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**SECOND SERVING
COOKBOOK**

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**SPECIAL
COLLECTIONS**

GROUP IV
FIRST CONGREGATIONAL CHURCH
COUNCIL BLUFFS, IOWA
OCTOBER, 1980

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ABBREVIATIONS COMMONLY USED

tsp. - teaspoon
Tbsp. - tablespoon
C. - cup
pt. - pint
qt. - quart
pk. - peck
bu. - bushel

oz. - ounce or ounces
lb. - pound or pounds
sq. - square
min. - minute or minutes
hr. - hour or hours
mod. - moderate or moderately
doz. - dozen

SIMPLIFIED MEASURES

dash - less than $\frac{1}{8}$ teaspoon
3 teaspoons - 1 tablespoon
16 tablespoons - 1 cup
1 cup - $\frac{1}{2}$ pint
2 cups - 1 pint

2 pints (4 cups) - 1 quart
4 quarts (liquid) - 1 gallon
8 quarts (solid) - 1 peck
4 pecks - 1 bushel
16 ounces - 1 pound

If you want to measure part-cups by the tablespoon, remember:

4 tablespoons - $\frac{1}{4}$ cup
 $5\frac{1}{3}$ tablespoons - $\frac{1}{3}$ cup
8 tablespoons - $\frac{1}{2}$ cup

$10\frac{2}{3}$ tablespoons - $\frac{2}{3}$ cup
12 tablespoons - $\frac{3}{4}$ cup
14 tablespoons - $\frac{7}{8}$ cup

EQUIVALENT MEASURES AND WEIGHTS

3 teaspoons - 1 tablespoon
4 tablespoons - $\frac{1}{4}$ cup
16 tablespoons - 1 cup
 $\frac{1}{2}$ cup - 1 gill
4 gills - 1 pint
2 cups - 1 pint

4 cups - 1 quart
2 pints - 1 quart
4 quarts - 1 gallon
8 quarts - 1 peck
4 pecks - 1 bushel
16 ounces - 1 pound

OVEN TEMPERATURES

Slow	300°
Slow moderate	325°
Moderate	350°
Quick moderate	375°
Moderately hot	400°
Hot	425°
Very hot	475°

ROASTING

MEAT

Beef

	Set Temperature	Time in Minutes per Pound	Time in Min. per Lb. Started Cooking from Frozen State
Standing Rib 6-8 Lbs.	300	Rare	18-20
		Medium	22/25
		Well Done	27-30
Less than 6 pounds	300	Rare	33
		Medium	45
		Well Done	50
Rolled Ribs	300	Rare	32
		Medium	38
		Well Done	48
Rump (high quality)	300		
		Standing	25-30
Rolled	300		30-35

Lamb

Leg	300	30-35	40/45
Rolled Shoulder	300	40-45	40-45
Shoulder (bone in)	300	30-35	40-45

Veal

Leg	300	25-30	40-45
Shoulder	300	25	40-45
Boned and Rolled	300	40-45	40-45

Pork

Loin	350	35-40	50-55
Fresh Ham	350	30-35	50-60

Smoked Pork

Ham (New style)	300	15	
Ham (New style) Half	300	18-20	
Ham Butts	300	35/40	

POULTRY

Chicken

Stuffed 3-4 lbs.	350	45-40
Stuffed 4-5 lbs.	350	40-35
Stuffed over 5 lbs.	325	35/30

Turkey

8-10 lbs.	325	25-20
10-14 lbs.	325	20-18
14-18 lbs.	300	18-15
18-20 lbs.	300	15-13

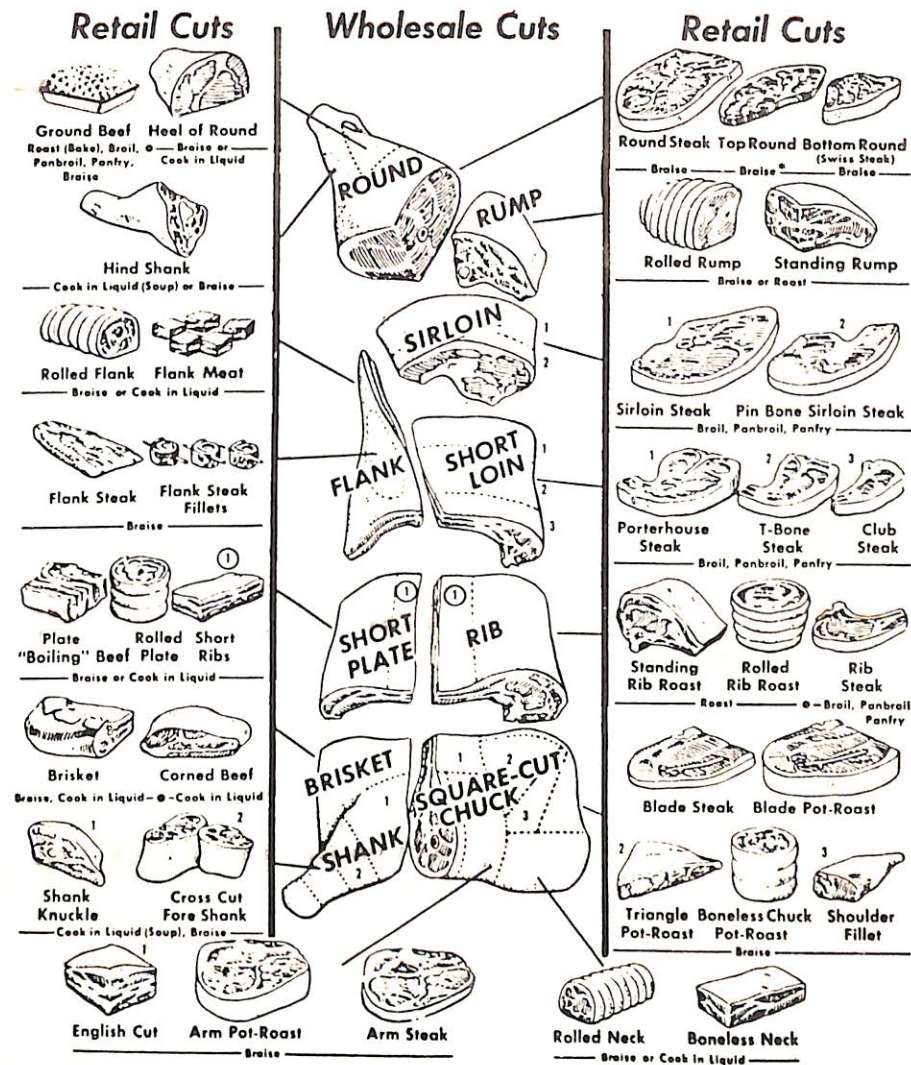
Goose

10-12 lbs.	325	30-25
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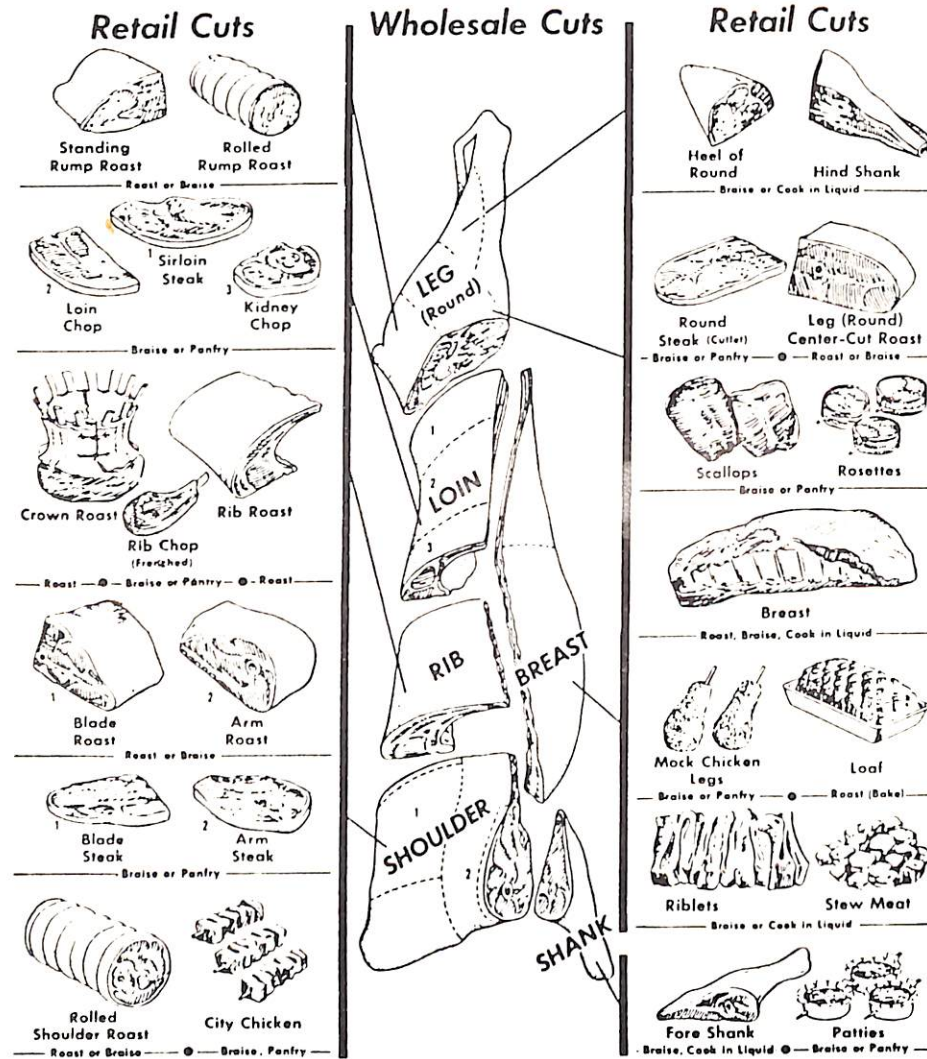
Duck

5-6 lbs.	350	35-30
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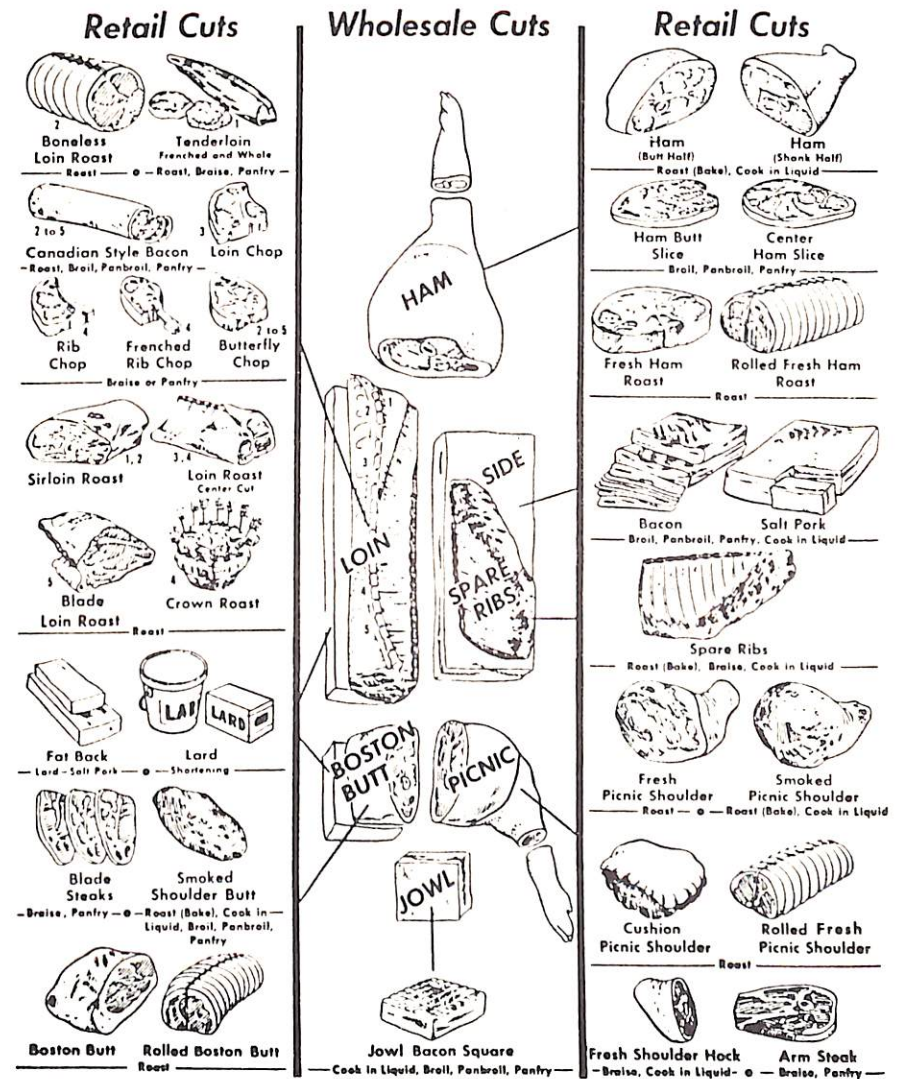
BEEF CHART



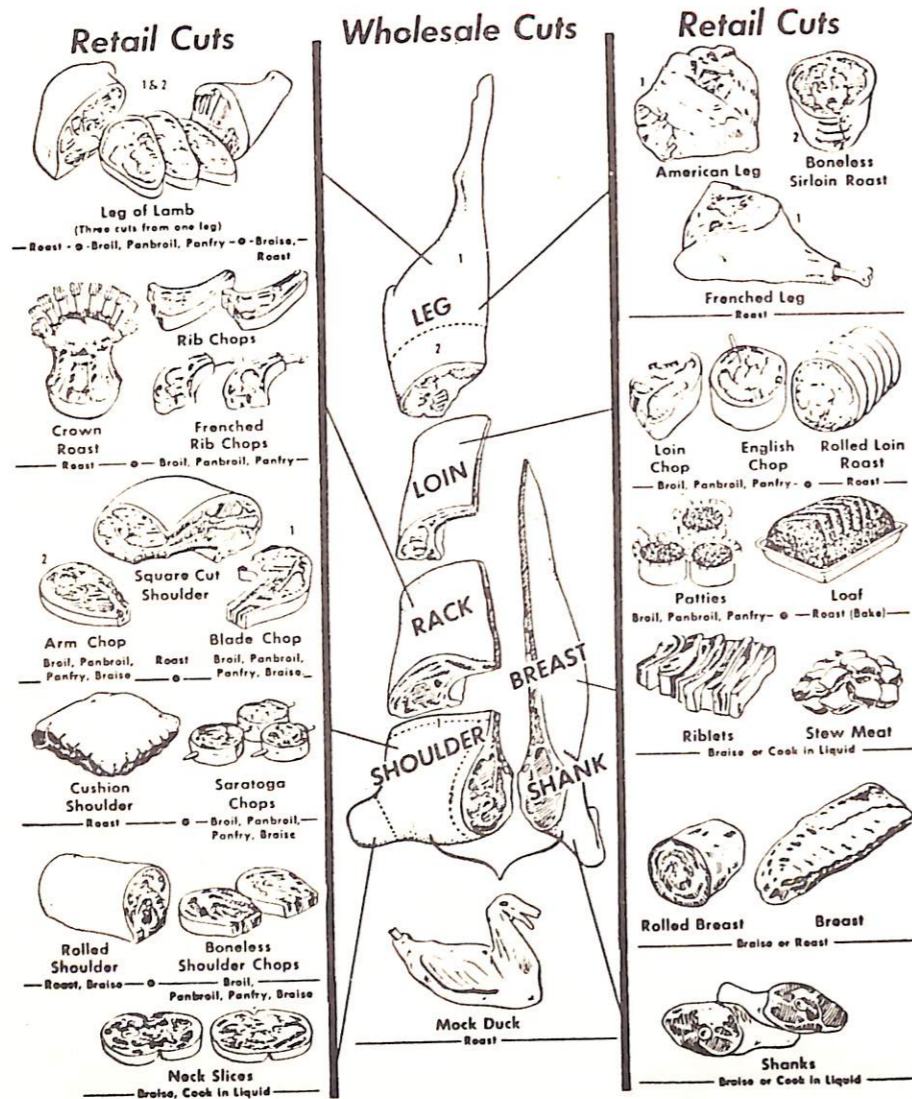
VEAL CHART



PORK CHART



LAMB CHART



COMMON CAUSES OF FAILURE IN BAKING

BISCUITS

1. Rough Biscuits caused from insufficient mixing.
2. Dry biscuits caused from baking in too slow an oven and handling too much.

3. Uneven browning caused from cooking in dark surface pan (use a cookie sheet or shallow bright finish pan), too high a temperature and rolling the dough too thin.

MUFFINS

1. Coarse texture caused from insufficient stirring and cooking at too low a temperature.
2. Tunnels in muffins, peaks in

- center and a soggy texture are caused from overmixing.
3. For a nice muffin mix well but light and bake at correct temperature.

CAKES

1. Cracks and uneven surface may be caused by too much flour, too hot an oven and sometimes from cold oven start.
2. Cake is dry may be caused by too much flour, too little shortening, too much baking powder or cooking at too low a temperature.
3. A heavy cake means too much sugar has been used or baked too short a period.
4. A sticky crust is caused by too much sugar.
5. Coarse grained cake may be caused by too little mixing, too much fat, too much baking

- powder, using fat too soft, and baking at too low a temperature.
6. Cakes fall may be caused by using insufficient flour, under baking, too much sugar, too much fat or not enough baking powder.
7. Uneven browning may be caused from cooking cakes at too high a temperature, crowding the shelf (allow at least 2" around pans) or using dark pans (use bright finish, smooth bottomed pans).
8. Cake has uneven color is caused from not mixing well. Mix thoroughly, but do not over mix.

PIES

1. Pastry crumbles caused by over mixing flour and fat.
2. Pastry is tough caused by using too much water and over mixing dough.

3. Pies do not burn - for fruit or custard pies use a Pyrex pie pan or an enamel pan and bake at 400°-425° constant temperature.

BREADS:(YEAST)

1. Yeast bread is porous - this caused by over-rising or cooking at too low a temperature.
2. Crust is dark and blisters - this is caused by under-rising, the bread will blister just under the crust.
3. Bread does not rise - this is caused from over-kneading or from using old yeast.

4. Bread is streaked - this is caused from under-kneading and not kneading evenly.
5. Bread bakes uneven - caused by using old dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature.



SUBSTITUTIONS

FOR . . .

YOU CAN USE . . .

- | | |
|---|--|
| 1 tablespoon cornstarch | 2 tablespoons flour OR 1 1/2 tablespoons quick cooking tapioca |
| 1 cup cake flour | 1 cup less 2 tablespoons all-purpose flour |
| 1 cup all-purpose flour | 1 cup plus 2 tablespoons cake flour |
| 1 square chocolate | 3 tablespoons cocoa and 1 tablespoon fat |
| 1 cup melted shortening | 1 cup salad oil (may not be substituted for solid shortening) |
| 1 cup milk | 1/2 cup evaporated milk and 1/2 cup water |
| 1 cup sour milk or buttermilk | 1 tablespoon lemon juice or vinegar and enough sweet milk to measure 1 cup |
| 1 cup heavy cream | 2/3 cup milk and 1/3 cup butter |
| 1 cup heavy cream, whipped | 2/3 cup well-chilled evaporated milk, whipped |
| Sweetened condensed milk | No substitution |
| 1 egg | 2 tablespoons dried whole egg and 2 tablespoons water |
| 1 teaspoon baking powder | 1/4 teaspoon baking soda and 1 teaspoon cream of tartar OR 1/4 teaspoon baking soda and 1/2 cup sour milk, buttermilk or molasses; reduce other liquid 1/2 cup |
| 1 cup sugar | 1 cup honey; reduce other liquid 1/4 cup; reduce baking temperature 25° |
| 1 cup miniature marshmallows | About 10 large marshmallows cut-up |
| 1 med. onion [2 1/2 dia.] | 2 tablespoons instant minced onion OR 1 teaspoon onion powder OR 2 teaspoons onion salt; reduce salt 1 teaspoon |
| 1 garlic clove | 1/8 teaspoon garlic powder Or 1/4 teaspoon garlic salt; reduce salt 1/8 teaspoon |
| 1 tablespoon fresh herbs | 1 teaspoon dried herbs OR 1/4 teaspoon powdered herbs OR 1/2 teaspoon herb salt; reduce salt 1/4 teaspoon |

THE METRIC SYSTEM

WEIGHT

1 kilogram	=	1000 grams
1 hectogram	=	100 grams
1 dekagram	=	10 grams
1 gram	=	1 gram
1 decigram	=	.1 gram
1 centigram	=	.01 gram
1 milligram	=	.001 gram

VOLUME

1 hectolitre	=	100 litres
1 dekalitre	=	10 litres
1 litre	=	1 litre
1 decilitre	=	.1 litre
1 centilitre	=	.01 litre
1 millilitre	=	.001 litre

METRIC CONVERSION

VOLUME

1 fluid oz.	=	29.5 millilitres
1 quart	=	approx. 1 litre
1 T.	=	scant 15 millilitres
1 t.	=	5 millilitres
1 c.	=	250 millilitres

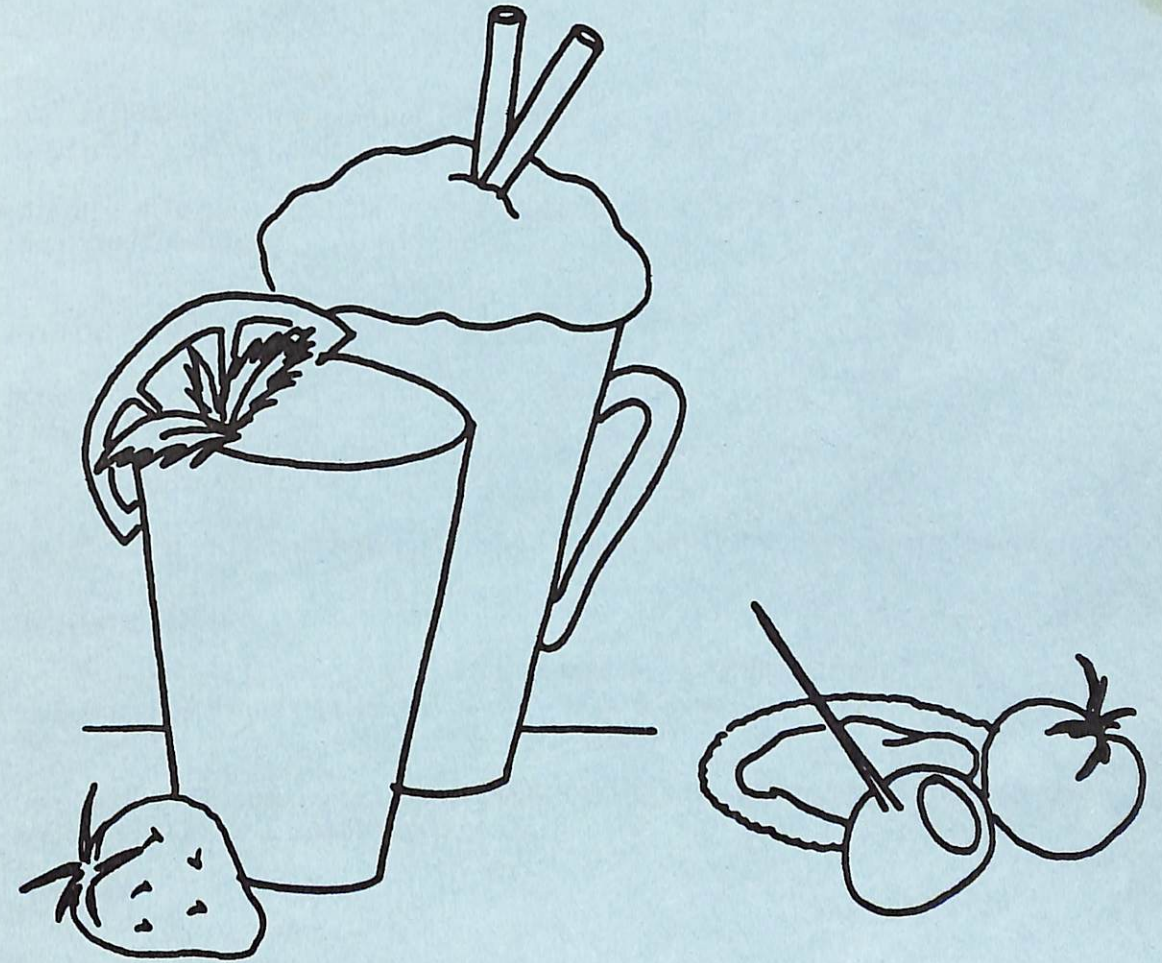
WEIGHT

1 oz.	=	approx. 29 grams
1 lb.	=	approx. 454 grams
1 cup	=	213 grams margarine (or liquid solids)
1 cup	=	149 grams flour (or fine powders)
1 cup	=	202 grams sugar (or granular foods)
1 cup	=	106 grams rice (or grains)

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Appetizers, Beverages



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HOLIDAY EGGNOG

Gloria Cowles

6 C. milk
2 eggs
1-3 oz. pkg. instant vanilla pudding
Rum flavoring, optional

$\frac{1}{3}$ C. sugar
 $\frac{1}{4}$ tsp. nutmeg
1 tsp. vanilla

Place all ingredients in large bowl. Mix with electric mixer until smooth. Store in refrigerator until ready to serve.

