillet, over medium heat, in hot margarine cook the chicken until browned on both sides. Remove from skillet and put in baking dish. Bake for about 40 minutes or until chicken is cooked. Remove from oven and pour spaghetti sauce and sprinkle mozzarella cheese over top. Return to oven until heated. Sprinkle with Parmesan cheese. Can serve with spaghetti. Oven temperature should be 350°.

## CHICKEN NUGGETS

*Grace Noel*

- |                                   |   |
|-----------------------------------|---|
| 2½ C. corn chex, crushed to 1¼ C. | 1/8 tsp. garlic powder  |
| ½ C. Parmesan cheese              | 1 lb. boneless, skinned chicken breasts, cut in 1x2-inch pieces |
| ½ tsp. seasoned salt              | 3 T. oleo, melted   |
| ¼ tsp. paprika                    | 1 T. milk   |

Preheat oven to 400°. Line a baking sheet with aluminum foil. Combine dry ingredients and set aside. Combine oleo and milk. Dip chicken pieces in oleo mix, roll in cereal mix to coat evenly. Place on prepared baking sheet for 14-16 minutes or until golden brown and chicken is no longer pink; turning half way through. May be served with barbecue sauce or sweet & sour sauce. Makes 25-30 pieces.

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*Laughter is the spice of life, but remember, we are the shakers.*

## **EASY CHICKEN PIE**

*Jone Molyneux*

1 chicken, cut up	1 can cream of chicken soup
1 can veg-all or mixed vegetables, drained	1 can chicken broth
1 can peas, drained	1 C. milk
½ stick oleo	1½ C. self-rising flour

Cook chicken and remove from bone. Place in deep dish that has been sprayed with a non-stick cooking spray. Pour vegetables over chicken. Melt oleo and pour over chicken and vegetables. Make batter with milk and self-rising flour. Pour over chicken. Mix cream of chicken soup and chicken broth together and pour over top. Bake at 350° for 45 minutes or until brown.

## **ONE DISH CHICKEN & RICE BAKE**

*Louise Brummel  
Shirley Kime*

1 can cream of mushroom soup	¼ tsp. paprika
1 C. water	¼ tsp. pepper
¾ C. uncooked regular long grain rice	4 boneless, skinless chicken breast halves

In a 2-qt. shallow baking dish, mix soup, water, rice, paprika and pepper. Cover. Bake at 375° for 45 minutes or until done. Serves 4.

## **CHICKEN AND RICE CASSEROLE**

*Floren Shultz*

1 C. instant rice	2 cans celery soup
4 deboned chicken breasts	1 pkg. Lipton onion soup (dry)

Preheat oven to 350°. Grease a square 9-inch baking dish thoroughly. Sprinkle the instant rice evenly over pan. Pour celery soup evenly over rice, then add chicken breasts or cubed chicken over above. Sprinkle dry Lipton onion soup over chicken, then the second can of celery soup. Do not dilute the soup. Bake, covered at 350° for 45-50 minutes depending upon the size of chicken breasts if left whole rather than cubes.

## CHICKEN AND RICE BAKE

*Judy Bridges*

- |                           |                                      |
|---------------------------|--------------------------------------|
| 1 C. uncooked Minute Rice | 1 (10 oz.) can cream of chicken soup |
| 1 C. celery, sliced       | 1 1/4 C. water                       |
| 1/2 C. onion, chopped     |                                      |
| 3/4 C. mayonnaise         |                                      |

Into a greased casserole, place rice, then onion and celery. Top with half of soup, mayonnaise and water mixture. Put chicken parts on top. Pour remaining half of mixture over top. Bake for 1 1/2 hours at 350°.

## BAKED CHICKEN AND RICE

*Evelyn Garden*

- |   |                           |
|---|---------------------------|
| 1 can mushroom or 1 can cream of chicken soup | 1 C. rice, uncooked       |
| 1 can celery soup                             | 1 frying chicken, cut up  |
| 1 can milk                                    | 1 pkg. dry onion soup mix |

Stir together soup, milk and rice. Put into a 9x12-inch baking dish. Arrange chicken pieces on top. Don't salt or flour it. Sprinkle dry onion soup mix over the whole thing. Cover tightly with foil. Bake at 325° for 2-2 1/2 hours.

## CHICKEN WITH RICE

*Sue Bainbridge Roberts*

- |                             |                              |
|-----------------------------|------------------------------|
| 3/4 C. long grain rice      | 1 pkg. Lipton onion soup mix |
| Chicken breasts, boneless   | 1 can water                  |
| 1 can cream of chicken soup |                              |

Place the rice in a greased 9x13-inch pan. Lay chicken on top. Mix and heat the rest of the ingredients. Pour over chicken and rice. Bake, covered for 1 hour at 350°. Uncover and bake for 10-15 minutes longer.

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*Keep smiling, it increases your face value.*

## CHICKEN WITH RICE

*Nancy Strasser*

- |                              |                            |
|------------------------------|----------------------------|
| 1 sm. pkg. Minute Rice       | 1 C. milk or chicken broth |
| 1 can cream of celery soup   | Chicken or turkey pieces   |
| 1 can cream of chicken soup  | ¼ lb. cheese, cubed        |
| ½ pkg. Lipton onion soup mix |                            |

Butter an 8x12-inch pan. Sprinkle rice to cover the bottom of the pan. Mix 2 soups, milk and cubed cheese. Pour over rice, be sure they are well blended. Cover with chicken pieces. Sprinkle with dry soup on top. Seal with aluminum foil. Bake at 350° for 2 hours, 15 minutes. Do not remove foil until time is up.

## CRESCENT CHICKEN SQUARES

*Sharon Lockard*

- |                                   |  |
|-----------------------------------|--|
| 1 (8 oz.) pkg. cream cheese, soft | 1 T. chives/onion, chopped                     |
| 3 T. margarine, melted            | 1 T. pimento, chopped                          |
| 2 C. cooked chicken, cubed        | 1 (8 oz.) pkg. Pillsbury crescent dinner rolls |
| ¼ tsp. salt                       | ¾ C. seasoned croutons, crushed                |
| ⅓ tsp. pepper                     |  |
| 6 T. milk                         |  |

Preheat oven to 350°. Blend cream cheese, 2 T. margarine (reserve 1 T.) until smooth. Add next 6 ingredients. Mix well. Mixture should be moist, but not soupy. Add a teaspoon or so of milk if extra moisture is needed. Separate rolls into 4 rectangles. Press firmly where perforated to seal tightly. Spoon ½ C. meat mixture on center of each rectangle. Pull all 4 corners together on top of chicken mixture and twist to seal. Brush tops with remaining reserved margarine. Dip in crushed crouton crumbs. Bake on ungreased cookie sheet for 20-25 minutes at 350° for until golden brown.

*To keep young, associate with young people, to grow old  
try keeping up with them.*



## CHICKEN SUPREME

*Beatrice Millikin*

- |                               |                           |
|-------------------------------|---------------------------|
| 2 C. chicken, cooked          | ½ tsp. salt               |
| 2 C. raw macaroni             | ¼ tsp. pepper             |
| 2 cans cream of mushroom soup | 3 T. butter               |
| 2 C. milk                     | 1 C. sharp cheese, grated |
| 2 med. onions, chopped        |                           |

Combine all ingredients except cheese. Put in 2-qt. casserole dish. Grate cheese over top and refrigerate overnight. Bake at 350° for 1 hour and 30 minutes or a little longer if required. Yield: 8 large servings. My oven is a little slow, so I bake it a little longer than the recipe says.

## CHICKEN TETRAZZINI

*Kathryn Heaton*

- |                           |                              |
|---------------------------|------------------------------|
| Chicken, whole or breasts | 2 cans cream of chicken soup |
| 1 stick butter            | 1 pt. sour cream             |
| 2 cans mushrooms          | Parmesan cheese              |
| 7 ozs. spaghetti          |                              |

Boil chicken until done, bone chicken and saute' chicken and mushrooms in butter. Cook spaghetti according to directions on the package. Add soup and sour cream to cooked spaghetti. Add chicken and mushrooms. Put into a greased casserole and top with Parmesan cheese. Bake at 350° for 40 minutes. Makes 1 large casserole or 2 medium casseroles. Can mix ahead and put in freezer. Best served with salad and toasted french bread.

## KRAUT AND CHICKEN

*Dorothy Ballinger*

- |   |                         |
|---|-------------------------|
| 1 (3 lb.) fryer, cut up                       | 1 T. minced onion       |
| 1 (16 oz.) can Frank's sour kraut,<br>drained | 1 medium tomato, sliced |
| 1 medium green pepper, chopped                | Salt & pepper, to taste |
|   | Soy sauce, to taste     |

Fry chicken until done. Add remaining ingredients.



## CHICKEN 'N' VEGETABLES

*Tammy Nehotte*

- |   |   |
|---|---|
| 1 T. vegetable oil  | ¼ tsp. dried basil leaves, crushed  |
| 4 skinless, boneless chicken breasts halves (about 1 lb.) | 1/8 tsp. pepper   |
| 1 (10½ oz.) can cream of broccoli soup                    | 1 (16 oz.) bag frozen vegetable combination (broccoli, carrots & cauliflower) |
| ½ C. milk   |   |

In a 10-inch skillet, brown the chicken breast in hot oil. Remove and set aside. Pour off fat. In same skillet, combine soup, milk, basil and pepper; add vegetables. Heat to boiling, return chicken to skillet. Reduce heat to low, cover and cook for 10 minutes longer or until chicken is no longer pink and vegetables are tender. Serve with rice.

## CHICKEN VEGGIE PASTA

*Shirley Kime*

- |  |   |
|--|---|
| 1 can condensed cream of chicken & broccoli soup | 2 med. carrots, diced                               |
| ½ C. milk  | 2½ C. cooked rotini, drain (or corkscrew)           |
| ¼ C. Parmesan cheese, grated                     | 2 (5 oz.) cans Swanson chunk white chicken, drained |
| 1/8 tsp. garlic powder                           | ½ C. Velveeta cheese, shredded                      |
| 1/8 tsp. pepper                                  |   |
| 2 C. broccoli flowerets                          |   |

In saucepan, mix soup, milk, cheese, garlic powder, pepper, broccoli and carrots. Heat to a boil. Cover and cook over low heat until vegetables are tender; stir occasionally. Add rotini or corkscrew pasta and chicken; heat, then turn off. Add the ½ C. Velveeta cheese, shredded and cover to melt.

*An unkind remark is like a killing frost, no matter how much it warms up, the damage is already done.*

## CRAZY CHICKEN

*Tammy Nehotte*

- |  |                               |
|--|-------------------------------|
| 4-6 boneless, skinless chicken breasts | ½-¾ C. milk                   |
| 1 can cream of mushroom soup           | 1 sm. can Durkee fried onions |
| 1 can cream of celery soup             | 4-6 slices Swiss cheese       |

In a skillet, brown the chicken breasts, place in a casserole dish. Place 1 slice of cheese on each chicken breast. In a separate bowl, mix soups and milk together and pour over chicken. Bake at 350° for 30-45 minutes. For the last 15 minutes, put Durkee French fried onions on. The gravy that you have is great over rice or mashed potatoes.

## EASY POT PIE

*Grace Noel*

- |  |                                |
|--|--------------------------------|
| 3 C. chicken or turkey, cubed  | 2 T. flour                     |
| 1 (16 oz.) can mixed vegetables, drained or 2 C. frozen mixed vegetables | 2 C. chicken broth             |
| 1 (10¾ oz.) can cream of celery soup                                     | ¼ tsp. dried rosemary, crushed |
|  | ¼ tsp. pepper                  |
|  | ¼ C. onion, chopped            |

### BISCUIT TOPPING:

- |                       |                               |
|-----------------------|-------------------------------|
| 1 C. flour            | ½ tsp. lemon pepper or pepper |
| 1½ tsp. baking powder | 1 C. buttermilk               |
| ½ tsp. salt           | ½ C. oleo, melted             |

Combine chicken, vegetables, soup, onion and flour in pan. Add broth, rosemary and pepper. Bring to a boil and boil for 1 minute. Pour into a 1½-qt., ungreased baking dish.

For the Topping: Mix ingredients until just moist. Spoon over chicken mix. Bake at 425° for 25 minutes or until brown.

## LASAGNA CORDON BLEU

*Kendra Slycord*

1 (8 oz.) pkg. lasagna noodles	1 C. milk
¼ C. butter	½ C. Parmesan cheese
⅓ C. flour	2 (3 oz.) cans mushrooms, drain
1/8 tsp. garlic powder	1 (10 oz.) pkg. broccoli
1 T. dried onion	2 C. chicken or turkey, cooked
1/8 tsp. pepper	1 (8 oz.) pkg. mozzarella cheese
2 C. chicken broth	6 ozs. sliced ham

Cook noodles according to package directions. Melt butter in saucepan and blend in next 4 ingredients. Add broth and milk and cook; stir until bubbly. Stir in Parmesan cheese and mushrooms. In a 9x13-inch pan, layer half the noodles, broccoli, chicken, mozzarella cheese, ⅓ of the milk mixture and the ham. Top with the remaining half of noodles and the remaining milk mixture. Sprinkle with ½ C. Parmesan cheese. Bake at 350° for 35 minutes. Let stand 10 minutes before cutting. This can be prepared in advance and refrigerated.

## SESAME CHICKEN

*Martha A. Comfort*

2 raw boneless chicken breasts	¼ tsp. pepper
3 stalks celery	2 T. soy sauce
1 carrot	½ tsp. dried parsley
1 C. frozen peas	2 tsp. sesame seeds
1 sm. onion	1 T. cornstarch
1 C. chicken broth*	2 T. water
1 green pepper	Hot cooked rice
1 tsp. salt	

Cut chicken into strips. This is easiest if the chicken is partially frozen. Slice carrots, celery and green pepper. Dice onion. Prepare chicken broth. Heat skillet with a couple of teaspoonfuls of vegetable oil in it. Stir fry the chicken until white. Add salt, pepper, soy sauce, parsley, sesame seeds, carrot, celery, onion and green pepper. Stir fry for 2 minutes; add broth. Cover and cook for 5 minutes. Add green peas. Mix cornstarch and water. Stir into mixture and cook until thickened. Serve over rice. Serves 4. The night before, I usually slice and chop the vegetables and I slice the meat so that when I come home from work I just throw this dish together. NOTE:\*I use 1 C. water with 2 bouillon cubes in it for the chicken broth.

## SPICY CHICKEN

*Tony DeJong*

- |  |                                    |
|--|------------------------------------|
| 1 lb. boneless chicken breast,<br>halves | 3 green onions, with tops          |
| 2 tsp. cornstarch                        | 1 hot chili                        |
| ½ tsp. salt                              | 2 T. vegetable oil                 |
| ¼ tsp. white pepper                      | 2 tsp. garlic, finely chopped      |
|  | 1 tsp. ginger root, finely chopped |

Cut chicken into ½-inch strips. Toss chicken, cornstarch, salt and white pepper in medium bowl. Cover and refrigerate for 20 minutes. Cut green onions diagonally into 1-inch pieces. Cut chili into very thin slices. Heat skillet until very hot. Add vegetable oil. Add chili, garlic and ginger root. Stir-fry until chicken turns white. Add green onions. Stir-fry for 1 minute. Serve over hot cooked rice. Serves 4.

## BARBECUED HAM

*Martha Comfort*

- |                       |                               |
|-----------------------|-------------------------------|
| ¼ C. onion, chopped   | 1½ T. brown sugar             |
| 1 C. ketchup          | 2 tsp. Worcestershire sauce   |
| 1 T. prepared mustard | 1½ lbs. shaved or chipped ham |

Mix onion, ketchup, mustard, brown sugar and Worcestershire sauce in the crockpot. Add ham and coat with sauce. Heat in crockpot on low for a few hours. Serve on hamburger buns. Perfect for Sunday lunch.

## HAM BALLS

*Florence Stitely*

- |                     |                     |
|---------------------|---------------------|
| 1 lb. ground ham    | 2 eggs, well beaten |
| 1½ lbs. ground pork | ¼ C. milk           |
| 2 C. bread crumbs   |                     |

### BASTING SAUCE:

- |                    |              |
|--------------------|--------------|
| 1 C. brown sugar   | ½ C. vinegar |
| 1 tsp. dry mustard | ½ C. water   |

Mix the first 5 ingredients and shape into balls (about 20 balls). Place in pan and pour the basting sauce over and bake for 1 hour at 325°. Baste every 15 minutes.

## HAM BALLS

*Linda Cohrt*

2 lbs. ground ham loaf	1 C. milk
2 C. crushed corn flakes	2 eggs
½ C. vinegar	½ C. brown sugar
½ C. water	1 tsp. ground mustard

Mix ham loaf, corn flakes, milk and eggs. Form into 1½-2-inch balls. Place in a 9x13-inch baking dish. Bake for 20 minutes with no sauce. Mix vinegar, water, brown sugar and mustard. Pour over ham balls after those 20 minutes. Turn 1-2 times during baking. Bake for 1½-2 hours at 350°.

## HAM BALLS

*Lena Shaw*

4 lbs. ham loaf	2 eggs
2 C. graham cracker crumbs	1½ C. milk

### SAUCE:

1 (10½ oz.) can tomato soup	½ C. vinegar
1½ C. brown sugar	

Mix ham loaf, cracker crumbs, egg and milk. Form into golf ball size balls. Put into a large 9x12-inch baking dish. Bake for 1½ hours in 350° oven. Uncover the last 15 minutes and let set for 10 minutes before serving.

## HAM BALLS

*Penny Adams*

2 lbs. ham loaf	2 eggs
1½ C. dried bread crumbs (1 loaf of bread)	¾ C. milk

### SAUCE:

1 bottle Russian dressing	1 pkg. Lipton onion soup, dry
1 jar apricot preserves	

Make balls, cook awhile (30 minutes). Mix the sauce together and pour over the meatballs. Return to bake for another 30 minutes at 350°.



## HAM BALLS

*Tiffany DeJong*

3 lbs. ground ham loaf	1 can tomato soup
2 C. crushed graham crackers	1 C. brown sugar
2 eggs, beaten	1 tsp. dry mustard
1 C. milk	

Mix in bowl the ham loaf, graham crackers, eggs and milk. Shape into balls. Place balls into a baking dish. Mix tomato soup, brown sugar and mustard in a bowl. Pour this mixture over ham balls. Bake for 1 hour at 325°. Makes 15-20 ham balls.

## HAM BALLS

*Patsy Marlin*

2 lbs. ham loaf	1 C. milk
1 egg, beaten	1½ C. graham crackers

### SAUCE:

½ of ¾ C. vinegar	1 can tomato soup
1¼ C. brown sugar	1 T. dry mustard

Mix the top ingredients and make into balls, placing in a 9x13-inch cake pan. Mix the sauce ingredients together and pour over the ham balls. Bake at 325° for 1½ hours, uncovered.

## HAM BALLS

*Sharon Cubit*

3 lbs. ground ham	2 lbs. ground pork
1 lb. ground beef	1 tsp. salt
2 C. milk	2 C. graham crackers, crushed
3 eggs	

### SAUCE:

2 cans tomato soup	¾ C. vinegar
2 tsp. dry mustard	1 lb. brown sugar (2 C.)

Mix all ingredients for ham balls together and make into 22 rolls. Stir the sauce ingredients together and simmer for 1 hour. Put ham balls in pan and cover with sauce. Bake for 1 hour and 15 minutes at 350°.

## HAM BALLS

*Carol Knoot*

6 lbs. ham loaf  
3 eggs

2 C. graham cracker crumbs  
2 C. milk

### SAUCE:

2 cans tomato soup  
 $\frac{3}{4}$  C. vinegar

2 C. brown sugar  
2 tsp. dry mustard

Mix ham loaf, eggs, graham crackers and milk all together. Form into balls. Makes about 45-50. May be frozen. Sauce can be mixed all together and stored in refrigerator for 2-3 weeks. Cook ham balls at 350° for 1 hour. Put sauce on when they are 30 minutes from finished.

## SWEDISH HAM BALLS

*Dorothy Ballinger*

1 lb. ground ham  
 $1\frac{1}{2}$  lbs. ground pork  
2 C. bread crumbs

2 eggs, well beaten  
1 C. milk

### SAUCE:

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

1 tsp. dry mustard  
 $\frac{1}{2}$  C. water

Combine meat, crumbs and eggs. Mix well. Form into balls. Stir sauce ingredients together and pour over ham balls. Bake at 325° for 1 hour. Makes 27 large balls.

*Some folks spent time, others invest it.*

## HAM BALLS

*Leona Schultz*

2 lbs. ham loaf	1 (10 <sup>3</sup> / <sub>4</sub> oz.) can tomato soup
½ lb. ground beef	¼ C. + 2 T. vinegar
2 eggs	1 C. brown sugar
1½ C. graham cracker crumbs	1 tsp. dry mustard

Combine first 4 ingredients. Mix well. Form into balls. Combine the last 4 ingredients in a bowl and pour over the ham balls. Bake at 350° for 1 hour. Cover with foil for the first half hour. This make 18 good sized ham balls. They freeze well baked or unbaked.

## HAM CASSEROLE

*Clara Westercamp*

1 (8 oz.) pkg. noodles	2 C. ham, chopped
------------------------	-------------------

### WHITE SAUCE:

3 T. butter or oleo	3 tsp. horseradish
½ C. flour	3 tsp. prepared mustard
1 qt. milk	½ lbs. Velveeta cheese

Mix the white sauce ingredients together and cook until flour is cooked. Add the cheese and cook until cheese is melted. Cook noodles and drain. Put in a well-greased (oleo) 9x13-inch pan. Add ham (chopped or ground) evenly. Pour sauce over this and bake at 350° for 20 minutes. Serves 12.

## MACARONI AND HAM CASSEROLE

*In memory of Lorelei Martin*

2 C. macaroni, uncooked	2 C. milk
2 C. ham, diced	2 cans cream of chicken soup
2 C. cheese, cubed	Salt & pepper, to taste

Mix together in a casserole dish. Cover and leave in refrigerator overnight. Bake for 1 hour at 350°, uncovered.

## HAM AND NOODLE CASSEROLE

Betty Stanley

1 (8 oz.) pkg. noodles, cook & drained

2 C. ground ham  
1/2 lb. Velveeta cheese, grated

### SAUCE:

3 T. butter  
1/2 C. flour  
1 qt. milk

3 tsp. horseradish  
3 tsp. prepared mustard

As the white sauce begins to thicken, add the cheese and stir until melted. Put the noodles in a well greased 9x13-inch casserole and add the 2 C. of ground ham. Mix slightly with the noodles. Pour the cheese sauce over the ham-noodle mixture and easily lift and fold the sauce into it. Bake at 350° for 20-30 minutes. Serves 10-12. This recipe was given to me by Gladys VerPloegh

## PENNY DINNER

2-6 cooked weiners  
1 C. ketchup

Barbara Howar

1 C. water  
1/2 pkg. noodles

Put brown weiners in electric fry pan. Add water and ketchup, bring to a boil. Add noodles. Cover and let boil for 10 minutes. Noodles will absorb ketchup water.

## MEAT DISH MEAL

1 lb. ground pork or sausage  
1 C. macaroni, cooked  
1 C. cream of chicken soup  
1 green pepper, chopped fine

Beulah Bunting

1 sm. can evaporated milk  
(or fresh)  
1 C. Velveeta, diced  
1 C. seasoned croutons

Boil and drain meat. Mix all together except croutons. Place in a 2-qt. casserole. Place croutons on top. Bake at 350° until bubbly.

## BACON WRAPPED PORK ROLL-UPS

*Cindy Molyneux*

- |                                  |                             |
|----------------------------------|-----------------------------|
| 2 lbs. ground pork, chilled well | ¾ C. dry bread crumbs       |
| 1 egg, beaten                    | ¾ C. carrots, grated        |
| ½ C. corn flakes crumbs          | ¾ C. Parmesan cheese        |
| 1 tsp. salt                      | 3 T. butter, melted         |
| ¼ tsp. pepper                    | 2 tsp. Worcestershire sauce |
| ¾ tsp. celery salt               | 8 slices bacon              |
| 3 T. minced onion                |                             |

Combine ground pork, egg, corn flake crumbs, salt, pepper, celery salt and onion. Pat mixture into a rectangle 10x14-inches. Chill well for 20 minutes. Cut into 8 equal rectangles. Combine bread, crumbs, carrots, Parmesan cheese, butter and Worcestershire sauce. Put equal mounts on each rectangle. Roll as a jelly roll. Wrap bacon around each roll up. Fasten each end with a toothpick. Can be made a day ahead and refrigerated. Oven temperature: 350°. Cooking time: 40 minutes.

## SAUSAGE RICE CASSEROLE

*Betty Stanley*

- |                            |                               |
|----------------------------|-------------------------------|
| 1 lb. sausage              | 1 sm. can mushrooms, drained  |
| 1 C. raw white rice        | 2 cans chicken with rice soup |
| ½ C. celery, diced         | ½ C. water                    |
| ¼ C. green pepper, chopped | ½ C. milk                     |
| ½ C. minced onion          |                               |

Fry sausage until light brown, drain off fat. Combine with other ingredients and put in a 2½-qt. casserole or 9x13-inch pan. Bake for 1½ hours in a 350° oven. I usually stir through it once about half through the baking time. Cover with foil and remove it toward the end to brown better. Sometimes I fold ½-1 tsp. curry powder through the mixture before baking. This is nice if you like the taste of curry.



## **WILD RICE CASSEROLE**

*Florence Stitely*

4 ozs. wild rice (cook as directed)	1 can chicken rice soup
1¼ C. celery, diced	1 can mushroom soup
1¼ C. onion, diced	1 lb. seasoned sausage
6 slices toast, cubed	Salt, pepper & sage, to taste

Brown onion and celery in butter; add sausage and brown. Add the rest of the ingredients; mix well. Put in casserole and bake for 1 hour at 350°.

## **PORK RIBS BAKE**

*Norma J. Wells*

6-8 lean ribs	Garlic, to taste
1 onion	3 C. water
1 tsp. Mrs. Dash	1 C. barbecue salt
Salt & pepper, to taste	

Place ribs in roaster. Slice onion over. Add salt and pepper and garlic; add Mrs. Dash. Pour water over all. Place in oven at 375° and bake until tender. Drain off juice. Pour barbecue sauce over and bake for 20 minutes more.

## **ARABIAN STEW**

*Thelma Bixler*

4-6 pork chops	1 large onion, chopped
2 C. rice	Salt & pepper, to taste
2 sm. cans tomato sauce	

Put chops, rice, onions and tomato sauce in layers in baking pan with rice and sauce on top. Put enough water over to cover (approximately 3-4 cups). Bake at 350° until done. About 1 hour.

## BRAISED PORK CHOPS WITH CREAM GRAVY

*Tammy Nehotte*

4 pork loin chops (1/2-inch thick)	1/4 tsp. dried thyme leaves
1/2 C. water	1/4 tsp. Worcestershire sauce
2 tsp. dried parsley flakes	2 T. flour
1/4 tsp. onion powder	1/3 C. milk

In a large skillet over medium-high heat, brown pork chops on both sides. Add water, parsley flakes, salt, onion powder, thyme and Worcestershire sauce. Cover; simmer for 20-30 minutes or until pork chops are tender. Remove pork chops from skillet; keep warm. In a small bowl, combine flour and milk; blend until smooth. Gradually stir into hot mixture in skillet. Cook until mixture boils and thickens, stirring constantly. Serve hot gravy with pork chops.

## CREOLE CHOPS

*Anna Boomershine*

4 thick pork chops	1 tsp. salt
1 med. onion, chopped	1/2 tsp. pepper
1 green pepper, sliced	1/8 tsp. garlic powder
1/2 C. celery, chopped	1 (16 oz.) can tomatoes
2 tsp. parsley flakes	Dash hot pepper sauce

Place chops in baking dish. Cover with onion, pepper and celery. Mix parsley flakes, salt and garlic powder; sprinkle over vegetables. Mix hot pepper sauce with tomatoes and pour over all. Cover tightly with aluminum foil. Bake at 350° for 1 1/2-2 hours, depending on the thickness of the chops.

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*Keep your character in mint condition  
and your reputation will take care of itself.*

## **PORK CHOP CASSEROLE**

*Leesa Augustine*

- |  |                              |
|--|------------------------------|
| 1 (6 oz.) box Uncle Ben's long grain wild rice with seasonings | 1 can cream of mushroom soup |
| 1 can French onion soup  | ½ can water                  |
|  | 4-6 pork chop s              |

Butter a 9x13-inch casserole, sprinkle rice in the bottom of the casserole dish. Mix together the soups and water, then pour over rice. Broil the pork chops for 5 minutes on one side, then lay them on top of the rice mixture. Cover and bake for 1½ hours in a 350° oven. The last 15-20 minutes, uncover. You may also use chicken and pheasant.

## **PORK CHOPS AND RICE**

*Frances Knoot  
Carol Knoot*

- |  |                              |
|--|------------------------------|
| 6-8 Iowa pork chops                              | 1 can cream of mushroom soup |
| 2 (6 oz.) boxes Uncle Ben's wild rice (seasoned) | 1 can French onion soup      |
|  | 2 soup cans water            |

Mix rice, soups, water and pour into a greased 9x13-inch pyrex dish. Brown chops, then lay on top of rice mixture. Cover with foil and bake for 1½ hours at 350°. The last 20 minutes stir rice a little and leave, uncovered. NOTE: Carol uses 1 can of water.

## **PORK CASSEROLE**

*Lisa Boggess*

- |                                   |                              |
|-----------------------------------|------------------------------|
| 2 C. fully cook pork roast, cubed | 1 can cream of mushroom soup |
| 1 C. mik                          | ¾ C. frozen peas             |
| 1 (2½ oz.) jar mushroom pieces    | 2 T. browned, chopped onions |
| 1½ C. macaroni, cooked            | ¾ C. grated cheese           |

Combine all ingredients except cheese. Put into a greased 2-qt. casserole dish. Sprinkle with cheese over the top and bake at 350° for 30 minutes.

## PORK CHOPS WITH SAUERKRAUT

*Maxine Cameron*

5 C. herb seasoned croutons	6 loin pork chops, ¾-inch thick
3 tsp. brown sugar, firmly packed	Salt
1 C. pared apples, thinly sliced (2 mediums)	Pepper
Shortening	Sauerkraut
	Aluminum foil

Measure the first 3 ingredients in mixing bowl. Stir until combined; set aside. Heat small amount of shortening in fry pan; brown chops on both sides. Season to taste with salt and pepper. Place chops in single layers in greased 11¾x1½x1¾-inch 2-qt. baking dish. Spoon stuffing evenly over chops. Cover tightly with foil. Bake in modern oven at 350° for about 1 hour, 15 minutes or until chops are tender. Serve garnished with spiced apple rings and parsley. Yield: 6 servings.

## CROWN PORK ROAST WITH DRESSING

*Mari-Kay Corbett*

6 lbs. crown pork loin roast	Assorted dried bread, wheat & white, cubed
Salt & pepper, to taste	1½ C. celery, chopped
1 (16 oz.) can chicken broth (2 cups)	2 tsp. poultry seasoning
1 sm. onion, chopped	

Preheat the oven to 325°. In a shallow 13x9x2-inch roasting pan, place meat with meaty side down. The meat is bought already to roast by being tied. Allow 1 (one) rib per person, each weighing approximately ½ lb. Ten ribs together is about the smallest they can tie together. Salt and pepper the roast and place in oven to cook for 35-40 minutes per pound or until meat thermometer registers 165°. Remove from oven and allow to "set" for 15 minutes (meat continues to cook) before carving. Mix bread, broth and seasonings to form stuffing. This mixture can be placed in the "crown" and around or in separate baking dish. Cooking time varies as to where stuffing is cooked. If cooked in roasting pan with meat, allow 3½-4 hours for a 6 lb. roast. If cooked in separate pans, allow 3½ hours for meat and cook stuffing in casserole for approximately 2 hours at 325° also.

