AMERICAN HOME ECONOMICS ASSOCIATION
SOUTH DAKOTA STATE UNIVERSITY
BROOKINGS, SOUTH DAKOTA
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4 c. scalded milk
2 pkg. yeast
½ c. shortening
3 well beaten eggs
1 c. sugar
1 tsp. salt
approximately 10 c. flour

Dissolve yeast in ½ c. lukewarm water. Add to the milk, shortening, eggs, sugar and salt. Stir in 6 c. flour. Add yeast and beat hard. Knead in enough flour to make a soft dough, but not sticky. Let rise, knead down, and let rise again. Form into desired sized buns. Can also be made into cinnamon rolls. Let rise. Bake 20 minutes in a 350 degree oven.

Carmel for Rolls

2 c. brown sugar
½ c. butter
½ c. milk

Bring to a good boil and pour into pans. This will not harden.

Whole Wheat Bread

2 c. milk, scalded
2 T. honey or sugar
2 T. molasses
2 T. shortening
1 T. salt
3 or 4 c. whole wheat flour
2 eggs
1 T. yeast
6-7 c. flour

Breakfast Muffin Donuts

Cindy Cole

\[ \begin{align*}
\frac{1}{2} \text{ c. sugar} \\
\frac{1}{3} \text{ c. shortening} \\
1 \text{ egg} \\
\frac{1}{2} \text{ c. milk} \\
1 \text{ tsp. vanilla} \\
1\frac{1}{2} \text{ c. flour} \\
1\frac{1}{2} \text{ tsp. baking powder} \\
\frac{1}{4} \text{ tsp. salt}
\end{align*} \]

Mix sugar and shortening and add the egg. Add milk and vanilla alternately with dry ingredients. Bake in greased tins filled \( \frac{1}{3} \) full, at 400 degrees for 15 minutes. Cool 5 minutes. Then brush with melted margarine and dip in \( \frac{1}{2} \) c. sugar and \( 1\frac{1}{2} \) tsp. cinnamon. Makes 12 to 15 muffins.

Glazed Potato Doughnuts

\[ \begin{align*}
1 \text{ pkg. dry yeast} \\
\frac{1}{4} \text{ c. warm water} \\
1 \text{ c. milk, scalded} \\
\frac{1}{4} \text{ c. shortening} \\
2 \text{ eggs, beaten} \\
1 \text{ pound powdered sugar} \\
6 \text{ T. water} \\
1 \text{ T. vanilla} \\
\frac{1}{4} \text{ c. sugar} \\
1 \text{ tsp. salt} \\
3/4 \text{ c. mashed potatoes (instant may be used)} \\
5 \text{ to 6 c. sifted flour}
\end{align*} \]

Dissolve yeast in warm water. Combine milk, shortening, sugar, and salt. Cool until lukewarm. Stir in yeast, potatoes and eggs. Gradually add enough flour to make soft dough. Knead until smooth. Let rise 1-1\frac{1}{2} hours. Cut and let rise (30 minutes) Makes 3\frac{1}{2} dozen.

The load is light when everybody lifts.
Garlic Bubble Loaf

Carolyn Gottsleben

1 loaf frozen bread, thawed and softened
1 egg, beaten
¼ c. butter
tsp. garlic powder
1 tsp. dried parsley flakes
¼ tsp. salt

Blend together last 5 ingredients. Cut off pieces of dough about the size of walnuts. Dip in butter mixture and put in greased loaf pan. Let rise until double. Bake at 375 degrees for 30 minutes.

Muffins

Joan Effling

1½ c. sugar
tsp. oil
2 c. buttermilk
2½ tsp. soda
2½ c. flour
2 c. All Brand
1 c. 100% Bran
1 c. boiling water
raisins

Pour boiling water over 100% Brand. Let cool. Cream sugar, oil, eggs, beat well. Add buttermilk, flour, soda, and dry brand mixture. Add raisins. Put in muffin pan. Bake at 450 degrees for 15 to 20 minutes. Can keep these in refrigerator in a covered pan for 3 weeks. Don't stir after putting in the refrigerator.

Some women are foolish---but the Almighty had to make some matches for the men.
Pumpkin Bread

½ c. shortening
2 c. sugar
4 beaten eggs
3½ c. sifted flour
2/3 c. cold water
2 tsp baking soda
1-16 oz. can pumpkin pie mix (pre-spiced)

Cream shortening and sugar. Add eggs and beat.
Combine flour, soda, and water. Add pie mix, adding
flour and soda water alternately. Bake in greased
small tins or cans. Makes about 6. Fill cans ½ full.
Bake 1 hour at 350 degrees.

Banana Bread

½ c. shortening
1 c. sugar
2 eggs
3 bananas
2 c. sifted flour
1 tsp soda
1 c. chopped nuts
½ c. chocolate chips
½ c. maraschino cherries, quartered

Cream together shortening, sugar, and eggs. Mix
remaining ingredients in the order given. Pour into
greased and floured loaf pan--will be thick. Bake
approximately 1 hour or until done. (350 degrees
for 45 to 60 minutes)

Digging wells is about the only business where
you don't have to begin at the bottom.
Monkey Bread

3 tubes refrigerator biscuits (not buttermilk)
1/3 tsp cinnamon
1/3 c. sugar
1 1/2 stick oleo
1 tsp cinnamon
1 c. brown sugar
nutmeats

Cut each biscuit into 4 pieces. Roll each in a mixture of 1/2 tsp cinnamon and 1/3 c. sugar. Grease bundt pan with crisco. Place nuts on the bottom of the pan; then layers of the biscuits. Combine oleo, 1 tsp. cinnamon and brown sugar in saucepan. Boil 2 to 3 minutes. Pour over biscuits. Bake 25 minutes at 350 degrees. Cool 10 minutes and turn out.

Pumpkin Bread

1 1/2 c. sugar
1/2 c. cooking oil
2 eggs
1 c. pumpkin
1 3/4 c. flour
1/4 tsp baking powder
1 tsp soda
1 tsp salt
1 1/2 tsp cloves
1/2 tsp cinnamon
1/2 tsp nutmeg
1/2 tsp allspice
1/3 c. water
1/2 c. raisins

Add sugar to oil—then add eggs, pumpkin, spices, which have been sifted with the flour, water, and raisins. Bake 1 hour at 350 degrees. Makes 1 large loaf or 2 small loaves.

People certainly are peculiar—they want the front of the bus, the back of the church, and the middle of the road.
Carmel Rolls from frozen bread

Brenda Strohfus

2 loaves frozen bread dough

Sauce: ½ c. margarine, melted
1 c. brown sugar
1 (8 oz.) pkg. vanilla pudding mix (not instant)
2 T. milk
1 T cinnamon

Let bread dough thaw, but not rise. Break up one loaf into small pieces and put in a greased 9 x 13 inch cake pan. Combine the melted margarine, brown sugar, vanilla pudding mix, milk and cinnamon. Pour this mixture over the pieces of the first loaf in the pan. Break up the second loaf and put on top of the sauce. Let rise about 3 hours, until about 1 inch over the pan. Bake at 350 degrees for 25-30 minutes. When done, tip pan upside down on a cookie sheet so carmel can run down the sides.

30 Minute Frozen Bread Carmel Rolls

Sandy Carlson

2 loaves frozen bread (thaw but don't raise)
½ c. butter-melt
1 c. brown sugar
1 large box vanilla pudding mix
2 T milk
½ tsp cinnamon

Grease 9 x 13 inch pan, tear first loaf, scatter in pan. Pour mix over bread. Tear second loaf and fill in spaces. Raise 2½-3 hours. Bake at 375 degrees for 30 minutes.

Children are a great comfort in your old age and they help you reach it faster too.

Friendship is the only cement that will ever hold the world together.
Pioneer Bread  
Carmen Green

1 pkg. active dry yeast
3/4 c. warm water (105-115 degrees)
3 T. sugar
2 tsp. salt
1 egg
3 T. shortening
1/3 c. yellow cornmeal
2-2 1/2 c. flour
Butter or margarine-softened.

Cornmeal

Dissolve yeast in warm water in large mixer bowl. Add sugar, salt, egg, shortening, 1/3 c. cornmeal and 1 1/2 c. of the flour. Blend on medium speed, scraping bowl occasionally, 2 minutes. Stir in enough remaining flour to make dough easy to handle.

Turn dough onto lightly floured surface; knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double-1 1/2 hours.

Punch down, place in greased loaf pan. Brush lightly warm butter, sprinkle with cornmeal. Let rise until double, 50-60 minutes.

Heat oven to 400 degrees. Bake until loaf sounds hollow when tapped, 25-30 minutes. Remove from pan; cool on wire rack. (Oatmeal may be substituted for cornmeal.)

Carmel Rolls--frozen bread dough  
Terri Solon

2 loaves, thawed and cut into pieces
Grease a 9 x 13 inch pan
Add pieces of bread dough
Melt 1 stick oleo, 3/4 c. brown sugar and 1 pkg.
Butterscotch pudding mix. Spread over rolls.
Bake in oven overnight. Bake 25 minutes at 350 degrees.
Overnight Buns
Charee Rist

4c. boiling water
2c. sugar
1c. mazola oil
1t. salt

10-12c. flour
2 pkg. dry yeast
½ c. lukewarm water
4 beaten eggs

Boil water and sugar for 5 minutes. Remove from heat and add salt and oil. Cool to lukewarm, add yeast dissolved in the ½ c. water. Add beaten eggs. Then add enough flour for soft dough. (10-12 cups)

Make dough about 2 p.m. and let rise until 5 or 6. Knead down and let rise until 9 or 10 p.m. Make into buns or cinnamon rolls. Do not make very large as they rise until more than double in size. Cover. Let rise overnight on cupboard. Bake the next morning in a moderate oven.

Overnite Buns
Susan Gilbertson

3c. warm water
½ pkg. yeast (app. 1½ t.)
1c. sugar
1T. salt
1 egg yolk, 2 whites (I use 2 small eggs.)
½ c. shortening
10-12c. flour

Start about 5 p.m. Knead every hour till 9 p.m. Shape into buns or cinnamon rolls. Cover. Bake in the morning at 350° for ½ hour.

Beer Bread
Marge Zastrow

3c. self-rising flour
2T. sugar
1 can beer

Preheat oven to 375 degrees. Mix all ingredients in greased pan. Let rise 15 min. (Cover with waxed paper) Bake 45-60 minutes.
Poppy Seed Bread

Gerri Solon
Jani Haroldson

1 pkg. yellow cake mix
1 pkg. instant coconut pudding mix
4 eggs
\(\frac{1}{2}\)c. oil
1c. hot water
\(\frac{1}{4}\)c. poppy seed
1t. vanilla

Combine the above ingredients. Beat 4 minutes. Bake in bundt or loaf pan 40 min. at 350 degrees.

Whole Wheat Quick Bread

Terri Root

2c. whole wheat flour
1t. baking soda
2t. baking powder
1t. salt
\(\frac{1}{2}\)c. soy flour
6T. corn oil
\(\frac{1}{2}\)c. sour milk
\(\frac{1}{2}\)c. honey
\(\frac{1}{4}\)c. wheat germ
\(\frac{1}{4}\)c. instant dry milk

Combine and sift first 4 ingredients into a large mixing bowl. Add remaining ingredients and mix well. Spoon into a 9x5 inch loaf pan. Let stand for twenty minutes, then bake at 375 degrees for 35 minutes, or until browned and tests dry with a toothpick. (Good for breakfast)

Buttermilk Doughnuts

Joyce Mathison

2 eggs
1c. sugar
1t. vanilla
\(\frac{1}{4}\)c. salad oil
4c. flour
\(\frac{1}{4}\)t. soda,
3/4t. salt
4t. baking powder
1c. buttermilk

Hard Rolls

Deb Job

1 pkg. dry yeast  
1c. water  
1T. sugar  
2T. melted shortening  
lt. salt  
4c. flour  
2 stiffly beaten egg whites

Soften yeast in ¼c. warm water. To remaining water add sugar, shortening, and salt. Add 1c. flour; beat well. Add yeast mixture, egg whites; mix. Add remaining flour to make soft dough. Knead until smooth and satiny. Place in greased bowl, turning once to grease surface; cover and let rise until double in bulk. Punch down. When again doubled, divide for rolls, cover; let rest 10 minutes. Shape. Place 2½ inches apart on greased cookie sheet. Sprinkle with egg yolk diluted with water. Bake in very hot oven (450°) 20 minutes. Place large flat pan of boiling water on floor of oven to give crustiness. Makes 24.

Whole Wheat Raisan Bread

Joyce Mathison

Dissolve 3T. yeast in 3/4c. warm water. Mix in:
3-3/4c. warm liquid (water or potato water)
3/4c. molasses (crude) or 3/4c. dark molasses
3/4c. honey
2T. salt
2-3c. raisans
1c. soft lard or 1c.+3T. shortening
3c. whole wheat flour
5½c. flour

Mix by spoon, then knead in an additional 4c. flour. Grease and let rise until double in bulk. Punch down in center, turn over and let rest 10 minutes. Shape into 4 loaves. Let rise until sides touch top of pans; bake at 375° for 30-35 minutes.

Note: With electric stove, you may want to bake then at 365° for 30-35 minutes.
DESSERTS: PIE, CANDY, & OTHERS
Pumpkin Bars

Janice Fix

4 eggs
1 cup oil
2 cups sugar
1 teaspoon vanilla
2 cups pumpkin
2 cups flour
1 teaspoon soda
1 teaspoon salt
2 teaspoons cinnamon

Mix in the order given. Bake for 20 minutes at 350°F in 11x17 sheet.

Frosting

Mix: 3 oz. cream cheese, 1/3 cup margarine, 1 teaspoon vanilla, and 2 cups powdered sugar.

Peanut Butter Fingers

Karen Zaske

1 1/2 cups shortening
1 1/2 cups peanut butter
1 1/2 cups sugar
1 1/2 cups brown sugar
3 eggs (add one at a time)
3 teaspoons vanilla
2 1/2 teaspoons soda
1 1/2 teaspoons baking powder
3 1/4 cups flour
3/4 teaspoon salt
1 cup milk

Cream shortening, peanut butter, sugars, eggs, and vanilla. Sift dry ingredients. Add to creamed mixture alternately with 1 cup milk. This makes a large sheet cake. Sprinkle with 12 oz. chocolate chips. Bake at 350°F for 30 minutes or until done. Frost with peanut butter icing while hot.

Frosting

Mix peanut butter, milk, and powdered sugar to taste and spreading consistancy.

Cooking comes from the heart as well as the hearth.
Lemon Bars

2 cups flour
1/2 cup powdered sugar
1 cup margarine

Mix and press into greased 9x13 pan. Bake 20 minutes.

4 eggs
2 cups sugar
dash salt
juice of two lemons (5 tablespoons)
4 tablespoons flour
1 teaspoon baking powder

Beat eggs, add sugar, salt and lemon juice. Mix flour with baking powder, fold into egg mixture and pour over crust. Bake 25 minutes. When taken from oven sprinkle with powdered sugar. Cool and cut into bars.

Caramel Bars

Karelyn Henderson

1 1/4 oz. light caramels (48)
7 1/2 tablespoons evaporated milk or cream

Heat and melt these two together.

Mix into crumb mixture:
1 1/2 cup flour
1 1/2 cup oatmeal
1 1/8 cup brown sugar
1 cup margarine
3/4 teaspoon soda
3/8 teaspoon salt

Pat 3/4 of crumbs in 9x13 pan. Bake at 350°F to 10 minutes. Over this sprinkle, 1 1/2 cup chocolate chips, and 3/4 cup chopped nuts. Spread caramel mixture over this and smooth a knife. Sprinkle (don't pat) rest of crumbs. Bake at 350°F for 20 minutes. Cut in bars while still warm.

Melt together and cool:
1 cup butter or margarine
2 squares baker's chocolate
1 cup sugar

In another dish mix: 2 egg slightly beaten, and 1 teaspoon vanilla.
Never Fail Brownies continued

In another dish mix: \( \frac{1}{2} \) teaspoon baking powder, 3/4 cup sifted flour, \( \frac{3}{4} \) cup chopped nuts.
Mix the second mixture with the first, and the third with both. Bake at 350°F for 25 minutes.

Chocolate frosting
1 cup sugar
1 stick or \( \frac{1}{2} \) cup butter
\( \frac{1}{2} \) cup milk

Boil 1 minute. Remove from heat and add \( \frac{1}{2} \) cup chocolate chips. Stir until thick.

Chocolate Mint Brownies Cindy Cole

Make large pan of brownies, bake as usual. When cool spread with the filling.

Filling
work \( \frac{4}{4} \) tablespoons margarine in 2 cups powdered sugar
add 2 tablespoons cream
add \( \frac{1}{4} \) teaspoon peppermint extract
Top with glaze

melt 1 cup chocolate chips with \( \frac{3}{4} \) tablespoons margarine and \( \frac{1}{2} \) cup milk. Cool slightly. Blend in 3 cups powdered sugar, beat until smooth. Frost and cut in squares.

Chocolate Chip Bars Jayne Johnson

2 eggs
1 1/2 cups brown sugar
3/4 cup cooking oil
1 teaspoon vanilla
1 1/2 cup flour
1 1/2 teaspoon baking powder
1 teaspoon salt
1/2 cup chopped nuts
1 cup chocolate chips

Mix egg, brown sugar, oil and vanilla. Sift flour, baking powder, and salt. Add to mixture. Add nuts and chips, stir well. Pour into greased 9x13 pan. Bake at 350°F for 25 minutes. This will freeze well.
Peanut Bon Bons  
Sheila Fosheim

1 jar chunky style peanut butter (18 oz.)
2 cups powdered sugar
½ lb. margarine
3 1/2 cups ready to eat crisp cereal

Combine the above into balls. Melt one package chocolate chips and 2 tablespoons paraffin in double boiler. Let mixture stand over hot water while dropping balls in chocolate. Cool balls on waxed paper.

