

BROOKINGS COUNTY
EXTENSION HOMEMAKERS



SALAD AND SANDWICH TASTING EVENT

1981

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* SALADS *

Archives

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c. 1 #1 Auroraettes Extension Homemakers Club

1004208499 YUMMY MACARONI SALAD

- 1 pkg. ring macaroni
- 1 #303 can pineapple, drained, save juice
- 1 #303 can fruit cocktail, drained, save juice
- 2 Tbsp. lemon juice
- 2 Tbsp. flour
- 4 eggs, beaten
- 1/2 cup sugar
- 1 pkg. miniature marshmallows
- 1 pint whipping cream
- 1 can mandarin oranges, don't save juice

Combine flour, sugar and juice from pineapple and fruit cocktail. Cook until thick and remove from heat. Add eggs and reheat. Cool slightly, add macaroni, fruit cocktail, pineapple, and oranges. Chill and just before serving, add the marshmallows and whipped cream.

#2 Campanile Extension Homemakers Club

HOMESTEAD SALAD

- 2 pkg. frozen mixed vegetables, cooked & cooled
- 4 stalks celery
- 1/2 green pepper
- 1 medium onion
- 1 can red kidney beans, drained & washed
- Salt to taste
- Dressing:
 - 3/4 cup sugar
 - 1/2 cup vinegar
 - 1 Tbsp. mustard
 - 1 heaping Tbsp. flour

Blend and cook until clear. Cool and add vegetables. Refrigerate several hours.

#3 DuCum Extension Homemakers Club

CORNED BEEF SALAD

1 can corned beef, mashed up
1-3oz. pkg. lemon jello
scant 2 cups hot water
2 Tbsp. vinegar
Pinch salt

Add jello, vinegar, and salt to hot water.
Cool and partly congeal. Add:

1 cup chopped celery
2 Tbsp. grated onion
2 hard boiled eggs, chopped
1 cup mayonnaise, beat until smooth before
adding corned beef

#4 Five & Ten Extension Homemakers Club

RICE SALAD

1 cup uncooked rice
1/2 cup salad vinegar
1/2 tsp. sugar
white pepper
1/2 tsp. salt
1/2 tsp. curry powder
1/2 cup mayonnaise
3/4 cup sliced celery
1/4 cup chopped green pepper
1/4 cup minced parsley
4 radishes, thinly sliced

Cook rice as directed on pkg. Drain; add
vinegar, sugar, pepper, salt, curry. Chill
until very cold. Add remaining ingredients,
except radishes. Garnish with radishes. Yields
6 servings.

#5 HomeMixers Extension Homemakers Club

PATIO PARTY SALAD

- 1-16oz. red kidney beans
- 1-16oz. white beans
- 1-20oz. peas
- 2 tomatoes cut medium thick
- 1 cucumber cut into pieces
- 1 envelope cheese, garlic salad mix
- 1/3 cup Italian dressing
- 1/4 lb. Mozzarella or Muenster cheese, cut into slivers

About 2 hours before serving drain & put the beans into layers. Sprinkle layers with cheese dressing mix. 1/2 hour before serving add Italian dressing. Top with cheese and ham. Refrigerate.

#6 New Horizons Extension Homemakers Club

CHERRY PIE FRUIT SALAD

- 1 can chunk pineapple, drained
- 1 can mandarin oranges, drained

Mix liquids with dry vanilla instant pudding mix (3oz.)

- 1 can cherry pie filling

Stir all ingredients together. Chill before serving. Add bananas or marshmallows just before serving, if desired.

#7 Peppy Pals Extension Homemakers Club

REFRESHING SALAD

- 1 box ring macaroni, cooked, drained, & cooled
 4-5 small apples, do not peel
 2 #2-1/2 can pineapple, drained, save juice from 1 can
 1 small bottle cherries
 1/2 pkg. marshmallows
 Cool Whip
 Dressing:
 4 eggs 1 cup sugar
 1/2 cup lemon juice Juice from pineapple

Beat eggs. Add sugar, lemon and pineapple juice, cook. Cool. Add to rest of salad ingredients. Let stand overnight. Serves 30.

#8 Prestonite Extension Homemakers Club

SALAD

- 1 pkg. lemon jello
 1/2 cup hot water
 Dissolve jello and hot water. Add:
 1/2 cup salad dressing
 1 small carton cottage cheese
 Beat well. When starting to thicken add:
 2 grated carrots
 1 cup chopped celery
 2 tsp. grated onion
 1 small green pepper

Can be made the night before, or several hours before serving.

#9 Sterling Extension Homemakers Club

FRUIT SALAD

1 can cherry pie filling

Add and fold in any fruits such as:

grapes
drained chunk pineapple
marshmallows
peaches
bananas

#10 Volga Homemakers Extension Club

PINEAPPLE-BANANA SALAD

1 can pineapple tidbits, drain & save juice
1 cup sugar
3 Tbsp. cornstarch
1/4 tsp. salt

Place sugar, cornstarch, and salt in saucepan. Add liquid from tidbits and enough water to make 2 cups of liquid. Cook until clear. Cool. Add pineapple tidbits and bananas just before serving. You may add some miniature marshmallows and/or whipped topping if you like. Also some food coloring may be added to give the salad color. Serves 6-8

#11 Young Matrons Extension Homemakers Club

SPRING SALAD

1-7oz. box ring macaroni, cooked as directed
3 cups shredded cabbage
1/2 cup chopped green pepper
1 cup chopped cucumber, without seeds & peeling
1 small onion, chopped
Dressing:
1 cup salad dressing 1/2 cup sugar
1/3 cup vinegar (if less tartness desired, use
1/4 cup vinegar)

Mix together and chill.