LEMON TEA

Marj Livingston

2 C. Tang
 $\frac{3}{4}$ C. G & W sugar or substitute
 $\frac{3}{4}$ C. instant lemon flavored tea

1 tsp. cinnamon
 $\frac{1}{2}$ tsp. ground cloves
1 env. lemon Kool-Aid

Mix all well to get a good blend. Use 2 teaspoons to a cup of boiling water. Store at room temperature.

PARTY PUNCH

Marj Livingston

5 pkgs. cherry Kool-Aid
5 pkgs. strawberry Kool-Aid
1 lg. can frozen orange juice
1 lg. can frozen lemonade

5 C. sugar
8 qts. water
2 qts. 7-Up or ginger ale

Combine all ingredients and add 7-Up or ginger ale at the last moment. Serves 50.

ORANGE JULIUS

Marj Livingston

1 C. fresh orange juice
 $\frac{1}{2}$ C. nonfat dry milk powder
 $1\frac{1}{2}$ T. sugar

Few drops vanilla extract
 $\frac{1}{2}$ C. shaved ice
1 egg

Combine all ingredients in blender. Whirl till frothy, adding egg as the last item. Makes 1 large or 2 small servings.

HOT WINE PUNCH

Maureen Thomas

4 C. water
1 1/2 C. sugar
4 cinnamon sticks
12 whole cloves
6 whole allspice

1/2 tsp. ginger
2 C. apple cider
6 oz. can frozen orange juice concentrate
6 oz. can frozen lemonade concentrate
4 C. Burgundy wine

Combine water, sugar and spices in saucepan. Heat to boiling. Reduce heat and simmer 10 minutes. Stir in apple cider, juice, lemonade and wine. Heat through. Serve warm. Makes 24-1/2 cup servings.

SWISS MOCHA MIX

Marj Livingston

1-1 lb. box Nestle's Quik (choc. flavor)
1-8 qt. box dry powdered milk
1-6 oz. jar Pream

1-6 oz. jar instant coffee
1 C. powdered sugar

Mix all ingredients together and store in an airtight container. (About 4 1/2 quarts dry mix.) To use: Place approximately 3 heaping spoonfuls in cup and fill with boiling water, stirring well. (If you omit the instant coffee you have an excellent hot chocolate mix which kids love.)

JEAN'S PINEAPPLE CHEESE SPREAD

Beth Keenan

(My mother-in-law's recipe)

2-8 oz. pkgs. cream cheese
8 1/2 oz. crushed pineapple, drained
2 C. chopped pecans or walnuts
(save 1/2 cup for rolling)

1/4 C. chopped green pepper
2 T. chopped onion
1 tsp. seasoned salt
Parsley flakes

Chill mixture before rolling. Roll in log shape and garnish with leftover nuts.

JEAN'S CHEESE SPREAD

Beth Keenan

(My mother-in-law's recipe)

1 lb. grated Cheddar cheese
4 hard-boiled eggs, grated
1 sm. onion, grated
1 tsp. seasoned salt

1 tsp. garlic salt
1 T. chopped pimento
1/2 C. mayonnaise

Chill at least 3 hours and roll into log shape.

CHEESE BALL

Margaret Hammer

8 oz. creamed cheese
3/4 C. grated Cheddar cheese

1 pkg. chipped beef, diced
1 sm. onion, cut up very fine

Cream together all of above. Shape into a ball or roll. Cover with parsley flakes or nuts.

CHEESE BALL

Betty Perry

2-8 oz. pkgs. cream cheese
1-8 1/2 oz. can crushed pineapple, drained
2 C. chopped pecans

1/4 C. finely chopped green pepper
2 T. chopped onion
1 T. seasoned salt

Soften cheese. Gradually add pineapple. Then add 1/2 nuts, pepper, onions and salt. Chill well and form into a ball. Roll in remaining nuts.

LIVER BALL

Margaret Hammer

1 pkg. liverwurst
1 pkg. Wyler's soup mix
1 T. sugar

2 T. water
2 dashes Tabasco sauce
Dash of garlic salt

Mix well and form into a ball. Frost with cream cheese softened with milk and a dash of Tabasco sauce.

GRANOLA

Marion Hazen

(A dry cereal or munchies)

6 C. rolled oats, reg.
3 C. coconut
1 C. sesame seeds (or less)
1/2 C. slivered or chopped almonds
3 C. Grape Nut Flakes

1 C. sunflower seeds
1 C. honey
1/2 C. salad oil
1 C. warm water

Preheat oven 225°. Mix dry ingredients together, then wet ingredients together. Combine the two mixtures and mix thoroughly. Bake in 225° oven about 3 hours, stirring every 30 minutes.

SHRIMP SPREAD

Beth Keenan

1 can tomato soup
1-8 oz. cream cheese
1 C. mayonnaise
1 can shrimp, broken up

1 green pepper, diced
1 onion, diced
½ C. celery, chopped

Whip ingredients with electric beater. Let set in refrigerator before serving, it will thicken. Serve with Ritz crackers.

CHEESE FONDUE LOAF

Maureen Thomas

1 round loaf unsliced Limpa or Cottage Rye bread
3-6 oz. rolls Nippy cheese spread
¾ C. warm beer
1¼ oz. Roquefort cheese

3 T. butter, melted
1 tsp. Worcestershire sauce
Dash Tabasco sauce
¼ C. finely chopped onion
1 clove garlic, minced

Tear out inside of bread to make bowl, leaving at least ½" all around side and bottom. Tear bread from inside the loaf into bite-size pieces and place in plastic bag until ready to serve. Mix remaining ingredients except onion and garlic in blender until well blended. Add onion and garlic. Blend briefly. Pour cheese mixture into bread bowl, refrigerate at least 1 hour before serving. Serve bread bowl on platter surrounded by bread pieces; serve with toothpicks. Makes 10-20 servings.

VEGETABLE DIP

Twyla Holmes

1 pt. mayonnaise
1 sm. carton sour cream

1 med. carton cottage cheese
1 env. Hidden Valley original recipe mix

Mix mayonnaise, sour cream and Hidden Valley mix. Add cottage cheese. Let set 4 hours.

HOT SHRIMP DIP

Marj Livingston

1-8 oz. pkg. cream cheese
1-10 oz. can cream of shrimp soup
½ C. dairy sour cream

1 tsp. horseradish
¼ tsp. Worcestershire sauce
1 sm. can shrimp

Heat cream cheese till softened. Blend in remaining ingredients.



TURKEY DIP

Marj Livingston

2-8 oz. pkgs. cream cheese
1 C. mayonnaise
¼ C. chopped onion
½ C. chopped green pepper

2 T. chili or barbeque sauce
2 T. Worcestershire sauce
¾ C. chopped walnuts
2 pkgs. turkey slices, finely chopped

With electric mixer mix all ingredients. Salt and pepper to taste. Garlic powder may be added as well as milk to get the consistency desired.

DEVILED DIP

Gloria Cowles

1-5 oz. jar pimento cheese
1-3¼ oz. can deviled ham
½ C. salad dressing

2 T. minced onion
Dash monosodium glutamate
4 drops Tabasco sauce

With electric mixer thoroughly combine ingredients. Chill. Makes about 1½ cups.

CHINESE EGG DROP SOUP

Marj Livingston

6 C. chicken broth, seasoned
1 T. soy sauce

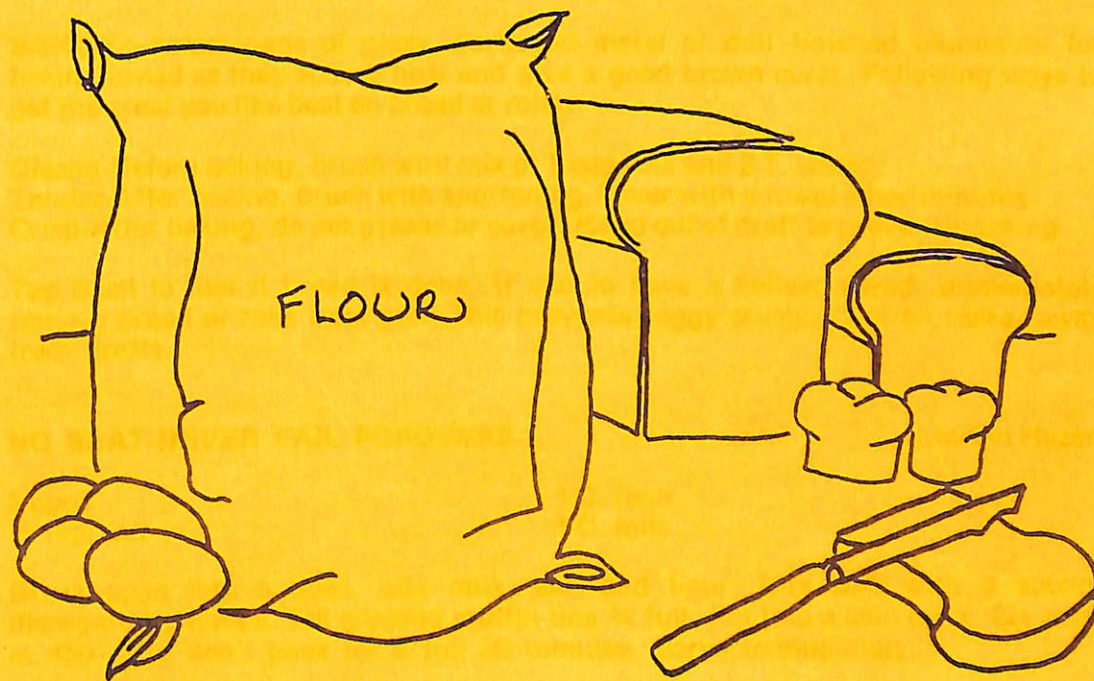
2 eggs
4 T. water

Bring chicken broth to a boil in 2-3 quart pan. Add soy sauce. Beat eggs and water with fork till well blended. Add egg mixture to boiling chicken broth, whipping constantly. Boil soup until broth clears and egg coagulates into small pieces. Serves 6.

There's no use crying over spilt milk; it only makes it salty for the cat.

NOTES

Breads



NOTES

Breads



THINGS TO KNOW ABOUT BAKING BREAD

MIXING--Before starting to mix ingredients, rinse bowl and measuring cup with hot water. When dissolving yeast, make sure water is warm and not hot (90-110°). Do not put any other hot, melted ingredient into the yeast while mixing (cool first) as this will kill yeast.

KNEADING--If you are using a reliable recipe, don't use any more flour than is called for. Save out some of that flour to lightly flour the board to knead on. Knead by folding dough and then pushing away with heel of hand in quick rocking motion. Turn dough quarter turn and repeat. Knead rhythmically about 8-10 minutes or until dough is smooth and blistered. Dough should no longer be sticky.

RISING--Put dough into a clean greased bowl. Turn to grease all sides and top. Cover with plastic wrap and then towel rinsed through with hot water. Let rise in warm place, about 85°, and away from drafts. It has risen sufficiently when you press your finger gently into the dough and the indentation remains.

BAKING--Select pans of glass, darkened metal or dull finished aluminum for baking bread as they absorb heat and give a good brown crust. Following ways to get the crust you like best on bread or rolls:

Glazed--Before baking, brush with mix of 1 egg yolk and 2 T. water.
Tender--After baking, brush with shortening, cover with a towel a few minutes.
Crisp--After baking, do not grease or cover. Keep out of draft to prevent cracking.

Tap crust to test if bread is done. It should have a hollow sound. Immediately remove bread or rolls from pan. This prevents soggy crusts. Cool on racks, away from drafts.

NO BEAT-NEVER FAIL POPOVERS

Marion Hazen

2 eggs	1 C. flour
½ tsp. salt	1 C. milk

Break eggs into a bowl, add milk, salt and flour. Mix well with a spoon, disregarding lumps. Fill greased muffin tins $\frac{3}{4}$ full. Put into a cold oven. Set oven at 450° and don't peek for a full 30 minutes. Serve immediately.

“What hymns are sung, what praises said, from homemade miracles of bread?”
Louis Untermeyer

CARAMEL GOOP FOR CINNAMON OR PECAN ROLLS

Marj Livingston

1½ C. packed brown sugar
 ½ C. soft butter or oleo
 6 T. corn syrup

3 T. milk
 2 C. pecan halves

Preheat oven 350°. Combine in pan. Heat just enough to melt sugar. Spread in bottom of 4-8" round pans in which pecan halves are placed (½ cup each pan). 12 rolls should fit into each pan. Bake 25-30 minutes at 350°.

BUTTERSCOTCH ROLLS

Nancy Voss Woodburn

Use plain roll dough or a package of roll mix. After first rising follow these directions--Warm ½ cup brown sugar and ¼ cup butter together to form syrup. Flour bottom of pan and sprinkle with raisins. Roll out dough as for cinnamon rolls (in rectangle). Spread with melted butter and a mixture of ½ cup sugar and 2 teaspoons cinnamon. Roll up and slice 1" thick. Put in pan on syrup and let rise till doubled. Bake at 375° about 20 minutes or until golden brown. Turn out immediately.

CHERRY BREAD

Mona Mackey

½ C. shortening
 1 C. sugar
 ½ C. maraschino cherry juice (if not enough, add water to make ½ C.)
 2 eggs

1 tsp. baking powder
 ½ tsp. salt
 1 tsp. vanilla
 2 C. flour
 1 med.-size bottle maraschino cherries

Preheat oven 350°. Mix all ingredients until well blended. Bake in loaf pan or 2 round cans. Bake at 350° at least 1 hour.

RHUBARB BREAD

Daphne Dawson

1½ C. brown sugar
 1 C. sour milk
 ⅔ C. cooking oil
 1 egg
 1½ C. chopped rhubarb

2½ C. flour
 1 tsp. soda
 1 tsp. salt
 1 tsp. vanilla
 ½ C. chopped nuts

Preheat oven 350°. In large bowl combine sugar, sour milk, oil and egg until smooth. Add flour, soda, salt and vanilla. Blend well. Stir in rhubarb and nuts. Pour into 2 well-greased 8x4" loaf pans. Combine ½ cup sugar and 1 tablespoon butter until crumbly. Sprinkle on batter. Bake at 350° for 60-70 minutes or until tests done.

APRICOT CREAM CHEESE COFFEECAKE

Sue Klohr

1 stick margarine
 1-8 oz. pkg. cream cheese, softened
 1¼ C. sugar
 2 eggs
 1 tsp. vanilla
 ¼ C. milk
 2 C. flour
 1 tsp. baking powder

½ tsp. baking soda
 ¼ tsp. salt
 1-10 oz. jar apricot preserves

TOPPING:
 ⅔ C. brown sugar
 ⅔ C. flour
 4 T. softened margarine
 1 tsp. cinnamon

Cream together margarine, cream cheese and sugar. Add eggs, vanilla and milk. Add flour, baking powder, baking soda and salt. Pour half of batter into 9x13" slightly greased pan. Cover with apricot preserves. Top with remaining batter. Preheat oven 350°. Mix together topping ingredients. Sprinkle topping on. Bake at 350° for 35-40 minutes.

CINNAMON BREAD STICKS

Sue Klohr

Cut day-old bread slices into 4 strips each. Dip into melted butter. Then dip into a cinnamon and sugar mixture. Refrigerate approximately 12 hours. Broil on cookie sheet until they bubble.

HERMAN

Margaret Hammer

2 C. all-purpose flour
 1 tsp. active dry yeast
 ½ C. sugar
 1 C. flour

2½ C. lukewarm water
 3 T. sugar
 1 C. milk

Dissolve yeast in ½ cup warm water. Add remaining 2 cups water and 2 cups flour. Mix thoroughly in non-metal container. Cover loosely with waxed paper or cheesecloth for 5-10 days, stir each morning. On the 5th day, feed Herman ½ cup sugar, 1 cup milk and 1 cup flour. Stir until smooth. This is Herman's first feeding. Cover loosely and refrigerate. Each day stir and recover Herman and refrigerate. On the 5th day feed him again. Continue to stir each morning, recover and refrigerate. On the 10th day, Herman is ready to use. Use 2 cups of Herman to make a coffee cake and give 1 cup to a friend. This leaves 1 cup of Herman to start again. Feed and continue as before. In 10 more days Herman will be ready to use. Herman must be fed every 5 days whether used for baking or not. Herman may be frozen for up to 3 months.

COFFEECAKE FROM HERMAN

Margaret Hammer

2 C. Herman
1/2 tsp. baking soda
2 tsp. baking powder
1 tsp. nutmeg
1 tsp. ginger
2 eggs

2 C. flour
1/2 tsp. salt
1 1/2 tsp. cinnamon
1 C. sugar
2/3 C. cooking oil
1 C. raisins, nuts, dates or coconut

Preheat oven 350°. Combine ingredients in a large bowl. Place batter in greased 9x13" pan. In another bowl cut together the following topping:

TOPPING:
1 T. flour
1 tsp. cinnamon
1/4 C. margarine
1 C. brown sugar

GLAZE:
1/2 C. margarine
1 C. brown sugar
1/2 C. milk

Sprinkle topping over cake batter. Bake at 350° for 30-40 minutes. Drizzle with glaze. Boil the glaze ingredients for 5 minutes.

BREAD FROM HERMAN

Margaret Hammer

5 1/2-6 1/2 C. flour, unsifted
1 pkg. active dry yeast
2 T. sugar
1/2 tsp. salt

2 T. softened oleo
1 C. hot tap water
2 C. sour dough starter

Preheat oven 375°. Combine 1 cup flour, undissolved yeast, sugar and salt in a large bowl. Stir and add butter and hot water. Beat with electric mixer for 2 minutes. Add starter and 1 cup flour. Beat 1 minute. Stir in more flour to make a soft dough. Turn onto a floured board and knead for 8-10 minutes. Divide dough in half. Roll each piece into a 12x8" rectangle. Roll up tight beginning at 8" side. Put in a loaf pan. Let rise 1-1 1/2 hours. Bake at 375° for 40-45 minutes.

BISCUITS FROM HERMAN

Margaret Hammer

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

1/4 C. shortening
1 C. sour dough starter
1/3 C. milk

Preheat oven 450°. Combine dry ingredients. Put in shortening. Add sour dough starter and milk. Knead. Roll to 1/2" thickness. Cut with biscuit cutter. Bake at 450° for 10-12 minutes. Makes 1 dozen biscuits.

BRAN MUFFINS

Maureen Thomas

5 C. flour
3 C. sugar
5 tsp. soda
2 tsp. salt

1-15 oz. box Raisin Bran
1 qt. buttermilk
4 eggs, beaten
1 C. melted oleo

Preheat oven 400°. Stir together. Bake at 400° for 15-20 minutes. Batter will keep in refrigerator for 6 weeks or longer.

BUCKEYES

Maureen Thomas

3 lbs. powdered sugar
1 lb. margarine
2 lbs. peanut butter

1 lg. pkg. choc. chips
2/3 slab Parawax

Mix together powdered sugar, margarine and peanut butter. Roll in balls. Chill overnight. Melt chocolate chips and Parawax in double boiler. Dip balls, using toothpicks.

CHEESE BREAD

Marj Livingston

1 1/2 C. milk, scalded
1/2 C. sugar
4 tsp. butter
1 T. salt
5-6 C. flour

1/2 C. warm water
2 pkgs. yeast
1 beaten egg
1 1/2 C. grated sharp Cheddar cheese

Preheat oven. Combine first 4 ingredients. Cool. In a large bowl sprinkle the yeast over the warm water. Add the egg, cooled milk mixture and grated cheese. Add 3 cups flour. Beat with electric mixer. Add the rest of the flour and knead for 10 minutes. Butter generously 3 foil bread pans or 2 large bread pans. The bread may not come out easily unless they are well buttered. Let rise for 30 minutes. Bake for 20-25 minutes. Serve warm.

CHEESE BREAD STICKS

Marj Livingston

1 loaf unsliced white sandwich bread
1-5 oz. jar Old English sharp cheese

1 egg white
1/2 C. soft butter

Preheat oven 325°. Remove crusts from bread and slice lengthwise into 3 portions. Slice across into 8 sections making 24 pieces. Freeze bread. Beat egg white in deep bowl. Add butter and whip till fluffy. Add cheese and beat smooth. Spread on all sides of frozen bread pieces. Place (not touching) on cookie sheet. Freeze. Bake any amount on cookie sheet 15-20 minutes at 325°. Do not overbrown nor thaw before baking.

BUTTER MIXTURE FOR DINNER ROLLS

Marj Livingston

¼ lb. soft butter, melted
½ tsp. sweet basil
Pinch garlic salt

Salt & pepper to taste
½ tsp. lemon juice

Combine and brush on rolls when warm. Really different and really good.

DILLY CASSEROLE BREAD

Daphne Dawson

1 pkg. dry yeast
¼ C. warm water
1 C. creamed cottage cheese
(heated till lukewarm)
2 T. sugar
1 T. instant minced onion

1 T. butter
2 tsp. dill seed
1 tsp. salt
¼ tsp. soda
1 unbeaten egg
2¼-2½ C. flour

Preheat oven 350°. Soften yeast in warm water. Combine cheese, sugar, onion, butter, dill seed, salt, soda, egg and softened yeast in mixer bowl. Mix well. Add flour to form stiff dough, beating well after each addition. Cover and let rise in warm place until dough is light and doubled in size (50-60 minutes). Stir dough down. Turn into well-greased 8" round (1½-2 quart) casserole. Cover and let rise in warm place until light (30-40 minutes). Bake at 350° 40-50 minutes. Brush with soft butter and sprinkle with salt. Makes one round loaf.

BAKING POWDER BISCUITS

Mona Mackey

2 C. flour
4 tsp. baking powder
½ tsp. cream of tartar
½ tsp. salt

2 T. sugar
1 egg, unbeaten
½ C. shortening
⅔ C. milk

Preheat oven 450°. Sift dry ingredients into bowl. Add shortening and blend till like cornmeal. Pour in milk slowly. Add egg and stir to a stiff dough. Knead 5 times on floured surface. Roll to ½" thick. Cut and bake on cookie sheet for 10-15 minutes at 450°.

Think of your own faults the first part of the night when you are awake, and of the faults of others the latter part of the night when you are asleep.--Chinese proverb



BUTTERHORNS

Mona Mackey

1 C. milk, scalded
½ C. shortening
½ C. sugar
1 tsp. salt

1 pkg. yeast
3 eggs, beaten
4½ C. flour

Preheat oven 350°. Combine milk, shortening, sugar and salt. Cool to warm. Add yeast and stir well. Add eggs, then flour. Mix to smooth, soft dough. Knead lightly on floured surface. Place dough in greased bowl. Cover and let rise until at least double in bulk. Divide dough in thirds. Roll each third on lightly floured surface to 9" circle. Brush with soft butter or margarine. Cut each circle in 10 or 12 wedge-shaped pieces. Roll each wedge, starting with wide end and rolling to points. Arrange in greased baking pan and brush with melted margarine. Cover and let rise until very light. Bake at 350° 15 minutes. Makes 30-36 rolls.

PARKER HOUSE ROLLS

Margaret Perry

3 T. butter
2 T. sugar

2 C. scalded milk
1 tsp. salt

Put milk in a bowl. When lukewarm add 1 yeast cake (compressed). Soften in ¼ cup warm water and 3 or 4 cups flour. Beat 5 minutes. Let rise until light, cut down and add 2½ cups flour. Knead and let rise until double in bulk. Toss on floured board, roll. Cut ⅓" thick. Cut with small biscuit cutter. Score through center. Spread melted butter on one side. Fold over, press edges together. Place on greased baking sheet 1" apart. Let rise. Bake 15 minutes in hot oven.

