Mt. Calvary Lutheran Church
Brookings, South Dakota
CELEBRATION COOKBOOK

"Sent Forth by God's Blessings"

Compiled by the Mt. Calvary LWML Ladies Aid in celebration of the 150th Anniversary of the Lutheran Church-Missouri Synod
A Symbol for a Celebration
The 150th Celebration of the Lutheran Church – Missouri Synod
1847-1997

This logo was designed by Oanh Heiser of Omaha, NE. The elements of the logo represent several aspects of the Christian faith.

- The heart reflects the love of God for His world – a love so deep and strong that He sent His own Son, Jesus Christ, into the world and sacrificed Him for the sins of the world.

- The representations of the world map reminds us that God’s saving love encompasses the entire world.

- Jesus made His sacrifice on the cross, and that is reflected in its shadowed outline. As Christians, we stand beneath and in the shadow of the cross, finding our relationship as God’s children through faith in the atoning sacrifice of our Savior. The openness of the cross design again symbolizes God’s universal love.

- Because Jesus was raised from the dead on Easter Sunday, the promise of God to save the world is fulfilled. The Holy Spirit, working faith through Word and Sacrament, gives us hearts to love the world He loves. “Sent Forth by God’s Blessing” we are now privileged to preach and teach His Word to all nations – an ongoing challenge to the church to be open and to reach out.

- “Sent Forth by God’s Blessing”, the theme of the 150th Anniversary Celebration, is taken from Hymn #247 in the Lutheran Worship.
Come Lord Jesus,
Be our guest,
And let these gifts
To us be blest.
And may there be
A goodly share,
On every table
Everywhere.
Amen.

As we savor the results of the recipes in this book, let us always remember that these gifts have been given to us by God, our heavenly Father, for our sustenance as we dwell on earth. His most important gift, through spiritual manna, is that our sins are forgiven and we will receive eternal life through His dear Son, our Lord and Savior, Jesus Christ.

Acknowledgements

Thanks to the members of Mt. Calvary's Ladies Aid for their decision to sponsor this project. Heartfelt gratitude to all who took time to write and share their recipes in order to make the book a reality. Special thanks go out to the many women who helped in the typing of this cookbook in order that it could be published.

ENJOY!!
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Meat,
Poultry,
And
Seafood
DELICIOUS PHEASANT
1  pheasant                1  1/2  c. flour
2  eggs, slightly beaten   salt and pepper to taste
1/4 lb. soda crackers (finely crushed)

Bone pheasant. Cut breast pieces in long stripes about 3/4 inch thick. Take bone from
thigh and leg. Salt and pepper the pheasant. Roll in flour, dip in egg, then coat with
cracker crumbs. Fry in medium hot oil until brown on both sides. Takes about 15-20
minutes.

Diane Drake

ROAST PHEASANT SWEDISH STYLE
1  large pheasant 1 1/2 to 3 pounds  3  strips bacon
1  c. water              1  oz. butter
1  oz. lingonberries     1/2  c. heavy cream
  salt, pepper, and thyme 1  tsp. cornstarch
2  tsp. wine

Clean pheasant, season to taste, and top with bacon. Slow roast for one hour at 375
degrees, adding water from time to time. Remove from pan; strain liquid in sauce pan
removing excess fat with spoon. Add lingonberries and cream; boil for a few minutes
and thicken with the cornstarch and wine mixture. Pheasant should be halved, and the
breastbone and backbone removed. Then reheat by pouring the hot sauce over the
pheasant and placing in a 300 degree oven for about 10 minutes. Serve with whipped
potatoes or potato croquettes.

Pastor Townes

PEE PhEASANT PARMESAN
1  cut up pheasant
1/4  c. flour
1/4  tsp. pepper
1  tsp. paprika
1  tsp. MSG
3/4  tsp. salt
3  T. parmesan cheese
1/2  c. chicken stock

Roll pheasant pieces in flour mixture - let dry about 1/2 hour. Brown in butter on
medium-low heat for about 15 minutes per side. Add stock, cover, and simmer for 30
minutes. Uncover and cook 10 minutes to re-crisp. Serves 2-4.

Curtis Meister
**Hamburgers with a Halo**

1 lb. ground beef  
6 saltine crackers, crushed  
1/2 tsp. salt  
   fresh onion rings, 1/4 inch thick  

**Sauce:**  
3/4 c. ketchup  
1 tsp. vinegar  

Combine first 6 ingredients and form into patties. Brown. When hamburgers are browned, place in a greased baking dish. Place onion ring on top of each patty. Prepare sauce ingredients. Pour over top. Bake at 350 degrees for 40 minutes or until done.

Jayne Raabe

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**Mom's Barbequed Hamburger**

1 lb. hamburger, browned  
3 T. soy sauce  

After the meat is browned, add the other ingredients and simmer for a short time. Catsup, mustard, and pickles may be added to your liking.

Ramona Holzkamp

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**BBQ**

Brown 24 lb. hamburger (cook 1 hour on low) and add:  

2 c. onion flakes  
5 T. salt  
2 T. seasoned salt  

or  

Brown 10 lb. hamburger and add:  
1 c. water  
3 T. chili powder  
4 T. dry mustard  
2 cans tomato sauce  

12 oz. can tomato juice  
1 T. celery salt  
2 T. chili powder  
3 c. catsup  
1 tsp. pepper  
4 large onions (chopped)

Makes 1 1/2 gallons - serves approximately 80.

Nanette Schroeder
**EASY PORCUPINE MEATBALLS**

1 1/2 lb. hamburger 3/4 tsp. salt
1 medium onion 1 1/2 c. raw rice
1/8 tsp. pepper 1 can tomato soup

Mix hamburger, rice, salt, pepper, and onion. Form into balls (tablespoon size) and place them in a baking dish. Pour tomato soup over them and bake at 350 degrees for 1 hour or until rice is tender. Can use some water with the soup.

Esther Bollinger

**MEATBALLS**

3/4 c. cracker crumbs 3/4-1 c. milk
chopped onion to taste dash of salt
1 1/2 lb. hamburger

Combine and form into meatballs. Mix the following and pour over uncooked meatballs.

1 c. ketchup 2 T. apple cider vinegar
2 T. white sugar 1/2 c. water

Bake 1 hour at 350 degrees.

Laurie Konrad

**CHULETAS (MEXICAN MEATBALLS)**

1 lb. ground beef 1 c. minced parsley
1 c. chopped onion 1 large egg
1/2 T. salt 1/4 c. grated parmesan cheese
tsp. tabasco sauce dash of freshly ground pepper
1 c. very fine bread crumbs

Mix all ingredients together thoroughly; except the bread crumbs, and form into about 30 small balls. Sprinkle bread crumbs over a pastry board and pat each ball in the crumbs to make a thin patty 3 to 4 inches in diameter. Turn to crumb the other side. Chill well. Sauté in olive oil or grill on an oiled fine-meshed rack for about 3 minutes on each side. Serve with corn chips and salsa.

Pastor Townes
EASY MEATLOAF STROGANOFF

Meatballs:
1 1/2 lb. ground beef 2/3 c. uncooked oatmeal
1/2 c. milk 1/4 c. chopped onion
1 beaten egg 1 tsp. salt
1/2 tsp. pepper

Sauce:
1 can cream of onion, celery, or chicken soup
1 c. thin mushroom slices
1/2 c. dairy sour cream

For meatballs: heat oven to 350 degrees. In large bowl combine all ingredients and mix well. Shape to form 24 meatballs and place on cookie sheet. Bake 20 minutes or until meatballs are of desired doneness. Drain off fat. For sauce: in a small bowl, combine all ingredients mixing gently. Spoon sauce over meatballs. Continue cooking for 15 minutes or until heated through. P.S. The meatballs freeze well - can be made ahead.

Leona Peterson

DEEP DISH PIZZA

1 pkg. AuGratin potatoes 1 lb. hamburger, browned, and drained
1 cup spaghetti sauce
1 8-oz. pkg. mozzarella cheese

Place potatoes in baking dish and bake as directed. Then spread sauce on top, then hamburger and cheese. Return to oven and bake long enough to heat hamburger and melt cheese.

Ramona Holzkamp

A friend is one who knows our faults, yet finds our virtues, too.
**MEATLOAF**

1 1/2 lb. ground beef  
1 1/2 tsp. salt  
1/4 c. onion, chopped  
3/4 c. milk  
3/4 c. Quaker Oatmeal, uncooked  
1/4 tsp. pepper  
1 egg, beaten

Combine all ingredients and shape into loaf, then spread over top:

1/3 c. catsup  
1 T. mustard  
1 T. firmly packed brown sugar

Bake in 350 degree oven for 45 minutes to 1 hour.

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**MEATLOAF**

1 1/2 lb. ground beef  
1 pkg. dry onion soup mix  
1/2 c. bread crumbs  
2 eggs

Mix together. Cover with equal parts of ketchup and Open Pit Bar-B-Que Sauce. Bake in a 350 degree oven for 45 minutes.

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**PEPSI POT ROAST**

1 3 to 4 lb. roast  
1 pkg. onion soup mix  
1 12-oz bottle of Pepsi (do not substitute cola)  
1 can cream of mushrm. soup

Place roast in pan which can be covered tightly. Pour soup over roast and sprinkle onion soup on roast. Pour Pepsi into pan and cover tightly. Bake at 325 degrees for 3 1/2 hours or at 250 degrees for 6 to 8 hours. Add carrots and potatoes if desired. I use venison and do it in the crockpot.

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*You know food prices are going up when pumpernickel starts being called pumperdime.*
**ITALIAN BEEF ROAST**

4 to 6 lb. sirloin tip roast
1/2 tsp. oregano
2 1/2 tsp. fennel seed
1 med. onion, chopped

16 oz. can of Calmato Juice
salt and pepper to taste
garlic salt to taste
1 pkg. dry onion soup mix

Place roast in dutch oven. Mix all ingredients and pour over roast. Cover and bake 1/2 hour per pound at 300 degrees. When done, remove from juice and let rest a few minutes before carving. Carve. Place meat back into the juice it was baked in. Bake again until hot. The more times it is reheated, the better it gets. Serve on Kaiser Rolls. Good make-ahead recipe.

Ardync Rittershaus

**BAR-B-QUED ROAST**

This must be made on a regular grill. It will NOT work on a gas grill. Make paste of equal parts of cornstarch and dried mustard, for liquid use beer. Should be consistence of peanut butter. Cover all sides about 1/4 inch thick, pat in as much salt as it will take. Leave on counter for approximately 5 hours. Put on hot coals, 20 to 25 minutes on each side. When done, break off crust as it will be very black, but roast will be very tasty and juicy. Enjoy. Water will not work in paste.

Suellin Lutterman

**BAR-B-QUED RIBS**

Brown as many ribs as you wish. Drain off grease. Cover with the following sauce:

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<table>
<thead>
<tr>
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<tbody>
<tr>
<td>2</td>
<td>c. ketchup</td>
</tr>
<tr>
<td>1/2</td>
<td>c. Worcestershire Sauce</td>
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<tr>
<td>1/2</td>
<td>c. brown sugar</td>
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<tr>
<td>1</td>
<td>tsp. chili powder</td>
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<tr>
<td>1</td>
<td>tsp. salt</td>
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<table>
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<tbody>
<tr>
<td>2</td>
<td>c. water</td>
</tr>
<tr>
<td>1</td>
<td>c. beer</td>
</tr>
<tr>
<td>1/2</td>
<td>c. vinegar</td>
</tr>
<tr>
<td>1</td>
<td>tsp. celery seed</td>
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</table>

Suellin Lutterman

*Try to fix the mistakes - never the blame.*
**PRIME RIB**
Let meat stand at room temperature at least one hour before roasting. Preheat oven to 375 degrees. Rub meat well with salt and sprinkle with pepper. Place roast fat side up in a shallow roasting pan. Do not cover and do not add water. Place roast in 375 degree oven and leave for one hour. Turn oven off, but DO NOT OPEN oven door at anytime until ready to serve. Regardless of the time the roast has been in the oven, turn the oven on again to the same temperature (375) about 1 to 1 1/2 hours before you plan to serve the meat. This makes a brown and crisp roast that is juicy pink on the inside. Place on serving platter. Carve and serve.

Jane Dvorak

**STEAK KABOBS**
round steak, cubed
soy sauce
celery salt and flavor salt

Worcestershire Sauce
onion salt
garlic salt

Put meat on foil large enough to wrap. Season according to taste. On another piece of foil, put the following vegetables:
cherry tomatoes	honions, cut in chunks

green pepper chunks
mushrooms in butter sauce

Fold foil. Grill 5 minutes on each side. Mix meat and veggies together and serve.

Dorinda Rauscher

**SAUTEED VENISON WITH GREEN PEPPERCORNS**
8 3-oz. slices of venison
1/2 tsp. green peppercorns
2 oz. light olive oil

The slices of venison should be thinly pounded and sprinkled with the cracked green peppercorns. Sauté the slices in a very hot pan in the olive oil until they are tender.

Pastor Townes

*In our health-conscious society, some families count more calories than blessings.*
**SMOTHERED VENISON STEAK**

2 1/2 lbs. venison steak  
flour  
4 large potatoes, sliced  
c. onions, chopped  
1 can cream of mushroom soup  

4 T. oil  
pepper  
meat tenderizer  
c. cola soda  

Heat oil in large frying pan. Dredge steak in flour and add to oil. Sprinkle with tenderizer and pepper. Brown on both sides. Remove meat. Add potatoes, onions, soda, and soup to frying pan. Lay steaks on top of potato mixture. Cover and simmer over low heat for 2 hours, or put in 325 degree oven for 2 hours or crockpot all day on low.

Dorinda Rauscher

**VENISON ROAST SAUCE**

3-4 lbs. venison roast  
4 med. potatoes, diced  
3 T. brown sugar  
3 T. Worcestershire Sauce  
1/2 tsp. pepper  
1/4 c. honey  
1/2 tsp. onion powder  

4 carrots, sliced  
1 8-oz. can of tomatoes  
1 T. mustard  
1 T. soy sauce  
1/4 tsp. salt  
1 tsp. tabasco sauce  
1/2 tsp. garlic powder  

Place roast in foil-covered pan. Arrange cut carrots and potatoes. Combine remaining ingredients in a blender. Pour sauce over roast. Cover with foil and cook for 3 hours at 325 degrees.

Dorinda Rauscher

**VENISON KABOBS**

1 venison roast, cut in cubes  
1 can cracker meal or bread crumbs  

4 eggs  
oil  

Skewer venison cubes. Beat eggs in bowl. Pour cracker meal or bread crumbs on 10 inch plate. Dunk meat kabobs in egg batter and then roll in cracker meal or crumbs. Brown meat in oil and then put in baking pan. Bake in oven at 300 degrees for approximately 1 hour. Serves 2-4.

Dorinda Rauscher
**BAKED VENISON STEAK**

2-3 lbs. venison steaks  
2/3 c. oil  
1 c. celery, thinly sliced  
2 cans cream of mushroom soup  
2 cans water  

garlic, celery salt, pepper, & flour  
1 med. onion, chopped  
1 cup mushrooms, sliced  
1 can cheddar cheese soup

Cut steaks 1/2 to 3/4 inch thick, cut in small sizes. Sprinkle the meat lightly with salts and pepper. Flour meat and brown on both sides in 1/4 cup oil. When meat is brown, place in baking dish. Spread meat evenly over the bottom of the pan. Spread onion, celery, and mushrooms over the meat. In separate bowl, add soups and water. Mix well and pour over meat and veggies. Bake at 350 degrees for 1 1/2 to 2 hours or until meat is tender. Serve with vegetable and salad.

Dorinda Rauscher

**VENISON SWISS STEAK**

4 tenderized steaks  
1/4 tsp. pepper  
4 T. cooking oil  
6 fresh mushrooms, sliced  
1 can cream of mushroom soup  
1/2 c. flour  
1/8 tsp. seasoned salt  
1/2 c. minced onion  
1 beef bouillon cube

Mix dry ingredients and dredge each steak. Heat cooking oil over medium heat in frying pan and brown steaks. When steaks are turned, add onion and mushrooms and brown. Add 2 1/2 cups water and bouillon cube. Cover and simmer for 1 hour or until fork can be easily withdrawn from meat. Add cream of mushroom soup at end of simmer time. Serve over hot buttered noodles.

Dorinda Rauscher

*In all things, give thanks.*
**CHICKEN SURPRISE**
1 1/2  c. cooked chicken  
1  can cream of mushroom soup  
3-4  oz. sour cream  
salt and pepper to taste  
3/4  box small macaroni, cooked  
1/2  can of milk  
1-2  T. Worcestershire Sauce

Mix all ingredients together, put in greased 2 quart casserole. Sprinkle with parmesan cheese. Bake at 350 degrees for 30 minutes or until bubbly in middle.

Jane Siekmann

**DUCK BREAST IN CREAM**
6  wild duck breasts  
flour  
1/4  tsp. pepper  
1/4  lb. butter  
cold water or vinegar  
1  tsp. meat tenderizer  
1-1 1/2 tsp. salt  
1  qt. half-and-half

Wash duck thoroughly in cold salt water or vinegar water. Sprinkle with tenderizer, salts and pepper. Flour well, brown in heavy skillet, cover with cream, and simmer slowly for 1 to 1 1/2 hours or until tender. Cover skillet for part of cooking time. Can use this recipe for any wild fowl. Can also bake in medium oven.

Dorinda Rauscher

**MEAT FILLING FOR COLD OR HOT SANDWICHES**
1  lb. minced ham  
1  T. onion  
1  T. prepared mustard  
1/4  lb. American Cheese  
1/8  c. pickle relish  
salad dressing

Grind ham, cheese, and onion and mix well. Add pickle relish and mustard; stir in enough salad dressing to moisten. Spread on hamburger buns; wrap in foil and bake on cookie sheet for 20 minutes at 325 degrees. This amount generously fills a dozen or more buns.

Ramona Holzkamp
HAM AND CHEESE ROLL-UPS
1/4 c. shredded cheddar cheese 3 oz. cream cheese
1/4 c. margarine 4 slices ham (4x6)

In small bowl combine cheddar cheese, cream cheese, and margarine. Spread 1/4 mixture on each ham slice. Chill for several hours or wrap and freeze for 20 minutes. Slice in 1/2 inch pieces. Serve with Ritz Crackers.

Jan Hanson

OLD DOC’S MARINADE
3/4 c. cooking oil 4 cloves of garlic, chopped
1/2 c. red wine vinegar juice of 2 lemons
1/4 c. sesame oil 1/2 cup soy sauce
4 c. chopped parsley 2 lrg. red onions cut into thick rings

Mix all ingredients. Marinate fish or chicken 1 to 2 hours. Base with marinade while grilling. Grill onion at same time.

Ardyne Rittershaus

SHELLY’S CHICKEN CORDON BLEU
6 boneless chicken breasts 6 thin slices of ham
6 thin slices of Swiss Cheese 1 stick margarine
1 can cream of celery soup 1 c. water
1 box chicken flavored stuffing mix

Place chicken breast in bottom of 2 1/2 quart round or oval baking dish, then place slices of cheese and ham on top of each one. Boil 1 cup of water with 1 stick margarine. Add seasoning from stuffing mix. Then add stuffing, saving 1/2 cup stuffing crumbs for top. Stir in soup. Spread dressing over top of chicken, cheese, and ham. Sprinkle dry bread crumbs over top and bake at 325 degrees covered for 2 hours.

Raenette Bollinger

Ever notice that no matter where you sit at a ball game, you’re always between the hot dog peddler and his best customer?
**MUSTARD GLAZE FOR HAM**

1/2 c. French’s Mustard
1/2 tsp. ground ginger

1/2 c. orange marmalade

Combine ingredients. Brush mixture on ham frequently during the last hour of baking.

Vivian Klein

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**SANDWICH FILLING**

1/2 can Spam, ground
1 T. onion, chopped
2 hard boiled eggs

1/2 c. cheese, cubed
2 T. pickles, ground
2 T. catsup

Fill buns, wrap in aluminum foil, and heat in oven for 15 minutes at 375 degrees.

Betty Nagel

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**BLACKENED WHITEFISH**

2 8-oz. whitefish fillets, de-boned
1 tsp. oil
black iron skillet

1 oz. Cajun Spice, premixed
touch of salt

Rinse and then dry the whitefish fillets. Salt lightly and sprinkle heavily with Cajun Spice on skinless side. Rub cold iron skillet with the oil. Remove any excess with paper towel. Preheat skillet until very hot. Lay the fish skinless side down. Keep on heat for at least 10 minutes. Flip and cook for 5 minutes more. Serve with lemon.

Pastor Townes

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**CHEESE TUNA BURGER 4 - H Purple Ribbon Winner**

2 cans tuna (water packed)
1 c. shredded cheddar cheese
1/2 c. light salad dressing

1 c. chopped celery
1 sm. onion, diced

salt and pepper to taste

Split 6 hamburger buns, spread with tuna mixture. Bake at 350 degrees for 15 to 20 minutes.

Jesse Mielke
**Pork Chop Bake**

4 pork chops
1/2 green pepper, chopped
1 slice soft bread
1/2 can cream of mushroom soup

1 small can creamed corn
2 small onions, chopped
1 beaten egg

Brown pork chops. Place in bottom of casserole dish. Pour the above mixture over the pork chops and bake at 350 degrees for 45 minutes.

Dorinda Rauscher

**Special Pork Chops**

6 pork chops, trim fat
1 tsp. each sage, paprika, & dry mustard
salt and pepper to taste

2/3 c. brown sugar, packed
1 1/2 T. cold water

Place pork chops in shallow pan. Do not brown, stack, or overlap chops. Mix remaining ingredients to make a paste - spread 1/2 of this mixture over the chops. Bake covered for 40 minutes at 300 degrees - then turn chops, spoon remaining paste over chops, leave uncovered. Bake 20 minutes more.

Cindy & Alvin Mielke

**Penny Supper**

6 wieners, thinly sliced
2 T. onion, minced
2 c. cooked peas
1 can cream of mushroom soup

4 med. potatoes, cooked & diced
1/2 c. soft butter
1 tsp. mustard

Combine wiener slices, (reserving a few for the top) with potatoes, onions, and butter in a 2 quart casserole. Mix in the rest of the ingredients and dot with remaining wiener slices. Bake at 350 degrees for 25-30 minutes.

Jayne Raabe
CANNED NORTHERN

Cut fish into small pieces, pack into pint jars. Add 1 tsp. salt, 1 tsp. vinegar, 1 T. catsup, and 4 drops liquid smoke in each jar. Put into pressure cooker. Cook 15 pounds pressure for 90 minutes.

Diane Fields

PICKLED FISH

De-bone and fillet into 1 inch slices, 2 inches long. These can be frozen until processing. Brine: 4 c. water, 1 c. canning salt. Let stand 48 hours in big bowl. Cover fish with brine. Drain, then cover with white vinegar. Let stand 24 hours. Drain, but do not rinse.

Brine for pickling:

<table>
<thead>
<tr>
<th>2</th>
<th>c. vinegar</th>
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<tbody>
<tr>
<td>2</td>
<td>tsp. mustard seed</td>
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<tr>
<td>4</td>
<td>bay leaves</td>
</tr>
<tr>
<td>1</td>
<td>tsp. whole allspice</td>
</tr>
<tr>
<td></td>
<td>1 3/4 c. sugar</td>
</tr>
<tr>
<td></td>
<td>1 tsp. whole peppercorns</td>
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<tr>
<td></td>
<td>5 whole cloves</td>
</tr>
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Bring to a boil then cool, do couple days ahead of time. Place fish and onion slices and lemon slices into jars. Pour brine over fish. Keep refrigerated 4 - 6 weeks before eating.

Diane Fields

SEAFOOD LOG

<table>
<thead>
<tr>
<th>2</th>
<th>8-oz. cream cheese</th>
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<tbody>
<tr>
<td>1</td>
<td>can crab or 1 pkg. Crab Delights</td>
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<tr>
<td>1</td>
<td>T. lemon juice</td>
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<tr>
<td>1</td>
<td>T. Worcestershire Sauce</td>
</tr>
<tr>
<td>1</td>
<td>can salad shrimp</td>
</tr>
<tr>
<td>1/4</td>
<td>c. minced onions</td>
</tr>
<tr>
<td>1</td>
<td>tsp. garlic salt</td>
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</tbody>
</table>

Mix and form into logs. Roll logs in parsley. Serve with assorted crackers.

Suellin Lutterman

Be willing to give your best—before expecting it of others.
**TUNA PattY MElTS**

1 can tuna  
1/2 c. uncooked quick oatmeal  
1/4 c. salad dressing  
1 egg, beaten  
1/3 c. shredded carrots  
2 T. green onion, sliced

Mix all ingredients together. Shape into patties and fry in skillet until done.

