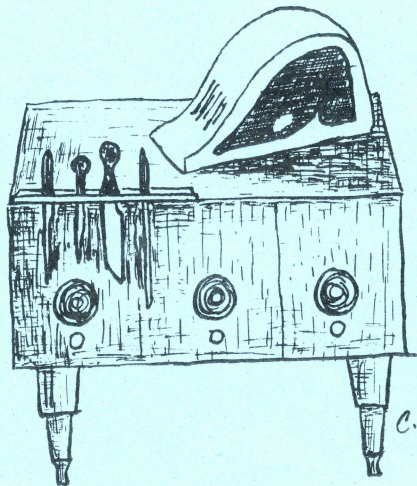


**Coralville
Centennial
Cookbook
1873-1973**



Meats



C. Snyder

YUM YUM CASSEROLE

Nadine Hain

Press ground beef into bottom of casserole. Next add layer of fresh onion rings. Top with layer of cheese (your favorite). Spoon on can of cream of mushroom soup. Last layer - cover with layer of frozen tater tots.

Bake 350° for 45 minutes.

CATFISH BAIT CASSEROLE

W. B. Kennedy, O.D.

C. wild rice

1½ lbs. catfish, rabbit or chicken livers and
gizzards

cans mushroom soup

1t and pepper

Worcestershire sauce optional.

Put wild rice into quart of boiling water.
Continue to boil for ½ hour or more. Blanche with
boiling water in collander or seive.

Roll livers in flour. Brown in frying pan.
Cut into small pieces. Mix rice, livers, and
mushroom soup in casserole. Bake for 45 minutes
at 325° oven. Droll.

This is intended to be eaten by people. The name is
known as the original recipe calls for catfish
(livers.)

OLD FASHIONED BEEF STEW

Darlene Bellamy

2 lbs. beef stew meat

2 Tbst fat

Thoroughly brown meat on all sides till good and brown.

ADD:

4 c. boiling water

1 tsp worchestershire

1 sliced onion

$\frac{1}{2}$ tsp. pepper

$\frac{1}{2}$ tsp paprika

1 Tbsp. lemon juice

1 clove garlic

1 or 2 bay leaves

1 Tbsp. salt

1 tsp. sugar

Cover, simmer 2 hours stirring occasionally. Remove bay leaves and garlic. Add 6 carrots, 6 potatoes cubed and cook for 30 minutes or until vegetables are done.

Add bisquick for dumplings.

ROASTING AND BARBEQUING MEATS

W. B. Kennedy, O.D.

I cannot stress enough the importance of cooking meat properly. Meat should never be cooked beyond the point where it begins to shrink. Roasts continue to cook after removing from the oven. Cooking a beef roast too well done leaves it dry and tough. Take it off at Rare for a medium rare and at medium rare for well done. USE A ROAST THERMOMETER. Guessing is the best way to ruin good meat. I prefer to use beer to baste roasts as it will form a light crust on the meat, which helps hold the juices in. Either stale or fresh beer will do. I prefer fresh beer as whatever portion of the can or bottle not used for basting can be used to keep the chef happy.

To keep charcoal from flaring when doing steaks space briquettes 1 to 2 inches apart.

HAWAIIAN COOK-OUT

Ardath Jagnow

- 1 8oz. can sliced pineapple
- 2 Tbsp. soy sauce
- 3/4 tsp. ground ginger
- 1/4 clove garlic
- 1 lb. fully cooked ham cut in 4 slices.

Drain pineapple, reserving syrup; combine syrup with soy sauce, ginger and garlic. Pour over ham slices in a shallow container or plastic bag. Marinate ham for 30 minutes. (At least remove garlic after 30 min.) Discard garlic. Grill ham slices over hot coals until heated through, about 2 min. on each side, brushing with marinade once or twice. Heat pineapple on the grill with ham during last 2 min. To serve, top each ham slice with pineapple slice. (Serves 4)

MEAT ROLL

Imie Goss

2 eggs, beaten	1 slice bread, cubed
$\frac{1}{2}$ c. tomato juice	2 Tbsp. parsley
2 Tbsp. onion, chopped	$\frac{1}{2}$ tsp. oregano
$\frac{1}{4}$ tsp. salt	$\frac{1}{4}$ tsp. pepper
1 small clove garlic, minced	
2 lb. ground beef	

Combine above ingredients and mix well. Set aside.

8 thin slices boiled ham

6 oz. ($1\frac{1}{2}$ c.) mozzarella cheese (shredded)

3 slices mozzarella cheese (halved diagonally)

Pat ground beef mix on a foil 12X10". Arrange ham slices atop meat. Sprinkle shredded cheese over ham-Carefully roll up meat. Seal edges and ends. Place seam side down in baking dish - 350° 1 hr.15 min. (center will appear pink due to ham slices). Remove from oven- place sliced cheese atop. Bake 5 min. - (8 servings)

TASTY HAMBURGER CASSEROLE

Darlene Bellamy

1 can cream of mushroom soup
½ can cream of cheddar soup
1# frozen french fries
1 lb. hamburger

Place hamburger on bottom of greased baking dish. Mix the soups and cover the hamburger. Put french fries on top. Bake in covered dish for 1 hour at 350°. Take off cover and bake ½ hour. Then ready to serve.

CHILI

Mrs. Kevin Satterly

$\frac{1}{2}$ c. chopped onion	1 Tbsp. butter
2 lb. ground beef	$\frac{2}{3}$ c. catsup
$\frac{1}{2}$ c. water	$\frac{1}{4}$ c. chopped celery
$1\frac{1}{2}$ tsp salt	1 tsp. vinegar
1 Tbsp brown sugar (more if you desire sweeter)	
1 can (15 oz.) kidney beans (including liquid)	
1 can tomatoes (15 oz.)	
1 to 2 tsp. chili powder	

Saute' onion in butter. Add beef & brown lightly. Drain off fat. Add rest of ingredients; simmer covered for 30 minutes.

TUNA FISH CASSEROLE

A. Antes

Open 2 cans of cream of mushroom soup. Add $\frac{1}{2}$ can of water and heat.

Combine $1\frac{1}{4}$ c. hot mushroom soup, 2 egg yolks, 1 7 oz. can of tuna (or 1 c. of crab or turkey), $\frac{1}{2}$ c. blanched almonds, 1 can chinese noodles, & salt & pepper to taste. Fold in 2 beaten egg whites. Pour into buttered casserole and top with rest of mushroom soup. Bake 30 min. at 350° , (Serves 4-6)

TAMALE PIE

Liz Baxa

½ c. oil-olive or veg.
1 Tbsp. butter
1 tsp. salt
1 or 2 garlic cloves
1 large onion
1 sm. can cream style corn
1 c. or 1 pt. tomatoes
1 c. chopped olives
1 c. milk
1 egg - beaten
1 Tbsp. chili powder & water
1½ c. or 2 c. corn meal

Cook onion & chopped garlic in oil, 10 or 15 min. Add corn and tomatoes. Cook 10-15 min. Add milk, egg & chili powder dissolved in water. Add corn meal & cook. Stir in olives. Bake 30 Min. 350°. Sprinkle parmesan cheese on top.

MRS. AMERICA'S (1961) BROILED SPICED HAM DINNER
Mrs. Laverne Barnes

Slice servings of ham 1" thick & place in skillet.
Then mix together in small bowl:

½ c. crabapple juice

1 c. brown sugar

Cook slices of ham about 3 or 4 min. on each side,
and baste with apple sugar sauce while cooking.

Heat remaining juice & some extra cooked
apple halves & place over ham on serving plate.
Serve with mint leaves or parsley & place grapes
on plate.

Serve with any type potatoes & favorite
vegetable.

SMOKED FISH

Arnie Bartels

3/4 c. soy sauce
1 tsp. liquid smoke
1½ Tbsp. brown sugar

Spoon ½ mixture over fish on cookie sheet.
Put on top rack in oven at 400°. Baste 2 or 3
times. Bake 1 hr. Drain. Put back in oven until
it cools.

(Use liquid smoke to your liking)

PORCUPINE BALLS

A. Antes

1 lb. ground round steak
1½ c. chopped celery
½ c. chopped onion
2 thick slices of green bell pepper, chopped
Salt & Pepper to taste
½ tsp. Adolph's meat seasoning
½ c. raw rice (do not use instant rice)
1 can tomato soup

Mix all ingredients except tomato soup together & form into large balls. Place in saucepan, dilute tomato soup with 1 can of water, pour over meat balls and simmer covered for 1 hour. Or place in pressure cooker and cook 15 minutes after pressure is up. (Serves 6-8)

WELSH RAREBIT WITH BEER

Jerry Clayton

Melt 2 Tbsp. butter over low heat in a heavy pan. Add $\frac{1}{2}$ tsp. salt, a dash cayenne, $\frac{1}{2}$ tsp. paprika. Stir until blended.

Add $\frac{3}{4}$ c. beer & cook until heated. Add 3 cups grated cheese. Stir until melted. Add one egg mixed with 1 tsp Worcestershire Sauce and 1 tsp. prepared mustard. Serve on toast or crackers. (Garlic Toast is very good.)

Serves 4.

When cooking with beer it should be flat or stale.

HOT DOGS AND POTATOES

Beth Vetter

5-6 hot dogs, halved and split
4-5 medium potatoes, peeled and boiled
1 small onion chopped
3 strips bacon
1 can cr. of mushroom soup
3 Tbsp. vinegar

Brown and drain bacon. Brown onion in bacon drippings. Add soup and vinegar. Add sliced potatoes. Arrange hot dogs in casserole standing around the edge. Put potato mixture in the middle. Bake 25 minutes. Crumble bacon on top before serving.

RICE CASSEROLE

Wilma Albaugh

Minute rice uncooked

Tuna or any kind of meat

Cream soup (chicken, celery or mushroom)

Onion

Sharp chees grated

Put layer of rice in buttered baking dish, then your meat, soup, onion and cheese. Then repeat. Then add enough water to cover. Either sprinkle with bread crumbs or a few potato chips.

Bake at 350^o until done - about 35 to 40 min.

QUICK CHEESE BEEF LOAF

Jo Beers

2 lbs. ground beef chuck
1 can cheddar cheese soup
3/4 c. coarse crushed crackers
1/2 cup chopped stuffed olives
1 Tbsp. instant minced onion
1/4 tsp. pepper

Combine ingredients & place in an 8X8X2 in. pan. Bake at 350° for 45-55 min. Let stand 10 minutes before serving.

(Serves 6-8)

DRY RUB FOR BARBEQUES AND ROASTS

W. B. Kennedy, O.D.

6 Tbsp. sugar

6 Tbsp. salt

1 Tbsp. more or less cracked black pepper.

1 Tbsp. Paprika

1 Tbsp. Chili powder (more or less)

Optional: dry mustard, garlic salt or powder,
onion salt or powder.

Dampen surface of meat with beer spread on meat. Cook meat as per directions. For roasting use less salt. Beef roasts should never be cooked beyond medium rare. The meat will continue to cook after heat is removed. For those who think they like meat well done it can be cooked further after slicing.

(Good for Pork or Beef.)

LASAGNE

Mrs. Richard Petrak

- 2 lbs. ground beef
- 1 medium chopped onion
- 1 clove garlic, minced
- 1 green pepper, chopped
- 2 cans tomato sauce (15 oz.)
- 2 Tbsp. sugar
- 1 tsp. salt
- 3 c. creamed cottage cheese
- ½ c. grated parmesan cheese
- 1 pkg. lasagne noodles - cooked and well drained.
- ¾ lb. mozzarella cheese, grated.

Cook and stir ground beef, onion, garlic, green pepper until meat is browned. Drain off all fat. Add tomato sauce and sugar and salt. Heat to boiling, stirring occasionally. Reduce heat;

Lasagne (Continued)

simmer uncovered 1 hour or until mixture is thick.
Remove from heat.

In greased pan 13X9X2, layer $\frac{1}{4}$ each of noodles, meat sauce, mozzarella cheese, cottage cheese and parmesan cheese. Repeat 3 times.

Bake uncovered 45 minutes at 350^o (allow an additional 10 to 15 minutes if lasagne has been refrigerated). For easier cutting, let stand 15 minutes after removing from oven.

Yield: 12 servings (3 inch square per serving.)

SWISS STEAK

W. Martinek

1 large diced onion.

Brown in 5 Tbsp. cooking oil. Remove onion and brown floured pieces of steak - replace onions Add 2 C. water. Sprinkle 5 Tbsp. flour on top - Fold in water with fork & Mix well. Simmer until tender. Add more flour & water as needed.

HAM ROLLS

Nadine Hain

- 1 $\frac{1}{4}$ lbs. ground ham
- 1 lb. lean ground pork
- $\frac{1}{2}$ lb. ground beef
- 1 $\frac{1}{2}$ c. graham cracker crumbs
- 2 eggs
- 1 c. milk
- 1 can tomato soup
- 1 c. brown sugar
- 2 Tbsp. vinegar
- 1 Tbsp. dry mustard

Mix meat with crumbs, eggs & milk, blend well
Make into rolls the size of a large egg. Place
in baking pan & cover with sauce made by combining
soup and remaining ingredients. Bake at 350° for
1 hour. Makes about 45 rolls or 15 servings.

CORNED BEEF CASSEROLE

Vera Russell

Combine:

12 oz. can corned beef

$\frac{1}{4}$ # American cheese - chopped

10 $\frac{1}{2}$ oz. can cream of chicken soup

1 c. milk

$\frac{1}{2}$ c. chopped onion

Alternate in layers in greased 2 qt. baking dish with 8 oz. package noodles cooked and drained. Top with buttered crumbs.

Bake 375^o for 30-40 minutes.

(Serves 6-8)

BARBEQUED MEAT BALLS

Dorothy Samuel

1½ lbs. ground beef	2 Tbsp. sugar
¾ c. rolled oats	1 c. catsup
1 c. evaporated milk	½ c. water
1½ tsp. salt	6 Tbsp chopped onion
3 Tbsp. chopped onions	2 Tbsp. Worchestershire
½ tsp. pepper	sauce.

Mix ground beef, oats, milk, onion, salt & pepper. When milk is absorbed wit fingers and make 12 patties.

Fry slowly for 10 minutes or until brown on both sides.

Mix together remaining ingredients. Add to patties in skillet & cook slowly 20 minutes. Turn while cooking.

