WHAT'S COOKING RECIPE BOOK

BROOKVIEW MANOR
Brookings, South Dakota
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RECIPE BOOK

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Appetizers
and
Beverages
CHEESE BALL

1 pkg. sharp cheddar cheese (in red container shaped like a bell) 1 - 8 oz. pkg. cream cheese
Have all ingredients at room temperature. Mix with hand mixer or by hand. Roll in ball shape and refrigerate until it is a little hard, roll in chopped nuts or parsley, bacon bits. Serve with Ritz crackers. “Great cheese ball.”
Tamra Boettcher

BEER BATTER DIP

(Good for fish, onion rings, mushrooms, cauliflower, and other vegetables. Deep fat fry in hot oil until brown.)
1 egg, beaten 1 tsp. salt
1 c. milk 1 tsp. pepper
1 c. flour 1 tsp. paprika
1 tsp. baking powder
Add about ½ can beer, more if batter is too thick. Drink the rest and pig out on vegetables and onion rings.
Tamra Boettcher

PARTY SNAX

16 oz. pkg. pretzels 2 tsp. Tabasco sauce
1 pkg. Rice Chex 4 tsp. celery salt
1 pkg. Wheat Chex ½ tsp. garlic salt
Salted peanuts (opt.) 1 c. salad oil
4 Tbls. Worcestershire sauce ½ c. butter
Melt butter, add oil and seasoning. Pour oil mixture over cereal and nuts. Bake at 200° for 1½ hours, stirring occasionally. When cool, store in tight containers.
Cindy Johnson
DRIED BEEF DIP

\[ \begin{align*}
\frac{1}{2} \text{ c. sour cream} & \quad 2\frac{1}{2} \text{ oz. jar dried beef, shredded} \\
8 \text{ oz. cream cheese} & \quad 1 \text{ Tbls. milk (opt.)} \\
\frac{1}{2} \text{ c. minced green onion} & \quad 1 \text{ Tbls. milk (opt.)} \\
\end{align*} \]

Beat together. Heat 20 minutes at 300°.

Jill Kerr

BRAUNSCHWEIGER SPREAD

\[ \begin{align*}
10 \text{ oz. braunschweiger} & \quad 1 \text{ pkg. dry onion soup mix} \\
2 \text{ c. sour cream} & \quad \frac{1}{2} \text{ tsp. Worcestershire sauce} \\
\end{align*} \]

Blend thoroughly. Cover and refrigerate. Especially good with bacon-flavored crackers.

Jill Kerr

DEVILED HAM DIP

\[ \begin{align*}
8 \text{ oz. cream cheese} & \quad \frac{1}{2} \text{ tsp. onion juice} \\
\frac{1}{2} \text{ c. mayonnaise} & \quad \frac{1}{2} \text{ tsp. Worcestershire sauce} \\
2\frac{1}{4} \text{ oz. can deviled ham} & \quad \text{Salt and pepper to taste} \\
2 \text{ Tbsp. chopped pimiento} & \quad \text{to} \\
\end{align*} \]

Mix until well blended. Goop with wheat or rye thins.

Jill Kerr

SHRIMP CHIP DIP

\[ \begin{align*}
8 \text{ oz. cream cheese, softened} & \quad 3 \text{ tsp. chili sauce} \\
2 \text{ tsp. lemon juice} & \quad 1 \text{ tsp. onion, chopped fine} \\
\end{align*} \]

Beat until smooth. Fold in 1 can small shrimp.

Jill Kerr
HOT BEAN DIP
1 can Hormel's chili without beans
1 can Frito's jalepeno bean dip
Mix chili and bean dip. Warm over medium heat. Add desired amount of grated cheese and olives. Use plain Doritos to dip.

Stephanie McCauley

TOASTED NUTS
1 lb. pecans or any nuts
Make meringue of:
2 egg whites
1 c. sugar
Add nuts to meringue and put into pan which has melted ¼ lb. butter in it. Bake at 325° for 20-25 minutes. Stir often.

Stephanie McCauley

SMOKEY VELVEETA CHEESE
1 lb. Velveeta
⅓ c. milk (cheaper imitation cheeses use more milk)
1 stick oleo
Melt in double boiler. Cool with lid on.

Deann Gulbranson
SLUSH PUNCH

3 - 6 oz. pkgs. jello (any flavor)  2 1/2 c. unsweetened grapefruit juice
1 1/2 qt. boiling water  5 c. sugar
2 1/2 c. crushed pineapple (No. 2 can)  4 qt. water
1 1/2 c. lemon juice (2 1/2 lemons)

Dissolve jello in boiling water. Add remaining ingredients and stir. Pour into 3 containers. Cover and freeze. At serving time, slowly add 1 qt. ginger ale, 7-up or Bubble Up to contents of 1 container. Stir to mix frozen mix and ale. It will develop slush consistency. I freeze it in 3 of the 5 qt. plastic ice cream pails, then you can add ale to this container. Sometimes you may add up to 2 qts. of ginger ale and stir until consistency you like and transfer to a punch bowl.

Gwen Bertelsen

HOT SPICY LEMONADE PUNCH

4 c. cranberry juice  3/4 c. sugar
6 c. water  1 - 12 oz. can lemonade concentrate, thawed
9 whole cloves
2 sticks cinnamon, broken

Put cranberry juice and water in pot at 425°. Tie spices in cheesecloth bag, put in cranberry water. Bring to boil. Turn off heat. Allow to set 5 min. Add sugar and lemonade and stir well. Keep warm while serving. Yield: 3 quarts.

Deann Gulbranson
Breads, Rolls and Coffee Cakes
BANANA BREAD
1 c. sugar 1 tsp. soda
½ c. shortening 3 Tbls. sour milk
2 eggs 2 c. flour
1 c. mashed bananas Salt
Bake 1 hour at 350°.

Marlys Deiterman

RAISIN BREAD
3 c. water 2 c. raisins
Boil 5 minutes and let cool (above ingredients).
2 c. sugar 2 tsp. baking soda
3 eggs 3 c. flour
3 Tbls. shortening
Mix well. Bake 55 minutes at 350°.

Marlys Dieterman

EASY CINNAMON ROLLS
2 1/2 c. warm water 1 yellow cake mix
2 pkg. dry yeast 4 1/2 c. flour
Mix all together in large bowl, let rise until double in size.
Roll out and butter. Sprinkle with cinnamon and sugar.
Roll up and slice off. Let rise in greased pan until double in size.
Bake at 350° for 15-20 min. Serve with 1 c. powdered sugar, ¼ c. milk, 2 Tbls. butter and vanilla flavoring frosting.

Tamra Boettcher

BLUEBERRY PANCAKES
Open a can of blueberries, and drain juice from berries.
Use your favorite recipe of pancakes and the juice from the berries. Fill juice cup with milk as your recipe calls for. Add blueberries and more milk if necessary. Fry. They are so good!

Verle Johnson
**SWEET BUNS**

Put 2 yeast cakes in ½ c. warm water with 1 tsp. sugar.
Let stand 10 min.

¼ c. cream
1 tsp. butter

Mix together:

½ c. cold water
2 eggs, beaten

Add the yeast. Add enough flour. Stir in and knead. Let rise and knead again. Let rise and put in pans. Cinnamon rolls or also good for rolls or loaves.

Verle Johnson

**OATMEAL BREAD**

Bring to a boil 1 c. oatmeal in 2 c. water. Pour over:

2 Tbls. shortening
1 Tbls. salt

Add 2 pkg. yeast dissolved in ¼ c. warm water. Stir in 2 c. whole wheat flour. Add 3-4 c. white flour to make stiff dough. Knead for 8-10 minutes, let rise until double in bulk. Punch down and let rise again. Shape into 2 loaves. Put in greased pans. Bake at 350° for 35-40 minutes.

Irene Swenson
Barbara Roe

**FAST CINNAMON ROLLS**

2½ c. warm water
2 pkg. yeast
Box yellow cake mix
4½ c. flour

Brown sugar
Cinnamon
Nuts

Dissolve yeast in warm water. Add cake mix and flour. Knead until smooth. Let rise until double. Roll to ¼” thickness and spread with rest of ingredients. Roll up and slice into ½” thick slices. Place in buttered pans that have brown sugar in bottom (can use cream also if you like more caramel sauce). Bake at 350° for 15-20 minutes.

Ardelle Leins
ZUCCHINI BREAD

3 eggs
2 c. sugar

Beat eggs, sugar and oil. Then add 2 c. peeled and ground zucchini.

Add:
3 c. flour
2 tsp. vanilla
3 tsp. cinnamon
1 tsp. soda

Pour batter into 2 greased loaf pans or round cans. Bake 1 hour at 325°.

May Bertelsen

STRAWBERRY BREAD

2 - 10 oz. pkgs. frozen strawberries, thawed
4 eggs
1 1/4 c. salad oil
3 c. flour

2 c. sugar
3 tsp. cinnamon
1 tsp. soda
1 tsp. salt
1 c. chopped nuts

In a medium bowl, stir the berries, eggs and oil. In a large bowl, combine flour, sugar, cinnamon, soda, salt and nuts. Add strawberry mixture to dry ingredients and stir just until blended. Pour into two 9x5 pans and bake at 350° for 1 hour or until toothpick comes out clean.

Gwen Bertelsen

STICKY BUNS

Put 1 c. chopped nuts in a well greased 9x13 pan. Add 1 pkg. frozen Rhodes sweet dough with honey (cut into 18 pieces). Pour over 1 stick melted butter. Sprinkle over 1 c. brown sugar and 1 tsp. cinnamon. Cover lightly with 1 - 6 oz. pkg. butterscotch pudding (not instant). Cover with Saran Wrap and leave set to rise. Bake 1/2 hour at 325°.

Carol Ceder
OLD FASHION BAKING POWDER BISCUITS
2 c. flour 1 tsp. salt
3 tsp. baking powder 1 c. milk (or more)
1/2 c. shortening
Mix together. Bake 12-15 minutes at 450°.
Mary Ballard

NUT BREAD
1 c. brown sugar 1 c. sour milk
1 egg 1 tsp. vanilla
Beat all together in a bowl.
Add:
2 c. flour 1 tsp. baking powder
1 tsp. soda 1/2 c. nuts
Bake at 375° for 45 minutes.
Anna Marie Johnson

FRUIT CAKE
1 c. raisins 1 tsp. salt
1 c. sugar 1/2 tsp. cloves
1 1/2 c. water 1 tsp. cinnamon
1/2 c. butter or margarine 1/2 tsp. nutmeg
Boil this 5 minutes. Let cool, add 1 tsp. soda and dissolve in a little water. Add 2 c. flour and 1 tsp. baking powder. Bake 35 minutes at 350°.
Darlene Bauer

BANANA BREAD
1 c. sugar 3 bananas
1/2 c. shortening 1 tsp. soda
2 eggs 1/4 tsp. salt
2 c. flour 1/4 c. nutmeats
Mix and bake in 2 small loaf pans at 350° for about 1 hour.
RHUBARB NUT BREAD

1½ c. brown sugar 1 tsp. soda
2/3 c. salad oil 1 1/2 c. diced rhubarb
1 egg 1/2 c. chopped nuts
1 c. sour milk 2 1/2 c. flour
1 tsp. salt

Combine. Pour in greased loaf pan and sprinkle with 1/2 c. sugar and 1 Tbls. butter crumbled together. Bake at 325° for 1 hour. Do not overbake.

Jill Kerr

LEMON BREAD

2 Tbls. shortening 1 Tbls. lemon rind
1 c. white sugar 1/2 c. milk
1 1/2 c. flour 2 eggs
2 tsp. baking powder 1/2 c. nuts
1/2 tsp. salt
Topping:
1/2 c. powdered sugar 1/4 c. lemon juice

Combine shortening, sugar, flour, baking powder, salt, lemon rind and milk. Beat 2 min. with mixer. Add eggs. Beat until mixed. Fold in nuts. Let stand 30 min. in greased and floured loaf pan. Bake at 350° for 45-60 min. or until done. Mix the powdered sugar and lemon juice, pour over top of bread while still warm.

Jill Kerr

BUTTERMILK BISCUIT ROLLS

2 cans buttermilk biscuits. Oil bottom of bundt pan or ring mold generously with butter. Mix well 1/2 c. brown sugar and 1/2 c. milk. Put in bottom of pan. Pecans can also be sprinkled on this mixture. Melt 1/2 c. butter or oleo in saucepan. Put white sugar and cinnamon in bowl and stir. Pull biscuits apart and dip whole biscuit in butter, then in sugar mixture. Stand on end in prepared bundt pan. Bake 25 min. at 350°.

Elmira Bulen
CRANBERRY BREAD

Sift together:
2 c. flour
¼ tsp. salt
1½ tsp. baking powder

Add:
1 egg, slightly beaten
¾ c. orange juice

Combine only until dry ingredients are moistened. Fold in 2 c. cut cranberries and ½ c. nuts. Pour into greased loaf pan. Bake at 350° for 1 hour. Test center with toothpick.

Jill Kerr

WALNUT CARROT AND RAISIN LOAF

2 c. sifted all-purpose flour
3 tsp. baking powder
1 tsp. salt
¾ c. granulated sugar
2 large eggs

Resift flour with baking powder and salt. Beat sugar, oil and eggs together well. Stir in carrot and lemon peel, then flour mixture, blending until all flour is moistened. Set aside 2 Tbsls. walnuts for top of loaf. Stir remaining walnuts and raisins into the batter and turn into greased 9x5x2⅛” pan. Sprinkle with reserved walnuts. Let stand 10 minutes. Bake below center of oven at 350° about 1 hour, until pick inserted in center comes out clean. Remove from oven and let stand in pan 10 minutes, then turn out onto wire rack to cool.

Ardelle Leins
BRAN-PRUNE QUICK BREAD

2 c. flour 3/4 c. chopped pitted prunes
1 c. sugar 1 c. milk
2 1/2 tsp. baking powder 1/3 c. shortening, melted
1 tsp. salt 1/4 c. molasses
1 c. raisin bran 1 egg, slightly beaten

Mix flour, sugar, baking powder and salt. Stir in cereal and prunes; set aside. Combine milk, shortening, molasses and egg. Add to flour mixture, stirring just until flour is moistened. Pour into greased 9x5" loaf pan. Bake at 350° for 1 hour or until cake tester inserted into center comes out clean. Cool in pan 10 min. Remove from pan and finish cooling on rack.

Deann Gulbranson

SIX-WEEK BRAN MUFFINS

Soak 4 c. Kellogg’s All-Bran in 2 c. boiling water.

Cream:
1 c. shortening 4 eggs (add 1 at a time)
2 1/2 c. sugar 2 Tbls. molasses
Sift together:
5 c. flour 2 tsp. salt
1 tsp. baking powder 5 tsp. soda

Add dry ingredients to creamed mixture alternately with 1 qt. of buttermilk. Add soaked cereal and 2 c. Nabisco or Kellogg’s Bran. Store in refrigerator until ready to use. Bake at 400° for 25 minutes. I bake mine at 350° for about 25 to 30 minutes. Makes 4 qts. One quart makes 18 muffins. Prunes, raisins or dates can be added.

Corlyis Lenning
WHOLE WHEAT BREAD (QUICK WAY!)

2 pkgs. yeast 3 c. whole wheat flour
1/2 c. shortening 7 c. white flour
1 Tbls. salt 4 c. water
1/2 c. molasses

In a 2 qt. pan, melt 1/2 c. shortening with salt in 4 c. water. Add molasses, cool to lukewarm. In large mixing bowl, put the 2 pkgs. yeast and 3 c. whole wheat flour. Add liquid mixture to this, mix and add approximately 7 c. white flour to make a stiff dough. Knead and place in a greased pan. Cover and let rise in warm place. When double, shape into 4 loaves. Let rise until light. Bake at 350° about 45 min. Brush top with melted butter.

Jean Knuth

BRANDIED FRUIT CAKE

1 1/2 c. starting juice 1 qt. sliced peaches with
2 1/2 c. sugar juice

Put above ingredients in a large glass jar. Stir daily for ten days. On the 10th day, add 2 1/2 c. sugar and 1 - 16 oz. can pineapple with juice (I use crushed pineapple). Stir daily for 10 more days. On the 20th day, add 2 1/2 c. sugar and 2 - 9 oz. jars maraschino cherries, drained. Stir daily. On the 30th day, bake your cakes. Each cake needs the following (4 cakes):

1 1/2 c. brandied fruit 2 3 c. salad oil
WITHOUT the juice
1 box white or yellow 4 eggs
cake mix (DRY NOT 1/2 c. nutmeats (more if
WITH PUDDING) you like)

Mix all the ingredients together first and then fold in the fruit. (Fruit can be cut in smaller pieces.) Pour into greased

continued on next page
and floured bundt pan (I use Pam to spray pans with) and
bake at 350° for 50-60 min. until done.
Glaze*:
1 - 8 oz. pkg. cream 1 tsp. vanilla
cheese 1 stick margarine
1 - 1 lb. box powdered
sugar
*If desired, enough for 4 cakes.

Use a glass gallon jar to brandy fruit. Do not put lid on
tight, just set on top. Do not put in refrigerator. After
cakes are baked, you should have enough starter juice to
start 4 new batches of cakes.

Lorraine Warnes
Cakes and Frostings
CARROT CAKE

1½ c. corn oil   2 c. grated carrots
4 eggs           2½ c. flour
2 c. sugar       2 tsp. cinnamon
1 sm. can crushed pineapple with juice
Bake at 350° for ½ hour.

Icing:
3 oz. cream cheese
Vanilla
1 stick butter
Powdered sugar to mix

Mavis DeBoer

YELLOW SPONGE CAKE

7 eggs           1 tsp. vanilla
1 c. sugar       1 c. cake flour
3 Tbls. hot water 1 tsp. baking powder
Separate the eggs. Beat yolks and sugar together until very light. Add hot water, beat again, then add vanilla. Sift flour and baking powder three times, then add to the rest of the mixture. Beat egg whites, fold in lightly. Bake in tube pan for 1 hour at 350°.

Lois Thomsen

RAW APPLE CAKE

1 c. sugar       1 tsp. cinnamon
¼ c. shortening (can use lard) ¼ tsp. nutmeg
1 egg            ¼ tsp. cloves
Scant cup coffee 1 c. chopped raw apples
1½ c. flour      ½ c. chopped raisins
1 tsp. soda in coffee ¼ c. chopped nuts

The batter will be quite stiff. Bake at 350° until done, test after 45 min. Makes an 8 or 9 inch pan. Double ingredients for a 9x13 inch pan. Can be frosted or baked with a sprinkling of sugar on top.