Alethea Schroeder

**Cheese Whip**

2 lbs. grated Velveeta Cheese  
1 large can evaporated milk  
1 tsp. salt  
1/4 lb. margarine  
1 tsp. yellow mustard  
1 tsp. Worcestershire Sauce


Alethea Schroeder

**Chicken Gizzard Appetizers**

2 lb. chicken gizzards, cleaned & cut in bite-size pieces  
2 cans beer  
3 T. catsup  
2 T. vinegar  
1 T. lemon juice  
2 T. Worcestershire Sauce  
4 T. water  
2 T. butter  
3 T. brown sugar  
1 tsp. salt  
1 tsp. dry mustard  
1/2 tsp. chili powder  
1/2 tsp. paprika  
1/2 tsp. red pepper (optional)

Cover gizzards with beer, simmer 3-4 hours until tender. Drain. Mix and heat remaining ingredients until well blended; add gizzards. Serve from chafing dish. Serves 20.

Hank Williams
ANY DAY DRESSING

Saute in 4 tablespoons butter.

medium onion

\[ \frac{1}{2} \quad \text{c. celery} \]

Add:

1 1/2 tsp. salt (optional)
1/4 tsp. pepper
1 T. ground sage or 1 1/2 T. rubbed sage

Toss with 8-10 slices of cubed bread (may use 8 ounces of croutettes). Add 1 can chicken with rice soup and 1/2 can of water. Pour into greased baking dish. Bake at 325 degrees for 1 hour. For added flavor, add cooked chicken or turkey. If you have broth, add that instead of water. Place in a 9" x 9" cake pan. A good variation of dressing; add a cheese frosting. Place American Cheese over hot dish the last 20 minutes or until cheese is golden brown.

Marlene Selken

Let others share your sunny days
and you will find it's true,
that others will be glad to share
the rainy days with you.

The real problem of your leisure is how to keep other people from using it.
Vegetable
And
Meat
Casseroles
**ZUCCHINI CRESCENT PIE**

4 c. sliced zucchini  
1 c. chopped onion  
1/4 c. butter  
2 T. parsley flakes  
1/2 tsp. salt  
1/2 tsp. pepper  
1/2 tsp. garlic powder  
1/4 tsp. basil  
1/4 tsp. oregano  
2 eggs, beaten  
8 oz. shredded mozzarella cheese  
1 tsp. dry mustard  
1 8 oz. package refrigerator crescent rolls

Melt butter, add zucchini and onion; cook 10 minutes stirring as needed. Add seasonings and remove from heat. Combine eggs and cheese in small bowl, and then add zucchini mixture. Spread crescent roll dough in pie tin, press together to form crust. Pour zucchini mixture into crust. Bake at 375 degrees for 20 minutes or until eggs are set. Let stand 10 minutes before serving.

Esther Bollinger

**HOLIDAY POTATOES**

8 medium potatoes  
1 c. sour cream  
Swiss or cheddar cheese  
1/4 lb. butter  
salt and pepper

Bake potatoes. Scoop hot potatoes out of shell into casserole dish. Stir with butter and sour cream. Let stand until cream and butter are absorbed. Salt and pepper to taste. Top with Swiss or cheddar cheese. Bake at 350 degrees for 30 or 40 minutes. NOTE: This can be made several days ahead and then baked on day needed.

Ardyne Rittershaus

*There is no right way to do the wrong thing.*
**HASHBROWN BAKED POTATOES**

3 12-oz. thawed shredded hashbrowns  
1 can cream of chicken soup  
1 8-oz. carton sour cream  
1 c. shredded cheddar cheese  
1/2 c. chopped onion  
1/2 c. melted butter

Mix together in 9"x13" pan. Bake at 350 degrees for 45 minutes. NOTE: Can be made day ahead and put in refrigerator.

Laurie Konrad

**MICROWAVED TOMATO SCALLOP**

1/4 c. butter  
1/2 c. onion, chopped  
1/2 green pepper, chopped  
2 c. fresh bread crumbs  
1/3 c. grated Romano Cheese  
3/4 tsp. salt  
1/8 tsp. pepper  
4 medium tomatoes, peeled and sliced (1-1/2 lbs.)

Combine butter, onion, and green pepper in glass bowl. Cover with plastic wrap, turning back one corner to let steam escape. Microwave on high setting 4 minutes or until tender. Stir in bread crumbs, Romano Cheese, salt, and pepper. Arrange one-third of tomatoes in 10”x6”x2” glass baking dish. Sprinkle with half of bread crumb mixture. Repeat layers, ending with tomatoes. Microwave on high setting for 15 minutes or until tomatoes are tender, rotating dish one-quarter turn every 5 minutes. Sprinkle with cheese before serving.

Barb Converse

*One of the mysteries of life is how a boy who wasn’t good enough to marry your daughter can be the father of the smartest grandchild in the world.*
**FOUR VEGETABLE CASSEROLE**

1 package frozen green beans (can use canned ones)
1 package frozen broccoli
1 package frozen cauliflower
1 package frozen carrots (I like to use fresh ones)
2 cans cream of mushroom soup
1 c. cubed cheese
buttered croutons or bread crumbs


Leona Lutterman

**MARINATED CARROTS**

2 lbs. carrots, sliced
1 can tomato soup
1 c. sugar
1/2 c. canola oil
3/4 c. vinegar
1 tsp. dry mustard
1 tsp. Worcestershire Sauce
1/2 tsp. pepper
1 tsp. salt

Cook carrots. Mix together all ingredients. Let set in refrigerator several hours.

Vivian Klein

*Many of us spend half our time wishing for things we could have,*
*if we didn’t spend half our time wishing.*
**CORN BAKE**

1 small onion, chopped  
1 green pepper, chopped  
1/4 lb. oleo  
1/2 tsp. salt  
1 can creamed corn  
1 can whole corn  
3 eggs, well beaten  
1 small box Jiffy Corn Muffin Mix  
1 c. sour cream or grated sharp cheese

Sauté onion, green pepper, oleo, and salt. Combine with corns, eggs, and muffin mix and mix. Pour into a large greased casserole. Top with sour cream or cheese. Bake at 350 degrees for 40 to 45 minutes.

Dorinda Rauscher

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**CORN CASSEROLE**

1 small onion, chopped  
1/2 green pepper, chopped  
1/4 lb. margarine  
1/4 tsp. salt  
1 can whole kernel corn, undrained  
1 can cream style corn  
3 eggs, well beaten  
1 c. sharp grated cheese  
1 8 1/2-oz. box Jiffy Corn Muffin Mix

Sauté onion and green pepper in margarine. Add salt. Combine rest of ingredients. Place in a greased casserole. Bake at 350 degrees for 40 to 45 minutes.

Shirley Wiese

*Giving thanks is a course from which you never graduate.*
**VEGETABLE CASSEROLE**

1 stick butter, melted
1 can cream of mushroom soup
8 oz. jar Cheese Whiz
1 c. Minute Rice
1 package frozen California Blend Vegetables

Mix together. Bake at 350 degrees for 35 to 45 minutes.

Jayne Raabe

**CARROT CASSEROLE**

1 lb. carrots, cut in rounds
   onion flakes
   slices of Velveeta Cheese
Ritz Crackers, crushed
1/4 c. butter, melted

Cook carrots in microwave 8 to 10 minutes or until nearly done. Grease or spray a 9”x5” loaf pan. Alternate layers of carrots and sliced Velveeta Cheese. Top with crackers and butter. Bake at 350 degrees for 25 minutes.

Laurie Wallen

**VEGGIE PIZZA**

2 packages refrigerator rolls
1 tsp. onion salt
2/3 c. mayonnaise
1 small pkg. Hidden Valley Dressing

2 8-oz. packages cream cheese
1/2 tsp. garlic powder
shredded cheese
diced raw vegetables

Except rolls, mix together all ingredients and refrigerate. Press rolls for crust on jelly roll pan. Bake at 350 degrees for 10 to 15 minutes, cool. Spread cream cheese mixture on dough. Cover with vegetables and top with cheese.

Diane Drake

*Reach up as far as you can. God will come down the rest of the way.*
**SPINACH WITH SUNFLOWER SEEDS AND RAISINS**

1 lb. spinach
1 tsp. olive oil
1 clove garlic, minced
pinch of cayenne pepper
1/4 c. raisins
1/4 c. sunflower seeds
1/4 c. toasted bread crumbs
2 T. freshly grated parmesan cheese

Immerse spinach in boiling water; drain immediately. Chop coarsely; reserve. Heat oil in a large skillet. Add garlic and cayenne, sauté 2 minutes. Stir in raisins and sunflower seeds. Mix into spinach until well blended. Place in a 1-quart casserole. Combine bread crumbs and cheese. Sprinkle over the top and broil until cheese is lightly browned, about 2 minutes. Makes 4 servings.

Alyce Melrose

**CHEESY CORN**

1 can of corn, drained
1 can creamed corn
1-2 c. of spaghetti, boiled, broken in half
10-12 slices Velveeta Cheese
cracker crumbs
melted butter

Mix together corns and cooked spaghetti. Place in a 2-quart baking dish. Add layer of cheese and top with crackers tossed in butter. Bake at 350 degrees until cheese is melted.

Laurie Wallen

*To be content with little is difficult; To be content with much – is impossible.*
**SCALLOPED CORN**

1 can cream corn  
1 can regular corn, drained  
1 egg  
1 c. Bisquick  
1/2 c. mild cheddar cheese  
2 T. butter  
8 oz. monterey jack cheese  
salt and pepper to taste

Mix first 6 ingredients. Put half of mixture in a greased pan, then put on a layer of cheese. Layer on rest of mixture, then rest of cheese on top. Bake at 350 degrees until lightly browned.

Suellin Lutterman

**BROCCOLI AND CAULIFLOWER HOT DISH**

1 16-oz. package of frozen broccoli and cauliflower  
or  
1 16-oz. package of frozen California Mix Vegetables  
1 c. Swiss Cheese  
1/2 c. sour cream  
1 can cream of mushroom soup  
1 small jar pimentos (optional)  
1/2 c. French fried onions (optional)

Thaw and drain vegetables. Mix all ingredients. Bake at 350 degrees for 30 minutes.

Leona Peterson

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*A good thing to remember and even better to do is—*  
"Work with the construction gang and not the wrecking crew."
**HOT POTATO SALAD**

4 potatoes, skins on
3/4 c. sugar
1/4 c. water
salt and pepper to taste

4 slcs. bacon, cut in sm. pieces
1/2 c. vinegar
1/2 onion, diced


Gusie Friedrich

**RUTHIE'S BAKED BEANS**

1 can kidney beans
1 large can pork and beans
1 large onion, cut fine
1/2 tsp. dry mustard

1 can lima beans, drained
1 can butter beans, drained
1 c. brown sugar
1/2 lb. bacon, cut fine

Mix all ingredients. Bake at 325 degrees for 3 hours or in the crockpot on low 8 to 10 hours. (If using crockpot, drain all beans. Will be a bit more juicy in the crockpot.)

Laurie Wallen

**FAST BAKED BEANS**

*Cook, 12 to 15 minutes:*

2 tsp. olive oil
1 c. catsup
1 T. Dijon Mustard
1/4 tsp. salt
1/2 c. water

1 small onion, diced
3 T. light molasses
1/2 tsp. Worcestershire Sauce
pinch ground cloves
4 15 - 19 oz. cans beans, rinsed, drained (black, pinto, white, kidney, chili)

In a 4-qt. saucepan, heat oil over med.-low heat until hot. Add onion & cook for 8 minutes, until tender & golden. Stir in catsup, molasses, mustard, Worcestershire Sauce, salt, cloves, & water until blended. Increase heat to high; add beans, heat to boiling. Reduce heat to med.-low, cover & simmer 5 minutes. Makes about 6 cups.

Ella Ollenburg
**ESCALLOPED CORN**

1 can cream-style corn
1/2 c. cracker crumbs
4 T. grated cheese
2/3 c. milk
1 egg
2 T. butter
salt

Mix all thoroughly. Bake 35 minutes in quick oven.  

Myrtle Weiss

**CAROL'S SKILLET SQUASH AUGRATIN**

1/4 c. butter or margarine
4 c. thinly sliced summer squash, such as crookneck
1 onion, sliced
1 tsp. salt
dash pepper
2 tomatoes, peeled and sliced
1/2 c. grated processed cheddar cheese
soy sauce (optional)

Melt butter in skillet. Add summer squash, onion, salt, pepper, and tomatoes. Cook, covered, for 10 to 15 minutes or until squash is tender. Sprinkle with cheese. Diners may add soy sauce as desired. Makes 4 generous servings.  

Cordus Behrend

**ITALIAN ZUCCHINI CRESCENT PIE**

4 c. zucchini, thinly sliced
1/2 stick oleo
1/2 tsp. salt
1/2 tsp. oregano
1/4 tsp. basil
8 oz. shredded mozzarella cheese
2 tsp. mustard
1 c. onion, chopped
2 T. parsley flakes
1/2 tsp. pepper
1/4 tsp. garlic powder
2 eggs, beaten
8 oz. Pillsbury Crescent Rolls

(continued on next page)
Cook and stir zucchini and onion in oleo for 10 minutes. Stir in next six ingredients. Combine eggs and cheese. Stir in zucchini mixture. Separate crescent rolls into 8 triangles. Place in ungreased 10” pie plate. Press over bottom and up sides to form a crust. Spread mustard on crust. Pour vegetable mixture into crust. Bake at 375 degrees for 18 to 20 minutes or until center is set. Cover crust with foil for last 10 minutes of baking. Let set 10 minutes before serving. NOTE: For 12”x8” baking dish, separate dough into 2 rectangles and press onto bottom and 1” up sides of dish.

Bobbie Reimer

**CHICKEN BREAD CASSEROLE**

4 chicken breasts or equal amount chicken (about 4 cups), cut up
6 slices white bread, cut in pieces
3/4 stick butter, melted
1 can cream of mushroom soup
2 cans chicken noodle soup
2 eggs
1/4 stick butter, melted
1 c. corn flakes

Toss diced bread and cut up chicken in 3/4 stick butter. Add eggs and soups. Mix and put in 9”x13” greased casserole dish. Fluff corn flakes in 1/4 stick butter; place on top of mix. Bake at 350 degrees for 1 hour. NOTE: Great for turkey, too. Substitute turkey noodle soup for chicken noodle. Add 10 minutes baking time if frozen.

Shirley Wiese

**MEXICAN CORN CASSEROLE**

3 c. cooked macaroni
2 cans tomato soup
chili powder to taste
parmesan cheese

1 lb. hamburger
1 can cream style corn
salt and pepper to taste

Mix all ingredients, except cheese which goes on top. Bake at 350 degrees for 30 minutes.

Dorinda Rauscher
**BROCCOLI HAM CASSEROLE**

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<thead>
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<tbody>
<tr>
<td>2</td>
<td>c. ham, diced</td>
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<tr>
<td>1</td>
<td>16-oz. jar Cheese Whiz</td>
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<tr>
<td>1/4</td>
<td>c. onion, chopped</td>
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<tr>
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<td>packages broccoli, frozen</td>
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<tr>
<td>2</td>
<td>cans mushrooms</td>
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<tr>
<td>3/4</td>
<td>c. celery</td>
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<tr>
<td>2</td>
<td>c. instant rice, uncooked</td>
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<tr>
<td>2</td>
<td>cans cream of chicken soup</td>
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<tr>
<td>2</td>
<td>T. butter</td>
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<tr>
<td>1</td>
<td>c. water chestnuts</td>
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<tr>
<td>1</td>
<td>c. milk</td>
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Heat soup and milk; blend in rice, onion, celery, and butter. Pour over layered ham, broccoli, chestnuts, mushrooms, and Cheese Whiz. Bake in a 9”x13” pan at 375 degrees for 40 minutes. Makes 12 servings.

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**EILEEN’S HAM AND SPAGHETTI CASSEROLE**

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<thead>
<tr>
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<tbody>
<tr>
<td>7</td>
<td>oz. uncooked spaghetti, broken into 2” pieces</td>
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<tr>
<td>2</td>
<td>c. cubed, fully cooked ham</td>
</tr>
<tr>
<td>1</td>
<td>c. dairy sour cream</td>
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<tr>
<td>1</td>
<td>can cream of chicken soup</td>
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<tr>
<td>1</td>
<td>can sliced mushrooms, drain, reserving 1/4 c. liquid</td>
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<tr>
<td>1/2</td>
<td>c. sliced pimento stuffed olives</td>
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<td>T. instant minced onion</td>
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<td>tsp. seasoned salt</td>
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<tr>
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<td>tsp. dry mustard</td>
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<tr>
<td>1</td>
<td>tsp. Worcestershire Sauce</td>
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<tr>
<td>3/4</td>
<td>c. bread crumbs</td>
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<tr>
<td>2</td>
<td>T. butter, melted</td>
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<tr>
<td>4</td>
<td>oz. or 1 c. shredded cheddar cheese</td>
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</table>

Cook spaghetti as directed on package; drain. Mix spaghetti, ham, sour cream, soup, mushrooms, reserved mushroom liquid, olives, onion, seasoned salt, mustard, and Worcestershire Sauce. Pour into ungreased baking dish 11-3/4”x7-1/2”x1-3/4”. Mix bread crumbs and butter. Mix in 1/2 c. of cheese. Sprinkle in diagonal rows over casserole. Sprinkle remaining cheese between rows. Bake at 325 degrees for 30 to 45 minutes.

Jane Dvorak
EASY HAM-AND-POTATO CASSEROLE
1 26-oz. package frozen shredded potatoes
1 lb. ham, cut into bite-size pieces
1 10 1/4-oz. can cream of potato soup, diluted
1/2 tsp. pepper
1/4 c. grated parmesan cheese
1 c. or 4 oz. shredded cheddar cheese
paprika

Combine first 4 ingredients in a large bowl. Spoon into a lightly greased 9”x13” baking dish. Bake at 400 degrees for 25 minutes. Sprinkle with cheeses and paprika and bake an additional 5 minutes or until thoroughly heated. Serves 4.

Bonnie Limmer

SAUERKRAUT HOT DISH
1 27-oz. can sauerkraut
1 onion, chopped
1 can stewed tomatoes
2 T. brown sugar
polish sausage, cut in chunks
1/2 tsp. caraway seed

Put in crockpot. Cook on low all day or on high for 2 to 3 hours.

Betty Nagel

4-STEP CHICKEN CASSEROLE
6 c. boned, cut up, cooked chicken or turkey
1 can cream of chicken soup
8 oz. grated sharp cheddar cheese
Pepperidge Farm Dressing
2 sticks oleo, melted
1 can cream of mushroom soup

In a 9”x13” pan layer chicken, cream of chicken soup, cheese, and dressing that has been mixed with oleo. Bake at 350 degrees for 45 minutes. Heat cream of mushroom soup and thin with a little milk. Pour over top of casserole.
**BARBIES**

1 lb. hamburger, browned  
1 onion, chopped  
1 tsp. chili powder  
1 tsp. Worcestershire Sauce  
2 T. flour, to thicken  
1 c. 7-Up  
salt and pepper to taste  
1/2 tsp. dry mustard  
1 c. catsup

Mix all ingredients together. Cook in crockpot on low for 8 to 10 hours.

Laurie Wallen

**HAMBURGER-POTATO HOT DISH**

4 or 5 potatoes, diced  
1 can tomato soup  
1 or 2 stalks celery, diced  
1 onion, chopped  
1-1 1/2 c. sour cream  
1 lb. hamburger, browned  
salt and pepper to taste

Combine all ingredients. Put in a 2-quart casserole dish. Bake at 350 degrees for 1-1/2 to 2 hours.

Laurie Wallen

**HAMBURGER CABBAGE HOT DISH**

1 lb. hamburger  
1 onion, chopped  
1 head of cabbage, chopped  
2 c. shredded cheddar cheese  
1 1/2 c. sour cream  
crushed potato chips  
2 T. melted butter

Brown hamburger and onion. Add cabbage; cover and cook until transparent. Add cheese and sour cream. Put all in a greased 2-quart casserole dish. Top with chips and butter. Bake at 350 degrees for 1-1/4 to 1-1/2 hours.

Laurie Wallen
TACO BAKE
1 lb. ground beef  1/2 c. onion, chopped
1 package taco seasoning  1 can tomatoes
1 can whole kernel corn, drained
1 package Mexican Cornbread Mix or plain Jiffy Cornbread Mix

Brown ground beef and onion, drain. Add remaining ingredients, except cornbread mix. Pour into greased baking dish. Mix cornbread according to package directions and place on top of meat mixture. Bake at 400 degrees until cornbread is done.

Peggy Freyberg

TEXAS HASH
1 large onion
1 lb. ground beef
1/2 c. uncooked rice
2 tsp. salt

1 large green pepper
1 can diced tomatoes
1 tsp. chili powder
1/2 tsp. pepper

Fry onion, green pepper, and meat until done; drain. Stir in cooked tomatoes, raw rice, chili powder, salt, and pepper. Pour into a greased 2-quart baking dish. Cover and bake at 350 degrees for about 1 hour.

Peggy Freyberg

ENCHILADA CASSEROLE
1-1/2 lbs. hamburger
1-1/2 tsp. ground cumin
1/2 tsp. pepper
1 c. water
2 packages grated cheese
taco sauce

1/2 c. onion, chopped
1/4 tsp. salt
4 tsp. chili powder
1 c. sour cream
1 package thawed tortilla shells

Brown hamburger with first 6 ingredients. Simmer 10 minutes. In 9”x13” pan put 1/3 c. taco sauce in bottom of pan. Arrange half of tortillas on top. Add another 1/3 c. taco sauce. Spoon on beef, then 1 c. sour cream. Sprinkle with cheese. Add other half of tortilla shells. Top with taco sauce. Sprinkle with cheese. Cover with foil. Bake at 375 degrees for 40 minutes. Uncover, cook 5 minutes.

Laurie Konrad
**ENCHILADA CASSEROLE**
1 can enchilada sauce, mild or hot
1 can Rotel tomatoes
1 can cream of mushroom soup
1 can cream of celery soup
1 can cheddar soup
2-3 lbs. hamburger, browned and crumbled
1 package (large) tortilla chips
1 package shredded mozzarella cheese
1 package shredded cheddar cheese

Crunch package of tortilla chips in a large casserole pan/dish. Put drained hamburger over the chips. Pour all liquid ingredients in blender and blend, then pour all over the meat. Top with cheeses. Bake at 350 degrees until bubbly.

Jeanna Noess

**TUNA CASSEROLE**
1 c. noodles
2 T. flour
1 c. peas, cooked
2 T. margarine
2 c. milk
1 7-oz. can tuna

Cook noodles 7 minutes and drain. For sauce, mix margarine, flour, and milk. Pour over noodles. Add peas and tuna. Bake at 350 degrees for 30 to 45 minutes.

Myrtle Weise

*Don’t put off until tomorrow the things you should have done yesterday.*
CAROL’S CABBAGE AND RICE HOT DISH

1 lb. hamburger  1/2 onion, chopped
1 lb. head of cabbage  1/3 c. rice (not Minute)
1 can tomato soup  1 can water

Brown hamburger and onion, season lightly. Cut cabbage into wedges and cover bottom of a 3-quart greased casserole. Sprinkle rice over cabbage. Add meat and onion. Add mixed soup and water. Season lightly and cover. Bake at 350 degrees for 1 1/2 hours or until rice and cabbage are tender.

Cordus Behrend

CHEESY HAM CASSEROLE

1/2 c. Miracle Whip
2 c. fresh or frozen broccoli flowerets
1-1/2 c. shredded cheddar cheese
1-1/2 c. chopped cooked ham
1-1/2 c. corkscrew noodles, cooked and drained
1/2 c. red or green pepper, chopped
1/4 c. milk
3/4 c. seasoned croutons

Mix all ingredients except 1/2 c. cheese and croutons. Spoon into a 1-1/2-quart casserole. Sprinkle with remaining cheese and croutons. Bake at 350 degrees for 30 minutes or microwave on HIGH for 8 to 10 minutes, or until heated through.

Jane Siekmann

HAMBURGER HOT DISH

- Brown 1 1/2 - 2 pounds hamburger with onion.
- Put layer of sliced potatoes, then browned hamburger, 1/2 can vegetable soup, 1/2 can cream of mushroom soup in baking dish. Repeat above ingredients.
- Pour one can of milk over the mixture.
- Sprinkle one package onion soup mix over the hot dish.
- Bake at 325 degrees for 1 1/2 hours.