#12 Merry Mixers Extension Homemakers Club

MARINATED SALAD

1 box small ring macaroni, cooked, drained, & cooled

Marinate overnight in 2/3 cup French Dressing.

Next day add:

1 can flaked tuna, chicken, or cooked shrimp
4 chopped hard cooked eggs
1 small can peas
1/2 cup stuffed olives
1 Tbsp. minced onion
1 Tbsp. minced green pepper

Can also use celery, radishes, and cucumber. Mix 1/2 cup salad dressing and a little cream. Chill and serve.

#13 OEO Extension Homemakers Club

CRUNCHY CHICKEN SALAD

1 cup raw carrots, shredded
1 cup celery, diced
1/4 cup onion, minced
2 cans chicken
1 cup mayonnaise
1/4 cup slivered almonds
4 oz. can shoe string potatoes

Mix all ingredients except shoestring potatoes and almonds. Cover and chill. Just before serving, fold in shoestring potatoes and slivered almonds.

#14 Country Gals Extension Homemakers Club

COPPER PENNY MARINATED
CARROT SALAD

2# carrots cut into 1/2" pieces
Cook in unsalted water until just tender.
Drain.

Dressing

1/2-1 can tomato soup
1/2-1 cup sugar
1/4-1/2 cup vinegar
1 tsp. Worcestershire sauce
1 Tbsp. prepared mustard
1/4 cup salad oil
1 tsp. salt

Bring ingredients to a boil and beat until smooth. Pour hot over cooled carrots.

Add: 1 cup chopped onions

1 cup chopped green pepper

Chill in refrigerator. Best if allowed to marinate at least 2 days before serving.

Serves 10-12.

FANCY SLICED TOMATOES

(Fix this a few hours ahead if you can, so the flavor has a chance to burgeon.)

tomatoes	dried basil
onions	sugar
salt	vinegar
pepper	olive oil

Put a layer of sliced unpeeled tomatoes in a shallow pretty bowl about eight to ten inches in diameter, and put a layer of sliced onions (Bermuda, green or what have you) on top of it. Sprinkle a bit of salt and pepper around, a pinch of basil, a half a teaspoon of sugar, and one teaspoon each of vinegar and olive oil. Add another layer of tomatoes and onion slices and repeat seasonings. Keep going in this fashion, depending on how many people you're serving, and how tired you get.

- OEO

BROCCOLI & CAULIFLOWER SALAD

1 cup celery
1 head of fresh cauliflower
1 large bunch of fresh broccoli, use just flowerettes
1-8 oz. pkg. shredded Mozzarella cheese (or your favorite kind)
1 cup Hidden Valley or Farm Style dressing (follow package directions)

*Moroccan paprika
1/2 c. Soybean oil
2 c. Mayonnaise
Dried basil*

Cut up cauliflower and broccoli into bite size pieces and put into a large bowl. Add shredded cheese and mix together. Put salad dressing on top and mix. Refrigerate until serving. Can be made the night before.

-OEO

STRAWBERRY FLUFF

1 cup flour
1 stick butter or margarine
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup chopped nuts
1 10oz. pkg. strawberries
1 cup sugar
2 egg whites
1 Tbsp. lemon juice
 $\frac{1}{2}$ tsp. vanilla

Mix first four ingredients as you would a pie crust. Bake 20 minutes at 325° in 9X13 pan. Cool crust and crumble it. Save 1 cup for top of dessert and spread rest in bottom of 9 X 13 pan. Then add remaining ingredients for the filling. Beat together for 15 minutes at high speed. Then fold in 1 large container of Cool Whip. Mix well. Put strawberry mixture on top of crumbs in pan. Sprinkle remaining crumbs on top. Put in freezer.

- Home Mixers

PISTACHIO SALAD

1 can (15 $\frac{1}{4}$ oz.) crushed pineapple
1 box pistachio pudding

Stir together. Add 1 container (8oz.) Cool Whip and miniature marshmallows ($\frac{1}{2}$ bag). Nuts and any fruit may be added is desired.

- Auroraettes

PEACH MOLD IN LAYERS

2 cups sliced peaches
2 Tbsp. lemon juice
1 3oz. lemon jello
2 tsp. milk
2 Tbsp. mayonnaise
1 3oz. cream cheese, softened
2 Tbsp. chopped pecans
1 10oz. frozen raspberries, thawed
2 Tbsp. lemon juice
1 3oz. pkg. raspberry jello

1st layer - Drain peaches. Combine syrup, 2 Tbsp. lemon juice and water to make 1 cup. Dissolve lemon jello in 1 cup hot water and add syrup mixture. Chill until partially set, add peaches. Pour into $6\frac{1}{2}$ cup spring mold or pyrex pan. Chill until almost set.

2nd layer - Mix milk, mayonnaise and cream cheese, stir in pecans. Spread over 1st layer.

