DEDICATION

In gratitude to God for fifty years of Grace, we dedicate this collection of our favorite recipes.

We would like to express our thanks to all who shared their recipes and time to make this book a reality.

A special word of thanks to Carol Kempfert for her drawings which add so much to the book.

Cookbook Committee:

Yvonne Dobrenski      Zoe Miller      Alice Gehrke

OFFICERS 1978

Alice Gehrke  President
Zoe Miller     Vice-President
Leona Peterson Secretary
Carol Kempfert  Treasurer

PASTOR

Rev. Carl Korte

Happy Birthday Beverly April 22, 1979

Best Wishes

Mother Josephine Bergman
MARY MARTHA CIRCLE

Louise Beckman
Cordus Behrend
Jean Blume
Heidi Cluever
Judy Costar
Yvonne Dobrenski
Alice Gehrke
Carol Kempfert
Violet Mielke
Zoe Miller
Betty Nagel
Judy Nagel
Leona Peterson
Darlene Plumart
Anne Renkly
Eunice Renkly
Ardyne Rittershaus
Sandra Rohl
Gloria Rossow
Trudy Schmieding
Althea Schroeder
Lotte Wheeler
Idella Zwart
TABLE OF CONTENTS

Cakes and frostings
Cookies and bars
Pies
Desserts
Candies
Salads
Meats and sandwiches
Casseroles, soups and stews
Breads, muffins and coffeecakes
Miscellaneous

ABBREVIATIONS

t. - teaspoon
T. - tablespoon
c. - cup
oz. - ounces
pkg. - package
lb. - pound
pt. - pint
min. - minute
qt. - quart
no. - number

Simplified measures

dash - less than 1/8 teaspoon
3 teaspoons = 1 tablespoon
16 tablespoons = 1 cup
1 cup = 1/2 pint
2 cups = 1 pint
2 pints (4 cups) = 1 quart
4 quarts (liquid) = 1 gallon
8 quarts (solid) = 1 peck
4 pecks = 1 bushel
16 ounces = 1 pound
God is great and God is good.
And we thank Him for our food;
By his hands we must be fed,
Give us Lord, our daily bread.
Amen.

Father, I fold my hands and bow;
For food and drink I thank Thee now.
Amen.

Heavenly Father, the recurring cycles of Thy bounty surrounds us. For friends to cherish, work to do, hills to climb, coats to warm, food to nourish, we humbly and gratefully thank Thee.
Amen.

For all the blessings of our daily life we give Thee thanks, O God; by this food strengthen us to do Thy will, through Christ.
Amen.

Hark to the chimes;
Come bow thy head.
God, we thank Thee
For this good bread. Amen.

For food and drink
To Thee be praise;
Teach me by faith
To keep Thy ways. Amen.

Praise to God, the Father good,
For daily grace, for daily food;
For sun and rain, for harvest blest,
For promise of eternal rest.
Amen.

For food and health and happy days,
Accept our gratitude and praise;
In serving others, Lord, may we
Repay our debt of love to Thee. Amen.
CAKES AND FROSTINGS
Rhubarb Cake

Mrs. Leslie Wilson

1 1/2 c. brown sugar
1/2 c. oleo
1 egg
1 c. buttermilk
1 t. soda
2 c. flour
2 c. rhubarb, cut in small pieces. Mix in order written.
Grease a 9 x 13 pan.

Topping:
1/2 c. white sugar
1 t. cinnamon
1/2 c. nutmeg
Mix this and sprinkle on the cake and bake at 325 to 350 degrees for 35 min. or done when tested. Serve with whipped cream or Cool Whip or ice cream.

Apple Cake

Judy Magel

4 c. chopped apples
2 c. sugar
Let stand 1 hour. Add:
7/8 c. salad oil or 1 c. oleo, melted
2 eggs, beaten
1 c. raisins
nuts
3 c. flour
1 t. soda
1 t. salt
1 t. allspice
1 t. cinnamon
1 t. nutmeg
Grease and flour 9 x 13 pan. Bake 45 min. in 325 degree oven.

I wonder why somebody didn't do something
Then I realized that I am somebody.
Mandarin Orange Cake

Vera Johnson

1 egg
1 c. sugar
1 c. flour
1 t. soda
1/2 t. salt
1 can mandarin oranges

Drain oranges and combine all ingredients in bowl and beat 3 minutes. Pour in a 8 x 8 pan. Bake in 350 degree oven 30 or 35 minutes, when done remove from oven and put on topping.

Topping:
3/4 c. brown sugar
3 T. butter
3 T. milk

Combine all ingredients, bring to a rolling boil and pour over the hot cake.

Mom's Banana Cake

Alice Gehrke

Cream: 1/2 c. shortening
1 1/2 c. sugar

Add: 2 eggs, beaten until fluffy.

Sift together: 2 c. flour
1/2 t. baking powder
3/4 t. soda
1/2 t. salt

Add to other ingredients and mix for 2 minutes.

Add: 1 cup mashed bananas (2-3)
1/2 c. sour milk or buttermilk
1 t. vanilla

Beat until well blended. Bake 30 to 35 min. in 2 greased and flour 9" layer pans or 9 x 13 pan at 350 degrees.

Patience is the ability to idle your motor, when you feel like stripping your gears.
Texas Sheet Cake

Trudy Schmieding

2 c. sugar
2 c. flour (don't sift)
$\frac{1}{2}$ t. salt
1 t. cinnamon
1 t. soda
3 T. cocoa
1 c. water
$\frac{1}{2}$ c. shortening
$\frac{1}{2}$ c. oleo
$\frac{1}{2}$ c. buttermilk or sour milk
2 eggs
1 t. vanilla

Bring to a boil in 2 quart saucepan the water, cocoa, oleo and shortening. Pour over the dry ingredients immediately. Blend at low speed. Add buttermilk, eggs, and vanilla. Beat until well mixed (mixture is fairly thin). Bake in 11 x 18 pan for 15 to 20 min. at 375 degrees. Frost while hot.

Icing - Start 5 minutes before cake is done. In same pan as boiled cake mixture

Bring to a boil:
- 1 stick oleo
- 3 T. cocoa
- 1/3 c. milk

Then add 1 box powdered sugar
- 1 t. vanilla

Beat well. Put on hot cake. Icing is thin looking.

I shall pass thru this world but once;
any good thing therefore I can do,
or any kindness I can show to any
human being let me do it now.
Let me not defer it or neglect it,
for I shall not pass this way again.
Orange Candy Cake

Bonnie Limmer

1 c. butter or margarine
2 c. sugar
5 eggs
1 T. vanilla
1 (8 oz.) pkg. dates, cut up
1 (1 lb.) pkg. orange slice candy, cut up
2 c. pecans, chopped
1 (4 oz.) can shredded coconut
4 c. sifted flour
1/2 t. baking soda
1 t. salt
3/4 c. buttermilk

Cream butter and sugar until fluffy. Beat in eggs, one at a time. Add vanilla. Mix candy, dates, nuts, and coconut with 1/2 cup of the flour. Sift remaining dry ingredients. Alternately fold the dry ingredients into creamed mixture with buttermilk. Then fold in fruit-nut mixture. Spoon into well-greased and floured 10” tube pan or Bundt pan. Bake in slow oven (300 degrees) for 2 1/2 hours. Remove cake from oven and pour on a syrup of 1 t. each: grated orange and lemon peel, 1/2 c. each orange and lemon juice and 1/2 c. powdered sugar.

Cool cake on rack; then remove from pan.
I sometimes make these in smaller pans, adjust the baking time accordingly.
This is a large recipe that I use at Christmastime.

Thank you Lord.
Thank you for not requiring of me that which I cannot do or see or be.
Poppy Seed Cake

Soak for 2 hr. or overnight:
1 c. buttermilk
1/4 c. poppy seeds

Cream well:
1 c. shortening
1 1/2 c. sugar. Add 4 eggs 1 at a time, beating well between. Add 1/2 t. salt, 1 t. vanilla. Add 1 t. soda to 2 1/2 c. flour and add alternately with the buttermilk and poppy seed mixture to the creamed mixture. Put 1/2 of the batter in a well greased and floured Bundt pan. Mix 2 T. cinnamon and 1/2 c. sugar real good. Sprinkle 1/2 of cinnamon sugar over batter in pan. Swirl it into the cake. Then add remaining batter and remaining cinnamon sugar and swirl in. Bake 50 or 60 min. at 350 degrees. Cool 10 min. and tip on plate. This cake freezes real well.

Midnight Cake

2 c. sugar
1 c. butter or margarine
2 eggs
2 1/2 c. flour
2 t. soda
1/2 c. cocoa
1 t. salt
1 c. sour milk
1 t. vanilla
1 c. boiling water

Cream sugar and butter. Blend in eggs. Sift together flour, soda, cocoa, salt. Add alternately with sour milk and vanilla. Fold in boiling water. Bake at 350 degrees for 40 minutes (or a little longer).

"Pleasant words are as a honeycomb, Sweet to the soul, and health to the bones."
Proverbs 16:24
Raw Apple Cake

Lillian Grabow

2 c. sugar
1 stick oleo or $\frac{1}{2}$ c. oil
2 eggs
vanilla
2 t. soda
1 t. nutmeg or cinnamon
salt
4 c. raw chopped apples
$\frac{1}{3}$ c. nuts
$\frac{1}{3}$ c. raisins, chopped
2 c. flour

Chocolate Cupcakes

Carol Kempfert

1 c. butter (margarine) or shortening
1 c. sour milk (put 1 t. vinegar to sweet milk)
2 c. sugar
3 eggs
3 c. unsifted flour
1 t. salt
3 T. cocoa
1 level T. soda - mix in
1 c. boiling water with 1 t. vanilla

Filling:

$\frac{1}{3}$ c. evaporated milk
$\frac{1}{2}$ c. sugar
$\frac{1}{3}$ c. powdered sugar
2/3 c. shortening
$\frac{1}{3}$ t. salt
1 t. vanilla
1 t. water

Put milk, sugar, shortening, salt and vanilla in bowl, beat 10 min. Add water and p. sugar. Beat until fluffy.
Chocolate Spice Apple Cake

2 c. flour, sifted
1 c. sugar
3 T. cocoa
1 t. baking powder
1 t. soda
1 t. salt
1 t. cinnamon
1 t. nutmeg
½ t. cloves
1½ c. applesauce, sweetened
½ c. melted shortening or margarine
1 c. raisins
3/4 c. chopped nuts
Sift together first nine ingredients. Combine applesauce, and melted shortening. Add to dry ingredients (mix just until blended). Fold in raisins and nuts. Put into greased, floured 9x9x2 baking pan. Bake at 375 degrees for 40 min. or until tests done. Cool in pan 10 min. then turn out onto rack.

Frosting:
1½ c. sifted powdered sugar
3 T. light corn syrup
2 T. milk
½ t. vanilla
Combine and beat until smooth.

Home is where you can be silent and still be heard —
Where you can ask and find out Who you are —
Where people laugh with you about yourself —
Where sorrow is divided and joy multiplied —
Where we share and love and grow.
Good Topping

Good for ginger bread or other things such as spice cake.

1 c. brown sugar, packed,
2 T. flour
2 T. butter
½ c. water
Stir and boil 1 min. and cool. Can add a whipped topping and nuts, chopped.

Easy Chocolate Frosting

1½ c. sugar
6 T. milk
6 T. oleo
Boil sugar, milk, oleo for 30 seconds. Add ½ cup chocolate chips. Beat. Frosts a 9 x 13 cake generously.

Beat 'n Eat (White Frosting)

1 egg white
½ t. cream of tartar
3/4 c. sugar
1 t. vanilla
1/2 c. boiling water
Mix ingredients in small, deep bowl. Add boiling water and beat until stiff.

The Voice of God

I sought to hear the voice of God,
And climbed the topmost steeple.
But God declared; "Go down again,
I dwell among the people."
White Frosting

1 c. milk
5 T. flour
1 c. granulated sugar
1 c. shortening (1/2 butter or olee)
Dash salt
1 t. vanilla

Shake flour and milk in shaker. Cook in pan over medium heat until thickened (follows spoon around pan). Let cool. Cream shortening and sugar with salt and vanilla. Add cooled flour mixture and beat until light and fluffy. Recipe covers two 9" layers.

CHOICE RECIPE - HOW TO BE A GOOD CHURCH MEMBER

Take one full measure of regeneration and mix with this a heaping bowlful of personal consecration, well seasoned with love and loyalty to Jesus Christ, and mix them into the mind and heart of a healthy, sensible personality. To these should be added a daily measure of Bible Reading and Prayer, regular attendance at Sunday School and Church services and a resolution to do good every day in the name of Jesus. Pass these through the sieve of divine testing and then stir all together in the melting pot of divine services. Put these on the fire of divine love and keep them there until they become a perfect piece of divine character in Jesus Christ.
COOKIES AND BARS
Brownies

Mrs. Leslie Wilson

1/2 c. melted oleo or butter
1 c. sugar
3/4 c. flour
2 T. cocoa
2 eggs
1 t. vanilla
3/4 c. pecans

Put all ingredients in a mixing bowl (not nuts) and beat about 4 min. and then stir in nuts and pour in a 8 x 8 greased pan and bake at 325 degrees for 30 min. When cool frost with Betty Crocker milk chocolate icing and decorate with nuts or use your own icing.

Date Filled Oatmeal Bars

Violet Mielke

1 1/2 c. flour
1/2 t. soda
1 c. brown sugar
1 1/2 c. rolled oats
1/2 t. salt
1 c. margarine
1 c. chopped nuts (optional)

Filling:
40 dates, pitted and cut up
1 c. water
1 c. sugar
1/2 t. vanilla

Cook filling until thick and smooth, add vanilla and cool. Sift flour, soda and salt and mix in sugar and oatmeal. Add melted margarine and nuts and mix thoroughly. With hands, pat 1/2 crumb mixture in a 8 x 13 greased pan firmly. Put filling in, sprinkle remaining crumbs on top. Bake in moderate oven 30 to 35 min. or until light brown. Cut in squares.

The best thing about the future is...that it comes just one day at a time.
Bing Bars

Yvonne Dobrenski

2 c. sugar
2/3 c. evaporated milk
12 large marshmallows
6 oz. cherry chips
1 1/2 t. vanilla
12 oz. pkg. chocolate chips
3/4 c. peanut butter
2 c. spanish peanuts

Gingersnap Strips

Cordus Behrend

3/4 c. shortening
1/2 c. sugar
1 egg
1/4 c. light molasses
2 t. soda
1 t. salt
1 t. ginger
1 1/2 t. cinnamon
1 1/4 t. cloves
2 c. flour
Combine in order given...Blend until dough forms.
Divide into 6 parts. Shape 12 inch rolls 3 inches apart on a greased cookie sheet. Brush with water, sprinkle on sugar. Bake at 350 degrees for 12-15 min. Cool 5 min. Cut diagonal 1 inch bars.

Forty is the old age of youth,
Fifty is the youth of old age.

Victor Hugo
Apple Bars

Heidi Cluever

2 1/2 c. flour
1 c. shortening
1 t. salt
Mix as for pie crust. Beat 1 egg yolk and put in cup measure, add milk to 2/3 full. Roll 1/2 dough in cake pan. Slice 10 apples or more thinly on top. Mix 1 c. sugar with 2 t. cinnamon, sprinkle over. Top with 1/2 c. raisins and 2 c. flour. Roll rest of dough. Put on top. Seal edges. Beat egg white and spread on top. Bake at 375 degrees for 45 min. Frost with powdered sugar frosting while hot.

