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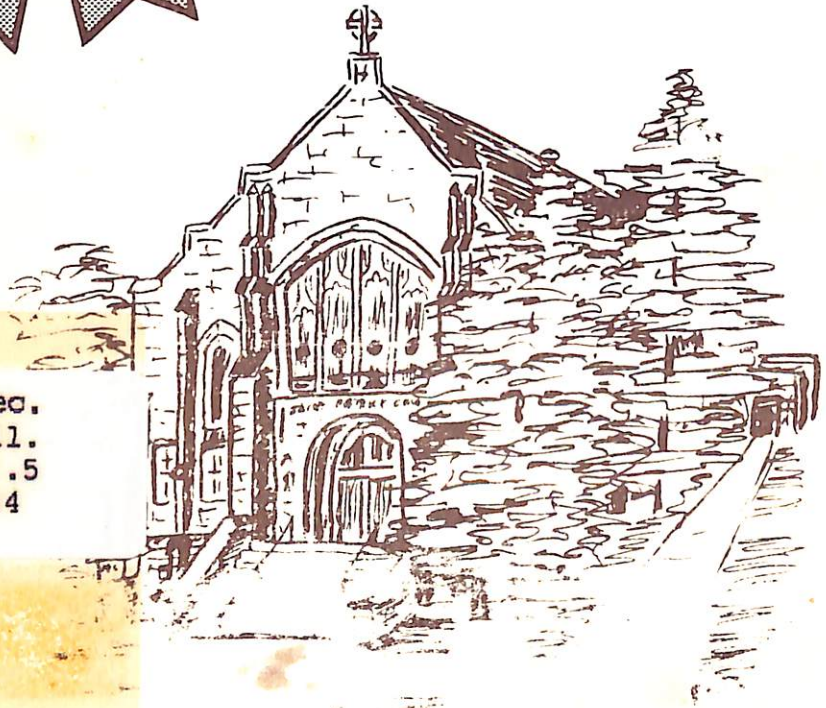


pipes

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We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this book could not have been possible.

Litho in U.S.A.



**BREAD AND BUTTER PICKLES**

Barbara Burg

- |                         |                     |                        |
|-------------------------|---------------------|------------------------|
| 4 qt. sliced cucumbers  | 1/3 c. salt         | 1 1/2 tsp. celery seed |
| 1 1/2 c. chopped onions | 2 trays ice cubes   | 2 Tbsp. mustard seed   |
| 2 large garlic cloves   | 4 1/2 c. sugar      | 3 c. white vinegar     |
|                         | 1 1/2 tsp. turmeric |                        |

Wash cucumbers thoroughly; drain. Add to them onions, garlic and salt; mix thoroughly. Cover with ice cubes; let stand 3 hours (continue immediately). Drain and remove garlic only. Combine sugar, spices and vinegar; heat to boiling. Add cucumber mixture and heat 5 minutes. Pack hot pickles into clean hot pint jars and adjust lids. Process in boiling water 5 minutes; start processing time as soon as water in canner returns to boiling. Remove and complete seals.

**GINGER SWEET PICKLES**

Mrs. Leo D. Muller

- |              |            |   |
|--------------|------------|---|
| 6 c. sugar   | 2 c. water | Tie pickling spices in bag with celery salt |
| 4 c. vinegar |            |   |

Slice pickles in enamel dish or crock; do not peel. Cover with water, 1 gal., 1 c. coarse pickle salt, enough to cover pickles. If it takes more than 1 gal. use more water and salt; put a weight on them so they stay under water. Let stand 4-5 days in this brine. Cover with towel, then rinse in cold water. Take 1 gal. cold water and 1 heaping Tbsp. powdered alum; let stand 2-3 hours; drain liquid off. Boil pickles in 1 gal. water and 1 Tbsp. ginger about 10 minutes. Can add few drops green food coloring to water if desired. Drain; rinse in cold water again. Put pickles in syrup; boil a few minutes. Put in jars and seal.

**JAR DILL PICKLES**

Lucille Casper

Select firm fresh cucumbers. Wash, blanch in boiling brine until they change color about 2 minutes. Remove from brine; pack in clean hot jars with 1 tsp. pickling salt per quart. Dill, garlic, hot pepper optional. Brine for blanch and clean brine same solution: 1 pt. vinegar and 2 pt. water. Cover cucumbers in jars with clean brine and seal. Brine for blanch can be used over and over.

**PEPPER RELISH**

Mrs. Margaret Kirchert

- |                  |                 |              |
|------------------|-----------------|--------------|
| 12 red peppers   | 12 large onions | 2 c. vinegar |
| 12 green peppers | 2 c. sugar      | 3 Tbsp. salt |

Chop peppers and onions; cover with boiling water and let stand 5 minutes, then drain. Add sugar, vinegar and salt. Boil mixture 5 minutes. Seal in sterilized jars. Hot!!

Write An Extra Recipe Here:



**APRICOT SALAD**

Catherine Goeser

- |   |  |  |
|---|--|--|
| 2 pkg. orange Jell-O                    | 1 large can apricots, drained and mashed | 10 marshmallows, cut fine, or use small ones |
| 2 c. boiling water                      | 1 large can pineapple tidbits, drained   |  |
| 2 c. pineapple and apricot juice, mixed |  |  |

Place in 8 1/2x11-inch pan in refrigerator.

- Topping:
- |   |                       |                    |
|---|-----------------------|--------------------|
| 1 c. pineapple and apricot juice, mixed | 1/2 c. sugar          | 1 beaten egg       |
|   | 2 heaping Tbsp. flour | 2 Tbsp. butter     |
|   |                       | 1 c. whipped cream |

Cook first 5 ingredients until thick; cool. Add whipped cream.

**CABBAGE LEMON SALAD**

Mrs. Willard Burns

- |                                   |                                    |                            |
|-----------------------------------|------------------------------------|----------------------------|
| 6 c. finely shredded cabbage      | 1 small green pepper, finely diced | 3/4 c. sugar               |
| 2 medium carrots, finely shredded | 3/4 c. salad oil                   | 1/4 tsp. mustard seed      |
| 1 small onion, finely grated      | 1/3 c. vinegar                     | 1 tsp. salt                |
|                                   | 1/3 c. water                       | 1 tsp. celery seed         |
|                                   |                                    | 1 3-oz. pkg. lemon gelatin |

Combine vegetables and pour oil over them; let stand while heating mixture of vinegar, water, sugar, mustard seed, salt and celery seed. When mixture boils add gelatin and stir until dissolved; cool. Pour over vegetables; mix well and let stand overnight in refrigerator. Salad keeps 2-3 weeks in tightly covered container. Makes about 10-12 servings.

**CABBAGE SLAW**

Donna Lapel

- |                |                     |              |
|----------------|---------------------|--------------|
| 1 head cabbage | 1 onion             | 1 tsp. salt  |
| 1 green pepper | 1 tsp. mustard seed | 1 c. vinegar |
| 2 carrots      | 1 tsp. celery seed  | 2 c. sugar   |

Grate first 4 ingredients together. Mix remaining 5 ingredients and pour over grated mixture. Refrigerate overnight.

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### CARROT SALAD

Lucile D. McClellan

- |   |                         |                    |
|---|-------------------------|--------------------|
| 2 lb. cooked cooled carrots, sliced thick; don't overcook | 1 green pepper, chopped | 1/4 c. salad oil   |
| 1 chopped onion   | 1 can tomato soup       | 2/3 c. vinegar     |
|   | 1 c. sugar              | 1 tsp. salt        |
|   |                         | 1 tsp. dry mustard |

Cook carrots but don't overcook; drain well and cool. Add chopped onion and chopped green pepper. Mix all other ingredients and bring to rolling boil 1 minute. Pour over vegetables; let set in covered casserole 24 hours before serving.

### CUCUMBER SALAD

Florence Ravlin

- |                      |                                      |   |
|----------------------|--------------------------------------|---|
| 2 pkg. lime Jell-O   | 1 c. mayonnaise                      | 2 red onion slices, chopped fine            |
| 2 c. hot water       | 2 cucumbers, peeled and chopped fine | Celery and green pepper, any amount desired |
| 1 c. pineapple juice |                                      |   |
| 1 c. water           |                                      |   |

Let Jell-O, juice and water set and start to congeal before adding vegetables. Put in 8x8-inch pan.

### FROZEN SLAW

Mrs. M. J. Ryan

- |                       |                         |                           |
|-----------------------|-------------------------|---------------------------|
| 1 medium head cabbage | 1 green pepper, chopped | 1 tsp. whole mustard seed |
| 1 grated carrot       | 1 tsp. salt             | 2 c. sugar                |
|                       | 1 c. vinegar            |                           |

Combine last 3 ingredients and boil 1 minute; let cool to lukewarm and put on cabbage, carrots and peppers; mix well. Put in containers including liquid; freeze.

### FRUIT JELL-O SALAD WITH TOPPING

Judy Cox

- |                           |  |                      |
|---------------------------|--|----------------------|
| 2 small pkg. lemon Jell-O | 1 20-oz. can crushed drained pineapple; save juice for topping | 2 Tbsp. flour        |
| 2 c. boiling water        |  | 1 c. pineapple juice |
| 2 c. 7-Up                 |  | 1 egg, beaten        |
| 1 c. small marshmallows   | Topping: 1/2 c. sugar  | 2 Tbsp. butter       |
| 2 large bananas, sliced   |  | 1 c. whipped cream   |

Dissolve Jell-O in water; combine remaining ingredients. Chill in square 9x13-inch pan until firm. Make topping and spread on top of Jell-O when it is set.

### GLAZED FRUIT SALAD

Ursula Foreman

- |  |                          |  |
|--|--------------------------|--|
| 1 20-oz. can pineapple tidbits or chunks | 1 can mandarin oranges   | 1 3-3/4 oz. pkg. vanilla instant pudding mix |
|  | 2-3 bananas              |  |
|  | 1/4 c. Cointreau liqueur |  |

Drain pineapple well; reserve juice. Drain mandarin oranges; discard juice. Mix pineapple juice and Cointreau in bowl; add dry pudding mix. Stir or use low speed of mixer until thick. Fold in pineapple, oranges and bananas. Chill. Serves 4-6.

### MAKE AHEAD FROZEN SALAD

Judy Cox

- |                     |                               |   |
|---------------------|-------------------------------|---|
| 2 c. sour cream     | 2 mashed bananas              | Small can crushed pineapple, well drained |
| 3/4 c. sugar        | 1/2 c. pecans                 | 4 Tbsp. chopped cherries                  |
| 2 Tbsp. lemon juice | 1/2 c. miniature marshmallows |   |

Mix all ingredients together; pour into ice cube tray and freeze.

### PINK HAWAIIAN SALAD

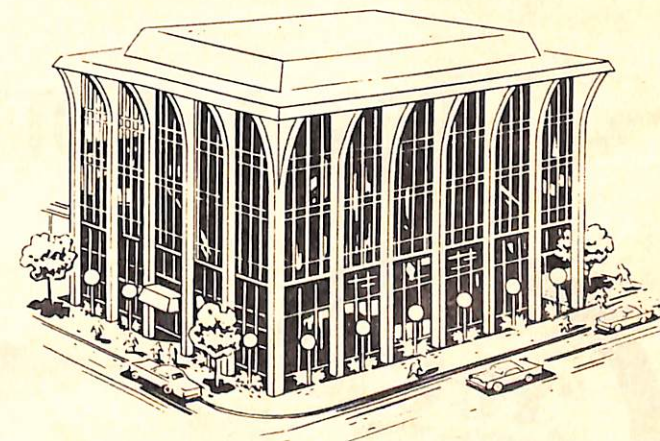
Barbara Binns

- |   |                           |   |
|---|---------------------------|---|
| 1 3-oz. grape Jell-O                      | 16 large marshmallows     | 1 8-oz. pkg. cream cheese softened with 1/4 c. milk |
| 1 13-oz. can crushed pineapple, undrained | 1 env. Dream Whip topping |   |

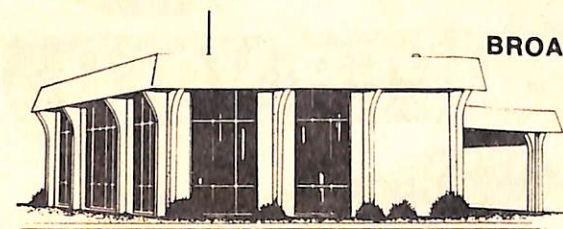
Combine pineapple, Jell-O and marshmallows; heat until melted; set aside to cool thoroughly. Combine cream cheese and milk. Prepare Dream Whip topping and add to cream cheese mixture. Fold in Jell-O and put into mold.

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SOUTH SHORE FRENCH DRESSING

Josephine Spoto

1 tsp. salt	1 tsp. chopped parsley	1/4 c. vinegar, cider
2 tsp. sugar	1/2 tsp. dry mustard	or wine
1 tsp. minced onion	1/4 tsp. paprika	1/2 c. salad oil
	1 clove garlic	

Mix dry ingredients; add vinegar and garlic. Slowly beat in oil using fork. When it thickens, it is done. Pour over lettuce or vegetable salads.

TACO SALAD

Virginia Brenneman

2 lb. hamburger	1 pkg. grated cheddar	Cherry tomatoes, green
1 can kidney beans	cheese	pepper, Tabasco
1 bottle Taco sauce	1 pkg. French dressing mix	sauce can be added
1 medium onion	1 large pkg. taco-flavored	if desired
2 heads lettuce	Doritos	

Brown hamburger; drain off fat. Add drained kidney beans; let simmer. Remove from heat; add taco sauce; let cool to room temperature. Cut up lettuce, tomatoes and onions; add cheese. Mix French dressing according to directions; toss these ingredients together. Fold in meat mixture. Just before serving, crush Doritos and add to salad. Serves 10-12.

TACO SALAD

Judy Cox

1 head lettuce, cut up	1/2 pkg. shredded cheddar	1 can drained kidney
1 lb. hamburger,	cheese	beans
cooked and drained	1 medium pkg. natural	1 16-oz. bottle Thousand
4 tomatoes, diced	Doritos chips crushed	Island dressing

Mix all ingredients together and serve. A meal in itself if served with bread sticks.

TACO SALAD

Mrs. Herman J. (Charlotte) Schwartz

1 lb. ground beef, browned	1/2 lb. cheddar cheese,	1 avocado, sliced
and drained	shredded	1 cucumber, peeled
1 can kidney beans,	1 head lettuce, broken	and chopped
washed and drained	in pieces	1 8-oz. bag Doritos,
1 can black olives,	1 tomato, chopped, or	crushed
drained and sliced	use cherry tomatoes	1 8-oz. Thousand
1 medium onion, chopped		Island dressing

When ground beef is cold, combine all ingredients and serve immediately. When possible I like to combine first 5 ingredients and let set in refrigerator. Be sure they are tightly covered. At last minute just add remaining ingredients.

TOMATO SOUP SALAD

Mrs. Lee Budatz

1 pkg. lemon Jell-O	1 c. chopped celery	1 Tbsp. lemon juice
1 Tbsp. Knox gelatine	1 Tbsp. minced onion	1 carton cottage
1 can tomato soup	1 c. mayonnaise	cheese

Dissolve gelatine in 1 Tbsp. cold water. Heat tomato soup and dissolve lemon Jell-O and gelatin in same. Add all other ingredients; cool.

VEGETABLE SALAD

Rose Marie Smith

1 can French green	2 c. cut celery	1/2 c. Wesson oil
beans, drained	1 small head cauliflower,	1 c. white vinegar
1 can peas, drained	broken	1 c. sugar
1 small bottle stuffed	1 green pepper, cut	1/2 tsp. paprika
olives, cut	1 c. carrot, sliced	1/2 tsp. garlic salt

Mix vegetables. Mix last 5 ingredients and pour over vegetables. Marinate over night. Keeps many days in refrigerator.

WATERGATE SALAD

Anita Amato

1 16-oz. can pineapple, chunk or crushed  
 1 pkg. instant pistachio pudding mix  
 1 c. marshmallows  
 1/2 c. chopped nuts  
 1 9-oz. tub Cool Whip

Mix pineapple with juice and pudding mix. Add marshmallows, nuts and fold in Cool Whip. Chill before serving.

WATERGATE SALAD

Mrs. Lee Bush

1 pkg. pistachio pudding mix  
 1 large carton Cool Whip  
 1 16-oz. can crushed pineapple with juice  
 1 c. chopped walnuts  
 1 1/2 c. miniature marshmallows

Mix all ingredients together and chill.

YONKERS DRESSING FOR LETTUCE SALAD

Judy Cox

3 Tbsp. grated or chopped onions  
 1/2 c. sugar  
 1 tsp. salt  
 1 tsp. paprika  
 1 tsp. celery seed  
 1/2 c. vinegar  
 1 c. Wesson oil

Put everything in blender and blend well.

YUMMY SALAD

Donna Vollstadt

1 pkg. lime Jell-O  
 1 pkg. lemon Jell-O  
 1 pt. boiling water  
 2 Tbsp. lemon juice  
 1 #2 can crushed pineapple  
 1 can condensed milk  
 1 c. salad dressing  
 1 box small curd cottage cheese  
 1 c. nuts, optional

Dissolve Jell-O in boiling water. Stir lemon juice into milk; add to Jell-O and mix well. Add remaining ingredients, mix and let stand in refrigerator until well set.

BAKED BEANS

Mrs. J. F. Wilcox, Jr.

1 #2 can beans  
 4 Tbsp. catsup  
 2 Tbsp. molasses  
 2 Tbsp. brown sugar

Chop 1 onion, 2 sticks celery and 1 green pepper; saute' in 2 Tbsp. bacon drippings until light brown, then add to above. Put bacon strips over top of casserole and bake 45 minutes at 350 degrees.

CHANTILLY POTATOES

Mary J. Pierson

Put mashed potatoes in greased casserole. Whip carton whipping cream fold on top. Grate cheese on top. Bake in 400-degree oven 10-15 minutes.

ESCALLOPED CABBAGE

Regina C. Oswald

3 c. cooked shredded cabbage  
 1/2 tsp. salt  
 1 1/2 c. milk  
 3 Tbsp. butter  
 3 Tbsp. flour  
 1/8 tsp. pepper  
 3/4 c. cheese, grated  
 Buttered bread crumbs

Cook cabbage 7-8 minutes in boiling salted water. While it is cooking prepare white sauce. Melt butter; add flour and seasonings, blending thoroughly. Stir in milk; cook until thickened. When cabbage is tender, drain well. Alternate layers of cabbage, grated cheese and warm white sauce in greased casserole; top with buttered crumbs. Bake in moderate 350-degree oven 20 minutes or until crumbs are browned. Serves 6.

HAWAIIAN BOOZE BAKED BEANS

Mary G. Meloy

1 lb. 2 oz. Campbell's Home Style pork & beans, 2 cans  
 1/2 c. Bourbon  
 1/2 tsp. dry mustard  
 1/2 tsp. liquid smoke  
 1/2 c. strong black coffee  
 1/2 c. brown sugar  
 1 #303 can pineapple chunks

Mix well and bake uncovered at 350 degrees till most liquid has gone. Sprinkle brown sugar and pineapple chunks over top and bake 1/2 hour more.

POTATO SUPREME

Mrs. L. E. Fox

6 medium potatoes  
 2 c. grated cheese  
 1/4 c. oleo  
 1 c. sour cream  
 1/3 c. finely chopped onion

Cook unpeeled potatoes in water; when cool peel and coarsely grate. Add cheese melted with oleo; stir in sour cream and chopped onion. Mix and put into 2-qt. casserole; sprinkle with paprika. Bake 30 minutes in 350-degree oven.

SOUR CREAM LIMA BEANS

Mrs. Gus von Rentzell

2 c. large Lima beans  
 1 can sour cream  
 2 Tbsp. brown sugar  
 2 Tbsp. white corn syrup  
 Enough half & half to cover

Cook Lima beans until done; drain a little liquid off. Add remaining ingredients and bake in 350-degree oven 1 hour.

SWEET POTATOES IN ORANGE SAUCE

Mrs. Lee Bush

1 c. orange juice  
 2 tsp. orange rind  
 1 Tbsp. cornstarch  
 3 Tbsp. butter  
 1/3 c. brown sugar  
 1/3 c. granulated sugar  
 Pinch salt  
 5-6 sweet potatoes

Boil sweet potatoes, cool, peel and slice. Combine other ingredients together; heat. Put sliced potatoes into casserole dish and pour sauce over them. Bake in 350-degree oven 30 minutes.