3rd layer - Drain raspberries, combine syrup, lemon juice and cold water to make 1 cup. Dissolve raspberry jello in 1 cup hot water. Add syrup mixture. Chill until partially set. Add raspberries. Pour over cheese layer. Chill until firm.

- DuCum Extension

CHOCOLATE SALAD

Make 1 pkg. instant chocolate pudding as directed on package. Cool. Add 1 large carton Cool Whip, marshmallows and fruit cocktail, well drained.

- Home Mixers

ORANGE JELLO SALAD

1 pkg. vanilla tapioca pudding
1 pkg. vanilla pudding
1 pkg. orange jello
3 cups water

Cook until thick. Cool and add 2 cups Cool Whip. Mix and add 1 can mandarin oranges. Refrigerate.

- New Horizons

MACARONI SALAD AND DRESSING

Dressing:

$\frac{1}{4}$ tsp. salt
2 eggs, slightly beaten
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup milk

Mix together. Add 1 pint Miracle Whip, using double boiler, cook stirring constantly until it boils. Cool gradually before using in salad.

Chicken Salad:

Boil 1 chicken until done, cut into bite-size pieces. To this add:
 $\frac{1}{2}$ cup celery, diced
 $\frac{1}{2}$ cup onion diced
Salt to taste
1 small jar pimento
1 Tbsp. sugar

Cook 1 7oz. pkg. ring macaroni. Cool in cold water. Cook 1 pkg. frozen peas. Mix all together and refrigerate. Can be made day before.

- Sterling

CAULIFLOWER SALAD

- 4 cups sliced cauliflower
- 1 cup black olives
- 2/3 cup green pepper
- 1/4 cup pimento
- 1/2 cup finely diced onion

Dressing:

Shake thoroughly together:

- 1/2 cup salad oil
- 3 Tbsp. wine vinegar
- 2 Tbsp. lemon juice
- 2 tsp. salt
- 1/4 tsp. pepper

Mix everything together and refrigerate for several hours or all night.

- Young Matrons

VEGETABLE SALAD

- 1 pkg. mixed frozen vegetables

Cook as directed, but don't overcook.

Drain vegetables.

Sauce:

- 3/4 cup sugar
- 2 Tbsp. flour
- 1/3 cup vinegar and water to make 1/2 cup
- 3 Tbsp. prepared mustard

Cook until thick. Cool some. Add 1/2 cup celery and 1/4 cup onions. Combine the 2 mixtures.

Keeps very well.

- Prestonite

STRAWBERRY-RICE SALAD

Boil 2 cups rice in salted water. Rinse and cool. Mix:

1 #2 can crushed pineapple, slightly drained
 $\frac{1}{2}$ pkg. miniature marshmallows
Thicken 1 large pkg. strawberry jello
 $\frac{3}{4}$ cup hot water
1 pkg. frozen strawberries
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp. red food coloring

Whip hard and fold into 2 cup whipped cream, should make about 4 cups. Add rice, fruit and marshmallows. Keeps well. Makes 5 to 6 quarts of salad.

- Peppy Pals

SHOESTRING SALAD

2 can chicken or tuna
1 cup grated carrots
1 cup celery, finely diced
1 cup mayonnaise
 $\frac{1}{4}$ cup onion, grated
pimento for color
 $\frac{1}{4}$ cup slivered almonds
1 can shoestring potatoes

Mix chicken, carrots, celery, mayonnaise, onion and pimento. Chill several hours. Add almonds and shoestrings when ready to serve.

- Campanile

HOT CHICKEN SALAD

4 cups cooked chicken, cut up
2 Tbsp. lemon juice
3/4 cup mayonnaise
1 tsp. salt
1/2 tsp. msg (accent)
2 cups chopped celery
4 hard cooked eggs, sliced
3/4 cup cream of chicken soup
1 can sliced water chestnuts
1 tsp. minced onion
2 cans pimento, cut fine
1 1/2 cups crushed potato chips
1 cup grated cheese (Velveeta)
2/3 cup finely chopped toasted almonds, optional

Combine all ingredients except cheese, potato chips and almonds. Place in large rectangular dish. Top with cheese, potato chips, and almonds. Let stand in refrigerator overnight. Bake at 400° for 20 to 25 minutes. Let stand out of refrigerator 1 hour or longer before baking.

- Young Matrons

THOUSAND ISLAND DRESSING

Miracle Whip
Ketchup
Diced dill pickle
Diced hard boiled eggs

Use in almost any proportions that you like-up to equal portions of Miracle Whip and Ketchup.

- DuCum Extension

JELLIED CHICKEN SALAD

2 envelopes unflavored gelatin softened in $\frac{1}{2}$
cup cold water

Dissolve this in 3 cups hot chicken broth.