PORK CHOPS AND RICE
Juanita Vetter

6 pork chops
3 cups minute rice
1 bag dehydrated onion soup
1 can tomato soup
Salt and pepper to taste

Brown pork chops. Mix onion soup and rice. Put in shallow casserole. Arrange chops on top of rice. Spoon tomato soup over chops. Rinse pan chops were browned in with 1 cup water; pour over chops with an additional 2 cups of water. Bake one hour at 350°.

BAKED CHICKEN BREASTS

Mabel Monson

4 boned chicken breasts

1 bottle (red) Russian dressing.

$\frac{1}{4}$ pkg. dry onion soup mix

$\frac{1}{2}$ c. water

Put chicken breasts in bottom of baking dish. in saucepan heat Russian dressing and soup mix together. Pour half of this mixture over chicken and bake 20 min. Pour off water mixture which remains from cooking the sauce and put rest of mixture over chicken. Bake 15-20 min. or until done. The mixture bakes down fast so keep close watch on it the last 15 min. Other chicken parts may be used as legs or thighs. Bake 350°.

AMERICAN PIECE A PIE

Helen Seeber

1 cake yeast	$\frac{1}{4}$ c. water lukewarm
1 unbeaten egg	$\frac{1}{4}$ c. tomato sauce
3 Tbsp. shortening	1 Tbsp. sugar
1 tsp. salt	$\frac{1}{2}$ tsp. chili powder
2 c. flour	2 Tbsp. melted butter
2 c. shredded cheese	

Soften yeast in water in a large bowl. Let stand 5 minutes. Add egg, tomato sauce, shortening, sugar, salt & chili powder. Gradually add flour. Knead on floured board 2 or 3 minutes. Cover and let rise until double in bulk (about one hour) Then place on greased baking sheet and spread to $\frac{1}{2}$ in. brush with butter and put on topping.

AMERICAN PIECE A PIE (continued)

Topping:

$\frac{1}{2}$ lb. ground beef or more

onion

$\frac{3}{4}$ c. tomato sauce

$\frac{1}{2}$ tsp. chili powder

$\frac{1}{2}$ tsp. salt

$\frac{1}{8}$ tsp. pepper

Bake 15 minutes at 425°.

SALVATION ARMY CHILI

Dorothy Samuel

1 lb. hamburger

1 heaping Tbsp. instant minced onions.

$\frac{1}{4}$ c. water

Mix and stir over medium heat until hamburger is no longer pink.

Add:

2 cans tomato soup

1 can water

1 can red kidney beans

1 can hot chili beans

Salt to taste

VEGETABLE MEAT LOAF

Amelia Bruner

- 2 lb. ground beef
- 1 can vegetable soup
- 2 eggs beaten
- 2 c. rice krispies
- 1½ tsp. salt
- ½ tsp. pepper
- 1 med. onion chopped

Mix and mold into 2 loaves

Bake 1 hour at 350 degrees.

GROUND BEEF CASSEROLE

Gertrude Vacik

Cook until lightly browned: 1 lb. ground beef

Add: $\frac{1}{4}$ c. chopped onion

3/4 tsp. seasoning salt

2 - 8 oz. cans tomato sauce.

Simmer for 5 minutes.

Put 3 c. taco-flavored tortilla chips into a 2 qt. casserole. Sprinkle 1 c. grated cheddar cheese over chips. Add the meat sauce and top with another cup of grated cheese. Sprinkle one cup of the chips on top and bake for 15 minutes at 350°.

ONE DISH MEAL

ADELINE BROOKS

Make your favorite meat loaf recipe. Bake 30 minutes. Cover meat loaf with slices of American Cheese, then with mashed potatoes (I use instant) and return to oven for 30 minutes at 350°.

POACHED EGGS IN BEER

Jerry Clayton

Poach eggs in beer. The brew adds a special something to both taste and texture.

When cooking with beer it should be stale or flat.

CHICKEN SUPREME

Joan Molloy

4 large whole boned chicken breasts

Melt 1 stick butter in electric frypan.

Dip breasts in mixture of 2 beaten eggs & 2 Tbsp. milk. Sprinkle then with parmesan cheese and brown both sides in melted butter. Add 3/4 cups cooking sherry & simmer 1 hour or until tender.

(Serves 4)

MEAL IN ONE (Chinese)

Dorothy Samuel

Cook in skillet until hamburger is no longer pink:

- 1 lb. hamburger
- 2 Tbsp. fat
- 1 large onion chopped.

Add:

- 1 c. celery cut small
- 1 can water chestnuts (drained and sliced)
- 1 can water
- $\frac{1}{2}$ c. minute rice
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- $1\frac{1}{2}$ c. water
- 4 tsp. soy sauce

Mix and bake 350⁰ for 1½ hours. Last 10 minutes place 1 large can chinese noodles on top.

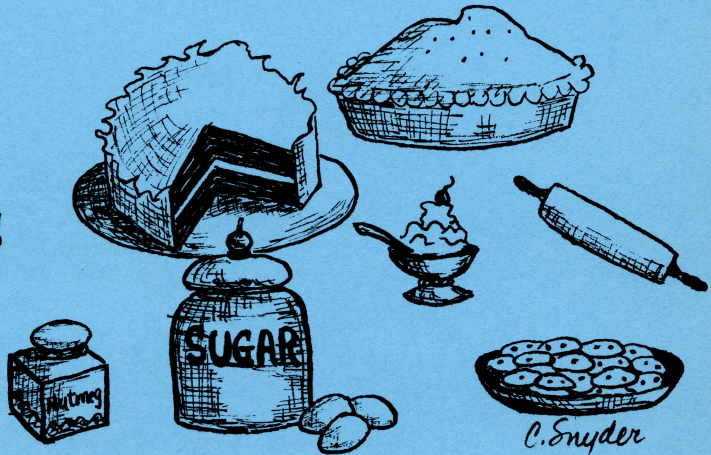
LIVER SAUSAGE PATE'

Mrs. Jack Fesler, Dav., Iowa

- 1 lb. liver sausage
- 3 pkg. (3 oz.) cream cheese-room temperature
- 1 tsp. grated onion
- 1 tsp. worcestershire sauce
- 1 tsp. prepared mustard
- 2 tsp. prepared mustard

Combine liver sausage, 1 pkg. cream cheese, onion, worcestershire sauce & 1 tsp. mustard. Beat until smooth. Pack mixture into small bowl lined with plastic film or foil. Chill thoroughly. Shape into ball & remove film or foil. Place in center of serving dish. Combine remaining cheese and mustard. Spread evenly over sausage. Can be frozen.

Desserts



C. Snyder

CHERRY CRUNCH PIE

1 nearly baked pie shell.

Filling:

1/3 c. sugar	2 Tbsp. corn starch
1/8 tsp. salt	1 c. cherry juice
2 c. red cherries (drained)	
2 Tbsp. butter	1 tsp. red food coloring
dash of almond extract (if desired)	

TOPPING:

1/2 c. biscuit mix	1/4 c. sugar
1/2 tsp. cinnamon	1/3 c. coconut flakes
2 Tbsp. butter	

Fill pie shell & add topping & bake until topping is browned to suit taste at 425° about 15 minutes.

OATMEAL COOKIES

Mrs. Clarence Wilson
Mother Wilson's Recipe

2 c. brown sugar	1 c. shortening
2 eggs	2 c. flour
2 c. oatmeal	1 tsp. soda dissolved in
1 tsp. salt	$\frac{1}{4}$ c. hot water
1 tsp. cinnamon	1 tsp. vanilla

Nuts as preferred.

Cream sugar and shortening. Beat in eggs, let water cool after dissolving soda. Mix dry ingredients together. Add alternately with liquid. Bake at 400° for 10 to 15 minutes.

ICE WATER CHOCOLATE CAKE

Marilyn Swails

2 eggs	2 c. sugar
1 tsp. vanilla	3 sq. bitter chocolate
5 level Tbsp. shortening	
2 c. plus 2 Tbsp. Gold Metal Flour	
2 tsp. soda	2 c. ice water

Melt chocolate and shortening in top of double boiler over hot water. Sift together flour and soda. Beat eggs - gradually beat in sugar, vanilla, melted chocolate and shortening. Add sifted dry ingredients alternately with ice water. Mix well. Bake in greased and flour dusted 9 X 13" pan at 350° for 1 hour or 2 9" layer pans - 40 minutes

CRESENT COOKIES

Mrs. Naomi Dvorsky

1 c. butter or oleo
 $\frac{1}{4}$ c. powdered sugar
 $1\frac{1}{2}$ tsp. water
2 tsp. vanilla
2 c. flour
1 c. finely chopped nuts

Cream butter & powdered sugar. Add remaining ingredients. Shape into rolls $\frac{1}{2}$ in. in diameter. Cut in 1 inch slices. Shape into crescents.

Bake at 350^o for 15 minutes. Roll in powdered sugar while warm.

EASY COFFEE CAKE

Mrs. Frank Peters

Mix with fork:

1½ c. flour	1 c. sugar
2 tsp. baking powder	¼ tsp. salt

Now, put one egg in cup and fill to the 1 cup mark with milk. Mix with fork. Add to mixture. Mix until moistened. Put in 9 X 13 greased pan.

Top with:

½ c. brown sugar mixed with
1 tsp. cinnamon

Bake 375° for 35 minutes.

After baking, add 3 Tbsp. melted butter over warm cake.

GRAPE NUT PUDDING

Wilma Albaugh

1 tsp. grated lemon rind
 $\frac{1}{4}$ c. butter or oleo $\frac{1}{2}$ c. sugar or honey
2 egg yolks well beaten
2 Tbsp. flour $\frac{1}{2}$ c. grape nuts
1 c. milk 2 egg whites stiffly beaten

Cream lemon rind and butter together until well blended. Add sugar gradually and cream together until light and fluffy. Add egg yolks and heat well. Add lemon juice, flour and grape nuts and milk, mixing well. Mixture will look cruddled but will not effect finishing pudding. Fold in egg whites. Turn into greased baking dish and place in pan of hot water. Bake at 325^o for 1 hr. 15 minutes.

LEMON DESSERT

Mrs. Elsie Spear

3 egg whites	1 tsp. vanilla
3/4 tsp. cream tartar	16 soda crackers
1 c. white sugar	1/2 c. chopped nuts
1 8 oz pkg. Dream Whip	1 8 oz. pkg. cream cheese
1 can lemon pie filling	Coconut to toast

Beat egg whites until foamy. Add vanilla & cream of tartar. Beat until stiff. Add 1 c. sugar slowly. Crush soda crackers. Add 1/2 c. chopped nuts. Fold these into egg white mixture. Pat into buttered 9"X13" pan. Bake at 325° for 15 to 20 minutes. Cool.

Whip Dream Whip - Add cream cheese. Blend together. Put 1/2 dream whip mixture on crust. Spread lemon pie filling on that & top with remaining dream whip. Sprinkle toasted coconut over top. Refrigerate. Will keep for several days.

PERFECT SUGAR COOKIES

Judith Curry

Cream until light & fluffy:

1 c. white sugar 1 c. oleo

1 c. crisco

Add:

½ c. sour cream, with 1 tsp. soda mixed in; beat well. Add 1 egg, beat well. Add 2 tsp. vanilla.

Add 5 cups sifted all purpose flour, (by hand).

Mix very well. Separate into three smaller batches & wrap each in wax paper. Chill for several hours, until can be easily handled. Roll on floured surface, and cut. Bake in 350° pre-heated oven for 13-15 minutes.

Frosting:

1 lb. powdered sugar 1/3 c. soft crisco

1 egg white 1 tsp. vanilla

2 or 3 Tbsp. water

Mix well with mixer. May be stored indefinitely in refrigerator in tightly covered container.

BROWNIES

Mrs. Frank Peters

Melt together:

1 c. crisco

4 squares chocolate

Beat 4 eggs.

Add:

1 c. flour

2 c. sugar

Add:

melted mixture

1 c. nutmeats

1 tsp. vanilla

Bake 350^o oven, 35 minutes.

Makes double batch.

MATRIMONIAL CAKE

J. Antes

Cook to a past:

3 c. dates

$\frac{1}{2}$ c. sugar

$1\frac{1}{2}$ c. water

Mix as pie crust to a crumbly mixture:

$1\frac{1}{2}$ c. flour

$\frac{1}{2}$ tsp. baking soda

$\frac{1}{2}$ tsp. salt

1 c. brown sugar

$1\frac{1}{4}$ c. oatmeal

$\frac{3}{4}$ c. shortening

Put $\frac{1}{2}$ crumb mixture in shallow pan. Pat down and cover with date paste. Top with rest of crumbly mixture and pat down. Bake at 375° until golden brown. Serve with whipped cream, whipped topping or ice cream. Serves 6.

RANGER COOKIES

Ardys Cota

1 c. butter(part oleo)	1 c. white sugar
1 c. brown sugar	2 eggs beaten
2 c. flour	1 tsp. soda
1 tsp. baking powder	1½ c. quick cook oatmeal
1½ c. Rice Krispies	1 c. coconut
1 c. chopped walnuts	1 tsp. vanilla
½ tsp. salt	

Cream sugar and shortening. Add eggs and vanilla. Add flour sifted with baking powder, soda and salt. Blend in oatmeal, Krispies, coconut and nuts. Roll into balls, flatten on greased cookie sheet.

Bake at 350°.

POWDERED SUGAR COOKIES

Olive E. White

2 c. flour	1 c. powdered sugar
1 c. butter or oleo	1 tsp. soda
1 tsp. cream of tartar	1 egg
1 tsp. vanilla	

Mix. Put in refrigerator one hour. Make balls, flatten with fork, sprinkle with sugar. Bake 350° for 10-12 minutes

COCOANUT BARS

Pearl Francis

1 c. flour

2 Tbsp. powdered sugar

pinch of salt

Pat into cake pan and when slightly brown
add mixture:

2 slightly beaten eggs

2 Tbsp. flour

pinch of salt

$\frac{1}{2}$ tsp. baking powder

1 c coconut

$\frac{1}{2}$ c. nuts

$\frac{1}{2}$ tsp. vanilla

Bake slow $\frac{1}{2}$ hour. When cool frost & cut
into bars.

DROP SUGAR COOKIES

Mrs. Rush Dennis

1½ c. sugar

2/3 c. oleo or butter

3 eggs

½ c. milk

3½ c. flour

3 tsp. baking powder

1 tsp. vanilla or lemon juice (personal choice)

Cream sugar and butter together in large bowl.