HOME CANNED TOMATO SOUP

Gene Menuey

7 qt. ripe tomatoes  
 2-3 medium onions  
 1/2 stalk celery  
 7 sprigs parsley  
 1 1/2 bay leaf  
 7 Tbsp. flour  
 7 Tbsp. butter or oleo  
 1 1/2 Tbsp. salt  
 1 tsp. pepper  
 4 Tbsp. sugar

Wash and cut up tomatoes. Chop onions, celery, parsley and bay leaf; add to tomatoes and cook until celery is tender, 30-45 minutes. Put through sieve or food mill. Rub flour and butter into smooth paste thinned with juice. Add boiling soup; stir to prevent scorching. Add salt, pepper and sugar. For smooth consistency, put through sieve again. Fill clean hot jars to within 1 inch of top, seal and process in hot water bath 15 minutes. Makes 4 qt.

MINESTRONE SOUP

Elaine Fenner

1/4 lb. bacon, chopped  
 1/4 lb. ham, chopped  
 1 onion, minced  
 1 1/2 qt. beef stock or bouillon  
 1 large fresh tomato, chopped  
 2 stalks celery, finely chopped  
 1/2 c. navy beans, soaked overnight  
 3/4 c. rice  
 1 1/2 tsp. salt or as desired  
 1/4 tsp. pepper  
 1/4 medium head cabbage, shredded  
 1 c. mixed peas and Lima beans, or 1 pkg. frozen mixed vegetables

Fry bacon, ham and onion until lightly brown; drain off all fat. Add to beef stock, tomato, celery, drained soaked beans; simmer 2 to 2 1/2 hours or until beans are tender. Add remaining ingredients and simmer about 30 minutes longer. Serve sprinkled with Parmesan cheese. Serves 6.

MINESTRONE SOUP

Rose Mary Kirby

1/4 c. olive oil  
 1 clove garlic, minced  
 1 c. chopped onion  
 1 c. chopped celery  
 4 Tbsp. parsley  
 1 small can tomato paste  
 1 1/2 lb. ground chuck  
 1 can beef broth  
 2 cubes bouillon  
 1/2 head cabbage chopped  
 2 medium carrots sliced  
 2 Tbsp. salt  
 1/4 tsp. pepper  
 1/8 tsp. sage  
 2-3 qt. water  
 1 qt. tomato juice  
 1 can red kidney beans  
 2 c. green beans drained  
 1 c. uncooked macaroni

Brown ground chuck and add first 5 ingredients; simmer 10 minutes. Add tomato paste, beef broth, bouillon, cabbage, carrots, salt, pepper, sage, water and tomato juice; simmer 1 hour. About 20 minutes before serving add kidney beans, green beans and uncooked macaroni. Can freeze half for another time. Makes about 8 1/2 qt.

VEGETABLE BEEF SOUP

Catherine Goeser

3-4 beef neck bones  
Small piece round steak,  
cut in small pieces  
4-5 c. water  
2 c. tomato juice  
1 medium onion, chopped

1 c. carrots, sliced  
1 c. celery and leaves  
1 c. diced potatoes  
1 lb. can tomatoes  
Seasonings:  
3 peppercorns  
1 Tbsp. salt

2 tsp. Worcest ershire  
sauce  
2 bay leaves tied in  
cheesecloth bag  
1/4 tsp. thyme  
1/4 tsp. marjoram

Sprinkle celery seed and chili powder. Brown meat pieces; simmer in salt water 2 hours. Add seasonings and vegetables; continue to simmer until done. Remove peppercorns and bay leaves.

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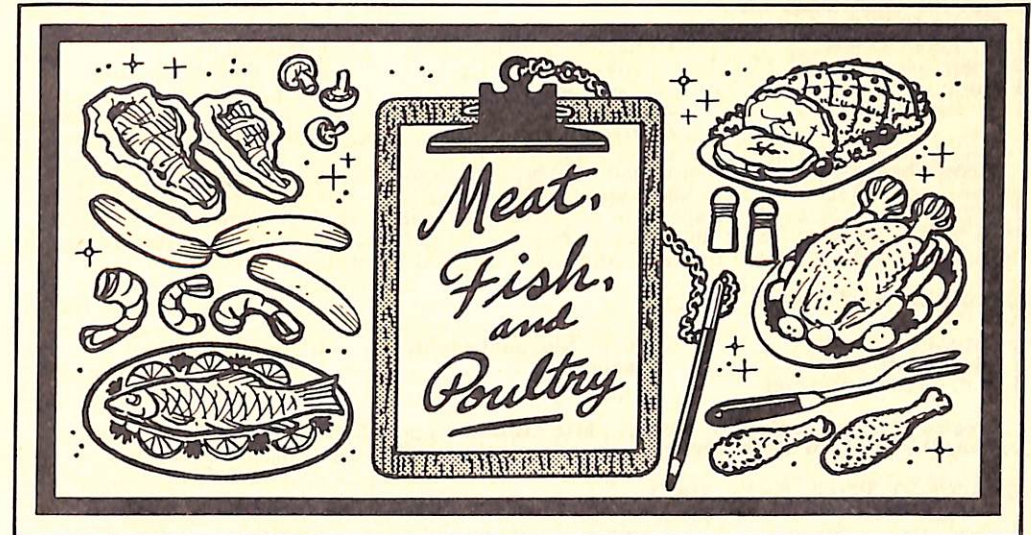
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**BARBECUED BEEF**

Barbara Burg

- |                        |                        |                        |
|------------------------|------------------------|------------------------|
| 4 lb. cooked roast     | 1 c. water             | 2 Tbsp. Worcestershire |
| 1 can tomato soup      | 1 medium onion chopped | 2 Tbsp. brown sugar    |
| 1 14-oz. bottle catsup | 4 bay leaves           | 1/2 tsp. mustard       |
|                        | 2 Tbsp. lemon juice    |                        |

Chop meat into small pieces in large pan; add all ingredients to it and simmer 2 hours. May need to add more water. Salt and pepper to taste. Freezes well. Serves 10-12.

**BEEF STROGANOFF**

Mary J. Pierson

- |                       |                         |                   |
|-----------------------|-------------------------|-------------------|
| 1 1/2 lb. ground beef | 2 Tbsp. tomato paste or | 2 1/2 c. water    |
| 1 pkg. dry onion soup | 3 Tbsp. tomato sauce    | 1/2 c. sour cream |
| 3 Tbsp. flour         |                         | 1 pkg. noodles    |

Brown meat; stir in soup, flour and tomato paste. Add water and simmer 10 minutes. Stir in sour cream. Serve over noodles. Note: I like to use Kluski noodles.

**BELGIAN BEER STEW**

Ursula Foreman

- |                           |                         |                     |
|---------------------------|-------------------------|---------------------|
| 1 1/2 lb. stew meat       | 1 can mushroom woup     | 1/4 tsp. pepper     |
| 4 small onions, quartered | 1 bay leaf              | 1 tsp. parsley      |
| 1 Tbsp. brown sugar       | 1 Tbsp. Kitchen Bouquet | 1 c. sliced carrots |
| 2 1/2 c. stale beer       | 1/2 tsp. basil          | 4 potatoes, cubed   |

Slowly fry some fat from stew meat to make browning oil. To this oil add brown sugar and brown meat and onions in this mixture. Add beer, soup and spices; simmer slowly 1 1/2 to 2 hours. When meat is tender, add carrots and potatoes and simmer 1/2 hour or until vegetables are tender. Serve with slices of sour dough bread.

**BISHOP DINGMAN'S FAVORITE LASAGNE**

Sr. Ghislaine Dumont

- |                  |                    |                  |
|------------------|--------------------|------------------|
| 3/4 c. hamburger | Pepper to taste    | 1 Tbsp. vinegar  |
| 1 onion, chopped | 2 cans tomato soup | 1/2 tsp. oregano |
| Salt to taste    | 1/2 can water      | Garlic powder    |

Brown hamburger and onion, salt and pepper; drain. Add soup, water, vinegar, oregano and garlic powder; simmer 1 hour. Cook noodles 20 minutes. Layer of noodles; layer cottage cheese; layer meat sauce; layer American cheese. Sprinkle with Parmesan cheese. Repeat each layer. Bake in 325-degree oven 1 hour.

CHINESE ONE-DISH MEAL

Regina C. Oswald

1 lb. ground beef	1 chicken bouillon cube,	1 can water
2 Tbsp. oleo	dissolved in 1 c.	1 can mushroom soup
1 medium onion, diced	boiling water	1/2 c. uncooked long grain
1 c. diced celery	2 Tbsp. soy sauce	rice, not quick cooking
	2 Tbsp. brown sugar	Crushed potato chips

Brown beef in oleo; add onion and celery, soy sauce and brown sugar. Simmer several minutes. Add soup and water; bring to boiling. Put into greased shallow 1 1/2x12-inch baking dish; sprinkle rice over top. Bake at 350 degrees 15 minutes, then stir. Top with chips and bake 45 minutes or until rice is tender. Mixture should be moist. If dry, pierce top here and there and add hot water. Serves 6.

CHOPPED SIRLOIN IN SAUCE

Connie Burns

6 chopped sirloin	1 Tbsp. Worcestershire	1 Tbsp. vinegar
1 can tomato soup	sauce	1 Tbsp. brown sugar
1/4 c. onion, chopped		2 Tbsp. butter

Brown chopped sirloin in butter. Mix all other ingredients together; put sirloin in casserole and pour sauce over. Cover and bake at 350 degrees 50-60 minutes.

CRESCENT ROLL BEEF BAKE

Cyndi Padilla

1 8-oz. pkg. crescent	1 small can steak and	1 8-10 oz. carton sour
dinner rolls	mushroom sauce	cream
1 1/4 lb. hamburger	4 oz. mushrooms	2 eggs
1/2 c. onion	Salt to taste	Paprika

Brown ham burger with onion, salt and pepper. Form crust in 8x11 or 12-inch pan with unbaked crescent rolls. Mix hamburger with steak and mushroom sauce; add mushrooms. Put meat mixture on top of crescent rolls. Mix sour cream and eggs until smooth; spread this over meat and sprinkle with paprika. Bake at 350 degrees 30-35 minutes.

EASY BEEF AND MACARONI DISH

Barbara Burg

1/2 to 1 lb. ground beef	1 c. uncooked macaroni	1 7-oz. can whole kernel
1/4 c. chopped onion or 1	1 can tomato soup	corn, undrained
Tbsp. instant onion	1 can water	1/2 tsp. chili powder
	1 Tbsp. brown sugar	

Brown onions and hamburger lightly together; drain off grease. Pour into casserole dish. Add all other ingredients and mix well. Bake covered at 350 degrees 35-45 minutes. Salt and pepper to taste. Serves 4-6.

ENCHILADA PIE

Mrs. Lee Bush

1 large onion	1 small can green chilies	1 can cream of chicken
1 lb. hamburger	1 can jalapenos with	soup
1 lb. grated cheddar	tomatoes	8 oz. milk
cheese		12 corn tortillas

Chop and cook onions in butter; add hamburger and brown. Heat chilies, jalapenos, soup and milk. Fry tortillas slightly and put in pan, layer with meat, cheese and chilies mixture, ending with cheese. Put into 13x9-inch casserole and bake in 350-degree oven 30 minutes.

FRANKFURTER AND SAUERKRAUT

Mrs. Lawrence Kuper

1 large can sauerkraut	1 large can whole tomatoes	1 c. brown sugar
1 can tomato soup	1 can applesauce	6 frankfurters

Pour boiling water over kraut in strainer; put in large pan and add rest of ingredients. Simmer 3 hours over low heat. Thirty minutes before serving add cut-up franks and heat. Serve piping hot.

FRENCH-STYLE PEPPER STEAKS

Connie Burns

2 to 2 1/2 lb. boneless	2 tsp. coarsely ground	1/4 c. butter or mar-
beef round steak,	pepper	garine
about 1/2-inch thick	1/2 c. brandy or beef broth	Salt

Trim excess fat from steaks and cut steaks into 6 pieces. With mallet pound each about 1/4-inch thick; sprinkle both sides with pepper and press firmly into meat with heel of hand. Brown butter in hot heavy skillet; do not burn. Add steaks and panfry quickly about 2 minutes on each side, or until well browned. Remove to hot platter. Add brandy or broth to skillet and heat, stirring to loosen pan drippings. Pour over meat and season lightly with salt. 6 servings.

GOLUBKI (Polish Meatballs)

Mrs. Joyce Szemplenski

1 head cabbage	1 small chopped onion	2 c. tomato juice or
1 1/2 lb. lean ground beef	1/2 c. dry oatmeal	stewed tomatoes
1 egg	1/4 c. canned milk	3-4 thin slices salt pork
1/4 c. catsup	Salt and pepper to taste	

Remove core of cabbage; steam in a little water until leaves are pliable. Mix together meat, egg, catsup, onions, oatmeal, salt, pepper and milk; form mixture into balls and wrap each in a cabbage leaf. Layer a covered casserole dish with cabbage leaves; place balls in pan. Add tomato juice and salt pork, cover with more leaves. Bake at 350 degrees about 1 1/2 hours. Remove any top leaves that are scorched.

LASAGNE

Mrs. Glen Frieze

1 lb. hamburger	1/2 c. Parmesan cheese	1 pkg. lasagne noodles
1 can tomato paste	2 tsp. salt	1/2 lb. ricotta cheese
1 qt. whole tomatoes	1/4 tsp. pepper	1/4 c. Parmesan cheese
1 clove garlic, mashed	1/2 tsp. oregano	1/2 lb. Mozzarella cheese
	3 Tbsp. parsley	

Cook noodles according to package directions. Brown meat; add tomatoes and other ingredients; simmer 1/2 hour. Put in flat 13x9x2-inch baking dish: thin layer meat sauce, layer noodles, layer Mozzarella cheese, layer ricotta cheese, layer meat sauce, layer Parmesan cheese. Repeat layers 2 through 6. Refrigerate overnight. Bake in 450-degree oven 20-30 minutes. Freezes well.

LIBURRITOS

Elizabeth (Lib) McCabe

1 lb. ground beef	2 #303 cans red beans,	2 finely chopped hot
1 tsp. salt	mashed	banana peppers

Combine beef and salt; brown over medium heat. Add mashed beans and banana peppers and simmer to blend flavors; more peppers may be added for hotter taste buds. Fill burrito or taco shells and serve. Have bowls of shredded lettuce, cheese, diced tomatoes and onions ready. Choose your own garnish. Nutritious, delicious, and economical.

MEAT LOAF

Janice Rau

2 lb. ground beef	1/2 c. carrots, grated	1/4 c. milk
2/3 c. corn flakes crushed	2 eggs, slightly beaten	1 1/2 tsp. salt
1/2 c. onion, chopped	1/4 c. catsup	1/4 tsp. pepper

Combine all ingredients. Shape into meat loaf and place on rack in open pan or roaster. Bake at 350 degrees 1 hour or more until done.

PARTY SLOPPY JOES

Mrs. R. J. (Mary) Wickham, Sr.

1/2 ground beef	1/2 lb. frankfurters	1/4 c. sweet pickle relish
1/4 c. chopped onion	3/4 c. barbecue sauce	Hamburger buns, split
	Process slice cheese	

Brown meat; drain. Add onion and cook well or until tender. Add frankfurters, barbecue sauce and relish. Cover; simmer 15 minutes. For each sandwich cover bottom half of bun with cheese slice, top with meat mixture. Serve with top half of bun. Makes 8. Very good toasted.

**PORK CHOPS AND DRESSING**

Connie Burns

6 pork chops	1/4 c. water	1/4 tsp. sage
1 can cream of mushroom soup	Salt and pepper to taste	1 medium onion, chopped
	1 1/2 c. chopped celery	1 3-oz. mushrooms
	3 c. croutons	

Brown pork chops in fat; place in baking pan. Add water to meat drippings, stirring to loosen brown particles. Add croutons, soup, mushrooms, celery, onion, salt, pepper and sage to drippings to form dressing. Place a mound of dressing on each chop and bake at 350 degrees 1 hour.

**RABBIT PIE**

Judy Cox

1 cleaned rabbit, cut up	1 medium onion	Salt, pepper and garlic
3 Tbsp. onion	Left-over peas or green beans	salt to taste
3-5 potatoes, diced	1 Tbsp. Kitchen Bouquet	Biscuits
3 carrots		

Cover rabbit with water; add minced onion. Bring to boil and cook slowly until rabbit will come off bones. Put in Pyrex or 9x13-inch serving pan. Use rabbit liquid for liquid in pie. Dice potatoes, carrots and onion in pan; add any left-overs. Season to taste with salt, pepper and garlic salt. Bake at 300 degrees until vegetables are tender. Half an hour before serving put biscuits on top and bake at 400 degrees until biscuits are browned.

**SPAGHETTI ORIENTAL**

Barbara Binns

1 lb. ground beef	1 can fancy Chinese vegetables	1 can tomato soup
1/2 tsp. onion	1 1/2 Tbsp. salt	1/2 c. cold water
3/4 c. chopped celery		1/2 lb. spaghetti

Brown meat in fat. Add chopped onion, celery, drained Chinese vegetables and salt. Cook gently about 10 minutes. Add tomato soup and water; combine with cooked spaghetti. Bake in greased casserole 25 minutes in 350-degree oven. Top with grated cheese about 10 minutes and bake.

**STUFFED PEPPER**

Judy Cox

6-7 uniform size green peppers	1/4 c. uncooked rice	1 can tomato soup
1 lb. hamburger	Salt and pepper to taste	1 can tomato paste
1 large onion	2-3 carrots	Any left-over corn, green beans or peas
	4-5 potatoes	
	1 large can tomato juice	

Wash and cut off tops and carefully remove seeds and membrane from peppers; run hot water in sink and let them stay in it 5 minutes. This helps keep them from being so crisp and splitting when stuffed. Mix hamburger, egg, rice, salt and pepper to taste and stuff peppers. Stand upright in Dutch oven. Slice carrots and potatoes and place around peppers. Pour tomato juice, soup and paste together and place around everything. Bring to boil, then simmer slowly until done.

**TEXAS HASH**

Mrs. Lee Bush

1 lb. hamburger	1 lb. can corn	1 can tomato soup
1 onion, chopped	1 lb. can kidney beans	1 can mushrooms

Brown hamburger and onions; add remaining ingredients and simmer for flavors to blend and serve.

**SALMON LOAF**

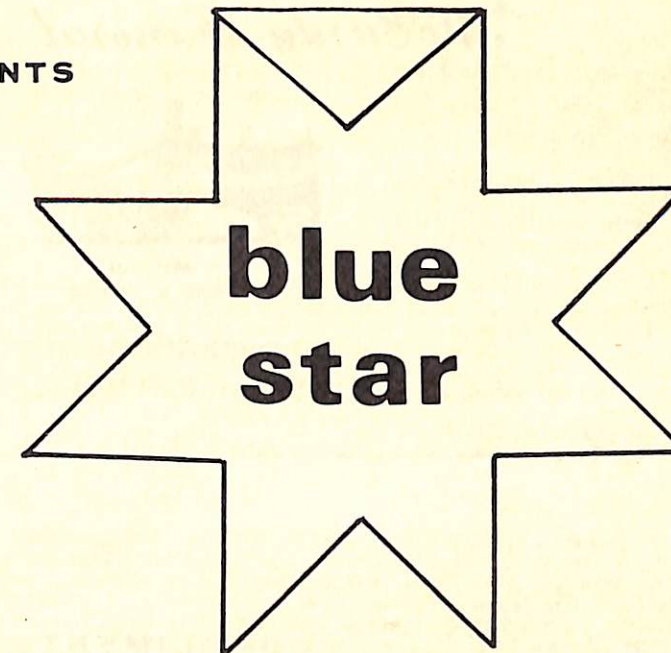
Judy Cox

1 can salmon, boned	Cracker crumbs to form a loaf	Tomato puree or soup
2 eggs	Salt and pepper to taste	Flour
1 c. milk		2 Tbsp. butter

Combine boned salmon, eggs, milk and crumbs to form loaf. Add salt and pepper to taste. Mix all together and form into loaf. Place in greased meat loaf size pan; bake at 350 degrees 30-45 minutes. To juice from around salmon add tomato puree or soup; thicken with flour added to butter; salt and pepper to taste. Serve hot over salmon loaf.

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## CHICKEN A LA KING

1 Tbsp. butter  
1 Tbsp. flour

Dash pepper  
1/4 tsp. salt  
1/2 tsp. paprika

Mrs. Leo D. Muller

1 c. milk  
1 c. chicken

Melt butter in double boiler; add remaining ingredients except chicken. Add milk gradually, stirring until thickens; cook 15 minutes.