Applesauce Bars  
Brenda Strohfus

1/2 cup shortening
1 cup applesauce
3/4 cup sugar
1 teaspoon vanilla
1 egg

Cream above ingredients. Add to the creamed mixture, 1 1/3 cups flour, 1/2 teaspoon salt, 1 teaspoon soda, 1/2 teaspoon nutmeg, 1/2 teaspoon cloves, 1 teaspoon cinnamon. Add 1 cup raisins and 1 1/2 cup chopped nuts. Bake at 350°F in 9x13 pan for 25 minutes.

Peanut Oatmeal Chewies  
Joyce Mathison

1/2 cup butter
1 1/2 cups brown sugar
2 eggs
1/2 cup chunky peanut butter
1 1/2 cups uncooked oatmeal
1 cup flour

Cream together the butter and sugar. Add eggs and mix. Add rest of ingredients and mix well. Bake at 325°F in a 9x13 pan for 35 minutes.

Zucchini Bars  
Emma Nemitz

Mix together 4 eggs, beaten, 2 cups sugar, 1 cup oil, 2 1/4 cups flour, 2 teaspoons vanilla, 2 teaspoons soda, pinch salt, 2 teaspoons cinnamon, 2 cups grated zucchini, 1 cup chopped nuts. Bake in cookie sheet at 420°F for 20 minutes. Frosting: 3 oz. cream cheese, 2 teaspoons vanilla, 2 teaspoons oleo, 1 3/4 cup powdered sugar.
Caramel Layer Chocolate Squares

Jani Haroldson

1/4 oz. package light carmels
1/3 cup evaporated milk
1 package german chocolate cake mix
3/4 cup butter or margarine, melted
1/3 cup evaporated milk
1 cup chopped nuts
1 cup chocolate chips

Melt carmels and 1/3 cup evaporated milk. Stir constantly until melted. Set aside. Grease and flour a 13x9 inch pan. Combine dry cake mix, butter and 1/3 cup evaporated milk, and nuts. By hand, stir until dough holds together. Press 1/2 of dough into pan. Bake at 325°F for 6 minutes. Sprinkle chocolate chips over baked crust, then spread carmel mixture over this. Crumble reserved dough over carmel mixture. Return to oven and bake for 15-18 minutes. Cool slightly and refrigerate about 30 minutes.

Crunch Bars

Sheila Fosheim

1/2 cup oleo
2 eggs
3/4 cup flour
1/2 teaspoon baking powder
1/2 cup chopped pecans
3/4 cup sugar
1 teaspoon vanilla
2 tablespoons cocoa
1/2 teaspoon salt
2 1/2 cups marshmallows

Topping

6 oz. semi-sweet chocolate chips
1/2 cup peanut butter
1 1/2 cups rice crispies

Cream oleo and sugar. Add eggs and vanilla, add flour, cocoa, baking powder, and salt. Spread mixture in greased 9x13 pan and bake in 350°F oven for 15-20 minutes. Remove from oven and place marshmallows evenly over cake. Return to oven for 2 minutes more. Cool for 30 minutes. For topping, melt chocolate chips, add peanut butter and cereal. Mix and spread over marshmallows, cut into bars.
Chocolate Cherry Bars

1 chocolate cake mix  
1 teaspoon almond extract  
1 can cherry fruit filling  
2 eggs beaten  

Preheat oven to 350°F. Grease and flour 15x10 inch jelly roll pan. In a large bowl, combine cake mix, eggs, and extract. Blend pie mix in blender and add to rest of mixture. Beat with mixer until well blended. Pour into jelly roll pan. Bake 20-30 minutes.

Frosting
1 cup sugar  
5 tablespoons butter or margarine  
1/3 cup milk  
1 cup chocolate chips  

In small saucepan, combine sugar, margarine and milk. Boil, stirring constantly for 1 minute. Remove from heat, stir in chocolate chips until smooth. Pour over bars.

Chocolate Revel Bars

Crust
2 cups flour  
1 teaspoon soda  
1 teaspoon salt  
1 cup margarine  
2 cups brown sugar  
2 eggs  
2 teaspoons vanilla  
3 cups oatmeal  

Filling
12 oz chocolate chips  
15 oz sweetened condensed milk  
2 tablespoons butter  
1 cup chopped nuts  

Cream margarine, sugar, eggs and vanilla. Sift flour, soda, and salt. Add creamed mixture and oatmeal to sifted ingredients, and mix. Press half of crust into a 9x13 pan. In double boiler, melt chips, condensed milk, and butter. When smooth add nuts. Pour this over crust, add remaining crust over top of filling. Bake at 350°F for 25-30 minutes.
Rhubarb Swirl

20 graham crackers crushed
¼ cup butter melted
2 tablespoons brown sugar
½ teaspoon salt

Mix together and spread in 9x13 pan. Reserve ¼ cup for top.

3 cups rhubarb sauce sweetened
1-3 oz. box strawberry gelatin
2 cups marshmallows
1 cup cream whipped


Fudge Nut Bars

1 cup butter
2 cups light brown sugar
2 eggs
2 teaspoons vanilla
3 cups oatmeal
2½ cups sifted flour
1 teaspoon baking soda
1 teaspoon soda
1 package (12 oz.) chocolate chips
1 can sweetened condensed milk
2 tablespoons butter
½ teaspoon salt
2 teaspoons vanilla
1 cup chopped nuts

Cream together butter and sugar. Blend in eggs and vanilla. Combine oatmeal, flour, soda, and salt. Add to butter mixture. Set aside. In a double boiler heat together chocolate chips, condensed milk, butter, salt, and vanilla. Stir in chopped nuts when smooth. Spread 2/3 of mixture in a well greased 15x10x1 jelly roll pan. Cover with chocolate mixture, swirl to blend. Bake at 350°F for 25-30 minutes or until lightly browned.
Apple Pie Bars

Jani Haraldson

2 1/2 cups flour
2 tablespoons sugar
1 teaspoon salt
1 cup shortening

Mix above ingredients as you would a pie crust. Then put 1 egg in a cup plus milk to make 2/3 cup. Add to above crumb mixture. Roll out 1/2 of dough and place in a jelly roll pan. Sprinkle with 2 handfuls of crushed cornflakes to cover rolled crust. Add 8-10 sliced apples. Sprinkle with mixture of 1 cup sugar and 1 teaspoon cinnamon. Cover with second rolled crust. Bake at 350°F for 1 hour. Frost with a thin powdered sugar frosting.

Treasure Bars

Cindy Hauge

1 cup sifted flour
1/2 cup brown sugar
1/3 cup butter
1 cup brown sugar
2 eggs slightly beaten
1 teaspoon vanilla
1 tablespoon flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped California walnuts
1 cup shredded coconut
1/4 cup chocolate chips

Combine flour and 1/3 cup brown sugar, cut in butter. Press into greased 9x13x2 pan. Bake at 350°F for 12 minutes. For topping, gradually add 1 cup brown sugar to eggs, beating until light and fluffy. Blend in vanilla. Add sifted dry ingredients, stir in nuts, coconut, and chocolate chips. Spread over baked crust. Bake 25 minutes more. Cool, cut in bars.

Scotties

Brenda Strohfus

1/2 cup butter
1 cup brown sugar
2 cups quick cook oats
1/3 teaspoon salt
1 teaspoon baking powder

Continued
Combine butter and sugar in saucepan, and stir until butter melts. Stir in the rest of the ingredients. Pour into greased 8x8 pan. Bake at 350°F for 20 minutes.

**Chocolate Cherry Bars**

Alma VanBeck

1 box chocolate cake mix  
2 eggs  
1 can cherry pie filling  
1 teaspoon almond flavoring.


Frost with:  
1 1/2 cups white sugar  
6 tablespoons margarine  
6 tablespoons milk

Combine and boil for 1 minute. Remove from heat and add 1/2 cup chocolate chips. Let cool, then beat until of spreading consistency.

**Triple Decker Brownies**

Carmen Groen

Sift:  
1 cup flour,  
1/2 teaspoon soda  
1/2 teaspoon salt

Add:  
2 cups quick oatmeal  
1 cup brown sugar

Mix in 1 cup melted butter. Pat in 9x13 pan. Bake at 350°F for 10 minutes.

Combine 2 squares unsweetened chocolate, melted, with:  
1/2 cup margarine  
1 1/3 cups sugar  
2 eggs  
1 1/3 cups flour  
1 teaspoon vanilla  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup nuts  
1/2 cup milk

Spread over baked crust. Bake 25 minutes more.

**Frosting**

Melt together 2 squares chocolate and 1/2 cup margarine. Add 3 cups powdered sugar.
Apple Goodie
1 3/4 cups flour
1/2 teaspoon soda
1/2 teaspoon cinnamon
1 cup shortening
1 cup brown sugar
2 cups oatmeal
8 apples
1 cup sugar
1 teaspoon cinnamon
1/2 cup flour

Into a large bowl, sift 1 3/4 cups flour with 1/2 teaspoon soda and 1/2 teaspoon cinnamon. Cut shortening into flour, mix until fine. Add brown sugar and oatmeal, mix. Press one half of this into a 9x13 pan. Cut apples fine and mix with 1 cup sugar, 1 teaspoon cinnamon, and 1/4 cup flour. Spread this on flour mixture. Add remaining half of mixture on top. Press. Bake at 350°F for 1 hour.

Cranberry Crisp
Denise Schone

2 cups raw cranberries
3 cups sliced, peeled apples
1 cup sugar
1 tablespoon lemon juice
1/2 teaspoon salt
1 cup brown sugar
1 cup raw oatmeal
1/2 cup flour
1/2 cup butter or margarine

Combine cranberries, apples sugar, lemon juice and salt. Spoon into shallow, 1 1/2 quart greased baking dish. In a small mixing bowl, combine brown sugar, oatmeal and flour. Cut in margarine with pastry blender. Spoon over cranberries. Bake at 325°F for 1 hour or until browned and bubbly.

A little variety is the spice that helps to make life extra nice!
Rocky Road Fudge Bars

Christine Prouty

1st layer

-\frac{1}{2} \text{ cup butter or margarine}
-1 \text{ square (1 oz.) unsweetened chocolate}
-1 \text{ cup sugar}
-1 \text{ cup flour}
-1 \text{ cup chopped nuts}
-1 \text{ teaspoon baking powder}
-1 \text{ teaspoon vanilla}
-2 \text{ eggs}

Melt butter and chocolate in sauce pan. Add other ingredients and mix well. Spread in 9x13 pan.

2nd layer

-8 \text{ oz. cream cheese, softened (remove 2 oz. for frosting)}
-\frac{1}{2} \text{ cup sugar}
-2 \text{ tablespoons flour}
-\frac{1}{2} \text{ cup butter}
-1 \text{ egg}
-\frac{1}{2} \text{ teaspoon vanilla}
-\frac{1}{4} \text{ cup nuts}
-6 \text{ oz. chocolate chips}


Frosting

-\frac{1}{2} \text{ cup butter}
-1 \text{ square chocolate}
-\text{remaining 2 oz. cream cheese}
-\frac{1}{4} \text{ cup milk}
-3 \text{ cups (1 lb.) powdered sugar}
-1 \text{ teaspoon vanilla}

Melt first 3 ingredients. Stir in milk, sugar, and vanilla. Beat until smooth. Immediately pour over marshmallows and swirl together.
Ice Box Cookies

2 cups sugar
1 cup mixed butter
2 eggs
1 cup chopped nuts and dates
1 teaspoon soda dissolved in a little hot water
2 teaspoons vanilla
1/2 teaspoon nutmeg
4 cups flour

Cream sugar, butter, and eggs. Add nuts, soda, and vanilla. Sift flour and nutmeg, add to creamed mixture. Roll into loaf and cool. Slice then bake at 350°F.

Pumpkin Cookies

2 cups white sugar
1 cup shortening
1 egg
1 can pumpkin pie filling- 15 oz.
1 cup ground walnut
1 cup ground raisins
1 1/2 teaspoons cinnamon
2 teaspoons vanilla
2 teaspoons baking powder
1 scant teaspoon salt
4 cups flour

Cream sugar, shortening and egg. Add pie filling, walnuts, raisins. Sift together cinnamon, baking powder, salt, and flour. Add to creamed mixture. Add vanilla. Drop on greased cookie sheet. Bake at 375°F for 8 to 10 minutes. Very good brushed with milk before baking or frosted when cooled.

Chocolate Chip Cookies

1 1/2 cups shortening
3 eggs
1 1/2 cups white sugar
3/4 cups brown sugar
1 teaspoon vanilla
3 cups flour
1 1/2 teaspoons baking soda
1/4 cup chopped nuts
1 bag semi-sweet chocolate chips
Chocolate Chip Cookies Continued

Cream shortening eggs, sugars, and vanilla. Sift flour, baking soda. Add to creamed mixture. Add nuts and chocolate chips. Bake at 350°F for 10 minutes.

Banana Oatmeal Cookies

3/4 cup margarine
1 cup sugar
1 1/2 cups flour
1 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon nutmeg
3/4 teaspoon cinnamon
1 egg
1 cup mashed bananas
1 teaspoon vanilla extract
1 1/2 cups oatmeal
1/2 cup chopped nuts
1 cup chocolate chips (optional)


Jumbo Raisin Spice Cookies

2 eggs
1 cup raisins or 1 cup dates
1 cup sugar
1 cup shortening
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon almond flavoring
1 teaspoon soda
1 teaspoon baking powder
4 cups flour

Double Chocolate Chip Cookies

Cindy Cole

1 cup shortening
\( \frac{1}{2} \) cup margarine
1\( \frac{1}{2} \) cups sugar
1 egg
1 teaspoon vanilla
6 tablespoons cocoa
\( \frac{1}{2} \) teaspoon soda
1 cup flour
3 cups oatmeal
\( \frac{1}{2} \) cup water

Cream shortening, margarine, sugar, egg and vanilla. Add cocoa, salt, soda, flour, and oatmeal. Add water. Place on greased cookie sheet. Bake at 350°F for 15 minutes.

Snickerdoodles

Ruth Tims

1 cup shortening
1\( \frac{1}{2} \) cups sugar
2 eggs
2 3/4 cups flour
2 teaspoons cream of tarter
1 teaspoon soda
\( \frac{1}{2} \) teaspoon salt

Cream shortening, sugar and eggs. Sift flour, cream of tarter, soda, salt. Add dry ingredients to creamed mixture. Chill dough, and roll into balls. Roll balls in 2 tablespoons of sugar and cinnamon mixed. Place on an ungreased cookie sheets. Bake at 400°F for 8 to 10 minutes, or until lightly browned but still soft. Flatten tops with a fork.

Sugar Cookies

Becky Leibel

1 cup butter
1 cup sugar
2 cups flour
1 teaspoon vanilla
\( \frac{1}{2} \) teaspoon baking soda
\( \frac{1}{2} \) teaspoon salt

Cream butter and sugar. Add vanilla. Mix and add flour, salt, and soda. Mix with hands until it forms a smooth dough that holds together. Roll into balls. Flatten with a sugared glass. Bake at 325°F for 15 to 20 minutes.
Gingersnaps  
Joni Kaufman

3/4 c shortening  
1 c. brown sugar  
½ c. molasses  
1 egg  
2½ c flour  
2 t. soda  
½ t. salt  
1 t. each ground ginger, cinnamon and cloves

Cream shortening, brown sugar, molasses and egg till fluffy. Sift dry ingredients, and stir into creamed mixture. Form in small balls. Roll in granulated sugar. Place two inches apart on greased cookie sheet. Bake at 375° for 12 minutes.

Ranger Cookies  
Sandy Carlson

1 c. butter  
ac. sugar  
ac. brown sugar  
2 eggs  
1 t. vanilla  
2 c. flour  
lt. soda  
lt. baking powder  
2 c. oatmeal  
2 c. rice crispies  
1 c. coconut  
1 c. chopped nuts

Mix in order listed. Drop by tablespoon onto greased cookie sheet. Bake at 350° for 15 minutes.

Sugar Cookies

1 c. butter  
7/8 c. sugar  
1 egg  
2 T. milk  
½ t. vanilla and almond flavoring  
½ t. baking powder  
3 c. flour

Cream butter and sugar; add egg. Mix in rest of ingredients. Chill overnight. Roll and cut. Bake at 350° for 10 minutes.
Sour Cream Jumbles

Pam Selnes

1/4 cup butter
1/4 cup shortening
1 1/2 cups white sugar
2 eggs, beaten
1 teaspoon vanilla
3 1/2 cups sifted flour
1/2 teaspoon salt
1/2 teaspoon soda
1/2 teaspoon baking powder
1 cup sour cream

Cream butter and shortening, add sugar. Add eggs and vanilla, mix well. Sift flour, salt, soda and baking powder. To creamed mixture, add sifted ingredients alternately with sour cream. Drop by teaspoon onto ungreased cookie sheet. Sprinkle with cinnamon sugar mixture. Bake at 375°F for 8 to 10 minutes.

Peanut Butter Chocolate Chip Cookies

Charee Rist

1 cup butter or margarine
1 cup peanut butter
1 cup granulated sugar
1 cup brown sugar
2 eggs
1 teaspoon burnt sugar flavor
1 teaspoon vanilla
2 cups sifted flour
1 teaspoon baking soda
1-6oz. package chocolate chips

In a large bowl, cream butter and peanut butter. Gradually add sugars, beat until fluffy. Add eggs, one at a time. Sift together dry ingredients. Sift in with creamed mixture. Drop from a teaspoon on to greased pan. Flatten slightly. Bake at 350°F for 12 minutes.
Mississippi Mud Cake
Karen Zaske

2 eggs
1 cup sugar
pinch salt
1/4 pound margarine
2 tablespoon cocoa
3/4 cup flour
1 cup nuts

Cream together eggs, sugar and salt. Melt margarine cocoa together. Add alternating the creamed mixture and the cocoa mixture. Stir in nuts. Bake at 375 for 30 mins in 9x13 inch pan. While hot spread with 1 jar of marshmallow cream. Then frost.