Ruth Steinback
FRUIT CAKE

4 large eggs
1 c. butter or margarine, softened
1 c. sugar
2 c. sifted flour
1 tsp. baking powder
1/2 tsp. baking soda
1 1/2 c. or 1/2 box golden raisins

8 oz. chopped dates
2 c. candied pineapple slices
2 c. candied red cherries
6 oz. chopped Brazil nuts

In large bowl, cream butter and sugar. Add eggs, mixing well. Sift together dry ingredients and add to creamed mixture. Beat 2 minutes at med. speed. Fold in chopped fruit and nuts. Bake at 250° for 1 hour in a greased and floured loaf pan. Makes 4 small loaves.

Stephanie McCauley

HOT MILK SPONGE CAKE

4 eggs
2 tsp. vanilla
2 c. sugar
2 c. flour

2 tsp. baking powder
1/2 tsp. salt
1 c. milk
2 Tbls. butter

Beat eggs and vanilla until light. Gradually beat in sugar. Add dry ingredients to egg mixture. Bring milk and butter to a boil and quickly stir into batter. Batter will be quite thin. Pour quickly into 9x13 pan, greased and floured on bottom only. Bake 30-35 minutes at 350°. Cool and spread with Praline Topping.

Praline Topping:
1/4 c. butter
3/4 c. brown sugar
1/4 tsp. vanilla

2 Tbls. milk
1 c. coconut
1/2 c. nuts

Cream butter, sugar, vanilla and milk. Mix in coconut and nuts. Spread over cake and broil slowly, 3-5 minutes or until topping is bubbly and coconut is slightly toasted. Watch carefully.

Margaret Oppelt
MAYONNAISE CAKE

1½ c. sugar  
2 c. flour  
¼ c. cocoa  
1 c. salad dressing

Mix and put in greased pan. Bake at 350° for 30 minutes.

CHOCOLATE CAKE

1½ c. sugar  
½ c. shortening  
2 eggs  
½ c. cocoa  
½ c. milk

Bake 35 minutes at 350°.  

Marlys Deiterman

PINEAPPLE CAKE

2 c. flour  
1½ c. sugar  
2 tsp. soda  
¼ tsp. salt

Mix ingredients in order given. Pour into greased 9x13 cake pan. Sprinkle ½ c. brown sugar on top of cake. Bake at 350° for 45 minutes. Test for baking.

Topping:

1 stick margarine  
1 c. brown sugar

Boil together 2-3 minutes. Add 1 c. chopped pecans, ½ c. angel flake coconut. Spread on cake.  

Marlys Bailey
PINEAPPLE CAKE

2 c. flour  1 - 2 oz. can crushed
2 c. sugar   pineapple
2 eggs      Nuts, salt, vanilla
2 tsp. soda
Mix all at once. Bake at 350° for 35 minutes. Make filling
to put over after baked:
1 c. sugar  ½ c. Carnation milk
1/4 c. butter
Cook until thick and cool. Top with whip cream.
Mavis DeBoer

RHUBARB CAKE

1/2 c. shortening  2 c. flour
1 1/2 c. brown sugar 1/4 tsp. cinnamon
1 egg  1/2 tsp. salt
1 c. buttermilk  1 tsp. vanilla
1 tsp. soda  2 1/2 c. cut up rhubarb
Mix in order given. Top with 1/2 c. sugar and 1 tsp. cin-
namon. Bake at 350° for 50 min.
Denise Gjertson

RHUBARB CAKE

Cream together:
1/2 c. shortening  1 1/2 c. brown sugar
Add:
1 egg  1 tsp. vanilla
1 c. sour milk  2 c. flour
1 tsp. soda  1 1/2 c. rhubarb, cut up
Sprinkle with:
1/2 c. sugar  1 tsp. cinnamon
Sprinkle on cake before baking. Bake at 350° for 35
minutes.
Marlys Deiterman
APPLE CAKE WITH HARD SAUCE

2 c. sugar 3 tsp. cinnamon
1/2 c. butter 1 tsp. nutmeg
2 eggs 1 tsp. salt
2 c. flour 4 c. apples, chopped fine
1 tsp. soda 1 c. chopped nuts

Bake in greased 9x13 pan at 350° for 15 min., then at 300° for 45 min.

Hard Sauce:
1 c. sugar 1/2 c. milk
1/2 c. butter 1 tsp. vanilla
Cook over low heat until mixture coats spoon. (Simmer about 10-12 minutes.) Serve hot over cake.

Marilyn Harms

GRANDMA BALLARD'S APPLESAUCE CAKE
Mix together 1 1/2 c. sugar and 1/2 c. shortening. Add 1 1/4 c. applesauce with 1 tsp. soda. Mix into shortening mixture.
Add:
2 eggs 1 1/2 c. raisins
1 tsp. cinnamon 1/2 c. nuts
1 1/4 tsp. nutmeg 2 c. flour
1 tsp. vanilla
Bake at 350° for 45-60 min.

Mary Ballard

MARSHMALLOW CAKE
2 c. sugar 1 tsp. salt
2 c. cake flour
Sift 6 or 8 times. Add 1 c. hot water. Mix well. Refrigerate overnight. Next day: Beat 6 egg whites until frothy. Add 1 tsp. cream of tartar and 2 tsp. baking powder. Beat until stiff. Then add the cake mixture, fold in 1 tsp. vanilla and 1 tsp. almond extract. Put in ungreased 9x13 pan. Put in cool oven 20 minutes at 250° and then 20 minutes at 350°. Then cool. Frost with your favorite icing.

Corlyis Lenning
CUPCAKES WITH FILLING

Stir up 1 chocolate cake mix as directed on pkg. Fill cupcake liners ¼-½ full and add 1 tsp. filling to each cupcake. **Filling:**

8 oz. Philadelphia cream cheese 1 egg
½ c. sugar

Beat with mixer and stir in ½ c. chocolate chip. Bake as directed on cake mix box.

Cindy Johnson

BEER CAKE

Cream together:
1½ c. white sugar 2 eggs
⅜ c. oleo

Add:
2 sq. unsweetened chocolate, melted ½ c. maraschino cherries, cut up
½ c. cherry juice ½ c. chopped nuts
⅝ c. buttermilk 2 tsp. soda
1 can beer 2½ c. flour

Bake in 9x13 pan at 350° until done by touch test.

Gwen Bertelsen

PINA COLADA CAKE

Mix 1 box white cake mix as per directions. Add ½ c. sour cream and ½ c. coconut. Bake at 350° for 35-40 minutes until done. Poke holes over cake with handle of wooden spoon, then cool cake. Cover cake with 1 can cream of coconut. Frost with carton of Cool Whip and sprinkle with coconut. Store in refrigerator.

Marilyn Harms
GOLD RUSH CAKE

1\(\frac{3}{4}\) c. sifted flour \hspace{1cm} \frac{1}{2}\) tsp. soda
1 tsp. cream of tartar \hspace{1cm} 1 tsp. salt
Sift together. Beat \(\frac{2}{3}\) c. egg yolks (about 8 yolks) until thick and light. Cream \(\frac{1}{2}\) c. shortening, add gradually \(1\frac{1}{4}\) c. sugar, creaming well. Blend yolks into shortening mixture. Combine \(\frac{3}{4}\) c. buttermilk or sour milk, \(\frac{1}{2}\) tsp. vanilla, \(\frac{1}{2}\) tsp. lemon extract. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer, use low speed.) Pour into 2 well greased and lightly floured 8 or 9 inch round layer pans at least 1\(\frac{1}{4}\)" deep or 9x13 pan. Bake at 350° for 30-35 minutes. Cool and frost.

Caramel Frosting:
2 c. firmly packed brown sugar \hspace{1cm} \frac{1}{2}\) tsp. salt
1 c. cream \hspace{1cm} 1 tsp. vanilla
2 tsp. butter
Cream together in heavy saucepan and bring to a boil. Cook to soft ball stage or 236° on candy thermometer. Remove from heat and add vanilla and butter. Beat until spreading consistency. If it gets too thick, add a little cream.

Corlyis Lenning

CHERRY CHOCOLATE CAKE

1 pkg. chocolate cake mix \hspace{1cm} 1 c. sugar
3 eggs \hspace{1cm} 5 Tbls. butter
1 can cherry pie filling \hspace{1cm} \(\frac{1}{2}\) c. milk
1 pkg. chocolate chips
Combine cake mix, eggs and cherries. Mix until well blended. Pour into greased pan. Bake at 350° for 35-40 minutes. Frost when cool with the following: In small saucepan, combine sugar, butter and milk. Bring to boil, stirring constantly and cook 1 minute. Remove from heat. Stir in chocolate chips until melted and spread smoothly over cake.
LOVELIGHT CHOCOLATE CHIFFON CAKE

2 eggs, separated 1/3 c. vegetable oil
1 1/2 c. sugar 1 c. buttermilk or sweet milk
1 3/4 c. flour 2 sq. unsweetened chocolate (2 oz. melted)
3/4 tsp. soda
1 tsp. salt


Margaret Oppelt

NO EGG CHOCOLATE CAKE

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

Sift dry ingredients. Gently stir to blend in other ingredients, but do not mix! Bake at 350° for 30 min. Cupcakes - bake at 400° for 18-20 min. Frost with Snowflake Icing.

Snowflake Icing:

1/2 c. shortening 1/4 tsp. almond or vanilla extract
1 egg white
1/8 tsp. cream of tartar 1 Tbls. lemon juice
1 lb. powdered sugar Food coloring to tint
1 Tbls. hot water


Jill Kerr
RUSSIAN TEA CAKES

1 c. butter
1 c. powdered sugar
2 tsp. vanilla

Form into 1 inch balls. Bake at 400° for 14-17 minutes. While hot, roll in powdered sugar. Cool, then roll in sugar again.

Verle Johnson

CHOCOLATE ZUCCHINI CAKE

1 3/4 c. sugar
1/2 c. oleo
1/2 c. oil
2 eggs
2 c. grated zucchini
(skins and all)
1/2 c. buttermilk

1/2 tsp. vanilla
2 1/2 c. flour
1/4 c. cocoa
1/2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt

Cream sugar, oleo and oil. Add eggs and beat well. Add zucchini, then add dry ingredients; alternately with buttermilk and vanilla. Pour into greased 9x13 pan. Top with 3/4 c. chocolate chips and 3/4 c. chopped nuts. Bake at 325° for 45 minutes.

Marie Lucas

ROSE'S CHOCOLATE CAKE

1 c. Spry or Crisco
3 c. sugar
6 Tbls. cocoa
2 c. hot water
4 tsp. soda

1 c. sour milk
4 c. flour
1 tsp. salt
2 eggs
2 tsp. vanilla

Cream Spry or Crisco, sugar and eggs. Add cocoa and hot water. Add soda and vanilla to sour milk. Add flour and salt alternately with sour milk. Bake at 350° until toothpick inserted comes out clean. Bake in 9x13 pan.

Gwen Bertelsen
CARROT CAKE

2 c. sugar 1 c. chopped nuts
2½ c. flour 1 tsp. cinnamon
1½ c. oil 3 eggs
1 tsp. vanilla 1 sm. can pineapple
1 tsp. soda 2 c. grated carrots
1 tsp. salt

Cream sugar, oil and eggs. Add carrots, pineapple, nuts and vanilla. Then add dry ingredients. Bake at 350° for 45 minutes. Frost with Cream Cheese Frosting.

Cream Cheese Frosting:
½ c. butter 3 oz. cream cheese
1 tsp. vanilla 2 c. powdered sugar

Combine and beat. Frost cake and sprinkle on ½ c. chopped nuts.

Jill Kerr

FUDGE FROSTING

½ c. cocoa 1 Tbls. Karo white syrup
1½ c. sugar ¼ tsp. salt
2 Tbls. Spry 1 tsp. vanilla
2 Tbls. butter 7 Tbls. milk

Bring to a boil and boil 1 minute. Cool until lukewarm and add vanilla and beat until thick.

Gwen Bertelsen

NEVER FAIL BROWN SUGAR FROSTING

1 c. brown sugar ½ c. butter or margarine
1 c. white sugar 1 tsp. baking powder
½ c. sweet cream or half and half 1 tsp. vanilla

Combine sugars, cream, and butter. Microwave until sugars are dissolved and mixture is boiled through (about 1½ minutes). Remove from heat, add baking powder and vanilla. Beat until spreading consistency.

Gwen Bertelsen
CHOCOLATE FROSTING

1 c. brown sugar  
4 Tbls. cream
4 Tbls. butter

Bring to a boil and add ½ c. chocolate chips and 1 tsp. vanilla. Beat until chips are dissolved.

Darlene Bauer

COCOA FROSTING

1 c. sugar  
¼ c. cocoa
½ c. butter  
¼ c. milk

Bring to a rolling boil and boil for 1 minute. Beat until cool.

Darlene Bauer

CARAMEL FROSTING

½ c. butter or margarine  
¼ c. milk
1 c. packed brown sugar  
2 c. powdered sugar


Frances Winkelman
Cookies, Bars and Candy
BUTTERSCOTCH DROPS

1/2 c. butter 1 c. sour cream
1 1/2 c. brown sugar 1 tsp. soda
2 eggs Salt
2 1/2 c. flour Vanilla

Drop by spoonfuls and bake. Frost with 6 Tbls. melted and browned butter, 1 1/2 c. powdered sugar, vanilla and hot water.

Mavis DeBoer

CREAM WAFERS

2 c. flour 1/3 c. sour cream
1 c. butter

Roll thin, sprinkle with sugar. Prick with fork, cut with juice glass. Bake until slightly brown.

Fill with:
1/4 c. butter 1 egg
3/4 c. powdered sugar Vanilla

Mavis DeBoer

CHOCOLATE DROPS

2 eggs 1 tsp. soda
2 c. brown sugar 3 c. flour
1 c. melted butter Vanilla
2 Tbls. cocoa in a little Salt
hot water (1/2 c.)

Drop by spoonfuls. Frost with chocolate-powdered sugar frosting.

Mavis DeBoer

EASTER EGG COOKIES

1 c. Eagle Brand con-
densed milk 1 1/2 c. coconut
1 tsp. vanilla

Mix and drop by teaspoon onto buttered cookie sheet. Bake 8-10 minutes at 350° or until lightly brown. When warm, place a jelly bean in the center to look like a nest.

Corlyis Lenning
CEREAL COOKIES

1/2 c. shortening  1/2 c. salad oil
1/2 c. white sugar  1 egg
1 tsp. vanilla  1 1/4 c. flour
1 tsp. salt  1/2 tsp. soda
1/2 tsp. cream of tartar  1/2 c. brown sugar
1/2 c. oatmeal  1/2 c. Rice Krispies
1/2 c. coconut  1/2 c. chocolate chips

Drop by spoonfuls and bake.

Mavis DeBoer

PAUL BUNYON SUGAR COOKIES

1 1/2 c. butter or margarine  2 Tbls. milk
1 1/2 c. sugar  1/2 c. raisins (opt.)
2 eggs  4 c. flour
1 Tbls. vanilla  3 tsp. baking powder
1/2 tsp. salt


Rita Strange

NO BAKE COOKIES

1 pkg. chocolate chips  1 pkg. butterscotch chips

Melt in double boiler. When melted, add 1 c. chow mein noodles and 1 c. salted peanuts. Drop by teaspoonfuls onto waxed paper.

Laurie Moe
ICE BOX OATMEAL COOKIES

\[
\begin{align*}
\frac{1}{2} \text{ c. butter} & \quad 1\frac{1}{2} \text{ c. sifted flour} \\
\frac{1}{2} \text{ c. lard} & \quad 1 \text{ tsp. soda} \\
1 \text{ c. white sugar} & \quad 1 \text{ tsp. salt} \\
1 \text{ c. brown sugar} & \quad 3 \text{ c. quick oatmeal} \\
2 \text{ eggs} & \quad \frac{1}{2} \text{ c. nuts} \\
1 \text{ tsp. vanilla} & \quad \frac{1}{2} \text{ c. coconut}
\end{align*}
\]

Cream fat; add sugar, cream until smooth. Drop in eggs and beat. Add sifted flour, soda, salt; then oatmeal, nuts and coconut. Let stand in ice box overnight, cut in slices and bake at 350° for 5 min.

Lois Thomsen

CREAM CHEESE SPRITZ

\[
\begin{align*}
2\frac{1}{2} \text{ c. sifted all-purpose flour} & \quad 1 - 3 \text{ oz. cream cheese} \\
1 \text{ tsp. baking powder} & \quad 1 \text{ c. sugar} \\
1 \text{ c. butter or margarine} & \quad 1 \text{ egg} \\
1 \text{ Tbls. lemon juice} & \quad 1 \text{ tsp. grated lemon peel}
\end{align*}
\]


Elmira Bulen

CHOCOLATE COOKIES

\[
\begin{align*}
1 \text{ c. brown sugar} & \quad 3 \text{ Tbls. cocoa in } \frac{1}{2} \text{ c. hot water} \\
\frac{1}{2} \text{ c. butter, melted} & \quad 1 \text{ c. raisins, cooked} \\
2 \text{ eggs, unbeaten} & \quad 1 \text{ tsp. vanilla} \\
\frac{1}{2} \text{ tsp. soda} & \quad \text{Nuts} \\
1 \text{ tsp. baking powder} & \quad \text{Nuts} \\
1\frac{1}{2} \text{ c. flour} & \quad \text{Nuts}
\end{align*}
\]

Drop on greased baking sheet. Bake at 350°. Use powdered sugar icing.