Coffee Bars

Sandy Anderson

1/2 c. shortening
1 c. brown sugar
1 egg
Mix well together.
1 1/2 c. flour
1 1/2 t. baking powder
1/3 t. salt
1/3 t. cinnamon
1/3 t. soda
Mix alternately with 1/2 c. boiled coffee which has been cooled. Add 1 c. raisins. Place in greased 9 x 12 pan. Bake at 350 degrees for about 15 min.

I have held many things in my hands, and I have lost them all; but whatever I have placed in God's hands, that I still possess. 

Martin Luther
Almond Bark Bars

2 c. shredded almond bark
3 T. peanut butter
Melt together, add:
1 1/2 c. peanuts or mixed nuts
3 c. Rice Krispies
Mix altogether, put on lightly greased 9 x 13 pan.
Cut while warm and put in refrigerator till set.

Pearl Schaffer

Chocolate Chip Bar

1/3 c. shortening
1/4 c. white sugar
1/2 c. brown sugar
3 egg yolks
3 T. cold water
1 t. soda
1/8 t. salt
1 t. vanilla
2 c. all purpose flour
1 small pkg. chocolate chips
3 egg whites
1 c. brown sugar
1 c. ground salted peanuts
Cream shortening, add sugars gradually and beat until fluffy. Blend egg yolks, water and vanilla. Add to sugar mixture alternately with the sifted flour, soda and salt. Spread dough on greased cookie sheet or jellyroll pan 10 x 15. Sprinkle with chocolate chips. Beat egg whites and mix in 1 c. brown sugar. Spread over chocolate chips and then spread with the salted peanuts. Bake at 325 degrees for 30 to 35 min.

Hattie Steuerwald

The best way to deal with any problem is to talk it over with 3 persons you can trust absolutely; God, yourself and a friend.
Caramel Fudge Bars
Trudy Schmieding

32 caramels (Kraft - 1 bag)
3 T. cream (½ & ½)
3 T. butter
Melt above in double broiler.
Crust:
3/4 c. margarine
1 c. flour
1 c. oatmeal
3/4 c. brown sugar
1 t. soda
½ t. salt
Mix crust together and press 3/4 of mixture into 9 x 13 pan. Bake for 10 min. in moderate oven, 350 degrees. Put melted caramel mixture over the crust. Add 1 pkg. (6 oz.) of chocolate chips. Top with rest of crust mixture and bake 10 minutes.

Pumpkin Bars
Darlene Plumart

3/4 c. oil
2 c. sugar
4 eggs
2 c. pumpkin
2 c. flour
2 t. baking powder
½ t. salt
2 t. cinnamon
1 t. soda
Combine the first four ingredients on medium speed of mixer. Then add dry ingredients and mix. Pour into greased jelly roll pan. Bake at 350 degrees for 25-30 min. Frost when cool with your favorite cream cheese frosting.

Do what you can
Where you are
With what you have.
O-Henry Bars

Arlene Klingbile

2/3 c. oleo (melted)
4 c. oatmeal
1 c. brown sugar
1/2 c. white syrup
1 t. salt
2 t. vanilla
Mix together and press into well buttered 9 x 13 pan. Bake 10 to 12 min. in 350 degrees oven and let cool. Melt 2/3 c. peanut butter (crunchy or plain) and 1 c. (6 oz.) chocolate chips. Spread over baked mixture. May sprinkle with chopped nuts.

Peanut Butter Oatmeal Bars

Jean Blume

1/2 c. shortening
1/2 c. white sugar
1/2 c. brown sugar
1/3 c. peanut butter
1/2 t. vanilla
1 egg
1/4 c. milk
1 c. sifted flour
1/2 t. baking soda
1/2 t. salt
1 c. quick-cooking oats
Cream together shortening, sugars, peanut butter and vanilla. Add egg and milk and beat well. Sift together flour, soda and salt; add to creamed mixture and beat just till well combined. Stir in rolled oats. Spread evenly in greased 13x9x2 baking pan. Bake in 350 degree oven for 20 min. Cool thoroughly.

Chocolate frosting:
2 c. sifted confectioner's sugar
1/4 c. Quik or cocoa powder
3 T. melted oleo
2-3 T. boiling water
1/2 t. vanilla
Sift together the sugar and cocoa powder. Quickly stir in the melted butter or oleo and the boiling water and vanilla; beat till smooth. Spread quickly
Peanut Butter Oatmeal Bars (con't.)

and evenly over bars in pan.

Butter frosting:
2 T. butter or oleo
1 c. sifted confectioner's sugar
3-4 t. milk

Heat and stir in 2 T. butter till golden brown. Stir in the sugar and the milk and drizzle over the first frosting. Cut into bars.

Oatmeal Bars

1 c. butter or oleo
1/2 c. brown sugar
1/2 c. white sugar
1 c. oatmeal
1 c. flour
1/2 t. salt
2 beaten eggs

Mix well and pour into greased 9 x 13 pan. Bake at 325 degrees for 20 to 25 min. While still warm frost with frosting made of the following:
1 c. chocolate chips
2 T. milk
2 T. butter

Melt and spread on top while warm.

Special "K" Bars

1 c. syrup
1 c. sugar

Bring to boil. Add 1 1/2 c. peanut butter. Add 6 c. special K cereal. Put in buttered pan. (I double this recipe for a cake pan.)

A friend is one who knows all about you and still likes you.
**Mound Bars**

Lois Teal

2½ c. crushed graham crackers
1/3 c. sugar
3/4 c. butter - melted
Mix together and press into 9 x 13 pan. Bake 5-10 min. at 350 degrees.
Mix: 3 c. coconut  
1 can sweetened condensed milk
Drop on crust and spread out with forks, carefully!  
Bake 5 min. at 350 degrees. Melt 1 lg. pkg. chocolate chips with ½ c. white syrup and spread on top when cool.

**Peanut Butter Cups**

Ramona Holzkamp

1/3 lb. graham crackers, crushed
½ lb. margarine or butter
1 c. peanut butter
1 lb. powdered sugar
2 c. (12 oz.) chocolate chips
Combine crumbs, butter, peanut butter and sugar.  
Cream together until smooth. Press into a 9 x 13 pan. Melt chocolate chips, spread on mixture.  
Refrigerate until firm. Cut into squares. This recipe tastes a lot like the boughten peanut butter cups.

**Four Things**

Edward Hersey Richards

A wise old owl sat on an oak,
The more he saw the less he spoke;  
The less he spoke the more he heard;  
Why aren't we like that wise old bird?
Miniature Marshmallow Bars  

Denise Dobrenski


Walnut Bars  

Emma Nemitz

Make a crust of 1 c. flour and ½ c. shortening. Mix together and press into the pan used to bake in, 9 x 9 pan. Bake about 10 min. at 350 degrees. Mix together: 1½ c. brown sugar  
  ½ c. coconut  
  ½ c. chopped nut meats  
  2 T. flour  
  ½ t. baking powder  
  ½ t. salt  
  2 eggs, beaten

Beat together and add to baked crust. Bake 25 min. at 350 degrees. When cool frost with: ½ c. butter or oleo, 2 c. powdered sugar, 1 t. vanilla, a little cream. Spread on bars and cut.

My Thanks

Thank God for dirty dishes,  
They have a tale to tell.  
While others may go hungry,  
We're eating very well.

With happiness and home,  
I shouldn't want to fuss;  
And by the stack of dishes  
God's very good to us.
Raisin Cream Bars

Make crust of:
1 1/3 c. flour
1/2 c. butter or margarine
3 T. sugar
Pat into 9 x 13 pan and bake at 350 degrees for 10 min. Boil 1 c. raisins in a little water for a few minutes. Drain. Add to raisins and cook till thick:
1 c. milk
1 c. sugar
2 T. flour
3 egg yolks
1 T. butter or margarine
1 t. vanilla
Pour over crust. Make meringue of 3 egg whites,
3/4 c. sugar. Pour over raisins and bake until light brown.

Special "K" Bars

1 c. white sugar
1 c. light syrup
Bring to rolling boil. Add 1 1/2 c. peanut butter and 1 t. vanilla. Mix all well and pour over 6 c.
Special K or Rice Krispies. Mix well and flatten in jelly roll pan. Melt together 1 6 oz. pkg. of chocolate chips and 1 6 oz. pkg of butterscotch chips and spread on bars.

Trouble

Better never trouble Trouble
Until Trouble troubles you;
For you only make your trouble
Double-trouble when you do;
And the trouble - like a bubble -
That you're troubling about,
May be nothing but a cipher
With its rim rubbed out.
Chocolate Frosted Cookies  
Mrs. William Jennings

1 1/3 c. brown sugar  
1/2 c. shortening  
1 egg  
2 squares of chocolate or 1/8 c. cocoa  
1/4 c. sweet milk  
1/4 t. soda  
1/2 c. nutmeats  
1 t. vanilla  
1 1/2 c. flour

Cream shortening, sugar, egg, vanilla and cocoa. Mix well, add milk and flour. Drop from teaspoon. Bake in 350 degree oven.

Butterscotch Peanut Bites  
Cordus Behrend

1/4 c. corn syrup  
1/2 c. brown sugar  
Dash salt  
1/4 c. cooking oil  
2 c. Rice Krispies  
1 c. corn flakes, slightly crushed  
1 c. butterscotch chips

Bring to boil over moderate heat syrup, sugar and salt. Stir in oil. Add cereal, chips and nuts and stir. Press into greased 9 inch square pan and chill 1 hour.

This World
This world that we’re a-living’ in  
Is mighty hard to beat;  
You get a thron with every rose,  
But aren’t the roses sweet!

—Frank L. Stanton
Ritz Cracker Cookies

Combine and cook until thick:
- 1 c. chopped dates
- 1 can Borden's sweetened milk

Place ½ t. of date mixture on Ritz crackers. Place crackers on cookie sheet and bake at 250 degrees for 5 min.

Frost with:
- 3 oz. creamed cheese
- 1 c. powdered sugar
- ½ t. vanilla

Easy No-Bake Cookies

16 whole double graham crackers
- 1 c. brown sugar
- 1 c. fine grated coconut
- 1 c. graham cracker crumbs
- ½ c. milk
- ½ c. butter

Frosting:
- ½ c. margarine or butter
- 1 T. hot water
- 1 t. vanilla
- 1 c. sifted powdered sugar

Line bottom of 9 inch square pan with whole graham crackers. Combine brown sugar, coconut, crumbs, milk and butter in small sauce pan and cook over medium heat, stirring constantly until mixture boils, approx. 8 min. Remove from fire and spread over graham crackers. Top with another layer of whole graham crackers. Press down enough so crackers make firm topping. Cool. Combine frosting ingredients and spread on top.
Date-Rice Krispie Balls

Jean Blume

Combine and cook together 2-3 min:
2 T. butter or oleo
½ c. sugar
1 beaten egg
2 c. chopped dates

Remove from heat and add 2 or 3 c. Rice Krispies,
½ c. chopped nuts, if desired, pinch salt and 1 t.
vanilla. Shape into balls and roll in flaked coconut.
These will keep 4-6 weeks if kept in tightly closed
tin container. Makes 3 dozen.

Angel Sweets

Mrs. Leslie Wilson

2 T. butter
6 oz. pkg. chocolate chips
1 egg
1 t. vanilla
½ c. angel flake coconut
1 c. sifted powdered sugar
2 c. miniature marshmallows
½ c. nut meats

Melt the butter and chips over hot water. When
melted stir in the egg real good. Add vanilla and
the powdered sugar, nutmeats, marshmallows and coco-
ut and make any size ball and roll in coconut.

If You Will

If God can make—of an ugly seed,
With a bit of earth and air;
And dew and rain, sunshine and shade—
A flower so wondrous fair;
What can He make—of a soul like you,
With the Bible and faith and prayer,
And the Holy Spirit—if you do His will,
And trust His love and care!

—A. D. Burkett
Rice Krispie Treats

Ramona Holzkamp

16 oz. caramels
2 sticks margarine
1 can Eagle Brand sweetened condensed milk
1 lb. large marshmallows

Combine first three ingredients in a double boiler and keep stirring until caramels and margarine are melted. Dip a large marshmallow in the caramel mixture then roll in Rice Krispies. This works best to have marshmallows frozen before dipping. Makes 100.

Chocolate Snappers

Clara Miller

In small bowl combine:
1 3/4 c. unsifted flour
2 t. baking soda
1 t. cinnamon
1/2 t. salt

Set aside.

In large bowl combine:
3/4 c. margarine
1 c. sugar
1 egg

Beat until creamy. Mix in 1/2 c. corn syrup, 2 oz. unsweetened chocolate, melted. Blend in flour mixture. Shape into balls (1 level T.). Roll in sugar. Place 2" or so apart on ungreased cookie sheets. Bake at 350 degrees about 15 min. Makes 3 dozen 3" cookies.

Butter Cookies

Emma Nemitz

1 c. butter or oleo
1 c. powdered sugar
2 1/4 c. flour
1/2 t. soda
1/2 t. cream of tartar
dash salt
Butter Cookies (con't.)

1 egg (beaten)
2 t. vanilla
Mix all ingredients together. Chill dough - roll out and cut to desired shapes. Sprinkle with colored sugar before baking or can be frosted.

Chocolate Drop Cookies

Arlene Klingbile

1 c. shortening
2 c. sugar
2 eggs
1½ c. sour milk
5 T. cocoa
3¾ c. flour
1 t. salt
1 t. soda
Cream shortening and sugar. Add eggs and beat. Add soda to sour milk and add alternately with sifted dry ingredients. Drop on greased cookie sheet and bake. When done take out and put a half of large marshmallow on each cookie and put back in oven until marshmallow is softened, take out and push marshmallow down. Take off cookie sheet then frost with a chocolate frosting.

Black Walnut Cookies

Leona Lutterman

1 c. powdered sugar
1 c. white sugar
1 c. margarine or butter
1 c. oil
2 eggs
1 t. soda
1 t. cream of tartar
4 c. flour
1 t. salt
1 c. black walnuts
Drop and press down with sugar. Bake at 350 degrees 10-12 min.
Chocolate Chip Cookies

Evelyn Justice

1 1/2 c. brown sugar
3/4 c. shortening
3 eggs, beaten
Sift together:
2 1/2 c. flour
1 t. soda
dash of salt
1 t. baking powder
1 t. cinnamon
1/2 t. vanilla
Combine all ingredients and add 1 cup chocolate chips and 1/2 c. nuts. Drop by teaspoon on greased cookie sheets. Bake at 375 degrees for 8-10 min.

Peanut Butterscotch Cookies

3/4 c. shortening
1/2 c. peanut butter
1 c. white sugar
1 c. brown sugar
Cream above and add 1 egg. Then add dry ingredients:
4 1/2 c. flour
1 t. soda
1 t. baking powder
1/2 t. salt
1 c. chopped nuts
Add milk if dough is too stiff to shape into a roll. Chill-slice. Bake at 350 degrees for 8-10 min. or until edge is brown.

Waffle Cookies

Evelyn Justice

2 squares chocolate, melted with
1/3 c. butter or oleo
2 eggs, well beaten
3/4 c. sugar
1 c. flour
Waffle Cookies (con't.)

1/3 c. nuts
1/2 t. vanilla
1/2 t. salt

Bake in dabs (takes just a very few minutes) around 1 t. in waffle iron. Frost with chocolate frosting.

Carrot Cookies

Carrot Cookies

1 c. shortening
3/4 c. white sugar
1 egg, beaten
1 c. cooked mashed carrots (8 oz. can)
2 c. sifted flour
2 t. baking powder
1/2 t. salt
1 t. vanilla
1/2 t. lemon extract

Cream shortening and sugar. Add beaten egg, mashed carrots and flour sifted with baking powder and salt. Add flavoring and drop by small spoonfuls on oiled baking sheet. Bake 15 min. in 350 degree oven. Ice cookies while still warm with an icing made of orange juice and powdered sugar. Sprinkle a little flake coconut over top. These are nice for teas.