FEATHER ROLLS OR BREAD

Margaret Hammer

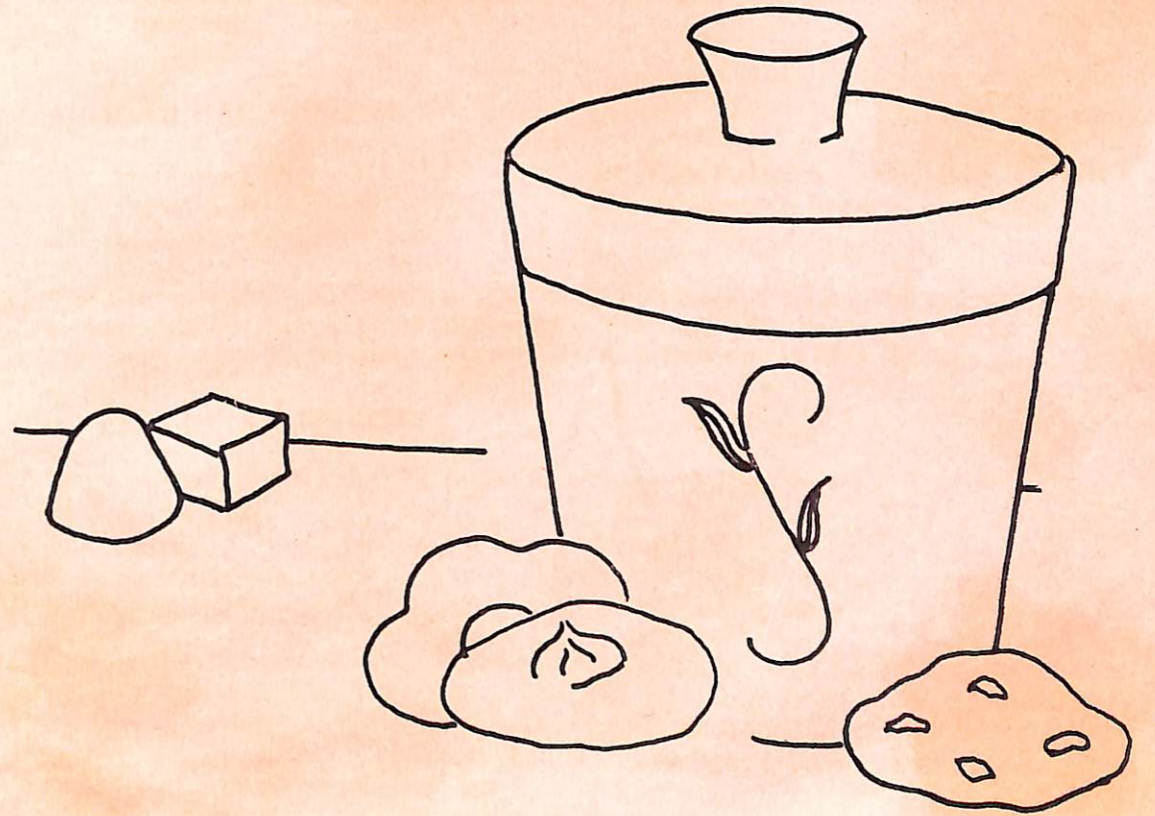
1 pkg. yeast
3 T. sugar
1 tsp. salt
1 C. scalded milk

1 T. butter or margarine
1 egg white, beaten until stiff
3 C. flour

Preheat oven 350°. Dissolve yeast, salt, 1 tablespoon sugar in milk cooled to lukewarm. Add 1½ cups flour and beat well. Add remaining 2 tablespoons sugar and softened butter. Mix well. Fold in beaten egg white and add remaining flour to make a soft dough. Let rise 1½ hours. Shape into a loaf or rolls. Let rise. Bake rolls in 350° oven for 20 minutes and loaf for 45 minutes to 1 hour.

NOTES

Cookies & Candy



BLACK WALNUT COOKIES

Lorene Hayes

2 C. flour
½ tsp. soda
¼ tsp. salt
1 C. brown sugar, packed
½ C. butter

TOPPING:
1 C. chopped black walnuts
½ C. brown sugar
¼ C. sour cream

1 egg
1 tsp. vanilla

Preheat oven 350°. Cream until light and fluffy the sugar and butter. Add and beat well egg and vanilla. Gradually add dry ingredients. Mix well after each addition. Shape into 1" balls. Place 2" apart on ungreased sheet. Indent the top of each cookie. TOPPING: Put 1 teaspoon in each indentation of cookie. Bake at 350° for 10-12 minutes.

ALMOND BAR COOKIES

Frances Stevens

1½ lbs. almond bark
1 C. chunky peanut butter
2 C. miniature marshmallows

3 C. Rice Krispies
2 C. dry roasted peanuts

Preheat oven 200°. Melt bark in 200° oven in a 3-quart stainless steel pan or other large container. Stir in other ingredients, starting with the peanut butter. Drop it onto wax paper in the sizes you prefer, like tablespoon size. Makes about 100.

AMISH BUTTER COOKIES

Sue Klohr

½ C. margarine
½ C. cooking oil
½ C. sugar
½ C. confectioners' sugar
½ tsp. vanilla

1 egg, beaten
2¼ C. flour
½ tsp. salt
½ tsp. cream of tartar
½ tsp. baking soda

Cream together first column of ingredients. Add egg. Add remaining ingredients. Chill at least one hour. Preheat oven 350°. Roll into small balls. Place on very lightly greased cookie sheet. Press down gently with fork or cookie designer. Bake at 350° approximately 10 minutes or until only lightly browned at edges. When cool, dust with confectioners' sugar.

BON BON COOKIES

Gloria Cowles

1 stick oleo
2 C. peanut butter
1 lb. box powdered sugar

3 C. Rice Krispies
½ stick paraffin wax
12 oz. chocolate chips

Mix oleo, peanut butter, powdered sugar and Rice Krispies together well. Roll in balls. In double boiler melt wax and chocolate chips. Dip cookie balls in melted chocolate and set on wax paper until dry. May be refrigerated.

CHOCOLATE CHIP COOKIES WITH OATMEAL

Nancy Voss Woodburn

1 C. shortening
¾ C. brown sugar, packed
¾ C. granulated sugar
2 eggs, add one at a time, beat vigorously
1 tsp. vanilla
1 tsp. salt

1½ C. flour
1 tsp. soda
1 tsp. hot water
2 C. uncooked oatmeal
1 C. chopped nuts, optional
1-7 oz. pkg. choc. chips

Preheat oven 375°. Dump all in a bowl and mix well. Drop on greased cookie sheet. Bake at 375° for 10 minutes.

CRACKED SUGAR COOKIES

Marj Livingston

2 C. sugar
½ C. butter
½ C. shortening
2 C. flour
Dash of salt

3 egg yolks
1 tsp. soda
1 tsp. cream of tartar
½ tsp. vanilla
½ tsp. lemon flavoring

Preheat oven 300°. Cream sugar, butter, shortening and egg yolks. Add salt, soda, cream of tartar and flavoring. Add flour. Roll into uniform small balls and place on ungreased cookie sheet. (Keep them far apart as they spread out.) Bake 20 minutes at 300°. Yields: 5 dozen cookies.

OATMEAL MACAROONS

Gloria Cowles

1 C. Spry shortening
1 C. brown sugar
1 C. granulated sugar
½ tsp. vanilla
2 eggs, unbeaten
1¼ C. sifted enriched flour

1 tsp. soda
½ tsp. salt
¼ tsp. cinnamon
3 C. Quick Quaker oats (uncooked)
½ C. chopped walnuts

Preheat oven 350°. Place Spry, sugars, vanilla and eggs in mixing bowl and beat very thoroughly. Sift flour with soda, salt and cinnamon. Add to Spry mixture and mix thoroughly. Fold in oats and walnuts. Flatten, if desired. Bake in moderate oven, 350°, for 12-15 minutes. Wait about 2 minutes before removing from baking sheet.

BROWNIES

1 reg.-size German choc. cake mix
¾ C. melted butter or margarine
⅔ C. evaporated milk

1 C. nuts
14 oz. Kraft caramels
⅓ C. evap. milk
6 oz. choc. bits

Preheat oven 350°. Stir cake mix, butter or margarine, evaporated milk, and nuts. Pat ½ of mixture into greased 13x9" pan. Bake at 350° for 6 minutes. Meanwhile, melt together in double boiler caramels and ⅓ cup evaporated milk. Stir until smooth. Remove base mixture from oven. Top with chocolate bits and caramel mix. Place remaining dough on top. Bake 15-18 minutes at 350°. Cool thoroughly before cutting.

BROWNIES

Maureen Thomas

1 can choc. syrup
1 C. sugar
1 C. flour
1 stick margarine
3 eggs

FROSTING:
6 T. margarine
6 T. milk
1 C. sugar

Preheat oven 350°. Combine and pour into jellyroll pan. Bake at 350° for 20-25 minutes. Do not overbake. Boil the frosting ingredients for 1 minute. Add 1-2 handfuls of miniature marshmallows and 1 cup of chocolate chips.

I often quote myself. It adds spice to the conversation.--George Bernard Shaw

GEORGIA BROWNIES

Ruth Pfeifer

1½ C. quick or old-fashioned oats,
uncooked
¾ C. all-purpose flour
¾ C. firmly packed brown sugar
⅔ C. chopped peanuts

¼ tsp. each soda and salt
½ C. butter or margarine
¼ C. peanut butter
23 oz. pkg. brownie mix

Preheat oven 350°. Combine oats, flour, sugar, one-half cup nuts, soda and salt. Melt together butter and peanut butter in heavy small saucepan over low heat. Add to oat mixture. Mix until crumbly. Press onto bottom of ungreased 9x13" baking pan. Bake in preheated 350° oven about 10 minutes. Prepare brownie mix according to package directions. Spread evenly over partially baked oat base. Sprinkle with remaining nuts. Continue baking in 350° oven 40-45 minutes. Cool thoroughly and cut into bars.

MAGIC BARS

Cathy Larson

1 stick oleo
1½ C. graham cracker crumbs
1 C. chopped walnuts

1 C. (13 oz. bag) choc. chips
1¼ C. coconut
1 can Eagle Brand milk

Preheat oven 350°. Melt oleo in 9x13x2" dish. Spread crumbs over all. Sprinkle nuts, chips and coconut. Pour can milk evenly. Bake at 350° for 20-25 minutes or until lightly brown.

HEAVENLY DESSERT SQUARES (RHUBARB)

Pat Rohan
Marj Livingston

CRUST:
1 C. oatmeal, uncooked
⅓ C. finely chopped nuts
⅓ C. packed brown sugar
¼ C. butter

FILLING:
4 C. rhubarb, sliced (about 1 lb.)
1¼ C. water
2-3 oz. pkgs. strawberry jello
1 C. heavy cream, whipped

Heat oven 375°. Line 8" square baking dish with aluminum foil extending ends of foil over edge of pan and grease lightly. Bake 10-12 minutes. Cool thoroughly. Simmer rhubarb in water 2 minutes or till tender. Pour in large bowl. Stir ingredients till dissolved. Chill 1½ hours till thick, fold in whipped cream. Chill 4 hours.

PUMPKIN SQUARES

Frances Stevens

1 yellow cake mix, reserve 1 C.
for topping
1 egg
½ C. melted butter
1 lb. can pumpkin
1½ C. canned milk
½ tsp. vanilla
1/8 tsp. cloves
½ tsp. ginger

½ tsp. salt
1 tsp. cinnamon
¾ C. sugar
2 eggs
TOPPING:
1 C. cake mix
¼ C. sugar
½ tsp. cinnamon
¼ C. melted butter

Preheat oven 350°. Mix and pat cake mix, egg and melted butter into 9x13" greased pan. Mix together remaining ingredients except topping. Crumble topping on top. Bake for 45 minutes at 350°.

PUMPKIN BARS

Maureen Thomas

2 C. flour
2 C. sugar
2 tsp. baking powder
1 tsp. baking soda
½ tsp. salt

1 T. pumpkin pie spice
2 tsp. cinnamon
2 C. (16 oz. can) pumpkin
¾ C. oil
4 eggs

Preheat oven 350°. Stir together dry ingredients in large bowl. Add pumpkin, oil and eggs. Mix until smooth. Bake at 350° for 20-25 minutes in 15x10x1" jellyroll pan. Cool. Frost with following: Beat together in small bowl 3 ounces softened cream cheese, 6 tablespoons softened butter, 1 teaspoon milk, 1 teaspoon vanilla. Blend in 1½ to 2 cups powdered sugar, beat until smooth and fluffy. Spread over cooled bars. Top with ¼ cup chopped nuts.

DATE-NUT CRISPIES

½ lb. chopped dates
1 C. brown sugar
¾ cube butter or margarine
1 egg

1 tsp. vanilla
1 C. chopped nuts
2 C. Rice Krispies
1 pkg. shredded coconut

Combine dates, brown sugar and butter. Melt and stir well. Add one egg and beat well. Cool slowly and until thick. Add vanilla. Stir often while cooking. Cool a bit. Add chopped nuts. Pour mixture over 2 cups Rice Krispies. Mix well. Shape into small balls, walnut size. Roll balls in coconut.

CHERRY BARS

2 C. flour
1 C. butter
4 T. powdered sugar
2 eggs
1 tsp. baking powder
1 tsp. salt

4 T. flour
2 C. coconut
1 can well-drained dark red, pitted
cherries
1 C. English walnuts

Preheat oven 350°. Mix 2 cups flour, butter, and powdered sugar. Bake 20 minutes at 350°. Mix remaining ingredients except cherries and spread on first mixture. Sprinkle cherries on top. Bake 20 minutes at 350°.

GRAHAM CRACKER BARS

1 C. butter
1 C. sugar
½ C. milk
1 egg, beaten
1 C. coconut
1 C. nuts, optional

FROSTING:
½ C. butter
2 C. powdered sugar
1 tsp. vanilla
1/8 C. milk

Melt butter. Add sugar, milk and egg. Cook, stirring constantly until mixture comes to full boil. Add coconut and nuts and 1 cup fine graham cracker crumbs. Mix. Put layer of whole graham crackers on bottom of 9x13" pan. Pour cooked mixture over graham crackers. Put another layer of whole graham crackers. Frost and refrigerate.

TOFFEE BARS

1 C. butter
1 C. brown sugar

1 egg yolk
1 C. flour

Gloria Cowles

Preheat oven 350°. Cream butter, brown sugar and yolk. Add flour. Spread in jellyroll pan. Bake at 350° 15-20 minutes. Lay 6 Hershey bars on top and spread. Sprinkle nuts on top (optional). Cool and cut.

Long for the good old days? Try reading this cookbook under a kerosene lamp.

LEMON BARS

Rosemary Johnson

½ C. butter
1 C. flour
¼ C. powdered sugar
2 eggs
3 tsp. lemon juice

3 tsp. flour
1 C. sugar
½ tsp. baking powder
½ C. coconut
Lemon rind

Preheat oven 350°. Mix first 3 ingredients. Put in 9x9" pan and bake 15 minutes at 350°. Beat the eggs. Add remaining ingredients. Bake 20 minutes at 350°.

EASY POPCORN BALLS

Maureen Thomas

1 C. popcorn, uncooked
1 C. sugar

1 C. white Karo syrup
1-3 oz. pkg. jello

Pop the popcorn and put aside. Bring remaining ingredients to boil. Pour over popped popcorn. Form into balls.

ROCKY ROAD SQUARES (CANDY)

Marj Livingston

1-12 oz. pkg. semi-sweet choc. morsels
1-14 oz. can Eagle Brand milk
2 T. butter or margarine

2 C. dry roasted peanuts
1-10½ oz. pkg. miniature marshmallows

In top of double boiler melt morsels with canned milk and butter. Remove from heat. In large bowl combine nuts and marshmallows. Fold in chocolate mixture. Spread in wax paper lined 9x13" pan. Chill 2 hours or until firm. Cut into squares. Cover and store at room temperature.

CRUNCHY BUTTER TOFFEE

Marion Hazen

2 C. granulated sugar
½ tsp. salt
1 C. margarine

12 oz. chocolate chips
Finely chopped walnuts

Cook on medium heat the sugar, salt and margarine to a hard crack on the candy thermometer or until brittle when dropped into cold water. Pour immediately onto a lightly greased cookie sheet and cool. Melt chocolate chips over hot water and chop nuts. Crack cooled candy and break into desired sized pieces. Dip each piece into the chocolate and then roll in the chopped nuts. Chill for an hour then pack into tight containers. This toffee stores well in a refrigerator and may be frozen.

CHERRY CHOCOLATE CANDY

2 C. sugar
2/3 C. evap. milk
Dash salt
12 reg. marshmallows
1/2 C. + 1 tsp. margarine

1 tsp. vanilla
6 oz. cherry chips
3/4 C. peanut butter
12 oz. chocolate chips

Combine sugar, milk, salt, marshmallows and 1/2 cup margarine. Cook over medium heat. Boil 5 minutes. Remove from heat and add cherry chips and vanilla. Pour into buttered 9x13" pan. Melt chocolate chips in double boiler. Add 1 teaspoon margarine and peanut butter. Spread over cherry mixture and chill. Could spread half of chocolate mixture on bottom of pan, spread cherry mixture, then rest of chocolate mixture on top.

PEANUT BUTTER FUDGE

1 C. sugar
2 T. butter
1 tsp. vanilla
Few grains salt

1/4 lb. peanut butter
1 C. brown sugar
1/2 C. canned milk
1 C. marshmallows

Cook sugar, butter, milk and salt to soft-ball stage. Add marshmallows and peanut butter just before removing from fire. Do not stir. Cool to room temperature. Add vanilla. Beat until mixture is creamy, thick and will hold its shape when dropped from spoon. Pour into well-buttered pan. Chill.

CHERRY MASH CANDY

12 oz. chocolate chips
1 C. chopped salted peanuts
1 tsp. vanilla
5 oz. cherry chips
2/3 C. evaporated milk

3/4 C. peanut butter
2 C. sugar
1 C. miniature marshmallows
1/2 C. butter
Pinch of salt

Melt chocolate chips and peanut butter. Add chopped salted peanuts. Spread a thin layer of this on the bottom of a greased 9x13" pan. Chill. Meanwhile, melt the following ingredients: sugar, marshmallows, butter, milk and salt and boil for 4 minutes, stirring constantly. After boiling, add vanilla and cherry chips. Pour over top of chocolate layer and chill until firm. Then spread the remainder of chocolate mixture on top. You may have to reheat it so it will spread. Chill until firm and cut.

RADARANGE QUICKIE FUDGE

1 lb. powdered sugar
1/2 C. cocoa
1/4 C. milk

1/4 lb. butter or margarine
1 T. vanilla
1/2 C. chopped nuts

Blend powdered sugar and cocoa in mixing bowl then add milk and butter. Cook in Radarange for 2 minutes. (Note: Do not mix these ingredients, merely place in the bowl.) Remove bowl from range and stir just to mix ingredients. Add vanilla and nuts and stir until blended. Pour into greased 8x8" container and place in freezer for 20 minutes or refrigerator for 1 hour. Cut and serve.

LIKE MOTHER USED TO MAKE

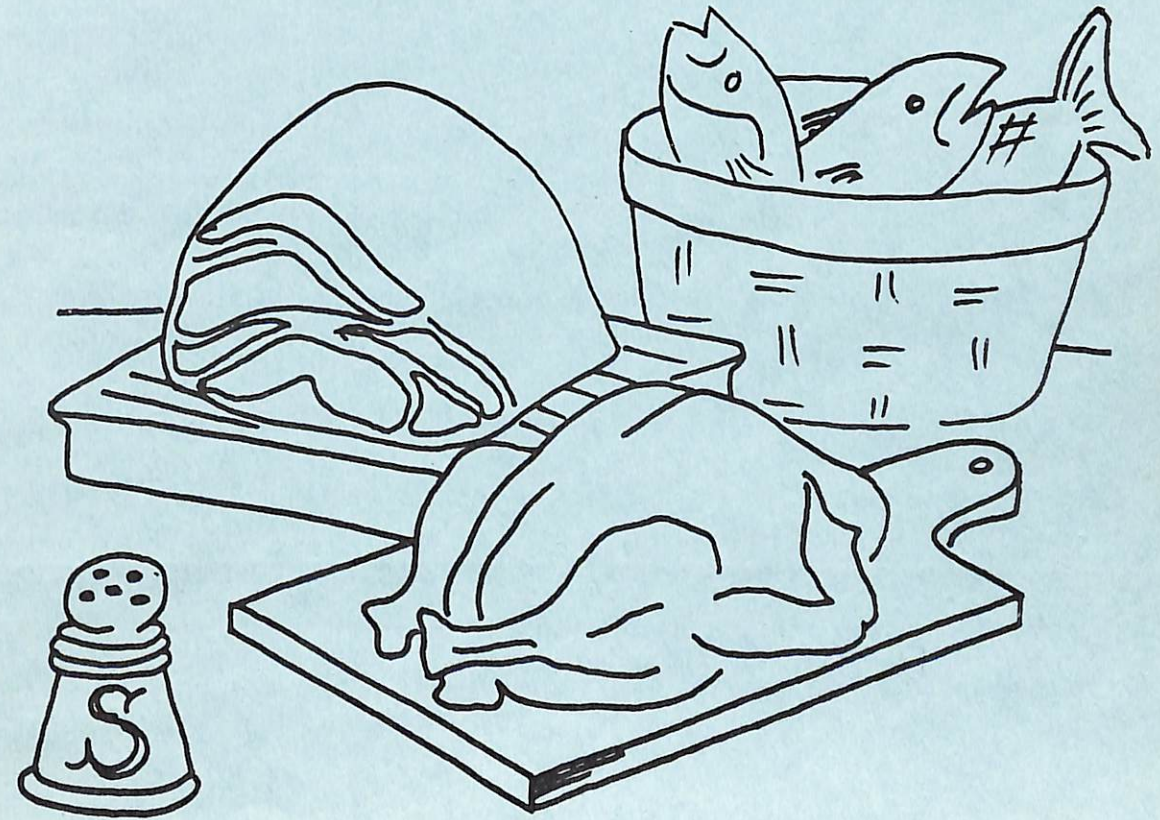
"Just like Mother used to make,"
That's the way he wants his cake.
I don't know just what's to blame
But my cakes don't taste the same.

Sure, I use her recipe.
Sure, I measure same as she.
Something's missing from my cake;
But I can't find my mistake.

Wonder if my son will say
To his bride, some future day,
"Darling, will you bake a cake
Just like Mother used to make?"

NOTES

MAIN DISHES



FISH BATTER

Lorene Hayes

2 C. flour
½ tsp. baking powder

½ tsp. baking soda
2 T. vinegar

Add enough ice water to form a smooth batter. (Optional-couple shakes of lemon pepper.)

BARBECUE SAUCE

Lorene Hayes

¼ C. melted butter
¼ C. brown sugar
¼ C. cider vinegar
⅔ C. catsup
⅓ C. water
2 T. soy sauce

2 T. Worcestershire sauce
1 T. prepared mustard
1 med. onion, finely chopped
1 T. lemon juice
¼ tsp. pepper
1½ tsp. salt

Simmer for 30 minutes.

SWEET AND SOUR SAUCE

Marj Livingston

12 oz. jar apricot preserves
½ C. ea. catsup, white vinegar, & sherry

3 T. honey
1 T. soy sauce
¼ tsp. ginger

Mix ingredients well. Bring to a boil, stirring occasionally. Reduce heat and simmer till thickened (20 minutes). Watch closely as both sugar and honey need it.

SPANISH BAKED COUNTRY-STYLE RIBS

Sue Klohr

2-3 lbs. country-style ribs
2 T. vinegar
2 T. brown sugar
1 tsp. prepared mustard

Salt & pepper
½ C. catsup
1-15 oz. can tomato sauce
½ C. finely chopped onion

Preheat oven 400°. Brush ribs with oil. Sprinkle with salt and pepper. Place in 2-quart baking dish. Bake at 400° for 45 minutes, turning once. Drain fat. Combine and pour over ribs the remaining ingredients. Cover and bake 350° 45-60 minutes. (1½ to 1¾ hours total baking time.)

BARBECUED RIBS

Margaret Hammer

10 lbs. country-style ribs
1-24 oz. catsup
1 sm. onion, chopped
¼ C. sugar

¼ C. vinegar
1 tsp. celery seed
Dash of cinnamon, nutmeg, sage,
allspice and pepper

Preheat oven 300°. Cover ribs with water and boil for about 20 minutes. Drain. Cover ribs with sauce and bake in a covered baking dish for 1 hour at 300°. Boil all remaining ingredients together 15 minutes for sauce. Pour over ribs and bake.

BAKED SHORT RIBS

Sue Klohr

2 lbs. chuck short ribs
1 med. onion, sliced
2 T. margarine
¼ C. soy sauce
1 T. cooking oil
½ tsp. minced dry garlic

½ tsp. Kitchen Bouquet
⅓ C. onion soup mix
1½ C. water
2 T. cornstarch
¼ C. water

Preheat oven 350°. Place ribs in Dutch oven. Sauté onion and margarine until soft or clear. Spread onion and margarine over ribs. Combine soy sauce, cooking oil, garlic, Kitchen Bouquet, soup mix, and water. Cover and bake 1½ hours at 350°. Thicken juice with cornstarch dissolved in water. (Leftovers make delicious chop suey.)

