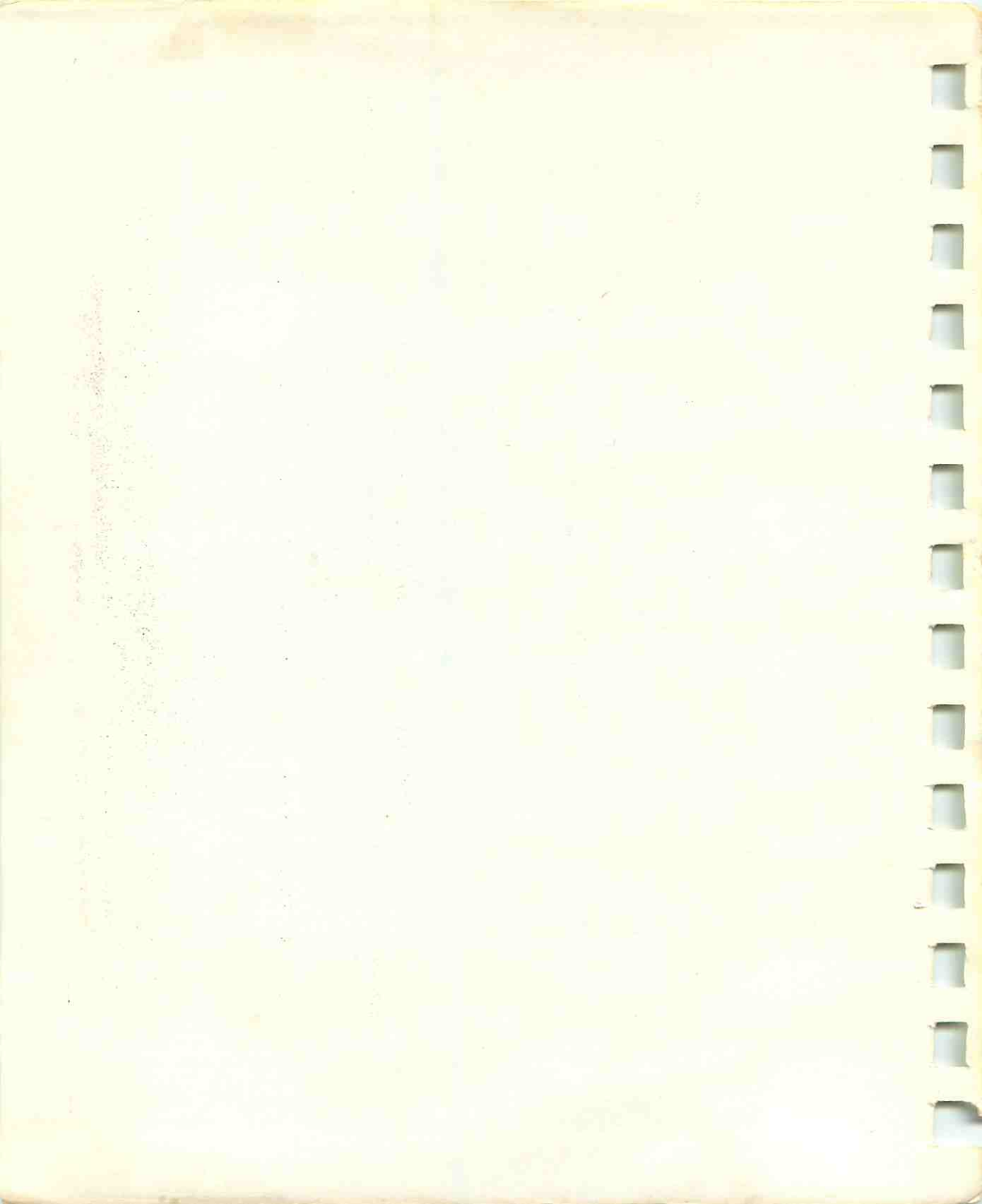




TONICA

FAMILY TREE OF
COOKING



SMALL TOWN

I like to live in a little town
 where the trees meet across the street,
where you wave your hand and say hello
 to everyone you meet.

I like to stand for a moment
 outside the grocery store,
and listen to the friendly gossip of
 the folks that live next door.

For life is interwoven
 with the friends we learn to know
and we hear their joys and sorrows
 as we daily come and go.

So I like to live in a little town
 I care no more to roam
for every house in a little town
 is more than a house--it's home.

The Tonica Band Parents would like to thank all the people who so graciously donated their recipes for this book. A special thank you to the Tonica News and Mrs. Marshall Smith for their help and information in compiling the chapter on Tonica history. Thank you, Mr. Bruce Scher for your many hours spent proof-reading our history chapter and to Mr. Myler for the use of your office equipment. A huge thank you to all the wonderful women who helped compile this book. We hope you enjoy using it as much as we enjoyed compiling it.

Band Parent Officers 1975-1976

Alice Harris; Ruth Rick - - -	Co-Presidents
Carol Straughn - - - - -	Secretary
Nancy Smith - - - - -	Treasurer

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Betty Duffell - - - - -	Chairman
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Lois Myler	GaNelle Sergeant
Rhonda Nicholson	Nancy Smith

Art Work

Cover - - - - -	Laura Yusko
Dividers - - - - -	Laura Yusko; Phil Duffell

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Weights and Measures



Standard Abbreviations

t. — teaspoon	d.b. — double boiler
T. — tablespoon	B.P. — baking powder
c. — cup	oz. — ounce
f.g. — few grains	lb. — pound
pt. — pint	pk. — peck
qt. — quart	bu. — bushel

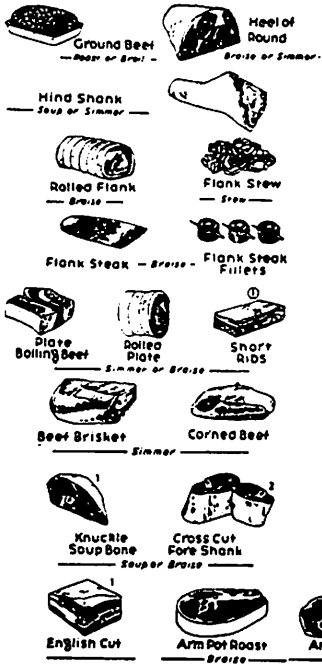
Guide to Weights and Measures

1 teaspoon=60 drops	1 pound=16 ounces
3 teaspoons=1 tablespoon	1 cup= $\frac{1}{2}$ pint
2 tablespoons=1 fluid ounce	2 cups=1 pint
4 tablespoons= $\frac{1}{4}$ cup	4 cups=1 quart
$5\frac{1}{3}$ tablespoons= $\frac{1}{3}$ cup	4 quarts=1 gallon
8 tablespoons= $\frac{1}{2}$ cup	8 quarts=1 peck
16 tablespoons=1 cup	4 pecks=1 bushel

Substitutions and Equivalents

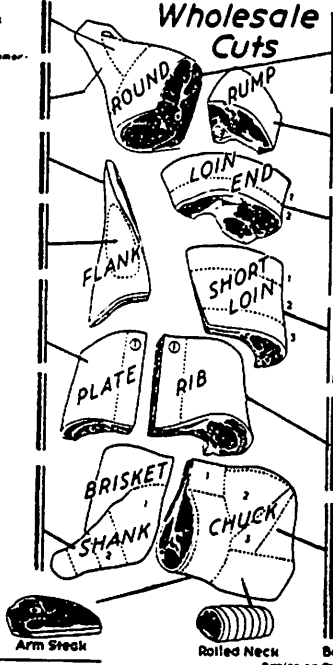
2 tablespoons of fat=1 ounce
1 cup of fat= $\frac{1}{2}$ pound
1 pound of butter=2 cups
1 cup of hydrogenated fat plus $\frac{1}{2}$ t. salt=1 cup butter
2 cups sugar=1 pound
$2\frac{1}{2}$ cups packed brown sugar=1 pound
$1\frac{1}{3}$ cups packed brown sugar=1 cup of granulated sugar
$3\frac{1}{2}$ cups of powdered sugar=1 pound
4 cups sifted all purpose flour=1 pound
$4\frac{1}{2}$ cups sifted cake flour=1 pound
1 ounce bitter chocolate=1 square
4 tablespoons cocoa plus 2 teaspoons butter=1 ounce of bitter chocolate
1 cup egg whites=8 to 10 whites
1 cup egg yolks=12 to 14 yolks
16 marshmallows= $\frac{1}{4}$ pound
1 tablespoon cornstarch=2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice+1 cup milk=1 cup sour milk
10 graham crackers=1 cup fine crumbs
1 cup whipping cream=2 cups whipped
1 cup evaporated milk=3 cups whipped
1 lemon=3 to 4 tablespoons juice
1 orange=6 to 8 tablespoons juice
1 cup uncooked rice=3 to 4 cups cooked rice

Retail Cuts

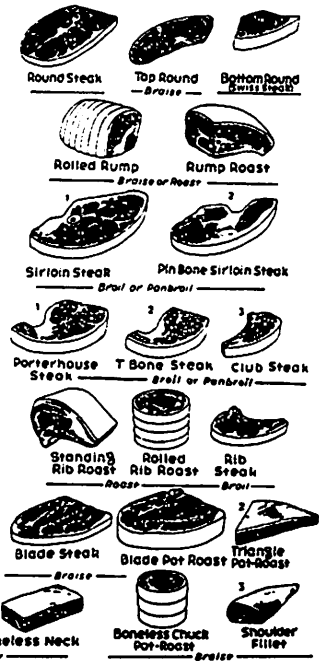


BEEF CHART

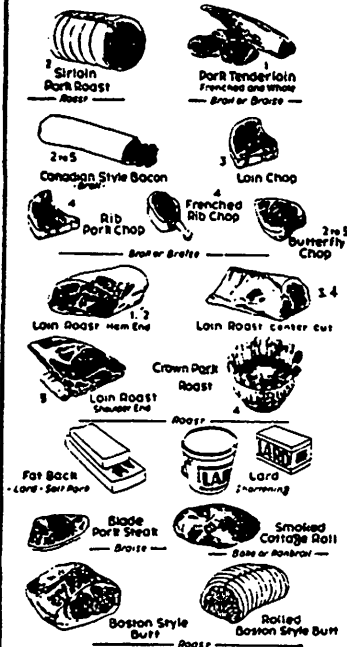
Wholesale Cuts



Retail Cuts

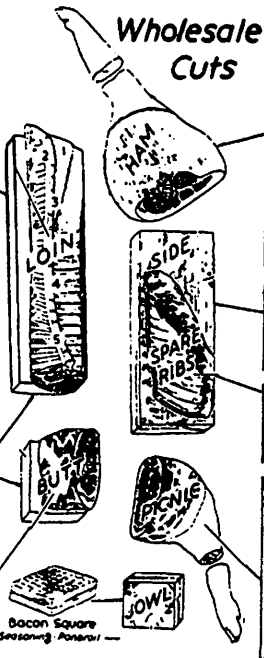


Retail Cuts



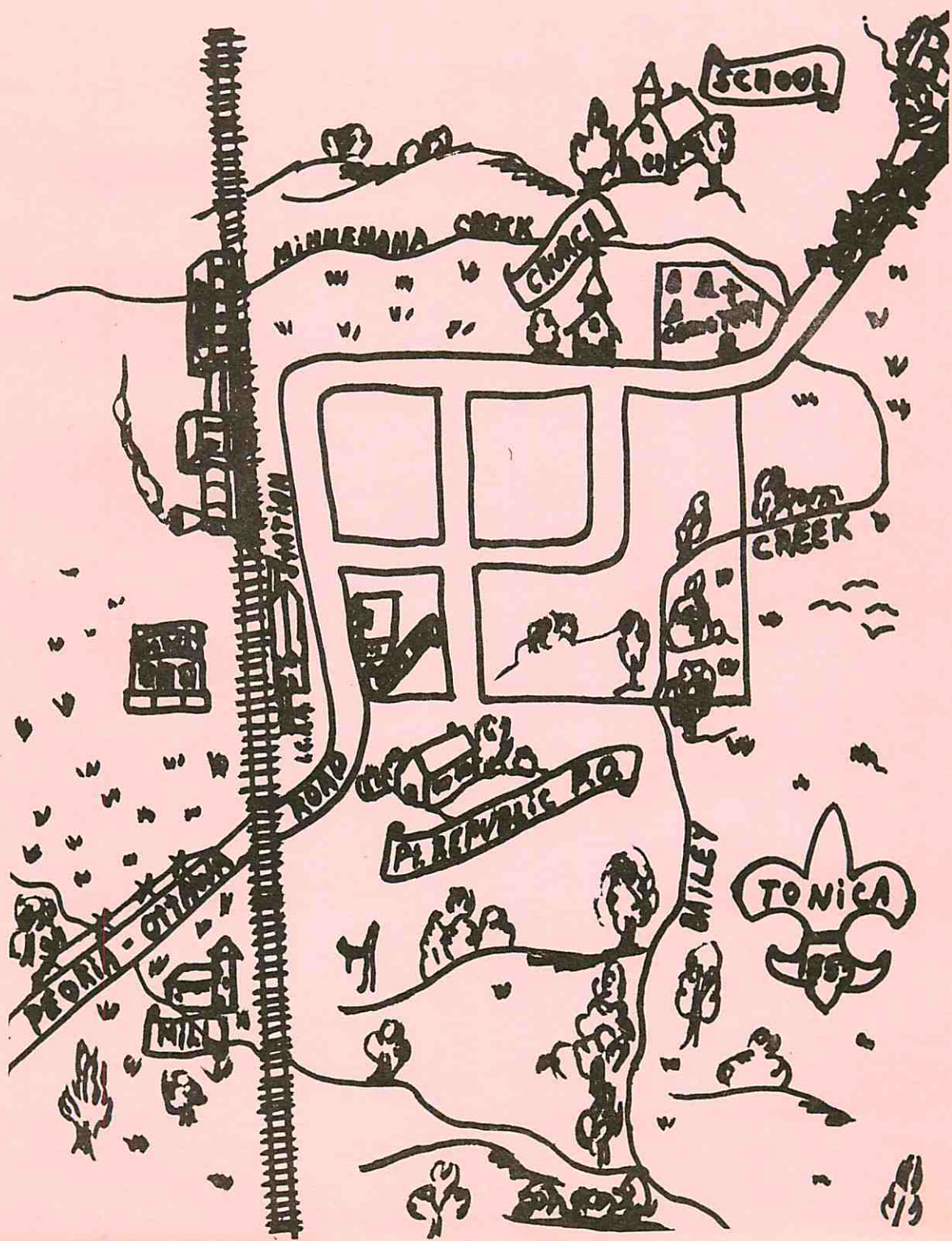
PORK CHART

Wholesale Cuts



Retail Cuts





TIDBITS OF TONICA HISTORY

"Indian lore plus the preserved heritage of many countries and cultures furnish the ancestry who came from the Rhineland, Slavic peoples from Central Europe, Norseman from Scandinavian lands, Italian and English, Scotch and Irish or a combination of British Isles descent plus all those who claimed a French New World ancestry, all these have left a mark upon the progress of this area.

These early settlers, upon moving west, survived the Winnebago War of 1827 and endured the terrible winter of 1830-1831 when skulking timber wolves and humans alike nearly starved after tremendous drifts of snow became encrusted with ice, causing all inhabitants of the land to exert great effort to remain alive until spring.

Perhaps no former resident of our area ever attained more national recognition than did Benjamin Lundy, anti-slavery publisher in large Eastern cities until violence against his convictions forced him westward. After maltreatment in Baltimore and Philadelphia, caused in part by a surge of revulsion against Nat Turner's bloody slave rebellion of 1831, Lundy eventually located at Lowell where he published intermittently his anti-slavery sentiments until his untimely death in 1839. There is a marker at Lowell dedicated to Lundy."

One of the earliest known settlements was at Bailey Grove, now known as Ticona.

In 1836, Amos Newton settled on eighty acres of land on which part of Tonica now stands. His home was built by his son Major George M. Newton on the site now occupied by the William Darts'. Major Newton erected his home just south of Dr. Evelyn Ryan's dental office. Both homes have long disappeared. Major Newton was appointed postmaster and his home served as the Post Office called Point Republic. The Newton home was also one of the outposts of the timber settlements, there being only one other house between here and Magnolia, a distance of twelve miles.

On April 11, 1842, the Major Newton's gave birth to a daughter Revilo, the first white child born on the land now occupied by Tonica. Major Newton sold his home to A. J. West, who became postmaster, in 1847, and erected a substantial home at Bailey's Point.

With the completion of the Illinois-Michigan Canal in 1848, which paralleled the Des Plaines River and Illinois River from Chicago to Peru, the area saw rapid growth. Since the reality of the Illinois-Michigan Canal the link with the Illinois River was made, thus, the coming of railroads, like our Illinois Central, was close on the heels of the canal's opening, giving further growth to the area.

In 1853, the Illinois Central Railroad was laid. Boat loads of men were brought into Peru to help in laying the tracks working south. Cholera broke out among the workmen laying the tracks and it soon became an epidemic. It was said that at least two men in every boat load of men coming in to work on the tracks had cholera and it spread like wild fire. Many of the established families living in the surrounding area lost members and in some cases the entire family was wiped out.

Later in that same year, 1853, Mr. A. J. West laid out a part of our village, the second white settlement in LaSalle County. It was known as Point Republic and only two houses stood on the first incorporated site and but five houses on what is now our incorporated village with a population of 22. The geographic center being the northwest corner of Peoria-Ottawa road and Peru streets.

The first Illinois Central Station was erected in 1854. The Illinois Central Railroad give Mr. West the honor, which was the practice then, to rename Point Republic, Tonica, and Uncle Sam had the Post Office moved to the I.C. station with Mr. West serving as postmaster and I.C. agent.

There are many different stories of how Tonica got its name. Some say it was named after an Indian Chief who was a boyhood friend of Mr. West's back in New York State. Others say it stemmed from the Tonica Indians who lived along the lower Mississippi in the eighteenth century and possibly it came from

a magazine story of 1851, which relates the love affair of a Natchez Indian maiden, named "Tonika" with a warrior of the Illinois tribe. With the love for the Indian and their names, it is possible all these stories played a part in the naming of Tonica.

Bailey Creek and its' west branch, cut the town four ways and Minnehaha Creek on north hill made yet another cut. Boggy land on the sides of these streams made many acres untillable and as a result, not one half of the land was fit for cultivation, due to the lack of drainage. A few spots of timberland and brush and rank growth of reeds along the creek beds made up the balance of Tonica.

The first lot sold after Tonica was laid out, in 1854, was to a widow, Mrs. Little, and she later built a home, now owned and occupied by the Harry Cofoids'. The first home was erected by John Harkins, in 1854, west of the tracks where Flora Fife now lives and was later moved and still stands on Route 51, occupied by the Ronald Samolitis' family.

The first business lot sold and erected in Tonica in 1854, was to the New England Protective Union and is the present site of the Tonica State Bank. This was a cooperative business, with most of the money invested by Eastern speculators, with a few local citizens interested to give it good standing. It sold nearly every line of merchandise available, but folded after a few years business. The building was moved to Oak Street, remodeled over the years, and is now occupied by the Don Carlile family.

Following is a list of names of the earliest known settlers in Tonica and the surrounding area. Some stayed, others moved on and some possibly were wiped out by the cholera epidemic. There are a few familiar names: Newton, West, Little, Harkins, Richey, Ashley, Bayley or Bailey, Moon, Slater, Seelye, Elliot, Alvard, McBeth, Homer, Groom, Barr, Mosher, Potter, Hetrick, Moffet, Holdridge, Burgess, Hutchinson, Hawley, Perry, Hoxies, Eaton, Halls, Eldrige and Leonards.

Tonica soon became self-sufficient. They had business houses that we no longer have. Late in 1854, Squire Miller and C. Copeland erected a wool depot. Soon afterward, Simon Foss erected a store. Please note--they never built a building, they erected it; they never started a business, they established

it; and they never met, they assembled. The next merchant was O. Cushman with the first furniture store and soon after, W. J. Wilson, with the first drug store. During the next five years Tonica was a busy place. The railroad made Tonica a thriving agricultural community. Many of the towns in our area that were expected to become cities just withered as the railroads by-passed them.

In seeing the growth of the town proper, Mr. West began making additions, first Copeland, and later Hiltabrand, Krieder and Hartenbower additions were made. This brought about the naming of streets. Again, love for the Indian and their names, long remembered from his childhood days, he chose Indian names for our streets. His greatest trouble was the spelling of the names and in a few cases guess work was used. So after more than a century, such names as Mugekewis, Wauponis, Uncas, Wequash, Shawandasee, Pontiac, Oneco, Minnehaha and Hiawatha designate our streets. Mr. West named the streets paralleling the Illinois Central tracks on the east, LaSalle and on the west, Peru, stating it sounded more business-like, and also represented the twin-cities of LaSalle-Peru north of Tonica.

After the establishment of LaSalle County in 1831, the next few years were marked by steady settlement and the eventual development of the townships as we know them today. In the 1850's, a majority of the townships came into being as did Eden. "Eden's name is derived from the munificence of nature. The township embraces the town of Tonica and has the famed Bailey Creek and Cedar Creek coursing through its' area. Richland, named like Eden, for the natural blessing of the area, split from Eagle in 1865. Leonore is in its confines. Vermillion Township, established in the section of the county including Lowell and beautiful stretches of the river whose name it bears, was first settled by Lewis Bailey."

That first Illinois Central station built in 1854, was a very small affair but stood for several years, which it accidentally burned down. Some of the old settlers said it took two hours to get the blaze well started, and some were known to help by throwing buckets thought to contain water on the fire. It was later determined these buckets contained kerosene. Eventually, the fire hose was drug out, but no one seemed in any rush to use it. It seems the settlers wanted a newer and larger depot and so chose this way to rid themselves of one of the things they didn't approve of.

The first doctor known to practice medicine in Tonica was Dr. G. M. Dakin in 1854. He was later followed by Dr. Jennings, Wood, Vanderwort and Black. One of Dr. Vanderworts' daughters taught an art class in Tonica and there are some pastels and oil paintings done by her students still cherished by their descendants. Another doctor of recent times, who practiced medicine for over thirty years and who is still fondly remembered was Dr. E. H. Altschwager.

The first hotel and livery barn were erected and opened in 1855. The hotel stood west of the tracks on the site where John Harkins had built his home, but being obliging, moved it. There was a stage line running through here from Peoria to Chicago and also to Hennepin and Ancona. Mail was carried on the Peoria-Ottawa stage line. The Illinois Central R.R. began carrying mail--there were three mails from Peoria-Ottawa line and 2 weekly mails to and from Ancona to Tonica by the same means of transportation.

Tonica even had a stockyard, erected by Dan Harrum on the side of Beenenga's south storage bin.

Looking back, we can plainly see how Tonica's Christian Heritage came into being. One of the first known churches in this area was the Baptist Church, established here in 1835. A remaining part was recently razed to make room for a new home. Two more denominations followed, the Congregational Church in 1857 and the Methodist Church in 1858. The churches played a great part in the educational and social needs of our early ancestors.

Tonica also had two one-room schoolhouses at this time. One, erected in 1847, stood in the Southwest corner of the present site of the Old Cemetery, before Tonica was laid out. It was known as the "black" school as it hadn't been the subject of a painters' skill. The second school house was built, due to growth in the area brought about mainly by the railroad. It was called the "white" school because it was painted white.

Just prior to the Civil War, a notice was posted on December 16, 1859, calling all legal voters (men) to the old school house to decide whether or not to incorporate. On December 26,

of the same year, twenty-nine voters assembled and C. Copeland, Jr. was chosen President and L. A. Wilson, Secretary. The law was read and a vote called resulting in all yes votes. H. Kinsley, W. J. Wilson, J. B. Miller, J. K. Brokaw and G. W. Dakin was elected trustees. Tonica continued under this old corporation until 1873. At this time, another election was held and forty-four votes were cast for and one against incorporating the village under the New Act of 1872. The late Ray Richardson said, "Tonica had only one knocker at that time, there being one no vote!"

The Masonic and Oddfellow (IOOF) Lodges first originated in 1861 and are still very active today.

Many businesses were still being started at this time, some succeeding; others failing.

A brick yard began in the early 1860's by Gilbert Barton, failed in its' first year. Four brick homes were realized from this business. A kiln, started about the same time, stopped as it didn't pay off. W. M. Watson, an inventor, found his way here in 1862. A bakery was established by John Beck in 1863, in the old Duvall building as many of us knew it. It was recently demolished, in 1975, to make room for the forthcoming Town Hall. Warren Burgess opened the first blacksmith shop and F. W. Leeder has a planing mill. In 1867, Tonica had one of the first grist mills. It was a thriving business, working day and night, and managed by W. J. Wilson. Burgess and Haldrige erected an elevator in 1868 and was later purchased by W. A. Flint. L. A. Kaiser manufactured buggies, carriages and wagons. This was the main industry of Tonica for many years. A Woolen Mill was opened here in 1869, on Oak Street, but after a year moved to "Hardscrabble", now known as Streator, which was a booming town.

On June 11, 1865 and again eleven days later, the "Boys in Blue" returned after three years of service in the Union Army. These were gala days in the early history of Tonica and the surrounding countryside. The 104th Illinois Infantry Volunteers of which this community sent 106 men returned on June 11, and the 88th Illinois Volunteer infantry, including 32 from this community, arrived on the later date. No, not all, for 16 had fallen or died in battle and about 30 others were wounded or ill

and had returned home earlier.

By 1868, the two one room schools were getting so overcrowded that the churches had to be used for classrooms. This sufficed until the old two story, four room school was built that many of us attended. It was located on the hill west of where the quonset hut now stands.

In 1871, J. S. Underhill, came and built an Implement Warehouse. He did such an immense business that he established the first bank; not as we know banking business today. He later sold out to the Tonica Exchange Bank in 1889.

It seems two blind pigs, stores with false fronts, existed in the early history of this village. These were conducted by a little Jew and later by John Morris. Each time they were opened, the women of the town raided the place and would pour the liquor onto the street. In each deed A. J. West issued there was a clause stating that the deed would revert to him, if any liquor were sold on the place. Tonica became known as a teetotalling town and remained the same until recent years.

There must have been a couple of rowdies around in 1870 as the first "jug" came into existence.

The first newspaper was printed in 1869-by Mr. Dimmick called the Eden Tyro. In 1870, the Tonica Register was printed with a subscription price being \$1.50 per year. The Tonica News opened an office in 1874 and to this day we look forward to its' weekly edition.

The favorite pastime of the local businessmen of the 1880's was the game of croquet.

Businesses were still being established with Mrs. H. A. Bullock opening a millinery shop, P. C. VanDyke as a carpenter and Emery and J. H. Kays started the Brookside Creamery in 1883. Three other business houses went up with Cushman, Underhill and McFerson as proprietors.

Law offices were opened with I. Masher, H. O'Shorn, C. B. Palmer, and H. Gunn as the early day lawyers.

The Randolph Post G.A.R. was established here in 1881. The Robert Lodge A.O.U.W. built Workman Hall in 1882 and is still in existence and known as Oddfellows Hall. Prior to this large hall being built, all large public and social gatherings

were held in the basement of the Methodist Church.

Some time later, warm weather activities were held at Columbia Park, a timber just north of Ticona. It is now known as Beenengas' Timber. Many church and Sunday School picnics and meetings were held there. People would come by buggy, wagon, and railroad. Later, a rough element promoted gatherings and train loads of people would come. The Tonica people began to object to this, so simply closed the park. The people never put up with anything they disapproved of.

The Civil War Cannon and Caisson were acquired by the Civil War Vets in the early 1880's. In recent years the Tonica Twentieth Century Club, Don Topoliski and other local organizations and area residents donated much time and money to aid in the restoration of the cannon and caisson. To help preserve this historical landmark, as part of the Veterans' Memorial, it was moved from the Old Cemetery to its' present site under the shelter of our main street.

Lura M. Bullock was made principal of the Tonica High School in 1875-1876, the only woman to hold that position to this day. The old two story school housed the grade and high school for some time. On June 13, 1916, a township high school district was formed consisting of much the same territory as our present high school district. This was done by the men in the territory, women not having full suffrage at that time. The township district took over the high and grade schools maintained by District 76 at that time. This was voted unconstitutional by the Supreme Court a year later. The district disbanded and again District 76 assumed control.

The present community high school district was voted in, again by men only, on September 30, 1918. The high school was fully accredited to the University of Illinois for the first time in 1919. The home of our present high school was built in 1920-21. It was dedicated on June 6, 1921 in conjunction with graduation exercises that year.

The consolidation of the Tonica Grade and surrounding rural districts was brought about by an election in 1947. This also brought about a transportation problem necessitating busses. Inadequate space for handling 200 pupils was soon to be a major problem. An old country school was moved in and added to the old two story structure. Later a quonset was built. The present

grade school was favorably voted upon in 1952 and was completed in 1955.

Our school system has always been one of the best anywhere and one we can be proud of. Many people have lived to see the pupils of our schools grow to useful men and women and valuable citizens to our nation. Many, inspired by proper training, have since increased their knowledge by attending colleges and have attained prominence in special lines of endeavor.

For more of our present Methodist Church history it is necessary to go back to the early days of the settlement. One of the first self-styled preachers was Groom who lived on the William Dauber place. They were not ordained ministers so they were called preachers. Prior to the railroad being completed, the earlier churches were small rural ones. A person would offer a plot of land, people would fell trees in their timbers, and the church would be built. The railroad had been in existence for five years. It drew farmers and businessmen to our community and the population grew from 22 to 200 people. A group of folks assembled and planned the first Tonica Methodist Church. The community grew so rapidly that it became insufficient the first year. The church was moved to a lot just north of the present site and was used as a parsonage. It is now owned and occupied by the Charles Minicks'. The second church has a raised platform in front for the choir. Directly in front of that the pulpit stood. There were rows of seats facing the pulpits. On either side, facing in, were seats known as the Amen corners. The elders sat here and joined in the preaching by saying a loud Amen to express their approval. At the back of the church was a vestibule from where you went to a lower level. Part of it was called a basement, it being several steps lower than the two little Sunday School rooms. Sunday School was also held in the Amen corners. The lower level was used for social activities. There were no paved or graveled roads at this time. Most of the time the roads were seas of mud, dried or frozen ruts, or drifted with snow. There were no graders or snow plows, yet people seldom missed a church service. They came by horse, buggy and spring wagon. A row of hitching posts

and two styles of loading and unloading could be found in front of the church. The church served as the social center. People would gather at the church for amateur entertainment after which the ladies often served food. They had a large 6 lid range with a large reservoir. It was the only place in town large enough to accomodate a large get together for entertainment and large dinners. Later, the Civil War Veterans met here as did other organizations. When people gathered for an evening event, they would bring lanterns. These were hung along the walls to furnish light in the basement, as well as light their way home. The church proper was lit by hanging chandaliers. It was heated with two stoves, one on either side of stove pipes running half the length of the building. The pipes were suspended from the ceiling with wire. In 1868, the lower levels of the church were used for classrooms, as Tonica was growing so fast the school houses were overcrowded.

The first known music in the church was a tuning fork. It was used by the preacher as he recited the words of each verse. Later, someone in town acquired a melodeon and it would be carted to the church when needed. A reed organ was eventually purchased and it was used up until 1904.

A corner stone was laid in 1904 for the third and present Methodist Church. It was dedicated on February 26, 1905 by Rev. Charles Wesley Ayling. A \$1200 pipe organ was dedicated in 1906. It had to be pumped by hand and it seems there was an art to pumping by hand. Strange sounds would come from the pipes if not pumped properly and no sound at all if the pumper fell asleep. Myrna Hartenbower Ong has long been an organist at the church and at age 83 is still playing and remains active with her music in many ways. The organ was later electrified and a few years ago was entirely rebuilt, as it was made of better material than is available now. The church has enjoyed the voices of the Jr. and Sr. choirs for many years.

Many people have worked with the young people through the years and in other church organizations. I'm sure the forefathers who established the three churches and parsonages over the years would be very proud of the Tonica Methodist Church and what it stands for in our community today.

Tonica celebrated its' Centennial in 1953 during Fair time in September. The actual centennial date was May 23. It was a four day affair and due to rain on Saturday, the Pageant was held on Sunday. Many long hours were spent planning this event by the organizations and interested people of the community. The first Tonica Fair was held in 1947. Many dedicated people saw to this annual event for eighteen years. Loss of interest, hard workers, time and money brought the annual fair to a halt. The Fairs were sorely missed for several years.

Footnote: Excerpts taken from the Tonica News, chosen by the late Ray Richardson and compiled by Mrs. Marshall Smith. Also, some of the information was obtained from "A Link To The Past" The Saga of LaSalle County by Robert T. Burns. Portions also shared by Harold and Lois Janz.

CHRISTMAS 146 YEARS AGO IN THIS AREA

Reprinted from the Tonica News of December 24, 1930

Did you ever try to picture this country one hundred and forty six years ago, when the first white settlers came here to make their homes? Did you ever visualize how and where they lived in the winter of 1830-31, how they spent their Christmas and how they employed their time? One hundred and forty six years is not a long time, but the present day generation can hardly make a picture of this country and its' people at that time, even with historical facts.

At this season when our peoples are enjoying the festivities of the holiday season and the greatest blessings the world has ever given mankind, a glimpse of this community one hundred and forty six years ago would not be amiss. It will show that "hard times" were continually the lot of the pioneer who faced it with courage and thankfulness that he had at least the necessities of life--food and shelter. Even that not being the best, he endured it with as much enthusiasm as those of today.

Less than two dozen white families lived in LaSalle County at that time. Some had come here four years previous, but most of them in the summer of 1830. They lived in log cabins of their own construction and most of these had but one room where the

entire family lived. A fireplace in one end furnished heat and a place to do their cooking. Many of these settlers had not arrived in time to break up the sod and get in their first crop. Their food that winter consisted of wild meat.

The settler living nearest where Tonica now stands, was Lewis Bailey. His cabin was located one mile north and a little east of Tonica, at the top of the hill beyond Ticona, on the road to Lowell. The place was known as the Newton farm. This cabin stood south of the present house (now gone) on the edge of the hill and was really in Eden township, altho Mr. Bailey's claim was a part of Section 19 in Vermillion Township. He was one of the first settlers in LaSalle County and came here in 1825. It was called Bailey's Point and was the stopping place or gathering point for the pioneers. The early settlers always located at the edge of the woods where they secured the material for their cabins, their fuel, their meat and could till the prairie land adjacent. Bailey's Point was at the edge of a beautiful timber, with the creek, which has since borne that name, running through it. This place was also a favorite resort for the Indians, in whom Mr. Bailey had the utmost confidence. For two years, the Bailey family had no other neighbors.

John Slater came with his family in 1829 and settled nearby in Section 24 in Eden Township. William Seeley brought his family here in the summer of 1830 and located on Section 19 in Vermillion, just north of Baileys'. Mr. Pate came the same year and lived on Section 17 in the same township. These four families comprised the entire colony one hundred forty six years ago.

Across the river in Deer Park Township, two Reynolds families lived near Deer Park Glen. Four families--two Richeys, Letts, and Myers, lived near Cedar Point on Section 3 and 4 in Eden Township. A few families were located in South Ottawa, one in Peru, and a few at Magnolia and Hennepin. No white man lived between this settlement and Bloomington. The picture thus far shows that neighbors were few and far between.

The winter of 1830-31 was a very severe one. In the early fall, a very heavy snow covered this part of the state and remained until Spring. It was several feet deep on the level and travel for any distance was well nigh impossible. Only the nearest neighbors visited one another over the trackless prairies. Wild game suffered severly, the small animals in particular.

Deer came to the very doors of the settlers in search of food.

As the holiday season approached, a few of these hardy pioneer families probably congregated at one of the cabins in the neighborhood. They crowded together in one room, where they sang, read the Bible, for history states that many of these settlers were God-fearing people and enjoyed the festivities of the holidays. A wild turkey or deer furnished the meat for the occasion and corn or wheat pounded by hand or ground in a coffee mill was made into a palatable dish called hoe or johnny cake or pound cake or used in some other primitive style which necessity taught. Some wild honey was brought forth as a delicacy.

These feeble and scattered people on the extreme borders of civilization were but illy prepared to meet this severe winter. Hard times were truly theirs. Yet history reveals they remained cheerful and lived with a firm belief that the spring would bring new life and that eventually their burdens would be lighter and that more of their friends in the east would come and help cultivate the prairies and make a garden of Eden out of the wilderness.

The above facts have been taken from Elmer Baldwins' "History of LaSalle County". The information above was gathered by Mr. Baldwin in 1880 from the people who actually lived this life in this county. The late Ray "Pop" Richardsons' closing remark in this newspaper article was; "The 'hard times' of the winter of 1830 and the 'distressing conditions' of today (1930) make a great comparison." Perhaps some in 1976 feel much the same way.

The first known fair was held by the farmers in 1843. But then any nice weather gathering was considered an affair.

When only two houses stood here, the fire went out in one, a young lady was sent to the other for hot coals (they had no matches) and on the way home she stumbled and started a prairie fire. The families had to work hard and fast to put it out.

Some of the earlier churches held four services on Sunday and one on Thursday evening. Early preachers and circuit riders were against many things, calling them devices of the devil.

The circus was one, called the devil's playground.

In 1885, a horse buyer shipped three carloads, 66 horses, in three days. These horses were purchased from local farmers.

The Chicago White Stockings, now the Chicago Cubs, played ball at the Wenona Fair in 1875 as one of the big attractions.

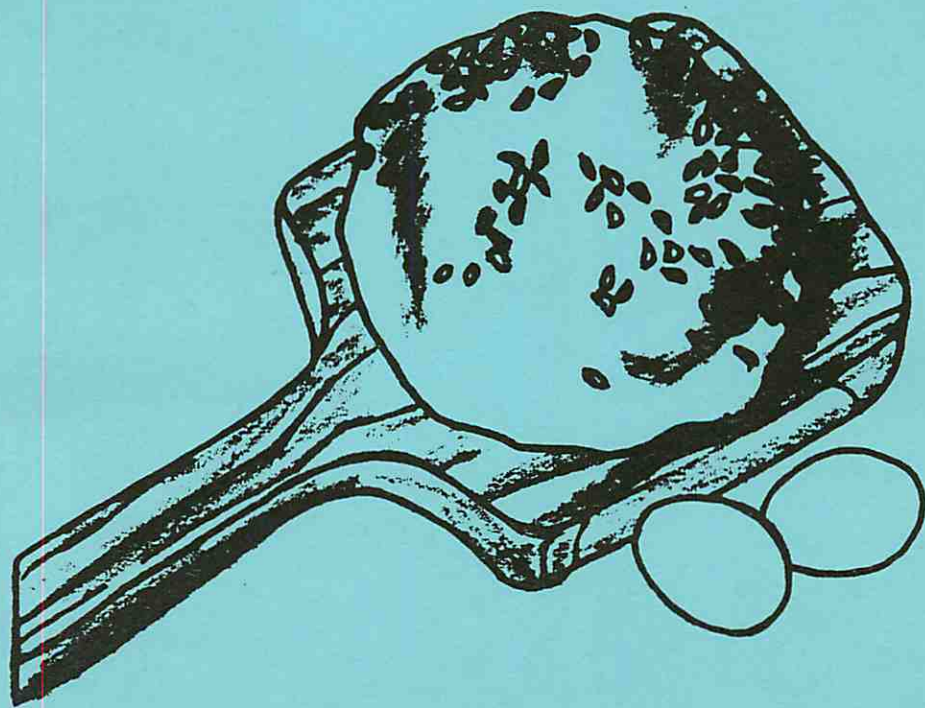
Elmer Ford used a four-horse team to pull Tonica's cannon to Streator, for the Big Band Reunion in 1885 and the boys made the gun bark many times. It was a rousing big gathering for the "boys in blue", with sixty attending from here.

Besides being a teatotaling town, Tonica was against all gambling. It seems a few boys were reprimanded for playing marbles in the street on a Sunday back in the 1880's.

In celebration of the Nation's Bicentennial; the Tonica Band Parents would like to present this cook book.

* * * * *

BREAD & ROLLS



BREADS - ROLLS

I had a little crust of bread that must not go to waste,
 So, by a famous recipe, I seasoned it to taste,
 I used ten eggs, a pint of cream, some butter and some spice,
 Two lemons, dates and raisins and a brimming cup of rice.
 It took a lot of things, I know;
 (That's how the cook book read)
 And no one cared for it, but O,
 I saved that crust of bread!

Author Unknown

APPLE CHEESE LOAF

Nancy L. Smith

1/4 c. sherry	1 tsp. baking powder
2 c. peeled apples (grated)	1 tsp. soda
1/4 c. shortening	1 tsp. salt
2/3 c. sugar	1/2 c. Cheddar cheese (grated)
2 eggs (beaten)	1/2 c. nuts (chopped)
2 c. flour (sifted)	

Pour wine over apples. Cream shortening and sugar until light; beat in eggs. Sift dry ingredients together and add to creamed mixture alternately with apples. Stir in cheese and nuts. Bake in a greased and floured 9x5 inch pan at 325° for 50 to 60 minutes. Cool thoroughly.

