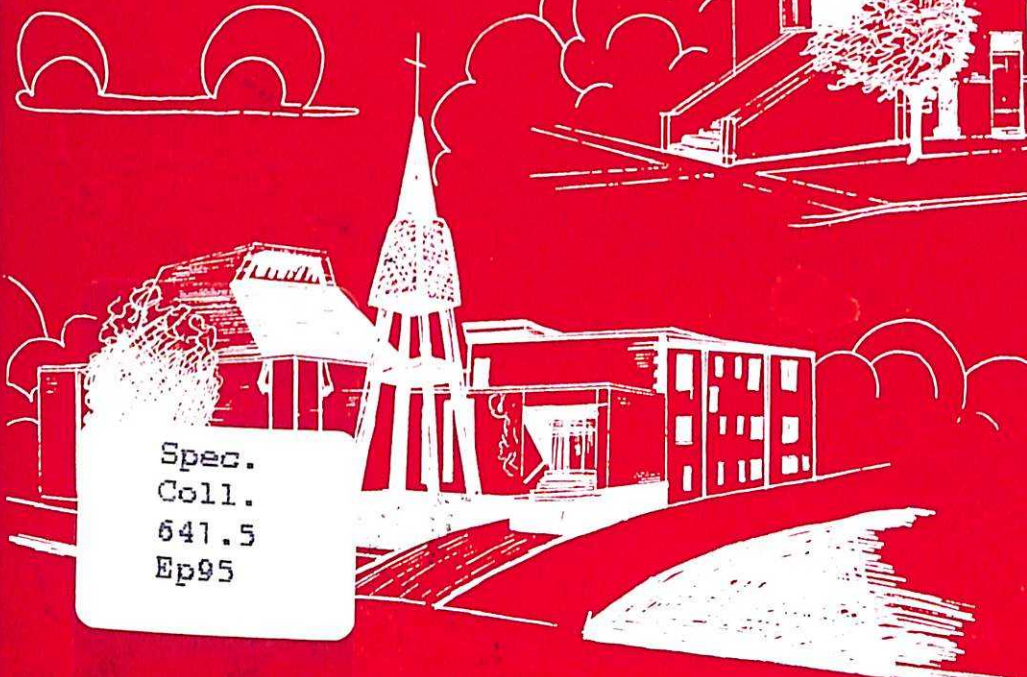
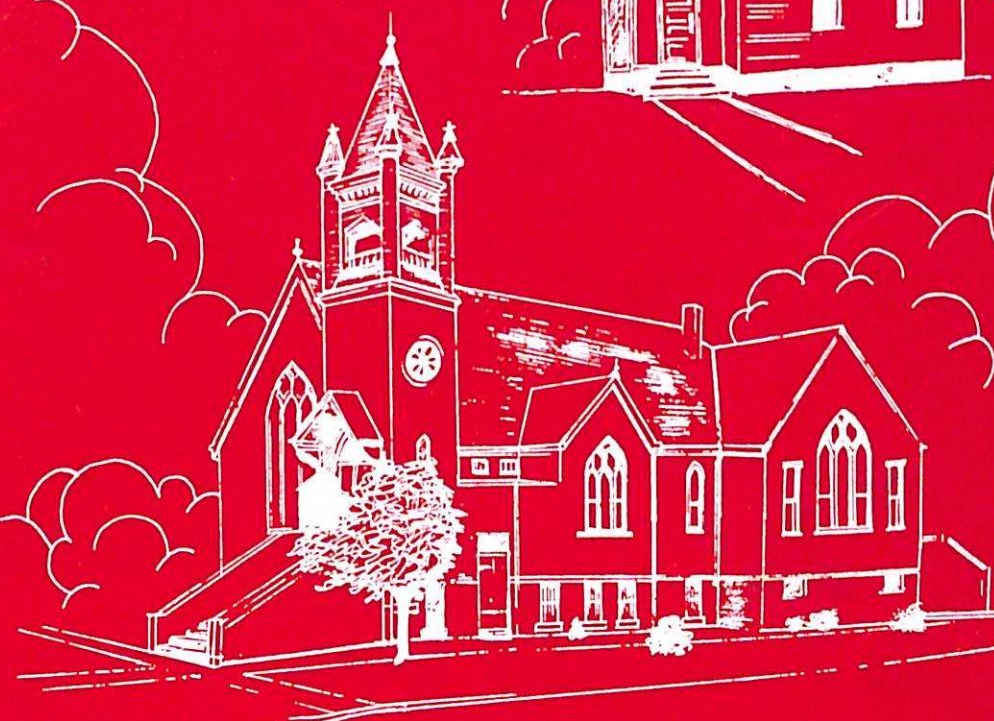


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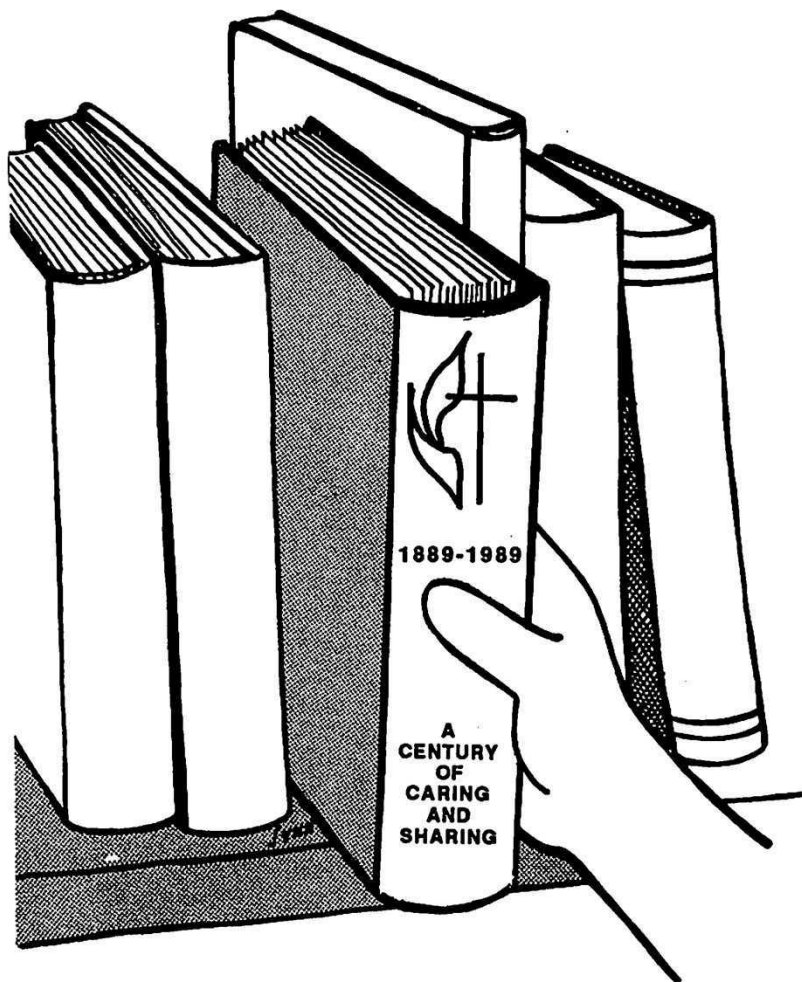


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SPECIAL
COLLECTIONS

EPWORTH
UNITED METHODIST CHURCH
1889 - 1989
COUNCIL BLUFFS, IOWA

Epworth United Methodist Church



Council Bluffs, Iowa

Our Standard Abbreviations

tsp.	-	teaspoon	btl.	-	bottle
T.	-	tablespoon	sm.	-	small
c.	-	cup	med.	-	medium
oz.	-	ounce or ounces	lg.	-	large
lb.	-	pound or pounds	pt.	-	pint
sq.	-	square	qt.	-	quart
pt.	-	pint	pk.	-	peck
doz.	-	dozen	bu.	-	bushel
ctn.	-	carton or container	env.	-	envelope(s)
pkg.	-	package(s)	pkt.	-	packet(s)

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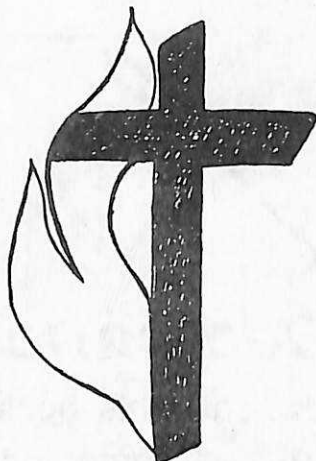


Dedication

We dedicate this book to all cooks. In our home 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.



Thank You

Faith, fellowship, food,--these words arouse special feelings in all of us. In His ministry on earth, Jesus placed emphasis on all three. Just as faith is needed for our spiritual well-being and fellowship is needed for our emotional well-being, food is needed for our physical well-being.

We have collected favorite recipes from some of the best cooks around--our Epworth United Methodist members, former members and friends. On the following pages we remember fondly the faith, fellowship and good food of these people who have been a part of Epworth United Methodist Church these past 100 years.

We would like to thank all those who submitted recipes and gave of their time and talents to make this 100th Anniversary Cookbook truly special. Without their help, this book would have never been possible.

It is our hope that this cookbook will be a valuable aid to the experienced cook, as well as to the newer homemaker.

Cookbook Committee

Alice Guiles, Chairman

Fern Brown

Callie Earlywine

Patti Ford

Elva Gibbs

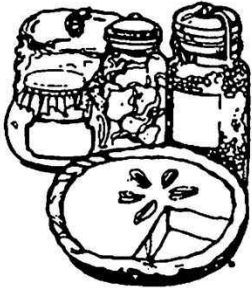
Wilma Zimmerman

Special Thanks to Irene Boyd for submitting the winning centennial slogan.

Special Thanks to Charles Ford for the artwork.

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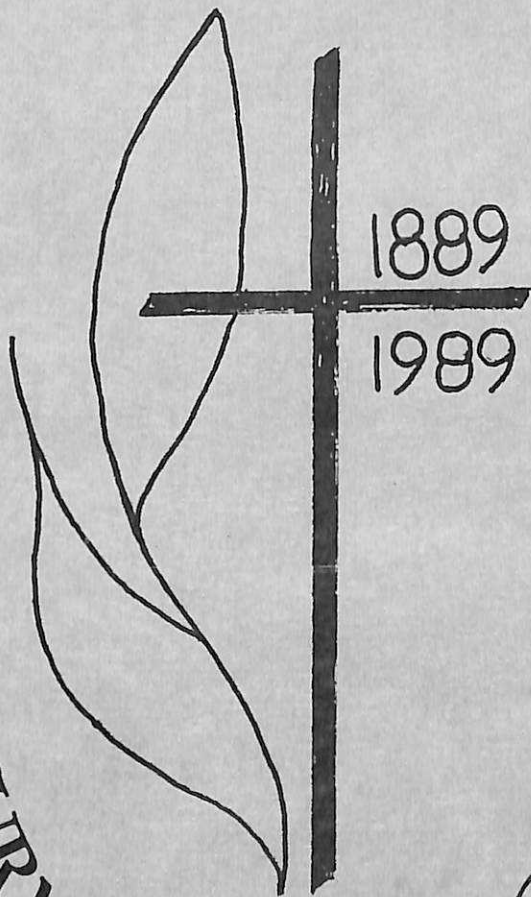
List Your Favorite Recipes Here

Recipes

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EPWORTH
UNITED METHODIST



A CENTURY OF CARING AND SHARING

Epworth's Pastors

*Larry Jones	1988-	R.C. Buchanan	1924-1927
Diane Jones	1988-	J.D. Payne	1923-1924
Gerald Irvin	1984-1988	Peter Jacobs	1923
*Ralph Erts	1988	R.L.L. Barnstable	1921-1923
*James Hartman	1982-1984	R.C. Russell	1920-1921
*Joseph Henry	1980-1982	H.T. Davis	1915-1920
Norm Knight	1978-1984	B.F. Galloway	1914
Wallace Stark	1976-1978	Albert B. Adams	1911-1914
Paul Somerville	1971-1976	A.V. Babbs	1908-1911
James V. Poulson	1969-1971	W.L. Holley	1907-1908
Wesley Steinmetz	1964-1969	T.C. Webster	1906-1907
M. Claire Shupe	1961-1964	W.D. Price	1905
*Joseph Henry	1963-1965	Louis E. Ripley	1902-1905
Gerald A. LaMotte	1954-1961	E.W. Erickson	1899-1902
*Ray Hankins	1957-1958	James Sim(m)s	1897-1899
Merton Wyatt	1951-1954	G.P. Fry	1897
M.D. Summerbell	1947-1951	M.T. Tweedy	1896-1897
Lawrence H. Athey	1942-1947	James Sim(m)s	1892-1896
Robert M. Peters	1937-1942	E.M.H. Fleming	1891-1892
H.G. Parker	1936-1942	C.W. Brewer	1890-1892
Paul H. Hicks	1934-1936	Samuel Alexander	1890
J.R. McNichols	1928-1934		

*Indicates Associate Pastors

Our Century of Caring and Sharing

Our First Church

BY ORDER OF THE DES MOINES ANNUAL CONFERENCE OF THE METHODIST EPISCOPAL CHURCH in the fall of 1888, the Rev. Samuel Alexander was appointed to a pastorate of the Council Bluffs Mission; this included all of southern, western, and southwestern Council Bluffs. Broadway was the only Methodist Church in Council Bluffs at that time.

Three operating Sunday Schools were in existence upon his arrival in Council Bluffs; however, no buildings or church organizations existed. Trinity and Fifth Avenue Methodist Churches developed from the south and southwestern areas of town respectively; Epworth's congregation was organized from the western area, this particular area of town was popularly known as "Streetsville." The "Streetsville Sunday School" or 'union school' which met at the old Avenue B. School provided the backbone for the organization of Epworth. A financial campaign was conducted and a small white frame building similar to an old style country schoolhouse was erected. With Fifth Avenue's choir assisting, a dedication service was held on November 24, 1889, at 3:00 P.M. Presiding Elder W.T. Smith (now known as the District Superintendent) was present and the Rev. Dr. S.P. Merrill, pastor of the First Methodist Church of Omaha gave the dedication sermon. The following Sunday saw the organization of the Sunday School with A.A. Hart as superintendent and Mrs. Edwin Wilkins as organizer and teacher of the girls' class. She was to serve in this capacity for more than fifty years; Mr. and Mrs. Wilkins were among the twelve charter members of Epworth.

The conference appointed one George Bennett to succeed Rev. Alexander in mid-year 1890; Rev. Alexander was assigned to Trinity alone, his primary task being to assist Trinity in its church construction. The year 1891 saw C.W. Brewer serving Epworth with Fifth Avenue as the joint charge. At that time, our building was valued at \$1,400. E.M.W. Fleming served as pastor for the 1891-1892 year, there being 35 full members, 11 probationary members and a Sunday School of 125 pupils. James Sims (Simms) served from 1892-1896. Fifth Avenue and Epworth were once again a joint charge under Moses T. Tweedy. Rev. Tweedy died on May 17, 1897, with G.P. Fry being named his successor. James Sims (Simms) again returned to us for the



*Epworth's first small frame church .
Presiding Elder W.T. Smith (Dist. Supt.).*



*Ground breaking 1909.
Epworth Methodist Episcopal Church.*

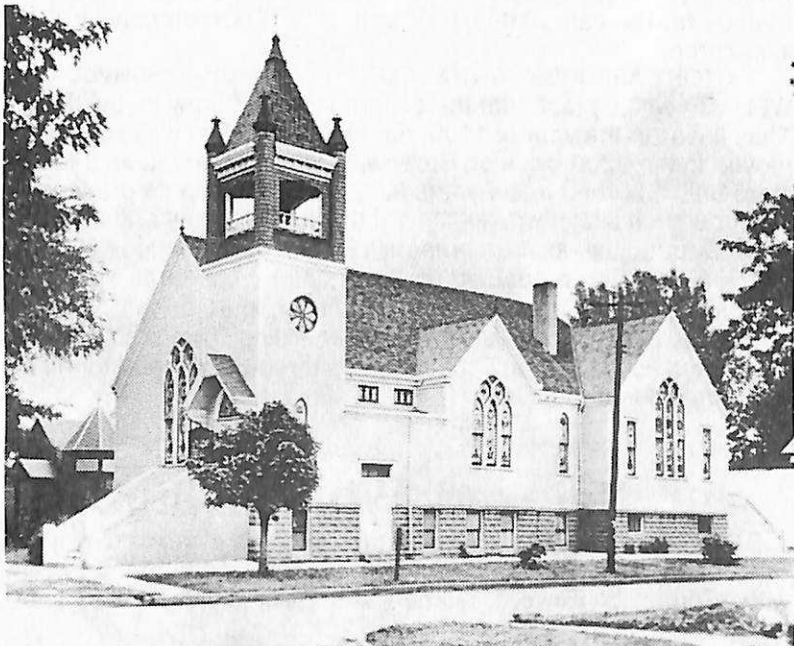
years 1897-1899. We were once again a joint charge with Fifth Avenue for the years 1899-1902 with E.W. Erickson serving the joint charge.

HISTORY ASSURES US THAT OUR LITTLE CHURCH SERVED US WELL; so well, in fact, that the congregation outgrew its building. Thus it was in the year of 1909, our church building was sold and moved to the 2200 block on Broadway, where it served as a feed store until it burned a few years later. At the time of its presence on our church site, it was located at the rear of the lot and fronted 25th Street, just as our present church entrance does. The spacious front lawn enabled the ladies of the church to sponsor numerous ice cream socials thus raising part of the \$1,000 necessary to finance the start of a new building. They also served meals to a convention in Omaha over a three-year period to raise the remainder of the sum.

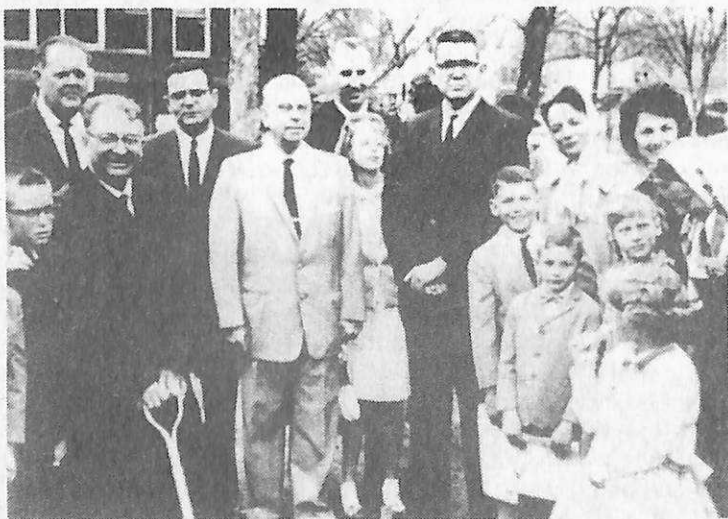
Our Beloved White Church

HISTORICAL MEMORABILIA provides an old photo which pictures a team of horses at a groundbreaking ceremony along with a group of Epworth women and Pastor A.V. Babbs. The trustees had actually planned the groundbreaking ceremony, but word got out and the ladies beat them to this pleasant honor and well they deserved it. It is said that the ladies even helped lath the church during its construction. LOOK UP -- LIFT UP is the motto inscribed on the cornerstone. The annual Conference Minutes of the Year 1910 reported thus: A beautiful new church has been built at Epworth in Council Bluffs. On this structure costing \$8,500, \$4,560 has been paid and the balance provided for in good pledges." The Epworth congregation was so enthusiastic in dedicating their edifice in that May of 1910 that two full weeks of services were held, the initial service being a John Wesley sunrise service at 6:00 A.M., with Mrs. C.E. Yates serving tea at the conclusion of the service from a replica of the teapot used on such occasions by Mr. Wesley. Dr.T.C. Iliff preached the dedicatory sermon at the close of the first week's services. The Nonpareil reports that attendance was good at the second week's services. It also reports that in this year of Haley's comet, a group of Epworth young people met on the steps of Epworth on May 11, 1910, at 3:00 A.M. armed with telescopes, lunch baskets and cameras. Chaperoned by Rev. Babbs, they hiked to the highest hill in Fairmont Park, where they obtained an excellent view of the comet. Breakfast was served at 5:00 A.M. with toasts being given to the future.

A.B. ADAMS AND H.T. DAVIS followed the Rev. Babbs as pastors. Our former parsonage at 2504 Avenue B was purchased for the sum of \$3,000 when Mr. Davis was pastor. A doctrinal



1936 Photo of Epworth Methodist Church.



Ground breaking, 1963, of Epworth's present church.

dispute during the last year of his pastorate resulted in his withdrawal from the conference. Quite a number of influential members withdrew from Epworth, uniting from the First Church of the Nazarene. From 1920 to 1928, successively, R.C. Russell, R.L.L. Barnstable, F.C. Sager, Peter Jacobs and R.C. Buchanan were pastors. Tension due to the doctrinal dispute continued throughout Russell's pastorate. While Rev. Barnstable did much to restore harmony during the fore years of his pastorate, certain members within the church disapproved of his making a trip to the Holy Land, stirring up opposition which resulted in his removal. However, under his guidance, needed church renovation began. The church roof was renewed and a start made on the remodeling of the basement with Sidney Wilcox and Gerald Buchanan (the pastor's son) excavating the south portion of the old basement one summer, making room for a new furnace and heating system to be installed; thus replacing the old furnace which stood in the center of old fellowship hall. There was some modernization to the kitchen; the following summer found the Wilcox and Buchanan boys painting the exterior of the church.

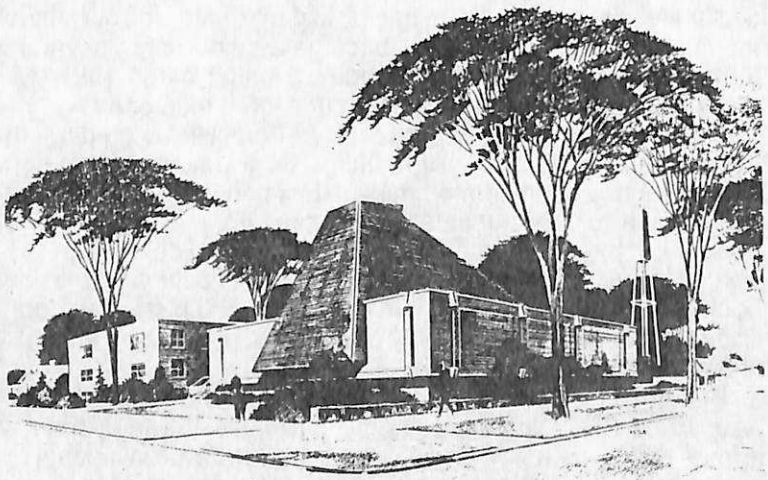
THE REV. ROY MC NICHOLS came to Epworth in the late 1920's. With the advent of the depression, the church was hard pressed to meet its budget. It is remembered that one family borrowed the necessary money so that the pastor might attend annual conference showing the church as having a clean financial slate. Economic necessity saw crews of men within the congregation going out into the country to cut wood for furnace fuel. These were years when the church programs provided social life, as well as the religious aspect of life, for our church membership. Easter Pageants became our specialty...several of them being sunrise affairs. Sunday evening hymn sings with members holding hands are among treasured memories.

The year of 1934 saw the Rev. Paul Hicks guiding the Epworth congregation. His ability to translate meaningful thoughts into a short sermon made him a popular pastor who was well known for his punctuality. His pastorate at Epworth was saddened by the death of his daughter, Alice MaryIn. His successor, H. Grant Parker, was known for his poetry. Copies of a book of published poems are in our library and historical rooms. Though his pastorate was only a year, this gentle man was also known for his warm personality.

Basement remodeling progressed under the direction of the Rev. Robert M. Peters during the late '30's. Charles King, a former active member now living in the state of Washington, recalls work crews being recruited. The church school and Epworth League grew under the enthusiastic leadership of the pastor. Many an adult now treasures memories of good times shared under the roof of our old church. Epworth's ball team of that time shone forth, as well as the Homebuilders class of young married folk of that era.



Sanctuary of Epworth United Methodist Church.



Architectural drawing of present church and Sunday School building.

Epworth celebrated its fiftieth anniversary year during the Peters' pastorate with a week of services. Bishop J. Ralph Magee of the Iowa Area delivered the sermon opening the week of celebration; twenty members were received into the fellowship that Sunday.

EPWORTH GAVE OF ITS OWN WITH THE ADVENT OF WORLD WAR II. Many a name was added to the service honor roll which graced our old church wall. Our only casualty was Gene Anderson in whose memory the hard rock maple tree was planted on our parking with a special ceremony. Further remodeling of the basement and kitchen came with the pastorate of Lawrence Athey. Beautiful antique chairs acquired from the Good Will were restored for the chancel area; one is on display in our Historical Room along with an old church pew. The Young Adult Group was organized during this immediate post-war period; later this would become the SOS (Seekers of Service) group, a very vital force within the church. Gordon Brown conducted the first of his many financial campaigns for Epworth in 1949 so that we might purchase a new parsonage located at 2031 Avenue D (the old Al Schluter home).

WITH THE REESTABLISHMENT OF FAMILIES AFTER THE WAR YEARS, Epworth once again found itself bursting at the seams. Merrill Summerbell introduced an early morning worship service, a tradition still carried on today. The house next to the church was purchased in 1951 to relieve crowded Sunday School conditions. In line with the mode of the day, the church also acquired a new electric organ.

WITH THE ENCOURAGEMENT OF THE REV. MERTON D. WYATT, plans were commenced for a new church building. The Educational Unit was built first; the first of twin cornerstones being laid on October 9, 1955, bore the inscription YOU WILL KNOW THE TRUTH. The total cost was \$120,585, its being consecrated on July 8, 1956, with the Rev. Gerald LaMotte as our pastor. Harold C. Potter of Lincoln was the architect, Anderson Construction of Council Bluffs, the general contractor, and Gordon W. Brown, as the Building Committee Chairman. The unit was dedicated on February 25, 1962, with Bishop Gerald Ensey of the Iowa Area giving the consecration sermon, the debt being retired in seven short years. During the the LaMotte years, the church celebrated its 70th anniversary, once again with a week of special services.

Our Present Church

WITH THE PASTORATE OF THE REV. M.C. SHUPE, came the formation of a Building Committee for the completion of the church proper. Steele, Weinstein and Associates of Omaha served as the architects and Larsen Brothers of Council Bluffs,



May 11, 1980 -- Dedication ceremony when mortgage was burned.

the contractor. Construction began in late April and the church twin cornerstone bearing the inscription, THE TRUTH WILL MAKE YOU FREE, was laid on Sunday morning, October 11, 1964. Dr. Wesley Steinmetz, who gave of his expertise in church construction to guide Epworth to the completion of its task, presided at the ceremony. He was assisted by Dr. J. Henry Teele, Council Bluffs, District Superintendent; Jack Dempster, Building Committee Chairman, Rev. Joseph Henry, Associate Pastor, and Fred Jones, Mason for Larsen Construction Company. The new building was completed at a cost of \$200,000 and the Service of Consecration was held on Sunday, March 7, 1965. James S. Thomas, Bishop of the Iowa Area, gave the Consecration address.

OUR MEMBERSHIP'S COOPERATION in various financial projects aimed at reducing the debt is phenomenal, this being in addition to personal pledges. Our United Methodist Women alone gave over \$36,000, most of which was applied to the church debt. Former Pastors James Poulsen, Paul Sommerville and Wallace Stark, along with Norm Knight under whose pastorate the debt was retired, inspired and guided our congregation as it worked toward the goal of retiring the debt in full. We were privileged to burn our mortgage and to dedicate our church edifice to the GLORY OF GOD on Sunday morning, May 11, 1980. As one of his last official acts before his retirement, Bishop Lance Webb of the Iowa Area gave the dedication sermon on the theme, UPON THIS ROCK. Former pastors Wallace Stark, Paul Sommerville, James V. Poulson, M.C. Shupe, Joe Henry, Gerald LaMotte and M.D. Summerbell joined our congregation as we rejoiced in this service of celebration. A gift of \$10,000 from our Jewish friend, Robert Passer, enabled us to purchase the old Cohoe home at 2416 Avenue A as our parsonage. It was completely renovated and the debt retired at year's end 1980.

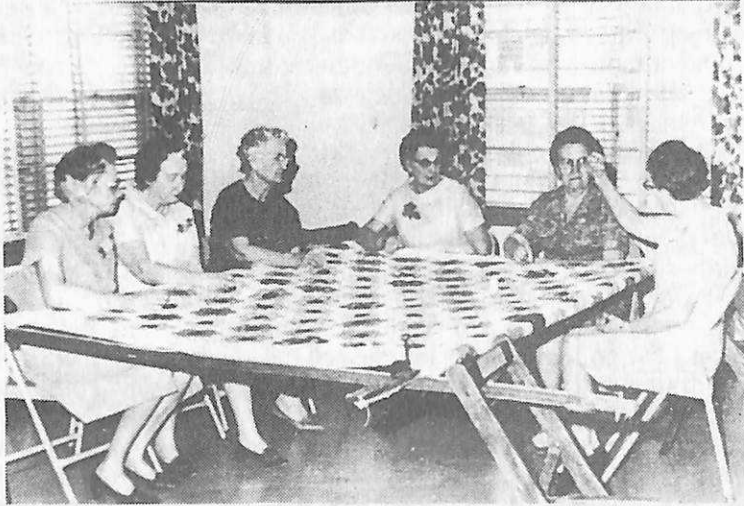
WITH THE PASTORATE OF JEROLD IRVIN came an upswing in our Sunday School and the formation of an altar guild. Room 104, now known as the Catterlin room, was remodeled into a lounge and chapel area through a bequest from the Paul and Edythe Catterlin estate. A portion of the planned remodeling of the former choir room into an Historical Room was accomplished and the choir now occupies new quarters on the upper level of our educational unit. We also note that Boy Scout Troop Six has met within our walls for more than forty years.

LARRY AND DIANE JONES became our co-pastors with the advent of the 1988-1989 conference year. It is our congregation's delight to adjust to this new experience; we feel privileged to have a parsonage family with children once again within our midst.

WITH GRATEFUL HEARTS, we shall ever live up to our centennial motto of A CENTURY OF CARING AND SHARING by providing a warm atmosphere within our church walls to welcome

all who would worship therein. As a congregation, we shall hereby dedicate ourselves to a second century of service to God and man as we look forward to a joyful centennial celebration.

The total loss due to the tornado damage to the church and parsonage has been reestimated at \$125,000.00.



Longtime quilters of Epworth.

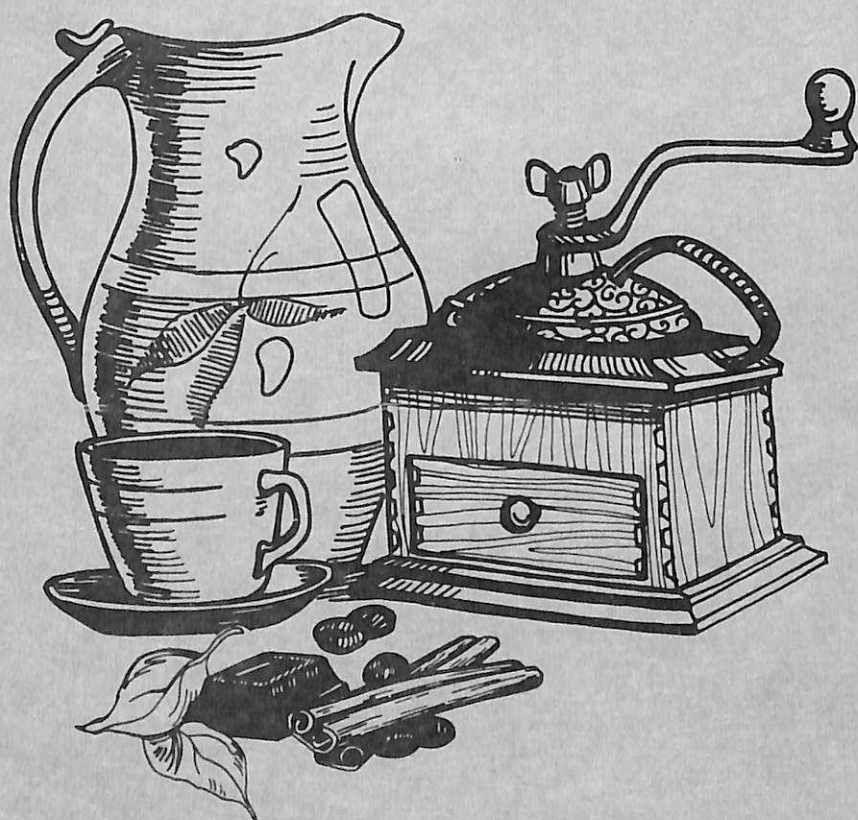
The Tornado Catastrophe

July 15, 1988 - 4:15 p.m.

The Council Bluffs community found itself surveying total destruction in some areas and utter chaos in others after four small tornados descended upon us with no warning. It was a grateful city which thanked God for the miracle of no casualties. Epworth's parking lot served as a 'port of entry' for police issuing passports into distressed areas.

Our sanctuary dome roof was lost to the unknown, thus causing rains to pour into the organ pipes. The Educational Unit's roof was destroyed, causing water and gravel to pour into the second story. The total loss to the church and parsonage was estimated at \$16,000. Repairs are underway.

Recipes of Yesteryear



Where to Look in the Bible

When ...

Anxious for dear ones...Ps. 121; Luke 17
Business is poor..... Ps. 37, 92; Eccl. 5
Discouraged Ps. 23, 42, 43
Everything seems going from bad to
worse..... II Tim. 3; Heb. 13
Friends seem to go back on you
..... Matt. 5; I Cor. 13
Sorrow overtakes you.... Ps. 46; Matt. 28
Tempted to do wrong.... Ps. 15, 19, 139;
..... Matt. 4; James 1
Things look "blue" Ps. 34, 71; Isa. 40
You seem too busy Eccl. 3:1-15
You can't go to sleep Ps. 4, 56, 130
You have quarreled..... Matt. 18; Eph. 4;
..... James 4
You are weary..... Ps. 95:1-7; Matt. 11
Worries oppress you..... Ps. 46; Matt. 6

If you ...

Are challenged by opposing
forces..... Eph. 6; Phil. 4
Are facing a crisis Job 28:12-28;
..... Prov. 8; Isa. 55
Are jealous..... Ps. 49; James 3
Are impatient..... Ps. 40, 90; Heb. 12
Are bereaved I Cor. 15;
..... 1 Thess. 4:13-5:28; Rev. 21, 22
Are bored..... II Kings 5; Job 38;
..... Ps. 103, 104; Eph. 3

To find ...

The Ten Commandments.....Exo. 20;
..... Deut. 5
The Shepherd Psalm.....Ps. 23
The Birth of Jesus..... Matt. 1, 2; Luke 2
The Beatitudes Matt. 5:1-12
The Lord's Prayer..... Matt. 6:5-15;
..... Luke 11:1-13
The Sermon on the Mount... Matt. 5, 6, 7
The Great Commandments
..... Matt. 22:34-40
The Great Commission... Matt. 28:16-20
The Parable of the Good Samaritan
..... Luke 10
The Parable of the Prodigal Son
..... Luke 15
The Parable of the Sower Matt. 13;
..... Mark 4; Luke 8
The Last Judgment Matt. 25
The Crucifixion, Death and Resur-
rection of Jesus..... Matt. 26, 27, 28;
..... Mark 14, 15, 16; Luke 22, 23, 24;
..... John, chapters 13 to 21
The Outpouring of the Holy Spirit. Acts 2

When ...

Desiring inward peace... John 14; Rom. 8
Everything is going well.... Ps. 33:12-22;
..... 100; I Tim. 6;
..... James 2:1-17
Satisfied with yourself...Prov. 11; Luke 16
Seeking the best investment..... Matt. 7
Starting a new job Ps. 1; Prov. 18;
..... Phil. 3:7-21
You have been placed in a position
of responsibility Joshua 1:1-9;
..... Prov. 2; II Cor. 8:1-15
Making a new home... Ps. 127; Prov. 17;
..... Eph. 5; Col. 3;
..... I Peter 3:1-17; I John 4
You are out for a good time
..... Matt. 15:1-20;
..... II Cor. 8; Gal. 5
Wanting to live successfully
with your fellowmen..... Rom. 12

If you ...

Bear a grudge... Luke 6; II Cor. 4; Eph. 4
Have experienced severe losses
..... Col. 1; I Peter 1
Have been disobedient..... Isa. 6;
..... Mark 12; Luke 5
Need forgiveness..... Matt. 23;
..... Luke 15; Philemon
Are sick or in pain Ps. 6, 39, 41, 67;
..... Isa. 28

When you ...

Feel your faith is weak..... Ps. 128, 148;
..... Heb. 11
Think God seems far away
..... Ps. 25, 125, 138; Luke 10
Are leaving home Ps. 119; Prov. 3, 4
Are planning your budget Mark 4;
..... Luke 19
Are becoming lax and indifferent
..... Matt. 25; Rev. 3
Are lonely or fearful..... Ps. 27, 91;
..... Luke 8; I Peter 4
Fear death John 11, 17, 20;
..... II Cor. 5; I John 3; Rev. 14
Have sinned..... Ps. 51; Isa. 53;
..... John 3; I John 1
Want to know the way of prayer
..... I Kings 8:12-61;
..... Luke 11, 18
Want a worshipful mood Ps. 24, 84,
116;
..... Isa. 1:10-20; John 4:1-45
Are concerned with God in
national life Deut. 8;
..... Ps. 85, 118, 124;
..... Isa. 41:8-20; Micah 4, 6:8-16

Recipes of Yesteryear

Banana Bread

- | | |
|--|-------------------------|
| 1/2 c. butter or margarine | nuts (opt.) |
| 3/4 c. white sugar | 2 c. sifted flour |
| 2 eggs | 3 mashed bananas (2 c.) |
| 1 tsp. soda dissolved
in 3 T. sour milk | 1/2 tsp. salt |

Cream butter and sugar together. Add eggs, soda, milk, salt, flour and bananas. (You may blend bananas in a blender and add 1/4 cup more flour.) Add nuts, if desired. Bake at 350° for about 1 hour in 1 large bread pan or 30 to 40 minutes in 2 small loaf pans.

Norma Parsons

In Memory of Lois Alter

Beef Stroganoff

- | | |
|-----------------------------|--------------------------------------|
| 2 lb. beef, cut in 1" cubes | 1 can mushroom soup |
| 1 med. onion, chopped | 4 oz. can mushroom stems
& pieces |
| 2 T. cooking fat | 1 c. dairy sour cream |
| 1/2 tsp. salt | |
| 1/8 tsp. pepper | |

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

Elma Alter

In Memory of Lois Alter

Oatmeal Cookies

- | | |
|-----------------|------------------------|
| 1 c. shortening | 2 c. quick oats |
| 1 c. sugar | 5 tsp. raisin juice |
| 2 eggs | 1 tsp. soda |
| 1 c. raisins | 1/2 tsp. baking powder |
| 1 tsp. vanilla | salt |
| 2 c. flour | |

Cook raisins in a little water. Cream sugar and shortening; add eggs. Mix 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.

Norma Parsons

In Memory of Lois Alter

If you are too busy to pray, you are too busy.

Homemade Salami

- | | |
|-----------------------|---------------------------------|
| 2 lb. fresh hamburger | 1 T. mustard seed |
| 1/4 tsp. salt | 2 T. Morton's tender-quick salt |
| 1/4 tsp. garlic salt | 3/4 c. water |
| 1 T. liquid smoke | |

Mix well. Form an 11-inch roll (wrap in heavy foil and roll). Refrigerate 24 hours. Bake 1 hour 15 minutes at 350°.

This keeps well when refrigerated.

*Elma Alter
In Memory of Lois Alter*

Rhubarb Pie

- | | |
|---------------------|------------------------|
| 2 c. rhubarb | 5 maraschino cherries |
| 1 1/2 c. sugar | 1 T. cherry juice |
| pinch of salt | 1/2 c. sour cream |
| 2 T. Minute Tapioca | pastry for 2-crust pie |

Cut maraschino cherries into small pieces. Mix all ingredients together and pour into unbaked pie shell. Top with second crust. Bake at 400° for 40 minutes.

*Mary Bergantzel
In Memory of Blanche Dawley*

Favorite Chicken Casserole

- | | |
|------------------------------|--|
| 1 1/2 c. raw rice | 1/2 c. white wine or sherry |
| 1 can cream of celery soup | chopped green chillies, if desired |
| 1 can cream of mushroom soup | 3 chicken breasts, split or parts of 1 whole chicken |
| 1 can cream of chicken soup | 3/4 c. sliced almonds |
| 1 can water | 4 oz. Parmesan cheese salt & pepper |

Put rice in bottom of 9x13-inch greased baking dish. Mix together the soups, water and wine. Pour 1/2 of mixture over rice. Place raw chicken pieces over mixture in pan. Cover with other half of mixture. Over this sprinkle almonds. Sprinkle with Parmesan cheese. Salt and pepper to taste. Bake 2 hours at 275°, uncovered, not stirring. Serves 6.

*Mrs. Robert Breedlove
In Memory of Vera Cooney*

Vera's Dessert

1 yellow cake mix	3 oz. pkg. Instant vanilla pudding
20 oz. can crushed pineapple, drained	1 sm. ctn. Cool Whip

Bake cake as on directions on box. Bake in a 9x13-inch pan. When cool, spread on crushed pineapple. Make up pudding as on directions on box. Spread on pineapple. Cool. Put Cool Whip on top. Chill and serve. Should serve 12 to 15 people.

*Nellie Arthur
In Memory of Vera Cooney*

Cherry Coconut Bars

CRUST:

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

FILLING:

2 eggs	1/2 tsp. baking powder
1 c. sugar	1/2 c. chopped cherries
1/4 tsp. salt	1/2 c. coconut
1/4 c. flour	1/2 c. chopped pecans

Crust: Sift together flour and powdered sugar and cut in butter until it is like cornmeal. Press in 9x9-inch ungreased pan and bake 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 in squares. Yields 64 squares.

*Mrs. Robert Breedlove
In Memory of Vera Cooney*

Cheese Puffs

1 loaf Texas toast bread	1 stick oleo
3 oz. pkg. cream cheese	2 slightly-beaten egg whites
1/4 lb. sharp cheese, grated	

Trim crusts from loaf of bread. Cut in 1-inch cubes. Melt cream cheese, sharp cheese and oleo in a double boiler. Stir occasionally. When melted remove from heat and add 2 beaten egg whites. Stir well. Dip bread cubes in cheese mixture and coat well. Place on cookie sheet. Put in refrigerator overnight. To freeze for future use, put in plastic bags after they are chilled. Bake at 400° for 10 to 12 minutes. Serve hot.

*Nellie Arthur
In Memory of Vera Cooney*

Cheese Omelet

2 T. butter
2 T. flour
1 c. milk
1/4 tsp. salt

1 c. shredded cheese
(cheddar, Swiss or
Monterey Jack)
10 eggs
1 tsp. salt
1/4 tsp. pepper

Melt butter in small heavy saucepan. Blend in flour and cook, stirring constantly, 2 minutes. Remove from heat, gradually add milk, stirring until smooth. Bring to boil over medium heat, stirring constantly until thickened. Stir in cheese, salt and pepper. Beat eggs until frothy, add salt and pepper. Combine cheese sauce and eggs. Bake in buttered heavy skillet or casserole at 350° for 45 minutes. Serves 4.

Watch closely. Done when top is set. *Thelma Taylor*
In Memory of Irene English

Salmon Soup

4 c. milk, scalded
2 c. shredded salmon
salt & pepper to taste

3 T. butter or margarine
3 T. flour

Melt butter or margarine and add flour, making a smooth paste. Add a little milk until well blended. Add remaining milk and salmon and heat thoroughly. Season with salt and pepper to taste. Serves 6.

Opal Knott
In Memory of Clara S. Ferguson

Sour Cream Candy

2 c. brown sugar
1/2 c. sour cream

2 T. butter
1 tsp. vanilla

Mix sugar with sour cream, boil gently to soft ball stage (233°). Add butter just before removing from heat. Beat until thickens and pour into greased 10x7-inch pan. Cool and cut into squares.

Opal Knott
In Memory of Clara S. Ferguson

Salmon or Tuna Loaf

1 can salmon, deboned
or 2 cans tuna, drained
1 pkg. saltine crackers,
crushed (1/4 lb.)

1 can cream of mushroom
soup
2 eggs
salt & pepper to taste

Mix all ingredients and place in a greased baking dish. Bake at 350° for 45 minutes.

Kris Courter
In Memory of Dale Gullies

Frozen Lemon Pie

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

Beat sugar and egg together. Add juice, rind and salt. Cook until thick. 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. Serves 6. Recipe may be tripled and made in 9x13-inch pan.

*Betty Henry
In Memory of Cecil Graul*

Microwave Casserole

- | | |
|--|--------------------------------|
| 1 1/2 c. uncooked macaroni | 1 can cream of chicken
soup |
| 2 cans drained tuna or 2 c.
chicken or turkey | 1 c. milk |
| 1 c. shredded cheddar
cheese | |

Mix all together in greased casserole. Cover with plastic wrap with a vent and microwave on HIGH for 8 minutes. Stir and microwave 8 more minutes.

*Kris Courter
In Memory of Dale Gullies*

Date Bridge Dessert

- | | |
|--------------------|--------------------------------|
| 12 chocolate Oreos | 2 c. miniature
marshmallows |
| 1 c. dates, cut up | 1/2 c. chopped nuts |
| 1/2 tsp. salt | 8 oz. ctn. Cool Whip |
| 3/4 c. water | |

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 till melted. Cool. After it is cooled, add nuts. Pour over Oreo crumbs. Spread Cool Whip on top. Sprinkle rest of cookie crumbs on top. Refrigerate overnight.

*Alice Gullies
In Memory of Kyle Gullies*

The woman who drives from the back seat is no worse than the man who cooks from the dining room table.

Cocoa Cake and Frosting

2 c. sugar	1/2 c. cocoa
2/3 c. butter	1/4 c. hot water
3 egg (save 1 white)	1 c. milk
2 1/2 c. flour	1/2 c. nuts
1 tsp. baking powder	

FROSTING:

1 1/2 c. powdered sugar	1 egg white
1/3 c. butter	2 T. cocoa

Creãrn sugar and butter. Add eggs. Make paste of cocoa and water and add to creamed mixture. Add dry ingredients alternately with milk. Bake in a 9x13-inch pan. Oven temperature at 350°. Serves 15 to 18.

Frosting: Cream the sugar and butter. Beat in egg white and cocoa. Spread over cooled cake. May be sprinkled with chopped nuts.

Betty Henry

In Memory of Daisy Henry

Tri-Bean Salad

No. 2 can green beans	1/2 tsp. dry basil
No. 2 can yellow wax beans	1/2 tsp. dry tarragon
No. 2 can kidney beans	2/3 c. sugar
1/2 green pepper, chopped	2/3 c. cider vinegar
1/2 onion, chopped	1/3 c. oil
1 tsp. salt	pepper, few shakes
1/2 tsp. dry mustard	

Drain the 3 varieties of beans and combine with the rest of ingredients. Best when marinated overnight.

Wilhelmina considered this to be one of her best recipes--the herbs making it special.

Fern Brown

In Memory of Wilhelmina 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. soda
1/2 c. shortening	1 1/2 tsp. cinnamon
1 egg	1 c. chopped nuts

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

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

Fern Brown

In Memory of Louise Hilderbrand

Chocolate Cake

- | | |
|------------------|--------------------|
| 2 c. sugar | 2 tsp. soda |
| 1/2 c. butter | 2 c. flour |
| 1/2 c. sour milk | 1/4 tsp. salt |
| 2 eggs | 1 c. boiling water |
| 1/2 c. cocoa | |

First cream sugar and butter and add beaten eggs. Sift flour, salt, soda and cocoa, adding them alternately with the first mixture. Add boiling water. Bake in moderate oven at 375°. Cake can be made either in a loaf or layer cake.

*Diane Sullivan
In Memory of Mildred Hough*

Watermelon Rind Preserves

- | | |
|---------------------------------------|--------------------|
| 1 1/2 qt. prepared
watermelon rind | 1 T. ground ginger |
| 4 T. salt | 4 c. sugar |
| 2 qt. cold water | 1/4 c. lemon juice |
| 1 lemon, thinly sliced | 7 c. water |

To prepare rind, trim green skins and pink flesh from thick ring, cut into 1-inch pieces. Dissolve salt in 2 quarts water and pour over rind. Let stand 5 to 6 hours if salt is used. Drain, rinse and drain again. Cover with cold water and let stand 30 minutes. Drain. Sprinkle ginger over rind; cover with water and cook until tender. Drain. Combine sugar, lemon juice and 7 cups water. Boil 5 minutes, add rind and boil gently for 30 minutes. Add sliced lemon and cook until the melon rind is clear. Pack boiling hot, into hot jars, leaving 1/4-inch head space. Adjust caps. Process half-pints and pints 20 minutes at 180° to 185° in hot water bath. Yields about six 1/2-pints.

*Diane Sullivan
In Memory of Mildred Hough*

Beet Pickles

- | | |
|---------------------|--------------------------------------|
| 2 c. sugar | 3 1/2 c. vinegar |
| 1 T. whole allspice | 1 1/2 c. water |
| 1 1/2 tsp. salt | 3 qt. peeled & cooked small
beets |
| 2 sticks cinnamon | |

To cook beets, wash and drain beets. Leave 2 inches of stem and tap root. Cover with boiling water and cook until tender. Combine all ingredients, except beets; simmer 15 minutes. Pack beets into hot jars, leaving 1/2-inch head space. (Cut larger beets in half, if necessary.) Remove cinnamon. Bring liquid to boiling. Pour boiling hot over beets, leaving 1/2-inch head space. Adjust caps. Process pints and quarts 30 minutes in boiling water bath. Yields about 6 pints.

*Diane Sullivan
In Memory of Mildred Hough*

Ice Box Cookies

3 eggs, well beaten	1 tsp. salt
1 c. brown sugar	1 c. dates or currants
1 c. white sugar	1 c. chopped nuts
1 1/2 c. shortening	1 tsp. vanilla
1 tsp. soda	5 c. flour

Cream shortening and sugar and add well-beaten eggs. Dissolve soda in small amount of cold water. Sift flour and salt together. Combine chopped dates or currants and nuts and add to above mixture. Shape in roll and wrap in waxed paper and place in refrigerator overnight. Slice thin and bake in 350° oven for 12 to 15 minutes. Doubled recipe will yield about 7 or 8 dozen cookies, depending on how thick you slice them. This recipe stores and keeps well.

We always made a double batch at Thanksgiving time and if we were lucky there were some left for Christmas. Many times we sent these cookies to boys in the service. *Diane Sullivan*
In Memory of Mildred Hough

Suet Pudding

1 c. dark syrup	1/2 c. butter
1 c. milk	1 tsp. soda
1 c. raisins	1 tsp. salt
1 tsp. cinnamon	2 c. flour
1 c. suet, finely chopped	1/2 c. nuts (opt.)

DIP:

1/2 c. sugar	1 T. butter
2 c. water	

Soften butter and combine with suet. Add liquid slowly, blending well. Add sifted dry ingredients lastly, adding raisins and nuts. Put batter into greased mold and steam over hot water 2 1/2 to 3 hours. Serve with dip or with cream.

Dip: Combine sugar and water and cook until clear, then add butter.

Mrs. Lane was a past president of W.S.C.S. *Fern Brown*
In Memory of Vere Lane

Help yourself and Heaven will help you.

*The best and most beautiful things in the world cannot
be seen or touched, but are felt in the heart.*

Marshmallow Candy

1 pkg. any flavor gelatin 1 c. sugar
2/3 c. boiling water 3 T. corn syrup

Dissolve gelatin in hot water. Add sugar and corn syrup and bring almost to a boil. Do not boil. Cool till 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 till firm. Turn out onto a waxed paper which has been covered with powdered sugar. Sift more powdered sugar on top. Cut in cubes and roll into powdered sugar.

Nellie Arthur
In Memory of Vera Marie Lawson

Punch

1 qt. can grapefruit juice 2 btl. orange soft drink
1 qt. can pineapple juice 3 c. sugar
2 qt. cans orange juice 2 c. water
3 (8 to 10 oz.) btl. 1 lg. btl. chilled ginger ale
 strawberry soft drink

Boil sugar and water until thin syrup. Cool and add juices and soft drinks. Just before serving, add chilled ginger ale and lots of ice. Makes 25 to 30 servings.

Jaannette Meyers
In Memory of Ethel Marshall

Date Pudding

1 c. chopped dates 1 tsp. butter
1 c. boiling water 1 1/2 c. flour
1 tsp. soda 1 tsp. baking powder
1 c. sugar 1/2 c. chopped nuts
1 egg pinch of salt

TOPPING:

1/2 c. chopped dates 1 c. sugar
1/2 c. nuts 1/2 c. boiling water

Mix together chopped dates, boiling water and teaspoon soda. Let stand. Mix sugar, egg, butter, flour, baking powder, chopped nuts and pinch of salt. Mix both mixtures together. Place in a 7 1/2x11 1/4-inch 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. Serves about 12.

Mrs. Marshall was famed for her Methodist Men's meals in the late 40's and early 50's.

Miriam Schlegel
In Memory of Ethel Marshall

One Dish Meal

- | | |
|--------------------------------|--------------------------|
| 1 lb. hamburger | 1/4 c. green pepper, |
| 1 tsp. salt | chopped fine |
| 1/2 tsp. black pepper | 1/2 c. catsup |
| 1 sm. onion, finely
chopped | 1/4 c. water |
| | 1/2 lb. cooked spaghetti |

Put hamburger, salt, pepper, onion and green pepper in skillet, fry until brown. Add catsup, cooked spaghetti and water. Mix well. Pour into a casserole dish, sprinkle with cracker crumbs. Bake in 350° oven till crumbs are brown. Serves 8.

My family likes more catsup added. Family favorite from old Epworth cookbook.

*Kay Mesner
In Memory of Ethel Marshall*

Chili

- | | |
|-----------------|------------------------|
| 1 lb. hamburger | 1 1/2 c. chopped onion |
|-----------------|------------------------|

Simmer in skillet.

- | | |
|---------------------------|------------------------------------|
| 1 3/4 tsp. chill powder | salt & pepper to taste |
| 3/4 tsp. oregano | 1 lg. can tomato juice |
| 3/4 tsp. sweet basil | 1 1/2 c. water |
| 1/2 c. pepper, if desired | 1 can red beans or kidney
beans |
| 3/4 tsp. cumin | |

Simmer hamburger, chopped onion and pepper, if desired. Add seasoning when done. Put in large pan and add tomato juice and water and simmer about 2 hours. Add beans and simmer another 1/2 hour. Watch so it doesn't stick and if it gets too thick, add water. (More chili powder can be added to taste.)

*Lucille Dempster
In Memory of Edith A. McClellan*

Powdered Sugar Cookies

- | | |
|---|--------------------------|
| 1/2 c. butter & 1/2 c.
margarine <u>or</u> 1 c.
margarine | 1 tsp. vanilla |
| 1 1/2 c. powdered sugar,
sifted | 1/2 tsp. almond extract |
| 1 egg | 2 c. flour, sifted |
| | 1/2 tsp. salt |
| | 1/2 tsp. soda |
| | 1/2 tsp. cream of tartar |

Cream sugar and butter; add egg and flavorings. Add sifted dry ingredients, mix well and chill. Pat out and cut into designs or rounds. Bake on lightly greased pan, 7 or 8 minutes at 375°.

For diversion, add peanut butter or chocolate chips.

*Lucille Dempster
In Memory of Edith A. McClellan*

Oatmeal Cookies

- | | |
|-----------------------|---|
| 1 c. shortening | 2 tsp. vanilla |
| 1 c. white sugar | 2 tsp. soda |
| 1 c. brown sugar | 1 c. dates or raisins |
| 2 eggs, beat slightly | 1/2 c. coconut |
| 1 c. oatmeal | 1 c. or more nuts, chop into large pieces |
| 3 c. flour | |
| 1 tsp. cinnamon | |

Mix and cream shortening and sugars; add eggs. Sift flour, cinnamon and soda. Add oatmeal to egg and sugar mixture. Then add flour mix (keep about 1/3 to mix with raisins and nuts), a small amount at a time, and mix. Then add remaining 1/3 of flour to raisins, nuts and coconut, then add to other mix. Last, mix in vanilla. (You can also use chocolate chips, fruit cake mix, prunes, etc., to add to mixture.) Chill and roll into balls. Bake on second shelf of oven 10 minutes at 375°.

*Lucille Dempster
In Memory of Edith A. McClellan*

Poppy Seed Cake

- | | |
|---------------------------------|---------------------------|
| 1 box white or yellow cake mix | 4 eggs |
| 1 box instant lemon pudding mix | 1/4 c. poppy seed |
| 1/2 c. salad oil | 1/2 tsp. almond flavoring |
| 1 c. orange or pineapple juice | cinnamon |
| | powdered sugar |

Combine the cake, pudding mixes, salad oil and juice. Mix in eggs and poppy seed. Beat together 5 minutes at high speed. Gradually stir in almond flavoring. Bake in bundt pan at 350° for 45 minutes or until done when tested with toothpick. Turn cake out on rack and sprinkle with cinnamon and powdered sugar. (Can also put on a light glaze instead of sugar.)

*Lucille Dempster
In Memory of Edith A. McClellan*

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.

*Fern Brown
In Memory of Eunice McClure*

Coconut Oatmeal Cookies

- | | |
|----------------------|---|
| 1 c. shortening | 1 tsp. soda, dissolved in
small amount water |
| 1 c. sugar | |
| 1 c. brown sugar | 2 c. flour |
| 2 eggs, beaten | 2 c. oatmeal |
| 1 tsp. baking powder | 1 c. coconut |
| 1 tsp. salt | 1/2 c. nuts |

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

Mrs. Nugent lived to be our centurian. *Fern Brown
In Memory of Louise Nugent*

Jello Salad

- | | |
|--------------------------------|---|
| 3 oz. box lime Jello | 1 sm. can crushed
pineapple, drained |
| 1 c. boiling water | 1/2 c. finely chopped
celery |
| 1 sm. ctn. Cool Whip | 1/2 c. chopped nuts |
| 3 oz. softened cream
cheese | 1/2 c. mini marshmallows |

Dissolve Jello in boiling water. Whip when almost set. Add Cool Whip. Add softened cream cheese. Mix well. Fold in pineapple, celery, nuts and marshmallows. Put in a 9x9-inch pan. Chill in refrigerator and serve on lettuce. Should serve 9 people.

*Nellie Arthur
In Memory of Myrtle Phillips*

"It's Better Than Potato Salad"

- | | |
|--|-----------------------------------|
| 1 c. Uncle Ben's converted
brown rice | 4 tsp. yellow prepared
mustard |
| 2 c. mayonnalse | 1/2 tsp. salt |
| 2 c. sliced celery | 4 hard-cooked eggs,
chopped |
| 1 med. onion, finely
chopped | 8 sliced radishes |
| | 1 cucumber, pared & sliced |

Cook rice. Transfer to a bowl, cover and chill. Add mayonnalse, celery, onion, mustard and salt. Mix well. Cover and chill again. Stir in remaining ingredients before serving. Serves 6 to 8.

*Nellie Arthur
In Memory of Myrtle Phillips*

Happiness is like jam. You can't spread on a little without getting some on yourself.

Date Loaf Candy

4 c. sugar	1 c. milk
1 lb. dates, cut up	1 tsp. vanilla
1 c. nutmeats	1 T. butter

Mix and boil 8 minutes. Beat until stiff. Turn out on oiled paper and shape in a loaf. Chill. Slice.