Darlean Rudebusch
BURGER AND RICE CASSEROLE
1 1/2-2 lbs. hamburger browned
1 1/2 c. sliced celery
2 small onions, chopped
1 1/2 cans of water
1 can cream of mushroom soup
1 can cream of chicken soup
1/2-3/4 c. rice
Mix together and bake 1 - 1 1/2 hours at 325 degrees. Cream of celery soup can be used in place of cream of chicken soup and cream of mushroom soup.

Darlean Rudebusch

SPICY SHEPHERD’S PIE
1/2 c. minced onion
2 T. vegetable oil
1/2 c. beef broth
1 clove garlic, crushed
1/2 tsp. rosemary
1/2 tsp. ground pepper
melted butter or margarine
paprika to taste
1/2 c. finely chopped celery
1 1/2 lb. lean ground beef
1 c. grated carrot
2 T. Worcestershire Sauce
1/4 tsp. salt
6 servings prepared instant mashed potatoes or 4 large potatoes cooked and mashed

Preheat oven to 375 degrees. Sauté onion and celery in oil in skillet. Add ground beef. Cook until brown and crumbly; drain. Add beef broth, carrot, garlic, Worcestershire Sauce, rosemary, salt, and pepper; mix well. Simmer for 30 minutes. Spoon into 8”x8” baking dish or deep pie plate. Top with mashed potatoes. Brush with melted butter, sprinkle with paprika. Bake for 35 - 45 minutes or until heated through. Yields 6 servings.

Diane Fields

SPINACH FANDANGO
1 1/4 lb. lean ground beef
1 11-oz. can sliced mushrooms
1 tsp. oregano
1/2 tsp. pepper
1 1/2 10-oz. package frozen chopped spinach
1 10-oz. can cream of celery soup
sliced mozzarella or monterey jack cheese
1 medium onion, chopped
2 cloves garlic, chopped
1/8-1/4 tsp. salt
1/4 c. vegetable oil
1 1/4 c. sour cream
paprika

(continued on next page)
Preheat oven to 350 degrees. Brown ground beef with onion, mushroom, garlic, oregano, salt, and pepper in oil in large skillet, stirring frequently; drain. Place frozen spinach on top of ground beef mixture. Steam covered, until spinach can be stirred into ground beef. Stir in soup and sour cream. Spoon into medium baking dish. Bake for 20 to 25 minutes or until bubbly. Top with cheese slices; sprinkle with paprika. Broil until cheese is bubbly. Yields: 6 - 8 servings.

Diane Fields

**BREAKFAST CASSEROLE**

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<th>12</th>
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<tr>
<td>1/2</td>
<td>c. green pepper</td>
<td>1/2</td>
<td>c. celery</td>
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<td>1/2</td>
<td>c. mushrooms</td>
<td>1</td>
<td>medium onion</td>
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<tr>
<td>1</td>
<td>lb. bulk sausage or bacon (or link sausage cut into chunks)</td>
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<tr>
<td>1/2</td>
<td>lb. grated mozzarella cheese</td>
<td>1/2</td>
<td>lb. grated Velveeta Cheese</td>
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<tr>
<td>1/2</td>
<td>lb. Cheddar cheese</td>
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Blend eggs and sour cream. Pour into 9”x13” pan. Bake at 300 degrees until eggs are fluffy and golden brown, about 25 to 30 minutes. Sauté vegetables and meat. Layer over eggs. Top with cheese. Bake at 350 degrees for 20 minutes or until cheese is melted and slightly brown. NOTE: Eggs may be stored overnight in refrigerator.

Marlene Selken

**CARROT MOLD**

*Cream together:*

| 1  | c. shortening | 1/2 | c. brown sugar |

*Add:*

| 1  | egg            | 1   | c. grated carrots |
| 1 1/4| c. flour       | 1   | tsp. baking powder |
| 1/2 | tsp. soda      | 2   | T. lemon juice    |

Mix well - will be very thick. Spoon into greased mold (I use a round doughnut shaped jello mold) dusted with crushed soda cracker crumbs. Bake at 350 degrees for 50 minutes. Serve hot, filled with your favorite creamed vegetable. I use carrots or peas.

Joann Northrup

*A stranger is just a friend you haven’t met.*

40
**GREEK EGG-LEMON SOUP**

6 c. chicken broth or 6 bouillon cubes in 6 c. water
1/3 c. uncooked rice
1/4 c. lemon juice
3 eggs

Bring broth to boil in large saucepan. Add rice; cover and simmer until rice is tender, about 20 minutes.

Diane Fields

**WILD RICE SOUP**

1 lb. lean ground beef
1 T. Italian Seasoning
1 c. uncooked wild rice (you can substitute 1/2 c. white rice for 1/2 c. wild rice)
1/2 tsp. black pepper
1 c. water
2 cubes beef bouillon
2 soup cans water
1/2 tsp. salt
4 ribs celery
3 drops tabasco sauce
3 cans cr. of mushroom soup
2 large onions, sliced

In heavy 4 qt. soup kettle, brown beef with salt and Italian Seasoning, crumbling meat as it cooks. Add rice and water, tabasco, bouillon, pepper, celery, and onion. Simmer covered about 30 minutes. Stir in soup and water. Cover and simmer another 30 minutes. Serves 8 - 10 people.

Diane Fields

**TRIPLE-FLAVOR WILD RICE SOUP**

2/3 c. wild rice
8 slices bacon, cut up
1 medium onion, chopped (1/2 cup)
4 c. half-and-half
2 (10 3/4-oz.) cans condensed cream of celery soup
(can use cream of potato or 1 of each)
2 c. shredded American Cheese

(continued on next page)
Rinse rice well. In small saucepan, bring 1/2 cup water to boiling. Add rice. Reduce heat, simmer 40 minutes or until tender. Drain if necessary. Meanwhile, in a medium skillet, cook the bacon and onion over medium-high heat until the onion is tender and the bacon is crisp. Drain off fat. In large sauce pan, combine the wild rice, bacon mixture, half-and-half, soup, and cheese. Heat over low heat until the cheese melts and mixture is heated through. Makes 12 side-dish servings.

Raenette Bollinger

**CHEESE SOUP**

5 potatoes, chopped  
2 stalks celery, chopped  
1/4 c. onions, chopped  
1/2 tsp. salt  
1 1/2-2 c. milk mixed with 2-3 T. flour  
2 tsp. parsley flakes  
1 1/2 c. water  
3 carrots, sliced  
2 chicken bouillon cubes  
pepper  
1/2 lb. Velveeta Cheese

Combine potatoes, water, celery, carrots, onion, boullion, salt and pepper, and parsley flakes. Simmer on low 15-20 minutes until vegetables are tender. Gradually add milk to flour and add to veggies to thicken. Add cheese. Stir until melted.

Laurie Wallen

**CROCKPOT HAMBURGER SOUP**

1 lb. hamburger  
1 T. Accent  
3 c. water  
3 carrots, sliced  
3 stalks celery, sliced  
2 beef boullion cubes  
2 onions, diced  
1 pkg. (10-oz.) mixed frozen vegetables  
1 1/2 c. tomatoes canned  
1/2 tsp. pepper

Brown hamburger, add remaining ingredients in a crockpot and cook on low for 6 hours.

Donna Stegeman
**HAMBURGER VEGETABLE SOUP**

1 lb. lean hamburger
1/2 c. diced celery
1/4 c. rice
1/8 tsp. pepper
2 c. potatoes
1/2 c. chopped onion
1 tsp. salt
2 c. tomatoes
2 carrots, diced
1 1/2 qrts. water

Brown meat and onion slightly in 2 tablespoons butter and add rest of ingredients in large pan. Add your water and simmer slowly 45 minutes to 1 hour.

Wm. Kuechenmeister

**HAMBURGER VEGETABLE SOUP**

2 lbs. hamburger
2 onions
4 carrots
2 c. peas or corn
6 c. water
1 can tomato soup
6 small potatoes
2 celery stalks
1 can pork and beans
1 c. cabbage
2 beef bouillon cubes
salt and pepper

Brown hamburger and add everything. Cook in crockpot all day.

Dorinda Rauscher

**ITALIAN VEGETABLE SOUP**

1 lb. ground beef
1 c. sliced celery
2 cloves garlic, minced
1 15-oz. can tomato sauce
1 15-oz can red kidney beans or chili beans, undrained
2 c. water
5 tsp. beef bullion granules (optional)
1 T. dried parsley flakes
1 tsp. salt or seasoned salt (optional)
1/2 tsp. Oregano
1/4 tsp. black pepper
1 c. green beans (fresh or frozen)
1 c. diced onion
1 c. sliced carrots
1 16-oz can tomatoes
tsp. basil
c. shredded/chopped cabbage
c. green beans (fresh or frozen)
c. small elbow macroni or barley
parmesan cheese

(continued on next page)
Brown beef in large kettle, drain. Add all other ingredients except cabbage, green beans, and macaroni/barley. Bring to a boil. Lower heat, cover, and simmer 2- minutes. Add cabbage, green beans, and macaroni/barley; bring to a boil and simmer until vegetables are tender--at least 1 1/2 hours. Add more water or beef broth if too thick. Sprinkle with parmesan before serving.  

Jane Siekmann

**POTATO SOUP**

<table>
<thead>
<tr>
<th>2 c. diced potatoes</th>
<th>1/2 c. celery</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 c. carrots (diced or chopped)</td>
<td>1/4 c. onions (diced or chopped)</td>
</tr>
<tr>
<td>2 c. water</td>
<td></td>
</tr>
</tbody>
</table>

Boil above ingredients until tender. Add salt. Melt 1/4 cup butter, add 1/4 cup flour to 2 cups milk. Cook until thick and add to potato mixture. Add diced ham or bacon bits.  

Leona Lutterman

**CHILI**

<table>
<thead>
<tr>
<th>1 lb. lean hamburger</th>
<th>1 c. chopped onions</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 c. diced celery</td>
<td>1 can red kidney beans</td>
</tr>
<tr>
<td>1 can chili beans</td>
<td>1 can stewed tomatoes, 14.5 oz.</td>
</tr>
<tr>
<td>1 can tomato juice (5.5-oz.)</td>
<td>1 tsp. salt</td>
</tr>
<tr>
<td>1 tsp. chili pepper</td>
<td></td>
</tr>
</tbody>
</table>

Sauté hamburger until slightly brown. Add chopped onions and celery, stirring constantly for 3 minutes. Add tomatoes, salt, and chili pepper and simmer 30 minutes, stirring frequently. Add kidney beans and chili beans and simmer another 10 minutes, continue to stir. Can be served on rice, with crackers, or just plain. Serves 8  

Ella Ollenburg

*Before you flare up at anyone’s faults, take time to count ten – of your own.*
WALK-AROUND CHILI

2 lbs. ground beef 1 sm. onion, chopped
2 cloves garlic, finely chopped 3 T. chili powder
1 T. paprika 1 T. dried oregano
1 1/2 tsp. salt 1 tsp. cumin
1 28-oz. can whole tomatoes with liquid
1 8-oz. can tomato sauce 1 16-oz. can tomato paste
5 large or 4 small cans of chili beans

Brown hamburger. Add the rest of the ingredients and simmer. Use as much tomato juice or V-8 or a mixture of each as you wish for stew. If you want to use this with corn or taco chips, do not add the juice. Walk around and add shredded cheddar cheese, chopped onions, and diced sweet green peppers for toppings. Serves 16.

Bonnie Limmer

WANTON SOUP

½ lb. Ground pork 1 egg
1 T. grated onion 4 tsp. Salt
2 T. soy sauce Wanton Skins
6 c. chicken broth

Brown ground pork. Combine with egg, onion, 2 teaspoons salt and 1 tablespoon of soy sauce. Wrap small amount of meat mixture in wanton skins, fold in a triangle and wet edges with water to stick together. Combine chicken stock, soy sauce, and salt. Add wantons and simmer until well heated through.

Donna Stegeman

*The richest person is the one who finds pleasure in everyday duties.*
**Taco Soup**

1 lb. hamburger browned with onions & seasoning (salt & pepper to taste)
3 c. water
2 16-oz. cans stewed tomatoes (or next size closest to 16-oz.)
2 16-oz. cans kidney beans (or next size closest to 16-oz.)
2 8-oz. cans tomato sauce
1 package (envelope) taco seasoning

Simmer 15-30 minutes covered. Optional toppings served aside: Fritos, cheddar cheese, sour cream, avocado pieces.

Nevorah Adams, from daughter-in-law Julie Adams
SALADS
**EVELYN’S CHICKEN SALAD**

4 c. chicken - cooked and diced  
3/4 c. mayonnaise  
4 boiled eggs (chopped)  
1 tsp. minced onion  
1 c. grated cheese  
1 1/2 c. crushed potato chips  
1 can water chestnuts (chopped)

2 T. lemon juice  
1 tsp. salt  
3/4 c. chicken soup (or can)  
2 c. chopped celery  
2/3 c. chopped almonds  
1 pimento (optional)

Combine all ingredients except cheese, almonds, & potato chips. Put into a 9”x13” pan. Top with grated cheese, almonds, & chips. Bake at 450 degrees for 20-25 minutes. Serves 10. May be made ahead & refrigerated without crunchy topping.

Cordus Behrend

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**DANNY’S MOSTACCIOLI SALAD**

1 lb. box mostaccioli noodles  
1 1/2 c. vinegar  
1 T. parsley flakes  
3/4 tsp. pepper  
2 tsp. prepared mustard  
2 lrg. Cucumbers, cut up  
1 green pepper, diced

1 T. oil  
1 c. sugar  
1 tsp. salt  
1 tsp. garlic powder  
1/2 tsp. celery seed  
1 med. onion, diced  
2 tomatoes

Cook noodles as directed on the box, add oil & rinse. Set aside. Combine vinegar, sugar, parsley flakes, salt, pepper, garlic powder, mustard, & celery seed. Mix together & pour over noodles. Add the cucumbers, onion, green pepper, & tomatoes to the noodle mixture. Mix together. Pour 1 1/2 c. salad oil over mixture. Let sit overnight or 24 hours in refrigerator before serving.

Raenette Bollinger

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*The chains of habit are too weak to be felt until they are too strong to be broken.*
CARAMEL APPLE SALAD
1 pkg. instant butterscotch pudding
1 (8-oz.) Cool Whip
1 (8-oz.) can crushed pineapple (drained)
1 c. miniature marshmallows
3 c. diced apples
1 c. crushed dry roasted peanuts

Mix ingredients, adding peanuts just before serving.  

Dorinda Rauscher

TACO SALAD
1 lb. hamburger, browned
1 pkg. taco seasoning
1 head of lettuce, tear into small pieces
2 tomatoes, diced
1 can kidney beans, drained
1 pkg. taco chips, crushed
8 oz. shredded sharp cheddar cheese
8 oz. bottle thousand island dressing

Brown the hamburger. Add taco seasoning. In a large salad bowl, tear the lettuce into small pieces. Add diced tomatoes, kidney beans, hamburger, cheese, and crushed taco chips. Toss the salad with the dressing.

Darlene Plumart

SHRIMP SALAD
1 3-oz. pkg. orange gelatin 1 1/2 c. hot water
2 tsp. lemon juice

Beat until frothy. Set until syrupy.

Add:
1/2 c. salad dressing 1 small can shrimp
1 c. diced celery 6 green onions, cut fine
6 radishes - cut fine olives (optional)

Blend well.  

Betty Nagel
**FRESH STRAWBERRY SALAD**

1 small carton plain yogurt
1 small carton (8-oz.) Cool Whip
1 med. 15-oz. can crushed pineapple with juice
1 lrg. box instant vanilla pudding
1 lb. (about) sliced fresh strawberries washed and well drained

Mix pineapple and juice with the instant pudding. Add yogurt, Cool Whip, and carefully fold in strawberries.

Pearl Huether

**FRESH PEA SALAD**

1 16-oz. pkg. frozen peas
1 sweet pickle, minced fine
1 small onion (or green onion), minced fine
1 stalk celery, chopped fine
2 hard boiled eggs, cut in small pieces
1/4 lb. cubed Velveeta or American Cheese

Slightly cook frozen peas, drain, and cool. Toss above ingredients together with mayonnaise and a little sweet pickle juice. Cooked ring or shell macaroni can be added to stretch the recipe.

Pearl Huether

**CUCUMBER - COTTAGE CHEESE MOLD**

1 pkg. lime gelatin
1/2 c. salad dressing
1 med. cucumber, finely chopped
dash of salt
3/4 c. boiling water
1 c. cottage cheese
1 small onion, grated

Dissolve gelatin in boiling water. Cool until syrupy. Add remaining ingredients and pour into mold.

Esther Bollinger
**SWEET - SOUR SALAD**

1 c. mayonnaise  
1/4 c. vinegar  
1 c. sugar  
1 7-oz. box of ring macaroni

Cut up as small as possible a med. cucumber, several stalks of celery, an onion to taste, & a few carrots. Cook macaroni, drain, & cool. Mix all ingredients together. To enhance the flavor, make the day before serving.

Ella DeGroot

**COLESLAW NOODLE SALAD**

1 lb. coleslaw slaw mix  
2 pkg. Ramen noodles - any flavor  
1 bunch green onions  
1/3 c. vinegar or lemon juice  
1/2 c. vegetable oil  
1/2 c. sugar

Crush noodles slightly and cook as directed. Drain and cool. Add to onion and coleslaw mixture. Mix together vinegar, sugar, vegetable oil, and flavor packet from Ramen noodle and add to coleslaw mixture.

Donna Stegeman

**WILD RICE SALAD**

3 c. cooked wild rice  
1 lb. cooked, chopped up chicken  
1 lb. green grapes  
1 can water chestnuts  
1 c. chopped green onions  
1 can mandarin oranges  
2 or more c. mayonnaise or Miracle Whip  
12 oz. cashews

Mix and refrigerate. This makes a very large salad. I usually cut it in half.

Suellin Lutterman
**ORANGE TAPIOCA SALAD**

2 c. water
1 pkg. tapioca pudding mix
1 3-oz. pkg. orange gelatin

Boil water, add pudding mix and gelatin. Boil until thick. Cool.

Then add:
1 15-oz. can crushed pineapple (drained)
1 can mandarin oranges (drained)
1 8-oz. container whipped topping

Chill for several hours.

Vivian Klein

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**DOROTHY LYNCH SALAD**

1 lrg. box big shell macaroni
1/2 can chopped black olives
1 green pepper
1 c. cheddar cheese

*Dressing:*
1 c. Miracle Whip
just enough milk to thin it
1/2 c. Dorothy Lynch
dash sugar
4 small green onions
2 boiled eggs
cherry tomatoes

Dorinda Rauscher

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**PEA SALAD**

1 can Early June Peas
1 tsp. chopped onion
3 slices American Cheese, cut in small pieces
1 medium sweet pickle, chopped
2 heaping T. salad dressing
2 boiled eggs, cut fine
1 tsp. sugar

Drain peas well, add all ingredients, and toss lightly. Chill an hour or overnight before serving.

Shirley Wiese
MANDARIN LETTUCE SALAD
1/4 c. sliced almonds
1 T. + 1 tsp. sugar
1/3 head lettuce
1/4 bunch Romaine Lettuce (or more)
2 medium stalks celery, chopped
2 green onions, sliced thin
1 can mandarin oranges, drained and chilled

Dressing:
1/4 c. vegetable oil
2 T. vinegar
1/2 tsp. salt
2 T. sugar
1 T. parsley
dash pepper

Shake dressing ingredients together and refrigerate. Cook almonds and sugar over low heat until sugar dissolves and almonds are coated. Watch closely, cool, and break apart. Place lettuce, celery, and onions in plastic bag. Refrigerate. When ready to serve, pour dressing and oranges into bag and shake to mix. Pour into bowl. Sprinkle with almonds. Yummy!!

Laurie Wallen

COOKIE SALAD
1 c. buttermilk (or milk w/ lemon juice)
1 pkg. instant vanilla pudding
1 med. container of Cool Whip
1 lrg. can mandarin oranges, drained
1 med. can crushed pineapple, drained
1 pkg. chocolate stripped cookies

Mix buttermilk and instant pudding mix (dry). Add remaining ingredients. Refrigerate.

Peggy Freyberg
**LEMON FRUIT SALAD**

1 pkg. lemon pudding 1/4 c. lemon juice
1 small container Cool Whip 1 lrg. can fruit cocktail (drained)
2 c. miniature marshmallows

Mix the lemon pudding and lemon juice. Cool and then add remaining ingredients. Cool overnight in refrigerator.  

Arlen Johnson

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**CRUNCHY PEA SALAD**

1 10-oz. pkg. frozen peas (thawed) 1 c. celery (diced)
1/2 c. sour cream
1 c. Hidden Valley Dressing (prepared)
1 c. cashew nuts  
  crispy, cooked bacon, crumbled

Combine first four ingredients and chill. Just before serving, stir in cashews and garnish with bacon. Serves six.  

Barb Converse

---

**ORANGE SALAD**

1 box tapioca pudding 1 3-oz. box orange gelatin
1 box instant vanilla pudding

Mix above ingredients with 2 cups boiling water. Cool until thick, stirring constantly.

*Cool and add:*

1 can mandarin oranges (well drained)
8 oz. Cool Whip

Arlen Johnson
**DANDELION GREENS**

Gather only freshly grown plants, best when the dew is on them. The tenderest leaves make an excellent salad with bacon dressings. The whole plant after thorough washing may be boiled until tender, drained, chopped fine, seasoned with salt, vinegar, and a liberal measure of butter. Those who think it too bitter, may use half spinach or beet or any preferred vegetable greens in which case the dandelion should be partly cooked before the more succulent plant is added. It cannot be too well recommended. (Mrs. W.J. Henrich from The Ideal Cook Book)

Cordus Behrend

**ORANGE SALAD**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 oranges</td>
<td></td>
</tr>
<tr>
<td>2/3 c. water</td>
<td></td>
</tr>
<tr>
<td>2 liqueur glasses</td>
<td>brandy or rum</td>
</tr>
<tr>
<td>3/4 c. granulated sugar</td>
<td></td>
</tr>
<tr>
<td>1 T. seedless raisins</td>
<td></td>
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</tbody>
</table>

Peel the rind off one orange and shred it very fine in julienne strips. Put it in a sauce pan with the sugar and water. Cook to make a thick, but not brown, syrup. Peel the oranges so as to remove all the pith, cut oranges into thin slices and place them into a glass dish. Pour the syrup, including the rind, over the orange slices. Sprinkle on the brandy or rum. Refrigerate, then serve. Good as an appetizer or light summer dessert.

Pastor Townes

**SALAD PIZZA**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 pkgs. Pillsbury Crescent Rolls</td>
<td>(8 rolls each)</td>
</tr>
<tr>
<td>2 8-oz. pkgs. cream cheese</td>
<td></td>
</tr>
<tr>
<td>2/3 c. salad dressing</td>
<td></td>
</tr>
<tr>
<td>1 pkg. Hidden Valley Dressing Mix</td>
<td></td>
</tr>
<tr>
<td>2 T. chopped onion</td>
<td></td>
</tr>
<tr>
<td>4 c. of finely chopped vegetables</td>
<td>(broccoli, cauliflower, carrots, radishes, green pepper)</td>
</tr>
</tbody>
</table>

Unroll the rolls and line a large cookie sheet (approx. 13 ½" x 15 ½"). Bake for 10-12 minutes at 350 degrees. Cool. Mix cheese, salad dressing, Hidden Valley Mix, and onion until smooth. Spread over crust and cover with vegetables.

Ramona Holzkamp
**PINEAPPLE CREAM CHEESE SALAD**

2 pkg. lime jello  
3 c. hot water

When cooled slightly and thick add:
2 pkg. cream cheese or one large (room temp)
1 sm. can crushed pineapple, drained

Whip until stiff, then add:
1/2 c. chopped nuts and fold in 1 c. whipped whipping cream

Diane Fields

---

**24 HOUR SALAD**

2 eggs, beaten  
4 T. vinegar
4 T. butter  
1 c. cream, whipped
3/4 c. sugar  
1 c. grapes
1 c. pineapple chunks  
2 c. mini marshmallows
1 small can mandarin oranges

Cook eggs, vinegar, sugar, and butter until thick, stirring constantly. Cool. Add whipped cream and fruit. Refrigerate 24 hours.

Joann Northrup

---

**APPLE SALAD**

Combine the following ingredients and bring to a boil until thick:
1 1/2 c. sugar  
1 1/2 c. flour
1 1/2 c. water

When thick, add 1 tsp. butter and 1 tsp. vanilla. Cool.