Best if baked a day ahead to allow flavors to blend.

BANANA BREAD

Mrs. Harry Starkey

3 ripe bananas (mashed)	2 eggs (beaten)
1 c. sugar	2 c. flour
1/3 c. shortening <u>or</u> margarine	1 tsp. soda
1/2 tsp. salt	

Cream together sugar, margarine and salt. Add mashed bananas. Add eggs to above mixture. Sift dry ingredients together and add to mixture. Grease and flour pan. Bake 45 minutes to 1 hour or until done.

Anxious hearts are very heavy but a word of encouragement does wonders.

BANANA NUT BREAD

Wanda Weber

3 large ripe bananas	1 tsp. baking powder
1 c. sugar	2 eggs
1 tsp. vanilla	1 tsp. soda
2 c. flour	1/2 c. shortening (melted)
1 tsp. salt	1/2 c. nuts (chopped)

Mash bananas. Add sugar and vanilla. Let stand 15 to 20 minutes. Sift flour, salt, baking powder. Beat eggs. Dissolve soda in about 1 tablespoon water. Add shortening, eggs and soda water to banana mix; beat well. Add dry ingredients and nuts. Stir only until mixed. Bake in a greased loaf pan for 50 to 60 minutes at 350°.

BOSTON BROWN BREAD

Alice Harris

2 c. graham flour	1 tsp. soda
1 c. wheat flour	2 c. sweet milk
1/2 c. dark molasses	1 c. raisins (floured)
1/2 c. sugar	1 c. nuts (floured)
2 tsp. baking powder	

Combine all ingredients but nuts and raisins. Mix well; add raisins and nuts. Bake in 2 (1 lb.) coffee cans, greased and floured. Bake at 350° for 55 minutes.

BROWN BREAD

Myrna Ong

1/2 c. molasses	2 tsp. soda
1/2 c. sugar	1 tsp. salt
2 c. sour milk	2 T. butter
2 eggs	2 1/2 c. flour
1/2 c. raisins	1 1/2 c. corn meal <u>or</u> graham flour

Mix above ingredients and bake 1 hour or steam 2 hours. Bake in 2 loaf pans. If steamed, may use cans. For 1 loaf, use 1/2 the recipe.

I'm going to stop putting things off, starting tomorrow.

CRANBERRY BREAD

Richey N. Lambert

2 c. flour	1 c. sugar
1 1/2 tsp. baking powder	2 T. oil
1/2 tsp. soda	1 T. frozen orange juice
1/2 tsp. salt	concentrate <u>plus</u> enough orange
2 tsp. orange rind (if wanted)	juice to make 3/4 c.
1 c. cranberries (cut in half)	

Sift together dry ingredients, add oil, orange juice, cranberries, orange rind and mix. Pour into greased pans. Bake at 350° until a toothpick comes out clean.

CRANBERRY BREAD

Lois Myler

4 T. shortening	4 tsp. orange peel (grated)
4 c. flour	Juice from 1 orange
2 c. sugar	3 c. Cheddar cheese (shredded)
3 tsp. baking powder	2 eggs (beaten)
1 tsp. soda	2 c. cranberries (halved)
1 tsp. salt	1 c. walnuts (chopped)

Heat oven to 350°. Grease 2 loaf pans 9x5x3 inches. Cut shortening into flour, sugar, baking powder, soda, salt and peel. Add water to juice to measure 3/4 cup; blend in with cheese and egg. Fold in cranberries and nuts. Bake in prepared pan for 60 to 70 minutes. Let loaves stand 8 hours before slicing.

DATE NUT BREAD

Richey N. Lambert

2 tsp. baking soda	1 c. nutmeats
2 T. butter <u>or</u> oleo	1 tsp. salt
2 c. boiling water	2 eggs
1 lb. pkg. dates (chopped)	4 c. flour
2 c. sugar	

Combine soda, butter, water. Soak chopped dates in mixture until cool. Add the rest of the ingredients; mix. Pour into 5 (No. 2) cans, filling 3/4 full and bake 1 hour at 350°.

Remember the old tin dipper at the community well?

PINEAPPLE BRAN BREAD

Nancy L. Smith

1 1/2 c. crushed pineapple (undrained)	2 c. flour (sifted)
1/4 c. water <u>or</u> juice	2 tsp. baking powder
1 c. whole bran cereal	1/4 tsp. soda
2 T. shortening (soft)	1 tsp. salt
1 egg	1/2 c. sugar
	1/2 c. nuts (chopped)(optional)

Combine pineapple, liquid and bran; let stand until most of the moisture is absorbed. Add shortening and egg; beat well. Add dry ingredients with nuts and stir just until combined. Spread in a greased 9x5 inch loaf pan. Bake at 325° for 1 1/4 hours.

PUMPKIN BREAD

Richey N. Lambert

3 c. granulated sugar	2/3 c. water
1 c. cooking oil	2 c. pumpkin
4 eggs	3 1/2 c. flour
1 1/2 tsp. salt	2 tsp. baking soda
1 tsp. cinnamon	

Preheat oven to 350°. Put all ingredients in a large mixing bowl, one at a time and mix at a low speed after the addition of each item. Bake in 3 loaf pans, 9x5x3 inches for 40 to 60 minutes.

ZUCCHINI BREAD

Nancy Trillet Ceresa

2 c. sugar	3 c. flour
3 eggs	1 T. soda
1 c. oil	1/2 tsp. baking powder
3 T. vanilla	2 T. cinnamon
2 c. zucchini (grated)	1 c. nuts <u>or</u> raisins (chopped)

Mix all ingredients together. Bake in 2 bread pans (greased and floured). Bake for 1 hour or until done at 350°.

NOTE: Peel and remove seeds from zucchini.

Go often to the house of thy friends, for weeds choke the unused path.

ZUCCHINI BREAD

Carol Sydlowski

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

Peel zucchini and remove seeds. Mix ingredients well together. Put into greased and floured bread pans or angel food pan. Bake 1 hour at 350°.

BLUEBERRY MUFFINS

Helen M. Dunne

2 c. pastry flour (sifted)	1/2 c. evaporated milk (diluted with)
4 T. sugar	1/2 c. water
4 tsp. baking powder	3 T. fat (melted)
1/2 tsp. salt	3/4 c. blueberries (drained)
1 egg	

Sift together dry ingredients. Mix milk with beaten egg and add to dry ingredients. Stir well and add melted fat. Fold in berries. Bake in muffin tins in a 400° oven for 20 to 25 minutes. Makes 12 muffins.

BRAN MUFFINS

Mrs. James H. Todd

2 c. bran buds	1 qt. buttermilk
2 c. boiling water	5 c. flour
2 sticks oleo	5 tsp. baking soda
2 c. sugar	1 tsp. salt
4 eggs	4 c. raisins bran <u>or</u> bran flakes

Mix bran buds and boiling water together and let stand. Cream oleo and sugar. Add eggs and buttermilk and mix well. Add dry ingredients and raisin bran. Mix in the bran buds and water mixture. These will keep in the refrigerator in a covered container up to 6 weeks. Or they may be baked all at once, frozen and reheated when wanted for a meal. Bake in oiled muffin tins for 20 minutes at 400°. They are delicious.

Beauty is found in small and simple things

APPLE COFFEE CAKE

Mary Ann Beenenga

1/2 c. nuts

2 tsp. cinnamon

1/2 c. sugar

Mix together.

1 c. sugar

1 tsp. baking powder

1/2 c. butter

1/2 tsp. salt

2 eggs

1 tsp. soda

1 tsp. vanilla

1 c. sour cream

2 c. flour

1 apple (cut up small)

Beat butter to cream, add 1 cup sugar, eggs and vanilla.

Sift dry ingredients, add sour cream and flour alternately.

Pour 1/2 in pan. Sprinkle with nut, cinnamon and sugar mixture.

Add apple. Add rest of batter and they the nut mixture on top.

Bake in an angel food cake pan at 375° for 35 to 40 minutes.

BREAKFAST BUNDT CAKE

Mrs. Dom Marchinando

1 large yellow cake mix

4 eggs

1 (3 3/4 oz.) pkg. instant

1 tsp. butter extract

vanilla pudding

1 tsp. vanilla

3/4 c. oil

1/4 c. pecans

3/4 c. water

FILLING:

1/4 c. sugar

1/4 c. nuts

2 tsp. cinnamon

GLAZE:

1 c. powdered sugar

1/2 tsp. butter flavoring

3 T. milk

1/2 tsp. vanilla

Combine cake mix, vanilla pudding, oil and water until well blended. Add eggs, one at a time, beating well after each egg. Add extract and vanilla. Beat 6 to 8 minutes more at high speed. Grease bundt pan generously. Sprinkle bottom of pan with pecans. Pour 1/3 of the batter into pan; pour 1/2 of the filling over batter; add batter, filling, batter. Bake at 350° for 40 to 45 minutes. Cool 8 minutes. Remove from pan. Pour glaze over cake while warm.

Never let yesterday use up too much of today.

CHEESE COFFEE CAKE

Mary Fran Walter

1/2 lb. butter	1 tsp. sugar
2 1/2 c. flour	5 T. canned milk <u>or</u> half-and-half (warm)
1/2 tsp. salt	
1 pkg. yeast	4 egg yolks

Mix butter, flour and salt as for pie dough. Dissolve yeast in sugar and warm cream. Add egg yolks. Mix all together. Divide in 2 portions. Roll out. Press one portion in a greased and floured pan and fill with the following:

1 lb. cream cheese (2 (8 oz.))	1 tsp. vanilla
1 c. sugar	1 egg yolk

Beat all ingredients well. Place other rolled out dough on top. Beat 1 egg white and top the above with it and 1/2 cup chopped nuts. Let rise in pan 3 hours. Bake 1/2 hour at 350°. Frost with lemon flavored icing while still warm.

COFFEE CAKE

Ruth C. Mudge

2 cakes compressed yeast <u>or</u>	1/2 c. sugar
2 pkgs. dry yeast	1 tsp. salt
1/4 c. lukewarm water	1 c. milk
1/4 c. shortening	2 eggs (beaten)

Soften yeast in lukewarm water. Heat milk to scalding, then add shortening, sugar and salt and cool to lukewarm. Add enough flour to make a thick batter; add yeast and beaten eggs and beat well. Add enough more flour to make a soft dough (about 5 cups) and knead until smooth. Place in a greased bowl and keep warm until light. Form in any way desired, let rise again, then bake in a 375° oven until desired brown is reached.

If you see someone without a smile, give him one of yours.

QUICK COFFEE CAKE

Mary Fran Walter

1 pkg. instant butterscotch pudding	1/2 c. oleo
1/2 c. brown sugar	1 1/2 loaves frozen bread (thawed)

Cook together dry pudding, sugar and oleo until dissolved. Pick off dough into balls and place in a greased bundt pan. Put in half of the dough, then 1/2 of the mixture, then rest of dough and top with mixture. Sometimes I dip each ball in mixture and proceed as above. Flavor is more uniform. Bake at 375° for 30 to 35 minutes. Let it rise in the pan before baking.

FRUIT COFFEE CAKE

Ruth Ellyn Sons

2 sticks margarine (soft)	1 tsp. vanilla
1 c. sugar	2 c. flour
3 eggs	2 tsp. baking powder
2 T. milk	1 can fruit pie filling (hold)

Mix the first 7 ingredients together in a large mixing bowl. Grease and flour a 9x13 inch pan. Pour 3/4 of the batter in the pan. Pour 1 can of your favorite fruit pie filling over the batter. Pour remaining batter over the top of the pie filling. Sprinkle generously with powdered sugar. Bake at 350° for 45 minutes.

REFRIGERATOR COFFEE CAKE

Katherine Dauber

2 pkgs. dry yeast	3/4 c. sugar
1/3 c. warm water	1 1/2 tsp. salt
1 1/2 c. milk (scalded)	3 eggs
3 sticks oleo	5 1/2 c. flour

FILLING:

1 c. brown sugar	1 c. nuts (chopped)
1 T. cinnamon	

Add 1 1/2 cups of the flour to eggs and yeast mixture. Mix at low speed. Add remaining flour. Refrigerate overnight. Cut dough in half and roll each into even-sized pieces. Brush one piece with slightly beaten egg whites; put on filling. Place other piece of dough on top and roll like a jelly roll. Put into a well greased tube pan and let rise until double. Bake in a 350° oven for 1 hour.

YUM-YUM COFFEE CAKE

Betty Immel

1 c. margarine	1 tsp. baking soda
1 c. white sugar	1/2 tsp. salt
2 eggs	1 c. buttermilk
2 c. flour (sifted)	1 tsp. vanilla
1 tsp. baking powder	

TOPPING:

1/3 c. brown sugar	1 tsp. cinnamon
1/4 c. white sugar	1/2 c. nuts

Mix all together but don't beat. Put in a 13x9 inch pan with the topping used on top or in between two layers of batter. Bake at 350° for 40 minutes.

DANISH PUFFS

Elsie Kenney

1 c. flour	1 stick oleo
1 stick oleo	1 c. flour
2 T. water	3 eggs
1 c. water	1 tsp. vanilla

Mix 1 cup flour, 1 stick oleo and water as pie crust. Divide into 2 parts and press on greased cookie sheets. Bring 1 cup water and 1 stick oleo to a boil. Add 1 cup flour. Beat well. Add 3 eggs, one at a time, beating well after each egg. Add 1 teaspoon vanilla and spread over first step. Bake 1 hour at 350°. Cool and frost with a very thin frosting.

EASY CRESCENT DANISH ROLLS

Carole Q. McMullen

8 oz. cream cheese	2 (8 oz.) cans refrigerator
1 1/2 c. sugar	crescent dinner rolls
1 T. lemon juice	Preserves

GLAZE:

1/2 c. powdered sugar	2 to 3 tsp. milk
1 tsp. vanilla	

Blend cheese, sugar and lemon juice until smooth. Separate dough into 8 rectangles. Spread about 2 tablespoons cream cheese mixture on each rectangle, starting at longer end. Roll up gently, stretching and coil loosely with seam on inside. Seal ends. Indent center with thumb or spoon. Fill with 1/2 to 1 teaspoon preserves. Bake on an ungreased cookie sheet at 350° for 20 to 25 minutes or until golden brown.

Continued Next Page.

EASY CRESCENT DANISH ROLLS (Continued)

Blend glaze ingredients and drizzle over warm rolls. Makes 16 rolls.

DOUGHNUTS

Henrietta Nicholson

Old sweet Grandma Nicholson, 1800's.

1 c. sugar	Of baking powder, tsp. 2
1 c. milk	
2 eggs (beaten fine as silk)	
Salt and nutmeg (lemon will do)	

Lightly stir the flour in, roll on pie board, not too thin. Cut in diamonds, twists or rings. Drop with care the doughy things, into fat that briskly swells, evenly the spongy cells; watch with care the time for turning, fry them brown just short of burning. Roll in sugar, serve when cool, price a quarter for this rule.

DOUGHNUTS

Phyllis Bangert

3/4 c. milk (scalded)	1/4 c. warm water
1/4 c. sugar	1 pkg. <u>or</u> cake yeast
1 tsp. salt	1 egg (beaten)
1/2 stick margarine	3 1/4 c. flour (unsifted)

Stir sugar in scalded milk, salt and margarine. Cool to lukewarm. Add water in a large bowl, sprinkle yeast in; stir until dissolved. Add milk mixture, egg and half of the flour, beat. Stir in enough flour to make a soft dough. Knead dough on board until smooth, about 10 minutes. Place in a greased bowl, turn to grease all sides. Cover; let rise in a warm place until doubled in bulk. Punch down.

Roll out about 1/2 inch thick. Cut and place on greased baking sheets. Cover, let rise until doubled in bulk. Handle as little as possible to prevent falling. Fry in deep fat (375°) until brown on both sides. Drain on brown paper. While warm, dip in glaze.

GLAZE:

Blend 2 cups confectioners' sugar, 1/3 cup milk and 1 teaspoon vanilla. Dip warm doughnuts into glaze. Drain on rack, set over waxed paper to catch icing so it may be re-used.

REFRIGERATOR BREAD DOUGH

Ruth Ellyn Sons

2 pkgs. yeast	1 tsp. vanilla
1 tsp. salt	1/2 tsp. lemon rind
1/2 c. sugar	4 to 5 c. flour
3 whole eggs	1/2 c. butter (softened)

Dissolve yeast in 1 cup lukewarm water, add salt and sugar; stir in eggs, vanilla and lemon rind. Add enough flour to make a soft dough. Add butter, more flour if needed. Knead 10 minutes. Place in a floured bowl, let rise. Punch down, knead again. Will keep 4 days if refrigerated.

SPOON DOUGH

Kay Barton

1 pkg. yeast	1 tsp. sugar
1/4 c. warm water	

Put in a small bowl and set in a warm place to soften and dissolve yeast.

3 T. sugar	3/4 c. warm potato water*
3 T. shortening (melted)	1 egg
1 tsp. salt	3 c. flour

In a large bowl put sugar, salt and shortening. Add potato water, hot enough to dissolve other ingredients. Cool down so as not to kill yeast and then add some of the flour (always add a small amount of flour before yeast, this keeps the shortening from surrounding the yeast plants and slowing down the rising action). Now add the dissolved yeast, then more flour, then egg and finish the remaining flour. Remember to beat well between each addition so dough will be smooth and elastic. Dough will be soft and all flour can be worked in with the spoon. Cover and let rise until double, then beat down and let rise again. Now make your coffee cakes, rolls or doughnuts. Makes 2 coffee cakes or 2 dozen doughnuts. Bake at 375°.

*Potato water can be saved when cooking potatoes for a meal and stored in the refrigerator or made by cooking a potato with the water needed for recipe.

My work is so secret, I don't even know what I'm doing.

ENGLISH COFFEE BRAIDS

Helen M. Dunne

1 1/4 c. milk (scalded)	1 cake fresh <u>or</u> 1 pkg. granular yeast
1/4 c. shortening	2 eggs (lightly beaten)
1/4 c. sugar	4 1/2 c. flour
1 tsp. salt	1 1/2 c. seedless raisins

Combine milk, shortening, sugar and salt; cool to lukewarm. Soften yeast in this mixture; add eggs. Add flour and raisins; mix to a soft dough and knead lightly on a floured surface until smooth and elastic. Place in a greased bowl and grease top of dough; cover and let rise until doubled, about 2 hours.

Punch down and let rise again until doubled. Divide into 2 equal parts. Roll each part into rectangle 1/2 inch thick; cut rectangle lengthwise in 3 strips. Braid 3 strips in loaf form. Place on a greased baking sheet; cover and let rise.

Bake in a 375° oven for about 30 minutes. When cool, ice with powdered sugar icing and chopped nuts.

ENGLISH MUFFIN DINNER ROUNDS

Laura Yusko

1/2 c. margarine (soft)	2 tsp. sesame <u>or</u> caraway seed
1/2 tsp. garlic salt	6 English muffins (split)

Mix margarine and garlic salt; spread on cut surfaces of muffins. Sprinkle each with 1/4 to 1/2 teaspoon sesame or caraway seed. Set oven control at broil. Broil muffins 4 inches from heat for 5 to 6 minutes or until golden brown.

Makes 12 rounds.

GRAHAM GEMS

Ruby Siemers

1 c. wheat flour	2 T. shortening (melted)
2 c. sour milk	1 tsp. soda
1 egg	Dash of salt
1/2 c. sugar <u>or</u> molasses	

Use enough graham flour to stiffen. These were made as a muffin and served hot for our breakfast many mornings years ago. My mother, the late Mrs. Myron A. (Viola) Hawley, left us with this great recipe.

NORTH CAROLINA HUSH PUPPIES

GaNelle Sergeant

1 3/4 c. corn meal	6 T. onion (chopped)
4 T. flour	1 egg (beaten)
1 tsp. baking powder	2 c. boiling water
1 tsp. salt	

Mix and sift dry ingredients. Add onion and egg. Pour boiling water over all the ingredients, stirring constantly until mixture is smooth. Add more water if necessary. Drop by spoonfuls into hot deep fat.

MINCEMEAT COFFEE RING

Irma Ryan

2 c. flour (sifted)	1/3 c. shortening
3/4 c. sugar	1 egg (beaten)
2 1/2 tsp. baking powder	1/2 c. milk
1/2 tsp. salt	3/4 c. mincemeat

Sift dry ingredients together. Cut in shortening. Blend in milk and beaten egg. Add mincemeat. Bake in a Jello mold at 375° for 30 to 35 minutes.

CORN MEAL MUFFINS

Elsie Kenney

1 c. yellow corn meal	1/2 tsp. salt
2 1/2 tsp. baking powder	2 eggs (well beaten)
2 T. sugar	1 c. sweet milk
1 c. white flour	2 T. butter (melted)

Sift together dry ingredients. Add eggs, butter and milk. Beat well and bake 15 to 20 minutes in muffin pans, filled 1/2 full in a 375° oven.

6 WEEK MUFFINS

Esther Earles

1 (15 oz.) pkq. raisin bran	1 qt. buttermilk
5 c. granulated sugar	5 tsp. baking soda
5 c. flour	2 tsp. salt
4 eggs (beaten)	1 c. raisins
1 c. shortening (melted)	

Mix all ingredients together, sifting dry ingredients together. Combine with liquids only until well mixed. DO NOT BEAT. May be stored in a covered container in the refrigerator and will keep for up to 6 weeks. Use as needed, filling muffin tins 2/3 full. Bake at 400° for 15 to 20 minutes, thus providing a hot bread quickly and are delicious.

ONION DELIGHT

GaNelle Sergeant

2 onions (medium)	1 c. sour cream
3 T. butter <u>or</u> margarine	1 egg
1 (8 oz.) pkg. refrigerator	1/2 tsp. salt
home-style <u>or</u> buttermilk	1 tsp. poppy seeds
biscuits	

Slice onions and separate into rings. Saute' slowly in butter until soft. Place biscuits in single layer in an ungreased 8 inch layer round cake pan, pressing together to cover bottom. Spoon onion mixture on top. Beat egg slightly, blend in sour cream and salt. Spoon over onions, sprinkle with poppy seeds. Bake in a moderate oven, 375° for 30 minutes or until topping is set. Slice in wedges and serve warm. Excellent for brunch or with salads and soups.

BUCKWHEAT PANCAKES

Ruby Siemers

1/4 c. white flour	Dash of salt
1 c. buckwheat flour	Sour milk
1 tsp. soda	

Mix the first 4 ingredients. Add enough sour milk so runs fast from spoon. Should be a thin batter, fried in plenty of lard. This is an "oldie" from the kitchen of the Myron A and Myron E. Hawley's.

WHOLE WHEAT PANCAKES

Mrs. James H. Todd

1 c. whole wheat flour	1 tsp. baking soda
1 1/4 c. buttermilk	1/2 tsp. salt
1 egg	Butter <u>or</u> oleo (optional)
1 T. salad oil	Orange marmalade (optional)
1 T. sugar	

Stir egg and flour together. Add soda to buttermilk and add to first mixture. Add sugar and salt and mix thoroughly. Add 1 tablespoon oil to batter. Heat oil in skillet to 360° and fry cakes a golden brown. Serve with bacon, sausage, marmalade or syrup.

Instead of salad oil I use fat from sausage or bacon.

Today is the first day of the rest of your life.

OVEN PANCAKES

Mary Fran Walter

1/2 c. milk
2 eggs

1/2 c. flour
Dash of salt

Melt 2 tablespoons oleo in a 9 inch piepan. Beat above ingredients and pour into pan. Bake for 15 minutes at 350°. Fun to watch bake as it rises quite high. Remove from pan, put on plate and serve with syrup.

GOLDEN PUFFS

Bernice Nagel

2 c. flour (sifted)
1/4 c. sugar
3 tsp. baking powder
1/2 tsp. salt

1/4 c. Wesson oil
3/4 c. milk
1 egg
1 tsp. nutmeg

Mix flour (be sure to sift) with rest of dry ingredients, add liquids, stir with a fork until well mixed. Drop by teaspoons in hot oil, 375°, about 3 minutes; drain and roll in sugar.

PETITS PUFFS

Laura Yusko

2/3 c. sugar
1 tsp. cinnamon
2 c. Bisquick baking mix
1/4 c. sugar
1/4 tsp. nutmeg

2 ^{TBSP} tsp. margarine (softened)
1 egg
1/2 c. milk
1/2 c. margarine (melted)

Heat oven to 400°. Mix 2/3 cup sugar and the cinnamon; set aside. Combine baking mix, 1/4 cup sugar, nutmeg, 2 teaspoons margarine, the egg and milk; beat vigorously 1/2 minute. Fill 24 greased tiny muffin cups 2/3 full. Bake 10 minutes. Immediately roll in 1/2 cup melted margarine, then in sugar mixture. Serve warm. Makes 2 dozen.

Live with men as if God saw you; converse with God as if men heard you.

Seneca

PRUNE KUCHEN

Irma Smith

1 1/4 c. milk (scalded)	4 c. flour
1/4 c. shortening	1/2 lb. prunes (about)
1/4 c. sugar	1 egg
1 tsp. salt	2 T. cream
1/4 oz. dry yeast	1/4 c. sugar
2 eggs (lightly beaten)	3/4 tsp. cinnamon

Combine scalded milk, shortening, sugar and salt. Cool to lukewarm. Soften yeast in this mixture; add eggs. Add 2 cups flour and beat with an egg beater. Add 2 more cups of flour, beat with a spoon to a soft dough. Place in a greased bowl (I use a flat crock), grease the top of dough. Put in the oven which has been warmed (to warm oven, turn on, set at warm). When it is warm, turn off oven. Place a folded newspaper on the rack (as the racks get quite hot). When dough is double in bulk, take out and punch down. Pinch off 1/3 of the dough, press into the bottom and up the sides of a rather deep piepan.

Cover the dough with cooked, seeded prunes. Pour beaten egg mixed with 2 tablespoons cream over prunes. Sprinkle 1/4 cup sugar mixed with 3/4 teaspoon cinnamon over the top. Set in a warm oven to rise. Then take kuchen out of oven, remove newspaper. Heat oven to about 375°. When heated, put kuchen into oven and bake for about 15 minutes or until done.

Coffee cakes can be made out of the remainder of the dough. Mold dough into 2 piepans, spread with melted butter, sprinkle 1/4 cup sugar mixed with 3/4 teaspoon cinnamon over each; let rise and bake at 375° for about 15 minutes or until done. If you are making coffee cake only, add 1 cup raisins when mixing dough.

These recipes were used by my mother and grandmother.

RIOT OF ROLL DOUGH

Ruth Rick

2 c. warm water	2 pkgs. dry yeast
1/2 c. sugar	1/4 c. butter <u>or</u> margarine
1 egg	(soft)
6 1/2 to 7 c. flour	2 tsp. salt

Measure water into a large warm mixing bowl. Sprinkle yeast on top, stir until dissolved. Add sugar, shortening, egg,

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RIOT OF ROLL DOUGH (Continued)

salt and 1/2 the flour; beat until smooth. Mix in remaining flour until dough is easy to handle. Place in a greased bowl, turning to grease top. Cover loosely. Refrigerate at least 2 hours. When dough rises, punch it down. Finish as desired: crescent rolls, pan rolls, cloverleaf rolls or cinnamon rolls.

CRESCENT ROLLS:

Roll 1/4 of dough mix into 12 inch circle 1/4 inch thick. Cut into 8 pie shaped pieces. Beginning at rounded edge, roll up. Place on lightly greased cookie sheet with point underneath. Curve to form crescent. Cover, let rise until double. Bake for 12 minutes in a 400° oven or until brown.

PAN ROLLS:

Shape bits of dough into 1 inch balls. Place in lightly greased 8 inch layer pan or piepan. Cover; let rise until doubled. Bake for 15 minutes in a 400° oven or until brown.

CLOVERLEAF ROLLS:

Form bits of dough into 3/4 inch balls. Place 3 balls in each greased muffin cup. Mix egg yolk with water and brush over rolls. Cover, let rise until doubled. Bake at 400° for 12 minutes or until brown.

CINNAMON ROLLS:

Roll 1/4 riot of roll dough into a rectangle. Spread with melted butter, sprinkle with cinnamon and sugar. Roll, jelly roll fashion, starting at long end. Slice 1 inch slices. Place on a greased cookie sheet; let rise until double. Bake at 400° for 15 minutes or until brown.

When you were a child did your heart skip a beat
When a sweet aroma signaled a treat?
There's nothing like homemade breads and cake
Just like Grandma used to make.

TENDER REFRIGERATOR ROLLS

Irma Smith

1 c. milk	1 pkg. dry yeast
1/2 stick butter	2 c. flour <u>and</u> 1 1/2 c. flour
1/4 c. sugar	1 tsp. salt
1 egg	

Scald milk, add butter and sugar; cool to lukewarm. Dissolve yeast in 1/4 cup lukewarm water. Beat egg until lemon colored. Add lukewarm milk mixture, then yeast mixture. Add 2 cups flour and beat vigorously. Add 1 1/2 cups more flour. Batter will be sticky. Chill in the refrigerator. Will keep 5 days.

Remove 2 hours before serving time. Divide in half. Roll the dough on a floured board to a round as for pies. Cut in 12 pie shaped pieces, spread with melted butter. Roll each piece toward center. Place point down on a floured pan. Let rise until doubled in size. Bake about 8 minutes at 365°.

SWEET ROLLS

Irene Huss

3 c. milk	3 pkgs. dry yeast
1 1/2 sticks margarine	3/4 c. lukewarm water
1 1/8 c. sugar	3 eggs
1 1/2 T. salt	10 c. flour

Heat the first 4 ingredients until margarine is melted and sugar dissolved. Cool to lukewarm. Dissolve yeast in water and mix with milk mixture. Add eggs and 5 cups flour. Beat with mixer until smooth. Add rest of flour by hand, adding extra if too sticky. Turn into a well greased large pan and let rise twice, then make into rolls of your choice.

Bake at 375° until brown.

OATMEAL WAFFLES

Laura Yusko

1 1/2 c. flour	2 c. milk
3 tsp. baking powder	6 ^{TBS P} tsp. margarine (melted)
2 tsp. sugar	1/2 c. quick cooking oats (raw)
1/2 tsp. salt	1/4 c. currants (optional)
1/2 tsp. cinnamon	2 egg whites
2 egg yolks	

Preheat waffle iron. Sift together flour, baking powder, sugar, salt and cinnamon; set aside. In a medium bowl, with rotary beater, beat egg yolks, milk and butter until well combined. Add flour mixture, beating only until smooth. Stir in oats, currants.

Continued Next Page.

OATMEAL WAFFLES (Continued)

In a small bowl, beat egg whites until stiff peaks form. With a rubber scraper, gently fold egg whites into batter just until combined.

For each waffle, pour batter into center of lower half of waffle iron until it spreads to 1 inch from edge, about 1/2 cup. Lower cover on batter; cook until waffle iron stops steaming.

Makes 6 large waffles.

WAFFLES

Cora Shawback

2 c. flour	1 tsp. salt
2 eggs	4 T. shortening <u>or</u> oleo (melted)
3 T. sugar	1 3/4 c. milk
3 tsp. baking powder	

Sift flour, sugar, salt and baking powder into a mixing bowl. Beat yolks well and add milk and beat, adding this to the flour slowly, beating until perfectly smooth. Then add melted butter and fold in egg whites, stiffly beaten.

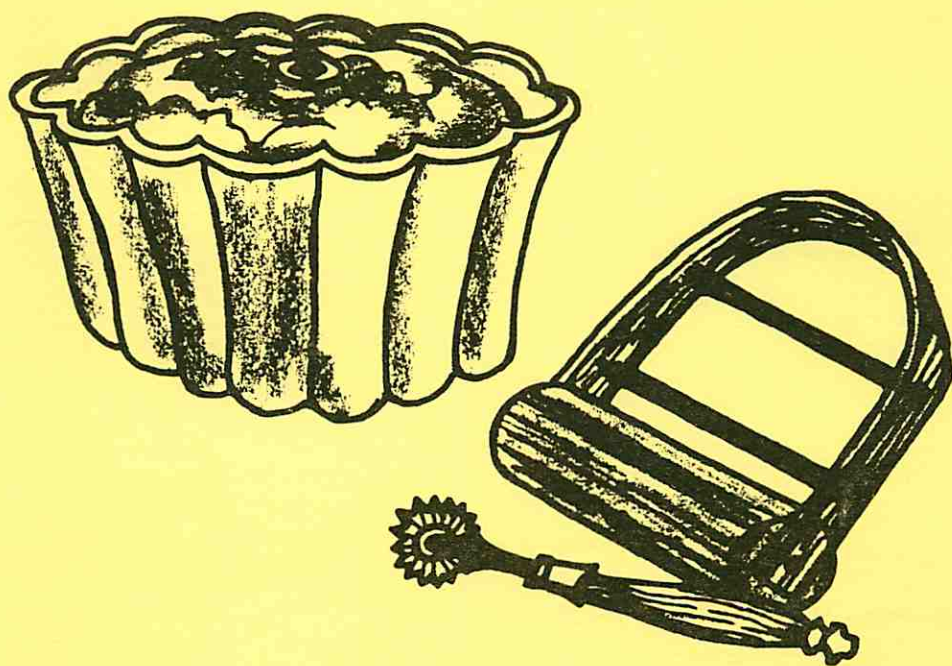
Makes 10 waffles.

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ADDITIONAL RECIPES



CAKES, FROSTING, PIES



CAKES

APPLE CAKE

Cora Baer

3 c. flour	3 eggs
1 tsp. soda	3 c. apples (chopped)
1 tsp. salt	1 c. coconut
1 tsp. cinnamon	1 c. nuts
1 tsp. nutmeg	1 1/2 c. oil (Wesson)
1 tsp. vanilla	2 c. sugar

Cream sugar and eggs, then add oil and mix well. Add dry ingredients that have been sifted together 3 times. Add apples, nuts, coconut and vanilla; mix well. Bake in a 13x9x2 inch pan that has been greased and floured. Bake at 350° for 1 hour.

APPLE CAKE

Carol Edgcomb

1 tsp. vanilla	3 c. flour (sifted)
1 1/2 c. Wesson oil	1 tsp. soda
2 c. sugar	1 tsp. salt
2 eggs (beaten)	1 tsp. cinnamon
3 c. apples (chopped)	1/2 c. nuts (pecans)

SAUCE:

1 c. brown sugar	1 c. boiling water
2 1/2 T. flour	1/2 tsp. vanilla
1 T. butter	

Cream vanilla, oil, sugar, eggs; add chopped apples and nuts. Sift flour, soda, salt, cinnamon; add to first mixture. Bake 45 minutes at 350° in a 9x13 inch pan. Serve warm with sauce.

When making sauce, be sure to mix flour with brown sugar before adding to butter and boiling water.

APPLESAUCE CAKE

Mary Ann Beenenga

1 c. sugar	1 T. cinnamon
1/2 c. salted lard	1/4 tsp. cloves
1 1/2 c. applesauce (cooked)	2 T. hot water (<u>with</u>)
1 c. raisins	2 tsp. soda
1/2 c. nuts	2 c. flour

Bake in an 8 inch square pan at 350° for about 40 minutes. While still warm, sprinkle with powdered sugar.

APPLESAUCE SQUARES

Elsie Kenney

3/4 c. sugar	1 1/4 c. flour
1/2 c. shortening	1/2 tsp. soda
1/2 c. thick applesauce	1/4 tsp. nutmeg
1/2 c. raisins	1/2 tsp. cinnamon
1/2 c. nutmeats	1/4 tsp. cloves
1 egg	1 tsp. vanilla

Cream sugar and shortening, add egg (beaten), applesauce. Combine spices, flour and soda; add to creamed mixture. Add raisins, nuts and vanilla. Bake at 350°; then frost while still warm with 1 1/2 cups powdered sugar and 1 tablespoon milk.

From my mother-in-law, Alice Kenney.

APPLE CHERRY CAKE

Carol Knoy

2 c. sugar	Juice of 1 orange <u>and</u> water
1 c. oil	(to make 1 c.)
4 eggs	3 apples
4 c. flour	1/2 jar Musselman pie cherries
Pinch of salt	(drained)
4 tsp. baking powder	

Cream sugar and oil. Add eggs, one at a time; beat well after each one. Sift flour, salt and baking powder. Alternately add flour mixture and orange juice and water. The secret is to beat well. Grease a 10 inch tube pan.

Slice apples and sprinkle with cinnamon and sugar. Pour 1/3 of mixture in pan and spread 1/3 of apples over the top. Dot with 1/4 jar of cherries. Add 1/3 more batter, 1/3 of the apples and the rest of the cherries. Finish the batter and arrange apples, fan-shaped on top. Bake 1 1/2 hours at 350°.

Test if done. Set pan aside for 1 1/2 hours before removing cake.

BANANA SQUARES

Phyllis Quaka

1 1/2 c. sugar	1 tsp. vanilla
1/2 c. butter <u>or</u> oleo	1 tsp. baking soda
2 eggs	1 1/2 c. flour
1/2 tsp. salt	4 T. sour milk <u>or</u> buttermilk
1 c. bananas (mashed)	1/2 c. nuts

Cream sugar, oleo, eggs, vanilla; add bananas, flour, mix. Add nuts and mix. Then mix soda with sour milk and mix. Bake

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BANANA SQUARES (Continued)

in a jelly roll pan (15x11x1 inch) at 350° for 20 or 25 minutes. Cut in squares and frost when cool.

BUTTERLESS, EGGLESS AND MILKLESS CAKE

Rene Smith

1 c. brown sugar	2 c. seeded raisins
1 c. water	Pinch of salt
1/3 c. lard	1 tsp. cinnamon
1/2 tsp. cloves	

Boil all together for 3 minutes, then let cool. When cool, add:

1 tsp. soda (dissolved in warm water)	2 c. flour
1/2 tsp. baking powder	

Bake in a loaf at 350°, for about 30 minutes or until a toothpick comes out clean when tested in the center.

This is a good substitute for fruit or spice cake. It originated back in the depression when things were scarce and expensive.

CARROT CAKE

Bertha Ford

1 1/4 c. salad oil (Crisco)	2 tsp. cinnamon
2 c. sugar	4 eggs
2 tsp. baking powder	3 c. carrots (finely grated)
1 tsp. soda	1 c. pecans (finely chopped)
1 tsp. salt	2 c. flour

ORANGE GLAZE:

1 c. sugar	2 T. butter
1/4 c. corn starch	2 T. orange peel (grated)
1 c. orange juice	1/2 tsp. salt
1 tsp. lemon juice	

Combine oil and sugar; sift dry ingredients together, mix with oil; mix alternately with eggs. Add carrots and pecans. Pour in a lightly oiled tube pan. Bake in a slow oven, 325° for 1 hour and 10 minutes. Cool in pan upright. Remove from pan and cut horizontally in 3 layers and spread orange glaze between layers and on top.

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CARROT CAKE (Continued)

Orange glaze: Cook sugar and corn starch slowly, add 1 cup orange juice and 1 teaspoon lemon juice until smooth. Add butter, grated orange peel and salt.

CARROT CAKE

Janet Heider

2 c. flour (presift)	1 c. oil
2 tsp. baking powder	4 eggs
2 tsp. cinnamon	2 c. carrots (grated)(uncooked)
1 tsp. salt	1 (8 1/2 oz.) can crushed pineapple (drained)
2 c. sugar	1/2 c. pecans (chopped)
1 1/2 tsp. baking soda	

Combine flour, baking powder, cinnamon, soda, salt, sugar, oil and eggs; mix well. Add carrots, drained pineapple and nuts. Turn batter into 3 greased and floured pans or a 9x13 inch pan. Bake at 350° for 25 to 30 minutes. Cool well, then frost.

FROSTING:

1/2 c. margarine	1 tsp. vanilla
1 (8 oz.) pkg. cream cheese	1 lb. confectioners' sugar

Cream butter with cream cheese and vanilla until light and fluffy. Gradually add sugar. If too thick, add a little milk.

OLD FASHIONED YEAST CHEESECAKE

Janice Kreiser

Blend as for pie crust and set aside:

1/2 lb. oleo	1/2 tsp. salt
2 1/2 c. flour	

Dissolve:

1 T. sugar	5 T. cream <u>or</u> milk (lukewarm)
1 pkg. yeast	

Add 4 beaten egg yolks. Combine wet and dry ingredients; mix well (will form soft dough). Divide in half.

FILLING:

1 c. sugar	2 large pkgs. cream cheese (softened)
1 tsp. vanilla	
1 egg yolk	

Combine and beat until smooth.

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OLD FASHIONED YEAST CHEESECAKE (Continued)

Roll 1/2 of dough and place in a greased and floured 9x13 inch pan. Cover bottom and sides. Spread filling. Roll other 1/2 of dough and place over filling. Brush with 2 beaten egg whites and sprinkle with nuts. Cover and place in a warm place for 3 hours to rise. Bake 30 minutes in a 350° oven. Ice.