Sugar Cookies

Sugar Cookies

1 c. Crisco
1 c. sugar
1 egg, beaten
2 c. flour
1/2 t. soda
1 t. cream of tartar
1 t. vanilla
pinch of salt

Cream Crisco, sugar and egg. Sift together flour, soda, cream of tartar and salt. Add to creamed mixture. Add vanilla. Roll in balls and flatten with a glass that has been dipped in sugar. Bake at 375 degrees.
Jumbo Raisin Cookies

Mrs. Leonard DeGroot

Add 1 c. water to 2 c. seedless raisins and boil for five minutes or until most of the water is absorbed.

Cool.

Cream 1 c. shortening and gradually add 2 c. sugar.
Add 3 eggs and beat well.
Add 1 t. vanilla and cooled raisin mixture.
Sift together:
4 c. sifted flour
1 t. baking powder
1 t. soda
2 t. salt
1\frac{1}{2} t. cinnamon
\frac{1}{2} t. nutmeg
Add to raisin mixture and blend well. Add 1 c. chopped walnuts.

Ginger Sandwich Cookies

Anne Renkly

1 c. shortening
1 c. sorghum
1 c. sugar
1 c. sour milk
4 t. soda
1 t. ginger
1 t. cinnamon
\frac{1}{2} t. cloves
5 c. flour
No eggs

"Let others share your sunny days
And you will find it true,
That others will be glad to share
The rainy days with you."
Sugar Cookies

1 c. shortening  
1 c. sugar  
3 eggs  
$3\frac{1}{2}$ c. flour  
1 t. soda  
2 t. cream of tartar  
$\frac{1}{2}$ t. salt  
2 t. vanilla  

Cream shortening and sugar. Add eggs - then dry ingredients. Shape into a roll. Chill. Slice $\frac{1}{4}$ in. thick. Sprinkle with sugar. Bake at 350 degrees for 8-10 min. or until edge is brown. May flavor with lemon extract or add black walnuts. Makes 5 dozen.

Delicious Cereal Cookies

Helen Costar

1 c. Crisco  
1 c. salad oil  
1 c. white sugar  
1 c. brown sugar  
1 egg  
2 t. vanilla  
$\frac{1}{2}$ t. butter flavoring (optional)  
$3\frac{1}{2}$ c. flour  
1 t. salt  
1 t. soda  
1 t. cream of tartar  
1 c. quick oatmeal  
1 c. Rice Krispies  
1 c. flake coconut  
1 c. chocolate chips  

Blend the shortening and oil. Cream in sugars, add egg and flavoring, beat well. Sift together the flour, soda, salt and cream of tartar and mix into the creamed mixture. Next stir in cereals, coconut and chocolate chips. Drop by spoonsful on greased cookie sheet. Bake for about 12 min. in 350 degree oven. Makes about 6 dozen.
Spell Binder Cookies

Lois Teal

1 c. brown sugar
1 c. butter
1 egg
1 1/2 c. flour
1 1/2 t. baking powder
1 t. soda
1 c. oatmeal
1 c. coconut
1 c. peanuts
1/2 c. crushed corn flakes
Mix well and drop on cookie sheet, flatten with spoon.
Bake at 325 degrees for 12 min. Drizzle with icing
made of: 3 T. butter (browned), 1 c. powdered sugar,
1 T. hot water, vanilla.

Sugar Cookies

Ramona Holzkamp

1 c. butter
1 c. other shortening
1 c. powdered sugar and 1 c. granulated sugar
2 eggs
4 c. flour
1 t. cream of tartar
1 t. soda
1 1/2 t. vanilla
Roll into balls. Flatten. Bake at 350 degrees for
8-10 min. Makes 8-9 dozen cookies.

Sugar Cookies

Anne Renkly

Whip together:
1 1/2 c. sifted powdered sugar
1 c. butter
Add:
1 egg
1 t. vanilla
1/2 t. almond extract
Sugar Cookies (cont.)

Sift together and add:
2½ c. flour
1 t. cream of tartar
1 t. soda
Cool dough, roll out and cut or make balls and press flat. Frost when baked.

Pineapple Cookies

Mix:
1 c. soft oleo
1½ c. sugar
1 egg
Stir in: 9 oz. can crushed pineapple with juice, about 1 cup.
Sift and stir in:
3½ c. flour
1 t. soda
½ t. salt
¼ t. nutmeg
Mix in: ½ c. chopped nuts.
Chill at least 1 hour. Drop rounded teaspoon about 2 inches apart on greased baking sheet. Bake 8-10 min. in 375 degrees oven.

Obedience

No service in itself is small;
None great, though earth it fill;
But that is small that seeks its own
And great that seeks God's will.

Then hold my hand, most gracious God
Guide all my goings still;
And let it be my life’s one aim,
To know and do thy will.
Unbaked Chocolate Cookies

Leona Lutterman

2 c. sugar
$\frac{1}{4}$ t. salt
$\frac{3}{4}$ c. milk
6 T. cocoa
$\frac{1}{2}$ c. butter or margarine
Combine and stir together in heavy saucepan. Boil 2 min.
Add: 1 c. coconut (or peanuts)
1 t. vanilla
2 c. oatmeal (or dry cereal)
Drop onto waxpaper and chill.

"M & M" Party Cookies

Alice Gehrke

1 c. shortening
1 c. firmly packed brown sugar
$\frac{1}{2}$ c. granulated sugar
2 t. vanilla
2 eggs
2 1/2 c. flour
1 t. baking soda
1 t. salt
1 1/2 c. plain "M & M's"
Blend shortening and sugars in a large bowl. Beat in vanilla and eggs. Sift remaining dry ingredients together; add to sugar-egg mixture, blending well.
Stir in $\frac{1}{2}$ c. of candies (reserve remaining candies for decorating). Drop from teaspoon on ungreased cookie sheet. Decorate tops with remaining candies. Bake at 375 degrees 10 min. or until golden brown. Remove cookies to wire racks and cool completely.
Makes 6 doz. cookies.

Success depends upon your backbone, not your wishbone. The talent of success is nothing more than doing whatever you do without a thought of fame. If it comes at all, it will come because it is sought after...

Longfellow
Joe Froggers

Mrs. Leonard DeGroot

4 1/3 c. sifted flour
1 t. soda
1/2 t. salt
1 1/2 t. ginger
3/4 t. cloves
3/4 t. nutmeg
1/4 t. allspice

Mix these ingredients all together. Cream 3/4 c. shortening with 3/4 c. sugar. Add 1 c. light molasses and 1 T. rum extract. Add flour mixture alternately with 1/3 c. water. Wrap dough in foil and chill in refrigerator overnight. Roll out half of dough to 1/4" in thickness. Cut with cookie cutter and bake on lightly greased cookie sheet at 375 degrees for 10 min.
PIES
U.S.D.A. Pecan Pie

Helen Jones

1 unbaked 10" pie shell
4 eggs
1 c. sugar
1/8 t. salt
1 1/2 c. dark corn syrup
2 T. plus 1 t. melted butter
1 t. vanilla
1 c. pecan halves

Preheat oven to 350 degrees. Beat eggs until just blended, but not frothy. Add sugar, salt and corn syrup. Add cooled melted butter and vanilla, mixing just enough to blend. Spread nuts in bottom of pie shell. Pour in filling. Place pie in oven. Reduce heat to 325 degrees. Bake 50-60 min. until pie is firm when moved back and forth. Makes 8-10 servings. Easy - not as rich as some recipes.

Fresh Peach Pie

Cordus Behrend

7 peaches
1 c. sugar
1/2 c. water
3 T. cornstarch
dash salt
baked shell.

Peel and crush 3 peaches. Add sugar, water and cornstarch. Cook and stir until thick and clear. Set aside to cool, while you peel and slice the other 4 peaches into baked shell. Pour cooled filling over; top with dab of whipped cream.

And Yet—

To think of it! He knows me
Through and through;
And yet He loves me,
Tenderly and true.

Arthur B. Rhinnow
Chocolate Pie

Agnes Dobrenski

\[ \frac{1}{4} \text{ lb. butter} \]
\[ \frac{3}{4} \text{ c. sugar} \]
2 squares chocolate, melted
2 t. vanilla
2 eggs
1 baked pie shell

Mix all ingredients with mixer for 10 min. Pour into baked shell, chill one hour. Garnish with whipped cream if desired.

Raspberry Chiffon Pie

Alice Gehrke

1 10 oz. pkg. frozen red raspberries, thawed, or fresh
1 pkg. raspberry flavored gelatin
3/4 c. hot water
2 T. lemon juice
\( \frac{1}{2} \) c. heavy cream, whipped
Dash salt
2 egg whites
\( \frac{1}{4} \) c. sugar
1 9" baked pastry or graham cracker shell

Drain raspberries and add water to syrup to make 2/3 cup. Dissolve gelatin in 3/4 c. hot water. Add lemon juice and raspberry syrup. Chill until partially set. Beat mixture until soft peaks form. Fold in raspberries and whipped cream. Add salt to egg whites; beat until soft peaks form. Fold egg whites into raspberry mixture. Pour into cooled baked pastry or graham cracker crust, (have edges crimped high filling is generous). Chill until set. Garnish with whipped cream and raspberry.

Better is a dinner of herbs where love is, than a stalled ox and hatred therewith. Proverbs 15:17
Rhubarb Chiffon Pie

Louise Beckman

2 c. finely cut rhubarb
\(\frac{1}{4}\) c. sugar
\(\frac{1}{4}\) c. water
1 envelope plain gelatin
\(\frac{1}{4}\) c. cold water
2 egg whites
\(\frac{1}{2}\) c. sugar
\(\frac{1}{2}\) c. cream whipped
1 baked shell

(Whipped cream may be omitted).

Cook rhubarb with sugar and water until tender. To hot mixture, add gelatin which has been softened in the cold water. Also add several drops red food coloring. Let gelatin dissolve; chill - when thickened fold into egg whites which have been stiffly beaten. If cream is used add the whipped cream and pour into pie shell and chill. Same recipe can be used for strawberries. Omit the \(\frac{1}{2}\) c. water added to the fruit.

Peach Cream Pie

Zoe Miller

3/4 c. sugar
2 T. flour
\(\frac{1}{2}\) t. salt
1 c. sour cream
1 egg, slightly beaten
\(\frac{1}{2}\) t. vanilla
2 c. sliced peaches
1 unbaked pie shell

1/3 c. flour, 1/3 c. brown sugar, \(\frac{1}{2}\) c. soft butter,
1 t. cinnamon.

Combine sugar, flour and salt. Beat in sour cream, beaten egg and vanilla. Arrange peaches in pastry shell and pour sour cream mixture over. Bake at 400 degrees for 15 min, then at 350 degrees for 30 min. Remove from oven. Top with mixture of sugar, flour, butter and cinnamon. Bake at 400 degrees for 10 min.
Strawberry Pie

1 crust baked and cooled.
Beat 3 egg whites and a pinch of salt, add 2/3 c. sugar, beat until it is a good meringue. Put this on baked crust. Bake again 30 min at 350 degrees.
Cool. Whip 1 c. whipping cream, add a little sugar and vanilla (½ t.). Cut and clean strawberries; put sugar on them to sweeten. Drain them and fold into whipped cream. Put on the crust. Slice a few to garnish top. Chopped nut meats may be put on top if desired.

Marshmallow Cream Peach Pie

18 marshmallows
½ c. milk
1 c. heavy cream, whipped (or 1 pkg. Dream Whip)
3 c. diced peaches (5-6 medium peaches)
9" graham cracker crust
Melt marshmallows in milk in top of double boiler. Cool until set. Beat until smooth; fold into whipped cream. Fold peaches into marshmallow cream mixture. Pile into graham cracker crust. Chill several hours or until firm.

Norwegian Pie

3/4 c. sugar
½ c. flour
2 eggs, beaten
1 t. baking powder
½ t. vanilla
½ t. salt
½ c. nuts
1 heaping cup apples, diced
Mix all. Put in greased pie pan. Bake at 350 degrees for 30 min. Serve with whipped cream or Cool Whip.
Impossible Pie

3/4 c. sugar
1/2 c. Bisquick
1/2 c. margarine
2 c. milk
4 eggs
1 t. vanilla

Blend all on low speed in blender 3 min. Pour in buttered pie plate and let stand 5 min. Top with 1 c. coconut. Bake at 350 degrees 40 min.

Gratitude

Who comforts them each time they cry? Mamma!
Who keeps them healthy, clean, and dry? Mamma!
She soothes the knees they skin at play,
And feeds them many times a day,
So what is the first word they say? Dada!
DESSERTS
DESSERTS
Apple Crumble

Darlene Plumart

4 c. sliced apples
1 t. cinnamon
1/2 t. salt
1/2 c. water
3/4 c. sugar
3/4 c. flour
1/3 c. butter

Place sliced apples in 10 x 6 x 2 pan. Sprinkle with the cinnamon, salt and water. Rub together the sugar, flour and butter. Drop this over the apples. Bake at 350 degrees for 40 min.

Rhubarb Torte

Betty Nagel

2 c. sugar
6 T. cornstarch
8 c. sliced rhubarb
1 c. water

Mix altogether, cook, stir until thickened. Reduce heat, cook 2-3 min. longer. Add one box (3 oz) raspberry Jello. Spread on crust and cool.
2 c. Cool Whip
3 c. tiny marshmallows

Mix together and spread over rhubarb mixture. Prepare 1 box (small) instant vanilla pudding according to box directions and spread over all. Sprinkle with graham cracker crumbs and chill. Makes large recipe (18 servings). May be cut in half.

The recipes in this book may not have been tested in laboratories but their success has been established by friends, relatives, by church and the most critical group of all...HUSBANDS AND FAMILY!!!
Instant Pudding Dessert

Heidi Cluever

1 c. flour
1/2 c. butter
1/3 c. pecans or other nuts, chopped fine
1/3 c. powdered sugar
Mix together and press into a 9 x 13 pan. Bake 15 min. at 350 degrees.
1 - 8 oz. pkg. cream cheese, softened
Add 1 c. powdered sugar. Mix and spread over crust.
Spread 1/2 large Cool Whip over cheese. Beat instant butterscotch pudding with 1 1/2 c. milk until thick (may use Pistachio). Spread over Cool Whip. Beat 1 pkg. instant vanilla or coconut pudding with 1 1/2 c. milk and spread on top of other pudding later. Spread with other 1/2 of Cool Whip. Sprinkle with toasted coconut. Spreads better if refrigerated between layers.

Four Layer Dessert

Maurine Asmus

1 c. flour
1/2 c. butter or oleo
1/3 c. pecans (optional)
Press in pan. Bake 15 min. at 350 degrees.
1 - 8 oz. pkg. cream cheese
1 c. powdered sugar
1 c. Cool Whip

Miracle Cheese Cake

Agnes Dobrenski

1 pkg. lemon flavored Jello
1 - 8 oz. pkg. Philadelphia Cream cheese
1 large can Carnation milk, whipped
3/4 c. butter, melted (1 stick)
1 c. boiling water
Miracle Cheese Cake (con't.)

1 c. sugar
1 t. vanilla

Graham crackers

Dissolve Jello in boiling water. Add lemon juice. Cool. Cream the cheese, add sugar and vanilla. Add this to the Jello mixture when Jello is shakv, which has been stirred. Fold in whipped cream or (Carnation milk whipped). Crush graham crackers. Add melted butter or oleo. Pack 2/3 of crackers in bottom of large pan (9 x 13). Add filling and sprinkle rest of crackers on top. Chill several hours.