Add eggs, one at a time, stirring in well.

Combine baking powder and flour and add, mixing well, alternately with milk. Add flavoring..

Drop by tsp or dessert spoons onto greased cookie sheet. Let cool at least one minute before removing from sheet. Place on racks to cool.

May be frosted if desired.

CHOCOLATE PEPPERMINT DESSERT

Mrs. Ernest Schwab

2 c. vanilla wafers, crushed

$\frac{1}{4}$ c. melted butter

Press into pans (2- 8 X 8")

Cream $\frac{1}{2}$ c. butter and $1\frac{1}{2}$ c. sifted powdered sugar. Add 3 eggs and beat until fluffy. Add 3 squares melted chocolate. Put mixture over crumbs and chill.

Combine 2 cups whipped cream and 1 pkg. miniature marshmallows. Spread over chocolate mixture. Sprinkle with $\frac{1}{2}$ c. crushed peppermint sticks.

RHUBARB DREAM DELIGHT

Myrna Granger

For Crust Blend:

1 c. flour

5 Tbsp. powdered sugar

$\frac{1}{2}$ c. oleo

Press into ungreased 9 X 12 cake pan. Bake at 350^o - 15 minutes.

While above bakes, mix:

2 beaten eggs

1 $\frac{1}{2}$ c. sugar

$\frac{1}{4}$ c. flour

$\frac{3}{4}$ tsp. salt

Add:

2 c. finely chopped rhubarb - spoon onto hot crust and bake 35 minutes more at 350^o.

Serve warm.

PEACH CUSTARD CAKE

Mrs. Jack Fesler, Dav., Ia.

$\frac{1}{2}$ c. butter or margarine

$1\frac{1}{2}$ c. flour $\frac{1}{2}$ tsp. salt

Mix above with pastry blender until like coarse meal. Press into bottom and half way up sides of an 8" square pan using back of spoon for pressing. Drain well a 1 lb. 14 oz can of sliced peaches (save $\frac{1}{2}$ c. syrup) Arrange peaches on crust in pan and sprinkle with mixture of:

$\frac{1}{2}$ c. sugar $\frac{1}{2}$ tsp. cinnamon

Bake 20 minutes at 375°.

While crust is baking, Mix:

$\frac{1}{2}$ c. reserved syrup 1 c. evaporated milk

1 egg slightly beaten

After crust has baked for 20 minutes, pour the above mixture over peaches and bake 30 minutes more or until custard is firm except in center.

Serve warm or cool.

SUET PUDDING

Pearl Francis

2 c. flour

$\frac{1}{2}$ tsp salt

2 tsp. cinnamon

$\frac{1}{2}$ c. sugar

1 c. suet cut fine or ground

$1\frac{1}{2}$ c. dates (or raisins)

1 egg

$\frac{1}{2}$ c. molasses

1 c. buttermilk

$1\frac{1}{2}$ c. nut meats

1 tsp. soda in $\frac{1}{3}$ c. hot water

Put in greased pan or steam for 3 hours.

SAUCE FOR PUDDING

Pearl Francis

3 c. sugar

1 c. flour

Have water boiling and add to above stirring all the time over heat.

$\frac{1}{2}$ lb. butter (or oleo)

1 Tbsp vanilla (or more to taste)

Serve hot over pudding.

SOFT MOLASSES COOKIE

1 c. molasses	1 c. sugar
1½ c. shortening	4 tsp. baking soda
4 tsp. ginger	1 tsp. cinnamon
1 c. boiling water	sbout 6 c. flour

Mix molasses, sugar, and shortening. Dissolve soda in boiling water and mix. Add spices to flour and add enough to make a stiff dough. Spoon onto greased sheet and press down.

Bake at 350° for 8-10 min.

PEANUT BUTTER CRISSCROSS COOKIES

Mrs. Rush Dennis

½ c. shortening	3 c. flour
1 c. sugar	1 tsp. vanilla
1 c. brown sugar	2 tsp. soda
2 beaten eggs	1/8 tsp. salt
1 c. peanut butter	

Thoroughly cream shortening, vanilla and sugar. Add eggs, then beat. Stir in peanut butter, sifted flour and all other dry ingredients. Form in small balls, place on greased cookie sheet. Press with back of fork to make the criss cross. Very good.

SOFT MOLASSES COOKIE

1 c. molasses	1 c. sugar
1½ c. shortening	4 tsp. baking soda
4 tsp. ginger	1 tsp. cinnamon
1 c. boiling water	about 6 c. flour

Mix molasses, sugar, and shortening. Dissolve soda in boiling water and mix. Add spices to flour and add enough to make a stiff dough. Spoon onto greased sheet and press down.

Bake at 350° for 8-10 min.

WATER SPONGE CAKE

Addy Dennis

3 eggs
1 c. sugar
1 c. flour
1 tsp. baking powder
 $\frac{1}{2}$ c. water

Beat eggs until foamy, add sugar. Sift flour and baking powder & add alternately with water. Pour into 9 X 12 cake pan, floured and greased.

Cut in squares and serve with vanilla sauce. Can also be served with whipped cream.

Bake 375^o - 20-25 min.

BROWNIES

Pearl Francis

$\frac{1}{2}$ c. shortening

2 squares chocolate

Melt & let cool. Then add:

1 c. sugar

$\frac{1}{2}$ tsp. salt

2 eggs

$\frac{1}{2}$ tsp. baking powder

$\frac{3}{4}$ c. flour

1 tsp. vanilla

1 c. nuts

Bake in oblong cake pan, at 350^o for $\frac{1}{2}$ hour.

RHUBARB CAKE

Dorothy Samuel

Mix well in order:

1½ c. brown sugar

½ c. butter or margarine

1 egg

1 c. buttermilk

2 c. sifted flour

1 tsp. baking soda

1 tsp. vanilla

½ tsp. salt

1½ c. chopped raw rhubarb (fresh or frozen)

Mix 1/3 c. sugar and 1 tsp. cinnamon and sprinkle over batter before baking.

Bake in greased 9 x 13" pan at 350° for 35-40 min.

HUNDRED DOLLAR CAKE

Mrs. James Deatsch

2 c. flour
1 c. sugar
1½ tsp. baking powder
1½ tsp. soda
4 Tbs. cocoa
1 c. water
1 c. salad dressing
2 tsp. vanilla

Sift dry ingredients and add water, salad dressing and vanilla. Bake in greased 8" square pan 30 to 35 minutes at 350 degrees.

SPRINGERLE COOKIES

Florence O'Connor

Beat 4 eggs well until thick & lemon colored. Add one pound powdered sugar gradually; keep on beating until thick. Then add & beat well 1 Tbsp. grated lemon rind, 2 Tbsp. lemon juice, 2 Tbsp. soft butter, and $\frac{1}{4}$ tsp. anise oil. Then add (by hand) four to four and a half cups sifted cake flour. Chill dough until firm enough to handle easily. On lightly floured board roll to $\frac{1}{2}$ " thickness. Flour springerle mold well. Press board onto dough, remove mold. Cut along borders with knife. Place on greased cookie sheet one-half inch apart. Leave exposed to the air overnight. Bake 300° pre-heated oven, until light tan. Store covered (tightly) three weeks before using.

RUSSIAN TEA CAKES

Olivia E. White

1 c. butter (no substitute)

$\frac{1}{2}$ c. powdered sugar $2\frac{1}{4}$ c. sifted flour

$\frac{1}{4}$ tsp. salt 1 tsp. vanilla

$\frac{3}{4}$ c. chopped nuts

Form into 1" balls. Bake, while hot, roll in powdered sugar. Cool. Roll in powdered sugar again.

Oven 350°.

UNBAKED PEANUT BUTTER COOKIES

Mrs. Clarence Wilson

1½ c. white sugar	1½ c. white corn syrup
1½ pts. peanut butter	1½ qt. cornflakes crushed

Put peanut butter and corn flakes in bowl. Boil sugar and syrup until it bubbled all over. Remove from stove. Pour over peanut butter and corn flakes. Stir well. Drop by spoonfuls on wax paper or foil. Work fast

MINCE PARFAIT PIE

Mrs. Frank Peters

1 small pkg. orange jello

1½ c. hot water

1 pt. butter pecan, maple nut or vanilla ice cream

1 c. moist mince meat

Dissolve jello in the hot water in 2 qt. sauce pan. Add the pt. of ice cream by the spoonfuls, stirring until melted. Then chill until thickened, not set (15-20 min.) Fold in mincemeat. Turn into pie shell. Chill until firm (25-35 min.) Garnish with pink whip cream.

You may use 1 - 9" pie shell cooled or I prefer graham cracker crust.

OLD FASHIONED SOUR CREAM RAISIN PIE
Betty Thomas

1 c. sour cream (either whipping cream allowed
3 beaten eggs to sour or commercial sour cream)
1 c. sugar
 $\frac{1}{4}$ tsp. cloves
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ c. raisins cooked in water and drained

Combine all ingredients, mixing well and
pour into an unbaked 9 inch pie shell. Bake
350° for 30 to 40 minutes until very brown on
top.

CONGO BARS

Ruth Wissink

1 1/3 sticks margarine
1 box brown sugar
4 eggs
2 3/4 c. flour
1 tsp. baking powder
dash salt

Mix all together & add any size package
chocolate chips & 1 cup walnuts.

Bake at 350° for 30 minutes.

ICED SPICE BARS

Jackie Skriver

1 c. raisins	2½ c. flour
2 c. water	1 tsp. baking soda
1½ c. sugar	½ tsp. cinnamon
1 c. butter	½ tsp. salt
2 eggs	1 tsp. vanilla
1 c. rasin juice	½ tsp. ginger
(drained from cooked raisins)	¼ tsp. cloves

Boil rasins in water; set aside to cool.

Cream sugar and butter. Add eggs, raisin juice, and vanilla.

Sift together flour, soda, cinnamon, salt, ginger, and cloves. Stir into batter and add raisins.

Pour onto greased and floured cookie sheet.
Bake at 350° for 25 to 30 min.

ICED SPICE BARS cont.

Cool and ice with powdered sugar glaze.

Powdered Sugar Glaze

4 Tbsp butter (browned)

4 Tbsp. hot water

1 Tbsp. vanilla

pinch of salt

Add powdered sugar to make a thin frosting
and spread.

Yield: 21 servings.

LAZY DAISY OATMEAL CAKE

Mrs. Elwyn Pearson

1 $\frac{1}{4}$ c. boiling water	2 eggs
1 c. uncooked oatmeal	1 $\frac{1}{2}$ c. sifted flour
$\frac{1}{2}$ c. butter, softened	1 tsp. baking soda
1 c. granulated sugar	$\frac{1}{2}$ tsp. salt
1 c. firmly-packed brown sugar	$\frac{3}{4}$ tsp. cinnamon
1 tsp. vanilla	$\frac{1}{4}$ tsp. nutmeg

Pour boiling water over oats: cover and let stand 20 min. Beat butter until creamy; gradually add sugars, beating until fluffy. Blend in vanilla and eggs. Add oats mixture; mix well.

Sift together flour, soda, salt, cinnamon, and nutmeg. Add to creamed mixture, mixing well. Pour batter into well greased and floured 9" square pan. Bake in preheated 350^o oven for 50-55 min. Do not remove cake from pan.

LAZY DAISY OATMEAL CAKE cont.

Lazy Daisy Frosting

$\frac{1}{4}$ c. butter, melted

$\frac{1}{2}$ c. firmly-packed brown sugar

3 Tbsp. half and half or light cream

$\frac{1}{2}$ c. chopped nutmeats

$\frac{3}{4}$ c. shredded or flaked coconut

Combine all ingredients. Spread evenly over cake. Broil until frosting becomes bubbly. Serve warm or cold. Makes on 9" cake.

BANANA SPLIT DESSERT

Jane Jacobsen

2 or 3 bananas
½ gal. neopolitan ice cream
1 c. chopped nuts
1 c. chocolate chips
graham cracker crumbs
½ c. butter
2 c. powdered sugar
1½ c. evaporated milk
1 tsp. vanilla
1 pint whipping cream

Cover bottom of 11 x 15" pan with graham crust:
reserve 1 c. crumbs. Slice bananas crosswise
and layer over crust. Slice ice cream in ½" slices
and place over bananas. Sprinkle ice cream with
1 c. chopped nuts. Freeze until firm. Melt 1 c.
chocolate chips and ½ c. butter, add 2 c. powdered

Banana Split Dessert cont.

sugar and $1\frac{1}{2}$ c. evaporated milk. Cook mixture until thick and smooth, stirring constantly. Remove from heat and add vanilla, Cool chocolate mixture then pour over ice cream. Freeze until firm. Whip cream until stiff, spread over chocolate layer and top with reserved crumbs. Let sit 10 minutes before cutting & serving. Top with maraschino cherries. Makes 25 servings.

Short cut-use Hersey's canned chocolate for chocolate layer and Cool Whip instead of whip cream. May be stored in freezer for several weeks.

RED CHOCOLATE CAKE

Pat Shay

Mix together in one bowl:

1½ c. sugar
½ c. shortening
2 x. sifted flour
1 Tbsp. cocoa
1 tsp. salt

Mix together in another bowl:

1 oz. water
1 oz. red food coloring
2/3 c. buttermilk

Mix contents of two bowls together.

Add:

1/3 c. buttermilk
2 eggs
1 tsp. vanilla

RED CHOCOLATE CAKE cont.

Mix together:

1 Tbsp. vinegar

1 tsp. baking soda

Add quickly by hand to the other ingredients. Do not beat more. Bake 18 min. or so at 350°.

Butter Frosting:

Mix together:

1 c. milk

$\frac{1}{4}$ c. flour

$\frac{1}{8}$ tsp. salt

Cook until thick. Cool. Beat 2 min.

Add, and beat until fluffy.

1 c. sugar

1 c. butter

1 tsp. vanilla

BAR COOKIES

Myrna Granger

LAYER EVERYTHING:

- 1 stick oleo (melted)
- 1 pkg. graham crackers (crushed)
- 1 c. flaked coconut
- 1 c. chocolate chips
- 1 c. butterscotch chips
- 1 c. nuts (salted)
- 1 can sweetened condensed milk.

Bake 25 minutes at 325°.