Frostening:
1/4 cup milk
2 tablespoon margarine
2 cup powdered sugar
2 tablespoon cocoa

Poppy Seed Cake
Cindy Hauge

1 package Lemon cake mix
1 cup water
1 3oz. instant lemon pudding mix
4 eggs
1/2 cup salad oil
1 tablespoon poppy seed

Mix all ingredients together. Fill loaf pans half full, which are lined with wax paper. Bake 350 for 45-60 minutes. Yeilds 2 loaf pan cakes.

I made a cake and it was good.
It came out just as good cake should.
I made some tea, fragrant and strong,
but sadly, no one came along.
I made a cake and it was punk,
It rose and then, it went kerplunk
I made some tea, 'twas weak and thin,
And all that day my friends dropped in.

Marcia Friesen
Fresh Apple Cake

1/2 cup butter
1 cup sugar
1/2 cup brown sugar
1 cup buttermilk or 1 scant cup milk and 1 teaspoon vinegar
2 eggs
2 1/4 cup flour
2 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
2 cup grated apples (4-5 apples)

Cream butter, sugar, and brown sugar together. Sift dry ingredients together and alternately with buttermilk and eggs. Add apples.

Topping:
1/2 cup sugar
1/4 cup brown sugar
1/2 teaspoon cinnamon
1/2 cup chopped nuts

Combine and sprinkle over cake before baking. Bake at 375 for 40 min in a 9x13 inch pan or for 20 minutes in a jelly roll pan.

Sour Cream Banana Cake

1/4 cup shortening
1 1/3 cup sugar
2 eggs
2 cups flour
1 teaspoon soda
1 teaspoon baking powder
1/2 teaspoon salt
1 cup sour cream
1 cup mashed bananas

Combine shortening, sugar, and eggs and beat well. Sift flour, soda, baking powder and salt. Add alternately to creamed mixture, starting first with sour cream and banana mixture. Add nuts if desired. Bake at 350 in a 9x13 inch pan for 40-45 minutes.
Red Velvet Devils Food Cake  
Charee Rist

2 cup cake flour  
1 1/2 cup white sugar  
1 teaspoon soda  
1/2 teaspoon salt  
2 sq. baking chocolate  
1/2 cup boiling water  
2 eggs (beaten)  
1 cup sour cream (whipped)  
1 teaspoon vanilla  
1/2 teaspoon red food coloring


Black Midnight Cake  
Ruth Tims

2/3 cup soft shortening  
3 eggs  
2/3 cup cocoa  
1 1/3 cup water  
1 1/4 teaspoon soda  
1 2/3 cup sugar  
2 1/4 cup flour  
1/4 teaspoon baking powder  
1 teaspoon vanilla  
1 teaspoon salt

Cream together until fluffy: shortening, sugar, and eggs. Beat 5 minutes at high speed on mixer. Sift dry ingredient and add alternately with the water and vanilla. Grease and flour cake pans. Makes 2 layers or a 9x13 in. pan. Bake 350 for 35 minutes for layer or 40-45 minutes for 9x13 pan. Let Cool.

"Don't save that kind word, someone may need it."
Thin Chocolate Cake

Mix in a large bowl:
2 cups flour
2 cups white sugar

Put in pan and bring to rapid boil:
1 stick margarine
1/2 cup crisco
4 tablespoons cocoa
1 cup water

Pour this mixture over flour and sugar and mix well.

Add and mix well:
2 slightly beaten eggs
1/2 cup buttermilk
1 teaspoon soda
1 teaspoon vanilla

Bake in jelly roll pan for 20 minutes at 400. Frost while still warm with chocolate icing.

Midnight Cake

1 3/4 cup flour
2 cup sugar
3/4 cup cocoa
2 teaspoon soda
1 teaspoon baking powder
1 teaspoon salt
2 eggs
1 cup hot coffee
1 cup buttermilk or sour milk
1/2 cup vegetable oil
1 teaspoon vanilla

Beat at medium speed for 2 minutes. Batter will be thin.
Bake in 350 oven.

"life is like a mirror; you don't get more out of it than you put into it."
Cherry Surprise Cake

1 cup vegetable oil
1 cup sugar
4 eggs
vanilla
2 cups flour
1 teaspoon baking powder
1 can cherry pie filling

Topping:
1/2 cup sugar
1 teaspoon cinnamon

Mix oil and sugar thoroughly, add eggs one at a time and beat until fluffy. Add vanilla. Sift flour and baking powder, add to the liquid mixture and beat.

Topping - mix sugar and cinnamon
Grease 9x13x2 in. pan and pour half of the batter across the bottom. Sprinkle half the topping over the batter. Spoon cherry pie filling over this and pour remaining batter over the filling. Sprinkle the rest of the topping on. Bake 50 mins.-350

Marcia Friesen

Yellow Cake

4 eggs
2 cups flour
2 cups sugar
1 1/2 teaspoon baking powder
1/4 pound oleo
1 cup milk
1 teaspoon vanilla
1 teaspoon salt

Beat eggs and sugar well. Melt 1/4 pound oleo in 1 cup milk. Add vanilla and salt. Mix all together and beat well. Bake at 350 in greased and floured 9x13 in. pan.

Carolyn Gottsleben

Hope is the thing with feathers
That per'che's in the soul
And sings the tune without the words
And never stops--at all.

Emily Dickinson
Overnight Coffee Cake

Dissolve 1 package yeast in 1/2 cup warm water.
Mix as for pie crust
4 cup flour
6 tablespoon sugar
1 teaspoon salt
1 cup butter or margarine

Add:
1 cup scalded milk
3 egg yolks and yeast mixture. Stir with spoon.
Cover overnight. Do not refrigerate. In the morning,
spread over 2 greased pizza pans. Beat egg whites with
fork and spread on dough with pastry brush. Sprinkle
with 1/2 cup brown sugar (each cake). Sprinkle on
sliced almonds. Let rise 2 hours. Bake 350 for 25 min.
Drizzle with powder sugar frosting.

Mandarin Orange Cake

1 egg
1 cup sugar
1 teaspoon soda
1 teaspoon vanilla
1 small can Mandarin oranges drained
1 cup flour
1/2 cup chopped nuts
pinch of salt

Pour batter in 8x8 inch pan at 350 for 30-35 minutes.

Topping:
1/2 cup brown sugar
3 tablespoon milk
3 tablespoon butter

Boil a few minutes, pour over cooled cake or whipped cream
if desired.
True Sponge Cake

Alma VanBeek

6 eggs, separated
1/2 cup water
3/4 cup sugar
1/2 teaspoon vanilla
1/2 teaspoon lemon extract
1 1/2 cup cake flour
1/4 teaspoon salt

Beat egg yolks until very thick and lemon colored. Add the water and continue beating until mixture almost piles. Gradually add the sugar and the two extracts. Sift the salt with the flour. After the mixture is thick enough to pile slightly. Sift 1/4 of the flour over yolk mixture and fold flour into the whites. Similarly add the second, third, and fourth quarters of flour. Fold 10 strokes after all but the fourth addition. Continue folding after fourth addition until all flour is folded in.

3/4 cup sugar
3/4 teaspoon cream of tarter.

Beat egg whites to the foamy stage. Add the cream of tarter and begin adding sugar gradually. Continue beating until all the sugar is added and the peaks just bend over. Fold the yolk and white mixture together until completely blended. Bake in tube pan. Bake 1 hour at 325.

Dump Cake

Debbie Buffington Kraft

2 cup flour
2 cup white sugar
2 eggs
2 teaspoon soda
1/2 teaspoon salt
6 tablespoon oil
2 square chocolate, melted
2 cup buttermilk

Put everything in bowl in order given and mix well. Bake at 350 for 40-45 minutes.
Cherry Coffee Cake  
Janice Fix

1 3/4 cup sugar  
1 cup margarine  
4 beaten eggs  
3 cups flour  
1 1/2 teaspoon baking powder  
1 teaspoon almond or vanilla  
1 can cherry fruit pie filling

Cream together sugar and margarine. Add the beaten eggs to this mixture and flour, baking powder and flavoring. Pour in greased jelly roll pan reserving 2 cups batter. Spoon fruit filling over the batter and top this with the reserved 2 cups of batter. Bake at 350 for 25-30 minutes. Glaze with confectioners frosting if desired.

Sour Cream Chocolate Cake  
Debbie Buffington Kraft

1/2 cup sugar  
1/2 cup cocoa  
1/2 cup boiling water  
1 teaspoon baking soda

Mix and let cool.

2 eggs  
1 cup sugar  
1 cup sour cream  
1 teaspoon vanilla  
1/2 teaspoon burnt sugar flavoring  
2 cup cake flour  
1/4 teaspoon salt  
1/4 teaspoon baking powder

Beat eggs, add sugar, cream and add flavorings. Beat well add cocoa and water mixture. Add flour mixture and beat 2 minutes by hand or mixer at medium speed. Bake at 350 for 35 minutes.
Chocolate Zucchini Cake

Cindy Hauge

1/2 cup oleo softened or butter
1/4 cup vegetable oil
1 3/4 cup sugar
1/2 teaspoon salt
2 eggs
1 teaspoon vanilla
1/2 cup sour milk
2 1/2 cup flour
4 tablespoon cocoa
1 teaspoon soda
1/2 teaspoon baking powder
3/4 teaspoon cinnamon
1/2 teaspoon cloves
2 cups grated unpeeled zucchini

Cream butter, oil, sugar, salt, eggs, vanilla and sour milk. Stir together the remaining dry ingredients. Add to liquid. Mix well. Add grated zucchini. Mix again. Bake at 325 for 40-45 minutes in a greased and floured 9x13 inch pan.

Pineapple Upside-Down Cake

Alma VanBeek

1/4 cup butter
1/2 cup brown sugar
1 8 oz. can sliced pineapple
Maraschino cherry halves (optional)
1 egg
1 8 oz. package white cake mix

Melt butter in 8x8x2 inch pan. Sprinkle sugar evenly in pan. Crain pineapple. Save syrup, arrange pineapple in sugar mixture. Maraschino cherry halves also. Add enough water to pineapple syrup to make 1/2 cup liquid. Add liquid to cake mix. Pour batter over fruit. Bake at 350 for 40 minutes until cake pulls from side of pan. Let stand 5 minutes, for topping to set. Turn upside down onto platter. 4-6 servings.
**Prize Chocolate Cake**
Alma VanBeek

1 cup shortening
2 cup sugar
2 teaspoon vanilla
4 oz. chocolate, melted
5 eggs
2 1/4 cup flour
1 teaspoon soda
1 teaspoon salt
1 cup sourmilk or buttermilk


**Cherry Cheesecake**
Charee Rist

1 package lemon gelatin
1 cup hot water
1 1/4 cup white sugar
1 8 oz. package cream cheese
1 teaspoon vanilla
1 13 oz. can evaporated milk

Line 9x13 inch pan with crushed graham crackers. Dissolve gelatin in hot water and chill till it becomes egg white substance. Cream the cheese and sugar. Add vanilla. Beat chilled evaporated milk till it becomes very stiff. Then add this to gelatin and cheese mixture. Pour into pan. Top with cherries after the mix chills firm.

**Large Chocolate Cake**
Sue Gilbertson

3c. flour
2c. sugar
1/4c. cocoa
1T. soda
1/2t. salt

Stir all together very thoroughly. Make a well and put 1c. vegetable oil, 1t. vanilla, 1c. buttermilk, and 2 eggs (break yolk and mix egg into other liquid). Add 1c. boiling water and stir till smooth. Bake at 350° for 35 minutes.
Oatmeal Cake

1 1/4 cup boiling water
1 cup quick oatmeal
1 cup brown sugar (firm pack)
1 cup sugar
2 eggs
1 stick margarine
1 teaspoon vanilla
1 1/3 cup flour
1 teaspoon cinnamon
1 teaspoon soda
1/2 teaspoon salt

Pour water over oatmeal and let stand 20 minutes. Cream brown sugar, sugar, eggs, and margarine together and add to oatmeal mixture. Add vanilla and mix. Add dry ingredients and bake in a greased and floured long cake pan for 25-30 minutes at 350.

Frost cake while hot with:
1 stick margarine
1 cup brown sugar
2 cup coconut
1 cup chopped walnuts
1 teaspoon vanilla

Cream together margarine, brown sugar and coconut. Add walnuts and vanilla and mix well. Spread on hot cake.

Pecan Coffee Cake

1/4c. butter
3/4c. sugar
3 eggs
1c. sour cream

2c. flour
1t. baking powder
1t. vanilla
1t. soda

Cream butter, sugar and vanilla. Add one egg at a time. Add sifted dry ingredients alternately with sour cream. Put half of batter in 10 inch tube pan. Spread half of topping, then rest of batter and rest of topping.

Topping: 6T. butter
1c. brown sugar
1c. pecans

Bake at 350° for 50 minutes.
Zucchini Cake  
Cindy Hauge

2 cups sugar  
1 1/2 cup margarine  
4 eggs  
3 cups zucchini  
1 1/2 teaspoon cinnamon  
3 cups flour  
2 teaspoon baking powder  
1 teaspoon soda  
1/2 teaspoon salt

Cream together sugar, margarine and eggs. Mix in remaining ingredients. Bake at 350 for 1 hour in a greased 9x13 inch pan.

Crazy Cake  
Sheila Fosheim

Mix:
2/3 cup vegetable oil  
2 teaspoon vinegar  
1 teaspoon vanilla  
2 cup cold water  
2 cup sugar  
3 cup flour  
1/3 cup cocoa  
1 teaspoon salt  
2 teaspoon soda

Add dry ingredients to mixture. Pour in 9x13 inch pan. Bake in 350 oven for 30-35 minutes.

Sliced Coconut Cake  
Joyce Mathison

3 eggs  
3/4c. and 1t. sugar  
1c.+1 1/2t. flour  
1 1/2t. baking powder

Beat eggs and sugar till white. Fold in flour and baking powder. Bake in waxpaper lined jelly roll pan at 350° for 10 minutes. Remove from pan by lifting paper carefully as not to crack cake. Cool. When cool, cut in four pieces.

Devil's Food Cake  

1 cup shortening  
2 cups sugar  
2 eggs well beaten  
2 1/2 cups flour  
2 teaspoon soda  
1 teaspoon salt  
1/2 cup cocoa  
1 cup sour milk or butter milk  
1 teaspoon vanilla  
1 cup boiling water


Boiled Cake  

2 cups sugar  
2 1/2 cup water  
2/3 cup shortening  
1 teaspoon cinnamon  
1/2 teaspoon cloves  
1/2 teaspoon nutmeg  
1/2 teaspoon salt  
2/3 cup raisins  
3 1/2 cup flour  
1 cup hot water  
2 teaspoon soda

Mix and boil 5 minutes the sugar, water, shortening, spices, and raisins. Let cool. Add flour. Mix well. Add hot water with soda. Bake 1 hour in greased pan. (Nuts, candied fruit and gumdrops may be added if desired.)

-Bernard Berenson, the art historian, loved life. When he was almost 90, he said, "I would willingly stand at street corners, hat in hand, asking passers-by to drop their unused minutes into it."
Orange Sponge Cake
Debbie Buffington Kraft

6 egg yolks
1 tablespoon ground orange peel
1/2 cup orange juice
1 cup sugar
1/4 teaspoon salt
1 1/3 cup sifted cake flour
6 egg whites
1 teaspoon cream of tarter
1/2 cup sugar


Self-Filled Cup Cakes
Sheila Fosheim

1 package (2-layer size) chocolate cake mix
1 8 oz. package cream cheese
1/3 cup sugar
1 egg
dash of salt
1 cup semi-sweet chocolate chips

Mix cake, fill cups 2/3 full. In another bowl cream cheese with sugar, beat in egg and salt. Stir in chocolate pieces. Drop 1 large rounded teaspoon cheese mixture into each cup cake. Bake for 35 minutes. Make 30 cup cakes.
Devil's Food Cake Frosting

Marge Zastroa

1 cup sugar
1/4 cup margarine
1/4 cup milk

Combine above ingredients. Bring to a boil. Boil 1 minute. Add 1/2 cup chocolate chips and 1 teaspoon vanilla. Cool until ready to spread.

Chocolate Butter Cream Frosting

Charee Rist

To accompany devils food cake.

1/3 cup soft butter or margarine
1/8 teaspoon salt
3 cup confectioner's sugar (sift if lumpy)
3 sq. (1 oz. each) unsweetened chocolate, melted
1/4 cup milk
1 1/2 teaspoon vanilla

Beat butter or margarine, salt and 1 cup confectioners sugar until light and fluffy. Blend in melted chocolate. Then add rest of sugar alternately with milk and vanilla. Mix until smooth and creamy. Add more sugar to thicken or milk to thin if needed for good spreading consistency. Cocoa may be substituted for chocolates squares as follows- 3 tablespoon cocoa plus 1 tablespoon butter for each square of chocolate. This additional butter may be melted and the cocoa dissolved in it before adding to the other ingredients.

Chocolate Frosting

Sue Warner

1 cup sugar
1/3 cup evaporated milk
1/3 cup chocolate chips
1 sq. baking chocolate
vanilla
pinch of salt

Boil sugar and milk for 1 minute. Add chocolate chips and baking chocolate. Vanilla and salt. Beat until chocolate is melted and of spreading consistency.
7 Minute Frosting  
Sally Schulz

2 egg whites  
1/8 teaspoon salt  
1 tablespoon light corn syrup  
1 1/2 cup sugar  
1/3 cup water  
1 teaspoon vanilla

Combine all ingredients in top of double boiler; beat with rotary mixer for 1 minute. Place over boiling water, beat 7 minutes. Remove frosting from boiling water when frosting stands in glossy peaks. Continue beating, until frosting cool and thick enough to hold firm swirls.

Chocolate Icing  
Pam Selnes

6 tablespoons margarine  
6 tablespoons milk  
1 1/2 cup white sugar

Boil this mixture for 30 seconds. Remove from heat and add 1/2 cup chocolate chips. Beat well until it starts to thicken. Then spread on warm cake. Cool.

Note: This recipe makes more than enough frosting for one cake. A smaller amount of frosting can be made by using only 4 tablespoons margarine and milk and 1 cup white sugar. Do as directions say, but skimp the 1/2 cup chocolate chips. It is important that you boil ingredients only 30 seconds. If longer, the icing will get too stiff.