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## **POLENTA (MUSH) WITH MEAT AND SAUCE**

*Jane Kauzlarich's mother*

2 lbs. meat, pork steak or beef  
4 C. boiling water  
2 C. cornmeal  
3 C. cooked tomatoes

Oil, to taste  
Salt & pepper, to taste  
Onion, chopped or onion salt,  
to taste

Put oil into skillet and add 2 lbs. pork steak. Cut into pieces that have been floured and seasoned with salt and pepper. Onions or onion salt can also be added to the meat for tastier flavor. Fry slowly until tender and brown. I add a little flour when it is almost browned and add a little water to make a little gravy-like sauce. Add 3 C. of cooked tomatoes. (Tomato paste or sauce can be used instead of tomatoes. 8 ozs. depending on how much you wish to make. Will probably need to add some water as it cooks, depending on consistency of sauce you wish.) Should taste sauce as you may wish to add more salt, pepper, or onion salt to suit your own taste. Garlic salt may also be used if you want to add it.

## **POLENTA (MUSH)**

*Jane Kauzlarich's Mother*

Place 4 C. boiling water in a pan and add ½ tsp. salt. Mix 2 C. corn meal with cold water until wet (little to runny mixture). Pour this mixture into boiling water. Continue to stir as it cooks until thick. I sometimes have to add a small amount of dry cornmeal if it is too runny and cook until it is thick. (Stir constantly so it won't scorch.) When thick and cooked, pour into square dish or pan. Cut in squares and put the meat and tomato sauce over it as (very much like a gravy) you eat it.

*A sincere prayer in the morning does for a man what  
winding does for a watch.*



## ITALIAN SAUSAGE CASSEROLE

*Harlan Kelderman*

2 lbs. Italian sausage	2 pkgs. mozzarella cheese
1 lb. spiral pasta noodles	1 pkg. cheddar cheese
3 pkgs. pepperoni	1 can mushrooms, opt.
2 jars Ragu	

Cook Italian sausage; drain. Put in a 9x13-inch pan. Cook noodles; drain. Mix with Ragu sauce and meat (mushrooms if desired). Layer the pepperonis, mozzarella cheese, pepperonis mozzarella cheese, pepperonis and cheddar cheese. Sprinkle with Parmesan cheese on top. Bake at 350° for 30-40 minutes or until cheese is well melted.

## BARBECUED SPARE RIBS

*Margaret Mattix*

### SAUCE:

½ C. ketchup	1 tsp. Worcestershire sauce
3 T. brown sugar	½ tsp. Tabasco sauce
1 T. prepared mustard	2 T. vinegar or lemon juice
or 1 tsp. dry mustard	1 tsp. salt
1 T. flour	

Use a Dutch oven or a 9x13-inch pan. Blend, brush meat and broil. Reduce heat to 300° and add 2 T. water. Cover and bake for 2 hours.

## GRILLED TURKEY BREASTS

*Linda Cohrt*

1 T. garlic, chopped	½ tsp. crushed red pepper
1½ tsp. seasoned salt	2 T. lemon juice
1½ tsp. ground cumin	2 T. canola oil
½ tsp. chili powder	

Mix above ingredients in a shallow baking dish. Lay turkey breasts in dish, after coating both sides. Marinate for 2-3 hours, turning every 30 minutes. Grill on medium grill until done. Fat Content: 5 ozs. portion equals: 7.5 total fat, 2.9 saturated fat.

## **TURKEY 'N' SAUCE**

*Norma J. Wells*

2 half turkey breasts	1 can mushrooms, sliced
Salt, to taste	Garlic, to taste
Pepper, to taste	2 C. water
1 can mushroom soup	Mrs. Dash

Place turkey breasts in baking dish. Salt and pepper. Sprinkle with garlic powder. Pour water over. Bake at 375° until tender. Pour juice in pan. Add mushroom soup and Mrs. Dash to juice. Place mushrooms over and pour over turkey. Bake another 20-25 minutes on 325°.

## **MEAT CRUST PIZZA**

*Esther Augustine*

### **CRUST:**

16 ozs. raw turkey	½ tsp. oregano
4 slices bread, crumbled	½ tsp. salt
2 tsp. onion powder	¼ tsp. pepper

### **TOPPING:**

1 (8 oz.) can tomato sauce	½ tsp. basil
4 ozs. mozzarella cheese	Onion, peppers, mushrooms, chopped

Mix and press crust items into a 9x13-inch pan. Bake at 350° for 10 minutes. On top, after baking for 10 minutes, place topping ingredients. Bake at 375° for 15 minutes longer.

## **SALMON LOAF**

*Dorothea Wolf*

1 (8 oz.) pkg. elbow macaroni	Milk
1 (14-16 oz.) can salmon	Saltine crackers, crushed
Ketchup, to taste	

Cook macaroni until almost done and drain. Layer in a round casserole dish: macaroni, salmon, cracker crumbs; dot ketchup over each layer. Add milk until you can push down with a fork and see milk coming up. Bake at 400° for 45 minutes or so, until lightly browned.

## SCALLOPED OYSTERS

*Edythe Fleener*

1 qt. oysters, drained  
¾ C. oyster liquid  
½ C. butter or margarine  
2 T. flour  
1 tsp. salt  
1/8 tsp. pepper

2 T. minced onion  
½ clove garlic, pressed, opt.  
1 T. lemon juice  
1 tsp. Worcestershire sauce  
1¼ C. fine cracker crumbs

Warm oysters in oyster liquid or over low heat. Meanwhile, melt butter. Blend in flour; add remaining ingredients except ¼ C. cracker crumbs. Combine mixture with oysters and liquor. Turn into a greased shallow baking dish. Bake at 375°. Sprinkle ¼ C. crumbs on top before baking. Bake for 20 minutes or until golden brown and bubbly. Makes 6-8 servings.

## TACO CASSEROLE

*Tiffany DeJong*

1½ lbs. ground beef  
1 sm. onion  
2 garlic, diced

1 large can tomato sauce  
½ green pepper  
3 T. chili powder

Brown meat, onion and garlic; add sauce, juice, pepper and chili powder. In a 3-qt. casserole dish, layer Doritos, meat mixture and sprinkle red kidney beans over this mixture. Repeat these steps until meat mixture is gone. Cover and bake for 1 hour at 350°. Top with shredded lettuce, shredded cheese and chopped tomatoes.

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## TACO CASSEROLE

*Julie Herbst*

1 med. onion, chopped  
2 lbs. ground beef  
1 pkg. taco seasoning  
1 (8 oz.) cont. sour cream

2 C. Picante sauce  
2 C. crushed tortilla chips  
1 lb. cheddar cheese

Brown ground beef with taco seasoning. In a casserole dish, layer meat, onion, sauce, sour cream, crushed chips and cheddar cheese. Two layers serve 10. Bake at 350° for 30 minutes.

## TUNA CROQUETTES

(LOW FAT & CHOLESTEROL)

*Juanieta Naylor*

2 T. onions, finely chopped	1/3 C. skim milk
2 T. oil or margarine	1/8 tsp. pepper
2 T. flour	1/4 C. bread or crackers crumbs,
1 (6 1/2 oz.) can water packed tuna	(fine crumbs)

Saute' onion in 1 T. oil or margarine until tender. Stir in flour and cook for 1 minute, stirring constantly. Blend in milk and cook over medium heat until thick. Cool slightly. Stir in tuna, pepper and 2 T. crumbs. Shape into 6 patties and roll in remaining crumbs. Saute' in 2 T. of margarine until browned. Yield: 3 servings.

## TUNA CASHEW CASSEROLE

*Mildred Lytie*

1 (3 oz.) can chow mein noodles	1/4 C. water
1 can cream of mushroom soup	1/4 C. cashew nuts
1 (9 1/2 oz.) can water packed chunk style tuna, drained	1 C. celery, finely diced
	1/4 C. minced onion

Set aside 1/2 C. noodles. Combine rest of ingredients. Salt and pepper, to taste. Pour into lightly oiled, 1 1/2-qt. casserole dish. Sprinkle with reserved noodles. Bake for 30 minutes at 350°. (This can be made with chicken instead of tuna.)

## TUNA FETTUCCINE

*Mary E. Palmer*

1/2 C. celery, sliced	1/2 tsp. salt
1/3 C. onion, chopped	1/4 tsp. pepper
2 T. margarine or butter	1 (6 1/2-7 oz.) can tuna
1 (8 oz.) pkg. cream cheese, cubed	drained & flaked
2/3 C. milk	1/2 C. shredded Parmesan cheese
	Noodles, cooked & drained, or toast

Cook celery and onion in margarine until tender. Add cream cheese, milk, salt and pepper. Heat and stir until sauce is smooth and well blended. Fold in tuna and Parmesan cheese; heat through. Serve over noodles or toast.



## **WILD GAME ELEGANTE A LA MARIE WHITE**

*Jan Crouch*

4-5 T. butter	1 tsp. pepper
4 ozs. mushrooms, drained	1 pt. whipping cream (2 C.)
1/3 C. slivered almonds	1 C. sherry wine
1/2 sm. onion	2-4 pheasants (or 6 quail or 1 1/2 chickens)
3 celery stalks, chopped	
1 tsp. salt	

Saute' in a large skillet in the butter, the mushrooms, almonds, onion, celery, salt and pepper. Simmer, uncovered for 5 minutes. Remove from skillet. Add more butter and brown the birds in the same skillet. (We filet the meat from the bone, but this is not necessary.) After the meat is good and brown, return the sauted mixture to the pan, placing over meat. Add cream and sherry. Stir lightly. Cover; turn heat to very low. Cook for 2-3 hours. Add a little more cream or sherry right before serving.

## **CHICKEN CASSEROLE**

*Dorothy P. Dickinson*

2 pkgs. broccoli (10 oz.)	1 can cream of chicken soup
1 chicken, boned	2 T. oleo
1/2 C. salad dressing	1/4 tsp. curry

Add cracker crumbs and grated cheese on top. Bake at 450° for 45 minutes.

## **INDIVIDUAL HAM LOAVES**

*Dorothy P. Dickinson*

1 1/2 lbs. ground beef	3 eggs, beaten
1 1/2 lbs. smoked ham, ground	1 C. milk
1 1/2 C. cracker crumbs	

Add crumbs to milk and eggs. Let stand for 5 minutes. Add meat. Bake slow for 1 1/2 hours. Pour off grease, then add topping (1/2 tsp. liquid mustard and 1 T. vinegar) 30 minutes before done.



**“JUST FOR NOTES”**

# Pies

*My Favorite Recipes in this section are:*

RECIPE

PAGE #

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## Hints for Pies and Pastries

Dust your pie pans with flour before lining them with dough. This will prevent the pie from sticking after it has been baked.

When separating the yolk from the white of an egg, break it into a funnel over a glass. The white will pass through and the yolk will remain in the funnel.

Add a tablespoon of cornstarch to the sugar when making meringue; it will not weep.

Egg whites will whip more easily if a pinch of salt is added to them. Placing the eggs in cold water for a time before whipping will also help.

You can cut a meringue pie cleanly by coating both sides of the knife lightly with butter.

If the oven is turned off just when the meringue is brown and the door is left slightly open, the pie cools slowly and prevents the meringue from splitting.

To prevent soggy pie crust in an unbaked pie shell, brush with a thin coating of egg white. Especially good for fruit pies.

Put a layer of marshmallows in the bottom of a pumpkin pie, then add the filling. You will have a nice topping as the marshmallows will come to the top.

A pie crust will be more easily made and better if all the ingredients are cool.

If the juice from your apple pie runs over in the oven, shake some salt on it. This causes the juice to burn to a crisp so it can be removed.

Brushing frozen pies with melted butter before baking can eliminate dryness.

To cut a pie into five equal pieces, first cut a Y in the pie and then the two large pieces can be cut in half.

When making fruit pies, stick a few pieces of macaroni (drinking straws cut into short lengths can also be used) through the slits in the crust. This will prevent the juices from boiling over and permits the steam to escape.

When baking fruit pies, cut holes in the upper crust with a thimble and place crust on the pie. The holes will become larger; then place the little round circles back in place. This makes the pie look very decorative and allows the juices and steam to escape.

## - PIES -

### PIE CRUST

*Violet Jones*

3 C. flour	1 egg
1¼ C. Crisco	5 T. cold water
1 tsp. salt	1 tsp. vinegar

Cut Crisco, flour and salt until crumbly. Add egg, water and vinegar. Divide into 6 equal pieces. Flour generously. Roll into 8-inch circles and place into pie tin and fill with fruit. Bake for 1 hour at 400°. If doing a single crust. Prick with fork. Bake for 10-12 minutes at 375°.

### NEVER FAIL PIE CRUST

*Mary Brummel*

3 C. sifted flour	1 egg, beaten
1 tsp. salt	5 T. cold water
1 C. lard or 1-1/8 C. shortening	1 tsp. vinegar

Sift flour and salt into mixing bowl. Cut in lard. Blend together the egg, water and vinegar. Add to flour mixture. Blend thoroughly. Bake according to pie recipe used. Yield: 2 double-crust or 4 single-crust pies. NOTE: The pastry may be wrapped in waxed paper or foil and stored in refrigerator. Bring to room temperature before rolling. Serves 6-8.

### NEVER FAIL PIE CRUST

*Nellie Helm*

3 C. flour	1 egg
1¼ C. Crisco	5 T. cold water
1 tsp. salt	1 tsp. vinegar

Put flour into bowl. Cut Crisco into flour until the size of a pea. In a small bowl, beat up egg and add water and vinegar. Mix well and add to Crisco mixture; mix well. Divide into 4 balls. Roll out on floured board.

## BETTY'S PIE CRUST

*Mary E. Palmer*

1 C. lard	5 T. water
3 C. flour	1 tsp. salt
1 egg, beaten	1 tsp. vinegar

Work together with hands the lard and flour. Add all at once, the egg, water, salt and vinegar. Stir or work with hands. Divide into halves. Roll out on floured waxed paper. Flip into pan and work out air. Crimp or finish edge or add top.

## DAD'S FAVORITE BUTTERSCOTCH PIE

*Richelle Owen*

1 C. brown sugar	2 C. milk
3 T. flour	2 chunks butter, walnut size
2 egg yolks	2 T. vanilla

### TOPPING:

2 egg whites, beaten stiff	1 T. sugar
¼ tsp. cream of tartar	

Mix together the brown sugar and flour. Add the egg yolks, milk and butter. Cook until thick, then add 2 T. vanilla. Pour into baked pie shell. Beat the 2 egg whites until stiff, add ¼ tsp. cream of tartar. Beat on high until peaks form. Add 1 T. sugar. Top pie and brown, watch carefully.

## CANDY BAR PIE

*Sharon Lockard*

½ C. milk	1 C. whipping cream, whipped
16 large marshmallows	1 (9-inch) graham cracker crust, unbaked
6 almond Hershey candy bars	

Heat milk and marshmallows until dissolved. Add candy bars. Stir until melted; cool. Fold in whipped cream and pour into crust. Chill.



## ALMOND SILK PIE

*Marilyn Boomershine*

### CRUST:

- |  |                     |
|--|---------------------|
| 1 C. flour                             | 6 T. margarine      |
| 1/4 C. toasted almonds, finely chopped | 3 T. powdered sugar |
|  | 1/4 tsp. vanilla    |

### FILLING:

- |  |                             |
|--|-----------------------------|
| 1 C. sugar   | 1/4-1/2 tsp. almond extract |
| 3/4 C. margarine, softened                               | 3 eggs                      |
| 3 (1 oz.) squares unsweetened chocolate, melted & cooled | Sweetened whipped cream     |

Combine all crust ingredients until well mixed. Press on bottom and sides of a 9-inch pie pan. Bake at 400° for 8-10 minutes; cool.

For the Filling: Combine sugar and margarine in a small mixer bowl; beat at medium speed until light and fluffy. Add chocolate and almond extract; beat until well mixed. Add eggs, one at a time, beating 2 minutes after each addition. Spoon filling into cooled crust; refrigerate until firm, 3-4 hours. Garnish with whipped cream and sliced almonds. Keep refrigerated.

## CHOCOLATE AND PEANUT BUTTER CUP PIE

*Louise Brummel*

- |                                       |  |
|---------------------------------------|--|
| 1 envelope unflavored gelatin         | 1/2 C. sugar                             |
| 1/4 C. cold milk                      | 1 (6 oz.) prepared chocolate crumb crust |
| 1 1/2 C. milk, heated to boiling      | 1/2 C. mini semi-sweet chocolate chips   |
| 3/4 C. creamy or chunky peanut butter |  |

In a blender, sprinkle unflavored gelatin over cold milk; let stand for 2 minutes. Add hot milk and process at low speed until gelatin is completely dissolved, about 2 minutes. Add peanut butter and sugar; process until blended. Pour into prepared crust, set on a large plate; sprinkle with chocolate chips. Transfer pie to refrigerator and chill until firm. Serve. HINT: For easy cutting, slice pie with a wet hot knife.

## CHOCOLATE CREAM PIE

*Betty Molyneux*

### CRUST:

¼ C. margarine  
1 C. oatmeal

¼ C. sugar (16 pkgs. Equal)  
¼ tsp. cinnamon

### FILLING:

1 (8 oz.) tub light cream cheese, softened  
1 (8 oz.) cont. plain low-fat yogurt  
1½ C. skim milk

2 (1.5 oz.) pkgs. instant sugar-free chocolate pudding  
½ tsp. almond extract

For the Crust: Preheat the oven to 350°. Spray a 9-inch pie pan with vegetable oil, put margarine in pan and melt in oven. Remove from pan, reserve 2 T. for garnish and immediately form remaining mixture to sides of pan with fork. Cool before filling.

For the Filling: Blend the cream cheese and yogurt with electric mixer until smooth. Gradually add skim milk. Stir pudding in and blend according to package directions for pie. Pour into cooled oatmeal crust. Garnish by sprinkling with reserved oatmeal mixture. Chill. Serves 8.

## MUDDY CHOCOLATE PIE

*Leesa Augustine*

### FILLING:

1 qt. milk  
2 C. granulated sugar  
4 egg yolks  
1 tsp. butter

3 squares chocolate  
½ C. flour  
Pinch salt  
1 tsp. vanilla

### MERINGUE:

4 egg whites  
¼ tsp. cream of tartar

½ tsp. vanilla  
6 T. granulated sugar

Heat milk and chocolate. Mix egg yolks, sugar, flour and salt. Add to milk, stirring constantly until thick. Add butter and vanilla. Pour into 2 baked pie shells. Top with meringue. To make meringue, beat egg whites, cream of tartar and vanilla until soft peaks form. Gradually add sugar, beating until stiff peaks form and all sugar is dissolved.

## **10 MINUTE GERMAN SWEET CHOCOLATE CREAM PIE**

*Suzette Waite*

1 (4 oz.) pkg. German sweet  
chocolate  
1/3 C. milk  
2 T. sugar, opt.

1 (3 oz.) pkg. cream cheese, soft  
1 (8 oz.) whipped topping, thawed  
1 graham cracker crust  
Chocolate bar, opt.

Heat chocolate and 2 T. of the milk over low heat, stirring until melted. Beat sugar into cream cheese. Add remaining milk and chocolate mixture, beat until smooth. Fold whipped topping into chocolate mixture and blend until smooth. Spoon into crust. Freeze for about 4 hours. Garnish with chocolate curls, if desired.

## **BISHOPS CHOCOLATE PIE**

*Joette Stout*

2 pkgs. instant chocolate pudding  
1 C. cold milk  
2 C. vanilla ice cream

Graham cracker or baked pie shell  
1 carton Cool Whip  
Chocolate shavings

Combine pudding and milk with mixer. Add ice cream until mixed well. Pour into pie shells. Top with Cool Whip and chocolate shavings. Chill and serve.

## **BISHOPS CHOCOLATE CREAM PIE**

*Linda Sherwood*

1 (3 oz.) pkg. instant chocolate  
pudding  
2/3 C. half & half

2 C. vanilla ice cream, softened  
1 (9-inch) graham cracker crust

Mix pudding, half & half and ice cream well. Pour into graham cracker crust. Chill and spread whipped cream over top. Decorate with chocolate shavings.

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## CHOCOLATE PIE FILLING

*Violet Jones*

3 heaping T. flour	1¾ C. milk
3 heaping T. cocoa	1 egg
Pinch salt	1 tsp. vanilla
¾ C. sugar	Whip cream

Mix dry ingredients. Add milk and egg and stir continuously while cooking on medium heat. When thick, add vanilla. Place in baked pie crust. Top with whipped cream. Refrigerate.

## CHOCOLATE PIE

*Myrle Krizer*

1 (8 oz.) Hershey chocolate bar with almonds	1 graham cracker crust
1 sm. cont. Cool Whip	Few chopped nuts

Melt the Hershey almond chocolate bar in microwave safe bowl in microwave for about 3 minutes or until melted. Add the Cool Whip (room temperature) and put into the graham cracker crust. add a few chopped nuts on top, if desired. Refrigerate for a few hours to set.

## CHOCOLATE ICE CREAM PUDDING PIE

*Kathy Sinclair*

1 graham cracker crust	2 pkgs. chocolate inst. pudding
2 C. cold milk	Cool Whip
1½ C. chocolate ice cream, soft	

Thoroughly blend the milk and ice cream in a bowl. Add pudding; beat slowly with hand beater or at low speed of electric mixer until blended, about 1 minute. Pour immediately into pie shell. Chill until set, at least 1 hour. Garnish with Cool Whip and shaved chocolate, if desired.

## COCONUT CREAM PIE

*Toni Whitaker*

¾ C. sugar	1 C. coconut
⅓ C. flour or 3 T. cornstarch	2 T. butter
¼ tsp. salt	1 tsp. vanilla
2 C. milk	1 (9-inch) baked pastry shell
3 egg yolks, slightly beaten	Meringue (3 egg whites)

Combine sugar, salt and flour in saucepan. Gradually stir in milk. Cook and stir over medium heat until bubbly, about 2 minutes. Remove from heat. Stir small amount of hot mixture into yolks, then pour back in hot mixture and cook for 2 minutes more. Remove from heat and add butter, vanilla and coconut. Pour into cooled baked pastry shell. Spread meringue atop pie and bake for 12-15 minutes at 350°.

For the Meringue: Mix 2 T. sugar for each egg and 2 T. raw cornstarch. Beat 3 egg whites until foamy, then beat in the sugar and cornstarch mixture. Beat until medium stiffness. Spread in pie and bake 325° until browned.

## SOUR CREAM RAISIN PIE

*Marilyn Boomershine*

½-1 C. raisins	3 egg yolks
1 C. sugar	Pinch salt
2 T. flour	Nutmeg
1 C. sour cream	

Cover the raisins with water and bring to a boil. (Don't overcook.) Mix remaining ingredients in saucepan. Add raisin mixture and cook until thick; cool. Pour into a baked pie shell. Can top with meringue or with Cool Whip.

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*Prayer is the key for the day and the bolt for the night.*



## RAISIN CREAM PIE

*Donna Gatton*

1 C. raisins	1 tsp. vanilla
3 C. water	1 C. milk
¾ C. sugar	2 egg whites
12 T. flour	4 T. sugar
2 egg yolks	½ tsp. vanilla
Pinch salt	

Cook raisin and water together until raisins are plump. Mix together the egg yolks, sugar, flour, salt and 1 C. of milk. Add to the cooked raisins and water. Bring to a boil and cook until thickness. Add vanilla; cool some. Put into a baked pie shell.

For the Meringue: Beat egg whites until stiff. Add sugar, 1 T. at a time with mixer on low speed. Add vanilla. Spread over 2 pies and bake at 325° for 15 minutes or until golden brown.

## SOUR CREAM LEMON PIE

*Marilyn Boomershine*

2 C. sugar	½ C. margarine
7 T. cornstarch	½ C. fresh lemon juice
Dash salt	1 C. sour cream
2 C. milk	1 pastry shell, baked
6 egg yolks	

### MERINGUE:

3 egg whites	6 T. sugar
¼ tsp. cream of tartar	

In a saucepan, combine the sugar, cornstarch and salt. Gradually stir in the milk. Bring to a boil over medium heat, stirring constantly. Cool and stir for 2 minutes. Blend a small amount into egg yolks; mix well. Return all to pan. Cook and stir for 2 minutes. Remove from heat. Add margarine and lemon juice; mix well; cool. Fold sour cream into lemon mixture; pour into pastry shell.

For the Meringue: Beat the egg whites until foamy. Add vanilla and cream of tartar. Add sugar; beat until stiff peaks form. Cover the lemon mixture. Bake at 350° until golden.

## LEMON CHEESECAKE

*Amy Lockard*

- |   |                          |
|---|--------------------------|
| 1 (8 oz.) pkg. cream cheese             | 2 C. milk                |
| 1 (6 oz.) pkg. instant<br>lemon pudding | Graham cracker pie crust |

Stir cream cheese until soft. Blend in milk slowly until smooth and creamy. Add dry pudding. Pour mixture into crust. Chill covered for 2 hours. Serve.

## EDNA'S FANTASTIC NO BAKE LEMON PIE

*Edna Koogler*

- |                           |                           |
|---------------------------|---------------------------|
| 1 can Eagle Brand milk    | 1 (9 oz.) cont. Cool Whip |
| 1 sm. can frozen lemonade | 1 graham cracker crust    |

Combine the first 3 ingredients using electric mixer. Pour into crust. May be eaten at once or stored in refrigerator until you can no longer resist.

## LEMONADE PIE

*Carole Comstock*

- |                                |                            |
|--------------------------------|----------------------------|
| 1 (6½ oz.) can frozen lemonade | 4½ ozs. Cool Whip          |
| 1 can sweetened condensed milk | 1 graham cracker pie shell |

Keep ingredients cold. Beat ingredients together until soft peaks form (won't get stiff). Pile in the prepared pie shell. Chill.

## LEMON SPONGE PIE

*Bernice Boston*

- |             |                           |
|-------------|---------------------------|
| 1 C. sugar  | 3 egg yolks, beaten well  |
| 2 T. flour  | ½ C. milk                 |
| 2 T. butter | Rind and juice of 1 lemon |

Mix sugar and flour, add butter and mix. Add egg yolks and lemon rind and juice. Mix well and add milk. Beat egg whites until stiff and fold in. Bake for 10 minutes at 450°, then for 35 minutes at 325°.

## LEMON MERINGUE PIE

*Dorothea Wolf*

### PIE:

2 C. boiling water  
7 T. cornstarch  
1¼ C. sugar  
¼ C. lemon juice

1 T. grated lemon rind  
3 egg yolks  
1 large T. butter

### MERINGUE:

3 egg whites  
1/8 tsp. salt  
6 T. sugar

¼ tsp. baking powder  
Pinch salt

Stir boiling water into cornstarch. Mix in sugar and stir. Add beaten egg yolks and grated lemon and juice. Put into a double boiler and cook until it thickens. Add butter after cooked and before you put it into the prepared pie shell.

For the Meringue: Beat egg whites until stiff, but not dry. Add salt and baking powder. Fold in sugar, 1 T. at a time, until dissolved. (Use a slow mixing speed and keep going continuously.) Spread over pie completely to the crust and in peaks. Bake at 400° for 12 minutes and then turn down to 350° for 8 additional minutes.

## LEMON CHIFFON PIE

*Frances Knoot*

1 envelope unflavored gelatin  
½ C. sugar  
¼ tsp. salt  
4 egg yolks, beaten  
½ C. lemon juice  
¼ C. water

1 tsp. grated lemon rind  
3 drops yellow food coloring  
4 egg whites  
½ C. sugar  
1 (8 oz.) cont. Cool Whip  
1 (9-inch) baked pie shell

Mix the first 8 ingredients in a saucepan and cook until thick. Cool to chill. Beat 4 egg whites and ½ C. sugar; beat until stiff and mix with cooked part. Fold in 8 ozs. Cool Whip. Pour into baked pie shell. Refrigerate.

## FRESH STRAWBERRY PIE

Betty Molyneux

### CRUST:

12 (2½-inch) squares graham  
crackers, crushed

6 tsp. reduced calorie margarine  
melted

### FILLING:

6 C. fresh strawberries

½ C. water

1 T. cornstarch

2 drops red food coloring, opt.

6 pkgs. aspartame sweetener,  
(Equal)

6 ozs. fat-free cream cheese

For the Crust: Mix crushed crackers with melted margarine. Press into a 9-inch pie plate. Bake at 350° for 8-10 minutes. Set aside to cool.

For the Filling: Mash enough berries to make 1 C. Heat water over medium heat. Gradually stir in cornstarch and crushed berries. Stir constantly until mixture thickens and boils. Boil and stir for 1 minute. Remove from heat and let cook slightly. Stir in sweetener and food coloring. Spread creamed mixture on pie crust. Place remaining whole berries evenly on pie shell over creamed cheese spread. Pour berry mixture over top of pie. Chill for 3 hours.

NUTRITIONAL INFORMATION PER SERVING: 1 bread, ½ fat, 1 fruit, ½ protein, 5 optional calories.

## STRAWBERRY PIE

Marilyn Boomershine

3 qts. fresh strawberries, divided

1 pie shell, baked

1½ C. sugar

1 C. heavy cream (whipping)

6 T. cornstarch

1½ T. inst. vanilla pudding mix

⅔ C. water

In a large bowl, mash enough berries to make 3 C. In a saucepan, combine the sugar and cornstarch. Stir in the mashed strawberries and water; mix well. Bring to a boil over medium heat, stirring constantly for 2 minutes. Remove from heat. Pour into large bowl. Chill for 20 minutes, stirring occasionally, until mixture is just slightly warm. Fold in remaining berries. Pile into pie shell. Chill for 2-3 hours. In a small bowl, whip cream until soft peaks form. Sprinkle pudding over cream and whip until stiff. Dollop on individual pie slices just before serving.

## **EASY STRAWBERRY PIE**

*Marilyn Boomershine*

1 (9-inch) pie crust, baked  
(regular or graham cracker)  
2 cartons strawberry yogurt

1 C. strawberry, thawed  
1 (9 oz.) tub Cool Whip

Blend yogurt and Cool Whip. Add strawberries. Pour into crust. Refrigerate.

## **FRESH STRAWBERRY PIE**

*Evelyn Garden*

1 (9-inch) baked pie crust  
1 pt. fresh strawberries, cut  
in half  
1 C. sugar

3 T. cornstarch  
1 C. hot water  
3 T. strawberry gelatin

Cook sugar, cornstarch and hot water until thickened and clear. Add gelatin, stir until dissolved. Cool and fold in strawberries. Pour into crust. Refrigerate to set. Top with whipped cream or whipped topping mix.