FRUIT COCKTAIL BARS

Hilma Bloomquist

With a mixer beat:

2 eggs

1½ c. sugar

Stir in:

1 tsp. baking soda

2½ c. flour

1 can drained fruit cocktail

1 tsp. salt

1 tsp. vanilla

Pour onto a greased cookie sheet. Sprinkle
1 1/3 c. coconut and ½ c. nuts on top. Bake at
350° for 30 to 35 min.

Frosting:

Boil ½ c. butter, ¾ c. sugar, ¼ c. evaporated
milk for 2 min. and pour over the warm bars.

BROWN SUGAR COOKIES

Bea Tipton

2 c. brown sugar

2 eggs

2½ to 3 c. flour

1 tsp. soda

½ c. oleo or shortning

1 tsp. vanilla

1 tsp. cream of tartar

½ c. nuts.

Drop by teaspoons on greased sheet. Then flatten out and look light boughthen cookies. Bake 8-10 min. 350°.

ROLLED BUTTER COOKIES

Dorothy Schneider

2 sticks oleo or butter

1½ c. sugar

cream together

2 eggs

1 tsp. vanilla

½ tsp. salt

Gradually add 3 cups flour and ½ tsp. baking soda. Chill about one hour. Roll thin, cut and bake about 6 minutes at 375°.

APPLE CAKE

Elaine Matt

Cream:

$\frac{1}{2}$ c. salad oil

2 c. white sugar

2 eggs - one at a time

Sift and add to mixture above. Mixture will be like cookie dough.

2 c. flour

2 tsp. soda

2 tsp. cinnamon

pinch salt.

Add 4 cups apples, peeled and diced. Pour into greased & floured 9 X 13 cake pan. Bake at 350° for 45 minutes or until done.

FROSTING:

6 oz. cream cheese

3 Tbsp. oleo or butter

pinch salt

$1\frac{1}{2}$ to 2 c. powdered sugar

$\frac{1}{2}$ tsp. vanilla

Mix and frost cooled cake.

CHOCOLATE CHIP COOKIES

Liz Baxa

2½ c. flour	1 tsp. vanilla
1 tsp. baking soda	½ tsp. water
1 tsp. salt	2 eggs
¾ c. salad oil	1 c. chocolate chips
1 c. granulated sugar	½ c. chopped nuts
1 c. brown sugar	

Sift together flour, salt and soda. Set aside. Blend shortening, sugars, vanilla and water. Beat in eggs. Add flour mixture and mix well. Add chocolate chips and chopped nuts. Drop in well-rounded half teaspoon fulls on ungreased cookie sheets for 10 to 12 min. in 350° oven. Yield: about 50.

BANANA BARS

Mrs. Jack Fesler
Davenport, Iowa.

CREAM:

$\frac{1}{2}$ c. butter

$1\frac{1}{2}$ c. sugar

ADD:

$\frac{3}{4}$ c. buttermilk or soured milk

2 eggs

2 ripe bananas mashed

1 tsp. vanilla

Sift & add 2 scant c. flour

dash salt

1 tsp. soda

Put in 17X11 jelly roll pan. Can be
frosted when cool.

ALICE'S BARS

Alice M. Wieneke

Crust:

$\frac{1}{2}$ c. butter or oleo 1 c. flour

$\frac{1}{2}$ c. brown sugar

Cream this together and pack into an 8 X 10 pan. Bake at 350° for 10 minutes.

Top:

Beat 2 eggs, and add 1 c. brown sugar, 1 tsp. vanilla, 2 Tbsp. flour, 1 tsp. baking powder, $\frac{1}{2}$ tsp. salt, 1 c. chopped nuts, $\frac{1}{2}$ c. coconut.

Pour on top of crust and sprinkle 6 oz pkg. or less chocolate chips on top.

Bake at 350° for 25 minutes.

CHOCOLATE CAKE

Mrs. Rush Dennis

$\frac{1}{2}$ to $\frac{3}{4}$ c. cocoa
3 C. flour
2 C. sugar
2 tsp. soda
Dash of salt
2 C. cold water
vanilla.

Mix all above well, then add:

1 c. vegetable oil
2 Tbsp. vinegar.

Mix until oil and vinegar have disappeared from surface. Bake at 350° for 30-45 minutes.

CHOCOLATE SHEET CAKE

Jane Jacobsen

Bring to boil:

2 sticks oleo

3 Tbs. cocoa

1 c. water

Pour over:

2 c. sugar

2 c. sifted flour

$\frac{1}{4}$ tsp. salt

Mix well and add 2 beaten eggs, 1 tsp. vanilla, $\frac{1}{2}$ c. buttermilk and 1 tsp. soda. Pour into greased $10\frac{1}{2}$ x $15\frac{1}{2}$ pan. Bake at 350° for 20 to 30 minutes.

Icing: 1 stick oleo, 6 Tbs. milk, 2 Tbs. cocoa.

Bring to boil. Add: 1 Tbs. vanilla, 1 box powdered sugar, 1 c. nuts. Put frosting on hot cake.

COFFEE CAKE (without eggs)

3 Tbsp. solid fat
2 c. flour
 $\frac{1}{2}$ tsp. salt
1 tsp. lemon extract

$\frac{1}{2}$ c. sugar
3 tsp. baking powder
1 c. milk

TOPPING:

$\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ tsp. salt
1 Tbsp. melted butter

$\frac{1}{4}$ c. flour
1 tsp. cinnamon

Mix well and crumble on top.

PINEAPPLE NUT COOKIES

J. Antes

Cream:

- 1 c. shortening
- 1 c. granulated sugar
- 1 c. brown sugar

Add:

- 2 eggs
- 1 tsp. vanilla
- 1 c. crushed pineapple

Add:

- $\frac{1}{2}$ tsp. salt
- 1 tsp. baking soda
- $3\frac{1}{2}$ c. flour
- 1 c. nut meats.

Drop by teaspoonsful on greased cookie sheet and bake 10-12 min. at 375°. 8-10 chopped maraschino cherries and coconut may also be added. Makes 6 doz.

THE GREAT OATMEAL BAR

Wilma Albaugh

2 sticks oleo	1 c. brown sugar
1 c. granulated sugar	2 eggs
1 tsp. vanilla	1½ c. flour
1 tsp. soda	3 c. oatmeal

Cream margarine & sugar together. Add eggs. Mix thoroughly and then add dry ingredients and bake in a large jelly roll pan 12 X 18 X 1. Bake at 350° for 30 minutes.

You may use a butter frosting and frost while still warm. Cool and cut into bars.

GRAHAM CRACKER CRUST

Mrs. Frank Peters

1½c. graham cracker crumbs

1/3 c. white sugar

1/2 c. melted butter

Mix and shape in 9" pie pan.

Refrigerate 25 minutes before adding filling.

PECAN PIE

Mrs. Jack Hinze

2/3 c. sugar
2 Tbsp. flour
1/8 tsp. salt
3 eggs, beaten
1/2 c. water

1 c. dark Karo syrup
2 Tbsp. melted butter
1/4 tsp. vanilla
1 c. broken pecan nutmeats
unbaked 8" pie shell

Mix sugar, flour, and salt. Sprinkle nutmeats over bottom of pie shell. Pour syrup mixture over nutmeats. Bake at 425° for 10 min. Reduce heat to 325° and bake about 40 min.

DATE FILLED COOKIES

Olive White

2 c. sugar	1 c. butter
2 eggs	$\frac{1}{2}$ c. sour cream
1 tsp. soda	1 tsp. vanilla
1 tsp. baking powder	pinch of salt

Flour to make a soft batter (about 3 1/2 to 4 cups) Roll thin. Put 1 tsp. filling between each cookie. (use cookie cutter)

FILLING:

1 box dates ground
1 c. water
1 c. sugar
Cook until smooth.

BAKED FRUIT

Imie Goss

- 1 large can peach halves
- 1 large can apricot halves
- 1 large can pineapple chunks

Drain, mix fruit with 4 Tbsp. dry minute tapioca. Put in casserole.

Sprinkle with:

3 Tbsp. brown sugar
cinnamon - nutmet to taste.

Dot with butter.

Bake 350° about 60 minutes. This is good served hot or cold. Good as a "winter" dessert or main dish with a roast.

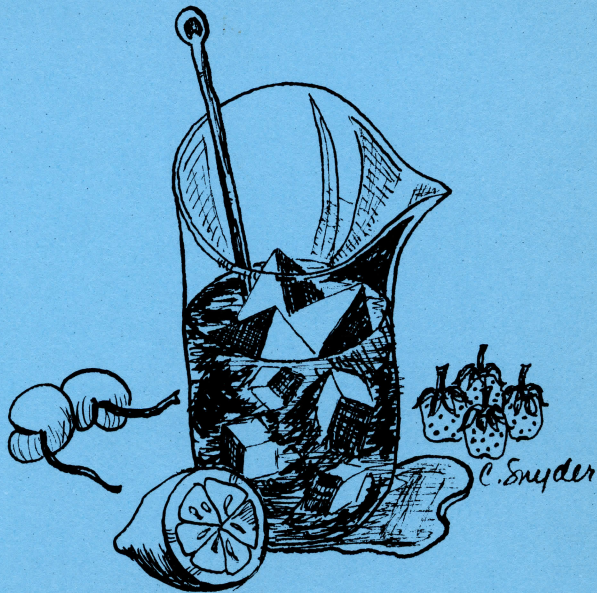
AUNT FRANCES SPICE CAKE

1½ c. sugar	2/3 c. butter
3 eggs	1 c. sour milk
2 c. flour	1 tsp. soda
1 tsp. baking powder	1 tsp. cloves
4 tsp. cinnamon	

Mix the baking powder with flour. Mix soda with sour milk the usual cake mix.

Bake 350° - 375° for 30 - 45 minutes.

Beverages



HAWAIIAN PUNCH BOWL FLOAT

Mrs. Ernest Schwab

Blend 1 pt. lemon sherbert into 1 can (46 oz.) chilled pineapple juice in a punch bowl; stir in 1 bottle (28 oz.) chilled 7-up. Spoon another pint of lemon sherbet on top.

Makes 20 punch cup servings.

LIME GREEN PUNCH
Linda Hobbs

For a great punch, mix softened lime sherbet with a double amount of ginger ale or 7-up.

KALUA (Coffee Liquer)

Boil to Syrup:

4 c. water

4 c. sugar

Add 2 oz. jar of instant coffee and cool.
Pour in glass jar with quart of vodka and one
vanilla bean (split)

Leave 30 days in tightly covered jar.

HOLIDAY PUNCH

Mrs. Rush Dennis

- 1 can frozen pineapple juice
- 1 can frozen lime juice
- 1 can frozen lemonade
- 1 large bottle Gingerale or White Soda

Dilute juice as called for on can. Spike with vodka, gin or grain alcohol.

Serve in punch bowl with small pieces of dry ice to make it bubble and smoke. Decorate around base of bowl with sprigs of green and holly, and circle with string of lights if possible.

APRICOT BOOZE

Imie Goss

2½ c. sugar
1 qt. gin

Mix until sugar dissolves. Put in large glass jar. Add 1 lb. dried apricots. Let stand at least 6 weeks.

7-Up PUNCH

Nadine Hain

2 cans frozen lemonade
4 cans frozen orange juice
6 cups water
3/4 gallon orange sherbet
7 cans 7-Up

Add 7-up just before serving. Different sherbets may be used for color effect.

(Serves 24-30)

PUNCH

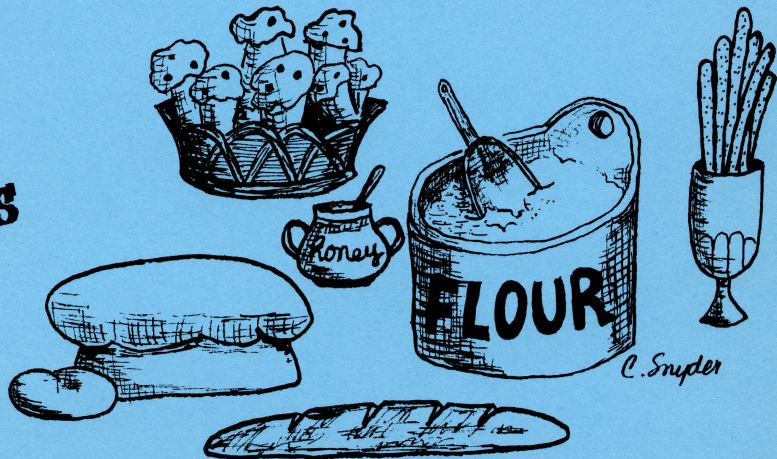
Ardys Cota

1. Fold $\frac{1}{2}$ gal. Rainbow sherbet into 1 large can pineapple juice. Add 3 or 4 qts. gingerale by flowing it down the side of the punch bowl just before serving.
2. 4 sticks cinnamon
24 whole cloves
1 c. water, boil for 5 minutes, cool and strain.
Add:
4 c. grape juice
5 c. apple juice or cider
grated rind and juice of one orange
2 qts. gingerale just before serving.

1 fifth Spanada
1 peeled sliced peach
1 sliced orange
1 sliced lemon
1 sliced lime
1½ oz. congac or brandy
1 oz. triple sec
1 oz. Marishino syrup
1 Tbsp. sugar
1-8 oz. bottle 7-up

Mix all ingredients together at least one hour before serving. Add crushed ice as the finishing touch. Great for parties.

Breads



CARROT LOAF

Mrs. Elwyn Pearson

3 eggs, beaten
1½ c. salad oil
2 c. sugar
2 c. grated carrots (approximately 2 large ones)
1 small can drained crushed pineapple
1 c. chopped nuts
2 tsp. vanilla
3 c. flour
2 tsp. cinnamon
½ tsp. salt
½ tsp. baking soda

Mix eggs, salad oil, and sugar. Add carrots, pineapple, nuts and vanilla. Mix until smooth. Sift dry ingredients together and mix in.

Line the bottom of three 3 x 7" loaf pans with waxed paper. Fill each pan ¾ full.

CARROT LOAF cont.

Bake at 325^o for 1 hour, or until a golden brown.
Very good served with butter while warm or cold
with whipped cream.

PARKER HOUSE CINNAMON ROLLS

Louise Cheney

1/3 cup sugar
1 yeast cake
½ tsp. salt
3 cups flour

1/3 cup shortening
1 cup water
1 egg, beaten well

Cream sugar and shortening. Add 3/4 cup hot water, let stand til cool. Put yeast in ¼ cup warm water, let stand a few minutes; add to other mixture. Add eggs and salt. Mix in flour. Keep dough soft. Let rise in warm place until double. Punch down and let rise again. Shape into rolls and dip in cinnamon sugar before putting into pan. Bake at 350°.