Frosting  
Ruth Tims

1 pound powdered sugar, sifted (3 1/2 cup)  
1/2 cup shortening (white in color)  
1 egg white  
1 teaspoon vanilla  
a dash of salt  
1/4 cup hot water (scant- not boiling)

Beat with electric mixer until creamy.
Good Chocolate Frosting  

Susan Gilbertson

1 cup white sugar  
1 square unsweetened chocolate  
1/3 cup milk  
1/4 cup shortening

Boil 1 minute. Add 1 teaspoon vanilla. Stir while it cools. Spread on cake.

Yummy Chocolate Frosting  

Charee Rist

1 cup sugar  
1/3 cup milk  
1/4 cup butter  
1 cup chocolate chips  
1/2 cup marshmallows  
1 teaspoon vanilla  
dash of salt

Carmels
1 c. butter
1 lb. brown sugar (? 1/2 c.)
dash salt
1 c. light corn syrup
1 15 oz. can sweetened condensed milk
1 t. vanilla

Melt butter in heavy 3 qt. saucepan. Add brown sugar and salt; stir until thoroughly combined. Stir in light corn syrup, mix well. Gradually add milk, stirring constantly. Cook and stir over medium heat till candy reaches firm ball stage (245° f.) about 12-15 min. Remove from heat, stir in vanilla. Pour into buttered 9 x 13 pan. Cool and cut into squares.

Famous Candy Bars
1/2 c. white sugar
1/2 c. brown sugar
1 c. white syrup
1/2 c. peanut butter
6 c. corn flakes
1 c. salted peanuts
1 -6 oz. pkg. semi-sweet chocolate chips
1 -6 oz. pkg. milk chocolate chips

In saucepan, mix sugars and syrup over low heat. Bring to a boil for 1 minute. Add peanut butter and stir well. In a large mixing bowl, stir together corn flakes and salted peanuts and add sugar-syrup mixture. Grease 9 x 13 pan and firmly press combined mixture into pan. Melt both pkgs. of chocolate chips together and spread over mixture in pan. Cut into squares and around edge of pan all the way through. Refrigerate. When cool, turn out and break into pieces.

Mint Dazzles
2c. vanilla wafers, crushed
1 1/2c. powdered sugar
3 sq. chocolate, melted
1 small package miniature marshmallows
1/2c. peppermint stick candy, crushed.

Mix crushed wafers and 1/2c. melted butter. Press firmly in bottom of greased 9x13 pan. Cream 1/2c. butter and sugar. Add eggs and chocolate. Beat until (continued)
Mint Dazzles (cont'd)

Nut Goodies
Brenda Strohfus
12 oz. pkg. chocolate chips 2 c. peanut butter
12 oz. pkg. butterscotch chips
Melt together in double boiler. Stir and pour half in a jelly roll pan. Refrigerate until firm. To other half, add 1 lb. salted peanuts. Put in sauce pan and heat gently the following: 1 c. butter, ¼ c. dry regular vanilla pudding, ¾ c. evaporated milk. Let boil one minute. Remove from heat. Add 1 t. maple flavoring, 2 lbs. powdered sugar. Beat till smooth and spread over chilled chocolate. Pour chocolate-peanut mixture on top of powder sugar mixture and refrigerate. Cut into bite-size. Make a very large batch—enough for a family plus a friend. Must be kept cool.

Coconut Fudgies
Joyce Mathison
Boil for 3 minutes:
2 c. sugar, ½ c. oleo, ½ c. milk, ½ c. cocoa, ¼ t. salt
Remove from heat and add:
1 3/4 c. quick oatmeal, 1 t. vanilla, ½ c. coconut
Stir and let stand 5 minutes. Drop in mounds on greased pan or wax paper.

Noodle Clusters
Michelle Brendt
6-oz pkg. butterscotch chips
6-oz. pkg. chocolate chips
1 c. peanuts
2 c. chow mein noodles
Melt chips in double boiler. Stir in nuts and noodles, mixing well to completely coat. Drop onto waxed paper by spoonfuls.

-Nothing is so gentle as strength, nothing is as strong as gentleness.
Service
1 c. brown sugar
1/4 c. butter
1/4 c. water
1 T. flour
1/4 c. orange juice
1 well beaten egg
1/2 t. vanilla
Mix well and boil until thick enough to pour. When cool pour over cool whip.

Dipped Chocolates
1 c. chunky peanut butter
2 T. butter or margarine
1 c. pd. sugar
1/2 c. nuts
1 1/2 c. rice krispies (crushed slightly) or (crushed rice chex)
Mix in order given. Shape into balls. Melt in double broiler:
   1 6 oz. pkg. choc. chips
   1 inch sq. of paraffin
Roll chilled balls in chocolate and drop on waxed paper. Chill until hard.

Carmel Marshmallow Balls
Melt together in top of double broiler:
   1 bag carmel’s
   2 sticks butter or margarine
   1 can eagle brand milk
Take large sized marshmallows (that have been chilled in freezer) and place a toothpick in each one. Roll them in the carmel and then in the rice krispies or coconut. Store in a cool place.

Reese’s Peanut Butter Bars
1 c. oleo, melted
1/3 lb. graham crackers
1 c. butterscotch chips
2 2/3 c powdered sugar
1 c. chocolate chips
1 c. peanut butter
Mix oleo, powdered sugar and graham crackers. Press in 9x13 pan. Melt chocolate and butterscotch chips and peanut butter. Spread over top and cool.
Marshmallow Fudge

2 1/4 c. sugar
2 large marshmallows or 1 c. marshmallow cream
3/4 c. evaporated milk
1/4 c. butter
1/4 t. salt
1 c. chocolate chips
1 t. vanilla
Mix in heavy saucepan, the first five ingredients.
Cook, stirring constantly, over medium heat to a boil.
Boil and stir 5 more minutes. Take off heat. Stir in chocolate chips and vanilla until completely melted.
Spread in buttered 9 in. square pan. Cool and cut into 30 pieces.

Salted Peanut Bar

Yvonne Lightfield

2/3 c. (10 T.) melted butter
1 c. brown sugar
4 c. oatmeal
2 t. vanilla
1 c. salted peanuts
1/3 c. syrup
Bake at 375° for 10-12 min. Frost with 2 cups chocolate chips and 1/2 c. peanut butter melted together.

Almond Bark Candy

Cindy Hauge

1 1/2 lb - 2 lbs. almond bark
2 c. rice krispies
2 c. captain crunch
2 c. salted peanuts
2 c. miniature marshmallows

Oven Caramel Corn

Terri Root

4 qt. popped corn
1/2 c. corn syrup
1/2 c. butter
1/2 c. brown sugar
1/2 t. salt
1/2 t. soda
Combine butter, brown sugar, corn syrup, and salt.
Boil 5 minutes. Remove from heat and stir in soda.
Pour over corn in large baking pan or roaster and mix well. Bake at 200° F. for one hour. Stir each 15 min.
Pumpkin Chiffon Pie  Brenda Strohhus
Crust: 1 1/2 c. sifted all-purpose
       3/4 t. salt
9 T. shortening
4-5 T. cold water
Blend flour and salt in a mixing bowl. Cut fat into dry ingredients until rice size kernals are formed. Sprinkle water evenly over this mixture while tossing with a fork to dampen all portions. Press into a ball and roll out. Transfer into pie tin. Prick bottom with a fork and bake at 450° for 12-15 minutes.
Pie Filling
1 c. sugar
1 1/2 c. pumpkin
1/2 c. milk
3 eggs
1 t. cinnamon
1/2 t. ginger
1/2 t. salt
1/4 t. nutmeg
1 T. gelatine dissolved in a little cold milk
Add 1/2 c. sugar to beaten egg yolks. Add pumpkin milk, salt, and spices. Cook in double broiler until thick. Add gelatine to hot mixture and cool. Beat egg whites and add 1/2 c. sugar. Fold this into the pumpkin mixture. Pour into pie crusts and refrigerate to set.

Rhubarb Custard Pie  Cindy Hauge
1 unbaked pie shell
? eggs slightly beaten
? 2/3 T. milk
? c. sugar
? t. flour
3/4 t. nutmeg
4 c. rhubarb, cut fine
Mix eggs and milk together. "Mix in rest and put in crust. Dot with butter and bake at 450° for 10 min. Then 350° for 30 minutes.
**Easy 'NO BAKE Pie Shell**
Joyce Mathison

1/2 c. crushed vanilla wafers
1/3 c. coconut
1/4 c. melted butter

Mix together and pat into a 9 in. pan. Reserve 1/4 c. of mixture to sprinkle on top of your favorite filling if desired.

**Fresh Strawberry Pie**
Marge Zastrow

4 T. corn starch
1 c. white syrup
1 c. cold water

Cook these three till thick

Add: 2 T. white syrup
1 pkg. strawberry jello (3 oz.)
2 or 3 drops of red food coloring

Cool: Pour over wholeberries in pre baked pie shell and top with cool whip. Chill.

**Fake Pumpkin Pie**
Louise Arbach

Mix 3 eggs, 1 c. mashed sweet potatoes, 1 c. white sugar, 1 c. brown sugar, 1/2 stick margarine, 1 c. cold milk, 1 t. pumpkin pie spice. Pour in unbaked pie shell. Bake at 350° till outside is done and inside slightly firm.

**Mile-Hi Pie**
Jill Peterson

1 pint frozen strawberries (break apart with fork)
2 egg whites
3/4 cup sugar
1 t. lemon juice

Beat all of above for 15 minutes. Fold in 1 cup whipped cream. Add 1/2 t. vanilla and 1 T. sugar.
Pour into baked pie crust or graham cracker crust.
Freeze.

**Pecan Pie**
Susan Gilbertson

Filling: 3 eggs
1/2 c. melted butter
1 c. pecans
1 cup syrup
1 T. flour
1 t. vanilla

Mix and pour in 9 inch unbaked pie shell. Bake at 350° for 45 minutes.
Grasshopper Pie
Carolyn Gottslehen
1 pkg. choc. Hydrox cookies
1/2 c. butter
1 small pkg. lime jello
1/2 c. boiling water
1 T. lemon juice
1/2 c. sugar
1 c. cream or 1 pkg. dream whip
1 large can chilled Carnation milk
Crush cookies fine and combine with butter until crumbly. Line bottom of a 9 x 1/2 in. pan with half of mixture. Combine jello, water, lemon juice and sugar. Stir. Whip cream until stiff and add carnation milk and whip for several minutes. Add to jello mixture and whip again. Pour mixture into pan and cover with remaining half of cookie mixture.

Apple Crumb Pie
Joni Kaufman
5-7 tart apples
1 9" unbaked pastry shell
1/2 c. sugar
3/4 t. ground cinnamon
1/3 c. sugar
3/4 c. flour
6 T. butter
Pare apples; core and cut in eighths. Arrange in unbaked pastry shell. Mix 1/2 c. sugar and cinnamon; sprinkle over apples. Mix 1/3 c. sugar with flour, cut in butter till crumbly. Sprinkle over apples. Bake at 400° for 35-40 minutes or till done.

Citrus Rhubarb Pie
Sally Schultz
1 1/4 c. sugar
1/4 c. tapioca
1/4 t. salt
1/3 c. orange juice
5 c. rhubarb
2 T. margarine
Mix 1st five ingredients-place in a double crust pie. Dot with margarine. Bake at 350° for 1 hour.
Strawberry Pie

Crust: ½c. salad oil 1½T. sugar
l½c. flour 2T. milk
lt. salt
Mix all together and press in pie pan. Bake for
15 minutes. at 350°.
Filling: 2T. corn starch 1c. water
lc. sugar ½ pkg. strawberry jello
Boil until thick. Pour over fresh strawberries.
Cool. Serve.

Peanut Butter Pie

6 oz. cream cheese 2T. milk
3/4c. powdered sugar 9 oz. Cool Whip
½c. peanut butter Graham cracker pie shell
Cream together the sugar, peanut butter, milk and
cheese. Fold in the Cool Whip; pour into crust and
sprinkle top with crushed peanuts. Refrigerate.

Instant Pumpkin Pie

16- oz. can pumpkin 1½c. milk
lt. cinnamon ¼t. nutmeg
¾t. salt ¼t. ginger
¾t. cloves ½c. honey
2-3-3/4 oz pkgs. instant
vanilla pudding 10'' baked pie shell
2c. cream, whipped
Combine ingredients except for whipped cream; mix
thoroughly. Fold in the whipped cream and pour
into pie crust. Chill
Pumpkin Pie Dessert

Cindy Wauge

1 c. sifted flour
1/2 c. quick-cooking rolled oats
1/2 c. brown sugar, firmly packed
1/2 c. butter
1 (1 lb.) can pumpkin (2 cups)
1 (13 1/2 oz.) can evaporated milk
2 eggs
3/4 c. sugar
1/2 t. ground cinnamon
1/2 t. ground ginger
1/4 t. ground cloves
1/2 c. chopped pecans
1/2 c. brown sugar, firmly packed
2 T. butter

Combine flour, rolled oats, 1/2 c. brown sugar and 1/2 c. butter in mixing bowl. Mix until crumbly, using electric mixer on low speed. Pressed into ungreased 13 x 9 x 2 pan. Bake at 350° for 15 min. Combine pumpkin, evaporated milk, eggs, sugar, salt, and spices in mixing bowl; beat well. Pour into crust. Bake at 350° 20 min. Combine pecans, 1.2 c. brown sugar and 2 T. butter, sprinkle over pumpkin filling. Return to oven and bake 15 - 20 minutes longer or until filling is set. Cool in pan and cut in 2” sqs.

Butterscotch Nut Torte

Yvonne Lightfield

6 eggs
1 1/2 c. sugar
1 t. baking powder
2 t. vanilla
1 t. almond extract
2 c. graham cracker crumbs
1 c. broken nuts
1 pt. cool whip

Beat egg yolks well—add sugar, baking powder and flavoring. Beat egg whites enough to hold peak. Fold into yolks. Add crumbs then nuts. Bake at 325° 30-35 min. Cool. Pour cool whip over the top.
Jelly Roll

Irene Benson

7 eggs
1 c. sugar
1 1/2 t. Baking powder
1/2 c. flour

Beat eggs till quite stiff. Add baking powder and sugar. Beat till sugar is dissolved. Add vanilla. Fold in flour (mixer may be used if sides of bowl are scraped often). Bake in lined jelly roll pan (11x16) at 400°F. for 13 min. Remove from pan. Spread with 1/4 c. jelly and roll before cake is cooled.

Raspberry Delight

Karla Kuehl

First layer- 40 vanilla wafers, crushed fine:
1/4 c. melted butter. Mix and pat in bottom of 9x13 pan. Bake at 350° for about six minutes. Let cool.
Second layer- Mix 3/4 c. soft butter, 2 c. powdered sugar and 13 oz. pkg. cream cheese. Pat this over above crust. Sprinkle 1/4 c. chopped nuts over above mixture and press in.
Third layer- Mix 1 pkg. raspberry jello (3 oz.), 1 c. boiling water, 2 pkgs. (10 oz. size) frozen raspberries (thawed). Cool until it gets syrupy and pour over the above. Refrigerate 1 1/2 hours.
Fourth layer- Cover with 1/4 c. whipped cream with 2 T. powdered sugar or use cool whip. Make the night before, refrigerate, spread cool whip over the dessert just before you cut and serve. Tastes like cheesecake.

Oreo Ice Cream Dessert

Jill Peterson

1/2 c. melted oleo
24 Oreo cookies, crushed
1 can Hershey's Fudge Topping

Mix oleo and cookies. Put in bottom of 9x13 pan, reserving some of crumbs for the top. Put ice cream slice, on top of crumbs. Spread fudge topping, warmed in saucepan and water, over top of ice cream. Spread Cool Whip over fudge and sprinkle reserved crumbs on top. Freeze.
Coconut Cream Pudding  
add 1/3 - 1/2 c. coconut to vanilla cream pudding after mixed and cooked.

Banana Cream Pudding  
After vanilla cream pudding is cooled add one sliced banana.

Chocolate Cream Pudding  
With dry ingredients for vanilla cream pudding add 1/4 t. cocoa.

Vanilla Cream Pudding  
2 c. milk
2 eggs (well Beaten)
1/3 c. flour
1/2 c. sugar
1/4 t. salt
1 T. oleo
1 t. vanilla
measure milk and add to sauce pan; mix eggs with milk; combine dry ingredients into bowl and gradually add 1/4 c. of milk and eggs to dry ingredients. Add this mixture to the milk and egg mixture in the saucepan. Stir well. Cook slowly until thickens; remove from heat and add vanilla and oleo. Serve.

Liberty Dessert  
1 c. flour
1/2 c. margarine
1/2 c. chopped nuts
combine and pat into a 9 x 13 in. pan. Bake for 15 min. at 350°. Cool. Beat together until light 1 8 oz. pkg. cream cheese with 1 cup pd. sugar. Spread on crust. Spread 1 carton cool whip over this. Then beat 2 1/2 c. cold milk with 2 pkgs. of instant choc. pudding. Beat until thick. Spread over other layers. Then spread another container of cool ship over all this. Sprinkle toasted coconut over top. Refrigerate until serving time.
Strawberry-Panana Dessert  
Sue Widman

1 c. graham cracker crumbs
2 T. sugar
1/3 c. melted margarine
  Mix and press into 8 x 8 pan
1 banana
1/2 pint strawberries
  Slice fruit into crust
1 egg
1/3 c. softened margarine
2 c. powdered sugar
  Mix well and spread over fruit
1 pkg. strawberry jello
2/3 c. boiling water
2 c. ice cubes (about 16)
4 oz. (half container) whipped topping
Dissolve jello in boiling water. Add ice cubes and leave until mixture thickens. Remove any ice left.
Add whipped topping. Pour over last layer. Garnish and chill.

