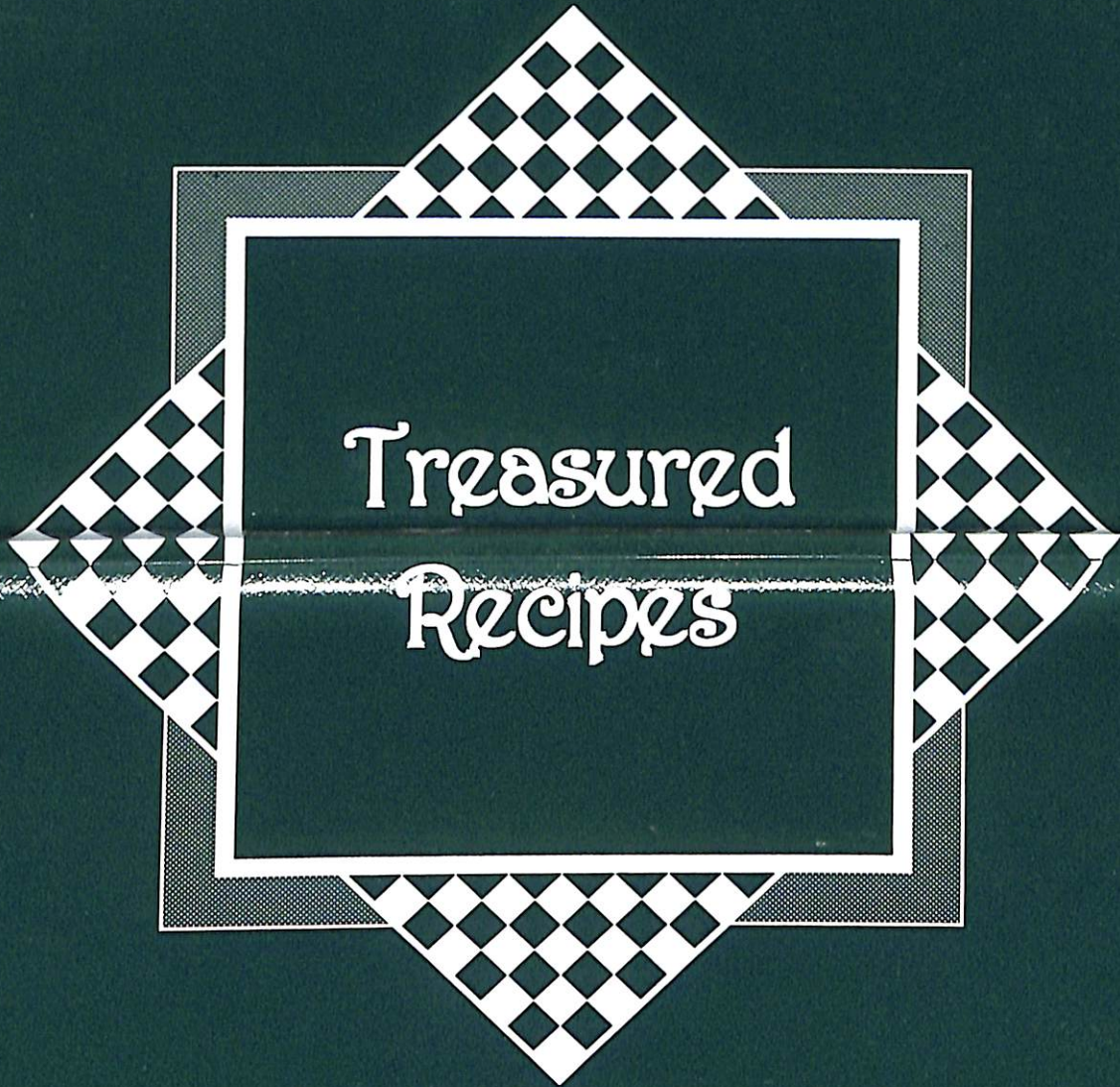


Epworth United Methodist Women Cookbook



1999 ~



Council Bluffs, Iowa

Treasured Recipes
by
Epworth United Methodist Women



Council Bluffs, IA


Our Standard Abbreviations

tsp.	-	teaspoon	sm.	-	small
T.	-	tablespoon	med.	-	medium
c.	-	cup	lg.	-	large
oz.	-	ounce or ounces	pt.	-	pint
lb.	-	pound or pounds	qt.	-	quart
sq.	-	square	doz.	-	dozen
ctn.	-	carton or container	bu.	-	bushel
pkg.	-	package(s)	env.	-	envelope(s)
btl.	-	bottle(s)	pkt.	-	packet(s)
liter	-	liter	mg	-	milligram(s)
approx.	-	approximately	gm	-	gram(s)
temp.	-	temperature	gal.	-	gallon(s)

Order blanks are included in back of book
for your convenience.

Printed
October 1999

Printed by:

JJ  **UMBO
JACK'S COOKBOOKS**
AUDUBON MEDIA CORPORATION
301 BROADWAY • AUDUBON IA 50025
1-800-798-2635

Dedication

We dedicate this book to our United Methodist Women's Group. In our homes today, as always, life is centered around our kitchens. It is with this thought in mind that we, the committee, have compiled these recipes. Some of the recipes are treasured family keepsakes and some are new, however, they all reflect the love of good cooking.

Our thanks to all those who generously contributed their favorite recipes. Without their help, this book would have never been possible.

We hope you will enjoy the many outstanding and treasured recipes on the following pages.

Your Cookbook Committee:

Callie Earlywine, Chairman

Fern Brown

Margaret Brown

Ardelle Clevenger

Linda Goodwin

Alice Guiles

Peggy Hood

Anita Stogdill

Special Mission Recognition Pins

Special Mission Recognition Pins are awarded each January. These are pins given by the United Methodist Women to honor someone who has given above the necessary requirements in love and service to our church and U.M.W. These pins are voted on by all members of the United Methodist Women.

Acord, Dorris*	Guiles, Alice	Mains, Elizabeth*
Acord, Paul	Graul, Cecil	McClure, Eunice
Alter, Elma	Guyett, Jean*	Meehan, Evelyn
Alter, Lois	Hamblin, Lucille	Meis, Bessie
Anderson, Nellie	Hansen, Walter	Meyers, Ernest
Aten, Fran	Hartman, Merle	Mulvania, Arden
Bartels, Della	Haworth, Kathryn	Norton, Dorothy*
Bates, Pat	Heath, Mark	Norton, Sam
Boyd, Irene	Heineman, Doris*	Nugent, Louise
Boyd, Bill	Henry, Betty	Otto, Olive
Brock, Ed	Higginbotham, Dena	Palmer, Sue
Brock Lillian	Hildebrand, Louise	Parsons, Norma*
Brown, Fern	Hood, Dave	Parsons, Reynolds
Brown, Margaret*	Hood, Peggy	Pettepier, Robert
Cade, Mickie	Hotze, Ada	Reed, Fern*
Cahill, Birdie	Howard, Ethel*	Riley, Lois
Clark, Flossie	Howard, Paul	Ryan, Betty*
Clevenger, Ardelle*	Howard, Sandy	Schlegel, Con
Cooney, Vera	Howland, Corinne*	Schlegel, Miriam*
Crouse, Lakeine	Howland, Lloyd	Sherman, Helen
Daggett, Millie	Hunt, Minnie	Smidt, Mildred
Dawson, Margaret	Iden, Helen	Smith, Betty
Dempster, Lucille	Iden, Jim	Steinke, John
Duke, Alyce	Kendall, Virginia*	Steinke, Sally
Duke, Merle	Kenyon, Mary	Steinmetz, Olive
Earlywine, Callie	Knott, Opal	Tollefson, Clara
Eshelman, Barbara	Knowles, Leone	Watson, Sheri
Fairley, Jessie	Law, Bernice	White, Wiola
Fletcher, Darleen*	Lawson, VeraMarie	Wright, Ralph
Ford, Patti	Lewer, Ruth	Yates, Dorothy
Garrett, Jo	Lininger, Dorothy*	Yates, Dorris
Goodwin, Linda	Link, Opal*	Zimmerman, Wilma
Givens, Ben	Livingston, Fern*	

*Denotes Past President

A History of the Women and Epworth United Methodist Church

As our church celebrates its 110th anniversary year, it is appropriate to reflect upon the participation of the women throughout the years. The church held its first service on November 29, 1889, with twelve charter members and a Sunday school numbering 125 pupils. Within three months' time, notices appeared in the Nonpareil of Ladies Aid fund-raisers. In February of 1890, a musical entertainment was held in the church with refreshments being served. On March 7, 1890, a supper was served. Nonpareil publicity noted that gentlemen were invited to bring their ladies to enjoy 'a meal away from home'. Several announcements appear mentioning Ladies Aid meetings.

It is appropriate to note that Mrs. E.W. Wilkins, one of Epworth's charter members, taught a girls' Sunday school class for more than fifty years.

In 1902, the church was appointed its first full-time pastor. Previously it had been served by retired pastors, or was a joint charge with Fifth Avenue. In 1907, our church women participated with the women of the other Methodist churches of the city in hosting a reception for those participating in an annual conference. At that time, our pastor was Rev. W.H. Holly.

In 1908, as a part of fund-raising endeavors, the young ladies of the church served lunch at an election. A surprise gift of \$125 from a Mr. Davis added much to the profits of the project which was to fund a new piano for the church.

W.A. Alexander, a member of the church since 1900 and who had served as church treasurer for many years, noted in his church history that before Epworth could begin construction of its 1909 church, it was necessary to raise \$1,000. With the permission of the Ladies Aid, he arranged for the group to serve a convention meeting in Omaha over a three-year period of time. An amount of \$700 was raised with other small endeavors making up the balance needed for the \$1,000 total. Word-of-mouth information indicates that numerous ice cream socials were held on the church lawn.

The church was built primarily by donated labor. The women of the church did their part by assisting in putting up lath for plaster. When the ground-breaking ceremony was held, the women arranged to be the first to displace shovels full of dirt. A photo of this event can be found in the church archives.

On September 20, 1911, the first known wedding was held in the church. Miss Grace Lloyd, a very active member of the church, became the bride of Albert Nelson, with a reception being held at the home of the bride's parents.

By 1913, the church had a resident membership of 175. On December 1, 1914,

Nonpareil West-End Notes include notice of a Ladies Aid meeting at the home of Mrs. W.H. James (Wilma Jones' mother). Here and there brief notices in the Nonpareil assure us that Epworth's women were a busy group.

In 1919, during the pastorate of the Rev. H.T. Davis, Wendell Mellor and his mother were awarded certificates for participation in a national mission giving project called, "The Methodist Million." Wendell's certificate may be seen in our history room display.

Our earliest bazaar noted in Nonpareil research was in December of 1924, when Epworth Ladies Aid held a bake and craft sale at Hamilton's Shoe Store downtown. (It is believed this was the same location as the Old Joe Smith Shoe Store.) Another mention was made of an oyster supper being served at a downtown location.

In the 1920's, the Ladies Aid had three circles, Nos. I, II and III, along with missionary societies. With the advent of the '30's, the circles were given names of Ruth and Esther; however, no name came up for the third circle within our Nonpareil research. There was a Home Missionary Society and a Dorcas Society.

In the '30's the Home Missionary Society gave a barrel of fruit to Esther Hall in Des Moines and sponsored a used toy shower for the Mother Jewell's Home in Nebraska. The Dorcas Society published a cookbook in the mid '30's, a copy of which is in the Historical Room. There is also a photo of a costume party sponsored by this group. Ethel Marshall and Mrs. E.C. Conwell served as Ladies Aid presidents during this decade. Ann Henry and Cecil Graul played very prominent roles in this era. The quilting ladies of the Esther Circle remained active well into the '80's.

The bazaars of the '30's undoubtedly served creamed chicken and biscuits, this being a popular depression days' entree. Flossie Clark and Etta Wilcox are remembered making biscuits in one corner of the kitchen. There was no publicity in the Nonpareil other than discussion of bazaar activities being held at Ladies Aid meetings included in the West-End Notes in the paper.

With the advent of the unification of the Methodist Church came a reorganization of the church women based on what had been successful for the Methodist Church South. Prescribed guidelines allowed for circles, but Missionary Societies were to be phased out. Young ladies groups and employed women were organized into Wesleyan Service Guilds. Provision was made for a Girls' Society of Christian Service, but Epworth did not have such a group.

There were 115 charter members and dues were ten cents per month. Once again, the circles became designated by number and members were assigned to circles by drawing names. Circle membership was changed periodically when new WSCS officers were elected and names redrawn. Circle IV came into being in the early '50's, its membership being primarily composed of young mothers. WSCS history

books contain photos of the membership taken in 1941 and 1950 at the time of the 10th anniversary, as well as in 1993. There is also a photograph of a group of women taken in front of Ann Henry's home which is believed to be a Ladies Aid group.

To digress a bit, this writer remembers the first time she attended a WSCS meeting in 1946. Bruce Baker, as chairman of the board of trustees, appeared before the group to ask for financial assistance in order to meet an emergency repair to the church building. The request was granted; however, it was very apparent the matter had been discussed before his presentation. At that time, Epworth was completing a remodeling project for the whole church which the Rev. Robert M. Peters had instigated at the time of the church's golden anniversary. The final project was the remodeling of the kitchen. I recall there being several old pie safes which held the dishes and an ugly old black gas range among other things. However, when the remodeling was complete, the end result was a kitchen quite modern for that era.

Ethel Howard remembers that the first wedding reception to take place in the remodeled fellowship hall was that of her sister Hertha Armstrong, and Don Roberts (brother of Ross Roberts). Don went on to become a Methodist minister, now retired, who lives in Omaha.

Dorothy Lininger recalled that members participating in early WSCS programs were required to memorize their parts. Printed programs are included in our history book; WSCS history books began in 1940. Rev. and Mrs. Peters, along with Mrs. Wilcox worked diligently to insure that guidelines were followed. As a courtesy to the church, our historian includes publicity items for both the church and pastor. Had these books not existed, Epworth would have had difficulty in coming up with an accurate history at the time of our centennial. Bishop Job indicated few churches had artifacts or records. The UMW funded restoration of our history books.

During the 40's and '50's, the Methodist men of Epworth were quite active. Monthly dinner meetings were held. At the conclusion of the business meeting, members would call on church members and/or prospective members and also assisted with financial campaigns. Ethel Marshall was in charge of the dinners, a task she thoroughly enjoyed, and it might well be said the men enjoyed the repast.

In 1959, when Epworth celebrated its 70th anniversary, along with the consecration of the educational unit, Etta Wilcox wrote up Epworth's history, which can be found in our Historical Room. There was a week-long celebration with former pastors returning which included evening services.

In 1972, when the Methodist Church became united with the Evangelical United Brethren Church, the name of the church women became United Methodist Women. Wesleyan Service Guilds were eliminated and new circles formed. For the past several years our circles have become known as Morning Glories, Dorcas,

Evening Stars, Nightengals, and Wesleyan. Once again, we have a group of quilting ladies. Lois Riley hand crafted and quilted the wall hanging of the 1909 church hanging in the Historical Room; Callie Earlywine did the windows in counted cross stitch, thus making a beautiful momento of our centennial. It is appropriate to note that Margaret Brown served as volunteer church secretary for a number of years.

A tradition started by the Nightengals Circle is Epworth's Annual Style Show, which is supported by the whole community. Circle members model spring fashions from a local store, before patrons enjoy a delicious buffet luncheon. Numerous door prizes are given; table decorations are sold. Husbands of the membership assist by doing the heavy chores and lend a hand with the cleanup afterwards.

For quite a number of years, our church bazaar has been entitled, "Fun, Food, and Fancies." With the completion of the sanctuary came a new fellowship hall and kitchen to enjoy. From its inception, dinners were served in the evening until insufficient help caused us to cut back to a morning coffee for early shoppers and a noon luncheon. Our bazaar is considered to be one of the finest in the city.

Our ladies also serve funeral dinners and receptions when required.

During the years when the sanctuary debt was being reduced, our earnings were given toward that end. Our WSCS and UMW were responsible for funding the furnishings of the first educational unit kitchen and the kitchen in the sanctuary building.

Once again, the major portion of our earnings is dedicated to missions. An annual gift is given to the board of trustees. Over the years, we have contributed to the Avenue 'A' parsonage debt, the Catterlin Room, the remodeling of the choir and history rooms, the Marshall Lounge, as well as the youth in their activities. Traditionally, a gift is given to the pastor and his wife, as well as to the church custodian. The Visiting Nurse Association and Philip's Cupboard are also remembered along with an annual donation to the Goodfellows at Christmastime. A remembrance is also given to the memorial committee when a member leaves our midst.

This past decade has seen our UMW continuing on with their many traditions. The dedication of our membership has been phenomenal. It is with regret that we cannot give credit to each of the loyal members who have worked behind the scenes to make our projects successful. God has blessed us as a church, and as a UMW group, we enjoy a strong bond of Christian fellowship and love with our congregation and other churches of our city.

Fern M. Brown
Retired Church Historian
July 12, 1999



Our First Church - 1889

This photo was taken by Dr. Wesley Steinmetz from an old paperweight which was a joint fundraiser for Epworth and Fifth Avenue Methodist Episcopal Churches at the time they were a joint charge in 1902.



Epworth Methodist Episcopal Church

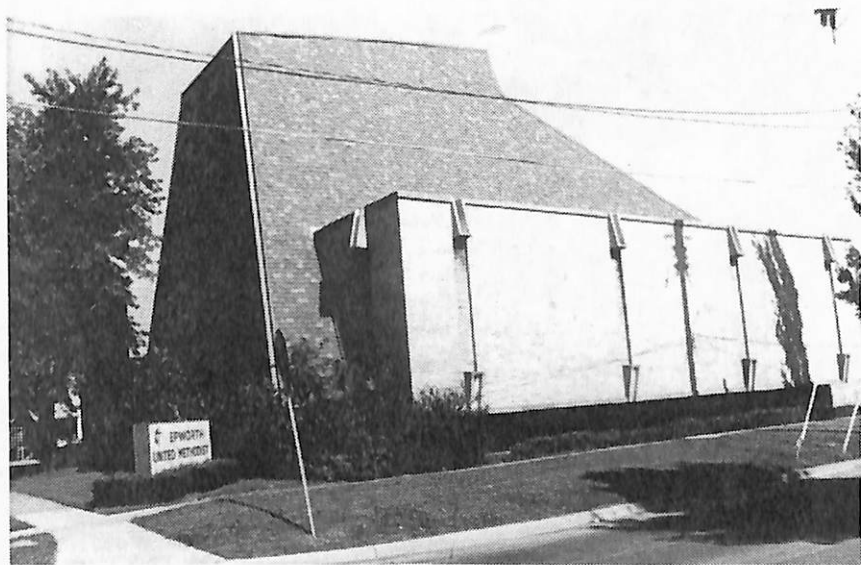
Primarily built by volunteer labor; women helped apply lath.
Dedicated in 1909. A.V.Babbs, Pastor.



Rear sanctuary entrance facing 25th Street

Consecrated 1965; Wesley Steinmetz, DD, Pastor

Dedicated 1978; Norman Knight, DD, Pastor



This view was taken from the intersection at 25th Street and Avenue B.

Photos by R.H. Fanders



Women's Society of Christian Service

Taken in February of 1941

First Row (seated left to right): MMS. C.L. Dawley, B.J. Armstrong, A.E. Clabaugh, Harry Parks, R.M. Peters, John Ginn, T.J. Henry, Jack Gruver, Bruce P. Baker, Bert White, Guy Jackson, B.E. McIntosh

Second Row (seated left to right): MMS. William Pacholke, J.D. Jones, W.B. Liddell, E.L. Olsen, C. Cool, L. Hardy, Alfred Smith, Lloyd Cogley, C.E. Cooney, Ross Roberts, Earl Graul, Edwin Wilkens, O. Butler, Arthur Link, C.L. Fahnestock, Mina Buckingham, A.B. Alspaugh, R.F. Armstrong, Edwin Haworth, H. Vernon, Leach, Charles King, Earl McClure.

Third Row (left to right): Hugh L. Wilcox, E.J. Hildebrand, W.G. Stierwalt, F.P. Norris, E. Williams, F.H. McCormick, Mary Knowles, J.E. Cochran, M.A. Cogley, W.F. Kemp, R.E. Barry, A.W. Anderson, E.S. Nugent, Alfred Andersen, Guy Conkling, Leon Clark, J.E. Marshall, W.R. Fairley, Mae Simmons, and M. Rathke.

Special Note: In some cases there was no first name given, nor their husband's initials. The last name will have to stand alone.



Women's Society of Christian Service

First Row: (left to right) Madames C.L. Dawley, Archie Allen, E.C. Conwell, Harry Parks, R.M. Peters, Lloyd Burns, T. J. Henry, Merrill Summerbell, Bruce P. Baker, Bert White, Hugh Wilcox & Chas. King.

Second Row: Madames Robert Sealock, Mary Knowles, Hazel Gast, W.S. Smith, W.R. Fairley, Sophia McConnell, Lola Gruver, Carrie Ramey, James Marshall, Leon Clark, Ralph Snodgrass and Francis Roberts.

Third Row: Madames C.H. Luckey, Elva Snapp, Byron Durham, George Hilderbrand, A.B. Alspaugh, Earl Gaul, Orville Orr, Robert Renner, Byron Lane, George Seaman, Alfred Andersen, Ray Pacholke, Caroline Richardson, Henry Brown, Charles Johnson & Conrad Schlegel.

Fourth Row: Madames Clement Brewer, C.W. Wheeler, F.H. McCormick, E.W. Lidell, Joe Henry, Kenneth Sherman, Otto Meis, E.S. Nugent, L.W. Otto, D.W. Shelton, Guy Conkling, Ralph Arnold, Pearl Lawson, Richard Klefman, D.L. Williamson, F.P. Norris, and Donald Jones.

This photo was taken in 1950 at the time of the 10th anniversary of Epworth's WSCS.



United Methodist Women

In celebration of the twentieth anniversary of Epworth's United Methodist Women, this photo was taken on May 26, 1993, in our church fellowship hall.

First Row: Olive Otto, Lucille Dempster, Dorothy Norton, Fern Brown and Betty Ryan

Second Row: Wini Seaman, Hazel Knouse, Wilma Zimmerman, Corrine Howland, Helen Iden, Fran Aten and Margaret Brown

Third row: Lillian Brock, Pat Cumpston, Alice Guiles, Millie Daggett, Bernice Law, Sue Palmer and Yvonne Moores

Fourth Row: Fern Livingston, Betty Smith, Julie Norton, Dena Higginbotham, Marlene Lee, Opal Knott, Leone Knowles, and Norma Thallas

Fifth Row: Jean Guyett, Peggy Hood, Sally Steinke, Linda Goodwin, Dorris Acord, Callie Earlywine, and Mary Kenyon

Notes & Recipes

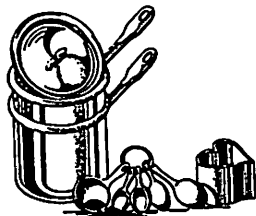
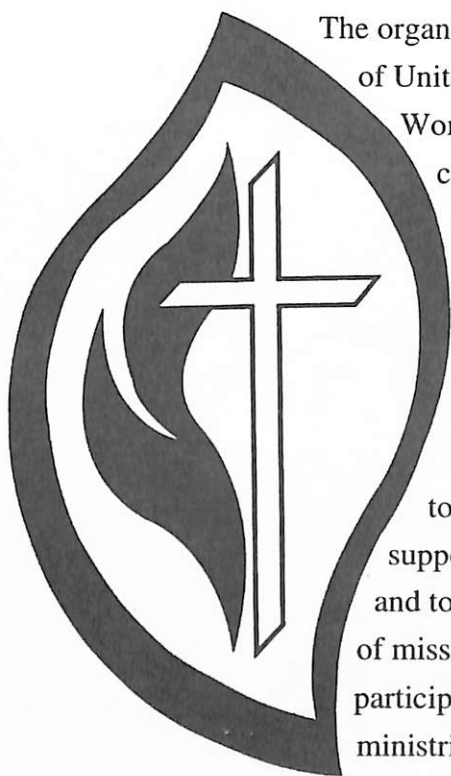


Table of Contents

Recipes of Yesteryear	1-22
Appetizers, Beverages & Dips	23-30
Breads, Rolls & Coffeecakes	31-42
Breakfast & Eggs	43-46
Casseroles, Pasta & Rice	47-60
Cakes, Desserts & Pies	61-82
Candies, Cookies & Bars	83-106
Meats, Sauces & Soups	107-128
Salads	129-144
Vegetable Dishes	145-154
Index	155-160

Epworth *United Methodist Women*



The organized unit
of United Methodist
Women shall be a
community of
women whose
PURPOSE is to
know God and to
experience freedom
as whole persons
through Jesus Christ;
to develop a creative,
supportive fellowship;
and to expand concepts
of mission through
participation in the global
ministries of the church.

*WSSS and UMW Presidents
Chronologically from 1940 - 1999*

Mrs. John Ginn
Mrs. Hugh L. Wilcox
Mrs. Robert Barry
Mrs. Charles King
Mrs. L.W. Otto
Mrs. Lloyd Burns
Mrs. Byron Lane
Mrs. Kenneth Sherman
Mrs. Ray Lininger
Mrs. Richard Reed
Blanche Dawley
Mrs. Joseph Henry
Elizabeth Mains
Mrs. Peter Heineman
Mrs. Claude Morton
Mrs. Paul Acord
Mrs. Wayne Livingston
Mrs. Arthur Link
Mrs. Lynn Guyett
Mrs. Conard Schlegel
Miss Virginia Kendall
Mrs. Reynolds Parsons
Mrs. Henry Brown
Mrs. Paul Howard
Mrs. Claude Norton
Mrs. James Ryan, Jr.
Mrs. Reynolds Parsons
Mrs. Doyle Clevenger
Mrs. John Fletcher
Mrs. George Epperson
Mrs. Gale Moores

Recipes of Yesteryear

Marshmallow Candy

1 pkg. any flavor gelatin
2/3 c. boiling water

1 c. sugar
3 T. corn syrup

Dissolve gelatin in hot water. Add sugar and corn syrup and bring almost to a boil. Do not boil. Cool until thickened slightly. Line an 8-inch square pan with waxed paper. Butter waxed paper. Beat Jello mixture 5 minutes and pour into paper-lined pan. Refrigerate until firm. Turn out onto waxed paper, which has been covered with powdered sugar. Sift more powdered sugar on top. Cut into cubes and roll into powdered sugar.

Vera Marie and her aunt, Vera Cooney, were famed Epworth cooks.

*In Memory of Vera Marie Lawson
by Nellie Arthur*

Blue Cheese Salad Dressing

1 c. mayonnaise
1/4 c. sour cream
2 T. vinegar
Few grains of salt

2 oz. (about 1/2 c.) crumbled
blue cheese
1/2 clove garlic, pressed or minced,
or you can use 1/4 tsp. dry
minced garlic

Mix all together thoroughly. Store in covered dish; refrigerate.

*In Memory of Archi Phillips
by Nellie Arthur*

Bread Pudding with Lemon Sauce

2 c. bread cubes	3/4 c. sugar
3 c. milk	3 slightly-beaten eggs
1 T. butter	1 tsp. vanilla
1/4 tsp. salt	

Soak bread in milk for 5 minutes. Add butter, salt and sugar. Pour slowly over eggs; add vanilla and mix well. Pour into greased baking dish and place pan of hot water (350°) for 50 minutes.

LEMON SAUCE:	1/8 tsp. nutmeg
1/2 c. sugar, or 1/4 c. for tart	1 c. boiling water
1 T. cornstarch	2 T. butter
1/8 tsp. salt	1 1/2 T. lemon juice

Mix sugar, cornstarch, salt and nutmeg. Gradually add water; cook over low heat until thick and clear. Add butter and lemon juice.

Special Note: If you desire a more tart sauce, reduce sugar to 1/4 cup.

*In Memory of Doris Kerber
by Aileen Brown, daughter*

Coconut-Oatmeal Cookies

1 c. shortening	1 1/2 c. flour
1 c. white sugar	1 tsp. baking soda
1 c. brown sugar	1 tsp. salt
2 eggs	1 T. vanilla
3 c. oatmeal	

Cream shortening, sugars and beaten eggs. Add baking soda and salt to oatmeal and flour mixture. Add to basic mixture slowly, reserving 1/2 cup to mix with coconut. Add coconut mixture and vanilla. Make into balls, placing on greased cookie sheet and flattening with fork. Bake at 350° for 10 to 12 minutes.

This was Gordon Brown's favorite cookie. He served as Stewardship Chairman, as well as chairman of the building committee of the educational unit. Also District Stewardship Committee Chairman.

*In Memory of Gordon W. Brown
by Fern M. Brown*

Cherry Coconut Bars

CRUST:
1 c. flour

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

FILLING:

2 eggs
1 c. sugar
1/2 tsp. baking powder
1/4 c. flour

1/4 tsp. salt
1/2 c. chopped cherries
1/2 c. coconut
1/2 c. chopped pecans

Crust: Sift together flour and powdered sugar, and cut in butter until it is like cornmeal. Press into 9x9-inch ungreased pan and bake for 10 minutes at 350°.

Filling: Slightly beat eggs; add 1 cup sugar, salt, flour and baking powder. Add cherries, coconut and pecans. Spread over baked dough. Bake 20 minutes at 350°. Cut into squares.

Vera Cooney and her niece, Vera Marie Lawson, made and served the cake at the dedication of the sanctuary dinner.

*In Memory of Vera Cooney
by Fern M. Brown*

Coconut Macaroons

2 egg whites
Dash of salt
1/4 tsp. vanilla

2/3 c. sugar
1 1/2 c. flaked coconut

Beat egg whites, salt and vanilla until soft peaks form. Gradually add sugar, beating until stiff and glossy. Fold in coconut. Drop by rounded teaspoon onto greased cookie sheet. Bake at 325° for about 20 minutes, or until set and lightly browned. Yield: about 2 dozen.

James Hartman served as an associate pastor under the pastorate of Jerold Irvin.

*In Memory of James Hartman
by Merle Hartman and Fern M. Brown*

Frozen Lemon Pie

3 well-beaten egg yolks	1/2 c. + 1 T. sugar
1/4 c. lemon juice	3 egg whites, beaten
1/2 tsp. lemon rind, grated	1 c. whipping cream, whipped
1/8 tsp. salt	1 c. graham cracker crumbs

Beat sugar and egg together. Add juice, rind and salt. Cook until thickened. Cool. Add whipped cream and egg whites. Cover bottom of 9-inch pie plate with half of crumbs. Fill with lemon mixture and top with remaining crumbs. Freeze. Yield: 6 servings.

Note: Recipe may be tripled and made in 9x13-inch pan.

Cecil was circle leader and very active in UMW. Known for homemade soap during World War II years.

*In Memory of Cecil Graul
by Fern M. Brown and Betty Henry*

Raisin Cake

1 1/2 c. cooked raisins	2 1/2 c. flour
1 c. raisin liquid	1/2 tsp. salt
1 1/3 c. sugar	1 tsp. baking soda
1/2 c. shortening	1 1/2 tsp. cinnamon
1 egg	1 c. chopped nuts

Combine together sugar and shortening, adding well-beaten egg. Combine dry ingredients and add alternately with raisin liquid. Add raisins and nuts. Pour batter into a 9x12-inch pan and bake 45 to 55 minutes in 350° oven.

Grandma Hilderbrand was in charge of our church nursery for many years.

*In Memory of Louise Hilderbrand
by Fern M. Brown*

Celery Seed Dressing for Fruit Salad

1/3 c. sugar	1 c. salad oil
1 tsp. salt	1 tsp. celery seed
1 tsp. dry mustard	1/4 c. white vinegar
1 tsp. grated onion	

Mix sugar, salt, dry mustard and celery seed. Add grated onion and vinegar. Add oil, 1 tablespoon at a time, beating constantly, with an electric beater.

Eunice is remembered for helping in quiet ways, in many facets of our church activities. Her husband, Earl, was the original chairman of the sanctuary building committee.

*In Memory of Eunice McClure
by Fern M. Brown*

Sugar-Cinnamon Bread

1/4 c. melted shortening
1/4 c. sugar
1 tsp. salt
1 beaten egg

1 cake fresh, or 1 pkg. granular yeast
1/4 c. lukewarm water
1 c. milk, scalded
3 1/2 c. enriched flour

1/4 c. sugar

1 1/2 tsp. cinnamon

Combine cooled shortening, 1/4 cup sugar, salt and egg; add yeast softened in lukewarm water. Cool milk to lukewarm. Add alternately with flour; knead lightly. Let rise in greased bowl until doubled in bulk. Punch down. Turn out onto table or pastry cloth; let rest 10 minutes. Roll in rectangle, 7 1/2 x 19 inches. Brush with milk. Sprinkle with remaining 1/4 cup sugar and cinnamon. Roll as for jellyroll; place in greased 10x5-inch loaf pan. Let rise until doubled in bulk. Just before baking, brush loaf gently with cooled melted butter; sprinkle with an additional 1 1/2 tablespoons sugar mixed with 1/2 teaspoon cinnamon. Bake in moderate oven (350°) about 45 minutes. One package roll mix will make 1 sugar-cinnamon loaf.

Joe Henry was an associate pastor of Epworth during the LaMotte, Shupe and Steinmetz Pastorates. After his retirement as an active pastor, he was associate during the pastorate of Norm Knight.

*In Memory of Joe Henry
by Mrs. Joe Henry and Fern M. Brown*

Pinwheel Cookies

1 c. shortening
2 c. brown sugar
3 eggs
4 c. sifted flour

1/2 tsp. salt
1/2 T. baking soda
1 tsp. vanilla

FILLING:

2 1/4 c. chopped dates
1 c. sugar

1 c. water
1 c. chopped nuts

Cream shortening and sugar; add eggs, one at a time, and mix well. Sift dry ingredients and combine with above mixture. Place in refrigerator and chill. Divide dough into 3 equal parts; roll out 1/4-inch thick. Spread filling over dough and roll as a jellyroll. Cut into slices and bake in 400° oven for 10 to 12 minutes.

Filling: Combine ingredients, except nuts, and cook until thick. Chill and add nuts.

Dick and Betty were lectors for a number of years. Dick was a member of the men's chorus.

*In Memory of Richard and Betty Smith
by Debra Kubik and Fern M. Brown*

Ambrosia Salad

- | | |
|----------------------------------|---------------------------------|
| 1 c. mandarin oranges | 1 c. sour cream or Cool Whip |
| 1 c. coconut | 1 c. canned peaches |
| 1 c. marshmallows | 1/4 c. maraschino cherries, cut |
| 1 c. pineapple chunks or tidbits | |

Mix and chill.

From cookbook of Olive Steinmetz, formerly of Epworth. Mrs. Steinmetz's husband, Wesley, served as pastor from 1965 to 1970, during the construction of the sanctuary.

*In Memory of Mrs. Wesley Steinmetz
by Frances Christensen*

Chocolate-Covered Orange Peel

- | | |
|---------------|----------------|
| 4 lg. oranges | Sugar |
| Cold water | Chocolate bark |

Wash 4 large oranges and remove peel in quarters. Scrape off white inner skin. Cut peel in 1/4-inch strips. Cover with cold water. Heat to boiling, then drain off water. Repeat twice, covering with water, boiling and draining. Measure or weigh peel and combine in saucepan with an equal amount of sugar. Cover with water. Bring to a boil and cook until syrup is almost absorbed. Drain peel and roll in granulated sugar. Let stand overnight to dry.

To coat: Heat chocolate bark in microwave 90 seconds, then stir. If not fully melted, heat in 15 second intervals until melted. Dip strips in chocolate (I use a fork for this). Place on waxed paper to harden. Yield: about a pound.

Jack served as chairman of the sanctuary building committee and was active within the Methodist Men.

*In Memory of Jack Dempster
by Lucille Dempster*

"Receipt" for Chocolate Drop Cookies

1 c. brown sugar	1 1/2 c. flour
1/2 c. butter	1/2 tsp. baking soda
2 sq. unsweetened Hershey's chocolate	1/2 c. sweet milk
1 egg	1 c. black walnuts
	1 tsp. vanilla

Melt butter and chocolate together over low heat. Add this mixture to the brown sugar, beaten egg and milk, mixing well. Add flour, baking soda and vanilla. Should your batter be a little thin, add a little more flour so you can drop cookies by teaspoon onto an ungreased cookie sheet. (An alternative might be to use a little less milk.) Bake at 325° for 3 to 4 minutes. These cookies can be frosted.

Nellie Andersen was one of our original quilting ladies from the Esther Circle. It is remembered she remarked to the Reverend Norm Knight at the time of her 70th wedding anniversary, "They said it wouldn't last." She lived to be 101 years old. In her later years, she loved to play Bingo and go to garage sales.

Special Note: As a young girl, she remembered seeing our first church being moved down 25th Street to 22nd Street and Broadway, where it was used for a coal business until it burned.

*In Memory of Nellie Andersen
by Leona Ellison*

Banana Bread

1/2 c. shortening	2 c. flour
1 1/2 c. sugar	1 tsp. baking soda
2 eggs	1 tsp. salt
3+ med. ripe bananas	

Cream shortening and sugar. Add beaten eggs. Mash bananas with fork. Add to other ingredients and mix well. Sift together flour, baking soda and salt; add to other ingredients. Mix. Pour into 2 small loaf pans (3 5/8 x 7 3/8 x 2 1/4 inches) that have been greased and floured. Bake at 350° for 50 minutes to 1 hour.

Betty served as UMW President and Sunday School Superintendent.

*In Memory of Betty Ryan
by Angela Ford*

Date Dessert

12 chocolate Oreos
1 c. dates, cut up
1/2 tsp. salt
3/4 c. water

2 c. mini marshmallows
1/2 c. chopped nuts
1 (8 oz.) ctn. Cool Whip

Crush Oreos. Reserve 1/4 of them for topping. Spread rest in an 8x8-inch pan. In a saucepan, mix dates, water and salt. Bring to a boil and simmer 3 minutes. Remove from heat. Add 2 cups miniature marshmallows. Stir until melted. Cool. After it is cooled, add the nuts. Pour over Oreo crumbs. Spread Cool Whip on top. Sprinkle rest of cookie crumbs on top. Refrigerate overnight.

*In Memory of Kyle Guiles
by Alice Guiles*

Grandma Densmore's Noodles

1/4 tsp. salt
1 c. flour

1 whole egg, slightly beaten

Mix and sift flour and salt. Add gradually to egg until a stiff dough is formed. Knead a few minutes on floured board. Roll out. Noodles may be cut into any-size strips. This makes about 1 1/2 cups raw noodles.

They can be cooked right away, or let dry before they are cooked. If you don't have a noodle cutter, after you roll out the dough flour well and roll up like a jellyroll, and slice. Noodles are very good cooked in chicken, beef or fresh pork broth. If used for casserole dishes, cook in 3 quarts boiling water and 1/2 teaspoon salt; drain. Also very good buttered.

*In Memory of Grandma Densmore
by Judy Hovinga*

Meat Loaf Deluxe

1 1/2 lb. ground beef
1 lg. onion, chopped fine
4 (double) crackers, rolled fine
1 tsp. salt

1/8 tsp. pepper
1 c. seedless raisins
2 eggs, slightly beaten
3 slices mild cheese

Mix all the ingredients, except cheese. When thoroughly mixed, put half of the mixture in a loaf pan. Cover with the very thin slices of cheese. Cover with the remaining half of the meat mixture. Bake in a moderately-hot oven (375°) for 1 hour.

Hazel served as Financial Secretary for many years.

*In Memory of Hazel M. Roberts
by Opal Knott*

Divinity

2 1/2 c. white sugar
1/2 c. water
1/2 c. white syrup

2 beaten egg whites
Flavor, to taste

Cook sugar, water and syrup until soft ball stage. Slowly pour 1/3 of syrup over beaten egg whites, mixing constantly, and continue beating slowly. Return the syrup to the burner and continue cooking until it reaches 234°. Immediately pour 1/2 of this syrup into the mixture and continue beating slowly. Return the last portion of the syrup to the burner and cook until it reaches 248°, then add to the mixture, beating until it loses its shiny appearance and holds a peak. Drop by spoonfuls onto waxed paper.

Mildred made this candy at holiday time. She and her husband, Ross, faithfully attended our church for many years.

*In Memory of Mildred Roberts
by Joan Hamilton*

Jellyroll Cake Dessert

4 eggs
1/4 T. salt
3/4 c. sugar

3/4 c. flour
3/4 T. baking powder
1 T. vanilla

FILLING:

1/4 lb. marshmallows, cut
into 1/8's
1 c. whipping cream

1 egg white
1/8 T. salt
1 pkg. fresh or frozen raspberries,
drained

First prepare the filling so it may chill in the refrigerator as the cake is being prepared.

Filling: Whip the cream until it forms into peaks. Add the stiffly-beaten egg white and salt. Fold in the marshmallows and chill in refrigerator. Fold in the raspberries just before you are ready to place the filling onto the prepared jellyroll cake.

Cake: Add salt and sugar; gradually add well-beaten eggs, continuing to blend until the mixture is very smooth. Add flour, baking powder and vanilla. Pour into a 10x15-inch jellyroll cake pan, lined with waxed paper, and bake in 400° oven for 15 minutes. Turn out onto a towel sprinkled with confectioners' sugar, peeling off the waxed paper. Roll cake back into the towel slightly and cool for 10 minutes. Unroll and spread with the prepared filling. Reroll and sprinkle with confectioners' sugar. Store in the refrigerator.

Laura Martin was very active within the old afternoon Circle, which is now the Dorcas Circle. She enjoyed the fellowship of our church bazaars and made craft contributions to the booth.

*In Memory of Laura Martin
by Doris Martin*

Buttermilk Pancakes

2 c. buttermilk	1/2 tsp. salt
2 eggs	2 c. flour
2 T. oil	1/2 tsp. baking soda
1 T. sugar	2 tsp. baking powder

Beat eggs; add buttermilk, oil and sugar. Stir salt, baking powder and baking soda into the flour. Mix with the buttermilk mixture. Stir just until the flour is moistened. Batter will be lumpy. This is the secret to light and tender pancakes. Yield: about 12 (3-inch pancakes). Fry on hot skillet, turning only once.