Chill until partially set. Then add:

$\frac{1}{4}$ cup lemon juice

$\frac{1}{2}$ tsp. salt

1 cup pineapple tidbits or crushed pineapple,
drained

$\frac{1}{4}$ cup finely diced celery

$\frac{1}{4}$ cup chopped green pepper

3 or 4 stuffed olives, drained

Put in $5\frac{1}{2}$ cup mold. Serve with mayonnaise on
top. Serves 8 to 12

- Young Matrons

CHERRY NUT RING SALAD

2 Tbsp. unflavored gelatin

$\frac{1}{2}$ cup cold water

1 pound can sour pie cherries

$\frac{1}{2}$ cup unsweetened lemon juice

5 tsp. liquid sweet 10

5 drops red coloring

$\frac{1}{3}$ cup chopped nuts

Soften gelatin in cold water. Drain cherries.
Add boiling water to cherry liquid to make $2\frac{1}{2}$
cups liquid. Stir in softened gelatin, lemon
juice and sweet 10 and food coloring. Chill
until partially set. Fold in cherries and
nuts. Pour into 5 cup ring mold. Chill until
firm.

- Home Mixers

MOLDED SHRIMP SALAD

1 3oz. pkg. lemon jello, dissolved in 1 cup boiling water. Cool until syrupy.

$\frac{1}{2}$ cup shredded carrots
 $\frac{1}{2}$ cup diced celery
1 Tbsp. grated onion
 $\frac{1}{2}$ tsp. salt
3 slices chopped pimento
 $\frac{1}{2}$ cup grated cheese
3 hard boiled eggs, chopped
1 cup canned shrimp

Whip $\frac{1}{2}$ cup of cream; add $\frac{1}{2}$ cup salad dressing. Fold whipped cream mixture into combined vegetables and shrimp. Fold in jello last. Chill until firm.

- DuCum Extension

THREE-BEAN SALAD

1 1-pound can cut green beans
1 1-pound can cut wax beans
1 15-oz. can dark red kidney beans
 $\frac{1}{2}$ cup chopped green pepper
 $\frac{1}{2}$ cup sugar
 $\frac{2}{3}$ cup vinegar
 $\frac{1}{3}$ cup salad oil
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper

Drain green beans, wax beans, and kidney beans. Combine; add green pepper. Combine sugar, vinegar, and salad oil; pour over vegetables. Add salt and pepper; toss. Chill overnight. Before serving, toss to coat beans; drain. Serves 6-8.

- New Horizons

RASPBERRY-LEMONADE SALAD

2-3oz. pkg. raspberry gelatin
1 cup boiling water
1-10oz. pkg. frozen raspberries
1-6oz. can lemonade, frozen
1 cup whipped cream or Cool Whip

Add gelatin to water and dissolve. Stir in frozen raspberries and lemonade. Chill until partially set. Fold in whipped cream. Pour into mold. Chill til firm. Serve on salad greens. Tart and delicious. Serves 8-10.

- Volga Homemakers

BEET SALAD

1 pkg. lemon gelatin
1 cup hot water
1/4 cup horseradish
1 cup mayonnaise
1 cup diced beets
2 Tbsp. vinegar

Dissolve gelatin in hot water, add remainder of ingredients. Pour into mold. Chill. Serves 8.

- Volga Homemakers

HAM (AND OR) CHICKEN SALAD

1 pkg. shell macaroni
1/2 medium onion, diced
1/2 or more green pepper
2 cups ham or chicken
3/4 cup salad dressing
1 tsp. salt
1 Tbsp. sugar
2 Tbsp. French mustard
2 Tbsp. milk

Cook macaroni in salted water until tender, drain, and rinse well in cold water. Mix first 5 ingredients and let set. Mix rest of the ingredients together. Blend vegetables and meat with macaroni and dressing. If salad seems dry add a little more dressing and mix well.

- Volga Homemakers

MARINATED SALAD

1 can (16oz.) green beans, drained
1 can (16oz.) sliced carrots, drained
1/4 cup Italian dressing
Salad greens

Toss beans and carrots in freezer container. Pour dressing over vegetables. Toss lightly and cover. Chill in freezer 30 minutes. Stir. Serve on greens.

- Five and Ten

SUPPER MAIN DISH SALAD

1 3oz. pkg. lemon jello
1 cup boiling water
1 Tbsp. grated onion
 $\frac{1}{2}$ Tbsp. salt

Add salt and onion to jello. Mix together and let stand until it starts to gel. Whip $\frac{1}{2}$ cup cream, add $\frac{1}{2}$ cup mayonnaise. Mix and add to jello: 3 hard cooked eggs, sieved fine, $\frac{1}{2}$ green pepper, chopped fine, $\frac{1}{2}$ cup nutmeats, cut fine, $\frac{1}{2}$ cup pimento chesse, cubed, 3 cups chopped celery, 2 cans shrimp, chicken or tuna. Use a 9 X 13 pan.

- Sterling

CARROT SALAD

6 good sized carrots, grated
1 #2 can crushed pineapple
1 lb. marshmallows cut up
Nuts or slivered almonds
Little salt
Few marischino cherries, drained and cut
 $\frac{1}{2}$ cup shredded coconut
 $\frac{1}{2}$ cup dressing

Dressing:

4 egg yolks
juice of 1 lemon'
 $\frac{1}{4}$ cup milk
1 tsp. sugar

Cook until thick, cool and add to carrots.
Set overnight.

- Home Mixers

CHICKEN SALAD

2 small cans white chunk chicken
1 can peas, drained
2 cups diced celery
 $\frac{1}{4}$ cup onion
 $\frac{1}{2}$ cup salad dressing (Miracle Whip)

Mix together, then just before serving
add 1 6oz. can shoe string potatoes. Mix well.

