There is much appreciation due to each and every cook. Who, by her gift of recipes, made possible this book. However, we’ve discovered a fact that’s hard to face; It seems we have more recipes and not the needed space. Necessity said “surgery”; we bow to its demand. We, indeed, have much regret but trust you understand.

Garlands of thanks to the following people for their devotion in putting this cookbook together. All the members of the St. Gerard group, our parish Priests and Sisters, the rectory secretary, and all you beautiful ladies and gentlemen who sent in your recipes. For without you the book would not have existed. Special thanks to these girls who spent many hours at typewriters, on telephones, out researching and reading and rereading:

Diane Bannwarth  
Joyce Bradwisch  
Donna Collins  
Nancy Doorn  
Kathy Erickson  
Barbara Gadbois  
Darlene Hayes  
Mary Jacobson  
Sharon Johnson  
Cheri Mergen  
Carol Rysavy  
Peggy Thompson  
Linda White

And anyone else who’s name may have slipped by this list.

May God Bless you all,  
Co-Chairmen,  
Sue Peters  
Kay Myers
50th ANNIVERSARY COOKBOOK
of the
SAINT THERESE CATHOLIC CHURCH
1927-1977
Sioux Falls, South Dakota

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PARISH HISTORY
1916-1977

St. Therese-The Little Flower of Jesus parish was founded by Bishop O'Gorman in 1915 under the guidance of the Ist. Pastor Fr. John Ryan, who was an assistant until that time at St. Joseph Cathedral.

The Parish was first named St. John's. Mass was first celebrated in an empty store building, owned by the Haggar Bros. on 8th and Weber Ave.

The property at 8th and Cliff was purchased in 1917. That summer a tent erected on the site of the present Little Flower School, and Mass was celebrated in the tent. When the cool mornings of fall came a stove was added. One morning just before Mass—sparks from the stove ignited the canvas roof and the tent burned to the ground.

After that Mass was celebrated in the home of Fr. Ryan's brother in the 200 block on North French Ave. for a short time, then in another empty store building on east 8th St. until the basement Hall was built on the location of the present parking lot on Cliff Ave. about 1920.

It was intended that the hall would be later enlarged to be a three story School. That dream was never realized. After the present Church was built, the hall was used for many years for all parish activities—dinners-dances-bazaars-meetings and youth activities. The old hall was torn down in the late 1960's.

After Fr. Ryan was transferred, Fr. John Connolly and Fr. James Goggin were pastors each for a short time.

Fr. John Finton Cavanagh was appointed pastor in March 1923. He served as pastor for 41 years. He died Dec. 14, 1964. Under his leadership the present church was built in 1926, at a cost of $18,000. The church was dedicated May 22, 1927.

At that time Fr. Cavanagh affiliated the parish with the National Shrine of the Little Flower of Jesus and the parish name was changed from St. John's to "The Little Flower of Jesus." A first Class relic of the Little Flower was placed in the Church.

The parish grew from the original 100 families to 450 families by 1960. Before the founding of St. Lambert's Parish, Little Flower of Jesus Parish embraced approximately 1800 parishioners and included all the area east of the river to the Iowa State line including Brandon, Valley Springs, Rowena and East Sioux.
The Little Flower School was built in 1953, under the guidance of the Benedictine Sisters. Sr. M. Faith was the first Principal. The years that followed manifested the fine background of Catholic Education in the parish made possible by the Benedictine Sisters and the Little Flower School.

The first Convent was a home purchased at 1308 E. 8th St. The present Convent was built in 1957.
Parish Societies-
Ladies Altar Society-Active 1923 to date
Holy Name Society-Active 1923 to 1947
Boy Scout troop-Active 1933 to 1948

From the humble beginning in 1915-the purchase of the property and building the first hall-the 1923 total outstanding debt was $17,000.

In 1926—after the church was built-the debt was $26,000. During the 1930’s due to the depression and high unemployment, some years only the interest on the debt could be paid. However by 1944 with the help of parish activities such as dinners-street dances-car raffles and bazaars the entire debt was paid.

1953: The parish had a savings account of $69,000. The school was built at a cost of $140,000. That debt was paid in full in 1957.

1957: The new convent was built, at a cost of approximately $75,000. A fund drive paid off $50,000 of that before the Convent was finished.

The School had eight grades and 300 students. The Parish physical plant was completed.

Fr. John F. Cavanagh was raised to the dignity of Domestic Prelate with the title of Right Rev. Monsignor on Feb. 15, 1947. He died Dec. 14, 1964.
Pastors following were—Fr. John Mulkern, Fr. John Kasch, Fr. B. Alton Kelly


1967-68: Church remodeled, the old parish hall was removed, and a playground and parking lot provided.

1968: Little Flower School lunch program began.


**THE LORD’S PRAYER**

Our Father, who art in heaven, hallowed be Thy name; Thy kingdom come; Thy will be done, on earth as it is in heaven. Give us this day our daily bread; and forgive us our trespasses, as we forgive those who trespass against us; and lead us not into temptation, but deliver us from evil. Amen.

**THE HAIL MARY**

Hail Mary, full of grace; The Lord is with you; blessed are you among women, and blessed is the fruit of your womb, Jesus. Holy Mary, Mother of God, pray for us sinners, now, and at the hour of death. Amen.

**THE GLORY BE**

Glory be to the Father and to the Son and to the Holy Spirit, as it was in the beginning is now and ever shall be, world without end. Amen.

**PRAYER BEFORE MEALS**

Bless us, O Lord, and these Thy gifts, which we are about to receive, from thy bounty, through Christ, our Lord. Amen.

**PRAYER AFTER MEALS**

We give Thee thanks, O Almighty God, for all Thy benefits, who lives and reigns forever, and may the souls of the faithful departed rest in peace. Amen.
FORWARD

A recipe book was published over a quarter century ago titled, "Cooking For Christ." In its pages were exotic recipes to be prepared and served on major Church feast days. The idea was to bring "celebration" from church to the home.

Our recipe book does not attempt to imitate "Cooking For Christ" nor does it do more than follow general headings of other cook books, but we hope it will help to counter some modern trends. These are days of "prepared foods" and "fast food service." Many are concerned that children, especially, are deprived of balanced diets which, of course, affects health. A cookbook alone will not guarantee the replacement of a candy bar with a green salad nor chips with a vegetable but people who make the effort to prepare tasty and attractive dishes, and disipline childrens appetites, will make a contribution to the health and happiness of the next generation.

We take the occasion of the fiftieth anniversary of the dedication of St. Therese Church to publish this cookbook. May it be a useful companion in the kitchen, and a pleasing souvenir in the family rooms. The information, names, and memories of this book will better with age.

May God bless those whose faith and perseverance brings this book to us. And may God bless with health and happiness all who use the book realizing that it is from God's bounty that rich and poor are fed, and that the good things of this life merely tease about that which is eternal.

Fr. Alton Kelley
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Hiep Nguyen, 14 year old Vietnamese boy, has done all the artwork for the cookbook. Hiep and his family have moved to Sioux Falls with the help of the Catholic Social Services. Hiep arrived in Sioux Falls on July 8, 1976. Prior to their move to Sioux Falls the family lived in Laos.

Tay Nguyen, Hiep's father, is now working at St. Therese's. In Laos he was trained as a computerized accountant. He has applied and has been accepted but is waiting for an opening at the vocational school. After the schooling he will be retrained in the American way of computerized accounting and hopes to find a position in that field. Mr. and Mrs. Nguyen have both taken extensive courses in English. Tay's favorite pastime is fishing.

Several of the older children are now working at different businesses in the city. There is still a married daughter in Tyland and an older son attending school at the University of France. Both hope to be reunited with the family as soon as it is possible to do so.

Hiep attended 6th grade at Little Flower School last year. He is one of seven children in the family. Since he was a small boy he has been collecting stamps. He likes to play tennis and watch football. His favorite foods are tacos, pizza, and spaghetti.

Hiep has developed his artistic abilities completely on his own. This is the first time he has had anything published. We of St. Gerard's would like to express our appreciation to Hiep for the time he has taken to help us in our endeavor. God bless you, Hiep.
Appetizers
PRETZELS
1 package dry yeast
1½ cups warm water
1 tablespoon sugar
1 tablespoon salt
1 egg white
4 cups flour
coarse salt-available in Jewish
delicatessen area of grocery store
Dissolve yeast in warm water.
Add sugar, salt and flour. Mix
and shape into pretzels on greased
cookie sheet. Thin beaten egg
white with 1 tablespoon water.
Brush generously on each pretzel.
Sprinkle with salt. Bake at 450
degrees for 10-12 minutes or
until golden brown.
Sr. Anna Dangel

BEAU MONDE FRESH
VEGETABLE DIP
1 cup cultured sour cream
1 cup mayonnaise (not salad
dressing)
1 tablespoon parsley flakes
1 tablespoon finely chopped onion
(salad onion flakes add a bit
of color)
2 teaspoons beau monde seasoning
2 teaspoons dill weed
Mix all ingredients well and let
stand at least an hour, before
using. May be used for chips or
as a sandwich spread with cheese
or cold meat as well as for the
fresh vegetables. Cover and keep
in refrigerator-keeps well for
weeks.
(Rev.) Joseph L. Ripp
Diane Bannwarth
Sue Peters

BEAU MONDE DIP
2 cups sour cream
2 cups mayonnaise
1 tablespoon dill weed
1 teaspoon Beau Monde spice
Mix together and chill. This
is a great vegetable dip and is
also good with potato chips.
Mrs. Milton H. Ellis

SOMBRE DIP
1 pound hamburger
2 medium onions
2 teaspoons chili powder
salt to taste
1 can kidney beans, mashed with
juice
½ cup catsup
cheese, your favorite, cut in strips
½ cup olives, halved
Brown hamburger and onions
and add chili powder, beans,
salt and catsup. Pour into serving
bowl. Top with cheese slices and
olives. Serve warm with Doritas
or chips.
Sue Peters

MOCK PATE
8 ounce package Philadelphia
cream cheese, softened
8 ounce package liver sausage
1 tablespoon chopped onion
1 teaspoon lemon juice
1 teaspoon Worcestershire sauce
dash of salt and pepper
Combine softened cream cheese
and liver sausage, mixing until
well blended. Add remaining
ingredients, mix well. Good spread
on crackers.
Linda White

AVOCADO DIP
1 cup avacado, mashed
1 package (8 ounce) cream cheese
3 tablespoons lemon juice
½ cup minced onions
1 teaspoon salt
½ teaspoon Worcestershire sauce
Blend avocado and cheese. Add
other ingredients. Serve with crisp
vegetables or chips.
Sue Peters
LIVER PATE
8 ounces Braunschwieger
8 ounces cream cheese, softened
1 tablespoon Worcestershire sauce
2 tablespoons minced onion
2 tablespoons lemon juice
Blend together with mixer.
Cheri Mergen

CRACKER CHEESE DIP
8 oz. cream cheese
3 oz. corn beef, chopped (1 package)
1 tablespoon dried onion
3 tablespoons white wine (or may use dry vermouth)
¼ cup chopped pimento olives
2 tablespoons mayonnaise
Soak dried onion in wine for 5 minutes. Add rest of ingredients adding beef last. Store in refrigerator.
Kathy Erickson

PIZZA SNACK
1 loaf cocktail rye bread (Pepperridge Farm bread)
1 pound Jimmie Dean sausage
1 pound Velveta cheese
1 teaspoon oregano leaves
1 teaspoon Worcestershire sauce
½ teaspoon garlic salt
Brown sausage in skillet and drain. Add rest of ingredients. Spoon onto the rye bread and put in oven for 10 minutes at 400 degrees.

CHEESE DIP
1 12 ounce jar Cheese Whiz
1 8 ounce package cream cheese
Mix together—add milk to make desired consistency.
Theresa Myers

CRUNCHY DIP
(delicious with fresh raw vegetables
1 cup mayonnaise (do not substitute salad dressing)
1 teaspoon horseradish
1 teaspoon minced onion
1 teaspoon curry powder
1 teaspoon garlic salt
¼ teaspoon garlic powder
¼ teaspoon vinegar
Mix all ingredients together and store for several hours in refrigerator.
Mrs. Bernie DeWald

DIP FOR VEGETABLES
ESPECIALLY RAW
CAULIFLOWER, CARROTS, BEETS, ETC.
2 cups mayonnaise
2 cups sour cream
1 teaspoon Beau Monde
1 teaspoon dill weed
a little chopped onion
Mix and spin blend.
Mrs. Rose McCoy

SHRIMP DIP
½ pound Cheddar cheese (shredded)
5 ounce can shrimp
1 small onion
1 cup mayonnaise
1 teaspoon worcestershire sauce
garlic salt
Mix all the above ingredients together.

VEGETABLE DIP
5 tablespoons French Dressing
5 tablespoons Evaporated milk
5 tablespoons catsup
¼ teaspoon salt
¼ teaspoon garlic salt
2 teaspoons grated onion
8 ounces Philadelphia cream cheese (softened)
Blend above ingredients except cream cheese in blender and add slowly the cream cheese. Serve with favorite raw vegetables.
Patty Bell
CHEESE BALL
2 large (8 ounce) packages cream cheese
1 (8 ounce) package extra sharp spreadable cheese
1 tablespoon worcestershire sauce
1 tablespoon chopped pimento
1 teaspoon onion powder
1 tablespoon parsley
chopped pecans or sliced olives, optional
Mix ingredients except pecans or olives until soft, form into round ball. May top with pecans or olives. Refrigerate. Serve with crackers.

Jean Vilhauer

CHEESE BALL
4 cups shredded American Cheese (one 2 lb. box)
2 3 oz. or 1 8 oz. cream cheese
1/3 cup salad dressing
2 teaspoons sherry flavor or wine (optional)
1 teaspoon Worchesterhshire sauce
1/8 teaspoon garlic salt
1/8 teaspoon celery salt
1/2 cup chopped ripe or green olives
Combine and work into a smooth paste ball. Just before using roll in chopped nuts. Cheese ball can be frozen.

Linda White

* * * *

Pies. To prevent bananas from turning dark, when using them under meringue on a banana pie, dip them in canned pineapple, lemon or lime juice.

* * * *

I use my vacuum cleaner to clean the inside of boots and over-shoes. Stick the hose inside to do a good job of removing dust.

* * * *

If you are stitching seams of any heavy material such as cretonne or canvass, rub the seams with soap and the needle will go through the goods very easily.

* * * *

Take canned, sliced peaches, roll them in vanilla wafer crumbs. Add a dash of whipped cream and you'll have a tasty dessert in a jiffy.

* * * *

Greaseless Griddle Cakes: When making griddle cakes grease the pan for the first cake. After that rub a piece of raw potato over hot griddle instead of greasing. The cakes brown nicely and there will be no smoke.
BEVERAGE
ROOT BEER
3 tablespoons root beer extract
2 cups sugar
¼ cup water, warm
1 teaspoon dry yeast
Add yeast to water. Pour root beer extract over sugar with enough water to dissolve. Add yeast mixture. Pour in gallon jug and fill to top with lukewarm water. Let set without cap for at least 6 hours, cap and refrigerate for at least 24 hours and it is ready to drink. Taste better the longer it stands.
Marion Hartman

BRANDY SLUSH
9 cups water
2 cups sugar
12 ounces frozen orange juice
12 ounces frozen lemonade
1 pint Brandy
7 Up or Squirt
Boil water and sugar for 1 minute. Pour into ice cream pail and cool to room temperature. Add orange juice, lemonade and Brandy. Freeze for 24 hours at least. Scoop into glasses and pour pop over the top.
Sue Peters

HOT CHOCOLATE MIX
1 pound powdered sugar
16 ounce jar coffeemate
1 pound Nestle’s Quick
1 box (8 quart size) non-fat dry milk
Mix above ingredients. Store. Place ½ cup mix into mug and fill with hot water. Stir. Makes approximately 52 cups. If you like more chocolate flavor, use more Nestle’s.
Kay Myers
Sue Peters
Cheri Mergen

PUNCH
1 package cherry Kool Aid
1 package strawberry Kool Aid
1 cup sugar
1 (6 ounce) frozen lemonade
1 (6 ounce) frozen orange juice
1 quart Ginger Ale
Mix together and chill.
Phyllis Fluegel

RUSSIAN TEA
½ cup instant tea
1 cup sugar
2 cups Tang orange juice mix
2 envelopes lemonade mix
2 teaspoons cinnamon
2 teaspoons ground cloves
Use 2 heaping teaspoons per mug.
Phyllis Fluegel

WINE
½ teaspoon dry yeast
2 cups warm water
5 cups sugar
1 quart cranberry juice
2 quarts grape juice
Put yeast, water and sugar in gallon jug and shake to dissolve yeast and sugar. Add juices. Shake. Put a 10¢ balloon on jug. In 3 to 4 weeks when balloon goes down add 4 ounces brandy (brandy stops fermentation). Strain and bottle.
Rick Collins

FRUIT SLUSH
1 can frozen orange juice
½ can frozen lemonade (pink)
1 can crushed pineapple
1 can mandarin oranges
1 large bottle 7-up
1 cup sugar
2 large bananas, diced
Mix together and freeze. Serve slightly thawed as slush; with strawberry on top. Nice as dessert or cocktail.
Sister Rosemarie
RHUBARB PUNCH
*1 1/2 quarts rhubarb juice
* 1/2 cup sugar
* 1/2 cup orange juice
4 tablespoons lemon juice
dash salt
gingerale to taste
Mix all together.
* Cook 1 1/2 pounds rhubarb (cut into 1 inch pieces) with 1 quart water. Cook until rhubarb is soft, then strain through cheesecloth.
Add 1 cup sugar to this juice.
Heat to boiling (can be sealed in jars).

Anna Struck

CRANBERRY PUNCH
1 (46 ounce) can Hawaiian fruit punch
1 quart cranberry juice
1 package cherry Kool-aid
1 small can frozen lemonade concentrate
2 quarts gingerale
1/2 lemon

Mrs. Larry Lambertz

To make homemade varnish remover: make thick clothes starch paste; add about three tablespoons of lye in a quart of the mixture. Apply on furniture with an old paint brush and take a hose and wash it off. Old varnish will all come off. Sandpaper, then you can varnish or paint again.

* * * *

Before starting to quilt, I paint my thumb and guide finger with fingernail polish. This cushioning coat prevents sore fingers.

* * * *

To keep liver, heart and gizzards of fowl from becoming too hard when baking or roasting the fowl, season them with salt and pepper, roll in flour, then wrap in wax paper and put in roaster with whatever you are roasting. You will find them tender and well done.

* * * *

Cakes. After placing a pound of butter in mixing bowl, add a large can of evaporated milk and a pinch of salt to the softened mixture. Blend well, makes nearly two pounds of butter.

* * * *

You can coax more cream from milk by heating the milk until lukewarm and then chilling it suddenly. Try it.
Beat 1 egg; mix in ¾ cup flour until dry and crumbly. Sprinkle in soup to thicken; it tastes like dumplings.

* * * *

Cover bread with a plastic cover when the dough is being allowed to raise. It prevents a hard crust.

* * * *

Whip cream ahead of time. It won’t separate if you add a touch of unflavored gelatin. The gelatin also speeds up the whipping time.

* * * *

Twist a jar ring around clothes line and hook hanger in ring. Clothes will not slip off the line.

* * * *

Give your candles a light coat of shellac and this will prevent them from bending or becoming limp in a warm room.

* * * *

To keep creases out of dress blouses etc. when traveling, place plastic bags on garments before folding them. This keeps them fresh looking when unpacked.

* * * *

Bread. Add one tablespoon vinegar to fat when preparing for doughnut frying. This aids in keeping the doughnuts from becoming grease-soaked.

* * * *

Candy. Try some fudged apples for a treat. Just add four tablespoons of corn syrup to your favorite fudge recipe and dip apples in it when it is cooled.

* * * *

Use a small paint brush treated with furniture polish to get at dust in out-of-the-way corners.
FRUIT BREAD
½ cup melted butter
1 cup sugar
2 eggs, beaten
3 bananas, beaten
2 cups sifted flour
1 teaspoon soda
½ cup chopped nuts
½ cup chocolate chips
½ cup maraschino cherries
Mix well. Bake in loaf pan at 350 degrees for 70 minutes.
Arlene Jansen

POPpy SEED BREAD
1 Pillsbury Cake Mix (yellow)
1 package instant coconut cream pudding
¼ cup poppy seeds
4 eggs
½ cup oil
¾ cup hot water
Combine all, beat 4 minutes. Makes 2 loaves or may be made in Bundt pan (very good). Bake 50 minutes at 325 degrees.
Glady Henle

COFFEE CAKE
½ cup sugar
1 cup flour
½ teaspoon salt
1 heaping tablespoon baking powder
1 tablespoon butter or margarine
1 egg
milk
cinnamon and sugar
Beat egg in a measuring cup, then fill cup with milk. Mix with rest of the ingredients. Put into 8 inch square or 9 inch round pan and top with cinnamon and sugar. Bake for 30 minutes in a 350 degree oven.
Mona Reed

DATE BREAD
1 pound dates, cut up
2 cups boiling water
3 teaspoons soda
6 tablespoons melted margarine, melt then measure
1½ cups sugar
4 eggs
1 teaspoon vanilla
3 cups flour
1 cup nuts
Pour water over the dates and soda, let stand. Melt margarine then measure. Mix all the ingredients and pour into 2 large loaf pans. Grease pans and flour well. Bake in a 350 degree oven for 1 hour. If the loaves start to brown too fast, turn heat down a little.
Mrs. Bernard Aulner

ZUCCHINI BREAD
3 eggs
1 cup oil
2 cups sugar
2 cups grated zucchini, grind peeled or unpeeled, whichever you wish
3 teaspoons vanilla
3 cups flour
3 teaspoons cinnamon, cloves and ginger
½ cup chopped nut meats
1 teaspoon salt
1 teaspoon soda
½ teaspoon baking powder
Beat eggs until foamy. Add oil, sugar and zucchini. (Squeeze out excess water.) Add vanilla, beat well. Mix and add until well blended. Add nuts. Bake in greased 9 x 5 x 2 inch loaf pan. Makes 4 small loaves. Bake at 325 degrees.
Evelyn Eggleston
PUMPKIN BREAD
1 1/2 cups sugar
1/2 cup vegetable oil
2 eggs
1 cup pumpkin (16 ounce can)
1 3/4 cups flour
1 teaspoon soda
1/4 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon cloves
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon all spice
1/2 cup water
1/2 cup raisins, optional
1/2 cup nuts, optional
Mix together the first 12 ingredients. Then add the last 3. Bake in a 350 degree oven for 1 hour in 1 large or 2 small loaf pans.

BRAN MUFFINS
2 cups Bran Buds
2 cups boiling water
1 cup shortening
3 cups sugar
5 cups flour
5 teaspoons soda
1 quart buttermilk
4 cups All Bran
4 eggs
1/4 teaspoon salt
Pour boiling water over the Bran Buds. Let set and cool. Mix the remaining ingredients in order given, add cooled Bran Buds mixture at the end. Store in covered container in refrigerator and bake as needed. Dough keeps up to 2 weeks. Bake in paper muffin cups in muffin pan 25 minutes at 400 degrees.

ZUCCHINI BREAD
1 cup sugar
1 cup brown sugar
3 eggs
1 cup salad oil
2 cups grated zucchini
3 teaspoons vanilla
3 cups flour
1 teaspoon salt
1 teaspoon soda
3 teaspoons cinnamon
1/4 teaspoon baking powder
1/2 cup nuts
Mix together and pour into a loaf pan. Bake at 325 degrees for 1 hour.

Mary Lynn Seeley

Barb Gadbois

ZUCCHINI BREAD
3 eggs
2 cups sugar
1 cup oil
2 cups zucchini, peeled and ground
3 cups flour
3 teaspoons cinnamon
1 teaspoon soda
1 teaspoon baking powder
1 cup raisins
1/2 cup nuts
2 teaspoons vanilla
Beat together the eggs, sugar and oil. Add the zucchini. Add the remaining ingredients. Bake in 2 greased loaf pans or round cans at 325 degrees for 1 hour.

POPPY SEED BREAD
1 white cake mix
4 eggs
1/4 cup poppy seeds
1/2 cup cooking oil
1 cup hot water
1 package instant vanilla pudding
Combine ingredients and beat well. Pour into 2 greased loaf pans. Bake at 350 degrees for 30-40 minutes.

Mary Schenk

Virginia Bickett
**ZUCCHINI BREAD**

2 cups sugar  
1 cup oil  
3 eggs  

Beat these three ingredients together and add:  
2 cups flour  
1 teaspoon soda  
1 teaspoon cinnamon  
1 teaspoon salt  
1 teaspoon vanilla  
⅛ teaspoon baking powder  
2 cups peeled and grated squash nuts, if desired  

Pour into 2 greased loaf pans and bake at 350 degrees for 1 hour.  

Mrs. R. J. East

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**QUICK COFFEE CAKE**

1 cup sugar  
1 cup oil  
⅛ teaspoon salt  
4 eggs  
2 cups flour  
1 teaspoon baking powder  
1 can cherry pie mix sugar and cinnamon mixture  

Place ½ the dough into un-greased 9 x 13 pan. Cover with 1 can of cherry pie mix. Place remaining dough over pie mix. Sprinkle with sugar and cinnamon. Bake at 350 degrees for 25 minutes. Give it the toothpick test. It's good with apple or blueberry pie mix also.  

Mrs. Loyd Taylor

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**CREAM PUFFS**

½ cup butter  
1 cup water  
½ teaspoon salt  
1 cup flour  
4 eggs  

Put butter and water on the heat until it boils, then remove from burner. Add salt. Pour flour all at once into hot mixture and place on stove again. Stir mixture until ingredients are well blended and paste does not stick to sides of pan. Do not cook mixture too long. While mixture is hot add eggs unbeaten one at a time. Beat after adding each egg. I place pan on and off the burner when putting in eggs. When ingredients are thoroughly mixed, drop by tablespoonsful onto greased baking sheet at 450 degrees for 20 minutes; then reduce to 325 degrees and bake 25 minutes longer. Makes 1 dozen. Can be stuffed with whipped cream or vanilla sauce and topped with chocolate sauce.  

Connie Miller

---

**COFFEE CAKE**

3 tablespoons milk  
½ cup brown sugar  
nutmeats, if desired  
3 packages rolls (refrigerator biscuits)  
1 stick margarine, melted  
1 cup white sugar  
2 tablespoons cinnamon  

Put the milk, brown sugar and nutmeats into the bottom of a bundt pan. Add rolls by standing on end in the bundt pan. Mix and pour over the top the remaining ingredients. Bake at 350 degrees for 30-40 minutes.  

Cheri Mergen

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**EASY CORN BREAD**

½ stick margarine  
1 can cream-style corn  
2 cups Bisquick  

Melt margarine in bottom of 9” x 13” pan. Mix together corn and Bisquick and spread in pan. Bake at 350 degrees for about 30 minutes.  

Donna Collins
COFFEE CAKE
Batter:
4 eggs-beaten
1/2 cup oil
2/3 cup water
1 box yellow cake mix
1 box instant lemon pudding
  Mix 10 minutes. Pour into
  greased angel food cake pan.
Topping:
1 teaspoon cinnamon
2 teaspoons sugar
1 teaspoon cocoa
  Mix and sprinkle over cake
  and cut in. Bake 50 minutes
  at 350 degrees.

Mary Schenk

BANANA BREAD
1/4 cup shortening
3/4 cup sugar
1 egg
2 bananas, mashed
1/4 teaspoon salt
2 cups flour
1/2 teaspoon soda
1/2 teaspoon baking powder
1/2 cup nutmeats
  Mix shortening, sugar, egg, bananas
  and salt. Sift together flour, soda, baking powder. Add
  to shortening mixture and add nutmeats. Bake in loaf pan at
  350 degrees for 50 minutes or until done.

Marion Hartman

BRAN MUFFINS
1/2 cup oil
1/2 cup brown sugar
1 egg
1 cup whole wheat flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3 cups bran
1 1/2 cups buttermilk
1/2 cup raisins or other dried
  fruit (optional)
  Mix all ingredients. Bake at
400 degrees for 25 minutes in
muffin tins. Makes 1 dozen.

Cheri Mergen

HOMEMADE DONUTS
3 eggs
1 teaspoon soda
1 teaspoon baking powder
4 cups flour
1 cup sugar
1/2 teaspoon salt
1 cup sour cream
1/2 teaspoon nutmeg
  Mix all together. Roll out 1/4
  inch thickness. Set 20 minutes,
cut, and fry.

LaVonne Hohn

REFRIGERATOR ROLLS
1/2 cup boiling water
1/2 cup butter
1/2 cup sugar
1 teaspoon salt
2 eggs, beaten
1/2 cup warm water
2 packages dry yeast
2 teaspoons sugar
4 cups flour
  Four boiling water over butter,
  1/2 cup sugar and salt. Blend and
  cool. Add beaten eggs. Let yeast
  stand in warm water with 2
  teaspoons sugar about 10 minutes.
  Add yeast to first mixture and
  stir a little. Mix in flour (dough
  will be sticky). Cover and place
  in refrigerator overnight. Remove
  from bowl and cut dough in
  half. Roll each half into a circle.
  Cut into pie shaped wedges and
  roll up each wedge, fastening the
  point to the roll for crescents.
  Cover with a towel and let rise
  on greased cookie sheets until
  double in bulk. Bake at 350
  degrees for about 12 to 14 minutes.

Donna Collins
BANANA BREAD
1 cup sugar
2/3 cup butter
2 eggs
1/2 cup cream
1 1/2 cups mashed ripe bananas
1 teaspoon soda
2 1/2 cups flour
1/2 teaspoon salt
1 1/2 cups walnuts (optional)
1 teaspoon baking powder
Cream shortening and add sugar. Add eggs, cream and bananas, beating well after each addition. Add sifted dry ingredients and walnuts. Bake in two loaf pans in moderate oven for about 45 minutes.
Mrs. A. P. Miranowski

ORANGE'Y PUMPKIN BREAD
2/3 cup shortening
2 2/3 cups sugar
4 eggs
1 can (1 pound size) pumpkin
3/3 cups water
3 3/3 cups flour
2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon cinnamon
1 teaspoon cloves
1/2 teaspoon baking powder
1 orange
3/3 cup chopped nuts
3/3 cup chopped raisins (or dates)
Cream shortening and sugar. Add eggs, pumpkin and water. Sift together next six ingredients and add to the pumpkin mixture. Remove seeds from orange...using blender or grinder, grind orange including peel. Add to pumpkin batter. Stir in nuts and raisins. Pour into 2 well greased 9 x 5 x 3 inch loaf pans or 7 one pound cans and bake at 350 for 1 hour.
Phoebe Hilferty

NO-FRY DOUGHNUTS
2 packages active dry yeast
1/4 cup warm water (105-115 degrees)
1 1/2 cups lukewarm milk (scalded then cooled)
1/2 cup sugar
1 teaspoon salt
1 teaspoon nutmeg
1/4 teaspoon cinnamon, if desired
2 eggs
1/2 cup shortening
4 1/2 cups flour
About 1/4 cup margarine, melted
Cinnamon sugar, vanilla or chocolate glaze
1 teaspoon vanilla
In large mixer bowl, dissolve yeast in warm water. Add milk, vanilla, sugar, salt, nutmeg, cinnamon, eggs, shortening, and 2 cups of the flour. Blend 1/2 minute on low speed, scraping bowl constantly. Beat 2 minutes at medium speed, scraping bowl occasionally. Stir in remaining flour until smooth, scraping side of bowl. Cover; let rise in warm place until double, 50-60 minutes. Turn dough onto well-floured cloth-covered board; roll around lightly to coat with flour. (Dough will be soft to handle.) With floured stockinet-covered rolling pin, gently roll dough about 1/2 inch thick. Cut with floured 2 1/2 inch doughnut cutter. Lift doughnuts carefully with a spatula and place 2 inches apart on greased baking sheet. Brush doughnuts with melted margarine. Cover; let rise until double, about 20 minutes. Heat oven to 425 degrees. Bake 8-10 minutes or until golden. Immediately brush with melted margarine and shake in cinnamon sugar or, if desired, spread with a glaze. Yields 1 1/2-2 dozen doughnuts.
Kay Myers
Mary Petrin
CHOPPED APPLE BREAD

½ cup shortening
1 cup sugar
2 eggs
2 cups chopped apples
2 cups flour
1 teaspoon salt
2 tablespoons sour milk
1 teaspoon soda
2 teaspoons sugar
1 teaspoon cinnamon

Cream shortening, sugar; add eggs and beat. Then add flour, apples and salt. Combine soda and sour milk and add to rest of the ingredients. Before baking, sprinkle sugar and cinnamon on top. Bake 350 degrees for 50 to 60 minutes.

Mrs. R. J. East

CHERRY BREAD

¾ cup crisco
1 cup white sugar
2 cups flour
1 teaspoon baking powder
2 eggs
½ teaspoon salt
1 teaspoon vanilla
1 medium jar cherries, cut up
½ cup cherry juice

Mix ingredients, bake at 350 degrees for 1 hour. Makes 1 large or 2 small loaves.

Mrs. James Lee

NEVER FAIL LIGHT DUMPLINGS

1 cup flour
1 teaspoon salt
hot water
1 egg

Mix flour and salt. Add enough water to make a stiff dough. Add egg and mix well. Dip a spoon into boiling water and then into batter to form a dumpling the size of an egg. Place batter in boiling soup. Cover and let simmer 3-5 minutes.

Sister Brigid Flanagan

IRISH BREAD

Cream together:
3 tablespoons butter
1 cup sugar
1 egg

Mix together well:
2 cups flour
dash salt
3 teaspoons baking powder
1 cup milk

Add:
2 cups flour
½ cup milk
½ box raisins (soaked and drained)

Bake in greased angel food cake pan at 350 degree oven for 1 hour.

Joan Rysavy

PECAN COFFEE CAKE

Cream:
½ cup butter
1 cup sugar

Beat in:
2 eggs

Sift together:
2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt

Add dry ingredients alternately with 1 cup sour cream. Add 1 tablespoon vanilla.

Filling:
½ cup brown sugar (packed)
½ cup white sugar
1 teaspoon cinnamon
1 cup chopped pecans

Use a greased 9 x 13 cake pan or use a bundt pan. Pour half the batter into pan. Sprinkle half the filling over it. Add remainder of batter and top with other half of filling. Bake 325 degrees for 35-40 minutes.

Lori Neunaber
PRUNE MUFFINS

1/4 to 1/2 cup shortening
1 cup sugar
2 eggs
1 cup milk
2 cups flour
1/2 teaspoon baking powder
1/2 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon soda
1/4 teaspoon salt
1/2 teaspoon nutmeg
1 cup cooked and chopped prunes and juice

Cream shortening and sugar. Add eggs and mix well. Sift dry ingredients together then add alternately with milk. Fill muffin tins 3/4 full. Bake at 350 degrees for 20 minutes.

CINNAMON COFFEECAKE

Buttered tube pan, 10 inch or scalloped tube pan, 7-cup. Preheated oven, 350 degrees.
1/4 cup light brown sugar
1/4 cup chopped nuts
1 teaspoon cinnamon
1/2 cup butter
1 cup sugar
2 eggs
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 cup sour cream

In small bowl combine brown sugar, nuts, and cinnamon; set aside. In mixing bowl cream butter; gradually add 1 cup sugar; beat until light and fluffy. Beat in eggs, one at a time. Add vanilla. Sift together flour, baking powder and baking soda, add to creamed mixture alternately with sour cream. Spread half the batter into pan; sprinkle with brown sugar mixture. Add remaining batter. Bake 40-50 minutes. Cool 10 minutes on rack; turn out of pan.

Sister Rosemarie

APRICOT*COFFEECAKE

1 cup margarine
1 cup sugar
2 eggs
2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1 can (1 pound 5 ounces) apricot pie filling

Cream together the margarine and sugar. Add the remaining ingredients and spread in a 9 x 13 inch cake pan. Spread apricots over cake mixture. Crumble topping over all.

Topping:
1/2 cup sugar
1/2 cup flour
2 tablespoons margarine

Mix and crumble over the top. Bake at 350 degrees for 45 minutes.

Any Wilderness pie filling can be used.

Kay Myers

RAISIN NUT LOAF

1 cup raisins
1 cup hot water
1 teaspoon soda
3 tablespoons shortening
1 cup sugar
1 egg
pinch of salt
2 cups flour
nuts, if desired

Soak raisins and soda in hot water for 1 hour. Blend rest in order and then add raisin mixture to flour mixture. Bake in a loaf pan for 1 hour at 350 degrees.

Mona Reed
DARK BREAD
2 packages yeast
6 tablespoons lard
1/2 cup warm water
2 cups scalded milk
2 cups water
1 cup raisins
1/3 cup sugar
2 teaspoons salt
1/2 cup molasses
2 cups whole wheat flour
enough white flour to make stiff
Mix all ingredients together.
Let rise once. Knead. Let rise again. Then put into 5 small loaf pans. Bake at 375 degrees for 30 minutes.

Lauretta Flannery

SWEET ROLL DOUGH
2 packages yeast
2 cups hot water
1/2 cup sugar
1/2 cup shortening
2 teaspoons salt
2 eggs, beaten
7-1/2 cups flour
Dissolve yeast as directed on package. Pour hot water over sugar; add shortening and salt.

Nancy Doorn

SWEET MILK PANCAKES
2 cups flour
2 beaten eggs
pinch of salt
2 tablespoons sugar
4 teaspoons baking powder
2 cups milk
Mix and bake.

Kathy Erickson

JELLY ROLL
5 eggs, beaten until light in color
1 cup sugar
1 cup flour
2 teaspoons baking powder
jelly
Add sugar and flour a little at a time to the egg. Beat 5 minutes. Bake 350 degrees. Use greased and floured large jelly-roll pan. Remove from pan right away on a wet towel. Spread jelly on the cake immediately and roll up. Bake for 15 minutes.

Joan McChesney

GRANDMA’S OATMEAL BREAD
2 packages active dry yeast
1 1/4 cups boiling water
1/2 cup warm water
1 cup quick cooking rolled oats
1/2 cup light molasses
1/4 cup shortening
1 tablespoon salt
6 to 8 cups flour
2 beaten eggs
Soften yeast in warm water, cool to lukewarm. Stir in next 5 ingredients, cool to lukewarm. Stir in 2 cups flour, beat well. Add eggs and yeast, beat well. Add enough remaining flour to make soft dough. Knead about 10 minutes. Cover and let rise to double size, punch down and let rise again. Shape into 2 loaves. Cover and let almost double in pans. Takes about 45-60 minutes. Bake at 350 degrees for 40 minutes.

Mrs. Don Parker
HARVEST LOAF

1/2 cup shortening
1 cup sugar
2 eggs
1 cup pumpkin
1 1/2 cups flour
1 teaspoon soda
1/2 teaspoon salt
1/4 teaspoon ginger
1 teaspoon cinnamon
1 teaspoon cloves
1/2 cup chocolate chips
Mix together the shortening and sugar. Then add the rest of the ingredients. Pour into a greased loaf pan and bake at 350 degrees for 55-70 minutes.

Barb Kappien

CORN MEAL STICKS

1 cup yellow corn meal
1 cup flour
4 teaspoons baking powder
2 tablespoons sugar
1 teaspoon salt
2 eggs
1 cup milk
3 tablespoons shortening, melted
Sift together the corn meal, flour, baking powder, sugar and salt. Add eggs, milk and shortening. Bake in hot greased corn stick molds in 400 degree oven for 20-25 minutes.

Mrs. Verna Donery

WAFFLES

Mix:
1 1/4 cups sifted flour
1/2 teaspoon soda
1/2 teaspoon salt
1 tablespoon sugar
Add mixture of:
1 cup sour milk
1/4 cup melted shortening
3 egg yolks well beaten
Fold above ingredients into the stiffly beaten 3 egg whites.

Sister Mary Hugh

ROLLS-HAMBURGER BUNS OR LOAVES

2 cups warm water
1 scant teaspoon salt
1/4 cup sugar
2 packages yeast
1 egg
Put in mixer bowl, beat together. Add 6-7 cups flour, gradually, knead. Grease top of dough well. Let rise 1 1/2 hours in a warm place. Shape into loaves or buns. Let rise until double in size. Bake 20 to 30 minutes at 375 degrees. Bake first 15 minutes on lowest rack in oven. Finish baking on middle rack for buns. Loaves take about 45 minutes. Grease crust when done, especially if putting in freezer. Keeps well in freezer.

Grace Persing

RAW APPLE COFFEE CAKE

3/4 cup sugar
3/4 cup margarine
1/2 cup milk
1 egg
1 1/2 cups flour
2 teaspoons baking powder
dash salt
Mix sugar, egg, margarine and milk together thoroughly.
Mix together flour, baking powder and salt. Beat together egg and flour mixtures thoroughly. Peel 6 apples. Cut into eights. Put batter into 8 x 8 pan and push apples into batter lightly. Dot with margarine, sprinkle with 1/4 cup sugar and cinnamon. Bake at 375 degrees for 35 minutes. Serve immediately with ice cream or half-n-half cream.

Grace Persing
ICED CINNAMON RAISIN BREAD

2 packages yeast
¼ cup lukewarm water
¼ cup Spry
1 tablespoon salt
½ cup sugar
3 teaspoons cinnamon
1 cup raisins
2 cups scalded milk
6½ cups sifted flour
1 cup brown sugar

Crumble yeast, dissolve in lukewarm water 5-15 minutes. Put Spry, salt, sugar, 1 teaspoon cinnamon and raisins in mixing bowl. Add scalded milk; stir until Spry is melted. Cool to lukewarm. Add dissolved yeast and mix well. Add flour gradually, mixing thoroughly until a stiff dough is formed. Knead dough on floured board until smooth and elastic. Place in Spry-coated bowl and cover. Let rise in a warm place, until doubled in bulk (about 2 hours). Divide dough in half and roll into 2 rectangles 7 x 15 x ½ inch thick. Sprinkle with a mixture of brown sugar and rest of cinnamon. Roll like a jelly roll and seal edges. Place in 2 bread pans, 9 x 5 x 3 inches. Let rise until double (about 1 hour). Bake in 425 degree oven for 15 minutes, then reduce heat to 375 degrees and bake 30-35 minutes longer. Remove from pans and brush top with Spry. When cold, ice. Makes 2 loaves.

Icing for 1 loaf:
1 cup sifted confectioner’s sugar
4 teaspoon scalded milk
¼ teaspoon vanilla

CARAMEL BUBBLE RING

¾ cup packed brown sugar
½ cup pecans
¾ cup margarine
2 tablespoons water
2 cans (8 ounce) refrigerated biscuits (buttermilk or country style)

Combine all ingredients except biscuits. Separate the biscuits and cut into quarters. Stir the cut up biscuits into the sugar mixture until all pieces are well coated. Spread into a well greased tube or bundt pan. Bake for 20-30 minutes at 400 degrees. Let stand 3 minutes, then invert pan.