## CHICKEN AND HAM ROLL-UPS

Magdalena Hodapp

3 whole chicken breasts,  
split, skinned, boned,  
about 1 1/2 lb. bone-  
less

6 slices boiled ham,  
6 oz.  
2 Tbsp. butter or mar-  
garine

1 can cream of chicken  
soup  
1/4 c. chablis or other  
dry white wine

Place chicken between 2 sheets waxed paper; flatten with flat side of knife. Top each with slice of ham, roll up and secure with toothpicks. In skillet brown roll-ups in butter. Stir in soup and wine cover. Cook over low heat 20 minutes or until done. Stir occasionally. Serve with asparagus and lemon slices if desired. Serves 6.

## CHICKEN SQUARES WITH MUSHROOM SAUCE

Mrs. Harold Speer

1 5-lb. chicken  
6 c. boiling water  
2 c. soft bread crumbs  
1 c. cooked rice

1 1/2 tsp. salt  
1/4 c. chopped pimentos  
1/2 c. butter  
4 eggs, well beaten

3 c. chicken broth; add  
milk if short 5 c.  
in all  
Paprika

Cut chicken and cook in boiling water, slightly salted, until tender. Lift pieces from broth and measure broth; there must be 5 c., if not add milk. Remove chicken from bones and dice coarsely; combine with bread crumbs, rice, salt, pimento and add butter. Combine thoroughly. Combine 3 c. cooled broth and eggs; add to chicken mixture and blend. Place in well oiled 9x13-inch pan; sprinkle with paprika. Bake in moderate 350-degree oven 1 hour or until custard is firm. An hour usually just right. Let stand 5-10 minutes, then cut into squares. Serve hot with mushroom sauce spooned over each square.

Sauce:  
1/4 c. butter  
1/2 c. sifted flour

2 c. broth  
1/4 c. thin cream

12 oz. can mushrooms,  
diced and drained  
Salt and pepper to taste

Melt butter over low heat; gradually add flour, stirring constantly. Add chicken broth and keep stirring. Add cream and mushrooms; cook over slow heat until slightly thickened. Spoon over squares.

## CHICKEN SUPREME

Barbara Burg

8 pieces chicken  
2 boxes frozen broccoli  
spears partly thawed

1/4 c. margarine  
2 cans cream of mush-  
room soup

1 c. mayonnaise  
1/4 c. grated sharp  
cheddar cheese

Brown chicken lightly in margarine; place spears in 13x9-inch pan. Place chicken and margarine over spears. Combine soup and mayonnaise; pour over chicken and top with cheese. Bake at 325 degrees 1 hour or until chicken is tender and brown.

## NO-PEEK CHICKEN

Mrs. Carolyn Stephens

1 1/2 c. Minute Rice  
1 can cream chicken soup

1 can cream of mushroom  
soup

Pieces of chicken  
1 pkg. dried onion soup

Line pan with foil. Mix rice with chicken and mushroom soup; spread into pan. Lay desired pieces of chicken over rice mixture; sprinkle contents of onion soup over chicken. Cover securely with heavy-duty foil and bake in 350-degree oven 2 1/2 hours with no peeking.

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PHEASANT CONTINENTALE

Judy Cox

- |                |                               |                         |
|----------------|-------------------------------|-------------------------|
| 1 pheasant     | 1 medium onion, finely minced | 1/2 c. white table wine |
| 1/4 c. butter  | Salt to taste                 | 1/2 c. sour cream       |
| 1/4 tsp. thyme | 1/2 c. chicken broth          | 2 Tbsp. flour           |

Disjoint pheasant and brown on all sides in butter; transfer to baking dish with tight fitting cover. Cook onion in drippings, adding more butter if necessary; add thyme and about 1/2 tsp. salt. Sprinkle flour over onion; blend. Add chicken stock, wine and stir until smooth and thickened. Add additional salt to taste; pour over browned pieces of pheasant. Cover and bake at 350 degrees about 1 hour or until fork tender.

SAUTEED QUAIL

Judy Cox

- |                       |               |                 |
|-----------------------|---------------|-----------------|
| 4 ready-to-cook quail | 1/3 c. onion  | 1/8 tsp. pepper |
| 1/4 c. butter         | 1/2 tsp. salt | 1/3 c. sherry   |

Rinse quail well; pat dry with paper towel. Melt butter in large skillet; saute' quail until nicely browned, about 10 minutes. Add onion; cook, stirring occasionally until tender, about 5 minutes. Add salt, pepper and sherry, mixing well. Bring to boil, reduce heat and simmer covered 20 minutes or until quail is tender.

SAVORY CRUST CHICKEN BAKE

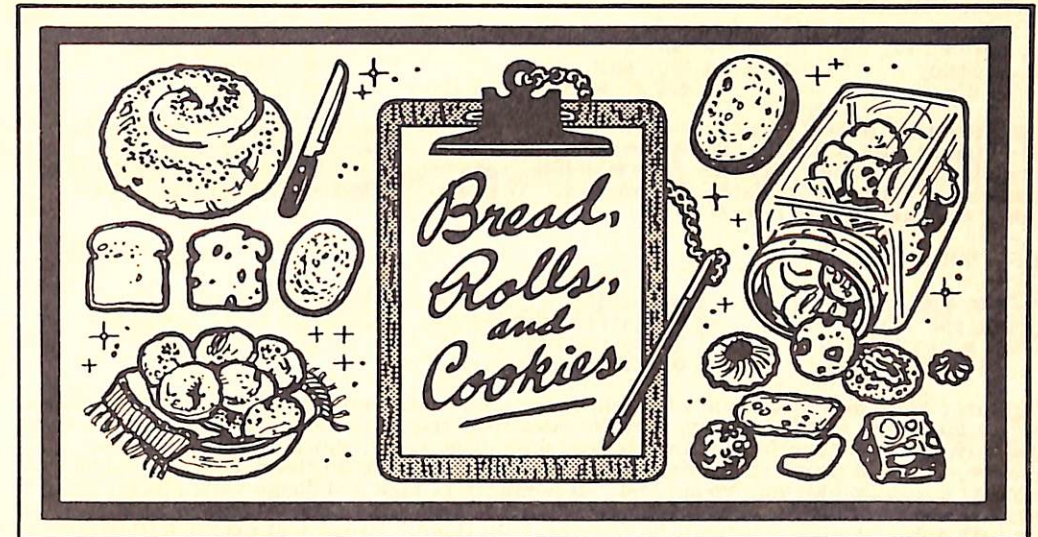
Anita L. Amato

- |   |                             |   |
|---|-----------------------------|---|
| 1/2 c. butter or margarine                      | 1/2 tsp. thyme or sage      | 1/2 c. chopped red pepper                 |
| 1 c. dairy sour cream                           | Filling:                    | 2 c. cubed chicken, turkey or roast beef  |
| 1 egg   | 1/2 c. chopped carrot       | 1 10-oz. can condensed cream chicken soup |
| 1 c. all-purpose flour                          | 1/2 c. chopped onion        | 1/2 c. drained mushroom pieces            |
| 1/2 tsp. salt                                   | 1/2 c. chopped green pepper |   |
| 1 tsp. baking powder                            | 2 Tbsp. butter              |   |
| 1/2 to 1 c. shredded American or cheddar cheese |                             |   |

In small mixing bowl combine butter, sour cream and egg; beat at medium speed until smooth. Add flour, salt, baking powder and sage; blend at low speed until thoroughly combined. Spread evenly in either 9-inch pie plate or 12x8-inch pan. Bring batter up sides of pan.

In large skillet saute' carrots, onion and pepper in butter until tender. Remove from heat; add chicken, undiluted soup and drained mushrooms. Pour over batter; sprinkle with cheese. Bake at 400 degrees 25-30 minutes. Let stand 10 minutes before serving.

Write An Extra Recipe Here:



APRICOT NUT LOAF

Patricia R. Murphy

- |                   |                             |                                    |
|-------------------|-----------------------------|------------------------------------|
| 1 c. sugar        | 1 tsp. shredded orange peel | 1 tsp. salt                        |
| 1/4 c. shortening | 3/4 c. orange juice         | 1 c. finely chopped dried apricots |
| 1 egg             | 3 c. sifted flour           | 1/2 c. English walnuts             |
| 3/4 c. milk       | 3 1/2 tsp. baking powder    |                                    |

Cream sugar and shortening; beat in egg. Blend in milk, orange peel and juice. Add sifted dry ingredients; stir in apricots and nuts. Pour into greased 9x5x3-inch loaf pan. Bake at 350 degrees 65-70 minutes. Cool and remove from pan. Wrap in foil and store overnight before serving.

BANANA BREAD

Mrs. Hugh (Lottie) Finerty

- |               |                   |                      |
|---------------|-------------------|----------------------|
| 2 c. flour    | 1 c. sugar        | 2 eggs               |
| 1/3 tsp. salt | 1/2 c. shortening | 1/2 c. milk          |
| 1 tsp. soda   |                   | 3 large ripe bananas |

Sift together flour, salt and soda. Cream sugar and shortening; add eggs one at a time. Alternate with flour mixture. Mash bananas. Bake in 2 buttered loaf pans 1 hour at 350 degrees.

CORN BREAD

Lucille Casper

- |                       |               |                           |
|-----------------------|---------------|---------------------------|
| Mix and sift together | 1/3 c. sugar  | Add 1 egg well beaten     |
| 3/4 c. cornmeal       | 1 c. flour    | 1 c. milk                 |
| 3 tsp. baking powder  | 3/4 tsp. salt | 2 Tbsp. shortening melted |

Bake in shallow buttered 8x8-inch pan 20 minutes in 450-degree oven.

DATE AND NUT BREAD

Mrs. Lee Budatz

- |                        |                    |                      |
|------------------------|--------------------|----------------------|
| 1/2 c. dates           | 1 c. sugar         | 1 tsp. baking powder |
| 1 tsp. soda            | 1 egg, well beaten | 1/2 tsp. salt        |
| 1 rounded Tbsp. butter | 2 c. flour         | 1 tsp. vanilla       |
| 1 c. boiling water     |                    | 1/2 c. nut meats     |

Combine first 4 ingredients; let cool. Add remainder. Put in baking dish and let stand 15 minutes before baking in 350-degree oven approximately 45 minutes.

**HEALTH BREAD**

Elaine Fenner

2 c. buttermilk	2 tsp. soda	1/2 c. wheat germ
1/2 c. honey	1 tsp. salt	1 c. white flour
1/4 c. molasses	1 1/2 c. whole wheat flour	1/4 c. raisins

Mix together first 5 ingredients. In another bowl combine flours and wheat germ; add to buttermilk mixture. Stir in raisins. Pour into 9x5x3-inch loaf pan or two 7x3x2-inch loaf pans. Preheat oven to 400 degrees, then turn back to 350 degrees. Bake single loaf approximately 50 minutes. Test with toothpick. Wait 1 day before slicing or toasting this bread.

**IRISH SODA BREAD**

Mary C. Meloy

4 1/4 to 4 1/2 c. all-purpose flour	1 tsp. salt	2 c. buttermilk
4 tsp. baking powder	3 Tbsp. granulated sugar	Butter
1/2 tsp. baking soda	1 Tbsp. caraway seeds	Sugar
	1 c. dark seedless raisins	

In large bowl mix 4 c. flour with baking powder, soda, salt, sugar and caraway seed. Add raisins; mix in with fingers to make sure they are separated. Add buttermilk; mix with fork until mixture forms dough. Sprinkle about 1/4 c. more flour on board or counter, turn out dough and knead about 5 minutes, working in flour from board and forming dough into smooth round loaf. If humidity is high and dough very sticky, you may need to add another 1/4 c. flour. Grease 9-inch black cast-iron skillet or cake pan with solid vegetable shortening and dust with flour. Press loaf evenly into pan; cut 1/2-inch deep cross in top. Bake 1 1/4 hour or until bread sounds hollow when rapped on bottom. Remove to wire rack and rub top with butter and sprinkle with sugar. Let bread cool completely before slicing; it tastes even better next day. Makes 1 large loaf. I use moderate 350-degree oven as no temperature was ever given with recipe.

**JACKIE'S APPLESAUCE BREAD**

Mrs. Roger Fustos

1 c. sugar	2 c. flour	3/4 c. pecans
1 c. applesauce	1 tsp. baking soda	Topping:
1/3 c. oil	1/2 tsp. baking powder	1/4 c. brown sugar
2 eggs	1/2 tsp. cinnamon	1/2 tsp. cinnamon
2 Tbsp. milk	1/4 tsp. salt	1/4 c. chopped pecans
	1/4 tsp. nutmeg	

Mix all ingredients well. Pour into greased loaf pan; sprinkle topping over batter. Bake at 350 degrees 1 hour. When half done lay piece of foil over pan so topping doesn't burn.

**MONKEY BREAD**

Mrs. Ross Leggio

4 rolls refrigerated biscuits	3/4 c. margarine	1/2 c. brown sugar
	1/2 c. white sugar	Nuts, optional

Cut each biscuit into 4 sections. Roll each in mixture of sugar and cinnamon; drop in buttered angel food or Bundt pan. Cook margarine and sugars until melted, then pour over biscuits. Bake until done in 375-degree oven.

**POTATO REFRIGERATOR BREAD**

Peg Eckrich

1 pkg. yeast	1 1/2 tsp. salt	2 eggs
1 1/2 c. warm water	2/3 c. shortening	1 c. mashed potatoes
2/3 c. sugar		7 to 7 1/2 c. flour

Dissolve yeast in water; stir in sugar, salt, shortening, eggs, potatoes and 4 c. flour. Beat until smooth. Add rest of flour gradually. Turn onto board and knead until smooth and elastic, about 5 minutes. Place in greased bowl, cover and refrigerate at least 8 hours. May be kept up to 5 days in refrigerator. Punch down, form into rolls or bread loaves. Makes 2 loaves. Let rise 1 1/2 hours. Bake rolls 15-25 minutes in 400-degree oven. Brush with butter. Also can make into sweet rolls.

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## ZUCCHINI NUT BREAD

Magdalena T. Hodapp

3 c. zucchini, peel and remove seeds, grate	3 c. flour	3 tsp. cinnamon
2 c. sugar	1 tsp. baking powder	3 tsp. vanilla
3 eggs	1 tsp. soda	1 c. nuts
1 c. oil	1 tsp. salt	1 c. dates
		1 c. raisins

Beat eggs until foamy; add sugar and beat until it is dissolved. Add vanilla. Mix baking powder, soda and cinnamon with flour; add to egg mixture with oil. Add zucchini and nuts and fruit. Bake in 2 large loaf or 3 small pans for 45-60 minutes at 350 degrees.

## ALL BRAN MUFFINS

Mrs. Ben J. Kuhn

1 c. shortening	2 c. 100% bran or 40% Bran Flakes	5 tsp. soda
3 c. sugar	5 c. flour	5 tsp. salt
2 c. boiling water		4 c. All-Bran
4 eggs		1 qt. buttermilk

Cream shortening and sugar; add boiling water and Bran Flakes. Blend eggs. Add alternately flour, soda, salt, all bran and buttermilk; let dough stand overnight. Bake in 400-degree oven 15-20 minutes. Keep remaining dough in covered jars in refrigerator up to 6 weeks.

## BRAN MUFFINS

Mrs. Robert W. Lookabill

1 c. boiling water	2 eggs	1 tsp. baking powder
1 c. Nabisco 100% Bran	2 c. buttermilk	1/2 tsp. salt
1/2 c. shortening	2 1/2 c. flour	1 tsp. vanilla
1 1/2 c. sugar	2 1/2 tsp. baking soda	2 c. Kellogg's All-Bran

Pour boiling water over Nabisco bran; let stand. Place shortening and sugar in bowl; cream 2 minutes. Add eggs; continue mixing 1/2 minute. Add buttermilk; continue mixing until well blended. Sift together dry ingredients; gradually add to sugar mixture; beat well. Add vanilla, All-Bran and soaked 100% Bran. Continue mixing until all ingredients are well blended. Store in tightly covered jars or plastic containers in refrigerator. Bake in greased muffin tins at 400 degrees 20 minutes. This makes about 2 1/4 qt. and will keep 6 weeks in refrigerator. 2 1/2 doz. muffins.

## BUTTERMILK BISCUITS

Helen Casper

2 1/2 c. flour	4 Tbsp. solid shortening	1/2 tsp. baking soda
1 c. buttermilk		2 tsp. baking powder

Combine flour, salt, soda and baking powder; add shortening and mix until coarse. Add buttermilk; make into dough. Put on well-floured board, knead just enough so dough is easy to handle. Roll or pat into 1/2-inch thickness; cut and bake 10 minutes in hot oven, 450-500 degrees. Oven must be hot or biscuits will spread outward rather than rise.

## CINNAMON ROLLS

Mrs. Naomi Jennings

1 c. warm water	2 sticks oleo	Filling:
3 pkg. dry yeast	4 beaten eggs	2 c. sugar
1 c. scalded milk	9-10 c. flour	2 eggs
1 c. sugar	1 1/2 tsp. salt	1 stick oleo
		2 tsp. cinnamon

Scald milk; stir in sugar, salt and oleo or butter. Cool to lukewarm. Measure warm water into large warm bowl; sprinkle in yeast, stir until dissolved. Stir in lukewarm mixture eggs and 3 c. flour; beat until smooth. Add enough flour to make soft dough. Turn onto floured board; knead until smooth. Place in greased bowl and let rise until doubled. Place on floured board; roll roll. Cover or spread with filling, roll up and cut into rolls. Place in greased pans to rise. Bake in 350-degree oven until done, about 15-20 minutes. Large amount of rolls.

## DANISH PUFF

Carol Rath

1 c. sifted flour	1/2 c. butter	1 tsp. almond flavoring
1/2 c. butter	1 c. water	1 c. sifted flour
2 Tbsp. water		3 eggs

Heat oven to 350 degrees. Measure first c. flour into bowl; cut in butter. Sprinkle with 2 Tbsp. water; mix with fork. Round into ball and divide in half. Pat dough with hands into 2 long strips 12x3-inches. Strips should be 3-inches apart on greased baking sheet. Mix second amount butter and water; bring to rolling boil. Add almond flavoring; remove from heat. Stir in flour immediately to keep from lumping. When smooth and thick add one egg at a time, beating until smooth. Divide in half and spread half evenly over each piece of pastry. Bake about 1 hour until top is crisp and nicely browned. Frost with confectioners' frosting and sprinkle with chopped nuts.

## DINNER ROLLS

Mrs. Jim (Mary Alice) Wickham

2 pkg. active dry yeast	2 c. milk, scalded	1 tsp. salt
1 Tbsp. sugar	1/2 c. butter or margarine	2 eggs, well beaten
1/2 c. warm, not hot, water	3/4 c. sugar	7-8 c. flour, sifted

Combine first 3 ingredients in large bowl. Scald milk; add margarine or butter and 3/4 c. sugar and salt; cool to lukewarm. Add eggs and 3 1/2 c. flour. Beat thoroughly; add dissolved yeast mixture. Beat 5 minutes. Let batter rise in warm place free of drafts, then mix in remaining flour, stirring by hand until dough is light. Knead a few minutes until dough is smooth and light. Brush with shortening; cover and let set in warm place until double in bulk. Knead down; let rise again, again brushing on shortening. When double in bulk, again punch down and make into rolls. Before forming into rolls rub palms good with shortening and place rolls in greased pan. Let rise until double in bulk again. Bake in 375-degree oven 15-20 minutes until golden brown. 3 1/2 doz. rolls.

## PECAN ROLL

Barbara Burg

1 c. chopped pecans	1/3 c. light corn syrup	1 lb. box or 4 1/2 c. confectioners' sugar
1/3 c. margarine	1 tsp. maple flavoring	
	1/2 tsp. salt	

Mix together margarine, syrup, flavoring and salt; blend well. Add sugar all at once; mix thoroughly. Knead on waxed paper until smooth-looking, about 3-5 minutes. Shape into 2 rolls; brush with additional syrup and roll in chopped nuts until covered. Wrap and chill. Slice into pieces and serve. Makes about 1 1/2 lb.

## SIX WEEK BRAN MUFFINS

Mrs. J. F. Wilcox, Jr.

Boil 1 c. water with 1 c. All Bran and 1/2 c. Wesson oil; cool to lukewarm. Beat together 1 1/2 c. sugar and 2 eggs; add alternately 2 c. buttermilk with 2 1/2 c. flour sifted with 2 1/2 tsp. baking soda and 1/2 tsp. salt. Then add 2 c. All Bran and 1/2 c. nuts if desired. Add boiled mixture. Bake at 350 degrees 20-25 minutes. Keep covered in refrigerator up to 6 weeks.

