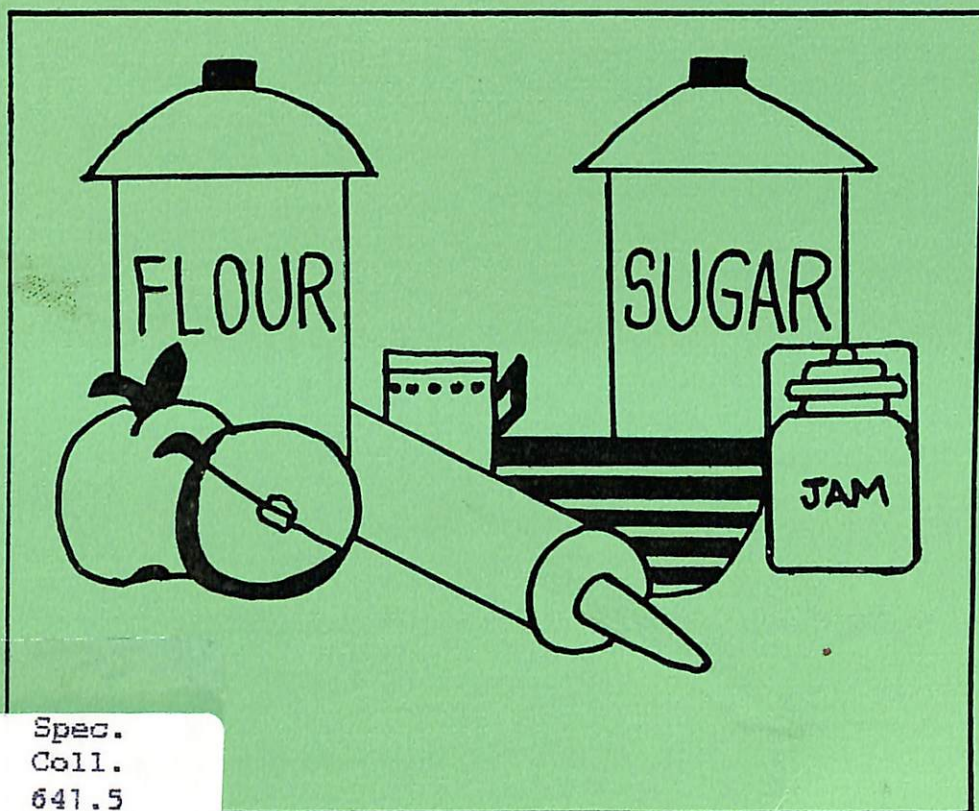


MERCY'S MENU MAGIC

by MERCY GUILD



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LINDA VACANT

COUNCIL BLUFFS, IOWA

1982

**SPECIAL
COLLECTIONS**

APPETIZERS,
PICKLES, RELISHES

SOUPS, SALADS,
VEGETABLES

MAIN DISHES

BREADS ROLLS



Expression of Appreciation

The Mercy Guild wishes to express sincere appreciation and gratitude to all members who so generously donated recipes for this cookbook. A special thank you to all who contributed so much time and effort preparing the material for printing.

Cookbook Chairman

Bev Martin

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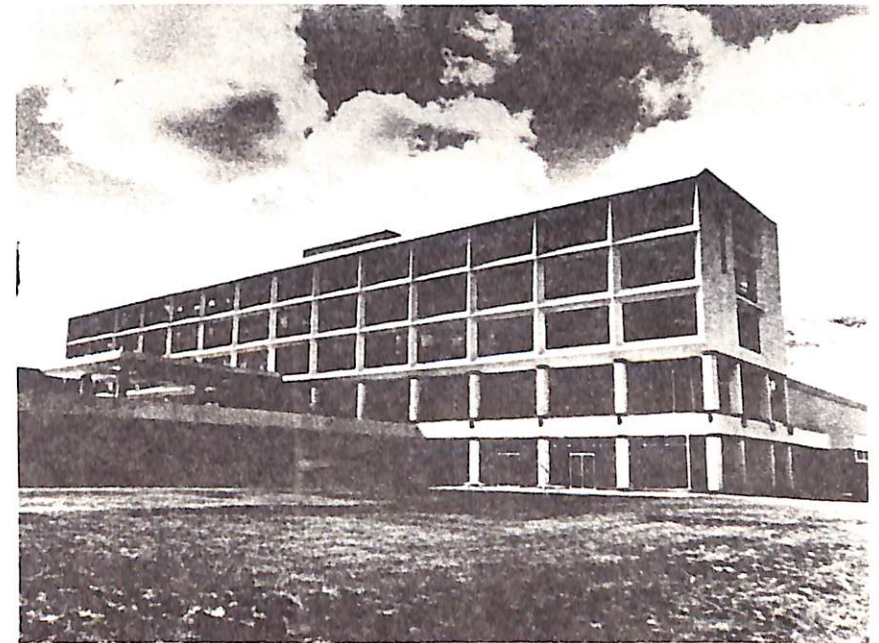
By

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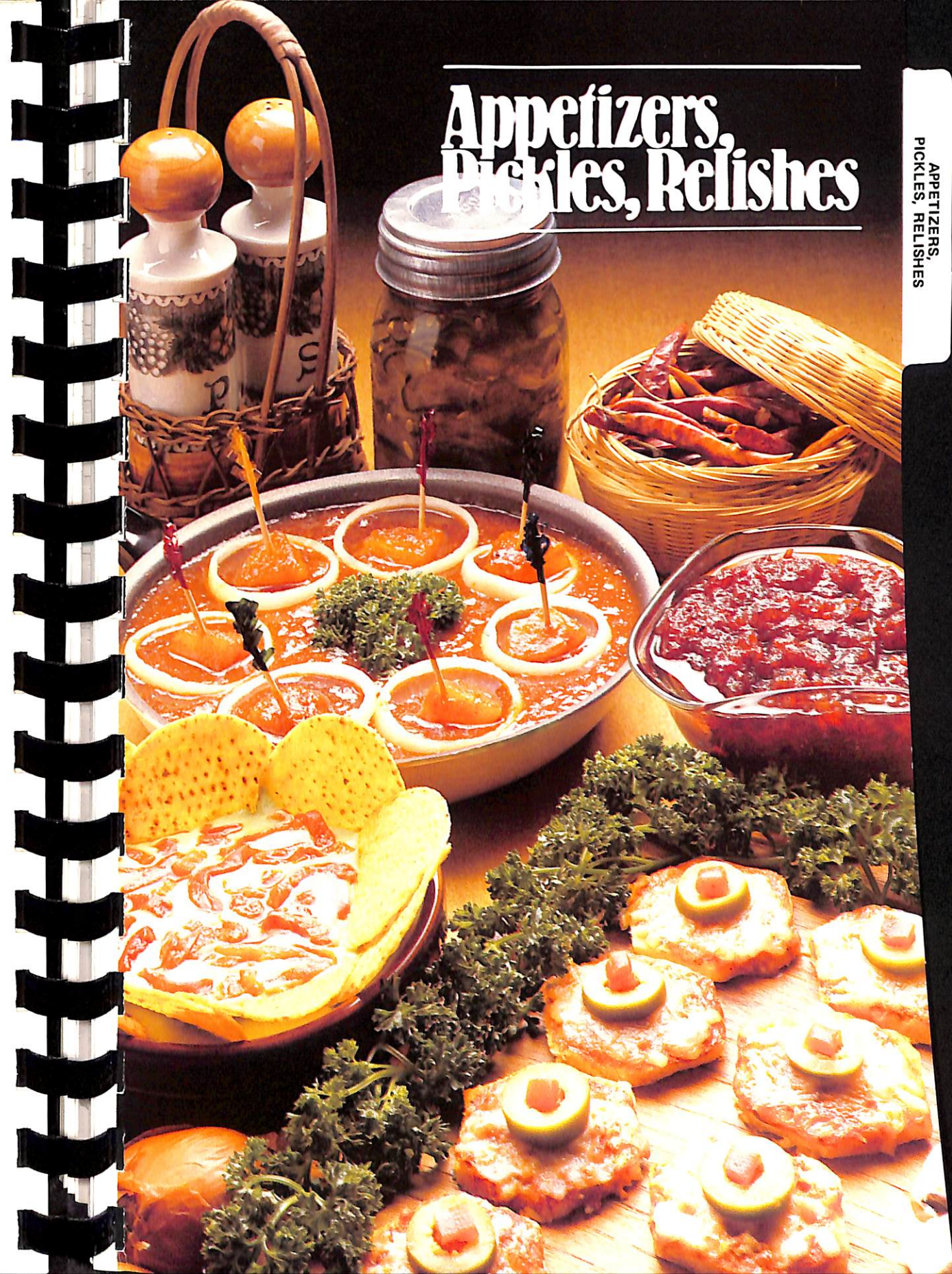
Bev Martin
Jeanne Schmoll
Gerry Myers
Frances Norman
Ruby O'Brien
Florence Ravlin
Eileen Carlson
Lavon Nihsen
Linda Vacanti
Marianne Jones

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Appetizers, Pickles, Relishes

APPETIZERS,
PICKLES, RELISHES



A HANDY SPICE GUIDE TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. **USES:** (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. **USES:** For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. **USES:** For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. **USES:** For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. **USES:** For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. **USES:** Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. **USES:** (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. **USES:** In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. **USES:** Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. **USES:** An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. **USES:** A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. **USES:** Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. **USES:** In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. **USES:** For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. **USES:** For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. **USES:** As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

APPETIZERS, PICKLES, RELISHES

BRAUNSCHWEIGER BALL

1 lb. Braunschweiger, 1/2 tsp. sweet basil
mashed 3 Tbsp. minced onion

Mold into a ball, then cool till firm. Frost with mixture of:

1 (8 oz.) pkg. cream 1/8 tsp. Tabasco sauce
cheese 1 tsp. mayonnaise
Garlic salt to suit

Ruth Day

"PHILLY" PATE

1 (8 oz.) pkg. Philadelphia 2 tsp. lemon juice
cream cheese 1 tsp. Worcestershire sauce
1 (8 oz.) pkg. liver Dash of salt and pepper
sausage Chopped parsley
1 Tbsp. chopped onion 1 (3 oz.) pkg. Philadelphia
Pimento cream cheese

Combine softened cream cheese and liver sausage, mixing until well blended. Add onion, lemon juice, Worcestershire sauce and seasonings; mix well. Place mixture on waxed paper. Fold paper around sides and shape into a tree or pack mixture into a greased Christmas tree mold. Chill. Unmold on serving plate. Decorate sides and base of tree with parsley. Pipe with softened cream cheese. Top with stars cut from pimento.

Isabella Christoffersen

DRIED BEEF LOG

1 (8 oz.) pkg. cream 1/3 c. pimento stuffed
cheese, softened green olives, chopped
1/4 c. grated Parmesan 2 1/2 oz. dried beef, finely
cheese snipped
1 Tbsp. prepared
horseradish

Blend cream cheese, Parmesan cheese and horseradish.

Stir in olives. On wax paper shape mixture into 2 (6 inch) rolls. Wrap and chill several hours or overnight. Roll in snipped beef. Serve with crackers.

Sandy Woods

SALMON CHEESE BALL

8 oz. pkg. cream cheese, softened	1 Tbsp. lemon juice
1 lb. can salmon, drained and flaked	1 Tbsp. grated onion
	1/4 tsp. liquid smoke
	1/4 tsp. salt

Mix; cover and chill at least 8 hours. Shape into ball and roll in 1/2 cup chopped pecans or almonds.

Eileen Carlson

CREAM CHEESE BALL

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

Soften cream cheese. Add remaining ingredients and 1 cup pecans. Mix with your hands. Form into ball and roll in remaining 1 cup pecans. Refrigerate. Serve with crackers.

Barbara Huyck

SALMON SPREAD

1 large can salmon	1 Tbsp. lemon juice
8 oz. cream cheese	1/4 tsp. liquid smoke
2 tsp. grated onion	

Mix together until well blended. Serve with crackers or rye bread.

Cathy Frieze

CHEESE SPREAD

1 lb. Velveeta cheese	1 jar Bac-Os imitation bacon
1 large can condensed milk	

Melt together over low heat the cheese and milk. Stir in the jar of Bac-Os. Stir often while cooking.

Connie Heller

DRIED BEEF SPREAD

1 (8 oz.) pkg. cream cheese, softened	1 Tbsp. grated onion
1 (4 oz.) pkg. dried beef, cut up fine	1 Tbsp. horseradish
	2 drops Tabasco sauce
	Salt
	1/2 c. chopped pecans

Mix well and shape into log or ball. Roll in chopped parsley.

Maxine Switzer

SUMMER SAUSAGE

2 lb. hamburger	2 Tbsp. Morton's Tender- Quick
1 c. water	1/2 tsp. liquid smoke
1/8 tsp. garlic salt	Pinch of salt

Mix well; form into rolls and wrap in wax paper. Refrigerate 24 hours. Unwrap and put on broiler pan in oven. Bake at 300° for 1 hour. Can freeze or refrigerate.

Bev Martin

HAM ROLLS

8 oz. cream cheese, softened	1/8 tsp. paprika
1 tsp. prepared horseradish	2 1/2 Tbsp. pimento-stuffed olives, chopped
2 Tbsp. half & half	10 slices boiled ham
1/4 tsp. salt	40 small pimento-stuffed olives

Blend first 6 ingredients thoroughly. Spread 2

tablespoons of cheese mixture on each ham slice; roll up tightly and fasten with 4 toothpicks. Chill. Cut each roll into fourths. Place an olive on end of each toothpick. Serve cold. Yield: 40.

Linda Vacanti

TOASTED CHICKEN ROUNDS

1 c. diced chicken	1/4 tsp. salt
2 crisp bacon slices, crumbled	Dash of pepper and paprika
2 or 3 Tbsp. mayonnaise	8-10 slices fresh white bread
1 Tbsp. minced celery	

Combine first 6 ingredients; mix well. Trim crusts from bread. Lightly butter each slice, then spread with about 1 tablespoon chicken mixture. Sprinkle with paprika. Roll and wrap in waxed paper. Refrigerate. When ready to serve, slice each roll crosswise into 4 or 5 slices. Toast under broiler on each side. Serve hot. Makes approximately 40 rounds.

Christine McCracken

BRAUNSCHWEIGER TIPPLERS

1 lb. liver sausage	1 Tbsp. Worcestershire sauce
3 Tbsp. sour cream	
2 Tbsp. chopped onion	2-3 drops Tabasco sauce

Combine all ingredients in blender at low speed until well mixed. Keeps well in refrigerator. Good to spread on crackers or rye bread.

Laura Terry

CHIPPED BEEF APPETIZERS

1 (3 or 4 oz.) pkg. sliced smoked beef, snipped	1/2-1 c. pitted black olives, drained, sliced or wedged
1 c. shredded Cheddar cheese	1 c. mayonnaise or salad dressing
Party pumpernickel loaf	

Combine beef, cheese, olives and mayonnaise. Spread

about 1 tablespoon on each piece of bread. May freeze at this time or bake at 375° for 10 minutes. Makes about 36 appetizers.

Pat Montgomery

SAUSAGE BALLS

1 lb. bulk sausage	1 lb. grated sharp Cheddar cheese
3 c. Bisquick	

Let all ingredients come to room temperature. Mix together and form into small balls. Bake on cookie sheet at 375° for 8-10 minutes. Makes 70-80 balls.

Mary Fran Filbert

SAUSAGE BALLS

1 lb. pork sausage	1/3 c. bread crumbs
1 egg, beaten	1/2 tsp. sage
1/2 c. catsup	1 Tbsp. cider vinegar
1 Tbsp. brown sugar	1 Tbsp. soy sauce

Combine sausage, egg, bread crumbs and sage. Shape into balls, about 1 inch in diameter. Brown on all sides and pour off drippings. Combine catsup, brown sugar, vinegar and soy sauce in saucepan. Add browned meat balls and simmer 30 minutes. Serve hot from chafing dish. Serve with toothpicks or spaghetti.

Sandy Woods

PICKLED MUSHROOMS

1/3 c. red wine vinegar	2 tsp. dried parsley flakes
1/3 c. salad oil	1 tsp. prepared mustard
1 small onion, thinly sliced and separated into rings	1 Tbsp. brown sugar
1 tsp. salt	2 (6 oz.) cans mushroom crowns, drained

In small saucepan combine wine vinegar, salad oil, onion salt, parsley, mustard and brown sugar; bring to boil. Add mushrooms and simmer 5-6 minutes. Chill in covered bowl several hours, stirring occasionally. Drain. Makes 2 cups.

Sandy Woods

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HOT BROCCOLI DIP

1 large onion, chopped	1 can cream of mushroom soup
1/4 stick oleo	
12-15 oz. Velveeta cheese	2 pkg. frozen broccoli, cooked and chopped
1 can chopped mushrooms	

Saute onion in oleo. Melt cheese in double boiler. Add soup, mushrooms, broccoli, onions and oleo. Serve hot in chafing dish with potato chips, Doritos, etc.

Glenis Leitch

HOT PASTRAMI DIP

6 oz. pastrami, chopped	2 Tbsp. minced onion
16 oz. cream cheese	1 tsp. Worcestershire sauce
3/4 pt. sour cream	1/4 tsp. garlic salt
1/2 green pepper, chopped	Salt and pepper

Blend together and put in a greased casserole. Bake 1/2 hour.

Bev Martin

HAMBURGER DIP

1 lb. hamburger	1 onion, chopped
1 can chili beans	Cheddar cheese

Brown hamburger with onions. Blend chili beans in blender and add to hamburger mixture. Put in casserole. Spread Cheddar cheese on top. Bake till hot.

Connie Heller

MAC'S KRAUT DIP

1 small can sauerkraut	Dash of Worcestershire sauce
10 drops Tabasco sauce	
1 tsp. dill seed	2 Tbsp. sour cream
1 tsp. caraway seed	1 (8 oz.) pkg. cream cheese

Mix well and serve on crackers.

Maurine McManamy

SHRIMP DIP

1 (8 oz.) pkg. cream cheese	3-5 Tbsp. chili sauce
1/3 c. mayonnaise	1 tsp. Worcestershire sauce
	1 tsp. lemon juice

Mix together until smooth. Add 1 small can shrimp and mix until well blended.

Cathy Frieze

VEGETABLE DIP

1 small jar mayonnaise	1 small ctn. sour cream
1 small ctn. cottage cheese	1 pkg. Hidden Valley Ranch dressing

Mix together; let set a while.

Mary Folkers

RAW VEGETABLE DIP

1 c. mayonnaise (not salad dressing)	1 Tbsp. parsley
1/2 c. sour cream	1 Tbsp. onion flakes
1 tsp. salt	1 1/2 tsp. Worcestershire sauce

Combine all ingredients. Make night before.

Frances Garafalo

VEGETABLE DIP

1 1/2 c. real mayonnaise	2 Tbsp. catsup
2 Tbsp. honey	1 tsp. curry powder
2 Tbsp. onion	7 drops Tabasco sauce
2 Tbsp. lemon juice	

Blend all ingredients in blender.

Carolyn Davis

VEGETABLE DIP

1 (8 oz.) pkg. cream cheese	1/4 tsp. cayenne pepper
1 (8 oz.) ctn. sour cream	2 oz. Blue cheese
1/4 c. mayonnaise	1/4 tsp. salt
1/2 tsp. dry mustard	1/8 tsp. pepper
1/2 Tbsp. Tabasco sauce	1/2 Tbsp. dry sherry
1 Tbsp. Worcestershire sauce	1/4 tsp. garlic salt
	1/4 tsp. celery salt
	1/4 tsp. Accent

Soften cream cheese to room temperature. Combine all ingredients in blender. Blend at medium speed until smooth. If too spicy, cut down on Tabasco and cayenne pepper.

Marianne Jones

VEGETABLE DIP

1 c. mayonnaise	1 tsp. fine onion
1 tsp. vinegar	1 tsp. garlic
1 tsp. horseradish	1 tsp. curry powder

Very good with cauliflower, celery and carrots.

Wilma McKiernan

VEGETABLE DIP

1 pt. sour cream	1 tsp. Beau Monde seasoning
1 c. mayonnaise	1 Tbsp. onion flakes
1 Tbsp. dill weed	1 tsp. Accent
	Parsley

Mix together until smooth. Serve with raw vegetables.

Cathy Frieze

RAW VEGETABLE DIP

1 1/2 c. mayonnaise	1/2 tsp. dry mustard
2 tsp. curry powder	1/2 tsp. salt
1 Tbsp. finely chopped onion	Black pepper
	Tabasco

Combine well and chill at least 2 hours.

Glenis Leitch

REFRIGERATOR PICKLES

3 qt. sliced cucumbers	1/2 c. salt
1 onion, sliced	1/2 tsp. turmeric
4 c. sugar	1 1/3 tsp. celery seed
4 c. vinegar	1 1/3 tsp. mustard seed

To 4 cups sugar, add vinegar, salt, turmeric, celery seeds and mustard seeds; stir well. Do not heat. This is a cold syrup. Wash and sterilize 3 quart jars. Put large slice of onion in each jar, then slice washed cucumbers to fill jars. Now, pour on well mixed and stirred syrup. Leave at least 5 days in refrigerator. They will keep 9 months. Delicious.

Rose Collins

DILL PICKLE SWEETS

2 qt. dill pickles	2/3 c. water
4 c. boiling water	2 1/2 c. sugar
1 tsp. alum	1 heaping tsp. pickling spice
1 1/4 c. brown vinegar	

Slice dill pickles lengthwise. Cover with boiling water with alum added. Let stand until cold; drain. Bring to a boil vinegar, water, sugar and pickling spice. Pour boiling solution over drained pickles. Cool. Keep in refrigerator, unsealed.

Millie Herman

FROZEN CUCUMBER PICKLES

12 c. sliced cucumbers	3 Tbsp. salt
1 medium onion, sliced	1/2 tsp. turmeric
4 c. sugar	1/2 tsp. mustard seed
4 c. vinegar	1/2 tsp. celery seed

Combine last 6 ingredients and stir until well mixed. Pour over onions and cucumbers in a crock or enamel pan. Let stand 4 days at room temperature. Be sure to stir each day. Pack in freezer containers and freeze.

Ruth Day

MILLIE'S EASY DILL PICKLES

Clean and put into jars:

1 Hungarian hot banana pepper	1 clove of garlic 1 sprig of dill
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Boil:

3 qt. water	1 qt. Heinz white vinegar 1 c. canning salt
-------------	--

Bring to a boil; pour solution over pickles boiling hot and seal. Let stand 5-7 months.

Millie Herman

KOSHER DILL PICKLES

1 gal. dill sized cucumbers	1 c. coarse salt to 8 c. water
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Soak 24 hours. Remove and dry. Let the following solution come to a boil:

2 c. white vinegar	3 c. water
--------------------	------------

Add:

2 Tbsp. mixed pickling spices	Several small heads of dill
----------------------------------	-----------------------------

Add cucumbers to boiling solution. Remove from heat when well heated through. To each quart jar, add 2 buttons garlic and heated cucumbers. Pour over boiling solution and cool. Also, add a head of dill to each quart jar.

Louise A. Leu

WATERMELON PICKLES

2 lb. watermelon rinds	1 lemon, thinly sliced
4 c. sugar	2 Tbsp. cinnamon bark
2 c. vinegar (white)	1 Tbsp. whole cloves
2 c. water	

Peel watermelon rinds and cut into 1 inch cubes. Soak overnight in salt water (canning salt - 1/4 cup to 1 quart water). Drain, rinse and cover with cold water. Cook until tender (few minutes). Drain; combine sugar, vinegar, water (lemon and spices, tied in bag). Simmer 10 minutes.

Remove spice bag; add rinds. Simmer until clear. Fill hot jars 1/2 inch from top. Seal. Makes 6 pints.

Millie Herman

RIPE TOMATO PRESERVES

5 lb. ripe tomatoes, peeled and cut into chunks	8 c. sugar Rind from 1 lemon, finely chopped
--	--

Add sugar to tomatoes in a crock or enamel kettle and let stand overnight. Drain and boil juice until it threads, then add tomatoes and lemon rind. Makes 4 half pints.

Millie Herman

CUCUMBER RELISH

Split into halves and seed cucumbers too large for pickles. Grind through fine-knife of food chopper. Soak in salt water overnight. Rinse in cold water until green water has disappeared. Drain in a colander and press dry. Mix together:

10 or 11 c. ground pickles	2 qt. vinegar or vinegar and water if vinegar is too strong (I use only vinegar)
-------------------------------	--

Put on stove and simmer 20 minutes, then add 5 cups sugar. Put the following in a cloth bag; add to above mixture and boil 10 minutes. Let stand overnight.

1 oz. stick cinnamon	1 oz. celery seed
1 oz. whole allspice	1/2 oz. mustard seed

In morning, heat and seal in pint jars. Always use coarse salt in canning and preserving foods.

Louise A. Leu

GREEN RELISH

4 c. ground onions
1 medium head cabbage,
ground (4 c.)
10 green tomatoes, ground
(4 c.)

12 green peppers, ground
6 sweet red peppers,
ground

(All coarsely ground.)

1/2 c. canning salt
6 c. sugar
1 Tbsp. celery seed

1 1/2 tsp. turmeric
4 c. cider vinegar
2 Tbsp. mustard seed
2 c. water

Grind vegetables, using coarse blade. Sprinkle with 1 1/2 cups salt. Let stand overnight. Rinse and drain. Combine remaining ingredients and 1 chopped onion. Bring to boiling point and cook 15 minutes. Seal in jars. Makes 4 pints.

Millie Herman

CHILI SAUCE

18 ripe tomatoes, peeled
3 onions, chopped
1/2 c. sugar
2 Tbsp. canning salt
2 c. vinegar (white)

1 green pepper,
chopped
1 tsp. each of the following:
Celery seed, mustard,
cloves, ginger, nutmeg,
cinnamon and allspice

Cook until thick, about 2 hours. Seal while still hot.
Millie Herman

Remove spice bag; add rinds. Simmer until clear. Fill hot jars 1/2 inch from top. Seal. Makes 6 pints.

Millie Herman

RIPE TOMATO PRESERVES

5 lb. ripe tomatoes, peeled
and cut into chunks

8 c. sugar
Rind from 1 lemon, finely
chopped

Add sugar to tomatoes in a crock or enamel kettle and let stand overnight. Drain and boil juice until it threads, then add tomatoes and lemon rind. Makes 4 half pints.

Millie Herman

CUCUMBER RELISH

Split into halves and seed cucumbers too large for pickles. Grind through fine-knife of food chopper. Soak in salt water overnight. Rinse in cold water until green water has disappeared. Drain in a colander and press dry. Mix together:

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1 oz. stick cinnamon
1 oz. whole allspice

1 oz. celery seed
1/2 oz. mustard seed

In morning, heat and seal in pint jars. Always use coarse salt in canning and preserving foods.

Louise A. Leu

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4 c. ground onions
1 medium head cabbage,
ground (4 c.)
10 green tomatoes, ground
(4 c.)

12 green peppers, ground
6 sweet red peppers,
ground

(All coarsely ground.)

1/2 c. canning salt
6 c. sugar
1 Tbsp. celery seed

1 1/2 tsp. turmeric
4 c. cider vinegar
2 Tbsp. mustard seed
2 c. water

Grind vegetables, using coarse blade. Sprinkle with 1 1/2 cups salt. Let stand overnight. Rinse and drain. Combine remaining ingredients and 1 chopped onion. Bring to boiling point and cook 15 minutes. Seal in jars. Makes 4 pints.

Millie Herman

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3 onions, chopped
1/2 c. sugar
2 Tbsp. canning salt
2 c. vinegar (white)

1 green pepper,
chopped
1 tsp. each of the following:
Celery seed, mustard,
cloves, ginger, nutmeg,
cinnamon and allspice

Cook until thick, about 2 hours. Seal while still hot.

Millie Herman

notes

notes

Soups, Salads, Vegetables



SOUPS, SALADS,
VEGETABLES

FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	1/2 pound	3/4 to 1 pound	1 1/2 pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling for Sandwiches (meat, eggs, fish)	1 1/2 quarts	2 1/2 to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1 3/4 to 2 quarts	2 1/2 to 4 quarts
Jams & Preserves	1 1/2 lb.	3 lb.	6 lb.
Crackers	1 1/2 lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1 1/2 gal.	3 gal.	6 gal.
Salad Dressings	1 pt.	2 1/2 pt.	1/2 gal.
Meat, Poultry or Fish:			
Wiensers (beef)	6 1/2 pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7 1/2 pounds	15 pounds	30 pounds
Salads, Casseroles, Vegetables:			
Potato Salad	4 1/4 quarts	2 1/4 gallons	4 1/2 gallons
Scalloped Potatoes	4 1/2 quarts or 1 12x20" pan	8 1/2 quarts	17 quarts
Mashed Potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1 1/4 gallons	2 1/2 gallons	5 gallons
Baked Beans	3/4 gallon	1 1/4 gallons	2 1/2 gallons
Jello Salad	3/4 gallon	1 1/4 gallons	2 1/2 gallons
Canned Vegetables	1 #10 can	2 1/2 #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or 1/2 c.)	6 1/4 lb.	12 1/2 lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37 1/2 pounds	75 pounds	150 pounds
Fruit Cup (1/2 c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10x12" sheet cake 1 1/2 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheets cakes 6 10" layer cakes
Whipping Cream	3/4 pint	1 1/2 to 2 pints	3 pints
Ice Cream:			
Brick	3 1/4 quarts	6 1/2 quarts	12 1/2 quarts
Bulk	2 1/4 quarts	4 1/2 quarts or 1 1/4 gallons	9 quarts or 2 1/2 gallons
Beverages:			
Coffee	1/2 pound and 1 1/2 gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1 1/2 gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1 1/2 gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

SOUPS, SALADS, VEGETABLES

VEGETABLE SOUP

1 (46 oz.) can tomato juice
2 c. water
1/2 head cabbage
1 medium onion
1 tsp. parsley flakes
A few whole tomatoes

6 sweet bell peppers
9 tsp. beef bouillon
1 tsp. artificial sweetener
Dash of garlic
Salt and pepper to taste

Bring to a boil and add:
1 can French green beans and juice
Cooked carrots and juice
1 can mushrooms and juice
Florence Ravlin

HAMBURGER SOUP (No onions)

1 lb. ground beef
2 qt. water
1 c. potatoes, diced
1 large can stewed tomatoes

1 c. raw carrots, diced
1 c. celery, diced
1 1/2 tsp. salt
3 c. shredded cabbage

Brown and crumble the ground beef in a large kettle. Add the remaining ingredients. Cook 30-45 minutes, boiling gently.

Irene Fitz

HAM AND POTATO SOUP

2 c. diced, cooked potatoes
1 c. diced, cooked ham
2 Tbsp. butter
2 Tbsp. flour

1/2 tsp. salt
Onion salt (optional)
Pepper
3 c. milk

Melt butter over low heat; blend in flour and salt. Add milk. Cook quickly, stirring constantly until mixture thickens. Remove from heat. Add potatoes, ham and onion, salt and pepper. Return to heat and heat thoroughly. Makes 4 servings.

Jeanne Schmoll

OLD-FASHIONED VEGETABLE SOUP

2 lb. soup bones or 1 lb. beef short ribs	1/2 c. diced celery
2 qt. water	2 c. diced potatoes
1 tsp. salt	1 c. chopped cabbage
1 tsp. celery salt	1 (1 lb. 4 oz.) can tomatoes, cut up
1 small onion, chopped	2 turnips, peeled and finely chopped
2 c. diced carrots	

Place meat, water, salt, celery salt, onion, carrots and celery in slow-cooking pot. Cover and cook on low 4-6 hours. Remove bones; chop meat and return to pot. Add potatoes, cabbage, tomatoes and turnips. Cover and cook on high for 2-3 hours. Makes 8-10 servings.

Jeanne Schmoll

FRENCH ONION SOUP

3 large onions, thinly sliced	1 tsp. Worcestershire sauce
1/2 c. butter or margarine	1/2 tsp. salt
2 Tbsp. instant beef bouillon or 6 cubes bouillon	4 slices toasted French bread
4 c. hot water	1/4 c. grated Parmesan cheese

In large skillet or slow-cooking pot with browning unit, cook onions in butter until lightly browned. In pot combine browned onions in butter with bouillon, water, Worcestershire sauce and salt. Cover and cook on low 4-6 hours. Top each bowl with the toasted French bread, sprinkled with cheese. Makes 4 servings.

Note: Recipe may be doubled, kept hot in slow-cooking pot and served from pot.

Jeanne Schmoll

ROQUEFORT DRESSING

1 glass Kraft Roka Blue cheese	1 c. mayonnaise
1 cheese glass buttermilk	1/2 tsp. garlic salt
	1/2 tsp. Accent

Mix together thoroughly.

Marian Rauterkus

FRENCH DRESSING

1/2 c. salad oil	1 Tbsp. mustard
1 can tomato soup	1 Tbsp. salt (can use less)
2/3 c. vinegar	1/2 tsp. celery seed or celery salt
1/2 c. sugar	Dash of garlic powder, if desired
1 Tbsp. ground onion	

Mix thoroughly and chill.

Barb Kubat

FRENCH SALAD DRESSING

2/3 c. vegetable oil	1/2 tsp. salt
1/3 c. fresh lemon juice	1 clove garlic, crushed
1/2 tsp. sugar	1/4 tsp. dry mustard
1/4 tsp. pepper	

Mix all ingredients together; pour over lettuce. Toss to coat leaves. Use only enough to coat leaves lightly.

Linda Vacanti

MOSTACCIOLI SALAD

1 pkg. mostaccioli, cooked, drained and coated with oil	1 can pimento
1 1/2 c. vinegar	1 tsp. garlic powder
1 1/2 c. sugar	1 tsp. salt
2 tsp. prepared mustard	1 tsp. Accent
1 medium onion, diced	1 tsp. parsley
	1 cucumber, diced
	1 tsp. pepper

Combine all ingredients and let set overnight.