Add:
3 c. red apples diced  
2 c. red grapes
1 c. walnuts

Joann Northrup
ITALIAN SALAD
1/2 purple onion, sliced
1 1/2 c. carrots, sliced
1 cucumber, sliced
1 bunch broccoli, cut in bite sized pieces
1 head cauliflower, cut in bite sized pieces
3-4 c. celery, chopped
1 can pitted black olives
1/2 container cherry tomatoes
1 can sliced water chestnuts, drained
3/4 c. fresh, sliced mushrooms
2 T. dry Italian Seasoning
1 bottle Italian Dressing

Toss ingredients with bottled dressing (enough to moisten the entire bowl). Refrigerate several hours. Yield: 15 servings.

Diane Fields

SPINACH RICE SALAD
1 36-oz. package Uncle Ben Rice Pilaf
Cook rice - omit margarine. Transfer rice and remaining liquid to shallow pan. Let stand until liquid is absorbed.

Combine:
2 2/3 c. Italian Salad Dressing 1/3 c. soy sauce
1 T. sugar

Stir into hot cooked rice. Cover and chill.
1 lb. spinach cut into thin strips 1 1/2 c. green onion sliced
1 c. crumbled crispy bacon

Fold and spin last three ingredients. Add to rice mixture before serving.

Diane Fields
**BUTTERMILK SALAD**

2 3-oz. boxes instant vanilla pudding 2 c. buttermilk
8 oz. Cool Whip 1 can fruit cocktail (drained)
1 can mandarin oranges (drained)
1 12-oz. chocolate covered graham cracker cookies

Mix pudding, buttermilk, and Cool Whip. Add fruit. Just before serving, add cookies broken into pieces and mix.

Laurie Wallen

**CHERRY PIE MIX SALAD**

1 3-oz. box cherry gelatin - dissolved in 1 c. boiling water
1 c. cherry pie mix
1 c. chopped nuts
1 c. chopped celery

Chill until firm.

Vivian Klein

**ORANGE SALAD**

1 3-oz. pkg. orange gelatin 1/2 pint orange sherbet
1 cup mandarin oranges

Dissolve gelatin in 1 cup boiling water. Cool and add other two ingredients. Blend and chill.

Jan Hanson

**CHERRY SALAD**

1 can cherry pie filling 1 lrg. Cool Whip
1 can crushed pineapple (drained)
1 can Eagle Brand Condensed Milk

Mix Cool Whip and condensed milk until creamy. Add pineapple and cherry pie filling. Chill.
**BROCCOLI SALAD**

1 head broccoli, broken into small pieces
1/2 c. celery
1 c. chopped onion
1 lb. bacon, fried and broken

Dressing:
1 c. mayonnaise
1 T. vinegar

1/2 c. green pepper
2 c. green grapes
1 c. pecans or cashews

Mix and pour over above ingredients.

Lois Teal

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**CAULIFLOWER/BROCCOLI SALAD**

1 head cauliflower
1 small pkg. frozen peas, thawed
1 T. garlic salt

2 stalks broccoli
1 med. onion, chopped

Break cauliflower and broccoli into bite size pieces. Combine with onion and peas. Sprinkle garlic salt over top and let stand in a covered bowl overnight in refrigerator. Just before serving, toss with:

2/3 c. sour cream
2/3 c. real mayonnaise

Patty Luetzow

---

**BACON LETTUCE SALAD**

Dressing:

1/4 lb. bacon, fried until crispy, mostly drained, diced
1/2 c. Miracle Whip (don’t use light or fat free)
1/4 c. vinegar

1/2 c. sugar

Stir until smooth and shiny. Cool.

1 head of lettuce, cut up
4 boiled eggs, chopped
1 onion, chopped

may add sunflower seeds or soy nuts

Toss all dry ingredients together. Mix in dressing just prior to serving.

Patty Luetzow
**COLESLAW CRUNCH SALAD**

**Dressing:** Mix
- 1 c. oil
- 1/3 c. vinegar
- 1/2 c. sugar
- 2 pkg. seasonings from Ramen noodle soup (beef flavor)

**Salad:** Combine
- 1 lb. coleslaw cabbage
- 1 c. sunflower seeds
- 2 carrots, cut up or shaved
- 2 pkgs. Ramon noodles
- 1 c. slivered toasted almonds
- 1 bunch green onions (cut up)

Prepare dressing the night before or at least a few hours before preparing the salad. Refrigerate. Break up the Ramon noodles into small pieces. Add remaining ingredients. Add dressing just before serving.

Patty Luetzow

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**TEACH US TO NUMBER THE DAYS**

*This is the beginning of a new day. God has given me this day to use as I will. I can waste it—or use it for good, but what I do today is important, because I am exchanging a day of my life for it!*

*When tomorrow comes, this day will be gone forever, leaving in its place something that I have traded for it.*

*I want it to be gain, and not loss; good, and not evil; success, and not failure; in order that I shall not regret the price that I have paid for it.*
Cookies,
Bars,
And
Cindy
Cookies,
Bars,
And
Candy
Cookies

Bars

And

Candy
NO ROLL SUGAR COOKIES
1 c. butter
2 eggs
2 tsp. soda
2 c. white sugar
3 1/3 c. flour
2 tsp. flavoring

Shape into balls, press with sugared glass. Bake at 350 degrees, 10 - 12 minutes.

Diane Fields

MOLASSES SUGAR COOKIES
3/4 c. shortening
1/4 c. molasses
2 c. flour
1 tsp. cinnamon
1/2 tsp. ginger
1 c. sugar
1 egg
2 tsp. soda
1/2 tsp. cloves
1/2 tsp. salt

Mix well, chill, form balls, roll in sugar, place on a greased cookie sheet. Bake at 375 degrees for 8 to 10 minutes.

Diane Fields

SWEEDISH SUGAR COOKIES
1 c. powdered sugar
1 egg
2 1/2 c. flour
1/2 tsp. baking soda
1 c. butter
1 tsp. vanilla
1/2 tsp. cream of tarter


Gusie Friedrich

PURPLE RIBBON SUGAR COOKIES
2 sticks butter
2 eggs
2 tsp. vanilla
2 tsp. baking soda
2 c. sugar
1 c. butter flavored oil
5 c. flour
2 tsp. cream of tarter

(continued on next page)
Cream butter and sugar. Beat well after each addition of the oil, eggs, and vanilla. Sift dry ingredients together and add to creamed mixture. Mix well. Let stand overnight (or at least 2 hours) in refrigerator. Form into balls. Press down with bottom of a glass dipped in sugar. Bake 10 minutes at 350 degrees until lightly browned. DO NOT OVERBAKE!

Donna Stegeman

**CHOCOLATE - OAT CHIP COOKIES**

<table>
<thead>
<tr>
<th>1</th>
<th>c. butter or margarine, softened</th>
<th>1 1/4</th>
<th>c. firmly packed brown sugar</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>c. sugar</td>
<td>2</td>
<td>eggs</td>
</tr>
<tr>
<td>2</td>
<td>tsp. vanilla</td>
<td>1/2</td>
<td>tsp. salt (optional)</td>
</tr>
<tr>
<td>1</td>
<td>tsp. milk</td>
<td>2 1/2</td>
<td>c. quick oats (or old fashioned oats)</td>
</tr>
<tr>
<td>1 3/4</td>
<td>c. flour</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>c. coarsely chopped nuts (optional)</td>
<td>2</td>
<td>c. semi-sweet chocolate chips</td>
</tr>
</tbody>
</table>


Myrtle Weise

**SUGAR COOKIES**

<table>
<thead>
<tr>
<th>1</th>
<th>c. sugar</th>
<th>1</th>
<th>c. butter</th>
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<tbody>
<tr>
<td>2</td>
<td>eggs</td>
<td>1</td>
<td>tsp. soda</td>
</tr>
<tr>
<td>1</td>
<td>tsp. vanilla</td>
<td>1/2</td>
<td>salt</td>
</tr>
<tr>
<td>3</td>
<td>c. flour (approx.)</td>
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<td></td>
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</tbody>
</table>

Cream sugar and butter. Beat in eggs. Add dry ingredients. Chill dough about 30 minutes. Roll out and use cookie cutter or roll in 1" balls and flatten with bottom of glass dipped in sugar. Bake at 400 degrees for 7-10 minutes or until lightly browned.

Emma Nemitz

*The only time you mustn't fail is the last time you try.*
**DOUBLE PEANUT COOKIES**

1/4 c. margarine (1/2 stick)  
1/2 c. peanut butter  
1/4 c. water  
1/2 tsp. baking soda  
1 c. chopped roasted peanuts  
1 c. sugar  
1 tsp. vanilla  
1 1/4 c. all-purpose flour  
1/2 tsp. salt

Cream margarine, sugar, and peanut butter together until light and fluffy. Add vanilla and water, and mix at medium speed for 1 minute. In a separate bowl, stir flour, baking soda, salt, and peanuts together and add to creamy mixture. Mix at medium speed to blend. Drop dough by 1/2 tablespoonful onto cookie sheets that have been sprayed or lined with foil. Bake at 350 degrees for 12 minutes, or until cookies are lightly browned. Leave cookies on sheets for about 3 minutes. Remove and place cookies on a wire rack to cool at room temperature. Yields 24 cookies.

_Esther Bollinger_

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**GINGER CRINKLE COOKIES**

2/3 c. Wesson Oil  
1 egg  
1/2 c. sugar for coating  
2 tsp. soda  
1 tsp. cinnamon  
1 c. sugar  
4 T. molasses  
2 c. sifted flour  
1/2 tsp. salt  
1 tsp. ginger

Mix oil and sugar. Add egg and beat well. Stir in molasses. Sift together flour, soda, salt, cinnamon, and ginger and then add. Drop by teaspoonful into sugar and form ball coated with sugar. Place 3" apart at 350 degrees for 15 minutes.

_Diane Drake_

---

**PEPPERNUTS**

1 1/2 c. sugar  
1/2 c. oleo  
5 tsp. anise extract  
2 tsp. soda  
2 tsp. nutmeg  
1 T. all spice  
1/2 c. Crisco  
2 eggs  
5 T. molasses  
2 tsp. cinnamon  
2 tsp. black pepper  
3 1/2 c. flour

(continued on next page)

Laurie Wallen

REFRIGERATOR COOKIES

1 c. white sugar
1 c. soft margarine
1 tsp. vanilla
1 tsp. cream of tarter
1 T. cold water

nuts (optional)

1 c. brown sugar
2 eggs
3 c. flour
1/2 tsp. salt
1 tsp. soda

Cream margarine and sugar, add eggs and vanilla. Sift flour, salt, and cream of tarter and add to mixture with 1 T. water with 1 tsp. soda dissolved. Mix thoroughly. Make into long rolls (may have to mix a little more flour to form rolls). Cover and place in refrigerator overnight. Bake within a week sliced thin on ungreased cookie sheet at 350 degrees for 8-10 minutes.

Arlene Schwartz

FORK COOKIES

2 c. brown sugar
2 eggs
2 tsp. cream of tarter
1 tsp. vanilla
3 1/2 c. flour

1 c. margarine
2 tsp. soda
2 tsp. ginger
1 tsp. lemon

Cream shortening and sugar and add beaten eggs. Add lemon and vanilla. Add flour, soda, cream of tarter, and ginger. Roll in balls and press flat with fork and bake at 350 degrees for 8-10 minutes.

Bertha Blankenfeld

We are never more discontented with others than when we are discontented with ourselves.
OATMEAL CANDY COOKIES

In 2 qt. heavy sauce pan combine and bring to boil and keep at boil for one minute:

2 c. sugar
1/2 c. milk
4 T. cocoa
1/2 c. butter or margarine

Remove from heat and add the following:

1/2 c. peanut butter (chunky)
1 tsp. vanilla
3 c. quick cooking oatmeal
1 c. nuts (optional)

Drop spoonfuls on wax papered cookie sheets and cool. Makes about 2 - 3 dozen.

Patty Luetzow

GRANDMA JONGBLOED’S GINGERSNAPS

1 1/2 c. Crisco
2 c. sugar
1 1/2 c. molasses
2 eggs
3 1/2 c. flour
3 tsp. soda
1 tsp. cream of tarter
2 tsp. cinnamon
2 tsp. ginger
2 tsp. ground cloves

Cream Crisco and sugar. Add eggs one at a time. Add molasses. Add dry ingredients. Mix until smooth. Roll into small balls and roll in sugar. Bake at 350 degrees for 8-10 minutes.

ROLLOUT SUGAR COOKIES

Mix the following:

1 1/2 c. powered sugar
1 egg
1/2 tsp. almond flavoring
1 c. butter
1 tsp. vanilla

Mix and add to above:

2 1/2 c. (scant) flour
1 tsp. cream of tarter
1 tsp. soda

Refrigerate for two hours. Roll thick 1/4"-1/2" thick. Use cookie cutters. Bake for 8 to 10 minutes, cool, frost.

Nanette Schroeder
**Buttermilk Cookies**

2 c. sugar
2 eggs
1 tsp. salt
1 1/2 c. buttermilk
1 c. margarine
1 tsp. soda
1 tsp. vanilla
4 c. flour

Mix all ingredients. Drop by teaspoon onto cookie sheet. Bake at 350 degrees for 8-11 minutes.

Bertha Blankensfeld

**Club Cracker Bars**

1 c. crushed graham crackers
   (crushed Club Crackers or soda crackers)
   for bottom of pan and one more layer
1/3 c. milk
1/2 c. white sugar
2/3 c. peanut butter
3/4 c. brown sugar
1 c. chocolate chips

Line bottom of 9”x13” pan with club or soda crackers. Cook graham crackers, milk, butter, brown sugar, and white sugar for 5 minutes. Pour over crackers in pan. Top with another layer of club or soda crackers. Melt chips and peanut butter and spread over crackers for frosting. Best if kept refrigerated. Cut in squares.

Barb Asmus

**Sugarless Bars**

1 c. dates, cut
1/2 c. raisins
1/2 c. cooked prunes
1 c. water
2 eggs, beaten
1 c. flour
1 tsp. vanilla

Cook until thick. Add 1 stick oleo and let cool. Add:

Sprinkle 1/2 c. chopped nuts over the batter. Bake at 350 degrees for 25 minutes in a 9” x 12” pan.

Vivian Klein

*The difference between stumbling blocks and stepping stones is the way a man uses them.*
**BANANA BARS**
1/2 c. softened butter
2 ripe bananas
3/4 c. sour cream
1/4 tsp. salt
2 c. flour
1 1/2 c. sugar
2 eggs
1 tsp. vanilla
1 tsp. soda

Cream butter and sugar. Add eggs and sour cream, mix well. Add mashed bananas and vanilla. Add flour which has been sifted with salt and soda. Bake on jelly roll or cookie sheet (greased) at 350 degrees for 30-35 minutes.

_Frost_ when cool:
1 3/4 c. powdered sugar
1/4 tsp. vanilla
4 oz. soft cream cheese
1/4 c. softened butter
Mix well.

**CARROT BARS**
1 c. flour
1 T. soda
3/4 tsp. cinnamon
2 eggs
1 c. sugar
1/2 tsp. salt
3/4 c. salad oil
1 jar junior baby food, carrots

Mix well together. Bake in 350 degree oven for 25 minutes in a 9"x13" pan. Frost with cream cheese frosting recipe below.

**CREAM CHEESE FROSTING**
1 3-oz. cream cheese
1 T. vanilla
1/2 c. softened margarine
3 c. powdered sugar

Mix well together cream cheese, margarine, and vanilla. Slowly mix in powdered sugar.

**Character is like the foundation to a house, it is below the surface.**

68
**FUN BARS**

2 lb. almond bark  
2 c. Rice Krispies  
2 c. pretzel sticks (broken up)  
1 c. peanut butter  
2 c. dry roasted peanuts  
1 c. miniature marshmallows  

Melt almond bark in double boiler. Then mix with peanut butter and remaining ingredients.

Esther Bollinger

**CARROT BARS**

2 c. sugar  
4 eggs  
2 1/2 c. flour  
2 tsp. cinnamon  
1 c. chopped nuts  
1 1/2 c. oil (can use less)  
3 sm. jars strained baby food carrots (12-oz. total)  
2 tsp. soda  
1 tsp. salt  
1 c. coconut (optional)  

Mix all together and bake at 350 degrees for 25-30 minutes. Make two 9”x 13” pans or 1 large cookie sheet.

*Frosting:*

3 c. powdered sugar  
1/2 c. oleo  
1 8-oz. pkg. cream cheese  
1 tsp. vanilla  

Ramona Holzkamp

**BUTTERSCOTCH BARS**

4 medium eggs  
1 tsp. butter or margarine  
2 c. brown sugar  

Beat with a rotary beater over hot water for about 5 minutes.

Put mixture into mixing bowl and *add:*

1 1/2 c. flour  
pecans or walnuts  
1 1/2 tsp. baking powder  
vanilla  

Put into greased and lightly floured 9”x13” pan and bake at 350 degrees for 25-30 minutes.

Ramona Holzkamp
**PUMPKIN BARS**

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

Mix the first four ingredients. Then add the dry ingredients using a mixer on medium speed. Pour into greased jelly roll pan. Bake at 350 degrees for about 25-30 minutes. Frost when cooled.

**Frosting:**

3/4 stick butter         3 oz. cream cheese
1 T. cream              1 tsp. vanilla
1 3/4 c. powered sugar

Have the butter and cream cheese at room temperature. Cream well and then add remaining ingredients.

Darlene Plumart

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**SUGARLESS FRUIT BARS**

1 c. dates, cut up       1/2 c. raisins
1/2 c. prunes, cut up    1 c. water
1 tsp. vanilla/spice     pinch salt
2 eggs, beaten            1 c. flour
1 tsp. soda

Cook first four ingredients for 5 minutes or until mushy. Mix 1 stick butter or oleo and let cool. Mix in salt and vanilla/spice into beaten eggs. Then mix this into cooked fruit. Add flour and soda and mix well. May also add nuts. Bake at 325 degrees in glass pan or 350 degrees in normal pan for 30 minutes.

Alyce Melrose
CARAMEL DUMPLINGS
2   T. butter  1 1/2  c. brown sugar
1 1/2  c. boiling water  1/8  tsp. salt
Cook to dissolve. I use a casserole pan.
Dumplings:
1 1/4  c. flour  1 1/2  t. baking powder
1/3  c. sugar  1/8  t. salt
2  T. shortening  1/3  c. milk
1  t. vanilla

Mix and drop by spoon full into simmering sauce. Put lid on and simmer on low at least 10 minutes before a peek is taken. Serve warm with half-and-half or cream. This is a quick dessert. One of our family favorites. My mother made it often.

Ardyne Rittershaus

BLONDE BROWNIES
2  sticks margarine  1 1/2  c. brown sugar
1 1/2  c. white sugar  3-4  eggs, beaten lightly
2  tsp. vanilla  3  c. flour
1  tsp. baking powder  1  tsp. salt
1  c. chocolate chips

Melt margarine. Add sugars, eggs, and vanilla. Mix flour, powder, and salt, then add to batter. Spread in greased and floured 11”x16” jelly roll pan. Sprinkle with chocolate chips. Bake at 350 degrees for 30 minutes.

Jane Siekmann

KEN’S HOMEMADE GRANOLA BARS
Melt and Mix:
3/4  c. margarine  3/4  c. honey

Add:
3  c. oatmeal  1  c. sunflower seeds
1  c. coconut  1  c. whole wheat flour
Press into pan. Bake at 350 degrees for 8-10 minutes

Raenette Bollinger
**SALTED PEANUT BARS**

24 oz. salted peanuts  
12 oz. Reese’s peanut butter chips  
1 c. sweetened condensed milk  
1 sm. jar marshmallow creme

In 9”x13” pan (greased), spread 12-oz peanuts. Melt Reese’s chips in condensed milk. Add marshmallow creme. Spread mixture over peanuts. Sprinkle remainder of nuts on top and press down. Refrigerate.

Peggy Freyberg

**RHUBARB BARS**

3 c. rhubarb (washed and cut)  
2 T. cornstarch  
1 tsp. vanilla  
1 c. white sugar  
1/4 c. water (little less if rhubarb is juicy)

Mix cornstarch with water, add remaining ingredients and cook until thickened. Mix together the following ingredients until a crumbly state:

1 3/4 c. oatmeal (quick or regular)  
3/4 c. shortening  
1/2 tsp. salt  
1/2 tsp. baking powder  
1 3/4 c. flour  
1 c. brown sugar  
1/2 tsp. soda  
1/2 c. nutmeats (chopped - opt.)

Pat about 3/4 of this mixture in a 9”x13” pan. Add the rhubarb mixture, then sprinkle the remaining crumbs over the top. Bake at 375 degrees for 30-35 minutes (may want to lower to 350 degrees later). Cut into bars while warm. This is good as a dessert too, served with ice cream or whipped cream.

Cordus Behrend

**BLARNEY STONE BARS**

3 egg yolks, beaten lightly (save whites)  
1 tsp. Vanilla  
1/2 tsp. Baking powder  
1 c. flour  
1 c. sugar  
1/2 c. boiling water

Mix together. Fold in 4 beaten egg whites. Bake at 350 degrees in 9 x 13 pan for 25 minutes.

(continued on next page)
Frosting:
1 egg yolk
2 1/2 c. powdered sugar
1 c. butter or oleo

Beat well, spread on bars and cover with ground salted peanuts. Cut into bars.

Suellin Lutterman

OATMEAL PICNIC BARS
1 1/2 c. boiling water
1 stick margarine
1 c. white sugar
1 tsp. soda
1 1/2 c. flour
1 c. oatmeal
1 c. brown sugar
2 eggs
1/2 tsp. salt
1 tsp. cinnamon

Pour boiling water over oatmeal, margarine, and soda. Let stand for 10 minutes. Add remaining ingredients. Beat and pour into large greased pan (cookie sheet). Bake at 325 degrees for 30-35 minutes. When cool frost with frosting.

Frosting:
3/4 c. brown sugar
6 T. butter

Boil for 2 minutes. Add 1 3/4 c. powdered sugar and beat well.

Optional Frosting:
1 c. white sugar
4 T. milk
1 1/2 c. coconut
1/2 c. nuts (optional)

Boil for 1 minute and beat well. Spread on bars.

Arlen Johnson

Itching for what you want doesn't do much good; you've got to scratch for it.
### RHUBARB BARS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>c. oatmeal (quick)</td>
<td>1 1/2</td>
</tr>
<tr>
<td>c. brown sugar</td>
<td>1</td>
</tr>
<tr>
<td>tsp. baking soda</td>
<td>1/2</td>
</tr>
<tr>
<td>T. cornstarch</td>
<td>2</td>
</tr>
<tr>
<td>c. rhubarb, chopped</td>
<td>3</td>
</tr>
<tr>
<td>c. crushed pineapple, drained</td>
<td>1/2</td>
</tr>
<tr>
<td>c. sugar</td>
<td>1 1/2</td>
</tr>
</tbody>
</table>

1 1/2 c. flour
1 c. shortening
1/2 tsp. salt
1/4 c. water
1/2 c. nuts, chopped

Combine oatmeal, flour, brown sugar, shortening, baking soda, salt, and nuts and press 2 2/3 of the mixture into a 9”x13” pan (reserve 1/3 of mixture for topping). Combine cornstarch, water, rhubarb, pineapple, and sugar; mix and cook until thick. Spread over first mixture in cake pan. Sprinkle reserved oatmeal mixture on top. Bake at 350 degrees for 30 to 35 minutes.

Ella DeGroot

### NUT BARS

**Crust:**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>c. brown sugar</td>
<td>3/4</td>
</tr>
<tr>
<td>c. margarine</td>
<td>1/2</td>
</tr>
</tbody>
</table>

Mix with fork and press into 9”x13” pan. Bake at 350 degrees for 10 minutes.

**Melt** over low heat:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>oz. butterscotch chips</td>
<td>12</td>
</tr>
<tr>
<td>T. margarine</td>
<td>3</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>c. white syrup</td>
<td>1/2</td>
</tr>
<tr>
<td>tsp. water</td>
<td>1</td>
</tr>
</tbody>
</table>

Spread on crust.

**Add:**

1 13-oz. can of mixed nuts (I take out those big Brazil nuts) on top and press down.

Bake for 5 minutes. Cool and cut.

Lois Teal

*You’re grown up the day you have your first real laugh - at yourself.*
**EASY SPONGE BARS**

4 eggs  
2 c. flour  
1/2 tsp. salt  
1 c. cold water  
2 c. white sugar  
2 tsp. baking powder  
1 tsp. vanilla

Beat eggs and sugar together and add dry ingredients alternating with cold water. Add vanilla and pour into jelly roll pan (15 x 10). Bake at 350 degrees for 25 minutes. Frost when cool.

**Frosting:**

1/2 c. melted margarine  
2 T. peanut butter  
1 tsp. vanilla  
3 c. powdered sugar  
2-3 T. milk

Spread on bars and sprinkle with ground-up peanuts.  