## SPOON ROLLS

Mrs. Willard Burns

1 pkg. quick yeast	1/3 c. shortening	1/2 c. cold water
1/4 c. warm water	1/4 c. sugar	1 egg
3/4 c. milk	1 tsp. salt	3 1/2 c. flour

Dissolve yeast in warm water in mixing bowl; add milk, scalded and cooled. Add melted shortening, sugar, salt and cold water. Blend in egg; add flour. Mix well with spoon; let rise until double. Stir down; spoon into greased muffin tins, filling about half full. Let rise 45 minutes in warm place. Batter will be thin. Bake 20 minutes at 400 degrees.

## SWEET MILK BISCUITS

Lucille Casper

Sift together:	1/2 tsp. salt	3 Tbsp. shortening
2 c. flour	3 tsp. baking powder	3/4 c. sweet milk

Follow directions as for buttermilk biscuits. Same oven temperature, 450-500 degrees.

## SWEETER MUFFINS WITH NUT TOPPING

Theresa Marie McCabe

1 egg	1/2 c. sugar	1/4 c. brown sugar, packed
1/2 c. milk	2 tsp. baking powder	1/4 c. broken nuts
1/4 c. vegetable oil	1/2 tsp. salt	1/4 tsp. cinnamon
1 1/2 c. flour	Nut Crunch Topping:	

Measure flour by dip-level-pour method. Mix dry ingredients together. Beat egg with fork. Stir in milk and oil. Add wet ingredients to dry; stir just enough to moisten flour. Batter should be lumpy; do not overmix. Fill muffin cups 2/3 full. Use greased muffin pan. Mix topping ingredients; spread on top of muffins. Bake in 350-degree oven 20-25 minutes or until golden brown. Muffins will have a gently rounded and pebbled top. 12 medium muffins.

## APPLESAUCE DROP COOKIES

Lucille Casper

3/4 c. shortening	1 tsp. baking soda	1/2 tsp. nutmeg
1 c. sugar	1/4 tsp. salt	1 c. thick sweetened applesauce
1 egg	1 tsp. cinnamon	1/2 c. seedless raisins
1 3/4 c. sifted flour	1/2 tsp. cloves	1 c. corn flakes crushed
1/2 tsp. baking powder		

Cream together shortening and sugar until light and fluffy; add egg and beat well. Sift flour, spices, soda, baking powder and salt together; add to creamed mixture alternately with applesauce; mix well. Add raisins and corn flakes; mix thoroughly. Drop by teaspoonfuls onto cookie sheet about 2 inches apart. Bake at 375 degrees 10 minutes. 5 1/2 doz.

## BANANA COOKIES

Helen Casper

1/2 c. shortening	2 eggs, well beaten	2 c. flour
3/4 c. banana pulp	1 1/2 tsp. baking powder	1/2 tsp. salt
1 c. sugar	1/4 tsp. soda	1/4 c. nutmeats
	1 tsp. vanilla	

Cream sugar and shortening until light and fluffy; stir in well-beaten eggs and vanilla. Resift flour with baking powder, salt and soda; add alternately with banana pulp. Drop by spoonfuls onto baking sheet. Bake at 400 degrees 12 minutes. These do not turn dark.

## BOSTON COOKIES

Helen Casper

1 c. flour	1/4 tsp. cinnamon	1 egg, well beaten
1/4 tsp. baking soda	1/4 c. butter or margarine	1/3 c. nutmeats
Few grains salt		1/3 c. raisins, chopped
	1/2 c. sugar	

Sift together first 4 ingredients. Cream together butter and sugar; add egg and mix well. Stir in half flour; add nutmeats and raisins. Add rest of flour. Drop by teaspoonfuls onto cookie sheet. Bake 10-12 minutes at 350 degrees.

## BUTTER COOKIES

Mrs. Herman J. (Charlotte) Schwarte

1 c. butter or margarine	3 egg yolks	1 tsp. soda
1 1/2 c. sugar	2 c. flour	1 tsp. vanilla
	1 tsp. cream of tartar	

Cream butter and sugar together; add egg yolks. To this mixture add vanilla, then add dry ingredients. Drop by teaspoonfuls onto greased cookie sheet and bake at 325 degrees approximately 12 minutes. Do not brown this cookie.

## CHOCOLATE MARSHMALLOW COOKIES

Mrs. Edwin (Gloria) Clark

1 3/4 c. flour	1/2 c. shortening	1/2 c. milk
1/2 tsp. soda	1 c. sugar	1/2 c. nuts
1/2 tsp. salt	1 egg	24 marshmallows, halved
1/2 c. cocoa	1 tsp. vanilla	

Grease cookie sheet. Bake 8 minutes at 370 degrees, then press halved marshmallow cut side down in cookie and return to oven 4 minutes.

### CHOCOLATE REFRIGERATOR COOKIES

Lucille Casper

1 c. margarine	2 Tbsp. milk	2 1/2 c. flour
1 3-oz. pkg. Philadelphia cream cheese	1/2 tsp. vanilla	1 1/2 tsp. baking powder
1 egg, well beaten	2 1-oz. sq. chocolate, melted	1/2 tsp. salt
		1 c. walnuts, chopped

Mix in order given. Shape into long rolls and chill. Slice about 1/4-inch thick and bake 12-15 minutes in 350-degree oven.

### CHRISTMAS COOKIES

Mrs. Dale Friesen

4 eggs	1 tsp. cinnamon	Icing:
2 c. flour	1/2 c. nuts	1 Tbsp. butter, melted
2 c. brown sugar	2 tsp. baking powder	2 Tbsp. orange juice
1/4 tsp. salt	1 c. shredded gumdrops or orange slices	Sufficient amount powdered sugar
1 Tbsp. water		

Beat eggs with rotary beater; add sugar and mix. Add water. Sift flour and dry ingredients; mix. Add gumdrops and nuts. Spread thin in well-greased floured cookie sheet. Bake at 350 degrees 30 minutes; ice when cooled. For variation, use chocolate chips, raisins or coconut for gumdrops.

### COCONUT REFRIGERATOR COOKIE

Mrs. Lawrence Kuper

1 c. brown sugar	2 eggs	3 c. oatmeal
1 c. white sugar	1 1/2 c. flour	1 1/2 c. coconut
1 c. margarine	1 tsp. soda	1 c. pecans
	1 tsp. salt	

Cream sugars and margarine; add eggs and beat. Add flour, salt and soda, then oatmeal, coconut and pecans. Shape into 3 rolls; wrap each in foil and place in refrigerator. When ready to bake cut into slices and place on cookie sheet. Bake in 375-degree oven 10 minutes.

### FILLED BAR COOKIES

Sister Mary Agnes Tamisiea

Filling:	1/4 c. sugar	1 3/4 c. flour
3 c. dates, cut up	3/4 c. oleo	1/2 tsp. soda
1/2 c. water, more if needed	1 c. brown sugar	1/2 tsp. salt
		1 1/2 c. rolled oats

Cook filling over low heat, stirring constantly until thickened. Mix remaining ingredients together thoroughly. Put half crumb mixture in bottom of 13x9 1/2x2-inch pan, pressing with hands. Spread with cooled date filling, cover with remaining crumb mixture, pressing lightly. Bake 25-30 minutes in moderately hot oven, about 375 degrees.

### GINGER COOKIES

Mrs. J. F. Wilcox, Jr.

1 c. sugar creamed with	1 tsp. ginger	2 c. flour sifted with
3/4 c. oleo	1 tsp. cinnamon	2 tsp. soda and a little
1 egg, well beaten	1 tsp. cloves	salt
	4 Tbsp. dark molasses	

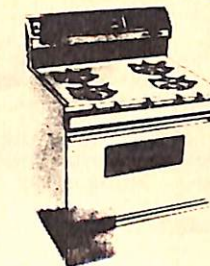
Roll into balls and pat flat. Roll in granulated sugar. Bake at 325 degrees 10 minutes.

### GINGER CRINKLES

Mrs. M. L. Carroll

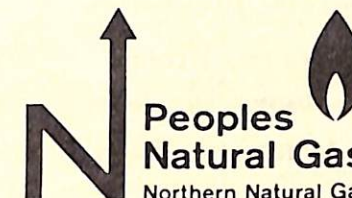
2/3 c. Wesson oil	4 Tbsp. molasses	1 tsp. cinnamon
1 c. sugar	2 c. flour	1 tsp. ginger
1 egg	2 tsp. soda	Sugar for dipping
	1/2 tsp. salt	

Mix oil and sugar; add egg and molasses; beat vigorously. Add dry ingredients. Drop by teaspoonsful into sugar; form into balls. Bake on ungreased pans at 350 degrees 15 minutes about 3-inches apart. Not too high a heat; they scorch easily. Cookies will flatten and crinkle.



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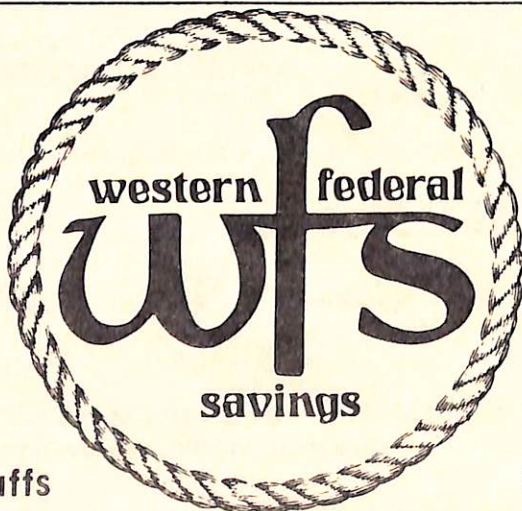
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## M & M COOKIES

3/4 c. brown sugar  
3/4 c. white sugar  
1 c. sugar  
2 eggs

1 tsp. hot water  
1 tsp. vanilla  
1 1/2 c. flour

1 tsp. baking soda  
1 tsp. salt  
2 c. quick oatmeal  
1/4 c. chopped nuts

Cream shortening and sugar; add eggs one at a time, beating after each. Add hot water and vanilla; add dry ingredients sifted. Add oatmeal and nuts. Drop by spoonfuls. Press 3-4 M & M in each cookie. Bake in 350-degree oven 10 minutes. 4 doz.

## OATMEAL COOKIES

1 c. shortening  
1 c. brown sugar  
1 c. white sugar

2 eggs  
1/2 tsp. almond flavoring  
2 c. rolled oats

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

Cream shortening and sugar; add eggs, flour and beat well. Add oats. Sift soda in flour, then add. Bake in 350-degree oven about 15 minutes or until light brown.

## OATMEAL COOKIES

2 c. sugar  
1 1/2 c. Crisco  
4 eggs  
1 c. sour milk

2 tsp. soda  
4 c. rolled oats  
3 c. flour  
2 tsp. cinnamon

1 tsp. cloves  
1 tsp. salt  
2 c. raisins  
1/2 c. nuts

Cream sugar and Crisco well; add beaten eggs and beat well. Dissolve soda in sour milk; stir in well. Add rolled oats. Combine flour, cinnamon, cloves and salt; add to above a bit at a time. Lastly add raisins and nuts. Drop by spoonful onto oiled sheet. Bake 12-15 minutes in 350-degree oven.

## OATMEAL CHOCOLATE CHIP COOKIES

1 c. white sugar  
1 c. brown sugar  
1 c. shortening  
2 beaten eggs

1 tsp. vanilla  
1 tsp. soda dissolved in  
2 Tbsp. warm water

1 tsp. salt  
1 1/2 c. flour  
3 c. oatmeal  
1 c. chocolate chips

Cream sugars and shortening; add rest of ingredients in order given. Drop by teaspoon and bake 10 minutes at 350 degrees.

## POWDERED SUGAR COOKIE

1 c. powdered sugar  
1 c. butter or margarine

1 egg  
1 scant tsp. soda

2 c. flour  
1 tsp. cream of tartar  
1 tsp. vanilla

Mix sugar, butter, egg and soda; let stand 10 minutes. Add remaining ingredients. Roll into small balls about size of walnut; press down with fork on ungreased cookie sheet. Bake in 350-degree oven until light brown.

## SUGAR COOKIES

1 c. sugar  
1/2 c. shortening  
1/4 c. sour milk

1 egg  
1/2 tsp. soda  
1/2 tsp. salt

1/2 tsp. vanilla  
1/4 tsp. lemon flavoring  
3 c. sifted flour

Mix thoroughly in order given. Dough can be chilled or rolled out immediately. Cut in desired shapes. Bake at 400 degrees until lightly browned. About 3 doz.

## SUGAR COOKIES

1 c. oleo  
1 c. oil  
1 c. white sugar

1 c. powdered sugar  
2 eggs  
1 tsp. vanilla  
1 tsp. soda

1 tsp. cream of tartar  
1/2 tsp. salt  
5 c. flour

Cream first 4 ingredients; add eggs, vanilla and rest of ingredients. Form into small balls; press down with sugar glass. Bake in 350-degree oven about 10-12 minutes.

Mrs. Louis E. Eilbert

Mrs. Ernest L. Woolsey

Kathleen K. Jennings

Ethel Stageman

Mrs. Charles Dusing

Magdalena Hodapp

SUGAR COOKIES

Mrs. Florence Ravlin

1 c. butter or oleo  
1 c. vegetable oil  
2 eggs

1 c. powdered sugar  
1 c. granulated sugar  
1 tsp. vanilla  
1 tsp. cream of tartar

1 tsp. soda  
1 small tsp. salt  
4 1/2 c. flour

Cream shortening and oil together well; add sugars and mix well again. Add eggs; mix well again. Add vanilla. Sift dry ingredients and blend with mixture. Roll 1 tsp. dough into ball; roll in sugar and flatten on cookie sheet using sugared glass bottom. Dip glass in sugar each time. Bake in 375-degree oven 9-12 minutes. Refrigerate before forming cookies and work with only a little at a time, keeping remainder of dough cold.

SUGAR GEM COOKIES

Mary Roach

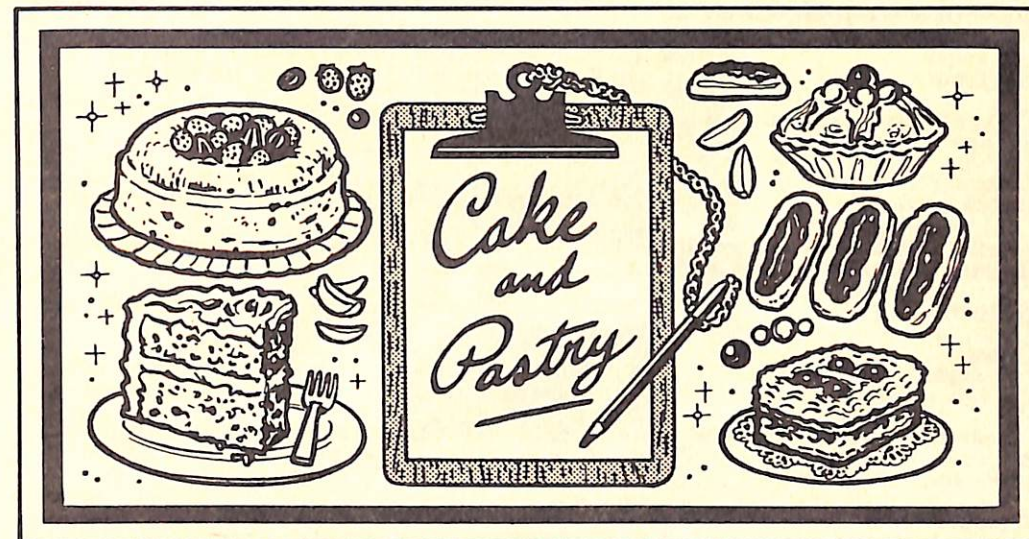
1 c. powdered sugar  
1 c. granulated sugar  
1 c. oil

1 c. oleo  
1 tsp. salt  
1 tsp. vanilla  
3 3/4 c. unsifted flour

1 tsp. soda  
1 tsp. cream of tartar  
2 eggs

Cream sugar, oleo and oil; beat in eggs and vanilla. Mix dry ingredients and add to first mixture. Drop on sheet and press with oiled glass. Bake 10-15 minutes in 325-degree oven. This can be put in rolls in waxed paper and refrigerated till ready to slice and bake. Dip sliced dough into colored candies before baking for holiday cookies.

Write An Extra Recipe Here:



APPLE CAKE DELIGHT

Louise M. Camel-Farrage, M. D.

3 c. flour  
2 c. sugar  
1 tsp. salt  
1 tsp. cinnamon  
1 tsp. baking powder

1 tsp. baking soda  
1 1/2 c. oil, Wesson or Mazola or Crisco  
2 eggs

1 c. coarsely chopped nuts  
1 20-oz. can pie sliced apples, Wilderness brand

Combine first 3 ingredients together in large mixing bowl; stir. Add oil, eggs, nuts and apples with juice; stir well until thoroughly mixed. Put into 9x12x2-inch pan and bake at 350 degrees 35-45 minutes; test with toothpick for doneness. Remove from oven; cool 5 minutes, then serve warm with whipped or ice cream.

BANANA CUPCAKES

Mrs. Dennis O'Connor

1 c. sugar  
1/2 c. shortening  
1 egg

1 tsp. vanilla  
1 1/2 c. flour  
1/2 tsp. baking powder

1/2 tsp. soda  
1/4 tsp. salt  
2-3 bananas, mashed

Cream sugar and shortening, egg and vanilla until light. Sift dry ingredients together; add to creamed mixture and mix well. Add bananas; mix well. Pour into muffin cups until about half full. Bake 25 minutes in 375-degree oven. 14-16 cupcakes.

BANANA SPLIT CAKE

Mrs. Edwin (Gloria) Clark

Mix 2 c. graham cracker crumbs and 1 stick oleo well; press in bottom of 9x13-inch pan. Beat 10 minutes with mixer and spread over cracker crumbs, 1 box powdered sugar, 2 eggs, 2 sticks oleo (don't melt) and 1 tsp. vanilla. Spread over mixtures 1 and 2, 1 #2 size can crushed pineapple drained on paper towel. Slice 4 bananas lengthwise and put on pineapple layer. Spread 1 large carton Cool Whip over bananas. Sprinkle 1 c. chopped nuts and 1/2 c. maraschino cherries to decorate top. Refrigerate at least 3 hours before serving.

BROWNIES

Mrs. Ken (Pat) Wright

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

8 Tbsp. cocoa  
2 tsp. vanilla

1 c. Mazola oil  
4 eggs  
1/4 c. water

Put all ingredients into bowl; beat with electric mixer 3 minutes. Add 1/2 c. nut-meats if desired. Pour into jelly roll pan or cookie sheet. Bake in 350-degree oven 30 minutes.

BROWNIES WITH HERSHEY SYRUP

Mary G. Meloy

- 1 c. sugar
- 1 c. flour
- 4 eggs
- 1 can Hershey syrup
- 1 stick margarine
- 1/2 c. nut meats

Mix all together; pour into greased cookie sheet. Bake at 350 degrees about 30 minutes.

- Frosting:
- 1 1/3 c. sugar
  - 6 Tbsp. butter
  - 1/2 & 1/2 - 1/2 tsp.
  - 1/2 tsp. vanilla
  - 1/2 c. chocolate chips

Bring to boil and add chocolate chips; stir until they are melted. Take from stove and stir until thick enough to spread.

CARROT CAKE

Mrs. Donald (Madeline H.) Shea

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

Beat eggs; add sugar and oil. Blend well. Mix dry ingredients; combine with egg mixture. Add carrots and walnuts. Spread thinly in large pan and bake at 350 degrees 40 minutes.

- Topping:
- 1/2 c. butter
  - 2 Tbsp. cream
  - 1 c. brown sugar
  - 1 c. chopped nuts
  - 1 c. coconut
  - Dash salt

Blend butter and cream; gradually add remaining ingredients. Spread over warm cake. Place under broiler several minutes or until toasty brown.

CHEESE CAKE

Mrs. Kathryn E. Applegate

- 4 3-oz. pkg. cream cheese
- 2 eggs
- 1/2 c. sugar
- 2 tsp. vanilla
- Topping: 1/2 pt. sour cream
- 1 tsp. vanilla
- 3 1/2 Tbsp. sugar

Soften cheese at room temperature. Combine other ingredients; beat into cheese until smooth. Pour into graham cracker crust and bake 15-20 minutes in 350-degree oven. Remove from oven; let stand 5 minutes. Combine topping; mix well before pouring over cooled cake. Return to oven and bake 10 minutes. Remove from oven; allow to cool and then refrigerate at least 5 hours. Delicious plain or with glazed fruit.

CHEWIES

Mrs. Theresa Gress

- 1/4 c. butter melted in saucepan
- Stir in 1 c. brown sugar
- Cool slightly
- Beat in 1 egg
- 1 tsp. vanilla
- 1/2 c. sifted flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- Stir
- Add 1/2 to 1 c. cocoanut and nuts if desired

Bake in 10x6-inch or similar size pan in 350-degree oven 25 minutes.