CHOCOLATE CAKE

Elizabeth Walgenbach

1/2 c. fat	2 squares chocolate
3/4 c. sugar	1 3/4 c. flour
2 eggs	1 tsp. soda
1/2 tsp. salt	1 c. sour milk (1 T. vinegar to whole milk)
1 tsp. vanilla	
1/2 c. corn syrup	

Blend fat, sugar, eggs, salt and vanilla. Add syrup and chocolate. Sift flour and soda together. Add flour mixture alternately with sour milk. Bake at 350° for 30 to 35 minutes.

CHOCOLATE CAKE

Irma Smith

1 c. sugar	1 c. sour milk
2 T. butter	1 1/2 c. cake flour (sifted <u>with</u>)
2 T. cocoa	1 tsp. soda
1 egg (unbeaten)	

Bake in a moderate oven in an 11 x 7 1/2 x 1 1/2 inch pan.

Frost with:

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

Let boil. Stir in enough powdered sugar (just sifted) to make the right consistency to spread. It sets quickly so if it becomes too stiff, stir in a little cream to thin.

This is a recipe of Dorothy Smith Jones.

I baked a special chocolate cake
It's just as light as a feather.
But I must be very careful when
Transporting it, in windy weather.

CHOCOLATE CHIP CAKE

Donna Siemers

1 c. dates (whole <u>or</u> chopped)	2 eggs
1 1/2 c. boiling water	1 1/2 c. <u>plus</u> 3 T. flour
1 tsp. soda	1/2 tsp. salt
1 c. sugar	1/4 tsp. baking soda
1/2 c. shortening	

TOPPING:

1/2 c. granulated sugar	1 (6 oz.) pkg. chocolate chips
1/2 c. walnuts	

Pour boiling water over dates and soda. Mash. Allow to cool. Cream shortening and sugar well. Add eggs and cooled date mixture. Sift dry ingredients and mix well. Pour into a greased and floured 9x13 inch pan.

Mix topping together and sprinkle on top of cake batter. Bake at 350° for 45 minutes. Very good cake.

CHOCOLATE RIBBON POUND CAKE

Marianne Appel Grieve

3/4 c. butter (softened)	2 c. flour (sifted)
2 c. sugar	1 tsp. baking powder
1 tsp. vanilla	1/4 tsp. salt
2 eggs	1 (8 oz.) carton sour cream

FILLING:

1 (6 oz.) pkg. semi-sweet chocolate chips	1/3 c. sweetened condensed milk
1/2 c. nuts (chopped)	2 T. orange peel (grated)

In a small bowl combine all filling ingredients; set aside.

Cream butter, sugar and vanilla until fluffy; add eggs, one at a time, beating well after each. Sift together flour, baking powder and salt, add to creamed mixture with sour cream and blend until moistened; beat 3 minutes at medium speed.

Spoon 1/2 of batter into a greased and lightly floured 12 cup bundt cake pan. Spoon filling in center of batter, not touching sides of pan. Spoon remaining batter in pan to cover filling. Bake at 350° for 55 to 60 minutes or until it tests done. Cool in pan 10 to 15 minutes, turn out on a wire rack or serving plate to complete cooling.

A happy face means a glad heart.

COWBOY CAKE

Ruth C. Mudge

1/2 c. shortening	1/2 tsp. salt
1 c. sugar	3/4 tsp. cloves
2 T. molasses	1 tsp. cinnamon
1 egg	1 tsp. nutmeg
2 c. all purpose flour	1 c. sour milk
1 tsp. baking soda	

Cream shortening and sugar. Mix in molasses and egg. Sift flour, measure, then add soda, salt and spices and sift twice more. Add to first mixture alternately with milk. Top with the following crumb mixture:

3 T. flour	2 T. brown sugar
2 T. granulated sugar	4 T. nuts (chopped)

Work into this mixture 1 1/2 tablespoons butter. Sprinkle over cake batter and bake in a greased and floured 8x13 inch flat pan in a 350° oven for 45 minutes.

CRUMB CAKE

Lisa Cofoid

2 c. brown sugar	1 egg
2 c. flour	1 c. sour milk
1/2 c. butter	1 tsp. soda
1 c. nuts	1/2 tsp. cloves <u>and</u> vanilla

Add brown sugar, flour and mix, then add butter and mix, then nuts. Reserve 1/2 cup of this mixture for the top.

Add beaten egg, milk (make by 1 tablespoon vinegar and add milk to make 1 cup), add soda which had been combined to the above mixture. Spread in a 13 inch pan and put reserved mixture on top. Bake at 375° for 35 minutes.

DEEP DARK SECRETCarol Edgcomb
Eunice Supan

4 egg yolks	4 egg whites (beaten stiff)
1 c. sugar	3 oranges (sliced)
1/2 c. flour	3 bananas (sliced)
1 tsp. baking powder	1 (8 3/4 oz.) can crushed
1/4 tsp. salt	pineapple <u>and</u> juice
1 lb. dates (quartered)	1/2 pt. whipping cream
1 c. walnuts (chopped)	
2 tsp. vanilla	

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DEEP DARK SECRET (Continued)

Beat egg yolks until foamy. Blend sugar, flour, baking powder and salt in a large bowl; combine egg yolks, dry ingredients, dates, walnuts and vanilla; fold in egg whites. Spread on a slightly greased 15x10 inch jelly roll pan. Bake 30 minutes in a 350° oven. Cool.

Divide in half and break into bite-sized pieces. On a large serving plate mold half the bite-sized pieces into the bottom half of a mould. Add more bite-sized pieces and pour pineapple and juice. Finish molding the mould with remaining bite-sized pieces. Then cover the entire mold with whipping cream. Keep refrigerated. Yields 12 to 15 servings.

ORANGES AND BANANAS SHOULD BE PLACED ON TOP OF THE FIRST HALF OF THE BITE-SIZE PIECES.

FRUIT COCKTAIL CAKE

GaNelle Sergeant

1 lb. can fruit cocktail	2 c. sugar
2 eggs	2 tsp. soda
2 c. flour	1/4 tsp. salt

FROSTING:

1 c. sugar	1/2 c. coconut
1 c. evaporated milk	1 tsp. vanilla
1 stick margarine	1/2 c. nuts (chopped)

Preheat oven to 350°. Mix all ingredients and pour into a lightly greased oblong pan and bake for 30 minutes.

Make frosting about 5 minutes before cake is to be done. Pour frosting over cake as soon as it is out of the oven.

HOLIDAY FRUITCAKE

Phyllis Bangert

1 c. sugar	1 lb. English walnuts
2 c. flour	1 lb. Brazil nuts
1 tsp. baking powder	1 bottle green <u>and</u> red cherries
1 tsp. vanilla	<u>or</u> candied)
4 eggs	1 bottle maraschino cherries
	1 lb. dates

Mix the first 5 ingredients in order, then add fruit and bake. Cut fruit in half or leave whole. Bake at about 350° for approximately 1 hour. Bake with a pan of water in the oven.

Take cake out of the pan and wrap in a damp cloth. Keep in a plastic bag with cake wrapped in a cloth.

The Lords' blessing is our greatest wealth.

HOT WATER SPONGE CAKE

Mrs. H. O. (Vera) Walgenbach

4 eggs (separated) 2 c. sugar
 2 c. cake flour 2 tsp. baking powder
 1 tsp. lemon or vanilla extract 1 c. hot water

Beat egg yolks until light. Add sugar and water, then add flour and baking powder sifted together. Add extract, then the stiffly beaten egg whites. Pour into an ungreased pan and bake in a slow oven, about 325° until when tested with a toothpick in center of cake, it comes out clean.

JAMAICA MYSTERY CAKE

Nancy L. Smith

2 1/4 c. flour (sifted) 1 c. milk
 1 1/2 c. sugar 2/3 c. shortening
 3 tsp. baking powder 2 eggs
 1 tsp. salt 1 1/2 tsp. vanilla

SYRUP:

1/2 c. sugar 1/2 c. water
 1 1/2 T. instant coffee

Combine flour, sugar, baking powder and salt in a mixing bowl. Add milk and shortening. Beat 1 1/2 minutes (with electric mixer, blend at lowest speed, then beat at low speed; or beat 225 strokes with a spoon). Add eggs and vanilla. Beat 1 1/2 minutes again.

Turn into a greased and floured 13x9x2 inch pan. Bake at 350° for 35 minutes. When done baking, prick liberally all over with a fork. Combine syrup ingredients in a saucepan. Bring to a boil; boil 4 minutes. Spoon over warm cake.

Cool and frost with butter cream frosting flavored with rum extract.

LEMON CAKE

Marcia M. Kreiser

1 (17 1/4 oz.) pkg. Pillsbury 1 (13 1/2 oz.) pkg. Pillsbury
 lemon cake mix lemon frosting mix (any brand
 1/2 c. butter or margarine here)
 (melted)(1 stick) 1 (8 oz.) pkg. cream cheese
 1 egg (slightly beaten) (softened)
 2 eggs

Combine cake mix, butter and 1 egg (slightly beaten). Mix with a fork until moist. Pat into a 9x13 inch pan, greased on the bottom only. Set aside.

Blend frosting mix into cream cheese. Reserve 3/4 cup of cheese and frosting mixture! Add 2 eggs to remaining frosting

Continued Next Page.

LEMON CAKE (Continued)


mixture. Beat 3 to 5 minutes. Spread over cake mixture that was set aside. Bake at 325° for 40 minutes. While still warm; spread with reserved frosting mixture. "Real Good!"

DOUBLE ORANGE REFRIGERATOR SHEET CAKE

Ruth Fiehl

1 (3 oz.) pkg. orange Jello	1 (3 3/4 oz.) pkg. vanilla
1 Duncan Hines orange supreme cake mix	instant pudding
1 envelope Dream Whip	1 1/2 c. cold milk
	1 tsp. orange extract (if desired)

Dissolve Jello in 3/4 cup boiling water. Add 1/2 cup cold water. Set aside at room temperature.

Mix and bake cake as directed, in a 13x9x2 inch pan. Cool cake 20 to 25 minutes. Poke deep holes through top of warm cake (still in pan) with a meat fork; space holes about 1 inch apart. With a cup, slowly pour Jello mixture into holes. Refrigerate cake while preparing topping. 

In a chilled, deep bowl, blend and whip Dream Whip, pudding mix, cold milk and orange extract until stiff, 5 to 8 minutes. Immediately frost cake. Cake must be stored in the refrigerator, and served chilled. Frosted cake may be frozen for storage.

VARIATIONS:

STRAWBERRY REFRIGERATOR SHEET CAKE:

Use 1 (3 oz.) package strawberry Jello, 1 package Duncan Hines strawberry cake mix, 1 envelope Dream Whip, 1 (3 3/4 oz.) package vanilla instant pudding, 1 1/2 cups cold milk and 1 teaspoon vanilla.

LEMON-LIME REFRIGERATOR SHEET CAKE:

Use 1 (3 oz.) pkg. lime Jello, 1 package Duncan Hines lemon supreme cake mix, 1 envelope Dream Whip, 1 (3 3/4 oz.) package lemon instant pudding mix and 1 1/2 cups cold milk.

A life of doing right is the wisest life of all.

OATMEAL CAKE

Alice Harris

1 1/4 c. boiling water	1/2 tsp. salt
1 c. quick oatmeal	1/2 c. nuts
1 c. brown sugar	1/2 c. raisins
1 c. white sugar	1/2 stick margarine
1/2 c. margarine	1/2 c. Pet milk
3 eggs	3/4 c. brown sugar
1 1/3 c. flour	1/2 tsp. vanilla
1 tsp. soda	1 c. coconut
1 tsp. cinnamon	1/2 c. nuts (chopped)

Combine water and oatmeal; let stand for 20 minutes. Cream together sugar, margarine and eggs, add to oats. Add the next 6 ingredients. Pour into an ungreased 9x13 inch pan. Bake at 350° for 45 minutes.

Combine remaining ingredients, spread on top of still hot cake. Place under broiler until topping melts and browns. Watch carefully, burns easily.

OATMEAL CAKE

Phyllis Quaka

1 1/3 c. boiling water	1 tsp. vanilla
1 c. quick oatmeal	1 1/3 c. flour
1 stick oleo	1 tsp. soda
2 eggs	1/2 tsp. salt
1 tsp. cinnamon	

TOPPING:

3 T. butter <u>or</u> oleo (melted)	1 c. nuts (chopped)
2/3 c. brown sugar	3 <u>or</u> 4 T. cream
1 c. coconut	

Pour boiling water over oatmeal and cool. Cream oleo, sugars, eggs. Add dry ingredients. Bake at 350° for 25 to 30 minutes.

Remove from oven, cover with mixed topping and return to broiler for 2 to 3 minutes. Watch very carefully as it will burn. Supposed to be golden brown.

Ability to give wise advice satisfies like a good meal!

ORANGE SLICE CAKE

Ruby Siemers

3 1/2 c. flour	1 c. butter
1/2 tsp. salt	2 c. sugar
1 lb. orange slice candy (cut up)	4 eggs
1 (8 oz.) pkg. dates (chopped)	1 tsp. baking soda
1 (3 1/4 oz.) can flaked coconut	1/2 c. buttermilk
2 c. English walnuts	

Sift the first 2 ingredients. Sprinkle only 3 cups over the next 4 ingredients. Cream butter and sugar; add eggs, one at a time. Add rest of flour mix and then combine all ingredients. Bake in a slow 300° oven.

Boil 1/2 cup orange juice and 1 cup sifted sugar and pour over cake while hot. A different cake for Christmas or anytime. Can be eaten immediately or aged. Serve plain or with whipped cream.

PINEAPPLE UPSIDE DOWN CAKE

Cora Shawback

1/3 c. butter	1 can pineapple rings
2/3 c. brown sugar	

BATTER:

1/2 c. Crisco	1 tsp. salt
1 c. sugar	3 tsp. baking powder
2 eggs	3/4 c. milk
2 c. flour	1 tsp. vanilla

Melt butter and brown sugar in a skillet. Place pineapple in skillet over butter and sugar. Pour batter over all. Bake at 375° for 40 to 45 minutes. Remove from skillet while still warm by turning the skillet over.

You have not lived a perfect day, even though you have earned your money, unless you have done something for someone who will never be able to repay you.

PRUNE COFFEE CAKE

Katherine Dauber

2 c. flour	1 tsp. vanilla
1 tsp. baking powder	2 eggs
1 tsp. baking soda	1 (8 oz.) container sour cream
1/2 tsp. salt	1 1/4 c. prunes (cut small)
1 c. butter	Filling and topping (see below)
1 c. sugar	

Grease and flour bottom and sides of a 9 inch tube pan.

In a large mixing bowl cream butter, sugar and vanilla; thoroughly beat in eggs, one at a time. Slowly beat in flour mixture alternately with sour cream, beginning and ending with flour mixture. Fold in prunes. Turn 1/3 of batter into prepared pan; sprinkle with 1/3 of filling and topping; repeat layering twice.

Bake in a 350° oven about 55 minutes. Let stand 10 minutes; turn out on a wire rack, right side up and cool.

FILLING AND TOPPING:

Mix together 1/2 cup firmly packed brown sugar, 1 table-
spoon cinnamon and 1/2 cup finely chopped walnuts.

PRUNE SPICE CAKE

Marie Baker

1 1/2 c. all purpose flour (sifted)	1/4 tsp. salt
3/4 c. granulated sugar	1/2 c. cooking oil
1/4 c. brown sugar	1 (4 3/4 oz.) jar strained prunes (1/2 c.)
1 tsp. baking powder	1 tsp. vanilla
1/2 tsp. baking soda	1/2 c. walnuts (chopped)
1/2 tsp. ground ginger	2 EGGS BEATEN

In mixer bowl, sift together the first 4 ingredients. Add the oil, 1/2 cup cold water, the prunes, egg and vanilla. Blend, then beat 1 minute at medium speed of electric mixer. Turn batter into a greased and floured 9x9x2 inch baking pan. Sprinkle nuts atop batter. Bake in a 350° oven for 30 minutes. Cool in pan.

Combine 1/2 cup sifted confectioners' sugar, 1/8 teaspoon ground cinnamon and 1 tablespoon light cream. Drizzle over cake.

A nagging wife annoys like a constant dripping.

PRUNE CAKE (FAMILY RECIPE)Elsie Kenney
Mrs. Carl Pletsch

CAKE:

1 c. sugar	1 tsp. cinnamon
3/4 c. butter <u>or</u> margarine	1 c. cooked prunes (chopped)
3 T. sour cream	1 tsp. baking powder
2 1/4 c. all purpose flour	1 tsp. soda (level)
1 tsp. allspice	2 eggs
1 tsp. nutmeg	

FILLING AND TOPPING:

1 egg	1/2 c. cooked prunes (chopped)
1/3 c. sour cream	Nutmeats
1 tsp. butter	1 tsp. vanilla
1/2 c. sugar	

For cake: Cream sugar, butter, sour cream. Gradually add flour, sifted with spices, baking powder and soda. After the eggs have been added to creamed mixture. Bake at 350° for about 25 minutes in a 13x9 inch pan or in 2 cake pans.

Topping: Cook together the beaten egg, sour cream and butter, sugar and prunes. Add nuts and vanilla after filling becomes thick. This topping is so good, I usually double the recipe. If cake is baked in layers, spread filling between layers. If baked in a sheet, top each serving with the filling and whipped cream.

PRUNE CAKE

Mrs. O. H. Ryan

3 eggs (well beaten)	1/2 tsp. soda
1 c. sugar	1 tsp. cinnamon
1 c. dairy sour cream	1/2 tsp. cloves
2 1/2 c. all purpose flour	1 c. cooked prunes (chopped)
1 tsp. baking powder	

Mix sugar, dairy sour cream and eggs well; add spices, baking soda and baking powder to sifted flour. Beat thoroughly. Add prunes. Bake in a square or loaf pan for 1 hour at 350°.

Buy the dry prunes, soak overnight in water; cook and cool, seed, then chop prunes and add to cake batter. Family favorite
These are all old family recipes.

Continued Next Page.

PRUNE CAKE (Continued)**FROSTING:**

1 c. sugar	1/3 c. dairy sour cream
1 c. cooked prunes (chopped)	1 tsp. vanilla
1 egg (well beaten)	Nutmeats

Cook in a double boiler until thick; add nuts when cool.

Frost cake.

PUMPKIN CAKE ROLL

Lois Wardell Myler

3 eggs	2 tsp. cinnamon
1 c. sugar	1 tsp. ginger
2/3 c. pumpkin	1/2 tsp. nutmeg
1 tsp. lemon juice	1/2 tsp. salt
3/4 c. flour	Walnuts <u>and</u> powdered sugar
1 tsp. baking powder	

FILLING:

1 c. powdered sugar	4 T. margarine
2 (3 oz.) pkgs. cream cheese	1/2 tsp. vanilla

Bake at 375° for 15 minutes. Beat 3 eggs at high speed for 3 minutes. Beat in 1 cup sugar, add 2/3 cup pumpkin, lemon juice, flour, baking powder and spices and salt. Mix together well. Spread into a jelly roll pan. Sprinkle walnuts on cake before baking. Turn out onto a towel sprinkled with powdered sugar and roll up in towel. Let set until cool.

Filling: Mix all ingredients and spread over cake and roll it up again without the towel. Refrigerate until time to serve.

RHUBARB CAKE

Alice Harris

1 egg (beaten)	1 c. flour
2 T. butter (melted)	3 c. rhubarb (cut up)
1/2 c. milk	3/4 c. flour
1/2 c. sugar	1/2 c. sugar
1/2 tsp. salt	3 T. butter
2 tsp. baking powder	

Mix together the first 4 ingredients. Sift 1 cup flour, salt and baking powder; add to first mixture. Pour into a greased 8x9 inch cake pan. Spread rhubarb on top.

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RHUBARB CAKE (Continued)

Mix together 3/4 cup flour, sugar and butter. Spread evenly over top of rhubarb. Bake at 350° for 25 to 30 minutes. Preheat oven.

RHUBARB UPSIDE DOWN CAKE

Cora Shawback

3 c. rhubarb (diced)	2 eggs
10 large marshmallows (cut in half)	1 3/4 c. flour (sifted)
3/4 c. sugar	1/4 tsp. salt
1 c. butter <u>or</u> oleo	3 tsp. baking powder
1 c. sugar	1/2 c. milk

Place rhubarb in a 10 inch skillet. Arrange marshmallows on top. Sprinkle on 3/4 cup sugar. Cream butter and sugar (1 c.) until light and fluffy. Add eggs, one at a time, beating thoroughly. Add sifted dry ingredients alternately with milk. Spread over fruit. Bake at 350° for 50 minutes. Cool for 5 minutes. Turn out on serving plate.

SALAD DRESSING CAKE (CHOCOLATE)

Ruby Siemers

I:

3 c. flour	7 1/2 T. cocoa
3 tsp. soda	

II:

1 1/2 c. sugar	1 1/2 c. water
1 1/2 c. salad dressing	1 1/2 tsp. vanilla

Mix together and sift part I. Add sugar, then salad dressing, water and vanilla. Mix and beat well. Pour into a greased and floured pan or pans. Bake at 350° (loaf pan 30 to 35 minutes).

A very moist cake, baked a lot during World War II.

SODA POP CAKE

Ruby Siemers

Bake 1 box yellow cake mix in a 13x9x2 inch pan according to directions. Poke holes all over with a fork, after cooled. Mix together 1 large package any flavor Jello, 1 1/2 cups boiling water. Stir and add 12 ounces orange pop or any color to correspond with Jello. Mix all together and spread over cake; cool.

TOPPING: One package French vanilla pudding (instant) according to package; 1 small envelope whipped Dream Whip. Fold together and spread on cake.

SPONGE CAKE

Mrs. C. Theisinger

1 1/4 c. cake flour (sifted)	1 tsp. cream of tartar
1 c. sugar	1/2 c. sugar (additional)
1/2 tsp. salt	1/4 c. cold water
1/2 tsp. double acting baking powder	1 tsp. vanilla
3/4 c. egg whites (6 medium)	1 tsp. lemon <u>or</u> almond extract
1/2 c. egg yolks (6 medium)	

Sift flour, 1 cup sugar, salt and baking powder together in a small bowl. Combine egg whites and cream of tartar in a large bowl. Beat with electric mixer at high speed until very soft mounds begin to form. Beat remaining sugar into the egg whites, one tablespoon at a time; beat until very stiff, do not underbeat. Combine egg yolks, water and flavoring. Blend into sifted dry ingredients. Beat at medium speed 1 minute. Fold egg yolk mixture (1/4 at a time) into stiffly beaten egg whites with a wire whip. Fold gently until egg white is completely blended, do not stir. Pour in a 10 inch tube pan; cut gently through to remove large bubbles. Bake at 350° for 40 to 50 minutes. Invert immediately, cool in pan at least 1 hour.

STRAWBERRY NUT CAKE

Bernice Nagel

1 box white Duncan Hines cake mix	1/2 c. milk
1 (3 oz.) pkg. strawberry Jello	4 eggs
1 c. Wesson oil	1 c. coconut
1 c. fresh strawberries	1 c. nuts (chopped)

Mix all together. Bake in a 13x7 inch pan at 350° for 25 to 30 minutes.

TEXAS CAKE

Pat Pohar

2 c. white sugar	1 c. water
2 c. flour	1/2 c. buttermilk
1 stick oleo	2 eggs
1/2 c. shortening (Crisco)	1 tsp. soda
4 T. cocoa	1 tsp. vanilla

ICING:

1 stick oleo (melted)	1 box powdered sugar
6 T. milk	1 tsp. vanilla
4 T. cocoa	1 c. nuts (pecans)(chopped)

Continued Next Page.

TEXAS CAKE (Continued)

Sift flour and sugar into a large bowl. Melt oleo, shortening, cocoa and water in a pan and bring to a boil. Pour over flour and sugar. Add buttermilk, eggs, soda and vanilla to above and blend. Bake 20 minutes at 375° to 400° in a jelly roll pan.

Icing: Mix melted oleo, milk and cocoa and bring to a boil. Remove from heat and add the box of powdered sugar, vanilla and nuts. Add this to the cake as soon as it comes from the oven.

NOTE: For buttermilk you can use regular milk with a tablespoon of vinegar added. Pan should be greased and floured.

TEXAS CAKE

Marian Guenther Schmoeger

2 c. flour	2 eggs
2 c. sugar	6 T. cocoa
1 tsp. baking soda	1 c. water
1/2 tsp. salt	2 sticks margarine
1/2 c. sour cream	

ICING: (while cake is hot)

1 lb. powdered sugar	1 stick margarine
1 tsp. vanilla	6 T. milk
1 c. nuts (chopped)	4 T. cocoa

Put the first 6 ingredients in a bowl and mix together thoroughly. Put cocoa, water and margarine in a saucepan and bring to a boil. Add at once to flour mixture and mix until smooth. Bake in a greased and floured jelly roll pan (11x15 inches) for 20 minutes at 350°.

Bring to a boil the margarine, milk and cocoa. Beat together with powdered sugar, vanilla and nuts. Spread on hot cake. Serves 15 to 20.

If you can't have the best of everything, make the best of everything you have.

MOTHER'S WHITE CAKE

Elsie Kenney

1 c. butter (scant) 2 c. sugar
 Cream to a very light cream. Stir in 1 cup sweet milk slowly.

Mix:

3 c. flour 2 tsp. baking powder
 Lastly fold in the whites of 5 eggs, well beaten, 1 teaspoon
 vanilla flavoring. Bake in a moderate oven until light brown
 on top. Make 2 layers.

Those who have eaten this say it is superior to angel food
 and I think so too.

ICING FOR CAKE:

1 c. sugar Pinch of cream of tartar
 1/2 c. boiling water 1/2 c. candied cherries (chopped)
 2 egg whites 1/2 c. candied pineapple (chopped)
 1 tsp. vanilla

Stir sugar and water in a saucepan until boiling, add cream
 of tartar and boil until it forms a soft ball in cold water.
 Pour on stiffly beaten whites of eggs; add vanilla, cherries
 and pineapple; beat until thick, then spread between layers and
 on top of cake. This is a very fine filling. Try it!

WATERGATE CAKE

Bev Haverland

CAKE:

1 c. cooking oil 1/4 c. nuts (chopped)
 1 c. club soda 3 eggs

FROSTING:

1 c. cold milk 1 large Cool Whip
 1 box instant pistachio pudding

Add above ingredients and beat together with 1 large box
 white cake mix and 1 box instant pistachio pudding. Bake 40 to
 45 minutes in a 325° oven in a 9x13 inch pan. When cool, spread
 with topping. Refrigerate.

Topping: Beat ingredients well until stiff. Fold into
 1 large container of Cool Whip. Frost.

A good laugh is sunshine in a house.

FROSTINGS

BROILED ICING

Carol Straughn

3/4 stick oleo (melted)	1/2 tsp. vanilla
1/2 c. brown sugar	1 c. coconut
1/4 c. canned milk	1/2 c. nuts (if desired)

Combine and spread over warm cake. Brown under broiler about 3 minutes. Watch closely.

CAKE FROSTING

Mrs. H. O. (Vera) Walgenbach

1 c. sugar (white <u>or</u> brown)	1/4 tsp. cream of tartar
4 T. water	1 egg white
1 tsp. corn starch	

Boil all except egg white to a soft ball stage when tested in cold water. Beat slowly into the stiffly beaten egg white. Flavor to taste.

To make a chocolate frosting, add 3 teaspoons cocoa to boiling mixture.

FRENCH CREAM FROSTING

Ruth Ellyn Sons

1/2 c. butter	1 1/4 c. granulated sugar
1/2 c. Crisco	3/4 c. warm milk
1 tsp. vanilla	

Beat butter, shortening and sugar until very creamy. Gradually add warm milk and beat for about 10 minutes. Add vanilla and use. Also store in the refrigerator and re-beat before using. This is not real sweet; makes enough for layer cake.

Imagination was given to man to compensate him for what he is not, and a sense of humor was provided for what he is.

PIES

BASIC PIE CRUST

Martha Graves

6 c. flour (sifted) 1 tsp. baking powder (scant)
2 tsp. salt 1 lb. lard

Sift flour and salt into a large bowl. Add shortening. Blend carefully with 2 knives. This basic mix can be frozen and stored in the freezer. Pack in 1 pint containers. One pint make a 2 crust pie (9 inches).

When ready to use, add about 6 tablespoons water or enough to hold pastry together. Mix will keep 3 months in the freezer.

PIE CRUST

Mrs. H. O. (Vera) Walgenbach

5 1/2 c. flour (unsifted) 2 egg yolks
1 T. salt 1 T. Realemon plus cold water
1 tsp. baking powder (enough to make 1 c.)
1 tsp. sugar
1 lb. lard or 1 lb. 3 oz.
vegetable shortening

Beat egg yolks well, add water and lemon juice. Blend flour, salt, baking powder and sugar with shortening, using a pastry blender. Add egg and water mixture to flour mixture and mix. This makes 8 crusts.

To freeze pastry, cut in 8 parts. Wrap and freeze.

BUTTERSCOTCH PIE

Martha Graves

1 c. brown sugar 3 T. butter
2 c. milk 4 T. flour
2 whole eggs

Cook brown sugar and butter to a heavy syrup. While syrup is cooling, mix flour, eggs and milk together; beat until smooth. Stir into syrup and cook until thick. Cool and pour into a baked pie crust or a graham cracker crust. Use any desired topping.

We can make our plans, but the final outcome is in Gods' hands.

CHEESE CHERRY PIE

Ruth Rick

1 (9 inch) pie shell (baked)	2 eggs (separated)
1 can Eagle Brand milk	1 1/2 c. red sour cherries (drained)
1/4 c. lemon juice	3/4 T. sugar
1 (3 oz.) pkg. cream cheese	2 egg whites <u>and</u> cream of tartar

Blend the milk and lemon juice. Beat the Eagle Brand until smooth. Add 1 egg yolk at a time to the cream cheese, beating well. Add cherries and mix. Fold the cheese and cherry mixture into milk mixture and pour into pie shell. Now add cream of tartar to whites. Beat until almost stiff and dry. Put on pie filling. Brown about 15 minutes at 350°.

CONCORD GRAPE PIE

Harriet Alleman

3 c. grapes	1/2 tsp. lemon rind (grated)
1 c. sugar	2 T. butter
3 T. flour (heaping)	Plain pastry
1/8 tsp. salt	

Slip skins from grapes. Bring pulp to boiling, press through a sieve to remove seeds; add skins and sugar mixed with flour, salt and butter and lemon rind. Fill a 9 inch pastry lined piepan; cover with top crust. Bake in a 425° oven for 10 minutes, then in a moderate 350° oven for 30 minutes.

IMPOSSIBLE PIE

Bernice Nagel

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

Beat eggs slightly; add other ingredients. Mix together, hand stir 3 minutes. Pour in a 9 inch pyrex piepan. Bake 45 minutes in a 350° oven.

Commit your work to the Lord, then it will succeed.

IMPOSSIBLE PIE

Phyllis Quaka

3/4 c. sugar	1/2 tsp. salt
3/4 stick oleo	1 c. Angel Flake coconut
4 eggs	2 c. milk
1 tsp. vanilla	Sprinkle of nutmeg

NOTE: I am not a lover of coconut so sometimes (make this using nuts in place of coconut.

Cream the first 4 ingredients, add salt, coconut and flour and beat well. Then add 2 cups milk and beat again. Put in a 10 inch piepan (if using a 9 inch pan use 1 2/3 cups milk.) Butter and flour piepan and sprinkle top with nutmeg. Bake at 350° for 40 to 50 minutes. Knife will come out clean. When this cools, can be cut and lifted out like regular pie.

ICE CREAM PIE

Frances (Nan) Trillet

17 large chocolate wafers	1/3 c. milk
1/4 c. butter (melted)	1/2 pt. whipping cream
16 marshmallows	1 tsp. vanilla

Roll 17 large chocolate wafers. Take out 1 tablespoon for top of pie. Mix remainder with 1/4 cup melted butter. Pat into piepan.

Melt 16 marshmallows in 1/3 cup milk. Then cool. Mix well into 1/2 pint whipped whipping cream. Add 1 teaspoon vanilla. Pour into chocolate lined piepan. Sprinkle the remaining chocolate wafers over top of pie. Refrigerate until ready to serve.

FRESH PEAR PIE

Marian Guenther Schmoeger

Pastry (for double crust)	3 T. flour
3 c. fresh pears (peeled <u>and</u> sliced)	Dash of salt
1 c. brown sugar	Rind (grated) <u>and</u> juice 1 lemon
	1 T. butter

Line pie tin with pastry and fill with fruit which has been mixed with flour, sugar, salt and lemon. Dot top with butter and cover with top crust. Bake at 400° for 45 minutes.

NOTE: Extra delicious if the top is sprinkled with grated Cheddar cheese as soon as it is brought from the oven.

DUTCH PINEAPPLE PIE

Nancy L. Smith

3 eggs
 3/4 c. sugar
 3 T. flour
 1 T. lemon juice

1 (20 oz.) can crushed pineapple
with juice
 2 T. butter (soft)
 1 (9 inch) pie shell (unbaked)

CRUMB TOPPING:

1/3 c. sugar
 1/3 c. flour
 1 tsp. cinnamon

1/4 tsp. nutmeg
 1/4 c. butter

Beat eggs very well until thickened; add sugar and flour, beat until thoroughly blended. Add lemon juice, pineapple, butter and mix well. Pour into pie shell.

Blend topping ingredients until crumbly. Sprinkle over pie. Bake at 450° for 10 minutes. Reduce temperature to 350° and bake 30 minutes longer.

PISTACHIO PIE

Bev Haverland

1 box pistachio pudding
 (instant)

1 can unsweetened crushed
 pineapple

1 (4 oz.) Cool Whip (small
 container)

NOTE: Do not make up pudding, use as is in box.

Stir pudding and pineapple together thoroughly. Let set for 10 minutes. Then stir in Cool Whip. Put in a graham cracker pie shell and sprinkle a few crumbs on top. Refrigerate.

COOL WHIP PUMPKIN PIE

Clara Wilson

2 (3 3/4 oz.) pkgs. Jello
 vanilla instant pudding

1 1/2 c. milk

1 (16 oz.) can pumpkin

2 c. Cool Whip (thawed)

1 1/2 tsp. pumpkin pie mix or
 your own spices

1/4 tsp. salt

1 (9 inch) pie shell (baked and
 cooled)

Add pudding to milk. Mix slowly until blended. Blend in pumpkin, salt and spice. Add 1 cup Cool Whip topping. Pour in shell, chill at least 4 hours. Garnish with the other cup of Cool Whip.

Peace is not needing to know what will happen next.

PARADISE PUMPKIN PIE

Laura Yusko

8 oz. cream cheese	1 1/4 c. pumpkin
1/4 c. sugar	1/2 c. sugar
1/2 tsp. vanilla	1 tsp. cinnamon
1 egg	1/4 tsp. ginger
9 inch pie shell (unbaked)	1/4 tsp. nutmeg
1 c. evaporated milk	Dash of salt
2 eggs (slightly beaten)	

Combine softened cream cheese, 1/4 cup sugar, vanilla; mix until well blended. Add 1 egg and mix well. Spread onto bottom of pastry shell. Refrigerate while preparing the rest.

Combine remaining ingredients, mix well. Carefully pour over cream cheese mixture. Bake for 65 minutes, in a preheated 350° oven.

PUMPKIN PIE

Mrs. Carl Pletsch

1 large can pumpkin	Allspice, cloves <u>and</u> nutmeg
2 c. sugar	(just a small amount of each
1/4 c. sugar (scant)(mixed <u>with</u>)	on tip of a teaspoon)
1 T. flour	4 eggs (well beaten)
1 tsp. salt	2 c. cream <u>or</u> half-and-half
2 tsp. cinnamon	

Mix pumpkin, sugar, flour mixed with sugar and spices thoroughly. Beat eggs well (in electric mixer); add to pumpkin mixture. Gradually stir in cream. Pour into 2 large (unbaked) pie shells. Bake at 410° for 10 minutes; lower heat to 350° and bake about 40 minutes longer, until done.

RHUBARB CUSTARD PIE

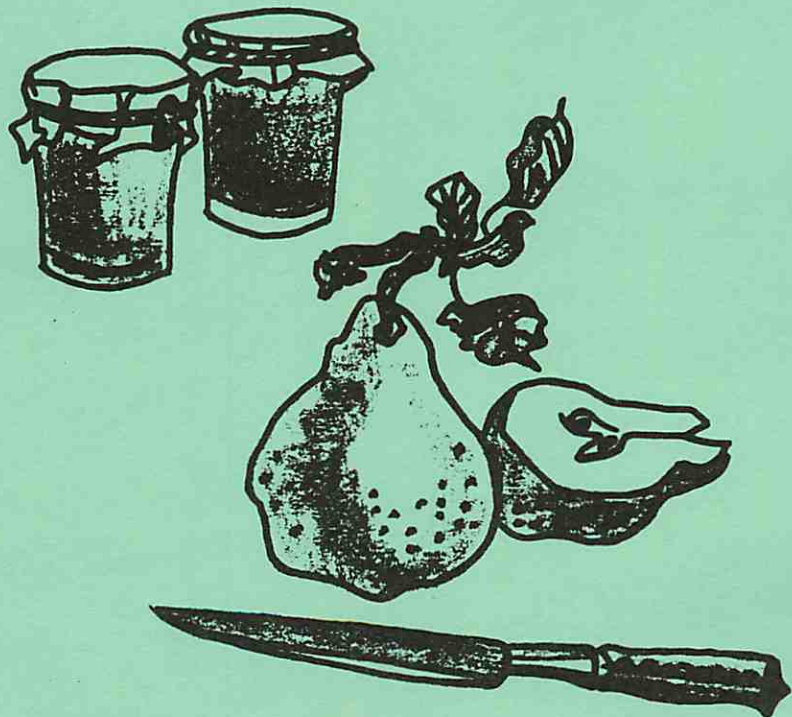
Carol Straughn

2 c. rhubarb (cut fine)	2 T. flour
1 c. sugar	Oleo
2 eggs	1 (9 inch) pie shell (unbaked)
1 c. milk	

Beat together sugar, eggs, milk and flour. Pour over rhubarb pieces in pie shell. Dot with oleo. Bake at 375° for 25 minutes, then 325° for 15 minutes.

It is not well to pray cream, and live skim milk.

CANNING, FREEZING,
PRESERVING



CANNING PRESERVING - FREEZING

GRAPE JELLY

Cecelia Spoonmore

3 1/2 c. sugar 1 box pectin
1 c. water 5 or 6 jars
2 c. grape juice

Measure sugar and set aside. Measure juice and water into a large pan. Add pectin and mix well. Place over high heat. Stir until it comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with a metal spoon and pour quickly into jelly jars. Seal with lids or wax.

CARBERRY JELLO

Bertha Ford

1 qt. cranberries 2 c. water

Cook 15 minutes; strain and add 2 cups of sugar. Cook 8 minutes. Skim and pour in mold or glasses.

CANDIED ORANGE AND RHUBARB JAM

Bernice Nagel

4 c. fresh rhubarb (diced) 3 c. sugar
6 oz. candy orange slices

Dice orange slices fine. Bring rhubarb and orange slices to a slow boil to soften. Add sugar. Cook slowly about 15 minutes. Jam will thicken as it cools. Seal in hot sterilized jars or it may be frozen. Makes 3 pints.

GROUND CHERRY PRESERVES

Ruby Siemers

1 c. ground cherries (heaping) 1 c. sugar (scant)

Boil slowly until desired taste and thickness. From my Grandmother's recipe file. I haven't seen these cherries in years. They grew on the ground and were covered with a paper thin shell. We used to help pick and hull these for her.

Love is a helluva lot of work.

PEPPER RELISH SANDWICH SPREAD

Mrs. Kenneth (Karen) Sons

1 bunch celery
 8 carrots
 8 green tomatoes
 8 green peppers
 8 red peppers
 8 onions (average)

Blend separately in blender with a little water; drain well. Add 4 tablespoons salt, let stand 10 minutes. Combine 2 cups mustard, 4 c. sugar, 3 cups vinegar. Boil all together 20 minutes. Thicken with 2 heaping tablespoons of flour and boil again 5 minutes more. Allow to cool. Then add 1 quart mayonnaise; mix well. Put in jars with lids or coffee, mustard, olive jars. Doesn't have to be sealed. Put on shelf in the basement and keep cool.

GOOSEBERRY MEAT RELISH

Rhoda Nicholson

4 c. gooseberries
 1/2 c. cider vinegar
 1/4 tsp. ground allspice
 1/4 tsp. cloves
 2 c. brown sugar (firmly packed)
 1/4 tsp. salt
 1/4 tsp. cinnamon

Combine the first 4 ingredients in a 3 quart saucepan; mix well. Cook over medium heat for 30 to 40 minutes, or until thickened, stirring frequently. Add spices about 10 minutes before cooking time is up. Pack in hot sterilized jars. Seal at once. Makes 4 (1/2 pint) jars. Excellent with pork.