Peaches'n Cream Cheesecake

Oven 350 degrees. Grease bottom and sides of 9" deep dish or 7 x 11" pan.
1 c. flour
1 t. baking powder
½ t. salt
3½ oz. pkg. dry vanilla pudding (not instant)
3 T. butter
1 egg
½ c. milk

Combine in large bowl; beat 2 min at medium speed, pour in prepared pan.
1 (15-20) oz. can sliced peaches or pineapple chunks, well drained (reserve juice).
1 (8 oz.) pkg. cream cheese, softened
½ c. sugar
3 T. reserved juice

Combine in smaller bowl and beat 2 min at medium speed, spoon to within 1" of edge of batter. Top with 1 T. sugar, ½ t. cinnamon. Bake 30 min. until crust is golden brown. Filling will appear soft. Store in refrigerator.
Chocolate or Butterscotch Dessert Mrs. Leslie Wilson

1 c. flour
1/2 c. oleo
1/2 c. nuts, chopped
Mix and spread in 9 x 13 pan and bake 15 min. at 325 degrees.

Filling - first layer:
1 c. powdered sugar
8 oz. pkg. cream cheese (room temperature)
1 c. Cool Whip
Mix with beater and spread on cooled crust.

Second layer:
3 c. milk
2 pkg. instant pudding (butterscotch or chocolate)
1/2 t. vanilla
Mix as the directions on pkg. and spread on cheese mixture. Top with rest of Cool Whip (9 oz. ctn.).
Sprinkle nut meats on top. Serves 12-15.

Pistachio Dessert Mrs. Leslie Wilson

1 c. flour
1 stick oleo or butter
1/2 c. nutmeats
Mix and press in 9 x 13 pan. Bake 15 min. at 325 degrees and cool.

Filling - 1 pkg. instant pistachio pudding mix, 1 - 20 oz. can crushed pineapple, 1 1/2 c. miniature marshmallows, 1-9 oz. ctn. Cool Whip, 3/4 c. nutmeats.
Mix in order given and spread on cooled crust and refrigerate. Nuts may be omitted. Serve with whipped topping of your choice.

Lime Triumph Idella Zwart

Chill 1 can evaporated milk in freezer section of refrigerator. Dissolve 1 pkg. lime Jello in 1 3/4 c. hot water. Chill till partially set. Roll out with rolling pin 1 pkg. chocolate Oreo cookies. Mix crumbs
Lime Triumph (con't.)

(3/4 of them) with 1/3 c. melted butter. Press into bottom of 11 1/2 x 7 1/2 pan. Whip jello and milk together til fluffy. Stir in 1 c. sugar and 2 t. lemon juice. Pour mixture over crumbs. Sprinkle remaining 1/4 of crumbs over top. Keep in refrigerator.

Pumpkin Delight

1/2 c. oatmeal
1/2 c. brown sugar
1/2 c. oleo
1 c. flour
Mix until crumbly and press in 9 x 13 pan. Bake 10 min. at 350 degrees.

2 c. pumpkin (squash is good, too)
Large can evaporated milk
2 eggs
3/4 c. sugar (brown is more flavorful, but part white can be used)
1 1/2 t. salt
1 t. cinnamon
1/2 t. ginger
1/2 t. cloves
Combine and beat ingredients. Pour into crust.
Bake 35-40 min. or until set. Serve warm with whipped cream. Also good cold.

Uncooked Plum Pudding

Dissolve 1 pkg. orange Jello in 2 c. boiling water. Add 3/4 c. grapenuts and 1/3 c. sugar. Stir. Add 3/4 c. washed raisins, 1/2 c. cut up dates and 1/2 c. chopped nuts. Add 1/2 t. cinnamon and sprinkling of cloves. Cool. When it begins to thicken stir and put in a mold. Serve, decorating with maraschino cherries and sweetening with cream.
**Cherry Dessert**

Yvonne Dobrenski

36 marshmallows and 1 cup milk. Put in double boiler and melt marshmallows. Cool.

1 1/2 c. crushed graham crackers
4 T. melted butter
1/2 c. sugar

Put 1/2 crumbs in large pan and set in refrigerator.

Whip 2 cups cream and mix with marshmallows. Put 1/2 of cream mixture over crumbs. Spread 2 cans cherry pie mix over cream mixture. Add rest of cream mixture and crumbs.

**Rhubarb Dessert**

Yvonne Dobrenski

2 c. flour
10 T. powdered sugar
2 sticks butter
4 c. rhubarb, chopped
4 eggs
1/2 c. flour
3 c. sugar
1 t. salt

Mix flour, pwd. sugar and butter and pat in cake pan.

Bake 15 min. at 350 degrees. Mix eggs, flour, sugar, and salt. Add rhubarb. Place on top of crust and bake 35 min. longer. Top with meringue and bake.

**Peach Dumplings**

Ida Peters

3 c. fresh sliced peaches or other fresh fruit such as apricots, apples, plums, strawberries
2 T. lemon juice
1/4 t. nutmeg
1/4 c. firmly packed brown sugar
1/2 c. milk
2 T. melted or liquid shortening
1 c. (large) pancake flour mix

Bring fruit, sugar and water to a boil. Add dumplings (made with the milk, shortening and pancake mix).
Peach Dumplings (con’t.)

Cook dumplings about five min. in an open kettle -
then cover for another ten min. to complete cooking.

Fruit Soup  
Ida Peters

1 pkg. of dried mixed fruit such as prunes, apples,
pears, apricots, peaches and white raisins
2 T. orange juice
½ cinnamon stick
2 T. tapioca
3 c. water
2 T. sugar

Soak fruit in the water 2-3 hours. Add tapioca,
sugar and cinnamon stick. Cook until fruit is tender.
Serve warm or cold with a dab of cream.

Mint Dessert  
Pearl Schaffer

To prepare the dessert, crush ½ lb. vanilla wafers
and put a layer in 9 x 13 pan. Mix ½ c. butter,
2 c. powdered sugar, 3 eggs (well beaten) and 2
squares melted chocolate. Pour this mixture over
wafers. Whip 1 pt. whipping cream, add 32 marsh-
mallows (cut up), 1 c. dinner mints, crushed, 2/3 c.
chopped walnuts and 1 t. vanilla. Spread this over
first mixture. Cover with rest of crushed wafer
crumbs and put in refrigerator for 24 hours.

If You Were Busy

If you were busy being kind
Before you knew it, you would find
You'd soon forget to think 'twas true
That someone was unkind to you.
If you were busy being glad,
And cheering people who are sad,
Although your heart might ache a bit,
You'd soon forget to notice it.
7-Up Fruit Cup  
Betty Nagel

2 pkg. frozen strawberries  
1 can pineapple chunks or bits (juice and all)  
1 1/2 c. sugar  
1 can frozen orange juice (small)  
6 medium bananas  
2 c. water  
Mix together and freeze in paper cups (1/2 to 2/3 full). Take out of freezer a while before serving and pour room temperature 7-Up over top before serving. Keeps indefinitely in freezer. May freeze in 9 x 13 pan and cut in squares, also.

Strawberry Yum-Yum  
Clara Müller

1 c. sifted flour  
1/2 c. brown sugar  
1/4 c. chopped walnuts  
1/2 c. melted butter  
Combine. Spread evenly on cookie sheet. Bake at 350 degrees for 10 min. or until golden brown, stirring occasionally. Cool. Sprinkle 2/3 of the crumbs in 9 x 13 pan. In large mixer bowl combine 2 egg whites, 1 c. sugar, 1 pkg. (10 oz. or larger) frozen strawberries, 2 T. lemon juice. Beat at high speed to stiff peaks - about 10 min. Prepare 1 envelope Dream Whip according to directions or whip 1/2 pint whipping cream. Fold into strawberry mixture. Spread over crumbs in cake pan. Top with remaining crumbs - freeze. Keep tightly covered in freezer until all is used.

Strawberry Dessert  
Maurine Asmus

1 pkg. strawberry Jello  
1 1/2 c. hot water  
1/3 c. sugar  
1 box thawed strawberries  
12 quartered marshmallows  
1 c. whipping cream, whipped
Strawberry Dessert (con't.)

Mix Jello, water, sugar to thicken; add second mixture of berries, marshmallows and cream. Break angel food cake in a pan and pour berry mixture over top and keep in refrigerator.

Poppy Seed Torte

Mrs. Norman Koehn

2 c. graham cracker crumbs
3/4 c. brown sugar
1/2 cup melted butter
2 c. milk
1/2 c. sugar
3 egg whites
3 T. cornstarch
1/3 c. poppy seed
3 egg yolks
1/4 t. salt
6 T. sugar

Combine crumbs, sugar, and butter and make crust in 9 x 12 pan, saving 1/2 crumbs for top. Mix sugar, salt, cornstarch - add to scalded milk. Beat yolks, add a little of cooked mixture to yolks and then add to the milk mixture. Cook until thick, add poppy seed. Top with stiffly beaten egg whites with the 6 T. sugar. Sprinkle with the remainder of crumbs. Brown in 325 degree oven as for meringue.

Berry Angel Food Dessert

Lois Teal

1 pkg. (3 oz.) strawberry Jello
1 1/2 c. boiling water
1 loaf angel food cake (tear in pieces)
1 10 oz. pkg. frozen strawberries
1 c. whipped cream

Dissolve jello in boiling water and add frozen berries. Let thicken, then add whipped cream. Pour over pieces of cake and chill.
**Snow on the Mountain**

*Helen Costar*

1 c. chopped dates
1 c. chopped nuts
½ c. cake flour
1 c. sugar
4 eggs
1 t. baking powder
½ t. salt
2 t. vanilla

Beat eggs, add sugar and fold in dry ingredients, dates, nuts and vanilla. Pour into a large (about 11 x 17) greased pan. Bake at 350 degrees until done (about 20 min). Cool. Tear into pieces in same pan with 2 forks.

Mountain: 2 cans mandarin oranges (drained)
3 bananas
2 T. sugar
1 pt. whipping cream
1 c. angel flake coconut

Beat whipping cream, add sugar. Spread ½ of cream over the broken pieces of cake in the pan. Then add a layer of bananas, then a layer of mandarin oranges and the rest of the cream. Top with coconut. Refrigerate overnight, or for several hours before serving. Serves 15.

---

**Cranberries and Pineapple**

*Agnes Dobrenski*

1 lb. cranberries, ground
1 c. crushed pineapple
7 or 8 marshmallows
1 c. sugar
2/3 c. water

Cook all ingredients and drop marshmallows in when hot and put in bowl.
Dessert

1 c. flour
1 stick margarine
2 t. sugar
½ c. chopped pecans
Place on bottom of 9 x 13 pan. Bake at 375 degrees for 15 min.
1 - 8 oz. pkg. cream cheese
½ of large ctn. Cool Whip
2 pkg. instant pistachio pudding
2½ c. cold milk
Mix until thick. Add ½ ctn. whipped cream. Top with chopped pecans.

Dessert

12 graham crackers, 12 soda crackers, crushed
Mix with ½ c. oleo, melted - press in 9 x 13 pan.
2 pkg. instant vanilla pudding
2 cups milk
Beat 2 min. Add 1 qt. butter brickle ice cream. Mix well. Refrigerate 2 hours. After set put a layer of Cool Whip on top and sprinkle with 2 crushed Heath candy bars.

A Recipe For A Day

Take a little dash of water cold,
And a little leaven of prayer
And a little bit of morning gold
Dissolved in the morning air.

Add to your meal some merriment
And a that for kith and kin,
And then as your prime ingredient
A plenty of work thrown in.

But spice it all with the essence of love
And a little whiff of play.
Let a wise old Book and a look Above
Complete the well-made day.
SUBSTITUTIONS

1 cup whole milk—1/2 cup of evaporated milk plus 1/2 cup of water or 4 Tablespoons of dry whole milk plus 1 cup of water.

1 cup skim milk—3 to 4 tablespoons of nonfat dry milk plus 1 cup of water.

1 whole egg, for thickening or baking—2 egg yolks or 2 tablespoons of dried whole egg plus 2 1/2 tablespoons water.

1 tablespoon flour, for thickening—1/2 tablespoon cornstarch, potato starch, or rice starch.

1 cup cake flour, for baking—7/8 cup all-purpose flour.

1 cup all-purpose flour, baking breads—up to 1/2 cup bran, whole wheat flour or cornmeal mixed with enough all-purpose flour to fill a cup.

1 teaspoon baking powder—1/3 teaspoon baking soda plus 1/2 teaspoon cream of tartar.

'And let them gather all the food of these good years that come and the food shall be for a store to the land.'

Genesis 41:35,36
Peanut Brittle

3 c. white sugar
1 c. light corn syrup
½ c. water
3 c. salted peanuts
2 t. soda

Combine sugar, syrup and water in heavy sauce pan (3½ qt.). Cook over low heat stirring constantly until sugar is dissolved and mixture comes to a boil. Cook without stirring till it reaches 280 degrees. Stir in peanuts gradually so mixture continues to boil. Cook, stirring often and watching closely till temperature reaches 300 degrees. Remove from heat and add baking soda, stir in gradually but quickly. At once pour candy onto 2 greased cookie sheets without spreading it. Cool.

Peanut Butter Fudge

2 c. white sugar
3/4 c. milk

Boil until it forms a soft ball. In bowl combine and mix:
1 c. peanut butter
1 7 oz. jar marshmallow creme

Pour hot mixture into marshmallows and stir until smooth. Pour into 8 x 8 greased pan.

Nut Goodies

3/4 c. peanut butter
½ c. butter
1 pkg. chocolate chips
1 pkg. butterscotch chips

Combine and melt, add pkg. of miniature marshmallows, and stir until they melt. Add 1 c. salted spanish peanuts. Pat in greased 9 x 13 pan. Refrigerate.
Fudge

Yvonne Dobrenski

4 1/2 c. sugar
1 can evaporated milk (13 oz.)
18 oz. chocolate chips
2 sticks of butter or margarine
1/2 t. salt
2 t. vanilla

Mix sugar and milk. Heat. After mixture comes to a boil, continue boiling for 10 minutes, stirring constantly. Remove from heat, add margarine, chocolate chips, salt and vanilla. Stir until mixed. Pour into greased pan and refrigerate.

Mints

Alice Gehrke

2 oz. cream cheese
1/4 t. flavoring (1/8 t. if oil of flavor, i.e. oil of cinnamon or peppermint)
1 2/3 c. powdered sugar

tint with food coloring

Mash cheese and add sugar, flavoring and food coloring. Mix (gets like playdough). Roll marble size balls in granulated sugar. Press in mold. Makes 75.

Candy

Vera Johnson

Melt 1 pkg. (12 Oz.) butterscotch chips and 1 c. chunky peanut butter in top of double boiler. Stir, drop by teaspoonsful on cookie sheet and refrigerate.

Bon Bons

Althea Schroeder

2 lbs. powdered sugar
2 c. walnuts, chopped
1 lg. pkg. coconut
1/4 lb. melted butter
1 can sweetened condensed milk (Eagle brand)
Bon Bons (con't.)

Mix dry ingredients in a large bowl. Add melted butter and milk. Mix well. Make into small balls. Put toothpick in while soft. Chill. Dip in the following coating.

Coatings:
1 lb. pkg. chocolate chips
1/2 lb. paraffin
Melt in double boiler. Keep warm while dipping.
Keep Bon Bons refrigerated.