In Memory of Hazel M. Roberts

Prune Spice Cake

1/2 c. butter	1 tsp. baking powder
1 1/2 c. sugar	1 tsp. cinnamon
2 eggs, beaten	1 tsp. allspice
1 c. sour milk	1 tsp. cloves
1 tsp. soda	1 c. prune pulp
2 1/2 c. flour	

TOPPING: (Optional)

3 T. granulated sugar	1/2 tsp. cinnamon
-----------------------	-------------------

Cream butter and sugar, adding beaten eggs. Mix dry ingredients before adding alternately with sour milk. Add prune pulp. Pour batter into 9x13-inch greased pan and bake in a 350° oven 45 to 60 minutes.

Topping: May sprinkle over cake batter before baking, if desired.

Helen Sherman was a past president of W.S.C.S.

*Fern Brown
In Memory of Helen Sherman*

Mom's Old Fashioned Sugar Cookies

3 c. flour	2 eggs, beaten
2 tsp. baking powder	7 T. milk
1 scant tsp. soda	1 tsp. vanilla
1 c. shortening	1/2 tsp. nutmeg (opt.)
1 c. sugar	

Sift dry ingredients together and cut in shortening. Add beaten eggs, milk and vanilla. Roll out, or balls of dough may be formed, flattening with a glass dipped into granulated sugar. Bake in 400° oven for 8 to 10 minutes on top oven rack.

*Harlette Smith
In Memory of Nell Smith*

Gingersnap Cookies

3/4 c. shortening	1/2 tsp. cloves
1 c. sugar	1/2 tsp. ginger
2 c. flour	1 tsp. cinnamon
1/2 tsp. salt	1 egg
2 tsp. baking soda	1/4 c. molasses

Combine shortening and sugar, adding beaten egg and molasses. Blend in sifted dry ingredients. Shape dough into balls, rolling in granulated sugar. Place on greased cookie sheet and bake at 350° for 15 minutes, taking care not to burn.

Frances Spicer was our church financial secretary for many years.

Fern Brown

In Memory of Frances Spicer

Homemade Salami

5 lb. ground beef	1 1/4 tsp. whole pepper
5 tsp. tender-quick salt	2 1/2 tsp. garlic salt
2 tsp. mustard seed	5 T. liquid smoke

Mix well. Refrigerate for 3 days, mixing it every day. The fourth day, form into rolls, put on wire rack and bake for 6 hours at 200°, turning every hour. It will glaze itself, a very good snack. Also, can be used for deer sausage (just use more spices).

Bob Stender

In Memory of Helen Stender

Bob's Western Salad Dressing

1 c. sugar	2/3 c. catsup
1/2 c. oil	2 tsp. salt
1/2 c. vinegar	

Mix well. Chill. Makes 1 pint.

Bob Stender

In Memory of Helen Stender

Bob's BBQ Sauce

1 can tomato soup	1 tsp. chill powder
1 btl. catsup	1/4 tsp. pepper
1 finely-chopped onion (flakes)	1/2 tsp. salt
1/2 btl. liquid smoke	1/4 tsp. Tabasco sauce
1 T. choy sauce	5 to 6 T. sugar

Rinse can and bottle with a small amount of water. If it should get too thin, it can be thickened with applesauce. Store the same as catsup. This only has to be simmered a few minutes.

Bob Stender

In Memory of Helen Stender

Bob's Chef Salad Dressing

- | | |
|------------------------|------------------------|
| 1 can tomato soup | 1 tsp. mustard seed |
| 1 c. oil | 1 1/2 tsp. celery seed |
| 1 c. sugar | 1 1/2 tsp. salt |
| 1/4 c. vinegar | 1/4 tsp. pepper |
| 1/8 tsp. garlic powder | |

Mix well. Chill. Shake well before using. *Bob Stender*
In Memory of Helen Stender

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) |

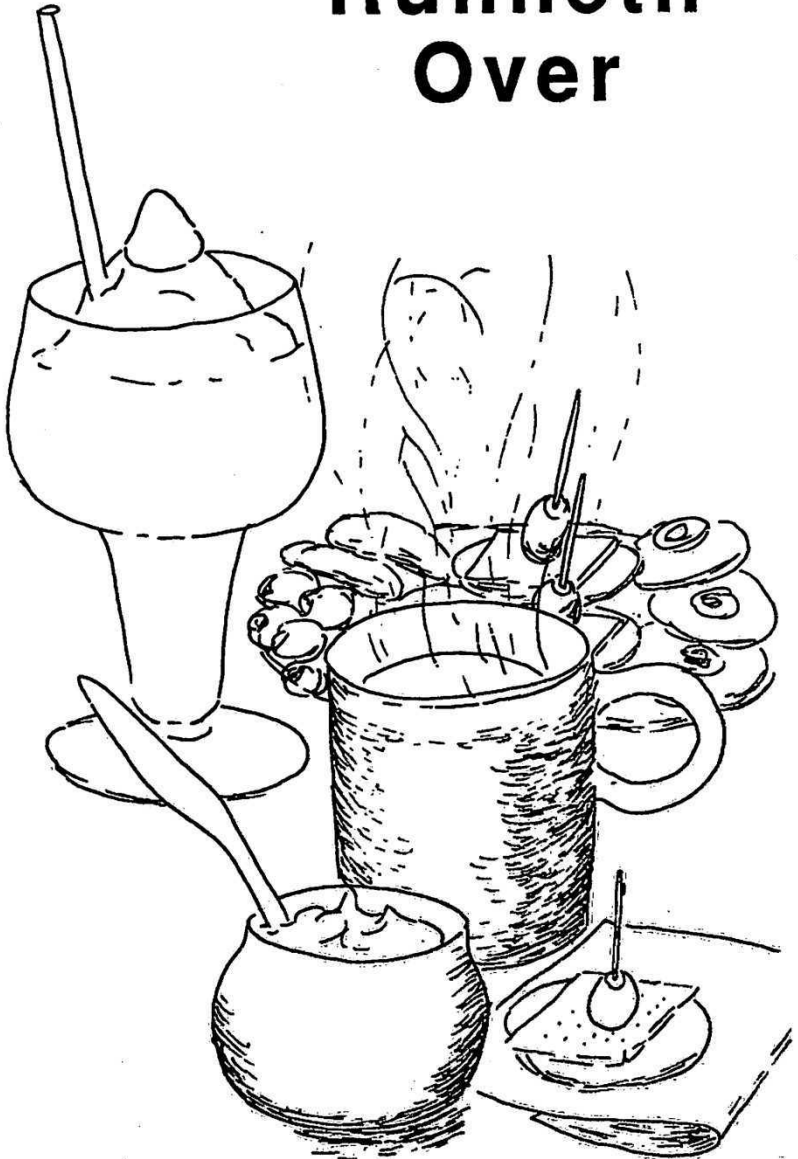
Add chocolate to milk and melt in double boiler, blending well. Add sugar and salt to beaten eggs, blending well. Add vanilla. Place bread cubes in greased casserole dish, pouring chocolate mixture over same. Let stand 10 minutes before placing in 350° oven. Place dish in hot water and bake for approximately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

Mrs. Wilcox was past president of W.S.C.S. and our church historian for many years.

Fern Brown
In Memory of Mrs. Hugh L. Wilcox



My Cup Runneth Over



CHEESE GUIDE

<u>Cheese</u> <u>(Life Span)</u>	<u>How It looks</u> <u>and tastes</u>	<u>How to serve</u>
American, Cheddar (2-12 mo.)	Favorite all-around cheeses. Flavor varies from mild to sharp. Color ranges from natural to yellow-orange: texture firm to crumbly.	In sandwiches, casseroles, souffles, and creamy sauces. With fruit pie crisp or crackers; on a snack or dessert tray with fruit.
Blue, Gorgonzola, Roquefort (3-8 mo.)	Compact, creamy cheeses veined with blue or blue-green mold. Sometimes crumbly. Mild to sharp, salty flavor. (Stilton is similar, but like a blue-veined Cheddar.)	Crumble in salads, salad dressings, dips. Delicious with fresh pears or apples for dessert. Blend with butter for steak topper. Spread on crackers or crusty French or Italian bread.
Brick (4 wks.)	Medium firm; creamy yellow color, tiny holes. Flavor very mild to medium sharp.	Good for appetizers, sandwiches, or desserts. Great with fresh peaches, cherries or melons.
Brie (<i>bree</i>) (4 wks.)	Similar to Camembert, but slightly firmer. Distinctive sharp flavor, pronounced odor.	Serve as dessert with fresh fruit. Be sure to eat the thin brown and white crust.
Camembert (<i>kam'em</i> <i>bee</i>)	Creamy yellow with thin gray-white crust. When ripe, it softens to the consistency of thick cream. Full, rich, mildly pungent.	Classic dessert cheese - serve at room temperature with fresh peaches, pears, or apples, or with toasted walnuts and crackers.
Cottage (2 wks.)	Soft, milk, unripened cheese; large or small curd. May have cream added.	Used in salads, dips, main dishes. Popular with fresh and canned fruits.
Cream (2 wks.)	Very mild-flavored soft cheese with buttery texture. Rich and smooth. Available whipped and in flavored spreads.	Adds richness and body to molded and frozen salads, cheesecake, dips, frostings, sandwich spreads. Serve whipped with dessert.
Edam, Gouda (6 mo.)	Round, red-coated cheeses; creamy yellow to yellow-orange inside; firm and smooth. Mild, nutlike flavor.	Bright hub for dessert or snack tray. Good in sandwiches or crunchy salads or with crackers. Great with grapes and oranges.
Lieder- kranz, Limburger (4 wks.)	Robust flavor and highly aromatic. Soft and smooth when ripe. Liederkranz is milder in flavor and golden yellow in color. Limburger is creamy white.	Spread on pumpnickel, rye, or crackers. Team with apples, pears, and Tokay grapes. Serve as snack with salty pretzels and coffee.
Swiss (2 yrs.) or more)	Firm, pale yellow cheese, large round holes. Sweet nutlike flavor.	First choice for ham-cheese sandwiches, fondue. Good in salads, sauces, as a snack.

Appetizers

Beefy Cheese Balls

2 (3 oz.) pkg. dried beef	2 tsp. Accent
3 (8 oz.) pkg. cream cheese	2 T. Worcestershire sauce
2 T. chopped onion	2 drops Tabasco sauce
few drops lemon juice	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 Wheatsworth crackers. *Lois Riley*

Cheese Ball

2 (8 oz.) pkg. cream cheese	1/4 c. chopped green pepper
8 oz. can crushed pineapple, drained	2 tsp. chopped onion
1 c. chopped pecans	1 tsp. Lawry's seasoning salt

Soften cream cheese. Mix rest of ingredients in cheese. Shape into 2 balls. Roll in leftover nuts. Wrap in foil and chill in refrigerator. Serve with crackers. Makes two balls.

Pat Pitzer, Dorothy Lininger, Linda Rhatigan

Party Cheese Ball

8 oz. pkg. cream cheese	1/4 c. minced onion
3/4 c. crumbled blue cheese (about 4 oz.)	1 T. Worcestershire sauce
1 c. shredded sharp cheddar cheese (about 4 oz.)	finely snipped parsley

Place cheeses in small mixer bowl; let stand at room temperature until softened. Add onion and Worcestershire sauce; blend on low speed. Beat on medium speed until fluffy, scraping side and bottom of bowl. Cover; chill at least 8 hours. Shape mixture into 1 large ball or into 30 to 36 1-inch balls. Roll in parsley; place on serving plate. Chill 2 hours or until firm.

Peggy Hood (Guyett)

*Blessed is she who when she calls on herself
finds someone at home.*

Cheese Rolls

- | | |
|------------------------------------|-----------------------|
| 10 oz. sharp Cracker Barrel cheese | 1 tsp. garlic salt |
| 10 oz. mild Cracker Barrel cheese | 3/4 c. chopped pecans |
| 6 oz. cream cheese, room temp. | |

Grate Cracker Barrel cheeses. Mix together; knead smooth. Form into rolls. Roll in chili powder. Wrap in waxed paper. Keep in refrigerator. *- Madge Trade*

Bread 'N Dip

- | | |
|--|----------------------------------|
| 1 loaf round light rye bread, unsliced from bakery | 2 T. parsley flakes |
| 2 1/2 c. Hellmann's mayonnaise | 2 tsp. Beau Monde |
| 2 1/3 c. sour cream | 2 tsp. dillweed 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*

Tuna Ball

- | | |
|-------------------------|--------------|
| 8 oz. pkg. cream cheese | chopped nuts |
| 6 1/2 oz. can tuna | |

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

Golden Meat Balls

- | | |
|--|-----------------------|
| 1/4 lb. lean ground pork | 1 egg |
| 1/4 lb. lean ground beef | 1 T. cornstarch |
| 1/4 med. white onion | 1 T. soy sauce |
| 1/2 tsp. chopped ginger root or 1/4 tsp. ground ginger | 1/2 T. cooking sherry |
| | 1/2 tsp. salt (opt.) |

Mince onion and ginger root together. In a large bowl combine pork, beef, onion, ginger and egg; mix well. Add cornstarch, soy sauce, sherry and salt. Knead until all ingredients are well blended together. Roll into 1-inch balls and deep fry in cooking oil at 375° until golden brown. Makes about 30 balls, depending on size. *Jim Ryon*

Gala Pecan Spread

8 oz. pkg. cream cheese, softened	2 T. dehydrated onion
2 T. milk	1/2 tsp. garlic salt
3 oz. pkg. sliced dried beef (cut up fine)	1/4 tsp. pepper
1/4 c. finely chopped green pepper	1/2 c. sour cream
	1/2 c. chopped nuts
	2 T. margarine
	1/2 tsp. salt

Combine cream cheese and milk until well blended. Fold in sour cream and other ingredients, except nuts, salt, and margarine. Spoon into 8-inch glass pie plate. Heat pecans in margarine; add salt. Sprinkle over cheese mixture. Bake 20 minutes at 350°. Serve hot with crackers.

Mrs. Robert Breedlove

Meatball Appetizers

(Microwave)

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

Combine ingredients in a large mixing bowl and blend well. Form into small balls, about 1-inch diameter. Arrange half of the meatballs in a single layer in an oblong micro-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. Serves 60.

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

Margaret Ord

Crispy Chicken Wings

3 lb. chicken wings	1 tsp. onion salt
1/2 c. Crisco	1/2 tsp. pepper
1 c. flour	

Preheat oven to 400°. Cut wings at joint. Discard tips. Melt Crisco in baking pan. Combine flour, onion, salt and pepper and use to coat chicken pieces. Place in pan. Bake 25 minutes at 400°. Turn wings over and bake an additional 20 to 25 minutes. Drain on paper towels. Transfer to serving platter. Serve with barbeque sauce, hot sauce or buttermilk ranch dressing. Makes about 32 to 36 pieces.

Callie Earlywine

A stranger is just a friend you haven't met.

Lil Smokies

16 oz. pkg. little wieners 10 oz. grape jelly (Welch's)
12 oz. jar Heinz chili sauce

Combine chili sauce and grape jelly in pan. Add little wieners and simmer on low for an hour or more. May put in crock pot.

Jennifer McCormick

Sausage Balls

1/4 c. butter 1/2 lb. pork sausage,
1 box Stove Top stuffing uncooked
 mix, pork flavored 1 lb. bacon, cut strips in
1/2 c. water half
 1 egg

Mix water, stuffing, butter and the egg. Then mix in raw sausage. Roll into balls and wrap in 1/2 piece bacon. Secure with a toothpick. Place on cookie sheet. Bake 30 to 35 minutes at 375°.

Kristy Courter

Erma's Sausage Balls

1 roll Jimmy Dean 1 lb. shredded cheddar
 hot pork sausage cheese
3 c. Bisquick

Mix all ingredients and shape into balls about 1-inch in diameter. Place on ungreased baking sheet. Bake 20 minutes, until golden brown. Serve hot. Should make approximately 72 balls. Can reheat leftovers in a 350° oven for 10 minutes.

Alice Guiles

Dill Snap Crackers

16 oz. pkg. oyster 1 pkg. Hidden Valley Ranch
 crackers mix (original)
1/2 tsp. dill weed 1/2 c. vegetable oil
3/8 tsp. garlic powder

Heat oil 30 seconds in microwave oven. Mix all dry ingredients. Pour warm oil over crackers and mix well. Then add the dry ingredients and mix with hands until crackers are covered. Let stand for 3 hours.

Leta Tripp

In this age of miracle drugs and transplants, it might be well to plug the notion of praying for good health - for God still makes housecalls.

Cracker Snack

- | | |
|--|---|
| 2 pkg. sm. oyster
crackers | 1/2 to 1 T. dill weed (as
desired) |
| 1 pkg. Hidden Valley
Vintage Herbal dressing
(use dry) | 1 tsp. garlic salt
(could use onion or
celery salt) |
| 3/4 to 1 c. salad oil | |

Mix crackers, dry dressing, dillweed and seasoned salt in a brown grocery bag. Drizzle oil over crackers. Shake well to coat all of the crackers. Keep in a tight container.

Judy Ryan, Beverly Kreuger (Guyett)

Sweet Soda Crackers

- | | |
|-----------------------|------------------------|
| 1 egg white, unbeaten | finely cut nutmeats |
| 1 c. powdered sugar | about 20 soda crackers |

Mix all together and spread lightly on crackers. Put in hot oven until lightly browned.

Dorothy M. Lininger

Cocoa Mix

- | | |
|------------------------|-------------------------|
| 8 qt. box instant milk | 2 lb. box Nestle's Quik |
| 1 c. powdered sugar | 7 oz. jar instant cream |

Mix together in a large roaster, and store in an airtight container. Use 2 tablespoons of mix per cup of cocoa. Pour hot water over cocoa and mix. Hot tap water can be used or water from the tea kettle. Use more cocoa if you desire. This keeps very good.

Dianna Sullivan, Sally Givens, Peggy Guyett Hood

Fruit Salad

- | | |
|-----------------------------------|--|
| 6 c. water | 2 oranges |
| 4 c. sugar | 5 bananas |
| 46 oz. pineapple juice | strawberries, plums, |
| 12 oz. can frozen orange
juice | cherries, apples, any
fruit in season |
| 6 oz. can lemonade | |

Mix in 5-quart ice cream pail and freeze. Stir occasionally while freezing. When ready to serve, scoop into glasses and add 7-Up. Will keep long time in freezer.

Kay Roberts Mesner

*Going to church doesn't make you a Christian any more
than going to a garage makes you an automobile.*

Beverages

Punch

- | | |
|---------------------------------------|--|
| 2 (6 oz.) cans frozen
lemon juice | 1 liter bottle of 7-Up
3/4 c. sugar |
| 2 (6 oz.) cans frozen orange
juice | |

Put in gallon jar and fill with water. This punch will be orange color.

Sue Palmer

Delicious Red Punch

- | | |
|---------------------------------------|---|
| 2 (46 oz.) cans red
Hawaiian Punch | 2 (12 oz.) cans frozen
lemonade (undiluted) |
| 2 (46 oz.) cans pineapple
juice | 3 qt. 7-Up or ginger ale
food coloring, if desired |
| 1 tsp. pineapple flavoring | |

Combine all juices. Stir in flavoring. Add 7-Up or gingerale just before serving. If a bright red color is desired, add red food coloring. Serves 100.

Especially delicious tangy flavor.

Dorothy M. Lininger

Russian Tea

- | | |
|--------------------|-----------------|
| 18 oz. jar Tang | 1 tsp. cloves |
| 1/2 c. instant tea | 1 tsp. cinnamon |
| 1/2 c. sugar | 1 tsp. allspice |

Combine the dry ingredients. Mix well and store in a jar. To make a delicious hot drink, stir 2 rounded teaspoons of mix into a cup of boiling water.

Leone Knowles

Slush Punch

- | | |
|----------------------------|------------------------------------|
| 4 c. water | 2 (46 oz.) cans pineapple
juice |
| 4 c. sugar | 3 sm. cans lemonade |
| 4 pkg. Jello (any flavor) | 9 c. water |
| 46 oz. can cranberry juice | |

Freeze all ingredients. Use 5 containers and mix 5 quarts of ginger ale with 1 quart in each container. Let thaw for about 3 hours in refrigerator before using. Make sure you stir mixture during the freezing process, so it won't be so hard. Makes 5 punch bowls.

Sharon Newman

The "Greatest Show on Earth" is put on by Mother Nature every spring.

Summer Punch

- | | |
|---|-----------------------------|
| 3 (46 oz.) cans
unsweetened pineapple
juice | 2 c. sugar (more if needed) |
| 46 oz. can unsweetened
orange juice | 2 qt. water |
| 46 oz. can apricot juice | 3 qt. 7-Up or
ginger ale |

Combine all juices and sugar; chill. Add 7-Up or ginger ale just before serving. Serves 80.

Dorothy M. Lininger

Hot Wassail

- | | |
|-----------------------|----------------------------------|
| 2 qt. water | 2 c. water |
| 1/2 tsp. ginger | 1 lg can frozen lemonade |
| 3 cinnamon sticks | 1 lg. can frozen orange
juice |
| 1 1/2 c. sugar | |
| 1/2 tsp. whole cloves | |
| 1 qt. apple cider | |

Boil 2 quarts water, ginger, cinnamon sticks, sugar and whole cloves for 10 minutes. Let stand overnight. Next day add remaining ingredients. Heat. Serve hot. If too strong thin with water or cider to taste. Makes approximately 1 gallon.

I like to keep it hot for serving in the crock pot.

Barbara Eshelman

Dips

Bean Dip

- | | |
|---------------------------|---|
| 16 oz. can refried beans | 2 bunches green onions,
including tops, cut up |
| 2 cans frozen avocado dip | 2 diced ripe tomatoes |
| 1 pt. sour cream | 2 c. grated cheddar
cheese |
| 1 can diced green chilies | |
| 2 cans sliced ripe olives | |

Layer each ingredients in order given in a 9x13-inch pan. Serve with corn chips.

Doris Pople

Cheese Dip

- | | |
|--------------------------|------------------------------|
| 2 lb. Velveeta cheese | 2 c. Hormel chili (no beans) |
| 1/2 c. milk | Tabasco |
| 1 lb. hamburger, browned | Jalapeño (if desired) |

Heat all ingredients and serve warm with nachos.

Marsha Pope (Ryan)

Bean Burrito Filling or Bean Dip

- | | |
|------------------------------------|------------------------|
| 16 oz. can refried beans | 1 tsp. chill powder |
| 1/2 med. onion, chopped | 1/2 tsp. salt |
| 4 oz. Monterey Jack
cheese | 1/4 tsp. garlic powder |
| 4 oz. can chopped green
chilies | 1/4 tsp. Tabasco sauce |

In medium saucepan, combine beans and onion. Simmer 10 minutes. Then add remaining ingredients. Heat through and serve warm.

Beverly Headlee

Dill Dip

- | | |
|---------------------|--------------------------|
| 2/3 c. sour cream | 1 T. chopped green onion |
| 2/3 c. Miracle Whip | 1 T. Beau Monde |
| 1 tsp. dill weed | 1 T. parsley flakes |

Mix all of the ingredients together. Store in a tightly covered container (Tupperware).

I usually make this dip the day before I'm going to serve it. The flavors then have time to mix together.

Linda Goodwin

Nacho Dip

- | | |
|---|---------------------------------|
| 1 lb. hamburger, browned
& drained | 2 lb. box Velveeta cheese |
| 1 lb. hot sausage, browned
& drained | 1 can cream of mushroom
soup |
| 1 onion, optional | small can condensed milk |

Brown and drain hamburger and sausage. In crock pot place Velveeta cheese cut up into chunks. Add mushroom soup and small amount of milk. Thin as needed. Serve over nacho chips.

Carrie Taylor

Hot Savory Dip

- | | |
|-------------------------------|--------------------------------|
| 6 oz. can evaporated milk | 1 T. prepared mustard |
| 1 c. shredded cheese | 1 tsp. Worcestershire
sauce |
| 1 c. shredded Swiss
cheese | dash hot pepper sauce |

Put all ingredients in a 1 1/2-quart micro-proof casserole. Cover and cook on 60 (bake) for 6 minutes. Stir thoroughly halfway through cooking time. Serve as a warm dip for meat balls and/or vegetables. Keep warm on stand over a lighted candle or fondue burner. Makes 2 cups.

This is a Christmas must at our house as we just have finger foods. Much easier, with little children.

Margaret Ord

Shrimp Dip

- | | |
|---|--------------------|
| 10 1/2 oz. can cream of
shrimp soup, undiluted | 1 tsp. lemon juice |
| 8 oz. pkg. cream cheese,
softened | dash paprika |
| | dash garlic powder |

Pour soup into a small micro-proof dish, or mixing bowl. Cover with waxed paper and bake or cook on 60 for 3 minutes, or until hot. Stir well. Beat in cream cheese, lemon juice, paprika and garlic powder. Cook on bake (60) for 1 1/2 to 2 minutes or until hot. Serve as a dip with crisp vegetables or shrimp.

This is also great as sauce for cooked cauliflower or other vegetables. Leftover dip can simply be rewarmed and poured over vegetables at serving time.

Margaret Ord

Sombrero Dip

- | | |
|--------------------------------|-------------------------|
| 8 oz. softened cream
cheese | green onion |
| 1/2 c. sour cream | lettuce |
| 1 lg. avocado, mashed | tomatoes |
| 2 T. mayonnaise | cheddar cheese |
| 1 T. lemon juice | black olives |
| 1 tsp. salt | paprika or chill powder |
| 1 tsp. pepper | |

Mix together cream cheese, sour cream, avocado, mayonnaise, lemon juice, salt and pepper and spread on bottom of round serving dish (like 10-inch pie plate or platter). Chill well. Cover top with layer of thinly-sliced green onions, layer of chopped lettuce, layer of chopped tomatoes, shredded cheddar cheese. Top with chopped black olives. Sprinkle generously with paprika or chili powder. Serve with Doritos.

Mrs. Robert Breedlove

Spicy Beef Dip

- | | |
|-----------------------|--------------------------------------|
| 1 lb. ground beef | 1 tsp. sugar |
| 1/2 c. onion | 3/4 tsp. dried oregano |
| 8 oz. can tomato soup | 8 oz. pkg. cream cheese,
softened |
| 1/4 c. catsup | 1/3 c. grated Parmesan
cheese |

Brown ground beef and onion in skillet until meat is light brown and onion is tender. Stir in next 4 ingredients. Cover and simmer gently for 10 minutes. Spoon off excess fat. Remove from heat and add cheeses. Heat and stir until cream cheese is melted and well combined. Keep warm while serving. Serve with crackers.

Callie Earlywine

Taco Dip

- | | |
|-------------------------|--|
| 8 oz. pkg. cream cheese | shredded lettuce |
| 8 oz. ctn. sour cream | diced tomatoes |
| 3/4 lb. hamburger | 1 bottle Old El Paso taco
sauce, mild |
| shredded cheddar cheese | 1 bag Tostitos |

Blend sour cream and cream cheese in blender. Scoop out with spatula and place in bottom of 9x13-inch pan. Spread taco sauce over cream cheese and sour cream. Layer lettuce, tomato and cheese. Last, top with browned hamburger. Serve with Tostitos.

Karen McCormick-Hobbs

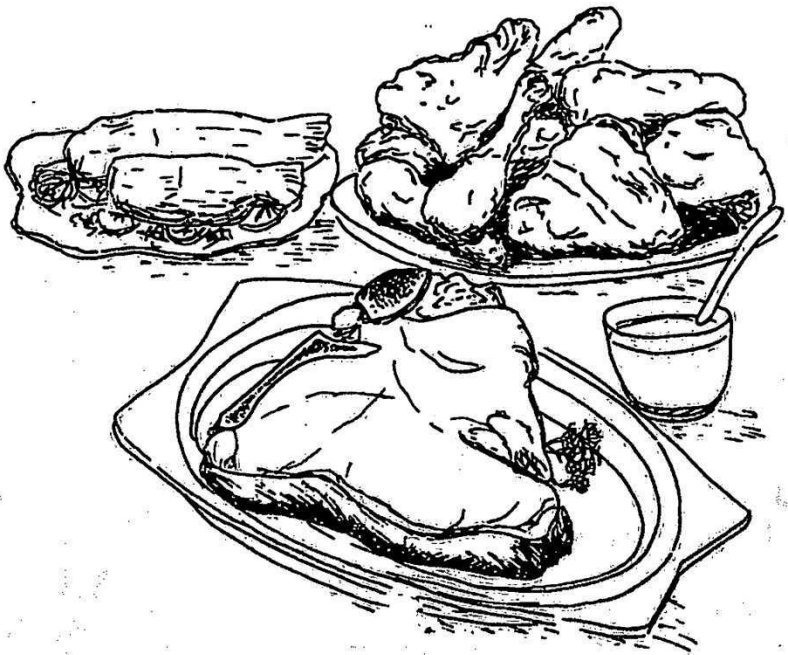
Vegetable Dip

- | | |
|---|-------------------|
| 8 oz. Philadelphia
cream cheese | 1/3 c. ketchup |
| 2 T. milk | 1 T. grated onion |
| 3 T. French dressing or
Dorothy Lynch dressing | 1/4 tsp. salt |

Whip ingredients in blender or with electric beater. Let stand in refrigerator before serving and it will thicken. Good served with any raw vegetable, especially cauliflower.

Barbara Felker

Robed in Majesty



Hints for Meats

- Heat the frying pan before adding oil or butter to prevent sticking.
- Sprinkle salt in the bottom of a frying pan to prevent food from sticking.
- When you want a crisp, brown crust on chicken, rub mayonnaise over it.
- Try basting meat loaf with 1/2 cup brown sugar, 1 tablespoon dry mustard, 1/2 cup tomato juice, 1 1/2 cups chili sauce, and 1/2 cup pineapple juice for a delicious flavor.
- Grate an apple into hamburger, then shape into patties to add moistness.
- A large roast or turkey can be carved easily after it stands for 30 minutes.
- To remove the wild flavor, soak game birds 3 hours in 1 tablespoon baking soda and 1 tablespoon salt to 1 gallon of water. Basting in 7-Up helps take away the game taste.
- Add leftover coffee to ham, beef or pork gravy for a beautiful color.
- Use a small amount of baking powder in gravy if it seems greasy. The grease will disappear.
- Use an ice cream dipper to make meat balls.
- To make a fluffy meat loaf, beat an egg white stiff, and add it after all other ingredients have been mixed.
- When making hamburgers, mix a little flour with the meat and they will stay together better.

BACON:

- Bacon will lie flat in the pan if you prick it thoroughly with a fork as it fries.
- Bacon dipped in flour will not shrink, or pinch a fold in the middle of a bacon slice to help prevent curling. Soaking in ice water a few minutes also works.
- A quick way to separate frozen bacon: Heat a spatula over the stove burner, then slide it under each slice to separate it from the others.

SAUSAGE:

- Have you ever tried to get roll sausage out of a package, only to find that half of it is stuck to the surrounding paper? Try running cold water over the paper before you remove the contents. Or, let it stand in ice water for awhile.
- Sausages will shrink less and not break at all if they are boiled about 8 minutes before being fried. Or, you can roll them lightly in flour before frying.

HAMBURGERS IN A HURRY:

- Poke a hole in their centers when shaping. The center will cook quickly and when the hamburgers are done, the holes are gone.

Beef & Ground Beef Dishes

Beef Fillet

4 or 5 lb. beef tenderloin 1 tsp. salt
1/4 c. butter or oleo 1/2 tsp. pepper

Preheat oven to 500°. Rub butter over surface of tenderloin. Sprinkle with salt and pepper. Place tenderloin on lightly greased rack in a shallow roasting pan. Place in oven and immediately reduce temperature to 400°.

Bake, uncovered, until desired degree of doneness, about 50 minutes or 140° (rare), about 1 hour and 20 minutes or 160° (medium).

I use broiler pan and rack to roast tenderloin. Can be served cold with horseradish sauce on rye bread. Serves 6 to 8.

Pat Pitzer

Chop Suey

3 T. shortening	1 tsp. ginger
1 1/2 lb. lean beef, cubed	1 3/4 c. hot water, bouillon, meat or chicken stock
1 c. sliced onions	3 T. soy sauce
2 c. sliced celery	No. 2 can bean sprouts
1 tsp. salt	3 T. cornstarch
1/8 tsp. pepper	

Melt shortening and brown meat evenly. Add onions, celery, seasonings, and liquid. Bring to a boil and turn down to simmer. Cover and simmer about 40 minutes, or until meat is tender. Add soy sauce and well drained bean sprouts. Thicken with cornstarch which has been stirred into a smooth paste with 1/2 cup water. Cook until thickened. Simmer 10 minutes longer. Serve over hot cooked rice or fried noodles.

Mushrooms may be added. I often add a can of chop suey vegetables.

Lakeline Crouse

A Christmas Recipe

<i>A heaping cup of happiness</i>	<i>A level cup of wisdom</i>
<i>2 of love and caring</i>	<i>1 of artful living</i>
<i>1 of understanding</i>	<i>1 of thoughtful insight</i>
<i>1 of joyful sharing</i>	<i>1 of selfless giving</i>

Mix ingredients together, toss in a little flair. Serve to everyone you know, topped with a tiny prayer.

Margaret Brown

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

Baked Veal Parmesan

1/2 c. fine dry bread crumbs	4 veal cutlets, 1/4" thick
1/3 c. grated Parmesan cheese	15 oz. can tomato sauce
1/4 tsp. salt	1/2 tsp. oregano
dash of pepper	1/2 tsp. sugar
1 egg, beaten	1/4 tsp. onion salt
1 tsp. water	4 oz. grated mozzarella cheese

Mix crumbs, Parmesan cheese, salt, and pepper. Combine egg and water; dip cutlets into egg mixture, then into crumb mixture. Bake veal in a 9x13-inch baking dish for 20 minutes at 400°. Combine tomato sauce, oregano, onion salt, and sugar and mix well in another 9x13-inch pan. Remove veal from oven; place in sauce in second pan, turning baked side down into sauce. Sprinkle grated mozzarella cheese all over and return to oven for 20 minutes.

An excellent entrée for an oven meal. Makes 4 servings.

Mrs. Warren E. (Maria) Brown

*Mix a mile of Smiles with a bushel of Good Wishes,
Throw in a barrel of sincere Friendliness,
Add a score of Handshakes,
Fill the remaining space with Good Deeds,
Pack each ingredient with warm Christian Love,
Stir it well with Prayer.
Then serve in large quantities to everyone you meet.*

Beef Burgundy

- | | |
|--|---------------------------------|
| 2 1/2 lb. round steak, cut
into bite-sized pieces | 1 tsp. salt |
| flour to coat meat | dash of pepper |
| 1/2 c. onion | 1 can cream of mushroom
soup |
| 1 T. parsley | 1 c. Burgundy cooking wine |
| 1 clove crushed garlic | 1/2 c. water |
| 1 bay leaf | |

Coat meat in flour and brown in skillet. Put in electric skillet and add 1/2 cup onion, parsley, garlic, bay leaf, salt, and pepper. Stir in cream of mushroom soup, wine, and water. Simmer, covered, for 1 hour, or until meat is tender. Add water as needed while cooking. Serve over cooked egg noodles.

Kris Courter

Round Steak with Peppers

- | | |
|-----------------------|------------------------------------|
| 1 1/2 lb. round steak | 1/2 c. chopped onion |
| 1/4 c. flour | 1 clove garlic, finely
chopped |
| 1/2 tsp. salt | 1 3/4 c. beef broth |
| 1/4 tsp. pepper | 1 1/2 tsp. Worcestershire
sauce |
| 1/4 c. vegetable oil | 2 lg. green peppers |
| 1 c. canned tomatoes | |

Cut steak into 1/4-inch strips. Coat meat with flour mixed with salt and pepper. Heat oil in large skillet and brown meat. Drain liquid from tomatoes. Add juice from tomatoes to meat along with onion, garlic, and broth. Cover and simmer until meat is tender. Stir in Worcestershire sauce and pepper strips. Cook 5 minutes. Add reserved tomatoes. Makes 6 servings.

Linda Aderhold

Beef Stroganoff

- | | |
|----------------------|----------------------|
| 2 lb. round steak | 2 T. soy sauce |
| 1 chopped onion | 6 T. catsup |
| salt | 1 T. water |
| pepper | 1 pt. sour cream |
| garlic salt to taste | 2 cans mushroom soup |

Cut steak in strips. Cook and brown steak, onion, salt, pepper, and garlic salt. Add soy sauce, catsup, and water and simmer until tender. Then add sour cream and mushroom soup and heat through. Serve over rice, noodles, or potatoes.

Steak is easier to cut in strips when slightly frozen.

Pat Pitzer

Delicious Beef Stroganoff

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

Remove fat from steak. Cut meat across the grain in strips and sprinkle with salt and pepper. Melt butter in saucepan; add meat and sauté quickly, tossing the strips around to brown evenly. Add sliced onions and cook until transparent. Add beef broth and bring to a boil. Turn down heat. Stir in mustard. Cover and simmer 1 hour, or until meat is tender. Five minutes before serving, add flour to thicken broth. Add sour cream, wine, and drained mushrooms; heat briefly. Serve over steamed rice. Serves 6.

Sheri Watson

5-Hour Stew

1 lb. stew meat	salt & pepper
1 c. carrots, diced	3 T. tapioca
1/2 c. chopped celery	1 c. tomato juice
3 med. potatoes, cut	1 T. sugar
1 med. onion, cut	1 c. water

Place meat and vegetables in baking dish or roaster. Mix tapioca, tomato juice, sugar, and water. Pour over vegetables and meat; cover and bake at 250° for 5 hours.

Variation - Mary Bergantzel: Use 2-pound chuck roast with fat cut off; cut into chunks. Increase celery to 1 cup. Add 1 slice of bread, cubed. Instead of tomato juice, use 1 pint of tomatoes. Bake 5 hours at 325°.

Variation - M. Ruth Seyinn: Instead of fresh vegetables, use 1 package of frozen mixed vegetables. Top with 1 can tomato soup, 1/2 can water, 1/4 teaspoon Lawry's seasoned salt, and 2 tablespoons tapioca. Bake 5 hours at 275°.

Patti Ford

The seven ages of woman:

1. *The infant*
2. *The little girl*
3. *The miss*
4. *The young woman*
5. *The young woman*
6. *The young woman*
7. *The young woman*

Simply Delicious Stew

- | | |
|------------------------------------|------------------------------|
| 3 lb. stew meat (or round steak) | 1 can onion soup |
| 2 c. celery, diced | 1 can tomato soup |
| 3 med. potatoes, cut in sm. pieces | 2 med. onions, cut in pieces |
| 2 c. carrots, cut in pieces | 2 T. tapioca |

Cut meat in bite-size pieces. Mix soup with tapioca. Salt and pepper to taste. Stir together. Put in 6-quart Dutch oven or roaster with tight-fitting lid. Bake in 250° oven for 5 hours. Never lift the lid until time is up. Needs steam in pot.

Elva Gibbs

Chili Sauce

- | | |
|------------------|-----------------|
| 18 ripe tomatoes | 3 tsp. salt |
| 3 green peppers | 1 tsp. cloves |
| 6 onions | 1 tsp. allspice |
| 2 c. vinegar | 1 tsp. cinnamon |
| 1 c. sugar | |

Grind tomatoes, green peppers, and onions. Add rest of ingredients and boil for 1 hour. Put in jars and seal.

This was my mother's recipe.

Bernice Law

Barbecue Sauce

- | | |
|-------------------------|------------------------|
| 15 oz. can tomato sauce | 1 T. chili powder |
| 3/4 c. brown sugar | 2 tsp. garlic salt |
| 1/2 c. red wine vinegar | 2 tsp. oregano leaves |
| 1 T. salt | 1 tsp. pepper |
| 1 T. celery seed | 1/2 tsp. ground cloves |

Mix all ingredients together and refrigerate.

Elma Alter

Meat Balls

- | | |
|----------------------|-----------------------|
| 1 lb. ground beef | 1/2 c. milk |
| 1 egg, beaten | 1/2 c. cracker crumbs |
| 2 tsp. chopped onion | 1 tsp. salt |
| 1/2 tsp. dry mustard | |

TOPPING:

- | | |
|-------------------|----------------------|
| 1 can tomato soup | 3/4 c. brown sugar |
| 1/4 c. vinegar | 1/2 tsp. dry mustard |

Mix all ingredients and roll into small balls. Put in baking dish and cover with the topping. Bake at 325° for about 1 1/2 hours.

Leta Tripp

Meat Balls

BEEF MIXTURE:

1 1/2 lb. lean ground beef
1/2 c. fresh bread crumbs
1 sm. onion
1 egg, beaten

1 1/2 tsp. salt
1/4 tsp. pepper
1/2 (8 oz.) can Hunt's
tomato sauce

SAUCE:

1/2 (8 oz.) can tomato
sauce
1/2 can water

4 T. brown sugar
4 T. vinegar
2 T. prepared mustard
2 T. Worcestershire sauce

Mix beef mixture and sauce separately. Shape ground beef mixture into balls. Roll in flour and brown in frying pan, turning. Drain off fat and place in baking dish. Pour the sauce over all and bake at 350° for 1 1/4 hours.

Fern Livingston

Meat Balls

1 lb. hamburger
1/4 c. milk
1 egg

1 c. cracker crumbs
1 sm. onion, chopped

SAUCE:

1/4 c. vinegar
4 T. brown sugar

1 T. prepared mustard
1 T. Worcestershire sauce
1/2 c. catsup

Mix hamburger, milk, egg, cracker crumbs, and onion. Make meat balls or shape in small loaves. Brown meat balls, then drain from grease. Add sauce and cover. Heat for 30 minutes, watching so they don't burn.

Joyce Oamek

Barbecued Meat Balls

MEAT BALLS:

13 oz. can evaporated
milk
3 lb. hamburger
2 c. quick oatmeal
2 eggs

1 c. chopped onion
1/2 tsp. garlic powder
2 tsp. salt
1/2 tsp. pepper
2 tsp. chill powder

SAUCE:

2 c. catsup
2 T. liquid smoke

1 c. brown sugar
1/2 tsp. garlic powder
1/2 c. chopped onion

Mix meat ball ingredients together and shape into walnut-size balls. Place in flat pan in one layer (9x13-inch pan).

Sauce: Mix sauce ingredients and pour over meat balls. Bake 1 hour at 350°. Serve hot. Can be made and kept in crock pot.

Marjorie Kobs

Porcupine Balls

- | | |
|--------------------------------|-------------------|
| 1 lb. hamburger | 1 tsp. salt |
| 1 med. sized onion,
chopped | 1/4 tsp. pepper |
| 1 green pepper, chopped | 1 egg |
| 5 T. uncooked rice | 1 can tomato soup |
| | 1/2 c. water |

Mix all ingredients except soup and water. Form into balls. Place meat balls in skillet and brown. Add tomato soup and water. Cover tightly. Simmer for 1 hour; turn occasionally and spoon soup over meat balls.

Add additional water while simmering if necessary.

Julle Nuzum

Sweet and Sour Meat Balls

- | | |
|---|-----------------|
| 1 1/2 lb. hamburger | 1/2 tsp. pepper |
| 2/3 c. cracker crumbs,
not dry bread | 1/4 c. milk |
| 1/3 c. minced onion | 1 egg |
| | 1 1/2 tsp. salt |

SAUCE:

- | | |
|--------------|--------------|
| 3 T. sugar | 1/2 c. water |
| 3 T. vinegar | 1 c. catsup |

Mix all ingredients together, then make into balls. Put in an 8x13-inch baking dish; cover with sauce. Bake for 45 minutes in a moderate oven.

Olive Otto

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.

Miriam Schlegel

Quick Stroganoff

- | | |
|---|------------------------|
| 1 lb. ground beef | 1 can mushrooms (opt.) |
| 1 med. onion, chopped | 1 sm. ctn. sour cream |
| 1 can mushroom soup
(or chicken or celery
soup) | salt & pepper to taste |
| | garlic salt to taste |

Sauté beef and onions; drain well. Add seasonings, mushrooms, and soup. Add a little milk if too thick. Then add sour cream and just heat through. Serve over rice.

May add 1/4 cup red cooking wine if desired. *Doris Pople*

Hamburger Stroganoff

- | | |
|---|---|
| 1/2 c. onion | 1/4 tsp. pepper |
| 1 clove garlic
(substitute: garlic salt) | 4 oz. can mushroom stems
& pieces |
| 1/4 c. butter | 1 can cream of chicken <u>or</u>
mushroom soup |
| 1 lb. hamburger | 1 c. sour cream |
| 2 T. flour | 4 to 6 oz. egg noodles |
| 1 tsp. salt | |

Melt butter and add onion and garlic over medium heat. Stir the meat in and brown. Add flour, salt, pepper, and mushrooms. Cook 5 minutes. Put noodles on to boil in separate pan. Stir in soup and simmer 10 minutes. Stir in sour cream; heat until hot. Add cooked noodles and serve.

If sauce seems a little thick, add a small amount of water with soup. *Arbutus McCormick*

Baked Hamburger

- | | |
|----------------------------------|----------------------|
| 1 c. soft bread crumbs | 1 tsp. salt |
| 1/2 c. milk | pepper to taste |
| 1 lb. ground beef | |
| SAUCE: | 1/2 c. catsup |
| 1/4 c. vinegar | 1/2 c. water |
| 1 1/2 T. Worcestershire
sauce | 3 T. sugar (or less) |
| | 1/2 c. chopped onion |

Mix bread crumbs, milk, salt, pepper, and ground beef well. Shape into 12 small patties and place in 9x13-inch pan. Mix sauce and pour over patties. Bake at 350° for 50 minutes, covered. *Lucille Dempster*

Meat Vegetable Loaf

- | | |
|--------------------------------------|----------------------------|
| 1 1/2 lb. hamburger | about 1/4 tsp. salt |
| 2 med. size carrots,
grated | dash of pepper |
| 1 egg | dash 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 tablespoons water in pan so the bottom of the loaf doesn't burn or dry out. Serves 6.

Larry Duke

Meat Loaf Deluxe

- | | |
|-------------------------------------|-------------------------|
| 1 1/2 lb. ground beef | 1/8 tsp. pepper |
| 1 lg. onion, chopped fine | 1 c. seedless raisins |
| 4 (double) crackers,
rolled fine | 2 eggs, slightly beaten |
| 1 tsp. salt | 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 M. Roberts

Hamburger Pie Filling

- | | |
|--|------------------------|
| 1 T. Crisco | 1 T. salt |
| 1 lb. lean ground beef | 1 T. sugar |
| 1/2 c. chopped onion | 1/4 tsp. pepper |
| 15 to 16 oz. can green
beans, drained | 1/8 tsp. oregano |
| | 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.

*Make onion pastry by adding 1 teaspoon of onion salt in place of regular salt.

Lakelne Crouse

Italian Meat Loaf

- | | |
|---------------------------|----------------------|
| 2 lb. ground beef | 2 T. minced onion |
| 8 eggs | 1 T. parsley |
| 2 c. Italian bread crumbs | 1/2 tsp. sweet basil |
| 1/4 c. Parmesan cheese | 1/2 tsp. oregano |
| 2 T. catsup | |

Mix well and shape into a loaf; bake at 225° to 250° for 2 1/2 to 3 hours. Great sliced thin when cold and used for sandwiches.

Lois Riley

Hamburger-Tater Supper

- | | |
|------------------------------|----------------------------|
| 2 to 3 lb. hamburger | 1 can cream of celery soup |
| 1 env. dry onion soup | 1 can corn |
| 1 can cream of mushroom soup | 1 pkg. frozen tater tots |

Spread uncooked hamburger in a 9x13-inch pan. Sprinkle dry onion soup over this, then spread the two soups, then corn over other ingredients. Now line your tater tots on top and bake at 350° for approximately 45 minutes to 1 hour.

Beverly Knott

Tasty Biscuit Dish

- | | |
|-------------------------|------------------------------|
| 1 lb. ground beef | 8 oz. ctn. sour cream |
| dicd onion to taste | 1 tube refrigerated biscuits |
| 3 oz. pkg. cream cheese | |

Brown ground beef and onions. Drain and return to pan. Add cream cheese and sour cream. Heat gently until cream cheese melts. Turn into greased casserole. Top with biscuits. Bake according to biscuit directions until biscuits are brown.

Julle Hurley

Hamburger Deluxe

- | | |
|----------------------------------|--|
| 1 lb. lean ground beef | 1 can cream of mushroom soup |
| 1 med. onion, chopped | 1 soup can of water |
| 1 box beef flavored stuffing mix | 4 oz. can mushroom stems & pieces, drained |
| 1 can cream of celery soup | |

Brown beef and onion; drain fat and spoon into a greased 9x13-inch pan. Scatter bread cubes from stuffing mix over meat. Combine the soups, water, mushrooms, and package of seasoning from stuffing mix in a small pan. Heat and pour over meat mixture. Bake in 350° oven for 30 minutes.

Margaret Brown

Hamburger Roll-Ups

- | | |
|------------------------------------|--------------------------------|
| 1 lb. hamburger or
ground round | 1 T. ketchup |
| 2 c. seasoned bread
cubes | 1/4 c. water |
| 1 can mushroom soup | 2 tsp. Worcestershire
sauce |

Divide hamburger in fourths. Roll each between waxed paper until about 8x8-inch size. Loosen gently with flat knife. Sprinkle water over bread cubes until slightly moistened. Place handful in center of hamburger and bring hamburger up to enclose and pinch shut. Place in casserole and pour mushroom soup mixture over. Bake, covered, for 1 hour in 350° oven. Serves 4.

Edith Schultz

Cabbage Rolls

- | | |
|----------------------------------|--|
| 1 1/2 lb. ground beef | 1 egg, beaten |
| 1 tsp. salt | 1/2 c. chopped onion |
| 1/2 tsp. sage | 1 lg. head cabbage |
| 1/4 tsp. pepper | 16 oz. can stewed
tomatoes |
| 1/2 c. rice, partially
cooked | 15 oz. can tomato sauce
with tomato tidbits |

Combine the first 7 ingredients; form into balls the size of frankfurters. Parboil cabbage leaves for 3 minutes. Roll meat balls into cabbage leaves; secure with picks. Place into simmering stewed tomatoes and sauce in stew pan. Cover and simmer 40 minutes.

Mary Shaul

Mrs. R. B. Sealock's Sausage or Ground Beef and Noodles

- | | |
|-------------------------------|----------------------------------|
| 1 lb. meat, browned | 1 c. tomato paste or
tomatoes |
| 1 onion, chopped | 1 c. American cheese,
diced |
| 8 oz. pkg. noodles,
cooked | salt & pepper to taste |

Mix all together and put in greased baking dish. Bake 40 minutes in 350° oven, uncovered.

Family favorite from old Epworth cookbook.

Kay Roberts Mesner

A friend is a person who says good things behind your back.

Mother Nature and Father Time are God's two greatest physicians.

Stuffed Manicotti

1 lb. ground beef	2 1/2 c. shredded mozzarella cheese
32 oz. jar spaghetti sauce	2 T. Parmesan cheese
1 c. water	1/2 tsp. salt
1 tsp. salt	2 eggs
15 oz. pkg. ricotta cheese	1/4 tsp. pepper
	1 pkg. manicotti shells

Brown ground beef and divide in half. Combine sauce, water, and salt with 1/2 of beef. Mix together ricotta cheese, 1 1/2 cups mozzarella cheese, Parmesan cheese, salt, 2 eggs; pepper, and rest of ground beef. Stuff the cheese mixture into uncooked manicotti shells and arrange in microwave casserole dish. Cover with sauce mixture. Sprinkle with remaining 1 cup mozzarella cheese. Cover with plastic wrap and cook on MEDIUM-HIGH for 30 to 35 minutes. Let stand 5 minutes before serving.

Kristy Courter

Lasagna

1 1/2 lb. ground beef	lasagna noodles
1 lg. can spaghetti sauce	2 eggs
3 T. brown sugar	1 lb. cottage cheese
1/2 tsp. salt	N. Y. sharp cheddar cheese, sliced

Brown ground beef; add spaghetti sauce, brown sugar, and salt. Let simmer. Cook noodles until soft but not mushy. Beat eggs into cottage cheese. Line a 9x12-inch pan with noodles; add layer of beef mixture, layer of noodles, all of cottage cheese mixture, layer of noodles, and rest of beef mixture. Top with cheese slices. Bake in 350° oven for 35 minutes.

Norma Parsons

Lasagna

1 lb. ground beef	1 c. shredded mozzarella cheese
No. 303 can tomato sauce	1/2 c. Parmesan cheese, grated
6 oz. can tomato paste	9 or 12 lasagna noodles
2 oz. can mushrooms	
1/4 tsp. oregano	
2 tsp. garlic salt	

Brown hamburger loose and drain off fat. Add tomato sauce, paste, salt, oregano, and mushrooms. Stir well and simmer 1/2 hour.

Meanwhile, cook lasagna noodles according to directions on package. Grease 9x12-inch baking dish; layer sauce, noodles, and cheese until filled. Bake at 350° for 45 minutes. Makes 12 medium servings.

Kathryn M. Sealock

Spaghetti Sauce

- | | |
|---------------------------------------|---------------------------|
| 1/2 c. onion | dash of pepper |
| 1 clove garlic or
1 T. garlic salt | 6 oz. can tomato paste |
| 1 can tomato soup | 1 c. water |
| 2 c. peeled tomatoes | 1/4 c. vinegar |
| 1 tsp. salt | 1/4 c. brown sugar |
| 1/2 tsp. oregano | 1 lb. browned ground beef |

Sauté onion and garlic in hot fat. Add the next 5 ingredients and simmer 15 minutes. Add the remaining ingredients and simmer 1 1/2 hours, stirring occasionally.

If using garlic salt, add at the end of cooking time. Also can be thickened with a bit of flour. *Walter Hanson*

My Favorite Spaghetti

- | | |
|----------------------|----------------------------|
| 1 lb. ground beef | 16 oz. jar spaghetti sauce |
| 1 sm. onion | 26 oz. can tomato soup |
| 1 lb. pkg. spaghetti | |

Cook spaghetti according to package directions.

Meanwhile, brown hamburger and onion in skillet. Drain off fat. Add spaghetti sauce and soup. Simmer until spaghetti is done, then pour over drained spaghetti and stir to coat all spaghetti with sauce. *Jennifer Earlywine*

Skillet Spaghetti

- | | |
|---------------------------------|----------------------------------|
| 1 lb. lean ground beef | 1 tsp. salt |
| 1 pt. 2 oz. can tomato
juice | 1 tsp. sugar |
| 3 c. water | 1 tsp. dried oregano,
crushed |
| 1 T. chili powder | 2 T. instant minced onion |
| 1 tsp. garlic salt | 7 oz. pkg. uncooked
spaghetti |

Break up meat into large pot. Add everything but spaghetti. Cover and bring to a boil. Reduce heat and simmer 30 minutes, stirring frequently. Add spaghetti and simmer, covered, for 30 minutes longer, stirring frequently. Serve with Parmesan cheese.

Note: I usually use all tomato juice in place of water. Add a little ketchup, fresh onion, and 1 clove fresh garlic in place of garlic salt. *Barb Sealock*

Taco Pie

- | | |
|---------------------------|--|
| 1 lb. hamburger | grated cheese |
| 1 sm. can tomato sauce | 3/4 c. crushed Fritos corn chips |
| 1/2 med. onion, chopped | 1 lg. pkg. refrigerator crescent rolls |
| 1 pkg. taco seasoning mix | |
| 8 oz. ctn. sour cream | |

Brown hamburger with onions; drain. Add taco seasoning and tomato sauce; simmer 15 to 20 minutes. Turn off heat and add sour cream.

Line a greased pan with rolls; press into a shell. Spread meat mixture in; top with cheese and Fritos. Bake at 350° for 25 to 30 minutes. Serves 4.

Marsha (Ryan) Pope

Fast Mexi-Skillet Meal

- | | |
|--|---|
| 1 pkg. Lipton Spanish rice (prepared) | 1 pkg. taco seasonings |
| 1 can Mexican corn | 1 lb. ground beef or round steak, cut in sm. strips |
| 1 can Campbell's cheddar cheese soup, or nacho cheese soup (extra spicy) | 1 pkg. nacho chips (opt.) |

In a 10-inch skillet, simmer ground beef or steak strips with taco seasoning, until meat is fully cooked. (Simmer steak strips with water and seasonings until steak is tender.) Add a package of rice (using tablespoon of margarine and 2 cups of water), corn, and cheese soup. Cook until rice is tender, approximately 15 to 20 minutes.

Much faster in microwave, but still cook meat in skillet. Top with crushed chips for garnish.

Vickie Harms

Enchilada Hot Dish

- | | |
|------------------------------|---|
| 1 1/2 to 2 lb. hamburger | 1 can chopped green chilies (enough to taste) |
| 1 can cream of chicken soup | 1 pkg. flour shells |
| 1 can cream of mushroom soup | 2 c. mozzarella cheese |
| 1 can evaporated milk | 2 c. cheddar cheese |
| 1 can enchilada sauce | black olives |

Brown hamburger; drain and add soups, milk, sauce, and chilies. Layer in 9x13-inch pan the meat mixture, cheese, olives, and shells; continue until all gone. Top with remaining cheese. Bake at 350° for 30 to 40 minutes. Let stand 10 minutes before serving.

Beverly Krueger (Guyett)

Why is it bad habits are more habit forming than good habits?

The Staff of Life



Sandwich Fillings

Chicken and Sandwich Spread:

Add enough sandwich spread to finely chopped chicken to moisten.

Chicken and Nut:

Moisten chicken with mayonnaise. Add chopped nutmeats, lemon juice, and celery salt.

Chicken and Egg:

Combine 1 cup minced, cooked chicken, 2 hard-cooked egg yolks, 1 teaspoon chicken stock, 1 teaspoon lemon juice, and 1 teaspoon butter. Mix and spread.

Egg and Ham Salad:

Combine 6 hard-cooked eggs, diced; 1 cup cooked, diced ham; 6 sweet pickles, chopped; 1 cup chopped celery; 10 stuffed olives; and mayonnaise to moisten.

Date and Nut:

Combine 2/3 cup ground dates, 1/3 cup ground pecan meats, 1 1/2 tablespoons mayonnaise, and 1 tablespoon lemon juice. Mix and spread. Nice for rolled sandwiches.

Cream Cheese and Pineapple:

Combine cream cheese, crushed pineapple, and chopped nuts.

Ham Salad:

Combine 3/4 cup cooked, chopped ham; 1 tablespoon chopped onion; 1 hard-cooked egg, chopped; 1/4 cup chopped green peppers; and 1/4 cup mayonnaise.

Salmon and Nut:

Combine 1 cup flaked salmon, 3 tablespoons chopped nuts, 3 tablespoons minced celery, and 1/2 cup mayonnaise.

Tuna:

Combine tuna, chopped celery, walnuts and mayonnaise.

Tuna:

Combine tuna, crushed pineapple, chopped celery, and mayonnaise.

Chicken and Pineapple:

Combine 8-ounce can crushed pineapple, drained; 1 cup chopped, cooked chicken; 2 cups walnuts, chopped; and 1/2 cup cooked salad dressing. Spread between buttered slices of white bread. Remove crusts and cut each sandwich diagonally into quarters. Makes 4 dozen small sandwiches.

Pineapple and Cheese:

Combine 3 ounces cream cheese, 3 tablespoons mayonnaise, 1/2 cup chopped pecans, and 1/2 cup drained crushed pineapple. Mix and spread on crisp crackers or whole wheat bread.

Breads & Rolls

Banana-Nut Bread

1/2 c. shortening	2 c. flour
1 1/2 c. sugar	1 tsp. 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, soda, and salt; add to other ingredients. Mix. Pour in 2 small loaf pans (7 3/8x3 5/8x2 1/4-inch) that have been greased and floured. Bake at 350° for 50 minutes to 1 hour.

Betty Ryan

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. soda	1 c. nuts (opt.)

Combine flour, salt, baking powder and 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 9x5-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.

*Mrs. Charles King
Fern Brown*

Banana Nut Bread

1/2 c. oleo	2 c. sifted flour
1 c. white sugar	1 tsp. 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.

Leta Tripp

The most difficult meal for the average housewife to get is dinner out.

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 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. Makes 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*

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. 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 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. Makes about 60 muffins.