*In Memory of Ann Tabler
by Eleanor Phillips*

Picante Chicken

1 1/2 to 2 lb. boneless chicken breast, diced	2 sm. zucchini
1 T. oil	1 c. (hot or mild) picante sauce
1 tsp. garlic pepper	1 sm. jar spaghetti sauce
1 sm. onion, thinly sliced	2 tsp. chili powder
	Rice, for serving

Brown chicken in oil. Add garlic pepper and onion. Sauté until onion is clear. Add remaining ingredients and simmer for 20 to 30 minutes. Serve over rice.

*In Memory of Evelyn Plummer
by Patty Plummer*

Graham Cracker Dessert

26 single graham crackers, crushed	4 eggs, separated
1/2 c. margarine	1 sm. can crushed pineapple, drained
1 c. sugar	2 c. whipped topping
1 c. milk	1 (3 oz.) pkg. lemon Jello

Blend together crushed graham crackers and margarine. Pat into a 9x13-inch pan, reserving a small amount for topping. Cook together the sugar, milk and beaten egg yolks until the mixture coats a spoon. At this point, stir in the Jello, mixing well until it dissolves. Add the drained pineapple, and fold in the stiffly-beaten egg whites. As well as the topping. Put mixture into pan with prepared crust and refrigerate, preferably overnight.

Historian's Comments: Irene's husband, Ward Willey, was known as Epworth's candy man during the Knight years. After morning services, he would pass out suckers to the younger children. The nursery class paid him a visit at the rest home.

*In Memory of Irene Willey
by Barbara Sealock*

Eggnog Cranberry Salad

- | | |
|--------------------------------------|------------------------------|
| 1 (3 oz.) pkg. vanilla pudding mix | 1/2 c. finely-chopped celery |
| 1 (3 oz.) pkg. lemon gelatin | 1/4 c. chopped nuts |
| 2 T. lemon juice | 1 env. topping mix |
| 1 (3 oz.) pkg. raspberry gelatin | 1/2 tsp. ground nutmeg |
| 1 (16 oz.) can whole cranberry sauce | |

Combine pudding mix, lemon gelatin and 2 cups water. Cook and stir until mixture boils. Stir in lemon juice. Chill until partially set. Dissolve raspberry gelatin in 1 cup boiling water. Stir until dissolved. Beat in cranberry sauce. Fold in celery and nuts. Chill until partially set.

Prepare Dessert Topping according to package directions, adding nutmeg. Fold into pudding mixture. Pour half the pudding mixture into an 8x8x2-inch pan and carefully pour on the cranberry layer. Top with remaining pudding mix. Chill 6 hours, or overnight. This will keep for about 1 week. Keep covered.

Virginia is a past President of UMW and was very active communitywise.

*In Memory of Virginia Kendall
by Dorothy Steinke, sister*

Escalloped Chicken

1 stewed chicken, cut into pieces

DRESSING:

- | | |
|-----------------------|----------------------|
| 1 1/2 qt. bread cubes | 1/4 c. chicken broth |
| 3/4 c. melted butter | 3/4 T. salt |
| 1 tsp. sage | Pepper, to taste |

GRAVY:

- | | |
|---------------------|------------------|
| 1 qt. chicken broth | 4 T. flour |
| | 4 T. chicken fat |

Put chicken into 9x13-inch oblong baking dish 1 1/2 inches deep. Cover with dressing. Pour gravy evenly over top of dressing. Bake in moderate (350°) oven for approximately 45 minutes.

Evelyn was in charge of our receptions held at the church for many years. She was also a member of the original quilting ladies.

*In Memory of Evelyn Meehan
by Dorothy Stretz*

Beef Stroganoff

2 lb. beef, cut into 1" cubes
 1 med. onion, chopped
 2 T. cooking fat
 1/2 tsp. salt
 1/8 tsp. pepper

1 can mushroom soup
 1 (4 oz.) can mushroom stems & pieces
 1 c. dairy sour cream

Brown beef and onion in fat. Season. Add soup and mushrooms; stir. Cover tightly and simmer until meat is tender, stirring occasionally. Stir in sour cream; heat. Serve over hot, fluffy rice or noodles.

Elma was a Morning Glory Circle member and a quilter.

*In Memory of Elma Alter
 by Wilma Zimmerman*

Oatmeal Cookies

1 c. shortening
 1 c. sugar
 2 eggs
 1 c. raisins
 1 tsp. vanilla
 2 c. flour

2 c. quick oats
 5 tsp. raisin juice
 1 tsp. baking soda
 1/2 tsp. baking powder
 Salt

Cook raisins in a little water. Cream sugar and shortening; add eggs. Mix baking soda with raisin juice and add to first mixture. Mix flour, salt and baking powder together. Add flour and oats to first mixture. Mix thoroughly. Drop by teaspoon on cookie sheet. Bake at 375° for 12 to 15 minutes.

Lois served as Lay Leader during the pastorate of Jerold Irvin; very active within UMW.

*In Memory of Lois Alter
 by Wilma Zimmerman*

Ugly Duckling Cake

Yellow cake mix, 2 layer size
 1 (16 oz.) can fruit cocktail
 2 1/3 c. flaked coconut
 2 eggs

1/2 c. firmly-packed brown sugar
 1/2 c. butter or margarine
 1/2 c. granulated sugar
 1/2 c. evaporated milk

Blend cake mix, fruit cocktail with syrup, one cup coconut and eggs in a large mixer bowl. Beat at medium speed for 2 minutes. Pour into a 9x13-inch greased pan and sprinkle with brown sugar. Bake at 325° for 45 minutes, or until cake springs back when lightly touched. Do not underbake. Bring butter, granulated sugar and milk to a boil in a small saucepan; boil for 2 minutes. Remove from heat; stir in remaining coconut and spoon over hot cake in pan.

May be served warm or cold. One-half cup nuts may be added with the brown sugar if desired. This makes a large cake and is delicious.

Norma served as UMW President at two different times, and also as Morning Glory Circle chairman and office volunteer.

*In Memory of Norma Parsons
 by Wilma Zimmerman*

Buttermilk Biscuits

2 c. flour
 1/3 c. shortening (Crisco)
 2 tsp. baking powder

1/2 tsp. baking soda
 1/2 tsp. salt

Mix above as you would like for pie crust. Add 1 cup buttermilk. Mix as not too stiff dough. Pat or roll out and cut. Bake in 450° oven for 12 to 14 minutes. If dough doesn't seem stiff enough, add more flour as needed.

Flossie Clark and Etta Wilcox worked as a team, making biscuits for many Epworth Bazaar dinners. Flossie is also remembered as a quilting lady from the old Esther Circle.

*In Memory of Flossie Clark
 by Cookbook Committee*

Meat Vegetable Loaf

1 1/2 lb. hamburger	1/4 tsp. salt (about)
2 med.-size carrots, grated	Dash of pepper
1 egg	Dash of garlic powder or salt
1 T. Worcestershire sauce	1 tsp. lemon juice
Cracker crumbs (fine), about 1 c.	1 sm. chopped onion

TOPPING:

Catsup	Brown sugar
--------	-------------

Mix all ingredients together, except topping ingredients. Press into a greased loaf pan, about 5x9-inch. Bake at 350° for about 30 minutes. Pour off grease (if any). Cover top with catsup and sprinkle generously with brown sugar. Return to oven and bake 30 minutes more. May need to add a couple of tablespoons water in pan so the bottom of the loaf doesn't burn or dry out. Yield: 6 servings.

Many will have memories of Larry's growing up within our church family.

*In Memory of Larry Duke
by Cookbook Committee*

Coconut Cake

2 eggs, beaten until lemon colored	1 T. butter, melted in warm water
1 c. sugar	1 c. flour
1/2 c. scalded milk	1 tsp. baking powder
	1 tsp. vanilla

TOPPING:

2 T. butter	1 c. coconut
3 T. cream	1 c. brown sugar

Mix first 7 ingredients and bake 15 minutes at 350°. Use 8x8-inch pans. Mix topping and spread over cake. Bake another 15 minutes, until lightly browned.

Helen is remembered as an excellent cook.

*In Memory of Helen Hattam
by Cookbook Committee*

Tuna Casserole Deluxe

1 can tuna	3 T. flour
1 can cream of mushroom soup	1 sm. pkg. potato chips
1/2 can water	1 c. drained peas

Mix all ingredients, but potato chips; crush them lightly and fold in last. Put in baking dish and bake 1/2 hour in 375° oven.

Kathryn was circle leader when the cookbook published in 1953. She also sang in the choir for many years.

*In Memory of Kathryn Haworth
by Cookbook Committee*

Easy Cherry Coffeecake

1/2 c. soft oleo
1 c. sugar
2 c. flour

2 tsp. baking powder
1 egg + milk to make 1 c.
1 can cherry pie filling

TOPPING:
1/2 c. sugar

1/2 c. flour
1/4 c. soft oleo

Cream oleo and sugar. Sift flour and baking powder; add to creamed mixture. Add egg and milk; mix well. Spread in 12x15-inch greased and dusted pan. Spread can of pie filling over batter.

Topping: Using pastry blender, mix sugar, flour and oleo until crumbly. Sprinkle over cherries. Bake at 350° for 35 to 45 minutes.

Beverly took part in preparing many fund-raising dinners. She was also an active quilter and Morning Glory Circle member.

*In Memory of Beverly Headlee
by Cookbook Committee*

Dark Cake

2 c. brown sugar
1 c. molasses (sorghum is best)
1 c. butter
2 c. raisins, chopped
1 c. sour milk
2 tsp. baking soda

3 eggs
5 c. flour
1 T. cloves
1 T. cinnamon
1 tsp. nutmeg

Mix all and beat well. Bake, but not too fast. Yield: 2 cakes. Add nuts, if desired.

Ann Henry was extremely active during depression days of the '30's. Many times she provided little extras that budgets of the Ladies Aid could not provide. This recipe comes from a circle cookbook published in 1953.

*In Memory of Mrs. T. J. Henry
by Cookbook Committee*

Banana Bran Bread

1 c. flour	2 T. shortening
1/2 tsp. salt	1/4 c. sugar
1 tsp. baking powder	1 c. bran
1/2 c. sliced bananas	1 c. milk
3/4 tsp. baking soda	1 c. nuts (opt.)

Combine flour, salt, baking powder and baking soda. Cream sugar and shortening. Add beaten egg, bran and milk. Mix thoroughly. Add banana slices, beating thoroughly. Add dry ingredients, mixing only until smooth. Pour batter into a 5x9-inch greased loaf pan and bake at 350° for 20 minutes, then turn oven up to 375° and bake 10 minutes more, or until done.

Laila King was president of WSCS in its very early years. She was also active in the church choir.

*In Memory of Mrs. Charles King
by Cookbook Committee*

Boiled Fruit Cake

1 c. brown sugar	1/2 tsp. salt
1/3 c. shortening	1 tsp. nutmeg
1 c. hot water	1 tsp. cinnamon
1 c. raisins	1/2 tsp. cloves (opt.)

Boil all 3 minutes, cool and add:

1 tsp. baking soda, in 2 T. hot water	1/2 tsp. baking powder
2 c. flour	1/2 c. nuts

Bake at 325° until done.

Vere served as WSCS President in the early '50's. This recipe was included in a circle cookbook published in 1953.

*In Memory of Mrs. Vere Lane
by Cookbook Committee*

Scalloped Corn and Broccoli

1 (1 lb.) can cream-style corn	1 pkg. frozen broccoli pieces, thawed
1 c. milk	1/4 c. minced onion
1 egg, beaten	Salt & pepper, to taste
1 c. cracker crumbs	

Place broccoli in greased baking dish. Mix rest of ingredients and pour over broccoli. Bake 1 1/2 hours at 350°.

Jeannette was a member of the Nightengals.

*In Memory of Jeannette Meyers
by Cookbook Committee*

Coconut-Oatmeal Cookies

1 c. shortening	1 tsp. baking soda, dissolved in sm. amt. water
1 c. sugar	2 c. flour
1 c. brown sugar	2 c. oatmeal
2 eggs, beaten	1 c. coconut
1 tsp. baking powder	1/2 c. nuts
1 tsp. salt	

Mix in order given. Shape dough into balls the size of a walnut, rolling in granulated sugar. Place on greased cookie sheet, baking for 15 minutes in 350° oven.

Louise is remembered as an avid quilter and lived to a centurian.

*In Memory of Louise Nugent
by Cookbook Committee*

Breakfast Casserole

8 slices fresh bread, cubed	4 beaten eggs
1 1/2 lb. ground pork sausage, browned & drained	3/4 tsp. dry mustard
2 c. grated Cheddar or American cheese	2 1/2 c. milk
4 oz. drained mushroom pieces	1 can cream of mushroom soup
	1/2 c. milk

Place cubed bread in greased 9x13-inch pan. Layer browned sausage over bread cubes. Sprinkle the cheese and mushrooms over top. Combine beaten eggs, dry mustard and 2 1/2 cups milk. Pour over ingredients in pan. Cover and refrigerate at least 3 hours, or overnight. When ready to bake, combine soup and remaining 1/2 cup milk and pour over all. Bake at 300° for 1 1/2 hours. Let stand about 10 minutes before serving. Yield: 10 or 12 servings.

Dorothy served more than several terms as WSCS President. In later years, she served as Memorial Committee Chairman.

*In Memory of Dorothy Lininger
by Cookbook Committee*

Bran Muffins

(Refrigerator)

4 c. All-Bran cereal	4 beaten eggs
2 c. Nabisco Bran cereal	5 c. flour
2 c. boiling water	5 tsp. baking soda
1 c. Crisco shortening	1 tsp. salt
2 to 2 1/2 c. sugar	1 qt. buttermilk

Stir together and set aside the 2 cereals and the hot water. Cream together the shortening and the sugar, then add eggs. Add shortening, sugar and egg mixture to the Bran mixture and then add 5 cups flour, 5 teaspoons baking soda, 1 teaspoon salt and 1 quart of buttermilk. Bake 20 to 25 minutes at 375°. This batter will keep for 4 to 5 weeks in refrigerator. Bake as needed.

Yield: about 60 muffins.

Variation: 2 cups (or more) raisins, or 1/2 pound nutmeats.

Opal served a term as president of UMW.

*In Memory of Opal Link
by Cookbook Committee*

Quick 'n Cool Summer Salad

1 1/2 c. elbow macaroni, cooked & drained	1/2 c. sour cream
1 (16 oz.) can Veg-All, drained	1/2 c. salad dressing
1 (7 oz.) can tuna, drained & flaked	1 1/2 T. lemon juice
1 c. Cheddar cheese, diced	1 tsp. salt (opt.)
1/2 c. sweet pickles, diced	1/2 tsp. pepper
	1 sm. onion, chopped

Mix all ingredients. Yield: 6 to 8 servings.

It is so good, you will love it.

Vi Maertens is remembered as the mother of Harriette Smith.

*In Memory of Vi Maertens
by Cookbook Committee*

Orange Sherbet Dessert

1 pkg. orange Jello	1 sm. can mandarin oranges, drained
1 c. hot water	
1 pt. orange sherbet	

Dissolve Jello in hot water. Add sherbet and stir until melted. Chill until slightly thickened. Fold in oranges. Pour into molds and refrigerate. Yield: 6 to 8 servings.

Elizabeth served as WSCS President during the Steinmetz years; she also served as president of Church Women United.

*In Memory of Elizabeth Mains
by Cookbook Committee*

Date Pudding

1 c. chopped dates
1 c. boiling water
1 tsp. baking soda
1 c. sugar
1 egg

1 tsp. butter
1 1/2 c. flour
1 tsp. baking powder
1/2 c. chopped nuts
Pinch of salt

TOPPING:

1/2 c. chopped dates
1/2 c. nuts

1 c. sugar
1/2 c. boiling water

Mix together chopped dates, boiling water and teaspoon of baking soda. Let stand. Mix sugar, egg, butter, flour, baking powder, chopped nuts and pinch of salt. Mix both mixtures together. Place in a 7 1/2 x 11 1/4- or 9x9-inch greased pan. Bake 30 minutes in 350° oven.

Topping: Combine dates, nuts, sugar and boiling water. Boil until thick, quite thick, spreading consistency. Spread over top of cake while hot. Serve with whipped topping. Yield: about 12 servings.

For many years, Mrs. Marshall was in charge of dinner meetings of our Methodist Men's group, a task that she thoroughly loved, and it might well be said the men enjoyed their monthly repast. Also served as Ladies Aid President.

*In Memory of Ethel Marshall
by Cookbook Committee*

Date Coffeecake

1/3 c. mashed banana (mash
ripe banana with a fork)
1/2 c. butter, softened
3 lg. eggs
1 tsp. vanilla extract

1 1/4 c. water
3 c. unbleached white flour
1 tsp. baking soda
2 tsp. baking powder
1 1/2 c. chopped dates

TOPPING:

1/3 c. chopped dates

1/3 c. chopped walnuts
1/3 c. flaked coconut

Beat together mashed bananas and butter until creamy. Add eggs, vanilla extract and water; beat. Measure in flour, baking soda and baking powder; beat well. Stir in 1 1/2 cups chopped dates. Spoon batter into an oiled and floured 9x13-inch baking pan. Spread batter evenly in pan.

Topping: Combine topping ingredients and sprinkle over batter. Bake at 350° for 20 to 25 minutes, or until knife inserted comes out clean. Cool on wire rack. Yield: 8 to 10 servings.

A sugar-free recipe for a diabetic.

Ernie was our Head Usher for many years.

*In Memory of Ernest Meyers
by Cookbook Committee*

Meatball Appetizers

(Microwave)

- | | |
|----------------------------|--------------------------|
| 1 lb. lean ground beef | 1 c. dry bread crumbs |
| 1/2 lb. ground pork | 1 tsp. salt |
| 1 sm. onion, finely minced | 1/4 tsp. pepper |
| 1 c. milk | 1/4 tsp. ground allspice |
| 1 egg, slightly beaten | |

Combine ingredients in a large mixing bowl and blend well. Form into small balls, about 1-inch in diameter. Arrange half of the meatballs in a single layer in an oblong microwave-proof baking dish. Cook, uncovered, on 60 (BAKE) for 4 minutes. Place in a chafing dish to keep hot. Cook remaining meatballs and add to chafing dish. Serve hot. Use toothpicks to spear meatballs. Yield: 60 servings.

This is a favorite of my 3 sons at Christmas time. They always ask for it.

Margaret was a member of Wesleyan Circle. Margaret gave the church our beautiful creche.

*In Memory of Margaret Ord
by Cookbook Committee*

Chicken Salad

- | | |
|--------------------|---------------|
| 1 pkg. lemon Jello | 1/4 tsp. salt |
| 1 c. boiling water | |

Mix these together, set aside to congeal.

Then whip and add the following ingredients:

- | | |
|----------------------------|----------------------------|
| 1 c. salad dressing | 3 c. diced, cooked chicken |
| 1 c. diced celery | 1 (4 oz.) ctn. Cool Whip |
| 3 hard-cooked eggs, cut up | |

When all ingredients are mixed together, set aside to cool. Yield: 6 to 8 servings.

Olive was a past Treasurer of UMW.

*In Memory of Olive Otto
by Cookbook Committee*

Cock-A-Doodle

- | | |
|-----------------|------------------------|
| 1 lb. hamburger | 1 pt. corn |
| 1 lg. onion | 1 pt. homemade noodles |
| 2 green peppers | |

Brown hamburger, peppers and noodles. Cook noodles separate 5 minutes. Put all ingredients together, salt and pepper to taste. Bake 1/2 hour in 350° oven with toasted bread crumbs on top.

Tina Otto was an early president of WSCS. This recipe was included in a circle cookbook published in 1953.

*In Memory of Mrs. L. W. Otto
by Cookbook Committee*

Sweet and Sour Pork

3/4 lb. pork
1 med. carrot
1/2 med. sweet green pepper
1/2 med. sweet red pepper

8 mushrooms
1/2 med. white onion
3 to 4 sliced pineapple rings

GROUP A:

1 egg
1 T. flour

1 T. cornstarch
1/4 tsp. salt

GROUP B:

1/2 c. beef or chicken stock
1 1/2 T. soy sauce

3 T. sugar
2 T. catsup
1 T. cornstarch

Cut pork into 1/2 to 1-inch cubes. Marinate in ingredients from Group A, plus 1/2 tablespoon soy sauce from Group B. Cut mushrooms into thin slices. Cut carrot into diagonal slices. Cut peppers into 1-inch chunks; set aside. Cut pineapple into 3/4-inch chunks. Deep-fry pork until done, approximately 2 minutes. Remove and drain on paper towel. Scald all vegetables in hot oil for 1 minute (except onions). Mix ingredients in Group B; set aside. Drain all oil, except 1 tablespoon, from pan. Over high heat, stir-fry onions 1 minute. Add pork and vegetables; stir-fry 1 minute. Add pineapple and combined ingredients of Group B; bring to a boil. Remove; serve hot over boiled rice or Chinese noodles. Yield: 4 servings.

Note: Meat can be pork, chicken or fish. If fish is used, add 1/2 teaspoon chopped ginger root or 1/4 teaspoon ground ginger. (Cooking times are for wok cooking. Skillet times may vary.)

Jim is remembered as being a very dedicated Lay Leader.

*In Memory of Jim Ryan
by Cookbook Committee*

Golden Corn Cake

3/4 c. cornmeal
1/4 c. sugar
1/2 tsp. salt
1 egg

1 1/4 c. flour
5 tsp. baking powder
1 c. milk
1 or 2 T. melted butter

Mix and sift dry ingredients; add milk, beaten egg and butter. Bake in a shallow pan, presumably an 8x8-inch pan, which has been greased and floured in a hot oven (400°).

This is an old recipe. This recipe was taken from a 1953 circle cookbook. Helen served as UMW President in the '50's.

*In Memory of Helen Sherman
by Cookbook Committee*

Chocolate Bread Pudding

1 1/2 sq. unsweetened chocolate	1/2 tsp. salt
2 1/2 c. milk	1 tsp. vanilla
2 eggs, well-beaten	2 c. cubed bread
1/2 c. sugar	Cream (for serving)

Add chocolate to milk and melt in double boiler, blending well. Add sugar and salt to beaten eggs, blending well. Add vanilla. Place bread cubes in greased casserole dish, pouring chocolate mixture over same. Let stand 10 minutes before placing in 350° oven. Place dish in hot water and bake for approximately 40 minutes, or until firm. Serve with cream.

Mrs. Wilcox was past President of WSCS and our church historian for many years.

*In Memory of Mrs. Hugh L. Wilcox
by Cookbook Committee*

Ham Loaf

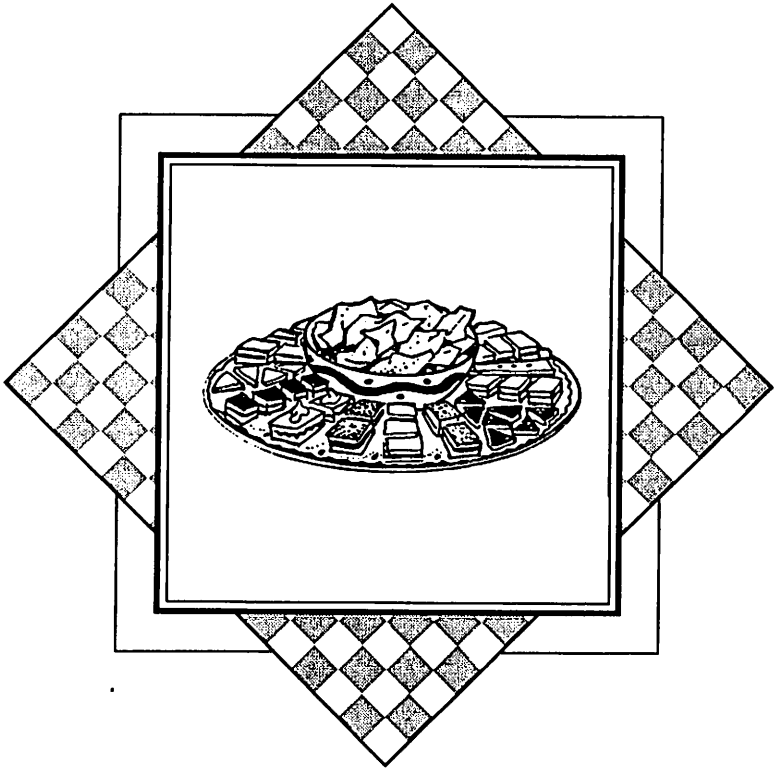
3/4 lb. lean fresh pork, ground	1/2 c. milk
3/4 lb. fresh beef, ground	3/4 c. tomato juice
1 lb. ham, ground	1 tsp. salt
2 slices brown bread	2 beaten eggs
GLAZE:	1/2 c. vinegar
3/4 c. brown sugar	2 c. water

Thoroughly mix ground meats. Crumble bread and mix with milk before adding to meat mixture. Mix remaining ingredients well and add to meat mixture. Form into 1 or 2 loaves and place in pan large enough to accommodate glazing liquid. Combine brown sugar, vinegar and water; bring to a boil. Pour around loaf/loaves. Bake in 350° oven for 1 hour, if you make 2 loaves. Additional time will be required for 1 loaf. Baste frequently, while baking, with a baster.

Rachel Wyatt was our pastor's wife in the early 50's, at the time plans were being formulated for our educational unit and future new church.

*In Memory of Rachel Wyatt
by Cookbook Committee*

Appetizers, Beverages & Dips



Appetizer & Beverage Hints

- Try 1/2 cup plain yogurt, 2 packages low-cal sweetener, and 2 tablespoons of vanilla mixed together for a cereal topping, a decorative dessert topping or an appetite appeaser. It is also a good source of calcium.
- For a quick, low calorie dip, blend one 12-ounce carton of cottage cheese, 2 tablespoons of lemon juice, and a desired amount of Good Season's Italian dry dressing. Mix in blender until smooth and refrigerate until ready to use.
- Use pretzel sticks instead of toothpicks when serving cubes of cheese. Stick one pretzel into your favorite cheese cube for added flavor and ease of handling.
- For a crispy, novel sandwich, prepare sandwich with a filling that's not too moist. Lightly butter the outside of both sides of the sandwich and bake in your waffle iron.
- Nuts will come out of the shell in halves if soaked overnight in salt water before cracking. After cracking black walnuts, let stand overnight and they can be removed from the shell more easily.
- Keep unpopped popcorn in the freezer to help eliminate unpopped kernels.
- Sprinkle popcorn lightly with warm water and let stand a few hours before popping. The added moisture makes it pop better.
- Slip plastic bags onto your hands when shaping popcorn balls. They won't stick to your hands or burn them.
- Rub a little butter over cheese that isn't to be used right away and it won't harden.
- Spread a cored apple ring with cream cheese or peanut butter. Top with a second cored apple ring.
- Dip ends of carrot, celery or cucumber sticks into softened cream cheese. Sprinkle with minced parsley.
- Combine 3 ounces cream cheese, softened, and 2 1/2 ounces deviled ham. Blend well. Use to stuff bite-sized pieces of celery.
- Tomato tempter: Combine 3/4 cup cold milk, 1/2 cup tomato-vegetable cocktail juice, 1/2 teaspoon Worcestershire sauce, and salt to taste. Blend well. Makes 1 serving.
- Flavored milk drink: Shake together 1/2 cup cold milk and 1/2 cup orange, prune or apple juice. Pour into chilled glass. Makes 1 serving. Flavored milk also can be made with 1/2 cup unsweetened pineapple or grape juice and 1/2 cup cold milk.
- For easy reference, tape the measurements and directions to the lids of containers of coffee, tea or rice.
- For hot beverages, use freshly drawn cold water and boil as little as possible.
- Make your own Swiss Mocha drink by using 1 teaspoon instant coffee and 1 teaspoon hot cocoa mix. It's delicious.

Appetizers, Beverages & Dips

Appetizers

Shrimp and Crab Appetizer

2 (8 oz.) pkg. Philadelphia cream
cheese
1/4 c. milk
1 c. ketchup
1 to 1 1/2 tsp. horseradish
Garlic powder

Crabmeat (tuna can size)
1 can med. deveined shrimp (tuna
can size)
Parmesan cheese
Parsley flakes

Spread on large tray. Beat together cream cheese and milk until smooth. Spread ketchup mixed with horseradish on top of the cream cheese layer. Sprinkle with garlic powder. Spread on crabmeat (drained). Spread on shrimp (drained). Sprinkle Parmesan cheese over shrimp. Use parsley flakes to garnish. Cover with plastic wrap or foil and chill. Serve with Ritz crackers.

Linda Goodwin

Water Chestnut Appetizers

1 (1 lb.) pkg. bacon
2 cans water chestnuts

Sweet & sour sauce, use prepared
or use recipe below.

SWEET AND SOUR SAUCE:
1 (8 1/4 oz.) can pineapple juice
1 1/2 tsp. cornstarch

3 T. brown sugar
2 T. vinegar
1 T. soy sauce

Wrap water chestnuts with bacon cut in 1-inch strips. Secure with toothpick. Brown in oven in 9x13-inch pan until bacon is crisp. Pour sauce over browned chestnuts and slow bake (250°) for 1 hour.

Callie Earlywine

Vegetable Pizza

- | | |
|---------------------------------|--|
| 2 lg. tubes crescent rolls | 1/2 c. finely-chopped cauliflower |
| 1 (8 oz.) pkg. cream cheese | 1/2 c. finely-sliced green onion
(including some of green tops) |
| 1 c. mayonnaise | 1/2 c. shredded carrots |
| 1 pkg. Knorr vegetable soup mix | 1/2 c. shredded radishes |
| 1/2 c. finely-chopped broccoli | |

Press crescent rolls on a cookie sheet to form crust. Bake according to directions on the package. Cool. Mix together cream cheese, mayonnaise and vegetable soup mix. Spread on cooled crust. Arrange broccoli, cauliflower, green onions, carrots and radishes on top. Refrigerate at least 1 1/2 hours to set cream cheese mixture. Cut into small squares.

Sheri Watson

Mexican Pinwheels

- | | |
|---|--|
| 1 1/2 lb. hamburger | 1 (4 oz.) can black olives, drained &
chopped |
| 16 oz. sour cream | Dash of seasoning salt |
| 16 oz. cream cheese | Dash of garlic salt |
| 1 pkg. taco seasoning | 1 pkg. lg. tortilla shells (flour) |
| 1 (4 oz.) can green chilies, drained
& chopped | |

Brown and drain hamburger. Blend sour cream and cream cheese. Add taco seasoning, chopped chilies, chopped olives, seasoning salt and garlic salt. Blend well. Mix in hamburger. Spread on tortilla shells and roll like jellyroll. Wrap each in Saran Wrap and chill. Slice and serve with favorite taco or picante sauce.

Kay Duke

Bacon and Stuffing Rolls

- | | |
|---------------------------------------|----------------------|
| 3 c. Pepperidge Farm herb
dressing | 2 eggs |
| 1/2 c. margarine, melted | 1/2 lb. work sausage |
| 1 c. hot water | Raw bacon |

Combine all ingredients, except bacon; roll into little balls. Wrap 1/2 strip of bacon around balls. Stick with a toothpick. Place on a large cookie sheet. Bake at 375° for 35 minutes, or until crisp. Remove from cookie sheet immediately and place on paper towels to soak up the excess grease from bacon. Serve warm.

Evelyn Carothers

Liver Pâté

1 lb. braunschweiger
1 pkg. dry onion soup
1 tsp. sugar
2 tsp. water

1 (8 oz.) pkg. cream cheese,
softened
1 tsp. garlic salt
1 tsp. milk
1/2 tsp. Tabasco sauce

Have braunschweiger at room temperature. Mix with other ingredients. Shape into ball or loaf and chill. Mix softened cream cheese with garlic salt, milk and Tabasco sauce. Spread on chilled ball or loaf and decorate with stuffed olives.

Lucille Dempster

Salmon Log

1 (16 oz.) can red salmon
1 (8 oz.) pkg. cream cheese
2 to 3 tsp. grated onion
1 T. lemon juice
1 tsp. horseradish

1/4 tsp. salt
1/4 tsp. liquid smoke
1/2 c. chopped pecans
2 T. chopped parsley

Clean and drain salmon; blend with cream cheese, onion, lemon juice, horseradish, salt and liquid smoke. Chill for 2 hours. Form into a log or ball and cover with the pecans and parsley. Serve with crackers.

Peggy Hood

Beefy Cheese Balls

2 (3 oz.) pkg. dried beef
3 (8 oz.) pkg. cream cheese
2 T. chopped onion
Few drops of lemon juice

2 tsp. Accent
2 T. Worcestershire sauce
2 drops Tabasco sauce
Salt & pepper, to taste

Shred beef in food processor. Reserve 1/2 cup of shredded beef. Blend in softened cream cheese, onion and remaining ingredients. Shape into balls or log and roll in reserved shredded beef. Good with Wheats Worth crackers.

Lois Riley

Tuna Ball

1 (8 oz.) pkg. cream cheese
1 (6 1/2 oz.) can tuna

Chopped nuts

Soften cream cheese. Drain the tuna. In a mixing bowl, thoroughly mix cream cheese and tuna. Shape into ball and roll in chopped nuts. Chill and serve with crackers.

Ethel Howard

Chicken Cheese Ball

1 c. boned chicken
8 oz. cream cheese
1/3 c. chopped onion

Dash of Tabasco sauce
4 oz. slivered almonds

Make all ingredients into ball and roll in slivered almonds.

Callie Earlywine

Pineapple Cheese Ball

2 (8 oz.) pkg. cream cheese
1 sm. can crushed pineapple,
drained
2 c. pecans, chopped fine

1/4 c. chopped green pepper
2 T. chopped green onion
1 T. Lawry's seasoned salt

Mix above and form into a ball. Save out 1 cup pecans to roll ball in.

Diane Naujokaitis

Beverages

Old English Hot Spiced Cider

1/2 tsp. whole allspice
1 stick cinnamon
6 whole cloves

1/2 c. brown sugar
1 qt. apple cider
Grated nutmeg

Tie spices in a cheesecloth bag or use a large teaball. Heat cider and brown sugar until sugar is dissolved, then add spice bag and simmer 10 minutes, or until spiced to your own taste. Remove spicebag and serve in mugs with a dash of grated nutmeg.

Peggy Hood

Orange Julius

1 (6 oz.) can orange juice
concentrate
1 c. milk
1 c. water

1/2 c. sugar
1 tsp. vanilla
12 ice cubes

Combine all in blender until smooth.

Callie Earlywine

Dips

Cheese Dip

- | | |
|--|--|
| 2 pkg. Hidden Valley original salad dressing mix | 2 c. shredded Cheddar cheese, room temp. |
| 1 c. mayonnaise | 2 pkg. cream cheese, softened |
| 1 c. milk | 3 (2 1/2 oz.) pkg. sliced almonds |

Combine salad dressing mix, mayonnaise and milk; beat until blended. Add Cheddar cheese, cream cheese and almonds; blend. Refrigerate. Serve with snack crackers.

Evelyn Carothers

Shrimp Dip

- | | |
|------------------------------|-------------------|
| 1 sm. can shrimp | 3 T. ketchup |
| 8 oz. cream cheese, softened | 2 T. minced onion |
| 1/3 c. Catalina dressing | |

Drain shrimp. Combine all other ingredients. Add shrimp; mix and chill for 2 hours. Serve with Sun Chips.

Evelyn Carothers

Hot Hamburger Dip

- | | |
|-----------------------|---|
| 2 lb. Velveeta cheese | 1 (12 oz.) jar Ortega salsa (I use med. flavor) |
| 2 lb. hamburger | |

Cut up cheese and mix with salsa in crock-pot. Brown hamburger (add onion, if desired) and drain. After cheese has melted a little, add hamburger. Serve with nacho chips.

Evelyn Carothers

Salsa Pronto

- | | |
|--|----------------------------|
| 1 (14 1/2 oz.) can Mexican-style stewed tomatoes | 2 tsp. lemon juice |
| 1/2 c. finely-chopped onion | 1 sm. clove garlic, minced |
| 2 T. chopped fresh cilantro | 1/4 tsp. hot pepper sauce |

Place tomatoes in blender container (I use a chopper). Cover and run on lowest speed 2 seconds to chop tomatoes. Combine with onion, cilantro, lemon juice, garlic and pepper sauce. Add additional pepper sauce, if desired. Serve with tortilla chips. Yield: 2 cups.

Kris Courter

Artichoke Dip

- | | |
|--|---|
| 12 oz. Mozzarella cheese,
shredded | 1 can artichokes, chopped |
| 12 oz. Monterey Jack cheese,
shredded | 6 to 8 oz. frozen spinach, thawed &
squeezed dry |
| 1/4 c. shredded Parmesan cheese | 4 (or more) cloves crushed garlic (I
use lots of garlic) |
| 3 to 4 slices Provolone cheese
(sliced paper thin) | 2/3 c. Hellman's mayonnaise |
| | 2/3 c. sour cream |

Mix all ingredients, except the Provolone. Bake at 375° for 30 minutes, or until bubbly. Layer Provolone on top and bake at 300° an additional 10 minutes. Use a 10-inch quiche dish. Serve with Tostitos, bagel chips, or baked Ritz crackers, or a cracker of your choice.

Sharon Newman

Hot Artichoke Dip

- | | |
|--|---------------------------------------|
| 2 lg. cans artichoke hearts (not
marinated) | 1 1/2 c. Parmesan cheese |
| 2 c. mayonnaise | 8 oz. cream cheese, room temp. |

Drain artichoke hearts and cut into quarters. Add remaining ingredients; stir well and pour into casserole dish. Bake at 350° for 25 to 30 minutes, or until lightly browned on top. Serve with corn chips or bread.

Chad Sokolowski

Bean Dip

- | | |
|--|---|
| 1/2 c. chopped onion | 1 (4 oz.) can chopped green chilies,
undrained |
| 1 clove garlic, minced | 1/4 c. shredded Cheddar cheese,
divided |
| 1 tsp. margarine, melted | |
| 1 (15 oz.) can New Orleans-style
red kidney beans, undrained &
mashed | |

Sauté onion and garlic in margarine in medium skillet for 1 minute or until tender. Add beans. Cook over medium heat, stirring constantly, about 10 minutes, or until mixture thickens. Add chilies and 2 tablespoons cheese; stir until cheese melts. Transfer mixture to blender; cover and process about 1 minute, until smooth. Spoon into serving dish. Top with remaining cheese. Serve with chips, crackers or pita bread squares. Yield: about 3 cups.

Norma Thallas

Taco Dip

- | | |
|---|---|
| 8 oz. sour cream | 2 tomatoes, chopped |
| 8 oz. cream cheese, softened | 1 med. onion, chopped |
| 1 (16 oz.) jar taco sauce (mild or med. picante) | 2 c. (8 oz.) shredded Cheddar cheese |
| 1 1/2 lb. ground beef, cooked & drained | 1 can black olives, sliced |
| Chopped lettuce | Jalapeño peppers (opt.) |

Mix cream cheese and sour cream until smooth. Spread into round pizza pan. Pour picante sauce over top. Add ground beef. Top with chopped lettuce to cover. Then layer tomatoes, onion, cheese, olives, and peppers. Refrigerate until ready to serve. Serve with tortilla chips.

A favorite of family and friends.

Laura (Keim) Holcomb

Bread 'N Dip

- | | |
|---|---|
| 1 loaf round light rye bread, unsliced from bakery | 2 T. parsley flakes |
| 2 1/2 c. Hellman's mayonnaise | 2 tsp. Beau Monde |
| 2 1/3 c. sour cream | 2 tsp. dill weed seeds |
| 2 T. onion flakes | 2 (5 oz.) pkg. smoked dried beef |

Slice bread lengthwise. Pull out inside loaf of bread. Tear into small pieces. Mix all other ingredients together. Break dried beef into small pieces. Spoon dip into bread shell and place pieces of bread around Dip pieces of bread into dip.

Mary Lou Hurley

*Breads,
Rolls &
Coffecakes*



Hints for Breads

- To avoid lumps in bread batter, add a pinch of salt to the flour before it is wet.
- When cool-rise dough "rests", the resting takes the place of the first rising in other methods.
- Overkneading may cause large air holes in the crust.
- A small dish of water in the oven while baking bread will keep it from getting a hard crust.
- When making rolls, add only enough flour to keep dough from sticking to your hands or the board. Keep the dough as soft as possible.
- After rolls have baked, remove from pan immediately to prevent steam from forming and making them heavy.
- Brush rolls with one beaten egg and 1/4 cup water before baking. Sprinkle with sesame seed, poppy seed, etc., for that professional look.
- Let nut breads and other quick breads stand for 10 minutes before removing from the pan to allow them to become firmer. Do not cool completely in the pan or they will become soggy.
- For tender muffins, mix liquid and dry ingredients until just moistened. Overmixing causes muffins to be tough, coarse-textured, and full of tunnels.
- Use the divider from an ice tray to cut biscuits in a hurry. Shape dough to conform with size of divider and cut. After baking, biscuits will separate at dividing lines.
- Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.
- Use cooking or salad oil in waffles and hotcakes instead of shortening. No extra pan or bowl to melt the shortening and no waiting.
- A rib of celery in your bread bag will keep the bread fresh for a longer time.
- Freshen dry bread by wrapping in a damp towel and placing it in the refrigerator for 24 hours. Remove towel and heat in oven for a few minutes.
- Put frozen bread loaves in a clean brown paper bag and place in 325° oven for 5 minutes to thaw completely.
- Substitutes that can be used for bread crumbs are dry cereal and potato flakes.
- Cut "figure eight" yeast rolls with a doughnut cutter. Pick up the ring, stretch it, then twist. No ends to tuck under and a pretty roll for the pastry or bread platter.
- To raise bread dough in your oven, preheat the oven at lowest possible setting for 10 minutes. Turn the oven off and then put in mixing bowl of dough, covered.