Clara O’Donnell
CHOCOLATE DROP COOKIES

1 c. milk  1 Tbls. cocoa
Boil until it forms a soft ball in water. Add 20 marshmallows. Let melt.
Add:
3½ c. crushed graham  1 c. nuts
cracker crumbs  1 tsp. vanilla
Drop from spoon onto waxed paper.
Clara O'Donnell

HERMIT COOKIES

1 c. shortening  1 c. dates
2 c. brown sugar  1 tsp. soda
2 eggs  1 tsp. cinnamon
3½ c. flour  ½ tsp. nutmeg
2 tsp. instant coffee  ¼ tsp. cloves
¼ c. water  ½ tsp. salt
1½ c. raisins  1 c. nuts
Bake 12-15 minutes at 350°.
Mayme Williams

PINEAPPLE COOKIES

½ c. shortening  2½ c. flour
¾ c. sugar  2 tsp. baking powder
2 eggs  ¼ tsp. salt
1 - 15 oz. can crushed pineapple, drained  ¼ tsp. soda
1 tsp. vanilla
Cream shortening and sugar. Add eggs, one at a time, and beat well after each addition. Drain pineapple, reserving juice for frosting. Sift together flour, baking powder, salt and soda. Add to cream mixture. Add pineapple and vanilla. Mix well to blend. Drop onto greased baking sheets by tsp. Bake at 375° for 10 min. until light.
Frosting:
Powdered sugar  1 Tbls. butter
Pineapple juice
Sylvia Bertelsen
PINEAPPLE COOKIES

½ c. shortening
½ c. packed brown sugar
½ c. sugar
Sm. can crushed pineapple
2 c. flour

1 egg
¼ tsp. salt
¼ tsp. soda
1 tsp. baking powder
1 tsp. vanilla
½ c. nuts

Bake at 350° for 12-15 minutes.

Mayme Williams

PINEAPPLE DROP COOKIES

1 c. brown sugar
½ c. shortening
1 egg
1 small can drained crushed pineapple
About 2 c. flour

⅛ tsp. soda
1 tsp. baking powder
½ c. nuts
½ c. coconut
1 tsp. vanilla

Bake in moderate oven, frost with powdered sugar and pineapple juice.

Clara O'Donnell

SUGAR COOKIES

½ c. sugar
½ c. brown sugar
½ c. margarine
½ c. lard
1 egg

1 tsp. vanilla
2 c. flour
1 tsp. cream of tartar
1 tsp. soda
Pinch of salt

Mix in given order. Roll dough in little balls and flatten with a glass dipped in white sugar. Bake at 375° for 10-12 minutes.

Darlene Bauer
NO BAKE COOKIES

2 c. white sugar ½ c. butter or margarine
4 Tbls. cocoa ½ c. water

Put this all to a rolling boil for 3 minutes. Add 1 tsp. vanilla, 1 c. coconut, 3½ c. quick oatmeal. Drop on greased pan or waxed paper.

Anna Marie Johnson

SALTED PEANUT COOKIES

1 c. butter or margarine 3 c. oatmeal
1 c. white sugar 1 sm. tsp. baking powder
1 c. brown sugar 1 sm. tsp. soda
1½ c. flour ½ lb. salted peanuts


Sylvia Bertelsen

AMY’S COOKIES

1 c. peanut butter 1 - 12 oz. pkg. butter-scotch chips
1 - 12 oz. pkg. chocolate chips


Gwen Bertelsen

MONSTER COOKIES

18 c. oatmeal 6 c. peanut butter
1 lb. butter 1 pkg. chocolate chips
12 eggs 1 lg. M&M’s
1 Tbls. white syrup 4 c. brown sugar
8 tsp. soda 4 c. white sugar
1 Tbls. vanilla

Chill overnight. Use ice cream scoop and don’t flatten them. Bake at 350° for 15 min.

Gwen Bertelsen
UNBAKED COOKIES

2 c. sugar 1 c. coconut
½ c. butter 6 Tbls. cocoa
½ c. milk 1 tsp. vanilla
3 c. oatmeal

Boil sugar, butter, and milk for 3 minutes. Add oatmeal, coconut, cocoa and vanilla. Add nutmeats if desired. Drop on waxed paper and let cool.

LaVonne Kontz

WHEAT ‘N RAISIN CHOCOLATE CHIP COOKIES

¾ c. margarine or shortening ¼ tsp. salt
¾ c. brown sugar 1 tsp. baking soda
1 tsp. vanilla 1 Tbls. hot water
2 eggs ½ c. chopped nuts
1¼ c. unsifted flour 1 - 6 oz. pkg. chocolate
1¼ c. unsifted wheat flour chips

Beat margarine until soft. Gradually add sugars, beating until light and fluffy. Add vanilla. Add eggs, one at a time, beating well. Blend flour and salt. Gradually add flour mixture to sugar mixture, beating at low speed until well mixed. Dissolve baking soda in hot water and add to sugar and flour mixture. Stir in nuts, raisins, and chocolate chips. Make into balls, place on greased cookie sheet and flatten. Bake 10-12 minutes at 325°.

Verlys Jelsma

SOUR CREAM COOKIES

1½ c. sugar ¼ tsp. soda
1 c. butter 2 tsp. baking powder
1 c. sour cream Flour to make a soft
2 eggs dough

Chill dough. Roll. Bake with sugar on top for 12 min. at 375°.

Anna Marie Johnson
SPICED APPLESAUCE COOKIES

½ c. shortening  ½ tsp. soda
1 c. sugar  1 tsp. baking powder
1 egg, whipped  ½ tsp. salt
½ tsp. cinnamon  2 c. flour
¼ tsp. cloves  1 c. applesauce

Cream shortening, add sugar and cream well. Add egg. Mix dry ingredients and add alternately with the applesauce. Blend well and drop from a spoon onto a greased cookie sheet about 2” apart. Bake in moderate oven.

Verle Johnson

SUGAR COOKIES

1 c. margarine  1 - 3 oz. pkg. cream cheese
Cream until fluffy.
1 c. sugar  ¼ tsp. salt
1 egg yolk  1 Tbls. grated orange rind
1 tsp. vanilla

Blend in 2½ c. flour. Use mixer for 2 c. and knead the ½ c. Roll in small balls and press down with glass dipped in sugar. Bake at 350° for 10-15 min.

Nola Telkamp

CHOCOLATE CHIP CREAM COOKIES

2½ c. flour  2 eggs
½ tsp. salt  1 tsp. vanilla
½ tsp. baking powder  1 c. sour cream
1 tsp. soda  1 c. chopped nuts
½ c. butter  2 - 6 oz. pkg. chocolate chips
1½ c. brown sugar


Jill Kerr
SOFT OATMEAL COOKIES
1 c. raisins 1 c. sugar 1 c. shortening 2 eggs 1/2 tsp. salt
Boil. Drain and save 5 Tbs. water.
2 c. flour 1 tsp. cinnamon 1 tsp. soda
Mix. Add raisins and water. Add 2 c. oatmeal. Bake 10-12 minutes at 350°.

Marlys Deiterman

SOFT MOLASSES COOKIES
1/2 c. shortening 1 c. sugar 1/2 c. molasses 2 tsp. cinnamon 1 tsp. cloves 1 tsp. nutmeg 1 tsp. soda
1 tsp. baking powder 1/4 tsp. salt 2 eggs 3 1/4 c. flour 3/4 c. raisins 1 c. milk
Bake at 350° for 12-15 min.

Mayme Williams

CHINESE CHEWS
1/4 c. butter or margarine 1 c. flour 1 c. white sugar 1 1/2 c. dates, cut in small pieces
2 eggs 1 tsp. baking powder 1 tsp. vanilla 1 c. fine nuts 1/2 tsp. almond 1/4 tsp. salt

Delona Pederson
MILLION DOLLAR COOKIES

½ c. brown sugar ½ tsp. soda
½ c. white sugar 1 egg
1 c. shortening 2 c. flour
½ tsp. salt ½ c. nuts
½ tsp. vanilla

Mix sugars and shortening. Add egg and remaining ingredients. Roll in balls and dip in sugar. Press flat. Bake at 350° for 8-10 minutes or until nicely browned.

Stella Nelson

PEANUT BUTTER COOKIES

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

Cream together. Mix in 1 c. peanut butter and beat well.

Add:
2 well beaten eggs 1 tsp. vanilla
Sift together:
2½ c. sifted flour 1 tsp. soda
¼ tsp. salt

Add to shortening mixture, stirring well. Roll dough into small balls. Place on greased cookie sheet and flatten with a fork. Bake at 375° for 12-15 minutes.

HOPSCOTCH COOKIES

½ c. short coconut 2 c. miniature marshmallows
1¼ c. butterscotch chips 2 c. chow mein noodles
½ c. peanut butter


Gwen Bertelsen
CHERRY BARS
1 pkg. dry chocolate cake mix     2 eggs
1 can cherry pie filling        1 tsp. almond flavoring
Mix all together by hand in bowl. Spread on cookie sheet. Bake at 350° for 20-30 min. These can be frosted, if desired.
Frosting:
1 c. sugar     ½ c. milk
5 tsp. butter   ½ c. chocolate chips
Combine sugar, butter and milk. Boil 1 minute, remove from heat, add chips and beat until smooth.
Ruth Lindsey

FUDGE SQUARES
6 Tbls. butter        2 eggs, well beaten
2 sq. chocolate        ¾ c. flour
1 c. sugar         1 tsp. vanilla
¼ tsp. salt          1 c. chopped nuts
Bake 35 minutes at 350°.
Edith Eklund

BROWNIES
Mix:
2 c. sugar          ½ c. cocoa
1¾ c. flour          1 tsp. salt
Stir in until moist:
5 eggs        1 tsp. vanilla
1 c. oil
DO NOT USE MIXER. Put in pan and spread 1 c. chocolate chips over top. Bake at 350° for 30 minutes or until done.
Denise Gjertson
ORANGE-COCONUT BARS

½ c. soft butter or oleo  ½ c. powdered sugar
1 c. flour
Press mixed ingredients into a 9” pan and bake 15 minutes at 350°.
1 ½ c. brown sugar  2 eggs, beaten
2 Tbls. flour  1 tsp. vanilla
¼ tsp. baking powder  ½ c. coconut
¼ tsp. salt
Mix well and spread on baked bottom layer. Bake 20 minutes at 350°. Cool.
Orange Frosting:
1 ½ c. powdered sugar  2 Tbls. orange concentrate drink - frozen juice
2 Tbls. melted butter  2 Tbls. lemon juice

Blend well and spread over bars. If too thin, add more powdered sugar. Do not stack.

Denise Gjertson

FUDGE NUT BARS

Melt over hot water:
1 c. chocolate chips  1 Tbls. butter
½ c. sweetened condensed milk  ¼ tsp. salt
Add:
½ c. walnuts  ½ tsp. vanilla
Crust (cream):
½ c. butter (or oleo)  1 c. brown sugar
Add and mix well:
1 unbeaten egg  1 tsp. vanilla
Add:
1 ½ c. flour  ½ tsp. salt
½ tsp. soda  1 ½ c. oatmeal
Press ⅔ of mixture into cake pan. Spread chocolate filling on top. Place remaining mixture on top. Bake at 350° for 20 minutes.

Alice Smith
ANGEL BARS

1 step angel food cake 1 can lemon pie mix filling

Combine the dry cake mix and pie filling. Put in lightly greased 12x15 jelly roll pan. Bake at 350° for 20 minutes. Frost with cream cheese frosting or sprinkle top lightly with powdered sugar.

Ruth Lindsey

DATE BARS

3 eggs 1 tsp. baking powder
1 c. sugar Salt
40 dates 3 Tbls. water
1 c. nuts ½ c. powdered sugar
1 c. flour

Cream sugar with eggs and water. Mix dates and nuts with flour, salt and baking powder sifted together. Combine with sugar and eggs. Spread in pan. Bake at 350° for 20 minutes or so. Cut in bars and roll in powdered sugar.

Clara O'Donnell

PUMPKIN BARS

1 c. salad oil 2 c. sugar
4 eggs 2 c. flour
½ tsp. salt 1½ c. pumpkin (15 oz. can)
1½ tsp. cinnamon 2 tsp. soda

Mix the oil, sugar and eggs. Add rest of dry ingredients. Bake 30 minutes at 350°. Makes two 9x13 pans or 1 cookie sheet.

Frosting:

3 c. powdered sugar 1 tsp. vanilla
3 oz. cream cheese Pinch of salt
¾ stick oleo (melted, 2-3 Tbls. milk
6 Tbls.)
Beat until smooth.

Maxine Lynn
RHUBARB BARS

Filling:
3½ c. rhubarb  ¼ c. water
1½ c. sugar  1 tsp. vanilla
2 tsp. cornstarch
Combine this and cook until thick.

Mix:
1½ c. oatmeal  ½ tsp. salt
1 c. brown sugar  ½ tsp. soda
1 c. Spry  1½ c. flour
Put half in pan and then filling and rest of oatmeal mixture on top. Bake at 375° for 30 min.

Denise Gjertson

APPLE BARS

1 c. lard  1 tsp. salt
2½ c. flour  1 tsp. sugar
Mix as for pie crust. Use 1 egg yolk and fill cup to ⅔ full of milk. Mix. Take half of dough and roll out. Put in pan with edge (15½x10½ inch). Crumble corn flakes on bottom crust (about 3-4 handfuls). Slice about 8-10 apples, add 1 c. sugar mixed with 1 tsp. cinnamon. Roll out other half of dough and put on top. Pinch sides together. Beat egg whites stiff and brush on top. Bake at 400° for 1 hour. Cool slightly. Glaze with 1 c. powdered sugar and hot water.

Darla Smith

NUT GOODIE BARS

1 - 12 oz. pkg. chocolate  ½ c. peanut butter chips
1 - 12 oz. pkg. butter-scotch chips  ½ c. oleo
Melt together in double boiler. When melted and creamy, remove from heat. Add 1 can Planter's peanuts and 1 c. miniature marshmallows. Put into a 9x9 pan and refrigerate.

Jill Kerr
BROWNIES

1 c. sugar  
1 stick butter  
4 eggs  
Add first 3 ingredients. Add syrup, flour and nuts. Bake at 350° for 30 minutes.

Frosting:

6 Tbls. milk  
6 Tbls. butter  
Let come to a boil. Boil for 1 minute. Pour over ½ c. chocolate chips. Beat. Spread over cooled brownies.

Tamra Boettcher

BROWNIES

Cream together:

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

1 lg. can Hershey’s chocolate syrup  
1/4 tsp. salt  
1 tsp. vanilla  
½ c. nuts  
1 c. plus 1 Tbls. flour  
Bake at 350° for 20 min. or until done.

Sylvia Bertelsen

RHUBARB BARS

3 c. rhubarb  
1 1/2 c. sugar  
1 1/2 c. flour  
1/2 tsp. soda  
Mix and cook until thick. Add 1 tsp. vanilla.

Crust:

1 1/2 c. oatmeal  
1 c. brown sugar  
1 c. oleo  
1/2 c. nuts  
Mix until crumbly. Pat into bottom of 9x13 pan. Pour sauce over crumbs. Sprinkle with remaining crumbs. Bake at 375° for 30 minutes. Serve with cool whip or cut and serve as cookies.

Jill Kerr
NUT GOODIE BARS

1 - 12 oz. pkg. chocolate chips 2 c. peanuts 2 c. peanut butter
1 - 12 oz. pkg. butter-scotch chips
Melt the above ingredients together and put half of the mixture in bottom of large cookie sheet. Save the rest for top.

Filling:
1 c. butter or margarine ¼ c. dry vanilla pudding (not instant)
½ c. evaporated milk
Boil for 1 minute and then add 2 lbs. powdered sugar and ½ tsp. maple flavoring. Spread over chocolate layer in pan. Spread rest of chocolate mixture over the filling. (These are very good, but very rich so cut in very small squares.)

Lorraine Warnes

INDIANS (BARS)

Melt 1 c. shortening with 3 sq. chocolate. Beat 4 eggs and add 2 c. sugar gradually. Add 1 tsp. vanilla and dash of salt. Add melted chocolate and shortening. Add 2 c. flour and ½ c. nuts. Beat well and pour immediately onto a large cookie sheet (greased well). Bake for 20 minutes at 350°.

Icing:
¾ c. powdered sugar Strong coffee
3 tsp. cocoa A little butter
Anna Marie Johnson

RAISIN BARS

1 c. raisins ¼ tsp. salt
1 c. boiling water 1 tsp. cinnamon
½ c. margarine ¼ tsp. cloves
1 c. sugar 1 tsp. soda
1 beaten egg 1 tsp. nutmeg
1 ¾ c. flour
Bake at 350° for 20 minutes.

Darlene Bauer
LEMON BARS

2 c. sifted flour 1/2 c. powdered sugar
1 c. butter
Mix like pie crust. Bake in 9x13 pan for 10 minutes at 350°.
4 eggs, beaten 6 Tbls. lemon juice
2 c. sugar 4 Tbls. flour
Mix these ingredients together, spread over crust. Bake for 25 minutes at 350°. Frost with powdered sugar icing. Sprinkle with nuts over the top.

Verlys Jelsma

SPECIAL K BARS

Boil:
1 c. white syrup 1 c. sugar
Add:
2 tsp. vanilla 1 1/2 c. peanut butter
Mix into:
6 c. Special K
Frosting:
12 oz. chocolate chips 12 oz. butterscotch chips

Cindy Johnson

BANANA BARS

Cream:
1/2 c. margarine 2 eggs
1 1/2 c. sugar
Add in order:
2 small mashed bananas 1/2 tsp. salt
3/4 c. buttermilk or sour 1 tsp. soda
    milk 2 c. flour
1 tsp. vanilla 1/2 c. nutmeats (opt.)
Bake at 350° for 30 minutes. Frost with powdered sugar frosting.

May Bertelsen
PINEAPPLE NUT BARS

2 c. sugar  
½ c. melted butter  
4 eggs  
½ tsp. salt  
½ tsp. baking soda

Combine sugar and butter. Add eggs, one at a time, beating after each addition. Sift ingredients into batter alternately with pineapple. Add nuts. Pour into oiled and floured 14x10x2 pan. Bake at 350° for 35-40 minutes. Sprinkle with powdered sugar out of the oven.

Verlys Jelsma

BANANA BARS

½ c. shortening  
1 ½ c. sugar  
2 eggs  
1 c. buttermilk  
2 ripe bananas, mashed

Bake in a large pan 30 minutes at 375°.