Peggy Hood (Guyett)

Variation: 2 cups (or more) raisins

Sally Glvens

Variation: 1/2 lb. nutmeats

Opal (O'Hara) Link

Buttermilk Biscuits

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

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 12 to 14 minutes. If dough doesn't seem stiff enough, add more flour as needed.

Flossie Clark

*Discover what is true, and practice what is good,
are the two most important objects of life.*

Frozen Biscuits

2 c. flour	2 T. sugar
4 tsp. baking powder	1/2 c. shortening
1/2 tsp. cream of tartar	1 egg, unbeaten
1/2 tsp. salt	2/3 c. milk

Sift all dry ingredients together. Cut in shortening. Add milk and egg; mix all together, roll 1/2-inch thick and place on greased cookie sheet. Freeze immediately or bake without freezing. If frozen, usual freezer protection routine should be followed.

Suggestion: Roll biscuits a bit thicker than directions.

Fern M. Brown

Crescent Rolls

3/4 c. scalded milk	1/2 tsp. vanilla
2 T. margarine	3/4 tsp. salt
1/4 c. sugar	1 pkg. yeast with 1/4 c. warm water
2 eggs	
3 1/2 c. flour	

Mix water and yeast together. Let stand while mixing together flour, salt, and sugar; add liquid, yeast and eggs. This may be done with mixer. Let rise then punch down. Roll out 1/2 of dough at a time, spreading 2 tablespoons margarine on dough. Fold in to thirds and place in refrigerator. Do this 4 times. Let stand overnight in refrigerator. Taking 1/2 of dough, roll into a circle and cut into triangles. Roll each piece up. Bake at 350° till light brown.

William R. Taylor

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. 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. Makes 1 large loaf.

Double recipe to make three 1-pound loaves.

Madge Trede

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

Bread Dumplings

- | | |
|------------------------|--|
| 2 c. flour | 1/2 c. milk |
| 2 tsp. baking flour | 1 egg |
| 1 tsp. salt | 3 slices toast, broken into
small 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

Southern Corn Fritters

- | | |
|---------------------------|---------------------|
| 2 c. fresh or cooked corn | 2 eggs, beaten well |
| 1 c. sifted flour | 1/2 c. milk |
| 1 tsp. baking powder | 1 T. melted butter |
| 1 1/2 tsp. salt | oil (for frying) |

Sift dry ingredients together. In another bowl combine eggs and milk. Stir into flour mixture. Add the melted butter and corn. Heat oil to 365° and drop corn batter in by the tablespoon. Fry until light brown, turning once. Drain on paper towels and serve. May be fried in a skillet also.

Norma Parsons

Fruit Bran Muffins

- | | |
|---|----------------------|
| 16 oz. can fruit cocktail
in juice or extra
light syrup | 1 tsp. cinnamon |
| 1 1/2 c. whole bran cereal | 1/2 tsp. salt |
| 1/2 c. all-purpose flour | 1/2 tsp. nutmeg |
| 1/2 c. whole wheat flour | 1 egg, beaten |
| 1 tsp. baking soda | 1/2 c. honey |
| | 1/4 c. vegetable oil |
| | 1 tsp. vanilla |

Drain fruit cocktail in wire strainer, reserving liquid for other use. In large bowl combine bran cereal, all-purpose flour, and whole wheat flour, baking soda, cinnamon, salt and nutmeg. In small bowl combine egg, honey, oil, vanilla and reserved fruit cocktail and add to bran mix. Pour batter into 12 greased or paper lined muffin pans. Bake at 375° for 25 minutes or until tests done.

With the moisture and flavor inside, these are good plain without adding butter or jam on top, if you prefer.

Miille Daggett

*She read the fancy recipes
Each one a tempting winner--
Then, dashing to her kitchen
Fixed ham and eggs for dinner.*

Buttermilk Coffee Cake

BATTER:

1 1/4 c. white sugar	2 c. flour
1 c. oil	1/2 tsp. salt
2 eggs	1/2 tsp. soda
1 tsp. vanilla	1 tsp. baking powder
1 c. buttermilk	

CINNAMON MIXTURE:

1 T. cinnamon	1 T. brown sugar
1 T. white sugar	

Heat oven to 350°. Grease 9x13-inch pan. Mix sugar, oil, eggs, vanilla and buttermilk. Add flour, salt, soda and baking powder.

Cinnamon Mixture: In small bowl mix ingredients. In pan layer 1/2 batter, 1/2 cinnamon mixture, 1/2 batter, 1/2 cinnamon mixture. Bake 30 minutes. Frost when cool with favorite frosting or glaze. Yields 24 servings.

Timothy Ryan

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 till 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.

Callie Earlywine, Alice Jancik

Easy Cinnamon Rolls

18 frozen dough bread rolls	1/2 c. melted butter
1 pkg. butterscotch pudding mix (not instant)	1/2 c. brown sugar
	1 tsp. cinnamon

Place frozen dough balls in buttered bundt pan. Sprinkle with dry pudding mix. Boil butter, brown sugar, and cinnamon together and pour over rolls. Cover pan and let it stand at room temperature overnight. In the morning, uncover and bake 30 minutes at 350°. Let stand for 10 minutes and turn out on plate.

Variation: 8-ounce package pecans (halves or pieces). Can use 11x9-inch pan.

Lois Erlson

I usually use Rhodes frozen dough balls.

Margaret Brown

You can preach a better sermon with your life than with your lips.

Easy Cherry Coffee Cake

1/2 c. soft oleo	2 tsp. baking powder
1 c. sugar	1 egg + milk to make 1 c.
2 c. flour	1 can cherry pie filling

TOPPING:

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

Cream oleo and sugar. Sift flour and baking powder and 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: Use pastry blender and mix sugar, flour and oleo until crumbly. Sprinkle over cherries. Bake at 350° for 35 to 45 minutes.

Beverly Headlee

Cinnamon Coffee Cake

BATTER:

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

TOPPING:

1/2 c. sugar	3 tsp. cinnamon
2 T. flour	2 T. melted butter

Cream shortening and sugar. Add rest of the ingredients. Spread half of batter in greased 9x9-inch pan.

Topping: Combine ingredients. Sprinkle half of topping over batter in pan. Add remaining batter to pan. Sprinkle remaining topping over batter. Bake at 375° for 30 minutes.

Julle Nuzum

Delicious Coffee Cake

1 pkg. yellow cake mix	1/2 c. vegetable oil
4 eggs	1 can Pet Imitation sour cream
1 pkg. Royal* instant toasted coconut pudding mix	

Mix all of the above with a wooden spoon. Put 1/2 batter in jelly roll pan. Cover with 1 cup brown sugar mixed with 2 1/2 teaspoons cinnamon and nuts. Spoon-drop remaining batter on top. Bake at 350° for 25 minutes. Drizzle powdered sugar glaze over top after cooling a little. I add a little vanilla and a little lemon flavoring to glaze.

*Royal is the only company that makes the pudding.

Barb Sealock

Cinnamon Twists

- | | |
|-----------------|---------------------------|
| 1 c. sour cream | 1 tsp. salt |
| 2 T. shortening | 1 lg. unbeaten egg |
| 3 T. sugar | 1 pkg. dry granular yeast |
| 1/8 tsp. soda | 3 c. sifted flour |

Bring sour cream to boiling in large saucepan. Remove from heat. Stir in until well blended, shortening, sugar, soda, and salt. Cool to lukewarm. Add egg and yeast. Stir until yeast is dissolved. Mix in with spoon, 3 cups flour. Turn out on lightly floured board. Knead lightly to form a smooth ball. Let stand 5 minutes. Roll dough 1/4-inch thick into rectangle 6x24-inch. Spread entire surface with 2 tablespoons margarine. Sprinkle half of dough (long way) with 1/3 cup brown sugar and 1 teaspoon cinnamon. Bring unsugared dough over sugared half, press edges together. Cut strips 1-inch wide. Twist strips and place on greased baking sheet. Let rise about 1 hour 15 minutes. Bake 12 to 15 minutes in 375° oven. Spread tops with icing while still warm. Make icing with 3/4 cup powdered sugar and about 1 tablespoon milk. Makes 2 dozen rolls.

Lakeline Crouse

Coffee Cake

- | | |
|----------------------|---------------------|
| 1 1/2 c. flour | 2/3 c. milk |
| 2 tsp. baking powder | 1/2 c. brown sugar |
| 1/2 c. sugar | 1 1/2 tsp. cinnamon |
| 4 T. butter | 1 T. butter |
| 1 egg | |

Mix flour, baking powder and sugar. Cut in shortening. Add egg to milk, beat and add to crumbled mixture. Spread brown sugar and cinnamon mixture over and dot with butter. Bake in a greased 9x9-inch pan for 25 to 30 minutes in 400° oven. Serves 12.

Mildred Johnson

Date-Nut Bread

- | | |
|------------------------|---------------------|
| 1 1/2 c. chopped dates | 1 egg, beaten |
| 1 tsp. soda | 1/2 tsp. vanilla |
| 1 c. boiling water | 1 1/2 c. flour |
| 1 c. sugar | 1/2 tsp. salt |
| 1 T. melted fat | 1/2 c. chopped nuts |

Pour water over dates and soda. Let stand while the rest is prepared. Combine flour, salt and nuts. Set aside. Add sugar, fat, eggs and vanilla to date mixture when it has cooled to lukewarm. Add flour mixture. Beat well. Grease and flour 2 small loaf pans (7 3/8x3 5/8x2 1/4-inch). Pour in ingredients. Bake 40 to 45 minutes at 325°.

Betty Ryan

Date Coffee Cake

CAKE:

1/3 c. mashed banana (mash ripe banana with a fork)	1 1/4 c. water
1/2 c. butter, softened	3 c. unbleached white flour
3 lg. eggs	1 tsp. baking soda
1 tsp. vanilla extract	2 tsp. baking powder
	1 1/2 c. chopped dates

TOPPING:

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

Beat together mashed bananas and butter until creamy. Add eggs, vanilla extract and water; beat. Measure in flour, baking soda, and baking powder and 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. Serves 8 to 10.

A sugar-free recipe for a diabetic.

Ernest Meyers

Grape-Nut Bread

1/4 c. butter or margarine	1 tsp. soda
1 1/2 c. sugar	2 tsp. baking powder
2 eggs	2 c. buttermilk or sour milk
3 1/2 c. flour	1 c. Grape-Nuts

Cream butter and sugar. Add eggs and beat well. Combine dry ingredients and add alternately with sour milk or buttermilk. Add Grape-Nuts last. Bake at 350° for 45 minutes. Makes 2 large loaves.

Marsha Pope (Ryan)

Heath Bar Coffee Cake

1/2 c. margarine	1 tsp. baking soda
2 c. flour	1 egg
1 c. brown sugar	1 tsp. vanilla
1/2 c. white sugar	1/4 c. chopped pecans
1 c. buttermilk	4 Heath bars, chopped

Blend flour, margarine, and sugars. Take 1/2 cup of mixture out, which is used for the topping. Add to the flour-crumble mixture the buttermilk, soda, egg and vanilla. Mix batter well. (Will be lumpy.) Pour into a greased and floured 9x13-inch pan.

Topping: Mix 1/2 cup crumb mixture, 1/4 cup pecans and 4 chopped Heath bars. Bake at 350° for 30 minutes.

Millie Daggett

Green Tomato Bread

1 c. oil	1 tsp. soda
3 eggs, beaten	1 tsp. salt
2 c. sugar	1/4 tsp. cloves
2 tsp. vanilla	1/2 tsp. baking powder
2 c. ground green tomatoes	2 1/2 tsp. cinnamon
3 c. flour	1/4 tsp. nutmeg
	nuts & raisins (opt.)

Stir together oil, eggs, sugar, vanilla and green tomatoes. Sift together remaining ingredients. Add the dry ingredients. Then pour batter into 2 well-oiled loaf pans or lined with waxed paper. Bake in 325° oven for 1 hour.

Variation: Use only 1/2 cups tomatoes and add 1/2 cup grated apples or 1/2 cup crushed pineapple.

Note: 2 1/2 teaspoons pumpkin pie spice can be used instead of spices.

Lorene Morris, Mildred Smidt

Honey Rye Bread

4 c. sifted rye flour	2 tsp. caraway seeds
1/2 c. molasses	4 c. water
1 c. honey	2 pkt. yeast
4 tsp. salt, if desired	1 c. warm water
2/3 c. margarine	12 to 13 c. white flour

In large bowl combine rye flour, molasses, honey, salt and margarine. Boil caraway seeds in 4 cups water and add to above mixture. Cool to lukewarm. Soften yeast in 1 cup water and add to above. Gradually stir in white flour to make soft dough. Mix and turn out onto floured surface. Knead until dough is smooth and stiff. Place in a greased bowl. Cover and let rise until double (1 1/2 to 2 hours). Punch down, raise again until almost double (1/2 hour). Shape into 6 or 7 loaves. Bake at 300° for about 1 hour. Can brush top of loaves with beaten egg before baking to make shiny. Very good.

Elva Gibbs

Penny Puff Rolls

2 c. boiling water	2 pkg. Red Star yeast
3 T. shortening	dissolved in 1 c.
1 T. salt	lukewarm water (add
3/4 c. sugar	1 tsp. sugar)
2 beaten eggs	8 c. flour

Mix boiling water, shortening, salt and sugar. Cool. Add beaten eggs. Add yeast to water mixture. Add 4 cups flour; mix well. Add 4 more cups flour. Let rise until double in bulk. Knead and let rise again. Form into rolls. Let rise and bake at 350° about 15 minutes or until golden brown. Makes about 4 dozen rolls.

Dorris A. Yates

Oatmeal Bread

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|-----------------------|-----------------------|
| 1 c. rolled oats | 1 T. salt, if desired |
| 2 c. boiling water | 1/2 c. honey |
| 2 pkt. yeast | 2 T. butter |
| 1/3 c. lukewarm water | 4 to 5 c. flour |

Pour boiling water over oats. Let stand 30 minutes. Add honey and butter to oats. Soak yeast in 1/3 cup lukewarm water. Add to oats. Gradually add enough flour to make dough kneadable. Knead to 5 to 10 minutes. Place in greased bowl, cover with greased waxed paper and towel. Let rise until double, punch down. Divide in half, shape into 2 loaves. Place in 8x4-inch pans. Let rise. Bake at 325° for 50 minutes.

Elva Gibbs

Honey Pecan Bread

(Health Bread)

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|------------------------------------|---------------------------------|
| 3 1/2 to 4 c. unsifted white flour | 1/2 c. honey |
| 2 c. unsifted whole wheat flour | 1/4 c. oleo |
| 2 tsp. salt | 1 c. cream-style cottage cheese |
| 2 pkg. yeast | 2 eggs |
| 1 c. water | 3/4 c. quick uncooked oats |
| | 3/4 c. chopped pecans |

Combine 3 cups white and 2 cups wheat flour. In a bowl, mix 1 1/2 cups flour mixture, salt and yeast. Combine water, honey, oleo and cottage cheese in a saucepan. Heat over low heat till very warm. Oleo does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed. Add eggs and 1/2 cup flour mixture. Beat at high speed 2 minutes. Stir in oats, remaining flour mixture and enough additional white flour to make a soft dough. Turn out onto floured board; knead 8 to 10 minutes. Place in greased bowl. Turn to grease top. Cover and let rise till double, 1 hour. Punch down. Turn onto board and knead in pecans. Divide dough in half. Shape into 2 loaves and put in two 8 1/2x4 1/2x2 1/2-inch pans or in two 8-inch layer cake pans. Lightly grease tops of loaves. Let rise till doubled, 1 hour. Bake for 35 to 40 minutes at 375°. Remove from pans and cool on wire rack.

Flora Guyett

A clergyman was in the habit of going to his little girl's bedside each evening and telling her a story before she went to sleep. One such evening he told her such a thrilling tale that the girl sat up in bed, looked at her father and asked, "Daddy, is that a true story, or are you preaching?"

Poppy Seed Bread

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|-----------------------|----------------------|
| 1 1/2 c. oil | 1 tsp. vanilla |
| 4 eggs | 3 c. flour |
| 1 tsp. salt | 1 1/2 tsp. soda |
| 1 can evaporated milk | 2 oz. can poppy seed |
| 2 c. sugar | 1 c. nuts (opt.) |

Mix sugar, oil, eggs and vanilla. Add dry ingredients, alternately with milk; beat together. Grease and flour 2 bread pans. Makes 2 loaves. Bake at 350° for 50 to 60 minutes.

Dorris Acord

Raisin Bread

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|-------------------------|----------------------|
| 3 c. raisins | 1 c. water |
| 1 heaping T. shortening | 1/2 tsp. salt |
| 1 c. sugar | 1 tsp. soda |
| 1/2 tsp. cloves | 1 tsp. baking powder |
| 1 c. coffee | 3 c. flour |

Mix raisins, shortening, sugar, cloves, coffee and water and boil 10 minutes. Let cool and add remaining ingredients. Bake at 325° for 1 hour 10 minutes.

Dorothy Roe

Special Strawberry Bread

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|-----------------|-------------------------------------|
| 3 c. flour | 2 (10 oz.) pkg. frozen strawberries |
| 1 tsp. soda | |
| 1 tsp. cinnamon | 1 c. oil |
| 2 c. sugar | 4 eggs, well beaten |
| 1 tsp. salt | 1 tsp. red food coloring |

Mix all dry ingredients. Make well; add strawberries, oil and well beaten eggs. Mix well by hand. Put into 2 greased 9 1/2x5 1/2-inch bread pans. Bake at 350° for 1 hour.

Filling: Mix 1/2 cup strawberry juice with 8-ounce package cream cheese. Can make finger sandwiches. Freezes well.

It is very important to beat the eggs well.

Barb Sealock

Recipe for a Happy Family

- | | |
|----------------------------|-------------------------------------|
| 1 heartfelt of Love | 1 dash of faith |
| 1 portion of Understanding | 1 cup of Laughter |
| 2 handfuls of generosity | 1 heaping tablespoon of forgiveness |

Combine ingredients and stir frequently with tenderness. Sprinkle freely with kindness and serve daily to your family.

Beverly Knott

Zucchini Bread

3 eggs	1 tsp. salt
1 1/2 c. sugar	1 tsp. soda
1/2 c. oil	1/2 c. raisins
2 c. zucchini	1 c. crushed pineapple, drained
3 c. flour	1 c. chopped nuts
1 tsp. baking powder	

Beat eggs, sugar, vanilla and oil well. Add the zucchini, then flour, baking powder, salt and soda. Stir in pineapple, raisins and nuts; mix well. Bake in 2 greased and floured loaf pans for 1 hour at 325°.

Mary Kenyon

Zucchini Muffins

3 c. flour	1 c. oil
1 tsp. baking powder	2 c. grated, peeled zucchini
1 tsp. soda	1/2 tsp. vanilla
1 tsp. salt	1 c. walnuts
1 tsp. cinnamon	1/2 c. golden raisins
2 c. sugar	
4 eggs	

Sift flour, baking powder, soda, salt and cinnamon. Set aside. Combine sugar and eggs in mixer for 2 minutes. Add oil, with mixer, at a slow and steady pace. Add zucchini and vanilla. Stir in walnuts and raisins. Fold in dry ingredients just until moist. Do not overmix. Bake 25 minutes.

Walter Hanson

A Happy New Year

Clean thoroughly 12 whole months

Divide into 365 parts; set aside, preparing one part only at a time as follows:

Mix well into each day:

1 part patience, 1 part work, 1 part courage.

Add to each day:

1 part each of hope, faithfulness, generosity and kindness

Blend with:

1 part prayer, 1 part meditation, 1 part good deed

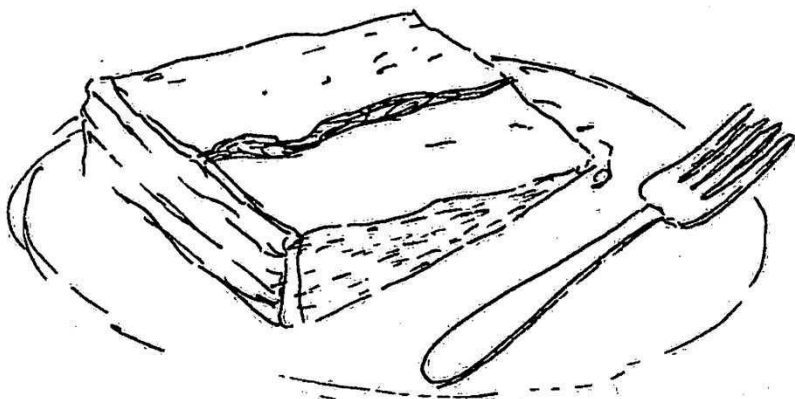
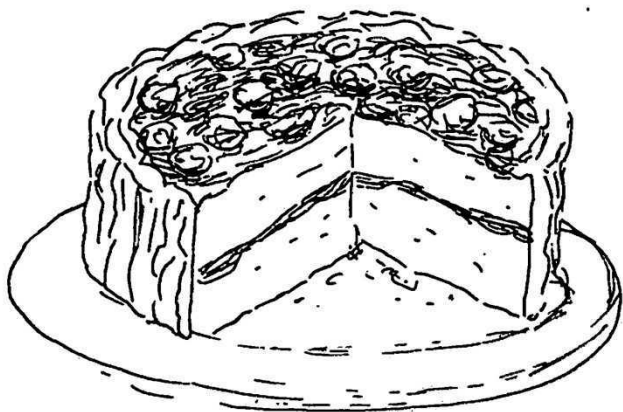
Season the mixture with a dash of good spirits, a sprinkle of fun, a pinch of play and a cup of good humor.

Pour mixture into vessel of love. Cook over radiant joy, garnish with a smile. Serve with quietness, unselfishness and cheer.

Yield: 1 Happy Year.

Margaret Brown

Lead Us Not Into Temptation



Hints for Cakes & Frostings

- Have all ingredients at room temperature.
- Fill cake pans about 2/3 full and spread batter well into corners and to the sides, leaving a slight hollow in center.
- The cake is done when it shrinks slightly from the sides of the pan or if it springs back when touched lightly with the finger.
- After a cake comes from the oven, it should be placed on a rack for about five minutes. Then the sides should be loosened and the cake turned out onto rack to finish cooling.
- Cakes should not be frosted until thoroughly cooled.
- Roll fruits and raisins in flour before adding them to the cake batter so they will stay distributed throughout the cake.
- When adding dry and wet ingredients, such as flour and milk, begin and end with the dry ingredients, beating well after each addition for a smoother batter.
- If eggs are not beaten well or ingredients not thoroughly mixed, a coarse-grained cake will result.
- For an interesting flavor, add a melted chocolate mint to chocolate cake batter.
- To keep chocolate cakes brown on the outside, dust the greased pan with cocoa instead of flour.
- If baking in glass dishes, decrease the oven temperature 25° to prevent overbrowning.
- Use the circular cardboards from the bottom of frozen pizzas when transporting a cake. Cover with foil first.
- If a layer cake comes out lopsided, insert marshmallows between the bottom layer and the cake plate, or wherever they are needed.
- Stir 3 ounces of chocolate chips into 7-minute frosting while it is still hot to make it creamy and delicious.
- When frosting a cake, place strips of waxed paper beneath the edges of the cake. They can easily be removed after frosting.
- For a different frosting, mix 2 tablespoons of pineapple and 2 tablespoons of orange juice. Add enough powdered sugar to stiffen.
- Sprinkle applesauce cake or banana cake generously with granulated sugar, coconut and chopped nuts before baking. It makes a crunchy topping.
- When melting chocolate, grease pan in which it is to be melted.
- When you are creaming butter and sugar together, it's a good idea to rinse the bowl with boiling water first. They'll cream faster.
- When you buy cellophane-wrapped cupcakes and notice that the cellophane is somewhat stuck to the frosting, hold the package under the cold water tap for a moment before you unwrap it. The cellophane will then come off clean.
- A clean clothespin provides a cool handle to steady the cake tin when removing a hot cake.
- Try using a thread instead of a knife when a cake is to be cut while it is hot.

Cakes & Frostings

Never-Fail Angel Food Cake

- | | |
|---------------------------|----------------------------|
| 1 3/4 c. egg whites | 1 3/4 tsp. cream of tartar |
| 1 1/2 c. sugar | 1 tsp. vanilla |
| 1 c. plus 2 T. cake flour | 1/4 tsp. almond flavoring |
| 1/4 tsp. salt | |

Sift together flour and 1/2 cup of the sugar four times. Sift the remaining cup of sugar and set aside. Put egg whites in large mixer bowl. Add salt and beat at high speed until foamy. Add cream of tartar and beat at medium speed until quite stiff. By hand, using a wire whisk, add 1 cup sugar, 1/4 at a time, taking 25 strokes after each addition. Add vanilla and almond extracts, take in 15 strokes. Add flour and sugar mixture 1/4 at a time, taking 15 strokes after each addition. Take 25 extra strokes. Pour into angel food cake pan. With knife, cut twice around batter to remove air bubbles. Bake in a 375° oven, 35 to 40 minutes. Let cake cool in pan, upside down. *Mrs. Joe (Betty) Henry*

Quick Angel Food Cake

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|-----------------------------|---------------------|
| 1 1/2 c. egg whites, beaten | 1 c. powdered sugar |
| 1 tsp. cream of tartar | 1 c. cake flour |
| 1 c. white sugar | 1 tsp. vanilla |

Heat oven to 425°. Put angel food pan in oven and heat. Beat egg whites and cream of tartar until stiff. Add vanilla. Sift sugars and flour together. Fold into egg whites. Pour into hot ungreased pan and bake at 425° for 23 minutes.

Irene Boyd

Apple Cake

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|------------------------------|----------------------|
| 4 c. coarsely chopped apples | 2 tsp. baking powder |
| 2 c. sugar | 2 tsp. cinnamon |
| 2 eggs | 1 tsp. salt |
| 1/2 c. vegetable oil | 1 c. chopped walnuts |
| 2 c. sifted flour | |
| 2 tsp. vanilla | |

Combine apples and sugar and let stand. Beat eggs slightly. Beat in oil and vanilla. Mix and sift together the flour, baking soda, cinnamon and salt. Stir in alternately with egg mixture into apple-sugar mixture. Bake in a 9x13-inch pan at 350° for 1 hour.

Flossie Clark

Fresh Apple Cake

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|---------------------|-----------------------------------|
| 1 c. cooking oil | 1/2 tsp. salt |
| 2 c. sugar | 1 tsp. soda |
| 2 eggs, well beaten | 3 c. fresh raw apples,
chopped |
| 2 tsp. vanilla | 1 c. chopped nuts |
| 3 c. plain flour | |

GLAZE:

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|------------------|------------------------|
| 1 c. brown sugar | 1/4 c. evaporated milk |
| 1/2 c. margarine | 1 tsp. vanilla |

Combine first 4 ingredients. Measure and sift next 3 ingredients. Stir in apples and nuts. Mix well (will be very stiff). Pour in 9x13-inch pan. Bake at 300° for 60 to 70 minutes. Serves 15 to 18.

Glaze: Melt margarine and sugar in double boiler. Add milk, bring to full boil; cool. Add vanilla. Pour glaze over cooled cake.

This recipe came from Ruth B. Graham, Montreat, North Carolina. She is the wife of world-renown Evangelist Billy Graham.
Margaret Ertz

Grandma's Raw Apple Cake

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|--------------------|------------------------------|
| 1 1/2 c. salad oil | 1 tsp. soda |
| 2 c. sugar | 1 tsp. vanilla |
| 2 eggs | 1 c. pecans |
| 3 c. flour | 3 c. raw apples, sliced thin |
| 1 tsp. cinnamon | |
| 1/2 tsp. salt | |

Stir salad oil, sugar and eggs. Beat to thick syrup. Add remaining ingredients. Pour into 9x13-inch ungreased pan. Bake 40 minutes at 350°.
Sheri Watson

Ozark Pudding Apple Cake

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|--------------------------|----------------------------------|
| 1 egg, beaten well | 1 tsp. vanilla |
| 2/3 c. sugar | 1/2 c. chopped, peeled
apples |
| 3 T. flour | 1/2 c. nuts |
| 1 1/4 tsp. baking powder | |
| 1/8 tsp. salt | |

Add sugar to well beaten egg, beating while adding. Sift dry ingredients together. Add to sugar and egg mixture. Add vanilla, apples and nuts to batter and mix well. Pour into greased 8-inch square pan. Bake at 350° for 20 to 25 minutes. Very good.
Juanita Dick

*Der Muenschdenkt, aber Gott lenkt.
(Man thinks and plans but God leads.)*

Applesauce Cake

2 1/2 c. all-purpose flour	1/2 tsp. allspice
2 c. sugar	1 1/2 c. canned applesauce
1 1/2 tsp. soda	1/2 c. water
1 1/2 tsp. salt	1/2 c. shortening
1/4 tsp. baking powder	2 eggs (1/3 to 1/2 c.)
3/4 tsp. cinnamon	1 c. raisins
1/2 tsp. cloves	1/2 c. finely chopped nuts

Heat oven to 350°. Grease and flour baking pan, 9x13x2-inch. Measure all ingredients into large mixer bowl. Blend 1/2 minute on low speed, scraping bowl constantly. Beat three minutes on high speed, scraping bowl occasionally. Pour into pan. Bake 60 to 65 minutes or until wooden pick inserted in center comes out clean. Cool.

Ethel Howard

Banana Walnut Cake

2/3 c. mashed banana	2 tsp. baking powder
1/2 c. butter, softened	1 tsp. baking soda
3 lg. eggs	1 tsp. cinnamon
3/4 c. white, unsweetened grape juice	1 c. chopped walnuts or 1/2 c. walnuts & 1/2 c. raisins
2 c. white flour	

In a mixing bowl beat together mashed bananas (mash ripe banana with fork), and butter until creamy. Add eggs and juice. Beat well. Stir in flour, baking powder, baking soda and cinnamon. Beat until smooth. Add chopped nuts. Spoon batter into an oiled and floured 9x13-inch baking pan. Spread batter evenly in pan. Bake at 350° for 20 minutes or until a knife inserted comes out clean. Cool and cut into squares. Serves 8 to 10.

Merle Hartman

Dough Ball (for fishing)

1 cup oatmeal	1 cup cornmeal
1 cup white flour	6 teaspoons sugar
enough water to make a ball	3 or 4 cloves garlic

Mix oatmeal, cornmeal, flour, and sugar together and add enough water to form a ball. Put ball in a white cloth and tie it closed tightly. Immerse in boiling water for 30 minutes, take the dough out and work in 3 or 4 cloves of chopped garlic. Put in an air tight container and store in the refrigerator. When fishing take out what you need and put it into a plastic bag. Pinch off a small amount and put it on your hook. You can substitute other flavors in place of the garlic. A lot of fun can be had when using Rum Flavoring. Good Luck.

Dianna Sullivan

Carrot Pineapple Cake

2 c. sifted flour	1 1/2 c. salad oil
2 tsp. baking powder	4 eggs
1 1/2 tsp. soda	2 c. grated carrots
2 tsp. cinnamon	8 1/2 oz. can crushed pineapple
2 c. sugar	1/2 c. chopped nuts
1/2 tsp. salt	1 c. flaked coconut

CREAM CHEESE FROSTING:

4 oz. cream cheese	1/2 stick oleo
1/2 tsp. vanilla	1 c. powdered sugar

Sift together flour, baking powder, soda, salt and cinnamon. Add sugar, salad oil and eggs; mix well. Add carrots, pineapple, nuts, and coconut. Blend thoroughly. Pour into greased and floured 9x13-inch cake pan. Bake 35 to 40 minutes in a 350° oven or until done. Cool a few minutes. Frost with cream cheese frosting.

Ken Oamek

Pineapple Carrot Cake

3 c. flour	1 1/2 c. vegetable oil
2 c. sugar	1 c. chopped nuts
2 tsp. soda	1 sm. can crushed pineapple (juice too)
1 tsp. cinnamon	3 eggs
2 tsp. vanilla	1/2 c. coconut
1/2 tsp. salt	
2 c. grated carrot	

FROSTING:

4 oz. cream cheese	1/2 stick butter
2/3 of a 1 lb. pkg. powdered sugar	2 tsp. vanilla

Mix all 12 ingredients until well mixed. Pour into 3 (8-inch) round greased and floured pans. Bake at 350° for 50 to 60 minutes. Cool on racks. Then frost with cream cheese frosting.

This is a very moist cake.

Pat Pitzer

Recipe for a Happy Family

1 husband	1 pkg. playing together
1 wife	1 portion patience
children, 1 Bible each	1 portion understanding
1 home	1 portion forgiveness
generous portions of prayer	1 small paddle
2 cups love (firmly packed)	1 cup kisses
1 package work	

Mix together and sprinkle with awareness. Bake in a moderate oven of everyday life. Turn out onto a platter of cheerfulness. Garnish with tears and laughter in large helpings.

Chocolate Dream Cake

1/4 lb. butter
 1/2 c. Crisco
 4 T. cocoa
 1 c. water
 2 c. flour
 2 c. sugar

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

GLAZE:

1/4 lb. butter
 4 T. cocoa
 6 T. buttermilk

1 lb. powdered sugar
 1 tsp. vanilla
 1 c. finely chopped pecans

Combine butter, Crisco, cocoa and water in a saucepan. Bring to boil; set aside. Mix flour and sugar and beat well with butter/Crisco mixture. Add 2 eggs and beat well. Set aside. Mix buttermilk, soda, salt and vanilla. Add to rest of ingredients and mix well. Pour into a greased 10x15-inch pan. Bake at 400° for 20 minutes. During the last 5 minutes of baking time, mix the following glaze to have ready to frost the cake soon after it is remove from the oven.

Glaze: In a saucepan combine butter, cocoa, and buttermilk. Bring to a boil. Remove from heat and beat in powdered sugar. Beat till smooth and creamy. Add vanilla and nuts. Spread on hot cake.

Flossie Clark

Chocolate Mocha Zucchini Cake

3/4 c. oil
 4 eggs
 2 c. grated zucchini
 3 1/2 oz. pkg. instant
 chocolate pudding

1/2 tsp. instant coffee
 (dry)
 2 tsp. vanilla
 1 chocolate cake mix

Heat oven to 350°. Grease (I use Pam) and flour bundt or angel food pan. Thoroughly blend the above ingredients; then add 1 cake mix (chocolate). (I use Duncan Hines Deluxe devils food). Beat 8 to 10 minutes (medium speed) with electric mixer. Bake 1 hour and 10 minutes. Cool in pan 10 to 15 minutes. Turn out on rack to cool. Can glaze while still warm. For glaze warm approximately 1/2 can of Pillsbury chocolate frosting until thin.

Marie Snethen

*We may live without friends,
 We may live without books.
 But civilized man cannot live without cooks.*

Double Chocolate Zucchini Cake

2 eggs	1 tsp. salt
2 c. sugar	2 tsp. baking soda
2 c. flour	4 T. cocoa
1 1/2 c. oil	3 c. shredded zucchini
1 tsp. vanilla	6 oz. chocolate chips
1 1/2 tsp. cinnamon	

FROSTING:

3 oz. cream cheese	4 T. butter
2 tsp. vanilla	2 c. powdered sugar

Beat eggs and sugar; add flour, cinnamon, salt, soda, cocoa alternating with oil, vanilla and zucchini. Put in a 9x13-inch greased and floured pan. Sprinkle chips on top. Bake at 350° for 50 minutes.

I make this in food processor, this helps chop the zucchini more.

John Taylor

Thomas' Chocolate Cake

4 T. cocoa	2 c. sugar
2 sticks oleo	2 c. flour
1 c. water	1/2 c. buttermilk
2 eggs, slightly beaten	1 tsp. soda
1 tsp. vanilla	

FROSTING:

3 T. cocoa	1/2 box powdered sugar
3 T. milk	2/3 c. nuts
2/3 stick oleo	1 tsp. vanilla

In large pan mix cocoa, oleo and water; bring to boil. Add 2 cups sugar, 2 cups flour. Mix 1/2 cup buttermilk, 2 eggs, 1 teaspoon soda, 1 teaspoon vanilla. Mix 2 mixtures together and pour in jelly roll pan. Bake at 350° 25 to 30 minutes.

Frosting: For frosting bring first 3 ingredients to a boil. Add other 3 ingredients. Frost cake while still warm.

Irene Boyd

Miracle Whip Chocolate Cake

2 c. flour	pinch of salt
1 c. sugar	1 c. water
1/2 c. cocoa	3/4 c. salad dressing
1 heaping tsp. soda	2 tsp. vanilla

Sift together first 5 ingredients. Add remaining ingredients. Put together and beat thoroughly. Put in long oblong pan and bake at 350° for about 30 to 35 minutes.

Mrs. Edward J. Brock

Cherry Chocolate Cake

- | | |
|---------------------------|---|
| 1 pkg. chocolate cake mix | 5 T. butter or oleo |
| 3 eggs | 1/3 c. milk |
| 1 can cherry pie filling | 6 oz. pkg. semi-sweet
chocolate pieces |
| 1 c. sugar | |

Combine cake mix, eggs and pie filling. Mix well. Turn 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 completely cool. Combine sugar, butter and milk in small saucepan, bring to a boil, stir constantly for a full minute. Remove from heat. Stir in chocolate pieces until melted and smooth. Spread on cake.

I like to add 1/2 teaspoon almond flavoring to cake. This cake is very moist, great for lunch bar dessert. Be sure not to add any moisture to cake mix, only eggs and filling. *Doris Pople*

Oatmeal Chocolate Chip Cake

- | | |
|------------------------|----------------------------|
| 1 3/4 c. boiling water | 1 tsp. soda |
| 1 c. oatmeal (quick) | 1/2 tsp. salt |
| 1 c. brown sugar | 1 to 2 T. cocoa |
| 1 c. white sugar | 6 oz. pkg. chocolate chips |
| 1/2 c. margarine | 1/2 c. chopped nuts |
| 2 eggs | |
| 1 3/4 c. flour | |

Pour boiling water over oatmeal, let stand for 10 minutes. Add sugars and margarine. Stir until margarine melts. Add eggs and mix well. Add flour, soda, salt, and cocoa, mix well. Add half of the chocolate chips. Pour batter into prepared 9x13-inch or 11x13-inch pan. Sprinkle rest of chips and nuts on top. Bake at 350° for 30 to 40 minutes, depending on size of pan. Very moist cake. Freezes well. *Judy Ryan*

Coconut Cake

- | | |
|--------------------------------------|----------------------|
| 2 eggs, beaten till lemon
colored | 1 c. flour |
| 1 c. sugar | 1 tsp. baking powder |
| 1/2 c. scalded milk | 1 tsp. vanilla |
| 1 T. butter, melt in warm
water | |

TOPPING:

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

Mix first seven ingredients and bake 15 minutes at 350°. Use 8x8-inch pans. Mix topping and spread over cake. Bake another 15 minutes, till lightly browned. *Helen Hattam*

Chocolate Cheese Cake

- | | |
|-------------------------------------|---------------------------|
| 1 1/2 c. fine graham cracker crumbs | 3 T. heavy cream |
| 1/2 c. butter | 2 c. sour cream |
| 2 c. + 2 T. sugar | 3/4 tsp. cinnamon |
| 1 1/2 lb. soft cream cheese | 3/4 tsp. almond extract |
| 3 eggs | 1 c. confectioner's sugar |
| 1/2 lb. semi-sweet chocolate | 1 c. fresh strawberries |

Mix graham cracker crumbs with butter and 3 tablespoons of the sugar, working together with fingers until well blended. Press mixture evenly onto bottom of 10-inch springform pan, making a firm flat crust. Beat the cream cheese with mixer until fluffy, then beat in remaining 2 cups sugar and eggs, gradually. Continue to beat until perfectly smooth. Melt chocolate together with heavy cream then beat the mixture into the cheese along with 1 cup of the sour cream. Add cinnamon and almond extract and beat for a few more minutes. Pour mixture into springform pan and bake in preheated 350° oven for 55 minutes to 1 hour. Sides may puff higher than the center. Not to worry. Allow cake to cool and carefully remove the sides of pan. With sharp knife slice uneven edges off top. Beat remaining 1 cup sour cream and confectioner's sugar and spread over top of cake. Arrange halved strawberries over. Chill 1 1/2 hours. Serves 12 to 14.

Ron Givens

Easy Chocolate Cake

- | | |
|----------------------------|---|
| 1 1/2 c. all-purpose flour | 5 T. cooking oil or melted oleo or shortening |
| 1 c. sugar | 1 T. cider vinegar |
| 3 T. cocoa | 1 tsp. vanilla |
| 1 tsp. salt | 1 c. warm water or cold water |
| 1 tsp. soda | |
| 1 tsp. baking powder | |

Sift dry ingredients into a bowl. Add oil or melted oleo or shortening, vinegar, vanilla and water. Mix thoroughly. Bake at 375° for 20 minutes. Use a 6x10x2-inch cake pan. Also makes 15 cupcakes. You may substitute 1 square of unsweetened baking chocolate for the cocoa, using 4 tablespoons oil instead of 5. Melt chocolate with oleo or butter, or in the warm water. Double the recipe for large sheet or layer cake.

Esther Kennedy, Sally Givens

Religion does not merely consist in believing that God loves humanity, it consists in believing that God loves me.

Cranberry Cake

- | | |
|----------------------------|-----------------------------|
| 1 white cake mix | 1 can whole cranberry sauce |
| whipped cream or Cool Whip | 1/3 c. orange juice |

Mix cake according to box directions and pour in pan. Mix cranberry sauce and orange juice together and spoon over unbaked cake. Bake 40 to 45 minutes or less at 350°. Serve with whipped cream. Easy to make. Serves 12 to 15.

Edith Schultz

Depression Cake

- | | |
|---------------|---------------|
| 1 lb. raisins | 2 c. sugar |
| 3 c. water | 1 T. cinnamon |
| 1/2 c. lard | 1 T. cloves |
| 1 T. salt | 1 T. soda |
| 4 c. flour | 1 T. nutmeg |

Stew raisins in 2 cups water. Add 1 cup cold water, lard, salt, spices and sugar while warm. Dissolve soda in a little water and add flour. Bake in a 9x13-inch pan at 350° for 45 to 50 minutes.

This is called Depression Cake because it is eggless, milkless, and butterless.

Helen Iden

Dump Cake

- | | |
|-------------------------|-------------------|
| 2 c. sugar | 1 c. chopped nuts |
| 2 c. flour | 1 tsp. soda |
| 2 eggs | 1 tsp. vanilla |
| 1 can apple pie filling | 1 tsp. salt |
| 1 c. oil | 2 tsp. cinnamon |

CREAM CHEESE FROSTING:

- | | |
|---------------------|---------------------|
| 3 oz. cream cheese | 2 c. powdered sugar |
| 3/4 stick margarine | 1 tsp. milk |
| 1 tsp. vanilla | |

Dump all into bowl at one time and mix with spoon. Pour into greased and floured 9x13-inch pan. Bake at 350° for 40 to 50 minutes. Mix together frosting ingredients and spread on cake.

This cake should be kept in refrigerator because of the cream cheese icing.

Sue Palmer

*Kindness in words creates confidence, kindness in thinking,
creates profoundness, kindness in giving creates love.*

Pray as if it were up to God; work as if it were up to you.

Holiday Fruit Cake

(Miniature's)

- | | |
|------------------------------------|--|
| 1 lb. pecans or walnuts | 1/2 tsp. salt |
| 1 lb. snipped dates | 1/2 tsp. baking powder |
| 1 c. red candied cherries | 3 eggs +1 egg yolk
(beaten until foamy) |
| 1/2 c. green candied
cherries | 1 tsp. vanilla |
| 1 lb. candied pineapple,
cut up | 1 c. sliced almonds for
decoration |
| 3/4 c. flour | |
| 3/4 c. sugar | |

Sift together flour, sugar, baking powder and salt. Mix with fruit and nuts. Add eggs and vanilla. Fill muffin tins (24) and bake for 35 minutes at 350°. Brush with egg white. *Helen M. Hattam*

Mexican Fruit Cake

- | | |
|----------------------------------|---------------------|
| 2 c. flour | 8 oz. cream cheese |
| 2 c. white sugar | 2 c. powdered sugar |
| 2 eggs | 1 tsp. vanilla |
| 2 tsp. soda | 1 stick melted oleo |
| 20 oz. can pineapple,
crushed | |
| 1 c. nuts | |

Mix all: flour, sugar, eggs, soda and pineapple together; add nuts. Pour in a greased and floured 13x10-inch pan. Bake in a 350° oven for 40 minutes. Remove when done and make your frosting: 1 stick melted oleo, 2 cups powdered sugar, cream cheese and vanilla. Mix well and put on hot cake.

It keeps well and is easy to make, as well as very good.

Lols Erixson

Lemon-Apricot Cake

- | | |
|---------------------------------|---------------------------|
| 1 box lemon supreme
cake mix | 4 eggs |
| 1 1/4 c. apricot nectar | 1 c. confectioner's sugar |
| 1/2 c. Wesson oil | juice of 1 lemon |
| 1/2 c. sugar | |

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 confectioner's sugar and lemon juice. Pour over cake while still warm. Makes 20 servings. *Alice Jancik*

Ice Cream Cake

3 c. graham cracker crumbs 3 egg yolk, beaten
 2 c. powdered sugar 3 egg whites, beaten (stiff)
 2 sq. baking chocolate 1 tsp. vanilla
 1/2 c. softened butter 1/2 gal. vanilla ice cream
 1/2 c. nuts
 3 T. peanut butter

Cream butter and sugar, add cooled melted chocolate, 1 teaspoon vanilla, peanut butter; add egg yolks. Fold in whites; add nuts. Put mixture on 2 cups crushed cracker crumbs in large rectangular cake pan. Cover with 1/2 gallon vanilla ice cream (sliced to fit pan). Sprinkle with remaining cracker crumbs. Freeze. Remove from freezer a short while before serving.

This can be frozen indefinitely. I drop the chocolate mixture in mounds on the cracker crumbs and spread with spatula.

Thelma Taylor

Oatmeal Cake

1 1/2 c. hot water 3 eggs
 1 c. oatmeal 1 1/2 c. flour
 1 c. white sugar 1 tsp. soda
 1 c. brown sugar 1 tsp. cinnamon
 1/2 c. butter 1/2 tsp. salt

ICING:

1/2 c. butter 3/4 c. brown sugar
 1 T. milk 1 c. pecans, chopped
 1 c. coconut

Pour hot water over oatmeal, let stand. Cream sugars, butter, shortening; add eggs, and dry ingredients. Then add oatmeal and water; beat well. Bake in a 9x13-inch pan for 35 minutes at 350°.

Icing: Boil butter, milk, brown sugar for one minute. Add nuts and coconut. Spread on top of cake. Return to oven for seven minutes.

Mary Kenyon

She, who has hope, has everything.

*Let the road be rough and dreary,
 And its end far out of sight,
 Foot it bravely, strong or weary,
 Trust in God, and do the right.*

Pineapple Sheet Cake

2 c. sugar	1 tsp. vanilla
2 eggs	1 tsp. soda
20 1/2 oz. can crushed pineapple with juice	2 c. flour

CREAM CHEESE FROSTING:

8 oz. cream cheese	2 c. powdered sugar
1/4 c. margarine, softened	1/2 c. nuts

Mix all the above with spoon. Bake at 350° for 20 minutes. Batter should be put into jelly roll pan. Spread 1/2 cup frosting on hot cake. Let cool and frost with rest. Cake should be kept in refrigerator.

Frosting: Mix together cream cheese, margarine and sugar. Sprinkle nuts on top of frosting. *Barb Sealock*

Granny Cake

2 c. flour	No. 2 can crushed pineapple, do not drain
1 1/2 c. sugar	1/2 c. brown sugar
1 tsp. salt	1/2 c. chopped pecans
1 tsp. soda	
2 eggs	

TOPPING:

1 c. milk	1/2 c. oleo
1 c. sugar	1 tsp. vanilla

Sift flour, sugar, salt and soda together into a mixing bowl. Add the eggs and pineapple; mix thoroughly. Pour into greased 9x13-inch pan. Sprinkle with the brown sugar and nuts. Bake in a 350° oven for 40 minutes. Prepare topping.

Topping: Melt oleo. Stir in sugar and milk. Cook over medium-low heat for 10 minutes. Pour over cake the minute it comes out of the oven while topping is hot. Topping will partially soak in and also set up as a nice glaze. *Donna Jost*

How to Preserve Children

To preserve children take:

*1 large grassy field
1/2 dozen children
2 or 3 small dogs
A pinch of brook and
some small pebbles*

Mix the children and dogs well together and put them in the field, stirring constantly. Pour the brook over the pebbles, sprinkle the field with flowers, spread over all a deep blue sky, and bake in a hot oven. When thoroughly browned, remove and set to cool in a bath tub.

Leone Knowles

Yellow Pumpkin Cake

- | | |
|---|---------------------------|
| 1 pkg. yellow cake mix
(save back 1 c. for
topping) | 1 egg |
| 1/2 c. oleo | 1 lb. can pumpkin pie mix |

TOPPING:

- | | |
|--------------------|-----------------|
| 1 c. cake mix | 1 tsp. cinnamon |
| 1/4 c. white sugar | 2 T. oleo |

Combine first 3 ingredients. Press into a 9x13-inch pan. Spread on pumpkin pie mix. Combine topping ingredients. Sprinkle on top. Bake at 350° for 45 to 50 minutes. Serve with whipped topping.

Betty Hankins

Raisin Loaf Cake

- | | |
|--|--|
| 2 c. raisins, measured
before cooking | 1 c. cold coffee |
| 1 tsp. soda | 3 1/4 c. flour |
| 2 c. white sugar | 2 T. cinnamon |
| 1 c. butter, oleo or
shortening | 1/2 tsp. cloves |
| 2 eggs, beaten | 1 tsp. nutmeg |
| | 1/2 c. chopped nutmeats
(nuts may be omitted) |

FROSTING:

- | | |
|----------------|---------|
| banana | vanilla |
| powdered sugar | |

Cook raisins until tender in as little water as possible, so they are just swelled up and wet when done. Add soda to raisins while warm. Cream sugar and butter. Add beaten eggs. (Mix well after each addition.) Next add coffee and raisins. Then add flour and spices sifted together. Last, add the nutmeats. Bake in loaf pan in moderate oven, 350°, for about 35 minutes. This makes a large loaf. (If raisins are wet, more flour may be needed.) This recipe can also be used for layers.

Frosting: Mash banana with fork. Mix in powdered sugar and a bit of vanilla. Begin with 1/2 banana, add sugar until desired consistency. Add more of each to make larger amount.

Esther Kennedy

Colossians 3:13 - "Forgive one another just as the Lord has forgiven you."

Numbers 6:24 - "The Lord bless thee, and keep thee!"

Dolly's Raisin Cake

2 c. brown sugar, packed	1 tsp. cinnamon
1 c. shortening	1/2 tsp. cloves
3 eggs	1/2 tsp. nutmeg
1 c. sour milk	3 c. flour
1 tsp. salt	1 to 2 c. raisins
1 tsp. soda	add nuts, if desired

Cream sugar and shortening. Add eggs and beat well. Sift flour, salt, soda and spices together. Add alternately with milk. Stir in raisins and nuts. (Mix about 1/2 cup of the flour with raisins.) Pour into 9x13-inch pan. Bake at 400° for 30 minutes. Makes a very large, very moist cake. *Elva Gibbs*

Super Sponge Cake

1 2/3 c. cake flour	2 tsp. cold water
1/2 tsp. baking powder	1 tsp. vanilla flavoring
1/2 tsp. cream of tartar	1 tsp. lemon flavoring
pinch of salt	1/2 c. hot water
4 eggs, separated	1/2 c. sugar
1 c. sugar	yellow food coloring (opt.)

Sift first 4 ingredients together 4 times. Set aside. Beat 4 egg yolks until thick and lemon colored. Gradually add the 1 cup of sugar, 2 teaspoons of cold water and 1 teaspoon of vanilla and lemon flavorings. Then add 1/2 cup of hot water alternately with dry ingredients. Beat 4 egg whites, gradually add 1/2 cup sugar. Fold into batter carefully and pour into ungreased angel food cake pan. Bake at 325° for 50 to 60 minutes. Frost with thin, lemon flavored, (yellow coloring) powdered sugar frosting. *Jean Guyett*

Strawberry Cake

1 pkg. yellow cake mix	1 c. oil
1 pkg. (sm.) strawberry Jello	4 eggs
1 pkg. strawberries, frozen	1 lg. ctn. Cool Whip

Thaw strawberries. Mix dry cake mix, package of Jello (dry), 1/2 of the strawberries, 1 cup oil and 4 eggs, stirring well. Pour into a 9x13-inch cake pan which has been greased and floured. Bake at 350° for about 40 minutes. Frost with remaining 1/2 package strawberries combined with the Cool Whip. Very moist cake. *Kristy Courter*

Hebrews 13:5 - "For He hath said, I will never leave thee, nor forsake thee."

Twinkie Cake

CAKE:

1 box yellow cake mix
5 5/8 oz. pkg. instant
vanilla pudding mix
1/2 tsp. salt
1 c. water

1/3 c. oil
3 eggs
confectioner's sugar for
garnish

FILLING:

5 T. flour
1 c. water
1/2 c. solid white vegetable
shortening

1/2 c. margarine
1 c. sugar
2 tsp. vanilla

Beat cake mix, pudding mix, salt, water, oil and eggs. Pour into greased 9x13-inch pan that has been lined with waxed paper. Bake at 350° for 35 minutes or until done. Cool completely. Remove from pan, peel waxed paper off. Cut in half lengthwise. I suggest that you return bottom layer to cake pan for easier handling. Spread filling on bottom half. Then place other half on top of filling. Sprinkle top with confectioner's sugar. Can serve 18 from this recipe.

Filling: In saucepan, mix flour and water; stirring constantly, cook until thick. Cool by setting pan in cold water. Beat in shortening, margarine, sugar and vanilla. Beat 8 minutes till fluffy.

For a variation chocolate cake and pudding may be used.

Doris Pople

Ugly Duckling Cake

yellow cake mix, 2
layer size
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 large mixer bowl. Beat at medium speed for 2 minutes. Pour into 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 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 Parsons

Nobody giving to God can fail to get a fair exchange.

Truly Different Cupcakes

2 sticks butter	4 eggs
4 (1 oz.) sq. semi-sweet chocolate	1 tsp. vanilla
1 1/2 c. chopped nuts	3/4 c. sugar
1 c. flour	

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

Cupcakes Elegante

3/4 c. chocolate chips or 4 sq. semi-sweet chocolate	1 to 1 1/2 c. chopped pecans
2 sticks oleo or butter	1 c. unsifted flour
1 3/4 c. sugar	4 lg. eggs
	1 tsp. vanilla

Melt chocolate and oleo in saucepan. Stir in nuts until well coated. Combine sugar, flour, eggs and vanilla. Mix with wooden spoon, only until barely blended. **DO NOT BEAT**. Add chocolate mixture and mix carefully. Again **DO NOT BEAT**. Fill baking cups 2/3 full. Bake at 325° for 35 minutes. Makes 18 to 24 cupcakes.

This makes a very chewy, rich, yummy cupcake with a crumbly top, which needs no icing.

Margaret Erts

Scripture Cake

(copied from an old English book)

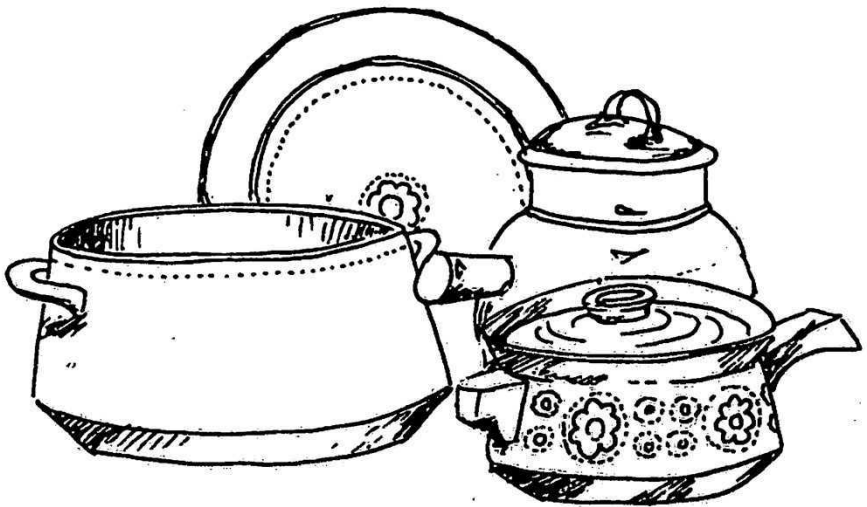
1/2 c. Judges 5:25 (last clause)	Some of each II Chronicles 9:9
2 c. Jeremiah 6:20	Pinch of Leviticus 2:13
2 Tbsp. I Samuel 14:25	1/2 c. Judges 4:19 (last clause)
6 Jeremiah 17:11	1 c. Nahum 3:12
1 1/2 c. I Kings 4:22	2 c. Numbers 17:8
2 tsp. Amos 4:5	2 c. I Samuel 30:12

Whip Judges, Jeremiah and I Samuel until light. Beat 6 Jeremiah yolks and add I Kings, II Chronicles, and Leviticus alternately with Judges. Fold in Nahum, Numbers and Samuel, then also fold in 6 Jeremiah whites, beaten stiff. Bake for 3 hrs. in greased 10-inch tube pan at 300°.

Interpretation for cake above: Beat together until light and fluffy 1/2 cup butter, 2 cupfuls of sugar and 2 tablespoons of honey. Beat 6 egg yolks and add to mixture. Sift together 1 1/2 cups flour, 2 teaspoons of baking powder, 2 teaspoons cinnamon, 1 1/2 teaspoons ginger, 1 teaspoon nutmeg, 1/2 teaspoon cloves, and a pinch of salt; add alternately with 1/2 cup of milk. Stir in 2 cups chopped figs, 2 cups of raisins and 2 cups of chopped almonds. Fold in 6 egg whites, beaten stiff. Bake in well-greased 10-inch tube pan. (line it with greased brown paper for extra protection) for 2 hours at 300°.

Frances Christensen

Feeding the Multitude



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.

Casseroles

Wild Rice Casserole

1/2 c. white rice, uncooked	1/2 c. butter
1/2 c. white rice, uncooked	2 c. celery
2 can consommé	1/2 c. mushrooms
1 clove garlic	1 can sliced water chestnuts
4 tsp. soy sauce	
1 lg. onion	

Sauté onions, garlic and celery in butter. Add all other ingredients; put in casserole. Cover and bake at 350° for 1 to 1 1/2 hours.

Nancy Hemmingsen

Baked Macaroni and Cheese

2 eggs	1 tsp. salt
1 c. skim milk	1/2 tsp. ground pepper
1 c. pot. cheese or cottage cheese (low fat)	2 c. tender-cooked macaroni
1/4 c. grated Romano or cheddar cheese	1 T. bread crumbs

Fork-blend the eggs and milk together in a 1-quart nonstick baking dish. Then add all other ingredients, except bread crumbs. Stir to distribute evenly. Sprinkle the bread crumbs on top, then bake for 1 hour in a preheated 350° oven. Makes 8 (1/2-cup) servings, 95 calories per serving.

This is a fast dish to make, when you're in a hurry. It can be prepared in advance. Cover and refrigerate, bake!

Margaret Ord

Tuna and Noodle

1 can tuna	1 sm. pkg. noodles
1 can cream of mushroom soup	1 can early peas

Flake meat. Add cooked noodles, peas and juice, and soup. Cover with toasted buttered bread crumbs. Bake in cake pan or Pyrex dish at 350° for 1 hour.

In memory of my good friend, Bertha Hague.