- Merry Mixers

POTATO SALAD

7 medium potatoes
 $\frac{1}{2}$ cup salad oil
2 Tbsp. vinegar
1 tsp. salt
garlic and onion powder
pepper

Cook potatoes in jackets. While warm, peel
and slice. Mix together oil, vinegar, and
seasonings. Pour this dressing over potatoes
and let stand at least 2 hours in refrigerator.

4 hard cooked eggs
 $\frac{1}{3}$ cup green onions and tops, sliced
1 cup mayonnaise
 $\frac{1}{2}$ cup sour cream
2 tsp. dill weed
 $\frac{3}{4}$ cup diced celery

After top part has cooled for 2 hours, add
eggs, onion, mayonnaise, sour cream, dill weed,
and celery. Chill. Serves 6-8

- Merry Mixers

CHERRY SALAD

- 1 can chunk pineapple
- 1 can cherry pie mix
- 1 can mandarin oranges
- 1 pkg. instant vanilla pudding

Mix dry pudding with fruit juices. Mix together and chill. Can add bananas or marshmallows if you wish.

- New Horizons

MACARONI POTATO SALAD

- 3 cups diced potatoes
- 1½ cups uncooked macaroni
- 1 box frozen green beans

Dressing:

- 2/3 cup mayonnaise
- 1/3 cup French dressing
- ½ tsp. salt
- pepper
- 1 tsp. prepared mustard

Put dressing on potatoes, macaroni, and beans. Let marinate for awhile, then add:

- 1 cup chopped celery
- ¼ cup chopped onion
- 4 chopped hard boiled eggs

Chill and serve.

- Merry Mixers

GREEN BEAN SALAD

1 #2 can French style green beans, drained
1 can tiny peas, drained
4 stalks celery
1 medium onion, diced
1 medium green pepper, diced
1 small can pimento, drained and chopped

Dressing:

1 tsp salt	1 Tbsp. water
3/4 cup sugar	1/4 cup oil
1/2 cup vinegar	dash paprika

Mix all. Marinate all vegetables overnight. Stir often. Refrigerate. Drain at least one hour before serving. Refrigerate til served. Cover tightly.

- Campanile Club

SOUP MAC SALAD

1 cup Soup Mac (small round macaroni for soups)
Boil and blanch
1 small can shrimp (tuna, chicken, etc.)
½ cup sandwich spread or 1000 Island dressing
1 cup mayonnaise
Tiny bits of onion and green peppers
½ small can pimento
1 cup celery diced fine
1 can drained peas
3 hard boiled eggs
Salt and pepper

Mix and serve.

- Peppy Pals

GARDEN SALAD

1 cup carrots
1 cup green pepper
1 cup cauliflower
1 cup onion (chopped)
1 cup tomatoes (fresh)
2 cups celery

Dressing:

1 cup sugar
1 cup vinegar
1/2 cup salad oil
1 Tbsp. salt
1 Tbsp. basil leaves
dash pepper

Chop vegetables into bite size pieces.
Mix dressing ingredients together and pour
over vegetables.

Let stand at least one hour in refrigerator.
Keeps well. Serves 10.

- Country Gals

** SANDWICHES **

#1 Auroraettes Extension Homemakers Club

EGG SALAD SANDWICH SPREAD

1 pimento
1/4 lb. cream cheese
2 boiled eggs
1 Tbsp. onion, chopped
1 Tbsp. sugar
2 Tbsp. vinegar
1/2 cup cream
1 Tbsp. butter
1 egg

Cook sugar, vinegar, cream, butter, and eggs until thick. Cool. Add to the pimento, cream cheese, boiled eggs and onion.

#2 Campanile Extension Homemakers Club

CHEESE 'N HAM

1 cup cottage cheese
1 cup ground, cooked ham
1/4 cup chopped sweet pickle
1/4 cup mayonnaise
1 tsp. onion powder
1 loaf white bread
1 loaf whole wheat or other dark bread

Mix cheese with fork until well creamed. Add remaining ingredients except bread. Spread on slices of bread using one slice brown bread and one slice white bread for each sandwich. Yields 18 servings

#3 DuCum Extension Homemakers Club

BRAUNSCHWEIGER SPREAD

3/4 lb. braunschweiger
2 tsp. grated onion
2 tsp. prepared mustard
1/2 cup sweet pickle relish
2 Tbsp. mayonnaise

Mash braunschweiger. Add remaining ingredients and mix until well blended. Yields 1-3/4 cups.

#4 Five and Ten Extension Homemakers Club

TUNA COTTAGE CHEESE FILLING

1 cup creamed cottage cheese
1 can (7oz.) tuna, drained and flaked
1/2 cup mayonnaise
1/4 cup finely chopped celery
1/4 cup finely chopped green onion
5 radishes, finely chopped
1/2 tsp. salt
1/8 tsp. pepper

Combine ingredients. Chill. Yields 2-1/3 cups.

#5 HomeMixers Extension Homemakers Club

SANDWICH SPREAD

1-8oz. jar pasteurized process cheese spread
3 Tbsp. salad dressing
1/4 cup chopped stuffed olives

Mix or whip cheese and salad dressing. Add olives. Spread one side of dark bread with butter, other with spread.