Lois Teal

**CARAMEL RICE KRISPIE BARS**

Melt 1/2 stick of butter and add 4 c. miniature marshmallows. Add 4 c. Rice Krispies and mix well. Press in a buttered 9”x13” pan. Melt 1 1/2 sticks butter and 1 bag of caramels. When melted, remove from heat and add 1 can sweetened condensed milk. Pour over Rice Krispie bars and let set at least 30 minutes until caramel mixture is cooled. Then repeat the 1/2 stick butter, 4 c. miniature marshmallows, and 4 c. Rice Krispies and press over caramel layer.

Emma Nemitz

**RHUBARB BARS**

1 c. flour  
1/2 c. butter  
5 T. powered sugar

Combine until crumbly. Pat into a 9”x9” cake pan. Bake at 350 degrees for 12 minutes.

**Beat:**

3 eggs until yellow

(continued on next page)
Add:

1 1/2 c. sugar
1 tsp. vanilla
1 1/2 c. chopped rhubarb

1/2 c. flour

Bake at 350 degrees for 30 minutes.

Patty Luetzow

CHERRY BARS

Crust:

1 1/4 c. flour
1/2 c. butter

1/4 c. powered sugar

Mix until crumbly. Press into 7”x 11” pan. Bake at 350 degrees for 10 minutes.

Filling:

2 eggs, beaten
1/2 tsp. baking powder
3/4 c. sugar
1/2 c. chopped Maraschino Cherries

1/2 c. chopped nuts
1/2 c. shredded coconut

Mix together and pour over crust. Bake for 30 - 40 minutes. Cool and frost.

Frosting:

1/3 c. soft butter
1 T. cherry juice

3 c. powdered sugar

2-3 T. milk

Patty Luetzow

EASY-DO PRALINE

1 4-oz. package butterscotch pudding and pie filling mix
1/2 c. packed light brown sugar
1 c. sugar
1/2 c. evaporated milk
1 T. softened margarine
1 1/2 c. pecans

(continued on next page)
Combine pudding mix, sugars, evaporated milk, and margarine in sauce pan; mix well. Cook over low heat until sugar dissolved. Add pecans. Simmer until mixture reaches 234 to 240 degrees on candy thermometer, soft ball stage, stirring constantly. Remove from heat. Beat until mixture thickens. Drop by spoonfuls onto waxed paper to form 4 inch patties; cool. Yield: 15 servings.

Diane Fields

**CHOCOLATE COCONUT BARS**

<table>
<thead>
<tr>
<th>2/3</th>
<th>c. shortening, melted</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>c. brown sugar</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
</tr>
<tr>
<td>4</td>
<td>T. water</td>
</tr>
<tr>
<td>1</td>
<td>c. coconut</td>
</tr>
<tr>
<td>1</td>
<td>c. nuts (optional)</td>
</tr>
</tbody>
</table>

1 c. white sugar
2 c. flour
1 tsp. vanilla
2 1/2 tsp. baking powder
1 12-oz. bag chocolate chips


Darlean Rudebusch

**FUDGE BARS**

<table>
<thead>
<tr>
<th>1</th>
<th>c. sugar</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>eggs, well beaten</td>
</tr>
<tr>
<td>1</td>
<td>lb. can Hershey’s Chocolate</td>
</tr>
<tr>
<td>1/2</td>
<td>tsp. soda</td>
</tr>
</tbody>
</table>

1/2 c. margarine
1 c. flour
vanilla

Mix together and bake 20 - 25 minutes at 350 degrees.

**Frosting:**

<table>
<thead>
<tr>
<th>1</th>
<th>c. sugar</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>T. milk</td>
</tr>
</tbody>
</table>

6 T. margarine

Boil one minute. Add 1/2 cup chocolate chips and beat. When slightly thickened, spread on bars.

Diane Fields
**PINEAPPLE BARS**

**Crust:**

| 1/2  | c. butter or margarine | 1/2 | c. shortening |
| 2    | c. flour               | 1   | c. sugar      |
| 1    | tsp. vanilla           | 1/4 | tsp. salt     |

Mix with a pastry tool and pat about 2/3 into greased 9"x13" pan. Save the other 1/3 for topping. Bake at 325 degrees for 1 hour.

**Filling:**

| 1    | 20-oz. can crushed pineapple (with juice) |
| 1/2  | tsp. salt                             |
| 1    | egg yolk                              |
| 1    | c. sugar                              |
|      | T. cornstarch                         |

Cook on medium high until slightly thick in 2 qt. pan. Stir occasionally. Pour over crust and sprinkle with remaining crust. It will get dark brown around the edges.

Patty Luetzow

---

**BROWNIE SWIRL BARS**

| 1    | German Chocolate Cake Mix            | 1/2 | c. sugar       |
| 1    | egg                                   | 1   | 8-oz. pkg. cream cheese |
| 1    | c. chocolate chips                    |     |                 |

Mix cake mix as directed. Pour into greased and floured jelly roll pan. Mix sugar, egg, and cream cheese well. Add chips. Drop by spoonfuls on batter and swirl with knife. Frost with chocolate frosting.

Darlean Rudebusch

---

**CARAMEL CHOCOLATE SQUARES**

| 1    | pkg. caramels                        | 1    | can (5-oz.) evaporated milk |
| 1    | pkg. Betty Crocker Super Moist German Chocolate Cake Mix |
| 2/3  | c. margarine or butter, melted       | 3/4  | c. chopped pecans or walnuts |
| 1    | pkg. (6-oz.) chocolate chips         | 1    | c. flaked coconut |

(continued on next page)
Heat oven to 350 degrees. Heat caramels and 1/4 of the milk over medium heat, stirring constantly, until caramels are melted and mixture is smooth. Keep mixture warm over low heat, stirring occasionally. Mix cake mix (dry), margarine, remaining milk, and nuts. Spread half of dough (1 1/2 cups) in ungreased 9"x13" pan. Bake 6 minutes; remove from oven. Sprinkle chocolate chips and coconut over baked layer. Drizzle caramel mixture over chocolate chips and coconut. Drop remaining dough by teaspoonfuls over caramel layer, spreading evenly. Bake until cake portion is slightly dry to touch (15 to 20 minutes longer); cool completely. Refrigerate until firm. Cut into 2 1/4" bars. Yields: 48 bars.

Jan Hanson

**CARAMEL FUDGE BARS**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>32</td>
<td>caramels</td>
<td>3</td>
</tr>
<tr>
<td>3</td>
<td>T. butter</td>
<td>3</td>
</tr>
</tbody>
</table>

Melt in a double boiler or heavy-bottom kettle.

**Crust:**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4</td>
<td>c. margarine</td>
<td>1</td>
</tr>
<tr>
<td>1</td>
<td>c. flour</td>
<td>1/2 tsp. salt</td>
</tr>
<tr>
<td>1</td>
<td>c. oatmeal</td>
<td>3/4 c. brown sugar</td>
</tr>
</tbody>
</table>

Mix crust ingredients together with blender. Press 3/4 of mixture in 9x13" pan and bake 10 minutes in 350 degree oven. Put melted caramel mixture over the crust. Sprinkle 6-oz. chocolate chips over top and the remaining crumbs. Bake 10 more minutes. This freezes well - cut into bars while still warm.

Leona Lutterman

*An unfailing mark of a blockhead is the chip on his shoulder.*
**BANANA SPLIT BROWNIE PIZZA**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>pkg. brownie mix</td>
<td>1</td>
</tr>
<tr>
<td>c. sugar</td>
<td>2/3</td>
</tr>
<tr>
<td>bananas, sliced</td>
<td>3</td>
</tr>
<tr>
<td>c. pecans (toasted)</td>
<td>1/2</td>
</tr>
<tr>
<td>T. butter or margarine</td>
<td>1</td>
</tr>
<tr>
<td>8-oz. can pineapple tidbits</td>
<td>1</td>
</tr>
<tr>
<td>8-oz. pkgs. cream cheese</td>
<td></td>
</tr>
<tr>
<td>(soft)</td>
<td></td>
</tr>
<tr>
<td>pt. strawberries, sliced</td>
<td>1</td>
</tr>
<tr>
<td>1 oz. square semisweet chocolate or equivalent of chocolate chips</td>
<td></td>
</tr>
</tbody>
</table>

Prepare brownie mix according to directions. Spread batter into a greased 15" pizza pan. Bake at 375 degrees for 15-20 minutes or until a toothpick inserted in center comes out clean. Cool completely (in pan) on a wire rack. Drain pineapple tidbits well, pressing between layers of paper towels to remove excess juice. Beat cream cheese and sugar at medium speed with electric mixture until smooth. Spread mixture over cooled brownie crust; arrange pineapples, bananas, strawberries, and pecans on top. Combine chocolate and butter and microwave on high one minute, stirring after 30 seconds. Drizzle over fruit; chill 1 hr. and serve immediately.

Bonnie Limmer

**CHOCOLATE PUDDING CANDY**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>pkg. chocolate pudding (not instant)</td>
<td>1</td>
</tr>
<tr>
<td>c. sugar</td>
<td>1/2</td>
</tr>
<tr>
<td>c. evaporated milk</td>
<td>1/2</td>
</tr>
<tr>
<td>T. butter</td>
<td>1</td>
</tr>
</tbody>
</table>

Boil until soft ball stage; then add as many salted peanuts as desired and drop by spoonfuls on buttered cookie sheet. Other flavor of pudding may be used instead of chocolate.

Doris J. Koehn

**CHRISTMAS TOFFEE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>c. sugar</td>
<td>1</td>
</tr>
<tr>
<td>c. water</td>
<td>1/4</td>
</tr>
<tr>
<td>c. butter</td>
<td>1/2</td>
</tr>
<tr>
<td>dash salt</td>
<td></td>
</tr>
</tbody>
</table>

Cook in microwave for approximately 9 minutes, until the color of peanut butter. Some microwaves may take longer. Pour on greased cookie sheet. Put chocolate chip on top. When melted, spread around. Put crushed almonds or walnuts on top.

Suellin Lutterman
SALTED PEANUT CHEWS

Base:
1 pkg. yellow cake mix
1 egg
Mix together. Press into ungreased 9x13” pan. Bake 12 to 18 minutes at 350 degrees. Immediately sprinkle:
3 c. small marshmallows and bake for 2 minutes.

Top:
2/3 c. corn syrup
1/4 c. oleo or butter
12 oz. pkg. peanut butter chips
2 c. rice krispie cereal
2 c. salted peanuts
In large saucepan heat corn syrup, oleo, vanilla, and chips until smooth. Stir in cereal and nuts. Spread over marshmallows.

MICROWAVE PEANUT BRITTLE
1 c. raw peanuts
1 c. white sugar
1/2 c. white syrup
dash of salt
1 tsp. vanilla
1 T. butter
1 tsp. soda
Combine first four ingredients in 2 qt. micro-safe bowl. Cook on full power 5 minutes. Stir and cook two more minutes. Add butter and vanilla. Stir and cook additional 1 1/2 to 2 minutes, or until mix begins to show a brown color. Add soda and stir until light and fluffy. Pour quickly onto buttered cookie sheet. Spread as thin as possible. Cool and enjoy!

Pearl Huether

SUPER BOWL PARTY MIX
10 c. unsalted popped popcorn
2 c. unsalted pretzels
1 package goldfish shaped cheddar cheese crackers
1/2 c. butter
2/3 c. grated parmesan cheese
1 4-oz. package dry ranch salad dressing mix (buttermilk kind)
1 garlic clove, pressed

(continued on next page)
Mix popcorn, pretzels, and crackers. Melt butter in microwave, do not boil. Add cheese, salad dressing mix, and garlic. Slowly pour over popcorn mix. Bake at 350 degrees for 15 minutes. NOTE: For taco variation, replace dry Ranch salad dressing with a package of dry taco mix and omit garlic.

Bonnie Limmer

**MICROWAVE POPCORN**

<table>
<thead>
<tr>
<th>1</th>
<th>c. brown sugar</th>
<th>1 stick margarine</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4</td>
<td>c. white syrup</td>
<td>1/2 tsp. baking soda</td>
</tr>
<tr>
<td>3-4</td>
<td>quarts of popped corn (16 to 20 cups)</td>
<td></td>
</tr>
</tbody>
</table>

Combine brown sugar, margarine, and syrup in a 1 1/2-quart dish. In the microwave, bring to a boil on full power (about 2 minutes). Remove from microwave and stir in soda. Put popcorn in brown paper bag and pour mixture over corn; close bag and shake well. Microwave on high for 1 1/2 minutes. Remove from microwave and shake bag again. Microwave for another 1 1/2 minutes. Depending on microwave, may have to cook another 1 minute. Remove from microwave and pour onto a large cookie sheet to cool, or eat it warm.

Curtis Meister

**MOLASSES POPCORN BALLS**

<table>
<thead>
<tr>
<th>1</th>
<th>c. sugar</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/3</td>
<td>c. dark molasses</td>
</tr>
<tr>
<td>1</td>
<td>T. vinegar</td>
</tr>
<tr>
<td>3</td>
<td>quarts popped popcorn</td>
</tr>
<tr>
<td>2</td>
<td>T. butter</td>
</tr>
<tr>
<td>1/2</td>
<td>c. water</td>
</tr>
<tr>
<td>1/2</td>
<td>T. baking soda</td>
</tr>
</tbody>
</table>

Place popcorn in a large pan. Dissolve sugar, butter, and molasses in water. Add vinegar and boil to 270 degrees or until it cracks in cold water. Remove from fire and add baking soda, stir and pour quickly over popcorn, turning until coated. Wet hands with cold water and form into balls.

Raenette Bollinger

*No one can make you feel inferior unless you let them.*
**PUPPY CHOW**

1 c. semi-sweet chocolate chips 1/4 c. peanut butter
1/2 c. dry roasted peanuts 6 c. Crispex
1 c. powdered sugar

In microwave safe bowl melt chips on high for one minute, stir, cook another 30 seconds. Stir in peanuts and peanut butter. Gently stir in Crispex until well coated. Put sugar in 1-gallon plastic bag, shake Crispex in bag until well coated.

Kristen Drake

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**PEANUT CLUSTERS**

1/2 c. peanut butter 1 c. chocolate chips
1 c. peanuts

Combine chips and peanut butter and melt in double boiler or in the microwave. Add peanuts, mix well and drop by teaspoonful onto waxed paper. Chill until set.

Kristen Drake

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**MICROWAVE S’MORES**

1 graham cracker square 6 Hershey’s Milk Chocolate squares

Top graham cracker and chocolate with a large marshmallow. Microwave on high for 10-15 seconds. Top with another graham cracker square. Enjoy!!

Marlene Selken
Cakes
And
Frostings
Chesapeake

And

Potomac

Estuaries
Cakes

And

Frostings
ORANGE PINEAPPLE DESSERT CAKE
1 box yellow cake mix
1 large can mandarin oranges w/ juice
2 eggs
1/2 c. oil
Beat together 3 minutes with mixer. Put in 9"x13" pan and bake at 350 degrees for 35 minutes. Cool completely.

Frosting:
1 box instant vanilla pudding
1 14-oz. can crushed pineapples w/ juice
1 large container Cool Whip
Mix all. Spread on cake. Refrigerate.

Laurie Wallen

EVELYN'S ROCKY ROAD FROSTING
2 (1-oz.) squares unsweetened chocolate
2 c. tiny marshmallows
1/4 c. water
1/4 c. butter or margarine
1 tsp. vanilla
2 c. sifted powdered sugar
1/2 c. broken walnuts

In a small saucepan, place chocolate, 1 c. marshmallows, water, and butter. Heat over low heat, stirring until blended. Cool slightly. Add sugar and vanilla. Beat until smooth and slightly thick (about 2 minutes). Stir in remaining marshmallows and nuts. Frosts one 9"x13" pan or two 8" layers.

Cordus Behrend

Just about the time you think you can make both ends meet, somebody moves the ends.
DIRT CAKE
1 new flour pot (8"), line bottom with foil

Dirt:
1 large pkg. Oreo Cookies (crushed)

Cream:
1/2 stick margarine
1 8-oz. pkg. cream cheese
1/2 c. powdered sugar

Mix:
1 large pkg. instant pudding
2 c. milk
8 oz. Cool Whip (fold into mix)

Fold together cream cheese and pudding mixtures. Layer in pot: dirt and pudding ending with the dirt mixture. Decorate with flowers and gummy worms. Serve with garden spade.

Raenette Bollinger

PURPLE RIBBON CHOCOLATE CAKE
1 c. buttermilk
2 c. sugar
1 tsp. soda
1/3 c cocoa
3/4 c. vegetable oil
2 c. flour
1/2 tsp. salt
2 egg yolks

Beat together buttermilk, vegetable oil, and 1 cup sugar. Add 2 egg yolks and beat again. Sift together flour, 1 cup sugar, salt, soda, and cocoa. Add mixtures together and beat until well mixed. Add 1 cup boiling water and beat by hand. Bake at 350 degrees for 45 minutes.

Frosting:
1/4 c. butter
1/4 c. milk
1 c. sugar

Boil one minute. Add 2/3 cup chocolate chips. Beat until smooth and frost.

Donna Stegeman
**CHERRY COFFEE CAKE**

1 c. sour cream  
1/4 c. water  
3 eggs

Beat together and add:

1 pkg. of Betty Crocker Supermoist Sour Cream White Cake Mix  
pour into an oiled 9”x13” cake pan and pour  
1 can of cherry pie filling over the top and swirl it through the cake mixture

Bake at 350 degrees for 25-30 minutes.

---

**RAW APPLE CAKE**

Cream together:

1 c. white sugar  
2 sticks margarine  
1 c. brown sugar

Add 3 eggs and beat into mixture. Add 1 tsp. soda, 1/2 tsp. salt, and 1 tsp. vanilla. Add 3 c. flour. Mix well. Add 4 c. chopped peeled apples. Bake at 350 degrees for 35-40 minutes.

Leona Lutterman

---

**CHEESE CAKE**

1 c. boiling water  
2 T. lemon juice  
1 c. sugar  
1 pkg. lemon jello  
1 8 oz. pkg. cream cheese  
1 can chilled evaporated milk

Mix water, jello and lemon juice. Cool until partly jelled. Cream the cheese and sugar - add jello mixture. Whip milk and fold in cheese mixture. Pour in 9”x13” pan that has been lined with graham cracker crust. Sprinkle a few crumbs on top.

Graham cracker crust:

18 crushed graham crackers  
1 stick melted oleo  
1/2 c. sugar

Emma Nemitz
**FREEZER APPLE COFFEE CAKE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>c. shortening</td>
<td>1/2</td>
<td></td>
</tr>
<tr>
<td>eggs</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>tsp. vanilla</td>
<td>1</td>
<td>(continued on next page)</td>
</tr>
<tr>
<td>c. flour</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>tsp. soda</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>c. sliced raw apples</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>tsp. baking powder</td>
<td>1/2</td>
<td></td>
</tr>
<tr>
<td>tsp. salt</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>c. cultured sour cream</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

Cream shortening and sugar, add eggs, vanilla, flour, baking powder, soda and sour cream. Fold in apples. Divide in 2 - 9" cake pans or pie tins (greased and floured).

**Top with:**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>T. butter</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>c. brown sugar</td>
<td>3/4</td>
<td></td>
</tr>
<tr>
<td>c. nuts</td>
<td>1/2</td>
<td></td>
</tr>
<tr>
<td>tsp. cinnamon</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>


Pearl Huether

**POLYNESIAN CAKE**

Mix yellow cake mix according to directions. Bake at 350 degrees in a sheet cake pan (15 1/2" x 10 1/2" x 1"). Bake at 15-20 minutes.

**Topping:**

Mix together with mixer:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>oz. cream cheese softened</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>c. milk</td>
<td>1 1/2</td>
<td></td>
</tr>
</tbody>
</table>

Add 1 large pkg. instant vanilla pudding. Add 1 cup of drained crushed pineapple. Fold in one 8 oz. carton Cool Whip. Pour on cooled cake and refrigerate (sprinkle with coconut if desired).

Shirley Wiese
**QUICK AND EASY CHEESECAKE**

1 8-oz. strawberry cream cheese  
2 c. Cool Whip  
1/2 c. powdered sugar  
1 T. milk  
Beat all together and pour into graham cracker crust.  

Laurie Wallen

**HEAVENLY CAKE**

1 lemon cake mix  
1/2 c. oil  
1 11-oz. can of mandarin oranges w/juice  
Cream above ingredients. Bake in two layer cake pans or 9"x13" pan (greased well). Cool completely.  

**Frosting:**  
1 20 oz. can crushed pineapple  
1 9 oz. container Cool Whip  
1 sm. pkg. instant pudding  
Mix together and frost.  

Arlen Johnson

**HONEY CAKE**

3 eggs  
1 c. vegetable oil  
1 c. cold black coffee  
1 tsp. baking powder  
1 tsp. cinnamon  
1/2 c. walnuts  

1 c. sugar  
1 c. honey  
3 c. flour  
1 tsp. soda  
1 c. raisins  
confectioners sugar


Diane Fields
**CHOCOLATE CREAM CHEESE CAKE**

<p>| | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>c. flour</td>
<td>2</td>
<td>c. sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>c. baking cocoa</td>
<td>2</td>
<td>tsp. soda</td>
</tr>
<tr>
<td>1</td>
<td>tsp. salt</td>
<td>2</td>
<td>c. water</td>
</tr>
<tr>
<td>2</td>
<td>T. white vinegar</td>
<td>2/3</td>
<td>c. vegetable oil</td>
</tr>
<tr>
<td>2</td>
<td>tsp. vanilla</td>
<td>8</td>
<td>oz. cream cheese, softened</td>
</tr>
<tr>
<td>1/4</td>
<td>c. sugar</td>
<td>1</td>
<td>egg</td>
</tr>
<tr>
<td>6</td>
<td>oz. chocolate chips</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Preheat oven to 350 degrees. Mix flour, 2 cups sugar, cocoa, soda, and salt in bowl. Add water, vinegar, oil, and vanilla; mix well. Spoon into well greased 9”x13” cake pan. Combine cream cheese and remaining 1/4 cup sugar in mixing bowl; beat until smooth. Add egg; mix well. Drop by spoonfuls over batter. Sprinkle with chocolate chips. Bake for 25 to 30 minutes. Cool on wire rack. May omit cream cheese mixture and just sprinkle with chocolate chips. Yields: 15 to 20 servings.

Diane Fields

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**PINEAPPLE CAKE**

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<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>2</td>
<td>c. flour</td>
<td>2</td>
<td>c. sugar</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td>1/2</td>
<td>c. nuts</td>
</tr>
<tr>
<td>2</td>
<td>tsp. soda</td>
<td>1</td>
<td>tsp. salt</td>
</tr>
<tr>
<td>1</td>
<td>tsp. vanilla</td>
<td>1</td>
<td>20-oz. can pineapple crushed, (not drained)</td>
</tr>
</tbody>
</table>

Mix well and bake in greased and floured 9x13 pan for 45 minutes at 325 degrees.

_Frosting:_

<p>| | | | |</p>
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<tr>
<th></th>
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<th></th>
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</thead>
<tbody>
<tr>
<td>8</td>
<td>oz. cream cheese</td>
<td>1</td>
<td>stick margarine</td>
</tr>
<tr>
<td>1 1/2</td>
<td>c. powdered sugar</td>
<td>1</td>
<td>tsp. vanilla</td>
</tr>
</tbody>
</table>

Diane Fields
**KRAZY CAKE**

3 c. flour  2 c. sugar  
1/2 c. cocoa  1 tsp. salt  
2 tsp. soda  2 T. vinegar  
3/4 c. vegetable oil  1 tsp. vanilla  
2 c. water

No bowls needed. Mix in 9"x13" pan ungreased as follows: Sift all dry ingredients together in pan, level off & make 3 wells. Mix oil, vanilla, & vinegar & put in wells. Pour the water over all and mix with a fork well. (Don't beat). Beat in 350 degrees oven for 30-35 minutes.

Arlene Schwartz

**CHIPPED CHOCOLATE CAKE**

1 c. hot water  1 c. chopped dates  
1/2 c. shortening  1 c. sugar  
2 eggs  1 3/4 c. flour  
1 T. cocoa  1/4 tsp. salt  
1 tsp. soda

Dissolve soda in hot water, pour over chopped dates & cool. Cream sugar & shortening. Add beaten eggs & 1 T. vanilla. Sift flour & salt & cocoa, add to creamed mixture alternately with cool date mixture. Spread in 9"x13" pan, greased & floured. Sprinkle 1/2 cup chopped nuts & 1 pkg. of chocolate chips over the top of cake. Bake at 350 degrees for 40 minutes.