Mickie Baxter

Easy Tuna Casserole

- | | |
|---|---|
| <p>7 1/4 oz. pkg. Kraft
macaroni & cheese
dinner
milk & oleo, as directed
on pkg. of macaroni
& cheese
1 can cream of celery soup</p> | <p>6 1/2 oz. can tuna, drained
Optional: chopped green
or red pepper, chopped
celery, green peas,
canned or frozen
mushrooms, etc, to taste
mozzarella cheese, grated</p> |
|---|---|

Prepare the macaroni and cheese according to the directions on the package, saving out 1/4 to 1/3 of the cheese. Stir in the celery soup, undiluted and the tuna, plus any other optional ingredients, except the mozzarella cheese. Spread in a 6x10-inch casserole. Sprinkle remaining powdered cheese over top (or mix all of powdered cheese into the casserole, and use mozzarella, grated, over the top). Bake at 350° for 30 minutes, until browned and bubbly. Serves 5 to 6.

Esther Kennedy

Three-Cheese Lasagna

- | | |
|---|--|
| <p>6 oz. wide noodles
1 to 1 1/2 oz. env.
spaghetti sauce mix
6 oz. can (2/3 c.) tomato
paste
1 beaten egg
1 1/2 c. lg. curd, cream
style cottage cheese,
drained</p> | <p>1 tsp. salt
6 or 8 oz. pkg. sliced
mozzarella cheese
1 c. colby-longhorn
cheese, grated
1/4 c. grated Parmesan
cheese
1 lb. hamburger, cooked
& drained</p> |
|---|--|

Cook noodles in boiling water till tender. Drain. Prepare spaghetti sauce mix according to package directions, using the tomato paste. Combine egg, cottage cheese and salt. Mix well. In greased 10x13-inch baking dish, alternate layers of noodles, grated cheese, sauce, cottage cheese, hamburger and Parmesan cheese. Repeat layers. Top with mozzarella cheese. Bake at 375° for 30 minutes. Let stand a few minutes before serving.

Barbara Felker

Chicken Casserole

- | | |
|---|---|
| <p>2 to 3 lb. broiler chicken
1 can chicken & rice soup</p> | <p>1 can cream of mushroom
soup
1 can chow mein noodles</p> |
|---|---|

Boil chicken until done. Pick off bones. Mix 2 soups together. Add chicken. Pour into 11x15-inch pan. Sprinkle noodles on top and bake in slow oven (325°) until heated through.

Irene Boyd

Macaroni Chicken/Turkey Casserole

- | | |
|---|-----------------------------|
| 2 to 2 1/2 c. chopped chicken or turkey, cooked | 1 3/4 c. chicken broth |
| 2 c. macaroni, uncooked | 1 sm. onion |
| 2 cans cream of mushroom soup | 2 oz. pimento |
| 1 c. milk | 5 oz. water chestnuts |
| | 8 oz. grated cheddar cheese |
| | 1/2 tsp. salt |

Combine all ingredients and mix well. Place in greased 9x13-inch pan. Cover with foil and refrigerate overnight. Bake 1 hour at 350°. Serves 8 to 10.

Cindy Lakatos

Turkey Casserole

- | | |
|-----------------------------|--------------------------------|
| 3 c. chopped turkey | salt & pepper to taste |
| 10 oz. chopped broccoll | 1/2 c. sour cream |
| 1 can cream of chicken soup | 1 1/2 c. grated cheddar cheese |
| 1 c. regular rice | bread crumbs |
| 2 1/2 c. chicken broth | |

Heat oven to 350°. Cook rice in broth until done. Mix turkey or chicken, rice, soup, 1 cup cheese, sour cream, salt, pepper and broccoli. Mix together in 9x13-inch buttered pan. In separate bowl, mix remaining cheese and bread crumbs with 6 tablespoons melted butter and sprinkle on top. Bake 30 to 35 minutes.

Millie Daggett

Chicken Rice Casserole

- | | |
|---|----------------------------------|
| 4 chicken breasts (3 c.), cooked & cubed | 1 can chopped pimento |
| 6 oz. pkg. Uncle Ben's wild long grain rice | 1 1/2 c. chicken broth |
| 1/3 c. chopped onion | 1 1/2 c. milk |
| 1/2 c. butter | 2 T. parsley flakes |
| 1/2 c. flour | 1/4 tsp. pepper |
| 6 oz. can mushrooms | 1 tsp. salt |
| | 1/3 c. blanched silvered almonds |

Cook rice as instructed on box. Cook chicken, (I use pressure cooker, 25 minutes, 10 pounds pressure). Brown onions in butter; add flour and liquid. Add all other ingredients. Put in 9x13-inch greased pan and bake at 350° for 45 minutes.

Mary Lou Hurley

I don't know what your destiny will be, but one thing I know: the only ones among you who will be really happy are those who have sought and found how to serve.

Easy Chicken Casserole

- | | |
|------------------------------|------------------------------|
| 2 c. diced chicken | 1 can cream of mushroom soup |
| 2 c. uncooked elbow macaroni | 1 can cream of chicken soup |
| 1/2 med. onion, diced (opt.) | 1 1/2 c. milk |
| salt & pepper to taste | 1/4 lb. grated cheese |

Mix ingredients well and refrigerate, covered, 5 to 6 hours or overnight. Stir before baking. Bake, uncovered, at 350° for 55 to 60 minutes. You may add crumbs or croutons the last 15 minutes of baking time.

Maribeth Knott Schillerstrom

Chicken Casserole

- | | |
|--|---|
| 2 (15 oz.) pkg. toasted bread cubes or 2 loaves bread, toasted & cubed | 1 c. chopped celery |
| 1/2 c. chopped onion | 1 can mushroom soup |
| 1 c. crushed potato chips (opt.) | 1 can chicken broth (reserved from chicken preparation) |
| 4 eggs, well beaten | 1 can cream of chicken soup |
| 2 lg. chickens, cooked, boned & chopped into pieces | |

Mix bread cubes with part of broth, adding celery and onions and well-beaten eggs. Place in 9x13-inch pan. Top with diced chicken. Mix together the 2 soups and chicken broth. Pour over prepared mixture in baking dish. Top with crushed potato chips (optional) and sprinkle with paprika. Bake for 1 hour at 350°. Serves 12 to 15 people.

Suggested to serve with broth or gravy, possibly omitting the potato chips. Care should be taken to not overbake as it gets too dry.

The Centennial Committee

Slick Chick Casserole

- | | |
|------------------------------------|--|
| 1 can cream of chicken soup | 3 c. chicken, cooked, boned & cut into large pieces) |
| 1 can cream of mushroom soup | 1 c. cheese, shredded |
| 1/2 soup can chicken broth or milk | 1 T. pimiento, chopped |
| 4 c. rice, cooked | 1 tsp. onion powder |

Mix soups and broth. Heat and stir until smooth and hot. Add remaining ingredients. Pour into a buttered 2-quart casserole. Bake at 375° for 25 to 30 minutes. Serves 8.

Ernest Meyers

Darlene's Chicken Casserole

Cook one 10-ounce package broccoli barely tender. Drain. Pan-fry, in a large skillet one 4-ounce can mushrooms (drained) and 1/2 cup slivered almonds. Add 1/2 cup flour, 2 teaspoons salt, 1/4 teaspoon pepper, 1/8 teaspoon (no more) each curry powder and thyme, blending all and gradually adding 2 cups milk, 1 cup chicken broth, stirring constantly, until thick. Fold in drained broccoli, 2 cups cubed chicken, 4 sliced hard-cooked eggs and pour into a shallow 2-quart casserole. Top with 1 can French fried onions or frozen rings. Heat 20 minutes at 325° until bubbly. Especially good if all spices added. *Nancy LaMotte*

Reuben Casserole

No. 303 can sauerkraut	2 c. shredded Swiss cheese
1 c. sour cream	6 slices rye bread, cubed
1/2 c. chopped onion garlic (opt.)	3/4 c. melted butter
1 lg. can corned beef	

Layer in order in greased 9x13-inch pan, the sauerkraut, sour cream and chopped onion. Then crumble the corned beef on top. Sprinkle the Swiss cheese on top of corned beef. Arrange the rye bread cubes on top of cheese. Drizzle butter over bread cubes. Bake at 350° for 25 to 30 minutes. Serves 8.

Margaret Erts

Easy Reuben Casserole

1/2 c. mayonnaise	2 c. shredded Swiss cheese
1/2 c. Thousand Island salad dressing	1 c. dark pumpernickel bread crumbs or rye cracker crumbs
16 oz. can mild sauerkraut	
12 oz. can corned beef, sliced	

Combine mayonnaise and dressing in small bowl; mix well. Layer kraut, beef, cheese and dressing mixture in medium baking dish. Top with crumbs. Bake, covered, at 350° for 45 minutes. (Great, Reuben flavor with family-size convenience!) Serves 6. *Janet Brown-Love*

*Psalms 68:19 - "The Lord...daily loadeth us with benefits,
Even the God of our salvation."*

Psalms 33:13 - "The Lord looketh from heaven; He beholdeth all..."

Corned Beef Casserole

- | | |
|-----------------------------|--------------------------------------|
| 1 can corned beef | 1 c. frozen peas |
| 1 can cream of chicken soup | 1 box frozen noodles milk, if needed |
| 1 c. shredded cheese | buttered cracker crumbs |

Cook frozen noodles till tender. Cook peas till tender. Mix all together, except crumbs. Add a little milk if it seems too dry. Put buttered crumbs on top. Bake, uncovered, till bubbly and crumbs are browned, at 350°.

Edith Schultz

Calico Baked Beans

- | | |
|----------------------------|-------------------------|
| 1/4 lb. bacon | 2 T. vinegar |
| 1 lb. hamburger | 1 tsp. salt |
| 1/2 c. chopped onion | 16 oz. can lima beans |
| 1/2 c. brown sugar, packed | 15 oz. can kidney beans |
| 1/2 c. catsup | 32 oz. can pork & beans |

Brown bacon, hamburger and chopped onion in skillet. Put rest of ingredients into small roast pan. Add hamburger mixture to it and mix well. Bake at 300° for 1 1/2 hours. Delicious for summer picnics.

Ruby Bird

Calico Beans

- | | |
|------------------------------------|----------------------------------|
| 2 lb. lean ground beef | 16 oz. can butter beans, drained |
| 1/2 lb. Sizzlean, cut in 1" pieces | 32 oz. pork & beans, undrained |
| 1 med. onion, diced | 1/2 tsp. salt |
| 1 c. brown sugar | pepper to taste |
| 1 c. catsup | dash vinegar |
| 1 tsp. dry mustard | |
| 16 oz. can kidney beans, drained | |

Brown ground beef and Sizzlean and drain. Add remaining ingredients and simmer over low heat for 45 minutes to 1 hour. This is better mixed the day before and refrigerated. Then heat thoroughly.

A very good main dish. Leftovers are great served hot on toasted buns. Freeze well as this does make a good size dish.

Donna Jost

Isaiah 41:10 - "Fear thou not; for I am with thee: be not dismayed; for I am thy God: I will strengthen thee: yea, I will help thee."

Isaiah 34:16 - "Seek ye out the book of the Lord and read."

Green Bean Moussaka

- | | |
|-------------------------------------|-------------------------------|
| 1 1/2 lb. ground beef | 1/2 tsp. garlic salt |
| 8 oz. can tomato sauce | 2 slightly beaten eggs |
| 1/8 to 1/4 tsp. cinnamon | 1/4 c. grated Parmesan cheese |
| 1 1/2 c. cottage cheese | |
| 16 oz. can French style green beans | |

Drain green beans and place in a 1 1/2-quart casserole. In a medium skillet, brown ground beef. Drain off excess fat. Stir in tomato sauce, garlic salt and cinnamon. Spread over green beans. Combine eggs and cottage cheese. Spread over meat mixture. Sprinkle Parmesan cheese over the top. Bake at 350° for 30 minutes.

Gay Givens

Hamburger Casserole

- | | |
|-------------------------------------|---|
| 1 lb. hamburger | 1 can cream of chicken soup + 1/4 can water |
| 1/2 c. onions | 1 T. soy sauce |
| 1 c. celery | sm. can chow mein noodles |
| 1/2 c. rice | |
| 1 can mushroom soup + 1/4 can water | |

Cook the hamburger, onions (chopped), and celery together. Then cook 1/2 cup of rice according to the package directions. Mix the 2 soups, the water, and soy sauce together. Add to the rice and stir. Combine all the ingredients in a 2 1/2-quart casserole. Sprinkle chow mein noodles on the top. Put in the oven at 350° for about an hour.

Linda Goodwin

Hamburger Casserole

- | | |
|-----------------------------|-----------------------------|
| 1 lb. ground beef | 2 tsp. chili powder |
| 1/2 c. chopped onion | 1/2 tsp. garlic salt |
| 1/4 c. chopped green pepper | 1 egg |
| 1 c. tomato sauce | 1 can refrigerated biscuits |
| 1/2 c. sour cream | 1 1/2 c. shredded cheese |

Brown ground beef with onion and green pepper; add tomato sauce, chili powder and garlic salt. Combine sour cream, 1/2 cheese, and egg; add to meat mixture. Split biscuits, place 1/2 on bottom of 8x8x2-inch greased casserole, spoon meat mixture over biscuits. Put remaining biscuit halves on top. Sprinkle with remaining cheese. Bake at 375° for 25 to 30 minutes. Serves 4 generously.

Thelma Taylor

*If you haven't met the devil face-to-face,
maybe you're going the same way he is.*

Hobo Stew or Busy Day Casserole

1 to 1 1/2 lb. lean ground beef	salt & pepper 1 or 2 stalks celery
1 med. onion	1 lb. can cut green beans
2 or 3 med. potatoes	2 c. canned tomatoes
2 or 3 med. carrots	

Sauté beef and onion until partly brown. In a 2 1/2-quart casserole or 9x12-inch pan layer all vegetables in order above, except beef. Cut potatoes (peeled) in large bite-size chunks. Cut carrots in thick slices, also the celery. Add green beans with the liquid. Add the beef and top with the tomatoes. Bake 1 hour or more at 350°. Cover for the first hour. Uncover until done.

The slower it bakes, the better flavor. So time and oven degree can vary. Each ingredient may be varied according to one's preference. We like lots of carrots. This is good the next day. More cooked potatoes or carrots may be added when reheated.

The idea for this recipe came out of depression days when young men were "riding the rails" looking for work. We fed many who came to our door when the train stopped near by. They went from door to door asking for one vegetable, potato, carrot, etc. At the railyards they met, combined their produce and cooked stew over an open fire in a skillet or tin can. *Olive Steinmetz*

Day-Ahead Casserole

1 lb. ground beef	1/2 c. chopped green pepper
1 c. uncooked elbow macaroni	1/2 c. chopped celery
1 can tomato soup	1 T. instant minced onion
1 can cheddar cheese soup	1/4 tsp. basil, crushed
	1 tsp. salt
	1/8 tsp. pepper

Combine all ingredients, breaking up raw meat before adding. Turn into a greased 8x12-inch baking dish. Cover with foil and refrigerate overnight. Bake, covered, at 350° for 1 hour. Serves 6 or more. *Margaret Brown*

Be such a man, and live such a life, that if every man were such as you, and every life a life such as yours, this earth would be God's paradise.

The test of our love to God is the love we have for another.

Taco Casserole

- | | |
|---|----------------------------|
| 1 1/2 to 2 c. cheddar
cheese, grated | 1 c. sour cream |
| 1 lb. ground beef | 1 can cream of celery soup |
| 1 taco seasoning package | 1 can chill beans |
| | 1 lg. bag taco chips |

Brown and drain beef. Grease 9x13-inch pan. Break taco chips up and cover bottom of pan with 1/2 of chips. Mix seasoning with beef and beans. Put 1/2 of beef on chips. Put part of cheese on chips. Repeat with chips and beef until gone. Mix sour cream and soup, pour over chips and beef, top with cheese. Cover pan and bake at 350° for 35 to 40 minutes.

Bobbie Hough

Amy's Mexican Casserole

- | | |
|--------------------------------|--|
| 1 sm. chopped onion | 12 oz. can whole kernel
corn, drained |
| 1 lb. ground beef | 1 sm. can chopped green
chillies |
| 16 oz. can whole tomatoes | 1 c. ripe olives |
| 8 oz. can tomato sauce | 1 c. grated cheddar cheese |
| 1 env. chill seasoning mix | 1 pkg. corn tortilla chips |
| 15 oz. can red kidney
beans | |

Brown beef with onions. Stir in tomatoes, tomato sauce and chill seasoning mix. Simmer, uncovered 5 minutes. Stir in beans, corn, chili and olives. In a 2-quart casserole, alternately layer tortilla chips (enough to cover bottom) and meat mixture, making several layers of each. Sprinkle top with cheese and arrange tortilla chips around edge. Bake at 400° for 15 minutes, or until cheese melts. Serves 6.

Nancy Hemmingsen

Overnight Casserole

- | | |
|---|---|
| 1 3/4 c. elbow macaroni,
uncooked | 2 (10 1/2 oz.) cans cream
of mushroom soup |
| 2 c. meat (dried beef or
chopped ham), finely
chopped | 1/2 lb. American cheese,
diced |
| | 2 c. milk |
| | 3 eggs, boiled & chopped |

Mix all ingredients together in 3-quart casserole. Cover and refrigerate overnight. Next day allow 1 hour to come to room temperature. Bake, covered, in 350° oven for 1 hour and 15 minutes. Serves 8.

Ruby Bird

*You can never do a kindness too soon because
you do not know when it will be too late.*

Ham-Broccoli Casserole

- | | |
|-------------------------|-------------------------|
| 1 c. cheese spread | 2 (10 oz.) pkg. frozen, |
| 2 cans cream of chicken | chopped, broccoli |
| soup | 4 c. diced ham |
| 1/2 c. milk | 2 c. rice, uncooked |
| 1/2 c. chopped onion | 2 tsp. Worcestershire |
| 4 T. butter | sauce |

Combine all ingredients. Makes two 1 1/2-quart casseroles.
Bake in 350° oven for 35 to 40 minutes. *Kathryn Moore*

Corn Noodle Casserole

- | | |
|------------------------|------------------------|
| 1 can cream-style corn | 2 c. cooked noodles |
| 1 beaten egg | 3/4 c. diced cheese |
| 1/2 c. milk | (American or Velveeta) |
| salt & pepper to taste | 1/4 c. melted butter |

Mix all ingredients, except melted butter. Place in greased baking dish. Pour melted butter over top. Bake at 350° for 1 hour.
Sharon Newman

Ask and Ye Shall Receive



Hints for Cookies

- For many recipes, you can cut the sugar in cookies as much as half; particularly if you are using raisins, dates, chocolate chips, etc.
- Add 2 eggs and 1/2 cup cooking oil to any flavor cake mix and you have a quick batch of cookies. Raisins, nuts or coconut can be added, if desired. Drop by teaspoonfuls onto slightly greased cookie sheets. Bake at 350° for 8 to 10 minutes.
- Cookies that are too crisp may have too much sugar in the dough.
- Cookies that are too soft usually have too much liquid in proportion to the flour.
- For rolled cookies, keep the dough well-chilled until ready for use. Chill the portion that you are not using.
- When rolling out sugar cookies, use powdered sugar instead of flour on the board.
- Dip a cookie cutter into powdered sugar or flour so the dough won't stick to the cutter.
- To shape 1-inch balls, use a melon ball cutter. Scoop out the dough and you have a round ball. Or purchase a smaller ice cream scoop.
- When making filled cookies, use a thimble on your finger to press and seal the edges.
- Use a shiny cookie sheet to produce a light brown crust.
- Grease cookie sheets lightly, as too much grease will cause the cookies to become thin and crisp.
- Check for the doneness of cookies at the end of the minimum baking time.
- Remove cookies from the sheet as soon as you take them from the oven.
- Cut bar or rolled cookies with a pizza cutter.
- Mix dry, flavored gelatin and equal amounts of sugar in a salt shaker. Label. Use the mixture to top your next batch of sugar cookies.
- Cool cookies in a single layer to prevent them from sticking together.
- Apply easy-to-spread frosting with a pastry brush.
- Place a piece of fresh bread in your cookie jar to keep cookies soft and chewy.
- Freeze cookies in airtight containers. Put plastic wrap or waxed paper between layers.

Cookies & Bars

No-Bake Cookies

- | | |
|----------------------|----------------------|
| 2 c. sugar | 1 stick oleo |
| 1/2 c. cocoa | 1/2 c. peanut butter |
| 1/2 c. milk or water | 3 c. oatmeal (quick) |
| 1 tsp. vanilla | |

Combine sugar, cocoa, milk, and vanilla. Bring to a boil and boil hard for 1 minute. Remove from heat and add butter and peanut butter. Beat all until melted and add oatmeal. Drop by teaspoon on waxed paper.

Variation: Cook 1/2 cup milk instead of water. Use 1 cup coconut and nuts in place of peanut butter.

Donna Bryant

Blockbuster Cookies

- | | |
|--|-----------------------------|
| 2/3 c. raisins | 4 stiffly beaten egg whites |
| 1 1/3 c. mixed chopped
dried fruits | 2/3 c. apricot juice |
| 2/3 c. dry roasted peanuts | 1/2 c. brown sugar |
| 2 c. oatmeal | 12 pkt. Sweet 'N Low |
| 2 c. Rice Krispies | 1 tsp. vanilla |
| | 1 c. flour |

Preheat oven to 350°. In a large bowl, mix raisins, dried fruits, peanuts, oatmeal, and Rice Krispies. In another bowl, beat 4 egg whites until stiff. Slowly add apricot juice, alternately with brown sugar, Sweet 'N Low, and vanilla. Mix well by hand and sprinkle flour into mixture as you continue to mix. Form into balls (pressing slightly) and place about 1 inch apart on greased cookie sheet. Bake for 12 to 15 minutes. Yields about 3 dozen.

Three cookies with a large glass of juice give you all the bulk you'll need for the day, and are made of healthful, nutritious ingredients for cholesterol-conscious people.

Joan Auffart

Caramel Chews

- | | |
|--------------------|--------------|
| 36 light caramels | 1 c. coconut |
| 3 T. light cream | 1 c. pecans |
| 1 c. Rice Krispies | |

Put caramels and cream in double boiler until melted. Mix coconut, cereal, and nuts and mix with melted caramels. Drop by teaspoonfuls on waxed paper. Makes 32 to 36 cookies.

Dorris A. Yates

Chocolate Cookies

1/2 c. shortening	1/4 tsp. salt
1 c. brown sugar	1/4 tsp. soda
1 egg, well beaten	1/2 c. sour milk
2 c. flour	2 sq. chocolate

Cream shortening and sugar; stir in egg. Dissolve soda in sour milk. Add alternately with flour and salt to creamed mixture. Stir in chocolate, melted. One-half cup nuts may be added. Drop, size of small walnuts, on greased cookie sheet. Bake at 350° for 10 to 12 minutes. Makes approximately 30 cookies. Makes a soft cookie. Frost.

Jean Guyett

Chocolate Cookies

2 c. flour	2 sq. chocolate, melted
1 c. sugar	1 c. sweet milk
1 tsp. soda	1/2 c. melted butter
1/2 tsp. salt	1 tsp. vanilla
	1 c. walnuts

Mix dry ingredients, then add all other ingredients. Mix well. Drop from spoon onto greased cookie sheet. Bake 15 minutes in 325° oven.

FROSTING:

1 1/2 c. powdered sugar	1 1/2 tsp. butter
2 heaping tsp. cocoa	2 T. hot coffee

Mix together and spread on cooled cookies. Makes about 3 dozen.

Mildred Johnson

Chocolate Chip Pudding Cookies

1 c. butter or margarine	1 tsp. vanilla
3/4 c. firmly packed brown sugar	2 eggs
1/4 c. granulated sugar	2 1/4 c. unsifted flour
1 pkg. *Jello <u>Instant</u> vanilla pudding	1 tsp. baking soda
	12 oz. pkg. chocolate chips
	1 c. chopped nuts (opt.)

Combine butter, the sugars, pudding mix, and vanilla in large mixer bowl. Beat until smooth; beat in eggs. Gradually add flour and baking soda. Stir in chips and nuts. (Batter will be stiff.) Drop from teaspoon onto ungreased baking sheets, about 2 inches apart. Bake at 375° for 8 to 10 minutes. Makes about 7 dozen.

*Other instant puddings may be substituted.

Pat Bates

Chocolate Drop Cookies

- | | |
|-----------------------------|---------------------------------|
| 1/2 c. shortening | 1/2 c. soured half & half cream |
| 1 c. brown sugar | 1 2/3 c. flour |
| 2 oz. unsweetened chocolate | 1/2 tsp. soda |
| 1 egg | 1/2 tsp. salt |
| | 1/2 c. chopped nuts |
| | 1 tsp. vanilla |

FROSTING:

- | | |
|---------------------|-----------------|
| 3 c. powdered sugar | 6 T. butter |
| 6 T. cocoa | 5 T. hot coffee |
| | 1 tsp. vanilla |

Cream shortening and sugar; add beaten egg and melted chocolate. Mix soda and salt with flour before adding alternately with soured half and half cream. Add vanilla and nuts. Drop by large spoonfuls on greased cookie sheet. Bake in 350° oven; watch carefully, don't overbake. Frost when cool. Do not substitute ingredients.

Mrs. Dean G. Brown

Chocolate Crunchies

- | | |
|---------------------------|--|
| 2 T. peanut butter | 1 2/3 c. M&M's plain chocolate candies |
| 2 T. vegetable shortening | 3 c. corn flakes |

Melt together peanut butter and vegetable oil in 2 1/2-quart heavy saucepan over low heat; add candies. Cook over very low heat, stirring constantly with metal spoon, and pressing candies with back of spoon to break up. (Chocolate will be almost melted and pieces of color coating will remain.) Remove from heat and add corn flakes; mix well. Drop by 1/2 teaspoon onto lightly greased cookie sheet. Press one or two additional candies into mixture if desired. Let stand in cool place until set. Makes about 3 1/2 dozen cookies.

Dorothy Yates

Cereal Crisps

- | | |
|--------------------|--------------------------|
| 1 stick butter | 1 3/4 c. flour |
| 1/2 c. brown sugar | 1/2 tsp. soda |
| 1/2 c. white sugar | 1/2 tsp. cream of tartar |
| 1/2 c. salad oil | 1/2 tsp. salt |
| 1 egg | 1 1/2 c. Rice Krispies |
| 1 tsp. vanilla | 1/2 c. quick oatmeal |

Cream together the first 6 ingredients. Add the next 4 ingredients to the first mixture. Add Rice Krispies and oatmeal. Chill. Form into balls and flatten with fork on ungreased cookie sheet. Bake at 350° for 8 to 10 minutes.

Beverly Knott

Perfect Chewy Chocolate Chip Cookies

- | | |
|--|-----------------------------|
| 1 c. Crisco | 3 eggs |
| 1/2 c. oleo | 3 c. plus 6 T. flour |
| 3/4 c. white sugar | 1 1/2 tsp. soda |
| 1 1/2 c. brown sugar,
firmly packed | 1 1/2 tsp. salt |
| 1 1/2 tsp. vanilla | 12 oz. pkg. chocolate chips |
| | 1 1/2 c. quick oatmeal |

Cream oleo, Crisco, white and brown sugars, and vanilla. Add eggs and beat together well. Mix flour, soda, and salt together. Add to creamed mixture. Put in chocolate chips. Drop on cookie sheet and bake in 325° oven about 10 minutes.

Take out of oven when bottom of cookie is brown. Don't wait until top is brown, or they won't be chewy.

Donna Bryant

Danish Cookies

- | | |
|--|--------------------------|
| 1 c. shortening (1/2
margarine, 1/2 Crisco) | 1 tsp. almond flavoring |
| 1 c. sugar | 2 c. flour |
| 1 egg | 1/2 tsp. soda |
| 1 tsp. vanilla | 1/2 tsp. cream of tartar |
| | 1/2 tsp. salt |

Cream together shortening, sugar, and egg. Add vanilla and almond. Mix dry ingredients together and add to first mixture. Roll dough into walnut-size balls and press down with fork. Bake 8 to 10 minutes in 400° oven.

Nancy Hemmingsen

Date Roll

DOUGH:

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

FILLING:

- | | |
|------------------------|-----------------------|
| 2 1/4 c. chopped dates | 1 c. water |
| 1 c. sugar | 1 c. chopped nutmeats |

Cream shortening and sugar; add eggs, one at a time. Mix well and add vanilla. Sift together flour, soda, and salt. Add dry ingredients and mix. Chill 2 or 3 hours or overnight. Divide into 3 parts and roll out 1/4-inch thick. Spread with filling and roll. Slice 1/4-inch thick and bake for 10 to 12 minutes at 400°.

Filling: Combine dates, sugar, and water and bring to a boil. Cook 10 minutes until thick and add nuts.

Jeannette Meyers

Unbaked Date Cookies

1/2 c. butter or margarine 3 c. crispy rice cereal
 1/2 c. sugar 1/2 c. flaked coconut
 8 oz. pkg. dates, chopped 1/4 c. finely chopped nuts
 1 egg, slightly beaten

In a medium-size saucepan, combine butter, sugar, dates, and egg. Cook and stir over low heat just to boil. Add crispy rice and mix well. Cool mixture until easy to handle (about 15 to 30 minutes).

Meanwhile, combine coconut and nuts. Add more coconut if necessary. Makes 4 dozen. *Dorris A. Yates*

Diabetic Cookies

1 c. raisins 1 tsp. vanilla
 1/2 c. chopped apples 1 c. flour
 1/2 c. chopped dates 1 tsp. soda
 1 c. water 1/2 c. nuts
 1/2 c. oleo

In a saucepan, boil raisins, apples, and dates in water until tender. Add oleo and vanilla. Let cool and add flour, soda, and nuts and mix well. Drop by teaspoon on greased cookie sheet. Bake at 350° for 10 to 15 minutes. Keep refrigerated.

Wilma Zimmerman

Everything Cookies

1 c. oleo 1 tsp. cream of tartar
 1 c. salad oil 1 c. coconut
 1 c. brown sugar 1 c. oatmeal
 1 c white sugar 1 c. Rice Krispies
 1 egg 1 tsp. vanilla extract
 3 1/2 c. flour 1 tsp. butter extract
 1 tsp. soda 1 tsp. coconut extract

Mix first 4 ingredients; add remaining ingredients and mix well. Drop by teaspoonful on cookie sheet. Bake at 350° for about 10 minutes. Freezes well. *Coreata Shook*

*When God measures man, He puts the tape around the heart ---
 not around the head.*

Be careful how you live, you may be the only bible some people read.

Forgotten Cookies

2 egg whites
2/3 c. sugar

1/2 c. chocolate chips
1/2 c. nuts

Preheat oven to 350°. Beat the egg whites until stiff, then beat in the sugar gradually. Beat at high speed until very stiff. Fold in the chocolate chips and nuts. Drop by teaspoonful onto greased baking sheet. Put into preheated oven and immediately turn heat off. Leave in oven at least 6 hours or overnight. Makes about 40 cookies.

Merle Hartman

No-Bake Fruit Cookie Balls

3/4 stick oleo or butter
1 egg
1 tsp. vanilla
2 c. or more Rice Krispies

1 c. brown sugar
8 oz. or 1 c. chopped dates
1/2 c. nuts

Melt butter in a skillet; add brown sugar and cook to golden brown. Add egg and chopped dates. Cook until thick and gummy. Add vanilla, nuts, and Rice Krispies. Shape into balls. I use teaspoonful.

Ruby Bird

Harvest Cookies

1 c. white sugar
1 c. packed brown sugar
1 c. shortening
2 eggs
4 c. flour
2 tsp. soda
1/4 tsp. salt

1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. mace
2 c. raisins
1/2 c. raisin juice
1 c. chopped nuts
(any kind)

Cook 2 cups raisins with small amount of water. Simmer 3 minutes and drain; save 1/2 cup juice. Sift dry ingredients together. Cream sugars and shortening in mixer; add eggs and mix after each egg. Add juice and mix. By hand, stir in flour, raisins, and nuts. Drop by teaspoonful on greased cookie sheet. Bake at 350° for 10 to 12 minutes. They keep well. Be sure to cook raisins first and cool. Makes 6 dozen cookies.

Alyce Duke

*Sittin' and wishin'
- Won't improve your fate
The Lord provides the fishes
But You gotta dig the bait.*

It takes both rain and sunshine to make a rainbow.

Unbaked Date Cookies

1/2 c. butter or margarine 3 c. crispy rice cereal
 1/2 c. sugar 1/2 c. flaked coconut
 8 oz. pkg. dates, chopped 1/4 c. finely chopped nuts
 1 egg, slightly beaten

In a medium-size saucepan, combine butter, sugar, dates, and egg. Cook and stir over low heat just to boil. Add crispy rice and mix well. Cool mixture until easy to handle (about 15 to 30 minutes).

Meanwhile, combine coconut and nuts. Add more coconut if necessary. Makes 4 dozen. *Dorris A. Yates*

Diabetic Cookies

1 c. raisins 1 tsp. vanilla
 1/2 c. chopped apples 1 c. flour
 1/2 c. chopped dates 1 tsp. soda
 1 c. water 1/2 c. nuts
 1/2 c. oleo

In a saucepan, boil raisins, apples, and dates in water until tender. Add oleo and vanilla. Let cool and add flour, soda, and nuts and mix well. Drop by teaspoon on greased cookie sheet. Bake at 350° for 10 to 15 minutes. Keep refrigerated.

Wilma Zimmerman

Everything Cookies

1 c. oleo 1 tsp. cream of tartar
 1 c. salad oil 1 c. coconut
 1 c. brown sugar 1 c. oatmeal
 1 c. white sugar 1 c. Rice Krispies
 1 egg 1 tsp. vanilla extract
 3 1/2 c. flour 1 tsp. butter extract
 1 tsp. soda 1 tsp. coconut extract

Mix first 4 ingredients; add remaining ingredients and mix well. Drop by teaspoonful on cookie sheet. Bake at 350° for about 10 minutes. Freezes well. *Coreata Shook*

*When God measures man, He puts the tape around the heart ---
 not around the head.*

Be careful how you live, you may be the only bible some people read.

Forgotten Cookies

2 egg whites
2/3 c. sugar

1/2 c. chocolate chips
1/2 c. nuts

Preheat oven to 350°. Beat the egg whites until stiff, then beat in the sugar gradually. Beat at high speed until very stiff. Fold in the chocolate chips and nuts. Drop by teaspoonful onto greased baking sheet. Put into preheated oven and immediately turn heat off. Leave in oven at least 6 hours or overnight. Makes about 40 cookies.

Merle Hartman

No-Bake Fruit Cookie Balls

3/4 stick oleo or butter
1 egg
1 tsp. vanilla
2 c. or more Rice Krispies

1 c. brown sugar
8 oz. or 1 c. chopped dates
1/2 c. nuts

Melt butter in a skillet; add brown sugar and cook to golden brown. Add egg and chopped dates. Cook until thick and gummy. Add vanilla, nuts, and Rice Krispies. Shape into balls. Use teaspoonful.

Ruby Bird

Harvest Cookies

1 c. white sugar
1 c. packed brown sugar
1 c. shortening
2 eggs
4 c. flour
2 tsp. soda
1/4 tsp. salt

1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. mace
2 c. raisins
1/2 c. raisin juice
1 c. chopped nuts
(any kind)

Cook 2 cups raisins with small amount of water. Simmer 3 minutes and drain; save 1/2 cup juice. Sift dry ingredients together. Cream sugars and shortening in mixer; add eggs and mix after each egg. Add juice and mix. By hand, stir in flour, raisins, and nuts. Drop by teaspoonful on greased cookie sheet. Bake at 350° for 10 to 12 minutes. They keep well. Be sure to cook raisins first and cool. Makes 6 dozen cookies.

Alyce Duke

*Sittin' and wishin'
Won't improve your fate
The Lord provides the fishes
But You gotta dig the bait.*

It takes both rain and sunshine to make a rainbow.

Norwegian Nut Cookies

1 c. butter	1 tsp. vanilla
6 T. sugar	1 c. pecan pieces
1 egg yolk	cinnamon sugar
2 c. flour	

Beat shortening and sugar until creamy. Add egg yolk and vanilla. Beat well. Add flour, then pecan pieces. Make into small oval-shaped rolls. Bake at 350° for 12 minutes. Roll in cinnamon sugar (1 tablespoon cinnamon to 1 cup sugar).

Frances Aten

Banana Oatmeal Cookies

1 1/2 c. sifted flour	3/4 c. shortening
1 c. sugar	1 egg, well beaten
1/2 tsp. baking soda	1 c. mashed ripe bananas (2 to 3 bananas)
1/4 tsp. nutmeg	1 3/4 c. rolled oats
3/4 tsp. cinnamon	1/2 c. chopped nuts

Sift together flour, sugar, soda, salt, nutmeg, and cinnamon into mixing bowl. Cut in shortening. Add eggs, bananas, rolled oats, and nuts. Beat until thoroughly blended. Drop by teaspoonfuls, about 1 1/2 inches apart, onto ungreased cookie pan. Bake in a moderately hot oven (400°) about 15 minutes, or until cookies are done. Remove from pan immediately. Makes about 3 1/2 dozen cookies.

If I have no nuts, I add a couple tablespoons peanut butter to give the nut flavor. I got this recipe in the late '40's at Franklin School in a Weekly Reader paper.

Dianna Sullivan

Oatmeal-Chocolate Chip Cookies

1/2 c. shortening or oleo	1 egg, beaten
1/2 c. brown sugar	3/4 c. flour
1/2 c. white sugar	1/2 tsp. soda
1 T. water	1 1/2 c. uncooked oatmeal
1/2 tsp. vanilla	6 oz. pkg. chocolate chips
(There is no salt in this recipe)	1 c. raisins, as substitute for chocolate chips (opt.)

Cream shortening and sugars. Add water, vanilla, and beaten egg. Mix well. Add sifted dry ingredients. Then add rolled oats and chocolate chips. (Raisins may be substituted for chocolate chips.) Drop by teaspoon onto greased cookie sheet. Bake in 375° oven for 10 to 15 minutes. Makes 2 to 3 dozen cookies.

Esther Kennedy

Prize Oatmeal Cookies

- | | |
|-------------------|--------------------------------|
| 1/2 c. butter | 1 tsp. cinnamon |
| 1/2 c. shortening | 1 tsp. nutmeg |
| 1 c. sugar | 1/8 tsp. salt |
| 2 c. flour | 1 c. raisins, cooked & chopped |
| 2 c. oatmeal | 2 eggs |
| 1 tsp. soda | 5 T. juice from raisins |

Cream shortenings; add sugar, creaming well. Mix and sift dry ingredients. Add well-beaten eggs and raisin juice. Combine with rest of ingredients and drop by spoonful on greased cookie sheet. Bake at 350° for about 12 to 15 minutes. Makes 4 to 5 dozen cookies.

Mildred Johnson

Raisin Oatmeal Cookies

- | | |
|--------------------------------|-------------------|
| 1 c. seedless raisins | 1 1/2 c. flour |
| 1/2 c. shortening | 1 tsp. soda |
| 1 c. sugar | 1/2 tsp. salt |
| 2 eggs | 1/2 tsp. cinnamon |
| 1/4 c. milk | 1 tsp. vanilla |
| 1 2/3 c. oatmeal (rolled oats) | |

Wash raisins in hot water and drain. Cream shortening with sugar, then add beaten eggs and milk. Combine with oatmeal and raisins and mix well. Add flour sifted with soda, salt, and cinnamon. Add vanilla. Beat thoroughly. Drop onto greased pans and bake about 12 minutes in a moderate oven (350° to 375°). Makes about 3 dozen medium-sized cookies.

Leone Knowles

Sugarless Oatmeal Cookies

- | | |
|--------------------------------|---------------------|
| 1 c. shortening | 1 tsp. cinnamon |
| 2 eggs | 1/2 tsp. salt |
| 4 tsp. Sweet 10 | 1/2 c. chopped nuts |
| 2 T. molasses | 2 c. flour |
| 1 tsp. soda | 1 tsp. nutmeg |
| 2 c. quick-cooking rolled oats | 1 c. raisins |
| | 1/2 c. raisin juice |

Mix shortening and eggs well. Add Sweet 10, molasses, and soda and beat some more. Mix together the oats, cinnamon, salt, flour, and nutmeg and beat into the first mixture, alternately with the raisin juice. Lastly fold in nuts and raisins. Drop by spoonfuls and flatten slightly. Bake at 375° for 12 to 15 minutes.

Have raisins cooked and cooled.

Sally Givens

Orange Slice Cookies

- | | |
|--------------------------|----------------------------|
| 1 c. shortening | 1 c. coconut |
| 1 c. brown sugar, packed | 1 c. chopped orange slices |
| 1 c. white sugar | 2 c. oatmeal |
| 1/2 tsp. salt | 1 tsp. vanilla |
| 1 tsp. soda | 1 c. flour |
| 2 eggs | |

Mix 1/2 cup flour with chopped orange slices. In a large mixer bowl, cream shortening and sugar. Add eggs and mix well. Add remaining ingredients and mix well. Stir in the orange slices. Shape into balls; press down with a glass dipped in sugar. Bake at 350° for about 15 minutes.

Elva Gibbs

Orange Slice Cookies

- | | |
|------------------------|--------------------------------------|
| 1/2 c. shortening | 2 c. flour |
| 1/2 c. brown sugar | 1 sm. can crushed pineapple, drained |
| 1/2 c. white sugar | 1 c. orange slice candy, cut up |
| 1 egg | 1/2 lb. nuts |
| 1/2 tsp. salt | |
| 1 tsp. soda | |
| 1/2 tsp. baking powder | |

Cream shortening and sugars; add egg. Sift together the salt, soda, baking powder, and flour. Mix gradually into creamed shortening and sugars. When mixed well, add pineapple, candy, and nuts. Drop by spoonfuls on greased cookie sheet. Bake at 350° for 15 to 18 minutes.

Lakelne Crouse

Peanut Butter Crunchies

- | | |
|-----------------------------------|-------------------------------------|
| 3/4 c. corn syrup | 3/4 c. peanut butter |
| 3/4 c. brown sugar, firmly packed | 6 c. Kellogg's Rice Krispies cereal |

In a large saucepan, combine corn syrup and brown sugar. Cook over medium heat, stirring frequently, until mixture bubbles. Remove from heat.

Add peanut butter and stir until combined. Add Rice Krispies cereal, stirring until well coated.

Using buttered spatula or waxed paper, press mixture evenly and firmly in buttered 13x9x2-inch pan. Dip knife into water and then cut into squares while warm. Yields 24 (2x2-inch) squares.

Beverly Headlee

*The Lord sometimes takes us into troubled waters,
not to drown us, but to cleanse us.*

Peanut Butter Balls

1/2 c. oleo
2 c. peanut butter

1 lb. box powdered sugar
3 c. Rice Krispies

Make into balls and chill on cookie sheet. Melt 8 ounces chocolate chips or other flavors with 1/2 cake of paraffin. Dip balls and store in covered container in the refrigerator. Will keep indefinitely.

Mary Kenyon

Peanut Butter Chocolate Chip Cookies

1 c. vegetable shortening
1 c. peanut butter
1 c. white sugar
1 c. brown sugar
1 egg

2 c. flour, sifted
1/2 tsp. salt
3/4 tsp. soda
1 1/2 T. milk
1 pkg. chocolate chips

Cream together shortening, peanut butter, and sugar. Add eggs, flour, salt, soda, and milk to the first mixture. Add chips. Roll dough into 1-inch balls. Flatten with a fork on ungreased cookie sheet. Bake at 350° for about 10 minutes.

Bernice A. Heck

Crisscross Peanut Butter Cookies

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
3 c. flour

1 1/2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
1 c. peanut butter

Mix white and brown sugar. Cream butter or shortening, then add sugar and cream well. Add eggs and vanilla; beat well. Add flour that has been sifted with salt and soda, then add peanut butter. Mix well. Roll into balls 3/4-inch across. Place 1 inch apart on greased pan. Press with fork, lengthwise and crosswise. Bake at 400° for 10 minutes.

Luella Porter

*It's not what we give, but what we share,
For the gift without the giver is bare.*

*God gives every bird its food,
but He does not throw it into the nest.*

Pecan Tassies

3 oz. pkg. cream cheese
1/2 c. butter, softened

1 c. butter
1/2 c. chopped pecans

FILLING:

1 egg, well beaten
3/4 c. brown sugar

1 T. butter or oleo
dash of salt
1/2 tsp. vanilla

Mix well together the cream cheese and butter, then add flour. Chill. Spray small muffin tins with Pam. Divide into 24 balls and press each ball into small muffin tins to form shell. Fill each shell with 1/2 to 1 teaspoon pecans. Mix filling and spoon over nuts. Bake at 325° for 25 to 30 minutes.

Harriette J. Smith

Pumpkin Cookies

2 c. flour
1 c. quick or old-fashioned
(uncooked) oatmeal
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
1 c. butter or margarine

1 c. firmly packed brown
sugar
1 c. granulated sugar
1 egg
1 tsp. vanilla
1 c. canned pumpkin

OPTIONAL:

1 c. chocolate chips

1 c. currants or raisins
1 c. chopped nuts

Preheat oven to 350°. Combine flour, oats, baking soda, cinnamon, and salt. Cream shortening; gradually add the sugars, beating until light and fluffy. Add egg and vanilla; mix well. Alternate additions of dry ingredients and pumpkin, mixing well after each addition. Stir in desired optional ingredients.

Drop by spoonfuls onto a lightly greased cookie sheet. Bake 20 to 25 minutes until cookies are firm and lightly browned. Yields 19 to 20 large cookies.

Leone Knowles

Pumpkin Cookies

1 c. shortening or oleo
1 c. sugar
1 c. cooked pumpkin
1 egg
2 c. flour

1 tsp. soda
1 tsp. cinnamon
1/4 tsp. allspice
1/2 tsp. salt
1 c. raisins

Cream shortening, sugar, and pumpkin. Add egg and mix well. Add sifted dry ingredients. Last add raisins. Drop from spoon onto greased cookie sheet. Bake at 375° for 10 to 12 minutes.

Esther Kennedy

Pumpkin Cookies

- | | |
|-------------------|----------------------|
| 1/2 c. shortening | 2 1/2 tsp. cinnamon |
| 1 c. sugar | 4 tsp. baking powder |
| 2 beaten eggs | 1/2 tsp. nutmeg |
| 1 c. pumpkin | 1/4 tsp. ginger |
| 2 c. flour | 1 c. chopped nuts |
| 1 tsp. salt | 1 c. raisins |

Cream shortening; add sugar gradually. Add eggs and pumpkin and mix. Mix flour and dry ingredients and add to pumpkin mixture. Add nuts and raisins. Dough is very soft so refrigerate overnight. Drop by teaspoon on greased sheet. Bake at 350° for 10 to 15 minutes. Makes 4 dozen.

Harris Payne

Quisp Cookies

- | | |
|-------------------------|---------------------------------|
| 1 lb. almond bark | 1 1/2 c. miniature marshmallows |
| 1 1/2 c. Special K | |
| 1 1/2 c. salted peanuts | |

Melt almond bark in microwave, then stir in rest of ingredients. Drop by tablespoon on waxed paper and let stand until cool. Can be frozen nicely.

Mary Kenyon

Seven Layer Cookies

- | | |
|----------------------------|-------------------------------|
| 1 stick oleo or butter | 6 oz. pkg. butterscotch chips |
| 1 c. graham cracker crumbs | 6 oz. pkg. chocolate chips |
| 1 c. coconut flakes | 1 can Eagle Brand milk |
| | chopped nuts |

Melt oleo or butter in a 9x13-inch pan. Swish it around so it covers pan evenly; don't let it get too brown. Sprinkle graham cracker crumbs, coconut flakes, butterscotch chips, and chocolate chips over the butter. Drizzle Eagle Brand condensed milk over this. Cover with chopped nuts. Bake at 350° for 25 or 30 minutes, until edges look a little brown. Cool and cut in squares or bars while still a little warm.

Margaret Woodworth

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

Instead of pointing a finger, why not hold out a hand.

Shortbread Cookies

1 c. sweet butter	2 c. flour
1/2 c. sugar	1 tsp. salt
1 tsp. vanilla	

Blend all ingredients and form into a large ball, then roll into individual balls 1 inch in diameter. Roll the balls in sugar and place on a cookie sheet. Use a press to press a design on each or flatten with a glass. Bake at 350° for 12 to 15 minutes.

Gay Givens

Snickerdoodles

1 c. margarine	1 tsp. soda
1 1/2 c. sugar	1/2 tsp. salt
2 eggs	1 tsp. vanilla
2 3/4 c. flour	4 T. sugar
2 tsp. cream of tartar	2 tsp. cinnamon

Mix margarine, sugar, and eggs together. Stir in rest of ingredients. Roll dough into balls and roll them in sugar and cinnamon. Bake 8 to 10 minutes at 375°.

Bobble Hough

Snow Top Cookies

1/2 c. butter	2 tsp. vanilla
4 oz. chocolate	2 c. flour
2 c. sugar	2 tsp. baking powder
4 eggs	1/4 tsp. salt
	walnuts

Melt butter and chocolate. Add sugar to chocolate mixture and mix well; then add eggs and vanilla. Add sifted dry ingredients and nuts. Chill for several hours or overnight. Form into balls about the size of walnuts. Roll in powdered sugar and bake at 350° for 10 minutes.

Mrs. Jack Dempster

Quick-Mix Spritz

2 1/4 c. sifted all-purpose flour	1/4 tsp. baking powder
3/4 c. sugar	1 c. shortening
1/2 tsp. salt	1 egg
	1 tsp. vanilla

Sift flour, sugar, salt, and baking powder together in a large bowl. Cut shortening into dry ingredients until mixture resembles coarse pie crust. Measure egg. Egg will measure 1/4 cup. Add water to make 1/4 cup. Add egg and vanilla and beat well. Fill cookie press. Form on ungreased cookie sheet. Bake in 375° oven for 10 to 12 minutes. Remove at once to cooling racks. May be decorated.

Julie D. Bird

Sugar Cookies

- | | |
|--|------------------------|
| 1 c. shortening (1/2
butter, 1/2 margarine) | 1 tsp. vanilla |
| 1 c. white sugar | 2 1/2 c. flour |
| 1 egg | 1 tsp. cream of tartar |
| | 1 tsp. soda |

Sift flour 2 or 3 times, then add cream of tartar and soda; sift again. Blend the first 4 ingredients well; add flour mixture. Form into balls the size of walnuts. Press with glass dipped in white sugar. Bake at 375° until light brown.

Variation - Jeannette Meyers: Can add 1/2 teaspoon salt and 1/2 teaspoon almond flavoring.

Betty (Mrs. Leland) Smith

Sugar Cookies

- | | |
|------------------|----------------------|
| 3/4 c. margarine | 2 1/2 c. flour |
| 1 c. sugar | 1 tsp. baking powder |
| 2 eggs | 1 tsp. salt |
| 1/2 tsp. vanilla | |

Mix shortening, sugar, eggs, and vanilla thoroughly. Stir flour, baking powder, and salt together. Blend all ingredients together. Chill dough for 1 hour. Roll dough to 1/8-inch thickness. Cut into desired shapes. Bake on cookie sheet 6 to 8 minutes at 400°.

Barbara Felker

Sugar Cookies

- | | |
|---------------------|------------------------|
| 1 c. soft butter | 1 tsp. vanilla |
| 1 c. sugar | 1/2 tsp. lemon |
| 1 c. powdered sugar | 1 tsp. cream of tartar |
| 1 c. oil | 1 tsp. baking soda |
| 2 eggs | 4 c. plus 4 T. flour |

Cream butter, sugar, and powdered sugar; add the next four ingredients and mix well. Add the remaining ingredients. Refrigerate 5 to 6 hours or overnight.

After refrigerating, roll dough into small balls and place on ungreased cookie sheet. Flatten with glass dipped in granulated sugar. Bake at 350° for 8 to 12 minutes. Remove from oven when slightly brown on edges. Do not overbake. Makes 5 to 6 dozen cookies.

Variation - Helen Iden: Can eliminate 1 cup plain sugar and bake at 375° for 10 to 12 minutes. Can add 1/2 teaspoon more of lemon flavoring.

John Steinke

Don't pray for rain if you are going to complain about the mud.

Sugar Cookies

- | | |
|--------------------------|----------------------|
| 3 c. flour | 1 scant tsp. soda |
| 1 c. sugar | 2 tsp. baking powder |
| 1 c. butter or margarine | 1 tsp. vanilla |
| 2 eggs | |

Sift dry ingredients together; work in softened butter. Beat eggs until light and fluffy; mix into dry ingredients. Put into refrigerator to chill. Best if left overnight. Roll out on floured board. Cut with cookie cutters. Bake at 350° for 10 to 12 minutes. Cookies can be frosted or sprinkled with sugar.

Judy Ryan

Sugar Cookies

- | | |
|---------------------------|------------------------|
| 1 c. butter | 4 c. flour |
| 1 c. vegetable shortening | 1 tsp. cream of tartar |
| 2 tsp. vanilla | 1 tsp. soda |
| 2 eggs | 1/2 tsp. salt |
| 2 c. sugar | |

Cream butter, shortening, and sugar together; add eggs and vanilla. Sift dry ingredients. Add to fat mixture. Roll into balls. Dip one side of ball in water, then dip in sugar. Place dipped side up on ungreased cookie sheet. Press down slightly. Bake at 375° until slightly browned.

Yvonne Moores

Easy Sugar Cookies

- | | |
|--------------------|------------------|
| 1 c. butter | 3 eggs, beaten |
| 1 1/3 c. sugar | 1/2 tsp. salt |
| flour (about 3 c.) | 1/2 tsp. vanilla |
| 1 tsp. soda | 1 T. warm water |

Cream butter; add sugar and cream together. Add eggs. Dissolve soda in water and add this, salt and vanilla. Sift flour and stir in gradually until dough is stiff enough to roll out. Do not try to roll out all at once. Take just a portion at a time. Roll very thin. Place on greased tin. Bake for 10 minutes at 350°. You have better luck rolling these if you let the dough stand overnight in icebox.

Ruby Bird

When we look at what we want and then compare it to what we have, we shall be unhappy. When we think of what we deserve, then of what we have, we shall thank God.

Pray for a good harvest but continue to hoe.

Sugar Cookies

- | | |
|---|----------------|
| 1 c. real mayonnaise
(no substitute) | 2 c. flour |
| 1 c. sugar | 1 tsp. soda |
| | 1 tsp. vanilla |

Mix all together and roll into balls. Press down with glass which has been dipped in sugar. Bake 8 to 10 minutes at 350°. Let cool for a few seconds before removing from cookie sheet.

Dorothy Roe

Cracked Sugar Cookies

- | | |
|-------------------|------------------------|
| 2 c. sugar | 1 tsp. soda |
| 1/2 c. butter | 1 tsp. cream of tartar |
| 1/2 c. shortening | 2 c. flour |
| 3 egg yolks | 1 tsp. vanilla |

Blend the sugar, butter, shortening, egg yolks, and vanilla. Sift the dry ingredients together and add. Roll into small balls and flatten with a glass dipped in sugar. Bake at 350° for about 15 minutes.

Kathy Thomsen

Sugar Cut-Outs

- | | |
|---------------------------------------|---|
| 1 c. butter or margarine,
softened | 1 tsp. vanilla |
| 2/3 c. sugar | 2 1/2 c. sifted flour |
| 1 egg | 1 c. oats, uncooked
(quick or old-fashioned) |

Beat butter until creamy. Beat in sugar gradually. Blend in egg and vanilla. Gradually add flour, mixing thoroughly. Stir in oats. Chill dough thoroughly.

Roll out on lightly floured board or canvas to 1/8-inch thickness. Cut into desired shapes with assorted cookie cutters. Bake on greased cookie sheets in preheated moderate oven (350°) for 8 to 10 minutes. Cool. Decorate with confectioner's sugar frosting and cookie decorations as desired. Makes 3 dozen.

Opal E. Knott

The priest knocked on the door of one of his church members. "Is that you angel?" came a woman's voice. "No," replied Father, "but I'm from the same department."

Contentment is counting blessings instead of hardships.

Whoppie Pies

1 c. sugar	1/2 c. hot water
1/2 c. shortening	2/3 c. buttermilk
1 egg	2 c. sifted powdered sugar
1 egg yolk	1 egg white
2 c. all-purpose flour	1 tsp. vanilla
2/3 c. cocoa	1/2 c. shortening, softened
1/4 tsp. salt	1/4 c. butter or margarine, softened
1 tsp. baking soda	

Beat together sugar and shortening at high speed with an electric mixer until fluffy. Add the egg and egg yolk. Stir together the flour, cocoa, and salt; set aside. Dissolve baking soda in hot water; cool slightly. Add the flour mixture, the soda mixture, and the buttermilk alternately to the creamed mixture. Beat until well mixed. Drop batter by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheets. Bake in a 350° oven for 8 to 10 minutes. Cool cookies on rack.

Filling: Combine the powdered sugar, egg white, and vanilla. Beating with electric mixer at low speed, gradually add 1/2 cup shortening and the butter or margarine. Beat at high speed until fluffy. Spread some filling on the flat side of half of the cookies; top with remaining cookies, flat side down. Store in refrigerator.

Sally Steinke

Zucchini Cookies

1 c. sugar	1 tsp. cinnamon
1/2 c. soft butter	1/2 tsp. salt
1 egg, beaten	1 c. raisins
2 c. flour	1 c. chopped nuts
1/2 tsp. cloves	1 c. grated zucchini
1 tsp. soda	

Cream sugar, butter, and egg until fluffy. Sift dry ingredients and add to mixture along with grated zucchini, blending well. Stir in raisins and nuts. Drop on cookie sheet. Bake 12 to 15 minutes at 375°. Makes 3 dozen.

Jeannette Meyers

John 3:16 - "For God loved the world so much that he gave his only Son so that anyone who believes in him shall not perish but have eternal life."

Life is for living, love is for giving.

Apple Bars

12 or 14 med. apples
1 c. sugar

1 tsp. cinnamon

DOUGH:
1 c. Crisco
1 tsp. salt
1 T. sugar

2 1/2 c. flour
1 egg
1/3 c. milk
2 c. corn flakes

Peel and slice apples; sprinkle with sugar and cinnamon and set aside.

Dough: Cut Crisco into dry ingredients. Place egg into 1-cup measure and add milk. Add to dry ingredients. Roll out 1/2 of dough for bottom crust. Place in 11x17-inch cake pan. Sprinkle crust with corn flakes. Place apple slices on top of corn flakes. Roll out top crust. Spread and seal to edges. Bake 1 hour at 350°. Glaze with 1 cup powdered sugar and 2 tablespoons water while hot.

Kathryn M. Sealock

Danish Apple Bar

2 1/2 c. flour
1 tsp. salt
1 c. shortening
1 egg yolk
milk
1 c. corn flakes (or bran)

8 to 10 apples (8 c.)
1 T. cinnamon
1 egg white
1 c. sugar
1 c. powdered sugar
4 T. milk

Beat egg yolk in cup and add enough milk to make 2/3 cup liquid. Add to flour, salt, and shortening. Mix to make dough. Roll half of dough into jelly roll pan; sprinkle with corn flakes. Mix apples, cinnamon, and sugar. Spread over corn flakes. Roll other 1/2 of dough, slit top, and place over apple mixture. Brush with beaten egg white. Bake at 375° for 50 minutes. Frost with 1 cup powdered sugar and 4 tablespoons milk.

Margaret Brown

Blonde Brownies

2 c. graham cracker
crumbs
1 1/2 tsp. baking powder
1/2 tsp. salt
1 can Eagle Brand
condensed milk

1 tsp. vanilla
12 oz. pkg. chocolate
chips
1 c. chopped pecans

Mix well and press (with well-buttered hands) into greased and floured 9x13-inch cake pan. Bake at 275° for 30 minutes.

Nancy Hemmingsen

Brownies

1 stick oleo (soft)	1 c. flour
1 c. sugar	1/4 tsp. salt
4 eggs	1 tsp. vanilla
1 can chocolate syrup	nuts (opt.)

FROSTING:

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

Cream oleo and sugar; add remaining ingredients and mix well. Bake at 350° for 30 minutes. (Use a greased cookie sheet.)