Bernice Ronk

MACARONI SALAD

2 cans Veg-All mixed vegetables, drained and chilled	6 strips bacon, diced, fried
1 (8 oz.) pkg. macaroni (twirls are good)	1 can French fried onions
	1 tsp. seasoned salt
	1 c. mayonnaise or salad dressing

Cook macaroni; drain and cool. Add vegetables, bacon, seasoned salt and 1/2 French fried onions. Toss with salad dressing and garnish with remaining onions.

Pat Shudak

MACARONI SALAD

1 (8 oz.) pkg. shell-type macaroni, cooked and cooled	2 c. cucumbers, diced
	2 tomatoes, diced
	1/2 c. onion, chopped
2 small cans tuna, drained and rinsed	

Combine all the above ingredients. Pour over:

1 c. Miracle Whip or mayonnaise	1 Tbsp. prepared mustard
	1/2 c. Italian dressing

Linda Kuper

MACARONI VEGETABLE SALAD

1 c. macaroni, cooked and cooled	1 bunch green onions, sliced
2 Tbsp. vinegar	1 c. celery, chopped
1-2 firm tomatoes, cut up	1 (16 oz.) can green peas, drained
1 cucumber, cubed	Salt and pepper to taste
1 green pepper, chopped	1/2 c. mayonnaise (more if needed)

Pour vinegar over macaroni to marinate and toss. Add vegetables and salt and pepper. Add mayonnaise and toss lightly to coat. Serves 8-10. Can be prepared ahead of time. Add tomatoes and mayonnaise last.

Marie Martin

TACO SALAD

1 lb. hamburger, browned and drained	8 oz. Cheddar cheese, shredded
3 scant Tbsp. chili powder	1 can kidney beans, drained
1 head lettuce, chopped	3 tomatoes, chopped
1 avocado, chopped	1 medium onion, chopped

Add chili powder to hamburger; mix and chill. Combine

with remaining ingredients.

Dressing:

1/2 c. sour cream	1/2 c. original French dressing
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Mix well. Add 1 package Nacho Doritos before serving.

Ina Smith

TACO SALAD

1 lb. ground beef	4 oz. grated Cheddar cheese
1 onion, chopped	1 head lettuce, chopped
4 tomatoes, chopped	1 pkg. taco flavored Doritos, crushed
1 can kidney beans	1 (8 oz.) bottle French dressing
1/4 tsp. salt	
Dash of Tabasco	

Brown ground beef and onions and drain. Combine all ingredients and toss with dressing.

Pat Shudak

MARINATED CHEESE SALAD

1 cucumber, peeled	1/2 green pepper
1 lb. bean sprouts	2 green onions, chopped
2 Tbsp. pimento, diced	3/4 c. sugar
4 stalks celery, thinly sliced diagonally	3/4 c. cider vinegar
	3/4 c. water

Slice cucumber; add rest of vegetables. Put into plastic container with a lid. Toss vegetables. Combine sugar, water, vinegar and stir until sugar is dissolved. Pour liquid over vegetables and marinate in refrigerator 6-8 hours before serving. Shake or stir frequently.

Note: Can slice pepper into rings and add diced (4-8 tablespoons) Bermuda onion can be substituted, sliced and separated into rings.

Marie L. Martin

SPECIAL CARROT AND PINEAPPLE SALAD

1 can crushed pineapple, drained
1 (3 oz.) pkg. lemon or orange jello
1 pkg. prepared Dream Whip
1/2 c. sugar
1 Tbsp. lemon juice
1 c. grated carrots

Drain juice from can of crushed pineapple. Add enough water to make 1 1/2 cups liquid. Heat to dissolve jello in liquid. Let partially set and add prepared Dream Whip, sugar, lemon juice, pineapple and carrots. Pour into a square pan and chill to set.

Ruby O'Brien

GREEN SALAD

2 pkg. lime jello
1 pkg. Dream Whip
1 medium can crushed pineapple
1 medium ctn. small curd cottage cheese
1/2 c. miniature marshmallows
2 tsp. horseradish

Prepare jello according to package directions and let set; beat. Blend with Dream Whip (mixed as directed). Add the remaining ingredients.

Kathryn Haynie

SPINACH SALAD

Wash and tear into pieces 1 bunch of spinach. Add:
4 chopped green onions
A fresh pepper

Dressing:

5 slices bacon
2 Tbsp. wine vinegar
1 Tbsp. lemon juice
1 tsp. sugar
1/2 tsp. salt

Cut up 5 slices of bacon and fry until crisp. Add to bacon and fat in frypan the wine vinegar, lemon juice, sugar and salt. Toss dressing on salad just before serving. Add to top chopped hard boiled egg and mushrooms.

Remember, do not drain bacon fat, as it forms part of the dressing.

Glenis Leitch

LAYERED VEGETABLE SALAD

Leaf lettuce, torn into small pieces
1 large green pepper, diced
1 medium cucumber, peeled, sliced and quartered
4 or 5 ribs celery, diced
1 pkg. frozen peas, cooked and cooled
3 hard-cooked eggs, sliced
4 slices bacon, cooked and broken into bits
4 slices American cheese, cut into small squares
2 c. mayonnaise or salad dressing
2 Tbsp. sugar

Place lettuce about 3/4 inch deep in a 9x13 inch pan. Arrange remaining ingredients in layers over lettuce. Mix mayonnaise with sugar and spoon over salad. Cover with foil or waxed paper and place pan in a plastic bag that can be sealed. Let stand in refrigerator for 24 hours. Makes 8-10 servings.

Gerry Myers

RAW VEGETABLES

1 head cauliflower, diced
1 large bunch broccoli, diced
1 c. mayonnaise
Green onions, sliced thin
1 pkg. Hidden Valley dressing
1 c. sour cream

Mix all ingredients together and refrigerate 2 hours or longer.

Marialyce McDonald

THREE-GREEN SALAD

2 (10 oz.) pkg. frozen French style green beans
1 (10 oz.) pkg. frozen chopped broccoli
1 (8 1/2 oz.) can artichoke hearts, drained and quartered
1/2 c. chopped onion
1 c. buttermilk-style salad dressing

Cook vegetables according to package directions; drain well. Combine vegetables and remaining ingredients, tossing lightly to mix. Refrigerate until ready to serve. Makes about 6 servings.

Mary Sebghati

DELICIOUS BEAN SALAD

1 (15 oz.) can red beans
1 (16 oz.) can green beans
1 small can green lima beans

1 medium Bermuda onion, diced
3 ribs celery, diced
1 green pepper, diced

Rinse and drain beans. Place in large bowl and add onion, celery and pepper. Pour over a dressing made of:

1/2 c. Dorothy Lynch dressing
1/4 c. sugar

1/4 c. catsup
1/8 c. vinegar
1/8 c. prepared mustard

Refrigerate to marinate 24 hours.
Sue Klohr

SPINACH-SESAME SEED SALAD

Toss in a bowl:

1 lb. fresh spinach, washed, trimmed and torn

1/2 c. grated carrot
2 Tbsp. toasted sesame seed

Dressing:

1/2 c. vegetable oil
2 Tbsp. wine vinegar
1/2 tsp. sugar

1 tsp. Dijon style mustard
1/4 tsp. salt
Few twists of freshly ground pepper

Combine dressing ingredients in a jar with lid. Shake until mixed and pour over spinach.
Carolyn Blue

FRESH SPINACH SALAD

2 qt. fresh spinach
1 tsp. salt
1 Tbsp. white vinegar
1 tsp. Tabasco sauce
1 1/2 c. finely chopped celery

1/2 c. finely chopped onion
6 hard boiled eggs, chopped
3 c. shredded Cheddar cheese
1 1/2 c. mayonnaise (or as desired)

Wash, dry, chill and chop spinach. Add the remaining ingredients and mix thoroughly.

Christine Jensen

RAW VEGETABLE SALAD

1 bunch broccoli, tops cut off
1 head cauliflower

Mushrooms (optional)
Carrots or peppers (optional)

Use any raw vegetable combination you like.

Dressing:

1/2 c. sugar
1 tsp. salt
1 tsp. celery seed

1 Tbsp. onion powder
1 c. oil
1/4 c. wine vinegar

Mix all ingredients in dressing and let stand 1 hour before using. Pour over vegetables and let stand. Stir before you serve.

Lavon Nihsen

MACARONI SALMON SALAD

1 c. macaroni, cooked and cooled
1/2 c. cucumber, diced
1 (7 oz.) can salmon, flaked
2 tsp. minced onion

2 tsp. parsley, minced
6 Tbsp. mayonnaise
2 tsp. lemon juice
1/2 tsp. salt
1/8 tsp. pepper

Mix all ingredients together.
Nellie Small

TUNA SALAD

1 (3 oz.) pkg. lemon jello
1/2 c. boiling water
1 (7 oz.) can tuna
1 can chicken gumbo soup

2 Tbsp. chopped green pepper
1 Tbsp. chopped onion
1 Tbsp. chopped celery
1/2 c. whipped cream
1/2 c. mayonnaise

Dissolve jello in boiling water. When cool, mix with remaining ingredients. Serves 6.

Ruth McClung

MOLDED SHRIMP OR CRAB

1 (8 oz.) pkg. cream cheese	1 env. Knox gelatine
1 c. mayonnaise	3 Tbsp. cold water
1 c. chopped celery	1/2 lb. shrimp or crab, drained
1 can cream of mushroom soup	Dry minced onion to taste

Heat cream cheese, mayonnaise, celery and soup until cream cheese dissolves. Mix gelatin with cold water and add to melted ingredients. Add shrimp or crab and minced onion to taste. Refrigerate at least 2 hours.

Linda Wilson

CHERRY SALAD SUPREME

1 (3 oz.) pkg. raspberry jello	1 (3 oz.) pkg. cream cheese
2 c. boiling water	1/2 c. mayonnaise or salad dressing
1 (20 oz.) can cherry pie filling	1 c. undrained crushed pineapple
1 (3 oz.) pkg. lemon jello	1/2 pt. whipped whipping cream
Chopped nuts	1 c. mini marshmallows

Dissolve raspberry jello in 1 cup boiling water. Stir in cherry pie filling while jello is hot. Pour into a 9x13 inch pan. Chill until partially set, then dissolve lemon jello in 1 cup boiling water. Beat together cream cheese and mayonnaise. Gradually add the lemon jello (which is about the consistency of unbeaten egg whites) to the cream cheese mixture. Stir in pineapple. Finally, fold into this mixture the whipping cream (could use Cool Whip) and mini marshmallows. Spread over the cherry layer and chill. Sprinkle top with chopped nuts.

Christine McCracken

PINEAPPLE AND BANANA SALAD

2 cans pineapple and juice	1 egg, beaten
1/2 c. sugar	2 Tbsp. flour
	Bananas, sliced

Cook juice from pineapple, sugar, egg and flour until thick. Cool mixture and add to fruit.

This is a nice salad because you can make the dressing early and add to fruit when needed.

Wilma McKiernan

STRAWBERRY RICE SALAD

1/2 c. rice	1/2 c. sugar
3 c. water	1 small can crushed pineapple
1 pkg. strawberry gelatin	1 c. whipped topping

Combine rice and water. Cook until tender (20-30 minutes). Drain, reserving rice water. Dissolve gelatin in 1/2 cup hot rice water. Then combine gelatin with sugar, warm rice and pineapple. When partially set, add whipped cream or whipped topping.

A pretty pink dessert.

Louise Owen

QUICK PEACH SALAD

Drain and blot dry canned peach halves. Fill center hollows with mixture of:

1 (3 oz.) pkg. softened cream cheese	Dash of cinnamon
2 Tbsp. brown sugar	1 or 2 drops almond flavoring

Serve on lettuce leaf or as a garnish for ham, ham loaves or smoked pork chops.

Sue Klohr

APRICOT SALAD

2 pkg. lemon gelatin
2 c. hot water
1 (#2 1/2) can apricot,
drained, sieved

1 (#2) can crushed
pineapple, drained
2 c. miniature marshmallows

Dissolve gelatin in hot water, then add 1 cup mixed fruit juices from fruit. Fold in fruit and marshmallows and pour into a 9x13 inch pan. Chill until set, then cover with layer of topping.

Topping:

1 c. mixed pineapple and
apricot juice
1/2 c. sugar

2 Tbsp. flour
2 Tbsp. butter
1 c. whipped cream
1 egg

Cook until thickened the juices, sugar, flour and egg. Add butter and chill. Fold in whipped cream and spread over salad. Sprinkle with chopped nuts or shredded cheese. Serves 12.

Jean Lehnen

RED RASPBERRY SALAD

1 (10 oz.) pkg. frozen
red raspberries, thawed
2 (3 oz.) pkg. red
raspberry jello
2 c. boiling water

1 pt. vanilla ice cream
1 (6 oz.) can frozen pink
lemonade, thawed
1/4 c. chopped nuts

Drain raspberries, reserving syrup. Prepare jello in boiling water. Add ice cream by spoonfuls, stirring until melted. Add lemonade and reserved syrup. Chill until partially set. Add raspberries and nuts. Chill.

Eileen Carlson

BLUEBERRY SALAD

2 small pkg. grape jello
1 can blueberry pie mix

1 can crushed pineapple,
drained
2 1/2 c. water

Dissolve jello in 1 cup boiling water. Add remaining water, pie mix and pineapple. Cool in refrigerator, stirring before it sets. May be topped with Cool Whip and chopped nuts.

Fern Taylor

FROZEN SALAD

1 c. whipped topping
1 c. sour cream
1 tsp. lemon juice
3/4 c. sugar
1/8 tsp. salt

1 (9 oz.) can crushed
pineapple
1/3 c. chopped maraschino
cherries
2 bananas, sliced

Mix together all ingredients and freeze in a mold. Serves 8.

Maurine McManamy

CRANBERRY SALAD

1 lb. pkg. fresh
cranberries

2/3 c. crushed pineapple,
drained
1 c. sugar

Grind cranberries. Add pineapple and sugar and mix well. Let set overnight in refrigerator. Add:

1/2 lb. miniature
marshmallows

2/3 c. (1/2 pt.) whipping
cream, whipped
Nuts, if desired

Bev Martin

CRANBERRY SALAD

1 (3 oz.) pkg. cherry
jello
1 c. boiling water
1 c. jellied cranberry
sauce

1 (8 oz.) pkg. Philadelphia
cream cheese, softened
1 c. Cool Whip
1/2 c. chopped nuts
2 Tbsp. lemon juice

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Dissolve jello in boiling water. Add cranberry sauce and lemon juice; mix and let cool. Pour into lightly oiled 8x10 inch Pyrex dish. Chill until thickened. Blend together cream cheese and Cool Whip and nuts. Spread to top of the thickened jello mixture. Refrigerate several hours or overnight. Cut into squares to serve.

Jeanne Schmoll

CRANBERRY SALAD

2 c. cranberries	1 pkg. cherry jello
1 c. sugar	1 c. celery, finely chopped
1 c. water	1/2-1 c. chopped nuts

Combine cranberries, sugar and water; cook until cranberries pop. Do not stir too much. Add jello to hot mixture. Let cool (not set), then add celery and nuts. Let set. Serve on lettuce leaf. Adds delightful color to the meal.

Ruth Day

HOLIDAY SALAD

3 pkg. strawberry jello	2 pkg. frozen strawberries, thawed and drained
3 c. hot water	
1 can jellied cranberries	1 c. crushed pineapple, drained
1 c. juice	

Combine all ingredients in a 9x13 inch pan and chill overnight.

Elizabeth Costello

DELICIOUS SALAD

1 large pkg. jello (any flavor)	1 (8 oz.) ctn. small curd cottage cheese
1 large can crushed pineapple, drained	2 (9 oz.) ctn. whipped topping

Mix together dry jello and drained pineapple. Add cottage cheese and fold in whipped topping. Pour into a 9x13 inch pan. Let set in refrigerator overnight or for several hours before serving. Serves 15-18.

Frances Garafalo

RICE SALAD

1/4 c. rice	1 (16 oz.) can crushed pineapple
2 c. boiling water	
1 (3 oz.) pkg. jello (any flavor)	2 c. non-dairy whipped topping

Combine rice and water. Cook rice until tender and about 1 cup of water remains. Add the jello and crushed pineapple to the rice water. Let start to congeal. Fold in whipped topping and rice. Add chopped nuts, if desired.

Evelyn Blyth

FRUIT SALAD WITH SOUR CREAM

1 ctn. sour cream	1 can fruit cocktail, drained
1 small can mandarin oranges, drained	1 c. miniature marshmallows
1 small can crushed pineapple, drained	Fresh grapes (optional)
	1 handful coconut (optional)

Mix all ingredients together in a bowl. Cover with Saran Wrap and refrigerate. Can be made a day ahead.

Frances Garafalo

FRUIT SALAD

1 pkg. vanilla pudding	1 can mandarin oranges, drained
1 pkg. orange or lemon tapioca pudding	1 can pineapple chunks, drained
	1 banana, sliced

(May substitute vanilla pudding and 1 heaping table-spoon frozen concentrated orange juice.)

Cook puddings together with 3 cups liquid (use liquids from canned fruits and add water to make 3 cups). Cool slightly and add fruits. Refrigerate.

Ruth Stephens

FROZEN FRUIT SALAD

- | | |
|---|---|
| 1 (8 oz.) pkg. cream cheese, softened | 1 (6 oz.) can frozen daiquiri mix, thawed |
| 2/3 c. mayonnaise | 1 (20 oz.) can crushed pineapple, drained |
| 1 (4 1/2 oz.) Jell-O Americana golden egg custard mix | 1/2 c. chopped pecans or walnuts |
| | 1 env. Dream Whip, prepared as directed on pkg. |

Blend cream cheese with mayonnaise until smooth. Add custard mix, daiquiri mix, pineapple and nuts. Fold whipped topping into fruit mixture. Pour into wax paper lined 8 inch square pan. Cover with plastic wrap and freeze until firm. Cut into squares. Serve on crisp lettuce and garnish with strawberries, if desired. Serves 9-12.

Note: Cream cheese, mayonnaise, custard mix and daiquiri mix may be blended at high speed until smooth, then fold in pineapple, nuts and Dream Whip.

Carolyn Blue

CRUNCHY FRUIT SALAD

- | | |
|---|---------------------------------------|
| 2 stalks celery, chopped | 1/2 c. coconut |
| 1 (15 oz.) can fruit cocktail, drained | 1 c. whipped cream or whipped topping |
| 1 (8 oz.) can mandarin oranges, drained | A little cherry juice or coloring |

Mix all ingredients together. Refrigerate and serve.
Louise Owen

FRUIT SALAD

- | | |
|--------------------------------------|---|
| 1 large ctn. Cool Whip | 1 can fruit cocktail, drained |
| 1 (3 oz.) pkg. instant lemon pudding | 1 medium can pineapple tidbits, drained |
| 1 small pkg. miniature marshmallows | 1 small can mandarin oranges, drained |

Stir instant pudding into Cool Whip. Add remaining ingredients.

Linda Kuper

FRUIT SALAD

- | | |
|--|---------------------------------|
| 1 can fruit cocktail | 1 can mandarin oranges, drained |
| 1 (20 oz.) can pineapple chunks, drained (reserve juice) | 2-3 bananas, sliced |
| | 1 pkg. vanilla instant pudding |

Mix instant pudding with drained pineapple juice. Mix till thick. Add to fruit and chill. Serves 4-6.

Ursula Foreman

TAPIOCA SALAD

- | | |
|--------------------------------|----------------------------|
| 1 pkg. lemon jello | 3 c. hot water |
| 1 pkg. lemon instant pudding | 1 can pineapple tidbits |
| 1 pkg. vanilla tapioca pudding | 1 pkg. Dream Whip, whipped |

Combine jello, instant pudding and tapioca pudding. Add hot water and cook 10 minutes; cool. Add pineapple tidbits and Dream Whip. Cool until set.

Carolyn Davis

AVOCADO JELLO

- | | |
|--------------------------|---------------------|
| 1 (3 oz.) box lime jello | 1 Tbsp. lemon juice |
| 1/2 tsp. salt | 3 Tbsp. mayonnaise |
| 1 c. boiling water | 1 avocado, mashed |
| 3/4 c. cold water | |

Dissolve jello in boiling water and salt. Add cold water and lemon juice. When slightly thickened, add avocado and mayonnaise, mixed. Makes 4-5 servings.

Helen Swenson

COLA SALAD

- | | |
|--|-----------------------------|
| 2 (3 oz.) pkg. raspberry or cherry jello | 1 small can Bing cherries |
| 1 small can crushed pineapple | 1 (3 oz.) pkg. cream cheese |
| | 1/2 c. chopped nuts |
| | 1 (12 oz.) can Coca-Cola |

Drain juice from pineapple and cherries. Add enough water to make 2 cups. Bring to boil and mix with jello. Put in refrigerator until cool and beginning to thicken. Add cream cheese, broken into small chunks, pineapple, cherries, nuts and cola. Mix well and put into mold. Chill until firm. Unmold on salad greens and serve with mayonnaise or whipped cream.

Diane Sondag

LEMON-LIME SALAD

1 (3 oz.) pkg. lemon jello	1 (3 oz.) pkg. lime jello
	2 c. boiling water

Dissolve jello in boiling water. Refrigerate until almost thickened, then fold in:

1 box cottage cheese (small curd)	1 small can crushed pineapple, well drained
1 c. mayonnaise	1 c. Dream Whip or Cool Whip

Add:

1 c. diced celery	1 c. nuts
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Refrigerate until completely set in an 11x13 inch dish. Cut into squares.

Jeanne Schmoll

LIME SALAD

2 (3 oz.) pkg. lime jello	2 (7 oz.) bottles 7-Up
2 c. applesauce	Juice of 2 oranges
	Grated rind of 1 orange

Dissolve jello in hot applesauce; cool. Add 7-Up, orange juice and orange rind. Pour into a bowl and refrigerate.

Diane Sondag

SUNSET SALAD

1 (3 oz.) pkg. lime jello	2 c. finely chopped cucumbers
1 tsp. salt	2 Tbsp. finely chopped onions
2 c. boiling water	1/2 c. finely chopped pimento
1 c. mayonnaise	
2/3 c. sour cream	

Dissolve jello and salt in boiling water; let cool. Combine sour cream and mayonnaise; mix until blended. Stir sour cream mixture into cooled gelatin until slightly thick. Fold in cucumbers, onion and pimento.

Vi Pawloski

WALDORF SALAD RING

2 (3 oz.) pkg. raspberry gelatin	1/2 c. cold water
2 c. boiling water	1 (15 oz.) jar applesauce

Dissolve gelatin in boiling water. Stir in cold water. Chill until partially set, then fold in applesauce. Chill until firm in an oiled 4 1/2 cup ring mold. Unmold and fill ring with Waldorf Salad.

Jeanne Schmoll

APPLESAUCE SALAD

2 pkg. lemon jello	Pinch of salt
1/2 c. red hots	1/2 c. nuts
3 c. boiling water	1 (6 oz.) pkg. cream cheese
2 c. applesauce	1/4 c. milk
1 Tbsp. lemon juice	2 Tbsp. salad dressing

Combine jello, red hots and water. Stir until red hots are dissolved. Cool well, but don't gel. Mix applesauce, lemon juice and salt. Combine with gelatin. Chill until thick. Mix in nuts. Mix cream cheese, milk and salad dressing until smooth. Fold into gelatin mixture in streaks. Fills a 9x9 inch dish.

Jane Pille

PISTACHIO SALAD

1 pkg. instant pistachio pudding mix	1/2 c. pecans
1 (15 oz.) can crushed pineapple, drained	1/2 c. coconut
	1 (9 oz.) ctn. whipped topping

Combine ingredients in order listed. Chill at least 2 hours before serving.

Christine Jensen

SPRING SALAD BUFFET MOLDS

1 (3 oz.) pkg. lemon jello	1 (10 oz.) pkg. frozen mixed vegetables, cooked and drained
1 c. hot water	
3/4 c. white dinner wine	1/2 c. finely diced celery
3 Tbsp. wine vinegar	2 Tbsp. grated onion
2 Tbsp. sugar	2 Tbsp. chopped parsley
Salt	

Dissolve gelatin in hot water. Add wine, wine vinegar, sugar and salt; stir well. When mixture begins to thicken, stir in remaining ingredients. Spoon into 6 individual molds which have been rinsed in cold water. Chill. Unmold on crisp salad greens and serve with mayonnaise, flavored with prepared horseradish. Serves 6.

Irene Selo

TOMATO SOUP SALAD

1 (10 1/2 oz.) can tomato soup	1/3 c. chopped onion
1 Tbsp. water	1/3 c. chopped pepper
1 pkg. lemon jello	1 c. mayonnaise
1/3 c. chopped celery	1 small ctn. cottage cheese, whipped in blender

Heat soup and water. Stir in jello until dissolved. Add onion, celery and peppers. Add cottage cheese and mayonnaise. Refrigerate until time to serve on lettuce leaf.

Louise Owen

TOMATO ASPIC

2 Tbsp. unflavored gelatin	1 Tbsp. minced onion
4 c. tomato juice	1/2 tsp. Worcestershire sauce
1 1/2 c. finely chopped celery	Salt and pepper
1 Tbsp. lemon juice	Mayonnaise or salad dressing

Soften gelatin in 1/2 cup tomato juice. Dissolve over hot water and add the remaining tomato juice. Add the celery, lemon juice, onion, Worcestershire sauce and salt and pepper to taste. Pour into a ring mold rinsed with water. Chill until firm. Unmold on crisp endive, arranged on chop plate. Serve garnished with mayonnaise. Serves 8.

Louise A. Leu

PINEAPPLE COLE SLAW

(Glamor version of your favorite cole slaw.)

4 c. shredded cabbage	1/2 tsp. salt (optional)
1 c. red apples, diced, unpeeled	1/2 c. chopped celery
1 c. pineapple chunks, drained	1 c. miniature marshmallows
1 Tbsp. sugar	Mayonnaise (enough to moisten)

Combine all ingredients and toss slightly. Serve in lettuce lined salad bowl.

Leona Kennedy

OVERNIGHT CABBAGE SALAD

1 medium solid head of cabbage	1/2 c. water
1 onion	1 c. sugar
1 green pepper	1/2 tsp. salt
2 stalks celery	1/2 tsp. turmeric
2 carrots	1/4 tsp. celery seed
1/2 c. vinegar	1/4 tsp. mustard seed

Shred cabbage. Chop other vegetables fairly fine. Put in large bowl and mix well. Combine vinegar, water, sugar, salt, turmeric, celery seed and mustard seed in a saucepan. Mix and bring to boil. Pour over vegetables and

mix well. Cover and put in refrigerator overnight. It is best to use a glass or plastic bowl with a tight lid. The vinegar mixture might corrode a metal bowl.

Marian Rauterkus

POTATO SALAD WITH 10 POUNDS OF POTATOES

10 lb. potatoes, cooked in skins, peeled and diced	1 doz. eggs (hard-cooked), diced
3/4 c. vinegar + 1/2 c.	4 c. diced celery
1/4 c. sugar	4 medium onions, chopped fine
3 Tbsp. salt	1 c. red sweet pepper, chopped
1 qt. Miracle Whip	1 c. green pepper, chopped
1/4 c. prepared mustard	

Pour 3/4 cup vinegar over warm potatoes and chill thoroughly. Mix together sugar, salt, Miracle Whip (1 cup additional may be needed), prepared mustard and 1/2 cup vinegar. (Rinse Miracle Whip jar with this.) Blend this mixture with potatoes. Add and toss eggs, celery, onions and peppers. Chill thoroughly.

Irene Fitz

HOT GERMAN POTATO SALAD

12 medium potatoes, cooked	1/2 c. margarine
6 slices bacon, cooked and crumbled	1/4 c. flour
1 c. diced celery	1/2 tsp. dry mustard
1 Tbsp. finely chopped onion	3 Tbsp. sugar
4 tsp. salt	1 c. beer
	1 tsp. Tabasco
	2 Tbsp. chopped parsley

Cook potatoes in skins until barely tender. Peel and dice into 3 quart casserole. Add bacon, celery and onion. Sprinkle with 2 teaspoons salt. Melt margarine; add flour, mustard, sugar and remaining 2 teaspoons salt. Stir to a smooth paste. Gradually add beer and Tabasco. Cook, stirring constantly, until mixture thickens and comes to a boil. Pour over potatoes. Mix lightly with a fork. Sprinkle with parsley. Let stand for an hour; cover and reheat in a 375° oven for 35 minutes. Serves 12.

Bev Martin

ZESTY POTATOES

Cook 4 medium unpared potatoes in 1 inch boiling salted water (1/2 teaspoon salt to 1 cup water) just until tender. While hot, cut unpared potatoes diagonally into 1/2 inch slices. Place in shallow glass dish. Pour 1/2 cup Italian salad dressing over hot slices. Let stand 1 hour, turning slices once. Place potato slices on grill 3 inches from hot coals. Cook 8-10 minutes on each side or until golden brown. Season with salt and pepper after turning. Serves 4.

Mary Sebghati

HEAVEN AND EARTH

4 large potatoes, peeled, cut into pieces	Salt and sugar to taste (start with 2 Tbsp.)
4 tart apples, peeled, cored, cut into quarters	1/4 tsp. ground nutmeg 4 Tbsp. butter or margarine

Cover potatoes with water and cook for 10 minutes or until three-quarters done. Drain off about half the water. Add the apples; stir. Cook until apples and potatoes are tender. Mash the mixture. Season with salt, sugar, nutmeg and butter; beat until fluffy. Excellent served with pork.

Irene Fitz

COMPANY POTATO BAKE

3 (12 oz.) pkg. frozen hash brown potatoes	1 can cream of mushroom soup
1 large ctn. sour cream	Seasoned salt
1 onion, chopped	1 c. corn flakes or potato chips, crushed
1/2 c. oleo	

Thaw the potatoes (I thaw them on paper towels). Pat dry. Line potatoes in a 9x12 inch Pyrex dish. Dot with part of oleo. Add onion. Mix sour cream and mushroom soup and pour over potatoes. Sprinkle with seasoned salt. Melt remaining oleo; mix with corn flakes or potato chips and sprinkle over top. Bake at 375° for 30 minutes.

Katie Kisby

DELMONICO POTATOES

2 1/2 c. cooked potatoes,
chopped

3/4 c. cooked rice
(regular)

Sauce:

2 Tbsp. butter
2 Tbsp. flour
1/4 tsp. salt

2 c. milk
1/2 c. extra sharp Cheddar
cheese

Melt butter in saucepan over low heat. Add flour, stirring until smooth. Add salt and milk, stirring and cooking until thick. Add cheese and cook 15 minutes more. Add to potatoes and rice and mix gently. Put into 2 square or 1 oblong greased casserole dish. Sprinkle with seasoned salt and top with cheese. Bake at 325° for 1 hour.

Carolyn Blue

HASH BROWNS AND CHEESE

2 (10 oz.) boxes frozen
hash brown potatoes,
thawed
1 tsp. salt
1/2 tsp. pepper
2 Tbsp. minced onion

1 can cream of chicken soup
1 c. sour cream
1 c. shredded Cheddar
cheese
2 Tbsp. butter

Mix first 6 ingredients together. Pour into a 9x11 inch pan. Sprinkle with shredded cheese. Dot with butter. Bake at 350° for 1 hour.

Marialyce McDonald

SPINACH CASSEROLE

1 (10 oz.) pkg. frozen
chopped spinach
1/2 stick (1/4 c.) margarine
4 Tbsp. flour
3 eggs, beaten

1 1/2 c. small curd cottage
cheese
1 c. Monterey Jack cheese,
cubed
1 c. Cheddar cheese, cubed

Cook and drain well the spinach. In a saucepan melt margarine. Add and stir in the flour. Add eggs and cheese. Mix together with spinach. Pour into a flat buttered 7x11 inch casserole dish. Bake at 350° for 1 hour. Serves 4-6. May substitute broccoli.

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Sue Klohr

BAKED STUFFED TOMATOES

4 firm tomatoes
1/2 tsp. salt
1/8 tsp. pepper
1 clove garlic, mashed
3 Tbsp. green onions
1 tsp. dried basil

2 tsp. dried parsley
1/8 tsp. thyme
1/2 c. fine dry bread
crumbs
2 Tbsp. oil

Preheat oven to 400°. Core tomatoes; cut slice off each top. With a knife, gently press out juice and seeds. Sprinkle with salt and pepper. Mix together remaining ingredients. Fill each tomato with spoonful of mixture. Arrange in greased pan. Bake about 15 minutes.

Linda Vacanti

CORN SOUFFLE

2 c. corn, drained
2 eggs
2 Tbsp. sugar
2 Tbsp. flour

2 Tbsp. butter, melted
1 tsp. salt
3/4 c. milk

Separate eggs and beat yolks. Add sugar, flour, melted butter, salt and milk to yolks. Pour over corn. Fold in beaten egg whites. Bake at 325° for 45 minutes.

Pat Montgomery

COPPER PENNIES

Cook until tender 2 pounds carrots, cut into 1/4 inch slices. Combine the following for marinade:

1 can tomato soup
1/2 c. salad oil
1 c. sugar
3/4 c. vinegar
1 tsp. mustard

1 tsp. Worcestershire
sauce
Salt and pepper
1 small green pepper, sliced
thin
1 medium onion, sliced thin

Beat well and pour over carrots. Let marinate for 12 hours.

Irene Fox

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CARROTS

1 (1 lb.) bag carrots, thinly sliced
2 Tbsp. butter or oil
1 can drained mushrooms
Sliced green onions
1 Tbsp. lemon juice
Salt

Place carrots, onion and mushrooms in oil in heated frying pan. Turn ingredients frequently for about 8 minutes or until desired tenderness is reached, then add lemon juice and salt to taste.