## **STRAWBERRY SHORT PIE**

*Kris Butler*

$\frac{3}{4}$  C. flour  
6 T. margarine  
 $\frac{1}{3}$  C. pecans, chopped  
3 T. brown sugar

$1\frac{1}{2}$  C. Cool Whip  
1 pkg. instant vanilla pudding  
1 C. strawberries, sliced

Heat oven to 425°. Combine flour, margarine, pecans and brown sugar. Mix until crumbly. Press firmly against the sides and bottom of a 9-inch pie pan. Bake for 15 minutes; cool. Pour milk into mixing bowl. Add pudding and beat with rotary beater for 1 minute. Immediately fold in whipped topping and strawberries. Pour into shell. Chill. Garnish with whole strawberries.



## MERINGUE PIE

*Betty Broerman*

3 egg whites  
1 C. sugar  
20 Ritz crackers

1 tsp. baking powder  
½ C. nuts, chopped, opt.

Beat egg whites until stiff, gradually add sugar, beating until peaks. Add crackers, baking powder and nuts and spread into a 9-inch deep baking dish, covering entire dish. Bake for 30 minutes at 350°. When cool, fill with lemon, banana, butterscotch or chocolate instant of pudding.

## RED RASPBERRY GLAZE PIE

*Gwenn Barber*

1 (9-inch) pastry shell  
1 C. water  
1 C. sugar  
2 T. white corn syrup

2 T. cornstarch  
3 ozs. berry Jello  
3-4 C. red raspberries

Cook water, sugar, corn syrup and cornstarch together until thick. Dissolve Jello in hot mixture. Add raspberries and stir together. Pour into baked shell. May top with Cool Whip if desired.

## SUGAR-FREE APPLE PIE

*Viola Owens*

1 (12 oz.) frozen apple juice  
5-6 med. golden or delicious  
apples  
1 tsp. cinnamon

2 T. margarine  
¼ tsp. salt  
3 T. cornstarch or flour

Cook apples until tender, for about 4 minutes in microwave oven. Put in pie crust and bake for 35 minutes until brown.

## APPLE PIE SQUARES

*Joette Stout*

5 C. flour	2 eggs, separated
5 tsp. sugar	Milk
½ tsp. salt	1½ C. corn flakes, crushed
½ tsp. baking powder	8 apples, peeled & sliced
1 C. lard or shortening	2 tsp. cinnamon
½ C. margarine	1 C. sugar

For the Pastry: Mix flour, sugar, salt and baking powder. Cut in lard and margarine. Combine egg yolks with enough milk to make 1 scant cup. Add enough of egg mixture to dough so it holds together and forms a ball. Cut in half. Roll out one of the halves to fit bottom and sides of a 10x15-inch pan. Put in pan. Refrigerate remaining pastry.

For the Filling: Place cornflakes in pastry that has been placed in the pan. Place apple slices over corn flakes. Combine cinnamon and sugar and sprinkle over apples. Roll out remaining pastry and place over filling. Make slits. Beat egg whites until foamy and brush over the top crust. Bake at 350° for 1 hour. When cool, a glaze of powdered sugar and milk may be drizzled over the top.

## HERITAGE DUTCH APPLE PIE

*Cindy Molyneux*

6 sliced, pared tart red apples	1 C. flour, sifted
½ C. sugar	¾ C. sugar
1 tsp. cinnamon	½ C. soft butter/margarine
1 (9-inch) unbaked pie shell	

Combine apples, ½ C. sugar and cinnamon in a bowl; mix well. Arrange apple mixture in pie shell. Combine flour and ¾ C. sugar in bowl. Cut in butter with pastry blender until crumbly. Sprinkle over apples. Bake in a 400° oven for 50 minutes or until top is golden brown and apples are tender.

## COUNTRY APPLE PIE

Bonnie Bullock

3 $\frac{3}{4}$  C. sliced apples  
1 $\frac{1}{2}$ - $\frac{3}{4}$  C. sugar  
3 T. flour

$\frac{1}{3}$  tsp. cinnamon  
1 C. half & half  
1 (8-inch) pastry lined pan

Place apples in unbaked pastry lined pie pan dish. Combine the sugar, flour and cinnamon. Mix well with the half & half. Pour over sliced apples. Combine 1 T. sugar and  $\frac{1}{4}$  tsp. cinnamon together and sprinkle over top of pie. Bake at 350° for 50-60 minutes or until apples test done. NOTE: The amount of sugar that is used to mix the cream mixture will vary with the type of apples used. Tarty apples will take more sugar.

## APPLE CRUMB PIE

Dorothy Kisor

4 large tart apples  
1 recipe plain pastry  
 $\frac{1}{2}$  C. sugar  
1 tsp. cinnamon

$\frac{1}{2}$  C. sugar  
 $\frac{3}{4}$  C. enriched flour  
 $\frac{1}{3}$  C. butter or margarine

Pare apples, slice and arrange in a 9-inch pastry-lined pie pan. Mix  $\frac{1}{2}$  C. sugar with cinnamon; sprinkle over apples. Mix  $\frac{1}{2}$  C. sugar with the flour; cut in butter until crumbly. Sprinkle over apples. Bake in a hot oven (400°) for 40-50 minutes.

## FRANCE'S BEST EVER PIE

Donna Gatton

1 can cherry pie filling  
1 sm. can crushed pineapple with  
juice  
 $\frac{3}{4}$  C. sugar

1 T. cornstarch  
1 T. red food coloring  
1 sm. box cherry Jello  
3-4 bananas

Combine first five ingredients and cook until thick. Add 1 small box cherry Jello. Cool; add bananas. Pour into 1 large or 2 small baked pie shells. Top with Cool Whip.

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## CHERRY CHEESE PIE

*Shirley Malin*

- |   |  |
|---|--|
| 1 (9-inch) graham cracker crumb crust               | 1/3 C. ReaLemon juice from concentrate |
| 1 (8 oz.) pkg. cream cheese, soft                   | 1 tsp. vanilla                         |
| 1 (14 oz.) can Eagle Brand sweetened condensed milk | 1 can cherry pie filling               |

In a large bowl, beat cheese until fluffy. Gradually add sweetened condensed milk; beat until smooth. Stir in lemon juice and vanilla. Pour into prepared crust. Chill for 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers. Makes one 9-inch pie.

## HOMEMADE CHERRY PIE FILLING

*Wanda Augustine*

- |                         |                             |
|-------------------------|-----------------------------|
| 1 qt. cherries          | 1 C. cherry juice           |
| 1 C. sugar              | 4 T. cornstarch             |
| 1/4 tsp. almond extract | Few drops red food coloring |

Drain cherries, save juice. In a saucepan, stir sugar and cornstarch together. Add a small amount of juice to make a paste. Stir in rest of juice. Cook, stirring until sauce is thickens. Stir in drained cherries. Add extract and food coloring. Put into unbaked pie shell. Place pie crust over top of filling. Bake at 350° for 50 minutes or until crust is done. This filling can be used in any recipe calling for cherry pie filling.

## CHERRY CHEESE PIE

*Leona Schultz*

- |   |  |
|---|--|
| 1 (9-inch) graham cracker crust                     | 1/3 C. ReaLemon juice from concentrate |
| 1 (8 oz.) pkg. cream cheese, soft                   | 1 (21 oz.) can cherry pie filling      |
| 1 (14 oz.) can Eagle Brand sweetened condensed milk | 1 tsp. vanilla extract                 |

In a large mixing bowl, beat cheese until fluffy. Gradually beat in condensed milk until smooth. Stir in ReaLemon and vanilla. Pour into prepared crust. Chill for 3 hours or until set. Top with cherry pie filling just before serving. Refrigerate leftovers.

## EASY CHERRY CREAM CHEESE PIE

*Suzette Waite*

- |                                    |  |
|------------------------------------|--|
| 1 (6 oz.) graham cracker pie crust | 1 (14 oz.) can sweetened condensed milk (not evaporated) |
| 1 (8 oz.) pkg. cream cheese, soft  | 1 tsp. vanilla   |
| 1/3 C. lemon juice                 | 1 (21 oz.) can cherry pie filling                        |

Let cream cheese stand at room temperature until softened. In a medium bowl, beat cream cheese until light and fluffy. Slowly add sweetened condensed milk, beating until smooth. Stir in lemon juice and vanilla until well mixed. Pour into crust. Chill for 3 hours until firm and then top with cherry pie filling.

## FRESH PEACH PIE

*Clara Westercamp*

- |                            |                 |
|----------------------------|-----------------|
| 3 C. sliced, fresh peaches | 3 T. cornstarch |
| 1 baked pie shell          | 1/2 C. water    |
| 1 C. sugar                 | 2 T. butter     |

Slice the peaches and place in the baked pie shell. Mash 1 more cup of peaches and add 1 C. of sugar, 3 T. cornstarch, 1/2 C. water and 2 T. butter. Boil until clear, pour over the sliced peaches. Make sure to cover well. Chill and serve with Cool Whip or ice cream. Serves 6-8. NOTE: Use an 8-inch pie crust.

## GOLDEN PEACH PIE

*Dorothy Ballinger*

- |                              |                         |
|------------------------------|-------------------------|
| 1 (2 lb.) can sliced peaches | 1/2 C. sugar            |
| 2 T. all purpose flour       | 1/4 tsp. ground nutmeg  |
| 2 T. butter or margarine     | 1 T. lemon juice        |
| 1/2 tsp. grated orange peel  | 1/8 tsp. almond extract |

Drain peaches. Combine 1/3 C. peach juice, sugar, flour, nutmeg and a dash of salt. Cook, stirring constantly until thick and bubbly. Add butter, lemon juice, almond extract and orange peel. Fold in peaches. Bake at 400° for 40-50 minutes.

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## **RHUBARB CUSTARD PIE**

*Wanda Augustine*

3 eggs	2 $\frac{2}{3}$ T. milk
2 C. sugar	4 T. flour
$\frac{3}{4}$ tsp. nutmeg	3 C. rhubarb, cut up

Beat eggs slightly. Add milk and stir in sugar, flour and nutmeg. Then add rhubarb. Pour into unbaked pie shell. Dot with 1 T. butter. Bake at 350° for 50-60 minutes or until center is set.

## **OATMEAL PIE**

*Jone Molyneux*

$\frac{3}{4}$ C. quick oatmeal	$\frac{1}{2}$ C. oleo
$\frac{3}{4}$ C. Karo syrup, white	3 eggs, beaten
$\frac{3}{4}$ C. milk	1 C. coconut
$\frac{1}{2}$ C. white sugar	1 unbaked pie shell
$\frac{1}{2}$ C. brown sugar	

Start with oatmeal and add each ingredients in order listed. Bake in an unbaked pie shell for 40-45 minutes at 375°.

## **COCONUT PRALINE PIE**

*Richelle Owen*

$\frac{1}{2}$ C. almonds, pecans or walnuts, chopped	2 envelopes Dream Whip (whipped topping mix)
$\frac{1}{3}$ C. margarine	1 (4 serving size) pkg. vanilla instant pudding
$\frac{1}{3}$ C. brown sugar, firmly packed	1 (4 serving size ) pkg. coconut instant pudding
1 (9-inch) baked pastry shell, cooled	1 tsp. vanilla
2 $\frac{1}{4}$ C. cold milk, divided	
1 $\frac{1}{4}$ C. flake coconut	

Heat the almonds, margarine and brown sugar in a small saucepan. Boil for 30 seconds. Spread on bottom of pie shell; cool. Beat whipped topping mix, 1 C. milk and vanilla on high for 6 minutes. Add remaining milk and pudding mixes; blend on low. Beat on high for 2 minutes. Stir in 1 C. of coconut. Refrigerate for 4 hours. Garnish with Cool Whip and browned coconut.

## SHOO FLY PIE

*Martha Comfort*

1 1/4 C. flour  
1/4 tsp. nutmeg  
1/4 tsp. cloves  
2/3 C. brown sugar, packed  
1/2 tsp. cinnamon  
1/2 tsp. ginger  
1/2 tsp. salt

1/4 C. oleo  
1 egg yolk, well beaten  
2/3 C. light molasses  
1 tsp. soda  
1 C. boiling water  
1 deep dish pie crust

Sift together the first 7 ingredients. Cut in the oleo until mixture resembles cornmeal. Combine the egg yolk and light molasses. Dissolve but do not mix the soda and boiling water. Take 1 deep dish pie crust, unbaked, and place a layer of crumbs on the bottom. Beat the soda mixture into the molasses mixture and let it foam real good. (Hold this mixture over the pie while you do this.) Pour half of the molasses mixture on the crumbs. Place another layer of crumbs and beat the liquid again and add the rest to the pie, layering twice. Bake at 450° for 10 minutes, then lower heat to 350° for 30 minutes or until crumb topping is browned and filling is firm. SECRET: Put this together quickly and hurry it into the oven. Serve warm. This is my mom's recipe. Instead of cake for my birthday, I begged for this pie. It was a favorite when I was growing up. You must be a person who loves molasses to enjoy this pie.

## PECAN PIE

*Cheryl Van Weelden*

3 eggs, slightly beaten  
1 tsp. vanilla  
1 C. white sugar  
1 C. white syrup

1/4 tsp. salt  
1 C. pecans  
1 single pie crust

Mix all ingredients together. Add nuts last. Pour into pie shell. Bake for 10-15 minutes at 450°. Then turn heat down to 300° until done. (Set knife comes out clean, about 45 minutes to 1 hour.)

## PECAN PIE

*Ilene White*

1 C. light cream (Evaporated milk can be used)	1 T. cornstarch
2 eggs	1 C. dark syrup
1/3 C. sugar	1 C. pecans, chopped

Mix cornstarch and sugar. Add to the beaten eggs and cream. Add syrup and beat well. Mix in the chopped nuts and pour into an unbaked pie shell. Bake for 40-50 minutes at 375°.

## BLACK WALNUT PIE

*Mary Brummel*

1 C. sugar	2 C. milk
6 T. flour	1 tsp. vanilla
1/4 tsp. salt	2 tsp. butter, softened
2 egg yolks, well beaten	1 C. black walnut meats, chopped
1 (9-inch) unbaked pie crust	

Sift together sugar, flour and salt. Blend in milk and egg yolks. Cook over boiling water until thickened; cool. Add walnuts, vanilla and butter. Pour into pie crust. Bake at 450° for 10 minutes, then 325° for 30 more minutes.

## PECAN PIE

*Sharon Lockard*

1 C. white corn syrup	1/2 C. white sugar
1 T. butter	1 tsp. vanilla
1/8 tsp. salt	1 C. pecans
3 eggs	

Mix and beat well. Pour into an unbaked pie shell. Bake at 300° for 1 hour.

## DOUBLE LAYER PUMPKIN PIE

*Stacie Ringgenberg*

1 (3 oz.) pkg. cream cheese, soft	2 (4 serving size) pkgs.
1 C. + 1 T. cold half & half or milk	vanilla instant pudding
1 T. sugar	1 (16 oz.) can pumpkin
1½ C. Cool Whip, thawed	1 tsp. ground cinnamon
1 (6 oz.) graham cracker pie crust	½ tsp. ground ginger
	¼ tsp. ground cloves

Mix cream cheese, 1 T. half & half and sugar with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of crust. Pour 1 C. half & half into mixing bowl. Add pudding mix. Beat with wire whisk until well blended, 1-2 minutes. Let stand for 3 minutes. Stir in pumpkin and spices; mix well. Spread over cream cheese layer. Refrigerate at least 2 hours. Garnish with additional whipped topping and nuts desired. Makes 8 servings. Cool, refreshing twist to traditional pumpkin pie.

## SCOTCH PIE

*Penny Adams*

¾ C. oleo	2 C. flour
¾ C. sugar	1 can pie filling

Stir together first 3 ingredients and put ⅔ in the pan. Then pour in pie filling of your choice and place last of mixture on top. Bake 30 minutes at 325°.

## PUMPKIN PIE

*Joy Boomershine Wills*

1½ C. pumpkin	1 tsp. cinnamon
1 C. brown sugar	1¼ C. Carnation milk
¼ tsp. salt	2 eggs

Mix all ingredients together. Pour into pie shell. Bake at 375° for 45 minutes or until knife inserted in center comes out clean.

**“JUST FOR NOTES”**



# Salads

*My Favorite Recipes in this section are:*

RECIPE

PAGE #

_____	_____
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## Hints for Salads and Dressings

To prevent a vegetable salad from becoming sodden when it has to stand for a few hours, place a saucer upside down on the bottom of the bowl before filling it with the salad. The moisture will run underneath and the salad will remain fresh and crisp.

Stuff a couple of paper towels in the plastic bag with cleaned onions or radishes and they will stay fresh longer.

Lettuce won't "rust" in the refrigerator if it is wrapped in paper toweling.

If you have trouble getting a head of lettuce or some other vegetables into a plastic bag, grasp the lettuce through the bag, then pull the bag over the lettuce.

Peel onions under water and they will not irritate the eyes.

Rub some dry mustard on your hands after peeling onions and then wash as usual. You will find that all odor will be removed.

When celery loses its crispness, place it in cold water. Slice a raw potato and add it to the water. Let this stand for several hours. Remove the celery and it will be crisp again.

If parsley is washed with hot water instead of cold it retains its flavor and is easier to chop.

Green pepper is an excellent source of Vitamin C. Cut it in strips to serve as nibblers, add it to salads and sandwich fillings. Whole peppers may be blanched and filled with tuna, potato or macaroni salad.

To reduce calorie in-take, mix powdered salad dressings into plain low-fat yogurt instead of oil or sour cream. Or add buttermilk, cottage cheese or tomato juice to the dressings.

Bottled salad dressings may be loaded with saturated oil and preservatives. Make your own by mixing 3 or 4 parts polyunsaturated vegetable oil, olive oil, yogurt or buttermilk with 1 part vinegar or lemon juice, and seasonings.

If you mix the oil and vinegar into a salad separately, add the oil first. If you reverse the order, the oil just slides off the wet leaves.

Old spice jars are perfect one-shot salad dressings containers to take along with a salad lunch.

Slice tomatoes vertically rather than horizontally. The slices will stay firmer in your salad and they'll help keep the salad dressing from getting watery.

If you soak onion rings in cold water for about an hour, they'll taste milder in your salad.

## - SALADS -

### APPLE SALAD

*Juanita Bunting*

- |                                   |                    |
|-----------------------------------|--------------------|
| 1 pkg. cherry or strawberry Jello | 1/2 C. nuts        |
| 1/2 C. red hot candies            | 2 C. apples, diced |
| 1 C. celery, chopped              |                    |

Prepare Jello according to directions. Dissolve candies in hot water. Cool, and add remaining ingredients and chill until firm.

### APPLE SALAD SUPREME

*Donna Goodman*

- |                     |                   |
|---------------------|-------------------|
| 1 C. sugar          | Apples, chopped   |
| 1 1/2 T. cornstarch | Bananas           |
| 1 egg, beaten well  | Pineapple tidbits |
| 1 C. water          | Cheese, diced     |
| 2 T. vinegar        | Grapes            |

Mix sugar, cornstarch, egg, water and vinegar. Cook until thick. Cool and store in refrigerator. When ready to use, cut up apples and bananas. Add cheese, grapes and pineapple if desired. Pour dressing over and stir. Refrigerate until ready to serve. Dressing can be made ahead and stored. I like to use apples, pineapple and cheese.

### APRICOT FLUFF SALAD

*Carolyn Malloy*

- |   |   |
|---|---|
| 1 (3 oz.) box apricot Jello                     | 1 (8 oz.) pkg. cream cheese                     |
| 1/2 C. sugar                                    | 1 jr. size jar Gerber's apricot<br>with tapioca |
| 1 (20 oz.) can crushed pineapple,<br>with juice | 1 (8 oz.) cont. Cool Whip                       |

Heat Jello, sugar and pineapple with juice together. Set aside to cool completely. Cream the room temperature cheese and the apricots. When Jello mixture is cool, mix with the cheese mixture, when blended fold in the Cool Whip. Turn into a 1 1/2-qt. mold or an 8-inch square cake pan. Refrigerate for several hours.

## APRICOT SALAD

*Nellie Visser*

- |   |                           |
|---|---------------------------|
| 2 pkgs. orange Jello                      | 10 marshmallows, cut fine |
| 2 C. boiling water                        | 1 C. fruit juice          |
| 2 C. combined pineapple and apricot juice | ½ C. sugar                |
| 1 large can apricots, mashed              | 2 heaping T. flour        |
| 1 lg. can crushed pineapple               | 1 egg, beaten             |
|   | 2 T. butter               |

Combine the Jello and water. When the Jello starts to congeal, add the fruits and marshmallows. When this is firm, add 1 C. of whipped topping to the cooled, cooked mixture. Cook the 1 C. fruit juice, sugar, flour, egg and butter. Spread over the firm Jello mixture and sprinkle with grated cheese. NOTE: When the fruits are drained, be sure to save back 1 C. of combined juices for the cooked topping. So you may need to add water to the juice to get 2 C. to set the Jello.

## BABY PEARL TAPIOCA SALAD

*Nellie Helm*

- |                         |  |
|-------------------------|--|
| 4 C. boiling water      | 1 (8 oz.) cont. Cool Whip                      |
| ½ C. baby pearl tapioca | 1 (23 oz.) can crushed pineapple, drained well |
| 1 (3 oz.) box Jello     |  |
| ½ C. sugar              |  |

Bring 4 C. of water to a boil. Add ½ C. of baby pearl tapioca and boil for 25 minutes or until clear. While hot, add 1 box Jello and ½ C. sugar. Stir and dissolve, then let set until syrupy. Add the Cool Whip and let it set all night. The next morning, add the drained, crushed pineapple. You can use different kinds of fruit, I liked the pineapple.

*The church is not a dormitory for saints, but a workshop for sinners.*



**3 OR 4 BEAN SALAD***Karen Hart*

- |                                 |                 |
|---------------------------------|-----------------|
| 1 can green beans, drained      | 1/2 C. sugar    |
| 1 can wax beans, drained        | 1/3 C. vinegar  |
| 1 can kidney beans, drained     | 1/3 C. oil      |
| 1 can garbanzos, drained (opt.) | 1 tsp. salt     |
| 1 sm. green pepper, diced       | 1/4 tsp. pepper |
| 1 sm. onion, diced              |                 |

Drain and rinse beans. Put in a large bowl. Add green pepper and onion. Mix sugar, vinegar, oil, salt and pepper. Combine all ingredients and chill.

**3 BEAN SALAD***Nellie Visser*

- |                    |                              |
|--------------------|------------------------------|
| 1 can red beans    | 1/2 onion, chopped           |
| 1 can green beans  | 1/2 C. green pepper, chopped |
| 1 can yellow beans |                              |

**DRESSING:**

- |                |                 |
|----------------|-----------------|
| 3/4 C. sugar   | 1/2 tsp. salt   |
| 1/2 C. oil     | 1/2 tsp. pepper |
| 1/2 C. vinegar |                 |

Put beans in large bowl. Mix all dressing ingredients in a mixer or blender. Pour over vegetables. Refrigerate overnight or several hours before serving.

**3 BEAN SALAD***Mary Brummel*

- |                                  |                  |
|----------------------------------|------------------|
| 1 can cut green beans            | 3/4 C. sugar     |
| 1 can cut yellow wax beans       | 1 tsp. salt      |
| 1 can red kidney beans           | 1/2 tsp. pepper  |
| 1 sm. green pepper, chopped fine | 1/2 C. vinegar   |
| 1 sm. onion, chopped fine        | 1/2 C. salad oil |

Drain liquid from beans. Place beans in big bowl and mix in green pepper and onion. Combine remaining ingredients, pour over beans and mix well. Refrigerate for 12-24 hours before serving.



## BEAUTY SALAD

*Mary Heckenberg*

- |                              |  |
|------------------------------|--|
| 2 (3 oz.) pkgs. lemon Jello  | 1 (9 oz.) can crushed pineapple,<br>do not drain |
| 3 C. hot water               |  |
| 2 (3 oz.) pkgs. cream cheese | ½ C. pecans, chopped                             |
| 2 C. miniature marshmallows  | 1 (3 oz.) pkgs. cherry Jello                     |
| ½ C. Miracle Whip            | 1½ C. hot water                                  |

Pour hot water over lemon Jello and stir until dissolved. Add cream cheese, marshmallows, pineapple, salad dressing and nuts. Stir thoroughly until cream cheese, marshmallows and salad dressing are dissolved. Pour into a 13x9x2-inch glass pan and chill until firm. Then dissolve the cherry Jello in 1½ C. hot water and cool. Pour over the firm lemon layer.

## BUTTERMILK SALAD

*Lucille Catterson*

- |  |                               |
|--|-------------------------------|
| 1 lg. pkg. lemon Jello                         | 2 C. buttermilk               |
| 1 (20 oz.) can crushed pineapple,<br>undrained | 1 C. pecans, chopped          |
|  | 1 (9 oz.) lg. cont. Cool Whip |

Mix Jello and pineapple in a large saucepan. Heat on stove until Jello dissolves (do not boil). Allow to cool. Mix in buttermilk, pecans and Cool Whip until well blended. Pour into an 8x2-inch oblong clear dish. Refrigerate.

## BERRY SPINACH SALAD

*Evie Faulkner*

- |   |   |
|---|---|
| 2 bunches fresh spinach, cleaned<br>dried and torn      | 1½ tsp. minced onion                      |
| 1 pt. fresh strawberries, cleaned,<br>hulled and halved | ¼ tsp. Worcestershire sauce               |
| ½ C. sugar  | ¼ tsp. paprika                            |
| 2 T. sesame seed  | ½ C. oil (vegetable, olive,<br>safflower) |
| 1 T. poppy seed   | ¼ C. cider vinegar                        |

Mix dressing ingredients. Toss with spinach and strawberries. Arrange on individual plates.

## BLUEBERRY SALAD

*Margaret Mattix*

2 pkgs. black cherry Jello  
1 can blueberries, drained  
Pecans, chopped

1 sm. can crushed pineapple,  
drained

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### TOPPING:

1 sm. container sour cream  
2 (3 oz.) pkgs. cream cheese

½ C. sugar

Dissolve Jello in 2 C. of boiling water. Add ½ C. blueberry juice and drained fruit. Let congeal. Add topping.

For the Topping: Mix the cream cheese and sugar. Add sour cream. Spoon on top of salad. Sprinkle with the pecans.

## BLUEBERRY SALAD

*Diana Shadduck*

2 pkgs. raspberry Jello (or 1  
large package)  
1½ C. boiling water

1 can blueberry pie filling  
1½ can crushed pineapple, juice  
and all

Prepare the above ingredients and cool. Add 2 C. whipping cream and serve.

## BROCCOLI ALMOND SALAD

*Mari-Kay Corbett*

1 head broccoli  
2 C. or more red seedless grapes  
1 med. purple onion  
1 stalk celery  
1 (2¼ opz.) bag slivered almonds

1 C. Miracle Whip salad dressing  
⅓ C. granulated sugar  
1 T. lemon juice  
1 T. white vinegar

Wash fruit and vegetables. Cut into bowl into bite-size pieces. Use only the florets of broccoli. Mix together and set aside. Toast the almonds over medium heat in a large non-stick skillet, watching close, as they burn easily! When cooled, store in baggie or small container. Mix the Miracle Whip, sugar, lemon juice and vinegar. Pour over the fruit and vegetables and refrigerate until serving time. Just before serving, stir in toasted almonds.

## **BROCCOLI SALAD**

*Eva Downey*

1 bunch broccoli, chopped  
1/2 green pepper, chopped  
1 C. green onions, chopped  
1 C. grapes or raisins

1 C. celery, chopped  
1/2 lb. bacon, cooked crisp &  
cut up

### **DRESSING:**

1/3 C. sugar  
1 C. Miracle Whip or mayonnaise

1 tsp. vinegar  
3/4 C. pecans

Combine all salad ingredients and toss with dressing.

## **CABBAGE PATCH SLAW**

*Carol Peterson*

*from May Peterson, mother-in-law*

2 C. cabbage, shredded  
1/2 C. parsley, cut fine (home  
grown is best)

1/2 C. green onions, sliced or  
lesser amount chopped onion

### **DRESSING:**

4 T. sugar  
3 T. vinegar

2 T. oil  
Salt, to taste

Combine vegetables with dressing. Let stand for a few hours before serving to combine flavors.

## **CAULIFLOWER SALAD**

*Edna Bonnett*

5 C. raw cauliflower, chopped  
2 C. frozen peas  
1/2 C. onion, chopped  
1 C. celery, chopped  
1/2 C. plain yogurt

1 1/2 tsp. dill weed  
5 T. low-cal. mayonnaise  
1 1/2 tsp. seasoned salt  
or dash of Mrs. Dash  
Salt & pepper, to taste

Mix all ingredients together. Cover air tight.

## CAULIFLOWER SALAD

*Lucille Catterson*

- |                                     |                  |
|-------------------------------------|------------------|
| 4 C. raw cauliflower, thinly sliced | ½ C. salad oil   |
| 1 C. ripe olives, chopped           | 3 T. lemon juice |
| ⅔ C. green pepper, chopped          | 3 T. vinegar     |
| ½ C. onion, chopped                 | 2 T. salt        |
| ½ C. pimento, chopped               | 1 T. sugar       |

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Combine the cauliflower, olives, green pepper, onion and pimento, salt and sugar. In a small bowl, combine salad oil, lemon juice, vinegar, salt and sugar. Blend well. I use blender. Pour over cauliflower mixture. Refrigerate over night or at least 4 hours.

## CAULIFLOWER AND LETTUCE SALAD

*Rick Corbett*

- |                                |   |
|--------------------------------|---|
| 1 sm. purple onion, diced      | 2 C. mayonnaise or salad dressing           |
| 1 head cauliflower             | ½ C. grated Parmesan cheese,<br>for topping |
| 1 head lettuce                 | 2 T. sugar                                  |
| 8 slices bacon, cook & crumble |   |

Clean and cut up cauliflower and lettuce and mix with bacon and onion. In a small bowl, mix dressing ingredients and pour over vegetable mixture. Chill for 30 minutes.

## CAULIFLOWER AND PEA SALAD

*Virjean Van Hulzen*

- |   |                       |
|---|-----------------------|
| 1 head cauliflower, in bite-size pieces | ¾ T. milk             |
| 2 stalks celery, chopped                | 1 med. onion, grated  |
| 1 (10 oz.) pkg. frozen peas, thaw       | 1½ tsp. seasoned salt |
| 1 C. Hellman's mayonnaise               | 1 tsp. dill weed      |

Prepare vegetables and place in a large bowl. Mix mayonnaise, milk, onion, seasoned salt and dill weed together. Toss with vegetables and refrigerate overnight. Serves 8.

## **CRANBERRY SALAD**

*Patsy Marlin*

- 1 qt. ground fresh cranberries
- 1 C. sugar
- ½ C. nuts, chopped
- 1 (#2) can crushed pineapple, drained
- 1 sm. cont. Cool Whip

Mix all ingredients except Cool Whip and let stand overnight (or for several hours). Add Cool Whip and serve.

## **CHERRY DUMP SALAD**

*Kendra Slycord*

- 1 (8 oz.) can crushed pineapple, drained
- 1 (8 oz.) cont. Cool Whip
- 1 can Eagle Brand sweetened condensed milk
- 1 can cherry pie filling

Combine all ingredients. Stir well. Let it sit in refrigerator overnight. May also freeze. May substitute apricot pie filling. Serves 8-10.

## **CHERRY PIE SALAD**

*Kay Lester*

- 1 C. flour
- ½ C. margarine
- 1 can cherry pie filling
- 1 tsp. cornstarch
- 1 (20 oz.) can crushed pineapple, undrained
- ¼ C. sugar
- 1 (3 oz.) pkg. cherry Jello

Mix flour and margarine, pat into a 9x13-inch pan. Bake at 375° for 15 minutes. Combine pie filling, pineapple, cornstarch and sugar. Cook until thick. Mix Jello and cool. Pour onto crust. Top with Cool Whip.