Breads, Rolls & Coffeecakes

Pumpkin Bread

3 c. sugar	3 1/2 c. flour
1 c. butter, oleo or shortening	1 tsp. cinnamon
4 eggs	1 tsp. nutmeg
1 tsp. vanilla	1 1/2 tsp. salt
1 lg. can pumpkin (3 1/2 c.)	2 tsp. baking soda

OPTIONAL:

1/2 c. chopped nuts	3/4 c. raisins
---------------------	----------------

Mix all ingredients and place in 2 large and 2 small bread pans that have been greased and floured. Bake at 350° for 40 to 50 minutes, or longer. Test by inserting a toothpick.

Joyce Epperson

Apple-Raisin Bread

4 eggs	3 c. chopped apples (do not peel)
3 c. flour	2 1/2 c. sugar
1 1/4 c. oil	4 tsp. vanilla
2 tsp. cinnamon	1 1/2 tsp. salt
1 1/2 tsp. baking soda	1 tsp. ground cloves
1/2 tsp. baking powder	1/2 c. chopped walnuts
2/3 c. raisins	

In large bowl of electric mixer, beat eggs. Add remaining ingredients and beat on low speed for 1 minute, scraping sides of bowl with rubber spatula to blend ingredients. Beat on medium speed 1 minute. Turn batter into 2 loaf pans (5x9x3-inches) which have been greased inside on the bottoms only. Bake 1 hour at 325°, or until wooden pick inserted near center comes out clean. Cool in pans for 10 minutes. Remove loaves from pans and cool on wire racks. Store, covered, in refrigerator.

Optional: Use half white and half whole wheat flour.

Darleen Fletcher

Chocolate-Zucchini Bread

4 eggs	1 (4 1/2 oz.) pkg. instant chocolate pudding
2 c. shredded zucchini	1 1/2 tsp. coffee
3/4 c. oil	1 pkg. chocolate cake mix
1 tsp. vanilla	

Beat eggs; add zucchini, oil and vanilla. Add the pudding mix and beat until smooth. Add coffee and the dry chocolate cake mix. Mix all for 10 minutes. Bake at 325° in 2 well-greased pans for 1 hour and 10 minutes. Yield: 2 loaves.

Alice Guiles

Poppy Seed Bread

BREAD:

3 c. flour	1 1/2 tsp. vanilla
1 1/2 tsp. baking powder	1 1/2 tsp. almond extract
1 1/2 tsp. salt	3 eggs
1 1/2 c. milk	1 1/8 c. oil
2 1/2 c. sugar	4 tsp. poppy seeds

GLAZE:

1/2 tsp. almond extract	1/4 c. orange juice
1/2 tsp. vanilla	1 c. powdered sugar

Mix ingredients for bread with a mixer for 2 minutes. Pour batter (batter will be runny) into 2 greased and floured bread pan. Bake at 350° for 1 hour to 1 hour 15 minutes.

Glaze: Mix ingredients together for glaze. While the bread is still warm, brush the glaze on top and sides.

Dena Higginbotham

Lemon Tea Bread

1/2 c. butter, room temp.	1/2 tsp. salt
1 c. sugar	1/2 c. n.ilk
2 eggs, room temp.	1/2 c. chopped walnuts
1 1/2 c. flour	3 T. finely-grated lemon peel
1 1/2 tsp. baking powder	

Preheat oven to 350°. Butter and flour a 5x9-inch loaf pan. Cream butter with sugar in a large bowl. Beat in eggs, one at a time. Sift in flour, baking powder and salt, and beat at low speed until smooth. Blend in milk. Fold in walnuts and lemon peel. Pour batter into prepared pan. Bake until toothpick inserted in center comes out clean, about 40 minutes. Cool in pan on rack 10 minutes. Invert loaf onto rack and cool completely before slicing. Yield: 1 loaf.

Dena Higginbotham

Zucchini Bread

3 eggs	3 c. flour
1 c. oil	1 tsp. baking soda
2 c. sugar	1 tsp. baking powder
2 c. grated zucchini	1 tsp. salt
2 tsp. vanilla	1 tsp. cinnamon

Beat eggs; add oil, sugar, zucchini and vanilla; cream all together. Sift flour, baking soda, baking powder, salt and cinnamon together. Add to first mixture. Pour into greased and floured pan. Bake at 325° for 45 minutes, then turn oven to 350° and bake for 15 minutes more. *Angela Ford*

Banana-Nut Bread

1/2 c. oleo	2 c. sifted flour
1 c. white sugar	1 tsp. baking soda
2 eggs	1/2 tsp. salt
3 T. sour milk or buttermilk	1 c. chopped nuts
1 c. mashed bananas (about 3)	1 c. tiny chocolate chips

Mix oleo, sugar and eggs until smooth and well blended. Stir in the mashed bananas and sour milk. Sift dry ingredients and add. Blend in nuts and tiny chocolate chips. Pour into well-greased loaf pan or 2 smaller pans. Let stand for 20 minutes, then bake in 350° oven on center rack about 1 hour, or until wooden pick comes out clean.

*For Leta Tripp
by Cookbook Committee*

Dilly Bread

1 pkg. yeast	1 T. butter
1/4 c. warm water	1 T. dill seed
1 c. cottage cheese	1 tsp. salt
1 unbeaten egg	1/4 tsp. baking soda
2 T. sugar	2 1/4 to 2 1/2 c. flour
1 T. instant minced onion	

Dissolve yeast in warm water. Warm cottage cheese to lukewarm and add to yeast. Add all the remaining ingredients, except flour, and mix. Add enough flour to make a stiff dough. Knead and let rise until double (approximately 1 1/2 hours). Work down and put in a greased pan. Let rise about 30 minutes. Bake 40 to 50 minutes at 350°. Brush with oleo and sprinkle with salt. Yield: 1 large loaf.

Note: Double recipe to make three 1-pound loaves.

Madge Trede

Pork and Bean Bread

1 c. raisins	1 tsp. cinnamon
1 c. boiling water	1/2 tsp. baking powder
3 eggs	1 tsp. baking soda
1 c. oil	1/2 tsp. salt
2 c. sugar	1 tsp. vanilla
1 (16 oz.) can pork & beans	1 c. nuts
3 c. flour	

Mix raisins with boiling water. Stir and set aside. Beat eggs, oil, sugar and pork and beans until beans are broken. Add flour and rest of dry ingredients to bean mixture. Add nuts and vanilla. Drain raisins and add, stirring to mix well. Pour batter into 3 well-greased loaf pans. Bake in 325° oven for 50 to 60 minutes.

I used five 3 1/2 x 7-inch tins.

Bernice Law

Mrs. Larson's Banana Bread

2 sticks (1 c.) corn oil margarine	1 tsp. baking soda
1 c. brown sugar	6 bananas (over-ripe)
1 c. white sugar	4 c. flour
2 lg. eggs	1 c. walnuts or pecans (opt.)

Blend margarine and sugars. Beat in eggs. Mash bananas in a separate dish and add to mixture along with flour and baking soda. Mix only until all flour is moistened. Bake in loaf pans for about 1 hour at 350°. Keeps in refrigerator up to two weeks. Serve with butter or cream cheese. Yield: 2 loaves.

Mrs. Larson was a member of the church I grew up in. A potluck wasn't held without her banana bread.

Diane Jones

Diane served as co-pastor with her husband, Larry, at the time of our church centennial in 1989.

Union Pacific Diner Garlic Toast

2 slices French bread, 3/4" thick	Melted butter
1 garlic clove	

Toast bread on both sides. Rub a peeled clove of garlic in a circular motion around the toast, next to the crust, and once diagonally across the middle, on each side. Spread with melted butter and serve while hot.

Shirley Dyson

Bread Dumplings

2 c. flour	1/2 c. milk
2 tsp. baking flour	1 egg
1 tsp. salt	3 slices toast, broken into sm. cubes
2 T. melted shortening	

Mix dry ingredients. Add melted margarine, milk and egg. Fold in toast. Knead slightly. Let rest 15 to 20 minutes after forming into a roll. Slice and cook in boiling water, covered, for 10 minutes.

Yvonne Moores

Oat Dinner Rolls

2 1/3 c. water, divided	1 1/2 tsp. salt
1 c. quick-cooking oats	2 (1/4 oz.) pkg. active dry yeast
2/3 c. packed brown sugar	5 to 5 3/4 c. all-purpose flour
3 T. butter or margarine	

In a saucepan, bring 2 cups water to a boil. Stir in oats; reduce heat. Simmer, uncovered, for 1 minute. Stir in brown sugar, butter, salt and remaining water. Transfer to a mixing bowl; let stand until mixture reaches 110° to 115°. Stir in yeast. Add 3 cups flour; beat well. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down, shape into 24 rolls. Place on greased baking sheets. Cover and let rise until doubled, about 30 minutes. Bake at 350° for 20 to 25 minutes, or until golden brown. Remove from pan and cool on wire racks.

These are soft tender rolls.

Jean Guyett

Butterhorn Rolls

1/3 c. very warm water
2 pkg. yeast

1 T. sugar

Mix above 3 ingredients to form liquid.

Add:

1 c. milk, scalded to lukewarm

1 tsp. salt

1/2 c. sugar

5 to 6 c. sifted flour, or enough to
make soft dough

1/2 c. oleo

3 eggs, beaten

Dissolve yeast in water with 1 tablespoon sugar. Let rest 5 minutes. Mix well and set in warm place until very light. Mix down, adding enough flour to knead. Let rise until double in bulk. Divide dough into halves. Roll each 1/2-inch-thick. Spread with melted butter and cut into wedge-shaped pieces, like a piece of pie. Roll large end first toward point. Place in pans. Let rise; bake 10 to 12 minutes at 350°, until light brown. Yield: 3 dozen large rolls.

Alyce Duke

Banana-Nut Muffins

2 c. flour
1/4 c. sugar
1 T. baking powder
1/2 tsp. salt

1 egg, beaten
1/3 c. vegetable oil
3/4 c. mashed bananas
1/2 c. chopped walnuts

Preheat oven to 400°. Grease a 12-cup muffin pan. Sift flour, sugar, baking powder and salt into a medium-sized bowl. Make a well in center. Mix milk, egg, oil, banana and walnuts in a small bowl. Pour this into the well. Mix batter just until moistened; do not overmix. Spoon batter in muffin cups. Bake until a toothpick inserted in center comes out clean and muffins are golden brown, should be about 15 minutes.

Pearl Adams

Attitude is the mind's paint brush, it can color a situation gloomy and gray or cheerful and gay.

Glorious Morning Muffins

- | | |
|--|---|
| 1/2 c. raisins | 2 c. tart green apples, peeled, cored
& finely shredded |
| 2 c. flour | 1/2 c. nuts |
| 1 c. sugar | 1/2 c. coconut |
| 2 tsp. baking soda | 3 eggs |
| 2 tsp. cinnamon | 2 tsp. vanilla |
| 1/2 tsp. salt | 2/3 c. oil |
| 1/8 tsp. nutmeg | |
| 2 c. peeled & finely-shredded
carrots | |

In a bowl, soak raisins 30 minutes in enough hot water to cover them. Drain. In large mixing bowl, combine flour, sugar, baking soda, cinnamon, salt and nutmeg. Stir in carrots, apples, nuts, coconut and raisins. Beat eggs, oil and vanilla together; add to flour mixture and stir until combined. Grease or line muffin pan with papers. Fill 2/3-full. Bake in 350° oven for 20 to 25 minutes. Cool 5 minutes in pan; remove. Yield: 24 muffins.

Kay Duke

Sunshine Breakfast Muffins

- | | |
|--------------------|-------------------------|
| 2 c. flour | 2 tsp. vanilla |
| 2 tsp. baking soda | 1 1/2 c. grated carrots |
| 1/2 tsp. salt | 2 apples, grated |
| 2 tsp. cinnamon | 1/2 c. coconut |
| 1 1/2 c. sugar | 1/2 c. raisins |
| 1 scant c. oil | 3 eggs, slightly beaten |

Mix all ingredients and bake at 375° for 18 to 20 minutes. Yield: 24 muffins.

Pastor Mark Heath

Danish Pastry

PASTRY:	1/2 c. butter or margarine
1 c. flour	2 T. water
TOPPING:	1 c. flour
1/2 c. butter or margarine	1 c. water
1 tsp. almond flavoring	3 eggs

Pastry: Place flour in a bowl. Cut in butter with a pastry blender. Sprinkle with water and mix with a fork to form a smooth mass. Roll into a ball. Divide in half. Pat dough into 2 long strips, 3x12-inches, on a large cookie sheet. Place strips 2 to 3 inches apart.

Topping: Bring water and butter to rolling boil. Add almond and remove from heat. Stir in flour, all at once, mixing quickly to prevent lumping. When smooth and thick, beat in eggs, 1 at a time, beating well after each addition, using same method as for cream puffs. Spread 1/2 on each pastry strip.

Bake for 60 minutes at 350°, until top is crisp and brown. Frost with confectioners' sugar icing and sprinkle with nuts (optional).

I use red coloring in frosting and we then refer to it as "the pink stuff" - a big hit with my children and grandchildren. Also, this can be sugar-free if you skip the frosting.

Sheri Watson

Danish Pastry

Mix 2 1/2 cups flour and 1 teaspoon salt. Cut in 1 cup shortening. Measure 1 egg yolk (beaten) and add milk to make 1/2 cup. Add to flour mixture. Roll 1/2 of dough to fit 10x13-inch cookie sheet. Sprinkle with corn flakes or raisin bran cereal. Arrange apples (sliced fresh) on top of this (about 10 apples). Sprinkle with mixture of 1 cup sugar and 1 teaspoon cinnamon. Cover with second crust. Whip 1 egg white until stiff and spread on top crust. Bake at 400° for 1 hour. Frost while warm, with 1 cup powdered sugar, 1 tablespoon water or milk and 1 teaspoon vanilla.

Alice Jancik

Alice attended our church for many years. She now resides at Risen Sun Apartment complex.

Sunday Morning Coffeecake

1 c. sugar	2 eggs, beaten separately
1/4 c. butter	2 tsp. baking powder
1/2 c. milk	1/2 tsp. salt
1 1/4 c. flour	1 tsp. vanilla

Cream butter and sugar. Sift flour with salt. Add beaten egg yolks to milk, then add liquid and dry ingredients. Fold in egg whites last and pour into a well-greased 8- to 9-inch baking pan.

TOPPING:

1/4 c. sugar	1/2 tsp. nutmeg
1/2 tsp. cinnamon	1/4 c. nutmeats (your choice)

Bake for 30 minutes at 350°.

This is also known as Swedish Kaffe-Kage. Just a little different. It comes from the Edmundson Hospital Centennial cookbook.

*In Honor of all Church Coffee Hostesses
by Fern M. Brown*

Extra-Special Coffeecake

1 box yellow cake mix	1 c. sour cream
1 box vanilla pudding & pie filling	1/4 c. shortening or margarine
4 eggs	3/4 c. hot water

TOPPING:

1 c. chopped nuts	1/2 c. sugar
	1/2 tsp. cinnamon

Mix the first 6 ingredients well for 2 minutes. Pour into a 9x13-inch greased cake pan. Cover with topping. Bake at 350° for 45 minutes. Don't overbake; check with toothpick in center.

This is very popular for coffee fellowship after church or for morning meetings.

Konnie Wiegman

Crumb Coffeecake

CAKE:

1 1/2 c. flour	1/2 c. butter
3 tsp. baking powder	1 egg
1/2 tsp. salt	1/2 c. milk
3/4 c. sugar	1 tsp. vanilla

CINNAMON NUT TOPPING:

4 T. melted butter	2 T. flour
2 T. cinnamon	1 c. brown sugar
	1 c. chopped pecans

Sift together flour, baking powder, salt and sugar. With a pastry blender, cut butter into flour mixture to make fine crumbs. Add milk and vanilla to lightly-beaten egg. Add to crumb mixture and mix well. Spread half of the batter into greased 8-inch square pan. Sprinkle with half of the topping mixture. Spread remaining batter over all. Top with remaining topping mixture. Bake at 375° for 40 minutes.

Special Note: All mixing should be done by hand, rather than by mixer.

Dorothy Stretz

Quick Caramel Coffee Ring

1/2 c. margarine	2 T. water
1/2 c. chopped nuts	2 (10 oz.) cans Hungry Jack
1 c. firmly-packed brown sugar	refrigerated flaky biscuits

Heat oven to 375°. In a small saucepan, melt margarine; coat bottom and sides of ungreased fluted tube pan with 2 tablespoons of the melted margarine. Sprinkle 3 tablespoons of the nuts over bottom of pan. Add remaining nuts, brown sugar and water to remaining margarine; heat to boiling, stirring occasionally. Remove from heat; cut each biscuit in half and shape into ball. Place in bottom of pan. Drizzle half of the caramel sauce over balls. Repeat layers. Bake at 375° for 20 to 25 minutes, or until golden brown. Invert immediately onto waxed paper and remove from pans. Yield: 10 servings.

Julia D. Trotter

Mom's Breakfast Coffeecake

1 pkg. white or yellow cake mix
 3/4 c. milk
 2/3 c. oil
 4 eggs, beaten

1 pkg. instant butterscotch pudding
 1/2 c. sugar
 2 T. cocoa
 1 tsp. cinnamon

Beat in a mixing bowl, the first five ingredients for 10 minutes on high speed. Pour into a greased angel food cake or large bundt cake pan. Mix last 3 ingredients. Swirl through the cake batter already in the pan to marbleize it. Bake at 325° for 1 hour and 10 minutes, watching very carefully the last 10 minutes. Use toothpick method to test for doneness.

Pastor Mark Heath

Cinnamon Twist

BASIC DOUGH:

3/4 c. milk
 1/4 c. butter or margarine
 1/3 c. sugar
 1 tsp. salt

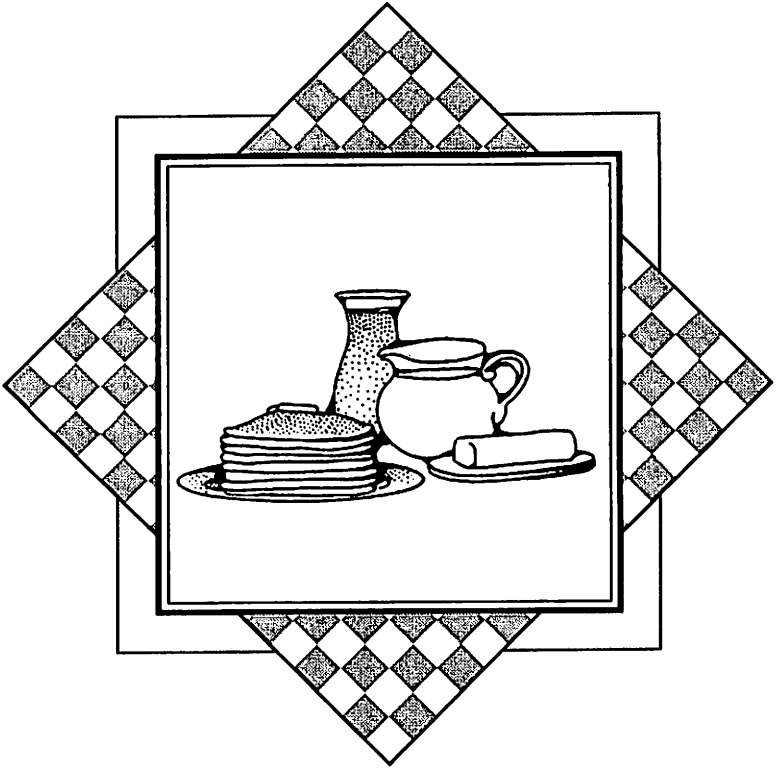
1/4 c. warm water
 2 pkg. dry yeast or 2 cakes fresh yeast
 2 eggs, beaten
 4 1/2 to 5 c. sifted flour

Scald milk; stir in butter or margarine, sugar and salt. Cool to lukewarm. Measure warm water in large bowl. Add yeast and stir to dissolve. Add milk mixture and eggs. Stir in half of the flour; beat until smooth. Stir in enough of remaining flour to make a soft dough and knead until smooth and elastic. Place dough in greased large bowl. Cool top with soft shortening. Let rise in warm place about 50 minutes, or until double in bulk. Punch down and it is ready to make twists. This makes 3 twists. Divide dough into 3 parts.

Roll one part of dough into rectangle (6x10-inches). Spread 3/4 stick butter or margarine, 1/2 cup sugar and 1 teaspoon cinnamon (these are additional ingredients, not listed in top ingredients). Sprinkle with sugar and cinnamon; fold 1 long side to center; fold other side over forming 3 layers. Seal edges, place on buttered cookie sheet. Cut lengthwise through middle to within 1-inch of one end. Twist strips around each other to form braids; seal ends. Make oval with braid, join ends and press firmly to seal. Turn half of oval over to make figure 8. Cover and let rise in warm place until double in bulk. Bake in moderate oven (350°) for 20 to 25 minutes. Drizzle icing (1/4 cup powdered sugar and 1 1/2 teaspoons water) over twist and sprinkle with chopped nuts.

Alyce Duke

Breakfast & Eggs



BAKING TIPS

COMMON PROBLEMS

CAUSES OF PROBLEMS

BISCUITS

Rough biscuits
Dry biscuits

Insufficient mixing.
Baking in too slow an oven and handling too much.
Cooking in dark surface pan, too high a temperature and rolling the dough too thin.

Uneven browning

BREADS (yeast)

Porous bread

Over-rising or cooking at too low a temperature.
Under-rising.

Crust is dark and blisters
just under the crust
Bread does not rise
Bread is streaked
Bread baked unevenly

Over-kneading or using old yeast.
Under-kneading and not kneading evenly.
Using old, dark pans; too much dough in pan; crowding the oven shelf or cooking at too high a temperature.

CAKES

Cracks; uneven surface

Too much flour; too hot an oven and sometimes from cold oven start.

Dry cakes

Too much flour; too little shortening; too much baking powder; or cooking at too low a temperature.

Heavy cakes
Sticky crust
Coarse grained cake

Too much sugar or baking too short a period.
Too much sugar.

Fallen cakes

Too little mixing; too much shortening; too much baking powder; using shortening too soft; and baking at too low a temperature.
Using insufficient flour; underbaking; too much sugar; too much shortening; or not enough baking powder.

Uneven color

Cooking at too high a temperature; crowding the shelf (allow at least 2 inches around pans) or using dark pans.
Not mixing well.

Uneven browning

COOKIES

Uneven browning

Not using shiny cookie sheet or not allowing at least 2 inches on all sides of cookie sheets in oven.

Soggy cookies
Excessive spreading
of cookies

Cooling cookies in pans instead of racks.
Dropping cookies onto hot cookie sheets; not baking at correct temperature.

MUFFINS

Coarse texture

Insufficient stirring and cooking at too low a temperature.

Tunnels in muffins; peaks
in center; soggy texture

Over-mixing.

PIES

Pastry crumbles
Pastry tough

Over-mixing flour and shortening.
Using too much water and over-mixing the dough.

Pies do not brown

Bake at constant temperature (400-425°) in (fruit or custard) Pyrex or enamel pie pan.

Breakfast & Eggs

Baked Eggs

8 slices bread, cut in 1" cubes	2 tsp. salt
1 lb. Velveeta cheese, grated	2 tsp. dry mustard
8 eggs, beaten	4 c. milk

Butter a 9x13-inch cake pan. Trim crusts from bread and cut in cubes. Line bottom of pan with bread cubes. Grate cheese and add 8 beaten eggs. Add mustard, salt and milk. Mix well and pour over bread. Let stand in refrigerator overnight, covered with foil. Bake at 350° for 1 hour.

Wilma Jones

Egg and Cheese Strata

6 slices day-old bread, buttered & cubed	1 1/2 c. milk
1 c. shredded Cheddar cheese (med.)	1 tsp. dry mustard
6 eggs, slightly beaten	1/2 tsp. salt
	1/8 tsp. pepper

Alternate layers of bread cubes and cheese in lightly-greased (or sprayed) 8x8-inch square baking dish. Combine milk, eggs and seasonings, and pour over bread and cheese. Let set overnight in refrigerator. Bake, uncovered, at 350° for 60 to 70 minutes. Good with French toast.

Variations: Can add mushrooms, bacon bits, chopped ham or sausage.

Note: You can double the recipe and put in a 9x13-inch dish for a large group.

Joyce Epperson

Mountain Mike Breakfast

2 pkg. bacon	1 red pepper (opt.)
5 preboiled potatoes	1 can sliced mushrooms
1 1/2 doz. eggs	1 T. garlic salt
1 block Cheddar cheese	1 T. seasoning salt
1/2 onion	Salt & pepper, to taste
1 green pepper	

Cut cheese, onion and peppers into small pieces. Cook bacon to desired crispiness; remove from pan and drain off excess grease. When bacon is about half-done, use a second pan and reheat potatoes (sliced) in bacon pan. Add potatoes and bacon, onion, peppers and mushrooms. Add the eggs; do not prescramble the eggs. When eggs are added, use a spatula to scrambled eggs. Once the eggs are close to being finished cooking, add the cheese to the mixture. It is important not to add the cheese too early. The most important aspect of this recipe is constant stirring and motion of the contents. It will take a little longer to cook; however, it will ensure that no one area of the mixture is cooked too soon. Yield: 8 to 10 large servings.

Great camping recipe. We make it the last morning and add whatever we don't want to take home, such as meat, vegetables or cheese.

Michael Holcomb

Oven Omelet

1/4 c. butter	2 tsp. salt
1 1/2 doz. eggs	1/4 c. grated onion
1 c. sour cream	1 c. milk

Heat oven to 325°. In oven, melt butter in 9x13-inch pan; coat bottom. Beat eggs, sour cream and milk until blended. Stir in onion. Bake for 35 minutes. Yield: 12 servings.

You may wish to add other things like green peppers, pre-cooked ham or bacon, etc.

Mark D. Heath

Cheese and Sausage Rolls

16 sausage links, low-fat	4 T. butter or margarine
16 slices bread	1 c. shredded American cheese

Cook sausage; drain. Cut crusts from bread; roll flat with rolling pin. Mix butter and cheese; spread on bread. Roll 1 link sausage in each slice. Bake on greased cookie sheet at 400° for 10 to 12 minutes. Slice in thirds and serve with wooden picks.

Opal Knott

Sandra's French Toast Casserole

1 (10 oz.) loaf French bread	8 eggs
3 c. milk	1/4 to 1/2 c. sugar
3/4 tsp. salt	1 T. vanilla
2 T. butter, cut into sm. pieces	Cinnamon

Grease a 9x13-inch pan. Cut the bread into 18 (1-inch-thick) slices. Layer into bottom of pan (leave the crusts on). Beat eggs, milk, sugar, salt and vanilla. Pour over the bread; put pats of butter on top. Sprinkle with cinnamon. Cover and refrigerate overnight. Next morning, put into cold oven; turn to 350°. Bake for 45 to 50 minutes. Serve with syrup or powdered sugar.

Darleen Fletcher

Union Pacific Diner French Toast

2 slices table bread, 3/4" thick	Butter
2 eggs	Lard
1 basting spoon cream	Powdered sugar

Trim the crust from the bread and cut diagonally, making four triangular pieces. Dip in well-beaten mixture of eggs and cream. Fry until golden brown in hot clarified half butter and half lard, in a shallow pan. Serve hot and well-drained on hot, medium China platter (on standard diners); directly on dinner plate (for streamliner service). Use a hot dinner plate for service where platters are used. Sprinkle with powdered sugar. Syrup, jelly or honey service, as well as butter service to accompany.

On his trips west, this was a special favorite of Bob's when having breakfast on the diners. It was especially good when accompanied by Union Pacific's delicious ham.

Shirley Dyson

Scalloped Pineapple

1/2 c. butter	4 eggs, beaten
1 c. sugar	2 c. milk
1 (No. 2) can crushed pineapple (in own juice), drained	6 to 7 slices bread, cut in sm. pieces

Beat the first 4 ingredients together. Add the pineapple and bread, and stir. Place in a buttered 9x13-inch pan. Bake at 350° for 1 hour.

Leone Knowles

Oatmeal Waffles

1 1/2 c. flour	2 eggs, beaten
1 c. quick oats	1 1/2 c. milk
1 T. baking powder	6 T. melted butter (or margarine)
1/2 tsp. cinnamon	2 T. brown sugar
1/4 tsp. salt	

In a large bowl, stir flour, oats, baking powder, cinnamon and salt. In a small bowl, stir together eggs, milk, butter and brown sugar. Add liquid to flour mixture and stir until blended well. Pour batter onto preheated, lightly-oiled waffle iron. Yield: 5 to 6 waffles.

Note: Do not open oven during baking.

Peggy Hood

Blueberry Jam

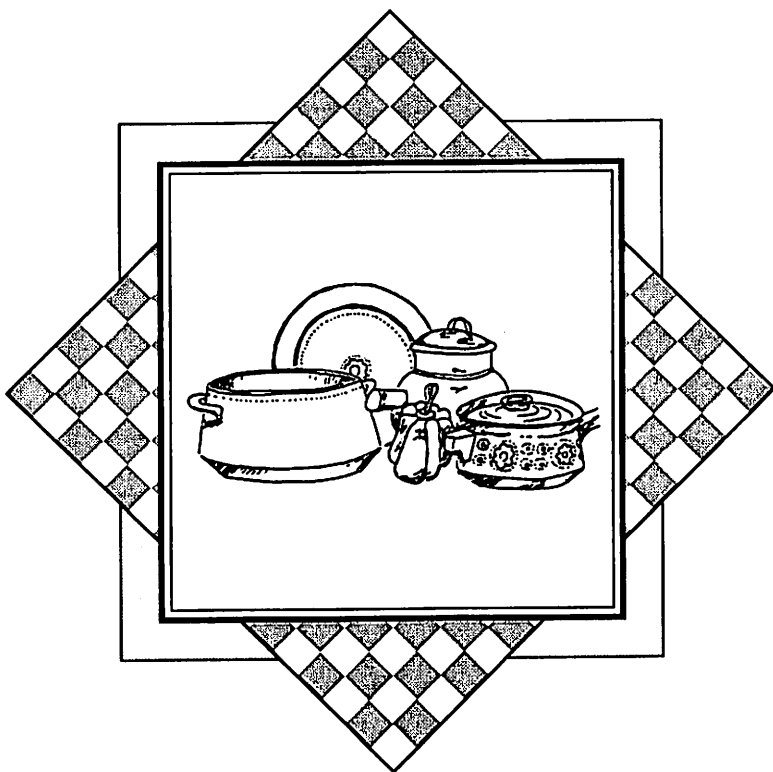
7 c. rhubarb	1 can blueberry pie filling
5 c. sugar	3 (3 oz.) pkg. raspberry Jello

Combine rhubarb and sugar in Dutch oven and cook for 10 minutes on top of stove, stirring often. Add blueberry pie filling and continue until fully incorporated and heated through. Add raspberry Jello and continue cooking until sugar in Jello is thoroughly melted. Pour into sterile jars. Allow to cool slightly. Place lids on jars and store in refrigerator.

Note: Frozen rhubarb can be used in place of fresh.

Wilma Zimmerman

Casseroles, Pasta & Rice



Pasta Guide

Macaroni:

A round hollow or pierced pasta product. Almost 20 sizes of hollow pasta are manufactured with some cut long like spaghetti, but most are cut into 1- to 2-inch pieces or into cooking sizes. Some are curved, like elbow macaroni, some have ridges like rigatoni, and some come large enough to stuff like the **SHELL** and **TUFOLI**. **PERCIATELLI**, **MACARONI**, and **ZITA** are long and hollow and vary in size.

COCHIGLIE: "Conch Shells" are shaped like seashells in varied sizes; good for salads, baking dishes and stuffing.

DITALI and **DITALINI:** "Thimbles," cut in very short lengths and good for salads.

ELBOW MACARONI: Are semi-circles made of hollow tubular pasta in many sizes, from spaghetti size to 1/2 inch around.

ELENA: A narrow rippled macaroni named after an Italian queen, and can be substituted for lasagna.

MANICOTTI: "Small muff," a tube 4 inches long and 1 inch in diameter with ends cut diagonally and is stuffed.

MOSTACCIOLI: "Small mustaches," 2-inch long hollow pasta tubes, either smooth or ridged, and used in baked dishes.

RIGATONI: Large grooved hollow pasta tubes, used either with sauce or in a baking dish, substituting for mostaccioli.

Spaghetti:

"A length of cord or string" is a solid round rod and the most famous pasta of all and generally made long. Sizes run from "fine as a hair" to slightly oversized. The finest, **CAPELLINI**, **VERMECELLI** and **SPAGHETTI**. The largest, **VERMECELLI**, comes in folded form too and is popular in soups.

FUSILLI: "Twists," spaghetti twisted in a corkscrew hairpin, also in a large spiral.

ROTE: Shaped like wheels.

LASAGNA: Latin, "lasanum" meaning "pot" a very wide spaghetti used in baked dishes.

LINGUINE: "Small tongue," a spaghetti but flatish or oval like narrow thick noodles.

Noodles:

A flat dough made in long rods, folded form, loosely bent or curled and in other shapes and sizes, available in widths from 1/8 inch to over 1 inch. The width has a bearing on texture and flavor on the cooked pasta. Some noodles are made with a plain pasta dough, but most are made with eggs which give it a definite flavor.

TRENETTINE: Is a fine noodle, with **FETTUCCELLI**, then **FETTUCCINE**, and **LASAGNA** the largest.

CAVATELLI: Is a short curled noodle, similar to shell but thinner.

FARFALLE: "Butterflies" or "bowties" are usually made of eggs.

MARGHERITA: A long narrow noodle and rippled on one side.

PASTA VERDI: A green noodle, usually flavored with herbs or spinach.

RAVIOLI: Cut into squares and stuffed with cheese and meat filling. Always homemade.

TAGLIATELLE: A very wide noodle which when cooked, can be used a **TORTELLINI** dough.

TORTELLINI: "Small twists," usually homemade and stuffed.

Soup Macs:

A large variety of tiny macaroni and noodles used in soups, chicken broth, minestrone and even used as baby food.

Casseroles, Pasta & Rice

Chicken Casserole

- | | |
|----------------------------|---------------------------------------|
| 1 lg. stewing chicken | 1 c. mushrooms |
| 2 c. uncooked macaroni | 1/2 lg. onion, chopped fine |
| 2 c. chicken broth or milk | 1/2 lb. Velveeta cheese, cut in cubes |
| 1 can mushroom soup | 4 hard-boiled eggs, chopped |
| 1 can cream of celery soup | |

Remove meat from cooked chicken and chop. Mix with all above ingredients in a large casserole. Make a day ahead and refrigerate. Bake for 1 hour at 350°.

Special Note: After all ingredients have been combined, it can be frozen.

This is a one-dish meal in itself with salad and dessert. I received this recipe from my daughter, Janet Brown-Lowe, who informs me that it is a family favorite. She says that as a time saver, she frequently uses canned chicken.

Fern M. Brown

Chicken Casserole

- | | |
|------------------------------|------------------------------------|
| Skinless chicken breasts | 1 sm. pkg. spaghetti |
| 1 can cream of mushroom soup | Diced mushrooms, onions & celery |
| 1 can cream of chicken soup | 1 (4 oz.) pkg. mild Cheddar cheese |

Cook chicken breasts in 6 cups of water until done. Remove and cook spaghetti in the same water until tender. Combine celery, onion, mushrooms and soup, and heat. Put spaghetti in 9x13-inch baking dish. Add chicken breasts and top with soup mixture. Cover with mild Cheddar cheese. Cover with foil and bake at 350° for 30 minutes.

Mickie Baxter

Broccoli-Chicken Casserole

- | | |
|-----------------------------------|----------------------------------|
| 1 (6 oz.) pkg. chopped broccoli | 1 c. shredded cheese |
| 2 cans cream of chicken soup* | 1 pkg. seasoned poultry stuffing |
| 2 c. cooked chicken, cut in cubes | |

*You may substitute cream of celery or mushroom, or even 1 of each, if you choose.

Cook broccoli per directions (don't overcook), just until tender; drain. Place on bottom of baking dish. Heat the soup; combine with chicken and cheese. Mix well. Place over broccoli. Mix stuffing according to package. Place 3 cups stuffing over the top of the casserole. Bake in 350° oven for 30 minutes.

Sheri Watson

Chinese Chicken Broccoli

2 whole chicken breasts, cut up 1 T. vegetable oil
3 T. soy sauce

Combine and marinate above ingredients.

20 oz. broccoli 1 (6 oz.) can bamboo shoots
1 c. chicken broth 1 T. lemon juice
1 (4 oz.) can mushrooms 1 T. cornstarch

Place broccoli and 1/2 cup chicken broth in hot wok or electric frypan. Cook 5 minutes. Remove and stir; fry meat to which some garlic powder has been added. Cook 3 minutes. Add mushrooms, then bamboo shoots. Combine lemon juice and cornstarch with remaining broth; combine all together. Cook until cornstarch thickens. Serve over rice.

Bethene Adams

Seven-Minute Chicken and Rice Casserole

4 (or more) chicken breasts 1 (2.8 oz.) can French-fried onions
1/3 c. bottled Italian salad dressing 1 3/4 c. chicken bouillon
2/3 c. uncooked regular rice 1/2 tsp. Italian seasoning
1 (16 oz.) bag frozen broccoli,
carrots, water chestnuts, red
pepper combination 1/2 c. chopped onion

Precook chicken until done. Bake in 9x13-inch pan. Place rice, vegetables and half a can of onions around chicken. Combine chicken broth or bouillon and Italian seasoning, and pour over chicken and vegetables. Bake, covered with foil, at 375° for 40 to 45 minutes, or until rice seems done. Uncover and sprinkle with grated Cheddar or Co-Jack cheese; return to oven to melt cheese. Let stand 5 minutes. Cut into squares. Yield: 4 to 5 servings.

Very good company casserole. I spray pan with cooking spray.

Barb Sealock

Cheesy Chicken Casserole

4 to 6 chicken breasts	1/2 c. milk
4 to 6 slices Mozzarella cheese	1 pkg. dry Stove Top dressing
1 can cream of chicken soup	1/2 c. margarine

Place chicken in bottom of baking pan. Top each slice with cheese. Mix soup and milk together and pour over chicken. Sprinkle entire package of dry Stove Top dressing on top of chicken. Melt margarine and drizzle over mixture. Bake at 350° for 1 hour. Yield: 4 to 6 servings.

Hazel Knouse

Busy Day Microwave Casserole

1 1/2 c. uncooked macaroni	1 c. milk
2 can drained tuna or chicken	1 c. cream of chicken soup
1 c. shredded Cheddar cheese	1/4 c. chopped pimentos

Mix all together in casserole which has been sprayed with Pam. Put Saran Wrap on top; vent it. Microwave for 8 minutes; take out and stir ingredients. Then microwave 8 minutes more.

A tasty dish when you don't have much time to get a meal ready.

Alice Guiles

Chicken Enchiladas

1 bag tortilla chips	1 can cream of mushroom soup
6 deboned chicken breasts	1 can Ro-Tel tomatoes
1 can cream of chicken soup	2 c. grated cheese

Crush 1/2 bag of tortilla chips and place in bottom of 9x13-inch pan. Brown chicken and dice into small pieces. Combine soups, tomatoes, and chicken. Layer on top of chips. Top with remainder of crushed chips. Layer cheese on top. Bake at 350° for 30 minutes.

Amanda Ford

Mother of the Bride Casserole

- | | |
|---|--|
| 1 (2 lb.) bag Southern-style hash
brown potatoes | 12 to 16 slices bacon, cooked &
diced |
| 12 eggs, well beaten | 2 green onions, diced very sm. |
| 1 c. cottage cheese | 2 tsp. salt |
| 2 c. shredded Monterey Jack
cheese | 1 tsp. pepper |

Mix all ingredients together and place in a well-buttered 9x13-inch casserole dish. Top this off with paprika over top. Cover and place in the refrigerator overnight. Bake for 50 minutes at 350°, or until light golden brown.

Evelyn Carothers

Shipwreck Casserole

- | | |
|----------------------------|---|
| 1 qt. raw potatoes, sliced | 1 can red kidney beans, drained |
| 1/2 c. diced onion | 1 can tomato soup, diluted with
1/2 c. water |
| 1 c. diced celery | Shredded Cheddar cheese |
| 1 lb. browned hamburger | |

Grease baking dish with butter. Put ingredients in dish in order given, seasoning to taste as you go. Pour diluted soup over the top. Top all with cheese and bake at 325° for 1 1/2 to 2 hours.

Ardelle Clevenger

Tater Tot Meatloaf

- | | |
|-------------------------|--------------------------------------|
| 3 lb. hamburger | Salt & pepper (opt.) |
| 1 egg | Cumin, to taste (I like lots) |
| Ketchup, to taste | 1 lg. bag hot & spicy Tater Tots |
| Mustard, to taste | 2 cans nacho cheese soup |
| Chopped onion, to taste | Your favorite shredded cheese (opt.) |

Combine hamburger, egg, mustard, ketchup, onion, salt, pepper and cumin. Press into 9x13-inch pan. Spread nacho cheese soup to cover. Cover this by lining entire top with Tater Tots. (Lay them on sides.) If desired, sprinkle with shredded cheese. Bake at 350° for 1 1/2 hours, or until meatloaf is done.

Kay Duke

Hamburger Casserole

- | | |
|---------------------------------------|--|
| 1 1/4 lb. hamburger | 1 can Golden mushroom soup |
| 1 med. onion, chopped | 1 (5.5 oz.) box Betty Crocker potato buds |
| 1 can French-style green beans | |

Brown together the hamburger and onions; drain. Layer the ingredients in a 9x13-inch pan or dish in the following order: first, the hamburger and onions; second, the green beans (drained); third, the soup spread evenly over the top (no water); fourth, the potato buds prepared according to the box instructions. Bake at 350° for about 50 minutes. Sprinkle a 4-ounce package of shredded Cheddar cheese on top of the potatoes. Bake about 10 more minutes.