Betty Inankur

CARROTS LYONNAISE

6 medium carrots
1 chicken bouillon cube, dissolved in 1/2 c. boiling water
1/4 c. butter
1 Tbsp. flour
3 medium onions, sliced
1/4 tsp. salt
Dash of pepper
3/4 c. water
Pinch of sugar

Cut carrots into about 3 inch lengths, then cut into fourths (long way). Cook in bouillon and water for 10 minutes. Melt butter; add onions and cook covered for 15 minutes. Stir in flour, salt, pepper and water; bring to boiling. Add carrots and stock. Simmer uncovered 10 minutes. Add a pinch of sugar. Serves 6.

Florence Ravlin

SCALLOPED CARROTS AND CELERY

3 c. diced or sliced carrots
2 Tbsp. cooking oil
1 1/2 c. diced or sliced celery
1/3 green pepper, diced (optional)
1 small onion, chopped
Salt and pepper to taste

Saute carrots in cooking oil until crisp and tender. Add celery, green pepper, onion, salt and pepper. Continue cooking until all are done; stir occasionally. Prepare 2 cups medium white sauce; add 1/2 cup grated cheese and stir until cheese is melted. Put vegetables in 3 quart buttered casserole dish and pour sauce over vegetables. Top with 1/2-3/4 cup buttered bread crumbs. Bake uncovered at 350° for 30 minutes or until slightly bubbly.

Marylin Looft

BLACK-EYED PEAS

1 pkg. frozen black-eyed peas
1 Tbsp. margarine or bacon drippings
1/4 c. finely chopped onion
Salt and pepper to taste
1/2 c. water

Saute the onions in margarine or drippings. Add the black-eyed peas and water. Cook gently for 20 minutes or until peas are tender, but still firm. Season with salt and pepper.

Irene Fitz

ITALIAN ARTICHOKE BAKE

2 (9 oz.) pkg. frozen artichoke hearts
1 Tbsp. salad oil
2 Tbsp. chopped onion
2 Tbsp. chopped green pepper
1 (15 oz.) can tomato sauce
1/4 c. water
2 Tbsp. dry red wine
1/2 tsp. salt
1/8 tsp. pepper
Dash of ground cinnamon
1/2 tsp. garlic powder
1/2 tsp. dried basil leaves
1/4 c. grated Parmesan cheese

Cook artichoke hearts according to package directions; drain. Arrange in ungreased shallow baking dish. Heat salad oil in saucepan. Cook and stir onion and green pepper over medium heat until onion is tender, but not brown. Stir in remaining ingredients except cheese; heat to boiling. Reduce heat and simmer 15 minutes, stirring occasionally. Heat oven to 300°. Pour sauce over artichokes; sprinkle with cheese. Bake until bubbly, 15-20 minutes.

Marianne Jones

ARTICHOKE FRITTEA

2 (6 oz.) jars marinated artichoke hearts
1 small onion, chopped
1 garlic clove, minced
4 eggs
1/4 c. bread crumbs
1/2 lb. sharp Cheddar cheese, grated
1/8 tsp. Tabasco
Salt and pepper

Drain marinated artichoke hearts; keep half of the marinade. Beat eggs; add marinade and the remaining

ingredients. Pour into greased 9x13 inch pan. Bake at 350° for 30 minutes. Cool and cut into 1-1 1/2 inch strips. These freeze well.

Jan Kilbride

PANNED CAULIFLOWER

1 large cauliflower 1/4 c. butter
1/4 c. water

Grate florets and stems of cauliflower. Place in skillet with water and butter; cover and saute 10-12 minutes. Remove cover. May saute longer, if desired.

Sue Klohr

BAKED STUFFED ZUCCHINI

2 medium zucchini (about 2 c. bread cubes
1 lb.) 1/2 tsp. oregano
1 clove garlic, minced Pepper to taste
2 Tbsp. butter or margarine 1/2 c. Parmesan cheese

Cook squash in boiling salt water until able to pierce with a sharp fork. Cool slightly and cut into halves lengthwise. Scoop out seed portion and chop. Cook garlic in butter for 30-60 seconds. Stir in chopped pulp, bread cubes, seasonings and cheese. Pat this mixture in the squash halves and sprinkle with more cheese. Put in a greased pan and bake uncovered at 350° for 30 minutes or until tender. May be refrigerated before baking. Serves 4.

Ursula Foreman

ZUCCHINI AND ONION DISH

2 medium zucchini, sliced 2 cloves garlic, diced
1 medium onion, diced 2 Tbsp. oil

Saute onions and garlic in oil. Add zucchini to pan, stirring frequently. Cover pan and cook for another 5-10 minutes or until zucchini is tender.

Marcia Garcia

ONION NOODLE SIDE DISH

1 box shell-type noodles 3/4-1 stick butter or
Lipton onion soup mix margarine

Cook noodles as per directions; drain and add butter. When butter is fully melted, stir in soup mix to taste.

Marcia Garcia

CHEEZ WHIZ BROCCOLI RICE CASSEROLE

2 boxes chopped 2 cans cream of celery soup
broccoli, thawed 2 c. Minute rice, cooked
1 (16 oz.) jar Cheez Whiz 1-2 Tbsp. onion flakes

Mix all ingredients well. Bake at 325° for 1 hour.

Laura Terry

BROCCOLI CASSEROLE

2 boxes frozen chopped 1 1/3 c. uncooked Minute
broccoli, cooked rice, cooked
and drained 1 can Cheddar cheese soup
1 small jar Cheez Whiz 1 can cream of mushroom soup

Mix together all ingredients and let set overnight. Bake at 325° for 1 hour.

Wilma McKiernan

SPINACH AND BROCCOLI CASSEROLE

1 pkg. frozen chopped 1/2 can mushroom soup
broccoli 1 small jar Cheez Whiz
1 pkg. frozen chopped 2 tomatoes, cut into small
spinach pieces

Cook broccoli in 1/2 cup water and 1/2 teaspoon salt and drain. Cook spinach in 1/2 cup water and 1/2 teaspoon salt and drain. Mix both vegetables. Add soup and Cheez Whiz. Place in flat casserole and top with tomatoes. Bake uncovered at 350° for 40 minutes. Serves 8.

Christine Jensen

BROCCOLI AND CORN CASSEROLE

1 pkg. frozen cut broccoli, cooked and drained
1 can cream style corn
1 stick margarine
1 slice toast, crumbled
2 eggs, beaten
12 soda crackers, crushed

Add corn and eggs to broccoli. Add crumbled toast and 1/2 stick margarine. Place mixture in shallow baking dish. Cover with cracker crumbs that have been mixed with remaining 1/2 stick margarine. Sprinkle with paprika. Bake at 350° for 30-40 minutes. This should stand at least 1 hour before baking. Can be made the night before.

Christine Jensen

ITALIAN BROCCOLI CASSEROLE

2 (10 oz.) pkg. frozen cut up broccoli
2 eggs, beaten
1 can condensed Cheddar cheese soup
1/2 tsp. dried oregano, crushed
1 (8 oz.) can stewed tomatoes, cut up
3 Tbsp. Parmesan cheese

Cook frozen broccoli in unsalted boiling water 5-7 minutes or until broccoli is tender; drain well. Combine eggs, soup and oregano. Stir in gently tomatoes and cooked broccoli. Turn mixture into a 10x6x2 inch baking dish. Sprinkle with Parmesan cheese. Bake uncovered at 350° for about 25 minutes or until heated completely through. Serves 6-8.

Christine McCracken

BROCCOLI CASSEROLE

2 pkg. frozen broccoli, cooked
1 can mushroom soup or chicken soup
1/2 c. mayonnaise
1 or 2 Tbsp. lemon juice
Slivered almonds
Salt and pepper

Dilute soup with milk. Mix together broccoli, soup, mayonnaise, lemon juice, salt and pepper. Place in casserole. Top with crushed Ritz crackers and almonds. Heat until hot and serve.

Florence Ravlin

BROCCOLI CASSEROLE

Cook and drain 2 packages frozen chopped broccoli. Add:

1/2 c. finely cut celery
3/4 c. sour cream
1 can mushroom soup
3/4 c. cubed Velveeta cheese
Salt and pepper

Bake in a 325° oven until bubbly. You may cut two pimentos into strips for top.

Marie Ryan

BROCCOLI CASSEROLE

2 pkg. chopped frozen broccoli
1 can condensed mushroom soup
1/2 c. mayonnaise
1 Tbsp. lemon juice
1/2 c. grated sharp cheese
1 (2 oz.) jar pimentos
1 c. Ritz crackers

Cook broccoli as directed on package; drain. Arrange in buttered casserole. Mix soup, mayonnaise, lemon juice, cheese and pimentos. Spoon over broccoli. Top with Ritz cracker crumbs. Bake at 350° for 20 minutes or until bubbly hot.

Marian Rauterkus

BARBECUED LIMA BEANS

1 lb. dried lima beans
4 c. water
1 1/2 c. chopped onion
1/2 c. brown sugar
1 c. catsup
2/3 c. dark corn syrup
1 Tbsp. salt
2 Tbsp. liquid smoke
9 drops Tabasco sauce
Bacon (optional)

Soak lima beans overnight in the 4 cups water. Do not drain. Add the onions. Bring to boil and simmer 30-60 minutes or until beans are tender. Add the remaining ingredients, including bacon, if desired. Delicious hot or cold.

Ruby O'Brien

LIMA BEAN CASSEROLE

1 c. dried lima beans
2 c. white cabbage,
sliced
1 carrot, diced
2 onions, sliced

3 frankfurters, sliced
2 Tbsp. oleo
1 c. water
Salt and pepper to taste

Soak lima beans in water overnight. Drain in the morning. Cover with fresh water and parboil 10 minutes. Drain again and bake in alternate layers with the remaining ingredients. Cover and bake at 350° for 2 1/2 hours or until tender. Add a little more water if needed.

Ruby O'Brien

GREEN BEAN CASSEROLE

2 c. green beans, drained
1/4 c. salad oil
2 medium chopped onions
1 tsp. dried parsley
1/4 c. cottage cheese

1/2 c. grated Cheddar
cheese
4 eggs, slightly beaten
1 tsp. salt
Pepper
1 c. soft bread crumbs

Saute onions in oil until tender. Add all but beans and mix. Grease casserole. Layer cheese mixture with beans, ending with cheese. Bake uncovered at 325° for 30 minutes.

Eileen Carlson

SWISS GREEN BEANS

1/4 c. butter or margarine
1/2 c. corn flake crumbs
1 tsp. salt
1/4 tsp. pepper
2 Tbsp. flour
1/4 tsp. instant minced
onion

1 tsp. sugar
1 c. dairy sour cream
2 cans French cut green
beans, cooked and drained
2 c. shredded Swiss
cheese

Melt 2 tablespoons butter in small saucepan. Remove from heat and add corn flake crumbs. Mix and set aside. Melt remaining 2 tablespoons butter in large saucepan over low heat. Stir in flour, salt, pepper, onion and sugar.

Add sour cream and stir until smooth. Increase heat to medium and cook until sauce is bubbly and thickened, stirring constantly. Remove from heat. Fold green beans into sauce. Spread in greased 9x6 inch baking dish. Sprinkle cheese evenly over beans. Sprinkle crumb mixture over cheese. Bake at 400° for 20 minutes or until thoroughly heated. Other vegetables may be substituted for green beans.

Kay Mulqueen

BEAN BUNDLES

2 cans vertical pack
green beans, drained
8 strips bacon, halved
2/3 c. brown sugar

2 sticks butter or
margarine
2 small garlic cloves,
crushed

Wrap 6 beans with 1/2 slice bacon, forming a bundle. Continue until you have 16 bundles. Place seam side down in ungreased casserole. Combine in a saucepan butter, garlic and brown sugar. Simmer, stirring occasionally, for 5 minutes. Add to bundles. Cover and refrigerate. Before serving, bake at 375° for 45 minutes. (Bake covered half the time.)

Pat Hutcheson

G. O. P. BEANS

4 strips bacon, diced
1/4 c. onion
1/2 c. brown sugar
1/3 c. catsup
1 Tbsp. Worcestershire
sauce

1 can pork and beans
1 can kidney beans,
drained
1 small can green lima
beans, drained
1/4 lb. American cheese,
cubed

Brown bacon and onions. Add brown sugar, catsup, Worcestershire sauce and pour over beans. Top with cheese. Bake at 350° for 45 minutes.

Marie Ryan

notes

Main Dishes



MAIN DISHES

MEAT ROASTING GUIDE

Cut	Weight in Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing Rib Roast ¹ (10-inch ribs)	4	1¾ 2 2½	140° (rare) 160° (medium) 170° (well done)
¹ If using shorter cut (8-inch ribs, allow 30 min. longer)	8	2½ 3 4½	140° (rare) 160° (medium) 170° (well done)
Rolled Ribs	4	2 2½ 3	140° (rare) 160° (medium) 170° (well done)
	6	3 3¼ 4	140° (rare) 160° (medium) 170° (well done)
Rolled rump ²	5	2¼ 3 3¼	140° (rare) 160° (medium) 170° (well done)
Sirloin tip ² ² Roast only if high quality. Otherwise, braise.	3	1½ 2 2¼	140° (rare) 160° (medium) 170° (well done)
LAMB			
Leg	6	3 3½	175° (medium) 180° (well done)
	8	4 4½	175° (medium) 180° (well done)
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled Shoulder	3 to 5	3 to 3½	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY			
	6 to 8 lbs.	325°	2½ to 3 hrs.
	8 to 12 lbs.	325°	3 to 3½ hrs.
	12 to 16 lbs.	325°	3½ to 4 hrs.
	16 to 20 lbs.	325°	4 to 4½ hrs.
	20 to 24 lbs.	300°	5 to 6 hrs.
CHICKEN			
(Unstuffed)	2 to 2½ lbs.	400°	1 to 1½ hrs.
	2½ to 4 lbs.	400°	1½ to 2½ hrs.
	4 to 8 lbs.	325°	3 to 5 hrs.
DUCK			
(Unstuffed)	3 to 5 lbs.	325°	2½ to 3 hrs.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

DON DAY'S SPAGHETTI

- | | |
|------------------------------|--|
| 1 lb. ground beef | Salt and pepper to taste |
| 1 Tbsp. chili powder | 1 (26 1/2 oz.) can Franco-American spaghetti in tomato sauce with cheese |
| 2 Tbsp. Heinz 57 sauce | 1 (8 oz.) can Hunt's tomato sauce with mushrooms or onions |
| 1 medium onion, diced | |
| 2 Tbsp. Worcestershire sauce | |

Brown ground beef. Add the remaining ingredients and blend. Cook until thickened and onion is done. Will keep warm nicely in oven.

Ruth Day

GROUND BEEF CASSEROLE

- | | |
|-------------------------|-----------------------|
| 1 lb. lean ground beef | 1 small can mushrooms |
| 1 small onion, diced | ¾ c. cooked rice |
| 2 stalks celery, diced | 1 tsp. garlic powder |
| 1 Tbsp. chopped parsley | 1 c. tomato juice |

Brown beef in pan. Add onions, celery and parsley. Simmer for 30 minutes. Place in casserole and add remaining ingredients. Bake at 350° for approximately 45 minutes.

Rose Collins

SATURDAY GOULASH

- | | |
|-----------------------|---|
| 1 c. shell macaroni | 2 c. cabbage, finely sliced or shredded |
| 1 lb. ground beef | 1 can tomatoes |
| 1 medium onion, diced | 1 (8 oz.) can tomato sauce |

Cook and drain macaroni. Brown ground beef. Add remaining ingredients and combine with macaroni. Cover and simmer 45 minutes.

Sue Klohr

BEEF 'N TATER BAKE

1 lb. ground beef	1 can cream of mushroom soup
1 (10 oz.) pkg. frozen tater tots	1 can cream of celery soup
2 tsp. instant minced onion	

Brown ground beef and drain. Put in casserole and top with tater tots and onion. Mix soups together and pour over potatoes. Bake at 350° until soup is bubbling well. Serves 12.

Christine McCracken

TATER TOT CASSEROLE

2 lb. hamburger	1 can cream of celery soup
1 onion, sliced	1 can cream of mushroom soup
1 can green beans or peas, drained	1 can Cheddar cheese soup
	1 large bag tater tots

Fry hamburger slightly. Place in a 9x13 inch pan. Saute onion and put on top. Add layer of green beans or peas. Pour soups over this. Put tater tots on top. Bake at 350° for 1 hour.

Kathryn Haynie

DOUBLE CHEESE HAMBURGER CASSEROLE

4 oz. medium noodles	1 tsp. salt
1 lb. ground beef	1/3 c. creamed cottage cheese
1/3 c. chopped onion	1 (3 oz.) pkg. cream cheese, softened
1 Tbsp. chopped celery	1/4 c. dairy sour cream
1 (8 oz.) can tomato sauce	
1 medium tomato	

Cook noodles as directed on package. In large skillet cook and stir ground beef, onion and celery until meat is brown and onion is tender; drain off fat. Stir in tomato sauce and salt. Heat to boiling. Reduce heat and simmer 1 minute. Stir in cottage cheese, cream cheese, sour cream and noodles. Pour into ungreased 1 1/2 quart casserole. Slice tomato, arrange on top and cover. Bake at 350° for 30 minutes.

Jean Lehnen

HAMBURGER DISH

1 c. celery, chopped	1 can cream of mushroom soup
2 medium onions, chopped	1 1/2 c. water
1 medium green pepper, chopped	1 c. uncooked long grain rice
2 Tbsp. oleo	1 1/2 lb. hamburger, browned
1/4 c. soy sauce	1 can bean sprouts, well drained
1 tsp. salt	1 can Chinese noodles
1 tsp. pepper	
1 can cream of chicken soup	

Brown celery, onions and green pepper in oleo. Combine next 8 ingredients and add to celery, onions and pepper. Simmer for 15 minutes. In bottom of an 11x13 inch Pyrex dish put bean sprouts; add hamburger mixture. Put Chinese noodles over top. Bake covered for 30 minutes at 350°. Before serving, take off cover, put back in oven to crisp the noodles.

Jeanne Schmoll

SKILLET MEAL

2 lb. hamburger	3 medium potatoes, diced
1 onion, chopped	1 can mushroom soup
3 medium carrots, diced	Salt and pepper to taste

In electric skillet brown hamburger until redness is gone. Add remaining ingredients and cook at 350° for 30-40 minutes. If too dry, add water.

Kathryn Haynie

TORNETENS CASSEROLE

1 medium onion	1/4 tsp. pepper
3 Tbsp. butter	6 c. cabbage, coarsely shredded
1/2 lb. ground beef	1 (10 1/2 oz.) can condensed tomato soup
3/4 tsp. salt	

Saute onion in butter. Add ground beef, salt and pepper. Heat through, but do not brown meat. Spread 3 cups cabbage in a 2 quart baking dish. Cover with meat

mixture and remaining 3 cups cabbage. Pour tomato soup over top. Bake covered at 350° for 1 hour. Serves 6.

Dorris Torneten

BEEF AND CORN CASSEROLE

1 lb. ground beef	2 1/2 c. creamed corn
2 eggs	2 tsp. prepared mustard
1/4 c. milk	1/2 onion, finely chopped
1 c. soft bread crumbs	
1 1/2 tsp. salt	

Beat eggs. Stir in milk and bread crumbs. Add remaining ingredients and mix thoroughly. Turn into a well greased 1 quart casserole. Bake in a moderate oven about 1 1/2 hours or less.

Ruby O'Brien

CRUNCHY LUNCHEON CASSEROLE

1 lb. hamburger	1 (3 oz.) pkg. chow mein noodles
2 medium onions, diced	
1 can green beans	2 cans cream of chicken soup

Brown hamburger and onion over medium heat; pour off fat. Cook noodles as directed on package. Layer noodles, hamburger and onions and beans in a greased casserole, starting and ending with noodles. Pour soup on top of mixture. Cut through twice with mixing spoon and bake at 350° for 30 minutes. Serves 8.

Diane Sondag

GOURMET RICE

2/3 c. wild rice	1 (4 oz.) can mushrooms and liquid
1 lb. ground beef	
2 bunches green onions, chopped	1/2 tsp. garlic salt
1 (10 oz.) can beef broth	1/4 tsp. pepper
	1 Tbsp. parsley flakes

Pour boiling water over wild rice. Cover and let stand 30 minutes; drain and repeat. Cook ground beef and onions until meat loses pink color. Drain off excess fat. Add rest of ingredients. Bake in casserole at 350° for 30-40 minutes or until rice is tender. Serves 6.

Margaret Conrad

CALICO BEANS

4-6 slices bacon, diced and browned	1 tsp. prepared mustard
1 lb. hamburger, browned	1 tsp. salt
1/2 c. chopped onion	1 (#2) can butter beans
1/4 c. brown sugar	1 (#2) can kidney beans
1/2 c. catsup	1 (#2 1/2) can baked beans
2 Tbsp. vinegar	

Mix all ingredients together. Bake at 300° for 1 1/2 hours. This is better if mixed the day before.

Mary Schuster

CURRY AND RICE

8 tenderloins	1/2 c. water
1 can cream of chicken soup	1 1/2 tsp. curry powder
	1 bay leaf

Brown tenderloins and drain fat. Heat together to boiling the remaining ingredients; pour over tenderloins and simmer 1 1/2-2 hours. Serve over rice. Serves 4.

Marge Nagel

"MORE" CASSEROLE

1 lb. ground beef	1 (10 3/4 oz.) can cream of celery soup, undiluted
1 c. chopped onions	1 1/4 c. milk
1 (8 oz.) pkg. egg noodles, cooked	1 Tbsp. chili powder
1 (10 oz.) pkg. frozen peas, thawed	1 Tbsp. Worcestershire sauce
1 (12 oz.) can whole kernel corn, drained	2 tsp. salt
1 (8 oz.) can mushroom pieces, drained	1/4 tsp. pepper
1 (8 1/4 oz.) can water chestnuts, drained and diced (optional)	1/4 tsp. garlic powder
	1 lb. (4 c.) sharp Cheddar cheese, shredded

Preheat oven to 350°. In large skillet over medium heat, cook ground beef and onions until meat is browned and onions are tender. Discard drippings. Put in 4 quart casserole and add next 5 ingredients. Heat soup and remaining

ingredients except cheese until bubbly, stirring occasionally. Stir in 3 cups cheese and heat. Stir until cheese is just melted. Pour over top of meat mixture and mix well. (May be prepared in advance and frozen at this point.) Cover with foil and bake 40 minutes, until bubbly. Remove foil and sprinkle with remaining 1 cup of cheese. Bake 5 minutes until cheese melts. Serves 8.

Note: If frozen, stir in all cheese and put in 2 (8x12 inch) freezer-to-oven dishes and bake in a 350° oven for 1 1/2 hours.

Fern Taylor

BAKED SHORT RIBS

2 lb. chuck short ribs	1/2 tsp. minced garlic
1 medium onion, sliced	1/2 tsp. Kitchen Bouquet
1/4 c. soy sauce	1/3 c. onion soup mix
1 Tbsp. cooking oil	1 1/2 c. water

Place ribs in Dutch oven. Saute onion in 2 tablespoons margarine until clear. Put onion over ribs. Mix remaining ingredients and pour over meat and bake at 350° for 1 1/2 hours. Thicken juice with 2 tablespoons cornstarch, softened in 1/4 cup water. (Leftover meat and gravy make delicious chop suey.)

Sue Klohr

BAKED BEEF DINNER

2 c. sliced raw potatoes	1/2 c. chopped onion
1 c. diced celery	1/2 c. diced green pepper
1 c. sliced carrots	1 can tomatoes (1 pt.)
1 lb. ground beef	1/2 tsp. salt
	4 Tbsp. butter or margarine

Arrange sliced potatoes in a greased casserole. Sprinkle with 1/4 teaspoon salt and dot with butter. Cover with celery, then sliced carrots. Sprinkle with 1/4 teaspoon salt and dot with butter. Cook beef until red disappears. Push aside and simmer onions and green pepper until clear. Arrange beef over vegetables, then onions and peppers. Pour tomatoes over all. Cover and bake at 375° for 1 hour or until potatoes are tender.

Marie Martin

BARBECUED BRISKET

6 lb. brisket	Liquid smoke
Celery salt	Worcestershire sauce
Garlic salt	

Sprinkle brisket with rest of ingredients. Wrap in foil and bake at 275° for 5 hours. Open packet and pour off liquid. Add your favorite barbecue sauce and bake 1 hour more. Serves 6-8.

Helen Kruml

CLAUSENBERG

1/2 c. shortening	2 c. Minute rice, cooked
1 lb. cubed pork (can be any cut)	1 (11 oz.) can sauerkraut
1/2 lb. beef stew meat	1/2 c. water
1 or 2 onions, minced	1 pt. heavy cream

In frypan lightly brown onion and meat in 1/4 cup shortening. Cook until tender. Put in large casserole. Add cooked rice for second layer. In frypan lightly brown 1 minced onion in 1/4 cup shortening; add sauerkraut and water. Cover and cook 20 minutes. Put sauerkraut mixture on top of rice. Pour cream over all. Cover and refrigerate 4-5 days. Bake at 350° for 1 1/2 hours. Serves 6.

Jan Kilbride

CHIPPED BEEF DISH

2 1/2 oz. chipped dried beef	1 large onion, diced
2 c. uncooked macaroni	2 c. milk
4 hard boiled eggs, diced	2 cans cream of mushroom soup
	1/4 lb. shredded Cheddar cheese

Mix together and refrigerate several hours or overnight. Before baking, cover with another 1/4 pound shredded Cheddar cheese. Bake at 350° for 1 1/2 hours.

Bev Martin

LABLOLLIE

1 (8 oz.) pkg. frozen noodles, cooked and drained	1 medium onion, diced and cooked with beef
1 lb. ground beef, cooked	1 large can whole kernel corn, drained
1 large can spaghetti sauce	Velveeta cheese slices

Mix above ingredients except cheese. Put in casserole and bake at 350° for 30 minutes. Cover with cheese slices and return to oven until cheese is melted and bubbly. Will serve 6-8 good eaters.

Dorothy Baird

POTATO-PEPPERONI SUPPER

4 Tbsp. butter	1/8 tsp. pepper
5 large potatoes, unpeeled, cut into 1/8 inch thick slices	1 (8 oz.) pkg. Mozzarella cheese
1 small onion, diced	1 (8 oz.) can tomato sauce (less if you don't like strong tomato flavor)
1/2 tsp. salt	1 (3 1/2 oz.) pepperoni

About 50 minutes before serving, spray 12 inch skillet with natural vegetable cooking spray. Over medium heat melt butter. Remove from heat and arrange potatoes and onions on bottom and slightly up sides. Add salt and pepper. Cover and cook over medium heat until potatoes are tender, about 20 minutes. Add cheese and 1/2 of the tomato sauce; add pepperoni and remaining tomato sauce. Cook until cheese melts.

Lavon Nihsen

BEEF STROGANOFF

1 1/2 lb. top round steak, 1/4 inch thick	1 (10 1/2 oz.) can chicken consomme
1/4 c. butter	1 lb. sliced fresh mushrooms or 2 small cans mushrooms
1 1/2 c. Bermuda onion, chopped	1 c. thick sour cream
1/2 clove garlic, peeled and finely minced	Egg noodles
	1/4 c. water

Trim fat from meat and cut into strips 3/4-1 inch wide and 1 1/2-2 inches long. Dredge in 4 tablespoons flour, 1 tablespoon salt and 1/4 teaspoon pepper, mixed, until each piece is well coated. Melt butter in heavy skillet and add onion and garlic. Cook and stir until lightly browned. Remove from skillet and save. Brown meat strips in skillet and remove. With skillet over low heat gradually add water and consomme, stirring constantly to dissolve every bit of browned particles in pan. Return onions and meat to skillet; cover and simmer 30 minutes. Add mushrooms; cover and continue to cook over low heat for 15 minutes, until mushrooms are tender. Uncover and cook, stirring occasionally, until mixture is thick and meat is tender, 30 minutes or more. Just before serving, stir in sour cream. Serve over buttered broad egg noodles. Serves 4-6.

Carolyn E. Olsen

OVERNIGHT BRUNCH

9-12 slices bread, crusts removed	1 lb. bacon, fried crisp and crumbled
1/2 lb. grated cheese	6 eggs, beaten
1/2 lb. Swiss cheese, grated	3 c. milk
	1/2 tsp. salt
	Canned mushrooms or ripe olives

Lay bread on bottom of an 11x9 inch dish. Fill in all spaces. Sprinkle on cheese; cover with crumbled bacon. Mix beaten eggs, milk and salt and pour over bread and cheese. Garnish with mushrooms or ripe olives. Refrigerate overnight. Bake 45 minutes at 350°. Serves 6.

Maxine Switzer

BEEF RAGOUT

2 lb. beef	1/2 tsp. marjoram
2 Tbsp. fat	1/2 tsp. thyme
1/4 c. burgundy wine	1/2 tsp. celery seed
2 cloves garlic	1 can onion soup
2 bay leaves	1/2 can water

Stew meat in 1/2 can water until about half done, then add the remaining ingredients.

Florence Ravlin

SIMPLY ELEGANT STEAK AND RICE

1 1/2 lb. tenderized boneless beef round steak	1 (4 oz.) can sliced mushrooms, drained (reserve liquid)
1 1/2 Tbsp. vegetable oil	1 (10 3/4 oz.) can condensed cream of mushroom soup
1 onion, cut into 1/2 inch slices and separated into rings	1 1/2 tsp. garlic salt
1/2 c. dry sherry	3 c. hot cooked rice (I use Minute rice)

Cut steak into thin strips. In a large skillet (oven-proof, if desired), brown meat in oil, using high heat. Add onions; saute until tender and crisp. Blend soup, sherry, mushroom liquid and garlic salt; pour over steak. Add mushrooms. Reduce heat. Cover and simmer for 1 hour or until steak is tender. (Or, cover and bake at 350°.) Serve over rice. Serves 6.

Pat Montgomery

RARE ROAST

Use 1 roast (any cut or size). Place roast on meat rack. Bake at 375° for 1 hour. Do not open oven door! Let stand in oven for 3 hours or longer. Twenty minutes prior to serving, turn oven to 300°. Bake 20 minutes. Roast will turn out delicious and a nice medium rare.

Jan Kilbride

PEPPER STEAK

1 1/2 lb. sirloin steak	1 1/2-3 large green peppers, cut into strips
1/4 c. salad oil	1/4 c. soy sauce
1 minced garlic clove	1/2-1 c. beef bouillon
1 tsp. ginger	1 can sliced water chestnuts
Salt and pepper	1 Tbsp. cornstarch, dissolved in 1/4 c. water
Onion to taste	

While partly frozen, cut steak into strips. Saute in oil several minutes. Add green pepper strips and saute. Add seasonings and remaining ingredients. Simmer 5-10 minutes. Serve over rice.

Jan Kilbride

SAUCY BAKED STEAK

2-3 lb. sirloin or round steak	1/2 c. French dressing
1 small onion, chopped	1/2 c. catsup
2 Tbsp. instant beef bouillon	1 can mushroom soup
1 pkg. mushroom gravy mix	1/2 c. brown sugar
1/2 tsp. celery seed	1 tsp. vinegar
1 Tbsp. Worcestershire sauce	1/2 c. water
	1 tsp. salt
	1/4 tsp. pepper

Cut aluminum foil large enough to wrap steak and place on a cookie sheet. Salt and pepper steak and place on foil. Combine remaining ingredients for sauce. Pour mixture over steak. Seal foil and bake at 350° for 1-1 1/2 hours.

Diane Sondag

SALISBURY STEAK

For microwave: 1 1/2 lb. ground beef	1 slightly beaten egg
1/4 c. golden mushroom soup	1/4 c. chopped onion
1/2 c. bread crumbs	Dash of pepper

Shape into patties. Cook 10 minutes in microwave at full power. Turn and drain fat after 5 minutes. Blend remaining soup and 1/3 cup water. Pour over meat and cook 4-6 minutes at full power. Turn dish after 2 minutes. Serves 8.

Jeanne Schmoll

PEPPERED EYE OF ROUND

1 (5-6 lb.) boneless chuck roast	1 Tbsp. tomato paste or ketchup
1/4 c. coarsely ground peppercorns	1/2 tsp. garlic powder
1/2 tsp. cardamon seed	1 c. soy sauce
1 tsp. paprika	3/4 c. vinegar

Combine pepper and cardamon seed and rub all over beef, pressing in the spices with the heel of the palm.

Place meat in shallow dish and pour over it a marinade of the rest of the ingredients, mixed. Marinate overnight, turning it 5 or 6 times and spooning the marinade over meat. Remove meat from marinade and allow to stand at room temperature for 1 hour. Wrap in foil and place in shallow pan and roast in slow (300°) oven for 2 hours. Open foil and pour off drippings. Brown roast uncovered for 30 minutes at 350°. Make gravy from juices thickened with 1 tablespoon cornstarch. If you like it hot, add 1/2 cup of marinade.

Eleanor Mack

CHRISTMAS CASSEROLE

6-8 oz. noodles or vermicelli	2 tsp. Worcestershire sauce
1 (7 oz.) can grated tuna	1/4 c. chopped green pepper
1 (10 1/2 oz.) can condensed mushroom soup	1/4 c. nippy grated cheese
1 small can mushroom stems and pieces (opt.)	3 Tbsp. chopped parsley
1/2 c. liquid (use mushroom liquid and water)	2 Tbsp. chopped pimento
	3 Tbsp. chopped green onions
	1 or 2 hard boiled eggs, sliced
	1 tsp. salt
	Pepper to taste

Cook the noodles or vermicelli according to directions on package. Rinse with hot water and drain. Combine the remaining ingredients. Add the cooked noodles and blend well together. Place in a 2 quart casserole. Bake uncovered at 350° for 30-45 minutes. Makes 6 servings.

Wonderful flavor and color!

Christine McCracken

SALMON LOAF

1 can salmon, drained and flaked	1/2 c. milk
1 can cream of mushroom soup	2 eggs
	1 c. cracker crumbs
	Salt and pepper to taste

Mix ingredients well. Bake in greased glass baking dish at 350° for 45 minutes.