For the frosting, the oleo must be completely melted and then boil for 1 minute. After adding the chocolate chips, beat with an electric mixer about 3 minutes.

Linda Goodwin

Bulgarian Brownies

14 oz. pkg. caramels	3/4 c. margarine, melted
1/3 c. evaporated milk	1/3 c. evaporated milk
1 pkg. German chocolate cake mix	1 c. chopped nuts (opt.)
	1 c. chocolate chips

Combine caramels and 1/3 cup evaporated milk in a saucepan, stirring until melted. Mix cake mix, melted margarine, evaporated milk, and nuts together. Place half of batter into greased 9x13-inch baking pan. Bake in a 350° oven for 5 minutes. Remove from oven and sprinkle chocolate chips over baked layer. Cover chips with melted caramel mixture and top with remaining batter. Return to oven and bake for 15 to 20 minutes. Cool before cutting.

Lois Erixson

Chocolate Raisin Brownies

3/4 c. seedless raisins	1/8 tsp. salt
2 sq. unsweetened chocolate	1 tsp. vanilla
1/4 c. oleo	2 eggs
1 c. sugar	3/4 c. flour

Rinse and drain raisins. Cut chocolate fine and combine with oleo. Heat over hot water until melted. Remove from heat and stir in sugar, salt, vanilla, and well-beaten eggs. Fold in flour and raisins. Pour into shallow greased pan (about 8 or 9 inches square). Bake in moderate oven at 350° for 25 to 30 minutes or less. When cool, cut into strips and dust with confectioner's sugar, if desired. Makes 32 strips.

Olive Steinmetz

Chocolate Chip Blonde Brownies

- | | |
|----------------------------|----------------------------------|
| 1 c. sifted flour | 1 c. brown sugar, firmly packed |
| 1/2 tsp. baking powder | 1 egg, slightly beaten |
| 1/8 tsp. soda | 1 tsp. vanilla |
| 1/2 tsp. salt | 3 oz. semi-sweet chocolate chips |
| 1/2 c. chopped nutmeats | |
| 1/3 c. butter or margarine | |

Melt shortening in saucepan. Remove from heat and add sugar. (Add 1 tablespoon hot water if vegetable shortening is used.) Cool. Then stir in eggs and vanilla.

Sift flour, baking powder, soda, and salt together. Add nutmeats. Add to first mixture, a small amount of a time, mixing well after each addition. Spread in a greased 9x9x2-inch pan. Sprinkle chocolate chips over top and bake in a moderate oven (350°) for 20 to 25 minutes. Cool and cut in bars. Double the recipe and use a 9x13-inch loaf pan.

Patty Ford

Buttermilk Brownies

- | | |
|-------------------|-------------------|
| 2 c. flour | 2 eggs |
| 2 c. sugar | 1/2 c. buttermilk |
| 1/2 lb. margarine | 1 tsp. soda |
| 1/4 c. cocoa | 1 tsp. vanilla |
| 1 c. water | |

FROSTING:

- | | |
|----------------|------------------------|
| 6 T. margarine | 1 1/2 c. sugar |
| 6 T. milk | 1/2 c. chocolate chips |
| | 1 tsp. vanilla |

Bring to a boil margarine, cocoa, and water. Pour this mixture over flour and sugar and beat well. Add eggs, buttermilk, soda, and vanilla and beat well. Bake on jelly roll sheet (15x10 1/2-inch 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

*God has given us two hands, one to receive with
and the other to give with.*

Chocolate Syrup Brownies

4 whole eggs	1 tsp. vanilla
1 c. white sugar	1 c. + 2 T. flour
1 stick oleo, melted	1/2 tsp. salt
10 oz. can chocolate syrup	1/2 to 1 c. chopped nuts (opt.)

FROSTING:

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

Cream sugar and cooled oleo; add eggs. Add chocolate syrup and vanilla; add flour and salt. Add nuts. Bake in jelly roll (11x16 3/4-inch) pan, greased and floured, at 375° for 25 minutes.

Frosting: Heat and bring to a boil, milk, sugar, and oleo; boil for 30 seconds at a full boil. Remove from heat and add vanilla and chocolate chips. Beat until chips are melted. Pour on brownies. Sprinkle with nuts, if desired. Makes 3 dozen brownies. These will freeze well.

Doris Pople, Nancy LaMotte, Betty Ryan

Peanut Butter Brownies

1/4 c. cocoa	1/2 tsp. vanilla
1/2 c. shortening	1 c. flour
1/2 c. peanut butter	1/2 tsp. baking powder
1 1/2 c. sugar	3/4 c. nutmeats
4 eggs	

Cream together cocoa, shortening, peanut butter, sugar, eggs, and vanilla. Mix together flour, baking powder, and nuts and add to first mixture. Spread in 9x13-inch greased pan. Bake 15 to 20 minutes in 300° oven. Do not overbake.

Frost with powdered sugar, cocoa, 3 tablespoons peanut butter, and milk to make spreadable. Frost while cake is still hot.

Mary Shaul, Marie Snethen

Saucepan Brownies

1/2 c. shortening	2 eggs
2 sq. chocolate	3/4 c. sifted flour
1 c. sugar	1/4 tsp. salt
1/2 tsp. vanilla	1/2 c. nutmeats (opt.)

Melt shortening and chocolate over low heat. Cool; beat in sugar and vanilla. Add eggs, one at a time, beating well after each. Add flour and salt - nuts, if desired. Bake in 8x8-inch pan for 25 minutes at 350°. Double recipe and bake in 9x13-inch pan.

Lucille Dempster, Mary Lou Hurley

German Chocolate Caramel Layer Bars

- | | |
|----------------------------------|----------------------------|
| 1 pkg. German chocolate cake mix | 1 c. coarsely chopped nuts |
| 3/4 c. butter | 14 oz. pkg. caramels |
| 2/3 c. evaporated milk | 6 oz. chocolate chips |

Grease a 9x13-inch cake pan. Combine cake mix, butter, 1/3 cup milk, and nuts. Press half of mixture into pan. Bake at 350° for 8 to 10 minutes. Melt caramels with remaining 1/3 cup milk. Spread over cake. Put chocolate chips on top of caramels and the rest of the cake mixture on top. Bake 20 minutes.

*Elva Gibbs, Karen McCormick-Hobbs,
Maribeth Knott-Schillerstrom*

Chocolate Cherry Bars

- | | |
|-------------------------------|-----------------------|
| 1 pkg. devils food cake mix | 1 tsp. almond extract |
| 21 oz. can cherry pie filling | 2 eggs, beaten |

FROSTING:

- | | |
|--------------------------|---------------------------------------|
| 1 c. sugar | 1/3 c. milk |
| 5 T. margarine or butter | 6 oz. pkg. semi-sweet chocolate chips |

Heat oven to 350°. Grease and flour a 9x13-inch pan. Combine the first 4 ingredients; hand-stir until well mixed. Bake for 25 to 30 minutes.

Frosting: Combine the first 3 ingredients. Boil, stirring constantly, for 1 minute. Remove from heat and stir in chocolate chips until smooth. Pour over warm bars.

Opal E. Knott

Cherry Slices

- | | |
|----------------|--------------------------|
| 1 c. margarine | 1 1/2 tsp. baking powder |
| 1 3/4 c. sugar | 4 eggs |
| 2 1/2 c. flour | 1/4 tsp. salt |
| 1 tsp. vanilla | 1 can cherry pie filling |

GLAZE:

- | | |
|---------------------|------------------|
| 1 c. powdered sugar | 1 T. margarine |
| 2 T. hot water | 1/2 tsp. vanilla |
| | pinch of salt |

Combine margarine, sugar, flour, vanilla, baking powder, and eggs. Beat until fluffy. Dough will be thick. Spread half of dough on greased jelly roll pan. Spread cherry pie filling over dough. Top with rest of dough. Bake at 350° for 35 minutes. Drizzle with powdered sugar glaze while still hot. Cut into bars. Serve warm. Makes 24 servings.

Sally Givens

Chocolate Covered Cherry Bars

1/2 c. butter
1/4 c. sugar
2 T. cocoa

1 c. flour
36 maraschino cherries,
well drained

FONDANT:

2 T. butter
2 c. powdered sugar

2 T. milk
1/2 tsp. vanilla

GLAZE:

2 T. butter

2 oz. unsweetened
chocolate

Cream butter, sugar, and cocoa; stir in flour until particles are fine. Press into 9x9-inch pan; bake at 350° for 15 minutes. Blend fondant ingredients until creamy; spread over baked layer. Press cherries into fondant, making 36 squares. Blend butter and chocolate over low heat; spoon over cherries.

Colorful on Christmas cookie trays. Makes 36.

Frances Aten

Glazed Cherry Bars

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

1 egg yolk (save the white)
milk (add milk to egg yolk
to make 2/3 c.)
1 can cherry pie filling

GLAZE:

1 c. powdered sugar

1 1/2 tsp. melted butter
1 T. water

Cut shortening into flour and salt. Mix until crumbly. Stir in egg and milk mixture. Divide dough in half. Roll out half of pastry and put in jelly roll pan. Press pastry up sides of pan. Spoon cherry pie filling evenly over pastry. Roll out remaining dough and fit over top. Press edges together. Beat egg white and brush over top of pastry. Bake at 375° for about 20 to 25 minutes, or until golden brown. Cool. Combine ingredients for glaze and drizzle over top of pastry.

Julie Nuzum

Date Bars

1 c. chopped dates
1 tsp. soda
1 1/4 c. boiling water
1/2 c. shortening

2 eggs, well beaten
1 c. sugar
2 c. flour
1/2 tsp. baking soda
3/4 tsp. salt

Mix dates, boiling water, and soda. Let cool and add all other ingredients. Pour the mix into a greased and floured 9x13-inch pan. Sprinkle with 1/2 cup brown sugar, 1/2 cup chopped nuts, and 1/2 cup chocolate chips. Bake at 300° for about 30 minutes.

Elizabeth Mains

Fruit Bars

- | | |
|-------------------|------------------------|
| 1/2 c. shortening | 3 c. flour |
| 2 c. brown sugar | 1 c. black coffee with |
| 2 eggs | 1 tsp. 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 mixture into sugar and egg mixture. Add raisins and nuts. Bake on cookie sheet at 350° 10 to 15 minutes or until done. Can ice with a thin powdered sugar frosting.

Lucille Dempster

Double Good Bars

- | | |
|--|-----------------------------|
| 2 c. seedless raisins | 1 1/2 tsp. vanilla |
| 15 oz. can sweetened
condensed milk | 1 1/4 c. sifted flour |
| 1 T. grated lemon rind | 3/4 tsp. salt |
| 1 c. margarine, softened | 1/2 tsp. soda |
| 1 1/3 c. dark brown
sugar, packed | 1 1/2 c. quick-cooking oats |
| | 1/4 c. wheat germ |

Chop raisins and combine with sweetened condensed milk and lemon rind in saucepan. Heat over medium heat, stirring constantly, just until mixture begins to bubble. Remove from heat; cool slightly. Cream butter, sugar, and vanilla. Sift together flour, salt, and soda. Add to butter mixture and blend until crumbly and evenly mixed. Pack half of mixture in a greased 9x13-inch pan. Cover with raisin filling. Sprinkle with remaining crumbly mixture. Pat lightly. Bake at 375° for 25 to 30 minutes until golden brown. Yields 4 dozen.

Elva Gibbs

Grasshopper Cheesecake Bars

- | | |
|--------------------------|-------------------------------------|
| 8 oz. pkg. cream cheese | 1/4 c. sugar |
| 3/4 c. flour | 1 egg |
| 1/3 c. sugar | 1/2 tsp. peppermint extract |
| 1/3 c. cocoa | 4 or 5 drops green food
coloring |
| 6 T. butter or margarine | 1/4 c. milk |

Stir together flour, 1/3 cup sugar, and cocoa. Cut in butter until mixture resembles fine crumbs. Set aside 1 cup of crumbs. Press remaining mixture in 8x8x2-inch pan. Bake at 350° for 15 minutes. Beat cheese and 1/4 cup sugar until fluffy; add egg, extract, and food coloring. Beat well. Stir in milk; spread over baked layer. Sprinkle top with remaining crumbs. Return to oven for 20 to 25 minutes. Cut into squares. Chill to store. Makes 25 bars.

Irene Boyd

Gumdrop Bars

- | | |
|----------------------|-------------------------|
| 4 eggs, well beaten | 2 c. sifted flour |
| 2 1/2 c. brown sugar | 1/4 tsp. salt |
| 1 c. chopped nuts | 1 c. gumdrops, cut fine |

Beat the eggs and brown sugar well. Add the flour slowly and beat with a spoon. Add salt, nuts, and gumdrops. Spread 1/4-inch thick in greased pan. Bake at 350° for 20 minutes or until done. Cut in small squares and roll in powdered sugar while hot. Makes 2 to 3 dozen bars.

Lucille Dempster

Lemon Bars

- | | |
|--|--|
| 1 pkg. one-step angel
food cake mix | 1 can lemon pie filling
1 c. coconut (opt.) |
|--|--|

Stir together and add no other ingredients. If using an electric mixer, blend at low speed just until moistened. Spread in 15x10x1-inch jelly roll pan which has been greased. Bake at 350° for 20 minutes. Sprinkle with powdered sugar.

Edna Felder

Lemon Bars

- | | |
|-----------------------|------------------|
| 1/2 c. butter | 2 eggs |
| 1/4 c. powdered sugar | 2 T. lemon juice |
| 1 c. flour | 1 c. sugar |
| | 2 T. flour |

Mix butter, powdered sugar, and 1 cup flour. Press into bottom of a 9x9-inch pan. Bake at 350° for 20 minutes. Remove from oven.

Mix eggs, juice, sugar, and 2 tablespoons flour. Pour over baked crust. Bake 25 minutes in 350° oven. Brush lightly with powdered sugar.

Flossie Clark

Peanut-Chocolate Bars

- | | |
|---------------------------------|-------------------------------------|
| 1 stick butter or
margarine | 1 c. peanut butter |
| 1/3 c. graham cracker
crumbs | 2 1/2 c. powdered sugar |
| | 6 or 12 oz. pkg. chocolate
chips |

Melt the stick of butter or margarine in a 9x13-inch pan. Mix in the next 3 ingredients, mixing well, and pat down in pan. Melt the chocolate chips and pour over the peanut mixture. Cool, then cut into bars.

Linda Knott Lee

Oatmeal Bars

1 c. margarine	2 c. flour
3/4 c. powdered sugar	1/2 tsp. salt
2 tsp. vanilla	1 c. quick oatmeal

GLAZE:

margarine	powdered sugar
milk	almond flavoring

Blend margarine and powdered sugar. Add remaining ingredients. Pat in bottom of cookie sheet. Bake in 325° oven. While bars are baking, prepare thin glaze. As soon as removed from oven, pour glaze over bars. Cut in 2-inch squares while warm.

These bars are too fragile to cut after they cool. They will break if you cut when they are cool. *Tom Watson*

Oatmeal Chocolate Chip Bars

2 c. light brown sugar	3 c. oatmeal
1 c. Crisco or oleo	12 oz. pkg. chocolate chips
2 eggs	1 can sweetened condensed milk
2 tsp. vanilla	2 T. oleo
2 1/2 c. flour	1 c. nutmeats
1 tsp. soda	

Melt chocolate chips, condensed milk, and oleo. Add nuts and set aside. Cream brown sugar and shortening. Add eggs and vanilla and beat until creamy. Add flour and soda and beat again. Add oatmeal last. May have to stir with spoon. Spread 2/3 of oatmeal mixture in a 9x13-inch pan. Add chocolate mixture and top with remaining oatmeal mixture. Bake at 350° for 50 minutes or 1 hour. Cut in small pieces.

Freezes well and good for lunches.

Lois Morrison

Fudge Oatmeal Bars

1 c. granulated sugar	2 c. flour
1 c. brown sugar	1 tsp. soda
1 c. oleo	3 c. oatmeal (raw)
2 eggs	

FUDGE FILLING:

1 c. chocolate chips	1 c. Eagle Brand milk
	1/2 c. melted oleo

Cream sugars and oleo; add eggs. Beat until creamy. Add flour, soda, and oatmeal. Press 1/2 of mixture into a greased jelly roll pan. Spread with the fudge filling. Top with the other 1/2 of oatmeal batter. Bake 20 minutes at 350°.

Kathryn M. Sealock

Peanut Butter Bars

(Reese's)

- | | |
|---------------------------------|-------------------------------------|
| 2 sticks oleo, melted | 2 1/2 c. powdered sugar |
| 2 c. crushed graham
crackers | 12 oz. pkg. milk chocolate
chips |
| 1 c. peanut butter | |

Mix and pat oleo, cracker crumbs, peanut butter, and the powdered sugar into 9x13-inch greased pan.

Melt the milk chocolate chips and spread on top. Chill. Cut into bars before chocolate hardens completely.

Tastes like Reese's peanut butter cups.

Arbutus McCormick

Peanut Butter Bars

- | | |
|----------------------|----------------------|
| 1/2 c. oleo | 1 tsp. vanilla |
| 1/2 c. peanut butter | 1 c. flour |
| 2 eggs, beaten | 1 tsp. baking powder |
| 1 1/2 c. sugar | 1/2 tsp. salt |

Melt together oleo and peanut butter. Add eggs, sugar, and vanilla. Cream together. Add flour, baking powder, and salt; mix well. Spread in 9x13-inch pan. Bake at 325° for 20 to 25 minutes.

Frost with powdered sugar icing to which 1 tablespoon peanut butter has been added.

Dorris Acord

Pecan Bars

- | | |
|---------------------------|---------------------------------|
| 2 c. flour | 2 c. coarsely chopped
pecans |
| 1 c. uncooked oats | 2 tsp. vanilla |
| 1/2 c. packed brown sugar | 1/2 tsp. salt |
| 1 c. margarine | 1 c. brown sugar, packed |
| 6 eggs | 1 1/2 c. light corn syrup |
| 2 T. flour | |

Combine 2 cups flour, oats, and 1/2 cup of brown sugar; cut in margarine with pastry cutter until mixture resembles crumbs. Press mixture into greased 9x13-inch pan. Bake at 350° about 15 minutes. Beat eggs slightly; add remaining ingredients and blend well. Pour over partially baked crust. Continue baking for 25 minutes more. Cool and cut into squares. Serve alone as bars, or with Cool Whip or vanilla ice cream.

Becky Taylor

Material things are the heaviest burdens of life and the unhappiest folks are those who have more than they know what to do with.

Coffee Raisin Bars

1/4 c. oleo (1/2 stick)	1/2 c. strong coffee
1 c. firmly packed light brown sugar	1/4 tsp. salt (opt.)
1 egg	1/2 tsp. ground cinnamon
1 1/2 c. sifted all-purpose flour	1/2 c. raisins
1 tsp. baking powder	1/4 c. chopped English walnuts
1/4 tsp. baking soda	thin powdered sugar frosting

Cook raisins for 3 minutes; drain. Beat oleo, brown sugar, sugar, and 1 egg in medium-sized bowl until light and fluffy. Sift flour, baking powder, baking soda, salt, and cinnamon. Stir in coffee alternately with flour mixture until dough is smooth. Save a small amount of flour to mix with cooked raisins.

Spread batter evenly into well-greased 13x9x2-inch baking pan. Bake at 350° for 20 minutes, or until toothpick comes out clean. Frost with thin powdered sugar frosting.

Joyce Oamek

Iced Raisin Squares

1/2 c. margarine	1 3/4 c. flour
3/4 c. sugar (half white, half brown)	1/2 tsp. nutmeg
dash of salt	1 tsp. vanilla
1 egg	1 c. raisins (cooked in 1 c. water)
1 tsp. baking soda	

Combine all ingredients except raisins and water. Add water and beat until smooth. Add raisins. Spread batter in greased 9x13-inch pan. Bake at 350° for 10 to 12 minutes. Cool.

Glaze with 1 cup powdered sugar, 1 teaspoon vanilla, 1 tablespoon butter, and 1 tablespoon water.

Julie Nuzum

Rhubarb Dream Bars

CRUST:	3/4 c. powdered sugar
2 c. flour	1 c. oleo
FILLING:	1/2 c. flour
4 eggs, slightly beaten	1/2 tsp. salt
2 c. sugar	4 c. diced rhubarb

Combine ingredients for crust until crumbly. Press into 15x10x1-inch pan. Bake at 350° for 15 minutes. Blend eggs, sugar, flour, and salt until smooth. Fold in rhubarb. Spread over crust. Bake 40 to 45 minutes at 350°.

Barbara Felker

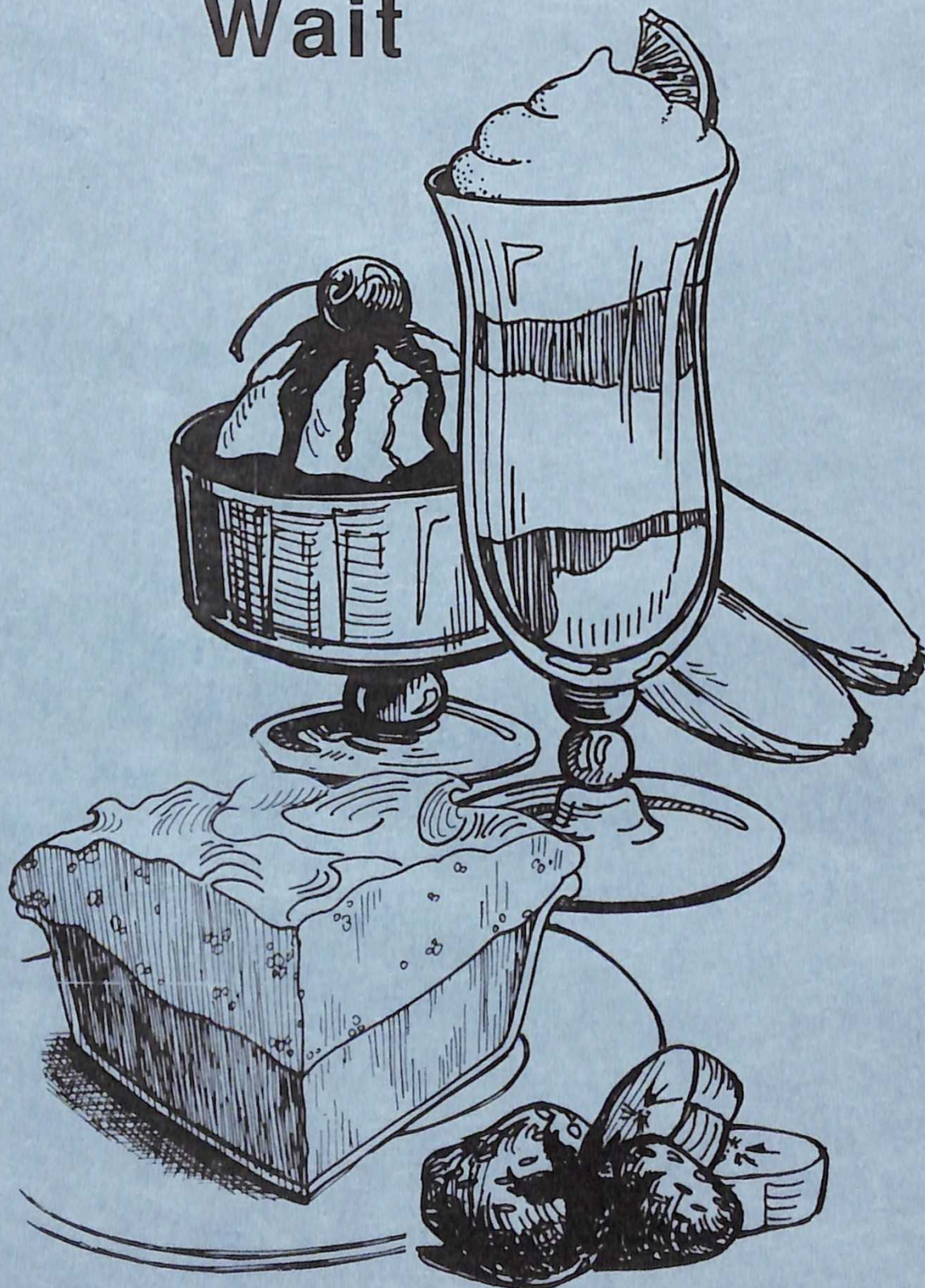
Raspberry Coconut Bars

1 pkg. yellow cake mix	3 eggs
1/3 c. oleo, softened	2 T. flour
1 egg	1/4 tsp. baking powder
3/4 c. red raspberry jam	dash of salt
1 c. sugar	1 1/2 c. flaked coconut
2 T. oleo, softened	

Preheat oven to 350°. Grease a 15x10x1-inch jelly roll pan. In a large bowl, combine cake mix, 1/3 cup oleo, and egg. Mix at low speed until crumbly. Press into prepared pan. Bake at 350° for 10 to 12 minutes. Cool slightly. Gently spread preserves/jam over crust. In a medium bowl, mix sugar and 2 tablespoons oleo. Add eggs, beat 1 minute at medium speed. Stir in flour, baking powder, and salt until blended. Fold in coconut. Pour over preserves; gently spread to cover. Return to oven and bake 15 to 20 minutes, or until light golden brown. Cool completely and cut in bars. Makes 48.

Donna Jost

**Good Things
Come to
Those Who
Wait**



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.

Desserts

Apple Crisp

8 peeled apples
1 c. brown sugar
1 tsp. cinnamon

1 c. flour or (1 c. oatmeal
& 1/2 c. flour)
1/2 c. butter

Slice apples into a 9x13-inch buttered pan. Add sugar and cinnamon. Mix flour and butter until crumbly. Put on top of apples. Bake at 350° for 1 hour.
Jeannette Meyers

Apple Dumplings

DOUGH:

2 c. flour
1/2 tsp. salt
2/3 c. milk

1/3 c. shortening
1 1/2 tsp. baking powder

TOPPING:

1 c. sugar

2 c. water
1/3 c. butter

Mix dough ingredients in order given. Divide dough into six equal parts. Roll out dough into circles. Peel and core 6 apples. Place one apple on each circle. Add 1 tablespoon of sugar, dash of cinnamon and a dot of butter to center of each apple. Fold the dough over and around each apple. Secure at the top. Boil topping ingredients, pour over top of apple dumplings in a 9x13-inch pan. Bake at 350° for 45 minutes or longer. (Make sure apples are tender.)
Gail Felker

Apple Torte

1 c. sugar
4 T. butter or oleo
1 egg
1 tsp. soda
1 c. flour
1 tsp. cinnamon

1/4 tsp. nutmeg
2 c. finely chopped apples
1/2 c. finely chopped
walnuts
1 tsp. almond or vanilla

Cream together sugar and shortening. Add egg and beat well. Combine dry ingredients and add to fruit mixture. Add sugar, nuts and flavoring. Bake in a large pie pan (buttered) for 35 to 40 minutes at 350°. Serve with whipped cream or ice cream.
Harriette Smith

Banana Split Dessert

- | | |
|------------------------------|----------------------|
| 2 c. graham cracker crumbs | 15 oz. can crushed |
| 1 stick margarine, melted | pineapple, drained |
| 2 c. powdered sugar | 1 lg. ctn. Cool Whip |
| 2 sticks margarine, softened | coconut |
| 2 eggs | chopped walnuts |
| 4 bananas, sliced | maraschino cherries |

Mix together graham cracker crumbs and melted margarine. Press into a 9x13-inch pan. Cream together powdered sugar, softened margarine and eggs. Spread sugar mixture over graham cracker crumbs. Layer sliced bananas, then drained pineapple, Cool Whip, coconut in that order. Sprinkle walnuts over top and place cherries on top. (If desired, drizzle with chocolate syrup.) Keep refrigerated.

Variation: May put chopped walnuts in crust. May use a graham cracker crust in place of cookie crust.

*Ken Oamek,
Mrs. Robert Breedlove
Arbutus McCormick*

Heavenly Blueberries

- | | |
|--|----------------------------------|
| 6 egg whites | 3/4 c. chopped walnuts |
| 3/4 tsp. cream of tartar | 2 pkg. Dream Whip or 1 |
| 2 c. sugar | (12 oz.) ctn. |
| 2 tsp. vanilla | 1 can blueberry pie filling |
| 2 c. soda crackers (broken
into pieces) | (cherry filling is also
good) |

Beat egg whites until stiff. Add cream of tartar, sugar and vanilla. Beat well, fold in crackers and nuts. Bake at 350° for 20 minutes or until brown. Bake in a well-greased oblong cake pan. Cool. Cover with Cool Whip and then blueberries. Put in refrigerator and leave for 6 hours or overnight. Gets better with age.

Sally Steinke

Cherries in the Snow

- | | |
|----------------------------------|----------------------------|
| 9x13-in. graham cracker
crust | 8 oz. pkg. cream cheese |
| 1 c. sugar | 8 oz. ctn. whipped topping |
| | 1 can cherry pie filling |

Blend sugar with cream cheese; beat well. Add whipped topping and mix thoroughly. Spread this mixture on crust. Spoon pie filling on top and chill.

Marsha Pope

Party Bread Pudding

2 c. sm. cubes of dry bread	3/4 c. sugar
4 c. scalded milk	4 eggs, slightly beaten
1 T. butter or margarine	1 tsp. vanilla
1/4 tsp. salt	1/2 c. seedless raisins

LEMON SAUCE:

1/2 c. sugar	1 c. boiling water
1 T. cornstarch	2 T. butter
1/8 tsp. salt	2 T. lemon juice
1/8 tsp. nutmeg	

Soak the bread in the scalded milk for 5 minutes. Add the butter, salt and sugar. Pour slowly over the slightly beaten eggs. Add the vanilla and raisins; mix well. Pour into a buttered 10x6x2-inch baking dish. Bake in a pan of hot water in a moderate oven (350°) for 1 hour. Serve warm with lemon sauce. Serves 8.

Lemon Sauce: Mix together sugar, cornstarch, salt, nutmeg in a saucepan. Gradually add boiling water and cook over low heat, stirring constantly until thick and clear. Add butter and lemon juice; blend well. Serve warm. *Bernice A. Heck*

Cherry Cake Dessert

1 egg, beaten	1 1/4 c. flour
1 c. sugar	16 oz. can sour red cherries
2 T. oleo, melted	1 tsp. soda
1 tsp. vanilla	1/2 c. nuts (or less)
1/4 tsp. salt	

CHERRY SAUCE:

water	1 to 1 1/2 T. cornstarch
1/2 c. sugar	1 T. oleo

Drain cherries well and reserve juice. Add soda to drained cherries. Combine rest of ingredients, except nuts, in a bowl and mix. Fold in cherries, easy so not to mash. Add the nuts. Put into a greased 6x9-inch or 9x9-inch pan. Bake at 325° for 30 minutes or until done in center.

Cherry Sauce: Add water to reserved cherry juice to make 1 1/2 to 2 cups of liquid. Mix and cook all ingredients until rolling boil, stirring constantly. Should be fairly thin. Will thicken when cool. Serve over each serving, top with whipped topping.

Olive Steinmetz (Mrs. Rev. Wesley)

Cherry Mousse

- | | |
|--|--|
| 1 box Jello Instant mousse | 1 box graham cracker crumbs (enough for 1 pie) |
| 1 can cherry pie filling | 1 pkg. sliced almonds |
| 1 tsp. lemon juice | 1 T. margarine |
| 1/2 to 1 1/2 tsp. lemon juice (as desired) | 1 tsp. vanilla or almond flavoring |
| almond extract | 1 tsp. cinnamon |
| 1 reg.-size ctn. whipped topping | |

Mix graham cracker crumbs with melted margarine, cinnamon and flavoring. Pat into pie pan or fancy dish. Sprinkle fine layer of sliced almonds on top of pie shell, saving some for garnishing. In separate bowl, mix cherries, lemon juice, and almond flavoring, pour into pie shell. Top with prepared mousse. Top with whipped topping. Garnish with almonds, or if desired, maraschino cherries.

Vickie Harms

Chocolate Mousse

- | | |
|-----------------------------|----------------------|
| 3 T. brewed coffee (cooled) | 4 egg whites |
| 3 oz. sweet chocolate | 1/4 c. sugar |
| 4 egg yolks | 1 1/2 c. heavy cream |

Combine coffee and chocolate in top of double boiler. Place over hot water until chocolate is completely melted (or use microwave). Remove from heat and cool for 15 minutes. Beat yolks until light in color. Add sugar and continue beating until light and fluffy. Add the cooled chocolate and mix well. Beat the whites until stiff, but not dry. Fold them slowly and carefully into the chocolate mixture. Whip the cream and gently fold it into the mixture. Pour into unbuttered individual dishes or into 2-quart mold. Chill at least 4 hours. Serves 8 to 10.

Note: Can garnish with additional whipped cream and chocolate curls.

Karen McCormick-Hobbs

Date Pudding

- | | |
|---------------------------|--------------------------|
| 3 eggs | 1/4 tsp. salt |
| 1 c. sugar | 2 1/2 c. chopped dates |
| 1/4 c. all-purpose flour* | 1 c. finely chopped nuts |
| 1 tsp. baking powder | sweetened whipped cream |

Heat oven to 350°. Grease a square 9x9x2-inch pan. Beat eggs until light and fluffy. Gradually add sugar, beating until very thick. Mix in flour, baking powder, and salt. Stir in dates and nuts. Pour into pan and bake for 30 minutes. Serve warm with whipped cream. Makes 9 to 12 servings.

Note: *If using self-rising flour, decrease baking powder to 1/2 teaspoon.

Ethel Howard

Danish Delight

1/2 c. Crisco
 1/2 lb. vanilla wafers
 1 c. sugar
 3 eggs, separated

1 c. nutmeats, chopped
 1 sm. can crushed
 pineapple, drained

Cream Crisco, add sugar gradually, creaming well after each addition. Add egg yolks and beat well. Add drained pineapple and nuts. Fold in egg whites. Place about 1/2 crumbs on bottom of an 8 or 9-inch square pan. Add 1/2 of the pineapple mixture. Reserve a small amount of crumbs to sprinkle on top, then sprinkle rest of crumbs over pineapple mixture. Add remaining pineapple mixture. Sprinkle reserved crumbs on top. Refrigerate overnight.

Mirian Schlegel

Date Pudding

1 c. sugar
 2 eggs (beat whites & yolks
 separately)
 1/2 c. milk

1 c. flour
 1 tsp. baking powder
 1 c. dates
 1/2 c. nuts

Combine sugar and egg yolks, add milk, flour and baking powder. Mix and add dates and nuts. Last, add beaten egg whites and 1 teaspoon of vanilla. Bake at 350° for about 40 minutes.

Jan Anderson

Fruit Pizza

1 pkg. refrigerated sugar
 cookie dough
 1/2 c. sugar
 8 oz. ctn. cream cheese
 1 tsp. vanilla
 1/2 c. sugar

1 c. fruit juice (pineapple,
 orange etc.)
 1/4 c. lemon juice
 2 T. cornstarch
 any combination of fruit:
 pineapple, strawberries,
 bananas, white grapes,
 mandarin oranges,
 peaches, kiwi, etc.

Cut cookie dough into thin slices. Place on pizza pan (greased), press together to form crust. Bake at 350° for 8 to 10 minutes. Cool. Combine sugar, cream cheese and vanilla. Spread onto cooled cookie crust. Place fruits on top in desired pattern. Heat sugar, fruit juices and cornstarch. Bring to a boil and cook for 1 minute more. Cool slightly. Spoon over fruits on pie. Chill for at least 2 hours. When served, each helping may have whipped cream on top.

Mrs. Edward J. Brock

Eclair Torte

DOUGH:

1 c. water
1 c. flour

1/2 c. butter
4 eggs

FILLING:

3 oz. pkg. vanilla instant
pudding
3 oz. pkg. French vanilla
instant pudding

2 1/4 c. milk
9 oz. ctn. Cool Whip
1 tsp. vanilla

GLAZE:

2 oz. melted semi-sweet
chocolate
2 T. butter

1 c. powdered sugar
2 T. milk
1 tsp. vanilla

Dough: Heat water and butter to rolling boil. Stir flour in all at once, over low heat. Beat until ball is formed. Take off heat and beat in eggs, one at a time. Spoon onto a pizza pan (or cookie sheet) in large ring with hole in the center. Bake at 400° for 45 to 50 minutes. Cool and split. Fill with cream filling.

Filling: Mix puddings, milk and vanilla. When thick, fold in Cool Whip.

Glaze: Combine ingredients and drizzle over torte.

Dorris Acord

English Toffee Dessert

2 c. powdered sugar
2 tsp. cocoa
3 1/4 tsp. salt
1/2 c. butter
2 eggs

1 tsp. vanilla
1 3/4 c. vanilla wafer
crumbs
1 c. nuts

Sift sugar, cocoa, and salt, add butter and mix well. Add egg yolks and mix until real creamy. Add well beaten egg whites, nuts and vanilla; mix well. Cover bottom of a 6x10-inch pan with half the crumbs, add creamed mixture, then the rest of the crumbs. Chill for 12 hours.

Margaret Woodworth

How consoling to think that He's here on earth with us and will never leave us again, because His spiritualized presence is more intensive and extensive than His physical presence could ever've been. For our own greater good, He went away visibly so we could find Him present invisibly anytime, anywhere.

Layered Pudding Dessert

- | | |
|-------------------------------|-------------------------------------|
| 1 c. flour | 1 c. powdered sugar |
| 1/2 c. oleo | 1 pkg. Cool Whip (thawed) |
| 1/2 c. chopped pecans | 2 pkg. (any flavor) instant pudding |
| 8 oz. cream cheese (softened) | 3 c. cold milk |

Crust: Mix flour, oleo and chopped pecans by cut-and-blend method. Pat into a 9x13-inch pan and bake for 15 minutes at 375°.

Filling: Mix together, cream cheese, powdered sugar and 1/2 of the Cool Whip. Spread on crust and refrigerate.

Topping: Mix 2 packages of pudding and the milk. Pour over filling layer. Frost this layer with the remaining Cool Whip and refrigerate.

Kristy Courter

Maui Supreme

- | | |
|----------------------------------|---|
| 1/2 c. mint-flavored apple jelly | 1 c. chilled whipping cream |
| 1/4 c. water | 1/2 c. chopped macadamia nuts or slivered almonds |
| 1 lg. pineapple, chilled | |

Heat jelly and water over low heat until smooth, stirring occasionally. Chill until thick. Cut fresh pineapple in 4 pieces, top to bottom, leaving part of green top with each piece. Remove fruit from pineapple and cube. Be sure to remove fibrous core. Drain shells. Beat cream until stiff, gradually beat in syrup mixture, add cubed pineapple. Fill shells with fruit mixture. Sprinkle with nuts. Serves 4.

Barbara Eshelman

Mini Cheesecakes

- | | |
|---------------------------------------|---------------------------------------|
| vanilla wafers | 1/2 tsp. salt |
| 2 (8 oz.) pkg. cream cheese, softened | 1 1/2 tsp. vanilla cherry pie filling |
| 1 c. sugar | foil baking cups |
| 2 eggs | |

Line muffin pans with foil cups. Place one vanilla wafer in each cup. Combine the cream cheese and sugar; beat well. Add the eggs, salt and vanilla, beat. Put 1 heaping teaspoonful on each vanilla wafer. Bake for 17 minutes at 350°, watch closely. When cool, put a spoonful of cherry pie filling on top of each one.

Variation, Helen Hattam: May use 1 more 8-ounce cream package cheese, 1/4 cup less sugar and 1 more egg. May use 1 teaspoon almond extract.

Wilma Zimmerman

Cheese Cake

CRUST:

1/2 c. powdered sugar	1/4 lb. oleo
1 1/2 c. graham cracker crumbs	

FILLING:

3 (8 oz.) pkg. cream cheese	4 eggs
1 c. sugar	vanilla

TOPPING:

12 oz. sour cream	2 tsp. vanilla
2 T. sugar	1 T. flour

Crust: Melt butter and add to crumbs and sugar. Line the bottom of pan, packing firmly (save some crumbs for topping).

Filling: Combine ingredients and pour over graham cracker crust. Bake at 350° for approximately 1 hour.

Topping: Mix thoroughly and spread on baked cake. Sprinkle some crumbs on top. Bake at 425° for 10 minutes. Cool.

Note: Can top with prepared pie filling (21-ounce can). Take your choice of blueberry, cherry or strawberry. Chill.

Doris Acord

Cheese Cake

CRUST:

1 2/3 c. graham cracker crumbs	1/4 c. sugar
	1/3 c. soft oleo

FILLING:

8 oz. cream cheese	2 tsp. vanilla
1/3 c. sugar	8 oz. Cool Whip
1 c. sour cream	1 can cherry pie filling

Crust: Mix graham cracker crumbs, sugar and oleo, press into a 9x13-inch pan.

Filling: Mix cream cheese, sugar, sour cream and vanilla in a bowl, can use electric mixer. Fold in Cool Whip by hand and put on top of crust. Spoon cherry pie filling on top. Chill and serve.

Sharon Newman

*What we are is God's gift to us.
What we become is our gift to God.*

Matthew 28:20 - "I will be with you always."

Orange Sherbet Dessert

- | | |
|----------------------|--------------------|
| 1 pkg. orange Jello | 1 sm. can mandarin |
| 1 c. hot water | oranges, drained |
| 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. Makes 6 to 8 servings.

Elizabeth Mains

Bakeless Pineapple Dessert

- | | |
|-----------------------|----------------------------|
| 1 1/2 c. white sugar | 12 oz. box vanilla wafers |
| 1/2 c. margarine | 20 oz. can crushed pine- |
| 3 eggs | apple (do not drain) |
| 1 c. chopped nutmeats | 1 pkg. whipped topping mix |

Cream sugar, butter and eggs. Stir in pineapple and add nutmeats. Place layers of WHOLE wafers on bottom of an 8x12-inch baking dish. Alternate layers, be sure to end with pineapple mixture on top layer. Whip topping mix and add vanilla. Spread over top layer of pineapple mixture. Use 5 or 6 vanilla wafers over top of whipped layer. Serves 12.

Elizabeth Mains

Pineapple Delight

- | | |
|----------------------|--------------------|
| 1 pkg. marshmallows | 1 tall can crushed |
| 1 pt. whipping cream | pineapple |
| 1 T. water | graham crackers |
| | walnuts |

Melt marshmallows with water, add drained pineapple. Add whipped cream (whipped without sugar) and add walnuts. Put rolled graham crackers onto bottom of pan and on top of mixture. Chill overnight.

Mrs. Edward J. Brock

Baked Prune Whip

- | | |
|--------------------|---------------------------|
| 2 c. cooked prunes | 1 tsp. grated orange peel |
| 4 T. sugar | 1/2 tsp. cinnamon |
| 2 T. orange juice | 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. Makes 8 servings. Approximately 105 calories per serving and low in cholesterol.

Dorris A. Yates

Turtle Dessert

CAKE:

1 pkg. choc. cake mix	1/2 c. margarine
14 oz. bag vanilla caramels	1 c. chocolate chips
1/2 c. evaporated milk	1 c. chopped pecans

FROSTING:

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

Cake: Prepare cake mix as directed on package. Pour half onto the bottom of a greased and floured 9x13-inch loaf cake pan. Bake at 350° for 15 minutes. Melt caramels with evaporated milk and margarine, in saucepan over low heat. Pour caramel mixture over hot cake, spread evenly. Sprinkle on chocolate chips and nuts. Top with remaining cake batter and bake for 25 minutes or until done. Serve with frosting on top.

Frosting: Boil together for 1 minute the sugar, milk and margarine. Remove from heat, add chocolate chips and beat to spreading consistency.

Note: If you don't want to serve with the frosting, serve plain or with whipped cream or Cool Whip.

Doris Pople

Pumpkin Cheesecake

CRUST:

1 c. gingersnap crumbs (about 20 cookies)	1/3 c. butter or margarine, melted
1/2 c. finely chopped pecans or walnuts	1/4 c. sugar

FILLING:

4 (8 oz.) pkg. cream cheese, at room temp.	1 tsp. cinnamon
6 eggs, at room temp.	1/2 tsp. ground nutmeg
16 oz. can pumpkin	1/4 tsp. ground cloves
1 3/4 c. sugar	1/8 tsp. salt

Crust: Heat oven to 325°. In bowl, with fork, mix crumbs and remaining crust ingredients. Turn into a 10-inch springform pan. Using the back of a spoon or a dry measuring cup, press crumbs onto bottom and up sides of pan to within 1-inch from top of pan; set aside.

Filling: In a large mixing bowl, beat the cream cheese at medium speed until smooth. Add remaining ingredients and beat just until blended. Pour into crumb-lined pan. Bake 1 1/2 hours or until lightly golden on top. Turn off oven and let cake stand in oven for 60 minutes. Remove from oven, cool completely. Cover and chill overnight before serving. Makes 16 servings.

Note: Excellent topped with whipped cream. *Sally Steinke*

Pumpkin Dessert

- | | |
|-----------------------------|-----------------------|
| 1 lg. can pumpkin | 3 tsp. cinnamon |
| 1 c. white sugar | 1 tsp. salt |
| 3 eggs (slightly beaten) | 1 can evaporated milk |
| 1 reg. pkg. yellow cake mix | 3/4 c. butter or oleo |
| chopped nuts, if desired | |

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

Pumpkin Cake Roll

- | | |
|----------------------|----------------------------|
| 3/4 c. flour | 3 whole eggs |
| 1 tsp. baking powder | 1 c. sugar |
| 2 tsp. cinnamon | 2/3 c. pumpkin |
| 1 tsp. ginger | 1 tsp. lemon juice |
| 1/2 tsp. nutmeg | 1/2 c. finely chopped nuts |
| 1/4 tsp. salt | |

FILLING:

- | | |
|-----------------------|-----------------------|
| 1 c. + powdered sugar | 2 to 3 oz. pkg. cream |
| 4 T. butter | cheese |

Sift the first 6 ingredients together and set aside. Beat 3 eggs until light colored and thick. Gradually add sugar, stir in pumpkin and sifted dry ingredients. Spread into a greased and floured 15x10-inch jelly roll pan. Bake at 350° for 15 minutes, turn out onto towel, sprinkle with powdered sugar. Roll and cool. Freezes well.

George Bates

Rhubarb Delight

- | | |
|---------------------------|---------------------------|
| 6 lg. eggs | 1/2 c. melted oleo |
| 2 1/2 c. sugar | 4 to 6 slices cubed white |
| 6 c. cut-up fresh rhubarb | bread |

Beat eggs and add sugar gradually, beat well until sugar is all dissolved. Add rhubarb. Pour into a 9x13-inch pan (greased with butter). Mix melted oleo and cubed white bread, spread over rhubarb mixture. Bake at 350° for about 1 hour or until light brown on top. Serve plain or with Cool Whip. Serves 12 to 15.

Alyce Duke

Pumpkin Dessert Squares

CRUST:

1 reg.-sized yellow cake mix

1/2 c. butter or margarine, melted

FILLING:

2 eggs

2/3 c. evaporated milk

1 lb. can of pumpkin

3/4 c. sugar

1/2 tsp. salt

1/2 tsp. ginger

1/2 tsp. vanilla

1 tsp. cinnamon

1/8 tsp. cloves

TOPPING:

1 c. cake mix, reserved from box, before making crust

1/4 c. sugar

1 tsp. cinnamon

1/4 c. butter or margarine

Crust: Grease bottom only of a 9x13-inch pan. Empty cake mix in bowl, measure out and reserve 1 cup for topping. Add melted butter and beaten egg, mix and press into a 9x13-inch pan.

Filling: Beat eggs, add milk and all other ingredients, pour over crust.

Topping: Combine ingredients by cutting together. Sprinkle over filling. Bake for 45 to 50 minutes at 325° for glass pan and 350° for metal pan. Check as you would for pumpkin pie. When done cut into squares, and serve with whipped cream or Cool Whip. Delicious warm or cold. Serves 18 to 20.

Barbara Eshelman

Rhubarb Crisp

1 c. oatmeal

1 c. brown sugar

1 c. flour

1/2 c. oleo

4 c. cut-up rhubarb

1 can cherry pie filling

1 c. sugar

1 c. water

2 T. cornstarch

1 tsp. almond flavoring

Mix the first 5 ingredients for crust as for pie crust. Crumble 2/3 into a 9x13-inch pan, save the rest. Boil sugar, water and cornstarch until thick. Add a few drops of red food coloring and almond flavoring. Add pie filling and blend well. Place rhubarb into crust. Pour filling over it. Add remaining crumbs and bake at 350° for 45 minutes. Delicious served with ice cream.

Millie Daggett

Rhubarb Roll

2 c. flour	1/2 c. butter
3 tsp. baking powder	1 c. sugar
1/4 tsp. salt	3/4 c. milk
3 c. finely-cut rhubarb	cinnamon, opt.

Mix flour, baking powder and salt together, cut in butter. Add milk and stir lightly. Put rhubarb and sugar into a 9x13-inch pan. Place biscuit batter over top. Combine 1 cup of hot water, 3 tablespoons of butter and 2 cups sugar, pour this mixture over top of batter. Bake at 350° for 40 minutes. *Elizabeth Mains*

Glorified Rice

1 c. uncooked rice	1 c. drained, crushed pineapple
2 c. water	8 oz. ctn. whipped topping, thawed
1 tsp. salt	
1 c. sugar	
1/4 to 1/2 tsp. lemon juice	

In a large, heavy saucepan, bring rice, water and salt to a boil. Cover tightly and turn to low heat. Cook until done (approximately 14 minutes), drain and rinse. Add sugar, lemon juice and crushed pineapple; mix well. Fold in whipped topping and chill.

Beverly Headlee

Frosty Strawberry Squares

1 c. sifted flour	1 c. sugar
1/4 c. brown sugar	2 c. sliced fresh strawberries
1/2 c. chopped English walnuts	2 T. lemon juice
1/2 c. butter (melted)	1 c. whipping cream
2 egg whites	

Stir first 4 ingredients together. Spread evenly into a 9x13-inch cake pan. Save some crumbs to sprinkle on top. Bake at 350° for 20 minutes, stirring occasionally. Combine egg whites, sugar, berries and lemon juice in a large bowl. With electric mixer (high speed), beat to stiff peaks (about 10 minutes). Fold in whipped cream, spoon over crumbs, top with remaining crumbs. Freeze overnight.

Note: If using frozen strawberries use one 10-ounce package frozen berries, partly thawed. Reduce sugar to 2/3 cup.

Sue Palmer

*May God be between you and harm in all the
empty places you must walk.*

Strawberry Chiffon Squares

- | | |
|---|--|
| 1/4 c. butter or margarine | 10 oz. pkg. frozen, sliced strawberries in syrup, thawed |
| 1 1/2 c. finely crushed vanilla wafers (about 45) | 4 c. miniature marshmallows |
| 3 oz. pkg. strawberry gelatin | 1 c. (1/2 pt.) whipping cream, whipped |
| 3/4 c. boiling water | |
| 4 oz. can Eagle Brand sweetened condensed milk (not evaporated) | |

In a small pan, melt butter, stir in cookie crumbs. Pat firmly onto bottom of a 2-quart shallow baking dish (12x7-inch). Chill until hard.

In large bowl, dissolve gelatin in boiling water, stir in milk and undrained strawberries. Fold in marshmallows and whipped cream. Pour into prepared pan. Chill for 2 hours or until set. If desired, garnish with additional whipped cream and strawberries. Refrigerate leftovers.

Bobbie Hough

Strawberry Salad or Dessert

- | | |
|-----------------------------|--------------------------------|
| 6 oz. pkg. strawberry Jello | 1 lg. pkg. frozen strawberries |
| 2 c. boiling water | 3 lg. mashed bananas |
| 1 c. cold water | 1 c. sour cream |

TOPPING:

- | | |
|-----------------------|---|
| 1 slightly beaten egg | 1 T. each of lemon & orange rind (fresh only) |
| 1 c. sugar | 2 T. lemon juice |
| | 1 c. whipping cream |

Dissolve Jello in 2 cups of boiling water, add 1 cup cold water. Add frozen strawberries, stirring until thawed. Add mashed bananas. Pour half of mixture into a 9x12-inch pan and refrigerate until set. (Keep the other half from setting up.) Spread sour cream over set layer of mixture and carefully pour partially-set remaining half of Jello mixture over the set mixture in pan. Refrigerate.

Topping: In double boiler, combine ingredients in order given, except for whipping cream. Cook until thick, and cool mixture. Fold in cream which has been whipped. Spread onto Jello mixture before serving.

Note: This is a family favorite at holiday time. Keeps well.

Fern M. Brown

Strawberry Dessert

- | | |
|---|---------------------------------|
| 3 T. sugar | 2 c. miniature marshmallows |
| 2 c. crushed pretzels
(not too fine) | 6 oz. pkg. strawberry Jello |
| 3/4 c. margarine, melted | 2 1/2 c. boiling water |
| 1/2 c. powdered sugar | 10 oz. pkg. frozen strawberries |
| 1 lg. ctn. Cool Whip | |
| 8 oz. pkg. cream cheese | |

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

Variation, Anne Ryan: May add 2 teaspoons of brown sugar to first layer. May use 1 cup of white sugar in place of powdered sugar.

Lucille Dempster

Strawberry Pretzel Dessert

FIRST PART:

- | | |
|---------------------------|--------------|
| 1 3/4 c. crushed pretzels | 1 stick oleo |
|---------------------------|--------------|

SECOND LAYER:

- | | |
|-----------------------------|----------------------------|
| 8 oz. softened cream cheese | 1 c. sifted powdered sugar |
| | 1 pt. Cool Whip |

THIRD LAYER:

- | | |
|---------------------------------|--|
| 2 (3 oz.) pkg. strawberry Jello | 1 med.-size can crushed pineapple (use juice also) |
| 2 c. hot water | |
| 1 lg. pkg. frozen strawberries | 1 1/2 c. cold water |

First Layer: Mix and press into a 9x13-inch pan. Bake at 350° for 10 minutes. Cool.

Second Layer: Mix ingredients together well. Spread over first layer and chill again.

Third Layer: Dissolve Jello in hot water. Add strawberries, pineapple and cold water. Mix and cool, then pour over second layer. Cool until firm.

Last Part: Spread Cool Whip over top and sprinkle with chopped nuts. Serves 15.

Alice Gules

Pumpkin Pie Squares

- | | |
|------------------------------------|-----------------------------------|
| 1 c. sifted flour | 2 eggs |
| 1/2 c. brown sugar, firmly packed | 3/4 c. sugar |
| 1/2 c. quick-cooking rolled oats | 1/2 tsp. salt |
| 1/2 c. butter or regular margarine | 1 tsp. ground cinnamon |
| 1 lb. can pumpkin (2 c.) | 1 tsp. ground ginger |
| 13 1/2 oz. can evaporated milk | 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 13x9x2-inch pan. Bake in a 350° oven for 15 minutes. Combine pumpkin, evaporated milk, eggs, sugar, salt, cinnamon, ginger and cloves in bowl, blending well. Pour into baked crust and continue baking for 20 minutes. For 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. Makes 12 generous servings.

Joyce Brown Delbridge

Strawberry Charlotte Russe

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

Cut jelly roll into 1/2-inch slices. Arrange slices over bottom of oiled 9x12-inch baking dish. Dissolve gelatin in hot water, add marshmallows, stir until dissolved. Add strawberries and lemon juice, chill until 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 jelly roll. Chill until firm. Makes 12 servings.

Ruth Lewer

He who leaves God out of his reasoning does not know how to count.

*Give some attention to the interruptions on the journey of life.
They may be God's way of keeping you on the right road.*

Grandma Guyett's Ice Cream

2 qt. milk	3 eggs (well beaten)
1 qt. half & half	4 junket tablets, dissolved in 1 T. water
2 c. sugar	
2 T. vanilla	

Heat milk, sugar and vanilla to lukewarm. Stir in dissolved junket and let stand until set. Will look like clabbered milk. Put in freezer container and add eggs and half & half. Freeze. Makes 1 gallon.

Beverly Krueger (Guyett)

Homemade Freezer Ice Cream

5 eggs	3 T. vanilla
1 1/2 c. white sugar	1 1/2 c. cream
1/2 c. white syrup	2 pt. half & half
dash of salt	

Beat eggs, vanilla, syrup, salt and vanilla together; heat well. Add cream and milk. Pour in freezer container (stir in a little milk, if needed). Freeze as per freezer instructions.

Lois Erixon

Rich Chocolate Ice Cream

3/4 c. sugar	2 egg yolks, slightly beaten
2/3 c. unsweetened cocoa	2 c. heavy cream
2 T. cornstarch	1 1/2 tsp. vanilla
1/8 tsp. salt	3/4 c. slivered almonds, toasted (opt.)
2 c. milk	
1/3 c. light corn syrup	

In a 3-quart saucepan, stir together, sugar, cocoa, cornstarch, and salt. Gradually stir in milk until smooth. Stir in corn syrup and egg yolks. Stirring constantly, bring mixture to a boil over medium heat, and boil 1 minute. Pour into large bowl, cover surface with plastic wrap. Refrigerate at least 2 hours or until chilled. Stir in cream and vanilla. Freeze in a 2-quart electric or hand-crank freezer, following manufacturer's directions. If desired, stir in almonds. Cover and freeze several hours or until firm. Makes 2-quarts.

Note: I double this recipe for my 1-gallon ice cream freezer.

Pat Bates

Hot Fudge Sauce

14 1/2 oz. can evaporated milk
 2 c. sugar
 4 oz. unsweetened chocolate
 1/4 c. butter or margarine
 1 tsp. vanilla
 1/4 tsp. salt

Heat milk and sugar to a rolling boil, stirring constantly. Boil for 1 more minute; add chocolate, stirring until it is melted. Beat over heat until smooth. If it appears curdled, just beat vigorously until smooth. Remove from heat and blend in butter, vanilla and salt. Makes 3 cups.

Doris Pople

Chocolate Sauce

1 c. corn syrup
 2 sq. unsweetened chocolate
 1 c. boiling water

Heat the corn syrup and add the chocolate, stir until the chocolate is melted. Add the boiling water and cook until thick.

Note: This can be served on ice cream, either hot or cold.

Dorothy Roe

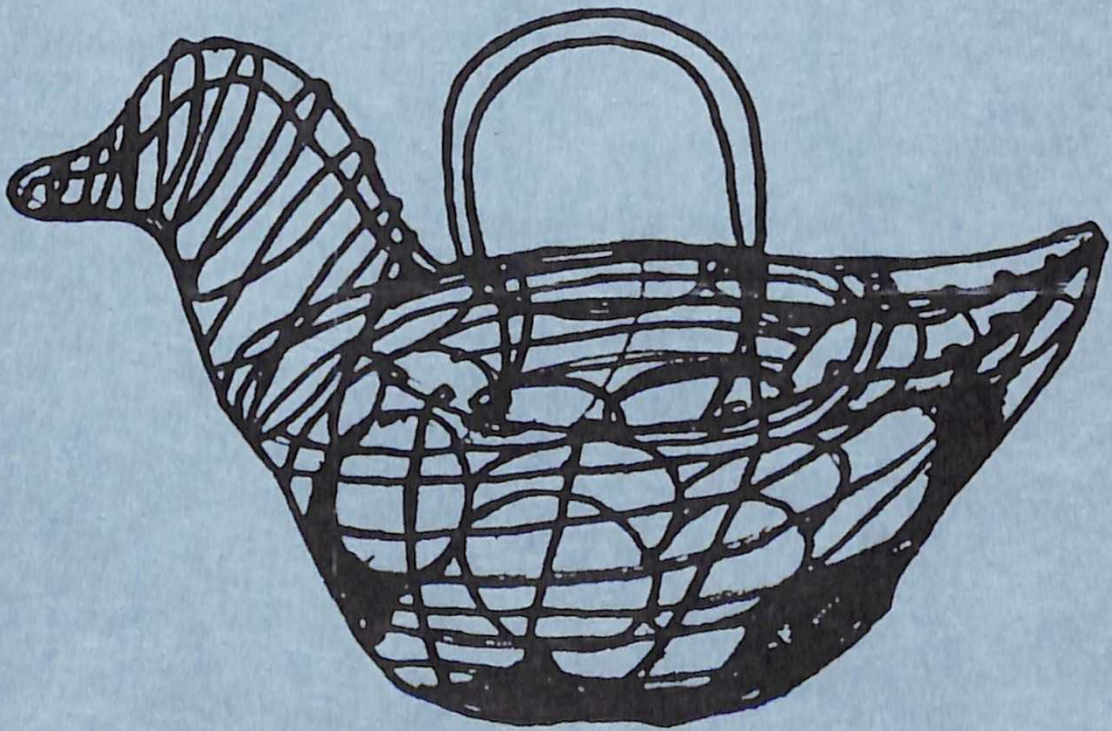
Tina's Apple Cobbler

12 T. butter
 2 c. peeled & sliced tart apples
 3/4 tsp. salt
 3/4 c. sugar
 1/2 c. milk
 1 egg
 1 1/2 c. flour
 2 tsp. baking powder

Preheat oven to 375°. Melt 4 tablespoons butter and put into an 8-inch square pan. Arrange apples over butter. Mix 1/4 teaspoon of the salt and 1/4 cup of sugar, sprinkle evenly over apples and set aside. Melt rest of the butter in a small pan, remove from heat, add milk and egg; beat well. Mix flour, baking powder, the remaining half cup of sugar and rest of salt in bowl. Stir in milk and egg mixture, beat until smooth. Pour over apples and bake for about 30 minutes or until toothpick comes out clean. Serve in squares, fruit side up, plain or with cream, ice cream or whipped topping.