Myrtle Weise

**FRESH APPLE BUNDT CAKE**

2 c. flour, sifted  2 eggs  
2 c. sugar  2 tsp. baking soda  
1/2 tsp. salt  1 c. nuts (chopped) optional  
1/2 c. oil  1 tsp. cinnamon  
4 c. peeled apples, diced  1/2 tsp. vanilla

Beat eggs, add sugar & mix well. Add oil and sifted dry ingredients & blend thoroughly. Stir in diced apples, nuts, & vanilla. Batter will be thick. Spoon into a greased & floured pan. Bake at 350 degrees for 1 hr. Cool in pan for 10-15 minutes, then turn onto plate. May drizzle powdered sugar frosting over it when removed from pan.

Vi Mielke
**RIBBON BIRTHDAY CAKE**

4 c. cake flour, sifted
4 tsp. baking powder
1 tsp. salt
1 c. sugar

1 c. butter
2 c. milk
4 egg whites, stiffly beaten

Sift dry ingredients together. Cream butter and sugar together, then add milk alternately with dry ingredients. Fold in egg whites. Divide batter into four equal parts. Melt 1 square unsweetened chocolate mixture (1st part) and ½ tsp. lemon extract and as much yellow food coloring (2nd part) as desired. To the third layer add 1/8 tsp. peppermint flavor and as much red food color as desired. Leave the fourth layer white and add ½ tsp. vanilla (½ tsp. almond flavor may be substituted). Bake in 350 degree oven about 20 minutes. Cool.

When icing the cake, put brown layer on bottom, lemon flavored second, the peppermint third, and the white layer on top. Ice with your favorite icing topping. Serves 20. (Note: you can substitute color and flavorings as you wish.)

Jayne Raabe

**CRANBERRY CAKE**

1 c. sugar
2 c. flour
1/4 tsp. salt
2 c. raw cranberries

3 T. butter
2 tsp. baking powder
1 c. milk

Cream butter and sugar together. Add milk and dry ingredients alternately to butter sugar mixture, ending with dry ingredients. Add cranberries. Bake at 350 degrees for 45 minutes in a greased 9"x13" pan.

*Sauce:*

1/2 c. butter
1/2 c. evaporated milk

1 c. sugar
1 tsp. vanilla

Mix ingredients and bring to a boil. Serve hot over cake.

Jane Pesall
**PUMPKIN ROLL**

3 eggs, beat well  
3/4 c. flour  
1 tsp. lemon juice  
1 T. cinnamon  
1 c. sugar  
2/3 c. canned pumpkin  
1 tsp. baking powder  
1/2 tsp. salt

Sift all dry ingredients together. Add to beaten eggs where pumpkin and lemon juice have been added. Mix well. Grease and flour cookie sheet, same with waxed paper. Pour batter onto waxed paper in cookie sheet. Bake at 375 degrees for 15 minutes. Cool 10 minutes. While still hot, roll up and refrigerate 2 hours.

**Filling:**

8 oz. cream cheese  
1 c. powdered sugar  
4 T. margarine  
1/2 tsp. vanilla

Whip margarine, add cream cheese, add remaining ingredients and blend well. Unroll cake and spread filling, peel off wax paper as you roll up cake and filling. Refrigerate overnight. Slice and serve.

Diane Fields

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**RHUBARB COFFEE CAKE**

1 1/2 c. brown sugar  
1 egg  
1 tsp. baking soda  
2 c. flour (all white or 1/2 wheat and 1/2 white)  
1 1/2 c. rhubarb, diced small  
1/2 c. shortening  
1 c. sour cream  
1/2 tsp. salt

Cream sugar, shortening, and egg. Add sour cream. Stir together flour, soda, and salt; add to batter. Stir in rhubarb. Spread in greased and floured 9"x13" pan.

**Topping:**

1/2 c. sugar  
1 T. butter or margarine  
1 tsp. cinnamon  
chopped nuts (optional)

Cut topping ingredients together with a fork, sprinkle on batter. Bake at 350 degrees for 40 minutes.

Jane Siekmann
**KRUMKAKE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 eggs beaten</td>
<td></td>
</tr>
<tr>
<td>1/2 c. melted butter</td>
<td></td>
</tr>
<tr>
<td>2 T. cornstarch</td>
<td></td>
</tr>
<tr>
<td>little lemon juice and lemon rind</td>
<td></td>
</tr>
</tbody>
</table>

Cook until lightly browned, 30 seconds, each side on medium. Makes 3 dozen.

Diane Fields

**PATGETZA CAKE**

Scald and cool 1 c. margarine and 1/2 cup milk. Dissolve 2 packages yeast in 1/4 cup warm water. Add to mixture that is cooled. Beat 3 egg yolks, add to above. Beat 2 1/2 c. flour, 1/4 tsp. salt, and 2 T. sugar. After beating, place in refrigerator overnight.

Cook filling:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 c. ground nuts</td>
<td></td>
</tr>
<tr>
<td>1/4 c. milk</td>
<td></td>
</tr>
<tr>
<td>1 tsp. cinnamon</td>
<td></td>
</tr>
<tr>
<td>3 T. sugar</td>
<td></td>
</tr>
<tr>
<td>1/2 c. chopped dates</td>
<td></td>
</tr>
</tbody>
</table>

Then cool mixture.

Beat 3 egg whites until stiff. Add one cup sugar folding into cooled mixture. Divide dough into two, roll each half to 20 x 24. Spread 1/2 filling on each roll. Roll like a jelly roll. Put in greased angel food pan. Place seam to seam. Let raise 30 minutes. Bake at 350 degrees for 60 minutes.

Diane Fields

**JELLO CAKE**

Bake a white cake according to directions on package in a 9 x 13" pan. While baking, mix 1 1/2 (3-oz.) packages (any color) jello in 1 1/2 c. boiling water. Stir well and cool. When cake is cooled (20 to 25 minutes), poke holes in cake with a meat fork about 1/2" apart. Spoon jello mixture into holes on cake slowly. Refrigerate, then spread with a topping of 1 small pkg. of *instant* vanilla or lemon pudding and 1 c. of milk (mixed well). Add 8-oz. Cool Whip to the pudding/milk. Refrigerate and serve.

Arlene Schwartz
**FAST FIXIN' CHOCOLATE CAKE**

1 pkg. chocolate cake mix  
2 eggs  
1 c. chocolate chips  
1 1/4 c. oil  
1 pkg. inst. choc. pudding  
1 1/4 c. water

Pour oil in 9"x13" pan to cover bottom. Put cake mix and all other ingredients in. Stir with fork until well blended. Scrape sides of pan and spread batter evenly. Bake at 350 degrees for 35-45 minutes.  

Darlean Rudebusch

**MEXICAN FRUIT CAKE**

2 c. sugar  
2 tsp. soda  
1 20-oz. can crushed pineapple with juice  
1 c. chopped walnuts or pecans  
2 c. flour  
2 eggs

Mix all of above ingredients and put in a greased and floured 9"x13" pan. Bake 45 minutes. Once cool, frost with icing recipe below.

2 c. powdered sugar  
1 stick oleo (softened)  
3 oz. cream cheese (softened)  
1 tsp. vanilla

Beat icing until smooth.  

Darlean Rudebusch

**CARMEL APPLE CAKE**

1/2 c. chopped nuts  
1 c. flake coconut  
1 1/3 c. brown sugar

Mix above ingredients together and set aside.

2 1/2 c. flour  
1 1/2 tsp. soda  
1/2 tsp. salt  
1/2 c. evaporated milk  
2 c. finely shredded apples  
1 1/2 c. sugar  
1/2 tsp. baking powder  
2 eggs  
1/3 c. water

(continued on next page)

1/3 c. brown sugar
2 T. butter
1/4 c. evaporated milk

Bring to boil and boil for a couple minutes. Poke holes in warm cake and spoon sauce over.

Darlean Rudebusch

**BOILED SPICE CAKE**

Bring the following ingredients to a slow boil and boil five minutes in a large pan.

3 eggs, lightly beaten,
3/4 c. shortening (or oleo)
2 c. sugar
2 c. raisins
2 c. boiling water
2 tsp. cinnamon
1/4 tsp. allspice

Cool. Then add:

3 c. flour
1 tsp. baking powder
1 c. nuts

Put in greased 9”x13” pan. Bake 30 minutes. Good plain or with a caramel frosting.

Darlean Rudebusch

**RECIPE FOR HAPPINESS**

2 heaping cups of patience
3 handfuls of generosity
1 head full of understanding

Add plenty of faith and mix well.

1 heart full of love
dash of laughter
Sprinkle generously with kindness

Spread over a period of a lifetime.
Pies

And

Desserts
Pies

And

Desserts
**BETSY’S PECAN PIE**

1 3/4 c. sugar  
1/4 c. margarine  
3 eggs  
1/4 tsp. salt  
1/2 c. dark corn syrup  
1 T. water  
1 1/4 c. chopped pecans  
1 1/2 tsp. vanilla

Mix sugar, syrup, margarine, and water and bring to a boil. Beat eggs well, gradually add syrup mixture. Add pecans, salt, and vanilla. Pour into unbaked pastry shell. Bake at 375 degrees for 45-50 minutes. This makes one generous 10” pie or two shorter 9” pies. This pie is very firm and very rich.

Jane Siekmann

**ZUCCHINI PIE**

Peeled and thin sliced zucchini  
1 c. sugar  
1 1/2 T. tapioca  
3 T. lemon juice  
1/2 c. crushed pineapple (w/ juice)  
1 tsp. cinnamon

Mix all ingredients, place in pie crust, dot with butter, cover with second crust. Bake at 425 degrees for 15 minutes, lower heat to 350 degrees and bake 45 more minutes.

Darlean Rudebusch

**ALL AMERICAN FRUIT CRUMBLE PIE**

**Crust:**

1 c. Quaker Oats (quick or old fashioned, uncooked)  
3/4 c. all-purpose flour  
1/2 c. margarine or butter, melted  
1/4 c. firmly packed brown sugar

**Filling:**

2 21-oz. cans apple or peach pie filling  
1/2 c. raisins  
1/2 tsp. ground cinnamon

(continued on next page)
Crumble Topping:
1/3 c. Quaker Oats (quick or old fashioned, uncooked)
1/4 c. all-purpose flour
1/4 c. firmly packed brown sugar
3 T. margarine or butter, chilled

Heat oven to 375 degrees. Lightly grease 9-inch pie plate. For crust, combine all ingredients; mix well. Press evenly onto bottom and sides of prepared pie plate. Bake 12-15 minutes or until golden brown. Cool slightly. For filling, combine all ingredients; pour into prepared crust. For topping, combine dry ingredients; mix well. Cut in margarine until mixture is crumbly; sprinkle evenly over filling. Bake 25-30 minutes or until topping is golden brown. Serve with ice cream or frozen yogurt, if desired. Makes 8 servings.

Cordus Behrend

CARMEL CREAM PIE
1 pie shell, baked
1/2 c. brown sugar
1/2 c. nuts
2/3 c. sugar
3 T. flour
1 T. vanilla
1/2 c. butter
3 T. cream
2 1/2 c. half-and-half
3 T. cornstarch
3 egg yolks

Melt butter. Add brown sugar and bring to a boil. Remove from heat. Mix in cream. Bring to a boil and add nuts. Pour into the pie shell. Mix 2 c. half-and-half and the sugar. Heat to scalding. Mix cornstarch, flour, remaining half-and-half, egg yolks, and vanilla together. Add to half and half mixture. Cook until thickened. Pour over caramel mixture. Frost with meringue or whipped cream.

Diane Fields

RHUBARB MERINGUE PIE
Cut 3 c. rhubarb, pour boiling water over cut rhubarb, let stand 2-3 minutes and drain. Blend slightly 3 egg yolks and 1 c. cream. Add 1 1/2 c. sugar mixed with 4 T. flour. Add this mixture to rhubarb and put in pie shell; dot with butter and sprinkle with nutmeg. Bake 50 minutes at 350 degrees. Top with meringue made from 3 egg whites and 6 T. sugar and brown.

Diane Fields
APPLE PIE FILLING
4 1/2 c. sugar 2 tsp. cinnamon
1/4 tsp. nutmeg 3 T. lemon juice
1 c. corn starch 10 c. water
1/4 tsp. salt

Mix together, cook until thickened. Slice apples into quart jars. Pour juice mixture over apples. Seal and cook in boiling hot water bath for 20 minutes.

Diane Fields

NEVER FAIL PIE CRUST
3 c. flour 1 1/4 c. shortening
1 tsp. salt 1 egg, beaten
5 T. water 1 T. vinegar

Cut shortening into flour and salt. Combine beaten egg, water, and vinegar. Pour liquid into flour mixture. Blend with fork until flour is moistened. Can roll and re-roll and will not get tough. Keeps up to 10 days in refrigerator.

Diane Fields

FROZEN STRAWBERRY PIE
Combine in large mixing bowl:
1 c. (10-oz. package) frozen strawberries, partially thawed
1/2 c. sugar
1 unbeaten egg white
2 tsp. lemon juice (if desired)

Beat with mixer at highest speed until soft mounds form when beaters are raised, 5 - 8 minutes. Beat 1/2 c. whipping cream or Dream Whip until thick. Fold into strawberry mixture. Spoon into crumb crust or baked pie crust. Freeze 4 - 6 hours.

Joann Northrup

Tact is the ability to close your mouth before someone else wants to.
RHUBARB PIE
Three-minute pastry shell:
1 1/2 c. sifted flour
1 tsp. salt
2 T. cold milk
1 1/2 tsp. sugar
1/2 c. cooking oil

Filling:
3 c. rhubarb, diced
1 1/2 c. sugar
1/2 tsp. salt
1/4 tsp. vanilla
3 eggs, beaten
2 T. flour
1/4 c. cream
dash of nutmeg

For pastry, sift dry ingredients into a 9” pie pan. Combine oil and milk in a measuring cup. Whip with fork and pour all at once over flour mixture. Mix with fork until flour is completely dampened. Press evenly and firmly with fingers to line bottom and sides of pan. Set aside.

For filling, to the eggs add all other ingredients, mix together, and put into unbaked pie shell. Bake 15 minutes at 400 degrees, lower heat to 350 degrees and bake 45 more minutes or until filling is firm.

Ella DeGroot

RHUBARB PIE
1 1/4 c. sugar
1/2 c. cream
2 tsp. tapioca
pinch of salt
2 eggs
1/2 tsp. vanilla
2 T. melted butter
2 1/4 c. rhubarb

Put rhubarb in unbaked pie crust. Beat eggs and add rest of ingredients; pour over rhubarb. Bake 45 minutes at 350 degrees.

Tammy Hanson

I am a lonely cookbook a sittin’ on the shelf.
Although I’m full of goodies, I’m no good there on the shelf.
I need someone to pick me up and look inside my cover.
And if you do, I promise you a new world you’ll discover.
**DUTCH APPLE PIE**

1 unbaked pie shell  
1 c. sugar  
1 tsp. cinnamon  
4-5 apples, peeled and sliced  
1/3 c. flour  
1/4 tsp. nutmeg (optional)

_Topping:_

1 c. flour  
1/2 c. brown sugar  
1 stick margarine

Blend sugar, flour, and spices. Mix with apple slices in bowl; then put in crust. Bake 30 minutes at 350 degrees. Mix topping ingredients in a blender and sprinkle on pie. Continue baking pie another 30 minutes.

Leona Lutterman

**PIE CRUST**

4 c. unsifted flour  
2 tsp. salt  
1 3/4 c. room temp vegetable shortening (do _not_ use butter or oleo)  
1 T. vinegar  
1 1/2 c. water

Put flour, sugar, and salt in a large bowl and mix well with a fork. Add shortening and mix well with fork or pastry blender until crumbly. In a small bowl, beat together vinegar, egg, and water. Combine with the flour mixture using a fork until all ingredients are moistened. Divide into 5 round, flat patties and wrap in waxed paper. Chill 30 minutes before using or can be frozen for months.

Leona Peterson

**CREAM FILLED CHOCOLATE COOKIE ICE CREAM PIE**

1 16-oz. package of cookies, crushed  
1/4 c. butter or margarine, melted  
1/2 gall. vanilla ice cream, softened  
1 10-oz. jar chocolate fudge topping  
1 12-oz. container whipped topping

(continued on next page)
Mix crushed cookies with melted butter. Press into bottom of 9” x 13” cake pan or 12” pie plate. Spread ice cream over top of cookies. Pour fudge topping in even layer over ice cream. Spread whipped topping over fudge. Garnish with chocolate curls or cookies, if desired. Freeze for two hours before serving.

**FRESH PEACH PIE**

7 peaches
1/2 c. water
1 T. butter
1 c. sugar
3 T. cornstarch
dash of salt

Peel and crush 3 peaches. Add sugar, water, cornstarch, and butter. Cook and stir until thick and clear. Set aside to cool while you peel and slice the other four peaches into a baked pie shell. Pour cooled filling over peaches. Serve with whipped cream.

**SOUR CREAM RAISIN DESSERT/SOUR CREAM RAISIN PIE**

1 c. flour
2 T. sugar
1/3 c. butter
1 c. raisins
3/4 c. sugar
1 c. sour cream
2 eggs
3 tsp. cornstarch
1/3 c. sugar
1 c. water

Mix flour, sugar, and butter and pat into 8” x 8” pan. Bake 30 minutes at 350 degrees. Cool. In saucepan, combine raisins, sugar, and water and boil ten minutes. Add sour cream. Separate eggs and beat yolks. Add to raisin-cream mixture. Add cornstarch and keep stirring constantly until thick and pour over crust.

*Topping:* Meringue - Beat egg whites until stiff. Add sugar. Then place on dessert. Brown 15 minutes in 400 degree oven.

*Pie Recipe:*

1 9” baked pie shell

Increase raisin cream mixture by 1 1/2 times. Use 5 eggs. If you do not care for mile-high meringue, use three eggs as in original recipe.
**EXTREMELY EASY DESSERT**

- Crushed Oreos
- 1/2 gallon of ice cream, any flavor
- 1 can chocolate syrup
- 1 large container Cool Whip

Cover 9 x 13" pan with crushed Oreos. Cut up ice cream and place on top of crumbs. Pour chocolate syrup on top. Cover this with Cool Whip. Sprinkle some Oreo crumbs on top. Freeze before serving. This keeps very well for 2-3 weeks.

Suellin Lutterman

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**EASY DESSERT**

- 1 c. margarine
- 2 c. flour
- 2 c. coconut
- 1/2 c. chopped nuts
- 3 1/4 c. milk (2% or whole)
- 2 small pkgs. instant butter pecan pudding
- whipped topping

Mix first three ingredients until crumbly. Bake on cookie sheet at 300 degrees for 45 minutes, stir once during baking. Pat part of mixture into bottom of 9"x13" pan, save some for top. Mix pudding with milk and pour over cooled crumb crust. Spread whipped topping over all. Sprinkle remaining crumbs on top. Refrigerate. Better when made the day before serving.

Pearl Huether

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**EASY DESSERT**

- 1 butter brickle or butter pecan cake mix
- 1 20-oz. can crushed pineapple and juice
- 1 stick margarine, melted
- 1 c. brown sugar
- 1 c. coconut
- 1 c. chopped nuts

Place pineapple and juice in a 9"x13" pan. Sprinkle cake mix over the top. Spread margarine over top of dry mix. Mix brown sugar, coconut, and nuts and sprinkle over top. Bake at 325 until brown about 30 minutes.

Ramona Holzkamp
**HOLIDAY DESSERT**

1 box vanilla wafers  
1 pint whipping cream, whipped  
1 large peppermint stick  
20-oz. can crushed pineapple, drained

Separately crush wafers and peppermint stick. Fold pineapple into whipped cream. Cover pan with layers in this order: wafers, peppermint, whipped cream mixture, peppermint, wafers. Chill.

Peggy Freyberg

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**RICE KRISPIE DESSERT**

Beat until stiff 4 egg whites and 1/2 tsp. cream of tartar. Gradually add 1 c. sugar. Fold in 3/4 c. rice krispies crushed. Add 1/2 c. chopped pecans. Spoon into a 9”x13” buttered cake pan to form a crust. Bake at 325 degrees for 25 minutes. Cool well. Top with one small container Cool Whip into which 1/2 c. powdered sugar, 3 tsp. instant vanilla pudding, 3/4 c. coconut, and 2 cans drained mandarin oranges have been folded in. Place on crust. Chill for several hours.

Joann Northrup

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**ANGEL FOOD CAKE DESSERT**

1 angel food cake  
1 c. boiling water  
1 c. whipping cream  
1 can mandarin orange sections  
1 small pkg. orange Jell-O  
1 sm. can orange juice conc.  
1/4 c. sugar  
1/4 c. slivered almonds

Mix Jell-O and water until dissolved. Add orange juice concentrate and chill until gelled. Whip cream with sugar, or use Dream Whip. Break cake into pieces in 9”x13” pan. Pour Jell-O mix over top. Arrange orange sections and almonds on top. Let set in refrigerator overnight.

Esther Bollinger
**PINEAPPLE CAKE DESSERT**

1. regular size cake mix  
2. c. milk  
1. 20-oz. can crushed pineapple  
1. 8-oz. cream cheese  
1. pkg. instant vanilla pudding  

Bake cake as directed. Whip cream cheese with milk, stir in pudding mix. Spread over cooled cake. Top with pineapple. Let it set up, then frost with Cool Whip.

Peggy Freyberg

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**TAPIOCAPUDDING**

2. T. quick cooking minute tapioca  
1/8. tsp. salt  
2. c. skim milk  
3. T. sugar  
1. egg, beaten  
1/2. tsp. vanilla  

Mix the first 5 ingredients together and then let stand for 5 minutes. Heat the pudding until it boils - stirring frequently. Remove from heat. Stir in the vanilla. Let stand for 20 minutes then chill. Makes 4 1/2 c. servings. 

1/2 cup = 115 calories, 1.5 gm fat

Darlene Plumart

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**HOT FUDGE PUDDING**

1. c. sifted flour  
2. T. cocoa  
1/4. tsp. salt  
2. T. shortening, melted  
1. c. brown sugar  
1. 3/4. c. hot water  
3/4. c. sugar  
2. tsp. baking powder  
1/2. c. milk  
1. c. chopped nuts  
4. T. cocoa  

Combine flour, sugar, cocoa, baking powder, and salt. Stir in milk and shortening. Mix until smooth and add chopped nuts. Turn into greased and floured square pan. Mix brown sugar and cocoa and sprinkle on top. Pour hot water over batter. Bake at 350 degrees for 40-45 minutes. Invert onto plates, dip sauce from pan over each serving. Can also serve with whipped cream.

Allen Dvorak
**BLUEBERRY MOLD**

2 pkg. black cherry jello
juice of canned blueberries

1 c. boiling water

Let stand until jelled (not firm). Add one pint sour cream and blueberries. Squirt of lemon (optional).

.Diane Fields

**ORANGE FLUFF**

**Crust:**

60 Ritz crackers, crushed
1/4 c. sugar

1/2 c. butter or margarine, melted

**Filling:**

1 can sweetened condensed milk
2 cans mandarin oranges, drained

1 6-oz. frozen orange juice
1 8-oz. Cool Whip

For crust, combine ingredients and, saving some for top, press most firmly into 9" x13" pan. For filling, mix ingredients, pour over crust then sprinkle reserved crumbs on top. Chill overnight--DO NOT freeze. Can use as salad or dessert.

Leona Lutterman

**RHUBARB-CHERRY DESSERT**

**Crust:**

1 c. quick oatmeal
1 c. flour
1/8 tsp. salt

1 c. brown sugar
1/2 c. margarine

**Filling:**

4 c. rhubarb
1 c. sugar
2 tsp. red food coloring

2 T. cornstarch
1 can cherry pie filling
1 c. water
1 tsp. almond flavoring

(optional)

(continued on next page)
For crust, mix ingredients and pat into half of the mixture in a 9"x13" pan. For filling, boil sugar, water, and cornstarch until thick, add food coloring, flavoring, and pie filling. Put rhubarb in crust and spoon cooked mixture over rhubarb. Put remaining crust mixture on top. Bake at 350 degrees for 45 minutes. Serve with whipped cream. Myrtle Weise

**RHUBARB DESSERT**

**Crust:**
1 c. flour 
1/2 c. butter or margarine

**Filling:**
1 1/4 c. sugar 
2 1/2 c. rhubarb 
1/3 c. milk 
3 egg yolks, beaten 
2 T. flour

For crust, mix ingredients and pat into pie plate. Bake at 350 degrees for 20-25 minutes. For filling, mix all ingredients in heavy pan and cook until thick. Cool, then pour into crust. Make meringue of egg whites; brown. Tammy Hanson

**RHUBARB DESSERT**

**Crust:**
1/2 c. butter or margarine 
1 1/2 c. flour 
1/2 c. sugar pinch of salt

**Filling:**
6 egg yolks 
3 T. flour 
1 c. milk, cream or canned milk 
2 c. sugar 
5 c. rhubarb 
1 tsp. lemon juice

**Topping:**
6 egg whites 
1/2 c. sugar

For crust, mix ingredients & pat into pan. Bake at 350 for 10 minutes. For filling, beat egg yolks, add sugar, flour, milk, rhubarb, & lemon juice. Pour into crust. For topping, beat egg whites, & sugar. Bake at 400 until golden brown. Arlen Johnson
INSTANT PUDDING DESSERT

First layer:
1 stick butter or margarine 1 c. flour
1/2 c. chopped nuts

Second layer:
1 8-oz. package cream cheese, room temperature
1 c. Cool Whip 1 c. powdered sugar

Third layer:
2 small boxes instant pudding, any flavor
3 c. milk (at least 2%)

For first layer, combine and spread in pan. Pat down and bake at 350 degrees for 20 minutes. For second layer, beat together and pour over cooled crust. For third layer, mix pudding and pour over cream cheese layer. Spread more Cool Whip over pudding mixture. Refrigerate for several hours or overnight.