SUPREME CHICKEN BREASTS

Marj Livingston

8 chicken breasts, deboned by
the butcher & skinned
2 sm. jars dried beef

12 bacon strips
½ pt. sour cream
1 can cream of mushroom soup

Preheat oven 275°. Layer dried beef on bottom and sides of 9x13" baking dish. Season each breast. (Do not add salt.) Fold in half. Wrap with 1½ bacon strips per breast. Place in dish. Combine sour cream and soup and pour over top. Bake at 275° for 3 hours.

The worst part of a diet isn't watching your food--it's watching everybody else's.

HAM AND EGG SOUFFLÉ

Margaret Hammer

16 slices bread
6 eggs
3 C. milk
½ tsp. salt

8 slices ham and cheese
½ tsp. dry mustard
½ C. melted butter
½ C. crushed potato chips

The night before remove crusts from 16 slices of sandwich bread. Grease a 9x13" pan. Put 8 slices in pan. On each place a slice of ham and a slice of cheese. Put eight slices of bread on top. Cover and put in refrigerator. Next day beat eggs. Add milk, salt and dry mustard. Pour over bread and top with melted butter and potato chips. Bake at 350° for 1 hour. Serves 8. Cheddar cheese is recommended for the above slice of cheese.

HAM BALLS

Mona Mackey

1½ lbs. fresh pork
3 lbs. cut, smoked ham
1 C. bread crumbs
2 eggs
1 C. milk

1½ C. brown sugar
½ C. vinegar
½ C. water
1 T. prepared mustard

Preheat oven 350°. Form first 5 ingredients into balls. Boil the remaining ingredients 5 minutes and pour over meat balls. Bake 2½ hours at 350°.

HAM LOAF

Margaret Hammer

2 lbs. ground ham
1½ lbs. ground beef
1 lb. lean ground pork
3 beaten eggs
1½ C. oatmeal
1½ C. buttermilk
½ tsp. curry powder, optional

GLAZE:
1 C. catsup
½ C. brown sugar
½ C. pineapple juice
1 tsp. dry mustard
1 tsp. prepared mustard

Preheat oven 350°. Mix first column of ingredients together. Bake for 2 hours at 350°. Bring glaze ingredients to a boil and pour over the meat during the last 15 minutes of baking time. This may be prepared in one large loaf or in individual loaves.

BAKED FISH FILLETS

Maureen Thomas

1 lb. fresh or frozen fish fillets
1 T. lemon juice
1/8 tsp. paprika
Salt and pepper
1 T. butter or margarine

1 T. all-purpose flour
1/2 C. milk
1/4 C. buttered bread crumbs
1 T. snipped parsley

Preheat oven 350°. Thaw frozen fillets. Cut into serving size pieces. Place in greased shallow baking dish. Sprinkle with lemon juice, paprika, salt and pepper. In saucepan, melt butter or margarine. Blend in flour, dash of salt and dash of pepper. Add milk. Cook and stir till thickened and bubbly. Pour sauce over fillets. Sprinkle with crumbs. Bake at 350° for 35 minutes. Trim with snipped parsley. Makes 3 or 4 servings.

BAKED LIVER FOR TWO

Maureen Thomas

3 strips bacon
2 T. flour
Milk

1/2 lb. beef liver
Salt and pepper to taste
Onion, sliced

Preheat oven 350°. Brown in frying pan 3 strips of bacon. Remove and reserve grease. Flour and season 1/2 lb. beef liver. Brown in bacon grease. Remove and set aside. Add to bacon grease flour, salt and pepper. Stir in enough milk to make a gravy. Place in greased baking dish in layers 1/2 liver, sliced onion and 1/2 gravy. Then remaining 1/2 liver, sliced onion and 1/2 gravy and top with cooked bacon. Bake at 350° for 45 minutes.

E-Z MEAT LOAF

Theresa Lantz

1 lb. hamburger
1/2 C. grated raw carrots
1 tsp. salt
1/2 tsp. onion salt

1 C. grated raw potatoes
2 eggs, beaten
1/4 tsp. pepper

Preheat oven 375°. Form into loaf pan. Bake at 375° for 1 1/2 hours.

CRAB ENGLISH MUFFINS

Marj Livingston

12 English muffins, cut in half
8 oz. Velveeta

1/4 lb. butter
6 oz. crabmeat

Mix and melt together. Spread on muffins and broil. If you want to prepare ahead and freeze, then wait to broil until as needed. Serves 12.

PIZZA BURGERS

Sue Klohr

1 lb. ground beef
10 halves of buns

1-15 oz. can pizza sauce
Shredded mozzarella cheese

Preheat oven 375°. Brown ground beef. Add pizza sauce. Simmer until thickened, approximately 10 minutes. Place halves of buns on cookie sheet. Spoon mixture onto each half. Top with shredded mozzarella cheese. Heat in 375° oven for about 5 minutes.

OPEN-FACED CHICKEN SANDWICH

Sue Klohr

Medium white sauce
Slices of toast
Fried bacon

Shredded Cheddar cheese to taste
Slices of chicken or turkey white meat

Prepare white sauce. Add Cheddar cheese to taste. Place slice of toast on jellyroll pan. Top each slice with slices of chicken or turkey white meat. Cover with cheese sauce. Top with crumbled fried bacon and additional shredded Cheddar cheese. Put under broiler until cheese melts. Serve hot.

HAMBURGER PIES

Theresa Lantz

PASTRY CRUST:
8 C. flour
2 tsp. salt
1-1 1/2 C. water
2 1/2 C. shortening
1 tsp. baking powder

FILLING:
5 lb. potatoes, peeled
& diced small
4 sm. onions, diced
5 lb. hamburger, raw
1 T. salt and pepper to taste

Preheat oven 400°. Mix flour, salt and baking powder. Cut in shortening like pie crust. Add water to form ball. Roll out 6 inches in diameter. Fill with pastie mix. Seal edges. Prick top with knife in 2-3 places. Place on cookie sheet. Brush tops with egg whites. Bake at 400° for 55-60 minutes. Mix all filling ingredients together well. Makes 3 dozen. May be frozen and baked later.

ITALIAN HAMBURGERS

Theresa Lantz

1 lb. raw hamburger
1/2 C. grated bread crumbs
1/4 C. Parmesan cheese
1 egg

1 T. water
1/4 tsp. garlic salt
1/2 sm. onion, diced

Mix all ingredients together. Fry in hamburger form.

OVEN STEW

Gloria Cowles

2 lbs. beef stew meat, cubed
1 C. sliced carrots
1 lg. onion, chopped
1 or 2 big raw potatoes, sliced

1 tsp. salt, a little pepper
1 can of your choice - cream of
mushroom, tomato or celery soup
1 bay leaf

Preheat oven 275°. Thin soup with ½ can water. Mix these ingredients together and put into a casserole, which you may cover tightly with aluminum foil. Place a bay leaf on top, cover and bake 5 hours at 275°. About ½ hour before serving, turn the oven up to 425° to make a crispy brown top on the stew, if desired.

POTATO SOUP

Ruth Pfeifer

Cut 4 medium-sized potatoes into cubes and boil in about 1" of water. Drain and save water. Add 2 tablespoon butter and small amount of potato water to potatoes and mash. (It is not necessary to mash the potatoes.) Then add balance of potato water and bacon cubes. (2 or 3 strips bacon cut in cubes and fried brown.) Glaze some celery and leaves and ¼ cup chopped onion and 1 tablespoon chopped parsley in bacon drippings. Add this to potatoes together with 2 teaspoons salt, ½ teaspoon nutmeg, ¼ teaspoon dry mustard, 1 teaspoon Worcestershire sauce and dash pepper or cayenne. Add 3 cups milk gradually and cook over low heat until hot. This scorches easily, so hold over hot water if unable to serve at once. This may be made with 2 cans of cream of celery soup and 2 cups cubed potatoes and the onions.

FRIED LUMPIA (PHILIPPINE EGGROLL)

Renato Zurbano
Gloria Cowles

1 lb. ground pork
1 lb. chopped shrimp
¼ C. chopped water chestnut
½ C. chopped onion
Salt and pepper to taste

Soy sauce to taste
2 slightly beaten eggs
½ tsp. Accent
½ C. chopped Chinese parsley
Lumpia wrappers

Mix all ingredients except Lumpia wrappers. Wrap into small rolls (finger size). To seal wrappers, dampen edge with water. Fry in deep fat. Serve with sweet-sour sauce.

SAUCE: Mix vinegar, water, sugar and salt to produce a sweet-sour taste. Pour in a pan, then add about 1 tablespoon catsup or tomato sauce. When boiling, thicken the sauce with a little cornstarch dissolved in water. If desired, add a few drops of Tabasco (hot sauce).

Note: Lumpia wrappers, water chestnut and Chinese parsley (kinchay) may be bought at any oriental store in Omaha.

HASH BROWN QUICHE

Beth Keenan

24 oz. pkg. frozen shredded hash brown potatoes
1 C. shredded hot pepper cheese
1 C. diced cooked ham

⅓ C. melted butter
½ C. cream or milk
2 eggs
¼ tsp. seasoned salt

Preheat oven 425°. Grease a 9" pie plate with solid shortening or butter. Press thawed hash browns between paper toweling to remove excess moisture. Fit hash browns into pie plate, cutting and trimming to make a solid crust. Brush hash browns with melted butter, be sure to brush top edges, too. Bake at 425° for 25 minutes. Remove crust from oven and fill with layers of cheese and ham. Beat cream with eggs and seasoned salt. Pour over cheese and ham. Bake at 350° until a knife inserted near edge comes out clean, about 30-40 minutes.

REUBEN CASSEROLE

Margaret Hammer

1-27 oz. can sauerkraut, drained
4 T. Thousand Island dressing
2 T. margarine
3-3 oz. pkgs. corn beef, shredded

2 C. shredded Swiss cheese
2 C. rye bread crumbs
¼ tsp. caraway seeds

Preheat oven 425°. Spread kraut in a 9x13" baking dish. Spread with salad dressing and dot with 1 tablespoon margarine and caraway seeds. Top with corn beef and cheese. Spread crumbs on top. Dot with remaining butter. Bake at 425° for 30 minutes.

CHICKEN DRESSING BAKE

Sue Klohr

1-7 oz. pkg. Croutettes stuffing mix
1 T. dried onion
½ can cream of mushroom soup
2 C. chicken broth
2 eggs, beaten
2½ C. cooked chicken

2 T. margarine
½ can cream of mushroom soup
½ C. milk
1 can cream of mushroom soup
½ C. milk
¼ C. chopped pimento

Preheat oven 350°. Toss together first column of ingredients. Place into 8x11" casserole. Dot with margarine. Combine ½ can cream of mushroom soup and milk. Pour over top. Cover and bake 350° for 1 hour. Let rest 5 minutes before serving. May serve with sauce of 1 can cream of mushroom soup, ½ cup milk and ¼ cup chopped pimento. Makes 8 servings.

CHICKEN CASSEROLE

Marj Livingston

2 C. cooked chicken (may use turkey)
1 C. sliced ripe olives
1 can sliced mushrooms
¼ C. chopped onion
1 can cream of chicken soup
1 C. sour cream
12 slices thin bread

Preheat oven 300°. Cut off crusts and cut in cubes. Combine all and pour in casserole. Better if left standing from day before. Bake 1 hour at 300°.

DEEP DISH BISCUIT PIZZA

Maureen Thomas

1½ lbs. ground beef
¼-½ C. chopped onion or
2 T. instant minced onion
⅓ C. tomato sauce or
6 oz. can tomato paste
2 T. grated Parmesan cheese
1-1½ tsp. oregano leaves
1 tsp. salt
¼ tsp. pepper
8 oz. can Pillsbury refrigerated
butter milk or country-style biscuits
2 oz. can (¼ C.) mushroom stems &
pieces, drained
1 tomato, sliced
4 oz. (1 C.) shredded mozzarella cheese

Preheat oven 350°. Grease 9" pie pan. Brown ground beef and onion; drain. Stir in tomato sauce, 1 tablespoon Parmesan cheese, oregano, salt and pepper. Simmer while preparing crust. Separate biscuit dough into 10 biscuits. Arrange biscuits in prepared pans; press over bottom and up sides to form crust. Place mushrooms over meat mixture. Arrange tomato slices over pizza; sprinkle with mozzarella cheese and remaining Parmesan cheese. Bake at 350° for 20-25 minutes or until crust is deep golden brown. Cool 5 minutes before serving. Makes one 9" pizza.

TACO CASSEROLE

Sue Klohr

2 C. corn chips
1 lb. ground beef
1 sm. onion, chopped
Chopped tomatoes
Taco sauce
1 pkg. taco seasoning mix
1 C. water
1 C. shredded Cheddar cheese
Shredded lettuce

Preheat oven 350°. Crush 2 cups corn chips. Spread 1 cup of the corn chips in 1-quart casserole. Brown ground beef and onion. Stir in taco seasoning mix and water. Simmer 15 minutes. Spoon over corn chips in casserole. Top with shredded Cheddar cheese. Top with rest of corn chips. Bake at 350° for 20 minutes. Serve topped with chopped tomatoes, shredded lettuce and taco sauce.

JERRY'S MEXICAN QUICKIE

Gloria Cowles

Preheat oven 350°. On bottom of 9x12" pan put a layer of crushed taco chips or Fritos. Brown 1½ pounds of hamburger with ½ cup chopped onion, drain. Add 1 can kidney beans, drained. Put this on top of first layer. For the third layer, spread shredded lettuce, approximately 2 inches. Mix 1½ cans taco sauce with 1 cup water. Pour over other layers. Top with 2 cups shredded Monterey Jack cheese. Bake at 350° for 20 minutes.

AUNT LIZ'S SHRIMP & CORN CASSEROLE

Gloria Cowles

1-#303 can whole kernel corn
1 sm. size can shrimp, cut in bits
1 C. soda crackers, crushed
1 C. milk

Preheat oven 350°. Combine corn, shrimp, cracker crumbs, salt and pepper. Place in buttered casserole. Pour milk over ingredients. Sprinkle with Parmesan cheese. Dot with butter. Bake covered at 350° for 25 minutes. Uncover and brown cheese lightly.

TATER TOT CASSEROLE

1 lb. ground beef
1 can peas, undrained
1 green pepper, chopped
1 can cream of mushroom soup
1 pkg. dry onion soup mix
1 pkg. tater tots

Preheat oven 350°. Bake at 350° for 1 to 1½ hours.

GROUND BEEF TATER TOT HOT DISH

Maureen Knapp

1 lb. ground beef (use best ground
chuck
1 med.-sized onion
1 can cream of mushroom soup
Sm. green pepper
Salt and pepper
1-#2 can French-style green beans
½ soup can milk
1-1 lb. pkg. tater tots

Preheat oven 350°. Spread over bottom of 8x8" buttered square casserole. Drain number 2 can French-style green beans and spread on meat. Pour over this 1 can cream of mushroom soup, thinned with ½ can milk. When ready to bake put 1 pound package of tater tots, frozen, over top. Bake 1 hour at 350°. Serves 6-8 people.

TATER TOT CASSEROLE

Norma Peters

1 lb. ground beef
½ C. diced onion
1-10 oz. pkg. frozen peas & carrots

1 can cream of celery soup
5 or 6 slices American cheese
Pkg. frozen tater tots

Preheat oven 350°. Brown ground beef and onions. Place in bottom of 2½-quart casserole. Add peas and carrots, pour soup over the top. Add a layer of cheese slices and top all with a layer of tater tots. Bake in 350° oven approximately 45 minutes. If canned mixed peas and carrots are used instead of the package of frozen vegetables, cut the baking time to 30 minutes or until the cheese is melted and tater tots browned. Yields: Eight generous servings.

LASAGNE CASSEROLE

Marj Livingston

2 lbs. browned hamburger
1 tsp. garlic powder
1 T. sugar
2-8 oz. cans tomato sauce
1-12 oz. pkg. ½" noodles, cooked

1-8 oz. pkg. cream cheese
1 C. sour cream
1 bunch chopped green onions
(both green & white parts)

Preheat oven 350°. Add garlic powder, sugar and tomato sauce to browned hamburger. Mix cream cheese, sour cream and onions. Layer noodles, cheese mix and meat mix. Repeat. Bake 45 minutes at 350°. Use 9x13" dish. Serves 10-12.

PIZZA-MACARONI STYLE

Margaret Hammer

1 lb. hamburger
½ C. chopped onion
8 oz. sm. macaroni
¼ tsp. oregano
6 oz. mozzarella cheese

1-15 oz. can tomato sauce
¼ C. water
½ tsp. basil
½ tsp. garlic salt

Preheat oven 375°. Brown meat and onion. Place in a 9x13" casserole. Top with drained macaroni and ½ of tomato sauce with seasonings. Place cheese slices on top and remainder of tomato sauce. Bake 375° for 15 minutes.

Don't repeat what the little bird told you till you find out if the bird is a little cuckoo!

TUNA JACKSTRAW CASSEROLE

Maureen Thomas

1-4 oz. can shoestring potatoes
1 can condensed cream of mushroom
soup
1-6½ oz. can tuna, drained

1-3 oz. can (⅔ C.) broiled, sliced
mushrooms, drained
¼ C. chopped pimento
1-6 oz. can (⅔ C.) evap. milk

Preheat oven 375°. Reserve 1 cup of shoestring potatoes for topping. Combine remaining potatoes with other ingredients. Pour into 1½-quart casserole. Arrange reserved potatoes on top. Bake uncovered in moderate oven, 375°, 20-25 minutes or until thoroughly heated. Makes 4-6 servings.

TUNA CASSEROLE

Theresa Lantz

1-6½ oz. can tuna, drained
4 C. cooked macaroni
1-10½ oz. can condensed Cheddar
cheese soup

1-10½ oz. can condensed cream of
mushroom soup

Preheat oven 350°. Combine all ingredients in casserole dish. Bake at 350° for 20 minutes.

HOME HAPPINESS CAKE

M. P.

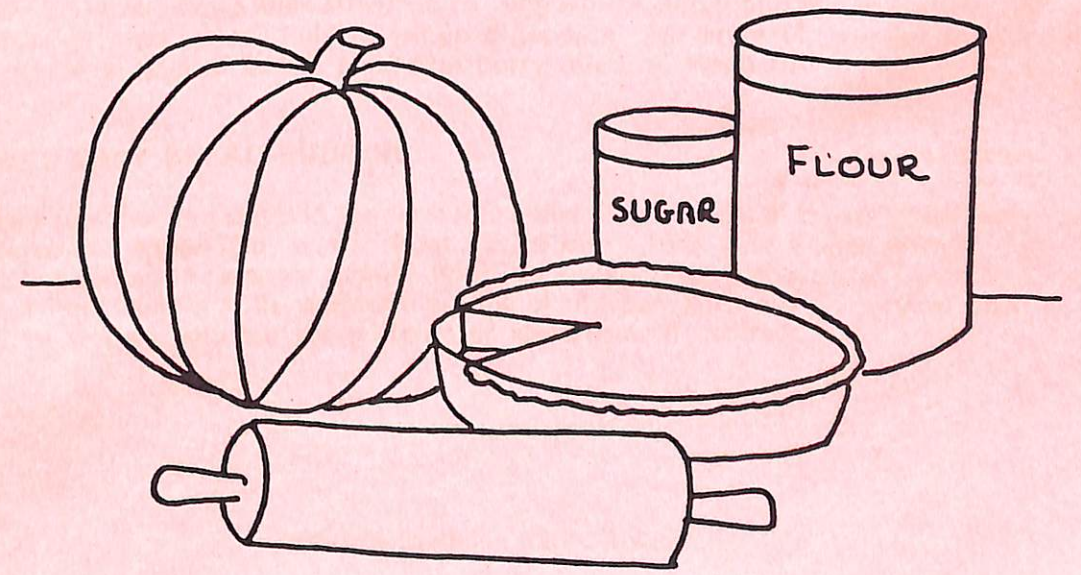
1 C. common sense
½ C. justice
1½ C. love

1½ tsp. mutual confidence
2 large portions of sense of humor,
beaten separately

Sift love with mutual confidence. Spice to taste with wit and nonsense. Bake in moderate oven of warm approval. Ice with generous appreciation.

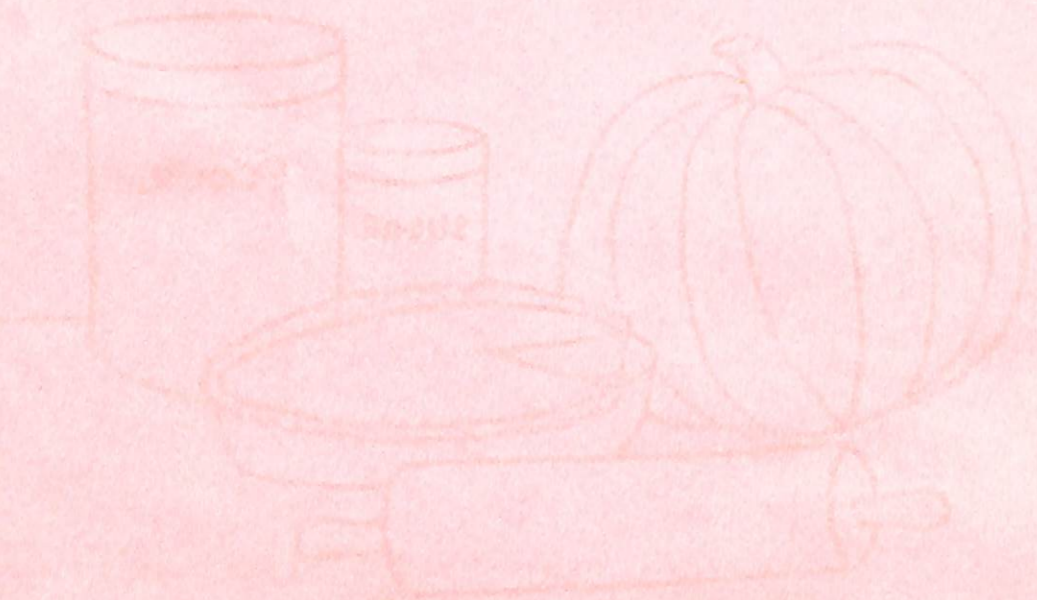
NOTES

Pastries & Desserts



NOTES

Pastries & Desserts



MOCK WILD CHERRY SAUCE

Daphne Dawson

- 1 qt. cranberries
- 1 C. water
- 2 1/4 C. sugar
- 1 tsp. almond flavoring

Add cranberries to boiling water. Cover and cook until the berries burst. Add sugar and boil a few minutes longer. Add flavoring.

LEMON DESSERT

Norma Peters

- #1. 1 cup flour, 1 stick oleo, 1/2 cup chopped pecans or walnuts mix and pat into 9x13" greased pan. Bake 15 minutes in 350° oven.
- #2. Beat one 8 ounce cream cheese. Add 1 cup powdered sugar and 1 cup Cool Whip and spread on crust.
- #3. Mix 3 cups milk, 2 packages instant pudding (lemon). Spread over second layer. Cover with Cool Whip and refrigerate. May be made the day before.

FROZEN STRAWBERRY DESSERT

Mona Mackey

- 1-10 oz. pkg. frozen strawberries, do not thaw
- 2 egg whites
- Graham cracker crumbs
- 1 C. sugar
- 1 T. lemon juice
- 9 oz. tub whipped topping

Use large mixing bowl. Beat strawberries, egg whites, sugar and lemon juice for 15 minutes at high speed. Fold in whipped topping. Put layer of graham cracker crumbs in bottom of 9x13"-pan. Add berry mixture. Keep frozen.

MOM'S EASY BREAD PUDDING

Gloria Cowles

Place 1 cup of brown sugar in top of double boiler. Add 4 slices of bread, generously buttered and cubed. Do not stir. Beat 2 eggs with a fork. Add 2 cups of milk, 1/2 teaspoon salt and 1 teaspoon vanilla. Pour over bread. Again, do not stir. Cover and cook 1 hour. Run a knife around the edge of the pan. Turn out in serving dish. May be topped with whipping cream or ice cream, if desired.

Put on something warm: SMILE.

CARROT CAKE

Frances Stevens

2 C. sifted flour
2 tsp. baking powder
1 1/2 tsp. soda
1 1/2 tsp. salt
2 tsp. cinnamon
2 C. sugar

1 1/2 C. salad oil
4 eggs
2 C. finely grated carrots
8 1/2 oz. crushed pineapple, undrained
1/2 C. chopped nuts, opt.
3 1/2 oz. can flaked coconut

Preheat oven 350°. Sift first 5 ingredients. Add sugar, oil and eggs. Mix well. Add carrots, pineapple, nuts and coconut. Blend. Put in 9x13" or larger greased and floured pan. Bake at 350° for 1 hour.