Easy Chocolate Dessert  
Christine Prouty

Crust:
1 c. flour
1/2 c. nuts
1/2 c. melted butter
Blend and pat in 9 x 13 pan and bake 15 min. at 350°.
First layer:
Beat 1 8 oz. pkg. cream cheese and add 1 cup powdered sugar. Fold in 1 cup Cool Whip and spread on cooled crust.
Second layer:
2 pkgs. instant chocolate pudding (or any other)
3 c. milk
1/2 t. vanilla
Beat and spread on top of first layer. Spread on the rest of the Cool Whip and sprinkle nuts on top. Refrigerate. Serves 10-12.

-Mix gelatin in a pitcher. It makes it easier to pour.

-Cooperation is not a sentiment—it is an economic necessity.
Lime Jello Dessert

Carmen Groen

1-3 oz. box lime jello
1 3/4 c. hot water
1 c. sugar
Pour over chocolate cookie crumb crust. (Oreo's)
Refrigerate.

Chocolate Cream Cheese Delight

Michelle Brendt

2 c. flour
1/4 c. powdered sugar
1 c. butter
Mix together until crumbly; press into 9x13 pan
and bake at 400° for 10 minutes. Cool.
16 oz. cream cheese 8-oz. carton Cool Whip
1 1/2 c. powdered sugar
Mix together until smooth; spread over crust.
3 c. cold milk
2 pkgs. (3 3/4 oz.) chocolate instant pudding
Combine and beat until thick. Pour over cream cheese layer and refrigerate until set. Top with
1-8 oz. carton Cool Whip.

Peach Cake Dessert

Michelle Brendt

3/4 c. oleo
1 1/2 c. flour
1 t. sugar
Combine and press into either a 9x13 or 10x5 pan.
6 c. fresh peaches
3 T. butter, melted
Mix together and place on first mixture.
1/2 c. cream
2 T. sugar
2 eggs
Beat together and pour over peach layer. Bake at
350° for 60 minutes. May be served warm with ice cream or whipped cream.
Country Chicken Breasts

Karla Kuehl

3 whole boneless chicken breasts: split
6 slices smoked, fully cooked Canadian style bacon
6 oz. shredded process American cheese
1/3 c. chopped green onion
1/2 tsp. parsley flakes
1/2 tsp. thyme
1 crushed bay leaf
2 c. cubed cooked turkey
2 tsp. grated onion
1/2 c. thinly sliced celery
1 c. mayonnaise
1 c. toasted almonds
2 Tbsp. lemon juice
1/2 tsp. salt
1/4 c. grass
8 oz. (1 c.) sour cream
10 3/4 oz. can cream of mushroom soup, diluted
4 oz. can mushroom stems and pieces, drained

Preheat oven 350°. In mixing bowl, combine remaining ingredients other than the chicken and bacon: stir to blend. Set aside. Roll up one slice of Canadian bacon: wrap one chicken breast around each bacon slice, secure with a wooden pick. Repeat for remaining bacon and chicken. Spoon mixture over chicken breasts in an ungreased 12 X 8 baking dish. Bake near center of 350° oven for 50-55 minutes or until chicken is fork tender. 6 servings.

Oven Turkey Salad

Yvonne Lightfield

2 c. cubed cooked turkey
2 tsp. grated onion
2 c. thinly sliced celery
1 c. mayonnaise
1 c. toasted almonds
2 Tbsp. lemon juice
1/2 tsp. salt
Combine above ingredients. Pile lightly into individual baking dishes. Sprinkle with 1/4 c. grated cheese, 1 c. toasted bread cubes.

Turkey Chip Salad: Omit bread cubes. Sprinkle with 1 c. potato chips over top before baking.

Baked Egg Dish

Javne Johnson

6-8 slices bread, crusts removed
ham, bacon, or sausage
6 eggs
1/2 tsp. salt
1/2 tsp. mustard

Butter 9 X 13 pan. Place bread slices in pan, then layer of choice of meat. Blend eggs and milk and pour over bread. Sprinkle grated cheese over bread mixture. Let stand in refrigerator. Add drained or fresh mushrooms. Bake at 350° for one hour. Let stand for 10 minutes before serving.
Swiss Eggs
Karelyn Henderson
1 lb. American or Velveeta cheese
2 Tbsp. butter
Sliver above in a greased 6 X 10 piping pan.
Mix ½ c. milk, 1 tsp. dry mustard, ¼ tsp. or less
salt. Pour ½ milk mixture over cheese. Beat 6 eggs
slightly and add remaining milk mixture. Combine
and pour in pan. Bake 325° for 20-25 minutes or until
set in center. Cut in squares to serve. A good
breakfast dish for company.

Salmon Biscuit Roll
Jeanne Rausch
Sauté ½ c. chopped celery, ¼ c. chopped green pepper
and ¼ c. chopped onion in 2 Tbsp. butter. Mix in
1 can red salmon, drained (save liquid) and ½ c.
cream of chicken soup.
Mix 2 c. biscuit mix and 2/3 c. milk. Knead roll
to 9 X 12. Cover with salmon, roll up, place in
dish. Glaze roll with 1 egg and 1 Tbsp. water. Bake
at 400° for 25 minutes.
Sauce: add salmon liquid to remaining, cream of
chicken soup. Heat and spoon over when serving.

Tuna Casserole
Sandy Carlson
1 can cream of mushroom soup
1 can peas, drained (16 oz.)
1 can tuna (6 oz.)
6-8 oz. cooked and drained noodles
salt and pepper to taste
Mix in casserole, sprinkle with crushed potato
chips. Bake in oven until hot through. 350°.

Quiche Lorraine
Jayne Johnson
1 lb. bacon or ham ¼ tsp. red pepper
1½ c. shredded Swiss Cheese ¼ tsp. sugar
4 eggs, beaten ¼ tsp. salt
2 c. half and half
Cook bacon and crumble. Combine beaten eggs,
half and half, and seasoning. Line pie crust with
bacon or ham. Sprinkle shredded cheese over bacon.
Pour egg mixture over all. Bake at 425° for 15 minutes.
Turn down to 300° and bake 30-35 minutes. Stand out
of oven for 10 minutes before serving.
Chicken-Almond Casserole

2 c. diced cooked chicken 1 c. mayonnaise
4 chopped hard boiled eggs 2 Tbsp. lemon juice
3/4 c. slivered almonds 1 tsp. salt
2 c. cooked minute rice 1 can each—Cream of Mushroom and Cream of Chicken Soup, undiluted
½ c. diced celery
1 ½ tsp. onion flakes

Combine ingredients, put into an uncovered baking dish. Top with buttered bread crumbs. Bake at 350° for 45 minutes. Serves 4-5.

Note: This recipe may be made a day ahead of time and stored in refrigerator. Remove one hour before baking time and top with buttered bread crumbs just before placing into oven to bake. Canned chicken may be used.

BBQ Chicken

Cut 3-3½ lb. chicken in serving pieces and dredge in seasoned flour. Melt 2 Tbsp. shortening in fry pan. Brown chicken and pour BBQ sauce over. Reduce heat, cover, and cook till tender, approximately 40 minutes, adding water if necessary. Remove bay leaf before serving.

BBQ Sauce: 1 med. onion, sliced, 1 clove garlic, finely minced, 1 tsp. salt, ½ tsp. pepper, ½ tsp. dry mustard, 1 Tbsp. Worcestershire sauce, 1 bay leaf, ½ c. vinegar, 1 tsp. sugar, 1 Tbsp. brown sugar, 1 ½ c. tomato juice or sauce.

Chicken Divan

2 10 oz. pkg. frozen broccoli
2 c. sliced chicken or 3 chicken breasts (boned and cooked)
2 cans cream of chicken soup
1/3 c. mayonnaise (scant)
1 tsp. curry powder (optional) or lemon juice
½ c. shredded sharp cheese
1 c. buttered bread crumbs

Ham Loaf

4 lbs. hamburger
2 lbs. cooked ground ham
2 c. cracker crumbs
4 eggs beaten

Mix all above together. Shape into 2 loaves.
Bake for one hour at 350°.

Country Spare Ribs

Select lean country spare ribs (trim fat before start)
4-8, spread out in 9 X 12 pan, salt and pepper to taste. Bake in 350° oven. Remove fat and add sauce for last ½ hour before done.

Sauce for 4-5 ribs:
1 tsp. dry mustard
½ c. catsup
2 Tbsp. finely chopped onion

Pronto Pups

Combine ½ c. corn meal, ½ c. sifted flour, 1 Tbsp. baking powder and ½ tsp. salt. Add 1 egg, slightly beaten and ½ c. milk and stir till smooth. Heat oil to 425°. Put wooden skewers in ends of 10 weiners. Dip in batter and fry 4-5 minutes.

Sweet and Sour Chicken

1 fryer chicken - 2½-3 lb.
Brown chicken and cover with the following sauce.
Combine 1/3 c. honey, 1/3 c. lemon juice, 1/3 c. steak sauce (Al, Heinz 57 or Prime Choice). Pour over chicken and put in oven, slow temperature until done. If using electric fry pan, lower heat and finish chicken until done.

California Chicken

2 Tbsp. oil
2 c. chopped onion
1 tsp. Worcestershire sauce
1 tsp. paprika
1 spring chicken, cut up

Sauté onion in oil till medium brown. Blend next 6 ingredients well; add to sautéed onion and simmer for 10 minutes. Lay chicken pieces in casserole dish; sprinkle with salt to taste. Spoon sauce over chicken. Cover and bake at 450° for 15 minutes, then one hour at 350°. 6 servings.
Sesame Baked Fish

Kim Korthals

1 c. sesame seed
1/2 lb. fresh or frozen fillets of white fish (torsk, halibut, flounder, cod)
3/4 tsp. salt 1/8 tsp. pepper
1/2 c. melted butter 1 tsp. thyme
2 c. soft, white bread crumbs

Toast the sesame seeds until golden brown on a baking sheet in a moderate oven, 350°F. This will take about 10-15 minutes. Stir from time to time to brown evenly. Remove and save. Arrange fish in 3 qt. baking dish. (If using frozen fish, thaw first.) Sprinkle fish with salt. Pour 1/2 butter over fish. Mix bread crumbs, seeds, pepper and thyme and remaining 1/2 butter. Mix well. Sprinkle crumb mixture over fish. Bake in 350°F oven for 30-35 minutes or until fish flakes with being touched by a fork. 4 servings.

Zucchini Casserole

Joan Effling

2 qt. sliced or diced unpeeled zucchini
1 lg. onion, chopped 1 c. dairy sour cream
1 1/2 lb. beef 1 (7 oz.) stuffing cream
1/2 tsp. salt 1/2 c. butter, melted
1/8 tsp. pepper 1 can cream of chicken soup
1 c. sliced carrots

Preheat oven to 350°F, grease 4-5 qt. casserole. Cook squash and onion in small amount salted water until they change color. Drain, reserving liquid. Cook and stir ground beef until brown. Prepare stuffing according to directions using 1/2 c. butter and 1 1/2 c. zucchini liquid. Combine carrots, cream of chicken soup and sour cream. Fold in zucchini and onions. Spread 1/2 of meat on bottom of pan. Top with 1/2 of stuffing. Put all vegetable mixture over croutons. Top with meat and croutons. Bake 45-50 minutes.

Sittin' and wishin'

Don't improve your fate;
The Lord provides the fishes,
But you gotta dip the bait.
Foil Dinner

1 lb. ground beef 1 lge. onion, chopped
2 med. potatoes, sliced salt and pepper to taste
1 lge. carrot, sliced

Divide meat into 4 patties. Place on foil. Add potatoes, carrots, onion and seasoning. Wrap and bake at 375° for 45 minutes. Serves 4.

Barbecued Spareribs

meaty spareribs
sliced onions
1/2 c. catsup
1 1/2 tsp. salt

½ tsp. Tabasco sauce
1/8 tsp. chili powder
1 c. water
1 Tbsp. brown sugar

Place layer of ribs in bottom of heavy kettle. Cover with layer of onions. Pour barbecue sauce over top. Repeat layers: cover. Bake at 325° until meat is tender. (2-2 1/2 hours) Uncover during last 1/2 hour of baking.

Ham Balls

2 1/2 lb. ground smoked ham 3 eggs
2 lb. ground lean pork 3 c. crushed graham crackers
1 lb. ground beef 2 c. milk

Combine and mix well. Use 1/3 c. measure and make 25 balls. Place in shallow baking dish and cover with sauce.

Sauce: 2 c. tomato sauce 2 1/2 c. brown sugar
3/4 c. vinegar 2 tsp. dry mustard
Cover ham balls and cook one hour at 350°. Put in a lightly greased 9 X 13 pan. Sprinkle with parsley and paprika. Bake uncovered at 300° for 1 1/2-2 hours. Serves 12.

Beans and Wiener Basket

1 lb. can pork and beans 1 Tbsp. prepared mustard
1 Tbsp. dry onion soup mix 3 Tbsp. catsup
1 Tbsp. brown sugar

Mix well and put in any heating unit. Cut wiener in half and add. Simmer slowly about 20 minutes.

Your tomorrow is often the result of today.
Pizza

Debra Buffingtonen Kraft

Crust: 1 c. lukewarm water, 1 pkg. yeast. Stir to dissolve; let stand 5 minutes. Add to this and stir, 1 tsp. sugar, 1 tsp. salt 1 Tbsp. salad oil. Add 1½ c. flour and stir until smooth. Add 1-1½ c. more flour or enough to make dough firm enough to handle. Knead until smooth. Put in greased bowl. Let rise, covered with plastic wrap for 15 minutes. Grease 2 cookie sheets or 3 12 inch round pizza pans. Divide dough accordingly. Flatten, then pull and stretch gently to fit pan. Pinch up edges up to hold edges. Let dough rest 5 minutes before adding sauce. Brush sparingly with salad oil. May be frozen or refrigerated up to 6 hours before adding sauce. Sauce: 1 15 oz. can tomato paste

¾ tsp. garlic powder
½ tsp. onion powder
½ tsp. salt
dash of liquid red pepper (Tabasco)

Mix these ingredients together. Spread sauce on crust evenly. Sprinkle crushed oregano, thyme and basil leaf over sauce. Top with choice of meat and cheese.

Hungry Boy Casserole

Amy Rausch

4 slices bacon 1/2 med. onion, chopped
1 lb. hamburger 1 tsp. garlic salt
½ green pepper, chopped 1 tsp. paprika
1 can tomato soup 3/4 c. water
18 oz. can pork and beans 18 oz. can peas


Biscuit Mix: 1 c. sifted flour 3 Tbsp. butter
1 1/2 tsp. baking powder 1/3 c. milk
1/2 tsp. salt

Sift flour, baking powder and salt. Blend in butter. Add milk; stir very little. Knead on floured surface.
**Skillet Dinner**

Karen Zaske

1 lb. ground beef
2 stalks celery, chopped
½ c. onion, chopped
1/8 c. green pepper, chopped
½ tsp. salt
10 3/4 oz. can vegetable soup
10 3/4 oz. can tomato soup
1 c. macaroni, cooked

Brown ground beef. Add celery, onion and green pepper; cook until soft. Add salt, pepper and both soups. Heat. Add hot macaroni; mix well and serve.

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**Vegetable Soup Hotdish**

Charel Rist

2 lb. tenderized steak
3 potatoes
1 can vegetable soup

Cut steak into serving size pieces and brown: salt and pepper to taste. Cut potatoes in half, place steak and potatoes in roaster. Add soup and 1 can of water. Bake, set temperature according to time.

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**Rolled Meat Loaf**

Jayne Johnson

1½ lb. hamburger
3/4 c. bread crumbs
3/4 c. evaporated milk
½ pkg. Lipton onion soup mix
1 c. shredded Mozzarella cheese
1 egg beaten

In medium size bowl, beat egg. Add evaporated milk and onion soup mix with a fork. Using pastry fork, mix hamburger together with other ingredients. Roll out mixture on waxpaper in a rectangular shape. Pour over meat—finely chopped broccoli and shredded Mozzarella cheese. Roll into loaf. Put into a 325° oven for 55 minutes.

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**Fun, Fast and Flavorful**

Joni Kaufman

1 3 oz. pkg. dried beef
3 Tbsp. chopped onion
1 c. cubed cheddar cheese
1½ c. milk
1 c. uncooked macaroni
1 can cream of mushroom soup

Mix all ingredients together and pour into a greased casserole. Bake at 350° for one hour. Stir occasionally.
**Hamburger Hotdish**

Brown: 1 lb. ground beef
1 small onion
1 Tbsp. green pepper

Add and simmer: 1 can tomato soup
1 can vegetable soup
salt and pepper to taste

1. Mix with cooked macaroni and serve with parmesan cheese.

**OR**

2. Place meat mixture in casserole dish and cover with tator tots: Bake at 350° until tator tots are brown.

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**Mini Pizza**

Sue Widman

6 English muffins
3/4 c. pizza sauce
13 1/2 oz. package pepperoni
14 oz. can mushrooms
3/4 c. sharp shredded cheddar cheese
3/4 c. Mozzarella shredded cheese
grated Parmesan cheese

Preheat oven to 400°. Split muffins in half. Place on cookie sheet, cut side up. Spread 1 Tbsp. pizza sauce on each half. Top with pepperoni and mushrooms. Place cheese on top. Sprinkle with Parmesan cheese. Put in oven and bake 15 minutes.

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**Pepper Steak**

Brenda Strohfus

1 1/2 lb. round steak
2 green peppers, 1" pieces
1/2 tsp. salt
2 Tbsp. cornstarch
1/2 c. diced onion
1/2 c. cold water
1 c. beef bouillon
2 tomatoes, cut in 8ths
3 Tbsp. soy sauce
3-4 c. cooked rice
1 clove garlic, minced

Trim fat and bone. Grease skillet lightly with fat and brown meat. Push meat to side and add onion, cook and stir until tender. Add bouillon, soy sauce and garlic. Cover and simmer 10 minutes. Add pepper, cover and simmer 5 minutes. Blend cornstarch with water. Stir into mixture, stirring constantly until it boils, stir 1 more minute. Add tomatoes and heat through. Serve with rice.
Barbeque Cups

Marcia Friesen

1 Tbsp. sugar
2 Tbsp. mustard
½ onion
salt and pepper
1 Tbsp. vinegar

Brown hamburger. Add all ingredients except the cheese. Cook. Pat the refrigerator biscuits into a muffin tin, bringing the dough up along the sides of each muffin. Put the meat mixture in the bread "crust". Sprinkle with cheese. Bake at 400° for 10-12 minutes.