Wilma McKiernan

SHRIMP CANTONESE WITH RICE

3 c. hot cooked rice	1 (16 oz.) can fancy mixed Chinese vegetables
12 oz. peeled, deveined raw shrimp	1/4 tsp. pepper
2 Tbsp. butter	1/4 c. soy sauce
2 c. diagonally sliced celery	1 1/4 c. chicken broth
2 c. sliced onions	2 Tbsp. cornstarch
1 qt. (8 oz.) fresh spinach leaves	

While rice is cooking, saute shrimp in butter for 1 minute or until shrimp turn pink. Add celery and onion. Cook, stirring, 2 minutes. Add spinach and Chinese vegetables which have been rinsed and drained. Cover and cook 1 minute. Blend pepper, soy sauce, chicken broth and cornstarch. Stir into shrimp-vegetable mixture. Cook, stirring until sauce is clear and thickened, about 2 minutes. Serve over rice. Makes 6 servings.

Linda Vacanti

LENTEN ONE DISH MEAL

1 large can salmon	1 can mixed vegetables (like Veg-All or use leftovers)
1 pkg. noodles, cooked and drained slightly	4 eggs (hard-boiled), chopped
Celery, chopped	

Mix all together. Season to taste and bake in greased casserole at 350° until bubbly.

Ruby L. O'Brien

TASTY SALMON SUPPER

1 lb. can red boneless salmon	1/8 tsp. black pepper
1 (10 oz.) pkg. frozen peas	1/2 c. Rice Chex cereal
1/2 c. lard curd cottage cheese	1 c. shredded Cheddar cheese
1 egg	3 Tbsp. diced green pepper
1 c. cracker crumbs	1 Tbsp. minced onion
	1 Tbsp. lemon juice
	Salt to taste

Cook peas in salmon juice. Mix other ingredients and

Brown beef and garlic in hot fat. Add tomato paste, tomatoes and the seasonings. Cover and simmer 20 minutes. Heat oven to 350°. In oblong dish (11 1/2 x 8 x 1 1/2 inches) alternate layers of cooked noodles, Swiss cheese, cottage cheese and meat mixture. Bake 30 minutes. Serves 6-8.

Jeanne Schmoll

HASHY-BURGERS

1 lb. hamburger	1 c. leftover mashed
1 medium onion, chopped fine	potatoes or 1 c. instant mashed potatoes
3 Tbsp. catsup	Salt and pepper
Garlic salt to taste	

Saute onion. Add meat in small bits and cook until brown. Remove excess fat. Add seasonings and catsup. If meat seems too dry, add a little water. Add potatoes and spread on bread like "Sloppy Joes."

Ruby O'Brien

KIDS' PARTY HAMBURGERS

18 lb. hamburger	12 Tbsp. vinegar
3 c. catsup	4 Tbsp. Worcestershire sauce
6 Tbsp. salt	1 1/2 c. water
12 Tbsp. steak sauce	12 Tbsp. salad oil
12 Tbsp. sugar	

Mix all ingredients except meat. Put 3/4 of sauce in meat; mix well. Form into patties and brown in skillet. As browned, put in electric roaster and pour remaining sauce over them. Keep warm for serving. Makes 90-108 patties.

Helen Kruml

BAKED CHEESE SANDWICH

8 cheese sandwiches, buttered on both sides of bread	2 c. milk
3 eggs, beaten	1/2 tsp. mustard
	1/2 tsp. Worcestershire sauce

Place sandwiches in casserole dish. Combine remaining ingredients and pour over sandwiches. Let stand in refrigerator 3-4 hours. Bake at 350° for 45 minutes to 1 hour until light brown. May let stand 10 minutes before serving.

Sue Klohr

BAKED EGGS

4-6 eggs	1/4 c. chopped green onion
1/3 c. butter (increase or decrease according to number of eggs)	Bread cubes or croutons
Salt and pepper	1/4-1/3 c. Parmesan cheese

Melt butter in shallow ceramic or glass pan. Saute onion until tender. Break eggs into butter and onions. Sprinkle generously with bread cubes. Salt and pepper to taste. Sprinkle Parmesan cheese over top and bake at 320° for 15-20 minutes or until eggs are set.

Kathy Shaddy

OVEN OMELET

1/4 c. margarine, melted	2 tsp. salt
15 eggs	1/4 c. chopped green onion
1 c. sour cream	1 small can mushrooms (optional)
1 c. milk	Green pepper (optional)

Brush a 9x13 inch pan with warm margarine. With hand mixer beat remaining ingredients and pour into pan. Bake at 375° for 25-30 minutes.

Laura Terry

SWEDISH PANCAKES

2 eggs, beaten	1/4 tsp. salt
3/4 c. flour	1/4 c. butter, melted
1 c. milk	2 Tbsp. sugar
1/4 tsp. baking powder	

Beat all ingredients together and cook in hot frying pan. Measure enough batter to cover bottom of pan; swish around. Cook until done. It will look like a crepe.

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Francis Garafalo

PIZZA BURGERS

1/4 c. evaporated milk	1 Tbsp. Parmesan cheese
1/2 lb. ground beef	1/2 tsp. garlic salt
1/4 c. crushed crackers	3 hamburger buns
1 Tbsp. chopped onion	6 Tbsp. tomato sauce
1/4 tsp. salt	1/2 c. Mozzarella cheese

Combine milk, ground beef, crackers, onion, garlic salt, salt and Parmesan cheese in a bowl. Split buns and place on cookie sheet. Divide meat mixture and spread on buns. Spoon 1 tablespoon tomato sauce on each pizza. Bake at 350° for 15 minutes. Sprinkle with Mozzarella cheese and continue baking until cheese melts.

Eileen Carlson

PIZZA PIE

1 lb. hamburger	1 can mushroom pieces
Salt and pepper	1 can biscuits
1/2 c. chopped onion	Mozzarella cheese
6 oz. can tomato paste	

Brown hamburger and onion; drain. Season with salt and pepper. Stir in tomato paste and mushrooms; simmer. Press 1 can biscuits into a greased 9 inch pie pan to form crust. Layer meat mixture with Mozzarella cheese, alternating. Top with the cheese. Bake at 350° for 25-30 minutes.

Evelyn McMullen

ZUCCHINI PIZZA

4 c. grated zucchini	1/4 lb. mushrooms, sliced
2 c. grated Mozzarella cheese	1/3 c. grated Parmesan cheese
2 eggs, slightly beaten	2 tsp. oregano
1 clove garlic, minced	1 tsp. basil
1 medium onion, chopped	1 green pepper, diced
1 (8 oz.) can tomato sauce	

Crust: Mix zucchini, 1 cup Mozzarella cheese and beaten eggs; press into slightly oiled jelly roll pan (10x15 inches). Bake at 400° for 10 minutes.

Filling: Saute garlic and onion in a T-Fal pan without fat until limp. Stir in tomato sauce, oregano and basil; cook slightly. Spoon over baked crust. Add green pepper and mushrooms. Sprinkle with remaining Mozzarella cheese and the Parmesan cheese. Bake at 400° for 30 minutes. Serves 6.

Christine McCracken

PINEAPPLE-BEEF TERIYAKI

1/4 c. packed brown sugar	1 garlic clove, minced
1/4 c. soy sauce	2 lb. boneless sirloin, cut into 1 inch cubes
2 Tbsp. lemon juice	Pineapple chunks
1 Tbsp. salad oil	
1/4 tsp. ginger	

One and one-half hours before serving: In medium bowl combine brown sugar, soy sauce, lemon juice, oil, ginger and garlic. Stir in beef cubes and refrigerate, covered, for 1 hour. Stir several times. Thread beef cubes and pineapple alternately on skewers. Broil or grill. Baste with marinade and turn until meat reaches desired doneness. Serves 6.

Marianne Jones

CHILE RELLENOS CASSEROLE

1 onion, chopped	2 cans green chilies, chopped
	1 lb. Monterey Jack cheese

Grease 2 quart casserole heavily. Slice cheese into thick slices and layer with chilies and onions. Over this, pour a mixture of:

2 eggs, beaten	3/4 c. flour
1 1/2 c. milk	1 tsp. salt

Bake at 350° for 1 hour. Taco sauce may be dashed over top during last 15 minutes of baking, if desired.

Ruth Schlott

MEXI CASSEROLE

1 1/2 lb. ground beef
1 pkg. taco seasoning mix
(reserve 1 tsp.)

1 can tomato soup
2 cans kidney beans

Brown beef and drain. Stir in taco seasoning, soup and beans. Simmer. Pour meat mixture into a shallow casserole or a 9x13 inch pan.

Topping:

1 c. pancake mix
1 tsp. taco seasoning mix
1 egg

1 c. shredded cheese
(Cheddar or American)
1/2 c. milk
Parsley flakes

Blend topping ingredients and spoon over meat. Sprinkle with parsley. Bake at 400° for 15-20 minutes. Serve hot.

Mary Narans

CALIFORNIA TAMALES PIE

1 lb. ground beef
1 small can tomato sauce
1 small can chopped black olives
1 or 2 stalks celery, chopped fine
1 small onion (optional)

2 or 3 tomatoes (optional)
1 tsp. chili powder (more if you like)
Salt and pepper (cayenne if you like it hot)
Corn meal mush

Mush: Stir 1 cup corn meal into 1 cup cold water, then add it to 2 cups boiling water to which 3/4 teaspoon salt has been added. Cook until thick; stir to keep from sticking.

Pan fry ground beef, celery and onions. Add tomato sauce, olives, tomatoes and seasonings. Simmer a few minutes. Line sides and bottom of oblong Pyrex dish with corn meal mush. Put in beef mixture and spread thin layer of mush on top. Bake at 375° for 25-30 minutes.

Marie L. Martin

TAMALES BAKE

1 (14 1/2 oz.) can tamales
2 Tbsp. all-purpose flour
1 tsp. chili powder
1/4 tsp. salt
1/4 tsp. garlic salt

3 eggs, beaten
1 (16 oz.) can cream style corn
1/2 c. pitted ripe olives, halved
1/2 c. shredded sharp Cheddar cheese

Drain tamales, reserving sauce. Slice tamales cross-wise and set aside. In a mixing bowl combine tamale sauce, flour, chili powder, salt and garlic salt. Add eggs, corn, olives and sliced tamales. Pour into a 10x6x2 inch baking dish. Bake uncovered at 350° for 40 minutes or until set. Sprinkle with cheese. Bake 3 minutes longer or until cheese melts. Cut into squares. Serves 4. Can be baked in microwave on roast for 20-25 minutes.

Irene Mauer

TACO CASSEROLE

2 c. corn chips, crushed
1 lb. ground beef
1 onion, diced

1 pkg. taco seasoning mix
1 c. water
1 c. grated Cheddar cheese

Place half of corn chips in bottom of 1 quart casserole. Brown meat and onion in skillet. Stir in seasoning mix and water. Simmer 15 minutes. Spoon mixture over corn chips. Top with cheese and then rest of corn chips. Bake in a 350° oven for 20 minutes. Serve with shredded lettuce, chopped tomatoes and taco sauce.

Sue Klohr

TACO PIE

1-1 1/4 lb. ground beef
1 (1 1/4 oz.) pkg. taco or chili seasoning mix
1/2 c. water
1/3 c. sliced stuffed green olives or pitted ripe olives
1 can quick crescent dinner rolls

1 1/2-2 c. crushed corn chips
1 c. (8 oz.) sour cream
6 slices American cheese or 1 c. (4 oz.) shredded Cheddar cheese
Shredded lettuce, if desired
Avocado slices, if desired

In large frying pan brown ground beef; drain. Stir in seasoning mix, water and olives. Simmer 5 minutes. Meanwhile, separate crescent dough into 8 triangles and place in ungreased 9 or 10 inch pie pan, pressing to form a crust. Sprinkle with 1 cup corn chips. Pour meat mixture over chips, then spread sour cream over meat. Cover with cheese and sprinkle on remaining corn chips. Bake at 375° for 20-25 minutes, until crust is golden brown. If desired, serve in wedges, topped with shredded lettuce and avocado slices.

Carolyn Davis

MOCK CHOP SUEY

1 c. raw rice	1 can cream of mushroom soup
1 1/2 lb. hamburger	2 cans water
1 onion, diced	4 Tbsp. soy sauce
2 c. celery, diced	

Combine all ingredients and bake in a greased casserole at 350° for 1 1/2 hours. Serves 6.

Helen Hewitt

CHOP SUEY

2 lb. lean pork and beef, browned	1 1/2 Tbsp. bead molasses
1 1/2 bunches celery	1 bottle soy sauce
2 large onions, chopped and sauteed in a little margarine	1 can bean sprouts
	1 or more cans of mushrooms

Cook meat, celery, onions, molasses and soy sauce 2 or more hours, slowly. When meat is tender, add bean sprouts and mushrooms, undrained. If chop suey is thin, thicken with flour.

Mary Schuster

FIVE CAN CASSEROLE

1 can Chinese vegetables	1 can celery soup
1 can chow mein noodles	1 can tuna, well drained and rinsed with water
1 can mushroom soup	

Mix together well and bake at 350° for 30 minutes. If you prefer, you can save out noodles from mixture and put on top when baking or serve mixture over them.

Thelma Nelsen

FIVE CAN CASSEROLE

1 chicken (or parts), cooked and cubed	1 can mushroom soup
1 can French fried onions	1 can chicken soup
1 can celery soup	1 can mushrooms
	Chinese noodles

Put chicken cubes in bottom of flat baking dish and top with layer of onions. Mix the 4 cans of soup, mushrooms and enough milk to make mixture pourable. Pour over chicken and onions. Top with noodles. Bake at 350° for 30 minutes.

Gerry Myers

THRIFTY MEAT BALLS

1 lb. hamburger	1 1/4 tsp. salt
1/4 c. diced onion	1/8 tsp. pepper
1/4 c. Minute rice	1/4 tsp. poultry seasoning
1/4 c. bread crumbs	1 can cream of mushroom soup
1/3 c. milk	3/4 c. hot water

Mix the first 8 ingredients and roll into meat balls. Brown in electric frying pan in hot shortening (360°). Add soup and hot water and pour over meat balls. Cook at 220° for 1 1/4 hours. Make gravy from soup mixture.

Jeanne Schmoll

SWEET-SOUR MEAT BALLS

2 lb. ground beef	2 eggs
1 1/2 c. graham cracker crumbs	Salt and pepper
	Chopped onion

Combine ingredients. Form into meat balls and put in crock pot.

Topping:

- 1 can tomato soup
- 3 Tbsp. vinegar
- 2 Tbsp. dry mustard
- 1 c. brown sugar

Mix ingredients and pour over meat balls. Cook on low setting for 6-8 hours.

Eileen Carlson

MEAT LOAF

- 2 lb. ground beef
- 1 lb. ground pork
- 1/4 tsp. garlic powder
- 1 large onion, chopped
- 1 tsp. salt
- 1 tsp. pepper
- 1 bay leaf, crushed
- 1/2 tsp. thyme
- 1 Tbsp. green pepper
- 1/2 c. bread crumbs
- 2 eggs

Mix together all ingredients. Bake at 325° for 1 1/2-1 3/4 hours. Baste often.

Topping:

- 1/2 c. brown sugar
- 1/2 c. catsup
- 2 Tbsp. mustard

Mix together and pour over meat loaf the last 1/2 hour of baking time.

Mary Muller

ITALIAN MEAT LOAF

- 1 c. cracker crumbs
- 1 1/2 lb. ground beef
- 1 (6 oz.) can tomato paste
- 2 eggs
- 1 onion, chopped
- 1/4 c. chopped green pepper
- 3/4 tsp. salt
- 1/2 tsp. pepper
- 1 (12 oz.) ctn. cottage cheese
- 1 (3 oz.) can sliced or chopped mushrooms
- 1/2 tsp. oregano
- 1 Tbsp. parsley

Combine 1/2 cup of the cracker crumbs with the next 7 ingredients. Mix and put 1/2 of mixture in an 8x8 inch baking pan. Combine remaining 1/2 cup cracker crumbs with cottage cheese, mushrooms, oregano and parsley and put

over meat. Put remainder of the meat mixture on top. Bake at 350° for 1 hour.

Maurine McManamy

MEAT LOAF WITH CHEESE

- 1 1/2 lb. lean ground beef
- 1 egg
- 3/4 c. cracker or bread crumbs
- 1/2 c. chopped onion
- 1 tsp. salt
- 2 (8 oz.) cans Hunt's tomato sauce with cheese
- 1/2 tsp. oregano
- 1/8 tsp. pepper
- 2 c. cubed Mozzarella cheese

Combine beef, egg, crumbs, onion, 1/2 cup tomato sauce, salt, oregano and pepper; mix well and divide in half. Spread one half of mixture in shallow baking dish. Cover with cubed cheese and spread remainder of beef mixture over top of cheese and seal. Bake at 350° for 45 minutes. Drain excess fat and pour remaining tomato sauce over loaf and bake an additional 15 minutes. Serves 6-8. May be made ahead of time.

Jane Durham

SOUPTIME MEAT LOAF

- 1 1/2 lb. ground beef
- 2 c. white bread crumbs (4 slices)
- 1 (8 oz.) can tomato sauce
- 2 eggs, slightly beaten
- 2 env. Souptime instant French onion soup
- 3/4 tsp. salt
- 1/4 tsp. garlic powder
- 1/4 tsp. pepper
- 1/4 c. water

Preheat oven to 350°. Combine all ingredients and mix well. Press evenly into a 9x15x3 inch pan. Bake 1 hour. Makes 6 servings.

Ruth Day

HAM LOAF

- 1 lb. ground beef and 1 lb. ground ham, ground together
- 2 Tbsp. chopped onion
- 1 (8 oz.) can evaporated milk
- 2/3 c. cracker crumbs
- 2 eggs

Mix ingredients together and form into 10 loaf-like portions and bake in long, flat casserole 1/2 hour at 300°. Cover with sauce and bake an additional hour at 275°.

Sauce:

1 c. brown sugar	1 c. crushed pineapple
3 Tbsp. vinegar	3 tsp. dry mustard
	4 tsp. cornstarch

Mix above and cook in saucepan until slightly thickened.
Edith Silverstrand

HAM LOAF

2 lb. ham	1 c. brown sugar
1 lb. pork	1 c. cracker crumbs
3 eggs	1 c. milk
1/2 tsp. pepper	

Grind meat together in a bowl. Add remaining ingredients and mix well. Put in well greased loaf pan. Sprinkle top with brown sugar and bake at 350° for 1 1/2 hours.

Betty Kaplan

HAM STRATA

20 slices thin sandwich bread, crusts removed	6 eggs, slightly beaten
3 c. 1/2 inch cubes of cooked ham	3 c. milk
10 oz. sharp Cheddar cheese, shredded	1/2 tsp. onion salt
10 oz. Swiss cheese, shredded	1/2 tsp. dry mustard
	3 c. slightly crushed corn flakes
	1/2 c. melted butter

Cut bread slices into halves and place half of them in bottom of buttered 9x13 inch pan. Put half of ham on top. Combine the two cheeses and sprinkle half over ham; repeat layers. Add milk and seasonings to beaten eggs and pour over mixture. Let stand in refrigerator 5 hours or overnight. Combine corn flakes with melted butter and sprinkle over top of dish. Lightly cover with foil. Bake in a 325° oven for 50-60 minutes. Remove and let stand about 10 minutes before serving. Cut into squares. Serves 10-12 and is good for brunch or luncheon.

HAM BALLS WITH SAUCE

1 lb. ground beef	2 eggs
1 lb. pork sausage	2 c. graham cracker crumbs
2 lb. ground ham	1 1/2 c. milk

Mix above and form into 48 (2 inch) balls. Place in 2 (8x12 inch) pans.

Sauce:

1 can tomato soup	1 1/2 c. brown sugar
1/2 c. vinegar	1 1/2 tsp. dry mustard

Mix above and pour over ham balls. Bake uncovered 1 hour. Serves 12.

Gerry Myers

HAM SQUARES

3 c. diced, cooked ham	4 beaten eggs
1 c. cooked rice	1 tsp. salt
2 c. soft bread crumbs	1/4 tsp. thyme
1/2 c. diced celery	1 (5 oz.) glass bacon and cheese spread
2 c. milk	Seasoning salt
1/4 c. chopped pimento	

Combine ham, rice, bread crumbs, celery and pimento. To beaten eggs, add salt, thyme, dash of seasoning salt, milk and cheese spread. Mix thoroughly. Stir in ham mixture. Bake in greased 9x12 inch baking dish in a 350° oven for 55 minutes. Cut into squares and serve with the following Mushroom Sauce:

1/3 c. milk	1 can condensed mushroom soup
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Combine and heat thoroughly. Serves 8-9. Chicken can be substituted for the ham.

Irene Fox

BAKED HAM OMELET

1 c. Monterey Jack cheese	12 eggs
2 c. diced ham	Salt and pepper
1/2 c. melted butter	Dash of Tabasco
1/2 c. flour	2 c. (1 pt.) small curd
1 tsp. baking powder	cottage cheese

Saute meat in 1 tablespoon butter. Preheat oven to 350°. Melt rest of butter in a 9x13 inch Pyrex pan. Beat eggs; season with salt and pepper. Add Tabasco. Stir in flour, meat, cheese, cottage cheese and half the melted butter (leave rest of butter in pan). Pour egg mixture into pan and bake at 350° for 25-30 minutes. Should be puffed and light golden brown. Serves 8.

Barbara Huyck

QUICHE LORRAINE WITH HAM

Crust:

1/4 lb. butter	1 egg yolk
1 2/3 c. sifted flour	1 Tbsp. oil
Pinch of salt	1/4 c. cold water

Filling:

1 large onion, diced	3 eggs
2 Tbsp. butter	1/4 tsp. dry mustard
1 c. diced ham	1 c. half & half, warmed
4 slices Swiss cheese	Nutmeg

Cut butter into flour and salt. Beat egg yolk with water and oil. Make well in flour mixture and pour in egg and water mixture. Mix lightly. Form into ball. Flatten lightly. Wrap in waxed paper and refrigerate 1 hour or freeze 20 minutes. Roll out and fit into a 9 inch pie plate. Prick shell. Bake at 400° for 10-12 minutes, until set, not browned.

For filling: Saute onion in butter. Arrange half of ham, half of onion and 2 slices cheese in baked pie shell; repeat. Beat eggs with mustard; add warmed cream and beat again. Add to pie shell. Let stand 10 minutes. Sprinkle top lightly with nutmeg. Bake at 350° for 35 minutes. Cool slightly before cutting.

Eileen Carlson

HUNGARIAN PORK CHOPS

6 center cut pork	1 tsp. caraway seed
chops, 1/2-1 inch thick	3/4 tsp. garlic salt
1 1/2 c. sliced onion	1 c. sour cream
1/2 c. water	1 Tbsp. flour
1 tsp. dill	1 tsp. paprika

Brown floured pork chops in small amount of fat. Add onion slices, water, dill, caraway seed and garlic salt. Cover and simmer 35-45 minutes or until tender. May be baked at 200° for 1 1/2 hours. Combine sour cream, flour and paprika. Remove meat and pour off excess fat. Stir in sour cream mixture and heat. Do not boil.

Helen Kruml

PORK CHOPS AND RICE

Pork chops	1 green pepper, chopped
1 c. brown rice	1 can tomatoes
1 onion, chopped	Salt and pepper

Brown chops on each side. Remove from pan and add rice. Stir while cooking a few minutes, then add onion, green pepper, tomatoes and seasonings. Lay pork chops on top and cover. Set over low heat and let cook slowly until rice is done; the longer, the better. Do not stir. Will not burn if over low heat.

June Brokman

SKILLET PORK CHOP SUPPER

4 pork chops about 3/4	4 small carrots in 2 inch
inch thick	lengths
1 can tomato soup	1 tsp. Worcestershire sauce
1/2 c. water	1/2 tsp. salt
6-8 small potatoes	1/2 tsp. caraway seed

Brown pork chops in skillet. Pour off fat. Stir in soup, water, potatoes, carrots, Worcestershire sauce, salt and caraway seed. Cover and simmer 45 minutes or until chops are tender. Serves 4.

Diane Sondag

PORK CHOPS WITH MUSHROOM SOUP

4-5 pork chops	1 c. milk
5-6 potatoes, sliced	1 Tbsp. minced onion
1 can mushroom soup	Salt and pepper
	Mustard

Brush pork chops with mustard and brown in frying pan. Line casserole with sliced potatoes and add chops. Combine remaining ingredients and pour over potatoes and chops. Bake at 350° for 1 1/2 hours.

Frances Garafalo

BREAKFAST CASSEROLE

2 1/2 c. seasoned croutons	4 eggs
2 c. Cheddar cheese, shredded	3/4 tsp. dried mustard
1 1/2 lb. pork sausage	1 can mushroom soup
	2 1/2 c. + 1/2 c. milk

Place croutons in a 9x13 inch greased baking dish. Place cheese over croutons. Fry sausage and drain. Place sausage over cheese. Beat eggs, mustard and 2 1/2 cups milk together. Pour over mixture. Cover and refrigerate overnight. Mix 1/2 cup milk and soup; pour over casserole. Bake at 300° for 1 1/2 hours. Serves 8.

Ina Smith

PORK BALLS PARSLIED

1 lb. pork, cut into bite size pieces	1 slightly beaten egg
1 c. bread crumbs, soaked in 1/4-1/3 c. milk	1 tsp. salt
1/4 c. chopped onion	1/4 tsp. paprika
	1/8 tsp. nutmeg
	1 tsp. lemon juice

Mix above ingredients well. Form into 18-20 balls. Brown in butter; cover and cook 18-20 minutes.

Sauce Mix:

1 Tbsp. butter	1/4-1/2 tsp. dry mustard
1 Tbsp. flour	1 1/2 c. milk

Mix first 3 ingredients and add milk; cook until

thickened. Put in pan with pork balls and heat thoroughly. Serve over 1 package cooked noodles, seasoned with 2 table-spoons butter and 2 tablespoons parsley.

I use more mustard to make it more flavorful.

Louise Owen

SIMPLE CHICKEN CASSEROLE

2 cans chicken-rice soup, undiluted	1 (6 oz.) can chow mein noodles
2 cans cream of mushroom soup, undiluted	2 c. cooked chicken, boned and cut up
1 c. evaporated milk	1 medium jar chopped pimentos
1 c. diced celery	1 c. slivered almonds

Combine all ingredients in a 9x13 inch casserole dish. Bake at 350° for 45 minutes to 1 hour. Serves 10.

Betty Henry

BAKED PARMESAN CHICKEN

1 c. dry Pepperidge Farm bread crumbs (herbed)	1 clove garlic, minced
1/3 c. grated Parmesan cheese	3/4 c. melted butter or margarine
	1 (3 lb.) chicken, cut up

Combine bread crumbs and cheese; set aside. Saute garlic in 2 tablespoons butter. Stir in remaining butter. Dip chicken into garlic butter and then roll each piece in bread crumb mixture. Place chicken in a 13x9x2 inch pan. Sprinkle with remaining bread crumb mixture and pour on remaining butter. Bake at 350° for 55 minutes or until golden brown.

Mary Lou Sebghati

CHICKEN STUFFING CASSEROLE

1 (8 oz.) pkg. herb seasoned stuffing	1/2 c. butter or margarine
3 c. cooked chicken, cubed	1/2 c. flour
4 c. chicken broth	1/4 tsp. salt
	Dash of pepper
	6 eggs, lightly beaten

Prepare dressing according to package directions. Line bottom of a 9x12 inch pan with dressing. Top with layer of chicken. Melt butter and stir in flour. Add chicken broth, salt and pepper and cook until thickened. Stir in beaten eggs. Pour over chicken. Bake at 325° for 40-45 minutes or until knife comes out clean. Let stand 5 minutes and top with sauce.

Sauce:

1 can cream of mushroom soup	1 c. sour cream
1/4 c. milk	1/4 c. chopped pimento

Mix together soup and milk. Add sour cream and pimento. Stir and heat. Pour over baked casserole. Can also be served separately. Serves 10.

Louise Leu

CHICKEN ALMOND BAKE

1 can cream of celery soup	1 c. celery, diced
1 c. evaporated milk	1 small onion, diced
1 (6 oz.) can chicken	1/4 tsp. Worcestershire sauce
1/2 c. almonds	1 can Chinese noodles

Blend together soup and milk. Add chicken, almonds, celery, onion and Worcestershire sauce. Sprinkle 1/2 the noodles into a casserole. Add chicken mixture. Put remaining noodles on top. Bake at 350° for 30 minutes. Serves 4.

Rose Marie Smith

CHICKEN CASSEROLE

3 whole chicken breasts	1 c. Hellmann's mayonnaise
1 can cream of chicken soup	(must be real mayonnaise)
Cheddar cheese	Kellogg's corn flake crumbs

Precook chicken breasts; cool. Break into bite size pieces into a greased 9x13 inch pan. Pour soup and mayonnaise over chicken. Top with cheese and corn flake crumbs. Bake at 325° for 30 minutes or until bubbly. Serve over Uncle Ben's wild rice mix. Serves 6.

Jan Kilbride

CHICKEN CASSEROLE

1 c. celery, chopped fine	1 1/2 c. American cheese, shredded
2 boxes chopped broccoli, uncooked	2 c. buttered bread crumbs (8 slices)
Cooked chicken (I use 2 breasts and 4 thighs)	1/2 c. almonds, slivered
	Curry powder
	2 cans cream of chicken soup
	1/2 c. milk

Layer in casserole celery, broccoli and chicken. Top with cheese, bread crumbs and almonds. Sprinkle with curry powder. Dilute chicken soup with the milk and pour over mixture. Bake at 350° for 45 minutes. Serves 10.

Rose Marie Smith

CHICKEN GREEN BEAN CASSEROLE

1 can cream of mushroom soup	2 pkg. frozen green beans, thawed
1/2 c. milk	1 can chop suey vegetables, drained
1 tsp. salt	1 1/2 c. shredded Cheddar cheese
3 c. cooked, cut up chicken	1 can French fried onions

Combine soup, milk and salt. Fold in chicken, green beans, vegetables and cheese. Bake at 350° for 45 minutes. Top with French fried onions and bake 10 minutes more.

Eileen Carlson

CHICKEN A LA KING

1/3 c. fresh mushrooms, sliced	1/8 tsp. pepper
1/4 c. green peppers, chopped	1 c. chicken broth
1/4 c. butter	1 c. cream (20% butterfat)
1/4 c. flour	1 c. chicken, diced
	1/4 c. pimento, chopped
	1/2 tsp. salt

Saute mushrooms and green peppers in butter. Blend in flour and seasonings. Cook until smooth over low heat. Remove from heat and slowly stir in broth and cream. Bring

to a boil over low heat, stirring constantly. Boil 1 minute. Add chicken and pimento. Cook until meat is heated through. Serve in pastry shells.

Linda Wilson

GARLIC CHICKEN

1 chicken, cut up and washed
1/4 lb. melted margarine
1 tsp. garlic salt
1 medium sized pkg. potato chips, crushed

Combine melted margarine and garlic salt. Dip chicken pieces into garlic butter and roll in crushed potato chips. Place in baking pan and bake at 350° for about 1 1/2 hours.

Marian Routerkus

BAKED CHICKEN BREASTS

8 chicken breasts, deboned and skinned
8 slices bacon
1 pkg. dried beef
1 (8 oz.) can cream of chicken soup
2 (8 oz.) cans mushroom soup
1 (12 oz.) ctn. sour cream

Grease an 8x11 inch pan. Line with dried beef. Wrap bacon around breasts, securing with toothpick. Put chicken on top of dried beef. Mix soups and sour cream and pour over chicken. Cover pan with foil and bake at 400° for 3 hours. Remove foil last 15 minutes to brown. Serve with rice, wild rice or noodles.

Ruth Schlott

BAKED CHICKEN CASSEROLE

4 chicken breasts, uncooked, skinned and deboned
2 c. uncooked rice
1 can mushroom soup
1 pkg. onion soup mix
2 c. water

In flat baking dish place rice with chicken on top. Spoon mushroom soup over top. Sprinkle onion soup mix over this and pour water over all. Cover with foil and bake at 350° for 1 1/2 hours.

Ruth Day

FRENCH HERBED CHICKEN

1 (3 lb.) chicken, cut up
1 Tbsp. shortening
1 (8 oz.) can whole onions, drained
1/2 c. coarsely sliced carrots
1/2 c. cut celery
1 clove garlic, crushed
2 Tbsp. parsley
1/4 tsp. thyme, crushed
1 (2 oz.) can mushrooms
1 c. sauterne or any cooking wine
1 medium size bay leaf

Brown chicken, seasoned with salt and pepper, in shortening. Place in casserole. Drain excess fat from skillet and put in remaining ingredients except bay leaf. Heat. Scrape browned scraps in with celery, carrots, mushrooms, seasonings, wine, etc. Pour over chicken in casserole. Tuck in bay leaf. Bake at 350° for 1 1/4 hours. Remove bay leaf and serve with wild rice.

E. McMullen

BAKED CHICKEN

1 chicken, cut into pieces
1 egg
Small amount of milk
Salt and pepper
Flour
Crushed bread crumbs
2 sticks margarine
Paprika

Beat egg; add milk, salt and pepper. Roll chicken pieces in egg mixture, then flour bottom of pieces and place in baking dish, floured side down. Sprinkle dry crushed bread crumbs over chicken and sprinkle with paprika. Cut up margarine and put on chicken. Bake at 400° for 1/2 hour, then at 350° for 30-45 minutes. Baste often with the margarine.