Christmas Jellies

4 envelopes of unflavored gelatin
1 c. cold water
4 c. sugar
1/2 t. salt
1 2 c. boiling water
red and green food coloring
1/2 t. cinnamon extract
1/2 t. peppermint extract

Have ready 2-3 x 4 pans. Sprinkle gelatin over cold water to soften. Add sugar and salt to boiling water. Add gelatin and heat, stirring constantly until sugar and gelatin are dissolved. Bring mixture to a boil and boil for 15 minutes. Remove from heat and divide into two parts. Add red food coloring and cinnamon to one half of the mixture. Add green food coloring and peppermint to the other half. Pour into two pans. Chill in refrigerator until firm. To remove - loosen from edges with point of knife and pull out of pan. Place on board dusted with sugar. Cut in squares and roll in white sugar.
Easy Peanut Brittle

2 c. sugar
1 c. white Karo syrup
1 pkg. raw Spanish peanuts
dash of salt
½ t. vanilla
1 T. butter or oleo
1½ t. soda


Professional Mints

1 lb. powdered sugar, sifted
½ c. Crisco
⅓ c. white Karo syrup
¼ t. salt
¼ t. butter flavoring
1 egg white

Mix together real well. (May need more powdered sugar). Divide and add coloring and flavoring you desire. Let stand 1-2 hours. Makes 150 mints.

A WELL-ORDERED HOUSEHOLD

2 pounds of self control
1 pound consideration
5 pounds patience
1 pound discipline

Sweeten generously with charity. Let simmer well. Have the lady of the house take large doses daily.
SALADS
Holiday Cranberry

2 c. or \(\frac{1}{2}\) lb. raw cranberries, grind
4 c. miniature marshmallows
\(\frac{1}{2}\) c. sugar
Stir and chill.
Just before serving add:
\(\frac{1}{2}\) c. unpeeled chopped apples
\(\frac{1}{2}\) c. chopped nuts
1 c. whipped cream

Raspberry Salad

Dissolve:
2 pkgs. raspberry Jello
\(2\frac{1}{2}\) c. hot water
Mix and stir into hot Jello mixture:
1 c. applesauce
2 pkgs. frozen raspberries
1 t. lemon juice
Put in 9 x 13 pan and set.
Dressing:
1 c. whipping cream
16 marshmallows (cut fine)
Let stand overnight and whip one hour before serving.

Party Time Salad

1 no. 2 can crushed pineapple
1 3 oz. pkg. cream cheese
1 pkg. lime Jello
\(\frac{1}{3}\) c. celery, cut fine
\(\frac{1}{3}\) c. chopped pimentos
1 c. whipped cream
\(\frac{1}{3}\) c. chopped walnuts
Heat pineapple to boiling add Jello and dissolve.
Chill till partially set, mix cream cheese with pimentos and add to Jello mixture until it is mixed good. Add celery and nuts. Fold in whipped cream.
Chill overnight.
24 Hour Salad

Juice of 3 oranges
Juice of 2 lemons
1/2 c. sugar
1 T. cornstarch (rounded)
3 eggs, well beaten

Combine above ingredients and cook, stirring constantly until thickened. Cool.

Add:
- 1 c. whipped cream
- 1/2 lb. miniature marshmallows
- large can diced pineapple
- 1 lb. grapes
- cut up oranges

Add: 3 or 4 bananas before serving.

Fruit Salad

2 cans mandarin oranges, drained
1 c. pineapple chunks with juice
1 large can fruit cocktail
2 pkgs. instant lemon pudding

Do not drain anything but oranges. Mix and refrigerate. 4 bananas may be added later. Also optional are coconut and strawberries.

Strawberry Nut Salad

2 pkgs. strawberry Jello
1 c. chopped nuts
20 oz. can crushed pineapple (well drained)
1 c. boiling water
2 10 oz. frozen strawberries (not drained)
3 medium bananas
1 pt. sour cream

Melt Jello in water and add ingredients at once, except cream. Spread half of mixture in bottom of a 2 x 8 x 12 pan and chill for 1 hour. Spread sour cream over
Strawberry Nut Salad (con't.)

top and cool. Cover with remaining Jello mixture and chill overnight.

Fruit Salad

Lillian Grabow

1 can peach pie mix
1 can pineapple tidbits
1 can mandarin oranges
Bananas
Grapes

Drain pineapple and orange and add to pie mix. Add as many grapes and bananas as you like. Refrigerate. Will keep several days as bananas won't turn black.

Four Cup Salad

Althea Schroeder

1 c. miniature marshmallows
1 c. white grapes
1 c. crushed pineapple, drained
1 c. commercial sour cream

Stir all together mixing well. Refrigerate at least 2 hours. Mandarin oranges and coconut can be used instead of grapes.

Salad

Cordus Behrend

2 pkgs. raspberry Jello
2 c. boiling water
2 cans whole cranberry sauce
2 c. chopped celery

Then nearly set top with 1 pt. cream, whipped, and 3 c. marshmallows. May add 3 T. powdered sugar, pkg. grated cheddar cheese on top. Set overnight in 9 x 13 pan covered with foil.
Easy Salad

Mrs. Gilbert Wiese

1 can fruit cocktail (1 lb. 1 oz.) drained
1 pkg. (3 oz) Jello instant coconut cream or
vanilla pudding and pie filling
1 envelope whipped topping
1 1/2 c. milk
Put milk into bowl, add the pudding mix and the topping
mix. Beat these together until thick. Add the drained
fruit and 2 cups miniature marshmallows. Refrigerate.

Pink Salad or Dessert

Bonnie Limmer

1 can pie filling (cherry or strawberry)
1 13 oz. can crushed pineapple (do not drain)
1 c. small marshmallows
1 can sweetened condensed milk
1 9 oz. size Cool Whip
walnuts, chopped (optional)
1 t. lemon juice
pinch salt
Fold together all ingredients and freeze in 9 x 13
cake pan or cupcake holders. Take out awhile
before serving for ease in cutting.

Layer Salad

Cordus Behrend

Dissolve 1 box lemon Jello in 2 c. hot water. Cool
and whip. Add 1 small can crushed pineapple, drained,
2 large sliced bananas, 1 1/2 c. marshmallows and a few
nuts. When mixture sets add this on top: pineapple
juice and enough water to make 1 c, 1/2 c. sugar, 1 egg,
beaten, 2 T. flour, 2 T. butter. Cook until thick.
Cool and add 1/2 c. whipped cream. Pour over set Jello.
Zesty Salad  
Vera Johnson

1 c. crushed pineapple  
1 c. 7-up  
1 c. applesauce  
1 3 oz. pkg. raspberry Jello  
Heat applesauce, add dry Jello and stir well. Cool.  
Add pineapple and 7-up.

Salad  
Gertrude Wiersma

1 pkg. lemon Jello  
1/2 c. boiling water  
Grind 1 medium carrot, 1 medium cuke, 2 stalks celery.  
Drain juice.  
1/2 t. salt  
1 pkg. (small carton) cottage cheese  
1/2 c. salad dressing  
little chopped onion

Copper Penney Salad  
Anne Renkly

(good to take on picnic or pot luck)

2 lbs. carrots, sliced  
1 green pepper, sliced thin  
1 medium onion, sliced  
1 can tomato soup  
1/2 c. salad oil  
1 c. sugar  
3/4 c. vinegar  
1 t. prepared mustard  
1 t. worcestershire sauce  
salt and pepper  
Cook carrots in salted water till medium done. Rinse carrots. Arrange carrots, onion, and pepper in bow.  
Combine soup, oil, vinegar, sugar, mustard and sauce.  
Boil stirring till blended. Pour over carrots and refrigerate overnight.
Salmon Salad

Marie Hendricks

1 pkg. lemon Jello - reg. size
1/2 c. hot water to dissolve Jello.
Let cool and let it almost congeal. Add 1/3 c. mayonnaise, 1 small can salmon, 1/2 small (minced) onion,
12 stuffed olives, sliced, 1 c. cottage cheese, 3 stalks of celery, cut fine. Put into 9 x 9 pan.
Serve on lettuce.

Salad

Cordus Behrend

Layer of lime Jello - 2 for large pan. Melt 16 marshmallows (1/2 lb.) with 1 c. milk. Add pkg. lime Jello and 2 (3 oz.) pkgs. cream cheese. Add no. 2 can crushed pineapple. Let cool. Add 1 c. Cool Whip and 2/3 c. mayonnaise. Nuts optional. This is top layer or may be used as a salad by itself. At Christmas may make another layer of red Jello on top of this and cut in squares - or make real thin layers and cut with cookie cutter.

Lime Salad

Judy Nagel

No. 2 can crushed pineapple
1 3 oz. pkg lime Jello
1/2 c. grated cheese
1/2 c. chopped pimento
1/2 c. chopped celery
2/3 c. chopped walnuts
1/4 t. salt
1 c. cream, whipped
stuffed olives
Cottage Cheese Salad

1 pkg. lime Jello
1 pkg. lemon Jello
1 c. hot water
1 c. ice water
Let congeal.
2/3 carton cottage cheese
2 c. crushed pineapple
Whip and add 1 c. evaporated milk and scant c. salad dressing. May add nuts and T. horseradish.

Chicken "H" Strings Salad

2 c. chopped celery
3 c. shredded carrots
6 T. chopped onion
3 c. cut-up chicken, turkey or Span
1 1/2 c. mayonnaise
3 T. cream
5 c. shoe string potatoes (canned)
Mix mayonnaise and cream together then pour over ingredients except shoe strings which are added just before serving.

Taco Salad

1 lb. ground beef
1/2 envelope (1/4 c.) dry onion soup mix
3/4 c. water
4 oz. sharp natural cheddar cheese (shredded)
1 6 oz. pkg. corn chips
1 medium head lettuce
Optional: 1 tomato cut into wedges
1 small onion cut into rings
1 green pepper, sliced
Brown ground beef, sprinkle onion soup mix over meat. Stir in water. Simmer, uncovered 10 min. In salad bowl combine lettuce, tomato, onion, green pepper and cheese. Toss well. Spoon on meat, top with corn chips
Joseph's Coat Salad

Leona Lutterman

1/3 c. vinegar, then fill to 1/2 c. with water
3/4 c. sugar
2 T. flour
2 T. prepared salad mustard
2 - 10 oz. pkgs frozen mixed vegetables (cooked and well drained)
1/2 c. diced celery
1/2 c. finely diced onion
1 small jar pimento, chopped
Combine vinegar, water, sugar, flour and mustard.
Cook until thick. While hot pour over remaining ingredients. Combine well and let stand in refrigerator for 24 hours.

Fruit Salad Deluxe

Florence Kallemeyn

1 pkg. instant vanilla pudding
1 can pineapple tidbits
1 can mandarin oranges (drained)
2 c. miniature marshmallows
1 c. whipped topping
Drain pineapple and use juice to make pudding. Add rest of ingredients to pudding mixture. Mix and chill. This recipe can be frozen.

Lime Jello Salad

Mrs. Leonard DeGroot

1 family-size box lime Jello
2 c. boiling water
1 8-oz. pkg. cream cheese
Mix cheese into Jello while hot. Cool mixture.
Then add:
1 no. 2-size can crushed pineapple
1 small jar maraschino cherries, chopped
1 c. chopped walnuts (cherries and nuts are optional)
When this gets set lightly, beat 1/2 pt. whipping cream.
Add a little sugar to cream and fold into Jello.
Let set until firm.
24-Hour Macaroni Salad

Mrs. Leonard DeGroot

Step I: Dressing:
1/2 c. lemon juice
1 c. powdered sugar
4 beaten egg yolks
Combine these three ingredients and boil until thick. When mixture is cool, add 4 beaten egg whites.

Step II:
Boil 2 c. shell or elbow macaroni until tender. Cool. Mix together macaroni, 5 c. diced apple and 1 can crushed drained pineapple. Mix with dressing and let set in refrigerator 24 hours.

Step III:
When ready to serve, whip 2 c. heavy cream and mix with salad. A portion of cream may be kept out for topping of each serving with a maraschino cherry. Nuts may also be added to salad if desired.

Recipe For a Merry Christmas

2 ounces of Christmas Spirit
1 cup understanding
1 pound appreciation
2 spoons of patience
dash of spice

3 t. humor
1 measure of happiness
1 sifter of good will
1 bottle of joy
1 spoon of cheer

Season with love. Serve with a warm heart to family and friends.

The thing that goes the farthest,
Toward making life worthwhile;
That costs the least and does the most,
Is just a pleasant SMILE!
HELPFUL KITCHEN HINTS

To reheat bread or rolls, place in a paper bag, sprinkle with water and heat in a 400 degree oven for 10 minutes.

Put a little vinegar into the water you soak your slightly wilted vegetables and see how crisp and fresh it makes them.

For cakes, eggs should be at room temperature (about 70 degrees) to mix well.

For meringue, egg whites should be at room temperature.

For a nice decoration on white frosting, shave colored gumdrops very thin and stock on. They will curl like little roses.

If apples are slit with a knife in three or four places before baking, the skins will not wrinkle in the oven.

Before measuring syrup, molasses, etc., grease the measuring cup and the ingredients will not stick to it.

To remove onion smell from hands, rub with dry mustard or salt.

Rinse a pan in cold water before scalding milk to prevent it from sticking.

When cooking cabbage place dish of vinegar on stove to remove odor.

When preparing eggs for egg salad a pastry blender works very well.
MEATS AND SANDWICHES
Meat Loaf

1 1/2 lbs. ground beef
3/4 c. oatmeal
2 eggs, beaten
1/2 c. chopped onion, optional
1/4 t. mustard seed
1 1/2 t. salt
1/4 t. pepper
1 c. tomato juice

Method: Combine all ingredients thoroughly and pack firmly into loaf pan. Bake at 350 degrees for 1 hour. Let stand 5 min. before slicing.

Special Baked Chicken

1 - 3 oz. pkg. dried beef
3 large chicken breasts, boned and skinned and halved
6 slices bacon
1 can mushroom soup
1 c. dairy sour cream

Run cold water over dried beef, drain and arrange in bottom of 12 x 8 inch pan, place chicken breasts over beef. Top each breast with a slice of bacon, sprinkle a little rosemary on and bake uncovered for 30 min. at 350 degrees. Combine soup and sour cream and pour over chicken and bake 40 to 50 min. longer depending on size of breasts. This can be baked in slower oven for a longer period.

Chicken Sweet and Sour Sauce

1 c. Kikkoman teriyaki sauce
2 drops tabasco
1 T. lemon juice
1/2 c. apricot nectar juice
garlic powder or cloves

Pour over chicken for 2 hours or overnight. Turn over occasionally. Put on baking sheet on foil. Bake at 350 degrees until done.
Meat Loaf

1 1/2 lbs. ground beef
3/4 c. oatmeal
2 eggs, beaten
1/2 c. chopped onion, optional
3/4 t. mustard seed
1 1/2 t. salt
1/2 t. pepper
1 c. tomato juice
Method: Combine all ingredients thoroughly and pack firmly into loaf pan. Bake at 350 degrees for 1 hour. Let stand 5 min. before slicing.

Special Baked Chicken

1 - 3 oz. pkg. dried beef
3 large chicken breasts, boned and skinned and halved
6 slices bacon
1 can mushroom soup
1 c. dairy sour cream
Run cold water over dried beef, drain and arrange in bottom of 12 x 8 inch pan, place chicken breasts over beef. Top each breast with a slice of bacon, sprinkle a little rosemary on and bake uncovered for 30 min. at 350 degrees. Combine soup and sour cream and pour over chicken and bake 40 to 50 min. longer depending on size of breasts. This can be baked in slower oven for a longer period.