Linda Goodwin

Hamburger and Tater Tot Casserole

- | | |
|--|--|
| 2 lb. ground beef | 1 (16 oz.) pkg. frozen peas & carrots |
| Salt & pepper, to taste | 1 can cream of chicken soup |
| 1/2 c. milk | 1 can cream of celery soup |
| 1/4 c. ketchup | 1 (20 oz.) bag Tater Tots |
| 1/3 envelope dry onion soup mix
(or use plain onion as desired) | |

Mix together the beef, salt and pepper, milk and ketchup. Put in bottom of 9x13-inch pan. Combine soups and soup mix (or onion), and stir in the peas and carrots. Layer over the hamburger. Layer the Tater Tots on top. Bake at 350° for 2 to 2 1/2 hours.

Peggy Hood

Crock-Pot Hamburger Casserole

- | | |
|------------------------------------|---------------------------------------|
| 2 lg. potatoes, sliced | 1 1/2 lb. ground beef, drained |
| 2 to 3 med. carrots, sliced | 2 stalks celery, sliced |
| 1 (No. 2) can peas, drained | 2 (10 oz.) cans tomato soup |
| 1 med. onion, sliced | 1 can water |

Place all ingredients, except soup and water, in crock-pot and season with salt and pepper. Mix soup with water and pour into crock-pot. Cover and set on low for 6 to 8 hours, or on high 2 to 4 hours.

Leone Knowles

Enchilada Casserole

- | | |
|-------------------------------------|--|
| 1 lb. hamburger | 1 can cream of mushroom soup,
undiluted |
| 1 onion, chopped | Milk |
| 1 (4 oz.) can chopped green chilies | Tortilla shells |
| 2 sm. cans enchilada sauce | 3/4 c. grated cheese |

Brown hamburger; add onions and chilies. Mix in soup. Fill soup can with milk and add enchilada sauce. Break up half of the tortilla shells and line bottom of 9x13-inch baking dish. Top with hamburger mixture. Top with remaining tortilla shells. Top with cheese and bake at 350° for 20 to 25 minutes.

Kelly Pearce

Hamburger Stew

- | | |
|-----------------------------|----------------------------------|
| 2 1/2 lb. hamburger | 3 med. carrots, sliced in rounds |
| 1 med. onion | 6 lg. potatoes, cubed |
| 1 1/2 c. frozen corn | 2 bay leaves |
| 1 1/2 c. frozen green beans | 1 T. sugar |
| Dash of garlic powder | 1 T. Worcestershire sauce |
| Salt & pepper, to taste | 1 (1 qt.) can tomato juice |

Brown hamburger and onion. Add corn, beans, carrots, potatoes, garlic powder, bay leaves, sugar, Worcestershire sauce and tomato juice. Add salt and pepper to taste. Cook slowly on stove-top for approximately 2 hours, or 8 to 10 hours in crock-pot (or any slow-cooker). Remove bay leaves before serving.

Note: I use the whole large can of tomato juice and add more vegetables. You can also freeze leftovers for future meals.

Konnie Wiegman

Beef Stroganoff

2 to 2 1/2 lb. sirloin steak, cut in 1/2" to 3/4" cubes	1 can condensed beef broth
1/2 tsp. salt	1 tsp. Dijon mustard
1/2 tsp. pepper	2 T. flour
1 stick butter	2/3 c. sour cream
4 sliced green onions	1 (6 oz.) can sliced mushrooms

Melt butter in frypan; sprinkle salt and pepper over meat. Then place meat in pan and sauté quickly, tossing cubes around to brown evenly. Remove only meat; add sliced onions to margarine in frypan. Cook onions until transparent. Add beef broth and mix well. Place meat, onions and broth mixture in large sauté pan. Add mustard. Bring to boiling and then cover; turn down and simmer 1 hour. Five minutes before serving, add flour to thicken; mix, then add sour cream and mushrooms. Heat until mushrooms are warm; heat, then serve immediately over rice.

Original recipe used sirloin steak. However, I use round steak and simmer 2 to 3 hours in a crock-pot. Makes an elegant, easy meal for guests.

Sheri Watson

Pork Chop Casserole

3/4 c. all-purpose flour	2/3 c. chicken broth
1 tsp. salt	1/2 tsp. ground ginger
1/2 tsp. pepper	1/4 tsp. dried rosemary, crushed
6 pork chops (3/4" to 1" thick)	1 c. (8 oz.) sour cream, divided
2 T. cooking oil	1 (2.8 oz.) can French-fried onions, divided
1 (10 3/4 oz.) can condensed cream of mushroom soup, undiluted	

In a shallow bowl, combine flour, salt and pepper; dredge pork chops. Heat oil in a large skillet; cook pork chops for 4 to 5 minutes per side, or until browned. Place in a single layer in an ungreased 9x13x2-inch baking dish. Combine soup, broth, ginger, rosemary and 1/2 cup sour cream; pour over chops. Sprinkle with half of the onions. Cover and bake at 350° for 45 to 50 minutes. Stir remaining sour cream into sauce. Top chops with remaining onions. Return to the oven, uncovered, for 10 minutes. Yield: 6 servings.

Dorothy Norton

Crunchy Ham and Potato Casserole

2 lb. frozen hash browns, thawed
 1 (12 oz.) ctn. sour cream
 1 can cream of chicken soup
 1/2 c. butter, melted

2 c. cubed ham
 1/2 tsp. pepper
 1/3 c. chopped green onions
 1 1/2 c. shredded Cheddar cheese

TOPPING:

2 c. crushed corn flakes
 1/4 c. melted butter

Mix hash browns, sour cream, chicken soup, butter, ham, pepper, onions and cheese. Put in a 9x13-inch baking pan. Mix topping and sprinkle on top. Bake for 1 hour at 350°.

Ruth Lewer

Ham and Potato Casserole

3 c. frozen country-style hash browns
 1 (10 3/4 oz.) can cream of celery soup

1 c. dairy sour cream
 1 c. cubed ham
 1 c. croutons (any flavor)

Preheat oven to 400°. In medium bowl, combine undiluted soup and sour cream, and blend. Stir in frozen potatoes and ham. Pour into 1 1/2-quart casserole. Cover and bake for 40 to 50 minutes, stirring every 20 minutes. Remove from oven. Sprinkle with croutons.

Wini Seaman

Corned Beef Casserole

2 cans cream of mushroom soup
 2 soup cans of milk
 1 (6 oz.) pkg. macaroni
 1 (12 oz.) can corned beef

1 med. onion, chopped
 4 hard-boiled eggs, chopped
 1/2 lb. American or Velveeta cheese

Mix soup and milk until combined. Flake corned beef. Place all ingredients in a greased casserole and stir until mixed. Cover and refrigerate overnight. Do not restir. Bake 1 to 1 1/2 hours, covered. Uncover for the last 10 minutes with an optional topping of Chinese noodles or crushed potato chips. Yield: 6 to 8 servings.

Pastor Mark Heath

Scalloped Oysters

1 pt. oysters	2 c. sliced mushrooms
2 c. cracker crumbs	1/2 c. butter
1/4 tsp. Worcestershire sauce	3/4 c. lite cream

Drain oysters; save 1/4 cup liquid. Combine crackers crumbs and melted butter; set aside 1/2 cup buttered crumbs. Combine remaining crumbs with oysters, the 1/4 cup liquid, mushrooms, cream and Worcestershire sauce; turn into 8 1/4 x 1 3/4-inch round baking dish. Top with reserved crumbs. Bake in 350° oven for 40 minutes. Garnish top with pimento and green pepper.

Nellie Stottlemeyer

Spaghetti Pie

3 c. cooked spaghetti	1 lb. ground beef
2 T. margarine/butter	1/2 c. chopped onion
1/3 c. grated Parmesan cheese	1/2 c. shredded Mozzarella cheese
2 well-beaten eggs	1 jar spaghetti sauce
1 c. cottage cheese	

Cook the spaghetti; drain. Stir butter/margarine into hot spaghetti. Stir in Parmesan cheese and eggs. Form spaghetti mixture into a "crust" in a buttered 10-inch pie plate. Spread cottage cheese over spaghetti crust. In skillet, cook beef and onion; drain. Stir into meat, 1 jar spaghetti sauce; heat through. Spoon meat mixture on top of cheese on crust. Bake, uncovered, at 350° for 20 minutes. Sprinkle the Mozzarella cheese on top and bake 5 minutes longer, until cheese melts.

Kris Courter

Spanish Hamburger

1 lb. ground beef	Salt & pepper, to taste
1 med. onion	Spaghetti, broken up
1 can stewed tomatoes	

Brown ground beef and onion; drain well. Boil spaghetti in boiling water, using as much spaghetti as your desire. Mix stewed tomatoes and cooked spaghetti into ground beef and onion. Bake in 350° oven until done.

Note: This can be frozen.

Luella Porter

One-Step Lasagna

- | | |
|---|---------------------------------|
| 1 lb. ground beef, browned & drained | 1 tsp. salt |
| 1 (8 oz.) pkg. uncooked lasagna noodles | 1 tsp. sugar |
| 4 c. (32 oz.) spaghetti sauce | 3 c. shredded Mozzarella cheese |
| 1/2 c. water | 2 c. cottage cheese |
| | 1/2 c. Parmesan cheese |

Combine browned ground beef, water, salt, sugar and spaghetti sauce in a 9x13-inch dish. Layer 1/3 of spaghetti sauce, 1/2 of noodles, and 1/2 of Mozzarella cheese. Repeat layers, ending with sauce. Sprinkle Parmesan cheese on top. Cover with foil and bake in 350° oven for 1 hour.

Note: Make this in 2 casseroles and freeze 1.

Betty Nichols

Microwave Lasagna

- | | |
|-------------------------------------|------------------------|
| 8 lasagna noodles | 1 tsp. parsley flakes |
| 8 oz. shredded Mozzarella cheese | 2 c. cottage cheese |
| 1 lb. ground beef, cooked & drained | 1/4 c. Parmesan cheese |
| 32 oz. spaghetti sauce | 1 egg |
| 1 tsp. salt | |

Mix together ground beef, spaghetti sauce and salt. In another bowl, mix together parsley flakes, cottage cheese, Parmesan cheese and egg. Place in 9x13-inch pan. Layer from bottom: 1/3 sauce mix, 1/2 noodles, 1/2 cottage cheese mix, 1/2 Mozzarella cheese, 1/3 sauce, 1/2 noodles, 1/2 cottage cheese mix, 1/2 Mozzarella cheese, 1/3 sauce. Cover with Saran Wrap or waxed paper. Cook on HIGH 15 minutes. Turn pan; cook on SIMMER 15 to 20 minutes. Let stand 10 minutes before serving.

I also layer a package of pepperoni in the various layers and also add some Cheddar cheese in the layers.

Evelyn Carothers

Microwave Lasagna

- | | |
|---|--------------------------------|
| 1 lb. hamburger | 1/2 c. water |
| 1 (14 1/2 oz.) can tomatoes,
undrained | 2 c. cottage cheese |
| 1 can tomato paste | 1 egg |
| 1 1/2 tsp. salt | 1/4 c. Parmesan cheese |
| 1 1/2 tsp. basil leaves | 1 T. parsley flakes |
| 1/2 tsp. oregano leaves | 8 uncooked lasagna noodles |
| 1/8 tsp. garlic powder | 2 c. (8 oz.) Mozzarella cheese |

Crumble beef into 1-quart casserole dish. Microwave on HIGH 5 to 6 minutes, or until done. Stir in tomatoes, tomato paste, salt, basil, oregano, garlic powder and water. Cover with lid. Microwave on HIGH 5 to 6 minutes, until it boils. Combine cottage cheese, Parmesan cheese, egg and parsley. Mix well. Pour 1 1/2 cups tomato sauce mixture into 8x12-inch dish; spread evenly. Place 4 uncooked noodles evenly over sauce (may overlap). Top with 1/2 of cottage cheese mixture. Sprinkle 1/2 of Mozzarella. Pour 1 cup tomato sauce evenly over cheese. Place 4 more noodles on sauce. Top with remaining cottage cheese mixture, Mozzarella cheese and tomato sauce. Cover tightly with plastic wrap. Microwave on HIGH 15 minutes. Rotate dish. Microwave on MEDIUM 15 to 20 minutes, or until noodles are tender. Remove plastic and sprinkle with 2 tablespoons Parmesan cheese. Microwave on HIGH 1 1/2 to 2 minutes. Let stand 10 minutes. *Kelly Pearce*

Pasta and Roasted Tomatoes

- | | |
|--|------------------------------|
| 1 1/2 lb. fresh tomatoes | 2 tsp. garlic, minced |
| 6 T. olive oil | 3 c. bow-tie pasta, uncooked |
| 1 tsp. salt | 3 c. broccoli flowerets |
| 2 med. zucchini, cut in 3/4" chunks | 2 T. balsamic vinegar |
| 1 med. yellow summer squash,
cut in 3/4" chunks | 1/2 tsp. pepper |
| 2 green onions, coarsely chopped | Parmesan cheese |

Preheat oven to 450°. Cut tomatoes into 1/2-inch slices. Arrange slices on an oiled rack in a roasting pan. Brush tomatoes with 1 tablespoon oil. Sprinkle with 1/2 teaspoon salt. Place pan on a rack in top portion of oven. In a large bowl, combine zucchini, yellow squash, green onions, garlic and 2 tablespoons olive oil. Toss to coat. Place vegetables in a large pan and put in oven along with tomatoes. Cook until tomatoes are wrinkled and slightly dry, and squash is tender, about 25 minutes. Cook pasta according to package; add broccoli to pasta last 3 minutes of cooking. Drain pasta and broccoli; add to pasta. Add tomatoes and squash. In a small bowl, combine vinegar, pepper, remaining 3 tablespoons olive oil, and 1/2 teaspoon salt. Pour or sprinkle with cheese. *Becky Taylor*

Linguine with Tomatoes and Basil

- | | |
|--|--|
| <p>4 ripe lg. roma tomatoes, cut into 1/8" cubes</p> <p>1 lb. Brie cheese, rind removed, torn into irregular pieces</p> <p>1 c. cleaned fresh basil leaves, cut into strips</p> <p>3 cloves garlic, peeled & finely minced</p> | <p>1 c. + 1 T. best quality olive oil</p> <p>2 1/2 tsp. salt</p> <p>1/2 tsp. freshly-ground black pepper</p> <p>1 1/2 lb. linguine</p> <p>Freshly-grated imported Parmesan cheese (opt.)</p> |
|--|--|

Combine tomatoes, Brie, basil, garlic, 1 cup olive oil, 1/2 teaspoon salt and the pepper in a large serving bowl. Prepare at least 2 hours before serving and set aside, covered, at room temperature. Bring 6-quart water to a boil in a large pot. Add 1 tablespoon olive oil and remaining salt. Add the linguine and boil until tender, but still firm, 8 to 10 minutes. Drain pasta and immediately toss with the tomato sauce. Serve at once, passing the peppermill and grated Parmesan cheese if you like.

Sharon Newman

Pasta Primavera

- | | |
|---|---|
| <p>1 lb. favorite pasta (fettuccine, linguine, or spaghetti)</p> <p>1 1/2 c. sliced mushrooms</p> <p>1 med. onion, sliced thin</p> <p>2 cloves garlic, minced</p> <p>2 c. broccoli flowerets</p> <p>1 c. carrots, thin strips</p> | <p>1/4 c. chopped parsley</p> <p>2 tsp. basil leaves</p> <p>1/4 tsp. salt</p> <p>1/8 tsp. pepper</p> <p>1/2 c. grated, fat-free Parmesan cheese</p> |
|---|---|

Cook pasta in boiling water for 10 to 12 minutes, until done. Drain well in colander. In a large nonstick skillet, heat 2 tablespoons garlic, stirring frequently. Cook 2 minutes. Add broccoli, zucchini and carrots, continuing to stir 3 more minutes. Add parsley, basil, salt and pepper. Simmer 5 minutes, until vegetables are tender but crisp. Toss together hot cooked pasta, vegetable mixture and cheese. Serve immediately. Yield: 5 servings.

This is a low-fat pasta from Heart Institute.

Mary Loehr

Quick and Easy Macaroni and Cheese

2 c. uncooked macaroni (shell or elbow)	4 oz. shredded Cheddar cheese
1/4 lb. oleo	Salt & pepper
1 lb. sm.-curd cottage cheese	2 to 2 1/2 c. boiling water

Pour macaroni (dry) into a 9x13-inch baking dish. Slice oleo on top of macaroni and spread cottage cheese evenly over top. Pour boiling water over all. Sprinkle with salt and pepper. Cover with grated cheese. Bake at 350° for 1 hour.

Bernice Law

Quick Spanish Rice

1 (14 1/2 oz.) can stewed tomatoes	2 tsp. chili powder
1 1/2 c. chicken broth	3/4 tsp. oregano
1 1/4 c. uncooked Minute Rice	1/2 tsp. garlic salt
1 T. butter or margarine	

In medium saucepan, combine all ingredients. Bring to a boil; reduce heat. Cover and simmer 25 minutes, stirring occasionally, until rice is done. Garnish with green onion. Yield: 6 servings.

If seems too dry, I will add tomato sauce at the end.

Kris Courter

Cakes, Desserts & Pies



Hints for Pie

- A pie crust will be easier to make if all ingredients are cool.
- A teaspoon of vinegar added to pie dough helps make a flaky crust.
- Add a minimum amount of liquid to the pastry, or it will become tough.
- Pie crust will not be hard or tough when milk is used in place of the water.
- When making pie crust, add a little baking powder to keep the crust light and tender.
- Sprinkle the pastry board with 3/4 tablespoon of quick rolled oats before rolling a pie crust. It tastes nutty and provides extra nutrition.
- When baking a single pie crust, place gently in the pan and prick thoroughly. Check after baking 5 minutes and prick again in any puffed areas.
- For a single pie crust, use a scrap of pastry and press the crust against the sides of the pan so that no air can get under the crust.
- Pies should be baked in non-shiny pans to enhance the browning. Glass baking dishes also work well.
- To prevent soggy pie crusts, brush the bottom crust with egg white before pouring in fruit filling, or sprinkle with a light coating of flour and sugar.
- For a quick crust, coat a pie pan with butter and press in crushed corn flake crumbs. This is especially good with pumpkin pie.
- For a shiny pie crust, brush the top of the pie with a mixture of 1 egg, 1 teaspoon sugar, 1/4 teaspoon salt, and 1 teaspoon cooking oil. Bake as usual.
- One tablespoon of lemon Jello over apple pie before putting on the top crust will prevent runover and add flavor. Try raspberry Jello on cherry pie.
- When making pumpkin pie, separate the eggs, reserving the whites. When all ingredients are mixed, add the stiffly beaten whites for a fluffier pie.
- Put a layer of marshmallows in the bottom of a pumpkin pie, then add filling. You will have a nice topping as they come to the surface.
- Vanilla adds flavor to fruit pies.
- The meringue on pie will be higher if you add a pinch of cream of tartar to the beaten whites.
- Mix 1 teaspoon cornstarch for each egg white with the sugar, then add it to the whites for a nice meringue.
- If the juice from your apple pie runs over in the oven, shake some salt on it, which causes the juice to burn to a crisp so it can be removed.
- To prevent crust from becoming soggy with cream pie, sprinkle crust with powdered sugar.
- Folding the top crust over the lower crust before crimping will keep the juices in the pie.
- In making custard-type pies, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.

Cakes, Desserts & Pies

Cakes

Pineapple Angel Food Cake

One-step angel food cake mix 1 (20 oz.) can crushed pineapple
with juice

Preheat oven to 350°. Mix cake mix and pineapple by hand until all is well moistened. Pour into 9x13-inch dry cake pan. Bake for 40 to 50 minutes, until top is dry and golden brown in color.

May be served plain or topped with low-fat Cool Whip.

*Norma Thallas,
Wilma Zimmerman*

Banana Cake

1 pkg. white cake mix	1/4 c. milk
1/4 c. oil	1 tsp. vanilla
1/2 tsp. baking soda	1 tsp. orange rind
2 eggs	1 tsp. lemon rind
1 1/2 c. ripe bananas	1/2 c. nuts

Mix cake mix, oil, baking soda and eggs. Beat on medium speed. Add rest of ingredients and beat on high. Bake at 350° for 30 minutes, or until done.

Anita Stogdill

Carrot Cake

4 eggs	2 tsp. baking powder
2 c. sugar	2 tsp. cinnamon
1 1/4 c. salad oil	1/2 tsp. salt
2 c. flour	4 c. ground carrots
2 tsp. baking soda	1/2 c. walnuts

Beat together eggs, sugar and salad oil. Mix flour, baking soda, baking powder, cinnamon and salt. Combine sugar, eggs and oil with dry ingredients. Add ground carrots and walnuts. Pour into a greased 9x13-inch pan and bake at 350° for 40 minutes.

Marlene Lee

Frosting for Carrot Cake

- | | |
|---|----------------------|
| 1 (8 oz.) pkg. Philadelphia cream
cheese | 2 tsp. vanilla |
| 1 stick butter | 1 lb. powdered sugar |

Mix all together and beat until fluffy.

Marlene Lee

Hugs and Chips Cheesecake

- | | |
|--|----------------------------------|
| 2 (3 oz.) pkg. cream cheese,
softened | 1 tsp. vanilla |
| 1 (14 oz.) can Eagle Brand milk | 1 c. mini chocolate chips |
| 1 egg | 1 tsp. flour |
| | 1 ready-made chocolate pie crust |

CHOCOLATE GLAZE:

- | | |
|-------------------|-----------------------|
| 1/2 c. mini chips | 1/4 c. whipping cream |
|-------------------|-----------------------|

Preheat oven to 350°. With mixer, beat cream cheese until fluffy; gradually beat in Eagle Brand until smooth. Add egg and vanilla; mix well. Toss chips with flour; stir into cheese mixture. Pour into crust. Bake 35 minutes, or until center springs back when lightly touched. Cool and top with glaze. Serve chilled. Refrigerate leftovers.

Chocolate Glaze: Melt 1/2 cup miniature chocolate chips with 1/4 cup whipping cream; cook and stir until thickened and smooth. Immediately spread over pie.

Kris Courter

Luscious Cheesecake Pudding Pie

- | | |
|-----------------------------------|---|
| 1/4 c. raspberry jam or spread | 2 (4 oz.-serving-size) pkg.
cheesecake flavored instant
pudding |
| 1 (8" or 9") graham cracker shell | 1/2 to 1 tsp. lime or lemon peel |
| 1 c. fresh or frozen raspberries | 8 oz. Cool Whip |
| 1 1/2 c. cold milk | |

Spread jam on bottom of crust. Top with raspberries. Pour milk into large bowl. Add pudding mix and lime or lemon peel. Beat with wire whisk 2 minutes, or until smooth (mixture will be thick). Immediately stir in whipped topping. Spoon over raspberries in crust. Refrigerate 3 hours, or until set. Garnish, if desired, with fruit or a dollop of Cool Whip.

Lucille Dempster

Cherry Cake

- | | |
|-----------------------------------|---------------------|
| 1 (20 oz.) can cherry pie filling | 2 sticks margarine |
| 1 (20 oz.) can crushed pineapple | 1 c. coconut |
| 1 pkg. yellow cake mix | 1 c. chopped pecans |

Put drained pineapple and cherry pie filling in bottom of greased 9x13-inch pan. Sprinkle dry cake mix on top. Pour melted oleo on top. Sprinkle with coconut and pecans. Bake at 350° for 50 minutes.

Serve with whipped cream or ice cream.

Lillian Brock

Cherry-Chocolate Cake

- | | |
|---------------------------|--|
| 1 pkg. chocolate cake mix | 1 (21 oz.) can Wilderness cherry fruit filling |
| 3 eggs | |

Combine above ingredients until well blended. Pour into greased and floured 9x13-inch pan. Bake at 350° for 35 to 40 minutes, or until cake springs back when lightly touched. Frost when cool.

Evelyn Carothers

Chocolate Cake

- | | |
|----------------------------|----------------|
| 1 1/2 c. boiling water | 1/4 tsp. salt |
| 3/4 c. margarine or butter | 1/2 c. cocoa |
| 2 c. sugar | 2 eggs, beaten |
| 2 c. flour | 1 tsp. vanilla |
| 2 tsp. baking soda | |

Pour boiling water over the margarine (or butter); add sugar and let stand until softened. Add sifted dry ingredients; mix well, then add beaten eggs and vanilla. Beat 3 minutes at medium speed. Pour into greased and floured 9x13-inch pan or two 8- or 9-inch layer pans. Bake at 350° for 30 to 40 minutes.

Good with 7-minute frosting and sprinkle with coconut.

Peggy Hood

Chocolate-Zucchini Cake

1/2 c. oil	2 eggs
1/2 c. (1 stick) margarine	1 tsp. vanilla
1 3/4 c. sugar	1 c. sour milk (1 T. vinegar)
2 c. peeled, grated zucchini	

Cream oil, margarine and sugar. Beat in eggs and zucchini.

Combine:

2 1/2 c. flour	3/4 tsp. cinnamon
1 tsp. baking soda	1/2 tsp. salt
4 T. cocoa	

Add to above. Add the vanilla and sour milk. Place in a 9x13-inch pan. Sprinkle 1/2 cup chopped nuts and 3/4 cup chocolate chips over mixture. Bake at 350° for 40 to 45 minutes.

Verla Keim

Crazy Cake

CAKE:	2 T. vinegar
3 c. flour	2 tsp. vanilla
2 c. sugar	2/3 c. oil
1 1/2 tsp. salt	2 c. cold water

ICING:

1 1/3 c. sugar	1/3 c. milk
6 T. oleo	2/3 c. chocolate chips

Cake: Mix all dry ingredients. Add liquids. Mix until smooth. Bake for 30 to 35 minutes at 350°.

Icing: Bring sugar, oleo and milk to a boil; cook 1 minute. Remove from heat and add chocolate chips. Beat until smooth.

Julia Sanford

Fruit Cocktail Cake

2 eggs, beaten	2 c. sugar
2 c. fruit cocktail (not drained), or 1 med. can	1/2 tsp. salt
2 c. flour	1 tsp. baking soda
	2 T. vanilla

Mix in bowl, by hand. Pour into a 9x13-inch pan (greased and floured). Sprinkle 1 cup brown sugar and 1 cup nuts on top. Bake 1 hour at 300°. Serve with whipped cream.

Note: You do not need to use a mixer.

Dorris Acord

Lemon-Apricot Cake

1 box lemon supreme cake mix
 1 1/4 c. apricot nectar
 1/2 c. cooking oil
 1/2 c. sugar

4 eggs
 1 c. confectioners' sugar
 Juice of 1 lemon

Mix first 4 ingredients together. Add 1 egg at a time; beat well. Pour into well greased 9-inch tube pan. Bake at 325° for 1 hour. Mix well confectioners' sugar and lemon juice. Pour over cake while still warm. Yield: 20 servings.

Alice Jancik

Mandarin Orange Cake

1 pkg. yellow cake mix
 1 can mandarin oranges, drained
 1/2 c. powdered sugar
 1 pkg. vanilla instant pudding

1 (8 oz.) can crushed pineapple (in juice)
 1 (8 oz.) ctn. Cool Whip

Mix cake as directed on package. Add mandarin oranges. Pour into 9x13-inch pan. Bake at 350°. Cool.

Topping: Mix Cool Whip, pudding, pineapple with juice and sugar. Put on top of cooled cake.

Refrigerate. Yield: 15 to 18 servings.

Helen Iden

Mexican Wedding Cake

2 c. flour
 2 c. sugar
 2 tsp. baking soda
 2 eggs

1 tsp. vanilla
 20 oz. crushed pineapple (juice & all)
 1 c. nuts

Mix all together. Bake in a 9x13x2-inch cake pan for 45 minutes at 350°. Frost cake while hot.

FROSTING:
 8 1/2 oz. cream cheese

2 c. powdered sugar
 1 stick margarine

Note: Can use more cream cheese and sugar if you like.

Diane Naujokaitis

Easy Peach Cake

1 lg. can sliced peaches
1 box yellow cake mix

1/2 c. melted margarine
1/2 c. chopped nuts (opt.)

Pour peaches and juice into greased 9x13-inch pan. Cut peaches into small pieces. Sprinkle dry cake mix on peaches. Work through with fork. Drizzle melted margarine on top. Bake at 350° for 40 to 50 minutes.

Serve with whipped topping.

Lillian Brock

Pineapple Pecan Cake

2 c. sugar
2 c. flour, all-purpose
2 tsp. baking soda
2 eggs

1 (20 oz.) can crushed pineapple,
undrained
1 c. chopped pecans

FROSTING:

1/2 c. butter, softened
1 (8 oz.) pkg. cream cheese,
softened

1 1/2 c. confectioners' sugar
1 tsp. vanilla

Combine first 5 ingredients; mix well. Stir in pecans. Bake in 9x13-inch pan at 350° for 40 to 45 minutes. Cool completely. Frost.

Beverly Tingley

Pumpkin Cake

1 spice cake mix
1 lg. can pumpkin pie mix
3 eggs

1/3 c. water
2 tsp. baking soda

Mix well. Bake in 9x13-inch pan at 325° for 45 minutes. Frost when cool.

FROSTING:

8 oz. Cool Whip

1/4 c. brown sugar
1 tsp. vanilla

Blend with electric mixer until well blended. The longer you mix, the better the frosting.

Ardelle Clevenger

Truly Different Cupcakes

2 sticks butter
 4 (1 oz.) sq. semi-sweet chocolate
 1 1/2 c. chopped nuts
 1 c. flour

4 eggs
 1 tsp. vanilla
 3/4 c. sugar

Melt together butter and chocolate. Stir in nuts. In a bowl, mix by hand the flour, sugar, eggs and vanilla. Fold the 2 mixtures together. Fill baking cups 3/4-full. Bake at 325° for 30 minutes.

Beverly Knott

7-Up Cake

1 box lemon cake mix
 2/3 c. vegetable oil

4 eggs
 1 (10 oz.) btl. 7-Up

Blend ingredients for 3 minutes with electric mixer at medium speed. Pour into greased and floured bundt pan. Bake at 350° for 25 to 30 minutes.

Sue Palmer

Double Boiler (7-Minute) Frosting

2 egg whites (1/4 c.)
 1 1/2 c. sugar
 1/4 tsp. cream of tartar (or 1 T. light
 corn syrup)

1/3 c. water
 1 tsp. vanilla

Combine egg whites, sugar, cream of tartar and water in top of double boiler. Beat on high speed 1 minute with electric mixer. Place over boiling water (water should not touch bottom of pan); beat on high speed 7 minutes. Remove pan from boiling water; add vanilla. Beat 2 minutes longer on high speed. Yield: fills and frosts two 8- or 9-inch layers or one 9x13-inch cake.

Peggy Hood

Desserts

Apricot Dessert

Vanilla wafer crumbs
1/2 c. butter
1 c. powdered sugar

2 beaten eggs
6 oz. dried apricots
1 c. whipped cream

First layer: Vanilla wafer crumbs.

Second layer: Beat together butter, powdered sugar and eggs.

Third layer: Apricots, cooked and sweetened. Cool. Cut bite-size. Add whipped cream.

Fourth layer: Vanilla wafer crumbs.

Top with whipped cream and salted peanuts. Refrigerate. Use a 9x9-inch square pan.

Corinne Howland

Banana Split Dessert

1 stick margarine
2 c. graham crackers
2 eggs
2 c. powdered sugar
2 sticks margarine, softened

3 to 5 sliced bananas
20 oz. crushed pineapple
1 (8 oz.) ctn. Cool Whip
1/2 c. chopped maraschino cherries
3/4 c. chopped pecans

Combine one stick melted margarine and graham cracker crumbs. Pack into 9x13-inch pan. Beat 2 eggs, powdered sugar and 2 sticks of softened margarine together for no less than 15 minutes. Spread over unbaked crumb crust. Add sliced bananas (a layer to cover) and drained pineapple. Spread Cool Whip over this. Sprinkle chopped maraschino cherries and pecans over the top. Refrigerate overnight. Yield: 15 to 18 large servings.

Patti Ford

Butterscotch Apple Crisp

- | | |
|---------------------------------|---|
| 4 c. sliced, peeled tart apples | 1 (3 1/2 oz.) pkg. cook & serve
butterscotch pudding mix |
| 1/2 c. packed brown sugar | 1/4 c. sugar |
| 2/3 c. + 1 T. flour, divided | 1 tsp. cinnamon |
| 1/2 c. water | 1/2 tsp. salt |
| 1/4 c. milk | 1/2 c. cold butter or margarine |
| 1/2 c. quick-cooking oatmeal | |

Place apples in ungreased 7x11x2-inch baking dish. In a bowl, whisk brown sugar, 1 tablespoon flour, water and milk. Pour over apples. In another bowl, combine oatmeal, pudding mix, sugar, cinnamon, salt and the remaining flour. Cut in butter to coarse crumbs. Sprinkle over apples. Bake at 350° for 45 to 50 minutes, or until topping is golden brown.

Serve with ice cream, if desired. Best eaten while hot or reheat leftovers slightly.

Thelma Taylor

Cherry Cheesecake

- | | |
|---|---|
| 1 (18.5 oz.) pkg. SuperMoist yellow
cake mix | 2 (8 oz.) pkg. cream cheese,
softened |
| 1/3 c. butter or margarine, softened | 2 c. sour cream |
| 3 lg. eggs | 1 T. vanilla |
| 3/4 c. sugar | 1/4 c. sugar |
| 2 tsp. vanilla | 1 (21 oz.) can Wilderness cherry fruit
filling |

Beat dry cake mix, butter and 1 large egg in a large mixer bowl at low speed until crumbly. Press lightly in ungreased 9x13x2-inch pan. Beat 2 large eggs, 3/4 cup sugar, 2 teaspoons vanilla and cream cheese until smooth and fluffy. Spread over crumb mixture. Bake at 350° for 20 to 25 minutes, until set. Mix sour cream, 1/4 cup sugar and remaining 1 tablespoon vanilla. Spread over cheese; cool. Spread Wilderness cherry fruit filling over sour cream mixture. Cover and refrigerate at least 8 hours. Yield: 16 to 18 servings.

Charlotte O'Dell

Chocolate Cherry Indulgence

- | | |
|--|---------------------------------|
| 1 chocolate cake mix | 1 can cherry pie filling |
| 1 (8 oz.) pkg. chopped pecans | 1 (16 oz.) ctn. whipped topping |
| 1 can prepared chocolate fudge
frosting | |

Prepare chocolate cake mix as directed. Cool cake. Frost with fudge frosting. Spread cherry pie filling on top. Sprinkle on chopped pecans. Cover with whipped topping.

Mary Loehr

Cream Puffs

1/2 c. butter
1 c. boiling water
1 c. flour

1/4 tsp. salt
4 eggs

Melt butter in boiling water; add flour and salt. Stir hard; cook until it does not separate. Cool slightly. Add eggs, one at a time, beating well after each. Bake at 450° for 15 minutes; 325° for 25 minutes on cookie sheet. Yield: 12 medium-size puffs.

Mary Kenyon

Baked Prune Whip

2 c. cooked prunes
4 T. sugar
2 T. orange juice

1 tsp. grated orange peel
1/2 tsp. cinnamon
4 egg whites

Remove pits from prunes and purée in blender. Add 2 tablespoons of sugar, orange juice, orange peel and cinnamon; blend well. Beat egg whites with the remaining 2 tablespoons sugar until stiff. Fold the puréed fruit into the egg whites and pile lightly in a greased 1 1/2-quart casserole dish. Bake at 350°, uncovered, for 20 to 30 minutes, until lightly browned and puffed like soufflé. Yield: 8 servings.

Approximately 105 calories per serving and low in cholesterol.

*Dorris A. Yates and
Cookbook Committee*

Pumpkin Dessert

1 lg. can pumpkin
1 c. white sugar
3 eggs, slightly beaten
1 regular pkg. yellow cake mix
Chopped nuts (opt.)

3 tsp. cinnamon
1 tsp. salt
1 can evaporated milk
3/4 c. butter or oleo

Mix the pumpkin, sugar, eggs, cinnamon, salt and milk. Pour into an ungreased 9x13-inch pan. Then top with the cake mix, butter and nuts that have been mixed together. Bake at 350° for 50 to 60 minutes. Serve with Cool Whip. Refrigerate to keep.

Patti Ford

Speedy Rice Pudding

4 c. milk	1 c. uncooked rice (instant)
1 egg, beaten	1/4 c. raisins
1 (3 oz.) pkg. cook & serve vanilla pudding mix	1/4 tsp. ground cinnamon
	1/8 tsp. ground nutmeg

In a saucepan, combine milk, egg and pudding mix. Add rice and raisins. Bring to a boil over medium heat, stirring constantly. Remove from heat; cool for 5 minutes, stirring twice. Pour into individual dessert dishes or a serving bowl. Serve immediately or cover with plastic wrap and refrigerate. Sprinkle with cinnamon and nutmeg before serving. Yield: 8 to 10 servings.

Margaret Brown

Rhubarb Cherry Crunch

CRUST:

1 c. oatmeal
1 c. brown sugar

Pinch of salt

1 c. flour
1/2 c. butter

FILLING:

2 c. diced rhubarb
1 c. sugar
1 c. water
2 T. cornstarch

Few drops red food coloring
1 tsp. almond flavoring
1 can cherry pie filling
1/2 c. nuts (opt.)

Crust: Mix oatmeal, brown sugar, salt, flour and butter together. Press half in bottom of 9x13-inch pan.

Filling: Dice the rhubarb and put on top of crust. Boil sugar, water and cornstarch together until thick. Add few drops of red food coloring and almond flavoring. Add pie filling and spoon over rhubarb. Sprinkle remaining crumbs over top and nuts, too. Bake 45 minutes at 350°.

Alice Guiles

Rhubarb Crunch

1 c. flour	1 c. white sugar
3/4 c. oatmeal	2 T. cornstarch
1/2 c. brown sugar	1 c. water
1/2 c. white sugar	1 tsp. vanilla
1/2 c. melted butter	Red food coloring (opt.)
4 c. diced rhubarb	

Mix first 5 ingredients until crumbly; press 1/2 the mixture into a 9-inch baking pan. Cover with rhubarb. Combine remaining ingredients; cook until thick and clear. Pour over rhubarb and top with remaining crumbly mixture. Bake 1 hour at 350°. Cool in pan. Cut into squares and serve with whipped cream or ice cream. Yield: 6 to 8 servings.

Note: I only cover this dessert with waxed paper, stays crunchier.

Barb Sealock

Rhubarb Dumplings

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

FILLING: 3 c. rhubarb, cut up

SYRUP: 3 c. sugar
3 c. boiling water 1/2 c. butter

Sift the flour, baking powder and salt. Cut in shortening until mixture resembles crumbs. Add milk gradually to mixture to form a fairly moist dough. Knead lightly and divide into 6 pieces; roll each 1/4-inch-thick. Place 1/2 cup rhubarb on each square and fold dough to make a ball. Put in deep baking pan (like a roaster). Dissolve sugar and butter in boiling water; pour over dumplings. Bake at 375° for 35 to 40 minutes.

Margaret Brown

Strawberry-Rhubarb Sundaes

- | | |
|---|--------------------------------|
| 2 c. chopped, fresh or frozen
rhubarb | 2 c. sliced fresh strawberries |
| 1/3 c. water | 3 c. ice cream |
| 1 (4-serving) pkg. Jello sugar-free
strawberry gelatin | 6 T. Cool Whip Lite |
| | 2 T. (1/2 oz.) chopped pecans |

In a medium saucepan, combine rhubarb and water. Cover and cook over medium heat for about 5 minutes, or until rhubarb is tender. Remove from heat. Stir in dry gelatin and strawberries. Refrigerate for at least 10 minutes. For each serving, place 1/2 cup ice cream in a dessert dish; spoon about 1/3 cup slightly-cooled rhubarb sauce over ice cream, and top with 1 tablespoon Cool Whip Lite and 1 teaspoon pecans. Yield: 6 servings.

Sugar and fat-free ice cream may be used if lower fat and sugar content needed. If desired, regular Jello may be used.

Eva Pettepier

Strawberry Charlotte Russe

- | | |
|----------------------------|---------------------|
| 1 jellyroll | 1/4 c. lemon juice |
| 1 pkg. strawberry gelatin | 2 egg whites |
| 1 c. hot water | 1/4 c. sugar |
| 1 c. mini marshmallows | 1 c. whipped cream |
| 1 pkg. frozen strawberries | 1 c. chopped pecans |

Cut jellyroll into 1/2-inch slices. Arrange slices over bottom of oiled 9x12-inch baking dish. Dissolve gelatin in hot water; add marshmallows and stir until dissolved. Add strawberries and lemon juice; chill and partially congealed. Beat until fluffy. Beat egg whites, gradually beat in sugar, fold into gelatin mixture. Blend in whipped cream and nuts. Pile mixture lightly onto jellyroll. Chill until firm. Yield: 12 servings.

*Ruth Lewer and
Cookbook Committee*

Strawberry Dessert

- | | |
|-------------------------------|-------------------------------------|
| 1 sm. angel food cake, broken | 1 (10 oz.) pkg. frozen strawberries |
| 1 c. boiling water | 8 oz. Cool Whip |
| 1 c. mini marshmallows | 1 (3 oz.) pkg. strawberry Jello |

Break angel food cake and put in 9x13-inch pan. Dissolve Jello in boiling water. Stir well. add marshmallows and strawberries, and cool. Fold in Cool Whip; pour over cake and refrigerate.

Can put a dollop of Cool Whip on top of serving and place a small strawberry on top.

Lucille Dempster

Strawberry Dessert

3 T. sugar	1 (8 oz.) pkg. cream cheese
2 c. crushed pretzels (not too fine)	2 c. mini marshmallows
3/4 c. melted margarine	2 (3 oz.) pkg. strawberry Jello
1/2 c. powdered sugar	2 1/2 c. boiling water
1 lg. ctn. Cool Whip	1 (10 oz.) pkg. frozen strawberries

Mix sugar, pretzels and melted shortening in a 9x13-inch pan. Bake 10 to 15 minutes in 350° oven (will look bubbly). Set aside to cool. Cream softened cream cheese and powdered sugar. Fold Cool Whip into cheese and sugar mix. Fold marshmallows in mix and spread over cooled baked layer. Dissolve Jello in boiling water; stir in berries. Chill until slightly thickened, then spread over cream cheese layer. Chill. (Good to make a day before.)
Yield: 16 to 20 servings.