Verlys Jelsma

MAGIC COOKIE BARS

½ c. butter  
1 ½ c. graham cracker crumbs  
1 - 14 oz. can Eagle Brand sweetened condensed milk


Verlys Jelsma
SPECIAL K BARS

Bring to boil:
1 c. sugar 1 c. Karo syrup
Add:
1½ c. peanut butter 7 c. Special K cereal
Frosting:
½ c. chocolate chips 3 Tbls. margarine
½ c. butterscotch chips

Tamra Boettcher

CHERRY STREUSEL BARS

2 c. flour 1 can cherry filling
¾ c. sugar ½ c. coconut or chopped
½ c. butter nuts

Cut butter into flour and sugar until particles are fine. Set aside 1 cup. Press remainder into bottom of a greased 9x13 pan. Bake at 375° for 12-15 minutes until light brown. Spread cherry pie filling over partially baked crust. Combine coconut or nuts with reserved 1 cup sugar-flour mixture and sprinkle over cherries. Bake 25-30 minutes or until golden brown. Cool. Drizzle with powdered sugar glaze.

Jill Kerr

BLONDE BROWNIES

2 c. flour ¼ tsp. baking soda
1 tsp. baking powder 1 tsp. soda
2 c. packed brown sugar ⅔ c. melted shortening
2 eggs, slightly beaten 2 tsp. vanilla
1 c. chocolate chips ⅓ c. chopped nuts


Jill Kerr
LEMON FILLERS

Mix until fine:
- ½ c. butter
- ¼ c. shortening
- 2 c. flour

Reserve 1 cup of mixture. Press the rest into a 9x13 pan. Bake at 375° for 12-15 minutes. Spread the following filling over the partially baked crust:
- 1 c. sugar
- ¾ c. lemon juice
- 3 Tbls. flour
- 2 Tbls. butter
- 2 eggs
- ¾ c. water
- 1 Tbls. grated lemon rind


CARROT BARS

4 eggs
2 c. sugar

Combine eggs and sugar and beat well. Add oil and beat again.

Add:
- 2 c. flour
- 2 tsp. cinnamon
- ½ tsp. salt
- 1½ c. raw grated carrots
- 2 tsp. soda
- ½ c. walnuts

Bake on jelly roll pan for 30 minutes at 350°. Frosting (mix together):
- 3 oz. cream cheese
- 1½ c. powdered sugar
- 2 Tbls. butter
- 2 tsp. vanilla
TOFFEE NUT BARS

1/2 c. soft shortening (half margarine) 2 Tbls. flour
1/2 c. packed brown sugar 1 tsp. baking powder
1 c. sifted flour 1/2 tsp. salt
2 eggs 1 c. moist shredded coconut
1 c. packed brown sugar 1 c. cut-up walnuts
1 tsp. vanilla

Mix together shortening and 1/2 c. brown sugar. Mix in the 1 c. flour. Press in the bottom of ungreased 9x13 inch pan. Bake 10 minutes at 350°. Meanwhile, beat eggs and stir in remaining brown sugar and vanilla. Mix together remaining flour, baking powder and salt. Add to egg mixture. Stir in coconut and nuts. Spread over baked crust and bake 25 minutes longer until golden brown. Cool slightly and cut into bars.

Marie Audrey Johnson

SPICY PUMPKIN BARS

1 c. flour 1/2 tsp. ginger
1 c. sugar 1/4 tsp. nutmeg
1/3 c. cooking oil or soft shortening 1 tsp. vanilla
1 c. canned pumpkin 1/2 tsp. soda
1/4 c. milk 1/2 tsp. salt
1 tsp. baking powder 2 eggs
1 tsp. cinnamon 1/4 c. chopped nuts

Beat at medium speed for 2 minutes. Spread in 9x13 pan. Bake at 350° for 20-30 minutes or until top spring back. Spread with the following topping:

3/4 c. packed brown sugar 1/4 c. soft butter
1/2 c. chopped nuts 2 Tbls. milk

Broil 2-5 minutes until bubbly.

Jill Kerr
CARROT BARS
3 eggs, beaten light  2 small jars carrot baby food
1½ c. sugar  
1 c. oil  1½ c. flour
Sift flour and 1½ tsp. soda together, 1 tsp. cinnamon, pinch of salt. Mix together and bake for 30 minutes at 350°. 
Frosting:
1 - 3 oz. pkg. Philadelphia cream cheese  2 c. powdered sugar
½ c. oleo  Vanilla
Crushed nutmeats on top
Joyce Steele

CARAMEL BROWNIES
Sift together:
1 c. flour  1 tsp. salt
2 tsp. baking powder
Add:
1 c. chopped nuts
Combine:
½ c. and 2 Tbs. melted shortening  2 well beaten eggs
2 c. brown sugar  2 tsp. vanilla
Dry ingredients
Bake in greased pan at 350° for 25 minutes.
Verlys Jelsma

BARS
1 pudding yellow cake mix  12 oz. pkg. peanut butter chips
½ c. oleo  2 c. Rice Krispies
1 egg, beaten  2 c. salted peanuts
¾ c. white syrup  1 pkg. miniature marshmallows
¼ c. oleo  2 tsp. vanilla
Combine first 3 ingredients and press into a 9x13 inch pan for crust. Bake for 12 minutes at 350°. Cover with miniature marshmallows and return to oven until fluffy. Let cool. Heat until melted syrup, oleo, vanilla and chips. Add rice krispies and peanuts and spread over crust.
Gwen Bertelsen
BROWNIES FOR A CROWD

1 1/4 c. white flour
1 c. white sugar
1 c. packed brown sugar
1 tsp. baking powder
1 tsp. salt
1 tsp. vanilla

3/4 c. soft oleo
4 eggs
3 env. no-melt unsweetened chocolate
1/2 c. chopped nuts

Combine all ingredients in mixing bowl. Beat at medium speed for 1 minute. Spread in greased 15x10 pan. Bake at 350° for 25-30 minutes. Cool and frost. (You can use 9x13 inch pan for thicker brownies, baking for 30-35 minutes.)

Chocolate Icing: Melt 3 Tbls. butter with 3 Tbls. milk and 1 env. no-melt unsweetened chocolate. Stir in 2 1/2 c. powdered sugar, beat until smooth.

Gwen Bertelsen

CARAMEL NUT CRESCENT BARS

Heat oven to 375°. Separate dough of 8 oz. can Pillsbury refrigerated quick crescent dinner rolls into 2 long rectangles. Place in ungreased 9x13 inch pan; press in bottom and 1/2 inch up sides to form crust. Firmly press perforations to seal. Bake at 375° for 5 minutes.

Topping:
1/2-1 c. chopped nuts
1/3 c. coconut (opt.)
1/4 c. sugar
1/4 tsp. salt
12 oz. jar (1 c.) caramel ice cream topping

1/4 c. butter or margarine, softened
1 tsp. vanilla
2 eggs

In medium bowl, combine all topping ingredients. Pour over crust. Return to oven; continue baking 15-20 minutes longer or until golden brown and filling is set. Cool; cut into bars. 36 bars.

Gwen Bertelsen
DIVINITY
Boil 1 c. sugar and ½ c. water until it threads. Whip this into 2 beaten egg whites and let stand. Boil 3 c. sugar, 1 c. white syrup and ½ c. water until it threads 8-10 inches. Then pour into first mixture and beat until quite stiff. Add 1 tsp. vanilla and 1½ c. (more or less) nuts. Cool and drop by teaspoons onto waxed paper. Can be put in pans.
Frances Winkelman

PEANUT BRITTLE
2 c. sugar
1 c. white syrup
½ c. water
Cook slowly to 232° on a candy thermometer. Then add raw peanuts and cook to 300°. Take off the heat and add:
2 tsp. soda
1 tsp. salt
2 tsp. butter
2 tsp. vanilla
Stir well and spread on a buttered cookie sheet.
May Bertelsen

CARAMELS
1 c. butter
1 lb. or 2¼ c. brown sugar
1 tsp. salt
1 c. light corn syrup
1 - 15 oz. can sweetened condensed milk
1 tsp. vanilla
For dark caramels: Add 2 - 1 oz. squares unsweetened chocolate.
Lois Najacht
COCONUT JOYS

1/2 c. butter or margarine  3 c. coconut
2 c. powdered sugar       2 sq. unsweetened chocolate, melted

Ardelle Leins

KARO FUDGE

2 Tbls. cocoa  2 c. sugar
1/2 c. cold milk  1/3 c. Karo syrup
Cook until it forms a ball in water. Add 2 Tbls. butter, 1/2 tsp. vanilla, 1/2 c. peanut butter and nuts. Spread in greased pan.

Denise Gjertsen

ANISE CANDY

Hard:
2 c. sugar  1/4 tsp. salt
1/2 c. water  3/4 tsp. anise flavoring
1/2 c. white syrup  Red food coloring
Boil to 300°, add coloring and flavoring; remove from heat. Pour into buttered 9x13 pans. Mark and cut before cold.

Chewy:
2 c. sugar  1/4 tsp. anise oil
1 c. white syrup  Red food coloring
1 c. water
Cook until cracked in cold water; add oil and coloring. Pour into buttered pans.

Deann Gulbranson
FAVORITE CHOCOLATE DESSERT
Cut up 20 marshmallows. Pour over these 6-7 oz. Hershey chocolate syrup. Let stand several hours. Cream ¼ c. butter and ¾ c. powdered sugar. Add 3 egg yolks and beat. Fold in chocolate-marshmallow mixture. Fold it all into 3 stiffly beaten egg whites. Put in 7x11 pan lined with graham cracker crumbs. Top with more crumbs. Chill overnight.

Irene Swenson
Barbara Roe

CHOCOLATE PEANUT BUTTER DESSERT
1 c. peanut butter 1 c. graham cracker crumbs
1 c. sugar

Mix and put in 9x9 pan. Make 1 family size chocolate pudding according to package. Pour on above mixture. Cool, cover with whipped cream.

Mavis DeBoer

RHUBARB DESSERT
1 c. flour ½ c. melted butter
2 Tbls. sugar


1¼ c. sugar ½ c. cream or milk
3 egg yolks 4 Tbls. flour
2½ c. diced rhubarb

Cook above ingredients until thickened. Cool. Pour over baked crust. Beat 3 egg whites and ¼ c. sugar until stiff. Pour over rhubarb mixture. Bake at 425° until golden brown. 1½ and 5 eggs may be used for 9x13 pan.
BUSTER BARS
1 lb. Oreo cookies, 1/2 c. margarine, melted crushed
Mix and pat into 9x13 pan. Put 1/2 gal. vanilla ice cream over crust. Sprinkle 1 1/2 c. peanuts over ice cream. Pour following cooled sauce over peanuts and freeze:
2 c. powdered sugar 3/4 c. chocolate chips
1 1/2 c. evaporated milk 1/2 c. butter
Boil 8 min., stirring well all the time. Add 1 tsp. vanilla. Serves 18-24.
Ruth Lindsey

HOMEMADE ICE CREAM
6 eggs, well beaten 1 pt. thick cream
2 c. sugar Dash of salt
2 Tbls. vanilla Whole milk
Mary Winkelman

BLUEBERRY SURPRISE
Crust:
16 graham crackers 1/4 c. melted butter
1/2 c. powdered sugar
Crush crackers very fine and combine with sugar and melted butter. Press on the bottom of the pan.
Cream Filling:
1 - 8 oz. pkg. Philadelphia cream cheese 2 eggs
1/2 c. sugar
Mix together with electric mixer for several minutes until well creamed. Pour onto crust and bake for 20 minutes. Cool and add 2 cans blueberry or cherry pie mix and chill overnight. Serve with whipped cream.
Virginia Thomsen
PUMPKIN DESSERT

Bottom:
1 pkg. yellow cake mix 1 egg
½ c. melted margarine

Filling:
3 c. (1 lb., 14 oz.) pumpkin pie mix 2 eggs
2 c. milk

Topping:
1 c. reserved cake mix 1 tsp. cinnamon
¼ c. sugar ¼ c. soft margarine

Grease bottom only of 9x13 pan. Reserve 1 cup cake mix for top. Combine remaining cake mix, butter and egg. Press into pan. Prepare filling until smooth. Pour over bottom mixture. Combine topping, spread over filling, should be crumbly. Bake at 350° for 45-50 minutes.

FLAMING PUDDING

Mix:
3 c. bread, cut up ¾ c. sugar
½ c. melted butter 2 eggs

Add:
½ tsp. cinnamon ½ c. raisins
½ tsp. nutmeg 1 c. walnuts
½ tsp. cloves 1 tsp. soda with sm. amt.
Salt water

Bake for 1 hour.

Topping:
½ c. cream 1 c. sugar
½ c. butter

Boil, then flavor with rum or vanilla.

For a flame: Dip sugar cube in lemon extract then, light up! Darken room as you serve.

Stephanie McCauley
FROZEN STRAWBERRY DESSERT

1/2 c. margarine 1 c. flour
1/4 c. brown sugar 1/2 c. nutmeats
Mix and bake 15 minutes in 9x13 pan. Stir and crumble while baking.

Filling:
1 pkg. frozen strawberries 1 Tbls. lemon juice
2 egg whites 1 tsp. vanilla
1 c. sugar 1 tub Cool Whip
Mix everything but Cool Whip. Beat 20 minutes. Fold in Cool Whip. Top with some of crumbs. Serve with whip cream or without (as desired). Good Dessert!

Nora Alseike

FROZEN CHOCOLATE MINT DESSERT

4 Tbls. melted butter 1 large can Hershey’s syrup
20 Oreo cookies
1/2 gal. chocolate chip 9 oz. Cool Whip mint bon bon or peppermint ice cream Chocolate Hershey bar, shredded
Melt butter, mash Oreos and mix. Pat in bottom of 9x13 pan. Layer ice cream on top, cut about 1 inch thick. Pour syrup over ice cream. Spoon on Cool Whip and spread. Sprinkle with shredded Hershey bar, then return to freezer.

ICE CREAM JELLO

Dissolve 3 oz. pkg. Jello in 3/4 c. boiling water. Stir in (or use mixer) 1 pt. softened vanilla ice cream. Chill. Well-drained fruit may be added after the ice cream is stirred into the Jello.

Mrs. Myron Osterberg
**RHUBARB CRUNCH**

Combine 3 c. diced rhubarb, 1 c. sugar, 3 tsp. flour and place in buttered baking pan. Combine 1 c. brown sugar, 1 c. rolled oats, ½ c. flour; cut in ½ c. butter. Sprinkle over rhubarb and bake 40 minutes at 375°.

Darlene Bauer

**RHUBARB CRUNCH**

1 c. flour 4 c. rhubarb
⅔ c. oatmeal 1 c. white sugar
1 c. brown sugar 1 Tbls. cornstarch
½ c. oleo 1 c. water
1 tsp. cinnamon 1 tsp. vanilla

Mix until crumbly first 5 ingredients. Press half of mixture into 9” pan, then cut up rhubarb. Cook until clear sugar, cornstarch, water and vanilla. Pour over rhubarb and top with remaining crumbs. Bake at 350° for 1 hour until brown and bubbly.

Ardelle Leins

**BANANAS 1-2-3 (MICROWAVE)**

Ice Cream Topping:
3 Tbls. margarine ¼ tsp. ground cinnamon
3 Tbls. brown sugar, 2 firm ripe bananas
firmly packed

Place margarine in a glass dish and cook in microwave for 1 minute or until melted. Add brown sugar and cinnamon to melted margarine and cook for 1 minute or until sugar is dissolved. Peel bananas and cut in half crosswise and lengthwise. Place in dish with sugar mixture, spooning some over top. Cook for 1 more minute. Serve bananas and topping over vanilla ice cream. Makes 4 servings.

Tamra Boettcher
DANISH PUFF

1/2 c. softened butter 2 Tbls. water
1 c. flour
Cut butter into flour. Sprinkle water over mixture. Mix round into ball. Divide in half on an ungreased cookie sheet. Pat each half into 12”x3” strips. Place 3” apart.
1/2 c. butter 1 c. flour
1 c. water 3 eggs
1 tsp. almond flavoring
Heat butter and water to rolling boil. Remove from heat and add extracts and flour quickly. Stir until it forms a ball. Beat in eggs all at once until smooth and glossy. Divide this in half and spread over strips. Bake 55-60 min. at 350°. Cool.

Icing:
1 1/2 c. powdered sugar 1 1/2 tsp. vanilla
2 Tbls. butter 1-2 Tbls. warm water
Spread on top and add almonds or cherries.

Frances Winkelman

4-LAYER DESSERT

1st layer:
1 c. flour 1/2 c. pecans, chopped
1/2 c. oleo
Mix together and press in 9x13 pan. Bake at 350° for 15 minutes.

2nd layer:
1 - 8 oz. Philadelphia cream cheese 1 c. Cool Whip
1 c. powdered sugar 1 tsp. vanilla
Spread over first layer when baked and cooled.

3rd layer: Prepare 2 pkgs. instant pudding as per directions on box. Use only total of 3 c. liquid.

4th layer: Spread Cool Whip over the 3 above layers and sprinkle with more pecans.

Cindy Johnson

65
RHUBARB DESSERT
Put 3 c. cut-up rhubarb in bottom of 9x13 pan. Sprinkle strawberry jello over this. Prepare cake mix (yellow or white) as directed on box. Pour over ingredients in 9x13 pan. Bake at 350° for 40-45 minutes. When cutting for serving, flip over as upside down cake. Serve with whipped cream or ice cream.

Stella Nelson

INDIVIDUAL CHEESE CAKES

2 - 8 oz. pkg. cream cheese 2 eggs
1 tsp. vanilla
Mix with mixer. Place 1-2 (I use one) vanilla wafer in paper muffin cups. Put 1 spoonful of cream cheese mixture on top of the wafer. Bake at 325° for 10 min. Cool. Top with 1 spoonful sour cream and 1 spoonful cherry or blueberry pie filling on top of sour cream. Set in refrigerator or freezer. Makes 30.

Eris Lenz

APRICOT CRISP

1 - 30 oz. can apricot halves, drained, reserving 2 Tbls. syrup
1 ¼ c. Rice Krispies cereal, crushed to measure 1 cup
¼ c. all-purpose flour
¼ tsp. salt
½ c. firmly packed brown sugar
½ tsp. cinnamon
¼ tsp. nutmeg
½ c. margarine or butter, softened
Cut each apricot half into 2 pieces. Combine with the 2 Tbls. apricot syrup in 1 qt. casserole. Combine remaining ingredients, mixing until crumbly. Sprinkle over apricots. Bake at 350° about 30 minutes or until topping is browned.