Virginia Bickett

FROZEN BREAD CARAMEL ROLLS

2 loaves frozen bread dough
½ cup butter
1 cup brown sugar
1 large (or 2 small) packages vanilla pudding (not instant)
2 tablespoons milk
½ teaspoon cinnamon

Thaw bread but do not allow to raise. Grease 9” x 13” pan. Tear one loaf of the bread into pieces and drop helter skelter into pan. Melt butter. Add rest of the ingredients and beat until smooth. Pour over torn loaf. Tear second loaf and drop on top (try to place in empty spots). Let raise 2½ to 3 hours. Bake at 375 degrees for 30 minutes. Let cool 15 minutes and turn out on wax paper.

Vi Kersbergen

Kay Myers
BREAD (4 loaves)
12 cups sifted flour
½ cup powdered milk
2 packages active dry yeast
½ cup warm water (for yeast)
2 cups lukewarm water
¼ cup shortening
2 tablespoons salt
½ cup sugar
1¾ cups water

Soften yeast in warm water. Combine lukewarm water, shortening, salt, sugar, and water. Cool to lukewarm, if not already. Add softened yeast, dry milk and ½ of the sifted flour. Then gradually add rest of flour. Turn onto floured board, let rest 10 minutes, then knead a full 10 minutes. Put into greased bowl, turn around once to grease all of the dough. Cover bowl and let rise 1½ hours in warm place. Punch down, fold over and punch down again. Cover and let rise for a second time for 45 minutes. Punch down to original size and turn onto floured board. Divide into 4 balls. Let rest 10 minutes, then make each ball into a loaf. Place into greased loaf pans. Cover and let rise 1½ hours. Bake at 400 degrees for 45-50 minutes. Remove from pans and brush top with melted margarine, then cover until cool. If you are in a hurry, you may omit the second rising time.

Kay Myers

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GRANDMA'S THIN PANCAKES
3 whole eggs
2 cups milk
1½ cups flour
2 teaspoons baking powder
3 heaping tablespoons sugar
½ teaspoon salt
3 tablespoons melted butter

Break eggs into bowl. Sift dry ingredients together and stir into the eggs. Alternating with the milk add melted butter and fry on lightly greased grill. If lighter cakes are preferred, separate eggs and add beaten whites last. Make sure you add melted butter last.

Mrs. Russell Behnke

TEEN CREED

Don't let your parents down, they brought you up.
Be humble enough to obey; you may give orders someday.
Choose companions with care, you become what they are.
Guard your thoughts; what you think, you are.
Choose only a date who would make a good mate.
Be master of your habits or they will master you.
Don't be a show-off when you drive, drive with safety and arrive.
Don't let the crowd pressure you; stand for something or you'll fall for anything.

Author unknown
Submitted by Joyce Krekelberg

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A few whole cloves in the kettle of frying fat will give the doughnuts a better flavor.

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Dry biscuits are caused from baking in too slow an oven and handling too much.
Cake & Frosting
POPCORN CAKE
4 quarts popped popcorn
1 pound gumdrops, spicettes
1 pound salted peanuts
1 cup butter
½ cup cooking oil
1 pound marshmallows
Mix together the popcorn, gumdrops and peanuts. Mix and melt the butter, oil and marshmallows in a double boiler. Then pour over popcorn, gumdrops and peanuts. Press into an angel food pan.

Paulette Klein

POPcorn CAKe
8 quarts cooked popcorn
½ pound colored gum drops
½ pound salted peanuts, optional
1 pound large marshmallows
½ cup margarine
½ cup salad oil
Mix the popcorn, candy and nuts in large bowl. Melt marshmallows, margarine and oil in heavy saucepan. Pour over popcorn mixture and mix well. Pack into greased angel food pan (solid but not hard). For best results cut with electric knife.

Mrs. Nick Reiter, Jr.

RHUBARB CAKE
1 stick margarine
1 cup brown sugar
3-4 cups rhubarb, cut up (diced)
Pillsbury yellow cake mix
Cook margarine, sugar and rhubarb on low heat for 5-10 minutes. Pour mixture into 2 greased pie tins. Mix up the cake mix according to directions on the package and pour over rhubarb. Bake for 30-35 minutes at 350 degrees. Turn out onto a plate to cool and cut like pie.

Mary Wilhelmi

APPLE CAKE
1 stick butter
2 cups sugar
2 eggs
4 cups diced apples
2 cups flour
2 teaspoons soda
1 teaspoon cinnamon
1 teaspoon nutmeg
1 cup walnuts, if desired
1 cup raisins, if desired
Cream butter and sugar. Add eggs. Beat well. Sift together flour, soda, and spices. Add to above a little at a time. Add apples and mix well. Bake 1 hour at 350 degrees in a 9 x 13 inch pan.
Frosting:
½ cup margarine
4 ounces cream cheese
½ box powdered sugar
1 teaspoon vanilla
1 cup walnuts, chopped
Beat all together. Spread on cake.

Mrs. Warren Clancey

MAHOGANY CAKE
1½ cups sugar
½ cup shortening
2 eggs
½ cup cold water
½ cup boiling water
1 teaspoon soda
½ cup cocoa
1¾ cups flour
Cream shortening and sugar. Add the well beaten eggs. Add cold water alternately with the flour, beat well after each addition. Dissolve the soda in mixture of cocoa and boiling water. Add to the batter and beat until smooth. Bake at 350 degrees in a 9 x 13 inch pan until a toothpick comes out clean. Do not overbake.

Mrs. John Katzenberger
CARROT CAKE

2 cups sugar
4 eggs
1½ cups oil (safflower)
3 cups shredded carrots
2 cups flour
1 teaspoon soda
1 teaspoon vanilla
1 teaspoon baking powder
½ teaspoon cinnamon
pinch of nutmeg

Cream together the sugar and eggs. Add the remaining ingredients. Bake in a 9 x 13 inch pan at 350 degrees for 50-60 minutes. Frost.

Frosting:
8 ounces cream cheese
½ stick margarine
1½ cups powdered sugar
1 teaspoon vanilla

Melt the cream cheese and margarine. Add the sugar and vanilla. Put a little of the frosting on cake right out of the oven. Then add remaining frosting when cake is cooled.

Linda Sharkey

CRAZY CAKE

3 cups flour
2 teaspoons soda
1 teaspoon salt
½ cup cocoa
2 cups sugar
¾ cup mazola oil
2 tablespoons vinegar
1 teaspoon vanilla
2 cups water

Sift dry ingredients into a 9 by 13 ungreased pan. Make a well and pour in the oil, vinegar, vanilla and water. Blend well with a fork. Bake at 350 for 35-40 minutes.

LAZY DAISY ICING

½ cup melted butter or margarine
¾ cup brown sugar
¼ cup light cream or canned milk
1¾ cups coconut

Mix ingredients together and spread on baked cake. Put under the broiler until icing is bubbly and brown. This takes just a few minutes.

Mrs. Wm. Willard
Sr. Valeria
Joann Gundvaldson

RHUBARB CAKE

2 cups brown sugar
½ cup shortening
1 egg
1 cup buttermilk
1 teaspoon soda
2 cups flour
1 teaspoon vanilla
2 cups uncooked diced rhubarb
½ cup brown sugar
1 teaspoon cinnamon

Mix together the brown sugar, shortening, egg, buttermilk (with the soda stirred into it), flour and vanilla. Fold in the rhubarb. Mix the brown sugar and cinnamon together and sprinkle on top of the cake. Bake at 350 degrees for 30 minutes in a 9 x 13 inch pan.

Margaret Murphy

DEVIL’S FOOD CAKE

1½ cups sugar
1 cup sour cream
2 eggs
1¾ cups flour
½ cup cocoa filled with hot water to make 1 cup
1 teaspoon soda in a little sweet milk

Mix in order given. Bake in moderate oven using a 9 x 13 inch pan until done.

Mrs. Linwood “Bud” Fisher
HEALTH CAKE
(Oatmeal, Applesauce, Raisin)
1½ cups boiling water
1 cup quick oatmeal
½ cup butter
1 cup brown sugar
1 cup white sugar
1 teaspoon vanilla
2 eggs
1 cup thick applesauce
¾ cup raisins
½ cup nuts, if desired
Mix together the water and oatmeal and let stand 20 minutes.
Cream together the butter, sugars and vanilla. Add eggs, applesauce, oatmeal/water mixture, raisins and nuts. Stir just until mixed, do not beat. Pour into 11 x 15 inch cookie sheet and bake at 350 degrees for 40-45 minutes. If it browns too fast, turn the oven temperature down a little.

Mrs. Bernard Aulner

14-CARAT CAKE
2 cups flour
2 teaspoons baking powder
1½ teaspoons soda
1½ teaspoons salt
2 teaspoons cinnamon
2 cups sugar
1½ cups salad oil
4 eggs
2 cups finely grated carrots
1 8½ ounce can crushed pineapple, drained
½ cup chopped nuts
1 3½ ounce can coconut
Sift first five ingredients together. Add sugar, oil and eggs; mix well. Add remaining ingredients–blend thoroughly. Pour into 3 9" layer pans or a 9" x 13" pan (greased and floured). Bake at 350 degrees for 35 to 40 minutes. Cool and frost.
Cream Cheese Frosting:
½ cup butter
1-8 ounce package cream cheese
1 teaspoon vanilla
1 pound powdered sugar
Combine butter, cream cheese and vanilla. Cream well. Add powdered sugar gradually, beating well. If mixture is too thick to spread, add a small amount of milk.

Donna Collins

CARROT CAKE
AND FROSTING
Mix in large bowl:
2 cups flour
2 cups sugar
¼ teaspoon salt
1 teaspoon baking powder
1 teaspoon cinnamon
Add:
1½ cups cooking oil
4 eggs
1 teaspoon vanilla
2 cups shredded carrots
½ cup nuts
Bake in 9 x 12 pan at 350 degrees for 1 hour.
Frosting:
½ stick margarine
4 ounces creamed cheese
1 teaspoon vanilla
Enough powdered sugar to spread (about half of a box)

COCKTAIL CAKE
1 cup flour
1 cup sugar
1 egg
No. 2 can of cocktail about 2 cups use juice and all
1 teaspoon soda
1 teaspoon salt
½ teaspoon baking powder
Top with brown sugar and nuts
Bake 30 minutes at 350 degrees.
Use 9 x 13 inch pan.
M. G.
CARROT CAKE
1½ cups cooking oil
2 cups sugar
2 teaspoons cinnamon
2 teaspoons vanilla
1 teaspoon salt
4 eggs
2½ cups flour
2 teaspoons soda
2 cups shredded coconut
2 cups shredded carrots
1 can (8 ounces) crushed pineapple
1 cup chopped walnuts
Combine first 6 ingredients and blend well. Add flour, soda, pineapple. With large spoon fold in carrots, coconut and nuts. Blend well. Bake at 350 degrees for 50-60 minutes in a 9 x 13 inch cake pan.

Marlene Onawski

CHOCOLATE CAKE
2 cups sugar
3 cups flour
1 teaspoon salt
3 teaspoons soda
¼ cup cocoa
1 cup Wesson oil
2 eggs, beaten well
1 cup buttermilk
1 cup boiling water
Mix together in bowl and mix well the sugar, flour, salt, soda and cocoa. Then make a well and pour in the oil, eggs and buttermilk. Mix well. Then stir in water. Bake in a 9 x 13 inch pan at 325 degrees for about 35 minutes.
Frosting:
1 cup sugar
¼ cup milk
¼ cup butter
Mix together and boil 1 minute. Remove from heat and add ½ cup chocolate chips. Pour on cake.

Jane Bills

RED VELVET CAKE
Cream together:
1½ cups sugar
1 cup butter (MUST be butter)
Add:
2 eggs (one at a time beating well)
Add:
2 ounces red food coloring
1 teaspoon vanilla
2½ cups cake flour
1 tablespoon cocoa
1 cup buttermilk, add alternately with dry ingredients
1 teaspoon soda added to 1 teaspoon vinegar
Makes 3-8 inch layers. Bake at 350 degrees for 25-30 minutes.
Barb Gadbois

FROSTING
1 cup milk
3 tablespoons flour
Cook in double boiler until thick (stir constantly). Cool.
Whip together:
1 cup butter (not margarine)
1 cup sugar
1 teaspoon vanilla
Combine ingredients and beat until it stiffens.
Barb Gadbois

DEVIL’S FOOD CAKE
1½ cups sugar
1½ cups flour
½ cup cocoa
1 egg, well beaten
1 cup sour cream
2 teaspoons soda
1 cup hot water
1 teaspoon vanilla
Dissolve soda in hot water. Sift together sugar, flour and cocoa. Add egg, sour cream, soda water and vanilla. Pour into a 9 x 13 inch pan and bake for 25 minutes at 350 degrees.
Sr. Candy Chrystal
APPLE UPSIDE DOWN CAKE
2 eggs
1 cup sugar
1 cup flour
1 teaspoon baking powder
¼ teaspoon salt
½ cup cold water
½ teaspoon vanilla
apples, sliced
½ cup sugar
1 tablespoon cinnamon

Beat the eggs and sugar together. Add flour to eggs alternately with water. Add vanilla. Butter a 9 x 13 inch pan. Fill pan half full with apple slices. Mix sugar and cinnamon. Sprinkle over the apples. Pour batter over all and bake at 350 degrees for 45 minutes. Serve with plain cream or whipped cream.

Margaret Murphy

SOUR CREAM DEVILS FOOD
1 ½ cups sugar
1 cup sour cream
3 eggs
2 squares chocolate, melted
¼ cup sweet milk
2 cups sifted flour
1 teaspoon soda
¼ teaspoon salt
1 teaspoon vanilla

Separate eggs. Beat egg whites. Mix all the ingredients together adding beaten egg whites last. Use either a 9 x 13 inch pan or 2 9 inch layer pans. Bake in a 350 degree oven for 20 minutes for layer pans and 25 minutes for 9 x 13 pan. This recipe was first published in 1926. Frost with any Seven Minute frosting.

Mrs. Albert Spencer

FROST ON THE PUMPKIN
1 cup oil
4 eggs
2 cups flour
2 cups sugar
2 teaspoons soda
2 teaspoons cinnamon
1 teaspoon baking powder
½ teaspoon salt
2 cups or 1 (16 ounce) can pumpkin

Combine sugar, oil and eggs. Mix and add dry ingredients. Stir in pumpkin. Pour into 2 9 x 9 inch or 1 9 x 13 inch cake pans. Bake at 350 degrees for 35 minutes.

Frosting:
½ cup margarine, softened
1 pound powdered sugar
1 (8 ounce) package cream cheese
2 teaspoons vanilla

Beat and frost.

Mrs. William Watters

APPLE CRUNCH
2 cups flour
1 ½ cups oatmeal
2 cups brown sugar
1 cup melted shortening
2 teaspoons cinnamon
8 cups sliced apples
1 cup sugar
2 cups water
4 tablespoons cornstarch
2 teaspoons vanilla

Mix until crumbly the flour, oatmeal, brown sugar, shortening and cinnamon. Press ½ of the crumbs into a greased 9 x 13 inch baking dish. Cover with apples. Combine the remaining ingredients. Cook until mixture is clear and thick. Pour over apples. Top with remaining crumbs. Bake at 350 degrees for 1 hour. Cut in squares and serve plain or with whipped cream.

Sr. Rosina Ann
DEVIL'S FOOD CAKE
1/2 cup butter
1 1/2 cups sugar
2 squares chocolate
3 eggs
2 cups cake flour
1 teaspoon soda
pinch of salt
1 cup sweet milk
1 teaspoon vanilla
Cream butter and sugar; add melted chocolate then beaten egg yolks. Sift together 4 times the flour, soda and salt. Add first mixture alternately with milk beginning and ending with flour. Fold in beaten egg whites and vanilla. Bake in tube pan at 350 degrees about 35 minutes.

INSTANT PUDDING AND CAKE MIX
1 package (regular size) white cake mix
1 package instant pudding mix
2 cups milk
3 egg whites
1 teaspoon vanilla
Mix all the ingredients together and bake at 350 degrees for 30-35 minutes in a 9 x 13 inch cake pan.
Frosting:
3 egg yolks
1 cup evaporated milk
1 cup sugar
1 cup margarine
1 teaspoon vanilla
1 cup coconut
Mix and cook over low heat until thickened about 12 minutes. Add coconut and beat until it reaches spreading consistency.

PISTACHIO MARBLE CAKE
1 package (2 layer size) yellow cake mix
1 package (4 serving size) pistachio instant pudding and pie filling
4 eggs
1 cup water
1/4 cup chocolate syrup
1/2 cup oil
1/2 teaspoon almond extract
Combine cake mix, pudding mix, eggs, water, oil, and extract in large bowl. Blend, then beat at medium speed with electric mixer for 2 minutes. Measure 1 1/2 cups of the batter and stir in the chocolate syrup. Spoon in batters alternately into greased and floured bundt or tube pan. Zag spatula through batter to marble. Bake at 350 degrees for 50 minutes. Cool 15 minutes and remove from pan and finish cooling on rack.
Mrs. Floyd Taylor

PRIZE CHOCOLATE CAKE
1 cup shortening
2 cups sugar
5 eggs
4 (1 ounce) squares unsweetened chocolate, melted
2 1/2 cups flour
1/2 teaspoon salt
1 teaspoon soda
1 cup sour milk
2 teaspoons vanilla
1 cup chopped nuts
Thoroughly cream shortening and sugar; add eggs one at a time, beating thoroughly after each egg. Add chocolate and mix well. Add sifted dry ingredients, alternately with sour milk and vanilla. Stir in nuts. Bake at 350 degrees for 30 minutes in a 9 x 13 inch pan. Frost with fluffy frosting (found in frosting section of this cookbook).
Mrs. Russell Behnke
CHOCOLATE UPSIDE DOWN CAKE
1 cup flour
¾ cup white sugar
4½ teaspoons cocoa
½ teaspoon salt
2 teaspoons baking powder
2 tablespoons melted butter
½ cup milk
1 teaspoon vanilla
½ cup chopped nuts
½ cup white sugar
6 teaspoons cocoa
½ cup brown sugar
Sift together the first five ingredients. Combine and add to sifted ingredients the next three ingredients. Add nuts and mix well. Pour into greased 8 x 8 inch pan. Sprinkle last three ingredients over batter and pour over batter 1 cup cold water. Bake for 40 minutes at 325 degrees.
Diane Bannwarth

RAW APPLE CAKE
4 cups apples, sliced thin
2 cups sugar
2 eggs, beaten
¾ cup oil
1 teaspoon vanilla
2 cups flour
1½ teaspoons soda
1 teaspoon salt
2 teaspoons cinnamon
nugs
Mix and let stand the apples and sugar. Beat together the eggs, oil and vanilla. Mix all together all the ingredients. Bake at 350 degrees for 40 minutes in a 9 x 13 inch pan.
Joann Gunvaldson

ROMAN APPLE CAKE
1 cup sugar
½ teaspoon salt
1 teaspoon soda
1 egg
1 teaspoon vanilla
1½ cups flour
½ teaspoon baking powder
½ cup shortening
½ cup milk
4 apples, peeled and chopped
Put in greased 9 x 13 inch pan. Sprinkle with topping. Topping:
2 tablespoons butter, melted
½ cup brown sugar
2 teaspoons cinnamon
2 tablespoons flour
½ cup chopped nuts
Bake at 350 degrees for 45 minutes. Cool and serve with whipped cream or ice cream.
Mrs. Bernard Bangert

CHEESECAKE
2 eggs
½ cup sugar
12 ounces cream cheese
1½ teaspoons cornstarch
Beat above ingredients until creamy and smooth. Bake in graham cracker crust for 20 minutes at 350 degrees. Remove from oven and top with following:
1 cup commercial sour cream
¼ cup sugar
½ teaspoon vanilla
Blend these ingredients together. Spread on cake. Return to oven and bake 5 minutes at 450 degrees. (If using glass pans lower oven to 325 degrees for baking, but leave it at 450 degrees for the last 5 minutes after putting on topping.)
Mrs. Gene Sieverding
FRUIT COCKTAIL CAKE
1 1/2 cups sugar
2 teaspoons soda
2 eggs
2 cups flour
1 can (No. 303) fruit cocktail
   Mix and pour into 9 x 13 inch pan. Sprinkle top with
   powdered sugar and coconuts.
   (nuts if wanted) Bake at 325 degrees for 45 minutes.
   Topping:
   2 1/3 stick margarine
   1/2 cup evaporated milk
   3/4 cup sugar
   1 teaspoon vanilla
   Boil 1 minute. After cake is done, pour over while cake is
   still hot.

Mrs. Nick Reiter, Jr.

MELODY CAKE
1 cup sugar
1 teaspoon soda
1 cup flour
1/2 teaspoon salt
1 egg, beaten
2 cups fruit cocktail, drained
Topping:
1/2 cup brown sugar
1/2 cup nuts
1/4 teaspoon cinnamon (optional)
   Sift together sugar, flour, soda
   and salt into a large bowl. Use
   a large spoon to stir in egg
   and fruit cocktail. Pour batter
   into a 9" x 12" greased cake
   pan. Combine topping and sprinkle
   over top. Bake in a 350 degree
   oven for 40 to 50 minutes.
   Serve cold or warm, plain or
   topped with whipped cream or
   ice cream.

Mrs. Laura Groos

NUT TOP CAKE
1/4 teaspoon salt
1/2 cup milk
1 tablespoon butter
2 eggs, beaten until thick
1 cup sugar
1 teaspoon vanilla
1 cup flour
1 teaspoon baking powder
   Bring salt, milk, and butter to
   a boil and cool. Mix all the
   ingredients together and bake in
   a moderate oven using a 8 x 16
   inch pan. Bake until done.
   Icing:
   3 tablespoons butter
   5 tablespoons brown sugar
   2 tablespoons cream or evaporated
   milk
   1/2 cup coconut
   1/2 cup walnuts
   Heat all the ingredients to-
   gether and spread over cake
   when cake is done. Then put back
   in the oven until bubbling.

Mrs. Linwood "Bud" Fisher

RAW APPLE CAKE
2 eggs
2 cups sugar
1/2  Mazola Oil
2 teaspoons vanilla
2 cups flour
2 teaspoons soda
1/2 teaspoon salt
2 teaspoons cinnamon
4 cups diced apples
1 cup chopped nuts
   Cream together eggs, sugar,
   and oil. Add rest of ingredients
   and pour into oiled and floured
   9 x 13 pan. Bake 50 minutes
   at 350 degrees.

Mildred Houk
ITALIAN CREAM CAKE

1/2 cup margarine
1/2 cup shortening
2 cups sugar
5 egg yolks
2 cups flour
5 egg whites
1 teaspoon soda
1 cup buttermilk
1 teaspoon vanilla
1 cup coconut
1 cup chopped nuts
1 cup maraschino cherries-chopped


Frosting:
1-8 ounce package cream cheese
1/4 cup margarine
3 1/2 cups powdered sugar
1 teaspoon vanilla
Cream the cheese and add the rest.

Barb Gadbois

CHOCOLATE SHEET CAKE

2 cups white sugar
2 cups flour
Mix together
1 stick margarine
3 1/2 tablespoons cocoa
1/2 cup crisco
1 cup water
Melt together. Bring to boil and add sugar-flour then rest of ingredients.
2 eggs
1/2 cup buttermilk
1 teaspoon soda
1/2 teaspoon salt
1 teaspoon vanilla
Bake on large cookie sheet. 400 degrees 15 minutes.

Bring to boil:
3 1/2 tablespoons cocoa
1 stick margarine
1/4 cup milk
4 1/2 cups powdered sugar
1 cup nuts
vanilla
Start cooking frosting 5 minutes before the cake is done. Cook in same pan used for cake. Frost immediately. Pour hot frosting over hot cake.

Joan Moran

CHOCOLATE CAKE

3 cups flour
2 cups sugar
1 teaspoon salt
2 teaspoons soda
1/2 cup cocoa
3/4 cup oil
2 cups water
1 teaspoon vanilla
2 teaspoons vinegar
Mix all ingredients together well and put into a ungreased 9 x 13 inch pan. Bake at 350 degrees for 40-45 minutes.

LaVonne Hohn

HARVEY WALLBANGER CAKE

1 package yellow cake mix
1 package vanilla instant pudding
1 cup oil
3/4 cup orange juice
4 eggs
1/4 cup vodka
1/4 cup galliano
Mix all ingredients together and beat for 4 minutes. Pour into well-greased and lightly floured bundt pan. Bake at 350 degrees for 45 to 50 minutes. Dust with confectioner’s sugar or frost with orange glaze.

Donna Collins
RED CAKE

1/2 cup Crisco
1 1/2 cups sugar
2 eggs, beaten
2 ounces red food coloring
2 teaspoons cocoa
1 teaspoon salt
1 cup buttermilk
2 1/4 cups cake flour
1 teaspoon vanilla
1 teaspoon soda
1 teaspoon vinegar

Cream together well the first three ingredients. Make a paste with the food coloring and cocoa. Add to creamed mixture. Mix together the salt and buttermilk. Add alternately with flour. Blend vanilla, soda and vinegar together and add to the cake batter.

Frosting:
1 1/2 tablespoons flour
1/2 cup milk
1/2 cup sugar
1/2 teaspoon vanilla
1/2 cup sugar
1/2 cup margarine
few drops red food coloring

Cook until thickened the flour, milk and 1/2 cup sugar. Cool. Mix 1/2 cup sugar, vanilla and margarine together. Add to cooled mixture and add food coloring. Spread onto cake. Top with coconut.

Joan Moran

ROCKY ROAD CAKE

2 cups flour
1 1/4 cups sugar
4 tablespoons cocoa
1/2 teaspoon salt
1 cup water
1/2 cup liquid oil (vegetables oil)
1/2 cup margarine
2 eggs
1/2 cup buttermilk (powdered buttermilk works well)
1 teaspoon soda

Mix the flour, sugar, cocoa and salt together and set aside. Bring the water, oil and margarine to a boil. Pour on the dry ingredients and add the eggs, buttermilk and soda. Mix by hand for 2 minutes. Put into a greased 10 x 15 inch pan and bake for 18 minutes at 400 degrees.

Frosting:
1/2 cup margarine
1/2 cup buttermilk
1/4 cup cocoa
3 1/2 cups powdered sugar
1/2 teaspoon vanilla
1/2 cup small marshmallows, cut in half
1/2 cup chopped nuts

Bring just to a boil the margarine, buttermilk and cocoa. Pour over the powdered sugar and add the remaining ingredients. Put frosting on cake while both are still hot.

Mrs. Allen Smit

BIRTHDAY CAKE FROSTING

2 cups powdered sugar
1 egg white
2 tablespoons milk
2 tablespoons cake flour (or plain)
1/2 cup white shortening (Spry)
pinch of salt

Put all in bowl and beat for 10 minutes.

Mrs. Douglas Cable

CHOCOLATE ICING

6 tablespoons margarine
6 tablespoons milk
1 1/4 cups sugar
1/2 cup chocolate chips

Boil first 3 ingredients 1 minute. Add chips. Beat until it thickens.

Barb Gadbois
APPLESAUCE CAKE

\( \frac{1}{2} \) cup shortening
1 1/2 cups sugar
1 egg
1 1/2 cups applesauce, unsweetened
2 teaspoons soda
1 teaspoon cinnamon
1/4 teaspoon nutmeg
2 cups flour
1/4 teaspoon salt
3/4 cup dates
1/4 cup raisins
1 cup walnuts

Cream shortening and sugar. Add egg and mix. Mix applesauce and soda. Mix other dry ingredients. Add to shortening-sugar alternately with applesauce mixture. Stir in dates and nuts.

Bake at 350 degrees for 40-45 minutes.

Easy Penuche Icing:
1 cup brown sugar
1/2 cup butter or margarine
4 tablespoons milk
1 1/2-2 cups powdered sugar


Sr. Bennett Fasbender

JELLO FROSTING

3/4 cup sugar
1 egg white
1 small package Jello-any flavor
1/2 cup boiling water

Put sugar, jello and egg white in narrow-bottomed bowl. Add the boiling water at once and beat at high speed for about 5 minutes or until it forms peaks. Resembles a 7 minute frosting. This does not require refrigeration.

Joan Thill

LEMON FLAKE CAKE

1 package lemon flake cake mix
1 package instant lemon pudding
3/4 cup water
3/4 cup salad oil
4 eggs, beaten separately

Beat oil, cake mix and pudding mix for 5 minutes. Add beaten egg yolks to mixture. Then fold in beaten egg whites. Put in jelly roll size cake pan that has been greased. Bake at 350 degrees for 25-30 minutes. While still hot poke holes in cake and pour glaze over cake and let cool.

Glaze:
2 cups powdered sugar
1/2 cup orange juice

Elaine Wingert

DATE-CHOCOLATE CHIP CAKE

1 cup dates, cut up
1 teaspoon soda
1 cup boiling water
1 cup white sugar
1 cup margarine
1 1/4 cups flour
1 tablespoon cocoa
2 eggs
1 teaspoon vanilla
1 cup chocolate chips (6 ounces)
1/2 cup nuts


Mary Lynn Seeley
MISSISSIPPI MUD CAKE
2 sticks margarine, melted
2 cups sugar
1 1/2 cups flour
4 eggs
2 tablespoons cocoa
1/2 cup nuts, chopped
1 teaspoon vanilla
1/2 pint marshmallow cream
1 can or 2 cups Angel Flake coconut

Cream sugar, cocoa and margarine. Add eggs one at a time. Add vanilla and beat well. Add flour, coconut and nuts. Mix well. Bake in greased and floured 9 x 13 inch pan at 350 degrees for 30-40 minutes. Cool and when cool spread marshmallow cream on top. (Place in warm oven for a couple minutes to make marshmallow cream more spreadable.)

Frosting:
1 box powdered sugar (1 pound)
1/2 cup evaporated milk
1 teaspoon vanilla
1 stick margarine
2 tablespoons cocoa

Melt margarine, add cocoa and milk. Heat to almost boiling and gradually add the powdered sugar, after you take it off the heat. Add vanilla and mix well.

Mrs. Leo Ennis
Linda White

CHOCOLATE SHEET CAKE
2 sticks margarine
2 cups sugar
2 cups flour
1 teaspoon soda
1/2 teaspoon salt
4 tablespoons cocoa
1 cup water
1/2 cup buttermilk
1 teaspoon vanilla

Melt margarine. Sift together and set aside the flour, sugar, soda, and salt. Add cocoa and water to melted margarine. Bring this to a boil in a saucepan. Pour this mixture over sifted ingredients. Add buttermilk and vanilla. Bake at 350 degrees in shallow cookie sheet about 20 minutes.

Icing:
1 stick margarine
6 tablespoons buttermilk
4 tablespoons cocoa
1 box powdered sugar
1 teaspoon vanilla
2 tablespoons nuts

Bring to a boil the margarine, buttermilk and cocoa. Remove from the heat and add sugar, vanilla and nuts. Spoon on hot cake.

Sister Brigid Flanagan

BANANA CAKE
1 1/2 cups sugar
1/2 cup shortening
2 eggs
2 cups flour
1 teaspoon soda
1/4 cup milk
3 bananas mashed
1 cup nutmeats
dash salt

Bake 350 degrees 45 to 60 minutes.

M. G.
CARAMEL NUT FROSTING
\( \frac{1}{2} \) cup butter or margarine
1 cup brown sugar, packed
\( \frac{1}{4} \) cup milk
2 cups confectioner’s sugar
\( \frac{3}{4} \) cup pecan or walnuts, finely chopped
\( \frac{1}{2} \) teaspoon vanilla
nut halves, as desired

Combine margarine, brown sugar, and milk. Cook over medium heat, stirring constantly, only until mixture boils and sugar is dissolved. Cool slightly. Beat confectioner’s sugar into cooked mixture until frosting reaches spreading consistency. Add chopped nuts and vanilla; mix well. Spread on cooled cake. Garnish with nut halves.
Joann Gundvaldson

WHITE FROSTING
\( \frac{1}{2} \) cup butter, creamed
1 egg white, unbeaten
dash salt
5 tablespoons milk
3 cups powdered sugar
1 teaspoon vanilla

Mix to spreading consistency. To make chocolate frosting add:
\( \frac{3}{4} \) cup cocoa.
Joann Gundvaldson

GOOD AND EASY ICING
\( \frac{1}{2} \) cup Crisco
1 stick margarine
1 cup sugar
\( \frac{3}{4} \) cup lukewarm milk
1 teaspoon vanilla
\( \frac{1}{4} \) teaspoon salt
3 tablespoons flour

Beat with a mixer until fluffy the shortenings and sugar. Slowly add remaining ingredients and beat until well mixed and of spreading consistency.
Sue Peters

OATMEAL CAKE
1¼ cups boiling water
1 cup oatmeal
1 stick margarine
1 cup white sugar
1 cup brown sugar
2 eggs
1¼ cups sifted flour
1 teaspoon soda
\( \frac{1}{2} \) teaspoon salt
1 teaspoon vanilla
2 heaping teaspoons cocoa

Mix water and oatmeal together and let stand for 20 minutes. Add remaining ingredients. Blend well. Pour into 9 x 13 inch cake pan and bake for 35 minutes in a 350 degree oven.

Topping:
6 tablespoons butter
1 cup chopped nuts
\( \frac{1}{2} \) cup sugar
1 cup coconut
\( \frac{1}{4} \) cup evaporated milk
\( \frac{1}{2} \) teaspoon vanilla

Mix butter, sugar, milk and vanilla. Add nuts and coconut last. Put on cake as soon as you take cake out of oven and put it under broiler for a few minutes.
Marlene Onawski

GERMAN CHOCOLATE FROSTING
1 cup evaporated milk
1 cup sugar
3 egg yolks
\( \frac{1}{2} \) cup butter
1 teaspoon vanilla
1\( \frac{1}{2} \) cups coconut
1\( \frac{1}{2} \) cups chopped pecans

Combine all ingredients except coconut and pecans, cook over medium heat for 12 minutes or until thick. Add coconut and pecans. Beat until thick enough to spread. Frost cake.
Sr. Dorothy Olinger
APPLE CAKE
2 eggs
2 cups sugar
½ cup salad oil
2 teaspoons soda
2 teaspoons cinnamon
2 teaspoons vanilla
2 cups and 2 tablespoons flour
⅝ cup chopped nuts
4 cups raw diced apples
Mix all together. Bake 45 minutes at 350 degrees in a 9 x 12 inch greased pan. Mixture will be stiff.

Icing:
3 tablespoons margarine
3 ounces cream cheese
1½ cups sifted powdered sugar
½ teaspoon vanilla
Mix and frost.
Sister Joyce Seivert

DECORATOR FROSTING
3 cups powdered sugar
2 tablespoons cake flour
1 teaspoon vanilla
½ cup Spry, white
2 tablespoons milk
2 egg whites
Beat thoroughly with mixer until smooth. Mix 5 to 10 minutes with mixer. Color as needed.
Grace Persing

FLUFFY FROSTING
1 cup sugar
¼ teaspoon cream of tartar
1/8 teaspoon salt
1 tablespoon light corn syrup
1 egg white
¼ teaspoon vanilla
¼ cup water
Bring sugar, cream of tartar, salt, corn syrup and water to boiling; cook until sugar dissolves. Add to unbeaten egg white, beating constantly with electric beater until frosting is of spreading consistency. Add vanilla.
Mrs. Russell Behnke

BUTTERSCOTCH FROSTING
½ cup brown sugar-packed
6 tablespoons margarine or shortening
½ cup milk
1½ cups powdered sugar
½ teaspoon vanilla
¼ teaspoon salt
Melt butter or shortening and brown sugar slowly. Add milk and boil 2 minutes. Chill thoroughly. Add powdered sugar and beat until thick enough to spread.
Barb Gadbois

APPLE HILL CAKE
2 cups sugar
½ cup oil
2 eggs
4 cups diced apples
2 cups flour
1 teaspoon salt
2 teaspoons cinnamon
1 teaspoon nutmeg
2 teaspoons soda
Combine sugar, oil and eggs. Add apples. Sift dry ingredients together and add. Pour into 9" x 13" greased pan. Bake at 350 degrees for 1 hour. Can be frosted or topped with whipped cream.
Donna Collins

SEVEN MINUTE FROSTING
2 egg whites
1 ¼ cups sugar
5 tablespoons water
1/8 teaspoon cream of tartar
1 tablespoon Karo syrup
1 teaspoon vanilla
Combine ingredients (except vanilla) in top of double boiler and mix until blended. Place over boiling water and beat with electric beater until mixture is fluffy and holds its shape (about 7 minutes). Remove and add flavoring.
CHOCOLATE FROSTING
FOR 8 X 8 CAKE

\( \frac{1}{4} \) cup white sugar
3 tablespoons milk
3 tablespoons margarine
\( \frac{1}{4} \) cup chocolate chips

Bring to a rolling boil (it must be a rolling boil). Remove from heat and add chocolate chips and beat until spreading consistency.

Kathy Erickson

CREAM FILLED CUPCAKES

2 1/2 cups flour
2 cups sugar
1 teaspoon baking powder
\( \frac{1}{2} \) cup cocoa
\( \frac{1}{4} \) teaspoon salt
2 eggs
1 cup oil
1 cup buttermilk
1 teaspoon vanilla
2 teaspoon soda
1 cup hot water

Sift dry ingredients into bowl, and add eggs, oil, buttermilk and vanilla. Mix well about 90 seconds. Add soda to hot, hot water and add to first mixture. Mix well. Put into cupcake pan. Bake for about 20 minutes in 350 degree oven. Cool thoroughly and fill with cream filling forced into cupcakes with a pastry tube. The recipe makes about 40 cupcakes.

Cream Filling:
\( \frac{1}{2} \) cup sugar
\( \frac{1}{4} \) cup milk
2/3 cup Crisco shortening
\( \frac{1}{4} \) teaspoon salt
1 tablespoon water
1 teaspoon vanilla
\( \frac{1}{2} \) cup powdered sugar

Combine all ingredients except powdered sugar in small bowl. Beat with mixer until creamy at least 5 to 7 minutes. Add powdered sugar and beat again for 5 minutes. Insert filling into cupcakes and frost with chocolate frosting.

Theresa Myers

CREAM CHEESE
POUND CAKE

3 sticks margarine
8 ounce package cream cheese
3 cups sugar
6 eggs
3 cups flour
2 teaspoons vanilla

Allow margarine and cream cheese to warm to room temperature. Cream margarine and cream cheese, beat with sugar. Add eggs, flour and vanilla. Pour into greased and floured bundt pan. Bake at 325 degrees about 1 1/2 hours. Cool upright for 15 minutes. Turn upside down on cake plate. Sprinkle with powdered sugar.

Lucille Parsons

SWAN'S DOWN WHITE CAKE

1 cup sugar
\( \frac{1}{2} \) cup butter
1 cup milk
2 cups Swan's Down cake flour
2 teaspoons baking powder
1 cup nuts
4 egg whites (beaten stiff)
flavoring to taste

Cream butter and sugar until fine. Sift baking powder and flour 4-5 times. Add alternately with milk to butter and sugar mixture. Fold in beaten egg whites. Also flavoring and nuts. Bake in 350 degree oven for 45 minutes. When cool ice with your favorite icing or serve plain.

Mrs. Oscar (Rita) Nelson
Candies
CARAMEL CORN
2 poppers of popcorn
Mix and boil 5 minutes:
2 cups brown sugar
2 sticks (1 cup) margarine
½ cup white corn syrup
Remove from heat add 1 teaspoon vanilla than ½ teaspoon soda. Stir well.
Pour over popcorn in large pan. Cook at 250 degrees in oven 1 hour. Stir every 15 minutes. Spread on wax paper to cool.
Mrs. Ella Fenstemaker

CARAMEL CORN
2 cups brown sugar
½ cup margarine
½ cup light corn syrup
1 teaspoon salt
1 teaspoon vanilla
½ teaspoon soda
8 quarts popped corn
Mix brown sugar, margarine, syrup, salt and vanilla. Bring to a boil. Boil 5 minutes, stirring constantly. Remove from heat, add soda and pour over corn. Stir well. Bake on a cookie sheet at 250 degrees for 45 minutes.
Mrs. Thomas Thompson

CARAMEL CANDY
½ cup white sugar
½ cup butter
¾ cup syrup
1 can sweetened condensed milk (Eagle Brand)
1 teaspoon vanilla
½ cup nuts
Mix all ingredients together except vanilla and nuts. Boil to hard ball stage in heavy kettle. Add vanilla and nuts. Pour into greased 9 x 9 inch pan. Cut into pieces.
Sr. Brigid Flanagan

PEANUT BUTTER CANDY
1 jar (12 ounce) peanut butter (smooth) or 1½ cups
1 pound powdered sugar
1 stick margarine, melted
3 cups Rice Krispies, crushed
Mix with electric mixer. Roll into balls. Put on wax paper. Refrigerate for 1-2 hours.
Chocolate Dip:
1 package (10 ounces) chocolate chips
1 15 cent Hershey bar
1½ blocks paraffine wax
Dip balls with toothpick and chill.
Mrs. Dorothy Van Ormer

NO COOK FUDGE
1 pound (4 cups) powdered sugar
½ cup cocoa
¼ teaspoon salt
¼ cup milk (fresh)
1 tablespoon vanilla
½ cup butter (melted)
1 cup chopped nuts
Stir sugar, cocoa, salt, milk and vanilla together in bowl until partially blended (it will be too stiff). Stir in butter and stir vigorously until smooth. Blend in nuts and pour into dish. Chill 1 hour in refrigerator; or 30 minutes in freezer.
Mary Jacobson

BUCKEYES
1 pound margarine
2 pounds peanut butter
2 pounds powdered sugar
1 large package semi-sweet chocolate chips
½ cake paraffin
Mix together first 3 ingredients into small balls. If it gets too crumbly add a little water. Melt chips and paraffin over a double boiler. Dip balls halfway in chocolate with toothpicks.
Mrs. Eugene Roberts
OVEN CARAMEL CORN
7 quarts popcorn, popped
2 sticks margarine
2 cups brown sugar
½ cup white syrup
1 teaspoon salt
1 teaspoon baking soda
Cook the margarine, brown sugar, syrup and salt in a 2 quart saucepan for 5 minutes. Remove from heat and add the baking soda. Pour over corn and bake in 200 degree oven for 1 hour stirring every 15 minutes.
Linda White
Mrs. Bernard Bates

PEANUT BRITTLE
1 cup light corn syrup
2 cups raw Spanish peanuts
2 cups sugar
½ cup hot water
1 teaspoon salt
1 tablespoon butter
1 teaspoon vanilla
2 tablespoons soda
Combine sugar, syrup, water and salt in heavy saucepan. Bring to full boil and add peanuts. Cook until nuts snap and syrup begins to turn amber color. Add butter and vanilla. Continue cooking slowly to 300 degrees stirring occasionally. Remove from heat and add soda, stirring well. Pour onto hard surface (buttered) or greased baking sheet. Cool and pull out until thin. Makes about 1 pound. Break into pieces.
Sister Brigid Flanagan

CARMEL CORN
1 cup brown sugar
2 tablespoons milk
1 heaping tablespoon margarine
Bring to a boil for 10 seconds. Pour over popped corn.
Kathy Erickson

CARAMEL CORN
8 cups of unsalted popped corn
1½ tablespoons butter
1½ cups brown sugar
6 tablespoons water
Melt butter; add sugar and water. Then stir until sugar is dissolved. Bring mixture to a boil. Cover and cook for about 3 minutes, until the steam has washed down the sides of the pan. Uncover pan and cook syrup without stirring to the soft ball stage, 238 degrees F. Remove syrup from heat and pour it over the popped corn in a big bowl. Stir corn gently with a wooden spoon until well coated. Spread on cookie sheet or waxed paper to cool.
Theresa Myers

SUPER SIMPLE FUDGE
2 cups sugar
¼ cup butter
½ cup evaporated milk
Bring to a full rolling boil. Boil for 1 minute, stirring constantly. Add 1 teaspoon vanilla and ½ cup chocolate chips. Beat until thick.
Mrs. James (Lillian) DeToy

MARSHMALLOW BALLS
1 package large marshmallows
1 package caramels
1 cup condensed milk (Borden)
½ cup butter or margarine
Rice Krispies
Melt caramels and milk, add butter. Using large meat fork, stick into a marshmallow, dip into caramel mixture. Then roll in Rice Krispies until covered. Place on wax paper.
Mrs. Jerry Scott
DIVINITY FUDGE

3 egg whites (1/2)
3 cups sugar
3/2 cup light corn syrup
1/4 teaspoon salt
1 teaspoon vanilla extract
1 cup coarsely chopped pecans or walnuts
6 candied cherries, quartered
12 pecan or walnut halves
6 candied cherries, halves

Turn egg whites into large bowl. Let warm to room temperature, about 1 hour. Line an 11 x 7 x 1 1/2 inch pan with waxed paper.