Serve with a dollop of Cool Whip and a strawberry on top.

Lucille Dempster

Pies

Easy Apple Pie, Low-Fat

2 whole graham crackers, finely crushed	1 (4-serving-size) pkg. Jello brand lemon-flavored, sugar-free gelatin
5 med. apples, peeled & sliced	1 (4-serving-size) pkg. Jello brand vanilla-flavored, sugar-free cook & serve pudding
2 c. water	1/2 c. vanilla-flavored low-fat yogurt
1/2 tsp. cinnamon	
1/4 tsp. nutmeg	

Spray a 9-inch pie plate with nonstick cooking spray. Sprinkle with graham cracker crumbs, reserving 1 tablespoon for garnish. Bring apples, water and spices to a boil. Reduce heat to low and simmer 5 minutes. Stir frequently. Stir in gelatin and pudding mix until well blended. Bring to full boil on high heat. Let stand 5 minutes. Spoon into pie plate; sprinkle on reserved crumbs. Refrigerate 3 hours. Garnish each serving with 1 tablespoon yogurt. Yield: 8 servings.

Sinfully delicious at only 90 calories a slice, and low-fat. Diabetic exchanges per serving: 1 fruit and 1/2 starch.

Fran Aten

Sugar-Free Apple Pie

- | | |
|--|---------------------|
| 1 qt. Red or Yellow Delicious apples | 4 tsp. Sweet 'N Low |
| 12 oz. frozen, unsweetened apple juice | 1 1/2 tsp. cinnamon |
| 3 T. cornstarch | 1 tsp. nutmeg |
| 1/2 c. water | 1 tsp. vanilla |
| | 4 T. oleo |

Peel and slice apples; place in saucepan with apple juice. Cook over moderate heat until apples are tender. Add cornstarch to water and stir until dissolved. Add to hot cooked apples and continue cooking until mixture is thick. Remove from heat. Add Sweet 'N Low, cinnamon, nutmeg, vanilla and oleo. Pour into Vinegar Pie Crust and add top crust. Bake at 475° for 60 to 75 minutes.

Shirley Hiffernan

Sour Cream Apricot Pie

- | | |
|-----------------|----------------------|
| 1 c. sugar | 1/4 tsp. salt |
| 1 egg | 4 c. fresh apricots |
| 2 T. flour | 1 (9") unbaked crust |
| 1 c. sour cream | 1 crust for top |

Cook until thickened and pour into unbaked crust. Put crust on top and brush with 2 tablespoons sweet cream. Bake at 350° for 50 to 55 minutes.

Shirley Hiffernan

Better-Than-Candy Pie

- | | |
|--|---|
| 1 c. (1 med.) diced banana | 2/3 c. Carnation nonfat dry milk powder |
| 1 (6 oz.) Keebler chocolate-flavored pie crust | 1 1/4 c. water |
| 1/4 c. (1 oz.) chopped dry-roasted peanuts | 2 T. Peter Pan reduced-fat peanut butter |
| 1 (4-serving) pkg. Jello sugar-free instant butterscotch pudding mix | 3/4 c. Cool Whip Lite |
| | 2 (2 1/2") Nabisco chocolate graham crackers, made into fine crumbs |

Layer bananas in bottom of pie crust. Sprinkle 2 tablespoons peanuts over bananas. In a large bowl, combine dry pudding mix, dry milk powder and water. Mix well using a wire whisk. Blend in peanut butter until mixture is smooth. Pour pudding mixture evenly over peanuts and bananas. Refrigerate 5 minutes. Spread Cool Whip Lite evenly over set filling. In a small bowl, combine remaining 2 tablespoons peanuts and cracker crumbs. Evenly sprinkle mixture over top. Refrigerate at least 1 hour. Cut into 8 servings.

Hint: To prevent bananas from turning brown, mix 1 teaspoon lemon juice or sprinkle with Fruit Fresh.

Eva Pettepler

Fluffy Fruit Pie

- | | |
|---|--|
| 1 (21 oz.) can cherry pie filling,
divided | 1 c. cold milk |
| 1 (6 oz.) graham cracker pie crust
(9") | 1 (4-serving-size) pkg. vanilla
instant pudding mix |
| 1 (8 oz.) pkg. cream cheese,
softened | 1 (8 oz.) ctn. frozen whipped topping,
thawed |

Spread half of the cherry pie filling on bottom of pie crust. In a large bowl, beat cream cheese until smooth. Gradually add milk and pudding mix. Stir in remaining half of cherry pie filling. Gently stir in half of whipped topping. Spread over cherry filling. Top with remaining half of whipped topping. Refrigerate 3 hours. Yield: 8 servings.

Yvonne Overton

Chocolate Pie

- | | |
|---|------------------------|
| 1 (3 1/2 oz.) pkg. chocolate instant
pudding | 2 c. vanilla ice cream |
| 1 (3 1/2 oz.) pkg. vanilla instant
pudding | Cool Whip |
| 2 c. milk | Shaved chocolate |
| | Graham cracker crust |

Mix pudding and milk; add softened ice cream, and mix. Pour into graham cracker crust. Chill for 1/2 hour. Add Cool Whip and shaved chocolate. Store in the refrigerator.

Evelyn Carothers

Chocolate Pie

- | | |
|----------------------------|-----------------------|
| 1 lg. almond Hershey's bar | 1/2 c. milk |
| 2 c. mini marshmallows | 1/2 pt. whipped cream |

Melt together over low heat, the marshmallows, Hershey's bar and milk; cool. Fold in whipped cream and pour into graham pie shell. Refrigerator until set.

Note: May make the night before serving.

Wini Seaman

Chocolate Pie

1/4 c. cocoa

1/3 c. flour

3/4 c. sugar

1 baked pie shell

1 egg yolk

2 c. milk

1 tsp. vanilla

2 T. margarine

Combine cocoa, flour and sugar in the top of a double boiler. Stir in milk until smooth. Bring to a boil over medium heat. Beat egg yolk; add small amount of hot mixture and mix. Add yolk mixture to double boiler mixture carefully. Bring to a boil again. Remove from heat; add vanilla and margarine. Cool slightly and pour into baked pie shell. Top with meringue or top with whipped topping after pie is chilled.

Kathie Sealock

Chocolate Ribbon Pie

4 oz. cream cheese, softened

2 T. sugar

1 T. milk

8 oz. Cool Whip, thawed & divided

1 prepared chocolate-flavor crumb crust

2 c. cold milk

2 (4-serving-size) pkg. chocolate instant pudding

Beat cream cheese and 1 tablespoon milk. Gently stir in 1/2 of whipped topping. Spread on bottom of crust. Pour 2 cups milk into bowl. Add pudding mixes. Beat with wire whisk 2 minutes. Mixture will be thick. Pour over cream cheese layer. Refrigerate 4 hours, or until set. Just before serving, spread remaining whipped topping over pudding layer. Garnish with shaved chocolate. Yield: 8 servings.

Irene Boyd

Perfection Lemon Pie

1 1/2 c. water

1 1/2 c. sugar

1 T. butter

5 T. cornstarch

4 T. water

3 egg yolks

2 T. milk

1/4 tsp. salt

1/2 c. lemon juice (3 lemons will give you 1/2 c. juice)

Mix sugar, water and butter. Bring this to a boil. Lower heat. Add cornstarch and water, which has been mixed well. Cook until thick, stirring constantly. Beat egg yolks, milk and salt together and add to mixture. Cook over medium heat until thick, stirring constantly. Remove from heat. Add 1/2 cup lemon juice. Can add pulp. Cool a little more so all juice is blended and filling is thick. Pour into an 8-inch pie shell and top with meringue.

Vivian Ehlers

Lime Pie

1 (20 oz.) can sweetened
condensed milk
2 eggs

Cool Whip (opt.)
3/4 c. lime juice
1 (9") graham cracker crust

Mix milk, eggs and lime juice well. Pour into graham cracker crust. Bake at 350° for 20 minutes. Cool in refrigerator 4 to 5 hours, so that it sets well. Can put Cool Whip on when served.

Ruth Lewer

Peach-Blueberry Pie

2 c. sliced peaches
1 c. fresh blueberries
2 T. tapioca
1 T. flour
Squirt of lemon juice (equals 1 tsp.)

A little over a 1/2 c. white sugar
1/8 tsp. powdered mace
1/8 tsp. powdered cardamom
1/8 tsp. cinnamon (powdered)

TOPPING FOR 1 PIE:
1/2 c. Bisquick

2 T. soft butter
1/8 c. white sugar

Mix together and put in your favorite pie crust, using it only for a bottom crust.

Topping: Cut with pastry blender until it resembles coarse crumbs. Sprinkle over top of fruit pie. Bake on bottom rack of oven at 425°, then 30 minutes at 350° on middle rack of oven. Yield: one 8 1/2-inch pie.

Shirley Hiffernan

Peach Custard Pie

CRUST:
1 stick oleo

1 c. flour
1 (3 oz.) pkg. cream cheese

FILLING:
8 peaches, sliced & peeled, or
1 lg. can sliced peaches (well
drained)
2 eggs, beaten

1 T. butter
1 c. sugar
2 T. flour
1/2 tsp. vanilla

Mix softened cream cheese and oleo together; add flour, mixing well. Press into 8-inch pie plate, covering edge. Arrange peaches in pie plate. Combine eggs, butter, sugar, flour and vanilla. Pour mixture over peaches. Bake at 350° for 1 hour and 10 minutes. Yield: 8 slices.

Marilyn Doolittle

Pineapple Sour Cream Pie

- | | |
|--|--------------------------------|
| 1 (5 1/2 oz.) pkg. instant vanilla pudding mix | 2 c. sour cream |
| 1 (8 oz.) can pineapple | 1 T. sugar |
| | 1 (9") baked pie crust, cooled |

Combine pineapple with juice and pudding mix. Add sour cream and sugar. With electric mixer, beat 1 minute. Pour into pie crust and chill 3 hours. Add whipped topping 1 hour before serving.

This is a very good pie and is easy to make.

Luella Porter

Rhubarb Pie

- | | |
|------------------------|--------------------------------------|
| 1 unbaked 9" pie shell | 1 1/2 c. sugar |
| 1 1/2 c. bread crumbs | 1/2 tsp. lemon extract |
| 4 T. margarine | 3 1/2 c. rhubarb, cut in 1/2" pieces |
| 2 eggs, beaten | |

Mix above ingredients, except rhubarb. Put 1/3 of mixture in bottom of pie shell; add rhubarb. Spread rest of mixture on top. Bake at 350° for about 45 minutes, until golden brown on top.

Delicious served warm with vanilla ice cream.

Vada Barnes

Rhubarb-Strawberry Pie

- | | |
|--------------------------------|----------------|
| 2 c. raw rhubarb | 2 c. Cool Whip |
| 1 c. sugar | Pie crust |
| 1 (3 oz.) box strawberry Jello | |

Cook together the rhubarb and sugar. Add Jello and let cool. Add the Cool Whip to cold rhubarb. Mix well. Place in an 8- or 9-inch pie crust. (Can be graham cracker crust.) Chill.

I use a graham cracker crust.

Fern Livingston

Strawberry Glaze Pie

9" pastry shell, baked & cooled	1 c. sugar
6 c. fresh strawberries	5 T. cornstarch
1 1/2 c. water	Red food coloring

Wash berries; crush 1 cup of berries and cook with water for 2 minutes. Drain well with sieve; reserve juice. Add water if needed to make 1 1/2 cups juice. Discard cooked berries. In saucepan, combine sugar and cornstarch; stir in berry juice. Cook and stir over medium heat until thickened and clear. Stir in about 5 drops of red food coloring. Spread small amount of glaze mixture (1/4 cup) on bottom and sides of baked shell. Arrange half of the whole berries, stem-end down, in shell. Spoon half the remaining glaze carefully over berries, being sure each is covered. Arrange remaining berries, stem end down, on first layer. Spoon on remaining glaze, coating each berry. Chill 3 to 4 hours.

Angela Ford

Pink Cloud Pie

1 pkg. strawberry Jello (or any red)	1 (12 oz.) ctn. Cool Whip
2/3 c. boiling water	1 (10 oz.) pkg. frozen strawberries
1/2 c. cold water	1 graham cracker crust (deep-dish)
Ice cubes	

Stir Jello and boiling water in large bowl for 2 minutes, until completely dissolved. Mix cold water with ice cubes to make 1 1/4 cups. Add to gelatin, stirring until slightly thickened. Remove any ice. Stir or fold all but 1/2 cup Cool Whip into thickened Jello, using a wire whisk, until mixture is very thick and will mound. Spoon into graham cracker crust. Refrigerate 6 hours, or overnight, until firm. Garnish with remaining Cool Whip. Yield: 8 servings.

Lucille Dempster

Sour Cream Raisin Pie

3 egg yolks	1 tsp. cinnamon
1 1/4 c. sugar	1/8 tsp. allspice
1 1/2 c. sour cream	1 c. raisins
1/4 tsp. salt	

Mix all ingredients and pour into 9-inch pie shell. Bake at 425° for 10 minutes. Reduce oven to 350° and bake additional 20 to 25 minutes, or until done. Remove from oven; spread on meringue made from 3 egg whites and 6 tablespoons sugar. Return to oven to brown.

Frances Christensen

Buttermilk Pie Crust

6 c. flour
3 tsp. salt
2 c. Crisco

1/2 c. oleo
2 T. vegetable oil
1 c. buttermilk

Cut Crisco and oleo into flour and salt until crumbly; add oil and buttermilk. Mix until moist. Divide into balls and freeze. Yield: 8 (9-inch) shells.

Mary Kenyon

Flaky Pie Crust

BASIC MIX:
12 1/2 c. all-purpose flour

2 T. salt
5 c. Crisco

Mix flour and salt in a large bowl. Cut in shortening with pastry blender until evenly distributed. Mixture will resemble cornmeal in texture. Store in large airtight container. Keeps 12 weeks. Or put 2 1/2 cups of mixture in freezer bags and freeze. Keeps 12 months.

FOR DOUBLE CRUST OR 2 SINGLE CRUSTS:

2 1/2 c. flaky pie crust mix
1/4 c. ice water

1 egg, beaten
1 T. white vinegar

Crumble pie mix, if frozen, in medium bowl. In a small bowl, combine ice water, egg and vinegar. Sprinkle a spoonful of water mixture at a time over pie crust mix and toss with fork until dough barely clings together. Roll as usual. Bake at 425° for 10 to 15 minutes. Yield: double crust or 2 single crusts (9-inch).

Lois Riley

Candies, Cookies & Bars



Equivalent Can Sizes

Can Size	Approximate Net Weight	Approximate Cups
No. 1/4	4 to 4 1/2 ounces	1/2 cup
No. 1/2	8 ounces	1 cup
No. 1	9 1/2 to 13 ounces	1 1/4 cups
No. 1 (tall)	16 ounces	2 cups
No. 2	20 ounces	2 1/2 cups
No. 2 1/2	29 ounces	3 1/2 cups
No. 3	3 pounds 3 ounces	5 3/4 cups
No. 10	6 1/2 to 7 pounds 5 ounces	12 to 13 cups
6 ounce	6 ounces	3/4 cup
8 ounce	8 ounces	1 cup
12 ounce	12 ounces	1 1/2 cups
No. 300	14 to 16 ounces	1 3/4 cups
No. 303	16 to 17 ounces	2 cups

Alternate Cake Pans

If a recipe calls for:	Use:
Two 8 x 1 1/2 - inch round pans	18 to 24 (2 1/2") cupcake pan cups
Three 8 x 1 1/2 - inch round pans	Two 9 x 9 x 2 - inch square pans or one 13 x 9 x 2 - inch oblong pan
Two 9 x 1 1/2 - inch round pans	Two 8 x 8 x 2 - inch square pans
One 9 x 5 x 3 - inch loaf pan	One 9 x 9 x 2 - inch square pan
Two 9 x 5 x 3 - inch loaf pans	One 10 x 4 - inch tube pan
One 8 x 4 x 3 - inch loaf pan	One 8 x 8 x 2 - inch square pan
One 9 x 3 1/2 - inch angel cake pan	One 10 x 3 3/4 - inch bundt pan or one 9 x 3 1/2 - inch fancy tube pan

Candies, Cookies & Bars

Candies

Marshmallow Cream Fudge

- | | |
|--|------------------------------------|
| 1 (7 oz.) jar marshmallow creme | 1/2 c. chopped nuts |
| 1/4 c. butter or margarine | 1 1/2 c. sugar |
| 1 (12 oz.) pkg. semi-sweet chocolate chips | 2/3 c. evaporated milk (5 oz. can) |
| | 1 tsp. vanilla |

In a saucepan, combine marshmallow creme, sugar, milk, and salt and butter. Bring to a boil, stirring constantly, over moderate heat. Boil 5 minutes, then remove from heat. Add semi-sweet chocolate; stir until morsels melt and mixture is smooth. Stir in nuts and vanilla. Pour into an 8-inch square pan. Chill in refrigerator until firm, about 2 hours.

Hazel Baker

Hazel and her husband were very active within our church family.

Penocha

- | | |
|------------------|---------------|
| 1 c. brown sugar | 1 T. vanilla |
| 1 c. white sugar | 1 c. walnuts |
| 1/2 c. milk | Speck of salt |
| 1 T. butter | |

Combine and bring all ingredients to a boil (except the nuts) in a saucepan, until a drop forms a soft ball in cold water. Remove from heat. Add nuts; beat well until thick and creamy. Pour into buttered pan and cut into squares.

Suggestions: If too soft, add a small amount of powdered sugar. If too hard, add a little cream.

Harriette Smith

Harriette and Cliff have now moved to be near their son in their retirement years.

Easy Peanut Clusters

- | | |
|--|----------------------|
| 1 lb. almond bark | 1 lb. salted peanuts |
| 1 (12 oz.) pkg. semi-sweet chocolate chips | |

Melt bark and chips in microwave. Occasionally stir to mix until all is melted. Stir in peanuts. Drop by teaspoonfuls onto waxed paper and chill. I use small papers to fill instead of dropping onto waxed paper.

Kris Courter

Microwave Peanut Brittle

- | | |
|--------------------|--------------------|
| 1 c. sugar | 2 T. oleo |
| 1/2 c. white syrup | 1 tsp. vanilla |
| 1 c. raw peanuts | 1 tsp. baking soda |

Combine sugar, syrup and nuts; cook 4 minutes and stir. Cook another 4 minutes. Take out. Add oleo and vanilla; cook 2 more minutes. Take out and add baking soda; spread quickly on greased cookie sheet. When set, break up into pieces. Store in paper bag or oatmeal box to keep crisp so it will not get sticky.

Evelyn Carothers

Peanut Butter Crunch

- | | |
|----------------------------|------------------------|
| 2 lb. almond bark | 2 c. mini marshmallows |
| 1 c. crunchy peanut butter | 3 c. Rice Krispies |
| 1 c. dry-roasted peanuts | |

Melt almond bark, and add peanut butter; mix well. Mix in rest of ingredients well. Drop onto waxed paper.

Ardelle Clevenger

Cream Pralines

- | | |
|-------------------------|-------------------|
| 1 lb. light brown sugar | 1 T. butter |
| 1/8 tsp. salt | 2 c. pecan halves |
| 3/4 c. evaporated milk | |

Mix brown sugar, salt, milk and butter in a 2-quart pan. Cook and stir over low heat until sugar dissolves. Add pecans and cook to 234°, stirring constantly. Remove from heat and cool 5 minutes; stir rapidly until mixture begins to thicken and coat pecans slightly. Drop rapidly by tablespoons on aluminum foil, or a lightly-buttered cookie sheet to form patties. If candy becomes stiff, add a few drops of hot water. Let patties stand until cool and set. Yield: 20 large pralines.

Fran Aten

Marshmallow Popcorn Balls

- | | |
|--------------------------|---|
| 6 T. butter or margarine | 1/2 of 3 oz. pkg. (3 T.) raspberry-flavored gelatin |
| 3 c. mini marshmallows | 3 qt. unsalted popped corn |

In medium saucepan, melt butter or margarine over medium-low heat. Add marshmallows; stir until melted. Blend in dry gelatin. Pour over popcorn. Mixing well with buttered hands, form into balls. Yield: 12 (3-inch) balls.

I double the recipe, but any larger than that is hard to work with. Do not add water to Jello.

Arbutus McCormick

Cherry Mash Candy

- | | |
|--------------------------------------|--|
| 1 tsp. butter | 1 (6 oz.) pkg. semi-sweet
chocolate chips |
| 12 lg. marshmallows | 3/4 c. peanut butter |
| 1 lb. roasted peanuts, crushed | 1 can ready-to-spread cherry
frosting |
| 1 (16 oz.) pkg. milk chocolate chips | |

Melt chocolate chips and peanut butter in top of double boiler. Stir in peanuts. Pour 1/2 of chocolate mixture in waxed paper-lined 9x13-inch pan. Chill. Melt the 12 marshmallows with 1 teaspoon butter in saucepan. Add the frosting when the marshmallows are completely melted. Stir just to mix. Pour on top of chilled chocolate mixture. Chill for 5 to 10 minutes before adding the rest of the chocolate on top. Chill. Cut to desired size and store in the refrigerator.

Doris Heineman

Cookies & Bars

Brownie Zebra Bars

- | | |
|---------------------------------|-----------------------------|
| 1 pkg. brownie mix (2 egg kind) | 1 (8 oz.) pkg. cream cheese |
| 1 egg | 2 eggs |
| 5 T. softened butter | 1/3 c. sugar |
| 2 T. flour | 3/4 tsp. vanilla |

First Step: Mix brownie mix as directed on box, adding 1 more egg. Spread half of this in a greased 9x13-inch pan.

Second Step: In a separate bowl, soften the cream cheese. Add softened butter, eggs, sugar, flour and vanilla. Mix well and spread on bottom layer of brownie mix.

Third Step: Add rest of brownie mix on top and swirl top with a knife. Bake at 350° for about 36 minutes.

This is rich and delicious, does not need to be frosted.

Alice Guiles

Butterscotch Bars

1 c. sugar	1/2 c. flaked coconut
2 eggs, beaten	1/2 c. nuts (opt.)
3/4 c. margarine	1 (12 oz.) pkg. butterscotch chips
2 1/2 c. graham cracker crumbs	1/2 c. peanut butter
2 c. mini marshmallows	

Cook sugar, eggs and oleo together for 4 minutes, stirring constantly. Cool somewhat before adding cracker crumbs, coconut, marshmallows and nuts. Press into a 9x13-inch pan. Melt chips and add peanut butter. Spread on top of bars.

These are delicious and very rich.

Mary DeHart

Chocolate Sherry Cream Bars

BASE:	2 c. sugar
4 oz. baking chocolate	1 c. flour
1 c. butter	1/2 tsp. salt
4 eggs	1 tsp. vanilla
FILLING:	1/4 c. cream
1/2 c. butter	4 T. sherry
4 c. powdered sugar	1 c. chopped walnuts
TOPPING:	3 T. water
6 oz. semi-sweet chocolate bits	4 T. butter

Base: Melt chocolate and butter over boiling water and then cool slightly. Beat eggs until light and fluffy. Gradually add all the sugar. Then add the chocolate mixture, flour and vanilla. Beat for 1 minute. Pour into greased and floured pan, 10x14 inches. Bake this 25 minutes at 325°. Cool.

Filling: Beat butter and sugar together; gradually add cream and sherry. Then add walnuts. Spread over the chocolate base. Chill this in refrigerator.

Topping: Melt chocolate bits with water and butter over boiling water. Mix well. Drizzle this over bars and let it harden before cutting.

This takes time, is expensive, but "Oh so delicious".

Fran Aten

Unbaked Coconut Bars

1/2 c. milk
2/3 c. butter
2 c. sugar
3 c. quick oatmeal

4 to 6 T. cocoa
1 c. coconut
1/2 c. nuts
1/4 tsp. salt

Combine milk, butter and sugar in saucepan. Boil hard for 1 minute. Have ready in separate bowl, the oatmeal, cocoa, coconut, nuts and salt. Pour the syrup over the dry ingredients and mix well. Drop on waxed paper by teaspoon. Chill and serve.

Mary DeHart

Caramel Bars

1 (50 piece) pkg. caramels
1 pkg. German chocolate cake
mix

1/3 c. evaporated milk
1/3 c. evaporated milk
3/4 c. melted oleo

Melt caramels and 1/3 cup evaporated milk in a double boiler. Mix in another bowl, the cake mix, oleo and other 1/3 cup evaporated milk. Pour half the batter in a greased 9x13-inch pan. Pat down and bake for 6 minutes at 350°. Then remove from oven; pour caramel mixture over. Sprinkle 1/2 cup chocolate chips on and add remaining batter (with nuts, if desired). This will be stiff and just be put on in spoonfuls. Return to oven and bake until set.

Bethene Adams

Chewy Walnut Squares

1 egg, unbeaten
1 c. brown sugar, packed
1 tsp. vanilla
1/2 c. sifted flour

1/4 tsp. baking soda
1/4 tsp. salt
1 c. coarsely-chopped walnuts

Grease an 8-inch square pan. Stir together egg, brown sugar and vanilla. Quickly stir in flour, baking soda and salt. Add walnuts. Spread in pan and bake at 350° for 18 to 20 minutes. Leave in pan. Cut into 2-inch squares. Yield: 16 squares.

Julia D. Trotter

Chocolate Cookie Cake

4 T. cocoa
2 sticks oleo
1 c. water
2 c. flour
1 tsp. vanilla

1 tsp. baking soda
2 c. sugar
1 tsp. cinnamon
1/2 c. buttermilk or sour cream
2 eggs

FROSTING:

1/2 stick oleo
2 T. cocoa
1 tsp. vanilla

3 T. milk
1/2 c. nuts (opt.)
Powdered sugar

Bring first 3 ingredients to a boil in a large (3 quart) saucepan. Add all the remaining ingredients to the boiled sauce. Mix thoroughly and pour into a well-greased jellyroll pan (standard cookie sheet). Bake at 400° for 20 minutes. When cool, prepare frosting, adding enough powdered sugar to make a smooth frosting, but not runny.

The boys' favorite. One pan for mixing cookie cake; clean it out and use for frosting too.

Konnie Wiegman

Chocolate Delights

1 c. oleo
1 c. brown sugar
1 egg

1 1/2 c. sifted flour
1 tsp. vanilla

Mix and press into a 9x13-inch pan. Bake for 15 to 20 minutes. Bake at 375°. As soon as mixture comes out of oven, lay plain Hershey's bars on top of mixture. You can sprinkle with nuts, if desired; press the nuts into the melted chocolate.

Fast and so good.

Lucy Rosenberg

Dream Bars

1/2 c. butter or margarine
1 c. flour
1/2 c. brown sugar
1 c. brown sugar
1 tsp. vanilla
1 c. nuts, chopped

1/4 tsp. salt
2 eggs
2 T. flour
1/2 tsp. baking powder
1 1/2 c. coconut

Mix first 3 ingredients into a paste. Spread in a 9x13-inch greased pan. Bake at 350° for 10 minutes. Mix remaining ingredients and spread over baked crust. Bake at 350° for 20 minutes. Cut into bars while still warm.

My husband's favorite!

Konnie Wiegman

Frosted Ginger Bars

1/3 c. sugar	1/2 c. hot water
1/2 c. margarine	Pinch of cloves
1/2 c. molasses (not syrup)	Pinch of nutmeg
1/4 tsp. ginger	1/2 tsp. baking soda
1/2 tsp. cinnamon	2 c. flour

Mix in no particular order, but stir well. Lightly grease and flour a 9x13-inch pan. Bake in a 350° oven for 25 to 28 minutes. Frost with a light vanilla icing when cool.

Lorraine Pearce

Frosted Banana Bars

1/2 c. butter or margarine, softened	1 tsp. vanilla extract
2 c. sugar	2 c. all-purpose flour
3 eggs	1 tsp. baking powder
1 1/2 c. mashed ripe bananas, about 3 med.	Pinch of salt
	1/2 c. nutmeats

In a large mixing bowl, cream softened butter and sugar. Beat in eggs, bananas and vanilla. Combine the flour, baking soda and salt. Add to creamed mixture and mix well. Add floured nutmeats. Pour mixture into a greased 10x15x1-inch baking pan. Bake at 350° for 25 minutes, or until bars test done. Cool.

Frost with your favorite cream cheese frosting. The flavor improves if you wait a day before serving. Cut into squares. Excellent for church coffees.

Fern M. Brown

Fudge Bar Cookies

1 (12 oz.) pkg. chocolate chips	2 eggs
1 can sweetened condensed milk	1 tsp. vanilla
3 T. butter	2 1/2 c. flour
1/2 c. chopped nuts	1 tsp. baking soda
2 tsp. vanilla	1 tsp. salt
1 c. oleo	3 c. quick oatmeal
2 c. brown sugar	1/4 c. chopped walnuts

Mix chocolate chips, sweetened condensed milk and butter together. Heat until chocolate chips are blended. Add nuts and vanilla; stir until well blended and set aside.

Cream oleo and brown sugar. Add eggs and vanilla. Sift flour, baking soda and salt; add to creamed mixture. Fold in oatmeal and walnuts. Press 2/3 of dough mixture into a 15x18x1-inch pan. Pour fudge mixture over dough. Top with remaining batter. Drop small amounts over filling. It doesn't need to cover the chocolate mixture completely. Bake at 350° for 20 to 25 minutes. Do not overbake as the filling will lose its creaminess. Cut into bars.

Anita Stogdill

German Crumble Bars

1/2 c. butter or margarine	1 egg
2 c. brown sugar	1 c. sour milk <u>or</u> sour cream
2 c. flour	1 tsp. baking soda
2 tsp. cinnamon	1/2 c. white sugar

Mix together the butter or margarine, brown sugar, flour and 1 1/2 teaspoons cinnamon until crumbly. Pat half of the mixture into a greased 9x13-inch pan. To the remaining half of crumb mixture, add the egg, sour milk or cream and baking soda. Mix and pour over the crumb mixture in pan. Mix together 1/2 teaspoon cinnamon and white sugar; sprinkle over mixture in pan. Bake at 350° for 25 to 30 minutes.

I use sour cream. It makes the bars more moist. This was one of the favorites of our boys.

Konnie Wiegman

Holiday Cookies

1 c. shortening (1/2 butter)	2 eggs
2 c. brown sugar, packed	1/2 c. sour milk or buttermilk

Mix and stir in:

3 1/2 c. sifted flour	1 tsp. salt
1 tsp. baking soda	

Add:

1 1/2 c. broken pecans	2 c. candied cherries
2 c. dates	

Chill 1 hour and drop by teaspoon 2 inches apart. Bake at 375° for 12 minutes, or until done.

Fern M. Brown

Lemon Goopy Bars

1 lemon cake mix	1 (8 oz.) pkg. cream cheese, softened
2 eggs	1 lb. powdered sugar
1 stick butter	2 eggs

Mix cake mix, 2 eggs and butter. Put into a 9x13-inch pan. Then mix cream cheese, 2 eggs and powdered sugar until smooth. Spread over first mixture. Bake at 350° for 35 to 40 minutes.

Laura (Keim) Holcomb

Mochas

1 1/2 c. sugar
3 eggs
1 tsp. vanilla
1/2 c. cold water

1 1/2 c. flour
1/2 tsp. baking soda
1 slightly-rounded tsp. cream of tartar

FROSTING:
1/2 c. butter or oleo
3 T. cream

1 tsp. vanilla
Powdered sugar, to make stiff
Peanuts

Sift flour, baking soda and cream of tartar several times. Add other ingredients. Bake in flat 9x13-inch pan at 350° for 30 minutes. Cut into 1-inch squares. Frost each square on all sides and roll in ground peanuts.

This was a recipe of my mother's, Esther Head, and is a great favorite of my family.

Elaine Walton

Oatmeal Bars

1 c. margarine
3/4 c. powdered sugar
2 tsp. vanilla

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

GLAZE:
Margarine
Milk

Powdered sugar
Almond flavoring

Blend margarine and powdered sugar. Add remaining ingredients. Pat in bottom of cookie sheet. Bake in 325° oven for 20 to 25 minutes, just until starting to brown. While bars are baking, prepare a thin glaze. As soon as browned, remove from oven. Pour glaze over bars. Cut into squares while warm. Bars will break; do not cut until cool. Baking time can vary according to size of your cookie sheet. Make sure it starts to brown before you remove from oven.

These are always a big hit at Sunday Morning Coffee Hour at church.

Tom Watson

Pecan Pie Bars

CRUST:

3 c. flour
1/2 c. sugar

1 c. (2 sticks) butter or margarine
1/2 tsp. salt

FILLING:

4 eggs, slightly beaten
1 1/2 c. light corn syrup
1 1/2 c. sugar

3 T. butter, melted
1 1/2 tsp. vanilla extract
2 1/2 c. chopped pecans (I use
1 1/2 c.)

Beat flour, 1 cup butter, 1/2 cup sugar and salt until mixture resembles crumbs. Heavily grease bottom and sides of 10x15-inch baking pan at least 1 1/2 inches deep. Press mixture firmly into pan and bake at 350° for 20 minutes.

Blend eggs, corn syrup, 1 1/2 cups sugar, 3 tablespoons butter and vanilla. Stir in chopped pecans. Spread over hot crust. Bake at 350° for 25 minutes, or until set. Cool and cut into bars. Yield: 50 bars.

Charlotte O'Dell

Pumpkin Pie Squares

1 c. sifted flour
1/2 c. brown sugar, firmly packed
1/2 c. quick-cooking rolled oats
1/2 c. butter or regular margarine
1 (1 lb.) can pumpkin (2 c.)
1 (13 1/2 oz.) can evaporated
milk
2 eggs

3/4 c. sugar
1/2 tsp. salt
1 tsp. ground cinnamon
1 tsp. ground ginger
1 tsp. ground cloves
1/2 c. brown sugar, firmly packed
1/2 c. chopped pecans
2 T. butter or regular margarine

Combine flour, oats, the 1/2 cup brown sugar and 1/2 cup butter or margarine; mix until crumbly. Press into an ungreased 9x13x2-inch pan. Bake in a 350° oven for 15 minutes. Combine pumpkin, evaporated milk, eggs, sugar, salt, cinnamon, ginger and cloves in a bowl, blending well. Pour into baked crust and continue baking for 20 minutes.

Topping: Blend pecans, 1/2 cup brown sugar and 2 tablespoons of butter; sprinkle over the pumpkin filling. Return to oven and bake for 15 to 20 minutes, or until the filling is set. Cool pan on rack before cutting into serving squares. Yield: 12 generous servings.

*Joyce Brown Delbridge,
Fern M. Brown*

Frosted Pumpkin Bars

2 c. flour	2 tsp. cinnamon
2 c. sugar	4 eggs
1 tsp. baking powder	1 c. vegetable oil
1 tsp. baking soda	1 c. pumpkin
1/2 tsp. salt	1 c. nuts or raisins (opt.)
FROSTING:	3/4 box powdered sugar
3 oz. cream cheese	6 T. oleo
1 tsp. vanilla	1 tsp. milk

Combine dry ingredients; mix together well. Make well in center of dry ingredients; add eggs, oil and pumpkin. Mix well and add nuts or raisins. Pour into jellyroll pan. Bake 20 to 25 minutes at 350°.

Cool, then frost.

Barb Smith

Pumpkin Bars

2 c. sugar	2 tsp. baking powder
1 c. salad oil	1 tsp. cinnamon
4 eggs	1 tsp. baking soda
2 c. pumpkin	1 tsp. vanilla
2 c. flour	

Mix all together and pour into jellyroll pan(s) (one extra-large or 2 smaller pans). Bake at 350° for 20 to 25 minutes; cool. Yield: about 60 bars.

FROSTING:	1 tsp. vanilla
1 sm. pkg. Philadelphia cream cheese	3 c. powdered sugar
3/4 stick margarine or butter	2 T. milk

Mix all together and spread on bars when cooled.

*Evelyn Carothers,
Ethel Howard*

Pumpkin Bars

4 eggs	1 tsp. salt
1 2/3 c. sugar	1 tsp. baking soda
1 c. oil	1 (3 oz.) pkg. softened cream cheese
1 (16 oz.) can pumpkin	1/2 c. butter
2 c. flour	1 tsp. vanilla
2 tsp. baking powder	2 c. powdered sugar
2 tsp. ground cinnamon	

Beat together eggs, oil and pumpkin until light and fluffy. Stir together flour, baking powder, cinnamon, salt and baking soda. Add to pumpkin mixture and mix thoroughly. Spread batter into ungreased 10x15x1-inch pan. Bake in 350° oven for 25 to 30 minutes; cool.

Icing: Cream together cream cheese and butter. Stir in vanilla. Add powdered sugar, a little at a time, beating well until mixture is smooth. Cut into bars.

Dianna Sullivan

Raisin Coffee Bars

1/2 c. shortening	3 c. flour
2 c. brown sugar	1 c. black coffee (cold), with
2 eggs	1 tsp. baking soda
1/4 tsp. salt	1 c. raisins
1/2 tsp. cinnamon	1/2 c. nuts
1/2 tsp. cloves	

Mix shortening and sugar; add eggs. Sift flour, salt, cinnamon, cloves and baking powder. Mix alternately with coffee-soda mix. Add raisins and nuts. Bake on cookie sheet at 350° for 10 to 15 minutes, or until done. Frost with a thin powdered-sugar frosting.

Lucille Dempster

Salted Nut Bars

1 yellow cake mix	1/3 c. margarine
1/2 c. margarine	1 (12 oz.) pkg. peanut butter chips
1 egg	2 1/2 c. Rice Krispies
3 1/2 c. marshmallows	1 (12 oz.) pkg. salted peanuts
2/3 c. Karo syrup	

Mix cake mix, margarine and egg until crumbly. Bake for 10 to 12 minutes in a 350° oven. Take out of oven and sprinkle on 3 1/2 cups marshmallows. Return pan to oven for 2 to 3 minutes to let marshmallows puff. In a pan, melt together the Karo syrup, margarine and peanut butter chips. Then add 2 1/2 cups Rice Krispies and the peanuts; stir gently. Then spread over the marshmallow mixture. Cool and cut into bars.

Amy Gillispie

Salted Nut Roll Bars

Yellow cake mix	2 tsp. vanilla
2/3 c. butter or margarine	1/4 c. margarine
1 egg	Peanut butter chips
3 c. mini marshmallows	2 c. salted peanuts
2/3 c. corn syrup	

Mix cake mix, butter and egg. Pat into ungreased 9x13-inch pan. Bake at 325° for 12 minutes. Top with marshmallows. Bake 7 to 10 minutes, until melted. Cool. Heat corn syrup, vanilla, margarine and peanut butter chips until melted. Pour over cooled marshmallows. Top with peanuts.

Kelly Pearce

Sour Cream Raisin Squares

1 c. butter or margarine, softened	1 tsp. baking powder
1 c. brown sugar, packed	1 tsp. baking soda
2 c. all-purpose flour	1/8 tsp. salt
2 c. quick-cooking oats	

FILLING:	1 1/2 c. raisins
4 egg yolks	1 c. sugar
2 c. (16 oz.) sour cream	1 T. cornstarch

In a mixing bowl, cream the butter and brown sugar. Beat in flour, oats, baking powder, baking soda and salt (mixture will be crumbly). Set aside 2 cups; pat remaining crumbs into a greased 9x13x2-inch baking pan. Bake at 350° for 15 minutes. Cool. Meanwhile, combine filling ingredients in a saucepan. Bring to a boil; cook and stir constantly for 5 to 8 minutes. Pour over crust; sprinkle with reserved crumbs. Return to the oven for 15 minutes. Yield: 12 to 16 large servings.

These are so rich I usually cut them into smaller portions.

Dorothy Norton

Sour Cream-Rhubarb Squares

1/2 c. granulated sugar	1 egg
1/2 c. chopped nuts	2 c. flour
1 T. butter or margarine, melted	1 tsp. baking soda
1 tsp. cinnamon	1/2 tsp. salt
1 1/2 c. packed brown sugar	1 c. dairy sour cream
1/2 c. shortening	1 1/2 c. rhubarb, cut into 1/2" pieces

Mix granulated sugar, nuts, butter or margarine, and cinnamon until crumbly; set aside. Cream together brown sugar, shortening and egg. Thoroughly stir together flour, baking soda and salt; add to creamed mixture alternately with sour cream. Stir in rhubarb. Turn into greased and floured 9x13x2-inch baking pan. Sprinkle with reserved topping. Bake in 350° oven for 45 to 50 minutes. Cut into squares. Serve warm or cool.

Even better topped with ice cream.

Millie Daggett

Brownie Squares

1 stick oleo	3 to 4 eggs
1 c. white sugar	
Beat together.	
Then add alternately:	
1 (1 lb.) can Hershey's chocolate syrup	1 c. + 1 T. flour

When smooth, add 1/2 cup nuts.

Pour on an 11x15-inch cookie sheet with edges. Bake at 350° for 30 minutes.

Frosting: Cook until it comes to a full boil, then boil only 30 seconds.

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

Remove from heat and add 1/2 cup chocolate chips. Beat until smooth and frost.

Joyce Epperson

Buttermilk Brownies

2 c. flour
2 c. sugar
1/2 lb. margarine
1/4 c. cocoa
1 c. water

2 eggs
1/2 c. buttermilk
1 tsp. baking soda
1 tsp. vanilla

FROSTING:
6 T. margarine
6 T. milk

1 1/2 c. sugar
1/2 c. chocolate chips
1 tsp. vanilla

Bring to a boil the margarine, cocoa and water. Pour this mixture over flour and sugar; beat well. Add eggs, buttermilk, baking soda and vanilla; beat well. Bake on jellyroll sheet (10 1/2 x 15 inches approximately). Bake at 400° for 20 minutes.