Kathryn Haynie

MONTEREY CHICKEN

4 whole chicken breasts, split, boned and skinned
1 (8 oz.) pkg. Monterey Jack cheese
2 eggs, beaten
1 1/2 c. dry bread crumbs
2/3 c. butter or margarine, divided
1 chicken bouillon cube
1 c. boiling water
1/2 c. chopped onion
1/2 c. chopped green pepper

2 tsp. all-purpose flour	1 (4 oz.) can sliced mushrooms, drained
1 tsp. salt	2 Tbsp. chopped pimento
1/4 tsp. pepper	
3 c. cooked rice	

Place each half of chicken breast on waxed paper and carefully flatten to 1/4 inch thickness, using a meat mallet or rolling pin. Cut cheese into 8 equal portions. Place one portion in each half of chicken breast and fold long sides of chicken over cheese, folding ends over and securing with toothpicks. Dip each breast into egg, then coat with bread crumbs. Brown meat on all sides in 1/3 cup of the butter and set aside. Dissolve bouillon in boiling water. Saute onion and green pepper in the other 1/3 cup butter until tender. Stir in bouillon, flour, salt and pepper; cook until thickened. Stir in rice, mushrooms and pimento. Put rice mixture in an 11 3/4 x 7 1/2 x 1 3/4 inch baking dish and arrange chicken over rice mixture. Bake at 400° for 20-30 minutes. Serves 8.

Jane Durham

CHICKEN DIVAN

2 (10 oz.) pkg. frozen broccoli	1 c. mayonnaise
2 c. sliced, cooked chicken or 3 chicken breasts, cooked and boned	1 tsp. lemon juice
2 cans cream of chicken soup	1/2 tsp. curry powder
	1/2 c. sharp Cheddar cheese, shredded
	1/2 c. bread crumbs

Cook broccoli in boiling salted water until tender; drain. Arrange in greased 11 1/2 x 7 1/2 x 1 1/2 inch baking dish. Place chicken on top. Combine soup, mayonnaise, lemon juice and curry powder and pour over chicken. Sprinkle with cheese and bread crumbs. Bake at 350° for 25-30 minutes or until thoroughly heated.

Marianne Jones

CHICKEN CASSEROLE

4 whole chicken breasts, cooked, cut into pieces	2 cans cream of chicken soup
2 pkg. chopped broccoli, cooked and drained	1/2 pkg. Pepperidge Farm dressing

1/2 tsp. curry powder	1 1/2 tsp. lemon juice
1 1/2 sticks butter or margarine	1 c. mayonnaise

Place a layer of chicken in greased casserole; cover with broccoli. Mix mayonnaise, curry powder, lemon juice and soup. Melt butter and mix with dressing. Put half of dressing mixture on top of broccoli and chicken. Pour mayonnaise mixture over all. Sprinkle other half of dressing mixture over this. Bake at 350° for 30-40 minutes or until bubbly.

Marian Rauterkus

CHICKEN CASSEROLE

1 (12 oz.) pkg. medium noodles	4 Tbsp. dried flaked parsley
2 c. boned chicken	1 small jar pimentos, sliced
2 cans cream of chicken soup	1/2 c. milk
1 c. sour cream	Salt and pepper to taste
	Buttered bread crumbs

Cook noodles in salted water 10 minutes. Turn off heat and let stand 20 minutes; drain. Mix all ingredients except crumbs and put in casserole; cover with crumbs. Bake at 350° for 30 minutes. May be frozen. Makes 15-20 servings.

Evelyn Blyth

BREAST OF CHICKEN MANIFIQUE

4 whole boned chicken breasts (approx. 3 lb.), split	2 cans cream of chicken soup
1/4 c. butter	1 large clove garlic, minced
2 c. sliced mushrooms (1/3 lb.)	Generous dash of thyme
	1/8 tsp. rosemary, crushed
	3/4 c. light cream

Brown chicken in butter; remove. Brown mushrooms, then stir in soup, garlic and seasonings. Add chicken; cover and cook over low heat for 45 minutes. Stir occasionally. Blend in cream and heat slowly. Serve with wild or regular rice. Will serve 8. Place rice on plate, next the chicken, then pour sauce over all. Garnish with toasted, slivered almonds.

Carolyn Blue

CHICKEN SQUARES

2 (3 oz.) pkg. Philadelphia cream cheese, softened	2 Tbsp. chopped chives or onion flakes
4 Tbsp. butter	4 c. cooked, diced chicken or canned chicken chunks
1/4 c. milk	2 (8 oz.) pkg. refrigerator crescent rolls
1/2 tsp. salt	1/2 c. crushed croutons or cheese crackers
Dash of pepper	

In bowl blend cheese and butter until smooth; add next 5 ingredients and mix well. Separate crescent dough into 8 rectangles and firmly press perforations to seal. Spoon about 1/2 cup chicken mixture into center of each rectangle and pull 4 corners of dough to top center of filling; twist firmly. Place on 2 ungreased cookie sheets. Brush with melted butter and sprinkle with cracker crumbs. Bake at 350° for 20-30 minutes, until golden brown. Serves 8.

Tuna may also be used instead of chicken. A touch of garlic powder may be added to chicken mix, if desired.

Vesta Griffith

GOOD CREAMED CHICKEN

1 can condensed cream of chicken soup	1/4 c. milk
1 c. finely chopped green peppers	1 c. diced, cooked chicken
1 tsp. butter, melted	1/4 c. chopped pimento
	6 patty shells or slices of toast

Cook green peppers until tender in butter in saucepan. Stir in soup and then milk. Heat slowly, stirring constantly. Add chicken and pimento. Continue cooking about 10 minutes. Pour into patty shells or over toast and garnish with sprigs of parsley. Makes 6 servings.

Pearl Jenson

CHICKEN SUPREME

6 chicken breasts, skinned	1 pkg. dehydrated onion soup
1 (8 oz.) jar Russian dressing	1 (8 oz.) jar apricot preserves

Place chicken in bottom of flat baking dish. Mix the remaining ingredients and pour over chicken. Bake at 300° for 2 hours.

Gerry Myers

CHICKEN BAKE SUPREME

1 medium onion, chopped	1 1/2 c. uncooked rice
1 stick butter	3/4 tsp. tarragon
1 can cream of chicken soup	1/4 tsp. pepper
1 can cream of mushroom soup	Cut up chicken
1 2/3 c. evaporated milk	Salt
	1/2 c. melted butter

Saute onion in 1/2 cup butter. Stir in soups, evaporated milk and rice, mixing well. Add tarragon and pepper; heat gently 5 minutes. Pour mixture into a 10x14 inch baking pan. Season chicken pieces with salt and arrange on top of rice mixture. Pour 1/4 cup melted butter over chicken. Cover with foil. Bake at 300° for 4 hours. Remove foil and bake 1/2 hour longer.

Eileen Carlson

CORNISH HENS

2 (1 lb.) Rock Cornish hens	3/4 c. white wine or chicken broth
3 Tbsp. butter	2 Tbsp. cornstarch
1/2 c. minced onion	1/4 c. cold water
1 (6 oz.) can sliced mushrooms, broiled in butter	1 tsp. gravy color enhancer
	1 c. sour cream

Cut hens into halves, using sharp knife or shears. Melt butter in skillet; add hens, skin side down, and add onion. Saute about 10 minutes. Drain mushrooms, saving broth. Add the broth or wine to the hens. Lower heat; cover and simmer 30 minutes. Remove hens from skillet and place on warm serving platter. Combine cornstarch, cold water and color enhancer; stir into pan drippings. Cook, stirring constantly, until gravy thickens and is smooth. Stir in sour cream and mushrooms. Heat gently until piping hot. Do not allow to boil. Pour directly over hens on serving plates. It is delicious served with wild rice. Serves 4.

Kathy Shaddy

1243-82

HOT TURKEY SALAD SOUFFLE

8 slices bread	1 can cream of mushroom soup
2 c. cooked, cut up turkey	1 1/2 c. milk
1/2 c. each onion and celery, sauteed	2 eggs, beaten
1 c. mayonnaise	1/2 c. cheese, shredded

Cube 2 slices of bread and place in bottom of greased 7x12 inch pan. Combine turkey, onion, celery and mayonnaise. Spoon over bread cubes. Cut crusts off 6 slices of bread and place on top of mixture. Combine eggs and milk and pour over contents of dish. Let stand overnight. Next day, before baking, spoon soup over the top. Bake at 350° for 1 hour. Sprinkle cheese over the top the last few minutes of baking.

Eileen Carlson

MUSHROOM CASSEROLE

8-10 slices bread, buttered, cut into 1 inch squares	2 c. milk
2 1/2 lb. fresh mushrooms, sliced, sauteed	4 eggs
1 c. celery, chopped	Salt and pepper
1 c. onion, chopped	1/2 tsp. dry mustard
1 c. green pepper, chopped	2 (10 1/2 oz.) cans cream of mushroom soup
2 c. mayonnaise	1/2 c. buttered bread crumbs or grated Parmesan cheese

Butter a 9x13 inch casserole. (The casserole will be very full, so it is wise to use a casserole with high sides.) Place half the sauteed mushrooms on bread. Combine chopped vegetables with mayonnaise; spread half of this mixture over the mushrooms. Repeat the layers. Mix milk, eggs and seasonings and pour over top. Cover and refrigerate overnight. Before baking, spread mushroom soup on top; sprinkle with bread crumbs or Parmesan cheese. Cover and bake at 325° for 50 minutes. Uncover and bake 10-15 minutes or until brown.

Pat Hutcheson

SOY BEAN CASSEROLE

1/2 c. dry soy beans	1 1/2 c. water
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Soak soy beans overnight. To prepare for casserole, drain and place in blender. Add 1 cup water to beans in blender and spin until smooth.

1 c. uncooked bulgar	1 c. boiling water
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Pour boiling water over bulgar in large bowl and let stand until water is absorbed.

1/2 c. finely chopped onion	1 grated carrot
1/2 c. chopped green pepper	1 tsp. seasoned salt
1/2 c. chopped celery	1/4 tsp. Tabasco sauce

Combine with bulgar and soy beans. Spread half in bottom of buttered 4 quart casserole. Have ready 1 pound sharp Cheddar cheese. Place half of slices over veggie mixture.

1 (1 lb. 14 oz.) can whole tomatoes, chopped	1 tsp. ground cumin
1/2 tsp. seasoned salt	1 Tbsp. beef flavoring

Combine and spoon half over cheese slices. Repeat layers, but end with cheese on top. Bake covered 45 minutes at 375°. Remove cover and bake 15 minutes more. Makes 6-8 servings.

Beef flavoring not added when serving vegetarians: If seasoned salt is eliminated, increase cumin. Add other flavorings, such as garlic powder, dry parsley; ad lib.

Yvonne Loscutoff

PINEAPPLE RICE

4 c. cooked rice	1 c. sugar
2 c. crushed pineapple	1 c. butter
	2 tsp. nutmeg

Simmer crushed pineapple, sugar, butter for 1/2 hour. Add nutmeg. Put layers of rice and pineapple mixture in baking dish. Have layer of pineapple mixture on top. Bake at 350° for 1 hour. Serves 10-12 for a main dish.

Maurine McManamy

IRISH STEW

2 lb. stew meat	1 can stewed tomatoes
3 carrots, cut into large pieces	1 can beef broth (bouillon)
1 c. celery, cut into large pieces	2 Tbsp. tapioca
1 onion, chopped	1 can new potatoes
	3 slices day old bread

Combine meat, carrots, celery, onion, tomatoes, beef broth and tapioca. Top with day old bread or hamburger buns, broken into small pieces. Cover and bake at 275° for 5 hours, adding the potatoes the last hour. Do not stir or even check. It can be baked covered or uncovered. If a thicker stew is desired, cook uncovered.

Jeanne Schmall

STEW

1 lb. stew meat	4 carrots
4-5 potatoes	Minced onion
	Green beans

Brown meat, then make gravy. Add enough water to simmer meat and the vegetables in. Season to taste.

Joe Pribyl

SPAGHETTI SAUCE

5 lb. lean ground beef	3 (6 oz.) cans tomato paste
3 large onions, chopped	1 c. dry red wine
1 c. chopped green pepper	3 tsp. basil
3 large cloves garlic, minced	3/4 tsp. each savory, rosemary and marjoram
3 carrots, shredded	1/2 tsp. pepper
1 1/2 lb. medium size mushrooms, quartered	1 1/2 tsp. sugar
6 Tbsp. chopped parsley	1 1/2 tsp. salt
3 (1 lb.) cans whole tomatoes	Hot cooked spaghetti
3 (8 oz.) cans tomato sauce	Shredded Parmesan cheese

Brown beef well in large skillet; reduce heat. Add onion, green pepper and garlic. Cook until onion is soft, stirring occasionally. Stir in carrots, mushrooms, parsley,

tomatoes and liquid, tomato sauce, tomato paste, wine, seasonings, sugar, salt and pepper. Simmer covered for 1 1/2 hours. Then cook uncovered for about 30 minutes longer, until sauce is reduced and thick. Spoon it over hot spaghetti. Top with cheese. Makes about 20 servings. Can be frozen in several containers. This way, you always have some on hand.

Mary Sebghati

OATMEAL NUT PATTIES

1/2 lb. grated cheese	1 c. onion, chopped
1/2-1 c. chopped walnuts	4-6 eggs
3/4 c. oatmeal	1 can stewed tomatoes or
1/2 c. bread crumbs	1 can tomato soup

Mix cheese, walnuts, oatmeal, crumbs, onion and eggs together. Form into patties. Brown in oil and drain on paper towels. Place in greased baking dish. Pour stewed tomatoes or tomato soup over patties. Bake at 350° for 40 minutes. Can be made as a meat loaf. Good meat substitute.

Rose Collins

SHAKE AND BAKE FOR PORK CHOPS OR CHICKEN

4 c. Italian or French bread crumbs	1 tsp. pepper
1/2 c. oil	1 Tbsp. celery salt
1 Tbsp. salt	1 Tbsp. thyme (for pork chops)
1 Tbsp. paprika	1 Tbsp. poultry seasoning (for chicken)

Dip meat into evaporated milk, then in Shake and Bake. Place pieces 1/2 inch apart on greased baking sheet. Bake at 375° about 1 hour. Store remaining coating in refrigerator.

Margaret Conrad

Breads, Rolls, Pastries



BREADS, ROLLS,
PASTRIES

EQUIVALENT CHART

3 tsp. 1 tbsp.	2 pt. 1 qt.
4 tsp. 1/8 c.	1 qt. 4 c.
4 tbsp. 1/4 c.	5/8 c. 1/2 c. + 2 tbsp.
8 tbsp. 1/2 c.	7/8 c. 3/4 c. + 2 tbsp.
16 tbsp. 1 c.	1 jigger 1 1/2 fl. oz. (3 tbsp.)
5 tbsp. + 1 tsp. 1/3 c.	2 c. fat 1 lb.
12 tbsp. 3/4 c.	1 lb. butter 2 c. or 4 sticks
4 oz. 1/2 c.	2 c. sugar 1 lb.
8 oz. 1 c.	2 2/3 c. powdered sugar 1 lb.
16 oz. 1 lb.	2 2/3 c. brown sugar 1 lb.
1 oz. 2 tbsp. fat or liquid	4 c. sifted flour 1 lb.
2 c. 1 pt.	4 1/2 c. cake flour 1 lb.
3 1/2 c. unsifted whole wheat flour 1 lb.	4 oz. (1 to 1 1/4 c.) uncooked
8 to 10 egg whites 1 c.	macaroni 2 1/4 c. cooked
12 to 14 egg yolks 1 c.	7 oz. spaghetti 4 c. cooked
1 c. unwhipped cream 2 c. whipped	4 oz. (1 1/2 to 2 c.) uncooked
1 lb. shredded American cheese 4 c.	noodles 2 c. cooked
1/4 lb. crumbled blue cheese 1 c.	28 saltine crackers 1 c. crumbs
1 lemon 3 tbsp. juice	4 slices bread 1 c. crumbs
1 orange 1/3 c. juice	14 square graham crackers 1 c. crumbs
1 lb. unshelled walnuts 1 1/2 to 1 3/4 c. shelled	22 vanilla wafers 1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

- 1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus 1/2 tablespoon fat.
- 1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour.
- 1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour
- 1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour
- 1 teaspoon **baking powder** = 1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar.
- 1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand for 5 minutes).
- 1 cup **sweet milk** = 1 cup sour milk or buttermilk plus 1/2 teaspoon baking soda.
- 3/4 cup **cracker crumbs** = 1 cup bread crumbs.
- 1 cup **cream, sour, heavy** = 1/3 cup butter and 2/3 cups milk in any sour milk recipe
- 1 teaspoon **dried herbs** = 1 tablespoon fresh herbs.
- 1/2 cup **evaporated milk** and 1/2 cup **water** or 1 cup **reconstituted nonfat dry milk** and 1 tablespoon **butter** = 1 cup whole milk.
- 1 package **active dry yeast** = 1 cake compressed yeast.
- 1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion.
- 1 tablespoon **prepared mustard** = 1 teaspoon dry mustard.
- 1/8 teaspoon **garlic powder** = 1 small pressed clove of garlic.
- 1 lb. **whole dates** = 1 1/2 c. pitted and cut.
- 3 medium **bananas** = 1 c. mashed
- 3 c. **dry corn flakes** = 1 c. crushed
- 10 **miniature marshmallows** = 1 large marshmallow

GENERAL OVEN CHART

Very slow oven	250° to 300° F.
Slow oven	300° to 325° F.
Moderate oven	325° to 375° F.
Medium hot oven	375° to 400° F.
Hot oven	400° to 450° F.
Very hot oven	450° to 500° F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1 1/4 cups
No. 300	1 3/4 cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2 1/2 cups
No. 2 1/2	3 1/2 cups
No. 3	4 cups
No. 10	12 to 13 cups

BRAIDED BREAD

- | | |
|--------------------|---------------------|
| 1 1/2 c. milk | 3 eggs |
| 1/2 c. warm water | 7-7 1/2 c. flour |
| 2 pkg. dry yeast | 1 egg yolk, beaten |
| 1/4 c. sugar | 1 Tbsp. water |
| 1/3 c. soft butter | 2 Tbsp. sesame seed |
| 1 Tbsp. salt | |

Warm milk to lukewarm. Put warm water in large mixing bowl with yeast and stir until dissolved. Add salt, sugar, beaten eggs, butter and flour (4 cups). Beat well, then add remaining flour to make a dough easy to handle. Turn dough onto floured board and knead until smooth and elastic. Let rise until double (1-1 1/2 hours) in warm place. Divide dough in half. Cut each half into 3 equal strips. Roll each strip about 15 inches long. Place strips on large greased cookie sheet and braid together. Fasten ends securely. Repeat with second 3 strips to make 2 loaves of bread on cookie tray. Mix egg yolk and water. Brush on top of loaves. Sprinkle with the sesame seeds. Bake at 375° for 35 minutes or until done.

Pearl Adams

HONEY WHOLE WHEAT BREAD

- | | |
|--|--------------------------|
| 5 c. warm water (110°) | 6 1/2-8 c. white flour |
| 6 Tbsp. lard | 1/4 c. honey |
| 4 c. whole wheat flour | 1/2 c. dry powdered milk |
| 1/2 c. instant potatoes
or freshly mashed | 2 pkg. yeast |
| | 1 Tbsp. salt |

Dissolve yeast in 1/2 cup (tepid) water; add 1 teaspoon sugar. Let rise a little. Put lard in large saucepan (6 quarts). Add 5 cups warm water; remove from heat. Add honey and 4 1/2 cups white flour. Pour into large mixing bowl and add instant potatoes, dry milk and salt. Mix in wheat flour. Beat hard. Stir in enough white flour to make a dough that will leave the edges of the bowl. Knead 8-10 minutes (by the clock); very important. Cover and let rise, punch down and let rise again. Shape into loaves; let rise in warm place. Bake at 400° for 50 minutes.

Ruby O'Brien

CINNAMON BREAD

2 loaves frozen bread dough
3/4 c. melted butter

1/2 c. sugar
2 Tbsp. cinnamon

Slightly thaw bread loaves and slice into 1/2 inch slices. Combine sugar and cinnamon in a bowl. Melt the butter. Grease 2 bread pans. Dip the bread slices first into the butter, then the sugar mixture. Set each slice in the bread pans. Let rise until nearly double, but no higher than level with top of the bread pans. Bake at 350° for 30-35 minutes.

Bev Martin

BEER BREAD

3 c. (level) self-rising flour
3 Tbsp. sugar

1 (12 oz.) can beer that hasn't been refrigerated

Mix together and pour into greased loaf pan. Pour 2 tablespoons melted butter or oleo on top. Bake at 375° for about 1 hour. Delicious toasted.

Jeanne Schmoll

BEER BREAD

3 c. self-rising flour
3 Tbsp. sugar

1 (12 oz.) can beer (room temperature)

Mix together flour, sugar and beer; pour into greased bread pan. Bake in a 350° preheated oven for 1 hour.

For variety, add bits of Cheddar cheese and powdered cheese, onion flakes and bacon bits or raisins and chopped walnuts.

Dark beer seems to have more flavor.

Can be baked in nut bread size pans about 35 minutes or until a toothpick inserted in center comes out clean.

Elizabeth Costello

BISCUIT MIX

4 c. flour
2/3 c. nonfat dry milk powder

3 Tbsp. baking powder
1 tsp. salt
1/2 c. corn oil

In food processor (or may use electric mixer) process together first 4 dry ingredients until thoroughly blended. Slowly add corn oil with mixer (blender) on, processing until well blended. Store in a tightly covered container in refrigerator. Makes 5 cups of mix.

To make biscuits (makes 6): Use 1 cup mix; stir in 1/4 cup water with fork. Turn onto lightly floured board. Roll out 1/2 inch thick. Cut into 2 inch squares or cut with biscuit cutter. Bake at 425° for 12 minutes.

Fern Taylor

BRAN MUFFINS

15 oz. Raisin Bran
1 qt. buttermilk
3 c. sugar
5 c. flour

5 tsp. soda
2 tsp. salt
4 eggs, beaten
1 c. vegetable oil

Mix dry ingredients together. Add eggs, oil and buttermilk. Mix fairly well. May be kept almost a year in covered bowl in refrigerator. Spoon into muffin pans whenever needed. Bake at 400° for 15-20 minutes.

Vesta Griffith

BRAN MUFFINS

1 1/2 c. sugar
1/2 c. shortening
2 eggs
2 1/2 c. unsifted flour
2 1/2 tsp. soda
1/2 tsp. salt

2 c. buttermilk
1 c. boiling water
1 c. 100% bran flakes (Total)
3/4 c. raisins
2 c. All-Bran

Thoroughly cream butter and sugar. Add eggs, one at a time, mixing well. Add flour, soda, salt and buttermilk, mixing until smooth. Pour boiling water over Total and let stand until cereal has soaked up water and has cooked slightly. Blend with this batter. Add raisins and All-Bran

and mix thoroughly. Refrigerate batter, covered. Keeps up to 5 weeks. When ready to use, dip batter from container (without stirring) into greased muffin tins. Bake in preheated 400° oven about 20 minutes or until done.

Eileen Carlson

BANANA 3-WAY BATTER

1/2 c. soft butter or margarine	1 tsp. baking soda
1 c. sugar	1/2 tsp. salt
2 eggs	1/2 tsp. cinnamon
1 1/2 c. mashed bananas (4 medium)	1/2 tsp. grated lime or lemon rind
1 Tbsp. lemon or lime juice	1/2 c. chopped nuts
	2 c. unsifted flour

In large mixing bowl cream butter and sugar until very light and fluffy. Beat in eggs, one at a time. Stir in bananas and lemon juice. Mix flour, soda, salt, cinnamon, nuts and lemon rind. Blend together and make one of the following: Coffee cake, loaf cake or muffins. Bake at 350° for 55 minutes. For muffins, bake at 350° for 15-20 minutes.

Ruth M. Stephens

DATE NUT BREAD

1 c. chopped dates	1 tsp. vanilla
1 tsp. soda	2 c. flour
1 c. hot water	1/4 tsp. salt
3/4 c. sugar	1 tsp. baking powder
2 Tbsp. soft butter	1/2-1 c. nuts, chopped
1 egg, beaten well	

Sprinkle soda over dates. Add hot water and set aside. Cream sugar and soft butter. Add egg and vanilla. Add flour, sifted with salt and baking powder. Add dates and nuts. Bake at 350° for 45 minutes.

Helen Kruml

BANANA BREAD

3 bananas, mashed	1/4 tsp. salt
1 c. sugar	1/2 tsp. baking powder
2 eggs	1/3 c. butter or margarine, melted
3 Tbsp. milk	1 c. chopped nuts
1/2 tsp. soda	
2 c. flour	

Mash bananas and combine with sugar, eggs and milk. Sift flour with baking powder, soda and salt. Combine the two mixtures. Blend in slightly cooled butter or margarine and nuts. Pour into a greased loaf pan. Bake at 325° for 1 hour. Makes 1 loaf.

Irene Mauer

LEMON BREAD

Grated rind of 2 lemons	1 2/3 c. flour
1 c. salad oil	Pinch of salt
1 1/2 c. sugar	2 tsp. baking powder
6 eggs	1/2-1 c. nuts, floured

Grate lemon rind. Add sugar and oil; mix well. Add eggs, one at a time, beating well after each addition. Add dry ingredients and nuts. Place in 2 greased 5x9 inch pans. Bake at 300° for 1 hour. Flavor is much better if kept in freezer. Nice to have on hand for drop-in company.

Joan Lenihan

FRUIT BREAD SUPREME

1/2 c. oleo	1 tsp. soda.
1 c. sugar	1/4 c. nuts (optional)
2 eggs	1/2 c. chocolate chips
3 bananas, crushed	1/2 c. maraschino cherries
2 c. flour	

Mix in order given. Bake in a buttered bread pan at 350° until done in the center when a toothpick is inserted. For a different flavor, add black walnuts.

Bonnie Gioiello

PEACHY CORN LOAF

1 c. flour	1 egg
1 c. yellow corn meal	1 (4 1/2 oz.) jar strained baby food peaches
1/2 c. sugar	1/2 c. milk
3/4 tsp. salt	3 Tbsp. cooking oil
4 tsp. baking powder	

Combine all ingredients and beat at medium speed until just blended, 1/2-1 minute. Pour into a greased 9x5 inch loaf pan and bake at 350° for 40-50 minutes.

Kathryn Haynie

FIBER RICH FRUIT BREAD

Pour 2 cups boiling water over:
1 1/2 c. chopped prunes 1/2 c. raisins

Set aside. Beat:
3 eggs (until light and fluffy) 3/4 c. brown sugar

Continue beating until light and creamy and fold in:
1 c. whole wheat flour, sifted with 2 tsp. baking powder and 1 tsp. soda 1 tsp. cinnamon
1/2 tsp. cloves, if desired

Stir in half of the prune-raisin mixture plus an additional 1 cup whole wheat flour or wheat germ and 2 cups bran (not cereal). Stir in remaining fruit mixture and 1/2-1 cup chopped nuts. Bake at 350° approximately 1 hour. Slice and freeze. Warm in toaster.

Helen Kruml

PUMPKIN BREAD

Sift together:
3 c. flour 1 tsp. cinnamon
1/2 tsp. salt 1 tsp. nutmeg
1/2 tsp. soda 1 Tbsp. baking powder

Blend together:
3 c. sugar 1 c. oil
3 beaten eggs 1 tsp. vanilla

Slowly stir in the flour mixture and add:
1 c. pumpkin 1 c. nuts

Bake at 350° for 1 hour.

Frances Garafalo

PUMPKIN BREAD

3 c. sifted all-purpose flour	3 c. sugar
1/2 tsp. baking powder	1 c. vegetable oil
1 tsp. baking soda	3 eggs
1 tsp. ground nutmeg	1 (16 oz.) can pumpkin
1 tsp. ground cloves	1 c. coarsely chopped dark seedless raisins
1 tsp. ground cinnamon	1 c. chopped walnuts
1/2 tsp. salt	

Heat oven to 350°. Grease a 10 inch fluted tube pan with unsalted shortening and dust lightly with flour. In medium sized bowl sift together flour, baking powder, baking soda, nutmeg, cloves, cinnamon and salt. In large mixing bowl place sugar, oil and eggs; stir until well blended. Stir pumpkin into egg mixture. Gradually add sifted dry ingredients to egg mixture, stirring after each addition. Add raisins and nuts into batter; mix well. Pour batter into prepared pan. Bake 1 hour and 15-20 minutes or until a cake tester inserted into center comes out clean. Cool on wire rack 10 minutes before removing from pan. Cool completely on rack. Ice with Confectioners Sugar Glaze and decorate with walnuts.

Confectioners Sugar Glaze:

2 Tbsp. hot milk, water or light cream	1/4 tsp. vanilla or other extract or 1 tsp. lemon juice or rum
1 c. confectioners sugar	

Stir the liquid into the sugar, adding a few drops at a time as needed. The icing is of proper consistency when it coats the spoon.

Jane Selvakumar

POTICA

4 1/4-4 1/2 c. flour	1/4 c. butter or margarine
1 pkg. yeast	2 tsp. salt
1 c. milk	2 eggs
1/2 c. sugar	Walnut Filling
	Powdered Sugar Icing

In a bowl combine 1 1/2 cups flour and yeast. In pan, heat milk, oleo, sugar and salt until warm, stirring constantly. Add to dry mixture. Add eggs; beat for 1/2 minute, then 3 minutes on high speed. By hand, stir in enough flour to make moderately stiff dough. Knead on floured surface until smooth and elastic (8-10 minutes). Place in greased bowl; turn once to grease surface. Cover. Let rise 1 hour. Divide dough in half. Roll into a 24x14 inch rectangle. Spread each half with Walnut Filling. Roll up like a jelly roll. Pinch to seal side and ends. Coil loosely on greased baking sheet. Cover; let rise until double, about 45 minutes. Bake at 350° for 20 minutes. Cover with foil and bake 15-20 minutes more. Cool. Frost with Powdered Sugar Icing or leave plain.

Walnut Filling - Melt 1/4 cup oleo. Add:

1 c. sugar	1/4 c. milk
1/4 c. honey	1 tsp. cinnamon

Bring to rolling boil. Stir in 3 cups ground walnuts. Cool slightly and add:

2 beaten eggs	2 tsp. lemon juice
---------------	--------------------

Serve this with a slice of cheese or ham, or both.
Florence Ravlin

SPECIAL OCCASION ROLLS

2 pkg. yeast	1/3 c. sugar
1/2 c. warm water	1/3 c. margarine
1/2 c. milk, scalded, then cooled	1 tsp. salt
	1 egg
	3 1/2-4 c. flour

Dissolve yeast in warm water. Stir in milk, sugar, salt, egg (room temperature), margarine and 2 cups flour.

Beat thoroughly. Cover and let rise until bubbles form. By hand stir in enough flour to make soft dough. Dough will leave sides of bowl and form ball. Turn out onto lightly floured board and knead until dough is still soft, but elastic. Cover and let rise until double, about 1 1/2-2 hours (or, dough can be refrigerated 3-4 days if tightly wrapped).

Filling:

1 (3 oz.) pkg. cream cheese, softened	2 tsp. grated orange rind
1 c. powdered sugar	1 Tbsp. orange juice (may need 1 tsp. more)

When dough has risen, using 1/2 of amount, roll into triangle 12x7 inches. Spread with filling. Roll up and cut into 12 (1 inch) slices. Put on greased baking sheet and let rise about 40 minutes. Bake at 375° for 20-25 minutes. Use remainder of cinnamon rolls, if desired.

Margaret Conrad

MOM'S ROLLS

1 c. milk	3 eggs, beaten slightly
3 Tbsp. butter	1/2 c. sugar
1 pkg. yeast	1 c. + about 5 c. flour
1/4 c. warm water	1 Tbsp. salt

Scald milk and cool. Add butter and yeast that has been dissolved in the warm water. Combine eggs and sugar and add to the above. Add 1 cup flour and salt. Beat and let rise for 1 hour. Add about 5 cups flour and knead. Let rise until double in bulk. Make into dinner rolls or cinnamon rolls. Bake at 375° for 20 minutes.

Maurine McManamy

CINNAMON PUFFS

2 pkg. dry yeast	1 tsp. salt
1/2 c. warm (not hot) water	1/2 c. shortening
3/4 c. lukewarm milk	2 eggs
1/4 c. sugar	3 1/4 c. sifted flour
	1 Tbsp. vanilla

Combine yeast and water; let stand 5 minutes. In

Cream butter and sugar; add eggs, one at a time, beating well. Sift dry ingredients together; add to creamed mixture with sour cream, beginning and ending with flour. Stir in vanilla. Pour half of batter into buttered 9x13 inch pan.

Mix topping ingredients together and sprinkle half of mixture over batter in pan. Pour remaining batter over filling and top with rest of mixture. Bake at 325° for 35-40 minutes.

Marie Ryan

NO-ROLL PIE CRUST

1 1/2 tsp. sugar 3/4 tsp. salt
1 1/2 c. flour

Mix in a 9 inch pie pan. Add and mix together and pat into pie pan:

1/2 c. oil 2 Tbsp. milk

Bake according to directions for pie you are baking.

Cathy Frieze

SOUR CREAM PUMPKIN PIE

1 (9 inch) unbaked pie 1/2 tsp. ginger
shell with fluted edge, 1/4 tsp. nutmeg
chilled 1/4 tsp. cloves
1 c. granulated sugar 1 1/2 c. canned pumpkin
1/4 tsp. salt 3 eggs, separated
1 tsp. cinnamon 1 c. sour cream (commercial)

Combine sugar, salt, spices and pumpkin. Beat egg yolks well and stir in pumpkin mixture along with sour cream. Beat egg whites until soft peaks form and fold into pumpkin mixture. Pour into chilled shell. Bake at 450° for 10 minutes, then reduce oven to 350° and bake for 50 minutes or until dinner knife comes out clean.

Dottie Eckrich

MINCEMEAT CUSTARD PIE

1 (9 inch) unbaked pie 1/4 tsp. salt
shell (1/2 inch edges) 2 c. milk
3 eggs 1 1/2 c. mincemeat
1/4 c. sugar

Beat eggs slightly until smooth. Add sugar, salt and milk; stir. Spread mincemeat over bottom of pie shell. Pour mixture on top. Top with grated nutmeg. Bake at 450° for 15 minutes, then at 350° for 30 minutes.