#6 New Horizons Extension Homemakers Club

OLIVE-NUT SPREAD

1 pkg. (3oz.) cream cheese, softened
1/2 cup finely chopped walnuts
1/4 cup chopped pimento, stuffed olives
2 Tbsp. milk

Stir together all ingredients until well mixed. We served on dark pumpernickle bread.

#7 Peppy Pals Extension Homemakers Club

CHEESE-BARBEQUE SANDWICHES

Pasteurized process cheese spread
Barbeque chips

Spread warm cheese spread on bread. Crush
chips over cheese.

#8 Presonite Extension Homemakers Club

SANDWICH SPREAD

1-3oz. pkg. dried beef, cut up
Stuffed olives
Garlic salt
1/2 lb. butter
6-8 hard boiled eggs

Mix all together. This spread goes a long
way. It hardens when in refrigerator, take
out before spreading.

#9 Sterling Extension Homemakers Club

SANDWICH FILLING

Cook and chop 8 small eggs. Add 1 can
deviled ham. Mix with salad dressing, some
pickle juice, and little onion.

#10 Volga Homemakers Extension Club

CHICKEN SANDWICH SPREAD

2-5 oz. cans boned chicken
1/2 cup finely chopped celery
1/2 cup mayonnaise
1/4 cup pickle relish

Mix ingredients well. This recipe makes enough filling for four meaty sandwiches.

#11 Young Matrons Extension Homemakers Club

SANDWICH FILLING

2 cans Spam, mashed
1 can cream of chicken soup
1/4 cup pickle relish

Spread on buns or bread. Will make 30-36 sandwiches.

#12 Merry Mixers Extension Homemakers Club

SPAM SALAD SANDWICHES

1 can Spam
4 oz. American cheese
1 dill pickle
3 hard cooked eggs
1 medium onion
1 stalk celery

Put through food grinder. Mix with 1/3 cup salad dressing and 2 tsp. prepared mustard.

Yields: 8 servings.

#13 OEO Extension Homemakers Club

CHICKEN SALAD SPREAD

1/2 cup mayonnaise or salad dressing
1 dill pickle
1 stalk celery, cut into 2" pieces
1/4 small onion
1 green pepper, sliced
1/4 tsp. salt
1/8 tsp. pepper
2 hard-cooked eggs
1 1/2 cup diced cooked chicken

Put all ingredients, except eggs and chicken, into blender container. Cover and mix for about 20 seconds. Add eggs and chicken until chopped. Yield: 2 cups.

#14 Country Gals Extension Homemakers Club

CORN BEEF SALAD FILLING

1-12 oz. can corn beef
1/4 cup catsup
3/4 cup salad dressing
2 Tbsp. grated onion
1/2 cup chopped celery
2 Tbsp. sandwich spread
1/4 tsp. dry mustard
salt to taste

Shred meat with fork; add remaining ingredients and mix well. Makes 12-16 sandwiches.

SUNDAY NIGHT HAM SANDWICH

- 1 cup ground cooked ham or minced ham
- $\frac{1}{4}$ cup pickle relish
- $\frac{1}{4}$ cup chopped celery
- 1 hard cooked egg, chopped
- 3 Tbsp. mayonnaise

Combine ingredients, and spread on bread.

- Merry Mixers

OLIVE-NUT SPREAD

- 1 pkg. (3oz.) cream cheese, softened
- $\frac{1}{2}$ cup finely chopped nuts
- $\frac{1}{4}$ cup chopped pimento stuffed olives
- 2 Tbsp. milk

Stir together all ingredients until well mixed. Serves 1 cup.

- New Horizons

SPECIAL VEGETABLE SANDWICHES

- 1 cup finely grated carrots
- $\frac{1}{4}$ cup minced onion
- $\frac{1}{2}$ cup chopped ripe olives
- $1\frac{1}{2}$ Tbsp. minced onion
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ cup mayonnaise

Mix together. Make sandwiches about 2 hours ahead of time.

- Merry Mixers

PHILLY PATE FILLING

1-8 oz. cream cheese
1-8 oz. pkg. Braunschweiger
1 tsp. lemon juice
1 tsp. Worcestershire sauce
1/4 cup finely chopped onion
dash salt and pepper

Mix together and chill several hours
before serving.

- Country Gals

CHICKEN SALAD FILLING

Mix 1/2 cup chopped cooked chicken
1/4 cup minced celery
2 Tbsp. pickle relish
1/2 tsp. salt
dash pepper
2 Tbsp. mayonnaise

Mix thoroughly and chill.

- Country Gals

PEANUT BANANA SPREAD

1-3 oz. pkg. cream cheese, softened
1/4 cup peanut butter
1 Tbsp. honey
1 medium banana, mashed

Combine all ingredients and blend well. Spread between slices of bread for a sandwich. Or, substitute mashed avocado for banana and combine with slices of ham and Swiss cheese for broiled open-faced sandwiches. Makes 1 cup spread.

- OEO

EGG AND CREAM CHEESE FILLING

1 1/4 cups filling
3 eggs, hard-cooked, finely chopped
4 oz. cream cheese, chive flavored
2 tsp. salad dressing
1 tsp. prepared mustard
1/2 tsp. Worcestershire sauce
1/2 tsp. salt
1/8 tsp. pepper

Combine all ingredients. Blend well. Chill. Use about 3 Tbsp. filling per sandwich. Calories per serving--about 130 for the filling; 250 for the sandwich made with two slices of bread.