RELISH

Nancy L. Smith

4 sweet red peppers
 8 firm tomatoes (slightly underripe)
 12 medium cucumbers
 2 large onions
 1/4 c. salt
 Vinegar
 1 c. water
~~1 c. water~~
 1 1/2 c. sugar
 1 tsp. cinnamon
 1 tsp. turmeric
 1/4 tsp. cloves
 1/4 tsp. allspice
 2 T. mustard seed

Remove seeds from peppers. Slice vegetables; sprinkle with salt and let stand 24 hours, stirring occasionally. Drain and grind vegetables. Pour 2 cups vinegar and water over them; bring slowly to a boil and drain again. Mix sugar, cinnamon, turmeric, cloves and allspice with a little cold vinegar to form a smooth

Continued Next Page.

RELISH (Continued)

paste. Bring to a boil 2 cups vinegar; add mustard seed, sugar mixture and vegetables. Cook 20 minutes over medium heat, stirring often. Pour into jars and seal.

CORN RELISH

Henrietta Nicholson

2 doz. ears corn	2 c. sugar
2 heads cabbage	2 T. salt
12 green <u>and</u> red peppers	2 qts. vinegar
4 T. ground mustard	4 <u>or</u> 5 onions

Cut corn from cob. Shred cabbage. Clean and cut up peppers and onions. Combine all ingredients. Boil 20 minutes. Seal in clean hot jars.

TOMATO RELISH

Mary Fran Walter

30 tomatoes (scalded as to can)	1/2 tsp. red pepper
10 onions	5 T. salt
12 tart apples (unpeeled)	1 tsp. cinnamon
3 green peppers	1 qt. vinegar
3 red peppers	1/2 tsp. cloves
3 c. sugar	

Put apples, onions and peppers through food chopper. Mix all ingredients together. Cook until thick. Fill sterilized jars and seal.

SWEET-SOUR PEPPERS

Mrs. Kenneth (Karen) Sons

Cut in strips and soak in salt water overnight; 1/4 cup salt is enough to use. In the morning rinse off brine and pack in quart or pint jars. Boil:

1 c. vinegar	1 c. water
1 c. sugar	

Pour over peppers and seal. It's nice to use red, yellow and green peppers mixed.

Wish not so much to live long, as to live, well.

Benjamin Franklin

PICKLED GREEN BEANS

GaNelle Sergeant

3 lbs. green beans (plus)	3 T. salt
2 c. vinegar	1 T. mixed pickling spice (scant)
1 1/4 c. water	

Remove tips from beans and wash. Put in a medium saucepan and cover with water. Bring to a boil and simmer, uncovered, for 5 minutes. Drain, plunge in cold water and drain again. Pack upright in hot sterilized pint jars.

In the meantime, combine the above ingredients in a saucepan and bring mixture to boiling. Pour immediately over beans, fill jars to within 1/4 inch of the top and seal. Makes about 4 pints. When cool, test for seal. If any jar did not seal, keep in the icebox for several weeks and use.

PICKLED BEETS

Rhoda Nicholson

1 qt. boiled beets (sliced)	3 c. beet water
1 c. sugar	2 c. vinegar
1/2 tsp. cloves	1/4 tsp. nutmeg

Beets must be well scrubbed before boiling so that the water in which they are cooked may be clear and bright in color.

Boil liquid, sugar and spices together for 1 minute. Add beets and when thoroughly hot, pack in scalded jars and seal.

PICKLED CARROTS

GaNelle Sergeant

10 medium carrots	2 T. mustard seed
1 c. vinegar	1 stick cinnamon
1 c. water	3 whole cloves
1 c. sugar	

Wash carrots, pare and scrape. Cut in sticks 1/4 inch thick or leave tiny carrots whole. Cook in boiling salted water until just tender; do not over cook. Drain. Combine remaining ingredients and simmer slowly about 20 minutes. Pack hot carrots into hot sterilized jars, pour over vinegar mixture. Seal. Makes about 2 pints; may double recipe.

Test for seal; if not sealed, keep in icebox and use. Keeps several weeks.

Lord grant me patience, but give it to me now.

SWEET-SOUR PEPPERS

Nancy L. Smith

Sweet peppers (red, green or yellow)SYRUP:

2 c. water	2 c. sugar
2 c. white vinegar	1 stick cinnamon

Clean peppers, remove seeds and cut into pieces or strips of desired size. Drop into boiling water and scald 2 minutes. Drain and chill in ice water until crisp. Drain and pack into clean jars. Pour boiling syrup into jars to cover peppers. Seal tightly.

Combine syrup ingredients and bring to a boil. Boil 5 minutes. Enough for 4 pints.

PICKLED FISH

Carleen Skerston

4 c. white vinegar	1 c. sweet white wine
2 1/4 c. sugar	Onions (sliced)
1/4 c. pickling spices	

Cut fish in small pieces and soak in a salt brine (strong enough to float an egg) for 48 hours. Drain well and rinse in clear water. Drain and put in white vinegar. Cover and let stand for 24 hours. Drain and discard vinegar. Make a brine. Boil vinegar hard. Take off heat, add sugar and spices. Cool completely. Add the wine. Pack fish alternately with onions and pour brine over. (Drain spices, if desired.) Refrigerate for 2 to 3 days before using.

ZUCCHINI SQUASH PICKLES

Phyllis Bangert

2 lbs. zucchini squash	2 c. white sugar
2 small onion	1 tsp. celery seed
1/4 c. salt	1 tsp. turmeric
2 c. white sugar	2 tsp. mustard seed

Slice squash thin. Do not peel. Quarter onions and slice. Cover with the 1/4 cup salt and let stand for 2 hours. Drain well. Bring the rest of the ingredients to a boil, pour over the squash and onions. Let stand 2 hours. Bring all to a boil and boil 5 minutes. Seal in jars.

14 DAY PICKLES

Carol Edgcomb

2 gal. small cucumbers

SALT BRINE:

1 pt. salt (in)

2 gal. water

BOILED BRINE:

2 qts. vinegar

1/2 pt. water

Handful pickling spice

1 tsp. green food color (optional)

3 qts. sugar

Pour brine over cucumbers and let stand 1 week. Cover crock with a plate. Eighth day: Drain and cover with boiling water and let stand 24 hours. Ninth day: Drain and cover with water to which 2 tablespoons of alum has been dissolved and let stand 24 hours. Tenth day: Repeat alum and water. Rinse well. Tenth or Eleventh day: Drain and cover with boiling brine. Reheat brine for 3 mornings. Fourteenth day: Reheat brine, pack pickles in jars and seal.

SWEET CHUNK PICKLES

Bertha Ford

1 gal. cucumbers (1 1/2 inches across)

Pour boiling water over them 4 mornings. Drain and cut into chunks about 3/4 inch long.

SYRUP:

1 qt. weakened vinegar (5%
vinegar you buy)

6 c. sugar

3 T. salt

2 T. pickling spice

3 sticks cinnamon

The last morning of putting water on pickles, add 1 teaspoon alum. The fifth morning: Bring syrup to a boil and pour over pickles. Heat the syrup each morning for 4 days and pour over pickles. The fifth morning of this, heat pickles in the syrup and can. Put spices in a cloth bag, but heat with syrup each morning.

It often shows a fine command of the language to say nothing.

GREEN SWEET PICKLES

Richey Nicholson Lambert

2 c. horticultural hydrated lime 2 gal. water

7 lbs. cukes or about 1 gal.

Combine and soak in a crock for 24 hours. Drain and rinse until clear. Soak in clear water for 3 hours. Make a brine of:

2 qts. vinegar 9 c. sugar
 1 T. salt 1 T. celery seed
 1 T. pickling spice 1 T. whole cloves

Let this soak overnight, then bring to a boil and add 1 tablespoon green food coloring. Pack while hot in hot sterilized jars and seal.

END OF THE GARDEN PICKLE

Ruth Riehl

1 c. sweet peppers 1 c. onions
 1 c. ripe tomatoes 1 c. cucumbers

Chop. Soak these in salt water while cooking the following vegetables until tender, not mushy:

1 c. green beans 1 c. yellow beans
 1 c. lima beans 1 c. kidney beans
 1 c. celery 1 c. carrots

Combine:

2 T. mustard seed 1 T. celery seed
 2 c. sugar 2 c. vinegar

Bring to a boil and add vegetables which you drain. Pack in hot sterilized jars and seal. Double to make 9 pints of relish.

SWEET PICKLES

Cora Baer

1 doz. medium cucumbers 1 tsp. celery seed
 1/2 doz. medium onions 1 tsp. mustard seed
 1 1/2 c. vinegar 2 tsp. cassia buds
 2 c. sugar

Slice but do not peel cucumbers. Slice onions and soak in a weak salt water 1 hour. Drain and add vinegar, sugar and spices tied in a cheesecloth bag. Cook slowly until tender (don't cook too long). Bottle in sterilized jars.

Variety may be the spice of life, but monotony provides the groceries.

BREAD AND BUTTER PICKLES

GaNelle Sergeant

4 qts. medium cucumbers (sliced) 3 c. cider vinegar
 6 medium white onions (sliced) 1 1/2 tsp. turmeric
 2 green peppers (chopped) 1 1/2 tsp. celery seed
 3 cloves garlic 2 T. mustard seed
 1/3 c. coarse medium salt

Do not pare cucumbers; slice thin. Add onions, peppers and whole garlic cloves. Add salt; cover with cracked or whole ice cubes; mix thoroughly. Let stand 3 hours and drain well. Combine remaining ingredients; pour over cucumber mixture. Heat just to a boil. Seal in hot sterilized jars. Makes 8 pints.

SWEET CHUNK PICKLES

Katherine Dauber

1/2 c. salt 1 stick cinnamon
 1/4 c. vinegar 1 1/2 tsp. whole cloves
 2 qts. water 1 1/2 tsp. mixed pickling spices
 2 doz. (4 to 5 inch) cucumbers 3 c. vinegar
 (about) 6 c. sugar
 1 T. powdered alum

Wash and dry cucumbers and put in a stone jar or stainless steel container. Add salt and 1/4 cup vinegar to 2 quarts water; bring to boiling; cool. Pour over cucumbers. Weight down and let stand 2 weeks in a cool place. (If scum forms, remove it.) Drain, discarding brine, and cut cucumbers into chunks. Add alum to cucumbers and cover with cold water; let stand 24 hours. Rinse well and drain. Tie spices in a bag; add to remaining ingredients. Bring to boiling; pour over cucumbers. Let stand 24 hours. Drain, reserving syrup. Heat syrup to boiling and pour over pickles. Let stand 24 hours. Repeat the last step 3 times. Remove spice bag. Bring syrup to boiling. Pour, boiling hot, over pickles that have been packed into hot jars. Process 10 minutes in a hot water bath.

If you want to be original, be yourself. God never made two people exactly alike.

HOW TO PRESERVE A WIFE

Phyllis Bangert

Select one who loves a home and looks after its comfort. After bestowing all your worldly goods upon her, give her a share of your daily earnings. Remember she is as anxious to get rich as you are to cultivate the art of listening without impatience and also smiling at a twice-told joke. Tell her often that she makes splended bread and pies. Assure her that she is ever young and fair to you and you will be happy forever after.

HOW TO PRESERVE A HUSBAND

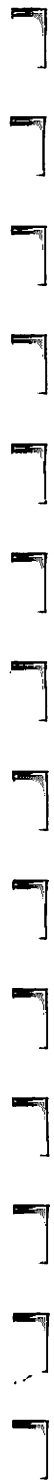
Phyllis Bangert

Be careful in your selection. Do not choose too young, and take only such varieties as have been reared in a good moral atmosphere. When once selected, let that part remain forever settled and give your entire thought to preparation for domestic use.

Some insist on keeping them in hot water, while others are constantly getting them in a pickle. Even poor varities may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles and flavored with kisses. Then wrap in a mantle of charity. Keep warm with a steady fire of domestic devotion and serve with fruits of constant devotions and milk of human kindness. When thus prepared, they will keep for years.

* * * * *

ADDITIONAL RECIPES



COOKIES & CANDIES



BAR COOKIES

FRUIT SALAD BARS

Roxanna Alleman

1/4 c. shortening	2 c. all purpose flour (sifted)
3/4 c. granulated sugar	1 1/2 tsp. baking powder
2 eggs	1 tsp. salt
1 tsp. vanilla	1/4 tsp. nutmeg
1 (8 1/4 oz.) can crushed pineapple (drained)	1 c. walnuts (coarsely chopped)
1/2 c. bananas (mashed)	1 c. pitted dates (sliced)
	Lemon glaze

Cream shortening, sugar, eggs and vanilla together. Turn pineapple into a strainer and drain well, pressing out all juice with back of a spoon. Add drained pineapple and bananas to creamed mixture. Resift flour, baking powder, salt and nutmeg. Stir into creamed mixture. Mix walnuts and dates and add to mixture. Spread in a greased 10x15x1 inch pan. Bake at 350° for 25 to 30 minutes. Cool to lukewarm, spread with lemon glaze. Cool thoroughly before cutting in bars or squares.

LEMON GLAZE:

Combine 1 1/2 tablespoons melted butter, 1 1/2 tablespoons lemon juice, 1 tablespoon water, dash of salt and 2 cups XXX sugar and blend until smooth.

HOLIDAY CHERRY SQUARES

Cora Baer

1 1/2 c. corn flake crumbs	1 1/3 c. flaked coconut
1/2 c. butter (softened)	3/4 c. maraschino cherries (chopped)
3 T. sugar	1 can Eagle Brand milk
2 c. miniature marshmallows	1 c. nuts (chopped)

Combine corn flakes, butter and sugar. Press firmly in a 13x9x2 inch pan. Sprinkle marshmallows, coconut and cherries evenly over crust. Pour milk over the top. Sprinkle nuts over milk and press into mixture. Bake at 350° for 25 minutes.

Refrigerate before cutting.

Happy are those who dream dreams and are ready to pay the price to make them come true.

BUTTERSCOTCH SQUARES

Phyllis Bangert

2 3/4 c. flour (sifted)	3 eggs
2 1/2 tsp. baking powder	1 c. nutmeats
2/3 c. shortening	1 (12 oz.) pkg. semi-sweet chocolate chips
2 1/4 c. brown sugar	
1/2 tsp. salt	

Sift together flour, salt, baking powder and set aside. Melt shortening, stir in brown sugar and cool. Beat in eggs, one at a time. Add flour mixture, nuts and chips. Pour into a 10 1/2 x 15 1/2 inch pan. Bake at 350° for 20 to 25 minutes.

Cut into squares.

ENGLISH TOFFEE

Kay Barton

1 c. butter <u>or</u> margarine	1 egg yolk (save white)
1 c. granulated sugar	2 c. flour
1 tsp. vanilla	1 c. nuts (chopped)

Cream butter and sugar, add other ingredients and mix well. Add 1/2 cup nuts, then spread in a 9x13 inch pan. Cover with beaten white of one egg. Sprinkle with 1/2 cup nuts.

Bake in a slow oven, 325° for 35 to 40 minutes. Cut into diamonds or squares while still warm.

BROWNIES

Florence Bowers

1 c. sugar	1/2 c. <u>plus</u> 3 T. flour
1/2 c. shortening	1/4 tsp. baking powder
1 1/2 squares chocolate (melted)	1/2 tsp. vanilla
1/4 c. milk	1/2 c. nutmeats
2 egg yolks	2 egg whites
1/2 tsp. salt	

Cream sugar and shortening; add egg yolks. Add dry ingredients alternating with milk. Add melted chocolate and nuts. Lastly add egg whites, beaten stiff. Cut into bars after baking at 375° for 35 to 40 minutes. Dust with confectioners' sugar.

Today is the tomorrow you worried about yesterday and all is well.

DREAM BARS

Myrtle Ebner

1/2 c. shortening (soft)
1 c. flour

1/2 c. brown sugar

TOPPING:

2 eggs
1 c. brown sugar
1 tsp. vanilla
2 T. flour (rounded)

1 tsp. baking powder
1 tsp. salt
1 c. coconut
1 c. nuts

Mix the first 3 ingredients; pat firmly in a 13x9 inch pan.
Bake at 350° for 10 minutes. Cool 10 minutes.

Mix topping ingredients all together and spread on first part. Bake 25 minutes more at 350°.

BUTTER PECAN DATE BARS

Bertha Ford

2 eggs
1/4 c. water
1/4 c. butter or margarine
(softened)
1/4 c. brown sugar (packed)

1 pkg. butter pecan cake mix
or spice mix
1 c. dates (cut up)
1 pkg. butter pecan frosting
mix

Heat oven to 375°. Grease and flour a jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Beat eggs, water, butter, sugar and 1/2 of the cake mix. Stir in remaining cake mix and dates. Spread in pan. Bake 20 minutes; cool.

Prepare frosting mix as directed on package; frost cooled layer. Cut into bars 3 x 1 1/2 inches (about 30).

DATE BARS

Mrs. A. F. Miller

3 eggs (separated)
1 c. sugar
1 c. flour
1 1/2 box dates or 1 lb.

1 c. nuts
1 tsp. baking powder
Pinch of salt

Cream the egg yolks and sugar, add the mashed dates and nuts, salt, baking powder and flour. Fold in beaten egg whites last. Bake in a thin layer. Cut in pieces, when removed from the oven. Cool and roll in powdered sugar. Bake about 30 minutes in a 350° oven using a 9x13 inch pan.

FROSTED CREAMS

Ruth C. Mudge

3/4 c. sugar	1/2 tsp. salt
1/2 c. shortening	1 tsp. soda
1/4 c. molasses	1 tsp. vanilla
1 egg	2 c. flour
3/4 c. water	

Cream shortening with sugar; add other ingredients in order given. Bake in a greased jelly roll pan at 350° for 25 minutes. While warm, frost with a thin powdered sugar icing.

CHOCOLATE REFRESHERS

Bernice Nagel

1 1/4 c. flour	8 oz. dates (cut up)
3/4 tsp. baking soda	3/4 c. brown sugar (packed)
1/2 tsp. salt	1/2 c. oleo (1 stick)
1 (6 oz.) pkg. chocolate chips	1/2 c. water
2 eggs	1/2 c. orange juice
1 c. nuts (chopped)(optional)	1/2 c. milk

Combine in a saucepan the sugar, oleo, dates and water. Cook, stirring constantly, until dates soften; stir in chocolate chips, blend in egg; mix well. Add dry ingredients alternately with orange juice and milk; add nuts. Bake in a 15x10 inch pan at 350° for 25 to 30 minutes.

ORANGE FROSTING:

1 1/2 c. powdered sugar	2 to 3 T. orange juice
2 T. oleo	

Use enough juice to spread.

YUM YUM BARS

Ruth Rick

1 lb. brown sugar	1 tsp. vanilla
2 1/2 c. flour	1 tsp. water
2/3 c. margarine (melted <u>and</u> cooled)	1 tsp. salt
1 (6 oz.) pkg. chocolate chips	2 1/2 tsp. baking powder
3 eggs	1 c. nuts

Mix all ingredients. Bake in a jelly roll pan at 350° for 25 minutes.

DATE AND NUT BARS

Irma Smith

1/3 c. boiling water	1/8 tsp. cinnamon
2 c. pitted dates (chopped)	2 eggs (unbeaten)
1/2 c. shortening	1 c. all purpose flour (sifted)
1 c. sugar	1/4 tsp. baking soda
3/4 tsp. salt	1/2 c. nuts (coarsely chopped)
1/8 tsp. nutmeg	Powdered sugar

Pour boiling water over dates and cool. Place shortening, sugar, salt, spices, eggs and cooled date mixture in a large mixing bowl. Beat until thoroughly blended. Sift together flour and baking soda, add with nuts to first mixture. Beat until blended. Place mixture in a greased and floured 11 x 7 1/2 x 1 1/2 inch pan. Bake at 350° for 40 to 45 minutes. Cool in pan, cut in bars. Roll in powdered sugar, just before serving.

BLONDE BROWNIES

Mrs. Kenneth (Karen) Sons

Mix:

2 sticks butter (soft)	1 c. brown sugar
1 c. sugar	

Add:

1 tsp. soda	1 T. vanilla
1 tsp. salt	3 eggs

By hand add 2 cups flour and 1 package of chocolate chips. Bake at 350° for approximately 25 minutes. Use a high sided cookie sheet for brownies or a 13x9 inch cake pan for cake thick brownies.

CRACKER COOKIES

Carol Straughn

24 graham crackers	1 1/4 c. brown sugar
1 c. margarine	Nuts (if desired)

Lay crackers on a 10x15x1 inch pan. Boil margarine and brown sugar about 10 minutes. Add nuts, if desired and spread over crackers. Bake at 350° for about 8 minutes, just until it is bubbly. Cut and eat while warm.

People are lonely because they build walls instead of bridges.

GUMDROP COOKIES

Mrs. H. O. (Vera) Walgenbach

1 lb. brown sugar	1 doz. candy orange slices
1 T. butter	(cut up)
1 tsp. cinnamon	2 c. flour
4 eggs (beaten)	1/2 c. nuts (if desired)

Cream together sugar and butter. Add beaten eggs, flour and cinnamon. Add orange slices and nuts last. Bake slowly at 250° to 300°. When cool, cut in squares and sprinkle with powdered sugar.

From the files of my mother-in-law, the late Mrs. Joseph (Elizabeth) Walgenbach. These make good Christmas cookies.

MAGIC COOKIE BARS

Laura Yusko

1/2 c. margarine <u>or</u> butter	1 (6 oz.) pkg. semi-sweet
1 1/2 c. graham cracker crumbs	chocolate chips
1 can Eagle, Magnolia <u>or</u>	1 (3 1/2 oz.) pkg. flaked coconut
Dime brand sweetened	1 c. pecans <u>or</u> walnuts (chopped)
condensed milk	

In a 13x9 inch baking pan, melt butter. Remove from heat. Sprinkle crumbs evenly over butter. Pour sweetened condensed milk evenly over crumbs. Top with chocolate chips, coconut and nuts, in that order; press down gently. Bake at 350° for 25 minutes or until golden brown. Cool. Cut into 3 x 1 1/2 inch bars.

BALL COOKIES

BUTTER COOKIES

Kay Barton

7 oz. powdered sugar	1 lb. flour
14 oz. butter	2 tsp. almond extract <u>or</u> vanilla
1 whole egg	
1 egg yolk	

Cream butter and sugar. Add flavoring and egg, then flour. Put through a cookie press. Chill before baking. Preheat oven to 375°. These are especially good; very light and buttery.

The best way to get something done is to begin.

PRINCESS GEMS

Cora Baer

1 c. shortening	1 c. coconut
1/2 c. butter	2 tsp. powdered ammonium
2 c. sugar	carbonate
2 1/2 c. flour (sifted)	

Add sugar and carbonate to well creamed shortenings. Add flour, a little at a time and then the coconut. Form small balls about 3/4 inch in diameter between hands. Place on baking sheets. Bake at 325° for 20 minutes or until lightly browned. Roll in powdered sugar

NOTE: 6 lumps ammonium carbonate will make 2 teaspoons. Do not breath in fumes.

PEANUT BLOSSOMS

Bernice Barr

1 3/4 c. flour	1/2 c. shortening
1 tsp. soda	1/2 c. peanut butter
1/2 tsp. salt	1 egg
1/2 c. sugar	2 T. milk
1/2 c. brown sugar	1 tsp. vanilla

Mix well. Shape dough into balls using a teaspoon. Roll balls in sugar, place on ungreased cookie sheets. Top each cookie immediately after baking with a chocolate candy kiss. Press down firmly so cookie cracks around the edge. Bake 10 to 12 minutes at 350° to 375°. Yield: 48 cookies.

DARK LEBKUCKEN

Kay Barton

2 c. molasses	1 1/2 tsp. allspice
1 c. brown sugar	1 1/2 tsp. nutmeg
1 c. shortening	5 tsp. soda (dissolved <u>in</u>
2 c. mixed nutmeats	hot water)
1/2 lb. citron (chopped)	Flour (to stiffen)(not less
3 tsp. cinnamon	than 9 c.)

Cream shortening and sugar; add molasses, citron and nuts (do not chop). Blend soda with a small amount of hot water and add to above mixture. Mix spices with flour and work in. Dough will be very stiff. Form into bars, as for refrigerator cookies, so cookie will measure 2x3 inches before baking. Refrigerate overnight.

Continued Next Page.

DARK LEBKUCKEN (Continued)

Slice about 1/4 inch thick and bake at 350° about 10 minutes. When cool, frost with confectioners' icing. Store several weeks in airtight container so cookies can mellow.

DATE FILLED COOKIES

Myrtle Ebner

1 lb. dates	1 c. brown sugar
1/2 c. water	3 eggs (beaten)
1/2 c. sugar	4 c. flour
1 c. nuts	1 tsp. cinnamon
1 c. butter	1 tsp. soda
1 c. white sugar	1/2 tsp. salt

Cook the first 3 ingredients until thick; cool, then add nuts. Mix butter and sugars. Add the beaten eggs, then the dry ingredients. Roll out dough and spread with filling. Roll like a jelly roll and refrigerate. When cold, slice and bake at 375° for 12 to 15 minutes. Do not overbake.

PECAN NUT CUPS

Jane Schmoeger Dresner

1/2 c. butter	1 egg
1 c. flour	1 T. margarine (melted)
1 (3 oz.) pkg. cream cheese	1 c. pecans (chopped)
3/4 c. brown sugar	Dash of vanilla

Mix the first 3 ingredients together very well. Divide into 24 equal parts; press onto bottom and sides of small cupcake pans. Mix remaining ingredients and fill each cup. Bake at 375° for 20 minutes. Sprinkle with powdered sugar.

BRAZIL NUT COOKIES

Ruth C. Mudge

3 c. brown sugar	1 1/2 tsp. cream of tartar
1 1/2 c. butter	1 1/2 tsp. soda
3 eggs	1 lb. Brazil nuts
4 1/2 c. flour	2 tsp. vanilla

Mix ingredients in order given. Form into balls and place on ungreased baking sheet. Bake in a 350° oven for 10 to 12 minutes.

HUNGARIAN BUTTERHORNS

Marianne Appel Grieve

4 c. flour	1 cake yeast
1 tsp. salt	4 egg yolks
1 1/4 c. butter	1/2 c. sour cream

FILLING:

4 egg whites (beaten stiff)	1 c. nuts (finely ground)
1 c. sugar	1/2 tsp. vanilla

Mix flour, yeast and salt; cut into butter with pastry fork. Beat egg yolks and sour cream together; mix with first mixture. Divide into 8 equal parts. Roll each part out and cut into 8 wedges. Roll dough with powdered sugar instead of flour.

Spread filling on dough and roll from wide end to narrow. Bake 18 to 20 minutes in a 350° oven. Makes 64 cookies.

SUGAR COOKIES

Elsie Kenney

3/4 c. sugar	1/2 tsp. soda
1/2 c. butter	1 tsp. salt
1/2 c. shortening	2 c. flour
1 egg	1 tsp. vanilla
1/2 tsp. cream of tartar	

Cream sugar, butter, shortening; add egg; add dry ingredients and vanilla. Refrigerate 1 hour (keep dough cold). Roll into balls. Flatten with a glass (greased), dipped in sugar. For Christmas cookies, dip in red or green sugar. Bake at 350° for 12 minutes. Makes about 48 cookies (crisp cookie).

GINGER SNAPS

Viola Morris

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

Cream sugar and shortening; add egg and spices then the molasses. Sift soda with flour and mix thoroughly. Make into balls and dip in powdered sugar. Bake at 350° for 12 to 15 minutes.

Keep smiling--it makes people wonder what you've been up to.

SCOTCH COOKIES

Ruth C. Mudge

2 c. sugar	1 tsp. vanilla
1 c. shortening (I use 1/2 Crisco and 1/2 oleo)	1/4 c. molasses
3 eggs (well beaten)(reserve 1 yolk)	1 tsp. baking soda (dissolved <u>in</u>)
1 tsp. nutmeg	1 T. vinegar
	5 c. flour

Cream the first 2 ingredients, then add the others in succession. Roll a small amount of dough into a ball, then flatten with a glass dipped in water on an ungreased cookie sheet. Brush the tops with the beaten reserved egg yolk. Bake in a 350° oven approximately 12 minutes. Makes about 6 dozen.

CHOCOLATE COOKIES

Bernice Nagel

9 T. cocoa	3 c. flour
1/2 c. oil	2 tsp. baking powder
2 c. sugar	1/2 tsp. salt
4 eggs	1/2 c. nuts (optional)
1 tsp. vanilla	

Mix together cocoa and oil; add sugar. Add eggs, one at a time. Add vanilla, flour, baking powder, salt and nuts. Chill thoroughly (preferably overnight). Shape into balls, roll in powdered sugar. Bake at 350° for 10 to 12 minutes.

NUT CUPS

Dorothy Hawley Ploch

1 (3 oz.) pkg. cream cheese	1 tsp. butter
1/2 c. butter <u>or</u> margarine	1 tsp. vanilla
1 c. flour	Dash of salt
1 egg	2/3 c. nuts
3/4 c. brown sugar	

Mix the first 3 ingredients together very well. Divide into 24 equal parts; press onto bottom and sides of small cupcake pans.

Mix remaining ingredients and fill each cup. Bake at 325° about 25 minutes. Sprinkle with powdered sugar.

When you love someone, you love him as he is.

POTATO CHIP COOKIES

Phyllis Quaka

1 1/2 c. sugar	1 1/2 c. potato chips (crushed)
2 1/2 sticks oleo	1 c. nuts
2 egg yolks	3 c. flour
2 tsp. vanilla	

Cream the first 4 ingredients; add dry ingredients and mix well. Chill. Shape in balls and flatten. Bake on ungreased cookie sheets for 12 to 15 minutes at 350°.

CANDY CANE COOKIES

Ruth Rick

1 c. shortening (soft)	1 tsp. vanilla
1 c. powdered sugar (sifted)	2 1/2 c. flour (sifted)
1 egg	1 tsp. salt
1 1/2 tsp. almond flavoring	1/2 tsp. red food coloring

Mix well shortening, sugar, egg and flavorings. Mix flour and salt and stir in. Divide dough in half. Blend food coloring into 1/2. Roll 1 teaspoon each color dough on a lightly floured board into a strip about 4 inches long. Place strips side by side, press together lightly and twist like a rope. Put on ungreased baking sheets. Curve top down for handle of cane.

Bake about 9 minutes or until lightly browned at 375°. Remove from cookie sheet while still warm.

NUTTY NUGGETS

GaNelle Sergeant

7/8 c. flour	1/8 tsp. salt
1/2 c. butter	1 tsp. vanilla extract
2 T. sugar	Powdered sugar
1 c. pecan nuts (chopped)	

Sift flour, measure. Cream butter, add sugar and blend thoroughly. Add flour, nuts, salt and flavoring; stir until thoroughly mixed. Form into small balls; place on a lightly greased cookie sheet. Bake for 15 minutes or until lightly browned in a moderate oven (350°). Remove from oven, cool slightly, about 3 minutes, and roll in a generous amount of powdered sugar. Makes 4 dozen balls, about 1 inch in diameter.

The more we get together the happier we'll be.

DATE SWIRLS

Cecelia Spoonmore

1/2 c. butter	1/2 tsp. soda
1/2 c. sugar	2 c. flour (sifted)
1/2 c. brown sugar	1/4 tsp. salt
1 egg	

DATE FILLING:

1/2 lb. dates (pitted)	1/2 c. sugar
1/3 c. water	1/4 c. nuts (chopped)

Cream butter, add sugar and cream well. Add egg and beat. Add flour, salt and soda. Beat until well blended. Knead until smooth. Roll out to 1/4 inch thick. Spread date mixture over dough and roll like a jelly roll. Wrap in waxed paper and chill overnight. Slice and bake on a well greased baking sheet at 400° for 10 minutes.

Date filling: Cut dates in fourths, add sugar and water. Cook 5 minutes, stir constantly. Remove from heat, add nuts. Cool before spreading on dough.

WALNUT ICEBOX COOKIES

Phyllis Quaka

2 eggs	1 tsp. soda
2 tsp. vanilla	1/2 tsp. salt
1 c. oleo	3 1/2 c. flour
2 c. brown sugar	3/4 c. black walnuts

Cream the first 4 ingredients; add sifted dry ingredients. Shape into rolls and refrigerate. Slice and bake at 350° for 8 minutes.

CHINESE ALMOND COOKIES

GaNelle Sergeant

1 c. sugar	3 c. flour
1 c. shortening (Crisco)	1/2 tsp. salt
1 tsp. almond extract	1 tsp. soda
1 egg	Almond halves

Mix thoroughly sugar, shortening and extract; add egg and beat well. Sift and stir in flour, salt and soda. Roll into balls and place on a greased cookie sheet. Press almond half in center. Bake for 8 to 10 minutes at 375°. Yields 4 1/2 dozen.

Serve with spicy hot tea.

SPICY SUGAR COOKIES

Nellie Weingartner

1 1/2 c. shortening	4 T. milk
2 c. sugar	2 tsp. vanilla
1/2 c. honey	5 c. flour (sifted)
1 tsp. nutmeg	4 tsp. soda
2 tsp. cinnamon	2 eggs

Set oven at 375°. Cream shortening and sugar. Blend in eggs, milk, honey and vanilla; beat until fluffy. Add sifted dry ingredients and mix well. Chill a while or overnight in the refrigerator.

Form into balls size of a walnut, dip one side in milk, then in sugar and place on greased cookie sheets, sugar side up. Let stand briefly before removing from cookie sheet. This makes about 6 to 7 dozen cookies.

DROP COOKIESCOCONUT OATMEAL COOKIES

Cora Baer

1 c. shortening	1 tsp. baking powder
1 c. granulated sugar	1 tsp. baking soda
1 c. brown sugar	1 c. coconut
2 c. cake flour	2 c. oatmeal
2 eggs	1 c. nutmeats
1 tsp. salt	1 tsp. vanilla

Cream gradually shortening and sugars. Add 2 eggs, well beaten. Sift together dry ingredients and add to above. Blend in oatmeal, coconut and nutmeats; add vanilla. Drop on greased baking sheets. Flatten; bake at 350° for 12 to 15 minutes.

FORGOTTEN COOKIES

Mrs. Clarence Dose

2 egg whites	1 c. nuts
2/3 c. sugar	1 c. chocolate chips
Pinch of salt	1 tsp. vanilla

Take oven rack out of oven and cover with foil. Turn oven on at 350°. Beat egg whites; add sugar, 2 tablespoons at a time and beat until very stiff (do not underbeat). Add remaining ingredients and blend lightly. Drop by spoon onto foil. Put in oven and TURN HEAT OFF. Leave in oven overnight.

MOLASSES GINGER HERMITS

Katherine Dauber

1/2 c. shortening	3 tsp. baking powder
1/2 c. sugar	1 tsp. ginger
1 egg	1 tsp. salt
1 c. molasses	1/4 c. sour milk
3 c. flour	1 c. raisins
1/2 tsp. soda	Nuts (if desired)

Cream together shortening and sugar. Add egg, then molasses and mix thoroughly. Add dry ingredients with sour milk. Add raisins, mix thoroughly. Drop from a teaspoon onto a greased baking sheet. Bake in a 400° oven for 10 minutes.

CREAM CHEESE COOKIES

Martha Graves

1 c. sugar	1 tsp. vanilla
1 c. shortening	2 c. flour
1 (8 oz.) pkg. cream cheese	1 1/2 tsp. baking powder
2 egg yolks (well beaten)	1 c. nuts (chopped)

Cream sugar and shortening. Add softened cream cheese, egg yolks and vanilla. Add dry ingredients and fold in nuts. Bake at 325° for 15 minutes. Watch close so they don't get too brown.

Use cherry half or nuts on top before baking if desired.

CHOCOLATE CHIP PUDDING COOKIES

Evalyne Marshall

1 (4 serving size) pkg. vanilla pudding	1 egg (slightly beaten)
1 c. all purpose biscuit mix	3 T. milk
1/4 c. vegetable shortening	1/2 c. semi-sweet chocolate chips

Combine pudding mix and biscuit mix in a bowl. Cut in shortening until mixture resembles coarse meal. Add egg and milk; blend well. Stir in chips. Drop dough from a teaspoon onto an ungreased baking sheet. Bake at 375° for about 12 minutes or until lightly browned. Makes about 2 dozen cookies.

Think a minute--do you really want your children to grow up "just like you"?

CHOCOLATE CHIP COOKIES

Ruth C. Mudge

1 1/2 c. flour (sifted)	2 eggs (unbeaten)
1 c. shortening	1 tsp. hot water
3/4 c. brown sugar	2 c. oatmeal
1 tsp. soda	1 (12 oz.) pkg. chocolate chips
1 tsp. salt	1 tsp. vanilla
3/4 c. sugar	

Sift flour with soda and salt. Cream shortening and add sugars gradually. Add eggs, one at a time, beating after each mixture. Add hot water to creamed mixture, then dry ingredients, chocolate chips and oatmeal. Mix thoroughly. Add vanilla and blend well. Bake at 375° for 8 minutes.

JUMBO COOKIE RECIPE

Henrietta Nicholson

Add 1 cup water to 2 cups raisins. Boil 5 minutes; cool. Cream 1 cup shortening with 2 cups sugar; add 3 eggs and beat. Add 1 tablespoon vanilla and cooled raisins and 1 cup nutmeats.

Sift together, add to first mixture:

4 c. flour	1 tsp. salt
1 tsp. baking powder	1 1/2 tsp. cinnamon
1 tsp. soda	1/4 tsp. nutmeg <u>and</u> allspice

Use either greased or ungreased cookie sheets. Bake 12 to 15 minutes at 350°. Drop heaping teaspoonful on cookie sheet.

CHEWY DATE DROPS

Phyllis Quaka

Cook 2 cups chopped dates with 1/2 cup sugar and 1/2 cup water.

1 c. shortening	4 c. flour
1 c. sugar	1 tsp. soda
1 c. brown sugar	1 tsp. salt
3 eggs	1 c. nuts
1 tsp. vanilla	

Cook slowly the dates, sugar and water until thick. Cream shortening, white sugar and brown sugar; add eggs, vanilla and sifted dry ingredients. Mix thoroughly and add date mixture and chopped nuts. Drop by rounded teaspoon on greased baking sheets. Bake 10 to 12 minutes at 350° or until done. Watch; ovens may vary.

MELTAWAY COOKIES

Ruth Rick

1 c. butter (soft) 2 1/4 c. flour (sifted)
 1/2 c. powdered sugar (sifted) 1/4 tsp. salt
 1 tsp. vanilla

Mix butter, sugar and vanilla thoroughly. Sift flour and salt and stir in. Drop by teaspoonful onto ungreased baking sheets. Bake at 400° for 8 minutes or until set, but not brown. While still warm, sprinkle with powdered sugar.

BEAR TRACK COOKIES

Henrietta Nicholson

2 1/2 c. flour (sifted) 1/2 c. fortified chocolate syrup
 2 tsp. baking powder 2 eggs
 1 tsp. salt 1 tsp. vanilla
 1 c. oleo 1/4 c. milk
 2/3 c. sugar

Sift flour, baking powder and salt together. Mix oleo and sugar until well blended. Blend in chocolate; add eggs, one at a time, beating well after each. Stir in vanilla. Add dry ingredients alternately with milk. Chill 1 hour.

Drop heaping teaspoon of batter on cookie sheet and insert 4 nuts about half-way up on fattest part of cookie to resemble claws. Bake at 350° for 10 to 12 minutes.

MINCEMEAT COOKIES

Mrs. O. H. Ryan

1 c. butter 1 tsp. soda
 1 1/2 c. sugar 1 1/2 T. hot water
 1 c. nutmeats 1/2 tsp. salt
 1 1/2 c. mincemeat 3 eggs
 3 1/4 c. flour

Cream butter and sugar; add well beaten eggs. Dissolve soda in hot water and add to mixture. Sift salt with 1/2 of flour, add to the above. Add nutmeats, mincemeat and rest of flour. Mix well. Drop by spoonful on cookie sheet. Bake at 350° until well done.

Old family recipe.

You love God as much as the person you love the least.

OATMEAL CHOCOLATE CHIP COOKIES

Phyllis Quaka

1 c. shortening	1 tsp. soda
3/4 c. brown sugar	1 tsp. salt
3/4 c. white sugar	2 c. oatmeal
2 eggs	1 (6 oz.) pkg. chocolate chips
1 tsp. vanilla	1 c. nuts (optional)
3 c. flour	

Cream shortening, sugars, eggs and vanilla. Add sifted dry ingredients. Bake on greased cookie sheet for 8 minutes at 375°.

MOM'S OATMEAL COOKIES

Mrs. O. H. Ryan

1 1/2 c. light brown sugar	1 tsp. baking soda
1/2 c. shortening	1 tsp. cinnamon
3 eggs (well beaten)	1 tsp. nutmeg
1 c. sour milk	2 1/2 c. all purpose flour
1 1/2 c. regular oatmeal	

Add:

Raisins, nuts or coconut

Mix sugar and shortening well; add well beaten eggs. Dissolve baking soda in sour milk, then add to other ingredients. Add oatmeal. Add spices to flour, sift and add to mixture. Mix well. Add raisins, nuts or coconut, if wished.

Place by spoonful on a greased cookie sheet, bake at 350° to 375°. Old family recipe.