Ruth Day

MALT SHOP PIE

1 pt. vanilla ice cream 1 c. whipping cream
1/2 c. malted milk balls, 3 Tbsp. instant chocolate
crushed flavored malted milk
1 Tbsp. milk powder
3 Tbsp. marshmallow Malted milk balls, crushed
topping 1 (9 inch) graham cracker
1 Tbsp. milk crust

In a chilled bowl stir ice cream to soften. Blend in the 1/2 cup crushed malted milk balls and the first 1 tablespoon milk. Spread in graham cracker crust and freeze while preparing top layer. In medium bowl blend malted milk powder, marshmallow topping and remaining 1 tablespoon milk. Add whipping cream and whip until soft peaks form. Spread over layer in crust. Freeze several hours until firm. Sprinkle with crushed malted milk balls and serve.

Pat Montgomery

FRENCH SILK PIE

Have ready 1 (9 inch) graham cracker crust.

Filling:

1 stick oleo at room 1 pkg. liquid chocolate
temperature 1 tsp. vanilla
3/4 c. sugar 2 eggs

Beat oleo, sugar, chocolate and vanilla well. Add

eggs, one at a time, beating each 5 minutes. Pour into shell. Refrigerate overnight. Top with Cool Whip or whipping cream. Decorate with chocolate slivers.
Jeanne Schmoll

GRASSHOPPER PIE

Crust:

14 Hydrox cookies, 3 Tbsp. butter
including frosting

Crush cookies fine. Add butter. Press into pie plate. Chill 1 hour.

Filling:

24 large marshmallows 1 1/2 jiggers white creme
1/2 c. milk de cacao
1 1/2 jiggers creme de 1/2 pt. cream, whipped
menthe

Melt marshmallows in milk. Cool. Add creme de menthe, creme de cacao and whipped cream; mix gently. Pour into crust and chill.

Bev Martin

ICE CREAM PUDDING PIE

1 1/2 c. milk 1 (6 serving size) pkg.
1 c. chocolate ice chocolate instant pudding
cream 1 baked 9 inch pie shell,
 cooled

Thoroughly blend milk and ice cream; add pudding. Mix about 1 minute or until well blended. Pour into pie shell. Chill in refrigerator for 3 hours. Garnish with whipped cream.

Diane Sondag

PERFECT PECAN PIE

3 eggs	1/2 c. white sugar
1 c. pecans, broken into pieces	2 1/3 Tbsp. melted butter
1/2 c. brown sugar	1 1/2 tsp. vanilla
1/2 c. dark corn syrup	Pinch of salt
1/2 c. white corn syrup	1 (9 inch) unbaked pie shell

Beat eggs well, then add corn syrups, sugars, pecans, salt, vanilla and butter; mix well. Pour into unbaked pie shell. Preheat oven to 400°. Bake pie at this temperature for 15 minutes, then reduce heat to 350° and bake 30-35 minutes longer or until set. When the pie is set, a silver knife inserted into the filling will come out clean.

Everyone says that this is the best pecan pie ever!
Eleanor Mack

PECAN CRUNCH PIE

3 egg whites	1/2 tsp. baking powder
1 c. sugar	2/3 c. graham cracker crumbs
1 c. chopped pecans	1 tsp. vanilla
1/2 pt. whipping cream, whipped	

Beat egg whites until stiff. Add baking powder and beat. Add sugar a little at a time. Fold in cracker crumbs, then pecans. Add vanilla. Pour into greased pie tin. Bake at 350° for 30-35 minutes. Let cool, then put whipped cream on top. Sprinkle a few cracker crumbs on top and chill.

Betty Kaplan

SODA CRACKER PIE

3 egg whites	20 soda crackers (small)
1 c. sugar	1/3 c. finely chopped nuts
1 tsp. baking powder	

Beat egg whites; add sugar, baking powder, nuts and finely crushed crackers. Pour into a well buttered pie dish. Bake at 375° for 15 minutes or until knife inserted

comes out clean. Drain a can of peaches well and arrange on top of baked crust. Serve with whipped cream.

Ruby O'Brien

IMPOSSIBLE PIE

4 eggs	1 c. coconut
1/2 c. flour	1 stick oleo
3/4 c. sugar	1 tsp. vanilla
2 c. milk	

Put all ingredients in blender until smooth. Pour into greased pie pan. Bake 1 hour at 350° or until knife inserted into center comes out clean.

Katie Kisby

IMPOSSIBLE PIE

2 c. milk	3/4 c. sugar
4 eggs	1/2 c. Bisquick
1/4 c. margarine	1 tsp. vanilla
1 c. flaked coconut	1/2 tsp. salt

Whirl all the ingredients at high speed in blender for 2 minutes. Pour into greased and floured 9 inch pie pan. Bake at 350° for 45 minutes. Cool 2-3 hours.

Laura Mae Terry

RHUBARB CUSTARD PIE

3 c. rhubarb, cut	3 eggs (save 2 whites for meringue, if desired)
1 c. (heaping) sugar	2 Tbsp. tapioca
2 Tbsp. cornstarch	Unbaked pie crust

Place cut rhubarb in crust. Pour over mixture of beaten eggs, sugar and cornstarch. Sprinkle tapioca over top. Put top crust on, if desired. Bake at 350° for 45 minutes or until rhubarb is tender.

Can bake pie without top crust, then beat egg whites, adding 4 tablespoons sugar for meringue. Put over top and brown.

Frances Garafalo

FRESH STRAWBERRY PIE

3/4 c. sugar	1 (3 oz.) pkg. strawberry jello
1 1/2 c. water	1 qt. strawberries
2 Tbsp. cornstarch	1 baked pie crust

Combine sugar, water and cornstarch. Boil 2 minutes. Add jello and cool. Combine with strawberries and pour into baked pie crust.

Bernice Ronk

LAZY LADY PIE

4 eggs	1 tsp. vanilla
1/4 c. oleo	1/2 tsp. baking powder
1/2 c. flour	1 c. coconut
1 c. sugar	1 pinch of cinnamon
2 c. milk	

Put all ingredients in blender and mix until smooth. Pour into a 10 inch pie pan. Bake at 350° for 50 minutes. Crust is on the bottom and custard is in the middle, with coconut on top.

Frances Garafalo

HERSHEY PIE

1/2 c. milk	18 large marshmallows
1 (8 oz.) Hershey's bar with almonds	1/4 tsp. vanilla
	1 pkg. Dream Whip, mixed as directed

Combine in top of double boiler milk, chocolate bar, marshmallows and stir until melted. Add the vanilla and cool. Fold in Dream Whip. Pour into a 9 inch graham cracker or vanilla wafer crust that has been baked and cooled. Top with another package of Dream Whip and chocolate curls, shaved from a small, plain Hershey's bar. Makes at least 8 servings.

Vanilla Wafer Crust - Mix until crumbly 1 1/3 cups finely crushed vanilla wafers and 1/4 cup very soft margarine. Press on bottom and sides of pan. Bake at 375° for 8 minutes.

Kathryn Haynie

** NOTES **

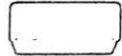












Cakes, Cookies, Desserts



CAKES, COOKIES,
DESSERTS

HANDY CHART OF KITCHEN MATH (Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:	
A 	4-cup baking dish: 9-inch pie plate 8x1¼-inch layer cake pan—C 7 3/8 x 3 5/8 x 2¼-inch loaf pan—A
B 	6-cup baking dish: 8 or 9x1½-inch layer cake pan—C 10-inch pie plate 8½ x 3 5/8 x 2 5/8 inch loaf pan—A
C 	8-cup baking dish: 8x8x2-inch square pan—D 11x7x1½-inch baking pan 9x5x3-inch loaf pan—A
D 	10-cup baking dish: 9x9x2-inch square pan—D 11¼x7½x1¼-inch baking pan 15x10x1-inch jelly-roll pan
E 	12-cup baking dish and over: 13½x8½x2-inch glass baking pan 12 cups 13x9x2-inch metal baking pan 15 cups 14x10½x2½-inch roasting pan 19 cups
F 	
G 	
H 	
I 	
J 	
K 	
L 	
M 	
TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS	
Tube Pans:	
7½x3-inch "Bundt" tube pan—K	6 cups
9x3½-inch fancy tube or "Bundt" pan J or K	9 cups
9x3½-inch angel cake pan—I	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—K	12 cups
9x3½-inch fancy tube mold—J	12 cups
10x4-inch fancy tube mold (Kugelhupf)—J	16 cups
10x4-inch angel cake pan—I	18 cups
Melon Mold:	
7x5½x4-inch mold—H	6 cups
Spring-Form Pans:	
8x3-inch pan—B	12 cups
9x3-inch pan—B	16 cups
Ring Molds:	
8½x2¼-inch mold—E	4½ cups
9¼x2¼-inch mold—E	8 cups
Charlotte Mold:	
6x4¼-inch mold—G	7½ cups
Brioche Pan:	
9½x3¾-inch pan—F	8 cups

CAKES, COOKIES, DESSERTS

BANANA SPLIT CAKE

2 c. crushed graham crackers 1 stick melted oleo

Mix together and spread in a 9x13 inch pan. Beat together no less than 15 minutes:

2 eggs 2 c. powdered sugar
2 sticks oleo

Spread on top of cracker mixture. Slice 4-5 bananas over top. Spread 1 large container Cool Whip over bananas. Top with nuts and cherries. Refrigerate overnight.
Katie Kisby

PINEAPPLE BUNDT CAKE

1 pkg. yellow cake mix 4 eggs
1 pkg. pineapple instant pudding 1/2 c. water
2/3 c. salad oil 1 small can crushed pineapple, undrained

Put all ingredients except pineapple in a bowl. Beat at medium speed 4 minutes. Fold in pineapple. Bake in well greased Bundt pan at 350° for 50-60 minutes. Cool in pan 10 minutes. Good without frosting. Freezes well.
Serves 12.

Diane Sondag

YUM YUM CAKE

1 box yellow cake mix 1 lb. can crushed pineapple, drained (reserve juice)
1 (8 oz.) pkg. cream cheese, softened
2 c. milk 2 pkg. Dream Whip, mixed as directed
1 large pkg. instant vanilla pudding

Prepare cake mix as directed (using pineapple juice instead of water). Pour into greased and floured jelly roll pan. Bake at 350° for 30 minutes. Mix together cream

cheese, milk and instant pudding and spread on cooled cake. Top with drained pineapple and then whipped topping. Keep chilled. Serves 16-20.

Kathryn Haynie

SOUTHERN DELIGHT CAKE

1 (2 layer size) yellow cake mix	1 can mandarin oranges, including juice
4 large eggs	1/2 c. cooking oil
1/2 tsp. vanilla	1/4 tsp. orange flavoring

Combine the above ingredients; mix until oranges are in tiny bits, about 5 minutes. Bake in 3 (9 inch) pans that have been greased and floured at 350° for 20-25 minutes. Cool.

Topping:

1 (9 oz.) ctn. Cool Whip	1 (15 1/4 oz.) can crushed pineapple with juice
1 (3 1/2 oz.) can Angel Flake coconut	1 small box instant vanilla pudding

Mix all the above ingredients. Spread between layers and on top of cake. Refrigerate until time to serve.

Betty Inankur

HARVEY WALLBANGER CAKE

1 pkg. orange cake mix	4 eggs
1 small pkg. instant vanilla pudding mix	1/2 c. cooking oil
	1/2 c. orange juice
	1/2 c. Galliano
	2 Tbsp. vodka

In large bowl combine cake and pudding mixes. Add eggs, oil, orange juice, Galliano and vodka. Beat on low speed for 1/2 minute, then medium speed for 5 minutes. Pour into greased and floured 10 inch tube pan. Bake at 350° for 45 minutes. Cool 10 minutes. Remove to cake rack and pour glaze on warm cake.

Glaze: Mix 1/2 cup powdered sugar, 1 tablespoon orange juice, 1 tablespoon Galliano and 1 teaspoon vodka.

Bev Martin

APPLE CAKE

1 lb. or 4 medium cooking apples	1/2 tsp. allspice
1 c. sugar	1/2 c. melted butter
1 1/2 c. flour	1 egg
1 tsp. baking soda	1 c. seedless raisins
1/2 tsp. salt	1 c. chopped walnuts (reserve a few whole walnuts for topping)
1 tsp. cinnamon	
1/2 tsp. nutmeg	

Peel and core apples and chop coarsely. Add sugar and sprinkle lemon juice over apples. Let stand 10 minutes. Sift flour; measure. Add soda, salt, cinnamon, nutmeg and allspice; sift again. Blend melted butter and egg together, then add to apple mixture (wait until butter is cool before adding egg). Add flour mixture, stirring until just blended. Fold in raisins and nuts; pour into greased pan. Bake at 350° for 50-55 minutes. Cool 10 minutes. Remove from pan. Frost with glaze icing made with confectioners sugar, juice of 1 lemon and a little water. Heat slightly and pour over cake. Decorate with nuts and glaze cherries.

Dorothy Eckrich

FRESH APPLE CAKE

1 1/2 c. Mazola oil	1 tsp. soda
2 c. sugar	1 tsp. salt
3 eggs	1 tsp. cinnamon
3 c. pared, chopped apples	1/2 tsp. nutmeg
1 c. chopped walnuts	1/2 tsp. almond extract
3 c. all-purpose flour	1 tsp. vanilla

Combine oil and sugar; mix in bowl. Add eggs and beat well. Stir in apples and nuts. Mix in dry ingredients, then vanilla and almond flavorings. Bake in a greased and floured 15x11 inch pan at 350° for 45 minutes. Sprinkle with confectioners sugar when cooled. Serve with whipped topping. Serves 12.

Betty Amento

CARROT CAKE

1 3/4 c. sugar	1 tsp. soda
1 1/4 c. cooking oil	2 tsp. salt
4 eggs	2 tsp. cinnamon
2 c. flour	3 c. shredded carrots
2 tsp. baking powder	1 c. nuts

Mix together sugar, oil and eggs. Sift and add flour, baking powder, soda, salt and cinnamon. Fold in carrots and nuts. Pour into 2 round greased pans. Bake at 350° for 30-40 minutes.

Cream Cheese Icing:

1/2 stick soft margarine	1 lb. powdered sugar (more or less to taste)
1 (8 oz.) pkg. cream cheese	2 tsp. vanilla

Cream together margarine and cream cheese. Add vanilla and sugar. Blend and spread on top, sides and between layers of chilled cake. Refrigerate.

Glenis Leitch

RHUBARB CAKE

1 (18 oz.) yellow cake mix	1 c. white sugar
4 c. raw rhubarb, diced	1 (3 oz.) box strawberry jello

Mix together rhubarb, sugar and jello; set aside. Mix cake as directed and pour into a 9x13 inch cake pan. Pour rhubarb mixture over unbaked cake mix. Bake in a 350° oven for 45-50 minutes.

Helen Swenson

PAT'S CHOCOLATE CAKE

1 c. boiling water	2 eggs
1/2 c. dates	1 3/4 c. flour
1 tsp. soda	2 Tbsp. cocoa
1 c. margarine	1/2 tsp. salt
1 c. sugar	Chocolate chips
	Nuts

Mix together boiling water, dates and soda; cool. Add

margarine, sugar, eggs, flour, cocoa and salt. Pour into a 9x13 inch pan. Sprinkle top with chocolate chips and nuts. Bake at 350° for 40 minutes.

Diane Sondag

SOUR CREAM CHOCOLATE CAKE

2 eggs, beaten	1 tsp. soda
1 c. sour cream	1/4 tsp. baking powder
1 c. sugar	3 Tbsp. cocoa
1 c. flour	

Beat eggs. Add sour cream and sugar and beat again. Combine and add to the above the flour, soda, baking powder and cocoa. Beat to blend well. May be baked as a sheet cake or a 3 layer cake. Bake at 350° for 30 minutes. Delicious!

Louise Leu

DOUBLE CHOCOLATE DELIGHT CAKE

2 c. flour	1/2 c. cocoa
1 3/4 c. sugar	1 c. hot coffee
1/2 c. shortening	1 tsp. soda
1 tsp. salt	1/2 c. boiling water
2 eggs	

Cream well the shortening and sugar; blend in eggs. Combine cocoa and hot coffee; stir to dissolve. Add to creamed mixture. Add flour and salt. Dissolve soda in boiling water. Add to batter and mix well. Put in well greased pan. Bake at 375° for 30-35 minutes.

Tastes very much like an old-fashioned sour cream chocolate cake.

Jeanne Schmol

TWINKIE CAKE

Bake 1 yellow cake mix according to directions in a 9x13 inch greased and floured pan.

Filling: In saucepan place -

5 Tbsp. flour	1 c. milk
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Boil until thickened and cool. In large bowl mix:
1 c. sugar
1/2 c. Crisco
Salt
1/2 c. margarine
1 tsp. vanilla

Beat until fluffy. Add cooled flour and milk mixture and continue to beat. When cake is semi-cooled, invert and cut into 2 layers with a string. Allow cake to cool, then spread filling between layers. Refrigerate.

Jan Kilbride

SODA POP CAKE

Cream together:
3/4 c. shortening
2 c. sugar

Sift together 4 times:
3 c. cake flour, sifted
before measuring
2 tsp. baking powder
1/2 tsp. salt

Alternate 1 bottle strawberry pop (1 cup) with flour, beginning and ending with flour. Last, fold in 5 stiffly beaten egg whites. May add 1 cup nutmeats, if desired. Bake at 350° for 30-40 minutes for 2 (9 inch) layers.

Ruth A. Day

SKI CAKE

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

Work or cream butter or margarine. Gradually work in 1/2 cup of the sugar until mixture is 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 of the sugar for meringue. Gently fold into batter. Pour into 2 (9 inch) greased cake pans and bake at 350° for 18-20 minutes. Test with toothpick; do not overbake.

(Frosting recipe follows.)

Frosting:

1/2 c. butter or margarine
1 1/2 c. powdered sugar
2 egg yolks
1 (6 oz.) pkg. chocolate
chips

Work butter until creamy, then add sugar until you have a soft, fluffy mixture. Beat egg yolks until light and thick and add to mixture.

Put cake on large plate. Melt chocolate chips over hot water. Use frosting between layers and top and sides. Let set for a while. Pour melted chocolate chips on entire cake.

Frances Norman

TEXAS SCRAMBLE CAKE

Mix in bowl and set aside:
2 c. sugar
2 c. flour
1 pinch of salt

Put in pan and bring to boil and pour over above mixture:

1 stick oleo
1/2 c. oil
4 Tbsp. cocoa
1 c. water

Add:
1/2 c. buttermilk or
1/2 c. milk and 2 tsp.
vinegar
2 eggs
1 tsp. vanilla
1 tsp. soda

Mix and beat well. Bake at 350° for 25-30 minutes.

Frosting:

1 stick oleo, melted
4 Tbsp. cocoa
6 Tbsp. milk

In bowl put 3 1/2 cups powdered sugar. Add warm oleo mixture to powdered sugar and 1 teaspoon vanilla. Add nuts, if desired.

Pat Shudak

SOUR CREAM RAISIN CAKE

1 c. sour cream	1/2 tsp. salt
1 c. sugar	1 tsp. cloves
2 c. flour	1 tsp. nutmeg
2 eggs, separated	1 tsp. cinnamon
1 tsp. soda	1 tsp. vanilla
	1 c. raisins, chopped

Combine sour cream and sugar. Add beaten egg yolks. Mix and add sifted flour, soda, salt, cloves, nutmeg and cinnamon. Add vanilla and raisins and fold in stiffly beaten egg whites. Bake at 350° for 30 minutes or until done when tested with toothpick.

Millie Herman

POPPY SEED CAKE

1 box cake mix (white or yellow)	1 c. fruit juice (orange)
1 box instant pudding (lemon or vanilla)	5 eggs
1/2 c. cooking oil	1/8 c. poppy seed
	1/2 tsp. almond flavoring
	1/4 tsp. cinnamon

Beat together first 6 ingredients for 5 minutes at high speed. Add the flavoring. Grease Bundt pan and sprinkle with cinnamon. Bake at 350° for 45-50 minutes or until cake is brown. Cool in pan for 15 minutes.

Carolyn Caniglia

MINI FRUIT CAKES

3 c. unsifted flour	1 c. salad oil
1 1/3 c. sugar	4 eggs
1 tsp. salt	1/4 c. light corn syrup
1 tsp. baking powder	1 c. dark seedless raisins
2 tsp. cinnamon	2 c. diced dried apricots
1 tsp. nutmeg	2 c. mixed candied fruit
1/2 c. orange juice	2 c. pecan halves
1/2 c. brandy or water	1/3 c. light corn syrup

In large mixing bowl combine all ingredients except fruits, nuts and 1/3 cup corn syrup. Blend 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes on high speed, scraping bowl occasionally. Stir in fruits and

nuts. Spoon batter into 3 dozen 2 1/2 inch muffin pans lined with paper baking cups. Bake at 275° for 65-70 minutes or until toothpick comes out clean. Cool fruit cakes in pan 5 minutes; remove to cooling rack. Cool thoroughly. Heat corn syrup in small pan. Brush over tops of cakes. Place cakes in container and cover with cheesecloth, soaked in brandy. Cover tightly and store in cool place up to 2 weeks. For longer storage, freeze.

Wilma McKiernan

"ICEBOX" FRUIT CAKE

1 lb. butter flavored crackers (Escort, Nabisco)	1 lb. chopped pecans
1 lb. candied cherries, chopped	1 lb. chopped walnuts
1 lb. candied pineapple	2 (3 1/2 oz.) cans flaked coconut
1 lb. golden seedless raisins	1 lb. miniature marshmallows
	2 c. evaporated milk (not the sweetened)

Crush crackers. Add the fruit, nuts and coconut. Melt marshmallows in evaporated milk over low heat. Add to cracker mixture and mix well. Pack into 4 small loaf pans that have been lined with wax paper. Store in refrigerator. May be frozen.

Helen Kruml

CHERRY WINK COOKIES

2 1/4 c. flour	3/4 c. shortening
1 tsp. double acting baking powder	1 c. sugar
1/2 tsp. soda	2 eggs
1/2 tsp. salt	2 Tbsp. milk
	1 tsp. vanilla

Sift together flour, baking powder, soda and salt. Combine shortening, sugar; cream well. Blend in eggs. Add milk and vanilla. Blend in sifted dry ingredients; mix well. Add:

1 c. chopped pecans	1/3 c. maraschino cherries
1 c. chopped dates	

Mix well; shape into balls, using a level tablespoon of

dough for each cookie. Crush 2 1/2 cups corn flakes. Roll each ball of dough in flakes. Place on greased baking sheet. Top each cookie with 1/4 cherry. Bake at 375° for 10-12 minutes or until golden brown. Do not stack to store until completely cooled.

Millie Herman

ALMOND BARK COOKIES

2 c. powdered sugar	1 c. flaked coconut
1 c. crunchy peanut butter	1 c. dates, diced
1 stick oleo	Almond bark (chocolate)

Mix sugar, peanut butter, oleo, coconut and dates thoroughly and form balls with 1 teaspoon of dough. Chill. Melt almond bark in double boiler. Dip balls into almond bark and place on wax paper. Refrigerate. Also freeze well.

Wilma McKiernan

GOOFY COOKIES

1 c. peanut butter (smooth or chunky)	1 egg
	1 c. sugar

Blend well. Make small balls and place on ungreased cookie sheets. Flatten a bit. Bake at 350° for 10 minutes.

Ruth Day

SNOWBALLS

1/2 c. butter	1 c. sifted flour
3 Tbsp. powdered sugar	1 c. finely chopped pecans

Cream butter and powdered sugar until fluffy. Stir in flour gradually, then pecans until well blended. Chill several hours until firm. Roll dough into marble size balls on ungreased cookie sheets. Bake at 325° for 15-20 minutes. Cool on cookie sheets 5 minutes and roll in powdered sugar, coating well.

Bev Martin

GUMDROP COOKIES

4 eggs	1/4 tsp. salt
2 1/4 c. brown sugar	18 large gumdrops, cut up
2 c. flour	1 c. chopped nuts

Beat eggs thoroughly with mixer. Add brown sugar. Sift flour with salt and add to egg mixture. Cut up gumdrops (orange and lemon are best, not spiced ones). Fold into the above mixture and add chopped nuts. Black walnuts are delicious in these. Grease and flour a 10x15 inch cookie sheet (with sides), even a little larger won't hurt. Bake at 350° for 20 minutes. Do not overbake; they will get dry and hard. Remove from oven and sprinkle with sifted powdered sugar. Cut into bars before they get cold.

Ruby O'Brien

CHINESE NEW YEAR COOKIES

6 oz. semi-sweet chocolate	1 (3 oz.) can Chinese noodles
1 (6 oz.) pkg. butterscotch chips	8 oz. salted peanuts

Melt chocolate and butterscotch chips in double boiler or microwave. Stir in noodles and peanuts. Drop by spoonfuls onto cookie sheet covered with wax paper. Chill. Makes 4 dozen.

Mary Narans

PEPPERNUTS

2 1/4 c. lard or Crisco	1/4 c. molasses
1 1/2 c. dark Karo syrup	3 c. sugar
	3/4 c. hot tap water

Beat well in mixer for 5 minutes on medium speed. Add:

1 Tbsp. soda	11-12 c. flour (I start with 7 c. or as much as bowl will hold)
2 tsp. cinnamon	
1 tsp. baking powder	
1 tsp. ground cloves	3/4 tsp. anise oil
1/2 tsp. salt	2 tsp. vanilla

Work remaining flour in on a floured surface or pastry

cloth. Divide dough into fourths. Shape into loaves and wrap in Saran Wrap. Chill overnight. Dough will keep in refrigerator for 3 months. To shape cookies, cut off chunks and roll into ropes, width of your little finger. Place rope on ungreased cookie sheet and pull as you cut into 1/2 inch pieces. Bake at 375° for 6 minutes or until golden brown. Cool 1 minute and remove from pan.

Carole Liljedahl

SOUR CREAM DATE DROPS

1/4 c. butter	1/4 tsp. baking powder
1/2 tsp. vanilla	1/2 tsp. soda
3/4 c. brown sugar	1/2 c. sour cream
1 egg, beaten	30 dates, cut up
1 1/4 c. flour	1/4 c. chopped walnuts
1/4 tsp. salt	

Cream butter, vanilla and brown sugar until fluffy. Add egg and mix. Add sour cream, then flour, salt, baking powder and soda. Fold in dates and walnuts. Drop by teaspoon onto greased cookie sheets. Bake at 325° for 8-10 minutes. When cool, spread with Golden Glaze Frosting.

Golden Glaze Frosting:

1/4 c. butter	1 c. powdered sugar
1/4 tsp. vanilla	

Melt butter until golden brown. Stir in powdered sugar and vanilla. Blend well and frost cookies.

Ruth Day

COCONUT DATE COOKIES

1 1/2 c. sugar	1 tsp. salt
1 c. butter	2 Tbsp. milk
2 c. dates, finely cut	4 c. Rice Krispies
2 eggs, beaten	1 tsp. vanilla
	Coconut

Combine sugar, butter, dates, eggs, salt and milk in a saucepan. Bring to a boil and boil for 2 minutes. Remove from heat and add Rice Krispies and vanilla. Allow mixture to cool, then form into balls and roll in coconut.

Leona Kennedy

ZUCCHINI DROP COOKIES

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

Mix together all ingredients in order given. Drop onto greased cookie sheets and bake at 375° for 12-15 minutes. Makes 3 dozen.

Rose Collins

WALNUT CLUSTERS

1/4 c. butter or oleo	1/2 c. flour
1/2 c. sugar	1/4 tsp. baking powder
1 egg	1/2 tsp. salt
1 1/4 tsp. vanilla	2 c. broken English walnuts
1 1/2 sq. melted chocolate	

Cream butter, sugar, egg and vanilla together; add chocolate. Mix in well the sifted dry ingredients. Stir in nuts. Drop by teaspoon onto greased baking sheet. Bake 10 minutes at 350°. Yield: 3 dozen cookies.

Jeanne Schmoll

3-IN-1 COOKIES

1 c. white sugar	2 c. oatmeal
1 c. brown sugar	1 c. coconut
1 c. shortening	1 tsp. soda
2 eggs	1 tsp. baking powder
2 c. sifted flour	1 (6 oz.) pkg. chocolate chips

Beat well sugars, shortening and eggs. Add sifted flour, oatmeal, coconut, soda, baking powder and chocolate chips. Drop batter by teaspoonful onto cookie sheets. Bake at 350° for 8 minutes.

Linda Kuper

BISCOTTI (Sesame Seed Cookies)

1/2 c. sesame seed	1/4 tsp. salt
3 c. all-purpose flour	1 c. shortening
1 c. sugar	2 eggs
1 1/2 tsp. baking powder	1 tsp. vanilla

Preheat oven to 375°. Grease cookie sheet. Brown sesame seeds. Into bowl sift flour, sugar, baking powder and salt. With pastry blender, cut in shortening until mixture resembles coarse crumbs. Add eggs and vanilla. Mix until dough holds together. Knead until smooth. For each cookie, shape rounded tablespoonful of dough into an oval to resemble a little loaf of bread. Roll in sesame seeds, coating completely. Place on cookie sheet and bake 15-20 minutes or until brown. Makes 2 1/2 dozen.

Joanne Hopp

HAMANTASHEN - ESTHER'S COOKIES

2 c. flour, sifted	2 eggs, well beaten
2 tsp. baking powder	1 tsp. grated lemon rind
1/2 c. + 2 Tbsp. sugar	3 Tbsp. vegetable oil
1/4 tsp. salt	

Stir dry ingredients together; add remaining ingredients. Roll out to 1/4 inch thickness and cut into 2 1/2 inch rounds. Put small spoonful of fruit preserves in center of each round and fold into a triangle. Press edges together tightly. Bake at 375° for about 20 minutes. Makes about 3 dozen cookies.

Margaret Conrad

PEANUT BUTTER COOKIES

1 c. sugar	1 egg
1 c. peanut butter	1 tsp. vanilla
	2 Tbsp. water

Mix and roll into small balls (depending on size cookie you wish to serve). Bake at 300° for 20 minutes. Let stand about 5 minutes before removing from cookie sheet. Makes about 42 cookies.

Ruth Day

PEANUT BUTTER COOKIES

1/2 c. oleo	1 egg
1/2 c. chunky peanut butter	1/2 tsp. vanilla
	1 1/4 c. flour
1/2 c. white sugar	3/4 tsp. baking soda
1/2 c. brown sugar	1/4 tsp. salt

Cream together oleo, peanut butter and sugars. Add egg and vanilla and mix thoroughly, then add flour, soda and salt. Roll into 1 inch balls and place on greased cookie sheets. Flatten with fork (crisscross) and bake at 350° for 10-12 minutes. Makes 4 dozen.

Jeanne Schmoll

MILLIE'S NO BAKE MACAROONS

2 c. sugar	3 c. quick oatmeal
1/2 c. butter	1 c. flaked coconut
1/2 c. milk	5 Tbsp. cocoa
1 tsp. vanilla	

Combine sugar, butter, milk and vanilla in saucepan and boil 1 minute. Pour over oatmeal, coconut and cocoa. Mix well. Drop from spoon onto wax paper. Let cool. Makes 2 dozen.

Millie Herman

QUICK COCONUT MACAROONS

1 1/2 c. shredded coconut	1 egg white
1/2 c. powdered sugar	Dash of salt
	1 tsp. vanilla

Combine shredded coconut and powdered sugar and mix well. Beat egg white with dash of salt until stiff, but not dry. Add to coconut mixture and blend. Add vanilla. Drop by teaspoon onto greased cookie sheets. Bake at 350° for 15 minutes or till golden brown. Do not overbake.

A very old and easy recipe.

Pearl Adams

SUGAR COOKIES

1 c. sugar	1 tsp. soda
1 c. margarine (2 sticks)	1 tsp. cream of tartar
1 egg	1 tsp. vanilla
2 1/2 c. flour	

Roll into small balls. Place on cookie sheet. Press each one with a small water glass dipped into water, then into sugar. Bake 10 minutes at 350°.

Ruth A. Day

SUGAR COOKIES

1 c. butter or oleo	1 tsp. soda
1 c. Crisco	1 tsp. lemon extract
1 c. powdered sugar	1 tsp. cream of tartar
1 c. white sugar	4 c. flour
2 eggs	Dash of salt
1 tsp. vanilla	

Cream together well butter, shortening and sugar. Add eggs and flavorings. Stir in remaining ingredients. Form into small balls the size of walnuts and press flat with glass dipped in sugar. Don't place too close together. Bake at 375° for 12 minutes.

Ruth Graves

SUGAR COOKIES

Cream together:
1 stick oleo

1 c. sugar

Beat in:
1 egg
1/2 c. oil

1/2 tsp. vanilla

Add:
2 1/2 c. flour
1/4 tsp. salt

1 tsp. soda

Mix well and roll into balls. Press with fork. Bake in ungreased pan 8-10 minutes at 350°.

Rose Marie Smith

SUGAR COOKIES

2 sticks butter	2 tsp. vanilla
2 c. sugar	5 c. flour, unsifted
2 eggs	2 tsp. soda
1 c. salad oil	2 tsp. cream of tartar
1/4 tsp. salt	

Cream butter and sugar. Add eggs; beat well. Add oil, salt and vanilla. Sift together flour, soda and cream of tartar. Stir into first mixture to make a stiff dough. Form into 1 inch balls. Dip in sugar. Place 2 inches apart on cookie sheet. Flatten with fork (or meat mallet). Bake at 350° for 10 minutes. May chill before baking, if desired. Do not substitute margarine for butter.

Mary Ann Mathiasen

SUGAR COOKIES

6 c. sugar	3 tsp. yellow food coloring or water
4 c. margarine	8 tsp. cream of tartar
8 eggs, beaten	2 tsp. salt
11 c. flour	4 tsp. soda
4 tsp. vanilla	

Mix well. If rolled, use only flour that is really needed. May make into balls and press down with a buttered glass dipped in sugar. Bake at 350° about 8 minutes. Makes about 14 dozen cookies.