-OEO

MORK SALMON SANDWICH FILLING

6½ oz. can chunk light tuna, drained
1/3 cup carrots, finely grated
¼ cup sweet pickles, finely chopped
¼ tsp. onion powder
2 Tbsp. celery, finely diced
¼ cup Miracle Whip salad dressing
Dash of lemon pepper

Break tuna apart with fork, add remaining ingredients and mix well.

- Campanile

SANDWICH ON A BUN

1 cup ham
¼ cup American or cheddar cheese
2 Tbsp. chopped olive
2 Tbsp. minced onion
2 Tbsp. green pepper
2 Tbsp. sweet pickle

Put all through grinder. Add ½ cup mayonnaise. Put on buns. Wrap each in foil. Bake 25 minutes at 250°.

- DuCum Extension

BOLOGNA SPREAD

1 pound bologna or 1 lb. bologna sandwich meat
4 hard boiled eggs
1 medium onion, chopped fine
2 dill pickles, chopped fine
mayonnaise

Put the bologna and eggs through a meat grinder. Add onions and pickles and enough mayonnaise until the spreading consistency desired.

- Campanile

SPAM SANDWICHES

1 can Spam
 $\frac{1}{2}$ green pepper
1 cup grated American cheese
2 Tbsp. milk
2 Tbsp. chopped sweet pickle relish
4 Tbsp. melted butter
1 dozen buns

Put all through food chopper. Place between split buns. Wrap in foil and place in 300° oven for 15 minutes.

- Sterling

SANDWICH SPREAD

Grind 2 pounds minced ham and $\frac{1}{2}$ pound cheese. To this mixture add $\frac{1}{4}$ cup sweet pickle relish, 2 Tbsp. chopped onion, 2 Tbsp. prepared mustard, enough salad dressing to moisten. Fill buns and wrap individually in foil. Bake 20 minutes at 325°.

- Sterling

SMOKED SALMON SANDWICH

1 can smoked salmon
1 tsp. grated onion
1 sweet pickle chopped fine
2 tsp. lemon juice
Mayonnaise to moisten

Mix all together. Spread on buns.

- DuCum Extension

HAM SPREAD

1 pound cooked ham, ground
 $\frac{1}{3}$ cup sweet pickle relish or ground sweet pickles with juice
1 tsp. prepared mustard

Mix together, add Miracle Whip to make spreadable. Makes $\frac{1}{2}$ to 1 cup.

- Home Mixers

CORNED BEEF-ONION SANDWICHES

1 cup chopped, cooked corned beef
 $\frac{1}{2}$ cup chopped celery
2 Tbsp. chopped onion
2 tsp. prepared mustard
 $\frac{1}{2}$ cup mayonnaise or salad dressing

Combine ingredients. Spread on buttered rye bread and top with another slice.

- Peppy Pals

DATE SANDWICH SPREAD

3oz. cream cheese
 $\frac{1}{3}$ cup dates
 $\frac{1}{4}$ cup nutmeats, chopped
3 Tbsp. honey

Mix together and spread on raisin bread or whatever you choose. Can be kept in the refrigerator indefinitely.

- Peppy Pals

CONFETTI SANDWICH FILLING

- $\frac{1}{2}$ lb. Velveeta cheese - have at room temperature and soften with fork.
- 2 Tbsp. Miracle Whip
- 3 hard cooked eggs, chopped very fine
- $\frac{1}{2}$ small onion, minced
- 10 stuffed olives, chopped very fine

Mix together. Store in refrigerator.
Good also to stuff celery.

- Young Matrons

DRIED BEEF FILLING

- 1 8oz. cream cheese, softened
- 1 small glass (2oz.) of dried beef, chopped fine
- $\frac{1}{2}$ tsp. grated onion

Mix together. Makes $1\frac{1}{4}$ cup filling.

- Young Matrons

EGG SALAD SPREAD

- 6 hard boiled eggs, chopped
- $\frac{3}{4}$ cup Kraft Sandwich Spread or Miracle Whip
with sweet pickle relish
- $\frac{1}{2}$ tsp. prepared mustard
- Salt and pepper to taste

Mix together.

- Home Mixers

CHEESE SANDWICH SPREAD

1/2 cup sweet cream
1 egg, beaten
1 Tbsp. sugar
2 Tbsp. vinegar
1 Tbsp. butter
1 Tbsp. onion, chopped fine
2 hard boiled eggs, chopped fine
1 jar pimento, drained
1/4 lb. American cheese, shredded

Mix everything but eggs, pimento and cheese. Bring to a boil in a double boiler until thick. Add remaining ingredients and heat until cheese melts. Refrigerate until well chilled.

- Auroraettes

SPAM SALAD SANDWICHES

1 can Spam
4oz. American cheese
1 dill pickle
3 hard cooked eggs
1 medium onion
1 stalk celery

Put through food grinder. Mix with 1/3 cup Miracle Whip and 2 tsp. prepared mustard.

- Merry Mixers

SPAM SANDWICH SPREAD

1 can Spam
1 can cream of chicken soup
1/4 cup onion, chopped

Mix together and spread on buns.