Enchilada Pie

Cindy Cole

Brown 1 lb. ground beef with 1 onion; drain grease. Place in casserole; add 1 8 oz. can mild Enchilada sauce, 2 handfuls crushed Fritos, stir. Grate mild Cheddar cheese to cover mixture. Bake at 325° until cheese melts and it is piping hot.

Mixicalli Meat Loaves

Irene Benson

1 lb. ground beef
½ c. uncooked oatmeal
1 egg
8 oz. tomato sauce
4 oz. chopped green chilies, drained
1 Tbsp. + 1 tsp. instant minced onion

Combine meat, oats, egg, ½ c. tomato sauce, 2 Tbsp. green chilies, 1 Tbsp. onion, chili powder and salt; mix well. Shape into four 4 X 2 inch loaves. Place in 8 inch square baking dish. Bake in preheated oven (375°) for 20-25 minutes. Combine remaining tomato sauce, green chilies, onion and garlic powder in small sauce pan; heat. To serve, spoon sauce over meat loaves; sprinkle with cheese. Takes 4 servings.

We never skimp on groceries:
Our family is well fed.
That's why our added income is called the high price spread.
Burger Bundles

1 1/2 c. herbed stuffing mix

1 c. cream soup (celery, mushroom, etc.)

1 lb. ground beef

1/3 c. evaporated milk

2 Tbsp. catsup

Tbsp. Worcestershire sauce

Prepare stuffing as directed on package. Mix beef with milk. Divide into 5 patties: on waxed paper flatten to 6 inch circles. Spoon 1/4 c. of stuffing on each circle and seal. Put all in 1 1/2 quart casserole. Combine soup, sauce, and catsup. Heat in saucepan until bubbly: then pour over meat. Bake, uncovered, at 350° for 45-50 minutes.

Hamburger Stroganoff

1 lb. ground beef

1/2 tsp. pepper

3 slices bacon

1 can cream of mushroom soup

1/2 c. chopped onion

1 12 oz. carton sour cream

3/4 tsp. salt

egg noodles

Dice the bacon and brown the ground beef with the bacon. Add chopped onion and cook until tender, but not brown. Drain off the grease and add salt, pepper and cream of mushroom soup. Cook over low heat for 20 minutes, stirring frequently. Stir in sour cream just before serving. Heat, but do not boil. Serve over hot egg noodles.

Farmer's Delight Hotdish

Brown 1 1/2 lb. hamburger with onion, salt, and pepper.

Boil 18 oz. package egg noodles and drain. Put noodles in a very large casserole or 2 small ones.

Add: hamburger

1 can chicken rice soup

1 can mushroom soup

1 can cream style corn

1/2 can water

Last, stir in 1/4 lb. cheese, cubed. Bake in a moderate oven, 35-40 minutes. Makes a nice hotdish for a large group or use one and put the other one in the freezer.

Swallow your pride occasionally, it's non-fattening.
Easy Mordish
Denise Schone

2 lb. ground beef 1 can tomato soup
1 small head cabbage 1 onion, chopped
3 raw diced carrots 1 c. raw rice
1 tsp. salt ½ tsp. pepper

Fry onion in small amount of shortening. Add beef and fry. Drain fat. Have cabbage, carrots, rice, and soup ready to mix with hamburger. Put in buttered dish and bake until carrots are cooked. Bake at 350° about 1½ hour. If dry, add juice or diluted soup.

Ground Beef Whirl
Sheila Fosheim

1½ lb. ground beef 1½ tsp. prepared horseradish
1 c. soft bread crumbs 1½ tsp. salt
1 egg 1/8 tsp. pepper
1½ c. cheddar cheese ½ c. tomato sauce - with
2 tsp. prepared mustard remaining to be used later

Mix egg, mustard, horseradish, salt, pepper, tomato sauce, bread crumbs, and hamburger. Place on waxed paper and pat meat into a 10 X 14 inch rectangle. Sprinkle with shredded cheddar cheese and roll from shorter side as for jelly roll. Press ends to seal. Transfer to baking dish, seam side down. Bake in 350° oven for 40 minutes. Pour remaining tomato sauce over meat. Sprinkle with dill weed and bake an additional 15 minutes. Let stand a few minutes before serving. Remove to warm platter. Serves 6

Dairvrama
Susan Widman

Brown in 1 Tbsp. butter: 1 lb. ground beef
Add: 6 oz. can tomato paste
No. 303 can tomatoes (2 cups)
1 tsp. garlic powder
1 tsp. salt
½ tsp. pepper
½ tsp. Italian seasoning

Cover and simmer 20 minutes. Then add 1/3 c. dry milk. Cook 8 oz. pkg. wide noodles according to package directions. Drain. Place in oblong baking dish, alternating of cooked noodles, meat sauce, 12 oz. carton cottage cheese, 8 oz. grated Mozzarella cheese. Bake at 350° for 25 minutes.
Calico Beans  
Christine Prouty

½ lb. ground beef  1 c. onion, chopped
½ lb. bacon, diced

Brown lightly in electric fry pan. Add:
½ c. ketchup  2 tsp. vinegar
1 tsp. salt  1 No. 2 can butter or lima beans
3/4 c. brown sugar  1 No. 2 can pork and beans
1 tsp. mustard  1 No. 2 can kidney beans

Mix well and bring to boil. Simmer for 40-60 minutes in electric fry pan at 210-220°. Stir occasionally.

Meat Loaf  
Pam Selnes

1 egg, beaten
3/4 c. tomato juice
3/4 c. uncooked Quick Quaker Oats
½ c. chopped onion

Combine all ingredients. Pack firmly into a greased loaf pan (cover with foil) or a covered baking dish. Bake at 350° for one hour and 15 minutes. Uncover for the last 15 minutes so meatloaf will brown. Let it stand for 5 minutes before slicing.

Mini Pizzas  
Joni Kaufman

6 English muffins
Ragu spaghetti sauce
Mozzarella cheese
Cheddar cheese
Meat toppings of choice

Place muffin halves on baking sheet. Spread some spaghetti sauce on muffin halves, top with cheese and meat topping. Bake at 350° for about 10 minutes or until cheese is melted.

Swiss Steak  
Jani Haraldson

1 c. Coke
1 c. catsup
1 tsp. liquid smoke

round steak

Mix first three ingredients together. Brown round steak, place in casserole. Pour above mixture over steak. Bake at 325° for 2 hours or until done.
Lasagna

Jeanne Rausch

Cook 6 lasagna noodles according to package directions as you brown 1½ lbs. ground beef. Add to meat, 1 tsp. salt, ¼ c. instant chopped onion or 1 medium chopped onion, and 1 15 oz. can tomato sauce. Layer noodles, the meat mixture, and a mixture of 4 oz. shredded Mozzarella cheese and ½ c. Parmesan cheese. Arrange 3 noodles in greased 7 X 11 baking dish. Cover with half of meat, then cheese mix. Repeat. Bake 45 minutes. Serves 6.

Hamburger Hotdish

Suson Gilbertson

1 lb. hamburger 1 small can drained
1 c. milk mushrooms
2 Tbsp. flour -white sauce ¼ lb. shredded cheese
1 can cream of mushroom soup 1 small jar of olives
½ pkg. of noodles ½ small jar pimientos, cut up
2 tsp. salt

Fry hamburger until brown. Drain and set aside. Put noodles into boiling salted water for 8-10 min. Drain. Mix hamburger, noodles, mushrooms, pimento, cheese, and olives on top of hamburger. Pour white sauce on top and mix. Bake at 350° for 20–25 minutes.

Chow Mein Hotdish

Mary Ann Zinser

1 lb. hamburger, browned
½ onion, chopped and sautéed
1 can chow mein vegetables, drained
1 can chicken rice soup
1 can cream of mushroom soup
½ can cream of celery soup
2 c. chow mein noodles

Mix all ingredients. Reserve some noodles for top. Bake at 350° for 30 minutes.

May your life be like arithmetic--friends added, enemies subtracted, joys multiplied and errors divided.
Round Steak Roll-ups

Jeanne Rausch

1 ½ c. herb seasoned stuffing
1 ½ lbs. thinly round steak (¼" thick)
2 Tbsp. shortening
1 can golden mushroom soup
½ c. water
1/3 c. cooking sherry


Beef Shepherds Pie

Delores Arbach

1 Tbsp. oil
3/4 c. chopped onion
2 lg. cloves garlic, minced
1 lb. ground beef
½ tsp. salt
½ tsp. pepper
Minced parsley

1 ⅔ c. beef broth
1 10 oz. pkg. frozen peas and carrots
1 Tbsp. flour
2 Tbsp. Worcestershire
2 c. hot seasoned mashed potatoes

Sauté onion and garlic till tender. Add beef and brown. Drain off fat. Add salt, pepper, broth and peas and carrots. Cover, simmer 5 minutes stirring occasionally to break up vegetables. Mix flour with Worcestershire till smooth: stir into meat mixture. Spread in baking dish; spread mashed potatoes over top. Bake 15 minutes at 450° till golden. Sprinkle with parsley.

Pizza Meat Loaf

Louise Arbach

Mix: 2 lb. hamburger, 2 eggs, 1 c. crumbs, ½ tsp. garlic salt, 1 tsp. oregano, ½ small can tomato sauce. Put on foil on cookie sheer. Place pepperoni and mozzarella cheese on top. Roll with foil around. Bake for 1 hr. at 350°. Unroll: pour on other half of tomato sauce. Return to oven for 15 minutes.
**Country Casserole**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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<tbody>
<tr>
<td>paprika</td>
<td>1/4 c. chopped green pepper</td>
</tr>
<tr>
<td>1 lb. ground beef</td>
<td>1/8 oz. can tomato sauce</td>
</tr>
<tr>
<td>salt and pepper</td>
<td>8 slices cheese</td>
</tr>
<tr>
<td>1/2 c. celery</td>
<td>2 c. instant mashed potato</td>
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<tr>
<td>1/2 c. chopped onion</td>
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Brown meat, add salt and pepper to taste. Add celery, onion and green pepper. Cook till tender. Blend in tomato sauce; simmer till most of liquid is absorbed. In buttered pan, layer meat mixture, 4 slices cheese, meat and 4 slices cheese. Place in an overlapping fashion. Pipe hot potatoes through pastry tube or spoon over top. Sprinkle with paprika and bake in 350° oven for 15 minutes to melt cheese. Serves 4-6.

**Ranch Style Chow Mein**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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<tbody>
<tr>
<td>2 lb. hamburger</td>
<td>1 c. celery, cut fine</td>
</tr>
<tr>
<td>1 med. onion, diced</td>
<td>1 2 1/2 oz. can mushrooms</td>
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<tr>
<td>1 can mushroom soup</td>
<td>4 Tbsp. soy sauce</td>
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<tr>
<td>1 can chicken rice soup</td>
<td>2 c. chow mein noodles</td>
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<tr>
<td>1 10 oz. frozen mixed vegetables</td>
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Brown hamburger and onion, drain fat. Bring vegetables to a boil in 1/4 c. water. Drain vegetables and mushrooms. Save juice. Mix in rest of ingredients. Add 1/4 c. juice that was saved (more if needed for moisture.) Put in 2 qt. casserole. Bake at 400° for 30 minutes. Top with chow mein noodles. Garnish with pimento and parsley. Serves 6.

**French Dip**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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<tbody>
<tr>
<td>1 package AuJus sauce mix</td>
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<tr>
<td>3 c. water</td>
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</tr>
<tr>
<td>1/2 package onion soup mix</td>
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<tr>
<td>garlic salt</td>
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<tr>
<td>onion salt</td>
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<tr>
<td>3 Tbsp. cooking wine</td>
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<tr>
<td>dried onion flakes (or fresh/cooked)</td>
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</tr>
</tbody>
</table>

Bring to boil. Put meat in and simmer. Serve in French bread.
VEGETABLES & SALADS
Corn Delicious

Irene Benson

2 T. green pepper, chopped
1 tsp. onion, chopped
3 T. butter
1 pkg. (10 oz.) frozen whole kernal corn
1 tsp. salt

Cook green pepper and onion in butter in fry pan until onion is golden brown. Add corn and salt. Cook over medium heat until corn is tender. Serve hot. Makes 4 servings.

Green Bean Caesar

Alma Van Beek

2 lb. can cut green beans
2 T. salad oil
1 T. vinegar
1 T. minced instant onion
½ tsp. salt
1 clove garlic, crushed
1/8 tsp. pepper
2 T. dry bread crumbs
2 T. grated Parmesan cheese
1 T. margarine-melted paprika

Heat oven to 350 degrees. Toss beans with salad oil, vinegar, onion, salt, garlic and pepper. Pour into ungreased 1 qt. casserole. Stir together bread crumbs, cheese and butter; sprinkle over beans. Sprinkle with paprika. Bake uncovered 30-40 minutes or until heated through.

If you must carry a chip on your shoulder, get a job in a lumber yard where it won't be noticed.
Scalloped Green Beans  
Kim Korthole

1-10 oz. box frozen green beans (or 1-303 can)  
1 small onion, diced  
2 hard cooked eggs, sliced  
1/3 c. grated cheese (American or cheddar)  
½ c. broken cashews or slivered almonds  
1 can cream of chicken soup  
¼ soup can of milk  
buttered bread crumbs

Combine all ingredients except bread crumbs in greased casserole, mix well. Top with buttered crumbs. Bake at 325 degrees for 45 minutes.

Green Beans in Sour Cream  
Debbie Ruffington Kraft

4 c. drained beans  
2 T. butter  
2 T. flour  
1 tsp. salt  
¼ tsp. pepper  
1 tsp. sugar  
1 tsp. grated onion  
1 c. sour cream  
2 c. rice krispies or special k  
2 c. grated swiss cheese or ½ can cheddar cheese soup

Deviled Potato Balls

- Alma Van Beek

Deviled rît otto Ball ï.
ccr. nfl ake s sl irhtl y ñ crushed
1 c. shredded American cheese
1 T. lemon juice
1 tsp. dry mustard
3 c. mashed potatoes
2 egg yolks, beaten or 1 whole egg
1 c. tuna
2 T. minced onion

Combine cornflakes and cheese and mix carefully. Set aside. Mix lemon juice with mustard; stir until free of lumps, add remaining ingredients and blend well. Shape mixture into 12 balls. Roll balls in cereal-cheese mixture. Arrange in shallow baking dish. Bake in moderate oven (350 degrees) until golden brown and heated through. May be served with a creamed vegetable sauce. (use your favorite cream sauce recipe and fold in a tempting assortment of cooked vegetables.)

Refrigerator Mashed Potatoes

- Yvonne Lightfield

5 lbs. potatoes
2 pkg. (3 oz.) cream cheese
1 c. sour cream
1½ top onion salt
2 T. butter
½ tsp. pepper
1 tsp. salt

Cook potatoes; mash and beat all ingredients in together until potatoes are very smooth. Put into casserole and store in refrigerator. These will keep well for 2 weeks and can be reheated many times.
**Hot German Potatoes**

6 medium potatoes, boiled in jackets
6 slices bacon
3/4 c. chopped onion
1-2 T. sugar
1 1/2 tsp. salt
1/8 tsp. celery seed
dash of salt
3/4 c. water
1/4 c. vinegar
2-3 T. flour


**Deluxe Hash Browns**

1 large pkg. frozen hash browns
1 can cream of potato soup (or mushroom)
1 can cream of celery soup
1 small carton sour cream
salt and pepper
chopped onion to taste
green pepper to taste
parsley flakes
paprika

Put potatoes, soups, sour cream, salt, pepper, onions and peppers into a large mixing bowl and let stand until hash browns are able to be mixed. Put in lightly greased 9 x 13 pan. Sprinkle with parsley and paprika. Bake uncovered at 300 degrees for 1 1/2 hours. Serves 12.
Cauliflower with Grapes

1 small head cauliflower
2 T. butter or margarine
1 T. slivered almonds
1/2 c. green grapes


Cauliflower with Cheese-Mushroom Sauce

1 head cauliflower
1--4 oz. can sliced mushrooms
2 T. butter
2 T. flour
dash of salt
1 c. milk
1 c. shredded cheese
1 tsp. mustard


Beets with Orange Sauce

2 c. cooked beets
3 T. sugar
1 T. cornstarch
1/3 c. orange concentrate
1/3 c. beet juice
1 T. butter

Mix cornstarch and sugar. Blend with orange concentrate and beet juice. Stir over heat until thickened. Add butter and beets. May allow to marinate before serving.
Mixed Vegetable Bake

Yvonne Lightfield

2--10 oz. pkgs frozen mixed carrots and peas
1--9 oz. pkg frozen green beans
1 can cream of mushroom soup
1 tsp. Worcestershire sauce
2 c. shredded sharp American Cheese
½ c. Ritz cracker crumbs


Broccoli Dish

Susan Gilbertson

2 pkgs broccoli
1 can cream of mushroom soup
1/3 lb. velveeta cheese cut up
1 c. seasoned croutons
1 large can mushrooms

Cook broccoli until thawed. Add remaining ingredients and mix. Bake in medium casserole at 350 degrees for 35 to 40 minutes or until bubbly.

Broccoli Casserole

Jill Peterson

1 c. boiling water
1 c. minute rice
2 pkgs broccoli--chopped
1 medium onion--chopped
1 T. oleo
1 can mushroom soup
1--8 oz. jar of cheese whiz
½ c. milk

Pour water over rice. Cover, let stand until the rest of the dish is ready. Cook broccoli and onion over low heat until tender. Blend soup, cheese whiz and milk. Stir in broccoli and onion, add rice.
A buttered crumb top is optional. Place in 9 x 13 pan. Bake at 350 degrees for 30 minutes.

 concludes Cauliflower Casserole  Melissa Vanhove

1-10 oz. pkg frozen broccoli pieces
1--10 oz. pkg frozen cauliflower
1 can cream of mushroom soup
1 can cream of celery soup
½-1 lb. cheddar or velveta cheese (shredded)
¾--3 oz. can onion rings

Cook broccoli and cauliflower until barely tender. Combine ingredients and put in a casserole dish. Top with onion rings. Bake at 350 degrees for 30 minutes.