Sally Givens

**In the
Beginning**



Egg Hints

- To preserve leftover egg yolks for future use, place them into a small bowl and add two tablespoons of salad oil. Then put into refrigerator. The egg yolks will remain soft and fresh, and egg yolks kept in this way can be used in many ways.
- You may determine the age of an egg by placing it in the bottom of a bowl of cold water. If it lays on its side, it is strictly fresh. If it stands at an angle, it is at least three days old; and ten days old if it stands on end.
- When you cook eggs in the shell, put a big teaspoon of salt in the water. Then the shells won't crack.
- A tablespoon of vinegar added to the water when poaching eggs will help set the whites so they will not spread.
- When cooking eggs, it helps prevent cracking if you wet the shells in cold water before placing them in boiling water.
- Add a little vinegar to the water when an egg cracks during boiling. It will help seal the egg.
- Meringue will not shrink if you spread it on the pie so that it touches the crust on each side and bake it in a moderate oven.
- Set eggs in pan of warm water before using, as this releases all white from shells.
- To keep egg yolks from crumbling when slicing hard-cooked eggs, wet the knife before each cut.
- Egg whites for meringue should be set out at room temperature before beating. Then they can be beaten to greater volume.

Eggs & Breakfast

Breakfast Casserole

- | | |
|------------------------------------|-------------------------------------|
| 1 lb. sausage | 1 tsp. salt |
| 1 1/2 c. cheddar cheese,
grated | 6 slices white bread
(no crusts) |
| 2 c. half & half cream | 5 eggs |
| 1 tsp. dry mustard | soft butter |

Brown sausage and drain. Trim crusts from bread. Butter bread. Cut in cubes and place in a 9x12-inch Pyrex casserole. Sprinkle sausage and grated cheese over bread cubes. Combine all other ingredients and pour over bread. Chill 8 hours or overnight. Bake at 350° for 45 to 55 minutes. Serves 10 or 12.

For a brunch dish -- chopped onions and/or green peppers may be added.

Hazel Knouse

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. Serves 10 or 12.

Dorothy M. Lininger

Devil Island Eggs

- | | |
|--|--|
| 12 hard-boiled eggs | 2/3 c. Kraft Thousand
Island dressing |
| 4 crisply cooked bacon
slices or 5 tsp. Bits O' Bacon | |

Cut eggs in half and mash the yolks; add bacon and dressing. May garnish with pimentos or stuffed olives.

Leta Tripp

Baked Eggs

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

Eggs Baked in Cheese Sauce

- | | |
|-----------------|-----------------------------|
| 1/4 c. butter | 2 c. milk |
| 1/4 c. flour | 1/2 c. grated sharp cheddar |
| 1/2 tsp. salt | 4 eggs |
| 1/8 tsp. pepper | |

Prepare a sauce of the butter, flour, seasonings and milk. Add cheese and stir until melted. Pour cheese sauce into greased baking dish and let cool slightly to thicken. Make 4 hollows in sauce with back of spoon and break 1 egg into each. Season eggs, cover and bake in moderate oven (350°) until eggs are firm. Serves 4.

A dish about 7x1 1/2-inches or small ramekins or custard cups for individual service may be used.

Ernest Meyers

Egg Casserole for Breakfast

- | | |
|----------------------------|-----------------------------|
| 16 slices of bread | 1/2 c. oleo or butter |
| 2 c. grated cheddar cheese | 1/2 c. crushed potato chips |
| 6 eggs | 10 slices (thin) ham |
| 3 c. milk | 1/2 tsp. salt |
| 1/2 tsp. mustard | |

Cut crust off all 16 slices of bread. Put 8 slices of bread in bottom of greased Pyrex pan. On top add layer of thin-sliced ham then layer of grated cheddar cheese. Put other 8 slices of bread on cheese. Cover with Saran Wrap and refrigerate overnight. In the morning beat 6 eggs and 3 cups of milk. Add 1/2 teaspoon of dry mustard and 1/2 teaspoon salt. Pour over bread. Top with 1/2 cup crushed potato chips and 1/2 cup of melted butter or oleo. Bake at 325° for 60 minutes.

Mary Lou Hurley

Eggs Baked in Potatoes

3 lg. potatoes
3 T. butter
1/2 tsp. salt

1/2 tsp. pepper
4 T. hot milk
6 eggs

Scrub and dry potatoes. Bake in hot oven (425° to 450°) until tender, about 45 minutes. Cut into halves and scoop out potatoes, being careful not to break skin. Mash potatoes; add butter, salt, pepper and milk. Beat until light and fluffy. Fill potato shells, leaving a hollow in each. Place an egg in each hollow. Season with additional salt and pepper and bake in moderate oven (350°) until eggs are firm. Serves 6. *Ernest Meyers*

Stuffed Eggs Au Gratin

1/2 tsp. onion salt
1/2 tsp. Worcestershire
sauce
1 tsp. dry mustard
2 1/4 oz. can deviled ham
2 T. (rounded) mayonnaise

1 can cream of celery soup
2/3 c. milk
1 pkg. shredded cheese*
8 eggs
1 T. dry parsley

Hard-cook eggs. Cut eggs in half lengthwise. Remove yolks and put in small bowl. Mash yolks, mix with onion salt, mustard, parsley, deviled ham, and mayonnaise. Fill egg whites with this mixture. Mix soup, milk, and 1/2 the cheese. Place eggs in an 8x8x2-inch pan and pour the cream mixture into the baking dish around the eggs. Sprinkle top of casserole with balance of cheese, cover with foil. Chill. Let stand 30 minutes. Bake 30 minutes at 350°.

*Can be American or cheddar.

Frances Aten

Quiche Lorraine

STEP 1:

9" unbaked pie shell

STEP 2:

8 slices diced, cooked
bacon
1/2 lb. Swiss cheese,
shredded

1 T. flour
1/2 tsp. salt
dash nutmeg
3 eggs, beaten
1 3/4 c. milk

Step 1: Bake for 7 minutes at 450°. Remove and cool.

Step 2: Reserve 2 tablespoons bacon; put remainder in shell. Add cheese. Combine remaining ingredients and pour over bacon and cheese. Sprinkle with remaining bacon. Bake 35 to 40 minutes at 325°. Cool 10 to 15 minutes and serve.

Walter Hanson

Scrambled Egg Casserole

2 doz. eggs	1 sm. can mushroom pieces
1/2 c. milk	2 cans cream of mushroom soup
1/2 c. margarine	1/2 soup can of milk
8 slices bacon, fried & crumbled	8 oz. grated cheese
1/2 c. cooked onion	

Beat eggs and milk. Add melted margarine and cook. Put eggs in a 9x13-inch pan, put crumbled bacon, onions and mushrooms over eggs. Mix soup and milk and pour over eggs. Cover and refrigerate overnight. In the morning, add cheese. Cover and bake at 250° for 50 minutes. Serves 12 to 15. Serve with muffins.

Can substitute sausage for bacon.

Helen Iden

Oven Omelet

12 slices bacon	8 eggs, beaten
6 slices cheese	1 c. milk

Cook bacon. Drain, curl one slice, chop 5 slices. Leave others whole. Cut cheese slices in half. Arrange in lightly greased 9-inch pie pan. Beat together eggs and milk, add chopped bacon. Pour over cheese and bake in preheated 350° oven for 30 minutes. Put bacon curl in middle, surround by whole slices. Bake 10 minutes longer. Let stand 5 minutes before cutting pie shape. Serves 5 or 6.

Dorothy M. Linger

Puffy Oven-Baked Omelet

1/2 tsp. salt*	1/2 c. low-fat cottage cheese
4 egg whites	
2 egg yolks	1 T. polyunsaturated oil

Add salt to the egg whites and beat until stiff. In another bowl, combine yolks and cottage cheese, beat until smooth. Fold in the egg whites. Oil the inside of an oven-proof non-stick skillet or shallow flame-proof baking dish. Add the egg mixture and cook on top of stove until the underside is lightly browned. Then place in a preheated oven at 400° and bake until omelet is puffy and brown. Serves 2. 140 calories each.

*You may use salt substitute if you need to. *Margaret Ord*

*Lord, when we're wrong
make us willing to change.*

*When we're right
make us easy to live with*

--Peter Marshall--

Sausage Scramble

1/2 lb. pork sausage
2 med. potatoes, diced
4 eggs

2 T. milk
1/2 tsp. salt

Sauté sausage and crumble. Drain fat if necessary. Add potatoes and toss to coat with drippings. Cover and cook until potatoes are tender, about 20 minutes; stir occasionally. Beat eggs, milk and salt. Stir into potato mixture and cook as for scrambled eggs, until eggs are set. Serve immediately. Serves 4.

Cindy Lakatos

Blueberry Sauce

1/2 c. sugar
2 c. blueberries
1/2 c. water

2 tsp. cornstarch
1 tsp. lemon juice
dash salt

Combine sugar, cornstarch and salt. Stir in water. Add blueberries. Bring to a boil and simmer until clear and thickened. Remove from heat and add lemon juice.

Great over pancakes or waffles.

Gay Givens



Fruits of the Field



Candy Thermometer Chart

<u>Product</u>	<u>Test in Cold Water</u>	<u>Degrees F. on Candy Thermometer</u>
Fudge, Penocha, Fondant	Soft Ball (holds shape)	234° - 238°
Caramels	Firm Ball (holds shape unless pressed)	242° - 248°
Divinity, Taffy, Caramel Corn, Nougat	Hard Ball (holds shape yet pliable)	250° - 266°
Butterscotch, English Toffee	Soft Crack (separates into soft threads)	270° - 290°
Brittles, Glacé	Hard Crack (separates into hard and brittle threads)	300° - 310°

Candy Hints

When humidity is high, cook candy 1-2 degrees higher.

To check candy thermometer: Dip in boiling water. If thermometer does not register 212°, add or subtract same number of degrees in recipe.

To keep dipping chocolate liquid, use double boiler.

Chocolate that becomes stiff when melting can be thinned by adding vegetable shortening or oil.

To avoid sugar crystals in your candy, don't reuse your stirring spoon once the mixture has started to cook.

Keep close watch of candy last moments of cooking, as temperature rises fast after 220°F.

Never store chocolate in a damp place, as it doesn't melt properly once moisture gets into it.

Overcooked candy or fudge that doesn't set can be remedied by adding 1/4 to 1/3 cup of milk or water carefully. Thermometer will drop a few degrees below the desired temperature. Continue cooking until back to proper temperature.

To keep candy from boiling over, use a large pan and wipe down sides with damp cloth.

"Repair" fudge that is too stiff by kneading to soften, then shape into roll and slice.

Pies & Candy

Strawberry Glaze Pie

9" pastry shell, baked and 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 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

Angel Food Pie

1 1/4 c. white sugar	2 c. boiling water
pinch of salt	1 tsp. vanilla
2 rounded T. cornstarch (or 1 T. cornstarch & 2 1/2 T. flour)	1 baked pie shell
3 egg whites	

Pour dry ingredients into the boiling water, stir and cook until clear and thick. While hot stir in 3 stiffly beaten egg whites. Beat until creamy, then add vanilla. Pour into a baked pie shell (9-inch). Cover with whipped cream and nutmeats. Very light dessert.

Hazel Baker

*Do all the good you can,
By all the means you can,
In all the ways you can,
In all the places you can,
At all the times you can,
To all the people you can,
As long as ever you can.*

--John Wesley--

Crumb Crust Apple Pie

9" unbaked crust	2 T. lemon juice
3 to 4 lg. baking apples (about 2 1/2 lb.)	1/2 c. white sugar
1/2 tsp. nutmeg	1/2 c. oleo
1/2 c. white sugar	1/2 c. flour
2 T. flour	

Prepare and slice apples (not too thin). Combine nutmeg, 1/2 cup sugar and 2 tablespoons flour. Sprinkle over apple slices and toss to coat. Spoon into pie shell and sprinkle with lemon juice. Combine sugar, oleo and flour. Cut with 2 knives until well mixed. Sprinkle this over apples. Slide into large brown paper bag. Fold open end over twice and fasten with paper clips. Place on cookie sheet and bake at 350° for 1 hour. Split bag and remove pie and let cool.

Be sure oven is not over-heated as this bag will burn.

Leta Tripp

Banana Cream Pie

2 c. milk	1/4 tsp. salt
3 T. flour	2 egg yolks
1 T. cornstarch	1 tsp. vanilla
1/2 c. sugar	

Scald milk. Combine flour, cornstarch, sugar and salt. Mix together. Add to scalded milk. Cook 15 minutes, stirring constantly. Beat egg yolks. Add to mixture and cook 1 minute longer. Cool and add vanilla. Arrange 2 thinly sliced bananas in a baked pie shell. Pour in filling and top with meringue. Bake at 350° for 15 minutes, or until brown.

Lakeine Crouse

Blueberry Pie

1 pt. blueberries	1/8 tsp. cinnamon
2 T. cornstarch	3 egg whites
3 egg yolks	3 T. lemon juice
dash salt	6 T. sugar
1/2 tsp. butter	1 baked pie shell
1 c. sugar	

Wash berries and put in saucepan. Stir in sugar and cornstarch. Beat egg yolks and add salt, lemon juice and butter and add to other mixture. Cook over low heat until thick. Cool slightly. Make meringue by beating egg whites until stiff, slowly add 6 tablespoons sugar and beat well. Pour berry mixture into baked 9-inch pie shell and top with meringue. Bake at 350° for 15 minutes or until brown.

Elma Alter

Bishop's Chocolate Pie

- | | |
|--------------------------------------|------------------------|
| 1 sm. pkg. Instant vanilla pudding | 2 c. vanilla ice cream |
| 1 sm. pkg. Instant chocolate pudding | 2 c. milk |

Mix (approximately 3 minutes) until ice cream is melted. Pour into graham cracker crust. Top with Cool Whip and Hershey chocolate bar shavings. Chill at least one hour before serving.

Nancy Hemmingsen

Chocolate Cookie Apricot Pie

- | | |
|---------------------|--|
| 1/2 lb. butter | 1/2 lb. chocolate sandwich cookies (Oreos) |
| 1 c. powdered sugar | 2 eggs, separated |
| 1 c. dried apricots | 1 c. whipping cream |

Crush cookies and save 1/2 of crumbs for topping. Place remaining crumbs in a 9-inch pie pan. Press down firmly. Cream butter, sugar; add egg yolks. Fold in beaten egg whites. Spread on top of crumbs, cook apricots and mash; cool. Spread cooled apricots (can substitute Cool Whip). Cover with rest of crumbs. Let stand overnight or at least 12 hours before serving. Rich--only need small servings. *Della Dahlin (Lois Riley's mother)*

Best Cherry Pie

- | | |
|---|--|
| pastry for double crust | 3 1/2 c. (two 1-lb. cans) drained red sour pitted cherries |
| 3/4 c. sugar | 1 T. butter or margarine |
| 3 T. reg. flour | 1/2 tsp. almond extract, if desired |
| 3 T. tapioca | |
| 1/8 tsp. salt | |
| 1/4 c. cherry juice | |
| few drops red food coloring, if desired | |

Blend sugar, flour and salt in a medium saucepan. Blend in cherry juice and red food coloring. Add cherries; cook and stir over medium heat until mixture has boiled 1 minute. Remove from heat, stir in butter and almond extract. Set aside to cool while you mix and roll crust. Pour filling into a pastry-lined 9-inch pie plate. Cover with top crust; seal and flute edge. Cut slits for escape of steam. Bake at 400° for about 30 minutes, until desired brownness.

(Extra filling tastes great on vanilla ice cream!)

Kay Roberts Mesner

Custard Pie

9" unbaked pie crust	1/4 tsp. nutmeg
3 eggs, beaten	1 tsp. vanilla
2 1/2 c. warm milk	1/2 tsp. salt
6 T. sugar	

Rub bottom of pie crust with a little egg white or a little melted butter. Mix all ingredients together and put into pie shell. Bake at 400° until inserted knife comes out clean. *Elma Alter*

Lemon Pie

1 c. sugar	1 1/2 c. boiling water
2 T. flour	2 egg yolks
2 T. cornstarch	juice & grated rind of 1 lemon
1/8 tsp. salt	1 tsp. butter

MERINGUE:

2 egg whites	1/2 tsp. vanilla
4 T. sugar	

Place dry ingredients in top of double boiler or heavy pan and add boiling water slowly, stirring to prevent lumps. Cook until mixture begins to thicken. Slowly add beaten egg yolks, lemon juice and rind. Cook until thickened. Remove from heat and mix in butter. Pour in 8 or 9-inch pre-baked pie crust. Top with meringue.

Meringue: Beat egg whites. Fold in gradually sugar and vanilla. Place on top of pie. Bake in 325° oven 25 minutes or until brown. *Fern Livingston*

Mincemeat

4 lb. beef, cooked	10 tsp. cinnamon
9 lb. apples	1 tsp. pepper
1 1/2 lb. suet	6 T. salt
5 lb. sugar	3 c. vinegar
3 lb. raisins	2 can sour cherries
3 tsp. ground cloves	3 c. vinegar

Cook meat; grind. Peel apples; grind. Grind suet. Mix all together and cook till suet is melted. Makes about 7 quarts. Freeze. *Beverly Knott*

Pineapple Pie

- | | |
|------------------------|--------------|
| 1 c. crushed pineapple | 1/2 c. sugar |
| 2 T. butter | 1 T. flour |
| 1 c. sweet cream | 1 egg |

Prepare double crust recipe of your choice.

Beat egg, add sugar and cream. Add melted butter. Mix with flour and a little cream. Add to mixture. Add pineapple last. Bake as an apple pie with two crusts for 1/2 hour at 425°.

Madge Trede

Pineapple Mallow Pie

- | | |
|--------------------------------------|--------------------------|
| 9" baked pie shell | 1 T. lemon juice |
| 24 lg. marshmallows | 1 1/2 c. whipping cream, |
| 1 c. crushed pineapple,
undrained | whipped |

Heat in saucepan over medium heat, the marshmallows, pineapple and lemon juice. Stir constantly just until marshmallows are melted. Chill until partially set. Fold in whipped cream. Pile into baked pie shell. Top with chopped toasted almonds. Chill until set, 2 to 3 hours.

Juanita Dick

Sea Breeze Pineapple Lattice Pie

- | | |
|--------------------------------------|-----------------------------------|
| 1/2 c. sugar | 1/2 c. canned pineapple
juice |
| 3 T. cornstarch | 2 T. butter |
| 1/4 tsp. salt | pastry for 9" double crust
pie |
| 1 lb. 4 oz. can crushed
pineapple | |

Blend together sugar, cornstarch and salt. Stir in undrained crushed pineapple and pineapple juice. Cook, stirring, over moderate heat until mixture thickens. Stir in butter. Remove from heat and cool about 5 minutes. Turn into pastry-lined 9-inch pie pan. To make lattice top, lay wide pastry strips across filled pie, about 1-inch apart. Weave with remaining strips to create lattice effect. Fold lower crust up and over pastry strips. Press to seal, flute edges. Bake below oven center, in hot oven (425°) for 30 to 35 minutes.

Nancy Hemmingsen

Religion is meant to be bread for daily use, not cake for special occasions.

Impossible Pumpkin Pie

3/4 c. sugar	2 eggs
1/2 c. Bisquick	16 oz. pumpkin
2 T. oleo or butter	2 1/2 tsp. pie spice
13 oz. can evaporated milk	2 tsp. vanilla

Preheat oven to 350°. Beat all ingredients until smooth, 1 minute on high. Pour into greased 9 1/2-inch pie plate and bake for 50 to 55 minutes until knife comes out clean.

Marjorie Kobs

Pumpkin Pie

1 lg. can pumpkin	4 eggs, beaten
1 qt. milk (7 oz. can of condensed milk, add milk to make 1 qt.)	1 T. cinnamon
1 1/2 c. sugar	1/2 tsp. nutmeg
	pinch of salt

Beat eggs. Add pumpkin, milk, sugar and spices. Mix well. Pour into pie crusts. Makes 2 large pies or 3 small pies. Bake in hot oven (450°) 10 minutes, then in moderate oven (325°) about 45 minutes, or until mixture does not adhere to knife.

Mrs. Edward J. Brock

Raisin Creme Pie

1 c. sugar	1 c. raisins
1 c. milk	1 T. butter
1 T. flour	1/2 tsp. vanilla
2 egg yolks	

PIE CRUST:

1 1/2 c. flour	1/4 c. water
1/2 c. Crisco	

Pie Crust: Mix ingredients well. Roll out, put into pie pan and prick. Bake at 400° till lightly browned.

Mix sugar and flour. Stir in milk and egg yolks. Mix well. Add raisins. Cook, stirring constantly, over medium heat until thick. Remove from heat and stir in butter and vanilla. Cool slightly before pouring into baked pie shell. Cover with meringue and brown.

Kathryn M. Sealock

*Sometimes I cannot seem to see the wisdom of God's way,
and yet I trust His loving hand to guide me through the day.*

Sour Cream Raisin Pie

- | | |
|------------------|-----------------|
| 2 1/2 c. raisins | 2 eggs, beaten |
| 1 c. sugar | 1 c. sour cream |
| 2 1/2 T. flour | 1/2 tsp. nutmeg |
| 1 1/4 c. water | |

In saucepan cook raisins, sugar, flour and water until it boils and thickens. Remove from heat, add eggs. Cool. Add sour cream and nutmeg. Use favorite pie crust recipe for 2 crust pie. Bake at 450° for 10 to 15 minutes. Reduce heat to 350°. Bake for an additional 30 to 35 minutes. Makes a full 9-inch pie.

Betty Ryan

Rhubarb Pie

- | | |
|--|----------------------|
| 2 1/2 c. rhubarb, cut in
small pieces | 1/2 stick oleo |
| 1 1/2 c. sugar | 2 eggs |
| 1 T. flour | 8" unbaked pie shell |
| 2 T. vanilla pudding powder | |

Mix sugar and oleo until smooth. Add eggs and beat. Next add flour and vanilla pudding powder and beat. Last, stir in cut-up rhubarb. Pour in pie shell and bake at 350° for 15 minutes. Reduce heat to 325° and bake 30 to 35 minutes or until knife comes out clean.

Lois Morrison

Rhubarb Strawberry Pie

- | | |
|-------------------|------------------------------------|
| 2 c. raw rhubarb | 3 oz. strawberry Jello |
| 1 c. sugar | 1 baked or graham cracker
crust |
| 1 env. Dream Whip | |

Cook raw rhubarb and sugar together until done and soft. Add box of Jello. Let cool. Prepare Dream Whip as on package. Add to cold rhubarb mixture. Mix well. Place in shell and chill.

Fern Livingston

Strawberry Pie

- | | |
|---------------------------------------|-----------------------|
| 1 qt. berries (fresh
strawberries) | 2 T. cornstarch |
| 1 c. water | 1 c. sugar |
| | 3 T. strawberry Jello |
| | 1 baked pie shell |

Cook water, cornstarch and sugar until clear. Before removing from stove add strawberry Jello. Cool mixture, stir in strawberries. Pour into baked pie shell. Serve with Cool Whip or ice cream.

Jeannette Meyers

Soda Cracker Pie

(mock apple pie)

- | | |
|----------------------------|-------------------------------|
| 1 1/2 c. water | drops of butter or oleo |
| 1 1/2 c. sugar | 1/2 tsp. nutmeg |
| 1 1/2 tsp. cream of tartar | one recipe for a double crust |
| 12 soda crackers | |
| 1 tsp. cinnamon | |

Bring water, sugar and cream of tartar to a boil, but do not boil. Cool and set aside. Break 12 crackers in pie crust. Sprinkle spices on top. Add drops of butter or oleo. Pour cooled liquid over crackers. Add top crust. Bake 30 to 40 minutes at 350°.

Mrs. Edward J. Brock

Sweet Potato or Squash Pie

- | | |
|---|----------------------|
| 1 3/4 c. strained, cooked, mashed sweet potatoes, yams, or buttercup, hubbard or butternut squash | 1 c. sugar |
| 1 tsp. salt | 1 tsp. cinnamon |
| 1 1/2 c. milk | 1/2 tsp. nutmeg |
| 3 eggs | 1/2 tsp. ginger |
| | 1 T. melted butter |
| | 9" unbaked pie shell |

Heat oven to 425°. Beat all ingredients together with rotary beater. Pour into pie shell. Bake 45 to 55 minutes, or until knife inserted 1-inch from side of filling comes out clean. Center will set as pie cools.

This pie has a lighter and milder flavor than traditional pumpkin, for a change of taste.

Doris Pople

Vinegar Pie

- | | |
|------------------------------------|----------------------|
| 4 eggs | 1 tsp. vanilla |
| 1 1/2 c. sugar | 9" unbaked pie shell |
| 1/4 c. butter or margarine, melted | |
| 1 1/2 T. vinegar | |

Preheat oven to 350°. In a large bowl combine eggs, sugar, butter, vinegar and vanilla. Mix well. Pour into pie shell. Bake until firm, about 45 to 50 minutes. Cool on a rack. Serve garnished with chopped nuts or whipped cream, if desired.

Grace Butler

She who begins the day without God makes a false start and stumbles at the very beginning.

Meringue For Pies

1 T. cornstarch	6 T. sugar
2 T. cold water	pinch of salt
1/2 c. boiling water	1 tsp. vanilla
3 egg whites	

Mix the cornstarch and cold water. Add the boiling water and cook till clear, stirring; cool. Beat egg whites till stiff. Gradually add the sugar, salt and vanilla. Fold in cornstarch mixture slowly. Bake in a 350° oven till browned.

Jean Guyett

Pie Crust

(9-inch double-crust pie)

2 c. flour	pinch of salt
1 c. Crisco shortening	4 T. ice water

Mix flour and salt with 1/2 of shortening, use a pastry blender until it is like corn meal. Then add rest of shortening, leaving it in larger flakes. Add just 4 tablespoons of ice water--no more. Stir together with a fork. Roll out on a floured pastry cloth.

Bernice A. Heck

Flaky Pie Crust

BASIC MIX:

12 1/2 c. all-purpose flour	5 c. Crisco
2 T. salt	

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 egg, beaten
1/4 c. ice water	1 T. white vinegar

Crumble pie mix if frozen in medium bowl. In 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. Makes double crust or 2 single crusts (9-inch).

Lois Riley

Be careful how you live, you may be the only Bible that some people read.

Never-Fail Pie Crust

- | | |
|----------------------------------|-----------------|
| 3 c. flour | 1 T. vinegar |
| 1 tsp. salt | 6 T. cold water |
| 1 c. lard or 1 1/3 c. shortening | 1 egg |

Mix together with pastry blender the flour, salt and shortening till fine. Beat together the vinegar, water and egg. Add to the first mixture. This will keep in refrigerator several weeks.

Jean Guyett

Caramels

- | | |
|--------------------------------|---------------------------|
| 2 c. whipping cream | 1 c. milk |
| 2 c. white sugar | 1 1/3 c. white Karo syrup |
| 1 tsp. vanilla | 1/2 tsp. salt |
| 1 c. pecan meats or other nuts | |

Mix whipping cream and milk together. Take 1 cup of this mixture and mix in the 2 cups of white sugar and syrup. Cook to soft ball (234°). Add another cup of cream and milk mixture and cook to soft ball. Add cream and milk mixture and cook to firm ball (242°). Add vanilla, salt and nuts. Pour into buttered 10x10-inch pan. Cool, cut and wrap.

Ruby Bird

Caramels

(Soft)

- | | |
|---------------------|--|
| 1 c. butter or oleo | 1/2 c. white syrup |
| 1 c. brown sugar | 2/3 c. Borden's sweetened condensed milk |

Mix together and boil to soft ball stage. Add 1 teaspoon vanilla and 1/2 cup chopped walnuts. Put in buttered pan. Cool and cut into squares. If you want chocolate covered caramels, separate the caramels and put on cookie sheet. I put in freezer for 1 hour and then dip each square into melted chocolate. To double this recipe, one can Borden's sweetened condensed milk is just the right amount.

We like them--easy to make.

Lois Erixson

Kibbles-in-bits

- | | |
|------------------------|---------------------------|
| 1 stick oleo | 1 c. chunky peanut butter |
| 12 oz. chocolate chips | |

Melt in microwave oven. Pour over 1 box of Crispix cereal in a large bowl with a lid. Add 2 cups powdered sugar. Put lid on and shake until coated.

Peggy Hood (Guyett)

Chocolate Covered Orange Peel

4 lg. oranges
cold water

sugar
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. Makes about a pound.

Jack Dempster

Date Candy Roll

1 lb. graham crackers,
rolled into crumbs

1 lb. marshmallows, cut up

1 lb. cut-up dates

1 c. nutmeats, chopped

1 c. whipped cream

Mix well and form into roll. You may use a little milk to moisten. Put loaf into refrigerator to cool. Slice and serve.

Harold Pople

Never-Fail Divinity

2 c. white sugar

1/2 c. water

1/3 c. white syrup

1 lg. egg white

pinch salt

1 tsp. vanilla

Cook sugar, water and syrup until soft ball stage. Slowly pour half of syrup into beaten egg white, mixing constantly and add vanilla and continue beating slowly. Return the rest of syrup to burner and continue cooking until hard crack stage. Immediately and slowly pour the rest into the first mixture and continue mixing until the mixture loses its shiny appearance and holds peak. Drop by spoon onto a greased cookie sheet. Makes 20 to 25 pieces.

Optional: May add 1/2 cup nutmeats or 1/2 cup crushed peppermint candy or top with nutmeats.

Alyce Duke

Behold, I stand at the door and knock; if any man hear my voice and open the door, I will come unto him, and will sup with him, and he with me. Revelations 3:20

Adaptable Fudge

2 c. sugar	2 or 3 T. cocoa (your personal taste)
1/2 c. (1 stick) butter or margarine	1/4 tsp. salt
1/2 c. milk	1 tsp. vanilla
1/4 c. white corn syrup	1/2 c. chopped nuts (opt.)

Combine the first six ingredients into a large saucepan. Bring to a boil, stirring constantly. Cook to 233° on a candy thermometer, or for seven minutes after the mixture has reached a rolling boil. Remove from heat, add vanilla and beat until it begins to thicken and loses its gloss. Add nuts. Drop by teaspoons on waxed paper or pour into buttered pan and score when cool. Makes 16 to 20 pieces.

Variations: For white fudge, omit cocoa. Candied fruit may be added. For penuchi, substitute brown sugar for white and omit cocoa; cook to 234°.

When making penuchi with this recipe, it works better to let the candy stand overnight in the pan, then score into pieces. It may appear that it won't harden, but usually letting it stand overnight does the trick.

Fern M. Brown

Granola

4 c. (1 sm. box) old fashioned rolled oats	1 c. raw sunflower seeds
1/2 c. wheat germ	1 c. unsweetened coconut
1/2 c. sesame seeds	1/2 c. honey
1 c. bran	1 tsp. vanilla
1/2 c. oil	

Mix dry ingredients. Mix honey, oil and vanilla. Heat and add to dry ingredients, and stir well. Turn into a 9x13-inch Pyrex dish and bake at 350° for 30 minutes. Stir every 10 minutes. Can add cinnamon and/or nutmeg to taste.

Joy Givens

Knox Blox

4 env. Knox unflavored gelatine	4 c. boiling water
3 (3 oz.) pkg. flavored gelatin	

In large bowl mix Knox gelatine with fruit flavored gelatin. Add boiling water and stir until gelatine is completely dissolved. Pour into 9x13-inch pan. Chill until firm. To serve cut into 1-inch squares. Makes about 9 dozen blox.

These can be set out on counter for the youngsters when they come home from school. They do not melt down.

Sue Palmer

Marshmallow Cream Fudge

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

In 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*

Party Mints

- | | |
|---|--|
| 2 1/2 c. powdered sugar | 1/4 to 1/2 tsp. mint or other
flavoring |
| 3 oz. pkg. cream cheese,
at room temp. | food coloring as desired |

Combine ingredients and knead well. Roll into little balls. Dip each ball into granulated sugar and press into mint molds. Press out onto waxed paper. Let mints dry overnight before storing. Mints can be frozen for later use. *Julie Nuzum, Vera Cooney*

Snack Nuts

- | | |
|-------------------|--------------------------|
| 1 lb. raw peanuts | 1/2 c. water |
| 1 c. sugar | 1/8 tsp. maple flavoring |

Cook in electric skillet until dry. Put on cookie sheet and bake at 350° for 1/2 hour, stirring several times.

Beverly Krueger (Guyett)

Peanut Butter Balls

- | | |
|----------------------|---------------------|
| 1/2 c. butter (oleo) | 3 c. Rice Krispies |
| 2 c. peanut butter | 3 c. powdered sugar |

COATING:

- | | |
|--------------------|-----------------------------|
| 1/2 block paraffin | 12 oz. pkg. chocolate chips |
|--------------------|-----------------------------|

Mix the first four ingredients and make into balls and let stand in refrigerator overnight. Melt paraffin and chocolate chips. Dip with tongs. *Madge Trede*

Peanut Butter Fudge

- | | |
|---------------------------------------|--------------------------------|
| 3 c. white sugar | 7 oz. jar marshmallow
creme |
| 1/4 c. margarine | 1 c. chopped nuts |
| 2/3 c. evaporated milk
(5 oz. can) | 1 tsp. vanilla |
| 12 oz. jar peanut butter | |

Mix sugar, margarine and milk in a heavy 3-quart saucepan. Cook at medium heat to 234°, stirring constantly. Boil 5 full minutes while stirring. Take from heat and add rest of ingredients. Stir in by hand. Spread in a 9x14-inch pan, oiled. Cut into 1-inch pieces.

Harold Pople

Peanut Butter Cups

- | | |
|-----------------------------------|-------------------------|
| 1 c. oleo (melted) | 2 1/2 c. powdered sugar |
| 1 3/4 c. graham cracker
crumbs | 2 c. chocolate chips |
| 1 c. peanut butter | |

Combine melted oleo with graham cracker crumbs, peanut butter and powdered sugar. Spread evenly into a 9x13-inch pan. Melt 2 cups chocolate chips and frost over the top. When chocolate is set, cut into small squares.

Much like Reese's peanut butter cup candy. *Donna Bryant*

Burnt Peanuts

- | | |
|------------------|----------------|
| 2 c. raw peanuts | 1/4 tsp. maple |
| 1 c. white sugar | dash salt |
| 1/2 c. water | |

Put all in pan. Cook over medium heat until sugar is crystallized, then put in 300° oven for 20 minutes. Cool. Store in closed can.

Lols Erixson

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 to a boil all ingredients (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

Peanut Brittle

3 c. sugar	1/3 c. butter
1 c. white Karo syrup	2 level tsp. soda
1/2 c. water	1 tsp. salt
3 c. raw peanuts	

Measure into a small dish the soda, salt and butter and set aside. With heavy-duty foil make a tray about 25 inches long. Turn up about 1 inch on each side and butter well. In a 3-quart pan combine sugar, Karo, and water. Bring to boil that can not be stirred down; add peanuts and cook until the peanuts are a golden brown, stirring constantly. Remove from fire and add soda, salt and butter. The mixture will foam up a little and when it gets brown pour fast into the foil pan. Cool well before touching. Use a wooden spoon for best results.

Elva Gibbs

Flavored Popcorn

(Three Variations)

3 or 4 T. oil	1/2 c. popcorn
---------------	----------------

FIRST VARIATION:

1 c. sugar	1 c. peanut butter
1/2 c. light corn syrup	1 tsp. vanilla
1/2 c. honey	

SECOND VARIATION:

1 c. sugar	1 c. chocolate chips
1/2 c. light corn syrup	1 tsp. vanilla
1/2 c. honey	

THIRD VARIATION:

1 c. sugar	1 pkg. red hots (1/2 c. or more)
1/2 c. light corn syrup	1 tsp. vanilla
1/2 c. honey	

Pop corn and take out all unpopped kernels. Put sugar, syrup and honey in a 2-quart saucepan and bring to a boil, boil about 3 minutes, then add the vanilla and flavoring. Stir until the flavoring is all melted and then pour over popcorn and mix a little.

You sometimes need a little heat to help the flavoring. Turn your stove to simmer after the first 3 ingredients have boiled.

Dianna Sullivan

*Please Lord, fill my mouth with worthwhile stuff,
and nudge me when I've said enough.*

Best Microwave Caramel Corn

- | | |
|--------------------------------|-------------------------|
| 3 qt. popped corn | 1/4 c. light corn syrup |
| 1 c. firmly packed brown sugar | 1/2 tsp. salt |
| 1/2 c. oleo (butter is best) | 1/2 tsp. baking soda |

Put popped corn in large brown grocery sack. Combine brown sugar, butter, light corn syrup and salt in a 2-quart microwave-safe dish. Heat on HIGH for 3 minutes to 4 minutes, stirring every minute until it boils. Stir in baking soda until it foams. Pour over corn; shake sack several times to coat corn. Microwave 2 more minutes on HIGH; pour onto cookie sheet or waxed paper. Cool. Store in airtight container.

Edna Felder

Marshmallow Popcorn Balls

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

In medium saucepan, melt butter or margarine over medium-low heat. Add marshmallows; stir till melted. Blend in dry gelatin. Pour over popcorn. Mixing well with buttered hands, form into balls. Makes 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

Potato Candy

- | | |
|------------------------------|----------------------------------|
| 1 med.-sized potato (mashed) | 1 tsp. vanilla |
| 1 T. oleo | 2 c. coconut or nutmeats |
| 1 lb. powdered sugar or more | peppermint flavoring, if desired |

Mix ingredients in order listed. Form in balls. Let set until firm. Dip into melted semi-sweet chocolate or chocolate chips with 1/4 or 1/2 bar of parawax added. If desired, can be spread in pan and spread melted chocolate over top and cut in squares.

Donna Bryant

*A good deed is never lost,
he who sows courtesy,
reaps friendship;
and he who plants kindness,
gathers love.*

English Toffee

1 lb. butter
2 c. white sugar
2 T. white syrup

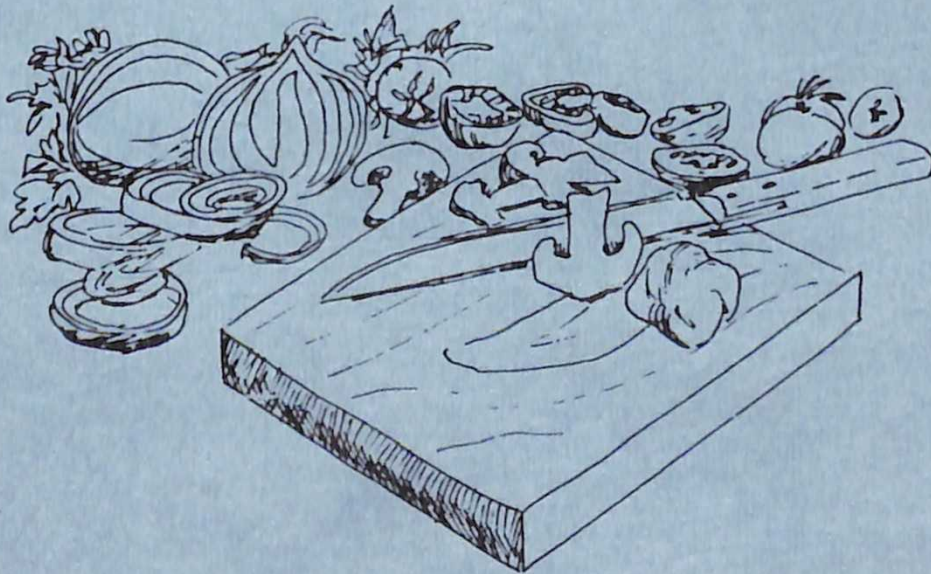
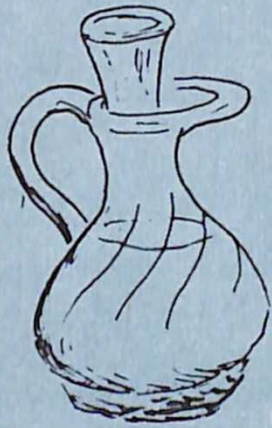
1/4 c. water
6 oz. pkg. slivered almonds
9 sq. almond bark

Melt butter, add sugar and dissolve. Add 2 tablespoons white syrup and the water. Cook over medium heat to 290°, constantly stirring. Then add the almonds. Pour into 2 foil-lined cookie sheets and spread thin. After toffee is cool, melt the almond bark and spread half of it over it. After this cools, turn out and spread other half of almond bark on other side. Break into pieces and serve.

Harold Pople



A Salad of Herbs and Things



Hints for Salads

- When buying grapefruit, judge it by its weight. The heavier ones are juicier.
- Add 1/4 teaspoon soda to cranberries while cooking and they will not require as much sugar.
- **Frosted Grapes:** Beat 2 egg whites and 2 tablespoons water slightly. Dip small clusters of grapes into the mixture. Sprinkle with granulated sugar. Dry on waxed paper.
- Lemons that are heated before squeezing will give almost twice the quantity of juice.
- Lemon juice on cut bananas will keep them from darkening.
- Grease the salad mold with salad dressing, mayonnaise or salad oil and it will help the salad slip out easily.
- Save sweet pickle juice. Store it in the refrigerator and use small amounts to thin dressings for salads.
- Soak hard-cooked eggs in beet pickle juice for an interesting taste and colorful garnish.
- To make a hard-cooked egg flower: Cut white from the small end of the egg about 3/4 of the way down, petal fashion, being careful not to cut yolk. When spread apart, these white petals should show yolk as a round ball, daisy fashion. Slice green pepper for leaves. Nice for potato salad.
- Marshmallows will cut easily if the blades of the scissors are buttered.
- Try putting marshmallows in the refrigerator and they won't stick to the scissors.
- Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soaking it for an hour in the refrigerator.
- The darker, outer leaves of lettuce are higher in calcium, iron and Vitamin A.
- Do not add salt to a lettuce salad until just before serving; salt makes the lettuce wilt and become tough.
- Toss salads well so you can use less dressing which is healthier.
- Prepare ingredients such as greens, chopped onions, celery, carrots and radishes ahead of time. Store in separate airtight containers for quick use in a tossed salad.
- When you will be doing extra cooking, keep shredded cheese, bread crumbs, and chopped onion on hand for use in salads, casseroles and vegetables.
- Before grating cheese, brush vegetable oil on the grater and it will clean easier.
- Remove the tops of carrots before storing. Tops absorb moisture and nutrients from the carrots.
- It is easy to remove the white membrane from oranges - for fancy desserts or salads - by soaking them in boiling water for 5 minutes before you peel them.

Salads & Dressings

Applesauce Salad

- | | |
|------------------------|--------------------------------|
| 1 pkg. raspberry Jello | 1 1/2 c. <u>hot</u> applesauce |
| 1 btl. 7-Up | 1 sm. orange, rind & juice |
| pecans, if desired | |

Heat applesauce. Mix with Jello until dissolved. Add rest of ingredients. Pour in mold and refrigerate until firm.

Lucille Dempster, Mildred Smidt

Tomato Aspic

- | | |
|---------------------------|-----------------------|
| 1 pkg. lemon Jello | 1/4 c. onion, chopped |
| 2 c. boiling tomato juice | a little vinegar |
| 1 c. celery, chopped | |

Dissolve gelatin in hot tomato juice. Cool until syrupy. Add celery, onion and vinegar. Chill until firm. Yields 6 servings.

Bernice Law

Avocado-Tomato Salad

- | | |
|------------------------|----------------------|
| 6 slices bacon | 1/2 tsp. salt |
| 3 T. vegetable oil | 1/8 tsp. pepper |
| 2 T. vinegar | 6 drops pepper sauce |
| 2 med. avocados, cubed | 2 med. tomatoes |
| 1 sm. onion, chopped | salad greens |

Fry bacon until crisp, drain and crumble. Mix oil, vinegar, salt, pepper and red pepper sauce. Pour over avocado. Toss. Stir in bacon, tomato and onion. Cover and refrigerate 2 hours. Just before serving, place on salad greens with slotted spoon.

Yvonne Moores

Broccoli Salad

- | | |
|--|------------------------|
| 2 bunches broccoli | 1/2 c. salad dressing |
| 1 head cauliflower | 1/4 c. sugar |
| 4 green onions, chopped | 1/3 c. vinegar |
| 1/2 lb. bacon, crisply
fried & crumbled | salt & pepper to taste |

Cut broccoli and cauliflower into bite-size pieces. Combine onion and bacon and set aside. Combine salad dressing, sugar, vinegar, salt and pepper in mixing bowl. Pour over vegetables. Mix well. Refrigerate 24 hours before serving.

Marjorie Kobs

4-Bean Salad

- | | |
|--------------------------------|----------------------------------|
| 1 can green beans, drained | 1 can garbonzo beans,
drained |
| 1 can wax beans, drained | 1 green pepper, chopped |
| 1 can kidney beans,
drained | 1 onion (red or white) |
| | 1 c. celery |

DRESSING:

- | | |
|---------------------|---------------|
| 1 c. salad oil | 1 T. salt |
| 1/2 c. wine vinegar | 1 tsp. pepper |

Drain cans of beans. Chop pepper, onion and celery. Mix salad oil, wine vinegar, salt and pepper and add to vegetables. Chill.

Mary Bergantzel

Blueberry Jello Salad

- | | |
|-------------------------------------|--|
| 2 sm. pkg. cherry Jello | 14 oz. can blueberries,
not drained |
| 2 c. boiling water | |
| 15 1/4 oz. can crushed
pineapple | |

TOPPING:

- | | |
|------------------------------------|--------------------------|
| 8 oz. cream cheese
(room temp.) | 1/2 c. sugar |
| 1 ctn. sour cream | 1 tsp. vanilla
pecans |

Pour boiling water over Jello and stir until dissolved. Add pineapple and blueberries and their juice. Pour into 9x13-inch pan and cool until nearly set.

Topping: Blend the 4 ingredients together well. Spread over top of Jello. Sprinkle chopped pecans on top. Can be dessert or main salad.

Sue Palmer

Cabbage Salad

- | | |
|----------------------------------|-------------------------|
| 1 med. head cabbage,
shredded | 1 green pepper, chopped |
| | 2 stalks celery, diced |

DRESSING:

- | | |
|--------------------|----------------------|
| 2 c. sugar | 2 tsp. mustard seed |
| 1 tsp. salt | 1/2 c. white vinegar |
| 2 tsp. celery seed | |

Fix cabbage, pepper and celery.

Dressing: Pour dressing over cabbage. Let stand for 2 hours. Store in tightly covered container.

Keeps several days.

Marie Snethen

Just Good Cabbage Salad

16 to 22 oz. macaroni shells, cooked & drained	1 tomato
1 red onion	1 green pepper
1 cucumber	1 lg. head cabbage, shredded

DRESSING:

1/2 c. sugar	1/2 c. vinegar
1/3 c. oil	

Mix macaroni, onion, cucumber, tomato, green pepper and cabbage together.

Dressing: Pour the mixed sugar, oil, and vinegar over salad. Let stand all day or night. Salt and pepper. *Harriette Smith*

Cabbage-Pineapple Salad

2 c. shredded cabbage	1/2 c. chopped nuts
1 c. pineapple bits, drained	mayonnaise to taste
1/2 c. dates, cut in bits	

Shred cabbage. Add 1 cup drained pineapple bits. Cut 1/2 cup of dates in very small bits. Add 1/2 cup chopped nuts. Stir in mayonnaise to taste.

I prefer Miracle Whip instead of mayonnaise.

Pat Pitzer

Coleslaw

1 head cabbage, chopped fine	3/4 c. sugar
1 carrot, shredded	1 tsp. celery seed
1 tsp. salt	1 c. vinegar
	3/4 c. salad oil

Mix cabbage, carrot and salt. Sprinkle sugar and celery seed over top of this mixture. Boil vinegar and add oil and simmer 2 minutes. Pour over top. Refrigerate 24 hours before serving.

Marjorie Kobs

What sunshine is to flowers, smiles are to humanity

Oh Lord, help my words to be gracious and tender today, for tomorrow I may have to eat them.

Coleslaw

14 c. chopped cabbage 1 green pepper, chopped
1 onion, chopped 1 carrot, chopped

All of the above, except the green pepper, can be put through a food chopper.

DRESSING:

3/4 c. salad oil 2 c. sugar
3/4 c. vinegar 1 T. salt

Dressing: Combine ingredients in a pan and bring to a boil. Pour over the chopped vegetables while the dressing is still hot. Stir several times. Refrigerate.

This makes a large amount of coleslaw. It keeps very well in the refrigerator for quite a long time. Stir well each time before using.

Leone Knowles

Freezer Slaw

1 head cabbage (8 c. chopped) 1 green or red pepper
1 carrot 1 T. canning salt

BRINE:

2 c. sugar 1 tsp. mustard seed
1 c. vinegar 1 tsp. celery seed
1/4 c. water

Mix cabbage, carrot, pepper and salt. Let stand 2 hours. Do not drain.

Brine: Combine ingredients of brine. Bring to a boil and cool. Pour brine over cabbage. Mix and put into containers. Seal and freeze.

Note: To thaw, do so in refrigerator. It takes about 1 day.

Barb Sealock, Mary Bergantzel

Kentucky Coleslaw

2 lb. cabbage, shredded (4 c.) 3 T. oil
1/4 c. grated onion 3 T. tarragon vinegar
1/4 c. grated carrots 1/2 c. sugar
2/3 c. salad dressing 1/2 tsp. salt
parsley (opt.)

Combine ingredients and refrigerate, covered, for 24 hours before serving. Serves 6.

Margaret Erts

If you see someone without a smile, give him one of yours.

Old Fashioned Sweet-Sour Coleslaw

- | | |
|-------------------------------------|---------------------|
| 1 1/2 lb. shredded green
cabbage | 2/3 c. sugar |
| 1 tsp. salt | 1/3 c. vinegar |
| | 1 c. whipping cream |

Place shredded cabbage in covered dish in refrigerator for several hours. Mix ingredients in order given, 30 minutes before serving. Add to cabbage. Chill and serve.

Dorothy M. Lininger

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

Carrot Salad

- | | |
|------------------------|---------------------------|
| 1 pkg. orange Jello | 1 c. mini marshmallows or |
| 1 1/2 c. boiling water | 12 lg., cut up |

Stir until marshmallows and Jello are dissolved. Allow to cool. Add 1 small can crushed pineapple (drained) and 1 cup grated carrots when mixture begins to set. Add 1/2 cup cream or Dream Whip, whipped, 1/2 cup Kraft mayonnaise, mixed with above cream. Fold in Jello mixture. Let set and cut in squares. If desired, add 1 cup more marshmallows for added volume.

Bernice Law

Carrot-Raisin Salad

(with Pineapple Dressing)

DRESSING:

- | | |
|--------------------------------|------------------|
| 8 oz. can crushed
pineapple | 1/4 tsp. salt |
| 1 T. cornstarch | 1 1/2 T. vinegar |
| 1/4 tsp. dry mustard | 2 T. mayonnaise |

- | | |
|-----------------------|---------------------|
| 2 c. shredded carrots | lettuce cups (opt.) |
| 1/2 c. raisins (opt.) | |

In a small saucepan combine crushed pineapple, cornstarch, dry mustard, and salt. Cook, stirring constantly until mixture boils and thickens. Remove from heat and stir in vinegar. Cool thoroughly. When cold, stir in the mayonnaise. Just before serving combine with carrots and raisins (nuts optional).

Minnie Hunt

Champagne Salad

- | | |
|---|---|
| 8 oz. pkg. cream cheese | 10 oz. pkg. strawberries,
with juice |
| 3/4 c. sugar | 2 bananas, sliced |
| 1 lg. can crushed
pineapple, drained | 1/2 c. chopped nuts |
| | 1 lg. ctn. Cool Whip |

Soften cream cheese. Blend it with the sugar. Mix together the pineapple, strawberries, bananas, nuts and Cool Whip. Combine the cream cheese mixture with the fruit mixture. Put into a 9x13-inch pan and freeze solid. To serve, set out a few minutes and cut into squares.

Kristy Courter

Cherry Salad

- | | |
|-------------------------|--------------------------|
| 3 oz. pkg. cherry Jello | 1 can cherry pie filling |
| 1 c. boiling water | |

Dissolve Jello in boiling water. Stir in cherry pie filling. Pour into container and let set. Use 8x8-inch pan or 1-quart dish.

You may add crushed pineapple or diced bananas sprinkled with lemon juice, with the pie filling.

Alyce Duke

Cherry Ring Mold

- | | |
|-------------------------|-------------------------|
| 3 oz. pkg. cherry Jello | 8 oz. pkg. cream cheese |
| 1 c. water | 1/2 c. chopped celery |
| 2/3 c. red hots | 1/2 c. mayonnaise |
| 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 and spread on the set Jello. Chill and then cover with the remaining Jello. Serve in lettuce cups with additional mayonnaise, if desired.

Fern Reed is a past president of W.S.C.S.

Fern Reed

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 for 45 minutes or until bubbly.

Walter Hanson

Mock Crab Salad

- | | |
|----------------------|-----------------------|
| 1 pkg. mock crab | 1 T. lemon juice |
| 4 stalks celery | 1/2 tsp. dill weed |
| 8 to 10 green onions | 1/3 c. salad dressing |

Dice crab into bite-sized chunks, chop celery. Dice green onion. Combine lemon juice, dill weed and salad dressing. Combine. Chill. Makes 6 generous servings.

Crab may be packaged in different amounts. Will be just as good with more crab meat.

Thelma Taylor

Cranberry Salad

- | | |
|-------------------------------|-----------------------|
| 1 box raspberry Jello | 1/4 c. sugar (opt.) |
| 1 can jellied cranberry sauce | 1/2 c. chopped apple |
| 3/4 c. hot water | 1/2 c. chopped celery |
| | 1/4 c. chopped nuts |

Beat sauce until blended. Dissolve Jello in hot water; add sugar. Mix with sauce. Add apple, celery and nuts and chill in 9x9-inch pan.

Betty (Mrs. Leland) Smith

Cranberry Salad

- | | |
|--------------------------------|-------------------------------|
| 12 oz. pkg. fresh strawberries | 1 c. chopped apple |
| 3/4 c. water | 1 c. grapes, seeded & chopped |
| 1 1/2 c. sugar | 1 c. pineapple chunks |
| 6 oz. pkg. cherry Jello | 1 c. coarsely chopped pecans |
| 1 c. chopped celery | |

Cook cranberries, water and sugar together until cranberry skins pop. Stir in gelatin and let mixture cool. Add celery, apples, grapes, pineapple and nuts. Pour mixture into a 9x12-inch pan. Refrigerate until firm. A finely chopped orange with the rind makes an interesting variation.

An 8-ounce package of cream cheese, beaten until fluffy with half & half (approximately 2 tablespoons) makes an excellent topping.

Fern M. Brown

Cranberry Raspberry Mold

- | | |
|-----------------------------------|---------------------------|
| 1 pkg. raspberry Jello | 1/2 c. chopped celery |
| 1 c. hot water | 1/4 c. chopped nuts |
| 1/2 c. cold water | 1/2 can whole cranberries |
| 1 orange & 1/2 of peeling, grated | |

Heat hot water. Add Jello and cold water. Let cool. Add orange, celery, nuts and cranberries. Pour into Jello mold.

Mary Kenyon

Cucumber Salad

3/4 c. Miracle Whip
1/2 c. sugar

3 T. vinegar
pinch of salt

Mix well. Add onions and cucumbers.

You can keep adding cucumbers and onions. No need to throw out dressing.

Sharon Newman

Fruit Salad

1 sm. pkg. instant vanilla
pudding

1 c. fruit juice

No. 2 1/2 can fruit cocktail

2 tall cans pineapple tidbits

1 1/2 c. miniature

marshmallows

1 sm. ctn. Cool Whip

Mix pudding with the cup of fruit juice. Use all of the pineapple juice and whatever you need of the cocktail juice to make the cup of juice. Stir until pudding is dissolved. Then stir in the Cool Whip. Add the fruit and marshmallows. Chill.

Della Dahlin

(Lois Riley's Mother)

Fruit Salad

1 can apricot pie filling

1 can mandarin oranges,
well drained

1 can pineapple tidbits,
well drained

1 c. white grapes, cut

2 sliced bananas

1 c. miniature

marshmallows

Mix all and chill before serving.

Doris Pople

Fruit Salad Ice

2 (10 oz.) pkg. frozen
strawberries, partially
thawed

No. 2 can crushed
pineapple, drained

No. 2 can apricots,
drained & cut up

3 bananas, diced

1 c. sugar

2 c. water

Make syrup by dissolving sugar in boiling water. Cool and pour over the combined strawberries, pineapple, apricots and bananas. Divide into foil cups set in muffin tins. Freeze. Makes approximately 30. When frozen, remove them from muffin tins and store in plastic bags. The salads keep indefinitely in the freezer.

Linda Goodwin, Helen Hattam, Kathy Thomsen

*The good earth yields her bounty each year producing with infinite care
Which keeps you vital and well.*

Frosted 7-Up Fruit Salad

- | | |
|-----------------------|-------------------------|
| 6 oz. box lemon Jello | 15 1/4 oz. can crushed |
| 2 c. boiling water | pineapple, drain & save |
| 2 c. sm. marshmallows | juice |
| 2 c. 7-Up | 2 lg. bananas, sliced |

TOPPING:

- | | |
|--------------------|----------------------------|
| 2 eggs | 1 c. pineapple juice |
| 1/2 c. white sugar | 8 oz. ctn. whipped topping |
| 3 T. flour | |

Dissolve Jello in boiling water. Add marshmallows. Stir until almost dissolved. Cool slightly. Add 7-up, pineapple and bananas. Pour into 9x13-inch pan. Chill until set. Make topping by combining 4 ingredients. Cook until thick. Cool. Fold in whipped topping. Spread on top of salad.

Optional: Sprinkle with nuts or shredded American cheese. If using a can of 7-Up, add enough water to make the 2 cups.

Betty Hankins

Frozen Fruit Salad

- | | |
|--------------------------------------|----------------------------|
| 6 oz. cream cheese | 1/2 c. black walnuts |
| 1 c. Cool Whip | 1 lg. can fruit cocktail |
| 1 c. mayonnaise | 2 1/2 c. mini marshmallows |
| 1 c. maraschino cherries
(halved) | |

Combine cream cheese, whipped cream and mayonnaise. Beat until smooth and foamy. Add remaining ingredients. Pour into large mold (or individual molds). Freeze for at least 6 hours or overnight. Serves 10 to 12.