Pearl Huether

CREAM PUFF DESSERT/MOON CAKE

1/2 c. butter 1 c. flour
1 c. water 4 eggs
2-3 small pkgs. instant pudding, vanilla 2-3 c. milk
1 8-oz. package cream cheese
Hershey's Chocolate Syrup

Preheat oven to 400 degrees. Bring butter and water to a boil. Remove pan from heat and stir in flour. Beat in eggs one at a time. Mixture will form a ball. Pat into lightly greased 9"x13" or jelly roll pan. Bake 35 minutes. Remove from oven and pat down lightly. Mix pudding with all but 1/4 cup of the milk. Mix 1/4 cup milk with cream cheese; stir into pudding and spread over cooled crust. Spread with Cool Whip. Refrigerate. Drizzle chocolate syrup on top before serving.

Nanette Schroeder, Vivian Klein, and Emma Nemitz
Breakfast Dishes

And

Breads
**BREAKFAST PIZZA**

1 lb. pork sausage  
1 c. frozen hash browns, thawed  
1/2 c. mushrooms  
1 c. shredded mozzarella cheese  
1/4 c. milk  
8 oz. refrigerated crescent rolls  
1/2 c. bacon, cooked & crumbled  
1 c. shredded cheddar cheese  
5 eggs  
parmesan cheese


Jan Hanson

**CLUB SODA BELGIAN WAFFLES**

2 c. biscuit mix  
1 1/3 c. club soda

Mix all ingredients well. Pour into Belgian waffle maker. Makes 4 waffles. This batter does not keep, use it all right away.

Gusie Friedrich

**PATTY’S HASH BROWN QUICHE**

1 32-oz. package shredded hash browns, thawed  
1/3 c. butter  
2-3 c. diced ham  
5 eggs  
2 1/2 c. shredded cheddar cheese  
1 c. milk  
green onion

Grease 9"x13" pan. Press hash browns into pan. Brush with melted butter. Bake at 425 degrees for 25-30 minutes. Remove from oven and cover with ham, onions, and cheese. Beat eggs and milk, pour into pan and bake at 350 degrees for another 30 minutes.

Raenette Bollinger
**FLUFFY PANCAKES**

3 eggs, separated
1 1/2 c. flour
1 1/2 T. sugar

1 2/3 c. buttermilk
1 tsp. salt
1 tsp. baking soda


Diane Drake

**APPLE PANNEKOEKEN (BREAKFAST DISH)**

1/2 c. flour
3/4 c. flour
1/2 stick margarine

3/4 c. milk
3 eggs

1 can apple pie filling (or fresh apple slices)

Melt margarine in 8"x8" pan or double recipe and place in 9"x13" inch pan. Mix milk, flour, and eggs until smooth. Pour in pan. Spoon on 1/2 can pie filling. Bake at 400 degrees for 30 minutes. You can use fresh apple slices instead of pie filling. Sprinkle with apple slices instead of pie filling. Can also used canned peaches. Serve with hot maple syrup.

Diane Fields

**STRAWBERRY RHUBARB JELLO SALAD**

3 c. diced rhubarb
1 6-oz. strawberry jello
1 20-oz. unsweetened crushed pineapple

1/2 c. water
1/2-3/4 c. sugar

Cook rhubarb and water until tender. Add jello and stir until dissolved. Stir in sugar. Add pineapple and stir. Put in 9"x13" pan.

Diane Fields

**BREAKFAST DISH**

6 slices bread, cubed
6 eggs
2 c. shredded cheddar cheese

1 lb. sausage, browned
2 c. milk
1/4 tsp. tabasco sauce

Put bread in bottom of dish. Mix eggs, milk, & tabasco sauce; add sausage. Pour over bread, cover with cheese. Bake at 350 for 45-60 minutes.

Dorinda Rauscher
**OVERNIGHT CARMELO ROLLS**

18 frozen dinner rolls  
1 package butterscotch pudding, NOT instant  
1/2 c. brown sugar  
1/2 c. chopped nuts  
1/2 c. melted butter

Put frozen rolls in bottom of well greased bundt pan. Sprinkle pudding over rolls, then the sugar, butter and nuts. Cover with foil and place on counter overnight. In morning, bake in 350 oven for 30-40 minutes. Cool on rack 5-8 minutes, then turn onto plate.

Darlene Plumart

**CORN SOUFFLE**

<table>
<thead>
<tr>
<th>1 stick margarine</th>
<th>1 onion, chopped</th>
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<tbody>
<tr>
<td>1 16-oz. undrained whole kernel corn</td>
<td>1 16-oz. creamed corn</td>
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<tr>
<td>3 eggs, beaten</td>
<td>1 Jiffy Corn Muffin Mix</td>
</tr>
<tr>
<td>1 c. sour cream</td>
<td>1 c. cheddar cheese, shredded</td>
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</table>

Sauté onion in margarine. Add corn, eggs, and dry muffin mix. Pour into greased 9”x13” pan. Mix sour cream and cheddar cheese; drop by spoonfuls on top. Bake at 350 degrees for 40-45 minutes.

Peggy Freyberg

**BLUEBERRY BREAD**

<table>
<thead>
<tr>
<th>8 T. butter</th>
<th>4 c. sugar</th>
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<tbody>
<tr>
<td>4 eggs</td>
<td>8 c. flour</td>
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<tr>
<td>2 c. orange juice</td>
<td>4 c. blueberries</td>
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<tr>
<td>4 tsp. baking powder</td>
<td>1 tsp. soda</td>
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<tr>
<td>2 tsp. salt</td>
<td>1 c. water</td>
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<tr>
<td>12 tsp. grated orange rind</td>
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Add dry ingredients, alternate with flour. Fold in berries. Bake for one hour and 10 minutes at 325 degrees. Remove from pans and glaze with:

8 tsp. orange juice  
8 T. sugar

Diane Fields
BREAKFAST DISH
1 lb. bacon, fried to crisp
1 can apple pie filling with 2 T. sugar added
2 c. shredded cheddar cheese

Grease pan, place crisp bacon on bottom, top with pie filling, then cheese. Pour over a mix of:
1 1/2 c. biscuit mix (Bisquick) 1 1/2 c. milk
4 eggs

Bake at 375 degrees for 40 - 45 minutes. Joann Northrup

APPLESAUCE OAT MUFFINS
2 c. Cheerios (crushed to one cup) 1 1/4 c. flour
1/3 c. brown sugar 1 tsp. cinnamon
1 tsp. baking powder 3/4 tsp. soda
1 c. applesauce 1/3 c. skim milk
1/2 c. raisins 3 T. oil
1 egg white

Mix cereal, flour, sugar, cinnamon, baking powder, and soda in a large bowl. Stir in remaining ingredients until just moist. Spray bottom of muffin tin. Bake at 350 degrees for 25-30 minutes. Darlean Rudebusch

CREAM CHEESE CUP CAKES
1 pkg. German Chocolate Cake Mix prepared to package directions
Fill cup cake tins 1/2 - 2/3 full. Drop one heaping teaspoonful of filling on top of cake batter.

Filling:
1 beaten egg
1 8 oz. package softened cream cheese
1/3 c. sugar

Mix and add 1 cup chocolate chips. Bake at 350 degrees for 25 - 30 minutes. Joann Northrup
In bowl, dissolve yeast in water. Scald milk, then cool to 100 degrees. Add milk, sugar, salt, egg, lard, and half the flour to yeast. Mix with mixer until smooth. Add enough remaining flour to handle easily. Knead on floured board until smooth (5 minutes) adding more flour if necessary. Round up and turn in greased bowl. Cover with waxed paper and a cloth. Let rise in warm place (85 degrees) until doubled, about 1 1/2 hours (dough is ready if impression remains). Punch down. Let rise again until almost double, about 30 minutes. Make into buns. Let rise and bake at 350 degrees for 13-15 minutes.

Cordus Behrend

**GARLIC BREAD**

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<tr>
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<tbody>
<tr>
<td>loaves frozen bread dough</td>
<td>c. butter, melted</td>
<td>T. salt</td>
</tr>
<tr>
<td>1</td>
<td>egg, beaten</td>
<td>T. garlic powder</td>
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Thaw bread; break or cut into pieces into two greased pans. Beat other ingredients and drizzle over bread. Let rise. Bake at 375 for 30 minutes.

Emma Nemitz

**PUMPKIN BREAD**

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<th>1</th>
<th>6 - 8</th>
<th>2/3</th>
</tr>
</thead>
<tbody>
<tr>
<td>c. shortening</td>
<td>c. sugar</td>
<td>eggs</td>
<td>can (1 lb.) pumpkin</td>
<td>c. water</td>
<td>c. flour</td>
<td>tsp. soda</td>
<td>tsp. salt</td>
<td>tsp. baking powder</td>
<td>tsp. cinnamon</td>
<td>tsp. cloves</td>
<td>oz. chocolate chips</td>
</tr>
</tbody>
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(continued on next page)
**GOLDEN CORN BREAD**

1/4 c. vegetable oil or shortening  
1 c. flour  
4 tsp. baking powder  
1 c. milk  
1 c. yellow corn meal  
2-4 T. sugar (optional)  
1/2 tsp. salt (optional)  
1 egg, beaten

Heat oven to 400 degrees. In 8” or 9” square pan or 10” skillet, melt shortening in oven; tilt pan to coat bottom evenly. Combine dry ingredients. Add melted shortening, milk, and egg; mix until blended. Pour into hot pan. Bake 20 - 25 minutes. Makes 9-10 servings.

Diane Fields

**BROCCOLI CORNBREAD**

1 10-oz. package frozen broccoli, partially cooked, drained  
1 Jiffy Cornbread Mix  
1 stick margarine or butter, melted  
3 eggs, beaten  
1/3 c. milk  
1-2 c. cheddar cheese, grated  
1 onion, chopped fine

Mix all ingredients together well. Pour into greased 10-in. round pan or small cake pan. Bake at 350 degrees for 15 minutes, then bake at 375 for 20 more minutes.

Peggy Freyberg

**BUNS**

1/2 c. warm water (110 degrees)  
1 1/2 c. lukewarm skim milk  
2 tsp. salt  
1/2 c. lard or soft shortening  
7-7 1/2 c. bread flour or all-purpose flour  
2 pkg dry yeast or 2 oz. cake yeast  
1/2 c. sugar  
2 eggs

(continued on next page)
CHERRY CRESCENT RING

8 oz. cream cheese, softened
3/4 c. chopped walnuts
1/2 c. chopped drained maraschino cherries
1/3 c. sugar
1/4 c. softened butter
2 tsp. almond extract
2 8-oz. packages refrigerated crescent rolls

Frosting:
1 c. confectioner’s sugar
1/2 tsp. almond extract
1 T. milk
maraschino cherry halves

Grease 14”x17” baking sheet. Combine cheese, nuts, cherries, sugar, butter, and extract; blend well and set aside. On floured surface separate each pack of dough into two rectangles; pinch long sides of four rectangles into one 13”x15” rectangle; seal perforations and edges. Spread cherry filling over dough to 1/2” from edges. Starting at long edge, roll up rectangle and seal. Place seam side down on greased baking sheet, forming into a ring pressing ends together. Cut almost through the ring to 1/2” from edge at 1” intervals. Turn each section slightly on its side. Bake near center of 375 oven for 30-35 minutes or until golden brown. For frosting mix sugar, milk, and extract well. While ring is warm, spread with frosting and garnish with cherry halves.

Barb Halbersma

BANANA BREAD

2 c. flour
1 tsp. salt
1 c. sugar
1 c. mashed bananas
3/4 c. nuts
2 tsp. baking powder
1/2 tsp. baking soda
2 eggs
1 tsp. lemon juice

Sift flour, powder, salt, soda, and sugar. Add eggs, bananas and juice. Beat two minutes at medium speed. Add nuts. Pour into a greased loaf pan. Sprinkle 1/4 c. nuts on top. Bake at 350 degrees for 1 hour.

Bertha Blankenfeld
Heat oven to 350 degrees. Grease 2-9”x5”x3” loaf pans or 3 (8.5”x4.5”x2.5”) loaf pans. In large bowl, cream shortening and sugar until fluffy. Stir in eggs, pumpkin, and water. Blend in flour, salt, soda, baking powder, cinnamon, and cloves. Stir in chocolate chips and nuts. Pour into pans. Bake about 70 minutes or until wooden pick comes out clean.

Diane Fields

**POPPY SEED BREAD WITH GLAZE**

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<tbody>
<tr>
<td>c. flour</td>
<td>c. milk</td>
<td>c. sugar</td>
<td>tsp. baking powder</td>
<td>tsp. salt</td>
<td>tsp. almond extract</td>
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<tr>
<td>1 1/2 tsp. vanilla</td>
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<tr>
<td>3 eggs</td>
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<td>1/4 c. poppy seeds</td>
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<td>1 c. plus 2 T. salad oil</td>
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<td>1 tsp. butter flavor</td>
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Combine all ingredients and beat for 2 minutes. Pour into 2 (9”x5”x3”) loaf pans or 3 (8.5”x4.5”x2.5”) well greased loaf pans. Bake for one hour at 350 degrees.

**Glaze:**

| 3/4 | 1/2 |
| c. powdered sugar | c. orange juice |
| 2 tsp. butter, melted | 1/2 tsp. almond extract |

Mix glaze ingredients thoroughly. Pour over loaves while still hot.

Diane Fields

**GARLIC BREAD**

Slice long bread lengthwise. Spread with butter, garlic powder, and parmesan cheese. Wrap in foil. Bake at 325 for 8-12 minutes.

Vi Mielke
Mix butter, sugar, and Bisquick until crumbly. Stir in milk until dough forms a ball. Drop by tablespoon 2” apart on lightly greased cookie sheet. Make well in each and fill with 1 tsp. preserves. Bake at 350 degrees for 10-15 minutes. Drizzle with glaze while still warm.

Darlean Rudebusch

HEART-HEALTHY OATMEAL MUFFINS

| 1 1/2 | c. oatmeal (quick or regular) | 1 1/4 | c. flour |
| 3/4 tsp. cinnamon | 3/4 tsp. baking soda |
| 1 c. unsweetened applesauce | 1/2 c. skim milk |
| 1/2 c. brown sugar, firmly packed | 3 T. vegetable oil |
| 1 egg white | 

Topping:

| 1/4 c. oatmeal | 1 T. brown sugar, packed |
| 1 T. margarine, melted | 


Raenette Bollinger

APPLE MUFFINS

| 2 eggs, beaten | 4 c. diced apples |
| 1 c. sugar | 2 tsp. cinnamon |
| 1/2 c. salad oil | 1 c. chopped nuts |
| 2 c. flour | 1 tsp. salt |
| 1 tsp. baking powder | 1 tsp. soda |

In large bowl break eggs, beat. Add apples. Stir together and add sugar, cinnamon, oil, and nuts. Sift dry ingredients, add to batter and beat well. Fill muffin cups or greased 9”x13” pan. Bake at 350 for 20-25 minutes for muffins, 45 minutes for cake pan.

Peggy Freyberg
**PUMPKIN BREAD**

1 1/2 c. sugar  
1 tsp. baking soda  
1/2 tsp. nutmeg  
1/2 c. oil  
1 c. pumpkin  
1/4 c. baking powder  
1/2 tsp. cinnamon  
1 2/3 c. flour  
1/2 c. water  
2 eggs

Mix all ingredients. Bake at 350 degrees for 1 1/2 hours.

Bertha Blankenfeld

**APPLESAUCE BREAD**

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

*Topping:*

1/4 c. brown sugar  
1/4 tsp. cinnamon  
1/4 c. pecans

Combine eggs, sugar, applesauce, oil, and milk. Mix dry ingredients; add wet ingredients to them. Add pecans. Put into greased loaf pan. Mix topping ingredients, and sprinkle on batter. Bake at 350 degrees for 1 hour; cap loosely with foil after 30 minutes. Remove from pan, cool on rack.

Cordus Behrend

**EASY DROP DANISH**

1/4 margarine or butter, softened  
2 c. Bisquick  
1/4 c. preserves, any flavor  
2 tsp. sugar  
2/3 c. milk

*Glaze:*

2/3 c. powdered sugar  
1/4 tsp. vanilla  
1 T. warm water

(continued on the next page)
**STRAWBERRY-RAISIN SCONES BAKE**

2 c. flour  
1 T. baking powder  
1/2 c. butter  
2 eggs, beaten  
1/2 c. thick strawberry jam

2 T. sugar  
1/4 tsp. salt  
1/2 c. milk  
3/4 c. raisins

Heat oven to 425 degrees. Grease an 8-inch round cake pan. Combine flour, sugar, baking powder, and salt. Using pastry blender or fork, cut in butter until mixture resembles coarse crumbs. Add milk, eggs, and raisins; stir just until dry ingredients are moistened. With floured hands, put half of dough into bottom of greased pan; press dough 1/4 inch up sides. Spread dough with jam. Top with remaining dough, spread evenly. Using sharp knife, score dough into 8 wedges. Brush top lightly with melted butter and sprinkle with sugar, if desired. Bake at 425 degrees for 20-25 minutes or until toothpick inserted in center comes out clean. Serve warm.

Alyce Melrose

*Work for the Lord, the pay is low,  
but the retirement benefits  
are out of this world!*
**BRAN MUFFINS**

1/2 c. sugar
1 egg
2 c. Raisin Bran
1/2 tsp. salt

1/2 c. shortening
1 c. flour
1 c. buttermilk
1/2 tsp. baking soda

Mix all ingredients. Fill muffin cups 2/3 full. Bake at 375 degrees for 18-20 minutes.

*Betty Nagel*

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**BANANA NUT MUFFINS**

1 c. mashed ripe bananas
2/3 c. brown sugar
1/3 c. vegetable oil
2 tsp. baking powder
1 tsp. vanilla
1 tsp. nutmeg

1 egg
1/3 c. buttermilk or sour milk
1 3/4 c. flour
1/2 tsp. soda
1/4 tsp. salt
1/2 c. walnuts, chopped


*Leona Lutterman*

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**Recipes for a Sweet Disposition**

*Three grains of common sense*

One large heart; One good liver

One bushel of contentment; Fresh air and sunlight

One good husband; Do not bring to a boil
Miscellaneous

Matvella

Peaches

Preserves

Lemonade Mixes for Flavored Water

(continued on the next page)
Miscellaneous

Marvels

Pickles
Preserves
Beverages
Passover Meal for Maundy Thursday
And More!
DELICIOUS BREAD AND BUTTER PICKLES
4 qts. sliced cucumbers 6 small onions
1 green pepper 1 red pepper (or pimento)
1/3 c. salt
Cut up and let stand 1-2 hours in ice water.

Bring to boil:
3 c. vinegar 5 c. sugar
1 1/2 tsp. celery seed 1 1/2 tsp. mustard seed

Drain the cucumbers, onions, and peppers and add to vinegar solution. Bring to boil for 1 to 2 minutes and put in pint jars and seal.

Leona Lutterman

FROZEN SWEET PICKLES
7 c. cucumbers, unpeeled and thinly sliced
1 c. onions, sliced thin
1 T. salt
1 c. vinegar
2 c. sugar
1 tsp. celery salt

Combine cucumbers, onions, and salt. Let set 2 hours, then drain off water. Heat to boiling point the vinegar, sugar, and celery salt. Let cool and pour over drained cucumber mix. Place in refrigerator for 2 to 3 days, then put in containers and freeze.

Peggy Freyberg

ZUCCHINI PICKLES
1 large zucchini, peeled and de-seeded
3 T. pickling lime
10 c. sugar
2 quarts white vinegar
2 tsp. salt
2 tsp. celery seed
2 tsp. pickling spice
green food coloring

(continued on the next page)
**BREAD AND BUTTER PICKLES**

1 gallon cucumbers, sliced paper thin with peeling on
8 small white onions, sliced paper thin
2 green peppers, diced
1/2 c. pickling salt
5 c. sugar
5 c. vinegar
2 T. mustard seed
1/2 tsp. ground cloves
1 tsp. celery seed
1-1/2 tsp. turmeric

Combine cucumbers, onion, green peppers. Mix pickling salt and enough water to cover and soak for 3 hours; drain. To make syrup, mix rest of ingredients and pour over pickles in a heavy skillet. Heat on low to scalding, but do not boil, lifting pickles occasionally with large spoon while heating. Seal in hot, sterilized jars. Ready to use as soon as jars are cooled.

Dorinda Rauscher

**EASY FROZEN PICKLES**

16 c. cucumbers - sliced thin (don’t peel)
1 c. thin sliced onion
3 T. pickling salt

Combine, let set for 3 hours. Rinse and drain.

Meanwhile, mix:

2 c. vinegar
1 tsp. celery
1/2 tsp. alum

3 c. sugar
1 tsp. turmeric
1 tsp. mustard seed

Set this aside for 3 hours - stirring often to dissolve sugar. After 3 hours pour over cucumbers and onions. Refrigerate several days - then put in small containers and freeze. Crisp and good.

*When you feel dog-tired at night, it may be because you growled all day.*
**FREEZER PEACH PRESERVES**

1. c. drained well, 20-oz. can crushed pineapple
2. 3 c. crushed peaches, use potato masher
3. 4 c. sugar
4. 1/4 c. cut up maraschino cherries
5. 1 box peach Jell-O

Boil pineapple, peaches, and sugar until done. Add cherries and Jell-O. Cool and put in jars. Freeze.

Cindy Mielke

**BEET JELLY**

1. 3 c. juice from boiled beets
2. 1 package Sure-Jell
3. 4 c. sugar
4. 2 packages unsweetened raspberry Kool-Aid

Bring beet juice and Sure-Jell to a boil. Add sugar and boil for 3 minutes or longer until jelly flakes off the spoon. Remove from flame and add Kool-Aid. Put in jars and seal. NOTE: I like strawberry Kool-Aid.

Bertha Blankenfeld

**COUNTRY VANILLA ICE CREAM**

1. 4 eggs
2. 5 c. milk
3. 4-1/2 tsp. vanilla
4. 2-1/4 c. sugar
5. 4 c. heavy cream
6. 1/2 tsp. salt

Add sugar gradually to beaten eggs. Continue to beat until mixture is very stiff. Add remaining ingredients and mix thoroughly. Pour into gallon freezer and freeze as directed.

Ardyne Rittershaus

*We live in the present, we dream of the future, but we learn eternal truths from the past.*
Cut zucchini into 1-1/2” x 1/2” strips. Measure 16 c. zucchini to 1 gallon water with pickling lime; soak 24 hours. Wash in cold water. After 3 hours in cold water, drain well. For syrup, mix sugar, white vinegar, salt, celery seed, pickling spice, and a few drops of food coloring. Pour cold over zucchini and let set 8 hours. Put in a large stainless steel kettle and boil juice and pickles together for 30 minutes, slowly. Pack into sterilized jars and seal while hot. Very crisp and delicious.

Pearl Huether

**Rhubarb Jam**

5 c. rhubarb, cut fine
1 3-oz. box Jell-O
3 c. sugar

Mix rhubarb and sugar and let set until it forms its juice. Boil until rhubarb done. Remove from stove and add Jell-O. Stir until dissolved. Put in jars and seal.

Bertha Blankenfeld

**Rhubarb Jelly**

7 c. rhubarb, diced
4 c. sugar
1 can blueberry pie filling (or strawberry)
1 6-oz. box strawberry or raspberry Jell-O
1/2 tsp. butter (to prevent boiling over)

Boil first 3 ingredients for 10 minutes. Add Jell-O and stir until dissolved. Pour into jelly jars. Keep refrigerated 1 to 3 months or seal with paraffin wax or freeze. Makes 5 to 6 pints.