Ardelle Leins
CREAM PUDDS

1 c. boiling water  Pinch of salt
½ c. butter  1 c. flour

When water and butter boils, add flour all at once and stir for a few minutes until it leaves side of pan. Take from fire and beat in 4 eggs, one at a time. Put in muffin pan and bake 30 minutes in a 450° oven for about 20 minutes. Cool for 10 minutes. When cool, cut a slit in the puff and fill with cream filling or whipped cream.

Mary Ballard

CREAM PUDDS

1 c. milk  Dash of salt
1 c. flour  ½ c. butter
4 eggs

Place milk in double boiler with butter. Let boil and add flour. Let cook a few minutes. Remove from heat. Put eggs in, one at a time, and beat well. Drop in a muffin pan and bake 40 minutes at 350°. Fill with whipped cream or your favorite filling.

Darlene Bauer

FRUIT CRISP

20 oz. pie filling (any flavor)  ½ c. all-purpose flour
½ c. quick rolled oats  ¼ tsp. baking powder
½ c. brown sugar, firmly packed  ½ tsp. ground cinnamon
4 Tbls. butter

Preheat oven to 350°. Place pie filling in 8 or 9 inch baking dish. In small bowl, combine all other dry ingredients. Cut in butter with a pastry blender or 2 knives. Sprinkle mixture over pie filling. Bake for 30-35 minutes. Serve warm. Easy and good!

Tamra Boettcher
CHERRY CHEESE CAKE
Mix 1 c. crushed graham crackers (about 14) with ¼ c. melted butter and ¼ c. white sugar. Press into 8x8 pan. Mix 1 - 8 oz. Philadelphia cream cheese, ½ c. sugar and 1 egg. Cream together and pour on top of crust. Bake 15 minutes at 350°. Cool and then pour 1 can cherry pie mix or other fruit over. Chill overnight and serve with whipped cream.

Edna Mae Glaeseman

EASY CHEESE CAKE

1½ c. flour  ½ stick margarine
Mix together and spread in 9x13 pan. Bake for 5 minutes or until lightly brown at 350°. When crust is cool, mix 1 sm. pkg. cream cheese and 1½ c. powdered sugar together. Spread on crust. Mix 1 pkg. instant butter pecan pudding mix and 1 box butterscotch pudding mix (instant) together with 2 c. milk. Add 1 - 8 oz. carton Cool Whip. Pour filling on crust. You may frost with more Cool Whip and garnish with cherries and nuts.

Lorraine Warnes

CHERRY CHEESE CAKE

2 c. fine graham cracker crumbs  1 c. sugar
6 Tbls. sugar  2 - 8 oz. pkgs. cream cheese
½ c. butter, softened  13 oz. whipped cream
1 can cherry pie filling (large size)

Combine crumbs, 6 Tbls. sugar and butter; mix well. Press into bottom of 9x13 inch cake pan. Chill 1 hour. Beat cream cheese with rest of sugar until creamy. Blend in whipped cream. Pour onto crust. Spread pie filling over cheese cake. Chill at least 3 hours.

Deann Gulbranson
BLUEBERRY DESSERT
Graham cracker crust  Blueberry pie filling
Marshmallow-whipped  Whipped cream
mixture
Layer the above in given order.

Jill Kerr

RHUBARB PIE
1 c. sugar  3 egg yolks
1 Tbls. flour
Mix above, add scant cup of cream. Pour over cut-up rhubarb in pie. Bake 1 hour.
Meringue: 3 egg whites and ½ c. sugar beaten. Put on top of pie and brown in oven.

PUMPKIN PIE
1½ c. milk  1 tsp. cinnamon
1½ c. pumpkin  ½ tsp. ginger
2 eggs  ¼ tsp. cloves
½ c. white sugar  ½ tsp. salt
½ c. brown sugar  1 Tbls. molasses
Put in pie tin and bake until done.

Anna Marie Johnson

RAISIN CREAM PIE
1 c. water  1 egg and 2 yolks, well beaten
1 c. brown sugar
1 c. sour cream or sweet cream  Pinch of salt
½ c. ground raisins
2½ Tbls. cornstarch
Cook above mixture like a custard. Cool before pouring into a baked pie shell.

Josie Jensen
PECAN PIE

1 pkg. pie crust mix  
1/4 c. flour
4 eggs  
2 c. light corn syrup
1 c. sugar  
2 tsp. vanilla
Pinch of salt  
2 c. chopped pecans

Prepare pie crust mix following label directions. Roll out to a 13 inch round on a lightly floured surface; fit into an 11 inch fluted tart or quiche pan with removable bottom; trim edge even with top of pan. Break eggs in a large bowl just enough to break up. Stir in sugar, salt, flour, corn syrup, and vanilla until mixture is well blended. Stir in pecans. Pour into prepared shell. Bake in at 350° for 60 minutes, or until center is almost set. (Filling will set as it cools.) Cool on wire rack.

Ardelle Leins

LEMONADE MERINGUE PIE

1 c. sugar  
1/4 tsp. salt
1/3 c. cornstarch  
1 1/2 c. hot water

Combine sugar, cornstarch, and salt in saucepan. Slowly stir in hot water.

Add:
4 egg yolks, slightly beaten  
1 - 6 oz. can frozen lemonade concentrate, thawed
2 Tbls. butter  
(undiluted)


Meringue:
4 egg whites  
1/4 tsp. cream of tartar

Beat until soft peaks form when beater is raised. Gradually add 1/2 c. sugar, 1 Tbls. at a time, and continue beating until soft peaks form.

LaVonne Kontz
FRENCH SILK CHOCOLATE PIE
1 - 9” baked pastry 4 oz. unsweetened chocolate, melted and cooled
1 c. butter, softened 1 tsp. vanilla
1½ c. granulated sugar 4 eggs

Cream butter and sugar in large bowl. Add chocolate and vanilla and beat until well blended. Add eggs, one at a time, beating 5 minutes after each egg. Pour into pie shell. Chill at least 3 hours. Top with whipped cream.

Note: Pie may be frozen if wrapped tightly. Place in refrigerator 2 hours before serving.

Linda Sheeley

SOUR CREAM APPLE PIE
2 Tbls. flour 4-5 peeled sliced apples
1 c. sour cream 1 egg
¾ c. sugar ½ tsp. vanilla
Mix together. Pour into unbaked 9” pie shell. Bake 15 minutes at 400°, then put topping on and bake 45 minutes at 350°.

Topping:
½ c. flour ¼ c. oleo
½ c. sugar 1 tsp. cinnamon
Mix and crumble.

Marilyn Harms

PINEAPPLE PIE
1 - 20 oz. can crushed pineapple, drained 2 Tbls. cornstarch
1 c. evaporated milk 1 c. sugar
2 egg yolks

Mix well. Beat 2 egg whites until stiff and fold into mixture. Pour into unbaked 10” pie shell and bake at 350° until brown and knife inserted comes out clean.

Marilyn Harms
FRESH STRAWBERRY PIE
1 pie shell  4½ oz. junket
1 qt. strawberries  Whipped topping


Ardelle Leins

IMPOSSIBLE COCONUT PIE
4 Tbls. shortening  2 c. milk
¾ c. sugar  2 tsp. vanilla
½ c. flour  1 c. coconut
4 eggs

Mix until well blended. Pour into greased and lightly floured 10 inch pie plate. Sprinkle with nutmeg or cinnamon. Bake at 350° for 40-50 min.

Marlys Deiterman

STRAWBERRY PIE
1 c. fresh strawberries crushed, fill with water to make 1 cup.
Add:
1 c. sugar  Red food coloring
2 Tbls. cornstarch  1 tsp. butter
Cook until thick, stir while cooking. Put half on bottom of pie shell, then whole strawberries. Pour remaining cooked berries on top. Serve with whipped cream.

Verlys Jelsma

EXTRA SPECIAL PIE CRUST
2 c. flour  ⅛ c. lard
¼ tsp. baking powder
Cut lard into flour and baking powder.
1 beaten egg  1 Tbls. vinegar
¼ c. cold water
Add and mix with a fork. Roll out to make 2 crusts.

Irene Swenson
PERFECT PIE CRUST

4 c. unsifted flour (not instant or self-rising), lightly spooned into cup
1 Tbls. sugar
2 tsp. salt
1 3/4 c. solid vegetable shortening (not refrigerated, do not use oil, lard margarine or butter)
1 Tbls. white or cider vinegar
1 large egg

Put first 3 ingredients in large bowl and mix well with table fork. Add shortening and mix with fork until ingredients are crumbly. In small bowl, beat together with fork ½ c. water, vinegar and egg. Combine the 2 mixtures with fork until all ingredients are moistened. Divide dough into 5 portions and with hands, shape each portion in a flat round patty ready for rolling. Wrap each in plastic or waxed paper and chill at least ½ hour. When ready to roll pie crust, lightly flour both sides of patty.

Gwen Bertelsen
Meats, Casseroles and Vegetables
BEEF MINESTRONE CASSEROLE

1½ lbs. ground beef 1 can cream of mushroom soup
2 Tbls. margarine
4 c. thinly sliced potatoes
1 can minestrone soup

Brown beef in margarine. Pour off drippings. Mix with remaining ingredients and turn into a 3 qt. casserole. Cover and bake for 2½ hours or until potatoes are done.

Lorraine Warnes

CHILI

1 lb. ground beef ½ tsp. chili powder
½ c. chopped onion 1 - 20 oz. can kidney beans
¼ c. chopped green pepper 1 - 29 oz. can tomatoes
2 Tbls. butter 1 c. water
1½ tsp. salt ¼ tsp. pepper

Brown meat, onion, pepper in butter. Add remaining ingredients. Simmer for 1-1½ hours.

Darlene Bauer

PORCUPINE MEAT BALLS

1 lb. ground beef 1 c. cracker crumbs
1 lb. ground pork 1 egg
1 small onion, minced 1 tsp. salt
½ c. uncooked long grain rice

Sauce:
1 c. tomato soup 1 c. water

Pour sauce over meat balls. Bake covered for 1 hour.

Mary Ballard
IMPOSSIBLE CHEESEBURGER PIE

1 lb. ground beef 1 c. shredded cheddar cheese
1 1/2 c. chopped onion
1/2 tsp. salt
1/4 tsp. pepper
1 1/2 c. milk
3/4 c. Bisquick baking mix
3 eggs

Heat oven to 400°. Lightly grease pie plate 10x1 1/2". Cook and stir ground beef and onion until beef is brown, drain. Stir in salt and pepper. Spread in pie plate. Sprinkle with cheese. Beat remaining ingredients until smooth, 15 seconds in blender on high speed or 1 minute with hand beater. Pour into pie plate. Bake until golden brown and knife inserted in center comes out clean, about 30 minutes. Let stand 5 minutes before cutting.

Note: If using pie plate 9"x1 1/4", decrease milk to 1 cup, baking mix to 1/2 cup and eggs to 2.

Ardelle Leins

LASAGNE

1st layer: Cook 1 1/2 lbs. lasagne noodles.

2nd layer:
6 eggs
36 oz. cottage cheese
(1 1/2 containers)
Mix the above cottage cheese mixture.

3rd layer: Brown 3 lbs. hamburger with 1 onion. Add 1 lg. can tomato paste, 2 lg. cans whole tomatoes, salt, pepper, and garlic.

4th layer: 2 lbs. mozzarella cheese.

Layer with lasagne noodles, cottage mixture, meat, then cheese - then repeat layering again. Makes 2 large cake pans. Bake 1 hour covered at 325°.

Stephanie McCauley
SWEDISH MEATBALLS

Blend 1 can cream of celery soup with ½ can of water.

Meatballs:
¼ mixture of above 1 egg
1 lb. ground beef 2 Tbls. onion
½ c. dry bread crumbs 1 tsp. salt

Form into balls and brown. Then add the remainder of soup and water mixture. Simmer for 20 minutes.

Darlene Bauer

HAMBURGER HOT DISH

Make a thin white sauce (or use 1 can cream of chicken soup).

Add:
1 can peas, drained        Dice raw potatoes (any
1 can cream style corn     amount)

Fry 1 lb. hamburger and 1 onion. Combine all ingredients. Put in 400° oven until it starts to cook, then reduce heat to 300°. Needs to cook about 2 hours.

Alice Smith

HAMBURGER CASSEROLE

1 lb. hamburger 1 can Veg-All, drained
1 can cream of celery 1 small onion
soup 1 pkg. tater tots

Brown hamburger and onions. Place in 1½-2 qt. casserole, add soup and Veg-All. Top with tater tots and bake uncovered for 45 minutes or covered for 1 hour at 350°. Serves 5-6.

Joyce Steele
**Mock Steak**

2 lbs. hamburger  
1 c. crushed crackers  
½ c. water


Virginia Thomsen

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**Meat Loaf**

2/3 c. undiluted evaporated milk  
1 egg  
½ c. chopped onion  
1½ lbs. lean ground beef  
1/2 c. soft bread crumbs  
1 Tbls. prepared mustard

Combine all ingredients in large mixing bowl. Mix lightly. Place in 8½x4½x2½" loaf pan. Bake at 375° about 50 minutes. Let stand on wire rack 10 minutes before removing to serving platter.

Ardelle Leins

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**Beef Burritos**

2 lbs. hamburger  
2 sm. cans chopped chile peppers  
1 can Hormel chili with NO beans  
¼ lb. American or Velveeta cheese  
Enchilada shells

Brown meat and add remaining ingredients except shells. Let simmer ½-¾ hour after cheese has melted. Fill heated shells with meat and top with favorite toppings: tomatoes, sour cream, olives, shredded cheese, etc.

Wendy Sanders
HOBO BURGERS

Hamburger  Onion  Salt and pepper
Carrots  Salt and pepper
Potatoes

On aluminum foil, place 1 large hamburger patty on top of onion slices. Clean and cut carrots lengthwise and potatoes in quarters, place on top of hamburger with dots of butter. Salt and pepper to taste. Roll foil down, ends up and place on cookie sheets. Bake at 350° for 1 hour. Works very well on grill when camping.

Corlyis Lenning

RICE KRISPIE HOTDISH

2 lbs. hamburger  1 can cream chicken soup
2 onions, chopped  1 can mushroom soup
2 cans chicken rice soup  9 oz. rice krispies
Brown hamburger and onions. Add remaining ingredients. Bake 1 hour at 350°. (You can put chow mein noodles on top ½ hour before done.)

Tamra Boettcher

SHEPHERD’S PIE

Grease bottom of electric fry pan. Then layer:
1 layer sliced potatoes  Can of kidney beans and juice
1 layer of onions  Layer of hamburger
Little celery  Can of tomato soup over all of it
Little rice

Salt and pepper layers as you are making it. Cook 1 hour and 15 minutes at 260° — and don’t peek! Mushroom soup can be substituted. Very Good!

Verle Johnson
3 BEAN HOT DISH

2 lbs. hamburger
½ lb. bacon
Brown and drain off fat.
1 c. catsup
1 tsp. salt
1 Tbs. vinegar
¾ c. brown sugar
1 tsp. mustard
Mix together and add to meat mixture above and mix all together. Bake 1 hour at 350°.

Marie Lucas

MEAL IN A DISH

4 slices bread
2 c. cooked, drained vegetables
¼ c. chopped onion
1-1¼ c. diced, cooked meat
1 c. cheddar or Swiss cheese, shredded
Butter bread lightly and add a thin layer of mustard. In an 8 inch square baking dish, layer the following: 2 slices bread, mustard side up, cut into triangles. Add layers of chopped vegetables, onion, meat and cheese. Cover with remaining slices of bread, mustard side down.

4 eggs, slightly beaten
1½ c. milk
½ tsp. Tabasco
1 tsp. Worcestershire sauce
½ tsp. salt
Beat together and pour over all. Press lightly with fork to absorb liquid. Sprinkle with paprika. Cover and chill 4 hours or overnight. Bake at 375° 35-40 minutes or until set. Let stand 10-15 minutes and cut into squares to serve. A good combination is ham, carrots, broccoli, mushrooms, and Swiss cheese.

Jill Kerr
TATER TOT HOT DISH
Brown 1 lb. hamburger and 2 medium onions. Put in 9x13 cake pan or casserole. Add 1 pkg. frozen mixed vegetables or 1 can mixed vegetables, drained. Put over hamburger and add 1 can cream of celery, mushroom, or chicken soup. Top with 1 lb. frozen tater tots. Bake uncovered at 325° for 1 hour.

Corlyis Lenning

BEEF VEGETABLE DINNER
1 lb. ground beef
1 onion
2 cans condensed vegetable soup
Brown meat with chopped onion. Remove from heat and stir in soup and salt. Divide mixture among four 12” foil squares. Prepare potatoes as directed but reduce water to 1 cup. Spoon onto meat mixture. Sprinkle with paprika. Wrap securely. Bake in medium hot oven. Can freeze up to 2 months before baking.

Ardelle Leins

HAMBURGER HOT DISH
8 oz. noodles (about \(\frac{1}{4}\)”) cooked
1½ lbs. hamburger
Medium onion, chopped
1 can mushroom soup
2 c. chopped celery
Brown hamburger, then add onions and chopped celery. Add balance of ingredients. Leave olives whole - also add juice. Top with crushed potato chips. Bake covered at 350° for 1-1½ hours. Uncover last ½ hour.

Elmira Bulen
TAMALE PIE

Brown:
1 lb. ground beef
1 c. chopped onion

Add:
1 - 15 oz. can tomato sauce
1 can corn, drained
1 clove garlic, minced

1/2 c. chopped green pepper
1 Tbls. chili powder
1 tsp. salt
Dash of pepper

Cover and simmer 20-25 minutes. Add 1/2 c. shredded American cheese and stir until melted. Meanwhile, stir 3/4 c. yellow cornmeal and 1/2 tsp. salt into 2 c. cold water. Cook, stirring until thick. Stir in 1 Tbls. margarine. Pour meat mixture into a greased 2 qt. casserole. Spoon cornmeal mixture over top. Bake at 375° for 40 min.

Jill Kerr

BROWN MEAT

Brown 2 lbs. ground beef, then mix in 1/4 c. flour, 2 tsp. salt, 1/4 tsp. pepper. Add 2 c. tomato juice, 1/4 c. green pepper, 1/2 c. sliced onion and 1 c. chopped celery. Put in casserole and put pie crust over top. Bake for 1 hour at 350°.