In a heavy, 3 quart saucepan, combine sugar and corn syrup with 3/4 cup water. Cook, stirring, over low heat, to dissolve sugar. Cover; cook 1 minute longer to dissolve sugar crystals on side of pan.

Uncover; bring to boiling, without stirring; cook to 260 degrees F on candy thermometer, or until a small amount in cold water forms a ball hard enough to hold its shape. Let cool slightly.

When candy thermometer goes down to 250 degrees F, beat egg whites with salt until stiff peaks form when beater is slowly raised.

Gradually pour hot syrup over egg whites in a thin stream, beating constantly at high speed until stiff peaks form when beater is raised-5 minutes.

Using wooden spoon, beat in vanilla, chopped pecans and quartered cherries; continue beating until mixture is stiff enough to hold its shape and looks dull. Turn into prepared pan. Do not scrape saucepan. Let stand until firm. With sharp knife, cut into 24 pieces. Top each with a cherry half or pecan. Makes 24 pieces.

Darlene Hayes

INEXPENSIVE MILK CARAMELS

2 cups sugar
3 cups milk
1/2 teaspoon salt
1 cup light corn syrup
1/4 cup butter
1 teaspoon vanilla
1 cup nuts, chopped (optional)

Heat sugar and syrup in 1 cup of milk, stirring until dissolved. Then cook, stirring frequently, to 246 degrees-248 degrees or to the firm ball stage. Slowly add the second cup of milk and repeat the cooking process. Add the final cup of milk, the butter and salt and cook to 246 degrees-248 degrees or until ball tested in cold water is of the firmness desired in the finished stage. Remove from heat; let stand about 5 minutes. Add vanilla (and nuts if desired), pour at once into well greased buttered pan to a depth of 1/2 inch. Let stand until cold. Turn candy out on a wooden board or marble slab. Cut into squares, using a sawing motion (If caramels stick to pan, hold over low heat a few seconds). Wrap pieces in waxed paper. Store in tightly covered container in a cool place.

Donna Barton Drinkwalter

PEANUT CLUSTERS

1 pound chocolate almond bark
1 pound peanuts, Spanish

Melt bark over heat with double broiler. Remove from heat and add the peanuts and drop by spoonful onto wax paper.

Mary Wilhelmi
VANILLA CARAMELS
1 cup sugar
1/2 cup corn syrup
1 1/2 cups cream
1 teaspoon vanilla

Put sugar, corn syrup and half a cup of cream in sauce pan, stir until sugar is dissolved, bring to boiling point, and boil until mixture will form a soft ball when tried in cold water. Stir gently and constantly to prevent burning, making the spoon reach all parts of the bottom of the saucepan. Do not beat as beating may cause the candy to become granular. As soon as candy forms a soft ball add another half cup of cream. Boil until it again forms a soft ball in cold water, add remaining cream and boil until candy will form a decidedly firm ball in cold water. The caramels when cold will be of the same consistency as this firm ball. Pour caramels into a buttered pan seven inches square. If caramels should get sugary, return it to kettle, add more cream and boil again. If all the cream is added at once, caramels may be made in a shorter time, but they will not be as rich and creamy. Add the teaspoon of vanilla after taking candy off the stove.

Variations:
1 cup of nuts may be added just before pouring into pan
4 teaspoons raspberry extract and rose color paste to make the right tint before pouring into buttered pan
8 figs, cut up
3/4 cup raisins, cut into pieces
16 marshmallows
1 cup coconut
1 cup blanched almonds
1 cup salted piganoia nuts

or with the last half cup of cream add three squares grated chocolate

Sr. Valeria

CHOCOLATE CARAMELS
1 cup sugar
4 teaspoons cocoa
1 cup syrup
1/4 cup butter
1/2 cup milk
1 teaspoon vanilla

Mix all ingredients except vanilla. Cook until it forms a firm ball in cold water. Remove from stove and add vanilla. Pour into buttered pan. When cool, can wrap pieces in slightly buttered waxed paper otherwise eat with a spoon.

Connie Miller

CRUNCHY ALMOND BARK
2 1/4 pounds almond bark
3 cups Rice Krispies
2 1/2 cups Golden Grahams
2 1/2 cups salted peanuts

Melt almond bark in double boiler, remove and add dry ingredients. Pour onto cookie sheet or wax paper until set. Break into pieces.

Sue Peters

FITITTLE FADDLE
1 cup brown sugar
1 cup white sugar
1/2 cup white syrup
1 stick margarine
1/2 teaspoon baking soda
large pan of popped popcorn

Bring to a boil in a large pan the sugars, syrup and margarine. Let boil 2 minutes, then stir in baking soda. It will foam up. Pour over the popcorn. Eat or maybe put on cookie sheet and bake at 250 degrees for 45 minutes. Stores well.
HONEY GRANOLA
1 stick margarine  
1 1/2 cup brown sugar  
1 1/2 cup honey  
3 cups oatmeal  
1 cup coconut  
1 cup grapenuts  
1 cup sunflower seeds (buy in jars or shell your own)  
Mix together the margarine, brown sugar, and honey. Heat until sugar dissolves. In a 9 x 13 inch pan mix together the oatmeal, coconut, grapenuts and seeds. Pour syrup over mixture and bake at 325 degrees for 30 minutes stirring every 10 minutes. Remove from oven and stir often until mixture hardens. Store in covered jars.

EASY FUDGE
2 cups sugar  
2 1/2 cup milk  
1 1/2 squares unsweetened chocolate  
2 tablespoons white syrup  
2 tablespoons butter or margarine  
Put all ingredients together and cook until forms a soft ball in cold water. Beat until high gloss leaves or until seems firm. Put in buttered pan.

Connie Miller

RICE KRISPIES CANDY
1 cup coconut  
4 cups Rice Krispies  
3 cups corn flakes  
1 cup nuts or peanuts  
1/2 cup half and half cream  
1 cup Karo light syrup  
1 cup sugar  
Bring the last 3 ingredients to a boil. Cook to soft ball stage. Pour the syrup mixture over the dry ingredients. Do not pack in greased pan. Just toss in rather lightly. Cut in pieces when cooled. 13 x 9 pan.

Kathy Erickson

PEANUT BRITTLE
1 cup sugar  
1/2 cup white syrup  
1 tablespoon butter  
1 teaspoon soda  
1 cup peanuts  
Cook sugar and syrup until slightly brown. Take off heat, add butter, peanuts and soda. Mix well and put into puttered pan (10 x 13 inches) and spread thinly.

Lauretta Flannery

BOSTON CREAM CANDY
4 cups sugar  
2 cups cream  
1 cup white syrup  
pinch of salt  
1 teaspoon vanilla  
1/2 cup nutmeats  
3 squares bitter chocolate  
1/4 bar parawax  
Mix all the ingredients except chocolate and wax together and boil until forms firm ball in water. Beat until creamy. Roll into balls and dip into chocolate and wax mixture. Make the chocolate and wax mixture by combining the chocolate and wax together and beat for 15 minutes.

Lauretta Flannery

RICE KRISPIES CANDY
1 cup coconut  
4 cups Rice Krispies  
3 cups corn flakes  
1 cup nuts or peanuts  
1/2 cup half and half cream  
1 cup Karo light syrup  
1 cup sugar  
Bring the last 3 ingredients to a boil. Cook to soft ball stage. Pour the syrup mixture over the dry ingredients. Do not pack in greased pan. Just toss in rather lightly. Cut in pieces when cooled. 13 x 9 pan.

Kathy Erickson

BUTTERSCOTCH CANDY
4 tablespoons peanut butter  
1 1/2-2 pounds butterscotch almond bark  
Melt above over low heat and add following  
4 cups Rice Krispies  
1 cup Spanish peanuts  
Drop on waxed paper.

Diane Bannwarth
PARTY MINTS
1-3 ounce package cream cheese
2 cups sifted confectioners sugar
½ teaspoon desired flavoring and food coloring
Cream one package cream cheese; gradually add confectioners, creaming well after each addition. Add flavoring and food coloring. If dough is not stiff enough, add more sugar. Form marble-sized balls, roll in granulated sugar and flatten, or use mint molds. These freeze well.
Mrs. Raymond Blake

ALMOND BARK BARS
2 - 2¼ pound packages almond bark
3 cups Captain Crunch peanut cereal
1 can mixed peanuts, chopped
3 cups Rice Krispies
1 cup coconut
Melt almond bark in oven for 20 minutes at 200 degrees. Stir in other ingredients and drop on wax paper.
Virginia Bickett

FANNIE FARMER CANDY
4½ cups sugar
1 can evaporated milk
Boil six minutes after coming to a rolling boil. Take off heat and add:
3 cups chocolate chips (Hershey’s)
⅛ pound butter
2 teaspoons vanilla
½ teaspoon salt
nuts to suit
Pour into buttered cake pan—large pan.
Mary Gruber

EASY CANDY TURTLES
⅛ pound caramels
2 tablespoons cream
1¼ cups pecans (coarsely broken)
½ cup semi sweet chocolate bits
Melt caramels in double boiler. Add cream and stir until smooth. Add pecans. Drop by teaspoons on cookie sheet. Let stand until firm and not sticky to touch. Melt chocolate bits over hot water. Spread about 1 teaspoon chocolate over each caramel piece. Let stand until chocolate is firm. Keep in a cool place.

BUTTER MILK CANDY
2 cups sugar
1 cup butter milk
2 teaspoons soda
3 tablespoons butter
1 teaspoon vanilla
nuts or coconut (if desired)
Use cast iron frying pan or a heavy kettle. Cook first 3 ingredients to soft boil. Stir so it doesn’t scorch. Add butter and vanilla. Stir until thick. Pour into small square cake pan and cut when ready. Add nuts or coconut if desired.
Mary Gruber

Thank God for dirty dishes. They have a tale to tell.
While other folks go hungry, We’re eating very well.
With home and health and happiness,
We shouldn’t want to fuss, for by this stack of evidence, God’s very good to us.
When ink is spilled on a rug cover the spot with common table salt and then wash with vinegar.

* * * *

Ammonia fumes make oven cleaning easy. Place a shallow bowl of household ammonia in the oven overnight—or a wadded cloth moistened with ammonia is as effective. If the oven is badly soiled, it may require this treatment more than once. Afterwards, wipe out the oven, wash and dry thoroughly. Leave the door open a while so that it will air out.

* * * *

A little water sprinkled over pop corn before it is popped will make it more flaky.

* * * *

A paste of cornstarch and water will remove grease spot from wallpaper. Let paste remain on spot until dry and then brush off.

* * * *

To remove chewing gum, the white of an egg will remove chewing gum from anything including hair, without leaving a trace.

* * * *

Place the little child's pill in a marshmallow and you will have no trouble getting them to take it.

* * * *

Your curtain rods will go through the curtains more readily if you will place a piece of adhesive tape over the end of the rod.

* * * *

When you buy a new garment touch the center of each button with transparent nail polish. This seals the threads so they won't unravel.

* * * *

Keep house plant foliage from drooping over edges of planters by placing can opener keys about 1 1/2 inches apart. Thread wire through the key eyes. Not only makes the planter neater but will help plants to grow better.
BROWNIES

3/4 cup Hershey’s baking cocoa
4 tablespoons Crisco oil
2 1/2 cup shortening
2 cups sugar
4 eggs
1 teaspoon vanilla
1 1/4 cups flour
1 teaspoon baking powder
1 teaspoon salt
1 cup chopped nuts

Heat oven to 350 degrees.

Grease a 13 x 9 x 2 inch baking pan. Melt chocolate and shortenings in a large saucepan over low heat. Remove from heat. Mix in sugar, eggs and vanilla. Stir in remaining ingredients. Spread in pan. Bake 30 minutes or until brownies start to pull away from sides on pan. Do not over bake. Cool slightly. Cut into bars about 2 x 1 1/2 inches. If desired, spread with frosting before cutting and while still warm.

Mrs. Robert Dieren

TOFFEE SQUARES

1 cup shortening
1 cup brown sugar
1 egg
1 teaspoon vanilla
2 cups all-purpose flour
1 6 ounce package chocolate chips
1/2 cup finely sliced nuts


Kathy Erickson

TOFFEE BARS

1 cup brown sugar
1 cup margarine, softened
1 teaspoon salt
1/2 cup white sugar
4 cups oatmeal
2 teaspoons vanilla

Mix together and press in large pan (cookie sheet). Bake at 350 degrees for 10 minutes. 1 cup chocolate chips 3/4 cup peanut butter

Melt together and spread on slightly cooled bars.

Mrs. Eugene Schneider (Dona)
BROWNIES
2 cups sugar
¼ cup cocoa
1 cup butter or margarine, melted
4 eggs
2 teaspoons vanilla
1½ cups flour
1 teaspoon salt
½ cup nuts
Mix butter, cocoa and sugar. Add eggs and beat well. Add vanilla and mix. Add dry ingredients and nuts. Pour into greased 15 x 10 x 1 inch cookie sheet or jelly roll pan. Bake at 350 degrees for 20-25 minutes, no longer. Cool and frost.

Mrs. Don Tunender

DELECTABLE BROWNIES
½ cup butter
½ cup vegetable oil
1 cup water
2 cups sugar
2 cups sifted flour
¼ cup cocoa
2 eggs, beaten
1½ teaspoons baking soda
½ cup buttermilk
Mix butter, vegetable oil and water; cook until butter melts; pour over combined sugar, flour, cocoa and beaten egg. Blend well. Stir baking soda into buttermilk and add to cocoa mixture, blending well. Pour mixture into a buttered and floured 15 x 10 x 1 inch pan. Bake at 350 degrees for 18 to 20 minutes. Frost while warm.
Frosting:
6 tablespoons butter
6 tablespoons milk
1¾ cups sugar
Combine ingredients in saucepan and bring to a boil. Boil 30 seconds and add 1½ cups chocolate chips. Beat to spreading consistency.

BROWNIES
2 cups sugar
3 sticks margarine
2 eggs
1 cup milk
¾ cup cocoa
2 cups flour
1½ teaspoons vanilla
½ teaspoon salt
1 cup chopped nuts
Cream sugar and margarine. Sift together dry ingredients and add to creamed mixture alternately with milk. Spread into a 11 x 17 inch cookie sheet or a 9 x 13 inch and 8 x 8 inch cake pans. Sprinkle nuts on top. Bake at 350 degrees for 25 minutes, no longer.
Icing:
1 cup sugar
5 tablespoons margarine
6 tablespoons milk
1 cup chocolate chips
10 large marshmallows
1 teaspoon vanilla
Mix together the sugar, margarine, and milk. Bring to a boil and boil for 1 minute. Remove from heat and add the chocolate chips, marshmallows and vanilla. Spread on brownies.

Mrs. Mary Gruber

BROWNIES
1 cup butter or Crisco (melted)
2 cups sugar
4 eggs
1 cup flour
4 ounces chocolate (melted)
1 teaspoon vanilla
1 cup chopped nuts
Blend sugar and eggs, add vanilla, melted shortening and chocolate, flour, and walnuts. Pour in greased and floured 10 x 13 inch pan. Bake at 350 degree oven for 25 minutes.

LaVerne Felber
NEVER FAIL BROWNIES
1 cup white sugar
1 stick margarine (½ cup)
4 eggs
1 pound can Hershey Chocolate syrup
½ cup nuts
1 cup flour
dash salt
Cream the sugar and margarine. Add the eggs, one at a time. Then add syrup, nuts, flour and salt. Bake at 325 degrees for 20-25 minutes in a 12 x 16 inch pan.
Frosting:
1½ cups white sugar
3 tablespoons margarine
6 tablespoons sweet milk
Boil 1 minute, no longer. Remove from heat and add ½ cup chocolate chips. Frost while still warm.
Mrs. Ella Fenstermaker

SALTED PEANUT COOKIES
1 cup brown sugar
1 cup shortening
1 cup crushed corn flakes
1 cup salted peanuts
1 teaspoon baking powder
2 cups flour
1 cup white sugar
2 eggs
1 cup oatmeal
1 teaspoon vanilla
1 teaspoon soda
Sift dry ingredients. Cream shortening and sugar. Add eggs one at a time. Add rest of ingredients in order given. Roll into balls the size of a walnut, sprinkle with sugar and bake in a 350 degree oven for 10-15 minutes or until they are a golden brown.
Mrs. Douglas Cable
Elaine Wingert

EASY BROWNIES
1 cup sugar
1 stick margarine
4 eggs
1 cup flour
1 can Hershey chocolate syrup
½ cup nuts
Cream together sugar, margarine and eggs. Add flour and chocolate syrup, mix well then add nuts. Bake in 9 x 12 inch pan at 350 degrees for 25-30 minutes. Cool and frost.
Frosting:
4 tablespoons margarine
4 tablespoons milk
1 cup brown sugar
½ cup chocolate chips
Bring margarine, milk and brown sugar to a boil. Add chocolate chips. Spread over cooled brownies.
Virginia Bickett

OATMEAL COOKIES
¾ cup margarine
1½ cups sugar
½ cup lard
2 eggs, slightly beaten
5 tablespoons sour milk*
1 teaspoon soda
½ teaspoon salt
2 cups plus 2 tablespoons flour
raisins, dates, or nuts, as desired
¼ teaspoon nutmeg
dash cinnamon
Mix margarine, sugar and lard. Add eggs and sour milk. Then add soda, salt and flour. Then add raisins, dates, or nuts. Then the nutmeg and cinnamon. Mix well. Drop by teaspoons on cookie sheet. Bake 10-12 minutes at 350 degrees.
*To make sour milk, use sweet milk and add 2 teaspoons vinegar.
Sr. Barbara McTague
BROWNIES
1 cup sugar
½ teaspoon salt
1 stick margarine
4 eggs
1 cup flour
1 large can chocolate syrup
1 cup nuts
Mix together the sugar, salt and margarine well. Add beaten eggs one at a time. Add remaining ingredients. Bake for 25 minutes in a 11 x 17 inch pan in a 375 degree oven.
Frosting:
2 cups powdered sugar
½ stick margarine, melted
2 tablespoons cocoa
Mrs. Melvin Nason

PUMPKIN BARS
4 eggs
1 cup salad oil
2 cups sugar
1 15 ounce can of pumpkin
2 cups flour
2 teaspoons baking powder
1 teaspoon soda
2 teaspoons cinnamon
½ teaspoon ginger
½ teaspoon cloves
½ teaspoon nutmeg
Mix eggs, oil, sugar and pumpkin in large bowl. Sift the remaining ingredients and add to pumpkin mixture. Mix well and pour into greased and floured 9” x 13” pan. Bake at 350 degrees for 25 to 30 minutes.
Frosting:
1 6 ounce package cream cheese
¾ stick butter
1 tablespoon cream or milk
1 tablespoon vanilla
4 cups powdered sugar
Theresa Myers
Kathy Erickson
Pauline Pettibone

CRUNCHY OATMEAL COOKIES
1 cup shortening
2 cups brown sugar
1 egg, unbeaten
1 teaspoon vanilla
1½ cups sifted flour
2 teaspoons baking powder
1 teaspoon soda
1 teaspoon salt
1½ cups oatmeal
1 cup flaked coconut
¾ cup chopped nuts
Cream shortening and sugar until fluffy. Add egg and vanilla and beat well. Add flour with baking powder, soda and salt. Gradually stir in oats, coconut and nuts. Shape into walnut size balls and bake on ungreased cookie sheet approximately 12 minutes at 375 degrees.
Cecilia Noll

OATMEAL RAISIN COOKIES
1 cup raisins
1 cup water
1 cup sugar
1 cup margarine
2 eggs, beaten
dash salt
2 cups oatmeal
2 cups sifted flour
1 teaspoon soda
½ cup nuts, chopped
Boil the water and raisins for a few minutes, remove from heat. Then add sugar, margarine, eggs and salt. Mix well. Add flour, oatmeal, soda and nuts. Blend until well mixed. Place on greased cookie sheet by teaspoonsful. Bake at 375 degrees for 8-10 minutes.
Virginia Bickett
PEANUT BUTTER COOKIES
1 cup margarine
1 cup white sugar
½ teaspoon salt
1 cup brown sugar
1 cup creamed peanut butter
2 eggs
2 teaspoons soda
3 cups flour
Mix all the ingredients. Roll into balls and press with fork. Bake at 375 degrees for 10-15 minutes. Yields about 70 cookies. Joann Gundvaldson

PEANUT BUTTER COOKIES
1 cup shortening
1 cup peanut butter
1 cup white sugar
1 cup brown sugar
2 eggs
2½ cups flour
1 teaspoon baking powder
½ teaspoon salt
1½ teaspoons soda
Mix all ingredients together. Drop by tablespoonsful onto cookie sheets. Bake at 350 degrees until they are golden brown. I start them on the middle rack then move them up to the top rack. Mrs. Tim Davis

SUGAR COOKIES
3 eggs
1½ cups sugar
½ cup butter
½ cup lard
1 teaspoon soda dissolved in 2 tablespoons of milk
1 teaspoon nutmeg
1 teaspoon vanilla
flour to make a soft dough (about 3½ cups)
Roll thin, sprinkle with sugar. Bake in 375 degree oven until done. Blanche Wise

SUGAR COOKIES
1 cup powdered sugar
1 cup white sugar
1 cup butter
1 cup Mazola oil
2 eggs
1 teaspoon vanilla
4 cups flour plus 4 heaping tablespoons
1 teaspoon cream of tartar
1 teaspoon salt
1 teaspoon soda
Cream together the sugars, butter and oil. Add eggs and vanilla. Beat until fluffy and light. Sift together the flour, cream of tartar, salt and soda. Add these to the cream mixture. Chill dough. Roll into small balls, place on ungreased cookie sheet, push down with buttered glass dipped in sugar. Bake 10 minutes at 350 degrees, will be light brown. Marlene Onawski
Mrs. Melvin Nason

OLD FASHIONED SUGAR COOKIES
1 cup butter
1½ cups sugar
2 eggs
4½ cups sifted flour
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon salt
½ teaspoon nutmeg
1 cup sour cream
1½ teaspoons vanilla
Wrap in wax paper and chill overnight. Roll on floured board to ¼” thickness. Cut with 3” cutter. Put on greased baking sheets. Sprinkle with sugar and bake at 375 degrees for 12 minutes. Makes 5 dozen. Jo Klauadt
DELICIOUS COOKIES
1 cup margarine
¾ cup salad oil
1 cup white sugar
1 cup brown sugar
1 egg
2 teaspoons vanilla
1 package (6 ounces) chocolate chips
1 package (6 ounces) coconut chips
3½ cups flour
1 teaspoon salt
1 teaspoon soda
1 teaspoon cream of tartar
1 cup oatmeal
1 cup coconut
1 cup Rice Krispies
Cream together margarine, oil, and sugars; beat in eggs and vanilla. Stir dry ingredients well and add with oatmeal, coconut and chips to creamed mixture. Mix well. Drop onto cookie sheet and bake at 350 degrees for 12-15 minutes.

Elaine Wingert

POWDERED SUGAR COOKIES
2 cups powdered sugar
2 cups shortening
3 teaspoons cream of tartar
2 teaspoons vanilla
2 eggs
4 cups flour
1 teaspoon soda

Mrs. Leonard Dickey

GRAMMA’S SUGAR COOKIES
2 cups sugar
1 cup shortening
2 eggs beaten
1 cup buttermilk
1 level teaspoon soda
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon nutmeg
about 4 cups sifted flour
Mix the above together. Bake at 350 degrees-375 degrees for 12 to 15 minutes.

SPECIAL K BARS
2 packages (6 ounces each) butterscotch chips
1 cup peanut butter
½ cup margarine
3 cups Special K
1 small package or ½ of large package small marshmallows
Melt chips, peanut butter and margarine in a sauce pan. Let cool a little. Add Special K and marshmallows. Mix, put in buttered 9 x 12 inch pan. Let cool. Cut and serve.

Florence Soldatke

SPECIAL K BARS
(no baking)
½ cup white sugar
½ cup white Karo syrup
¾ cup peanut butter
3 cups Special K cereal
½ cup butterscotch chips
⅔ cup Nestles semi-sweet chocolate chips
Bring to boil the sugar, syrup and add the peanut butter. Then pour over the cereal and pat into a 7½ x 12 inch pan. Melt chips together and frost the bars.

Patty Bell
MISSISSIPPI MUD BROWNIES
1 cup butter or margarine
1 cup brown sugar
1 cup white sugar
4 eggs
3/4 teaspoon salt
1 1/2 cups flour
1/2 teaspoon baking powder
4 tablespoons cocoa
2 teaspoons vanilla
1 cup chopped nuts
Cream together the above and pour into a 10 x 15 inch pan. Bake at 350 degrees for 30 minutes. Put some miniature marshmallows on top and cover with waxed paper until they melt.
Frosting:
1/2 cup brown sugar
1/4 cup water
3/4 cup chocolate chips
2 tablespoons butter
vanilla
1 1/2 cups powdered sugar
Bring to a boil the sugar, water and chocolate chips. Add the butter, vanilla and powdered sugar. Frost brownies.

BAR S
1 package (14 ounces) Kraft caramels, light color
3/4 cup evaporated milk, not condensed
1 package German chocolate cake mix
1/2 cup butter, melted
3/4 cup evaporated milk
1 cup chopped nuts
1 cup chocolate chips
Melt caramels with first 1/2 cup evaporated milk. Separately mix cake mix, butter and second 1/2 cup evaporated milk until it holds together. Pat 1/2 cake mixture in 9 x 13 inch cake pan. Bake 6 minutes at 350 degrees (mixture will not be done and will fall). Spread chocolate chips, nuts and caramel mixture. Put rest of cake mixture on top. Bake 15-18 minutes at 350 degrees.

Sr. Faith Sitzmann

MACAROON COOKIES
1 cup shortening
2 cups brown sugar
2 eggs
1 teaspoon vanilla
1 cup corn flakes
2 cups oatmeal
2 cups flour
1/2 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon soda
1 cup peanuts
Cream shortening and sugar, add beaten eggs and other ingredients. Roll in balls and press down with fork. Bake at 350 degrees.

Sr. Bennett Fasbender

BING BARS
2 cups chocolate chips
3/4 cup peanut butter
2 cups crushed peanuts
2 cups sugar
3/4 cup evaporated milk
12 large marshmallows
dash of salt
1/2 teaspoon vanilla
1 small package cherry chips
Melt together the chocolate chips, peanut butter and peanuts. In another pan, stirring constantly, boil together the sugar, milk, marshmallows and salt for 3 minutes. Keep stirring; remove from heat. Add vanilla and cherry chips. In buttered 9 x 13 inch pan pour 1/2 chocolate mixture. Add cherry mixture and top with remaining chocolate mixture. Chill. Cut into small squares.

Diane Bannwarth
APPLE PIE BARS
2 1/2 cups flour
1 tablespoon sugar
1 teaspoon salt
1 cup shortening or lard
1 egg, separated
milk
Mix shortening with dry ingredients like pie crust. Put egg yolk into measuring cup and add milk to make 3/4 cup. Add to pie crust mixture. Roll out into two 10 x 15 pieces and line the bottom of a 10 x 15 inch pan with one.
Filling:
3/4 cup cornflakes
5 cups apples
1 cup sugar
sprinkle of cinnamon
Mix and put into pan. Top with other crust piece. Beat egg white until foamy and spread on top of crust. Bake at 400 degrees for 40 minutes. While bars are still warm, glaze with:
1 cup powdered sugar
2 tablespoons lemon juice
Mary Wilhelmi

DELICIOUS COOKIES
1 cup white sugar
1 cup brown sugar
1 cup margarine
1 cup salad oil
1 egg
2 teaspoons vanilla
1 teaspoon soda
1 teaspoon cream of tartar
1 teaspoon salt
3 1/2 cups flour
1 cup oatmeal
1 cup coconut
1 cup Rice Krispies
1 large package chocolate chips
Cream sugars and margarine together. Add egg and then oil. Sift flour, salt, soda, cream of tartar and add to creamed mixture, then add other ingredients. Drop by teaspoonsful on greased cookie sheet. Bake at 350 degrees about 15 minutes. This makes a large amount of cookies and they freeze well.
Mrs. Bernard Bates

CHOCOLATE DROP COOKIES
1 cup shortening
2 cups brown sugar
2 beaten eggs
2 teaspoons vanilla
4 1 ounce squares chocolate (melted)
Add alternately:
1 cup milk
3 1/2 cups flour
1 teaspoon salt
nut meats
Frost while warm with Mocha chocolate frosting:
Combine:
3 tablespoons cocoa
3 tablespoons hot coffee
Add:
3 tablespoons butter
1/2 teaspoon vanilla
1 1/2 cups powdered sugar
Sr. Mary Hugh

BON BON COOKIES
1 cup peanut butter
1 cup dates, cut fine
1 cup chopped nuts
1 teaspoon butter
1 cup Rice Krispies, crushed
1 cup powdered sugar
Mix all ingredients together well. Make into small balls.
Melt in top of double boiler:
6 ounces chocolate chips or butterscotch chips
1/4 bar parafin wax
Dip ball in chocolate or butterscotch mixture. Cool well on waxed paper.
Arlene Jansen
SPECIAL “K” BARS
1 cup white sugar
1 cup white syrup
1 cup crunchy peanut butter
6 cups Special K cereal
6 ounce package chocolate chips
6 ounce package butterscotch chips
Bring to a boil the sugar and syrup stirring often. Remove from heat and add peanut butter. Stir and add cereal. Pat into a 9 x 15 inch greased pan. Melt the chips and spread on top.

MEMORY COOKIES
3 cups flour
¾ teaspoon soda
¾ teaspoon salt
¾ teaspoon ginger
½ cup shortening (soft)
¾ cup brown sugar
1 egg
½ cup molasses
½ cup buttermilk
1½ cups quick cooking oatmeal
In large mixing bowl thoroughly stir together flour, soda, salt, and ginger. Add shortening, sugar, egg, molasses, and buttermilk. Beat until blended. Stir in oats.
Tightly cover and chill 2 to 24 hours. Divide dough in half keeping other half refrigerated. Roll on pastry cloth with stocking covered rolling pin. Cut out with floured 3 inch cookie cutter. Bake at 350 degrees for 10 to 12 minutes.
Lemon frosting:
Beat until smooth:
1 cup powdered sugar and enough lemon juice to swirl over cookie.

BING CHERRY BARS
2 cups sugar
¾ cup evaporated milk
12 large marshmallows (120 small)
½ cup margarine
salt
1 6 ounce package cherry chips
1 teaspoon vanilla
1 12 ounce package milk chocolate chips
¾ cup peanut butter
1 cup salted peanuts, finely chopped
Mix first five ingredients together. Boil and stir for 5 minutes. Add cherry chips and vanilla. Melt chocolate chips. Add peanut butter and salted peanuts. In buttered 9” x 13” pan pour half of chocolate mixture in bottom of pan. Pour cherry mixture on top, then rest of chocolate mixture on top of that. Refrigerate.

REFRIGERATOR COOKIES
1 egg
1 cup brown sugar
½ cup shortening, melted
1¾ cups flour
½ teaspoon baking powder
¾ teaspoon salt
½ cup nuts, chopped
¼ teaspoon vanilla
Beat egg, add brown sugar and shortening. Mix and sift flour, baking powder and salt. Add chopped nuts and vanilla, mix well. Shape into a roll 2 inches in diameter, wrap in waxed paper. Chill until firm. Slice thin. Bake at 350 degrees on ungreased cookie sheet about 5 minutes or until brown. About 4 dozen cookies is the yield.

Donna Collins

Joan McChesney
CHERRY BING BARS
Cook to rolling boil in heavy saucepan:
2 cups sugar
⅔ cup carnation milk
1 cup miniature marshmallows
½ cup peanut butter
Boil 3 minutes stirring constantly then remove from heat.
Add:
1 package cherry chips (10 ounce)
1 tablespoon vanilla
½ teaspoon almond extract
½ cup ground peanuts (salted)
Pour into 9 x 13 greased pan.
Topping:
1⅔ cups chocolate chips
¾ cup peanut butter
½ to 1 cup ground salted peanuts
Melt chips, peanut butter, add rest of ground peanuts and spread on top of cherry mixture. Chill, cut and serve.
Mrs. Don Dorn
Paulette Klein

ZUCCHINI BARS
4 eggs, beaten
2 cups zucchini, grated and unpeeled
1 cup oil
2 cups sugar
2⅓ cups flour
½ teaspoon baking powder
⅔ teaspoon soda
½ teaspoon salt
2 teaspoons cinnamon
½ cup nuts
Mix egg, zucchini, oil, sugar, flour, baking powder, soda, salt, cinnamon and mix well. Add vanilla and nuts. Bake in greased 11 x 17 inch pan at 350 degrees for 30 minutes. Frost.
Frosting:
½ stick margarine, softened
1-3 ounce cream cheese, softened
1 tablespoon milk or cream
1 teaspoon vanilla
2 cups powdered sugar
Mix and frost bars. Refrigerate bars.
Mrs. Melvin Nason

CHOCOLATE CHIP COOKIES
1 cup brown sugar
1 cup white sugar
1 cup Crisco
2 eggs
2 cups flour
1 teaspoon baking powder
1 teaspoon soda
½ teaspoon salt
1 cup coconut
2 cups oatmeal (minute)
1 cup nuts
1 teaspoon vanilla
1 package chocolate chips
Cream sugars, shortening and eggs. Sift dry ingredients together. Add to creamed mixture. Stir in remaining ingredients. Roll in small balls in palm of hand and flatten with fingers. Bake at 350 degrees for approximately 6-8 minutes. DO NOT OVERBAKE.
Father James Androschko

CHOCOLATE STAR COOKIES
1⅓ cups flour
1 teaspoon soda
¼ teaspoon salt
¼ cup shortening
¼ cup peanut butter
¼ cup sugar
1 cup brown sugar
1 egg
2 teaspoons milk
1 teaspoon vanilla
Combine flour, soda, and salt. Cream all other ingredients together and add to first mixture. Chill. Bake for 8 minutes and remove from oven. Place a chocolate star on each cookie and press down. Bake for 5 minutes more. Bake at 370 degrees.
PUMPKIN DESSERT BARS
1 package yellow cake mix, reserving 1 cup for topping
½ cup melted margarine
1 egg
3 cups (1 pound 14 ounce can) prepared pumpkin mix
2 eggs
⅔ cup milk
¼ cup sugar
1 teaspoon cinnamon
¼ cup melted margarine
Bottom Crust:
Combine cake mix, ½ cup melted margarine and 1 egg. Press into bottom of a 9 x 13 inch cake pan which bottom is greased.
Filling:
Mix pumpkin mix, eggs, and milk. Pour over pressed crust.
Topping:
Mix reserved cake mix, sugar, cinnamon and margarine. Sprinkle over filling. Bake in a 350 degree oven until knife inserted comes out clean.

Linda Sharkey

PECAN DELIGHTS
½ cup margarine
1 egg yolk
½ cup brown sugar
1 cup flour
½ teaspoon cream of tartar
½ cup pecans
Cream the margarine, yolk and sugar together. Add the remaining ingredients and drop on a greased cookie sheet by teaspoonsful. Bake at 375 degrees for 10-15 minutes.

Sue Peters

APPLE BARS
2½ cups flour
1 tablespoon sugar
1 cup shortening
1 egg, separated
1 teaspoon salt
milk
1½ cups corn flakes
5 cups apples, sliced
1 teaspoon cinnamon
1½ cups sugar
Put egg yolk in a cup and add enough milk to make ⅛ of a cup. Add to flour, shortening, sugar and salt. Mix into a dough. Roll ½ of it out to fit a 15 x 18 inch cookie sheet. Cover crust with cornflakes. Then apples and sprinkle sugar and cinnamon over the apples and dot with butter if desired. Put top crust on and seal edges; slit in intervals for air vents. Spread with beaten egg white and a little sugar. Bake at 400 degrees for 30 minutes. While bars are still warm, drizzle with thin powdered sugar icing. Makes 20-24 bars.

Francis Anawski

CONGO BARS
2¼ cups flour
2½ teaspoons baking powder
2½ teaspoons salt
½ cup shortening, melted
2¼ cups brown sugar
3 eggs
1 cup chocolate chips
½ cup chopped nuts
Sift together flour, baking powder and salt. Add brown sugar, shortening and eggs; beat 3 minutes. Stir in chocolate chips and nuts. Bake in a 9 x 13 inch greased and floured pan at 350 degrees for 20 minutes.

Mrs. Milton H. Ellis
CHERRY SQUARES
1 cup margarine
¼ teaspoon butter flavor
1¾ cups sugar
4 eggs
1 teaspoon vanilla
½ teaspoon almond flavoring
3 cups flour
1½ teaspoons baking powder
½ teaspoon salt
1 can cherry pie filling
½ teaspoon cherry flavor

Cream margarine, sugar and butter flavor. Add eggs one at a time, add vanilla and almond flavoring. Add dry ingredients. Save back a little more than a cup of mixture. Spread rest in 11 x 17 inch greased pan. Combine pie filling and cherry flavor. Spread over dough in pan. Spoon remaining batter in small islands over cherry layer. Bake at 350 degrees for 45 minutes. Frost while warm.

CHRISTMAS MOONS
1 cup nuts, ground fine
1 cup shortening
6 tablespoons powdered sugar
2½ cups cake flour
1 teaspoon vanilla
1/8 teaspoon salt

Cream shortening, add nuts and blend vanilla, powdered sugar, flour and mix into a thick dough. Take a heaping teaspoonful of dough and roll in palm of hands to make small sausages, shape roll and lay on greased cookie sheet in a curve or half moon shape (or small round balls). Bake in 375 degree oven until light brown. Roll in powdered sugar while still hot.

Mrs. Bernard Aulner

CARROT BARS
2 eggs, beaten
¾ cup Wesson oil
1 cup white sugar
1 large jar strained baby carrots
½ cup chopped nuts
½ teaspoon salt
1 teaspoon soda
1 teaspoon cinnamon
1¼ cups flour

Beat eggs, sugar then add oil and carrots. Gradually add dry ingredients and nuts. Bake in 9 x 13 pan at 350 degrees for 25-30 minutes.

Frosting:
1½ cups powdered sugar
4 ounce package Philadelphia cream cheese, soft
¼ cup soft margarine
½ teaspoon vanilla
dash of salt

Beat ingredients with mixer until smooth and creamy, spread over cooled bars.

Virginia Bickert

RAISIN SHEET COOKIES
1½ cups raisins cooked in 2 cups water
1 cup raisin liquid, after raisins are cooked
2 cups sugar
2 eggs
1 cup shortening
1 teaspoon soda
2 teaspoons cinnamon
1 teaspoon nutmeg
3 cups flour
¼ teaspoon salt
½ cup nuts

Cream together the raisins, liquid, sugar, eggs and shortening. Add the rest of the ingredients. Bake 25 to 30 minutes at 350 degrees in a jelly roll pan. Frost.
Caramel Bars
1 package caramels (1 large or 2 small)
½ cup evaporated milk or light cream
2 cups flour, heaping
2 cups oatmeal
1½ cups brown sugar
1 teaspoon soda
½ teaspoon salt
1 cup butter, melted
1 cup chocolate chips
1 cup nuts
Melt caramels in milk. Combine rest of ingredients except chocolate chips and nuts.
Press ½ of the crumbs in 9 x 13 pan. Bake for 10 minutes at 350 degrees. Remove and spread caramel over crust. Sprinkle chocolate chips and nuts over caramels and cover with remaining crumbs. Bake 10-15 minutes longer. Cool and cut into squares.

Jane Bills

Chocolate Chip Bars
1½ cups crushed graham crackers
1 can Borden Eagle Brand milk
½ cup margarine
1 6 ounce package chocolate chips
1 cup walnuts (chopped)
1 cup coconut
Mix all ingredients together. Press in well-greased 9 x 13 inch cake pan. Bake at 350 degrees for 30 minutes.

Mrs. Rodger Hodges

Butterscotch Cookies
2 cups brown sugar
1 cup white sugar
1 cup butter
3 eggs
1 teaspoon soda
1 teaspoon cream of tartar
1 teaspoon vanilla
1 cup chopped nuts
4 cups flour
Mix and form into rolls. Chill in ice box overnight. Slice thin and bake.

Laurette Flannery

Cereal Crisp Cookies
¼ cup margarine
1 cup sugar
½ cup brown sugar
1 egg
1 teaspoon vanilla
1½ cups flour
½ teaspoon soda
½ teaspoon salt
1 cup Rice Krispies
½ cup quick oatmeal
½ cup nuts
Cream together the margarine, sugars, egg and vanilla. Add the remaining ingredients. Drop by spoonsful onto cookie sheets and bake for 10-12 minutes at 350 degrees.
CHOCOLATE MINT BROWNIES
4 squares unsweetened chocolate
1 cup butter or margarine
4 eggs, beaten
2 cups sugar
1/2 teaspoon peppermint flavoring
1 cup flour
Melt chocolate and butter; cool. Add sugar to eggs and beat well. Then add peppermint and flour. Combine with chocolate mixture. Bake at 375 degrees for 25 minutes in a 9" x 13" greased pan. Refrigerate brownies. Frost with mint frosting. Refrigerate again until frosting hardens and then frost with chocolate topping. These are better if made one day ahead. Freeze well.