CORN BREAD STIX

Amelia Bruner

2 eggs beaten

1 tsp. salt

$\frac{1}{2}$ c. milk

1 tsp. soda

1 c. flour

$\frac{1}{2}$ c. sugar

3 Tbsp. butter

1 c. cultured sour cream

$1\frac{1}{2}$ c. yellow corn meal

Cream butter, sugar and salt; add beaten eggs
Mix soda in sour cream and add along with corn meal
and flour.

Can be baked in a corn bread stick pan or a
loaf pan. Bake in a greased pan at 350-375°.

Makes 24 sticks.

BOSTON BROWN BREAD

Lois White

Stir and let set overnight: 1½ cup raisins, 2 tsp. soda, 2 Tbsp. shortening and 2 cups boiling water.

Combine 2 cups sugar and 2 eggs. Add 4 cups flour, 1 tsp. cinnamon and ¼ tsp. salt. Add to raisin mixture. Fill 6 - 2½ size cans or 1 loaf pan, Bake at 350°.

2 LOAF GRAPE-NUT BREAD

Mrs. George Vacik

Mix and Let Stand:

1 c. grape-nuts

2 c. sour milk

Cream together:

2 beaten eggs

1½ c. sugar

Sift together:

4 c. unsifted flour.

2 heaping tsp. baking powder

2 tsp. soda

pinch salt.

Add eggs and milk, alternate to flour mix.

Let stand in pans for 1 hour. (standard loaf pans)
and bake 1 hour or until done at 350°.

HOLIDAY DATE-NUT BREAD

Irene Petersen

1½ c. dates, pitted	1½ c. boiling water
2 Tbsp. butter	1½ c. sugar
scant tsp. salt	1 egg
2 ¾ c. flour	1 tsp. soda
1 tsp cream of tartar	1 c. walnut meats
2 c. Brazil nuts	1 jar maraschino cherries
1 tsp. vanilla	

Pour boiling water over whole dates and let stand until cool.

Cream egg, butter and sugar. Mix together dry ingredients and add alternately with water drained from dates. Blend well and add vanilla.

Fold in cherries, dates and nut meats, all of which have been left whole. Oil & flour pans well. Bake about 1 hour at 325^o, testing with toothpick to be sure center of loaf is done. Cool somewhat before removing from pans. When thoroughly cool,

HOLIDAY DATE-NUT BREAD (Continued)

wrap loaves in cheese cloth which has been moistened with fresh orange juice. Place in plastic bags and store in cool place. Allow a few days for bread to "ripen" before serving.

DANISH KRINGLE

Irene Petersen

1 pkg. active dry yeast	3 beaten egg yolks
$\frac{1}{2}$ c. lukewarm water	1 tsp. salt
$\frac{1}{2}$ tsp. sugar	1 c. milk
4 c. flour	3 Tbsp. sugar
1 c. butter	1 tsp. grated lemon rind

Mix the yeast, water & $\frac{1}{2}$ tsp. sugar and let set. Then mix the flour & butter as for pie. Heat the milk to lukewarm, stir in beaten egg yolks, salt 3 Tbsp. sugar & flavoring. Mix with yeast mixture and add to flour mixture. Beat well. Cover and let stand in cool place overnight. In the morning divide dough into 4 equal parts. Roll out in rectangular shape and spread on half of it stewed prunes or apricots and fold other half over. Score top and press edges. Let rise about 1 hour in warm place. Bake $\frac{1}{2}$ hour at 325°. Spread with thin layer powdered sugar frosting while still warm. Makes 4 cakes.

BREAKFAST PUFFS

Bea Tipton

1 pkg. (17 $\frac{1}{4}$ oz.) yellow cake mix.

$\frac{1}{2}$ - 1 tsp. nutmeg

$\frac{3}{4}$ c. water

$\frac{1}{4}$ c. cooking oil

1 egg

Combine all ingredients. Spoon into muffin pans or cake pan will work. Bake 350° for 25-30 minutes. Melt 3 Tbsp. margarine or butter, $\frac{1}{2}$ c. sugar, 1 Tbsp. cinnamon. Mix & dip warm muffin tops.

EASY DANISH PASTRY

Ardath Jagnow

Use pastry blender to blend:

2 sticks oleo or part butter

4 cups flour

1 scant tsp. salt

In a 2 c. measuring cup stir with fork:

1/3 c. dried milk plus warm tap water to make

1 cup or heat 1 c. milk

1 pkg. yeast

3 Tbsp. sugar

3 egg yolks

Stir liquid into flour mixture with a fork.
Form the dough into a ball and store covered in
refrigerator over night until chilled.

Divide the ball of dough into thirds and
roll or pat in 3 9" round pans.

EASY DANISH PASTRY (CONTINUED)

TOPPING:

Beat the 3 egg whites until frothy, not stiff. Spread over the dough. Sprinkle with $\frac{1}{2}$ cup brown and chopped nuts. Let rise $1\frac{1}{2}$ to 2 hours. Bake at 350° for 30 minutes. Drizzle confectioners frosting over the coffee cake and decorate with extra nuts. For variety cherries, dates, cooked apple slices and cinnamon can be pressed into the dough before topping with the egg whites.

DATE-NUT BREAD

Mrs. Jim Soukup

Sprinkle 2 tsp. soda over $\frac{1}{2}$ lb. dates.
Over this pour 2 c. boiling water. Let cool.
Add nuts (1 c. chopped pecans)

Cream:

$\frac{3}{4}$ c. shortening 2 c. white sugar

Add 2 beaten eggs.

Then add alternately 1 tsp. salt, 4 C. flour sifted
and date-nut mixture.

Bake in 7 (S.M.A.) cans for 1 hour at 300^o.

Let stand 5 minutes then remove from cans.

OATMEAL ROLLS

Bea Tipton

- 2 c. milk scalded & cooled
- 2 Tbsp. yeast in $\frac{1}{2}$ c. warm water
- 1 c. shortening
- $\frac{1}{2}$ c. sugar
- 2 tsp. salt

Add shortening, sugar, salt to milk. Cool.

Add:

- 2 c. quick oatmeal
- 3 eggs and softened yeast

Stir in 10 cups sifted flour. Beat well. Let rise double. Stir down. Fill greased muffin $\frac{3}{4}$ full. Bake 375° 15-20 minutes.

SEEDED BREADSTICKS

Joan Molloy

Slice 8 frankfurter buns, separating tops & bottoms. Slice bottoms & tops in half lengthwise. Dip sticks in melted butter & sprinkle with sesame seeds. Bake on sheet in 350^o oven 10 to 12 minutes.

NOTE: Can be made ahead & frozen in foil.

DOUBLE QUICK DINNER ROLLS
Ferris Boya

3/4 c. water

1 pkg. dry yeast.

Dissolve yeast in water.

Add:

1/4 c. sugar & 1 tsp salt and mix.

Add 1 c. flour and mix.

Add 1 egg and 1/4 c. soft shortening & mix.

Add 1 1/4 c. flour. Let rise in bowl 40-50
minutes. Stir down. Drop by spoonfuls into
greased muffin tins.

APPLE-NUT BREAD

Judith Curry

$\frac{1}{4}$ c. nuts, chopped	2 c. flour
$\frac{1}{2}$ c. shortning	2 tsp. baking powder
1 c. sugar	$\frac{1}{4}$ tsp. salt
1 tsp vanilla	2 Tbsp. milk
2 eggs	1 c. finely chopped, peeled apples.

Cream shortning & sugar with vanilla until fluffy. Add eggs, then other ingredients. Bake at 350° for 65 minutes. Use greased and floured loaf pans. Makes one large loaf bread.

GLAZE:

$\frac{1}{2}$ c. powdered sugar
2 Tbsp. melted butter
1 Tbsp. Water

Mix well & pour over bread immediately after baking.

RYE OR GRAHAM BREAD

Amelia Bruner

2 c. rye or graham flour
½ c. butter or lard ½ c. + 1 tsp. sugar
juice & grated rind from 1 large orange
1 tsp. caraway seed 1 tsp. anise seed
1 Tbsp. molasses 1½ c. boiling water

Pour water over ingredients and let cool. Soak 2 envelopes of compressed yeast in 1½ c. lukewarm water.

Add 1 tsp. sugar

Combine mixtures and stir. Add white flour (3-4 cups) to make a stiff dough. Knead until smooth and elastic. Let raise. Mold into 2 loaves, let raise to double bulk. Brush top with melted butter or lard. Bake at 350°-375° for 1 hour.

KOLACHES

Mrs. Rose Kron

MIX TOGETHER:

1 c. melted oleo $\frac{1}{4}$ c. sugar
2 c. scalded milk that has cooled
2 tsp. salt

Dissolve and add to above:

2 cakes or 2 pkg. yeast $\frac{1}{4}$ c. warm water

6 egg yolks 6 c. flour

Mix good. Set in warm place and let rise until double. Roll $\frac{1}{2}$ inch thick and cut with cookie cutter or a glass. Brush good with melted oleo. Let rise until double. Make indentions and fill. If you have time let rise a little while. Bake in oven 8 to 10 minutes at 450°.

When done brush with oleo.

BAKING POWDER BISCUITS

Amelia Bruner

2 c. flour sifted with 3 tsp. baking powder
3 tsp. baking powder 1 tsp. salt
1 tsp. sugar 4 Tbsp. lard
3/4 c. milk

METHOD: Cut lard into dry ingredients with pie crust blender. Knead $\frac{1}{2}$ minute. Roll out dough (About $\frac{1}{2}$ inch thick). Cut with round cutter, brush top with rich milk. Put into cool oven but bake at 450^o for 15-20 minutes.

ZUCCINI BREAD

Alice M. Wieneke

Cream together:

3 eggs

1 c. oil

2 c. sugar

Stir in 2 c. raw grated zucchini squash (use the blender to grate). 2 tsp. vanilla.

Sift together 3 c. flour, 1 tsp. salt, 1 tsp. soda, chopped nuts optional.

Add sifted ingredients to batter. Bake 1 hour or more until pick comes out clean.

325°.

BREAD STICKS

Mrs. Naomi Dvorsky

1 pkg. yeast

$\frac{1}{4}$ c. warm water

Combine and let set.

1 c. scalded milk

2 Tbsp. sugar

1 tsp. salt

$\frac{1}{4}$ c. shortening

1 beaten egg

$\frac{1}{4}$ c. warm water

1 c. sifted flour

Preheat oven to 425°.

Mix together, add yeast mixture and 4 cups flour. Turn onto lightly floured board. Cover and let stand for 10 minutes. Knead until smooth, Let rise. Punch down & roll until $\frac{1}{2}$ in thick. Cut in 8 in. strips. Place on greased baking sheet. Cover and let rise until double in size. Brush with beaten eggs & sprinkle with sesame seeds

DATE NUT BREAD

Mrs. Rush Dennis

$\frac{1}{2}$ c. dates - $\frac{3}{4}$ c. hot water (cool together)
 $1\frac{1}{2}$ c. flour - $1\frac{1}{4}$ tsp. baking powder, $\frac{1}{2}$ tsp. soda,
salt (sift together)
1 egg slightly beaten
1 tsp. vanilla
 $\frac{1}{3}$ c. sugar
1 Tbsp. butter (melted)
 $\frac{1}{3}$ c. nuts.

Beat egg, add sugar, then flour mixture,
butter, vanilla, nuts and dates. Stir well.
(I bake mine in round cans so there is crust
only on the top.) DO NOT FILL OVER $\frac{1}{2}$ FULL.
However, size of can will shorten or lengthen
baking time. Test with toothpick.

350^o 45 minutes.

ITALIAN BREAD STICKS

Amelia Bruner

1 pkg. dry yeast

3/4 c. water

1 Tbsp. sugar

1 egg yolk

1½ tsp. salt

2 Tbsp. salad oil

2¼-2½ c. flour

Add yeast to water, add egg yolks, salt, sugar, salad oil and flour.

Cover and let raise 10 minutes. Knead until smooth

Put in greased bowl and refrigerate at least 4 hrs.

or overnight. Put out on board and cut into ¼'s,

then divide each piece into 5. Roll each into

pencil sticks about 14-16 inches long. Put on

greased cookie sheet. With a pastry brush, brush

top with slightly beaten egg whites with a tsp.

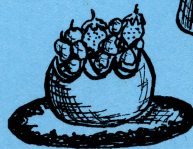
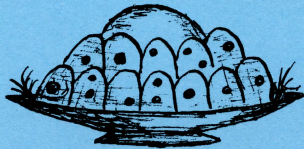
water. Let raise, brush again with egg white.

Sprinkle poppy seed, sesame seed or coarse crystal

salt.

Bake at 400° for 12-15 minutes.

Salads



C. Snyder

POTATO SALAD

Margaret Leeney

Boil about 8 medium sized potatoes in jackets and cube them. Combine with 6 or more diced boiled eggs and one chopped onion. (Green pepper, celery and cucumber may be added if desired.)

Pour dressing over potatoes while still warm.

DRESSING:

2 egg yolks	4 Tbsp. sugar
1 tsp. salt	$\frac{1}{4}$ c. vinegar
$\frac{1}{2}$ tsp. pepper	1 Tbsp. butter
3 tsp. yellow prepared mustard	

Mix all ingredients in a pan and boil over low heat, cook stirring constantly until thick. Cool, add 1 c. cream to thin mixture or more if you desire a more moist salad.

BLENDER FRENCH DRESSING

Della Van Kirk

1 medium onion	1 cup sugar
1 tsp. salt	1/3 cup vinegar
1 cup salad oil	1/2 cup catsup
1 tsp. celery seed	

Chop onion in the blender and add remaining ingredients. Blend at medium speed several minutes. Turn the blender on and off several times. Store in sealed container in the fridge.

LEMON JELLO SALAD

Judith Curry

2 pkg. lemon jello
1 #2 can crushed pineapple (drained)
12 large marshmallows (cut small pieces)
4 med. to large bananas (cubed)
1 c pineapple juice $\frac{1}{2}$ c. sugar
1 egg $\frac{1}{2}$ pt. whipping cream
 $1\frac{1}{2}$ Tbsp. flour $\frac{3}{4}$ c. chopped nuts

Prepare jello in 9X13 pan in 3 cups hot water. Cut up marshmallows immediately; cool. Add drained pineapple, bananas & nuts. Mix well & chill. Prepare topping several hours before serving. Heat juice in top of double boiler. Add flour, sugar, & egg (already mixed together). Cook until thick. Cool. Whip cream & fold into topping. Spread over jello & return to refrigerator for a couple of hours

ASPIC SALAD

Marylou Gatens

2 cups V-8 juice
2 pkg lemon jello
2 cups boiling water

Dissolve jello and add juice. Cut up sweet pickles, onion, olives, celery or any other vegetable that you wish and add to jello.