Denise Gjertson

WILD RICE HOT DISH

1 lb. ground beef
1 med.-sm. onion, diced
2 c. cream of chicken soup
1 can water
1 c. diced celery
1/2 c. raw wild rice (ordinary rice can be used)

Brown ground beef; add diced onion and celery during the browning process. Add rest of ingredients, mix well. Place in 2 qt. casserole. Bake 30-40 min. or until rice is done at 350°.

Gloria Gerberdening
CHEESE NOODLE CASSEROLES

2 Tbls. butter or shortening
2 onions, cut up
1 lb. ground beef
1 - 8 oz. pkg. noodles, cooked
1 - 4 oz. can cream of chicken soup with ½ c. milk

Brown hamburger, butter and onions. Cook noodles and drain. Combine noodles, hamburger, olives, cheese, salt and pepper. Pour soup mixture over the top. Bake at 350° about 40 minutes. The last 15 minutes, put chow mein noodles on top.

Darla Smith

HAMBURGER HOT DISH

1 lb. hamburger
5 c. sliced potatoes
2 c. sliced carrots
¼ c. diced celery
1 can cream of chicken soup

Bake at 350° for 1½ hours.

Sylvia Bertelsen

TEXAS HASH

1 lb. ground beef
3 large onions, chopped
1 large green pepper
1 - 16 oz. can tomato sauce
½ c. uncooked reg. rice
2 tsp. salt
1-2 tsp. chili powder
1/8 tsp. pepper

CHEESY BEANS
1 lb. hamburger  1 c. ketchup
1 chopped onion  1 lb. shredded American cheese
1/4 c. brown sugar
1 - 28 oz. can pork and beans
Brown hamburger. Add beans, ketchup, onion and brown sugar. Lower heat and add cheese until melted.

MEAT LOAF
2/3 c. bread crumbs  1/4 onion
1 c. milk  1 tsp. salt
1 lb. ground beef or beef/pork mixed
1/2 tsp. sage
2 eggs
Dash pepper
Topping:
3 Tbls. brown sugar  1/4 tsp. nutmeg
1/4 c. catsup
1 tsp. prepared mustard
Spread on top of loaf. Bake 3/4-1 hour. If you don’t care for as sweet a topping, use only 1 Tbls. brown sugar. Makes 1 loaf. Bake at 350°.
Ruth Steinback

LASAGNA
1 box lasagna noodles  Garlic salt to taste
1 1/2 lbs. hamburger  Chili powder to taste
1 sm. onion  2 c. mozzarella cheese
1 can tomato soup
Cook lasagna noodles 10-12 minutes. Drain and add cold water back onto noodles. Brown hamburger and onion. Add tomato soup, garlic salt and chili powder. In 9x13 inch pan, start with layer of sauce, then noodles until noodles and sauces are gone. End with sauces. Add 2 c. mozzarella cheese to top. Bake at 350° for 40-45 min.
Lois Thomsen
CRUNCHY CHEESERONI

2 c. Creamette macaroni 1 - 10 oz. can condensed cream of mushroom soup
1 lb. ground beef (may use ½ lb. bulk sausage 1 med. green pepper, diced
and ½ lb. ground beef if desired) ¼ c. chopped pimiento
1 - 10 oz. can condensed 2 c. cubed Colby cheese
tomato soup

Prepare Creamettes according to package directions. Drain. Brown ground beef and drain. Add soups, green pepper, pimiento and cooked macaroni. Place half the mixture in a greased 2½ qt. casserole. Sprinkle with half the cheese and half of the onions. Top with remaining macaroni mixture and cheese. Bake at 350° for 25 minutes. Top with remaining onions and bake 5 minutes longer. 4 tub servings.

OVERNIGHT CASSEROLE

2 c. uncooked cream- 2 cans cream of mush- ettes room soup
4 hard boiled eggs, cut 2 c. milk up
6 oz. dried beef, 1 med. onion, chopped shredded
½ lb. American or Vel- veeta cheese, chopped up

Combine all above and let stand overnight in refrigerator. Bake 1½ hours at 350°. Cover first 45 minutes and then uncover. Serves 8.

Ruth Lindsey

DRIED BEEF DIP

2 oz. pkg. cream cheese 1 Tbls. chopped onion
1 c. sour cream Sprinkle of garlic salt
2 sm. pkg. dried beef, chopped fine

Put in 1 qt. casserole and bake 45 minutes at 350° uncovered. Serve hot!

Linda Sheeley
CRUNCHY BEEF BAKE

2 c. corkscrew macaroni  
1 1/2 lbs. ground beef  
1 can cream of mushroom soup  
1 - 15 oz. can tomatoes  
3/4 c. shredded cheddar cheese  
3/4 c. green pepper (opt.)  
3/4 tsp. seasoned salt  
1 - 3 oz. can French fried onions

Cook macaroni. Brown beef. Combine all ingredients except French fried onions. Pour into greased 2 qt. casserole. Bake at 350° for 30 minutes covered, then uncover, top with onions and bake 5 minutes more. Serves 4-6.

Denise Gjertson

EASY BAR-B-Q BEEF

Season 5-6 lb. beef roast with salt and pepper. Cook in oven until partially done. Combine 1 bottle of catsup and 1 bottle of ginger ale. Pour mixture over meat and continue cooking until done. (I cut the meat in chunks before pouring on mixture of catsup and ginger ale. The meat will absorb more of the bar-b-q mixture.)

Lorraine Warnes

BARBEQUED RIBS

3 lbs. short ribs or spare ribs  
1 c. catsup  
1/4 c. lemon juice  
2 Tlbs. Worcestershire sauce  
1 tsp. salt  
1 tsp. chili powder  
1/4 c. brown sugar  
1 c. water  
1/4 tsp. paprika

Bake ribs at 400° to brown for 1 hour. Drain off fat. Combine rest of ingredients in saucepan and bring to boil. Pour over ribs. Bake at 300° for about 2 hours.

Margaret Oppelt
**MARINATED ROUND STEAK**

1 lb. round steak  
1/4 c. wine vinegar  
1 Tbls. soy sauce  
1 tsp. onion salt  
1/4 tsp. pepper

Mix all ingredients together and pour over meat. Marinate at least 3 hours in refrigerator. Place meat on broiler pan. Broil 5 inches from the heat to desired doneness.

LaVonne Kontz

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**ONION SWISS STEAK**

2 lbs. round steak, 3/4" thick  
1/8 tsp. pepper  
1 tsp. salt  
1 pkg. dry onion soup mix  
1 - 16 oz. can tomatoes

Cut round steak into serving pieces; season with salt and pepper and place in slow cooker. Sprinkle onion soup mix over top and pour tomatoes over all. Cover and cook on low 8-10 hours (or high for 4 hours). 4-6 servings.

Joyce Steele

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**SAVORY BAKED PORK CHOPS**

6 - 1" thick pork chops  
3 lg. baking apples  
1 med. chopped onion  
3 - 8 oz. cans spaghetti sauce with mushrooms


Anna Marie Johnson
OVEN PORK CHOPS

6 pork chops 2 Tbls. Worcestershire sauce
1 can cream of chicken soup (mix with 1 can 1 med. onion, sliced milk)
3 Tbls. catsup

Brown chops, then place in a casserole. Slice onion over chops. Mix the soup, Worcestershire sauce and catsup together. Pour over chops. Bake covered for 1 hour at 350°.

Ardelle Leins

HAM LOAF

¾ lb. ground smoked ham 1 c. milk
¾ lb. ground fresh pork 2 beaten eggs
1 c. graham cracker crumbs

½ tsp. Worcestershire sauce
1/8 tsp. pepper

Bake in loaf pan for 1 hour at 350°.

Elsa Wood

SCALLOPED HAM AND POTATOES

6 serving slices ham, Salt and pepper

½" thick

1 c. grated cheddar cheese

6-8 med. potatoes, 1 - 10½ oz. can cream of celery soup

peeled and thinly sliced

Paprika

1 c. chopped onion

Put half the ham, potatoes and onions in slow cooker. Sprinkle with salt and pepper, then half the grated cheese. Repeat layers. Spread undiluted soup evenly over top so air does not reach potatoes. Sprinkle with paprika. Cover and cook on low 8 hours (or high 4 hours) or until tender.

Joyce Steele
HAM BALLS
2 lbs. hamburger 1 egg
2 lbs. ground ham ½ c. milk
2 c. bread crumbs
Mix together and form balls or loaf. Make a syrup of the following:
½ c. vinegar ½ c. water
½ c. brown sugar ¾ tsp. dry mustard
Put ½ of syrup on ham balls and bake. Turn them over and add the rest of the syrup. Bake 1 ½ hours at 350°.
May Bertelsen

HAM AND CHEESE SOUFFLE
8 slices bread, cubed 3 c. milk
2 c. cubed ham 8 eggs
4 Tbls. flour 2 Tbls. prepared mustard
2 c. grated cheese
Layer bread cubes, ham and cheese in 9x13 inch pan or casserole. Sprinkle flour over mixture. Beat eggs and mustard with the milk. Pour over layers in baking dish. Gently stir mixture to combine ingredients. Cover, chill 4 hours or overnight. Bake uncovered at 350° for 1 hour until puffed and golden.

BROWNED SAUSAGE PATTIES
1 lb. pork sausage ¼ c. water
¼ tsp. sage ½ c. rolled oats
Combine sausage, sage, water and oats. Shape into patties. Place in large heavy frying pan. Add ½ c. water. Cover and cook 5 minutes. Pour off drippings. Continue cooking 15 minutes on each side. Serves 6.
Ardelle Leins
EGG AND HAM BAKE

2 loaves white bread 2 c. ground cooked ham
(sandwich bread 1 c. grated cheddar cheese
works best)

Cut crust off bread; butter one side and lay flat in a 9x13
buttered pan - buttered side up. Cover with cooked ham and
grated cheese, ham first. Put same amount of bread over
top with buttered side down.

Beat together:
4 eggs 1/8 tsp. pepper
2 1/2 c. milk 1/4 tsp. dry mustard
1 tsp. salt

Slowly pour over top of bread. Cover and refrigerate
overnight. Bake uncovered at 350° for 45 minutes. Add
buttered bread crusts last 10 minutes of baking.

Corlyis Lenning

CHINESE CHICKEN WINGS

Trim tips from about 16 chicken wings. Marinate for 1 1/2
hours in 1/2 c. soy sauce, 1/2 c. water and 1/4 tsp. garlic
powder. Place in single layer in foil-lined pan. Bake at 350°
for 1 1/2 hours, turning once. Pour marinade over wings
while baking.

Barbara Roe

BARBECUED CHICKEN

3/4 c. Bisquick baking mix 1/4 tsp. pepper
1 1/2 tsp. paprika 2 1/2-3 1/2 lb. broiler-fryer
chicken, cut up
1 1/2 tsp. salt

Mix baking mix, paprika, salt and pepper. Coat chicken.
Place chicken pieces, skin side up on grill 5 inches from hot
coals. Grill 20-30 minutes. Turn chicken, grill until done,
30-40 minutes longer.

Ardelle Leins
CHICKEN PIE

12 fiber wafers 2 c. chicken stock
¼ tsp. pepper ¼ c. plus 1 Tbls. grated
2½ c. cooked brown rice parmesan cheese
½ c. plus 3 Tbls. margarine 1 tsp. Italian seasoning
2 eggs, beaten 2 c. chopped cooked
¾ c. chopped celery chicken
½ c. chopped onion ½ c. sliced water chestnuts
2 Tbls. baking enricher 1 tsp. chopped parsley
3 Tbls. wheat flour 1 slice whole wheat bread, crumbled
½ tsp. salt

Crumble 11 fiber wafers. Add pepper, rice and ¼ c. oleo and eggs. Spread in 2 qt. casserole. Saute celery and onions in 2 Tbls. oleo. Combine ¼ c. oleo, baking enricher, flour and salt in saucepan over low heat. Increase heat and add chicken stock, stir until thickened. Add celery mixture, ¼ c. cheese, ½ tsp. Italian seasoning, chicken, water chestnuts and parsley. Pour over rice crust in casserole. Crush 1 fiber wafer, ½ tsp. Italian seasoning, 1 Tbls. cheese, 1 Tbls. oleo, and bread. Sprinkle over pie. Bake 45 minutes at 350°. Let stand for 10 minutes, then slice.

Denise Gjertsen

BAKED CHICKEN AND RICE

1 - 3 lb. chicken, cut up ¼ pkg. Lipton onion soup
½ c. rice mix
1 can cream of chicken
soup
Butter an oblong casserole dish. Mix rice with a little of the onion soup and put in casserole. Put chicken, which has been dipped in melted butter, on top of rice. Mix cream of chicken soup with 1 can milk; pour over the chicken. Then balance of onion soup over all, sprinkle with paprika. Cover with aluminum foil and bake at 350° for 1 hour. Uncover and bake for ½ hour until brown.

Corlyis Lenning
CHICKEN PUFF BAKE

1/4 c. margarine or butter 2 c. cut up cooked chicken
1/4 c. Bisquick baking 1/2 c. shredded cheddar
mix cheese
1/4 tsp. salt 1 jar diced pimientos, drained
Dash of pepper 1 pkg. frozen French style
1 1/4 c. milk green beans, rinsed and strained
1 can chicken broth Topping (below)
1 can sliced water chestnuts, drained


Topping: Beat 3 egg whites until soft peaks form. Beat 3 egg yolks until thick. Mix 1/3 c. Bisquick baking mix and 1/2 tsp. each of salt and paprika. Beat into yolks alternately with 1/2 c. milk and 1 Tbls. vegetable oil. Fold in whites.

Terrie Fritz

CHICKEN RICE BAKE

1 1/2 c. rice 10 3/4 oz. can cream of celery soup
10 3/4 oz. can cream of mushroom soup
milk
10 3/4 oz. can cream of chicken soup


Joyce Steele
STEWED CHICKEN AND DUMPLINGS

6-7 lbs. frying chickens, cut in pieces
1 1/2 c. flour
6 c. water
2 med. onions, quartered
1 1/2 tsp. salt
1/2 tsp. pepper

Put chicken in pot; add onion, salt and pepper. Bring to boil (250°). Reduce temperature and cook until tender, 2 1/2-3 hours. Remove cover and increase heat (260°). Mix flour, baking powder, salt, parsley and milk to thick batter and drop from spoon into boiling chicken broth. Cover and cook 20 minutes. Yield: 6-8 servings.

Deann Gulbranson

TURKEY CASSEROLE

5 Tbls. sifted flour
1 tsp. salt
1 1/2 c. turkey or chicken broth
1/4 tsp. onion salt
1/2 c. grated American cheese
4 c. melted butter
2 1/2 c. milk or light cream
1 1/2 c. cooked asparagus
1 1/2 c. minute rice
2 c. sliced turkey
2 Tbls. toasted slivered almonds

Stir flour, half of salt, onion salt into butter. Stir in milk. Cook over hot water, stirring occasionally, until thickened. Pour minute rice (right from box) into 2 qt. shallow baking dish. Combine broth and remaining salt. Pour over rice. Sprinkle half of cheese over rice. Top with asparagus, then turkey. Pour on sauce. Sprinkle with remaining cheese. Bake at 375° about 20 minutes. Top with almonds.

Anna Marie Johnson
KING CRAB CASSEROLE

8 slices white bread  1 green pepper, finely chopped
1 can of each, crab, shrimp, tuna  4 eggs, beaten
1/2-3/4 c. mayonnaise  3 c. milk
1 onion, finely chopped  1 tsp. salt
1 c. celery, finely chopped  1 can mushroom soup

Dice 1/2 of bread into a greased 16 inch baking pan. Combine meats, mayonnaise, onion, green pepper, celery and diced bread. Trim crust from remaining bread and place slices over meat mixture. Mix eggs, milk and salt; pour over casserole. Refrigerate overnight. Pour soup over top. Sprinkle with cheese and paprika. Let stand at room temperature for 1 hour. Bake 1 hour at 350°.

Wendy Sanders

TUNA-TATER CASSEROLE

2 c. frozen hash brown potatoes  1 - 8 oz. container dairy sour cream
2 c. frozen mixed vegetables  1/2 tsp. onion powder
2 - 6 1/2 oz. cans chunk light tuna, drained  1 c. (4 oz.) shredded process American cheese
1 - 10 3/4 oz. can cream of potato soup, undiluted  3 Tbls. butter or margarine, melted
3 c. Corn Chex cereal, crushed to 1 1/2 c.

Coat shallow 2 qt. baking dish with vegetable cooking spray or butter. In large bowl, combine potatoes and mixed vegetables. Separate pieces with fork. Add tuna. Combine soup, sour cream and onion powder. Add to potato mixture. Mix thoroughly. Turn into baking dish. Top with cheese. Combine butter and Chex. Sprinkle over cheese. Bake at 350° for 55-60 minutes or until vegetables are tender.

Ardelle Leins
CRISPY ENCHILADA CASSEROLE

2 c. sharp grated cheese ½ c. water
1 - 15 oz. can chili with beans 2 Tbls. minced onion
1 small can tomato 1 - 6 oz. pkg. corn chips
paste sauce

Combine 1½ c. cheese, sauce, chili, tomato paste, water, onion and all but 1 c. of corn chips. Pour into lightly greased oblong baking dish. Bake uncovered at 375° for 30 min. Spread sour cream over top, sprinkle with ½ c. cheese. Make a circle of the remaining corn chips around edge. Bake an additional 5 min. Serves 6.

Cindy Johnson

BAKED, STUFFED FISH (DIABETIC, LOW-CAL)

½ c. baconDash of pepper
½ c. onion¼ c. water
1½ c. bread 1 c. celery
½ tsp. salt½ c. green pepper

Clean fish and wash inside and out with salted water. Dice bacon and brown with onion and green pepper until soft. Use dry bread and crush. Mix all together and stuff fish. Wrap in heavy foil or you can leave foil open to brown fish. Bake 1 hour at 350°.

Ardelle Leins

BARBECUED PHEASANT

Cut pheasant into pieces. Salt and pepper and dip in beaten egg and then in very fine bread crumbs. Fry in butter to a delicate brown. Cover with the following sauce that has been cooked 3 minutes:

1 can tomatoes 1 tsp. allspice
1 Tbls. vinegar 1 tsp. thyme
1 Tbls. brown sugar Chopped onion and celery

Put pheasant and sauce in iron pan. Cover tightly and simmer slowly for 1 hour.