Frosting: Combine butter, milk and sugar in saucepan. Boil 30 seconds, then add chocolate chips and vanilla. Beat until cool and spread on cooled brownies.

Betty (Mrs. Leland) Smith

Caramel Brownies

14 oz. caramels
1/3 can evaporated milk
1 pkg. German chocolate cake mix

3/4 c. butter or margarine, melted
1 c. chopped nuts
1 c. (or 6 oz.) semi-sweet chocolate chips

Combine caramels and 1/3 cup evaporated milk in a double boiler or microwave bowl. Stir until melted and smooth; set aside. Grease and flour a 9x13-inch pan. Combine in a large mixing bowl, the dry cake mix, butter, 1/3 cup evaporated milk and nuts. Stir by hand until dough holds together. Press half the dough into the pan, saving the other half for the topping. Bake 6 minutes in 350° oven. Sprinkle chocolate chips over baked crust. Pour melted caramels over chocolate chips. Crumble reserved dough on top. Bake 15 to 18 minutes at 350°. Cool slightly (5 minutes or so) and refrigerate for 30 minutes to set caramels. Cut into bars.

For an extra sinful bar, top with fudge frosting.

Opal Knott

Chocolate Chip Blonde Brownies

2 c. sifted flour	2/3 c. butter or margarine
1 tsp. baking powder	2 c. brown sugar, firmly packed
1/4 tsp. baking soda	2 eggs, slightly beaten
1 tsp. salt	2 tsp. vanilla
1 c. chopped nutmeats	6 oz. chocolate chips, semi-sweet

Melt shortening in saucepan. Remove from heat and add sugar (add 2 tablespoons hot water if vegetable shortening is used). Cool. Stir in eggs and vanilla. Sift flour, baking powder, baking soda and salt together. Add nutmeats. Add to first mixture, a small amount at a time, mixing well after each addition. Spread in a greased 9x13-inch pan. Sprinkle chocolate chips over top. Bake at 350° for 20 to 25 minutes. Cool and cut into bars.

Lucille Dempster

Never-Fail Brownies

1 c. sugar	1/2 tsp. baking powder
4 eggs	1 c. + 2 T. flour
1/2 c. butter or margarine	1/2 tsp. salt
1 (1 lb.) can Hershey's chocolate syrup	1 c. chopped nuts

Mix all ingredients, except nuts, at low speed until mixed. Then beat 1 minute at medium speed. Add nuts. Pour into greased 9x13-inch pan. Bake at 350° for 30 minutes.

Recipe given to me by Judi J., a college classmate.

Judy Hovinga

Texas Brownies

2 c. flour	1/4 c. cocoa
2 c. sugar	1/2 c. buttermilk
1/2 c. margarine	2 eggs
1/2 c. shortening	1 tsp. baking soda
1 c. strong coffee	1 tsp. vanilla

FROSTING:

1/2 c. oleo	1/4 c. milk
2 T. cocoa	3 1/2 c. powdered sugar
	1 tsp. vanilla

Combine first 6 ingredients; bring to a boil. Pour over flour and sugar. Add buttermilk, eggs, baking soda and vanilla; mix well. Pour into greased and floured jellyroll pan. Bake at 400° for 20 minutes.

Frosting: Cook oleo, cocoa and milk to boiling. Add powdered sugar and vanilla.

Pour warm frosting over brownies as soon as you take them out of the oven. Cool and cut into 48 pieces.

Lillian Brock

Almond Bark Cookie

1 pkg. almond bark
1 c. peanut butter
2 c. peanuts

2 c. marshmallows
3 to 5 c. Rice Krispies

Melt bark; add ingredients in order. Keep stirring, then drop by spoonful on waxed paper. When cool, put into a container and cover, or plastic bags. Yield: anywhere from 60 to 100, depending on size.

Note: Add about 1 tablespoon oil, or more, if necessary, to melted bark.

Bernice Law

Apple Cookies

2 c. flour
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. pumpkin spice
1 c. rolled oats

3/4 c. shortening
2 eggs
1 1/2 c. brown sugar
2 c. chopped apples
1 1/2 c. chopped nuts

ICING:
1 c. powdered sugar

1 T. milk
1 T. butter

Cream shortening and sugar. Add eggs, then dry ingredients. Fold in apples and nuts. Drop on greased cookie sheet. Bake at 350° for 10 minutes; cool.

Icing: Mix ingredients until creamy. Spread on cool cookies.

Shirley Hifferman

Banana-Oatmeal- Chocolate Chip Cookies

3/4 c. oleo
1 c. sugar
1 c. ripe bananas (2)
2 eggs
1 1/2 c. flour
1 3/4 c. quick oats

1 tsp. baking soda
1/4 tsp. nutmeg
1/2 tsp. cinnamon
3/4 c. nuts
1 c. chocolate chips

Cream oleo, sugar and bananas. Add eggs, flour, oats, baking soda, nutmeg, cinnamon, nuts and chips. Bake at 375° for 8 to 10 minutes. Yield: about 5 dozen cookies.

For something quick, I double this and bake it for 30 minutes in a jellyroll pan at 350°. I frost it with a favorite brownie frosting. I also use 1/2 cup oil in place of oleo for both cookie and cake versions.

Barb Sealock

Banana Cookies

1 1/2 c. shortening (butter Crisco)	1/2 tsp. salt
1 1/2 c. brown sugar	2 tsp. baking soda
2 eggs	3 3/4 c. flour
4 bananas, mashed	

GLAZE:	4 T. milk
6 T. brown sugar	Powdered sugar
4 T. oleo	1/2 tsp. vanilla

Cream shortening and sugar. Add eggs and mashed bananas, mixing well. Stir in dry ingredients. Drop by teaspoon on greased cookie sheet. Bake at 350° for 10 to 12 minutes.

Glaze: Bring brown sugar, oleo and milk to a full rolling boil. Remove from heat. Add powdered sugar until of spreading consistency. Beat until smooth and add vanilla.

Yield: about 100 cookies.

Kelly Pearce

Blonde Chocolate Cookies

2 pkg. (2 layer-size) yellow cake mix (pudding type)	2 eggs
2/3 c. margarine or butter, melted	1 (12 oz.) pkg. chocolate chips
	1/4 c. water

In a large bowl, combine cake mix, butter or margarine, eggs and 1/4 cup water. Mix well; dough will be stiff. Stir in chocolate pieces. Drop by rounded tablespoon onto ungreased cookie sheet.

Very good.

Yvonne Overton

Fruit Cookies

1 unpared tart red apple, cored & cut into wedges	1 egg
1 orange, unpared & cut into wedges	2 c. unbleached flour
1 c. dates, chopped	1 tsp. baking soda
3/4 c. packed brown sugar	1 tsp. cinnamon
1/2 c. margarine or butter	1/4 tsp. salt
	1/4 tsp. nutmeg
	1/4 tsp. cloves

Heat oven to 350°. Place apple, orange and dates into blender; cover and process until well blended. Mix brown sugar, margarine and egg in a large bowl. Stir in remaining ingredients. Stir in fruit mixture.

Note: I also add chopped dried apricots and 1/2 cup of nutmeats. Because the size of the apple and orange may vary, I have found it necessary to add a small additional amount of flour.

Drop by spoonfuls onto an ungreased cookie sheet. Bake 10 to 12 minutes, or until golden brown. Immediately remove from cookie sheet. Yield: Approximately 3 1/2 dozen cookies.

Note: This cookie is very moist. I suggest you keep the cookies in the refrigerator.

Fern M. Brown

Gingersnaps

2/3 c. lard	1/4 tsp. salt
1 c. sugar	2 tsp. baking soda
1 egg, beaten	1/2 tsp. ginger
4 T. molasses	1/2 tsp. cloves
2 c. flour	1 tsp. cinnamon

Sift dry ingredients. Add lard, molasses and egg. Roll a piece of dough the size of a nut in granulated sugar. Place on ungreased cookie sheet. Bake at 400° for 8 to 10 minutes. Cookies puff up at first, then flatten out with crinkled top.

I've made this cookie a lot of times. The recipe is dated 1955. Always good!

Alice Collier

Oatmeal Butterscotch Cookies

1 c. butter or margarine	1 tsp. baking soda
1 c. sugar	1 tsp. cinnamon
1 c. brown sugar	1/2 tsp. salt
2 eggs	3 c. uncooked oats
1 tsp. vanilla	1 (10 oz.) pkg. butterscotch chips
2 c. flour	

Heat oven to 375°. In a large bowl, combine sugar and butter; mix well. Add eggs and vanilla. Beat until creamy. Mix together dry ingredients and add to mixture. Beat until well blended. Stir in oats and chips. Drop onto cookie sheet. Bake 8 to 10 minutes. Yield: about 4 dozen cookies.

Laura (Keim) Holcomb

Easy Lemon Cookies

1 pkg. lemon cake mix	8 oz. Cool Whip, thawed
1 egg	Powdered sugar

Mix cake mix, egg and Cool Whip. Grease hands with margarine and shape dough into 1-inch balls. Grease hands as needed to prevent sticking. Roll each ball in powdered sugar. Arrange on a greased baking sheet. Bake at 350° for 10 minutes. Watch close.

*Helen Iden,
Sue Palmer*

Molasses Crinkles

3/4 c. shortening	1/4 tsp. salt
1 c. brown sugar	2 tsp. baking soda
1 beaten egg	1 tsp. cinnamon
1/4 c. light molasses	1/2 tsp. cloves
2 1/4 c. flour	1/4 c. granulated sugar

Thoroughly cream shortening and sugar. Add beaten egg and molasses; beat thoroughly. Add sifted dry ingredients. Chill thoroughly, or overnight. Shape into balls the size of a walnut and dip 1 side in granulated sugar. Place, sugared-side up, on an ungreased cookie sheet 2 or 3 inches apart. Bake in a 350° oven for 15 minutes. Cookies come out of oven flat and crinkled. Yield: 2 1/2 to 3 dozen cookies.

This recipe comes from a 1953 cookbook, which an Epworth Circle published. Betty was raised in Epworth. Her husband served as our assistant pastor several different intervals before become a Methodist pastor.

*For Mrs. Joe (Betty) Henry
by Fern M. Brown*

Norwegian Nut Cookies

1 c. butter
6 T. sugar
1 egg yolk
2 c. flour

1 tsp. vanilla
1 c. pecans (pieces)
1 T. cinnamon & 1 c. sugar,
to roll cookies in

Beat shortening and sugar until creamy. Add egg yolk and vanilla. Beat well. Add flour; mix and then add pecans. Make into small oval-shaped (crescent shape). Bake at 350° for just 12 minutes (or a little less). While fairly warm, roll them in the cinnamon-sugar mixture.

Fran Aten

Old-Fashioned Oatmeal Cookies - Apples

3/4 c. oleo or Crisco
1 1/4 c. packed brown sugar
1 egg
1/4 c. milk
1 1/2 tsp. vanilla
3 c. quick oats
1 c. flour

1 1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/2 tsp. baking soda
1/2 tsp. salt
1 c. diced apples
3/4 c. raisins & nutmeats

Cream first 3 ingredients. Blend in milk and vanilla. Mix dry ingredients and add to liquids. Fold in oats, apples and nuts. drop by tablespoon on greased cookie sheet. Bake in a 375° oven for 15 minutes.

Shirley Hiffernan

Peanut Butter Cookies

1/2 c. peanut butter
1/2 c. butter or Crisco
1/2 c. white sugar
1/2 c. brown sugar
1 tsp. vanilla

1 egg
2 T. milk
1 tsp. baking soda
1 3/4 c. flour
1/2 tsp. salt

Combine all liquids. Add flour and rest of ingredients. Shape into balls and roll in white sugar. Bake on greased cookie sheet for 5 to 8 minutes at 350°. Put a candy kiss on each one and return to oven for 3 minutes.

Mickie Cade

Old-Fashioned Sour Cream Cookies

1/4 c. butter	1 tsp. baking soda
1 1/2 c. sugar	1 c. sour cream
2 eggs, beaten	1 tsp. nutmeg
2 1/2 c. flour	Raisins
1/4 tsp. salt	

Cream butter with sugar until light and fluffy. Add well-beaten eggs. Stir mixture until well blended and pale in color. Mix flour with salt and baking soda. Add to creamed mixture alternately with sour cream. Add nutmeg; mix well. Drop by tablespoonfuls onto baking sheets. Allow several inches between cookies. Place a large, plump raisin in center of each. Bake at 375° for 12 to 15 minutes. Remove immediately from baking sheet and cool thoroughly. Yield: 2 dozen (3-inch) cookies.

Darleen Fletcher

Swedish Spritz

1 1/2 c. butter	2 tsp. vanilla
1 c. sugar	4 c. flour
1 well-beaten egg	1 tsp. baking powder

Thoroughly cream butter and sugar; add egg and vanilla; beat well. Add sifted dry ingredients and mix to smooth dough. Force through cookie press, forming various shapes. Decorate with candied fruits, colored sugar or Decorettes. Bake in hot (400°) oven until light brown, about 8 to 10 minutes. Yield: 4 dozen cookies.

I use margarine; watch cookies when time to come out, they burn very easy.

Dorothy Simons

White Sugar Mayonnaise Cookie

1 c. sugar	1 tsp. baking soda
1 c. real mayonnaise	1 tsp. vanilla extract
2 c. flour	Pinch of salt

Mix well and roll into small balls. Roll in white sugar and bake in 350° oven for 12 to 15 minutes.

Quick and easy to make. Kids enjoy doing them.

Alice Collier

Ginger Balls

1 1/2 c. shortening
2 c. sugar
8 tsp. molasses
2 tsp. ginger
2 tsp. cinnamon

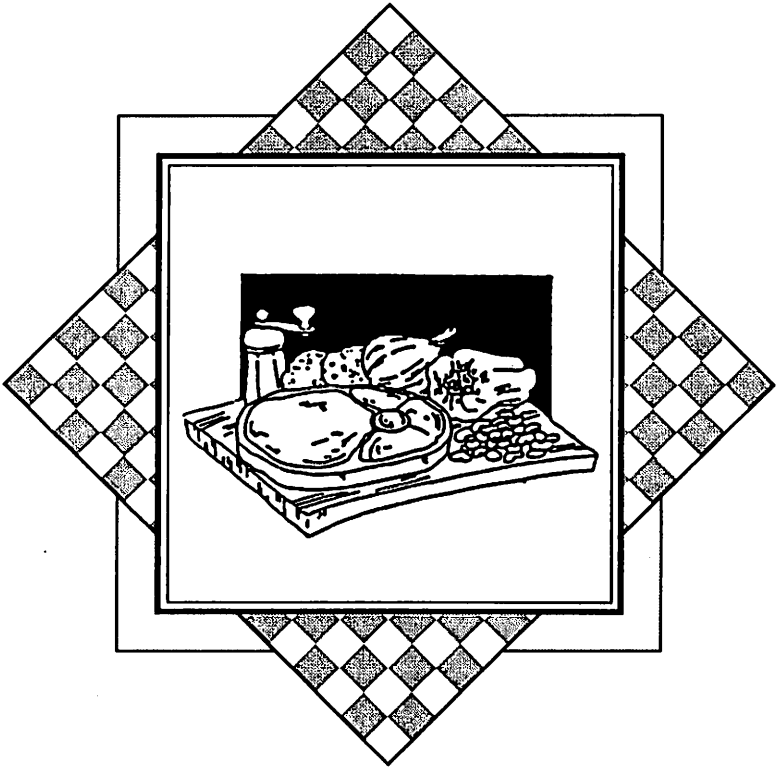
2 eggs
1/2 tsp. salt
4 tsp. baking soda
1 tsp. cloves
4 c. flour

Mix together in order; roll into 1-inch balls and dip in granulated sugar. Bake at 350° for about 12 minutes.

Janice Sebeniecher

Janice Sebeniecher is the wife of the Reverend Richard Sebeniecher, Council Bluffs District Superintendent.

Meats, Sauces & Soups



What Shall We Have for Dinner?

What to Serve with Meats

ROAST PORK	Brown potatoes, applesauce or fruit salad Sweet potatoes, sauerkraut Mashed potatoes, celery or apple salad
PORK CHOPS	Scalloped potatoes, fried apple rings Mashed potatoes, cabbage salad
BAKED HAM	Sweet potatoes, spinach Rice, fried pineapple rings Parsley potatoes, asparagus
COLD HAM	Baked beans, relish, egg rolls Potato salad, dill pickles
BACON	Corn fritters, maple syrup
HAM STEAK	Buttered rice, glazed pineapple Fried eggs, hash brown potatoes Hominy, corn muffins, fried bananas
SAUSAGE	Fried apples, cornbread Mashed potatoes, pickled peaches
VEAL CUTLET	Baked potato, tossed salad
LAMB CHOPS	Buttered parsley potatoes, succotash Browned potatoes, spinach, peas
LAMB STEW	Dumplings, green salad
ROAST LAMB	Mashed potatoes, currant jelly
LIVER	Bacon, cornbread
HAMBURGER	Toasted buns, sweet onion rings Potato salad, carrots
CORNED BEEF HASH	Poached eggs, green salad
MEAT LOAF	Baked potato, canned tomatoes French fried potatoes, asparagus
FRANKFURTER	Sauerkraut, baked beans
CHIPPED BEEF	Baked potatoes, green salad

Meats, Sauces & Soups

Meats

Steak Continental

2 lb. flank steak	1 T. tomato paste
1 clove garlic, quartered	1 T. oil
1 T. salt	1/2 tsp. pepper
3 tsp. soy sauce	1/2 tsp. oregano leaves

Score steak. Mash garlic with salt; add soy sauce, tomato paste, oil, pepper and oregano. Mix well and rub into steak. Wrap in waxed paper and let stand in refrigerator 5 to 6 hours. Broil 5 to 8 minutes on each side. Yield: 4 to 6 servings.

Beverly Tingley

Swiss Steak Dish

1 1/2 lb. round or Swiss steak	1 can undiluted mushroom soup
1 pkg. Lipton's dry onion soup mix	

Cut steak into serving pieces. Line pan with heavy-duty foil. Lay steak in pan and sprinkle with Lipton's dry onion mix. Spread undiluted mushroom soup over meat. Put foil on top and pinch tightly to pan. Bake 4 hours in 275° oven.

This makes it's own delicious gravy.

Edith Schultz

Spinach Stuffed Flank Steak

6 slices bacon (thick)	10 oz. spinach (frozen or fresh)
1 to 1 1/2 lb. beef flank steak	1/4 c. grated Parmesan cheese

In a large skillet, cook bacon until just done, but not crisp. Drain on paper towels. Score meat on both sides. Place meat between 2 pieces of plastic wrap. Working from center to edges, use flat edge of meat mallet to pound meat into an 8x12-inch rectangle. Remove plastic wrap. Sprinkle with dash of salt and pepper. Arrange bacon lengthwise on steak. Spread spinach over bacon. Sprinkle with Parmesan cheese. Roll up from a short side. Secure with wooden toothpicks at 1-inch intervals. Cut between toothpicks into (8) 1-inch-thick slices. Place slices, cut-side down, on unheated rack of a broiler pan. Broil 3- to 4-inches from heat to desired doneness, turning once. (Allow 12 to 16 minutes for medium.) Remove toothpicks before serving.

Chad Sokolowski

Stir-Fry Delicious-Colorful and Easy

- | | |
|-----------------------------|-----------------------------|
| 1 to 1 1/2 c. leftover meat | 1/2 c. red bell pepper |
| 1/2 can white hominy | 1/2 c. green bell pepper |
| 1/2 can yellow hominy | 1/4 c. green onion, chopped |
| 1 T. oil | |

Cut meat into bite-size pieces. Drain hominy and store leftover hominy in refrigerator for future use. Clean peppers and cut into long narrow strips.

Put oil in skillet over high heat. Add meat and toss, heating meat about 4 to 5 minutes. Turn heat to medium. Add hominy; heat it about 2 to 4 minutes. Add peppers and onion. Season to taste. Heat about 5 minutes more, until peppers are just over 1/2-done. Serve hot. Yield: 4 or 5 servings. *Dianna Sullivan*

Baked Beef Stew

- | | |
|--|--|
| 1 (14 1/2 oz.) can diced tomatoes, undrained | 2 lb. lean beef stew meat, cut into 1" cubes |
| 1 c. water | 4 med. carrots, cut into 1" chunks |
| 3 T. quick-cooking tapioca | 3 med. potatoes, peeled & quartered |
| 2 tsp. sugar | 2 celery ribs, cut into 3/4" chunks |
| 1 1/2 tsp. salt | 1 med. onion, cut into chunks |
| 1/2 tsp. pepper | 1 slice bread, cubed |

In a large bowl, combine the tomatoes, water, tapioca, sugar, salt and pepper. Add remaining ingredients. Mix well. Pour into a greased 9x13x2-inch or 3-quart baking dish. Cover and bake at 375° for 1 3/4 to 2 hours, until meat and vegetables are tender. May serve in bowls. Yield: 6 to 8 servings.

Note: You don't need to brown the meat first. Cooks together in a flavorful gravy. *Eva Pettepier*

Tasty Glazed Meatloaf

- | | |
|---|--|
| 1 1/2 lb. ground beef | 2 good shakes of Worcestershire sauce |
| 3/4 c. rolled oats | 1/2 tsp. garlic powder |
| 1/3 c. chopped onion | 1 c. liquid (1/2 c. tomato juice + 1/2 c. ketchup) |
| 1/4 tsp. pepper | 1 egg, beaten |
| 1 to 1 1/2 tsp. crushed Italian seasoning | |
| Parsley, to taste | |

Mix all the above ingredients and bake in loaf pan at 350° for 1 hour. Remove meat loaf from oven and put following glaze on top: 2/3 cup ketchup, 2 teaspoons mustard, 1/3 cup brown sugar and a little Worcestershire sauce. Place back in oven for a short while to set the glaze.

Note: Best if mixed up ahead; seasons better.

Barb Sealock

Meat Loaf

2 lb. ground beef
1 can applesauce (or 2 c.)
2 eggs

2 c. bread crumbs
Salt & pepper, to taste

Mix above ingredients together and form into individual loaves. Brown and place in casserole. Parboil celery (sliced) and sliced carrots. Place over loaves and white sliced onion. Add tomato soup; cover casserole tightly and bake approximately 2 hours at 350°. Yield: 12 servings.

Dorris Acord

B's Meat Loaf

1 1/2 to 2 lb. hamburger
1 pkg. instant onion soup mix
1/4 c. milk

1 egg
3 slices bread, cubed
1 can mushroom soup

Mix hamburger onion soup mix, milk, egg, bread and 1/2 of the can of mushroom soup. Form mixture into a log in a 9x13-inch pan, widen out so log fills to about 1/2-inch of each side of pan. Spread remaining soup on top of log. Bake at 350° for about 1 1/2 hours, until all is cooked well.

I spread soup on 1/2 of log and put BBQ sauce on the other.

Beth Watson

Double Cheese Meat Roll

1 lb. ground beef
Cracker crumbs
1 (8 oz.) can tomato sauce
Pepper

1 egg
Chopped onion
1/2 tsp. oregano
2 c. shredded Mozzarella cheese

Combine ground beef, egg, cracker crumbs, onion, 1/3 cup tomato sauce, salt, oregano and pepper. Mix well and shape into a flat rectangle, about 10x12-inches on heavy aluminum foil. Sprinkle Mozzarella cheese evenly over meat mixture. Roll up like a jellyroll and press ends of roll to seal. Bake in shallow baking dish at 350° for 1 hour. Drain excess fat. Pour remaining tomato sauce over roll and bake an additional 15 minutes. Yield: 4 to 6 servings.

Janice Sebeniecher

Janice Sebeniecher is the wife of the Rev. Richard Sebeniecher, Council Bluffs district superintendent.

Barbecue Meat Balls

1 c. Rice Krispies
 2/3 c. nonfat dry milk
 1/4 c. chopped onion
 2 T. ketchup

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

SAUCE:

1/4 tsp. pepper
 1 tsp. vinegar
 1 (15 oz.) can tomato sauce
 1/2 c. ketchup

1/4 c. brown sugar
 1/4 c. onion
 1/4 c. pickle relish
 2 T. Worcestershire sauce

Combine cereal, dry milk, onion, 2 teaspoons ketchup, egg, salt and pepper. Add ground beef. Make into balls. Bake at 400° for 12 minutes. Simmer rest of ingredients for 15 minutes. Add meat balls and simmer 10 minutes longer. Serve as prepared or over rice.

Great appetizer or main dish.

Callie Earlywine

Bar-B-Que Meat Balls

1 1/2 lb. ground beef
 1 egg, beaten
 1 c. dry oatmeal
 1 tsp. chili powder

1/4 tsp. garlic powder or salt
 1/2 c. milk
 Chopped onion (opt.)

SAUCE:

1 c. brown sugar

2 c. ketchup
 1 T. liquid smoke

Combine the first 7 ingredients. Shape into balls and place in 9x13-inch pan. Cover with foil. Bake until nearly done at 350°, about 20 minutes, depending on size of the meat balls. In meantime, make sauce. Pour over meat balls and continue cooking about 15 minutes. Sauce should be bubbly.

Fern Livingston

Baked Hamburger

1 c. bread crumbs
1/2 c. milk
1 lb. ground beef

1 tsp. salt
Pepper, to taste

SAUCE:

1/4 c. vinegar
1 1/2 T. Worcestershire sauce
1/2 c. catsup

1/2 c. water
3 T. sugar (or less)
1/2 c. chopped onion

Mix bread crumbs, milk, salt and pepper to soften the crumbs. Then mix well with hamburger. Shape into 12 patties and place in 9x13-inch pan. Mix sauce and pour over patties. Bake at 350° for 50 minutes, covered.

Lucille Dempster

Skillet Burgers

1 1/2 lb. ground beef
1 c. chopped onion
1 c. chopped celery
1 (10 3/4 oz.) can tomato soup

1 (8 oz.) can tomato sauce
1/4 tsp. salt
3/4 c. chili powder
Dash of hot pepper sauce

Brown beef; add onion and celery, and cook until vegetables are tender, but not brown. Drain off grease. Add soup, tomato sauce, salt, chili powder and hot pepper sauce. Stir until well blended. Simmer, uncovered, about 30 minutes.

Serve on toasted hamburger buns.

Peggy Hood

Reuben Meat Balls

1 c. cooked rice
1 1/2 lb. ground beef
1 egg, beaten
1/4 c. chopped parsley
1 sm. minced onion
1/3 c. corn flakes

2 c. sauerkraut, drained
Caraway seeds
1 can cream of mushroom soup
1/2 c. mayonnaise
1/4 lb. Swiss cheese
Salt & pepper, to taste

Combine the first 6 ingredients, shape into 1 1/2-inch balls. Cover each meat ball with sauerkraut. Place in greased baking dish and sprinkle with a few caraway seeds on top. Top with mushroom soup and mayonnaise mixture, spreading to cover the top. Sprinkle with grated Swiss cheese. Bake at 350° for 1 hour.

Betty Nichols

Spanish Meat Patties

1 lb. ground beef	2 T. diced green pepper
1 c. soft bread chunks (1 1/2 to 2 slices)	1 tsp. salt
1/4 c. finely-cut onion	Freshly-ground pepper
1/2 c. evaporated milk (Pet or Carnation)	1 can tomato soup
	1 1/4 c. water

Mix ground beef, evaporated milk (which has been mixed with bread crumbs), finely-cut onion, green pepper, salt and pepper. Shape into 9 to 12 patties. Dip patties in flour. Brown in hot fat. Add mixture of a 10 1/2-ounce can tomato soup and 1 1/4 cups water. Cover and cook 40 to 60 minutes.

Note: If I don't have canned milk, I use fresh milk and an egg. Sometimes I add extra diced pepper and onion to the tomato soup mixture to give more flavor.

*For Miriam Schlegel
by Cookbook Committee*

Pizza Burgers

1 lb. hamburger	1/2 lb. American cheese
1/2 lb. Spam or ground bologna	1 (10 1/2 oz.) can pizza sauce
1 tsp. poultry seasoning	1/4 c. parsley (dry or fresh)
2 tsp. oregano	6 hamburger buns

Brown hamburger; drain. Add remaining ingredients, except buns. Spread mixture on open-faced buns. Bake for 12 to 15 minutes at 425°.

Evelyn Carothers

Patty's Pizza

Refrigerator pizza crust (In can)	Hamburger
Contadina pizza sauce	Shredded cheese

Roll out crust. Spread pizza sauce on crust. Brown hamburger in skillet; drain. Spread hamburger on sauce. Sprinkle on shredded cheese and bake as instructed on can.

Judy Hovinga

Mini Pizzas

3/4 lb. hamburger
1/4 c. finely-chopped onions
1 tsp. salt

1/2 tsp. oregano
1/3 c. Parmesan cheese
1 (6 oz.) can tomato paste

Mix well. Spread on buns or French bread. Broil 15 minutes, or bake for 15 minutes and then broil for 5 minutes. Add Mozzarella cheese on top the last 5 minutes. Bake at 350°.

Lucille Dempster

Easy Hamburger Casserole

2 lb. hamburger (85% or 90% lean)
2 T. minced onion
2 eggs
1 (12 oz.) bag mixed, frozen
vegetables (peas, corn, green
beans, carrots)

1 can cream of mushroom soup
1 can cream of chicken soup
Tater Tots
2 c. shredded Cheddar cheese
Salt & pepper, to taste

Mix hamburger, minced onion and 2 eggs; press into a 9x13-inch cake pan. Layer with parboiled, frozen, drained vegetables. Cover with soups. Bake at 350° for 45 minutes, covered. Add cheese and Tater Tots, and continue baking, uncovered, until browned, approximately 30 more minutes.

Total baking time: 1 1/4 hours.

Shirley Hiffernan

Crusty Beef, Cheese, Noodle Casserole

2 T. vegetable oil
1 onion, chopped
2 lb. ground beef
4 (10 1/4 oz.) cans meatless
mushroom sauce (for spaghetti)

1 tsp. salt
1 lb. fine noodles, cooked & drained
1 lb. sharp Cheddar cheese, grated
Seasoning salt

Heat oil; add onion and cook until golden. Add meat and cook until meat loses its red color, stirring. Add mushroom spaghetti sauce and salt; heat. Arrange in casserole: half of noodles, half of sauce and half of cheese; sprinkle with seasoning salt. Make another layer of noodles; add sauce and top with cheese. Bake in moderate oven (325°) for 1 hour; top should be nicely browned. Yield: 8 to 10 generous servings.

Darleen Fletcher

Spanish Rice

1 lb. ground beef
 1 med. onion
 1 (16 oz.) can tomatoes
 1/2 tsp. salt
 1 sm. green pepper (opt.)

1 (8 oz.) can tomato sauce
 1 c. white rice
 1/4 c. mild salsa
 1/2 tsp. pepper
 Mozzarella or Parmesan cheese,
 for top (opt.)

Dice onion and pepper; sauté in oil 4 to 5 minutes. Add ground beef and brown. Add tomatoes, tomato sauce, salsa, salt, pepper and rice; simmer until rice is cooked, stirring occasionally.

Total preparation time is 30 to 45 minutes; use a large skillet or 3-quart Dutch oven. Yield: 8 servings.

Note: You may need to add a little water if the mixture gets too thick as the rice cooks. If you like it hot, add more pepper or use medium salsa.

Bob Pettepier

Hamburger Pie Filling

1 T. Crisco
 1 lb. lean ground beef
 1/2 c. chopped onion
 1 (15 to 16 oz.) can green beans,
 drained

1 T. salt
 1 T. sugar
 1/4 tsp. pepper
 1/8 tsp. oregano
 1 (10 oz.) can tomato soup

Brown ground beef and onion in 1 tablespoon Crisco. Drain. Add remaining ingredients and pour filling into onion pastry-lined pie plate. Place top crust over pie filling; trim 1/2-inch beyond edge. Fold top crust under edge of bottom crust; seal and flute with fingers or fork. Cut slits in top crust. Bake at 400° for 25 minutes.

Note: Make onion pastry by adding 1 teaspoon of onion salt in place of regular salt.

Lakeine Crouse

Sloppy Joe Mix

Mix 1 pound of hamburger and 1 chopped onion. Brown together. Add 1/2 cup ketchup, 2 tablespoons sugar, 1 tablespoon vinegar, 1/4 cup water, 1 tablespoon horseradish mustard and 1 tablespoon Worcestershire sauce. Mix well.

Note: For large amount, double or triple the recipe.

Luella Porter

Yankee Chili

- | | |
|-------------------------------|--|
| 1 1/2 lb. ground beef | 2 (15 1/2 oz.) cans kidney beans,
undrained |
| 1 c. chopped onion | 3 c. cooked elbow macaroni |
| 2 med. cloves garlic, chopped | 3 T. chili powder (or to taste) |
| 1 can condensed beef broth | 2 T. vinegar |
| 2 cans condensed tomato soup | 1 soup can water |

In a large pan, brown beef and cook onion and garlic until tender. Add all remaining ingredients, except macaroni. Simmer about 30 minutes. Add cooked macaroni and simmer another 10 minutes.

Note: If you prefer to use a slow-cooker, put all ingredients in slow-cooker, except macaroni, for 8 hours on low. Add macaroni the last 30 minutes.

I freeze the chili without the macaroni added. When I want to use a container from the freezer, I just put a little macaroni in (maybe a cup of cooked). You don't have to use macaroni at all.

Konnie Wiegman

Veal Parmesan

- | | |
|-------------------------------------|--------------------------|
| 4 to 6 beef cutlets (minute steaks) | 1/2 c. Parmesan cheese |
| 3/4 tsp. salt | 2 eggs |
| 1/4 tsp. pepper | Prepared spaghetti sauce |
| 1 c. crushed cracker crumbs | Sliced Mozzarella cheese |

Combine salt, pepper, cracker crumbs and Parmesan cheese. Dip each cutlet into egg, then crumbs, then egg and crumbs again. Brown cutlets in Crisco; cover and steam 3 minutes. Place cutlets in a baking dish (either 8x10-inch or 9x13-inch, depending on number of cutlets). Pour spaghetti sauce over; top with sliced Mozzarella cheese. Bake at 400° until cheese melts and meat is tender.

Lois Riley

Barbecued Spareribs

- | | |
|-------------------|---------------------------|
| 4 lb. spareribs | 3 T. Worcestershire sauce |
| 1 med. onion | 1/2 T. mustard |
| 2 T. butter | 1 c. water |
| 2 T. vinegar | 1/2 c. chopped celery |
| 2 T. brown sugar | Salt |
| 4 T. lemon juice | Red pepper |
| 1 sm. btl. catsup | |

Brown both sides of spareribs under broiler. Brown onions in butter; add all other ingredients for sauce. Place meat in cooker, and add barbecue sauce (pour over spareribs). Cook on low heat for 45 minutes. Yield: 8 servings.

Millie Daggett

Pork Chops and Mustard

1 thick pork chop for each person 3/4 c. flour
Salad-style mustard Garlic powder, salt & pepper

Mix flour, salt, pepper and garlic powder together in a shallow pan. Put about 3/4-inch oil in skillet and start to heat. Spread each side of the pork chops with about 1 tablespoon mustard. Then dip each side of the chop in the flour mixture and put it in the hot oil. Brown each side of the chops. Turn heat to low-medium. Add enough water to cover about 1/2 the chops and simmer until chops are done.

The drippings make very good gravy.

Dianna Sullivan

Russian Pork Fluff

1 lb. lean pork, cubed, or pork 1 can chicken noodle soup
steak 1 can cream of mushroom soup
1 sm. onion 1/2 c. uncooked rice
3 stalks celery 1 c. water
Salt & pepper, to taste

Brown meat, celery and onion. Add soups, rice and seasonings. Add water. Bake in uncovered casserole for 1 1/2 to 2 hours at 350°.

Edith Schultz

Oven-Fried Pork Chops

1/2 stick butter 1 lg. acorn squash, peeled & cut into
4 chops (1" thick) lg. chunks
1/2 c. (8 oz.) pkg. cornbread stuffing 1 lg. egg
mix, crushed (1 1/2 c.)

Preheat oven to 400°. Place butter in large flat pan or casserole and place in oven to melt. Remove from oven. Place stuffing mix and seasoning in plastic bag; crush with rolling pin. Beat egg and 1 tablespoon water. Add squash to pan and toss to coat with butter. Dip chops in egg mixture and coat well with crumbs. Reserve remaining crumbs. Push squash to edges of pan and place chops in middle. Bake 30 minutes at 400°. Turn chops and add remaining crumbs. Bake 15 minutes more.

Shirley Hiffernan

Pork Chop 'n Stuffing

4 pork chops	1/4 c. water
3 c. soft bread crumbs	1/4 tsp. poultry seasoning
2 T. chopped onion	1 can cream of mushroom soup
1/4 c. melted butter	1/3 c. water

Brown chops on both sides; place in shallow baking dish. Lightly mix together bread crumbs, butter, 1/4 cup water and poultry seasoning. Place a mound of stuffing on each chop. Blend soup and 1/3 cup water; pour over chops. Bake at 350° for 1 hour, or until tender.

I like to fix this after work because it's quick to put together.

Konnie Wiegman

Fancy Baked Pork Chops

6 pork chops	2 tsp. Worcestershire sauce
1 can cream of mushroom soup	3 T. ketchup
1 med. onion sliced	3 T. oil

Trim fat from pork chops; salt and pepper to taste. Coat with flour. Heat oil in frying pan and brown seasoned, floured pork chops. Arrange the browned pork chops in baking dish; cover with sliced onions. Combine the soup, Worcestershire sauce and ketchup, and pour over chops and onions. Cover baking dish with lid or foil. Bake in 350° oven for 1 hour. Remove cover for last 15 minutes of baking.

Note: Can be prepared ahead of time and placed in oven 1 hour before serving.

Wilma Zimmerman

Ham Loaf

1 1/2 lb. ground ham	1 1/2 c. crushed graham crackers
1 lb. ground beef	1 can tomato soup
1/2 lb. ground pork	1 c. brown sugar
2 eggs	1/3 c. vinegar
1 c. milk	1 tsp. dry mustard

Have your meat man in your local grocery grind the meat for you. To the ground meat, add eggs, milk and ground crackers. Shape into rolls (2 large or 3 small). Place in roaster. Combine remaining ingredients and pour over the loaves. Bake at 350° for 1 hour.

Note: The loaves you don't use freeze well. Freeze fresh; thaw when you want to use them. You can also use the mixture to make meat balls.

The ham loaf is a tradition for our family at Christmas.

Konnie Wiegman

Ham Loaf

3/4 lb. lean fresh ground pork	1/2 c. milk
3/4 lb. fresh ground beef	3/4 c. tomato juice (I prefer V8)
1 lb. ham, ground	1 tsp. salt
2 slices bread	2 beaten eggs
GLAZE:	1/2 c. vinegar
3/4 c. brown sugar	2 c. water

Thoroughly mix ground meats. Crumble bread and mix with milk before adding to meat mixture. Mix remaining ingredients well and add to meat mixture. Form into individual, 1 or 2 loaves and place in pan large enough to accommodate glazing. Combine brown sugar, vinegar and water, and bring to a boil. Pour around loaf/loaves. Bake in 350° oven for 1 hour for smaller loaves. Additional time is required for larger loaf. Baste frequently while baking.

Patti Ford

Ham Balls

1 1/2 lb. ground pork	1 c. bread crumbs
2 lb. ground ham	1 c. milk
SAUCE:	1/2 c. vinegar
1 1/2 c. sugar	2 tsp. prepared mustard
1/2 c. water	

Mix first 4 ingredients. Form into 25 balls the size of eggs. Place in a 9x13-inch pan.

Sauce: Stir the 4 ingredients together in a saucepan. Boil 5 minutes and pour over meat balls in pan. Bake at 325° for 1 1/2 hours.

Note: Can be prepared a day ahead and refrigerated until ready to bake.

Variety: Slice ham balls when cold to make good sandwiches.

Jean Guyett

Ham Balls and Sauce

3 1/2 lb. ground ham	2 c. milk
1 1/2 lb. ground beef	2 or 3 cans tomato soup
1 lb. ground pork	3/4 c. vinegar
3 c. crushed graham crackers	2 1/4 c. brown sugar
3 eggs, beaten	2 T. dry mustard

Mix together meats, crackers, eggs and milk. Make into balls size of your choice. Mix separately: soup, vinegar, sugar and mustard. Pour this mixture over ham balls before baking. Bake at 350° for 1 1/2 to 2 hours, depending on size of balls.

Evelyn Carothers

Creamy Baked Chicken Breast

4 chicken breasts, halved & deboned
4 lg. slices Swiss cheese
1 can cream of celery soup
1 c. water

1 pkg. herb stuffing mix, crushed
1/2 c. Parmesan cheese
1 egg, beaten
Salt & pepper, to taste

Crush stuffing and add 1/2 cup Parmesan cheese. Mix and set aside. Dip chicken pieces into beaten egg and roll in mixture of stuffing and cheese. Add salt and pepper. Brown in skillet until golden brown. Place into a 9x13-inch baking dish. Cover with mixture of soup and water. Bake, covered, at 350° for 1 hour. Uncover and place Swiss cheese on top. Let cheese melt.

Amy Gillispie

Baked Chicken

1 chicken, skinned
1 btl. Russian dressing

1 (10 oz.) jar apricot preserves
1 env. Lipton onion soup

Blend dressing, preserves and soup. Coat chicken with dressing mixture. Bake 1 hour at 350°. Baste with dressing. Cover off and on.

Corinne Howland

Cordon Bleu Chicken

1 1/3 c. sour cream
3 T. lemon juice
1 tsp. seasoning salt
1 tsp. celery salt
1 tsp. onion juice or salt

1/2 tsp. paprika
Fine bread crumbs
1 c. melted butter
16 pieces chicken

Rinse chicken in cold water. Pat dry. Combine seasonings with sour cream. Coat chicken and chill 2 to 3 hours. Butter shallow baking dish. Remove chicken from cream. Allow as much as possible to adhere.