*Certainty of God's forgiveness is the heart of spiritual life.*



**CHICKEN SALAD***Dot Barnett*

- |                           |              |
|---------------------------|--------------|
| 1 sm. pkg. salad macaroni | 1 T. pimento |
| 3 C. chicken, diced       | Mayonnaise   |
| 1 C. celery, diced        | 1 tsp. salt  |
| 3 hard boiled eggs, diced | Paprika      |
| ½ C. pickles, diced       |              |

Cook macaroni in salted water and cool. Combine with remaining ingredients, except paprika and mix well using mayonnaise as needed. Sprinkle paprika on top. Chill well and serve in lettuce cups.

**CHICKEN SALAD***Kay Lester*

- |                                |  |
|--------------------------------|--|
| 4 C. cooked chicken, diced     | ½ (20 oz.) can pineapple tidbits,<br>(may use whole can) |
| 1 C. celery, in sm. pieces     | 1 (6-8 oz.) pkg. toasted almonds                         |
| 1 C. white grapes, cut in half | Mayonnaise, enough to moisten                            |
| 1 T. lemon juice               |  |
| 1 tsp. salt                    |  |

Combine chicken, celery, grapes and almonds. Blend in mayonnaise.

**CHICKEN SALAD***Maxine Hanna*

- |  |  |
|--|--|
| 4 C. cooked chicken, cut in<br>1-inch pieces | 1 C. red seedless grapes, cut in<br>halves |
| 1 C. celery, sliced in ½-inch<br>pieces      | 1 C. pineapple tidbits, drain              |
| ½ C. walnuts, chopped                        | 1 C. mayonnaise                            |

Mix all ingredients together. Chill at least for 2 hours. Serve on lettuce leaf. Serves 8 generously.

## CHICKEN SALAD

*Jana Van Hulzen*

4-6 boneless, skinless chicken  
breasts  
1/2-3/4 C. celery, chopped  
Light Miracle Whip

1-1 1/2 C. green seedless grapes,  
sliced  
Chow mein noodles

Cook, drain and cube chicken breasts. Stir in celery, grapes and Miracle Whip. Chill. Just before serving, garnish with chow mein noodles around the outside edge of the serving dish.

## CHINESE CABBAGE SALAD

*Kay DeJong*

1 head cabbage, coarsley chopped  
3 T. sesame seeds  
3 green onions, chopped fine

3 T. slivered almonds  
1 pkg. ramen noodles

### DRESSING:

1 tsp. salt  
1/4 tsp. pepper  
1/2 C. oil

3 T. vinegar (or red wine vinegar)  
3 T. sugar  
1 seasoning packet from noodles

Toast sesame seeds and almonds in a dry frying pan until lightly brown. Combine cabbage, sesame seeds, onions, almonds and noodles together in a bowl. Combine dressing ingredients together. Just before serving, mix cabbage with all ingredients, including the crushed ramen noodles and top with dressing.

*Sitting and wishing won't improve your fate.  
The Lord provides the fishes, but you gotta dig the bait.*

## 24 HOUR COLESLAW

*Verga Mick*

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1 med. head cabbage  
1 sm. onion  
1 green pepper  
12 stuffed olives, sliced  
1½ C. sugar  
½ C. white sugar

1 tsp. salt  
1 T. celery seed  
1 tsp. prepared mustard  
1/8 tsp. pepper  
½ C. salad oil

Shred and chop cabbage. Mix onion, green pepper and olives. Add to cabbage and sprinkle with ½ C. sugar. Mix together vinegar, 1 C. sugar, salt, celery seed, mustard, pepper and salad oil; bring to a boil for 3 minutes. Pour over cabbage while hot. Cover and chill for 24 hours. Keep refrigerated. This makes a large batch and keeps for a long time.

## COLE SLAW

*Claudia Chesser*

1 med. head cabbage, chopped  
1 green pepper, chopped  
1 carrot, chopped  
1 tsp. salt

1 C. vinegar  
¼ C. water  
1 tsp. mustard seed  
2 C. sugar

Mix salt with cabbage, let stand for 1 hour. Drain well. Add pepper and carrot. Boil right hand ingredients for 1 minute, cool to luke warm and pour over cabbage mixture.

## \$300.00 RECIPE FOR COLE SLAW

*Ruby Snyder*

2 qts. cabbage, coarsley grated  
2 green peppers, chopped fine  
2 med. onions, chopped fine  
1 tsp. dry mustard  
1 tsp. tumeric

1 tsp. salt  
1 pt. vinegar, plus water  
(½ water and ½ vinegar)  
1½ C. sugar

Heat vinegar, water, sugar, mustard, tumeric and salt. Mix all together and let set all night. Will keep for several days. (A wealthy man in Ohio had this salad in a restaurant and asked for the recipe. They gave it to him along with a bill for \$300.00. He paid it and then gave the recipe to everyone he knew.)

## **COPPER PENNY SALAD**

*Karen Hart*

2 lbs. carrots, sliced & cooked	¼ C. vinegar
1 large onion, chopped	¾ C. sugar
1 large green pepper, chopped	1 tsp. Worcestershire sauce
1 can undiluted tomato soup	1 tsp. dry mustard
¼ C. salad oil	Salt & pepper, to taste

Mix all ingredients except for vegetables; simmer for 5 minutes. Pour sauce over vegetables. Cover and refrigerate overnight.

## **COOKIE SALAD**

*Jennifer Tofteberg*

2 C. buttermilk	1 (12 oz.) cont. Cool Whip
2 pkgs. vanilla instant pudding	1 pkg. fudge stripe cookies

Mix buttermilk, pudding and Cool Whip. Smash cookies and add to pudding mixture just before serving.

## **COOKIE SALAD**

*Laura Ginaven*

1 pkg. fudge stripe cookies	1 sm. can mandarin oranges, drained
1 C. buttermilk	1 sm. can crushed pineapple, drained
1 sm. pkg. instant vanilla pudding	
1 med. sized cont. Cool Whip	

Freeze cookies ahead of time. Mix buttermilk and pudding. Drain fruits and add to pudding mixture. Add Cool Whip. Before serving, crush frozen cookies and add to salad.

*Blessed are the people who find joy wherever they go,  
and leave it behind them when they go.*

## COOL SUMMER SALAD

*Frances Knoot*

- |                                  |                            |
|----------------------------------|----------------------------|
| 2 (3 oz.) pkgs. lime Jello       | 1½-2 C. cottage cheese     |
| 2 C. boiling water               | ½ C. shredded carrots      |
| 1 (20 oz.) can crushed pineapple | 1 (8 oz.) carton Cool Whip |

In a bowl, dissolve the Jello in boiling water; let cool. Add pineapple, cottage cheese, carrots and mix. Refrigerate until it is almost set. Fold in Cool Whip. Pour into a 9x13-inch container, let set in refrigerator.

## CORNED BEEF SALAD

*Louise Brummel*

- |                                      |  |
|--------------------------------------|--|
| 1 (6 oz.) pkg. lemon Jello           | 1 C. green and red bell pepper,<br>diced                       |
| 1 C. hot water                       | 1 C. celery, diced   |
| 2½ C. cold water                     | 1 T. horseradish   |
| 1 C. salad dressing                  | 2-4 eggs, boiled and chopped,<br>(save for garnish if desired) |
| 1 (10 oz.) can shredded corn<br>beef |  |

Dissolve gelatin in hot water; add cold water. Chill until slightly set. Fold in remaining ingredients. Refrigerate until completely set.

## CORN BEEF SALAD

*Dorothy Edwards*

- |                           |   |
|---------------------------|---|
| 1 (3 oz.) box lemon Jello | ½ green pepper, chopped                 |
| 1½ C. hot water           | 1 T. minced onion                       |
| 1½ T. vinegar             | 1 C. celery, chopped                    |
| 1 C. Miracle Whip         | ½ sm. jar chopped pimento, for<br>color |
| 1 (12 oz.) can corn beef  |   |

Dissolve the lemon Jello in the hot water. Add the rest of the ingredients. Mix and put into a 9x9-inch pan. Put in refrigerator to set. Cut into squares to serve.



## **CORN BREAD SALAD**

*Kendra Slycord*

2 boxes Jiffy corn muffin mix  
1 lb. bacon, fried & crumbled  
1 med. onion, chopped  
2 green peppers, chopped  
3 tomatoes, chopped  
½ C. sweet pickles, chopped  
or pickle relish

### **DRESSING:**

1 C. Miracle Whip  
¼ C. sweet pickle juice  
1 T. sugar

Bake Jiffy corn muffin mix according to directions in a 9x13-inch pan. Cool and crumble into chunks in a large serving bowl. Add layers of bacon, onion, green peppers, tomatoes and sweet pickles. Sprinkle with salt and pepper. Mix dressing and pour over the top. May refrigerate for up to 2 days; toss before serving. This makes a large salad.

## **COTTAGE CHEESE SALAD**

*Tiffany DeJong*

1 large cont. cottage cheese, sm.  
curd  
1 (8 oz.) sm. cont. Cool Whip  
1 (3 oz.) pkg. orange Jello  
1 (15 oz.) can crushed pineapple  
Small marshmallows

Mix all ingredients together and garnish with marshmallows.

## **CRANBERRY SALAD**

*Phyllis Eveland*

1 pkg. raw cranberries  
1 lg. apple, quartered  
1 orange, quartered  
1 C. sugar  
1 lg. box or 2 sm. boxes orange  
Jello

Quarter the apple and orange. Grind the cranberries, apple and orange. Add sugar, stir and let set a few hours. Prepare Jello as directed, add to the cranberries. Pour into one medium cake pan or two serving dishes.

**CRANBERRY SALAD***Phyllis Lane*

1 (3 oz.) pkg. cherry Jello  
 1 $\frac{3}{4}$  C. hot water  
 1 C. sugar  
 2 C. raw cranberries

1 orange & pulp, ground  
 $\frac{3}{4}$  C. crushed pineapple, drained  
 $\frac{1}{2}$  C. celery, ground

Rinse and grind the cranberries. Mix the Jello and water; let set while you prepare the rest of the ingredients. Grind the orange and celery. Add sugar, cranberries and pineapple; mix well. Mix in Jello mixture and pour into a glass container.

**CRANBERRY JELLO SALAD***Gwenn Barber*

1 (6 oz.) pkg. Jello  
 3 C. water (2 hot, 1 cold)  
 1 (3 oz.) pkg. cream cheese

1 (16 oz.) can jellied cranberry  
 sauce

Add 2 C. hot water to Jello. Blend in blender with cranberries and cream cheese. Add 1 C. cold water (may use ice cubes). Pour into 6-C. ring mold or pyrex pan. Chill until firm.

**CRUNCHY VEGETABLE SALAD***Edna Koogler*

1 med. tomato  
 1 Jicama  
 1 sm. red pepper  
 1 sm. green pepper

1 sm. bunch green onions  
 2-3 cloves garlic  
 Lemon-pepper dressing

Julienne first 4 ingredients. Chop onions and garlic. Add dressing. Keeps well in refrigerator.

## **CUCUMBER SALAD**

*Betty Broerman*

- |                        |                       |
|------------------------|-----------------------|
| 1 pkg. lime Jello      | 1 tsp. onion, chopped |
| 1 C. hot water         | 1 tsp. vinegar        |
| 1 C. cucumber, chopped | ½ C. mayonnaise       |
| ½ tsp. salt            |                       |

Dissolve Jello in water, when partially set, add rest of ingredients and let set until firm.

## **CUCUMBER SALAD**

*Donna Cubit*

- |  |                         |
|--|-------------------------|
| 4 med. cucumbers, sliced thin<br>(peeled or not, as desired) | ½ C. sugar              |
| 1 large onion, sliced  | Salt & pepper, to taste |
| 1½ C. mayonnaise   | Vinegar                 |

Mix together mayonnaise, sugar, salt and pepper. Add vinegar (enough to make dressing creamy and pourable). Mix well and store in a jar in the refrigerator at least overnight. Use only about half the dressing on this amount of cucumbers and onions. Keeps well in the refrigerator.

## **DAD'S DELICIOUS CABBAGE SALAD**

*Mari-Kay Corbett*

- |                              |                               |
|------------------------------|-------------------------------|
| 1 pkg. cabbage slaw, pre-cut | ½ C. vegetable oil            |
| 4 green onions, sliced       | 3 T. sugar                    |
| ½ C. slivered almonds        | 3 T. vinegar                  |
| ½ C. sunflower seeds         | Seasoning packet from noodles |
| 1 pkg. ramen noodles         |                               |

Mix dressing as follows: Vegetable oil, sugar, vinegar, and seasoning packet. In a large bowl, break ramen noodles and add boughten pre-cut cabbage mixture, green onions, almonds and seeds. Pour dressing over the top. Chill for 1 hour before serving.

**EASY FRUIT SALAD***Helen Lake*

- |  |   |
|--|---|
| 1 (16 oz.) can fruit cocktail            | 1 (10 oz.) jar maraschino cherries, drained & cut in half |
| 1 (15¼ oz.) can pineapple tidbits        | 1 (3¾ oz.) pkg. instant vanilla pudding                   |
| 1 (6½ oz.) can mandarin oranges, drained | 4-5 bananas, sliced                                       |

Pour fruit cocktail and pineapple tidbits in bowl, (do not drain). Add dry instant vanilla pudding mix to the fruit and stir until well blended. Add drained mandarin oranges and drained cherries to fruit. Refrigerate until serving time. Just before serving, slice bananas into salad. Serves 8-10.

**EASY STRAWBERRY SALAD***Mary Lovett*

- |                             |                                   |
|-----------------------------|-----------------------------------|
| ¾ of oblong angel food cake | 1 (16 oz.) pkg. frozen strawberry |
| 1 C. cold milk              | 1 sm. pkg. strawberry Jello       |
| 1 pt. vanilla ice cream     | 1 C. boiling water                |
| 1 sm. pkg. instant pudding  |                                   |

Tear angel food cake in small pieces. Make a layer in the bottom of a 8x10-inch pan. Mix milk and pudding mix and ice cream. Make a layer of pudding mixture over the cake. (Do not mix.) Refrigerate. Mix Jello and water after Jello is dissolved, add the frozen strawberries. Stir until it starts to set. Make a layer over the rest and refrigerate.

**FIESTA MACARONI SALAD***Leesa Augustine*

- |  |   |
|--|---|
| ¾ C. salad dressing (I use Miracle Whip)         | 1 C. celery, sliced                     |
| 1 tsp. salt                                      | 2 T. green pepper, diced                |
| ½ tsp. basil                                     | 2 T. scallion, sliced (or green onions) |
| 1½ tsp. parsley, snipped                         | 2 tomatoes, diced                       |
| 1 (8 oz.) pkg. macaroni twirls, cooked & drained | Pimentos for garnish                    |

In a bowl, stir together the salad dressing, salt, basil and parsley. Add the other ingredients and mix gently. Add the pimentos for garnish. Cover and chill. Yield: 8 servings. NOTE: Variation: Add tuna, chicken or ham to make this a main dish salad.

## FLUFFY APRICOT SALAD

*Mari-Kay Corbett*

1 (3 oz.) box apricot Jello  
1 (8 oz.) can crushed pineapple, undrained  
¼ C. sugar  
¼ C. water  
1 (8 oz.) pkg. cream cheese, soft

1-2 (7½ oz.) junior apricot baby food  
1 (8 oz.) cont. whipped topping  
Optional toppings of grated cheese or chopped nuts

In a pan on top of stove, combine Jello, pineapple, water and sugar. Bring to a boil to dissolve gelatin; cool. Mix cream cheese and baby food and combine with cooled gelatin mixture. Fold in whipped topping and place in an 8x8-inch pan. Refrigerate until set. Optional topping of chopped nuts or grated cheese.

## FROZEN CABBAGE SALAD

*Kay Lester*

1 med. head cabbage, shredded  
1 lg. carrot, grated

1 red & green pepper, diced  
1 tsp. salt

### DRESSING:

2 C. sugar  
1 C. vinegar  
¼ C. water

1 tsp. celery seed  
1 tsp. mustard

Mix the top ingredients together and let stand for 1 hour in colander, press out the liquid. Boil the dressing ingredients. Pour dressing over the cabbage mixture. Freeze in desired size freezer containers. Thaw slightly before serving.

*If you would lead a helpful life, you would put God first, other people second, and yourself third.*



**FROZEN SALAD***Hester D. Whitlatch*

- |   |                                     |
|---|-------------------------------------|
| 1 C. salad dressing                     | 4 T. sugar                          |
| 2 pkgs. Philadelphia cream<br>cheese    | 1 sm. bottle maraschino<br>cherries |
| 1 sm. can crushed pineapple,<br>drained | ½ pt. whipping cream                |
|   | Marshmallows, cut up                |

Mix cheese and dressing. Add pineapple and sugar. Cut cherries and add. Add Whip cream and freeze. Pan size: 9x11-inches.

**FROZEN FRUIT SALAD***Dr. Georgia F. Chalfont*

- |                              |                        |
|------------------------------|------------------------|
| 2 (3 oz.) pkgs. cream cheese | 2 lg. bananas          |
| 2 T. milk                    | 2 T. lemon juice       |
| 1 (#2) can crushed pineapple | ½ C. nutmeats, or more |
| 1 can Royal Anne cherries    | 1 C. tiny marshmallows |
| 1 pkg. cherry Jello          | ½ C. mayonnaise        |
| 1 C. whipped cream           |                        |

Dissolve cream cheese with milk. Drain pineapple and cherries, saving juice. Bring 1 C. of combined juices to a boil and add to cherry Jello; cool. Add cheese and whipped cream. Slice bananas and add lemon juice. Add fruits, nuts, marshmallows and mayonnaise. Pour all into shallow pan and freeze. This will keep a long time frozen. Serve as dessert with whipped cream or as salad on lettuce with salad dressing.

**FRUIT SLUSH CUPS***Amy Stout*

- |                            |                             |
|----------------------------|-----------------------------|
| 2 lg. cans fruit cocktail  | 2 pkgs. frozen strawberries |
| 2 sm. cans pears           | 5 bananas                   |
| 2 sm. cans peaches         | 1 C. sugar                  |
| 1 lg. can pineapple chunks |                             |

Drain fruit and save the juice. Add 1 C. of sugar to fruit juice and heat to dissolve the sugar. Combine fruits, add juice and pour into small plastic cups; freeze.

## **FRUIT SALAD (LOW CAL)**

*Marilyn Boomershine*

- |  |                            |
|--|----------------------------|
| 1 (20 oz.) can pineapple chunks,<br>in juice | Green & red grapes, halved |
| 1 can mandarin oranges, drained              | Banana, sliced             |
| 1 red apple, diced                           | 1 T. cornstarch            |
| 1 green apple, diced                         | Other fruit, if desired    |

Drain pineapple. Dissolve cornstarch in pineapple juice and stir in saucepan over low heat until thick; cool. Stir in the fruit, adding the bananas just before serving. Could also add miniature marshmallows.

## **FRUIT SALAD**

*Verga Mick*

- |                  |                              |
|------------------|------------------------------|
| 2-3 oranges      | 1 (#2) can pineapple tidbits |
| ½ C. sugar       | 2 T. cornstarch              |
| 1 T. lemon juice | 2 bananas, sliced            |

Peel and cut oranges into bite-size pieces. Combine with pineapple and sugar. Let stand overnight. Drain juice. Add lemon juice and cornstarch. Cook until clear and thick. Add to fruit and bananas. Keep in refrigerator until serving time. A cool salad for hot summer days.

## **GRANDMA HAZEL'S CABBAGE SALAD**

*Rick Corbett*

- |                         |                         |
|-------------------------|-------------------------|
| ½ head cabbage          | ¼ C. water              |
| ½ C. celery, chopped    | ½ tsp. celery seed      |
| 1 med. carrot, shredded | 1 C. sugar              |
| ½ C. vinegar            | Salt & pepper, to taste |

A food processor works great for this recipe, but is not necessary. Shred cabbage to fine consistency and let stand for 1 hour to this add chopped celery, shredded carrot, salt & pepper. On top of stove, mix vinegar, water, celery, seed and sugar. Boil for 5 minutes. Let cool and mix with cabbage mixture. This keeps well in the refrigerator.

**GINGERED FRUIT***Evie Faulkner*

- |                               |                                   |
|-------------------------------|-----------------------------------|
| 2 apples                      | ½ C. unsweetened orange juice     |
| 2 oranges, peeled & sectioned | 1 T. grated fresh ginger (or dry) |
| 2 bananas, sliced             |                                   |

Combine ingredients. Chill for 2 hours. Also good by adding lemon yogurt as extra dressing.

**GOLDEN FRUIT FREEZE SALAD***Bernice Boston*

- |   |                                    |
|---|------------------------------------|
| 1 (11 oz.) can mandarin oranges, drained & halved     | ¼ C. sugar                         |
| 1 (8¾ oz.) can crushed pineapple (or tidbits) drained | 1 (2 oz.) pkg. dessert topping mix |
| 1 C. small curd cream-style cottage cheese            | ½ C. milk                          |
|   | 1 tsp. vanilla                     |
|   | ⅓ C. mayonnaise                    |

Combine fruits and sugar, mix in mixer bowl, combine cottage cheese, dessert topping mix, milk and vanilla; beat until smooth and thickened with electric mixer. Fold in fruit and mayonnaise. Pour into an 7x11-inch pan or muffin tins. Freeze. Serve on lettuce leaves.

**GOOFY GRAPES***Stacy Stout*

- |                          |                   |
|--------------------------|-------------------|
| 2-3 lbs. seedless grapes | 1 tsp. vanilla    |
| 1 pt. sour cream         | ½ C. brown sugar  |
| ½ C. sugar               | 1 stick margarine |

Boil brown sugar and margarine together until thickens. Stir sour cream, sugar and vanilla into boiled mixture and pour over grapes. Chill and serve.

## GOOSEBERRY SALAD

*Mary Brummel*

- |                         |   |
|-------------------------|---|
| 1 pkg. lime gelatin     | 1/2 C. pecans, finely chopped             |
| 1 pkg. lemon gelatin    | 1 C. grated cheddar or longhorn<br>cheese |
| 3 C. boiling water      | 1 C. celery, minced                       |
| 1 (#2) can gooseberries | Mayonnaise                                |
| 1/2-2/3 C. sugar        |   |

Dissolve both packages of gelatin in boiling water. Add gooseberries to sugar and heat to boiling point. Cool. Combine gelatin and gooseberries; add pecans, cheese and celery. Chill until firm. This tart salad keeps well. Put a dollop of mayonnaise on top when you serve the salad.

## GREEN PEA SALAD

*Ruby Snyder*

- |                               |   |
|-------------------------------|---|
| 1 C. mayonnaise               | 1/3 C. cashew nuts  |
| 1 C. celery, diced            | 1 1/2 pkg. frozen peas or 1 lg.<br>bag of peas (sm. peas) |
| 1 C. water chestnuts, chopped |   |
| 1/3 C. onions, diced          |   |

First 4 ingredients should be mixed and refrigerated overnight. Mix the last 2 ingredients the last 2 hours before serving. (Thaw peas first.)

## HOLIDAY SALAD

*Penny Adams*

- |   |                         |
|---|-------------------------|
| 2 pkgs. strawberry Jello                    | Pinch salt              |
| 2 C. hot water                              | Crushed pineapple       |
| Juice from tall can of crushed<br>pineapple | 1 C. celery, diced      |
| 2 T. lemon juice                            | 1 can whole cranberries |
|   | 1/2 C. nuts, chopped    |

Mix the first 5 ingredients. Then mix and chill until partially set the last 4 ingredients.

**KIDNEY BEAN SALAD**

*Donna Cubit*

- |                                  |                            |
|----------------------------------|----------------------------|
| 2 cans kidney beans, drained     | 1 sm. onion, minced        |
| 1/4 C. celery, diced             | 2 hard cooked eggs, sliced |
| 3 chopped pickles, dill or sweet | Salt & pepper              |
|                                  | 1/4 C. mayonnaise          |

Mix beans, celery, pickle and onion. Add eggs, salt and pepper; mix lightly with the mayonnaise. Chill thoroughly. Serve on lettuce or any salad greens.

**KRAUT SALAD**

*Wanda Augustine*

- |                            |                         |
|----------------------------|-------------------------|
| 1 lg. can kraut, drained   | 1/2 C. sugar            |
| 1 sm. onion, diced         | 1/2 C. celery, diced    |
| 1/2 C. green pepper, diced | Salt & pepper, to taste |

Mix the above ingredients together and then refrigerate. Sugar will make the juice on the kraut. Best if made the day before you serve it.

**8 LAYER LETTUCE SALAD**

*Jan Carter*

- |                      |                       |
|----------------------|-----------------------|
| 1 head lettuce, torn | 1 sm. onion, optional |
| 1 green pepper       | 1 box frozen peas     |

Put layers in a 9x13-inch pan or dish in order as written above. Spread on top of peas: 2 C. Hellmans mayonnaise. Sprinkle with 1/2 C. sugar, 1 lb. bacon (fried and crumbled) and 10 ozs. grated cheddar cheese (put on top of bacon). let set overnight in refrigerator, covered.

*Seven days without the Bible makes one weak.*



## LEMON SALAD

*Penny Adams*

- |   |                             |
|---|-----------------------------|
| 1 pkg. lime Jello & 1 pkg. lemon Jello or 2 pkgs. lemon Jello | 1 can lemon pie filling     |
| 2 C. boiling water  | 1 sm. can crushed pineapple |

Dissolve Jello in boiling water, add the pie filling, mix well. Add crushed pineapple (do not drain). Small marshmallows may be added to the top of the salad.

## LEMON SALAD (LOW-CAL)

*Betty Molyneux*

- |                                 |  |
|---------------------------------|--|
| 1 pkg. sugar-free lemon gelatin | 1 C. green onions, diced<br>(tops too) |
| 1 C. boiling water              | 1 C. celery, diced                     |
| 1½ C. cottage cheese            | 2 grated carrots                       |
| ¼ C. fat-free salad dressing    |  |
| ½ C. green pepper, diced        |  |

Dissolve gelatin in boiling water. Add salad dressing and cottage cheese. Allow to cool until partially set. Add remaining ingredients and let set until firm. NUTRITIONAL INFORMATION PER SERVING: 1 protein, 1¾ vegetable, 1 fat, 8 optional calories.

## LEMON JELLO SALAD

*Claudia Chesser*

- |                               |                    |
|-------------------------------|--------------------|
| 1 pkg. lemon Jello            | 1 C. sugar         |
| 1 tsp. vinegar                | 1 C. grated cheese |
| 1½ C. water                   | 1 cont. Cool Whip  |
| 1 (# 2) can crushed pineapple |                    |

Boil the sugar and pineapple for 3 minutes, add to the lemon Jello. Let stand until set. Then add cheese and Cool Whip; refrigerate.

**LIME JELLO SALAD***Viola Owens*

- |                      |                        |
|----------------------|------------------------|
| 2 boxes lime Jello   | 1 C. carrots, chopped  |
| 2 C. hot water       | 1 C. cream, whipped    |
| 1 C. salad dressing  | 1 C. crushed pineapple |
| 1 C. celery, chopped |                        |

Dissolve the Jello in the water and let congeal. Then mix in the salad dressing. Add the rest to the Jello and chill. Makes 12 servings. You can use Carnation milk whipped, instead of cream. A little horseradish is good mixed with the salad dressing (a scant teaspoon). You can use Cool Whip too.

**LEMON PINEAPPLE SALAD***Helen Lake*

- |                           |                                   |
|---------------------------|-----------------------------------|
| 1 (3 oz.) box lemon Jello | 1 can lemon pie filling or 1 pkg. |
| 1 (3 oz.) box lime Jello  | cooked lemon pudding, cooled      |
| 2 C. hot water            | 1 (13 oz.) can crushed pineapple, |
| 2 scant C. cold water     | drained                           |

Dissolve lemon and lime Jello in the 2 C. of hot water and the 2 scant C. of cold water. Mix in the 1 can lemon pie filling or 1 pkg. cooked lemon pudding, cooled. Reserve 1 C. of this mixture, keep it at room temperature. Add 1 (13 oz.) can (drained) crushed pineapple. Pour into a 9x12-inch container. Chill until set. Mix the 1 C. of reserved Jello and pie filling mixture to 8 ozs. of Cool Whip. Spread on top of set Jello mixture. Can sprinkle chopped nuts on top, if desired.

**LIME JELLO SALAD***Linda Wolf*

- |                  |                            |
|------------------|----------------------------|
| 1 box lime Jello | 1 can crushed pineapple    |
| 1½ C. water      | Crushed nuts               |
| 2 egg whites     | Whipped cream or Cool Whip |
| ¼ C. sugar       | Graham cracker crumbs      |

Set Jello in 1¼ C. of hot water. Beat egg whites, beaten stiff and to which ¼ C. sugar is added. Pour hot Jello through beaten egg and fold. Add crushed pineapple with juice. Mix and let set. When Jello has set, cover with a layer of nut pieces, then whipped cream, and finally sprinkle graham cracker crumbs on top.

## LUCIOUS LEMON SALAD

*Esther Augustine*

- |                                  |   |
|----------------------------------|---|
| 2 (3 oz.) pkgs. lemon gelatin    | 1 (8 oz.) can crushed pineapple, well drained |
| 2 C. boiling water               |   |
| 1 (12 oz.) can Mountain Dew      | 1 (8 oz.) cont. frozen whipped topping        |
| 1 C. miniature marshmallows      |   |
| 1 (22 oz.) can lemon pie filling |   |

In a large bowl, dissolve gelatin in boiling water. Add Mountain Dew and stir well. Stir in marshmallows, drained pineapple and  $\frac{1}{2}$  of pie filling. Pour into a 2-qt. oblong dish. Chill until set. Thaw topping; fold together topping and remaining pie filling. Spread evenly over chilled mixture. Also good with a crust, as a dessert.

## MACARONI VEGETABLE SALAD

*Bonnie Adams*

- |                                    |  |
|------------------------------------|--|
| 1 (15½ oz.) can red kidney beans   | 1 (15½ oz.) can French style green beans |
| Vinegar                            |  |
| 1 (8 oz.) pkg. Martha Gooch rotini | ½ C. green peppers, diced                |
| 1 (10 oz.) pkg. frozen peas, thaw  | 1 C. celery, diced                       |
| 1 (2 oz.) jar sliced pimento       | 1 sm. onion, diced                       |

### DRESSING:

- |                     |                         |
|---------------------|-------------------------|
| 2 C. salad dressing | ½ C. sugar              |
| 1 C. half & half    | 1 tsp. prepared mustard |

Bring 6 C. of water to a rapid boil in a 3-qt. saucepan, if desired, add 2 tsp. of salt. Slowly add pkgs. of rotini. Return to a rapid boil, stirring to separate. Boil only for 2 minutes. Cover and remove from heat; let sit for 5-7 minutes. (3 minutes for baked dishes needed more cooking time.) Drain kidney beans. Place in small bowl. Cover with vinegar, let stand for 1 hour, drain. In a large bowl, combine the first 8 ingredients. Combine salad dressing half & half, sugar and mustard; mix well. Pour over macaroni mixture; mix lightly. Chill before serving. Use a large cover salad dish.