Laurie Wallen

**Honey Butter**

1 part honey
1 part butter, softened
1 part powdered sugar

Nanette Schroeder
**HUMMINGBIRD NECTAR**

4 parts water 1 part sugar

Stir until dissolved. Bring to boil, cool. Keep excess nectar mix refrigerated. NOTE: When refilling your feeder, it is best to discard any old nectar and to thoroughly wash your feeder before adding fresh nectar.

Diane Fields

**ORIOLE NECTAR**

6 parts water 1 part sugar

Stir until dissolved. Bring to boil, cool. Keep excess nectar mix refrigerated. Fresh nectar should be used every 3-5 days. NOTE: When refilling your feeder, it is best to discard any old nectar and to thoroughly wash your feeder before adding fresh nectar.

Diane Fields

**BAILEYS IRISH CREAM**

3 eggs
1 c. condensed milk
1/4 tsp. coconut extract
1 1/4 T. chocolate syrup
1 1/4 c. whipping cream
1 c. whiskey

Mix in blender one minute. Store in refrigerator.

Diane Fields

**CAROL'S PARTY PUNCH**

1 6-oz. frozen orange juice concentrate
1 46-oz. can pineapple juice
1 package orange Jell-O
1 quart ginger ale
ice cubes

(continued on the next page)
SMOOTH HOMEMADE ICE CREAM

7 large eggs, separated 2 c. sugar
pinch of salt 3-1/2 c. heavy whipping cream
4 1/2 c. 2% milk 4 T. vanilla

Beat egg whites until frothy; add sugar gradually until mixture is thick and creamy. Beat in egg yolks, salt, cream, milk, and vanilla. Mix well. Freeze in 4-quart freezer.

Pearl Huether

SNOW ICE CREAM

1 c. whipping cream
1/2 c. sugar
1/8 c. vanilla
2 quarts very clean snow

Whip cream on high speed until thick and stiff. Fold in sugar and vanilla. Fill ice cream bucket with 2 quarts snow (wait until snow settles and add more to make 2 quarts). Fold cream mixture into snow. Cover tightly and pack in a snowbank until hardened. Enjoy with favorite topping.

Miranda Wallen

RASPBERRY PUNCH

3 oz. raspberry jello
1/2 c. sugar
2 c. boiling water

Combine together, then add:
2 c. cold water
10 oz. frozen raspberries
6 oz. can frozen lemonade concentrate
28 oz. bottle of lemon/lime

Add ice ring and serve.

Diane Fields
SALSA
12 c. skinned chopped tomatoes
2 small cans diced green chilies
5 cloves garlic (chopped)
3 tsp. salt
1/4 c. sugar
3 medium onions
1/2 tsp. jalapeno pepper (to taste)
2 c. chopped green peppers
1 c. apple cider vinegar

Bring to boil. Simmer at least two hours. Freeze or can. You can double the recipe to make it worth your while.

Tammy Hanson

SALSA
16 c. chopped tomatoes
2 c. chopped onions
2 c. chopped green pepper
2 tsp. chili powder
2 tsp. salt
1 whole head garlic, chopped
chopped - jalapeno pepper, to taste


Bonnie Limmer

SALSA
20 c. chopped tomatoes
2 c. chopped green pepper
2 c. chopped onion
3-4 jalapeno peppers
5 T. salt
1 3/4 T. black pepper
5 T. chili powder
5 T. sugar
6 tsp. chopped garlic
1 c. white vinegar

(continued on the next page)
Dilute orange juice to make 3 cups liquid. Dissolve Jell-O in 2 cups hot water. Mix all ingredients - add ginger ale and ice cubes just before serving. For different color and flavor, instead of orange juice and orange Jell-O, substitute the following: green punch - frozen limeade and lime Jell-O; yellow punch - frozen lemonade and lemon Jell-O; red punch - frozen lemonade and 1-1/2 quart cranberry or cherry juice; purple punch - frozen grape juice and grape Jell-O.

Cordus Behrend

**RHUBARB DAIQUIRI**
1 1/2 c. chopped rhubarb
1 1/2 c. sugar
2 T. water
2/3 c. rum
3 c. ice
1 T. lemon or lime juice

Combine rhubarb, sugar, and water. Bring to boil, cover and simmer five minutes. Cool and combine rhubarb mix with rum, ice, and juice in blender. Serves 4 - 6 people.

Diane Fields

**PUNCH**
1 package cherry Kool-Aid
1 package strawberry Kool-Aid
2 c. sugar
2 quarts water
1 can frozen orange juice concentrate
1 can frozen lemonade
1 quart 7-Up

Mix.

Vivian Klein

*Housework is what a woman does that nobody even notices until she doesn't do it.*
SALSA

5 qts. tomatoes (about 20) peeled and diced
3 c. diced onions
2 c. diced green peppers
3-4 dried red peppers - crushed
1-2 cloves garlic, minced
3 T. salt
1 T. pepper
1/4 c. sugar
1 T. cumin
8 T. cornstarch - mix with enough water to make liquid before adding to mixture

Place all ingredients in a large kettle, stir and cook over low heat 1 hour. Fill prepared canning jars while mixture is hot, apply lids and allow to cool and seal (process in water bath 1/2 hour).

Curtis Meister

RED CHILI SAUCE

10-12 chilies, large
1-1/2 c. hot water
1 8-oz. can tomato paste
1 clove garlic, minced
1/4 c. oil (olive preferred)
1-1/2 tsp. salt
1-1/2 tsp. oregano leaves
1/4 tsp. ground cumin

(continued on next page)
Peel chilies if the skins are tough; stem and seed. Blend with the water until smooth (or scrape the pulp from the skin and put through a fine strainer). Add remaining ingredients and simmer 10 minutes, stirring occasionally. Will freeze well. NOTE: Recipe as found. Longer cooking (up to an hour) may be desirable to obtain a thick enough sauce. Can blend without peeling and then strain easier. To peel, toast in a 400 degree oven 3 to 4 minutes or until they begin to give off a mild aroma. Burning them makes them very bitter.

Cordus Behrend

**MEXICAN DIP**

8 oz. Frito Lay bean dip
8 oz. soft cream cheese
1 c. sour cream
1/2 package taco seasoning mix
3/4 c. chopped green onion
20 drips tabasco sauce
1 c. cheddar and monterey shredded cheese

Mix and put into a 2-quart casserole. Top with cheeses. Bake at 350 degrees for 40 minutes. Serve with Doritos.

Laurie Konrad

**MARINATED MUSHROOMS - MEXICAN STYLE**

1/2 c. vinegar
1 tsp. tarragon
3 T. lemon juice
2/3 c. oil
1/2 tsp. salt
1-2 cloves garlic - mashed

Place first six ingredients in container and mix. Add mushrooms and shake marinade, refrigerate for one hour shaking occasionally. For large mushroom marinate, refrigerate 2-3 hours, overnight not harmful. Drain before serving. Marinade can be saved and used to marinate steaks.

Diane Fields
**SHRIMP DIP**

5 T. Miracle Whip
3 T. ketchup
8 oz. cream cheese
1/2 c. onion, minced
1 can shrimp

Blend together salad dressing, ketchup, cream cheese, and onion. Then add shrimp.

Dorinda Rauscher

**AH! ROMA! FONDUE**

1 clove garlic
1 onion, chopped
2 T. olive oil
1/2 lb. ground beef
2 10 1/2-oz. cans pizza sauce
6 oz. can tomato paste
2 tsp. Italian seasoning
3 oz. grated cheddar cheese
8 oz. grated mozzarella cheese
1 bay leaf
French Bread, cubed

Rub inside of pot with garlic. Add onion, meat, and olive oil. Brown at 425 degrees. Add pizza sauce, tomato paste, and seasonings. Stir well. When mixture begins to thicken, remove bay leaf and gradually add cheese, stirring well after each addition. When all cheese is melted, turn control to 200 degrees and serve with cubed French bread. Serves 4 to 6 as a main dish, 10 to 12 as an appetizer.

Ardyne Rittershaus

*You can’t spend a lifetime just going along for the ride.
sooner or later, you’ll have to help to pull the wagon.*
**PORCH CHOP MARINADE**

1/4 c. sugar  
1 tsp. ginger  
1/2 tsp. salt  
1/3 c. soy sauce  
1/2-1 tsp. garlic powder

Stir together all ingredients. Marinate chops 4-6 hours. Grill pork chops.

Laurie Wallen

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**BAR-B-Q PORK CHOP MARINADE**

*Marinade:*

11 oz. unsweetened pineapple juice  
2 tsp. brown sugar  
1/4 tsp. garlic salt

8 oz. barbecue sauce  
2/3 tsp. Worcestershire Sauce

Mix ingredients and marinate meat 8 hours or overnight in refrigerator. Makes enough for 4-6 chops. Grill over medium heat for 10-15 min, turning once.

Laurie Wallen

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**FRENCH DRESSING**

1 c. salad oil  
1/2 c. catsup  
1 small onion – grated  
1/2 tsp. paprika (optional)

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

Shake well and bottle. It’s great on spinach or lettuce salad.

Diane Drake
WHITE FRENCH DRESSING
1 1/2 oz. boiling water 2 T. and 2 tsp. cold water
2 T. and 2 tsp. cornstarch 1 pinch paprika
6 1/2 oz. sugar 1 3/4 oz. salt
2 tsp. dry mustard 35 liquid oz. salad oil
1 1/2 c. cider vinegar

Boil the water and thicken with the cold water and cornstarch mixture. Add paprika, sugar, salt, and dry mustard. Cook over low heat for 10 minutes. Remove from the heat and transfer to a large mixing bowl. VERY slowly add the salad oil and vinegar alternately. Granulated garlic can be added to taste. Mix on medium speed for 5 minutes.

Pastor Townes

MAVIS’ CROUTONS
1/2 stick margarine
6 slices bread

garlic powder

Place margarine in shallow baking pan in 225 degree oven. Cut bread into cubes. Put cubes in baking pan; add a generous dash of garlic powder, then toss cubes to thoroughly mix. Heat in oven for 2 hours. Cool, then store in a sealed Tupperware container.

Cordus Behrend

RHUBARB WINE
This is a recipe given to me by Hilda Bergman of White SD. Probably sometime in the “50's”.

2 qts. rhubarb (cut up)
4 qts. of boiling water

Pour water over rhubarb and let set 24 hours. Then strain the juice. To each gallon of juice, add 7 cups sugar. Put in a large crock in a warm place. After it starts to work, skim it every day. Then when it’s through working, put into jugs. If it boils out of a jug just add some sugar water.

Leona Lutterman
KITCHEN CHRISTMAS POTPOURRI

peelings of 2 oranges
3 or 4 cinnamon sticks
3 or 4 bay leaves
1/4 c. whole cloves
1-1/2 quarts water

Combine ingredients and put in a coffee can or saucepan. Bring to a boil, then turn down and simmer. Let fragrance fill the house. Can be used over and over, just add water as needed.

Raenette Bollinger

Praising yourself to the sky will not get you there.

Gossip is the art of saying nothing in a way that leaves nothing unsaid.

Happiness is like jam. You can’t spread even a little, without getting a little on yourself.
ROAST LAMB FOR PASSOVER
Have butcher bone and roll a lamb shoulder or leg. Figure on 1/2 to 3/4 lb. boned and rolled lamb per person. You will need 2 cloves of garlic for every 1 lb. of lamb. Slice garlic into thin slices. Make holes with the point of a sharp knife in the fatty part of the lamb. Insert garlic slices into the holes. Place meat thermometer in the center of the thickest part of the lamb. Roast at 325 degrees on a rack in a shallow pan until meat thermometer reaches 175 degrees (medium done) or 180 degrees (well done). About 35-40 minutes per pound. Slice thin.

Lamb is not served on most Jewish tables at Passover because there is no Temple where the sacrifice can be offered, but because we believe that the Lamb of God has come and shed His blood for us, we can joyfully partake of lamb in the Seder Meal. If you do not desire or cannot obtain lamb, roast beef, roasted turkey, or roasted chicken are popular Jewish dishes. (However, bread stuffing is inappropriate as is flour as a thickening agent. Matzo meal can be used to replace cornstarch or flour. It can be found in many stores at this time of year. Try calling some specialty shops or the local grocery. As noted later, corn meal is the closest substitute to matzo meal.)

MATZO BALLS - FROM SCRATCH
2 T. cold water
1/2 c. matzo meal
1/2 tsp. salt
pinch of nutmeg
2 eggs, well beaten
1/2 tsp. baking powder
1 T. chopped parsley
1 qt. water

Add cold water to beaten eggs. Add matzo meal, baking powder, salt, and chopped parsley. Add a pinch of nutmeg. With moist hands, form into 1 inch balls. Drop dumplings into a quart of boiling water. Cover and cook in rapidly boiling water over medium heat for about 30 minutes. Remove with a slotted spoon when cooked through. Serve in soup or as a side dish. Makes 1 dozen. (Once rolled into balls you can place the dumplings in the refrigerator for several hours before cooking in soup.)
**CHICKEN SOUP**

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<td>T. dried parsley</td>
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<tr>
<td>2</td>
<td>cloves garlic</td>
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<td>carrots peeled</td>
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Place chicken parts, onions, and water in 8 quart pot. Bring to a boil. Lower heat and simmer for 2-3 hours, skimming foam off top as necessary. Add remaining ingredients EXCEPT dried dill and parsley. Cover and simmer for 1-2 more hours. (If desired, soup can be strained at this point). Add dill and parsley and cook for 15 minutes more. Refrigerate overnight. Skim off fat before re-heating the next day. Serve with knaidlach (matzo balls). Approximately 10 servings.

**CHAROSET**

A reminder of the slave work from which the Jewish people were freed under Pharaoh in Egypt. The most popular version is:

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<tr>
<td>3</td>
<td>T. honey</td>
</tr>
<tr>
<td>2</td>
<td>tsp. cinnamon</td>
</tr>
<tr>
<td>1/4</td>
<td>c. sweet red wine (grape juice if desired)</td>
</tr>
</tbody>
</table>
PINEAPPLE - HORSERADISH SALAD
3 celery stalks
1 can crushed pineapple
1/2 c. mayonnaise
2 T. sugar
2 large apples, peeled
1 c. walnuts
2 T. lemon juice
2 T. horseradish

Dice celery, grate apples, and mix all ingredients. Chill and serve. Serves 6.

CHOCOLATE FUDGE
5 eggs, separated
1 1/2 c. oil
4 oz. bittersweet chocolate
2 c. ground nuts
14 T. sugar


COCONUT MACAROONS
5 beaten eggs
2 c. shredded coconut
1/4 tsp. salt
1 c. matzo meal
1 1/2 c. sugar
2 lemons, juice and rind

Mix all ingredients together. Drop spoonfuls on a greased sheet. Bake at 325 degrees for 30-40 minutes or until browned.
This
And
That

What to do when things go wrong...

Helpful Hints

Take the guesswork out of measuring!
WHAT TO DO WHEN THINGS GO WRONG

Here’s how to fix it when something’s gone wrong with the meal:

*If it’s too salty:*
Cut raw potatoes and add them to soup or stew. Once they’ve cooked and absorbed the salt, discard them.
OR, add a teaspoon each of cider vinegar and sugar.
OR, add sugar.
DESLALT anchovies by soaking them in cool water for 15 minutes. Remove and pat dry with a paper towel.

*If it’s too sweet:*
Add salt.
OR, add a teaspoon of cider vinegar.

*Too much garlic:*
Place parsley flakes in a tea ball and set it in the stew or soup pot until the excess garlic has been soaked up.

*Too much mayonnaise:*
If you’ve added too much mayonnaise to the tuna salad and don’t have another can of tuna in the house, add bread crumbs.

*Too wilted:*
Lettuce and celery will crisp up fast if you place them in a pan of cold water and add a few sliced raw potatoes.

*Too fishy:*
Thaw fish in milk to remove the frozen taste.
OR, soak fish in vinegar and water before cooking.

*Too greasy:*
Add small amount of baking soda to gravy that is too greasy.
HELPFUL HINTS

When ROASTING A TURKEY, place the turkey in the roaster, breast-side down; this way the white meat stays nice and moist.

LEFTOVER TURKEY HINT: Add chopped raw cranberries, diced celery, and chopped walnuts to applesauce and serve with leftover turkey.

A GOOD TOPPING FOR PUMPKIN OR APPLE PIE is made by sweetening whipped topping with brown sugar. Then flavor it with a small amount of cinnamon and nutmeg.

When MAKING PUMPKIN PIES, cover the bottom of the crusts with either large or small marshmallows, then put filling in. When baked, you will have a ready topping.

GRAHAM CRACKER CRUST HINT: When you do not want to heat the oven, bake the graham cracker crust under your broiler, but watch it closely to make sure it doesn’t burn.

To prevent PIE CRUST FROM STICKING TO THE PIE TIN, dust the bottom of the pie tin with flour and the pie crust doesn’t stick when baked.

TIRED OF GETTING SPLATTERED BY HOT GREASE when you are frying food on your stove? Invert a metal colander over the frying pan.

TO ADD FLAVOR TO HOT TEA without the expense of buying packaged flavor tea, add about one teaspoon of flavored gelatin to each cup of hot tea (any flavor you choose). This flavors the tea and adds sugar all at once.

To make a NUTRITIOUS DESSERT, try a big dish of vanilla ice cream sprinkled generously with honey. Over that, sprinkle on salted, toasted sunflower seeds.

FOR GRATED CHEESE WITHOUT A STICKY MESS on the grater, put the piece of cheese in your freezer for 30-40 minutes. It then grates firmly; no fuss and much quicker!

Have you ever RUN OUT OF COCOA and have no chocolate for your children’s snack? Use chocolate pudding. Put two teaspoons in a glass and add milk.

TO SOFTEN HARDENED SUGAR, preheat the oven to 350, turn the heat off and place the bag of sugar (not the box), as it is, in the oven. Close the door and as soon as the bag begins to get warm, the sugar will soften and will not be damaged in any way.
## TAKE THE GUESS WORK OUT OF MEASURING

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount before Preparation</th>
<th>Amount After Preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apples</td>
<td>1 pound (3 medium)</td>
<td>3 cups sliced</td>
</tr>
<tr>
<td>Bacon</td>
<td>8 slices cooked</td>
<td>1/2 cup crumbled</td>
</tr>
<tr>
<td>Bananas</td>
<td>1 pound (3 medium)</td>
<td>2 1/2 cups sliced, or 2 cups mashed</td>
</tr>
<tr>
<td>Bread</td>
<td>1 pound loaf</td>
<td>12 to 16 slices</td>
</tr>
<tr>
<td></td>
<td>about 1 1/2 slices</td>
<td>1 cup soft crumbs</td>
</tr>
<tr>
<td>Cabbage</td>
<td>1 pound head</td>
<td>4 1/2 cups shredded</td>
</tr>
<tr>
<td>Candied fruits or peels</td>
<td>1/2 pound</td>
<td>1 1/4 cups cut</td>
</tr>
<tr>
<td>Carrots</td>
<td>1 pound</td>
<td>3 cups shredded</td>
</tr>
<tr>
<td>Cheese, American or Cheddar</td>
<td>1 pound</td>
<td>About 4 cups shredded</td>
</tr>
<tr>
<td>Coffee</td>
<td>1 pound</td>
<td>80 tablespoons (40 cups perked)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1 cup kernels</td>
</tr>
<tr>
<td>Corn</td>
<td>2 medium ears</td>
<td>3/4 to 1 cup flaked</td>
</tr>
<tr>
<td>Crab, in shell</td>
<td>1 pound</td>
<td></td>
</tr>
<tr>
<td>Crackers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chocolate wafers</td>
<td>19 wafers</td>
<td>1 cup crumbs</td>
</tr>
<tr>
<td>Graham crackers</td>
<td>14 squares</td>
<td>1 cup fine crumbs</td>
</tr>
<tr>
<td>Saltine crackers</td>
<td>28 crackers</td>
<td>1 cup finely crushed</td>
</tr>
<tr>
<td>Vanilla wafers</td>
<td>22 wafers</td>
<td>1 cup finely crushed</td>
</tr>
<tr>
<td>Cream, whipping</td>
<td>1 cup (1/2 pint)</td>
<td>2 cups whipped</td>
</tr>
<tr>
<td>Dates, pitted</td>
<td>1 pound</td>
<td>3 cups chopped</td>
</tr>
<tr>
<td>Eggs</td>
<td>5 large</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td>8 to 11</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td>12 to 14</td>
<td>1 cup</td>
</tr>
<tr>
<td>Whites</td>
<td>1 large</td>
<td>1 cup diced</td>
</tr>
<tr>
<td>Yolks</td>
<td>1 medium</td>
<td>2 to 3 T. juice, 2 tsp. rind</td>
</tr>
<tr>
<td>Green pepper</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lemon</td>
<td>1 medium</td>
<td>1 1/2 to 2 T. juice</td>
</tr>
<tr>
<td>Lettuce</td>
<td>1 pound head</td>
<td>6 1/4 cups torn</td>
</tr>
<tr>
<td>Lime</td>
<td>1 medium</td>
<td>2 1/4 cups cooked</td>
</tr>
<tr>
<td>Macaroni</td>
<td>1 cup (4 oz.)</td>
<td>1 cup sliced cooked</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>3 cups raw (8 oz.)</td>
<td></td>
</tr>
<tr>
<td>Ingredient</td>
<td>Amount Before Preparation</td>
<td>Amount After Preparation</td>
</tr>
<tr>
<td>---------------------</td>
<td>---------------------------</td>
<td>--------------------------</td>
</tr>
<tr>
<td>Nuts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Almonds</td>
<td>1 pound</td>
<td>1 to 1 3/4 cups nutmeats</td>
</tr>
<tr>
<td></td>
<td>1 pound shelled</td>
<td>3 1/2 cups nutmeats</td>
</tr>
<tr>
<td>Peanuts</td>
<td>1 pound</td>
<td>2 1/4 cups nutmeats</td>
</tr>
<tr>
<td></td>
<td>1 pound shelled</td>
<td>3 cups</td>
</tr>
<tr>
<td>Pecans</td>
<td>1 pound</td>
<td>2 1/4 cups nutmeats</td>
</tr>
<tr>
<td></td>
<td>1 pound shelled</td>
<td>4 cups</td>
</tr>
<tr>
<td>Walnuts</td>
<td>1 pound</td>
<td>1 2/3 cups nutmeats</td>
</tr>
<tr>
<td></td>
<td>1 pound shelled</td>
<td>4 cups</td>
</tr>
<tr>
<td>Oats, quick cooking</td>
<td>1 cup</td>
<td>1 3/4 cups cooked</td>
</tr>
<tr>
<td>Onion</td>
<td>1 medium</td>
<td>1/2 cup chopped</td>
</tr>
<tr>
<td>Orange</td>
<td>1 medium</td>
<td>1/3 cup juice and 2</td>
</tr>
<tr>
<td></td>
<td></td>
<td>tablespoons grated rind</td>
</tr>
<tr>
<td>Peaches</td>
<td>4 medium</td>
<td>2 cups sliced</td>
</tr>
<tr>
<td>Pears</td>
<td>4 medium</td>
<td>2 cups sliced</td>
</tr>
<tr>
<td>Potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>White</td>
<td>3 medium</td>
<td>2 cups cubed cooked or</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1 3/4 cups mashed</td>
</tr>
<tr>
<td>Sweet</td>
<td>3 medium</td>
<td>3 cups sliced</td>
</tr>
<tr>
<td>Rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Long-grain</td>
<td>1 cup</td>
<td>3 to 4 cups cooked</td>
</tr>
<tr>
<td>Pre-cooked</td>
<td>1 cup</td>
<td>2 cups cooked</td>
</tr>
<tr>
<td>Shrimp, raw in shell</td>
<td>1 1/2 pounds</td>
<td>2 cups (3/4 pound) cleaned, cooked</td>
</tr>
<tr>
<td></td>
<td></td>
<td>About 4 cups cooked</td>
</tr>
<tr>
<td>Spaghetti</td>
<td>7 ounces</td>
<td>4 cups sliced</td>
</tr>
<tr>
<td>Strawberries</td>
<td>1 quart</td>
<td></td>
</tr>
</tbody>
</table>
GOD BLESS MY KITCHEN

God bless my little kitchen,
I love its every nook;
And bless me as I do my work,
Wash pots and pans and cook.

And the meals that I prepare
Be seasoned from above
With Thy blessing and Thy grace,
But most of all Thy love,

As we partake of earthly food,
Thy table for us spread,
We'll not forget to thank Thee, Lord,
Who gives us daily bread.

So bless my little kitchen, God,
And those who enter in;
May they find naught but joy and peace
And happiness therein.