Anita Stogdill

Oriental Chicken Wings

1 stick margarine
1 c. brown sugar
1 c. lite soy sauce

1 c. water
1/2 tsp. dry mustard

4 to 5 lb. chicken wings
(drummettes)

Arrange wings in baking pan. Pour sauce over wings and marinate at least 2 hours. Heat to melt brown sugar and margarine; add other ingredients. Pour over wings and marinate. Leave wings in sauce to bake. Bake 1 1/4 to 1 1/2 hours at 375°.

These are great to make ahead and then warm in crock-pot for a party.

Dorothy Simons

Chicken Divan

1 can cream of chicken soup
2 T. milk
1/3 c. sour cream
3 T. white wine
Garlic salt, to taste

3 tsp. oleo
2 pkg. frozen broccoli (or 1 bunch
fresh broccoli, blanch if fresh)
4 chicken breasts, cooked & cubed
1/4 lb. sharp cheese, grated

Combine chicken soup, milk, sour cream and wine. Stir until smooth. Place broccoli in large casserole. Cover with chicken. Pour the soup mixture over this; dot with butter. Top with cheese. Bake at 350° until mixture bubbles. Yield: 4 to 6 servings.

Amy Gillispie

Patti's NHS Chicken

12 deboned, skinless chicken
breasts
12 slices dried beef

12 slices bacon, thin sliced
16 oz. sour cream
2 cans mushroom soup

Place dried beef in bottom of 9x13-inch pan. Roll chicken breasts; cover with slices of bacon (can use 1/2 slice). Mix sour cream and mushroom soup; pour over chicken. Cover with foil. Bake 3 hours at 225° or 1 hour at 350°.

Note: Serve with rice, and the sauce is a great gravy.

The lower temperature and longer cooking time make chicken very tender.

Patti Ford

Chicky-Up

1 (2 to 2 1/2 lb.) frying chicken
 1 c. flour
 1 tsp. paprika
 1/2 tsp. salt
 1/2 c. oil

1 (10 1/2 oz.) can beef bouillon soup
 1 sm. btl. catsup
 1 (8 oz.) ctn. sour cream
 1 (8 oz.) pkg. shredded Cheddar
 cheese

Skin chicken. Mix flour, salt and paprika together; dip chicken in flour mixture. Brown chicken in oil. Remove from skillet and place in roaster. Add 2 tablespoons flour mixture; mix well. Add soup and catsup; mix well. Fold in sour cream. Pour over chicken in roaster. Cover. Bake at 350° for 1 hour. Remove cover. Add cheese and bake 10 minutes longer.

The sauce is really good served over baked potatoes or steamed rice.

Marilyn Doolittle

Sweet and Sour Delight

1 lb. chicken & pork
 1 T. vegetable oil
 1 med. onion
 1 clove garlic
 2 carrots, sliced diagonally
 1 med. green pepper

1 (16 oz.) can chunk pineapple,
 undrained
 1/4 c. white vinegar
 3 T. brown sugar
 3 T. soy sauce
 1 T. ground ginger

Cut meat into 1/2-inch pieces. Brown in oil. Reduce heat to low. Add onion and garlic. Cover and cook 10 minutes. Add carrots and green pepper. Combine remaining ingredients. Stir, covered, and simmer 10 minutes longer. Serve with rice.

Shirley Hiffernan

Chicken and Noodles

1 stewing hen
 6 eggs

1 1/2 tsp. salt
 Flour (about 3 c.)

Beat eggs; add salt and as much flour as can be worked into eggs. Knead well. Cover and let stand 30 minutes. Roll out thin and spread on cloth to dry (several hours). Cut in thin strips. Boil chicken and cut in small pieces. Add noodles in juice and then chicken. Cover.

Elaine Walton

Darlene's Chicken Casserole

1 (10 oz.) pkg. broccoli	1/8 tsp. curry powder
1 (4 oz.) can mushrooms	2 c. milk
1/2 c. slivered almonds	1 c. chicken broth
1/2 c. flour	2 c. cubed chicken
2 tsp. salt	4 hard-boiled eggs
1/4 tsp. pepper	1 sm. can French-fried onion rings

Cook broccoli until tender and drain. Pan-fry in large skillet, mushrooms (drained) and 1/2 cup almonds. Add flour, salt, pepper, curry and milk, blending slowly. Gradually add chicken broth and sliced hard-cooked eggs; pour into a shallow 2-quart casserole. Top with 1 can onion rings and heat for 20 minutes until bubbly.

Nancy LaMotte

Hot Chicken Salad

3 chicken breasts, or 1 whole chicken	1 c. diced celery
1 can cream of chicken soup	1 c. chopped onion
3/4 c. mayonnaise	1 can water chestnuts
	1 lg. can Chinese noodles

Cook and cube chicken. Mix all together, except noodles. Spread a layer of noodles in greased 9x9-inch baking dish. Add chicken mixture. Top with remaining noodles and bake 45 minutes, or until bubbly.

Walter Hanson

Chicken Enchiladas

2 T. butter	3/4 c. sour cream
1 yellow onion, peeled & diced	1 tsp. minced garlic
1 (16 oz.) can crushed tomatoes	2 c. cooked, cubed chicken
8 oz. tomato sauce	4 oz. chopped green chilies
1 tsp. ground cumin	1 tsp. sugar
1/2 tsp. oregano	1/2 tsp. salt
8 flour tortillas	1/2 tsp. basil
1 c. grated Cheddar cheese	3 c. grated Monterey Jack cheese

Sauté onion and garlic in butter. Add tomato, chilies, tomato sauce, sugar and spices. Bring to a boil and simmer 20 minutes. Spoon some of the sauce over the top of the tortillas to soften. Top with pieces of chicken breasts and both cheeses (less 1 cup reserved for the top). Roll up and place, seam-side down, in greased baking dish. Mix sour cream with remaining cheese. Bake at 350° for 40 minutes.

Callie Earlywine

Turkey Balls

- | | |
|-------------------------------|---------------------------|
| 2 lb. ground turkey | 2 T. prepared horseradish |
| 3 slices day-old bread crumbs | 2 tsp. salt |
| 2 eggs, slightly beaten | 1 tsp. dry mustard |
| 1 med. onion, chopped | 1/4 c. evaporated milk |
| 1/2 c. minced green pepper | 3/4 c. ketchup |

Combine ground turkey, bread, eggs, onion, green pepper, horseradish, salt, mustard, milk and 3/4 cup ketchup. Mold into balls, large ice cream dipper-size. Yield: about 15 balls.

GLAZE:

- | | |
|------------------------|----------------------|
| 1 1/2 c. brown sugar | 1/2 c. ketchup |
| 1 1/2 tsp. dry mustard | 1 can tomato soup |
| 1 T. horseradish | 1/4 c. white vinegar |

Pour glaze over meat balls. Cover. Bake at 350° for 1 1/2 hours.

Note: Can be put together the day before and refrigerated.

*Helen Iden,
Corrine Howland*

Wild Turkey Sandwiches

- | | |
|--------------------------------|------------------------|
| 4 slices bread, toasted | 8 strips bacon, cooked |
| 8 slices tomato | Cheese sauce, heated |
| 8 slices turkey breast, cooked | |

Cut the toast in two pieces, diagonally. Place a slice of toast (2 pieces) on each serving dish; add a slice of turkey to each half-slice of toast. Place a slice of tomato on each slice of turkey. Ladle the heated cheese sauce over the entire sandwich. Lay two strips of bacon over each sandwich. Serve while hot! Yield: 4 servings.

Note: Cheese sauce can be made in the usual manner, or 1 or 2 cans of Cheddar cheese soup may be used, thinned with milk to desired consistency. Add 1 teaspoon Worcestershire sauce and a dash of cayenne.

Shirley Dyson

Tuna Chow Mein

1 slice onion, chopped	2 chicken bouillon cubes, crushed
4 T. butter or margarine	1/2 c. milk
4 T. flour	1 (12 oz.) can tuna
3/4 tsp. salt	1/2 c. finely-chopped celery
1/8 tsp. pepper	1/2 c. shredded carrot
1 3/4 c. boiling water	1 1/2 c. rice or noodles

Cook onion and butter for 2 minutes; add flour, salt and pepper, stirring until smooth. Add water, bouillon and milk. Stir until sauce boils. Add tuna, celery and carrot. Cook over medium heat for 10 to 20 minutes, or until well heated. Cook rice/noodles according to package directions. Serve tuna mixture over rice or noodles.

Konnie Wiegman

Salmon Loaf

1 (1 lb.) can salmon	1/4 tsp. pepper
Bread pieces	1/4 c. minced celery or onion
Milk	2 T. parsley
2 eggs, beaten	2 T. butter
1/2 tsp. salt	

Empty salmon into large bowl (do not drain salmon). Using salmon can as a measure, fill with bread pieces and then milk. Add to salmon. Add eggs, salt, pepper, celery or onion, and parsley. Melt butter in an 8x8-inch casserole; pour over salmon mixture. Mix quickly and pour into casserole. Bake at 375° for 1 hour, or until toothpick comes out clean.

I use a combination of chopped celery and chopped onion.

Konnie Wiegman

Fancy Hot Dogs

1 hot dog	1 slice American cheese
1 slice bacon	2 toothpicks

Carefully make a cut down the hot dog, but don't cut all the way through! Cut the cheese to fit the slit you just made. After the cheese is in the hot dog, wrap bacon around it to hold in the cheese. Hold the bacon secure at each end with toothpick. Place in a baking pan and bake in a hot oven (400°) until the bacon is crisp.

Amanda Ford

Nancy's Mississippi Shrimp Creole

- | | |
|-----------------------------|---|
| 1 1/2 c. chopped onions | 1 c. finely-chopped celery |
| 2 cloves garlic, minced | 1/4 c. butter or margarine |
| 1 (15 oz.) can tomato sauce | 1 c. water |
| 2 tsp. snipped parsley | 1/8 tsp. cayenne red pepper |
| 2 bay leaves, crushed | 14 to 16 oz. fresh or frozen, cleaned
raw shrimp |
| 3 c. uncooked rice | Pinch of thyme |
| Green pepper (opt.) | |

Cook and stir onion, celery, green pepper (optional) and garlic in butter until onion is tender. Remove from heat; stir in tomato sauce, water and seasonings. Simmer, uncovered, 10 minutes. Add water, if needed. Stir in shrimp. (Rinse frozen shrimp under running cold water to remove the ice glaze before putting them into the sauce.) Heat to boiling. Cover and cook over medium heat 10 to 20 minutes, or until shrimp are pink and tender. Cook rice as instructed on box. Serve over rice. Yield: 6 servings.

Arden Mulvania

Elephant Stew

- | | |
|-----------------------|------------------|
| 1 elephant, med.-size | Brown gravy |
| Salt & pepper | 2 rabbits (opt.) |

Cut elephant into bite-size pieces (this takes about 2 months). Put in a pan; add enough brown gravy to cover. Cook over open fire for about 4 weeks. This serves about 3,800 people. If more are expected, add the rabbits; but remember, most people do not like to find hare in their stew!

Dianna Sullivan

Fruit Dressing

- | | |
|-------------------------------------|------------------------------------|
| 4 c. white bread, cut in sm. pieces | 1 c. raisins |
| 1/2 c. sugar | 1/2 c. prunes, cut also |
| 1 tsp. salt | 1/2 c. celery, cut into sm. pieces |
| 1/2 tsp. cinnamon | 1/2 c. hot water |
| 2 apples, cut into chunks | |

Mix all above ingredients and stuff into bowl which has been cleaned and ready for baking.

This was my mother's recipe and I always liked it better than sage dressing.

Alice Gules

Sauces

Bar-B-Q Sauce

3/4 c. bottled Bar-B-Q sauce	1/4 c. finely-chopped celery
1/3 c. honey	1 T. brown sugar
1/3 c. apple jelly	2 tsp. sweet pickle relish
1/4 c. catsup	1 1/2 tsp. prepared mustard
1/4 c. water	1/2 tsp. cinnamon

In a saucepan, combine all ingredients. Cook and stir over medium heat until bubbly. Reduce heat. Simmer, uncovered, about 15 minutes, stirring frequently. Remove from heat. Cool. Yield: approximately 2 cups.

Good when used when cooking pork ribs.

Variation: Add 1/2 cup crushed pineapple. Add and cook with other ingredients.

Jean Guyett

Beer-Cheese Spaghetti Sauce

2 c. milk	2 to 3 tsp. chicken bouillon granules
2 T. butter	2 full c. grated Cheddar or Velveeta cheese
4 to 5 T. flour	1 c. beer
2 pinches of white pepper, to taste	
2 to 3 dashes of hot sauce	

Add flour to milk and stir to mix. Add butter and cook over low heat, stirring constantly. When thickened, add rest of ingredients. Continue cooking until thickened again. If not thick enough, add more flour and milk mixture!

Sharon Newman

Vera's Spaghetti Sauce

1 1/2 lb. hamburger	1/4 tsp. paprika
1 sm. onion, chopped	1 tsp. garlic powder
2 T. lemon juice	3/4 c. brown sugar
1/2 tsp. salt	1/2 tsp. dry mustard
2 T. Worcestershire sauce	1 (12 oz.) can tomato paste
2 T. vinegar	3 cans water
1/4 tsp. chili powder	

Brown hamburger and onion; combine with remaining ingredients. Simmer over low heat until thickened.

This is a fairly sweet sauce; if you prefer, use less brown sugar.

Variation: Can use Italian sausage, omit hamburger. *Thelma Taylor*

Soups

Bean Soup

- | | |
|--|----------------------------|
| 2 (15 oz.) cans cannellini beans
(white beans) | 1 tsp. chili powder |
| 1 can chicken broth (about 2 1/2 c.) | 1 chopped, med.-size onion |
| 1 1/2 c. cooked chicken, which
should be chopped, no skin | Garlic powder, to taste |

Spray large pan. Sauté onion and garlic; add beans, chicken and chili powder. Bring to a boil; lower heat and simmer 20 minutes.

Alice Guiles

Pastor Mark's Bean Soup

- | | |
|--------------------------|-------------------------|
| 5 to 6 lb. "bone-in" ham | 2 c. chopped onion |
| 5 lb. navy beans | 2 cloves minced garlic |
| 2 c. chopped celery | Salt & pepper, to taste |
| 2 c. chopped carrots | |

Soak beans overnight. Don't rinse. Boil ham 1 1/2 hours for stock. Skim broth. Bone ham and trim away fat. Combine beans, ham and vegetables, and simmer slowly about 3 hours.

It's better heated up the next day. Yield: 40 to 50 servings.

Pastor Mark Heath

Minnesota Wild Rice Soup

- | | |
|-----------------------------|-------------------------------|
| 3/4 c. wild rice | 2 T. chopped onion |
| 6 slices bacon | 4 soup cans milk |
| 2 cans cream of potato soup | 2 c. shredded American cheese |

Cook wild rice according to package directions. Fry and crumble bacon, reserving the drippings. Cook onion in small amount of bacon grease. Stir all ingredients together and simmer for 40 minutes, then add shredded cheese. Stir until cheese melts.

I use shredded Velveeta cheese in place of American.

Sharon Newman

Salads



Salad Tips

Additions and Garnishes

Sliced hard-cooked eggs
Radishes
Chopped green or ripe olives
Nutmeats
Pimento
Green pepper
Sardines
Anchovies
Slivered cheeses
Julienned ham
Chicken
Grated carrots
Cubed celery
Onions: pickled, grated or pearl onions
Tomatoes, sliced and dipped in finely chopped parsley or chives
Capers
Dwarf tomatoes stuffed with cottage cheese
Fresh herbs: sprigs or chopped
Mint leaves
Cooked beets, cut into shapes or sticks
Lemon slices with pinked edges and dipped in chopped parsley
Raw cauliflower

About Potato Salad:

Potato salad is best made from potatoes cooked in their jackets and peeled and marinated while still warm. Small, red, waxy potatoes hold their shape when sliced or diced and do not absorb an excessive amount of dressing or become mushy.

Tips for Tossed Salads

Always handle salad greens with care.

Wash well, drain and dry greens before storing; chill well before using.

To core lettuce, smack head stem end down on counter top, then twist the core out.

It is better to tear greens into bite-sized pieces to avoid bruising with knife.

Don't cut up tomatoes for a tossed salad, since their juices thin the dressing and wilt the greens. Use them only for garnishing the salad bowl.

Select only firm, hard, green cucumbers. The skin should have a slight sheen, but if it is highly polished, it is probably waxed and should be removed.

Use wild greens, such as dandelion, sorrel or winter cress, for a different flavor and texture in tossed salads.

Soup Accompaniments

Clear Soups: crisp crackers, cheese pastry, cheese-spread toast strips.

Cream Soups: cheese popcorn, seeded crackers, pretzels, pickles and olives.

Chowders and Meat Soups: Melba toast, sour pickles, oyster crackers, bread sticks, relishes, toasted garlic bread.

Salads

Best-Ever Bleu Cheese Dressing

- | | |
|--------------------------------|------------------------|
| 2 c. mayonnaise | 1/8 tsp. salt |
| 1/4 lb. bleu cheese, broken up | 1/8 tsp. pepper |
| 1/2 tsp. lemon juice | 1/2 tsp. garlic powder |
| 1/4 c. finely-chopped onion | |

Heat mayonnaise and bleu cheese over medium heat until bleu cheese is broken into very small pieces. Remove from heat. Add the remaining ingredients and mix well. Chill well. Serve.

Also is delicious for dip. I always get great comments when I serve!

Sheri Watson

Dorothy Lynch Dressing

- | | |
|---------------------|------------------------------|
| 1 c. oil | 1/2 c. dark vinegar |
| 1 c. sugar | 1 c. tomato soup (undiluted) |
| 1 tsp. salt | 1 tsp. celery seed |
| 1 tsp. black pepper | 1/2 tsp. garlic powder |

Blend well (I use a blender). Store in refrigerator.

Patti Ford

Chicken (or Turkey) Fruit Salad

- | | |
|--------------------------------|-------------------------------------|
| 2 c. chopped chicken or turkey | 2 T. minced onion |
| 1 c. chopped celery | 1 or 2 chopped apples |
| 1/2 c. chopped green pepper | 1 can mandarin oranges |
| | 3 T. fat-free Spin Blend mayonnaise |

Chop all vegetables and combine with fruit and mayonnaise. Can also add green grapes to this salad. Chill for a few hours.

This is a delicious salad and is low-calorie.

Alice Guiles

Cookie Salad

- | | |
|--------------------------|------------------------------|
| 2 pkg. instant pudding | 1 lg. can pineapple |
| 2 c. milk | 1 lg. can mandarin oranges |
| 1 (8 oz.) ctn. Cool Whip | 8 to 10 fudge-stripe cookies |

Mix pudding and milk. Stir until thickened. Add Cool Whip and mix thoroughly. Add drained oranges and pineapple; chill.

Just before serving, break cookies into small pieces and add to salad.

Irene Boyd

Cranberry Salad

- | | |
|--------------------------------|---|
| 2 (3 oz.) pkg. raspberry Jello | 1 c. chopped celery |
| 3 c. boiling water | 1 sm. can crushed pineapple,
drained |
| 1 can whole cranberry sauce | |
| 1/2 c. nutmeats | |

TOPPING (opt.):

- | | |
|--------------------|--------------------|
| 3 oz. cream cheese | 1/2 pt. sour cream |
|--------------------|--------------------|

Mix the first 6 ingredients. Let set. If topping is added, mix thoroughly. Spread on set salad.

Fern Livingston

Frozen Fruit Cups

- | | |
|-----------------------------------|---|
| 1 (6 oz.) can frozen lemonade | 2 1/2 c. water |
| 1 (6 oz.) can frozen orange juice | 1 lg. can crushed pineapple,
in own juice (2 c.) |
| 1 lg. pkg. frozen strawberries | |
| 4 diced bananas | |

Mix all ingredients together and freeze in 5-ounce cups. Remove approximately 1 hour before serving. Yield: 20 to 21 cups.

Evelyn Carothers

Easy Fruity Salad

- | | |
|---|---------------------------|
| 1 c. mandarin orange
segments, drained | 1 c. colored marshmallows |
| 1 c. pineapple tidbits, drained | 1 c. sour cream |
| 1 c. coconut | 1 jar maraschino cherries |

Mix together and chill well.

Lorraine Pearce

Quick Fruit Salad

- | | |
|---------------------------|---|
| 1 lg. can sliced peaches | 1 sm. jar maraschino cherries |
| 1 lg. can sliced pears | 1 can Wilderness pie filling of
choice |
| 1 can mandarin oranges | |
| 1 lg. can chunk pineapple | |

Drain juice from peaches and pears; cut into chunks. Drain mandarin oranges and chunk pineapple. Add to peaches and pears. Add cherries and pie filling. Chill.

We like the peach or apricot pie filling. Use smaller cans of fruit, if desired. The mixed juice is good to drink.

Eva Pettepler

Fruit Salad

- | | |
|------------------------------|---|
| 1 can fruit cocktail | 1 (3 oz.) pkg. lemon or vanilla pudding |
| 1 can chunk pineapple | |
| 1 or 2 cans mandarin oranges | |

Drain juice off fruits, except pineapple. Add all ingredients and top with dry pudding. Stir well and refrigerate. May add bananas just before serving.

Mickie Cade

Grandma Tillie's Salad

- | | |
|--------------------------------|--------------------------|
| 1 can cherry pie filling | 1 (8 oz.) ctn. Cool Whip |
| 1 can sweetened condensed milk | 1 can crushed pineapple |

Mix and freeze in 9x9-inch pan.

Bethene Adams

Strawberry-Pretzel Salad

- | | |
|------------------------------|---|
| 2 c. crushed pretzels | 1 (10 oz.) ctn. Cool Whip, thawed |
| 2/3 c. melted oleo | 6 oz. strawberry Jello |
| 2 T. sugar | 3 c. boiling water |
| 8 oz. cream cheese, softened | 1 pt. fresh strawberries, or 10 oz. frozen strawberries |
| 1 c. sugar | |

Mix pretzels, oleo and 2 tablespoons sugar; pat into a 9x13-inch pan. Bake 10 minutes at 350°. Beat cream cheese and 1 cup sugar; fold in topping. Dissolve Jello in boiling water; cool. When partially set, fold in strawberries. Spread cream cheese mixture over cooled pretzel base. Put strawberry Jello on top of that and chill.

Evelyn Carothers

24-Hour Salad

- | | |
|---------------------------------|-------------------------|
| 1 heaping T. butter | 1 lb. mini marshmallows |
| 2 T. flour | 1 c. sour cream |
| 1 c. sweet milk | Juice of 1 lemon |
| 1 c. crushed pineapple, drained | |

Place butter, flour and sweet milk in pan over low heat; cook until thick. Cool. Add remaining ingredients and chill for 24 hours.

*Mildred Smidt
and Cookbook Committee*

Snicker Salad

- | | |
|---------------------------------------|----------------------------|
| 1 sm. pkg. instant vanilla
pudding | 4 to 5 Granny Smith apples |
| 1 (12 oz.) ctn. Cool Whip | 3 king-size Snickers bars |
| | 1 can pineapple tidbits |

Mix Cool Whip and pudding. Chop apples and mix with pineapple. Combine Cool Whip mixture and apples. Add chopped Snickers bars and mix well. Best if refrigerated for several hours.

Laura (Kein) Holcomb

Applesauce Salad

- | | |
|--|----------------------------|
| 1 (3 oz.) pkg. strawberry
(any red) Jello | 1 1/2 c. hot applesauce |
| 7 oz. 7-Up | 1 sm. orange, rind & juice |

Heat applesauce; mix with Jello until dissolved. Add 7-Up and orange juice and rind. Pour into mold and refrigerate until firm.

Lucille Dempster

Cherry Ring Mold

- | | |
|-----------------------------|-----------------------------|
| 1 (3 oz.) pkg. cherry Jello | 1 (8 oz.) pkg. cream cheese |
| 1 c. water | 1/2 c. chopped celery |
| 2/3 c. red hots | 1/2 c. mayonnaise |
| 1 (No. 2) can applesauce | 1/2 c. chopped nuts |

Add red hot candies to water, bringing to a boil to dissolve. Pour over Jello, stirring well, and add applesauce. Pour half into a mold and chill. Mix softened cheese and mayonnaise. Add celery and nuts; spread on the set Jello. Chill and then cover with the remaining Jello. Serve in lettuce cups with additional mayonnaise, if desired.

Fern Reed

and Cookbook Committee

Fern and Dick Reed were members of our church for many years. Fern is a past President of WSCS, also served as Nursery Superintendent. Dick served as our Custodian in his retirement years. We remember them as always being there.

Frozen Cranberry Mold

- | | |
|----------------------------------|-----------------------------|
| 1 (16 oz.) can jellied cranberry | 1/4 c. mayonnaise |
| 3 T. lemon juice | 1/4 c. confectioners' sugar |
| 1 c. whipped cream | 1 c. chopped walnuts |

Crush cranberry sauce with fork. Add lemon juice; pour into paper cups. Combine remaining ingredients and spread over cranberry mixture. Freeze firm; unmold on lettuce leaf. Yield: 8 to 12 servings.

Corinne Howland

Fruit Salad

- | | |
|---------------------------------|----------------------------------|
| 1 (3 oz.) pkg. lemon Jello | 1/2 c. sugar |
| 1 (3 oz.) pkg. orange Jello | 1 beaten egg |
| 2 bananas | 2 T. margarine |
| 1 (1 lb.) can crushed pineapple | 1 pkg. Dream Whip |
| 1 c. mini marshmallows | 1 c. grated sharp Cheddar cheese |
| 2 T. flour | |

Combine the 2 Jello packages with 2 cups of boiling water. Stir until completely dissolved. Add 1 1/2 cups of cold water and stir. Pour into a 9x13-inch Tupperware container. Add 2 sliced bananas and crushed pineapple (drain the juice and keep to use in the topping). Top with the marshmallows and chill until firm.

Topping: Combine 2 tablespoons of flour and 1/2 cup of sugar in a saucepan. Stir in the pineapple juice and 1 beaten egg. Cook over medium heat, stirring constantly. Add 2 tablespoons butter and cool. Fold in 1 package of Dream Whip (prepare according to package directions). Spread on firm Jello. Sprinkle with 1 cup grated sharp Cheddar cheese.

When making this salad, I stir the sliced bananas in the crushed pineapple to help keep the bananas from turning dark.

Linda Goodwin

Mandarin Orange Salad

- | | |
|--------------------------------|----------------------------------|
| 2 pkg. vanilla tapioca pudding | 2 cans mandarin oranges, drained |
| 3 c. water | 1 (8 oz.) ctn. Cool Whip |
| 1 sm. pkg. orange Jello | |

Cook pudding in water until thickened. Add Jello. Cool. Fold in oranges and Cool Whip; chill.

Julia Sanford

Orange Tapioca Salad

- | | |
|--------------------------------|--|
| 3 c. water | 1 can mandarin oranges, drained |
| 1 (3 oz.) pkg. orange gelatin | 1 (8 oz.) can crushed pineapple, drained |
| 1 pkg. instant vanilla pudding | 1 (8 oz.) ctn. whipped topping |
| 1 pkg. tapioca pudding mix | |

In a saucepan, bring water to a boil. Add gelatin and pudding mixes. Return to boil and stir for 2 minutes. Remove from heat and cool completely. Fold in oranges, pineapple and whipped topping. Cover and refrigerate at least 2 hours.

Fresh fruity salad, can be made the night before.

Sue Palmer

Summer Cool Salad

- | | |
|-----------------------------|-----------------------|
| 18 lg. marshmallows | 1 c. chopped celery |
| 1 c. milk | 1 c. cottage cheese |
| 1 (6 oz.) pkg. lime gelatin | 1/2 c. salad dressing |
| 1 c. crushed pineapple | 1 c. whipped cream |
| 1 c. grated carrots | Chopped nuts |

Melt marshmallows and milk in microwave. Pour over lime gelatin and stir until gelatin is dissolved. Cool. Add drained pineapple, carrot, celery, cottage cheese and salad dressing. Chill until mixture starts to gel. Fold in whipped cream and nuts. May use whipped topping instead of whipped cream.

Frances Christensen

Chicken Salad

- | | |
|------------------------------|--|
| 6 oz. buttermilk dressing | 1 1/2 c. celery, chopped |
| 1 tsp. Beau Monde seasoning | 1/4 c. red onion, chopped |
| 1/2 tsp. salt | 1/4 c. green pepper, chopped |
| 1/4 tsp. pepper | 1 (11 oz.) can mandarin oranges, drained |
| 1 1/3 c. corkscrew pasta | 1 c. green raisins, halved lengthwise |
| 2 c. chicken, cooked & cubed | |
| 1/4 c. mayonnaise | |

Blend dressing, Beau Monde seasoning, salt, pepper and mayonnaise; refrigerate overnight. Cook pasta according to directions on package. Cool and drain pasta. Combine pasta, chicken, celery, onions, pepper, oranges and raisins. Add dressing carefully. Refrigerate several hours. Yield: 8 servings.

Amy Gillispie

Frog-Eye Salad

- | | |
|------------------------------|--------------------------------------|
| 1 box Acini de Pepe macaroni | 2 cans mandarin oranges |
| 1 c. sugar | 1 lg. ctn. Cool Whip |
| 2 T. flour | 1 lg. can crushed pineapple, drained |
| 1/2 tsp. salt | 1 can pineapple tidbits, drained |
| 1 3/4 c. pineapple juice | 1 sm. pkg. mini marshmallows |
| 3 eggs, beaten | |

Boil macaroni in salted water for 25 minutes, or until tender. Blanch and cool. Combine sugar, flour, salt, 1 3/4 cups pineapple juice and eggs. Cook over medium heat; stir constantly until thick. Cool this. Then add this to cooled macaroni. Let stand in refrigerator overnight. Add crushed pineapple, oranges, marshmallows and Cool Whip; blend well. Chill before serving.

Pearl Adams

Heavenly Macaroni Salad

- | | |
|------------------------------|--|
| 1 c. sugar | 3 cans mandarin oranges, drained |
| 2 T. flour | 2 (10 oz.) cans crushed pineapple, drained |
| 1/2 tsp. salt | 1 (20 oz.) can fruit cocktail, drained |
| 1 T. lemon juice | 1 c. mini marshmallows |
| 1 3/4 c. pineapple juice | 1/2 c. coconut (opt.) |
| 2 eggs | 1 (8 oz.) ctn. Cool Whip |
| 1 box Acini de Pepe soup mac | |

Cook the first 6 ingredients in a small saucepan until thick, then cool. Cook the soup mac according to package directions. Add to cool sauce and refrigerate overnight. Put canned fruit in refrigerator to chill overnight. Add the fruits, marshmallows, coconut and Cool Whip up to 2 hours before serving. It will keep in the refrigerator several days.

I make half of the recipe and it fills a large bowl. It is a good salad for large gatherings. You can always add more fruit, marshmallows or coconut, if you want.

Konnie Wiegman

Spaghetti Salad

- | | |
|-----------------------------------|--------------------------|
| 1 sm. btl. Italian dressing | 1 pkg. spaghetti noodles |
| 1 sm. btl. Dorothy Lynch dressing | 1 T. vinegar |
| 1/2 c. sugar | 1 T. mustard |

Mix dressings together, sugar and vinegar. Cook spaghetti; cool and drain. Add chopped ingredients such as cheese, green peppers, onion, celery, tomatoes, anything you like. Mix well.

Note: Will keep for a week.

Great for picnics.

Irene Boyd

Tuna Macaroni Salad

2 c. uncooked macaroni	1 can tuna, drained
1 c. chopped carrots	1 c. Miracle Whip
1 c. chopped celery	1 sm. can shoestring potatoes
1/2 c. chopped onion	1/4 tsp. salt

Cook macaroni as package directs; drain and cool. Add vegetables, tuna, Miracle Whip and salt; blend together. Refrigerate. At serving time, add shoestring potatoes or sprinkle over top of each serving as they quickly absorb moisture when stirred through salad. Yield: 8 to 10 servings.

Helen Iden

Bob's Special Green Derby House Salad

6 T. extra-virgin olive oil	1 head of lettuce
3 T. red wine vinegar	1 tomato, sliced lengthwise in 6ths
3 (or more) cloves garlic, minced	1/2 c. dried parsley
1/2 tsp. salt, or to taste	1/4 c. scallions, sliced thin
1/4 tsp. pepper, or to taste	Parmesan cheese, grated
1/2 tsp. Accent	Toasted croutons
1/2 tsp. dried oregano	

Measure into a large salad bowl, the olive oil, wine vinegar, garlic, salt, pepper, Accent, parsley and oregano (permitting the garlic time to marinate in the oil). When ready to serve, add lettuce (cut into 1-inch squares), tomato slices and scallions. Toss lightly to ensure thoroughly covered with the oil and vinegar dressing mixture. Lift into individual salad bowls; sprinkle with Parmesan cheese and croutons, if desired. Serve immediately.

This is Bob's adaptation of the salad prepared and served at tableside by the Green Derby Restaurant during one of his meetings in Jacksonville, FL. It has become a family favorite.

Shirley Dyson

Bok Choy Salad

1 med. head bok choy or Napa
cabbage, chopped
1 bunch scallions, or 3 bunches
green onions

1 jar sesame seeds
1 c. sliced almonds
2 pkg. Ramen noodles, broken up
1 stick margarine

DRESSING:

1/4 c. vinegar
1/2 c. sugar

3/4 c. oil
2 T. soy sauce

Boil dressing for 1 minute, no longer. Cool. Keep in refrigerator up to 1 month. Shake well before using.

Mix bok choy and scallions or onions in plastic bag and put in refrigerator. This can keep up to 1 week. Sauté sesame seeds, almonds and broken noodles in 1 stick oleo. Brown these and place in covered container. Keeps in refrigerator up to 1 month. Mix bok choy mix, noodles and nutmeats; mix well. Pour over dressing.

Mix just before using, goes limp quickly. Can mix only a portion or 1/2 for small groups. A big salad.

Lucille Dempster

Broccoli Salad

2 bunches broccoli
1 c. shredded Cheddar cheese

1/2 lb. bacon
1 tsp. onion flakes

DRESSING:

1 c. salad dressing or mayonnaise
(or mixed)

1/2 c. sugar
2 T. white vinegar

Wash and cut broccoli into bite-size pieces. Add other ingredients. Use tender stalks of broccoli, too, cut into small pieces.

Dressing: Mix very well and pour over broccoli mixture.

Alyce Duke

Cabbage Salad

- | | |
|---|---|
| 1 pkg. beef-flavored Ramen noodles | 1 bunch green onions, chopped |
| 1/2 c. salted sunflower seeds | 1 pkg. ready-to-use coleslaw mix |
| 1/2 c. toasted almonds | 1 can water chestnuts |

DRESSING:

- | | |
|-----------------------------|---|
| 1/3 c. oil | 1/2 c. sugar |
| 1/3 c. white vinegar | 1 pkg. beef flavoring (from noodles) |

Layer slaw mix, onions, water chestnuts, sunflower seeds, almonds and crushed Ramen noodles. Just before serving, pour dressing over mixture and mix well.

This makes a nice large salad. This is worth trying!

Hazel Knouse

California Salad

- | | |
|-------------------------------|--------------------------------|
| 1 head cauliflower | 8 oz. mushrooms, sliced |
| 1 can black olives | 1 c. sour cream |
| 1 sm. jar green olives | 1 c. mayonnaise |

Mix all ingredients. Chill and serve.

*Dorothy E. Yates
and Cookbook Committee*

Chinese Salad

- | | |
|-------------------------------|---|
| 1 head Napa cabbage | 3 pkg. Ramen noodles, broken into pieces |
| 2 bunches green onions | 1 pkg. sliced almonds |
| 1/4 c. oleo | 3 T. sesame seeds |

SAUCE:

- | | |
|---------------------|-----------------------------|
| 1/2 c. sugar | 1/3 c. water |
| 1/2 c. oil | 1/4 c. white vinegar |
| | 2 T. soy sauce |

Slice Napa cabbage thin. Place in bowl. Add diced green onions and set aside. In a saucepan or skillet, sauté the following until brownish in color: oleo, noodles, almonds and sesame seeds. Cool and set aside.

In another saucepan, cook the following to a boil: the sugar, oil, water, vinegar and soy sauce. Cook this and shake well before serving. Combine all ingredients and stir well to coat everything.

Pearl Adams

Chinese Cabbage Salad

1 head shredded cabbage
5 sliced green onions
2 pkg. Top Ramen noodles
(noodles only)

1 jar sesame seeds
1 pkg. slivered almonds

DRESSING:

3/4 c. salad oil
4 T. sugar
1 tsp. pepper

1 tsp. salt
1 tsp. Accent
6 T. rice vinegar

Toast sesame seeds and almonds at 350° until lightly browned. Cool. Mix cabbage, onions, sesame seeds and almonds. Crunch up Ramen noodles. Do not use seasoning package. Do not cook noodles. Mix dressing until well blended. Toss dressing over salad. Let set refrigerated, for several hours.

Kelly Pearce

Dena's Chinese Coleslaw

1 head Napa cabbage, sliced thin
2 to 3 bunches green onions,
chopped
1/4 c. butter or margarine
2 to 3 pkg. Ramen noodles, broken
1 pkg. sliced almonds

2 to 3 T. sesame seeds
1/2 c. sugar
1/2 c. oil
1/3 c. water
1/4 c. white vinegar
2 T. soy sauce

In a large bowl, place finely-sliced Napa cabbage and chopped green onion; set aside. In skillet, melt butter or margarine and add broken Ramen noodles (no seasoning packet), 1 package almonds and 2 to 3 tablespoons sesame seeds. Sauté; mix and stir until brownish. Cool. In medium saucepan, cook the sugar, oil, water, white vinegar and soy sauce until it boils; cool. Put into covered container.

Just before serving, combine the cabbage mixture with the noodle mixture. Shake dressing mixture well and stir to coat all ingredients well.

Kris Courter

Lettuce and Banana Salad

1 head lettuce
1 banana

1/2 to 3/4 c. mayonnaise
3 to 4 T. milk

Clean lettuce and break it up in bite-size pieces in a bowl. Cut banana into 1/2-inch slices into lettuce. Cream mayonnaise and milk until you can pour it over the lettuce and banana. Mix well and serve.

Dianna Sullivan

Marinated Italian Salad

- | | |
|-------------------------------|--|
| 1 c. sugar | 1 box frozen Brussels sprouts,
thawed |
| 1 tsp. salt | 4 carrots |
| 1 tsp. pepper | 4 stalks celery |
| 1/2 c. olive or vegetable oil | 1 green pepper |
| 3/4 c. vinegar | 1 red onion |
| 4 T. water | 1 can ripe olives, drained |
| 1 head broccoli | 1 can jar olives, drained |
| 1 head cauliflower | |
| 1 can green beans, drained | |

Boil first 6 ingredients and cool. Cut vegetables into bite-size pieces. Drain all liquid from olives. Place all vegetables in large sealing container. (I use a 5-quart ice cream container.) Place in refrigerator. Will last up to 1 to 2 weeks. It's better the longer it marinates. Yield: 15 to 20 servings.

Note: You may add olive juice to marinade if you wish, and if there is not enough marinade. Other vegetables may be substituted.

Pastor Mark Heath

Overnight Salad

- | | |
|----------------------------|------------------------|
| 1 sm. to med. head lettuce | 1 lb. bacon bits |
| 1 red onion | 1 sm. head cauliflower |

Layer in order in a 9x13-inch pan or dish.

Cover with:

- | | |
|----------------------|------------------------|
| 2 c. real mayonnaise | 1/3 c. Parmesan cheese |
| 1 c. sugar | |

Cover tightly and keep overnight. Stir and serve.

Very easy to make and very good.

Lucy Rosenberg

Spinach Salad

- | | |
|-----------------------|------------------------|
| 1 head spinach | 5 slices bacon (crisp) |
| 1 can water chestnuts | 2 hard-boiled eggs |
| 1 can bean sprouts | Salt & pepper |

DRESSING:

- | | |
|----------------|---------------------------|
| 1/8 c. vinegar | 1/6 c. ketchup |
| 1/2 c. oil | 1 T. green onion |
| 1/4 c. sugar | 1 T. Worcestershire sauce |

Prepare first 6 ingredients. Chill. Prepare dressing in blender and add at last minute.

Elaine Walton

Spinach Orange Salad

DRESSING:

1/4 c. vegetable oil
2 T. white sugar
2 T. white vinegar

1 T. snipped parsley
1/2 tsp. salt
1/4 tsp. black pepper
Dash of Tabasco sauce

1/4 c. sliced almonds
3 T. white sugar
Fresh spinach

2 T. chopped green onion
1 c. mandarin oranges

Combine dressing ingredients; mix well. Cover and shake well; refrigerate. Place almonds and sugar in small skillet over medium heat. Stir until all sugar is caramelized to almonds. Remove from heat to cool on waxed paper. Place spinach, green onion slices, orange segments and almonds on salad plates or salad bowl. Drizzle dressing over.

Sheri Watson

Taco Salad

1 lg. pkg. salad mix
1 lb. hamburger, browned & drained
1 pt. sour cream
Favorite picante sauce

1 (8 oz.) can sliced ripe olives
2 c. shredded Cheddar cheese
1 (16 oz.) pkg. Doritos or nacho type chips, crushed

In a large bowl, layer ingredients, starting with salad mix, sour cream, hamburger, chips, olives and Cheddar cheese. Top with favorite picante sauce.

Favorite salad of 6-year old Anastasia.

Mary Loehr

Walnut and Rice Salad

2 (6 oz.) pkg. white & wild rice mix
2 c. thinly-sliced celery
1/4 c. celery leaves
2 carrots, shredded

1 c. walnuts, chopped
3/4 c. olive or vegetable oil
1/4 c. red wine vinegar
1 T. sugar
2 tsp. salt

Cook rice as directed, omitting butter, and cool. Add celery, celery leaves and carrots to rice. Sauté walnuts in 1/4 cup of oil, vinegar, salt and sugar. Pour over rice mixture with remaining oil, and cool. Serve cold. Yield: 8 servings.