Chicken Sweet and Sour Sauce

1 c. Kikkoman teriyaki sauce
2 drops tabasco
1 T. lemon juice
1/2 c. apricot nectar juice
garlic powder or cloves
Pour over chicken for 2 hours or overnight. Turn over occasionally. Put on baking sheet on foil. Bake at 350 degrees until done.
Ham Loaf

Mrs. Leslie Wilson

1 lb. ground ham
1 lb. ground pork
\(\frac{1}{2}\) lb. ground beef
1 c. bread crumbs
2 eggs
1 c. milk

Make in loaves large or small. Sauce: 1 c. brown sugar, \(\frac{1}{3}\) c. vinegar, \(\frac{1}{3}\) c. water, \(\frac{1}{2}\) t. dry mustard. Bring to boil. Bake the ham loaves for 45 min. at 325 degrees. Pour off fat, pour sauce over and bake 45 min. more.

Ham Balls

Zoe Miller

2\(\frac{1}{2}\) lbs. ground smoked ham
2 lbs. ground lean pork
1 lb. ground beef
3 eggs
3 c. crushed graham crackers
2 c. milk

Combine all ingredients and mix well. Use \(\frac{1}{2}\) c. measuring cup and make 25 balls. Place in shallow baking dish and cover with foil (or this can be made into loaves).

Sauce:

- 2 c. tomato soup
- \(\frac{1}{2}\) c. vinegar
- 1 c. brown sugar
- 1 t. dry mustard

Mix and pour over ham balls. Bake at 350 degrees in oven for 1 hour.

Kitchen Prayer

O, Lord, warm this kitchen with Thy love, and light it with Thy peace. Amen.
Crockpot Chicken

Darlene Plumart

3-4 lb. chicken, cut up barbecue sauce, any of your favorites may be used. Place chicken pieces in the crockpot and pour the barbecue sauce over the chicken - approximately 3/4 to 1 c. sauce. Cook on low for 8-10 hours. Then remove chicken and place on foil lined pan. Broil for 3 min. or till golden brown.

Pork Chop Bake

Emma Nemitz

Brown 4 to 5 pork chops. Add 1/2 c. chopped onion and fry until onion is slightly brown. Add 2 chicken bouillon cubes and 2 c. water. Simmer for a few min. Add 3/4 c. or less of raw rice and 1 c. chicken rice soup. Season pork chops with salt and pepper before water is added. More water may be added - enough to come over rice and chops. Bake in oven for 1 hour at 325 degrees.

Thrifty Steak

Vera Johnson

1 lb. ground beef
1 T. chopped onion
1/2 c. milk
1 t. salt
1/2 t. pepper
1 c. wheaties
Make patties about one inch thick, broil 3 to 4 inches from heat, 5 min. each side.

Orange and Raisin Sauce for Ham

Jean Blumo

Combine 1 c. orange juice, 1/2 c. powdered sugar and 1 T. cornstarch. Bring to boil. Add 2 T. butter and 1/2 c. raisins, soaked until plump. Simmer 5 min. Remove from heat and stir in 1 T. lemon juice. Serve warm over ham slices.
Barbequed Meat

4 lb. roast beef
2 t. vinegar
1 bottle ketsup
3 stalks celery (chopped)
3 onions
1 t. chili powder
1 T. salt
2 T. worcestershire sauce
1 c. water

Cover and bake 5 hours at 350 degrees. When tender take a fork and pull apart into small pieces. Spread on buns.

Meat Balls

2 lbs. lean ground beef
3 slices bread soaked in
1 c. milk - beat till fine
1 beaten egg
2 t. salt
1/2 t. pepper
1 t. Accent
2 T. onion flakes

Mix above well.
Bring following to a boil:
   2 can chicken broth
   1 can consomme
   1 can beef broth
   1 t. Kitchen Bouquet

Roll meat mixture into balls, roll in flour and drop into boiling mixture. Simmer 2 hours uncovered.

Life is like a piano
What you get out of it Depends on how you play it.
Stuffed Peaches

Idella Zwart

1 large can peaches, drained
1 c. mincemeat

Place peaches in baking dish and fill cavity with mincemeat. Bake at 325 degrees for \( \frac{1}{2} \) hour. Can be served with fowl or pork. Compléments both. Serves 8.

Pizza Burgers

Lois Teal

1 - 10½ oz. can pizza sauce
1 t. oregano
1 t. salt
1 can grated Spam
1 large pkg. mozzarella cheese
\( \frac{1}{2} \) t. garlic salt
1 lb. hamburger
1 pkg. 12 buns

Mix together and spread over halves of buns. Bake at 425 degrees for 10 minutes.

Tuna Burgers

Sandy Anderson

1 can (7 oz.) flaked tuna
1 c. chopped celery
1 small onion, minced
\( \frac{1}{2} \) c. cheese
\( \frac{1}{2} \) c. olives
\( \frac{1}{2} \) c. mayonnaise


Blesses are those who can give without remembering and take without forgetting.
Barbequed Beef for Sandwiches  

Bonnie Limmer  

5 lbs. of beef roast, cut in small chunks and brown  
1 no. 2½ size tomatoes or can use tomato sauce  
1/3 c. worcestershire sauce  
½ c. catsup  
1 t. pepper  
1 T. salt  
1 T. sugar  
1 onion, chopped  
garlic to taste  
After meat is browned, put in roaster with the rest of ingredients and bake at 275 degrees for 7 hours.  
Stir every hour or so.  

Ham and Cheese Sandwiches  

Jean Blume  

12-16 large buns  
12-16 slices of ham  
12-16 slices of Swiss cheese  
Spread following mixture on buns: ½ c. butter, 4 t. poppy seeds, 4 T. horseradish mustard, and 3 T. grated onion. Wrap in foil and freeze. Thaw and bake 15-20 min. in moderate oven. Serves 12. Can be used without freezing first, too, of course.  

My Friend  

Now, all along life's bumpy paths  
There are so many tears and laughs  
That in the corners—God tucks friends;  
So, when you're goin' round the bends  
You get a lift, perchance a smile—  
They're little things, but help a pile,  
And God hunts people just like you  
To fill those bends—and guide fools through.  

—Lucile Stedman
CASSEROLES
SOUPS AND
STews
Vegetable Chow Mein

(A flavor favorite with us)

- ½ c. butter or margarine
- 3 c. shredded cabbage
- 1 c. sliced celery (cut thinly)
- 1 green pepper, cut into strips
- 1 c. thinly cut carrot rounds
- ½ c. mild onion, chopped
- 1 t. salt
- dash of pepper
- 1/3 c. half and half cream or evaporated milk

Method: Use a large heavy skillet on medium heat. When butter is melted add all vegetables, salt and pepper. Cover. When you hear it come to a sizzle set your timer for 5 min. Check. Stir quickly and cover again. When time is up taste it. Should be crisply done. Add milk or cream. Heat and serve. Nice to have all vegetables ready and stored in refrigerator before you start the rest of the meal. Store in plastic bag.

Spanish Rice

(quick and so good)

- 1 medium onion, cubed
- ½ to 3/4 lb. very good ground beef
- 1 c. long grain rice
- 2 cans tomato sauce
- 1 3/4 c. hot water
- 1 t. salt
- dash of pepper
- ½ green pepper, diced

Brown beef and drain off fat. Add the rest of ingredients and simmer on top of stove until rice is tender - about 45 min. Check and stir once or twice. Should be nice and moist but not runny. If a real heavy pan is used or one with controlled heat it should turn out perfect. Tightly covered lid on while simmering.
Meal in One

Vera Johnson

Brown 4 to 6 pork chops, in skillet. Place in roaster - cut 6 or 8 medium potatoes in quarters and place on top of chops. Drain 1 can green beans and put on top of potatoes. Cover all with sauce made from 1 can cream of mushroom soup, 1 can milk, salt and pepper. Bake covered 45-50 min. in 350 degree oven.

Chicken Rice Casserole

Ramona Holzkamp

Place 4 chicken breasts on 1 1/2 c. Uncle Ben's rice (uncooked). Boil 3 c. water with 1 t. salt. Add 1/2 lb. oleo and 1 pkg. Lipton's onion soup mix. Pour over dry ingredients (rice and chicken). Cover with foil. Bake at 350 degrees for 1 1/2 hours.

Sauerkraut Hot Dish

Carol Kempfert

2 lb. hamburger, fried with onion
1 can sauerkraut (drained and rinse out and squeeze out juice)
1 can mushroom soup
1 can cream of celery soup
1 pkg. cooked noodles (any kind)
1 pkg. cheddar cheese

Fry hamburger with onions and lay in bottom of roaster. Put sauerkraut on top. Pour the two cans of soup over the sauerkraut. Lay the cooked noodles on top and bake 35-45 min. Take 1 pkg. cheddar cheese and shred - sprinkle over baked hot dish. Put back in oven until cheese melts.

Trouble is only opportunity in work clothes.
Ground Beef Stroganoff

1/2 c. minced onion
1/3 c. butter
1 lb. ground beef
2 T. flour
2 t. salt
1/2 t. pepper
1 can cream of mushroom soup
1 can cream of chicken soup
1 c. sour cream


Sour cream: Take 2/3 c. non-fat dry milk and beat very well with 3/4 c. water, and add 1 t. vinegar or more.

Baked Beans

1 - 31 oz. can pork and beans
3-4 slices bacon, diced
1/2 c. chopped onion
1 t. dry mustard
2 T. molasses
1/2 c. brown sugar
1/2 c. catsup

Brown bacon in casserole dish. Add onions, beans, mustard, molasses and brown sugar. Bake at 350 degrees for one hour.

(Pilaff) Armenian Rice

2 cubes butter (melted)
1 pkg. mission egg noodles
Brown noodles in butter. After browned add 1 c. rice, uncooked. Add salt and 4 c. boiling water. Let cook 20 min, slow. Be sure to cover. Stir once or twice while cooking.
Spanish Rice (con't.)

This with a crisp vegetable salad and crunchy bread you are all set. Good luck and "happy eating."

Lima Baked Beans

2 lbs. lima beans (soaked overnight)
5 lbs. brisket beef or cheap roast
Put in a large kettle. Cover with hot water. Drain beans and cook with the meat for 1 hr., with 1 T. salt.
Mix: 1½ c. catsup, 1 T. mustard, 1½ c. dark Karo syrup, 2 T. vinegar, dash pepper, 1½ c. brown sugar, 1 T. salt. Mix all this together and pour over meat and beans in a large roaster. Bake between 300 and 350 degrees for 4 to 5 hours. Very good.

Broccoli Casserole

Mrs. Gilbert Wiese

1 pkg. chopped broccoli
1 can cream of chicken soup
½ c. Cheese Whiz
½ c. water
½ c. milk
1 c. instant rice
Cook broccoli and add to other ingredients. Pour into casserole and bake 45 min. at 350 degrees.

Escalloped Corn

Mrs. Gilbert Wiese

1 can corn (cream style)
2 eggs
1 c. cracker crumbs
1 t. sugar
1 ½ t. salt
pepper
1 c. milk
Bake 1 hour at 350 degrees. Dot generously with butter before baking.
Bean Hot Dish

Yvonne Dobrenski
Jean Blume

1 can kidney beans
1 can lima beans
1 can pork and beans
\( \frac{1}{2} \) lb. bacon, cut in cubes
1 lb. hamburger
1 c. onions
\( \frac{1}{2} \) c. catsup
1 t. salt
3/4 c. brown sugar
1 t. mustard
2 t. vinegar

Brown hamburger and bacon. Add onions and cook slightly. Add all ingredients. Bake for 40 min. at 350 degrees.

Low Calorie Hot Dish

Yvonne Dobrenski

1 small cabbage
1 lb. hamburger
1 small onion, diced
\( \frac{1}{2} \) c. rice, uncooked
1 can tomato soup
1 can water

Cut cabbage in \( \frac{1}{2} \) inch wedges and place in bottom of casserole. Brown hamburger and onion. Add rice and place on top of cabbage. Mix tomato soup with can of water and heat and pour over all. Bake 1 1/2 hours at 350 degrees.

Asparagus Deluxe Casserole

Louise Beckman

Place 2 cans of asparagus in a greased casserole. Make a sauce: 1 c. mushroom soup, 1/4 c. butter, blend in 5 T. flour, 1 t. salt, 2 c. milk. Cook until thickened. Add 2 hard cooked eggs, sliced. Pour sauce over asparagus, top with 1/2 c. crushed potato chips. Bake 15 to 20 min. If you wish to serve it over toast use only one can of asparagus.
Tuna-Cheese Biscuit Bake

Helen Costar

1 can refrigerated biscuits or Bisquick biscuits
1 can (10 3/4 oz.) condensed cheddar cheese soup
1 or 2 cans (6 2/3 oz.) drained tuna
1 c. milk
2 T. instant minced onion or 1/2 t. onion salt
1 t. chopped parsley or parsley flakes

Arrange biscuits in ungreased 9 inch square or 8 x 12 baking dish. In medium mixing bowl combine the remaining ingredients. Pour over biscuits. Bake at 400 degrees for 25 to 30 min., until biscuits have risen to the top and are well browned. Serve with cheesy sauce spooned over biscuits. Serves 6.

Barbequed Meat Balls with Beans

Jean Blume

1 lb. ground beef
1 beaten egg
1/2 c. cracker crumbs
2/3 c. milk
1 t. salt
1/8 t. pepper

Shape above ingredients into balls. Brown in hot fat. Place 1 can pork and beans in casserole and top with balls. Mix following ingredients and pour over balls: 1/2 c. catsup, 2 T. brown sugar, 1 T. vinegar, 1 T. worcestershire sauce, 1/2 c. chopped onion. Cover and bake at 350 degrees for 20 min. Uncover and bake 20 more min. Serves 6.

Vegetable Hotdish

Vera Johnson

Brown and drain 1 lb (I use 1 1/2 lbs.) hamburger, add 3 c. diced raw potatoes, 1/2 t. salt, pepper. Mix and add 1 can vegetable beef soup and 1/2 can water. Bring to boil, then simmer, covered till potatoes are done, about 45 min.
Tater Tot Hotdish

Helen Jones

1½ lbs. ground beef
1/2 c. grated Kraft cheese (about 1/2 of 8 oz. box)
1 can cream of chicken soup
1 onion
1 pkg. (1 lb.) frozen tater tots or enough to cover meat

Sprinkle raw ground beef in bottom of greased 8 inch baking dish. Sprinkle grated cheese over the meat.
Slice onion (or chop if preferred) and separate into rings and place rings over cheese. Spread soup over this and cover with tater tots. Bake at 350 degrees for 1 hour.

For variations: other cream soups can be used and rings of pepper may be added. A double recipe fills a 9 x 13 pan, an excellent make ahead dish and then bake when needed.

Zucchini Casserole

Jean Blume

Cube 1 large green pepper, 1 large onion, 2 ribs of celery and add to 3-4 c. sliced zucchini. Add one can cream of tomato soup and salt and pepper to taste. Simmer until almost done but still slightly crisp. Cut 2-3 pieces of bacon in pieces and fry till crisp, and add just before serving. Serves 6.

Zucchini Skillet

Jean Blume

1/4 c. butter or oleo
4 c. thinly sliced zucchini squash
1 onion, sliced
1/3 c. grated cheddar cheese
2 tomatoes, peeled and diced
2 t. soy sauce
salt and pepper

Put everything but cheese and soy sauce in skillet and simmer till tender. Sprinkle with cheese and soy sauce and serve immediately. Serves 6.
Four Vegetable Casserole

Zoe Miller

1 pkg. frozen green beans - can used canned
1 pkg. frozen broccoli
1 pkg. frozen cauliflower
1 jar boiled onions
Cook the first three vegetables alone, till tender.
Drain. Arrange vegetables in layers in buttered casserole topping with the onions which have been drained.
Heat 2 cans of cream of mushroom soup to which has been added 1 c. of cubed cheese. Pour over vegetables.
Top with buttered croutons or bread crumbs. Bake at 350 degrees for 45 min. or until bubbly on top.