MYSTERY FRUIT SALAD

Vera Russell

3 pkg. strawberry jello

1 c. boiling water

1 c. cold water

DO NOT DRAIN:

1 - 16 oz. frozen strawberries

1 medium can crushed pineapple

1 can whole cranberries

Good with ham, turkey or chicken dinner.

9X13 pan.

ORIENTAL PEA SALAD

Mabel Monson

Cook package of frozen peas. Cool. Combine cooked peas with slivered almonds, diced cheese, chopped celery & minced onion. Moisten with mayonnaise seasoned with curry powder. May also cut up water chestnuts and add.

PINK AND BLEU DRESSING

W. B. Kennedy, O.D.

Miracle Whip dressing
Catsup
Bleu or Roquefort Cheese

Quantities are not important. Use enough miracle whip to meet your needs, enough catsup to turn it a light pink. Enough cheese to satisfy your taste. Delicious.

Roquefort and Bleu cheeses keep very well in the freezer, and are much easier to break into chunks when frozen. If not kept air tight they tend to dry and powder. Use them anyway they are still good.

ORANGE JELLO SALAD

Nadine Hain

- 1 box orange Jello
- 1 small can fruit cocktail
- 1 can frozen orange juice

Dissolve jello in one cup of hot water then add orange juice & stir. Add cocktail and $\frac{1}{2}$ cup cold water. Top with slivered almonds.

POTATO SALAD DRESSING

Beth Vetter

Scald $\frac{1}{2}$ cup vinegar. Mix 1 egg, 7 Tbsp. sugar, 2 Tbsp. flour and a pinch of salt and dry mustard. Add to the vinegar. Cook until thick--while cooking it must be stirred and watched constantly.

When ready to serve, add $\frac{1}{2}$ cup cream and 1 heaping tbsp. of mayonnaise.

INEXPENSIVE CONGEALED SALAD

Mrs. Bruce (Katie) Beasley

- 1 pkg. orange jello
- 1 c. mayonnaise
- 1 c. grated cheese
- 1 small can crushed pineapple well drained
- 2 c. grated carrots
- $\frac{1}{2}$ c. sugar

Dissolve jello in hot water, add mayonnaise, & beat well. Add remaining ingredients. Place in refrigerator & let congeal. (8 servings)

GRAPE SALAD

Helen Seeber

2 boxes lemon jello
1-6 oz. can grape juice
 $\frac{1}{2}$ cup + 1 Tbsp. sugar
1 Tbsp. lemon juice

Dissolve jello with 3 cups hot water. When mixture starts to congeal add:

1 can crushed pineapple, drained
1 cup diced celery
1 cup diced red apples

When completely set, cover with 1-8 oz. package cream cheese which has been whipped until fluffy with 4 Tbsp. milk and $\frac{1}{2}$ cup chopped nut meats.

CABBAGE SLAW (twenty-four hour)

Marilyn Swails

- 1 large head of cabbage (3 to 4 lb.)
- 2 c. white sugar
- $\frac{1}{2}$ c. vinegar
- 1 tsp. salt
- 1 tsp. mustard seed
- 1 tsp. celery seed
- 1 small can pimento or fresh pepper

Grate cabbage. Mix with remaining ingredients and pack in jar. Let stand 24 hours in refrigerator Will keep 10 days or longer.

LEMON JELLO SALAD

Mrs. Richard Petrak

- 1 pkg. lemon jello
- 1 small can crushed pineapple, drained.
- 2 bananas, sliced
- 8 marshmallows, chopped

Dissolve jello as on box, add pineapple, bananas and marshmallows. Let set until firm.

Cook until thick, juice from pineapple and water to make one cup, $\frac{1}{2}$ c. sugar, 2 Tbsp. butter, 2 Tbsp flour and 1 egg. Cool. Whip 1 c. cream or Dream Whip. Add to cooked mixture. Put over top of jello mixture. Sprinkle with grated cheese over top.

CRANBERRY SALAD

Amelia Bruner

2 pkg. Jello (1 strawberry & 1 lemon)

Add 2 c. boiling water

Grind:

1 lb. raw cranberries

1 orange including rind (remove seeds)

2 med. apples (remove core but with peel)

Mix with 2 c. sugar

Add Jello mixture. Refrigerate in Pyrex loaf pan. Cut in squares to serve.

HOT CHICKEN SALAD

Amelia Bruner

- 2 c. diced cooked chicken
- 1 can cream of Mushroom soup
- 3/4 c. mayonnaise
- 1 c. diced celery
- 1 c. cooked rice
- 1 tsp. grated onion
- 1 Tbsp. lemon juice
- 1/2 tsp. salt
- 3 hard boiled eggs

Mix all ingredients, top with butter, crushed corn flakes mixed with 1/4 c. slivered almonds.

Bake at 375° for 25 minutes.

ORANGE TAPIOCA SALAD

Aileen Kron

- 1 box orange tapioca pudding mix
- 1 box vanilla tapioca pudding mix
- 1 can mandarin oranges
- 1 box orange jello
- 1 pkg. Dream Whip (prepared as package directs.)

Drain oranges. Add enough water to make 3 cups liquid. Add to both boxes of tapioca pudding and cook as directed. Remove from heat and stir in box of jello. Cool. Add oranges and Dream Whip.

CRANBERRY SALAD

Mrs. Pat Skay

Grind 1 lb. cranberries. Cover with 2 c. sugar and let set overnight (not in refrigerator)

Next day drain away the sugar and add:

2 c. tokay grapes

1 c. pecans (optional)

18 marshmallows cut up.

Fold all into two cups cream whipped.

RUSSIAN DRESSING

W. B. Kennedy, O.D.

1/3 c. vinegar
1/3 c. catsup
1/3 c. salad oil
1 tsp. lemon juice
1 tsp. orange juice or crushed onion with juice.
1 Tbsp. paprika
1/4 to 1/2 c. of sugar depending on how sweet you like it.
Bits of Roquefort or Blue Cheese to taste.

(This is also good on meat.)

RUSSIAN DRESSING

W. B. Kennedy, O.D.

1/3 c. vinegar

1/3 c. catsup

1/3 c. salad oil

1 tsp. lemon juice

1 tsp. orange juice or crushed onion with juice.

1 Tbsp. paprika

1/4 to 1/2 c. of sugar depending on how sweet you like it.

Bits of Roquefort or Blue Cheese to taste.

(This is also good on meat.)

LIME-LEMON JELLO SALAD

Toni A. Turkle

2 pkg. jello (1 lime, 1 lemon)	
4 c. boiling water	1 c. pineapple juice
20 large marshmallows	2 Tbsp. flour
1 c #2 crushed pineapple	$\frac{1}{2}$ c. sugar
4 diced bananas	$\frac{1}{2}$ pt. whipping cream
2 Tbsp. butter-oleo	or 1 Env. Dream Whip
2 egg yolks	$\frac{1}{4}$ c. chopped nuts

Dissolve jello in water. Add marshmallows. Stir until marshmallows are dissolved. Chill until firm. Cook butter, egg yolks, pineapple juice, flour & sugar until thick and smooth. Cool. Fold in whipping cream and spread over firm jello. Sprinkle with nuts. Reccommend a glass baking dish 9 X 13.

WILD RICE SHRIMP SALAD

Amelia Bruner

1/3 c. uncooked wild rice
3 pkg. frozen shrimp
1½ lb. butter
1/3 c. white rice
1 can mushrooms
2 Tbsp. finely chopped green pepper
2 Tbsp. chopped celery
2 hard cooked eggs chopped
Mayonaisse flavored with garlic salt.

Cook shrimp, let cool. Cook wild and white rice separately, drain and rinse. Drain mushrooms dry and saute in butter. Add green pepper and celery, saute for just a moment. Combine all ingredients using just enough mayonaisse to hold salad together.

AMBROSIA SALAD

Mrs. Oscar Stimmel

- 1 small can mandarin orange slices
- 1 small can crushed pineapple (drained)
- 1 cup flaked coconut
- 1 cup miniature marshmallows
- 1½ c. cottage cheese
- 1 Tbsp. lemon juice
- 1 Tbsp. mayonnaise
- ¼ tsp. salt

Drain liquid from orange slices and pineapple. Mix fruit with coconut and marshmallows. Add lemon juice (or Real Lemon), salt and mayonnaise to cottage cheese. Fold into fruit. Chill. Better if it stands a few hours or over-night.

This makes a quite a large dish-full. I usually use 2 cups cottage cheese..

BROCCOLI & CAULIFLOWER SALAD

Mrs. Jack Fesler, Dav., Ia.

1 head fresh cauliflower

1 bunch fresh broccoli - use flower parts only

1 4 oz. can mushrooms (2 if more are desired)

Cut into bite size pieces and mix together.

Cover with prepared Italian Salad dressing

(about $\frac{1}{2}$ c. depending on amount of veg. used)

and place in refrigerator to marinate. Fresh

carrots may be added for color and flavor.

THREE BEAN SALAD

Dorothy Samuel

1 can french cut green beans

1 can red kidney beans

1 can yellow wax beans

Drain all beans.

$\frac{1}{2}$ c. celery chopped

$\frac{1}{2}$ c. onions chopped

$\frac{1}{2}$ c. green pepper chopped

Mix following ingredients and pour over
beans.

$\frac{3}{4}$ c. white sugar

$\frac{1}{2}$ c. salad oil

$\frac{2}{3}$ c. vinegar

$\frac{1}{2}$ tsp. pepper

1 tsp. salt.

Cover and chill.

SAUERKRAUT SALAD

Adeline Brooks

Combine in a bowl and mix well:

1 can (1 lb. 11 oz) sauerkraut (drained)

1 c. chopped celery

1 c. chopped onion

$\frac{1}{2}$ c. chopped green pepper

$\frac{1}{3}$ c. chopped pimento

Sprinkle over all -- 1 c. sugar

Cover and refrigerate 24 hours.

(6 servings)

COLE SLAW SOUFFLE SALAD

Mrs. Naomi Dvorsky

- 1 large pkg. lemon jello
- 4 c. hot water
- $\frac{1}{4}$ c. vinegar
- $1\frac{1}{2}$ c. mayonaise
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp black pepper
- $\frac{1}{4}$ c. finely chopped onion
- 5 c. finely chopped cabbage
- $\frac{1}{2}$ tsp. celery seed or 1 c. chopped celery
- $\frac{3}{4}$ c. chopped red pepper

Dissolve jello in hot water, add vinegar, mayonaise, salt, pepper; blend with beater. Chill until slightly thickened. Then beat until fluffy. Combine onion, cabbage, peppers & celery. Fold into beaten jello. Pour into pan. Chill until set.

This is better if made the day before using.

24 HOUR SALAD

Ardys Cota

4 egg yolks

$\frac{1}{2}$ c. sugar

Juice and grated rind of 1 orange

pinch of salt

$\frac{1}{4}$ c. lemon juice

Beat egg yolks, add other ingredients and cook in double boiler. Cool. Add:

1 pt. whipped cream

2 cans Tidbit pineapple

$\frac{3}{4}$ lb. marshmallows

$\frac{1}{2}$ c. blanched and sliced almonds.

Serve on lettuce leaf topped with cherry.

KRAUT SALAD

Dorothy Samuel

1 c. sugar
1 large can kraut (drained)
1 large can pineapple (crushed)
1 small jar pimentos sliced
1 medium green pepper sliced thin
1 med onion thinly sliced or chopped
 $\frac{1}{2}$ tsp. celery seed

Mix and cover. Chill 1 hour before serving.
Keeps well - Better with age.

JELLO SALAD

Hilma Bloomquist

1 pkg. lemon jello

10 marshmallows

1 small can crushed pineapple (drained)

1 small can fruit cocktail (drained)

1 c. grated cheese

$\frac{1}{2}$ c. whipping cream

$\frac{1}{2}$ c. miracle whip

Dissolve Jello and marshmallows in 2 c. hot water. When this starts to set add fruit and grated cheese. Let stand until nearly firm & add the whipped cream to which the salad dressing has been added.

Vegetables



POTATO CASSEROLE

Hilma Bloomquist

1 lb. ground beef browned & put in bottom of
casserole

1 can cream of chicken soup poured over meat

1 pkg. frozen tater tots put on top & baked until
potatoes are browned. You may add onion and
frozen peas if you wish.

GOLDEN YELLOW CUCUMBER STICKS

Roy Skriver

Use very ripe yellow cucumbers. Peel and cut in halves. scrape out seeds. Cut in 3" sticks, 3/4" wide. Soak in salt water overnight. In morning drain & rinse several times to remove the salt. For 6 qts. cucumber sticks use 1 qt. small or sliced onions. Do not salt onions.

4 c. sugar

4 c. vinegar

1½ tsp. tumeric

1½ tsp. celery seed

2 Tbsp mustard seed

2 Tbsp pickling spice

Cook the vinegar, sugar & spices for 10 minutes. Add cucumbers & onions. Cook until transparent look. About 20 minutes.

DELUXE HASH BROWNS

Marg Harris

1 large pkg. frozen hash browns
1 can cream of potato soup
1 can cream of celery soup
chopped onion & green pepper
1 small carton sour cream
salt - pepper - parsley flakes - paprika

Put altogether except parsley & paprika. Mix thoroughly. Put in 9 X 13 greased pan. Sprinkle with paprika & parsley. Bake uncovered 300^o - 1½ hours to 2 hours. Ham or bacon is good in this.

ORANGE CARROTS

Jan Bywater

6 large uncooked carrots - thinly sliced
2 Tbsp. butter or margarine
1 c. mandarin oranges (11 oz. can)
liquid drained from canned oranges
1/8 tsp. ginger, 1/2 tsp. salt, 1 tsp sugar

Place carrot slices in 2½ quart casserole dish. Dot with butter. Arrange oranges on top. Combine everything else and pour over carrots and oranges - Cover and bake at 325° for 1¼ hours.