**MARINATED SALAD***Patty Cleland*

- |  |  |
|--|--|
| 1 (15 oz.) can cut green beans,<br>drained | 1 green pepper, cut in strips<br>or chunks |
| 1 (15 oz.) can baby lima beans,<br>drained | 1 onion, cut in rings or chunks            |
| 1 (15 oz.) can peas, drained               | 4 stalks celery, cut up                    |

**DRESSING:**

- |                       |                |
|-----------------------|----------------|
| 1½ C. sugar           | 1 C. vinegar   |
| 1 tsp. salt, optional | ½ C. salad oil |

Mix together the dressing ingredients and pour over the vegetables and let set for 24 hours. Keeps for weeks.

**MACARONI SALAD***Carolyn Malloy*

- |  |                        |
|--|------------------------|
| 2 (6 oz.) pkgs. macaroni<br>cooked & drained | 2-3 carrots, shredded  |
| 2-3 stalks celery                            | 1½ C. sugar            |
| 2 peppers                                    | ¾ C. vinegar           |
| 1 onion, chopped fine                        | 2 C. mayonnaise        |
|  | 1 can Eagle Brand milk |

Mix the last four ingredients together and pour over the other ingredients.

**MACARONI SALAD***Diane Stewart*

- |                             |  |
|-----------------------------|--|
| 1 (16 oz.) box rotini pasta | 1 C. sugar                                 |
| 1 T. salt                   | 1 C. vegetable oil                         |
| 1 T. Accent seasoning       | 1 C. vinegar                               |
| 1 T. garlic powder          | Chopped tomato, cucumber &<br>green pepper |
| 2 T. parsley flakes         |  |

Cook rotini. Mix well all other ingredients, except vegetables. Chill for 24-48 hours before serving.

## MACARONI SALAD

*Kay DeJong*

1½ bag pasta lovers macaroni,  
rotini pasta  
1 green pepper  
1 cucumber  
1-2 onions  
1-2 tomatoes

### SAUCE:

¾ C. Crisco oil  
¾ C. sugar  
¾ C. vinegar  
½ T. salt  
½ T. Accent  
½ T. garlic powder  
½ T. dry mustard  
1 T. parsley flakes

Cook pasta according to directions on bag. Drain and let cool. Dice the green peppers, cucumbers, onions and tomatoes. Add to cooled pasta in large bowl. Mix the sauce ingredients together in a separate bowl. Stir well and add to pasta bowl. Stir well to coat, then cover and refrigerate at least 1 hour or overnight for better flavor. Double to make a BIG batch!

## SWEET AND SOUR MACARONI SALAD

*Edna Bonnett*

1 lb. salad macaroni  
1 onion, chopped  
1 pepper, any color, chopped  
2-4 carrots, shredded  
1 can Eagle Brand milk  
¾ C. vinegar  
1 C. sugar  
2 C. mayonnaise  
1 tsp. salt  
¼ tsp. pepper

Cook and drain macaroni. Add onion, pepper and shredded carrots. Mix remaining ingredients in blender. Mix all ingredients and let stand overnight. Makes a large salad. Keeps well.

*Read the Bible, prevent truth decay.*



## MACARONI SWEET AND SOUR SALAD

Jennifer McClenahan

1 lb. macaroni  
2 green peppers  
1 med. onion  
3 carrots

2 C. mayonnaise  
1½ C. sugar  
1 C. vinegar  
1 can sweetened cond. milk

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Cook 1 lb. of macaroni; rinse and drain. Chop the green peppers, onion and grate the carrots; mix. In a separate bowl, mix 2 C. real mayonnaise, sugar, vinegar and sweetened condensed milk. Blend together and add to above; mix. Let it set overnight.

## MARIANNE'S FRUIT SALAD

Kris Butler

1 (20 oz.) can chunk pineapple  
1 can mandarin oranges  
1 lg. can peaches, cut  
4 bananas  
Red/green grapes, optional

1 pkg. regular vanilla pudding  
1 reg. pkg. strawberry Jello  
1½ T. minute tapioca  
1 (10 oz.) box frozen straw-  
berries, or fresh

Drain fruit juice to make 2 C. Do not use orange juice. Cook 2 C. fruit juice, pudding, Jello and tapioca slowly until thick. Cool slightly. Pour over fruit, adding bananas just before serving. Store in refrigerator.

## MARINATED VEGETABLES

Ilene White

2 C. fresh cauliflower pieces  
2 C. fresh green beans, sliced  
¾ C. carrots, sliced  
¾ C. celery, sliced  
½ C. onion, sliced

¼ C. cider vinegar  
2 T. salad oil  
½ tsp. salt  
1 tsp. dill seed

Cook the cauliflower, beans and carrots in boiling water until tender crisp; drain. Mix remaining ingredients and mix with the vegetables. Chill overnight. Will keep in refrigerator a week. One half cup serving is 50 calories. NOTE: This came from the extension office in Ames. (Canned green beans can be used also.)

## MARTHA JANE'S SALAD

*Mildred Lytle*

- |  |  |
|--|--|
| 1 sm. head cauliflower                       | 1 T. vinegar                                 |
| 3 stalks broccoli                            | 1 T. sugar                                   |
| 2 bunches onions, chopped,<br>stalks and all | ½ tsp. Worcestershire sauce                  |
| 1 C. mayonnaise or salad<br>dressing         | Dash of Tabasco                              |
| ½ C. sour cream, optional                    | Season to taste with salt<br>and celery salt |

Break the cauliflower into flowerettes. Cut broccoli into bite-size pieces. Combine all ingredients. Refrigerate.

## MIXED FRUIT SALAD

*Arlene Tucker*

- |  |  |
|--|--|
| 2 cans mandarin oranges, drain<br>& save juice | 1 can pineapple tidbits,<br>lg. size, drain & save juice |
| 2 med. apples, cut & diced                     | 2 T. cornstarch  |
| 2 med. bananas, sliced                         | 1 T. lemon juice   |
| ½ C. sugar                                     |  |

Put sugar and cornstarch in a saucepan. Blend in ½ C. mandarin juice and ¾ C. pineapple juice. Cook over medium heat until it thickens and boils. Boil until clear and while hot, pour over fruit and store in the refrigerator, uncovered, overnight or about 7 hours. Sometimes before serving, I add fresh strawberries when in season.

## MOLDED STRAWBERRY SALAD

*Beatrice Millikin*

- |   |                                 |
|---|---------------------------------|
| 2 pkgs. strawberry gelatin                                  | 1 pt. sour cream                |
| 1 C. boiling water  | 1 C. walnuts or pecans, chopped |
| 2 (10 oz.) pkgs. strawberries,<br>partially thawed & sliced | 2 red apples, coarsley chopped  |

Dissolve gelatin in boiling water. Add partially thawed strawberries. Pour half the mixture in mold. Refrigerate until firm. Spread sour cream on firm gelatin. Sprinkle nuts and apples on cream. Add remaining gelatin. Refrigerate until firm. Makes 8 servings.

**MOM'S CABBAGE SALAD***Sherrill Helm*

1 med. head cabbage	¾ C. oil
2 peppers, red & green	¾ C. vinegar
3-4 stalks celery	¼ C. water
1 medium onion, chopped	1½ C. sugar
1 med. carrots, shredded, opt.	1 pkg. Knox unflavored gelatin

Mix liquid, sugar and gelatin; bring to a boil. Pour over vegetables. (May add celery seed if desired.) Chill until ready to serve.

**MOON SALAD***Sherrill Helm*

1 (3 oz.) pkg. lime Jello	½ C. pineapple juice
2 (3 oz.) pkgs. cream cheese	1 C. pineapple, crushed
1 C. hot water	1 C. pecans, chopped

Soften cream cheese to room temperature. Dissolve Jello in hot water and add pineapple juice. Beat in cream cheese until smooth and fluffy. Fold in pineapple and nuts. May be molded in any shape mold or just put in a square dish. A round-bottom bowl makes a good "moon" mold. Serve on lettuce leaves.

**MOSTACCIOLI SALAD***Kendra Slycord*

1 lb. mostaccioli noodles	1 tsp. salt
2 T. salad oil	1 tsp. pepper
1½ C. vinegar	4 ozs. chopped pimento, opt.
1½ C. sugar	1 med. onion, chopped fine
1 tsp. prepared mustard	1 med. cucumber, chopped fine
1 T. garlic powder, or less	with peel left on

Cook mostaccioli noodles as directed on package. Drain and blanch well. Coat and stir in salad oil. Mix vinegar, sugar, mustard, garlic powder, salt and pepper. Add cooked noodles and pimento. Add onion and cucumber; mix well. Refrigerate and mix every 12 hours. It is better after setting at least 24 hours. Serves 12.

## **MOSTACCIOLI SALAD**

*Kathy Sinclair*

1 pkg. mostaccioli	½ C. celery, diced
1 cucumber, grated	Italian seasoning, optional
2 T. stuffed olives, diced	1 C. sugar
½ C. onion, diced	1 C. vinegar
½ C. green pepper, diced	½ C. cooking oil

Cook 1 pkg. mostaccioli according to package directions. Drain and rinse well. Add vegetables and Italian seasoning. Put sugar, vinegar and oil in blender or mixer and mix together. Pour over ingredients in bowl. Make ahead of time and let flavors marinate.

## **MOSTACCIOLI SALAD**

*Debbie Fisher*

2 pkgs. mostaccioli noodles	½ tsp. pepper
1 jar pimentos	1 tsp. mustard
1 cucumber	1½ C. sugar
½ tsp. salt	1½ C. vinegar

Heat sugar and vinegar until dissolved. Cook noodles; drain and rinse. Add pimentos, sliced cucumbers, salt, pepper and mustard. Pour vinegar mixture over and let sit overnight. Toss well.

## **MOUNTAIN DEW SALAD**

*Linda Cohrt*

2 (3 oz.) boxes lemon Jello	2 C. mini marshmallows
1 (No.211) can pineapple tidbits, drained, reserve juice	2 C. Mt. Dew (including drained pineapple juice)

### **TOPPING:**

1 C. Cool Whip	1 can lemon pie filling
----------------	-------------------------

Dissolve Jello in 2 C. boiling water. Pour into a 9x13-inch dish. Add drained pineapple juice. Add Mt. Dew; cool. When partially set, add pineapple and marshmallows. When completely set, blend lemon pudding with Cool Whip. Spread evenly over Jello.

**PASTA SALAD***Shirley Kime*

- |  |   |
|--|---|
| 2-3 C. cooked rotini or shell<br>pasta, drained  | 1 bunch green onions, sliced thin                   |
| 1 (16 oz.) bag Birds Eye frozen<br>mixtures (broccoli, cauliflower<br>and carrots, cooked & drained) | ½ C. pitted ripe olives, thinly<br>sliced, optional |
|  | 1 (16 oz.) bottle creamy Italian<br>dressing        |

Cook and drain choice of pasta and frozen vegetables. Combine with remaining ingredients in a large bowl. Cover and chill until ready to serve.

**PEA SALAD***Shirley Malin*

- |  |                                     |
|--|-------------------------------------|
| 1 C. mayonnaise                              | 1 lb. pkg. frozen peas              |
| 1 (1.0 oz.) pkg. ranch salad<br>dressing mix | 1½ C. raw cauliflower, in<br>pieces |
| 1 C. celery, chopped                         |                                     |

Cook peas just until thawed. Combine mayonnaise, dressing mix and celery. Place vegetables in bowl and add mixture. Mix gently. Chill.

**PEACH SALAD***Dot Barnett*

- |                          |                      |
|--------------------------|----------------------|
| 1 lg. can sliced peaches | 1 pt. cottage cheese |
| 1 pkg. peach Jello       | 1 pt. whipped cream  |

Dice peaches. Drain can sliced peaches. Heat peach juice to boiling and add 1 pkg. peach Jello. Let cool. Add cottage cheese, whipped cream and diced peaches.

*When you begin to feel that you and God are not as close together as formerly, make no mistake as to which one has moved away.*



## PHILADELPHIA CREAM CHEESE SALAD

*Bonnie Bullock*

- |                             |                                  |
|-----------------------------|----------------------------------|
| 1 pkg. lemon Jello          | 1 C. crushed pineapple, drained  |
| 1 C. hot water              | 1 C. nuts                        |
| ½ pt. cream, whipped        | 1 sm. bottle maraschino cherries |
| 1 (8 oz.) pkg. cream cheese |                                  |

Dissolve lemon Jello in hot water, and whip when beginning to set. Add whipped cream (whipped topping, ie. Cool Whip may be substituted for whipped cream), to Jello. Add cream cheese, should be at room temperature. Whip again to break up cream cheese. Add pineapple. Grind or chop very finely the maraschino cherries and add. Add nuts and refrigerate until set.

## PIMENTO SALAD

*Ruby Snyder*

- |  |                                 |
|--|---------------------------------|
| 1 (5 oz.) jar Kraft pimento cheese, spread | 1 med. cont. Cool Whip          |
| 3 handfuls mini marshmallows               | 1 (8 oz.) can crushed pineapple |
|  | 1 sm. bag pecans                |

Mix Cool Whip and cheese spread. Add drained pineapple, marshmallows and nuts. Mix well. Keep refrigerated.

## PINEAPPLE CHEESE SALAD

*Diana Shaddock*

*In memory of mom, Alice Appelgate*

- |  |                             |
|--|-----------------------------|
| 1 pkg. lemon gelatin                       | 2 T. mayonnaise             |
| 1 C. drained crushed pineapple             | ½ C. whipping cream         |
| 6 maraschino cherries, cut in small pieces | ¾ C. grated longhorn cheese |

Dissolve gelatin in 1 C. of hot water. Drain the pineapple, add enough water to juice to make 1 C. and stir into gelatin. When mixture almost jelled, beat with electric mixer until fluffy, stir in remaining ingredients, except whipping cream. Then, fold in whipping cream into salad carefully. Pour into mold and place in refrigerator until serving time. Cut into squares and serve on crisp lettuce leaves.

**PRETZEL SALAD***Rhonda Taylor*

- |   |  |
|---|--|
| 2 $\frac{2}{3}$ C. pretzels, coarsley chopped | 2 (3 oz.) pkgs. strawberry Jello       |
| 1 $\frac{1}{2}$ sticks margarine, melted      | 1 C. boiling water                     |
| 1 (8 oz.) pkg. cream cheese                   | 2 (10 oz.) cartons frozen strawberries |
| 1 C. sugar                                    | 1 med. can crushed pineapple           |
| 1 pkg. Dream Whip                             |  |

Mix pretzel crumbs and margarine together and press into a 9x13-inch pan. Bake at 350° for 10 minutes. Mix cream cheese and sugar until smooth. Whip Dream Whip according to package directions and add to cream cheese mixture. Spread on cooled pretzels. Make Jello with 1 C. of boiling water. Add strawberries and pineapple and pour over cream cheese mixture. Refrigerate.

**PINK SALAD***Carrie Simpkins*

- |  |                             |
|--|-----------------------------|
| 1 (13 $\frac{3}{4}$ oz.) can crushed pineapple | 1 lb. carton cottage cheese |
| 1 (3 oz.) box Jello*                           | 1 (9 oz.) bowl Cool Whip    |

In a saucepan, bring to a boil the crushed pineapple and Jello (\*can be strawberry or cherry). Mix well and remove from heat. When cool, add cottage cheese and Cool Whip. Mix thoroughly. Put mixture in pyrex dish and chill. May be served as a salad or a side dish.

**QUICK AND EASY SALAD***Diane Stewart*

- |                                  |                           |
|----------------------------------|---------------------------|
| 1 pkg. instant pistachio pudding | 1 C. mini marshmallows    |
| 1 can crushed pineapple          | 1 (8 oz.) cont. Cool Whip |

Pour pineapple with juice into bowl. Add pudding and stir until thick. Add marshmallows and Cool Whip; mix well and chill.

## **QUICK SALAD**

*Myrle Krizer*

1 sm. cont. cottage cheese,  
drained  
1 sm. carton Dream Whip

1 (3 oz.) box apricot jello  
1 lg. can peaches, drained  
Nutmeats, if desired

In a 2-qt. container dump your well-drained cottage cheese, then you Dream Whip and sprinkle over the top the dry 3 oz. pkg. apricot Jello and let set a minute and stir carefully. Add the well-drained peaches that have been cut up in bite-size pieces. Add nutmeats, if desired and stir. Place in refrigerator until ready to serve.

## **QUICK AND EASY FAVORITE SALAD**

*Kathryn Heaton*

1 pkg. orange Jello  
1 sm. can crushed pineapple  
½ carton cottage cheese

1 sm. cont. Cool Whip  
1 sm. can mandarin oranges

Heat pineapple with juice. Dissolve Jello in heated pineapple. Add can mandarin oranges, less juice. When starting to set and is cold, add ½ carton cottage cheese and 1 sm. carton Cool Whip. Sets up really good. Refrigerate.

## **RASPBERRY DELIGHT SALAD**

*Kathy Stock*

1 pkg. raspberry Jello  
1 C. vanilla ice cream  
1 (8 oz.) can crushed pineapple,  
undrained

1 C. hot water  
3 T. orange juice  
½ C. pecans, chopped  
1 medium banana, sliced

Combine Jello and hot water. Add ice cream to this mixture. Stir until dissolved. Add orange juice. Set aside until partially thickened. Combine pineapple, nuts and banana and add to Jello mixture. Chill until firm. A 1-qt. mold may be used.

## RASPBERRY DESSERT SALAD

*Linda Brubaker*

- |                              |  |
|------------------------------|--|
| 1 C. flour                   | 1/2 tsp. salt                                    |
| 5 T. oleo                    | 2 (3 oz.) pkgs. red raspberry<br>Jello           |
| 1 T. sugar                   | 1/3 C. sugar                                     |
| 2 C. powdered sugar          | 2 (10 oz.) cont. frozen<br>raspberries and syrup |
| 2 (8 oz.) pkgs. cream cheese | 2 1/2 C. hot water                               |
| 1 (8 oz.) cont. Cool Whip    |  |
| 1 tsp. vanilla               |  |

Combine flour, oleo and 1 T. sugar and pat into a 9x13-inch pan. Bake at 300° for 20 minutes. Cool. Mix together powdered sugar and cream cheese, then add Cool Whip, vanilla and salt. Spread on the cooled crust. Chill in refrigerator. Add hot water to Jello and dissolve and add sugar. Add frozen raspberries. When completely cool, add carefully to middle layers.

## NON-FAT ORANGE PINEAPPLE SALAD

*Linda Cohrt*

- |   |   |
|---|---|
| 1 sm. (3 oz.) box non-fat, sugar-free instant vanilla pudding | 1 (20 oz.) can pineapple tidbits, undrained |
| 1 sm. can mandarin oranges, drain                             |   |

Mix above in bowl, including the juice from the pineapple. Refrigerate. Makes a delicious non-fat salad.

## ROMAINE SALAD WITH CASHEWS

*Evie Faulkner*

- |                                       |                               |
|---------------------------------------|-------------------------------|
| 3 heads romaine lettuce               | 1/4 C. cider vinegar          |
| 1-2 pkgs. salted cashews              | 1/2 C. salad oil or olive oil |
| 1/2 C. sweet red onion, thinly sliced | 1 T. Dijon mustard            |
| 1/2 C. garbanzo beans, rinse & drain  | Pinch cumin                   |
|                                       | Pinch cardamon, optional      |

Break lettuce into bite-size pieces. Combine lettuce, cashews, onion and garbanzo beans in a large glass salad bowl. In a small jar, combine dressing ingredients. Shake well. When ready to serve, pour dressing over salad. Toss gently.

## SPICY PEACH SALAD

*Thelma Grandia*

1 C. canned peaches, sliced  
1 pkg. peach Jello  
¼ C. sugar  
¼ tsp. cinnamon

1/8 tsp. cloves  
1 C. boiling water  
¾ C. peach syrup  
2 T. vinegar

Drain peaches, reserving syrup. Dissolve gelatin, sugar and spices in boiling water. Stir in peach syrup and vinegar. Chill until thickened. Add peaches and pour into a 3-C. mold and chill until firm or into a small container. Makes 4-6 servings. Enlarge recipe for more servings.

## SPINACH SALAD

*Martha Comfort*

4 slices bacon  
1 (10 oz.) bag spinach or ¾ lb. spinach

1 can mandarin oranges, drained  
½ sm. red onion, sliced

### DRESSING:

⅓ C. vegetable oil  
3 T. cider vinegar  
1 T. sugar

½ tsp. prepared mustard  
¼ tsp. salt  
1/8 tsp. pepper

Cook the bacon until crisp and then crumble. Tear spinach leaves and place in bowl. Top with crumbled bacon, mandarin oranges and sliced onion. Combine ingredients for dressing and mix well. Pour on salad right before you serve.

## SPINACH/STRAWBERRY JELLO

*Grace Noel*

Spinach  
Strawberries  
½ C. sugar  
2 tsp. sesame seed  
1 tsp. poppy seed

¼ tsp. Worcestershire sauce  
½ C. vegetable oil  
1 tsp. paprika  
¼ C. vinegar

Cook dressing ingredients until sugar is dissolved; cool. Pour over spinach and strawberries just before serving. Very colorful and tasty.



**SPINACH SALAD***Cathern De Booy*

6 eggs, hard boiled  
 Bean sprouts  
 Water chestnuts

8 slices bacon, cooked crisp  
 Red onion  
 1 bag spinach

**DRESSING:**

1 C. oil  
 ¾ C. sugar  
 ⅓ C. vinegar

¼ C. ketchup  
 2 tsp. salt  
 1 T. Worcestershire sauce

Combine all the salad ingredients together. Then combine the dressing ingredients and beat until mixed.

**SPAGHETTI SALAD***Helen Rinehart*

1 lb. spaghetti, cook, drain &  
 cooled  
 1 lg. jar Italian Wishbone dressing  
 ⅓ jar Salad Supreme salad  
 seasoning

1 red onion, chopped  
 1 green pepper, chopped  
 2 tomatoes  
 1 avocado

Mix and marinate all but the last 2 ingredients and marinate overnight. Just before serving, add the tomatoes and avocado in bite-size pieces. No salt or pepper needed.

**STEPHANIE'S POTATO SALAD***Grandma Bainbridge*

8-10 potatoes, cook with skins  
 10-12 eggs, hard boiled

1 med onion, chopped

**DRESSING:**

1-2 C. Miracle Whip  
 2 T. sugar  
 1 T. vinegar

1½ tsp. salad mustard  
 Salt, to taste

Skin and chop the potatoes. Chop the eggs. Mix with dressing and add milk if necessary for salad to be moist. NOTE: Stephanie really likes this for breakfast.

## **STRAWBERRY SALAD**

*In memory of Lorelei Martin*

- |                          |                                    |
|--------------------------|------------------------------------|
| 2 pkgs. strawberry Jello | 1 can crushed pineapple with juice |
| 1 C. boiling water       | 1 banana, mashed                   |
| 1 C. cold water          | 1 lg. box strawberries             |

Dissolve the Jello in the water. Add the rest of the ingredients. Set half in an 8-inch dish, wait until it firms. Put sour cream on thin and add the rest of the Jello mixture.

## **SUMMER SALAD**

*Betty Broerman*

- |                           |                      |
|---------------------------|----------------------|
| 2 cans Veg-all, drained   | 1 C. mayonnaise      |
| 2 C. macaroni, cooked     | 1 tsp. seasoned salt |
| 8 strips bacon, crumbled  | Parsley flakes       |
| 1 can French fried onions |                      |

Mix all ingredients at least 2 hours before serving. Refrigerate.

## **TACO SALAD**

*Linda Sherwood*

- |                                 |  |
|---------------------------------|--|
| 1 lb. ground beef, brown & cool | 2 large tomatoes, chopped                |
| 1 lg. head lettuce, chopped     | 1 sm. can kidney beans, drain<br>& rinse |
| 1 sm. onion, chopped            | Corn chips                               |
| 2 C. shredded cheddar cheese    |  |

### **DRESSING:**

- |                 |                         |
|-----------------|-------------------------|
| 1 C. mayonnaise | ½ C. Oretega taco sauce |
| ½ C. ketchup    | 2 T. chili powder       |

Mix salad ingredients together in a large bowl. Stir together dressing ingredients and pour over salad. Top with crushed corn chips before serving.

**TACO SALAD***Helen Rinehart*

1 lb. hamburger  
 1 head lettuce  
 1 sm. onion, chopped  
 2 C. shredded cheese  
 2 large tomatoes

1 can dark red kidney beans,  
 rinse and drain  
 1 sm. bottle western dressing  
 Corn chips

Brown and drain the hamburger; cool. Chop the lettuce, onion and tomatoes. Put in a large bowl, add cheese and kidney beans. Add hamburger. Mix in 1 small bottle of western dressing. Top with crushed corn chips before serving.

**TANA'S TANGY ROTINI***Mari-Kay Corbett*

2 (8 oz.) pkgs. rotini pasta  
 1 med. green pepper  
 1 med. purple onion  
 1 large carrot  
 ½ can sweetened cond. milk

1 C. Miracle Whip, salad dressing  
 ½ C. white sugar  
 ¼ C. apple cider vinegar  
 (do not substitute)

Cook pasta according to package directions, drain and let cool. Clean and chop into small pieces, the green pepper and purple onion. Grate the carrot. Toss pasta and vegetables together in a large bowl. Mix ½ can (14 oz. can) sweetened condensed milk, salad dressing, sugar and apple cider vinegar together and pour over pasta mixture. Stir well and refrigerate until serving.

**TAPIOCA FLUFF***JoAnne Rempe*

4 C. water  
 ½ C. small pearl tapioca  
 ¼ C. sugar

1 (3 oz.) box Jello, any flavor  
 1 (12 oz.) cont. Cool Whip  
 ¾ C. fruit, if desired

Boil the 4 C. of water and add ½ C. tapioca; cook until clear. Add ¼ C. sugar and Jello. Stir until dissolved. Cool, then add Cool Whip and fruit, if desired. I usually make strawberry.

## 24 HOUR SALAD

*Hester D. Whitlatch*

Juice from 3 oranges  
Juice from 1 lemon  
½ C. sugar  
1 T. cornstarch  
3 eggs, well beaten

½ lb. marshmallows  
1 lb. tokay grapes  
1 lg. can pineapple chunks  
½ pt. whip cream

Cook until thick the ingredients on the left side. Mix dressing and whipped cream and fold in fruits. Let stand for 24 hours.

## 24 HOUR SALAD

*Cindy Molyneux*

3 T. mayonnaise  
½ pt. whipped cream or medium  
size whipped topping  
1 (8 oz.) pkg. cream cheese

1 T. sugar  
1 can fruit cocktail, drained  
1 sm. jar maraschino cherries,  
(9-10 halves)

Combine mayonnaise, cheese and sugar. Whip until fluffy. Fold in fruit cocktail, then fold in whipped cream or frozen whipped topping. Top with cherries and refrigerate until serving time. Best if made the day before using.

## VEGETABLE SALAD

*Myrle Krizer*

10 ozs. frozen peas & carrots  
3 C. celery, chopped  
½ C. green pepper, chopped

1 med onion, chopped  
1 can kidney beans, drained

### SAUCE:

½ C. vinegar  
⅔ C. sugar

2 tsp. mustard  
2 T. flour

Cook the frozen peas and carrots until tender, but still firm; cool and drain. Chop the celery, pepper and onions and stir into the cooled peas and carrots, then add the kidney beans. Make the sauce by cooking the vinegar, sugar, mustard and flour for 3 minutes. It will be quite thick. Cool and mix with the vegetables. Makes a large salad. Keeps well.

**VI'S SPICY MACARONI SALAD***Jan Crouch*

- |                                      |                             |
|--------------------------------------|-----------------------------|
| 1 pkg. mosticelli macaroni           | 1 tsp. celery seed          |
| ¼ C. Wishbone Italian salad dressing | 1 tsp. celery salt          |
| ½ C. Miracle Whip salad dressing     | 1 tsp. mustard seed         |
| 1 T. garlic salt                     | 1 tsp. cracked black pepper |
| 1 T. onion salt                      | 1 T. parsley flakes         |
| 1 T. leaf oregano                    | 1 tsp. barbecue spice       |
|                                      | 2 tsp. sugar                |

Boil and drain mosticelli. In a large bowl, combine the next 12 ingredients. Add mosticelli and toss until well coated. Chill. Serve at room temperature.

**WAGON WHEEL CONQOESO PASTA SALAD***Richelle Owen*

- |                                  |   |
|----------------------------------|---|
| 2 C. wagon wheel pasta           | 1 C. cheddar cheese, diced                        |
| ¾ C. Pace picante sauce          | 1 C. cherry or regular tomatoes, diced            |
| ⅓ C. mayonnaise                  | 1 med. green pepper, sliced in thin, short strips |
| ½ tsp. ground cumin              | ¼ C. onion, chopped                               |
| ½ tsp. salt                      |   |
| ¾ C. kidney beans, rinse & drain |   |

Cook pasta. Cool to room temperature. Mix ingredients well.

**WATERGATE SALAD***Leona Schultz*

- |                                  |                             |
|----------------------------------|-----------------------------|
| 1 (9 oz.) cont. Cool Whip        | ½ C. nuts, optional         |
| 1 pkg. pistachio instant pudding | ½ C. miniature marshmallows |
| 1 (13 oz.) can crushed pineapple |                             |

Mix all ingredients together. Chill and serve.



## **WILLIAM'S BANANA SPLIT SALAD**

*Grandma Bainbridge*

1 lg. pkg. cream cheese, softened      1 sm. can crushed pineapple  
¼ C. sugar      1 lg. Cool Whip  
1 lg. pkg. frozen strawberries      Pecans, chopped  
2-3 bananas

Cream the cream cheese and sugar together. Add rest of ingredients and freeze.

## **ONION SALAD DRESSING**

*Barbara Howar*

1 C. white vinegar      1 tsp. celery seed  
1 large white onion      2 tsp. salt  
1½ C. sugar      2 tsp. dry mustard  
2 C. ice cold salad oil

Place vinegar and onion in blender to liquify. Add remaining ingredients and blend well. Refrigerate. Shake before use. Makes 2-qts. Good on pasta salad and meat loaf.

## **OLD FASHIONED SALAD DRESSING**

*Ruby Lewis*

4 eggs, beaten slightly      ¼ C. sugar  
9 T. vinegar      3 T. butter  
1 T. mustard      Salt & pepper

Mix in saucepan and cook until thick as cream. Especially good for potato, beef and lettuce salad.

*When God measures man he puts the tape  
around the heart, not around the head.*

**MAYONNAISE**

*Mary Brummel*

- |                           |                    |
|---------------------------|--------------------|
| 3 eggs, beaten very light | 1/2 C. vinegar     |
| 1 C. sugar (or 3/4 C.)    | 3 T. flour         |
| 1/2 C. water              | 1 tsp. dry mustard |

Mix flour, sugar and mustard through eggs. Pour on boiling vinegar and water. Boil and beat. Makes 1 pt.

**JELLO CARROT SALAD**

*Helen Darland*

- |  |   |
|--|---|
| 1 (8 1/4 oz.) can crushed<br>pineapple,<br>drained | 1 (3 oz.) box orange Jello                              |
| 2 med. size carrots, grated                        | 1 C. boiling water                                      |
| 1 large raw apple, peeled &<br>grated              | Juice from pineapple, plus<br>orange juice to make 1 C. |

Place all ingredients in a 9x9-inch glass or flat pan. Dissolve Jello with boiling water. Add pineapple juice and orange juice and stir well. Pour over ingredients and mix well. Set in refrigerator until set. Cut in squares to serve.