Callie Earlywine

Frozen Fruit Salad

- | | |
|------------------------------------|-------------------------------------|
| 1 can pineapple chunks,
drained | 1 can prepared lemon pie
filling |
| 1 can mandarin oranges,
drained | 9 oz. Cool Whip |
| 1 can fruit cocktail,
drained | 1 c. miniature
marshmallows |

Blend all together and freeze. Thaw awhile before serving.

Alice Guiles

Come unto me, all ye that labor and are heavily laden, and I will give you rest. Matthew 11:28

Frozen Fruit Salad

- | | |
|------------------|------------------------------------|
| 1 c. sour cream | 1 c. crushed pineapple,
drained |
| 1/2 c. sugar | 1/4 c. maraschino cherries |
| 2 T. lemon juice | 1 banana, sliced |

Mix sour cream, sugar, and lemon juice together. Add pineapple, cherries and banana. Freeze in cupcake pans lined with cupcake liners. About 15 minutes before serving time, remove from freezer to refrigerator to soften. Serves 6 to 8.

Miriam Schlegel

Frozen Fruit Salad

- | | |
|---|---------------------------|
| 3 oz. pkg. strawberry Jello | 3 c. thawed Cool Whip |
| 1 c. boiling water | 16 oz. can sliced peaches |
| 6 oz. can frozen
concentrated lemonade | 8 1/2 oz. can pear halves |

Drain and chop fruits. Dissolve Jello in boiling water. Add concentrated lemonade and stir until melted. Chill until slightly thickened. Blend in Cool Whip and fold in fruit. Pour into 9x5-inch loaf pan. Freeze until firm, about 4 hours. Unmold and slice. Garnish, if desired. Makes 12 servings.

Juanita Dick

Green Salad

- | | |
|-----------------------------|----------------------|
| 1 pkg. lime Jello | 1 box cottage cheese |
| 1 pkg. lemon Jello | 1 can condensed milk |
| 1 pt. boiling water | 1 c. salad dressing |
| 1 tsp. horseradish | 1 c. nuts |
| No. 2 can crushed pineapple | |

Combine lime Jello, lemon Jello and 1 pint boiling water; set until partly congealed. Add a No. 2 can crushed pineapple. Make in 9x13-inch glass dish.

Mary Kenyon, Alice Jancik

Jello Salad

- | | |
|----------------------------|-----------------------------------|
| 4 oz. box Jello (any kind) | fresh or canned fruit,
drained |
| 8 oz. tub Cool Whip | |
| 24 oz. cottage cheese | |

Mix all together and chill about 1 hour.

Bobbie Hough

He who serves his brother best is closer to God than all the rest.

Blessed are those who give without remembering and receive without forgetting.

Layered Lettuce

- | | |
|--|---|
| 1 head lettuce | 6 to 8 slices crisp diced
bacon |
| 1 c. celery, diced | |
| 1 med. onion (opt.) | 1 1/2 c. Miracle Whip salad
dressing |
| 10 oz. pkg. frozen peas | 2 T. sugar |
| 4 oz. to 1 c. grated
cheddar cheese | |

Layer lettuce, celery, onion and peas in 9x13-inch pan, or 8-inch pan if small head of lettuce. Mix the 2 tablespoons sugar in the salad dressing and spread over lettuce. Then top with grated cheese and bacon. Cover and refrigerate 4 or 5 hours.

Good for evening meal because it can be made ahead of time.

Lois Morrison, Donna Bryant

Lime Salad

- | | |
|---|-----------------------------------|
| 1 pkg. Lime Jello | 2 c. whipped topping |
| 9 oz. can crushed
pineapple, drained | 1/2 c. chopped English
walnuts |
| 2 (3 oz.) pkg. cream
cheese | 1 c. finely-chopped celery |

Combine juice from pineapple with enough water to make 2 cups. Bring liquid to boil and add Jello. Stir until dissolved. Let stand until syrupy. Whip cream cheese, fold in topping and blend. Fold in pineapple, nuts and celery and fold this mixture into the Jello. Pour into 8 1/2x8 1/2 -inch pan. Let set until firm. Serves 8 to 10.

Alyce Duke

Macaroni Salad

- | | |
|---------------------------|----------------------------------|
| 7 oz. pkg. shell macaroni | 3/4 c. Velveeta cheese |
| 8 oz. can peas, drained | 3/4 c. sweet pickles,
chopped |
| 1 to 3 carrots, grated | onion to taste |
| 3/4 c. chopped celery | |

DRESSING:

- | | |
|-------------------------|------------------------|
| 1 1/2 c. salad dressing | mustard to taste |
| 4 T. white vinegar | salt & pepper to taste |
| 4 T. sugar | |

Boil macaroni according to package directions. Rinse and drain. Combine peas, macaroni, carrots, celery, cheese, onion and pickle. Fold in dressing. Chill before serving.

Arbutus McCormick

Medicine Man Salad

- | | |
|-----------------------------|-----------------------|
| 3 oz. pkg. strawberry Jello | 1/2 c. chopped celery |
| 2 c. cranapple juice | 1/2 c. chopped nuts |
| 1/2 c. chopped apples | |

Bring juice to boil and dissolve Jello in it. Cool until the mixture starts to thicken. Add chopped apples, celery and nuts. Pour into an 8 1/2x8 1/2-inch pan. Let set until firm. Place each serving on chopped lettuce and top with 1 teaspoon light mayonnaise. Serves 6 to 8.

Alyce Duke

Mystery Party Salad

- | | |
|----------------------------------|--------------------------------------|
| 2 pkg. lemon Jello | 4 tsp. chopped onion |
| 1 c. boiling water | 4 tsp. chopped green pepper |
| 2 can chicken noodle soup | 1 c. mayonnaise (not salad dressing) |
| 2 cans white albacore tuna | 1 c. whipping cream (unwhipped) |
| 1 lg. can sliced water chestnuts | |
| 1 c. chopped celery | |

Dissolve Jello in boiling water. Have noodle soup refrigerated so you can skim off a little of the fat. Add rest of the ingredients and mold. Serves 8 to 12. Can easily cut in half to serve 4 to 6.

Edith Schultz

Screwy Noodle Salad

- | | |
|---|--------------------|
| 1 sm. pkg. noodles (shaped like screws) | 1 chopped onion |
| 3 grated carrots | 1 diced pepper |
| 1 diced cucumber | 2 chopped tomatoes |

DRESSING:

- | | |
|----------------|--------------|
| 1/2 c. oil | 1/2 c. sugar |
| 1/2 c. vinegar | |

Cook noodles, drain and let cool. Then combine with carrots, cucumbers, onion and pepper.

Dressing: Mix and add to vegetables and noodles. Let stand overnight. Add tomatoes when ready to serve.

Sharon Newman

When you help someone else up a hill you're that much nearer the top yourself.

Kindness is the golden chain by which society is bound together.

One Bowl Salad

- | | |
|-----------------------------|----------------------------------|
| 1 lg. can Eagle Brand milk | 1/2 tsp. almond extract |
| 1 T. lemon juice | 1/2 c. chopped pecans |
| 1 can cherry pie filling | 1 lg. ctn. Cool Whip |
| 2 1/2 c. small marshmallows | 1 can crushed pineapple, drained |

Mix milk and lemon juice together. Add remaining ingredients and place in 9x13-inch pan. Freeze.

Note: This will keep for weeks.

Mildred Smidt

Orange Jello Salad

- | | |
|------------------------|------------|
| 1 pkg. orange Jello | 2 c. water |
| 2 pkg. tapioca pudding | |

Mix together and heat until it starts to thicken, then cool. Add 1 can mandarin oranges, drained, 8-ounce container Cool Whip, No. 2 can crushed pineapple, drained. Refrigerate at least overnight. Could be made a couple days before you wish to use it. Keep refrigerated.

Leone Knowles

Peach Mandarin Molds

- | | |
|------------------------|--|
| 3 oz. pkg. peach Jello | 3/4 c. mandarin orange segments, drained |
| 1 c. boiling water | |
| 1 c. cold water | 1/2 c. heavy cream, whipped & sweetened |

Dissolve Jello in boiling water; stir in cold water. Chill until slightly thickened. Arrange orange segments in bottom of individual molds. Pour a thin layer of Jello over oranges; chill until set. Fold whipped cream into remaining Jello; carefully spoon into molds; chill until firm. Serves 6.

Cindy Lakatos

Pink Lady Salad

- | | |
|--|---------------------------------------|
| 8 oz. pkg. cream cheese (room temperature) | No. 2 can crushed pineapple, drained |
| 2 T. maraschino cherry juice | 1/4 c. maraschino cherries, quartered |
| 1 c. whipping cream | 1/3 c. chopped nuts |
| 1/3 c. sugar | 1 c. miniature marshmallows |

Add cherry juice to cream cheese and mix well. Whip cream, adding sugar gradually and fold into cream cheese mixture. Gently fold in pineapple, cherries, chopped nuts and marshmallows. Place in 8x8-inch square pan or mold and refrigerate. Serves 6 to 8.

Kay Roberts Mesner

Pistachio Salad

- | | |
|------------------------------------|---|
| 1 box Instant pistachio
pudding | No. 2 can crushed
pineapple, juice & all |
| 1 med. size bowl Cool Whip | |

Mix all together and let stand for a while (best overnight).
Serve. *Mickie Baxter*

Pretzel Salad

- | | |
|---|---|
| 3/4 c. oleo, melted | 12 oz. med. size ctn. Cool
Whip |
| 3 T. brown sugar | 1 lg. pkg. strawberry Jello |
| 9 oz. (or 2 1/2 c.)
crushed pretzels | 2 c. boiling water |
| 8 oz. cream cheese | 16 oz. ctn. frozen straw-
berries, sweetened |
| 3/4 c. sugar | |

Combine melted oleo, brown sugar and crushed pretzels and press lightly into 13x9-inch pan and bake 10 minutes at 350°. Cool. Mix together cream cheese, sugar and Cool Whip with electric mixer until well mixed and spread on cooled crumbs. Dissolve strawberry Jello in boiling water; add strawberries and stir until strawberries thaw. Pour strawberry mixture on top and refrigerate till Jello sets up. *Ken Oamek*

Purple Lady Salad

- | | |
|--|---|
| 2 pkg. black raspberry
gelatin | 13 1/2 oz. crushed
pineapple, drained |
| 1 1/2 c. boiling water | 2 pkg. prepared dessert
topping, whipped |
| 15 oz. blueberries,
including juice | |

Dissolve gelatin in boiling water, add blueberries and pineapple. Let stand until partially set, fold in whipped dessert topping prepared according to directions on box. Stir into gelatin and fruit mixture, pour into a mold or 9x13-inch pan. Makes 15 to 18 servings. Serve on lettuce leaf. *Bernice Law*

Quick 'n Cool Summer Salad

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

Mix all ingredients. Serves 6 to 8. It is so good, you will love it.
VI Maertens

Raspberry Salad

2 sm. boxes raspberry Jello
 1 med. box frozen raspberries
 No. 303 can applesauce
 juice of 1 lemon
 3 c. boiling water

Mix Jello with boiling water. Add raspberries. Cool. Add lemon juice and mix. Add applesauce. Pour into 9x13-inch pan. Refrigerate.

TOPPING:

1/2 pt. commercial sour cream
 12 lg. marshmallows, cut up

Let stand in refrigerator several hours. Then beat with rotary beater until fluffy. When Jello has set, spread on top and serve on lettuce leaf.

Irene Boyd

Rhubarb Salad

2 c. rhubarb sauce
 3 oz. pkg. strawberry Jello
 3/4 c. diced celery
 3/4 c. diced apples
 1/2 c. chopped nuts

If you start with fresh rhubarb, you need about 3 cups cut-up rhubarb, 3/4 cup sugar and 3/4 cup water. Cook until tender. Measure 2 cups sauce, heat to boiling, add Jello and dissolve. Cool and add celery, apples and nuts. Pour into container and let set.

To use as a dessert, substitute 1 cup miniature marshmallows for celery and top with whipped cream or topping.

Alyce Duke

12-Layer Ribbon Salad

3 (3 oz.) pkg. lemon gelatin
 3 oz. pkg. cherry gelatin
 3 oz. pkg. lime gelatin
 3 oz. pkg. orange gelatin
 8 oz. pkg. cream cheese

Dissolve 3 packages of lemon gelatin in 4 1/2 cups boiling water. Cut up cream cheese in hot gelatin. Cool for 1/2 hour. Beat until blended and frothy. Dissolve each of the cherry, lime and orange gelatins in 1 1/2 cups boiling water. Starting with the cherry gelatin, pour 3/4 cup into a 9x13-inch glass dish or pan. Chill 30 minutes. Add 1 cup of the lemon gelatin-cream cheese mixture. Chill 30 minutes. Add 3/4 cup lime gelatin. Chill 30 minutes. Add 1 cup of the lemon mixture. Chill 30 minutes. Add 3/4 cup orange gelatin. Chill 30 minutes. Add 1 cup of the lemon mixture. Chill 30 minutes. Repeat layers.

Mrs. Joe (Betty) Henry

Rosy Strawberry Salad

- | | |
|-------------------------------------|---|
| 2 (3-oz.) pkg. strawberry Jello | 13 1/2 oz. can <u>or</u> 1 1/2 c. crushed pineapple |
| 2 c. boiling water | 2 lg. firm bananas, peeled & finely diced |
| 2 (10 oz.) pkg. frozen strawberries | 2 T. lemon juice |

DRESSING: (If wanted)

- | | |
|-----------------|------------------------|
| 1 c. sour cream | 1/4 tsp. ground ginger |
| 1 tsp. sugar | dash salt |

Dissolve Jello in 2 cups boiling water. Add strawberries and mix thoroughly. Mix lemon juice with bananas and add to Jello along with entire can of pineapple and juice. Pour into 6 1/2-cup mold or pretty glass bowl. Serve dressing in separate bowl, if used. Serves 8.

May wish to omit bananas if salad isn't eaten soon. Also, may pour half of salad mixture into container, spread on 1 cup plain sour cream and top with remaining Jello mixture. Let set till firm.

Judy Hovinga, Joyce Oamek

Rosemary's Tapioca Salad

- | | |
|--|---------------------------------------|
| 13 oz. can pineapple tidbits | 3 oz. pkg. orange tapioca pudding mix |
| 2 (11 oz.) cans mandarin oranges | 3 oz. pkg. orange gelatin |
| 3 oz. pkg. vanilla tapioca pudding mix | 1 c. boiling water |

Drain pineapple and oranges. Add water to this juice to make 3 cups. Mix 2 boxes of pudding mix with 3 cups liquid. Cook until tapioca is thick and clear, stirring constantly. Cool. Dissolve gelatin in boiling water, cool till syrupy. When cool, add to cooled pudding mix and add pineapple and mandarin oranges. Last, fold in 4 bananas. Chill.

Sharon Newman

Shrimp Salad

- | | |
|-----------------------------|------------------------|
| 2 c. quick-cook macaroni | 7 oz. can shrimp |
| 1 c. chopped celery | 2 hard-cooked eggs |
| 1 med. onion, chopped | 1/2 tsp. paprika |
| 1/4 c. chopped green pepper | 1 c. mayonnaise |
| 1/4 c. chopped pimento | 1/4 c. French dressing |

Cook macaroni in boiling salted water until tender (about 7 minutes). Drain, chill. Add onion, celery, green pepper, pimento, shrimp, eggs and seasonings. Mix. Moisten with mayonnaise and French dressing.

Wilma Zimmerman

Fresh Spinach Salad

- | | |
|---------------------------------|------------------------------------|
| 2 lb. fresh spinach | 3 hard-boiled eggs,
chopped |
| 1 can drained bean sprouts | 1/2 lb. bacon, fried &
crumbled |
| 1 c. chopped water
chestnuts | |

DRESSING:

- | | |
|---------------------------|-------------------|
| 1 c. vegetable oil | 3/4 c. sugar |
| 1/3 c. catsup | 1/4 c. vinegar |
| 1 T. Worcestershire sauce | 2 T. minced onion |

Wash and dry fresh spinach and tear into serving size pieces. Combine with remaining ingredients.

Dressing: Mix in blender and pour over salad. Toss and serve. Makes 6 to 8 servings.

Sharon Newman

Super Jello Salad

- | | |
|------------------------|--|
| 1 pkg. lime Jello | 1 c. mayonnaise |
| 1 pkg. lemon Jello | 1 pt. cottage cheese |
| 1 pt. boiling water | 2 tsp. horseradish & nuts,
if desired |
| 1 lg. can pineapple | |
| 1 can Eagle Brand milk | |

Combine lime and lemon Jello with boiling water, stir well and let start to set. Add pineapple, Eagle Brand milk, mayonnaise, cottage cheese and horseradish and nuts, if desired. Let set. This is a large salad.

Coreata Shook

Tropical Surprise

- | | |
|---------------------------------|---|
| 1 med. can pineapple
tidbits | 2 bananas, sliced |
| 1 med. can mandarin
oranges | 1 T. lemon juice |
| | 3 1/2 oz. pkg. instant
pudding (vanilla) |

Empty pudding into bowl. Drain the juices gradually into the pudding and mix. Add the lemon juice, pineapple, oranges and bananas. Refrigerate for several hours before serving.

May separate if kept overnight.

Marie Snethen

Tuna Salad

- | | |
|---------------------------|-----------------------|
| 1 can tuna | 2 T. pimento
onion |
| 1/2 c. diced celery | 1/2 c. Miracle Whip |
| 3 T. ripe olives, chopped | 1 T. vinegar |
| 3 T. green pepper | |

Just before serving, add 3-ounce can Chinese noodles. Serves 4.

Mildred Johnson

Crispy Tuna Salad

- | | |
|---------------------------------------|----------------------------------|
| 1 can tuna | 1 to 2 T. chopped onion |
| 1 1/2 c. diced celery | 8 to 10 sliced olives |
| 1 box frozen peas, cooked
& cooled | 1 1/2 c. salad dressing |
| 3 chopped hard-boiled
eggs | chow mein noodles (small
can) |

Mix well and chill. Before serving add chow mein noodles.

Bernice Law

Tuna Salad Supreme

- | | |
|----------------------------------|---------------------------------|
| 1 pkg. lime Jello | 1/4 c. sweet pickles,
ground |
| 1 1/2 c. water | 3 hard-boiled eggs, ground |
| 6 1/2 oz. tuna | 1/2 c. mayonnaise |
| 1 c. diced celery | 1 T. vinegar |
| 1/2 c. stuffed olives,
sliced | 1/2 tsp. salt |
| 1/4 c. diced nuts | 1/2 c. whipped cream |

Dissolve Jello in water in large bowl. Add water, tuna, celery, olives, nuts and pickles. Mix mayonnaise, vinegar, salt and whipped cream together and add to the Jello mixture. This will fill a regular round mold to the top. Refrigerate until solid.

Frances Aten

24-Hour Salad

- | | |
|------------------------------------|------------------------|
| 1 T. butter (heaping) | 1 lb. sm. 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 and cook until thick. Cool. Add remaining ingredients and chill for 24 hours.

Mildred Smidt

Under-Sea Food

- | | |
|----------------------|------------------------|
| 1 pkg. orange Jello | 1 c. crushed pineapple |
| 2 c. boiling water | 1/2 c. salad dressing |
| 1/2 lb. marshmallows | 1 c. whipped cream |
| 1 pkg. cream cheese | 1 pkg. orange Jello |

Mix marshmallows, cheese, pineapple, salad dressing and 1 package orange Jello with water. Cool. When this is set fold in whipped cream. Dissolve second package of Jello and pour on top. Chill.

Mildred Smidt

Vegetable Salad

- | | |
|--|---------------------------|
| 15 oz. can LeSueur tiny
peas | 2 oz. jar pimento, diced |
| 15 oz. can white corn | 1 c. green peppers, diced |
| 15 oz. can French style
green beans | 1 c. celery, diced |
| | 1 onion, diced |

Drain vegetables. Marinate several hours in dressing and refrigerate or freeze.

DRESSING:

- | | |
|-----------------|----------------------|
| 1 c. sugar | 3/4 c. cider vinegar |
| 1 tsp. salt | 1/2 c. oil |
| 1/2 tsp. pepper | |

Heat until sugar is dissolved.

Lois Erixson

Vegetable Salad

- | | |
|-----------------------------------|--------------------------|
| 1 can peas | 1 c. vinegar |
| 1 can French style green
beans | 1/2 c. Mazola oil |
| 1 can whole kernel corn | 5 stalks celery, chopped |
| 1 sm. jar chopped pimento | 1 onion, chopped |
| 1 c. sugar | 1 green pepper, chopped |

Drain vegetables. Combine sugar, vinegar, and oil. Pour over vegetables, mix well and marinate overnight. Next day, drain and add celery, onion and pepper. Salt and pepper to taste.

Judy Ryan

Creamy Golden Waldorf Salad

- | | |
|-----------------------------------|---|
| 6 oz. pkg. lemon gelatin | 1/2 c. mayonnaise |
| 1/4 tsp. salt | 1 c. heavy cream, whipped |
| lemon juice | 1 c. finely chopped celery |
| 3 med. Golden Delicious
apples | 1 c. finely chopped walnuts
salad greens |

Dissolve gelatin and salt in 2/3 cup hot water in bowl; stir in 2 tablespoons lemon juice. Chill until thickened. Pare 2 apples partially; core and dice (skin will add color to salad). Core and cut remaining apple into thin slices; arrange, skin side down, around bottom of 8-cup mold. Sprinkle sliced and diced apples with lemon juice. Blend mayonnaise into thickened gelatin; fold in whipped cream. Fold in diced apples, celery and walnuts, gently; spoon over apple slices in mold carefully. Chill until firm. Unmold on salad platter and garnish with greens. Yields 10 to 12 servings.

Linda Knott Lee

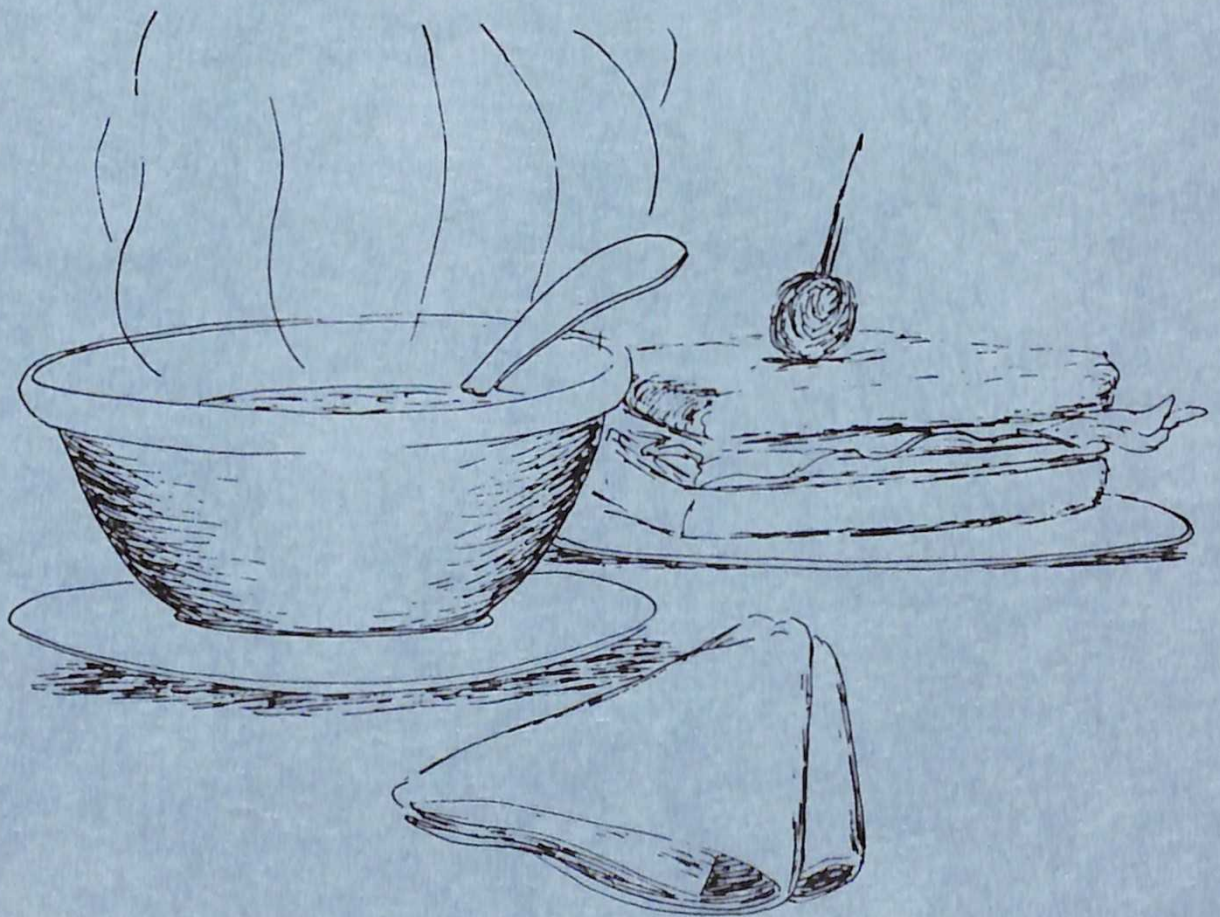
Jello Vegetable Salad

1 pkg. lemon Jello	1 c. cottage cheese
1 c. boiling water	2 T. sugar
1/2 c. Cool Whip	1/2 c. mayonnalse
2 stalks celery, diced	1 T. (or so) onion, grated
2 sm. carrots, grated	1/4 c. green pepper, diced

Add water to Jello. Let stand until partially set. Add vegetables, Cool Whip and cottage cheese. Can put shredded cheddar cheese on top.

Judy Ryan

For Me and Thee



What to Serve with Chicken

ROAST CHICKEN	Candied sweet potatoes, cauliflower
FRIED CHICKEN	Lima beans, mashed potatoes, corn on the cob and biscuits
CHICKEN FRICASSEE	Dumplings, corn on the cob
CHICKEN PIE	Green peas, tossed salad
CHICKEN SALAD	Potato chips, celery, pickles and peas

What to Serve with Fish

TROUT	Potatoes diced in cream, asparagus, pickle
BAKED SNAPPER	Broccoli with Hollandaise sauce, mashed potatoes, tossed salad
LOBSTER	Steamed clams, baked potato
LOBSTER NEWBURG	French fried onions, watermelon pickle
FRENCH FRIED SHRIMP	Mixed vegetable, tomato and onion salad
BROILED FILLETS	Baked potatoes, scalloped tomatoes
CODFISH CAKES	Baked beans, bacon, green salad
CREAMED SALT COD	Boiled potatoes, coleslaw, toast and green salad

Sandwiches, Fish, Poultry & Pork

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 into 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 a toothpick. Place in a baking pan and bake in a hot oven (400°) until the bacon is crisp.

Amanda Ford

Bunsteads

- | | |
|----------------------------------|----------------------------|
| 1/4 lb. grated cheddar
cheese | 1/2 c. mayonnaise |
| 3 hard-cooked eggs,
chopped | 4 to 6 hamburger buns |
| 7 oz. can tuna, drain &
flake | 2 T. green pepper, chopped |
| | 2 T. onion, chopped |

Combine all ingredients. Fill the hamburger buns evenly and wrap in foil. Bake at 250° for 30 minutes.

Kristy Courter

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 | 4 oz. ctn. Cool Whip |
| 3 hard-cooked eggs, cut up | |

When all ingredients are mixed together, set aside to cool. Serves 6 to 8.

Olive Otto

A sincere prayer in the morning does for man what winding does for a watch.

Greek Chicken Sandwiches

6 chicken breasts
4 T. lemon juice

1 lg. bag English walnuts
Miracle Whip

Boil chicken breasts and cool, pick off bones. Grind chicken breast and walnuts together. Pour the lemon juice over chicken and walnuts. Mix just enough Miracle Whip with chicken and walnuts so it will stick together. Serve on thin bread.

Makes great sandwiches.

Bobbie Hough

Loose Meat Sandwich

1 1/2 to 2 lb. ground beef
1 med. onion
1 T. horseradish

1 T. prepared mustard
1 can Campbell's chicken
gumbo soup

Sauté meat and onion. Add rest of ingredients. Simmer till well heated through and meat cooked. Serve on hamburger buns.

These sandwiches were served at a South Iowa Conference Youth Luncheon many years ago.

Olive (Mrs. Rev. Wesley) Steinmetz

Sloppy Jo

1 lg. onion

Sauté in butter or oil. Add 2 pounds hamburger and brown. Drain.

ADD:

1/4 c. catsup
1 tsp. chill powder
1/2 tsp. paprika
1/4 tsp. oregano

1/2 tsp. Worcestershire
sauce
1/4 tsp. salt

Simmer.

Bernice Law

Chili Burgers for a Crowd

19 lb. ground beef
4 lb. onions
4 sm. btl. catsup

1/2 box brown sugar
1 sm. box chill powder
salt & pepper to taste

Brown ground beef and onions. Add rest of ingredients and simmer. Serves 150.

Dorothy Norton

Mini Pizzas

3/4 lb. hamburger	1/2 tsp. oregano
1/4 c. finely chopped onion	1/3 c. Parmesan cheese
1 tsp. salt	6 oz. can tomato paste

Mix well. Spread on buns or French bread. Broil 15 minutes or bake for 15 minutes and then broil 5 minutes. Add mozzarella cheese on top the last 5 minutes of baking. Bake at 350°.

Lucille Dempster

Beef Salami

2 lb. ground beef	1 c. water
1/4 tsp. onion powder	2 T. tender-quick salt
1/8 tsp. garlic powder	1 T. brown sugar
1 tsp. liquid smoke	pinch of salt
1/2 tsp. coarse ground pepper	

Mix all ingredients together like meatloaf. Form into 3x6-inch rolls. Wrap in Saran Wrap and let set overnight (24 hours) in refrigerator. Unwrap and place on broiler pan in oven and bake 1 hour at 300°.

Julla D. Bird

Tuna Roll

2 T. onion, chopped	6 1/2 oz. can tuna
2 T. shortening	1 c. flour
1 T. flour	1 1/2 tsp. baking powder
1/4 tsp. salt	1/2 tsp. salt
1/8 tsp. marjoram	1/3 c. shortening
1/8 tsp. thyme	1/4 c. shredded cheese
1 T. parsley flakes	1/3 c. milk
1 beaten egg	

Brown onion in shortening; add flour, salt and spices to paste. Add milk, stir till thickened. Add tuna, parsley, and beaten egg. Set aside. Cut shortening into flour and baking powder, add milk and shredded cheese. Roll out on lightly floured board, 1/4-inch thick, cover dough with tuna mixture and roll up, sealing ends. Place on cookie sheet and bake in 350° oven 45 minutes or till golden brown.

I serve with a cheese sauce with frozen mixed vegetables added.

Thelma Taylor

God puts the Church in the world. Satan seeks to put the world in the Church.

Herb Salmon Bake

- | | |
|--|-------------------------------|
| 2 c. croutons (herb seasoned) | 2 c. milk |
| 2 c. (1 lb. can) salmon, drained, boned & flaked | 1/2 tsp. Worcestershire sauce |
| 2 c. grated cheese | 1/2 tsp. dry mustard |
| 4 eggs | 1 tsp. salt |

Place 1 cup croutons in 8x8-inch pan. Sprinkle 1 cup salmon, 1 cup cheese, repeat to top. Beat eggs. Stir in milk, Worcestershire sauce and seasoning. Bake in moderate oven for 1 hour.

Olive Otto

Baked Fish in Garlic Butter

- | | |
|--|------------------------------|
| 1 1/2 lb. fresh fish fillet (cod, orange roughy, etc.) | 1/2 c. seasoned bread crumbs |
| 1/4 c. melted butter | 3/4 tsp. garlic powder |
| | 1/2 c. milk |

Dip fillets in milk and coat with bread crumbs. Place in greased baking dish. Melt butter and stir in garlic powder. Drizzle all melted butter over the fish and in pan. Bake at 500° for 12 to 15 minutes until flaky. Serves 2 to 3.

David Courter

Oven Fried Fish

- | | |
|---|-------------------------------|
| 4 fish fillets (about 1 lb. haddock or cod) | 1 tsp. salt & pepper to taste |
| 2 c. corn flakes, rolled fine | 1/4 c. milk |
| | 1 1/2 to 2 T. oil |

Dip fish fillets in the milk, then in seasoned crumbs. Arrange fish on baking sheet, sprayed with no-stick aerosol. Sprinkle vegetable oil over fish. Bake at 500° for 10 minutes. When fillets are not transparent and when they are nice and white they are done. May sprinkle with lemon juice or use tartar sauce.

Julie Hurley

Fish au Gratin

- | | |
|---|----------------------------|
| 1 lg. frozen or fresh fillet of sole, flounder or haddock | 1/3 c. mayonnaise |
| | 1/4 c. Parmesan cheese |
| | 2 T. fine dry bread crumbs |

Brush each fillet with mayonnaise. Mix cheese and crumbs. Roll each fish in crumb mixture; place in baking dish. Sprinkle with remaining crumb mixture. Bake in 375° oven until fish is lightly browned and flakes easily when tested with fork. Bake 30 to 35 minutes for frozen fish or 25 minutes for thawed or fresh fish.

Peggy Hood (Guyett)

Fruit Dressing

- | | |
|-------------------|-----------------------|
| 4 c. bread cubes | 1 c. raisins |
| 1/2 c. sugar | 1/2 c. prunes, pitted |
| 1 tsp. salt | 3/4 c. celery |
| 1/2 tsp. cinnamon | 1/2 c. hot water |
| 2 apples, cut up | |

Mix all ingredients and use for stuffing turkey, goose, duck, or chicken.

Alice Guiles

Sage Dressing

- | | |
|---------------------|----------------------------|
| 4 c. bread cubes | 1/4 tsp. poultry seasoning |
| 3 T. chopped onions | 1/3 c. melted butter |
| 1 tsp. salt | 1/2 c. hot water |
| 1/4 tsp. pepper | 1 c. cut-up celery |
| 2 tsp. sage | |

Mix all ingredients and use for stuffing any fowl.

Alice Guiles

Scalloped Oysters

- | | |
|---|-----------------------|
| 24 saltine crackers,
crumbled (about 3 c.) | dash pepper |
| 2 cans oysters | 2 T. margarine |
| | 1 can evaporated milk |

On baking dish, spread 1/3 of the cracker crumbs, top with half the oysters. Season with pepper and add half the remaining crackers, then the rest of the oysters. Top with remaining crumbs and dot with margarine. Add milk over the top. Bake about 20 minutes at 400° until top is lightly browned.

David Courter

Steamed Rice

- | | |
|---------------------|--|
| 1 1/2 c. rice | 3 1/2 c. boiling water |
| 1 1/2 T. salt | 1 1/4 c. green onions,
chopped; also tops |
| 2 T. butter or oleo | |

Stir all together and put in a 9x13-inch pan. Cover and bake 45 minutes. This is very fluffy. You can leave out onions if you are serving it with chicken. You can use pepper, almonds or mushroom pieces.

Helen Iden

*I'm sorry for people,
Wherever they are,
Who live in a house,
Where there is no cookie jar.*

Homemade Noodles

3 eggs
flour

chicken or beef broth

Beat eggs slightly. Sift in flour gradually to make dough stiff enough to roll out. Sprinkle with flour and roll out, sprinkle more flour as you roll. When rolled quite thin, cut in half and put 1 on top of the other. Cut again and put on top. Cut in thin strips. Put in boiling chicken or beef broth. Cook over medium heat for 15 to 20 minutes.

Flossie Clark

Game Hens

(Cornish)

4 cornish game hens
lemon peel
juice of 1 orange

1/4 c. butter
1/2 c. dry cooking wine
salt & pepper

Place birds in roasting pan. Put a small piece of lemon peel in cavity of each bird. Combine and heat juice, butter and wine. Brush birds with the mixture. Roast birds in 375° oven for about 45 minutes or until golden brown and tender. Baste every 10 minutes while roasting. When birds are done, remove and keep warm. Strain pan juice into a saucepan. Stir briskly over high heat until reduced to about 1/4 original measure. Spoon over birds to make a glaze. Makes 4 servings. Birds can be split in half if desired.

Hazel Baker

Pheasant in Mushroom Sauce

2 cut-up pheasants
1/4 c. margarine
salt & pepper to taste

1/4 c. chopped onion
1 c. sliced mushrooms

SAUCE:

1 can cream of mushroom
soup
1/2 c. water

1/2 c. sour cream
1 T. parsley

Brown the pheasant pieces in margarine, sprinkle with salt and pepper. Add the onion and mushrooms. Mix together the sauce ingredients and pour over top after pieces have browned on both sides. Simmer 1 1/2 hours.

Kathy Thomsen

"How sweet are thy words unto my taste! Yea, sweeter than honey to my mouth!" Psalms 119:103

Mexican Chicken

- | | |
|--------------------------------|-----------------------------------|
| 1 fryer, boiled & deboned | 1 lg. onion |
| 1 can mushroom soup | 1 can green chill peppers |
| 1 can cream of chicken
soup | 1 pkg. frozen tortillas |
| 1 can chicken stock | 1/2 lb. grated American
cheese |

Mix all ingredients, except cheese. In large casserole, place tortillas torn in large pieces. Put layer of cheese and layer of soup mixture. Alternate layers until all is used. Bake in 350° oven for 30 minutes. Very good with your favorite tossed salad.

Frances Christensen

Chicken Vegetable Pie Supreme

- | | |
|--|---|
| 10 oz. pkg. or 2 1/2 c.
frozen mixed vegetables | dash ground nutmeg |
| 1/2 c. chopped onions | 2 c. (3/4 lb.) cubed, cooked
chicken |
| 3 T. butter or margarine | 2 T. dry cooking sherry |
| 3 T. flour | pastry for 2-crust 9" pie |
| 14 1/2 oz. can or 1 3/4 c.
chicken broth | 1 egg yolk |
| 1/2 tsp. marjoram or
oregano, crushed | 1 T. water |
| | dash of pepper |

Sauté vegetables and onions in butter about 3 minutes. Gradually stir in flour. Lower heat, cook and stir 1 minute. Add chicken broth, marjoram, nutmeg and pepper. Cook and stir until mixture thickens. Add chicken and sherry and heat thoroughly. Spoon into 4 (1 1/2 cups) individual oven-safe baking dishes. Roll pie crust into 4 pieces, 1-inch longer than the dish; place over chicken mixture. Crimp edges and cut vents in crusts. Beat egg yolk and water; brush over crust. Bake at 425° for 20 minutes or until crust is browned. Let stand 5 to 10 minutes before serving. Makes 4 servings.

Amy Hemmingsen

Harriette's Chicken Bundles

- 2 whole chicken breasts

Cook and cut into pieces. Mix chicken with 8-ounces sour cream, 4 ounces Rondelle Brand cheese (vegetable, herb-garlic in a box). Make into 16 balls. Flatten 2 packages Pillsbury crescent rolls triangles of dough and roll filling in it. Roll in melted butter. Roll all in 1 package Pepperidge Farm herb stuffing mix, crushed. Place in buttered pan. Bake at 350° for 30 minutes. Before serving, boil and pour over 1 can cream of chicken soup and 1/2 can water. Sprinkle with Parmesan cheese.

Harriette J. Smith

Chicken Jumbolia

- | | |
|-----------------------------|----------------------|
| 2 to 3 lb. chicken | 3 c. long grain rice |
| 2 c. chopped onions | 4 c. water |
| 1/4 c. skinned celery | 2 tsp. garlic powder |
| 1/4 c. bell pepper | salt |
| 1 lb. ground smoked sausage | cayenne red pepper |

Debone and cut chicken into 1-inch pieces in large Dutch oven (preferably cast iron). Brown chicken that has been seasoned with salt and red pepper. Add sausage and brown. Add celery, onions, and bell peppers. Cook until onions are "clear". Stir in rice and simmer 20 minutes on low heat. Add water, garlic, 2 teaspoons salt and 1/8 teaspoon red pepper. Bring to boil. Cover and simmer 1 hour, not removing lid during simmering. Serves 12.

A good cajun dish sure to warm you up on a cold winter day!

Timothy and Anne Ryan

Peg's Oven Chicken

- | | |
|------------------|------------------------|
| 1 cut-up chicken | 1 c. or so of Bisquick |
|------------------|------------------------|

Rinse chicken pieces in water. Dredge chicken in Bisquick. Brown in hot oil. Lay on foil lined cookie sheet. Bake 45 minutes at 325°.

Chicken comes out crispy and moist.

Alice Guller

Chicken Essex

- | | |
|-------------------------------|--|
| 2 c. cooked chicken, diced | 1 1/2 cans (empty soup can) of chicken broth |
| 2 c. elbow macaroni, uncooked | 1 sm. onion, diced |
| 2 cans mushroom soup | 1/2 green pepper, diced |
| 1 can milk (empty soup can) | 1/2 lb. grated cheddar cheese |
| | 2 oz. jar pimento, diced |
| | 1/2 tsp. salt (opt.) |

Combine all ingredients and mix well. Pour into buttered 9x13-inch pan. Cover with foil and refrigerate overnight. When ready to bake, remove foil and bake. You may sprinkle buttered bread crumbs on top before baking, if you like. Bake at 350° for 1 hour. Serves 12.

Margaret Erts

Chicken Dinner

- | | |
|------------------------|---------------------------|
| 1/2 c. raw rice | 1 can cream of chicken |
| 3/4 c. water | soup or cream of celery |
| 2 to 3 chicken breasts | soup |
| | 1 pkg. dry onion soup mix |

Butter a 1 1/2-quart casserole. Put rice in casserole. Pour 3/4 cup water over rice. Lay chicken breasts on top (2 or 3 chicken breasts for this amount of rice and soup). Pour on a can of soup diluted with 1/2 can water. Sprinkle dry onion soup mix on top. Cover and bake 2 1/2 hours at 325°. *Mrs. Leland Smith*

Chicken on Sunday

- | | |
|-------------------------|------------------|
| 1 can cream of celery | 1 1/3 c. milk |
| soup | 1 c. raw rice |
| 1 can cream of mushroom | 1 frying chicken |
| soup | |

Heat soup and milk to lukewarm. Then pour over raw rice which has been put in bottom of well greased 9x13-inch pan. Lay chicken pieces, skin side up, salt and pepper and shake a little garlic salt over it. Cover with foil and bake 2 hours at 350°.

Peggy Hood (Guyett)

Escalloped Chicken

DRESSING:

- | | |
|------------------------|--------------------------|
| 1 1/2 qt. bread crumbs | 3/4 tsp. salt |
| 3/4 c. butter, melted | 2 T. onion |
| 1 1/4 tsp. sage | 1 lg. chicken, cooked & |
| dash of pepper | boned (save broth & fat) |
| 1/4 c. cream | |

GRAVY:

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

Cook chicken until tender. Save broth. Debone and coarsely cube. Place in 9x13-inch casserole. Combine bread cubes, 3/4 cup melted margarine, salt, pepper, soup, onion, and 1/4 cup broth or cream. Pour over chicken. Make a gravy by combining chicken fat, flour and the quart of chicken broth. Pour over the chicken and dressing and bake at 375° for about 40 minutes or until brown or at 350° for 1 hour. Cook chicken in salted water.

Sharon Newman, Sally Givens

"O taste and see that the Lord is good; blessed is the man that trusteth in the Lord."

Scalloped Chicken

1 qt. cooked boned chicken (save broth)	3/4 tsp. salt
12 slices bread, cubed	1/2 c. onion, chopped
1 T. sage	1 c. celery, chopped

Cook chopped onion and celery in a little broth. Save broth after cooking chicken. Mix chicken, bread cubes, sage, salt and cooked onion and celery. Put in a 10x15-inch pan. Pour over chicken 1 quart of broth. If you don't have enough broth to make a quart, add a can of cream of celery soup or cream of mushroom soup or cream of chicken soup. Use any leftover broth for gravy to serve over casserole. Bake at 375° for 40 minutes.

Helen Iden

Rice Stuffed Crown Roast

4 lb. meaty pork loin,
back ribs (should have
16 to 20 ribs)

1/2 c. chopped onion
1/4 c. chopped green
pepper

16 oz. can tomatoes,
cut up
1 c. water
2 bay leaves

1/4 c. light corn syrup

2 cloves garlic, minced
2 T. oleo

1/2 tsp. crushed thyme
1/2 tsp. crushed dried basil
1/4 tsp. salt
1 c. long grain rice

1 tsp. soy sauce

Tie 2 to 3 slabs of ribs together; rib side out, forming a circle and leaving 5-inches center circle. Place rib crown in shallow roasting pan. Roast, uncovered, in a 450° oven for 20 minutes. Meanwhile, in a saucepan, cook onion and green pepper, and garlic in oleo till tender. Stir in undrained tomatoes, water, 2 bay leaves, thyme, basil and salt. Stir in uncooked rice. Bring to boil and reduce heat. Cover and simmer 15 to 20 minutes or until rice is done and liquid is absorbed. Remove from heat. Remove bay leaves. Remove meat from onion and drain excess fat. Reduce oven temperature to 350°. Spoon rice into center of roast and around sides. Cover loosely with foil after brushing meat with mixture of corn syrup and soy sauce. Bake at 350° for 1 1/4 hours or till meat is done. Brush again with syrup mixture before serving. Makes 4 servings.

Callie Earlywine

God satisfies the hungry soul and feeds it on the green pastures.

Barbecue Rib Sauce

1 btl. catsup	1/2 c. brown sugar
2 T. prepared mustard	a little Worcestershire
2 tsp. liquid smoke	sauce
1/4 c. vinegar	

Heat in saucepan. Pour over meat, ready to put in oven.

Jean Guyett

Barbecued Spareribs

BARBECUE SAUCE:

1/2 c. catsup	1 1/2 tsp. salt
1/4 tsp. Tabasco sauce	1/8 tsp. chili powder
1 c. water	1/2 tsp. mustard
1 T. brown sugar	

spareribs

sliced onions

Place in bottom of heavy kettle a layer of small meaty spareribs. Cover with layer of sliced onions. Pour barbecue sauce over top. Repeat layers. Cover. Bake at 325° until meat is tender, 2 1/2 hours. Uncover last 1/2 hour to brown. *Kay Roberts Mesner*

Mustard Pork Chops

1 Iowa pork chop for each person	salad style mustard
----------------------------------	---------------------

Spread mustard on both sides of chops. Flour as you would any other chops and fry.

With chops this thick, I add a little water to the skillet and cover with a lid to steam them done. The drippings in the skillet make good milk gravy. *Dianna Sullivan*

Baked Pork Chops

4 pork chops	1/2 tsp. dry mustard
1 c. orange juice	1 tsp. salt
3/4 c. brown sugar	1/2 tsp. pepper

Brown pork chops. Mix juice, brown sugar, mustard and seasonings together. Pour over chops. Bake approximately 1 hour at 325°. *Dorris Acord*

God grant me the serenity to accept the things I cannot change, the courage to change the things I can, and the wisdom to know the difference.

Sweet and Sour Pork

3/4 lb. pork	8 mushrooms
1 med. carrot	1/2 med. white onion
1/2 med. sweet green peppers	3 to 4 sliced pineapple rings
1/2 med. sweet red peppers	

GROUP A:

1 egg	1 T. cornstarch
1 T. flour	1/4 tsp. salt

GROUP B:

1/2 c. beef or chicken stock	3 T. sugar
1 1/2 T. soy sauce	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 boil. Remove, serve hot over boiled rice or Chinese noodles. Makes 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 Ryan

Fancy Baked Pork Chops

6 pork chops	2 tsp. Worcestershire sauce
1 can cream of chicken soup	3 T. catsup
1 med. onion, sliced	

Trim fat from chops, salt and pepper to taste; coat with flour and brown. Arrange in baking dish, cover with sliced onions, combine other ingredients and pour over chops. Cover baking dish with lid or foil and bake at 350° for 60 minutes or more. Remove cover last 15 to 20 minutes.

Wilma Zimmerman

"I am the living Bread which came down from Heaven; if any man eat of this bread, he shall live forever." John 6:51.

Sunday Pork Chops

center cut pork chops,
any number

1 or more (10 1/2 oz.) can
Campbell's cream of
chicken soup

Brown pork chops, use shortening if necessary; drain. Place chops in flat baking dish or roaster, with cover. Mix soup and 1/2 to 1 can water in the skillet used to fry chops (to make use of the good browned part in the skillet). If several chops are used and are placed in more than 1 layer in baking dish, spread soup between and on top of layers. For more gravy, add another can of soup. Cover. Place in slow oven (200° to 225°) before going to church. It's a ready made meat and gravy dish.

Olive Steinmetz

Pork Chops with Apple and Onion

1 T. vegetable oil
2 1/2 lb. rib pork chops
1 T. butter
1 1/2 tsp. minced garlic
1 onion, chopped
1 apple

1/2 tsp. crumbled dried
rosemary
1/2 c. apple cider
fresh lemon sauce
salt & pepper

In a heavy skillet heat the oil. Season the pork chops and brown in the skillet. Remove from skillet after they are brown. Add the butter to the skillet and in it cook the garlic, onion, and apple (peeled, cored, quartered and cut into 1/8-inch slices) over moderate heat until the onion is softened. Return the pork chops to the skillet, sprinkle them with the rosemary and add the cider. Bring the liquid to simmer and braise the pork chops, covered, over moderately low heat for 20 minutes, or until they are tender. Season the pork chops with salt, pepper and the lemon juice.

Margaret Brown

Christlan's Alphabet

Adopted, Baptized, Confirmed, Dead to the World, Elected, Forgiven, Generous, Holy, Immortal, Justified, Kind, Loving, Merciful, New Creature, Obedient, Prayerful, Quickened, Redeemed, Saved, Transformed, Unspotted, Victorious, Worshiped, Yielding to God, Zealous.

Pork Chop and Lima Bean Dinner

4 lean pork chops (1/2" to 3/4")
1/2 tsp. salt

1/4 tsp. pepper
1 med. onion, diced
1 T. hot shortening

SAUCE:

1/2 c. water
1 can cream of celery soup
2/3 c. Pet milk
1/4 tsp. poultry seasoning

1/4 tsp. oregano
2 T. flour
10 oz. pkg. frozen lima beans

Brown chops with salt, pepper, onion and shortening. Remove browned chops from skillet. Add remaining ingredients to pan, cook until sauce is thickened and limas are thawed. Arrange chops in sauce. Cover and cook over low heat (30 minutes) or until chops and limas are tender. Serve over chow mein noodles or 3 cups cooked rice.

Makes a complete meal with your favorite salad.

Minnie Hunt

Pork Chops 'n Stuffing

6 (1") pork chops
6 c. soft bread crumbs
1/2 c. finely chopped onion & 1/2 c. celery
4 T. butter

2/3 c. water
1/4 tsp. poultry seasoning
1 can cream of mushroom soup

Brown pork chops, arrange in shallow 2-quart dish. Lightly toss bread crumbs, onion, butter and 1/3 cup water and poultry seasoning. Spoon on chops. Bake at 350° for 30 minutes. Blend soup and 1/3 cup water, pour over chops and bake for 15 minutes or until chops are tender.

Joyce Oamek

Sweet and Sour Pork Chops

6 pork chops or pork steak
8 oz. tomato paste
1 can pineapple chunks

1 green pepper
1 sm. onion

Brown chops both sides, then add 8-ounce tomato paste, 1/2 cup pineapple juice, 1/4 cup corn syrup, 2 tablespoons sugar, 2 tablespoons cornstarch and 1/4 cup wine vinegar. Dissolve cornstarch in wine vinegar. Cook until thick, then pour over the pork chops. Cover and cook 45 minutes. These can be cooked on top of the stove or in the oven at 325°.

Hazel Baker

Save Your Marriage Meat Pie

- | | |
|--------------------------|-----------------------------|
| 1 1/2 lb. ground pork | 1/8 tsp. black pepper |
| 1 c. onion, chopped fine | 1 egg, well beaten |
| 4 cloves garlic, minced | pie crust for 2 (9") double |
| 1 lb. ground ham | crust pies |
| 1/4 c. chopped parsley | |

Cook ground pork in large skillet over medium heat until cooked and browned, stirring to crumble. Add onions and garlic. Cook until tender, about 5 minutes. Drain meat. Mix in ham, parsley and pepper. Cool completely. Mix in beaten egg. Line 2 deep dish, 9-inch pie pans with prepared crusts. Spoon mixture evenly into pie pans, packing gently. Cover and seal with top crusts. Bake at 400° for 20 minutes or until crusts are golden brown. Serve hot.

Minnie Hunt

Rice Dressing

- | | |
|---------------------------------|--------------------------------|
| 2 c. raw rice | 1 soup can hot water |
| 1 can cream of mushroom
soup | 1 lb. hot sausage |
| 1 can cream of chicken
soup | 1/2 c. chopped bell
peppers |
| 1 can onion soup | 1 c. green onions |

Brown sausage. Combine all ingredients. Put in 9x12-inch greased casserole. Cover with foil. Bake at 350° for 1 hour. Serves 12.

Hazel J. Knouse

Stir-Fried Rice

- | | |
|--|-------------------------------|
| 6 slices bacon, diced | 4 oz. can sliced
mushrooms |
| 1 c. diagonally sliced
celery | 1/3 c. chopped pimentos |
| 1 c. finely sliced green
onions, including tops | 3 c. cooked rice, cooled |
| 2 eggs, beaten | 1 T. soy sauce |

Cook bacon in large skillet over low heat. Pour off fat. Return 1 tablespoon to skillet. Add celery and onions; stir until tender-crisp. Add eggs; scramble. Add rice, mushrooms, pimientos and soy sauce. Toss lightly. Heat thoroughly.

Sally Glvens

*God sees each bit of work we do;
Sees if we work with zest,
So put into the humblest work
Naught but your very best.*

Baked Ham Supreme

- | | |
|--------------------------|------------------------------|
| 2 lb. noodles | 1 jar stuffed olives, sliced |
| 2 lb. diced ham | 3 cans tomato soup |
| 3 green peppers, chopped | 8 T. butter |
| 2 onions, diced | |

Cook noodles until done. Drain. Mix all ingredients (which have been fixed) together. Bake in 350° oven for 45 minutes. Serve with garlic bread or bread sticks. *Olive Otto*

Four-Layer Dinner

- | | |
|----------------------------|--------------------------------------|
| 1 can green beans | 1/4 c. fine dry bread crumbs |
| 8 slices leftover ham | |
| 1 can cream of celery soup | 1/4 c. grated natural cheddar cheese |
| 1/4 c. mayonnaise | |
| 1 tsp. prepared mustard | |

Heat oven to 350° (moderate). Drain green beans and place in bottom of 8-inch square or 1 1/2-quart baking dish. Top with slices of ham. Combine 1 can cream of celery soup, mayonnaise and mustard, pour over ham and beans. Top with 1/4 cup fine dry bread crumbs and 1/4 cup grated natural cheddar cheese. Bake for 30 minutes.

Can use 12-ounce can luncheon meat, cut in 8 slices as substitute for ham. Serves 6 to 8.

*Lorene Morris,
Mildred Smidt*

Ham and Swiss Quiche

- | | |
|----------------------------|--------------------------|
| 2 c. cut-up ham | 2 c. milk |
| 1 c. shredded Swiss cheese | 1 c. Bisquick baking mix |
| 1/3 c. chopped onion | 1/4 tsp. salt |
| 4 eggs | 1/8 tsp. pepper |

Heat oven to 400°. Spray pie pan with Pam cooking spray. Sprinkle in layers: ham, cheese and chopped onion in pie plate. Beat remaining ingredients till smooth. Pour over ham and cheese. Bake till knife comes out clean, about 35 to 40 minutes. Cool 5 minutes before cutting. Serves 4 to 6.

This is an easy quiche that makes its own crust.

Allsa Earlywine

"I am the bread of life; he that cometh to me shall never hunger; and he that believeth on me shall never thirst." John 6:35

Carnival Jambalaya

- | | |
|---|--|
| 1 lb. Hillshire Farm smoked sausage, cut in 2" pieces | 1 T. Worcestershire sauce |
| 3/4 c. uncooked rice | 1 T. butter (or oleo) |
| 10 1/2 oz. can cream of mushroom soup | 1 sm. onion, chopped |
| 3/4 c. water | 1/4 c. chopped green and/or red pepper |
| | 1 stalk celery, chopped |

Combine all ingredients in a large skillet. Cover skillet and bring mixture to a boil; reduce heat and simmer 20 to 25 minutes, or until rice is cooked. Makes 4 servings. *Beverly Headlee*

Ham Rolls or Balls

MEAT:

- | | |
|------------------------|---|
| 1 1/4 lb. ground ham | 1/2 c. (about 10) graham cracker crumbs |
| 1 lb. ground lean pork | 2 eggs |
| 1/2 lb. ground beef | 1 c. milk |

Mix together the ham, pork, beef, crumbs, eggs and milk. Form into about 80 balls or 15 individual loaves. Place in casserole.

Sauce: Combine 1 can of tomato soup, 1 cup brown sugar, 1 tablespoon dry mustard, 2 tablespoons vinegar. Pour over meat in casserole. Bake 1 hour in 350° oven.

For serving at a buffet place picks in meat balls and place meat and sauce in a chafing dish to keep warm.

Elva Gibbs, Helen Iden

Glazed Hamballs

- | | |
|--------------------------------------|------------------------|
| 3/4 lb. ground pork | 1/2 c. milk |
| 1 1/4 lb. ground ham (3 to 4 c.) | 2 slightly beaten eggs |
| 3/4 c. crushed graham cracker crumbs | pepper to taste |

GLAZE:

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

Combine meat, eggs, milk, crackers and pepper and mix well and form into balls. Bake 45 minutes in 350° oven.

Glaze: Combine ingredients in a saucepan and bring to a boil. Boil 10 minutes and then pour over the baked hamballs. Bake 20 to 30 minutes more in oven. Baste and turn hamballs several times. Use sauce to pour over hamballs when serving.

Patti Ford

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:

3/4 c. brown sugar	2 c. water
1/2 c. vinegar	

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 and 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.

Mrs. Wyatt now resides in a nursing home in Omaha. Former pastor's wife in 1950's. *Mrs. Merton D. Wyatt, Fern Brown*

Upside Down Ham Ring

1/4 c. brown sugar	1 egg, slightly beaten
1 T. vinegar	2/3 c. finely crushed seasoned stuffing croutons
1 tsp. dry mustard	1/3 c. milk
6 slices drained pineapple	3/4 tsp. onion powder
3/4 lb. lean ground pork	3/4 tsp. pepper
3/4 lb. ground ham	

Combine brown sugar, vinegar and mustard. Pour into ungreased micro-safe 6-cup ring mold, 9-inch round cake dish or 2-quart casserole. Arrange pineapple slices in dish, leaving center open. Pineapple will fit snugly. In medium bowl combine pork, ham, egg, crumbs, milk, onion powder and pepper. Press meat mixture over pineapple, forming a ring with center open. Cover with waxed paper. Microwave on HIGH 11 to 14 minutes, rotating twice. Or bake in oven 1 hour at 350°. Meat is done when it feels firm to touch. Let stand 5 to 10 minutes. Carefully invert onto large serving platter. Serves 6. *Mrs. Robert Breedlove*

Get the most out of life; for it may soon come to an end here--what follows is of more value.

Ham Loaves

3 lb. ground ham	2 tsp. dry mustard
2 lb. ground beef	2 c. milk
4 eggs, beaten	1 1/2 c. cracker crumbs
2/3 c. onion	

TOPPING:

2 cans tomato soup	2 1/2 c. brown sugar
3/4 c. vinegar	2 tsp. dry mustard

Combine ham, beef, eggs, chopped onion, dry mustard, milk and cracker crumbs. Make into individual loaves. Put loaves into 9x13x2-inch pan. Cover with topping and bake at 325° for 2 hours.