Ardelle Leins
**BRUNCH CASSEROLE**

8 eggs 8-10 slices bread, cut
t 2 c. mild cheddar cheese crust off
2 pkg. sausage, fried 2 tsp. mustard
and cut in 1” pieces, 2½ c. milk
drain well 1 tsp. salt
2 cans mushroom soup


Carol Ceder

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**NANCY’S QUICHE**

Ham or 12 slices bacon 3/4 c. shredded Swiss
or 1 lb. seasoned sau- cheese
sage, browned to get 1/2 c. chopped onion
out grease 1/2 c. chopped green pepper
3/4 c. shredded cheddar
cheese

Put above ingredients in 1 1/2 qt. casserole.

Blend:

2 c. milk 1/2 c. Bisquick
4 eggs Salt and pepper

Pour over ingredients in casserole. Bake uncovered at 350° for 50-55 min. Makes 4 hearty servings. We prefer the sausage.

Elmira Bulen
MACARONI AND CHEESE
Cook 4 oz. macaroni until tender. Follow method of cooking on package. Drain. Mix ½ c. grated cheese with about 2 tsp. dry mustard. Layer macaroni in buttered casserole. Sprinkle each layer with cheese mix. Pour scalded milk over macaroni to almost cover. Bake at 350° for 1 hour or until macaroni has absorbed the milk and the milk is brown on top.

Elsa Jackson

PARTY POTATOES
1 can cream of potato soup 1 - 2 lb. bag frozen hash browns
1 can cream of celery soup 2 tsp. salt
1 c. dairy sour cream 2 tsp. onion
Combine soups and sour cream, salt and onion. Add hash browns and mix thoroughly. Bake in an 8x12 baking dish. Sprinkle with paprika, cover and bake at 350° for 1 hour. Serves 8-10.

Jill Kerr

FOUR BEANS
1 can kidney beans, drained 1 can butter beans, drained
1 can lima beans, drained 1 can pork and beans with molasses, don’t drain
Mix beans in casserole.
Sauce: Brown ½ lb. chopped bacon, ham or Spam with 2 large onions. Add garlic salt, ½ tsp. dry mustard, ½ c. catsup, and ¾ c. brown sugar. Simmer 10-20 minutes. Add to beans. Bake 1 hour at 350°. When draining the beans, do not pour off too much of the liquid, otherwise your beans will be too dry. About half of the liquid drained off is enough.

Ardelle Leins
YUMMY BEANS

1 lb. hamburger 1 tsp. mustard
1/2 lb. bacon 1 1/2 Tbls. vinegar
1 1/2 c. onion 15 oz. can kidney beans
1/2 c. catsup 15 oz. can pork and beans
1/2 c. brown sugar 15 oz. can garbonzo beans

Put in a pan and bake until beans are all done.
Darlene Bauer

ASPARAGUS CHEESE PUFF

Place 4 slices bread in square pan. Saute 1/2 c. minced onion in 2 Tbls. butter and place over bread. Put 1 box frozen asparagus (broken apart) over bread.
Mix:
3 eggs 1/2 tsp. curry powder
1/2 tsp. salt 1 1/2 c. milk
1/4 tsp. pepper

Pour mixture over bread and asparagus. Cover each slice with cheese. Bake at 450° for 20 minutes. Allow to set 10 minutes before serving.
Marilyn Harms

DELUXE HASH BROWNS

2 lb. bag frozen hash browns 1 med. onion, chopped
1 can cream of potato soup 1 sm. green pepper, chopped (optional)
1 can cream of celery soup 8 oz. sour cream
Salt and pepper

Thaw potatoes in bag for 2 hours. Then toss together with other ingredients. Place in large casserole or buttered roaster. Sprinkle with paprika and parsley flakes. Bake covered in 325° oven for 1 1/2-2 hours. Uncover last 1/2 hour. Serves 12. May be mixed together the night before and refrigerated.
Nancy Jordan
CAULIFLOWER, CARROTS, BROCCOLI CASSEROLE

Prepare 2 - 20 oz. pkgs. frozen California Blend vegetables. Melt 1 stick oleo. Cook 1 chopped onion in oleo until golden. Layer vegetables, then onions and oleo, then 4 slices of American cheese. Repeat layers. Cover and bake at 325° for 30-45 minutes.

Maxine Lynn

MASHED POTATO CASSEROLE

Mix instant potatoes for 12 servings as per directions.

Add:
1 - 8 oz. cream cheese 1 Tbls. minced onion
1 small carton sour cream Garlic salt to taste

Place in greased casserole. Cover with 2 c. grated cheese and 1 tsp. paprika. Bake 1 hour at 350° if casserole sets overnight. If just prepared, bake ½ hour. Serves 12.

Marilyn Harms

CREAM STYLE SCALLOPED CORN

1 can creamed corn 1 tsp. dried minced onion
¾ c. milk Pepper
1 c. crushed crackers 2 Tbls. butter in milk

Bake in a buttered dish at 350° for 30-45 minutes. Put a little butter on top of dish.

Josie Jensen
Salads and Dressings
STRAWBERRY-PRETZEL SALAD OR DESSERT

1st layer:
2 c. crushed pretzel sticks 
¾ c. melted oleo 
3 Tbls. sugar

Crush pretzels, place in 9x13 pan, which oleo and sugar have been melted. Bake at 350° for 8-10 min. Cool.

2nd layer:
8 oz. Philadelphia cream cheese 
1 c. sugar 
1 - 9 oz. Cool Whip

Beat cheese and sugar together. Fold in Cool Whip and put on the cooled crust.

3rd layer:
1 lg. (6 oz.) wild strawberry jello (or 2 sm.)
2 c. boiling water

Dissolve above together and add 2 pkg. frozen strawberries. Put strawberry mixture on top of cream mixture. Chill.

Jean Knuth

24 HOUR CANTALOUPE SALAD

2 well beaten eggs 
1 Tbls. lemon juice 
¼ tsp. salt 
1 Tbls. sugar 
1 lg. can crushed pineapple (don’t drain) 
1 Tbls. cornstarch

Cook above ingredients together, then let set until very cold. Add 1 c. whipped cream (measure cream before whipping) or substitute 1 pkg. Dream Whip, prepared according to package directions. Add the following ingredients and refrigerate for 24 hours.

2 c. miniature marshmallows 
1 cantaloupe, cut in chunks
2-3 c. white seedless grapes 
½ c. walnuts, if desired

Ardelle Leins
CRANBERRY SALAD

1 pkg. miniature marshmallows
1 lb. fresh cranberries, ground up
1 c. sugar

Mix ground up cranberries, sugar and pineapple. Fold in marshmallows and cream. Refrigerate.

Ardelle Leins

EASY FRUIT SALAD

5 oranges
5 bananas
5 apples

Use chunk pineapple in natural juice. Dice oranges, bananas and apples. Combine all fruit. Pour pineapple juice over all. Chill if desired.

Ardelle Leins

FROZEN FRUIT SALAD

32 large marshmallows
2 Tbls. pineapple juice
1 c. Miracle Whip
2 c. ginger ale
¾ c. grapes

½ c. maraschino cherries
¾ c. crushed pineapple, drained
2 sliced bananas
1 c. whipping cream

Melt marshmallows in the pineapple juice. When about half melted, remove from heat and whip until cool and smooth. Add Miracle Whip and ginger ale. Beat until smooth. Add grapes, cherries, pineapple, bananas, or any other fruits you like. Whip the cream and fold into the mixture. Freeze. When ready to serve, garnish with fresh strawberries.

Ardelle Leins
DISH PAN SALAD
2 pkgs. vanilla pudding     2 cans pineapple tidbits
6 bananas                   1 pkg. marshmallows
Cook pudding and cool. Drain pineapple and put the pineapple in a bowl. Cut up marshmallows and add to pineapple. Put in diced bananas. Mix in pudding and serve cold.

Gwen Bertelsen

CRANBERRY SALAD
Grind 1 pkg. cranberries. Add 1½ c. sugar and let stand 2 hours. Whip ½ pt. whipping cream. Add 1 pkg. miniature marshmallows and 1 c. well drained pineapple. Then add cranberry mixture and put in the refrigerator to chill.

Gwen Bertelsen

CHEESE CAKE SALAD
Chill until syrupy:
1 pkg. unflavored gelatin   ¾ c. pineapple juice
½ c. sugar                  3 Tbs. lemon juice
1 box lemon jello           ½ tsp. lemon rind
1 c. boiling water          1 Tbs. orange rind
Blend:
1 c. cottage cheese        8 oz. cream cheese
Fold in:
1 c. Cool Whip             1 c. crushed pineapple
Mix with syrup and pour into 2 qt. mold. Chill until set. Garnish with ½ c. sour cream and ½ c. whipped topping (mixed) and twist of lemon.

Marilyn Harms
JELLO SALAD
1 c. 7-up 2 c. vanilla ice cream
1 sm. pkg. jello
Bring 7-up to a boil. Add jello, stir until it dissolves. Add ice cream. Chill.

Darlene Bauer

ORANGE-LEMON SALAD
1 - 3 oz. pkg. lemon jello 2 c. hot water
1 - 3 oz. pkg. orange jello 1½ c. cold water
Dissolve jello in hot water, then add cold water. Let set in refrigerator until like egg white. Then add 40 miniature marshmallows, 1 - 2 lb. can crushed drained pineapple (reserve juice) and 2 sliced bananas. Mix with jello and pour into cake pan and refrigerate until firm.

Topping:
1 beaten egg 1 c. pineapple juice
½ c. sugar 2 Tbls. butter
2 Tbls. flour
Cook until thick, cool. Then add to 1 c. cream, whipped. Spread on jello and sprinkle with shredded sharp cheese. Refrigerate.

Edna Bulen

LEMON FRUIT SALAD
1 sm. pkg. vanilla pudding (not instant) ¼ c. lemon juice
3 Tbls. minute tapioca 3 c. fruit juice (drained from cans)
½ c. sugar
Boil until thick, cool and add fruit.
1 can chunk pineapple Bananas (cut up to fill in)
1-2 cans mandarin oranges
Can refrigerate for 3 days.

Steph McCauley
EASY FRUIT SALAD
1 can or any amount of desired fruit 8 oz. Cool Whip
2 c. cottage cheese
Mix together. Add as many miniature marshmallows as desired. Mix well. Sprinkle 1 pkg. dry jello over the top and mix thoroughly. The amounts can be varied for any amount of salad. Just add more of anything. This salad sets up quite firm.
Variations: Strawberries and bananas are good with strawberry jello; cut up peaches in peach jello; pineapple with lime jello; cherries with cherry jello. Any fruit can be used in more or less amounts. Also more cottage cheese can be used. If more is added, use more dry jello.
Ruth Steinback

PINEAPPLE SALAD
Juice of big can of pineapple chunks ½ c. sugar
½ c. butter
2 eggs, well beaten 2 Tbls. flour
Mix and cook until thick. (If too thick, thin with cream.) Cool and then pour dressing over pineapple and bananas. Cut in small pieces.
Margaret Oppelt

7-UP SALAD
1 pkg. lime jello ½ c. applesauce
1 c. boiling water ½ c. crushed pineapple
8-10 oz. bottle 7-up
Dissolve lime jello in water, let cool to a congealed stage, then add 7-up, applesauce and pineapple. Chill in 8 inch square pan. Top with mayonnaise, if desired. You can sprinkle nuts on top. Double or triple as needed.
Elvina Berndt
**RIBBON SALAD**

1st Layer: Dissolve one package red jello in 1 c. hot water. Let cool and then add 1 c. crushed pineapple. Let set firm.

2nd Layer: Dissolve 1 pkg. Philadelphia cream cheese in 1 c. hot water. Add 1 pkg. lemon jello in cheese mixture. Put this over first layer when cool and set firm.

3rd Layer: Dissolve 1 pkg. lime jello in 1 c. hot water. Let cool and add 1 c. crushed pineapple or 1 c. cottage cheese. Let cool and pour over other layers. Set firm.

**PISTACHIO SALAD**

1 lg. can drained, crushed pineapple
2 c. small colored marshmallows
½ c. chopped walnuts (optional)
1 box instant pistachio pudding (dry)
9 oz. Cool Whip

Mix together in order given. Variation: Add 1 c. cottage cheese.

**CHERRY SALAD**

Mix together:
1 can cherry pie filling
1 lg. can crushed pineapple, drained
1 can sweetened condensed milk

Add:
1 - 9 oz. Cool Whip
Grapes (optional)

**LIME JELLO SALAD**

Dissolve 1 pkg. lime jello in 1 c. boiling water. Add 3 oz. pkg. cream cheese and 1 c. marshmallows. Cool and whip. Add 1 can drained crushed pineapple, 1 carton whipped topping, and ¾ c. marshmallows.

**Marlys Deiterman**
STRAWBERRY SALAD
Melt 16 marshmallows in 2 Tbls. strawberry juice. Cool and add ½ c. crushed drained pineapple, 1 c. mashed strawberries, ½ c. salad dressing and 1 c. whipped cream. Put in refrigerator trays. Cut in pieces and serve.

Clara O'Donnell

BING CHERRY SALAD
1 pt. bing cherry sauce 1 sm. jar stuffed olives
(cherries should be 1 med. size can chunk
pitted) style pineapple
2 pkgs. cherry jello 1 c. chopped nutmeats
Drain juice from cherries and pineapple and add enough liquid to make 4 cups of liquid. Bring to boil and dissolve jello. When jello is partially thickened, add the remaining ingredients. (This makes a very attractive molded salad.)

Lorraine Warnes

VEGETABLE SALAD
2 c. chopped celery 1 c. mayonnaise
2 c. chopped broccoli ½ box French onion chip
dip
2 c. chopped cauliflower Vinegar and sugar to
1 Tbls. chopped onion taste
1 pkg. chopped radishes 4 lg. chopped carrots
Mix mayonnaise, chip dip, vinegar and sugar. Add to vegetables. Refrigerate.

Jean Knuth
CAULIFLOWER SALAD
½ head lettuce, chopped Parmesan cheese
1 pkg. frozen peas Baco’s
6 green onions, chopped Salad herbs
Fresh cauliflower Mayonnaise
Layer vegetables in an airtight bowl. Season to taste. Spread a layer of mayonnaise over vegetables to seal in moisture. Sprinkle with parmesan cheese. Cover and refrigerate for 24 hours. Mix up and serve.

Rita Strange

CREAMY CUCUMBERS
1 c. salad dressing Dash of pepper
2 c. sour cream 1 onion
1 tsp. sugar 3 cucumbers, sliced
¼ tsp. salt
Mix all ingredients except cucumbers and let stand 2 hours. Peel cucumbers and slice in salt water and let stand 2 hours. Drain off salt water and add to the above and let stand a short time and they are ready to eat.

Gwen Bertelsen

MARINATED VEGETABLE SALAD
1 can French cut beans 1½ c. chopped celery
1 can Chinese vegetables 3 med. onions, chopped
1 can peas (may use less)
1 can water chestnuts, sliced*
Mix:
1½ c. sugar 1 tsp. salt
¼ c. vinegar Pepper to taste
*Drain water chestnuts, save juice for soup or gravy or freeze in quart jar.
Put mix over vegetables. Stir and leave to marinate at least overnight. Keeps in refrigerator for a week to 10 days.

Terri Fritz
CABBAGE AND PINEAPPLE COLESLAW

2 qts. shredded cabbage  1 tsp. salt and pepper
1 c. finely chopped onion  1 c. mayonnaise
¼ c. cider vinegar  2 - 8½ oz. cans crushed pineapple, drained
2 Tbls. sugar

Combine cabbage and onion in large bowl. In small saucepan, combine vinegar, sugar, salt and pepper. Heat to boiling, stirring until sugar dissolves. Pour over cabbage, tossing well. Add mayonnaise and pineapple, stirring to combine.

Wendy Sanders

3 OR 4 BEAN SALAD

1 can yellow beans  ½ c. red wine vinegar
1 can green beans  ⅛ c. (scant) sugar
1 can kidney beans  1 onion, chopped
1 can garbanzo beans  ½ green pepper, chopped (optional)
½ c. oil

Drain liquid from kidney beans and wash well. Combine all ingredients and refrigerate.

Gwen Bertelsen

49TH STATE SALAD

1½ c. shredded carrots  1 can tuna (lg. or small)
1 c. celery, sliced  ½ c. Miracle Whip (as is)
¼ c. onion, chopped fine  No Salt

Mix together, not too long before serving. Just before serving, add 1 - 4 oz. can shoestring potatoes. Vegetables can be prepared early. Salmon, chicken or shrimp may be used in place of tuna.

Corylis Lenning
LAYERED ONION SALAD

1 lg. or 2 med. sweet Spanish onions
1 med. head iceberg lettuce, broken into chunks
3/4 c. mayonnaise
2 tsp. sugar
1/2 tsp. salt

1/8 tsp. pepper
1 - 10 oz. pkg. frozen peas, cooked
1 c. diced Swiss cheese
3 slices cooked bacon, crumbled
Spanish onion rings for garnish

Remove skin from onions. Slice thinly and separate into rings to make approximately 3 cups. Place 1/2 of mixture in salad bowl. Spoon 1/2 of mayonnaise over lettuce. Add a layer of onions and sprinkle with sugar, salt and pepper. Top with half the peas and cheese. Repeat layers. Garnish. Chill before serving.

Tamra Boettcher

MACARONI FRUIT SALAD

4 eggs, beaten
1 1/2 c. powdered sugar
1 box ring macaroni, cooked and cooled
1 can fruit cocktail, drained
2 - 11 oz. cans mandarin oranges, drained
1 lg. can crushed pineapple

1/2 c. lemon juice
1 jar maraschino cherries, drained
4 large bananas, sliced (optional)
2 c. miniature marshmallows

Cook until thick and then cool. When cooled, add:

Stir until dressing is thoroughly mixed and chill. When ready to serve, add 1 carton of Cool Whip.

Ardelle Leins
MACARONI, CHEESE AND PEA SALAD
Cook 1 - 6 oz. pkg. macaroni according to directions on package, drain.
Add:
1 - 10 oz. pkg. frozen peas (rinse & drain) 1 med. stalk celery, sliced
2 c. shredded cheddar cheese ¾ c. mayonnaise
4 green onions, sliced ½ c. sweet pickle relish
½ tsp. salt
Mix these ingredients together and refrigerate. Just before serving, mix with ½ head iceberg lettuce, torn into bite-size pieces, and ⅓ c. bacon bits.