**CRANBERRY SALAD**

*Lillian Brown*

- |                             |   |
|-----------------------------|---|
| 1 can cranberry whole berry | 1 pkg. Jello (raspberry or<br>strawberry) |
| 1 (20 oz.) can pineapple    | 1 C. hot water                            |
| 1 C. nuts                   |   |

Make Jello with only 1 C. hot water. Add remaining ingredients and cool.

*Your concern should not be wither God is on your side,  
but whether you are on God's side. --Abraham Lincoln*

**“JUST FOR NOTES”**

# Side Dishes

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*My Favorite Recipes in this section are:*

RECIPE

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## TO REMOVE STAINS FROM WASHABLES

### LIPSTICK

Loosen stain with a non-flammable dry cleaning solvent. Rub detergent in until stain outline is gone. Wash in hottest water and detergent safe for fabric.

### MEAT JUICES

Scrape with dull blade. Pre-soak in cold or warm water for 30 minutes. Wash with detergent and bleach safe for fabric.

### MILDEW

Pre-treat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice and salt. Dry in sun. Wash, using hottest water, detergent and bleach safe for fabric. (NOTE: Mildew is very hard to remove; treat promptly.)

### MILK, CREAM, ICE CREAM

Pre-soak in cold or warm water for 30 minutes. Wash. Sponge any grease spots with non-flammable dry cleaning solvent. Wash again.

### NAIL POLISH

Sponge with polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.

### PAINT

- Oil Base

Sponge stains with turpentine, cleaning fluid or paint remover. Pre-treat and wash in hot water. For old stains, sponge with banana oil and then with non-flammable dry cleaning solvent. Wash again.

- Water Base

Scrape off paint with dull blade. Wash with detergent in water as hot as is safe for fabric.

### PERSPIRATION

Sponge fresh stain with ammonia; old stain with vinegar. Pre-soak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain still remains, dampen and sprinkle with meat tenderizer or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, sponge with colorless mouthwash.

### RUST

Soak in lemon juice and salt or oxalic acid solution (3 tablespoons oxalic acid to 1 pint warm water). A commercial rust remover may be used. (CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY, KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER OR DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.)



## -SIDE DISHES-

### AUNT GLADY'S BAKED APPLES

*Linda Cohrt*

6-8 apples, cored & halved	1 C. boiling water
1½ C. sugar	1 T. oleo
2 T. flour	Dash cinnamon

Core and half apples. Place in a 9x13-inch baking dish. Combine sugar, flour and boiling water in bowl. Pour over apples. Dot with oleo and sprinkle lightly with cinnamon. Bake for 1 hour at 325-350° or until tender.

### SAGE DRESSING

*Marilyn Boomershine*

3 qts. dry bread cubes	1 tsp. sage
1 C. celery, chopped	1 tsp. poultry seasoning
½ C. onion, chopped	2 eggs, beaten
½ tsp. pepper	1 qt. broth
1 tsp. salt	1 C. water

Bring to a boil the broth, celery, onions and seasonings. Pour over bread. Beat eggs and mix with 1 C. of water. Add this to the first mixture. Pour in baking dish. Bake at 350° for 1 hour. Could also add oysters if desired.

### NEVER FAIL DUMPLINGS

*Floren Shultz*

2 C. flour, sifted	1 T. shortening
3 tsp. baking powder	¾ C. milk
½ tsp. salt	Beef or chicken broth

Sift flour with baking powder and salt; cut in shortening. Add enough milk to make a drop batter. Drop by spoonful into boiling broth. Cover tightly; cook for 10 minutes. Serve at once. Yield: 6 servings.

## DUMPLINGS

*Sone Scott*

Milk	4 T. shortening
2 C. flour	1 tsp. salt
3 tsp. baking powder	

Sift dry ingredients together. Cut in shortening. Add milk and mix lightly. To cook, drop by small spoonfuls into rapidly boiling meat broth. Cover tightly and cook dumplings for 10-12 minutes without lifting cover.

## HOMEMADE NOODLES

*Floren Shultz*

3 egg yolks	2 C. sifted flour, or more if
1 whole egg	needed, depending on size of
3 T. cold water beat with 1	egg
tsp. salt	

Add flour to eggs, then work more flour into egg mixture with hands and divide dough into three parts. Roll out each as thin as possible. Let dough partially dry. I dry noodles under kitchen ceiling fan for about 30 minutes, then cut into 2-inch strips and stack a few layers; cut in desired thickness. Good for soup or different casserole dishes with beef or chicken.

## EMILY'S NOODLES

*Grandma Bainbridge*

4 egg yolks	Salt
1 whole egg	Flour

Beat eggs and salt until mixed well. Add enough flour to make noodles stiff enough to roll and cut into strips. Cook, no need to dry these. NOTE: Emily says these are really good uncooked!!

**HOMEMADE NOODLES***Dorothy Kisor*

1 egg, beaten  
½ tsp. salt

2 T. top milk  
1 C. flour

Combine egg, salt, milk; add enough flour to make a stiff dough. Roll very thin on floured surface; let stand for 20 minutes. Roll up and slice 1/8-inch thick; spread out. Drop into boiling soup or boiling salted water and cook for 10 minutes. Makes 3 C. of uncooked noodles.

**NOODLES***Wanda Augustine*

3 egg yolks  
1 whole egg  
2 C. flour

3 T. cold water  
1 tsp. salt

Beat yolks and whole egg. Add cold water and salt. Mix well and add the flour. Mix well. Roll out until very thin and cut with a noodle cutter. Cook in chicken broth or beef broth.

**SUPER NOODLES***Nellie Helm*

4 egg yolks  
2 T. soft butter or oleo  
4 tsp. cream or half & half

¼ tsp. salt  
¼ tsp. baking powder  
Flour, to mix

Stir yolks, butter and cream together lightly. Mix salt, baking powder and ½ C. flour. Add to creamed mixture, mixing well. Add enough flour to make a stiff dough. Roll out on a floured board or cloth thinly as possible. Let dry for 20 minutes or more. Cut to desired width. These freeze well.

*Bless you as you sift and measure.  
Within are recipes you will treasure.*

## NOODLES

*Violet Jones*

¾ C. flour  
3 egg yolks

3 T. half & half cream

Mix ingredients with a fork and by hand. Roll on well floured board until very thin. Cut into 4 equal pieces. Stack and cut with a sharp knife. Freeze. Cook in 3 C. beef or chicken broth, boiling, right from freezer for 20 minutes.

## HOMEMADE NOODLES

*Frances Butler*

3 egg yolks  
1 whole egg  
3 T. cold water

1 tsp. salt  
2 C. flour

Beat until very light the egg yolks and whole egg. Beat in the cold water and salt. Stir in and work with hands the 2 C. flour. Divide dough into 3 parts. Roll each pieces as thin as possible (paper thin) on lightly floured board. Place between 2 towels until dough is partially dry. Roll up dough as for jelly roll. With a thin, sharp knife, cut into strips of desired widths (1/8-inch for fine noodles, up to ½-inch for broad noodles). Snake out the strips and allow to dry before using or storing. Makes 6 C.

## MACARONI AND CHEESE

*Janet Masterson*

2 C. shre dded sharp cheddar  
cheese  
½ C. shredded swiss cheese  
2 C. (7 ozs.) elbow macaroni,  
cooked & drained  
2 T. margarine, melted

1 tsp. salt  
½ tsp. onion or garlic salt  
¾ C. milk  
2 eggs, beaten  
Paprika

Combine cheese, macaroni, margarine and seasonings; mix well. Spoon macaroni mixture into a greased 8-inch square baking dish. Combine milk and eggs; pour over macaroni mixture. Sprinkle with paprika. Bake at 425° for 15-20 minutes or until set. Serves 4-6.

## MACARONI AND CHEESE

*Bruce A. Palmer*

- |  |                             |
|--|-----------------------------|
| 1½ C. fresh milk                       | 1 tsp. salt                 |
| 1½ C. whole wheat macaroni             | 1 tsp. Worcestershire sauce |
| 2 T. margarine or butter               | 1 C. American cheese, diced |
| ¼-½ tsp. whole peppercorns,<br>crushed | ½ C. cold fresh milk        |
|  | ½ C. powdered milk          |

### TOPPING:

- |                                 |                               |
|---------------------------------|-------------------------------|
| ½ C. toasted whole-wheat crumbs | ½ C. shredded American cheese |
| Paprika                         |                               |

Heat to simmering in heat resistant casserole the 1½ C. milk. Add slowly so that simmering does not stop the macaroni, margarine and peppercorns. Cover and simmer until tender, about 15 minutes. Add salt and Worcestershire sauce, cheese and ½ C. milk, shaken with powdered milk. Sprinkle over top the crumbs, shredded cheese and paprika. Cover until cheese is melted, or heat under broiler.

## CHEESEY MACARONI AND CORN CASSEROLE

*Karen Keep*

- |                                 |                      |
|---------------------------------|----------------------|
| 1 (8½ oz.) can corn, undrained  | 1 C. Velveeta cheese |
| 1 (8½ oz.) can cream style corn | ⅓ C. margarine       |
| 1 C. macaroni, uncooked         |                      |

Mix all ingredients in a 2-qt. casserole dish. Cover and bake at 350° for 35 minutes. After stirring, bake uncovered, for an additional 10 minutes.

*Daily prayers lessens daily cares.*



## **BAKED HASH BROWNS**

*Lisa Boggess*

2 lbs. hash browns, thawed	¼ tsp. pepper
1 C. sour cream	1 can cream of celery or cream of chicken soup
1 (8 oz.) pkg. cream cheese	8 ozs. cheddar cheese, grated
1 stick oleo, melted	1 T. onion, minced
½ tsp. salt	

Mix all ingredients together in a 9x13-inch pan. Top with 1½ C. crushed cornflakes and 2 T. melted oleo. Bake at 350° for 1 hour.

## **SWEET POTATOES AND APPLES**

*Penny Adams*

1 can sweet potatoes (1 lb., 2 ozs. drained)	4-5 apples
---	------------

### **TOPPING:**

1 stick oleo	1 C. sugar
⅔ C. flour	

Mix the topping ingredients. Pare apples and slice thin. Put a layer of sweet potatoes thinly sliced on bottom of dish, then a layer of apples and so on. Spread on topping. Bake at 350° for 45 minutes.

## **SWEET POTATO CASSEROLE**

*Ruby Snyder*

3 C. cooked sweet potatoes, mashed	1 tsp. vanilla extract
2 eggs, beaten	1 C. brown sugar, packed
½ C. milk	½ C. flour
½ C. margarine, softened	⅓ C. margarine
	1 C. pecans, chopped

Combine sweet potatoes, eggs, milk, ½ C. margarine and vanilla in bowl; mix well. Spoon into baking dish. Mix pecans, flour, brown sugar and margarine until crumbly. Sprinkle over casserole. Bake at 350° for 25 minutes. Makes 8 servings.

## HASH BROWN CASSEROLE

*Shirley Malin*

- |   |                            |
|---|----------------------------|
| 1 (2 lb.) pkg. shredded hash browns, thawed | 2 T. instant onion         |
| Velveeta cheese slices                      | 1 stick oleo, melted       |
| 1 can cream of celery soup                  | 1 C. potato chips, crushed |

Spread hash browns in a 9x13-inch pan. Cover with cheese. Mix soup and onion. Spread over cheese. Top with chips and pour melted oleo over top. Bake at 325° for 50 minutes.

## SCALLOPED POTATOES

*Marilyn Boomershine*

- |                |                   |
|----------------|-------------------|
| 6 potatoes     | 2 C. milk         |
| 2 T. margarine | 6 slices Velveeta |
| 2 T. flour     |                   |

Peel and cook potatoes. Slice in baking dish. Pour white sauce over and bake at 350° for 30 minutes.

## CREAMY SCALLOPED POTATOES

*Thelma Grandia*

- |                             |   |
|-----------------------------|---|
| 6 large potatoes            | ½ tsp. salt, optional                       |
| 2 C. fat-free sour cream    | ¼ tsp. ground pepper                        |
| 2 C. non-fat cheddar cheese | ⅓ C. seasoned cubed style stuffing, crushed |
| ¼ C. onions, diced          |   |
| 3 T. skim milk              |   |

Boil potatoes until tender. Remove from hot water, drain and cool slightly. Peel potatoes and slice very thin. Set aside. Combine sour cream, cheese, onions, milk, salt and pepper. Mix the potatoes with the sauce mixture. Spoon potatoes and sauce mixture into a 9x13-inch glass casserole dish that has been sprayed with a non-fat cooking spray. Combine 2 T. liquid Butter Buds with ⅓ C. crushed cubed stuffing. Sprinkle crumbs over top. Bake at 300° for 30 minutes or until hot and bubbly. Yield: 12 servings. NUTRITIONAL INFORMATION PER SERVING: Calories 150, Fat .2 g., Protein 7 g., Carbohydrate 22 g., Diabetic Exchange 1½ starch, ½ very lean meat.

## SCALLOPED POTATOES

*Joyce Rodwell*

6 med. potatoes  
1 can cream of celery soup  
¼ tsp. salt  
¼ C. onion, chopped  
½ C. Velveeta cheese, cubed

Pare potatoes, slice thin into 2-qt. casserole dish. Add the salt, soup, onion and 1 C. of milk; mix well. Dot with oleo. Cook in microwave on medium-high for 15-20 minutes. Sprinkle Velveeta cubes on top. Bake in conventional oven at 350° for 30-45 minutes or until potatoes are done.

## PARMESAN POTATOES

*Mona Richards*

4 T. flour  
4 T. Parmesan cheese  
¼ tsp. salt  
¼ tsp. pepper  
4 T. margarine  
4 med. size potatoes

Mix together the flour, Parmesan cheese, salt and pepper. Melt the margarine in a pyrex 9-inch square casserole. Preheat the oven to 350°. Scrub the potatoes well. Cut into quarters, dip while wet into flour/Parmesan cheese mixture, coating well. Place in casserole dish and bake for 30 minutes, turning potatoes and bake another 20-30 minutes until done and golden brown. Leftovers can be reheated. Recipe can be easily increased. Just use equal parts of flour and Parmesan cheese.

## CHEESE POTATOES

*Stacie Ringgenberg*

6 med. potatoes  
2 C. shredded cheddar cheese  
1 C. sour cream  
¼ C. butter  
1 T. onion, chopped  
1 tsp. salt  
¼ tsp. pepper  
2 T. butter

Cook potatoes with jackets on; let cool, then peel and shred. Heat cheese and ¼ C. butter until partially melted. Remove from heat and blend in sour cream, onion and seasonings. Fold in potatoes. Put into a 2-qt. casserole dish and dot with 2 T. butter. Sprinkle with paprika. Bake uncovered at 350° for 30 minutes.

## CHEESY SPUDS

*Suzette Waite*

- |                           |                              |
|---------------------------|------------------------------|
| 2 lbs. frozen hash browns | 1 can cream of mushroom soup |
| ½ C. butter, melted       | 1 pt. sour cream             |
| 1 tsp. pepper             | 2 C. cheddar cheese, grated  |
| 2 T. minced onion         | ½ C. butter, melted          |
| 1 tsp. salt               | 2 C. potato chips, crushed   |

Thaw potatoes before mixing. Mix first 8 ingredients and put in a 9x13-inch buttered casserole dish. Put ¼ C. butter and crushed chips over top. Bake at 350° for 1 hour.

## POTATO CREAM CHEESE

*Penny Adams*

- |                             |                              |
|-----------------------------|------------------------------|
| 1 (8 oz.) pkg. cream cheese | ⅓ C. frozen chives or flakes |
| 4 C. hot mashed potatoes    | from can, finely chopped     |
| 1 egg, beaten               | Salt & pepper                |

May use instant potatoes. Combine softened cream cheese and potatoes. Mix until well blended. Add rest of ingredients and put in buttered casserole dish. Bake at 350° for 35 minutes. Serves 6-8.

## ELEGANT PARTY POTATOES

*Sherrill Helm*

- |                                   |                         |
|-----------------------------------|-------------------------|
| 10 medium Russet potatoes         | Salt & pepper, to taste |
| 1 (8 oz.) pkg. cream cheese       | Butter, to dot on top   |
| 1 C. dairy sour cream with chives |                         |

Mash cooked Russet potatoes with the cream cheese and sour cream with chives, salt and pepper, to taste. Put into a 9x13-inch pan which has been sprayed with Pam. Dot with butter. Cover tightly with foil and refrigerate until 1 hour before serving time. Bake for 1 hour in a 350° oven. This will serve 12-15 people and can be cut in half easily.



## PARMESAN POTATOES

*Sherrill Helm*

6 large Russet potatoes	¾ tsp. salt
¼ C. flour	1/8 tsp. pepper
¼ C. Parmesan cheese	⅓ C. butter

Pare potatoes or scub and leave skins on (we prefer the skins on). Slice potatoes crosswise into 3 or 4-inch slices (½-5/8-inch thick). Combine flour, cheese, salt and pepper in a bag. Moisten a few potatoes with water and shake in the flour mixture (continue until all potatoes are coated). Place potatoes in single layer in a 9x13-inch pan in which butter has been melted. Bake at 375° for 1 hour, turning after 30 minutes. A good and easy way to dress up potatoes. My family always enjoys them.

## CHEESY POTATOES

*Sone Scott*

6 med. potatoes	1 egg
1-1/8 C. cheddar cheese, grated	3 T. butter
½-1 C. milk	¼-½ tsp. salt

Peel potatoes and boil in salted water until done. Drain and mash potatoes. Add butter, milk, cheese and salt. Over low heat stir until butter and cheese are melted. Fold in egg. Pour into a greased pan. Bake at 350° for 30-45 minutes or until puffy and golden brown. May be made the day ahead. Makes an 8x8-inch pan.

## CHEESE POTATOES

*Jone Molyneux*

1 (24 oz.) pkg. frozen shredded potatoes, thawed	¾ stick oleo
3 C. cheddar cheese, shredded	1 (12 oz.) can evaporated milk

Layer potatoes, cheese, potatoes, cheese in a large 9x13-inch baking dish. Lay pieces of oleo over the top. Pour evaporated milk over all. Bake, uncovered at 400° for 15 minutes; then bake at 350° for 30 minutes. You may prepare potatoes and cheese before hand to freeze or refrigerate. When ready to use, bring to room temperature. Add oleo and milk, then bake as directed.



## CROCK POT DRESSING

Mary Lovett

- |                                      |                        |
|--------------------------------------|------------------------|
| 1 C. oleo                            | 1½ tsp. salt           |
| 2 C. onions, chopped                 | 1½ tsp. sage           |
| 2 C. celery, chopped                 | 1½ tsp. thyme          |
| ¼ C. parsley sprig, drained          | ½ tsp. pepper          |
| 2 (8 oz.) cans mushrooms             | ½ tsp. marjoram        |
| 12-13 C. bread cubes, slightly dried | 3½-4½ C. chicken broth |
| 1 tsp. poultry seasoning             | 2 eggs                 |

Melt butter, saute' onions and celery, mushrooms and parsley. Pack in crock pot for 45 minutes on high or on low for 4-8 hours.

## POTATO WEDGES

Sharon Cubit

- |   |                               |
|---|-------------------------------|
| 4 med. Russet potatoes, cut into large wedges | 2 cloves garlic, minced, opt. |
| ¼ tsp. black pepper                           | 1 T. vegetable oil            |
|   | 1/8 tsp. salt                 |

Place potatoes in a large bowl; add cold water to cover. Let stand for 15 minutes. Preheat oven to 425°. Spray a non-stick baking sheet with vegetable cooking spray. Set aside. Drain potatoes in a colander. Spread on a double layer of paper towels. Cover with a second layer of paper towels. Press down on the towels to dry the potatoes. Transfer potatoes to a clean bowl. Sprinkle with oil, pepper and salt; toss gently to combine. Arrange seasoned potatoes in a single layer on prepared baking sheet. Bake potatoes for 20 minutes. Using a spatula, turn potatoes; sprinkle with garlic. Bake until golden, about 20 minutes, turning baking sheet after 10 minutes for even browning. Serve immediately.

*I love to think of nature as an unlimited broadcasting station through which God speaks to us every hour, if we will only tune in.*

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## POTATOES ON THE GRILL

*Mike Rempe*

8-10 potatoes	1 sm. green pepper
4 carrots	1 stick butter
2 stalks celery	1 throw away aluminum pan, 3x10-inch
1 can mushrooms	Salt & pepper
1 med. onions	

Wash and peel potatoes, carrots. Slice all vegetables. Place in pan. Cut butter in chunks over the vegetables. Season and cover with aluminum foil. Place on grill for 1 hour while cooking your steaks or chops. Stir occasionally.

## DAD'S POTATOES

*Laura Wood Ginzert*

4-6 lg. white Idaho Russet (#1 if possible)	3-4 onions, med. size
1 stick margarine	Pepper, too much
	Oregano, too much

Thinly slice and put back together the potatoes. Place in a skillet (regular or electric) to which the 1 stick of margarine has been melted. Cover with sliced onions. Now add the "too much" seasonings, totally covering the potatoes and onions (too much means colored black and green on top). Cook slow on low, 3-4 hours. Baste with butter every 30-45 minutes.

## MAKE AHEAD MASHED POTATOES

*Margaret Mattix*

9 large potatoes, peeled	2 tsp. onion salt
6 ozs. cream cheese	1 tsp. salt
1 C. sour cream	¼ tsp. pepper
2 T. margarine	Margarine

Cook potatoes until tender; drain and mash. Add next 6 ingredients, beat until smooth; cool. Store in refrigerator for up to 2 weeks. Preheat oven to 350°. Spoon desired amount of potatoes into baking dish. Dot with margarine. Bake for 30 minutes or until heated through.

## PARTY MICROWAVE POTATOES

*Virjean Van Hulzen*

- |                                   |                            |
|-----------------------------------|----------------------------|
| 8-10 med. potatoes, cooked        | 1/8 tsp. pepper            |
| 1 (8 oz.) pkg. cream cheese       | 1/2 tsp. garlic salt, opt. |
| 1 (8 oz.) carton French onion dip | Butter or margarine        |
| 1/2 tsp. salt                     | Paprika                    |

Cook potatoes until done; drain. Beat together cream cheese, onion dip, salt, pepper and garlic salt in a large mixing bowl until well blended. Add hot potatoes, one at a time, beating until lighty and fluffy. Spoon into a 2-qt. casserole. Dot with butter as desired. Cook in microwave, covered on 80% power for 5-7 minutes, or until heated through. Sprinkle with paprika before serving. Yield: Serves 8.

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## SLICED BAKED POTATOES

*Penny Adams*

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|-----------------------------|--|
| 4 med. potatoes             | 3 T. fresh herbs, chopped, such<br>as parsley, chives, thyme, sage |
| 1 tsp. salt                 |  |
| 3 T. butter, melted         | 1 1/2 T. Parmesan cheese   |
| 4 T. cheddar cheese, grated |  |

Peel potatoes if the skin is tough, otherwise, just scrub and rinse them. Cut potatoes into thin slices, but not all the way through. Use a handle of a spoon to prevent knife from cutting all the way. Put potatoes in a baking dish, fan them slightly. Sprinkle with salt and drizzle with butter. Sprinkle with herbs. Bake potatoes at 425° for 50 minutes. Remove from oven. Sprinkle with cheeses. Bake potatoes for another 10-15 minutes until lightly browned cheese are melted and potatoes are soft inside. Check with a fork.

## POTATO CASSEROLE

*Toni Whitaker*

- |                      |   |
|----------------------|---|
| 8 potatoes           | 1 (8 oz.) cont. sour cream                  |
| 1/2 tsp. garlic salt | 1 (8 oz.) pkg. Philadelphia<br>cream cheese |
| 1/2 tsp. onion salt  |   |

Boil potatoes in salted water until done. Drain and mash. Mix all together and refrigerate overnight. Dot with butter and put in oven until heated through, about 30 minutes at 325°.

## POTATO CASSEROLE

*Phyllis Lane*

2 lbs. frozen hash browns	1/2 tsp. dried onion
1/2 C. margarine, melted	2 C. cheddar cheese, grated
1 tsp. salt	1 can cream of chicken soup
1/2 tsp. pepper	1 pt. sour cream

### TOPPING:

1/4 C. margarine, melted	2 C. corn flakes, crushed
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Thaw potatoes. Mix in rest of ingredients. Put in buttered (or Pam sprayed) 9x13-inch pan. Mix topping ingredients together and put evenly over potatoes. Bake for 1 hour at 350°. This can be mixed the day before and refrigerated until ready to bake.

## PARTY POTATOES

*Juanita Bunting*

10 medium sized potatoes	2 T. chives
1 (8 oz.) pkg. cream cheese	Salt & pepper, to taste
1 C. dairy sour cream	

Put into large casserole dish or a 9x13-inch baking dish and dot with butter. If refrigerated overnight, allow 1 hour to heat through.

## CHEESY POTATOES

*Carol Knoot*

1 (2 lb.) bag hash browns	1/2 C. milk
1 can cream of chicken soup	1 1/2 sticks butter
8 ozs. cheddar cheese, shredded	

Mix all ingredients together and bake at 350° for 1 hour, uncovered.



## BUTTERMILK SCALLOPED POTATOES

*Ruby Snyder*

¼ C. whole wheat flour  
1 tsp. salt  
1/8 tsp. pepper  
2 large baking potatoes, peel  
and slice thin

2 T. Butter Buds  
1 med. onion, chopped  
2 C. skim buttermilk (check the  
label; by the 1 g. per Cup)  
Pinch paprika

Preheat oven to 350°. In a shallow dish, combine the flour, salt and pepper. Dredge the potatoes in the flour mixture and place them in a shallow 2-qt. baking dish. In a small skillet, sprayed with vegetable oil cooking spray, saute' the onion for about 5 minutes, or until tender. Spoon the onion over the potatoes and pour buttermilk over the top. Sprinkle paprika over the potatoes and bake, uncovered, for 1-1¼ hours, or until the potatoes are tender. (Less than 3 g. fat per serving.)

## BEAN HOT DISH

*Marilyn Boomershine*

¾ C. brown sugar  
⅓ C. vinegar  
2 tsp. dry mustard  
½ lb. bacon  
1 lg. onion, diced

1 can lima beans  
1 can kidney beans  
1 can butter beans  
1 can pork & beans

Simmer the first 5 ingredients (don't fry). Add beans. Bake at 350° for 1 hour. Makes 10 servings.

## SPICED GREEN BEANS

*Mari-Kay*

½ lb. bacon  
2 (#2) cans French style green  
beans, drained

4 T. sugar  
½ C. minced onion  
3 T. prepared mustard

Cook the bacon until crisp. Remove and drain on a paper towel about 4 T. dripping in skillet. To this add onion, sugar and mustard for 10 minutes until onion is soft. Add drained green beans and let simmer. Place in a 2-qt. casserole dish and let sit in refrigerator or day before. Heat slowly to serve.



## GREEN BEAN CASSEROLE

2 cans green beans  
1 can cream of mushroom soup  
1 C. Velveeta cheese

Violet Jones

2 C. buttered bread crumbs  
(6 slices bread in  $\frac{1}{2}$  C. melted butter)

Combine green beans and place in an 9x8-inch dish sprayed with Pam. Melt Velveeta with mushroom soup and pour over green beans. Top with buttered bread crumbs. Bake for 30-45 minutes in a 350° oven.

## BEANS

1 can pork & beans  
1 can water beans  
1 can navy beans  
1 can hamburger

Frances Butter

1 Onion  
 $\frac{1}{2}$  C. ketchup  
 $\frac{1}{2}$  C. brown sugar  
 $1\frac{1}{2}$  T. vinegar

Combine and kidney beans. Brown bacon, hamburger and onions. Add ketchup, sugar and vinegar. Bake for 1 hour.

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Martha A. Comfort

1 tsp. prepared mustard  
 $\frac{1}{2}$  tsp. salt  
1 (1 lb.) can pork & beans  
1 (1 lb.) can lima beans, drain  
1 (1 lb.) can kidney beans, drain

Combine pieces. Brown ground beef and onions. Add all ingredients. Bake at 325° for 1½ hours. Can be frozen.

## BAKED BEANS

Mary Brummel

2 C. navy beans  
1/2 C. chili sauce  
1 tsp. vinegar  
1 med. size onion, sliced  
2 C. hot bean liquid

1/4 lb. bacon, unsliced  
2 tsp. salt  
1/2 tsp. dry mustard  
1/2 C. molasses

Rinse and sort beans, cover with 2-inches of water and soak overnight. Add bacon; cover; simmer over low heat until just tender (about 1 hour). Drain; reserve liquid. Remove bacon and cut into 1-inch cubes. Pour beans into 2-qt. bean pot or casserole. Bury bacon cubes in beans. Add combined remaining ingredients. Cover and bake in a slow oven (300°) for 6 hours. If necessary, add bean liquid or hot water during baking.

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## BAKED BEANS

Cindy Molyneux

1 T. Liquid Smoke  
1/2 C. ketchup  
1 1/2 C. brown sugar  
1 heaping tsp. mustard  
1/4 C. Worcestershire sauce

2 C. onion, chopped  
1 C. green pepper, chopped  
1 (#10) can Campbells pork  
& beans  
1/4 C. molasses

Mix well and bake at 350° for at least 1 hour. Sometimes I add more beans and it takes longer. Top top should be a nice brown.

## BAKED BEANS

Anna Boomershine

1 lb. can pork & beans  
1 (15 oz.) can butter bean  
3/4 C. brown sugar  
3/4 C. ketchup

1 onion, chopped  
2 T. Worcestershire sauce  
1 C. sharp cheese, shredded  
4 slices bacon

Add all ingredients (except bacon) in a 4-qt. casserole dish. Mix. Top with bacon. Bake uncovered at 350° for 1 1/2 hours.

## RANCHO BAKED BEANS

*Anna Boomershine*

- 1 lb. hamburger
- 1 onion, chopped
- 1 C. ketchup
- 2 T. mustard
- 3 T. brown sugar
- 1 (1 lb.) can pork & beans

Brown beef and onion in skillet. Add other ingredients into crockpot with hamburger and onion after it is cooked. Put crockpot on low and bake for 6 hours.

## DIFFERENT BAKED BEANS

*Joan Stein*

- 1 can lima beans
- 1 can kidney beans
- 1 can pork & beans
- ½ C. brown sugar
- ¼ C. ketchup
- ½ lb. hamburger
- 1 sm. onion
- ½ lb. bacon, fried & crumbled

Mix all together in a large baking pan and bake for 1 hour at 350° or cook in crockpot.

## OLD SETTLER'S BEANS

*Bonnie Adams*

- ½ lb. ground beef, browned
- 1 onion, chopped
- ½ lb. bacon, browned & drained, diced
- 1 can red kidney beans
- 1 can butter beans
- 1 lg. can pork & beans

### SAUCE:

- ½ C. brown sugar
- ⅓ C. white sugar
- 2 T. mustard
- ¼ C. ketchup
- ½ T. chili powder
- 2 T. molasses
- ¼ C. barbecue sauce
- 1 T. salt, ¼ T. pepper

Mix ground beef, onion, bacon and the 3 kinds of beans together. Then mix the sauce and mix all together. Put in a 5-qt. crockpot. Cook for 1 hour at 350°. Good set on grill when cooking outdoors.