Hot Dish

Marie Hendricks

1 pkg. ring macaroni cooked in salt water. Brown 1 1/2 lb. hamburger and little onion, little salt and pepper, 1 c. chopped celery, 1 can chicken rice soup - do not dilute, 1/2 of a half of chopped green pepper, 1 can cream style corn, 2 cans tomato soup. Simmer on top of stove for 15 min. Then bake 30 min. at 350 degrees. Makes quite a lot.

Chicken Casserole

Maurine Asmus

1 cut up chicken, remove fat
1 c. hot water
1 chicken bouillon cube
3/4 c. diced celery (or) 1 T. celery seed
3/4 c. diced onion
1/3 c. parsley flakes
1 can cream of chicken soup, plus 1 can of milk or cream
2 c. egg noodles, cooked
bread crumbs (or) cubes butter
Cook chicken, remove skin and bones and any fat. Add bouillon to hot water, pour hot over cut up chicken meat, celery, onion, parsley. Let stand several hours. Add cooked noodles and soup and milk. Bake at 350
Chicken Casserole (con't.)

degrees for 45 to 60 min. Last 15 min. in oven
sprinkle bread crumbs or cubes over top and just
brown.

Carrot Mold

Marlene Selken

1 c. shortening (scant)
1/3 c. brown sugar
1 beaten egg
1 c. grated raw carrot
1 1/4 c. flour
1 t. baking powder
3/4 t. soda
2 T. lemon juice or 1 T. water
Cream shortening and brown sugar. Add eggs, carrots,
flour, baking powder, soda, lemon juice or water.
Mix. Will be very thick. Spoon into aluminum salad
mold. Grease mold well and dust with cracker crumbs.
Bake for 50 min. at 350 degrees. To serve, fill
center with creamed carrots and peas.

Fried Carrots

Florence Kallemeyn

8-10 good sized carrots
4 strips of bacon, diced
1/2 t. salt
1/4 t. pepper
1 T. parsley flakes
2 T. honey
Pinch sweet basil
Pinch lemon peel
Cook carrots until almost done. Dice bacon and brown
in frying pan. Add carrots and small amount of water
in which they were cooked to the bacon. Add remaining
ingredients and mix well. Sprinkle lightly with flour
and mix once. Cover and let cook until carrots are
done, about 20-25 min.
Vegetable Casserole

Trudy Schmieding

1 pkg. frozen broccoli, chopped or cut
1 pkg. frozen peas
1 pkg. frozen asparagus, chopped or cut
2 cans mushroom soup
⅔ lb. grated cheddar cheese
Place vegetables in casserole, put soup on next, then grated cheese. Bake 30 min. at 350 degrees in open casserole.

Celery Casserole

Alma Mitschke

Cook 5 c. 1-inch celery slices in small amount of lightly salted water until crisp done, about 8 min. Drain. Mix celery, 1 can condensed chicken soup, ¼ c. diced pimento into a 1 quart buttered casserole.

Topping:
Toss ½ cup bread crumbs in 2 T. melted butter, ⅛ c. coarsley chopped almonds. Bake at 350 degrees for 35 min. You will love it. Nice enough for a festive company dish. Also nice to send to a sick neighbor. Seems always appreciated.

Chow Mein Hot Dish

Gertrude Wiersma

1 c. rice (raw)
⅔ lb. hamburger (browned), more if desired
2 T. soy sauce
1 c. celery
1 can cream chicken soup
1 can cream mushroom soup
1 c. water
Mix altogether. Bake at 350 degrees for 1½ hours, covered first hour.

To repress a moment's anger may save you a hundred days of sorrow.
Beef Hot Dish

1 lb. ground beef
1 large onion, minced
1 c. raw rice (uncooked)
1 t. salt
½ c. soy sauce
2 c. chopped celery (fine)
1 can mushroom soup
3 c. hot water
½ c. raw carrots, chopped

Cook hamburger and onion until brown. Place all ingredients in large well greased casserole. Bake covered at 350 degrees for 1 hour 45 min. Stir once or twice while cooking. Serves 6. Freezes well.

Pork Sausage Hot Dish

2 eggs (slightly beaten)
3 slices cubed bread
a little onion (minced)
1 can Veg-all and juice
1 lb. pork sausage

Brown sausage. Drain off fat and add to above mixture. Add salt and pepper to taste. Bake 1 hour at 350 degrees. (Hamburger may also be substituted).

Chili

10 lbs. ground beef) saute till
10 T. shortening ) beef is
2½ c. onion ) well done
6½ c. tomato (canned)
20 c. kidney beans
3 3/4 t. salt
10 t. chili powder, to taste
Simmer an hour.

If you want to put the world right start with yourself.
5 Hour Stew

2 lbs. stew meat
1 sliced onion
6 carrots
4 potatoes (diced)
1 c. celery
2 c. tomatoes
1 T. sugar
1 T. salt
3 T. tapioca
1 slice bread (tear in pieces)

Combine all ingredients and bake 5 hours in a covered roaster at 250 degrees. Top with biscuits and serve.

Oyster Stew for large group

5 gal. milk
1 1/4 gal. fresh oysters
3/4 to 1 lb. butter

Heat oysters in liquid until edges curl. Add butter to oysters. Heat milk (stirring so it doesn't scorch). Add oysters. Simmer 3-4 hours. May add salt when serving and dash of pepper or have each one add their own seasoning. Stew is better if it is allowed to simmer for a few hours before serving.

Hearty Hodgepodge Soup

1 1/2 lb. good grade ground beef
3/4 c. chopped onion
1 clove garlic (minced)
3 cans condensed minestrone soup
1-31 oz. can pork and beans in tomato sauce
1 1/2 c. chopped celery
1/2 t. dried oregano (crushed)
1 T. worcestershire sauce

In large saucepan cook beef, onion and garlic till beef is browned and onion tender. Stir in soup, beans, 3 c. water, celery, worcestershire sauce and oregano.
Hearty Hodgepodge Soup (con't.)

Simmer covered for 15 to 20 min. Serves 12 to 14. Try this for young peoples gatherings in place of spaghetti or pizza. Also enjoyed by all groups after being out in the bitter cold caroling. Serve with plenty crackers. Top it off with cookies and bars.

Barley Soup

1 large ham bone (2-3 c. ham left on)
4 qts. water
1 T. salt
½ t. pepper
2 T. minced parsley
6 carrots, diced
6 stalks celery, diced
1 medium onion, diced

Cook slowly one hour, then add: 1 c. medium pearled barley. Continue cooking 2 or more hours. Remove soup bone and dice ham. Cool soup for several hours (or overnight), then skim off fat. Reheat, adding the ham and about 1 c. milk.

Note: Barley thickens when refrigerated, so may require more milk.

Hunter's Stew

Brown 1 lb. hamburger and onion.
Heat together: 1 can mushroom soup
1 can tomato soup

Add: 1 c. carrots
1 c. celery
6 medium potatoes (cubed)
Bake at 350 degrees until vegetables are done.

I'm okay.
God doesn't make junk!
Oven Baked Beef Stew

Mrs. Gilbert Wiese

2 lbs. stew meat
1 c. canned tomatoes
6 small carrots, cut into pieces
1 medium diced onion
1/2 c. diced celery
3 medium cubed potatoes
3 T. tapioca
1 slice bread - cubed or broken into pieces
1 T. sugar
1 1/2 t. salt
1 c. water
Combine all ingredients thoroughly. Pour into greased baking dish. Cover and bake until tender, about 3 1/2 hours in a 325 degree oven. Makes 6 servings. You do not brown the meat first.

Clam Chowder

Zoe Miller

6 strips bacon (cut into small pieces)
1 cube butter
3 medium potatoes, cubed
3 medium onions, chopped
2 - 10 oz. cans whole undrained baby clams
1 small can minced clams, undrained
2 - 7 oz. cans whole kernel corn
pepper, garlic powder and onion powder to taste
6 c. milk
Saute bacon over low heat for 5 minutes. Melt butter in bacon drippings. Add potatoes and onions; saute until soft, but not mushy. Pour into clams and corn, season to taste. Simmer 20 min. Pour in milk. Heat over low flame. Don't boil. Serve with garlic bread. 8 servings.

O Lord, help my words to be gracious and tender today, for tomorrow I may have to eat them.
BREADS, MUFFINS, AND COFFEE CAKES
Peanut Bubble Ring

1 loa f frozen white bread dough
1 3 3/4 or 4 oz. pkg. regular butterscotch pudding mix
1/2 c. packed brown sugar
1/2 c. chopped peanuts
1 t. cinnamon
4 T. butter or margarine, melted

Thaw bread dough in refrigerator overnite. Quarter loaf lengthwise. Cut each quarter into 8 cubes (32 cubes in all). Combine dry pudding mix, brown sugar, peanuts and cinnamon. Dip each dough cube in melted butter or margarine, then roll in pudding mixture. Place in greased 6-cup ring mold in 3 layers. Drizzle with any remaining butter and sprinkle with any remaining pudding mixture. Cover-let rise in warm place till nearly double - 1 to 1 1/2 hours. Bake in 350 degrees oven for 20-25 min. or till done. Let stand in pan for 2 min. before inverting onto rack to cool. Makes 1 coffee cake.

Date Nut Bread

1 c. cut-up dates
3/4 c. raisins
1 t. soda
1 c. boiling water
2 T. soft butter
1 c. sugar
1 t. vanilla
1 egg
1 1/3 c. flour
3/4 c. chopped nuts

Mix together in a bowl the dates, raisins and water. Let stand. Cream butter and sugar. Add vanilla - then the egg. Beat well. Add flour and mix. Pour in fruit mixture (including water) and nuts. Mix. Pour into greased 9 x 5 loaf pan. Bake at 350 degrees for 45-50 min.
French Bread

(2 loaves)

1 pkg. dry granular yeast

1/4 c. lukewarm water

2 c. boiling water

2 T. lard, or other shortening

2 T. sugar

1 T. salt

About 5 1/2 c. sifted flour

Combine yeast and lukewarm water. Pour boiling water over sugar, lard, and salt and cool to lukewarm. Add only 2 c. flour and beat well till very smooth (I use mixer). Mix in yeast. Add enough flour so dough can be kneaded. Knead until smooth and satiny.

Place in greased bowl. Cover with cloth and let rise till doubled. Punch down dough. Divide into 2 sections, cover; and let rest 10 min. on bread board.

Flatten each portion, fold lengthwise, and pull, roll and stretch to about 15 inches. Fold lengthwise once more and seal edges. Place roll on greased baking sheet (can put cornmeal on baking sheet) and let rise until doubled. Bake at 375 degrees for 35-45 min. Remove from oven and cool on rack.

Easy Coffee Cake

Lois Teal

1 c. white sugar

4 eggs

1 c. oil

2 c. flour

1 t. baking powder

1 can pie filling

vanilla

salt

Mix first five items and spread half of mixture in a greased 9 x 13 pan. Spread 1 can of fruit pie filling (apple, apricot or blueberry) over batter and sprinkle with cinnamon. Drop remainder of batter on top and spread carefully. Bake at 350 degrees for 30 min.
Easy Coffee Cake (con't.)

Drizzle with powdered sugar frosting while warm.

White Bread

3 c. lukewarm water
3 T. sugar
3 T. melted lard
3 t. salt
2 yeast cakes flour

Take 1 c. of water, 1 t. sugar and 2 yeast cakes and soak together 10 min. Take large bowl - put in sugar and salt and 2 c. water, add dissolved yeast mixture and stir in 3 c. flour. Then add lard and flour to make a stiff dough. Let rise 1 hour then knead down and let rise again and make into 3 loaves. Bake 1 hour at 350 degrees.

Whole Grain Wheat Bread

24 hours before you are going to bake, wash 3 c. wheat and add 3 c. hot water and refrigerate. Next day, put about ½ of the wheat mixture in the blender at a time. Add a small amount at a time of 2 c. scalded milk while blending. In a large bowl, add to the wheat mixture, ½ c. molasses or sorghum, ½ c. honey, 1 c. lard or shortening and 4 t. salt. Mix in 2 pkgs. yeast and 4 or 5 c. white flour. By hand, add remaining flour (total of approximately 9 c.). The mixture should be sticky. Knead well. Let rise till double, punch down, let rise again. Put in 6 pans (depending on their size) or make some into buns. Let rise and bake at 350 degrees for approximately 35 min. for loaves.

Bloom where you are planted.
Flat Bread

1/3 c. cornmeal
2/3 c. oatmeal
2 c. flour
3 T. sugar
1 t. salt
4 T. butter

Mix as for crust. Stir in 1 c. warm water for stiff dough. Take small ball and roll paper thin, with grooved rolling pin. Bake at 350 degrees until creamy color. Watch carefully. May start it on griddle on top of stove and then transfer to oven on a cookie sheet.

Overnight Buns

3 c. water
1 c. sugar
1 t. yeast
1 T. salt
1/2 c. melted shortening
2 eggs
about 10 c. flour

Start about 5 o'clock. Dissolve sugar in warm water. When right temperature for yeast, add it, and dissolve. Add beaten eggs and salt and shortening. Next add flour a few cups at a time and stir in until stiff, then knead with hands to make a soft dough. Cover. Knead down at 7:00 and every hour after. At 10:00 make into buns or rolls in pans and cover and let stand overnight. In morning bake at 350 degrees for about 15-20 min.

For caramel rolls - bring to boil:
1 c. brown sugar
1 c. white sugar
1 stick of oleo or butter
4 T. white syrup
4 T. condensed milk or cream

Add 2 t. vanilla and pour in bottom of pan. This is about enough for 2 cake pans of rolls (9 x 13).
"Night Before" Coffee Cake

Irma Hanson

2/3 c. oleo or butter
1 c. sugar
1/2 c. brown sugar (packed)
2 eggs
1 c. buttermilk
2 c. unsifted flour
1 t. soda
1 t. cinnamon
1/2 t. salt
1/2 to 1 c. chopped dates

Topping:
1/2 c. brown sugar (packed)
1/2 t. cinnamon
1/2 t. nutmeg
1/2 c. chopped nut meats

In large bowl cream shortening with sugar until light and fluffy. Add eggs, beat well. Add dry ingredients alternately with buttermilk. Beat until smooth after each addition. Pour into a greased 9 x 13 pan. Combine topping and sprinkle over batter. Cover with foil. Refrigerate overnight. Next morning preheat oven to 350 degrees and bake 40 to 50 min.

Cranberry Kuchen

Gertrude Wiersma

Combine: 1 well-beaten egg, 1/3 c. sugar, 1/2 c. milk and 2 T. salad oil. Mix: 1 c. flour, 2 t. baking powder, 1/2 t. salt. Add to egg mixture. Mix well. Turn into greased 8 x 8 x 2 pan. Force 2 c. fresh cranberries through coarse blade of food chopper or cut with knife. Dot over batter. Top with crumb topper: Mix 3/4 c. flour, 1/3 c. sugar, cut in 3 T. butter or margarine. Bake at 375 degrees for 25-30 min. Serve warm.

Some people treat God like a lawyer,
They go to Him only when they are in trouble.
Ice Box Muffins
Leona Peterson

Mix and let stand a few minutes:
1 c. Nabisco 100% bran
1 c. boiling water
Mix well:
1 1/2 c. sugar
1/2 heaping c. Crisco

Add:
2 beaten eggs
2 1/3 c. flour
2 1/2 t. soda
1/2 t. salt
2 c. buttermilk
2 c. Kelloogs all bran
Mix first mixture with second mixture - stirring as little as possible. Bake at 400 degrees for 10-20 min. or the batter will store in the refrigerator for 2 weeks. Makes 3 dozen - will also freeze well after baked.