Golden Cheddar Broccoli Bake

4 T. margerine
2 T. flour
½ tsp. salt
1½ c. milk
1½ c. sharp/natural cheddar cheese
3/4 c. corn flake crumbs
1 (12 oz.) can corn
2 (10 oz.) pkg frozen broccoli spears

Cook broccoli spears as directed on package. Mix the first 4 ingredients and heat to boiling. Add the cheese and continue heating to melting. Remove from heat and mix ½ c. corn flake crumbs and corn (drained) into sauce. Pour mixture over the broccoli spears. Add 2 T. margerine and ¼ c. corn flakes on top and bake at 350 degrees just until topping is golden.

Houses are built to live in, more than to look at.
Potato Casserole

1 pkg. hash browns (24 or 32 oz.)
1 can cream of potato soup
1 can cream of celery soup
1 small carton sour cream
salt, pepper, and salad supreme to taste

Mix all together, sprinkle with paprika and bake for 45 to 60 minutes at 350 degrees. Serves 12.

So-Easy Scalloped Potatoes

Joyce Mathison

1 can cream of celery, chicken or mushroom soup
$\frac{1}{2}$ c. milk
dash of pepper
4 c. thinly sliced potatoes
1 small onion thinly sliced
1 T. butter

Blend soup, milk and pepper together. Alternate layers of potatoes, onions and sauce in a 1$\frac{1}{2}$ qt. casserole. Dot with butter. Cover. Bake at 375 degrees for 1 hour. Uncover for 15 more minutes.

Cheesy Potatoes

Jayne Johnson

Hash browns- (48 oz. frozen bag)
3/4 lb. velveeta cheese
1 c. shredded cheddar cheese
1 stick margarine
1 carton $\frac{1}{2}$ and $\frac{1}{2}$--(pour over all)

Mix in large greased casserole. Bake 1 hour at 350 degrees without the cover. Stir once or twice--thickens as it cooks.)

To get nowhere---follow the crowd.
Orange Glazed Sweet Potatoes

2 c. sweet potatoe chunks  
¼ c. brown sugar  
½ c. orange juice  
1 T. cornstarch  
4 T. butter

Cook brown sugar, orange juice and cornstarch until thick, stirring constantly. Add butter to thickened mixture. Add sweet potatoes. (cooked) Set aside. Reheat before serving.

Glazed Onions

½ lb. small onions  
3-4 T. butter or margarine  
1 T. brown sugar or honey

Cook small onions till tender. Melt butter, add honey or sugar. Add drained onions and simmer till glazed, shaking pot frequently.

Sauces for Vegetables

San Mateo Sauce

1 T. butter  
½ T. lemon juice  
½ c. dairy sour cream  
2 T. minced fresh parsley or chopped chives  
¼ tsp. salt and few grains pepper

Brown butter lightly in heavy skillet. Add remaining ingredients. Heat but do not boil. Serve with broccoli or brussel sprouts.

Speech is like a wheel: the longer the spoke the greater the tire.
Sweet-Sour Sauce

2 bacon strips-diced—fry until crisp, do not drain
2 T. light corn syrup
2/3 T. vinegar
salt
pepper
paprika

Add remaining ingredients to bacon pieces. Heat only until warm. Serve over 1/2 lb. cooked cabbage.

Puff Sauce

1/2 c. sour cream
1 T. finely minced onion
1 tsp. sugar
1 tsp. capers
1 tsp. salt
1/2 tsp. paprika
1 T. lemon juice or vinegar

Combine and serve. (Do not heat) Use on asparagus, broccoli, green beans and other green vegetables.

Glaze for Vegetables

1 c. brown sugar
2 T. butter
1/3 c. water

In a heavy skillet combine the ingredients. Bring to a boil. Place cooked vegetable (sliced or whole) in this boiling syrup. Turn and cook until syrup has thickened and glazed the vegetables on all sides. Especially good on carrots!

Mixed greens are good for you—especially the fives, tens, and twenties.
Fresh Fall Fruit Cup
Joan Effling
1 large pineapple
2 red apples (cored and cut in chunks)
seedless green grapes
2 pears (cored and cut in chunks)
2 tablespoons benom juice
lime slices (if wanted)
Cut pineapple in half through stem. Carefully loosen fruit from shells. (Keep shells). Combine fruits and enough grapes to make 6 cups. Add lemon juice and chill. Before serving, put into shells and garnish with lime slices.

Cream Cheese Cherry Salad
Cindy Cole
1 lg. pkg. cherry jello
1 1/2 cups boiling water
1 1/2 cups cold water
1 can cherry pie mix
Make small balls from 3 oz. pkg. cream cheese, roll in chopped nuts, add to jello. Sets up quickly, have cheese balls prepared first. Makes 9"by 13" pan.

Lime Surprise Salad
Louise Arbach
1 pkg. lime jello (6 oz.)
1 small can crushed pineapple
1 c. whipped cream
24 large marshmallows
2 c. cottage cheese
Drain pineapple in measuring cup, add water to make 1 3/4 cup liquid. Heat to boiling. Add jello and marshmallows, stir till jello is dissolved and marshmallows partly melted. Chill till syrupy. Add rest of ingredients and chill till firm.

Orange Fluff Salad
Susan Gilbertson
1-6oz. box orange jello
4c. boiling water
1 box tapioca pudding mix
Mix all together. Whip after it is set and fold in:
lc. crushed pineapple, not drained, and lc. mandarin oranges, drained, and 1/2 of 9 oz. container Cool Whip. Refrigerate for 2-3 hours.
7-Layer Salad
Carolyn Gottslehen
1/2 to 1 head shredded lettuce
1/2 c. chopped celery
1/2 c. chopped green peppers
3 small green onions (thinly sliced)
10 oz. frozen green peas (cooked and drained)
1 1/2 c. coarsely shredded mild cheddar cheese
1 c. mayonnaise
1/2 c. light cream
1 Tbsp. sugar
4 strips crisp cooked bacon

Dressing:
Blend mayonnaise, cream and sugar until smooth.
In large salad bowl, arrange lettuce, celery, pappers, onions, peas, cheese and dressing in layers, ending with a cheese layer on top. Cover and refrigerate 4 hours before serving. Sprinkle with bacon pieces just before serving.

Fruit Salad
Carolyn Gottslehen
1 can fruit cocktail, drained
1 can crushed pineapple, drained
1/2 pkg. miniature marshmallows
1/3 c. salad dressing
2 pkg. Philadelphia Cream Cheese
1 c. Cool Whip or Whipped cream
Mix salad dressing, cream cheese, and add to whipped cream. Fold over well drained fruit and marshmallows. Mix well and it is ready!

Lush Slush
Joyce Mathison
1 cup crushed pineapple (do not drain)
2 cups mashed bananas
1 cup frozen unsweetened orange juice concentrate
1/2 cup sugar
2 cups 7-up
Mix all ingredients together and freeze, stirring occasionally. Top with maraschino cherries.
Lettuce Salad  

Shred lettuce with knife

In 9" by 13" dish (pyrex Preferably) put following layers

1/2 the shredded lettuce
1 layer chopped onion (green onions best)
1 layer chopped green pepper
2 stalks chopped celery
1 pkg. cooked frozen peas

2nd 1/2 shredded lettuce

Over top—spread 1 ping Hellmans mayonnaise. Sprinkle
with 2 T. sugar and 3 oz. parmesan cheese. Crumble
8 strips bacon or bacon bits on top. Cover with foil
and refrigerate overnight.

Carrot Salad  

3 lbs. carrots, sliced and cooked
chopped raw onions and peppers, to taste.

Blend:

1 can tomato soup
1 c. sugar
1/4 c. oil
1/2 c. vinegar
1 t. mustard
2 t. worcheshire
1/2 c. Western dressing (French)

Heat above and pour over carrots, onions and
pepper. Put into a covered container and refrigerate
over night. Keeps for weeks.

Cherry Salad  

Mix 2 lb. can sour cherries and juice, 1/2 c. sugar,
and 1 c. water. Boil 3-4 minutes. Pour over 3 oz.
box cherry jello. Mix. Let cool and add 1 can crushed
pineapple (2-1/2c.) using juice, 1 c. nuts, chopped,
and 8 oz. coke.

-The greatest good you can do for another is not just
to share your riches but to reveal to him his own.

-Benjamin Disraeli
Nine Layer Salad, Karen Zaske
1 small head lettuce-tear in small pieces
1/2 c. chopped celery
1/2 c. chopped green pepper
1-9 oz. carton frozen peas
1 small onion (chopped)
2 c. salad dressing
2 T. sugar
1 c. grated cheese
9 slices of crisp bacon (Bacoe's may be substituted)
Cover and keep in refrigerator (will keep 3 days)
Mix and serve.

Three Bean Salad, Sandy Carlson
1 can green beans-drained
1 can wax beans-drained
1 can kidney beans-drained
1 small onion-chopped
1 green pepper-chopped
1/2 c. celery-chopped
1/2 c. vinegar
1/2 c. salad oil
3/4 c. sugar
Mix together. Let stand overnight. Salt and pepper to taste.

Chicken Salad, Irene Benson
2 c. shredded raw carrots
2 c. diced cooked chicken* (cold)
2 c. diced celery
1/4 c. minced onion
1 c. salad dressing
1 c. cream
Mix ingredients then add:
1 can shoestring potatoes (or chow mein noodles)
serve on lettuce leaves
*Tuna may be used instead
Reception Salad

Kim Korthals

1 pkg. lemon gelatin
1 cup hot water - add to pineapple juice
1 medium can crushed pineapple, drained
2 3oz. pkg. cream cheese
1 small jar pimento
1/2-1 cup celery, finely chopped
2/3 cup English walnuts
1/2 pt. whipped cream, or dream whip
1/8 teaspoon salt


Banana Salad

Jodene Stemper

1 medium banana
watermelon balls from a slice 10" by 1"
1/2 cup sliced ripe peaches
1/2 cup green grapes
Add: Pink Cloud Dressing
1/2 cup lowfat plain yogurt
1/2 cup lowfat strawberry yogurt
1 1/2 teaspoons fresh lemon juice
Dash of salt
Blend until smooth
only 20 calories in 2 Tbsp.

Chicken Shoestring Salad

Cindy Cole

1 cup chopped celery
1 cup grated raw carrots
1 small chopped onion
2 small cans tuna or chicken
1 cup salad dressing (Miracle Whip, etc.)
2 tsp. mustard

Mix well and refrigerate. Just before serving, mix in 1 no. 2 1/2 con shoestrings.
Bucket Salad

Karla Kuehl

1 head lettuce- cut up
4 stalks celery, cut in small pieces
2 bunches little green onions-cut up
1 c. water chestnuts, sliced and drained
1 pkg. frozen peas (may be thawed)
1 pint mayonnaise
1 T. sugar
1 4 oz. pkg. cheddar cheese, shredded.

Put lettuce in bottom of ice cream bucket.
Next, the celery, onion, water chestnuts, peas, stir sugar into mayonnaise, put on top of peas.
Sprinkle cheese on top. Put cover on. Maybe prepared the night before serving or 5-6 hours before. Mix before serving.

Orange Tapioca Salad

Pam Selnes

Cook until thickened:
1 pkg. vanilla pudding and 3/4 cup milk
add to pudding and let cool ten minutes:
3 cups miniature marshmallows
4 tablespoons orange instant breakfast drink(Tang)

After pudding has cooled ten minutes, add:
1 can pineapple chunks, drained (20 oz. can)
1 can mandarin oranges, drained (16 oz. can)
1 cup whipped cream or cool whip*

Chill and top with marschino cherries before serving.
*This salad keeps well in refrigerator two days if cool whip is used instead of shipped cream. Whipped cream becomes watery if refrigerated for very long.

Watergate Salad

Jodene Stemper

19 oz. tub Cool Whip
1 package (3 oz.) Pistachio Instant Pudding
1 can crushed pineapple and juice
1 cup marshmallows

Combine
Deluxe Summer Salad

Sue Widman

1 quart torn fresh spinach or Bib lettuce
1 quart torn Iceberg, Romain, or Leaf lettuce
½ pint fresh mushrooms, sliced
1 small red onion, thinly sliced and separated into rings
½ cup diced green pepper
½ cucumber, scored and thinly sliced
1 cup cubed Mozzarella cheese
1 pkg. (3 1/3 oz.) sliced pepperoni

Dressing:
3/4 cup cider vinegar
1 tsp. salt
½ tsp. garlic salt
¼ tsp. coarse ground black pepper
1/3 cup salad oil
1 tsp. onion salt
½ tsp. sugar

Method:
Gently toss all salad ingredients together in large bowl. Combine dressing ingredients and blend or shake well. Immediately before serving, reshake dressing and add just enough to coat salad. Makes 6 servings.

Summer Macaroni Salad

Alma Van Beek

8 oz. macaroni, cooked
1 cup cubed cheese
¼ cup minced onion
½ cup mayonnaise
1 cup small peas

Drain macaroni and rinse with cold water. Add remaining ingredients. Season with salt and pepper. Chill and serve.
Rainbow Jello Salad
Brenda Strohfus
2 boxes lemon jello
2 boxes orange jello
2 boxes lime jello
2 boxes raspberry jello
2 cans evaporated milk-use at room temperature

Grease the bottoms and sides of an 8" by 12" pan with salad dressing. Dissolve one box of lemon jello, using 3/4 cup hot water and 3/4 cup cold water. Pour into pan and chill until set. Dissolve 2nd box of lemon jello using 3/4 cup hot water and add 3/4 cup evaporated milk. Pour over 1st layer and chill until set. Repeat this process with the remaining boxes of jello.

This jello salad dresses up any table when sliced to reveal the 8 ribbons of color.

Cheese-Pear Salad
Jani Haraldson
1 pkg. (6 oz.) lemon jello
2 c. boiling water
1 1/2 c. liquid-from pear halves plus water
1 c. creamed cottage cheese
1 c. shredded cheddar cheese
1 c. (1 lb.) can pear halves, drained and diced
1/2 c. shipping cream whipped

Dissolve gelatin in boiling water. Stir in pear liquid. Chill until partially set. Fold in cottage cheese, cheddar cheese, diced pears and whipped cream. Pour into an 8" ring mold which has been oiled or dipped in cold water. Chill until set. Unmold and garnish with salad greens.
Serves 6-8

Cherry-Pineapple Salad
Debra Kraft
Mix 1 small can cherry pie filling and 1 20 oz. can pineapple chunks (drained). Refrigerate if desired. This can easily be made in the residence hall. It is rich, a little goes a long way.
Pretzel Salad

Irene Benson

2 1/4 c. crushed pretzels (not too fine)
3/4 c. melted butter
3 Tbsp. sugar
8 oz. cream cheese
1 cup sugar
1 envelope dream whip
6 oz. strawberry jello
20 oz. frozen strawberries

Mix pretzels, butter and 3 Tbsp sugar. Press into 9” x 13” pan, bake 10 min. at 375°. Cool.

Spf ten cream cheese and mix in one cup of sugar. Whip dream whip--Fold into cheese. Spread over pretzel crust.

Dissolve strawberry jello in 2 cups of boiling water. Add frozen strawberries, stir until melted. Spoon over cheese and chill.

Mother's Frozen Salad

Becky Leibel

2 cups sugar
2 cans frozen orange juice
2 cups water
1 no. 2 can crushed pineapple
2 no. 2 cans apricots (cut up)
6 bananas, mashed
2 tbsp. lemon juice


Pistachio Salad

Joan Effling

1 box instant pistachio pudding
1 medium can crushed pineapple
1 medium container Cool Whip

If you like, you can add marshmallows

Mix in bowl, let cool, serve.
Bulgur Shrimp Salad  
1c. bulgur  ½c. chopped green pepper  
2c. water  5 oz. canned shrimp  
½t. salt  1c. sliced celery  
1/3c. French Dressing  1 hard-cooked egg, ch.  
Cook bulgur in water and salt at moderate heat for 15 minutes or until tender. Drain and marinate in French dressing. Toss all ingredients lightly together. Moisten with mayonnaise, if desired. Serve chilled on crisp greens; garnish with pepper rings.

Delicious Fruit Salad  
Charee Rist  
1 pkg. instant vanilla pudding  1c. whipped cream  
1-6 oz. pkg miniature marshmallows  1-14 oz can fruit cocktail  
1-11oz. can mandarin oranges  1 jar maraschino cherries  
Prepare pudding according to directions on box. Fold in cream. Fold well drained fruit into pudding mixture along with 1 pkg of marshmallows and cherries. Chill salad thoroughly. Add bananas just before serving.

Layered Lettuce Salad  
Sue Gilbertson  
Layer: 1 head lettuce, chopped Grated carrots  
1 pkg frozen peas Sliced celery  
4 hard boiled eggs  
Frost with dressing:  
½c. sour cream  ½c. salad dressing  
1 T. sugar  
Sprinkle with grated cheese.

Chicken Salad  
Sue Gilbertson  
2c. diced chicken  1c shredded raw carrots  
1c. diced celery  ½c. salad dressing  
½c. minced onion  1c. shoestring potatoes  
Mix together first five ingredients. Add shoestring just before serving. Serve on lettuce leaf.
Peppy Dip for Vegetables

Joni Kaufman

1/2 c. mayonnaise  
1 T. grated onion  
2 T. tarragon vinegar  
2 T. chopped chives  
2 T. chili sauce

Several hours before serving: In small bowl, stir all ingredients. Cover. Refrigerate. Use to dip celery, carrots, cauliflower and broccoli. Makes 1 cup.