CARROT CAKE

Beth Keenan

2 C. flour
2 C. sugar
1 tsp. salt
2 tsp. baking soda
2 tsp. cinnamon
1 1/2 C. cooking oil
4 eggs

3 C. shredded carrots
1 C. walnuts
ICING:
1-3 oz. pkg. cream cheese, softened
1 1/4 C. powdered sugar
1 tsp. vanilla

Preheat oven 350°. Mix first 5 ingredients. Add cooking oil and eggs. Stir in carrots and walnuts. Bake at 350° for 50 minutes in 9x13" pan. Ice cake.

FRUIT CAKE

Margaret Perry

(Not aged-to be used fresh)

1 pinch of salt
2 C. sugar
1 C. butter
1 pkg. seeded raisins
2 C. water
2 tsp. cinnamon
1/2 tsp. allspice
2 C. water

1 tsp. cloves
1 tsp. nutmeg
2 tsp. soda
4 C. flour
1/2 C. walnuts
1/2 C. citron
2 tsp. vanilla

Preheat oven 350°. Put salt, sugar, butter and raisins in kettle and add water, cinnamon, allspice, cloves and nutmeg. Let come to a boil. Stir well. Then remove from fire and add soda. Let cool. Add remaining ingredients. Bake in 350° oven for 1 hour. One angel cake pan may be used or 3 foil loaf pans.

QUICK CARAMEL FROSTING

Sue Klohr

1 stick margarine
1 C. brown sugar
4 T. cream

1 tsp. vanilla
2 C. confectioners' sugar (or more until of spreading consistency)

Heat margarine and brown sugar until dissolved. Remove from heat and cool. Add remaining ingredients.

BLUEBERRY BRUNCH CAKE

Sue Klohr

2/3 C. margarine
1 C. sugar
2 eggs
2 C. flour
2 tsp. baking powder

1 tsp. salt
1 tsp. cinnamon
3/4 C. milk
1 tsp. vanilla
2 C. fresh blueberries or 2 C. well-drained unsweetened canned

Cream together margarine and sugar. Add and beat eggs. Add alternately with milk and beat until smooth flour, baking powder, salt, cinnamon. Mix vanilla with the milk. Stir in blueberries. Spread in 9x13" baking dish. Top with mixture of 1/4 cup sugar, and 1/2 teaspoon cinnamon. Bake at 350° for 35-40 minutes.

NUT CAKE

Daphne Dawson

1 C. butter
2 C. sugar
3/4 C. milk
4 eggs
Pinch of salt

3 C. cake flour
2 T. baking powder
1 C. chopped nuts
1 tsp. vanilla or almond

Preheat oven 360°. Cream butter. Add sugar, then egg yolks, one at a time. Sift flour, baking powder and salt. Add alternately with milk. Beat egg whites until stiff. Fold into mixture with flavoring and nuts. Bake in tube pan 1 hour at 360°.

Eating words has never given me indigestion.--Winston Churchill

MOCA CAKES

Margaret Perry

2 eggs, lightly beaten
1 C. sugar
½ C. milk
1 tsp. butter

1 tsp. vanilla
1½ tsp. baking powder
1½ C. flour

Preheat oven 350°. Heat milk, butter and vanilla. Stir all with wire egg beater. Bake in shallow pan at 350°. Cool and cut in small squares.

FROSTING: Work 1 pound powdered sugar, 5 tablespoons cream and 1 teaspoon vanilla into 1 cup butter. Frost cake squares on all sides. Then roll in ground peanuts. Use Spanish salted peanuts. Prepare them before making icing. Hulls should be removed then grind peanuts in food chopper. Let cakes stand overnight before serving.

CHEESECAKE

Donna S. D. Welch

1½ C. graham cracker crumbs
6 T. butter, melted
½ C. walnuts, chopped med. fine
2-8 oz. pkgs. cream cheese

1 C. sugar
2 lg. eggs
1 pt. sour cream
1 tsp. vanilla

Preheat oven 350°. Stir together the graham cracker crumbs, butter and nuts. Press over bottom and ½" up sides of an 8x8x2" cake pan. In the large bowl of an electric mixer thoroughly beat together the cream cheese and vanilla until blended. Pour into prepared crust. Bake in a preheated 350° oven for 35 minutes. Let stand in turned off oven with door open for 1 hour. Chill. Serve, cut in squares.

INDIVIDUAL CHEESECAKES

Marj Livingston

3-8 oz. pkgs. Philadelphia cream cheese
1 C. sugar
5 whole eggs
1½ tsp. vanilla

TOPPING:
1 C. sour cream
¼ C. sugar
¼ tsp. vanilla

Preheat oven 300°. Cream the cheese with the sugar. Add the eggs, one at a time, mixing well. Add vanilla and pour batter in paper-lined muffin tins (¾ full). Bake for 40 minutes at 300° (they never brown, only rise). Take out of oven (don't turn the oven off) and cool. After they cool, fill the hole in the center with topping mixture and dot of preserves or jelly. Bake 5 minutes more, cool and refrigerate.

EASY DATE CRUMBLE TORTE

Maureen Thomas

1-14 oz. pkg. date bar mix
½ C. chopped walnuts

2 T. melted butter or margarine
1 C. frozen whipped dessert topping,
thawed

Preheat oven 400°. Combine the crumb portion of the date bar mix and chopped walnuts. Stir in melted butter or margarine, mixing well. Spread in 13x9x2" baking dish. Bake at 400° for 10 minutes. Break up with a fork. Cool and crumble. Prepare date filling according to package directions. Cool. Place half the crumb mixture in bottom of 10x6x1¾" baking dish. Cover with ½ cup thawed whipped dessert topping, then with date mixture. Repeat crumb and whipped topping layers. Chill several hours or overnight. Top each serving with a walnut half, if desired. Makes 8 servings.

RAISIN CAKE

Maureen Thomas

1 pkg. seedless raisins
1 tsp. cloves
1 tsp. cinnamon
1 tsp. salt
1½ C. sugar
½ C. hot water

¾ C. shortening
2 C. water
1 egg
2½ C. flour
1 tsp. soda

Preheat oven 350°. Boil together raisins, cloves, cinnamon, salt, sugar, shortening and 2 cups water. Let cool. Add egg and flour. Beat well. Then add ½ cup hot water and soda. Bake in 9x13" loaf pan in moderate oven at 350° for 45 minutes.

PINEAPPLE CAKE

Lorene Hayes

2 C. flour
2 C. sugar
20 oz. crushed pineapple with juice
½ C. chopped nuts
1 tsp. soda

FROSTING:
8 oz. cream cheese
1½ C. powdered sugar
Vanilla to taste
4 T. butter

Preheat oven 350°. Mix all together and bake 35-40 minutes at 350°.

The comfort of having a friend may be taken away but not that of having had one.

FRANCES GREGG'S SURPRISE CAKE

Ruth Pfeifer

2 C. unpeeled diced apples
1 C. sugar
1½ C. flour
1 tsp. soda
½ tsp. salt

½ C. cooking oil
1 egg, beaten
1 tsp. vanilla
1 C. nuts or coconut

Preheat oven 350°. Mix apples and sugar and let stand 20 minutes. Mix flour, soda, and salt. Add to apples. Add remaining ingredients--oil, egg, vanilla and nuts. Mix thoroughly (will be very thick). Spread in greased and floured 9x13" pan. Bake 25-30 minutes in 350° oven.

DUMP CAKE

Ruth Pfeifer

1-20 oz. can crushed pineapple,
undrained
1-21 oz. can cherry pie mix

1 C. nuts
1 pkg. white or yellow cake mix (dry)

Preheat oven 350°. Dump pineapple and cherry pie mix into greased 9x13" pan and spread well into corners of pan. Dump dry cake mix as evenly as possible over fruit mixture. Sprinkle nuts over mixture. Cut ½ pound margarine or butter into patties and put over top. Bake 1 hour in 350° oven.

FRUIT COCKTAIL CAKE

Ruth Pfeifer

Preheat oven 350°. Sift together 1 cup sugar, 1 cup flour, 1 teaspoon soda and ¼ teaspoon salt. Mix 1 beaten egg and 2 cups well-drained fruit cocktail and ½ teaspoon vanilla. Mix this with dry ingredients and put into 7x11" greased pan. Mix ½ cup brown sugar and ½-1 cup chopped pecans and spread over top. Bake 45 minutes to 1 hour at 350°. Cut into squares. Serve with whipped cream and cherry, or with orange sherbet. Good warm or cold.

"It started out to be a cake but fell.
So, I slapped in some frosting and called 'em bars.
When I had to claw the stuff out of the pan,
I decided to throw the chunks into dishes, smother with
ice cream, Cool Whip and chocolate sauce
and call it "Sweet Surprise."

CHOCOLATE COOKIE-CAKE

Rosemary Johnson

¼ C. cocoa
1 stick margarine
½ C. salad oil
1 C. water
2 C. sifted flour
2 C. sugar
¼ tsp. salt

1 tsp. cinnamon
1 tsp. soda
2 eggs
1 tsp. vanilla
½ C. milk
1 T. vinegar

Preheat oven 400°. Bring cocoa, margarine, salad oil and water to a boil. Cool slightly and add to flour, sugar, salt and cinnamon. Mix together. Add soda, eggs, vanilla, milk and vinegar. Grease 15½x10½" cookie sheet. Bake at 400° for 20 minutes.

FROSTING: Boil 1½ cups sugar, 6 tablespoons evaporated milk, 6 tablespoons butter for ½ minute and add ½ cup chocolate chips. Frost warm cake.

EASY APPLE CAKE

Rosemary Johnson

1 yellow cake mix
3 eggs, beaten
1 can apple pie filling

1 T. flour
1 T. melted butter
1 tsp. cinnamon
1 C. nuts

TOPPING:
½ C. packed brown sugar

Preheat oven 350°. Blend together cake mix, eggs and pie filling. Put in greased 9x13" baking dish and put on topping. Bake at 350° for 35 minutes. Serve with either ice cream or whipped cream on top.

HAWAIIAN CAKE

Frances Stevens

1-18½ oz. pkg. yellow cake mix
1-5½ oz. lg. pkg. instant vanilla
pudding mix
1 C. cold milk
1-8 oz. pkg. cream cheese, softened
1 C. chopped pecans
1 C. flaked coconut

1-9 oz. container frozen non-dairy
whipped topping
1-1 lb. 4 oz. can crushed pineapple,
well-drained
1 C. chopped maraschino cherries,
drained

Preheat oven 350°. Prepare cake mix according to package directions. Pour batter into a greased 10x15" jellyroll pan. Bake in a preheated 350° oven about 15 minutes or until cake tests done. Cool in pan. When cake has cooled, blend pudding mix with milk. Beat cream cheese into pudding mix until smooth, stirring by hand. Fold whipped topping into pudding-cream cheese mixture. Spread pudding mixture on cooled cake. Spread drained pineapple over pudding. Sprinkle with cherries, nut and coconut. Refrigerate until ready to cut into squares to serve. Serves 15-18.

GRAHAM CRACKER PIE CRUST MICROWAVE RECIPE

In 9" glass pie plate melt $\frac{1}{3}$ cup margarine (30 seconds). Stir in $1\frac{1}{2}$ cups graham cracker crumbs and $\frac{1}{4}$ cup sugar. Press into the bottom of the plate and up the sides. Cook 1 minutes, 30 seconds or until brown spots just begin to appear. 18-20 squares of graham crackers equals $1\frac{1}{2}$ cups.

CHEESECAKE FILLING:
1 can Eagle Brand milk (1 C.)
1-9 oz. container of whipped topping

1-6 oz. can frozen lemonade
Yellow food coloring

Combine milk, lemonade, pour in slowly, and yellow food coloring. Add whipped topping. Pour into cooled crumb crust. Chill 1 hour. Decorate with whipped topping, if desired.

PEACH PIE

Sue Klohr

1-9" unbaked pie crust
 $\frac{2}{3}$ C. sugar
4 T. flour
Few drops almond flavoring

4-6 fresh peaches
 $\frac{1}{2}$ tsp. cinnamon
1 C. cream

Preheat oven 375°. Peel and halve peaches. Place round side up into pie shell. Mix together and sprinkle sugar, flour and cinnamon over peaches. Mix together cream and flavoring and pour over all. Bake at 375° for 35 minutes.

FRESH STRAWBERRY PIE

Margaret Hammer

1 C. sugar
1 C. water
2 T. cornstarch

2 T. white syrup
3 T. strawberry gelatin
1 qt. fresh strawberries

Combine sugar, water, cornstarch and syrup. Cook until clear. Add gelatin and cool to room temperature. Pour over strawberries in baked shell. Chill. Serve with whipped cream.

LIFE is hard by the yard; by the inch, it's a cinch.

ENGLISH APPLE PIE (PUDDING)

Ruth Pfeifer

1 egg, slightly beaten
 $\frac{3}{4}$ C. sugar
 $\frac{1}{2}$ C. flour
1 tsp. baking powder
 $\frac{1}{8}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. cinnamon

$\frac{1}{4}$ tsp. salt
1 C. diced apples
 $\frac{1}{3}$ C. raisins
 $\frac{1}{3}$ - $\frac{1}{2}$ C. chopped nuts
1 tsp. lemon juice

Preheat oven 350°. Add sugar to egg and mix thoroughly. Combine flour, baking powder, nutmeg, cinnamon and salt and add. Add diced apples, raisins and chopped nuts. Pour into greased 8" pie pan or greased 1-quart casserole. Put lemon juice over top. Bake 30-45 minutes at 350° or until apples are tender. Serve with whipped cream or cream or milk.

NO-FAIL HOT WATER PASTRY

Ruth Pfeifer

$\frac{1}{2}$ C. shortening
(slightly smaller amount is better)
 $\frac{1}{4}$ C. boiling water

$1\frac{1}{2}$ C. flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. baking powder, opt.

Preheat oven 425-450°. Pour boiling water over shortening, beating until creamy. Cool slightly. Sift flour, salt and baking powder together over the shortening. Mix to a soft dough, using a fork. Cover with waxed paper or a plate and chill thoroughly. Roll and shape as for plain pastry. Prick well. Bake in hot oven 425-450°. Makes 2 crusts.

WHOOPEE PIES

Marion Hazen

$\frac{1}{2}$ C. shortening
 $1\frac{1}{2}$ C. sugar
1 tsp. vanilla
2 eggs
 $\frac{1}{2}$ C. sour milk

$\frac{1}{3}$ C. cocoa in
 $\frac{1}{2}$ C. hot water
 $2\frac{2}{3}$ C. flour
1 tsp. soda
1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt

Preheat oven 370°. Cream together sugar and shortening. Add other ingredients in the order they are given. Drop by teaspoon on a greased cookie pan, and flatten slightly with the back of the spoon. Bake at 370° for 10 minutes. Let them cool while you make the filling.

FILLING: Cook 3 tablespoons flour and $\frac{3}{4}$ cup milk until thick and smooth. Cool. Cream $\frac{3}{4}$ cup white shortening (Crisco, etc.) $\frac{3}{4}$ cup sugar and 1 teaspoon vanilla. Add to the cooled flour and milk mixture. Beat until creamy. Put 2 of the cookies together with cream filling. I wrap these individual with Saran Wrap. A great favorite with the kids. Daddys, too.

NOTES

Salads & Vegetables



HONEY FRUIT DRESSING

Ruth Pfeifer

3/4 C. sugar
1 tsp. dry mustard
1 tsp. paprika
1 tsp. celery seed

1/3 C. honey
1 T. lemon juice
5 T. vinegar
1/4 tsp. salt

Mix all together in a bowl and gradually beat in 1 cup salad oil until it gets real thick. Do not keep in refrigerator.

CULTURED SOUR CREAM

Rosemary Johnson

2 C. half & half

2 T. buttermilk

Mix and put in a sterile jar. Let stand in a warm room, lightly covered, till thickens. About 24 hours.

CREAMED ROQUEFORT DRESSING

Ruth Pfeifer

1 triangle Danish blue cheese
1 triangle Roquefort cheese
1 garlic bud, grated
Drained juice of 2 lemons

2 tsp. onion, grated
1 qt. good mayonnaise
1 box sm. curd cottage cheese
Salt to taste (garlic salt also if garlic not used)

Mix and crumble well in electric beater. Yields: 3 pints.

ROQUEFORT DRESSING OR VEGETABLE DIP

Marj Livingston

1 qt. mayonnaise
1/4 chopped onion
2 T. chopped parsley
1 C. buttermilk
3/4 tsp. pepper

1/2 tsp. salt
2 T. lemon juice
2/3 tsp. garlic powder
1/4 lb. Roquefort cheese

Blend all ingredients in blender, then add mayonnaise. Makes 1 1/4 quarts.

TACO SALAD DRESSING

Sue Klohr

1-8 oz. bottle zesty French dressing
1/2 C. Dorothy Lynch-type dressing

1/4 C. hot taco sauce

Mix together. An excellent dressing for taco salad.

SALAD DRESSING

Mona Mackey

3 eggs, beaten
1/2 C. sugar
1/2 C. vinegar
1 tsp. salad mustard

Cook over low heat, stirring constantly until thick. Add lump of butter, stir in while hot. For potato salad, add mayonnaise.

HOMESTYLE DRESSING

Donna Welch

1 C. sugar
1 tsp. dry mustard
1 tsp. garlic powder
1 tsp. celery seed
1 tsp. black pepper
1 can good tomato soup
1 C. oil
1/2 C. tarragon vinegar

Blend. Makes about 1 quart.

HOMESTYLE FRENCH DRESSING

Donna Welch

3/4 C. sugar
1/2 C. water
2 T. vinegar
1/4 C. lemon juice
1 C. salad oil
2 tsp. paprika
1/4 C. catsup
1/2 tsp. salt
1/2 tsp. onion
1 tsp. celery seed

Mix the sugar and water and cook over low heat until it is a syrup-like mixture. About 4-5 minutes. Then cool and add the vinegar and other ingredients. Blend well and serve.

5 CUP SALAD

1 C. pineapple chunks
1 C. mandarin oranges
1 C. sour cream
1 C. miniature marshmallows
1 C. coconut

Combine all ingredients and serve.

SALAD

1 can Eagle Brand milk, whipped
1 can cherry pie mix
1 can crushed pineapple (juice, too)
9 oz. tub whipped topping
Marshmallows and coconut, opt.

Mix all ingredients. May be frozen or eaten unfrozen.

CRANBERRY SALAD

Sue Klohr

1-3 oz. cherry gelatin
2 T. sugar
1 C. boiling water
1-3 oz. softened cream cheese
1 jar cranberry orange relish
1/2 C. chopped celery
1/2 C. chopped pecans
2 T. mayonnaise

Dissolve gelatin and sugar in boiling water. Add relish, celery and pecans. Chill until partially set. Fold in cream cheese beaten with mayonnaise. Pour into mold and chill.

CRANBERRY SALAD

Margaret Perry

1/2 lb. cranberries
1/2-#303 can crushed pineapple
1/2 pkg. miniature marshmallows
1 C. sugar
1 pkg. Dream Whip or whipping cream

Grind cranberries in food chopper. Add sugar and pineapple. Then marshmallows. Mix well. Cover and allow to stand overnight. Whip cream or Dream Whip. Then stir into first mixture. Place in icebox to chill till firm.

EILEEN'S REFRESHING SALAD

Sue Klohr

1-3 oz. lime gelatin
1 C. hot water
2 ribs celery, diced
1/4 green pepper, chopped (opt.)
2 T. pickle relish
2 carrots, grated (opt.)
1 tsp. minced onion
12 stuffed olives, sliced
16 oz. sm. curd cottage cheese
Sm. can crushed pineapple, well drained

Combine gelatin in hot water. Chill slightly. Add remaining ingredients. Pour into mold. Chill until set.

SWEET LADY SALAD

Sue Klohr

1-8 oz. softened cream cheese
1/3 C. sugar
2 T. maraschino cherry juice
2 C. whipped cream
1-15 oz. can crushed pineapple, well drained (may press gently to remove juice)
3/4 C. halved maraschino cherries, well drained
2 C. miniature marshmallows
1/2 C. chopped nuts, opt.

Beat together cream cheese, sugar and cherry juice. Fold in whipped cream. Fold in remaining ingredients. Spread mixture into 7x11" baking dish. Refrigerate several hours. Cut into squares and serve on lettuce leaf. May top each square with 1/2 maraschino cherry, if desired. Serves 8.

ORANGE SALAD

Margaret Perry

1 pkg. orange jello
1 pkg. lemon jello
2 C. hot water
1-#2 can crushed pineapple
10 lg. marshmallows, cut or
40 miniature marshmallows
1 can mandarin oranges

TOPPING:
1 C. pineapple juice
1 egg, beaten
2 T. flour
2 T. butter
½ C. sugar

Drain crushed pineapple and save juice for topping. Dissolve jello in hot water. Add drained pineapple, oranges and marshmallows. Chill until set. TOPPING: Mix together and cook until thick, stirring often. Let cool. Then add 1 cup Dream Whip or whipped cream. Spread on set jello. Cover top with grated Cheddar cheese. Chill.

RASPBERRY SALAD

Gloria Cowles

1 pkg. black raspberry jello
1 pkg. Dream Whip
½ C. pecans, chopped
1-3 oz. pkg. cream cheese

1 pkg. red raspberry jello
1¾ C. water
Blueberry pie filling

Layer 1: Mix black raspberry jello according to directions. Layer 2: Mix Dream Whip, cream cheese and pecans. Layer 3: Combine red raspberry jello and water. Cool. Mix in blueberry pie filling. Chill.

RASPBERRY SALAD

Maureen Knapp

1½ C. applesauce
1 bottle 7-Up, med. size
1 pkg. raspberry jello

1 orange, juice and rind
Pecans (a few)

Heat applesauce to boiling point. Add jello, 7-Up, orange juice and nuts. Put in molds.

VEGETABLE SALAD

1 head cauliflower
1 onion, sliced
½ C. mayonnaise

1 bunch broccoli
½ C. sour cream
Salt and pepper to taste

Separate cauliflower and broccoli into bite-size pieces. Mix with onion, mayonnaise and sour cream. Salt and pepper as desired.



24 HOUR LAYER SALAD

Marj Livingston

1 head iceberg lettuce (torn in
bite-size pieces)
½ C. each chopped celery, red &
green pepper
½ sweet red Spanish onion

1 pkg. frozen peas, uncooked
1½ C. mayonnaise
2 T. sugar
4 oz. grated cheese
8 slices crisp crumbled bacon

Line Pyrex dish with lettuce. Layer with vegetables in order given. Combine sugar and mayonnaise. Spread over all and sprinkle with cheese. Top with bacon. Refrigerate overnight. Serves 10-12.

SALAD ELONA

Donna D. Welch

1 sm. cucumber
12 lg. tart strawberries
Salt and black pepper

1-2 T. dry white wine or white wine
vinegar

Peel the cucumber and slice it thinly. Wash and hull the strawberries. Drain them in a colander, then cut them into thin, even slices. Arrange the slices in a decorative pattern in a shallow serving dish; an outer circle of cucumber slightly overlapped by a circle of strawberry slices. Season lightly with salt and ground pepper. Sprinkle the wine or vinegar over the salad and chill in the refrigerator before serving.

ZUCCHINI AND CHIVE SALAD

Donna D. Welch

1 lb. zucchini
2 T. olive or corn oil
¼ C. lemon juice

Salt and pepper
1 heaping T. chopped chives

Clean the zucchini thoroughly with a vegetable brush and trim them. Bring a large pan of lightly salted water to a boil and drop in the zucchini. Bring the water back to a boil and cook for 5 minutes to soften bitterness of the skin. Drain them immediately in a colander and rinse in cold water. Cut the drained zucchini crosswise into ½" thick slices and put them in a shallow serving dish. Make a dressing from the salad and freshly ground pepper and pour over the zucchini. Add the chopped chives and blend thoroughly and chill.

TACO SALAD

Frances Stevens

1 lb. hamburger
½ pkg. French's chili mix
1 onion,
1 can chili beans

1 head shredded lettuce
3 or 4 diced tomatoes
1 lg. pkg. shredded Cheddar cheese
Dorito chips

Cook and let cool the first 4 ingredients. Then toss in remaining ingredients. Taco sauce may be added for more zest.

DELICIOUS BEAN SALAD

Sue Klohr

1-15 oz. can red beans
1-16 oz. can green beans
1 sm. can green lima beans
1 med. Bermuda onion, diced
3 ribs celery, diced
1 sm. green pepper, diced

1/2-3/4 C. Dorothy Lynch dressing
1/4 C. sugar
Scant 1/4 C. prepared mustard
1/8 C. vinegar
2 hard-cooked eggs, diced
1/4 C. catsup

Rinse and drain red beans, green beans and green lima beans. Turn into large bowl and add onion, celery and pepper. Pour remaining ingredients except eggs over ingredients. Refrigerate to marinate 24 hours. Before serving add eggs.