DIABETIC COOKIES

Irma Smith

1/2 c. dates	1/2 tsp. nutmeg
1/2 c. raisins	1/2 tsp. cinnamon
1/2 c. boiling water	1/4 tsp. salt
3/4 c. shortening	2 ripe bananas (mashed)
3 tsp. Sucaryl	1/2 c. nuts
1 egg (beaten)	3/4 c. oatmeal (brown in oven)
1 1/2 c. flour	1 tsp. vanilla
1 tsp. soda	

Pour boiling water over dates and raisins; cool slightly. Cream shortening, Sucaryl and egg. Add sifted flour, soda, spices and salt. Add bananas and nuts. Stir in oatmeal. Add date-raisin mixture and vanilla. Mix well. Drop by teaspoonful onto floured cookie sheets. Bake at about 375° for 15 minutes or until lightly browned.

MACAROONIES

Nancy L. Smith

2 eggs	2 c. flaked coconut
1/8 tsp. salt	1 c. chocolate chips
3/4 c. sugar	1 tsp. orange rind (grated)
1/2 c. flour	1 tsp. vanilla
1 T. butter (melted)	

Beat eggs with salt until foamy. Gradually add sugar; continue beating until thick and ivory colored, 5 to 7 minutes. Fold in flour and butter. Stir in remaining ingredients. Drop by teaspoonful onto greased and floured cookie sheets. Bake at 325° for 12 to 15 minutes. Cool a minute before removing from sheet. Makes 3 dozen.

CHOCOLATE NUT DROPS

Cecelia Spoonmore

2 (1 oz.) squares unsweetened chocolate	1 c. sugar
1 3/4 c. flour (sifted)	1 egg
2 tsp. baking powder	1/2 tsp. vanilla
1/2 tsp. salt	3/4 c. walnuts (chopped)
1/2 c. butter	1/3 c. milk

Melt chocolate. Sift together flour, baking powder and salt. Cream butter, slowly add and beat in sugar, beat until well blended. Add egg; beat well. Add melted chocolate, vanilla and nuts; mix well. Add and stir in dry ingredients, alternately with milk. Stir just until blended. Drop by teaspoon on greased cookie sheets. Bake in a hot oven, 400° for 8 to 10 minutes. Remove from baking sheet at once, cool. Top with icing, and nutmeats. Serves about 40.

PUMPKIN COOKIES

Mary Jane Stillwell

1 c. shortening	1 tsp. baking soda
1 c. sugar	1 tsp. cinnamon
1 c. pumpkin	1/2 tsp. salt
1 egg	1 c. raisins (optional)
2 c. flour	

FROSTING:

3 T. butter	1 c. powdered sugar
4 tsp. milk	3/4 tsp. vanilla
1/2 c. brown sugar	

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PUMPKIN COOKIES (Continued)

Cream shortening, sugar and pumpkin. Add eggs and mix well. Add sifted dry ingredients and raisins. Drop from a spoon onto ungreased cookie sheets and bake at 375° for 10 to 12 minutes.

Frosting: Cook butter, milk and brown sugar until dissolved; cool and add powdered sugar and vanilla. Spread on warm cookies.

Yield: 4 to 5 dozen.

MONSTER COOKIES

Marian Topolski

1 c. white sugar	1 (12 oz.) jar peanut butter
1 c. brown sugar	6 oz. chocolate chips
1 stick oleo	6 oz. M & M's
3 eggs	2 tsp. vanilla
2 tsp. baking soda	4 1/2 c. oatmeal

Cream oleo and sugars together. Add eggs. Stir in rest of ingredients. Spray cookie sheet with Pam and drop out with a heaping tablespoonful. Flatten with a fork. Bake 12 minutes in a 350° oven.

NEVER FAIL SUGAR COOKIES

Lisa Cofoid

3 c. flour	1 tsp. nutmeg
1 c. sugar	1 1/4 c. shortening
1 tsp. soda	3 T. milk
1 tsp. salt	2 eggs
1 tsp. cream of tartar	1 tsp. vanilla

Mix dry ingredients as for pie and cut in shortening. Add remaining ingredients and mix well. Drop or roll and cut in favorite shape. Bake at 350° on greased cookie sheets for about 10 minutes.

About the time you learn to make the most of life, the most of it is gone.

ROLLED COOKIES

GINGER COOKIES

Mrs. Nancy Dauber

1 pt. lard	2 T. ginger
1 pt. sugar	2 T. soda
1 pt. molasses	1 tsp. salt
1 pt. sour milk	8 c. flour (about)(add more if
2 eggs	needed)

Cream lard and sugar; add eggs and molasses. Add the dry mixture that has been mixed together to lard mixture alternately with the milk. Chill the dough.

Roll out on a floured board and cut with desired cookie cutters. Bake on greased cookie sheets at 350° for 10 to 12 minutes. Makes 10 to 12 dozen.

Frost cookies with desired butter frosting.

SCOTCH COOKIES

Betty Duffell

2 lbs. sugar (1 lb. white, 1 lb. light brown)	10 c. flour
1 lb. 2 oz. butter	2 tsp. vanilla
5 eggs	2 tsp. salt
1/2 c. molasses	2 tsp. cinnamon
4 tsp. soda	1 tsp. allspice
2 tsp. nutmeg	1 lemon rind (grated)
1 tsp. cloves	

Cream sugar and butter; add eggs, one at a time; cream. Add molasses, vanilla and lemon rind. Sift dry ingredients 3 times. Stir in well. Store in the refrigerator for 2 hours.

Roll out 1/2 inch thick on a floured board. Cut out with a 3 inch cutter. Set on baking sheet, slightly greased and floured. Brush top with a mixture made of 1 small egg and water. Bake at 375° for about 15 minutes, or until brown. They will rise. Bake in the oven until they fall, then remove. Cookies will be brittle. Makes 12 dozen.

Life is a mystery to be lived, not a problem to be solved.

GINGER COOKIES

Alice Harris

1 c. butter	1 T. ginger
1 c. light molasses	1 tsp. vanilla
1 c. sugar	1 egg
1 T. soda (<u>in</u>)	2 1/2 c. flour
1/3 c. boiling water	

Cream butter, sugar, molasses and eggs; add spices, slowly beat in boiling water and soda. Add flour. Add more flour if needed for rolling out cookies. Cut with a round cookie cutter. Bake on greased cookie sheets at 350° for 12 minutes.

CREAM CHEESE COOKIES

Janice McNeil

1 c. shortening	1 egg yolk
1 (3 oz.) pkg. cream cheese	1 tsp. vanilla
1 c. sugar	2 1/2 c. flour (sifted)

Cream shortening and cream cheese. Gradually add sugar and cream together. Beat in egg and vanilla, then flour. Roll dough out on foil and cut shapes. Remove extra dough, then place foil on baking sheet. Bake at 350° for 15 minutes.

ANIMAL COOKIES

Ruth C. Mudge

1/2 c. butter	2 eggs (well beaten)
1 c. sugar	2 c. flour (sifted)
1/2 tsp. vanilla	1/4 tsp. salt

Cream butter, add sugar and vanilla; continue creaming until light. Beat eggs and add; blend well. Sift flour, measure, sift with salt and add. Use more flour if necessary to make stiff enough. Chill 30 minutes. Roll out 1/4 inch thick; cut with cookie cutters. Bake on lightly greased cookie sheets at 375° for 10 minutes. Makes about 4 dozen.

SUGAR COOKY

Bernice Nagel

3 c. flour	1 c. oleo
1 1/2 tsp. baking powder	3 T. milk
1/2 tsp. salt	1 tsp. vanilla
1 c. sugar	1 tsp. lemon extract
1 egg (beaten)	

Mix dry ingredients, cut in oleo until fine as pie crust. Add egg, milk and extracts. Roll 1/8 inch thick; cut in desired shapes. Bake on an ungreased sheet for 5 to 8 minutes at 400°.

LEBKUCHEN

Elizabeth Walgenbach

1 c. dark brown sugar	1 tsp. ground citron
3/4 c. shortening	1/2 tsp. cinnamon
1 pt. Gold Label molasses	1/4 tsp. cloves
Wine glass of wine	1/4 tsp. nutmeg
1 tsp. soda (dissolved <u>in</u>)	1 c. nuts (ground)
1 tsp. warm water	5 c. flour (<u>or</u> more)

Mix brown sugar, shortening, molasses and wine. Add remaining ingredients and mix well. Should be stiff. Chill 2 hours. Roll out and cut with a diamond shaped cutter. Dip spoon in canned milk and brush top before baking. Bake at 375° for 12 to 14 minutes. Mellow for several days.

Submitted by Betty Duffell

SUGAR COOKIES

Henrietta Nicholson

2 c. brown sugar	2 tsp. soda
2 c. white sugar	2 tsp. baking powder
2 c. butter	2 tsp. salt
2 c. buttermilk	2 tsp. vanilla (<u>or</u> more)
2 eggs	Flour (to stiffen)

Blend sugars and butter. Add buttermilk and eggs; blend thoroughly. Add vanilla. Sift dry ingredients together. Add 2 cups at a time until a good cookie dough is formed. Roll out. Cut or drop. Brush with milk. Nuts, raisins or chocolate chips may be added. Bake 10 to 12 minutes at 375°.

MINT MELTAWAYS

Nancy L. Smith

1 c. butter	2 c. flour (sifted)
1 c. mints (crushed)	

Cream butter until light; add crushed mints, mixing well. Add flour, blend well. Chill 1 hour. Roll dough to about 3/8 inch thickness. Cut into tiny shapes or 1 1/2 inch squares. Place on ungreased cookie sheets. Bake at 325° for 15 to 18 minutes, until pale golden brown. These cookies are very plain. Sprinkle with colored sugar before baking or frost after baking.

To love someone is to give them room enough to grow.

SCOTCH COOKIES

Elizabeth Walgenbach

6 c. flour	1 tsp. cinnamon
2 1/2 c. sugar	1 3/4 c. butter <u>and</u> lard (mixed)
1 tsp. soda (rounded)	3/4 c. dark Karo syrup
1/2 tsp. nutmeg	Vanilla

Work dry ingredients with shortening as you would pie crust. Beat in 4 large or 5 small eggs. Add Karo and vanilla. Roll, cut, brush with beaten egg. Bake at 350° for 8 to 10 minutes.

Submitted by Cora Baer.

HOLIDAY WREATH

Janet Heider

30 large marshmallows	2 tsp. green food color
1/2 c. butter	3 1/2 c. corn flakes
1 tsp. vanilla	

Combine marshmallows, butter, vanilla and food color in top of a double boiler. Heat over water until marshmallows and butter are melted, stirring frequently. Gradually stir in corn flakes. Drop from a teaspoon onto waxed paper; with hands shape into a 9 inch wreath. If you wish, decorate with red holly, silver balls or red and green maraschino cherries. Cool until firm. Place candle in the center and slice to serve.

NO BAKE COOKIES

TOP OF STOVE COOKIE

Ruby Siemers

I:	
3 c. quick oatmeal	1/2 c. peanut butter
1/4 tsp. salt	1 tsp. vanilla
II:	
2 c. white sugar	1/2 c. milk
1/2 c. cocoa	1/4 c. oleo (1/2 stick)

Mix ingredients in group II and boil 2 minutes. Stir in ingredients of group I and immediately drop by teaspoon on wax paper. If using nuts, mix with oatmeal mixture in group I.

Our daughter, Donette Gerrard brought this recipe from the eastern coast when her husband was in the Navy.

SKILLET COOKIES

Cora Shawback

1 c. dates (chopped) 2 T. butter
 3/4 c. sugar 1 egg (well beaten)
 2 1/2 c. Rice Krispies 3/4 c. nuts

Mix above in a large skillet or pan. Place over low heat and cook until dates are melted. Keep stirring; turn off heat. Add 2 1/2 cups Rice Krispies and 3/4 cup chopped nuts. Mix well, then cool. Butter your hands and roll mixture into small balls. Then roll balls in coconut.

CARAMEL BALLS

Ruth C. Mudge

36 light caramels 1 c. Rice Krispies
 3 T. cream 1 c. coconut
 1 c. corn flakes 1 c. nuts

Melt caramels with cream in top of a double boiler. Pour over remaining ingredients. Form mixture into balls after dipping hands in cold water. Place on waxed paper to harden.

KOLACHE

Dorothy Hawley Ploch

1 lb. butter or margarine 2 (3 oz.) pkgs. cream cheese
 3 T. top cream 3 c. flour (sifted)

Soften butter or margarine. Add cream and cream cheese and mix well. Add flour and blend well. Place in the refrigerator for several hours. Roll out dough on a well floured board, working in extra flour if dough is soft. Roll to 1/4 inch thickness, cut with a biscuit cutter. Press down center with fingertips. Fill with desired filling or fruit preserves. Bake at 350° for 15 minutes until lightly browned. Sprinkle with powdered sugar or frost with thin icing.

NO-BAKE COOKIE BALL

Ruby Siemers

1 (6 oz.) pkg. semi-sweet 2 tsp. vanilla or instant coffee
 chocolate pieces 1 3/4 c. vanilla wafers (finely
 3 T. white corn syrup crushed)(about 3 doz.)
 3 c. powdered sugar (sifted) 1/2 c. powdered sugar (sifted)
 1 c. nuts (finely chopped)
 1/3 c. hot water

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NO-BAKE COOKIE BALL (Continued)

Melt chocolate in top of a double boiler over hot (not boiling) water. Remove from heat. Add and mix quickly the corn syrup, 3 cups powdered sugar, nuts, coffee dissolved in hot water (or vanilla in water) and the vanilla wafer crumbs. Cool.

If the dough is too stiff, add 1 or 2 tablespoons water. Form into balls and roll in powdered sugar. Store in a covered container to RIPEN.

CANDIES

ANISE CANDY

Mary Ann Beenenga

3 c. sugar	1/2 c. water
1 c. light syrup	1 tsp. red coloring
3 T. white vinegar	1 tsp. anise oil

Boil sugar, syrup, water and vinegar to hard candy stage. Remove from heat, add coloring, then add anise oil last and fast. Pour in a greased pan. Cut while still warm. Use a 13x9 inch pan.

ANISE CANDY

Betty Duffell

2 c. sugar	Red food coloring
2 c. Karo syrup	1 tsp. anise oil

Mix sugar, Karo and red food coloring. Cook to hard crack stage. Take out-of-doors and add anise oil as it emits a gas. Stir well. Pour into a buttered pan or on a marble slab. Score while still warm. When cool, break in pieces.

CHRISTMAS CARAMELS

Mrs. Elmer D. Klehm

4 c. sugar	1 c. butter <u>or</u> margarine
2 c. Karo syrup (light or dark)	3 tsp. vanilla
Pinch of salt	1/4 inch square of wax
1 pt. cream	1 c. nutmeats (chopped)
1 pt. half-and-half	2 (9 inch) square pans

Put sugar, salt, syrup and 1/2 pint cream and 1/2 pint half-and-half in a large saucepan. Cook, stirring constantly, until soft ball stage. Add remainder of cream and half-and-half. Cook again to soft ball stage. Remove from heat and add butter or margarine. Let stand until butter or margarine melts. Return

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CHRISTMAS CARAMELS (Continued)

to heat; add wax and cook again until right consistency (hard ball stage). Remove from heat. Immediately add vanilla and pour into buttered pans into which nutmeats have been sprinkled.

CARAMELS

Marge Sons

4 c. sugar	1 1/2 tsp. vanilla
2 c. white syrup	1 qt. cream
Pinch of salt	1 c. butter

Mix sugar, syrup, salt, vanilla and 1/2 the cream. Mix and cook to 220°. Add remaining cream. Remove from heat and add butter. Return to heat and cook to 254°. Pour into a buttered pan and cool. Cut into squares and wrap.

Stir constantly to prevent scorching.

JELLO DIVINITY

Cora Baer

2 c. white sugar	1/2 c. corn syrup
1/2 c. cold water	3 egg whites
1 box Jello	

Boil sugar, water and syrup until it hardens in water. Beat egg whites until very stiff, then add 1 box Jello (any flavor) to beaten whites. Have this ready and add boiled mixture to it. Beat until cold. Drop on buttered paper. This divinity is very colorful and never gets sugary.

DIVINITY FUDGE

Rene Smith

3 1/2 c. sugar	1 tsp. vanilla
1 c. white syrup	1 c. nutmeats <u>or</u> coconut <u>or</u>
1/2 c. hot water	candied fruit <u>or</u> pineapple
3 egg whites	(well drained)

Boil sugar, syrup and water to 252°. Beat egg whites until stiff, slowly pour syrup into egg whites and beat until thick. Add vanilla and nutmeats; pour into a buttered pan. Cut in squares or drop by teaspoonful on waxed paper.

You can divide this and add nuts to some, etc.

One father is worth more than a hundred school teachers.

WHITE CHOCOLATE FUDGE

Mrs. Carl Pletsch

2 c. sugar	1/2 c. flaked coconut
1 c. evaporated milk	1/2 c. unblanched almonds (toasted)
1/2 c. butter <u>or</u> margarine	(chopped)
8 oz. white almond bark	1 tsp. vanilla
1 c. tiny marshmallows	

Butter sides of a heavy 3 quart saucepan. Add the sugar, evaporated milk and butter. Cook over medium heat to soft ball stage (234°), stirring frequently. Remove from heat. Add almond bark and marshmallows; beat until melted. Quickly stir in coconut, nuts and vanilla. Pour into a buttered 10 x 6 x 1 3/4 inch dish. Cut when cool.

Any other kind of nutmeats may be substituted for the almonds.

THIRTY-DAY FUDGE

Marian Topolski

1 (12 oz.) pkg. <u>or</u> 2 small	10 3/4 oz. chocolate candy bars
pkgs. chocolate chips	4 1/2 c. sugar
1 pt. Marshmallow Creme	1 stick butter <u>or</u> oleo
2 c. nuts	1 c. evaporated milk

Mix chocolate chips, Marshmallow Creme, nuts and candy bars in a bowl. Mix sugar, butter and milk in a saucepan. Boil for 5 minutes after it comes to a rolling boil. Pour over mixture in bowl. Beat for 5 minutes. Pour into a buttered pan. Refrigerate until cool. Cut into pieces. Use a 15 1/2 x 10 1/2 inch pan. Yields 5 pounds.

DOUG'S FUDGE

Douglas Sergeant

2 c. sugar	1 c. milk
Pinch of salt	1 capful vanilla
2 T. cocoa	Dab of butter
2 T. Karo syrup	

Bring the first 5 ingredients to a boil (soft ball, 240°) and cook 5 minutes. Test by dropping a small portion in a glass of water. When fudge forms a round ball it is done. Next add butter and vanilla. Stir until mixture is almost hard. Pour into a greased 9 inch pan. Nuts may be added just before mixture becomes hard.

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DOUG'S FUDGE (Continued)

NOTE: Do not stir mixture after it has once started to boil. This will cause it to crystalize.

SWEET SIXTEEN FUDGE

Pat Pohar

2/3 c. canned milk	1/4 c. butter
1 1/2 c. sugar	1/2 tsp. salt
32 regular marshmallows <u>or</u>	2 c. chocolate chips
3 c. miniatures	1 tsp. vanilla

Stir the first 5 ingredients to blend. Bring to a boil over moderate heat, stirring constantly. Boil 5 minutes. Remove from heat and add chocolate chips and vanilla. Stir until chocolate is melted. Pour into a greased pan and cool.

Cut in squares.

WALNUT CREAM FUDGE

Rhoda Nicholson

2/3 c. evaporated milk (small can)	1 1/2 c. sugar
16 marshmallows <u>or</u> 1 c. Marshmallow Creme	1/4 tsp. salt
1/4 c. butter <u>or</u> margarine	2 (6 oz.) pkgs. chocolate chips
	1 tsp. vanilla
	1 c. walnuts (chopped)

Mix evaporated milk, marshmallows, butter, sugar and salt in a saucepan. Stirring constantly, heat to boiling and boil 5 minutes. Remove from heat. Add chocolate chips and stir until melted. Stir in vanilla and walnuts. Spread in a buttered 8 inch square pan. Chill until firm. Cut into 1 inch squares.

TWO FLAVOR FUDGE

Bertha Ford

2 c. brown sugar (firmly packed)	1 (5 to 10 oz.) jar Marshmallow Creme
1 c. granulated sugar	6 oz. pkg. Nestle's butterscotch flavored morsels
1 c. evaporated milk	6 oz. pkg. semi-sweet chocolate morsels
1/2 c. butter <u>or</u> margarine	
1 c. walnuts (chopped)	
1 tsp. vanilla	

Combine sugar, milk and butter in a heavy saucepan. Bring to a full boil, stirring occasionally. Boil 15 minutes. Remove from heat and add Marshmallow Creme, Nestle's morsels, vanilla

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TWO FLAVOR FUDGE (Continued)

and nuts. Pour in a 15x9 inch greased pan. Chill until firm and cut. Makes about 2 1/2 pounds.

"YOU ALL" PRALINES

GaNelle Sergeant

1 lb. light brown sugar	2 c. pecan halves
3/4 c. evaporated milk	Few grains salt
1 T. butter	

Mix sugar, salt, milk and butter in a medium sized saucepan. Stir over low heat until sugar is dissolved. Add pecans and cook over medium heat to soft ball stage (234°). Remove from heat and let cool 5 minutes. Beat until mixture begins to thicken, and coat nuts lightly. Drop rapidly from a teaspoon on wax paper to form patties. Makes about 40 small pralines.

NOTE: For coffee flavored pralines, add 1 1/2 teaspoons instant coffee.

PECAN PRALINES

Mrs. C. Theisinger

3 c. brown sugar	1 1/2 c. pecans (broken)
1 c. cream	1/8 tsp. cinnamon
1/4 c. butter	

Pack sugar for measuring. Combine sugar, butter and cream. Blend thoroughly. Place over low heat and stir until sugar is dissolved and mixture is boiling moderately. Cook, stirring occasionally until mixture reaches 236° (forms soft ball in cold water). Remove from heat, add pecans and cinnamon. Beat immediately until thick and creamy. Drop tablespoon of mixture on wax paper. Leave 3 inches between pralines because they will spread. Let stand until firm.

BON BONS

Mildred McLaughlin

1 1/2 lbs. real butter (room temperature)	1/2 pkg. flaked coconut
2 lbs. powdered sugar	4 bars semi-sweet chocolate
1 can Eagle Brand milk	1/4 (of 1 piece) paraffin

Mix butter, sugar and Eagle Brand milk and coconut. Let set until cool. Roll in walnut sized balls. Melt chocolate and paraffin. Keep pan in hot water so chocolate stays liquid. Dip balls in melted chocolate and set on waxed paper to harden. Keep in the refrigerator.

PECAN DREAMS

Sandy Skinner

1 stick oleo (melted)	1 can Angel Flake coconut
1 qt. pecans (chopped)	(optional)
1 1/2 boxes powdered sugar	2 large Hershey bars
1 can Eagle Brand milk	3/4 piece paraffin (about 1/4 lb.)

Melt oleo and pour over chopped nuts. In a large bowl mix powdered sugar, milk and coconut (optional). Combine with pecan mixture and place on cookie sheets in size pieces desired. Chill 2 hours, then dip pieces into chocolate mixture.

Dip: Melt Hershey bars and paraffin together in a double boiler. Remove from heat. (If mixture gets hard, heat again before dipping.) Closest thing to Turtles that are easily made at home.

CHOCOLATE DROP CANDY

Phyllis Bangert

1 (12 oz.) pkg. chocolate chips	Vanilla
1 can Eagle Brand milk	1/2 c. nuts (chopped)(optional)

Melt in top of a double boiler the chocolate chips. Stir and leave just long enough to melt, then stir in Eagle Brand milk after you take from the stove. It will be too thin to drop, so set in the refrigerator just a little while, stirring once in awhile. Add a little vanilla and nuts (or put a piece of nut on top of each piece of the dropped candy). Drop on a buttered cookie sheet or waxed paper.

PENUCHE

Bertha Ford

2 c. brown sugar	2 T. butter
1/2 c. cream	

Cook until it forms a soft ball, 238°. Add nuts. Cool and beat until it holds shape and pour in pan.

PUFFED RICE CANDY

Martha Graves

2/3 c. water	Pinch of salt
1 1/2 c. sugar	1 T. butter
1 T. vinegar	1 lb. pkg. puffed rice

Boil water and sugar; add vinegar, salt and butter; cook to soft ball stage. Fold in puffed rice. Pour into a buttered pan. Cool; cut into squares.

COOKIE SHAPED CANDY

Alice Harris

1 lb. powdered sugar 2 tsp. peppermint extract
 1/2 c. butter Food coloring
 1 (3 oz.) pkg. cream cheese

Blend all ingredients. Roll out on sugar-covered pastry cloth. Cut with Tupperware radish cutter, using different designs. Roll in colored sugar.

PERSIMMON CREAM CANDY

Richey Nicholson Lambert

2 c. sugar Pinch of salt
 1 T. dark corn syrup 2 1/2 T. persimmon pulp
 1 c. half-and-half 1 tsp. butter or oleo (heaping)

In a saucepan mix together sugar, syrup, half-and-half and salt. Let rest about 20 minutes to dissolve sugar. Place on heat and quickly bring to a boil. Boil to almost the soft ball stage, about 230°. Remove from heat and stir in pulp and butter. Return to heat, boil, stirring constantly, until the soft ball stage or 240°. Beat until mixture shows signs of hardening. Pour into a buttered dish, mark into squares when cool.

BURNT SUGAR CANDY

Mildred McLaughlin

3 c. sugar (divided) 1 T. butter
 1 c. canned milk or cream Pecans

In a heavy pan and cook and brown 1 cup sugar until it caramelizes and forms a syrup. As soon as it is brown, remove from heat so it does not burn. Combine remaining 2 cups sugar, milk and butter. Bring to a boil, add syrup and cook to soft ball stage. Beat until creamy. Drop from a spoon on waxed paper. Put pecan on top of each piece.

Boil the syrup until its thick
 Pour and cool the candies - quick!
 Pretty shapes and trimmings make
 And you'll have candy that looks and tastes just great.

LURA SMITH'S NOUGAT CANDY

Irma Smith

2 1/2 c. sugar	Lump of butter
1/2 c. syrup	Nuts
1/2 c. milk	

Combine ingredients, except nuts, in a saucepan. Bring to a boil and cook to soft ball stage. Remove from heat; cool a little, then beat. Put the nuts in a buttered pan; pour candy over them.

ENGLISH TOFFEE

Nancy L. Smith

1 1/2 c. nuts	1/2 c. water
1 tsp. baking soda	1 T. vinegar
2 1/4 c. sugar	1 tsp. salt
1 1/2 c. butter	

Finely chop nuts; mix with baking soda and set aside. In a heavy saucepan combine remaining ingredients. Cook and stir over low heat until sugar is dissolved. Continue cooking, without stirring, over medium heat to 290° (crack stage). Remove from heat; add nut-soda mixture and stir until just blended. Pour into a buttered 15x10 inch pan. Score candy while still slightly warm. When cool and hard, break into pieces.

If desired, melt 4 ounces milk chocolate and spread over cooled candy. Sprinkle with more chopped nuts.

PEANUT BRITTLE

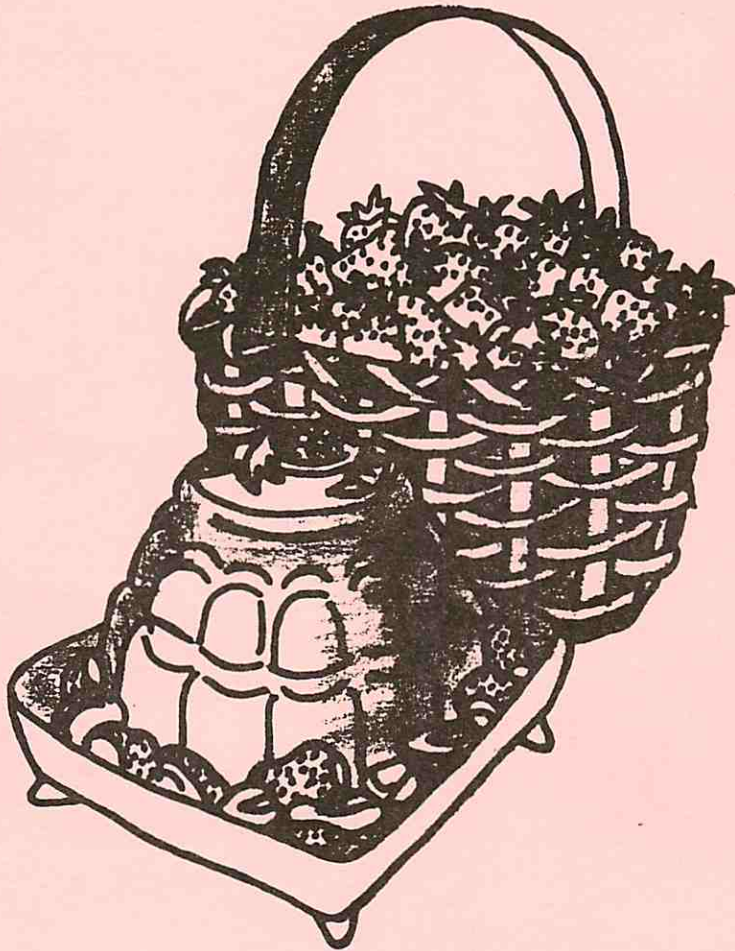
Marge Sons

1. 3 c. sugar	5. 1/2 tsp. salt
2. 1 1/2 c. white sugar	6. 2 T. butter
3. 1 c. water	7. 1 tsp. vanilla (mixed <u>with</u>)
4. 2 c. raw peanuts	8. 2 tsp. soda (heaping)

Put No. 1, 2 and 3 in a kettle and stir until it comes to a boil. Put lid on for 5 minutes. Cook to 260°. When it reaches 260° add No. 4, 5 and 6. Cook to 310°, stirring constantly. Take off stove and stir in No. 7 and 8. Have 2 cookie sheets buttered and ready.

• • • • •

DESSERTS



BROKEN GLASS DESSERT

Betty Duffell

1 (3 oz.) box orange Jello	2 doz. graham crackers
1 (3 oz.) box lime Jello	1/2 c. butter <u>or</u> margarine (soft)
1 (3 oz.) box strawberry Jello	1/2 c. sugar
1 1/2 c. boiling water (for each box of Jello)	2 c. heavy cream
1 envelope Knox gelatin	1/2 c. sugar
1/4 c. cold water	1 tsp. vanilla
1 c. pineapple juice (hot)	

Dissolve each box of Jello in hot water and put in separate ice cube trays. Chill until firm. Soften gelatin in cold water and dissolve in pineapple juice; cool. Do not let set too hard.

Crush graham crackers. Add butter and sugar to crumbs and mix well. Press 2/3 of crumb mixture in a large cake pan. Whip cream, add sugar and vanilla. Add gelatin mixture to whipped cream. Fold Jello (cut in cubes) into whipped cream mixture. Pour into pan and sprinkle remaining crumbs on top. Chill 8 to 12 hours.

This recipe came from Aunt Cora, is a favorite of my brother's and has become a family tradition to serve it at Christmas dinner.

CHERRY CREAM DESSERT

Carol Straughn

1 can Eagle Brand milk	1 carton Cool Whip
1 can cherry pie filling	1 can crushed pineapple (undrained)

Mix, put in a 9x13 inch pan and freeze. Let set at room temperature an hour before serving. Graham cracker crumb crust may be used, if desired.

CHERRY PUDDING

Phyllis Bangert

3/4 c. sugar	2 c. cherries (fresh, canned <u>or</u> frozen)
3 T. butter	3/4 c. sugar
2 c. flour	3/4 c. hot water
3 tsp. baking powder	1/2 tsp. almond extract
1/4 tsp. salt	
1 c. milk	

Cream sugar and butter. Mix flour, baking powder and salt. Add to first mixture alternately with milk. Beat until smooth and pour into a buttered baking dish. Mix cherries, sugar, hot water and extract, then pour over cake batter. Bake 40 minutes

Continued Next Page.

CHERRY PUDDING (Continued)

at 350°. Dough will rise and cherries sink to form a sauce in the bottom of the pan.

CARAMEL BAKED PEARS

Nancy L. Smith

6 ripe pears (peeled)	1/2 c. sugar
1/4 c. brown sugar	2 T. butter
Cinnamon	Whipped cream <u>or</u> ice cream

Wash, halve and core pears. Place in a baking pan, cavity sides up. Combine sugars and sprinkle 2 tablespoons on each pear half. Dot each cavity with butter and sprinkle with cinnamon. Bake at 350° for 1 hour, or until sugar is caramelized. Baste pears several times during baking.

Serve warm with whipped cream or ice cream.

CHERRY TORTE

Kay Barton

2 eggs (well beaten)	1 tsp. baking powder
1 c. sugar	1 tsp. soda
2 c. cherries (well drained)	1 tsp. vanilla
1 c. <u>plus</u> 3 T. (level) flour	1 c. nutmeats

Beat eggs until light yellow and thick; add sugar. Carefully add dry ingredients. Then cherries and nuts. Rolling cherries in some of the measured flour will keep them from settling on the bottom. Bake 30 minutes in a 350° oven.

Makes 2 (9 inch) or 1 (9x13 inch) pan. Serve with ice cream or whipped cream and the following sauce for topping.

SAUCE:

1 c. sugar	1 1/2 c. cherry juice
1 1/2 T. flour	1 tsp. butter

Cook until thick.

The best thing about telling the truth is that you don't have to remember what you said.

CHEESECAKE

Lois Wardell Myler

1 pkg. lemon Jello	1 large can evaporated milk (whipped)
1 c. hot water	
3/4 (8 oz.) pkg. cream cheese	25 to 30 graham crackers (crushed)
1/2 c. sugar	2 tsp. powdered sugar
1 tsp. vanilla	1/4 lb. margarine (melted)

Dissolve Jello in hot water. Combine cream cheese, sugar and vanilla together, then add to cooled Jello. Whip evaporated milk and fold into above mixture. Crush graham crackers. Mix in powdered sugar and butter or margarine. Put a layer of crackers in a pan and spread cheese mixture over it. Sprinkle remaining cracker mixture on top. Set in the refrigerator.

COCONUT DELIGHT

Marie Wassil

1 Jiffy yellow cake mix	1 (20 oz.) can crushed pineapple (well drained)
1 3/4 c. milk	
1 (3 3/4 oz.) pkg. regular coconut pudding	1 envelope Dream Whip Nuts (chopped)
1 (8 oz.) pkg. cream cheese	Coconut

Bake cake as directed in a 9x13 inch pan (greased). It will be a thin layer. Cool cake. Cook pudding, add cream cheese while still warm. Cool slightly. Add well drained pineapple. Spread on top of cake. Top with Dream Whip. Sprinkle nuts and coconut on top.

CREAM PUFFS

Carol Straughn

1 c. water	1 c. flour
1 stick margarine	4 eggs
1/4 tsp. salt	

Bring water and margarine to a boil; add flour and salt. Stir until it makes a ball. Remove from heat, let set for 5 minutes, then add 4 eggs, one at a time, beating well after each. Drop on an ungreased pan; bake at 400° for 45 minutes.

Fill with your favorite filling. Makes 8 large puffs.

It's nice to be important- but it's more important to be nice.

DANISH PASTRY APPLE BARSMrs. Clarence Dose
Lastant, Ill.

2 1/2 c. flour (sifted)	1 c. sugar
1 tsp. salt	1/2 tsp. cinnamon
1 c. shortening	1 egg white
1 egg yolk	8 to 10 tart apples (pared <u>and</u>
1 c. corn flakes (crushed)	sliced)(8 c. <u>or</u> more)

Combine flour and salt; cut in shortening. Beat egg yolk in a measuring cup; add enough milk to make 2/3 cup liquid. Mix well. Stir into flour mixture. On a floured surface, roll 1/2 the dough to 17x12 inch rectangle, fit into and up sides of a cookie sheet. Sprinkle with the corn flakes. Top with apples.

Combine sugar and cinnamon; sprinkle atop. Roll remaining dough to 15 1/2 x 10 1/2 inch rectangle; place over apples. Seal edges; cut slits in top. Beat egg white until frothy; brush on crust. Bake at 375° about 50 minutes.

TOPPING:

Combine 1 cup sifted powdered sugar and 3 to 4 teaspoons milk. Drizzle on warm bars. This is very good. Makes a lot of squares.

FROZEN DELIGHT

Janet Heider

CHOCOLATE SAUCE:

1 c. (6 oz.) chocolate chips	1 large can Pet evaporated milk
1/2 c. margarine	1 tsp. vanilla
2 c. powdered sugar	

GRAHAM CRACKER CRUST:

1 1/2 c. graham cracker crumbs	1/2 tsp. cinnamon
1/3 c. brown sugar	1/3 c. butter <u>or</u> margarine
	(melted)

Mix together and cook the chocolate sauce for 8 minutes, stir constantly. Let sauce come to a boil and then cool completely. Mix graham cracker mixture until crumbly.

In a 9x13 inch pan fill with graham cracker crust and press to bottom. Slice about 3 medium sized bananas and lay flat on top of crust; may overlap. Slice 1/2 gallon neapolitan ice cream 1/2 to 1/4 inch thick and cover all over. An electric knife works well. Spread chocolate sauce over ice cream. Cover all with whip cream and chopped nuts. Freeze and leave frozen until ready to serve. May set out a few minutes before serving to let dessert slightly thaw.

FRUIT COBBLER

Bernice Barr

1/2 stick margarine
 1 c. self-rising flour
 1 c. sugar
 3/4 c. milk

1 (No. 2 1/2) can peaches or
 cherry pie filling or any
 kind of fruit

Melt margarine in a 9x13 inch pan. Mix the flour, sugar and milk together and pour over the melted margarine. Spoon or pour the fruit over the batter. Bake in a 350° oven until browned.

FRUIT COBBLER

Lois Wardell Myler

1 stick margarine
 1 c. sugar
 1 c. flour
 2 tsp. baking powder
 2/3 c. milk

Pinch of salt
 2 c. fruit
 1/2 c. sugar
 1/2 c. water

Bake at 400° for 35 to 40 minutes. Melt margarine in a 9 inch square baking dish. Mix together sugar, flour, baking powder, milk and salt and stir into melted margarine.

Mix fruit, sugar and water together and pour over above batter. I use pie cherries. Bake until brown.

CREAMY HOT FUDGE

Mary Ann Beenenga

4 squares unsweetened chocolate 1 large can Carnation milk
 1 c. sugar 2 T. butter

Melt chocolate and butter in a double boiler. Stir in sugar. Add milk slowly. Cook over hot water until thickened. Serve over ice cream, warm.

EASY HAWAIIAN TORTE

Mary Kenney Catlin

1 1/2 c. flour
 1 tsp. soda
 1 tsp. salt
 1/2 c. butter
 1 c. sugar
 1 egg

1 (8 3/4 oz.) can crushed pineapple
 (undrained)
 1 tsp. vanilla
 1/2 c. flaked coconut
 1/2 c. brown sugar (firmly packed)

Cream butter; add sugar, creaming well. Add egg. Add undrained pineapple and vanilla; mix well. Add dry ingredients. Turn into a 9 inch square pan, greased and floured on the bottom. Combine coconut and brown sugar. Sprinkle over batter. Bake

Continued Next Page.

EASY HAWAIIAN TORTE (Continued)

35 to 40 minutes or until cake springs back. Serve warm or cold with whipped cream or ice cream.

TUTTI FRUTTI LEMON DESSERT

Marie Baker

1 (8 3/4 oz.) can pineapple tidbits	2 T. lemon juice
1 (11 oz.) can mandarin oranges	1 (3 3/4 oz.) pkg. instant lemon pudding
1 (17 oz.) can fruit cocktail	2 bananas (1 1/2 c.)
1/2 c. flaked coconut	Cool Whip (if desired)

In a large bowl, combine undrained pineapple tidbits, undrained mandarin oranges and undrained fruit cocktail with the flaked coconut and lemon juice. Sprinkle the instant lemon pudding mix over fruits and toss lightly to combine; chill.

Just before serving, peel and slice bananas to make 1 1/2 cups. Fold bananas into lemon-fruit mixture. Serve in dessert dishes or sherbets. Top with Cool Whip, if desired.

Makes 10 servings.

MARSHMALLOW ICEBOX CAKE

Cora Shawback

1 lb. marshmallows	1/2 c. crushed pineapple (drained)
1 c. milk	1 c. whipped cream

Melt 1 pound marshmallows with 1 cup milk in a double boiler, then cool. Add crushed pineapple and whipped cream (Dream Whip may be used); also nuts, if desired. Pour in a graham cracker crust. Put a few graham cracker crumbs on top and put in the refrigerator until solid.

MILNOT DESSERT

Ruth Rick

1 small can crushed pineapple (drained)	1 c. hot water
20 to 24 graham crackers (crushed)	1 large can Milnot (cold)
1/4 stick margarine (melted)	2 (3 oz.) pkgs. cream cheese
1 (3 oz.) pkg. strawberry Jello	1/2 c. sugar
	1 tsp. vanilla

Mix melted butter and graham cracker crumbs in an oblong pan. Bake at 350° for 5 minutes. Mix Jello and water; let cool.

Continued Next Page.