Ruby O'Brien

OATMEAL COOKIES

2 c. oatmeal	1 c. raisins
2 c. flour	2 eggs
1 c. sugar	1 tsp. salt
1 tsp. cinnamon	1 tsp. soda
1 c. shortening	4 Tbsp. milk
	Nuts (optional)

Mix ingredients in order given. Bake at 350° for 10-15 minutes.

Irene Mauer

OATMEAL COOKIES

4 c. rolled oats (Quaker, old-fashioned)	2 eggs, beaten
2 c. brown sugar	1 tsp. salt
1 c. Wesson or Mazola oil	1/4 c. flour
	Vanilla, if desired

Mix rolled oats, sugar and oil. Let stand overnight. In the morning add remaining ingredients. Drop by spoonful onto greased cookie sheet. Flatten with knife to spread out thin. Make small to medium size. Bake slowly at 325° for 15-16 minutes. Remove from sheets when cool. Makes about 4 dozen.

Gladys Wilson

OATMEAL COOKIES

1 c. brown sugar	1 tsp. salt
1 c. white sugar	1 c. coconut
1 c. shortening or butter	1 c. oatmeal, uncooked
2 eggs	1 tsp. cinnamon
2 c. flour	1 tsp. vanilla
1 tsp. soda	1 c. nuts
1 tsp. baking powder	2 c. Rice Krispies

Cream butter and sugar. Add eggs and vanilla. Add dry ingredients, but add Rice Krispies last. Drop by teaspoon onto greased cookie sheets. Bake at 350° for 10-15 minutes. Makes 85-90 cookies.

Helen Kruml

SELF FROSTING OATMEAL COOKIES

1 c. brown sugar, packed	1/2 tsp. cinnamon
1 c. white sugar	1/8 tsp. cloves
1 c. vegetable shortening	1 tsp. baking powder
1 tsp. vanilla	1 tsp. soda
2 eggs	2 1/2 c. quick oatmeal
1 1/2 c. sifted flour	1 c. powdered sugar
1/2 tsp. salt	1/2 c. finely chopped nuts

Cream sugar and shortening. Add vanilla and eggs and beat until very fluffy. Add sifted flour, salt, cloves, cinnamon, baking powder, soda and oatmeal; mix well. Chill dough 2 hours or longer. Mold dough into balls the size of

walnuts. Roll in coating of powdered sugar and nuts, mixed together. Place cookies 2 inches apart on greased cookie sheets. Flatten slightly. Bake at 350° for 8-10 minutes. Yield: 4-5 dozen.

Carolyn Davis

BANANA OATMEAL COOKIES

3/4 c. shortening	1/2 tsp. salt
1 c. sugar	1/2 tsp. soda
1 c. mashed bananas	1/4 tsp. nutmeg
1 1/2 c. sifted flour	3/4 tsp. cinnamon
1 c. oatmeal	1/2 tsp. vanilla
2 eggs	1/2 c. nuts (optional)

Cream together shortening and sugar. Add eggs and mashed bananas. Mix dry ingredients together and add to first mixture. Add vanilla and nuts and mix well. Drop onto greased cookie sheets. Bake at 400° for about 10 minutes. Yield: 4 dozen.

This is a soft cookie - moist and good.

Ruby O'Brien

OATMEAL CHOCOLATE CHIP COOKIES

1 1/2 c. flour	2 eggs, beaten
1 tsp. soda	1 tsp. vanilla
1 tsp. salt	1 c. chopped walnuts
1 c. margarine	2 c. rolled oats
3/4 c. brown sugar	1 (12 oz.) pkg. chocolate chips
3/4 c. granulated sugar	

Sift and measure flour, soda and salt. Cream margarine with both sugars. Add eggs and vanilla; mix well. Stir in dry ingredients. Add nuts, rolled oats, chocolate chips and mix well. Drop onto greased cookie sheet (size desired). Bake at 350° for 8-10 minutes. Yield: 6-8 dozen.

Ruth McClung

OATMEAL CHOCOLATE CHIPS

1 c. shortening	1 tsp. soda
3/4 c. brown sugar	2 tsp. hot water
3/4 c. white sugar	3 c. oatmeal
2 eggs	1 (6 oz.) pkg. chocolate chips
1 1/2 c. sifted flour	1 c. nuts
1 tsp. salt	1 tsp. vanilla

Cream together shortening and sugars, then eggs. Sift flour and salt and add to mixture. Add soda, dissolved in hot water. Stir in oatmeal, chocolate chips, vanilla and nuts. Drop from teaspoon onto greased cookie sheets. Bake at 375° for about 12 minutes. Yield: 5 dozen.

Katie Kisby

DINAH'S CHOCOLATE COOKIES

In saucepan combine:

1/2 c. peanut butter	1 c. semi-sweet chocolate chips
2 Tbsp. butter	

Stir over low heat until chocolate is melted and mixture blended. Stir in 1 cup finely crumbled vanilla wafers. Spread in an 8x8x2 inch square pan. Chill and cut into squares. Makes 36 squares.

Mary Schmidt

GRAHAM CRACKER COOKIES

Mix and bring to a boil and boil for 2 minutes:

1 c. margarine	1/2 c. sugar
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Spread 24 whole or 48 halves of graham crackers top side down on a 10x15 inch cookie sheets (fits exactly). Spoon the hot syrup over crackers. Sprinkle with nuts or coconut. Cook 10 minutes at 350°. Take pan off immediately and turn onto waxed paper. Cool. These get very crispy.

Ruth Day

GERMAN CHOCOLATE LAYER BARS

1 pkg. German chocolate cake mix	1 c. coarsely chopped nuts
3/4 c. margarine	1 (14 oz.) pkg. light caramel candies
2/3 c. evaporated milk, divided	1 (6 oz.) pkg. chocolate chips

Grease and flour a 9x13 inch pan. Combine cake mix, margarine, 1/3 cup evaporated milk and nuts. Press half of mixture into pan and bake at 350° for 8-10 minutes. Melt caramels with remaining 1/3 cup evaporated milk. Spread over cake. Top with chocolate chips and then remaining cake mixture. Bake at 350° for 20 minutes. Cut when cool.

Kathryn Haynie

CHOCOLATE CHERRY BARS

1 pkg. Pillsbury fudge cake mix (dry)	21 oz. can cherry pie mix (filling)
2 beaten eggs	1 tsp. almond extract (opt.)

Mix ingredients well by hand only. Pour into a greased and floured 13x9 inch pan or 15x10 inch cookie sheet. Bake at 350° for 25-30 minutes or until toothpick comes out clean.

Frosting:

1 c. white sugar	1/3 c. milk
5 Tbsp. butter or margarine	1 (6 oz.) pkg. chocolate chips

In a small saucepan combine sugar, butter and milk. Boil 1 minute, stirring constantly. Add chocolate chips and stir until melted. Spread over bars in pan before cutting.

Ruby O'Brien

APRICOT BARS

1 1/2 c. flour	1 1/2 c. quick oatmeal
1 tsp. baking powder	1 c. brown sugar
1/4 tsp. salt	3/4 c. margarine

Sift together flour, baking powder and salt. Stir in oatmeal, brown sugar and margarine. Spread 2/3 of this crumb mixture into the bottom of a 9x13 inch greased pan. Pat mixture to cover bottom of pan, then spread 1 cup apricot preserves over crumb mixture. Cover with remaining 1/3 crumb mixture. Bake at 350° for 35 minutes or until brown. Cool and cut into bars. Makes 2 1/2 dozen 3 1/2 inch bars.

Rose Vergamini

ORANGE BARS

3 eggs, beaten	1/2 tsp. salt
1 Tbsp. water	1 1/2 c. candy orange pieces,
1 tsp. vanilla	cut fine
2 c. brown sugar	1/2 c. coconut
2 c. flour	1/2 c. nuts

Beat eggs till foamy. Add water and vanilla, then gradually add sugar, salt and flour; beat well. Add orange pieces and nuts. Bake in a greased 9x13 inch pan at 350° for 20-30 minutes. Sprinkle powdered sugar on top.

Rose Marie Smith

RASPBERRY SNOW BARS

3/4 c. Crisco	1 1/2 c. flour
1/4 c. sugar	1 c. red raspberry preserves
1/4 tsp. salt	1/2 c. coconut
1/4 tsp. almond extract	1/2 c. sugar
2 eggs, separated	

Cream Crisco, salt and 1/4 cup sugar. Add almond extract, egg yolks and flour; mix well and press into a 9x13 inch pan. Bake at 350° for 15 minutes. Spread preserves over and top with coconut. Beat egg whites. Add 1/2 cup sugar. Spread over coconut. Bake at 350° for 25 minutes. Cool and cut into bars.

Florence Ravlin

CHOCOLATE TOPPED OATMEAL BARS

1 pkg. coconut-almond or coconut-pecan frosting mix	1 c. soft margarine
3 c. oatmeal	1/2 c. sugar
	6 oz. pkg. chocolate chips
	3/4 c. peanut butter

In a large bowl mix frosting, oatmeal, margarine and sugar until crumbly. Press mixture into a 9x13 inch ungreased pan. Bake at 350° for 15-20 minutes. In a small pan combine chocolate chips and peanut butter. Cook over low heat, stirring constantly, until melted. Spread over bars. Store in refrigerator.

Connie Heller

OATMEAL CARAMEL BARS

1 c. butter, melted	1/4 tsp. salt
1 c. quick oatmeal	1 c. caramel topping
3/4 c. brown sugar	1 c. nuts, chopped
1 1/2 c. flour	1 (12 oz.) pkg. chocolate chips
1/2 tsp. soda	

Mix well. Pour into greased jelly roll pan and bake 15-20 minutes at 350°. Chewy and simple. Serves 12-16.

Carolyn Davis

MOUNDS COOKIE BARS

2 c. graham cracker crumbs	14 oz. can sweetened condensed milk
1/4 c. powdered sugar	1 tsp. vanilla
1/2 c. margarine, melted	1 (6 oz.) pkg. chocolate chips
2 c. coconut	

Combine crumbs, sugar and margarine. Press into bottom of a 9x13 inch pan. Bake at 350° for 10 minutes. Combine coconut, sweetened condensed milk and vanilla. Spread over crust. Bake 12 minutes at 325°. Melt chocolate chips and spread on top of bars. Cool and cut into small squares.

Christine Jensen

TASTY PEANUT BARS

1 1/2 c. sugar	1 lb. salted peanuts (use ones without brown skin)
1 1/2 c. flour	
4 egg whites	
3 tsp. baking powder	4 c. powdered sugar
3/4 c. boiling water	8 Tbsp. milk
1 tsp. vanilla	

Sift together flour, sugar and baking powder. Add boiling water and beat until well blended. Fold in stiffly beaten egg whites and add vanilla. Bake in a 13x9x2 inch loaf pan at 350° for 20 minutes.

Grind peanuts in a food chopper. When cake is completely cooled, cut into bars (should yield 21), about 3 x 1 1/2 inches. Mix powdered sugar with hot milk. Dip bars into frosting and roll in ground peanuts. Place on waxed paper.

Ruth Day

PEANUT BUTTER BARS

1/3 lb. (1 pkg.) graham crackers, crushed	1 c. peanut butter
1/2 lb. oleo	1 lb. (4 c.) powdered sugar
	1 (6 oz.) pkg. chocolate chips

Combine crumbs, sugar, peanut butter and oleo, working together until smooth. Press into a 9x13 inch pan. Melt chocolate chips over hot water and spread on bars. Refrigerate until firm.

Louise Leu

SALTED NUT ROLL

1 1/2 c. flour	3 c. marshmallows
1/2 tsp. baking powder	2/3 c. white corn syrup
1/4 tsp. soda	1/4 c. margarine
1 tsp. vanilla	2 tsp. vanilla
2/3 c. brown sugar, packed	1 (12 oz.) pkg. peanut butter chips
1/2 c. margarine	2 c. salted peanuts
2 egg yolks	2 c. Rice Krispies

Cut 1/2 cup margarine into brown sugar. Add flour, baking powder and soda. Add egg yolks and 1 teaspoon

vanilla. Press this mixture into a 9x13 inch pan and bake at 350° for 12 minutes. Pour marshmallows over hot crumb mixture and return to oven for 2-3 minutes or until marshmallows melt and puff; set aside while making topping.

Melt in saucepan, stirring until smooth, white corn syrup, 1/4 cup margarine, 2 teaspoons vanilla, peanut butter chips. Add salted peanuts and Rice Krispies. Spread mixture over layer in pan. Chill. Cut into bars.

Very rich.

Rose Vergamini

TOFFEE SQUARES

1 c. butter or margarine	2 c. all-purpose flour
1 egg yolk	1/4 tsp. salt
1 c. brown sugar, packed	1 (6 oz.) pkg. chocolate chips
1 tsp. vanilla	1/2 c. chopped nuts

Preheat oven to 350°. Cream butter, sugar, egg yolk and vanilla. Sift flour and stir into batter, together with salt. Spread into greased jelly roll pan. Pat dough evenly. Bake 20-25 minutes. Remove from oven; it will still be soft. Immediately sprinkle with chocolate chips; let stand until soft, placing in oven if necessary. Spread chocolate evenly. Sprinkle with nuts. Cut into small squares. Makes 6-7 dozen.

Jane Selvakumar

PUMPKIN SQUARES

2 c. flour	1 tsp. soda
2 tsp. baking powder	1/4 tsp. salt
2 c. sugar	2 tsp. cinnamon
4 eggs	1 c. vegetable oil
2 c. pumpkin (#303 can)	1 c. nuts

Sift dry ingredients, including sugar into a bowl. Add slightly beaten eggs, pumpkin and oil. Mix and blend in nuts. Bake in 2 greased and floured cake pans (13x9 inches) and bake for 25 minutes or until done. Serve plain or sprinkle with powdered sugar or spread on frosting.

Frosting - Blend 1 (3 ounce) package cream cheese, softened, with 3/4 stick oleo, 1 teaspoon milk, 1 teaspoon vanilla and 1 3/4 cups powdered sugar.

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Pearl Jensen

PUMPKIN BARS

2 c. flour
2 tsp. baking powder
1 tsp. soda
1/4 tsp. salt
2 tsp. cinnamon
1/2 tsp. cloves

1/2 tsp. ginger
1/2 tsp. nutmeg
2 c. sugar
1 c. salad oil
4 eggs
1 (16 oz.) can pumpkin

Mix together in large bowl. Pour into a greased jelly roll pan or cookie sheet. Bake 20-25 minutes at 350°.

Frosting:

1 (3 oz.) pkg. cream cheese
6 Tbsp. margarine

1 tsp. vanilla
2 c. powdered sugar
1 tsp. milk

Isabella Christoffersen

PUMPKIN BARS

2 c. sugar
4 eggs
1 c. oil
2 c. flour

2 tsp. cinnamon
1/2 tsp. salt
1 tsp. soda
2 c. pumpkin

Beat eggs and sugar well. Add oil and beat again. Add flour, cinnamon, soda, salt and mix well. Add pumpkin and stir. Pour into ungreased 13x9 inch pan. Bake 25 minutes at 350°.

Icing for Pumpkin Bars:

1 stick margarine, melted
1 (3 oz.) pkg. cream cheese

2 tsp. vanilla
2 c. sifted powdered sugar

Beat well and frost bars.

Marion O'Neill

BUTTERMILK BROWNIES

2 c. flour
2 c. sugar

1/4 tsp. salt

Bring to boil:

1 stick oleo
1/4 c. Crisco

4 Tbsp. cocoa
1 c. water

Mix above ingredients with flour and sugar mixture, then add:

1 tsp. soda
2 eggs

1/2 c. buttermilk
1 tsp. vanilla

Bake at 325° for 25 minutes in jellyroll pan.

Frosting:

1 stick oleo
2 Tbsp. cocoa
5 Tbsp. buttermilk

1 tsp. vanilla
1 (1 lb.) box powdered sugar

Boil together and spread on brownies while still warm. May add nuts, if desired.

Hazel Pate

BROWNIES

Melt together:
2 sticks oleo

4 sq. Baker's unsweetened chocolate

Beat 4 eggs; add 2 cups sugar. Cool chocolate and add to eggs and sugar. Mix well and add 1 cup (full) flour, unsifted. Fold in:

1 c. chopped nuts
1 tsp. vanilla

Bake 25-30 minutes in a 350° oven. Add 1/2 package chocolate chips to make brownies crunchy.

Mary Muller

MOTHER HUBBARD'S BROWNIES*

1/4 c. margarine	1 egg
1/2 c. chocolate chips	1/2 c. mayonnaise
1 c. flour	1/2 c. sugar
1 tsp. baking powder	1 tsp. vanilla
1/4 tsp. salt	1/2 c. chocolate chips
	1/2 c. nuts

Grease a 9x9x2 inch pan. In small pan melt the margarine and chocolate chips. Set aside to cool. Measure the flour, salt and baking powder. In a small bowl blend the egg, mayonnaise, sugar and vanilla. Mix in the chocolate and margarine. Blend in the flour. Add the final half cup of chocolate chips and nuts. Pour into prepared baking pan and bake at 350° for 25 minutes or until mixture leaves sides of pan. Do not overbake. Makes about 16 (2 inch) squares.

*So-called because I was short of margarine and the mayonnaise gives it a delicious flavor.

Margaret Conrad

SUPER BROWNIES

Melt in double boiler:
1/2 c. butter 4 oz. chocolate

Cool. Beat until light in color and foamy:
4 eggs at room temperature 1/2 tsp. salt

Add gradually and continue beating until well creamed 2 cups sugar. Swiftly mix chocolate mixture into eggs and sugar; do this by hand. Fold in by hand 1 cup flour. Stir in 1 cup nuts and bake in a 9x13 inch greased and floured pan for 25 minutes at 350°. Cut when cool.

Vesta Griffith

BROWNIES

1 c. sugar	1/2 tsp. salt
4 eggs	1/2 c. oleo
1 (1 lb.) can Hershey's syrup	1 c. flour
	1/2 c. chopped nuts

Cream oleo and sugar; add eggs and mix. Add flour,

salt, Hershey's syrup and nuts. Bake at 350° for 25-30 minutes. Use a 15x10 inch pan.

Frosting:

1 1/3 c. sugar	6 Tbsp. milk
6 Tbsp. oleo	

Bring to boil and cook 1/2 minute. Add 1 cup chocolate chips. Stir until smooth. Spread on cooled brownies.

Katie Kisby

COOKIE SHEET BROWNIES

1 stick margarine	1 can Hershey's chocolate syrup
1 c. sugar	Nuts
4 eggs	1 c. flour

Cream first 3 ingredients. Add flour, syrup and nuts. Pour into greased cookie sheet. Bake 20-30 minutes at 350°.

Frosting:

1/4 c. margarine	1 c. sugar
1/3 c. milk	1 sq. chocolate

Boil 2 minutes and beat in pan until thick enough to spread.

Rose Collins

BROWNIES

2 c. sugar	1/2 c. cocoa
1 c. oil	5 eggs
1 tsp. vanilla	1 (6 oz.) pkg. chocolate chips
1 3/4 c. flour	Nuts, if desired
1 tsp. salt	

Mix all together and pour into greased 13x9x2 inch pan. Sprinkle with chocolate chips. Bake 30 minutes at 350°.

Rose Vergamini

CARAMEL CHIP BROWNIES

24-30 caramels	1 c. chopped walnuts
1 (5 1/3 oz.) can evaporated milk	6 Tbsp. margarine, melted
1 pkg. German chocolate cake mix	1/2 c. semi-sweet chocolate chips

In saucepan melt caramels and 2 tablespoons evaporated milk over low heat. (This can also be done in the microwave.) In mixing bowl combine melted margarine, the remaining evaporated milk, cake mix and walnuts. Mix well by hand until mixture is smooth. Spread 1/2 of the cake mixture in greased 13x9 inch pan. Bake at 350° for 10 minutes. Sprinkle chocolate chips over hot baked crust. Drizzle caramel mixture over top of hot cake. Drop remaining cake mixture by teaspoonfuls over all. Bake at 350° for 20 minutes more. Cut into bars while still warm. Cool before serving.

Carolyn Seaman

BUTTERMILK BROWNIES

Sift together:

2 c. sugar	2 Tbsp. cocoa
2 c. flour	

In saucepan bring to boil:

1 c. cold water	1/2 c. salad oil
1/2 c. margarine	

Pour over dry ingredients and beat until creamy. Add:

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

Beat thoroughly and bake in greased jellyroll pan for 15-18 minutes.

Frosting - Bring to boil:

1/2 c. margarine	1/3 c. buttermilk
1/4 c. cocoa	

Add this mixture to 1 pound box powdered sugar; mix well and spread over hot brownies.

Linda Wilson

PUMPKIN PIE DESSERT

1 pkg. yellow cake mix (save out 1 c. for topping)	1/2 c. softened butter or margarine
	1 egg

Mix well and press into greased 13x9 inch pan. Mix together and pour over crust:

1 can pumpkin pie mix (large can)	2 eggs
	2/3 c. milk

Topping:

1 c. cake mix (you saved earlier)	1/4 c. sugar
	1/4 c. margarine
	1/2 tsp. cinnamon

Mix together and spoon over pumpkin. Bake at 350° for 45-50 minutes. (Pumpkin will have finished texture like pumpkin pie.)

Kay Mulqueen

PUMPKIN DESSERT

1 lb. marshmallows	4 c. Cool Whip
2 c. pumpkin	Nuts, chopped
Pumpkin pie spice	Crumb crust

Melt marshmallows. Add pumpkin and cool. Add pumpkin pie spice to taste and fold in Cool Whip. Put into a crumb crust in a 9x13 inch pan. Sprinkle with chopped nuts. Refrigerate.

Eileen Carlson

BRANDIED FRUIT BAKE

4 c. drained, cut up fruit (peaches, pineapple, pears, apricots, fruit cocktail)	2 doz. macaroons, crumbled
1/4 c. almonds, chopped	1/4 c. brown sugar
	1/2 c. sherry (drinking type)
	1/4 c. butter, melted

Cover bottom of pan with half the macaroons, fruit

and then the remaining macaroons in layers. Sprinkle almonds, sugar, sherry and butter over all. Bake at 350° for 30 minutes. Serves 10.

Carolyn Seaman

ANGEL SURPRISE

1 angel food cake	2 c. (1 pt.) heavy cream, whipped
1 (8 oz.) pkg. cream cheese	1 (1 lb. 5 oz.) can cherry pie filling
1 c. sifted powdered sugar	

Break angel food cake into bite size pieces. Beat cream cheese and powdered sugar until smooth. Fold in whipped cream until well blended. Gently mix in angel food cake pieces. Pour into a 9x13 inch baking pan. Spread cherry pie filling on top. Chill 3-4 hours.

This keeps very well if not eaten right away.

Christine McCracken

FOUR LAYER DELIGHT (Serves 15-20)

1st Layer:

3/4 c. butter	1/2 c. nuts
1 1/2 c. flour	

Mix and press into a 9x13 inch pan. Bake at 375° for 10-15 minutes. Cool.

2nd Layer:

1 (8 oz.) pkg. cream cheese	1 c. powdered sugar
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Cream together and fold in 1 cup Cool Whip. Spread over first layer.

3rd Layer:

2 (3 oz.) pkg. instant pudding (any flavor)	3 c. milk
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Mix together until thick and spread on 2nd layer. 4th layer: Spread with Cool Whip on top. Add nuts.

LEMON FLUFF

1 pkg. lemon jello	Juice of 2 lemons
1 1/2 c. boiling water	1 large can Carnation milk
1 1/2 c. sugar	Vanilla wafer or graham cracker crumbs
Grated rind of 1 lemon	

Combine jello, boiling water, sugar, lemon rind and juice. Put in refrigerator until slightly congealed. Whip Carnation milk until stiff. Fold in jello. Put in a 9x11 inch pan with either wafer or graham cracker crumbs on bottom and top. Serves 10.

Diane Sondag

FROZEN LEMON DESSERT

1 1/2 c. crushed Ritz crackers	1 qt. lemon sherbet
4 Tbsp. sugar	4 Tbsp. lemon juice
1 stick margarine, melted	6 Tbsp. margarine
1 qt. vanilla ice cream	1 c. sugar
	2 eggs, beaten

Mix together first 3 ingredients and pat into a 9x13 inch pan. Let ice cream and sherbet get soft, then mix together and put on top of crust. Cook together lemon juice, 6 tablespoons margarine and 1 cup sugar. Add eggs slowly. Top dessert with this mixture.

This dessert can be made ahead and kept in freezer.

Maxine Switzer

VENETIAN CHOCOLATE TORTE

1 (12 oz.) frozen pound cake	1/2 tsp. vanilla
4 oz. semi-sweet chocolate or 1/2 c. chocolate chips	1/2 tsp. instant coffee
3 1/2 Tbsp. hot water	1 c. (1/2 pt.) whipping cream
	Chocolate shot or chopped nuts

Remove cake from package and slice into 4 layers while frozen. Melt chocolate over hot water with the 3 1/2 tablespoons hot water and instant coffee. Remove from heat. Stir in vanilla. Let cool to room temperature. Whip cream

and fold into cooled chocolate. Spread between cake layers and on top. Sprinkle top with chocolate shot or chopped nuts. Chill. Makes 6-8 servings.

Ruth Schlott

RASPBERRY TORTE

Combine and blend well:

1 c. flour
1/3 c. powdered sugar
1/2 c. butter

Press into a 9x13 inch pan. Bake at 350° for 15 minutes. Drain juice from a 10 ounce package frozen red raspberries. Reserve. Spoon berries over crust with 3/4 cup nuts. Beat until fluffy:

2 eggs
1 c. sugar

Add:

1/2 tsp. salt
1/4 c. baking powder
1 tsp. vanilla

Pour over raspberries and bake for 30 minutes at 350°. Serve with whipped cream and sauce.

Sauce:

1/2 c. water
1/2 c. sugar
2 Tbsp. cornstarch
Reserved raspberry juice

Cook until thickened, then add 1 tablespoon lemon juice and a few drops of red food coloring.

Bernice Ronk

CHOCOLATE DELIGHT

1 c. milk
1 c. sour cream
1/4 tsp. almond extract
1 (4 1/2 oz.) pkg. chocolate instant pudding

In small mixing bowl beat milk, sour cream and flavoring. Add pudding mix and beat 2 minutes or until smooth and creamy. Divide into 4-6 serving dishes. Cover and chill.

Diane Sondag

CHOCOLATE MARBLE DESSERT

1/2 large angel food cake
1 (12 oz.) pkg. chocolate chips
2 Tbsp. water
4 eggs, separated
1 c. whipping cream or 2 c. topping

To make the custard, melt chocolate pieces. Add the water, then add small amount of the hot mixture to well beaten egg yolks and stir until smooth. Add remaining chocolate mixture. Cool, then fold in stiffly beaten egg whites and whipped cream. Tear the cake into bite sized pieces. Place in pan in alternate layers with the custard. Refrigerate 24 hours. Cut into squares to serve. Serves 8.

Nellie Small

HELLO DOLLY DESSERT

2 Tbsp. butter or margarine
1 1/2 c. graham cracker crumbs
1 c. flaked coconut
1 c. semi-sweet chocolate pieces
1 c. chopped nuts
1 (14 oz.) can sweetened condensed milk

Melt margarine in a 9x9 inch pan, then pour over in layers the graham cracker crumbs, coconut, semi-sweet chocolate pieces and the nuts. Pour the sweetened condensed milk evenly over the top. Bake at 350° for 30 minutes. Cool thoroughly before cutting into squares.

Ruth Day

CHERRY WHIP DESSERT

1 can cherry pie filling
1 can Eagle Brand condensed milk
1 can pineapple chunks
1 can fruit cocktail
1 c. miniature marshmallows
1 ctn. Cool Whip (qt. size)

Mix all ingredients together and refrigerate. Can be made several days ahead. Keeps well. Spoon into sherbet glasses to serve.

Carolyn Seaman

RHUBARB DESSERT

1 c. flour
2 Tbsp. sugar

1/2 tsp. salt
1/2 c. butter or oleo

Cut as for pie crust and pat in bottom of a 9x13 inch pan. Bake 5 minutes at 400°. Will be light in color. Beat:

6 egg yolks
2 1/2 c. sugar

2/3 c. cream or whole milk
4 Tbsp. flour

Put 4 1/2-5 cups cut up rhubarb over crust. Pour over egg mixture and bake at 325° for 1 hour. Make meringue of 6 egg whites and 3/4 cup sugar and brown in oven. Serves 15-20.

Frances Garafalo

TOFFEE PISTACHIO DELIGHT

1 (12 oz.) box vanilla wafers, crushed
2 (3 3/4 oz.) pkg. instant pistachio pudding mix

2 pkg. Heath bars (3 in pkg.), chopped
1 large ctn. Cool Whip topping

Alternate 2 layers in loaf pan and refrigerate overnight. Serves 15.

Mary Fran Filbert

PISTACHIO DESSERT

1 regular size white cake mix
1 pkg. pistachio pudding mix
3 eggs
3/4 c. oil

1/2 c. 7-Up (room temperature)
1/2 c. chopped walnuts
1/2 c. coconut
1 tsp. vanilla

Add eggs, oil and pudding mix to cake mix and beat thoroughly. Slowly add 7-Up and vanilla. Add nuts and coconut. Bake in a 9x13 inch greased and floured cake pan at 325° for 45-50 minutes. When cool, cover with 2 packages Dream Whip, mixed with 1 1/2 cups milk. When beaten, blend in 1 package pistachio pudding mix and cover cake. Refrigerate.

Vi Pawloski

PINEAPPLE CASSEROLE

1 (#2) can crushed pineapple
1 c. sugar

5 slices stale bread, cut into pieces
3/4 c. melted butter or margarine

Combine pineapple and sugar; let stand 3 or 4 hours. Add bread and butter and stir. Bake in a 2 quart dish at 375° for 30 minutes. Serves 6.

Katie Kisby

PINEAPPLE DESSERT

1 can Eagle Brand milk
1 large ctn. Cool Whip
1 (20 oz.) can crushed pineapple, drained well

1 c. chopped nuts
1/2 c. maraschino cherries, drained and cut
1/4 c. lemon juice

Mix all ingredients, adding the lemon juice last. Pour into a 9x13 inch (glass preferred) pan. Let set in refrigerator at least 2 hours. Can be made a day ahead. Cut into squares. Serve with a dab of whipped cream or Cool Whip and garnished with a maraschino cherry.

Ruth Day

CRANBERRY REFRIGERATED DESSERT

Grind 2 cups (1/2 package) fresh cranberries. Combine with:

1 large banana (1 c.)
1/2 c. sugar

Set aside. Combine:
2 c. vanilla wafer crumbs
6 Tbsp. margarine, melted

Press half of the crumb mixture into a 9x9 inch pan. Cream until light:

1/2 c. butter or margarine
1 c. sugar

Add 2 eggs and beat until fluffy. Fold in 1/2 cup chopped nuts. Spread over crumb layer. Top with cranberry mixture. Whip 1 cup whipping cream just until soft

peaks form; spread over all. Sprinkle with remaining crumbs. Press down slightly. Chill 6 hours or overnight. Makes 12 servings.

Lois Clark

TORTONI SQUARES

1/3 c. chopped, toasted almonds	1/8 tsp. almond extract
3 Tbsp. melted butter or margarine	3 pt. vanilla ice cream, softened
1 c. fine vanilla wafer crumbs	1 (12 oz.) jar apricot jam

Combine almonds, butter, crumbs and extract; mix well. Save 1/4 cup crumbs for top. Sprinkle half of remaining crumb mixture over bottom of 8 inch square pan that has been lined with aluminum foil. Spoon half the ice cream over crumb mixture and drizzle with half the preserves. Sprinkle with remaining half of crumb mixture. Repeat to use the remaining ice cream and preserves. Sprinkle reserved 1/4 cup crumb mixture over top. Store in freezer until ready to serve. Remove from freezer 10 minutes before serving. Cut into squares. Garnish with whipped cream, if desired. Serves 9.

Marilyn Looft

PEACH CRISP

1 large can peaches (bits and pieces)	1 butter brickle cake mix
	1 stick oleo
	Nuts

Spray a 9x12 inch pan with Pam. Pour peaches with juice into pan. Sprinkle dry cake mix over peaches. Shave hard oleo over cake mix. Sprinkle with nuts. Good warm with ice cream or cold plain or with whipped cream.

Katie Kisby

APPLE PIE SLICES

Mix and let stand together:

6 c. sliced apples	1 1/4 c. sugar
1 tsp. cinnamon	

Combine for crust:

2 1/4 c. flour	1/2 tsp. salt
2 Tbsp. sugar	1 c. shortening

Beat 1 egg yolk and milk to make 2/3 cup. Roll half of dough to fit a 9x13 inch pan. Crumble 1 cup corn flakes and sprinkle over crust. Add apples and top crust. Beat egg white until frothy and spread over crust. Bake at 400° for 35 minutes. While still warm, glaze with Confectioners Icing. Cut into squares.

Bernice Ronk

APPLE CRISP

2 1/2 c. thinly sliced cooking apples	1/2 c. (8 crackers) fine graham cracker crumbs
1 Tbsp. lemon juice	1/2 tsp. nutmeg
1/2 c. packed brown sugar	1/4 c. soft butter or margarine
1/2 tsp. cinnamon	Light cream or ice cream

Grease a 10x6x2 inch baking dish. Arrange apples in dish. Sprinkle with lemon juice. Mix sugar with crumbs, cinnamon, nutmeg and butter until crumbly. Spread over apples. Bake at 375° for 25-30 minutes or until apples are tender. Serve warm with cream or ice cream.