CHOCOLATE CAKE

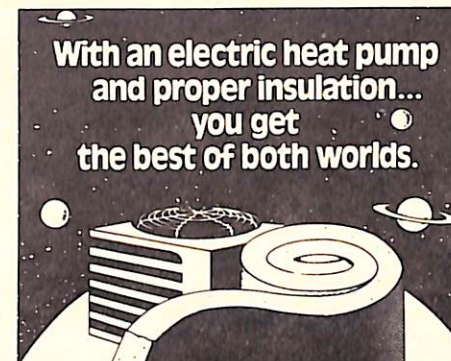
Mrs. Jerry Duggan

- 2 c. sugar
- 5 Tbsp. cocoa
- 1 c. butter or margarine
- 2 well-beaten eggs
- 2 tsp. vanilla
- 3 c. cake flour
- 1/2 tsp. salt
- 2 tsp. soda
- 1 c. buttermilk
- 1 c. boiling water

Combine sugar, cocoa and butter or margarine; cream until mixture is like whipped cream. Add well-beaten eggs and vanilla. Sift together flour, salt and soda; add alternately to creamed mixture with buttermilk. Lastly add boiling water. Bake in greased lightly floured 9x13-inch pan at 325 degrees 45-60 minutes; cool. Can freeze this cake before frosting and serving; it improves texture and flavor.

- Frosting:
- 1 lb. powdered sugar
  - 1/2 c. Crisco, scant
  - 2 Tbsp. butter
  - 1/3 c. milk
  - 1/2 tsp. salt
  - 1 tsp. vanilla flavoring
  - 1/2 tsp. almond flavoring

continued.....



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### CHOCOLATE CAKE (Continued)

Mix all ingredients thoroughly with mixer. This will frost 2 loaf cakes. This frosting freezes beautifully.

### CHOCO BON BON CAKE AND FROSTING

Mrs. Maria Reed

2 c. all-purpose flour	3-4 env. 1-oz., melted unsweetened chocolate	1/2 c. butter or margarine, softened
2 c. sugar	1 c. orange juice	2 eggs
1 tsp. soda	1/2 c. dairy sour cream	1/2 c. semi-sweet chocolate pieces
1 tsp. baking powder	2 tsp. orange extract	
1 tsp. salt		

In large mixer bowl combine all except sour cream, eggs, extract and chocolate. Beat 1 minute at medium speed, scraping sides frequently. Add sour cream, eggs and extract; blend and beat 1 minute at medium speed. Pour batter into greased 13x9-inch pan and bake at 350 degrees 40-50 minutes or until cake springs back when touched lightly in center. Cool 10 minutes; spread with frosting and sprinkle with chocolate pieces. Return to warm oven 1 minute to soften chocolate. Remove from oven. Using knife or spatula, marble chocolate and frosting; cool.

Frosting:	3 1/2 c. sifted powdered sugar	3 Tbsp. orange juice
1/2 c. butter or margarine, softened		1 tsp. orange extract
		1/2 c. chopped nuts

Combine butter, sugar and orange juice; blend well. Stir in extract and nuts.

### CHOCOLATE SHEET CAKE

Magdalena Hodapp

Boil together:	Pour over	2 eggs
1 stick oleo	2 c. sugar	1/2 c. buttermilk
1 c. water	2 c. flour	1 tsp. soda
1/2 c. oil	Mix well	1 tsp. vanilla
3 Tbsp. cocoa	Beat well and add	1/2 tsp. salt

Pour into large 15x18-inch greased floured pan. Bake at 400 degrees 20 minutes.

Frosting:	5 Tbsp. milk or butter-milk	1 box powdered sugar
1/4 lb. oleo		1 tsp. vanilla
3 Tbsp. cocoa		1 c. nuts

Boil together oleo, cocoa and milk. Pour over sugar and vanilla. Spread on cake while warm; sprinkle nuts on top.

### COFFEE CAKE

Mary G. Meloy

1 cake mix; I use white Duncan Hines	4 eggs	2 tsp. cinnamon
3/4 c. salad oil	1 c. sour cream or buttermilk	3/4 c. nuts, optional
1/2 c. sugar	4 tsp. brown sugar	1 c. powdered sugar
		2 Tbsp. milk

Put half in 9x13-inch pan greased and floured. Mix brown sugar, cinnamon and nuts and pour half over batter in pan. Pour rest of cake mixture and sprinkle rest of cinnamon on top. Bake 1 hour at 350 degrees. Spread thin glaze of powdered sugar and milk.

### CRUMBLE CAKE

Donna Schroeder

1 1/2 c. sugar	2 tsp. baking powder	3/4 c. milk
2 c. flour	3/4 c. butter	Vanilla
	2 eggs	

Mix first 4 ingredients with fork until very crumbly. Take out small cupful and save for topping. Add eggs, milk and vanilla to crumble mixture; beat very hard 5 minutes, then put in greased 9x13-inch pan. Sprinkle crumbs saved back over top and bake in 350-degree oven 25-30 minutes.

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DATE CHOCOLATE CHIP CAKE

Grace Amato

3/4 c. shortening	2 eggs	Topping:
1/4 c. boiling water	2 c. flour	1/4 c. sugar
1 c. dates, chopped	1 tsp. soda	1/2 c. chopped nuts
1 c. sugar	1/2 tsp. salt	6 oz. chocolate chips
	1 Tbsp. cocoa	

Pour boiling water over dates in bowl; cool. Cream shortening and sugar; add eggs; beat well. Sift flour with soda, salt and cocoa. Add shortening mixture alternately with dates mixture with dry ingredients first and last. Pour batter into 9x13-inch pan; sprinkle topping over it and bake at 350 degrees 35 minutes.

DEVIL'S FOOD CAKE

Mrs. Dale Friesen

4 eggs	1/2 tsp. salt	1/2 c. cocoa
2 c. sour cream	2 tsp. baking powder	1 tsp. cinnamon
2 c. flour	1 tsp. soda	1 tsp. vanilla

Beat eggs; add cream and beat. Sift flour and dry ingredients; mix. Add vanilla. Bake in well-greased pans at 350 degrees 60-70 minutes.

ELEGANT APPLE CAKE

Mrs. Ben J. Kuhn

1 c. vegetable oil	1/2 tsp. black walnut	1 tsp. salt
2 c. sugar	flavoring	1 tsp. cinnamon
2 eggs	2 c. sifted dry flour	3 c. chopped apples
1 tsp. butter flavoring	1 1/2 tsp. soda	1/2 c. nuts

Beat together in large bowl. Sift and add flour, soda, salt and cinnamon; add apples and nuts. Pour into 9x13-inch pan, sprinkle with mixture of 1/2 c. sugar and 1/2 tsp. cinnamon; let stand 1 hour. Bake in 350-degree oven 1 hour.

FRESH APPLE CAKE

Elaine Fenner

1/2 c. margarine	1 c. sugar	2 tsp. BKP
1 c. buttermilk	3 c. flour	About 8 large apples
1 tsp. vanilla	2 eggs, 3 if small	Cinnamon-sugar mixture
	1 tsp. salt	

Mix together margarine, buttermilk, vanilla and eggs; add flour, salt and BKP; mix thoroughly. Batter will be thick. Spread on buttered cookie sheet evenly. Layer with peeled apples, sprinkle with cinnamon-sugar. Bake at 350 degrees until slightly brown; test with toothpick. This cake freezes well.

FRESH APPLE CAKE

Judy Stilwill

1 1/2 c. cooking oil	1 tsp. salt	1 c. chopped pecans
2 c. sugar	2 tsp. baking powder	3 c. raw apples, sliced
2 eggs	1 tsp. vanilla	1 tsp. baking soda
	2 c. flour	

Combine ingredients in order. Pour into 9x12-inch pan and bake at 350 degrees 55-60 minutes.

FROSTED CREAMS

Mrs. Theresa Gress

1 c. shortening	3 1/2 c. flour	1 1/2 c. raisins
1 1/2 c. sugar	2 tsp. cinnamon	1 1/2 c. water
2 eggs	1/2 tsp. salt	1 c. raisin juice

Bring raisins to boil in water; cool. Add 2 Tbsp. baking soda with 2 Tbsp. raisin juice; add 1 c. raisin juice and mix. Bake in long greased floured 18x12-inch jelly roll pan at 350 degrees 30 minutes or until done. Frost with powdered sugar icing while hot. Very good.

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FRUIT CAKE, 5 lb.

Margaret Atteberry

1 1/2 c. sugar	2 c. flour	1 lb. candied pineapple,
1/2 lb. butter	1 tsp. vanilla	cut in pieces
6 eggs	5 c. nuts	1 lb. candied cherries

Mix like any cake, ingredients in order given. Bake at 325 degrees at least 1 1/2 hours. Suggestions for baking fruit cake: line pan after greasing, with several layers waxed paper. Put small pan of water in oven while cake is baking. Also put a piece of foil over cake for first 45 minutes while baking to prevent it from getting too brown. Very, very good. Can be frozen.

FRUIT CAKE

Carol Rath

1 qt. shelled pecans	1/2 lb. green candied	2 tsp. baking powder
14 oz. pitted dates,	pineapple	1 tsp. salt
quartered	1 c. granulated sugar	1 tsp. vanilla
1/2 lb. red candied	1 heaping c. flour	4 eggs, well beaten
cherries		

Sift dry ingredients, sprinkle over nuts and fruit. Add vanilla to beaten eggs. Pour over mixture; mix thoroughly. Bake in two 8-1/2 inch ring molds, well greased and floured, at 325 degrees until nicely browned, about 1 hour.

FUDGE BROWNIES

Anita Johnson

2 eggs	1/2 c. chopped nuts	1 Tbsp. syrup
1 c. sugar	1 tsp. vanilla	1/8 tsp. salt
1/2 c. margarine	Icing:	2 Tbsp. margarine
2 sq. chocolate	3/4 c. sugar	1/4 c. milk
1 c. flour	2 Tbsp. cocoa	1 tsp. vanilla

Beat eggs; add sugar. Melt margarine and chocolate together in oven. Combine mixtures; beat thoroughly. Add flour, nuts and vanilla. Bake in 9x9-inch pan 20 minutes at 350 degrees. Can double recipe and bake in jelly roll pan. For icing, combine ingredients, boil 2-3 minutes. Add vanilla; cool. Beat until spreading consistency. Add few drops milk before spreading if it gets too hard.

FUDGE BROWNIES

Mrs. Mary Kettleborough

1/2 c. butter or mar-	1 tsp. vanilla	6 Tbsp. cocoa
garine	2 eggs	2 Tbsp. margarine
1 c. white sugar	2 1-oz. sq. unsweetened	3/4 c. sifted flour
	chocolate, or	1/2 c. nuts

In medium size saucepan melt butter and cocoa; remove from heat. Stir in sugar. Blend in eggs one at a time; add vanilla. Stir in flour and nuts; mix well. Spread in greased 8x8x2-inch pan. Bake at 350 degrees 30 minutes; be careful not to overbake. Cool and cut into 16 squares. Good for one on salt-free diet.

GOOD MORNING COFFEE CAKE

Judy Cox

1/2 c. shortening	2 c. sifted flour	1/2 pt. sour cream, 1 c.
3/4 c. sugar	1 c. packed brown sugar	6 Tbsp. soft butter
1 tsp. vanilla	1 c. chopped nuts	2 tsp. cinnamon
3 eggs	1 tsp. baking powder	1/4 tsp. salt

Cream shortening, sugar and vanilla thoroughly. Add eggs one at a time, beating well after each. Sift flour, baking powder and soda together. Add creamed mixture alternately with sour cream, blending well after each addition. Spread half batter in 10-inch tube pan, well greased and lined on bottom with waxed paper. Cream oleo, brown sugar and cinnamon together; add nuts and mix well. Dot oleo in pan evenly and half of nut mixture. Cover with remaining batter; dot with remaining mix. Bake at 350 degrees 50 minutes. Cool 10 minutes, then remove from pan.

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### HARVEY WALLBANGER CAKE

Ethel Stageman

1 box yellow cake mix	1 c. cooking oil	Glaze:
1 box vanilla instant pudding	1/4 c. vodka	1/2 c. sugar
4 eggs	1/4 c. galliano liqueur	1/4 c. orange juice or drink, or powdered sugar and no glaze
	3/4 c. orange juice	

Preheat oven to 350 degrees. Grease and flour well Bundt or angel food cake pan. Mix all ingredients together; beat 4 minutes. Bake 50 minutes; let cool 20 minutes, top side up, before pouring on glaze or sprinkled with powdered sugar.

### HOLIDAY BROWNIES

Mrs. R. J. (Mary) Wickham, Sr.

1 c. sugar	1/2 tsp. salt	2 c. miniature marshmallows
1/2 c. margarine	1 tsp. vanilla	1/2 c. margarine
1 16-oz. can chocolate syrup	1/2 c. chopped nuts	6 Tbsp. milk
4 eggs	Topping:	1/2 c. chocolate chips
1 c. + 1 Tbsp. flour	1 1/2 c. sugar	

Cream together sugar and margarine; add chocolate syrup and eggs; beat well. Add flour and salt; stir in vanilla and nuts. Bake in greased 11x15-inch pan in 325-degree oven 25-30 minutes. While hot sprinkle with marshmallows. For icing mix sugar, margarine and milk in saucepan over low heat; bring just to boil. Remove from heat; add chocolate chips and stir until melted. Spread over marshmallow-topped brownie cake. Let cool and cut into bars.

### HONEY PECAN CAKE

Mrs. Lee Bush

1 Tbsp. vinegar and enough milk to make 1 c.	1 tsp. vanilla	1/2 c. chopped pecans
1 c. salad oil	2 c. flour	Honey Syrup (boil):
1 1/2 c. sugar	3 tsp. baking powder	1/4 c. honey
3 eggs	1/2 tsp. soda	1 Tbsp. water
	1 tsp. cinnamon	1 Tbsp. lemon juice
	1/4 tsp. cloves	

Stir oil into sugar; add eggs and vanilla and beat 1 minute. Sift together dry ingredients; add alternately with sour milk and beat 1 minute more. Stir in chopped pecans. Pour into tube or Bundt pan and bake at 350 degrees 40 minutes. Let stand 10 minutes. Remove from pan; prick holes in hot cake with fork and drizzle with honey syrup.

### MAHOGANY CHOCOLATE CAKE

Mrs. Louis E. Eilbert

1 scant c. butter or Crisco	1 c. cold coffee	1 tsp. vanilla
1 1/2 c. sugar	1 tsp. soda added to coffee	Few grains salt
3 eggs, well beaten	2 c. cake flour	1 Tbsp. vinegar
	2 sq. melted chocolate	

Cream butter or Crisco, sugar, cream thoroughly; can knead with hands. Add eggs, flour and coffee mixture. Add vanilla, melted chocolate and salt; lastly add vinegar. Bake in 9-inch layer pans at 350 degrees until cake tests done.

### MINUTE FUDGE FROSTING

Helen Casper

1 sq. chocolate unsweetened, or 3 Tbsp. cocoa	1/3 c. milk	1 tsp. vanilla
1 c. granulated sugar	1/4 tsp. salt	1/4 c. butter or margarine

Place all except vanilla in heavy saucepan; bring to full rolling boil and boil just 1 minute, stirring constantly. Beat until lukewarm; add vanilla. Beat until thick enough to spread. If too thick to spread add 1 Tbsp. cream or milk. Enough for two 9-inch layer cakes.

### OLD FASHIONED DARK CHOCOLATE CAKE

Mary L. Asman

1 c. Crisco	1 c. buttermilk	3/4 c. cocoa
2 c. sugar	2 1/2 c. sifted cake flour	2/3 c. boiling water
4 eggs	1/4 tsp. salt	1 tsp. vanilla
	3 tsp. soda	

continued.....

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### OLD FASHIONED DARK CHOCOLATE CAKE (Continued)

Blend shortening, sugar and eggs very thoroughly. Add sour milk alternately with combined flour, salt and soda. Stir cocoa into boiling water and stir until dissolved. Add to batter; mix well. Stir in vanilla. Pour into prepared pan or pans and bake at 350 degrees about 1 hour 10 minutes in tube pan, or 35-40 minutes in layer pans. If all-purpose flour is used, for each cup take out 2 Tbsp. flour.

### OLD FASHIONED SPONGE CAKE

Mrs. Willard Burns

3/4 c. sugar	1/4 tsp. salt	1 tsp. lemon flavoring
1/2 c. milk, about	2 tsp. baking powder	1/2 tsp. vanilla
	1 c. sifted flour	

Break eggs into cup and finish filling cup with milk; pour into mixing bowl. Sift dry ingredients; add to eggs and milk. Add flavoring; beat 3 minutes. Bake in ungreased 9x9-inch square pan at 375 degrees about 20-25 minutes or until cake tester comes out clean.

### PINEAPPLE-BANANA CAKE

Mrs. Margaret Kirchert

3 c. sifted flour	2 c. sugar	1 1/2 tsp. vanilla
1 tsp. baking soda	1 tsp. salt	3 eggs
1 tsp. cinnamon	1 1/2 c. cooking oil	2 c. diced ripe bananas
	8-oz. can crushed pineapple	

Measure dry ingredients and sift together. Dice bananas, measure the quantity and add to dry ingredients along with remaining ingredients. Stir to blend; do not beat. Pour into greased 9-inch tube pan and bake in 350-degree oven 1 hour 20 minutes. Set aside to cool on rack without removing from pan. Serve without frosting.

### POPPYSEED CAKE

Mrs. J. G. Kruml

1 c. ground poppyseed	1 packet Dream Whip	1/2 c. water in addition to the 1 c.
1 white cake mix	4 eggs	

Ground poppyseed is available at a Bohemian bakery. Soak it with 1 c. boiling water in refrigerator overnight. Combine all ingredients; beat a full 4 minutes; mixture will thicken as beaten. Bake in 3 layers at 350 degrees about 30 minutes.

### POUND CAKE

Mrs. Rosemary Kirby

4 c. sifted all-purpose flour	Pinch ground nutmeg	6 large eggs
1 tsp. baking powder	2 c. butter or margarine	1 c. milk
1/2 tsp. salt	3 c. sugar	2 tsp. lemon extract or vanilla

Have all ingredients at room temperature. Sift dry ingredients together; set aside. Cream butter until light; add sugar gradually, creaming all the while. Add eggs one at a time, beating after each just enough to mix. Combine milk and flavorings. Add dry ingredients alternately with milk, beginning and ending with dry ingredients, with mixer at low speed. Pour into well-buttered floured 9-inch Bundt or 10-inch tube pan filling to within 2 inches from top. Spoon remaining batter into buttered floured 7 3/8x3 5/8x2 1/2-inch loaf pan. Bake in slow oven, 300 degrees, about 1 hour 20 minutes. Bundt pan won't take as long, about 1 hour; small loaf will be done in 45 minutes. Optional garnishes: sprinkle with confectioners' sugar; use as shortcake for strawberries.

### PUDDING CAKE

Rose Spoto

<b>Topping:</b>	1 c. sugar	1 pkg. instant butter-scotch pudding mix
1 c. brown sugar	2 tsp. baking powder	4 eggs
1 c. chopped nuts	1 c. cold water	1 tsp. vanilla
1 tsp. cinnamon	1 pkg. instant vanilla pudding mix	1 tsp. salt
<b>Cake:</b>	2 c. flour	3/4 c. vegetable oil

Prepare topping and set aside. Flour and grease 9x13-inch pan.

continued.....

PUDDING CAKE (Continued)

Combine cake ingredients in large bowl; beat with electric mixer. Do not mix longer than 2 minutes because of instant pudding. Pour 1/3 batter in bottom of prepared pan and sprinkle half topping mix over it. Pour remaining batter over first layers, being sure to cover topping completely. Sprinkle remaining topping over all; bake at 350 degrees 40-45 minutes. May be served warm or cold.

RHUBARB CAKE

Grace S. Moran

1/2 c. oleo	1 tsp. vanilla	Topping:
2 eggs	1/2 c. chopped nuts	1/2 c. sugar
1 c. sour cream	1 1/2 c. brown sugar	2 tsp. butter
1 1/2 c. rhubarb, cut	1 tsp. soda	1 tsp. cinnamon
in 1/4-inch cubes	2 c. flour	

Cream shortening and brown sugar well. Combine soda and sour cream; add alternately with flour. Stir in nuts, rhubarb and vanilla. Pour batter into greased 9x13-inch pan. Combine topping ingredients and sprinkle over batter. Place in pre-heated 350-degree oven 40 minutes.