SUMMER SALAD

Sue Klohr

Italian dressing
1 young, tender zucchini, thinly sliced
1 C. cauliflower florets

Snipped, fresh parsley
Several green onions, sliced
1 T. pimento

Marinate ingredients in Italian dressing. Serve topped with coarsely crushed croutons and grated Parmesan cheese.

SUMMER MACARONI SALAD

Maureen Thomas

1-7 oz. pkg. Creamette macaroni
1 C. finely chopped celery
3 hard-boiled eggs, chopped
2 T. minced onion
1/4 C. diced pimento, opt.
2-6 1/2 oz. cans tuna, drained & flaked
1-17 oz. can sweet peas, drained

1-4 oz. pkg. shredded Cheddar cheese
1 1/3 C. mayonnaise or salad dressing
1/3 C. cocktail sauce or shrimp sauce
1/2 tsp. salt
1/8 tsp. pepper
1/4 C. milk
1/8 tsp. celery salt

Cook macaroni according to package directions, rinse and drain. In large bowl, combine macaroni with celery, eggs, onion, pimento, tuna, peas and cheese. Garnish bowl with lettuce. In small bowl, mix remaining ingredients until creamy. Combine with salad mixture. Cover and chill before serving. Serves 6-8.

GOURMET MACARONI SALAD

Sue Klohr

8 oz. elbow or shell macaroni
1 C. celery, chopped
1/2 C. onion, chopped
Pimento, chopped

1/4 C. pickle relish
2 hard-cooked eggs, chopped
Salt to taste
1/4 bottle French dressing

Cook and drain macaroni. Add celery, onion, pimento, relish, eggs and salt. Toss with dressing. Marinate several hours.

MACARONI SALAD

3 C. cooked macaroni
2 hard-boiled eggs
1 C. chopped celery
1 C. tuna fish
2 T. mayonnaise

1/2 C. cream (sour or sweet)
1/4 C. sugar
1 tsp. salt
1/4 C. vinegar

Combine all ingredients. Mix thoroughly. Place in serving dish. Garnish with paprika. Chill for several hours before serving.

RICE SALAD OR GLORIFIED RICE

Mona Mackey

1 pkg. lemon gelatin
1 C. boiling water
1 C. cooked rice
3/4 C. pineapple

Miniature marshmallows
1/4 C. powdered sugar
1 C. whipped cream

Dissolve gelatin in boiling water. When gelatin gets cold, add rest of ingredients. Fold in whipped cream last.

HOT CHICKEN SALAD

Marion Hazen

8 chicken thighs, deboned and cut into bite-size pieces
1/4 C. cornstarch
1/4 C. oil
1/8 tsp. garlic salt
1 lg. tomato, cut into chunks

1/2 C. sliced water chestnuts
1-4 oz. can sliced mushrooms, drained
1 C. coarsely chopped onion
1 C. coarsely chopped green pepper
1 C. slant sliced celery
1/4 C. soy or Worcestershire sauce

Roll chicken pieces in cornstarch and brown quickly in oil. Add other ingredients except tomatoes. Cover and simmer for 5 minutes. Remove from heat and add tomatoes. This may be served with rice.

CORNED BEEF JELLO SALAD

Mona Mackey

1 pkg. lemon gelatin
1 3/4 C. hot water
1 C. mayonnaise
3 hard-cooked eggs
1 C. diced celery

2 T. minced onion, opt.
2 T. green pepper, diced, opt.
3 T. chopped pimento
1 can corned beef, tuna or chicken

Dissolve gelatin in hot water. Let cool. Break meat into fine pieces. Mix all ingredients. May be frozen indefinitely. All ingredients except meat may be doubled and still have enough meat.

SHRIMP/CRAB SALAD

Maureen Thomas

3 lbs. shelled and deveined shrimp
2-3 C. crabmeat, canned/frozen
1½ C. chopped celery
2 C. dry white wine
½ C. chopped scallions
½-¾ C. sweet relish
6 egg whites, boiled and chopped
6 egg yolks, boiled
3-4 T. mayonnaise

2 T. prepared mustard
1-2 tsp. dry mustard
1 T. Worcestershire sauce
3-6 dashes Tabasco sauce
2 T. Italian dressing, dry
Salt
Pepper
Pimentos

1. Add shrimp to 4 cups of boiling water with wine. (DO NOT OVERCOOK.) (You May add tarragon to water for extra flavor.) Remove from heat, cool with cold water, drain.
2. Thaw crabmeat and save liquid for sauce.
3. Combine shrimp, crabmeat in large mixing bowl. Add chopped celery, scallions, relish, pimentos and egg whites.
4. In smaller mixing bowl, crush egg yolks, combine with mayonnaise, Worcestershire sauce, Tabasco sauce and Italian dressing. Add small amount of liquid from crabmeat. (Keep extra liquid to add if sauce is too thick.)
5. Combine mayonnaise sauce with other ingredients. Salt and pepper to taste. Place on bed of lettuce. Garnish with tomato wedges, olives, etc. Good with any white wine, Rose, Champagne or Cold Duck.

FRAN'S VEGETABLE SAUCE

Sue Klohr
From Fran Lash Ranch

For zucchini, broccoli, asparagus, etc.

8 oz. sour cream
6 oz. mozzarella cheese, shredded

2 T. beef bouillon crystals
2 oz. mozzarella cheese

Warm sour cream in saucepan. Add cheese and bouillon crystals. Heat to simmer. Pour over cooked, well-drained vegetables. Top with additional mozzarella cheese. Makes 6-8 servings.

MY SISTER'S 4 BEAN BAKE

Sue Klohr

⅓ lb. bacon
2 lg. onions
¼ C. vinegar
1 C. brown sugar
¼ C. barbecue sauce
2 T. prepared mustard

1/8 tsp. minced garlic
8 oz. tomato sauce
1-1 lb. can green lima beans, drained
1-1 lb. can butter beans, drained
1-1 lb. can kidney beans, drained
2-1 lb. cans pork and beans, undrained

Preheat oven 350°. Fry bacon. Remove and crumble. In drippings sauté onions. Add and simmer 20 minutes vinegar, brown sugar, barbecue sauce, prepared mustard, garlic and tomato sauce. Combine in large casserole dish beans. Pour barbecue mixture over and mix. Bake at 350° for 1½-2 hours.

COMPANY BROCCOLI CASSEROLE

Sue Klohr

⅓ stick margarine
1 med. onion, chopped
1 can mushroom pieces, drained
¼ tsp. minced dried garlic, opt.

2-10 oz. pkgs. chopped broccoli,
cooked & well drained
1 can cream of mushroom soup
1 C. shredded Cheddar cheese

Preheat oven 350°. Sauté in margarine, onion, mushrooms and garlic. Combine with remaining ingredients. Stir until cheese melts. Pour into greased 2-quart casserole. Sprinkle with buttered crumbs. Bake at 350° for 20-30 minutes. (May substitute 1 package of cauliflower for 1 package of broccoli.)

BROCCOLI PUFF

Maureen Thomas

1-10 oz. pkg. frozen, cut broccoli
1-10½ oz. can condensed cream of
mushroom soup
2 oz. sharp process American cheese,
shredded (½ C.)

¼ C. milk
¼ C. mayonnaise or salad dressing
1 beaten egg
¼ C. fine dry bread crumbs
1 T. butter or margarine, melted

Preheat oven 350°. Cool broccoli according to package directions, omitting salt in cooking water. Drain thoroughly. Place broccoli cuts in 10x6x1½" baking dish. Stir together condensed soup and cheese. Gradually add milk, mayonnaise and beaten egg to soup mixture, stirring until well blended. Pour over broccoli in baking dish. Combine bread crumbs and melted butter. Sprinkle evenly over soup in baking dish. Bake at 350° for 45 minutes or until crumbs are lightly browned. Makes 6 servings.

PANNED CAULIFLOWER

Sue Klohr

1 1/2 lb. head of cauliflower, florets & stems
1/4 C. water
1/4 C. butter

Grate cauliflower. Place in skillet with water and butter. Cover and sauté 10-12 minutes. Stir occasionally.

FRIED CAULIFLOWER

Donna S. D. Welch

1 head cauliflower
1 egg
Milk
Cracker crumbs

Separate cauliflower into flowerets. Cook in boiling salted water until tender. Drain. Beat egg with a small amount of milk. Dip cauliflower in egg mixture. Roll in cracker crumbs. Fry in deep hot fat until brown.

QUICK CAULIFLOWER AU GRATIN

Theresa Lantz

2-10 oz. pkgs. frozen cauliflower
1-10 1/2 oz. can condensed Cheddar cheese soup
2 T. fine dry bread crumbs
1 tsp. melted butter

Preheat oven 350°. Cook frozen cauliflower and place in greased 1-quart casserole. Pour undiluted soup over cauliflower. Mix crumbs with fat and sprinkle over top. Bake at 350° for 20-30 minutes or until sauce bubbled and crumbs are brown. Note: 2 pounds fresh cauliflower separated into small flowers and cooked until tender may be used instead of frozen.

COPPER PENNIES (MARINATED CARROTS)

Beth Keenan

2 lbs. carrots
1 onion, thinly sliced
1 bell pepper, thinly sliced
1 can tomato soup
1 T. Worcestershire sauce
1 tsp. dry mustard
1 C. sugar
1/4 C. vinegar
3/4 C. cooking oil
Salt to taste

Cook carrots in salted water until tender. Marinate carrots, bell pepper and onion in remaining ingredients for 24 hours. Store in refrigerator. Serve hot or cold.

SKILLET CARROTS

Gloria Cowles

2 C. cooked carrots
2 T. bacon drippings
1/4 C. chopped onions
1 tsp. sugar
1/2 tsp. salt
1/8 tsp. pepper
1/2 tsp. parsley flakes, or more

Drain carrots. Heat bacon drippings in skillet. Stir in all ingredients except carrots and heat until onion is lightly browned. Add carrots and heat thoroughly. Stir often to mix ingredients. Serves 4.

CELERY CASSEROLE

Rosemary Johnson

4 C. celery, cut in 1" pieces
1-5 oz. can sliced water chestnuts, drained
1 can cream of chicken soup
1/3 C. toasted almonds
1/2 C. croutons
3 T. melted butter

Preheat oven 350°. In salted boiling water cook celery. Drain well. Combine celery, chestnuts and soup. Place in buttered casserole. Top with almonds and croutons, which have been tossed in melted butter. Bake 350° for 35 minutes.

FROZEN PEA CASSEROLE

Rosemary Johnson

2 T. butter
2 C. chopped celery, diagonal
3 T. water
2 boxes frozen peas, steam 5 min.
1 C. sliced water chestnuts, drained
1-5 oz. mushrooms & liquid, heated
1 can cream of mushroom soup

Preheat oven 350°. Steam butter, celery and water. Add remaining ingredients. Mix all together. Top with buttered bread cubes. Heat uncovered 20 minutes at 350°.

POTATO PATTIES

Sue Klohr

1-3 oz. softened cream cheese
1 T. flour
1/4 tsp. salt
1/4 tsp. paprika
2 tsp. snipped parsley
2 T. cream
1 T. minced onion
1 well-beaten egg
2 sqs. shredded hash browns, defrosted

Beat together cream cheese, flour, salt, paprika, parsley and cream. Add and mix until blended onion and egg. Fold in hash browns. Brown in bacon drippings or butter. Yield 6-3" patties.

GREEN RICE

Beth Keenan

- 1 chopped onion (or 1 T. dried onion) in 1/4 stick butter
- 1 pkg. frozen chopped broccoli (barely cook-drain)
- 1 C. Minute rice
- 1 can cream of chicken soup
- 1/4 C. water
- 1/4 C. Velveeta cheese
- 1/4 C. milk

Preheat oven 350°. Brown onion in butter. Add remaining ingredients. Bake in greased casserole at 350° for 30-40 minutes.

ARMENIAN RICE PILAF

Lorene Hayes

- 4 T. butter or margarine
- 1/2 C. minced peeled onion
- 1 1/2 C. long grain rice
- 1 pkg. noodle with chicken broth soup mix (to make 4-8 oz. servings)
- 1 tsp. salt
- 3 C. boiling water
- 1/2 C. chopped fresh parsley

In a large, heavy skillet or saucepan melt the butter over moderate heat. Add onion and rice and cook 5 minutes, stirring frequently until onion is soft. Stir in soup mix, salt and water. Cover and cook 20 minutes until rice is tender. Stir in parsley. Makes about 5 cups or 8-10 servings.

TWYLA'S RICE

Twyla Holmes

- 1 C. long grain rice
- 2 C. water
- 1/8 lb. butter or oleo
- 2 beef bouillon cubes
- 1 env. G. Washington's brown flavoring
- 1 env. Lipton's dried onion soup
- 2 handfuls broken walnut meats

Bring to a boil water, butter, bouillon cubes and flavoring. Add onion soup. Bring to a boil. Add rice. Boil. Add walnut meats. Stir well. Simmer 25 minutes till done.

SAUERKRAUT RELISH

Mona Mackey

- 1 lg. can sauerkraut, drained
- 1 sm. onion, chopped
- 1 green pepper, chopped
- 1 sm. can pimento
- 1 C. sugar
- Celery seed or celery salt

Chop sauerkraut with kitchen shears until it is quite fine. Mix all ingredients and put into jar and cover. Will keep in refrigerator for several weeks.

MIXED VEGETABLE CASSEROLE

Daphne Dawson

- 2 pkgs. mixed frozen vegetables (cook and drain)
- 1 can mushroom soup
- 1/2 C. cheese
- 1 pkg. frozen French fries
- 2 T. minced onion
- Salt & pepper
- 1/2-1 tsp. thyme

Preheat oven 400°. Mix vegetables and French fries. Mix in spices. Pour cheese and soup over all, toss lightly. Bake 25 minutes at 400°.

RUTH'S ZUCCHINI CASSEROLE

Sue Klohr
(From Ruth Larsen)

- 4 T. butter
- 4 C. zucchini cubes
- 3/4 C. shredded carrots
- 1/2 C. chopped onion
- 2 T. melted butter
- 1 1/2 C. seasoned bread stuffing mix
- 1 can cream of chicken soup
- 1/2 C. sour cream
- 3/4 C. seasoned stuffing mix

Preheat oven 350°. Sauté in 4 tablespoons butter the zucchini cubes, carrots and onion. Cover and cook 10 minutes. Stir in 1 1/2 cups seasoned bread stuffing mix, soup and sour cream. Turn into 2-quart casserole. Toss 3/4 cup seasoned stuffing mix and 2 tablespoons melted butter. Sprinkle over top. Bake at 350° for 30 minutes. Makes 6 servings.

ITALIAN ZUCCHINI CRESCENT PIE

Donna S. D. Welch

- 4 C. thinly sliced, unpeeled zucchini
- 1 C. coarsely chopped onion
- 1/2 C. margarine
- 2 T. parsley flakes
- 1/2 tsp. salt
- 1/2 tsp. black pepper
- 1/4 tsp. garlic powder
- 2 eggs, well beaten
- 8 oz. (2 C.) shredded muenster or mozzarella cheese
- 1/4 tsp. oregano
- 8 oz. can refrigerated quick crescent dinner rolls
- 2 tsp. Dijon or prepared mustard

Preheat oven 375°. In 10" skillet, cook zucchini and onion in margarine until tender, about 10 minutes. Stir in parsley and seasonings. In large bowl, blend eggs and cheese. Stir in vegetable mixture. Separate dough into 8 triangles. Place in ungreased 11" quiche pan, 10" pie pan or 12x8" baking dish. Press over bottom and up sides to form crust. Spread crust with mustard. Pour vegetable mixture evenly into crust. Bake at 375° for 18-20 minutes or until knife inserted near center comes out clean. Last 10 minutes cover with foil. Cut into wedges to serve. Serve hot. Serves 6.

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1. If you run out of baking powder when you need some, use two level teaspoons cream of tartar to one teaspoon soda. This is the equivalent of four teaspoons of tartrate baking powder, the kind you usually have in the kitchen.

2. If beef dripping or mutton dripping is beaten to a cream and a few drops of lemon juice and a little carbonate of soda added, it will serve as shortening in making dark cakes.

3. A teaspoonful of glycerine added to a pound of flour in cake-making will aid greatly in keeping a cake fresh. Also the grated rind of an orange or lemon added to a cake mixture not only gives the cake a nice flavor, but also prevents it from becoming stale.

4. A handful of dry laundry detergent scattered in garbage cans after cleaning will help repel flies and other insects.

5. To prevent cakes from burning sprinkle salt in the oven under the baking pans.

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

7. To measure a level spoonful, dip the spoon into the dry material, take up a heaping spoonful, and level it off with a knife, even with the edge of the spoon.

8. When making a large turkey, put cheesecloth around the cavity of the bird and then stuff it. You won't have trouble getting out all the filling, which should not be left inside the turkey overnight. It gives the filling the full flavor of being made inside the turkey, yet nothing is left clinging to the bones.

9. When a recipe calls for a quantity of melted butter take care to measure the butter after melting, not before.

10. Salt, flour, seasoning, spices, butter and all solids are measured level.

11. Always sift flour and powdered sugar before measuring. When recipe calls for flour, baking powder, soda, salt, sift all these dry ingredients together before adding to the rest of the batter.

12. Measure a cupful of whipped cream after it is whipped.

13. Rich fruit cakes are often spoiled in appearance by the fruit settling at the bottom. It is quite easy to prevent this by shaking the fruit in some flour and adding it to the cake mixture at the last minute.

14. When bread is baking, a small dish of water in the oven will help to keep the crust from getting too hard.

15. To cream butter and sugar, warm a bowl, put the butter in, then sieve the sugar on the top. Beat until the mixture is like whipped cream.

16. To soften butter, fill a small bowl, one just sufficiently large to cover the butter, with boiling water; let stand a minute or two or until thoroughly heated, then empty the water and immediately turn the hot bowl upside down over the butter. In a few minutes, the butter will be softened so it is just right.

17. Baking powder cans make good moulds for brown bread. Set the cans on a rack in a pan, with water enough to come up two-thirds the depth of the moulds, then cover the pan. Water should be boiling gently before the cans are put in.

18. When separating the yolk from the white of an egg, break it into a funnel over a glass. The white will pass through and the yolk will remain in the funnel.

19. When separating the yolk from the white of an egg, if you drop a portion of egg yolk into the whites, moisten a cloth with cold water, touch to the yolk and it will adhere to the cloth.

20. Never beat egg-whites in an aluminum pan, it is sure to darken them.

21. The whites of eggs will whip more readily if a pinch of salt is added to them. If the eggs are placed in cold water for a time before being broken, they will whip easily.

22. When baking a milk pudding, place the dish in a pan of water in the oven. This prevents the pudding from burning or boiling over.

23. Bury the yeast cake in salt, and it will keep for sometime.

24. When cream will not whip, add the white of an egg to your cream-chill it and it will whip.

25. When soft custard separates on removal from the stove, beat it hard for five minutes with an egg-beater.

26. To avoid lumps in batter, add a pinch of salt to the flour before it is wet.

27. If egg yolks become stringy after being added to hot puddings, especially tapioca, use a beater; the lumps will adhere to the beater, and leave the pudding smooth.

28. Whether cooking eggs on top of the range or in the oven, always use low or moderate and even heat. If cooked at too high a temperature, eggs become tough. If adding hot liquids to beaten eggs, add just a little at a time.

29. To clean currants, wash them well in two or three waters, drain, dry in a cloth and finish in a slightly warm oven. A little flour dredged over them will absorb any remaining moisture.

30. To blanch almonds, put them into a saucepan, cover with cold water, bring to a boil, and having strained them, run cold water over them, dry them in a cloth, and the skins will slip off easily.

31. To remove the kernels whole from pecan nuts, pour boiling water over the nuts and let them stand until cold. Then hammer on the small end of the nut.

32. To peel an orange easily and to get the skin off in one piece, heat the orange slightly for three or four minutes before peeling.

33. Heat lemons well before using and there will be twice the quantity of juice.

34. Stale loaves may be made quite palatable by wrapping in a wet cloth for half a minute. Take the cloth off, then bake in a slow oven for half an hour.

35. The yolks of eggs, left over when baking requires the white only, if dropped into a pan of boiling and salted water will cook and be ready for your noon salad.

36. When cooking pancakes dip the spoon in milk or water and the batter will drop off the spoon easily.

37. Tape a large flat magnet to sewing machine case or table-no stopping to stick pins in cushion. (Be sure magnet isn't close to motor.)

38. Select a jar lid the proper size for hamburgers. Remove liner and wash lid well. Fill with meat and smooth top with knife or spatula; turn over and tap.

39. Before scraping new potatoes, soak them for half an hour in cold water which has been salted. Not only do the skins peel off easily, but the hands are not stained.

40. When slicing potatoes, hold the paring knife over a gas flame or in boiling water and the potatoes will slice easily.

41. A well-beaten white of egg added to mashed potatoes will add to the looks and taste of the dish.

42. To bake potatoes quickly, boil them in salted water for ten minutes, then put them into oven. The boiling water will heat them through more rapidly than if they were placed cold into the oven.

43. To improve the flavor of old potatoes, add a little sugar to the water in which they are boiled.

44. If an egg has a very thin shell, or is chipped, and likely to crack when being boiled, add a few drops of vinegar to the water.

45. To keep lint from clinging to blue jeans and corduroys, add a half cup of vinegar to each wash load.

46. To prevent the smell of cooking greens, add a lump or so of loaf sugar to the water, or put a piece of dry toast in a clean muslin bag and boil it with the greens. Another method is to add a teaspoonful of vinegar to the water when it is boiling.

47. To help rid the house of the odor of cooking vegetables, put a little vinegar in an open saucepan on the stove.

48. Lemon juice or vinegar in the water cauliflower is cooked in makes it keep its snowwhite color.

49. To preserve the color of green vegetables put them on to cook in boiling water with a pinch of soda, or keep the cover off the pan while boiling them.

50. Peel onions under water and they will not irritate the eyes.

51. When celery loses its crispness, place it in a pan of cold water. Slice a raw potato and put it in the pan. Let stand for a few hours. Remove the celery from the water and you will find that it has regained its original crispness.

52. Vegetables that are to be cooked by steaming will preserve their color in the process if, after being washed in the usual way, they are given a final rinse in boiling water containing a little soda.

53. To prevent the odor of boiling ham or cabbage permeating the house add a little vinegar to the water in which they are boiled.

54. Try waxing the inside of your ash trays, and the ashes won't stick. Then you can simply wipe them clean with a tissue-and no washing!

55. If a vegetable or cereal burns, plunge the pan containing the burned mass into cold water and allow it to remain for a few minutes before pouring the contents into another pan. This will do away almost entirely with the burned taste which is so disagreeable.

56. To prevent fumes from juice that bubbles from pies while they are baking sprinkle a little salt on the fruit juice.

57. To keep juice from running out of fruit pies, insert a small cornucopia of white paper into the center of the pie so that it is about twice the height of the pie.

58. To prevent a vegetable salad from becoming sodden when it has to stand for a few hours, place a saucer upside down on the bottom of the bowl before filling it with salad. The moisture will run underneath and the salad will remain fresh and crisp.

59. If parsley is washed with hot water instead of cold it retains its flavor and is easier to chop.

60. When making mayonnaise add the white of the egg to the mixture after the vinegar is added. This will prevent curdling.

61. To draw out the salt from salted fish, add a glass of vinegar to the water in which the salt fish is soaking.

62. When frying fish, use clarified dripping or salad oil. Shortening smells, and butter fries a bad color.

63. When frying, place a saucepan lid over the frying pan. It will keep in the steam, and the contents of the pan will cook more quickly.

64. To keep a boiled fowl a good color, run the fowl over with a piece of cut lemon and wrap in grease-proof paper for boiling.

65. A teaspoonful of vinegar added to the water in which eggs are poached keeps the whites from spreading and makes the whites cook over the yolk.

66. Salt beef is improved in flavor if a few small onions and dessert spoonful of brown sugar are added while cooking.

67. To make meat tender, put it in a strong vinegar water for a few minutes.

68. A fork should never be stuck into a steak or chop that is being fried or grilled, because it lets the juice out.

69. Milk can be prevented from boiling over by the use of an outer saucepan containing water. Place a smaller saucepan containing the milk in the larger saucepan of water, and boil both together. There is then no danger of the milk boiling over.

70. To prevent milk or cream from curdling when used in combination with tomato, add a bit of bicarbonate of soda to each before they are mixed.