(Serves 6)

3-BEAN CASSEROLE

Vera Russell

1 c. red kidney beans
1 c. pork & beans
1 box large lima beans
1 small can crushed pineapple
3/4 c. brown sugar
1 c. catsup or chili sauce

Brown: 1/2 c. chopped onion
1 lb. hamburger
1/4 lb. bacon

Mix - put into baking dish & bake 1 1/2 hours
at 300° - Serve hot or cold. (Will Freeze)

PICKLED GREEN TOMATOES

Roy H. Skriver

In the fall before frost, take 4 qts. green tomatoes and slice $\frac{1}{4}$ inch thick. Soak in coarse salt water overnight. ($\frac{1}{2}$ c. salt). In morning rinse out salt & wash several times. Add 1 qt. small onions either whole or sliced.

Pickling juice:

5 c. vinegar

5 c. sugar

$1\frac{1}{2}$ tsp. tumeric

1 tsp. celery seed

2 Tbsp. mustard seed

Bring pickling juice & spices to a boil-5 min. Then add tomatoes and onions. Boil for 10 minutes & put into jars and seal.

ZUCHINNI PUFF-UP

Nadine Hain

4 c. chopped zuchinni	1 c. chopped onion
$\frac{1}{4}$ c. water	2 Tbsp. butter
$\frac{1}{2}$ tsp. salt	$\frac{1}{8}$ tsp. pepper
1 egg beaten	1 c. cracker crumbs
3 Tbsp. butter (or more)	

Combine zuchinni and onion in saucepan. Add water, cover and cook until tender. (about 10 min.) Drain and mash. Add 2 Tbsp. butter and seasonings. Cool. Add egg and pour into 1 qt. baking dish. Top with crumbs that have been browned in 3 Tbsp. butter. Bake 30 minutes at 350°.

SPINACH SOUFFLE'

Imie Goss

3 eggs (slightly beaten)
1/8 lb. butter (or oleo)
1/4 lb. American cheese (shredded)
1 pkg frozen spinach (thawed)
1 lb. cottage cheese
3 Tbsp. flour
celery seeds (optional)

Mix everything together, add eggs last. Pour into greased casserole. Bake 325° - 1 hr. or until set and brown on top. Can be re-heated. Serves 4-6.

Very good - Very Different.

CARROT CUTLETS

Katie Beesley

2 eggs, beaten	2 c. grated raw carrots
2 c. day old bread crumbs (coarse)	$\frac{1}{2}$ c. grated cheese (2 oz.)
$\frac{1}{2}$ tsp. celery salt	$\frac{3}{4}$ c. rolled corn flakes
$\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ c. shortening

Combine first 6 ingredients & mix well. Divide mixture into cutlets by packing firmly into a $\frac{1}{4}$ c. measure & dropping out onto the rolled flakes. Pat into a flat shape. Lightly cover with the flakes. Pan fry over low heat to form a golden brown crust on each side of the cutlets. Turn once during frying. Serve with $1\frac{1}{2}$ c. medium white sauce, seasoned with 2 Tbsp. each finely sliced green onions and chopped parsley - 4 servings.

POTATO CASSEROLE

Ardath Jagnow

- 8-10 medium potatoes peeled & cooked
- 1 8 oz. pkg. cream cheese
- 1 carton cultured sour cream (or chive dip)
- 1 tsp. garlic salt (to taste)
- $\frac{1}{4}$ c. chopped chives or grated onion or
- 2 Tbsp onion flakes

Whip cheese & sour cream until smooth; add garlic salt & chives or onions. Add cooked potatoes one at a time and beat after each addition until smooth. It may be necessary to add a little cream or milk. Put in casserole and dot with butter. Garnish with paprika. Heat at 350° about $\frac{1}{2}$ - $\frac{3}{4}$ hr. Can be made a day before. Pinched for time, cheat a little and use instant potatoes.

(A make-ahead, perfect for buffets)

GREEN BEANS AU GRATIN

Katie Beesley

5 slices bacon
2 c. cooked fresh or frozen green beans & their juice.
3/4 c. grated sharp cheese (3 oz.)
1/2 c. rolled cornflakes or bread crumbs mixed with
2 Tbsp butter.
1/2 c. milk

Pan broil bacon until done; drain off fat, remove bacon to absorbent paper. Measure 3 Tbsp. drippings & return to skillet. Add flour & stir until blended, then add liquid drained from beans (there should be about 7/8 c.) and the milk & stir constantly over direct heat until sauce boils & thickens. Add beans & grated cheese, & turn into buttered 6 c. casserole. Sprinkle with cornflake crumbs or bread crumbs & bake in moderately slow oven (325°) for 20 min. or until browned and heated through thoroughly. Two minutes before removing from oven, sprinkle with bacon - 5 servings.

PEAS WITH CELERY AND RIPE OLIVES

Carol Lewis

2 cups celery, slant cut 2"
2 Tbsp. vegetable oil
2 pkg frozen peas
18 pitted ripe olives, halved
Salt and pepper to taste

Use large frying pan, on low heat. Stir celery in oil thoroughly until all cut surfaces are coated. Cover and cook for 10 minutes. Add peas and continue cooking for 6 minutes. Stir in olives and seasoning. Serves 6-8.

CALICO BEANS

Jo Beers

- $\frac{1}{2}$ lb bacon, diced
- 1 lb. ground beef
- $\frac{1}{2}$ c. chopped onions
- $\frac{1}{2}$ c. brown sugar
- $\frac{1}{2}$ c. catsup
- 2 Tbsp vinegar
- 1 Tbsp. prepared mustard
- 1 tsp. salt & pepper
- 1 can lima beans
- 1 can kidney beans
- 1 large can pork & beans

Brown bacon, beef & onion. Drain some juice from all beans & save to add if needed during baking. Mix all ingredients together & bake uncovered at 300° for 1 $\frac{1}{2}$ hours.

PICCALILLI

Vivian Skriver

6 lbs. (22 med.) green tomatoes
6 green peppers
6 sweet red peppers
3/4 lb. (2 c.) small onions peeled
1½ qts. distilled white vinegar
3½ c. sugar ¼ c. salt
½ c. mustard seed 1½ tsp. ground allspice
1½ tsp. ground cinnamon 4 tsp. celery seed

Wash tomatoes & peppers. Trim & quarter tomatoes
seed & quarter peppers. Put tomatoes, peppers &
onions through food grinder, using medium blade.
Drain and discard the juices. Put vegetables in
large kettle, add 1 qt vinegar & boil 30 minutes,
stirring often. Drain discarding liquid. Return
vegetables to kettle. Add remaining vinegar, sugar,
& spices. Let simmer for 3 min. Let mixture
continue to simmer while you quickly pack one hot
sterilized jar at a time, filling 1/8" from top. Seal.

STRING BEANS & BACON

Mrs. Jack Fesler, Dav., Ia.

1 qt. string beans (2 cans) can use 1 green, 1 yellow
2 onions chopped
2 Tbsp. sugar
 $\frac{1}{2}$ lb. bacon diced
 $\frac{1}{2}$ c. vinegar

Brown onions & bacon. Add vinegar, sugar & beans. Bring to a boil & let simmer at low heat for $\frac{1}{2}$ hour.

BEETS AND RAISINS

Jan Bywater

Make a Sauce of these ingredients and add grated orange rind.

2 Tbsp. flour

$\frac{1}{2}$ cup sugar

$\frac{1}{3}$ c. beet juice

$\frac{1}{4}$ c. orange juice

2 Tbsp. vinegar

To the above add 2 cans cut beets, drained
OR 4-5 cups fresh cooked beets, cut up. Add $\frac{1}{2}$ cup
raisins - simmer over low heat or bake in 300^o
oven for 45-60 minutes.

(Serves 8)

BAKED BUTTERY POTATO SLICES

Mrs. Oscar Stimmel

About 1 hour before serving:

Preheat oven to 350^oF. In 12" by 8" baking dish, melt 1/3 cup butter or margarine in oven. Slice 6 medium potatoes 1/8 inch thick and arrange in melted butter; sprinkle with 1 tsp. salt and dash pepper. Bake 40 to 45 minutes until potatoes are fork-tender.

(Serves 6)

SWEET DILL STRIPS

Vivian Skriver

Put 25 cucumbers of dill size or smaller in a brine strong enough to float an egg and enough to cover. Use course salt. Let stand for two weeks. Take out and drain. Wash several times. Then cut in strips or chunks. Put a piece of alum as big as a walnut in enough water to cover the cucumbers. Let stand overnight. (This really crisps them.) Drain and wash several times.

Tie in a cloth bag & add to vinegar solution:
3 sticks cinnamon $\frac{1}{4}$ tsp. mace
1 Tbsp. whole cloves 1 qt. vinegar
2 qt. sugar

Bring this to a boil. Pour this over the cucumber strips. Let stand overnight. Repeat this for three days. Each time draining off and bringing to a boil. On 4th day put cucumbers in jars and pour boiling vinegar solution over them & seal.

ITALIAN DELIGHT

Liz Baxa

- 2 c. cooked noodles
- 1 lb. ground meal
- 1 c. cream style corn
- 1 c. mushrooms
- 1 c. (Spanish) tomato sauce plus a little water
- 1 onion, fried
- 1 layer cheese on top

Bake in 350^o oven about 30 min.

ZESTY CARROTS

Mrs. Helen Goodell

Williamsburg, Iowa

6 large carrots, slivered & cooked in salt water.
(same some carrot water_ drain & put in buttered
casserole.

Combine:

2 Tbsp. grated onion

2 Tbsp. horseradish

$\frac{1}{2}$ c. mayonnaise

$\frac{1}{4}$ tsp. pepper

$\frac{1}{4}$ c. dry bread crumbs

2 Tbsp melted butter

$\frac{1}{4}$ c of the carrot water.

Pour over carrots, top with more buttered
crumbs. Bake 15 minutes in 375^o oven.

ZUCHINNI DINNER

Julia Lyon

4-5 med. zuchinni squash
1 lb. bacon
1 lb. sharp cheddar cheese
2-3 yellow onions
2 cans stewed tomatoes
garlic salt black pepper oregano

Cover bottom of 9 X 13 baking dish with thick slices of zuchinni, cut crosswise or diagonally. Sprinkle with 3 seasonings. Next layer is drained tomatoes. Season again. Next layer sliced onions. Season. Next layer, sliced cheese. Cover with raw bacon. (cut slices in half for easier serving) Bake uncovered for 10 min. at 425^o. Drain grease. Bake at 350^o 20-30 more minutes. Drain again. Serve with fruit salad (like citrus) & Italian bread.

GREEN BEANS IN MUSHROOM SAUCE

Beth Vetter

2 cans green beans, drained
1 can cr. of mushroom soup
1 small onion, chopped
2 strips bacon
Salt and pepper to taste
2 Tbsp. vinegar

Cook bacon in sauce pan and drain. Brown onion in bacon drippings. Add soup and stir in vinegar. Add drained green beans to soup mixture. Heat well. Crumple bacon over the top before serving.

Miscellaneous

CRUNCHY SPREAD OR VEGETABLE DIP

Dorothy White Wilson

2 pkgs. (3 oz.) Philadelphia cream cheese

$\frac{2}{3}$ c. crunchy peanut butter

$\frac{1}{4}$ c. milk

$\frac{1}{4}$ c. chopped green olives

Combine first three ingredients, cream well, add olives. Spread on to triangle crackers, ovals or RITZ Crackers. Especially nippy on Ritz.

Not a good potato chip dip.

This is delicious as a raw cauliflower dip; and super as a celery fill.

Keeps 2-3 weeks in covered dish in refrig.

BREAD DRESSING

Dorothy Samuel

Brown 1 medium onion (chopped fine) in
4 Tbsp fat or butter.

Add:

$\frac{1}{2}$ c. chopped celery

1 tsp. sage

$\frac{1}{2}$ can of water

1 c chicken rice soup

Mix well and pour over 10 slices of bread.
(cut in cubes). Pour mixture in well greased
baking dish. Cover and bake 1 hour at 350°.

SPICY WALNUTS

Mabel Monson

2½ c. Calif. walnut halves or broken pieces
1 c. granulated sugar ½ c. water
1 tsp. cinnamon ½ tsp. salt
1½ tsp. vanilla

Heat walnut halves for 5 min. at 375°. Butter sides of 2 qt. sauce pan. In it combine sugar, water, cinnamon & salt. Cook & stir until sugar dissolves & mixture boils. Cook without stirring to soft ball stage or 236°. Remove from heat. Beat by hand 1 minute or until mixture just begins to get creamy. Put in nuts & stir until well coated, & mixture is creamy. Turn out on buttered platter or cookie sheet. Separate at once using 2 forks.

Makes about 1 lb.

CHEESE DIP

Olive E. White

1 c. sour cream
1 pkg. dried onion soup
8 oz. pkg. cream cheese
1 small tin deviled ham
1-2 Tbsp. catsup

Blend ham, cheese & onion soup; slowly add catsup & sour cream. Whip until creamy consistency.

This is best if it is made up several hours before use, so flavors blend and onion soup becomes soft.

FUDGE

Irene Petersen

4 c. sugar	2 tsp. vanilla
1 stick margarine	2 c. broken nut meats
1 13 oz. can Pet Milk	
12 ox. marshmallows	
6 oz. milk chocolate chips	
12 oz. Semi-Sweet Chocolate Chips	

Mix together sugar, milk and margarine in fairly large kettle. Bring to boil and boil exactly 10 minutes at soft medium boil, stirring constantly. Remove from stove and add vanilla. Add marshmallows and stir until dissolved. Add chocolate chips and stir until dissolved. Add nut meats. Immediately set pan in cool place and cut into squares as soon as it is cool enough to do so. Makes 5 lbs.

BROWNIES

Elaine Matt

Cream:

1 stick oleo

1 c. white sugar

Add 4 whole eggs - beat until light.

Add alternately 1 lb. can Hersheys chocolate syrup

& 1 cup & 1 Tbsp. flour unsifted. Nuts may be
added. Grease pan - no flour - 11X15 pan - 350^o

$\frac{1}{2}$ hour.

Combine in saucepan:

6 Tbsp. oleo

6 Tbsp. milk

$1\frac{1}{2}$ c. sugar

Bring to a full boil & boil $\frac{1}{2}$ minute.

Add $\frac{1}{2}$ c. chocolate chips.

Spread on cooled brownies.