Mint Frosting:
6 tablespoons butter
4 cups powdered sugar
1 1/2 teaspoons peppermint flavoring
cream
green food coloring
Blend butter and powdered sugar. Add peppermint and enough cream to make spreadable. Tint frosting green.

Chocolate topping:
8 ounces semi-sweetened chocolate chips
4 tablespoons butter
Melt chips and butter and spread over brownies.

Donna Collins

GREEN TOMATO MINCEMEAT BARS
Make up a pie crust dough and roll out to fit a 15 x 18 inch cookie sheet. Spread 1/2 cup corn flakes over all and then 1 quart green tomato mincemeat. Cover with top crust and seal edges. Slit at intervals for air vents. Spread with beaten egg white and a little sugar. Bake for 30 minutes at 400 degrees. While still warm, drizzle with thin powdered sugar frosting. Makes 20 to 24 bars.

Francis Anawski

CHOCOLATE REFRIGERATOR COOKIES
1/2 cup shortening
1 cup brown sugar
1 egg
1 1/2 squares chocolate (melted)
1/2 teaspoon vanilla
1/2 cup nut meats
Add alternately:
3 tablespoons sourmilk
2 cups flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon soda

Sr. Mary Hugh

ICE BOX COOKIES
1 pound package brown sugar
1/2 pound margarine
2 eggs
1 teaspoon vanilla
1 teaspoon baking powder
1 teaspoon soda
3 cups flour
1 cup chopped nuts
Cook until bubbling around edges the sugar, syrup, and peanut butter. Add cornflakes and drop by spoonfuls onto waxed paper.

Mrs. Thomas Thompson
TOLL HOUSE MARBLE SQUARES

2 cups plus 2 tablespoons flour
1 teaspoon salt
1 cup shortening
3/4 cup white sugar
3/4 cup brown sugar
1 teaspoon vanilla
2 eggs
1 teaspoon soda dissolved with
1/2 teaspoon warm water
1 (6 ounce) package chocolate chips

Mix and set aside the flour and salt. Blend together the shortening, sugars, vanilla, eggs and soda mixture. Add flour mixture and mix well. Spread in greased jelly roll pan. Sprinkle chocolate chips over top. Place in oven 1 minute. Remove from oven and run knife through batter to marbelize. Return to oven and bake until light golden brown. Oven temperature should be 375 degrees.

Nancy Doorn

BARS

Soda crackers
1 cup butter
1 cup brown sugar
Hershey candy bars or chocolate chips
nuts

Line cookie sheet with soda crackers. (Butter pan first.) Boil butter and brown sugar for 3 minutes. Pour over crackers. Bake at 350 degrees for 5 minutes. Frost with melted Hershey bar or chocolate chips and sprinkle nuts over top.

Mrs. Eldon Young

O'HENRY BARS

4 cups oatmeal
1 cup brown sugar
3/4 cup oleo (1 1/2 sticks) melted
1/2 cup Karo syrup (light)
3 teaspoons vanilla
6 ounce package chocolate chips
3/4 cup peanut butter

Mix together oatmeal and brown sugar, Mix together oleo, syrup and vanilla and add to first mixture. Spread on a well greased cookie sheet. Melt chocolate chips and peanut butter and spread over bars. Cut into squares before you put into refrigerator to chill.

Shirlla Eich

CHOCOLATE CHIP BARS

1/2 cup shortening or 1 stick margarine
1/2 cup sugar
1/2 cup brown sugar
1 egg
1 cup flour
1 teaspoon vanilla
1/2 teaspoon soda
1/2 teaspoon salt
1/2 cup chocolate chips

Mix butter with sugars. Add remaining ingredients. Blend well. Spread mixture in greased 9 x 13 inch pan. Bake at 375 degrees for 15-20 minutes or until light golden brown.

Dorothy Van Ormer

NO-BAKE CHOCOLATE COOKIES

2 cups sugar
2 tablespoons cocoa
2 tablespoons butter
1/2 cup milk
1/2 cup peanut butter
1 teaspoon vanilla
2 cups quick oatmeal

Mix and boil for 1 minute the sugar, cocoa, butter and milk. Add the remaining ingredients in and drop onto waxed paper.
GUMDROP COOKIES
1/2 cup shortening
1/2 cup brown sugar
1/2 cup granulated sugar
1 egg
1/2 teaspoon vanilla
1/2 cup gumdrops, cut small
3/4 cup flour
1/2 teaspoon baking powder
1/4 teaspoon soda
1/4 teaspoon salt
3/4 cup quick rolled oats
1/2 cup flaked coconut


Joyce Krekelberg

BUSY DAY BARS
1 6 ounce package chocolate chips
1 6 ounce package butterscotch chips
1 stick oleo
1 cup peanut butter
1/2 of a 10 1/2 ounce package miniature marshmallows
1 cup nuts

In double boiler melt chips, oleo and peanut butter. Pour this mixture over the marshmallows and nuts. Stir and pour into a 9" x 13" pan. Refrigerate. Cut into bars.

Shirla Eich

100 BEST COOKIES
1 cup white sugar
1 cup brown sugar
1/4 teaspoon salt
1 cup margarine
3/4 cup cooking oil
1 egg
1 teaspoon vanilla
1 teaspoon cream of tartar
1 teaspoon soda
3 1/2 cups flour (more if needed)
1 cup Rice Krispies
1 cup oatmeal

Beat together the sugars, salt, margarine, cooking oil, egg and vanilla until light and creamy. Sift together the cream of tartar, soda and flour. Add to the creamed mixture, then add the Rice Krispies and oatmeal. Drop by teaspoonsful onto cookie sheets and press down with glass dipped in sugar. Bake in a 350 degree oven until golden brown.

Mona Reed

NO BAKE COOKIES
2 cups white sugar
1/2 cup margarine
1/2 cup milk
3 tablespoons cocoa
1 teaspoon vanilla
1 cup coconut
3 cups oatmeal

Boil together the sugar, margarine, milk, cocoa and vanilla and let boil for 3 minutes after it comes to a boil. Add the coconut and oatmeal. Mix together and drop from a spoon on wax paper. Makes 2 1/4 dozen cookies.

Cheri Mergen

CHOCOLATE-OATMEAL COOKIES (No Bake)
2 cups sugar
1/2 cup cocoa
1/2 cup milk
1 stick margarine
1 teaspoon vanilla
3 cups quick oatmeal
1/2 cup nuts

Bring to rolling boil the sugar, cocoa, milk and margarine and boil for 2 minutes. Add vanilla and pour over oatmeal and nuts. Drop on waxed paper.

Patty Bell
ANGEL WINGS COOKIES

½ cup white sugar
½ cup brown sugar
1 cup shortening
1 teaspoon cream of tartar
1 egg
1 teaspoon vanilla
2 cups flour
1 teaspoon soda

Cream the shortening and sugars. Sift dry ingredients. Add egg to mixture of sugar, then add dry ingredients. Add vanilla. Shape dough into small balls, dip these in water and roll in white sugar. Place on greased cookie sheet. Bake 10-12 minutes at 375 degrees. Makes 3 dozen cookies.

Cheri Mergen

FAIRY DROP COOKIES

1 cup powdered sugar
1 cup butter or margarine
2 eggs
4½ cups plus 2 tablespoons flour
1 teaspoon soda
1 cup white sugar
1 cup oil
1 teaspoon vanilla flavoring
1 teaspoon salt
1 teaspoon cream of tartar
white sugar


Joann Gundvaldson

PEANUT BUTTER FINGERS

½ cup butter
½ cup sugar
½ cup brown sugar
1 egg
¼ cup peanut butter
¼ teaspoon soda
¼ teaspoon salt
¼ teaspoon vanilla
1 cup flour
1 cup rolled oats
1 (6 ounce) package chocolate chips
½ cup powdered sugar
¼ cup peanut butter
3 tablespoons milk

Cream together the butter and sugars. Blend in the egg, peanut butter, soda, salt, vanilla, flour and oats. Spread in a 9 x 13 inch greased pan. Bake at 350 degrees for 25 minutes. Sprinkle chocolate chips on top and let stand 5 minutes, then spread. Combine the powdered sugar, peanut butter and milk, drizzle over chocolate.

Joann Gundvaldson

DELICIOUS APPLE BARS

2½ cups flour
½ teaspoon salt
1 cup shortening (Fluffy or Crisco)
1 egg yolk (beaten)

Blend together flour, salt and shortening. Beat egg yolk, put in cup and add enough milk to make ¾ cup. Mix all of above like pie crust. Divide crust and put half in bottom of 9 x 13 pan. Crush 3 handfuls of Wheaties and put on top of crust. Peel and slice enough apples to cover crust.

1 cup sugar
1 teaspoon cinnamon
1 egg white

Sprinkle sugar and cinnamon on top of apples. Put on top crust and spread it with beaten egg white. Bake at 350 degrees to 375 degrees for 1 hour. When done drizzle with powdered sugar frosting-made with hot water, powdered sugar and vanilla.

Gladys Henle
NO BAKE GERMAN CHOCOLATE COOKIES
1 package German sweet chocolate
2 tablespoons margarine or butter
1 egg, beaten
1 cup nuts, chopped
1 teaspoon vanilla
1 cup powdered sugar
1 package miniature marshmallows
pinch of salt
1 cup coconut
Melt chocolate and margarine in double boiler. Take off heat and add beaten egg, salt, vanilla, nuts, sugar and marshmallows in order given. Form into roll and roll in coconut. Wrap in foil and refrigerate.

Mrs. Raymond Blake

LEMON BARS
¼ cup powdered sugar
½ cup margarine, softened
1 cup flour
2 eggs
1 cup white sugar
¼ teaspoon salt
juice of 1 lemon
Mix powdered sugar and margarine. Put in bottom of 9 x 9 pan. Bake 20 minutes at 250 degrees. Beat rest of ingredients together (use 2 teaspoons of lemon and reserve the rest for frosting) until light and fluffy, about 3 minutes. Pour over hot crust. Bake 25 minutes at 375 degrees. Frosting:
Make a frosting out of powdered sugar and the reserved lemon juice. Put on bars.

Mrs. Margaret Crowe

CHEWY OATMEAL BARS
1 cup flour
¾ teaspoon soda
½ teaspoon salt
1 teaspoon cinnamon
¼ teaspoon nutmeg
¾ cup oil
1 1/2 cups firmly packed brown sugar
2 eggs
1 teaspoon vanilla
2 cups oats (uncooked)
1 cup raisins or nuts
Sift together flour, soda, salt, cinnamon and nutmeg into a bowl. Add oil, sugar, eggs and vanilla; beat until smooth about 2 minutes. Stir in oatmeal, raisins or nuts. Spread into greased cooky sheet and bake at 350 degrees for 15 minutes or until done. Cool a few minutes and cut into bars.

Mrs. Richard Bruining

BANANA OATMEAL COOKIES
1 1/2 cups sifted flour
1 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon nutmeg
3/4 teaspoon cinnamon
3/4 cup soft margarine
1 cup sugar
1 egg
1 cup mashed ripe bananas
1 teaspoon vanilla extract
1 1/2 cups raw quick-cooking oats
1/2 cup coarsely chopped walnuts
Sift together flour, salt, soda, nutmeg and cinnamon; set aside. Beat butter, sugar and egg until light and fluffy. Beat in bananas and vanilla until smooth. Gradually stir in flour mixture and oats until well combined. Stir in nuts. Refrigerate 30 minutes. Bake at 400 degrees on lightly greased cookie sheets for 12-15 minutes.

Alice Cullen
LEMON DROP COOKIES
3/4 cup shortening
3/4 cup sugar
1 egg
1/4 teaspoon baking powder and
1/4 teaspoon soda
2 cups flour
1 teaspoon lemon extract (and a
little lemon rind (grated) if desired)
Cream sugar and shortening, add egg and cream again. Add lemon extract. Sift dry ingredients together and stir in. Roll into balls and press with bottom of glass (dip glass in sugar). Bake 375 on greased sheet 10-12 minutes.

Phyllis Fluegel

ORIGINAL TOLL HOUSE COOKIES
Preheat oven to 375 degrees.
2 1/4 cups flour
1 teaspoon baking soda
1 teaspoon salt
1 cup shortening or margarine, softened
3/4 cup granulated sugar
3/4 cup firmly-packed brown sugar
1 teaspoon vanilla
1/2 teaspoon water
2 eggs
1 (12 ounce) package semi-sweet chocolate morsels
1 cup coarsely chopped nuts
Sift together the flour, baking soda and salt, then set aside. Beat together the margarine, sugars, vanilla and water until creamy. Beat in the eggs. Add flour mixture; mix well. Stir in chocolate morsels and nuts. Drop by well-rounded half tablespoonful onto greased cookie sheet. Bake 10-12 minutes. Makes 100 2 inch cookies.

Kay Myers

GINGER CREAMS
1 cup shortening
1 cup sugar
1 egg
1 cup molasses
4 cups flour
1 teaspoon nutmeg
2 teaspoons ginger
1 teaspoon cinnamon
1 cup hot water with 2 teaspoons salt
Mix, then put in shallow pan., bake at 350 degrees until done. Frost with powdered sugar frosting. Cut in squares.

Blanche Wise

BROWN BUTTER COOKIES
1 cup margarine, brown until golden
2 cups brown sugar
2 eggs
3 cups flour
1 teaspoon soda
1 teaspoon cream of tartar
1/2 teaspoon salt
1/2 cup chopped pecans
Cool margarine, then add ingredients. Shape into roll on waxed paper. Put in refrigerator several hours or overnight. Slice thin. Bake 350 degrees for 8-10 minutes.

Mrs. Larry Lambertz

CARAMEL BROWNIES
1/2 cup plus 2 tablespoons Crisco
2 cups brown sugar
2 beaten eggs
2 tablespoons vanilla
1 cup sifted flour
2 teaspoons baking powder
1 teaspoon salt
1 cup nuts
Mix and spread thinly in well greased-floured 9 x 13 pan. Bake 350 degrees for 25 minutes. Spread with powdered sugar frosting.

Mrs. Thomas Thompson
GRAHAM CRACKER COOKIES
30 squares graham crackers (crushed)
2½ cups small marshmallows
½ cup nuts
4 teaspoons coconut
2 sticks margarine
2 beaten eggs
1 cup sugar


Sister Rosemarie

CANDY CANE COOKIES
3¼ cups sifted flour
4 teaspoons baking powder
1 teaspoon salt
½ cup (1 stick) butter or margarine, softened
1¼ cups sugar
1 egg
½ teaspoon peppermint extract
¼ cup milk
red food coloring

Sift flour, baking powder, and salt onto wax paper. Beat margarine and sugar until fluffy in a large bowl, beat in egg and extract. Stir in flour mixture alternately with milk. Spoon half of dough into a medium size bowl, tint pink with red food coloring. Leave remaining dough plain. Pinch off about a teaspoonful of each dough; roll each into a pencil thin strip, 5 inches long. Place strips side by side, pressing ends together; twist. Place on ungreased cooky sheet, 1 inch apart, bending into cane shape. Bake in 350 degree oven for 10 minutes or until firm. Cool a few minutes on cooky sheets. Carefully remove to wire rack with spatula; cool.

Kay Myers

SOUR CREAM APPLE SQUARES
2 cups flour
2 cups brown sugar (packed)
½ cup softened butter
1 cup nuts, chopped
1 to 2 teaspoons cinnamon
1 teaspoon soda
½ teaspoon salt
1 cup sour cream
1 teaspoon vanilla
1 egg
2 cups apples, cut up

Mix first 3 ingredients until crumbly. Stir in nuts. Press 2¾ cups of this crumb mixture into ungreased 9 x 13 inch pan. To remaining crumb mixture, add cinnamon, soda, salt, sour cream, vanilla and egg. Blend well. Stir in apples. Spoon evenly over mixture in pan. Bake at 350 degrees for 25 to 35 minutes or until toothpick comes out clean. Maybe served with whipped cream—also good plain.

Mrs. Bernie (Rose) DeWald

CHUNKY BARS
6 ounces semi sweet chocolate chips
¾ cup peanut butter
4 cups granola

Place chocolate in 2 quart pan. Melt 3-4 minutes, stir in peanut butter until smooth. Fold in granola and turn into wax paper lined 8 x 8 inch pan. Chill in refrigerator. Must be stored in the refrigerator. Makes 36 bars.

Joan Rysavy
TREASURE CHEST BARS
Cream:
1/2 cup brown sugar
1/2 cup sugar
1/2 cup butter
Sift:
2 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
Add:
2 eggs
1 teaspoon vanilla
3/4 cup milk
1 cup nuts
1 cup maraschino cherries (quartered)
1 cup chocolate chips
Bake at 325 degrees for 25-30 minutes in a 9 x 13 inch pan.

Mrs. Rodger Hodges

CHOCOLATE FILLED BARS
1 package yellow cake mix
1/2 cup margarine, melted
1 cup peanut butter
2 eggs
Stir by hand in a large bowl until dough holds together. Press
3/4 dough into ungreased 9 x 13 pan. Save remaining dough for
top.
Filling:
1 cup chocolate chips
1 can (14 ounce) Eagle brand
milk
2 tablespoons margarine
1 package coconut almond frost-
ing mix
Melt first 3 ingredients over
low heat. Stir until smooth.
Remove from heat. Stir in frost-
ing mix. Spread on dough. Crumble
remaining dough on top. Bake
at 350 degrees for 25-30 min-
utes.
Diane Bannwarth

UNBAKED CARAMEL MORSEL'S
1/2 cup evaporated milk
3/4 cup sugar
2 tablespoons butter or mar-
garine
Cook this over medium heat
until mixture boils and is bubbly
all over top. Now boil 2 min-
utes more. Have ready and put
in 12 or 16 ounce package of
Krafts carmels. When melted
add:
2 cups cornflakes
1 1/4 cup coconut
1/2 cup nutmeats
Now drop by spoon on cookie
sheet and let set.
Mary Gruber

SNICKERDOODLES
1 cup white sugar
2 tablespoons butter
2 teaspoons baking powder
1 egg
1/2 cup raisins
1/2 teaspoon salt
1/2 cup milk
2 cups flour
1/2 cup sugar
2 tablespoons cinnamon
Beat egg, sugar and butter
together. Mix and sift flour, salt
and baking powder. Add altern-
ately with milk to first mix-
ture. Stir in raisins and drop
by teaspoonful in pan. Mix sugar
and cinnamon and sprinkle on
cookies. Bake for 15 minutes
in moderate oven.
Evelyn Eggleston

* * * *

Breakfast, lunch and dinner or
just a cup of tea,
Served in one's kitchen, seems
more friendly.
HONEY COOKIES—NO SUGAR
1 cup butter
1 cup honey
2 teaspoons soda
½ teaspoon cinnamon
½ teaspoon cloves
½ teaspoon allspice
3¾ cups flour
Boil honey and butter together
1 minute and cool.
Sift flour, spices, and soda
together. Add to (honey-butter)
mixture to make soft dough.
Roll to 1/8 inch thin. Cut and
bake on greased pan for 12-15
minutes at 350 degrees.
Joyce Bradwisch

PEANUT BARS
1 ½ cups flour
1 ½ cup butter
½ cup brown sugar
Mix together and press into
9 x 13 pan. Bake for 10 min-
utes in 350 degree oven. Cool
before adding topping.
Topping:
3 tablespoons water
3 tablespoons butter
½ cup white syrup
1 package (12 ounce) butterscotch
chips
1 package salted peanuts
Bring to a boil. Add butterscotch chips and salted peanuts.
Mrs. Francis Zimmer

COCONUT COOKIES
1 cup brown sugar
1 cup white sugar
1 cup shortening
2 eggs beaten
1 cup coconut
2 cups flour
1 teaspoon soda
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon vanilla
2 cups rolled oats
½ cup nutmeats
Mix in order given. Roll into
balls about the size of a walnut.
and press down with a fork.
Bake at 375 degrees until lightly
browned.
Mrs. Anton Miranowski

CHOCOLATE CHIP
OATMEAL COOKIES
½ cup shortening
½ cup brown sugar
½ cup white sugar
1 egg
1 tablespoon water
½ teaspoon vanilla
¼ cup flour
½ teaspoon soda
½ teaspoon salt
¼ cup nutmeats
1½ cups oatmeal
1 package chocolate chips
Mix together and spoon on
greased cookie sheet. Bake 12
minutes at 375 degrees.
M. C.

If you have leather to clean, mix two parts of linseed oil with
one part vinegar and use to clean and soften the leather. Polish
afterwards with a dry cloth.

* * * *
Match decals on your kitchen cabinet doors with the wallpaper
by cutting out parts of the pattern from extra wallpaper. Paste
to the doors and then cover with a coat of colorless nail polish.
To effectively remove mildew from clothes, soak them in this solution. Put ½ cup bleach and ½ cup vinegar in a 2 quart jar and fill with water. You can save this solution.

* * * *

To remove fingerprints and dust from furniture wipe with a damp chamois skin. It's easier, there's no lint and the furniture retains its luster.

* * * *

To remove ink from silk, saturate the spot with turpentine. Let remain several hours then rub between the hands. This also will take out of cotton and worsted goods without injury.

* * * *

When making cookies add 1 teaspoon jam or jelly. The cookies will have a better flavor and stay moist longer.

* * * *

2 tablespoons of lemon juice added to 1 cup of milk will sour it immediately.

* * * *

In making rolled cookies chill cookie dough for about ½ hour. The dough will be much easier to handle and will require much less flour, therefore will make a more tender cookie.

* * * *

If an electric light bulb breaks leaving the metal part in the socket, use a large cork to unscrew the broken part. There's no chance of cutting your fingers.

* * * *

Preserve the life of your Christmas tree by first boring a small hole in the bottom of the trunk, fill full of turpentine and seal the hole with sealing wax. It keeps tree green and prevents needles from falling too quickly.

* * * *

When washing nylons, add one teaspoon of plastic starch to the rinse water. This prevents snags and runs.
Dessert
CROWN JEWEL DESSERT
or
BROKEN WINDOW GLASS CAKE
1 package (3 ounces) orange jello
1 package (3 ounces) cherry jello
1 package (3 ounces) lime jello
4 cups boiling water
1 1/2 cups cold water
1 package (3 ounces) lemon jello
1/4 cup sugar
1/2 cup pineapple juice
1 1/2 cups graham cracker crumbs
1/2 cup butter or margarine, melted
2 envelopes Dream Whip mix or 2 cups whipping cream
Prepare the 3 flavors of jello separately, using 1 cup boiling water and 1/2 cup cold water for each. Pour each flavor into an 8 inch square pan. Chill until firm or overnight. Then combine the lemon gelatin, sugar and remaining 1 cup boiling water, stir until jello and sugar are dissolved. Stir in pineapple juice. Chill until slightly thickened. Meanwhile, mix the crumbs and melted butter, press into bottom of 9 inch spring form pan. (If desired, press part of crumbs on sides of pan.) Cut the firm jello into 1/2 inch cubes. Then prepare whipped topping mix as directed on package or whip the cream, blend the lemon jello. Fold in gelatin cubes. Pour into pan. Chill at least 5 hours or overnight. Run knife or spatula between sides of dessert and pan, and remove sides of pan before serving. If desired, spread additional prepared whip topping or whipped cream on top and sides. Makes 16 servings.
Audrey Wahlert

CHOCOLATE-WHIPPED CREAM DESSERT
1 cup flour
1/2 cup butter
1 cup powdered sugar
8 ounces cream cheese
9 ounce package Cool Whip
2 packages instant pudding-chocolate
2 1/2 cups milk
Jean Vilhauer

WATERGATE DESSERT
1 cup flour
1/2 cup oleo or butter
1/2 cup chopped nuts
1 8 ounce package cream cheese, softened
1 cup powdered sugar
1 large container Cool Whip
2 packages lemon or vanilla instant pudding
2 1/2 cups cold milk
1 small container Cool Whip
Mix flour, oleo and nuts together as for a pie crust. Press into a 9” x 13” pan. Bake at 350 degrees for 10 to 15 minutes. Let cool. Mix cream cheese, sugar and large Cool Whip together and spread over cool crust. Mix pudding with milk and pour over cream cheese layer. Cover with small container of Cool Whip. Refrigerate.
Phoebe Hilferty
Sue Peters
HERSHEY BAR DESSERT
1 cup milk
30 large marshmallows
1 cup cream, whipped
1 large Hershey bar, grated
graham cracker crumbs
Scald milk. Add marshmallows and heat until melted. Cool thoroughly. Add whipped cream and grated chocolate bar. Put a layer of graham crackers in a 9” x 12” pan. Add milk mixture and cover with another layer of cracker crumbs. Chill several hours before serving.

Theresa Myers

APPLE CRISP
¾ cup flour
½ cup packed brown sugar
1/8 teaspoon cinnamon
½ cup margarine
3 medium sized apples
Stir together well the flour, brown sugar and cinnamon. Add margarine. Slice apples. Place ½ of flour mixture over bottom of 8-inch pie plate. Cover with sliced apples and top with remaining flour mixture. Bake in 375 degree oven until apples are tender. About 30 minutes. Makes 4-6 servings.

Sister Rosemarie

CHERRY DESSERT
1 can cherry pie mix
1 white Jiffy cake mix
¼ cup melted butter
whipped cream or ice cream
Pour the pie mix into a 9 x 9 inch pan. Sprinkle the cake mix over that, then dribble butter over all. Bake at 350 degrees for 45 minutes-1 hour. Serve with the whipped cream or ice cream.

Mrs. Eugene Schneider (Dona)

APPLE SLICES
Crust:
2 cups flour
1 teaspoon salt
¾ cup shortening
½ cup milk
1 egg yolks, slightly beaten
Sift flour with salt, cut in shortening until mixture resembles crumbs. Mix yolk with milk and add to flour mixture. Pat half into cookie sheet.
Slices:
8 cups apples slices
2 cups flour
2 cups sugar
1 tablespoon butter
Cover crust with apples. Combine flour, sugar and butter. Cover apples. Roll remaining dough and fit over apples. Bake at 375 degrees for 45 minutes. Cool slightly, add confectioner’s sugar icing.

Joann Gunvaldson

PISTACHIO DESSERT
1 cup flour
2 tablespoons powder sugar
½ cup margarine, softened
1 cup Cool Whip
1 cup powdered sugar
8 ounces cream cheese
2 packages Pistachio instant pudding
1 ½ cups milk
Mix together the flour, 2 tablespoons powdered sugar and margarine and press into a 9 x 13 inch pan. Bake for 10 minutes at 350 degrees. Cool. Mix well the Cool Whip, powdered sugar and cream cheese. Cover crust with this. Whip together the pudding and milk. Pour over cream cheese mixture. Let set. Frost with:
1 large Cool Whip

Mrs. William Watters
CHERRY DESSERT
1 (8 ounce) package Philadelphia cream cheese
1 (15 ounce) can sweet condensed milk
½ cup lemon juice
1 teaspoon vanilla
1 (1 pound 6 ounce) can cherry pie filling
graham cracker crust
Mix and beat until smooth everything except pie filling. Pour into graham cracker crust, then add filling and chill for 2-3 hours.
Joann Gundvaldson

APPLE DUMPLINGS
2 cups sugar
¼ teaspoon cinnamon
2 cups water
¼ teaspoon nutmeg
¼ cup butter
2 cups flour
1 teaspoon salt
2 teaspoons baking powder
¾ cup shortening
½ cup milk
6 apples, pared and cut into quartered pieces
Mix together the flour, salt, baking powder, shortening and milk. When dough is well formed, roll out to ¼ inch thickness. Cut 5 inch squares. Arrange 4 apple pieces on each square. Sprinkle each one with sugar, cinnamon and nutmeg. Pinch edges. Place 1 inch apart on cookie sheet and pour syrup over them and bake in a 375 degree oven for 35 minutes. Syrup:
Cook about 1 minute the sugar, cinnamon, water, nutmeg and butter.
Linda Sharkey

FUDGIE SCOTCH RING
1 package (6 ounce) semi sweet chocolate chips
1 package (6 ounce) butterscotch chips
1 can Borden Eagle sweetened condensed milk
1 cup coarsely chopped walnuts
½ teaspoon vanilla extract
1 cup walnut halves
1. Melt chocolate and butterscotch morsels with sweetened milk on top of double boiler over hot (not boiling) water. Stir occasionally until morsels melt and mixture begins to thicken. Remove from heat; add chopped walnuts and vanilla. Blend well-chill for about 1 hour until mixture thickens. Line bottom of 9 inch pie pan with a 12 inch square of foil. Place ¼ cup walnut halves into bottom of pan; forming a 2 inch wide flat ring.
2. Spoon mixture in small mounds on top of nuts to form ring. Decorate with remaining nuts. Add maraschino cherries, if desired.
3. Chill in refrigerator until firm enough to slice. Cut into ½ inch slices.
Annette Francis

GIRL SCOUT DESSERT
cornflakes, can be broken up cherry pie filling (Wilderness or Thank You brand)
Cool Whip
Place ¼ cup cornflakes or favorite dry cereal into a sherbet glass. Put 1 tablespoon prepared canned cherry pie filling over the cornflakes. Top with Cool Whip.
Mary Petrin
MACAROON DESSERT
18 macaroons (break into bits)
1 get fresh macaroons from a bakery
2 cups whipping cream, whipped
1 cup nuts, chopped
1 pint lime sherbert
1 pint orange sherbert
1 pint raspberry or strawberry sherbert

Mix together nuts, whipped cream and macaroons. Take 1/2 of the mixture and put in bottom of 9 x 13 inch cake pan. Do not press too hard. Put sherbets on top of mixture by teaspoonful. Add remaining macaroon mixture. Put in freezer.

Connie Miller

BUTTERSCOTCH OR CHOCOLATE DESSERT
1 cup flour
1/2 cup margarine, melted
1/2 cup pecans
8 ounces cream cheese
1 cup powdered sugar
1 cup Cool Whip from 9 ounce package
2 packages instant pudding (chocolate or butterscotch)
3 cups milk
1 teaspoon vanilla
1 teaspoon sugar
Cool Whip, remaining amount from 9 ounce package
chopped nuts

Mix flour, margarine and pecans together and pat into a 9 x 12 inch pan. Bake for 15 minutes at 350 degrees and cool. Mix cream cheese, powdered sugar and 1 cup Cool Whip, then spread on crust. Mix pudding, milk, vanilla and sugar together. Spread over cream cheese layer. Spread remainder of Cool Whip on, then sprinkle with nuts.

Mary Lynn Seeley

PISTACHIO PUDDING DESSERT
1 cup flour
1 stick margarine
2 tablespoons sugar
1/4 cup nuts
8 ounces cream cheese
2/3 cup powdered sugar
9 ounces Cool Whip
2 1/2 cups milk
2 packages instant Pistachio pudding
chopped nuts
maraschino cherries


Mrs. Allen Smit

ORANGE ANGEL DESSERT
1 angel food cake, broken into pieces
1 (10 ounce) package marshmallows
2 cups orange juice
1 pint cream, whipped
coconut

Place cake into 9 x 13 inch pan. Melt marshmallows into orange juice. Cool and blend in whipped cream. Pour over cake (mix it all up to cover sides of cake). Sprinkle with coconut. If desired, serve with whipped cream and cherries. Let stand overnight in refrigerator. May make half in 8 x 8 or 9 x 9 inch pan.

Mary Lynn Seeley
RHUBARB Torte

1 cup flour
1/2 cup butter
5 tablespoons powdered sugar
pinch of salt
Mix together and press into a greased 9 x 9 inch pan. Bake at 375 degrees for 12 minutes.
2 eggs, beaten
1 1/2 cups sugar
3/4 teaspoon baking powder
1/4 cup flour
3 cups rhubarb, diced
Mix and put on top of crust. Bake for 35-40 minutes at 375 degrees.

Joann Gundvaldson

MOM'S CHOCOLATE DESSERT

1/2 gallon vanilla ice cream
1 package (6 ounces) chocolate chips
1 large package miniature marshmallows
1 can condensed milk
1 cup coconut
1/2 cup margarine
2 cups graham crackers
Soften ice cream. While ice cream is softening, mix the chocolate chips, marshmallows, and milk together. Melt and stir, then cool. Take the coconut and margarine and put in skillet to toast until brown. After toasting is done, add graham crackers. Save half of this topping mixture and place remainder in a 9 x 13 inch pan. Press down with fork. Dribble on crust 1/2 the cooled chocolate mixture, then ice cream and then remaining chocolate mixture. Sprinkle remaining graham mixture on top and keep frozen.

Mary Wilhelmi

RHUBARB GOODIN PUDDING

1 cup fresh rhubarb, finely cut
1 cup sugar
1/4 cup walnuts or pecans, chopped
1 egg, beaten
1/2 cup flour
1/4 cup butter or margarine, melted
2 tablespoons shortening, melted
Spread rhubarb in well-greased 8 or 9 inch pie plate. Sprinkle with 1/2 the sugar and nuts. Add remaining sugar gradually to egg; beat until thoroughly mixed. Add flour, butter and shortening. Beat well. Pour batter over rhubarb. Bake at 325 degrees for 45 minutes or until crust is golden brown. Cut like pie; serve either warm or cold with ice cream. Makes 6 servings.

Sr. Dorothy Olinger

STRAWBERRY ANGEL FOOD DESSERT

1 angel food cake
1 box frozen strawberries (10 ounces)
3/4 cup miniature marshmallows
1 package strawberry jello
1 1/2 cups cream, whipped
chopped nuts
Use juice of strawberries and 1 cup of boiling water for jello. Let set until nearly set. Then whip jello until smooth and add whipped cream. Add marshmallows and strawberries to mixture. Cut cake into small pieces. Put layer of cake in bottom of loaf pan. Then spread layer of jello mixture over cake pieces, add another layer of cake pieces, then another layer of jello mixture. Then sprinkle with chopped nuts. Chill several hours.

Gina Hlebichuk
FAVORITE FAMILY DESSERT
1 can fruit pie filling
½ cup sugar
1 egg
½ teaspoon baking powder
1 tablespoon butter
½ cup flour
pinch of salt
whipped topping
Place pie filling into a 9 inch cake pan. Mix all the rest of the ingredients except the whipped topping. Drop by teaspoonsful over fruit. Bake for 45 minutes at 350 degrees. Serve hot or cold with the whipped topping.
Sr. Rosina Ann

EISENHOWER DESSERT
36 ladyfingers (3 packages)
2 envelopes unflavored gelatin
5 eggs
1 teaspoon salt
½ cup brown sugar
2 teaspoons cinnamon
½ teaspoon cream of tartar
3 cups pumpkin
1 teaspoon nutmeg
½ cup sugar
1 cup undiluted evaporated milk
whipping cream
Mix gelatin, brown sugar, salt and spices except cream of tartar in a double boiler. Add milk and egg yolks. Boil until gelatin dissolves, stirring constantly, about 10 minutes. Remove from heat and add pumpkin and mix. Chill until it mounds when dropped from spoon, about 1 hour. Beat egg whites until foamy then add cream of tartar. Beat until stiff but not dry. Add sugar and beat until very stiff. Mix the two mixtures together. Line a 9 x 13 inch pan with lady fingers. After filling with mixture, top with remaining lady fingers.
Sue Peters

LIBERTY DELITE
1 cup flour
½ cup margarine
½ cup nuts
8 ounces cream cheese
1 cup powdered sugar
large container Cool Whip
2½ cups milk
2 packages instant chocolate pudding
½ container Cool Whip toasted coconut
Mary Wilhelmi

APPLE CRISP
apples
1 tablespoon flour
1 teaspoon cinnamon
1 cup sugar
1½ cups plus 1 tablespoon flour
¾ teaspoon cinnamon
¾ cup brown sugar
½ teaspoon soda
¼ teaspoon salt
½ cup butter
Peel and slice as many apples as you wish into a 9 x 13 inch cake pan. Mix in with the apples the next three ingredients. Mix together the remaining ingredients and pour over the top of the apples. Bake in a 350 degree oven for 1 hour.
Theresa Myers
CHERRY SUPREME
1 pint whipping cream, whipped
4 cups miniature marshmallows
2 cans cherry pie mix
22 graham crackers
½ cup margarine, melted
½ cup sugar
Crush crackers; mix margarine, sugar and ½ the crackers and press on bottom of a 9 x 13 inch pan. Mix marshmallows and whipped cream; spread ½ over crumbs, spread the cherries next, then rest of marshmallow mixture. Top with rest of graham cracker crumbs. Chill overnight.
Joann Gunvaldson

RICH BUTTER SHORTCAKE
3 cups flour
⅛ teaspoon salt
6 teaspoons baking powder
2 tablespoons sugar
½ cup margarine or butter
2 beaten eggs
1 cup milk
Sift dry ingredients, cut in shortening until like coarse crumbs. Mix eggs and milk together and add crumb mixture. Stir until just moistened. Do not over mix. Put in a 9 by 13 pan at 425 degrees for 15 to 18 minutes. Remove from oven, brush with melted butter or margarine. Cool, then spoon berries between layers and on top. Be generous with berries. At least 2 quarts crushed with 1 cup sugar.

RHUBARB DESSERT
1 cup flour
2 tablespoons sugar
½ cup margarine
Combine flour, sugar and margarine to make a crumbly mixture. Press firmly into a 9 x 9 pan. Bake at 250 degrees for 20 minutes or until lightly browned.
Topping:
1½ cups sugar
2½ cups raw chopped rhubarb
3 egg yolks, beaten
½ cup cream
2 tablespoons flour
Combine ingredients. Cook over medium heat, stirring until thickened. Pour into baked crust.
Meringue:
3 egg whites
½ cup sugar
Make meringue by beating egg whites until stiff. Add sugar. Spread over the dessert. Bake at 375 degrees until light brown. Watch carefully so it doesn’t burn.
Mrs. Margaret Crowe

MANDARIN ORANGE DESSERT
3 egg whites
⅛ teaspoon cream of tartar
1 cup nuts (chopped)
1 cup sugar
1 cup crushed rice krispies
Beat egg whites and cream of tartar until stiff. Add nuts, sugar and rice krispies. Spread into 9 x 13 pan (buttered) and bake at 350 degrees for 25 minutes. Let cool.
1 pint cream (may use Cool Whip)
½ cup powdered sugar
1 package Instant Vanilla Pudding
⅛ cup coconut
2 cans mandarin oranges (drained)
Mix cream, powdered sugar, and pudding. Then add the coconut and mandarin oranges. Spread over the crust and refrigerate 12 hours before serving.
Mrs. Don Dorn
APPLE CRISP
3 cups sliced apples
1/2 cup sugar
1 heaping tablespoon flour
salt
cinnamon
3/4 cup oatmeal
3/4 cup flour
3/4 cup brown sugar
1/4 teaspoon soda
1/4 teaspoon baking powder
1/2 cup melted butter
Put apples, sugar, flour, salt and cinnamon in greased baking dish. Mix together the oatmeal, flour, brown sugar, soda, baking powder, and butter. Pour over the top of the apples and bake at 350 degrees for 30 minutes.

CORNSTARCH PUDDING
3/8 cup sugar
1/4 cup or 4 tablespoons cornstarch
1/8 teaspoon salt
1 cup milk
2 cups milk, scalded
1 1/4 teaspoon vanilla
Place cornstarch, salt and sugar in mixing bowl and mix well. Add 1 cup milk and stir until smooth. Scald the 2 cups milk in a large saucepan over low heat. Add cornstarch mixture slowly, stirring constantly until smooth and thickened. Add vanilla and stir. Refrigerate. Serves 6.

To make chocolate cornstarch pudding: Add 1 square melted chocolate when stirring in the vanilla.

Theresa Myers

RHUBARB CRISP
Crust:
1 cup quick oatmeal
1 cup brown sugar
1/8 teaspoon salt
1 cup flour
1/2 cup margarine
Filling:
4 cups rhubarb, cut up
1 cup cherry pie mix
1 cup white sugar
1 cup water
1 tablespoon cornstarch
few drops of red food coloring
1 teaspoon almond extract
Mix ingredients for crust and place in a 9 x 13 inch pan to make a one inch thick crust. Boil sugar, water and cornstarch until thickened. Add red food coloring, almond extract and pie mix. Place rhubarb on crust mixture. Spoon pie filling over rhubarb and add remainder of the crust mixture.

Laurette Flannery

RHUBARB TORTE
1 cup flour
3/4 cup oatmeal
1 cup brown sugar
1/2 cup shortening, melted
1 teaspoon cinnamon
4 cups rhubarb, diced
1 cup sugar
1 cup water
2 tablespoons cornstarch
1 teaspoon vanilla
Mix until crumbly the flour, oatmeal, brown sugar, shortening and cinnamon. Press half of this mixture in the bottom of a 8 inch square pan. Top with 2 cups of the rhubarb. Cook until thick the sugar, water, cornstarch and vanilla. Pour over the rhubarb and add 2 more cups of rhubarb. Top with the remaining crumbly mixture. Bake 1 hour or until done in a 350 degree oven.

Margaret Murphy
BLUEBERRY (OR CHERRY) DELIGHT

Bottom:
16 graham crackers (rolled fine)
1/4 cup melted butter
1/4 cup sugar

Top:
1 (8 ounce) package cream cheese
1/2 cup sugar
2 eggs
1 teaspoon vanilla

Combine ingredients for bottom crust. Pack into a 9 inch pie tin. Combine ingredients for top layer and beat until smooth. Spread this mixture over graham cracker crust and bake at 350 degrees for 15 minutes. Remove from oven and cool. Top with:
1 can instant blueberry or cherry pie mix
Refrigerate until served. Serves 6.

Florence Soldatka

HOT FUDGE PUDDING

1 cup flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup sugar
2 tablespoons cocoa

Mix above together, then stir in:
1/2 cup milk
2 tablespoons melted shortening

Spread in a 9 inch pan, sprinkle the following on top:
1/2 cup sugar
1/2 cup brown sugar
4 tablespoons cocoa

Pour 1 1/4 cups hot water over top of all. Bake at 350 degrees for 45 minutes. Serve with ice cream.

Jan Schriever

LIME DESSERT

2 1/2 cups oreo cookie crumbs
1/2 cup melted butter

Mix and press into a 9 x 13 pan. Reserve small amount of crumbs for top.
1 3 ounce package lime gelatin
1 1/4 cup boiling water
1 cup sugar
1/4 cup lime juice
1 tablespoon peppermint extract
1 1/4 cup evaporated milk

Chill milk several hours before use for easier whipping. Dissolve jello and sugar in hot water. Add juice and extract and chill until it begins to set. Whip milk and combine with whipped gelatin. Add green food color if desired. Pour on crumb mixture. Sprinkle with remaining crumbs. Refrigerate.