Betty (Mrs. Leland) Smith

Giant Bubbles

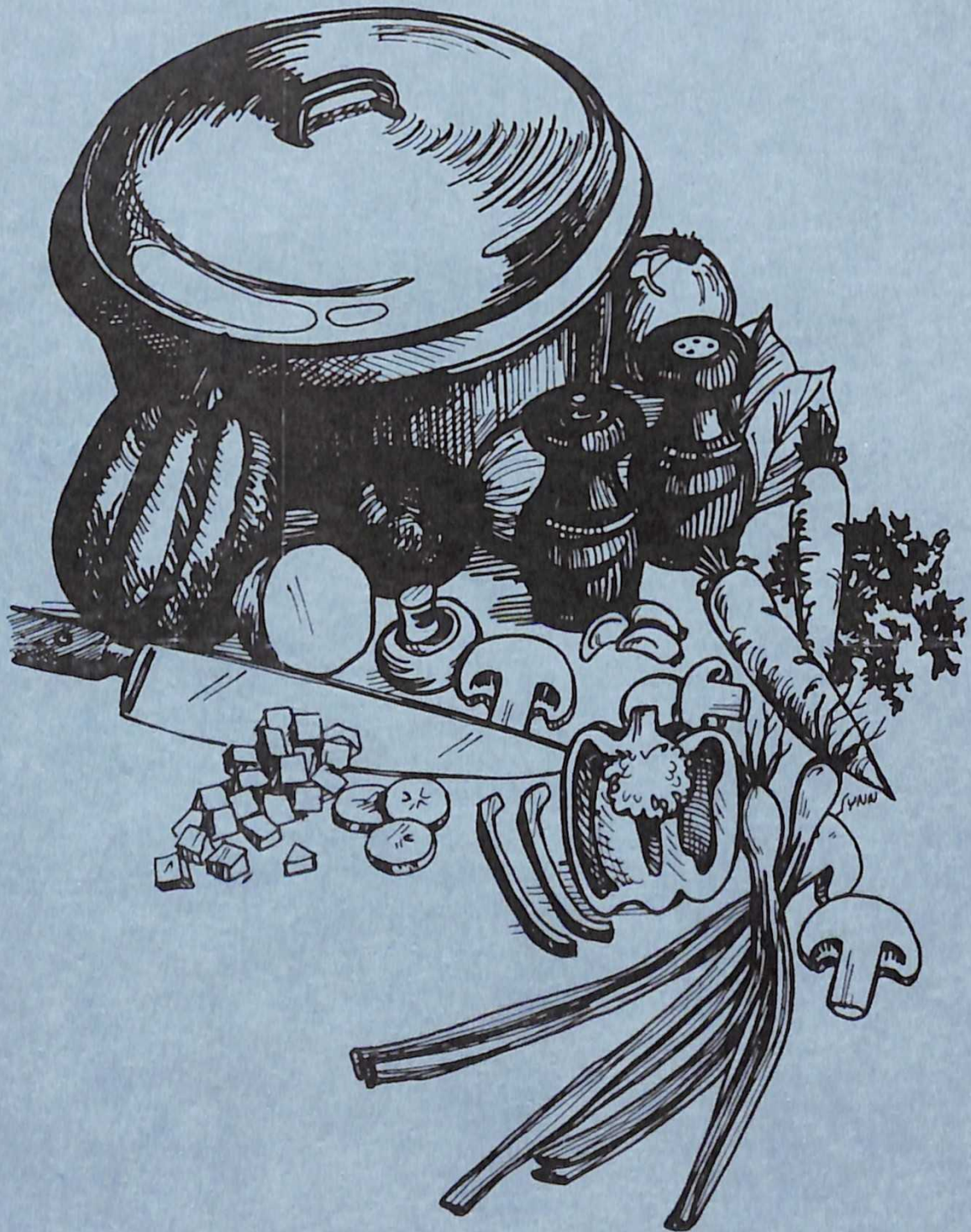
5 oz. bottle bubble solution
1 oz. glycerin

wire coat hanger

Mix bubble solution and glycerin in shallow pan. Bend hanger to form large circle. Dip hanger in solution and pull gently to form giant bubbles!

Lauren Lakatos

They Shall Hunger No More



PRESERVES

Food Quantities for 25, 50 and 100 Servings

FOOD	25 Servings	50 Servings	100 Servings
<u>Soup & Sandwiches:</u>			
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices (3) 1-lb. loaves	100 slices (6) 1-lb. loaves	200 slices (12) 1-lb. loaves
Butter	1/2 lb.	3/4 - 1 lb.	1 1/2 lbs.
Mayonnaise	1 c.	2 - 3 c.	4 - 6 c.
Mixed filling for sandwiches (meat, eggs, fish)	1 1/2 qts.	2 1/2 - 3 qts.	5 - 6 qts.
Mixed filling (sweet-fruit)	1 qt.	1 3/4 - 2 qts.	2 1/2 - 4 qts.
Jams & preserves	1 1/2 lbs.	3 lbs.	6 lbs.
Crackers	1 1/2 lbs.	3 lbs.	6 lbs.
Cheese (2 oz. per serving)	3 lbs.	6 lbs.	12 lbs.
Soup	1 1/4 gal.	2 1/2 gal.	5 gal.
Salad dressings	1 pt.	2 1/2 pts.	1/2 gal.
<u>Meat, Poultry or Fish:</u>			
Wieners (beef)	6 1/2 lbs.	13 lbs.	25 lbs.
Hamburger	9 lbs.	18 lbs.	35 lbs.
Turkey or chicken	13 lbs.	25 - 35 lbs.	50 - 75 lbs.
Fish, large whole (round)	13 lbs.	25 lbs.	50 lbs.
Fish, fillets or steaks	7 1/2 lbs.	15 lbs.	30 lbs.
Meat Loaf	6 lbs.	12 lbs.	24 lbs.
Ham	10 lbs.	20 lbs.	40 lbs.
<u>Salads, Casseroles, Vegetables:</u>			
Potato salad	4 1/4 qts.	2 1/4 gal.	4 1/2 gal.
Scalloped potatoes	4 1/2 qts. or (1) 12x20" pan	8 1/2 qts.	17 qts.
Mashed potatoes	9 lbs.	18 - 20 lbs.	25 - 35 lbs.
Spaghetti	1 1/4 gal.	2 1/2 gal.	5 gal.
Baked beans	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Jello salad	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Canned vegetables	(1) #10 can	(2 1/2) #10 cans	(4) #10 cans
Lettuce (for salads)	4 heads	8 heads	15 heads
Cabbage (for slaw)	5 lbs.	10 lbs.	20 lbs.
Carrots (3 oz. or 1/2 c.)	6 1/4 lbs.	12 1/2 lbs.	25 lbs.
Tomatoes	3 - 5 lbs.	7 - 10 lbs.	14 - 20 lbs.
<u>Desserts:</u>			
Watermelon	37 1/2 lbs.	75 lbs.	150 lbs.
Fruit cup (1/2 c. per serving)	3 qts.	6 qts.	12 qts.
Cake	(1) 10x12" sheet cake (1 1/2) 10" layer cakes	(1) 12x20" sheet cake (3) 10" layer cakes	(2) 12x20" sheet cakes (6) 10" layer cakes
Whipping cream	3/4 pt.	1 1/2 - 2 pts.	3 pts.
<u>Ice Cream:</u>			
Brick	3 1/4 qts.	6 1/2 qts.	12 1/2 qts.
Bulk	2 1/4 qts.	4 1/2 qts. or 1 1/4 gal.	9 qts. or 2 1/2 gal.
<u>Beverages:</u>			
Coffee	1/2 lb. and 1 1/2 gal. water	1 lb. and 3 gal. water	2 lbs. and 6 gal. water
Tea	1/12 lb. and 1 1/2 gal. water	1/6 lb. and 3 gal. water	1/3 lb. and 6 gal. water
Lemonade	10 - 15 lemons 1 1/2 gal. water	20 - 30 lemons 3 gal. water	40 - 60 lemons 6 gal. water

Soups, Relishes, Pickles & Preserves

Creamy Broccoli Soup

- | | |
|--|--|
| 1/4 c. chopped onion | 10 oz. pkg. frozen broccoli,
cooked & drained |
| 1 T. margarine | 3/4 lb. Velveeta cheese,
cubed |
| 2 c. milk | dash pepper |
| 8 oz. pkg. Philadelphia
cream cheese, cubed | |

Cook onion in margarine until tender. Add milk and cream cheese. Stir over medium heat until cream cheese is melted. Add remaining ingredients. Heat thoroughly. *Gay Givens*

Broccoli-Cheese Soup

- | | |
|----------------------------------|---|
| 4 T. margarine | 4 slices Velveeta
processed cheese,
cubed |
| 2/3 c. chopped onion | 1 tsp. salt |
| 1/4 c. flour | dash pepper |
| 3 c. milk | |
| 2 c. chopped, cooked
broccoli | |

Melt margarine in saucepan. Add onion and cook until clear and tender. Blend in flour until mixture is smooth. Add milk, broccoli, cheese and seasonings. Cook until thickened and cheese is melted, stirring constantly. *Barbara Felker*

Variation: One variation is to add diced ham to recipe and substitute using 10 slices Velveeta and 1/2 cup grated mild cheddar cheese. *Ken Oamek*

Corn-Potato Chowder

- | | |
|------------------------|----------------------------------|
| 5 slices bacon | 1 can condensed
mushroom soup |
| 2 c. diced potatoes | 2 c. milk |
| 1 c. chopped onion | 1 tsp. salt (opt.) |
| 1 lb. can whole corn | dash of pepper |
| 1 lb. can creamed corn | |

Cook bacon until crisp and crumbly. Drain fat. Reserve 3 tablespoons drippings. Cook potatoes and onions in 1 cup boiling water and salt. Do not drain. Add reserved drippings and remaining ingredients. Bring to boil and simmer 5 minutes, stirring often. Serve topped with crumbled bacon. Serves 6 to 8. *Hazel Knouse*

Rev. Larry's Hotter than Hades Chili

- | | |
|----------------------------------|-----------------------------|
| 2 lb. lean ground beef | 1 T. chili powder |
| 1 med. onion, diced | 1/4 tsp. salt |
| 1/2 green pepper, diced | 1 or 2 dried red peppers or |
| 1 clove garlic, crushed | 1 fresh jalapeño pepper |
| 1 lg. can tomatoes | 1 T. brown sugar |
| 1 sm. can tomato paste | 1/4 tsp. oregano |
| 1 to 2 c. water | 1/4 tsp. cumin powder |
| 3 cans Brooks chili hot
beans | |

Brown ground beef. Sauté green pepper, onion and garlic. Drain fat and add tomatoes, tomato paste, water and other seasonings and simmer about 1 hour. Add beans and simmer 1/2 hour more. You may omit dried red peppers if you're not stout-hearted, and the longer the chili simmers, the better and hotter it gets.

Larry Jones

Just Plain Chili

- | | |
|-------------------------|---|
| 1 lg. onion, diced | 1/4 tsp. salt |
| 1/2 green pepper, diced | 1 T. black pepper |
| 6 oz. ctn. nacho cheese | 1 1/4 lb. ground beef |
| 3 T. chili powder | 3 (8 oz.) cans kidney
beans, drained |
| 1 qt. tomato juice | |

Using a 3 to 4-quart pot, crumble the ground beef into the pot, add all other ingredients. Place pot on high temperature (uncovered), bring to a boil, stirring often. Cover and lower temperature to simmer. Let simmer for 1 1/2 hours, stirring every 15 to 20 minutes. Makes 10 large bowls.

Steven Bates

Wilderness Chili

- | | |
|---------------------------------|--|
| 2 lb. ground beef | 2 bay leaves |
| 3 clove garlic, minced | 1 sm. can green chili
peppers, diced |
| 3 stalks celery, chopped | 3 T. sugar |
| 2 lg. onions | 15 oz. can kidney beans,
rinsed & drained |
| 16 oz. can tomatoes,
chopped | 2 T. chili powder |
| 8 oz. can tomato sauce | 2 tsp. oregano |
| 1 tsp. salt | 1/4 tsp. cumin |
| 1/2 tsp. pepper | |

Brown ground beef. Drain. Add remaining ingredients. Cover and simmer 2 hours. Serve with cornbread.

Minnie Hunt

Cheesy Corn Chowder

- | | |
|---------------------------------|-------------------------------------|
| 16 oz. can mixed
vegetables | dash celery salt |
| 1/3 c. butter | 2 c. milk |
| 1/4 c. chopped onion | 2 tsp. bouillon |
| 1 tsp. dry mustard | 3 1/2 c. processed cheese,
cubed |
| 1/4 c. flour | 1/4 tsp. Worcestershire
sauce |
| 3/4 tsp. salt | |
| 2 (15 oz.) cans creamed
corn | |

Drain liquid from mixed vegetables, reserve. Add water to equal 2 cups. In large saucepan, cook onion in butter until tender; stir in flour, mustard and salt. Gradually stir in reserved liquid, milk and bouillon. Heat to gentle boil and stir 1 minute. Add all other ingredients and heat again to boiling. Serves 8 to 10.

Janet Brown-Lowe

Egg Drop Soup

- | | |
|------------------------------------|-----------------|
| 3 c. chicken broth | 1 egg |
| 1 c. water | 1 T. cornstarch |
| 1/2 tsp. salt | 2 T. cold water |
| 2 to 3 scallions (green
onions) | pepper to taste |

Heat broth and 1 cup water to a slow boil. Mix cornstarch and cold water, set aside. Cut scallions into 1/8-inch pieces. Set aside. Beat egg thoroughly. Set aside. With wooden spoon, stir broth, adding starch mixture. Continue stirring, add scallions and beaten egg. Turn off heat as soon as egg is added, to allow egg to float. Pepper added by each individual.

Chicken broth may be substituted by beef broth.

Jim Ryan

Fruit Soup

- | | |
|---------------------------|---------------------|
| 1 1/2 c. water | 1 c. peaches, diced |
| 2 T. sugar | 1 c. oranges, diced |
| 2 T. Minute Tapioca | 3 bananas, sliced |
| 1 can frozen orange juice | |

Combine water, sugar and tapioca and let stand 10 minutes. Cook until clear. Let cool and add orange juice, peaches, and oranges. Refrigerate. When ready to serve, add bananas.

This recipe was used many years for the Easter breakfast when I was in MYF.

Marsha Pope (Ryan)

Goulash Soup

- | | |
|-----------------------------------|-------------------------------------|
| 1 lb. beef, cut into small pieces | 1/2 lb. pork, cut into small pieces |
|-----------------------------------|-------------------------------------|

Save fat trimmings to brown meat.

- | | |
|-------------------------|---------------------|
| 1 sm. onion, chopped | 1 can tomato soup |
| 3 qt. water | 1/2 btl. catsup |
| 6 or 7 whole allspice | 8 to 10 gingersnaps |
| 1 med. can pork & beans | |

Fry tallow, remove. Add meat and cook until loses color. Will make its own juice. Add salt, pepper, onion, 3 quarts water and allspice. Cook until tender. Add beans, tomato soup and cook until meat is very tender and beans have cooked up. Add catsup, when boiled up. Add gingersnap paste by filling a coffee mug with whole snaps and adding water to fill up. Cook until flavor is all through. Serve with oyster crackers. A hearty soup on cold days.

Doris Pople

Hamburger-Vegetable Soup

- | | |
|-----------------------|-----------------------|
| 1 lb. ground beef | 1 c. diced carrots |
| 1/2 c. chopped onion | 2 c. shredded cabbage |
| 2 T. fat | 1 c. diced potatoes |
| 2 qt. water | No. 2 can tomatoes |
| 2 beef bouillon cubes | 1 1/2 T. salt |
| 1 c. diced celery | 1/2 tsp. pepper |

Brown meat and onion in fat, using medium heat; drain. Add remaining ingredients. Cover and cook until steaming point is reached, then cook on low for 40 minutes. Makes 3 1/2-quarts of soup.

Marjorie Kobs

Potato Soup

- | | |
|------------------------------------|-------------------------|
| 1 pkg. hash browns | onion flakes, to taste |
| 1/2 stick butter | salt & pepper |
| half & half or milk | garlic powder, to taste |
| 2 c. shredded sharp cheddar cheese | |

Cover hash browns with water and boil for 15 minutes. Add salt, pepper and garlic powder. Add 1/2 stick butter. Now, add milk or half & half to consistency you prefer. Add cheddar cheese and onion flakes.

This soup is delicious and takes a very short time to make.

Elma Alter

Apple Squash Soup

- | | |
|---|---|
| 3 T. margarine | 2 Granny Smith apples,
peeled, cored & cubed |
| 2 c. chopped onion | 1/2 tsp. salt |
| 3 lb. acorn squash
(approx. 6 c.), peeled,
seeded & cubed | freshly ground pepper, to
taste |
| 1 c. apple cider or apple
juice | 3 c. chicken broth |
| | 5 tsp. curry powder |

In a large soup pot, melt margarine. Add onion and sauté until tender. Stir in curry powder. Add squash, apples, chicken stock and salt. Bring to a boil, reduce heat and simmer for 25 minutes or until squash and apples are tender. Remove 2 cups of liquid and set aside. Purée remaining soup in blender and return to soup pot. Stir cider into puréed soup. Add liquid that you set aside, a bit at a time, making sure that soup remains thick, but not too thick. If necessary, reheat soup until hot. Pepper liberally.

Acorn squash makes the richest soup, but it's a pain to peel; butternut may be substituted or even yellow zucchini. This is a great recipe for those who have to watch their cholesterol. Makes 9 cups - 155 calories per cup.

Gay Givens

Apple Butter

- | | |
|-----------------|-------------------|
| 7 c. applesauce | 1 tsp. cinnamon |
| 1 box pectin | 1/2 tsp. allspice |
| 9 c. sugar | 1/2 tsp. cloves |

Mix applesauce and pectin together. Add the rest of the ingredients. Boil 1 or 2 minutes. Put in jars and seal.

Bernice Law

Tomato Preserve

- | | |
|--------------------|------------|
| 3 c. ripe tomatoes | 2 c. sugar |
|--------------------|------------|

Boil for 12 minutes and add 1 package lemon Jello. Then put in jars and seal.

Bernice Law

Yellow Tomato Preserves

- | | |
|------------------------|----------------------|
| 4 c. prepared tomatoes | 4 c. sugar |
| 3 oz. box lemon Jello | 1/4 tsp. lemon juice |

Use firm ripe tomatoes, scrape out juice and seeds, using just the firm flesh of the tomatoes. Dice and measure, put in heavy saucepan with sugar and lemon juice and cook 20 minutes, stirring frequently, so it doesn't scorch. Remove from heat and stir in the Jello. Put in jars and seal, store jars in refrigerator. Makes about 8 1/2 pints.

Dianna Sullivan

Mock Cinnamon Apple Rings

about 15 lg. cucumbers
(14" long & 2" to 3" in
diameter) (2 gal.)

Peel and cut thick. Core out seeds to resemble apple rings.

MIX I:

2 c. lime with 8 1/2 qt.
water

Let stand for 24 hours. Drain and rinse in cold water. Pour ice water over rings. Let stand for 3 hours.

MIX II:

1 1/2 c. vinegar	1 lg. btl. red food coloring
1 1/2 T. alum	enough water to cover rings

Simmer for 2 hours and drain.

MIX III:

2 c. vinegar	8 sticks cinnamon
2 c. water	6 1/4 oz. pkg. red hots
10 c. sugar	

Bring all to boil and pour over rings. Cover tightly and let stand overnight. Drain and reheat syrup and pour over rings for 3 consecutive mornings. On third morning, bring syrup to boil. Pack and can. Makes 8 to 10 pints. *Walter Hanson*

Hot Dog Relish

5 c. ground cucumbers	2 sweet green or red
3 c. onions, ground	peppers, chopped
3 c. ground celery	1 1/2 qt. water
2 hot red peppers, ground	3 c. sugar
3/4 T. celery seed	1 qt. white vinegar
1/2 c. salt	2 tsp. mustard seed

Combine vegetables; let stand overnight. Drain. Heat water, vinegar, sugar and seeds. Bring to a boil. Add vegetables and simmer for 10 minutes. Put into jars. *Dianna Sullivan*

You can never stumble when you are on your knees.

*Life can only be understood backward,
but must be lived forward.*

Green Tomato Relish

- | | |
|-------------------|-------------------|
| 24 green tomatoes | 2 T. mustard seed |
| 8 med. onions | 2 T. salt |
| 2 green peppers | 2 c. vinegar |
| 1 red pepper | 2 T. celery seed |
| 3 c. sugar | |

Grind together tomatoes, onion, green peppers and red pepper. Add remaining ingredients and boil all together 15 minutes and seal in jars. A good way to use green tomatoes.

Dorris A. Yates

Pineapple Cranberry Relish

- | | |
|--|--|
| 20 oz. can crushed
pineapple | 12 oz. pkg. fresh
cranberries, washed |
| 1 lg. thick, skinned navel
orange, unpeeled | 1 c. sugar |

Drain syrup from pineapple. Chop orange and cranberries in food processor (or blender). Pour into bowl. Add pineapple and sugar. Cover and let stand at room temperature overnight. Store in refrigerator. Makes 4 cups.

Callie Earlywine

Zucchini Relish

- | | |
|-------------------------|--------------------|
| 10 c. zucchini, chopped | 1 tsp. nutmeg |
| 4 c. onion | 1 tsp. celery seed |
| 2 c. green bell pepper | 1/2 tsp. pepper |
| 2 c. red bell pepper | 1 T. cornstarch |
| 1/3 c. salt | 2 1/2 c. vinegar |
| 1 tsp. turmeric | 4 c. sugar |

Chop zucchini, onion, green and red peppers into large pan. Pour salt over all. Let stand overnight. Then rinse 3 or 4 times. Grind coarsely. Add turmeric, nutmeg, celery seed, 1/2 teaspoon pepper, 1 tablespoon cornstarch, 2 1/2 cups vinegar and 4 cups sugar. Cook 30 minutes or until it thickens. Put into jars and seal. Makes 7 pints.

Pauline Cave

Beet Pickles

- | | |
|---------------|---------------|
| 1 qt. vinegar | 1 qt. water |
| 1 qt. sugar | 3 T. cinnamon |

Pour hot on beets which are packed in jars.

Dorothy Roe

Zucchini Relish

- | | |
|-----------------------|--------------------|
| 12 c. ground zucchini | 1 T. cornstarch |
| 2 green peppers | 1 tsp. celery seed |
| 4 c. onion | 1/2 tsp. pepper |
| 2 red peppers | 3 c. white vinegar |
| 1/3 c. pickling salt | 4 1/2 c. sugar |
| 1 T. curry powder | |

Coarsely grind all the vegetables. In large enamel pan add all the vegetables and pickling salt. Let stand overnight. Drain and rinse with cold water. Mix all ingredients. Add to vegetables and boil for 20 minutes. Put into jars and seal. Makes 7 pints.

Frances Christensen

Frozen Cucumbers

- | | |
|-------------------------------|------------------------|
| 12 c. thinly sliced cucumbers | 1 1/3 tsp. turmeric |
| 3 med. onion | 1 1/2 tsp. celery seed |
| 4 c. sugar | 3 T. pickling salt |
| 4 c. vinegar | 1/4 tsp. alum |

Mix sugar, vinegar, turmeric, celery seed, pickling salt and alum in large bowl or enamel kettle and stir well. Pour over cucumbers and onions and stir again. Repeat stirring each day for either 4 or 5 days. The extra day of soaking will add more spice taste, keep the cucumbers at room temperature. After 4 or 5 days, put into 1 1/2-pint freezer containers and freeze. Makes about 12 containers. Keep in refrigerator after thawing.

Dorothy E. Yates

Pickled Peaches

- | | |
|---------------------|-------------------|
| 4 c. sugar | 2 T. whole cloves |
| 2 T. stick cinnamon | 1 lug. peaches |
| 2 c. vinegar | |

Select firm, well-ripened peaches. Blanch. Remove skins. Combine sugar, vinegar, and spices. Boil 10 minutes. Cook peaches until tender, a few at a time in the boiling syrup. Pack in sterilized jars. Fill jars with boiling syrup. Peaches can be pickled the same way. Be sure to leave stems on. But, remove blossom ends. Do not pare. Use ripe peaches.

My Grandmother Daisy Howell's recipe. They are delicious.

Margaret Ord, Dorris A. Yates

Liberty is not the right to do what one wills, but freedom to do what one wants.

Hot Pepper Pickles

2 qt. water
1 qt. vinegar

1 c. sugar
1 c. salt

Put all ingredients into pan and stir to dissolve all sugar and salt, does not need to be heated. Pour over any hot peppers, seal and refrigerate.

Art Cave

Bread and Butter Pickles

30 cucumbers, size of
bananas

12 onions, sliced

1/2 c. salt

1 1/2 qt. vinegar

2 tsp. celery seed

2 tsp. mustard seed

2 tsp. ground ginger

1 tsp. turmeric

2 c. sugar

Soak cucumbers in cold water overnight. In morning, slice medium thin. Add onions and salt and cover with water. Let stand 1 hour, then drain. Add rest of ingredients. Boil 25 minutes. Put in jars and seal.

Bernice Law

Chunk Pickles

1 qt. cucumbers

1 1/2 c. brown sugar

3 1/2 T. stick cinnamon

1 T. celery seed

1 c. vinegar

1 c. water

1/2 T. whole allspice

1/2 T. mustard seed

WEAK VINEGAR:

2 c. water

1 c. vinegar

Select fresh, crisp cucumbers. Cover with a brine made by dissolving 2 tablespoons of canning salt in 1 quart of water. Let stand overnight. Drain. Wash. Soak overnight in clear water. Wipe dry. Cut in chunks. Cook in weak vinegar until tender (2 cups water - 1 cup vinegar). Pack loosely in sterilized jars. Cover with pickling syrup made from remaining ingredients. Add all the remaining ingredients and boil 5 minutes. Then pour over pickles in jar. Be sure and cover them with syrup.

Grandmother Howell's recipe.

Margaret Ord

*There is so much bad in the best of us,
and so much good in the worst of us,
That it hardly behooves any of us,
to talk about the rest of us.*

Sweet Pickles

- | | |
|---------------------------------------|--------------------|
| 1 qt. sliced or whole dill
pickles | 1/2 c. vinegar |
| 2 c. sugar | 1 tsp. celery seed |
| | 1/4 c. water |

If you buy whole pickles, slice them. Pour off pickle juice that is in the jar that you bought. Heat above ingredients and pour over sliced pickles. Let stand a few hours, then pour off juice and reheat some juice and pour over pickles again. Cool and keep in refrigerator. These are very crisp sweet pickles.

Wilma Jones

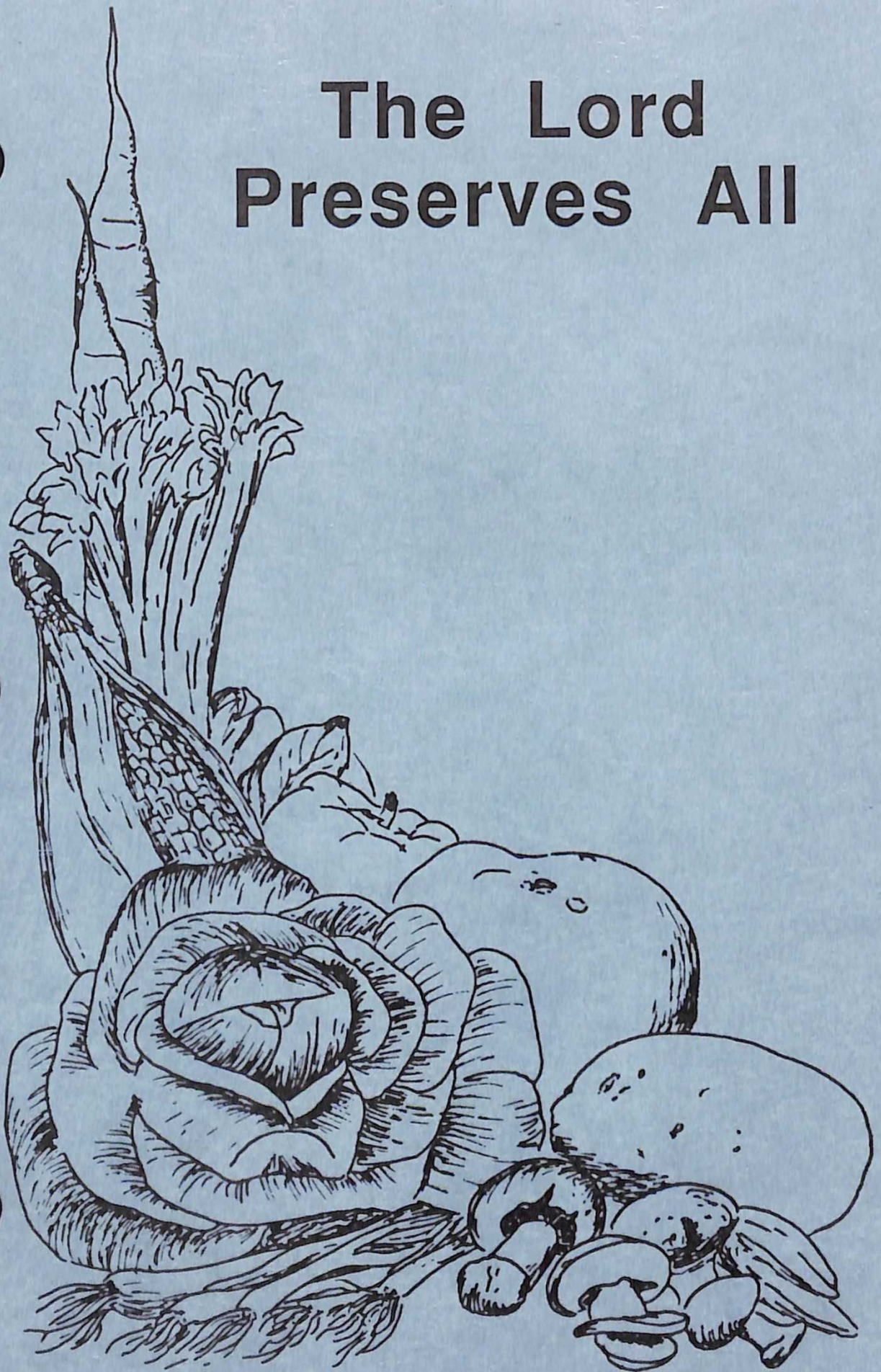
Watermelon Pickles

- | | |
|---------------------------|----------------------|
| 4 or 5 c. watermelon rind | 1 T. whole cloves |
| 4 c. sugar | 1 lg. stick cinnamon |
| 3 c. water | 1 c. vinegar |
| 1 T. allspice (whole) | |

Peel and remove any red portion of melon. Cut rind into bite-size pieces. Cover with a brine made with 4 tablespoons salt and 1 quart water. Let stand overnight. Rinse in cold water and cover with remaining ingredients which have been combined and boiled together. There should be sufficient syrup to cover the watermelon pieces. Let stand again overnight. Boil gently, until rind is clear. Put in jars and seal.

Dorris A. Yates

The Lord Preserves All



Blanching Vegetables for Freezing By Using the Microwave

Prepare vegetables (wash, peel, slice or dice) as you would for cooking. Measure 1 quart or 1 pound of vegetables into a 2-quart casserole. Add water as given on the chart below. Cover. Do not add salt.

Set power on HIGH; microwave and stir every 1 to 2 minutes. Check for doneness and a uniform bright color. Do not overcook. Drain off liquid, reserving for the next batch. Place vegetables in a strainer in ice water. Cool; drain and package. Package in the size wanted each time, or place on cookie sheet to freeze, then package so you can remove the desired amount.

Always use soft water for washing and cooking green or wax beans.

<u>Vegetable</u>	<u>Amount Water</u>	<u>Minutes for 1 lb. or 1 qt. In 2-qt. size casserole</u>
Asparagus, 1"-2" pieces	1/4 c.	3-4
Beans, green or wax	1/2 c.	4-6
Broccoli, flowerets to center	1/4 c.	3-4
Carrots, sliced	1/4 c.	4-6
Cauliflower, flowerets	1/4 c.	3-4
Onions, sliced	1/4 c.	3-4
Parsnips, diced	1/4 c.	2-4
Peas, shelled	1/4 c.	2-4
Spinach	None	2-3
Squash-summer, cubed	1/4 c.	3-4
Turnips, cubed	1/4 c.	3-4
Zucchini	1/4 c.	2-4

*If using pint amounts, reduce the time in half.

Corn: For even blanching, cut corn off the cob. Blanch corn from 4 to 6 ears at a time. Place corn in a 1-quart casserole, adding 1/4 cup water. Cover. Microwave on HIGH 3 to 5 minutes, stirring after 2 minutes. Cool by placing casserole in ice water, stirring occasionally until cool. Package.

Tomatoes for Salad: Wash whole, well-ripened tomatoes. Place in plastic bag and freeze. For use in salads later, take number needed from package. Run water over them and peel off skin. Do not cut into wedges until ready to serve. They should still be frosty and partially frozen when cut into wedges over the salad. Serve immediately.

Tomato Juice: Select well-ripened tomatoes. Peel, quarter and core. Place in covered dish. Microwave 1 quart on HIGH 7 to 10 minutes, stirring every 2 minutes. Cool quickly by setting dish in ice water, stirring occasionally. Package and freeze.

Vegetables

Mock Hollandaise Sauce

- | | |
|--------------------------------|---------------------------------------|
| 1 can cream of chicken
soup | 1/4 c. mayonnalse
1 T. lemon juice |
|--------------------------------|---------------------------------------|

Mix all ingredients and cook over low heat. Stir occasionally until heated through. Makes about 1 1/2 cups sauce. Serve over asparagus, broccoli or other vegetables. *Doris Pople*

Asparagus Baked in Sauce

- | | |
|--|--------------------------------|
| 2 T. butter or oleo | 4 c. hot asparagus,
drained |
| 2 T. all-purpose flour | 1/2 c. bread crumbs |
| 1/4 tsp. salt | 1 T. butter, melted |
| 1 c. sharp process
American cheese,
shredded | 1 c. milk |

Melt butter or oleo in saucepan over low heat. Blend in flour, salt and a dash of pepper. Add milk all at once. Cook quickly, stirring continually until sauce thickens. To sauce, add cheese and asparagus. Pour into 1-quart casserole. Toss crumbs with melted butter. Sprinkle on top of vegetable. Bake at 350° for 20 to 25 minutes. Serves 6 to 8. *Bernice Law*

Sweet and Sour Beans

- | | |
|--|--|
| 1 or 2 lg. onions, sliced | 16 oz. can green lima
beans, drained |
| 1 1/2 c. brown sugar | 16 oz. can red kidney
beans, drained |
| 1 tsp. dry mustard | 16 oz. can pork 'n beans,
not drained |
| 1/2 tsp. garlic powder | 8 slices bacon |
| 1 tsp. salt | |
| 1/2 c. vinegar | |
| 2 (15 oz.) cans yellow
or butter lima beans,
drained | |

Mix lightly all beans in baking dish. Combine onions, sugar, mustard, garlic powder, salt and vinegar in saucepan. Bring to boil and simmer for 20 minutes. Pour hot mixture over beans. Fry bacon to crisp stage and crumble. Sprinkle over bean mixture. Bake in 350° oven for 1 to 1 1/2 hours. Serves 12.

This was a recipe of my mother's (Esther Koester). It was a favorite at family gatherings. *Betty Ryan*

Praise to a child is as water to a thirsty plant.

Peg's Chuckwagon Beans

- | | |
|---------------------------------|---------------------------|
| 10 slices bacon, diced | 28 oz. can pork & beans |
| 2 med. onions, chopped | 3/4 c. catsup |
| 1 med. green pepper,
chopped | 1/2 c. packed brown sugar |
| | 1/2 c. molasses |
| | 1 tsp. liquid smoke |

Combine bacon, onion and green pepper in a 10-inch skillet, cook until bacon is lightly browned and onion and peppers are tender. Drain off fat, then combine this mixture with remaining ingredients. Mix well. Bake in 8x12x2-inch baking dish. Bake uncovered for 30 to 45 minutes at 425° until mixture is bubbly.

Alice Guiles

Bar-B-Q Baked Beans

- | | |
|---------------------------------------|--------------------|
| 2 (1 lb. 15 oz.) cans
pork & beans | 4 T. Bar-B-Q sauce |
| 1 c. white sugar | 1 sliced onion |
| 1 tsp. chili powder | bacon strips |

Mix beans, sugar chili powder and Bar-B-Q sauce in baking dish. Place sliced onion and bacon strips on top of beans and bake uncovered at 350° for 1 1/2 to 2 hours.

Wilma Zimmerman

Western Bean Bake

- | | |
|-------------------------------------|--|
| 4 slices bacon | 4 oz. jar baked beans in
molasses sauce |
| 1/2 lb. ground beef | 1/2 c. catsup |
| 1 c. chopped onion | 1/2 c. dry red wine |
| 1 clove garlic, minced | 1/2 tsp. dry mustard |
| 16 oz. can kidney beans,
drained | 1/4 tsp. cracked black
pepper |
| 16 oz. can lima beans,
drained | 3 T. brown sugar, packed |
| 16 oz. can butter beans,
drained | |

Brown beef, pour into large heat-proof bowl. Cook bacon until crisp; add to beef. Brown onion and garlic in drippings. Add all other ingredients and mix well in bowl. Spoon into greased 3-quart casserole, cover and refrigerate up to 24 hours. Bake uncovered at 375° for 1 hour. Makes 6 servings.

Janet Brown-Lowe

Success depends upon your backbone, not your wishbone.

*When you point a finger accusingly at someone,
remember that you have three fingers pointing at yourself.*

Broccoli and Lima Bean Casserole

1 pkg. frozen baby lima beans

2 pkg. frozen broccoli spears
buttered bread crumbs

SAUCE:

1 can cream of mushroom soup

1 can cream of celery soup
onion flakes

Cook vegetables separately and drain. Layer vegetables in baking dish, one layer of half of the broccoli, then 1/3 of sauce; one layer of lima beans, then 1/3 of sauce; then rest of broccoli, then rest of sauce. Cover with buttered bread crumbs. Bake at 325° for 35 to 40 minutes. Serves 6 to 8.

Dorothy Norton

Baked Broccoli

1/2 c. flour plus
6 T. margarine

4 T. flour

4 chicken bouillon cubes,
crushed

2 c. milk

3 (10 oz.) pkg. broccoli,
cooked & crushed

1/3 c. water

8 oz. pkg. Pepperidge Farm
stuffing, not crushed

2/3 c. coarsely crushed
pecans

Grease large baking dish. Melt 1/2 cup margarine, blend in flour, milk and bouillon cubes. Put broccoli in dish, pour over white sauce. Heat water and rest of margarine; mix into stuffing and nuts. Pour over top and bake at 350° for 45 minutes.

Lavon Burns

Broccoli and Rice Casserole

2 c. rice, cooked &
drained

1 box frozen broccoli,
prepared as directed

1/2 c. celery, diced

1/4 c. onion, diced

1/2 c. milk

1 can cream of mushroom
soup

1 sm. jar Cheez Whiz

Combine all ingredients. Can be made ahead and frozen. Use 1 1/2 or 2-quart casserole dish. Bake 350° about 30 minutes.

Mary Kenyon

*We can't take it with us, but perhaps how we got it
may determine where we will go.*

Do not resent growing old -- many are denied that privilege.

Broccoli and Cheese Puff

- | | |
|--|----------------------------------|
| 10 oz. pkg. frozen
chopped broccoll | 1/2 tsp. salt |
| 4 slices bread | 2 tsp. Instant minced onion |
| 2 T. margarine | 3 eggs |
| 1 c. slivered Swiss cheese | 1 c. Instant skim milk
powder |
| | 1 1/2 c. hot water |

Preheat oven to 375° F. Grease a 9-inch square pan. Cook broccoli in boiling salted water according to package directions, drain well. Cut 4 slices bread into triangles and line pan. Combine broccoli with 2 tablespoons margarine, 1 cup slivered cheese, 1/2 teaspoon salt, 2 teaspoons instant minced onion, spoon over bread. In medium bowl, beat 3 eggs; add 1 cup instant skim milk powder and 1 1/2 cup hot water; mix, then pour over broccoli mixture. Bake 20 to 25 minutes until puffed and set. Makes 4 to 6 servings. Other cheeses may be used. *Miriam Schlegel*

Broccoli Casserole

- | | |
|---------------------------------|-------------------------------------|
| 1 can cream of mushroom
soup | 1 1/4 c. Minute Rice |
| 1 can cream of chicken
soup | 1 sm. jar Cheez Whiz |
| | 2 boxes chopped broccoll,
frozen |

Combine all ingredients. Put in buttered or oiled casserole. Bake 50 to 60 minutes at 350°. Serves 8 to 10.

Velveeta cheese may be used in place of Cheez Whiz - also to cut cooking time the broccoli may be precooked.

Hazel J. Knouse

Stacye's Swiss Vegetable Medley

- | | |
|---|---|
| 16 oz. bag frozen broccoll,
carrots & cauliflower,
thawed & drained | 1/3 c. sour cream |
| 10 3/4 oz. can cream of
mushroom soup | 1/8 tsp. pepper |
| 1 c. (4 oz.) shredded
Swiss cheese | 4 oz. jar pimento, drained |
| | 8 oz. can Durkee French
fried onions |

Combine vegetables, soup, 1/2 cup cheese, sour cream, pepper, pimento and 1/2 can Durkee French fried onions. Pour into 1-quart casserole. Bake covered at 350° for 30 minutes. Top with remaining cheese and onions; bake uncovered, 5 minutes longer. Makes 6 servings. *Sally Givens*

Vegetable Casserole

- | | |
|----------------------------|-------------------------|
| 1 sm. box broccoll | 1/2 lb. Velveeta cheese |
| 1 sm. box cauliflower | 1 can cream of chicken |
| 2 c. cooked sliced carrots | soup |
| 1 can French-style green | 1 stick margarine |
| beans | croutons |

Layer vegetables in 9x13-inch casserole. Melt cheese with stick of margarine and chicken soup. Pour over vegetables. Cover with croutons. Bake 1/2 hour, or until cheese mixture is bubbly. (Celery soup may be used instead of chicken.)

Fern Livingston

Brussels Sprouts Au Gratin

- | | |
|------------------------|-------------------------|
| 2 c. Brussels sprouts | 1/2 c. grated Swiss or |
| 1 T. chopped parsley | American cheese |
| 1/2 c. buttered crumbs | salt & pepper to taste |
| | 1/2 c. med. white sauce |

Wash sprouts thoroughly. Cook in boiling water, salted, until tender. Fill a well-oiled casserole with alternate layers of Brussels sprouts and white sauce. Sprinkle with cheese and crumbs. Bake in moderate oven (375°) about 20 minutes. Garnish with parsley. Makes 4 servings.

Dorris A. Yates

Carrot Casserole

- | | |
|----------------------------|-----------------------|
| 3 c. grated carrots | 1/2 c. grated cheddar |
| 1 can cream of celery soup | cheese |

Parboil and drain carrots. Butter 1 1/2-quart casserole well. Put soup and cheese in casserole and add hot carrots. Let stand until cheese is melted. Toss well to mix, and top with buttered cornflake crumbs. Bake in 350° oven for 30 minutes. Serves 4 to 6.

Mildred Johnson

Corn Custard

- | | |
|----------------------------|---------------------|
| 2 c. corn, fresh or canned | 1/2 tsp. pepper |
| 1/4 c. flour | 3 eggs, beaten well |
| 1 tsp. sugar | 2 c. milk |
| 1 tsp. salt | 2 T. melted butter |

Mix corn and dry ingredients. Add eggs, milk and butter. Bake in buttered dish or casserole set in a pan of hot water in a preheated oven (350°) for 50 to 60 minutes, or until knife inserted into the center comes out clean. Serves 6.

Lois Riley

*It's not that I spend more than I earn,
it's just that I spend it quicker than I earn it.*

Creamy Carrot Casserole

- | | |
|--|--|
| 20 oz. pkg. frozen crinkle-cut carrots | 1/4 tsp. pepper |
| 1 1/3 c. salad dressing | 1 T. butter or margarine |
| 1/4 c. finely chopped onions | 1/4 c. crushed saltine crackers (6 crackers) |
| 2 to 3 tsp. prepared horseradish | 1 T. snipped parsley |

Cook carrots according to package directions; drain. Turn into a 1 1/2-quart roast/baking dish. Mix salad dressing, onion, horseradish and pepper together and mix into carrots. Chill several hours. Micro-cook, covered, on 100% power (HIGH) for 8 to 10 minutes or until heated through. Sprinkle with cracker crumbs.

Above direction is for after chilling all day. If making and cooking right away, micro-cook 4 to 5 minutes. Top with crumbs.

Margaret Ord

Corn Casserole (Scalloped Corn)

- | | |
|---|------------------------|
| 1 box Jiffy brand corn bread muffin mix | 1 sm. can creamed corn |
| 8 oz. sour cream | 1 egg |
| 1 sm. can whole kernel corn | 1 stick melted oleo |

Mix all ingredients together and bake in greased 9x9-inch baking dish at 350° for 40 to 45 minutes.

Wilma Zimmerman

Variation: 3 eggs slightly beaten - Cover and bake 45 minutes. Remove cover and bake 15 minutes to brown top.

Donna Jost

Scalloped Corn and Broccoli

- | | |
|----------------------------|---------------------------------------|
| 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 Meyers

How a man turns out depends a great deal upon what kind of woman decides to marry him.

Problems are only opportunities in work clothes.

Cucumber In Dill Cream

- | | |
|---|---|
| 1 1/2 c. sour cream | 2 c. thinly sliced white onion (3 med.) |
| 1/3 c. chopped fresh dill | 1 lb. seedless cucumbers, thinly sliced with peel, about 4 c. |
| 2 T. cider vinegar | |
| 1 tsp. salt | |
| 4 dashes hot red pepper sauce (or to taste) | |

Mix sour cream, all but 1 tablespoon dill, the vinegar, salt and red pepper sauce in small mixing bowl. Make 3 or 4 layers of onions, cucumbers and sour cream mixture (in that order) in 2-quart serving bowl. Refrigerate, covered, for 1 to 2 hours. Spoon juice from bottom of bowl over top several times. Sprinkle remaining dill over top and serve cold.

Bobbie Hough

Green Beans Caesar

- | | |
|-------------------|---|
| 1 c. bread cubes | 1 lb. can (2 cups) cut green beans, drained |
| 2 T. salad oil | 2 T. shredded Parmesan cheese |
| 1 T. vinegar | |
| 1 T. minced onion | |
| 1/4 tsp. salt | |

Brown bread cubes lightly in 2 tablespoons salad oil. Remove from pan. In same skillet, mix 1 tablespoon oil, the vinegar, onion and salt. Stir in beans, heat thoroughly. Add toasted bread cubes and Parmesan cheese. Toss gently. Makes 4 servings.

Hazel Baker

Swiss Green Beans

- | | |
|-------------------------|--|
| 1/4 c. margarine | 8 oz. ctn. sour cream |
| 1/2 c. cornflake crumbs | 2 (16 oz.) cans French-style green beans |
| 2 T. flour | 2 c. shredded Swiss cheese |
| 1 tsp. salt | 1/4 tsp. Instant minced onion |
| 1/4 tsp. pepper | |
| 1 T. sugar | |

Melt 2 tablespoons margarine; add corn flakes and set aside. In large (3-quart) saucepan, melt other 2 tablespoons margarine and blend in flour, salt, pepper, onion and sugar. Add sour cream and cook on low heat until mixture bubbles and thickens. Stir in green beans. Turn into 10x6x2-inch baking pan and top with shredded cheese and crumb mixture. Bake at 400° for 20 minutes.

Karen McCormick-Hobbs

*When you help someone up a hill,
you are that much nearer the top yourself.*

Stir-Fry Hominy

- | | |
|-----------------------------------|------------------------------------|
| 1 can white hominy | 1/2 c. celery, coarsely
chopped |
| 1 can yellow hominy | 1 T. butter or oil |
| 3/4 c. or lg. green pepper | salt, pepper, & garlic to
taste |
| 1/4 c. or sm. red pepper | |
| 1/2 c. onion, coarsely
chopped | |

Chop peppers coarsely or slice in thin long strips. Do both peppers the same. Put oil or butter in skillet and heat. Add onion and celery and cook until almost done. Add peppers and heat thoroughly. Drain hominy and add to the skillet. Heat until hominy is good and hot. Stir while heating so you don't burn vegetables.

This is a colorful dish and serves about 8 to 10.

Dianna Sullivan

Cheese Hominy

- | | |
|---------------------|-------------|
| 3 c. water | 1 tsp. salt |
| 3/4 c. hominy grits | |

Bring water and salt to a boil and add 3/4 cup hominy grits. Cook to a thick mush, stirring constantly for 3 to 4 minutes. Remove from stove, and add 1/2 pound Velveeta cheese cut in pieces. Add 1 stick butter. Stir until cheese is melted. Just before baking add 2 well-beaten eggs. Bake 30 minutes at 340° in an ungreased baking dish. Serves 4 to 6.

Hazel Baker

Sweet and Sour Lima Beans

- | | |
|---|------------------|
| 2 (10 oz.) pkg. lima beans | 2 T. butter |
| 1 c. sliced celery | 2 T. vinegar |
| 1/2 c. bread & butter
pickles, chopped | 1/4 tsp. pepper |
| 1/2 c. chopped onion | 2 T. brown sugar |
| | 1/2 tsp. salt |

Cook limas per package directions; drain. Stir in celery, pickles and onion. Cover to keep warm while making sauce. Combine remaining ingredients in small saucepan and heat until sugar is dissolved. Pour over lima bean mixture and toss to moisten. Serve immediately. Serves 6.

Cindy Lakatos

*Doing nothing is the most tiresome job in the world,
because it's impossible to quit to take a rest.*

*Kindness is like a cat.
When you give it away, it usually comes back.*

Parsnips in Yogurt Sauce

8 oz. pared parsnips,
cut into 1" cubes
salt & pepper to taste

1/2 c. plain unflavored
yogurt
1/4 tsp. mace

In a medium saucepan, cook parsnips in boiling water to cover, about 15 minutes or until just tender. Drain and season with salt and pepper. Return parsnips to saucepan and stir in yogurt and mace. Cook over low heat, stirring gently until just heated throughout. Makes 2 servings.

Dorothy Yates

Peppers a la Russe

2 med. green peppers
1/2 tsp. salt
2 med. eggs, hard-cooked
& chopped
2/3 c. cottage cheese

2 T. mayonnaise
2 T. catsup
1 T. chopped fresh
parsley, divided

Slice peppers in half lengthwise (from stem to bottom) and remove seeds. Fill a shallow pan or skillet with water to a depth of 1 inch. Add salt and bring to a boil. Add peppers and cook about 3 minutes or until tender-crisp. Rinse under cold water to refresh. Set aside to drain thoroughly. In a small bowl combine eggs, cheese, mayonnaise, catsup and 2 teaspoons parsley. Divide mixture into 4 equal portions and place 1 portion in each half. Garnish with remaining parsley and chill.

Dorothy Yates

Au Gratin Potatoes

4 T. flour
4 T. butter
4 c. milk

salt & pepper
12 slices American cheese
10 to 12 potatoes

Boil the potatoes until done. Put on a cookie sheet to cool. To make the cheese sauce, melt the butter and stir in the flour. Add the milk and cheese. Slice the potatoes and put in a buttered 10x13-inch baking dish. Salt and pepper. Pour the cheese sauce over the potatoes. Cook at 350° for 1 hour.

Linda Goodwin

Recipe for making a bowl of cereal:

Maneuver stool to cupboard where cereal is stored. Select cereal. Find bowl (preferably one with the rabbit picture) that is clean. Find clean spoon. Put cereal in bowl. Consider omitting sugar if cereal is Frosted Flakes, Honey Nuts, Ghostbusters, Fruit Loops, etc., then add sugar. Look for milk. If no milk is available, put bowl of sweetened dry cereal outside for neighbor's dog. Make peanut butter and jelly sandwich.

"Mashed Potatoes Again"

8 or 9 lg. potatoes	dash of garlic salt
12 oz. cream cheese, softened	1/4 stick oleo
1 c. sour cream	parsley flakes
1 T. dried onion flakes	paprika

Peel and boil potatoes. While boiling, cream the sour cream and cream cheese in large bowl. Add the cooked hot potatoes, one at a time, and mash. Add the onion flakes and garlic salt. Spread in a 9x13-inch baking dish. Dot with pats of oleo. Sprinkle with parsley and paprika. Bake at 350° for 30 minutes. (May be made the day before; refrigerate and bake just before serving. Will keep up to 2 weeks.)

Kathy Thomsen, Kay Roberts Mesner

Nauvoo Potatoes

6 to 7 potatoes	1 pt. sour cream
1 can cream of chicken soup	1 1/2 c. grated cheddar cheese
1 stick melted oleo	1/2 c. chopped green onion

Boil potatoes in jackets; when cool, peel and shred into casserole dish. Blend soup, oleo and sour cream; add cheese and green onion and pour over potatoes; mix, if too dry add a little milk. Toss 1/2 cup cornflake crumbs with 2 tablespoons melted oleo. Sprinkle on top. Bake at 350° for 25 to 30 minutes.

Lois Riley

Jiffy Potato Casserole

1 can cream of potato soup	2 lb. frozen hash brown potatoes, thawed
1 can cream of celery soup	salt & pepper to taste
1 c. milk	grated cheddar cheese
8 oz. dairy sour cream	

Combine soups, milk and sour cream. Add potatoes, salt and pepper. Put in a 9x13-inch pan. Bake, covered, in oven at 350° for 1 1/2 hours. Add cheese the last 30 minutes. Makes 12 servings.

Lakeine Crouse

Variation: Can substitute 1 can cheddar cheese soup for milk. Also can use chive sour cream. Can sprinkle green pepper, paprika and parsley on top.

Kay Roberts Mesmer

Whosoever drinketh of this water shall thirst again, but whosoever drinketh of the water that I shall give him shall never thirst; but the water that I shall give him shall be in him a well of water springing up into everlasting life. John 4:13-14.

Hash Brown Casserole

- | | |
|---|---------------------------|
| 32 oz. pkg. shredded
frozen potatoes | 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. Serves 10 to 12.

May be made ahead, refrigerated and cooked for a longer time. My favorite Arkansas recipe!

Marge Stark

Variation: Can use 1 can cheddar cheese soup in place of grated cheese.

Dorothy Norton

Scalloped Potatoes

- | | |
|----------------------------------|---|
| 2 lb. pkg. frozen hash
browns | 6 oz. pkg. Philadelphia
cream cheese |
| 2 T. dry onions | 1 soup can milk |
| 2 cans cream of celery
soup | 1 c. shredded American
cheese |

Melt cream cheese with milk and celery soup. Place potatoes (partially thawed so they can be separated) in a 9x13-inch pan; sprinkle onions over potatoes. Pour soup mixture over all. Mix through. Bake at 350° for 1 hour and 15 minutes. Sprinkle 1 cup shredded American cheese over top for last 10 to 15 minutes.

Pleasant change occasionally from the usual type scalloped potatoes. Very tasty.

Mille Daggett

Potatoes

- | | |
|--------------------------------------|--|
| 2 lb. frozen shredded
hash browns | 1 can cream of potato soup |
| 1 tsp. salt | 1 sm. ctn. sour cream |
| 1/2 c. melted butter | 2 c. grated cheese (or
cheddar cheese soup) |
| 1/2 tsp. pepper | 1 T. parsley flakes |
| 2 T. dried onions | 2 c. corn flakes |

Mix all ingredients except corn flakes and cheese for topping. Put into greased 9x13-inch pan, sprinkle on top cheese and corn flakes. Bake 40 to 60 minutes at 350°, uncovered.

Harris Payne

Steak Potatoes

diced potatoes (enough
to fill 9"x13"pan)
1/4 c. chopped onion

salt & pepper to taste
1 1/2 to 2 sticks oleo

Dice enough raw potatoes to fill a 9x13-inch pan. Add chopped onion. Salt and pepper to taste. Cut up oleo and add. Cover with foil and bake about 1 hour. Can also be put in aluminum foil and cooked on top of grill.

Beverly Krueger (Guyett)

Sauerkraut Casserole

2 lb. sauerkraut
1 lb. bacon
1 med. onion

1 lg. can whole tomatoes
2 c. brown sugar, slightly
packed

Cut bacon in small pieces and fry with onion (chopped) until crisp. Put sauerkraut in bottom of 9x12-inch pan. Add bacon and onion with grease. Add brown sugar. Place tomatoes (slightly drained) on top. Bake in 350° oven for 1 1/2 hours.

Easily serves 12 people. Delicious. Excellent for buffets.

Dorothy E. Yates

Spinach Casserole

3 pkg. frozen chopped
spinach
2 c. sour cream
1 pkg. dry onion soup

2 T. melted butter or
margarine
1 pkg. croutons or
stuffing mix

Cook spinach and drain. Add sour cream and onion soup. In buttered casserole, alternate above ingredients with croutons or stuffing mix (amount optional), top layer being croutons. Sprinkle melted butter on top. Bake at 400° for 15 minutes or until slightly browned and hot.

Minnie Hunt

Best Turnips

3 c. turnips, cubed &
cooked
1/2 c. margarine
1/4 c. flour
1 1/2 c. light cream

1 c. grated American
cheese
1 diced green onion or
1 T. chives

Drain cooked turnips. Combine margarine, flour, cream, onion and 3/4 cup cheese to make a sauce. Cook over low heat until thick. Place turnips in buttered casserole and pour sauce over turnips. Top with cheese. Heat in 375° oven 15 to 20 minutes.

Cheese can be cubed.

Sally Givens

Summer Squash Casserole (or Zucchini)

2 lb. (6 c.) yellow squash	1 c. raw shredded carrots
1/3 c. chopped onion	8 oz. pkg. herb seasoned stuffing mix
10 3/4 oz. can Campbell's cream of chicken soup	1 stick (1/2 c.) oleo, melted
1 c. sour cream	

Combine squash, unpeeled and sliced (6 cups) and onion. Add salted water to cover. Boil, uncovered, for 5 minutes. Drain. Combine undiluted soup and sour cream. Mix well. Add carrots, squash and onion. Mix lightly but thoroughly. Combine stuffing and melted oleo. Spread 1/2 stuffing mix over bottom of greased baking dish (12x7-inch or 1 1/2-quart casserole) Spoon vegetable mixture on top. Sprinkle with remaining stuffing mix. Bake at 350° for 30 minutes or longer till light brown and bubbly.

I prefer zucchini or half zucchini and half yellow summer squash. Wesley says it's the only way to use zucchini.

Olive Steinmetz (Mrs. Rev. Wesley)

Zucchini Casserole

2 to 3 lb. zucchini, peeled & cut in chunks	1 box cornbread Stove Top Stuffing Mix
1 stick oleo	8 oz. sour cream
1/2 c. chopped onion	1 can cream of mushroom, celery or chicken soup
1/2 c. chopped celery	grated cheese (opt.)

Cook zucchini; drain well. In same pan, add oleo till melted, add onions and celery. Stir in soup, sour cream and stuffing; save some for topping. Pour all into greased 9x13-inch baking dish. Sprinkle with the remaining stuffing mix. Top with cheese and dash of paprika, if desired. Bake at 350° for 50 minutes. Serves 12.

Good with pork chops or chicken -- as a dish in place of potatoes.

Doris Pople

When the poor and needy seek water, and there is none, and their tongue faileth for thirst, I the Lord will hear them, I the God of Israel will not forsake them." Is. 41:17

Vegetable Pizza

- | | |
|---|--------------------------------|
| 2 (8 oz.) pkg. cream
cheese | Raw vegetables such as: |
| 1 c. mayonnaise | carrots, celery, |
| 2 cans refrigerated
crescent rolls | green peppers, |
| 1 env. dry vegetable soup,
(Knorr's) | radishes, cauliflower,
etc. |

Press crescent rolls in either pizza pan or jelly roll pan. Bake according to directions. Cool. Mix cream cheese and mayonnaise and dry soup mix. Spread on cooled rolls. Cut into serving pieces, then put cut raw vegetables on top.

Can be fixed early in the day or even evening ahead.

Judy Ryan, Jane Pille

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