71. To keep milk or cream from souring in hot weather, stir in a small quantity of bicarbonate of soda.

72. When making jam, rub the bottom of the pan with butter. This prevents burning and keeps the jam clear.

73. Jelly is improved if in place of water, it is made with juice left over from either dried or fresh fruit.

74. Add one-quarter teaspoon soda to cranberries while cooking them and they will not require much sugar.

75. When making soup, remember the maxim: Soup boiled is soup spoiled. The soup should be cooked gently and evenly.

76. Next time your gravy is colorless rather than a nice brown, add two teaspoons of instant coffee to it. The flavor isn't harmed and you have a nice brown gravy.

77. Root vegetables, such as carrots, turnips, etc., should be freed from all dirt and grit; those of the green variety should be allowed to soak for a few minutes in cold water in which a generous pinch of salt has been added. Keep all vegetables in cold water until they are required.

78. If soup has been over-salted, add a teaspoonful of sugar, or a few small pieces of raw turnip, and simmer a little longer. This will neutralize the salt flavor.

79. Grate a raw potato and add it to your soup when you put too much salt in it. The potato absorbs the salt.

80. All seasonings should be added very gradually to soup, or the flavor may be too strong.

81. A little finely grated cheese added to thin soup improves the taste immensely.

82. When grease collects on top of broth float a piece of tissue paper lightly on top of the soup, and it will absorb the grease; or skim the soup with a piece of ice. The grease will harden and can be scraped off the ice.

83. To avoid lumps try this method for mixing your thickening. In place of the old, long-drawn-out way of adding a little liquid slowly to a bowl of flour, and working free from lumps, do it in half the time. Get a small can with a good-fitting lid, an empty cocoa or one-pound baking powder can; put in about half a cupful of cold water or milk (be sure to put the liquid in first), then add your flour or cornstarch. Place the lid on the can firmly, and shake the can up and down briskly several times. You'll be surprised how smooth and free from lumps your thickening is. Add to the other ingredients in the usual way.

84. To remove a grease mark from wallpaper, mix French chalk with enough dry cleaning fluid to make a very stiff paste. Apply the paste to the grease spot and let it remain overnight. In the morning brush it off carefully and very lightly. If any grease remains, repeat the process.

85. Another method is to cover the grease mark with a piece of blotting paper, then press very gently with a warm iron, moving the blotting paper as it absorbs the grease.

86. To patch wallpaper, first dampen the ragged portion with a cloth wrung out of warm water and allow the paper to soak for sometime, then carefully remove any ragged portion with a blunt knife, leaving an uneven, but not ragged edge. Match up the paper from a piece of new, then tear around the edge so that it is jagged. Paste the back of the patch and carefully stick it in place.

87. To remove wallpaper, mix together one heaping tablespoon saltpetre and one gallon of hot water; and apply freely to wallpaper, keeping the water hot. The paper will come off easily.

88. Varnished wallpaper which has been splashed with grease can be washed with a pailful of warm soapy water to which a tablespoonful of ammonia has been added.

89. Place all brewed tea leaves in a jar kept specially for the purpose. These will come in handy for cleaning varnished wallpaper. Boil in a large saucepan, strain, and apply to the paper with a pad of soft rags. Allow to dry, then polish with an old silk handkerchief.

90. To clean wallpaper, dust it thoroughly, then rub down evenly with bread, changing the bread as it becomes soiled.

91. Varnished papers may be sponged lightly with warm soapy water, from below upwards, then rinsed and dried.

92. Dust enamelled paint thoroughly and wash with warm water to which has been added a tablespoonful of powdered borax. Rinse with clear water and dry, then polish with furniture cream.

93. To freshen the color of window blinds, brush with linseed oil.

94. White window shades may be cleaned with magnesia. Spread a sheet on the floor, unroll the shade and with a soft cloth scrub the shade with magnesia and water. After treating one side, turn the shade over and clean it in the same way. This method removes the dirt very satisfactorily and renews the shade at a cost of about ten cents.

95. A quick and presentable repair may be effected on a torn cotton blind in the following manner: Dip a piece of the same material into hot starch, place it neatly on top of the tear, and press with a hot iron.

96. If windows are very dirty, wipe them first with a damp cloth. Then wipe again with a cloth dipped in methylated spirit. No polishing is required.

97. When cleaning windows, add a little vinegar to the water, and you will be surprised at the brilliant polish it produces.

98. Cleaning windows and mirrors: For windows use water and washing soda, ammonia, borax, kerosene, or alcohol. Soap should never be used on windows as it leaves a film. Wring the cloths as dry as

possible for the final polish. To clean mirrors, mix a little powdered bluing, whiting or pumice stone with alcohol to form a thin paste. Smear the surface of the mirror with this with a small rag or sponge, and before the alcohol evaporates rub the mixture off. Afterwards polish with a silk or soft cloth.

99. Cloths for cleaning windows without the use of water can be made with a semi-liquid paste of benzine and calcined magnesia. The cloth, which should be of coarse linen or something free from lint, is dipped into this mixture and hung in the air until the spirits have evaporated and it is free from odor. This cloth may be used again and again, and is a great convenience. When soiled, wash and re-dip.

100. A shabby umbrella may be renovated by brushing with a solution of ammonia and warm water.

101. When window cloths are scarce, use tissue paper or wads of newspaper for polishing.

102. If you are storing anything in a tin that you wish to keep air-tight, fix a piece of adhesive tape around the tin so it covers the edge of the lid. Air cannot enter if this precaution is taken.

103. When packing a trunk of woollens for long storage, place in it a bottle of chloroform with a small hole in the cork. The fumes will permeate the garments and destroy the moths.

104. When putting away delicate white summer things or linens into the hope chest, wrap in blue tissue or a well-blued cloth. This will prevent them from turning yellow. In the case of new things being put away for sometime, do not wash them if it is not absolutely necessary, as they will keep much better with the dressing in them, even if mussed from handling when in the making.

105. When putting up curtains on small curtain rods, slip a thimble over the end of the rod. The curtain slips on in a second and no threads are pulled.

106. An ordinary paper plate, glued to the bottom of the paint can, is much more convenient than spreading newspapers which must be moved everytime the can is shifted from one place to another.

107. Short tacks are difficult to fix in corners, but if they are forced through a small strip of paper and the paper is held instead of the tack, there will be no bruised fingernails.

108. New shoes that will not polish easily may be rubbed with the cut half of lemon. When dried polish in the usual way, finishing with a soft cloth or pad of velvet.

109. Damp shoes will polish well if a little paraffin is added to the shoe polish.

110. To each 8 ounce cupful of whole eggs or yolks, add 1 tablespoon sugar or 1 teaspoon salt. Mix well with fork; freeze in freezer container. (Use sugar in cakes, puddings; salt in omelets, etc.) WHITES freeze unbeaten.

111. When ferns turn yellow, slice a raw potato and put it on top of the soil. This will draw out the worms, which are usually responsible for such a condition.

112. Silver should always be washed and scrupulously cleaned in hot soapy water, then thoroughly rinsed in clear hot water and wiped dry. Great care must be taken not to scratch the surface.

113. To remove tarnish: There are many good creams, powders, etc., on the market, or one may use whiting moistened with ammonia water. Rub on the paste, allow it to dry, and rub off with a soft cloth, tissue paper, or best of all a piece of chamois.

114. A very simple method of removing stubborn tarnish is as follows: Take a bowl large enough to contain the silverware, put into it an old piece of aluminum (do not use an aluminum utensil still in use for cooking as this process would quickly corrode it), the silverware and one quart of water in which is dissolved one teaspoon of salt and one teaspoon of soda. Put over the fire and boil gently until the tarnish is removed. This gives a satiny appearance and makes the silver clean.

115. If silver, after it is cleaned, is rubbed with a piece of lemon and then washed and well dried, it acquires an extra brilliancy, and it will keep clean longer than with ordinary cleansing.

116. When silver becomes dull rub it with a piece of potato dipped in baking soda.

117. If knives are to be stored for a time, clean them, rub them with a little sweet oil, and fold them one by one in flannel, baize or chamois leather.

118. To clean knives quickly, rub them with a cork that has been dipped in water and then in plate or knife powder.

119. A dry cork will remove stains from plate or silver more quickly than anything else, and it never scratches. If the cork is cut to a point it can be worked into crevices which have become tarnished.

120. The darkest egg stain may be removed from silver by taking a pinch of table salt between the thumb and finger and rubbing it on the spot with the end of the finger.

121. When cleaning steel knives add a little bicarbonate of soda to the cleaning powder. This helps to remove stains.

122. Fill discarded air-wick bottle with ammonia and use for an oven cleaner. Raise wick and place in oven overnight and oven will clean easily.

123. To clean chimneys and stovepipes, put a piece of zinc on the live coals in the stove.

124. Save tobacco ashes and use them for cleansing silver or silver plate. Apply with a damp cloth, and finish with a soft dry one.

125. To whiten piano keys, wash them with alcohol.

126. White marks on furniture may be removed with turpentine or kerosene.

127. Wash tinware in hot soapy water, rinse and dry. Polish with a paste of whiting and water.

128. Whether cooking eggs on top of the range or in the oven, always use low or moderate and even heat. If cooked at too high a temperature, eggs become tough. If adding hot liquids to beaten eggs, add just a little at a time.

129. Wash brass in warm soapy water to which a little ammonia has been added. Polish with brass polish and soft dusters. Lacquered brass should only be washed and dried.

130. When recovering your ironing board, place a sheet of aluminum foil under the cover. It will hold the heat.

131. Wash copper in warm, soapy water, rinse and dry. Polish with whiting, rubbing with a circular motion to prevent scratching. Lemon or salt may be used to remove stains.

132. Dust bronze and rub with a cloth dipped in linseed oil and polish with soft dusters.

133. Wash zinc in hot soda-water, scour with paraffin and bathbrick polish.

134. Mix lime and water to the consistency of cream and use as a polish on zinc.

135. Wash aluminum in a weak solution of vinegar and water, and polish with whiting.

136. Clean pewter with a paste of whiting and linseed oil, wash in soapy water, rinse dry and polish with a chamois.

137. Rub steel with a fine emery paper of fine sand, then polish.

138. Wash ivory in warm soapy water and dry, then polish with furniture cream. If stained, use lemon juice and whiting, and if necessary bleach by wetting with soapy water and leaving in the sun for sometime.

139. Wash tortoise shell in warm soapy water, rinse and dry. Polish with a paste of rottenstone and linseed oil, and finally polish with rouge.

140. If you keep the candles for the birthday cake in the refrigerator for a day before using, they will burn slowly and evenly.

141. Dust marble and wash in warm soapy water, and remove any stains with lemon juice and whiting. Wash off immediately, then dry and polish with furniture cream. Black marble should be polished with linseed oil.

142. Moisten a pad of linen with methylated spirits, dip in powdered whiting, and rub over the surface of glass or mirrors. When dry, polish with dusters.

143. To clean hair brushes, rinse them thoroughly in cold water to which a generous amount of ammonia has been added; then shake and place in the open air to dry. The ammonia removes the dirt like magic.

144. Cut corn over angel food cake pan using the center of the pan to support the ear, cutting the corn off the cob and into the pan.

145. If floor brushes have become very dirty, they may be cleaned by rinsing in a tepid, soapy lather to which a generous amount of salt has been added. Afterwards rinse in clear tepid water and place in the open air to dry.

146. If paint brushes have become hard with paint, allow them to soak for an hour or so in turpentine; then squeeze the bristles between the fingers until all the paint has been removed. After this treatment rinse the brushes in a fresh bath of turpentine.

147. Rub the bristles of shoe brushes together in a warm soapy solution to which a little turpentine has been added. Care should be taken to hold the brushes under the surface of the solution, otherwise the bristles will cause the solution to spray in tiny drops over the face and arms. Rinse in a fresh soapy solution, shake thoroughly, and place in the open air to dry.

148. Furniture that has lost its polish may be renovated by rubbing with linseed oil or paraffin, or by washing with equal parts of vinegar and warm water. Wipe with a damp cloth, dry and polish off with a good furniture polish or cream. Give a final rubbing with a piece of chamois leather.

149. Beeswax may be used for filling up cracks in polished furniture. Apply to the affected parts, then rub with an old silk handkerchief.

150. Camphorated oil will darken and help to conceal heat-marks on polished wood. If the wood is dark, iodine may be used the same way.

151. A varnished floor should never be washed with hot water. A cloth wrung out in lukewarm water is best, and each piece must be dried as it is washed.

152. To clean linoleum without washing, remove all dust, then take a piece of flannel sprinkled with paraffin and rub over the linoleum. This not only makes it appear like new, but preserves the linoleum.

153. The life of linoleum may be prolonged and preserved by an occasional rub with a rag dipped in olive oil.

154. Linoleum that has lost its original bright appearance can be restored by rubbing lightly and evenly with a piece of beeswax. Polish afterwards with a piece of flannel that has been warmed in the oven.

155. After polishing white shoes, rub over them with a piece of wax paper. This prevents the polish from rubbing off on your clothes and hands. This is especially good for baby's shoes.

156. To prevent a cut in oilcloth from becoming an unsightly hole put a strip of adhesive tape on the wrong side and press the edges down smoothly.

157. For removing wax from congoleum or linoleum rugs prior to varnishing, wash the rug thoroughly with benzine. Take special precaution with reference to fire.

158. To clean a carpet that has been soiled with soot, black lead or black shoe polish, dissolve a little fuller's earth in a mixture of equal parts of cold water and ammonia, and apply to the affected parts with a pad of soft rag. Allow this to dry on the material, then remove all particles with a fairly stiff brush.

159. When brushing a carpet, dip the broom in cold, salted water. This will not only keep down the dust but will also freshen the carpet.

160. Always sweep the rugs and carpets the way of the nap. To brush against it roughens the surface and tends to force the dust into the carpet instead of out of it.

161. To clean carpets use bran, moistened very slightly. Sift evenly over the carpet and sweep in the usual way. The bran scours and cleans the carpet, raising very little dust. Be careful not to have the bran too damp.

162. Rugs which persist in curling up around the edges may be treated with hot starch. Brush the starch on the wrong side of the rug and press the rug with a hot iron.

163. To sweep rugs use wet tea leaves. Spread them evenly over the rug and then sweep in the usual way. This brightens the rug and raises very little dust.

164. Colored wool rugs which have faded may be brightened by rubbing with a flannel dipped in warm water to which a little vinegar and common salt have been added. Dry in the open air.

165. After oiling the sewing machine it is a good idea to sew through a blotter so that the blotter may absorb the surplus oil which otherwise might stain the next fabric to be placed under the machine needle.

166. When grease drops onto a carpet, cover the spot immediately with salt. Scoop it up as it soaks up the ink and repeat until it comes off clean. Put on more and leave overnight.

167. Freeze leftover pancakes separately between pieces of waxed paper. For hurry-up breakfasts, simply pop pancakes into toaster or microwave oven and serve hot with your favorite syrup.

168. To clean wicker and cane furniture, dust and wash with warm water, rinse with water and lemon juice or salt. Dry thoroughly and place out of doors. Leave out the lemon for brown wicker and polish instead with furniture polish.

169. To clean leather furniture: Wash with a good saddle soap, then polish with a reliable leather cream.

170. To clean gilt furniture, rub with a cut lemon, then sponge with water to which has been added a little bicarbonate of soda.

171. To improve the appearance of a leather suitcase or trunk that has become shabby apply a mixture of linseed oil and vinegar. In an old pan boil about half a pint of the oil. Allow this to become nearly cold and then stir in an equal quantity of vinegar. Pour into a bottle and rub a little on the leather with flannel, then polish with a soft cloth. Shake the bottle well before using.

172. To clean linoleum, wash it with warm soapy water, but do not use a scrubbing brush; rinse and dry thoroughly, then polish. Polished floors may be treated in a similar manner.

173. To clean coconut matting, wash and scrub it with warm soapy water; rinse with salt water, dry and put out of doors if possible.

174. To clean tiled floors, wash with hot soda water, scrubbing with a stiff brush. Rinse and dry, then polish like linoleum.

175. The best and quickest way to clean badly stained medicine bottles is to put in a teaspoonful of vinegar, then a few grains of rice and shake well. When rinsed, the bottles will be quite clean.

176. When hearth or floor tiles do not look clean and bright after ordinary washing, try treating them in this way: Dissolve two pieces of lump sugar in the juice of a lemon. Dip a soft cloth into this and rub the tiles all over. Dirt and stains will disappear and the tiles will dry with a shine that will last a long time.

177. Too much salt in gravy or soup may be remedied by adding a quartered white potato and boiling for 10 minutes.

178. When "washing up" put a piece of lemon peel into dish soap. It will soften the water, remove all traces of the smell of fish, onions, and so on, and put a fine gloss on china.

179. A good way to whiten bread or meat boards which have become discolored is to rub them with lemon rinds turned inside out. Then wash with clean warm water. They will be a beautiful white when dry.

180. The labor of clean unpainted woodwork will be greatly reduced if the wood is rubbed over with a little fine sand before washing. This may be done by means of a damp cloth which has been dipped into the sand.

181. If there is a coal oil stove in the home, a small bag of fine sand should be kept handy. Then if an explosion or fire should occur the sand thrown over the flames will quickly extinguish them.

182. The white of an egg will make a rough skin white and soft. Rub a little into the skin at bedtime and wash off in the morning.

183. To remove inflammation from the eyes, boil together for three minutes one teaspoon of boric acid and one pint of water. Apply with a clean, soft cloth.

184. If no paste is available, the white of an egg makes an excellent adhesive.

185. The white of an egg mixed with equal parts of glycerine will alleviate the pain of a burn. Pour the mixture over a strip of linen and bind over the affected part.

186. A small quantity of egg shell, crushed into a fine powder and shaken on to a scrubbing brush, will remove stains from white woodwork.

187. Instead of scrubbing hearth tiles rub them with floor or furniture polish. They will look much cleaner and take on a splendid polish.

188. In damp weather when salt is difficult to use in a shaker, add a teaspoonful of cornstarch to each cupful of salt and mix thoroughly. This will make the salt run freely.

189. To remove corks, insert a knife on either side of the cork, grasp the two knives firmly as though they were one, and pull forward, turning them as you do so. The pressure will remove the cork.

190. When a glass stopper will not come loose from the bottle, put a drop or two of salad oil around the stopper, and provided the contents are not inflammable, place the bottle near the fire; when it becomes warm, knock it gently and it will loosen.

191. To keep beetles away, strew powdered borax on the floor at night.

192. Dishes and ornaments are usually cleaned by washing in hot water and soap. They should not be quickly heated or cooled, for sudden changes of temperature are likely to crack china.

193. Table glass will look clear and sparkling if washed first in fairly hot water in which some soap flakes have been dissolved and to which a few drops of liquid ammonia have been added, and then rinsed in warm water containing a squeeze of ordinary washing blue.

194. A few drops of olive oil added to hard water will make the soap lather better and keep the skin from getting rough.

195. Save pieces of soap, tie them tightly in a piece of soft flannel, and dip in boiling water until soft. Place in cold water until firm. Remove the flannel and a good ball of soap is ready for use.

196. Black leather handbags may be cleaned by rubbing with a clean cloth and afterwards with another cloth dipped in a mixture of one teaspoonful of sweet oil and two teaspoonfuls of milk. When dry the bag should be polished with another rag, using a white shoe cream or furniture polish.

197. When the glue thickens in the bottle, moisten it with vinegar instead of water. Glue spots may also be dissolved in this way.

198. To prevent a hide suitcase or club bag from having a musty smell when not in use, sprinkle the inside with lavender or dried verbena leaves; or you can buy from druggists packets of specially antiseptic and air-purifying pot-pourri (perfumed) which would be just the thing.

199. A very useful makeshift lemon squeezer is fashioned by placing the prongs of one fork over another, and while you hold them in place by the handles, turn the lemon around the prongs, just as you do with the squeezer.

200. Grease the lip of the cream or milk pitcher with butter to prevent the drip.

201. Fruits or vegetables canned by the cold pack method should be covered to one-fourth of an inch from the top, with their own liquor. Add one-half to one teaspoon of salt to each pint jar.

202. Before adding raisins or currants to the batter for cakes or muffins, heat them in a dish over low heat or hot water until they are very warm. This will prevent them from sinking to the bottom of the cake or muffin.

203. Beet root will keep fresh for quite a long time if a little mustard is mixed with the vinegar poured over it.

204. A piece of horseradish placed in a jar of pickles will keep the vinegar from losing its strength. The pickles will not become soft or mouldy.

205. A quart berry basket will hold a dozen of eggs and takes up a very small amount of space in any refrigerator.

206. When putty is required and is not at hand a good substitute can be made by mixing linseed oil and whiting to a stiff paste. This will set quite hard, but the oil prevents the whiting drying and cracking. For stopping a leak in a gas or a water pipe it is particularly effective.

207. When dripping water causes yellow stains in your procelain sinks, moisten pulverized chalk with ammonia, and apply with a stiff brush.

208. Instead of using a mat to kneel on when scrubbing or waxing the floors, use two rubber sponges. Fasten them about the knees with elastic.

209. To save the inside of earthenware teapots, pie dishes and pudding bowl from becoming lined with tiny cracks, put them when new into a pan of cold water. Then bring the water slowly to a boil and let it boil for a minute or two.

210. White enamelware may be cleaned of stains by making a strong solution of baking soda and rain water. Put the utensils in it and boil them hard; they will be as white as snow.

211. To polish nickel, rub a damp cloth over soap until a thick lather is formed, then dip in salt and apply to the nickel. After it is dry polish with a soft cloth.

212. To avoid steaming up the entire bathroom, run cool water in tub first, then add the hot.

213. Badly discolored aluminum pans may be brightened by boiling apple parings in them for a short time.

214. Aluminum kettles will last longer if they are emptied each night and turned upside down to drain and dry. Tiny pinholes are sometimes caused by leaving water in kettles all night.

215. Stick diaper pins in a small candle. It keeps pins well waxed so they slip through diapers easily. Also use candles as pincushions when sewing.

216. Use a mixture of table salt and lemon juice for brightening copper vessels that have become blackened through contact with fire. Rinse with tepid water.

217. Dishes that have become brown from baking may have that stain removed by soaking in strong borax and water.

218. Wooden utensils must be carefully cared for. If they are not, they are apt to become unsanitary. Soap is apt to stain wood, so that fine sand is the best scouring material to use. Scrub wood utensils with a circular motion in order not to roughen the fibres; rinse well, and dry with the grain.

219. The marks left by hot plates and dishes on a dining table, or other polished wood surface, may be removed by applying spirits of camphor with a soft cloth. Rub lightly, and when the stain disappears polish with a soft duster.

220. If spoons or chopping bowls splinter or become rough, smooth them down with sandpaper, rubbing with the grain.

221. Bathing caps of rubber that have been stored should be soaked in warm soapy water to which a little ammonia has been added, before they are used again. Rub them between the hands until they are quite pliable before attempting to stretch them over the head. If stretched while they are dry and hard they are liable to split.

222. In order to make your garage doors stay open, cut two wooden sticks about one inch square and three feet long and attach with screw eyes to the door at the proper height. When the doors are opened these stakes drag, but when they attempt to close they catch in the ground. A nail at the proper distance is driven into the door so that the stick may be fastened out of the way when not needed.

223. Before rubber hot water bottles are put away they should be treated with a solution of weak soda water. Fill the bottle with the solution and shake it well. Then empty and dip the whole bottle into the soda water. Finally dry it thoroughly before wrapping and storing. After this treatment the hot water bottles may be left for several months without fear of hardening.

224. Wet ink stains may be removed by washing in milk or better still, buttermilk. Wash, changing the milk frequently.

225. To remove iron mould or dry ink from white materials, steep the stained material in a hot solution of salts of lemon--one tablespoon of salts to one quart of boiling water; or simply place the stained part over a basin, cover the stain with salts, and pour the boiling water through. Repeat if necessary.

226. Ink stains may be removed by covering the spot with lard. Let this stand for about twelve hours and wash the article in the regular way.

227. Soak ink stains in sour milk. If a dark stain remains, rinse in a weak solution of chloride of lime.

228. Ink stains on the fingers can be removed by brushing with a soft nail brush dipped first in pure vinegar and then in salt.

229. To remove tea, coffee, or cocoa stains, use glycerine. A fresh stain can be removed by gentle rubbing; if the stain is old, soak in the glycerine for sometime.

230. Wine stains may be removed by holding the stained portion of the cloth in boiling milk.

231. To cleanse hands from vegetable stains, rub with a slice of a raw potato.

232. While a fruit stain is still moist, cover it with powdered starch. When dry, rinse the article in cold water and wash in the ordinary way.

233. Fruit stains may be removed with a strong solution of borax, or the stain moistened with water, rubbed with borax, and boiling water poured through.

234. For grass stains use cold water and no soap. Alcohol or ether may be used if the material is unwashable.

235. Blood stains, if fresh, may be removed by washing in cold water. If hard and dry steep for a few hours in cold water, to which add a pinch of baking soda. Washing and bleaching will finish the process. Never put blood stains in hot water.