Never Fail Oatmeal Muffins
Harriet Nitschke

1 c. instant or quick oatmeal
1 c. buttermilk or sour milk
1/3 c. soft margarine
1 1/2 c. brown sugar (packed)
1 egg
1 c. flour
1 t. baking powder
1 1/2 t. soda
1 1/2 t. salt
1/2 c. chopped walnuts or pecans
If no buttermilk is available put 1 T. vinegar in 1 c. milk. Grease 12 muffin tins. Chop nuts coarsely. In mixing bowl put brown sugar, shortening and egg. Mix well. Mix together oatmeal, flour, baking powder, soda and salt. Mix quickly, but lightly shortening mixture, dry ingredients, milk and nuts. Fill muffin pans 2/3 full. All batter is used for 12 muffins. Bake at 400 degrees for 20-25 min. Good served hot with a luncheon salad and coffee.
Whole Wheat Toast

Leona Peterson

2 c. whole wheat flour
1 t. baking powder
½ t. salt
4 eggs
1 c. salad oil
1 t. shredded orange peel
1 t. vanilla
1 c. sugar
1/3 c. nuts


Coffee cake

Trudy Schmieding

2 c. sifted flour
3 t. baking powder
1 t. salt
½ t. nutmeg
1 c. raisins (cook little)
1/3 c. shortening
2/3 c. sugar
2 eggs
1 c. milk


Topping: Combine 3 T. melted butter
½ c. sugar
1 t. cinnamon

Sprinkle over batter. Nuts may be added. Bake in 350 degree oven 25-30 min.
Buns

Yvonne Dobrenski

2 c. lukewarm water
2 pkg. yeast
Add yeast to water, let stand a few min. Scald 2 c. milk. Dissolve \( \frac{1}{3} \) c. lard in milk and then cool. Then mix altogether with: 2 well beaten eggs, 1 T. salt and \( \frac{1}{2} \) c. sugar. Add flour to make dough easy to handle. Knead, adding flour.

Zucchini Bread

Violet Mielke

3 eggs
2 c. zucchini
1 c. oil
3 t. vanilla
2 c. sugar
3 c. flour
1 t. salt
1 t. soda
\( \frac{1}{2} \) t. baking powder
3 t. cinnamon
1 c. dates or raisins
1 c. nuts (optional)
Mix oil, vanilla, sugar. Shred zucchini - need not peel zucchini and chop dates or raisins and nuts if used. Add rest of ingredients and mix all together. Grease 2 loaf pans. Bake at 350 degrees for 1 hour.

Pumpkin Muffins

Jean Blume

Mix: 1 can pumpkin pie mix
2 boxes Pillsbury nut bread mix
1 egg
1 c. raisins
Cranberry Orange Bread

Mrs. Gilbert Wiese

2 c. sifted all-purpose flour
3/4 c. sugar
1/2 t. baking powder
1 t. salt
1/2 t. soda
1 beaten egg
1 t. grated orange peel
3/4 c. orange juice
2 T. salad oil
1 c. coarsely chopped fresh cranberries
1/2 c. chopped walnuts

Sift together flour, sugar, baking powder, salt and soda. Combine egg, grated orange peel, orange juice and salad oil. Add to dry ingredients, stirring just till moistened. Fold in cranberries and walnuts. Bake in greased 9 x 5 x 3 inch loaf pan at 350 degrees for 60 min. Remove from pan, cool. Wrap. Store overnight.

Date Orange Slice Bread

Mrs. Leslie Wilson

1 1/2 c. buttermilk
1 t. soda
1 lb. dates, cut up

Mix these first. Next cut 1 lb. orange slice candy in small pieces and add to 4 c. of flour so they will be coated with flour and add 1 c. nutmeats if you like.

2 c. sugar
2/3 c. Crisco - cream real well
1/3 c. oleo

Beat in 4 eggs
1 t. vanilla

Add the buttermilk, soda and date mixture and then the flour. You may need a little more flour. Bake in 2 loaf pans 1 hour at 325 degrees.

A stranger is a friend you haven't met.
Orange Bowknots

(Makes 2 dozen)

1 1/2 c. scalded milk
1/2 c. shortening
1/3 c. sugar
1 t. salt
1 cake fresh or 1 pkg. granular yeast
2 well beaten eggs
1/2 c. orange juice
2 T. grated orange peel
5 c. enriched flour

Combine milk, shortening, sugar and salt. Cool to lukewarm. Soften yeast in this mixture. Add eggs, orange juice and orange peel; beat thoroughly. Add flour; mix to soft dough. Cover and let stand 10 min. Then knead on lightly floured surface. Place in greased bowl. Let rise in warm place (82 degrees) until double in bulk (about two hours). Punch down and roll dough 1/2 inch thick. Cut in 10-inch strips 1/2 inch wide. Tie each in a knot and arrange on baking sheet. Cover and let rise until double. Bake at 400 degrees for 15 min.

Spread with orange topping as follows:
2 T. orange juice
1 t. grated orange peel
1 c. confectioners sugar

Orange Slice Bread

AlVina Henrichsen

Cream 2 c. sugar with 1 c. Spry, beat and add 4 eggs, 1 1/2 c. buttermilk with 1 t. soda mixed in it, 1 t. vanilla, 1 lb. dates chopped fine and 1 lb. orange slices, cut fine. Dredge with 4 c. flour, 1 c. nut meats, chopped fine. Bake in 3 loaf pans at 325 degrees for 1 hour. This is better after frozen.

If you see someone without a smile, give him one of yours.
Brazil Nut Date Cake

(A Great Christmas Bread)

Donnie Limmer

3 c. Brazil nuts
1 lb. pitted dates
1 c. drained maraschino cherries
3/4 c. sugar
3/4 c. flour
1/2 t. baking powder
1/2 t. salt
3 eggs
1 t. vanilla

Leave all nuts & fruit whole.

Put Brazil nuts, dates and cherries into a large bowl. Sift flour, sugar, baking powder and salt over nuts and fruit; mix with hands until nuts and fruit are coated. Beat eggs until foamy, add vanilla, stir into nut-fruit mixture until well mixed. Turn into greased and floured loaf bread pan and bake at 300 degrees for 1 hour and 45 min. If you want to use smaller pans - will have to adjust baking time.

Carrot Loaf

Gertrude Wiersma

2/3 c. salad oil
1 c. white sugar
2 eggs, slightly beaten
1 1/2 c. flour
1 t. soda
1 t. cinnamon
1 t. nutmeg
1/2 t. salt
1 c. nuts
1 1/2 c. raw shredded carrots
3/4 c. moist raisins

**Pumpkin Bread**

Mrs. Gilbert Wiese

3 c. sugar
1½ t. salt
2/3 c. water
2 t. baking soda
1 c. Wesson oil
1 t. cinnamon
1 (no. 303) can pumpkin
1 c. nuts (if desired)
4 eggs
1 t. nutmeg
3½ c. flour
½ t. cloves (if desired)

Blend sugar, oil, eggs well; add spices; add water, a little at a time. Blend well. Add pumpkin, flour, soda; blend well. Put in greased loaf pans. Bake at 350 degrees 1 hour. This recipe makes 3 loaves.

**Lemon Bread**

Alvina Henrichsen

Grated rind of 2 lemons
1 c. salad oil
1½ c. sugar
6 eggs
1 2/3 c. flour
pinch salt
2 t. baking powder
½ to 1 c. nuts (floured)

Grate lemon rind, add sugar and oil. Mix well. Add eggs one at a time beating well after each addition. Add dry ingredients and nuts. Place in 2 greased 5 x 9 inch pans and bake at 300 degrees for 1 hour. Makes 2 loaves; light like angel food cake.

Lemon topping (I double this): 1/3 c. sugar
juice of 1 lemon

When golden brown, pour lemon topping over hot bread while still in pan. Leave in pan 10 min. before removing. Wonderful for teas and brunches.
Hobo Bread

Combine:
1 1/2 c. raisins
2 t. soda
1 c. boiling water - let stand to cool
Cream:
3 T. Crisco
1 c. sugar
Add:
1 beaten egg
1 t. salt
2 c. flour
1/2 c. walnuts

Bake at 350 degrees for 50-60 min. in 3 greased and floured corn cans.

Streusel Coffeecake

3/4 c. sugar
1 1/2 c. soft shortening
1 egg
1/2 c. milk
1 1/2 c. sifted flour
2 t. baking powder
1/2 t. salt
Streusel mix:
1/2 c. brown sugar
2 T. flour
2 t. cinnamon
2 T. melted butter
1/2 c. chopped nuts (optional)
Mix together thoroughly sugar, shortening and egg. Stir in milk. Sift together and stir in flour, baking powder and salt. Spread half the batter in a greased and floured 9" pan. Sprinkle with half the streusel mix, add the remaining batter and sprinkle remaining streusel over the top. Bake 25-30 min. at 375 degrees until cake tests done.
Blueberry Buckle

Alice Gehrke

2 c. flour
1 c. sugar
2 1/2 t. baking powder
3/4 t. salt
1/2 c. shortening
3/4 c. milk
1 egg
2 c. well-drained blueberries
Blend all ingredients except blueberries and topping, beat vigorously 1/2 min. Stir in blueberries. Spread in a greased 13 x 9" pan.
Topping: Mix 1/2 c. sugar, 1/3 c. flour, 1 t. cinnamon and 1/2 c.
soft butter; sprinkle over batter in pan. Bake at
375 degrees for 45-50 min. (Especially good with coffee).

Pray for Strength

Oh, do not pray for easier lives,
Pray to be stronger men;
Do not pray for tasks equal to your powers,
Pray for powers equal to your tasks.
Then the doing of your work shall be no miracle,
But you shall be the miracle.
Every day you shall wonder at yourself,
At the richness of life that has come to you
By the grace of God.

—Phillips Brooks

If you gather up crumbs of happiness you can make a loaf of contentment.
MISCELLANEOUS
French or Russian Dressing

Irma Hanson
Evelyn Justice

1 c. salad oil
3/4 c. sugar
1 c. catsup
1 t. salt
4 T. grated onion
1/2 c. vinegar
juice of 1 lemon or Realemon

Combine ingredients in covered jar and shake well. Store in refrigerator.

Blue Cheese Dressing

Zoe Miller

2 c. mayonnaise
1 c. sour cream
1 small onion, chopped
juice of lemon or 2 T. Realemon
1/2 t. sugar
garlic powder and onion salt, optional
3/4 lbs. blue cheese

Vegetable Dip

Leona Peterson

1 - 8 oz. pkg. Philadelphia cream cheese (softened)
1 - 12 oz. carton sour cream
1 T. diced onion
1/2 diced green pepper
1 - 4 oz. pkg. diced dried beef
Mix all ingredients. Good served with fresh vegetables on your relish tray.

Pancake and Waffle Sauce

Jean Blume

Heat jellied (or whole berry) cranberry sauce (1 lb. can), 1/2 c. brown sugar and 2 T. butter together till blended. Serve hot. Makes 3 cups.
Instant Cocoa Mix  

Anne Renkly

Combines:  
1 - 8 qt. box powdered milk  
1 - 6 oz. jar cream  
1 - 1 lb. can cocoa mix  
3/4 c. powdered sugar

Add 1/3 cup of this mixture to a cup of hot water.

Orange Julius  

Zoe Müller

1 - 6 oz. can frozen orange juice  
1 c. milk  
1 c. water  
½ c. sugar  
1 t. vanilla  
10-12 ice cubes

Put in blender and blend for 60 seconds.

Easy Party Punch  

Alice Gehrke

1 pkg. cherry Kool-Aid  
1 pkg. strawberry Kool-Aid  
2 c. sugar  
3 qt. water  
1 - 6 oz. can frozen lemonade  
1 - 6 oz. can frozen orange juice  
1 qt. ginger ale

Dissolve Kool-Aid and sugar in water. Add the juices.  
Add gingerale just before serving. Yield: 1 ½ gallon

Instant Spiced Tea

1 c. instant grapefruit (for more tea flavor) or  
orange drink (Tang) (for less tea flavor)  
1 t. grated dried lemon rind  
1 c. granulated sugar  
½ c. instant tea  
1 t. cinnamon  
½ t. ground cloves  
½ t. ground allspice
Instant Spiced Tea (con't.)

Combine ingredients and mix well. Use 2-3 t. per cup.

Judy's Kraut Relish

Alice Gehrke

1 no. 2 can sauerkraut
1 scant c. granulated sugar
1 c. chopped celery
1 large green pepper, chopped
1 large white onion
1 t. celery seed
1 small jar pimentos, chopped

Mix these ingredients together and keep in refrigerator 24 hours before using. Keeps indefinitely in refrigerator.

Play Dough

Anne Renkly

Mix together: 3 c. flour
1/2 c. salt
1 T. alum

Add: 2 c. boiling water
3 T. cooking oil
food coloring

Mix and knead. Keep in air tight container.

Easy Caramel Corn

Emma Nomitz

Pop about 6 qts. of popped corn. Put in a large pan-
leave old maids out.
Make a caramel of:
1 1/2 c. sugar
3/4 c. water
2 T. Crisco

Put in a fry pan and boil until mixture turns into
an amber color. Do not let get too brown. Pour over
popped corn and mix well. Can be made into balls also.
Doesn't get sticky.
Marshmallow Popcorn Balls

Irma Hanson

6 T. butter or margarine
3 c. tiny marshmallows
½ of 3 oz. pkg (3 T) raspberry flavor gelatin
3 qts. unsalted popcorn

In medium saucepan melt butter over medium heat.
Add marshmallows, stir till melted. Blend in gelatin.
Pour over popcorn, mixing well. With buttered hands
form into balls. Makes 12 medium 3" or 18 small 2"
balls.

Doughnuts

1 small c. sugar
2 level T. oil
Yolk of 2 eggs
Beat this well.
Add 1 c. sour milk (use dry milk powder and sour
it with 2 T. vinegar), 1 3/4 c. sifted bread flour.
Beat as for cake.
Combine 1 c. flour, ¼ t. salt, 1 t. soda, 1 t.
baking powder and a little nutmeg and dash of
cinnamon. Fold into first mixture. Set in refrig-
erator 1 hour. Heat regular shortening or cooking
oil to 370 degrees in kettle large enough to cook
4 small doughnuts at a time. Turn all dough out on
floured board; pat as you cut. Do not roll. Turn
doughnuts as soon as they come to top. If too rich,
add 3 (scant) c. flour. Dry milk makes the dough-
nuts very digestible. Whole eggs make doughnuts
tough.

Be Brief - Politely
Be Aggressive - Tactfully
Be Emphatic - Pleasantly
Be Positive - Diplomatically
Be Right - Graciously
Granola

Alice Gehrke

4 c. quick or old-fashioned rolled oats
1 c. (6½ oz.) salted peanuts
1 pkg. (8 oz.) pitted dates cut up, or raisins
1 c. sesame seeds
1 c. wheat germ
1 c. nonfat dry milk powder
1 c. oil
1 c. honey
1 ½ c. cinnamon (optional)

In large bowl stir in oats, peanuts, dates/raisins, sesame seeds, wheat germ, milk powder and cinnamon until well mixed. Drizzle with oil and honey; stir to mix well. Spread evenly in 13 x 9" pan. Bake at 300 degrees for 35 min. or until golden, stirring frequently. Cool in pan. Store in airtight container. Serve with milk or as snack. (Makes 7 cups).

I Am But One

I am but one
But I am one.
I cannot do everything;
But I can do something.
What I can do,
I ought to do.
And what I ought to do,
By God’s grace I will do.

THE ONLY PEOPLE WHO NEVER MAKE MISTAKES ARE THOSE WHO NEVER DO ANYTHING.
Chocolate cupcake