- New Horizons

** BEVERAGES **

WEDDING PUNCH

2 pkg. Kool-aid
1 large can pineapple juice
2 cups sugar, or less
2 qt. water
1 qt. ginger ale

Mix together. Float sherbet on top.

- DuCum Extension

PUNCH

1 pkg. strawberry Kool-aid
1 can frozen lemonade
1 can pineapple juice (46oz.)
1 can grapefruit juice (46oz.)
1 cup sugar
2 qt. water
2 qt. ginger ale

Mix together. Add ginger ale just before serving. Serves 80.

- Campanile

ORANGE JULIUS

1 qt. fresh orange juice
1 box vanilla pudding, NOT INSTANT!
Blend, and add:
1 small pkg. whipped topping mix
Blend 15 seconds. Pour over crushed ice.

- Country Gals

WASSAIL

2 qt. apple cider
2 qt. cranberry cocktail

Heat together in 30 cup coffee maker.
Drop in about 3 cinnamon sticks. Serve hot.

- New Horizons

CRANBERRY PUNCH

1 lb. can jellied cranberry sauce
 $\frac{1}{2}$ cup lemon juice
1 cup orange juice
 $1\frac{1}{2}$ tsp. almond extract

Blend in blender. Pour over cracked ice in
punch bowl. Add 1 pt. ginger ale.

- New Horizons

PUNCH

2 cans pineapple juice (46oz.)
4 cans frozen orange juice
 $\frac{1}{2}$ gallon vanilla ice cream
pink coloring
Chilled 7-up (1 bottle)

Mix together. Add 7-up just before ready
to serve.

- Campanile

MOCHA SHAKE SPECIAL

$\frac{1}{4}$ cup instant sweet milk cocoa
1 Tbsp. instant coffee
1 Tbsp. hot water
1 pt. partially melted ice cream
3 cups chilled Cola

Mix cocoa and coffee in small bowl of electric mixer. Blend in hot water. Add ice cream and Cola. Beat until frothy. Makes four large glasses.

- Merry Mixers

ORANGE JULIUS

1 6oz. can frozen orange juice
10 ice cubes
1 cup milk
1 cup water
 $\frac{1}{2}$ tsp. vanilla
2 tsp. sugar

Put in blender and blend 60 seconds. Pour into glasses and drink.

- Merry Mixers

RHUBARB LEMONADE PUNCH

Prepare 3 cups sliced rhubarb, add 4 cups water, $\frac{3}{4}$ cup sugar and 1 6oz. can pink lemonade. Cook in covered pan until tender, about 10 min. Press hot mixture through a sieve to remove pulp, then chill. Mixture may be frozen. Serve with 1 16oz. bottle ginger ale. Serves 12 $\frac{1}{2}$ cup servings.

- Merry Mixers

CHURCH GUILD PUNCH

5 tea bags
3 cups boiling water
3-lb. sugar
2-46oz. Hawaiian red punch
1 large can pineapple juice
6 oz. can orange juice, concentrate
6 oz. can lemon juice, concentrate
3 qt. ice water
3 qt. ginger ale

Steep tea bags and water for 5 minutes and cool. Mix remaining ingredients. Add ginger ale just before serving.

- Sterling

FRUIT PUNCH

6-6oz. orange gold base
6 cans unsweetened orange juice
1 large bottle real lemon juice
9 cups sugar
24 cups water
6 bottles ginger ale

Mix sugar and water in large pan. Bring to boil. Cool. Mix orange base, orange juice, real lemon and syrup together. Just before serving add ginger ale. Makes a yellow punch. Food coloring may be added for other colors to fit party themes. Serves 200.

- Peppy Pals

7-UP FRUIT CUP

- 2 pkg. frozen strawberries
- 1 can pineapple chunk or bits (juice and all)
- 1½ cups sugar
- 1 can frozen orange juice (small)
- 6 meduim bananas
- 2 cups water

Mix together and freeze in plastic cups. Fill 1/2 to 2/3 full. Take out 1 hour before serving and pour room temperature 7-up over top. Keeps indefinitely. May freeze in 9 X 13 pan and cut into squares.

- Auroraettes

PUNCH

- 1 large can Hawaiian punch
- 1 can frozen lemonade
- 1 can frozen orange juice
- 6 cups cold water
- 1 qt. bottle ginger ale, chilled

Use an ice ring with orange slices and mint if desired. Add ginger ale last, pouring slowly. Serves 30 to 35.

- Sterling

PARTY PUNCH

1 pkg. cherry Kool-aid
1 pkg. strawberry Kool-aid
2 cups sugar
2 qt. water
1 can frozen orange juice
1 can frozen lemon juice
1 qt. ginger ale

Mix together. Add ginger ale just before serving. Serves 40.

- Sterling

PUNCH FOR BIG AFFAIRS

Make syrup by boiling together 10 minutes..

4 cups sugar
2 cups water

Add..

2 cups strong black tea
juice of 10 lemons (about 2 cups)
juice of 10 oranges (about 2½ cups)
2 #2 cans pineapple juice (5 cups)

Chill 2 to 3 hours. Strain, if desired. Add..

12 oz. maraschino cherries with juice
3 gallon water
2 qt. dry ginger ale

Pour over block of ice in punch bowl or over ice cubes. Serves 75.

- Auroraettes