BLUE SEA TARTAR SAUCE

Barb Fairchild

- 1 c. mayonnaise (Hellmans)
- 1 Tbsp lime or lemon juice
- 1 Tbsp. minced onion
- ½ tsp. Tobasco sauce
- 1 Tbsp. chopped parsley
- 2 Tbsp. chopped stuffed olives
- 2 Tbsp. chopped pickle

Mix well altogether & chill. Makes 1½ c.
Is also good on beef or as a tip.

RECIPE FOR A HOME

Peggy Wilson

Half a Cup of friendship and a cup of thoughtfulness, creamed together with a pinch of powdered tenderness, very lightly beaten in a bowl of loyalty. With a cup of faith and one of hope, and one of charity. Be sure to add a spoonful each of gaiety that sings and also the ability to laugh at little things.

Moisten with the sudden tears of heartfelt sympathy. Bake in a good natured pan, and serve repeatedly.

CHIP DIP

Ferris Boya

1 8 oz can tomatoes

2 c. American cheese

1/3 c. finely chopped canned green chilies.

Drain tomatoes saving juice. Finely chop tomatoes.

Add cheese & chilies & 1/3 c. juice.

Heat over double boiler, stirring occasionally.

Serve warm.

OATMEAL PANCAKES

Dorothy Samuel

1½ c. quick oatmeal

2 c. buttermilk

Soak while beating eggs.

Add 2 beaten eggs, 1½ c. flour, 1 tsp. sugar,
1 tsp. soda, pinch of salt & 1 Tbsp melted
butter.

Mix and bake on hot griddle.

CARAMELS

Vera Russell

2 c. sugar
1½ c. corn syrup
2 c. (half & half) cream
1 c. butter
1 c. nut meats
2 tsp. vanilla

Put sugar, karo, 1 c. cream and butter over fire. Stir and cook until the mixture boils vigorously. Then gradually add the other cup of cream. Do not allow the mixture to stop boiling while the cream is being added. Cook and stir gently, until when tested in cold water a medium hard ball be formed. Remove from fire add nut meats, stir. Pour into buttered pan. When cold, cut into cubes and wrap.

CHEESE FONDUE

Irene Petersen

8 oz. sharp cheddar (aged)
8 oz natural swiss (aged at least 6 months)
2 Tbsp. flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
1 clove garlic
1 - 12 oz can beer
Dash tobasco
French Bread, cubed.

Shred cheese, and mix with flour, salt & pepper in large bowl. Rub cut garlic around sides & bottom of fondue pot. Pour in beer & heat slowly. When quite hot (not boiling) very gradually stir in cheese mixture. Do not allow to become too hot. Stir in tobasco. Transfer to Fondue burner & keep over low flame. If mixture becomes too thick it may be thinned with warm beer.

EUNICE'S PANCAKES OR WAFFLES

Adeline Brooks

2-3 eggs
2 tsp. sugar
1 tsp. salt
2 c. buttermilk
1 tsp. soda
2 tsp. baking powder
1 c. flour
6 Tbsp. oil

(I got this recipe in Idaho last summer from
my sister.)

For an evening reading or TV snack with almost no calories, munch on cauliflower buds sprinkled with garlic salt and sip iced tea.

Julia Lyon

AD'S FUDGE

1 can evaporated milk

4½ c. sugar

Boil above 20 minutes over low heat after thoroughly dissolved.

Have ready in large bowl

1 - 10 oz. hershey bar broken in pieces

2 - 6 oz. pkgs. chocolate chips

1 average jar marshmallow cream

2 tsp. vanilla

2 c. chopped nuts

¼ lb. oleo

1/8 tsp. salt.

Add hot mixture to bowl. Beat until dissolved and smooth. Add nuts, pour into greased cookie sheet, place in refrigerator to set. VERY GOOD.

NEVER FAIL FROSTING

Dorothy Samuel

1 1/3 c. sugar

6 Tbsp. oleo

1/3 c. milk

Bring to boil & boil only 1 minute.

Add 1/2 c. chocolate chips & beat until smooth
and creamy.

TWO DOUBLE CRUST PIE DOUGH

Dorothy Schneider

MIX TOGETHER

1 generous cup shortning

3 cups flour

1 tsp. salt

$\frac{1}{2}$ tsp. baking powder

THEN ADD FOLLOWING LIQUID:

1 beaten egg

$\frac{1}{3}$ c. water

1 tsp. vinegar

1 Tbsp. sugar

Mix well with pastry blender.

MEDIUM WHITE SAUCE

Katie Beasley

2 Tbsp. butter

1 c. milk or $\frac{1}{2}$ c. water

2 Tbsp. flour

& $\frac{1}{2}$ c. evaporated milk

$\frac{1}{2}$ tsp. salt

Melt butter in saucepan, add flour and salt and blend until smooth. Stir in cold milk gradually and cook over direct heat, stirring constantly until sauce boils and becomes thick and smooth. If stirring is done carefully, there will be no lumping but white sauce that has lumped may often be smoothed by heating with a rotary beater. If it is necessary to keep white sauce more than a few minutes before using, place over boiling water and keep it covered, stirring occasionally.

Makes about 1 cup sauce.

CALIFORNIA DIP

Mary Monson

2 c. Hellmans mayonnaise

1½ c. buttermilk 1 tsp. garlic salt

1 tsp. onion salt 1 tsp. accent

1 tsp. freshly ground pepper

Mix well but do not beat.

I also make salad dressing from this recipe. Just increase the buttermilk to 2 cups.

PRIZE VEGETABLE DIP

1 Tbsp. Dill weed	1 Tbsp. minced onion
1 Tbsp. Dry Parsley	1 Tbsp. Beau Monde
1 C. sour cream	Seasoning
1 C. Real Mayonaisse	

Mix well and chill several hours.

Mrs. Grace Crowley

HORSERADISH DILL PICKLES

Gen Martinek

1 qt. vinegar

1 pt. water

$\frac{1}{2}$ c. pickling salt

3 c. sugar

Bring to boil and let cool.

Wash and quarter pickles. Pack in jars. Place one small piece of horseradish root and several slices of onions in jar. One sprig of dill and $\frac{1}{4}$ tsp soda on top. Fill jars & seal.

PEANUT BUTTER FUDGE

Dorothy Samuel

Boil 2 c. sugar & $\frac{2}{3}$ c. milk to soft ball stage, add 1 cup marshmallow cream, 1 c. peanut butter & 1 tsp. vanilla. Beat until creamy. Pour into buttered 8 X 8 pan.

EASY SHRIMP DIP

Mildred Knoke

Let 2 small pkg. of cream cheese soften to room temperature. Blend in $\frac{1}{3}$ c. mayonnaise, 3 Tbsp. chili sauce, 2 tsp. lemon juice, $\frac{1}{2}$ tsp. onion juice and $\frac{1}{4}$ tsp. Worcestershire sauce. Add 1 can of shrimp drained and cut into small pieces.

CRACKER SPREAD

Adeline Brooks

- 1 large pkg. Philadelphia cream cheese
- 1 small bottle stuffed olives
- 1 can anchovies
- 1 Tbsp. onion juice
- 1 tsp. prepared mustard
- 1 stick margarine
- 1 or 2 Tbsp. beer

Beat all together in mixer until creamy.

POPCORN BALLS

Irene Petersen

- 1 c. cream
- 1 c. light corn syrup
- 1 c. sugar

Boil until mixture reaches soft ball stage, when tested in cold water. Remove from stove and add $\frac{1}{2}$ tsp. soda & $\frac{1}{2}$ tsp. vanilla. Pour over popped corn. As soon as you can handle, shape into balls.

PEANUT CLUSTERS

Mrs. Richard Kron

- 1 lb. almond bark (white chocolate)
- 1 12 oz. pkg. Nestles chocolate chips
- 1 lb. spanish peanuts

Combine almond bark, cut in small pieces, and chocolate chips in double boiler. Stir until melted. Add peanuts. Drop by spoon on waxed paper. Makes approx. 80 pieces

NEVER FAIL FUDGE

Valerie Schwab

2 c. cane sugar

1 Tbsp. cocoa

$\frac{1}{2}$ c. white corn syrup

$\frac{1}{2}$ c. hot water

Mix and stir until dissolved. Bring to a boil, stirring occasionally until a soft ball (235^oF) Remove from heat and add 2 Tbsp. butter 1 tsp. vanilla and $\frac{1}{4}$ tsp. salt. Beat until creamy. Pour into buttered pan.

BREAD & BUTTER PICKLES

Connie Rummelhart

30 med. size cucumbers

8 med. onions

$\frac{1}{2}$ c. salt

Soak 3 to 4 hours in salt water.

Drain well.

Add:

5 c. vinegar

5 c. sugar

2 Tbsp mustard seed

1 Tbsp. mustard seed

1 Tbsp tumeric

1 Tbsp. cloves seed

Bring to boil. Add to jars.

WATERMELON PICKLES

Irene Petersen

Rind of 1 large melon. Peel and remove all green and pink portion of melon. Cut into 1 " cubes and soak overnight in salted ice water (4Tbsp. salt to 1 Qt. water). Drain, cover with fresh water and cook until tender. Drain between towels and then make a syrup of:

4 c. sugar	2 c. vinegar
4 tsp. whole cloves	8 sticks cinnamon

Heat syrup and spices (in a bag) to boiling. Allow to set 15 minutes. Then add drained melon. Cook until clear and transparent. Pack and seal.

MY FAVORITE SPREAD

Judy Morgan

- 1 lb. bacon
- 1 lb. sharp cheese
- 1 green pepper
- 1 large onion
- ½ tsp. dry mustard

Put bacon, cheese, green pepper & onion through food chopper. Mix in mustard. Spread on rye bread & bake 350^o for 25 minutes.

PIE CRUST

Irene Petersen

3 c. flour

1 c. lard

2 tsp. salt

Mix together:

5 Tbsp. cold water

1 egg

1 tsp. vinegar.

Pour over flour mixture and blend.

PEANUT BUTTER FUDGE

Helen Seeber

2 c. sugar
1 c. peanut butter
2/3 c. milk
1 c. marshmallow creme

Cook sugar and milk until it forms a soft ball. Remove from heat. Add rest of ingredients Stir and pour into pan. Don't beat.

SNICKER DOODLES

Imie Goss

Sift together:

- 2 3/4 c. cake flour
- 2 tsp. cream of tartar
- 1 tsp. baking soda
- 1/2 tsp. salt

Mix together with mixer:

- 1 c. shortening
- 1 1/2 c. sugar
- 2 eggs

Add dry ingredients. Mix well. Roll into balls the size of a walnut. Roll in 2 Tbsp. cinnamon and 2 Tbsp. sugar mixture. Place on cookie sheet 2" apart.

Bake 375° for 8-10 minutes. Cookies puff up and then go down. Makes 5 dozen.

CANDIED ORANGE PEEL

Mrs. George Warran Smith

Peel of 4 Oranges - Use peel from oranges with thick peel - quartered. Cut peel in $\frac{1}{4}$ inch strips with scissors. Measure 4 cups (pressed down.)

Cover with cold water and bring to a boil. drain. Do this 3 times. Add 3 cups sugar, enough hot water to make a thick syrup. Boil the orange rinds in syrup until translucent. Drain and dry on cake rack. Roll in sugar during drying.

BREAD DRESSING

Mrs. Helen Goodell
Williamsburg, Iowa

$\frac{1}{2}$ c. chopped celery

2 Tbsp chopped onion - cooked together in salted water until tender. Drain.

To above add 6-8 slices dry bread broken into bits.

1 beaten egg

$\frac{1}{8}$ tsp. pepper

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ - $1\frac{1}{2}$ tsp sage (if desired)

Add any hot broth (chicken, beef or turkey) until mixture is soft. Bake covered in medium oven for 20 minutes. Remove cover & bake until a nice brown.

PEANUT BRITTLE

Olive White

2 c. white sugar
 $\frac{1}{2}$ c. boiling water

$\frac{2}{3}$ c. white syrup

Boil above until it spins a thread. Add 1 lb. raw peanuts. Turn flame low and simmer for 15 minutes. Turn flame high and begin to brown. Continue to brown until the syrup is the color of light brown Karo. All the time while browning, be sure to stir so all the peanuts will be roasted. Add butter the size of a walnut and remove from fire. Separate from the peanut mixture. Mix together 1 tsp. salt & 1 tsp. soda. Stir the salt soda mix into the peanut mixture carefully as it foams a bit. Pour onto a large buttered cooking sheet. Put in a cold place to cool. Break into pieces, and store in a metal tin.

CHEESE BALL

Amelia Bruner

3 - 8 oz. pkgs. Philadelphia cream cheese

1 - 5 oz. glass Old English Sharp cheese

1 - 8 oz. Sharp Cracker Barrel

$\frac{1}{4}$ lb. Roquefort (Blue) cheese

1 medium size onion chopped fine.

Let ingredients warm to room temperature in a mixing bowl. Cream with a mixing spoon and then beat with an electric mixer, until smooth. Spoon mixture onto wax paper, dividing in halves or thirds depending on size of ball desired, and chill. Roll in chopped nuts or chopped parsley before serving. Use any kind of nuts, pecans, walnuts or brazils.

9-DAY CUCUMBER PICKLES

Irene Petersen

Wash and split cucumbers. Cover with solution made of: 2 c. salt to 1 gal. water. Let stand 3 days. The fourth day, drain & cover with boiling water. The fifth day repeat. The sixth day repeat and add 2 Tbsp. alum. The seventh day drain & cover with 3 pts. vinegar, 5 c. sugar & 1 oz. whole allspice (which you put in bag & remove after 9 days). The eighth day, drain and bring mixture to a boil and add 1 c. sugar & pour back over pickles. The ninth day repeat and let stand open in jars or seal.

BROCCOLI AND RICE CASSEROLE

Jackie Skriver

- 2 c. cooked rice
- 1 pkg. (10 oz.) broccali, chopped
- 1 8 oz. jar cheese whiz
- 1 can cream of chicken soup
- $\frac{1}{2}$ c. milk
- 1 small can water chestnuts
- 1 small can mushrooms
- 3 Tbsp. butter
- $\frac{1}{2}$ c. chopped celery
- $\frac{1}{4}$ c. chopped onions

Saute onions & celery in butter. Add $\frac{1}{3}$ c. cheese whiz and remainder of ingredients. Pour into buttered casserole. Cover with remaining cheese whiz.

Bake at 350° for 40 minutes.