RHUBARB CAKE

Rose Spoto

1 1/2 c. fine cut rhubarb	1 egg	Frosting:
1/2 c. sugar	1 c. buttermilk	6 Tbsp. oleo
2 c. flour	1 tsp. soda	1/4 c. milk
1 1/2 c. sugar	1 tsp. cinnamon	1 c. nuts
1/2 c. oil	1 tsp. vanilla	2/3 c. brown sugar
		1/2 c. coconut

Combine rhubarb and sugar; set aside. Mix ingredients, then add rhubarb and sugar; blend well. Bake in 9x13-inch pan at 350 degrees 1 hour or until done. Cook frosting 3 minutes, add coconut afterward. Pour over cake while still warm.

RHUBARB CAKE

Carolyn Stephens

1/2 c. white sugar	2 c. flour	2 c. rhubarb diced fine
1 c. brown sugar	1 tsp. soda	Topping:
1/2 c. shortening	1/4 tsp. salt	1/2 c. sugar
1 c. sour milk	1 tsp. vanilla	1 tsp. cinnamon
	1 egg	

Cream sugars, shortening and egg; mix in remaining ingredients except rhubarb. Add rhubarb. Pour into 9x9-inch pan. Bake at 350 degrees 35 minutes. Sprinkle topping on top before baking. Serve warm or with whipped cream.

RHUBARB CAKE

Mrs. Jim (Mary Alice) Wickham

1/2 c. shortening	1 tsp. soda	2 c. raw rhubarb
1 1/2 c. sugar	1/2 c. buttermilk	Topping:
1 egg	2 c. flour	3 Tbsp. sugar
1 tsp. vanilla	1/2 tsp. salt	1 Tbsp. cinnamon

Mix shortening and sugar together; add egg and vanilla and beat well. Dissolve soda in buttermilk and mix with first ingredients. Sift flour; add salt. Mix together and add rhubarb; mix. Pour batter into greased floured cake pan; top with topping mixture. Bake at 350 degrees 45 minutes.

SKI CAKE

Frances E. Norman

1/2 c. butter or margarine	3 tsp. baking powder	2/3 c. coarsely shaved
1 c. sugar	1 c. milk	unsweetened chocolate
2 c. sifted cake flour	1 tsp. vanilla	2 egg whites

Work or cream butter or margarine; gradually work in 1/2 c. sugar until very light and fluffy. Put flour and baking powder into sifter and sift into butter mixture alternately with milk. Mix in vanilla and shaved chocolate. Beat egg whites very stiff; gradually beat in second 1/2 c. sugar for meringue. Gently fold into batter. Pour into 9-inch cake pans; bake 18-20 minutes. Test with toothpick. Grease pans.

continued.....

SKI CAKE (Continued)

Frosting:	1/2 c. butter or mar-	2 egg yolks
1 1/2 c. powdered sugar	garine	6 oz. chocolate chips

Work butter until creamy; add sugar until mixture is soft and fluffy. Beat egg yolks until light and thick; add to mixture. Put cake on large plate. Melt chocolate chips over hot water. Use frosting between layers and on top and sides; let set a while. Pour melted chocolate chips over entire iced cake.

STRAWBERRY SHORTCUT CAKE

Mrs. Ervin Duschanek

1 c. minute marshmallows	2 1/4 c. flour	1 3-oz. pkg. strawberry
2 c., 2 10-oz. pkg.,	1 1/2 c. sugar	Jell-O
frozen sliced straw-	1/2 c. shortening	1 c. milk
berries, or sweetened	3 tsp. baking powder	1 tsp. vanilla
fresh berries	1/2 tsp. salt	3 eggs

Use 9x13-inch pan, greased and cover the bottom with marshmallows. Combine berries and Jell-O; set aside. Cream sugar and shortening; beat in eggs. Alternate dry ingredients with milk; beat 3 minutes. Spread batter over marshmallows and spoon strawberry mixture on batter. Bake in 350-degree oven 45-50 minutes. Serve with Dream Whip. It is delicious!

SWEDISH APPLESAUCE CAKE

Judy Cox

1/2 c. Crisco	1 egg, beaten	1 c. raisins
1 c. sugar	1 tsp. vanilla	1/2 c. chopped dates
1 1/2 c. unsweetened	1/2 tsp. salt	2 c. flour
applesauce	1 tsp. cinnamon	2 tsp. soda
	1/4 tsp. cloves	

Cream Crisco and sugar; add rest of ingredients, mixing dry ingredients thoroughly before adding; beat well. Pour into loaf pan, long bread pan with 3 thicknesses of waxed paper. Bake 1 hour in moderate 350-degree oven. Also use 1/2 c. chopped cherries if desired. Top with whipped cream.

TEXAS SHEET CAKE

Mrs. Glen (Cathy) Frieze

1 c. oleo	1/2 tsp. salt	4 Tbsp. cocoa
1 c. water	2 eggs	6 Tbsp. milk
4 Tbsp. cocoa	1 c. sour cream	1 tsp. vanilla
2 c. flour	1 tsp. baking soda	1 box powdered sugar
2 c. sugar	Frosting:	1 c. nuts
	1 c. oleo	

Bring oleo, water and cocoa to boil; add flour, salt and sugar. Mix eggs, sour cream and soda in large bowl; add to first mixture and beat well. Pour into greased floured cookie sheet 15x12x1-inch; frost while hot. Boil oleo, cocoa and milk 1 minute; add sugar, vanilla and nuts. Spread over hot cake.

WATERGATE CAKE

Grace Amato

1 box white or yellow	3 eggs	Frosting:
cake mix	1/2 tsp. almond flavoring	1 large pkg. Cool Whip
1 pkg. instant pistachio	1 c. 7-Up or Club Soda	1 pkg. pistachio instant
pudding	1 c. oil	pudding mix
1 tsp. vanilla	1 c. chopped nuts	

Combine all ingredients; mix until well blended. Bake in greased 10-inch tube or Bundt pan or 9x13-inch loaf. Bake at 350 degrees 45-50 minutes; refrigerate before icing. For frosting combine pudding mix with Cool Whip. Frost cake and keep refrigerated.

WINE POUND CAKE

Sally Sulentic

1 pkg. yellow cake mix	1 3-oz. pkg. vanilla	3/4 c. Wesson oil
	instant pudding	3/4 c. white port wine

Mix all together; pour into greased tube or 2 loaf pans; bake 45 minutes at 350 degrees. Can be served plain or with whipped cream topping.

**BISHOP'S CHOCOLATE PIE**

Betty Amento

**Crust:**

1 c. flour  
1 stick oleo  
1/4 c. brown sugar  
1/4 c. chopped nuts

**Filling:**

1 small pkg. instant  
French vanilla pudding  
1 small pkg. instant  
chocolate fudge pudding  
2 c. milk

1 pt. softened vanilla  
ice cream

**Topping:**

1 pkg. Dream Whip  
1 chocolate candy bar,  
Hershey

Spread crust on cookie sheet and bake 15 minutes in 350-degree oven. Crumble into 9x13-inch pan and pat down. Combine puddings in bowl; pour in milk and beat until well blended. Add softened ice cream to puddings and pour over crust. Refrigerate until well chilled. Combine Dream Whip or similar whipped topping and sprinkle with shaved candy bar.

**CHOCOLATE PIE DELUXE**

Florence Ravlin

1 baked pie shell  
2 eggs

1/2 tsp. vinegar  
1/4 tsp. salt

1/4 tsp. cinnamon  
1/2 c. sugar

Beat eggs with vinegar, salt and cinnamon until soft mounds form. Add sugar gradually; beat until stiff and glossy. Spread on bottom and sides of shell and bake at 325 degrees 15-18 minutes until lightly brown. Cool.

**Chocolate Whip Filling:** Add 2 slightly beaten egg yolks and 1/4 c. water to 1 c., 6-oz. pkg., melted semi-sweet chocolate chips. Spread 3 Tbsp. over cooled meringue. Combine 1/4 c. sugar, 1/4 tsp. cinnamon and 1 c. whipping cream; beat until thick. Spread half over chocolate in pie shell. Combine remaining whipped cream with chocolate mixture; spread over whipped cream in shell. Chill at least 4 hours. This is work but is worth it.

**CUSTARD PIE**

Mrs. Ross F. Caniglia

3 eggs  
2 c. milk

1/3 c. sugar

Pinch salt  
1 tsp. vanilla

Mix all ingredients in electric blender. Pour into crust and sprinkle with nutmeg. Bake at 425 degrees 15 minutes, then lower to 350 degrees and bake until knife comes out clean after inserting; usually takes 20 minutes at 350 degrees.

**EASY ELEGANT PIE**

Judy Cox

1 c. flour  
1 c. pecans, crushed  
1 stick oleo  
8 oz. pkg. cream cheese

Largest Cool Whip  
1 regular size instant  
chocolate pudding

1 regular size instant  
vanilla pudding  
3 c. milk  
Shaved chocolate

Mix together flour, pecans and oleo; pat into 9x13-inch pan. Bake at 350 degrees 20 minutes and cool. Mix together cream cheese, 1 c. Cool Whip, both puddings and milk. Pour into cooled pie shell. Frost with remaining Cool Whip and chocolate.

**FRENCH SILK PIE**

Judy Cox

1 stick oleo  
3/4 c. sugar  
1 tsp. vanilla

2 sq. baking chocolate,  
melted, or 6 Tbsp.  
cocoa mixed with  
2 Tbsp. butter

2 large whole eggs beaten  
Whipped cream  
Chocolate curls, optional

Cream oleo, sugar and vanilla. Add melted chocolate; mix well. Add 1 egg and beat at medium speed 5 minutes. Add other egg; beat another 5 minutes. Sugar should be completely dissolved and batter should look creamy. Pour into already cooked cooled pie shell; refrigerate several hours. Garnish with whipped cream and chocolate curls.

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FRESH PEACH PIE

Judy Cox

2 rounded Tbsp. flour  
 1/2 c. melted butter

1 c. sugar  
 2 eggs  
 Unbaked pie shell

Fresh peaches  
 Almond extract

Fill pie shell with fresh peaches; add few drops almond extract. Mix remaining ingredients and pour over peaches. Bake at 350 degrees until done.

FROZEN LEMONADE PIE

Mary G. Meloy

1 can frozen pink lemon-  
 ade; let get mushy

1 can Eagle Brand con-  
 densed milk

1 small container Cool  
 Whip

Mix ingredients together; pile into graham cracker crust.

IMPOSSIBLE PIE

Mrs. Edwin (Gloria) Clark

4 eggs  
 1 c. sugar

1/2 c. flour  
 1 stick oleo, soft or  
 melted

2 c. milk  
 1 tsp. vanilla

Use 8- or 9-inch pie pan. Combine in blender until blended; pour into greased floured pie pan. Bake 40-60 minutes until browned on top in 350-degree oven.

LEMON PIE

Lucille Casper

1 c. water  
 1 c. sugar  
 3 1/2 Tbsp. cornstarch

2 eggs, separated  
 3 Tbsp. lemon juice  
 Grated rind 1 lemon

Pinch salt  
 2 Tbsp. sugar  
 Baked pie shell

Bring sugar and water to boil in pan; add cornstarch moistened to paste with cold water. Cook 5 minutes or until really thick. Add beaten egg yolks, lemon juice and rind and salt; cook mixture a minute or two longer; cool. Beat egg whites stiff and add 2 Tbsp. sugar as you beat. Fold gently into cooled filling and pour into baked crust.

MARSHMALLOW-PINEAPPLE PIE

Mrs. Dorothea Webb

Crust:  
 12 graham crackers  
 3 Tbsp. butter

Filling:  
 1/2 lb. marshmallows  
 3/4 c. milk

1 c. whipping cream  
 1/2 c. drained crushed  
 pineapple

Blend together crust ingredients and pat in pie plate. Bake 3 minutes at 350 degrees. Watch closely to keep from burning. Melt marshmallows and milk in double boiler; cool. To this add whipped cream and pineapple. Pour into shell; sprinkle with some cracker crumbs. Let stand 3-4 hours in refrigerator. May be made day before serving.

MILE HIGH STRAWBERRY PIE

Anita Amato

Crust:  
 2 1/4 c. flour  
 2 1/4 tsp. sugar  
 1 1/2 tsp. salt  
 3 Tbsp. milk

3/4 c. vegetable oil  
 Filling:  
 1 large pkg. frozen straw-  
 berries thawed and  
 drained

2 egg whites  
 1 c. sugar  
 1 Tbsp. lemon juice  
 2 c. whipping cream or  
 1 env. Dream Whip

Pour milk and oil over dry ingredients; stir well. Press into 2 pie plates and bake 10-15 minutes at 425 degrees; cool crusts. Beat egg whites until fluffy; add sugar, strawberries and lemon juice. Beat at high speed 15 minutes, no less. Fold in whipped cream; pour into 2 crusts. Freeze until ready to serve. This should be served immediately after removing from freezer.

PINEAPPLE PIE

Mary Roach

1 large 13-1/2 oz. Cool  
 Whip  
 1 Eagle Brand milk

20 oz. can crushed pine-  
 apple, unsweetened  
 1 c. nuts

1/4 c. lemon juice  
 2 graham cracker pie  
 crusts

continued.....

PINEAPPLE PIE (Continued)

Combine Cool Whip and Eagle Brand milk; fold in pineapple, lemon juice and nuts. Be sure to drain pineapple real well before adding. Pour mixture into 2 pie shells; top with a few nuts and chill several hours before serving.

SODA CRACKER PIE

Mrs. J. F. Wilcox, Jr.

14 single soda crackers, rolled fine	1 c. white sugar	1 tsp. vanilla
3 egg whites	1/2 c. nuts	1 tsp. baking powder
		1 tsp. vinegar

Beat egg a little, add baking powder and 1/2 c. sugar and beat again. Grease pie tin and bake at 350 degrees 30-40 minutes. Spread Dream Whip on top and put in refrigerator. Grate sweet chocolate on top or use berries. Can be made day before use.

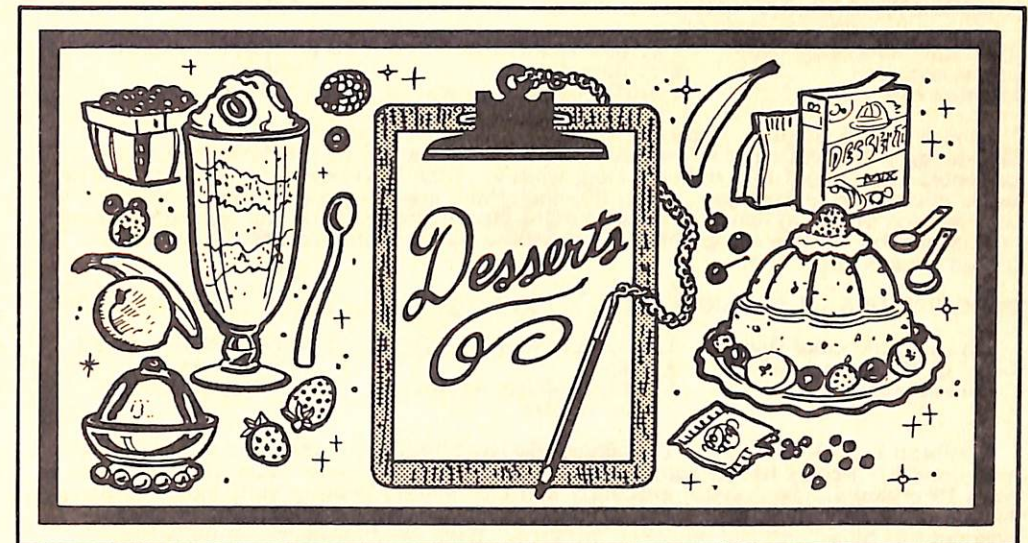
SOUR CREAM RAISIN PIE

Mrs. Steve Buresh

1 c. raisins	2/3 c. sugar	1 egg
1 c. sour cream	1 scant tsp. cinnamon	1 tsp. vinegar
	Pinch salt	

Break egg into cup; beat with fork. Add sugar and salt. Combine with sour cream, raisins and vinegar. Pour into unbaked pie crust and top with second crust. Bake at 350 degrees until a fork comes out clean, about 45 minutes.

Write An Extra Recipe Here:



CARROT BARS

Mrs. Edwin (Gloria) Clark

4 eggs	2 tsp. cinnamon	Frosting for warm cake:
2 c. sugar	1 tsp. salt	3 c. powdered sugar
1 c. oil	3 small jars strained	8 oz. cream cheese
2 c. flour	baby food carrots	1/4 c. melted margarine
2 tsp. soda	or 2 junior jars	1 tsp. vanilla

Beat first 3 ingredients; add remaining. Bake in 2 pans or big cake pan 20 minutes at 350 degrees.

CHEERIOS BARS

Mrs. Willard Burns

1 small pkg. fruit-flavored gelatin, 3 oz.	1/3 c. light corn syrup	1 Tbsp. soft oleo or butter
	4 c. Cheerios	

Butter 9-inch pan. In large saucepan blend gelatin, syrup and butter. Heat to boiling over medium heat, stirring constantly. Remove from heat; stir in Cheerios until thoroughly coated. Turn into prepared pan. Butter back of spoon and spread mixture in pan. Refrigerate. When set, about 30 minutes, cut into bars. Store covered in refrigerator.

CHERRY BARS

Elaine Fenner

2 c. flour	3/4 c. margarine, softened	2 tsp. vanilla
1/2 tsp. BKP	1 egg	1 #2 size can cherry pie filling
2/3 c. sugar		

Mix together flour and BKP; add margarine, sugar and mix with hands or slow speed mixer. Add egg and vanilla to form soft ball of dough. Divide into 4 parts on slightly floured board. Shape into long rolls. Make a depression inside center of each roll and add cherry pie filling. Bake at 325 degrees 15-20 minutes or until done.

CHERRY FLIPS

1/3 c. butter	1/8 tsp. salt	1 bottle maraschino cherries; save juice for icing
1/4 c. icing sugar	1 tsp. vanilla	
1 egg yolk	1 c. flour	
	1/2 lb. chopped walnuts	

Cream butter until light and fluffy; add icing sugar and egg yolks and flavoring; work in flour and salt. Pinch off dough size of walnuts; put in cherry in centers and cover with dough. Place on greased cookie sheet; bake at 350 degrees 25 minutes. Ice with chopped walnuts using cherry juice, make pink, white or chocolate.

**CHOCOLATE BAR-ICE CREAM DESSERT**

Mrs. Robert (Dorothy) Laubenthal

10 almond chocolate bars	1 c. powdered sugar	5 c. crushed vanilla
1 c. margarine	1 c. nutmeats	wafers
6 beaten egg yolks	6 stiffly beaten egg whites	1/2 gal. ice cream

Enough for 24 people. Gently melt chocolate bars and margarine; combine with beaten egg yolks and cook a few minutes over low heat. Add powdered sugar and nuts. Let cool. When cool fold in beaten egg whites. Line 17x11x2-inch pan with vanilla wafer crumbs to make layer 1/4 to 1/2-inch thick about 4 cups. Cover with layer of softened ice cream. Pour cooled chocolate mixture over this. Cut through several pieces to mix. Sprinkle top with 1 c. vanilla wafer crumbs; freeze. Can be kept frozen considerable time.

**COCONUT DREAM SQUARES**

Mrs. Maria Reed

1 1/4 c. sifted cake flour	1/3 c. butter	1 1/3 c., about, Angel
1 1/4 c. firmly packed brown sugar	2 eggs	Flake coconut
	1/2 tsp. baking powder	1 c. chopped walnuts
	1 tsp. vanilla	

Combine 1 c. flour and 1/4 c. sugar; add butter and mix until thoroughly blended and smooth. Press firmly into ungreased 9-inch square pan. Bake in 350-degree oven 15 minutes. Beat eggs; gradually add 1 c. sugar, beating until light and fluffy. Sift 1/4 c. flour and baking powder together; fold into egg mixture. Mix in vanilla, coconut and nuts. Spread on baked mixture. Bake 20-25 minutes or until lightly browned. Cut while warm. About 2 doz. squares.

**DANISH PASTRY APPLE BARS**

Anita L. Amato

2 1/2 c. flour	Milk	1 tsp. cinnamon
1 tsp. salt	Flaked corn cereal	1 egg white
1 c. lard or other shortening	8-10 apples	1 Tbsp. water
1 egg yolk	1 c. sugar	1 c. powdered sugar
		1/2 tsp. vanilla

Mix flour and salt together; cut in shortening. Mix egg yolks to blend and add milk to make 2/3 c. Gradually add egg mixture to flour mixture, mixing to make pastry similar to pie. Roll half of dough to fit 10 1/2x15 1/2-inch jelly roll pan. Sprinkle bottom crust with crushed cereal. Peel and slice apples thinly; place over cereal. Sprinkle them with granulated sugar and cinnamon. Roll out remaining dough and place on top, pinching edges of dough together. Beat egg white until stiff and brush over crust. Bake 1 hour in 400-degree oven. While still warm frost with powdered sugar, water and vanilla mixed together.