Diane Bannwarth

APPLE DATE DREAM

2 cups flour
1 cup sugar
1 1/2 teaspoons soda
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon allspice
2 eggs, slightly beaten
1 can (21 ounce) apple pie filling
1/2 cup oil
1 teaspoon vanilla
1 cup dates, chopped
1/4 cup nuts, chopped

Sift flour, salt, soda, sugar, cinnamon and allspice together. Combine eggs, pie filling, oil and vanilla. Stir this mixture into flour mixture and mix well. Stir in dates and nuts. Put in greased 9 x 13 inch pan and bake at 350 degrees for 40-45 minutes. Cool, cut in squares and serve with whipped cream.

Valetta Kapaun
PEACH DESSERT
1 large can peaches in heavy syrup
1 Butter Brickle cake mix
1 stick margarine, melted
1 cup chopped pecans
Pour peaches and syrup into a 9 x 13 inch pan. Sprinkle dry cake mix over the top of the peaches. Mix together the margarine and pecans. Pour over the top of the cake mix. Bake for 45 minutes at 350 degrees.

PISTACHIO DESSERT
1 stick margarine
1 1/4 cups flour
1/2 cup pecans
Mix, press in 9 x 13 inch pan and bake 10-15 minutes at 350 degrees.
Mix:
8 ounces cream cheese
1 cup sugar
1/2 container (large) Cool Whip
Spread over crust.
Beat:
2 boxes pistachio pudding with 3 cups milk
Spread over top of other mixture. Spread remaining 1/2 container of Cool Whip on top.
Sister Candy Chrystal

RHUBARB DESSERT
Crust:
1 cup flour
1/2 cup margarine
5 tablespoons powdered sugar
Combine and blend with fork. Pat into 9 x 9 inch pan and bake for 15 minutes at 350 degrees. While crust is baking, mix:
2 eggs, well beaten
1 1/2 cups sugar
1/2 teaspoon salt
1/2 cup flour
3/4 teaspoon baking powder
3/4 cup nuts, chopped
2 cups rhubarb diced
Place in baked crust and bake 30 minutes at 350 degrees.
Marion Hartman

* * * *
"There is nothing small in the service of God."
Francis De Sales

* * * *
Cream which is hard to whip will whip quickly by adding a few drops of lemon juice.

* * * *
Sugar in Fruit Pies: When making fruit pies sprinkle the sugar under the fruit instead of on top. The juice will boil up through the fruit and not out and over the top.

* * * *
When the custard pie shrinks away from the crust it has been baked in too hot an oven.

* * * *
When cutting cream pies dip the knife in warm water and none of the filling will stick to the knife.
Coarse textured muffins are caused from insufficient stirring and cooking at too low a temperature.

* * * *

To glaze the top of rolls, cookies or pies brush the top before baking with 1 egg white slightly beaten with 1 tablespoon milk, then bake.

* * * *

Roll raisins in flour before stirring them into a cake to prevent them from going to the bottom.

* * * *

To prevent the bottom pie crust from becoming soggy, grease pie pans with butter. The crust will be soft and flaky.

* * * *

Toast the nut meats and while hot add a little butter. Then your nut bread will take on a new aristocracy.

* * * *

Meringue will always stand up high and perfect if a generous pinch of baking soda is added to beaten whites.

* * * *

Cracks and uneven surface of cakes may be caused by too much flour, too hot an oven and sometimes from cold oven start.

* * * *

Add several drops of vinegar to icing while beating and it will be soft and seldom grainy.

* * * *

Need a special shaped cooky cutter? Just remove the ring inside the top of a coffee can, bend into desired shape with pliers. You’ll find it to be sharp enough to cut dough.
Meat Casserole
PIZZA
1 envelope dry yeast
1 cup warm water
3 1/2-3 3/4 cups flour
2 teaspoons sugar
1 teaspoon salt
2 tablespoons oil
Dissolve yeast in water. Blend in flour. Knead on lightly floured surface (about 10 minutes). Place dough in greased bowl, cover and let rise until double. This is enough for 2-14 inch circles. Form into balls and roll thin. Flour board well. Grease cookie sheets or pizza pans.
Topping:
3 cups canned tomatoes
1/2 teaspoon salt
1/2 teaspoon French's Herb Seasoning
1/2 teaspoon oregano
1/4 teaspoon pepper
Spread topping over pizza. Arrange your choice of toppings: browned hamburger or sausage, pepperoni, Canadian bacon. Top with shredded longhorn and Mozzarella cheese. Bake at 425 degrees for 25-30 minutes.
Elaine Wingert

BRUNCH SCRAMBLE
6 slices bacon
2 cups thinly sliced raw potatoes
6 eggs
1/2 cup milk
salt and pepper to taste
Cook bacon until crips. Crumble and reserve. Add potatoes to bacon fat. Fry until brown. Add salt and pepper. Cover and cook about 5 minutes. Beat eggs, add milk, salt and pepper. Pour over potatoes. Cook and stir until eggs are set. Sprinkle bacon over eggs and potatoes. Serve with crisp toast. 4-6 servings.
Gen Weiler

BRUNCH EGGS
4 to 6 eggs
2 cups milk
salt
pinch dry mustard
1/2 pound Velveeta cheese, cubes
4 slices fresh bread, cubed
Mix eggs, milk, salt and mustard well. Alternate bread and cheese in bottom of greased 9” x 9” pan. Pour egg mixture over. Bake at 300 degrees to 325 degrees for 1 to 1 1/2 hours, or until knife comes out clean. For variations, add green peppers, mushrooms, ham bits or crumbled bacon.
Donna Collins

ALL-IN-ONE HOT DISH
1 1/2 pounds ground beef
1/2 onion
1 can French green beans, drained
1 can cream of mushroom soup
1/2 can milk
Tator tots
Brown ground beef and onions, put in large casserole. Put green beans on top. Warm soup and milk and pour 1/2 over beef and beans. Cover top with tator tots and pour remaining soup over the top. Cover and bake 1 hour at 325 degrees.
Mrs. Nick Reiter, Jr.

HAMBURGER HOT-DISH
Fr. Kelley’s favorite
Brown hamburger (amount needed) and onion.
1 can drained green beans
1 can cream of chicken soup
Layer as given above. Top with tater tots and bake until taters are golden brown (30 to 40 minutes).
Mildred Houk
LASAGNA
1 green pepper, diced
1 medium onion, diced
2 garlic cloves or 1 teaspoon minced garlic
1½ pounds ground beef, browned
2 cans tomato soup
2 small cans tomato paste
½ teaspoon oregano
½ teaspoon sweet basil
2 bay leaves
9 lasagna noodles, cooked according to the package

Brown lightly the green pepper, onion and garlic in some fat. Add the browned ground beef, soup, paste, oregano, sweet basil and bay leaves. Simmer for an hour. Alternate layers of lasagna with meat sauce and grated parmesan cheese in that order ending with cheese on top. (3 layers) Bake at 350 degrees for 45 minutes.

LASAGNA
2 tablespoons oil
2 minced cloves of garlic
1 pound hamburger
2 small cans of tomato paste
1 large can of tomatoes, cut up and drained
1½ teaspoons salt
½ teaspoon oregano
¼ teaspoon coarse pepper
1 pound lasagne noodles
12 ounces Mozzarella cheese (shred it yourself)
1 quart cottage cheese
½ cup grated Parmesan

Saute hamburger and garlic in oil. Add next five ingredients and simmer while you boil noodles. In buttered casserole, alternate layers of noodles, sauce and cheeses, ending with Parmesan. Bake 20 minutes at 375 degrees.

Rev. Joseph Power

BEEF BIRDS
2 pounds ground beef
1 package stove top stuffing (chicken)
1 can cream of chicken soup
½ can water

Divide ground beef into 8 large thin patties. Prepare dressing mix according to directions. Place large spoonful of dressing on one of the patties. Place another patty on top and seal around edges with fingers. Brown beef on both sides. Combine soup and water. Place patties in baking pan and spoon soup mixture over them. You can add chopped green pepper, if desired. Bake 350 degrees for 1 hour.

Mrs. Larry Lambertz

LASAGNA
Sauce:
2 small cans tomato paste
1 15 ounce and 1 8 ounce tomato sauce
4 bay leaves
½ teaspoon oregano
4 shakes comin
1 teaspoon salt
4 shakes pepper
½ teaspoon garlic

Simmer for a few hours. Brown 1-1½ pounds hamburger. Add to sauce and continue to simmer for awhile longer. As sauce is simmering more spices may be added. Boil 12-16 lasagna noodles. Mix an 8 ounce package of shredded mozzarella cheese, 1 24 ounce carton of cottage cheese and 2 raw eggs. Layer noodles, sauce mix and cheese mix in a greased 9” x 13” pan. Heat for 30 to 45 minutes in 350 degree oven. Lasagna can be made the day before serving.

Linda White
**JIM’S LASAGNA**

3 pounds ground beef
1 box lasagna noodles
2 teaspoons garlic powder
½ teaspoon whole oregano
2 teaspoons salt
1 teaspoon pepper
15 ounces ricotta cheese
8 slices mozzarella cheese
4 eggs

Spaghetti Sauce (Jim’s Spaghetti Sauce)

Bring water (large kettle full) with 1 tablespoon salt to boil, add 2 tablespoons oil to water. Put noodles (one at a time) in water. Boil ten minutes (or until almost done). Do not let noodles stick together. Strain, run cold water over them. Brown ground beef with salt, pepper, and garlic powder. Remove from heat and put in large mixing bowl. Let cool for ten minutes. Add ricotta cheese, eggs, oregano, 1 cup spaghetti sauce, and mix with hands.

Pour spaghetti sauce in 15½ x 10½ x 2¼ pan just to cover bottom. Lay noodles to go up the ends (only on bottom roll). Do not overlap. Add half of the filling, cover with 4 slices of mozzarella cheese, then add layer of noodles, add remainder of filling, cover with 4 slices of mozzarella cheese, cover with the best looking noodles, if you end up with two extra noodles add them right on top. *Cover top with spaghetti sauce. Bake at 375 degrees for 30 minutes. Remove from oven and cut in individual serving pieces. Cover with spaghetti sauce or can be served with Italian sausage or Jim’s meatballs. Makes 12 servings.

*To Freeze: Put pan of lasagna (before baking) in freezer until almost froze so that it will be easy to cut (make sure it is firm). Two cuts lengthwise, four cuts across, wrap them individually in freezer paper, makes 12 individual servings. To serve coat the bottom of individual baking dish with spaghetti sauce, put lasagna in dish and add ½ cup spaghetti sauce over top. Put in 375 degree oven until you can stick a fork into the center and when removed the prongs are warm.

Jim Hayes

**CHICKEN RICE CASSEROLE**

1 small box Uncle Ben’s mixed wild rice
1 envelope Lipton onion dry soup
2 cans Swanson chicken broth
1 chicken, cut up

Bake in cake pan (9 x 13 inches) for 2 hours at 325 degrees.

Cheri Mergen

**BAKED EGGS CASSEROLE**

2 cups plain croutons
4 eggs, beaten slightly
1 cup mild cheddar cheese, shredded
½ tablespoon onion
2 cups milk
½ teaspoon salt
½ teaspoon mustard
4 slices bacon, fried and crumbled

Place croutons into the bottom of a 9 x 13 inch pan. Add eggs and cheddar cheese. Mix together the onion, milk, salt, and mustard. Pour over croutons and cheese. Sprinkle the bacon on top. Bake at 325 degrees for 55-60 minutes.

Cheri Mergen
OX-TAIL STEW
(This is more a procedure than a recipe)

First, pursue several cows with a sharp knife and cut off their tails (Fr. Kelley learned this when he was Pastor in Tyndall) then carefully wash them and skin them and slice them at the joints. If you are non-athletic or fastidious perhaps your Butcher will do this for you. If you are fond of meat, you might also add 1-2 pounds of that cubed stew meat.

Toss the meat in a large stew pan, or whatever they call them, and cover with water-bring to boil-then relax it to a simmer for 3-4 hours. Smash a few cubes of garlic and along with some salt and pepper add to the simmering meat. Perhaps quarter 3 or 4 medium onions and add sometime during the procedure.

Then for the vegetables. This is optional-use your imagination-about an hour before serving-add potatoes, carrots, tomatoes, parsley, sweet basil, turnips, cabbage (late in the game), parsnips, green peas, rutabagas, or however you spell it, turnips, some those green beans where you can eat the hull-etc.-it is up to you. Cook until the vegetables are soft-and then have at it. (For a more exotic flavor, pour in a ½ cup-more or less-of Burgundy wine-before serving).

Caution. Perhaps one cube of garlic will do it. Beets turn everything red.—Spinach or Swiss Chard turn things stringy. (Use these vegetables late with boiling ham, sow belly, or CORNED BEEF AND CABBAGE).

For a side dish: Msgr. John Finton Cavanagh used to like Concannon—(which Fr. Jerry Leen never heard of:) Creamed small fresh potatoes with small green onions.

For Dessert: Msgr. Cavanagh used to recommend “IRISH APPLE PIE.” You fill a deep baking dish with apples and spices and cover with pastry and create a pastry chicken with cloves for eyes and place this on top. (He never gave me the recipe—but the apples were good).

And Coffee: He informed me that he preferred TEA—but you could not make tea on an electric or gas stove—You needed a Turf fire in the fire place—the Tea must simmer over a peat or turf fire in the fire place for some time before ingestion. The clay pot must be covered with a “cozy” (I happen to have a “cozy” with which I will not part).

If you wish: Msgr. Cavanagh’s recipes—you will have to contact Bishop Lambert Hoch, or Helen Kelly for the “keys.” Or Msgr. Delahoyde.

NOTE: All kidding aside—you will enjoy the OX (Cow’s) TAIL. But they are hard to find—at least around here. (Wagner)

Thanks for listening and God bless you.

Fr. Joseph Anderson

HOT DISH

2 pounds hamburger
2 cups celery, chopped
1 cup onions, chopped
1 can cream of mushroom soup
1 can cream of chicken soup
1 can tomato soup
1 package (8-12 ounces) cooked noodles
1 jar chopped olives

Bake 1½ hours at 300 degrees.

Mrs. William Watters
STEW
The amounts of the following ingredients can be proportioned to the size of stew you desire.
beef cubes
onions
carrots
potatoes
salt
pepper
tomato juice
tapioca
bread slices
Put beef cubes in bottom of pan. Do not brown. Add whole or sliced onions. Whole carrots and whole potatoes. As many as needed. Season. Cover top with fresh bread slices. Cover pan. Bake at 250 degrees for 5-7 hours. Remove bread (it has absorbed fat from meat). Serve.
Joyce Krekelberg

CHEESE CASSEROLE
Good for Breakfast!
9 slices stale buttered bread
salt and pepper
1½ tablespoons minced onion
1 pound grated very sharp cheddar cheese
4 eggs
3 cups milk
1 teaspoon dry mustard
1 teaspoon worcestershire sauce
Preheat oven to 325 degrees. Cut each slice bread in 3 strips. Fit 9 strips tightly in bottom of greased 2 quart casserole. Sprinkle with salt, pepper, ¼ of onion, and ¼ of cheese. Press down. Repeat twice. Beat eggs, add milk, mustard and worcestershire. Pour over bread, let stand overnight in refrigerator. Remove 2 hours before serving. Bake 50-60 minutes or until center is firm. Serves 8.
Mary Schenk

DRESSY PORK CHOPS
4-6 pork chops
1 can cream of chicken soup
1 cup chopped celery
1 cup chopped onion
½ teaspoon salt
¼ teaspoon pepper
1 egg
1 can (8 ounces) buttermilk biscuits
Sr. Dorothy Olinger

CHICKEN CONTINENTAL
3 to 4 pounds of chicken (cut)
½ cup flour
¼ cup butter
1 can cream of chicken soup
2½ tablespoons grated onion
1 teaspoon salt
dash pepper
1 teaspoon celery flakes
1 tablespoon parsley
1½ cups water
1½ cups minute rice
Flour chicken and brown in butter. Remove chicken. Stir into drippings the soup, seasonings and water. Bring to boil. Spread rice in casserole pan, stir in ½ of liquid. Place chicken on rice and cover with remaining liquid. Cover and bake at 375 degrees for 30 to 40 minutes.
CORNED BEEF CASSEROLE
1 package (8 ounces) noodles, cooked
1 can (12 ounces) corned beef, diced
¼ pound American cheese, diced
1 can (10 ½ ounces) cream of chicken soup
1 cup milk
½ cup chopped onion
¾ cup buttered crumbs
Mix everything but crumbs together. Place in casserole and sprinkle with crumbs. Bake at 350 degrees for 45 minutes.
Mary Schenk

SALMON-CHEESE PIE
Sift:
2 ¼ cups flour
3 teaspoons baking powder
½ teaspoon salt
Cut in:
½ 3 ¼ cups shortening
Combine:
2 eggs
½ cup milk
Beat well. Add to flour just till moistened. Take ⅔ of dough and flatten with hands and rolling pin into a circle large enough to fit a 9 inch pan. Line pan with dough.
Filling:
Drain 1 pound can of red or pink salmon
Add 1 tablespoon grated onion
2 tablespoons salmon juice
1 small package frozen peas
Place in lined pie pan. Cover with slices of cheese. Take remaining dough, pat into a circle and place on top of cheese just so there’s a small space between the dough lining the sides of the pan. Bake at 375 degrees for 20 to 30 minutes.
Sr. Mary Hugh

TUNA MACARONI CASSEROLE
Combine:
1 can mushroom soup
1 cup milk
1 tablespoon chopped onion
pimento
2 tablespoons chopped green pepper
¼ teaspoon pepper
Place over low heat, add ¼ pound sharp cheese. Combine sauce with 2 cups (measured uncooked) cooked macaroni and 1 can of tuna. Bake for 20 minutes at 350 degrees.
Sr. Mary Hugh

RIGATONI CON SALSICUA
(RIGATONI WITH SAUSAGE)
1 pound Rigatoni (pasta)
1 pound Italian pork sausage
4 tablespoons olive oil
1 chopped onion
1 pound fresh mushrooms
1 tablespoon oregano
1 large can tomatoes
1 small can tomato paste
½ cup grated Parmesan cheese
salt and pepper to taste
1 clove garlic
Cut sausage in 1 inch pieces and place in hot skillet with olive oil; brown for about 10 minutes. Add onion, mushrooms (well cleaned and sliced), garlic, salt and pepper. Simmer for 20 minutes. Add tomatoes and paste (diluted). Cover and cook very slowly for at least an hour. Cook regatoni for about 20 minutes in five quarts of rapidly boiling water. When tender, drain and place in baking dish. Add sausage and sauce. Mix well. Sprinkle with the cheese and bake in moderate oven for 10 minutes. Serve hot. Serves about 6. Serve with salad.
Carmela Marotta
POTATO CASSEROLE
Potatoes (cooked in jackets until nearly done. Grate on coarse grater)
1/2 pound grated sharp cheddar cheese
onion flakes
pepper
1 pint Half and Half
Layer potatoes and cheese with onion flakes and pepper to taste. Pour 1 pint of Half and Half over all. Top with cheese. Bake 1 hour at 350 degrees.

Mildred Houk

ITALIAN CASSEROLE
1 1/2 pounds ground beef
1 1/2 cups chopped onions
1 jar (32 ounces) spaghetti sauce
1/4 cup water
1 1/2 teaspoons salt
1 teaspoon basil
1/8 teaspoon pepper
1 teaspoon oregano
1 teaspoon sugar
5 medium potatoes, peeled and sliced thin
1 package (8 ounces) mozzarella cheese

In 12 inch skillet cook ground beef and onions until onions are tender, about 10 minutes, stirring occasionally. Add spaghetti sauce, water, salt, basil, oregano, sugar, and pepper. Cook 2 minutes more to blend flavors. In baking dish (9 x 13 inches), evenly spoon one third mixture; arrange 1/3 of the potatoes on top. Repeat ending with meat mixture on top. Cover dish with foil tightly; bake at 375 degrees for 1 hour or until potatoes are fork tender. Remove foil, sprinkle mixture with cheese, bake 10 minutes or until cheese melts. Let stand 10 minutes for easier cutting.

Mrs. Albert Spencer

SPAGHETTI AE BURRO
(SPAGHETTI WITH BUTTER)
1 pound spaghetti
1/2 pound butter or margarine
3 ounces grated Parmesan cheese
salt to taste


Carmela Marotta

WILD RICE HOT DISH
2 pounds ground beef (brown until crumbly)
1 cup sliced onions
2 cups diced celery
1 green pepper diced
1 can mushroom soup
1 can chicken rice soup
1 cup (or 1 box) wild rice-washed
Salt and pepper to taste

Pour on just enough boiling water to cover the rice and simmer a few minutes. Let stand until other ingredients are mixed, then add together and bake 1 hour at 350 degrees.

Mrs. Kayle T. Helgerson

HOT DISH
1 pound noodles, medium
1 1/2 pounds hamburger
1 can tomato soup
1 medium onion
1 cup celery, optional
2 cans cream of mushroom soup
2 cans cream of chicken soup

Paulette Klein
ROUND STEAK ROULADE
2 or 2½ pounds round steak
(cut ½ inch thick)
¼ cup steak sauce
salt, pepper, worcestershire sauce,
and garlic salt if desired
¼ cup chopped onion
¼ cup chopped green pepper
½ cup chopped celery
¼ cup chopped parsley
1 small can of sliced mushrooms
Place steak on cutting board.
Spread with sauce, season with salt, pepper, worcestershire sauce
and garlic salt. Sprinkle onion,
green pepper, celery, parsley, and
mushrooms on steak. Roll up
keeping filling inside as you roll.
Secure in 2 or 3 places with
heavy string. Place in covered
roaster in 350 degree oven for
1 hour. Slice and be sure to
include pan gravy with each
portion.

JIM'S MEAT BALLS
3 eggs
1 teaspoon salt
½ teaspoon pepper
½ teaspoon oregano
1 teaspoon garlic powder
1 cup bread crumbs
2 cups grated cheese
1½ cups water
2 pounds ground beef
Mix all ingredients together.
Make 30 meatballs and place
on cookie sheets. Bake in 350
degree oven until almost done.
Finish cooking in Jim's Spaghetti
sauce.

Jim Hayes

CHICKEN HOT DISH
Grease 9 x 13 inch pan.
Put 1 cup uncooked rice in pan.
Mix:
1 can mushroom soup
1 can cream of celery soup
1 can cream of chicken soup
3 cans water
Lay cup-up chicken over the
rice; then pour soup mixture
over all.
Sprinkle with:
1 package dry onion soup mix
Bake 1½ hours at 350 degrees
covered with aluminum foil, then
1½ hours uncovered.

Sr. Brigid Flanagan

BAKED DINNER
1½ pounds ground beef
½ cup grated onion
1½ teaspoons salt
1/8 teaspoon pepper
3 cups sliced raw potato
1 can corn
1 can peas
1 can tomatoes
Combine ground beef, onion
and seasoning. Shape into small
patties. Arrange a layer of po-
tatoes in a greased baking dish.
Season with salt and pepper.
Add corn and peas, not drained.
Place the meat patties over the
vegetables. Pour tomatoes over
all. Cover and bake in slow
oven (300 degrees) for 1½ hours.

Mrs. Laura Groos

SALSIFY CASSEROLE
2 cups raw salsify, diced
2 cups hot milk
1 ½ cups soda crackers, crushed
1 stick margarine or butter
½ teaspoon salt
½ teaspoon pepper
1 tablespoon crushed parsley
Place ingredients in a buttered
baking dish. Mix and dot with
butter. Bake in a 325 degree
oven for 2½ hours.

Mrs. Leonard Dickey
SCALLOPED BEEF BAKE
3 ounce package smoked sliced beef
5 medium potatoes, thinly sliced
1 cup grated swiss cheese (optional)
3 tablespoons butter
2 tablespoons flour
2 cups milk
½ teaspoon salt
¼ teaspoon pepper
¼ cup minced onion
Melt butter over low heat and blend in flour, salt, and pepper. Add milk, stirring constantly until mixture thickens and bubbles. Remove from heat and add onions. Grease a 2 quart casserole. Alternate layers of sliced potatoes with beef and cheese. Add small amount of sauce, then more potatoes, beef and cheese, etc. Cover and bake in a 350 degree oven for 60 minutes, uncover and bake an additional 30 minutes.

Linda Sharkey

GRAMA'S HOT DISH
5 ounce package macaroni, cooked and drained
1 pound hamburger
¼ cup chopped onion
½ cup celery
1 can cream of mushroom soup
1 can cream of chicken soup
1 can tomato soup
1 small bottle of stuffed olives (save juice)
Brown hamburger, onion and celery, then drain. Add soups and macaroni. Bake for 1 hour at 325 degrees. Take pan from oven and pour juice from the stuffed olives on the top then slice olives and place over top of casserole. Bake for 10 minutes more at 350 degrees.

CORN BREAD CASSEROLE
1 pound ground beef
1 can tomato soup
1 medium onion, chopped
½ cup water
1 can whole kernel corn with juice
1 teaspoon chili powder
salt and pepper
1 recipe your favorite corn bread or use the mix

SO EASY CHICKEN
½ cup uncooked rice
1 can cream of mushroom soup
1 can cream of celery soup
2 cans water
chicken, cut up
1 package dry onion soup mix
Butter large casserole. Put rice in bottom. Mix soups and water, pour over rice. Place chicken on top of soup mixture. Sprinkle onion soup mix on top. Cover with foil and bake at 325 degrees for 2 hours.

DRIED BEEF CASSEROLE
4 hard boiled eggs, chopped
1 box macaroni, uncooked
½ pound macaroni, uncooked
2 cans dried beef
2 cans cream of mushroom soup
2 cups milk
½ pound cream cheese, cut up
pepper
salt, very little if any
Mix and let stand overnight in the refrigerator. Bake at 350 degrees for 2 hours.

Mrs. Don Tunender
POOR MAN’S FILET
2 pounds ground beef
8 slices lean bacon
1 can mushroom steak sauce
   (5¾ oz.)
2 tablespoons soy sauce
   Divide beef into 8 equal patties. Place 1 slice of bacon around each portion and fasten with a toothpick so that each portion is encircled with bacon slice. Brown beef pattie in fry pan. Mix soy sauce and mushroom sauce together and spoon over patties which have been browned on both sides. Turn heat to low and simmer for 20 minutes. Remove tooth picks and serve gravy spooned over meat.

MEAT BALL SUPPER BOWL
1 pound hamburger
¼ cup parsley
1 teaspoon salt
¼ cup water
1 tablespoon steak sauce
6 cups water
1 package dry onion soup
1 cup uncooked rice
½ cup grated carrots
1 cup chopped celery
   Mix hamburger, parsley, salt, water and steak sauce and form into small balls. Brown in butter, pour off drippings and set aside. Heat water to boiling, stir in soup mix, celery and rice. Cover and cook 10 minutes. Stir in carrots and meat balls, cook 5 or 10 minutes longer or until rice is tender.

Mona Shelquist

HAMBURGER LUNCH MEAT
2 pounds hamburger
2 tablespoons Morton Tender Quick
½ teaspoon garlic salt
½ teaspoon onion salt
1 teaspoon mustard seed
¼ teaspoon Hickory salt
1 teaspoon whole all spice or
½ teaspoon ground all spice
7 or 8 drops liquid smoke
1 cup water
   Mix well and shape into a roll. Wrap in Saran Wrap, pack well. Let stand overnight in the refrigerator. Un wrap and rewrap in Saran Wrap again. Tie ends. Put in pan and cover with water. Bring to a boil and boil for 1 hour. Cool and slice to serve. May be frozen after completely cooled. If you prefer you may wrap meat in foil shiny side in, poke holes in the foil, place in a pan and bake for 1½ hours at 325 degrees.

Mary Garner

HAMBURGER CASSEOLE
Brown:
1 pound hamburger with
1 teaspoon chili powder
¼ teaspoon onion
1 teaspoon salt
   Brown ¼ pound bacon and add to the browned hamburger. Place in a large 2½ to 3 quart casserole dish. Layer on top in order the following ingredients:
¼ cup flour
1 can drained peas or corn
1 can whole tomatoes, sliced
¼ cup flour
5 ounces cooked noodles
1 can cream of mushroom soup
¼ cup flour
1 cup grated cheese
½ cup bread crumbs mixed together with
1 tablespoon melted butter
   Place in a 350 degree oven for 1 hour.

Mrs. Robert Dieren
PEPPER STEAK
3 cups hot cooked rice
1 pound lean round steak
2 tablespoons butter
1 1/2 cups beef broth-3 cubes bouillon
1/2 cup garlic powder to taste
2 small cans mushrooms, drained
1 cup green onions and tops
2 green peppers, cut in strips
2 tablespoons cornstarch
1/4 cup water
1/4 cup soy sauce
2 large tomatoes


Mary Garner

FIVE HOUR BEEF STEW
2 pounds beef stew meat
4 tablespoons tapioca
1 slice white bread
3 medium onions, quartered
4 or more medium potatoes, cut in 1/2
6 or more carrots, cut in 1/2 lengthwise
1 can (2 1/2 pound) tomatoes
1 tablespoon sugar
1 1/2 teaspoons salt
1 cup celery, chopped

Put all in roaster with a tight cover. Mix ingredients so all is distributed, cover and cook for 5 hours in a 250 degree oven. DO NOT OPEN DURING THE 5 HOURS.

Elaine Rempp

FOOTBALL STEW
3 tablespoons tapioca
3 tablespoons worcestershire sauce
1/2 envelope dry onion soup mix
1/2 can tomato soup
5 medium potatoes
1 package carrots (less if desired)
2 packages stew meat
few stocks of celery
few cabbage, if desired

Mix all together and enough water to almost cover them. Do not cut up vegetables too small. No need to brown meat. Bake 5 hours at 300 degrees.

Connie Miller

PIGS IN BLANKETS
(GERMAN)
2 pounds ground beef
1 pound ground pork
1 cup rice (uncooked)
1 large onion
1 medium size head of cabbage
1 teaspoon parsley flakes
2 cans of tomato soup
2 cups water
salt and pepper to taste

Mix together beef, pork, rice, onion, salt, and pepper and 1 can of tomato soup. Scald cabbage leaves, place 1 heaping tablespoon of mixture into each leaf and roll. Place into a suitable pan (roaster) with a tight cover. Mix 1 can of tomato soup with the water. Pour over top, sprinkle with parsley. Let simmer at 325 degrees for 1 hour.

Gina Hlebichuk

BARBARA’S ALMOST HAM
Bring smoked shoulder (picnic) to boil; simmer 5 minutes; drain. Cover with fresh water; add 1/4 cup each white vinegar and brown sugar, simmer until tender, about 25 minutes per pound.

Rev. Joseph Power
WESTERN BEANS
2 pounds hamburger
1/2 cup water
1 cup catsup
2 tablespoons vinegar
2 tablespoons mustard
1/2 package onion soup mix
1 can (2 1/2 size) pork and beans
Brown meat and drain, mix with the rest of ingredients.
Bake at 375 degrees for 35-40 minutes. Serve with hot corn sticks.

Mrs. Verna Donery

COWBOY PIE
1 cup soft bread crumbs
3/4 cup evaporated milk
1 teaspoon Accent
1 egg
1 teaspoon salt
1/2 cup onion
1 teaspoon dry mustard
1/4 teaspoon pepper
1/4 teaspoon thyme
1 pound ground beef
4 slices cheese
mashed potatoes
Mix and bake in 9 inch pie tin the first ten ingredients.
Bake at 350 degrees for 35 minutes. Then use 3 slices of cheese to cover meat. Swirl mashed potatoes on top and dot with remaining cheese. Place in oven or broiler until cheese melts.

Gen Weiler

BAKED CHICKEN
(Bachelor Style--No Dishes To Wash)
Line an ordinary cake pan with aluminum foil--bake the chicken as usual--eat it with your fingers--throw away the aluminum foil--and PRESTO--no dishes to do.

Father Paul Quinn

PIZZA CASSEROLE
2 cups egg noodles (cooked in boiling water for 4 minutes and drained)
1 1/2 pounds hamburger, brown and drain
1 can tomato soup
1/2 can water
1/2 cup onion
1/2 teaspoon garlic salt
1 teaspoon salt
oregano, to taste
1 package Mozzarella cheese, shredded
Add soup, water, onion, salts, oregano and cheese to hamburger and noodles. Bake at 350 degrees for about 45 minutes.

Nancy Doorn

ALL-AT ONCE SPAGHETTI
1 tablespoon cooking oil
1 large onion, chopped
1 pound ground chuck
11/2 teaspoons salt
pepper to taste
4 small cans tomato sauce
3 cups water
1 package (8 ounce) uncooked spaghetti
grated cheese
Heat oil in saucepan or skillet. Add onion and cook until soft. Crumble in the ground chuck. Stir and fry until meat loses red color. Sprinkle with salt and pepper. Pour in tomato sauce and water and bring to a boil. Break spaghetti in half, sprinkle in a little at a time, stirring it into the sauce and keeping it separated. Cover tightly and simmer 20-30 minutes. Stir once toward end of cooking time. Serve with cheese.

Mrs. Eugene Schnider
(Dona)
HAMBURGER AND CABBAGE CASSEROLE
1 pound hamburger
1 small head of cabbage, chopped
1 quart fresh or canned tomatoes, chopped
salt and pepper to taste
potatoes, chopped
onion, chopped

Brown hamburger and drain off excess grease. Put in dutch oven and add cabbage. Add tomatoes, salt and pepper. Then the potatoes and onions. Cover with a little water to cook it in. Cover and simmer until vegetables are tender. Can also add other vegetables (green pepper, carrots, etc.). More water can be added and it is good as a soup.

Mrs. Eugene Schnider
(Dona)

CHICKEN KIEV
4 chicken breasts
salt
1 tablespoon green onion
1 tablespoon parsley
¼ pound chilled butter
flour
beaten eggs
fine, dry bread crumbs or cracker crumbs

Cut chicken breasts lengthwise in half. Remove skin and cut away bone. Place each piece of chicken, boned side up, between two pieces of Saran Wrap. Working out from the center, pound with mallet to form cutlets not quite ¼ inch thick. Peel off Saran Wrap and sprinkle meat with salt. Measure together the green onion and parsley; sprinkle over cutlets. Cut butter into 8 sticks. Place small stick of butter near end of cutlet. Roll as you would a jelly roll, tucking in sides of meat. Press to seal well. Dust with flour, dip in beaten egg, and roll in crumbs. Chill rolls thoroughly; at least 1 hour. Fry in deep, hot fat about 5 minutes or until golden brown. Makes 4 to 6 servings. Delicious and easy to do.

Mary Jacobson

TUNA-CHEESE BISCUIT BAKE
1 can refrigerated biscuits
1¼ cups (10¾ ounce can) condensed Cheddar Cheese soup
1-2 cups (1-2 cans-6½ ounces) drained tuna
1 cup milk
2 tablespoons instant minced onion or ½ cup chopped onion
1 teaspoon parsley flakes

Arrange biscuits in ungreased 9 inch square or 8 x 12 inch baking dish. In medium mixing bowl, combine remaining ingredients. Pour over biscuits. Bake 25-30 minutes at 400 degrees or until biscuits have risen to top and are well browned. Serve with cheesy sauce spooned over biscuits. Serves 4-6. Makes a good Lenten meal hot dish.

Mrs. Arthur Severson

TUNA CASSEROLE
½ cup milk
1 can cream of chicken soup
1 can tuna
1 can (medium) chow mein noodles chopped celery

Mix all together EXCEPT a few chow mein noodles for the top. Turn into casserole dish and bake at 375 degrees for 35 minutes. Serves 2-3.

Mrs. Eugene Schnider
(Dona)
DOLMATHES (STUFFED GRAPE OR CABBAGE LEAVES)
1 pound ground beef
1 medium onion, chopped
¼ cup chopped parsley
1 teaspoon chopped fresh mint
or ½ teaspoon dried mint
a little bit of dill if desired
salt and pepper
1 egg, beaten
½ cup uncooked rice
2 tablespoons oil
Mix all together. Add a little water if needed, no more than ¼ cup. If using fresh grape or cabbage leaves, soak in hot water 5 minutes to soften. If using canned grape leaves, rinse in warm water. Place a spoonful of meat on a leaf (being sure the shiny side is down with grape leaves) and roll, folding ends in as you seal in mixture. Place folded side down in a saucepan, making more than one layer if needed. Add approximately 3 cups water. Cover and simmer 45 minutes. Sauce:
Beat 2 eggs, add lemon juice to taste. Slowly add some of the hot broth to eggs while continuing to beat. Stir egg mixture into remaining broth. Cover and allow to stand 5 minutes (off heat) to thicken. Pour over stuffed grape or cabbage leaves. 6 servings.

SURPRISE MEAT LOAF
Use your favorite meat loaf recipe. Place 2 peeled hard boiled eggs in the center, having them well covered with the raw meat. Bake as directed. When cut, it makes an interesting picture.

FRUITED PORK ChOPS
4 pork chops
2 tablespoons lard
1 sliced large onion
1½ cups dried prunes
2 tablespoons lemon juice
½ teaspoon dry mustard
1 teaspoon Worcestershire sauce
3 whole cloves
1 teaspoon salt
¾ cup water
paprika
Serves 4.

Mrs. Albert Repp

PHEASANT AND GRAVY
2 pheasants, cut up
flour
salt
pepper
1 medium onion
1 cup water
2 cans cream of mushroom soup
Soak pheasants in salt water. Roll in flour, salt and pepper. Brown. Add onion, cutting it over pheasants and add water. Simmer until onion has cooked some. Add soup and maybe a little water. Roast in oven until done at 250 degrees to 350 degrees.

We fix rabbit this way too. Adjusting the amount of soup to the amount of meat. You can use Lipton packaged mushroom gravy soup mixes too.

Mrs. Bernard Aulner
RICE KRISPIE CASSEROLE
2 cans chicken with rice soup
1 can cream of chicken or mushroom soup
1 can tuna
1 small box Rice Krispies
1/2 teaspoon salt
Mix well and bake in 350 degree oven for 45 minutes.
Kathy Erickson

MEATBALL STROGANOFF
1 pound hamburger
1 egg
1 piece of bread, coarsely crumbled onions to taste
salt and pepper
Mix ingredients, roll into meatballs and brown. Drain off grease.
1 can cream of mushroom soup
6 ounces sour cream
1 can milk
Mix soup, sour cream and milk and pour over meatballs. Simmer.
Pour mixture over cooked egg noodles or cooked rice.
Deb Kuehn

BARBEQUED RIBS
3 pounds country style ribs
1 cup catsup
1/4 cup lemon juice (Realemon)
2 tablespoons Worcestershire sauce
1 teaspoon salt
1 teaspoon chili powder
1/4 cup brown sugar
1 cup water
1/4 teaspoon paprika
Put ribs in a shallow pan and brown at 400 degrees. Drain off excess fat. Combine ingredients for sauce in saucepan and bring to a boil. Pour over ribs. Baste occasionally. Bake at 350 degrees for 2 hours. Uncover the last 1/2 hour. If sauce gets too thick add a little hot water.
Linda White

ROAST LARGE WILD GOOSE OR 3 LAYER DUCKS
Dressing:
1 loaf bread, toasted and broken up
1 large onion
2 stalks celery, cut up
2 tablespoons ground sage
gizzard and livers, if desired
salt and pepper
4 eggs
1 small apple, cut up, if desired
Soak birds good in salt water. Boil together the onion, celery, sage, salt and pepper. If you like the gizzards and livers add now and boil. To bread add the sage, onion, celery mixture, water and all. Add the eggs and apple. Put a little dressing in each. Pour rest over the tops. Roast as long as you have to. 4 hours or so. I usually start about 400 degrees until heated through then 250 degrees until done. If it gets too dry and crusty, add some water. Just pour it over the top. If you have pretty soupy dressing it works pretty well. And do not be afraid to use the onion, it takes more for wild game. If it is old turn the breast down, it helps to get done.
Mrs. Bernard Aulner

HAMBURGER HOT DISH
1 1/2 pounds hamburger browned with
1 small onion
1 can kidney beans sliced potatoes
1 can soup (tomato, cream of celery, cream of mushroom, etc.)
Place hamburger and onion in casserole, add beans. Slice potatoes on top of this. Pour over all the soup. Bake 1 hour at 350 degrees.
Dorothy Van Ormer
CORN AND TUNA CASSEROLE
2 eggs, beaten
1 can chunk tuna
½ cup milk
pepper to taste
¼ cup grated cheese
1 can cream style corn
1 tablespoon chopped onion
1 teaspoon salt
1 tablespoon melted butter
Mix all ingredients together
and pour into buttered casserole.
Cover and bake about 45 minutes at 350 degrees. Uncover
and top with buttered bread crumbs. Bake 15 minutes more.  
Diane Bannwarth

HEARTY HUNTER’S STEW
4 to 5 pounds venison-cut in
stew-size pieces
12 whole medium size potatoes
12 whole medium size carrots
1 bunch celery-cut in large pieces
½ cup minute tapioca
1 package dry onion soup mix
1 can tomato soup (10 ounce)
3 tablespoons Worcestershire sauce
1 tablespoon salt
Combine venison (do not brown),
potatoes, carrots and celery in
large roaster. Sprinkle onion soup
and tapioca evenly over meat
and vegetables. Combine tomato
soup, Worcestershire sauce and
salt. Pour evenly over soup and
tapioca. Add enough water to
cover meat and vegetables. Cover
tightly with aluminum foil and
refrigerate overnight. Bake in
300 degree oven for 5 hours.
Leave foil on during baking.
Do not peek during baking. 8-10
servings.  
Mrs. Eugene Roberts

BEEF STEW
Crock Pot
2 pounds beef stew meat
½ cup flour
2 tablespoons oil
1 bay leaf
1 tablespoon Worcestershire sauce
1 onion, chopped
1 cup beef bouillon
¼ teaspoon pepper
2 teaspoons salt
1 teaspoon sugar
6 carrots, peeled and sliced
4 potatoes, peeled and cut into
eighths
4 cups water
Coat meat with flour. In skillet,
heat oil and brown meat.
In slow cooker combine browned
beef, bay leaf, Worcestershire
sauce, onion, bouillon, pepper,
salt, sugar and vegetables. Pour
water over all. Cover and cook
on low 8-10 hours. Turn control
on high. Thicken sauce with
flour. Cover and cook on high
10-15 minutes, or until slightly
thickened.  
Mrs. James (Lillian) DeToy

BEEF STROGANOFF
Cut round steak in small pieces.
Fry in 3 tablespoons oleo and
season. Add 1 chopped onion,
1 clove garlic chopped (optional)
and 1 4 oz. can mushrooms
(optional). Stir and fry until
all meat is browned good.
Stir in 2 tablespoons flour, 1
cup beef bouillon dissolved and
1 tablespoon worcestershire sauce.
Cook slowly until meat is tender
and done. Add more bouillon
and water if needed. Just before
serving add 1 carton of sour
cream and stir in-heat until
warm again.  
Jan Schriever
CALICO BEAN HOTDISH
1 pound hamburger
1 pound bacon
1 medium onion
½ cup catsup
¾ cup brown sugar
1 teaspoon salt
1 tablespoon vinegar
1 teaspoon mustard
1 large can pork and beans
1 number 2 can kidney beans
1 number 2 can butter beans

Mrs. R. J. East

CHICKEN AND RICE
1 cup rice
1 cup water
1 can cream of chicken soup
chicken pieces
Mix rice, water and soup together and pour into baking dish. Lay chicken pieces on top. Do not cover. Bake at 325 degrees about 1½ hours.