Pastor Mark Heath

Mom's Potato Salad

3 beaten eggs
 1/3 c. sugar
 1/3 c. vinegar
 3/4 c. water

1/2 tsp. dry mustard
 1 1/2 T. flour
 Dash of salt

Combine dry ingredients in medium saucepan. Beat eggs and add water and vinegar. Whisk into dry ingredients. Cook over medium heat, stirring constantly, until thickened. Cool before thinning with milk or cream. Use as dressing on large bowl of cooked and sliced potatoes and chopped onion and however many boiled eggs you want in it.

Kathie Sealock

Layered BLT Salad

4 c. finely-shredded lettuce
 1 1/2 c. chopped tomatoes
 1/4 c. Hormel bacon bits
 4 slices reduced-calorie white
 bread, toasted & cubed

1/3 c. (1 1/2 oz.) shredded Kraft
 reduced-fat Cheddar cheese
 1/2 c. Kraft fat-free thousand island
 dressing
 1/4 c. Kraft fat-free mayonnaise
 1 tsp. dried parsley flakes

In an 8x8-inch dish, layer lettuce, tomatoes, bacon bits, toast cubes and Cheddar cheese. In a medium bowl, combine thousand island dressing, mayonnaise and parsley flakes. Spread dressing mixture evenly over top. Cover and refrigerate at least 30 minutes. Divide into 4 servings.

Hint: Lightly spray toast with I Can't Believe It's Not Butter spray before cubing.

Eva Pettepier

Cucumbers and Onions

2 sliced cucumbers
 1 thinly-sliced onion
 1/2 c. real mayonnaise

2 T. vinegar
 2 T. sugar
 1/2 tsp. salt

Combine all and let stand awhile or overnight. Refrigerate.

Edith Schultz

Swedish Bean Salad

1/3 c. sour cream
 1/4 c. mayonnaise
 1 (16 oz.) can sliced green
 beans, drained
 1 tsp. dill

6 green onions, cut fine
 1 cucumber, med.-sized, diced
 1 T. parsley flakes
 Salt & pepper, to taste
 5 lettuce cups or whole tomatoes

Blend sour cream and mayonnaise. Combine drained green beans, cucumber, green onions, dill, parsley and seasonings. Toss lightly with sour cream and mayonnaise mixture. Cover and chill in refrigerator several hours. Serve in lettuce cup or in tomatoes cut into sections.

Note: Original recipe called for 1/2 cup sour cream, and 1/3 cup mayonnaise.

Darleen Fletcher

Vegetable Salad

1 can white corn
 1 can French-style green beans
 1 can peas

1 green pepper
 1 sm. jar pimento
 Onion & celery, to taste

Bring to a boil:

1/2 c. oil
 1/2 c. sugar
 1/2 c. vinegar
 1 tsp. salt

1/2 tsp. dry mustard
 1 tsp. seasoned salt
 1/2 tsp. celery salt

Pour over vegetables; cool.
 Very good; keeps well.

Elva Gibbs

Little King Salad

1 lb. cooked ham
 1 lb. turkey
 1 pkg. shredded Swiss cheese
 1 head lettuce
 3 to 4 hoagie buns

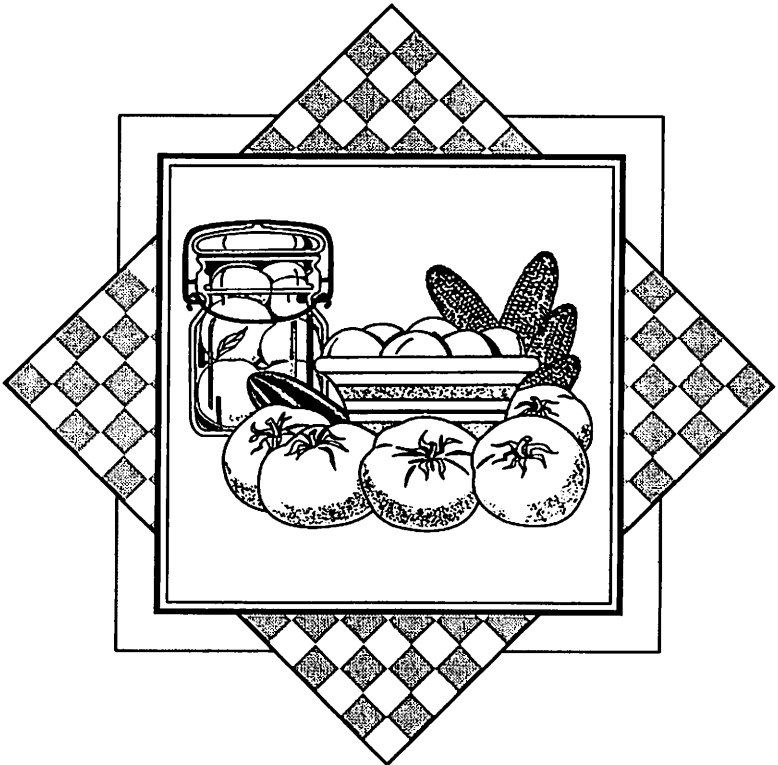
1 purple onion
 1 1/2 c. vegetable oil
 1/2 c. tarragon vinegar
 2 tsp. garlic salt
 Pepper, to taste

Cut ham, turkey and onion. In a large bowl, tear lettuce; add cheese, ham, turkey and onion. In a quick-shake container, add oil, vinegar, garlic salt and pepper. Tear buns in small pieces. Before serving, toss. Add bread and dressing. Serve chilled.

Note: Don't add oil until ready to eat.

Barb Smith

Vegetable Dishes



Herbs and Spices

ALLSPICE ... A favorite in cooking pot roasts. Good in puddings, sauces, preserving and pickling. Add a dash of ground allspice to tomato sauce, cocktail meat balls, and oyster stew.

ANISE ... The seeds are used in cookies, breads, cheese. The leaves are used in salads.

BASIL ... It adds distinction to soups, ragouts, salads, cottage cheese, meats, sauces, and fruit drinks. Very good in stews.

BAY LEAVES ... It is used for meats, soups, poultry, stuffing and relishes.

CARAWAY ... The seeds are used in cookies, breads, sauerkraut, cream cheese, and roast pork.

CELERY SEED, FLAKES, SALT ... Celery flakes are delicious in soups, stuffings, on meats, etc. Try celery seed in meat loaf, coleslaw and potato salad.

CHIVES ... It is used for potatoes, potato salad, omelets, sauces and cheeses.

CHILI POWDER ... It is fine in sauces, on seafoods, eggs and in ground meats. Try a dash in gravies, soups and stews. It adds both color and flavor.

CINNAMON ... The stick is used in pickling, preserving and for flavoring beverages such as cider, tea, and hot chocolate. The ground is used in pastry, as a topping for pudding, and in cooked fruits. Try a dash in chocolate sauce for ice cream, pork chops, fish, chocolate pudding, and stewed fruit salads.

CLOVES ... Used whole on pork and ham roasts as well as in fruit pickling. Ground cloves are used in mincemeat spice, baked goods, and for other cookery. Something new on pears and candied yams.

CREAM OF TARTAR ... It is used in baking to convert sugar crystals to a sticky syrup for baking, as in candy and cakes, especially angel food. Also it may be used as a dry powder on a damp cloth for cleaning aluminum and iron (not tin) pots and pans.

CURRY ... A ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. Used for all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL SEED ... It is used generally in pickling; it also has an important place in flavoring strong vegetables, as well as in salads, soups, sauces and gravies.

GINGER ... It is used in small pieces in chutneys, pickling and stewed in dried fruits. Mild ginger "tea" sometimes eases an ailing stomach. Rub roasting chicken inside and out with a mixture of butter and powdered ginger.

Vegetable Dishes

Baked Beans

1/2 lb. bacon, chopped into 1/2" slices	1/2 tsp. mustard
1 onion	1/2 c. brown sugar
3 T. ketchup	1 lg. or 2 sm. cans pork & beans

Brown bacon in skillet. Add diced onion and cook until bacon is crisp. Add ketchup, mustard and brown sugar. Stir and cook until thick and bubbly. Add pork and beans; stir and simmer for 15 minutes. Put in crock-pot for 5 to 10 hours on low.

Patti Ford

Baked Beans

(Microwave)

2 cans Bush's beans, drained	2 T. molasses
1 (1 lb.) can tomatoes, drained	1/3 c. brown sugar
1/4 lb. crumbled bacon	1 tsp. dry mustard
1/2 c. chopped onion	

Cook 10 minutes. Stir halfway through cooking time.

Dorris Acord

Calico Beans

1/2 lb. hamburger	2 tsp. vinegar
1 c. chopped onion	1 (16 oz.) can pork & beans
1/2 c. catsup	1 (16 oz.) can lima beans
1 tsp. salt	1 (16 oz.) can red kidney beans
1/3 c. brown sugar	1/2 lb. bacon, cooked, drained & crumbled
1/3 c. white sugar	
1 tsp. dry mustard	

Cook beef and onion; drain. Blend catsup, salt, sugars, mustard and vinegar. Add beef to mixture. Add beans and stir. Bake at 350° for 1 hour, or put in a slow-cooker until hot.

This is good for a group, and can be made in a larger batch. Holds for a longer time.

Alice Collier

Calico Beans

1/2 lb. hamburger	2 tsp. vinegar
1/2 lb. bacon	1/2 c. ketchup
1/2 sm. onion	1 can pork & beans
1/2 c. brown sugar	1 can butter beans
1/2 c. sugar	1 can kidney beans
1 tsp. mustard	

Brown hamburger, bacon and onion; drain. Mix together sugars, mustard, vinegar and ketchup. Add beans; don't drain. Fold in hamburger, bacon and onion. Bake at 350° for 1 to 1 1/2 hours.

Barb Smith

Easy Creole Green Bean Side-Dish

1/4 c. chopped onion	1/4 c. Hormel bacon bits
1 3/4 c. (14 1/2 oz. can) stewed tomatoes, undrained	1 tsp. dried parsley flakes
1/4 c. ketchup	6 c. (3 - 16 oz. cans) cut green beans, rinsed & drained

In a large skillet, sprayed with butter-flavored cooking spray, sauté onion for about 5 minutes, or until tender. Stir in undrained stewed tomatoes, ketchup, bacon bits and parsley flakes. Add green beans. Mix well to combine. Lower heat and simmer for 5 minutes, stirring often. Yield: 6 (1-cup) servings.

Eva Pettepier

Lima Bean Casserole

2 lb. baby lima beans	Salt & pepper
Chunk of salt pork, cut into bite-size	1 lb. brown sugar
Sm. onion, chopped	1 lb. bacon

Soak beans overnight. Cook with salt pork, onions, salt and pepper for about 1 hour. Spoon beans and pork into large roaster. Cover beans with juice. Sprinkle brown sugar over beans. Cut bacon in 1-inch wide strips. Lay strips over beans. Bake until tender, about 2 hours at 350°.

Corinne Howland

Request Green Beans

1 (1 lb.) can cut green beans	1 can cream of mushroom soup
1 (3 1/2 oz.) can French-fried onions	2 T. toasted almonds
1 (3 to 4 oz.) can mushrooms	1/2 c. grated Cheddar cheese

Put alternate layers of drained green beans and onions in casserole. Mix soup, mushrooms, liquid and almonds. Pour over beans and onions. Sprinkle cheese on top. Bake at 375° for about 30 minutes.

Betty Nichols

Unique Baked Beans

- | | |
|--------------------------------|--------------------|
| 1 (16 oz.) can pork & beans | 1/2 c. vinegar |
| 1 (16 oz.) can butter beans | 2/3 T. dry mustard |
| 1 (16 oz.) can kidney beans | 2 T. minced garlic |
| 1 (16 oz.) can baby lima beans | 1 c. chopped onion |
| 1 c. brown sugar | 4 strips raw bacon |

Combine beans (undrained). Combine with other ingredients and bacon, cut in chunks. Bake at 350°, uncovered, in large casserole or bean pot for 3 to 4 hours, until thick.

Note: Smaller cans can be used to make smaller casserole.

Theima Taylor

Broccoli and Cauliflower Casserole

- | | |
|-----------------------------|-------------------------|
| 1 med. head cauliflower | 1/3 c. milk |
| 1 1/2 bunches broccoli | 1 c. bread crumbs |
| 1 can cream of chicken soup | 1/3 c. melted margarine |
| 1 c. cubed American cheese | |

Cut broccoli and cauliflower into bite-size pieces. Cook in small amount of water until almost tender. Drain well and place in greased 9x13-inch baking pan. Combine soup and cheese in a saucepan; heat over low heat until cheese melts, stirring constantly. Add milk to make smooth sauce. Pour over vegetables. Sprinkle with bread crumbs that have been mixed with melted margarine. Bake, uncovered, at 350° for 30 to 45 minutes, until browned.

I like cooked rice (1 1/2 cups) added to this recipe to make more servings. Increase milk to 1 cup if rice is used. (Kathie)

*Kathie Sealock,
Irene Boyd*

Broccoli-Cheese Bake

- | | |
|-----------------------------------|---------------------------------------|
| 2 boxes chopped & thawed broccoli | 1 1/2 c. cooked Minute Rice (Instant) |
| 1 lg. jar Cheez Whiz | Buttered bread crumbs |
| 1 can cream of mushroom soup | |

Put in 2-quart casserole, bread crumbs on top. Bake for 1 hour at 350° (1/2 hour uncovered and 1/2 hour covered).

Yvonne Overton

Jean's Green Rice

- | | |
|---|-------------------------------------|
| 2 c. boiled rice | 1/3 c. cooking oil |
| 1 pkg. broccoli, cooked & finely chopped | 1 onion, chopped |
| 2 eggs, slightly beaten | 1 1/2 c. milk |
| | 1 lb. Velveeta cheese, cubed |

Mix all ingredients in a 1 1/2-quart baking dish. Cover and bake at 350° for 1 hour.

Kris Courter

Veggie Combo Casserole

- | | |
|---|--|
| 1 (10 oz.) pkg. broccoli | 1 (10 3/4 oz.) can cream of mushroom soup |
| 1 (10 oz.) pkg. Brussels sprouts | 1 (2.8 oz.) can Durkees French-fried onions |
| 1 (10 oz.) pkg. cauliflower | 1 1/2 c. grated cheese |
| 1 (8 oz.) can water chestnuts | |

Thaw frozen vegetables; mix in onions, water chestnuts and mushroom soup. Put in baking dish; sprinkle grated cheese on top. Bake for 30 minutes at 350°.

Marlene Lee

Vegetable Medley

- | | |
|--|--------------------------------------|
| 1 (16 oz.) bag frozen broccoli, carrots & cauliflower, thawed & drained | 1 c. shredded Swiss cheese |
| 1 can condensed cream of mushroom soup | 1/3 c. sour cream |
| | 1 (4 oz.) jar chopped pimento |
| | 1 can French-fried onions |

Set aside 1/2 cup of Swiss cheese and 1/2 can of onions. Combine all the ingredients and pour into 1-quart casserole. Bake, covered, for 30 minutes. Cover with remaining cheese and onions, and bake 5 minutes more.

Wini Seaman

Cauliflower Crunch

- | | |
|----------------------------------|-------------------------------|
| 1/2 c. dried bread crumbs | 1/2 tsp. seasoned salt |
| 1/4 c. Parmesan cheese | 1/8 tsp. pepper |
| 1 tsp. tarragon | 1/3 c. margarine |
| 1 tsp. paprika | 1 head cauliflower |

Combine bread crumbs, Parmesan cheese and spices in a plastic bag. Melt margarine. Clean cauliflower and separate in flowerets. Dip in melted margarine; shake in bag. Lay on jellyroll pan. Bake at 325° for 10 to 12 minutes, or until golden brown.

Elva Gibbs

Cauliflower Timbales

1 average-sized head of cauliflower	1/8 tsp. black pepper
2 eggs	2 T. melted butter
1 c. milk	6 T. grated cheese (Colby is better than Cheddar)
1/2 tsp. salt	

Break cauliflower into small flowerets and steam until tender. Divide evenly into custard cups. Beat eggs; add milk, salt, pepper and butter, plus one-half of the cheese. Pour custard mix over cauliflower. Custard cups should be more than three-fourths-full. Sprinkle with rest of grated cheese. Place in pan of hot water and bake at 325° for 40 minutes.

This can be unmolded or served in the custard cups.

Janet Brown-Lowe

Carrot Casserole

2 lb. carrots, sliced	1/4 tsp. dill weed
1/2 c. butter or margarine, divided	1/2 c. crushed saltines (about 15 crackers)
6 oz. process American cheese, cubed	

Place carrots in a saucepan and cover with water; bring to a boil. Reduce heat; cover and simmer until tender, about 10 minutes. Drain. Place in a greased 1 1/2-quart baking dish. In a small saucepan, melt 1/4 cup butter and cheese, stirring often. Stir in dill. Pour over the carrots. Toss the saltines and remaining butter; sprinkle over carrots. Bake, uncovered, at 350° for 25 to 30 minutes, or until lightly browned and bubbly. Yield: 8 servings.

Dorothy Norton

Corn Casserole

1 can cream-style corn	1/3 can of canned milk
1 can Mexican corn	1/2 tsp. salt
1 egg	1 c. Ritz crackers, crushed

Mix together. Before baking, cover top with more crushed Ritz crackers. Bake in 9x13-inch pan or dish. Bake at 350° for 45 minutes.

Good stuff.

Lucy Rosenberg

Corn and Broccoli Bake

- | | |
|---|-----------------------------|
| 1 (16 oz.) can creamed corn | 1 T. onion, minced |
| 1 (10 oz.) pkg. frozen, chopped
broccoli, cooked & drained | 1 c. saltine cracker crumbs |
| 1 egg, beaten | 2 T. margarine, melted |

Combine corn, broccoli, egg, onion and half of the crackers. Pour into greased 1-quart casserole dish. Combine the rest of the crackers and margarine. Sprinkle on top. Bake, uncovered, for 25 to 30 minutes in 350° oven. Yield: 6 servings.

Margaret Brown

Corn and Noodle Casserole

- | | |
|-----------------------|--------------------|
| 1 can creamed corn | 1/2 c. half & half |
| 1/4 c. butter | 1 egg, beaten |
| 3 c. cooked noodles | Salt & pepper |
| 3/4 c. cheese, cut up | |

Mix all ingredients and bake at 325° for 45 to 60 minutes.

Anita Stogdill

Corn Pudding

- | | |
|------------------------|-------------|
| 1 can cream-style corn | 2 T. butter |
| 1 1/2 c. scalded milk | 2 T. flour |
| 1 tsp. salt | 2 eggs |
| 1 tsp. sugar | |

Melt butter. Add seasonings and flour. Stir in scalded milk to make a white sauce. Add corn and beaten eggs. Bake 30 minutes in 350° oven, until set.

Variation: Can top with crushed crackers or corn flakes.

Vivian Ehlers

Scalloped Corn Casserole

- | | |
|-----------------------------|---|
| 1 can whole kernel corn | 1 c. broken, uncooked spaghetti or
noodles |
| 1 can cream-style corn | 1/4 c. chopped onion |
| 1/2 c. melted margarine | 1/4 c. chopped green pepper |
| 1 c. American cheese, diced | |

Mix all ingredients together. Bake in a 9x13-inch greased baking dish at 350° for 1 hour. Stir half-way through.

Konnie Wiegman

Eggplant Casserole

1 eggplant

Butter

1 T. onion

6 to 8 soda crackers, crushed

Thin slices Velveeta cheese

1 can cream of mushroom soup

Salt

Cut eggplant in cubes and sauté in a little butter with 1 tablespoon onions until the eggplant turns color (about 5 to 7 minutes). Layer eggplant, soda crackers and cheese. Then pour 1 can of mushroom soup and a little salt. Mix a little. Bake at 350° for 30 minutes.

Verla Keim

Campfire Potatoes

5 med. potatoes, peeled & thinly sliced

1 med. onion, sliced

6 T. butter or margarine

1/3 c. shredded Cheddar cheese

2 T. minced parsley

1 T. Worcestershire sauce

Salt & pepper, to taste

1/3 c. chicken broth

Place the potatoes and onion on a large piece of heavy-duty foil (about 20x20-inches). Dot with butter. Combine the cheese, parsley, Worcestershire sauce, salt and pepper; sprinkle over potatoes. Fold foil up around potatoes and add broth. Seal the edges of foil well. Grill, covered, over medium heat for 35 to 40 minutes, until potatoes are tender. Yield: 4 to 6 servings.

Variation: Thinly-sliced carrots, celery etc. may be added.

Eva Pettepier

Country Potato Casserole

1/2 c. + 2 T. melted margarine

1 can cream of chicken soup

1/2 can (soup can) milk

1/2 c. chopped green onions

1 pt. sour cream

2 c. crushed corn flakes

2 c. grated cheese

1 (2 lb.) pkg. frozen hash browns

Preheat oven to 350°. Melt the 1/2 cup of margarine in the bottom of a 9x13-inch metal pan. Add 1/2 of the hash browns into the pan. Then mix soup, milk, sour cream and green onions in a bowl. Pour 1/2 of this mixture over potatoes in pan. Sprinkle 1/2 of grated cheese over top. Then add remainder of hash browns and remainder of mixture of soup, etc.. Sprinkle remainder of cheese. Top with crushed corn flakes and 2 tablespoons margarine. Bake for 45 to 60 minutes.

Excellent dish for picnic or buffet type meal!!

Sheri Watson

Hash Brown Casserole

- | | |
|---|---------------------------|
| 1 (32 oz.) pkg. shredded, frozen potatoes | 1 (8 oz.) ctn. sour cream |
| 1/2 c. melted butter | 1 tsp. salt |
| 1 can cream of chicken soup, undiluted | 1/2 sm. onion, chopped |
| 12 oz. grated American cheese | 2 c. corn flakes, crushed |
| | 1/2 c. melted butter |

Place thawed potatoes in a 9x13-inch baking dish. Mix together next 6 ingredients and pour over potatoes. Top with crushed corn flakes and drizzle melted butter over all. Bake, uncovered, at 350° for 45 minutes. Yield: 10 to 12 servings.

Note: May be made ahead, refrigerated and cooked for a longer time.

My favorite Arkansas recipe!

Marge Stark

Mrs. Stark's husband, Wallace, served our church in the late 60's.

Luscious Potatoes

- | | |
|--|----------------------------|
| 1 (2 lb.) bag frozen hash brown potatoes | 1 pt. sour cream |
| 2 cans cream of potato soup | Salt & pepper, to taste |
| | 2 c. shredded Cheddar soup |

Mix all ingredients together except the cheese. Place in a casserole dish. Sprinkle cheese on top. Bake 1 hour at 350°.

Julia Sanford

Red Potato Wedges

- | | |
|------------------------------------|----------------------|
| 4 med. red potatoes, cut in wedges | 1/4 tsp. pepper |
| 1 T. vegetable oil | 1 T. Parmesan cheese |
| 1/2 tsp. crushed parsley (dried) | Salt, to taste |
| 1/4 tsp. garlic powder | |

Place potatoes in a large bowl. Sprinkle with oil, parsley flakes, garlic, pepper, Parmesan cheese and salt. Be sure potatoes are coated well. Place potatoes on baking sheet that has been coated with nonstick cooking spray. Bake 15 minutes. Turn and bake 15 to 20 minutes, or until tender and brown.

Hazel Knouse

Noodles and Sauerkraut

- | | |
|---|----------------------------------|
| 1 lb. bacon, cut up in sm. pieces | 1/2 stick margarine or butter |
| 1 onion, chopped fine | 3/4 c. brown sugar |
| 2 (16 oz.) cans sauerkraut (do not drain) | 1 (16 oz.) pkg. dumpling noodles |

Mix bacon and onion together; fry until just cooked. (Do not overcook or fry until brown.) Drain grease. Add sauerkraut to bacon and onion mixture. Add margarine (or butter) and brown sugar. Cook until sauerkraut is soft. Prepare noodles according to package directions; drain. Add above mixture to noodles; serve.

Peggy Hood

Tomatoes Stuffed with Vegetables and Rice

- | | |
|---|--|
| 6 lg. fresh tomatoes | 1 tsp. dried basil, crushed |
| 1 1/2 c. fresh white mushrooms, sliced | 1/2 tsp. salt, or chicken bouillon cube equal amount |
| 2 T. olive oil | 1/4 tsp. pepper |
| 1 c. onion, chopped | 1/2 c. quick-cooking rice |
| 1 pkg. frozen spinach, thawed & drained | 1/4 c. + 2 T. grated Parmesan cheese, divided |
| 2 tsp. garlic, minced | |

Preheat oven to 400°. Use tomatoes held at room temperature until fully ripe. Cut a slice from top of each tomato. Remove pulp, leaving 1/4-inch-thick shell. Set aside. Chop the tomato pulp. In a large skillet, over high heat, heat oil until hot. Add mushrooms and onion. Cook until tender. Add spinach, chopped tomato, garlic, basil, salt and pepper. Cook over low heat about 10 minutes. Stir in rice. Let stand 5 minutes. Stir in Parmesan cheese. Place tomato shells in a 9x13-inch baking pan. Spoon rice into tomato shells. Sprinkle with Parmesan. Bake about 15 minutes.

Becky Taylor

Vidalia Casserole

- | | |
|--------------------------------|--------------------------------------|
| 4 to 5 Vidalia or sweet onions | 3/4 c. grated Parmesan cheese |
| 1/4 c. butter or margarine | 10 butter-flavored crackers, crushed |
| 1/4 c. sour cream | |

In skillet over medium heat, sauté onions in butter until tender. Remove from heat. Add sour cream. Spoon 1/2 of onions into a 1-quart baking dish. Sprinkle with cheese. Top with remaining onions and crackers. Bake, uncovered, at 350° for 20 to 25 minutes. Yield: 4 to 6 servings.

Very good.

Elva Gibbs

Index

Recipes of Yesteryear

Marshmallow Candy	
Blue Cheese Salad Dressing	1
Bread Pudding with Lemon Sauce	
Coconut-Oatmeal Cookies	2
Cherry Coconut Bars	
Coconut Macaroons	3
Frozen Lemon Pie	
Raisin Cake	
Celery Seed Dressing for Fruit Salad	4
Sugar-Cinnamon Bread	
Pinwheel Cookies	5
Ambrosia Salad	
Chocolate-Covered Orange Peel ..	6
"Receipt" for Chocolate Drop Cookies	
Banana Bread	7
Date Dessert	
Grandma Densmore's Noodles	
Meat Loaf Deluxe	8
Divinity	
Jellyroll Cake Dessert	9
Buttermilk Pancakes	
Picante Chicken	
Graham Cracker Dessert	10
Eggnog Cranberry Salad	
Escaloped Chicken	11
Beef Stroganoff	
Oatmeal Cookies	12
Ugly Duckling Cake	
Buttermilk Biscuits	13
Meat Vegetable Loaf	
Coconut Cake	
Tuna Casserole Deluxe	14
Easy Cherry Coffeecake	
Dark Cake	15
Banana Bran Bread	
Boiled Fruit Cake	
Scalloped Corn and Broccoli	16
Coconut-Oatmeal Cookies	
Breakfast Casserole	17
Bran Muffins	

Quick 'n Cool Summer Salad	
Orange Sherbet Dessert	18
Date Pudding	
Date Coffeecake	19
Meatball Appetizers	
Chicken Salad	
Cock-A-Doodle	20
Sweet and Sour Pork	
Golden Corn Cake	21
Chocolate Bread Pudding	
Ham Loaf	22

Appetizers, Beverages & Dips

Appetizers

Shrimp and Crab Appetizer	
Water Chestnut Appetizers	23
Vegetable Pizza	
Mexican Pinwheels	
Bacon and Stuffing Rolls	24
Liver Pâté	
Salmon Log	
Beefy Cheese Balls	
Tuna Ball	25
Chicken Cheese Ball	
Pineapple Cheese Ball	26

Beverages

Old English Hot Spiced Cider	
Orange Julius	26

Dips

Cheese Dip	
Shrimp Dip	
Hot Hamburger Dip	
Salsa Pronto	27
Artichoke Dip	
Hot Artichoke Dip	
Bean Dip	28
Taco Dip	
Bread 'N Dip	29

Breads, Rolls & Coffeecakes

Pumpkin Bread	
Apple-Raisin Bread	31
Chocolate-Zucchini Bread	

Poppy Seed Bread	
Lemon Tea Bread	32
Zucchini Bread	
Banana-Nut Bread	
Dilly Bread	33
Pork and Bean Bread	
Mrs. Larson's Banana Bread	
Union Pacific Diner Garlic Toast	34
Bread Dumplings	
Oat Dinner Rolls	35
Butterhorn Rolls	
Banana-Nut Muffins	36
Glorious Morning Muffins	
Sunshine Breakfast Muffins	37
Danish Pastry (2)	38
Sunday Morning Coffeecake	
Extra-Special Coffeecake	39
Crumb Coffeecake	
Quick Caramel Coffee Ring	40
Mom's Breakfast Coffeecake	
Cinnamon Twist	41

Breakfast & Eggs

Baked Eggs	
Egg and Cheese Strata	43
Mountain Mike Breakfast	
Oven Omelet	
Cheese and Sausage Rolls	44
Sandra's French Toast Casserole	
Union Pacific Diner French Toast	
Scalloped Pineapple	45
Oatmeal Waffles	
Blueberry Jam	46

Casseroles, Pasta & Rice

Noodles	47
Chicken Casserole (2)	
Broccoli-Chicken Casserole	48
Chinese Chicken Broccoli	
Seven-Minute Chicken and Rice Casserole	49

Cheesy Chicken Casserole	
Busy Day Microwave Casserole	
Chicken Enchiladas	50
Mother of the Bride Casserole	
Shipwreck Casserole	
Tater Tot Meatloaf	51
Hamburger Casserole	
Hamburger and Tater Tot Casserole	
Crock-Pot Hamburger Casserole	52
Enchilada Casserole	
Hamburger Stew	53
Beef Stroganoff	
Pork Chop Casserole	54
Crunchy Ham and Potato Casserole	
Ham and Potato Casserole	
Corned Beef Casserole	55
Scalloped Oysters	
Spaghetti Pie	
Spanish Hamburger	56
One-Step Lasagna	
Microwave Lasagna	57
Microwave Lasagna	
Pasta and Roasted Tomatoes	58
Linguine with Tomatoes and Basil	
Pasta Primavera	59
Quick and Easy Macaroni and Cheese	
Quick Spanish Rice	60

Cakes, Desserts & Pies

Cakes

Pineapple Angel Food Cake	
Banana Cake	
Carrot Cake	61
Frosting for Carrot Cake	
Hugs and Chips Cheesecake	
Luscious Cheesecake Pudding Pie	62
Cherry Cake	
Cherry-Chocolate Cake	
Chocolate Cake	63
Chocolate-Zucchini Cake	

Crazy Cake
 Fruit Cocktail Cake 64
 Lemon-Apricot Cake
 Mandarin Orange Cake
 Mexican Wedding Cake 65
 Easy Peach Cake
 Pineapple Pecan Cake
 Pumpkin Cake 66
 Truly Different Cupcakes
 7-Up Cake
 Double Boiler (7-Minute)
 Frosting 67

Desserts

Apricot Dessert
 Banana Split Dessert 68
 Butterscotch Apple Crisp
 Cherry Cheesecake
 Chocolate Cherry Indulgence 69
 Cream Puffs
 Baked Prune Whip
 Pumpkin Dessert 70
 Speedy Rice Pudding
 Rhubarb Cherry Crunch 71
 Rhubarb Crunch
 Rhubarb Dumplings 72
 Strawberry-Rhubarb Sundaes
 Strawberry Charlotte Russe
 Strawberry Dessert 73
 Strawberry Dessert 74

Pies

Easy Apple Pie, Low-Fat 74
 Sugar-Free Apple Pie
 Sour Cream Apricot Pie
 Better-Than-Candy Pie 75
 Fluffy Fruit Pie
 Chocolate Pie (2) 76
 Chocolate Pie
 Chocolate Ribbon Pie
 Perfection Lemon Pie 77
 Lime Pie
 Peach-Blueberry Pie
 Peach Custard Pie 78
 Pineapple Sour Cream Pie
 Rhubarb Pie
 Rhubarb-Strawberry Pie 79

Strawberry Glaze Pie
 Pink Cloud Pie
 Sour Cream Raisin Pie 80
 Buttermilk Pie Crust
 Flaky Pie Crust 81

Candies, Cookies & Bars

Candies

Marshmallow Cream Fudge
 Penocha
 Easy Peanut Clusters 83
 Microwave Peanut Brittle
 Peanut Butter Crunch
 Cream Pralines
 Marshmallow Popcorn Balls 84
 Cherry Mash Candy 85

Cookies & Bars

Brownie Zebra Bars 85
 Butterscotch Bars
 Chocolate Sherry Cream Bars 86
 Unbaked Coconut Bars
 Caramel Bars
 Chewy Walnut Squares 87
 Chocolate Cookie Cake
 Chocolate Delights
 Dream Bars 88
 Frosted Ginger Bars
 Frosted Banana Bars
 Fudge Bar Cookies 89
 German Crumble Bars
 Holiday Cookies
 Lemon Gooney Bars 90
 Mochas
 Oa.meal Bars 91
 Pecan Pie Bars
 Pumpkin Pie Squares 92
 Frosted Pumpkin Bars
 Pumpkin Bars 93
 Pumpkin Bars
 Raisin Coffee Bars
 Salted Nut Bars 94
 Salted Nut Roll Bars
 Sour Cream Raisin Squares 95
 Sour Cream-Rhubarb Squares
 Brownie Squares 96

Buttermilk Brownies	
Caramel Brownies	97
Chocolate Chip Blonde Brownies	
Never-Fail Brownies	
Texas Brownies	98
Almond Bark Cookie	
Apple Cookies	
Banana-Oatmeal-Chocolate Chip Cookies	99
Banana Cookies	
Blonde Chocolate Cookies	100
Fruit Cookies	
Gingersnaps	101
Oatmeal Butterscotch Cookies	
Easy Lemon Cookies	
Molasses Crinkles	102
Norwegian Nut Cookies	
Old-Fashioned Oatmeal Cookies - Apples	
Peanut Butter Cookies	103
Old-Fashioned Sour Cream Cookies	
Swedish Spritz	
White Sugar Mayonnaise Cookie	104
Ginger Balls	105

Meats, Sauces & Soups

Meats

Steak Continental	
Swiss Steak Dish	
Spinach Stuffed Flank Steak	107
Stir-Fry Delicious-Colorful and Easy	
Baked Beef Stew	
Tasty Glazed Meatloaf	108
Meat Loaf	
B's Meat Loaf	
Double Cheese Meat Roll	109
Barbecue Meat Balls	
Bar-B-Que Meat Balls	110
Baked Hamburger	
Skillet Burgers	
Reuben Meat Balls	111
Spanish Meat Patties	

Pizza Burgers	
Patty's Pizza	112
Mini Pizzas	
Easy Hamburger Casserole	
Crusty Beef, Cheese, Noodle Casserole	113
Spanish Rice	
Hamburger Pie Filling	
Sloppy Joe Mix	114
Yankee Chili	
Veal Parmesan	
Barbecued Spareribs	115
Pork Chops and Mustard	
Russian Pork Fluff	
Oven-Fried Pork Chops	116
Pork Chop 'n Stuffing	
Fancy Baked Pork Chops	
Ham Loaf	117
Ham Loaf	
Ham Balls	
Ham Balls and Sauce	118
Creamy Baked Chicken Breast	
Baked Chicken	
Cordon Bleu Chicken	119
Oriental Chicken Wings	
Chicken Divan	
Patti's NHS Chicken	120
Chicky-Up	
Sweet and Sour Delight	
Chicken and Noodles	121
Darlene's Chicken Casserole	
Hot Chicken Salad	
Chicken Enchiladas	122
Turkey Balls	
Wild Turkey Sandwiches	123
Tuna Chow Mein	
Salmon Loaf	
Fancy Hot Dogs	124
Nancy's Mississippi Shrimp Creole	
Elephant Stew	
Fruit Dressing	125

Sauces

Bar-B-Q Sauce	
Beer-Cheese Spaghetti Sauce	
Vera's Spaghetti Sauce	126

Soups

Bean Soup	
Pastor Mark's Bean Soup	
Minnesota Wild Rice Soup	127

Salads

Best-Ever Bleu Cheese Dressing	
Dorothy Lynch Dressing	
Chicken (or Turkey) Fruit Salad	
Cookie Salad	129
Cranberry Salad	
Frozen Fruit Cups	
Easy Fruity Salad	
Quick Fruit Salad	130
Fruit Salad	
Grandma Tillie's Salad	
Strawberry-Pretzel Salad	
24-Hour Salad	131
Snicker Salad	
Applesauce Salad	
Cherry Ring Mold	132
Frozen Cranberry Mold Fruit Salad	
Mandarin Orange Salad	133
Orange Tapioca Salad	
Summer Cool Salad	
Chicken Salad	134
Frog-Eye Salad	
Heavenly Macaroni Salad	
Spaghetti Salad	135
Tuna Macaroni Salad	
Bob's Special Green Derby House Salad	136
Bok Choy Salad	
Broccoli Salad	137
Cabbage Salad	
California Salad	
Chinese Salad	138
Chinese Cabbage Salad	
Dena's Chinese Coleslaw	
Lettuce and Banana Salad	139
Marinated Italian Salad	
Overnight Salad	

Spinach Salad	140
Spinach Orange Salad	
Taco Salad	
Walnut and Rice Salad	141
Mom's Potato Salad	
Layered BLT Salad	
Cucumbers and Onions	142
Swedish Bean Salad	
Vegetable Salad	
Little King Salad	143

Vegetable Dishes

Baked Beans (2)	
Calico Beans	145
Calico Beans	
Easy Creole Green Bean Side-Dish	
Lima Bean Casserole	
Request Green Beans	146
Unique Baked Beans	
Broccoli and Cauliflower Casserole	
Broccoli-Cheese Bake	147
Jean's Green Rice	
Veggie Combo Casserole	
Vegetable Medley	
Cauliflower Crunch	148
Cauliflower Timbales	
Carrot Casserole	
Corn Casserole	149
Corn and Broccoli Bake	
Corn and Noodle Casserole	
Corn Pudding	
Scalloped Corn Casserole	150
Eggplant Casserole	
Campfire Potatoes	
Country Potato Casserole	151
Hash Brown Casserole	
Luscious Potatoes	
Red Potato Wedges	152
Noodles and Sauerkraut	
Tomatoes Stuffed with Vegetables and Rice	
Vidalia Casserole	153

ORDER BLANK

NAME _____

ADDRESS _____

CITY & STATE _____ ZIP _____

How many copies? _____ Amount enclosed _____

Price per book \$10.00

Postage & handling 3.00

Total \$13.00

Please make checks payable to:

Epworth U.M.W.

Mail orders to: Epworth United Methodist Women

2447 Ave. B

Council Bluffs, IA 51501

ORDER BLANK

NAME _____

ADDRESS _____

CITY & STATE _____ ZIP _____

How many copies? _____ Amount enclosed _____

Price per book \$10.00

Postage & handling 3.00

Total \$13.00

Please make checks payable to:

Epworth U.M.W.

Mail orders to: Epworth United Methodist Women

2447 Ave. B

Council Bluffs, IA 51501



EXCELLENT FUNDRAISING IDEAS

In addition to printing cookbooks for fund raising organizations, JUMBO JACK'S Cookbooks also offers the proven successful fund raising products shown below. The products shown below are just a few of the many items you might select for your next fund raising project, or perhaps in conjunction with your cookbook project. Any of these will be beautifully imprinted with your organization's logo and name.

If you are interested in helping your organization make money with these successful fund raising products, just mark the products you'd like more information about, give us your name and address.

Name _____

Address _____

Tear out this page and mail it to: **JUMBO JACK'S COOKBOOKS**
301 Broadway • P.O. Box 247 • Audubon, Iowa 50025



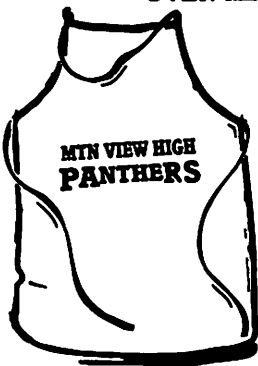
OVEN MITT



TOTE BAG



HOT PAD



APRON

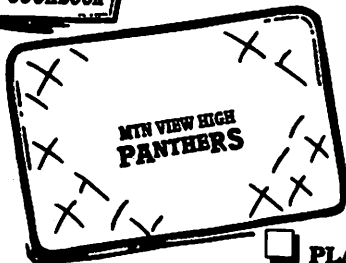
COOK-BOOK



T-SHIRT



MUG



PLACE MAT

Or if you prefer, give Mike, Mitzi or Jeanne a toll free call at 1-800-798-2635
FAX 1-712-563-3118 COLLECT: 1-712-563-2635

We hope you are enjoying using this cookbook and find it useful in your kitchen. This book was printed by JUMBO JACK'S COOKBOOKS. If you are interested in having cookbooks printed for your organization, please write us for prices and details.

A cookbook is a good way for YOUR organization to make money.

If you are interested in more information, just tear out this page and mail it to us with your name and address, or just call us toll-free 1-800-798-2635.

Featuring the 3-ring easel binder

We also do
hardback covers,
square back
wire covers,
and other types
of binding



Yes — please send
me more information

Name _____

Organization _____

Address _____

City _____ State _____ Zip _____

Phone _____

**UP TO 3
MONTHS
INTEREST
FREE!**

Or, if you prefer give Mike, Mitzi or Jeanne a call:
Toll free: 1-800-798-2635; Collect: 1-712-563-2635
FAX: 1-712-563-3118

**JUMBO
JACK'S**  **COOKBOOKS**
AUDUBON MEDIA CORPORATION
AUDUBON IA 50025 • 1-800-798-2635

JUMBO  **COOKBOOKS**
AUDUBON MEDIA CORPORATION
301 BROADWAY • AUDUBON IA 50025
1-800-798-2635