**FOUR LAYER DELIGHT**

Barbara Binns

1 c. flour	1 c. Cool Whip	2 regular size boxes lemon
1/2 c. oleo	1 c. powdered sugar	instant pudding
1/2 c. chopped pecans	8 oz. pkg. cream cheese	3 c. cold milk

Mix first 3 ingredients and pat into 9x13-inch pan; bake 15 minutes in 375-degree oven and let cool. Mix Cool Whip, powdered sugar and cream cheese; beat until fluffy. Spread over crust; set in refrigerator. Mix lemon pudding and milk; spread on second layer. Spread Cool Whip for last layer.

**FOUR LAYER DESSERT**

Mrs. George R. Shields

1 c. flour	8 oz. cream cheese	2 pkg. lemon instant
1/2 c. oleo	1 c. powdered sugar	pudding
1/2 c. pecans, chopped		3 c. milk

Mix first 3 ingredients and pat in 9x13-inch pan. Bake 15 minutes at 375 degrees; cool. Cream cheese and sugar; fold in 1 c. whipped topping, Dream Whip; spread over cooled crust. Mix pudding and milk; spread over cheese filling. Spread whipped topping over top and chill at least 12 hours.

**FROZEN STRAWBERRY DESSERT**

Mrs. Gene Ronk

1/2 c. butter	1/2 c. nuts	2 egg whites
1 c. flour	10 oz. frozen straw-	1 Tbsp. lemon juice
1/4 c. brown sugar	berries, thawed	Small bowl Cool Whip
1 c. sugar		

-36- Council Bluffs, Iowa

continued.....

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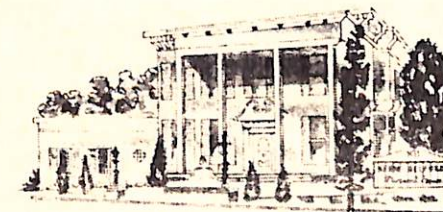
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Notes:

Council Bluffs, Iowa

FROZEN STRAWBERRY DESSERT (Continued)

Blend butter, flour, brown sugar and nuts; spread on cookie sheet and bake at 350 degrees 10-15 minutes or until lightly browned. Reserve 3/4 c. for topping. Line 9x13-inch pan with remaining crumbs. Beat strawberries, sugar, egg whites and lemon juice at high speed 15 minutes. Fold in Cool Whip and pour over crumbs. Top with reserved crumbs. Freeze.

HEAVENLY HASH

Lucile D. McClellan

1 gal. vanilla ice cream	2 cans mandarine oranges	3 c. juice from above
1 large can crushed pineapple	3 c. miniature marshmallows	fruits
		1 pkg. graham crackers or vanilla wafers

Partially melt ice cream in bowl. Drain pineapple and oranges; cut oranges in half. Pour drained fruits and miniature colored marshmallows into ice cream; blend well. Add fruit juices. Line 2 large 9x13-inch pans with vanilla wafers or graham cracker crumbs. Put ice cream mixture on top and put in freezer 24 hours. An excellent recipe for a shower; can easily serve 24 people this dessert.

HOME MADE ICE CREAM

Mrs. Clayton Spurbeck

4-5 eggs	2 c. sugar	Freezer about 3/4 full of milk
2 tsp. vanilla	1/2 tsp. salt	
	1/2 pt. cream	

Beat eggs until foamy; mix good with remaining ingredients. Put in freezer and freeze until firm.

ICE CREAM CRUNCH

Mrs. Edwin (Gloria) Clark

1 pkg. Betty Crocker German chocolate cake mix	3/4 c. margarine, softened	1 c. chopped nuts
1/2 c. brown sugar		6 c. maple nut or butter pecan ice cream

Heat oven to 400 degrees. Mix dry cake mix, butter, sugar and nuts with pastry blender or fork until crumbly; spread in ungreased jelly roll pan 15 1/2x10 1/2x1-inch. Bake about 12 minutes; remove from oven, stir with fork until crumbly. Cool completely; stir again if necessary to break up any large pieces. Soften ice cream to very soft consistency. Divide crumbly mixture into 3 equal parts; sprinkle one in ungreased 9x9-inch pan. Carefully spread with 3 c. softened ice cream. Sprinkle second part over ice cream; carefully spread with remaining ice cream. Sprinkle remaining part over top. Cover with foil; freeze about 4 hours.

JELL-O CAKE DESSERT

Connie Burns

1 pkg. white cake mix	1 large pkg. strawberry Jell-O	1 box strawberry Soft Swirl
1 pkg. Dream Whip		

Mix and bake 13x9-inch cake as directed on package. Cool slightly and using fork, make several holes in cake. Mix Jell-O with hot water only. Pour this over cake; finish cooling cake. Mix Soft Swirl and frost cake. Mix Dream Whip and layer over Soft Swirl. Keep cake chilled in refrigerator.

LECKWITH TRIFLE

Teresa Siefken

Jelly roll or sponge cake	1 pudding mix	Fruit cocktail
2 Jell-Os		Whipped cream

Fill bottom of bowl with jelly roll or sponge cake. Make 1 Jell-O and pour over this. When set spread cooled pudding on top. Make second Jell-O; add fruit cocktail. When cool spread on top of pudding. Serve with whipped cream or favorite topping.

PEACH BUTTER BRICKLE DESSERT

Mrs. L. E. Fox

1 #2 1/2 size can sliced peaches	1 box brickle cake mix	1 stick margarine
		1/2 c. pecan pieces

continued.....

PEACH BUTTER BRICKLE DESSERT (Continued)

Cut peaches a little smaller than put all in greased 9x13-inch baking pan, juice too. Sprinkle dry cake mix evenly over fruit. Melt margarine and drizzle over dry mix. Sprinkle with pecans. Bake 30 minutes in 350-degree oven. Can be served hot or cold. Cut in squares and serve with topping or whipped cream.

PEANUT BUTTER POPCORN BARS

Helen Casper

1/2 c. light corn syrup	1/2 c. water	1/2 tsp. vanilla
1/2 c. white sugar	1/2 c. peanut butter	3 c. popped corn
	1 c. Spanish peanuts	

Bring syrup, sugar and water to full boil. Add peanut butter and vanilla. Pour over popped corn and peanuts. Press firmly in 8x8-inch square pans. Cut when cool.

PINEAPPLE DELIGHT

Mrs. Donna Lagel

2 pkg. Knox gelatine	3/4 c. white sugar	1 20-oz. can crushed pineapple, drained
1 c. cold water	1 pt. cream	1 angel food cake, sliced
1 c. boiling water		

In large bowl mix gelatine and cold water; let stand 5 minutes. Add boiling water, sugar and pineapple; let stand till mixture is partially jelled. Whip cream and fold into jelled mixture. Butter 9x12-inch cake pan; lay slices of cake to cover bottom. Pour half mixture over cake and repeat layers of cake and mixture. Refrigerate.

PISTACHIO REFRIGERATOR DESSERT

Alicia Mahoney

1 c. flour	1/4 c. nuts, chopped	1/2 of 9-oz. carton refrigerator whipped topping
2 Tbsp. sugar	8 oz. pkg. cream cheese	2 3-3/4 oz. boxes pistachio instant pudding
1/2 c. butter or margarine	2/3 c. confectioners' sugar	
1/4 tsp. butter flavoring	2 1/2 c. cold milk	
	1/4 tsp. almond flavoring	

Combine first 5 ingredients; mix well. Press into greased 9x13-inch pan and bake at 350 degrees 15 minutes; cool. With mixer cream cheese softened to room temperature, powdered sugar and whipped topping. Spread over cooled bottom crust. Beat instant pudding, cold milk and almond flavoring together; spread over cream cheese layer. Refrigerate until firm. Serve with whipped topping and few nuts for garnish if desired. Serves 15.

RASPBERRY TORTE

Mrs. Gene Ronk

1 c. flour	3/4 c. nuts	1 tsp. vanilla
1/3 c. powdered sugar	2 eggs	1/2 c. sugar
1/2 c. butter	1 c. sugar	2 Tbsp. cornstarch
10 oz. red raspberry	1/2 tsp. salt	1 Tbsp. lemon juice
	1/4 c. flour	1/2 tsp. baking powder

Combine first 3 ingredients and press into 9x13-inch pan; bake 15 minutes at 350 degrees. Thaw and drain raspberries; reserve juice. Spoon berries over baked crust; sprinkle with nuts. Beat eggs and sugar until fluffy; add remaining ingredients and pour over berries. Bake 30-35 minutes at 350 degrees. Serve with whipped cream and sauce. Add water to juice to make 1 c. Combine with sugar and cornstarch and cook till thick; add lemon juice.

SPICE BARS

Mrs. Rose Leggio

1 c. sugar	1/4 tsp. salt	Icing:
1 c. raisins	2 c. flour, sifted	2 Tbsp. oleo
1 1/4 c. water	1 Tbsp. soda	2 Tbsp. milk
1/2 c. shortening	1 egg	6 Tbsp. brown sugar
1 tsp. cinnamon	1 tsp. vanilla or lemon	1 Tbsp. vanilla
1/4 tsp. nutmeg	1/2 c. nuts, optional	Enough powdered sugar to spread
1/4 tsp. cloves		

Simmer raisins in water about 3 minutes; set aside to cool. Sift dry ingredients in mixing bowl. Strain raisins, keeping enough liquid to equal 1 c. To dry ingredients

continued.....

SPICE BARS (Continued)

add shortening and egg and raisins mixture, flavoring, nuts and the 1 c. liquid. Mix all together. Grease jelly roll pan and spread mixture. Bake at 350 degrees 15-20 minutes.

STRAWBERRY DESSERT

Gene Menuey

1 c. sifted flour	Filling:	1 Tbsp. lemon juice
1/4 c. brown sugar	2 egg whites	1/8 tsp. salt
1/2 c. melted butter	1 c. sugar	1 c. cream or Cool Whip
1/2 c. chopped nuts	2 10-oz. pkg. frozen strawberries	

Mix first 4 ingredients well. Put in 9x13-inch pan and bake 20 minutes; stir to keep crumbly. Put 2/3 in pan and pat down. In large bowl beat egg whites; add sugar and beat until stiff. Add frozen strawberries, lemon juice and salt. Beat until stiff cream 10-15 minutes fold in cream or Cool Whip. Can add pink food coloring if pale pink. Sprinkle remainder crumb mixture. Freeze.

STRAWBERRY/ANGEL FOOD CAKE DESSERT

Judy Cox

3 10-oz. boxes drained strawberries	3/4 c. sugar	2 c. heavy cream
1 Tbsp. lemon juice	2 env. unflavored gelatin	3 c. angel cake cubes
		1/2 tsp. almond extract

Crush drained berries; should measure 2 c. In medium bowl combine lemon juice, sugar and strawberries. Sprinkle gelatin over 1/2 c. cold water; place over hot water and stir to dissolve. Blend this into strawberry mixture; refrigerate until consistency of egg whites. Whip cream; should measure about 5 c. Pour cubed cake into pan and add strawberry and whipped cream mixtures along with almond extract.

SUET PUDDING

Nancy Kelley

1 c. raisins	2 c. bread crumbs	1 c. sugar
1 c. sugar	3/4 c. flour	1/2 c. milk
1 c. suet, finely chopped	1/2 tsp. soda	1 tsp. vanilla
1 c. milk	Sauce:	1 egg
	1 c. butter	

Mix all ingredients together; put into 2-lb. coffee can. Cover can tightly with foil and steam in 3-inches water, not boiling, 2-3 hours. Also can be used in crock pot following bread pudding recipe. For sauce cream butter and sugar; add egg, milk and vanilla. Heat until warm and clear.

TUITE-FRUITE TORTE

Patricia R. Murphy

2 c. dried apricots, cooked and mashed	1 lemon, juice and bit of grated rind	1 small can crushed drained pineapple
1 3-oz. pkg. orange Jell-O	1/2 c. sugar	3/4 c. maraschino cherries, cut fine
1 1/2 c. hot water	1 13-oz. can chilled evaporated milk	25 Oreo chocolate cookies, crushed
1/8 tsp. salt	15 marshmallows cut fine	

Dissolve Jell-O in hot water; add salt, lemon juice, rind and sugar. Chill till syrupy. Beat milk until stiff. Beat Jell-O mixture and fold into milk, pineapple, apricots, cherries and marshmallows. Roll cookies and line bottom of 13x9-inch cake pan, reserving some crumbs for top of dessert. Add Jell-O, fruit and milk mixture; top with reserved crumbs and chill. Serves 15-18.

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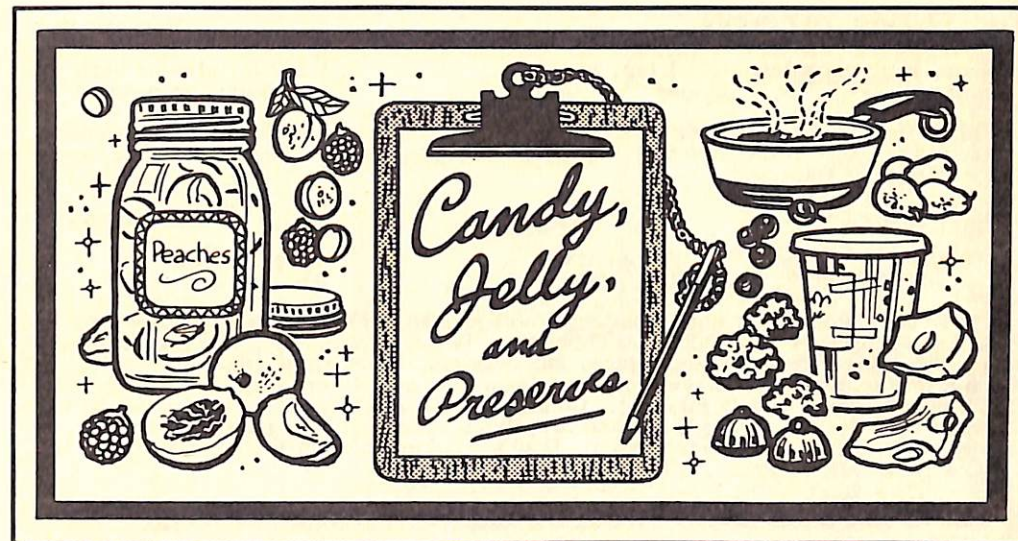
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BOB BON CANDY

Lucile D. McClellan

1 c. chopped dates  
1 c. chopped nuts  
1 c. powdered sugar

1 c. peanut butter  
1 Tbsp. butter

Glaze:  
1 c. chocolate chips  
2 sq. chocolate  
1 inch paraffin

Mix mixture well and roll in 1-inch balls. Chill well. Dip in glaze and set on waxed paper to cool. Melt chocolates over hot water; add paraffin.

CARMEL MARSHMALLOWS

Mary J. Pierson

1 pkg. Kraft caramels,  
57 caramels

1 stick oleo

1 can Eagle Brand milk

Put 1 pkg. large marshmallows in refrigerator; get good and cold. Put ingredients in double boiler; melt. With fork dip marshmallows into caramel, then roll in Rice Krispies. Put on waxed paper or cookie sheet.

CHERRY MASH CANDY

Kathleen K. Jennings

2 c. sugar  
16 regular marshmallows  
1 tsp. vanilla

1 small can evaporated  
milk  
10-oz. pkg. cherry chips

12 oz. pkg. chocolate chips  
3/4 c. peanut butter  
1 lb. chopped peanuts

In heavy pan put sugar, marshmallows and milk; melt and boil 5 minutes. Remove from heat and add vanilla and cherry chips. Stir and spread in 9x13-inch pan. In a double boiler melt chocolate chips, peanut butter and chopped peanuts. Pour over first mixture; set in refrigerator until firm.

CREAMY FUDGE

Mrs. Willard Burns

4 1/2 c. sugar  
1 can undiluted evapo-  
rated milk  
1 stick margarine

1 small pkg. each semi-  
sweet and milk choco-  
late bits

1 tsp. vanilla  
1 tsp. burnt sugar  
flavoring  
Nuts

Mix together sugar, milk and margarine; cook 7 minutes. Add both chocolates. Remove from heat; stir until chocolate is completely melted. Add flavoring and nuts as desired. Pour into buttered 11x7-inch pan.

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EASY PEANUT CLUSTERS

Barbara Burg

- |                               |                |                       |
|-------------------------------|----------------|-----------------------|
| 1 12-oz. pkg. chocolate chips | 1 tsp. vanilla | 1 1/2 lb. almond bark |
|                               |                | 1 medium can peanuts  |

Melt chips and almond bark over double boiler; remove from heat and add vanilla and peanuts. Mix well and drop teaspoons onto waxed paper. Ready to eat in 20 minutes. Makes 3-4 doz.

NEVER FAIL DIVINITY

Mrs. Ken Wright

- |                    |              |                |
|--------------------|--------------|----------------|
| 2 c. sugar         | 1/2 c. water | 1 tsp. vanilla |
| 1/2 c. white syrup | Dash salt    | 2 egg whites   |

Mix first 4 ingredients until dissolved; boil to medium ball stage, 240 degrees. Pour 1/3 syrup over egg whites stiffly beaten, beating constantly. Cook remaining syrup until it reaches hard ball stage, 265 degrees. Test often with cold water. When a few drops in cold water form a ribbon that can be bent when lifted from water, it is ready to add to candy mixture. Continue beating until mixture holds shape when dropped from spoon. Add vanilla and drop from spoon onto greased baking sheet, turning spoon to swirl peak of each piece. Double cooking takes a little longer but it is a failure-proof way to make fluffy divinity.

PEANUT BRITTLE

Mrs. Don (Pat) Hutcheson

- |                  |                  |               |
|------------------|------------------|---------------|
| 1 c. white syrup | 1 c. white sugar | 1/2 tsp. soda |
|                  | 2 c. raw peanuts |               |

Boil first 3 ingredients until brown, 300 degrees on candy thermometer. Remove from heat; add soda. Pour into buttered jelly roll pan and spread with back of wooden spoon. Let cool and crack to desired sized pieces.

Write An Extra Recipe Here:



ALL OCCASION POTATO DISH

Lucile D. McClellan

- |                             |                      |                                 |
|-----------------------------|----------------------|---------------------------------|
| 6 c. chopped cubed potatoes | 1 tsp. Ac'cent       | 1 Tbsp. sugar                   |
| 1/2 c. bacon drippings      | 1 tsp. garlic powder | 1 Tbsp. celery leaves or flakes |
| 1 can tomato soup           | 2 tsp. salt          | 3 Tbsp. chopped parsley         |

Place in greased baking dish, cover with foil and bake 1 1/2 hours. Uncover the last 30 minutes and bake at 300 degrees. Serves 8-12. Very tasty at holiday dinner.

BAKED EGGS

Naomi Jennings

- |                          |             |                     |
|--------------------------|-------------|---------------------|
| 8 slices bread, no crust | 4 c. milk   | 2 tsp. mustard      |
| 8 eggs                   | 2 tsp. salt | 1 lb. grated cheese |

Cut bread into 1-inch cubes. Butter 9x13-inch cake pan and line with bread cubes. Beat eggs, milk, salt and mustard; pour over bread; sprinkle cheese over mixture. Let set in refrigerator overnight. Bake at 350 degrees 1 hour. Cut into squares and serve with bacon or sausage.

BROCCOLI CASSEROLE

Mary Ellen Brick

- |                        |                   |                  |
|------------------------|-------------------|------------------|
| 1 pkg. frozen broccoli | 1 can celery soup | 1 can milk       |
| 1 c. Cheese Whiz       |                   | 1 c. Minute Rice |

Cook broccoli; boil 10 minutes and drain. Add other ingredients; put in greased casserole and bake 30 minutes in 350-degree oven.

BROCCOLI CASSEROLE

Judy Cox

- |                |                       |                |
|----------------|-----------------------|----------------|
| 1/2 c. onion   | 1/2 c. water          | 2 beaten eggs  |
| 4 Tbsp. butter | 2 pkg. broccoli       | Cracker crumbs |
| 2 Tbsp. flour  | 8 oz. jar Cheese Whiz | Butter         |

Saute' onions, butter, flour and water until thick. Mix with broccoli and Cheese Whiz; stir in beaten eggs. Top with crushed cracker crumbs and dot with butter. Bake at 325 degrees 30 minutes.