SPRING SALAD
Cook 1 - 7 oz. pkg. ring macaroni. Drain and cool.
Mix well:
3 c. shredded cabbage 1 cucumber, finely chopped
½ c. green pepper, finely chopped 1 onion, finely chopped
(or to your own taste)
Dressing:
1 c. salad dressing ⅓ c. brown vinegar
½ c. sugar

TACO SALAD
Base:
8 oz. cream cheese 1 avocado
Beat until creamy.
Add:
Lettuce Grated carrots
Diced celery Tomatoes
Diced pepper Grated colby cheese
Diced onion
Add on top in above given order. Top with taco sauce drizzled over the top.

LaVonne Kontz

Corylis Lenning

Virginia Thomson
EASY TACO SALAD

Combine:
1 head lettuce
4 diced tomatoes

Add:
4 oz. shredded cheddar cheese

Mix, then add:
15 oz. can kidney beans, drained
¼ tsp. salt

Just before serving, add 1 med. bag taco chips, crushed.

Lori Adams

TUNA ON A SHOESTRING

1 - 6½ oz. can tuna, drained
1 c. shredded carrots
1 c. diced celery

Into large bowl, separate tuna into chunks. Add carrots, celery, onion and salad dressing. Toss until tuna is well coated with dressing. Cover and chill. Just before serving, fold in potatoes. If desired, garnish with parsley and carrot curls. 4-6 servings.

Tamra Boettcher

SEAFOOD SALAD

1-1¼ c. cooked shrimp, crabmeat or lobster
1 c. thinly sliced celery

Combine seafood and celery in bowl. Mix mayonnaise, onion, salt and pepper. Pour over seafood and celery; toss. Cover; chill at least 2 hours. 3-4 servings.

Tamra Boettcher
**TUNA-MACARONI SALAD**

7 oz. shell macaroni, cooked
Cubed cheese
1 1/2 c. cubed celery
1 - 6 1/2 oz. can tuna

Mix and serve cold.

Onion
6 smashed hard boiled eggs
1 c. peas
1 c. salad dressing

Tamra Boettcher

---

**TACO SALAD**

8 oz. cream cheese
8 oz. sour cream
Taco sauce to taste
1 head finely chopped lettuce
1/2 c. finely chopped green pepper

Mix first 3 ingredients and spread over big platter, top with remaining. Top with crushed taco chips or use as dip for chips.

1/2 c. finely chopped onion
1 diced tomato
1 c. shredded cheese
1/2-1 lb. browned ground beef (seasoned with salt and pepper)

Wendy Sanders

---

**ROUND MACARONI SALAD**

1 box round macaroni, cooked until tender and cooled
1 can crushed pineapple, drained
1 can pineapple tidbits, drained

Cook following sauce on medium heat until thick, stirring constantly and cool:
1/2 c. sugar
3/4 c. pineapple juice

In large bowl, mix all ingredients with 1 lg. carton Cool Whip. Chill well.

3 egg yolks, well beaten
1/2 bottle maraschino cherries, chopped
1/2 bag miniature marshmallows

Jill Kerr
SUPER SUPER SALAD

1 pkg. shell macaroni  
1 Tbls. green pepper, chopped
1 tomato, cut up  
1 Tbls. onion, chopped  
½ c. ham, finely chopped
1 ½ c. salad dressing  
1/2 tsp. onion salt
3 Tbls. cream  
1 tsp. prepared mustard
½ tsp. salt

Prepare macaroni. Place all in bowl, then add dressing which has been blended together.

Margaret Oppelt

SALAD DRESSING

4 egg yolks  
1 tsp. salt
2 tsp. flour  
1½ c. milk
4 tsp. sugar  
¾ c. vinegar
1 tsp. mustard

Cook over low heat until thick, stirring constantly.

Anna Marie Johnson

PERFECT DRESSING

1 qt. real mayonnaise  
2 Tbls. prepared mustard
1 - 12 oz. carton sour cream  
½ tsp. celery seed
½ c. sugar  
½ tsp. salt
½ c. vinegar  
½ tsp. pepper

Put ingredients in mixer bowl and mix a couple of minutes. Add a little yellow food coloring, if desired. This will keep well in the refrigerator for a couple of months. It can be used in potato salad, macaroni salad, deviled eggs, etc.

LaVonne Kontz
ROUQUEFORT DRESSING

8 oz. roquefort cheese  1 pt. Miracle Whip
1 small onion, chopped  1 c. sour cream
1 pt. Hellman's mayonnaise  ¼ c. lemon juice
                1 tsp. garlic salt

Combine crumbled cheese, onion and dressings. Add rest of ingredients and refrigerate. Keeps well.

Gloria Gerberding
Soups and Sandwiches
EGG NOODLES
1 egg yolk 1 Tbls. cream
1 tsp. melted butter
Mix well. Add 1/2-3/4 c. flour and 1/4 tsp. baking powder.
Knead lightly, then roll paper thin. Let dry 1/2 hour, turn
over to dry another 1/2 hour. Roll as for a jelly roll and slice
1/4" slices. Drop into soup or use in hot dishes.
Irene Swenson

CREAMY FRANKFURTER SOUP
2 frankfurters, thinly sliced 1 - 10 1/2 oz. can cream of
2 Tbls. chopped onion celery soup
1 Tbls. butter or margarine 1 soup can water
Brown frankfurter slices and onion in butter. Add soup
and water. Heat, stirring occasionally.
Ardelle Leins

CABBAGE SOUP
2 qts. water 1/2 lg. can tomato juice
2 beef bouillon cubes 1 bay leaf
Bring to a boil, then add 3-4 carrots (cut in small pieces),
3-4 stalks sliced celery, 1/4 head shredded cabbage. Simmer
for 1 hour.
Barbara Roe

HOMEMADE NOODLES
5 eggs 1 tsp. salt
5 Tbls. milk Flour
Beat eggs with spoon. Add milk and salt. Stir in as much
flour as can be stirred with a spoon. Divide into 3 parts,
knead well, roll paper thin. Roll and slice about 3/4 inch wide
strips, spread on paper until almost dry, turn frequently.
Mary Winkelman
FRENCH ONION SOUP

4 Tbls. butter 4 c. consomme
2 c. onions, sliced thin 6 c. hot water and 4 bouillon cubes
1 tsp. salt
Dash white pepper
1 Tbls. Worcestershire sauce
6 slices dry toast (optional)

Melt butter in saucepan. Add onions, salt and pepper. Simmer on low for 10 minutes or when onions are light brown and tender. Add remaining ingredients and simmer for ½ hour. Serve with or without ½ slice dry toast with cheese on top.

Tamra Boettcher

BBQ’S

Brown 1 lb. ground beef. Add 1 can chicken gumbo soup, 1 Tbls. prepared mustard, 2-3 Tbls. catsup, 1 Tbls. brown sugar and 1 diced onion. Simmer for 10 minutes and serve. Great for a quick supper and works great in a slow cooker!

Tamra Boettcher

HOT TUNA SANDWICH MIX

6½ oz. can tuna
Diced celery
Sliced green olives with pimiento
Squeeze of sweet-ten
Onion
Salad dressing

Put in hot dog bun, wrap in tin foil and heat for 20 minutes at 350°.

Tamra Boettcher
Heirloom Recipes
FATTIMOND (NORWEGIAN)

5 egg yolks
5 Tbls. sugar
5 Tbls. sweet cream

Vanilla
Flour enough to roll thin
(about 1-1\(\frac{1}{4}\) c.)

Roll out thin. Cut in diamond shapes. Cut slits in them — can turn one corner through slit or leave flat, then fry in deep fat. Can sprinkle with powdered sugar after frying.

Marie Audrey Johnson

CHERVIES (BARS)

2 Tbls. butter or margarine
1 c. brown sugar
\(\frac{1}{4}\) tsp. baking powder

\(\frac{1}{2}\) c. nutmeats
2 eggs
5 Tbls. flour (rounded)
1 tsp. vanilla

Melt butter in 9x9 pan. Beat eggs slightly. Add brown sugar gradually and continue beating. Mix dry ingredients. Add nuts and vanilla. Pour all into pan of melted butter. Do not stir! Bake at 350° for 25-30 minutes. Cut in squares. When cool, roll in powdered sugar if you wish. Dates are optional. (This is a real quickie to make. Good too!)

Nora Alseike

NORWEGIAN FLAT BREAD

1\(\frac{1}{4}\) c. white flour
\(\frac{3}{4}\) c. whole wheat flour
1 c. buttermilk

\(\frac{1}{4}\) tsp. soda
\(\frac{1}{4}\) c. sugar
\(\frac{1}{4}\) tsp. salt

Dissolve soda in buttermilk. Mix dry ingredients with the oil (like pie crust). Add buttermilk and mix. Refrigerate a short time. Roll in flour (some white and some wheat) as thin as possible. Put on a cookie sheet. Prick with a fork and bake at 350° for 15 minutes or until done to a crisp. Break into pieces. Keep tightly covered or freeze.

Nora Alseike
NORWEGIAN POTATO DUMPLINGS

4 c. ground potatoes    1 tsp. salt
2 c. white flour       1½ c. dark flour

Combine ingredients. Shape into balls and drop in boiling water. Cook 30-45 minutes.

Nora Alseike
Miscellaneous
CHILI SAUCE

24 ripe tomatoes, skins removed (about 10 lbs.)
10 med. size onions
2 c. cider vinegar
4 green peppers (remove seeds)

3 Tbls. salt
1 c. sugar
4 tsp. ground cinnamon
4 tsp. ground ginger
2 tsp. ground cloves

Cook 2-3 hours. Before cooking, put tomatoes, onions and green peppers through meat grinder (medium blade). Add all the other ingredients and cook at slow simmer.

Grandma Schwilk

FROZEN CUCUMBERS

2 qts. peeled and sliced cucumbers
1 lg. onion, sliced
2 Tbls. salt

Sprinkle salt over cucumbers and onion. Let set 2 hours. Drain and rinse a couple of time. Dissolve 1½ c. sugar in ½ c. vinegar and pour over cucumbers and onions. Freeze in any size container you wish.

Gwen Bertelsen

HOT FUDGE TOPPING

1 c. sugar
¼ c. cocoa
½ c. butter
½ c. milk
2 Tbls. corn syrup
Dash of salt

Combine in saucepan. Bring to a boil and let boil exactly 1 minute. Remove from heat and stir in 1 tsp. vanilla. Let cool a few minutes and pour over ice cream.

Lois Najacht

BRINE FOR DILL PICKLES

2 qts. water
1 qt. vinegar
1 c. salt (for pickles)

Bring to a boil. Pour over pickles that have been packed in jars with dill. Put pinch of powdered alum in jar and seal.

Anna Marie Johnson
LOVE KIT

A box of candy (Psalm 34:10)  
A big red eraser (Jeremiah 31:34)
A shiny dime (Philippians 4:19)  
A band aid (Psalm 147:3)
A key chain (Proverbs 3:33)  
A pretty comb (Matthew 10:30-31)
A packet of colorful tissues (Job 11:16)

Abundant provisions for needs, comfort, healing, forgiveness and protection. You will be wearing a wide smile.

Corlyis Lenning

HELPFUL HINT

Use Betty Crocker or Pillsbury frosting mix for icing on buns, hot rolls, cinnamon rolls, cakes, etc. Frosting keeps in refrigerator for quite a while.

Corlyis Lenning

COLD LUNCH PICKLES

3 c. vinegar  
1 tsp. tumeric powder
3 c. sugar  
2 lg. onions (optional)
1/3 c. salt  
Cucumbers
1 tsp. celery seed

Slice unpeeled cucumbers into thin slices. Place in 1 or 1/2 gallon jar. Mix all ingredients and pour over cucumbers. Store in refrigerator 1 week before using. Keep adding cucumbers to the brine as you use them. Makes 4 quarts.

Jill Kerr

RHUBARB JAM

Combine 5 c. chopped rhubarb and 3 c. sugar and let stand overnight. Boil for 20 minutes. Add 1 pkg. strawberry jello. Pour into hot jars and seal or store in refrigerator.

Jill Kerr
SHORT NAMES WE USE IN OUR RECIPES

- tsp = teaspoon
- Tbls = tablespoon
- pt = pint
- qt = quart
- gal = gallon
- oz = ounce
- lb = pound
- pkg = package
- sq = square

( Unsweetened chocolate comes in 1 oz. squares or rectangles)

- med = medium
- hr = hour

CONTENTS OF STANDARD CANS

- Picnic equals 1¼ cups
- No. 300 equals 1¾ cups
- No. 1 tall equals 2 cups
- No. 303 equals 2 cups
- No. 2 equals 2½ cups

No. 2½ equals 3½ cups
No. 3 equals 4 cups
No. 5 equals 7½ cups
No. 10 equals 13 cups

GUIDE TO WEIGHTS AND MEASURES

- 1 teaspoon equals 60 drops
- 3 teaspoons equals 1 tablespoon
- 2 tablespoons equals 1 fluid ounce
- 4 tablespoons equals ¼ cup
- 5½ tablespoons equals ½ cup
- 8 tablespoons equals ½ cup
- 16 tablespoons equals 1 cup

- 1 pounds equals 16 ounces
- 1 cup equals ½ pint
- 2 cups equals 1 pint
- 4 cups equals 1 quart
- 4 quarts equals 1 gallon
- 8 quarts equals 1 peck
- 4 pecks equals 1 bushel
## SUBSTITUTIONS AND EQUIVALENTS

| 2 tablespoons of fat equals 1 ounce |
| 1 cup of fat equals ½ pound |
| 1 pound of butter equals 2 cups |

| 1 cup of hydrogenated fat plus ½ teaspoon salt equals 1 cup butter |
| 2 cups sugar equals 1 pound |
| 2 ½ cups packed brown sugar equals 1 pound |

| 1½ cups packed brown sugar equals 1 cup of granulated sugar |
| 3 ½ cups of powdered sugar equals 1 pounds |
| 4 cups sifted all purpose flour equals 1 pound |
| 4 ½ cups sifted cake flour equals 1 pound |

| 1 ounce bitter chocolate equals 1 square |

| 4 tablespoons cocoa plus 2 teaspoons butter equals 1 ounce of bitter chocolate |
| 1 cup egg whites equals 8 to 10 whites |
| 1 cup egg yolks equals 12 to 14 yolks |

| 16 marshmallows equals ½ pound |

| 1 tablespoon cornstarch equals 2 tablespoons flour for thickening |

| 1 tablespoon vinegar or lemon juice plus 1 cup milk equals 1 cup sour milk |
| 10 graham crackers equals 1 cup fine crumbs |
| 1 cup whipping cream equals 2 cups whipped |
| 1 cup evaporated milk equals 3 cups whipped |

| 1 lemon equals 3 to 4 tablespoons juice |
| 1 orange equals 6 to 8 tablespoons juice |

| 1 cup uncooked rice equals 3 to 4 cups cooked rice |
## AMOUNTS FOR 50 PEOPLE

<table>
<thead>
<tr>
<th>Food as Purchased</th>
<th>50 Servings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beans, navy</td>
<td>3 qts. (5 1/2 lbs.)</td>
</tr>
<tr>
<td>Beef, ground (for meatballs or loaf)</td>
<td>10 lbs.</td>
</tr>
<tr>
<td>Beef roast</td>
<td>20 lbs.</td>
</tr>
<tr>
<td>Bread, 1 lb. loaf</td>
<td>5 loaves</td>
</tr>
<tr>
<td>Butter</td>
<td>1 lb.</td>
</tr>
<tr>
<td>Cabbage (raw shredded for salad)</td>
<td>10 lbs.</td>
</tr>
<tr>
<td>Chicken (for creamed or chicken pies)</td>
<td>20 lbs.</td>
</tr>
<tr>
<td>Chicken (roasted or fricassed)</td>
<td>25 lbs.</td>
</tr>
<tr>
<td>Chicken (salad)</td>
<td>20 lbs.</td>
</tr>
<tr>
<td>Coffee (2 1/2 gals. water to 1 lb.)</td>
<td>1 1/4 lbs.</td>
</tr>
<tr>
<td>Cream (for coffee)</td>
<td>1 1/2 qts.</td>
</tr>
<tr>
<td>Cream (whipping, to top desserts)</td>
<td>3/4 qt.</td>
</tr>
<tr>
<td>Fruits (drained for mixed fruit salad)</td>
<td>6 qts.</td>
</tr>
<tr>
<td>Gravy</td>
<td>3 qts.</td>
</tr>
<tr>
<td>Ham (whole)</td>
<td>16 lbs.</td>
</tr>
<tr>
<td>Ham (boned, canned)</td>
<td>13 lbs.</td>
</tr>
<tr>
<td>Ice cream, bulk</td>
<td>6 1/2 qts.</td>
</tr>
<tr>
<td>Ice cream, brick</td>
<td>2 gals.</td>
</tr>
<tr>
<td>Lemonade</td>
<td>2 doz. lemons, 4 c. sugar, 3 gal. water</td>
</tr>
<tr>
<td>Lettuce (head lettuce salad)</td>
<td>12 heads</td>
</tr>
<tr>
<td>Nuts, salted</td>
<td>2 1/2 lbs.</td>
</tr>
<tr>
<td>Pork Chops</td>
<td>12 to 15 lbs.</td>
</tr>
<tr>
<td>Pork Roast (rib)</td>
<td>16 lbs.</td>
</tr>
<tr>
<td>Potatoes (to be mashed)</td>
<td>15 lbs.</td>
</tr>
<tr>
<td>Potatoes (creamumed or scalloped)</td>
<td>12 1/2 lbs.</td>
</tr>
<tr>
<td>Potato Chips</td>
<td>2 1/2 lbs.</td>
</tr>
<tr>
<td>Salad Dressing (Mayonnaise)</td>
<td>1 qt.</td>
</tr>
<tr>
<td>Salad Dressing (French)</td>
<td>1 qt.</td>
</tr>
<tr>
<td>Sugar, small cubes (for coffee)</td>
<td>1 lb.</td>
</tr>
<tr>
<td>Vegetables, canned beans, beets, carrots or peas, (served buttered or creamed)</td>
<td>10 No. 2 cans</td>
</tr>
</tbody>
</table>
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