MILNOT DESSERT (Continued)

Whip Milnot, cream cheese, sugar and vanilla. Fold cooled Jello into Milnot mixture. Add small can crushed pineapple. Pour mixture into baked graham cracker crust and refrigerate.

PINEAPPLE CHEESECAKE

Josephine Corrigan

1 Jiffy yellow cake mix	1 (3 3/4 oz.) pkg. lemon instant
1 (20 oz.) can crushed pineapple	pudding
1 (8 oz.) pkg. cream cheese	1 c. milk
1 (9 oz.) container Cool Whip	Nuts (chopped)

Mix cake as directed. Bake in an 8x11 inch pan. Cool for 12 minutes. Drain pineapple and spread on cake. Beat together the cream cheese, pudding and milk. Spread on pineapple. Top with Cool Whip and sprinkle with nuts.

PINEAPPLE ANGEL DELIGHT

Betty Duffell

1 large angel food cake	2 (9 oz.) Cool Whip
1 tall can crushed pineapple	1 (3 3/4 oz.) pkg. instant
	vanilla pudding

Cut cake in half. Break or tear half in walnut size pieces. Put 1/2 of the cake on bottom of a 9x13 inch pan. Mix pineapple, 1 container of Cool Whip and the instant pudding (dry). Place 1/2 of mixture over cake in pan. Add the other 1/2 of cake over this, pressing down lightly. Add the rest of the mixture over the second layer. Top this with the other container of Cool Whip. Cover and refrigerate overnight. Cut in squares and serve.

PURPLE PLUM CRUNCH

GaNelle Sergeant

5 c. pitted fresh plums *	1 c. sugar
(quartered)	1 tsp. baking powder
1/4 c. brown sugar	1/4 tsp. salt
3 T. flour	1/4 tsp. mace
1/2 tsp. cinnamon	1 egg (well beaten)
1/2 c. butter (melted)(cooled)	
1 c. flour (sifted)	

Put plums into an ungreased shallow 2 quart baking dish,

Continued Next Page.

PURPLE PLUM CRUNCH (Continued)

casserole or a 9 inch square pan. Sprinkle plums with a mixture of brown sugar, flour and cinnamon; mix gently with a fork.

To prepare topping, sift together flour, sugar, baking powder, salt and mace; add to the beaten egg and stir with a fork until mixture is crumbly. Sprinkle over plums in baking dish. Pour melted butter over the topping. Bake at 375° for 40 to 45 minutes or until topping is lightly browned. Serves 6 to 8.

*May substitute 2 large cans of sliced peaches instead of plums.

PLUM PUDDING

Mrs. A. F. Miller

2 c. cooked prunes (diced)	1 tsp. salt
1 c. brown sugar	1 tsp. cinnamon
2 eggs	Pinch of allspice
1 c. flour	1 c. buttermilk
1 tsp. baking soda	2 c. suet (ground)
1/2 tsp. baking powder	

Cook prunes until soft, then dice. In a large bowl combine sugar, eggs and beat well. Mix dry ingredients, add to egg mixture along with buttermilk; mix well. Stir in suet and diced prunes. Pour into 2 greased 1 quart molds. Cover tight, place on a rack in a large pot with about 1 inch of water. Simmer 2 1/2 hours or until done. Test with a toothpick.

Keeps for 3 weeks in the refrigerator.

ORANGE SAUCE FOR PUDDING:

1 c. sugar	1/4 c. lemon juice
1/4 tsp. salt	3/4 c. boiling water
2 T. corn starch	1 T. butter
1 c. orange juice	1/2 tsp. vanilla

Mix the first 3 ingredients. Stir in next 3 ingredients. Boil 1 minute. Remove from heat, add butter and vanilla.

Of all the questions that are asked by children, large or small; "What's for dessert?" is rated the most popular of all.

PLUM PUDDING

Ruth Rhiel

1 c. suet (finely chopped)	1/2 tsp. cloves
2 1/2 c. flour	1/2 tsp. nutmeg
1 c. brown sugar	1/2 tsp. allspice
1 c. sour milk	1/4 tsp. salt
1 tsp. baking soda (heaping)	1/2 c. nutmeats (chopped)
1 tsp. cinnamon	1 c. raisins

Mix dry ingredients. Dissolve soda in sour milk and add to the dry ingredients. Add suet and nutmeats and raisins. Mix well and steam 1 hour. Serve with vanilla sauce.

PRUNE OR APRICOT WHIP

Mrs. A. F. Miller

4 egg whites	1 c. sugar
1 T. gelatin	1 lb. prunes or apricots (cooked and put through a food mill)
1/2 c. hot water	
1/2 c. cold water	

Dissolve gelatin in the cold water; add the hot water, stir until slightly cool. Beat egg whites stiff, add gelatin, drop by drop; add sugar, beating all the time. Fold in prunes or apricots. Put into a wet mold. Serve with cream.

PUMPKIN SQUARES

Richey Nicholson Lambert

24 single graham crackers (crushed)(about 1 3/4 c.)	1/2 c. milk
1/3 c. sugar	1/2 tsp. salt
1/2 c. butter <u>or</u> margarine (melted)	2 tsp. ground cinnamon
2 eggs	1 envelope unflavored gelatin
3/4 c. sugar	1/4 c. cold water
1 (8 oz.) pkg. cream cheese (softened)	3 egg whites (<u>and</u>)
1 (16 oz.) can pumpkin	1/4 c. sugar
3 egg yolks	1/4 c. whipping cream (chilled)
1/2 c. sugar	1 T. sugar
	1 tsp. vanilla

Heat oven to 350°. Mix graham cracker crumbs and 1/3 cup sugar. Stir in melted butter; pat in a buttered baking dish 13 1/2 x 9 x 2 inches. Beat 2 eggs, 3/4 cup sugar and the cream cheese until light and fluffy. Pour over graham cracker crust. Bake 20 minutes.

Beat pumpkin, egg yolks, 1/2 cup sugar, milk, salt and cinnamon

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PUMPKIN SQUARES (Continued)

in top of a double boiler. Cook over boiling water, stirring frequently until thick, about 5 minutes. Sprinkle gelatin on water in a small saucepan; stir over low heat just until dissolved; stir into pumpkin mixture. Pour over baked mixture; refrigerate.

Just before serving, beat whipping cream and 1 tablespoon sugar in a chilled bowl until stiff; add vanilla. Cut in squares, serve with whipped cream.

PUMPKIN TORTE

Phyllis Bangert

1/2 c. nuts (chopped)	1/4 tsp. ginger
1/2 c. dates (chopped)	1/4 c. butter (melted)
2 T. flour	1 c. brown sugar
1/2 c. flour	2/3 c. pumpkin
1/2 tsp. baking powder	1 tsp. vanilla
1/2 tsp. soda	2 eggs
1/2 tsp. cinnamon	Cool Whip (if desired)

Mix 2 tablespoons flour with nuts and dates; set aside. Melt butter and stir in brown sugar. Take off heat and add pumpkin and vanilla. Add eggs, one at a time. Add dry ingredients to mixture and mix well. Stir in nut-date mixture. Bake in a 9 inch pan at 350° for 20 to 25 minutes.

RICE AMBROSIA MOLD

Carol Knoy

1 (13 oz.) can pineapple tidbits	1/4 tsp. almond extract
2 envelopes unflavored gelatin	1/2 c. flaked coconut
2 T. lemon juice	1/2 c. sour cream
1/2 c. cold water	2 T. maraschino cherries
2 (15 3/4 oz.) cans rice pudding	(chopped)
1 (8 oz.) can mandarin oranges (drained)	2 T. maraschino cherry juice

Drain pineapple; reserve 1/2 cup syrup. In a saucepan, sprinkle gelatin over pineapple syrup and water; stir over low heat until dissolved. Gradually stir in pudding, lemon juice and almond extract. Fold in pineapple, orange sections, coconut and cherries. Pour into a 6 cup ring mold. Chill 4 hours or until

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RICE AMBROSIA MOLD (Continued)

firm. Unmold. Meanwhile, combine sour cream and cherry juice. Fill center of mold or serve on the side.

RITZ CRACKER DESSERT

Nancy Trillet Ceresa

35 Ritz crackers	1 qt. vanilla ice cream
3/4 stick margarine	1 small carton Cool Whip
2 pkgs. pistachio instant pudding	2 Heath bars (frozen)
1 1/2 c. milk	

Step I: Crush Ritz crackers and mix with softened margarine. Spread in a 9x13 inch pan. Step II: Mix pudding with milk. Add softened ice cream and mix. Spread over cracker mixture and freeze.

Step III: Spread small carton of Cool Whip over the top of pudding. Step IV: Crush 2 frozen Heath bars and sprinkle over the top and put in the freezer. Remove from freezer to refrigerator about 20 minutes before serving. You can refreeze unused portion.

STRAWBERRY ICE CREAM

Pauline Gourley

4 large eggs	3 boxes strawberry Jello
3 1/2 c. sugar	1 qt. strawberries (crushed)
2 pts. half-and-half	1 to 2 cans homogenized milk

Mix eggs and sugar, add half-and-half and Jello which has been dissolved in hot juice from strawberries. Add berries and homogenized milk, enough to fill container. Freeze.

Yield: 1 1/2 gallons.

STRAWBERRY JELLO

Pat Pohar

2 pkgs. strawberry Jello	1 small can crushed pineapple (drained)
1 1/2 c. boiling water	
2 small frozen strawberries and juice	3 small bananas (very ripe)
	1 pt. sour cream

Dissolve Jello in water. Mix in strawberries and juice and drained pineapple. Let stand 1/2 hour. Beat bananas with mixer and add to strawberry mixture. Pour 1/2 into a loaf pan and jell. Spread 1 pint sour cream over mixture in pan. Pour rest of Jello over sour cream and let jell.

FRESH STRAWBERRY SYRUP

Mrs. Nancy Dauber

1 qt. fresh strawberries	1/4 tsp. salt
3/4 c. sugar	2 T. butter
3 T. lemon juice	1/2 tsp. vanilla
1/2 c. sugar	

Mash berries and the 3/4 cup sugar together. Force through a strainer (should have 2 1/2 cups juice). In a saucepan combine strained strawberry juice with the 1/2 cup sugar, lemon juice and salt. Bring to a boil, stirring constantly. Boil 4 minutes. Remove from heat; skim off foam. Stir in butter and vanilla. Makes 2 1/2 cups. Good on French toast, pancakes and waffles.

SUET PUDDING

Celia Barton

1 c. raisins	1 c. molasses
1 c. suet (chopped)	1 c. sweet milk
1/2 tsp. cinnamon	Pinch of salt
1/2 nutmeg (grated)(<u>with</u>)	1 tsp. soda (<u>in</u> a T. milk)
3 1/2 c. flour	

Mix the dry and wet ingredients with 1 egg beaten egg; pour into a 2 quart pan and steam in a steamer 3 hours. Serve with sauce and whipped cream on top.

SUET PUDDING

Myrna Ong

1 c. suet <u>or</u> 1/2 c. butter	1 c. raisins
1 c. molasses	3 1/2 c. flour
1 c. sweet milk	1 tsp. soda
Pinch of salt	Spices added (if desired)

Chop or grind suet and mix all ingredients. Put in a greased pan. Steam for 3 hours. I do not add spices. Serve hot with sauce. Do not let kettle boil dry.

SAUCE FOR SUET PUDDING:

1/2 c. butter	2 c. water
1 c. sugar	1/4 tsp. nutmeg
1/2 c. vinegar	Flour (small amount to thicken as desired)

Boil together to desired thickness.

All the flowers of all the tomorrows are in the seeds of today.

SUPER DESSERT

Lois Myler

Bernice Nagel; Marie Wassil

1 c. flour
 1 stick oleo
 1 (9 oz.) Cool Whip
 1 (8 oz.) pkg. cream cheese

1 c. powdered sugar
 1/4 c. nuts (very finely chopped)
 2 (3 oz.) pkgs. instant vanilla
 pudding
 3 c. milk

Mix flour, oleo and nuts. Pat in a 13x9 inch pan. It will be very thin. Bake for 10 minutes in a 350° oven, no longer. Beat cream cheese and powdered sugar until smooth. Add 1 cup Cool Whip. Spread over cooled crust. Mix pudding and milk and beat for 2 minutes. Pour over cheese mixture. Spread remaining Cool Whip on top. May sprinkle chopped nuts on top, if desired. Refrigerate. Best if made the day before used.

SHUFLY PIE

Ruby Siemers

I:

1 c. sorghum molasses
 1 1/2 c. hot water

1 tsp. soda

II:

4 c. flour
 3/4 c. lard

1 c. sugar

Stir all of ~~column~~ I together, adding soda last and put into a baked crust.

Crumb last part together and sprinkle on top of filling. Bake until done in a 325° oven.

From the files of the late Mrs. W. H. Kays (Alice Edwards) who helped for years at the Tonica switchboard (telephone).

MAIN DISHES & SAUCES



MAIN DISHES

HAM LOAF

Mrs. A. F. Miller

1 lb. raw ham (ground)	1 small onion (cut fine)
1/2 lb. ground beef	1 green pepper (cut fine)
2 c. milk	1 tsp. paprika
1 egg	Pepper (to taste)
1 c. bread or cracker crumbs	

Soak the ground meat in the 2 cups of milk for 1 hour or longer. Add the rest of the ingredients, shape into a loaf. Lay strips of bacon on top. Bake for 1 1/2 hours in a 350° oven.

HAM LOAF

Helen M. Dunne

2 lbs. ham (ground fine)	1/2 tsp. dry mustard
1 lb. pork (ground fine)	1/2 c. milk
3 slices white bread (softened)	2 eggs (slightly beaten)

Mix all ingredients in order as listed. Shape into a loaf and place in a roaster, uncovered. Bake 2 1/2 hours at 350°. Last half hour, pour 1 cup pineapple juice over loaf and decorate with pineapple slices.

HAM LOAF

Elsie Kenney

1 lb. smoked ham (ground)	1 egg
1 1/2 lbs. fresh pork (ground)	1 c. milk
1 c. cracker crumbs	

Mix meat with crumbs. Mix egg with milk, then mix all together. Bake at 400° for 1/2 hour. Then baste and bake 1 1/4 hours with the following sauce:

1 c. brown sugar	1/2 c. vinegar
1/2 c. white sugar	1 tsp. dry mustard

Boil the sauce together and use to baste several times during baking.

Bloom where you are planted!

HAM LOAF

Harriet Alleman

1 lb. ground ham	1 c. fine bread crumbs
2 lbs. ground lean pork	1 small onion (chopped)
2 eggs (slightly beaten)	1/2 tsp. salt
1/2 c. Milnot (mixed <u>with</u>)	
1/2 c. water	

Combine all ingredients well. Put in a 9x5 inch loaf pan or make into small loaves. Bake at 350° for 1 1/2 hours.

HAWAIIAN RIBS

Carleen Skerston

4 to 4 1/2 lbs. (2 racks) fresh pork spareribs (cut in 2 rib lengths)	2 T. soy sauce
1 (1 lb. 14 oz.) can sliced pineapple	4 tsp. cider vinegar
1/4 c. honey	1/2 tsp. ginger
	1 T. corn starch
	1 T. cold water

Place ribs in one layer, meaty side up, in a large roasting pan, in a very hot oven (450°) for 30 minutes; pour off fat.

Meanwhile, drain syrup from pineapple into a saucepan. Add honey, soy sauce, vinegar and ginger; stir over low heat until honey becomes thin and ingredients blend. Stir corn starch and water together until smooth; add to honey mixture. Cook and stir constantly over moderate heat until thickened and clear.

Spoon sauce over lightly browned ribs. Bake, uncovered, basting occasionally, for 1 hour or until ribs are tender and a rich brown. About 15 minutes before ribs are finished, add pineapple rings, spooning glaze over them.

NOTE: I sometimes use pork chops; Sweet and Sticky.

BARBEQUED RIBS

Cora Baer

3 to 4 lbs. ribs	1 tsp. chili powder
1 lemon	1 tsp. salt
1 onion	2 c. water
1 c. catsup	2 T. brown sugar
1/3 c. Worcestershire sauce	

Place ribs in a shallow roasting pan, meaty side up. Slice unpeeled lemon and thinly slice onion over the top. Roast in a 450° oven for 30 minutes.

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BARBEQUED RIBS (Continued)

Mix remaining ingredients in a pan and bring to a boil. Simmer for 15 minutes. Pour sauce over meat and bake in a 350° oven until tender (45 to 60 minutes). Baste every 15 minutes.

ITALIAN SAUSAGE (SMOKED)

Carleen Skerston

7 lbs. lean pork shoulder	2 lbs. lean veal
Grind these together 3 or 4 times until fine.	
2 lbs. fatty pork (ground)	1 1/4 c. potato flour
1 1/2 to 2 c. wine	

Mix all ingredients together. Then add:

4 1/2 T. salt	1/2 tsp. ginger
2 T. sugar	1 tsp. nutmeg
2 1/2 tsp. white pepper	1 tsp. cinnamon
2 1/2 tsp. allspice	1 tsp. garlic salt
1 1/2 tsp. ground cloves	1/3 tsp. saltpeter

Let mix set for 3 to 4 hours. Then stuff into 8 yards of casing (11 lbs. sausage). Makes about 20 (16 inch) rings.

Smoke for 24 hours.

SAUSAGE AND LEEK PIE

Rhoda Nicholson

1 (9 inch) pie crust	4 eggs
1 lb. pork sausage meat	1 c. sour cream
2 large leeks (thinly sliced)	1/2 c. milk
1/2 tsp. salt	Dash of pepper

Prepare pie crust. In a 10 inch skillet, cook sausage until well browned; drain. Cook leeks in drippings until soft but not brown (about 5 minutes).

In a medium bowl, with a wire whisk, beat eggs, sour cream, milk, salt and pepper until well mixed; add sausage and leeks and mix well. Pour mixture into crust. Bake 30 to 40 minutes, until a knife inserted in the center of the pie comes out clean.

Makes 5 main dish servings.

Spend some time during your lifetime on a project that will last longer than your life.

DIXIE PORK CHOPS

Mrs. Nancy Dauber

6 pork chops
 1 1/2 to 2 c. elbow macaroni

1 qt. tomatoes
 Tomato juice (if desired)

Brown chops well, add salt and pepper. Slice onion slices on top of meat. Add a little water, simmer 10 minutes. Then add elbow macaroni over chops. Add tomatoes. Simmer on the stove or oven. May have to add water or tomato juice to prevent sticking. Veal or lamb may be used.

PORK CHOP CASSEROLE

Nancy L. Smith

6 pork chops
 1/4 c. butter
 1 tsp. salt
 1/4 tsp. pepper
 1 c. celery (chopped)
 1/2 c. onion (chopped)

2 1/2 c. water
 1 envelope chicken rice soup mix
 1 pkg. dried hash brown potatoes

Brown chops in butter. Season with salt and pepper. Remove chops from pan. Saute' celery and onions in drippings. Add water and soup mix; simmer for 5 minutes. Place potatoes in a 13x9 inch dish. Pour soup mixture over potatoes, blend slightly. Place chops on top. Cover and bake at 350° for 1 hour.

Makes 6 servings.

PORK STEAK WITH APPLE STUFFING

Henrietta Nicholson

6 (1 inch) pork chops
 2 T. fat
 1 recipe apple stuffing

3 tart red apples (cored and
 halved)

Slowly brown pork steaks on both sides in hot fat, season well with salt and pepper. Place in a shallow baking dish, cover each steak with a layer of apple stuffing and top with half apple. Bake in a moderate oven, 350° for 1 hour or until pork is done.

Makes 6 servings.

APPLE STUFFING:

3 c. bread cubes (toasted)
 1/2 c. celery (chopped)
 1/2 c. onion (chopped)
 1/2 c. condensed beef broth or
 1 bouillon cube (dissolved in
 1/2 c. hot water

1/2 c. seedless raisins
 1 tsp. salt
 1/4 tsp. pepper

Toss together bread cubes, chopped apple, raisins, celery, onion and seasoning. Add beef broth or bouillon and toss lightly to moisten.

SAVORY CHICKEN CASSEROLE

Bernice Nagel

3 <u>or</u> 4 lb. stewing hen	1/4 c. flour
3 c. broth	1 tsp. salt
1 c. celery (in small pieces)	1 tsp. paprika
1 onion (diced)	1 (4 oz.) can mushrooms
1 large carrot (cubed)	2 c. rice (cooked)(2/3 c. uncooked)
1/4 c. chicken fat <u>or</u> oleo	1 pimiento <u>or</u> pepper

Stew chicken, take off bone and cut in pieces. Simmer celery, onion and carrot in 1 cup broth for 5 minutes. Make a white sauce of fat, flour, salt and paprika and 2 cups broth; add chicken, mushrooms, pimiento and vegetables. Put 1/2 of chicken mixture in a casserole, rice over and rest of chicken mixture. Bake at 350° for 45 minutes.

CHICKEN-IN-OVEN

Mrs. H. O. (Vera) Walgenbach

1 chicken (cut up)	Poultry seasoning <u>or</u> salt <u>and</u>
1 can cream of chicken soup	pepper
(undiluted)	Flour (to thicken gravy)

Place pieces of chicken in a casserole or pan. Pour over it 1 can cream of chicken soup, undiluted. Add seasoning. Bake 1 hour at 350°. Thicken gravy left in the pan or casserole.

This is very good for people who cannot eat fried foods.

APRICOT CHICKEN

Kathy Sons Clark

1 (8 oz.) jar apricot preserves	2 broiler chickens
1 pkg. dry onion soup mix	1 (8 oz.) bottle Russian dressing
	<u>with</u> honey

Mix together and spread over chicken pieces in a large cake pan. Bake in a 350° oven for 1 1/2 hours.

Pity the person who can only see what the years take away--
not what they bring.

BAKED CHICKEN

Mrs. Harry Starkey

1 chicken (cut up)	4 tsp. Worcestershire sauce
Salt <u>and</u> pepper (to taste)	4 tsp. lemon juice
4 tsp. butter (melted)	1 tsp. prepared mustard
1/4 c. catsup	1 tsp. paprika
4 tsp. water	2 tsp. onion (minced)
1 clove garlic (crushed)	1/4 c. sauterne wine

Sprinkle chicken with salt and pepper. Grease a paper bag inside and out. Mix ingredients in a bowl. Dip chicken in sauce mixture and place in greased bag. Secure mouth of bag with staples or tie with string. Place on a baking pan lined with foil. Bake at 350° for about 1 1/2 hours.

CHICKEN CASSEROLE

Henrietta Nicholson

7 oz. pkg. Creamettes	Olive and pimiento
1 pt. milk	Salt <u>and</u> pepper
2 cans chicken soup	1/2 c. onion (chopped) <u>and</u>
1 whole chicken (boiled)	celery <u>or</u> 1 can celery soup

Mix all the ingredients together and let stand overnight in the refrigerator. Bake at 350° for 1 hour or until done.

Serves 10 people.

CHICKEN KIEV

Carleen Skerston

3 whole chicken breasts (halved, skinned <u>and</u> boned)	Oil (for deep frying)
6 T. butter (chilled)	Salt <u>and</u> pepper (to taste)
2 T. chives (chopped)	Flour
1 egg (beaten)	1/2 c. bread crumbs

Place each prepared chicken breast between 2 pieces of waxed paper or plastic wrap. Pound with a mallet until chicken is very thin (about 1/4 inch). Remove waxed paper. Sprinkle each piece with salt, pepper and chives. Place 1 tablespoon butter in the center of each piece on top of seasoning. Roll up, jelly roll fashion, folding ends under and making a tight, neat bundle. Place seam side down on a baking sheet.

Dust chicken rolls lightly with flour; dip into beaten egg, then roll in bread crumbs. Return to baking sheet. Refrigerate at least 1 hour, more if convenient, so coating adheres well.

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CHICKEN KIEV (Continued)

Heat oil in a deep saucepan. Fry rolls, a few at a time, until golden brown and crisp. As each is done, place on the baking sheet; then bake all in a 325° oven for 20 minutes.

CHICKEN ESPAGNOLE

Jane Schmoeger Dresner

1/4 c. olive oil	1 (8 oz.) jar pimiento olives (sliced)
10 small chicken breasts	
1 large onion (chopped)	2 (8 oz.) cans tomato soup
1 clove garlic (minced)	1 (2 1/2 oz.) jar sliced mushrooms
1 green pepper (cut in 1 inch cubes)	1/2 c. red wine

Serves 5. Heat oil, season chicken and saute' lightly until golden brown. Discard oil, set aside chicken. In the same pan, place onion, garlic and pepper with 2 tablespoons additional oil. Saute' 5 minutes or until golden brown. Add tomato soup, olives, mushrooms and blend. Place chicken in sauce, cover, bring to a boil. Simmer 1 1/2 hours or until tender. Add wine the last 15 minutes of cooking. Serve over white rice.

NOTE: Can be made in advance, add wine just before reheating.

EGG SOUFFLES

Bernice Nagel

4 eggs	1/3 lb. Velveeta cheese
4 slices bread	1 c. milk

Beat with a fork the eggs, add bread, crusts removed, cubed. Cheese, cubed and add milk. Refrigerate overnight or 1 day. Bake in a casserole for 1 hour at 350°. If double recipe, allow more baking time.

OVEN OMELET

Henrietta Nicholson

1/4 c. butter	1 c. milk
1 1/2 doz. eggs	2 tsp. salt
1 c. dairy sour cream	1/4 tsp. onion (optional)

Melt butter in a baking dish. Beat eggs and add all ingredients. Stir occasionally. Bake 35 minutes at 350°.

May you be in heaven a half hour before the devil knows your dead.

CHRISTMAS BREAKFAST

Marian Guenther Schmoeger

You make it the day before, and it bakes happily while you open your gifts on Christmas morning.

7 slices white bread (not thin sliced)	1 tsp. dry mustard
	1/2 tsp. salt
2 (4 oz.) pkgs. Cheddar cheese (shredded)	1/4 tsp. pepper
6 eggs	3 strips bacon (cut in half)
3 c. milk	

Trim crusts from bread. Crumble bread and mix with cheese. Spread in the bottom of a greased 7 1/2 x 12 inch flat baking dish. Beat eggs and milk together and stir in salt, pepper and mustard. Pour over bread-cheese mixture. Lay bacon strips over the top. Refrigerate overnight. Next morning, bake, uncovered, at 350° for 50 to 55 minutes. Remove from oven just as guests sit down, otherwise it may "sink"; tastes just as good but not as glamorous to look at. Serve with English muffins, bran muffins, etc. This is an excellent dish to serve to brunch guests, whatever the season. Serves 6.

MACARONI CASSEROLE

Frances Irvine

1 (7 oz.) pkg. elbow macaroni	1/4 c. onion (chopped)
2 cans mushrooms	2 T. pimiento (chopped)
2 T. butter	4 hard cooked eggs (diced)
2 cans condensed cream of chicken soup	2 c. (8 oz.) Cheddar cheese (cubed)

Cook macaroni according to directions on package. Saute' mushrooms in butter. Combine soup, onion, pimiento, eggs, cheese, mushrooms and macaroni. Bake 30 minutes at 350°. Serves 12.

GROUND BEEF CASSEROLE

Kathy Sons Clark

2 lbs. ground beef	1 can cream of mushroom soup
1 medium onion	1 pkg. Tater Tots
2 cans cream of chicken soup	Salt <u>and</u> pepper

Brown meat and onion. Salt and pepper to taste; drain. Mix in the soups. Pour in a 9x13 inch pan, place Tater Tots on top. Bake at 350° for 1 hour.

Don't brag about your plans for tomorrow--wait and see what happens.

LASAGNE

Ruth Rick

1 lb. ground beef	1 1/2 tsp. salt
1 clove garlic (minced)	1 lb. can tomatoes
1 T. whole basil	10 oz. lasagne noodles
2 eggs	2 c. cream style cottage cheese
1/2 c. Parmesan cheese (grated)	2 T. parsley flakes
1 tsp. salt	1/2 tsp. pepper
1 lb. Mozzarella cheese (sliced thin)	

Brown meat slowly, spoon off excess fat. Add garlic, basil, salt, tomatoes. Simmer, uncovered, for 30 minutes, stirring occasionally. Cook noodles in a large amount of boiling salted water, drain; rinse. Beat egg, add remaining ingredients except Mozzarella cheese.

Layer 1/2 the noodles in a 9x13x2 inch baking dish. Spread 1/2 cottage cheese filling, then 1/2 the Mozzarella cheese and then 1/2 the meat sauce. Repeat. Bake at 375° for 30 minutes.

NOODLE MEAT LUNCHEON

Ruth C. Mudge

4 oz. noodles	Onion (if desired)
3 c. boiling water	1 c. milk
1 tsp. salt	1 lb. ground beef
2 T. butter	1 can tomato soup
2 T. flour	Salt <u>and</u> pepper (to taste)

Cook noodles slowly in salted boiling water. Make a thick white sauce of butter, flour and milk. Cook beef until slightly brown, add salt, pepper and onion. Pour off excess fat. Add noodles and sauce to meat. Pour over this the tomato soup.

Place in a baking dish in a 350° oven for 15 minutes.

If you pour some happy spirit
In a great big mixing bowl;
Just add a few ingredients
And you'll have a casserole.

ITALIAN CASSEROLE

Cora Shawback

1 lb. ground beef	1 c. tomato soup
1/2 c. onion (chopped)	1/2 c. water
1 medium clove garlic (minced)	1/2 c. wide noodles (cooked)
1 tsp. oregano	1 c. process cheese (shredded)
1 tsp. salt	

Brown beef with onion, garlic and seasonings in a skillet. Stir to separate meat. Combine with soup, water and noodles. Spread into a casserole. Place cheese around edge of meat mixture. Bake at 350° for 30 minutes. Yields 6 to 8 servings.

HAMBURGER PIE

Evalyne Marshall

1 medium onion (chopped)	5 medium potatoes (cooked)
1 lb. ground beef	1/2 c. warm milk
Salt <u>and</u> pepper	1 egg (beaten)
1 (No. 2) can (2 1/2 c.) <u>or</u>	Salt <u>and</u> pepper
1/2 lb. green beans	
1 (10 1/2 <u>or</u> 11 oz.) can	
tomato soup	

Cook onion in hot fat until golden brown; add meat and seasonings; brown. Add drained beans and soup; pour into a greased 1 1/2 quart casserole. Mash the potatoes; add the milk, egg, and the seasonings. Spoon in mounds over meat.

Bake in a moderate oven (350°) for 30 minutes. Makes 6 servings.

OVEN CHOP SUEYMrs. Clarence Dose
Lostant, Ill.

1 lb. hamburger	1 can cream of mushroom soup
1 c. celery (chopped)	1 can cream of chicken soup
1/2 c. onion (cut up)	2 T. soy sauce
1/2 c. water	1 can chow mein noodles
1/2 c. rice (uncooked)(instant)	

Brown hamburger, add cut up celery and onions; saute' for a little while. Add the remaining ingredients. Pour into a greased casserole dish. Bake at 350° for 1 hour.

DRESSING AND GROUND BEEF

Alice Harris

12 slices bread (cubed)	1 tsp. dry mustard <u>or</u> salad
1/2 c. celery (chopped)	type French's
1/2 c. onion (chopped)	1 tsp. poultry seasoning
2 cans cream of mushroom soup	1 1/2 lbs. lean ground beef
1 c. milk	1 tsp. salt
	1/4 tsp. pepper

Mix bread, onion, celery and seasonings, one can of soup and milk blended. Let stand overnight or several hours in the refrigerator. Add raw ground beef, crumbled in large chunks. Mix lightly. Place in a well greased 12x9 inch pan; pour second can of soup over all. Bake at 375° for 45 minutes. Serves 8.

BEEF SKILLET FIESTA

Cora Baer

1 lb. ground beef	2 tsp. salt
1 T. salad oil	1 tsp. chili powder
1/2 c. green pepper (chopped)	1/4 tsp. pepper
1/4 c. onion (chopped)	1 (12 oz.) can whole kernel corn
1 bouillon cube	2 (8 oz.) cans tomato sauce
1 1/4 c. boiling water	1 1/2 c. Minute rice

Brown meat in oil; add green pepper and onion; cook until tender, but not brown. Dissolve bouillon cube in water; add to mixture with seasonings. Add corn and tomato sauce. Bring to a boil, stir in rice. Remove from heat, let stand 5 to 8 minutes.

Makes 6 servings.

JIFFY BEEF NOODLE CASSEROLE

Irma Smith

1 medium onion (finely chopped)	1/4 tsp. pepper
2 T. salad oil	1 (3 oz.) can Chinese noodles
1 lb. ground beef	1 can condensed cream of
1 tsp. salt	mushroom soup
	3/4 c. milk

Saute' onion in salad oil; remove from pan. Brown beef in remaining oil; pour off fat. Season with salt and pepper. Place a layer of noodles in a casserole; top with 1/2 of onion and 1/2 of meat. Add a second layer of noodles, then remaining onion and meat. Blend soup with milk; pour over all. Top with remaining noodles. Bake at 350° for 30 minutes.

Don't praise yourself; let others do it.

CRESCENT CHEESEBURGER BAKE

Mary Jane Stillwell

1 to 1 1/4 lbs. ground beef	1 tsp. salt
1/4 c. onion (chopped) <u>or</u>	1/2 tsp. paprika
1 T. instant minced onion	1/8 tsp. pepper
1 clove garlic (minced) <u>or</u>	1 tsp. lemon juice
1/2 tsp. garlic salt	1/2 tsp. Worcestershire sauce
2 c. (8 oz.) Swiss, Cheddar	1 egg
<u>or</u> American cheese	1 (8 oz.) can Pillsbury refrigerated crescent dinner rolls
(shredded)	

In a large skillet, brown ground beef, onion and garlic; drain. Remove from heat; stir in remaining ingredients except crescent rolls; set aside. Separate crescent dough into 4 rectangles. Place 4 rectangles in an ungreased 11x7 inch or 9 or 8 inch square baking pan. Press over bottom and about 1/2 inch up sides to form a crust. Spoon meat mixture into crust. Bake at 375° for 25 to 30 minutes until crust is golden brown.

Can be reheated, loosely covered with foil at 375° for 15 to 20 minutes until heated through.

To make ahead, cover and refrigerate up to 2 hours before baking. Serves 4 to 5.

MINI MEAT LOAVES

Mrs. H. O. (Vera) Walgenbach

1 lb. ground beef	1 T. Worcestershire sauce
1 egg (beaten)	1/2 tsp. salt
1/2 c. onion (chopped)	3/4 c. tomato catsup
1/2 c. celery (chopped)	3 T. brown sugar
1/3 c. milk	1/4 c. dry bread crumbs

Combine meat, egg, onion, celery, milk and bread crumbs, Worcestershire sauce and salt; mix well. Fill 1/2 cup measuring cup with meat mixture, unmold on a baking sheet.

Combine catsup and brown sugar, pour over meat. Bake at 350° for 20 minutes or until done.

You may also spread meat mixture in a piepan, pour catsup-brown sugar over it. Bake as above. Cut in wedges and serve.

Makes 4 servings.

Now is the only time we have. The past is gone. The future is not yet here.

CHEESEBURGER BAKE

Sandy Skinner

1 lb. ground beef	1 tsp. salt
10 slices white bread	2 c. process American cheese
6 eggs	(shredded)(about 2 oz.)
3 c. milk	1 tsp. mustard

Heat oven to 325°. In a large skillet, cook and stir ground beef until brown. Remove crusts from bread (crusts can be left on if desired), and cut slices into 1/2 inch cubes. Blend eggs, milk, mustard and salt. Stir in cheese, bread cubes and meat, removing grease from meat before adding to mixture

Pour into an ungreased baking dish 11 1/2 x 7 1/2 x 1 1/2 inches. Bake, uncovered, for 1 hour or until center is set. To serve, cut into squares. Makes 8 to 12 servings.

CRESCENT PIZZA-WICHES

Evalyne Marshall

1 lb. ground beef	1/8 tsp. seasoned pepper
1/2 c. onion (chopped)	2 cans crescent dinner rolls
6 oz. can tomato paste	1 T. milk
1/2 tsp. garlic salt	1 T. sesame seed
1/2 tsp. oregano	1/2 c. Mozzarella cheese
	(shredded)

SAUCE:

1/3 c. milk	Reserved meat mixture
10 3/4 oz. can Cheddar cheese soup	

Preheat oven to 375°. In a large fry pan, brown ground beef and onions; drain fat. Stir in tomato paste and seasonings. Simmer while preparing dough. On an ungreased cookie sheet, separate 1 can crescent dough into 8 triangles. Spread 2 table-spoons meat mixture on each triangle. (Reserve remaining meat mixture for sauce.) Sprinkle cheese over meat filling. Separate second can of crescent dough into triangles. Place over meat filled triangles; seal edges. Prick several times with a fork. Brush with milk, sprinkle with sesame seeds. Bake 15 to 20 minutes or until golden brown.

In a medium saucepan, combine sauce ingredients. Serve over meat triangles.

PARTY EGGPLANT PARMIGIAN

Carol Sydlowski

1 1/2 lbs. ground beef	1 tsp. Lawry's seasoned salt
1 1/2 tsp. Lawry's seasoned salt	2 (8 oz.) cans tomato sauce
1/2 tsp. Lawry's seasoned pepper	1 c. Cheddar cheese (grated)
2 T. salad oil	1/4 tsp. oregano (crushed)
1 medium eggplant	1/4 c. oil
1/4 c. flour	

Combine ground beef, seasoned salt and seasoned pepper. Shape into 8 patties. Brown in 2 tablespoons hot oil. Cut eggplant into 8 slices about 1/2 inch thick. Combine flour and the 1/2 teaspoon seasoned salt. Coat eggplant slices with this mixture. Brown slices in 1/4 cup hot oil, adding more if necessary.

Place eggplant slices in a 13x9x2 inch baking dish. Top each slice with a hamburger patty. Add tomato sauce. Sprinkle with grated cheese and oregano. Bake in a 350° oven for 30 minutes. Makes 8 servings.

SOUR CREAM MEAT BALLS

Phyllis Guenther Devens

2 lbs. ground chuck	1 egg
1 c. sour cream	1 c. flour
1 pkg. dry onion soup mix	1 T. paprika
1 c. fine bread crumbs	2 cans Campbell's beef broth

Mix together ground chuck, sour cream, onion soup mix, bread crumbs and egg. Form into balls and roll in flour and paprika mixture. Brown in margarine in a heavy skillet. Place in a baking dish and cover with the beef broth, undiluted. Bake at 350° for 40 minutes. Makes about 3 dozen medium size.

NOTE: Also delicious made into cocktail size and served on picks as hors d'oeuvres.

One way to save money--retreat, instead of charging.

HAMBURGER STROGANOFF

Cora Shawback

1 lb. hamburger Salt and pepper (to taste)
 1 onion (chopped) 1 pkg. Klushi noodles
 1 can mushroom soup 1/2 c. dairy sour cream

Brown meat and onion; drain. Then add the following:

1 can of mushroom soup, 1 can water. Simmer 20 minutes. While the above is cooking, cook in a separate pan 1 package Kluski noodles. Add noodles to soup and meat mixture. Then add 1/2 cup dairy sour cream. Stir and simmer 5 minutes.

GNO CCHI (ITALIAN)

Carleen Skerston

Peel and cook 6 to 7 large potatoes in salted water; drain. Place a sifter full of flour on a board. Mash your potatoes into it, add a handful of grated cheese, handful of bread crumbs and an egg. Work until it doesn't stick to your hands. Roll small pieces into bread-stick-size pieces, about as thick as your finger. Cut each piece into 1/4 inch pieces. Indent each piece with a rolling motion of your thumb (piece will resemble a thick sea shell). Drop into boiling, salted water. Cook until tender, rinse and drain. Serve with butter and melted cheese or tomato sauce and grated cheese.

FRIED RICE

Katherine Dauber

2 T. green onion (chopped) 1 c. leftover cooked meat or
 3 T. vegetable oil poultry
 3 c. rice (cooked)(cold) 1 egg
 1 to 2 T. soy sauce

Saute' onion in oil until wilted. Add rice and meat and cook, stirring, about 5 minutes. Beat egg with soy sauce and add to rice mixture; cook, stirring, until egg is set.

Blessings be upon the cook -
 Who seeing buys this little book
 And buying, tries and tests its wares;
 And testing throws away her cares;
 And carefree, tells her neighbor cook
 To get another such a book!

BARBECUED BEEF SHORT RIBS

Marian Guenther Schmoeger

2 lbs. beef short ribs

1 T. shortening

SAUCE:

1/2 tsp. salt

1/4 c. onion (chopped)

1/2 c. catsup

2 T. lemon juice

1/4 c. water

2 T. brown sugar

1 tsp. prepared mustard

2 tsp. Worcestershire sauce

Cut ribs in 2 inch pieces. Trim away excess fat. Brown in shortening in electric skillet. Add the sauce; cover tightly and simmer slowly about 2 hours or until meat is fork tender. Check occasionally and add water if necessary to keep from sticking.

Makes 4 servings.