Lucille Parsons

HOT DISH
Take 1 pound hamburger. Make it into small meat balls. Put them on bottom of casserole. Pour over them 1 can cream of chicken soup. Next fill the casserole with raw potato slices. Cover and bake at 375 degrees about 1 hour or until potatoes are done.

Mrs. Margaret Crowe

TUNA BAKE
Mix:
2 boiled eggs
7 ounce can drained tuna
½ cup chopped celery
1 small chopped onion
½ cup diced American cheese Mayonnaise
Salt and pepper to taste
Split and butter lightly 6-8 hamburger buns. Fill buns with tuna mixture. Place in wax sandwich bag and fold end. Place on cookie sheet and bake 15 to 20 minutes at 350 degrees.

Mrs. R. J. East

5 CAN HOT DISH
1 can Chow Mein noodles
1 can Chow Mein vegetables drained
1 can cream of mushroom soup
1 can cream of chicken soup
1 can chicken or tuna
1 cup milk
Combine and sprinkle with potato chips crushed. Bake at 350 degrees for 45 minutes.

Mrs. Rose McCoy

EASY HAMBURGER DISH
1 pound hamburger
1 can cream of chicken soup
1½ cups cooked macaroni
2 cups buttered bread crumbs
1 can cheese soup
1 cup milk
½ cup chopped onion
Brown hamburger lightly (drain), add other ingredients except bread crumbs. Put in greased baking dish. Cube 2 cups bread and put in melted butter. (I use croutons.) Put on top of hamburger mixture. Bake at 350 degrees for 35 to 45 minutes.

Sister Rosemarie
SHIPWRECK CASSEROLE
1½ pounds hamburger
1 can cream of chicken soup
1 can red kidney beans
4 cups sliced potatoes
diced onions (optional)

Brown hamburger and season to taste. Boil potatoes 3-5 minutes (potatoes should remain firm.) Drain, add browned hamburger, beans and soup. Fold together carefully. Let simmer 5-10 minutes, until thoroughly heated. Stirring occasionally. Serves 6-8.

Florence Soldatke

CHEESE AND POTATO CASSEROLE
2 pound package frozen hashed brown potatoes (partly thawed)
2 (10 ounce) cans Cheddar cheese soup
1 (13 ounce) can evaporated milk, undiluted
1 can French fried onion rings
salt and pepper

Combine potatoes, soup, milk, and half the onion rings. Pour into greased crock-pot. Add salt and pepper to taste. Cover and cook on low 8-9 hours. Sprinkle remaining onion rings over top before serving. Good for Lent.

Sharon Johnson

CORNED BEEF
1 can corned beef
sliced potatoes
1 small onion
dash of salt and pepper
1 can Carnation milk
1 can celery soup

Mix altogether in casserole and bake for 1 hour at 350 degrees.

Mrs. Eugene Roberts

EASY CHOP SUEY
2 tablespoons shortening
2 pounds pork-cubed
½ cup chopped onion
2 cups chopped celery
2 tablespoons molasses
¼ cup soy sauce
1 teaspoon salt
¼ teaspoon pepper
2½ cups bean sprouts
2 tablespoons cornstarch
1¼ cup cold water

Preheat skillet over medium heat for 2 minutes. Melt shortening and saute pork until golden brown. Add onion, celery, molasses, soy sauce, salt, pepper and bean sprouts. Heat until mixture simmers. Heat on low or in crock-pot for 3 hours. Mix cornstarch and water. Stir into hot mixture and heat until liquid thickens. Serve with hot rice or Chinese noodles. Makes 6-8 servings.

Sharon Johnson

SAUSAGE LOAF
2 pounds bulk sausage meat
1½ cups cracker crumbs
2 eggs (slightly beaten)
½ cup milk
¼ cup minced onions
1 cup apple (finely chopped)

Mix altogether and shape in loaf or ring. Bake for about 1 hour at 350.

Theresa Myers

GYPSY STEW
1 pound hamburger
1 teaspoon hamburger dehydrated onion
2 teaspoons shortening
1 large can vegetable soup
1 can pork and beans

Brown meat and onions in shortening. Add soup and beans. Bring to bubbling and stir often.

Theresa Myers
CHUCK WAGON SPECIAL
2 tablespoons butter
1 package onion soup mix
1 cup catsup
1 pound ground beef
½ cup water
2 tablespoons prepared mustard
2 teaspoons vinegar
2 (20 ounce) cans of pork and beans
Brown the ground beef and add other ingredients. Bake at 325 degrees for 1½ hours.
Kathy Erickson

CABBAGE HOTDISH
Cabbage (small wedges)
½ pound hamburger
onion
¼ cup raw rice
1 can tomato soup
1 soup can of water
Place small wedges of cabbages in bottom of casserole. Cook hamburger with the onion. Put cooked hamburger on top of cabbage. Sprinkle with rice, add the soup and water. Bake for 1½ hours at 350.
Theresa Myers

SALMON LOAF
1 (16 ounce) can salmon
1 cup bread crumbs
½ teaspoon salt
2 eggs
1 tablespoon lemon juice
½ cup milk
Mix well. Bake at 350 degrees for ¾ hour.
Kathy Erickson

PORK CHOPS SUPREME
6 or 7 medium pork chops, trim and season
Spread prepared mustard on both sides of each chop. Dip in flour and fry golden brown in butter or margarine. Put browned chops in a roaster and cover with one can creamed chicken soup–diluted with milk. Bake 1 hour at 350. Baste 2 or 3 times while baking. Serves 4-6.
Mary Jacobson

SEA CAPTAIN'S CASSEROLE
1 can mushroom soup
1½ cups rice (uncooked)
¼ cup sliced green olives
½ package potato chips
½ cup milk
1 cup cold water
½ minced onion
1 can (1 pound) tomatoes
2 cans tuna fish
pepper
¼ cup Cheddar cheese
Heat soup, milk and cheese until melted. Combine rice and pepper in casserole. Drain tomatoes. Add ½ cup of juice to water. Pour over rice. Add tomatoes, onion, tuna and olives. Pour sauce over all. Top with potato chips and bits of tomatoes. Bake for 40 minutes in a 375 degree oven.
Annette Francis

BARBECUED PORK CHOPS
8 lean pork chops
1 teaspoon salt
½ teaspoon nutmeg
1 cup water
½ cup catsup
1 teaspoon celery seed
½ cup vinegar
1 bay leaf
Brown chops in hot fat. Pour over combined remaining ingredients. Bake in shallow pan in moderate oven (325 degrees) for 1½ hours. Baste several times during baking time with sauce. Serves 8.
Sister Ruth Kribell, Instructor
HAMBURGER CASSEROLE
1 pound lean ground beef
½ teaspoon mustard
½ teaspoon horseradish
salt and pepper as desired
dash of Worcestershire sauce
5 tablespoons Hunt’s tomato sauce
with onion bits
1 can spaghetti with tomato sauce and cheese
Mix hamburger with seasonings and brown in butter or margarine until done to your desire. Add can of spaghetti. Serves 4-6.
Mrs. Oscar (Rita) Nelson

PILAF
¼ cup butter
1 cup broken vermicelli
1 cup rice
3 cups chicken broth
Brown vermicelli in melted butter. Add broth and rice. Cover and cook until liquid is absorbed. About 15 to 20 minutes. Especially good with chicken or pork. Serves 4 people.
Mrs. Bud Granum

CHICKEN AND POTATO DRESSING CASSEROLE
3 to 4 cups chicken, cut into bite sized pieces
6 cups cubed potatoes
5 pieces toasted bread, cubed
½ teaspoon salt
1½ tablespoons sage
¼ cup melted butter
¼ teaspoon pepper
1 large onion
1 cup chicken broth
Bake chicken and reserve 1 cup of broth. Mix chicken, potatoes, toast and onion. Add melted butter and broth and blend well. Place in a casserole and bake at 325 degrees for 30 minutes.
Mona Shelquist

MEAT ROLLS
Dough:
3 cups flour
1½ teaspoons baking powder
1 teaspoon salt
1 egg, beaten
¼ cup shortening, melted
¾ cup milk
Filling:
1 pound hamburger
1 teaspoon salt
pepper and onion to taste
Marion Hartman

CHEDDAR MAC WITH HAMBURGER
1 pound package grated mild Cheddar cheese
2 cups macaroni
2 tablespoons butter
1 cup chopped onions
¾ cup green peppers
½ pound hamburger
1½-¾ cup celery
2 cans kidney beans
4 cups tomato juice
2 tablespoons chili powder
Saute onion, green pepper, celery and hamburger in butter. Add the kidney beans, tomato juice and chili powder. Grate the cheddar cheese and cook the macaroni. Alternate macaroni, meat sauce and cheese in 2 quart casserole dish. Bake in preheated 350 degree oven for 30-45 minutes. Serves 6.
Mrs. Don Dorn
CHICKEN NOODLE CASSEROLE
1 package noodles (cooked)
1 canned chicken (boned)
1 package frozen peas
1 green pepper (chopped)
1 jar pimentos
2 cans cream of celery soup
   Mix together and bake 1 hour 350 in covered 2½ quart casserole dish. Tuna fish may also be used.

Barb Gadbois

SWEET SOUR PORK
1½ pounds boneless pork, cut into 1 inch cubes
½ cup barbecue sauce
½ cup syrup from pineapple
¼ cup vinegar
1 tablespoon cornstarch
1 can (1 pound 4½ ounce) pineapple chunks, drained
1 green pepper, cut into strips
Cooked rice
Brown meat in small amount of oil and season. Stir in combined barbecue sauce, pineapple syrup, vinegar and cornstarch; cover and simmer 35 minutes. Add pineapple and green pepper; simmer 10 more minutes. Serve with rice. 6 servings.
Sister Ruth Kribell, Instructor

TAVERNS
(Serves 50)
Brown:
3 pounds ground beef
1 pound ground pork
1 small onion (chopped)
Then add:
1 quart tomatoes
1 pint water
2 tablespoons brown sugar
3 cups quick oatmeal
   Simmer slowly for 1 hour.
Serve on hamburger buns.
Marion Hartman

SAUSAGE-CHEESE QUICHE
1 pound pork sausage links
1 medium onion, chopped
½ cup finely diced celery
1½ cups shredded Cheddar cheese
unbaked 9 inch pie shell
3 eggs, beaten
1 cup milk
2 tablespoons flour
1 teaspoon salt
½ teaspoon paprika
Partially cook sausage links. Remove sausage, drain pan, reserving 2 tablespoons fat. Set aside 6 sausage links and slice remainder. Sauté onion and celery in reserved fat for 2-3 minutes. Put with sliced sausage and cheese in pie shell. Mix remaining ingredients and pour into shell. Arrange 6 sausage links on top. Bake on rack in center of preheated 400 degree oven for 30 minutes, or until browned and filling is set. Cool 10 minutes, then serve in wedges. Makes 6 servings.
Kay Myers

OVEN-CRISPY CHICKEN
1 cup coarsely crushed herb stuffing
¼ cup grated Parmesan cheese
1 teaspoon paprika
½ teaspoon salt
dash or pepper
1 egg, beaten
3 tablespoons milk
1 chicken, cut up
6 tablespoons margarine, melted
Combine stuffing, cheese and seasoning. Combine egg and milk. Dip chicken in milk mixture, coat with stuffing mixture. Place chicken in buttered 9 x 13 inch pan; drizzle with butter. Bake at 350 degrees for 50-60 minutes.
Diane Bannwarth
PORK CHOPS ON RICE
4 pork chops, seasoned with salt and pepper and browned
2 cups boiled rice
¼ cup chopped celery
1 cup milk
1 small onion, diced
1 can cream of mushroom soup
Put rice combination in greased casserole. Put chops on top, add fat from skillet. Cover and bake at 400 degrees for 30 minutes.
Sister Ruth Kribell, Instructor

HOT DISH
buttered bread crumbs for topping
1 can cream of mushroom soup
1 can cream of chicken soup
1 cup milk
1 cup cubed, cooked chicken
1 can chow mein noodles
1 can chow mein vegetables
Combine all ingredients except bread crumbs. Spread crumbs on top. Bake at 350 degrees for 1 hour or until brown in well buttered casserole. Serves 10. May use tuna in place of chicken.
Jo Klaudt

BURGEROFF: a Quick Dinner
1 to 2 pounds hamburger
1 can cream of mushroom soup
seasoning
toast
Fry the hamburger loosely; drain off excessive lard. Season according to taste. Open can of soup (slightly dilute); pour over hamburger. Simmer together until well blended. Then serve by pouring hot mixture over slices of toast. Serves 4-6, depending on meat value of hamburger.
Sister Marie Kranz, O.S.B.

ONION GLAZED PORK CHOPS
1 package dry onion soup mix
6 pork chops-¼ inch thick
2 cups water
Combine onion soup mix and water in small saucepan; heat to boiling, then simmer 5 minutes. Place pork chops in single layer in baking dish; spoon onion soup over. Bake uncovered in moderate oven (350 degrees) for 1½ hours or until chops are tender and richly glazed. Arrange chops on heated serving platter. Pour soup drippings from pan into small saucepan. Skim off fat. Heat to boiling. Serve in bowl to spoon over chops.
Sister Ruth Kribell, Instructor

SALMON CHEESE PIE
2¼ cups flour
3 teaspoons baking powder
½ teaspoon salt
½ cup shortening
2 eggs
½ cup milk
1 can salmon
1 tablespoon grated onion
2 tablespoon salmon juice
½ pound cheese
Sift flour, baking powder and salt together. Cut in shortening. Beat eggs and milk together and add to dry ingredients until all flour is moistened. Roll out two-thirds of dough to an 11 inch circle. Fit into 9 inch pie pan. Drain salmon and remove skin and bones. Mix onions and juice in salmon and put in biscuit lined pan. Cover with cheese slices. Roll out remaining dough to 7 inch circle. Place on top of cheese. Bake in 350 degree oven for 30 minutes. Serve hot.
Mrs. Francis Zimmer
MEAT LOAF
1 1/2 pounds ground beef
3/4 cup rolled oats, uncooked
1/4 cup chopped onions
1 1/2 teaspoons salt
1/4 teaspoon pepper
1 egg, beaten
3/4 cup milk
Combine all ingredients and pack firmly into loaf pan. Combine the following ingredients and spread over the meat loaf:
1/2 cup catsup
2 tablespoons brown sugar
1 tablespoon prepared mustard
Bake for 1 hour at 350 degrees.

Mrs. Richard Stammer

SPAGHETTI AND MEATBALLS
Sauce:
1 can whole tomatoes
1 can tomato paste
Salt and pepper
Put whole tomatoes in saucepan and mix until there is very little pulp left. Add salt and pepper and simmer.
Meatballs:
Hamburger
Italian Sausage—if available
oregano
garlic
onion
salt
pepper
bread crumbs
Brown the meatballs made with the above. Season to taste. When meat is well browned add to the tomatoes in pan, reserve drippings. Add drippings to paste and heat until blended; add to the rest of the ingredients and simmer at least 3 hours. Add 2 tablespoons of cooking oil to the water before boiling the spaghetti.

Mrs. Eugene Roberts

RICE AND HAMBURGER SKILLET
1 pound ground beef
2 cups cooked rice
1 teaspoon salt
1/8 teaspoon pepper
1 cup whole kernel corn, drained
1 cup sliced onions
1 teaspoon salt
1 cup tomatoes, drained
1 cup tomato juice
In a skillet or large saucepan, mix together ground beef, rice, salt, and pepper. Fry, stirring frequently, until ground beef is browned. Stir in corn, onions, salt, tomatoes, and tomato juice. Cover and cook over low heat for 30 minutes. Serves 10.

Kay Myers

BARBECUED SPARERIBS
4 pounds spareribs (country ribs)
3 large onions
1 cup catsup
1 cup water
2 teaspoons salt
1 teaspoon paprika
2 tablespoons Worcestershire sauce
4 tablespoons vinegar
4 tablespoons brown sugar
2 1/4 teaspoons dry mustard
Cut spareribs into pieces convenient for serving, then brown in a baking pan over low heat. Drain off grease. Combine other ingredients and pour over ribs in pan. Cover and bake for 1 1/4 hours in moderate oven—350 degrees. About every 20 to 30 minutes spoon sauce over ribs while baking. Remove lid for the last 15 minutes.

Mrs. Bernard Bangert
BREAD STUFFING
(Master Recipe)
4 cups stale bread cubes
¼ teaspoon pepper
1 teaspoon salt
¼ teaspoon thyme or marjoram
¼-1 teaspoon poultry seasoning
¼ cup finely chopped onion
¼ cup melted fat
Combine bread, seasonings, and onion. Slowly add fat, tossing lightly with a fork until blended. For a more moist stuffing slowly add up to ⅛ cup hot water or stock. Makes about 4 cups stuffing. Allow 1 cup for each pound of poultry. Also good for other meats.

BREAD STUFFING VARIATIONS

Celery stuffing: To master recipe add 1 cup finely chopped celery.

Chestnut stuffing: To master recipe add ½ cup finely chopped celery and 1 pound boiled, chopped chestnuts.

Corn Bread stuffing: In master recipe substitute corn bread crumbs for bread cubes.

Giblet stuffing: To master recipe add chopped, cooked giblets. Use giblet stock for moistening.

Mushroom stuffing: Saute ½ cup sliced mushrooms in the fat and add to master recipe.

Oyster stuffing: To master recipe add 1 cup chopped, drained oysters.

Parsley stuffing: To master recipe add 2-3 tablespoons minced parsley.

Prune stuffing: Omit thyme or marjoram and prepare half of master recipe for bread stuffing. Remove pits from 1 cup cooked prunes and add with 1 cup diced apples.

Raisin stuffing: To master recipe add ½ cup seedless raisins.

Sage stuffing: In master recipe omit thyme or marjoram, add 1 tablespoon crumbled sage leaves.

Sausage stuffing: To master recipe add ½ cup fried sausage meat, well drained.

Kay Myers

EGGS SUPREME
1 package sausage, browned and drained (or approximately same amount of cubed ham)
6 eggs
2 cups milk
1 teaspoon salt
1½ cups grated cheddar cheese
1 teaspoon dry mustard
2 slices cubed bread
dash pepper
dash tobasco sauce
Beat eggs. Add milk, salt, pepper, mustard, and tobasco sauce. Mix well. Stir in cheese, meat and bread cubes. Pour in well greased pan, 9 x 13 inches. Refrigerate overnight, then bake for 45 minutes at 350 degrees.

Mrs. Bernie DeWald (Rose)

RECIPE FOR HAPPINESS
½ cup friendship
1 cup thoughtfulness
Cream together with a pinch of powdered tenderness, very lightly beaten in a bowl of loyalty. Add:
1 cup of faith
1 cup hope
1 cup charity
Be sure to add a spoonful each of gaiety that sings and the ability to laugh at little things.Moisten with sudden tears of heartfelt sympathy. Bake in a good natured pan and serve repeatedly.

Marion Hartman
When hanging curtains pull shades to where you want your tie backs, this is easy to get them even without measuring.

* * * *

Many women report that a satisfying use for aluminum foil is in lining the broiler pan before broiling meat or fish. The drippings are caught on the foil which has only to be tossed away when the broiling is done. No more scouring of the broiler pan. Also, line casserole dishes with aluminum foil. This not only eliminates scouring, but helps prevent liquid from boiling over in the oven.

* * * *

When frying doughnuts, while they are not, dip in boiling hot water. This keeps them from being greasy.

* * * *

To clean copper utensils a little ammonia added to the suds will help remove stains or corroded spots. Or, after washing and drying, rub spots with lemon and salt, then suds again.

* * * *

Save your orange and grapefruit peels to dry for your fireside basket. When you have a fire in the fireplace, throw a few of the rinds into the flames. They will burn quickly because of the oil content and give a most pleasant aroma.

* * * *

You can clean your photographs with wall paper cleaner.

* * * *

To remove rust stains, 4 teaspoons cream of tartar in one pint of water. Boil clothes in this solution if boil fast. Make paste of cream of tartar and put on rust spot. Let stand and brush off when dry, repeat if necessary.

* * * *

Put sugar in the milk when heating or scalding. Will not scorch, when making puddings or pies.

* * * *

To dry out rubber boots and overshoes put a small electric bulb inside and let remain until dry.
PIE CRUST
2 cups flour
1 cup shortening
½ cup cold milk
Work together the flour and shortening. Add the milk and set in refrigerator for ½-1 hour. Roll into pie crust.
Barb Kappien

IMPOSSIBLE PIE
6 tablespoons butter
½ cup flour
4 eggs
½ cup flaked coconut
1 teaspoon vanilla
2 cups milk
1 scant cup sugar
pinch of salt
Put all these ingredients in blender and blend one minute. Pour into greased pie pan. Bake at 350 degrees for 35 minutes.
Joan Thill

SOUR CREAM PIE
1 cup sugar
1 cup sour cream
1 cup raisins
½ teaspoon cloves
½ teaspoon cinnamon
½ cup powdered sugar
1/8 teaspoon salt
2 eggs, yolks and whites separated
1 unbaked pastry shell
Mix sugar and cream until blended; add raisins, spices and well beaten egg yolks. Pour into unbaked shell. Bake in hot oven (400 degrees) for 15-20 minutes. Remove and cover with meringue made from egg whites, beaten stiff, to which powdered sugar had been slowly added. Spread meringue over pie. Return to oven and bake until brown. Serves 6.
Marcella Ritter

PEACH PIE
1 cup flour
½ cup margarine
¼ cup sugar
6 peaches, sliced
2½ tablespoons tapioca
¾ cup sugar
Mix the flour, margarine and sugar like a pie crust and pat into a pie pan. Reserve some to sprinkle on top. Blend together the peaches, tapioca and sugar. Pour into pie shell. Bake at 350 degrees until tapioca is tender.
Barb Gadbois

FRENCH SILK PIE
(Chocolate)
¾ cup sugar
½ cup butter
2 eggs
1 teaspoon vanilla
2 squares chocolate, melted (Hershey’s unsweetened baking chocolate)
Cream sugar and butter, add chocolate and 1 egg. Beat 5 minutes, then add second egg and vanilla. Beat 5 minutes more. Pour into 9 inch baked pie shell or graham cracker crust. Chill 2-3 hours. Top with whipped cream.
Sue Peters

IMPOSSIBLE PIE
(Makes it’s own crust)
4 eggs
1 cup sugar
2 cups milk
1 cup coconut
½ cup margarine
½ cup flour
1 teaspoon vanilla
¼ teaspoon nutmeg
Blend the above ingredients in a blender. Pour into a 10 inch greased pie plate. Bake 1 hour at 350 degrees.
Sr. Carola Bruening
CREME de MENTHE PIE
16 Oreo cookies, crushed
½ cup butter, melted
Mix together for crust and pat into pie pan. Chill.
Filling:
24 marshmallows
½ cup milk
1 small container Cool Whip
¼ cup Creme De Menthe Liquor
grated chocolate

IMPOSSIBLE PUMPKIN PIE
½ cup flour or Bisquick
4 eggs
1 cup canned pumpkin
1 cup milk
½ stick soft margarine
½ cup granulated sugar
¼ teaspoon salt
1 teaspoon pumpkin pie spices
Put all ingredients in blender. Blend 2 minutes at any speed. Pour into well greased 9 inch pie pan. Bake at 350 degrees for 40 minutes. If you don’t have a blender, use your electric mixer but allow for more mixing time until all ingredients are well blended. Surprise! No Crust!
Mary Petrin

FROZEN PIE
1 can lemonade, frozen
1 box Dream Whip
1 can Eagle brand sweet condensed milk
Mix these together and put into a graham cracker crust. Keep in refrigerator.
Dorothy Van Ormer

STRAWBERRY DREAM PIE
1 package (4 serving size) Jello
vanilla pudding and pie filling
1 package strawberry gelatin
2 cups cold water
1 teaspoon lemon juice
1 ½ cups prepared Dream Whip
1 cup sliced strawberries
1 (9 inch) baked pie shell, cooled
or graham cracker crust
Combine pudding mix, gelatin, water, and lemon juice in a saucepan. Cook and stir over medium heat until mixture comes to a boil. Pour into a bowl and chill until thickened. Set into a larger bowl of ice and water, then stir until thickened. Fold in whipped topping, blending well, stir in strawberries. Pour into pie shell and chill until set 1-2 hours. Garnish with additional whipped topping and strawberries.
Mary Wilhelmi

LAZY PEACH PIE
½ cup butter or margarine
1 cup sugar
1 cup flour
2 teaspoons baking powder
½ teaspoon salt
¾ cup milk
1 quart or 1 large can peaches, undrained
Melt the margarine in a 9 x 13 inch pan. Sift together the sugar, flour, baking powder, and salt. Mix sifted mixture with the milk and pour over melted margarine. Pour peaches over batter. Bake at 350 degrees for 1 hour or until done and brown. Apples may be used instead, so add 1 teaspoon cinnamon and dash of cloves to the dry mixture.
Sr. Rosina Ann
PUMPKIN PIE
3 eggs, beaten
1 cup pumpkin
½ teaspoon salt
½ cup brown sugar
1 teaspoon cinnamon
½ teaspoon ginger
1 cup milk
Mix all together and pour into a 9 inch unbaked pie crust. Bake at 450 degrees for 10 minutes, then bake at 350 degrees for 40-45 minutes or until knife inserted in to center comes out clean.

LaVonne Hohn

RHUBARB CREAM PIE
1 can Eagle Brand milk
1 cup sugar
2 eggs, beaten
½ teaspoon cinnamon
½ teaspoon lemon juice
rhubarb, enough to fill pie tin
Mix together the milk, sugar, eggs, cinnamon and lemon juice. Place rhubarb in a pie tin. Pour the mixture over the rhubarb. Bake at 450 degrees for 10 minutes, then at 350 degrees for 30 minutes, or until rhubarb is tender. Use either lattice pastry top of meringue.

Sr. Brigid Flanagan

PIE CRUST
3 cups flour
1 teaspoon salt
1¼ cups lard
1 egg, beaten well
5 teaspoons water
1 tablespoon vinegar
Cut flour and salt into lard. Combine egg, water and vinegar together and add to flour mixture for a rich, flaky and delicious pie crust. Leftover can be kept in refrigerator.

Lauretta Flannery

DANISH TARTS-DIABETIC
1 cup cottage cheese
2 cups sifted all-purpose flour
1 cup butter and shortening (half & half melted)
1 teaspoon strawberry jam (diabetic) for each ball
beaten egg whites
Mix cottage cheese, flour and butters together into a smooth dough. Make into small balls size of walnuts. Let set in refrigerator until thoroughly chilled. Roll each ball out and place jam in center. Fold over dough to make half circle. Press edges together with fork. Place on baking sheet and brush with beaten egg whites. Bake in moderate oven, 350 degrees for 30 minutes or until golden brown. The following filling can be used instead of the strawberry jam:
1 cup raisins
1 teaspoon sweetener
1 cup chopped dates
½ cup chopped nuts
water to almost cover dates and raisins
Boil raisins, dates, water and sweetener together and add nuts last. Cool and use for filling.

Cecilia Noll

ORANGE CHIFFON PIE
1 package instant vanilla pudding
½ cup frozen orange juice, undiluted
½ cup water
1 envelope Dream Whip
1 to 2 tablespoons orange rind, grated
Combine the pudding, juice, water and rind. Whip topping according to directions and add to mixture. Place in an 8 inch baked pie shell and refrigerate.

Mrs. Bud Granum
FRESH STRAWBERRY PIE
Baked and cooled pie crust
1 cup small strawberries
1/3 cup water
red food coloring
1 cup sugar
3 tablespoons cornstarch
1/3 cup water
Large fresh strawberries
Combine small strawberries and water in saucepan. Bring to boiling for three minutes; then simmer for 2 minutes. Add red food coloring. In a small bowl combine and stir well the sugar, cornstarch, and water. Add to saucepan mixture and cook until thickened. Cool. Lay fresh strawberries in pie crust and pour cooled mixture over them. Frost with whipped cream and garnish with fresh strawberry halves.

Mrs. Bernie DeWald

GREEN TOMATO MINCEMEAT
8 pounds green tomatoes, chopped or put thru a coarse grinder
green tomato juice
1 cup vinegar
2 tablespoons cinnamon
2 tablespoons ground cloves
1/2 teaspoon salt
4 pounds brown sugar
25 apples, chopped or ground
(unpeeled)
2 pounds raisins
1 cup ground suet
Boil tomatoes in juice for 1/2 hour. Add vinegar, cinnamon, ground cloves, salt and brown sugar. Cook for 1 hour. Then add apples, raisins and ground suet. Cook 1/2 hour longer. Pour into 1 quart sterilized jars and seal for keeping. 1 quart makes a nice 9 inch pie. It’s also good in filled cookies and bars.

Francis Anawski

PEACH PIE DELUXE
7/8 cup granulated sugar
3 tablespoons flour
1 cup evaporated milk
1 (29 ounce) can sliced peaches, drained
Baked pie shell
In a medium size suacepan mix together the sugar and flour. Then add the milk and cook over medium heat until it starts to thicken. Then add the peaches and continue to cook until it has again thickened. Place in the pie shell and sprinkle with cinnamon.

Mrs. Robert Dieren

GRASSHOPPER PIE
1 cup chocolate wafer crumbs
1/4 cup sugar
2-3 tablespoons butter, melted
1/4 cup milk
6 1/2 cups miniature marshmallows
1/4 cup green creme de menthe
2 tablespoons white creme de menthe
4 cups whipping cream, whipped
Fresh strawberries
Combine crumbs, sugar and melted butter; press mixture into bottom and sides of 9 inch pie plate. Cool. Combine milk and marshmallows in top of double boiler; heat and stir over hot, but not boiling water until marshmallows are melted. Remove from heat; cool, stirring at 5 minute intervals. Combine liquors; add to marshmallows, blending well. Fold marshmallows into whipped cream until well combined. Fill cooled crust; freeze until firm for 6 hours or overnight. Trim with whipped cream rosettes and whole fresh strawberries. Yield: 6-8 servings.

Marie Fullenkamp
BLACK BOTTOM PIE
1¼ cup crushed gingersnaps
1 envelope unflavored gelatin
1 cup sugar
2 cups milk
2 squares unsweetened chocolate, melted
1 tablespoon rum flavoring
1 cup cream, whipped
6 tablespoons margarine
¾ cup cold water
1 tablespoon cornstarch
4 eggs, separated
1 teaspoon vanilla
1/8 teaspoon cream of tartar
dash of salt

Mix gingersnap crumbs with melted margarine; press evenly over bottom and side of a 10 inch pie plate. Bake in slow oven (300 degrees) for 5 minutes; chill. Soften gelatin in water in a cup; set aside. Mix ½ cup of the sugar, cornstarch, and salt in a medium-sized heavy saucepan; stir in milk. Cook, stirring constantly, over low heat until mixture thickens and boils for 3 minutes. Beat egg yolks slightly in a small bowl; stir in a generous ½ cup of the hot cornstarch mixture, then stir back into saucepan. Heat, stirring constantly, just 1 minute. Remove from heat; stir in softened gelatin until dissolved. Strain into a 4 cup measure, then spoon 1 cup back into saucepan; blend in melted chocolate and vanilla. Pour into chilled crust; chill. Stir rum flavoring into remaining custard; set measure in a pan of ice and water; chill, stirring often, until custard mounds slightly on a spoon. Beat egg whites with cream of tartar until double in volume gradually add remaining ½ cup of sugar until meringue forms peaks. Fold in chilled custard; spoon over chocolate layer. Chill 2 hours or until firm. Top with whipped cream. Decorate with chocolate, shave thin strips from square of semi-sweet chocolate with vegetable parer.
Sister Ruth Kribell, Instructor

“PINK BLUSH” PEACH PIE
¾ cup sugar
2 drops red food coloring
¼ teaspoon nutmeg
½ cup flour
4 tablespoons butter
unbaked pie shell
2½ cups sliced peaches, drained
¼ teaspoon lemon juice
Mix together the sugar and food coloring, then add nutmeg and flour. Blend in the butter. Place covering of sugar mixture on pie shell. Add peaches, sprinkle with lemon juice. Add rest of sugar mixture. Bake at 425 degrees for 45 minutes. Increase sugar to 1 cup when using rhubarb instead of peaches.
Sr. Mary Hugh McGowen

LEMON PIE
5 tablespoons flour
1 cup sugar
2 egg yolks
1 tablespoon butter
1¾ cups boiling water
juice and rind of one large lemon
Mix sugar and flour; add boiling water and stir constantly. Add slightly beaten egg yolks and cook until thick. Then add lemon juice, rind and butter. Cook a few minutes only. Cool and pour into a baked pie shell. Beat egg whites and add 4 tablespoons sugar. Pour on pie and brown.
Mrs. Laura Groos
**Rhubarb Custard Pie**

2 cups cut, fresh rhubarb  
1 1/4 cups white sugar  
2 tablespoons flour  
1/4 teaspoon salt  
3 eggs, well beaten  
1 unbaked pie shell

Blend 1 cup of the sugar, flour and salt together. Beat eggs until light; add dry ingredients. Beat smooth. Add cut rhubarb and mix. Pour into unbaked pie shell. Top with crisscross crust made from trimmed edges of crust. Sprinkle remaining 1/4 cup sugar on top. Bake in a 450 degree oven 10 minutes. Reduce heat to 325 degrees and bake 30 minutes more. Test to make sure custard is done before removing from oven. The rhubarb will be juicy, but the custard will be set. There will be a cake-like topping and a rich custard filling. Serve plain or with a tiny dab of whipped cream.

Mrs. Laura Groos

**Fresh Strawberry Pie**

1 cup water  
1 cup sugar  
2 tablespoons cornstarch  
1 teaspoon red coloring  
3 tablespoons dry strawberry jello  

Cook until clear and thick the water, sugar, cornstarch and coloring. Add jello. Cool and pour over strawberries that are sliced into the crust.  

**Crust:**  
1/2 cup oil  
2 tablespoons milk  
2 tablespoons sugar  
1 teaspoon salt  
1 1/2 cups flour  

Mix and pat into pie pan and bake 10-15 minutes at 350 degrees. When cool put in sliced strawberries.

Mrs. James (Lillian) DeToy

**Chocolate Pie**

1/2 cup cocoa  
1 cup HOT water  
1 cup sugar  
3 tablespoons butter or margarine  
1 teaspoon vanilla  
2 egg yolks  
2 rounding tablespoons flour  
Meringue:  
2 egg whites  
1/4 cup sugar

Mix all ingredients in pan and cook over medium heat, stirring constantly until thickened. Pour into baked pie shell. Beat egg whites with sugar and a pinch of salt until soft peaks form. Spread over top of chocolate mixture. Bake in 350 oven 12-15 minutes.

Phyllis Fluegel

**Mile High Pie**

1 tablespoon gelatin (1 envelope)  
1/2 cup sugar  
4 egg yolks  
4 egg whites  
1/4 cup cold water  
1/2 teaspoon salt  
1/2 cup crushed pineapple  
1/2 cup sugar

Soften gelatin in cold water; mix 1/2 cup sugar, salt, egg yolks and pineapple in double boiler. Cook mixture until it coats a spoon. Remove from heat. Add softened gelatin and stir until dissolved. Let cool slightly until thickened. Beat egg whites until stiff, add 1/2 cup sugar. Carefully fold cooled egg mixture into beaten egg whites. Pour into baked pie shell. Place in refrigerator to set. Should be chilled at least one hour before serving. Top with whipped cream.

Sister Ruth Kribell, Instructor
PECAN FILLING FOR PIE
3 eggs
1 tablespoon sugar
2 tablespoons flour
2 cups dark corn syrup
1 teaspoon vanilla extract
¼ teaspoon salt
½ cup whole pecan meats
Beat eggs until light. Mix sugar and flour. Add to eggs and beat well. Add syrup, vanilla and salt. Pour in unbaked pie shell and sprinkle pecans over top.

PIE CRUST
2 1/4 cups flour
1 teaspoon salt
1 tablespoon sugar
1 tablespoon lemon juice
¾ cup shortening
1 egg yolk
¼ cup milk

Mrs. Albert Repp

RHUBARB CREAM PIE
1 1/2 cups sugar
¼ cup flour
¾ teaspoon nutmeg
3 eggs
4 cups rhubarb
1 9 inch pastry shell
Blend sugar, flour, nutmeg. Beat into eggs. Add rhubarb. Add to 9 inch pastry shell. Bake at 350 degrees for 1 hour. Top with lattice top or meringue.

Gladys Henle

MERINGUE FOR 9 INCH PIE
3 egg whites
1 teaspoon vanilla
¼ teaspoon cream or tartar
6 tablespoons sugar
Beat egg whites with vanilla and cream or tartar, until soft peaks. Add sugar gradually, beating until stiff and glossy. Bake in 350 degree oven for 12 to 15 minutes.

Gladys Henle

GRASSHOPPER PIE
2 packages (3 ounces each) lime or lemon-lime gelatin
4 tablespoons sugar
1/8 teaspoon salt
2 cups boiling water
¾ cup cold water
½ cup green creme de menthe or 1 teaspoon mint extract
½ cup creme de cacao or 1 teaspoon brandy extract
1 teaspoon vanilla
1 egg white
1 cup whipping cream
Crumb crust
Dissolve gelatin, 2 tablespoons sugar and salt in boiling water; add cold water, liqueurs and vanilla. Chill until slightly thickened. Beat egg white; add remaining sugar gradually until meringue stands in peaks. Whip cream; blend meringue and whipped cream into gelatin. Chill until thick; spoon into crumb crust. Chill until firm. Garnish with chocolate curls. Increase sugar to 6 tablespoons when extracts are used instead of liqueurs; increase cold water to 1 cup.
Yield: 6-8 servings.
Crumb Crust:
1 1/3 cups fine chocolate wafer crumbs
¼ cup sugar
¼ cup softened butter or margarine
Blend all ingredients; press into 9-10 inch pie pan. Chill 1 hour before filling.

Marie Fullenkamp

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When cooking shrimp, add a few caraway seeds to the water, to kill the odor while cooking the shrimp.
PHILLY PIE

1/2 cup sugar
1 tablespoon cornstarch
1 cup crushed pineapple, not drained
1/2 pound cream cheese
1/2 cup sugar
1/2 teaspoon salt
2 eggs
1/2 cup milk
1/2 teaspoon vanilla
1/4 cup chopped pecans
pie shell

Blend together the first 3 ingredients. Cook until thick and clear. Combine cream cheese, sugar and salt. Blend until smooth. Add eggs one at a time. Blend in milk and vanilla. Pour cooled pineapple mixture into the pie shell. Spread cream cheese mixture over the top of this. Then sprinkle pecans on top. Bake in a 400 degree oven for 10 minutes, then reduce heat to 325 degrees for 50 minutes.

Doris Barton

PERFECT LEMON PIE

1 cup sugar
1/4 cup cornstarch
1/2 teaspoon salt
1/4 cup lemon juice
1 teaspoon grated lemon rind
3 egg yolks
2 tablespoons butter
baked pie shell

Combine sugar, cornstarch and salt. Blend in cold water and cook until thick, stirring constantly. Continue to cook over low heat until clear, stirring constantly. This takes about 6-8 minutes. Add lemon juice and rind, cook for 2 minutes more. Blend hot mixture slowly into beaten egg yolks. Return to pan, cook for 2 minutes more, stirring constantly. Add butter. Turn into pie shell. Add meringue over cooled filling to edges of pastry. Brown in oven until golden brown.

Meringue:
3 egg whites, beaten stiffly
4 tablespoons sugar
1/4 teaspoon salt

Doris Barton

CHOCOLATE CHIP PIE

Crust:
1 cup graham cracker crumbs, crushed
1/4 cup melted butter
1/4 cup sugar

Stir together, put in pie plate and set in warm oven.

Filling:
3/4 cup milk
28 marshmallows
1 cup whipping cream
2 squares of bitter chocolate (grated)

Boil milk and marshmallow in double boiler and cool on ice, then add whipping cream. Mix half of chocolate in cream mixture. Put in crust and sprinkle remaining chocolate on top.

Sister Mathias

REFRIGERATOR CHEESE PIE

1 1/4 cups graham cracker crumbs
1/4 cup melted butter
2 tablespoons sugar

Mix, put into 9 inch pie tin or 10 x 6 x 2 inch cake pan and bake for 10 minutes at 350 degrees.

8 ounces Philadelphia cream cheese
1 cup cream, whipped
1 cup powdered sugar

Mix and put into crust. Cover with cherries, apricots or fruit as desired. Refrigerate 24 hours.

Sister Ruth Kribell, Instructor
CHOCOLATE CREAM PIE

¾ cup granulated sugar
¼ cup all purpose flour
¼ teaspoon salt
2 cups milk
2 eggs
1 tablespoon butter or margarine
½ cup semi-sweet chocolate chips
1 teaspoon vanilla

In saucepan mix sugar, flour and salt. Add 1 cup of milk, mix smooth. Bring to boil over medium heat, stirring briskly. Continue to stir and boil until smoothly thickened, about 2 minutes. Remove from heat, with fork beat eggs with remaining 1 cup milk; gradually stir into hot mixture, then put back over heat. Bring to a boil stirring and boil until mixture thickens a bit more, about one minute. Remove from heat, stir in butter, chocolate chips and vanilla. Pour into cool baked pie crust; chill. Spread with whipped cream, garnish with shaved chocolate.

Mary Gruber

PIE CRUST

One Crust
- 1 cup and 2 tablespoons flour
½ teaspoon salt
½ cup vegetable oil (mazola)
2 tablespoons water
Two Crust
1⅔ cups flour
1 teaspoon salt
½ cup vegetable oil
3 tablespoons cold water
Heat oven to 425 or 450 degrees (hot).

Mix flour and salt. Blend oil in thoroughly with fork. Sprinkle all of water over mixture; mix well. Press dough firmly into ball with hands. If too dry add 1 or 2 tablespoons more oil.

Flatten dough slightly; immediately roll into 12 inch circle between 2 pieces of waxed paper. Wipe table with damp cloth to keep paper from slipping. Peel off paper; place pastry in pan, paper-side up. Peel off paper; fit pastry loosely into pan. Trim ½ inch beyond pan edge. Fold extra pastry back and under and build up fluted edge.

Bake one-crust shell 12 to 15 minutes.

Bake two-crust pie 35 to 40 minutes or until juice begins to bubble through slits in top crust except fresh apples 50 to 60 minutes.

Sister Mathias

GRASSHOPPER PIE

Grind 18 chocolate cookies, which have vanilla filling, and add ½ cup butter, mix. Spread in the pie tin and chill.