BROCCOLI RICE CASSEROLE

Alice Ryan

- |                       |  |                      |
|-----------------------|--|----------------------|
| 1/2 c. chopped celery | 10 oz. pkg. chopped frozen broccoli, partly thawed | 1 c. raw Minute Rice |
| 1/2 c. chopped onion  |  | 1 can mushroom soup  |
| 1/2 stick margarine   |  | 1/2 c. Cheese Whiz   |

continued.....

**BROCCOLI RICE CASSEROLE (Continued)**

Saute' onion and celery in margarine. Combine remaining ingredients and place in buttered casserole. Bake at 350 degrees approximately 30 minutes.

**BUSY DAY CASSEROLE**

Mrs. Glenn DuBois

- |  |                                 |   |
|--|---------------------------------|---|
| 4-5 raw potatoes,<br>peeled and sliced | 1 can cream of mushroom<br>soup | 1 can vegetable soup<br>1 lb. hamburger |
|--|---------------------------------|---|

Place potatoes in bottom of casserole. Break raw hamburger over them. Add soups and season with a little dried onions. Cover and bake at 325 degrees until potatoes are done, about 45-50 minutes.

**CHICKEN CASSEROLE DELUXE**

Mrs. R. J. Wickham, Sr. (Mary)

- |   |   |                                    |
|---|---|------------------------------------|
| 3-4 lb. chicken or just 3-4<br>chicken breasts      | 20 single saltine crackers<br>1/2 tsp. dry onion flakes | 1 small can mushrooms,<br>optional |
| 1 Tbsp. salt  | 1/2 soup can chicken broth                              | 1 Tbsp. melted margarine           |
| 3 c. whole green beans                              | 1/4 c. slivered almonds                                 | 1 c. shredded cheddar<br>cheese    |
| 1 can condensed cream of<br>chicken soup, undiluted |   |                                    |

Wash chicken; place in large kettle with 2 qt. boiling water and salt. Simmer covered until tender, about 1 hour; drain broth and save. Bone chicken; cut into large pieces. Grease baking dish 13x9x2-inches and arrange drained beans over bottom. Arrange half chicken over beans. Top with 16 crackers and half cheese, then another layer chicken and mushrooms. Combine soup, broth, onion and remaining cheese; pour over chicken. Crumble 4 crackers and sprinkle over casserole together with almonds. Drizzle with melted butter; let stand 2 hours. Bake 30 minutes in preheated oven at 350 degrees or until hot and lightly browned. 8-10 servings.

**CHICKEN AND RICE CASSEROLE**

Judy Cox

- |                           |                          |   |
|---------------------------|--------------------------|---|
| 1/2 stick oleo, melted    | 1 can cream chicken soup | Chicken for 6 or 8; I use<br>breast and/or legs |
| 1 can cream mushroom soup | 3/4 c. uncooked rice     | Paprika   |
| 1 can cream celery soup   | Minced parsley           |   |

Melt oleo. Mix all soups and half melted butter and rice. Put in large baking pan. Place chicken on mixture skin side up; pour on rest of melted oleo. Sprinkle with minced parsley and paprika. Bake 3 hours at 225 degrees covered, 350 degrees uncovered.

**EGG CASSEROLE**

Rose Spoto

- |                                    |                                   |   |
|------------------------------------|-----------------------------------|---|
| 1 12-oz. pkg. bulk pork<br>sausage | 2 c. milk<br>6 slices bread cubed | 1 tsp. dry mustard<br>1 c. shredded cheddar<br>cheese |
| 6 eggs                             | 1 tsp. salt                       |   |

Fry and cool sausage. Beat eggs; add milk, salt, mustard and bread cubes. Add cooled sausage and cheese last. Pour into well-greased 9x13-inch baking dish; set overnight in refrigerator. Bake 45 minutes at 350 degrees. Let set before cutting about 5-10 minutes. Very good for Sunday breakfast or brunch.

**EGGPLANT CASSEROLE**

Grace S. Moran

- |                                 |  |   |
|---------------------------------|--|---|
| 1 large or 2 small<br>eggplants | 1 bell pepper cut fine<br>3/4 c. grated cheese,<br>topping | 1 c. cracker crumbs<br>soaked in about 1/2 c.<br>sweet milk |
| 1 beaten egg                    | 1 can cream of mush-<br>room soup                          | 2 Tbsp. melted butter                                       |
| 1 chopped onion                 |  |   |

Boil eggplant until tender; drain in colander and mash well. Add salt and pepper. Add other ingredients and mix well. Put in greased casserole; sprinkle with grated cheese. Bake at 350 degrees 1 hour.

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**HAMBURGER CASSEROLE**

Lucile D. McClellan

- |                     |                                    |                          |
|---------------------|------------------------------------|--------------------------|
| 2 lb. hamburger     | 2 cans tomato soup                 | 1 can cream chicken soup |
| 16 oz. pkg. noodles | 1 can vegetarian<br>vegetable soup | 1 can mushroom soup      |

Cook noodles; drain. Mix soups with noodles in big bowl. Divide into 3 greased casseroles and freeze 2. Bake the other one 30-45 minutes at 350 degrees. Top with 3 slices cheese about 10 minutes before ready to serve or remove from oven.

**MACARONI GREEN BEANS SUPREME**

Mary Kettleborough

- |   |   |                                      |
|---|---|--------------------------------------|
| 7 1/2 oz. pkg. Kraft<br>macaroni and cheese<br>dinner | 1 can condensed cream<br>of mushroom soup | 3 1/2 oz. can French<br>fried onions |
|   | 16 oz. can cut green beans,<br>drained    |                                      |

Prepare dinner as directed on package except use 1/2 c. milk. Add soup and beans; mix lightly. Pour into 6x10-inch baking dish; top with onions. Bake at 350 degrees 30 minutes. 6-8 servings.

**POTATO CASSEROLE**

Lucile D. McClellan

- |                                   |                               |  |
|-----------------------------------|-------------------------------|--|
| 2 lb. pkg. hash browns            | 1 can cream of celery<br>soup | 1 tsp. minced onion<br>1 tsp. salt<br>1 1/2 c. grated cheese |
| 1 can cream of mush-<br>room soup |                               |  |

Partially thaw hash brown potatoes. Mix soups well with them and add minced onion and salt. Pour into buttered casserole; add grated cheese to top of mixture. Bake 45-60 minutes in 340-degree oven.

**ZUCCHINI CASSEROLE**

Mrs. Ervin Duschanek

- |                |                        |                                |
|----------------|------------------------|--------------------------------|
| 4 c. zucchini  | 1 tsp. salt            | 4 slices American cheese       |
| 3 carrots      | 3 Tbsp. oleo           | 1 can cream of chicken<br>soup |
| 1 medium onion | 2 c. seasoned croutons |                                |

Partially cook sliced zucchini; drain well. Grate carrots and onion and saute' in 3 Tbsp. oleo. Add salt. Alternate zucchini, carrot mixture and croutons in large casserole. Spread soup over top of other ingredients. Put slices of cheese over all. Bake in 350-degree oven 30 minutes, just to heat through thoroughly. This casserole is delicious and a favorite of our family.

**FRENCH TOAST DELUXE**

Connie Burns

- |                        |              |                                 |
|------------------------|--------------|---------------------------------|
| 1/4 c. Log Cabin syrup | 2 Tbsp. milk | 1/4 tsp. salt<br>6 slices bread |
| 2 eggs                 |              |                                 |

Mix first 4 ingredients in shallow bowl. Dip bread into mixture, drain slightly. Saute' on both sides in shallow hot fat. Serve hot with additional Log Cabin syrup. Try it warmed.

**FROZEN TEA SLUSH**

Mrs. Carolyn Stephens

- |                           |                                 |  |
|---------------------------|---------------------------------|--|
| 2 c. sugar                | 4 tea bags, green or<br>regular | 1 12-oz. can lemonade<br>2 c. gin or vodka<br>7 c. water |
| 2 c. water                |                                 |  |
| 1 12-oz. can orange juice |                                 |  |

Boil sugar and water until sugar melts; let cool with tea bags steeping in mixture. Add remaining ingredients; stir. Freeze overnight. If desired serve with 7-Up.

**HOT CHOCOLATE**

Mary J. Pierson

- |                                     |            |                               |
|-------------------------------------|------------|-------------------------------|
| 6 1/2 c. instant pow-<br>dered milk | 1 c. sugar | 3/4 c. cocoa<br>1/4 tsp. salt |
|-------------------------------------|------------|-------------------------------|

Mix well; sift 3 times. 1/3 c. mix to 1 c. boiling water.

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**HOT FUDGE SAUCE**

1/2 c. sugar  
1/8 tsp. salt

1/4 c. cocoa or 1 sq. un-sweetened chocolate, melted

1 1/4 Tbsp. cornstarch or 3 heaping Tbsp. flour

Mix in saucepan; stir in 1 c. water. Boil together, stirring constantly about 1 minute or until thickened and glossy. Remove from heat; add 1 Tbsp. butter. Serve warm or cold over ice cream.

**KOREAN MARINADE**

1 clove garlic minced  
1/2 c. soy sauce  
3 Tbsp. sugar

2 stalks green onions, finely chopped  
1 Tbsp. sesame oil, found at Pier Imports

1 Tbsp. sesame seeds  
1/2 tsp. Ac'cent  
1/2 tsp. black pepper

Can use blender but not necessary. Toast sesame seeds carefully in oven. Pour all in blender and blend. With baby drumsticks or regular ones, make deep slashes clear down to bone in various places on chicken. Marinate overnight. Can also use beef such as a tenderloin, sliced in 1/2 to 1-inch pieces. For steaks score so the marinade will work.

**ORANGE JULIUS**

1 6-oz. can frozen orange juice

1 c. milk  
1 c. water  
1/2 c. sugar

1 tsp. vanilla  
8-10 ice cubes

Place all ingredients in blender; blend at high speed 15-30 seconds.

Write An Extra Recipe Here:

Mrs. Mary Flahive

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**OVEN TEMPERATURE CHART**

Slow ..... 250 degrees - 325 degrees F.  
Moderate ..... 325 degrees - 375 degrees F.  
Moderate hot ..... 375 degrees - 425 degrees F.  
Hot ..... 425 degrees - 450 degrees F.  
Very hot ..... 450 degrees - 475 degrees F.

	Minutes	Temperature
<b>BREADS</b>		
Loaf .....	50-60	400
Rolls .....	20-30	400
Biscuits .....	12-15	450
Muffins .....	20-25	400
Popovers .....	30-40	425
Corn bread .....	25-30	400
Nut .....	50-60	350
Gingerbread .....	30-40	325
<b>PIES</b>		
Pumpkin .....	35-45	400
Two-crust .....	25-40	400
Shells .....	10-12	450
Meringue .....	10-15	300
<b>COOKIES</b>		
Drop .....	10-15	400
Rolled .....	8-12	400
Ice box .....	8-12	400
Molasses .....	10-15	350
<b>CAKES</b>		
Angel .....	60	325
Sponge .....	60	325
Cup .....	25	350
Layer .....	25-30	375
Loaf .....	45-60	350
Sheet .....	20-30	375
Pound .....	60-90	325
<b>MEAT AND POULTRY</b>		
Beef, rare .....	20 min. to lb.	300
Beef, medium .....	25 min. to lb.	300
Beef, done .....	30 min. to lb.	300
Pork .....	40 min. to lb.	350
Ham, smoked .....	30 min. to lb.	300
Mutton .....	35 min. to lb.	300
Veal .....	35 min. to lb.	325
Chicken .....	25 min. to lb.	350
Duck .....	25 min. to lb.	350
Turkey, large .....	20 min. to lb.	275
Turkey, small .....	25 min. to lb.	300
Fish.....	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup .....	20-30	300
Custard casserole .....	45-60	300
Souffle .....	50-60	325
Baked potato .....	60-90	400
Baked beans .....	6 hours	350
Timbales .....	35-45	300
Rice Pudding .....	50-60	325
Scalloped potato .....	60-90	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare .....	10-16
medium .....	17-22
well done .....	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done .....	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick .....	Rare or medium, 8-10
1 1/2-inch .....	Rare or medium, 10-15
2-inch .....	Rare or medium, 18-25
Pork chops, thin .....	8-10
Lamb chops, rib .....	6-8
Loin or shoulder .....	8-10
Mutton chops 1-inch thick .....	15-20
Veal cutlets, very thin .....	6-8
Chops .....	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture or corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

Food	Temperature	Time (Min.)
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread .....	350 degrees to 400 degrees	45-60
Butter cake, loaf .....	360 degrees to 400 degrees	40-60
Butter cake, layer .....	380 degrees to 400 degrees	20-40
Cake, angel .....	300 degrees to 360 degrees	50-60
Cake, sponge .....	300 degrees to 350 degrees	40-60
Cake, fruit .....	275 degrees to 325 degrees	3-4 hours
Cookies, thin .....	380 degrees to 390 degrees	10-12
Cookies, molasses .....	350 degrees to 375 degrees	18-20
Cream puffs .....	300 degrees to 350 degrees	45-60
Meringues .....	250 degrees to 300 degrees	40-60
Muffins (b. p.) .....	400 degrees to 425 degrees	20-25
Pie crust .....	400 degrees to 500 degrees	20-40
Popovers .....	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

Kind and Amount	Salt	Water	Time in double boiler
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup .....	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup .....	1 tsp.	3 c.	40 minutes
Hominy (coarse) .....	1 tsp.	5 c.	3 hours
(fine) .....	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

Fruit	Cooking Time	Amount of Sugar or Honey
Apricots .....	About 40 minutes	1/4 c. for each c. fruit
Figs .....	About 30 minutes	1 Tbsp. for each c. fruit
Peaches .....	About 45 minutes	1/4 c. for each c. fruit
Prunes .....	About 45 minutes	2 Tbsp. for each c. fruit

White Sauce	Liquid	SAUCES		
		Thickening Material	Fat	Seasoning (salt)
No. 1 thin .....	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium...	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3 .....	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick .....	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.  
 Use No. 2 sauce for creamed or scalloped dishes or gravy.  
 Use No. 3 sauce for souffles.  
 Use No. 4 sauce for croquettes.

### VEGETABLE TIME TABLE

Vegetable	Boiled	Minutes	
		Steamed	Baked
Asparagus, tied in bundles .....	30		
Artichokes, French .....	40	45-60	
Beans, Lima, depending on age .....	20-40	60	
Beans, string .....	15-45	60	
Beets, young with skins on .....	45	60	70-90
Cabbage, chopped, cut sectional .....	10-20	25	
Cauliflower, stem down.....	20-30		
Carrots, cut across .....	20-30	40	
Chard .....	60-90	90	
Celery, cut in lengths 1/2 inch .....	30	45	
Corn, green, tender .....	5-10	15	20
Cucumbers, peeled and cut.....	20	30	40
Eggplant, whole .....	30	40	45
Onions .....	45	60	60
Parsnips .....	60	75	75
Peas, green .....	20-40	35-50	
Peppers ... ..	20-30	30	30
Potatoes, depending on size .....	20-40	60	45-60
Pumpkin, in cubes.....	30	45	60
Potatoes, sweet .....	40	40	45-60
Salsify .....	25	45	
Spinach .....	20	30	
Squash in cubes .....	20-40	50	60
Tomatoes, depending on size .....	5-15	50	15-20
Turnips, depending on size .....	30-60		

### MEASUREMENT EQUIVALENTS IN METRIC MEASURE

1 cup	=	250 milliliters (ml)
1/4 cup	=	62 1/2 ml
1 teaspoon	=	5 ml
1 tablespoon	=	15 ml
1 pint	=	1.47 liter (l)
1 quart	=	0.95 l
1 gallon	=	3.8 l
1 liter	=	2.1 pint
1 liter	=	1.06 quart
1 liter	=	0.26 gallon

### CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread .....	230 degrees to 234 degrees
Soft ball .....	234 degrees to 238 degrees
Medium ball....	238 degrees to 244 degrees
Firm ball .....	244 degrees to 248 degrees
Hard ball .....	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack ....	265 degrees to 285 degrees
Hard crack ....	290 degrees to 300 degrees

### TEMPERATURES IN CANDY MAKING

Fudge, opera creams, peneche and cream candies  
 234-236 degrees, soft ball

Fondants (mints, etc.)..... 234-236 degrees, soft ball

Marshmallows ..... 238-240 degrees, soft ball |

Caramel mixtures..... 246-252 degrees, firm ball

Taffies ..... 254-270 degrees, hard ball |

Butterscotch..... 280-300 degrees, crack

Brittles ..... 290-310 degrees, hard crack |

Boiled frostings:

1 egg white to 1 c. sugar - 238-242 degrees, soft ball or thread

2 egg whites to 1 c. sugar - 244-248 degrees, soft ball or thread

3 egg whites to 1 c. sugar - 254-260 degrees, firm ball or long thread.

### TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake . 275-325 degrees - 40 minutes to 1 hour

Loaf cake ... 325-350 degrees - 40 minutes to 1 hour

Cup cakes ... 350-375 degrees - 15 to 25 minutes

Layer cake .. 375-400 degrees - 20-30 minutes

### FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

## ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey .....	4 to 5 hours
12 to 16-lb. turkey .....	5 to 6 hours
16 to 20-lb. turkey .....	6 to 7 1/2 hours
20 to 24-lb. turkey .....	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

Ready-to-cook Weight	Oven Temperature	Total Time (Hours)
8 to 10 .....	325 degrees F.	4 to 4 1/2
10 to 12 .....	325 degrees F.	4 1/2 to 5
12 to 14 .....	325 degrees F.	5 to 5 1/4
14 to 16 .....	325 degrees F.	5 1/4 to 6
16 to 18 .....	325 degrees F.	6 to 6 1/2
18 to 20 .....	325 degrees F.	6 1/2 to 7 1/2
20 to 24 .....	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)

3 1/2 to 5 .....	325 degrees F.	3 to 3 1/2
5 to 8 .....	325 degrees F.	3 1/2 to 4
8 to 12 .....	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)

8 to 10 .....	450 degrees F.	2 1/4 to 2 1/2
10 to 12 .....	450 degrees F.	2 1/2 to 3
12 to 16 .....	450 degrees F.	3 to 3 1/4
16 to 20 .....	450 degrees F.	3 1/4 to 3 1/2
20 to 24 .....	450 degrees F.	3 1/2 to 3 3/4

## INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
- 1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
- 2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2 1/2 cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- 1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
- 2 cups equals 1 can (tall)
- 2 1/2 cups equals No. 2 can
- 3 1/2 cups equals No. 2 1/2 can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals 1/2 cup juice
- 2 Tablespoons shortening equals 1 ounce.

## TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp. ....	teaspoons
T. or Tbsp. ....	tablespoons
c. ....	cup
pt. ....	pint
qt. ....	quart
lb. ....	pound
3 t. ....	1 T.
16 T. ....	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups .....	1 pint
2 pints .....	1 qt.
4 qt. ....	1 gal.

## MEASURES OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups

## SUPPER QUANTITY COOKING

### BAKED BEANS FOR 100:

8 qt. dry beans	4 lb. salt pork
20 qt. salad	20 doz. rolls
4 lb. butter	20 pies
4 qt. cream	2 lb. coffee

### HASH SUPPER FOR 100:

40 lb. corned beef	5 qt. salad dressing
32 qt. potatoes	5 lb. butter
20 doz. rolls	2 lb. coffee
20 qt. chopped cabbage	4 qt. cream

### CABBAGE SALAD FOR 175:

20 lb. cabbage	4 large cans crushed pineapple
1 1/2 qt. Miracle Whip	2 bunches carrots

### HAM SUPPER FOR 225:

48 lb. canned ham	2 qt. milk
24 potato salads (solicited)	1 lb. Crisco
5 lb. coffee	5 to 6 c. water
1 pt. cream	48 pkg. peas
45 qt. strawberries	8 qt. milk
6 pkg. Bisquick equals 3/4-inch biscuits	6 qt. heavy cream
	1 pkg. Starlac
	1 c. sugar, add to Bisquick

### BRAISED BEEF FOR 200:

65 lb. stew beef	Harvard beets
60 lb. potatoes	Cabbage salad
36 pies	40 lb. turnip
	2 lb. cheese

### TURKEY DINNER FOR 250:

7 turkeys	75 lb. potato
75 lb. butternut squash	10 bunches celery
20 large cranberry rings	44 pies

### CHICKEN SHORTCAKE FOR 135:

60 lb. chicken	3 large pkg. Bisquick
30 pkg. frozen peas	17 pkg. Flakon corn mix
12 cans cranberry sauce	2 bunches celery

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