TERIYAKI STEAK

GaNelle Sergeant

2 lbs. beef tenderloin

MARINATING SAUCE:

2 cloves garlic (chopped)

1 c. shoyu (soy sauce)

1 tsp. fresh ginger (chopped)

1/2 c. sugar

or pinch of ginger

1/2 c. sherry

Marinate meat in sauce for several hours in a flat pan. Then place meat on barbeque and after cooking, slice in thin strips. Serve with rice and use sauce as gravy.

For a festive occasion, slice meat before cooking and let individuals cook their own meat on skewers on small habacbis (grill).

SLOW-BAKING-OVEN-STEW

Myrtle Albert

2 lbs. lean stew meat

1/2 c. tomato juice

6 carrots (sliced)

1 T. sugar

1 onion (chopped)

2 tsp. salt

6 potatoes or parsnips or
turnips (cubed)

Dash of pepper

1 stalk celery (cut in slices)

1 T. Minute tapioca

1 c. peas (may add last hour)

Combine all ingredients in a large casserole or pan; cover tightly with foil; bake 4 to 5 hours in a 250° oven. Or may be cooked in a crock pot.

Love isn't love until you give it away.

BEER BEEF

Rhoda Nicholson

2 to 3 lbs. beef	1 pkg. onion soup mix
1/4 c. flour	1 pkg. brown gravy mix
1 (12 oz.) can beer	

Use round steak, Swiss steak or roast. Cut beef in cubes and shake in a sack with flour. In a slow cooker, mix beer and dry mixes, then add the beef and stir gently. Cook on low for 8 hours. This is a meal with rice or noodles and salad.

CHOP SUEY

Lois Myler

Simmer:

2 c. water	2 c. celery
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2 c. onions

Then add:

4 T. soy sauce	1 can bean sprouts (drained <u>and</u> washed)
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While simmering, cook cut up, cubed veal, pork and beef, as much as you desire. Add to vegetables. Also add 2 cups water, 1 tablespoon flour, 1 tablespoon corn starch, 2 tablespoons molasses and 2 tablespoons soy sauce, mixed together and added slowly. Mix all together. Serve over rice with chow mein noodles on top.

BAKED BEEF STEW

Mrs. Herbert Guenther

2 lbs. beef stew meat	1 (No. 2) can cut green beans
3 potatoes	2 T. salt
3 onions	1 T. sugar
3 sticks celery	2 T. tapioca
3 carrots	1 c. V-8 tomato juice

Cut vegetables in large pieces, do not drain beans. Place meat and vegetables in a large casserole or slow cooking pot; add last 4 ingredients. Mix well and bake in a 250° oven for 5 hours. This stew may be frozen.

Youth is a gift of nature but age is a work of art.

YANKEE POT ROAST

Mrs. A. F. Miller

4 lbs. beef (bottom round) 1 tsp. salt
 1/4 lb. salt pork (diced) 1/4 tsp. black pepper
 1 c. flour 1 pt. water

Fry out salt pork. Rub beef on all sides with a mixture of flour, salt and pepper. Remove pork and brown beef well on all sides in fat. Add water and cook in a Dutch oven until beef is tender. Remove beef, thicken and season gravy.

CHUCK'S MARINE CORPS POT ROAST

GaNelle Sergeant

Salt and pepper both sides of a 3 to 4 pound chuck roast or 2 to 3 pounds Swiss steak. Heat in a Dutch oven or large heavy kettle 2 tablespoons shortening. Brown meat very well on both sides in hot fat. Reduce heat and stir in:

2 (8 oz.) cans tomato sauce 2 T. soy sauce
 (2 c.) 2 T. Worcestershire sauce
 2 large stalks celery (finely
 chopped)(about 1 c.)
 1 medium onion (finely chopped)
 (1/2 c.)

Stir to blend sauce. Spoon some of the sauce on top of meat. Cook, uncovered, on low heat about 2 hours or until meat is fork tender and sauce is desired consistency for gravy. Turn meat several times during cooking period, spooning some sauce on top of meat after each turning. Thin sauce with a little hot water only if necessary to achieve desired gravy consistency.

Slice meat into serving portion. Serve with the gravy and mashed potatoes. Serves 6 to 8.

SAUERBRATEN

Elizabeth Walgenbach

1/4 c. shortening or drippings 2 large onions (chopped)
 1 (5 to 6 lb.) rolled chuck 1 T. whole pickling spice
 roast 2 c. magara type wine
 Salt, pepper and garlic salt 1 (10 1/2 oz.) can condensed
 1/2 c. celery (finely chopped) beef broth

Heat shortening in a large Dutch oven. Rub roast with salt, pepper and garlic salt. Brown roast on all sides in hot shortening.

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SAUERBRATEN (Continued)

Add remaining ingredients. Cover pan and simmer slowly until meat is tender, 2 to 2 1/2 hours.

You may strain drippings and spoon over meat or thicken with 2 tablespoons flour mixed with 1/4 cup water.

Submitted by Cora Baer.

SWISS STEAK

Mrs. A. F. Miller

2 lbs. round <u>or</u> chuck steak	2 c. canned tomatoes
1/2 c. flour	2 large carrots (diced)
2 tsp. salt	3 stalks celery (diced)
1/2 tsp. pepper	1 small can mushrooms (diced)
3 T. fat	1 qt. beef stock
2 small onions	

Cut steak in 1 or 2 inches thick. Mix flour, salt and pepper and pound into steak thoroughly. Brown meat and onions in hot fat before adding tomatoes, carrots, celery, mushrooms and beef stock. Bake in a moderate oven for about 2 hours or until tender.

CHINESE PEPPER STEAK

Jo Ann Jennings

1 to 1 1/2 lbs. flank steak <u>or</u> round steak (cut 3/4 to 1 inch thick)	2 green peppers
1 T. corn starch	2 small tomatoes
1/2 tsp. sugar	3 T. oil
1/4 tsp. ginger	1 clove garlic (minced)
	1/4 c. water
	1/4 c. soy sauce

Partially freeze steak to firm and slice diagonally across the grain into thin strips. Combine corn starch, sugar, ginger and stir in soy sauce. Pour mixture over meat and stir. Set aside while preparing vegetables.

Cut green pepper into thin strips and tomatoes into wedges. Quickly brown marinated beef strips in oil (1/3 portion at a time); remove from pan and reserve. Reduce heat; add green pepper, garlic and water to pan and cook until green pepper is tender crisp, 5 to 6 minutes. Stir in meat and tomatoes and heat through. Serve over hot fluffy rice. Makes 4 to 5 servings.

I wouldn't like to have lived without ever having disturbed anyone!

STUFFED STEAK

Henrietta Nicholson

Take a large round steak about 1/4 inch thick, fill with dressing made from bread crumbs, onions, sage, salt and pepper and enough milk to moisten. Roll and tie with string and bake in a moderate oven about 1 1/4 hours. Any favorite dressing will do. Slice to desired thickness per serving.

PEPPER STEAK

Charlene Theisinger

1 lb. round steak	2 green peppers (sliced)
2 T. cooking oil	1/2 c. celery (diced)
1 clove garlic (minced)	1 can mushrooms (optional)
1 T. corn starch	1 T. soy sauce
1 chicken bouillon cube	1 tsp. salt
1/8 tsp. ginger	1/3 c. water <u>with</u> bouillon cube
1/4 c. onion (minced)	

Cut meat into 2 inch strips. Sprinkle with soy sauce and salt and ginger. Brown meat in oil, along with garlic. Add minced onion, strips of pepper and diced celery, mushrooms and bouillon cube with water. Cover and simmer 10 to 20 minutes.

Blend corn starch with a small amount of water. Add to meat, stirring until juice thickens. Serve over rice or noodles.

ROUND STEAK SAUERBRATEN

Betty Duffell

1 1/2 lbs. round steak (1/2 inch thick)	2 T. brown sugar
1 T. fat	1/2 tsp. salt
1 envelope brown gravy mix	1/4 tsp. pepper
2 c. water	1/2 tsp. ginger
1 T. instant minced onion	1 tsp. Worcestershire sauce
2 T. white wine vinegar	1 bay leaf
	Hot noodles (buttered)

Cut meat in 1 inch squares. In a large skillet, brown meat on all sides in hot fat. Remove meat from skillet; add gravy mix and water. Bring to boiling, stirring constantly. Stir in remaining ingredients except noodles. Return meat to skillet; cover and simmer 1 1/2 hours, stirring occasionally. Remove bay leaf. Serve meat over hot buttered noodles.

Makes 5 to 6 servings.

When mixing, don't forget to add the love.

NOODLE CASSEROLE

Lois Swift

1 pkg. noodles (small) 1 can tomato soup
 1 lb. round steak (cut in Onion
 cubes) Celery
 Salt (to taste) 1 c. mushrooms

Cook noodles until tender; drain. Put in a casserole.
 Brown steak, onion, celery; add tomato soup and mushrooms.
 Pour over noodles and mix. Bake at 350° for 25 minutes.

BARBEQUE

Frances (Nan) Trillet

1 lb. hamburger 1/2 c. celery (diced)
 1 medium onion 1/2 bottle catsup
 1 tsp. sugar 1/8 tsp. cloves
 Salt and pepper (to taste) 1/4 tsp. cinnamon

Brown the beef and onion together. Cook celery in water
 until done. Add all remaining ingredients. Cover with water
 and cook slowly.

BAR-B-QUE

Evalyne Marshall

1 1/2 lbs. ground beef 1 can chicken gumbo soup
 1 T. instant minced onion 1 c. Brooks tangy catsup

Brown ground beef and onion, add soup and catsup. Simmer
 20 to 30 minutes.

BAR-B-QUE

JoAnn Jennings

1 lb. hamburger or shredded Salt and pepper
 beef Celery
 1/2 bottle catsup Onion
 1 tsp. Worcestershire sauce Green pepper
 1 tsp. vinegar 1/2 tsp. cinnamon
 1 T. brown sugar 1/4 tsp. cloves
 4 T. water 1 1/2 tsp. chili powder

Brown hamburger and add other ingredients. Simmer for 45
 minutes to blend flavors. Serve on buns.

Shred leftover roast; combine ingredients from catsup on
 and simmer. Add shredded beef, heat and serve on buns.

BARBECUE

Katherine Dauber

2 lbs. ground beef	1 T. chili powder
1 c. celery (chopped)	1 tsp. salt
1 c. onion (chopped)	1/4 tsp. pepper
1 green pepper (chopped)	1 T. dry spaghetti sauce mix
1 c. tomato paste	1 T. Worcestershire sauce
1/4 c. catsup	1 T. vinegar
2 c. water	2 T. sugar (brown <u>or</u> white)

Brown ground beef, add chopped vegetables and cook until soft. Add remaining ingredients and simmer until done, or about 30 minutes.

HALUSKI (AUSTRIAN)

Carleen Skerston

3 large raw potatoes (grated)	1/2 tsp. baking powder
Less than half a sifter flour	1/2 tsp. salt

Mix together. Drop a little at a time into boiling, salted water. If it comes apart when dropped into water, add a little more flour. Cook until tender (about 20 minutes).

Put 1 pound cottage cheese in a bowl and add the drained haluski after rinsing them in hot water. Brown 1/4 pound of butter and pour over them.

This is one of my "hand-me-down" recipes from one of my mother-in-laws.

DRESSING

Mrs. Nancy Dauber

Simmer 1/2 hour:

1/2 c. onion (chopped)	1/2 c. celery
1/2 lb. oleo	

Add 1 small can chicken broth and heat. Meantime cube 1 loaf of bread into a big bowl. When onion-celery mixture is done, add to bread. Mix well, add 1 tablespoon sage and 3 eggs. Salt and pepper to taste.

Patience is the ability to idle your motor when you feel like stripping your gears.

SPANISH CHEESE SAUCE

Carol Sydowski

1 lb. Tellmark cheese (coarsely
grated) 2 medium onions (chopped fine)
1 small can black olives 2 cloves garlic (pressed) or
(chopped) garlic powder
1 can tomato sauce 1 tsp. Worcestershire sauce
1 can Ortega green peppers 1 or 2 squirts Tabasco sauce
(chopped) Salt and pepper (to taste)
3 T. vinegar
1/2 c. salad oil (scatter over
mix)

Mix all ingredients the day before serving. To serve:
Spread on sourdough French bread, most other breads or French
rolls. Place until the broiler 12 minutes or until bubbly.
This keeps in the refrigerator for weeks or can be frozen.

CHEESE SAUCE

Phyllis Bangert

2 T. margarine (melted on 1/4 tsp. salt
stove) 1/4 tsp. pepper
2 T. flour 1/2 c. cheese
1 c. milk (add gradually)

Melt margarine and add flour. Add milk gradually. Add
remaining ingredients and heat until cheese is melted.

BAR-BE-QUE SAUCE

Donna Barton

1 tsp. cinnamon 1/2 tsp. ginger
1 T. Worcestershire sauce 1 (14 oz.) bottle catsup
1/2 tsp. cloves

Combine ingredients and simmer for 20 minutes. Chopped
celery, peppers and onions may be added. Makes sauce for 3
pounds shredded beef.

Smiles are like the sunshine
They freshen up our day,
They tip the pearls of life with light
And drive our cares away.

BAR-B-Q SAUCE

Carole Q. McMullen

1/4 c. onion (chopped)	1/4 c. vinegar
1/4 c. celery (chopped)	1/2 green pepper
2 T. shortening	12 oz. chili sauce
1/2 tsp. paprika	1 T. Worcestershire sauce
Salt	1/4 c. water
Juice of 1/2 lemon	1 T. mustard
1/4 c. brown sugar	

Saute' onion and celery in shortening. Add remaining ingredients in order given. Simmer 30 minutes. Makes enough sauce for 3 to 3 1/2 pounds of meat. Especially good with shredded beef or pork roast.

BARBECUE BASTING SAUCE

Nancy L. Smith

1/4 c. margarine	1/2 c. Worcestershire sauce
3/4 c. onion (chopped)	1 T. dry mustard
1 clove garlic (chopped)	1 1/2 tsp. salt
1 c. honey	1 tsp. oregano
1 c. catsup	1 tsp. pepper
1 c. vinegar	

Heat margarine in a saucepan. Add onion and garlic. Cook until tender. Add all remaining ingredients and bring to a boil; stirring constantly. Reduce heat and simmer 30 minutes, stir occasionally. Makes about 1 quart.

Delicious on ribs, poultry, hamburgers, steaks, chops.

SPAGHETTI SAUCE

Mary Ann Beenenga

1/3 c. olive oil	1 tsp. parsley flakes
6 cloves garlic	Few drops hot pepper sauce
6 onions (chopped)(3 c.)	2 tsp. salt
2 green peppers (chopped)	1/4 tsp. pepper <u>and</u> paprika
2 lbs. ground beef	1/4 tsp. oregano
4 (8 oz.) cans tomato sauce	1 <u>or</u> 2 cans mushrooms
4 (6 oz.) cans tomato paste	

Put oil in a kettle. Press garlic cloves, add onions, pepper. Saute' until limp and remove garlic. Add meat and brown. Add the next 8 ingredients and 2 cans of water. Cook slowly for 45 minutes. Add mushrooms; simmer. Makes 3 quarts.

Planning your work is good, but doing it is always better.

IRISH-ITALIAN SPAGHETTI SAUCE

Cora Shawback

1 T. oil	1 onion (chopped)
1 lb. hamburger	1 can tomato soup
1 can cream of mushroom soup	1 can tomato paste
1 can mushrooms	1/2 tsp. Tabasco sauce
1 T. chili powder	Salt <u>and</u> pepper

Brown onion in oil and add hamburger. Add soups, paste, mushrooms, etc. Cook for 1/2 hour to 45 minutes, stirring constantly to keep from sticking. Pour over spaghetti.

SPAGHETTI SAUCE

Carol Straughn

3 lbs. ground beef	1 tsp. pepper
2 onions (chopped)	1 tsp. oregano
4 cloves garlic (chopped)	2 cans tomato paste
2 T. sugar	2 cans water
1 1/2 T. salt	1 qt. tomatoes

Brown ground beef, drain off excess fat if any. Add other ingredients and simmer for 1 1/2 to 2 hours. Serve over spaghetti or ravioli with Parmesan cheese.

STEAK MARINADE

Laura Yusko

1 c. soy sauce	1/4 c. bottled gravy coloring
2 large onions (coarsely chopped)	(Kitchen Bouquet)
2 cloves garlic (halved)	2 tsp. seasoning salt

Combine soy sauce, onion, garlic in electric blender container; cover; process at high speed 1 minute or until mixture is very smooth. Stir in gravy coloring and seasoning salt. Makes 2 1/2 cups.

To marinate: Arrange steaks or chops in a shallow glass baking dish; pour 1/2 cup marinade for each steak and 1/4 cup marinade for each chop over the meat. Allow to stand at room temperature for 2 hours or cover with plastic wrap and refrigerate for up to 24 hours, then bring meat to room temperature before cooking. For less expensive meat cuts sprinkle with instant meat tenderizer before broiling.

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STEAK MARINADE (Continued)

To broil: Preheat broiler and broiler pan 15 minutes or until pan is sizzling hot. Broil steak 4 inches from heat, 5 minutes for 1 inch and 10 minutes for 2 inch per side for rare, or until done as you like, basting with marinade when turning.

Broil 3/4 inch chops and 1 inch hamburgers 10 minutes per side, basting with marinade when turning.

SHRIMP SAUCE

Phyllis Bangert

1 1/2 c. catsup
1 T. lemon juice
Salt and pepper

1 tsp. Angostura bitters (optional)
1 tsp. sugar
2 T. horseradish (heaping)

Mix all ingredients. Chill and serve with shrimp.

HOLLANDAISE SAUCE

Alice Harris

1/2 c. butter
2 egg yolks
1 1/2 tsp. lemon juice

1/16 tsp. cayenne pepper
1/2 c. boiling water
1/4 tsp. salt

Cream butter, add yolks, one at a time; beat well. Add lemon juice, salt and pepper. Add mixture to boiling water, stir constantly and cook over double boiler until mixture is the consistency of custard. Serve over hot vegetable or casserole.

CARLSON HOLLOWEEN SPECIAL

Robert Carlson

1 lb. hot dogs (must have skins) Pancake turner
Large pan String
Cold water Hot air

Boil hot dogs until nice and plump. Clean out all meat with pancake turner. Blow up skins with hot air, immediately tie end that you opened to clean out meat. Serve warm.

When guests bite into hot dog--you then yell out, "Hollweeny!"

* * * * *

SALADS & DRESSING



SALADS

APRICOT JELLO SALAD

Frances Palko

1 (3 oz.) pkg. apricot Jello 1 (8 oz.) pkg. Philadelphia
 1 medium size can crushed cream cheese
 pineapple (do not drain) 1 large Cool Whip
 1/2 c. sugar

Cook pineapple and sugar until a full boil. Remove from heat and add dry Jello. Cool. Soften cream cheese and whip with about 5 tablespoons milk. Combine Cool Whip with cream cheese. Add cooled Jello to Cool Whip and cheese mixture. Fold in thoroughly. Chill several hours or overnight.

Garnish with nutmeats.

APRICOT SALAD

Phyllis Quaka

1 large box apricot Jello 2 jars junior size apricot
 1 c. crushed pineapple with baby food
 juice 8 oz. pkg. cream cheese
 2/3 c. sugar 2 pkgs. Dream Whip
 2/3 c. water

Mix the first 5 ingredients together and bring to a boil. Stir only 1 minute and remove from stove to cool. Prepare Dream whip according to package and mix with softened cream cheese. Put with above and put in a 13x9 inch pan.

APRICOT SALAD

Mrs. Harry Starkey

1 (No. 3) can apricots or 2 1/4 c. cold water
 small cans 2 (3 oz.) pkgs. cream cheese
 1 1/2 T. gelatin

Drain juice off apricots and let it come to a boil. Dissolve gelatin in cold water. This mixture will be real thick. Add gelatin to hot juice after it is taken from the heat. Mash apricots and add to juice. Pour 1/2 of juice mixture into a mold. Let it jell. Mix cream cheese (at room temperature) with cream or milk to spreading consistency. Spread on top of Jello mixture and pour rest of apricot juice mixture on top and let it jell.

SERGEANT'S BANANA SALAD

Douglas Sergeant

1 head lettuce
 1/2 c. salad dressing (Miracle Whip)
 1/4 c. milk
 2 T. sugar
 1 or 2 bananas (sliced)
 Nuts (chopped)(to taste)

Prepare dressing by mixing 1/2 cup salad dressing, 1/4 cup milk, 2 tablespoons sugar, bananas and nuts. Mix in lettuce bits and may add pineapple to taste, if desired. Serves 4 to 6.

BING CHERRY SALAD

Phyllis Bangert

1 (No. 303) can dark sweet cherries
 1 (No. 303) can crushed pineapple
 1 to 2 c. miniature marshmallows
 1 large pkg. cream cheese
 1 pkg. Dream Whip
 Nuts (chopped)(add if desired)

Beat Dream Whip as directed on package and let set in the refrigerator. Drain cherries and mix cream cheese with 1/4 cup cherry juice. Drain pineapple and add remaining ingredients. Mix all together. Add chopped nuts, if desired.

BING CHERRY SALAD

Karla Barnhart

2 jars or cans Bing cherries
 2 small cream cheese (3 oz.)
 1 (No. 2) can crushed pineapple
 1 c. tiny marshmallows
 Nutmeats
 1 pt. Cool Whip
 1/2 c. cherry juice
 1/4 c. pineapple juice

Mix 1/2 cup cherry juice and 1/4 cup pineapple juice. Mix juices and cream cheese, then add the rest of the ingredients.

BING CHERRY SALAD

Mrs. Carl Pletsch

1 (3 oz.) pkg. black cherry Jello
 1 medium sized can black cherries (pitted)
 1 small flat can crushed pineapple (drained)(if desired)
 1 (3 oz.) pkg. Philadelphia cream cheese
 Pecans
 Celery

Drain cherries and pineapple. Using drained fruit juice, add enough water to make 2 cups. Heat and in it dissolve the Jello. When partially set, add black cherries (which have been stuffed

Continued Next Page.

BING CHERRY SALAD (Continued)

with cream cheese), the nutmeats and diced celery. This salad is equally good if no pineapple is used.

BING CHERRY SALAD

Dorothy Verda

1 (8 oz.) pkg. cream cheese	1 can crushed pineapple (drained)
1/4 c. Bing cherry juice	1 c. miniature marshmallows
2 T. pineapple juice	2 pkgs. Dream Whip
1 can Bing cherries (drained)	

Mix and refrigerate the Dream Whip. Soften cream cheese and mix juices into it. Add cherries, pineapple and marshmallows. Fold in Dream Whip and refrigerate.

BOSTON SALAD

Mabel Warrner

2 (3 oz.) pkgs. lemon Jello	1 (No. 2) can crushed pineapple (drained)
2 c. boiling water	8 marshmallows (quartered)
2 c. cold water	
2 large bananas	

DRESSING:

2 T. flour	1 c. pineapple juice
1/2 c. sugar	1 egg yolk (beaten)
	2 T. butter

Cook dressing ingredients. When cold add 1 cup cream (whipped).

Make Jello; when starting to thicken, add bananas, crushed pineapple and marshmallows. Pour into a 13x9 inch pan. Let set. When firm, pour dressing over salad and spread evenly.

CHERRY PIE SALAD

Betty Duffel

1 large carton Cool Whip	1 can Eagle Brand milk
1 large can crushed pineapple (well drained)	1 c. nuts
	1 can cherry pie filling

Mix together and chill.

To communicate is the beginning of understanding.

CHERRY SALAD SUPREME

Frances Roeder

- 1 (3 oz.) pkg. raspberry
flavored gelatin
- 1 (21 oz.) can cherry pie
filling
- 1 (3 oz.) pkg. lemon flavored
gelatin

- 1 (3 oz.) pkg. cream cheese
- 1/3 c. mayonnaise or salad
dressing
- 1 (8 3/4 oz.) can crushed
pineapple (1 c.)
- 1/2 c. whipping cream
- 1 c. tiny marshmallows

Dissolve raspberry gelatin in 1 cup boiling water; stir in pie filling. Turn into a 9x9x2 inch baking dish; chill until partially set. Dissolve lemon gelatin in 1 cup boiling water. Beat together cream cheese and mayonnaise. Gradually add to lemon gelatin. Stir in undrained pineapple. Whip 1/2 cup whipping cream; fold into lemon mixture with 1 cup tiny marshmallows. Spread atop cherry layer; top with 2 tablespoons chopped nuts.

Chill until set.

COPPER PENNIES

Marian Guenther Schmoeger

- 2 lbs. fresh crisp carrots
- 2 medium onions
- 1 green pepper
- 1 can tomato soup
- 1 tsp. prepared mustard
- 1/2 c. salad oil
- 3/4 c. vinegar
- 1 tsp. Worcestershire sauce
- 1/2 tsp. salt

Scrub and peel carrots and slice into 1/4 inch slices. Cook until barely tender, 8 to 9 minutes; drain. Slice onions and separate into rings. Cut pepper in thin strips.

Combine remaining ingredients. Mix vegetables into sauce. Put all in a covered container and refrigerate overnight. Will keep several weeks.

Before you flare up at anyone's faults, take time to count ten--ten of your own.

CRANBERRY SALAD

Phyllis Bangert

- | | |
|---------------------------------------|------------------------------|
| 2 pkgs. cherry Jello | 1 c. celery (diced fine) |
| 2 c. water (skimp) | 2 c. cranberries (ground up) |
| 1 small orange (ground)(rind and all) | 3/4 c. sugar (to fruit) |
| 1 large apples (diced)(peel and all) | |

Add the solid ingredients when Jello begins to harden. This is nice for molds.

BAZAAR TIME CRANBERRY RELISH

United Methodist Women

- | | |
|--------------------|-----------------------|
| 2 lbs. cranberries | 6 large apples (tart) |
| 2 large oranges | 4 c. sugar |

Grind cranberries, other fruits; rind and peel included. Mix in sugar. Cover and refrigerate 4 to 7 days. Flavor improves with age! If cranberries are frozen, they grind much easier with a lot less mess!

CRANBERRY SALAD

Mrs. Ernest Schafer

- | | |
|-----------------------------|---|
| 1 pkg. cranberries | 2 c. sugar |
| 2 1/2 c. water | 1 (8 3/4 oz.) can crushed pineapple (undrained) |
| 1 (3 oz.) pkg. cherry Jello | 2 c. celery (diced) |
| 1 (3 oz.) pkg. lemon Jello | 1 c. nuts (chopped) |

Cook cranberries and water for 5 minutes until berries have popped. Remove from heat, stir in Jello and sugar. Continue to stir until all is dissolved. Allow to cool and partially set. Add pineapple, celery and nuts. Allow to set in the refrigerator. Makes 12 individual molds.

"GRAM ALICE'S" CRANBERRY SALAD

Betty Duffell

- | | |
|--------------------------------|---|
| 2 (3 oz.) pkg. raspberry Jello | 2 c. sugar |
| 3 c. boiling water | Juice of 1 orange |
| 1 lb. cranberries (ground) | 1 small can crushed pineapple (drained) |

Grind cranberries and put sugar on top. Set aside for 30 minutes. Mix up Jello. Combine all ingredients and put in the refrigerator to set.

CREAM CHEESE DELIGHT

Phyllis Quaka

1 (8 oz.) pkg. cream cheese 1 large can crushed pineapple
 1/4 c. maraschino cherry juice 3 c. miniature marshmallows
 1/4 c. cherries (cut up) 1 pkg. Dream Whip

Mix cream cheese with cherry juice. Whip Dream Whip according to directions on box and mix with cheese mixture. Add rest of ingredients. Refrigerate overnight.

CREAM CHEESE SALAD

Martha Graves

2 pkgs. lemon Jello 1 small bottle maraschino
 1/2 c. sugar cherries
 2 pkgs. cream cheese 1 pt. whipped cream
 1 (No. 2) can pineapple 1 small green pepper

Dissolve Jello in hot water and add sugar and let start to set. Then add cream cheese. Mix thoroughly. Add pineapple, maraschino cherries, whipped cream and green pepper, cut very fine. Let set in the refrigerator until ready to use.

FRUIT SALAD

Roxanna Alleman

2 pineapple Jello 1/2 c. mayonnaise
 1 pkg. small marshmallows 1 1/2 c. celery (cut up)
 2 c. water 1 c. nuts (chopped)
 1 large can crushed pineapple 1 1/2 c. whipped cream (I use
 1 1/2 pkgs. cream cheese Dream Whip
 2 pkgs. red Jello

Heat water and dissolve package of marshmallows and add 2 small packages of Jello; let cool. Mix pineapple (juice too) with mayonnaise and cream cheese. Add celery and nuts. Add whipped cream and add to first mixture; let set.

Mix 2 packages of red Jello with 3 cups of boiling water. When cool, pour over first mixture. Make in an oblong pan. Cut in squares.

The chains of habit are too weak to be felt until they are too strong to be broken.

FRUIT SALAD

Frances Palko

- | | |
|--|---|
| 1 (16 oz.) can fruit cocktail
(undrained) | 1 (3 3/4 oz.) pkg. instant
Jello vanilla pudding |
| 1 (8 oz.) can crushed pineapple | 2 c. miniature marshmallows |
| 1 (11 oz.) can mandarin oranges
(drained) | 1/2 c. whipped topping |

Combine all fruit in a bowl. Stir in pudding mix (dry) and whipped topping. Store in the refrigerator 1 hour.

FRUIT SALAD

Wanda Weber

- | | |
|--|--------------------------------|
| 1 small bar Philadelphia
cream cheese | 1 c. crushed pineapple |
| 2 T. Miracle Whip | 1 c. whipped cream (whipped) |
| 1 large can fruit cocktail | 3/4 bag miniature marshmallows |

Soften cream cheese and add Miracle Whip; set aside. Drain fruit cocktail and crushed pineapple. Whip the whipping cream and combine all ingredients. Refrigerate and serve.

GREEN GODDESS SALAD

Carol Straughn

- | | |
|---|-----------------------------|
| 1 box pistachio instant
pudding mix | 3 c. miniature marshmallows |
| 1 (20 oz.) can crushed
Pineapple (undrained) | 1 c. nuts |
| | 1 large container Cool Whip |

Mix pudding mix and pineapple with juice. Then add rest of the ingredients. Place in the refrigerator until used. Keeps well, so can be made a day ahead.

"GRANDMA'S" FRUIT SALAD

GaNelle Sergeant

Drain:

- | | |
|----------------------|----------------------------|
| 1 can fruit cocktail | 1 flat can chunk pineapple |
|----------------------|----------------------------|

- | | |
|------------------------------|--|
| 1 small can mandarin oranges | |
|------------------------------|--|

Add:

- | | |
|--------------|---------------------------------|
| 1 c. coconut | 1 small bag little marshmallows |
|--------------|---------------------------------|

Mix 2 tablespoons sour cream to the above. Chill for several hours before serving.

Life is 10% what you make it and 90% how you take it.

FROSTED SALAD

Karla Barnhart

1 box lime Jello 2 c. boiling water
 1 box lemon Jello 2 small bottles 7-Up

Dissolve Jello in water and add 7-Up. When this begins to congeal add:

1 (No. 2) can crushed pineapple 2 bananas
 2 c. miniature marshmallows 1/2 c. nuts

Pour into a mold or dish; refrigerate until firm.

TOPPING:

Heat 1 cup pineapple juice, 1 beaten egg, 2 tablespoons flour, 1/2 cup sugar, 1 lump butter and pinch of salt. Cook until thick. Cool. Then fold whip cream into topping and spread on Jello. Sprinkle with nuts.

7-UP LIME JELLO

Clara Wilson

1 box lime Jello 1 c. 7-Up
 1 c. boiling water 1 c. crushed pineapple (drained)
 1 c. ice cream

Dissolve Jello in boiling water. Add ice cream immediately after dissolved and add the 7-Up and drained pineapple

7-UP SALAD

Phyllis Quaka

2 pkgs. lemon Jello 1 (No. 2) can crushed pineapple
 2 c. hot water (drained)
 2 c. 7-Up Miniature marshmallows
 3 bananas (diced)

TOPPING:

2 T. flour 1 c. pineapple juice (add water if
 1/2 c. sugar not enough juice)
 1 egg 1 pkg. Dream Whip

Dissolve Jello in water, add 7-Up and next 3 ingredients. Let harden.

For topping, mix the first 5 ingredients and cook slowly until thick. Prepare Dream Whip and mix with cooled topping. Spread on hardened Jello.

Principle is an opinion that has stood the test of time.

MANDARIN ORANGE SALAD

Nellie Weingartner

- | | |
|------------------------------|------------------------------|
| 1 can mandarin oranges | 1 pkg. vanilla Jello pudding |
| 2 (3 oz.) pkgs. orange Jello | 3 c. water |
| 1 (9 oz.) carton Cool Whip | |

Drain oranges. Mix Jello and vanilla pudding mix together. Add water and bring to a boil 3 minutes or until Jello is dissolved also pudding. Pour into a pan and let set. Then add oranges, and Cool Whip, folding in gently. This keeps very well. Makes a large amount and doesn't become watery.

ORANGE JELLO SALAD

Frances Palko

- | | |
|---------------------------------|---|
| 2 pkgs. orange Jello | 1 (16 oz.) can crushed pineapple
(drained) |
| 2 pkgs. tapioca pudding (Jello) | |
| 3 c. boiling water | 1 large Cool Whip |

Combine 2 package of Jello, 2 packages of tapioca pudding, 3 cups boiling water. Refrigerate until firmly set. Beat well. Add 1 (16 oz.) can drained crushed pineapple and 1 large Cool Whip.

OVERNIGHT SALAD

Mary Ann Mudge

- | | |
|---------------------------------|------------------|
| 1 large can pineapple tidbits | 4 egg yolks |
| 20 marshmallows (quartered) | 1/2 c. sugar |
| 1 c. pecans | 1/4 tsp. salt |
| 1 large jar Queen Anne cherries | Juice of 1 lemon |
| 1 pt. whipped cream | |

Drain fruit and put between paper towels to dry. Cook egg yolks, sugar, salt and lemon juice until thick; cool. Add 1 pint whipped cream. Add fruit, nuts and marshmallows. Put in the refrigerator overnight. This recipe makes a large mixing bowl full.

PINEAPPLE CHEESE SALAD

Marianne Appel Grieve

- | | |
|---------------------------|------------------------|
| 1/2 c. pineapple | 1/2 c. pineapple juice |
| 12 marshmallows (cut) | 1/4 c. water |
| 1 c. whipped cream | 1 c. cottage cheese |
| 1 (3 oz.) pkg. lime Jello | |

Boil Jello, water and pineapple juice 5 minutes. Add other ingredients except whipped cream. Chill until partly set. Add whipped cream and chill.

PEACHY CHEESE SALAD

Betty Duffell

2 pkgs. orange Jello	3 T. flour
2 c. boiling water	1 egg
1 pt. crushed pineapple (medium can)	1 T. butter
1 1/2 c. liquid from pineapple and pineapple juice	1 c. miniature marshmallows
1 pt. can sliced peaches (medium can)	1 pkg. sharp Cheddar cheese (shredded)
1/2 c. sugar	1 c. cream (whipped)

Dissolve Jello in hot water and 3/4 cup of liquid juice, set until syrupy. Spread sliced peaches on bottom of an 8x12 inch dish. Pour Jello over and let stand until firm.

Cook sugar, flour, rest of liquids and egg until thick and smooth, add butter; cool and chill. Fold in pineapple, 1/2 of the cheese and add all above ingredients into the whipped cream. Spread on Jello and sprinkle with the remaining cheese.

Chill until topping is firm.

PINEAPPLE SALAD

Grace Schafer

2 T. granulated sugar	Juice of large can pineapple tidbits <u>or</u> chunks
1 T. flour	1 c. tiny marshmallows
2 whole eggs	1/3 to 1/2 c. nuts (chopped)

Combine flour and sugar (may be sifted together). Stir the whole eggs into dry ingredients. Gradually add pineapple juice, stirring to blend. Cook until thickened as for any cooked dressing or pudding.

Stir in pineapple pieces and marshmallows until pieces are covered with the dressing. Add the nutmeats. Cool; keep refrigerated until used because of the egg.

STRAWBERRY JELLO SALAD

Myrtle Ebner

2 pkgs. strawberry Jello	1 (No. 2) can crushed pineapple and juice
1 1/2 c. boiling water	2 bananas (mashed)
2 small pkgs. frozen strawberries	1 c. sour cream
	1 small container Cool Whip

Pour 1 1/2 cups boiling water in the strawberry Jello and add the frozen strawberries and stir until the strawberries are thawed. Add 1 can of pineapple and juice and the mashed bananas.

Continued Next Page.

STRAWBERRY JELLO SALAD (Continued)

Pour 1/2 of mixture in a flat cake pan, 9x12 inches; set in the refrigerator until firm. Take out and spread on the cup of sour cream and the remaining 1/2 that had been setting out. Refrigerate and when set, spread on 1 small container of Cool Whip.

BEET SALAD

Nancy Trillet Ceresa

1 (3 oz.) pkg. cherry Jello	1 can shoestring beets
1 (3 oz.) pkg. raspberry Jello	(undrained)
1 (3 oz.) pkg. strawberry Jello	1 tall can crushed pineapple
4 c. boiling water	(undrained)
1/2 c. sweet pickle juice	

Dissolve Jello in boiling water. Add pickle juice, undrained beets and undrained crushed pineapple.

BEET AND BING CHERRY SALAD

Marian Guenther Schmoeger

1/4 c. vinegar	1 can Bing cherries (drained)
2/3 c. sugar	1 large <u>or</u> 2 medium cans beets
3 T. corn starch	(drained)
Juice <u>and</u> rind (grated) 1	1/2 c. beet juice
orange	1/2 c. water

Combine all ingredients except beets and cherries. Cook until thick, then fold in beets and cherries. Heat through.

May be served hot or cold.

NOTE: Use diced, small whole or shoestring beets.

SWEET AND SOUR BEANS

GaNelle Sergeant

1 can whole string beans	3/4 c. sugar
1 can yellow wax beans	1/2 tsp. pepper
1 can red kidney beans	1 tsp. salt
(drain and add to below:)	1/3 c. salad oil (Wesson)
1 small onion (cut finely)	1/3 c. vinegar
1 small green pepper (chopped)	

Chill in the icebox several hours before serving.

The promise of some people to be on time carries a lot of wait.

MARINATED MUSHROOMS

Rhoda C. Nicholson

1 lb. fresh mushrooms	2 tsp. basil leaves (crumbled)
1 c. celery (thinly sliced)	1 tsp. salt
1/2 c. onion (finely chopped)	1/2 tsp. garlic (finely minced)
1 c. oil	1/2 tsp. coarse black pepper
1/4 c. red wine vinegar	1/2 tsp. sugar

Rinse, pat dry and halve fresh mushrooms. In a large bowl, combine mushrooms, celery and onion; set aside. Mix remaining ingredients. Pour over mushroom mixture; toss well. Chill 6 hours or more. Drain and serve.

GERMAN POTATO SALAD

Mrs. H. O. (Vera) Walgenbach

1 1/4 lbs. potatoes	3 T. sugar
1 small onion (diced)	1/3 c. vinegar
6 slices bacon	1 c. water
3 T. flour	

Boil potatoes in jackets; cool, dice or slice. Cut bacon in squares and fry. Remove bacon and add in pan the flour, sugar, vinegar and water and cook until smooth. Place in a casserole a layer of potatoes and layer of diced onions, salt each layer well. Repeat. Let stand a few hours to marinate. Add sauce and bacon and place in a 250° oven for 1 hour.

For 5 pounds of potatoes use 1 pound bacon, 1 large onion, 3/4 cup bacon grease, 3/4 cup flour, 1 cup vinegar, 3/4 cup sugar, 4 c. water.

POTATO SALAD MOLD

Henrietta Nicholson

1 envelope unflavored gelatin	1 c. celery (diced)
2 T. sugar	1/4 c. green pepper (diced)
1 tsp. salt	1/4 c. green onions (chopped)
1 1/4 c. boiling water	1/4 c. parsley (chopped)
1/4 c. lemon juice	1 1/2 tsp. salt
8 stuffed green olives (sliced)	1 c. mayonnaise
3 hard cooked eggs (chopped)	1/2 c. heavy cream (whipped)
4 c. cooked potatoes (diced)	

Mix gelatin, sugar and salt. Pour boiling water over and stir to dissolve sugar. Add lemon juice. Pour thin layer of mixture into a 1 1/2 quart mold; chill.

Continued Next Page.

POTATO SALAD MOLD (Continued)

When gelatin layer is almost firm, place "flower" design on top (olive slices and green pepper strips). Add remaining ingredients to rest of gelatin mixture, including whipped cream. Spoon over gelatin in ring mold. Chill until firm. Serves 8.

SALAD KEBABS

Laura Yusko

18 cherry tomatoes	Lettuce leaves
2 stalks celery (thinly sliced)	1/2 c. bottled Italian style
18 small radishes	salad dressing
1/2 cucumber (thinly sliced)	Wooden skewers

On 12 wooden skewers, thread an assortment of tomatoes, celery, radishes and cucumber. Refrigerate until serving time.

To serve: Arrange on a bed of lettuce leaves on a large platter. Spoon a little dressing on each kebab. Makes 6 servings.