Filling:
20 large marshmallows
2 ounces white creme de mint
½ pint whipped cream
½ cup milk
2 ounces green creme de mint
Melt marshmallows and milk in double boiler, cool. Fold in cream and creme de mint. Pour in crust and chill. Top filling with chocolate shavings.
Sister Ruth Kribell, Instructor

BUTTERSCOTCH PIE

1 cup brown sugar
3 tablespoons flour
1 cup cold water
2 egg yolks
2 tablespoons butter
1 teaspoon vanilla
Mix all ingredients and cook over medium heat, stirring constantly until thickened.

Phyllis Fluegel
BASIC CREAM FILLING
FOR PIE
2 1/2 cups milk
1/2 cup sugar
pinch of salt
4 egg yolks
3 tablespoons cornstarch
2 tablespoons butter
Scald 2 cups of the milk. Mix well together the egg yolks, remaining milk, sugar and cornstarch. Then add this mixture to the scalded milk and stir until boiling. Add butter. Cool before putting in crust. Cherry Cream Pie:
Use Basic Pie recipe and put in baked 9 inch crust and spread 1 can cherry pie filling on top. Then add whipped cream or your other cream whips. Peanut Butter Cream Pie:
Use Basic Pie recipe and add about 1/4-1/2 cup peanut butter while warm. Cool and put in crust and top with whipping. Mary Gruber

CRAZY CRUST PIE
Crust:
1 cup flour
2 tablespoons sugar
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup water
3/8 cup shortening
1 egg
No need to sift flour; measure by lightly spooning into cup and leveling off. In small mixer bowl, combine flour, sugar, baking powder, salt, water, shortening and egg. Blend well at lowest speed; beat 2 minutes at medium speed. Spread batter in 10 inch or 9 inch deep dish pie pan. Carefully spoon filling into center of batter. Do not stir. Bake at 425 degrees for 40-45 minutes or until crust is golden brown. Apple Filling:
1 can (1 pound 5 ounces) apple pie filling
1 tablespoon lemon juice
1/2 teaspoon apple pie spice or cinnamon
Mix all together. Pumpkin Filling:
In mixing bowl combine the following ingredients and beat until well blended:
1 can (1 pound) cooked pumpkin
3/4 cup sugar
1/2 teaspoon salt
1/2 teaspoon cinnamon
1 can (5 1/3 ounces) or 3/4 cup evaporated milk
1 egg
Mincemeat Filling:
In mixing bowl combine the following:
1 can (1 pound 5 ounces) mincemeat pie filling
1 tablespoon lemon juice
1/2 teaspoon cinnamon
Cherry Filling:
Use a can (1 pound 5 ounces) cherry pie filling straight from can. Kay Myers

CREAM CHEESE PIE
1 9 inch graham cracker crust, slightly baked
8 ounces cream cheese
1 15 ounce can of sweetened condensed milk
1 teaspoon vanilla
1/2 cup lemon juice
Let cheese soften to room temperature, whip and gradually add condensed milk until well blended. Add lemon juice and whip well. Chill 2-3 hours in pie shell. Garnish with cherry or strawberry pie filling. Sister Ruth Kribell, Instructor
SPICED SOUR CREAM RAISIN PIE

3 egg yolks
2 cups sour cream
1 cup white sugar
6 tablespoons flour
¾ teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon cloves
1 cup seedless raisins
1 teaspoon vanilla
1 9 or 10 inch baked pie shell

In mixing bowl, beat egg yolks until thick and lemon colored. Add about ¼ cup sour cream gradually. Then sugar, flour and spices. Mix and add the rest of the sour cream. Pour into saucepan; cook over medium heat until thick (10-15 minutes), stirring constantly. Remove from heat. Stir in raisins and vanilla. Cool. Pour into baked pie shell. Make meringue by beating 3 egg whites until stiff. Add sugar and beat until blended. Bake in 350 degree oven for ten minutes or until brown.

Mrs. Bernard Aulner

CREAM RAISIN PIE

1 ½ cups raisins
1 tablespoon flour
2 egg yolks
1 cup sweet cream
1 cup sugar
dash of salt

Stew raisins until done, then drain. Add cream, sugar, salt and flour; mix together and cook five minutes. Add beaten egg yolks and cook until thick. Put in baked 8 inch pastry shell and cover with meringue and brown slightly. Oven temperature 400 degrees about 8 minutes.

Sister Ruth Kribell, Instructor

SOUR CREAM RAISIN PIE

1 cup sugar
1 cup sour cream
1 cup ground raisins
3 egg yolks
1 egg white
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon cloves

Beat yolks and white well. Add sugar, raisins, spices and sour cream. Cook in double boiler until thick. Pour into a baked pie shell. Cover with meringue and brown in oven.

Meringue:
2 egg whites
¼ teaspoon cream of tartar
4 tablespoons sugar
½ teaspoon lemon juice

Beat egg whites and cream of tartar. Add sugar, 1 tablespoon at a time, so it blends thoroughly. Add lemon juice. Beat until the meringue holds a peak. Place on pie making sure it touches the crust edge. Bake at 400 degrees for 8-10 minutes.

Mrs. Leonard Dickey

NEVER FAIL PIE CRUST

1 ¼ cups Crisco
3 cups flour
1 ½ teaspoons salt
5 tablespoons water
1 egg, beaten
1 teaspoon vinegar

Mix flour, salt and Crisco with pastry blender. Beat all the liquid together with fork and add to flour mixture. Yield: 2 double crust.

Barbara Jansen
Preserving
JAM-DIABETIC
1 pound fresh fruit
2 tablespoons water
1/2 box powdered pectin
2 tablespoons glycerin (get this at a drug store)
1 1/2 teaspoons sucaryl solution
Wash, drain and pit fruit. If Italian prunes are used cut up finely and add water. There should be 2 cups prepared fruit and water. Simmer fruit covered 5 minutes. Add powdered pectin and glycerin. Bring to a full rolling boil and boil one minute. Remove from heat and add sucaryl. Pour in clean hot half pint jars and seal according to jar manufacturer. Process in a boiling water bath for 20 minutes. Remove from water bath, cool and store in cool dry place.

Cecilia Noll

LIME PICKLES
7 pounds cucumbers (peeled), sliced or chunked
2 cups lumberyard lime
2 gallons water
1 1/4 quarts cold vinegar
4 1/2 pounds (9 cups) sugar
1 teaspoon celery seed
1 teaspoon whole cloves
1 teaspoon mixed pickling spices
1 tablespoon salt
1/8 teaspoon alum, for each jar
Soak for 24 hours the cucumbers, lime and water. Wash and drain. Soak in cold water 3 hours, drain. Cover with vinegar, sugar, celery seeds, cloves, spices and salt. Let stand overnight. Boil for 35 minutes in mixture. Put alum on top of each jar before sealing. These pickles taste like watermelon pickles without the mess of the rinds.

Sue Peters

REFRIGERATOR PICKLES
1 gallon cucumbers, sliced
1 pint onions, sliced
1/2 cup salt
1 quart vinegar
4 cups sugar
1 teaspoon turmeric
4 tablespoons mustard seed
Soak the cucumbers, onions and salt together overnight, then rinse well. Heat vinegar, sugar, turmeric and seeds together and pour over pickles. Set 2-3 days in refrigerator to allow flavor to go through cucumbers and onions. Will keep indefinitely in refrigerator.

Connie Miller

PICKLED FISH
Make brine of 1 cup salt (not iodized) and 4 cups water (be sure salt is dissolved). Add just enough fish so brine covers fish. Put in refrigerator for 48 hours, then rinse with cold water after putting fish in strainer.
Then cover fish with white vinegar. Let stand 24 hours.
Then take fish from vinegar, put into jar with layered onion slices. Make brine of:
2 cups white vinegar
1 teaspoon whole allspice
4 bay leaves
2 tablespoons mustard seed
1 1/2 cups white sugar
1 teaspoon black pepper
1/2 teaspoon whole cloves
Bring to boil; cool. (Cook brine a day ahead and let cool overnight). Pour over fish. Refrigerate in covered jars. Cut larger fish in smaller pieces, 1 x 1 inches.

William Bradwisch
TO CAN PEACHES FOR DIABETICS
Peel, halve and remove stone and fill jars with fruit. Mix together the following:
2 tablespoons of Sucaryl
2 tablespoons of lemon juice
1 quart of water
Pour over fruit and seal. Process in water bath for 20 minutes.
Cecilia Noll

TOMATO COCKTAIL
½ bushel tomatoes
6 green peppers
6 onions
7 tablespoons brown sugar
1 tablespoon celery salt
1 tablespoon salt
Grind green pepper and onions and use all juices. Add to tomatoes and cook until tender. Put through a mill. Add brown sugar, salt and celery salt. Bring to a boil-pour into clean warm jars and seal.
Sue Peters

READY TO EAT PICKLES
9 cups sliced cucumbers (very thin)
1 cup green pepper
1 cup onions, sliced
2 tablespoons salt
1 teaspoon celery seeds
2 cups sugar
1 cup vinegar
Mix cucumbers, green pepper, and onions. Sprinkle salt and seeds over the cucumber mixture. Mix well. Mix separately the sugar and vinegar, mix these cold. Stir well. Pour over cucumber mixture. Put into jars and can. Will keep in refrigerator for a month.
Sr. Rosina Ann

LAZY HOUSEWIFE PICKLES
15-16 cucumbers, 4-5 inches long
few sprigs dill
few slices onion
1 quart white vinegar
4 cups sugar
½ cup canning salt
Quarter cucumbers lengthwise, pack in jars with a few sprigs dill and a few slices of onion. Bring remaining ingredients to a boil, pour into jars and seal.
Mary Petrin

REFRIGERATOR PICKLES
4 cups vinegar
4 cups sugar
½ cup salt
1½ teaspoons tumaric
1½ teaspoons celery seeds
1½ teaspoons mustard seeds
3 large onions
Cucumbers
Mix together the vinegar, sugar, salt, tumaric and seeds. Slice and add the onions and enough cucumbers for above liquid. Leave stand in refrigerator for 5 days, stirring daily. Place in jars and store in refrigerator.
Sue Peters

MINUTE RELISH
12 green tomatoes, chopped
4 onions, chopped
4 red peppers, chopped
4 green peppers, chopped
1½ teaspoons salt
2 teaspoons celery seed
1 teaspoon tumaric
1 pint vinegar
2 cups sugar
Mix and cook until vegetables are tender. Place hot into jars and seal.
Sue Peters
REFRIGERATOR PICKLES
1 onion, thinly sliced
sliced cucumbers or unpeeled
sliced zucchini squash
4 cups sugar
4 cups vinegar
½ cup salt
1 ½ teaspoons turmeric
1 ½ teaspoons celery seed
1 ½ teaspoons dry mustard
Place onion evenly in the bottom of 5 quart jars. Fill jars with cucumbers or zucchini. Pack tightly. In a pan combine sugar, vinegar, salt, turmeric, celery seed and dry mustard. Bring to boil until sugar dissolved. Pour over pickles. Seal and put in refrigerator.

Mrs. Larry Lambertz

RHUBARB JAM
5 cups rhubarb, cut up
3 cups sugar
wild raspberry or strawberry jello
Mix rhubarb and sugar together and let set in refrigerator overnight. In morning bring rhubarb and sugar to boil and boil a few minutes. Add dry jello, stir and put into jars and set in refrigerator.

Mona Shelquist

CANNED FISH
(Carp, Sucker or Northern Pike)
For pint jars:
First sterilize jars, then pack in chunks of filleted fish. Mix together for each jar:
1 teaspoon salt
¼ cup vinegar
¼ cup Snap-E-Tom tomato cocktail
1 teaspoon brown sugar
Pour over fish and seal. Cook with 10 pounds of pressure for 90 minutes.

William Bradwisch

SWEET GREEN BEAN PICKLES
2 pounds green beans
2 cups vinegar
4 cups sugar
½ teaspoon turmeric
2 teaspoons mixed spices
2 teaspoons celery seed
Wash and snap bean ends—leave whole. Cook beans until tender and place in jars. Bring syrup to boil, pour over beans and seal. This will make 4 pints.

Phyllis Fluegel

RHUBARB CONSERVE
6 cups rhubarb
5 cups sugar
1 cup orange slices cut fine
Place rhubarb on stove over low fire and add orange slices. Let simmer until rhubarb is tender and orange slices are dissolved. Add 2 cups of sugar and let come to a boil for 5 minutes. Add 3 cups sugar and let boil for another 5 minutes. Remove from fire and stir until cool. Put in sterilized jars.

Blanche Wise
STRAWBERRY JAM
1 cup berries
2 cups sugar
Simmer until sugar is melted. Then bring to full rolling boil and boil for 3 minutes. Remove from fire and add 2 more cups of sugar. Bring to a rolling boil and boil 3 minutes. Place in a shallow bowl. Let stand for 3 days. Stir twice a day then put in jars and seal.

Blanche Wise

SWEET DILL PICKLES
Buy 1/4 gallon of dill pickles. Drain and discard the juice. Dry. Cut pickles into slices.
4 cups sugar
1/2 package pickling spice
Put in big bowl 1/2 of pickles and add 1/2 of sugar and spices. Put in the other half of pickles and sugar. Cover and refrigerate for 3 days. Stir each day. Keep in the refrigerator.

Blanche Wise

KOSHER DILLS
(Makes 6 to 8 quarts)
20-25 cucumbers (4 inches long)
2 heads of dill, for each quart
1 clove garlic, for each quart
1 hot red pepper, for each quart
1/2 teaspoon powdered alum, for each quart
3 quarts water
1 cup coarse-medium salt
1 quart cider vinegar
grape leave, one for each quart
Wash cucumbers and let stand in cold water overnight. Pack in hot sterile jars. To each quart add dill, garlic, red pepper, and alum. Combine salt, vinegar and water. Heat to boiling. Fill jars. Put grape leaf in each jar. Seal.

Mrs. Warren Clancy

FROZEN PEACH SLICES
Method: Use glass or granite container for mixing. Freeze in glass containers, if possible. Divide crate of peaches into 3 piles of washed fruit. Use one pile at a time. Do not scald, but peel with a silver table knife. Make a mixture of 2 cups sugar and the juice of 4 fresh oranges. Do not substitute other orange juice. Carefully mix peeled, sliced peaches in large bowl with sugar-orange juice mixture. Let stand for 2 hours. Then pack in jars and freeze. Use these slices over ice cream, shortcake, in pies or as fresh peaches.

Linda White

RHUBARB JAM
4 cups diced rhubarb
1 package (6 ounces) strawberry jello
4 cups sugar
1 package (16 ounces) frozen strawberries
parafin wax
Mix together rhubarb and strawberries and let stand several hours (to make their own juice). Add sugar. Put in large pan. Bring to rolling boil and boil for 15 minutes, stirring constantly. Remove from stove and add jello. Stir thoroughly. Pour into sterilized jars. Melt down some parafin wax and pour on top of jello in jars to form seal.

Grace Persing

Thank God for dirty dishes. They have a tale to tell.
PUMPKIN SEEDS FOR EATING

Wash the seeds thoroughly, drain them and spread them on a cookie sheet. Put seeds in 375 degree oven and leave them 20-30 minutes to dry.

Increase the oven temperature to 400 degrees and dot the seeds with butter or margarine. Brown the seeds for 5-10 minutes stirring them so that they brown evenly.

Take the seeds out of the oven, sprinkle them with salt, cool and serve. Can be kept in cover container.

Mrs. Richard Bruining

A good way to use that leftover pancake batter is to pour batter on a griddle, but bake just till lightly “tanned”. Place on a cookie sheet to cool; freeze. When frozen, store in a plastic bag. To serve, place in toaster.

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When drying rugs, hang them on the clothesline with a clamp-type trouser hanger. They will dry flat.

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By adding cold water first to flour your browning for gravy will keep it from lumping.

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Put salt in eggs when boiling them, you can use fresh eggs and they will peel easy.

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Put soda on grease fire and it will put it out.

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To keep vegetables, spaghetti or macaroni from boiling over rub a piece of butter around the edges of the kettle. Also used for fudge.

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Tough meat can be tenderized without effecting the flavor by adding a few drops of vinegar while cooking.

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Protect curtains or fine fabrics in the washing machine by putting them in mesh bag, flour sack, or pillow case.

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Cold weak tea will remove water marks on furniture or window sills.
TACO SALAD
2 pounds ground beef, browned, drained and cooled
1 can pinto beans, drained
4 small tomatoes, cut into bite size pieces
1 red Bermuda onion, chopped
1 (4 ounce) package grated Cheddar cheese
1 (5½ ounce) package taco chips
1 head lettuce
1 bottle Seven Seas Russian dressing
Chill the beans, tomatoes, onion, and cheese. Mix together these and the cooled ground beef. Add the taco chips. Tear up the lettuce. Pour in the dressing.

CABBAGE SALAD
1 medium head of cabbage, chopped fine
1 small onion, chopped fine
1 green pepper, chopped fine
½ teaspoon celery seeds
½ teaspoon mustard seeds
1 teaspoon salt
Mix and let stand one hour.
2 cups sugar
1 cup vinegar
1 cup water
Boil for 5 minutes. Let cool and then pour over cabbage. Mix and then put in refrigerator. It will keep for two weeks.
Mrs. Linwood “Bud” Fisher

SOUR CREAM DRESSING
1 cup sour cream
2 tablespoons lemon juice
1½ teaspoons sugar
1 teaspoon salt
dash of cayenne
1 teaspoon onion, grated
Combine all the ingredients. Beat until smooth. Sour cream should hold it’s shape. Good on cole slaw and mixed greens.
Mrs. Thomas Thompson

FINGER JELLO
2 large packages jello, any flavor
½ cup sugar
2½ cups water
5 envelopes Knox unflavored gelatin
2 cups cold water
1 cup cold water
Bring to a boil the 2 packages jello, sugar and 2½ cups water. Pour over the 5 envelopes of gelatin which has been dissolved in 2 cups cold water. Stir and add 1 cup cold water. Put in 9 x 13 inch cake pan, place in refrigerator until set and cut into rectangles.
Jean Moran
Theresa Myers

FRENCH SALAD DRESSING
½ cup sugar
¼ cup Mazola oil
¼ cup vinegar
1 teaspoon mustard (ready made)
½ bottle catsup (small bottle)
½ onion, grated or finely chopped
Put all in small bowl in mixer and beat until thick (a couple of minutes).
Carol Anawski

CUCUMBER AND COTTAGE CHEESE SALAD
1 package lime jello
½ cup boiling water
1 medium cucumber unpeeled
1 small onion
¼ teaspoon salt
½ cup mayonnaise
1 cup cottage cheese
¼ cup ripe olives-sliced (optional)
Mrs. Albert J. Spencer
MEXICAN CHEF SALAD
Brown:
1 pound ground beef
Salt
1 medium chopped onion
Add:
1 (15 ounce) can kidney beans, drained
4 teaspoons (or more) Taco Sauce
A little crushed red pepper
In large bowl:
1 head of lettuce, chopped
4 small tomatoes, chopped
Add meat mixture, then add:
1 bag "Dorito Chips", crunched up
4 ounces Cheddar cheese, shredded
1 small bottle French dressing or your own choice of dressing
Pour dressing in and mix all ingredients well. (Use the whole bottle of dressing).

Mrs. J. M. Hayes

FRUIT SALAD
1 can fruit cocktail, drained
1 small can crushed pineapple, drained
2 bananas, sliced
1 can peach or apricot pie filling marshmallows, if desired
Mix together and serve.

Diane Bannwarth

FRUIT SALAD
1 box vanilla pudding or lemon, lime, orange. Cook the pudding and add fruit of your choice. Serves 6.

Mrs. Rose McCoy

QUICK FRUIT SALAD
1 small carton cool whip
1 cherry jello dry (do not apply liquid)
1 can mandarin oranges (drained)
1 can crushed pineapple (drained)
1 small box cottage cheese
Mix all ingredients together and refrigerate.

M. G.

HONEY SALAD DRESSING
1 cup Mazola oil
1 teaspoon onion, grated
1 cup sugar
1 teaspoon salt
1 1/2 teaspoons celery salt
1/2 teaspoon paprika
1/2 cup vinegar
Blend together well. Use on lettuce salad. Keeps well but needs blending before each use.
Carol Anawski

QUICK SALAD
1 can fruit cocktail, drained
1 small can crushed pineapple, drained
1 small carton cottage cheese
1 package gelatin, dry (orange, strawberry, lemon)
1 small container whipped topping
Fold ingredients together and serve.

Diane Bannwarth

JELLO SALAD
Dissolve 1 package lime jello, 1 package lemon jello in 2 cups boiling water.
Add 1/2 pound miniature marshmallows to hot jello mixture and stir until melted.
Add 1 tall slim can crushed pineapple or 1/2 can (303 size) crushed pineapple and 1 1/2 cups cold water.
Chill until softly set up. Mix 1 (8 ounce) package cream cheese (softened), 1 can mandarin oranges, drained. Combine jello and cheese mixture in mixer. It will become fairly runny again. Whip 1/2 pint cream and fold into mixture.
Put in 13 x 9 cake pan and let set.

Mrs. Raymond Blake
SALAD DRESSING
2 cups salad oil
1 cup vinegar
1½ cups sugar
2 teaspoons salt
2 teaspoons dry mustard
2 teaspoons celery seed
1 medium grated onion
Mix all together and shake well. Store in a covered container in refrigerator.
Lucille Parsons

LIME SALAD
1 (8 ounce) package cream cheese
1 package lime jello
1 cup hot water
1 (8 ounce) can crushed pineapple and the juice
½ cup nuts
1 cup whipped cream
½ cup finely chopped celery
Dissolve jello in hot water, cool until syrupy and ready to whip. Add remaining ingredients and fold in whipped cream. Chill until firm.
Phyllis Fluegel

PEACH SALAD
2 cups canned peaches drained and cut up (reserve juice)
1 cup crushed pineapple drained (reserve juice)
¼ cup maraschino cherries drained and cut up (reserve juice)
¼ cup chopped nuts
1 (3 ounce) package cream cheese
1 small package orange gelatin
Take drained syrups and heat. Add cream cheese stirring until cheese is melted and then add gelatin, stir until dissolved. Add remaining ingredients. Put in mold and chill until set (overnight).
Joan Thill

FRUIT SALAD
1 small carton cottage cheese
1 package lemon jello
Sprinkle jello over cottage cheese. Let stand in refrigerator an hour or so. Then mix 1 small box cool whip and fruit of your choice. Serves 6 to 8.
Mrs. Rose McCoy

COTTAGE CHEESE SALAD
1 small carton cottage cheese
1 small package dry jello
1 small carton cool whip
Add dry jello slowly to cool whip. Then add cottage cheese and fruit if desired. Chill.
Lori Neunaber

3 BEAN SALAD
1 can green beans, French style
1 can yellow wax beans
1 can kidney beans
½ medium onion, sliced
½ green pepper, sliced
Dressing:
½ cup salad oil
½ cup sugar
½ cup white vinegar
1 teaspoon salt
¼ teaspoon pepper
Drain vegetables well; mix with dressing. Make at least a day in advance, or more. On serving, drain vegetables. Liquid may be saved for use again. Will last one week in refrigerator.
Mrs. L. Marquardt

JELLO DESSERT/SALAD
1 9 ounce bowl of Cool Whip
1 12 ounce carton of cottage cheese
1 can crushed pineapple (drained)
1 box dry jello (orange or lime)
1 can mandarin oranges
Mix all the ingredients together, pour into a cake pan and let set overnight.
(Rev.) Joseph L. Ripp
ORANGE SALAD
2 packages orange jello
1 cup hot water
½ cup cold water
1 (6 ounce) can frozen orange juice
1 can mandarin oranges and juice
1 (8 ounce) can crushed pineapple and juice
Mix all ingredients together and refrigerate. Stir again when partially set.
Phyllis Fluegel

JELLO SALAD
1 pint cottage cheese
1 pint Cool Whip
1 (3 ounce) package orange jello
1 cup pineapple tidbits (or crushed) drained
Mix altogether and chill.
Mrs. L. Marquardt

WINTER SALAD
1 cup sugar
1 cup ground cranberries
1 cup chopped apple
1 cup marshmallows
1 cup celery, cut fine
1 cup chopped nut meats
Combine first 4 ingredients. Let stand overnight in cool place. Add celery and nut meats when ready to serve. Serve on lettuce leaf with salad dressing on top. Cherry on top or whipped cream.
Margaret Carlson

PISTACHIO SALAD
1 box pistachio pudding
1⅛ cups milk
1 small can crushed pineapple, drained
1 small container of Cool Whip colored marshmallows, as desired
Mix pudding and milk. Fold in remaining ingredients.
Mrs. James Lee

MANDARIN SALAD
½ head lettuce
1 can (size 1½) chilled mandarin oranges
2 stalks celery
2 scallions
⅛ cup slivered almonds (caramelized in 2 tablespoons brown sugar)
Dressing:
2 tablespoons sugar
4 tablespoons cooking oil
2 tablespoons vinegar
½ teaspoon almond extract
dash pepper
Sister Brigid Flanagan

SKILLET CUSTARDS
2 eggs, beaten
¼ cup sugar
⅛ teaspoon salt
½ teaspoon vanilla extract
1½ cups milk
Combine all ingredients and stir until sugar is dissolved. Pour into 4 custard cups. Arrange in electric skillet with tight-fitting cover. Pour hot water into pan to level of custard mixture. Cover and bring carefully to full boil. Turn off heat and let custards stand, covered, 10 minutes. Refrigerate.
Kay Myers

CHEESE PINEAPPLE SALAD
2 packages lemon jello
1½ cups boiling water
1 tablespoon vinegar
¾ cup sugar
1 cup crushed pineapple
1 cup grated velveeta cheese
1 cup whipped cream
Mix together the jello, water, vinegar and sugar and let partially set, then whip. Add the remaining ingredients.
Jean Vilhauer
SEVEN CUP SALAD
Mix together one cup of each of the following ingredients:
pecans, chopped
pineapple chunks, drained
mandarin orange pieces, drained
coconut sour cream
miniature marshmallows
bananas, diced

Kay Myers

ORANGE JELLO
1 small package orange jello
1 small package lemon jello
2 cups hot water
2 cups cold water
4 bananas
1 can chunky pineapple, drained
1 cup pineapple juice
½ cup sugar
1 egg, beaten
2 tablespoons flour
2 tablespoons margarine
1 cup whipping cream
grated cheese
Dissolve jellos in hot water then add cold water. Cool and add bananas and pineapple. Place in dish or mold. Combine the juice, egg, flour, sugar and margarine. Cook until thickened. Cool. Add whipping cream. Spread on jello and top with grated cheese.

Mrs. Dorothy Van Ormer

LIME CHEESE SALAD
1 package lime jello
1 cup boiling water
18 large marshmallows
1 cup American cheese, coarsely shredded
1 cup crushed pineapple, drained and juice saved
1 cup nut meats
1 cup whipping cream
Dissolve jello in boiling water in a medium size pan. Then over low heat, add marshmallows to jello. Stir until melted. Remove from heat and add pineapple juice and water enough to make 1 cup. When this starts to set, add rest of the ingredients, folding in whipped cream. If served alone just a few salted crackers is plenty.

Margaret Carlson

DOROTHY LYNCH FRENCH DRESSING
1 cup white sugar
½ teaspoon garlic salt or powder
1 teaspoon salt
1 teaspoon pepper
1 teaspoon dry mustard
1 teaspoon celery seeds
1 cup salad oil
¼ cup vinegar
1 can tomato soup
Mix all the above ingredients together in a blender.

Donna Barton Drinkwalter

DRY ORANGE JELLO SALAD
1 bowl (9 ounces) Coop Whip
1 package orange jello, dry
1 package lemon jello, dry
1 carton (12 ounces) cottage cheese
1 can mandarin oranges
1 can pineapple tidbits (11 ounces), drained
Mix all ingredients and let stand overnight.

Mrs. Dorothy Van Ormer

LIME CHEESE SALAD
1 package lime jello
1 cup boiling water
18 large marshmallows
1 cup American cheese, coarsely shredded
1 cup crushed pineapple, drained and juice saved
1 cup nut meats
1 cup whipping cream
Dissolve jello in boiling water in a medium size pan. Then over low heat, add marshmallows to jello. Stir until melted. Remove from heat and add pineapple juice and water enough to make 1 cup. When this starts to set, add rest of the ingredients, folding in whipped cream. If served alone just a few salted crackers is plenty.

Margaret Carlson

POPPY SEED DRESSING
2 tablespoons poppy seeds
1½ cups sugar
2 tablespoons salt
¼ cup vinegar
3 tablespoons onion juice or 1 small onion chopped
2 cups salad oil
2 tablespoons dry mustard
Put all ingredients in blender or medium speed on mixer until thoroughly mixed. If too thick, blend in a little grapefruit juice.
APRICOT SALAD
2 packages orange jello
2 cups boiling water
1 cup mixed pineapple/apricot juice
1 No. 2½ can apricots (mashed)
1 No. 2 ½ can pineapple (crushed)
10 large marshmallows, cut fine
Mix and set in refrigerator.
When firm top with:
1 cup mixed pineapple/apricot juice
½ cup sugar
2 tablespoons flour (heaping)
1 beaten egg
2 tablespoons butter or margarine
1 cup whip cream
Cook together the juice, sugar, flour, egg and butter until thick.
When cool add the whip cream.
Spread over the firm jello, cool, and top with grated cheese.
Sr. Valeria

GRAPE DELIGHT
2 well beaten eggs
½ cup sugar
2 tablespoons lemon juice
1 cup heavy cream, whipped
1 cup pineapple cubes, drained
1 cup sliced red Tokay grapes
2 cups miniature marshmallows
½ cup chopped walnuts
Cook over hot water until slightly thickened the eggs, sugar, and lemon juice. Remove from heat and cool. Fold in the rest of the ingredients. Chill 5-6 hours or overnight in the refrigerator.
Mrs. James (Lillian) DeToy

COLE SLAW (Good Keeper)
1 large head cabbage
1 green pepper
1 onion
1 or 2 carrots
1 tablespoon salt
1 cup boiling water
Shred cabbage and carrots in a bowl. Slice in onion and green pepper. Slice salt over all and pour water over salt. Let stand 1 hour, drain and add dressing.
Dressing:
½ cup vinegar
½ cup salad oil
1 cup sugar
1 tablespoon celery seed
Mix together.
Doris Barton

RICE PUDDING
2 quarts milk
½ cup rice
1 cup sugar
½ teaspoon salt
2 teaspoons vanilla
½ cup raisins, optional (adding after first hour of baking)
Place in a greased casserole and bake uncovered for 1½-2 hours at 300 degrees.
Mrs. James (Lillian) DeToy

PISTACHIO SALAD
1 package pistachio pudding “dry”
½ package miniature marshmallows
1 large can crushed pineapple
1 large carton Cool Whip
Fold in as much Cool Whip as needed. Do not drain juice from pineapple.
Mrs. Rodger Hodges
Cheri Mergen
Mrs. Don Dorn

5 CUP SALAD
1 cup pineapple (drained)
1 can (8 ounces) mandarin oranges (drained)
1 cup miniature marshmallows
1 cup flaked coconut
1 cup sour cream
Mix together and keep in refrigerator.
Cheri Mergen
QUICK AND EASY FRUIT SALAD
1 can (large) mix fruit chunks or fruit cocktail
1/2 cup miniature marshmallows
1/4 cup maraschino cherries
2 tablespoons sour cream, usually
Drain fruit. Mix in bowl the fruit, marshmallows, and cherries. Add just enough sour cream to mix well.

Mrs. R. J. East

ONION SALAD
1 cup sugar
1/2 cup brown vinegar
1 cup water
3 onions, cut into rings
celery seeds
2 or 3 tablespoons mayonnaise
Mix together the sugar, vinegar, and water in a quart (mayonnaise) jar or one of similar size. Add the onion rings. Soak overnight in refrigerator. Drain and add celery seeds and mayonnaise to onions.

Mrs. Richard Stammer

WATERGATE SALAD
1 can (number 2) crushed pineapple (use juice too)
1/2 cup walnuts
1/2 cup marshmallows (small size)
1 package instant pistasico pudding
1 (9 ounce) package Cool Whip
Mix pudding with pineapple and juice. Then add rest of ingredients and refrigerate overnight.

Nancy Doorn

SEA FOAM SALAD
1 cup pears (1 small can), drain and save juice
1 package lime jello
2 packages (3 ounces each) creamed cheese, softened
1 cup Cool Whip

Nancy Doorn

MACARONI SALAD
2 pounds elbow macaroni, cooked and drained; immediately add
2 tablespoons white vinegar and mix thoroughly
4 stalks celery, diced
6 radishes, diced
6 scallions, green part removed, diced
2 tablespoons dried parsley
1 teaspoon celery seed
2 teaspoons salt
1/8 teaspoon pepper
2 teaspoons mild yellow mustard
1 cup mayonnaise
Mix all and chill thoroughly.
Serves 12.

Rev. Joseph Power

MARASCHINO CHERRY SALAD
2 small packages Philadelphia cream cheese
1 small jar maraschino cherries
1 small can crushed pineapple
14 marshmallows, cut up
1 cup Cool Whip nuts
Drain pineapple, mash cream cheese and add juice of cherries, cut up cherries and add them to the drained pineapple and marshmallows. Mix well and fold in Cool Whip, sprinkle with nuts. Let stand overnight.

Virginia Bickett
SALAD
1 can cherry pie mix
1 can chunk pineapple, drained
1 can miniature marshmallows
2 bananas
1/2 pint whipped cream
Mix all the fruits together and fold in the whipped cream.
Joan McC Chesney

MARASCHINO CHERRY SALAD
1 large package Philadelphia cream cheese
1 jar maraschino cherries
1/2 package small marshmallows
1 large carton of cool whip
1 can crushed pineapple (no. 2)
Drain the pineapple. Mash or whip cream cheese, and add juice of cherries. Cut up cherries, add drained pineapple and marshmallows. Mix well. Fold in cool whip. Sprinkle nuts over the top. Let stand overnight. Serves 10-12.
Mrs. Rodger Hodges

TACO SALAD
1 pound hamburger
1/2 cup onion
1/2 can tomato soup
1/2 teaspoon salt
1/2 teaspoon oregano
1/2 teaspoon chili powder
lettuce, shredded
cheddar cheese, grated
tomatoes, cut up into chunks
onions, diced
corn chips or taco chips, crushed
Brown hamburger and onions. Remove excess grease. Add soup and seasonings and let simmer 20-30 minutes. Place hamburger mixture, lettuce, cheddar cheese, tomatoes and onions on plate as you would in taco shell only instead of a taco shell you put the crushed chips on the top and use a fork. Good with garlic or cheese bread.
Mrs. Don Tunender

24-HOUR SALAD
(9 x 13 inch Tupperware container with cover)
1st layer: 1 head lettuce broken in small pieces
2nd layer: 1/2 cup green pepper, diced
3rd layer: 1/2 cup celery, diced
4th layer: 1/4 cup onion, chopped
5th layer: 1 package (1 or 1 1/2 pound) frozen peas
6th layer: 2 cups mayonnaise with 2 tablespoons sugar
Spread the mayonnaise over top and seal to edge.
7th layer: 1/2 cup cheese, shredded (a hard cheese)
8th layer: 10 strips crisp bacon, crumbled
Cover and refrigerate overnight.
A favorite salad of:
Father Don Kettler

PINEAPPLE SALAD
DIABETIC
2 envelopes of Lemon D-Zerta gelatin
2 cups boiling water
1 pint of diabetic ice cream
2 cans (15 ounces each) Del Monte in its own juice pineapple tidbits, drained
Dissolve gelatin in boiling water. Add juice from pineapple to make one cup of cold liquid. Add cold water to pineapple juice if you don’t get enough from the cans. Add ice cream by spoonful stirring until melted. Chill until thickened and then fold in the pineapple tidbits. Stir a couple times while it is thickening as it will have a foamy topping but it will mix in with your salad. Takes about two hours to set.
Cecilia Noll
SUMMER SALAD
1 pint cottage cheese
1 small package jello, any flavor
1 small Cool Whip or ½ big one
1 cup fruit cocktail
1 cup mandarin oranges, with
orange jello or any type of
fresh fruit
nuts and marshmallows, optional
Put cottage cheese in a bowl.
Sprinkle jello on top and stir.
Drain fruit and stir in. Stir in
Paulette Klein

RED HOT SALAD
few nuts
2 boxes cherry jello
3 cups water
½ cup red hot candies
1 cup applesauce
2 tablespoons sugar
Dissolve red hots in boiling
water and add to jello. When
cool; add applesauce. It improves
the salad to add sugar and nuts.
Mold, chill and serve.
Mary Schenk

FROSTED 7-UP
FRUIT SALAD
2 packages lemon gelatin
2 cups boiling water
2 cups 7-up
1 (Number 2) can pineapple,
drained and the juice saved
2 large bananas, sliced
1 cup miniature marshmallows
Dissolve gelatin in boiling water;
add 7-up. Chill until partially set. Add remaining ingredients.
Chill until firm.
Topping:
½ cup sugar
2 tablespoons flour
1 cup pineapple juice
1 egg, beaten
2 tablespoons butter
1 cup whipped cream (Cool Whip)
Combine sugar and flour in
saucepan; stir in pineapple juice
and egg. Cook stirring constantly
until thickened. Add butter; cool.
Fold in whip cream. Spread
over gelatin mixture.
Virginia Bickett

SHOWER SALAD
1 package strawberry jello
1 pint boiling water
1 can pineapple, diced
3 maraschino cherries, finely
chopped
½ cup cream, whipped
1 cup apples, diced
pinch of salt
Dissolve jello in boiling water
and add salt. Chill until slightly
thickened. Add fruit and fold in
whipped cream. Turn into molds.
Chill until firm. Unmold on
crisp lettuce leaves and garnish
with mayonnaise.
Mrs. Linwood "Bud" Fisher

OVERNIGHT LETTUCE
SALAD
1 head lettuce
½ cup celery, sliced
½ cup carrots, sliced
1 package frozen peas, raw
1⅛ cups miracle whip
½ jar creamy Italian dressing
1 tablespoon sugar
4 ounces cheese
6 slices bacon, fried crisp and
chopped
Layer in order given the first
4 ingredients. Use a 9 x 13
inch plastic pan. Mix together
the miracle whip, dressing and
sugar. Pour over lettuce and
shred on the top the cheese and
bacon. Cover with foil, then a
lid. Refrigerate overnight.
Mrs. William Watters
SAUERKRAUT SALAD
2 cups sauerkraut
1 medium onion (1/2 cup), finely chopped
1/2 cup celery, finely chopped
1 large green onion (1 cup), finely chopped
1/2 cup sugar
Drain sauerkraut thoroughly. In a mixing bowl, with a fork, thoroughly mix sauerkraut, with the remaining ingredients. Cover tightly and refrigerate for 6 hours or overnight to chill and allow flavors to blend.

Mrs. Leonard Dickey

THOUSAND ISLAND DRESSING
1 cup sugar
2 eggs
1 pint cooking oil
1 cup catsup
1 pint sandwich spread
1 pint salad dressing

Mrs. Bernie DeWald

PINEAPPLE-SPAGHETTI SALAD
Juice of 1 large can pineapple (chunks or sliced)
Juice of 1 lemon
1/2 cup sugar
2 tablespoons flour
2 eggs
2 tablespoons butter
Boil above ingredients until thick. Cool. Beat dressing into whipped cream to use.
Long spaghetti (broken up fine) cooked until tender. Blanch. Add bananas and pineapple to spaghetti. Mix dressing and whipped cream into this.

Mrs. Al Kaltze

DIABETIC LOW CALORIE PINEAPPLE-LEMON FLUFF
1 envelope D-Zerta lemon gelatin
1 3/4 cups boiling water
2 cups prepared D-Zerta whipped topping
1 can (8 1/2 ounces) low calorie pineapple tidbits, drained
Dissolve gelatin in boiling water and chill until slightly thickened. Blend in whipped topping. Chill until thickened. Fold in fruit and pour into 1 quart mold. Chill, unmold and garnish with fresh lemon slices, if desired. Makes 8 servings.

Mrs. Milton H. Ellis

QUICK SALAD
1 can (16 ounces) fruit cocktail, drained
1 can (13 ounces) crushed pineapple, drained
1 small carton cottage cheese
1 package gelatin, any flavor
small container whipped topping
Fold ingredients together and chill one hour.

Mrs. Milton H. Ellis
**DIABETIC-LOW CALORIE CHERRY SALAD**

1 envelope D-Zerta cherry flavor gelatin
1 ½ cups boiling water
½ cup drained low calorie crushed pineapple
½ cup drained cut up low calorie black cherries
½ cup chopped celery
finely chopped nutmeats

Dissolve gelatin in water. Chill and add pineapple, cherries, and celery. Sprinkle nutmeats on top, if desired. Serve on lettuce leaf and garnish with a bit of mayonnaise.

Mrs. Milton H. Ellis

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**SAUERKRAUT SALAD**

2 ½ cups sauerkraut
1 ½ cups sugar
½ cup vinegar
1 medium onion
1 green pepper, chopped
½ cup Italian dressing

Mix together and add chopped pimiento for color.

Sue Peters

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**FROZEN PEA SALAD**

1 head lettuce
½ cup celery, chopped
½ cup green pepper, chopped
1 onion, sliced and broken into rings
1 package frozen peas

Place ingredients in layers in order given in 9 x 13 inch pan. Spread with:
1 cup mayonnaise, not salad dressing or Miracle Whip
Sprinkle with:
1 tablespoon sugar
8 slices bacon, fried and crumbled
4 ounces cheddar cheese, shredded

Cover with foil and refrigerate overnight.

Mrs. Milton H. Ellis

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**CAULIFLOWER-LETTUCE SALAD**

1 head lettuce, broken in small pieces
1 head cauliflower, broken in small pieces
1 package frozen peas, unthawed
1 onion, chopped
1 pound bacon, fried and crumbled
1 cup grated cheese
2 cups mayonnaise or salad dressing
½ cup sugar

Layer ingredients through grated cheese in order given, cover with salad dressing. Sprinkle with sugar. DO NOT STIR. Refrigerate overnight. Mix before serving.

Mrs. Eugene (Jean) Heinz

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**COTTAGE CHEESE SALAD**

1 can (No. 303) crushed pineapple
1 package lemon jello
½ cup celery, diced
½ cup walnuts, chopped
1 cup cottage cheese
½ cup whipped cream

Heat the pineapple and add jello. Cool then add the remaining ingredients. Let set for 3-4 hours.

Marion Hartman

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**SUPER SALAD**

1 small package orange jello
1 small carton cottage cheese (small curd)
1 small can crushed pineapple, drained well
1 can mandarin oranges, drained well
1 carton Cool Whip

Mix together and refrigerate. (The jello powder is absorbed by the other ingredients.) Can be served as a salad or dessert.