Diet Salad Dressing

Delores Arbach

Mavonnaise substitute)

1 T. flour  
1 T. sugar  
1 T. dry mustard  
1/2 t. salt  
3 T. vinegar

In saucepan, mix flour, sugar, dry mustard, salt, and cayenne; stir in the milk. Cook and stir till mixture thickens and bubbles. Gradually stir the hot mixture into the egg yolks. Return all to saucepan; cook, stirring constantly, 2 minutes more. Place a piece of waxed paper over the surface; cool 10-15 minutes. Remove waxed paper; stir in vinegar. Cover tightly and chill. Makes 3/4 c. dressing at 18 calories per tablespoon.

Diet Thousand Island Dressing

1/2 c. Diet Salad Dressing (above)  
1 T. chopped pimento  
1 T. chopped green onion  
1 T. prepared horseradish  
1 T. catsup

In small bowl, stir together dressing, onion, pepper, catsup, pimiento, and the horseradish. Cover tightly and chill. Makes 2/3 c. @ 16 cal./T.

Diet Tartar Sauce

Combine 1/2 c. Diet Salad Dressing with 2 T. finely chopped dill pickle, 1 T. snipped parsley, and 1 T. chopped green onion. Cover tightly and chill. Makes 1/2 c. @ 17 calories/T.
Vegetable Dip

Sue Warner

1 pint mayonnaise
1 c. sour cream
1 T. dried parsley
1 T. onion flakes
1 tsp. beaumonde seasoning
1 tsp. dried dillweed

Mix well. Chill. Serve with fresh carrots, celery and other fresh vegetables.

French Dressing

Christine Prouty

½ c. oil
1/3 c. catsup
¼ c. vinegar
½ c. sugar
dash of salt
1 tsp. paprika
1 slice onion (2 tsp. dried flakes)

Shake or blend in blender at high speed.

Quick Soup

Karen Zaske

1 lb. ground beef, brown and drain off fat
1 c. onions chopped fine
3 c. water
1 c. carrots-sliced thin
1 c. celery, diced
1 c. potatoes-peeled and cubed
2 tsp. salt
1 tsp. brown bouillon sauce
1 bay leaf
1/8 basil
1--28 oz. can tomatoes

Hot Tuna Sandwiches
1 can tuna, drained
1 c. miracle whip or mayonnaise
instant onion flakes
salt
pepper
Mix tuna and dressing together and season to taste with instant onion flakes, salt and pepper. Heat in hot pot, then put on bread.

Hot Cheese Dip
Debbie Buffington
Kraft
Cube 2 lb. stick of Velveeta. Melt over low heat. Add 1-20 oz. can of tomatoes with green chiles. Mix thoroughly and reheat. Serve with Fritos corn chips.

Fruit-Cheese Salad Dressing
Joyce Mathison
1 cup dairy sour cream
3/4 cup shredded cheddar cheese
1/4 cup drained crushed pineapple
1 Tbsp. lemon juice
Mix together and serve on a fruit salad or as a dip served with fresh fruit and crackers.

Jello Popcorn Balls
Becky Leibel
3 qt. popcorn
6 Tbsp. margarine
3 cups miniature marshmallows
3 Tbsp. jello-any flavor
Melt margarine and marshmallows. Add jello, pour over popcorn and shape in balls.

Popcorn Balls
Jodene Stempir
Melt in double boiler:
1# bag marshmallows--1/4 cup butter--
1/4 cup sugar.
pour over popcorn
Makes about 1 1/2 doz. balls
Toppings for Popcorn  
Joan Effling
Heat peanut butter and some butter in hot pot till creamy; pour over popcorn.

Heat cheese and some milk in a hot pot; pour over popcorn.

Caramel Apples  
Joan Effling
1 bag carmels to 1/2 cup water; melt in hot pot or crock pot; enough for 4-6 apples.

Tuna Melts  
Joan Effling
cracker crumbs
1 egg
tuna
cheese
Mix egg, cracker crumbs, and tuna; put in burger maker; can put cheese on top.

Quick Chow Mein Dish  
Jill Peterson
In hot pot mix 1 can cream of mushroom soup (or desired kind) and 1 can tuna. Put over chow mein noodles or toast.

Tuna Cheese Casserole  
Alma Van Beek
1 box macaroni and cheese dinner
1 can tuna, drained
1/2 can cream of mushroom soup
Mix macaroni and cheese dinner according to box directions. When complete, add tuna and soup. More or less soup can be added for suitable consistency.

Souper Tuna Casserole  
Jodene Stempir
1 can cream of mushroom soup
1/2 cup milk
1 can tuna, crained
1/2 cup crushed potato chips
Combine soup, milk and tuna. Warm in saucepan over low heat, pour in a casserole dish, top with chips.
Bake 15 minutes at 375°
One Pot Macaroni and Cheese  Pam Selnes
2 cups macaroni or Creamettes  
1 Tbsp. margarine  
1 cup milk  
2 cups diced Velvetta cheese (1 lb. pkg.)  

Cook the macaroni in 2 quarts boiling water for 8 min. and drain in strainer. (to keep macaroni from sticking together, run cold water over it.) In the same pot, combine the margarine, milk and cheese. When the cheese is melted, add the macaroni and heat to boiling. Serve, season at the table.

Susan’s French Cheese Omelet  Susan Widman
3 eggs  
3 T. hot water  
3 slices Kraft American Cheese Singles  
1 1/2 butter  

Beat eggs and water slightly just enough to blend yolks and whites. Melt butter in hot popcorn popper. Add eggs. As omelet cooks, lift with spatula, letting uncooked egg run underneath. While egg is cooking, tear cheese into little pieces. When eggs are cooked, spread cheese around. When melted, fold double and serve.

Gourmet Hot Tomato Sipper  Terri Root
1-24 oz. can vegetable juice  
1 Tbs. brown sugar  
1 Tbs butter  
1 tsp. cinnamon  
lemon slices  

Combine all ingredients except lemon slices in hotpot or popcorn popper and heat, stirring occasionally. Serve in mugs with lemons. Serves about 4

Marcia Frieson

If you have a popcorn popper that has a butter dispenser at the top, you can use it as a coney island hot dog machine. Place water and your hotdog in the bottom. Cover it with the lid. Place your bun or bread on top of the popper over the butter dispenser holes. The steam will soften the bread as your hot dog cooks.
Instant Cocoa Mix

Becky Leibel

1 8 qt. box non-fat dry milk
1 8 oz. jar non-dairy creamer
1 cup powdered sugar
1 lb. Nestle's Quick

Mix all ingredients together. Use ¼ cup cocoa mix to 1 cup hot water.

Russian Tea

Della Fawcett

1 c. Tang
1/3 instant tea
1/3 c. sugar, optional
1 t. cinnamon
1/4 t. cloves

Mix. Use 2 T. per 1 cup hot water.

Spiced Tea

Carmen Groen

1 large jar tang (1 #2 oz. size)
2 cups sugar
1 cup instant tea
1 pkg. Wyler's lemonade
2 teaspoons ground cinnamon
1 teaspoon cloves (optional)

Mix all dry ingredients together. Store in covered container. Add amount of desired to hot water.

Knox Blox (Finger Jello)

Christine Prouty

4 envelopes Knox gelatine
3 pkg. (3 oz. each) jello
4 c. boiling water

Combine gelatine and jello-ann boiling water. Stir- pour into pan(9 by 13 or larger)

Chill and cut. Makes 100 1"squares.

Quick Candy

Gerri Solon

Melt small pkg. Choc Chips and small buttermoch chips in double boiler or over low heat. Add pkg. chow mein noodles. Stir till coated, drop by spoon fulls on waxed paper. Cool.
**Five Cup Salad**  
Debbie Buffington Kraft

1 c. pineapple chunks  
1 c. mandarin oranges  
1 c. marshmallows  
1 c. coconut  
1 c. sour cream

Mix together. Refrigerate overnight or 24 hours before using.

**Summer Salad Supreme**  
Denise Schone

2 c. chopped tomato  
1 c. diced cucumber  
1 can chopped mushrooms, undrained  
3 tablespoons vegetable oil  
3 tablespoons cider vinegar  
1 clove of garlic, minced  
1 tsp. salt  
dash pepper  
lettuce  
3 Tbsp. blue cheese, crumbled (optional)

Place tomato, cucumber and mushrooms, including buttery broth in bowl. Combine remaining ingredients, except cheese and pour over vegetables. Chill. To serve, sprinkle with cheese and place over lettuce.  

makes 3 1/4 cups or 4-6 servings.

**Taco Salad**  
Sue Gilbertson

1/2 head lettuce  
0.5 lb. browned hamburger  
1 1/2 tsp. taco seasoning  
2 tomatoes  
1 c. drained kidney beans  
4 oz. cheddar cheese  
1 small diced onion

Toss.

**Dressing:**  
1/2 c. thousand Island dressing  
2 T. sugar

Add taco chips when ready to serve.

**Peanut Butter Macaroons**  
Sue Gilbertson

1/2 c. white sugar  
1/2 c. white corn syrup  

Heat, just bring to a boil  
Add: 1 c. peanut butter  
2 1/4 c. corn flakes

Drop on waxed paper.
Pink Cloud Dessert  
Sue Gilbertson

1 can cherry pie filling
1-9 oz. carton cool whip
1 can Eagle Brand condensed milk (cooled)
1-13 oz. can crushed pineapple
1 c. pecans
½ tsp. vanilla

Cool condensed milk overnight. Just mix all ingredients together and refrigerate until set, preferably overnight.

Monkey Bread  
Sue Gilbertson

3 tubes refrigerator biscuits (not buttermilk)
½ tsp. cinnamon
1/3 c. sugar
1½ stick ole
1 tsp. cinnamon
1 c. brown sugar

Cut each biscuit into 4 pieces. Roll each in a mixture of ½ tsp. cinnamon and 1/3 c. sugar. Grease bundy pan with crisco. Place nuts on bottom of pan. Then layers of the biscuits. Combine ole, 1 tsp. cinnamon and brown sugar in saucepan. Boil 2-3 min. Pour over biscuits. Bake at 350° for 25 min. Cool 10 min. and turn out.

White Bark Cookies  
Melissa Vanhove

Use Hi-Ho crackers Ritz crackers. Spread with peanut butter and stick two crackers together.

Melt white bark on top of double broiler and add a little parafin wax so it isn't so thick. Then dip crackers so they're covered. Put on wax paper covered pan. Sprinkle with confetti Cake-Mate decors. Refrigerate until hard. Choc. chips can be added to the white bark for a choc. flavor. Good and easy.
Crispy Bars  
Karla Kudl
Melt ¼ cup margarine and about 40 marshmallows in a hot pot or popcorn popper. Add 5-6 cups of cereal. Spread in a pan and let cool.
Variation: Add chocolate chips, peanut butter or candies.

Hopscotch  
Ruth Tims
Melt one cup (6 oz. pkg.) butterscotch morsels over hot (not boiling) water. Stir in ½ c. peanut butter. In large bowl, mix: 2 c. miniature marshmallows and 2 c. (3 oz) chow mein noodles. Add the butterscotch mixture and mix thoroughly. Drop by heaping teaspoon on waxed paper lined cookie sheet. Chill till set.

Almond Bark  
Sally Schulz
Melt 1 lb. almond bark in popcorn popper. Add 1 c. Captain Crunch Peanut Butter Cereal. 1 c. Rice Krispies, and ½ c. salted peanuts. Mix and drop by spoon fulls on to waxed paper.

T.V. or Study Snack  
Carolyn Gottslehen
6 oz. pkg. pretzel sticks
12 oz. pkg. Wheat Chex
12 oz. pkg Rice Chex
6 oz. Cherrios
1 lb. mixed nuts
1 tsp. Tabasco sauce
1 tsp. Garlic salt
2 Tbsp. Worcestershire sauce
2 tsp. celery salt
½ c. oleo
1 c. salad oil
Chocolate Fondue  
Jani Haraldson

2 (8 oz) bars milk chocolate, broken into pieces.
½ c. milk
and dippers
Heat choc. and milk in popcorn popper, stirring constantly, until smooth and hot; remove from heat. Select choice of dippers; dip each one into choc. mixture

Dippers
Fresh fruit pieces (pineapple, strawberries, apples, bananas, etc.)
Marshmallows
Angel Food or Pound Cake Cubes
Cookies

Variations of Choc. Fondue
Mocha: Stir in 1 T. powdered instant coffee
Nut: Stir in ½ c. chopped peanuts
Coconut: Stir in ½ c. flaked coconut

Easy Lemon Cheesecake  
Brenda Strohfus
1 large (8 oz.) package cream cheese
2 cups whole milk
1 package instant lemon pudding
1 8 inch graham cracker crust
Stir cream cheese until very soft, blend in ½ cup milk. Add remaining milk and the pudding mix. Beat just until well mixed, (1 min. with egg beater) Do not overbeat. Pour immediately into crust. Sprinkle graham cracker crumbs lightly over top. Chill about 1 hour before serving.

Peanut Butter Cups  
Sheila Fosheim
1/3 lb. graham cracker crumbs
½ cup butter
1 c. peanut better
1 lb. powdered sugar
2 c. milk choc. chips
MISCELLANEUS

Sangrita (Spanish Punch)  Alma Van Beek
10 c. tomato juice  10 oz. orange juice
15 oz. lime juice  ½ c. onion
2½ t. salt
3 small hot chili peppers, chopped and seeded.
Pour all juices together and mix well. Refrigerate until chilled. Just before serving, stir in onion, peppers and salt.

Fruity Slush  Janice Fix
1 pint apricot brandy  1 pint vodka
1 can apricot nectar (1g.)  1 can pineapple juice (LG)
2 cans (6oz) frozen lemonade
2 cans (6 oz) frozen orange juice
Mix well and freeze. To serve fill glasses 3/4 slush and 7-up to fill.

Cranapple Slush  Terri Root
2T. powdered sugar  1 cup vodka
3 cans water  1 cup 7-up
1-lg. can frozen lemonade  ½ c. sugar
1 can cranapple juice
Stir once or twice to mix all ingredients. Freeze. Take out a few hours early if serving as punch. Will be slushy yet.

Citrus Slush  Melissa Vanhove
7 c. water  2 c. sugar
Boil and cool. Add 12 oz. can orange juice and 12 oz can lemon juice (can use frozen lemonade) and 2 c. vodka. Freeze until slush, then serve with 7-up.

Fruit Punch  Ruth Tims
1 pkg. strawberry koolaid  3 qts. water
1 pkg. cherry koolaid  6 oz. frozen orange
2 c. sugar
6 oz. frozen lemonade
Fruit Punch

2 cans frozen lemonade (6 oz.)
2 cans frozen orange juice (6 oz.)
Mix above with water according to directions. Add:
1 qt. Welch's grape juice
½ c. Real lemon juice
1 c. sugar.
Just before serving, add a large bottle ginger ale.
Make frozen ring of red Kool-aid with strawberries and orange slices in.

Sweetened Condensed Milk

Joyce Mathison
1 c. dry milk
3 T. melted butter
1/3 c. boiling water
Add butter to water in blender. Add dry milk, sugar and salt. Blend till smooth and thick.
Approximately 30 seconds.

Scotch Gravy
Karen Zaske
2 c. water
1 lb. ground beef
1 T. onion flakes
1 T. onion soup mix (OPT.)
⅓ t. salt
⅛ t. pepper
Cook over medium heat until meat is done. Mix
2 ½ T. flour and ⅛ c. water and add to thicken. Cook till thickened. Serve over potatoes or bread.

Refrigerator Pickles
Carolyn Gottslehen
4 c. sugar
4 c. cider vinegar
½ t. salt
⅛ t. turmeric
⅛ t. celery seed
Mix together sugar, vinegar, and spices in a cold syrup. Do not Heat. Wash and sterilize 4 pint jars.
Slice onions equally into jars. Wash and slice enough cucumbers to fill jars. Stir syrup well and pour over cucumbers and onions. Screw on lids. Refrigerate at least 5 days. Will keep 9 months.

"Pam" Cooking Spray
Kim Korthals
Mix:
1 c. vodka and 4 t. lecithin. Put in squirter.
Wild Rice Casserole

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>1/2 cup wild rice, uncooked</td>
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<tr>
<td>1/2 cup cooked white rice</td>
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<tr>
<td>1/2 cup chopped celery</td>
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<tr>
<td>7 oz. canned chicken onion salt to taste</td>
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Cook wild rice until tender. Drain. Separately cook chopped celery for about 10 minutes in small amount of salted water. Drain. Combine all ingredients (almonds may be browned and reserved for top). Bake uncovered for about 20 minutes at 350°F.

Rice Casserole

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>1 cup Uncle Ben’s Converted Rice</td>
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<tr>
<td>2 cups water</td>
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<tr>
<td>1 pkg. dry onion soup mix</td>
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<tr>
<td>1 can mushroom stems and pieces with juice</td>
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Mix above ingredients in casserole. Cut half stick of margarine up over top. Bake at 350°F for 1 hour. Stir once while baking.

Strawberry-Rhubarb Jam

<table>
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<th>Ingredient</th>
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<tr>
<td>4 cups rhubarb</td>
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<td>4 cups sugar</td>
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<tr>
<td>1 box strawberry jello</td>
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<tr>
<td>1 can strawberry pie mix</td>
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Cook sugar and diced rhubarb (no water added) until soft. Add jello and pie mix and cook another five minutes.

Cheese Ball

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<tr>
<td>1 pkg (8 oz.) Cream cheese</td>
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<td>3 green onion tops</td>
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<tr>
<td>1/4 cup Worcestershire sauce</td>
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<tr>
<td>1/4 cup garlic salt</td>
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<tr>
<td>3/4 pkg. dried beef, cut in fine pieces</td>
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Pecans

Soften cheese to room temperature. Mix all ingredients, except pecans. Roll into a ball and roll in chopped pecans. Chill.
Hamburger-Vegetable Soup

1 1/2 lb. ground beef
1 onion

Brown ground beef with onion. Add a dash of Worcestershire sauce and salt, pepper and garlic powder to taste.

In a large saucepan combine:
1 (46 oz.) can V-8 juice
1 can mushroom soup
1 large bag frozen mixed vegetables

Add meat mixture; simmer until vegetables are tender. And serve.