Marianne Jones

APPLE CRUNCH

6 large apples, sliced thin	1/2 c. butter
1/2 c. sugar	1 c. brown sugar
1/4 tsp. nutmeg	1 c. flour

Put sliced apples in a greased baking dish. Cover with sugar and sprinkle with nutmeg. Mix brown sugar and flour; cut in butter until mixture resembles coarse meal. Spread over apples; bake very slowly (300°) for about an hour. Top with cream to serve.

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June Brokman

APPLE-NUT CRUNCH

1/2 c. cake flour	1 tsp. vanilla
2 tsp. baking powder	1 c. pecans, chopped
1/2 tsp. salt	1 c. tart apples, peeled and cubed
2 eggs	Sweetened whipped cream
1 c. light brown sugar, firmly packed	

Combine flour, baking powder and salt; set aside. Beat eggs and sugar until light and fluffy. Add flour mixture to egg mixture, blending well. Stir in vanilla, pecans and apples. Spread mixture in a greased 10 inch pie plate. Bake at 350° for 30 minutes. Cool, cut into wedges and serve with sweetened whipped cream. Makes about 8 servings.
Mary Sebghati

BLUEBERRY MOLD

1 pkg. raspberry jello	1 small can crushed pineapple (save juice)
1 c. boiling water	2/3 c. blueberry juice
1 can blueberries (save juice)	1 pkg. Dream Whip, prepared
1/3 c. pineapple juice	1/2 c. walnuts

Dissolve jello in boiling water; cool slightly. Drain fruit well. Add juices to jello mixture. Chill till syrupy. Fold in prepared Dream Whip and nuts. Spoon into an 8 inch square pan and chill.

Mary Folkers

ICE CREAM DESSERT

26 Hydrox cookies, crushed	2/3 c. sugar
1/3 c. oleo, melted	1 sq. chocolate (can substitute 1 Tbsp. oleo and 3 Tbsp. cocoa)
1/2 gal. peppermint ice cream	2/3 c. evaporated milk
1/4 c. oleo	

Mix together crushed cookies and 1/3 cup oleo. Pack lightly into a 9x13 inch pan. Spread ice cream on top of mixture. Boil 3-4 minutes 1/4 cup oleo, sugar, chocolate and milk. Cool. Pour over ice cream and freeze.

Edith Silverstrand

FRUIT SLUSH

1 (6 oz.) can frozen orange juice	1 large 7-Up
1 (6 oz.) can frozen lemonade	1 c. sugar
1 (#2 1/2) can crushed pineapple and juice	2 large bananas, diced
	1 large pkg. frozen strawberries

Thaw everything. Mix and freeze in cups or large container. Serve slightly thawed. Can be refrozen.
Eileen Carlson

FROZEN FRUIT PUNCH (Good for brunch)

Mix together:

1 (8 oz.) box frozen strawberries and juice	1 (#2) can crushed pineapple, drained
1 (6 oz.) can frozen lemonade	3 or more bananas, cut up
1 (6 oz.) can frozen orange juice	Cherries (optional)
	2 1/2 c. water

Fill Dixie cups and freeze.

Jan Kilbride

CHERRIES SUPREME

1/2 gal. vanilla ice cream, softened	1 can cherry pie filling
	2 Tbsp. rum flavoring

Butter Crunch:

1/2 c. butter	1 c. flour
1/4 c. brown sugar, packed	1/2 c. pecans, finely cut

Heat oven to 400°. Cut butter into sugar and flour. Add pecans, then mix with hands into a soft dough. Press mixture evenly into square 9x9x2 inch pan. Bake 12 minutes or until lightly browned, then crumble with a spoon and cool. Reserve 1 cup Butter Crunch; press remainder into square 9x9x2 inch pan. Pack ice cream over Crunch. Sprinkle reserved Crunch over top and freeze until firm.

Just before serving, heat pie filling with rum flavoring and pour over ice cream and Butter Crunch mixture. Serve.

Marie Martin

BRANDIED BERRIES

1/2 c. brandy
1 qt. vanilla ice cream
1 pt. fresh strawberries,
hulled and sliced
Orange flavored liqueur

In medium bowl beat brandy and ice cream with electric mixer on low speed until slightly softened. Increase speed and beat until smooth. Place mixture in freezer container; cover and freeze 8 hours or overnight. (It won't freeze solid.) Chill 4-6 brandy snifters in freezer. To serve, spoon ice cream mixture into chilled glasses. Top with strawberries and drizzle with orange flavored liqueur.

Kay Mulqueen

CARAMEL CUSTARD (Must be made a day ahead)

For the caramel:

6 Tbsp. sugar
1/4 c. water

For the custard:

4 eggs
3 Tbsp. sugar
2 1/2 c. milk
1/2 tsp. vanilla extract

Put the sugar into a heavy pan with water and dissolve without boiling. When it has dissolved, bring the syrup to boiling and boil until it is golden brown. Pour the caramel into custard cups and tip to coat bottom of cups. When cool, butter sides of cups.

Custard: Blend together eggs and sugar. Warm the milk, then pour into egg mixture. Mix well and add vanilla. Strain custard into cups. Place molds into a flat cake pan and fill with hot water half way up custard cups. Bake about 1 hour at 325° or until a knife inserted in the center comes out clean. Place custards in refrigerator overnight, at least 12 hours. Turn out onto serving dishes. The custard softens the caramel. Makes about 6 custards.

Eleanor Mack

CHOCOLATE PUDDING DESSERT

1 c. flour
2 tsp. baking powder
1/4 tsp. salt
3/4 c. sugar
1/2 c. milk
2 Tbsp. melted butter
1 c. nuts

Mix and spread in pan. Top with a mixture of:
1 c. brown sugar
1/4 c. cocoa

Cover with 1 3/4 cups hot water. Bake at 350° for 45 minutes.

Lavon Nihsen

LEMON PUDDING CHEESECAKE

1 (8 oz.) pkg. cream
cheese
2 c. milk
1 pkg. lemon instant pudding
1 (8 inch) graham cracker
crust

Soften cream cheese and blend with 1/2 cup of the milk. Add the remaining 1 1/2 cups milk and pudding mix. Beat slowly with egg beater just enough to mix well (about 1 minute). Do not overbeat. Pour at once into graham cracker crust. Sprinkle graham cracker crumbs lightly over top. Chill about 1 hour. Serve to 8 delighted people.

A real party dessert that can be whipped up so quickly and easily.

Christine McCracken

DATE PUDDING

1/2 lb. dates, cut fine
1 tsp. soda
1 c. boiling water

Combine and let cool while preparing the following:

2 Tbsp. butter
1 c. sugar
1 1/2 c. flour
1 c. nutmeats (English or
black)
1 tsp. baking powder

Add to date mixture and bake at 325° in an 8x13 inch Pyrex dish.

Cook the following mixture:
1 pkg. dates (1/2 lb.), 3/4 c. sugar
cut fine 1 c. water

Cook until it thickens, then pour over top of cake while the cake is hot. Serve warm with topping or whipped cream. Refrigerate. Bring to room temperature to serve.

Marie L. Martin

CAKE CRUMB PUDDING

1 qt. milk 2 tsp. vanilla
2 eggs 1/4 c. melted butter
1/4 c. sugar 2 1/2 c. day-old plain cake
1/2 tsp. salt crumbs

Scald milk. Beat eggs slightly; combine with sugar, salt, vanilla and butter. Measure cake crumbs into buttered 1 1/2 quart baking dish. Pour custard mixture over the top and let set 5 minutes; stir gently. Set baking dish in a shallow pan of hot water and bake at 350° (moderate oven) for 40-50 minutes or until knife inserted in the center comes out clean. Cool, then chill. Serve with topping of fruit sauce. Serves 6-8.

A good recipe to use leftover cake.
Marie L. Martin

STEAMED BREAD PUDDING

1/2 c. brown sugar 2 eggs, beaten with fork
4 slices bread, well 2 c. milk
buttered and cubed Dash of salt
1 tsp. vanilla

Place brown sugar in top of double boiler. Add bread cubes. Mix together eggs, milk, salt and vanilla. Pour over bread. Do not stir. Cover and cook 1 1/2 hours. Do not peek while pudding is cooking. When done, run a knife around edge of pan. Turn out into serving bowl. May be topped with cream or ice cream. Makes 4-5 servings.

Christine Jensen

HOMEMADE PUDDING MIX

Combine in large container with a cover:
7 c. nonfat dry milk 1 1/2 c. cornstarch
1 1/2 c. sugar 1 1/2 tsp. salt

To make vanilla pudding (makes 2 cups): Pour into saucepan 1 cup pudding mix. Gradually add 2 cups cold water, stirring until smooth. Stir and bring only to a boil over low, gentle heat. Add:

1 tsp. margarine 1/2 tsp. vanilla

Stir until butter is melted and mixture is well blended. Pour into pudding dishes. Chill.
To make chocolate pudding:

1 c. pudding mix 2 c. cold water

Bring to boil over low, gentle heat. Add 1 square unsweetened chocolate. Stir until melted. Add 1/2 teaspoon vanilla. Pour into pudding dishes. Chill.
Fern Taylor

ORANGE SHERBET (FOR DIABETICS) (6 servings)

1 (6 oz.) can frozen 2/3 c. non-fat dry milk
orange juice powder
concentrate (not 1 Tbsp. liquid non-sugar
sweetened) sweetener
1 3/4 c. water

Add milk to water; mix. Add slightly thawed orange juice and non-sugar sweetener; blend well. Pour into ice cube tray. Freeze until nearly frozen. Remove from tray to mixing bowl. Beat with hand mixer until creamy and fluffy, 3-5 minutes. Return to freezer tray and freeze. May be frozen in individual covered plastic containers, if desired. One serving equals 12.5 fruit grams and 60 milk grams.

Irene Fitz

CINNAMON NUT WHIP (For pumpkin pie)

1/2 c. whipping cream
2 Tbsp. confectioners sugar
1/4 tsp. cinnamon
2 Tbsp. chopped nuts

Beat together whipping cream, confectioners sugar and cinnamon with a rotary beater until stiff. Fold in chopped nuts. Yields 1 cup whip. Double recipe if you want more. Place a bowl of this in the center of a large serving plate. Circle the bowl with pieces of pumpkin pie.

Christine McCracken

FRENCH CREAM CUPCAKE FILLING

4 Tbsp. flour
1 c. milk
1 tsp. vanilla
1 c. sugar
1 c. all vegetable shortening

Boil flour and milk until thick. Add vanilla and cool. Beat sugar and shortening. Combine the two mixtures. Beat 5-10 minutes. Fill cupcakes or cream puffs. Freezes well.

Cathy Frieze

MARY'S ALMOND FILLING FOR ANGEL FOOD CAKE

1 heaping Tbsp. powdered sugar
3 egg yolks
1 c. sweet cream
1 c. sliced, blanched almonds
1 tsp. cornstarch in a little milk

Cook all ingredients (except nuts) in double boiler until soft as custard. Cool. Add nuts and use as filling for a double layer cake.

Millie Herman

ORANGE FROSTING

2 1/2 c. powdered sugar
1 Tbsp. white corn syrup
4 Tbsp. melted butter
4 or 5 Tbsp. frozen orange juice

Mix together well; spread on cake.
Pearl Jenson

EASY FUDGE FROSTING

1 c. sugar
1/4 c. milk
1/4 c. butter
1/2 c. chocolate chips

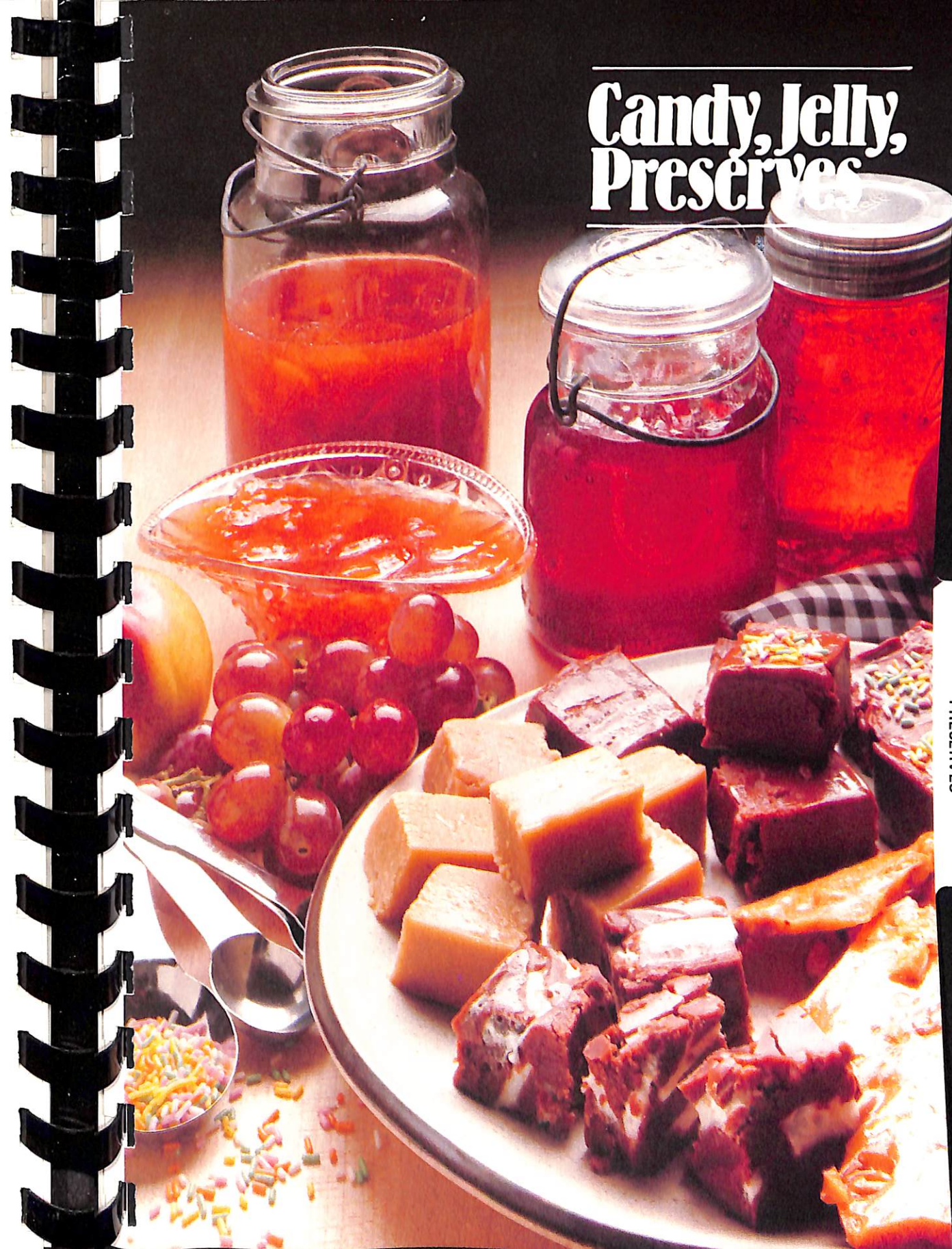
Bring to boil sugar, milk and butter. Add chocolate chips and beat till thick.

Cathy Frieze

** NOTES **

** NOTES **

Candy, Jelly, Preserves



CANDY, JELLY,
PRESERVES

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the **SOFT BALL TEST** the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the **FIRM BALL TEST** the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the **HARD BALL TEST** the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the **LIGHT CRACK TEST** the candy will form brittle threads which will soften on removal from the water.

In the **HARD CRACK TEST** the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In **CARAMELIZING**, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

CANDY, JELLY, PRESERVES

NUT ROLL

1 (7 1/2 oz.) jar marshmallow cream	3 1/2 c. confectioners sugar
1 tsp. vanilla	1 lb. caramels
	9 1/2 c. chopped nuts

Combine marshmallow cream and vanilla. Add sugar gradually. Shape into rolls 1 inch in diameter. Wrap in plastic wrap and freeze 6 hours. Melt caramels over hot water; keep warm. Dip rolls into melted caramel and then roll in nuts until coated well. Store cooled candy in covered container. Makes 5 pounds.

Wilma McKiernan

CAN'T FAIL BUTTER CREAM CARAMELS

2 c. granulated sugar	1 c. cream
1 c. brown sugar	1 c. butter
1 c. light corn syrup	1 c. milk
	4 tsp. vanilla

Combine all ingredients except vanilla. Cook over low heat, stirring constantly, until sugar is dissolved. Cook to 248° or hard ball stage, stirring frequently. Remove from heat; add vanilla. Pour into a medium size buttered pan. When firm (but not cold), cut into squares and wrap each piece in wax paper or plastic wrap.

Ruby O'Brien

PEANUT BUTTER CUPS

1/2 lb. margarine, melted	1 1/3 c. powdered sugar
2 c. graham cracker crumbs	1 c. peanut butter

Mix together and put in a 9x13 inch pan. Frost with Fudge Frosting.

Fudge Frosting:

1 c. sugar	1/4 c. milk
------------	-------------

1/4 c. butter or margarine 1/2 c. chocolate chips

Combine sugar, milk and butter in saucepan. Bring to a boil. Add chocolate chips and beat until thick.

Cathy Frieze

ENGLISH TOFFEE

1 c. melted butter 1 tsp. white corn syrup
1 c. sugar 1 (6 oz.) pkg. milk chocolate
1/8 tsp. salt chips
1/8 tsp. soda 1 c. whole almonds

Melt butter in heavy pan. Add sugar slowly, stirring constantly. Add salt, syrup and almonds. Cook to crack stage of 310°. Watch temperature carefully. Remove from heat; stir in soda. Quickly pour on large, lightly buttered, cookie sheet. Spread thin. Melt chocolate chips and spread on toffee. Refrigerate until cool and break into small pieces.

Rose Vergamini

BUTTER TOFFEE

1/2 lb. butter 6 tsp. vanilla
1 c. sugar 6 Hershey's bars
3 Tbsp. water 1/2 c. nuts, chopped fine

Combine butter, sugar and water in iron skillet. Stir briskly over high heat until mixture turns a deep tan color. Remove from heat; add vanilla and quickly pour into a well buttered 7x11 inch pan. Top with Hershey's bars and when melted, spread. Sprinkle with nuts.

Katie Kisby

ORANGE BALLS

1 lb. crushed vanilla wafers 1 small can frozen orange
1 stick oleo, melted juice, thawed
1 box powdered sugar 1 c. nuts, chopped

Roll into small balls and roll in grated coconut.

Christine McCracken

DIVINITY

3 egg whites, beaten stiff, 1 c. light corn syrup
but not dry 3/4 c. water
4 c. white sugar

Dissolve sugar, syrup and water and cook to hard ball stage. Remove from heat and pour over stiffly beaten egg whites. Beat until it stands in peaks and loses its gloss. Add vanilla and chopped nuts. Drop by teaspoon onto wax paper or may be poured into a 9x12 inch pan. When cold, melt chocolate bark and pour over top.

Katie Kisby

DIVINITY

3 1/2 c. sugar 3 egg whites
1 c. white syrup 1 tsp. vanilla
1/2 c. water

Boil sugar, syrup and water until it threads from spoon. Have egg whites beaten very stiff. Slowly beat syrup mixture into egg whites. Add vanilla; beat until stiff. Drop from spoon. Add nuts as desired or food coloring.

Wilma McKiernan

PEANUT CLUSTERS

1/2 c. Carnation milk 1 pkg. chocolate pudding
1 c. sugar

In heavy saucepan cook till boiling, then boil 3 minutes at low heat. Remove from heat and add 1 tablespoon butter. Cool 10 minutes. Add 1 cup salted peanuts and stir till stiff. Drop onto wax paper.

Connie Heller

PEANUT CLUSTERS

1 pkg. chocolate almond 24 oz. salted peanuts
bark

Melt chocolate bark in double boiler. Remove from

heat. Add peanuts. Drop by spoonful onto buttered wax paper. Delicious and easy to make!

Wilma McKiernan

BONBONS

2 lb. powdered sugar	1 c. Eagle Brand milk
1/2 lb. soft butter	1 (12 oz.) pkg. chocolate chips + a few more
4 c. coconut	2/3 chunk wax, chopped up
2 c. chopped pecans	

Mix together powdered sugar, soft butter, milk, coconut and pecans. Roll into small balls about the size of a walnut. In top of double boiler melt chocolate chips and wax. Dip balls of candy into chocolate mixture and set on wax paper to set up. Makes about 120 pieces.

Bev Martin

CARAMEL TURTLES

1 c. pecan halves	1/2 c. chocolate bark, melted
36 light caramels	

Grease cookie sheet. Arrange pecans (flat side down) in clusters of 4. Place 1 caramel on each cluster of pecans. Heat in a 325° oven until caramels soften (4-8 minutes). Remove from oven; flatten caramels with buttered spatula. Cool slightly and remove from pan to wax paper. Swirl melted bark on top.

Wilma McKiernan

BAVARIAN MINTS

1 (12 oz.) pkg. semi-sweet chocolate bits	1 can sweetened condensed milk
1 (12 oz.) pkg. milk chocolate bits	4 drops of oil of peppermint or 1 tsp. peppermint extract
1 Tbsp. butter or oleo	1 tsp. vanilla

Melt chips and butter in top of double boiler. Remove from heat and add remaining ingredients. Stir well and pour into 9x13 inch pan. Cool and cut into small squares. Makes 96 tiny mints.

Jeanne Schmoll

CHOCOLATE PILLOWS

1 (12 oz.) and 1 (6 oz.) pkg. semi-sweet chocolate chips	1 Tbsp. vegetable shortening (Crisco)
2 Tbsp. sifted powdered sugar	1/2 c. peanut butter
	2 1/2 c. bite size Shredded Wheat

Melt chocolate chips and peanut butter in top of double boiler. Stir in shortening until it is melted. Coat the Shredded Wheat by placing on a rack with wax paper under it to catch the drippings. Cool, then dust with powdered sugar. Cool at least 1/2 hour. Very tasty and not too sweet.

Ruth Day

CHERRY MASH

Boil 5 minutes:	
16 large marshmallows	3/4 c. evaporated milk
	2 c. sugar

Stir in 2 (5 ounce) packages cherry chips. When all melted, pour into a 9x13 inch pan, then melt together:

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

Pour over cherry mixture and let set overnight. Cut into desired size squares.

Ruth Day

ZUCCHINI JAM

6 c. peeled and grated zucchini	2 Tbsp. lemon juice
1 c. water	20 oz. can crushed pineapple, drained
6 c. sugar	2 (3 oz.) pkg. apricot gelatin

Cook zucchini and water over medium heat; bring to boil. Reduce heat and cook 6 minutes. Add sugar, lemon juice and pineapple. Bring to boil and cook 6 additional minutes. Add the dry gelatin and mix well. Pour into jars and seal or cover with paraffin.

Kathryn Haynie

RHUBARB-STRAWBERRY JAM

5 c. rhubarb, chopped
3 c. sugar
3/4 c. water

1 (3 oz.) pkg. strawberry
jello (raspberry jello can
also be used)

Mix together first 3 ingredients and bring to boil. Boil for 20 minutes. Remove from heat. Add jello and stir mixture for 2 minutes. Let cool and pour into jelly glasses. Must be stored in refrigerator or in freezer containers in freezer.

Rose Vergamini

STRAWBERRY JAM

1 c. sliced strawberries
1 (3 oz.) pkg. wild
strawberry jello
1 Tbsp. lemon juice

1 Tbsp. red food coloring
1 pkg. Sure-Jell
5 c. sugar
Water

Combine strawberries, jello, lemon juice and food coloring. Add enough water to make 3 1/2 cups. Add Sure-Jell. Bring to boil in a 6-8 quart pan. Add sugar and bring to hard rolling boil that cannot be stirred down. Boil 1 minute. more and skim. Pour into jars. Makes 2 1/2 pints.

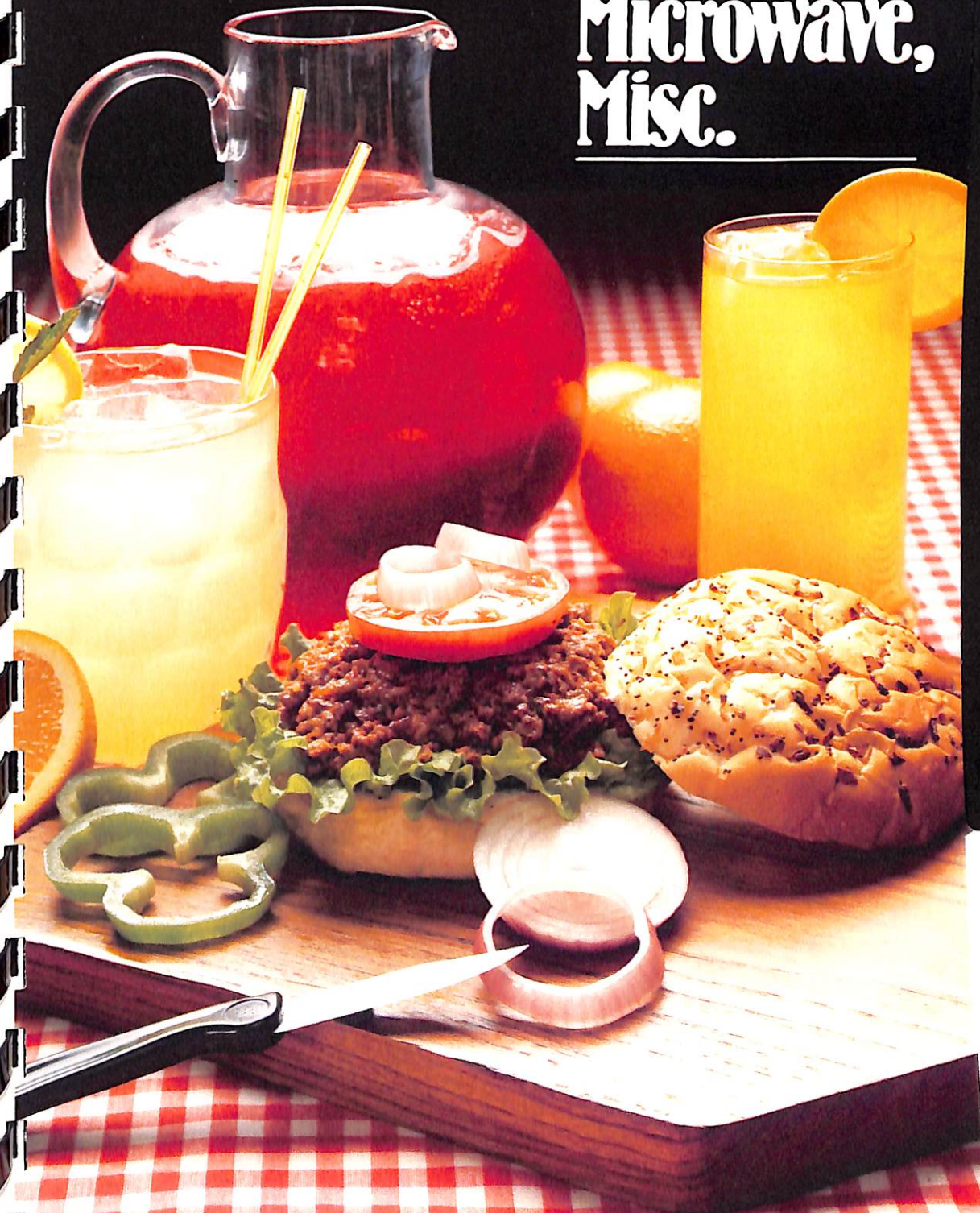
Very delicious - try it sometime!

Alice Parish

notes

notes

Beverages, Microwave, Misc.



BEVERAGES, MICROWAVE,
MISCELLANEOUS

MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2 - 2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the boney pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

BEVERAGES, MICROWAVE, MISCELLANEOUS

CRANBERRY TEA

1 pt. cranberry juice cocktail
1 pt. strong tea
1/3 c. sugar

1 c. clove water (put 24 cloves in c. of warm water; remove cloves when added to mixture)

Mix and serve warm. Serves 5-6.
Bev Martin

HOLIDAY TEA

6 Tbsp. instant tea
3 qt. hot water
1 small can frozen orange juice
1 small can water

1 small can frozen lemonade
1 1/2 tsp. vanilla flavoring
3/4 c. sugar
1 1/2 tsp. almond flavoring

Heat, but do not boil. Makes 4 quarts.
Mary Narans

RUSSIAN TEA

Mix together the following in a large container (2 pound tin):

2 c. orange Tang mix
2 (3 oz.) pkg. (2/3 c.) lemonade mix

3/4 c. sugar (optional, not really needed)
1/2 tsp. cloves
1 tsp. cinnamon

Stir 1 heaping teaspoon of mixture with boiling water.
Glenis Leitch

ORANGE JULIUS

Use food processor or blender.

10 ice cubes, blended until like snow
1 c. water

1 c. whole milk or ice cream
1 tsp. vanilla

place for 6-8 weeks. When it quits "working", pour into another jug and throw away the sediment.

Joan Lenihan

MICROWAVE MEAT LOAF

1 1/2 lb. ground beef	2 Tbsp. catsup
3/4 c. chopped onion	1 c. milk
1/2 c. fine dry bread crumbs	1 tsp. salt
1 egg	1/4 tsp. pepper
	1/8 tsp. paprika

Mix above ingredients and mold in glass loaf pan. Spread 2 additional tablespoons catsup over top of loaf. Insert temperature probe in center of loaf; attach cable end at receptacle and microwave at high, temperature setting at 170°. Remove and cool 10 minutes. Serves 6.

Note: For microwaves without temperature probe, cook on high for 15-20 minutes. Turn pan half way through cooking time.

Diane Sondag

BROWNIES (Microwave method)

1 sq. unsweetened chocolate	1 c. flour
or can use liquid chocolate	1/4 tsp. baking powder
1/3 c. oleo	1/4 tsp. salt
1 c. sugar	1/2 tsp. vanilla
2 eggs	1/2 c. chopped nuts

Combine chocolate and oleo in 4 cup glass measure. Microwave on Roast for 1 1/2-2 minutes or until melted. Stir in sugar; beat in eggs. Stir in remaining ingredients. Spread batter into an 8x8 inch glass baking dish. Microwave on simmer 7 minutes. Turn dish and microwave on high for 3 minutes or until puffed and dry on top. Cool until set and cut into squares. Top with ice cream and chocolate sauce for a quick dessert.

Jeanne Schmoll

POPCORN PARTY MIX

8 c. popped corn	2 c. cheese curls
2 c. slim pretzel sticks	1 c. dry roasted nuts

Mix together and toss with:

1/4 c. melted margarine	1/2 tsp. garlic salt
1 Tbsp. Worcestershire sauce	1/2 tsp. seasoned salt

Spread in a shallow baking pan. Bake at 250° for 45 minutes. Stir once or twice.

Sue Klohr

CARAMEL CORN

1 c. oleo	1/2 tsp. soda
2 c. brown sugar	1 tsp. vanilla
1 tsp. salt	7 qt. popped corn
1/2 c. white syrup	

Combine oleo, brown sugar, salt and syrup; bring to boil and boil 5 minutes. Remove from heat and add soda and vanilla. Stir and pour over popped corn. Bake at 200° for 1 hour, stirring every 15 minutes.

Mary Schmidt

BAZAAR CARAMEL CORN

2 sticks margarine	1 tsp. salt
1 1/2 c. white syrup	1 tsp. soda
2 c. brown sugar	7-8 qt. popped corn
1/4 tsp. cream of tartar	(no salt)

Mix margarine, syrup and sugar; bring to boil and boil 6 minutes while stirring. Remove from heat. Add cream of tartar, salt and soda. Stir until foamy. Pour over popped corn, mixing well. Spread on buttered cookie sheet. Bake at 150°-200° for 1 hour.

In memory of Alice Parish

SPICED APPLES

2 qt. apples, peeled, sliced or quartered
1 c. sugar

1/2 c. water
1 tsp. red food coloring
1/2 c. red hots

Combine all ingredients. Cook slowly, covered, until apples are tender. Uncover and simmer 2-3 minutes to thicken syrup. May also can these.

Ruby O'Brien

PICKLED FISH

Cut fish into small pieces. (I use Northern Pike.) Soak in strong salt water, enough to cover fish, for 24 hours. Drain; do not rinse. Soak fish in white vinegar for 24 hours. Drain, but don't rinse.

1 c. sugar
1 c. white vinegar

1 c. water
1 tsp. pickling spice

Bring above ingredients to boil; let cool (not cold). Add 1/4 cup burgundy wine (I use Gallo). This makes 5 pints of fish. Prepare jars as you do for canning. Pack fish firmly into jar. Add 1 teaspoon chopped onion and piece of lemon rind. Cover jars with liquid and seal. Let set at least 24 hours. Fish should be refrigerated at all times.

Wilma McKiernan

PICKLED FISH

Clean enough fish to make 1 gallon (5-6 pounds). May use whitefish, pike, bass, haddock or perch, fresh or frozen. Cover fish with salt water strong enough to float an egg; let set 48 hours. Drain well. Cover with white vinegar and let set 24 hours; drain well. Discard vinegar. Remove skin and cut into pieces. Bring to a boil:

4 c. fresh vinegar
3 c. sugar

Let cool; add:
1 c. good sweet white wine (Silver Satin)
1/4 c. whole pickling spices
1 large onion, sliced thin

Pour over fish. Ready to eat after 4 days in wine

sauce. Keep refrigerated throughout the process and when finished, be sure to use a stainless steel, glass or crock bowl so the vinegar won't affect it.

Joan Lenihan

MOCK SALMON

Fish fish, like Northern, not Walleye
Salt brine
Salt (not iodized)

3 Tbsp. cider vinegar for each qt.
Tomato juice

Clean and cut fish into pieces. Soak 1 hour in salt brine; drain and rinse. Pack into quart jars and add 1/2 teaspoon canning salt to each quart. Add 3 tablespoons cider vinegar to each quart and finish filling with tomato juice. With table knife, remove air bubbles and allow tomato juice to get around all of the fish. Process in pressure cooker 90 minutes at 10 pounds. Bones are soft like canned salmon.

Ruby L. O'Brien

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