Mary Petrin
MARINATED VEGETABLE SALAD
1 (No. 2) can French cut beans
1 (No. 2) can very small peas
1 chopped onion
½ green pepper, chopped
1 can or jar sliced pimiento
4 stalks celery, diced
Drain peas, beans and pimiento. Toss with other vegetables and ½ teaspoon salt.
Dressing:
1½ cups sugar
1 cup white vinegar
1 cup oil
½ teaspoon celery seed
½ teaspoon mustard seed
½ teaspoon paprika
Make in jar and shake until sugar is dissolved. Pour over vegetables and refrigerate 24 hours before serving. Dressing may be frozen and used once more.
Sr. Barbara McTague

FROZEN FRUIT CUP
3 cups sugar
3 cups water
1 can (12 ounces) frozen orange juice
1 can (No. 2½) crushed pineapple
6 bananas
1 medium can apricots, mashed
Combine sugar and water. Boil for 5 minutes. Cool. Add orange juice, pineapple, sliced bananas and apricots. Store in freezer in plastic container. This makes about 2 quarts and keeps indefinitely. Remove from refrigerator about 15 minutes before serving. Do not thaw out. Delicious served for breakfast or for a dessert.
Sr. Anna Dangel

RASPBERRY SALAD
1 small package raspberry jello
1 small package frozen raspberries
2 cups applesauce
1 cup boiling water
Stir together the above ingredients and spread into a 9 x 13 inch cake pan or a serving dish. Place in refrigerator until set. 2 cups small marshmallows
1 small carton sour cream
1 small carton whip cream
In a separate bowl mix the above ingredients. Let stand several hours then whip and spread on the jello mixture.
Sue Peters

IT’S UP TO YOU
God gave you this day to do just as you would.
You can throw it away... or do some good.
You can make someone happy or make someone sad.
What have you done with the day that you had?
God gave it to you to do just as you would.
You could do what is wicked, or do something good.
You can hand out a smile, or just give ‘em a frown.
You can lift someone up or push someone down.
You can lighten some load, or some progress impede.
You can look for a rose, or just gather a weed.
What did you do with your beautiful day?
God gave it to you... did you throw it away?
Author unknown
Submitted by Joyce Kerkelberg
To keep lettuce fresh and crisp hollow out the heart and and put 2 tablespoons water in the hole.

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To stretch whipped cream fold in meringue made of 1 egg white with 2 tablespoons sugar to 1 cup whipped cream.

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Keep snow from sticking to the snow shovel by rubbing it with a piece of candle or paraffin before using.

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If just a few drops of lemon juice are needed for a recipe, don't cut the lemon in half. Instead, stick a fork in one end and squeeze out the juice required.

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Get more juice out of lemons by heating them in hot water for several minutes before squeezing.

* * * *

You can transfer a recipe from a newspaper in just seconds with a piece of waxed paper. Cover the recipe with the paper, and rub over the waxed paper with the edge of a table knife held at a 45 degree angle. The print will transfer to the waxed paper. Remove the paper and place it on a white recipe card and repeat the process. Print will transfer to the card saving time, trouble, and possible errors.

When cutting off corn to can, try using a fine saw bread knife. It works better than a plain knife and is also ideal for slicing tomatoes.

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If hair oil stains, grease spots or chimney streaks come through new wallpaper, try this. Before papering, paint all such spots with aluminum paint. Let dry and paper as usual.

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Dissolve 1 cup sal soda in one gallon of hot water. Add one cup vinegar and one cup ammonia. Apply with a paint brush and rinse well with clear water. Cleans badly soiled woodwork and walls effectively.

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When canning, keep a large piece of sandpaper handy. Use it to screw the lids tight. It gives you a good grip and protects your hand from the heat.

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It's easy to paint kitchen chairs if they are placed on waxed paper instead of newspaper. In this way, you will be able to point all the way down the legs.

* * * *

Remove those "tired of" decals by soaking a pad of cotton with nail polish remover. Apply cotton to design for a few minutes and presto! Your decal can easily be scraped off.
SANDWICH
TAVERNS
2 1/2 pounds hamburger
5 large stalks celery, cut fine
large onion, grated
1 cup catsup
1 can tomato soup
1 can chicken gumbo soup
2 tablespoons mustard
1 teaspoon chili powder
2 tablespoons vinegar
2 tablespoons brown sugar
salt and pepper to taste

Brown hamburger and put into
a baking pan. Add rest of the
ingredients and bake for 2 hours,
stirring occasionally at 250 de-
grees.

“HAND” PIZZA
Great for Outdoors also
1 (8 ounce) package refrigerator
biscuits
1 cup (8 ounce can) tomato sauce
2 hot dogs, sliced thin
1 1/4 cups sharp cheese, or moz-
arella cheese, grated
1 1/2 teaspoons oregano
2 tablespoons butter or mar-
garine (optional)

Start oven heating to 450
degrees. Pat biscuits into thin
rounds about 4 inches in diam-
eter with your hands. Place on
greased cookie sheet, spread each
round with tomato sauce, sliced
franks, sprinkle with cheese and
oregano and dot with butter or
margarine. Bake for 8-10 min-
utes. Makes 10 pizzas.

Note: A slice of bread may
be used instead of a biscuit.
The biscuit may be flattened and
fried on one side in a skillet
over a stove. Then turn and add
the other ingredients. Great for
outdoor cooking.

Dorothy Van Ormer

CHOCOLATE SAUCE
(Good on top cream puffs or
ice cream)
1 square unsweetened chocolate
1 cup milk
1 cup sugar
2 tablespoons light corn syrup
1/2 teaspoon vanilla

Add chocolate to milk and place
over medium high burner, stirring
constantly. Bring to a boil and
cook until smooth. Don’t keep
burner too hot. Should dissolve
slowly. Add sugar, dash of salt,
syrup and stir until sugar is
dissolved and mixture boils. Con-
tinue to boil without stirring
until small amount of sauce
makes a jellied mass in cold
water. Add vanilla and cool if
wish. Otherwise serve warm on
ice cream of puffs.

Connie Miller

BASIC WHITE SAUCE
Thin sauce:
1 tablespoon fat
1 tablespoon flour
1 cup liquid
1/4 teaspoon salt
dash of pepper

Medium sauce:
2 tablespoons fat
2 tablespoons flour
1 cup liquid
1/4 teaspoon salt
dash of pepper

Thick sauce:
3 tablespoons fat
3 tablespoons flour
1 cup liquid
1/4 teaspoon salt
dash of pepper

Melt the fat, add the flour
and seasonings. Stir until smooth.
Slowly add cold liquid. Stir and
cook until thick.

Kay Myers

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MAGIC CHOCOLATE SAUCE
1 can Eagle Brand Sweetened Condensed Milk
2 squares (2 ounces) unsweetened chocolate
1/8 teaspoon salt
1/2 to 1 cup hot water
1/2 teaspoon vanilla extract
In top of double boiler cook milk, chocolate and salt over rapidly boiling water until thickened, stirring often. Remove from heat. Slowly stir in hot water until sauce is desired thickness. Stir in vanilla. Serve hot or chilled.

Donna Collins

SPREAD FOR FRENCH BREAD
1 pound sharp cheddar cheese
1/4 pound margarine
1/2 to 3/4 cup sweet cherry peppers (chopped)
1 can black olives
3 hard boiled eggs
1 can tomato soup
1 small onion
Salt and pepper
Put all ingredients through the grinder except the peppers. This makes enough spread for 4 long thin loaves of French bread. Slice loaves and spread with mixture. Broil or use hot oven until cheese is melted.

Phyllis Fluegel

HAMBURGER B-B-Q
1 tablespoon vegetable oil
1 large onion
1 pound ground beef
1 teaspoon salt
1/2 cup catsup plus 2 tablespoons
1/2 cup pickle relish
1 tablespoon prepared mustard
1 tablespoon worcestershire sauce
1 teaspoon chili powder
Saute onions and ground beef. Drain and add the rest. Simmer until done. You can add some tomato soup if you wish it more sloppy.

Mary Gruber

SLOPPY JOES
1 1/2 pounds hamburger
1/2 cup celery
1 onion (to taste)
1 can chicken gumbo soup
1/2 cup catsup
2 tablespoons mustard
Salt and pepper (to taste)

Mrs. Eldon Young

BEAN SANDWICHES
1 can pork and beans
Cheese, grated
Bacon
Bread
Layer: 1 slice of bread, pork and beans, grated cheese, several slices of bacon. Broil.

Marcella Ritter

PIZZA BURGERS
1 can spam (minced or chopped)
1 onion (minced or chopped)
1 large piece cheese (about same size as spam), mince or chop
1 can chili (no beans)
Mix above ingredients together. Spread on bread, heat in oven 10 minutes at 350 degrees.

Mrs. Ella Fenstermaker

CHICKEN SALAD
1 cup celery, diced
1 cup carrots, grated
2 tablespoons minced onion
1/2 cup mayonnaise
Salt and pepper to taste
1 small can boned chicken
Combine all ingredients and refrigerate overnight. Serve on chinese noodles.

Mrs. Bernie DeWald
**PIZZA BURGERS**
2 pounds hamburger (brown and cool)
1 (8 ounce) package grated mozzarella cheese
1 can tomato soup
¼ bottle chili sauce
¼ cup Parmesan cheese
1 teaspoon oregano
½ teaspoon garlic salt
24 slices of American cheese
12 hamburger buns

Mix first 7 ingredients. Place hamburger buns open on cookie sheet. Place a slice of cheese on each bun. Add about ½ cup of meat mixture on top of cheese. Bake at 350 degrees for about 20 minutes or until the cheese melts. This freezes well.

Sharon Johnson

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**PIZZABURGERS**
Brown and let cool:
1 onion, chopped
1½ pounds hamburger

Mix:
1 can (8 ounces) tomato sauce
½ teaspoon garlic salt
¾ teaspoon salt
¼ teaspoon pepper

Mix together:
½ pound Mozzarella cheese
8 olives

Mix all ingredients and spoon into hamburger buns. Sprinkle with oregano. Wrap individually in foil. Place in 350 degree oven for 20 minutes. Serves 8.

Diane Bannwarth

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**BAR-B-QUE HAMBURGERS**
2 pounds or 10 pounds hamburger
1 cup or 5 cups water
1 or 5 chopped onions
2 or 10 teaspoons dry mustard
2 or 10 teaspoons chili powder
1½ or 15 teaspoons salt
¾ cup or 4⅛ cups catsup
1 pound bar-b-q equals 12 buns.

Mrs. Al Koltze

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**BEER BATTER**
¼ cup beer
¼ cup flour
¼ cup cornstarch
1 egg yolk
2 tablespoons melted margarine
1 egg white stiffly beaten

Mix first five ingredients; fold in the egg whites. Dip salted dry fish into batter and deep fry or pan fry in ¼ inch of oil. May also be used for onion rings.

Barb Gadbois

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**JIM’S SPAGHETTI SAUCE**
2 beef soup bones
4 carrots
4 celery sticks
1 medium onion
1 tablespoon salt
1 teaspoon pepper
6 cloves garlic
1 (28 ounce) can whole tomatoes
1 (18 ounce) can tomato paste
2 (42 ounce) cans tomato puree
1 teaspoon whole oregano
½ cup sugar
4 cups water

Place soup bones in large pot with a ½ inch of water. Dice carrots, celery, onions and garlic and add along with salt and pepper. Simmer covered for 30 minutes. Add tomatoes, paste, puree, oregano, sugar and water. Cover and bring to a boil. Then simmer for 2 hours stirring occasionally. DO NOT LET IT BURN. Strain all the stock out of the spaghetti sauce.

Jim Hayes
SOFT TACOS

Batter:
1 cup flour
1 teaspoon salt
1 1/2 cups water
1/2 cup corn meal
1 egg

Spread thin in a greased frying pan. Turn when one side is light brown. Brown other side.

Taco mixture:
1 pound hamburger
1 small onion
1/2 teaspoon chili powder
few drops tabasco sauce
salt to taste
pepper to taste
tomatoes, cut up
lettuce, shredded
grated cheese

Brown hamburger and onion. Add chili powder, tabasco sauce, salt and pepper. Serve with tomatoes, lettuce, and cheese.

Elaine Wingert

POTATO BEEF BURGERS

1 pound ground beef
1 medium potato
1 small onion
1 teaspoon salt
1/2 teaspoon pepper

Grate potato and onion in the ground beef, add seasoning and make patties. Fry on greased griddle.

Mary Petrin

SPAM ON BUNS

1 can spam
1/4 pound Velveeta cheese
1 can cream of chicken soup
1 small onion

Grind up spam, cheese and onion. Add soup. Spread on buns and broil until light brown.

Mrs. Douglas Cable

ECONOMY HAM SALAD

3 pounds bulk bologna
5 ounces salad olives
1 pint dill pickles
1/2 cup minced onions
2 cups Miracle Whip

Grind bologna, olives, and pickles together. Then mix in onions and Miracle Whip.

Jim Hayes

VARIOUS FILLINGS FOR SANDWICHES

1. chopped chicken, ham and pickles.
2. chopped ham, green pepper and egg
3. chopped date and cream cheese
4. grated pineapple, cream cheese and nut
5. sardines, chopped egg and mayonnaise
6. crabmeat, minced celery mixed with salad dressing and watercress
7. peanut butter, pimento and sliced cucumber
8. cold pork, chopped sweet pickle salad dressing and lettuce
9. tuna fish salad with broiled bacon

Mary Pertin

CAROLYN'S HOT SHRIMP SALAD

1 cup onions, diced
1 cup celery, diced
1 cup green pepper, diced
2 cans shrimp
1 can tuna
1 cup mayonnaise
4 tablespoons ketchup
1 cup slivered almonds

Fold ingredients together. Let stand overnight in refrigerator. Bake next day at 300 degrees for 45 minutes.
Carolynns

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HILLS, MINNESOTA 56138
CLAM CHOWDER
2 cups diced potatoes
½ cup chopped onion
½ cup chopped celery
¼ teaspoon salt
1 cup water
1 can condensed Manhattan style clam chowder
1 cup milk
1 7½ ounce can minced clams, drained
3 tablespoons dry white wine
½ cup whipping cream
2 tablespoons snipped parsley
In large saucepan, combine first 5 ingredients. Cook covered until potatoes are tender, about 10 minutes. Mash slightly. Add chowder, milk, clams, and wine. Heat, but do not boil. Stir cream into chowder. Season with salt and pepper. Sprinkle with parsley.
Sr. Brigid Flanagan

CHILI
1 pound to 1½ pounds hamburger
1 large onion
2 cans kidney beans
1 large can whole tomatoes
2 tablespoons chili powder
1 clove garlic (chopped) or little garlic salt
¼ teaspoon cumin seed
Brown hamburger and onions. Add rest of ingredients. Best if let simmer for hours.
Connie Miller

MINNESTRONE HAMBURGER SOUP
1 pound lean ground beef
1 large onion, chopped
2 small potatoes, cubed
2 carrots, sliced
2 stalks celery, sliced
1 can (28 ounce) whole tomatoes
1 cup cabbage, shredded
1 small bay leaf
¼ teaspoon thyme
¼ teaspoon basil
1 teaspoon salt
¼ teaspoon pepper
grated Mozzarella or Parmesan cheese
Place all ingredients except cheese in crock-pot. Stir thoroughly. Add water to cover. Cover and cook on low setting 8 to 12 hours or on high 3 to 5 hours. Stir well. Serve sprinkled with cheese. Cheese may be optional. Makes about 3 quarts.
Mrs. Bud Granum

* * * * *

“One thing you learn from economics-the best time to buy anything was last year.”
MEAT FONDUE SAUCES

Tangy Tomato Sauce:
1 cup chili sauce or catsup
1/4 cup chopped celery
1 tablespoon chopped onion
1 tablespoon lemon juice
1 teaspoon horseradish
Combine. Mix. Chill. 1 1/4 cups.

Mustard Sauce: 1/2 cup sour cream
1/4 cup mayonnaise
1 1/2 tablespoons mustard
1 tablespoon sugar
1 teaspoon horseradish
Combine. Mix. Chill. 1 cup.

Sweet and Sour Sauce:
1/2 cup apricot preserves
1/4 cup catsup
2 tablespoons honey
2 tablespoons vinegar
2 tablespoons finely chopped sweet pickles
Combine and heat to simmering stage. Serve hot. 1 cup.

Sharon Johnson

HAMBURGER SOUP

1 pound ground beef (browned and drained)
1 pound can tomatoes (plain or stewed)
1-8 ounce can tomato sauce
2 cups water
1-10 ounce can mixed vegetables
1/2 envelope onion soup mix
1 teaspoon sugar
Mix together. Bring to boil and simmer 20 minutes. Serve.

Mary Schenk

* * * *

Keep some flour in a kitchen size salt shaker for flouring greased cake pan. It's quick and handy and prevents dipping into the flour sack for small jobs.

* * * *

"Home is where we grumble the most but are treated best."

Mary Petrin

EASY CHILI

1 pound hamburger
1 medium onion
1/2 cup catsup
1 can chili beans
1 can tomato soup
2 cans water
Brown the hamburger and onion. Bring to a boil the catsup, beans, soup and water. Let boil for 20 minutes. Add according to your taste:
onion salt
garlic salt
chili powder
barbeque spice
mustard
brown sugar
Boil for another 30 minutes. Use a large pan or dutch oven.

Barb Kappien

MARRIED MAN'S CAKE

1 pound respect
1 pound hugs and kisses
1 cup kindness
pinch of gentleness
Add generosity; mix with a dash of good humor; and stir with a spoon of thoughtfulness until well blended. Pour into a tin of loyalty and bake for one lifetime over a constantly burning flame of love. Garnish with smiles and serve generously to the lady of your choice.

Rick Collins
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SWEET AND SOUR BAKED BEANS
1 onion (diced)
1 1/2 cups sugar
1 teaspoon dry mustard
1/2 teaspoon garlic
1 teaspoon salt
1/2 cup cider vinegar
Simmer above ingredients for 20 minutes.
2 cans dry lima beans (15 ounce cans) drained
1 can green lima beans (16 ounce can) drained
1 can red kidney beans (16 ounce can) drained
1 can pork and beans (15 ounce can) drained
8 slices fried bacon (crumbled)
Place beans and bacon in a greased 3 quart casserole. Pour liquid over beans. Bake for 1 hour at 350.
Phoebe Hilferty

CREAMY POTATO BAKE
Instant mashed potatoes, 6 servings
3 ounce softened cream cheese
1 egg, beaten
2 tablespoons finely chopped onion
1 tablespoon finely snipped parsley
butter
paprika
Prepare instant potatoes according to package directions but OMIT butter or margarine. Add cream cheese and mix with small mixer. Stir in egg, onion and parsley. Blend thoroughly. Place in a quart casserole and dot with butter and sprinkle with paprika. Bake at 400 degrees for 30 minutes. May be mixed ahead for later heating. May take a little longer in oven. Makes 6 servings.
Cheri Mergen

FRIED ONION RINGS
1 1/2 cups flour
1 1/2 cups beer
3 large onions
3-4 cups shortening
Combine flour and beer in large bowl, blend thoroughly using whisk. Cover and let set no less than 3 hours. Heat shortening in deep fat fryer to 375 degrees. With metal tongs, dip onion rings into batter, then into hot fat. Fry and turn to delicate brown. Keep warm in 200 degree oven.
Sr. Barbara McTague

DILLY BEANS
uncooked green beans
red pepper
garlic (clove)
dill weed
2 cups cider vinegar
1/4 cup pure salt
Wash, stem and steam green beans. Pack in sterilized jars and add 1/2 teaspoon of red pepper (not cayenne), 1 clove garlic and 1 large head of dill. Heat 2 cups of pure cider vinegar and 2 cups water and 1/4 cup of pure salt to boiling. Pour over beans. Seal. Makes 4 pints.
Mary Garner

GREEN RICE
2 cups rice
2 cups water
6 ounces Cheez Whiz
1 box frozen chopped broccoli
1 can cream of celery soup
1 can condensed milk
Cook rice in water and let stand 5 minutes. Put the cheese into the rice and it will melt. Add broccoli. Mix celery soup and milk. Bake at 375 degrees for 40 minutes.
Sr. Carola Bruening
JIM’S BAKED BEANS
1 small onion
4 ounce can stems and pieces
mushrooms
2 tablespoons margarine
1 1/2 pounds hamburger
1 can (53 ounces) pork and
beans
1 can (1 pound 12 ounces) whole
tomatoes
1 1/2 cups brown sugar
season to taste
Saute the onion, and mush-
rooms in margarine. Brown the
hamburger. Combine all the in-
gredients into a crock pot and
turn onto low heat. Cook for
4 to 5 hours.

Jim Hayes

SWEET AND SOUR
GREEN BEANS
3 strips bacon
1 small onion, sliced
1 can (8 1/2 ounces) water chest-
nuts, sliced
1 can (16 ounces) French-style
green beans
2 teaspoons cornstarch
1/4 teaspoon salt
1/4 teaspoon dry mustard
1 tablespoon brown sugar
1 tablespoon vinegar
3 tablespoons chopped pimento

Fry bacon until crisp. Remove
bacon, drain and crumble. To
the bacon fat in skillet, add
onion and water chestnuts. Saute
until onion is golden, stirring
frequently. Drain green beans,
reserving 1/2 cup liquid. Combine
bean liquid, cornstarch, salt,
mustard, brown sugar, and vine-
gar; add to skillet. Cook, stirring
constantly until mixture thick-
ens. Add green beans and pi-
mento. Heat through. Serve gar-
nished with crumbled bacon.
Makes 4-1 cup servings.

Sr. Faith Sitzmann

BEAN SALAD
1 can kidney beans, drained
1 can wax beans, drained
1 can green beans, drained
1 medium onion, chopped
1 cup sugar
1/2 cup vinegar
1/2 cup salad oil
Mix together the beans and
onions. Bring to a boil the sugar,
vinegar and oil. Pour over the
beans and onions. Refrigerate
at least overnight.

Lucille Parsons

BROCCOLI CASSEROLE
2 tablespoons margarine
2 tablespoons flour
1 (3 ounce) package cream cheese
1 cup milk
2 ounces American cheese
2 (10 ounce) packages of frozen
chopped broccoli, cooked and
drained
1/3 cup crushed Ritz crackers
In a saucepan melt margarine;
blend in flour and cheeses. Add
milk; cook and stir until mix-
ture boils. Stir in broccoli. Place
in 1 quart casserole and top
with cracker crumbs. Bake for
30 minutes at 350 degrees.

Linda White

HONEY GLAZED ONIONS
12 onions, small to medium
size
1/2 cup melted butter
3/4 cup honey
1/4 cup catsup

Peel and simmer onions until
tender crisp. Carefully place onions
in shallow baking pan. Mix in
bowl the remaining ingredients.
Pour over onions and bake until
tender, basting often. Use a
350 degree oven and allow about
30 minutes.
SUMMER ZUCCHINI
1 medium onion, chopped
1 tablespoon oil or margarine
5 medium zucchinis, sliced
2 medium tomatoes, chopped or
¼ cup tomato juice
¼ teaspoon salt
¼ teaspoon pepper
¼ pound cheese, (Velveeta)
Saute onion in margarine, add
zucchini and tomatoes. Season
and cook until soft about 10
minutes. Place layer of cheese
on top, leave until melted only.
Sprinkle with Parmesan cheese
and serve.

GOLDEN PARMesan
POTATOES
6 large potatoes, about 3 pounds
¼ cup flour
¼ cup grated parmesan cheese
3/4 teaspoon salt
1/8 teaspoon pepper
3/4 cup margarine
Peel potatoes and cut into
quarters. Combine flour, cheese,
salt and pepper in a bag and
shake, coating potatoes well with
cheese mixture. Melt margarine
and spread in a 9 x 13 inch
pan. Place potatoes and bake at
375 degrees for 1 hour turning
once during baking.
Linda White

POTATOES SUPREME
5 medium potatoes, peeled and
grated coarsely
1 cup sour cream
1 cup shredded cheese
¼ cup chopped onion
¼ cup butter, melted
Mix ingredients together and
pour into casserole. Refrigerate
several hours. Bake uncovered
at 350 degrees for 45 minutes.

LETTUCE SALAD
Tear up in bite-size pieces
one head of lettuce and put in
9 x 13 inch pan. Then sprinkle
over lettuce the following in-
redients:
1 cup diced celery
1 cup shredded carrots
½ cup chopped green pepper
3 finely chopped hard boiled eggs
¼ cup chopped onion
½ package of frozen peas just
as they come from the box
6 pieces crisply fried bacon cut
in small pieces or Bacon
In a bowl combine:
2 tablespoons sugar
11/2-2 cups salad dressing
Frost the top of salad with
this mixture. Grate 1 cup cheese
and sprinkle on salad dressing.
Refrigerate 4 to 6 hours.
Linda White

DANISH POTATO SALAD
¼ cup vinegar
¼ cup water
¼ cup sugar
¼ teaspoon salt
dash pepper
1 teaspoon mustard
2 eggs, well beaten
1 cup salad dressing
4 cups cooked potatoes
2 hard cooked eggs
½ cup cucumber, optional
1 tablespoon onion
1 tablespoon green pepper
Combine first six ingredients.
Bring to boil. Reduce heat and
add eggs. Cook stirring constantly
until thickened. Beat in salad
dressing. Toss together remain-
ing ingredients. Refrigerate. If
made the day before it tastes
even better.
Linda White
GREEN BEAN CASSEROLE
1 tablespoon butter
1 tablespoon flour
1 can mushroom soup
1/2 teaspoon Worcestershire sauce
1/2 cup grated American cheese
3 tablespoons chopped pimento
1 small chopped onion
1/2 cup light cream
2 cans (4 cups) green beans, drained
1/2 cup bread crumbs
1 tablespoon butter
Melt butter, add flour and blend. Add soup and cook until thick. Add cheese, pimento, cream and onion. Pour over beans in casserole. Sprinkle top with crumbs and butter. Bake at 350 degrees for 30 minutes.

Mrs. John Uphus

BROCCOLI CASSEROLE
1 cup white rice
2 cups water
1 16 ounce jar Cheez Whiz
2 cans cream of chicken soup
20 ounces frozen broccoli
crushed potato chips or buttered cracker crumbs
Cook rice in water. Add Cheez Whiz, soup and broccoli. Put in large greased casserole and sprinkle with crumbs. Bake at 350 degrees for 30 to 45 minutes.

Donna Collins

GOOD VEGETABLES
1 frozen California package mixed vegetables
2 packages brussel sprouts (or 1 large bag)
2 cans mushroom soup
1 can sliced mushrooms (optional)
1 small jar Cheez Whiz
Precook the mixed vegetables and brussel sprouts separately. Add the remaining ingredients.

GLORIFIED BAKED BEANS
1 1/2 pounds ground burger (venison or beef)
1/2 pound chopped bacon (1/2 inch pieces)
3/4 cup chopped onion
Mix together and brown in skillet; then put in baking dish and add:
1/4 cup catsup
3/4 cup brown sugar
1 teaspoon salt
1 teaspoon mustard
2 tablespoons vinegar
1 can (21 ounces) pork and beans
1 can (15 ounces) northern beans
1 can (15 ounces) kidney beans
1 can (15 ounces) butter beans
1 can (15 ounces) red beans
Mix together and bake for 1 1/2 hours at 300 degrees.

William Bradwisch

BROCCOLI SUPREME
1 package (10 ounces) frozen chopped broccoli
1 can cream of chicken soup
1 tablespoon flour
1/2 cup dairy sour cream
1/4 cup grated carrot
1 tablespoon grated onion
1/4 teaspoon salt
1/8 teaspoon pepper
3/4 cup herb-seasoned stuffing mix
Prepare frozen broccoli according to package directions. Drain. Blend together soup and flour. Add sour cream, carrot, onion, salt and pepper; stir in broccoli. Turn into 2 quart casserole. Combine stuffing mix and melted butter; sprinkle around edge of baking dish. Bake in 350 degree oven for 30 minutes or until heated through.

Mrs. James (Lillian) DeToy
CREAMED CUCUMBERS
1 cup dressing (Miracle Whip)
½ cup prepared mustard
⅛ cup sugar
2 tablespoons vinegar
pinch of salt
Mix together. Slice cucumbers thinly into mix. Onion may be added and refrigerate awhile.
Mrs. James (Lillian) DeToy

DELMONICA POTATOES
9 potatoes
½ pound grated cheese
½ pint whipping cream
1 teaspoon mustard
1 cup milk
1 ½ teaspoons salt
4 dashes of nutmeg
Boil potatoes until done, but not mushy. Peel when cool, spread into buttered baking dish. Heat rest of ingredients together and pour over potatoes. Sprinkle with paprika. Dot with butter. Cool and refrigerate 24 hours. Remove from refrigerator 1 hour before baking. Bake at 325 degrees for 1 hour. Can be baked at once but better to let stand.
Mrs. James (Lillian) DeToy

THREE BEAN BAKE
2 cans kidney beans, drained
2 cans large butter beans, drained
2 cans Van Camps pork & beans (don’t drain)
½ cup ketchup
1 cup brown sugar
¼ cup molasses
1 small onion, diced
10 strips bacon, cut in small pieces
2 teaspoons prepared mustard
Mix beans together. Add remaining ingredients. Bake at 250 degrees for 3 to 4 hours. Stir 2 or 3 times.
Donna Collins

SAVORY BAKED BEANS
1 can (16-18 ounces) pork and beans
2 tablespoons brown sugar
¼ teaspoon dry mustard
¼ cup catsup
2 slices bacon, cut into 1 inch pieces
Combine ingredients. Bake covered in greased casserole in 350 degree oven for 20 minutes then uncovered for an additional 20 minutes.

BAKED SWEET POTATOES
5 medium sweet potatoes
1 teaspoon salt
1 cup brown sugar
2 tablespoons butter
3 tablespoons flour
8 marshmallows
1 cup thin cream
½ cup chopped nuts
¼ teaspoon cinnamon
Peel potatoes, slice ⅛ inch thick, arrange in 9 x 13 pan. Mix salt, brown sugar, flour, and cinnamon together. Sprinkle over potatoes. Cut marshmallows in fourths and spread over potatoes. Pour cream over all and sprinkle with nuts. Bake at 350 until potatoes are done.
Phyllis Fluegel

GREEN BEAN HOTDISH
1 can French style green beans (drained)
1 can cream of mushroom soup
1 can French fried onion rings
Mix the beans and soup together. Add a few of the onion rings to the mixture and turn into casserole dish. Place a few more onion rings on top. Bake 350 degrees for 35-40 minutes.
Mrs. Thomas Thompson
QUICK AND EASY
SCALLOPED POTATOES
Grease casserole dish-peel as many potatoes as desired, also 1 medium to large onion. Layer in casserole dish chopped onion-sliced potatoes and top with a ¹⁄₂ can cream soup.* Then repeat layer onion, potatoes, and balance of cream soup. Salt and pepper to taste and top with ¹⁄₂ of soup can with milk.

Bake in oven 1-1¹⁄₂ hours-350 degrees.
*cream of mushroom
cream of chicken
cream of celery
cheddar cheese

When I use my 2 quart casserole dish I usually use 2 cans of soup-usually one cream soup and one cheddar cheese. Gives potatoes a delicious cheese flavor but not too strong.

Sharon East

BAKED BEANS
2 large cans pork and beans
1 medium can crushed pineapple
¹⁄₄ cup honey
1 package dehydrated onion soup
¹⁄₄ cup bacon dripping or bacon bits

Mix all ingredients and pour into a 2 quart casserole. Bake in 350 degree oven for 1 hour or until beans are slightly brown on top. Serve from casserole.

Mary Petrin

POTATO HOTDISH
1 package frozen hash browns (2 pounds) Do not thaw.
1 (8 ounce) carton sour cream
¹⁄₂ cup minced onions
1 chopped green pepper (optional)
1 can cream of celery soup
1 can cream of potato soup
1 ¹⁄₂ cups milk

Mix soups with milk. Mix all ingredients in a large casserole. Bake for 2 hours at 325 degrees.

Mrs. Ella Fenstermaker

ESCALLOPED CORN
2 cups canned corn
2 tablespoons sugar
3 tablespoons butter
1 ¹⁄₂ cups milk
2 tablespoons flour
1 cup bread crumbs
¹⁄₄ cup grated cheese

Mix corn, sugar, butter, milk and flour. Pour into greased casserole. Top with bread crumbs and cheese. Bake in a moderate oven about 45 minutes.

Mrs. L. Marquardt

BEETS IN ORANGE SAUCE
6 teaspoons margarine
8 tablespoons sugar
2 teaspoons cornstarch
1 ¹⁄₂ cups orange juice
dash of salt and pepper
2 cans (1 pound sizes) diced beets, drained

Melt margarine. Mix sugar and cornstarch; blend into margarine. Stir in orange juice and cook until thickened, stirring constantly. Add salt, pepper and beets. Cook until beets are heated through. 8 servings.

Kay Myers
BAKED BEANS
1 large can pork 'n beans
1 chopped onion
1 teaspoon horseradish
1 teaspoon Worcestershire sauce
1 1/2 cups brown sugar
salt and pepper to taste
5 slices crisp-fried bacon, crumbled
1 tablespoon prepared mustard
Mix and bake 1 hour at 350 degrees.
Sr. Dorothy Olinger

“Kitchen Prayer”

Dear Lord, When I am cooking meals...
I turn my thoughts to you...
And ask you for your gracious aid...
In everything I do...
I offer every morsel as...
Another faithful prayer...
And every wisp of oven smoke...
As incense in the air...
And when I wash the dishes and...
I clean a pot or pan...
I try with patience and with care...
To do the best I can...
The kitchen is my work shop...
But it is also a place...
Where I can tell my thoughts to you...
And seek your Holy Grace...
Dear Lord, Help me in every task...
That I may do my part...
To serve my loving family and please your kindly heart.
Taken from “Garden of my Heart” by James Metcalfe

Mrs. Oscar (Rita) Nelson

HER FIRST CAKE

She measured out the butter with a very Solemn air
The milk and sugar also. She took the greatest care
To count the eggs correctly and to add a little bit
Of baking powder which you know beginners oft omit.
Then she stirred it all together and baked it full an hour,
But she never quite forgave herself for leaving out the flour.
Taken from an old Lutheran Cookbook

Mrs. Oscar (Rita) Nelson
This & That
PLAY DOH
2 cups flour
1 cup salt
2 tablespoons powdered alum
1 1/2 cups boiling water
3 tablespoons cooking oil
Mix all together and knead.
Divide and add food coloring for various colors.
Mrs. Larry Lambertz

YEAST PLAYDOUGH
1 package yeast
1 1/2 cups warm water
1 tablespoon sugar
1 teaspoon salt
4 cups flour
Mix with hands. Make into a form. Let rise until double.
Bake at 250 degrees for 3 hours.
Paint with Tempera paint mixed with Elmer’s glue.
Sharon Johnson

PLAYDOUGH
2 1/2 cups flour
1/2 cup salt
3 tablespoons corn oil
1 tablespoon powdered alum
2 cups boiling water (food coloring may be added)
Pour boiling water over other ingredients. Mix well. Keep in covered container in refrigerator.
Sharon Johnson

FINGER PAINT
water
Ivory Soap Flakes
food coloring
Mix water into soap until a thick paste. This is done well with an electric mixer. Add color. This can be used on any paper. It does not have to be glazed.
Sharon Johnson

CRAFT DOUGH
2 cups flour
1 cup salt
1 cup water
Knead lightly, roll out (or pat with fingers), cut with cookie cutters or free hand. Place on very lightly greased cookie sheets and bake until thoroughly dry at 300 degrees. Takes at least an hour—depends on thickness. Can be painted with tempura, sprayed acrylic or mod podge. If the design is to be hung you may poke the hole before baking.
Sharon Johnson

CARVING BLOCK
2 cups sawdust or dry coffee grounds
2 cups plaster of paris
2 tablespoons white glue
water to make a thick, but pourable, batter
milk cartons or other waxed boxes
Mix glue into water. Then pour into dry ingredients. Mix and let harden in cartons overnight. This is soft enough for children to carve with plastic picnic knives, large nails, or tongue depressors.
Sharon Johnson
RECIPe for YOUTH

Ingredients

Hope...  Courage...  Tenacity...
Vigor...  Vitality...  Love...
Enthusiasm...  Health...  Education...

Prepare a large fire kindled with sticks of energy and vitality...
Then place a huge kettle of hope and enthusiasm over the fire.
Fan the flames with courage and vigor.
And when the youthful brew comes to a healthy boil, add a heaping cup of love and a very large batch of laughter...
Stir the mixture with the ladle of education, add a pinch of faith...
And a large helping of tenacity...
Add a larger portion of daring...
And sprinkle the mixture with good health, add a cup or two of honesty and just a touch of humility.
Add three heaping portions of kindness to the potion, and sprinkle in a tear or two to make the mixture have a flavor.
Toss in a dash of zest... and a pinch or two of young wisdom.
Pour the youthful stew into a large platter of happiness...
And place it on the windowsill of tomorrow to cool.
Make enough to last a lifetime.
RECIPE for AGE

Ingredients

Laughter . . . Old Dreams . . . Patience . . .

First you take all the years of your life and pour them into a huge kettle of memories from the past . . .

Add a large helping of lore, a few old tears, a large portion of laughter . . . and spice with a sigh or two from other years.

Place the kettle on the slow fire of hope, and stir slowly with the ladle of humility. Add a heaping cup full of faith.

Add a heaping cup of kindness to the mixture . . . and add a pinch of patience.

Mix into the kettle a cup of good cheer . . . add a pinch of common sense and a large dash of charity.

Stir the mixture with the spoon of experience and thicken with a few old dreams to give the mixture just the right degree of nostalgia . . .

Simmer over the slow fire of time . . .
Add just a smidgen of regret and a sip of sadness to keep the mixture from becoming overly sweet.

Spice the mixture with a few dreams for tomorrow.
Let cool, and before serving, sprinkle with the dust from a few old rainbows . . .
It is wise to use ingredients
The recipe recommends,
But if substitute you must,
The following a solution lends:

**INSTEAD OF THIS** | **USE THIS**
---|---
1 cup sifted all purpose flour | 1 cup plus 2 tablespoons sifted cake flour
1 cup sifted cake flour | 1 cup minus 2 tablespoons sifted all purpose flour
1 teaspoon baking powder | ¼ teaspoon soda plus ½ teaspoon cream of tartar
1 cup fresh sweet milk | 1 cup sour milk or buttermilk plus ½ teaspoon soda (decrease baking powder 2 teaspoons) OR
| ½ cup evaporated milk plus ½ cup water OR
| 1 cup reconstituted nonfat dry milk plus 2 tablespoons butter
1 cup sour milk or buttermilk | 1 cup fresh sweet milk with 1 tablespoon lemon juice or vinegar stirred in
1 square unsweetened chocolate | 3-4 tablespoons cocoa plus 1 tablespoon shortening
1 tablespoon flour | ½ tablespoon cornstarch
1 cup cream (coffee cream) | 4/5 cup milk plus 1/5 cup fat
1 cup heavy cream | 2/3 cup milk plus 1/3 cup fat
1 1/4 cups confectioners sugar | 1 cup white sugar
7/8 cup lard, oils or hydrogenated fats | 1 cup butter (shortening)
1 cup honey | 3/4 cup sugar plus 4/3 cup liquid
1 cup brown sugar (firmly packed) | 1 cup granulated sugar
1 tablespoon cornstarch (for thickening) | 2 tablespoons flour (approximately)
1 cup canned tomatoes | about 1 1/2 cups cut-up tomatoes, simmered 10 minutes
1 whole egg | 2 egg yolks (in custards and such mixtures)
| 2 egg yolks plus 1 tablespoon water (in cookies, etc.)
1 cup sugar | 1 cup honey or syrup and reduce liquid in recipe ¼ cup (in cakes substitute honey for only ½ the sugar)
## CONTENTS OF CANS

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

<table>
<thead>
<tr>
<th>Size</th>
<th>Approximate Weight</th>
<th>Average Contents</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 ounces</td>
<td>8 ounces</td>
<td>1 cup</td>
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<tr>
<td>picnic</td>
<td>10½ to 12 ounces</td>
<td>1¼ cups</td>
</tr>
<tr>
<td>No. 300</td>
<td>14 to 16 ounces</td>
<td>1¾ cups</td>
</tr>
<tr>
<td>No. 1 tall</td>
<td>1 pound</td>
<td>2 cups</td>
</tr>
<tr>
<td>No. 303</td>
<td>16 to 17 ounces</td>
<td>2 cups</td>
</tr>
<tr>
<td>No. 2</td>
<td>1 pound 4 ounces or 1 pint 2 fluid ounces</td>
<td>2½ cups</td>
</tr>
<tr>
<td>No. 2½</td>
<td>1 pound 13 ounces</td>
<td>3½ cups</td>
</tr>
<tr>
<td>No. 3</td>
<td>3 pounds 3 ounces or 1 quart 14 fluid ounces</td>
<td>5¾ cups</td>
</tr>
<tr>
<td>No. 10</td>
<td>6½ pounds to 7 pounds 5 ounces</td>
<td>12 to 13 cups</td>
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</table>

## EQUIVALENT CHARTS

### Simplified Measures

- dash-less than 1/8 teaspoon
- 3 teaspoons-1 tablespoon
- 2 tablespoons-1 liquid ounce
- 16 tablespoons-1 cup
- 1 cup-1/2 pint-8 ounces
- 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

If you want to measure part-cups by the tablespoon, remember:

- 4 tablespoons-1/4 cup
- 5 1/3 tablespoons-1/3 cup
- 8 tablespoons-1/2 cup
- 10 2/3 tablespoons-2/3 cup
- 12 tablespoons-3/4 cup
- 14 tablespoons-7/8 cup
### METRIC CONVERSION CHART

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<tr>
<th>Symbol</th>
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<th>Multiply by</th>
<th>To find</th>
<th>Symbol</th>
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### TAKE TIME FOR 10 THINGS

1. Take time to Work—it is the price of success.
2. Take time to Think—it is the source of power.
3. Take time to Play—it is the secret of youth.
4. Take time to Read—it is the foundation of knowledge.
5. Take time to Worship—it is the highway of reverence and washes the dust of earth from our eyes.
6. Take time to Help and Enjoy Friends—it is the source of happiness.
7. Take time to Love—it is the one sacrament of life.
8. Take time to Dream—it hitches the sour to the stars.
9. Take time to Laugh—it is the singing that helps with life’s loads.
10. Take time to Plan—it is the secret of being able to have time to take time for the first nine things.
A Happy Home Recipe

4 cups of love 5 spoons of hope
2 cups of loyalty 2 spoons of tenderness
3 cups of forgiveness 4 quarts of faith
1 cup of friendship 1 barrel of laughter

Take love and loyalty, mix them thoroughly with faith. Blend it with tenderness, kindness and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.
Recipe for Friendship

Take two heaping cups of patience,
one heartfelt of love,
two handfuls of generosity,
a dash of laughter,
one headful of understanding.
Sprinkle generously with kindness
and plenty of faith, and
Mix well.
Spread over a period of a lifetime
and serve everybody you meet.