SAUERKRAUT AND BEAN SALAD

Helene Rose

1 qt. sauerkraut	1 T. brown sugar
1 c. navy beans	2 T. bacon <u>or</u> ham drippings
Bacon <u>or</u> ham (fried)	

Soak beans overnight. Cook sauerkraut and beans separately until done. Fry bacon or ham, just a few slices, cut up. Mix all together. I drain beans and sauerkraut. (Save water from beans.) Stir gently together, put in drippings, brown sugar. If it seems too dry, add some bean water and about 1 tablespoon flour. The more often you warm this salad, the better it is.

SAUERKRAUT SALAD

Bernice Nagel

1 large can sauerkraut	1 c. sugar
3 qts. water	1/2 c. vinegar
1 c. celery (cut fine)	1/2 c. oil
1/2 onion (diced fine)	Salt <u>and</u> pepper (to taste)
1/2 green pepper (cut fine)	

Boil sauerkraut in water 15 minutes; drain well and cool. Heat sugar, vinegar and oil until sugar is dissolved. Combine all vegetables, pour on dressing; mix well. Chill.

Every story has three sides - yours, mine and the facts.

SPINACH SALAD

Betty Duffell

1 pkg. fresh spinach	1 c. salad oil
1 can bean sprouts (drained)	3/4 c. sugar
8 slices bacon (cooked <u>and</u> crumbled)	1/3 c. catsup
3 hard cooked eggs (diced)	1/4 tsp. salt
(Dressing: make and let let stand 24 hours)	1/4 c. vinegar
	1 tsp. Worcestershire sauce
	1 medium onion (diced fine)

Mix all dressing ingredients in electric mixer until well blended. Chill 24 hours.

Mix spinach, bean sprouts, pour all but 1/4 cup dressing and toss. Put bacon and eggs on top and add remaining dressing.

This is a regional recipe from the area of Ohio where my folks lived for 5 years.

TABBOULEH

Laura Yusko

1/2 c. cracked wheat	2 c. tomatoes (chopped)
1 1/2 c. water	1/4 c. olive oil
2 c. parsley (chopped)	1/4 c. lemon juice
1/2 c. mint (chopped)	1/2 tsp. salt
1/2 c. scallion (whites <u>and</u> green)(thinly sliced)	

Soak wheat in water about 30 minutes, until tender. In a large bowl, toss together parsley, mint, scallion and tomato. Drain wheat well and add to ingredients in the bowl. Pour in oil, lemon juice; sprinkle with salt and mix well. Serve on large lettuce leaf scoops. Makes 6 servings.

LAYERED SALADMary Ann Mudge
Carol Straughn

1 head lettuce	1 qt. Hellmann's real mayonnaise
4 green onions	1 lb. bacon (fried crisp <u>and</u> crumbled)
4 stalks celery	1 c. Cheddar cheese (shredded)
1 pkg. frozen peas	

Chop lettuce, onions and celery and place in a 9x13 inch glass dish. Cook peas for 4 minutes, drain and place on top of lettuce mixture. Spread mayonnaise over this and top with bacon and cheese. Refrigerate overnight.

Arguments often bring out more spite than light.

VEGETABLE SALAD LAYERED

Clara Wilson

1 head lettuce	1 medium sweet onion (diced)
1 c. celery	8 slices bacon (cooked <u>and</u> diced)
4 hard cooked eggs (sliced)	2 c. mayonnaise
1 (10 oz.) pkg. frozen peas (uncooked)	2 T. sugar
1/2 c. green pepper	4 oz. Cheddar cheese (grated)

Tear the cleaned crisp lettuce into bite-sized, place in a 9x12 inch glass baking dish. Layer the rest of the ingredients in order given. Add sugar to mayonnaise and spread on top as frosting. Top with grated cheese, cover and refrigerate 8 to 12 hours. At serving, garnish with more bacon and parsley.

VEGETABLE SALAD

Katherine Dauber

2 c. carrots (sliced)	3 T. sugar
2 c. green beans (cut)	2 T. salad oil
2 c. peas	1 tsp. salt
1 small onion	1/4 tsp. pepper
1/4 c. vinegar	1/2 tsp. basil

Drain cooked vegetables and slice onion thinly into rings. Combine and mix in dressing. Refrigerate several hours, stirring occasionally.

7 SEAS SALAD

JoAnn Jennings

1 lb. fresh broccoli	1/2 lb. bacon bits
1 lb. fresh cauliflower	1 bottle 7 Seas salad dressing (Italian)
1/2 lb. fresh mushrooms	

Wash, drain and prepare broccoli and cauliflower by breaking or cutting into small pieces. Slice mushrooms through from top to bottom in thin slices. Cut 1/2 pound of bacon in small pieces, fry until crisp and drain well. Mix vegetables in a flat dish, sprinkle bacon bits on top and pour a bottle of 7 Seas over all. Set in the refrigerator, covered well, to marinate.

Will keep for 3 or 4 days before turning dark, if covered air tight.

The greatest trials bring the greatest strength.

JELLIED CHICKEN SALAD

Cora Baer

1 pkg. lemon Jello	1 c. cold water
1 c. chicken stock	3/4 c. thick mayonnaise
1 tsp. salt	2 c. chicken (diced)
1/4 tsp. paprika	1 c. celery (diced)
1 tsp. onion (grated)	1 pimiento
1/4 c. lemon juice	1 green pepper

Dissolve Jello in 1 cup boiling chicken stock. Add salt, paprika, onion, lemon juice and 1 cup cold water. Chill until thick, then gradually beat in mayonnaise. Fold in chicken, celery, pimiento and pepper. May be put in individual molds.

SNOWY CHICKEN CONFETTI SALAD

Henrietta Nicholson

2 envelopes unflavored gelatin	1/2 c. green pepper (diced)
1/2 c. cold water	1/2 c. celery (diced)
1 can condensed chicken consomme'	1/2 c. pimiento (diced)
1 c. mayonnaise	1/4 c. lemon juice
2 1/2 c. cooked chicken (diced)	1/4 tsp. salt
	1 c. heavy cream (whipped)

Soften gelatin in cold water. Dissolve in hot consomme'. Chill until partially set. Stir in remaining ingredients, except cream. Fold whipped cream. Pour into a 1 1/2 quart mold. Chill until firm. Serves 10.

Not being able to buy chicken consomme', I make my own by straining the broth that I cook the chicken in. Skim off all the fat after it cools.

BEA'S SHRIMP RICE SALAD

GaNelle Sergeant

3 c. rice (cooked)(Uncle Ben)	1 lb. shrimp (cleaned) or King crab <u>or</u> Alaskan crab (6 oz. pkgs.)
1 tsp. curry powder	
1/2 c. parsley (snipped)	1/3 c. mayonnaise
3 T. French dressing	1 large pineapple
1 c. ripe olives (quartered)	
1/2 c. celery (chopped)	

Mix all ingredients together and add 1 cup pineapple bits to mixture from the large pineapple. Put the salad mixture into the empty pineapple shells. Serves 4 to 6.

TACO SALAD

GaNelle Sergeant

1 head lettuce (shredded) 2 to 3 tomatoes (quartered)
 1 small can kidney beans 1/2 to 3/4 lb. sharp Cheddar
 1 onion (chopped) cheese (grated)
 1 small bag Torito taco 1 lb. hamburger
 flavored chips (crushed) French dressing

Brown hamburger. Add beans; simmer 15 minutes; drain and cool.
 Add remaining ingredients. Add dressing as desired. Serve
 with taco chips.

DRESSINGS

FRUIT SALAD DRESSING

Bernice Barr

1/3 c. sugar 1 c. pineapple juice
 4 tsp. corn starch 1/4 c. orange juice
 1/4 tsp. salt 3 T. lemon juice
 2 eggs (beaten) 2 (3 oz.) pkgs. cream cheese

Blend dry ingredients. Add juices. Cook about 2 minutes,
 until thick and bubbly. Add small amount to beaten eggs, then
 return to hot mixture and cook 2 to 3 minutes. Cool 5 minutes.

Then beat into cream cheese and chill.

MOTHER'S SALAD DRESSING

Irma Smith

Small pinch of salt 1/4 tsp. vinegar
 Dash of pepper 2 T. whipping cream
 1 tsp. sugar

Mix. Pour over 1 serving of lettuce or 1 serving of finely
 shredded cabbage.

FRENCH SALAD DRESSING

Elsie Kenney

1/2 c. sugar 1 tsp. dry mustard
 1 1/2 tsp. salt 1/2 c. orange and vinegar
 1/2 c. catsup 1 c. oil

Mix all ingredients slowly.

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

FRENCH DRESSING

Viola Morris

1 1/2 c. oil	1/4 c. vinegar
1 c. catsup	3/4 c. sugar
1 1/2 tsp. salt	Juice of 2 lemons <u>or</u> 4 T.
1 1/2 tsp. paprika	Realemon
1 1/2 tsp. onion (grated)	

Put all ingredients in a bowl and beat well. Then put in bottles and refrigerate.

FRENCH DRESSING

Pat Pohar

1 c. salad oil	1 small onion (grated)
1 c. sugar	1/3 c. catsup
Beat 20 minutes. Add:	
1/3 c. vinegar	
Beat 5 minutes. Add:	
2 tsp. salt	1/4 tsp. dry mustard
1/2 tsp. garlic salt	Couple shakes Worcestershire sauce
Add:	
1 tsp. celery salt	

Use electric mixer or if a blender is used, blend all ingredients at once for 1 minute. Very good!

FRENCH DRESSING

Cora Shawback

1 c. oil	1 can tomato soup
1 c. sugar	Garlic (bits)
1 c. vinegar	Dash of salt
Mix in blender before putting garlic in it or use an egg beater.	

FRENCH SALAD DRESSING

Rene Smith

1 can tomato soup	1 tsp. salt
1 3/4 c. salad oil	1 tsp. prepared mustard
1/3 c. sugar	1 T. onion (minced) <u>or</u> onion
1/3 c. vinegar	juice (about)
Pinch of paprika	

Mix all together with beater until well blended. If you like a little more zip, add a little horseradish (prepared) or a dash of garlic salt or celery salt or some of each.

Education is one thing everyone gets on the installment plan.

FRENCH DRESSING

Carol Straughn

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

Place in a large jar. Stir or shake to mix thoroughly. Store in the refrigerator.

TOWN CLUB DRESSING

GaNelle Sergeant

1/2 c. sugar	1 c. oil
1/4 c. vinegar	1 pinch of salt
1 tsp. celery seed	1 tsp. dry mustard
1 tsp. mustard	2 T. onion (grated)

Mix dry ingredients. Add vinegar, then add oil, drop by drop and stir. Good for fruit and meat salads.

Yields 1 1/2 cups.

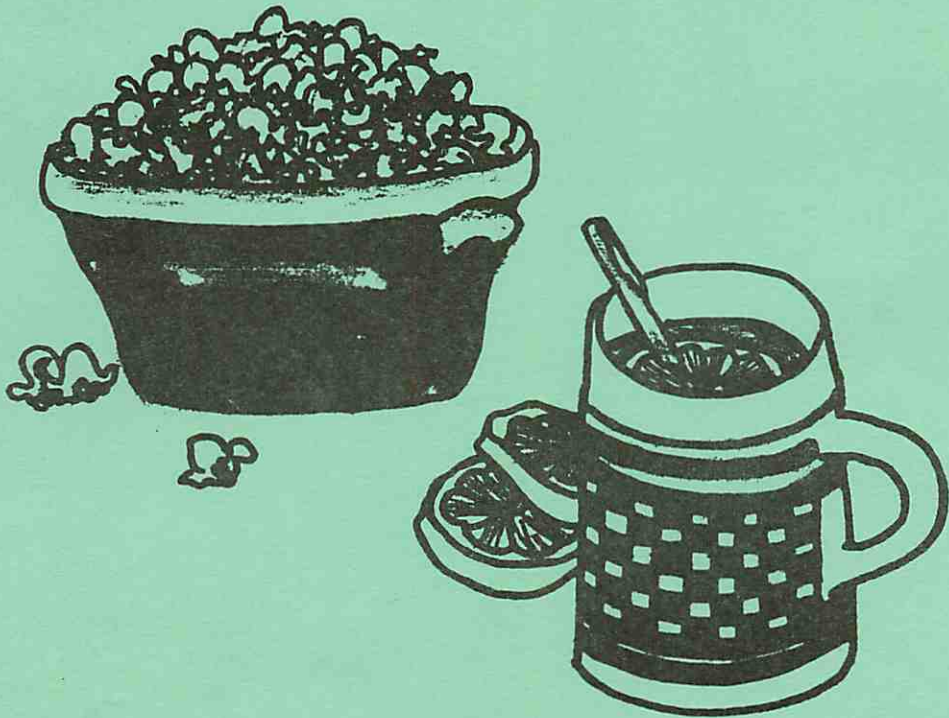
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ADDITIONAL RECIPES

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SIPS & SNACKS



SNACKS

BACHELOR SURVIVAL KIT

Robert Carlson

Ritz crackers

Peanut butter

Spread peanut butter on crackers and enjoy. Very filling, if you fix enough.

HERRING SALAD

Jane Schmoeger Dresner

4 small jars herring (drained)	4 T. mayonnaise
(cut small, discard juice)	2 T. lemon juice
2 to 3 green onions	1 T. sugar
1 green pepper	2 tsp. celery seed
1 pt. sour cream	

Prepare herring as directed (NOTE: Use herring packed in wine.) Chop onions and pepper. Mix together all ingredients. Refrigerate overnight. Serve with party rye or party pumpernickle slices.

RED FLANNEL OYSTERS

GaNelle Sergeant

1 pt. oysters (shucked)	4 oz. Cheddar cheese
1 c. cocktail sauce	4 slices bacon

COCKTAIL SAUCE:

1 c. catsup	Few drops Tabasco sauce
1 tsp. horseradish	(to taste)
1 tsp. lemon juice	

Drain well 1 pint shucked oysters. Put in a 6x10 inch flat casserole dish. Cover with layer of 1 cup cocktail sauce, 1 layer of 4 ounces mild or medium Cheddar cheese (grated). Dice in 1/2 inch pieces of 4 slices of bacon (partially cooked). Sprinkle bacon over cheese. Bake in a hot oven (375°) only until well heated through. Do not overcook oysters.

Serve with crackers in small cups or dishes. Serves 6 to 8 as appetizers.

Strange how one's thoughts turn to food when there is nothing else to think of.

SALMON-CHEESE APPETIZER

Marian Guenther Schmoeger

- | | |
|---|-----------------------------------|
| 1 (7 3/4 oz.) can salmon
(drained <u>and</u> flaked) | 1 T. lemon juice |
| 1 (8 oz.) pkg. cream cheese
(room temperature) | 1/2 tsp. anchovy paste (optional) |
| 1/4 c. bleu cheese (crumbled) | 1/4 tsp. black pepper |
| 1 T. onion (grated) | 1 tsp. Worcestershire sauce |
| 2 T. parsley (chopped) | Parsley sprigs (for garnish) |

Blend all above ingredients together until smooth. Mold into a small bowl lined with plastic wrap. Chill until firm.

Unmold on serving plate and garnish with parsley sprigs. Surround with assorted crackers, toast rounds or party rye slices. Use as a spread for a delicious appetizer.

BEEF-OLIVE SPREAD

Linda Schmoeger Barr

- | | |
|-----------------------------|---------------------------------|
| 1 (3 oz.) pkg. chipped beef | 1 T. onion (finely minced) |
| 1 (8 oz.) pkg. cream cheese | 1/4 c. stuffed olives (chopped) |
| 2 T. salad dressing | |

Soften cream cheese and blend with salad dressing. Add finely snipped chipped beef, minced onion and olives; mix well.

Spread on party rye, melba rounds or snack crackers for a delicious appetizer or makes a tasty sandwich on buns or whole wheat bread.

OLD ENGLISH CHEESE BALL

Phyllis Bangert

- | | |
|-------------------------------------|------------------------------|
| 4 oz. Philadelphia cream
cheese | Dash of garlic salt |
| 1/2 small box Old English
cheese | Dash of hot sauce |
| 1/4 tsp. onion salt | Dash of Worcestershire sauce |

Blend together; chill. Roll cheese in chopped pecans.

CHEESE PUFFS

Alice Harris

- | | |
|---|--------------------------------|
| 5 oz. jar cheese spread
(room temperature) | Dash of Worcestershire sauce |
| 4 T. margarine | 3/4 to 1 c. flour |
| Dash of Tabasco sauce | Stuffed green olives (drained) |

Blend the first 5 ingredients to make a dough. Press an olive into 1 teaspoon of the dough, wrapping olive completely. Bake 12 to 15 minutes at 350° on a greased cookie sheet.

Makes about 50 puffs.

MARION'S GINGER DIP

GaNelle Sergeant

1 c. mayonnaise	2 T. (<u>or</u> more) candied ginger
1 c. sour cream	(finely chopped)
1/4 c. onion (<u>finely</u> chopped)	2 cloves garlic (minced fine)
1/4 c. parsley (minced)	1 T. soy sauce
1/4 c. canned water chestnuts	
(<u>finely</u> chopped)	

Mix all ingredients together and chill. Serve with Bacon Thins or potato chips.

VEGETABLE DIP

Lois Swift

1 c. mayonnaise	2 tsp. dry onion
1 T. vinegar	1 tsp. Lawry's seasoned salt
1 T. soy sauce	

Mix together. Let stand 2 hours. Spread on crackers or potato chips. Also used as a dip for celery, carrots and so forth.

VEGETABLE DIP

Pat Pohar

1/2 c. salad dressing	2 T. onion (chopped)
8 oz. cream cheese	1/4 tsp. garlic salt
1/2 c. parsley (chopped)	Dash of pepper
1 hard boiled egg (chopped)	

Mix salad dressing with softened cheese until well blended. Add rest of the ingredients. Cover top with sieved yolk. Makes 2 1/2 cups.

BOOTSIE'S DIP

JoAnn Jennings

1 (8 oz.) pkg. cream cheese	1 onion (chopped)
2 T. sweet pickle relish	1/2 tsp. Tabasco
2 T. chili sauce	Pinch of garlic powder

Soften cream cheese and mix other ingredients into the cheese. Very good with taco or corn chips.

It isn't the travel that's broadening - it's all that rich foreign food.

PARTY MIX

Wanda Weber

2 3/4 c. Cheerios
 2 c. Rice Chex
 Mix together.

1 1/2 c. stick pretzels
 3/4 c. salted nuts

1/2 c. margarine
 1/2 tsp. Worcestershire sauce

1/4 tsp. garlic salt

Pour mixture over dry cereal etc. Toss lightly to coat evenly. Spread evenly in a cookie sheet. Bake at 250° for 1/2 hour, stirring occasionally. Store in a tightly covered jar.

NUTS AND BOLTS

Cora Shawback

1 box Cheerios
 1/2 box Rice Chex
 1/2 box Wheat Chex
 1 bag small pretzel sticks

1 lb. pecans or nuts or peanuts
or cashews
 1 lb. oleo (melted)
 4 T. Worcestershire sauce
 5 tsp. garlic salt (rounded)

Melt oleo and add the Worcestershire sauce and garlic salt. Pour over the cereals, pretzels and nuts. Bake 2 hours at 200°. Stir every 20 minutes. Makes 6 quarts.

SPICED NUTS

Carol Edgcomb

3 c. pecan halves
 1 c. sugar
 6 T. milk

1/2 tsp. cinnamon
 1/2 tsp. salt
 1/2 tsp. vanilla

Combine sugar, milk and cinnamon. Boil until soft ball stage, 236°. Remove from heat. Add 1/2 teaspoon vanilla and nuts. Stir gently until no longer can be stirred. Put on wax paper and gently pull apart. Sprinkle with salt.

CARAMEL POPCORN

Bernice Nagel

2 sticks oleo
 2 c. brown sugar
 1 tsp. salt
 6 to 7 qts. corn (popped)

1/2 c. white syrup
 1/4 tsp. cream of tartar
 1 tsp. baking soda

Mix oleo, syrup and brown sugar; bring to a boil, stirring constantly; boil 6 minutes. Take off heat, add cream of tartar, baking soda and salt. Pour over popcorn, may be made into balls or spread on 2 cookie sheets and bake in a 200° oven for 1 hour.

CARAMEL CORN

Irene Huss

4 qts. popcorn
 2 sticks margarine
 2 c. brown sugar

1/2 c. white corn syrup
 Pinch of cream of tartar

Boil oleo, sugar, syrup and cream of tartar for 5 minutes. Pour over popped corn, spread in a large flat pan and bake in the oven at 250° for 1 hour. Place on middle shelf, stir every 15 minutes.

CARAMEL APPLES

Ruth Rick

2 c. brown sugar
 3/4 c. white syrup

1/2 c. butter
 1 can Eagle Brand milk

Bring to a boil. Boil for 15 minutes. Put sticks in apples and dip in caramel mixture.

CARAMEL APPLES

Kathy Straughn

1 can Eagle Brand condensed milk
 1 stick margarine
 3/4 c. light corn syrup

2 c. light brown sugar
 Dash of salt
 12 to 15 medium sized apples

Combine ingredients, bring to a boil and cook to soft ball stage, about 15 minutes, stirring constantly. Have apples ready; cool caramel slightly, then turn apples in caramel to coat evenly. Place on a greased cookie sheet.

PEANUT BUTTER POPCORN BALLS

Barbara Smith

6 c. corn (popped)(unsalted)
 1 c. salted peanuts
 1/2 c. sugar
 1/2 c. light corn syrup

1/2 c. peanut butter
 1/2 tsp. vanilla
 1 c. small marshmallows

Combine popcorn and peanuts in a large bowl. In a saucepan, combine sugar and syrup, heat to a rolling boil, stirring constantly. Turn heat very low and stir in peanut butter, vanilla and marshmallows; blend until smooth and marshmallows are melted.

Pour over popcorn mixture; toss lightly to coat evenly. Shape into 12 balls; or press into a 13x9 inch pan and cut when cool.

If you don't scale the mountain, you can't see the view.

SIPS

SPICED TEA

Mrs. Ted Bayler, Jr.

- | | |
|------------------------------|------------------|
| 1 c. instant tea | 1 small jar Tang |
| 2 pkgs. Wyler's lemonade mix | 2 c. sugar |
| 1 tsp. cinnamon | 1 tsp. cloves |

Mix all together. Use 1 to 2 rounded teaspoon per cup.
May be used for hot or iced tea. Keeps well on the cupboard shelf.

HOT CHOCOLATE MIX

Betty Duffell

- | | |
|------------------------------|-----------------------|
| 1 (8 qt. size) powdered milk | 8 oz. jar Cremora |
| 1 (16 oz.) box instant cocoa | 1/2 c. powdered sugar |

Mix all ingredients together and store in an airtight container. Makes enough for 45 cups.

To serve, add 1/3 cup mix to 1 cup boiling water.

HOMEMADE LEMONADE

Marie Folty

- | | |
|----------------|--------------|
| 3 fresh lemons | 1 c. sugar |
| 2 oranges | 2 qts. water |

Squeeze lemons and oranges. Add sugar and water. Add ice and serve.

SHERIN'S PUNCH

JoAnn Jennings

- | | |
|---|---------------------------------------|
| 4 c. water | 1 (6 oz.) frozen lemonade
(thawed) |
| 3 c. unsweetened pineapple
juice | 2 (4/5) qts. champagne
(chilled) |
| 1 (6 oz.) frozen orange juice
(thawed) | Orange slices |
| | Mint leaves |

Mix the first 4 ingredients together right before time to serve. Add the 2 bottles of chilled champagne. Drop in orange slices and mint leaves. Makes 5 quarts.

GOLDEN PHEASANTS

Betty Duffell

- | | |
|----------------|------------------|
| 12 oz. gin | 1/2 c. bar sugar |
| 6 oz. Realemon | 2 eggs |

Blend in blender until frothy. Pour in old fashioned glasses, 1/2 full. Add crushed ice and fill glass with white creme soda.

ADDITIONAL RECIPES



VEGETABLES



VEGETABLES

ASPARAGUS CASSEROLE

Mrs. H. O. (Vera) Walgenbach

1 pkg. frozen cut asparagus
or 1 lb. fresh asparagus
 3 hard cooked eggs (cut in
 eighths)

1 c. cracker crumbs (mixed with)
 Sharp Cheddar cheese
 1 can cream of chicken soup
 1 c. milk

Place in layers in a casserole, asparagus, eggs and 1/2 the crumbs. Repeat the layers. Mix the soup and the milk and pour over the asparagus and eggs. Top with rest of the crumbs and cheese mixture. Bake at 325° for 35 minutes. Serves 6.

BAKED BEANS

John McNeil

3 strips bacon
 Small onion (cut fine)
 Large can pork and beans
 1/2 c. catsup

1/2 c. molasses
 1/4 c. brown sugar
 1 tsp. mustard

Brown onion and cut up bacon. When tender, add beans and remaining ingredients. Heat. May bake in the oven with more bacon on top or serve from the stove.

DUTCH BEANS

Katherine Dauber

2 slices bacon
 4 T. onion (diced)
 2 T. flour
 1 tsp. salt

1/8 tsp. pepper
 1 c. hot water
 1 T. vinegar
 4 c. string beans (cooked)

Brown bacon and onion, then flour and seasonings. Add hot water and cook, stirring constantly, until smooth and thickened. Add vinegar and beans. Heat all together thoroughly.

GREEN BEAN CASSEROLE

Phyllis Quaka

3 qts. green beans
 2 cans mushroom soup
 1 can cream of celery soup

1 can mushrooms and juice
 1/4 lb. Velveeta cheese (cubed)

Drain beans well. Add rest of the ingredients and put in a well greased casserole dish. Bake at 350° for 40 to 50 minutes or until lightly brown and cheese well melted. May use more cheese, if desired.

PEPPER BEAN CASSEROLE

Richey Nicholson Lambert

- | | |
|---|--|
| 1 1/2 c. water | 1/4 lb. bacon (cut in 1/2 inch pieces) |
| 1 tsp. salt | 1 T. brown sugar (packed) |
| 3 (10 oz.) pkgs. frozen Fordhook lima beans | 1 tsp. dry mustard |
| 3 medium peppers (cut in 1/4 inch strips) | 1 T. molasses |
| | 1 (16 oz.) can stewed tomatoes |

Heat oven to 350°. Heat water and salt to boiling. Add lima beans and green pepper strips. Heat to boiling, reduce heat. Cover and simmer until tender, about 8 minutes. Drain vegetables and set aside. Cook bacon pieces in medium skillet until limp, but not brown. Stir in brown sugar, mustard, molasses and stewed tomatoes. Cook over low heat 5 minutes. Mix tomato and vegetable mixtures. Pour into a buttered 2 quart casserole; cover, bake until hot, 30 to 40 minutes.

BEETS WITH PINEAPPLE

Alice Harris

- | | |
|-------------------------------------|---------------------------------------|
| 2 T. brown sugar | 1 T. butter <u>or</u> margarine |
| 1 T. corn starch | 1 T. lemon juice |
| 1/4 tsp. salt | 1 (16 oz.) can sliced beets (drained) |
| 1 (8 3/4 oz.) can pineapple tidbits | |

In a saucepan combine brown sugar, corn starch and salt. Stir in pineapple tidbits. Cook and stir until mixture thickens and bubbles. Add butter, lemon juice and sliced beets. Cook over medium heat about 5 minutes. Makes 4 or 5 servings.

BROCCOLI CASSEROLE

Carole Q. McMullen

- | | |
|-------------------------|-----------------------|
| 3 pkgs. frozen broccoli | 1/4 lb. Ritz crackers |
| 1/4 c. oleo | 1/4 c. oleo |
| 1/2 lb. Velveeta cheese | |

Place cooked and drained broccoli in a buttered baking dish. Cover with mixture of 1/4 cup oleo and cheese. Crush Ritz and mix with other 1/4 cup melted oleo. Put on top of broccoli.

Bake 30 minutes at 350°.

An onion can make people cry, but there is yet to be invented a vegetable that can make them laugh.

CARROT RING

Carol Edgcomb

1 c. Crisco
 1/2 c. brown sugar
 2 eggs (separated)
 1 1/2 c. raw carrots (ground)
 1/2 tsp. salt
 1 c. flour
 1/2 tsp. baking soda
 1 tsp. baking powder
 1 T. cold water
 1 tsp. lemon juice

Mix all ingredients. Stir in stiffly beaten egg whites.
 Bake at 375° for 30 to 35 minutes in round aluminum mold which has been well greased with Crisco. Fill center with creamed peas.

SOUFFLED CORN

Judith Rogers

2 (12 oz.) cans whole kernel corn
 1/2 c. evaporated milk
 1/2 c. butter
 2 eggs (well beaten)
 1/2 c. sugar
 1 1/2 tsp. baking powder
 1 T. flour

TOPPING:

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

Preheat oven to 350°. In a medium sized saucepan heat 1/2 cup butter with 1/2 cup sugar until butter is melted. Stir in flour until well blended. Remove from heat. Gradually stir in milk. Add eggs and baking powder; mix well. Fold in corn. Turn into a 1 quart casserole. Bake 40 minutes or until a knife inserted in the center comes out clean. Brush with melted butter.

Combine 1/4 cup sugar with the 1/2 teaspoon cinnamon and sprinkle on top of corn mixture. Makes 6 to 8 servings.

VIRGINIA CORN PUDDING

Nancy Trillet Ceresa

1 can cream style corn
 1 can whole kernel corn
 2 T. flour (heaping)
 1/2 tsp. salt
 1 c. milk
 1/3 c. sugar
 2 eggs

Mix the above ingredients together and pour into a 2 quart buttered casserole. Dot top with 2 tablespoons butter. Bake in a 350° oven for 45 minutes to 1 hour.

We can't help the past, but we don't have to repeat it.

DUTCH POTATO SCALLOP

Nancy L. Smith

6 medium potatoes (pared (cut in 1/2 inch cubes)	1 tsp. prepared mustard
1 medium onion (chopped)	1 tsp. salt
4 T. butter	1/2 tsp. pepper
2 T. flour	1 can beef bouillon
	1/4 c. dry bread crumbs

Place potatoes in a buttered 2 quart casserole. Saute' onion in butter; blend in flour, mustard, salt and pepper. Add bouillon; cook, stirring constantly, until thick and smooth. Pour sauce over potatoes; top with crumbs. Bake, covered, at 350° for 1 hour; remove cover and bake 15 minutes longer.

Makes 6 servings.

FOILED POTATOES

Linda Schmoeger Barr

3 large baking potatoes	1/4 lb. American cheese (cubed)
4 or 5 slices bacon	1 stick margarine
1 large onion	Salt <u>and</u> pepper (to taste)

Peel potatoes and slice onto a large piece of heavy aluminum foil. Season with salt and pepper. Add the onion, sliced thinly, and the bacon which has been crisp-cooked and crumbled. Add cheese and slice the margarine over all. Bring edges of foil up, leaving space for steam, and seal well with a double fold. Place in a 325° oven for 1 hour or in a 250° oven for several hours. This package may be placed directly on a bar-beque grill over coals for 1 hour, turning several times.

Makes 4 to 6 servings, depending on appetite.

GOLDEN PARMESAN POTATOES

Charlene Theisinger

6 large potatoes (3 lbs.)	1/8 tsp. pepper
1/4 c. flour	1/3 c. butter
1/2 c. Parmesan cheese (grated)	Parsley (chopped)
3/4 tsp. salt	

Pare potatoes and cut into quarters. Combine flour, cheese, salt and pepper in a bag. Moisten potatoes in water and shake a few at a time until well coated.

Melt butter in a 9x13 inch pan. Place potatoes in layer. Bake at 375° for about 1 hour.

It takes a heap of cooking to make a house a home.

GOURMET POTATOESMary Ann Beenenga
Janette Swift

6 medium potatoes	1 tsp. salt
2 c. Cheddar cheese (shredded)	1/4 tsp. pepper
1/4 c. butter	2 T. butter
1 1/2 c. sour cream	Paprika
1/3 c. onion (chopped)	

Cook potatoes in skins; cool. Peel and shred coarsely.

In a saucepan over low heat, combine cheese and 1/4 cup butter; stir occasionally until almost melted. Remove from heat and blend in sour cream, onions and seasoning. Fold in potatoes and turn into a greased 2 quart casserole. Dot with 2 tablespoons butter and sprinkle with paprika. Bake, uncovered, in a 350° oven for 30 minutes or until heated through. Serves 8.

POTATO SUPREME

Grace Schafer

Mashed potatoes, either freshly made or box style, as desired for type and quantity; chopped onion (regular) or green onions. Carrots (chopped or grated) Green pepper (chopped)
Red radishes (chopped or diced)

Quantities of raw vegetables would depend on number to be served but least amount would be about 1/4 cup of each.

Prepare potatoes, mashed, as for any other manner of serving. Prepare the chopped vegetables, which are not to be cooked, but are added RAW to the hot mashed potatoes. Serve immediately.

Provides an interesting blend of textures and satisfies requirements of vegetables (salad) and starch. No gravy is expected. Makes a colorful dish.

SCALLOPED POTATOES

Mrs. Herbert Guenther

1/2 c. margarine	1 qt. milk
1/2 c. flour	1/4 lb. Velveeta cheese
2 T. salt	4 to 5 lbs. potatoes
Pepper (if desired)	

Make a good thick white sauce out of margarine, flour, salt, pepper and milk. Remove from heat and add 1/4 pound of Velveeta or any cheese that melts. Stir until smooth.

Cook 4 to 5 pounds potatoes in jackets, cool and peel. Slice into a buttered casserole, pour sauce over and heat in a 350° oven until bubbly or lightly browned around edges.

POTATO SOUP WITH EGG DUMPLINGS

Elsie Kenney

Cook 8 potatoes and 1 onion in 1 quart of water until done. Salt to taste and add dumplings made as follows:

Break 1 egg in a large cup, add a pinch of salt, 1 teaspoon baking powder and enough flour to make a stiff batter. Drop the dough in rather small bits from a teaspoon into the soup. Cook 5 minutes without cover on kettle. Add 1 quart of milk which has been heated in a separate dish and to which a large tablespoon of butter has been added. This soup is extra good.

This recipe came from my mother.

SWEET POTATO CASSEROLE

Mrs. H. O. (Vera) Walgenbach

8 medium sized sweet potatoes 3/4 tsp. salt
 1/4 c. margarine 2 T. syrup
 1/4 c. concentrated orange juice 1 c. miniature marshmallows

Cook and mash the sweet potatoes. Whip all together except the marshmallows. Put into a casserole and top with the marshmallows. Place in the oven for 20 to 30 minutes until hot and marshmallows brown. Makes about a 3 quart casserole.

BACON FRIED RICE

Laura Yusko

1 lb. raw bacon (sliced) 1 1/2 ^{TBSP} ~~tsp.~~ dark soy sauce
 3 ^{TBSP} ~~tsp.~~ vegetable oil ^{TBSP} 1/4 c. green scallion (chopped)
 3 c. cooked rice (cold)(cook or use entire part of green
 night before and refrigerate) onions

Cut bacon slices into 1/2 inch pieces. Fry in wok or frying pan until crisp. As bacon cooks, drain off oil. Drain bacon pieces on paper towels. Heat vegetable oil in a wok or skillet. Add the cooked, cold rice and toss for about 2 minutes until oil and rice are well mixed. Add soy sauce and mix thoroughly. Add scallion and bacon bits; mix thoroughly. Serves 4.

I eat my peas with honey,
 I've done it all my life;
 It makes the peas taste funny
 But it keeps them on my knife.

RUSSIAN RICE

Carol Sydlowski

1/4 c. butter
2 cans beef consomme'

1 c. fine egg noodles (crushed)
1 c. rice

Melt butter in a saucepan. Add raw noodles and brown. Add consomme' and bring to a boil. Add rice and bring to a boil again. Cover and simmer 45 minutes or until all broth is gone. Stir occasionally.

ONION STUFFED ACORN SQUASH

Marie Wassil

2 medium acorn squash
1 (10 oz.) pkg. frozen tiny onions in cream sauce
1 c. (4 oz.) sharp American cheese (shredded)

1 c. soft bread crumbs (1 1/2 slices bread)
2 T. parsley
2 T. butter or margarine (melted)

Cut squash in half and remove seeds. Place cut side down in a shallow baking pan. Bake in a 350° oven for 35 to 40 minutes. Meanwhile, cook onions according to package directions, stir in cheese until melted. Turn squash, cut sides up, sprinkle with a little salt. Spoon in onion mixture. Combine crumbs and parsley, toss with melted butter or margarine. Sprinkle atop onions.

Bake 15 to 20 minutes more.

FRESH CREAM OF TOMATO SOUP

Alice Harris

1 qt. tomatoes
1/4 tsp. soda
4 T. butter
4 T. flour

1 qt. milk
1 T. salt
1/2 tsp. pepper

Stew tomatoes slowly 1/2 hour. Melt butter in a heavy saucepan, stir in flour and cook over low heat. Add milk slowly, add seasoning. Strain tomatoes, add tomatoes to milk; stir in soda, remove from heat. Serve immediately.

Anyone who has ever peeled and chopped a raw onion doesn't need the government to label its chemical content.

FROZEN MIXED VEGETABLE

Irma Smith

10 oz. frozen mixed vegetables 1/2 c. cream
 1 can cream of mushroom soup

Cook vegetables in salted water, just to cover; boil gently until tender. Drain off water. Add mushroom soup and cream. Heat well. (The water drained off can be stored and used later in vegetable soup or stew.)

MIXED VEGETABLES ITALIENNE

Myrtle Albert

1/4 c. corn oil	1 c. frozen whole kernel corn
1 (1 lb.) can <u>or</u> fresh tomatoes	1 c. carrots (sliced)
1 beef bouillon cube	1 c. potato (diced)
4 c. zucchini (cut in 1 inch cubes)	1 c. onion (coarsely chopped)
1 1/2 c. green pepper (cut in 1 inch pieces)	1 tsp. oregano leaves
1 c. peas (frozen <u>or</u> fresh)	1 1/2 tsp. salt
	1/8 tsp. pepper

Put all ingredients in a 10 inch skillet. (Zucchini, if young, need not be peeled; just scrub them.) Cover and simmer 25 to 30 minutes or until vegetables are tender crisp. Makes 6 servings.

NOTE: If there is too much liquid in skillet, dissolve 1/2 teaspoon corn starch in 1 teaspoon water and stir into vegetables to thicken juices.

VEGETABLE DELIGHT

Mary Fran Walter

1 (10 oz.) pkg. French style green beans	3 T. lemon juice
1 (10 oz.) pkg. frozen lima beans	1/4 tsp. seasoned salt
1 (10 oz.) pkg. frozen peas	1 tsp. Worcestershire sauce
2 hard cooked eggs	1 tsp. prepared mustard
	Dash of Tabasco sauce

Cook vegetables as directed on package and drain. Warm the rest of the ingredients and pour slowly over the vegetables.

Don't use a gallon of words to express a spoonful of thoughts.

VEGETABLE MELODY

Janice McNeil

1/4 lb. butter <u>or</u> oleo	1 (No. 2) can yellow wax beans
1 small onion	1 (No. 2) can green beans
1 small can mushrooms	1 (No. 2) can carrots
1 can cream of chicken soup	Sharp American cheese (grated)
1 can cream of mushroom soup	

Brown onion in butter. Add the mushrooms, soups and the drained vegetables. May serve from stove or top with grated cheese and bake in the oven at 350° for 35 minutes. Very good!

ZUCCHINI BEEF SKILLET

Cora Baer

1 lb. beef <u>or</u> pork sausage	1/4 tsp. pepper
1 c. onion (chopped)	1 tsp. chili powder
3/4 c. green pepper (chopped)	5 c. zucchini squash (sliced)
1 clove garlic <u>or</u> garlic powder	2 large tomatoes (peeled <u>and</u> chopped)
1 1/2 tsp. salt	1 1/4 c. corn (fresh <u>or</u> frozen)

Saute' meat, pepper, onion and garlic in a 12 inch skillet until brown. Add remaining ingredients. Cover and simmer 10 to 15 minutes. Will serve 6.

ZUCCHINI CASSEROLE

Mrs. Herbert Guenther

4 medium zucchini	2 1/4 c. herbed seasoned stuffing mix
1 c. carrots (shredded)	1 can cream of chicken soup
1/2 c. onion (chopped)	1/2 c. dairy sour cream
6 T. butter <u>or</u> margarine	

Scrub zucchini and slice about 3/8 inch thick. Cook in boiling salted water until just "tender crisp". Drain and set aside. In a saucepan, cook carrots and onions in 4 tablespoons of margarine until tender. Remove from heat, stir in 1 1/2 cups of the stuffing mix, the soup and the sour cream. Gently stir in the zucchini. Turn into a 2 quart casserole (buttered).

Melt the remaining margarine and add the remaining stuffing mix. Toss gently and top casserole. Bake in a 350° oven for 30 to 40 minutes. Makes 8 to 10 servings.

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PHYLLIS HARRIS

DOROTHY SURRETT

GENERAL PUBLISHING AND BINDING

Iowa Falls, Iowa 50126

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