236. Never put hot water on milk and cream stains. Wash them out in cold water, followed by soap and water. Rinse in clear water.

237. Egg stains on washable fabrics may be removed by soaking the garment in cold water for a short time before washing with soap and water in the usual way.

238. To remove paint from colored material, dip the stains in turpentine, rub, then dip in a little ammonia, rub, and wash in warm water.

239. To remove wet paint from white material wash the stain with soap and water and boil with a small amount of paraffin in the water. Dry paint on white material can easily be removed by steeping the stain in turpentine. Rub well and wash in the ordinary way.

240. To cut pie into five equal pieces, slice a Y in the pie and then slice the two larger pieces in half.

241. To dust hard-to-reach corners or beneath low cupboards, chests and dressers, use child's toy dust mop.

242. Mildew stains may be removed by rubbing with a paste made by mixing two teaspoonfuls of water, one of powdered chalk, and two of soap powder. The spots should afterwards be well rinsed and dried out of doors in the sunlight. This has a bleaching effect on them.

243. Soak mildew stains for several hours in a weak solution of chloride of lime; afterwards rinse in cold water.

244. Grease spots generally may be removed with hot water and soap. If the stains have become fixed by long standing, they may be removed by chloroform, ether or naphtha. If any of these chemicals are used, keep them at a safe distance from fire or artificial light.

245. To remove grease from silk, lay the silk on a table on top of a clean white cloth. Cover the spot thickly with powdered French chalk. On this lay a sheet of blotting paper and over that a moderately hot iron. If grease does not disappear at once, repeat process.

246. Grease spots on suede shoes will disappear if they are rubbed with a clean rag dipped in glycerine.

247. To remove grease spots from wallpaper, mix fuller's earth with liquid ammonia into a thin paste and apply. When dry brush off.

248. Soften axle-grease or tar stains with lard; then soak in turpentine. Take a knife and carefully scrape off all the loose surface dirt. Sponge clean with turpentine, and rub gently until dry.

249. To prevent apples from cracking open when baking, prick them in several places with a silver fork before putting them in the oven.

250. Rub sewing machine oil stains with lard, let stand for several hours, and then wash with cold water and soap.

251. Table salt and cream of tartar, equal parts, will remove rust stains. Wet the spot and spread the mixture on thickly, then place the material in the sun.

252. To remove rain spots from satin, felt and similar materials, use a soft ball of tissue paper. Rub the affected parts with a circular movement.

253. To remove iodine stains from linens rub the stained area with a slice of lemon.

254. If a little common salt is added to the gasoline used for removing spots on thin and delicate materials, the disfiguring ring that is often left can be avoided.

255. The mark often left on a garment that has been cleaned with benzine can be prevented if the material is ironed under a damp cloth immediately after cleaning.

256. To remove chewing gum from fabrics, rub with ice and the gum will roll off and leave no marks.

257. Chewing gum may be removed from different materials by soaking them in turpentine.

258. To remove an iodine stain from cotton or linen, cover with a soft paste of mustard mixed with water and let stand for a few hours. Every trace of iodine will be removed.

259. To clean brown kid gloves, place them on a folded towel, then with a piece of flannel apply a little fresh milk in which a generous amount of good quality yellow soap has been dissolved. When quite clean put the gloves out gently and place in the open air to dry.

260. Don't dispose of circular cardboard backs from frozen pizzas. Cover with foil and use as plates when taking round cakes away from home.

261. To clean black kid gloves, apply a mixture of equal parts of good quality blacking and olive oil, paying particular attention to the parts between the fingers.

262. Rub some dry mustard on your hands after peeling onions, and then wash in the ordinary way. You will find that all odor will be removed.

263. To remove marks on woodwork made by scratching matches, rub them with a cut lemon.

264. When white furs need cleaning, spread them on a clean cloth dampened with alcohol, then rub French chalk into the hair and roll the fur up in a cloth for a couple of days. Then comb until every bit of chalk is combed out. Or, it may be cleansed by rubbing equal parts of salt and flour well into the roots and then shaking out.

265. To keep woollens soft and comfortable, follow these rules: Wash woollens by themselves and one article at a time. Wash before they become so soiled that they have to be rubbed to be made clean. Have the water lukewarm, never hot or cold. Make a thick suds of soap and then put the garment in. Squeeze the soapy water gently through the woolen article. Then put it in fresh soap suds and repeat the process. Never rub soap directly on woollens. Rinse in two or three clear, warm water baths--always squeezing, never wringing. Work quickly and do not allow woollens to stand in water. If drying woollens indoors, do not place the article near heat. If drying outdoors, do not place in the direct rays of the sun. Before the article is dry, draw it into the correct shape and size: Do not iron unless it is absolutely necessary and then only with a warm iron. Shake to loosen the fibers and restore fluffiness.

266. Cotton material should be washed in a warm soapy lather made with shredded soap of some mild brand and boiling water in which a little washing soda has been dissolved. Rinse in several pots of tepid water, wring thoroughly, then spread on the grass (if convenient) to dry.

267. When washing and rinsing colored materials, add a teaspoonful of Epsom salts to each gallon of water, and even the most delicate shades will neither fade nor run.

268. When the color has been taken out of black goods, it may be restored by the application of liquid ammonia.

269. To set green, blue, lavender and pink colors in wash goods, before washing soak in alum water--two ounces to a tub of water. Black, dark blue and gray should be soaked in a strong solution of salted water.

270. Salt and water will prevent the red borders in towels, etc., from running if the towels are steeped in it for twenty-four hours.

271. To wash chintz and cretonne, boil 1 pound of rice in 2 gallons of water until the rice is soft; strain, and pour three-fourths of the liquid into a large basin. Add one gallon of tepid water, and wash the material by swirling it about in the solution and pressing between the hands. Empty the basin, pour in the remainder of the rice water with a generous quantity of clear, tepid water and rinse the material thoroughly in this. This method not only cleanses the material more effectively than soap, but renders starching unnecessary.

272. Linen of any kind may be whitened by adding to the washing water a little pipe-clay dissolved in cold water. This method saves a good deal of labor, and cleans the dirtiest linen thoroughly.

273. Put a teaspoonful of peroxide in the hot water in which you soak white clothes if you wish them to be as white as possible.

274. A lemon cut into slices and boiled with white clothes keeps them white and takes out stains.

275. A tablespoonful of turpentine boiled with the clothes will make them snowy white.

276. When washing handkerchiefs, rub each handkerchief with good yellow bar soap and soak for an hour or so in warm water to which a generous amount of salt has been added. Wash in warm water, re-soap and place in an enamel vessel. Cover with warm water, boil for half an hour, then remove and rinse in tepid water. Dip in blue water, wring, and press when slightly damp, beginning at the center of each and working gradually towards the borders. A little orris root sprinkled over the ironing blanket will give the handkerchiefs a delightful fragrance.

277. To bleach handkerchiefs, towels, etc., soak overnight in a solution of half a teaspoonful of cream of tartar to each quart of water.

278. To make a faded material white, boil it in two gallons of water in which half a cup of cream of tartar is dissolved.

279. Linen that has become yellow may be bleached snow white if soaked in buttermilk for a short time--rinse and hang in the sun.

280. When silk is being washed, a little salt added to the water helps to fix the color, and also keeps the material soft.

281. To preserve the gloss on crepe dechine, borax should be dissolved in the water used for washing.

282. To restore faded silks to their natural color, immerse them in soap suds to which a little pearlash has been added.

283. When hanging out clothes, put your basket on the children's wagon. If a child is handy to pull if for you, so much the better. It saves stooping and keeps the basket clean on muddy days.

284. When shoestrings lose their plastic tips, dip the ends in clear fingernail polish.

285. To keep miniature marshmallows down in Jello, let the Jello almost set and spoon it on the marshmallows. If it is heavier, they can't come to the top.

286. To remove coffee stains from plastic dishes, apply baking soda with a damp cloth. Another successful cleaning agent for Melmac and similar dinnerware, is toothpaste, applied the same way.

287. A room can be cleared of smoke in a few minutes if you dip a towel in equal parts of vinegar and hot water, wring it out and wave it gently over your head as you walk about the room.

288. When washing or ironing, put a thick rug under your feet, and you will find you do not tire so easily.

289. A few drops of turpentine added to the starch water will prevent clothes from sticking when they are ironed.

290. To prevent the iron from sticking, add a little salt to the starch.

291. Ribbon or lace will dry flat after washing and need no ironing if it is smoothed round a clean bottle until dry. Good lace should never be ironed.

292. Table cloths and sheets should be folded crosswise occasionally. It will make them last longer.

293. If clothes are well pressed before they are stored away, they are pretty safe from moths because the pressing will kill any hidden moth eggs.

294. Table linen should be laundered with great care, ironed on the right side and then on the wrong. If white linen is put away for a time, it should be rolled in blue paper, which prevents the linen from becoming yellow.

295. When ironing, sort each person's belongings, also sheets, towels, etc., to save time and trouble when putting them away.

296. Net curtains, unless given special care, are inclined to shrink after they have been washed. A good idea is to hang the curtains at the windows while they are still quite wet, stretch them to the correct size and then leave them to dry. You can, if you like, iron the curtains afterwards, but you may not find this necessary.

297. Lace edgings should be pressed from the material to the lace edge always. Embroideries should always be pressed on the wrong side. Tucks are ironed all one way in groups. French seams are pressed only on the wrong side.

298. An easily made and convenient device for sprinkling clothes is made by piercing holes in the top of a catsup bottle or other bottle with a metal screw on top.

299. To relieve sore throat, gargle often with the following solution: ½ teaspoon salt, ½ teaspoon powdered borax, ¾ tumblerful hot water. Dissolve salt and borax in the hot water.

300. Home-made hand lotion: ½ ounce gum tragacanth, 4 ounces cologne, 4 ounces glycerine, 1 ounce tincture of benzoin (plain), juice of two lemons and

about 1½ quarts of soft water. Add the water to the gum, stand for 24 hours; add the other ingredients. Stir well. If too thick, add more soft water.

301. Cook a pot roast in the oven. To eliminate splattered grease and smoking up kitchen from browning roast, place in covered pan in 450° oven for 10 minutes and then turn oven down to 350° to finish cooking. Add vegetables the last hour of cooking.

302. For a cut or sore on hands, or a hang nail that has been cut too close and hurts, place a plain piece of adhesive tape around finger or on cut and leave on for 24 hours. When tape is removed the wound will be able to heal and there will be no infection.

303. This is a cure-all for headaches, cramps, upset stomach colic, and just plain don't feel good days. Boil fresh mint leaves in water. (It will be dark green.) Place in quart jar and keep in refrigerator. It can be diluted by adding a little more water when ready to use. To give to babies for colic, gas, etc., add a little sugar and warm in baby bottle.

304. To sweeten a smelly disposal, grind up several ice cubes after using.

305. To help keep your buns warm at the table, heat a ceramic tile in the oven while baking buns and place it under the buns in the bread basket to keep the buns warm all through the meal.

306. To sterilize fruit jars, wash them thoroughly and place upside down in oven. Bring oven to 250°. Leave in oven for 20 minutes.

307. Keep a mint plant in rooms where odors are a problem, such as the kitchen, bathroom, and baby's room. Besides being decorative, the mint will absorb stale odors and keep you home smelling fresh.

308. Green pepper is an excellent source of summertime vitamin C. Cut it in strips to serve as nibblers, add it to salads and sandwich fillings. Or blanch whole peppers and fill with tuna-potato or macaroni salad.

309. Dust your pie pan with flour before lining them with dough. This will prevent the pie from sticking after it has been baked.

310. When tying up a package for mailing, wet the cords, they tighten as they dry, holding the package more securely.

311. If celery loses crispness place in a pan of cold water and add a slice of raw potato. Let stand a few hours remove celery and it will be crisp.

312. Add a tablespoon of cornstarch to the sugar when making meringue for pie, it will not weep.

313. You'll have delicious golden fried potatoes if you sprinkle them lightly with flour before frying.

314. A warm lemon will give more juice and a stronger flavor than a cold one. If you keep yours in the refrigerator, warm it in warm water before removing the juice.

315. Add leftover chip dip to cooked green beans for a new taste treat.

316. To start a barbecue fire, soak a brick in kerosene for a day or two, then use as a base under kindling to start the fire. The brick keeps burning and helps the fire along even if the kindling is damp.

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

318. Any breaded meat such as a tenderloin, or cutlets, will retain the bread crumbs much more successfully if they are prepared and put in the refrigerator about 5 hours before frying.

319. Use full strength vanilla on fresh burns or scalds, avoid blisters and eases pain at once.

320. To prevent soggy pie crust in an unbaked pie shell brush with a thin coating of egg white. Especially good for fruit pies.

321. To cut fresh bread easily, cut with a hot knife.

322. Rub chigger bites with an aspirin tablet, slightly dampened.

323. Store eggs with the broad ends up. Yolks are less likely to break after storage this way.

324. Cracked eggs stay fresh as the rest of the dozen if cracks are sealed with cellophane tape.

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

326. Wash ice cube trays often in hot, soapy water. Frequent washing helps to keep the trays from sticking to the freezer compartment, and it helps keep the ice cubes from sticking to the trays.

327. Reach into the hot oven once and remove all the baked potatoes--it's easy if the potatoes are baked in a muffin pan. The pan is also handy for baking apples and stuffed peppers.

328. If muffins brown too quickly around the edges, next time omit the muffin mix from one cup section and fill it partly with water.

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

330. Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.

331. Before scalding milk, rinse the saucepan with cold water. The pan won't get coated with the milk and will be easier to wash.

332. To help yeast dough rise quickly and evenly, use a heating pad--set the covered bowl on the pad with its temperature set at medium.

333. Use the divider from an ice tray to cut biscuits in a hurry. Shape dough to conform with size of divider and cut. After baking biscuits will separate at dividing lines.

334. 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.

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

336. To make bread crumbs, use fine cutter of the food grinder and tie a large paper bag over the spout to prevent flying crumbs.

337. When finely-cut ingredients are called for in a recipe, use an unperforated pancake turner to lift them from the cutting board. It slides under food easily and picks up large loads.

338. When food cooking under cover atop the range must be watched, watch it through glass--substitute a glass pie plate for the pot cover.

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

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

342. To cut perfectly round cookies from refrigerator dough, try this; chill the dough in a small frozen fruit can, then remove the bottom of the can and use it to push the dough through the can, little by little, to guide thin even slicing.

343. Add color and sparkle to white cake frosting sprinkle bright sugary crystals of gelatin dessert, directly from the package, over the cake.

344. Sweeten whipped cream with powdered sugar if dessert serving may be delayed whip stays fluffy longer than when granulated sugar is used.

345. Put a layer of marshmallows in the bottom of a pumpkin pie, then add the filling. You will have a nice topping as the marshmallows will come to the top.

346. When cooking eggs it helps prevent cracking if you wet the shells in cold water before placing them in boiling water.

347. Chill cheese to grate it more easily.

348. Add a little vinegar to the water when an egg cracks during boiling.

349. To keep cheese from drying out wrap it in a cloth dampened with vinegar. It's grandmother's method and still a good idea.

350. To prevent splashing when frying meat, sprinkle a little salt into the pan before putting the fat in.

351. Encase both hands in plastic mitts or small plastic food bags and shaping meat loaf or meat balls won't be the messy job it used to be.

352. To get all of the shortening from the can, put the can on an unlighted stove burner when you have the oven on. The slow heat from the oven will melt the shortening, and then it can be poured for frying etc.

353. A pie crust will be more easily made and better if all the ingredients are cool.

354. 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.

355. Help keep the ice cube supply from running short by keeping water-filled in half and half cream cartons in the freezer. Ice, frozen in cartons this size, fits into most water pitchers.

356. Save little plastic pill containers from the drugstore. With their tight fitting tops, they can be used for individual portions of mustard, mayonnaise, relish, catsup, etc. to take along in picnic baskets and lunch boxes.

357. Drain freshly cooked bacon on paper towels atop wax paper. The drippings won't soak through onto the range or counter top, and the paper towels can be folded inside the wax paper and used later to grease casseroles.

358. Freeze soup in milk cartons. The tall cartons use freezer space economically and the handy cream and half and half cartons make it worthwhile to freeze small left over quantities.

359. Instead of pounding the bottle to make the catsup pour, insert a drinking straw, push it to the bottom of the bottle and then remove it. Enough air is admitted to start an even flow.

360. If you add a little milk to water in which cauliflower is cooking, the cauliflower will remain attractively white.

361. When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage, and it will absorb all odor from it.

362. Before following a recipe from a cookbook, slip the open book into a clear plastic food storage bag. Spatters and spills will hit the plastic bag, instead of the pages of the book. And the books cover will also be protected.

363. Make cookie cutters from the metal edges of foil and wax paper boxes. They're easily bent into unusual shapes to please the children.

364. Make special ice cream sandwiches with leftover ice cream and cookies. Spread ice cream on a cookie, top it with another cookie and wrap it individually in freezer paper. Freeze the sandwiches at a low temperature.

365. If a raw egg spills onto the floor, don't smear it by wiping it up with a cloth; instead, shake on salt thickly to cover the egg, let it dry and then sweep it up with a broom.

366. It is important when and how you add salt in cooking. To blend with soups and sauces, put it in early, but add it to meats just before taking from the stove. In cake ingredients, salt can be mixed with the eggs. When cooking vegetables always salt the water in which they are cooked. Put salt in the pan when frying fish.

367. Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.

368. Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of french fried potatoes.

369. Small amounts of left over corn may be added to pancake batter for variety.

370. Fill pots and pans that have been burned with a solution of baking soda, one teaspoon in a quart of hot water. Leave solution in the pan until it has cooled and cleaning will be greatly simplified.

371. Do not preheat oven when roasting large items. Wastes several minutes of heat. Is unnecessary.

372. When ironing a man's shirt, button the sleeves together. That way they do not touch the floor.

373. Put a small amount of cologne in the water to be used for sprinkling clothes. Makes ironing pleasant and freshens dresser drawers and closets.

374. If cottons scorch while ironing, plunge into cold water immediately and let stand 24 hours. The scorched areas will disappear.

375. When storing linens, leave them unstarched as the starch rots them.

376. A little vinegar added to the water in which you rinse silk stockings will increase their elasticity and make them practically runproof.

377. When ironing pockets in little girls' dresses, if the pockets are fancy, gathered, or smocked type, stuff them with soft tissue paper before ironing and you'll be delighted with the professional results.

378. Colored cotton fabrics, which have been soaked overnight in strong salt water, will not fade.

379. Keep a wet sponge handy when ironing. It's just the thing to dampen any spots which have dried out.

380. Sprinkle clothes right on the line if you have a garden hose (turn on fine spray). Roll clothes as you take them down.

381. Insert a teaspoon in the toe of your nylons when hanging them on the line to prevent blowing and snagging.

382. Fresh perspiration is acid. Use a solution of alkaline to remove. Baking soda is alkaline. Old perspiration stains are alkaline. Use a milk solution of white vinegar to remove.

383. To clean steam irons, fill iron with equal parts of vinegar and water. Set iron on rayon setting and let heat for 30 minutes. Pour out solution and rinse with clean water three times. Dry out iron before using.

384. To water plants while on vacation, place one layer of bricks in the bathtub. Fill tub almost to the top of bricks. Set plants on bricks while away.

385. To keep bugs off fresh paint, mix in oil of citronella or vanilla with the paint.

386. When there are steps to paint, paint every other one first. When they are dry, paint the ones you skipped. This way the steps will stay in use.

387. A small pad dipped in nail polish remover will quickly remove crayon marks on windows and woodwork.

388. Before taking dishes to picnics, clubs, etc., mark them with fingernail polish. It won't come off when washed, but can be removed with fingernail polish remover.

389. Meat loaf will not stick to the pan if you place a strip or two of bacon at the bottom of the pan before packing the meat mixture in.

390. Coat inside of cracked vases with hot paraffin. It stops leaks.

391. When making jelly or jam, hang a piece of string over the edges of the glass before pouring in paraffin. This makes it easier to remove the paraffin when opened for table use.

392. When the phone rings or something else needs handling when you have messy hands from baking, solve the problem of getting the phone messy by slipping on a handy plastic bag over your hand.

393. For black frosting for party cupcakes, add blue food coloring to your favorite chocolate frosting.

394. Use cotton swabs dipped in lukewarm soap or detergent suds to clean the grooves of carved furniture.

395. A stamp can be removed from an envelope by applying lighter fluid to the inside of the envelope behind the stamp.

396. When sewing, tape or pin your sewing directions to the wall near you. You can easily refer to it as you sew.

397. If you don't have cake flour, measure the required amount of all purpose flour, and take out one tablespoon from each cup, replacing with one tablespoon cornstarch to each cup.

398. To make garlic butter, peel and slice a clove of garlic. Place in a bowl with $\frac{1}{4}$ cup butter. Cover tightly and let stand for one-half to one hour. Remove garlic.

399. To remove odors from refrigerators, mix powdered dry mustard with cold water and set in the refrigerator overnight in an open dish.

400. When butter is too hard to spread easily, use a vegetable peeler to shave off thin curls from the stick. Almost instantly they will be soft and easy to spread.

401. To hold a thimble on your finger when sewing or mending, blow into it once or twice before putting it on your finger. No more falling off.

402. Equal parts of ammonia and turpentine will take paint spots out of clothing, no matter how long the paint has had to dry. Saturate the spot several times, then wash out with warm soap suds.

403. When you have a refund coupon that requires labels from a product, tape the offer to the jar or can so you don't forget to save the label when the jar is empty.

404. Use spray can tops as drawer dividers in your sewing cabinet to keep pins, buttons, snaps and small sewing notions neatly sorted and easily accessible.

405. To clean the dial holes on your telephone, dab a cotton swab in liquid cleaner.

406. For mending ease, rub lip gloss on your lips before moistening thread for needles. Thread slips easily into eye of the needle.

407. Dab transparent nail polish on the center of buttons. This seals the threads so they won't unravel.

408. Instead of using expensive household window cleaner, buy car windshield solvent and use in a spray bottle.

409. Glue a clothespin to the bottom of wall cabinets to hold recipes above countertop work area.

410. To prevent rubber gloves from wearing out so quickly, turn gloves inside out and line the top part of the fingers with adhesive tape.

411. Use a soft complexion brush in the kitchen to gently scrub mushrooms and other tender vegetables and fruits so they won't be bruised in the washing process.

412. Replace a regular nursery door with a screen door so baby can see and hear others and you can see and hear baby.

413. To strain cooking oil after deep-fat frying, place a paper coffee filter in the funnel used to pour the oil back into its bottle. Then just throw the filter and crumbs away.

414. Make an inexpensive glasses case, especially great for today's sunglasses, from a square potholder. Just fold in half and sew the bottom and side.

415. Do not discard worn pillow slips. Cut a small hole in the seamed end and slip it over a hanger as protection for clothes.

416. Styrofoam trays used for packaging meat make excellent plates for backpacking easy to pack, weightless, disposable and economical.

417. To easily peel cold, uncooked bacon slices, roll the bacon like a jelly roll, starting from the short side. Reverse and roll again. Slices don't tear.

418. If spices are kept in alphabetical order, they are very easy to locate and you can keep track of needed replacements.

419. For a moister cake when you use a mix, add $\frac{1}{4}$ cup salad oil and $\frac{1}{4}$ cup white syrup to the cake, otherwise mix as directed. This can be used with any full-size cake mix except Duncan Hines.

420. Experienced cooks do a roast with the fat side up. The juice soaks down into the meat and keeps it basted and moist.

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

422. To cut hard-boiled eggs into smooth slices, dip the knife in hot water between slices.

423. Leftover rice? Don't toss out. Save and reheat next day. Empty into a large strainer, set over simmering water, cover and steam until fluffy and hot.

424. Convert sponge padding left over from carpeting into two knee pads, great for gardening.

425. For a switch from ice cream cones, try a "mother-made," home-style, ice cream sandwich. Insert slice of your favorite ice cream between two graham cracker halves.

426. Help toddler from spilling milk by placing brightly colored tape in a triangle on the high chair to make a special target on which to set the glass.

427. Tape a paper bag on the sewing machine cabinet in a convenient place to catch "snips" and threads cut off while sewing; no more bothersome threads and scraps on the floor.

NOTES

Dear Friend:

I hope you have enjoyed this cookbook as much as I have. I am sure you have found several recipes that you will prize for many years.

As General Manager of the Cookbook Department of G & R Publishing Co., my job is to help worthwhile organizations raise money and have fun doing so.

If you are interested in having cookbooks printed for your organization as a money raising project, or if you know of an organization that would be interested, please let me know. I'll appreciate it very much.

Just drop a line to me and I'll send you complete details.

Regards,

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