## BAKED RICE

*Bonnie Adams*

- |                         |                        |
|-------------------------|------------------------|
| 1 C. rice, cook & cool  | 1 egg, slightly beaten |
| 1 green pepper, chopped | 1 tsp. salt            |
| 1 sweet onion, chopped  | 1 C. milk              |
| 2 tsp. parsley flakes   | 1 C. grated cheese     |
| ½ C. salad oil          |                        |

Mix the first 4 ingredients together. Then mix the next 5 ingredients together and add to the first mixture. I usually use more cheese and sprinkle sauce on top. Bake at 350° for 45 minutes.

## GREEN RICE

*Mona Richards*

- |                              |                                |
|------------------------------|--------------------------------|
| ¼ C. margarine               | 1 box frozen broccoli, chopped |
| ½ C. onion, chopped          | ½ lb. cubed cheese (Velveeta)  |
| ½ C. celery, chopped         | ¾ C. raw Minute Rice           |
| 1 can cream of mushroom soup | Salt & pepper, to taste        |

Saute ' onion and celery in margarine. Thaw and drain broccoli. Mix all ingredients together. Pour into a casserole. Bake for 45 minutes at 375°. I use a 8-inch casserole dish.

## WILD RICE DRESSING

*Edythe Fleener*

- |  |  |
|--|--|
| 1 C. wild rice                                 | 2 cans chicken rice soup               |
| 1½ C. celery, chopped                          | 1 med. size can mushrooms, not drained |
| 1 med. onion, chopped                          | ½-1 lb. sausage                        |
| 6 slices toasted bread, tear apart into pieces | Salt & pepper                          |

Cook wild rice. Wash rice and put into covered casserole dish with 3½ C. water and 3 tsp. chicken bouillon in a 350° oven for 1½ hours. Check at 1 hour to see if still moist, if not, add a little water and cook for 30 more minutes. Saute ' onion and celery in margarine. Cook and crumble sausage; drain off grease. Mix all ingredients and bake in covered casserole dish at 350° for 1½ hours.

## **SPANISH RICE**

*Marjorie Allender*

2 T. butter  
1 C. rice

2 (16 oz.) cans stewed tomatoes  
4 C. boiling water

Bake for 1 hour at 350°. VARIATION: Add 1½ C. cubed flank steak and 1 beef bouillon cube.

## **EASY RICE CASSEROLE**

*Linda Geier*

1 can beef consomme'  
1 can French onion soup  
1 C. rice, uncooked

1 stick margarine  
1 can mushroom pieces with liquid

Put all ingredients in casserole dish and bake, uncovered, for 1 hour at 350°. You can also cook in microwave on high for 5 minutes and medium for 14 minutes until tender.

## **BAKED RICE**

*Helen Rinehart*

1 C. rice, cook & cool  
1 green pepper, chopped  
1 sweet onion, chopped  
2 T. parsley flakes  
½ C. salad oil

1 egg, beaten  
1 tsp. salt  
1 C. milk  
1 C. grated cheese, or more

Mix all together and bake at 350° for 45 minutes.

*Don't tell God what to do, Ask him.*



## FETTUCCINE ALFREDO LIGHT

*Jan Crouch*

- |                             |  |
|-----------------------------|--|
| 1 1/3 C. skim milk          | 1 C. Parmesan cheese, grated                       |
| 2 sm. garlic cloves, minced | 1 T. + 2 tsp. natural butter<br>flavored sprinkles |
| 2 tsp. all purpose flour    | 4 C. hot cooked fettuccine                         |
| 2 T. fat-free cream cheese  |  |

In a medium saucepan over high heat, whisk milk, garlic, flour and cream cheese. Bring to a boil, whisking constantly. Reduce heat and simmer for 2 minutes or until thickened. Add Parmesan, whisk until blended. Remove from heat. Stir in butter flavored sprinkles. Pour sauce over hot fettuccine. Sprinkle with parsley and pepper, if desired. Serves 4.

## BROCCOLI CHEESE CASSEROLE

*Evelyn Garden*

- |   |   |
|---|---|
| 1 (10 oz.) pkg. frozen broccoli                           | 1 can cream of chicken soup or<br>mushroom soup |
| 1 sm. jar Cheez Whix or same<br>amount of Velveeta cheese | 1 C. cooked Minute Rice                         |
| 1/2 stick margarine                                       | 1 sm. onion, chopped fine                       |

Mix cheese, chicken soup and margarine together. Heat to melt cheese. Mix with the rest of ingredients and put in casserole. Bake around 40 minutes at 350°.

## BROCCOLI AND POTATO CASSEROLE

*Ruby Snyder*

- |   |   |
|---|---|
| 6 medium baking potatoes, peeled<br>and cut into chunks | 1 (10 oz.) pkg. frozen, chopped<br>broccoli, cooked & drained |
| 1 1/2 oz. pkg. butter-flavored<br>granules              | 1 tsp. dehydrated minced onion                                |
| 1/4 C. skim milk  | 4 ozs. fat-free cheddar cheese,<br>shredded                   |

Boil the potatoes over medium heat until tender. Mash the potatoes. Add the butter-flavored granules, milk, cooked broccoli, dehydrated onion and cheese. Pour into a casserole dish that has been sprayed with no-stick cooking spray. Bake at 350° for 15 minutes. Serves 6. 0 grams of fat per serving.

## CORN CHOWDER

*Jone Molyneux*

8-10 slices bacon, cut in fourths	1 can cream of mushroom soup
1 med. onion, thinly sliced & separated in rings	2½ C. milk
2 C. whole kernel corn	1 tsp. salt
1-1½ C. cooked potatoes, diced	Dash pepper

Cook bacon until crisp in a large saucepan. Remove bacon; pour off drippings, returning 3 T. to the pan. Add onion and cook until lightly browned. Add remaining ingredients. Heat to boiling; reduce heat to simmer. Top with crumbled bacon.

## FEATHERED CORN

*Scott Ginaven*

½ C. butter, melted	2 (16 oz.) cans whole kernel corn,
1 (8 oz.) pkg. cream cheese, soft	drained
Grated onion, to taste	1 (4 oz.) can green chilies,
½ tsp. garlic salt	chopped
Dash pepper	

Mix butter, cream cheese, onion, garlic salt and pepper in bowl. Add corn and chilies; mix well. Spoon into greased 9x13-inch baking dish. Bake at 350° for 25 minutes. Yield: 6 servings.

## CHEESEY CORN

*Anna Boomershine*

2 T. margarine	2 C. sharp cheese, shredded
2 T. flour	1 (16 oz.) pkg. frozen corn
¾ C. milk	

In a medium saucepan, on medium heat, melt the margarine. Add the flour; stir. Mix milk in gradually. Stir and cook until thick. Stir in cheese until melted, add frozen corn. Mix. Remove from heat and put mixture into a 2-qt. casserole dish. Cook at 350°, uncovered for 1 hour.

## CORN PUDDING

Betty Stanley  
By Margaret Stoltzfus

- |                   |                   |
|-------------------|-------------------|
| 1 box frozen corn | 4 T. sugar        |
| 1 tsp. salt       | 2 C. milk, heated |
| 3 eggs            | 2 T. butter       |
| 2 T. flour        |                   |

Partially thaw the corn. Place in a greased 2-qt. casserole dish and stir in beaten eggs, flour, sugar and salt. Put the butter in the hot milk and stir into the corn mixture. Place the casserole in a larger pan of hot water to bake. Bake at 350° for 50 minutes or until set. I usually stir this once to be sure the corn and custard mix together. It is really like a corn custard. A sprinkle of nutmeg on top is nice.

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## JONE'S CORN AND NOODLE CASSEROLE

Jone Molyneux

- |                               |                                 |
|-------------------------------|---------------------------------|
| 1 stick oleo, melted          | ½ lb. Velveeta cheese, shredded |
| 1 bag crinkly noodles, cooked | ⅔ C. sugar                      |
| 2 cans creamed corn           |                                 |

Combine all ingredients and bake at 350° until bubbly, approximately 30 minutes.

## CURRIED VEGETABLES

Tammy Nehotte

- |                             |                              |
|-----------------------------|------------------------------|
| Vegetable oil cooking spray | 1-1¼ C. water                |
| 1 large onion               | 2 large tomatoes, chopped    |
| 3 cloves garlic, minced     | 1½ C. carrots, thinly sliced |
| 3 tsp. ginger, grated       | 1 C. fresh or frozen peas    |
| 1 tsp. olive oil            | 2 C. cauliflower florets     |
| 2 tsp. curry powder         |                              |

Using vegetable oil cooking spray, saute' onion, garlic and ginger until onions are limp. Add olive oil and curry powder; mix well. Add water and tomatoes, simmer for 10 minutes. Add other vegetables, and cook for 10-15 minutes longer, depending on desired crispness.

## VEGETABLE HASH

*Marilyn Boomershine*

3 ozs. (1 $\frac{1}{3}$ C.) instant potato flakes	$\frac{1}{2}$ tsp. pepper
1 $\frac{1}{3}$ C. water	2 C. canned carrots, drained
$\frac{1}{2}$ C. evaporated skim milk	2 C. canned green beans, drained
$\frac{1}{2}$ tsp. salt	3 ozs. shredded low-fat cheddar cheese, ( $\frac{3}{4}$ C.)

Preheat oven to 350°. In a large skillet, bring water and salt to a boil. Remove from heat. Add milk and potato flakes. Mix lightly. Add carrots, green beans, cheese and pepper. Mix well. Pour into an 8x8-inch baking dish sprayed with Pam. Lightly spray top of mixture with butter flavored cooking spray. Bake for 15-20 minutes. Yield: 4 servings. NUTRITIONAL INFORMATION PER SERVING: 2 vegetables, 1 protein, 1 bread,  $\frac{1}{4}$  milk.

## SUPER VEGETABLE CASSEROLE

*Donna Goodman*

1 (20 oz.) bag California blend frozen vegetables	1 can cheddar cheese soup
1 C. Minute Rice	1 stick margarine
Onion flakes	$\frac{1}{3}$ C. milk
1 can cream of chicken soup	$\frac{1}{4}$ C. water

Put frozen vegetables in an 8x8-inch dish. Sprinkle rice over vegetables, then onion flakes. In a saucepan, heat until creamy: soups, margarine, milk and water. Pour over vegetables, rice and onion flakes. Cook approximately 1 hour at 325°.

## ESCALLOPED CORN

*Cathern De Booy*

1 can cream corn	1 stick oleo
1 can whole corn	2 eggs, slightly beaten
1 (8 oz.) cont. sour cream	

Add 1 box of Jiffy corn muffin mix to the above. Put in baking dish and bake at 350° for 50-60 minutes.

## SCALLOPED CORN

*Kendra Slycord*

- |                             |                     |
|-----------------------------|---------------------|
| 1 can cream style corn      | 1 tsp. salt         |
| 1 C. cracker crumbs         | 2 eggs, beaten      |
| ½ C. celery                 | 2 T. butter, melted |
| ¼ C. minced onion           | ¼ tsp. paprika      |
| ⅔ C. Velveeta cheese, cubed | 1 C. milk           |

Mix all ingredients together thoroughly and pour into a well-greased 2-qt. casserole dish. Bake at 350° for 50-60 minutes.

## SCALLOPED CORN

*Karen Hart*

- |                                  |                         |
|----------------------------------|-------------------------|
| 1 (16 oz.) can whole kernel corn | 1 egg, well beaten      |
| 1 (16 oz.) can creamed corn      | 1 C. sour cream         |
| 1 pkg. Jiffy cornbread mix, dry  | ½ tsp. butter flavoring |

Mix all ingredients together and put in a greased 9x13-inch pan. Bake at 350° for 45 minutes.

## SCALLOPED CORN

*JoAnne Rempe*

- |                         |                           |
|-------------------------|---------------------------|
| 1 can corn              | 1 box Jiffy cornbread mix |
| 1 can creamy style corn | 1 stick margarine         |
| 1 egg                   |                           |

Beat egg. Add both cans of corn and cornbread mix. Mix, then cut up stick of margarine and stir. Bake at 350° for 1 hour.

*When your knees knock, it's time to kneel on them.*



## SCALLOPED CORN

*Carol Knoot*

1 can cream style corn  
1 can sweet corn  
2 eggs

1 C. salted cracker crumbs  
Margarine

Drain the corn and mix with the creamed corn. Put in a buttered dish. Beat 2 eggs and add cracker crumbs. Mix with the corn. Put 5-6 slices of margarine on top and bake at 375° for 1 hour.

## ITALIAN CORN

*Delores Goodman*

1 can cream style corn  
1 can whole kernel corn, drain,  
reserve ¼ C.  
1 C. dry macaroni

1 C. Velveeta cheese, diced  
¼ C. margarine, diced  
½ C. onion, diced  
¼ C. green pepper, diced

Mix all together and put in a greased casserole dish. Bake at 350° for 1 hour. Stir a couple of times, adding reserved liquid if mixture seems dry.

## CORN VEGETABLE MEDLEY

*Carol Knoot*

1 can Campbells New Golden Corn  
soup  
½ C. milk

1 (16 oz.) bag California blended  
vegetables  
½ C. cheddar cheese

Precook vegetables. Mix all ingredients together. Bake at 350° for 45 minutes.

*Reach out and touch someone - - a pat on the back, a smile, a prayer.*

## CARROT CASSEROLE

*Mari-Kay Corbett*

1-1½ lbs. carrots, sliced	¼ tsp. dry mustard
¼ C. margarine	¼ tsp. celery salt
1 tsp. sugar	1 tsp. salt
1 sm. onion	8 ozs. Velveeta cheese spread
¼ C. flour	2 C. milk

Cook carrots in 1 tsp. sugar and water until tender. Mix together the rest of the ingredients and cook until thick. Add cooked carrots and place in a buttered casserole dish. Cover with crumbs, if desired. Bake at 350° for 30 minutes.

## OSA ROWE'S CARROT CASSEROLE

*Edna Koogler*

2 C. carrots	¼ lb. bacon
1 med. onion	1 can tomato soup
Salt & pepper	¼ tsp. dry mustard

Pare and slice carrots. Cook until tender. Pare and dice onion. Cut bacon into small bits. Cook bacon and onions until bacon is crisp and onions are tender. Combine drained carrots and drained bacon and onions, salt and pepper, mustard and soup in a 1½-qt. baking dish. Bake at 350° for 30 minutes. Yield: 4-6 servings.

## BROCCOLI AND RICE CASSEROLE

*Joette Stout*

1 C. Minute Rice	¼ C. margarine
1 pkg. broccoli, frozen	1 sm. jar Cheez Whiz
1 med. onion, optional	

Cook rice and broccoli according to directions. Melt margarine and brown onion. Mix all ingredients together and top with bread crumbs. Bake in medium-size dish for 30 minutes at 350°.

## VICKI'S BROCCOLI 'N RICE CASSEROLE

*Mari-Kay Corbett*

2 C. cooked rice, or more	1/4-1/2 C. milk
2 pkgs. frozen broccoli, chopped	1 (8 oz.) can water chestnuts, sliced & drained
1 (8 oz.) jar Kraft Cheez Whiz	1/4 C. onion, chopped
1/2 can cream of mushroom soup, or more	1/2 C. celery, chopped

Heat oven to 350°. Cook rice according to package directions. Thaw and drain chopped broccoli by running under warm water in a colander. Into a 13x9x2-inch casserole dish that has been sprayed with a release agent, mix rice, broccoli, water chestnuts, onion, celery and about half of Cheez Whiz. Mix soup with milk, pour over the vegetables and spoon rest of Cheez Whiz on the top. Bake for 45 minutes, uncovered. This could easily be extended by using more rice (up to 3 C.) and a full can of soup and 1/2 C. milk.

## BROCCOLI CASSEROLE

*Sandra Stewart*

3 pkgs. frozen broccoli	2 cans cream of chicken soup
1/2 C. American cheese	1 tsp. curry powder
1 tsp. lemon juice	1 C. bread crumbs
1 can sliced water chestnuts	2 T. oleo, melted
1 C. Miracle Whip	

Cook broccoli and drain. Combine with other ingredients. Pour into a lightly greased 9x13-inch pan. Brown bread crumbs in oleo and sprinkle over the top of casserole. Bake at 350° for 30-35 minutes.

## BROCCOLI CASSEROLE

*Penny Adams*

1 stick oleo	2 boxes chopped frozen broccoli, cooked
1 med. onion, chopped or 1 T. onion salt	1 sm. jar Cheez Whiz
1 can cream of mushroom soup	1 C. raw Minute Rice

Mix all together and bake uncovered at 350° for 30 minutes.

## BROCCOLI CASSEROLE

Bonnie Adams

- |                             |                            |
|-----------------------------|----------------------------|
| 6 slices rye bread          | 1 can cream of celery soup |
| 1 pkg. turkey, sliced       | 1 pkg. Swiss cheese        |
| 1 pkg. ham, sliced          | 2 pkgs. frozen broccoli    |
| 1 can cream of chicken soup |                            |

Put rye bread on bottom of baking dish. Layer turkey and ham and broccoli. Repeat layers until pan is full. Mix the 2 soups with the 1 can of milk. Pour over layers. Top with Swiss cheese and refrigerate overnight. Bake at 350° until brown.

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## SKILLET CABBAGE

Sherrill Helm

- |                        |                         |
|------------------------|-------------------------|
| 4 slices bacon, cut up | 1½ C. canned tomatoes   |
| 1 lg. onion, chopped   | 4 C. cabbage, shredded  |
| 1 green pepper, diced  | Salt & pepper, to taste |
| 1 C. celery, diced     |                         |

Fry bacon until brown. Remove bacon from drippings and saute' onion. Re-add bacon pieces and remaining ingredients. Stir with a fork. Cover and simmer gently for about 30 minutes.

## SCALLOPED ASPARAGUS

Helen McKain

- |                          |                             |
|--------------------------|-----------------------------|
| ½ C. oleo                | 4 eggs, hard boiled, sliced |
| ¼ C. flour               | ½ C. cheese, grated         |
| ¼ tsp. pepper            | ½ C. fine bread crumbs      |
| 1 (15 oz.) can asparagus | Milk                        |
| ½ tsp. salt              |                             |

Melt 4 T. oleo and stir in flour, salt and pepper to make a smooth paste. Drain liquid from asparagus and add enough milk to make 2 cups. Stir liquid into flour paste and cook slowly until thick. Cover bottom of greased 1½-qt. casserole with half of asparagus, eggs, sauce and cheese. Repeat and top with bread crumbs. Melt remaining oleo and pour over top. Bake at 400° for 30 minutes or until crumbs are brown.

## **BRUSSELS SPROUTS WITH MAPLE MUSTARD SAUCE**

*Evie Faulkner*

- |   |   |
|---|---|
| 2 lbs. brussel sprouts                  | 3 T. white wine vinegar                                     |
| Pepper, to taste                        | 2 T. balsamic vinegar                                       |
| ¾ tsp. salt                             | 2 T. maple syrup  |
| ⅓ C. olive oil                          | 2 T. Dijon mustard  |
| ⅓ C. red bell pepper, finely<br>chopped | 1 T. coarse grain mustard or<br>country style Dijon mustard |

Trim stem ends of brussel sprouts and cut in half. Remove bitter outer leaves. Whisk together the vinegar, maple syrup, mustards, salt and pepper. Slowly add olive oil, blending until thickened and emulsified. Bring large pan of water to boil, add sprouts. Cook for 4-6 minutes or until tender. Drain. Rinse briefly with cold water to halt cooking and set color. Drain. Mix sprouts with sauce and red bell pepper. Yield: 8-10 servings.

## **ZUCCHINI CASSEROLE**

*Amy Molyneux*

- |                            |                           |
|----------------------------|---------------------------|
| 2 lbs. zucchini, chopped   | 1 pkg. Stove Top Stuffing |
| 2 sm. onions               | 1 C. margarine (or less)  |
| 1 can cream soup*          | Salt & pepper             |
| 1 (8 oz.) cont. sour cream |                           |

Cook onion and zucchini until half done. (Test with fork.) Drain well. Add soup (\*I use mushroom soup), sour cream, salt and pepper. Combine stuffing mix with melted margarine. Line a 9x13-inch baking pan with half of stuffing mixture. Place zucchini over stuffing and then top with the additional stuffing. Bake at 350° for 40 minutes.

## **HOT VEGETABLE DISH**

*Francine White*

- |  |  |
|--|--|
| 1 (1 oz.) pkg. Hidden Valley<br>Ranch milk recipe (original dry<br>salad dressing mix) | 2 T. oil<br>1 (32 oz.) bag frozen vegetables |
|--|--|

In a large baking dish, mix the salad dressing mix and oil, then toss the vegetables with the mix. Bake at 375° for 30 minutes. Stir every 10 minutes. Yield: 8 servings.



## LEICHLITER FAMILY VEGETABLE CASSEROLE

*Mari-Kay Corbett*

- 2 (16 oz.) cans green beans
- 2 (16 oz.) cans sliced carrots
- 2 (4 oz.) cans mushrooms
- 2 (16 oz.) cans waxed, yellow beans
- 1 (8 oz.) can sliced water chestnuts

- 2 glass jars Kraft Old English style cheese spread
- 2 (12¾ oz.) cans cream of mushroom soup, undiluted
- 1 (2.8 oz.) can Durkee fried onions

Heat oven to 350°. Drain all vegetables well. Into a 9x13-inch pan, that has been sprayed with a release agent, place drained vegetables. In a small pan on top of stove, combine and heat the cheese spread and soup. Bake for 45 minutes, then sprinkle the fried onions on top and bake for 15 more minutes. As a side dish this will serve approximately 16.

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## MARINATED VEGETABLES

*Dorothy Edwards*

- 1 (16 oz.) can tiny green peas
- 1 (12 oz.) can white shoe peg corn
- 1 med. onion, chopped

- 1 (16 oz.) can French style green beans
- ¾ C. celery, finely chopped

### SWEET & SOUR SAUCE:

- ½ C. salad oil
- ½ C. wine vinegar
- ½ tsp. pepper

- 1 tsp. salt
- ¾ C. sugar

First make dressing. Combine all ingredients for dressing and heat to boiling and cool. Drain canned vegetables well and combine with remaining ingredients. Pour dressing over all. Should sit in refrigerator 24 hours before serving. Keeps several weeks in refrigerator.

## **VEGETABLE MEDLEY**

- |                              |                          |
|------------------------------|--------------------------|
| 1½ C. onions, sliced         | 1 can whole green beans  |
| 2 C. celery, cut in strips   | ½ C. green pepper strips |
| 1½ C. carrots, cut in strips | 2 (16 oz.) cans tomatoes |

Drain the tomatoes and cut them into smaller pieces. To the juice, add 2 T. brown sugar, 4 T. minute tapioca, 1 T. lemon pepper, 1 tsp. salt and 5 T. water. Mix vegetables and seasoned juice together. Place in a 9x13-inch pan. Dot the top with 5 T. butter. Bake covered in a 300° oven for 3 hours. The disadvantage of this recipe is the long cooking time. However, it is a pretty dish and has a great flavor. This recipe is from Eleanor Hoch's sister, Barbara Callahan.

## **MIX VEGETABLES**

*Viola Owens*

- |                                 |                          |
|---------------------------------|--------------------------|
| 3 boxes frozen mixed vegetables | 3-5 tsp. Tabasco sauce   |
| ½ C. butter                     | 1 (8 oz.) jar Cheez Whiz |
| ¼ C. flour                      | Potato chips, crushed    |
| 2 tsp. soy sauce                |                          |

Cook the vegetables as directed on the package; drain. Mix the butter, flour, soy sauce and tabasco sauce. Cook, then add the Cheez Whiz and put crushed potato chips on top. Bake at 325° for 30-40 minutes.

## **COLD VEGETABLE SALAD**

*Thelma Grandia*

- |  |                          |
|--|--------------------------|
| 1 sm. can whole kernel corn,<br>drained                  | 1 C. onion, chopped      |
| 1 sm. can peas, drained                                  | 1 C. green pepper, diced |
| 1 sm. can green beans (may use<br>French style), drained | 1¼ C. sugar              |
| 1 C. celery, chopped                                     | ½ C. vinegar             |
|  | ½ C. salad oil (or less) |

Mix together the first 3 ingredients. Add the celery, onion and green pepper. Boil together the rest of the ingredients until dissolved. Pour over the vegetable mixture while hot. Let stand overnight in refrigerator.

## DUTCH MESS (OR WILTED LETTUCE)

*Kendra Slycord*

Leaf lettuce, enough for family  
Mashed potatoes, enough for family

10 green onions  
8-12 hard boiled eggs  
1 lb. bacon, fried & crumbled

### DRESSING:

$\frac{2}{3}$  C. drippings from bacon  
1 C. apple cider vinegar  
2 T. prepared mustard

4 T. sugar  
Salt & pepper, to taste

Wash leaf lettuce; drain thoroughly and tear or cut into a large bowl. Next add chopped onions, including the tops. Add chopped eggs and bacon. Mix the dressing ingredients in a skillet in the order given. Cook until bubbling and the sugar is dissolved. Pour hot dressing over lettuce and toss to wilt the lettuce. Add the mashed potatoes and mix well; serve immediately. (You may want to increase or decrease the amount of vinegar used to suit your own taste.)

## ZUCCHINI CASSEROLE

*Amy Lockard*

1 zucchini squash  
2 T. water  
1 C. soda crackers, crushed  
 $\frac{3}{4}$  C. milk

2 T. margarine  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{4}$  tsp. pepper

Cut a zucchini into slices or chunks. Add 2 T. water to squash and cook slowly until tender; drain. Arrange squash in baking dish layering squash and soda cracker crumbs. Dot with butter and season with salt and pepper, to taste. Add milk to wet cracker crumbs. Bake at 350° for 30 minutes until brown.

*Have I lovingly thanked God for each of His gifts to me today?*

## CREAMY CHICKEN SOUP

(LOW-FAT)

*Martha A. Comfort*

1 large onion, chopped  
2 stalks celery, sliced  
1 tsp. margarine  
1 T. flour  
1 tsp. salt  
1/4 tsp. pepper  
1/3 tsp. garlic powder  
1/2 tsp. dried thyme

1/2 tsp. savory  
1/2 tsp. parsley flakes  
1 1/2 C. skimmed milk  
4 C. chicken or turkey, cubed  
5 med. carrots, sliced  
2 C. chicken broth\*  
1 (10 oz.) pkg. frozen peas

In a large kettle, cook the onion and celery in a little water, drain water. Stir in margarine and allow to melt. Stir in the flour and seasonings. Gradually add milk, stirring constantly until thickened. Add chicken and carrots. Add broth. Cover and simmer for 15 minutes. Add peas; cover and simmer for 5 minutes or until vegetables are tender. Makes 6-8 servings. NOTE: \* I use a couple of bouillon cubes in water.

## CHUNKY CHICKEN RICE SOUP

*Rhonda Taylor*

6 ozs. boneless, skinless chicken breasts, cubed (1 C.)  
1 tsp. oil  
3 (13 3/4 oz.) cans chicken broth  
1 C. water  
1/2 tsp. poultry seasoning

1 (10 oz.) pkg. frozen mixed vegetables, thawed  
1/4 tsp. pepper  
1 C. Minute Rice  
1 T. parsley, chopped

Cook and stir chicken in hot oil until browned in saucepan. Add broth, water, vegetables and seasonings. Bring to a boil; reduce heat and cover; simmer for 5 minutes. Stir in rice and parsley; cover. Remove from heat and let stand for 5 minutes. Serve warm.

*Life is fragile, handle with prayer.*



## CHEESE SOUP

*Lena Shaw*

1 qt. water  
4 chicken bouillon cubes  
1 C. celery, chopped  
¾ C. onion, chopped  
2 C. potatoes, diced  
2 (10 oz.) pkg. frozen broccoli  
1 C. carrots, diced  
1 (16 oz.) jar Cheez Whiz

### WHITE SAUCE:

3 T. butter  
⅓ C. + 1 T. flour  
2 C. milk

Cook everything except Cheez Whiz until tender. Add white sauce to the vegetables. When ready to serve, add the Cheez Whiz.

## CHEESE SOUP

*Leesa Augustine*

1 qt. water  
1 C. onion, chopped  
1 C. celery, chopped  
4 C. chicken bouillon  
1 C. carrots, chopped  
2½ C. potatoes, chopped  
1 (10 oz.) mixed frozen vegetables  
2 cans cream of chicken soup  
1 can water  
1 lb. Velveeta

In a Dutch oven, simmer the 1-qt. of water, onion, celery and chicken bouillon cubes for 30 minutes. Add the carrots, potatoes and frozen vegetables and simmer for 20 minutes. Add cream of chicken soup, 1 can water and Velveeta; simmer until cheese melts.

## FRENCH ONION SOUP

*Linda Cohrt*

3 onions, thinly sliced  
¼ C. butter  
4 C. beef broth or bouillon  
1 tsp. Worcestershire sauce  
½ tsp. salt  
5-6 slices French bread, toasted  
Mozzarella cheese, shredded

In covered 2½-qt. casserole, cook onions and butter on high for 10 minutes. Stir in broth and Worcestershire sauce and salt; cover. Cook for another 5 minutes on high. Spoon into soup bowls suitable for microwave. Sprinkle toast with cheese and float on top of soup. Heat on high for 30 seconds. Makes 5-6 servings.



## **CHEDDAR CHEESE SOUP**

*Betty Stanley*

3 T. butter or oleo	1/8 tsp. Tabasco sauce
1/2 C. onion, chopped	1 tsp. Worcestershire sauce
1 lb. carrots, shredded	1/2 tsp. sugar
1 lb. potatoes, shredded	1 C. cream
6 C. chicken broth, large can	2 cans cheddar cheese soup
1/8 tsp. thyme	Salt & pepper, to taste
1 bay leaf	

Saute' the onions in butter and set aside. Cook the carrots in about 2 C. of the broth. When almost done, add the potatoes and cook until done. Add the onions and remaining ingredients. Add the cream and cheddar cheese soup last. Heat to hot, but not boiling as it might curdle. If you don't like your soup this consistency you can thin it with more cream. This was given to me by Joyce Walston.

## **CHEESE SOUP**

*Linda Geier*

2 1/2 C. potatoes, diced	1 pkg. California blend vegetables
1/2 C. onion, chopped	1 lb. Velveeta cheese
1/2 C. celery, chopped	2 cans cream chicken soup or
2 1/2 C. water	mushroom can be substituted

Cook and bring to a boil all vegetables, then simmer for 20 minutes. When tender, add cheese and soups until melted. Makes 8 cups.

## **CHUNK STYLE CHILI**

*Norma J. Wells*

3 T. oil	1 can tomato paste
2 cloves garlic	3 T. chili powder
4 lbs. beef stew meat, cut in chunks	1 T. salt
2 (28 oz.) cans tomatoes	3 cans red kidney beans, drained and rinsed
2 med. green peppers, cut in chunks	3 med. onions, diced

Brown garlic in oil; remove. Brown meat. Put half the tomatoes, onion and green pepper in blender on chop; add to meat. Repeat. Add tomato paste and seasonings. Cover, bring to a boil and turn heat to low and simmer until tender, about 2-3 hours. Add kidney beans, heat. Yields: 4 1/2-qts.

## CHILI

*Cindy Molyneux*

- |                                  |   |
|----------------------------------|---|
| 2 T. oil                         | Few drops Tabasco sauce                   |
| 1½-2 lbs. ground round           | 1 (21 oz.) can kidney beans,<br>undrained |
| 1 (10 oz.) can French onion soup | 1 (6 oz.) can tomato paste                |
| 1 T. chili powder                | 1 (8 oz.) can tomato sauce                |
| 2 tsp. ground cumin              |   |
| ½ tsp. black pepper              |   |

In a medium skillet, heat oil and brown the beef in it over medium/high heat; crumbling beef with a fork until pink color disappears. Set aside. Puree onion soup in a blender and pour over beef, stirring over medium heat at least 20 minutes until piping hot and flavors have blended.

## MARTHA'S QUICK CHILI

*Martha A. Comfort*

- |   |   |
|---|---|
| 1½ lbs. ground beef                             | 2 (15 oz.) cans chopped or<br>stewed tomatoes |
| 2 (15 oz.) cans chili style<br>beans, undrained | Chili powder, to taste                        |
| 1 (15 oz.) can tomato sauce                     |   |

Brown hamburger in a large pot. Drain fat. Add beans, tomatoes and sauce. Season with chili powder. Simmer.

## FRUIT SOUP

*Judy Bridges*

- |                                     |                                |
|-------------------------------------|--------------------------------|
| 2 T. tapioca                        | 1 can oranges, drained         |
| ½ C. sugar                          | 1-2 apples, peeled             |
| Dash salt                           | 1 (8 oz.) box strawberries     |
| 1 C. cold water                     | 1 can peaches, drained & cubed |
| 1 (6 oz.) cont. frozen orange juice | 1½ C. water                    |
| 2-3 bananas                         |                                |

Mix together the first 4 ingredients. Let stand for 5 minutes. Cook for 6-8 minutes until clear. Add rest of ingredients to cooked mixture. Refrigerate.

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## **HONEY-I'M COOKING TONIGHT**

*Scott Ginaven*

- |                             |  |
|-----------------------------|--|
| 1 (64 oz.) jar mixed beans  | 1 (16 oz.) can whole kernel corn,<br>drained |
| 1 T. Cookies barbecue sauce |  |
| 1 C. brown sugar            | 1 (16 oz.) can chunk pineapple,<br>drained   |
| 1 tsp. honey dijon mustard  |  |

Mix all ingredients. Cook on stove over low heat for 1 hour.

## **SEAFOOD CHOWDER**

*Dorothea Wolf*

- |                             |                           |
|-----------------------------|---------------------------|
| 2 (6½ oz.) cans Dosse clams | 2 large potatoes, chopped |
| 2 cans crab meat            | 1 tsp. salt               |
| ¼ C. butter                 | 1 tsp. pepper             |
| 1 large onion, chopped      | 2 C. half & half          |

Cook onions in butter until golden. Add potatoes and juice of clams and crabs. Cover and simmer slowly until potatoes are done. Add seafood, salt and pepper. Cook about 3 minutes, add the half & half, but do not boil.

## **VEGETABLE BEEF SOUP**

*Wigg and Bill Bainbridge*

- |                                  |                          |
|----------------------------------|--------------------------|
| 2-3 lbs. beef roast with bone in | 2 C. carrots, sliced     |
| 12 C. water                      | 4 C. potatoes, cubed     |
| 4-5 beef bouillon cubes          | 6 C. V-8 juice           |
| 1½ C. onion, chopped             | 1 can whole kernel corn  |
| 1½ C. celery, sliced             | 1 can green beans & peas |

Boil the first three ingredients until meat is done. Remove meat. Add to broth all fresh vegetables and juice and cook until vegetables are done. Add canned vegetables with the juices. If necessary, fat may be skimmed off broth. Freezes well.

## HIETELBURY CHEESE VEGETABLE SOUP

*In memory of Lorelei Martin*

- |                             |                             |
|-----------------------------|-----------------------------|
| 5 med. potatoes, diced      | 1 (16 oz.) bag frozen mixed |
| 2 med. onions, diced        | vegetables                  |
| 4 C. water                  | 1 lb. Velveeta cheese       |
| 2 cans cream of celery soup |                             |

Cook until tender the first 3 ingredients. Do not drain. Add the mixed vegetables and cook until tender. Add the soup and cheese. Stir constantly. Season to taste and serve immediately.

## GOURMET VEGETABLE SOUP

*Wanda Augustine*

- |                              |                              |
|------------------------------|------------------------------|
| 1½ qts. water                | 1 sm. onion, chopped         |
| 3 carrots, peel & slice      | 3 chicken bouillon cubes     |
| 2 T. parsley flakes          | 1 (20 oz.) bag frozen mixed  |
| Pepper, to taste             | vegetables                   |
| 2 cans cream of chicken soup | 1 lb. Velveeta cheese, cubed |
| 3 potatoes, peel & chop      |                              |

Cook in Dutch oven until tender the water, potatoes, carrots, onions, parsley flakes and chicken bouillon cubes. Add the frozen vegetables. Cook until tender. Turn off the heat and add the cream of chicken soup and Velveeta cheese. Stir until cheese is melted. Reheat and serve.

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## FAVORITE VEGETABLE SOUP

*Betty Molyneux*

- |   |                                   |
|---|-----------------------------------|
| ¼ C. onion, diced                             | Seeded tomatoes, chopped*         |
| 2 pkgs. instant chicken broth & seasoning mix | 1 tsp. fresh parsley, chopped     |
| 2 garlic cloves                               | ¼ tsp. basil leaves               |
| 1½ C. zucchini, sliced                        | 2 C. water                        |
| ½ C. carrots, sliced                          | 1 C. celery, diced                |
|   | Any vegetables leftover in fridge |

In a 2-qt. combine all ingredients except tomatoes. (I use Italian stewed tomatoes). Cover and cook until vegetables are tender.

## **VEGETABLE CHEESE SOUP**

*Carol Knoot*

- |  |                              |
|--|------------------------------|
| 1 C. onion, diced                          | 2 chicken bouillon cubes     |
| 1 C. celery, chopped                       | 2 C. potatoes, sliced        |
| 1 qt. water                                | Milk                         |
| 1 (16 oz.) bag California blend vegetables | 2 cans cream of chicken soup |
|  | 1 lb. Velveeta cheese        |

Cook onion, celery, cubes and potatoes in water until tender. Add bag of California blend vegetables. Simmer until tender. Add 2 cans of cream of chicken soup and 1 lb. Velveeta cheese. Heat until cheese melts. Add enough milk to desired thickness.

## **WILD RICE SOUP**

*Linda Geier*

- |                    |  |
|--------------------|--|
| 1 C. wild rice     | 1 lg. can white chicken or can use 1 C. cooked chicken |
| 2 C. water         | 1 C. American cheese, opt.                             |
| 1 can mushrooms    | 1 can cream of mushroom soup                           |
| ½ C. onion, sauted |  |
| 4 C. chicken broth |  |

Cook rice and water until rice is tender. Saute ' onion and mushrooms until onion is also tender. Add all ingredients together and simmer until heated. Add cheese last and heat until melted.

## **NON-FAT CREAM SOUP SUBSTITUTE**

*Cheryl Van Weelden*

- |                       |               |
|-----------------------|---------------|
| 2 C. instant milk     | 1 tsp. thyme  |
| ¾ C. cornstarch       | 1 tsp. basil  |
| ¼ C. chicken bouillon | ½ tsp. pepper |
| 2 T. dried onion      |               |

Combine and store in an airtight container. To make cream soup/sauce use ⅓ C. mix and 1¼ C. water. Cook until thick.



## BASIC WHITE SAUCE

*Ruby Snyder*

- |                              |                                    |
|------------------------------|------------------------------------|
| ¼ C. chicken broth           | 2 C. skim milk                     |
| ¼ C. all purpose flour       | 1½ oz. pkg. butter flavor granules |
| ¼ C. non-fat dry milk powder |                                    |

Combine all ingredients. Cook in a saucepan over medium heat, stirring frequently until thickened. Uses: Add to vegetables to make creamed vegetables or use to make casserole dishes that call for white sauce. Yield: 8 servings. NUTRITIONAL INFORMATION: 0 g. fat per serving.

## FAT FREE BARBECUE SAUCE

*Ruby Snyder*

- |                             |   |
|-----------------------------|---|
| 1 (12 oz.) can tomato paste | 2 T. sugar or granulated sugar substitute |
| 2 C. water                  | 2 tsp. Liquid Smoke                       |
| 2 T. cider vinegar          | 1 tsp. garlic powder                      |
| 2 tsp. lemon juice          | 1 T. dry mustard                          |
| ½ med. onion, minced        | Hot sauce, to taste                       |
| 1 T. Worcestershire sauce   |   |

Combine all ingredients in a saucepan and bring to a boil. Simmer for 20 minutes. NUTRITIONAL INFORMATION: 0 g. fat per serving.

## BARBECUE SAUCE

*Kay DeJong*

- |                           |             |
|---------------------------|-------------|
| 1 C. ketchup              | 1 tsp. salt |
| ½ C. Worcestershire sauce | 2 C. water  |
| 1 tsp. chili powder       |             |

I use this sauce for pork or beef ribs. Combine all ingredients together and pour over ribs. Cook as usual.

**“JUST FOR NOTES”**

# Miscellaneous

*My Favorite Recipes in this section are:*

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MISCELLANEOUS



## HELPFUL HINTS

Wrap your scouring pad in a paper towel after use. The towel takes up the moisture and pad doesn't rust.

If you spill something on the inside of your oven, sprinkle salt on it as soon as possible. Chances are, you'll be able to lift it out easily after the oven cools.

Have you ever tried polishing your silver with baking soda? It works and doesn't even scratch. Mix 3 parts soda to 1 part water, making a paste. Use a damp sponge or soft cloth and rub each piece until clean. Rinse and buff.

To remove black marks on tile floors made by shoes, cover stains with a light coat of shortening, lard or margarine. Sprinkle with baking soda and wipe up with dampened sponge.

Place meat loaf on top of a slice of bacon while baking and the loaf won't stick to the pan.

Keep your summer salads cool, covered and out of direct sunlight. There is a visual tipoff to know when mayonnaise has gone bad. The oil separates. If your salad develops a shine or film on top, the mayonnaise has broken down. The salad, even if it tastes all right, should not be eaten.

To remove grease stains from your wooden cabinets, spray with an aerosol laundry starch. After it has dried, simply rub off the starch and stain with a soft cloth.

When you are baking layer cakes, put a pan of water on the bottom oven shelf. Cakes will bake more evenly and be heavenly moist.

To control the cabbage worms, sprinkle rye flour over and around the plants while they are covered with dew.

To rid the house of ants, mix equal parts of powdered sugar and powdered borax. Sprinkle along baseboards and in corners.

To keep lint from clinging to blue jeans and corduroys, add ½ C. vinegar to each wash load.

Tape a small sponge on the inside of your garbage can cover and keep it saturated with a disinfectant. This will lessen odors and will also keep out insects.

For a steady heat to raise bread in time required in most recipes, turn oven to 200°. When temperature is reached, shut off oven and put bread in to rise.

## — MISCELLANEOUS —

### A RECIPE FOR A HAPPY BIRTHDAY

*Ione Hulbert*

Mix a great big batch of sunshine  
With a Happy Birthday smile  
And you will have the right ingredients  
To make each day worthwhile.

### HOLIDAY SCENT

*Kay DeJong*

½ gal apple cider	16 cloves
½ gal. pineapple juice	1 T. ground cinnamon or
2 C. water	2 cinnamon sticks

Put ingredients in a large saucepan and bring to a rolling boil; simmer for 30 minutes. Refrigerate in a non-aluminum container. When you want a festive holiday smell, simmer, without a cover, on the stove.

### SOAP

*Lisa Boggess*

5 lbs. meat scraps	3 qts. boiling water
1 can lye	

Put meat scraps or cracklins in an iron kettle; pour lye over this. Pour boiling water over this and cook, stirring until the mixture looks like honey. Then strain through a screen into whatever container you want it to harden in.

### PLAYDOUGH

*Lisa Boggess*

2½ C. flour	3 T. corn oil
½ C. salt	Food coloring
1 T. alum	

Mix together and add 2 C. boiling water. Mix well, then add oil and food coloring. Food coloring is optional.



## COOKING TIPS

These cooking tips are from mom's (Alice Appelgate) "Mary Dunbar's New Cookbook" by Jewel Tea Co. Inc., copyright 1933:

1. Keep a pint jar of burnt sugar on hand (made from granulated sugar) to use instead of molasses when baking beans. It gives a tempting color. When your gravy isn't as brown as you would like it, just add a little burnt sugar syrup and it will be brown.
2. When baking meat loaf, lay strips of bacon lengthwise in the bottom of the pan. This flavors the loaf and prevents sticking.

## COOKIE CUTTER DOG BISCUITS

*Lois Tarr*

2½ C. whole wheat flour	¼ C. wheat germ
¼ C. milk	4 T. warm margarine
1 egg	1 T. molasses
½ tsp. garlic	1¼ tsp. salt
1 envelope yeast	3 T. water

Dissolve yeast in warm water. Separately mix flour, garlic, wheat germ and salt. Then cut in margarine. Stir in egg, molasses and milk. Mix in the yeast mixture. Roll dough ½-inch thick. Cut into shapes and put on ungreased cookie sheet. Bake at 375° about 20 minutes. Cool overnight.

## MEXICAN FAJITA MARINADE

*Tammy Nehotte*

Juices from 3 limes	½ tsp. salt
Juices of 1 lemon	¼ tsp. black pepper
½ C. dry white wine	½ tsp. tarragon, dried
1 tsp. granulated sugar	1 clove garlic, minced

Combine all ingredients. Great with chicken or steak.

## HOMEMADE EGG BEATERS

*Ruby Snyder*

6 egg whites  
¼ C. nonfat dry milk

1 T. oil  
Yellow food coloring

Combine and blend well. Store in the refrigerator for up to 1 week. ¼ C. equals 1 whole egg.

## BLENDER MAYONNAISE

*Kay Lester*

1 whole egg + 1 egg yolk, room  
temperature  
1 C. oil  
½ tsp. (scant) salt

½ tsp. dry mustard  
2 T. lemon juice  
1 T. sugar  
Cayenne pepper, to taste

In blender, add all ingredients, but only ¼ of the oil. Turn off motor after 1 minute. Start pouring in remaining oil in a thin stream after using half of oil, remove cover and stir with long handle spoon. Finish pouring oil. If oil accumulates on top, stir with spoon and run again.

## SWEETENED CONDENSED MILK

*Lisa Boggess*

½ C. warm water  
¾ C. sugar

1 C. + 2 T. powdered milk

Place milk and water in top of double boiler. Mix well. Add sugar. Stir constantly over low heat until mixture thickens (about 17 minutes). Let cool.

## CORN FREEZING

*Cindy Molyneux*

1 gallon corn, cut off cob  
1 qt. water

½ C. sugar  
5 tsp. salt

Cook for 8-10 minutes. Careful not to scorch. Cool and freeze.

## PICKLE RELISH

*Thelma Grandia*

12 med. cucumbers	2½ T. salt
1 red pepper	3 C. sugar
3 green peppers	3 C. vinegar
4 large onions	1 tsp. celery seed
1 stalks celery	1 tsp. mustard seed

Grind vegetables and add salt. Put in a large container (2-3 gallon stone jar if have one). Remove seeds from cucumbers and set overnight. Drain good. Than add sugar, vinegar, celery seed and mustard seed. Boil for 10 minutes. Seal hot.

## PICCALILLI A'LA GRACE BEACH

*FRANCE, 1914*

*Helen E. Dunaway  
(per A. Marie Dunaway)*

1 peck green tomatoes (15 lbs.)	4 T. canning salt
2 C. celery	2 ozs. mustard seed
6 green peppers	2 ozs. cinnamon, ground
6 onions, chopped	2 lbs. sugar (4 C.)
1 head cabbage	1½ qts. cider vinegar

Dice vegetables. Combine all ingredients. Let sit overnight. (Use no iodized salt in pickles.) (Use glass, pottery, enamel or plastic vessels for soaking.) This keeps without cooking, but this is a large amount and most of it (or all) should be cooked and sealed. Boil for 15 minutes (in batches) and can. NOTE: For 8 lbs. of tomatoes, and other ingredients as listed, I used 2 T. canning salt for a very delicious relish.

## LIME PICKLES

*Carrie Simpkins*

7 lbs. cucumbers, peel & slice	3 T. pickling salt or
2 C. pickling lime	4 lbs. sugar (or 10 C.)
2 gal. water	1 T. celery seed
2 qts. vinegar	1 T. mixed spices

Soak the first 3 ingredients overnight and weight down. Rinse in clear water 3 times. Rinse and soak for 24 hours. Mix the rest of the ingredients and pour over the cucumbers. Soak overnight. Do not heat. Next morning, simmer for 40 minutes. Do not boil. Seal in jars.

## MADE-OVER DILL PICKLES

*Marilyn Boomershine*

1 qt. whole dill pickles  
1 C. sugar

2-3 cloves garlic

Drain the pickles, saving juice. Cut each pickle into 4 spears. Put back in jar. Add sugar and diced garlic cloves. Pour the pickle juice back in the jar. Shake jar gently until the sugar is dissolved. Is best after it sets in the refrigerator for a week.

## APPLE BUTTER

*Gwenn Barber*

6 C. strained applesauce  
3½ C. sugar

1½ T. vinegar  
1 tsp. cinnamon

Mix all ingredients together. Bake in a heavy, uncovered Dutch oven or a heavy aluminum pan in a 325° oven for 1½-2 hours. Stir occasionally. Seal in hot jars.

## GRANDMA VAN'S APPLE BUTTER

*Edna Koogler*

8 C. applesauce, unsweetened  
½ C. vinegar  
4 C. sugar

4-5 tsp. cinnamon  
1 tsp. nutmeg

Combine all ingredients and cook until stays in smooth mass when a small amount is cooled on a saucer. Pour into sterilized jars and seal. May be frozen if you do not seal jars. Makes 3 pts.

## RHUBARB JELLY

*Kay Lester*

4 C. rhubarb  
3 C. sugar

2 pkgs. cherry Jello

Put on heat and cook for 15 minutes. Add Jello and continue to stir. Cool down and put in refrigerator in pint jars.

## **STRAWBERRY FRUIT SPREAD (DIABETIC)**

*Darlene Hamilton*

- |  |   |
|--|---|
| 4 C. prepared strawberries   | 1 box Sure-Jell for lower sugar               |
| 2 (12 oz.) cns frozen concentrated<br>sweetened white grape juice,<br>thawed | recipes fruit pectin<br>½ tsp. oleo or butter |

Crush cleaned strawberries. Measure 4 C. into a 6-8 qt. saucepot. (Do not use a smaller saucepot or fruit spread will not set.) Stir in juice concentrate. Stir fruit pectin gradually into fruit mixture in saucepot. Add oleo or butter. Bring mixture to a full rolling boil on high heat, stirring constantly. Boil exactly 20 minutes, stirring constantly. Remove from heat. Skim off any foam with metal spoon. Ladle quickly into clean, hot jars, fill to within 1/8-inch of tops. Wipe jar rims and threads. Cover with two-piece lids. Screw bands tightly. Invert jars for 5 minutes on a towel, then turn upright. After jars are cool, check seals. Makes about 5 (1-cup) jars. Allow one week to set.

## **CRANBERRY RELISH**

*Barbara Howar*

- |                          |                     |
|--------------------------|---------------------|
| 1 lb. ground cranberries | 1 crushed pineapple |
| 2 apples, ground         | 2 C. sugar          |

Mix and let stand until sugar is dissolved. Freezes well. Add 1 C. grapes, 1 C. celery, 1 C. nuts for salad with above. Dissolve 2 small raspberry Jello and add 2 cups relish for another salad.

## **CRANBERRY ORANGE RELISH**

*Dorothy Dickinson*

- |                               |            |
|-------------------------------|------------|
| 4 C. fresh cranberries        | 2 C. sugar |
| 2 oranges, quartered & seeded |            |

Put through a food chopper the fresh cranberries and the oranges. Add 2 C. sugar. Mix well and chill in refrigerator for several hours before serving. Makes 1 qt.



## - LARGE QUANTITY -

### TURKEY IN THE STRAW

*Linda Geier*

	<b>50 servings</b>	<b>25 servings</b>	<b>12 servings</b>
Turkey Broth	¾ gal.	1½ qt.	3 C.
Onion salt	1½ T.	2¼ tsp.	1 1/8 tsp.
Celery Salt	1½ T.	2¼ tsp.	1 1/8 tsp.
Salt	1 T.	1½ tsp.	¾ tsp.
Pepper	¾ tsp.	⅓ tsp.	¼ tsp.
Butter	1 C.	½ C.	¼ C.
Flour	1 C.	½ C.	¼ C.
Hot Milk	2 qt.	1 qt.	2 C.
Cooked Turkey	1¼ gal.	2 qt. + 2 C.	1 qt. + 1 C.
Peas & Carrots (frozen)	1 qt.	2 C.	1 C.
Noodles	1½ lb.	¾ lb.	12 ozs.

Make white sauce of milk, flour, broth, butter, and seasonings. Add to rest of ingredients. Top with buttered crumbs. Bake at 350° for 45 minutes to 1 hour.

### SWEET DOUGH

*Sharon Lockard*

6 eggs	2 T. salt
9 C. warm water	Flour (at least 8 C. or more)
1¼ C. sugar	1½ C. oil
5 T. yeast	

Beat 6 eggs until foamy. Dissolve yeast in warm water and let stand for 5 minutes. Combine yeast mixture and beaten eggs in large mixing bowl. Mix well with wire whip. Add half the sugar and beat well. Let stand a few minutes. Add remaining sugar, salt, and flour enough to make dough soft. Beat with dough hook until smooth and completely blended. Add oil and more flour until dough is not sticky and easy to handle. Cover and let dough rise (approximately 1 hour). Punch down and roll into golf ball size pieces and place in greased 12x20x2-inch pan. Let rise and bake at 350° for approximately 20 minutes until center rolls are done and lightly browned. Pans hold 32 or 40 rolls, depending on size. Recipe makes 3 pans.

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## **BAKED SAUERKRAUT**

*Sharon Lockard*

1½ lbs. bacon	1 lb. sugar (white)
2 C. chopped onions	3⅓ C. tomato paste
3¼ gallon canned sauerkraut (drained, reserve liquid)	8 ozs. dry bread crumbs
1 qt. hot sauerkraut liquid	1 C. melted butter

Fry bacon until crisp and cut into ½-inch pieces. Add onions and cook until lightly browned. Combine with sauerkraut. Blend sauerkraut liquid, sugar, and tomato paste; stir into sauerkraut mixture. Place in 4 baking pans (12x20x2-inches) about 5 lbs. 10 ozs. per pan. Each pan serves 25 servings. Combine crumbs and fat; sprinkle over sauerkraut. Bake at 400° for 20 minutes. Makes 100 servings.

## **OSA ROWE'S CHILI SOUP**

*Edna Koogler*

30 lbs. hamburger	3 (No. 303) cans tomato soup
5 lbs. onions	Chili powder, to taste
4 (No. 10) cans chili beans	Salt, to taste
7 (46 oz.) cans tomato juice	Pepper, to taste

Brown meat; add onions and cook until done. Add remaining ingredients and simmer. This will serve 70 people.

## **SLOPPY JOES**

*Linda Geier*

5 lbs. hamburger	2 cans chicken gumbo soup
1 C. onion (chopped)	1 C. water
2 C. catsup	1½ to 2 T. salt
½ C. prepared mustard	1 tsp. pepper

Cook onion in small amount of fat; add hamburger and cook thoroughly but do not brown. Add all other ingredients and allow to simmer about 1 hour. Use to fill buns. They may be made up ahead of time and be kept warm if a large soup is to be served. The mixture is like chili soup in that it seems to improve the longer the flavors mingle.

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## WAYS TO USE LEFT-OVERS

If it's good food, don't throw it away. Little left-overs, or big ones, fit into many dishes. A switch in recipes here or a novel dessert there - and your left-overs are put to work in interesting ways. Egg yolks can substitute for whole eggs, for example. If bread is a bit dry, then it's just right for french toast. Other left-overs have a way of adding food value or a fresh new touch - such as fruit in muffins or vegetables in an omelet. Listed below are some of the dishes in which left-overs may be used.

**Cooked snap beans, lima beans, corn, peas, carrots**, in meat and vegetable pie, soup, stew, stuffed peppers, stuffed tomatoes, vegetables in cheese sauce.

**Cooked leafy vegetables, chopped**, in creamed vegetables, soup, meat loaf, meat patties, omelet, soufflé.

**Cooked or canned fruit**, in fruit cup, fruit sauces, jellied fruit, quick breads, shortcake, upside-down cake, yeast breads.

**Cooked meats, poultry, fish**, in casserole dishes, hash, meat patties, meat pies, salads, sandwiches, stuffed vegetables.

**Cooked wheat, oat, or corn cereals**, in fried cereal, meat loaf or patties, sweet puddings.

**Cooked rice, noodles, macaroni, spaghetti**, in casseroles, meat or cheese loaf, timbales.

**Bread, slices for**, French toast, **dry crumbs** in brown betty, croquettes, fried chops, **soft crumbs** in meat loaf, stuffings.

**Cake or Cookies**, in brown betty, icebox cake, toasted, with sweet topping, for dessert.

**Egg yolks**, in cakes, cornstarch pudding, custard or sauce, pie filling, salad dressing, scrambled eggs.

**Egg whites**, in custard, fruit whip, meringue, soufflés.

**Hard-cooked egg or yolk**, in casserole dishes, garnish, salads, sandwiches.

**Sour cream**, in cakes, cookies, dessert sauce, meat stews, pie filling, salad dressing, sauce for vegetables.

**Sour milk**, in cakes, cookies, quick breads.

**Cooked potatoes**, in croquettes, fried or creamed potatoes, meat-pie crust, potatoes in cheese sauce, stew or chowder.

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### **APPETIZERS, DIPS, AND BEVERAGES**

*(Hints for Appetizers,  
Beverages, and Dips)*

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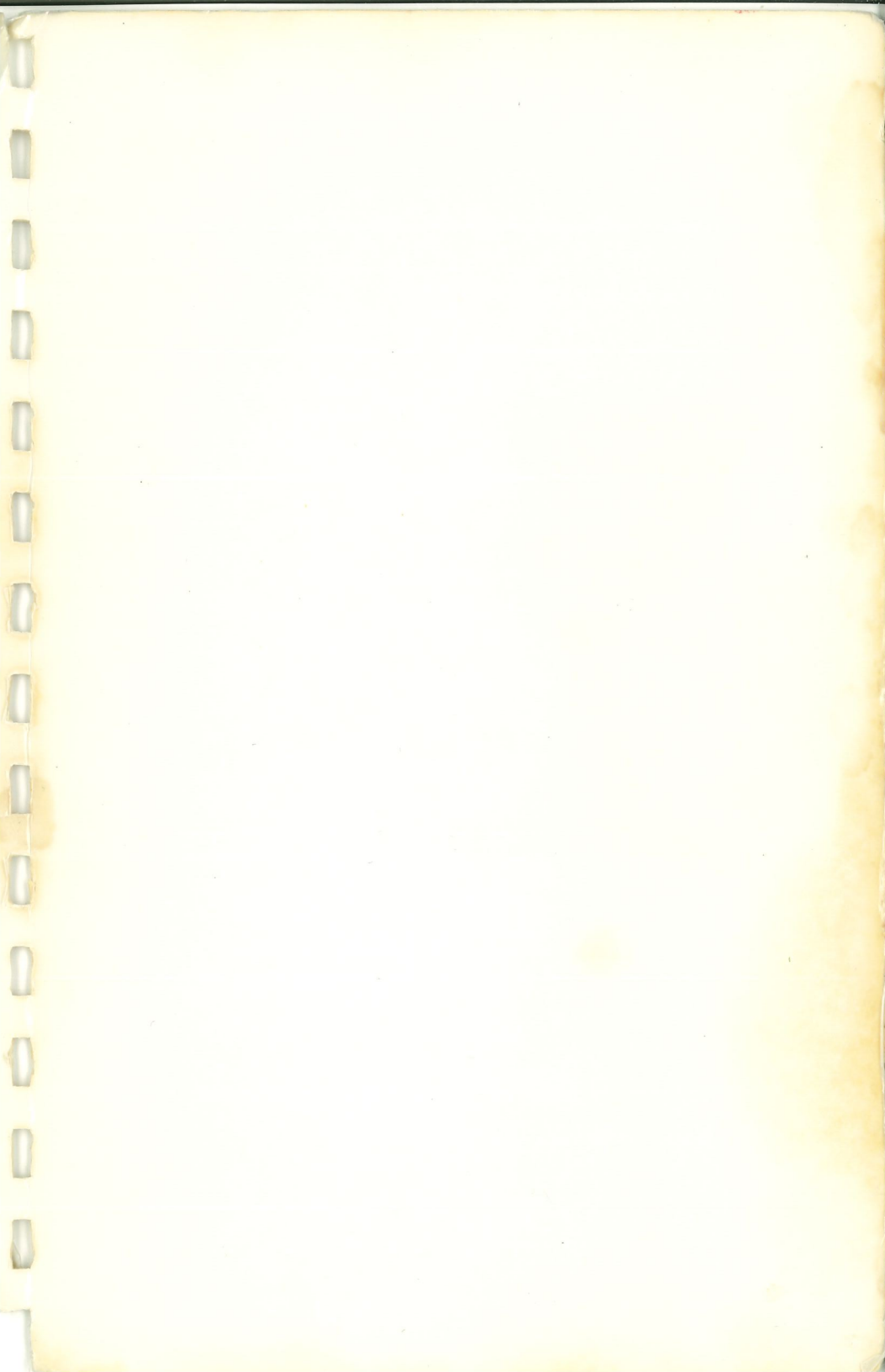
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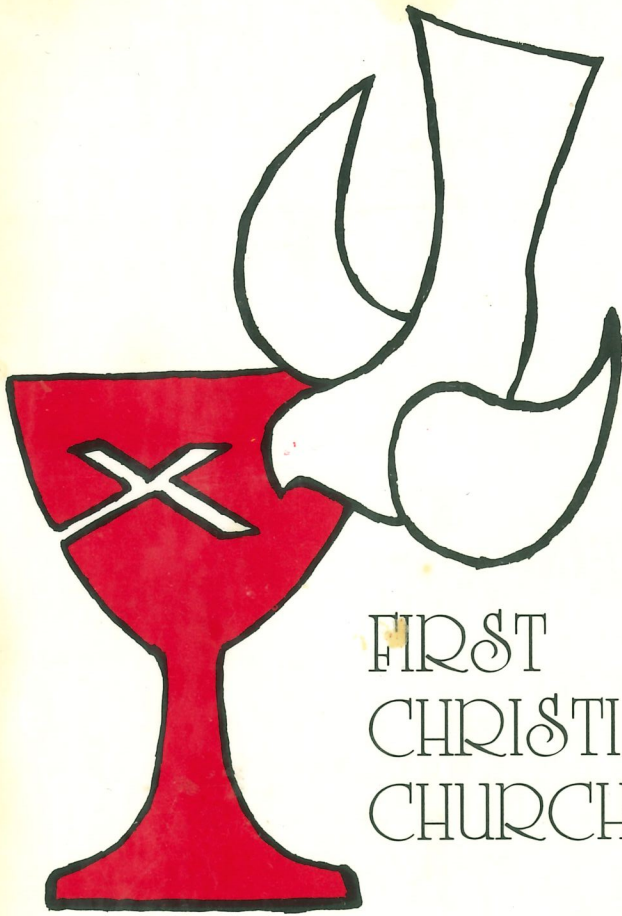
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